



BRISTOL CATERING

*Full Service / Local / Louisville Kentucky
Catering for Weddings, Corporate and Social Events*

**Serving the Louisville and Surrounding
Communities Since 1977**

What Our Clients Can Expect

Custom Menu Design

Full-Service Off-Premise Catering with Experienced Staff
Fresh, House-Prepared Cuisine from our Mellwood Commissary
Trusted Local Legacy

Our Services

Weddings / Corporate Events / Galas & Fundraisers
Served / Buffet / Stations
Social Celebrations / Breakfasts / Lunch / Dinner / Receptions
Celebration of Life / Bar/Bat Mitzvahs / Delivery or Pick Up
Rentals, China, Linens and Decor Coordination
Specialty Item Rentals; Tents, Portable Restrooms
Venue Selection

Let's Create Something Memorable!

1862 Mellwood Avenue / Louisville KY / 40206
502.584.3663

info@bristolcatering.com
www.bristolcatering.com

Let's Start with Breakfast



Cold / Room Temp

Assorted Cheeses
Fresh Seasonal Fruit
Biscuits with Butter & Jam
Biscuits with Country Ham
Pastries / Danish
Bagels
Muffins
Yogurt / Granola
Granola Bars

Whether you choose a buffet or plated, our fresh approach to breakfast will get your team started in the right direction.



Hot

Oatmeal
Baked Apples
Scrambled Eggs
Assorted Egg Casseroles (meat & vegetarian)
Breakfast Sandwiches
Frittata or Quiche
Local Grits
Hash Browns
Bacon / Sausage
Turkey Bacon / Sausage
Biscuits & Gravy
Waffles
Pancakes

**Additional breakfast offerings are available upon request.
Please call for a custom quote.**

Vegan, Gluten & Dairy-Friendly Items are Available Upon Request

Appetizers

Passed - Displayed - Stations

Bristol Green Chili Wontons
 Baby Hot Browns
 Basil & Apple Goat Cheese Bruschetta
 Ahi Tuna Poke on Spoon
 Andouille Sausage in a Puff Pastry
 Artichoke Bruschetta
 Deviled Eggs, Assorted
 Mini Quiche, Assorted
 Baby Bakers
 Asian Bang Shrimp
 Pinwheels, Assorted
 Baked Brie Tart
 Brisket with Bourbon Bacon Jam
 BLT Salad Cup
 Bourbon Glazed Mini Sausages



Skewers
 Fruit & Cheese
 Asian Chicken
 Charcuterie
 Caprese
 BBQ Shrimp
 Garlic Mushroom
 Chicken Dijon
 Jerk Chicken

Dips
 Buffalo Chicken
 Artichoke Parmesan
 Queso & Chips
 Crab Dip
 Beer Cheese

Stations/Bars
 Vegetable, Fruit & Cheese Display
 Charcuterie
 Sliders; Cheeseburger, Chicken Slider
 Mediterranean
 Pretzel Bar
 Baked or Mashed Potato Bar
 Mac & Cheese Bar
 Bruschetta Bar

Sandwiches
 Cocktail on Mini Buns; Ham, Roast Beef, Turkey
 Chicken Salad on Croissant
 Mini Cuban with Ham & Chicken
 Roasted Vegetable with Hummus
 Beef Tenderloin
 Pimiento Cheese
 Benedictine

Lunch or Dinner Options

Room Temp / Boxed / Buffet / Preset / Served

Salads

Mixed Greens with Strawberries & Feta Cheese

Bibb Lettuce with Oranges and Blue Cheese

Wedge with Bacon, Blue Cheese and Hard-Boiled Egg

Wedge with Pepper Confetti

Baby Greens with Artichokes, Black Olives and Roasted Red Peppers

Grilled Romaine with Caesar Dressing

Classic Caesar Salad / Add Chicken or Salmon

House-Made Dressings: Harry's, French, Italian, Ranch, Blue Cheese, Poppy Seed, Champagne Vinaigrette, and Balsamic



Room Temp / Boxed / Buffet / Preset / Served / Platters

Sandwiches

Turkey with Cheddar Cheese

Ham with Gouda Cheese

Chicken Salad

Roasted Vegetable

Assorted Wraps

BLT

Benedictine / Pimiento

Cuban

Muffuletta

Club

Country Ham Salad

Sides

Pasta Salad

Potato Salad

Chips / Potato / Tortilla / Pita

Slaw

Combinations / Stations

Soup & Salad

Baked Potato

Taco or Fajita

Sliders

Mac & Cheese

Pasta

Dessert Board

Ice Cream

Beverages

Iced / Hot Tea

Coffee

Infused Water

Bottled Water

Lemonade

Soft Drinks

Mocktails

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Lunch or Dinner Options

Hot / Boxed / Buffet / Served

Entree's

Chicken

Chicken / Lemon & Caper / Stuffed with Havarti & Spinach
BBQ / Herb / Fried / Bluegrass with Country Ham / Orange Glaze
Chicken with Mushroom and Bourbon Cream Sauce
Florentine / Artichoke / Tuscan / Bruschetta
Baked Chicken Dijon / Champagne / Saltimbocca



Pasta

Theresa's Sweet Chili with Blackened Chicken
Beef or Vegetarian Lasagna / Fettuccine Ramon
Chicken Stroganof / Buffalo Chicken /

Pork

Pork Tenderloin or Pork Loin with Au Jus / Bourbon Marinade / Dijon / Cranberry / Orange
Bacon Wrapped / Jalapeno Stuffed / Kielbasa with Peppers & Onions

Beef

Beef / Brisket / Braised Short Rib / Hanger
Meatloaf / Flank Steak / Petite Filet
Prime Rib / Tenderloin

Fish

Fish / Salmon / Cod / Shrimp / Grouper / Sea Bass

Vegetarian or Vegan

Stuffed Portobello Mushroom with Rice & Veggies
Roasted Red Pepper Polenta
Stuffed Squash with Vegetables & Quinoa
Tofu



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Pick Your Sides

Fresh Vegetables

Roasted Seasonal Vegetables
Lemon and Garlic Green Beans
Brussels Sprouts
Carrots and Asparagus
Seasonal Squash
Blistered Tomatoes and Green Beans
Carrots with Ginger
Southern Green Beans with Ham



Potatoes

Mashed / Classic / Garlic / Smoked Gouda
Roasted / Trio / Baby Red / Yukon
Au Gratin / Scalloped
Potato Salad

Rice

Cajun or Mexican
Confetti
Wild / White / Brown / Pilaf / Dirty
Basmati
Jamaican
Risotto Parmesan
Pumpkin Risotto



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Desserts and Beverages

Cheesecakes

Chocolate Oreo
Lemon
Pumpkin
Apple Pie
Strawberry
Blueberry
Plain
Bailey's
Heath
Cherry

Pies

Chess
Pecan
Apple / Cherry / Peach
Caramel
Strawberry
Blueberry
Derby Pie

Cakes

Chocolate
Lemon Raspberry
Mousse
Bundt
Lemonade
Hummingbird
Vanilla
Sheet Cake
Heath
Cherry
Cupcakes
Bread Pudding



Dessert Board

Strawberry Shortcake
Chocolate Covered Pretzels
Fresh Fruit
M&M's
Candied Nuts
Chocolate Mousse
Cookies / Brownies

Minis

Cookies
Cupcakes / All Flavors
Dessert Shooters
Brownies / Assorted Flavors
Cheesecake Squares
Bourbon Balls
Lemon Bars
Raspberry Squares
Seven Layer Bars
Petite Fruit Tarts
Key Lime Tart
Pumpkin Tarts
Lemon Curd Tart
Trifles



Ice Cream Bar

Beverages

Coffee
Iced Tea
Soft Drinks
Juices
Hot Chocolate
Lemonade
Infused Water
Mocktails

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Request for a Proposal

Pricing

Every event is unique. We thoughtfully customize menus and service details to reflect your vision, the season, and your budget. Our team is happy to recommend menu options that align beautifully with your needs.

Menu selections—such as choosing one or two entrées or selecting two or three sides—can influence overall pricing.

Once we learn more about your event, we'll create a tailored menu with details designed to fit seamlessly.

Event Details

More than just food, our team can coordinate rentals when applicable—including china, glassware, flatware, table linens, napkins, and other event essentials. We style and dress tables, provide full event service, and manage cleanup, allowing you to enjoy your event with ease.

Sharing your event start and end times, venue details, and any special dietary considerations in advance allows us to plan thoughtfully and deliver a seamless event experience.

Venue

Most venues charge a commission on food and beverage services, which will be reflected on your final invoice. Venues may also have specific policies regarding setup and breakdown times—some allow all-day access, while others limit access to a two/three-hour window. Planning your event around these details is essential to creating an accurate timeline for both your event and our team.

Unless your linens are delivered directly to the venue, table linens will arrive with the catering team at the arrival time listed in your event proposal. If linens are needed earlier, arrangements must be made for early pickup or additional labor to accommodate early delivery.

Final Guest Count

Your final guest count is due no later than ten (10) days prior to your event. After this deadline, guest counts cannot be reduced. Increases may be accommodated based on availability and may be subject to additional fees.