



Exclusive Caterer

Catering@GrandReserveEvents.com

859-231-7676

**The venue's staff will prepare the initial catering quote
for budgeting purposes.**

**After the signing of our contracts, all catering Menu selections, conversations and
questions should be directed to our catering team.
Jill or Shannon will take great care of you!**

FOOD SERVICE & CHARGES

Food service is for one hour and thirty minutes.
A 18% service charge will be added to all food costs.

FOOD DATES & DEPOSIT

Preliminary Menu Choices are due 90 days from your event
50% of total food cost is due 90 days from your event
Final Menu is due 30 days prior your event
Balance 14 days before your event

PAYMENTS

Check, Cash & Card excepted
Credit Card service charge of 4% will be added to your total invoice
Checks made payable to: BLUEGRASS CATERING
Mail Payment to 903 Manchester St, Suite 110, Lex KY 40508

WHO TO INCLUDED IN YOUR FOOD COUNT

Please include Photographers, Videographers, Planners, Entertainment etc.
in your final counts for catering.

All Food is supplied by Bluegrass Catering

With exceptions to: special occasion cakes and some desserts

China Plates and Stainless-Steel Flatware are used for all food service

We offer Breakfast, Lunch, Hors d' oeuvres, Dinner, Passed, Buffet, Stations and Action Stations.

TRAYS

\$200 (100 people)

Selections with an asterisk (*) will have a slight Up Charge to the per person cost.

Trays are to be purchased in addition to the Hors D'oeuvres or Dinners.

Combo tray

Fruit, Veggie & Cheese

***Colorful Vegetable Tray**

-- fresh cut seasonal vegetables, served with creamy dip

Cheese Tray

-- domestic and imported cheese cubes for easy serving dressing

Sweet & Spicy Cheese Dip

-- Our own homemade dip served with crackers

***Domestic & Imported Cheese Blocks**

-- garnished with bunches of red and white grapes.

***Elegant Fruit Tray**

-- prepared with seasonal fruits.

Seafood Soufflé

-- served warm with crackers,

Almond Cheese Soufflé

-- Savory herb and cream cheese favorite. Topped with toasted almond. Served warm with crackers

***Salad Sampler**

-- Olive Nut, Beer Cheese, and Seafood Salad served with crackers

Beer Cheese and Olive Nut Spread

-- surrounded by crisp crackers

***Garlic Hummus with Roasted Red Peppers**

-- served with pita chips

HORS D'OEUVRES/APPETIZERS

Menus accommodate a minimum of 50 guests and are served for 1.5 hours.
Selections with an asterisk (*) will have a slight Up Charge to the per person cost.

***Asparagus in Filo**

-- Tender asparagus tips with julienne red pepper wrapped in flaky filo

***Beef or Chicken Sate**

-- beef tenderloin or chicken marinated with pineapple and peppers

***Beef or Pork Tenderloin**

-- thinly sliced, served with butter flake rolls

***Crab Cakes**

-- served with an orange remoulade sauce or, if you prefer, cocktail sauce

***German Potato Salad**

- Family recipe, served warm

***Lettuce Wraps**

- Chicken, Beef or Veggie

***Mini Beef and Pineapple Kabobs**

-- grilled with a tangy Caribbean sauce, chicken is optional

***Mini Chicken Cordon Blue Sliders**

-- (grilled or fried) topped w/shaved ham & served on a roll

***Mini Chicken Sliders**

--(grilled or fried) served on a roll

***Salmon on Toast Points**

- smoked salmon topped with capers, red onion

***Seasoned Roast Beef**

-- served on a silver dollar roll with Parmesan peppercorn dressing

***Shrimp Ceviche -**

Onion, avocados and the Juices of Lemon, Limes and oranges

***Smoked Salmon**

-- elegantly arranged with toasted almonds

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-- with a light peppery crust, drizzled with lime.

***Sushi**

--California Roll or Spicy California Roll

Almond Chicken Salad Bites

-- served in a crunch mini cup

Antipasto Spears

- displayed on a melon half (ingredients may vary)

Baked Brie

-- baked in a puff pastry, surrounded by crisp crackers; also ask for wild cherry or caramel topping

Boneless Chicken Wings

-- served with barbecue, Asian or bourbon sauce

Cheese Soufflé

-- Savory herb and cream cheese favorite, served warm with crackers

Chicken & Bacon Quesadilla

-- chicken with hickory smoked bacon, red & green peppers, and Monterey jack cheese in a flour tortilla.

Chicken Sausalito

-- a blend of diced chicken and pepper jack cheese accented with jalapenos, salsa and sun dried tomatoes wrapped together in a firecracker shaped wonton.

Chicken Strips, Fingers, or Wings

-- you don't have to be choosy, all are wonderful

Cocktail Croissants

-- Choice: mesquite turkey, almond chicken salad, or honey ham

Colorful Pinwheels

-- made with made with pineapple walnut cream cheese, or delicious olive nut spread.

Country Ham on Mini Biscuits

-- served warm in a chafer

Fajita Wraps

-- bite-sized fajitas; either chicken or beef

Gourmet Pasta Salad

- Tri colored peppers, cucumbers, tomatoes and honey mustard dressing

Ham Crescents Honey Ham

-- wrapped in a delicious pastry dough

Meatballs

-- served with a delicious BBQ, Sweet and Sour, or bourbon sauce.

Mini Beef Sliders

-- Hamburger and/or Cheeseburger, served on a roll with melted cheese

***Mini Chicken Wellington or * Mini Beef Wellington**

-- succulent meat layered in puff pastry with a hint of wine

Mini Crab Soufflé

-- Wonton flower cup filled with crabmeat, yellow corn and diced red pepper

Mini KY Hot Brown Bites

- ham & turkey topped with a white cheese sauce and garnished with tomato & bacon

Mini Pan Pizza

-- pepperoni, sausage, or cheese; nice complement for younger guests

Mini Pork Ribs

-- single bone in pork rib in sweet BBQ sauce

Mini Quiche

-- always a favorite, we serve mushroom, spinach, or cheese

Mozzarella Picks

-- mozzarella, cherry tomato and fresh basil.

Pear & Brie

-- a piece of pear, soft cheese, and almonds baked in phyllo

Potato Salad

(Mustard, Loaded Baked potato, or Vegetarian)

Potato Skins

-- topped with sour cream, melted cheese and chives

Reuben

-Corned beef and dressing richly layered in puff pastry

Seafood Soufflé

-- a Bluegrass Catering favorite, almonds and crab create a dipping delight

Southwest Fajita Beef Egg Roll

-- fajita seasoned beef with black beans, cheddar, pepper jack cheese and salsa wrapped in an egg roll shaped chipotle flavored flour tortilla.

Spinach Dip

- served with warm tortilla chips

Stuffed Mushrooms

-- cheddar cream cheese, spinach, or crab meat

Vegetable or Smoked Chicken Quesadilla

-- wrapped in a tortilla shell with cheese, served warm

STATIONS

Menus accommodate a minimum of 50 guests and are served for 1.5 hours.

Stations are to be used in correlation with one another or buffet dinner.

If using only stations, minimum of 3 must be used

Meat Carving 28-33pp

Rounds of beef, honey ham, and roasted turkey are professionally carved.

*Carving attendant included

Seafood 28pp

Baked Pacific Salmon Crab Legs

Shrimp 17.95pp

Mounds of iced shrimp, colorfully displayed with lemon and lime wedges and cocktail sauce.

Asian 22.95pp

Sushi and Sesame Chicken

Cascades 17.95pp

A bright and abundant display of fresh fruit, cheese, and vegetables cascading from various baskets and levels.

Fajita 22.95pp

Grilled Beef and Chicken strips, roasted veggies, toppings and warm tortillas

Pasta Bar 22.95pp

Choice of two pastas: angel hair, fettuccini, capavitappi, penne, or bow-tie. Choice of two sauces:

Marinara, marinara with meat, Pesto, or white sauce.

Mashed Potato and Sweet Potato Bar 15.95pp

Hot, fluffy mashed and sweet potatoes served in cocktail glasses create a unique elegant

Presentation for a comforting favorite food. Various toppings add to the fun! For instance: herbed butter, sour cream, real bacon crumbles, chives, and pine nuts, shredded cheddar cheese cinnamon, brown sugar, candy nuts.

Vegetarian 17.95pp

Roasted or raw veggies, Olive nut pinwheels, mini cherry tomatoes stuffed with pineapple cream cheese

Elegant Sandwich Station 20.95pp

Assorted baked breads filled with shaved meats, bowls of egg, tuna, and pimento salads

Surf and Turf 39.95pp

Lobster tails, oysters on the half shell, thinly sliced beef tenderloin with soft roll

Salad Station 17.95pp

Your choice of two -Iceberg, Romaine, Spinach or Spring Mix. Fresh toppings, Gourmet Pasta Salad, Broccoli Bacon Salad and Strawberry Cream Cheese Salad

Nacho Bar 15.95pp

Shredded lettuce, tomatoes, shredded cheeses, jalapenos, roasted salsa, guacamole, nacho cheese sauce, sour crème

Biscuit Bar 15.95pp

Flaky biscuits, topping served in mason jars: assorted jelly's and jams, apple butter, cinnamon butter, peanut butter, Nutella, honey,

Omelet Bar 17.95pp

Onion, tri colored peppers, ham, tomato, shredded cheese, jalapenos, salsa, sour cream

Station Bundles

Kentucky Station 32pp

Hot brown, Country Ham biscuit, Burgoo, Fried chicken, Chicken & waffles, (choose 3)
Southern Green Beans, (slow cooked with ham hock), brown soup beans
Fried corn bread or muffins

Asian Station 32pp

Pot stickers, Pepper steak, Beef & Broccoli, Orange Chicken, Sesame Chicken, General Tso Chicken (choose 3)
white rice, fried rice, lo-mien
Egg Roll or Spring Rolls

Mexican Station 28pp

Queso, Salsa & Tortilla Chips

Chicken fajitas, beef fajitas, Cheese quesadillas, Enchiladas (choose 3)

Refried beans & rice

flan

Italian Station 24pp

Garden Salad

Anti-pasta, Fried ravioli, Spaghetti/homemade meatballs,

Lasagna (veggie or meat), Fettucine Alfredo (choose 2)

Bread sticks

Tiramisu

Cowboy Station 28pp

Cole slaw

Pulled pork, grilled chicken breast, ribs, hamburger, all beef hot dog (choose 2)

Baked beans, corn on the cob, mac n cheese, kettle chips (choose 2)

Watermelon triangles

Spud Station 14pp

Baked potatoes and Sweet Potatoes

herbed butter, sour cream, real bacon crumbles, chives, and pine nuts, shredded cheddar cheese cinnamon, brown sugar, candy nuts.

Waffle or Pancake Station 18pp

Fresh Strawberries & blueberries

Fresh Whipped Cream

Maple Syrup

Whipped Butter

Assorted Dessert Station 24pp

Choose 4 from our dessert section

Sundae Bar 17pp

Choose 3 flavors of ice cream and we will bring all the toppings!

DINNER BUFFET

Menus accommodate a minimum of 50 guests and are served for 1.5 hours.

Dinners include Garden Salad & bread

*Up charge for salad substitution

SALADS

| | |
|---------------------------------------|------------------------------------|
| Caesar Salad | Fresh Fruit Bistro Caribbean Salad |
| Cranberry Salad | Waldorf salad |
| Greek Salad with ripe olives and feta | Three Bean Salads |
| Tortellini with Cucumber Dressing | Chef Salad |
| Spinach Salad w/ Bacon Vinaigrette | Strawberry Salad |
| Three Layered Broccoli Salad | Mediterranean Salad |

VEGETABLES / SIDES

| | |
|------------------------------------|----------------------------|
| Baked Potato | Macaroni and Cheese |
| Mashed Potato | Almond Green Beans |
| *Roasted Lemon Asparagus | Roasted Broccoli |
| Garlic Smashed Potatoes | Southern style Green Beans |
| Dill Potatoes | Roasted Mixed Veggies |
| Au Grain Potato | Lemon Broccoli |
| Wild Rice Pilaf | Warm cinnamon apples |
| Herbed Rice | Buttered corn |
| Sweet Potatoes | Glazed carrots |
| Stuffing (with or without sausage) | Vegetable Fettuccini |
| Mixed Bean Medley | Corn Soufflé |
| Buttered Broccoli | Mixed Potato Medley |
| Buttered Squash & Zucchini | Fiesta Corn |
| Red skin Roasted Potatoes | |

ENTREES

CHICKEN

Bluegrass Chicken (formally known as Chicken Parm)

Panko crusted chicken breast stuffed with cheese and topped in a creamy white sauce.

Parmesan Chicken

deep-fried sliced Chicken breast layered with cheese and tomato sauce

Buttermilk Chicken

Crispy buttermilk and panko breaded chicken breast

Chicken Divine

Succulent breast of chicken layered with broccoli and a delicious sauce, topped with almonds and cheese

Chicken Cordon Bleu

Boneless breast of chicken filled with shaved ham, Swiss cheese, and rolled in lemon buttered bread crumbs, topped with a white wine sauce

Pecan Crusted Chicken

Boneless breast crusted in chopped pecans

Chicken Monterey

Grilled chicken breasts with diced tri colored peppers and topped with creamy cheese sauce

Chicken Piccata

Grilled or Fried. Butter, lemon and capers

Chicken Marsala

Herbed Chicken in a sweet marsala & mushroom sauce

Moroccan Chicken

With olives, tomatoes and saffron

Bacon wrapped boneless Chicken Breast

With sweet demi glaze

Mediterranean Chicken

Tarragon cream sauce with tomato capers and fennel relish

***Boursin Chicken**

Stuffed with asparagus and Boursin cheese

Sesame Crusted Chicken

With Mandarin ginger glaze

Drunken Chicken

Grilled in tequila and brown sugar, lime and cilantro

Grilled Chicken

Served over herbed rice

***SEAFOOD**

Baked Pacific Salmon

Topped with herbed butter and baked to a light pink

Blackened Cat Fish

Blackened and baked to perfection

Baked Mahi Mahi

Topped with herbed butter

Crab Cakes

With remoulade sauce

SOUTHERN

Kentucky Hot Brown

Turkey and ham layered on toast with a cheese sauce, garnished with sliced tomatoes and bacon

Southern Style Boneless Fried Chicken Breast

Tender breast of chicken pan fried to a golden brown

Southern Fried Chicken, Bone-In

Battered and deep-fried breast, wings, thighs and legs

Ribs

Smoked racks in sweet BBQ

***BEEF**

Add toppings for an additional up charge

Mushrooms, caramelized onions or blue cheese crumbles add \$2ea.

Thinly Sliced Beef Tenderloin

Sliced thin served in au jus.

Beef Medallions

2 oz. cubed cuts in Brown sauce

Herb Crusted Beef Tenderloin

Fresh basil, thyme and parsley

Smokey Beef Brisket

Slowly cooked Brisket served thinly sliced in its juices

Filet Mignon - Charbroiled (6 oz. or 9 oz.)

Special herbs and spices

PORK

Pork Tenderloin

Sliced thin served in au jus

Honey Ham

Thinly sliced with glaze

Stuffed Pork Chop

Stuffed with herbed dressing

*** Roasted Rack of Lamb**

TURKEY

Deep Fried Turkey

Peanut Oil

Mesquite Roasted Turkey

Thinly sliced with gravy

PASTA

Add Beef, Chicken or Shrimp for an additional up charge

Baked Manicotti

Ricotta shells in an herbed red sauce

Lasagna

Meat, Cheese or Vegetable

Sauces

Alfredo, Marinara, Meat Sauce or Pesto

VEGETARIAN

Stuffed Portabella Mushroom

With artichokes and asiago cheese

Baked Herb Polenta (Vegan)

With wild mushroom & tomato ragout

DESSERTS

Cheesecake
(salted caramel, strawberry or chocolate topping)

Tiramisu

Carrot Cake

White Chocolate Cheesecake

Black forest Cake

Derby Pie

Lemon Raspberry Crème Cake

Chocolate Mousse Cake

Zesty Lemon Cake

Apple Cranberry Crisp

Seasonal Berry sorbet

Chocolate Mousse in chocolate cups

Warm chocolate cake with raspberry sauce

Sour cream Pound cake with caramelized pineapple and
crème

KY Silk Pie

Banana Pudding

Bourbon Pecan Pie

KY Bread Pudding

Triple Layered Chocolate Cake

ADDITIONAL STAFFING & COSTS

Buffet and Menu Pricing listed include service staff unless noted. The Barrel House and Bluegrass Catering reserves, the right to secure the proper staffing for your event based on the style of service and number of guests.

On the average, we recommend one attendant 75-100 guests.

Rates

| | |
|------------|-----------------------------------|
| Attendants | \$125 each per four-hour function |
| Bartenders | \$125 each per four-hour function |
| Waiters | \$125 each per four-hour function |
| Bussers | \$95 each per four-hour function |