

BRISTOL CATERING



Special Event and Wedding Catering



Mailing Address: PO Box 4607, Louisville, KY 40206 / 1862 Mellwood Avenue, Louisville KY 40206

502.584.3663 (Food) – www.bristolcatering.com

Additional items are available

Sample Breakfast Buffet

Fresh Seasonal Fruit
Biscuits with Jelly & Butter
Frittata, Quiche or Scrambled Eggs
Hash Brown Potatoes
Bacon & Sausage
Coffee, Water & Tea
13.75 per person ++



Sample Lunch Buffet

Wedge with Sweet Pepper Confetti
Herb Chicken Breast
Bourbon Barrel Pork Tenderloin
Buttermilk Mashed Potatoes
Roasted Seasonal Vegetables
Fresh Baked Bristol Bread
Assorted Cheesecake
Iced Tea & Water
22.50 per person ++

Sample Boxed Lunch

Choice of:
Ham, Turkey, Roast Beef or Vegetable Wrap
Fresh Fruit Cup or Greek Pasta Salad
Bag of Chips
Cookie or Brownie
Deli Pack with Mint
Bottled Water & Soft Drinks
13.95 per person ++



Sample Appetizer Reception

Appetizers are priced per piece or portion – ranges from 1.75-5.75 per piece

2 – 3 for passed with dinner
7 – 12 for passed/buffet cocktail receptions

Passed

Baby Hot Browns	Smoked Salmon on
Green Chili Wontons	Bourbon Pancake
Stuffed Mushrooms	Apple & Goat Cheese
Black Bean Cakes	Bruschetta
Bourbon BBQ Shrimp	Mini Brisket Tacos
Caprese Skewer	Bristol with Bourbon Citrus Jam on Crostini
Smoked Turkey on	Hummus Stuffed Mini Pepper – vegan
Mini Muffin	Mini Crab Cakes
	Mini Brisket Taco



Displayed

VFC – Vegetables, Fruits & Cheeses
Charcuterie – *Non-Pork Available*
Stations and Bars – Soup, Salad,
Taco, Slider, Potato, Pasta or
Mediterranean – Create your Own
Shrimp Display with sauces
Meatballs with variety of sauces
Andouille Sausage in Puff Pastry
Marinated Vegetable Platter



We offer an extensive list of appetizers for you to review upon request. Some items may not travel as well as others, or may have to be built on-site.

Served or Buffet Dinner

22.50-65.00 + per person ++

Mixed Green Salad

with a variety of toppings

Fried Chicken

Roasted Chicken

Stuffed Chicken

Braised Pork Tenderloin

Pork Chops

Theresa's Sweet Chili with choice of

Blackened chicken or shrimp

Stir Fry – Chicken or Vegetarian

Roasted Red Pepper Polenta - vegan



Stuffed Pineapple - vegan

*Beef Tenderloin – market price

*Salmon – market price

*Seabass – market price

Sides

Potatoes; mashed, au gratin,

roasted, baked or coins

Green Beans; country or vegetarian

Carrots

Fresh Seasonal Vegetables

Rice; wild, confetti, brown or white

Variety of Squashes

Bread

Bristol Bread

Corn Bread

Sister Schubert Rolls

Assorted Rolls

Desserts – house-made

Cheesecakes

Crème Brûlée

Petite Fruit Tart

Chocolate Cake

Carrot Cake

Derby Pie

Assorted Pies

Assorted Shooters

Trifles

Key Lime Tart

Bourbon Balls

Cupcakes

Cookies

Brownies

*Iced Tea, Coffee, Soft Drinks and Lemonade 3.00 per person *Additional Options Available*

Catering FAQ's – Important Catering Information

- Meals may be buffet, served or preset
- Served dinners require additional staffing for service and kitchen personnel
- Buffets are decorated with fresh seasonal greenery
- Menus may be customized
- Client is required to provide to-go boxes for leftover food if applicable or Bristol Catering can provide them upon advanced notice for an additional fee
- Leftover food returned to our commissary is donated to local shelters
- Additional special dietary meals are available upon request
- Additional seasonal entrées, sides, desserts are available upon request
- Rentals of China, glassware, barware and flatware are available upon request
- Table linens are available upon request – variety of sizes are available
- Linen napkins are available upon request – variety of colors are available
- Most venues in Louisville charge a commission on food & beverages
- Client may provide disposables and or table linens
- Catering is not responsible for client provided items
- The Chef/Kitchen Staff reserves the right to substitute or change items due to availability or product qualities – we will make an attempt to update the client when changes are made
- Catering reserves the right to substitute linen/napkin colors due to availability or quality of items received – we will make an attempt to update the client when changes are made
- Our kitchen is not a nut or gluten free facility– cross contamination is possible. If you are severely allergic to any food item, please let your caterer or planner know
- Complimentary tasting for 2 guests for special events over 100 guests, with a signed contract, additional guests may be added for an additional charge. Chef reserves the right to substitute tasting items based upon availability and season

What we need from you, to prepare a custom proposal

- Event Date – all dates are subject to availability. Your event date is not confirmed, until signed contract and deposits are received
- Event Venue – to add venue commissions and catering rules
- Event Begin/End Times – required to accurately estimate staffing hours
- Number of Guests
- Type of Event
- Type of Menu – Breakfast, lunch, dinner or appetizers
- Menu Service Style – delivery, buffet, preset, passed or served
- Dietary Restrictions and or Allergies
- Delivery or Full Service – most venues will not allow delivery for large events
- Target Catering Budget
- China or Disposables
- Linens – full or lap length – number of tables needed and sizes
- Specialty Flowers or Décor
- Bar Services – Host, cash or ticketed

Once we have the requested information, we will provide you with an estimate. Estimates may be changed as needed to fit within your theme, budget or vision.

For a list of our favorite venues and vendors, visit our website www.bristolcatering.com

Bar Services

Bristol Catering offers a full off-premise bar service. Cash, ticketed or host bar services may be customized for your event. We are required to follow the ABC/Metro Government liquor laws.

We cannot provide bartenders for events where you are allowed to provide your own alcohol.

Host Bar – the client pays for the bar package/consumption of alcohol.

Cash Bar – the guests pay for drinks – some venues charge extra for cash bar services and these fees will be added to your bill.

All cash bars will be required to provide an additional \$500.00 Cash Bar Deposit. This deposit check will not be cashed, unless the Alcoholic Beverage Control rules are violated (bringing in outside alcohol of any kind).

Ticketed Bar – you provide your guests with tickets, our bar staff will write down the type of drink served on the ticket, we will charge you for the tickets turned in during event.

Guests 21 years and older may be served alcohol. All guests must have a government valid identification, failure to provide identification will be refused service.

Any client/guests who seem impaired by alcohol or other substance, will not be allowed to consume alcohol. If our bartenders deem it necessary to refuse service, please treat the bar staff with respect, they are doing their job, keeping you and your guests safe.

Security or the police may be called if necessary to remove impaired or disrespectful guests

Guests/Clients are not permitted to provide or consume outside alcohol when Bristol is providing bar services. If outside alcohol is found during your event, the bar services may be shut down for the remainder of your event and additional fees will be applied to your invoice

Bristol Catering is the exclusive bar provider at the Frazier Museum. Visit their website at www.fraziermuseum.org for event information.