

FINE DINING

Plated meals can be served in select locations. Ask your event coordinator about availability for plated meals or buffets in your specific event space.

SANDWICH PLATES

(Served from 11:00 am – 2:00 pm)
Served on china and includes linens service.

Includes chips, choice of potato salad or pasta salad, iced brownie, iced water, iced tea, and coffee

Chicken Cordon Bleu Wrap- Grilled chicken, smoked ham, Swiss cheese, fresh spring mix, tomato, and creamy honey mustard dressing

French Dip Sub- Thinly sliced roast beef au jus topped off with sautéed onions and mushrooms and melted provolone cheese served on a French roll

Chicken Salad- blend of chicken breast, red grapes, pecans, celery, and mayonnaise served on a large buttery croissant

Classic Club Sandwich- sliced turkey, smoked ham, cheddar, and Swiss cheese topped off with bacon, lettuce, and tomato, served on sourdough bread

Chicken Club- Grilled breast of chicken, bacon, cheddar, topped off with lettuce and tomato, served on a Kaiser Roll

Italian Deli Delight- Cotta salami, ham, pepperoni, smoked provolone, banana peppers, thinly sliced red onion, balsamic glaze and pesto mayo, served on Focaccia bread

\$13.95 per guest

PLATED LUNCHEONS

(Served from 11:00 am – 2:00 pm)
Served on china and includes linens service

Includes rolls and butter, iced brownie, iced water, iced tea, and coffee

Grilled Chicken Salad- Fresh spring mix topped with grilled chicken breast, toasted almonds, dried cranberries, diced cucumber, fresh sliced strawberries, and goat cheese crumbles. Served with poppy seed or apple cider vinaigrette

\$14.25 per guest

Southwestern Chicken or Tri Tip Beef Salad- Fresh spring mix topped with roasted corn and black beans, grape tomatoes, diced cucumbers, julienne carrots, shredded cheddar cheese, and tortilla strips. Served with a southwestern ranch dressing

\$14.75 per guest

Oriental Chicken Salad- Crispy romaine, mixed with Napa and red cabbage, julienne carrots, mandarin oranges, chow mein noodles, toasted almonds, and red pepper topped with grilled chicken breast. Served with a sesame ginger vinaigrette

\$14.25 per guest

Chicken Marsala- lightly breaded chicken breast served with a sweet Marsala sauce over smashed Yukon potatoes with country green beans

\$15.75 per guest

Grilled NY Strip Hunter's- Superior Meats choice 7 oz. NY strip with smashed Yukon potatoes and haricot verts tossed in a thyme butter finished off with a hunter's sauce

\$18.95 per guest

Slow Cooked Pulled BBQ Pork- Shredded BBQ pork served over grilled sourdough bread, accompanied by creamy mac and cheese, country style green beans, and a cup of creamy cole slaw

\$15.75 per guest

Southern Style Fried Chicken Breast- Southern style breaded chicken breast, mashed potatoes, and country style greens beans finished off with a white pepper gravy

\$15.75 per guest

SIGNATURE BUFFETS

*Signature buffets are full service and include china, tablecloths, linens, and table skirting.
35 person minimum for each buffet.*

A Taste of Italy Buffet:

Romaine Caesar salad
Italian sausage lasagna
Chicken Marsala
Fresh seasonal vegetables
Garlic bread sticks
Seasonal cheesecakes
Iced tea, water, and coffee service

\$20.95 per guest

Kentucky Hot Brown Buffet: A Louisville favorite.

Garden salad bowl
Kentucky Hot Brown casserole
Country green beans
Rosemary roasted red potatoes

Freshly baked artisan rolls
Chocolate layer cake
Derby pie
Iced Tea, water, and coffee service

\$19.95 per guest

Sunday Dinner at Grandma's:

Cole slaw
Potato salad
Roasted breast of turkey
Cornbread dressing with gravy
Sliced honey glazed ham
Mashed potatoes
Country green beans
Sister Schubert yeast rolls
Apple pie
Pecan pie
Iced tea, water, and coffee service

\$22.95 per guest

The Boyce Classic:

Spinach salad with strawberries, feta cheese, and almonds
Mixed field greens garden salad
Chicken breast stuffed with brie and cranberries over wild rice pilaf
Roast beef au jus
Mashed potatoes with gravy
Fresh seasonal vegetables
Freshly baked artisan rolls
Chocolate layer cake
Derby pie
Iced tea, water and coffee service

\$24.95 per guest

The Seminarian Feast:

Spinach Salad with strawberries, feta cheese and almonds
Mixed field greens garden salad
Chef carved prime rib au jus
Select One: Roasted pork loin with a honey Dijon thyme glaze, Teriyaki glazed Atlantic salmon or Oriental grilled chicken breast served over lightly sautéed Bok Choy
Roasted red bliss potatoes
Rice pilaf
Sautéed garlic haricot verts
Slow cooked baby carrots
Freshly baked artisan rolls
Turtle cheesecake
Key lime pie
Iced tea, water, and coffee service

\$33.95 per guest

SIDE SALADS

Garden Salad- Fresh garden mixed field greens, grape tomatoes, English cucumbers, crumbled bacon, cheddar cheese, chopped eggs, and croutons; served with ranch dressing, balsamic vinaigrette or cusabi dressing

Mixed Greens- EarthLink Farms mixed greens, sliced strawberries, mandarin oranges, fresh blueberries, goat cheese, and candied pecans; served with apple cider or poppy seed dressing

Wedge-Earthlink Farms iceberg lettuce with hickory smoked bacon, English cucumbers, julienne carrots, roma tomatoes, cheddar cheese, and ranch dressing

Spring Kentucky Bibb Salad- Grateful Greens tender Bibb lettuce, sliced strawberries, blueberries, feta and toasted almonds; served with cranberry vinaigrette

Caesar Salad- EarthLink Farms romaine lettuce, croutons, and parmesan cheese with our signature Caesar dressing

\$5.25 per guest

ENTREES

Served on china and includes linens, artisan breads and butter, iced tea, water, and coffee service

Each entree includes your choice of one seasonal vegetable and one starch unless otherwise specified (see vegetables and starches listed below entrees)

Grilled Filet Mignon-Superior Meats 8 ounce hand-cut filet wrapped with peppered bacon and grilled to medium. Served with a cremini mushroom demi
\$33.95 per guest

Classic New York Strip- Superior Meats 10 ounce seared Angus beef topped off with a tarragon compound butter
\$26.95 per guest

Tournedos of Beef Tenderloin- Superior Meats sautéed medallions of beef topped off with shrimp scampi
\$32.95 per guest

Roast Prime Rib- Superior Meats Angus 10 ounce portion, hand-cut and perfectly seasoned served au jus and with a creamy horseradish sauce
\$23.95 per guest

Chicken Caprese- Marksbury Farm marinated grilled boneless chicken breast, topped with fresh melted mozzarella, tomatoes, and basil, finished off with an aged balsamic glaze
\$18.95 per person

Breast of Chicken Henry Clay- Boursin cheese and country ham stuffed Marksbury Farm breast of chicken, drizzled with brown sugar demi
\$20.95 per guest

Breast of Chicken Brie and Cranberry- Marksbury Farm chicken stuffed with brie and sun dried cranberries
\$18.95 per guest

Breast of Chicken Piccata- Marksbury Farm lightly breaded breast of chicken finished off with a lemon caper sauce
\$17.95 per guest

Traditional Louisville Hot Brown; a Louisville Favorite- Roasted turkey breast over sourdough toast points with Mornay sauce, white cheddar, roma tomatoes, Broadbent Farms hickory bacon and Pecorino Romano cheese **(also includes 1 vegetable side of your choice)**
\$20.95 per guest

Oven Roasted Turkey- Roasted breast of turkey accompanied by a traditional sourdough and sage stuffing, finished off with a pan gravy
\$17.95 per guest

Roasted Pork Tenderloin- Stone Cross Farms roasted pork tenderloin topped with an apple cider glaze and slow cooked apples
\$18.95 per guest

Grilled Pork Tenderloin- Thinly sliced grilled pork tenderloin served over cilantro lime rice, finished off with a chimichurri sauce. **(includes 1 vegetable side of your choice)**
\$18.95 per guest

Balsamic Glazed Atlantic Salmon- Seared Atlantic salmon cooked to perfection and finished off with a rosemary infused balsamic glaze
\$23.95 per guest

Wild Mushroom Ravioli- Ravioli tossed with sun dried tomatoes and artichoke hearts in a light pesto cream sauce with parmesan cheese
\$15.75 per guest

Southwest Black Bean Empanada- All natural empanadas stuffed with black beans, corn and rice

\$16.95 per guest

Starches

Smashed Yukon potatoes
Roasted red bliss potatoes
Boursin whipped Yukon potatoes
Potato gratin with Gruyere
Baked potato or sweet potato
Steamed jasmine rice
Herbed rice pilaf
Wild rice pilaf

Vegetables

Country green beans
Steamed broccoli
Roasted asparagus
Honey glazed roasted root vegetables
Fresh roasted squash and zucchini
Slowed cooked baby carrots
Roasted Brussels sprouts with bacon

DESSERT

Up to two choices for parties of 75 or more

Chocolate mousse cake
Chocolate fudge torte
Apple pie
Wick's chess pie
Wick's pecan pie

\$3.95 per guest

Dessert Works

Grandma's chocolate cake
Red velvet cake
Carrot cake
Lemon sun burst cake
Kentucky Derby pie
Key lime pie
NY style cheesecake

\$4.75 per guest

Individual Desserts By Helen

Chocolate truffle flourless torte
Turtle cheesecake
Chocolate raspberry cake
Italian cream cake
Carrot cake
Red velvet cake

\$6.50 per guest