



CATERING





Mailing Address: PO Box 4607, Louisville, KY 40204 / 1862 Mellwood Avenue, Louisville KY 40206 502.584.3663 (Food) – www.bristolcatering.com
Locally Owned & Operated Since 1977



Special Event and Wedding Catering

Bristol Catering has been serving the Louisville and surrounding community since 1977, from intimate parties to large-scale galas and weddings.

Our full-service catering operations offer chefinspired menus, full-service wait staff and professional bartenders.

Services we offer:

- o Full-service catering
- 0 Delivery
- o Pick Up
- O Bar Services
- 0 Event Planning
- 0 Rentals for China, flatware & glassware
- O Rentals for specialty linens and napkins
- O Rentals for equipment; tents, portable restrooms, etc.
- O Venue selection

Vegan Butternut Squash



Famous Bristol Green Chili Wontons



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





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

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



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

Displayed

Mini Muffin

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.

<u>Served or Buffet Dinner</u>

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



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 Shubert Rolls Assorted Rolls

Desserts - house-made

Cheesecakes
Derby Pie
Bourbon Balls
Crème Brulé
Assorted Pies
Cupcakes
Petite Fruit Tart
Assorted Shooters
Chocolate Cake
Trifles
Brownies
Carrot Cake
Key Lime Tart

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
- If event food is out for more than two hours, we deem that unsafe for the guest to take
- · Leftover food returned to our commissary will be 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
- Event dates are subject to availability, as we only accept a select number of events per day, to ensure our guests are provided the best services possible

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

Optional Add-On Services

All items are subject to availability

- Chargers 1.50-2.00 each Silver, gold or clear
- Silver cake stand -10.00
 14" and 16" inch
- Champagne bucket with two Champagne glasses 12.00
- Cake knife and servers 5.00 each
- Cocktail tables lowboy and highboy 14.00 each linens are a separate charge
- On-site grill or Blackstone 150.00 grill chef required 50.00 per hour, per grill chef
- Custom menu cards market price
- Florals market price

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 are unable to provide bartenders for events or venues 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

Revised 12/4/2024