



off-site menu



A DIFFERENT KIND OF CATERING COMPANY.

Whether you are hosting an intimate dinner party or a large-scale production, we provide every function with a personal touch and meticulous attention to detail. This progressive attitude is what sets us apart and gives each of our events its signature style. We take pride in using fresh, sustainable ingredients from local vendors and bringing these components together in dishes that are both delicious and beautiful to behold. Each menu we create is customized to match your taste and style. Our goal at Crushed Ice Catering is to create a unique culinary experience and ambiance that our clients and guests will remember forever. Crushed Ice Catering is devoted to providing the highest quality food, event planning, and guest service for any occasion.

LAURENCE AGNEW

EXECUTIVE CHEF



Executive Chef Laurence Agnew's culinary career began early in his hometown of Zachary, Louisiana. Food was a focal point growing up, and he frequently cooked alongside his father as they hosted crawfish boils for family and friends. His interest in food led him to pursue his Chef de Cuisine Certification from the Louisiana Culinary and Hotel Institute International.

After earning his culinary degree, Agnew gained invaluable experience first as the sous chef at the Forbes (formerly Mobil) Five Star and AAA Five Diamond awarded Victor's restaurant in the prestigious New Orleans Ritz– Carlton, then as sous chef at August with acclaimed chef John Besh.

After two years, Agnew left Louisiana for Arizona and joined the Capella Hotel Group as the chef de cuisine at L'Auberge de Sedona. During this time, Agnew was named among "Sedona's Finest Chefs" by Sedona Magazine in 2006.

In 2007, Capella Hotel Group offered Agnew the opportunity to travel to his family's native Ireland. He accepted, and joined the new Capella and Solís hotel brands in Cork and Donegal as the Executive Chef. Along with his wife, Tina, Laurence returned to the states in 2009 and Louisville, Kentucky home. Agnew was the back-to-back Cast Iron Blue Ribbon Champion at the Kentucky State Fair Cook Off for the years 2013–2014. In 2014, Chef Agnew was also crowned the Professional Chef Champion – Pork Division at the 7th Annual EggFest.

Chef Agnew currently serves as the Executive Chef at Crushed Ice Catering in Downtown Louisville. His menus focus on bringing together local, seasonal ingredients that bring a powerful wow factor to your event.

POLICIES + GUIDELINES

STAFF LABOR

The following staffing costs reflect hourly prices as of January 2020. Rates are quoted Monday through Saturday with rates increasing 25% on Sundays + holidays.

	MONDAY-SATURDAY	SUNDAY/HOLIDAY
Server	\$22.00 per hour	\$27.00 per hour
Kitchen Staff	\$19.00 per hour	\$24.50 per hour
Event Coordinator	\$32.00 per hour	\$40.00 per hour
Chef Attendant	\$40.00 per hour	\$50.00 per hour
Bartender	\$24.00 per hour	\$29.50 per hour

Staff personnel is contracted on an hourly basis at the above-quoted rates. Please note that staff arrives two hours prior to the event for set-up + must remain on-site through final clean up. A four-hour event requires a minimum of eight hours of service time. Staffing charges depend on the type of event that is being catered (seated dinner, buffet, cocktail style, etc.), as well as the guaranteed guest count.

GUARANTEE GUEST POLICY

During your initial conversation with a Crushed Ice Coordinator, we will ask you how many guests you are expecting at your event. That number is your guest guarantee. You may increase your guest guarantee until two (2) business days prior to your event.

You have seven (7) business days prior to your event to decrease your guest attendance. We reserve the right, however, to increase your food cost per guest if your guest guarantee decreases more than 20% of your original. After the deadline of seven (7) business days, you may not decrease your guest guarantee. You will be charged for the actual guest attendance, or your guest guarantee, whichever is greater.

POLICIES + GUIDELINES

SERVICE CHARGE + TAX

Crushed Ice Catering will charge a 20% service charge onto your final Catering Invoice.

This 20% service charge focuses on providing clients with an exceptional experience from our sales, culinary, hospitality, and operations team. Additionally, the service charge includes an Executive Chef, Bar Manager, beverages, and buffet decor. The service charge will be applied to the client's final bill.

A 6% Kentucky State Sales Tax will also be added to the final Invoice. If a client is tax-exempt, a Certificate of Exemption must be on record with the Crushed Ice Catering office.

RENTALS + LINENS

Clients are responsible for payment of all rentals and linens associated with the food service for the event. This will be charged on the final invoice. A customized rental order will be provided to the client upon proposal for the event. If the client chooses drop-off service, high-quality plastic-ware will be utilized according to the selected menu and charged at a reduced rate.

Crushed Ice Catering offers specialty linens in a variety of colors + textures, + have catalogs available for your review. Samples of these items are available upon request.

20.00 per 120" linen

Available in Classic colors

25.00 per 90"x 132" linen (buffet tables)

Available in Classic colors
Choice of Black, White, + Ivory

ADDITIONAL AMENITIES

Crushed Ice Catering works closely with clients to coordinate necessary rentals for items such as:

Specialty Linens + Napkins

Specialty Decor: Centerpieces, Flowers, Lighting, Draping, etc.

Chair Covers + Chair Rentals

L-O-V-E sign

PLEASE REFER TO OUR DECOR CATALOGUE FOR A FULL RANGE OF DECOR OPTIONS.

POLICIES + GUIDELINES

VENUE COMMISSIONS

Crushed Ice Catering will include any venue commission fees onto your final menu proposal. Crushed Ice Catering will remit all commissions fees to venue on or before contracted event date.

CONTRACT + DEPOSIT POLICY

Crushed Ice Catering's experienced coordinators will send you a customized event proposal for your perusal. Once your event + menu are confirmed, we will send your contract + deposit requirements to you. Please read the contract carefully, then sign, date + return to us with your deposit.

Your deposit requirements will be 50% of your Food + Beverage Minimum, + is due immediately upon receipt. No later than seven (7) days will be tolerated past the contracted date. The catering contract will also be due seven (7) days after the tasting. Cancellation of your event constitutes a forfeiture of your deposit. Your remaining balance is due seven (7) business days prior to your event.

MENU SELECTIONS

Our menus are merely starting points. Our Catering Coordinators are pleased to customize a menu to meet your needs. Due to the Chef's recommendation of utilizing fresh, seasonal and local ingredients, some menu items may not be available year-round. Prices are subject to change with market fluctuations.

FOOD POLICY

No food may be brought into or taken out of the rental facility in accordance with the Jefferson County Health Department policy, with the exception of the wedding cake.

Buffet stations will be replenished for an one hour time period.

Please inform your Catering Coordinator of any dietary restrictions or needs you or your guests may have prior to your event. Last-minute dietary needs will be charged in addition to your original guest count.

POLICIES + GUIDELINES

CHILDREN'S PRICING

Ages 0–5: No Charge Ages 6–12: \$15.00 13 + older: Adult pricing

Charges are subject to change when numbers are above 10 in each age group.

Kid's meals are available upon request.

BAR SERVICES + EVENT POLICY

Our Catering Coordinators are happy to assist you with any questions or concerns you may have regarding our compliance with the Alcohol Beverage Control Laws. Alcoholic beverages will only be served to persons at least 21 years of age. All patrons are subject to requests to present a valid Photo Identification Card. Alcoholic Beverage Service will not be provided to those patrons who fail to present a valid form of photo identification. We reserve the right to refuse Bar Service to any patron we feel has had too much to drink. In the event we foresee a problem, our service staff will inform the manager on duty + we will keep you informed of the situation. Last call for bar service will be announced 45 minutes prior to the end of your event, with the bar closing 30 minutes prior to the end of your event. Crushed Ice Catering carries two million dollars of liability insurance as required by most facilities in order for our service staff to serve alcoholic beverages. The client agrees to begin the event promptly at the scheduled time + vacate the premises at the termination time indicated on the signed contract.

TASTING POLICY

Once a menu has been determined, a tasting may be requested. Tastings with Crushed Ice Catering are encouraged + are available Wednesday + Thursday of each week beginning no later than 4:00 PM. Tasting are required to be booked two (2) weeks in advance + at least two (2) months prior to your event date. Please check with your Catering Coordinator for the next available date.

Tastings are \$50 per person. This is a non-refundable fee.

*Fee is subject to change based on menu selections

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

\$8.00 PER GUEST

Fresh Baked Muffins
Danishes
New York Style Bagels
Assorted Cream Cheese
Whipped Butter

SUNRISE BREAKFAST

\$14.00 PER GUEST

Sliced Seasonal Fruit
Assorted Cereals with Whole + Skim Milk
Fresh Baked Muffins
Danishes
New York Style Bagels
Assorted Cream Cheeses
Whipped Butter

EUROPEAN BREAKFAST

\$13.00 PER GUEST

Fruit Salad
Infused Yogurts
Fresh Baked Muffins
Danishes
New York Style Bagels
Assorted Cream Cheese
Whipped Butter

HOT BREAKFAST

\$15.00 PER GUEST

Gently Scrambled Local Eggs
Applewood Smoked Bacon
Country Style Sausage Links or Patties
Breakfast Potatoes
Buttermilk Biscuits

THE BREAKFAST

\$18.00 PER GUEST

Sliced Seasonal Fruit
Individual Boxed Cereals with Whole + Skim Milk
The Assortment of Breakfast Pastries, Croissants, + Freshly Baked
Fruit Preserves + Whipped Sweet Cream Butter
Gently Scrambled Local Eggs with Chives
Applewood Smoked Bacon + Savory Sausage Links
Breakfast Potatoes

BREAKFAST BUFFETS

L A T I N B R E A K F A S T

\$19.00 PER GUEST

Sliced Seasonal Fruit

Assorted Breakfast Pastries, Croissants, + Freshly Baked Muffins

Fruit Preserves + Whipped Sweet Cream Butter

Arepas de Queso, Corn Cakes, Cheese, + Whipped Butter

Chilaquiles Scrambled Eggs, Crispy Tortillas, Smoked Pulled Chicken, Salsa Verde, + Sour Cream

Chorizo con Papas: Spicy Mexican Chorizo, Breakfast Potatoes, + Cilantro

Applewood Smoked Bacon + Savory Sausage Links

B L U E G R A S S B R E A K F A S T

\$24.00 PER GUEST

Sliced Seasonal Fruit

Buttermilk Biscuits + Sausage Gravy

Hot Brown Inspired Hash with Bacon, Cheddar, + Smoked Turkey

Gently Scrambled Local Eggs with Red Pepper + Green Onion

Choice of: Applewood Smoked Bacon or Savory Sausage Links

Country Ham with Red-Eye Gravy

Garden Quiche with Tomatoes, Spinach, + Local Goat Cheese

C O M M O N W E A L T H B R E A K F A S T

\$28.00 PER GUEST

Sliced Seasonal Fruit

Individual Boxed Cereals with Whole + Skim Milk

Assorted Breakfast Pastries, Croissants, + Freshly Baked Muffins

Fruit Preserves + Whipped Sweet Cream Butter

Gently Scrambled Local Eggs with Chives

Applewood Smoked Bacon + Savory Sausage Links

Breakfast Potatoes

BREAKFAST BUFFETS

BREAKFAST FRITTATA

\$18.00 PER GUEST

Serves 10–12 guests

QUICHE

\$30.00 PER QUICHE

Serves 8 guests

Garden Spinach + Sun-Dried Tomato with Goat Cheese

Quiche Lorraine

Southwestern Quiche with Pepper Jack,
Chorizo, + Red Peppers

CHILAQUILES

\$38.00 PER DISH

Serves 20–30 guests

Soft Scrambled Eggs with Crispy Tortillas +
Smoked Pulled Chicken, Salsa Verde, Sour Cream,
+ Optional Black Beans

BREAKFAST BURRITOS

\$4.50 PER GUEST

Salsa Roja

WAFFLE STATION

\$8.00 PER GUEST

Freshly-Made Belgium Waffles with your Choice of Toppings:

Butter, Freshly Whipped Cream, Fruit Compote,
Caramelized Bananas, Chocolate Chips, +
Warm Maple Syrup

FLAT IRON STEAK

\$8.00 PER GUEST

With a Trio of Peppers

TURKEY SAUSAGE

\$3.50 PER GUEST

KENTUCKY BEIGNETS

\$24.00 PER DOZEN

Fried Buttermilk Biscuits with Powdered Sugar

STUFFED CREPES

\$4.00 PER GUEST

Apple or Strawberry

CINNAMON FRENCH TOAST

\$4.00 PER GUEST

Warm Berry Compote

ASSORTED BAGELS

\$38.00 PER DOZEN

Cream Cheese

SMOKED SALMON

\$8.00 PER GUEST

GRANOLA BARS

\$38.00 PER DOZEN

WHOLE FRUIT

\$3.00 PER GUEST

SLICED FRUIT

\$6.50 PER GUEST

Honey Yogurt Dipping Sauce

INDIVIDUAL YOGURTS

\$3.00 PER GUEST

INDIVIDUAL BOXED CEREALS

\$2.50 PER GUEST

BREAKFAST BUFFETS

WARM BREAKFAST SANDWICHES

\$48.00 PER DOZEN

Sausage + Cheddar Cheese Croissant

\$54.00 PER DOZEN

Chicken Fried Steak + Gravy Buttermilk Biscuit

\$48.00 PER DOZEN

Sausage, Egg, + Cheese Buttermilk Biscuit

\$48.00 PER DOZEN

Bacon, Egg, + Cheese English Muffin

\$46.00 PER DOZEN

Western Omelet English Muffin

\$48.00 PER DOZEN

Ham, Egg, + Cheese Croissant

MORNING + DAY BEVERAGES

BEVERAGE SERVICE IS BASED ON FOUR HOURS UNLESS OTHERWISE NOTED.

\$2.95 PER GUEST

Regular + Decaf Coffee, Unsweetened Ice Tea, + Water

\$3.95 PER GUEST

Regular + Decaf Coffee, Unsweetened Ice Tea, Assorted Juices, + Water

\$5.00 PER GUEST

Regular + Decaf Coffee, Unsweetened Ice Tea, Assorted Juices, Assorted Sodas, + Water

Gourmet Coffee Bar

\$6.00 PER GUEST

Gourmet coffee with Flavored Syrups, Honey, Orange, Lemon Zest
Whipped Creams, Chocolate Curls, Sugar Swirl Sticks, + Sweeteners

SEATED BREAKFAST

CONTINENTAL BREAKFAST

\$16.00 PER GUEST

Basket of Assorted Muffins + Danishes, Fruit Preserves + Sweet Cream Butter
Scrambled Eggs, Chives, + Roasted Breakfast Potatoes with
Choice of Applewood Smoked Bacon, Sausage Links, or Grilled Ham

KENTUCKIANA BREAKFAST

\$18.00 PER GUEST

Basket of Buttermilk Biscuits, Sweet Cream Butter, + Pepper Jam with Minted Fruit Salad
Baked Frittata with Mushrooms, Peppers, Onions, Tomato, + Goat Cheese
Choice of Applewood Smoked Bacon, Sausage Links, or Country Ham

SPA BREAKFAST

\$18.00 PER GUEST

Basket of Assorted Muffins, Fruit Preserves, + Sweet Cream Butter
Muesli: Oats Soaked in Honey, Bananas, Strawberries, + Yogurt
Quiche: Choice of Spinach + Sundried Tomato or
Turkey Sausage + Garden Herb Sliced Melon

LUNCH BUFFETS

SOUP, SALAD, + SANDWICH

\$14.50 PER GUEST

SALAD:

Mixed Greens, Carrot Ribbons, Cucumbers, + Vine Tomatoes with
Garden Vinaigrette or Buttermilk Ranch

CHOOSE ONE SOUP:

Smoky Carrot, Tomato, + Chipotle

Chicken Tortilla

Coconut Curry Squash

Ham + Bean with Marjoram + Thyme

Seasonally Inspired Soup

CHOOSE ONE HOT SANDWICH:

Italian of Mozzarella, Basil Pesto, Mortadella, Ham, Salami, + Veggie Agrodolce

Chopped Cheese with American Cheese on Warm Flatbread

Baked Black Forest Ham + Cheese with Spicy Mustard on a Hawaiian Bun

Artichoke, Spinach, + Fontina Melt (v)

Cuban, Mojo Pork Shoulder, Swiss, Yellow Mustard, + Pickle on Locally Made Cuban Bread

OR ONE COLD SANDWICH:

Roasted Turkey, Tandoori Mayo, Bibb, Cilantro Pesto, + Pepperjack on Sourdough

B.A.T.S.– Housemade Savory Bacon, Smashed Avocado, Tomato, + Serrano Pickles

Tarragon Chicken Salad, Bibb, + Mayo on Sourdough

Black Forest Ham, White Cheddar, Green Leaf Lettuce, Horseradish Pickles, + Dijonaise

Peppered Roast Beef with Diced Pear + Blue Cheese Slaw on an Onion Kaiser Roll

THE STANDARD

\$16.00 PER GUEST

Mixed Greens, Croutons, + Blue Cheese with Citrus Vinaigrette

Mediterranean Pasta Salad, Artichokes, Spinach, + Olives

Chicken Salad Wrap with Tarragon, Celery, + Crispy Bacon

Pressed Panini of Italian Meats, Agrodolce, + Provolone Cheese

Peppered Roast Beef with Diced Pear + Bleu Cheese Slaw on an Onion Kaiser Roll

Pecan Pie

LUNCH BUFFETS

DELI BOARD

\$18.50 PER GUEST

Classic Caesar Salad, Parmesan + Garlic Croutons

Ev's Potato Salad

CHOICE OF GOURMET DELI ITEMS:

Black Forrest Ham, Smoked Turkey Breast, Peppered Beef, Cheddar, Provolone, + Pepperjack Cheese

CHOICE OF CONDIMENTS + TOPPINGS:

Mayonnaise, Mustard, Avocado, Lettuce, Tomato, Red Onion, Housemade Pickles, + Bacon

CHOICE OF BREAD:

White, Multigrain, + Sourdough Bread

Assorted Brownies + Cookies

THE SONORAN

\$22.00 PER GUEST

Beef + Chicken Fajitas

Refried Beans

Spanish Rice

Black Bean, Jimica, Red Pepper, Butter Lettuce, + Creamy Cumin Poblano Dressing

Fresh Tortilla Chips, Housemade Salsa, + Guacamole

Chocolate Brownies

LUNCH BUFFETS

TIER 1	TIER 2	TIER 3
\$22.00 PER GUEST	\$26.00 PER GUEST	\$32.00 PER GUEST
One Entree	One Entree	Two Entree
One Salad	One Salad	One Salad
One Side	Two Sides	Two Sides
Yeast Rolls	Yeast Rolls	Yeast Rolls

SALADS

Fresh Cut Romaine with Garlic Croutons, Shredded Parmesan, + Grape Tomatoes
Mixed Greens Salad with Carrot Ribbons, Grape Tomatoes, + Cucumbers
Bibb Lettuce with Grape Tomatoes, Candied Pecans, + Capriole Farm Goat Cheese
Orzo Pasta Salad with Lemon, Cucumbers, Mint, + Feta
Iceberg "Wedge" Salad with Cheddar, Carrot Ribbons, Bacon, and Grape Tomatoes

DRESSINGS:

Creamy Caesar, Buttermilk Ranch, Smoky Tomato Ranch, Apple Cider + Garlic, Bleu Cheese, Honey Vinaigrette, + Housemade Italian

ENTREES

Sweet Tea Bone-In Chicken with Sorghum Rosemary Glaze
Hot Brown Casserole: Our Take on the Classic
Pan-Seared Chicken Breast with Olives, White Wine, Tomatoes, + Italian Herbs
Slow-Cooked Brisket, Spinach, + Crispy Shallots
Bourbon Smoked Paprika + Brown Sugar Crusted Salmon

SIDES

Red Peppers, Zucchini, + Yellow Squash
Skillet Corn with Yellow Onion + Red + Green Peppers
Sorghum Roasted Carrots
Cornbread Casserole
Broccolini with Lemon
Green Beans with Caramelized Onions + Lemon Vinaigrette
Yukon Gold Mashed Potatoes
Creamy Weisenberger Grits
Red Potato + Sour Cream Mashed Potatoes
Toasted Orzo, Lemon, + Herb Parmesan
Hash Brown Casserole with Cheddar Cheese
Bourbon Smoked Paprika Roasted Red Peppers

SEATED LUNCHEONS

SEATED LUNCHEON 1

\$16.00 PER GUEST

Chicken Thigh Pithivier with Butter Yukon Mash, Zucchini Threads, + Tasso Chicken Jus
Bourbon + Chocolate Bread Pudding
Served with Yeast Rolls

SEATED LUNCHEON 2

\$19.00 PER GUEST

Beer Brined Pretzel Crusted Pork Loin Schnitzel with Schmaltz Potatoes,
Braised Red Cabbage, + Mustard
Apple Strudel + Fresh Cream
Served with Yeast Rolls

SEATED LUNCHEON 3

\$25.00 PER GUEST

Romaine Lettuce with Cherry Tomatoes, Carrot Ribbons, Marinated Cucumbers,
Shaved Bread Croutons, + White Balsamic Vinaigrette
Cajun Spiced Cast Iron Chicken Breast with Boudin Fritter, Green Beans,
Marinated Tomatoes, + Tomato Jam
Peach Upside Down Cake
Served with Yeast Rolls

SEATED LUNCHEON 4

\$27.00 PER GUEST

Greek Wedge Salad with Iceberg Lettuce, Smoked Feta, Crispy Chickpeas, Tomatoes, Red
Onion, Cucumbers, Olives, + Lemon Herb Vinaigrette
Brisket Raviolo with Charred Broccoli Pesto, Heirloom Carrots, Kale, + Braising Reduction
Banoffee Tart with Caramelized Banana
Served with Yeast Rolls

AFTERNOON SNACKS

Assorted Freshly Baked Cookies
\$24.00 PER DOZEN

Double Fudge Brownies
\$27.00 PER DOZEN

Individual Bags of Assorted Chips
\$2.50 PER GUEST

Candy Bars
\$3.00 PER GUEST

Whole Fruit
\$3.00 PER GUEST

Individual Bags of Trail Mix
\$26.00 PER GUEST

Jumbo Soft Pretzels with Cheese
+ Honey Mustard
\$36.00 PER DOZEN

Buttered Popcorn
\$18.00 PER POUND

Housemade Chex Mix
(Sweet, Savory, + Spicy Flavors)
\$4.00 PER GUEST

SPA BREAK
\$6.00 PER GUEST
Assorted Granola Bars + Fresh Whole Fruit

Terra Chips
\$2.00 PER GUEST
Variety of Chips includes Vegetables,
Sweet Potato, + Blue Chips

VEGGIE + HUMMUS
\$10.00 PER GUEST

Fresh Crudite of Celery, Radish, Carrot, Carrot,
Cucumber, Grape Tomato, Cauliflower, + Broccoli

Served with Ranch, Blue Cheese Dressing +
Bourbon Smoked Paprika + Honey Vinaigrette

Housemade Chickpea Hummus with Warm Pita Bread,
Country Mix Olives, Pepperoncini, + House Smoked Greek Feta

HORS D'OEUVRES

PORK

\$29.00 PER DOZEN

Bacon-Wrapped Peppadew Peppers
with Capriole Farm Goat Cheese

House Made Boudin with Creole Mustard

Smoked Pork Biscuit Bombs

Caramel Pork Belly, Coconut Sticky Rice,
+ Black Vinegar

Spam Katsu, Pineapple Sambal, + Hoisin

BEEF + LAMB

\$33.00 PER DOZEN

Swedish Meatballs with Red Currant Glaze

Beef Empanadas with Citrus Sour Cream

"Lamb in a Blanket" Merguez + Harissa
in Flaky Pastry

Korean BBQ Beef Satay

Oxtail Marmalade + Fufu

CANAPES + TARTINES

\$26.00 PER DOZEN

BB+T: Crispy Bacon, Benedictine, + Grape Tomato on Swirl Rye

Grilled Cheese of Shaved Country Ham, Tomato Jam, + Fontina on Sourdough

Toasted Black Rye, Portuguese Sardines, Cucumber, + Pickled Shallot

Cucumber Cup with Tarragon Chicken Salad

Roasted Turkey Pinwheel, Basil Aioli, Cucumber, Bibb, + Swiss Cheese

Fromage Fort on Wavey Bread

Homemade Liverwurst, Pickled Blackberry, Rye, + Candied Jalapeno

Toasted Country Bread, Smashed Tomato, Caper, EVOO, Feta, + Terra Verde Balsamic

POULTRY

\$29.00 BY THE DOZEN

Vietnamese Chicken Bao Bun
with Pickled Heirloom Carrots

Deviled Eggs, Hot Sauce, + Bacon Shards

Country Fried Chicken Skewer
with Bourbon Apricot Glaze

Hot Brown Pockets

Tandoori Chicken Wings

Cheddar Herb Biscuit Bites
with Spicy Sorghum Chicken

Sichuan Duck + Bibb Lettuce Cups

SEAFOOD

\$35.00 PER DOZEN

Blue Crab Cake with NOLA Remoulade

Pow-Pow Shrimp with Mango Habanero Glaze

Baked Blue Crab Wontons, Cream Cheese,
Green Onion, + Ginger

House Cured Citrus Gravlox, Layered Crepe
Cake, + Cilantro Butter

Beer Poached Shrimp Horseradish Cocktail

Shrimp Shumai, Snap Peas, + White Shoyu

VEGETABLE + CHEESE

\$25.00 PER DOZEN

Castle + Key Gin Fried Pickles, Cucumber Ranch,
+ Grapefruit Powder

Mushroom Arancini, Parmesan, + Red Pepper
Rosemary Puree

Butternut Squash Bahji with Cilantro Chutney

Puffed Crackers + Cheese Surprise

Spinach + Cheese Empanadas

Fried Jalapeno Pimento Cheese Balls

Malanga Fritters with Tamarind Ketchup

Caprese Skewer, Tomato Jam, + Basil Oil

Cantaloupe + Country Ham, Sherry Gastriique,
+ Bourbon Smoked Paprika

Potato Rösti, Capriole Farm Goat Cheese, + Red Pepper Jam

Truffle, Leek, + Goat Cheese Tortellini on a Spoon

ALL HORS D'OEUVRES CAN BE STATIONED OR PASSED. AN ORDER MINIMUM OF FIVE DOZEN PER ITEM.

S T A T I O N E D H O R S D ' O E U V R E S

D I P P I N G S T A T I O N S

CHOOSE 2 / \$8.00 PER GUEST
CHOOSE 3 / \$10.50 PER GUEST

Spinach Artichoke Dip with Parmesan
Chorizo, Rotel, + Cheddar Dip
Bleu Cheese + Brie Mushroom Fondue
Buffalo Chicken Dip
Homemade Salsa + Guacamole with Red Onion,
Cilantro, Jalapeno, + Lime
7 Layer Dip
Crispy Tortilla Chips, Ridged Potato Chips,
+ Corn Chips for dipping

C H E E S E B O A R D

\$18.00 PER GUEST

Localvore Cheeseboard: Chef's Selection of Locally Farmed
Cheeses

\$16.00 PER GUEST

Chef's Selection of Artisanal Cheeses

Homemade Garnishes, Red Grapes, Red Pepper Jam,
Crackers, + Freshly Made Breads

\$12.00 PER GUEST

Domestic Cheeses + Crackers

V E G G I E + H U M M U S B A R

\$9.75 PER GUEST

Fresh Crudité of Celery, Radish, Carrots, Cucumber, Grape Tomato, Cauliflower + Broccoli
Buttermilk Ranch, Bleu Cheese + Bourbon Smoked Paprika + Honey Vinaigrette for dipping
Homemade Chickpea Hummus served with Warm Pita Bread + Flatbread
Country Mix Olives, Pepperoncini + House Smoked Greek Feta

G R A Z I N G S T A T I O N

Our Grazing Platters + tables include Chef's Selection of 4 Artisanal Cheeses, House Made Jams,
Seasonal Fruit, Crackers, Freshly Made Bread, Nuts, Pickled Vegetables, Dried Fruits, + Salami.
Platters will have two firm cheeses, one semi-soft + one Bleu Cheese unless otherwise noted.

A "LITTLE BIT OF GRAZING" – SERVES 10 GUESTS – \$200.00

A "FAIR BIT OF GRAZING" – SERVES 25 GUESTS – \$500.00

A "GOOD AMOUNT OF GRAZING" – SERVES 50 GUESTS – \$1,000.00

FULL GRAZING TABLE – SERVES 100 GUESTS – \$2,000.00

Premium Grazing Packages are an additional \$30.00 per guest + will have more berries, nuts, prosciutto,
coppa, speck, vast selections of local cheeses, house-made lavash + edible flowers.

STATIONS + BARS

THE KENTUCKY STATION

\$18.00 PER GUEST

Kentucky Hot Brown: Roasted Turkey, Cheddar Mornay, Crispy Bacon, + Grape Tomatoes

Sweet Tea Brined Bone-In Chicken

Kentucky Bibb Salad, Praline Pecans, Cornbread Croutons, Grape Tomatoes, Bourbon Pickled Pears, + Cured Lemon + Mint Vinaigrette

Red Pepper Jam Greens

UPGRADES:

Fried Chicken, Spicy Sorghum, Cheddar Herb Biscuit / \$3.00 PER GUEST

Pimento Mac n' Cheese / \$5.00 PER GUEST

Cornbread Zucchini Casserole / \$5.00 PER GUEST

Country Style Green Beans / \$5.50 PER GUEST

Sorghum Roasted Carrots / \$4.00 PER GUEST

THE CARVING STATION

\$22.00 PER GUEST

Roasted Beef Tenderloin

Cooked to preferred temperature: French Baguette + Yeast Rolls,
Horseradish Cream, Beef Jus + Stone Ground Mustard

\$20.00 PER GUEST

Roasted Striploin with Fresh Thyme, Rosemary, + Garlic

Cooked to Preferred Temperature: French Baguette + Yeast Rolls, Horseradish Cream, Beef Jus,
+ Stone Ground Mustard

\$15.00 PER GUEST

Cider Brined Pork Loin

French Baguette + Yeast Rolls, Red Pepper Jam, Stone Ground Mustard, + Garlic Aioli

\$18.00 PER GUEST

Tandoori Leg of Lamb

Marinated in Yogurt, Lemon + Indian Spices Served with Flatbread, + Mint Chutney

Rental of Tandoor Oven / \$400.00 FLAT FEE

Option of Chef attended station / \$40.00 PER HOUR

\$13.50 PER GUEST

Sorghum + Gingersnap Glazed Ham
Served with Apple Butter

FRUITS OF THE SEA

\$16.00 PER GUEST

Louisiana Style Boiled Shrimp served with Lemon, Fresh-Made Remoulade, + Cocktail Sauce
(Price based on 6 pieces per person)

Other seafood preparations may be arranged with the culinary team + priced accordingly.

STATIONS + BARS

THE PASTA STATION

CHOOSE 2 – \$19.50 PER GUEST / CHOOSE 3 – \$23.50 PER GUEST

Beef Shoulder Bolognese with Potato Gnocchi

Alfredo with Angel Hair + Parmesan

Penne Pomodoro with Local Tomatoes + Basil

Orecchiette with Snow Peas, Corn, Butter, + Grana Podano

Farfalle with Wild Mushrooms, Spinach, + Pecorino Cream

Cavatappi with Pencil Asparagus, Pancetta, Lemon, + Pistachios

3 Cheese Ravioli, Creamy Marinara, + Pecorino

Pork Ragout with Fennel Seed, Tomatoes, Swiss Chard, + Rigatoni

Cajun Chicken Spaghetti

Bucatini with Brown Butter, Sage, Butternut Squash, + Spinach (Available in Fall/Winter Seasons)
Served with Housemade Garlic Bread, Parmesan, + Extra Virgin Olive Oil

Enhancements: Italian Fennel Sausage or Grilled Chicken. Consult the Catering Coordinator for pricing.

THE BBQ STATION

\$17.00 PER GUEST

Choice of:

Carolina Style Pulled Pork

Slow Smoked St. Louis Ribs / additional \$8.00 per guest

or Smoked Beef Brisket / additional \$5.00 per guest

In addition to the following:

Bone-In Chicken Thighs

Smoked Sausage

Ev's Potato Salad with Boiled Egg, Mayo, Relish + Yellow Mustard

Choice of Yeast Rolls or Texas Toast

UPGRADES:

Whole Hog Locally Sourced / Market Price

House Baked Beans with Smoked Turkey Wing + Molasses / \$3.75 per guest

Creamy Coleslaw / \$1.50 per guest

Vinegar Coleslaw / \$1.50 per guest

Collard Greens / \$3.50 per guest

Pimento Mac n' Cheese / \$5.00 per guest

ALL BARBECUE IS SMOKED ON-SITE + PREPARED WITH OUR HOUSE MADE SAUCES + RUBS.

STATIONS + BARS

THE MEDITERRANEAN STATION

\$19.00 PER GUEST

Hummus with Flatbread, Chickpeas, Lemon, Tahini, + Extra Virgin Olive Oil

Fattoush with Toasted Pita, Romaine, Sumac, Pomegranate Molasses,
Mint, Locally Grown Tomatoes, + Feta

Build Your Own Chicken Shawarma, Lemon Verbena, Flatbread, Lettuce, Tomato,
Toum, + Aleppo Pepper

Fire Roasted Asparagus with Duqqa, Charred Lime, + Olive Oil

UPGRADES:

Grilled Chermoula Shrimp, Cumin, Cured Lemon, + Herbs / \$4.00 per guest

THE LATIN STATION

\$17.00 PER GUEST

Fresh Guacamole, Minced Red Onion, Cilantro, + Lime Crispy Tortilla Chips

Black Beans

Build Your Own Guajillo + Honey Adobo Marinated Chicken Fajitas

Pipian Verde Chicken Enchiladas with
Sour Cream, Radishes, + Farmer's Cheese

Build Your Own Slow Roasted Pork Carnitas Soft Tacos

CONDIMENTS:

Hand-cut Pico de Gallo, Cholula Hot Sauce, Shredded Cheese, + Chopped Cilantro

UPGRADES:

Roasted Chicken, Poblano, + Monterey Jack Quesadillas / \$2.50 per guest

Bacon + Beer Ranchero Beans / \$2.00 per guest

Rojo Chile Colorado

Beef Shoulder, Guajillo, Ancho + Arbol Chiles, Flour + Corn Tortillas / \$7.00 per guest

Mexican Rice / \$1.50 per guest

Elote

Grilled Corn on the Cob, Cilantro Mayo, + Cotija / \$1.50 per guest
(available in season)

THE ITALIAN STATION

\$21.00 PER GUEST

"Sunday Gravy": Homemade Tomato Sauce, Sweet Italian Sausage, Meatballs, Pork Shoulder, Cavatappi, + Pecorino

Broccoli Rabe, Garlic, Crushed Red Pepper, + Extra Virgin Olive Oil

Served with Grilled Herb Ciabatta

STATIONS + BARS

THE SALAD STATION

CHOOSE 2 – \$8.00 PER GUEST / CHOOSE 3 – \$10.50 PER GUEST / CHOOSE 4 – \$12.00 PER GUEST

Canton Noodles, Asian Vegetables, Fresh Cilantro, Mint, Basil, + Peanut Chile Dressing

"Cobb" Salad, Boiled Egg, Applewood Smoked Bacon, Diced Herb Marinated Chicken, Cheddar,
+ Buttermilk Herb Dressing

Baby Spinach, Sweet 'n' Spicy Almonds, Dried Cherries, Capriole Farms Goat Cheese, +
White Balsamic + Honey Vinaigrette

Mediterranean Pasta Salad, Artichokes, Roasted Red Peppers, Olives, Extra Virgin Olive Oil, + Fresh Basil

Chop Salad of Romaine Lettuce, Edamame, Fresh Corn, Green Beans, Fresh Marjoram,
Red Peppers, + Sesame Ginger Vinaigrette

Tomato, Fresh Mozzarella, Arugula, Sea Salt, Cracked Black Pepper, + Pesto Vinaigrette

"Wedge" of Iceberg, Applewood Smoked Bacon, Sun-dried Tomato, Bleu Cheese Crumbles,
+ Smoky Tomato Ranch

Winter Chop Salad with Bourbon Smoked Paprika + Honey Vinaigrette (available October thru April)

Spinach + Arugula, Mandarin Oranges, Capriole Farms Goat Cheese, Candied Beets,
Toasted Almonds, + Vinaigrette

Kentucky Bibb Lettuce, Grape Tomatoes, Cornbread Croutons, Bourbon Pickled Pears, +
Cured Lemon + Mint Vinaigrette

Sweet n' Sour Kale, Honeycrisp Apples, Lemon Verbena, + Eggplant Bacon

THE CREOLE STATION

\$22.00 PER GUEST

CHOICE OF:

Smoked Andouille + Chicken Jambalaya or Red Beans + Rice with Smoked Sausage
Served with Corn Bread + Green Onions

New Orleans BBQ Shrimp with Rosemary, Lemon, Worcestershire Sauce, + Butter
Served with French Bread, + Braised Collard Greens

CUSTOMIZE + CREATE YOUR OWN UNIQUE STATION. CONSULT WITH YOUR CRUSHED ICE CATERING COORDINATOR TO GET STARTED!

L A T E N I G H T S N A C K S + S W E E T S

\$25.00 PER HALF SHEET

3 Cheese Pizza on Deep Dish Butter Dough

Italian Sausage Pizza on Deep Dish Butter Dough

Potato + Onion Pizza: Tallegio Cream, Roasted Yukon Potatoes, Rosemary, Caramelized Onions, + Scallions Deep Dish Butter Dough

Baja Pizza: Grilled Shrimp, Cilantro Pesto, Roasted Jalapeño Avocado Crema, Marinated Tomatoes, Asadero + Cotija Cheeses on Deep Dish Butter Dough
(serves 15–20 guests)

\$27.00 PER DOZEN

"King Press" Panini of Banana, Peanut Butter + House-Cured Sorghum Bacon
Fried PB+

Nutella Rangoons, Cinnamon Sugar

Spiced Mexican Chocolate Pot de Cremes

Strawberry Nutella Panini

Baklava, Citrus Honey, Pistachios, + Rose

Deep Fried Goo Goo Clusters
(Supreme or Peanut Butter)

Nashville "Hot Chicken" Wings

Dark Chocolate Arancini with Rum Caramel

Chile Colorado + Sweet Potato Tots with Monterey Jack

Krispy Kreme Bread Pudding on Mini Forks

Kung Pao Chicken Sliders

Waffled Falafel, Cucumber Labneh, + Smoked Feta

Chopped Cheese, Ground Beef, Flatbread, + American Cheese

\$38.00 PER DOZEN

Slow Smoked Ribs
(BBQ, Indian Spiced, or Hoisin)

AN ORDER MINIMUM OF 5 DOZEN REQUIRED.

S ' M O R E S S T A T I O N

\$7.50 PER GUEST

Graham Crackers, Milk Chocolate Bars, + Marshmallows

B A N A N A F O S T E R S T A T I O N

\$9.00 PER GUEST

Fresh Cut Bananas sautéed with Butter, Brown Sugar, Cinnamon, and Nutmeg
Deglazed with Jamaican Rum and served over Vanilla Bean Ice Cream

C H E R R I E S J U B I L E E S T A T I O N

\$9.00 PER GUEST

Tart Cherries cooked with Turbinado Sugar, Orange Juice and Zest and Butter, Deglazed with Brandy Served over Vanilla Bean Ice Cream
(Seasonal Availability)

THESE ARE JUST SAMPLES OF WHAT IS AVAILABLE FOR YOUR EVENT. OTHER MENU ITEMS CAN BE MADE INTO LATE-NIGHT SNACK OPTIONS.
PLEASE CONSULT YOUR CRUSHED ICE CATERING COORDINATOR FOR MORE ITEMS.

BUFFETS

TIER 1

\$35.00 PER GUEST

Pan-Seared Mahi Mahi, Citrus Butter, Herbs, + Blistered Cherry Tomatoes
Lamb Neck Ragout, Braised Greens, Polenta Croutons, + Mint Gremolata
"Hot Brown" of Chicken Stuffed with Cheddar, Bacon, + Chives with a Smoked Tomato Jus
Pork Schnitzel, Red Braised Cabbage, + Cream Cheese Spatzle
Sweet Tea Bone-In Smoked Chicken with Sorghum Rosemary Glaze
Slow Braised Beef Brisket, Roasted Cremini Mushrooms, Spinach, + Crispy Shallots
Rosemary + Parmesan Crusted Chicken Breast with Roasted Chicken Jus
Lemon Brined Chicken, Arugula, Brown Butter, Capers, + Parsley
Cast Iron Seared Salmon, Lemon, Thyme, + Field Pea
Chicken Marsala, Prosciutto, Oyster + Crimini Mushrooms, + Lacinato Kale
Madeira Braised Beef Brisket, Lacinato Kale, Pickled Sultanas, + Tomato Jam

TIER 2

\$41.00 PER GUEST

Pesto Cream Cheese Stuffed Airline Chicken + Nueske Cherrywood Bacon Wrap
Beef Rendang with Indonesian Spices, Coconut Milk, Galangal, + Lemongrass
Horseradish Crushed Amberjack with Verjus + Citrus
Espresso – Cocoa Rubbed Sirloin with Ancho Chile Mole Sauce
Sugarcane Brined Pork Loin with Vanilla Roasted Apples
Monkfish Provencal, Roasted Eggplant, White Wine, Red Pepper + Thyme

TIER 3

\$48.00 PER GUEST

12-Hour Slow Braised Beef Short Rib, Braising Reduction, Roasted Shallots, + Flat Leaf Italian Parsley
Black Grouper, Red Pepper Puree, Roasted Artichokes, Fennel, Basil Oil, + Black Olive
Herb Roasted Beef Tenderloin with Bordelaise Sauce + Sea Salt / \$3.50 supplement per guest
Bacon-Wrapped Roasted Quail, Sweet Potato Gnocchi, Toasted Pecans, + Cherries
Swordfish "Au Poivre", Cured Lemon, Green Peppercorns, + Irish Butter
Roasted New York Strip with Green Peppercorn Bourbon Cream
Slow Braised Lamb Shanks, Cured Orange, + Pistachio Gremolata

VEGETARIAN OPTIONS

Vegetable Manicotti with Tomato Alfredo
Potato Gnocchi with Smoked Mushroom Bolognese
Southwestern Stuffed Bell Peppers with Quinoa, Pepper Jack, Corn, + Black Beans
Millet Chili, Roasted Acorn Squash, + Queso Fresco
Mushroom Strudel, Season's Veggies, + Flaky Pastry
Handmade Noodles, Broccoli Pesto, Toasted Pecans
Green Curry Kabocha + Spaghetti Squash, Coconut Milk, Lemongrass, + Chili Oil

If less than 10 vegetarian meals are needed, additional charges may not occur. To add a vegetarian option to any tier it is \$5.50 per guest.

EACH TIER COMES WITH ONE ENTREE OPTION, ONE VEGETABLE, ONE POTATO OR GRAIN, ONE SALAD WITH TWO DRESSINGS, HOUSE BREAD, + WHIPPED BUTTER. TO ADD AN ADDITIONAL ENTREE OR SIDE, PLEASE CONSULT WITH YOUR COORDINATOR.

BUFFETS

SALADS

CHOOSE ONE

Caesar Salad, Fresh Cut Romaine, Garlic Herb Croutons, Shredded Parmesan, + Grape Tomatoes

Slices of Iceberg Lettuce, Grape Tomatoes, Shredded Cheddar, Carrot Ribbons,
Crumbled Bacon, + Cucumbers

Mixed Greens, Carrot Ribbons, Grape Tomatoes, + Cucumbers

Kentucky Bibb Lettuce, Grape Tomatoes, Cornbread Croutons, + Bourbon Pickled Pears

Butter Lettuce, Candied Pecans, Capriole Farms Goat Cheese, + Sundried Tomatoes

"Chop Salad" of Fresh Sliced Romaine Lettuce, Edamame, Corn, Green Beans,
Fresh Marjoram, + Roasted Red Peppers

Baby Spinach, Capriole Farms Herb Goat Cheese, Fresh Strawberries, + Potato Straws

Salt Roasted Beets, Spinach, Watercress, Frisee, Crumbled Goat Cheese,
+ Toasted Hazelnuts / \$2.00 supplement

Locally Grown Watermelon, House-Smoked Feta, + Fresh Arugula

Baby Spinach, Roasted Butternut Squash, Pickled Red Onions,
Spiced Pecans, + Parmesan / Available Fall/Winter

Romaine + Butter Lettuce with Jicama, Corn, Avocado,
Grape Tomatoes, Fresh Cilantro, + Black Beans

DRESSINGS

Creamy Caesar

Housemade Italian

Buttermilk Ranch

Garden Herb Vinaigrette

Smoky Tomato Ranch

Balsamic

Creamy Roasted Poblano

Greek Dressing

Lime + Cumin Dressing

Sesame Ginger Vinaigrette

Bacon Sherry Dressing

Bourbon Smoked Paprika + Honey Vinaigrette

Cured Lemon + Mint Vinaigrette

Green Goddess

Miss Sammie's Apple Cider + Garlic

Blue Cheese Dressing

Honey Mustard

EACH OF OUR DRESSINGS ARE MADE FRESH IN-HOUSE BY CHEF AGNEW AND HIS STAFF.

BUFFETS

VEGETABLES

CHOOSE ONE

Country Style Green Beans with Smoked Bacon Rind

Tarragon Butter Glazed Green Beans

Red Pepper Jam Greens

Red Peppers, Zucchini, Yellow Squash + Green Beans

Roasted Butternut Squash, Swiss Chard, + Toasted Pecans / Available in Fall + Winter

Asparagus + Roasted Red Peppers

Roasted Brussel Sprouts with Golden Raisins + Bacon / \$1.00 supplement

Roasted Baby Root Vegetables: Carrots, Parsnips, Turnips, Beets

Brown Butter, + Sea Salt / \$2.00 supplement

"Skillet Corn" with Fresh Roasted Corn, Yellow Onion, Red, + Green Peppers

Sorghum Glazed Carrots / \$1.00 supplement for Baby Carrots

Cornbread Zucchini Casserole

Smoked + Curried Cauliflower

Thyme + Garlic Roasted Assorted Mushrooms

Choucroute: Braised Alsatian Cabbage with Bacon + Caraway

Broccolini with Roasted Garlic + Lemon

Charred Broccoli, Honey Sesame Peanuts, + Maldon Salt

Spaghetti Squash + Chickpeas, Extra Virgin Olive Oil, Garlic, Mint, + Feta

Roasted Rutabaga Gratin, Gruyere, + Fresh Thyme

BUFFETS

POTATOES + GRAINS

CHOOSE ONE

Bourbon Smoked Paprika Roasted Red Potatoes

Yukon Gold + Butter Mash with Sea Salt

Creamy Parmesan Weisenberger Grits

Red Potato + Sour Cream Mash

Smoked Gouda Grits

Celery Root Puree

Herb Roasted Fingerling Potatoes

Tuscan Style Braised Cannellini Beans

Saffron Scented Jasmine Rice with Toasted
Almonds + Raisins

New Orleans Style "Dirty Rice"

Hashbrown Potato Casserole

Wild Rice, Mushrooms, + Flat Leaf Parsley

Toasted Orzo Pasta with Lemon, Herbs, Butter,
+ Parmesan

Hash Brown Casserole with Bacon + Sharp Cheddar

Sun Choke Hash with Fingerling Potatoes
/ \$2.00 supplement

Forbidden Black Rice with Ginger, Hoisin,
+ Crispy Shallots

Parmesan Potato Gratin with Cream + Fresh Thyme

DESSERTS

Churros

Classic Cinnamon + Oreo Churros
with Cajeta, Milk Chocolate, Seasonal Fruit, + Whipped Cream / \$8.00 per guest

Fruit Crostada

Choose one: Berry, Stonefruit, or Apple
with Streusel Topping / \$5.00 per guest

Tiramisu

with Kahlua, Marscapone, + Beignets / \$6.00 per guest

The Cookie Jar

Chocolate Chip, Snickerdoodle, Corn, Sugar, Peanut Butter
served with Chilled Chocolate + Whole Milk / \$8.00 per guest

SEATED DINNERS

TIER 1

\$38.00 PER GUEST

Parmesan-Herb Crusted Chicken, Butter Mash, Butter Glazed Green Beans, Squash + Zucchini, + Tasso Chicken Jus
Cider Brined Pork Tenderloin, Honeycrisp Apple + Cornbread Crumble, Swiss Chard, + Fingerling Potato Confit
Rye Pork Schnitzel, Cream Cheese Spätzle, Caramelized Onion, Gruyere, + Blaukraut
"Hot Brown" Chicken, Cheddar, Bacon, Chives, Smoked Tomato Jus, Broccolini, + Butter Mash
Bright Green Herb Crusted Salmon, Forbidden Black Rice, Roasted Yellow Beets, + Red Beet Reduction
Mahi Mahi, Cauliflower Flan, Green Beans, Bacon, Cherry Tomatoes, + Red Goddess
Stuffed Flank Steak, Spinach, Country Ham, Kenny's Chipotle Colby, + Creamy Polenta
Chicken Two Ways, Roasted Airline Breast, Chicken Thigh Pithivier, Oyster Mushroom,
Olive Oil Mash, + Sherry Chicken Jus

TIER 2

\$45.00 PER GUEST

12-Hour Slow Braised Beef Short Rib, Braising Reduction, Sorghum Glazed
Baby Carrots, + Creamy Parmesan Weisenberger Grits
Pan-Roasted Sirloin, Tallow Yucca, Smoked Onion Marmalade, Red Peppers, Zucchini, + Salsa Verde
Prosciutto Wrapped Chicken, Creamy Polenta, Green + White Asparagus, Red Wine Reduction, + Italian Salsa Verde
Moroccan Braised Monkfish, Cured Lemon, Couscous, Saffron, + Cauliflower Two Ways
Smoked + Brined Pork Chop, Farro, Grain Mustard, Caraway, + Favas
A duo of Pork Tenderloin + Housemade Cumberland Sausage

TIER 3

\$55.00 PER GUEST

Roasted Beef Tenderloin, Potato + Raclette Terrine, Savory Bacon + Brussel Sprouts, + Bordelaise
Pan-Roasted Halibut, Lobster Mashed Potatoes, Basil Oil, + Lobster Cognac Reduction
Scallops + Braised Pork Belly, Jerusalem Artichoke Puree, Roasted Crisp "Hen of the Woods" Mushrooms, + Tasso Jus
Duck Percik, Cumin Polenta Cake, Smoked Date Chutney, + Charred Broccoli Carrot Ginger Reduction
Fricassee of Kentucky Rabbit, Leek + Capriole Goat Cheese Tortellini, Violet Mustard, Port, + White Asparagus

EACH ENTREE INCLUDES YEAST ROLLS WITH WHIPPED BUTTER BALLS + YOUR CHOICE OF ONE SALAD.

CHEF AGNEW IS HAPPY TO ACCOMMODATE REQUEST FOR DUAL ENTREES. PLEASE CONSULT WITH YOUR CATERING COORDINATOR FOR MORE DETAILS.

SEATED DINNERS

SALADS

CHOOSE ONE

Caesar Salad, Romaine, Garlic Croutons, Microplaned Parmesan, + Grape Tomatoes

Kentucky Hydroponic Bibb Lettuce, Spiced Pecans, + Grape Tomatoes

Baby Spinach, Roasted Butternut Squash, Pickled Red Onions, + Crumbled Bleu Cheese
(Available in Fall/Winter)

Locally Grown Lettuces, Cucumber Ribbons, Carrot Ribbons, Grape Tomatoes, + Sun-Dried Tomato Jam

Salt Roasted Beets, Spinach, Watercress, Frisee, Crumbled Goat Cheese, + Toasted Hazelnuts / \$2.00 supplement

Frisee, Spiced Red Wine Poached Pear, Candied Walnuts, + Pancetta Croutons / \$2.00 supplement

Locally Grown Watermelon, House Smoked Feta, + Fresh Arugula

Stuffed Vine Tomato, Orzo Pasta, Mozzarella, Extra Virgin Olive Oil, White Balsamic, + Arugula Basil Pesto

DRESSINGS

Creamy Caesar

Sesame Ginger Vinaigrette

Housemade Italian

Bacon Sherry Dressing

Buttermilk Ranch

Bourbon Smoked Paprika + Honey Vinaigrette

Garden Herb Vinaigrette

Cured Lemon + Mint Vinaigrette

Smoky Tomato Ranch

Green Goddess

Balsamic

Ms. Sammie's Apple Cider + Garlic

Creamy Roasted Poblano

Blue Cheese Dressing

Greek Dressing

Honey Mustard

Lime + Cumin Dressing

EACH OF OUR DRESSINGS ARE MADE FRESH IN-HOUSE BY CHEF AGNEW AND HIS STAFF.

DESSERTS

Peach Melba
of Sweet Corn Waffle, Locally Sourced Peaches, Raspberry, Whipped Vanilla Mousse / \$8.00 per guest

Feta Cheesecake
with Rose, Pistachio, + Saffron Honey / \$7.00 per guest

Chocolate 3-Ways
Ruby, Milk, White / \$8.00 per guest

Bourbon Chocolate Torte
Flourless Torte with Praline Ice Cream / \$7.00 per guest

Pecan Panna Cotta
with Dark Chocolate + Coconut / \$6.00 per guest

BAR MENU

ON CONSUMPTION

STRAIGHT UP

SPIRITS

\$6.00 PER DRINK

Old Forester Bourbon
Finlandia Vodka
Beefeater Gin
Cruzan Rum
Ushers 1457 Scotch
Mi Campo Tequila

WINE

\$6.00 PER DRINK

Tunnel of Elms
Choice of 1 Red +
1 White Varietal
Cabernet, Merlot,
Chardonnay, + Pinot Grigio

DOMESTIC BEER

\$5.00 PER DRINK

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra

IMPORT/CRAFT BEER

\$6.00 PER DRINK

Choice of 1 Import/Craft
Sam Adams
Corona
Blue Moon
Falls City
West Sixth

ON THE ROCKS

SPIRITS

\$8.00 PER DRINK

Maker's Mark Bourbon
Ketel One Vodka
Tanqueray Gin
Bacardi Rum
Dewar's Scotch
El Jimador Tequila

WINE

\$8.00 PER DRINK

Castle Rock
Choice of 1 Red +
1 White Varietal
Cabernet, Merlot, Pinot Noir,
Chardonnay, Pinot Grigio, +
Sauvignon Blanc

DOMESTIC BEER

\$5.00 PER DRINK

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra

IMPORT/CRAFT BEER

\$6.00 PER DRINK

Choice of 1 Import/Craft
Sam Adams
Corona
Blue Moon
Falls City
West Sixth

WITH A TWIST

SPIRITS

\$10.00 PER DRINK

Woodford Reserve Bourbon
Grey Goose Vodka
Hendrick's Gin
Bacardi 8-Year Rum
Johnnie Walker Red Scotch
Patron Tequila

WINE

\$10.00 PER DRINK

Coppola Diamond
Choice of 1 Red +
1 White Varietal
Cabernet, Merlot, Pinot Noir,
Chardonnay, Pinot Grigio, +
Sauvignon Blanc

DOMESTIC BEER

\$5.00 PER DRINK

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra

IMPORT/CRAFT BEER

\$6.00 PER DRINK

Choice of 1 Import/Craft
Sam Adams
Corona
Blue Moon
Falls City
West Sixth

BAR MENU

STRAIGHT UP	PER PERSON ON THE ROCKS	WITH A TWIST
SPIRITS Old Forester Bourbon Finlandia Vodka Beefeater Gin Cruzan Rum Ushers 1457 Scotch Mi Campo Blanco Tequila WINE Tunnel of Elms Choice of 1 Red + 1 White Varietal Cabernet, Merlot, Chardonnay, + Pinot Grigio DOMESTIC BEER Budweiser Bud Light Miller Lite Coors Light Michelob Ultra IMPORT/CRAFT BEER Choice of 1 Import/Craft Sam Adams Corona Blue Moon Falls City West Sixth FULL BAR \$26.00 PER GUEST BEER/WINE ONLY \$17.00 PER GUEST	SPIRITS Maker's Mark Bourbon Ketel One Vodka Tanqueray Gin Bacardi Rum Dewar's Scotch El Jimador Tequila WINE Castle Rock Choice of 1 Red + 1 White Varietal Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, + Sauvignon Blanc DOMESTIC BEER Budweiser Bud Light Miller Lite Coors Light Michelob Ultra IMPORT/CRAFT BEER Choice of 1 Import/Craft Sam Adams Corona Blue Moon Falls City West Sixth FULL BAR \$31.00 PER GUEST BEER/WINE ONLY \$20.00 PER GUEST	SPIRITS Woodford Reserve Bourbon Grey Goose Vodka Hendrick's Gin Bacardi 8-Year Rum Johnnie Walker Red Scotch Patron Tequila WINE Coppola Diamond Choice of 1 Red + 1 White Varietal Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, + Sauvignon Blanc DOMESTIC BEER Budweiser Bud Light Miller Lite Coors Light Michelob Ultra IMPORT/CRAFT BEER Choice of 1 Import/Craft Sam Adams Corona Blue Moon Falls City West Sixth FULL BAR \$36.00 PER GUEST BEER/WINE ONLY \$24.00 PER GUEST

BAR MENU

CHAMPAGNE SERVICE

J.ROGET \$3.00 PER GUEST / KORBEL \$5.00 PER GUEST / MOET \$8.00 PER GUEST
Price includes champagne flute rental

Crushed Ice Catering offers tableside or tray-passed champagne toast for your guests.

BOURBON TASTING BAR

Crushed Ice Catering offers 1/2 oz. tastings of three to five bourbons of the client's choice. Please consult with your Crushed Ice Catering Coordinator for bourbon options + pricing.

WINE SERVICE

Crushed Ice Catering offers tableside wine service during the dinner portion of your event. All wine service is based on consumption. Please consult with your Crushed Ice Catering Coordinator on wine selections.

LOCAL BREW PACKAGES

HARD CIDERS

\$10.00 PER DRINK

Kickback Hard Cider

Kickback Hard Cider Rosé

BEER

\$10.00 PER DRINK

Tropic Flare New England IPA

Garage Beer

HARD SELTZERS

PRICE TO BE DETERMINED

Vive Mango

Vive Lime

CAN BE SELECTED AS IMPORT/CRAFT ON ANY TIERED PACKAGE.
SEASONAL BRAXTON PRODUCTS AVAILABLE. PLEASE INQUIRE WITH YOUR CATERING COORDINATOR.

GARNISHMENT + MIXER PACKAGE

\$6.00 PER GUEST

Oranga Juice

Cranberry Juice

Pineapple Juice

Lime Juice

Triple Sec

Bar Syrup

Grenadine

Sweet + Sour

Vermouth

Bitters

GRAETER'S BEER FLOAT BAR

\$15.00 PER FLOAT + \$125.00 GRAETER'S CART RENTAL FEE / BILLED ON CONSUMPTION

Choice of 5 Graeter's Ice Cream Flavors to be paired with Braxton Brewery Co. Special Graeter's Releases:
Graeter's Summer Release / Black Raspberry Chocolate Chip Milk Stout / Graeter's Pumpkin Pie

BLOODY MARY + MIMOSA BAR

\$8.00 PER DRINK

CHOICE OF TWO

Classic Bloody Mary / Spicy Bloody Mary

Classic Mimosa / Grand Mimosa / Peach Mimosa

Please consult with your Crushed Ice Catering Coordinator for additional options.

THE DERBY BAR

\$9.00 PER DRINK

Mint Julep

Kentucky Lilly

Kentucky Orange Blossom

Please consult with your Crushed Ice Catering Coordinator for additional options.

JUICE + SMOOTHIE BAR

\$7.00 PER GUEST

Freshly Squeezed Juice + Smoothie Blends

BAR MENU

INFUSED WATER BAR

\$6.00 PER GUEST

Pineapple + Mint-Infused Water / Strawberry + Lemon Infused Water / Cucumber + Basil Infused Water

ICE TEA STATION

\$2.95 PER GUEST

CHOOSE TWO

Peach Tea / Raspberry Tea / Mint-Infused Tea / Lemonade Infused Tea

NON-ALCOHOLIC BEVERAGE PACKAGE

\$5.00 PER GUEST

Regular + Decaf Coffee / Unsweetened Tea / Soft Drinks

These drinks are included if a bar package is purchased. Consult your Crushed Ice Catering Coordinator for more details regarding the bar packages + what they include.

ADDITIONAL BAR TIME

Additional time may be added to your event in one-hour time increments. Consult with your Crushed Ice Catering Coordinator for customized bar pricing.

Beer + Wine Only - 1 Extra Hour = \$500.00 FLAT RATE

Full Bar - 1 Extra Hour = \$1,000.00 FLAT RATE

HOST PAID BAR

PER CONSUMPTION

Client pays for the entire bill based on alcohol consumed. Alcohol is charged by the glass.

A 20% Service Charge + a 6% Kentucky sales tax will be added to the final invoice.

It is required to have a credit card on file for the final bar invoice that will be calculated after the event.

HOST PAID BAR

PER PERSON

Client pays for the entire bill based on the per person package selected. A 20% Service Charge + a 6% Kentucky sales tax will be added to the final invoice. This package pricing applies to all guests 21 years of age and older. Attending guests who are 20 years old and younger will be charged the price of the non-alcoholic package of \$5.00 per person.

SPECIAL NOTICE

Crushed Ice Catering possesses the sole licensed authority to sell and serve liquor on the premises. In accordance with the Alcoholic Beverage Control's ordinance concerning licensed premises, any alcoholic beverages or set-ups brought in by our guests are not permitted.

Crushed Ice Catering's Alcoholic Beverage License requires our staff to request proper identification, a photo ID, of any person of questionable age. We reserve the right to refuse service to any person who is underage, if proper identification cannot be produced, or if the customer appears to be excessively intoxicated.

Bars will be open for a maximum of (5) five hours and will close 30 minutes prior to the end of your event.



217 EAST MAIN STREET, LOUISVILLE, KENTUCKY 40202

502.589.4700 // CRUSHEDICECATERING.COM