

# 2022 Wedding Catering

Full Service Catering

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Rental Coordination

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ABC Licensed and Insured



Photo Courtesy: The Malicotes

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**TYPE A** CATERING & EVENTS



## Cocktail Hour

Typically 45 minutes to an hour following the ceremony, while the bride and groom are finishing pictures.  
Displays are priced per person. Staff-Passed Appetizers are priced per piece, \$1.75-\$4.00 per piece.

### Popular Passed Appetizers

Shrimp Cocktail Shooters  
Mini Hot Brown Focaccia Squares  
Spinach & Artichoke Puff Pastry Cups  
Creole Shrimp & Cream Grits Mini Martinis  
Miniature Crab Cakes with Red Pepper Remoulade  
Mini Chicken and Waffles with Siracha Maple Syrup  
Black Pepper Bacon, Bourbon Date, & Pecan Rumaki  
Smoked Salmon over Benedictine Spread with Dill and Caper Gremolata  
Caprese Skewers - Cherry Tomato, Mozzarella, & Basil with Balsamic Syrup  
Stuffed Mushrooms - Crab, Sausage, or Sun-Dried Tomato & Goat Cheese

### Displays

#### CHEESEBOARD

Sliced Longhorn Colby, Baby Swiss, and Smoked Gouda  
Brie with Raspberry Preserves or Warm with Praline Pecans  
Goat Cheese with Bacon Bourbon Jam  
Seasonal Fruit, Baguette, and Crackers  
\$4.50 per person - Sold in increments of 50

#### ADD CHARCUTERIE

Black Pepper Salami, Summer Sausage, and Bourbon Smoked Ham  
Tavern Mustard and Sweet Dill Pickles  
\$2.75 per person - Sold in increments of 50

#### ADD ROASTED GARLIC HUMMUS & TOMATO BASIL BRUSCHETTA

Crostini & Toasted Naan  
\$2.75 per person - Sold in increments of 50

#### ADD FRESH VEGETABLE PRESENTATION

Baby Carrots, Petite English Cucumbers, Celery Sticks, Baby Sweet Bell Peppers,  
Heirloom Cherry Tomatoes, and Radishes with House Green Goddess Dip  
\$2.55 per person - Sold in increments of 50

#### ADD ROASTED VEGETABLE PRESENTATION

Asparagus, Eggplant, Portobello Mushrooms, Red Onions, and Red Peppers with Balsamic Syrup  
\$2.50 per person - Sold in increments of 50



## *Appetizer Reception*

Pricing is based on a minimum of 50 guests.

Six Selections - \$24 per person

Additional Selections - \$4.00 each. Premium selections additional

## *Vegetables Fruits and Cheeses*

Bacon, Gouda, & Pecan Cheese Torta

Praline Pecan Brie

Brie with Raspberry Preserves and Fresh Berries

Goat Cheese with Bacon Bourbon Jam

Warm Blue Cheese & Bacon Dip

Housemade Beer Cheese with Pretzels, Baby Carrots, and Celery Sticks

Housemade Pimento Cheese

Pesto and Sun-Dried Tomato Torta

Domestic Cheese Cubes with Strawberries and Grapes

Fresh Vegetable Presentation with Choice of Dip

Roasted Vegetable Antipasto with Balsamic Vinaigrette

Fresh Fruit Presentation with Honey Yogurt Dip

## *Cold Appetizers*

Asparagus Wrapped in Country Ham served with Balsamic Reduction

Caprese Skewers - Cherry Tomato, Fresh Mozzarella, and Basil served with Balsamic Reduction

Eggplant Caponata served with Focaccia Bread with Caramelized Onions and Shaved Parmesan

Crab Salad on Cucumber Rounds

Marinated Vegetable Crostini

Prosciutto & Melon

Seared Tuna Poke Spoons\*

White Wine & Lemon Poached Shrimp with Spicy Cocktail Sauce & Lemon Wedges\*

Smoked Salmon over Benedictine Spread with Dill and Caper Gremolata

## *Hot Appetizers*

Black Pepper Bacon, Bourbon Date, & Pecan Rumaki

Buffalo Chicken Eggrolls served with Buttermilk Ranch and Blue Cheese Crumbles

Miniature Crab Cakes served with Red Pepper Remoulade

Chicken Rockefeller Croquettes served with Honey Mustard

Hot Brown Focaccia Squares

Maple Barbecue Meatballs

Parmesan Arancini with Red Pepper Marinara

Spinach & Artichoke Dip served with Tortilla Chips

Stuffed Mushrooms - Crab, Sausage & Parmesan, or Sun-Dried Tomato & Goat Cheese

Sweet Corn Tarts



## *Cocktail Sandwiches*

City Ham on Yeast Rolls served with Apricot Mustard  
Country Ham & Pimento Cheese on Cream Biscuits with Peach Pepper Jelly  
Roasted Turkey Breast on Croissants served with Cranberry Horseradish Spread  
Smoked Turkey & Provolone on Ciabatta with Pesto Aioli  
Rare Roast Beef on Yeast Rolls with Horseradish Aioli and Henry Baines Sauce  
Roasted Pork Loin on Yeast Rolls served with Black Pepper Aioli  
Beef Tenderloin on Parker House Rolls served with Horseradish Aioli and Henry Baines Sauce\*

\*Indicates Premium Selections

## *Stations*

Pricing is based on a minimum of 50 guests.  
When utilizing Stations as a meal replacement, we recommend a minimum of 3 stations  
when accompanied by 1 Display or 4 passed appetizers.  
Stations may also be added to Appetizer Receptions.

## *Displays*

### VEGETABLE, FRUIT, & CHEESE BOARD

Fresh Vegetable Presentation with Green Goddess Dip  
Domestic Cheese Cubes  
Large Wedges Imported Cheeses  
Brie with Raspberry Preserves and Fresh Berries  
Goat Cheese with Bacon Bourbon Jam or Warm Blue Cheese & Bacon Dip  
Seasonal Fruit Garnish  
Assorted Crackers and Sliced Baguette  
\$8.25 per person

### ADD CHARCUTERIE

Black Pepper Salami, Summer Sausage, and Pesto Parmesan Ham  
with Whole Grain Mustard and Sweet Dill Pickles  
\$2.75 per person

### MEDITERRANEAN STATION

Eggplant Caponata, Roasted Red Pepper Hummus, and Classic Tomato, Basil, & Mozzarella Bruschetta  
Prosciutto, Salami, and Capicola  
House Marinated Olives, Marinated Artichokes, and Marinated Mushrooms  
Olive Oil & Balsamic Reduction  
Crostini and Flatbreads  
\$9.00 per person



### BARBECUE GRITS MARTINI BAR

Creamy Grits with Sweet Butter, Shredded Cheese, Bacon, and Scallions  
Pulled Pork with Bourbon Barbecue Sauce  
Creole Style Shrimp with Crispy Andouille  
Yeast Rolls & Cornbread with Honey Butter  
\$10.00 per person

### LASAGNA STATION

Pulled Chicken Lasagna with Pesto & Parmesan Cheese  
Traditional Meat & Ricotta Lasagna  
Caesar Salad - Baby Romaine with Traditional Dressing, Shredded Parmesan, and Croutons  
Caprese Skewers with Balsamic Reduction  
\$9.00 per person

### ASIAN STATION

Sweet & Spicy Sesame Chicken Skewers  
Pork Wontons with Spicy Apricot Dipping Sauce  
Cold Asian Noodle Salad with Cashews, Sweet Red Peppers,  
Shredded Carrots, Scallions, and a Soy Peanut Dressing  
\$9.00 per person

### SOUTHERN STATION

Sliced Bourbon Barbecue Beef Brisket with Yeast Rolls  
Crispy Chicken Tenders on Homemade Biscuits with Siracha Honey  
Old Fashioned Macaroni and Cheese  
Creamy Slaw  
\$10.00 per person

### STREET TACOS

Pick Two:  
Sweet Barbacoa Pork, Salsa Verde Braised Chicken, or Shredded Chipotle Beef  
Corn Tortillas, Mexican Street Corn Relish, Pico De Gallo, Queso Fresco  
Chips and Housemade Salsa  
\$9.00 per person

### MASHED POTATO MARTINI BAR

Yukon Gold Mashed Potatoes served with Bacon Crumbles, Cheddar Cheese,  
Scallions, Roasted Garlic, and Basil Pesto  
Sweet Potatoes served with Brown Sugar, Sweet Butter, Candied Pecans, and Marshmallows  
Yukon Gold or Sweet Potato - \$4.50 per person  
Both - \$6.75 per person



# Buffet Dinner

Pricing is based on a minimum of 50 guests and includes three sides (salad, starch, and vegetable), bread basket, iced tea, lemonade, and coffee.

Single Entrée Buffets starting at \$17.50 per person. Double Entrée Buffets starting at \$20 per person  
FINAL MENU PRICING IS BASED ON MENU SELECTIONS

## ENTRÉES

- Chicken Bella - Sautéed Chicken Breast with Spinach, Peppers, Mushrooms and a Parmesan Cream Sauce
- Chicken Dijon - Sautéed Chicken Breast with Dijon Mustard and White Wine Cream Sauce
- Lexington Chicken - Sautéed Chicken Breast with Country Ham and Mushrooms in a Bourbon Cream Sauce
- Chicken Marsala - Sautéed Chicken Breast in a Marsala Wine and Mushroom Sauce
- Roasted Chicken Piccata - Airline Chicken Breast with Sliced Lemons and a Lemon Caper Cream Sauce
- Barbecue Rubbed Airline Chicken Breast with Bourbon Barbecue Sauce
- Blonde Ale Marinated Grilled Chicken Breast with Bacon and Roasted Garlic Confit
- Sliced Pork Loin with Bourbon Demi Glace and Bacon Crumbles
- Roasted Pork Loin with Apple Brandy Sauce
- Roasted Pork Tenderloin with Stone Fruit Chutney
- Bourbon Barrel Ale or Ruby Port Braised Beef Tips
- Smoked Beef Brisket with Bourbon Barbecue Sauce
- Sliced Roast Beef with Mushroom Bordelaise
- Braised Beef Short Ribs in a Bourbon Bordelaise
- Shrimp Scampi Skewers
- Crab Cakes with Red Pepper Remoulade
- Roasted Salmon with Dill Hollandaise
- Three Cheese Baked Ziti - Ricotta Cheese, Mozzarella, & Parmesan with Homemade Marinara Sauce
- Butternut Squash Ravioli with Brown Butter, Sage, and Parmesan Cream
- Stuffed Portobello Mushroom Caps with Garlic Spinach, Sun Dried Tomatoes, & Goat Cheese

## CARVING BOARD

- Herb Rubbed Turkey Breast served with Whole Cranberry Sauce
- Brown Sugar Glazed Pit Ham served with Apricot Mustard
- Top Round of Beef served with Bourbon Bordelaise and Horseradish Cream
- Roasted Whole Beef Tenderloin served with Bourbon Bordelaise or classic Béarnaise Sauce
- Peppercorn Crusted Prime Rib served with Au Jus and Horseradish Cream

## SALADS

- Classic Creamy or Vinegar Coleslaw
- Broccoli Slaw with Bacon, Craisins, and Shallots in a Dill Dressing
- Spring Mix with Cherry Tomatoes, Carrots, and Cucumbers
- with Buttermilk Ranch and Italian Dressing
- Baby Romaine with Sliced Roma Tomatoes, Croutons, and Shaved Parmesan
- with Traditional Caesar Dressing and Balsamic Vinaigrette
- Caprese Salad with Fresh Mozzarella, Roma Tomatoes, Fresh Basil and Balsamic Vinaigrette
- Southern Caprese with Parmesan Corn Relish, Balsamic Bacon, & Fresh Basil



Spring Mix with Berries, Almonds, Shaved Parmesan, and a Champagne Vinaigrette  
Mixed Greens with Cabernet Vinaigrette and a Goat Cheese & Tomato Tart  
Mixed Greens with Dried Cherries, Candied Pecans, and Goat Cheese  
with Champagne Vinaigrette  
Baby Spinach with Mandarin Oranges, Candied Walnuts, and Feta with Raspberry Vinaigrette  
Romaine Hearts with Tomatoes, Cucumbers, Bacon Crumbles, and Croutons with Buttermilk Ranch Dressing

#### STARCHES

Whipped Potatoes - Traditional or Roasted Garlic  
Roasted Fingerling and Baby Potatoes - Salt-Crusted or with Rosemary and Garlic  
Potatoes au Gratin - Classic Cream Sauce with Parmesan and Gruyere Cheeses  
Cheddar and Scallion Scalloped Potatoes  
Kentucky Corn Pudding  
Classic Cheddar Grits  
Old Fashioned or Smoked Gouda Macaroni & Cheese  
Baked Ziti Alfredo  
Parmesan Orzo Pasta with Tomatoes, Fresh Basil, and Pine Nuts  
Rice Pilaf with Shallots, Almonds, and Spring Peas  
Wild Rice Pilaf with Dried Cranberries & Sunflower Seeds

#### VEGETABLES

Roasted Asparagus - Olive Oil and Sea Salt  
Sautéed Brussels Sprouts with Garlic, Bacon & Bourbon  
Brown Sugar Glazed Carrots  
Country Green Beans with Bacon  
Sautéed Green Beans with Rainbow Pepper and Baby Carrots  
Provençal Stuffed Tomatoes - Campari Tomatoes with Herbed Bread Crumbs and Parmesan Cheese  
Roasted Summer Vegetable Medley  
Green Beans, Carrots, Zucchini, Yellow Squash, and Red Onions  
Roasted Winter Vegetables  
Carrots, Parsnips, Brussels Sprouts, Butternut Squash, and Red Onion

#### BREAD BASKETS

Yeast Rolls with Whipped Butter  
Mixed Bread Basket - Yeast Rolls, French Baguette, and Herbed Ciabatta with Herbed Butter  
Yeast Rolls and Cornbread with Honey Butter  
Sliced French Baguette with Whipped Butter  
Focaccia - Sliced and Served with Herbed Olive Oil



## Plated Dinners

Pricing is based on a minimum of 50 guests and includes bread basket, iced tea, lemonade, and coffee.

### SINGLE ENTRÉE

Mixed Greens with Heirloom Tomatoes, Toasted Pine Nuts, Shaved Parmesan, and Cabernet Vinaigrette  
Sun Dried Tomato, Basil, & Goat Cheese Stuffed Chicken Breast  
Creamy Polenta with White Truffle Butter and Grilled Asparagus  
\$22.00 per person

Romaine Lettuce, Cherry Tomatoes, Farmer's Market Corn Relish,  
Cornbread Croutons, and Apple Cider Vinaigrette  
Sliced Pork Tenderloin with Apple Brandy Reduction  
White & Sweet Potato Gratin and Butter Glazed Sugar Snap Peas & Baby Carrots  
\$22.50 per person

Mixed Green Salad with Butter Roasted Pears, Candied Walnuts,  
Goat Cheese, and Poppy Seed Vinaigrette  
Roasted Salmon with Dill Hollandaise  
Roasted Fingerling Potatoes and Steamed Lemon Butter Broccolini  
\$27.50 per person

Iceberg Wedge with Tomatoes, Gorgonzola, Bacon Crumbles, and Buttermilk Ranch Dressing  
Roasted Sliced Filet of Beef with Sauce Bordelaise  
Potatoes Dauphinoise  
Sautéed Green Beans with Rainbow Peppers and Baby Carrots  
\$34.00 per person

### DOUBLE ENTRÉE

Mixed Greens with Strawberries, Sliced Almonds, Shaved Parmesan, and Champagne Vinaigrette  
Chicken Florentine Gratiné and Herb Crusted Shrimp Skewer  
Orzo & Rice Pilaf and Chef's Mixed Vegetables  
\$25.00 per person

Baby Romaine Hearts with Bacon Crumbles, Tomato, Cucumber, Croutons, and Green Goddess Dressing  
Sliced Filet of Beef with Classic Béarnaise and Chesapeake Bay Crab Cake with Red Pepper Remoulade  
Duchesse Potatoes and Sautéed Green Beans  
\$36.00 per person

Mixed Greens with Cabernet Vinaigrette and a Goat Cheese & Tomato Tart  
Red Wine Braised Short Ribs with Porcini Mushroom Sauce and Seared Scallops with Sun Dried Tomato Relish  
Roasted Garlic Whipped Potatoes and Asparagus with Olive Oil and Sea Salt  
\$38.00 per person





## *Staffing*

Please note that all menu pricing is exclusive of service fees.  
The type of menu and style of service will determine the exact staffing requirements.  
All staffing is based upon 5 hours of service, and may include 1 1/2 hours for setup  
and 1 hour for cleanup.  
Kitchen staff is based on 3 hours of service.

Servers/Station Attendants/Non-Alcoholic Beverage Attendants - \$125 each  
Bartenders - \$125 each  
Demonstration Chef's & Carvers - \$75 each  
Site Chefs - \$80 each (plated & family style)  
Dishwashers - \$75 each (china)

Additional time is billed at \$20 per hour for servers and attendants, and \$25 per hour for bartenders.

## *Disposables*

Type A Catering can provide either heavy duty plastic or "green" palm leaf plates and cutlery for your event.  
The cost per person for dinnerware, napkin, and flatware is \$3.00 per person.

## *China*

For many of our clients we handle rental coordination including china, flatware, and glassware.

### **BASIC CHINA PACKAGES**

Water Glass  
Salad and Dinner Plate  
Salad and Dinner Forks, Knife, & Spoon  
Bread Basket, Butter Plate & Knife, and Salt & Pepper Shakers  
Starting at \$6 per person



## Alcoholic Beverage Service

Type A Catering is licensed by the State of Kentucky to provide alcoholic beverage service. We also carry liability insurance and our all our bartenders are STAR-Certified by the state.

### 4 HOUR OPEN BARS

House Beer & Wine Bar - \$15.50 per person  
Yuengling, Bud Light, & Michelob Ultra  
3 Varietals House Wines

House Brands - \$17.50 per person  
Buffalo Trace or Bulleit & Maker's Mark Bourbon, Titos & Svetka Vodka, Dewar's Scotch, Bacardi Light and Captain Morgan Rum, Jose Cuervo Tequila, Castle and Key Gin, & Amaretto  
Yuengling, Bud Light, & Michelob Ultra  
3 Varietals House Wines

Add Upgraded Beer & Wine  
Stella, Country Boy, & West Sixth Beers  
3 Varietals Upgraded Wine  
\$20 per person

Add Preium Brands - \$22 per person  
Three Premium Bourbons, Grey Goose Vodka, Hendricks Gin, & Chivas Regal Scotch

### HOSTED BAR

House Brand Cocktails - \$7.00 each  
Premium Brand Cocktails - \$8.00-\$10.00 each  
Domestic Beer - \$4.00 each  
Premium Beer - \$5.00 each  
Wine - \$6.00-10.00 each

### CASH BAR

House Brand Cocktails - \$7.50 each  
Premium Brand Cocktails - \$8.50 each  
Domestic Beer - \$4.50 each  
Premium Beer - \$5.50 each  
Wine - \$6.50-11.00 each

All bars include soft drinks, plastic barware, and cocktail napkins.

All liquor open bars include mixers and bar fruit.

All bar service is subject to 6% Kentucky Sales Tax as well as Bartender fees.

For all bars, we require bartenders be allowed a tip jar or paid a 10% gratuity on the bar total.