

Breakfast

PLATED BREAKFASTS

All breakfasts served with fresh brewed coffee.

** EGGS PAROQUET 9.45 Per Person*

Two eggs over easy resting on two mashed potato cakes, topped with two slices of apple wood smoked bacon, diced tomato, and Mornay sauce, accompanied by fresh fruit and choice of biscuits or sourdough toast.

CINNAMON SWIRL FRENCH TOAST 7.45 Per Person

Three slices of sourdough bread hand dipped in a cinnamon and ginger batter, topped with amaretto raisin butter and maple syrup, accompanied by choice of apple wood smoked bacon or sausage.

BUTTERMILK PANCAKES 6.95 Per Person

A stack of three buttermilk pancakes topped with whipped butter, choice of maple syrup or homemade fruit syrup, and choice of apple wood smoked bacon or sausage.

COUNTRY HAM FRITTATA 6.95 Per Person

A delectable mixture of country ham, green onions, fresh tomatoes, five cheese blend and fresh herbs, baked in whipped eggs and cream, topped with Mornay sauce. Choice of warm biscuits or sourdough toast and fresh fruit.

THE KENTUCKY STANDARD 6.45 Per Person

Fluffy scrambled cheddar cheese eggs, choice of apple wood smoked bacon, sausage or country ham, warm biscuits or sourdough toast, and seasoned fried potatoes.

BISCUITS AND GRAVY 5.95 Per Person

Two warm biscuits with pepper sausage gravy, accompanied by seasoned fried potatoes and fluffy scrambled cheddar cheese eggs.

** STRAWBERRY SOUFFLE' 8.95 Per Person*

Individual soufflés with sweetened strawberries at the bottom, accompanied by low fat yogurt, choice of a fresh baked muffin, date nut bread, or bagel with cream cheese.

BREAKFAST BUFFETS

Breakfast buffets served with fresh brewed coffee, assorted chilled juices and iced tea.

CONTINENTAL BUFFET 4.95 Per Person

A variety of fresh donuts and assorted miniature muffins. Add fresh fruit - \$1.95 per person. Add warm danishes - \$1.95 per person.

FARMERS BREAKFAST BUFFET 7.95 Per Person

Fluffy scrambled cheddar cheese eggs, apple wood smoked bacon, fresh sausage, seasoned fried potatoes and warm biscuits and gravy.

*** HEALTHY START BUFFET 8.95 Per Person*

Assorted miniature muffins, granola bars, fresh fruit, cinnamon oatmeal, a variety of cold cereals and milk.

EXECUTIVE BREAKFAST BUFFET 8.95 Per Person

Assortment of chilled juices, fluffy scrambled eggs, bacon and sausage, french toast, seasoned fried potatoes, bagels with cream cheese, fresh fruit tray and assorted cold cereals.

PAROQUET SPRINGS BRUNCH 13.95 Per Person

Your choice of two of the following: southern fried chicken, oven roasted chicken, corn meal fried catfish, herb baked cod, meatloaf, beef stroganoff, or spaghetti and meatballs. Accompanied by roasted or mashed potatoes, choice of vegetable, fluffy scrambled cheddar cheese eggs and apple wood smoked bacon, buttermilk pancakes, fresh pasta salad, and choice of warm biscuits or cornbread.

BREAKFAST BURRITO BAR 5.95 Per Person

A buffet setup to build your own breakfast burrito: large warm flour tortillas, chorizo sausage, fluffy scrambled cheddar cheese eggs, sautéed peppers and onion, salsa, shredded cheddar cheese, seasoned fried potatoes and sour cream.

FRENCH BREAKFAST BUFFET 12.45 Per Person

Hand dipped cinnamon ginger french toast topped with amaretto raisin butter, homemade fruit syrup, warm flaky croissants, fresh fruit tray, strawberry soufflé, and a made to order omelet station.

ADD A MADE TO ORDER OMELET STATION TO YOUR BUFFET FOR 3.95 Per Person

Includes: diced ham, green pepper, onion, diced tomato, minced garlic, sliced mushrooms and shredded cheddar cheese.

ADD A BELGIAN WAFFLE STATION TO YOUR BUFFET FOR 2.45 Per Person

Includes: Maple syrup, homemade fruit syrup, butter and powdered sugar.

Omelet and waffle stations require a \$25.00 attendant charge.

Breaks

MEETING BREAKS A LA CARTE

Priced per dozen.

<i>Jumbo Cinnamon Rolls</i>	\$23.95	<i>Sausage Biscuits</i>	\$19.45
<i>Assorted Large Muffins</i>	\$23.95	<i>Danishes</i>	\$23.95
<i>Fresh Donuts</i>	\$17.95	<i>Bagels with Cream Cheese</i>	\$23.95
<i>Mini Croissants</i>	\$14.95	<i>Date Nut Bread (per loaf)</i>	\$13.95
<i>Individual Yogurt Cups</i>	\$23.95	<i>Fresh Fruit Tray</i>	\$21.95
<i>Coffee By The Gallon</i>	\$17.45	<i>Cup of Coffee</i>	\$1.95
<i>Coffee by the Pot</i>	\$8.95	<i>Cup of Specialty Coffee</i>	\$2.45
<i>Cup of Hot Tea</i>	\$1.45	<i>Lemonade by the Gallon</i>	\$11.95
<i>Can of Soda</i>	\$1.35	<i>Bottled Water</i>	\$14.95
<i>Chilled Juice by the Carafe</i>	\$8.95	<i>Brownies</i>	\$23.95
<i>Milk By The Carafe</i>	\$5.95	<i>Granola Bars</i>	\$17.95
<i>Fresh Baked Cookies</i>	\$9.95	<i>Ice Cream Bars</i>	\$23.95
<i>Jumbo Pretzels</i>	\$23.95	<i>Popcorn by the Bag</i>	\$9.95
<i>Candy Bars</i>	\$17.95	<i>Chips and Salsa</i>	\$7.95

SPECIALTY BREAKS

EXECUTIVE ENERGIZER 6.45 Per Person

A huge bowl of M&M's, assorted miniature candy bars, chocolate chip cookies, walnut brownies, fresh brewed coffee and tea. Add red bull energy drinks for \$2.95 per person per consumption.

BALL PARK BREAK 5.95 Per Person

Baked jumbo pretzels with mustard, honey roasted peanuts, bags of popcorn, chips and salsa, assorted sodas and bottled water.

** HEALTH BREAK 8.95 Per Person

A fresh fruit display, individual low fat yogurt, granola bars, assorted chilled juices, fresh brewed coffee, herbal teas, and bottled water.

THE COOKIE MONSTER 4.95 Per Person

An assortment of cookies and brownies, accompanied by milk and fresh brewed coffee.

* ANTIPASTO BREAK 8.45 Per Person

Sliced fresh tomatoes with fresh basil, homemade bruschetta with garlic toast points, a platter of marinated artichoke hearts, provolone cheese, salami, banana peppers, olives and roasted red peppers, accompanied by fresh brewed coffee and iced tea.

Add sangria for \$5.95 per person.

BREAD AND BUTTER BREAK 5.95 Per Person

Warm date nut bread served with cream cheese, biscuits and jelly, assorted crackers, hummus, beer cheese, and a black bean spread, accompanied by fresh brewed coffee and iced tea.

SUNDAE BAR 5.95 Per Person

Ice cream accompanied by assorted toppings: fudge sauce, chocolate chips, chopped nuts, maraschino cherries and whipped cream, served with assorted sodas.

BRUNCH BREAK 10.45 Per Person

Assorted warm scones, a variety of canapés, roast beef croissants, finger sandwiches with ham and turkey, pasta salad, and petit fours, Accompanied by fresh brewed coffee and iced tea.

ALL DAY BREAK - DELUXE

15.95 Per Person

Continental Breakfast

Orange juice, market basket of breakfast breads and fresh bagels served with butter, cream cheese and preserves, fresh brewed coffee, decaf and assorted hot teas.

Mid-Morning Break

Mini candy bars, fresh brewed coffee, decaf and assorted hot teas, bottled water and assorted sodas.

Mid-Afternoon Break

Assortment of fresh baked cookies, fresh brewed coffee, decaf, iced tea, milk, assorted sodas and bottled water.

ALL DAY BREAK - SUPER DELUXE

19.95 Per Person

Continental Breakfast

Orange juice, market basket of breakfast breads and fresh bagels, served with butter, cream cheese, preserves, fresh fruit, fresh brewed coffee, decaf and assorted hot teas.

Mid-Morning Break

Granola bars and fresh yogurt, assorted sodas, bottled water, fresh brewed coffee, decaf and assorted hot teas.

Mid-Afternoon Break

Hot jumbo pretzels, fresh baked cookies, assorted sodas, bottled water, fresh brewed coffee, decaf, iced tea and milk.

WITH DELI BUFFET Add 6.95 Per Person

Potato salad, cole slaw, sliced swiss, american and cheddar cheese. Sliced turkey, roast beef and ham, a variety of breads, accompanied by relishes, condiments, cookies and brownies, fresh brewed coffee and iced tea.

Lunches

PLATED LUNCHES

All lunches served with fresh brewed coffee, decaf and iced tea. Substitute a cup of soup for any side for \$.95.

KENTUCKY HOT BROWN 8.95 Per Person

Thin sliced, hot smoked turkey piled on sourdough toast points, topped with mornay sauce, sliced tomatoes, and apple wood smoked bacon. Add a side salad or cup of soup for \$1.95

*** CHICKEN SALAD CROISSANT 9.95 Per Person**

A large flaky croissant stuffed with homemade chicken salad with sliced red grapes, celery and toasted almonds, accompanied by pasta salad and fresh fruit.

**** GRILLED CHICKEN CAESAR WRAP 8.95 Per Person**

Sliced grilled chicken combined with romaine lettuce, parmesan cheese and sliced tomatoes, tossed in Caesar dressing and rolled in flatbread, accompanied by potato chips and fresh fruit. Portobello mushrooms may be substituted for chicken.

LONDON BROIL SANDWICH 11.45 Per Person

Thinly sliced marinated grilled flank steak topped with a five cheese blend, broiled on a french batard roll. Served with lettuce, tomato, onion and pickle, accompanied by roasted potatoes.

GRILLED CHICKEN SANDWICH 11.45 Per Person

A quarter pound grilled chicken breast marinated in honey Dijon mustard and chardonnay, served on a kaiser roll, accompanied by lettuce, tomato, onion, pickle and pasta salad.

TURKEY CLUB 9.95 Per Person

Thinly sliced smoked turkey and candied ham, layered with lettuce, tomato, swiss cheese, cheddar cheese, apple wood smoked bacon and mayonnaise, served between three slices of sourdough toast, accompanied by pasta salad.

**** GRILLED CHICKEN CAESAR SALAD 7.95 Per Person**

Strips of grilled chicken on a bed of romaine lettuce, shredded parmesan tomato wedges, tossed in caesar dressing, accompanied by garlic bread. Substitute salmon for chicken for \$3.00.

*** FRESH SPINACH SALAD 8.45 Per Person**

Fresh baby spinach with red onions, diced hard boiled egg, crumbled bacon, and red peppers with warm tomato bacon vinaigrette, accompanied by toasted focaccia bread.

CHEF'S SALAD 10.95 Per Person

A variety of greens tossed with red onions, mandarin oranges, dried cranberries, crumbled bacon, smoked turkey, candied ham, and choice of dressing.

*** KENTUCKY BIBB SALAD 9.45 Per Person**

A whole head of Kentucky bibb lettuce, shaved pear poached in wine with toasted walnuts, chipped country ham, shaved Vidalia onion drizzled in sweet Vidalia vinaigrette, accompanied by cornbread.

SOUTHERN COBB SALAD 9.95 Per Person

Chilled diced fried chicken, shredded cheddar cheese, crumbled bacon, ripe tomato wedges, diced red onion and herb roasted potatoes on a bed of mixed greens, and choice of dressing.

**** PASTA PUTANESCA WITH SHRIMP 7.95 Per Person**

Diced tomatoes, sliced black olives, minced garlic, shrimp sautéed in olive oil tossed with spices and shell pasta, topped with shredded parmesan, accompanied by garlic bread.

CHICKEN PENNE ALFREDO 9.95 Per Person

Seared chicken breast tossed with asparagus, sun dried tomato and penne pasta served in a creamy alfredo sauce, accompanied by toasted focaccia bread.

PASTA PRIMAVERA 7.95 Per Person

Fresh seasonal vegetables sautéed and served with farfalle pasta in a white wine sauce with fresh herbs, accompanied by garlic breadsticks.

*** FRIED RAVIOLI PESTO 7.95 Per Person**

Fried cheese ravioli and Italian sausage in a light pesto cream sauce, accompanied by garlic breadsticks. Marinara may be substituted.

HERB CHICKEN 8.45 Per Person

Roasted or grilled marinated chicken breast, served with a white wine cream sauce, accompanied by your choice of vegetable and starch, dinner rolls and butter.

GRILLED QUESADILLAS 7.45 Per Person

A large flour tortilla stuffed with choice of grilled chicken or flank steak, shredded cheese, tomatoes, sautéed green peppers and onions, accompanied by chips and salsa.

BEEF STROGANOFF 7.95 Per Person

Sautéed tender beef tips, onions and mushrooms in a burgundy cream sauce on a bed of egg noodles, topped with parmesan cheese, accompanied by garlic breadsticks.

SOUTHERN FRIED CHICKEN BREAST 7.45 Per Person

Bone in chicken breast rolled in seasoned flour and fried to perfection, served with your choice of starch and vegetable, accompanied by dinner rolls and butter.

BONELESS GRILLED PORK CHOPS 7.95 Per Person

Two petite pork chops grilled and basted with homemade bourbon barbecue sauce, served with choice of starch and vegetable, accompanied by dinner rolls and butter.

**** SESAME SEARED TUNA STEAK 12.95 Per Person**

Tuna steak rolled in sesame seeds, seared to medium rare, served on a bed of mixed greens and tossed in a sesame dressing, served with of vegetable and starch.

FRESH SALMON YOUR WAY 12.45 Per Person

A quarter pound salmon filet broiled, poached or grilled, served with rosemary and sun dried tomato sauce or a cucumber dill cream sauce, accompanied by your choice of vegetable and starch, dinner rolls and butter.

Lunch Buffets & Sides

BOXED LUNCH - 10.45 Per Person

Choice of sourdough, marble rye, or wheat berry breads, roast beef, candied ham, or smoked turkey, and american, cheddar or pepper jack cheeses for sandwich creation.

Pasta salad or potato chips, accompanied by fresh fruit, pickle spear, cookie, soda or bottled water.

BROWN BAG LUNCH - 6.45 Per Person

Choice of sourdough, marble rye, or wheat berry breads, roast beef, candied ham or smoked turkey, and swiss, american, cheddar or pepper jack cheeses for sandwich creation, accompanied by potato chips and soda.

LUNCH BUFFETS

All lunch buffets served with fresh brewed coffee, decaf, iced tea, and rolls with butter.

SOUP, SALAD, AND SANDWICH BUFFET 11.45 Per Person

Homemade soup du jour, mixed fresh green salad, choice of two dressings, thin sliced roast beef, candied ham, and smoked turkey, sliced cheddar and swiss cheeses, selection of breads, crisp lettuce, ripe tomatoes, thin sliced red onions, pickle spears and condiments.

OUTDOOR BUFFET 11.95 Per Person

Loaded potato salad, homemade coleslaw, fresh pasta salad, grilled hamburgers, choice of bratwursts or hot dogs, baked beans, sliced american and swiss cheeses, crisp lettuce, ripe tomatoes, thin sliced red onions and pickle slices.

SPRINGS DELI TRAY 9.45 Per Person

Our thinly sliced roast beef, candied ham and smoked turkey with assorted breads, crisp lettuce, ripe tomatoes, thin sliced red onions, pickles and potato chips. Add sides a la carte - \$1.45 per person.

ITALIAN BUFFET 12.45 Per Person

Fresh Caesar salad, warm garlic breadsticks, penne pasta with alfredo or marinara sauce, chicken parmesan, Italian green beans, choice of tiramisu or Italian crème cake.

CREATE YOUR OWN LUNCH BUFFET 13.95 Per Person

Your choice of two of the following entrees: herb roasted chicken, southern fried chicken, candied ham, meatloaf, sliced roast beef, beef stroganoff with egg noodles, turkey breast and cornbread dressing, roasted pork loin, baby back ribs, grilled salmon, or chicken parmesan. Entrees accompanied by mixed green salad with choice of two dressings, starch and vegetable, and rolls with butter.

SIDES A LA CARTE

VEGETABLES 1.45 Each

Italian green beans, country style green beans, glazed baby carrots, steamed broccoli, thin sliced onion rings, spinach au gratin, waldorf salad, italian fruit salad, baked beans, cole slaw

SIDES 1.75 Each

Squash and zucchini au gratin, mixed grilled vegetables, sautéed mushrooms, sautéed baby spinach, baked potatoes, mashed potatoes

SALADS 3.45 Each

Tossed mixed greens or caesar salad

STARCHES 1.45 Each

Long grain and wild rice pilaf, loaded potato salad, potatoes au gratin, saffron risotto, pasta salad, black beans and rice, roasted potatoes, buttered noodles, sweet potato chips, sweet potato fries, corn bread stuffing, german potato salad, corn pudding, corn on the cob

Dinners

PLATED DINNER ENTREES

All dinner entrees served with fresh brewed coffee, decaf, iced tea, side salad, choice of vegetables and starch, dinner rolls and butter.

FILET MIGNON 22.95 Per Person

A 6 oz choice filet mignon grilled, roasted or broiled, served with demiglace.

PRIME RIB 18.95 Per Person

An 8 oz cut of slow roasted prime rib with rosemary au jus.

SURF AND TURF 29.95 Per Person

A petite 4oz filet mignon grilled, roasted or broiled with demiglace, and three large prawns cooked scampi style with garlic, onion, butter, lemon juice and white wine.

**** ATLANTIC SALMON 19.95 Per Person**

A 6 oz filet of salmon grilled or baked with your choice of rosemary sun-dried tomato or cucumber dill cream sauce.

*** TUNA STEAK 20.95 Per Person**

A 6 oz yellow fin tuna steak grilled or seared, served with a ginger mango chutney sauce.

**** MAHI-MAHI 17.95 Per Person**

A 6 oz filet of mahi-mahi grilled and served with a fresh fruit salsa.

*** CORNBREAD ENCRUSTED TILAPIA 14.95 Per Person**

A 6 oz filet of tilapia dipped in cornbread batter, and fried, served with lemon caper tartar sauce.

BOURBON BARBEQUE OVERSIZED PORK CHOP 16.95 Per Person

A 10 oz bone in pork chop, glazed with a bourbon barbeque sauce, baked or grilled to your specifications.

MEDALLIONS OF ROASTED PORK LOIN 13.95 Per Person

A 6 oz roasted pork loin resting on fresh baked granny smith apples, with brown sugar and chopped nuts.

*** PEACH RIESLING PORK TENDERLOIN 19.95 Per Person**

A 6 oz of pork tenderloin seared in butter with ripe peaches, topped with a riesling sauce.

CHICKEN MARSALA 12.95 Per Person

A breaded 6 oz chicken breast sautéed with mushrooms and onions, topped with Marsala sauce.

CHICKEN CHARDONAY 11.95 Per Person

A 6 oz baked chicken breast sprinkled with herbs, topped with a white wine cream sauce.

CHICKEN BOURSIN 13.95 Per Person

A 6 oz roasted chicken breast topped with boursin cheese and chopped pecans.

PENNE BOLOGNESE 10.95 Per Person

Penne pasta tossed in a bolognese sauce with beef tips and Italian sausage, accompanied by garlic breadsticks.

CHICKEN PENNE ALFREDO 10.95 Per Person

Sautéed chicken breast with sun-dried tomatoes and asparagus tips in a creamy alfredo sauce, accompanied by garlic breadsticks.

SHRIMP PASTA PRIMAVERA 12.95 Per Person

Fresh seasonal vegetables sautéed with fresh shrimp, tossed with farfalle pasta in a white wine and olive oil sauce, accompanied by garlic breadsticks.

PORTOBELLO NAPOLEAN 12.95 Per Person

Marinated portabella cap topped with slices of squash and zucchini, boursin cheese and roasted red pepper, baked to perfection.

Dinner Buffets & Carving Board

DINNER BUFFETS

All dinner buffets served with fresh brewed coffee, decaf, and iced tea.

KENTUCKY BUFFET \$18.45 Per Person

* Kentucky burgoo, cole slaw, potato salad, corn meal fried catfish, southern fried chicken, country style green beans, seasoned fried potatoes, cornbread, biscuits, and fruit cobbler. Add country ham with bourbon glaze for \$1.95.

ITALIAN BUFFET \$22.95 Per Person

Caesar salad, warm garlic breadsticks, pasta bolognese, penne alfredo, chicken parmesan, saffron risotto, sautéed squash and zucchini, and italian crème cake or tiramisu.

MEXICAN BUFFET \$14.95 Per Person

A taco bar served with tortilla chips and salsa, queso dip, chimichangas, refried beans, taquitos, Spanish rice, sautéed squash and zucchini, and key lime pie.

WESTERN BUFFET \$15.95 Per Person

Barbeque baby back ribs, barbeque chicken, coleslaw, loaded potato salad, corn on the cob, baked beans, cornbread, and fruit cobbler.

CARIBBEAN BUFFET \$15.95 Per Person

Marinated grilled chicken or beef skewers, jerk chicken pasta in cream sauce, sautéed sugar snap peas with red pepper and water chestnuts, black beans and rice, tortilla chips with fresh fruit salsa, and coconut cream pie.

CREATE YOUR OWN DINNER BUFFET \$19.95 Per Person

Your choice of two of the following entrees: herb roasted chicken, southern fried chicken, candied ham, meatloaf, sliced roast beef, beef stroganoff with egg noodles, turkey breast and cornbread dressing, roasted pork loin, baby back ribs, grilled salmon, chicken marsala, or chicken parmesan. Entrees accompanied by a mixed green salad, with choice of two dressings, two starches and two vegetables. Add an additional entrée for \$5.95.

THE CARVING BOARD

All prices include an attendant to serve from the carving station.

BEEF TENDERLOIN 149.95 Serves 32 people, grilled or roasted, with demiglace.

COUNTRY HAM 88.95 Serves 50 people, with a sweet bourbon sauce.

CANDIED HAM 88.95 Serves 65 people, with a brown sugar and cinnamon glaze.

PORK LOIN 74.95 Serves 25 people, with a honey ginger rub, and mango chutney.

TURKEY BREAST 64.95 Serves 25 people, available baked or fried, with gravy.

STANDING PORK ROAST 84.95 Serves 50 people, roasted, with bourbon barbeque sauce.

PRIME RIB 139.95 Serves 20 people, slow roasted with rosemary au jus.

SALMON 44.95 Serves 12, poached, grilled or baked, with either rosemary sun-dried tomato or cucumber dill cream sauce.

Action Stations & Hors d'Oeuvres

ACTION STATIONS

Action stations require a \$25.00 attendant fee.

SCAMPI STATION 2.45 Per Person

Fresh shrimp sautéed to order with garlic, onion, white wine and lemon juice.

FAJITA BAR 4.95 Per Person - No Attendant

Flour tortillas, grilled chicken, flank steak, sautéed peppers and onions, shredded cheese, salsa and sour cream.

PASTA STATION 4.45 Per Person

Penne, farfalle and fettuccine pastas, tossed in your choice of marinara, alfredo, garlic herb butter, or olive oil and white wine.

STIR FRY STATION 5.95 Per Person

Your choice of beef, shrimp or chicken stir fried with assorted Chinese vegetables.

COLD HORS D'OEUVRES

Priced per 100

Cherry Tomatoes Stuffed with Chicken or Crab Salad.....	94.95
Deviled Eggs	49.95
Salmon Mousse Canapés	119.95
Sweet Potato Canapés	64.95
Tomato Mozzarella Canapés	124.95
Vegetable Canapés	84.95
Miniature Roast Beef Croissants	149.95
Tomato Basil Bruschetta	49.95
Oysters on the Half Shell	164.95
Shrimp Cocktail	154.95
Snow Crab Claws	264.95
Smoked Salmon	144.95
Watermelon Carving.....	59.95
Fruit Kebobs	99.95
Chocolate Dipped Strawberries.....	149.95
Cheese and Cracker	79.95
Fruit Tray	124.95
Vegetable Crudités Tray	99.95
Chicken Salad Mini Croissants.....	124.95
Antipasto Platter.....	159.95

HOT HORS D'OEUVRES

Priced per 100

Pizza Squares	89.95
Mozzarella Cheese Sticks	74.95
Taquitos with Salsa.....	134.95
Fried Wontons	109.95
Meatballs in Sauce.....	74.95
Jalapeno Poppers.....	99.95
Quesadillas	99.95
Chicken Wings.....	89.95
Egg Rolls.....	174.95
Crab Rangoon.....	149.95
Crabcakes.....	149.95
Chicken or Beef Satay.....	99.95
Bacon Wrapped Scallops	149.95
Stuffed Mushrooms	109.95
Chicken Tenders	124.95
Oysters Rockefeller	174.95
Calamari.....	224.95
Toasted Ravioli	99.95
Coconut Shrimp	149.95
Miniature Salmon Croquettes	149.95

Receptions

THE RING BEARER 11.95 Per Person

Fruit tray, cheese & cracker tray, vegetable tray with dip, ciabatta mini sandwiches with ham and turkey, deviled eggs, chicken tenders with honey mustard sauce, fresh brewed coffee, punch and iced tea.

THE MAID OF HONOR 13.95 Per Person

Fruit tray, cheese & cracker tray, vegetable tray with dip, ciabatta mini sandwiches with ham and turkey, deviled eggs, salami cornets, swedish meatballs, chicken drumettes, fresh brewed coffee, punch and iced tea.

THE BEST MAN 17.95 Per Person

Fruit tray, cheese & cracker tray, vegetable tray with dip, ciabatta mini sandwiches with ham and turkey, chicken fingers with honey mustard sauce, barbeque meatballs, salami cornets, chef carved roast beef, chips, pretzels, cocktail peanuts, fresh brewed coffee, punch and iced tea.

THE FATHER OF THE BRIDE 20.95 Per Person

Fruit tray, cheese & cracker tray, vegetable tray with dip, assorted gourmet canapés, ciabatta mini sandwiches with ham and turkey, gourmet pizza, chicken fingers with honey mustard sauce, sweet and sour meatballs, chef carved roast beef, chips, pretzels and cocktail peanuts, fresh brewed coffee, punch and iced tea.

THE BRIDE AND GROOM 22.95 Per Person

Cheese and cracker tray, assorted gourmet canapes, watermelon basket with fresh fruit display, sausage stuffed mushroom caps, italian sausage, chicken fingers with honey mustard sauce, chef carved roast beef, chips, pretzels, cocktail peanuts, and bridal mints, fresh brewed coffee, punch and iced tea.

Desserts

Fresh Baked Cookies89/ea	9.95/doz
Fudge Nut Brownies	1.49/ea	17.95/doz
Homemade Blondies	1.49/ea	17.95/doz
Cheesecake with Topping.....	3.49/ea	41.95/doz
Carrot Cake	3.29/ea	37.95/doz
Chocolate, Strawberry, or Vanilla Mousse	1.99/ea	22.95/doz
Fresh Baked Fruit Pies	2.75/ea	20.95/eight slices
Tiramisu	3.49/ea	40.95/doz
Key Lime Pie.....	1.99/ea	22.95/doz
Fresh Fruit Cobbler	1.99/ea	22.95/doz
Strawberry Soufflé.....	2.79/ea	32.95/doz
Silk Pie.....	3.95/ea	45.95/doz
Derby Pie.....	3.95/ea	45.95/doz
Champagne Sabayon with Fresh Berries	2.95/ea	35.95/doz
Bread Pudding.....	3.95/ea	45.95/doz
Italian Crème Cake.....	2.45/ea	27.95/doz

Beverages

HOST / CASH BAR BY THE DRINK

Bullitt County produces the best bourbon and wines in Kentucky. Jim Beam products are standard on the bars.
Brooks Hill and Wight-Meyer Wines are premium.

	HOST BAR	CASH BAR
Beer	2.50	3.25
Call	3.75	4.50
Wine	3.50	4.25
Premium	4.75	5.50
Small Batch Premium	5.00	6.00
Sodas	1.25	1.35

- Imported Beer, Cocktails, Premium Wine, Liqueurs, Cognacs and Bottled Waters on request •

All host/cash bars have a \$30.00 set up charge and a \$15.00 per hour bartender fee.

Bars are set up with a selection of house wines, domestic beers, and soft drinks.

Premium-imported beer, wine and cordials may be available upon request.

Host bar limits are determined no later than three (3) business days prior to the event.

Once the limit has been reached the host has the option to extend the host bar or offer cash bar services. Host bars are charged by the number of drinks consumed and charged to one account with an 18% service charge and appropriate tax.