

EVENTS

WITH THE KITCHEN TABLE

THE
KITCHEN

COME AS FRIENDS · LEAVE AS FAMILY

A CATERING AND
EVENTS MENU
PREPARED BY
QED HOSPITALITY

IN PARTNERSHIP
WITH JAMES B.
BEAM DISTILLING
CO.

BUFFET OPTIONS

SUNDAY SUPPER | \$50

Sweet Corn Bisque

Tomato & Cucumber Salad
romaine, blue gouda, candied pecans,
herb vinaigrette

Smoked Pork
sweet and smoky bbq sauce

Smoked Chicken
white bbq sauce

Buttermilk Cornbread

Loaded Potato Salad
bacon, sour cream, green onion, egg

Mac'N'Cheese

Baked Beans

Banana Pudding
peanut butter, caramel, toasted marshmallow

SOUTHERN HOSPITALITY | \$55

Kentucky Burgoo
pork shoulder, chuck roast, lima beans,
corn, greens, cabbage tomato

BLT Salad
gem lettuce, bacon, heirloom tomatoes,
croutons, buttermilk dressing

Local Greens Salad
shaved radish, crispy shallots, green
goddess

Fire Roasted Chicken

Shrimp and Grits

Corn Maque Choux

Smothered Okra

Braised Collard Greens

Derby Pie
bourbon cream

BUFFET OPTIONS

NOLA Nights | \$55

Smoked Chicken & Sausage Gumbo

Creole Bibb Salad

bibb lettuce, pickled okra, tomato, radish,
creole mustard vinaigrette

BBQ Shrimp Pasta

worcestershire cream

Short Rib Daube

pearl onions, red wine bordelaise

Garlic Bread

Red Beans & Rice

Green Bean Almondine

Spinach Madeline

Bread Pudding

praline sauce

Clermont Classic | \$60

Roasted Garlic Soup

parmesan cream

Wedge Salad

iceberg lettuce, bacon, heirloom
tomatoes, croutons, blue cheese

Grilled Romaine

ciabatta, manchego, caesar dressing

Filet of Beef

bourbon au poivre

Seared Salmon

herbsaint cream

Roasted Asparagus

Whipped Potatoes

Garlic Wild Mushrooms

Chocolate Pot du Creme

bourbon cherries

PASSED HORS D'OEUVRES

3 for \$20 4 for \$24 per person, 7 for \$36 ((1 hour of service)

Duck Poppers

jalapeño, bacon, cream cheese, cane syrup gastrique

Country Ham Beaten Biscuit

peach chutney

Pimento Cheese Crostini

Wild Mushroom and Farmhouse Cheddar Grilled Cheese

Gulf Shrimp Remoulade

Smoked Salmon Crostini

everything cream cheese

Chicken and Waffles

cane syrup

Caprese Skewers

balsamic vinegar

Deviled Egg

chow chow

Roasted Brussel Sprouts

pepper jelly

Boudin Balls

creole mustard

Fried Pickles

buttermilk ranch

PLATED SUPPER

Three Courses with a selection of one soup or salad, one entrée and one dessert

SOUP

Smoked Chicken Gumbo

andouille, okra

Kentucky Burgoo

pork shoulder, chuck roast, lima beans, corn, greens, cabbage tomato

OR

SALAD

BLT Salad

gem lettuce, bacon, heirloom tomatoes, croutons, buttermilk dressing

Local Greens Salad

shaved radish, crispy shallots, green goddess

Clermont Chop

romaine, blue gouda, apple, candied pecans, herb vinaigrette

ENTREE

Grilled Pork Chop | \$42

creamy garlic grits, smothered okra

Herb Crusted Chicken Breast | \$40

roasted brussels sprouts, corn maque choux

Filet of Beef | \$58

whipped garlic potatoes, wild mushrooms,
bordelaise

Hot Smoked Salmon | \$44

wilted greens, wild rice,
charred lemon beurre monté

Oxtail Ragout | \$46

cavatappi pasta, arugula pesto

Wild Catfish Amandine | \$42

rice pilaf, almonds, brown butter

DESSERT

Buttermilk Panna Cotta

berry compote

Chocolate Hazelnut Pudding

BREAKS

Southern Charcuterie | \$25 per person

selection of sausages, country ham, cured meats, pickles, assorted crackers, selection of local cheeses, grainy mustard, jam
Cheese Only \$18

Taste Of Kentucky | \$16 per person

hot brown, beer cheese, bourbon balls, derby pie

Slider Station | \$18 per person

pulled pork, smoked chicken, fried catfish

Tater Tot Station | \$18 per person

smoked bacon, green onion, jalapeños, caramelized onion, spicy ranch, sour cream, beer cheese, selection of hot sauces

Mac'n'Cheese Bar | \$16 per person

white cheddar, bacon, scallions, caramelized onion, sharp cheddar, jalapeños, tomatoes

Ballpark Break | \$14 per person

caramel corn, beer nuts, creole pork rinds, spiced nuts, assorted candy bars

BOXED LUNCHES

Personal Lunch | \$20

Smoked Turkey
bacon, swiss, lettuce, tomato, dijonaise, onion bun

Smoked Chicken Salad
croissant, grapes, almonds

Pimento Cheese + Country Ham
white bread

Egg Salad
whole grain bread

Kettle Chips

Loaded Potato Salad
bacon, sour cream, green onion, egg

Apple

Chef's Selection of Baked Cookies

Includes 20oz soda

BAR PACKAGES

SMALL BATCH BAR

1 Hour \$24 per guest | 2 Hours \$34 per guest | 3 Hours \$42 per guest

Jim Beam White
Jim Beam Black
Jim Beam Rye
Jim Beam Red Stag
Jim Beam Apple
Jim Beam Fire
Jim Beam Peach
Knob Creek
Knob Creek Rye
Basil Hayden
Legend

Effen Vodka
Cruzan Rum
Sipsmith Gin
El Tesoro Tequila
Red, White & Sparkling Wine
Domestic & Local Craft Beer

ALLOCATED SPIRITS

Selections from the James B. Beam Distilling Co. portfolio subject to availability

Baker's	\$225 per bottle
Booker's	\$325 per bottle
Little Book	\$500 per bottle

BAR PACKAGES

A LA CARTE SELECTIONS

Individually priced beverages

Domestic Beer	\$6
Craft or Imported Beer	\$7
Wine by the Glass	\$10
Sparkling Wine by the Glass	\$11

DRINK TICKET OVERVIEW

Individually priced beverages available to pre-purchase

Small Batch Bar Package	\$16 per drink
Domestic Beer	\$6 each
Craft or Imported Beer	\$7 each
Wine by the Glass	\$10 per glass
Sparkling Wine by the Glass	\$11 per glass
Soda, Tea or Coffee	\$4 each

SELECTION OVERVIEW

BREAKS

Price based on 30 minutes of service.

ACTION STATIONS

Available for a maximum of two hours. One Chef Attendant required per every 75 guests at \$175 per Chef.

CARVING STATIONS

Available for a maximum of two hours. Chef Attendant required for every 75-100 guests at \$175 per Chef. A 20-person minimum guarantee per station.

ALCOHOLIC BEVERAGE SERVICE

Applicable to all offsite events, 1 bartender for every 50 guests at \$250.00 for 2 hour allotments

TAX AND SERVICE FEES

A 6.0% sales tax and taxable 20% service charge will be applied to menu prices listed.

RENTAL FEES

Any event over 100 guests will be subject to rental fees, as discussed during the planning process