

# Catering Wedding Menu

*Notes: Dollar amounts in parentheses denotes increase in base price when selecting item.*

*Additional items may be added to any menu for additional cost.*

*Gluten or dairy free, vegetarian, and other special meal requests are available. Please request in advance with event manager.*

## Heavy Hors d'oeuvres Option 1

Choice of two reception or carving stations and three hot or cold hors d'oeuvres

**Less than 100 guests \$26**

**100-200 guests \$25**

**More than 200 guests \$24**

## Reception Stations

**Antipasto Display** with an assortment of Italian meats, cheeses, olives and mustard spread (add \$3)

**Baked Potato Bar** with assorted toppings

**Mashed Potato Bar** with assorted toppings

**Southern Grits Bar** with shrimp, bacon, chives, tomatoes, jalapenos, and assorted cheeses

**Marinated & Grilled Vegetable Display** with roasted garlic aoli

**Fruit, Veggie, and Cheese Display** with ranch dip and crackers

**Upgraded Fruit, Veggie, and Cheese Display with Spinach & Artichoke Dip, Kentucky**

**Beer Cheese and Ranch Dip** served with toasted pita chips, pretzels and crackers (add \$2)

**Slider Bar** with bacon, caramelized onion, lettuce, tomato, pickles, cheese selection and assorted spreads

**Assorted Sliders** cheeseburger, buffalo chicken, and pulled pork (add \$3)

## Heavy Hors d'oeuvres Option 2

Choice of three reception or carving stations and three hot or cold hors d'oeuvres

**Less than 100 guests \$31**

**100-200 guests \$30**

**More than 200 guests \$29**

## Carving Stations

*Served with dinner rolls for party sandwiches.*

**Cajun Fried Turkey** served with creole mayonnaise

**House Rub Roasted Pork** hoisin glazed with strawberry ginger sauce

**Farm Raised, Whole Pig Display** with homemade BBQ sauce, buns & sliced rolls, pickles, and onions (Option 1 add \$4, Option 2 add \$2)

**Roast Beef Top Round** served with Henry Bain's sauce and whipped horseradish (Option 1 add \$4, Option 2 add \$2)

**California Tri Tip** (Option 1 add \$6, Option 2 add \$3)

**Herb Encrusted Casino Roast** served with Henry Bain's sauce and whipped horseradish (Option 1 add \$6, Option 2 add \$3)

**Herb Encrusted Prime Rib** served with Henry Bain's sauce and whipped horseradish (Option 1 add \$10, Option 2 add \$7)

**Roast Beef Tenderloin** served with Henry Bain's sauce and whipped horseradish (Option 1 add \$16, Option 2 add \$12)



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## *Hot Hors d'oeuvres*

**Artichoke & Goat Cheese Croquets**

**Asparagus Rolls Ups** wrapped in prosciutto and phyllo

**Bacon Wrapped Chicken Bites** stuffed with cream cheese, jalapeno, and red onion

**Baked Brie en Croute**

**Big Kahuna Party Rolls** pulled pork on Hawaiian sweet rolls

**Bleu Cheese Tartlet** with artichoke hearts, bleu cheese, & pine nuts baked in a pastry shell

**Boneless or Bone-In Chicken Wings** Buffalo style or BBQ

**Breaded Chicken Tenders** served with assorted dipping sauces

**Buffalo Chicken Sliders** served with ranch and bleu cheese sauce

**Butterfly Fried Gulf Shrimp** (add \$3)

**Cheddar Sausage Balls**

**Chicken Pesto Flatbread**

**Cranberry Pecan Baked Brie** with crostini

**Creole Crab Dip** served with house made tortilla chips and crostini (add \$2)

**Delightful Dates** bacon wrapped and stuffed with almond granola

**Fried Alligator Bites** with voodoo sauce (add \$1)

**Fried Catfish Strips** served with tartar sauce and cocktail sauce

**Italian Bruschetta**

**Mini Loaded Potato Cakes** topped with sour cream sauce

**Mini Rubens**

**Panko Crusted Mozzarella Bites** served with marinara sauce

**Party Meatballs** Swedish or BBQ

**Pecan Crusted Chicken Bites** served with honey mustard sauce

**Petite Crab Cakes** served with creole mayonnaise (add \$2)

**Petite Grilled Pimento Cheese Sandwiches** (may add bacon)

**Shrimp and Grits Shooters** (add \$2)

**Sliders** (Hamburger and Cheeseburger) served with assorted spreads

**Spanakopita** Greek spinach pies

**Spinach & Artichoke Dip** with toasted pita chips

**Stuffed Mushrooms** Sage Sausage or Spinach

**Tomato Tart**

**Twice Baked New Potatoes**



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## *Cold Hors d'oeuvres*

**Antipasto Skewers** with Italian meats, cheeses, and olives (add \$1)

**Cajun Fried Turkey Party Rolls** with creole mayonnaise

**Caprese Skewers** with mozzarella, cherry tomato, basil, and balsamic glaze

**Deviled Eggs**

**Fresh Fruit Skewers** served with marshmallow cream cheese dip

**Fruit & Cheese Tray** with crackers (add \$2)

**Fruit & Vegetable Tray** with ranch dip

**Globe Grapes** stuffed with sweet cream cheese and topped with pistachios (seasonal)

**Hummus Tray** with celery, carrots, cucumbers, red bell pepper, and pita bread

**Kentucky Beer Cheese Party Cups**

**Kentucky Beer Cheese Tray** with carrots, celery, pretzels, and crackers

**Marinated Cheese Tortellini Skewers**

**Mini Phyllo Cups** Chicken Salad or Pimento Cheese

**Pistachio Cranberry Cream Cheese Loaf** with crackers

**Petite Country Ham & Biscuits** with dijonnaise spread

**Shaved Roast Beef Party Rolls** on brioche bun, with chipotle mayonnaise, Henry Bain's sauce, and whipped horseradish (add \$1)

**Shrimp Avocado Crostini** (add \$2)

**Shrimp Cocktail Tray or Shooters** with lemon wedges (add \$3)

**Spinach & Artichoke Dip** with toasted pita chips

**Sundried Tomato, Pesto and Cream Cheese Terrine** with toasted pita chips

**Tequila Lime Shrimp Asian Spoons** (add \$3)

**Wild Mushroom Crostini**



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### *Buffet* Option 1

Choice of soup or salad, one entrée, two sides, bread, and two non-alcoholic beverages.

*Less than 100 guests \$26*

*100-200 guests \$25*

*More than 200 guests \$24*

### *Buffet* Option 2

Choice of soup or salad, two entrees, two sides, bread, and two non-alcoholic beverages.

*Less than 100 guests \$29*

*100-200 guests \$28*

*More than 200 guests \$27*

### *Plated / Family Style*

Choice of soup or salad, one entrée, two sides, bread, and two non-alcoholic beverages.

*Less than 100 guests \$30*

*100-200 guests \$29*

*More than 200 guests \$28*

### *Dual Plated / Family Style*

Choice of soup or salad, two entrees, two sides, bread, and two non-alcoholic beverages.

*Less than 100 guests \$33*

*100-200 guests \$32*

*More than 200 guests \$31*



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## *Salads*

**Bayou Bluegrass Salad** with bibb lettuce, goat cheese, toasted walnuts, strawberries, and citrus sections served with bourbon citrus vinaigrette and lime poppy seed dressing (add \$2)

**Broccoli, Apple, Bacon, Raisin Salad**

**Cole Slaw**

**Fresh Kale Salad** topped with fresh berries, dried cranberries and almonds, served with raspberry balsamic vinaigrette (add \$1.50)

**Mixed Greens House Salad** topped with shredded carrots, purple cabbage, tomatoes, and cucumbers served with ranch dressing and house made balsamic vinaigrette

**Roasted Red Skin Potato Salad**

**Seashell Pasta Salad**

**Spinach Salad** topped with mushrooms, red onion, shredded cheddar cheese, and hard-boiled eggs served with ranch dressing and house made balsamic vinaigrette (add \$1)

**Tomato, Onion, & Cucumber Salad**

**Tomato, Corn, Basil Salad**

**Quinoa, Avocado Salad** (add \$1)

## *Soups*

**Cream of Asparagus Soup**

**Chicken Noodle Soup**

**Chilled Shrimp Gazpacho** (add \$2)

**Broccoli Cheddar Soup**

**Kentucky Burgoo**

**Tomato, Basil, and Parmesan Soup**

**Vegetable Soup**



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## *Side Items*

Au Gratin Potatoes (add \$1)

BBQ Baked Beans

Broccoli & Cheese Casserole

Chicken & Sausage Jambalaya (add \$1)

Fall Dauphinoise Potatoes (add \$1)

Fresh Green Beans with roasted shallots and garlic

Fried Brussels Sprouts with ginger maple sauce  
(add \$1)

Fried Green Tomatoes (must be fried onsite,  
seasonal) (add \$1)

Herb Roasted New Potatoes

Kentucky Corn Pudding (add \$1)

Lemon Pepper Broccoli

Loaded Potato Cakes (add \$1)

Macaroni & Cheese

Marinated & Grilled Vegetables (add \$1)

Mashed Potatoes

Pineapple Fried Rice

Roasted Brussels Sprouts (add \$1)

Roasted Sweet Potatoes

Rosemary Roasted Tri Color Potatoes

Saffron Rice

Savory Corn Pudding

Sautéed Asparagus and Red Bell Pepper (add  
\$1)

Seasonal Vegetable Medley zucchini, squash,  
carrots, brussels sprouts

Smashed Red Skin Potatoes

Southern Green Beans

Twice Baked Potato (add \$1)

Vegetable Pasta Primavera (can be done gluten  
free and vegan)

## *Bread*

Cheddar Biscuits

French Bread

Sweet Cornbread Muffins

Texas Toast

Yeast Dinner Rolls



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## Entrée Selections

### Beef

Bacon Wrapped or Marinated & Grilled Filet Mignon plated meal or grilled onsite only (add \$10)

Bowtie Pasta with Beef Tips and Bleu Cheese (add \$1)

Sirloin Steak plated meal or grilled onsite only (add \$3)

Marinated & Grilled Ribeye plated meal or grilled onsite only (add \$7)

Marinated & Grilled Flank Steak with chimichurri sauce (add \$4)

Sautéed Beef Tips with pearl onions and herbs in mushroom sauce (add \$2)

Smoked Barbeque Beef Brisket

### Pork

Bourbon Maple Glazed or Grilled Pork Chops (add \$2)

Pulled Pork BBQ with buns, house made BBQ sauce, pickles, and onions

St. Louis Style BBQ Ribs (add \$5)

### Vegetarian / Vegan

Creamy Cheese Tortellini with sautéed spinach and tomato

Portabella Mushroom (vegetarian/vegan/gluten free) stuffed with spinach and quinoa

Vegetable Pasta Primavera (can be done gluten free and vegan)

### Poultry

Cajun Chicken & Sausage Pasta

Herb Panko Encrusted Chicken with lemon garlic sauce

Honey Smothered Bone-In Chicken

Lemon Buerre Blanc Chicken

Marinated & Grilled Chicken Breast

Southern Fried Chicken

Tuscan Chicken stuffed with sundried tomato, spinach and mozzarella

### Seafood

Baked Salmon with lemon butter caper sauce (add \$3)

Blackened Tilapia (add \$1)

Fried Catfish with tartar sauce, cocktail sauce, and lemon wedges

Garlic Brown Sugar Glazed Salmon (add \$3)

Shrimp & Fontina Cheese Grits (add \$2)

Grilled Shrimp Kabobs (add \$4)

Broiled Lobster Tail (market price)



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## *Carved Entrees*

**Cajun Fried Turkey** served with creole mayonnaise

**House Rub Roasted Pork** hoisin glazed with strawberry ginger sauce

**Farm Raised, Whole Roasted Pig Display** with homemade BBQ sauce, buns & sliced rolls, pickles, and onions (Option 1 add \$4, Option 2 add \$2)

**Roasted Beef Top Round** served with Henry Bain's sauce and whipped horseradish (Option 1 add \$4, Option 2 add \$2)

**California Tri Tip** (Option 1 add \$6, Option 2 add \$3)

**Herb Encrusted Casino Roast** served with Henry Bain's sauce and whipped horseradish (Option 1 add \$6, Option 2 add \$3)

**Herb Encrusted Prime Rib** served with Henry Bain's sauce and whipped horseradish (Option 1 add \$9, Option 2 add \$6)

**Roasted Beef Tenderloin** served with Henry Bain's sauce and whipped horseradish (Option 1 add \$14, Option 2 add \$11)



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# *Beverages*

Apple Cider

Assorted Sodas (add \$1)

Bottled Water (add \$1)

Citrus or Cucumber Water

Cranberry Spiced Apple Cider

House Roast Regular & Decaffeinated Coffee with cream and sugars

House Roast Coffee Bar with assorted creamers, sugars and toppings (add \$1)

Hot Chocolate (add \$1)

Hot Chocolate Bar with assorted toppings (add \$2)

Hot Tea Assortment

Iced Tea sweetened and unsweetened

Lemonade

Strawberry Lemonade (add \$1)

Sparkling Water (add \$2)



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# Themed Buffet Style Menus

Includes choice of two non-alcoholic beverages.

## *Fiesta*

Premium Fajita or Taco Bar with seasoned chicken, ground beef, sautéed peppers, and onions, cheese, sour cream, lettuce, tomato, pico de gallo, salsa, guacamole, flour tortillas, taco shells

Mexican Rice  
Refried Beans

***Less than 100 guests \$25***

***100-200 guests \$24***

***More than 200 guests \$23***

## *Cajun*

Cajun Potato Salad  
Choice of Louisiana Style Fried Catfish or Cajun Fried Turkey  
Chicken & Sausage Jambalaya  
Red Beans & Rice  
Okra, Corn, and Tomato Medley  
French Bread

***Less than 100 guests \$25***

***100-200 guests \$24***

***More than 200 guests \$23***

## *Kentucky Style*

Cole Slaw  
Southern Fried Chicken  
Kentucky Corn Pudding  
Whipped Mashed Potatoes  
Southern Green Beans  
Cornbread Muffins

***Less than 100 guests \$28***

***100-200 guests \$27***

***More than 200 guests \$26***

## *Italian*

Caesar Salad  
Breadsticks  
Choice of Chicken Parmesan, Chicken Alfredo, Vegetarian Pasta Primavera, or Creamy Cheese Tortellini Pasta  
Choice of Traditional Meat Lasagna or Old-World Spaghetti and Meatballs  
Italian Style Green Beans

***Less than 100 guests \$25***

***100-200 guests \$24***

***More than 200 guests \$23***



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## *Breakfast*

Fresh Cut Fruit  
Crispy Bacon & Sausage Links  
Biscuits & Gravy  
Scrambled Eggs  
Southern Grits Bar with shrimp, bacon, chives, mushrooms, spinach, tomatoes, jalapenos, and assorted cheeses

*Less than 100 guests \$21*

*100-200 guests \$20*

*More than 200 guests \$19*

## *Brunch*

Petite Biscuit Bar with assorted jams, spreads, and jellies  
Fresh Cut Fruit  
Crispy Bacon & Sausage Links  
Personal Size Assorted Quiches  
Country Ham & Biscuits  
Hashbrown Cakes

*Less than 100 guests \$23*

*100-200 guests \$22*

*More than 200 guests \$21*

*Choice of two non-alcoholic beverages \$2*

## *Late Night Snacks*

**Assorted Sliders** cheeseburger, buffalo chicken, and pulled pork \$7

**Slider Bar** with bacon, caramelized onion, lettuce, tomato, pickles, cheese selection, and assorted spreads \$5

**French Fry Bar** with nacho cheese, chili, ranch sauce, shredded cheese, and chives \$5



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# Per Drink & Consumption Pricing

Traditional mixers, juices, and garnishes are included.

## Kegs

*One half barrel keg will serve about 124 twelve-ounce pours. Pony Kegs available upon request! Please inquire about item pricing.*

Domestic \$375

Import \$ Specialty \$400-475

**House Brands** \$5 each

**Call Brands** \$7 each

Maker's Mark

Buffalo Trace

Wild Turkey

Four Roses Small Batch

Jim Beam

Jack Daniels

Dewers

Absolut

Tito's

Tanqueray

Bacardi

Bayou Rum (silver, satsuma, or spiced)

Malibu

Captain Morgan

Jose Cuervo

Amaretto

**Premium Brands** \$8 each

Woodford Reserve

Four Roses Single Barrel

Knob Creek

Russel's Reserve

Wild Turkey Rare Breed

Bulleit

Crown Royal

Johnny Walker Red Label

Grey Goose

Espolon

Bombay Sapphire

## Wine

**House Brands** \$6-7 per glass/\$26-28 per bottle

*Additional wine selections available upon request. We are happy to recommend local wines!*

Chardonnay

Pinot Grigio

White Zinfandel

Sauvignon Blanc

Moscato

Cabernet Sauvignon

Merlot

Pinot Noir

Red Bland

Sweet Red

## Beer, Ale, Cider Selections

*If you do not see what you are looking for, we are able to get any items sold in the state of Kentucky. Please inquire about any specialty or local selections and pricing!*

## Canned / Bottled

Domestic - \$4 each (Budlight, Budweiser, Michelob Ultra, Coors Light, Miller Lite)

Import - \$5 each (Corona, Heineken, Stella Artois)

Local Beer/ Cider - \$5 each (Kentucky Ale, West 6<sup>th</sup> Street, Country Boy, Braxton, Angry Orchard, Henry's)



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# Hosted Bar Pricing & Specialty Items

## Tasting Bars

Kentucky Bourbon

Local Wines

Local Beers

*Tasting bars are a great idea for your out of town guests! Items are charged on consumption basis per bottle or beer.*

## Specialty Drink Ideas

### Frozen Drinks

Bellini's

Bourbon Slush

Margarita's (traditional or flavored)

Bayou Southern Hurricane

### Signature Cocktails

Bayou Bourbon Breeze

Bourbon Punch

Bayou Southern Hurricane

Mint Julep

Sweet Red Sangria

Apple Cider Old Fashioned

Kentucky Mule

## Drink Bars

Mimosa Bar with assorted juices and garnish

Mule Bar (traditional, Kentucky style and strawberry)

Mojito Bar (traditional, pineapple, and blackberry infused)

## Hosted Package Bar Pricing

*Price listed for up to 5 hours of service.*

Hosted Assorted Domestic, Import, and Local Beer \$18 per person

Hosted Assorted Domestic, Import, and Local Beer, House Wine \$20 per person

Hosted Assorted Domestic, Import, and Local Beer, House Wine, and Well Level Liquor \$22 per person

Hosted Assorted Domestic, Import, and Local Beer, House Wine, and Call Level Liquor \$24 per person

Hosted Assorted Domestic, Import, and Local Beer, House Wine, and Premium Level Liquor \$26 per person

## Additional Options

Additional Bar set up - \$125

Cash Bar set up - \$125



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