

BANQUET MENU



2601 Richmond Road | Lexington, KY | 40509 | 859-268-0060

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Continental Collection

CONTINENTAL BREAKFAST BUFFET PRICES PER PERSON

EYE OPENER

Selection of Chilled Fruit Juices:
Orange, Cranberry and Apple

Sliced Seasonal Fresh Fruit

Freshly Baked Muffins and Assorted Pastries

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas

\$16 Per Person

WAKE UP

Selection of Chilled Fruit Juices:
Orange, Cranberry and Apple

Sliced Seasonal Fresh Fruit

Assorted Coffee Cakes

Cinnamon Rolls with Homemade Icing

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas

\$16 Per Person

SUNRISE

Selection of Chilled Fruit Juices:
Orange, Cranberry, and Apple

Assorted Bagels & Cream Cheese

Oatmeal with Brown Sugar and Raisins

Assorted Yogurt with Granola

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas

\$18.95 Per Person

BREAKFAST ENHANCEMENTS

Egg, Ham & Cheese Mini Croissants **\$45 Per Dozen**

Biscuits with Egg, Bacon or Sausage **\$45 Per Dozen**

Breakfast Quesadilla with Eggs, Pepper Jack, Cheddar, & Swiss Cheese **\$45 Per Dozen**

Apple Fritters **\$36 Per Dozen**



Food and beverage prices are subject to 23% taxable service charge. Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items increase your risk of foodborne illness, especially in case of certain medical conditions. Prices are subject to change.

Morning Goods

A LA CARTE MENU

Assorted Bagels with Cream Cheese, Butter, and Preserves	\$36 per dozen
Assorted Scones	\$28 per dozen
Apple Fritters	\$36 per dozen
Freshly Baked Cinnamon Rolls with Homemade Icing	\$36 per dozen
Assorted Coffee Cakes	\$36 per dozen
Assorted Muffins & Danish	\$36 per dozen
Assorted Granola Bars	\$3 each
Assorted Cold Cereals with Chilled Milk	\$5 each
Freshly Sliced Seasonal Fruit	\$6 per person
Whole Fruit	\$3 each
Individual Fruit Yogurt	\$3 each
Egg, Ham, and Cheese Mini Croissants	\$45 per dozen
Biscuits with Egg, Bacon or Sausage	\$45 per dozen
Breakfast Quesadilla with Eggs, Pepper Jack, Cheddar, and Swiss Cheese	\$45 per dozen
Creamy Southern Grits With Cheddar Cheese	\$6 per person

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Breakfast Buffet

THE SOUTHERN COLLECTION

Selection of Chilled Fruit Juices:
Orange, Cranberry, and Apple

Sliced Seasonal Fresh Fruit

Freshly Baked Muffins and Assorted Pastries

Oatmeal with Brown Sugar and Raisins

Country Fresh Scrambled Eggs

Applewood Smoked Bacon and/or Country Sausage Links

Seasoned Breakfast Potatoes

Fried Cinnamon Apples

\$22.95 Per Person One Meat

HOMESTYLE BREAKFAST

Selection of Chilled Fruit Juices:
Orange, Cranberry, and Apple

Sliced Seasonal Fresh Fruit

Freshly Baked Muffins, Jams, Jellies, and Butter

Sausage Gravy and Buttermilk Biscuits

Country Fresh Scrambled Eggs

Applewood Smoked Bacon and/or Country Sausage Links

Hash Browns

\$22.95 Per Person One Meat

\$25.95 Per Person Two Meats

BUILD YOUR OWN BUFFET

Selection of Chilled Fruit Juices: Orange, Cranberry, and Apple
Seasonal Freshly Sliced Fruit and Berries
Country Fresh Scrambled Eggs

CHOOSE 2 OF THE FOLLOWING:

Hash Browns, Breakfast Potatoes, Hash Brown Casserole, Mini Quiche Bites, Yogurt Parfaits with Granola and Berries.

CHOOSE 1 or 2 OF THE FOLLOWING:

Applewood Bacon, Sausage Links, Country Ham

CHOOSE 2 OF THE FOLLOWING:

Fresh Muffins, Coffee Cakes, Danishes, Biscuits and Gravy, Bagels with Cream Cheese

CHOOSE 1 OF THE FOLLOWING:

Oatmeal with Brown Sugar and Raisins
Creamy Southern Grits with Cheddar

\$25.95 Per Person One Meat or \$28.95 Per Person Two Meats

All Buffets Include: Freshly Brewed Regular & Decaffeinated Coffee, & Assorted Hot Teas

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Brunch Buffet

DOUBLETREE BRUNCH

Assortment of Fresh Juices: Orange, Cranberry, and Apple

Seasonal Freshly Sliced Fruit

Country Fresh Scrambled Eggs

Crispy Bacon Strips and Country Ham

Sautéed Chicken Breast

Carved Top Round Beef with Red Wine Demi Glaze

Fresh Garden Greens with Toasted Almonds

Roasted Seasoned Red Potatoes

Dinner Rolls

Chef's Selection of Dessert

\$39 Per Person

BLUEGRASS BRUNCH

Assortment of Fresh Juices: Orange, Cranberry, and Apple

Seasonal Freshly Sliced Fruit

Country Fresh Scrambled Eggs

Freshly baked Muffins, Danishes, Mini Croissants with Assorted Jams, Preserves, and Butter

Breakfast Potatoes

Garden Salad with Shredded Carrots, Grape Tomatoes, and Cucumbers

Mixed Seasonal Vegetables Medley

Fried Chicken

Carved Ham

Peach Cobbler & Banana Pudding

\$36 Per Person

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BREAK ITEMS

A LA CARTE BREAK SELECTION

Chips and Salsa	\$5 per person
Assorted Baked Cookies	\$36 per dozen
Double Fudge Brownies	\$39 per dozen
Jumbo Warm Pretzels w/ Cheese Dip	\$48 per dozen
Toasted Pita and Hummus	\$6 per person
Granola Bars	\$3 each
Mixed Nuts	\$25 per pound
Snack Mix	\$18 per pound
Individual Bags of Chips, Popcorn, and Cracker Jacks	\$3 each

HYDRATION STATION

Freshly Brewed Iced Tea	\$30 per gallon
Freshly Brewed Regular & Decaf Coffee	\$42 per gallon
Lemonade	\$30 per gallon
Carafes of Orange, Apple, and Cranberry Juice	\$16 per carafe
Milk (Whole, 2%, Skim)	\$3 per carton
Hot Chocolate	\$2.5 per bag
Assorted Teas	\$30 per gallon
Bottled Water	\$3 each
Fruit Punch	\$30 per gallon
PowerAde	\$4 each
Soda (Coke Products)	\$3 each
Red Bull Energy Drinks	\$5 each
Starbucks Bottled Frappuccino	\$5 each

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Themed Break Packages

WILDCAT

Mini Hot Dogs & Buns with Condiments
Individual Bags of Potato chips, Popcorn and
Cracker Jacks
Jumbo Warm Pretzels with Cheese Dip

\$17.95 Per Person

MAKE YOUR OWN SUNDAY

Two Scoop Vanilla or Chocolate Ice Cream
Sauces: Caramel and Chocolate
Toppings: Fruit, Sprinkles, Crushed Candy, Nuts,
and Whipped Cream

\$15.95 Per Person

SOUTHWEST

Build Your Own Nacho Bar with Tri-Colored Tor-
tilla Chips
Mini Chicken Quesadillas

\$15.95 Per Person

OLD FASHIONED COOKIE JAR

Assortment of Fresh Baked Cookies:
Chocolate Chip, Oatmeal, Peanut Butter, and
White Macadamia Nut
Cold Milk

\$15.95 Per Person

MID-DAY HEALTH BREAK

Cheese Platter with Crackers
Seasonal Fruit Tray
Vegetable Crudité's with Dipping Sauces
Granola Bars
Trail Mix

\$19.95 Per Person

**All Packages Include: Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot
Teas, and Assortment of Soft Drinks (Coke Products).**

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Conference Packages

ALL DAY CONFERENCE BREAK INCLUDES

All Day Beverages :

Freshly Brewed Regular & Decaffeinated Coffee
Hot Teas
Soft Drinks (Coke Products)
Bottled Water

THE WAKE UP

Assorted Fruit Juices: Orange, Cranberry, and Apple
Seasonal Freshly Sliced Fruit
Freshly Baked Muffins, and Assorted Danishes

THE MID-MORNING REFRESHER

Refresh All Beverages
Assorted Granola Bars

PM WRAP UP

Refresh All Beverages
Assorted Chips (Individually Bagged)
Assorted Cookies

\$28 Per Person

ALL DAY BEVERAGE PACKAGE

All Day Beverages :

Freshly Brewed Regular & Decaffeinated Coffee
Hot Teas
Soft Drinks (Coke Products)
Bottled Water

\$14 Per Person

ENHANCED ALL DAY BEVERAGE PACKAGE

All Day Beverages :

Freshly Brewed Regular & Decaffeinated Coffee
Hot Teas
Soft Drinks (Coke Products)
Bottled Water

Provided AM: Assorted Juices-Orange, Cranberry, and Apple

Provided PM: Iced Tea and Lemonade

\$18 Per Person

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Conference Packages

EXECUTIVE CONFERENCE MEETING PACKAGES

Includes One Meeting Room, Screen and Podium with Wired Microphone

START YOUR DAY

Assorted Fruit Juices: Orange, Cranberry, and Apple
Seasonal Freshly Sliced Fruit
Freshly Baked Muffins, Danishes, & Bagels with Cream Cheese

ALL-DAY BEVERAGE SERVICE

Freshly Brewed Regular & Decaffeinated coffee
Hot Teas & Soft Drinks (Coke Products)
Bottled Water

MID-MORNING REFESHER

Granola Bars

LUNCH

Iced Tea and Ice Water
Southern Style Potato Salad
Cole Slaw
Chef's Choice Dessert
Choice of Two:
Thinly Sliced Roast Beef with Brie
Ham & Swiss Cheese with Lettuce and Tomato on Honey Whole Wheat
Chicken Caesar Wrap
Turkey & Smoked Gouda Cheese

THE PM WRAP UP

Assorted Chips (Individually Bagged)
Assorted Cookies

\$49 Per Person

\$59 Per Person*

***Upgrade Lunch to Two Entrée Hot Buffet**

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Working Cold Plated Lunches

PLATED SALADS & SANDWICHES

Lunch Portions: \$19.95 Per Person—Minimum of 6 Orders Per Selection

CAESAR SALAD WITH CHICKEN

Tossed Traditional Caesar Salad with Freshly Shredded Parmesan Cheese

Topped with Toasted Croutons & Grilled Chicken

Served with Warm Fresh Bread

(Without Chicken \$16.95)

CAESAR WRAP

Grilled Chicken Breast, Romaine, Lettuce, Parmesan Cheese, Caesar Dressing on Whole Wheat Tortilla

Served with Choice of Freshly Cut Fruit or Homemade Potato Chips

CLUB GRILLE

Toasted Sourdough with Ham, Turkey, Bacon, Swiss, and Cheddar Cheese Piled High Topped with Lettuce and Tomato

Served with Choice of Freshly Sliced Fruit or Homemade Potato Chips

BLUEGRASS COBB SALD WITH CHICKEN

A Classic Bluegrass Twist

Lightly Fried Chicken Breast, Diced Tomato, Chopped Egg, Candied Pecans, and Blue Cheese Crumbles on a Bed of Field Greens Tossed with our House Dressing

Served with Warm Fresh Bread

(Without Chicken \$16.95)

VEGETARIAN WRAP

Grilled Vegetables, Hummus, Feta Cheese, Lettuce, Tomato on Whole Wheat Tortilla Wrap

Served with Choice of Freshly Sliced Fruit or Homemade Potato Chips

ROASTED TURKEY

Roasted Turkey & Avocado with Butter Lettuce, Tomato, Onion, Sharp Cheddar With Cranberry Chutney on Whole Grain Roll

Served with Choice of Freshly Sliced Fruit or Homemade Potato Chips

Includes: Chef's Choice of Dessert, Iced Tea and Ice Water

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Boxed Lunches

BOXED LUNCH YOUR WAY

Red Apples, Oranges, Bananas
Bagged Kettle Chips, Popcorn, Pretzels

CHOOSE 3 OF THE FOLLOWING:

Grilled Chicken Caesar Wrap
Roast Beef & Cheddar With Horseradish Cream Sauce on Kaiser Roll
Turkey and Smoked Gouda Cheese on a Croissant
New York Style Boiled Ham and Swiss on a Hoagie Bun
Vegetarian Wrap
(Grilled Vegetables, Hummus, Feta Cheese, Lettuce, Tomato, on Spinach Tortilla)

CHOOSE 1 OF THE FOLLOWING:

Creamy Cole Slaw
Southern Style Potato Salad
Italian Pasta Salad

CHOOSE 1 OF THE FOLLOWING:

Chocolate Chip Cookie
Chocolate Brownie

\$22.95 Per Person

Each Boxed Lunch Includes: One Sandwich, One Dessert and One Side Salad

Fruit & Snacks Are Displayed For Pick-Up

Bottled Water and Soft Drinks (Coke Products)

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Working Lunches

DELI-LICIOUS DELI BUFFET

Choose 2 of the following:

Fruit Salad

Homemade Soup Du Jour

Pasta Salad

Garden Salad

Southern Style Potato Salad

Assorted Deli Style Meats & Cheeses Include:

Sliced Ham, Turkey Breast, Roast Beef, Swiss, Cheddar, Provolone, and American

Deluxe Relish Tray to Include:

Mayonnaise, Mustard, Lettuce, Tomato, Onion, and Condiments

Chef's Selection of Desserts

SOUP, SALAD, & MINI SANDWICH

Homemade Soup Du Jour

Choose 1 of the following:

Garden, Caesar, or Baby Spinach Salad

Choose 2 of the following:

Mini Cheeseburger Sliders

Pulled Pork Sliders with Asian Slaw

Mini Buffalo Style Chicken Sandwiches

Mini Fried Fish Sandwiches with American Cheese

Mini Philly Cheesesteaks

Roasted Vegetarian Wrap

Chef's Selection of Desserts

\$26.95 Per Person

Includes: Iced Tea and Ice Water

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Plated Lunches

Lunch Portions: Minimum 15 people

SALADS

GARDEN SALAD

Spring Mix, Cucumber, Shredded Carrots, Diced Tomatoes, and Red Onion.

Choice of two dressings

CAESAR SALAD

Tossed With Croutons, Fresh Parmesan, and Cream Caesar Dressing

ENTREES

CHICKEN PARMESAN

Lightly Breaded Chicken Breast
Topped With Marinara and Mozzarella Cheese
Served Over Linguini

\$22.95 Per Person

CHICKEN MARSALA

Marsala Wine & Mushroom Sauce
Served with Mashed Potatoes and Country Green Beans

\$24.95 Per Person

STUFFED PORTOBELLO MUSHROOMS

Stuffed With Spinach, Artichoke, Garlic, Fresh Mozzarella and Plum Tomato
Served With Grilled Vegetables

\$23.95 Per Person

BAKED CHICKEN ASIAGO

Baked Chicken Breast & Cream Asiago Sauce
Served With Seasonal Vegetables and Mashed Potatoes

\$22.95 Per Person

ROAST PORK LOIN & APPLE CHUTNEY

Served With Mashed Potatoes and Seasonal Vegetables

\$24.95 Per Person

BLACKENED GLAZED SALMON

Served With Long Grain Wild Rice and Seasonal Vegetables

\$29.95 Per Person

**All entrees are served with your choice of one Salad, Warm Dinner Rolls and Butter,
Chef's Choice of Dessert, Iced Tea and Ice Water**

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Buffet Lunches

CHOICE OF 1 SALAD

Garden Fresh Salad
With Fresh Tomatoes, Cucumbers, and Carrots

Caesar Salad
Caesar Dressing & Garlic Croutons

CHOICE OF 1 or 2 ENTREES

Roasted Pork Loin With Apple Chutney

Vegetable Lasagna

Meat Lasagna

Grilled Chicken Asiago

Flat Iron Steak With Caramelized Onions

Homemade Fried Chicken

Chicken Marsala

Homemade Meat Loaf

One Entrée: \$26.95 Per Person

Two Entrée: \$31.95 Per Person

CHOICE OF 2 SIDES

Oven Roasted Seasonal Potatoes

Homemade Mac & Cheese

Long Grain Wild Rice

Garlic Mashed Potatoes

Broccoli Casserole

Steamed Broccoli

Baked Beans

Sautéed Zucchini and Yellow Squash

Country Green Beans

Creamed Corn

CHOICE OF 1 DESSERT

Chocolate Layer Cake

Key Lime Pie

Carrot Cake

Lemon Pie

Assorted Cheese Cake

Pecan Pie

Strawberry Cake

Buffet Includes: Warm Rolls & Butter, Iced Tea and Ice Water. (25 Person Minimum)

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Themed Buffet Lunches

KENTUCKY BUFFET

Garden Salad With Tomatoes
Cucumber, Shredded Carrots
Served with Two Dressings.

Entrees:

Homemade Meatloaf
Homemade Fried Chicken

Vegetables & Starches:

Mashed Potatoes
Country Green Beans
Macaroni Cheese
Dinner Rolls

Dessert: Select 2

Banana Pudding, Apple Cobbler, or
Cherry Cobbler

One Entrée: \$26.95 Two Entrée \$31.95

MEXICAN FIESTA

Flour Tortillas & Corn Taco Shells
Lettuce, Shredded Cheese, Diced Tomatoes,
Onions, Green Peppers, Jalapenos, Sour Cream,
and Salsa

Entrees:

Steak Fajitas
Chicken Fajitas

Sides:

Spanish Rice
Refried Beans
Jalapeno Cornbread

Dessert:

Churros Dusted With Sugar and Cinnamon
\$29.95 Per Person

JAMALAYA BUFFET

Cucumber & Onion Salad

Entree:

Jambalaya Andouille Sausage, Chicken, and Peppers
Served with Beans & Rice

Sides:

Cajun Pasta
Jalapeno Cornbread

Dessert:

Bread Pudding with Bourbon Sauce

\$27.95 Per Person

TASTE OF ITALY

Caesar Salad

Entrée:

Homemade Baked Meat Lasagna
Pasta with Alfredo Sauce and Seasoned Chicken
Breast

Sides:

Italian Roasted Mushrooms and Veggies
Garlic Bread

Dessert:

Tiramisu

\$28.95 Per Person

**All Buffets Include: Iced Tea and Ice Water
(25 Person Minimum)**

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Plated Dinner

SALADS

GARDEN SALAD

Spring Mix, Cucumber, Shredded Carrots, Diced Tomatoes, and Red Onion.

CAESAR SALAD

Tossed With Croutons, Fresh Parmesan, and Cream Caesar Dressing

ENTREES

CHICKEN MARSALA

Marsala Wine & Mushroom Sauce
Served with Mashed Potatoes and Country Green Beans

\$29.95 Per Person

PEPPERCORN RIBEYE

Served with Mashed Potatoes or Baked Potato Seasonal Vegetables

\$42.95 Per Person

BOURBON GLAZED SALMON

Served With Asparagus and Homemade Garlic Mashed Potatoes

\$32.95 Per Person

SURF 'N TURF

6oz Filet Grilled to Perfection, 4 Grilled Shrimp Served with Baked Potato and Seasonal Veggies

\$46.95 Per Person

BONELESS BREAST

Lightly Breaded Chicken Breast
Served with Mashed Potatoes and Broccoli Medley

\$28.95 Per Person

ROASTED PORK LOIN

Served With Asparagus and Au Gratin Potatoes

\$29.95 Per Person

STUFFED PORTOBELLO MUSHROOMS

With Garlic Spinach, Fresh Mozzarella, and Plum Tomato Topped with Melted Mozzarella. Served with Vegetable Medley

\$27.95 Per Person

DESSERTS

Red Velvet Cake, Cheesecake With Fruit Topping, Bread Pudding With Bourbon Sauce, Pecan Pie, Triple Chocolate Layer Cake, Carrot Cake, Strawberry Moose, and Banana Pudding

25 Person Minimum

All entrees are served with your choice of one Salad, Warm Dinner Rolls & Butter, One Dessert, Iced Tea, Ice Water, Regular and Decaffeinated Coffee

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Dinner Buffet

CHOICE OF 2 SALAD

Garden Fresh Salad
With Fresh Tomatoes, Cucumbers, and Carrots

Caesar Salad
Caesar Dressing and Garlic Croutons

Mixed Greens With Tomatoes, Crisp Bacon
With House made Creamy Ranch Dressing

Potato Salad
Fruit Salad
Cole Slaw

ENTRÉE CHOICES

Vegetable Lasagna

Meat Lasagna

Grilled Chicken Asiago

Oven Roasted Chicken

Homemade Fried Chicken

Flat Iron Steak w/ Caramelized Onions

Roasted Pork Loin W/ Apple Chutney

Chicken Marsala

BBQ Pulled Pork

Homemade Meatloaf

CHOICE OF 3 SIDES

Steamed Broccoli

Broccoli Casserole

Oven-Roasted Seasoned Potatoes

Sweet Potato Casserole

Corn Pudding

Homemade Mac & Cheese

Potato Au Gratin

Garlic Mashed Potatoes

Roasted Garlic and Parmesan Cauliflower

Vegetable Medley

Country Green Beans

Sautéed Zucchini and Yellow Squash

CHOICE OF 2 DESSERTS

Chocolate Layer Cake Lemon Pie

Key Lime Pie Strawberry Cake

Carrot Cake Pecan Pie

Assorted Cobblers Assorted Cheese Cake

One Entrée

\$32.95 Per Person

Two Entrée

\$36.95 Per Person

Three Entrée

\$40.95 Per Person

All Buffets Include: Warm Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea and Ice Water. (25 Person Minimum)

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Themed Dinner Buffet

BLUEGRASS BUFFET

Garden Salad With Tomatoes

Cucumber, Shredded Carrots

Served with Two Dressings.

Cole Slaw

Entrees:

Fried Catfish Strips

BBQ Ribs

Fried Chicken

Vegetables & Starches:

Mashed Potatoes

Fresh Mixed Greens

Homemade Macaroni and Cheese

BBQ Beans

Dessert:

Homemade Bread Pudding w/ Bourbon Caramel Sauce

Pecan Pie with Chocolate Chips

One Entrée: \$32.95 Per Person

Two Entrée: \$36.95 Per Person

Three Entrée: \$40.95 Per Person

KENTUCKY BUFFET

Bibb Lettuce Salad

With Cucumbers, Tomatoes, and Ranch Dressing

Entrees:

Bourbon Glazed Salmon

Grilled Flat Iron Steak w/ Caramelized Onions and Au Jus Sauce

Grilled Chicken w/ Creamy Asiago Sauce

Vegetables & Starches:

Potatoes Au Gratin

Garlic Parmesan Roasted Asparagus

Seasoned Rice Pilaf

Broccoli Casserole

Dessert:

Strawberry Cake

Assorted Cheesecakes

One Entrée: \$34.95 Per Person

Two Entrée: \$38.95 Per Person

Three Entrée: \$42.95 Per Person

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Themed Dinner Buffet

MEXICAN BUFFET

Flour Tortillas & Corn Taco Shells

Lettuce, Shredded Cheese, Diced Tomatoes, Onions, Green Peppers, Jalapenos, Sour Cream, Salsa

Tortilla Soup

Entrees:

Cheese Enchiladas

Steak & Chicken Fajitas

Sides:

Spanish Rice

Refried Beans

Jalapeno Cornbread

Dessert:

Churros Dusted With Sugar & Cinnamon

\$33.95 Per Person

PRIME RIB BUFFET

Garden Salad

Spinach Salad with Raspberry Vinaigrette

Entrees:

Herb Encrusted Prime Rib Beef Au Jus

Roasted Chicken Breast Topped With Monterey Jack Cheese & Pico de Gallo

Sides:

Baked Potato With Sour Cream, Cheese, and Bacon Bits

Country Green Beans

Dinner Rolls

Dessert:

Chocolate Mousse Cake With Bourbon Caramel Sauce

\$52.95 Per Person

TOUR OF ITALY

Caesar Salad

Entrée:

Homemade Baked Meat Lasagna

Chicken Parmesan

Sides:

Italian Roasted Mushrooms & Veggies

Garlic Bread

Dessert:

Tiramisu

\$34.95 Per Person

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Reception Packages

SURF 'N TURF

Crab Cakes With Homemade Remoulade Sauce
Mixed Cheeses & Vegetable Tray With Crackers
& dip
Steak Kabobs
Sweet Miniature Desserts
Iced Tea and Ice Water

\$44.95 Per Person

SPORTING EVENT BUFFET

Nacho & cheese Sauce, Jalapenos, Salsa With
Tri-Color Kettle Corn Chips

Choice of Two Sliders:

Mini Cheeseburger, Pulled Pork With Asian
Sauce, Mini Buffalo Style Chicken, & Mini
Cheesesteak

Chicken Wings-Choose Two Sauces:

Plain, Honey BBQ, Buffalo Sauce

All served with Celery & Carrots

Cookies & Brownies

Iced Tea and Ice Water

\$32.95 Per Person

Reception Presentations

FRUIT SKEWER

Cantaloupe, Honey Dew, Pineapple, Watermelon
On a Skewer Served with a Cranberry Sauce

\$9 Per Person

FARMERS MARKET VEGETABLE TRAY

Garden Vegetables, Condiments, & Specialty Dips

\$7 Per Person

JUMBO COCKTAIL SHRIMP

On Ice Served with Homemade Cocktail Sauce &
Lemon Wedges

\$475/100 Pieces

SEAFOOD DISPLAY

Jumbo Shrimp and Cracked Crab Claws

Served with Homemade Cocktail Sauce & Lemon
Wedges.

\$500/100 PIECES

DOMESTIC CHEESE & FRUIT TRAY

Served With Crackers and Yogurt dip

\$8 Per Person

Food and beverage prices are subject to 23% taxable service charge. Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items increase your risk of foodborne illness, especially in case of certain medical conditions. Prices are subject to change.

Reception Stations

MAC & CHEESE STATION

Green Onions, Hot Cheetos, Diced Ham, Bacon Bits, Blue Cheese Crumbles, Cheddar Cheese Sauce, Diced Tomatoes

\$14 Per Person (Culinary Attendant Fee \$100)

BAKED POTATO BAR

Bacon Bits, Green onions, Cheddar Cheese, Chili, Sour Cream, Broccoli

\$12 Per Person

TACO BAR

Seasoned Ground Beef and/or shredded Seasoned Chicken

Lettuce, Shredded Cheese, Diced Tomatoes, Onions, Green Peppers, Jalapenos, Sour Cream & Salsa. Flour Tortillas and Corn Taco Shells

\$12 Per Person One meat selection \$16 Per Person Two meat Selection

Reception Carving Stations

HERB ROASTED BEEF TENDERLOIN

Served With Horseradish Sauce, Dijon Mustard, Mayonnaise & Rolls

\$750 Serves 50 people

PRIME RIB

Served With Horseradish Sauce, Dijon Mustard, Mayonnaise & Rolls

\$750 Serves 50 people

SMOKED TURKEY BREAST

Served With Mayonnaise, Cranberry Sauce & Rolls

\$400 Serves 50 People

BROWN SUGAR & HONEY GLAZED HAM

Served With Dijon Mustard, Mayonnaise & Rolls

\$400 Serves 50 People

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Reception

HORS D'OEUVRES

Artesian Wedge Cheese & Vegetable Crudités With Dip
Complimentary With The Following Per Person menu

CHOOSE THREE: \$29 PER PERSON

CHOOSE FOUR: \$32 PER PERSON

Chicken Wings: Plain, Mild, Hot, Teriyaki, Or BBQ

Chicken Tenders

Meatballs: BBQ, Sweet & Sour, Swedish

Sausage Stuffed Mushrooms

Chicken OR Beef Teriyaki Skewers

Chicken Quesadilla

Fried Mozzarella With Marinara Sauce

Assorted Quiche

Vegetable Egg Rolls

Pot Stickers: Steamed, Fried

Crab Rangoon

Mini Hot Browns

Mini Chicken Salad Sandwiches

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Bar Selections

TOP SHELF

Basil Hayden

Bulleit

Maker's 46

Glenfiddich 12 Year Scotch

\$12 Per Drink Cash Bar \$11 Host

SIGNATURE

Patron Siler Tequila

Grey Goose Vodka

Crown Royal

Woodford Reserve

Glenfiddich 12 Year Scotch

\$10 Per Drink Cash Bar \$9 Host

PREMIUM

Maker's Mark

Buffalo Trace

Bacardi Rum

Jose Quevo Silver Tequila

Tito's Vodka

Tanqueray Gin

Dewar's White Label Scotch

Jack Daniel's

\$9 Per Drink Cash Bar \$8 Host

HOUSE

Jim Beam bourbon

Skyy Vodka

Bacardi Rum

Seagram's 7 Blended Whisky

Beefeaters Gin

Sauza Gold Tequila

\$8 Per drink Cash Bar \$7 Host

PREMIUM BEER

Corona

Heineken

Stella Artois

\$6 Per Drink

Kentucky Bourbon Barrel Ale

\$8 Per Drink

DOMESTIC BEER

Bud Light

Budweiser

Coors Light

Miller Lite

Michelob Ultra

\$5Per Drink

WINE

Cabernet Sauvignon

Chardonnay

Pinot Grigio

White Zinfandel

Merlot

\$7 Per Drink

OTHER

Champagne

\$7 Per Drink

Bar Packages

BEER & WINE HOUSE PACKAGE

Keg Beer, House Wine, and Soft Drinks (Coke Products)

ONE HOUR: \$10 PER PERSON

TWO HOURS: \$15 PER PERSON

EACH ADDITIONAL HOUR: \$5 PER PERSON

BEER & WINE PREMIUM PACKAGE

Keg Beer, House Wine, and Soft Drinks (Coke Products)

ONE HOUR: \$14 PER PERSON

TWO HOURS: \$18 PER PERSON

EACH ADDITIONAL HOUR: \$6 PER PERSON

FULL HOUSE BRAND BAR PACKAGE

Keg Beer, House Wine, House Liquor, and Soft Drinks (Coke Products)

ONE HOUR: \$16 PER PERSON

TWO HOURS: \$22 PER PERSON

EACH ADDITIONAL HOUR: \$7 PER PERSON

FULL PREMIUM BRAND BAR PACKAGE

Keg Beer, Premium Wine, Premium Liquor, and Soft Drinks (Coke Products)

ONE HOUR: \$18 PER PERSON

TWO HOURS: \$26 PER PERSON

EACH ADDITIONAL HOUR: \$8 PER PERSON

BARTENDER FEE OF \$100 APPLIES TO ALL BARS.

PLEASE INFORM CATERING SALES MANAGER IF YOU HAVE ANY SPECIAL REQUESTS.

Food and beverage prices are subject to 23% taxable service charge. Prices are subject to change.

General Information & Policies

ATTENDANCE & GUARANTEES

The guarantee of final attendance is required by 11:00am three (3) business days prior to the event or the original attendance will be considered as the final guarantee.

Should your actual attendance exceed your guarantee, you will be charged for the actual number of attendees.

Final attendance guarantee cannot be decreased within three (3) business days prior to the event.

Food and beverage menu selections cannot be changed within five (5) business days prior to the event date.

The hotel will overset seating no more than five percent (5%) over the guarantee.

Should your guaranteed final attendance be significantly less than your original count, the hotel reserves the right to move your event to a more suitable location in order to better serve your guests' space requirements.

If the count falls below your food and beverage minimum, our Event Manager will consult with you regarding enhancement options in order to achieve your minimum.

FOOD AND BEVERAGE

All food & beverage must be contracted through DoubleTree Suites by Hilton Lexington due to health code regulations.

No outside food or beverage may be brought in from another source for consumption in our event facilities, unless otherwise specified by our Event Manager.

No food may be take off the premise after it has been prepared and served.

All alcoholic beverage sales and services are regulated by the Alcohol Beverage Control of Kentucky.

Final menu selections must be submitted to the hotel at least seven (7) days prior to the scheduled event. In the event that this deadline is not met, please be advised menu prices are subject to increase by the hotel in order to reflect increased costs of obtaining and transporting food to the hotel on short notice.

Special menu requests are easily accommodated. Please advise your Event Manager at time of guarantee of attendance, the requirement and the name of the guest.

Due to fluctuation in purchasing pricing, menu prices are subject to increase. Your Event Manager will inform you of any increases and possible substitutions.

Hotel has the right to substitute menu items due to the inability to obtain certain product items. Your Event Manager will inform you of any substitutions.

