



MENU

Catering & Private Events Menu

KENTUCKY
EXPOSITION
CENTER

Levy



To help facilitate your event planning, our policies and procedures are provided below.

THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

EXCLUSIVITY

Levy is proud to be the exclusive provider for all food and beverage services at the Kentucky Exposition Center. As "a family of passionate restaurateurs" we seek to exceed your guests' expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy and worry free for you.

Because we live the restaurants business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

OUTSIDE FOOD AND BEVERAGE

All food and beverage items on-site must be purchased through Levy. No food and beverage of any kind may be brought into or removed from the Location by either the client or the client's guests without prior written approval.

CONTRACTS AND CATERING AGREEMENT

A contracted banquet event order outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy Convention Centers. Secondary agents, acting on behalf of the primary client receiving services, may sign

the contract on their behalf only with full payment in advance and a signed credit card authorization on file for additional charges. Any charges revisions, additional or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

CANCELLATIONS

Any event canceled within (30) thirty days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

PRICING

Prices quoted are in US Dollars and are subject to a 22% service charge and applicable state sales tax. Prices are subject to change without notice however; guaranteed prices will be confirmed sixty (60) days prior to the event. Levy Convention Centers reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.

A \$100.00 service fee will be charged for any group under 25 guests.

A \$100 fee will be added to all pop up events that place orders 3 days prior to the group arrival. Menu selection for pop-ups will be decided by Levy Convention Centers.

GUARANTEES

A guaranteed number of attendees/quantities of food are required 7 business days prior to the event date for functions of 1,000 guests or less. This guarantee must be submitted by noon (EST). If the guarantee is not received, Levy Convention Centers

reserves the right to charge for the number of persons/quantities specified on the contracted banquet event order. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Convention Centers will neither be responsible nor liable for serving these additional numbers but will do so on a first come, first serve basis as able. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase. All groups over 1,000 guests require an initial guarantee 30 days prior to the event and final guarantees must be received 7 business days prior to the event. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed attend the event.

PAYMENT

We Will not commence service without the receipt of a NON-REFUNDABLE DEPOSIT in the amount of seventy-five percent (75%) of the estimated Event Price at least sixty (60) days prior to the event and remaining twenty-five percent (25%) of the estimated event price at least fourteen (14) days prior to the event. Outstanding event price balances shall be paid within thirty (30) days of the event provided billing privileges have been previously approved. Client understands that we will suffer substantial harm if the client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate for the loss due to clients cancellation.

MENU SELECTIONS AND STANDARDS

Menu selections and other details pertinent to your functions must be submitted to the Catering and Sales Department at least thirty (30) days prior to the function date. Your catering sales manager will assist you with menu selections from our core menu or work directly with the Executive Chef to design menus to suit your special occasion. Minimum of 25 is required for plated and chef table selections, small group fee may be applied for orders under the minimum. Your catering sales manager can assist with menus for smaller groups. Menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count. A maximum of 3 entrée options, including vegetarian selection will be permitted for all plated menus. For plated meals with more than one entrée selection, the price for the meal will be determined by the highest priced entrée. A per entrée guarantee must be given 72 hours in advance. Group is required to denote entrée selections with place cards. The kitchen will prepare a maximum of 3% over guarantee. Events requiring pre-set food the guarantee number will be equal to the set number. Changes made to menu selections less than 10 days prior to the event are subject to approval by Levy Convention Centers.

SERVICE STAFF

Guest-Server ratio is 1 server per 20 guests for plated-meal functions, and 1 server per 50 guests at buffet functions. This is a service at rounds of ten or twelve guests. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of \$150 per four-hour shift with each additional hour of \$30 per hour.

EVENT TIMELINE

Prices are based on two-hour breakfast service, lunch service and dinner service. Additional service time may be subject to additional fees. Event start or end times deviate more than thirty minutes from contracted times may be charged additional labor fees. In order to provide the freshest food, we must limit buffet service to two hours.

BAR SERVICE

Levy Convention Centers is the exclusive for alcohol service at Kentucky Exposition Center. For all events with alcohol service, a Certified Bartender is required. A Bartender is \$150 minimum for 4 hours, each additional hour is \$30/hr. Alcohol cannot be brought into or removed from the convention center.

CHINA SERVICE

Eco-friendly, biodegradable disposable ware is a Levy Convention Center standard for all food and beverage events (with the exception of plated meals), unless china is requested. If China is preferred the fee for Breakfast, Lunch, Receptions or Dinner is \$3.00 per person, per meal period. Refreshment or Coffee Breaks \$2.00 per person, per break.

SPECIALTY EQUIPMENT

Specialty equipment such as, Water Coolers, Popcorn Machines or Keurig Coffee Makers are available. We also have the privilege to work with independent contractors that may enhance your event or booth. Please contact your catering sales manager for options and availabilities.

LINEN

Levy provides house linen for most food and beverage events. Your catering sales manager will be happy to arrange for upgraded linen in an array of colors and styles for your event for an additional charge. If client opts to rent linens and napkins through another source, any returns and charges associated with the rental are the sole responsibility of the client, also the customer will be responsible for receiving and returning linens unless approved in writing prior to the event.

MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

TRADITIONAL CONTINENTAL BREAKFAST

A selection of seasonal Fruits and Berries, assorted breakfast Pastries, fresh Orange Juice, Coffee and Hot Tea. **15.95 per person**

KENTUCKY CONTINENTAL BREAKFAST

Baked French Toast with Bourbon Infused Syrup, Sliced Fruit, fresh Orange Juice, Coffee and Hot tea. **16.95 per person**

CONTINENTAL BREAKFAST ENHANCEMENTS

Must be purchased with either the Traditional or Kentucky Continental Breakfasts

SIGNATURE BREAKFAST ITEMS

(choose two)

- Fresh Baked Muffins
- Bagels and local spreads
- Freshly Baked Fruit and Nut Breads
- Flaky Danish Pastries
- Buttery Croissants with Jams & Honey

5.00 PER PERSON

BREAKFAST SANDWICHES

- Black Oak Ham, Egg, and Baby Swiss Cheese on a Buttermilk Biscuit
- Applewood Smoked Bacon, Egg, and Cheddar Cheese on an English Muffin
- Country Sausage, Egg, Pecorino Cheese, and Honey drizzle on a Croissant
- Spicy Chorizo Sausage, Egg, and Pepper Jack Cheese Burrito

6.95 EACH

ADD-ONS

- Market Fresh Whole Fruit **3.00 each**
- Granola and Breakfast Bars **2.50 each**

EGG, CEREALS, YOGURTS & BREAKFAST MEATS

Choose two for 9.50 per person

- Scrambled Eggs
 - Pork Sausage Links
 - Applewood smoked Bacon
 - Grilled Black Oak Ham
 - Turkey Sausage Links
 - Greek Yogurt (Plain, Fruit, and Low-fat)
 - Southern style Weisenberger Cheese Grits
 - Country Biscuits with Sausage Gravy
 - Classic Eggs Benedict
 - Dry Cereals with Milk, and Berries
- Each additional choice 4.50 per person*

- Frittata with Ham, Spinach and Pepper Jack Cheese
- Three Cheese Quiche

Choose one for 6.95 per person

BY THE DOZEN

- Assorted Muffins with Fruit Preserves and Whipped Butter **38.00**
- Bagels with flavored Cream Cheeses **41.00**
- Assorted Danishes and Breakfast Breads with Whipped Butter **38.00**
- Assorted Donuts **35.00**
- Hard Boiled Eggs **24.00**

BREAKFAST CHEF'S TABLES

All Chef's Tables include Coffee, fresh Orange Juice and Hot Tea.

BRUNCH TABLE – FARM TO TABLE

- Assorted Breakfast Pastries which may include Danishes, Cinnamon Rolls and flaky Croissants with Sweet Cream Butter and Jam
- Pancakes with Fresh Berries, Vanilla Bean Cream and Brown Sugar Syrup
- Eggs Benedict with English Muffins, Poached Eggs and Tarragon Hollandaise Sauce
- Southern Grits with Country Ham
- Mini Country Fried Steaks and Gravy
- Griddled Breakfast Meats including Sausage, Bacon and Ham
- Fresh Sliced Fruit

40.95 PER PERSON

LOUISVILLE CLASSIC BREAKFAST

- Assorted Breakfast Pastries
- Fresh seasonal Fruit
- **Choose one of the following:**
 - Scrambled Eggs
 - Hot Oatmeal with fresh and dried Fruit, Almonds and Brown Sugar
 - Vegetable Frittata
- Kentucky Country Ham
- Seasoned fried Potatoes with Peppers and Onions
- Warm Biscuits with Butter and Preserves

24.95 PER PERSON

BRIGHT-EYED BREAKFAST

- Assorted Breakfast Pastries
- Fresh Seasonal Fruit
- **Choose one of the following:**
 - Scrambled Eggs
 - Hot Oatmeal with fresh and dried Fruit, Almonds and Brown Sugar
 - Baked French Toast with Bourbon Infused Syrup
 - Vegetable Frittata
- Bacon and Breakfast Sausage
- Hash Brown Casserole
- Selection of Low Fat and Greek Yogurts with Fruit

32.95 PER PERSON

SPICY START BREAKFAST

- Seasonal Fruit with Honey-Lime drizzle
- Cinnamon Churros and Danishes
- Chilaquiles with Scrambled Eggs, Smoked Pulled Chicken, Salsa Verde, and Sour Cream
- Chorizo con Papas – a spicy Mexican Chorizo with Potatoes and Cilantro

27.00 PER PERSON

CHEF TABLE BREAKFAST ENHANCEMENTS

- Assorted Breakfast Pastries **36.00 per dozen**
- Assorted Muffins **36.00 per dozen**
- Bagels with Cream Cheese **39.00 per dozen**
- Turkey Sausage **3.95 per person**
- Biscuits and Gravy **4.95 per person**
- Vegetable Hash **3.95 per person**
- Kentucky Scramble with Eggs, Peppers, Onions, smoked Ham and Cheddar Cheese **4.95 per person**

BREAKFAST ACTION STATIONS

The following tables may be added to any of our breakfast menus. Served for a minimum of 30 people.

THE ULTIMATE OATMEAL BAR

Rolled Oats, fresh and dried Fruits, Almonds, Brown Sugar and Milk

10.50 PER PERSON

BISCUIT STATION

Buttermilk Biscuits and Cheddar Biscuits served with whipped Butter, Chive Butter, Honey Butter, local Jellies and Jams, and house-made Pimento Cheese and Bacon Jam

11.95 PER PERSON

DONUT STATION

Assorted Donuts and Donut Holes served on a hanging rack and in pails

8.95 PER PERSON

CHEF ATTENDED OMELET STATION

Chef attended Omelet Station with a wide variety of fresh Vegetables, Meats and Cheeses. Including Red Peppers, Onions, Mushrooms and Spinach, Bacon, Ham, and Cheddar Cheeses. Served with Pico de Gallo and Salsa.

15.95 PER PERSON, PLUS ATTENDANT FEE

PREMIUM OMELET STATION ADDITIONS

1.00 additional per person

- Shaved Country Ham
- Scallions and Herbs
- Diced Turkey
- Pepper Jack Cheese
- Feta Cheese

DELUXE OMELET STATION ADDITIONS

- Crab Meat **3.00**
- Popcorn Shrimp **2.50**

EGGS BENEDICT STATION

Made to order by our Chefs, featuring traditional Eggs Benedict with Canadian Bacon, a classic poached Egg, and Hollandaise Sauce on an English Muffin

7.95 PER PERSON, PLUS ATTENDANT FEE

EGGS BENEDICT STATION ADD-ONS

- Benedict Oscar – Jumbo lump Crab Meat and Asparagus **4.50 per person**
- California Benny – Turkey and Avocado **3.50 per person**
- Red Pepper Benedict – Roasted Red Pepper Hollandaise Sauce and Spinach **3.00 per person**
- Kentucky Hot Brown Benedict – Roasted Turkey, Tomatoes, Bacon and Mornay Sauce **3.50 per person**

PLATED BREAKFAST

All served with warm baked pastries, butter and preserves. All plated functions include Coffee, Hot Tea and Orange Juice.

ENTREE

- Fluffy Scrambled Eggs, Bacon and Yukon Gold Potatoes **21.95 per person**
- Curry Tofu Scramble with marinated Tofu, sautéed Spinach, Zucchini, Mushrooms, caramelized Onions and Peppers **22.50 per person**
- Grilled Ham, Scrambled Eggs, Cheese Grits and Cinnamon Apples **25.95 per person**
- Canadian Bacon, Egg Frittata and Hash Brown stack **23.50 per person**

ADDITIONAL SIDES

- Sliced Fruits and Berries
- Pork Sausage Links
- Pancakes with Syrup

4.50 EACH

ADDITIONAL PREMIUM SIDES

- Grilled Country Ham
- Applewood Smoked Bacon

5.95 PER PERSON



ALL DAY BEVERAGE SELECTIONS

Beverage service is based on one hour, unless otherwise noted
Subject to additional service fees if over 1 hour.

SIGNATURE COFFEE TABLE

Gourmet Coffee, Herbal Teas with flavored Syrups, Wildflower Honey, Orange and Lemon Zest Whipped Cream, Chocolate Curls, Sugar Rock Candy Stir Sticks and selected sweeteners

7.95 PER PERSON

ALL NATURAL FRUIT INFUSED WATER

Contact Sales Manager for seasonal flavors.

18.00 PER GALLON

FRESH LEMONADE BAR

Lemonade with seasonal flavors.
For example: Strawberry, Watermelon and Lemon-Basil.

5.95 PER PERSON

FRESH BREWED ICED TEA BAR

Assorted green and fruit-flavored Herbal Teas served with fresh cut Lemons and Simple Syrup

7.95 PER PERSON

SIGNATURE COFFEE AND TEA BAR

Coffee and Tea the way you want it. Fresh brewed specialty Coffee and organic Teas served with Rock Candy Stir Sticks, Orange and Lemon peels, Sugars and sweet heavy Creams

8.95 PER PERSON

HOT CHOCOLATE

A candy bar in a cup! Delicious warm Chocolate with Whipped Cream, Chocolate Sprinkles, delightful mini Marshmallows, flavored Syrups, and all the fixin's!

7.95 PER PERSON

CONTINUOUS BEVERAGE SERVICE

- Assorted Sodas
- Bottled Water
- Assorted Fruit Juices

FOUR HOURS 8.95 PER PERSON

UNLIMITED COFFEE SERVICE

Coffee service includes premium fresh brewed regular and decaf coffees with assorted teas and hot water

30 minutes – 1 hour **7.95 per person**

3 – 4 hours **10.95 per person**

6 – 8 hours **12.95 per person**

KEURIG PACKAGE

Includes one case of (12) 16oz bottled waters and 3 boxes of 12 K-Cups (36)

Additional K-Cups **26.00 per box**

200.00 PER DAY

ADDITIONAL BEVERAGES

- Freshly brewed Coffee or Hot Tea
- **46.00 per gallon**
- Hot Chocolate **47.00 per gallon**
- Fruit Juice **45.00 per gallon**
- Lemonade **30.00 per gallon**
- Iced Tea **35.00 per gallon**
- Canned Sodas **4.00 each**
- Bottled Water **4.00 each**
- Assorted bottled Juices **4.00 each**
- Water Coolers **25.00 per cooler for daily rental and 45.00 per 5 gallon jug**

Water cooler includes cups

MORE THAN JUST A SNACK

Events of 20 guests or less are subject to a 100.00 small group fee per function.

BALANCED SELECTIONS FOR GRAB & GO

- Assorted Snack Bars
- Trail mix
- Miniature Assorted Chocolate Bars
- Fresh Whole Fruits

12.95 PER PERSON

THE POWER PLAY

Give your team a winning advantage with these delicious treats that will be sure to keep their momentum going!

- Caramel, Cheese and Buttered Popcorn
- Ballpark Peanuts
- Pretzel Rods with house-made Beer Cheese, Chipotle and Yellow Mustard
- Cheese Cubes and Beef Sticks

12.95 PER PERSON

CREATE YOUR OWN ENERGY MIX BY THE POUND

An assortment of gourmet favorites allows guests to customize a sweet, savory or spicy combination. Please select five. Served by the pound.

- Dried Pineapple
- Pretzel Sticks
- Banana Chips
- Sesame Sticks
- Salted Roasted Peanuts
- Yogurt Raisins
- Yogurt Covered Peanuts
- Smoked Almonds
- Chex Mix

22.00 PER POUND

FRESH FRUIT IN JARS

Served with Strawberry Yogurt Dipping Sauce

96.00 PER DOZEN

GARDEN FRESH CRUDITE IN JARS

Served with Buttermilk Ranch dipping sauce

72.00 PER DOZEN

PRETZEL BREADSTICKS WITH ASSORTED DIPS

Warm Pretzel Breadsticks served with four dips: Smoked Bacon, Cheddar and Chive, spiced Stout Mustard, and Jalapeno Beer Cheese

11.95 PER PERSON

ASSORTMENT OF ENERGY BARS AND GRANOLA BARS

5.95 PER PERSON

MARKET WHOLE FRUIT

The best of the season! Apples, Bananas and local seasonal picks.

4.95 PER PERSON

ASSORTED INDIVIDUAL LOW-FAT FRUIT YOGURTS

4.95 PER PERSON

SNACK BUCKETS

Assorted dry snacks served in individual mini pails. Choose from Chips, Pretzels or Tortilla Chips

4.50 PER PERSON

MORE THAN JUST A SNACK

Events of 20 guests or less are subject to a small group fee per function.

SWEET BREAKS

THE CUPCAKE BAR

A variety of flavors including Red Velvet, Double Chocolate, Carrot and Vanilla Bean

12.95 PER PERSON

WARM COOKIES AND MILK

You can smell them now... warm, fresh baked Jumbo Cookies! Giant Peanut Butter, Chocolate Chip, and Oatmeal Cookies served warm and accompanied by ice cold low-fat and whole milk

7.95 PER PERSON

DIPPED DELIGHTS

Milk chocolate dipped treats such as Strawberries, Pretzel Rods, Potato Chips, Marshmallows, Rice Crispy Treats, Cookies and Bacon

7.95 PER PERSON

BOX LUNCHES

Select (1), Minimum of 20 boxed lunches. Groups of 20-50 Select (2), 51+ Select (3)

BOX LUNCHES

Choose one Sandwich per box

A great option for the grab and go lunch!

- Roast Beef – with Tomatoes, Sweet Onion Jam and Boursin Cheese on Focaccia
- Chicken Breast Torta Sandwich – Chicken Breast with spicy Aioli, Chipotle Jack Cheese, Lettuce, Cilantro, and Tomato on a Bolillo Roll
- Smoked Turkey – Bacon, Tomato, Lettuce and Herb Aioli on Wheat Bread
- Ham and Swiss Cheese – with Mustard Butter on Pretzel Bread
- “ZLT” Flatbread Sandwich with Wrap – Grilled Zucchini, Tomatoes, Jalapeno Jack Cheese and sun-dried Tomato Pesto

21.00 PER PERSON

Box Lunch Includes:

- Grilled Vegetable Pasta Salad – with Grilled Zucchini, Red Onions and Red Peppers tossed with a Parsley Vinaigrette
- Whole seasonal fresh Fruit
- Bag of kettle style Chips
- Chocolate Chip Cookie
- Bottled Water

“OUT OF THE BOX” LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches or crisp farm-fresh salads.

Please select one sandwich option or one salad option.

22.00 PER PERSON

GOURMET SANDWICHES

(choose one)

- Grilled Chicken and Honey Cilantro Slaw with Chipotle Aioli
- Roast Beef and Gruyere with Horseradish Cream
- Smoked Ham and Swiss on a Pretzel Bun
- Smoked Turkey on Wheat with Bacon, Tomato, Lettuce, and Herb Aioli
- Grilled Chicken on Focaccia with Spinach, Herb Aioli and Provolone Cheese
- “ZLT” Flatbread with Grilled Zucchini, Tomatoes, Jalapeno Jack Cheese and Sundried Tomato Pesto on a Spinach Wrap

Beverages not included

Add Lemonade *30.00 per gallon*

Add Fruit Infused Water *18.00 per gallon*

FARMER SALADS

(choose one)

- Grilled Chicken Caesar with fresh Romaine, grilled Chicken, shaved Parmesan, Croutons and Caesar dressing
- Mandarin Chicken with Lettuce mix, Chicken Breast, Mandarin Oranges, Chow Mein Noodles and Honey Soy dressing
- Crunch Salad with Lettuce, Red Cabbage and Kale, shredded Carrots, diced Peppers, Sunflower Seeds and house-made Vinaigrette. GF/Vegan/Paleo

DESSERTS

(choose two)

- Chocolate Brownie
- Chocolate Chip Cookie
- Fruit Cup

CHEF'S TABLES

All Chef's Tables include Iced Tea and water.
Events of 20 guests or less are subject to a small group fee per function.

GOURMET SANDWICH BOARDS

Please select only two sandwich options

- Black Oak Smoked Ham and Baby Swiss with Dijon Mustard Butter and Frisee on a Pretzel Bread Baguette
- Smoked Turkey and Havarti Dill with local Tomatoes, Kentucky Limestone Bibb Lettuce, and Herb Aioli on an Italian Baguette
- Classic Muffaletta with Capicola, Mortadella, Soppressata, and Olive and Caper Giardiniera on fresh baked Bread

Sandwich Boards include:

- Antipasto Salad with Grilled Vegetables, Cured Meats, marinated Olives, and Buffalo Mozzarella with Italian Vinaigrette
- Field Greens Salad with Grape Tomatoes, Cucumbers, Lemon Pickled Red Onions and Aged Balsamic Vinaigrette
- Kettle Chips
- Lemon Bars dusted with Powdered Sugar

23.00 PER PERSON

GOURMET MARKET SANDWICH AND SALAD TABLE

- Field Greens Salad with Grape Tomatoes, Red Onion, Cucumber and Aged Balsamic Vinaigrette
- Kentucky Caesar Salad with a duo of Kale and Romaine with shaved Parmesan, Garlic Cornbread Croutons and house-made Caesar dressing
- Chipotle Red Cabbage Cole Slaw
- "ZLT" Wrap with Grilled Zucchini, Tomatoes, Jalapeno Jack Cheese and Romaine, rolled in a Spinach Wrap

- Kentucky Stack Sandwich with Smoked Turkey and Havarti Dill, Tomatoes, Kentucky Limestone Bibb Lettuce, and Herb Aioli on Italian Bread
- Chips and Ranch Dip
- Chef's selection of gourmet dessert bars

25.00 PER PERSON

LIGHTER AND BRIGHTER LUNCH

- Mediterranean Farro Salad with Tahini, Tomato, Cucumber and Chickpea Going
- Green Salad with Fried Green Tomatoes, Romaine, Spinach, Broccoli, Cucumber and Herbed Champagne dressing
- Chinois Chicken Salad with Grilled Chicken, Mixed Greens, Napa Cabbage, and Radicchio with Wontons, Almonds and Chinois dressing
- Charred and Chilled Salmon Nicoise Salad with Tomatoes, Olives, Eggs, Haricot Verts, Baby Red Potatoes, Shallots, Bibb Lettuce, and Radishes tossed in a Dijon Vinaigrette
- Honey Lime Fruit Salad

28.95 PER PERSON

SOUTH OF THE BORDER

- Steak and Chicken Tacos with Flour Tortillas, Peppers & Onions, shredded Cheese, Salsa and Sour Cream
- Nopales Salad – A Mexican Cactus Salad with Tomatoes, Onions, Cilantro, Lime and garnished with Queso Fresco
- Chipotle Red Cabbage Cole Slaw
- Spanish Rice
- Charro Beans
- Seared Corn with Cumin
- Churros with Chocolate sauce
- Sopapillas with Cinnamon and Sugar

34.00 PER PERSON

FOOD WITH PERSONALITY

Events of 20 guests or less are subject to a small group fee per function.

PICNIC IN THE PARK

- Grilled Kielbasa on Hoagies served with Sauerkraut, Swiss Cheese, Spicy Brown Mustard, Yellow Mustard, and Ketchup
- KEC Smokehouse Spare Ribs with Whiskey BBQ sauce
- Yukon Gold Potato Salad with Vidalia Onions and fresh Dill
- Chipotle Red Cabbage Slaw
- Cornbread
- Seasonal fresh Fruit Crisp

34.95 PER PERSON

KENTUCKY SMOKEHOUSE

- Smoked Applewood Beef Brisket with Levy's Signature BBQ sauce
- House Smoked shredded Chicken or pulled Pork with Buns
- Kentucky Cobb Salad with Romaine, Spring Greens, Red Onion, Corn, Tomatoes, and Croutons, Chipotle Ranch dressing and topped with fried Chicken Breast
- Cucumber, Tomato and Dill Salad
- Loaded Potato Salad with Bacon and Smoked Cheddar
- Molasses Baked Beans
- Peach Crisp with whipped Cream

42.95 PER PERSON

TASTE OF HOME

- Golden Fried Chicken
- Kentucky Hot Brown with Turkey, Toast Points, Tomatoes, crispy Bacon and Mornay sauce
- Kentucky Limestone Bibb Lettuce with Vegetables, Candied Pecans, Strawberries, local Goat Cheese and White Balsamic Vinaigrette
- Three Cheese Mac 'n Cheese
- Country Green Beans with Ham and Onions
- Cornbread and Biscuits
- Bourbon Bread Pudding with whipped topping

42.95 PER PERSON

SMOKE N' SLAW

- Smoked Beef Brisket, Texas Toast and our Signature BBQ sauce
- BBQ pulled Chicken with Buns
- Pulled Pork Quesadillas with Jack Cheese, Poblano Peppers, Spicy Salsa and Avocado Crema
- Smoked Turkey Cobb Salad with Buttermilk dressing
- Loaded Potato Salad with Bacon, Cheddar and Scallions
- Chipotle Red Cabbage Slaw
- Peach Crisp with Cinnamon whipped Cream

44.00 PER PERSON

FARMER'S MARKET SALAD STATION

Build your own salad! Served with house-made Croutons, Artisan Rolls and Crackers.

29.95 PER PERSON

GREENS

(choose two)

- Mixed Baby Greens
- Romaine Lettuce
- Iceberg
- Spinach
- Kale and Mixed Greens

Includes four fresh selections from below

Add additional selections for 2.00 per person

- Shaved Carrots
- Strawberries
- Blueberries
- Greek Olives
- Grape Tomatoes
- Cucumber
- Garbanzo Beans
- Broccoli Florets
- Cauliflower Florets
- Pepperoncini
- Roasted Chickpeas
- Chopped Hard Boiled Eggs
- Bacon Crumbles

PROTEINS

Includes two

- Grilled Chicken
- Roasted Turkey
- Diced Ham
- Quinoa Salad

Add additional for 5.00 per person

CHEESES

Includes two

- Blue Cheese
- Pepper Jack Cheese
- Cheddar Cheese
- Feta Cheese
- Shaved Parmesan
- Goat Cheese (1.00 additional)

Add additional selections for 2.00 per person

DRESSINGS *Includes two*

- Balsamic Vinaigrette
- Creamy Caesar
- Strawberry Vinaigrette
- Soy Ginger Sesame
- Buttermilk Ranch
- Honey Bourbon
- Smokey Tomato
- Fennel and Onion Vinaigrette

Add additional dressing for 2.00 per person

DESIGN YOUR OWN CHEF'S TABLE



DESIGN YOUR OWN CHEF'S TABLE

Individualize your menu to suit your event. The ultimate in customization!
Your custom Chef's table includes iced tea and water

38.95 PER PERSON

SALADS

(choose two)

- Italian Chopped Salad with grilled Chicken, Bacon, Bleu Cheese, Tomatoes and Pasta with Italian dressing
- Chopped Vegetable Salad with mixed Greens, Olives, Artichokes and Gorgonzola Cheese with Red Wine Vinaigrette Caesar
- Salad with crisp Romaine, Parmesan and Garlic Croutons with creamy Parmesan dressing
- Southern Salad with Baby Field Greens, assorted Berries, spiced Pecans and Bleu Cheese with White Balsamic Vinaigrette

ENTREES

(choose two)

- Low Country Shrimp and Grits with spicy Garlic Lemon Butter sauce +3.00 per person
- Peppercorn Crusted Tri-Tip Sirloin with Rosemary Demi and Horseradish Cream +3.00 per person
- Grilled Salmon with Lemon Beurre Blanc
- Panko-Crusted Bone in Chicken Breast
- Chicken stuffed with Wild Mushroom Duxelle

PASTA

(choose one)

- Penne Pasta with spicy Marinara, Asiago Cream, fresh Basil and shaved Parmesan
- Rigatoni Pasta with Tomato Basil sauce, Spinach and Ricotta Cheese
- Traditional Lasagna

SIDES

(choose two)

- Au Gratin Potatoes with four Cheese and fresh Thyme
- Loaded Mashed Potatoes with Smoked Bacon, Sour Cream, Chives, Cheddar and Scallions
- Classic Creamed Spinach with crispy Leeks and Parmesan
- Bistro Roasted Vegetables with the season's finest fresh Herbs and Olive Oil
- Creamed Sweet Corn with slab Bacon and Scallions

CHEF TABLE ENHANCEMENTS



CHEF TABLE ENHANCEMENTS

The following may be added to any of our lunch chef table menus

CHEF PREPARED SOUPS

- Roasted Tomato Basil (GF) **4.95 per person**
- Corn and Crab Chowder **5.95 per person**
- Hearty Chicken Noodle **4.95 per person**
- Shitake Mushroom (GF/Vegan) **4.95 per person**
- French Onion served with Gruyere Cheese and house-made Croutons **6.95 per person**

COLD SALADS

ITALIAN CHOPPED SALAD

Pasta, Bacon, Tomatoes, Red Onions, Gorgonzola Cheese and Italian dressing

5.95 PER PERSON

KENTUCKY COBB SALAD

Fried Chicken Breast, Romaine, Cucumber, Bacon, Blue Cheese, Hard Cooked Egg and Bourbon Honey Mustard dressing

5.95 PER PERSON

GREEK SALAD

Romaine, Cucumber, Tomato, Olives, Chickpeas, Pepperoncini, Feta Cheese, Fresh Oregano, Greek Vinaigrette and topped with crispy Pita Strips

5.95 PER PERSON



BLT SALAD

Lettuce mix with Tomatoes, Bacon, Cheddar Cheese and Buttermilk Ranch dressing

4.95 PER PERSON

CLASSIC CAESAR SALAD

With Romaine, Garlic Crouton, shaved Parmesan, and Classic Caesar dressing

4.95 PER PERSON

ANTIPASTO SALAD

Grilled Vegetables with cured Meats, marinated Olives, Buffalo Mozzarella and Italian Vinaigrette

6.95 PER PERSON

GARDEN SALAD

Chef selected Lettuce mix with seasonal Vegetables, Ranch and Balsamic dressings

4.95 PER PERSON



RECEPTIONS REINVENTED



RECEPTIONS REINVENTED

Build a perfect reception from a variety of gourmet to classic signature dishes. 50 piece minimum for each item selected.

SEAFOOD

- Crisp Coconut Shrimp with Marmalade sauce
- Mini Lobsters in Puff Pastry with Tropical Chutney
- Crab Rangoons with Plum sauce
- Jumbo Crab Claws with Cocktail and Mustard sauces
- Shrimp Ceviche Shooters

250.00 PER 50 PIECES

- Signature Crab Cakes with Lemon Aioli
600 per 50 pieces
- Seared Sea Scallops with Red Pepper Coulis **600 per 50 pieces**
- Basil Garlic Shrimp Satay with Chili Lime Mint sauce **300 per 50 pieces**

MEAT

- Kentucky Bourbon Wings with Celery sticks and Kentucky Blue Cheese dip
- Pan seared Pot Stickers with Sweet Chili and Sesame Soy sauces
- Oriental Pork Pot Stickers with Soy dipping sauce

- Sesame Chicken with Orange Marmalade Horseradish
- Southern Arancini – crispy Risotto, Benton's Country Ham, Mozzarella and spicy Marinara
- Southwest Chicken – spicy pulled Chicken stuffed in Baby Bell Peppers with Chipotle Ranch sauce

200.00 PER 50 PIECES

VEGETARIAN

- Spinach and Feta Cheese in Phyllo Dough
- Baby Twice Baked Potatoes
- Mac n' Cheese bites with Green Chili Queso
- Spring Rolls with Sweet and Sour sauce
- Grilled Vegetable Skewers
- Caprese Skewers with Tomato, Mozzarella and Basil

175.00 PER 50 PIECES

RETRO MINIS

- Beef Wellington bites with Horseradish Cream
- House-made Corned Beef Reuben with Gruyere Cheese and Louie dressing
- Chicken Cordon Blue with smoked Ham and Dijon cream sauce
- Southern Cuban Press Sandwiches with roast Pork, shaved Country Ham, Swiss Cheese and local Bread n' Butter Pickles

300.00 PER 50 PIECES

SUMPTUOUS SATAYS

- Ginger Chicken with sweet Chili sauce
- Indonesian Beef Fire Sticks with Peanut sauce
- Ginger Chicken with Fruit Chutney
- Tequila Lime Shrimp

300.00 PER 50 PIECES

MINI CHILLED SHRIMP SHOOTERS

- Classic Fisherman's Wharf Style with Lemon and Horseradish Cocktail sauce
- Bayou Blackened with Remoulade sauce
- Pesto marinated with Lemon Aioli

225.00 PER 50 PIECES

GRILLED ARTISAN BREAD CROSTINIS

- Tomato Basil and Cambozola
- Eggplant Caponata with Feta
- Caprese with Balsamic Syrup
- Shrimp Basil Pesto with Tomato and shaved Parmesan

175.00 PER 50 PIECES

QUESADILLAS

- House Smoked Brisket and Cheddar Cheese with Avocado Crema
- Ancho Chicken and Pepper Jack Cheese
- Baby Spinach and Mushroom with Pico de Gallo

275.00 PER 50 PIECES

RECEPTION STATIONS



RECEPTION STATIONS

Pleasing to even the pickiest of eater

HAND CRAFTED MINI SLIDERS

Build your own

- Shredded Italian Beef with Provolone, Giardiniera and Au Jus
- Buffalo Chicken with Blue Cheese
- BBQ pulled Pork with crispy Onions

250.00 PER 50 PIECES

MINI ALL BEEF BURGERS

Build your own

- Tavern style classic with American Cheese and secret sauce
- Firehouse Burger with Bacon, smoked Gouda and BBQ sauce
- Gourmet Burger with Truffle Aioli and Gruyere Cheese

250.00 PER 50 PIECES

BRUSCHETTA D'ITALIA STATION

Build your own

- Tomato Basil with Parmesan and Extra Virgin Olive Oil
- Kalamata Olive Tapenade with Chevre Cheese
- Roasted Wild Mushroom with Gorgonzola Cheese
- Caramelized Onion with Boursin Cheese

250.00 PER 50 PIECES

ARTISANAL CHARCUTERIE DISPLAY

Prosciutto, Tasso Ham, Salami, Mortadella, Pepperoni, Sliced Cheeses, marinated Mozzarella, Greek Olives, Lavosh, and Baguette slices

16.95 PER PERSON

KENTUCKY PROUD CHEESE DISPLAY

Chef's selection of local Cheeses, served with local Honey, Berries, dried Fruit garnish, sliced Breads, and Crackers

375.00 FOR 25 PEOPLE
750.00 FOR 50 PEOPLE

HUMMUS DUO

Traditional and Edamame Hummus served with Carrots, Celery, Crackers, and Pita Chips

6.95 PER PERSON

NACHO AND SALSA BAR

Tex-Mex seasoned Beef, spicy Queso sauce, Corn Tortilla Chips, our house Salsa Verde, Pico de Gallo, and Salsa Rojo. Served with Sour Cream, Jalapenos and signature hot sauce

12.95 PER PERSON

FRESH VEGETABLE CRUDITE

An assortment of fresh Vegetables served with creamy Dill and Ranch dips

250.00 per 50 people

ROASTED VEGETABLE BOARD

Grilled Artichoke, Peppadew Peppers, Kalamata Olives, Sicilian Olives, Grilled Zucchini, Roasted Cremini Mushrooms, and Charred Carrots served with Pesto Garlic Aioli, Balsamic Vinaigrette, and Artisan Breads **260.00 per 50 people**

SILVER DOLLAR DELI SANDWICHES

Roasted Turkey Breast, Honey Baked Ham, or sliced Roast Beef served on fresh Silver Dollar Rolls with assorted condiments

48.00 per dozen

RECEPTION STATIONS

continued



GOURMET MAC N' CHEESE TABLE

Includes two different macs, four classic toppings, and a finish

14.95 PER PERSON

- Classic Elbow Macaroni with Cheddar Cheese sauce
- Rotini Pasta with White Cheddar sauce

TOPPINGS

Select four

- Diced Tomatoes
- Diced Red Peppers
- Green Onions
- Jalapenos
- Bacon Bits
- Sauteed Mushrooms
- Broccoli
- Shredded Parmesan
- Shredded Cheddar
- Shredded Gouda

FINISH

Select one

- Hot Sauce
- Salsa
- Crushed Chips
- Crushed Cheetos
- Fresh Herbs

PREMIUM TOPPINGS

- Shaved Ham
- Pulled Pork
- Shredded Chicken

additional 2.50 per person



PASTA ACTION STATION

Chef prepared to order pasta station. Requires attendant fee.

12.95 PER PERSON

Penne and Bow-tie Pasta with your choice of two sauces. Includes shaved Parmesan Cheese and Garlic Breadsticks

- Alfredo
- Marinara
- Pesto

PASTA STATION ENHANCEMENTS

- Shrimp **4.75 per person**
- Chicken **3.50 per person**
- Scallops **4.75 per person**
- Italian Sausage **3.50 per person**
- Artichokes **2.50 per person**
- Marinated Olives **2.50 per person**
- Diced Tomatoes **2.00 per person**
- Diced Peppers **2.00 per person**

CARVERY STATIONS



CARVERY STATIONS

Carving stations are a great way to compliment your additional menu selections. Chef attendant fee applies. 50 guest minimum

CARVED WHOLE BEEF TENDERLOIN

Served with Peppercorn sauce,
Horseradish Cream and Artisan Rolls

24.95 PER PERSON

SUGAR CURED HAM

With Bourbon Aioli, Dijon Aioli and
Artisan Rolls

15.50 PER PERSON

GARLIC ROASTED BEEF STRIP LOIN

Wild Mushroom sauce, creamy
Horseradish sauce and Artisan Rolls

23.95 PER PERSON

ROASTED TURKEY BREAST

Served with Cranberry Chutney, Herb
Aioli and Artisan Rolls

14.50 PER PERSON

SOUTHERN STYLE SMOKED BRISKET

Served with our signature BBQ sauce, crispy
Onion Straws and Artisan Rolls

17.00 PER PERSON

ROASTED PORK LOIN

With spicy Apricot Chutney, Whole Grain
Mustard Aioli and Artisan Rolls

16.00 PER PERSON

DISTINGUISHED PLATED DINNERS

Let your tasted buds decide and create a personalized menu by selecting one of your favorites from each course. Your custom three course menu.

41.00 PER PERSON

(Unless otherwise noted)

SALADS

(choose one)

Served with Rolls and sweet Butter

- Spinach Salad with Egg Wedges and Mushrooms with Bacon Vinaigrette
- Strawberry Salad with Honey Truffled Walnuts, Chevre, Baby Greens and a Citrus Vinaigrette
- Going Green Salad with mixed Greens, Broccoli, Cucumbers, Fried Green Tomatoes, and Buttermilk Feta dressing
- Caprese with fresh Basil, Mozzarella, and Balsamic glaze
- Iceberg Wedge Salad with Tomatoes, Blue Cheese crumbles, crisp Bacon and Blue Cheese dressing
- Bibb Lettuce with poached Pears, Candied Nuts, Gorgonzola Cheese and a house made Pear Vinaigrette
- Watermelon, Cucumbers, Feta, Mint and Basil in a Honey Vinaigrette (seasonal)

ENTRÉES

(choose one)

Served with local and seasonal vegetables

- Lemon and Herb Chicken Breast with Garlic Mashed Potatoes and steamed Broccoli
- Pecan Crusted Chevre Stuffed Chicken Breast with Sunchoke Mashed Potatoes, Asparagus and a Peach Demi-Glace
- Mesquite Grilled Pork Loin with Corn Cakes, Black Bean Green Chili Succotash, Pico de Gallo and Chipotle BBQ sauce
- Guava Grilled Pork Tenderloin with Sweet Potato Flan, Chipotle Red Cabbage Slaw and Smoky BBQ sauce
- Vegetable Wellington with Mushroom Duxelle, Zucchini, Squash, Spinach, Roasted Red Pepper, Onion, and Boursin Cheese with a Yellow Pepper Couli and Sweet Potato Mash

PREMIUM ENTREES

- Pan Seared Diver Scallops with Tobiko, Wilted Baby Spinach, Sun-dried Tomato Risotto, and Lemon Beurre Blanc
55.00 per person
- Applewood Bacon wrapped Filet with Parmesan Potatoes, roasted Brussels Sprouts and Merlot Demi-Glace
50.00 per person
- Beef Wellington with Mushroom Duxelle, Bordelaise, Truffle mashed Potatoes, Asparagus tips and hand carved heirloom Carrots
50.00 per person
- Pan seared Arctic Char with Saffron Basmati Rice, baby Zucchini, Patty Pan Squash and Citrus Buerre Blanc
55.00 per person
- Pesto Striped Salmon, aged Cheddar Potato gratin, and Broccoli Raab with roasted Red Pepper Coulis
46.00 per person
- Slow Roasted Prime Rib with roasted fingerling Potatoes, Bacon wrapped Hericot Vert and Pink Peppercorn Au Jus
50.00 per person
- Grilled New York Strip with Sage Blue Cheese, caramelized Onions, Parmesan Potatoes and steamed baby Zucchini
50.00 per person
- Tournedos Au Poivre with Lobster, mashed Potatoes, Broccolini, and Grape Seed fried Shallots
50.00 per person
- Braised Beef Short Ribs with Weisenberger Mills Cheese Grits, seasonal Vegetable bundle and Red Wine Demi-Glace
45.00 per person

DISTINGUISHED PLATED DINNERS

Let your tasted buds decide and create a personalized menu by selecting one of your favorites from each course. Your custom three course menu.

41.00 PER PERSON

DESSERT

(choose one)

Served with Coffee and a selection of Herbal Teas

- Bourbon Bread Pudding with Crème Anglaise, Cinnamon whipped Cream and Berries
- Berry Napoleon with Vanilla Pastry Cream, Berries and whipped Cream
- Red Velvet Cake filled and topped with silky Cream Cheese icing and finished with White and dark Chocolate shavings and White Chocolate drizzle
- Vanilla Bean Crème Brulee offering a rich Custard base topped with a delicious layer of hard Caramel
- Seasonal Cheesecake with complimentary sauce and whipped cream
- Kentucky Berry Shortcake with fresh Buttermilk Biscuits, macerated Berries and whipped Cream

PREMIUM DESSERTS

- Layered S'mores Mousse Cups topped with Chocolate shavings
- Rich and decadent Chocolate Cheesecake with a Chocolate Cookie crust, smooth Milk Chocolate interior, Milk Chocolate drizzle and dark Chocolate shavings

additional 3.00 per person

DUO DESSERTS

- Mint Julep Crème Brulee and Derby Pie slice
- Berry and Mousse filled Chocolate cup and seasonal Cheesecake

additional 3.00 per person



DESSERT MENU

Events of 20 guests or less are subject to a small group fee per function.

THE CUPCAKE BAR

A variety of flavors including Red Velvet, Double Chocolate, Carrot and Vanilla Bean

12.95 PER PERSON

ICE CREAM AND CAKES IN JARS

Assorted jars filled with layers of cake, fruit, sauce, cream, fudge and topped with ice cream!

- Vanilla Pound Cake with Strawberry Ice Cream
- Banana Foster Cake, fresh Bananas, Caramel sauce and Vanilla Ice Cream
- Caramel Brownie, Chocolate Fudge, Chocolate sauce and Vanilla Ice Cream

9.95 PER PERSON

COUNTRY STYLE FRUIT COBBLERS

Berry Cobbler with flaky crust served warm with whipped Cream

Peach Cobbler with Cinnamon Almond topping served warm with whipped Cream

Add Vanilla Ice Cream for **3.50 per person**

9.00 PER PERSON

WARM COOKIES AND MILK

Chocolate chunk and Peanut Butter Cookies served warm. Accompanied by ice cold milk in shooters.

7.95 PER PERSON

DIPPED DELIGHTS

Milk Chocolate dipped treats such as Strawberries, Pretzel Rods, Potato Chips, Marshmallows, Rice Crispy Treats, Cookies and Bacon

7.95 PER PERSON

DESSERT SHOOTERS AND FRUIT TARTS

8.95 PER PERSON

SPECIALTY BARS AND BEVERAGES

Bartender required.

BLOODY MARY BAR

A fabulous starting point!

Classic Smirnoff or Ketel One Vodka, zesty Bloody Mary Mix, with Garnishes including garnishes including Celery, Pepperoncini, Cheese Cubes, Sausage Bites and a variety of special sauces

10.00 each

MIMOSA BAR

Champagne, fresh Juices and Fruit garnishes

8.00 each

SPIKED SWEET TEA

Makers Mark Bourbon, house brewed iced Tea and Berry infused Syrup

9.00 each

BOURBON LEMONADE REFRESHER

Makers Mark Bourbon and fresh Lemonade with a Rosemary sprig

9.00 each

CRAFT AND MICRO BREW BEERS

- Blue Moon White Belgium Ale
- Fat Tire (where available)
- Leinenkugel Shandy (seasonal flavor)
- West 6th IPA
- Redd's Apple Ale

8.00 each

BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted.

HOSTED PLATINUM BAR

COCKTAILS

Featuring Tito's Handmade Vodka, Bombay Sapphire, Dewar's 12-year, Maker's Mark, Jameson, Bacardi Superior, Jack Daniel's, Jose Cuervo Traditional, and Hennessy VS

9.00 per drink

WINES BY THE GLASS

Premium Chardonnay, Pinot Noir, Cabernet Sauvignon, and White Zinfandel
(ask your sales manager for a list of premium wines available)

9.00 per drink

IMPORTED BEER 8.00 each

DOMESTIC BEER 7.00 each

BOTTLED WATER 4.00 each

SOFT DRINKS 4.00 each

JUICES 4.00 each

HOSTED HOUSE BAR

COCKTAILS

Featuring Gilbey's Vodka, Gilbey's Gin, Clan MacGregor, Early Times, Bacardi, Sauza Gold, and E&J Brandy

7.00 per drink

WINES BY THE GLASS

Featuring Copper Ridge Chardonnay, Cabernet, Merlot, and White Zinfandel **7.00 per drink**

PACKAGE BAR SERVICE

All package bar services include domestic and imported beer, wines by the glass, soft drinks and bottled water.

	2-hr package	3-hr package	4-hr package
PLATINUM BRANDS	31.00	39.00	47.00
DELUXE BRANDS	28.00	35.00	44.00
HOUSE BRANDS	25.00	33.00	41.00
BEER AND WINE	22.00	29.00	36.00

Cash bar options available – minimum sales apply to all cash bars. *Bartender fee required.*

HOSTED DELUXE BAR

COCKTAILS

Featuring Svedka Vodka, Bombay, Dewars, Jim Beam, Bacardi Superior, Canadian Club, Jose Cuervo Especial, and Christian Brothers Brandy

8.00 per drink

WINES BY THE GLASS

Woodbridge Chardonnay, Cabernet Sauvignon, Merlot and Pinot Grigio

8.00 per drink

COOKS BRUT 6.00 per drink

IMPORTED BEER 8.00 each

DOMESTIC BEER 7.00 each

BOTTLED WATER 4.00 each

SOFT DRINKS 4.00 each

JUICES 4.00 each

IMPORTED BEER 8.00 each

DOMESTIC BEER 7.00 each

BOTTLED WATER 4.00 each

SOFT DRINKS 4.00 each

JUICES 4.00 each

WINES BY THE BOTTLE

BUBBLY

Cook's Brut **32.00**

Korbel Brut, California **40.00**

Moet Chandon 187ml **24.00**

HOUSE WINE

Copper Ridge Chardonnay **32.00**

Copper Ridge Merlot **32.00**

Copper Ridge Cabernet Sauvignon **32.00**

Copper Ridge White Zinfandel **32.00**

DELUXE WINE

Woodbridge by Robert Mondavi Chardonnay

Merlot **35.00**

Cabernet Sauvignon **35.00**

Pinot Grigio **35.00**

White Zinfandel **35.00**

Greystone Chardonnay **40.00**

Mark West Pinot Noir **40.00**

Avalon Cabernet Sauvignon **40.00**

Cline Cellars "Ancient Vines" Costa Country Zin **40.00**

Gascon Mendoza Malbec **40.00**

Beringer White Zinfandel **40.00**

PLATINUM WINES

Cakebread Chardonnay **95.00**

Chimney Rock Cabernet Sauvignon **95.00**



KENTUCKY

EXPOSITION CENTER