



MEETING & EVENT MENUS

BREAKFAST

We politely request a minimum of 12 people for hot breakfast buffets. A set-up fee of \$100 will be applied to all hot breakfast buffets of less than 12 people.

BREAKFAST PACKAGES

LEXINGTON CONTINENTAL \$18 per person

A selection of house-made scones, muffins, plain and everything bagels and seasonal whole fruit or fresh sliced melon. Includes orange juice, fresh brewed coffee, and tea.

LOCKBOX BREAKFAST \$22 per person

Scrambled eggs, French toast or pancakes, Weisenberger grits or skillet potatoes, hickory smoked bacon or breakfast sausage with hand-cut seasonal fruit. Served with bagels, white, wheat, and rye toast, orange juice, fresh brewed coffee, and tea.

21c HOT BREAKFAST \$25 per person

Scrambled eggs, French toast or pancakes, Weisenberger grits or skillet potatoes, hickory smoked bacon or breakfast sausage with hand-cut seasonal fruit. A selection of house-made scones, muffins, plain and everything bagels, white, wheat, and rye toast, orange juice, fresh brewed coffee, and tea.

BOXED BREAKFAST TO-GO \$14 per person

Egg & cheese sandwich on choice of buttermilk biscuit or brioche roll, whole fruit, bottled spring water, fresh brewed coffee or tea. Add hickory smoked bacon or breakfast sausage for \$3 per person.

BREAKFAST ENHANCEMENTS

PARFAIT BAR \$6 per person

Vanilla yogurt, house-made fruit and nut granola, honey and berries. Build your own.

STEEL CUT OATMEAL \$5 per person

Brown sugar streusel, almonds and dried berries

SEASONAL SLICED FRUIT \$3.50 per person

SCRAMBLED EGGS \$5 per person

BUTTERMILK PANCAKES \$5 per person

Whipped sorghum butter and maple syrup

SCRATCH BISCUITS & SAUSAGE GRAVY \$5 per person

SMOKED FISH PLATTER \$10 per person

Traditional garnishes

HICKORY SMOKED BACON OR BREAKFAST SAUSAGE

\$5 per person



BREAK MENUS

Served with bottled spring water unless otherwise noted.

BREAK PACKAGES

REFUEL \$9 per person

Protein bars, whole fruit and spiced almonds.

REFRESH \$9 per person

Seasonal vegetable crudites, black-eyed pea hummus, buttermilk dressing and toasted bread.

MILK & COOKIES \$8 per person

Assorted housemade cookies. Served with nonfat or whole milk.

SOUTHERN COMFORT \$13 per person

Pimento cheese and pepper jelly, with fresh veggies, pickles, and assorted crackers.

LOCKBOX CHEESE BREAK \$12 per person

A selection of local and artisanal cheeses with seasonal mostarda, roasted grapes, smoked almonds and toasted baguette.

BEVERAGES

OPTION ONE \$6 per person

Regular and decaffeinated coffee and hot tea

OPTION TWO \$9 per person

Regular and decaffeinated coffee, hot tea and bottled water

OPTION THREE \$12 per person

Regular and decaffeinated coffee, hot tea, soft drinks and bottled water

OPTION FOUR \$13 per person

Regular and decaffeinated coffee, hot tea, bottled still and sparkling water



WORKING LUNCH BUFFETS

Price includes coffee and tea. We politely request a minimum of 12 guests for hot lunch buffets. A set-up fee of \$100 will be applied to all hot breakfast buffets of less than 12 people.

LUNCH PACKAGES

SOUP & SALAD LIGHT LUNCH \$20 per person

Your choice of two seasonal soups, mixed lettuces and chopped romaine salad with choice of protein: grilled chicken or seared farmed salmon. Assorted desserts.

LOCKBOX LUNCH \$26 per person

Mixed lettuces and chopped romaine salad. Your choice of two: Lockbox pimento cheese, roast chicken salad, smoked catfish rilletes and assorted sliced deli meats. Served with a variety of breads; cheddar and provolone, house pickles, assorted chips and assorted desserts.

CHOPPED SALAD LUNCH \$27 per person

An assorted offering of local lettuces, romaine, baby spinach and kale. Accompanied by a selection of toppings to include grilled chicken, assorted sliced deli meats, cheese, fresh and seasonal veggies, seasonal berries, nuts, and seeds. Choice of two scratch dressings.

LUNCH BUFFET ENHANCEMENTS

LOCKBOX PIMENTO CHEESE

OR BLACK-EYED PEA HUMMUS \$8 per person

Seasonal veggies and crackers

ROAST CHICKEN SALAD \$8 per person

Celery, tart apples, swiss and walnuts

SMOKED CATFISH RILLETES \$9 per person

House pickles, Crystal hot sauce, toasted bread and crackers

DELI SANDWICHES

Choose two sandwiches. Served with whole fruit, assorted chips, cookies and bottled water. Boxed \$21 per person; Plattered \$22 per person (add \$2 for three sandwich options).

Turkey Breast

Cranberry mostarda, herb mayo, brie and arugula on a hard roll

Char Grilled Broccoli

Stewed peppers, goat cheese and capers on a crusty baguette

Roast Beef

Roasted poblano, garlic aioli, havarti and peppery greens on a hard roll

Pimento Cheese

North Country Bacon and bread & butter pickles on white

Roast Chicken Salad

Celery, apples, swiss, and walnuts on wheat

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



SPRING SIT-DOWN LUNCH

SOUPS & SALADS

Chilled Pea Soup

Country ham, crema, and mint

Carrot Soup

Gold raisins, cashews, and curried yogurt

Spring Onion Soup

Bacon jam and brioche

Local Mixed Lettuces

Sorghum-lime vinaigrette and spiced pecans

Collard Greens

Buttermilk dressing, cornbread crouton and benne seed

Cauliflower Salad

Cucumber, yogurt and fresh herbs

Roasted Beets

Strawberries, cracked hazelnuts and blue cheese

VEGETARIAN ENTRÉES

Toasted Grains ‘Risotto’

Spring vegetables, arugula and benne seed

Roasted Cauliflower

Gold Raisins, cashews and yogurt

Chickpea Panisse

Asparagus, stewed peppers and onion gravy

MEAT, FISH AND POULTRY ENTRÉES

Market Fish

Black-eyed peas, creole aioli and charred citrus

Roasted Chicken Breast

Lentils, cabbage and walnut vinaigrette

Smoked Pork Loin

Butter beans, green tomato jam and natural jus

NY Steak

Confit potatoes, field mushrooms and salsa verde

DESSERT

Strawberry Shortcake

Fresh whipped cream

Flourless Chocolate Cake

Espresso gelato and hazelnut crumble

Rhubarb Pie

Buttermilk gelato

OPTION 1

Choice of one soup or salad, one entrée and one dessert.

\$28 per person

OPTION 2

Choice of two soups or salads, two entrées and two desserts.

\$35 per person



SPRING SIT-DOWN DINNER

Served with fresh brewed iced tea, coffee and hot tea, assorted artisan rolls and whipped butter.

SOUPS & SALADS

Chilled Pea Soup

Country ham, crema, and mint

Carrot Soup

Gold raisins, cashews, and curried yogurt

Spring Onion Soup

Bacon jam and toasted brioche

White Bean and Kale Soup

Green garlic and fennel sausage

Local Mixed Lettuces

Sorghum-lime vinaigrette and spiced pecans

Collard Greens

Buttermilk dressing, cornbread crouton and benne seed

Cauliflower Salad

Cucumber, yogurt and fresh herbs

Roasted Beets

Strawberries, cracked hazelnuts and blue cheese

VEGETARIAN ENTRÉES

Toasted Grains 'Risotto'

Spring vegetables, arugula and benne seed

Roasted Cauliflower

Gold raisins, cashews and yogurt

Chickpea Panisse

Asparagus, stewed peppers and onion gravy

MEAT, FISH AND POULTRY ENTRÉES

Market Fish

Black-eyed peas, creole aioli and charred citrus

Roasted Chicken Breast

Lentils, cabbage and walnut vinaigrette

Smoked Bone-In Pork Chop

Butter beans, green tomato jam and natural jus

NY Steak

Confit potatoes, field mushrooms and salsa verde

Braised Pork Shank

Grits, green peas and romesco

Braised Beef

Buttermilk potatoes, roasted onions and horseradish

DESSERT

Strawberry Shortcake

Fresh whipped cream

Flourless Chocolate Cake

Espresso gelato and hazelnut crumble

Rhubarb Pie

Buttermilk gelato

Vanilla Puddin' Cake

Bourbon cherries and buttermilk gelato

Chocolate Mousse

Peanut butter ice cream, cookie crumble and cinnamon whip

THREE COURSE MENU OPTION 1

One soup or salad,
one entrée, one
dessert. \$55 per
person

THREE COURSE MENU OPTION 2

Choice of two soups
or salads, two entrées
and two desserts.
\$65 per person

THREE COURSE MENU OPTION 3

Choice of three soups
or salads, three
entrées and three
desserts. \$73 per
person



SPRING DINNER BUFFET

Select two starters, two entrées, and two desserts at \$65 per person. We politely request a minimum of 12 people for all dinner buffets. A set-up fee of \$300 will be applied to all dinner buffets of less than 12 people.

SOUPS & SALADS

Chilled Pea Soup

Country ham, crema, and mint

Carrot Soup

Gold raisins, cashews, and curried yogurt

Spring Onion Soup

Bacon jam and brioche

Local Mixed Lettuces

Sorghum-lime vinaigrette and spiced pecans

Collard Greens

Buttermilk dressing, cornbread crouton and benne seed

Cauliflower Salad

Cucumber, yogurt and fresh herbs

Roasted Beets

Strawberries, cracked hazelnuts and blue cheese

VEGETARIAN ENTRÉES

Toasted Grains 'Risotto'

Spring vegetables, arugula and benne seed

Roasted Cauliflower

Gold raisins, cashews and yogurt

Chickpea Panisse

Asparagus, stewed peppers and onion gravy

MEAT, FISH AND POULTRY ENTRÉES

Market Fish

Black-eyed peas, creole aioli and charred citrus

Roasted Chicken Breast

Lentils, cabbage and walnut vinaigrette

Smoked Pork Loin

Butter beans, green tomato jam and natural jus

Braised Beef Brisket

Confit potatoes, field mushrooms and salsa verde

DESSERT

Strawberry Shortcake

Fresh whipped cream

Flourless Chocolate Cake

Espresso gelato and hazelnut crumble

Rhubarb Pie

Buttermilk gelato

Vanilla Puddin' Cake

Bourbon cherries and buttermilk gelato

Chocolate Mousse

Peanut butter ice cream, cookie crumble and cinnamon whip



SUMMER SIT-DOWN LUNCH

SOUPS & SALADS

Roasted Tomato Bisque

Fried biscuit crouton and buttermilk

Local Tomato and Cucumber Gazpacho

Pickled shrimp and basil

Sweet Corn Soup

Spring onion, bacon and crème fraîche

Local Mixed Lettuces

Sorghum-lime vinaigrette and spiced pecans

Collard Greens

Buttermilk dressing, cornbread crouton and benne seed

Heirloom Tomatoes

Watermelon, feta and chili-lime vinaigrette

Spinach Salad

Strawberry, rye crouton and lemon dressing

VEGETARIAN ENTRÉES

Toasted Grains ‘Risotto’

Summer vegetables, arugula and benne seed

Roasted Cauliflower

Gold raisins, cashews and yogurt

Chickpea Panisse

Marinated cucumber, stewed peppers and tomato gravy

MEAT, FISH AND POULTRY ENTRÉES

Market Fish

Wilted kale, white beans and local tomato jam

Roasted Chicken Breast

Lentils, sweet corn and walnut vinaigrette

Smoked Pork Loin

Butter beans, summer squash and natural jus

NY Steak

Confit potatoes, field mushrooms and salsa verde

DESSERT

Mixed Berry Cobbler

Buttermilk ice cream and dark chocolate

Vanilla Puddin’ Cake

Peaches and pecans

Chocolate Mousse

Peanut butter ice cream, cookie crumble and cinnamon whip

OPTION 1

Choice of one soup or salad, one entrée and one dessert.

\$28 per person

OPTION 2

Choice of two soups or salads, two entrées and two desserts.

\$35 per person



SUMMER SIT-DOWN DINNER

Served with fresh brewed iced tea, coffee and hot tea, assorted artisan rolls and whipped butter.

SOUPS & SALADS

Roasted Tomato Bisque

Fried biscuit crouton and buttermilk

Local Tomato and Cucumber Gazpacho

Pickled shrimp and basil

Sweet Corn Soup

Spring onion, bacon and crème fraîche

Spring Onion Soup

Bacon jam and brioche

Local Mixed Lettuces

Sorghum-lime vinaigrette and spiced pecans

Collard Greens

Buttermilk dressing, cornbread crouton and benne seed

Heirloom Tomatoes

Watermelon, feta and chili-lime vinaigrette

Spinach Salad

Strawberry, rye crouton and lemon dressing

VEGETARIAN ENTRÉES

Toasted Grains 'Risotto'

Spring vegetables, arugula and benne seed

Roasted Cauliflower

Gold raisins, cashews and yogurt

Chickpea Panisse

Asparagus, stewed peppers and onion gravy

MEAT, FISH AND POULTRY ENTRÉES

Market Fish

Wilted kale, white beans and local tomato jam

Roasted Chicken Breast

Lentils, sweet corn and walnut vinaigrette

Smoked Bone-In Pork Chop

Butter beans, summer squash and natural jus

NY Steak

Confit potatoes, field mushrooms and salsa verde

Braised Pork Shank

Grits, green pole beans and romesco

Braised Beef

Buttermilk potatoes, roasted onions and horseradish

DESSERT

Mixed Berry Cobbler

Buttermilk ice cream and dark chocolate

Flourless Chocolate Cake

Espresso gelato and hazelnut crumble

Blueberry Pie

Vanilla ice cream

Vanilla Puddin' Cake

Peaches and pecans

Chocolate Mousse

Peanut butter ice cream, cookie crumble and cinnamon whip

THREE COURSE

MENU OPTION 1

One soup or salad,
one entrée, one
dessert. \$55 per
person

THREE COURSE

MENU OPTION 2

Choice of two soups
or salads, two entrées
and two desserts.
\$65 per person

THREE COURSE

MENU OPTION 3

Choice of three soups
or salads, three
entrées and three
desserts. \$73 per
person



SUMMER DINNER BUFFET

Select two starters, two entrées, and two desserts at \$65 per person. We politely request a minimum of 12 people for all dinner buffets. A set-up fee of \$300 will be applied to all dinner buffets of less than 12 people.

SOUPS & SALADS

Roasted Tomato Bisque

Fried biscuit crouton and buttermilk

Local Tomato and Cucumber Gazpacho

Pickled shrimp and basil

Sweet Corn Soup

Spring onion, bacon and crème fraîche

Local Mixed Lettuces

Sorghum-lime vinaigrette and spiced pecans

Collard Greens

Buttermilk dressing, cornbread crouton and benne seed

Heirloom Tomatoes

Watermelon, feta and chili-lime vinaigrette

Spinach Salad

Strawberry, rye crouton and lemon dressing

VEGETARIAN ENTRÉES

Toasted Grains 'Risotto'

Summer vegetables, arugula and benne seed

Roasted Cauliflower

Gold raisins, cashews and yogurt

Chickpea Panisse

Marinated cucumber, stewed peppers and tomato gravy

MEAT, FISH AND POULTRY ENTRÉES

Market Fish

Wilted kale, white beans and local tomato jam

Roasted Chicken Breast

Lentils, sweet corn and walnut vinaigrette

Smoked Pork Loin

Butter beans, summer squash and natural jus

Braised Beef Brisket

Confit potatoes, field mushrooms and salsa verde

DESSERT

Mixed Berry Cobbler

Buttermilk ice cream and dark chocolate

Flourless Chocolate Cake

Espresso gelato and hazelnut crumble

Vanilla Puddin' Cake

Peaches and pecans

Chocolate Mousse

Peanut butter ice cream, cookie crumble and cinnamon whip



AUTUMN SIT-DOWN LUNCH

SOUPS & SALADS

Butternut Squash Soup

Spiced pepitas and crème fraîche

Forest Mushroom Soup

Crème fraîche and preserved lemon

Carrot Soup

Gold raisins, cashews and curried yogurt

Local Mixed Lettuces

Sorghum-lime vinaigrette and spiced pecans

Collard Greens

Buttermilk dressing, cornbread crouton and benne seed

Cauliflower Salad

Cucumber, yogurt and fresh herbs

Roasted Broccoli Salad

Anchovy dressing, breadcrumbs and grana padano

VEGETARIAN ENTRÉES

Toasted Grains ‘Risotto’

Autumn vegetables, arugula and benne seed

Roasted Cauliflower

Gold raisins, cashews and yogurt

Chickpea Panisse

Broccoli rabe, stewed peppers and mushroom gravy

MEAT, FISH AND POULTRY ENTRÉES

Market Fish

Black-eyed peas, creole aioli and charred citrus

Roasted Chicken Breast

Lentils, roasted apples and walnut vinaigrette

Smoked Pork Loin

Butter beans, cranberry mostarda and natural jus

Braised Pork Shank

Grits, pole beans and romesco

NY Steak

Confit potatoes, field mushrooms and worcestershire

Braised Beef

Buttermilk potatoes, roasted onions and horseradish

DESSERT

Apple Crisp

Salted caramel ice cream

Vanilla Puddin’ Cake

Bourbon cherries and buttermilk ice cream

Chocolate Mousse

Peanut butter ice cream, cookie crumble and cinnamon whip

OPTION 1

Choice of one soup or salad, one entrée and one dessert.
\$28 per person

OPTION 2

Choice of two soups or salads, two entrées and two desserts.
\$35 per person



AUTUMN SIT-DOWN DINNER

Served with fresh brewed iced tea, coffee and hot tea, assorted artisan rolls and whipped butter.

SOUPS & SALADS

Butternut Squash Soup

Spiced pepitas and crème fraîche

Forest Mushroom Soup

Crème fraîche and preserved lemon

Cauliflower Soup

White grapes and almonds

Carrot Soup

Gold raisins, cashews and curried yogurt

Local Mixed Lettuces

Sorghum-lime vinaigrette and spiced pecans

Collard Greens

Buttermilk dressing, cornbread crouton and benne seed

Cauliflower Salad

Cucumber, yogurt and fresh herbs

Roasted Broccoli Salad

Anchovy dressing, breadcrumbs and grana padano

VEGETARIAN ENTRÉES

Toasted Grains 'Risotto'

Autumn vegetables, arugula and benne seed

Roasted Cauliflower

Gold raisins, cashews and yogurt

Chickpea Panisse

Broccoli rabe, stewed peppers and mushroom gravy

MEAT, FISH AND POULTRY ENTRÉES

Market Fish

Black-eyed peas, creole aioli and charred citrus

Market Fish

Wilted kale, white beans and local tomato jam

Roasted Chicken Breast

Lentils, roasted apples and walnut vinaigrette

Smoked Pork Loin

Butter beans, cranberry mostarda and natural jus

Braised Pork Shank

Grits, pole beans and romesco

Grain Fed KY Flank Steak

Confit potatoes, field mushrooms and worcestershire

Braised Beef

Buttermilk potatoes, roasted onions and horseradish

DESSERT

Apple Crisp

Salted caramel ice cream

Flourless Chocolate Cake

Espresso gelato and hazelnut crumble

Pecan Pie

Vanilla ice cream and dark chocolates

Vanilla Puddin' Cake

Bourbon cherries and buttermilk ice cream

Chocolate Mousse

Peanut butter ice cream, cookie crumble and cinnamon whip

THREE COURSE

MENU OPTION 1

One soup or salad, one entrée, one dessert. \$55 per person

THREE COURSE

MENU OPTION 2

Choice of two soups or salads, two entrées and two desserts. \$65 per person

THREE COURSE

MENU OPTION 3

Choice of three soups or salads, three entrées and three desserts. \$73 per person



AUTUMN DINNER BUFFET

Select two starters, two entrées, and two desserts at \$65 per person. We politely request a minimum of 12 people for all dinner buffets. A set-up fee of \$300 will be applied to all dinner buffets of less than 12 people.

SOUPS & SALADS

Butternut Squash Soup

Spiced pepitas and crème fraiche

Forest Mushroom Soup

Crème fraiche and preserved lemon

Carrot Soup

Gold raisins, cashews and curried yogurt

Local Mixed Lettuces

Sorghum-lime vinaigrette and spiced pecans

Collard Greens

Buttermilk dressing, cornbread crouton and benne seed

Cauliflower Salad

Cucumber, yogurt and fresh herbs

Roasted Broccoli Salad

Anchovy dressing, breadcrumbs and grana padano

VEGETARIAN ENTRÉES

Toasted Grains 'Risotto'

Autumn vegetables, arugula and benne seed

Roasted Cauliflower

Gold raisins, cashews and yogurt

Chickpea Panisse

Broccoli rabe, stewed peppers and mushroom gravy

MEAT, FISH AND POULTRY ENTRÉES

Market Fish

Black-eyed peas, creole aioli and charred citrus

Roasted Chicken Breast

Lentils, roasted apples and walnut vinaigrette

Smoked Pork Loin

Butter beans, cranberry mostarda and natural jus

Braised Pork Shank

Grits, pole beans and romesco

Braised Beef

Buttermilk potatoes, roasted onions and horseradish

DESSERT

Apple Crisp

Salted caramel ice cream

Flourless Chocolate Cake

Espresso gelato and hazelnut crumble

Vanilla Puddin' Cake

Bourbon cherries and buttermilk ice cream

Chocolate Mousse

Peanut butter ice cream, cookie crumble and cinnamon whip



WINTER SIT-DOWN LUNCH

SOUPS & SALADS

White Bean and Kale Soup

Fennel sausage and fresh herbs

Forest Mushroom Soup

Crème fraiche and preserved lemon

Cauliflower Soup

White grapes and almonds

Local Mixed Lettuces

Sorghum-lime vinaigrette and spiced pecans

Collard Greens

Buttermilk dressing, cornbread crouton and benne seed

Roasted Beets

Charred citrus, hazelnuts and blue cheese

Roasted Broccoli Salad

Anchovy dressing, breadcrumbs and grana padano

VEGETARIAN ENTRÉES

Toasted Grains 'Risotto'

Winter squash, arugula and benne seed

Roasted Cauliflower

Gold raisins, cashews and yogurt

Chickpea Panisse

Broccoli rabe, stewed peppers and mushroom gravy

MEAT, FISH AND POULTRY ENTRÉES

Market Fish

Black-eyed peas, creole aioli and charred citrus

Roasted Chicken Breast

Lentils, roasted apples and walnut vinaigrette

Smoked Pork Loin

Butter beans, cranberry mostarda and natural jus

Braised Pork Shank

Grits, brussels sprouts and romesco

NY Steak

Confit potatoes, field mushrooms and worcestershire

Braised Beef

Buttermilk potatoes, roasted onions and horseradish

DESSERT

Apple Crisp

Salted caramel ice cream

Vanilla Puddin' Cake

Bourbon cherries and buttermilk ice cream

Chocolate Mousse

Peanut butter ice cream, cookie crumble and cinnamon whip

OPTION 1

Choice of one soup or salad, one entrée and one dessert.

\$28 per person

OPTION 2

Choice of two soups or salads, two entrées and two desserts.

\$35 per person



WINTER SIT-DOWN DINNER

Served with fresh brewed iced tea, coffee and hot tea, assorted artisan rolls and whipped butter.

SOUPS & SALADS

White Bean and Kale Soup

Fennel sausage and fresh herbs

Forest Mushroom Soup

Crème fraiche and preserved lemon

Cauliflower Soup

White grapes and almonds

Celeriac Soup

Pear, dill crema and pumpernickel crouton

Local Mixed Lettuces

Sorghum-lime vinaigrette and spiced pecans

Collard Greens

Buttermilk dressing, cornbread crouton and benne seed

Roasted Beets

Charred citrus, hazelnuts and blue cheese

Roasted Broccoli Salad

Anchovy dressing, breadcrumbs and grana padano

VEGETARIAN ENTRÉES

Toasted Grains ‘Risotto’

Winter squash, arugula and benne seed

Roasted Cauliflower

Gold raisins, cashews and yogurt

Chickpea Panisse

Broccoli rabe, stewed peppers and mushroom gravy

MEAT, FISH AND POULTRY ENTRÉES

Market Fish

Black-eyed peas, creole aioli and charred citrus

Market Fish

Wilted kale, white beans and local tomato jam

Roasted Chicken Breast

Lentils, roasted apples and walnut vinaigrette

Smoked Pork Loin

Butter beans, cranberry mostarda and natural jus

Braised Pork Shank

Grits, brussels sprouts and romesco

NY Streak

Confit potatoes, field mushrooms and worcestershire

Braised Beef

Buttermilk potatoes, roasted onions and horseradish

DESSERT

Apple Crisp

Salted caramel ice cream

Flourless Chocolate Cake

Espresso gelato and hazelnut crumble

Sweet Potato Pie

Toasted sorghum marshmallow and candied pecans

Vanilla Puddin’ Cake

Bourbon cherries and buttermilk ice cream

Chocolate Mousse

Peanut butter ice cream, cookie crumble and cinnamon whip

THREE COURSE

MENU OPTION 1

One soup or salad,
one entrée, one
dessert. \$55 per
person

THREE COURSE

MENU OPTION 2

Choice of two soups
or salads, two entrées
and two desserts.
\$65 per person

THREE COURSE

MENU OPTION 3

Choice of three soups
or salads, three
entrées and three
desserts. \$73 per
person



WINTER DINNER BUFFET

Select two starters, two entrées, and two desserts at \$65 per person. We politely request a minimum of 12 people for all dinner buffets. A set-up fee of \$300 will be applied to all dinner buffets of less than 12 people.

SOUPS & SALADS

White Bean and Kale Soup

Fennel sausage and fresh herbs

Forest Mushroom Soup

Crème fraîche and preserved lemon

Cauliflower Soup

White grapes and almonds

Local Mixed Lettuces

Sorghum-lime vinaigrette and spiced pecans

Collard Greens

Buttermilk dressing, cornbread crouton and benne seed

Roasted Beets

Charred citrus, hazelnuts and blue cheese

Roasted Broccoli Salad

Anchovy dressing, breadcrumbs and grana padano

VEGETARIAN ENTRÉES

Toasted Grains 'Risotto'

Winter squash, arugula and benne seed

Roasted Cauliflower

Gold raisins, cashews and yogurt

Chickpea Panisse

Broccoli rabe, stewed peppers and mushroom gravy

MEAT, FISH AND POULTRY ENTRÉES

Market Fish

Black-eyed peas, creole aioli and charred citrus

Roasted Chicken Breast

Lentils, roasted apples and walnut vinaigrette

Smoked Pork Loin

Butter beans, cranberry mostarda and natural jus

Braised Pork Shank

Grits, brussels sprouts and romesco

Braised Beef

Buttermilk potatoes, roasted onions and horseradish

DESSERT

Apple Crisp

Salted caramel ice cream

Flourless Chocolate Cake

Espresso gelato and hazelnut crumble

Vanilla Puddin' Cake

Bourbon cherries and buttermilk ice cream

Chocolate Mousse

Peanut butter ice cream, cookie crumble and cinnamon whip



RECEPTION CANAPES & STATIONED SNACKS

Pick three canapes at \$14 per person or four canapes at \$16 per person, passed or stationed for up to 45 minutes.

RECEPTION CANAPES

HOT

Creole BBQ Shrimp and Grits

Smoked Pork Belly on a Stick with sorghum and chile

Griddled Pimento Cheese Sandwich with bacon jam
(substitute tomato jam for vegetarian option)

Crispy Chicken n' Biscuit with B&B pickles and buttermilk dressing

Scallion Hushpuppies with local honey and thyme

Goat Cheese Profiteroles with local mushrooms

'Hot' Fried Catfish with pickles and white bread

COLD

Smoked Catfish Rilette on toast

Steak Tartare on crispy brioche

Pickled Shrimp with avocado and bacon

Beet Tartare with dill and rye toast

Assorted Bruschetta with seasonal ingredients

Shuckman's Smoked Salmon with Benedictine and pumpernickel

STATION SNACKS

ARTISAN CHEESE \$12 per person

A selection of locally made and carefully sourced cheeses served with three seasonal vegetable relishes, toasted bread, crackers and accoutrements.

MEATS/RELISH/CHEESE \$15 per person

A selection of artisan-made salami, cured meats and cheeses served with three seasonal vegetable relishes, house-made pickles, toasted bread and crackers.

SOUTHERN DIPS & SMEARS \$16 per person

Lockbox pimento cheese, country ham salad, pepper jelly, black-eyed pea hummus with house pickles, vegetables, mustard, seasonal accoutrements, toasted bread and crackers.

SLIDER BAR \$16 per person

Smoked Pulled Pork with marinated cucumbers on a brioche roll

Fried Chicken with comeback sauce on a brioche roll

Crispy Eggplant with stewed peppers and manchego on a brioche roll

CARVING STATION \$20 per person, plus \$75 attendant fee. Choice of one:

Herb Crusted Prime Rib with horseradish crème

Slow Roasted Pork Roast with cranberry mostarda

Harissa Rubbed Leg of Lamb with cucumber-mint yogurt

SNACKS \$18 per person.

Choice of three:

Smoked Pulled Pork with marinated cucumbers on brioche

Fried Chicken with iceberg and comeback sauce on brioche

Crispy Eggplant with stewed peppers and manchego on brioche

'Hot' Catfish with mustard and sweet onion on white bread

Smoked Chicken Wings with Alabama white sauce

BBQ Pork Ribs with fermented honey and benne seed

DESSERTS \$9 per person

An assortment of housemade confections featuring market and seasonal ingredients.

COTTON CANDY TREAT BAGS \$5 per person

HOSTED & CASH BARS

All bars are subject to a \$100 bar set-up fee. One bar is required for every 75 guests. Other premium and super premium liquor selections are available upon request. Wine and local craft beer selections are available from our current beverage list.

WELL BAR

\$7 Liquor Smirnoff Vodka, New Amsterdam Gin, Bacardi Silver Rum, Old Forester Bourbon, The Famous Grouse Scotch, Sauza Silver Tequila

\$35 Wine (bottle) Pierre Delize Blanc de Blancs Cremant de Bourgogne (Sparkling); Joe Dobbbs Pinot Gris, Bouchard Chardonnay (White); Alias Pinot Noir, Baron des Chartrons Bordeaux (Red)

\$7 Beer West Sixth Amber, West Sixth IPA, Stella Artois, Kentucky Ale

PREMIUM BAR

\$9 Liquor Wheatley Vodka, Tanqueray Gin, Plantation 5yr Rum, Town Branch Bourbon, Dewar's Scotch, El Jimador Blanco Tequila

\$45 Wine (bottle) J. Laurens Brut Rose Cremant de Limoux (Sparkling); Domaine Mauperthuis 'St. Bris' Sauvignon Blanc, Domaine Henri Perrusset Macon-Villages Chardonnay (White); Sean Minor '4 Bears' Pinot Noir, Hayes Valley Meritage (Red)

\$7 Beer West Sixth Amber, West Sixth IPA, Stella Artois, Kentucky Ale

SUPER PREMIUM BAR

\$12 Liquor Grey Goose Vodka, New Riff KY Wild Gin, Kirk & Sweeney 12yr Rum, Woodford Reserve Bourbon, Glenmorangie 10yr, Herradura Silver Tequila

\$60 Wine (bottle) Bott Geyl Cremant de Alsace (Sparkling); Jermann Pinot Grigio, Sonoma Cutrer Russian River Ranches Chardonnay (White); Au Bon Climat Pinot Noir, Kuyam 13 Moons Meritage (Red)

\$7 Beer West Sixth Amber, West Sixth IPA, Stella Artois, Kentucky Ale

BAR PACKAGES

HOUSE BEER & WINE PACKAGE

\$15 per person for first hour
\$10 per person for each additional hour

WELL BAR PACKAGE

\$20 per person for first hour
\$12 per person for each additional hour

PREMIUM BAR PACKAGE

\$24 per person for first hour
\$16 per person for each additional hour

SUPER PREMIUM BAR PACKAGE

\$28 per person for first hour
\$18 per person for each additional hour