



OWENSBORO CONVENTION CENTER
DAVIESS COUNTY KENTUCKY

Catering & Bar Menus

OVG
OAK VIEW GROUP

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All catered events are subject to a 24% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

Menu and pricing subject to change.

Due to the current fluctuation of food costs, pricing can only be guaranteed 30 days prior to the event.

2,000 calorie per day is used for general nutrition advice, but calorie needs may vary. Additional nutritional information available upon request.

Menu items presentation may differ from photos depicted.



BREAKFAST



BREAKFAST BUFFETS

Breakfast Buffets are served with assorted chilled fruit juices and freshly brewed regular and decaf coffee. Buffet service time is limited to 2 hours. There will be a \$100 charge for less than 50 guests.

Classic Country (996 cal) *\$21.25 per person*

Fresh Sliced Fruit Display, Fluffy Scrambled Eggs, Seasoned Hash Browns, Hickory Smoked Bacon, Buttermilk Biscuits, Smoked Sausage Cream Gravy, Butter Balls, and Assorted Jams

Smothers Park (937 cal) *\$20.25 per person*

Oatmeal with Apples, Cinnamon and Brown Sugar served with Fresh Sliced Fruit Display, Fluffy Scrambled Eggs, Bourbon-Honey Glazed Ham, Homestyle Breakfast Potatoes, and Pancakes with Warm Maple Syrup

Kentucky Sunrise (1,007 cal) *\$25.95 per person*

Assorted Breakfast Breads, Mini Muffins and Danish, Fresh Sliced Fruit Display, Fluffy Scrambled Eggs, Hash Browns, Smoked Sausage Patties, Hickory Smoked Bacon, and Thick Sliced French Toast with Warm Maple Syrup

PLATED BREAKFAST

Plated Breakfasts are served with assorted chilled fruit juices and freshly brewed regular and decaf coffee. Meal service time is limited to 2 hours.

Early Riser (1,002 cal) *\$19.25 per person*

Fluffy Scrambled Eggs, Choice of Smoked Sausage Patties or Peppercorn Bacon, Hash Browns, and a Basket of Buttermilk Biscuits with Assorted Jams

Sunrise On The Ohio (776 cal) *\$19.25 per person*

Honey-Bourbon Glazed Kentucky Legend Ham served with Potatoes O'Brien, Lightly Scrambled Eggs, and a Basket of Fresh Baked Cinnamon Rolls

Under The Tuscan Sun (512 cal) *\$18.25 per person*

Frittata with Spinach and Sundried Tomatoes, Rosemary Roasted Potatoes, and a Biscotti

Biscuits and Gravy (628-1,108 cal)

\$19.25 per person

Two Freshly Baked Buttermilk Biscuits topped with Sausage Cream Gravy, Fluffy Scrambled Eggs, Cubed Breakfast Potatoes and Choice of Applewood Smoked Sausage Patties or Peppercorn Bacon

OWB Benedict (671-1,000 cal)

\$21.50 per person

Toasted English Muffins topped with Kentucky Legend Ham, Poached Eggs with Béarnaise Sauce, Hash Browns, and Baked Spiced Apples Slices

CONTINENTAL BREAKFAST

Continental Breakfast service time is limited to one hour. Continental Breakfast is served with assorted fresh chilled juices and freshly brewed regular and decaf coffee. There will be a \$100 charge for less than 50 guests.

Healthy Beginnings (415 cal)

\$12.50 per person

Sliced Fresh Fruit Display, Assorted Bagels with Cream Cheese, Plain Greek Yogurt with Fresh Berries, and Hard Boiled Eggs

Express Continental Breakfast (1,086 cal)

\$13.50 per person

Assortment of Freshly Baked Mini Muffins, Breakfast Breads, Danish and Bagels with Cream Cheese, and Assorted Jams

Executive Continental Breakfast (507 cal)

\$14.50 per person

Sliced Fresh Fruit Display, Assortment of Freshly Baked Mini Muffins, Breakfast Breads, Danish and Bagels with Cream Cheese, and Assorted Jams

BREAKFAST ENHANCEMENTS

pricing per person

Fluffy Scrambled Eggs (170 cal)

\$3.50

2 Applewood Sausage Patties or 3 Slices of Smoked Bacon (375-480 cal)

\$4.75

Vanilla Yogurt with Fresh Berries and Crunchy Granola (222 cal)

\$6

Waffles, Pancakes or French Toast with Fresh Berries, Syrup, and Whipped Cream

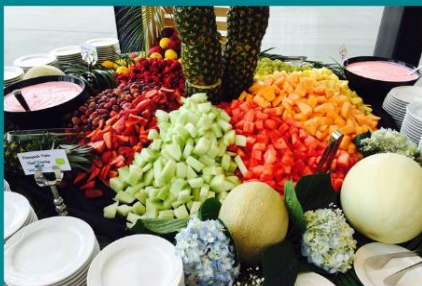
\$6.25

Berry Bread Pudding (325 cal)

\$6.50

Apple Cinnamon Bread Pudding (310 cal)

\$6



LUNCH BUFFETS

Lunch Buffets are served with freshly brewed regular and decaf coffee, iced tea, and water. There will be a \$100 charge for less than 50 guests. Buffet service time is limited to 2 hours. Lunch Buffets can also be served for Dinner for an additional \$3 per person.

South of the Border (1,147 cal)

\$30 per person

- Mixed Salad Greens topped with Black Bean Corn Salsa, Avocados, and Crispy Tortilla Strips with Green Chili Vinaigrette, and Chipotle Ranch Dressing
- Chicken Fajitas with Bell Peppers and Onions
- Ground Carne Asada Beef
- Flour Tortillas, Tomatoes, Lettuce, Onions, Cilantro, Sour Cream, and Shredded Cheese with Salsa or Taco Sauce
- Choice of 2 Sides
- Churros with Cinnamon Raspberry Sauce and Whipped Cream

Kentucky Burger Bar (1,164 cal)

\$26 per person

- Black Angus Hamburgers and Buns served with Cheese Tray, Shredded Lettuce, and Onions with Condiments
- (Choose 3) French Fried Potatoes, Cole Slaw, Potato Salad, and Baked Beans
- Choice of Dessert

Soup and Salad Bar (821 cal)

\$22 per person

- Mixed Greens, Cherry Tomatoes, Cucumbers Pickled Red Onions, Black Olives, Marinated Artichoke Hearts, Roasted Red Peppers, Sun Dried Tomatoes, Croutons, Parmesan and Mozzarella Cheese with Choices of Italian or Ranch Dressing and Balsamic Vinaigrette
- Soups served with Fresh Baked Bread Sticks
 - Choose from Broccoli & Cheddar, Italian Wedding, Loaded Potato, Beef & Barley, Tomato Bisque
- Assorted Cheesecakes

Tailgater (883 cal)

\$28 per person

- Kentucky Legend Sausage with Peppers, Caramelized Onions, and Buns
- Black Angus Hamburgers with Relish Tray, Cheese Tray, Condiments, and Hamburger Buns
- Choice of 2 Sides
- Choice of Dessert



Artisan Market Deli (1,218 cal)

\$28 per person

- Roast Beef, Kentucky Legend Ham, Honey Turkey Breast, Pepper Jack, Cheddar and Provolone Cheese served with Relish Tray of Pickles, Tomato, Red Onion and Shredded Iceberg, Lettuce, Condiments, Hoagies, and Assorted Kettle Chips
- Pasta Salad
- Assorted Fresh Baked Cookies

Little Italy (2,030 cal)

\$29 per person

- Caesar Salad
- Choice of Chicken Parmesan, Chicken Marsala, or Chicken Picatta
- Baked Ziti with Ricotta Cheese topped with Mozzarella
- Garlic Bread
- Roast Vegetables
- Tiramisu

Southern Comfort (1,590 cal)

\$31.50 per person

- (Choose 2) Southern Fried Chicken Breast, Grilled BBQ Chicken Breast, Pulled Pork with Western Kentucky Style BBQ Sauce
- Creamy Coleslaw or Traditional Southern Potato Salad
- Choice of 2 Sides
- Choice of Apple or Cherry Cobbler with Whipped Cream

The Cajun (713 cal)

\$30 per person

- 8-10 Shrimp, Corn Cobs, and Red Potatoes Over Lightly Seasoned Rice and served with Cornbread
- Choice of 2 Sides
- Ambrosia Salad

The All American (527 cal)

\$31 per person

- House Salad with Dressings and House Rolls
- Boneless Chicken Breast Grilled and then Glazed with House-made Honey Dijon Mustard Sauce
- Roasted Carved Pork Loin topped with a Bulleit Bourbon Glaze
- Choice of 2 Sides
- Chef's Dessert Display

PLATED LUNCH (2 COURSE)

Two-Course Plated Lunches are served with choice of one side, freshly brewed regular and decaf coffee, iced tea, water, and a choice of dessert. Meal service time is limited to 2 hours. Plated Two-Course Lunches can also be served for Dinner for an additional \$3 per person.

Down the Rabbit Hole (454 cal)

\$21 per person

Grilled Zucchini, Yellow Squash, Roasted Red Peppers, Portabella Mushrooms, Shredded Lettuce, and Swiss Cheese with Roasted Shallot Vinaigrette in a Whole Wheat Tortilla

Waldorf Chicken Salad Croissant (1,292 cal)

\$22 per person

Grilled Chicken Waldorf Salad with Apples, Grapes, Celery and Walnuts in a Sweet Chantilly Dressing, Pickled Red Onions, and Bibb Lettuce

Turkey Club Sandwich (757 cal)

\$22 per person

Slow Roasted Breast of Turkey Thinly Sliced and Served on Texas Toast with Tomatoes, Red Onion, Smoked Field Bacon, Green Leaf Lettuce, and Roasted Red Pepper Aioli

Chicken Cobb Salad (401-560 cal)

\$25.50 per person

Seasoned Diced Grilled Chicken Breast, Tomatoes, Hard Boiled Eggs, Chives, Avocado Slices, Red Onion, Bleu Cheese and Bacon Bits on Fresh Chopped Iceberg and Romaine Lettuce Mix

Chef Salad (570 cal)

\$25.50 per person

Kentucky Legend Ham, Turkey, Swiss Cheese, Boiled Eggs, Bacon, Cucumber, Grape Tomatoes, and Croutons on Fresh Chopped Iceberg and Romaine Lettuce Mix with a Side of House Ranch Dressing



PLATED LUNCH (3 COURSE)

Three-Course Plated Lunches are served with choice of two sides, house salad with homemade dressings, choice of dessert, and freshly brewed regular and decaf coffee, iced tea, and water. Meal service time is limited to 2 hours. Most Plated Three-Course Lunches can be served as Buffet for an additional charge, but must have a minimum of 50 guests to be served Buffet Style. Plated Three-Course Lunches can also be served for Dinner for an additional \$3 per person.

Pork Loin (333 cal) Boneless Roasted Carved Pork Loin topped with a Bulleit Bourbon Glaze	<i>\$29 per person</i>
Gouda Chicken (286 cal) Marinated Grilled Chicken Breast topped with Smoked Gouda	<i>\$29 per person</i>
Monterey Chicken (269 cal) Southwestern Spice Rubbed Chicken Breast topped with Pepper Jack Cream Sauce and Pico de Gallo	<i>\$29 per person</i>
OCC Chicken Picatta (244 cal) Sautéed Chicken Breast topped with Lemon Caper Butter Sauce	<i>\$29 per person</i>
Creole Chicken (311 cal) Grilled Chicken Breast Simmered with Creole Spices, Tomatoes, Onions, Peppers, and Celery	<i>\$29 per person</i>
Pot Roast (458 cal) Tender Slow Roasted Beef topped with Gravy, Carrots, and Celery	<i>\$33 per person</i>
Orange Roughy or Atlantic Cod (183-244 cal) Orange Roughy or Atlantic Cod with a Parmesan and Dill Butter Sauce	<i>Market Price</i>
Kentucky Legend Hot Brown (592 cal) Oven Roasted Kentucky Legend Sliced Turkey Breast Topped Steamed Tomato Slices on Texas Toast and Smothered in a Creamy Mornay Sauce topped with Parmesan and Bacon Garnish	<i>\$29 per person</i>
Kentucky Legend Chicken Cordon Bleu (360 cal) Grilled Chicken Breast topped with Kentucky Legend Ham, and Swiss Cheese with a Mustard White Wine Sauce	<i>\$30 per person</i>

BOX LUNCHES

All Boxed Lunches are served with Fruit Cup, Sweet Treat, Chips, and Drink and include disposable utensils and paper napkin.

All American Deli Sandwich (949-1,019 cal) *\$18.95 per person*

Choice of Roasted Turkey, Kentucky Legend Ham, or Roasted Beef with Cheese, Lettuce, and Tomato served on a Hoagie Roll with Mayo on the side

Chicken Wrap (1,377 cal) *\$18.95 per person*

Chicken Chunks Tossed with Creamy Salad Dressing Mixed with Garden Greens and Vegetables folded neatly in a Fresh Spinach Wrap

Croissant Sandwiches (994-1,105 cal) *\$19.95 per person*

Chicken Salad, Tuna Salad, or Roasted Turkey with Cheese, Lettuce, and Tomato served on a Large Croissant with Mayo on the side

Grilled Vegetable Wrap (1,000 cal) *\$16.95 per person*

Assortment of Grilled Vegetables, Mixed Greens, Sundried Tomatoes, and Herb Cream Cheese folded neatly in a Fresh Herb Tortilla

Italian Hoagie (956 cal) *\$19.95 per person*

Freshly sliced Kentucky Legend Ham, Salami, Capicola, and Provolone Cheese with Mixed Greens, and Pickled Onions served on a Hoagie



DINNER



DINNER BUFFETS

Dinner Buffets are served with choice of 2 sides, assorted dinner rolls and butter, freshly brewed regular and decaf coffee, iced tea, and water. There will be a \$100 charge for less than 50 guests. Buffet service time is limited to 2 hours.

The Sedona (807 cal)

Market Price

- Mixed Greens topped with Black Bean and Corn Salsa
- Southwestern Spiced Chicken Breast with a Spicy Cream Sauce
- Thinly Sliced and Spice Rubbed Grilled Flank Steak topped with Fire Roasted Peppers and Onions
- Bread Pudding with Caramel Sauce and Whipped Cream

The New Yorker (668 cal)

Market Price

- Mixed Greens topped with Grape Tomatoes, Cucumbers, Pickled Red Onions, Sliced Black Olives, and Herbed Croutons served with House made Dressings
- Hand Carved New York Strip Loin with Blackberry Demi Glace
- Grilled Chicken Breast topped with Gorgonzola Cream Sauce
- Chef's Gourmet Selection of Assorted Desserts

The Legendary

\$38 per person

(Pot Roast 406 cal, Turkey 159 cal, Ham 192 cal)

- Mixed Greens topped with Grape Tomatoes, Cucumbers, Pickled Red Onions, Sliced Black Olives, and Herbed Croutons served with House made Dressings
- *(Choose 2)* Pot Roast, Kentuckian Gold Smoked Turkey, or Kentucky Legend Ham
- Chef's Selection of Assorted Desserts

PLATED DINNER (DUAL ENTREE)

Dual Entrée Plated Dinners are served with house salad, chef's assortment of dinner rolls and butter, choice of two sides, choice of dessert, freshly brewed regular and decaf coffee, iced tea, and water. Meal service time is limited to 2 hours.

The Harborman (472 cal)

Market Price

Hand Carved Roasted Garlic Beef Tenderloin with Red Wine Demi-Glace paired with Lump Maryland Crabcake with House made Tartar Sauce

Herbaceous Duet (392 cal)*Market Price*

Four Ounces of Slow Roasted Herb Crusted Sirloin topped with Rosemary-Thyme Demi-Glace paired with Tender Grilled Chicken Breast topped with Mushroom, Leek, and Roasted Red Pepper Veloute

PLATED DINNERS

Plated Dinners are served with house salad, chef's assortment of dinner rolls and butter, choice of two sides, choice of dessert, freshly brewed regular and decaf coffee, iced tea, and water. Meal service time is limited to 2 hours. Most Plated Dinners can be served as buffet with an additional charge, but must have a minimum of 50 guests to be served buffet style.

Sugar Cane and Peach Glazed Chicken (269 cal)*\$31 per person*

Tender Grilled Chicken Breast with Sugar Cane and Crown Royal Peach Reduction Glaze

Roasted Red Pepper Chicken (204 cal)*\$31 per person*

Tender Roasted Chicken Breast topped with Roasted Red Pepper Herb Veloute and Sautéed Mushrooms

Salmon (210 cal)*Market Price*

Baked Atlantic Salmon with Orange Dill Leek Sauce

Chilean Sea Bass (288-576 cal)*Market Price*

Chilean Sea Bass with a White Wine Citrus Butter Sauce (4, 6, and 8oz. sizes available)

New York Strip (366-458 cal)*Market Price*

Hand Carved New York Strip Loin with Rosemary Au Jus (6 and 8oz. sizes available)

Chicken Dijonnaise (392 cal)*\$31 per person*

Grilled Crusted Chicken Breast Sautéed to a Golden Brown then finished with Dijon Mustard and White Wine Cream Sauce

Filet Mignon (845 cal)*Market Price*

Six Ounce Bacon Wrapped Filet of Beef topped with Bordelaise Sauce

Prime Rib (916 cal)*Market Price*

Dijon and Herb Crusted Slow Roasted Prime Rib of Beef topped with Au Jus and served with Horseradish Sauce

Black and Blue Sirloin (575 cal)*Market Price*

Spice Rubbed Six Ounce Roasted Sirloin topped with Blue Cheese Cream Sauce

Bulleit Bourbon Loin Chop (333 cal)

Boneless Roasted Carved Pork Loin topped with a Bulleit Bourbon® Glaze

Market Price

Filet and Shrimp (438 cal)

4 oz. Filet of Beef topped with Garlic Butter Shrimp

Market Price

Braised Beef Short Rib (576 cal)

Braised Beef Short Rib with a Horseradish Vinaigrette

Market Price

Boursin Chicken (188 cal)

Tender Grilled Chicken with Artichoke Hearts and White Wine Boursin Cheese Sauce

\$31 per person



ACTION STATIONS

Action Stations are served with an assortment of dinner rolls. Action Stations that require an attendant will be assessed a \$75 Chef's Carving Fee. Action Station service time is limited to 2 hours. Multiple Action Stations may be required depending on the projected attendance.

Slow Roasted Pork Loin (563 cal)

\$250

Pork Loin Glazed and served with a Dijon Mustard Sauce
(serves 50 guests)

Roasted Turkey (649 cal)

\$275

Slow Roasted Turkey Breast served with Sage Turkey Gravy and Cranberry Sauce
(serves 50 guests)

Kentucky Legend Ham (526 cal)

\$350

Pineapple Glazed Slow Roasted Ham served with Pineapple Chutney
(serves 50 guests)

Herb Crusted Prime Rib (994 cal)

Market Price

Served with Au Jus and Horseradish Sauce
(serves 50 guests)

Garlic Studded Steamship of Beef (250 cal)

Market Price

Served with Au Jus and Horseradish Sauce
(serves 150 guests)

Coffee & Cocoa Crusted NY Strip (366 cal)

Market Price

Served with Rosemary Au Jus and Horseradish Cream Sauce
(serves 25 guests)

ACTION STATIONS



SALAD ENHANCEMENTS



SALAD ENHANCEMENTS

Salad Enhancements are available for an additional \$4 per person. You may also customize your toppings. Price based on items chosen.

Spinach Salad with Dried Cranberries, Mandarin Oranges, Pickled Red Onions, and Spiced Pecans served with Raspberry Vinaigrette *(45 cal)*

Wedge Salad with Iceberg Lettuce, Grape Tomatoes, Bacon Bits and Blue Cheese Crumbles *(261 cal)*

Mixed Greens with Fresh Assorted Berries, Pickled Onions, and Candied Pecans served with Berry Good Vinaigrette, Ranch Dressing, and Boursin Cheese *(68 cal)*

Caesar Lettuce, Parmesan Cheese, Herbed Croutons, and Parmesan Crisp tossed with House made Caesar Dressing *(180 cal)*

Caprese Salad with Sliced Tomatoes and Mozzarella, Fresh Sweet Basil Drizzled with Balsamic Glaze served on a Bed of Arugula *(180 cal)*

Mixed Greens and Baby Bibb with Roasted Beets, Goat Cheese, and Walnuts Drizzled with Champagne Vinegar *(200 cal)*

SIDES

STARCH SIDES

Butter Whipped Potatoes (284 cal)
Garlic and Herb Penne Pasta (224 cal)
Housemade Seasoned Chips (260 cal)
Maple Ginger Whipped Sweet Potatoes (202 cal)
Parmesan and Chive Roasted Red Potatoes (142 cal)
Penne with House Made Marinara (236 cal)
Roasted Garlic Smashed Red Potatoes (255 cal)
Rosemary Roasted Red Potatoes (128 cal)
Spanish Rice Pilaf (205 cal)
Wild Rice Pilaf (200 cal)

VEGETABLE SIDES

Buttered Corn (167 cal)
Cajun Roasted Vegetable Medley (88 cal)
Country Style Green Beans (56 cal)
Fiesta Corn with Roasted Peppers (171 cal)
Honey Glazed Carrots (84 cal)
Roasted Vegetable Medley (68 cal)
Steamed Broccoli with Herb Butter (54 cal)
Squash Medley in Herb Butter (81 cal)
Tuscan Green Beans Medley (64 cal)

SIDE ENHANCEMENTS

Available for an additional \$3 per person.

Asparagus (46 cal)
Baked Sweet Potato Bites with Honey, Marshmallow & Pecans (130 cal)
Balsamic Glazed Haricot Verte with Pecans (165 cal)
Brown Butter and Bacon or Sriracha and Honey Roasted Brussel Sprouts (127 cal)
Esquites (Mexican Street Corn) in a Cup
Fresh Steamed Corn on the Cob (90 cal)
Mediterranean Roasted Potatoes (132 cal)
Oven Roasted Cauliflower with Parmesan and Parsley (62 cal)
Ratatouille (128 cal)
Sautéed Snow Peas and Baby Carrots in Dill Butter (108 cal)
Southern Style Collard Greens (141 cal)



Available for an additional \$4 per person.

- Au Gratin Potatoes with Smoked Gouda (325 cal)
- Baked Potato (butter and sour cream on the table) (179 cal)
- Bleu Cheese and Chive Mashed Potatoes (315 cal)
- Macaroni and Cheese (380 cal)
- Mushroom and Asparagus Risotto (198 cal)
- Prosciutto Wrapped Asparagus (77 cal)
- Tri Color Roasted Potatoes (202 cal)
- Truffle Parmesan Whipped Potatoes (310 cal)

Available for an additional \$6 per person. May be added to any Plated Meal or Buffet.

- Side Caesar Salad
- Side House Salad



DESSERTS



STANDARD DESSERTS

- Assorted Cheesecakes (206 cal)
- Banana Cream Pie (390 cal)
- Boston Cream Pie (280 cal)
- Carrot Cake with Maple Crème Anglaise and Shaved Carrots (392 cal)
- Double Chocolate Cake with Chocolate Sauce and Chocolate Chips (350 cal)
- Mousse Cups (Chocolate or Strawberry) (74 cal)
- Peach, Apple, or Cherry Cobbler (250 cal)
- Red Velvet Cake with Strawberry Sauce (264 cal)

DESSERT ENHANCEMENTS

Available for an additional \$4 per person.

- Hershey's Chocolate Cake with Raspberry Sauce and Fresh Raspberries (437 cal)
- Lemon Cream Cake with Candied Lemon Wedge (325 cal)
- Macerated Berries with Whipped Cream (158 cal)
- NY Cheesecake with Choice of Toppings:
Strawberry Sauce, Fresh Strawberries, White Chocolate and Raspberry Sauce (471 cal)

Available for an additional \$6 per person.

- Apple Crisp Tart with Whipped Cream (446 cal)
- Derby Pie (380 cal)
- Fresh Berry Tart with Whipped Cream (466 cal)
- Individual Lava Cakes with Fresh Berries and Whipped Cream (548 cal)
- Strawberry Shortcake (1, 174 cal)
- Triple Chocolate Mousse Cake with Chocolate Sauce and Chocolate Chips (369 cal)

Available buffet style only:

- Banana Bread Pudding with Bourbon Caramel Sauce (305 cal)

VEGAN, VEGETARIAN, ALPHA GAL, AND GLUTEN FREE

Selections below are available for Lunch for \$29++ per person and for Dinner for \$31++ per person. Choose from one selection below per meal.

Chickpea Stir Fry

Sautéed Chickpeas Tossed with Garden Fresh Vegetables, and Choice of Sauce over Steamed Rice

- Sauces - House Marinara, Teriyaki with Mushroom and Pineapple, Orange Sesame, and Italian Sala Verde

Stuffed Pepper

Roasted Red Bell Pepper filled with Stir Fry Vegetables, and Rice in Choice of Sauce and Baked to Perfection

- Sauces - House Marinara, Teriyaki with Mushroom and Pineapple, Orange Sesame, and Italian Sala Verde
- Stir Fry Vegetable Mix is Onion, Carrots, Tomato, Broccoli, Chickpeas, Garlic and Mushroom

Pasta

Gluten Free Pasta, Thyme, House Garlic, Stir Fry Vegetables, Mushrooms, and Marinara

- Stir Fry Vegetable Mix is Onion, Carrots, Tomato, Broccoli, Chickpeas, Garlic and Mushroom

Sides and Protein

Since most sides are Vegan, Gluten Free, and Vegetarian, you may choose the Side from the regular meal if appropriate, and we will replace the protein with

- Grilled Portobello Mushroom
- Glazed Tofu Steak with Sauce of Your Choice
 - Sauces - House Marinara, Teriyaki with Mushroom and Pineapple, Orange Sesame, and Italian Sala Verde
- Impossible Chicken Breast

Dessert

Fresh Fruit Cup

DIETARY RESTRICTIONS

RECEPTION DISPLAYS



RECEPTION DISPLAYS

Reception Displays service time is limited to 2 hours. There will be a \$100 fee for orders under 50 pieces/persons per item.

Nacho Station (758 cal) *\$12 per person*
Tri Color Tortilla Chips, Carne Asada Ground Beef, Refried Beans, Queso Sauce, Sour Cream, Diced Tomatoes and Red Onions, Salsa, and Guacamole

Pasta Station (757 cal) *\$9.95 per person*
Tri Color Cheese Tortellini and Penna Pasta with House made Marinara and Roasted Garlic Cream Sauce with Garlic Bread, Red Pepper Flakes, and Parmesan Cheese

Fresh Sliced Seasonal Fruit Display (136 cal) *\$5.95 per person*
Cantaloupe, Honeydew, Pineapple, and Watermelon topped with Fresh Assorted Berries and served with Honey-Yogurt Dipping Sauce

Domestic and Imported Cheese Display (714 cal) *\$6.95 per person*
Chef's Assortment of Domestic and Imported Gourmet Cheeses with Entertainment Crackers

Farmer's Market Crudité (142 cal) *\$4.75 per person*
Cherry Tomatoes, Cucumber, Broccoli, Cauliflower, Bell Peppers, and Baby Carrots served with Ranch and Blue Cheese Dressings

Antipasto Display (295 cal) *\$14 per person*
Salami, Capricola, Prosciutto, Provolone Cheese, Marinated Country Olive Mix, Caprese Salad, and Giardiniera

Make Your Own Mac 'n Cheese (587 cal) *\$8.95 per person*
Creamy Four Cheese Sauce tossed with Mini Shells, Baked Au Gratin, served with Bacon, Green Chilies, Green Onions, and Shredded Cheddar Cheese

Southern Fried Chicken Tenders Bar (180 cal) *\$16 per person*
Boneless Chicken Tenders served with Ranch, Sweet Chili Sauce, Honey Mustard, Ketchup, and French Fries

Walking Taco (404-530 cal) *\$15 per person*
House made Seasoned Ground Beef, Individual Bags of Corn Chips and Doritos®, Cheddar Cheese, Sour Cream, Jalapenos, Pico de Gallo, and Salsa

Fajita Station (207 cal) \$16 per person
Spice Rubbed Flank Steak and Grilled Chicken with Caramelized Onions and Peppers, served with Flour Tortillas, Jalapenos, Sour Cream, Green Chili Salsa, Guacamole, and Shredded Cheddar Cheese

Baked Potato Bar (160-640 cal) \$9.50 per person
Halved Red Potatoes baked to perfection served with assorted toppings of Sour Cream, Chives, Bacon Bits, Jalapenos, Shredded Cheese, Steamed Broccoli, Sliced Cherry Tomatoes, and Cheese Sauce

Parmesan and Herbed Potato Wedges (47 cal) \$9 per person
Crispy Baked Potato Wedges with Bacon Bits, Chives, Sour Cream, and Choice of Sauce (BBQ, Ranch, or Honey Mustard)

Assorted Petit Four Dessert Display (if available) (67 cal per piece) \$400
A Fine Assortment of 100 Petit Fours of Chocolate Tartlets, Choux Praline, Pistachio Squares, Tangerine Tartlets, Chocolate Eclairs, Coffee Eclairs, Raspberry Tartlets, Opera Squares, and Lemon Tartlets

DIPS

All Dips are served with Assorted Chips and Crostini. There is a minimum of 50 guests per order.

Salsas (911 cal) \$3.50 per person
• Choice of Green Chili Salsa, Roasted Salsa Verde, or Fire Roasted Corn and Black Bean

Buffalo Chicken Dip (150 cal) \$4.50 per person

Kentucky Legend Hot Brown Dip (238 cal) \$4.50 per person

Spinach Artichoke Dip (Served Warm) (946 cal) \$3.95 per person

Queso Con Carne (978 cal) \$5.50 per person

Beer Cheese and Pretzel Bites (925 cal) \$3.95 per person

COLD HORS D'OEUVRES 100 PIECES

Cold Hors d'Oeuvres service time is limited to 2 hours. There will be a \$100 fee for orders under 100 pieces per item.

Trio of Bruschetta (57 cal) \$250
Tomato/Parmesan, Grilled Vegetable/Goat Cheese,
Wild Mushroom/Boursin Cheese

Trio of Hummus with Pita Chips (52 cal) \$195
Roasted Red Pepper, Olive, and Roasted Garlic

Savory Chicken Salad in Phyllo Shell (66 cal) \$195

Kentucky Legend Ham on Party Rolls (152 cal) \$250
with Whole Grain Mustard

Smoked Salmon on Sliced Cucumber Wheel (36 cal) \$325
Topped with Lemon-Dill Cream Cheese

Fruit Kabobs (43 cal) \$300

Veggie Shooters (34 cal) \$325
with Choice of Ranch, French, or Jalapeno Ranch

Chilled Jumbo Shrimp Cocktail (39 cal) \$395
with Cocktail Sauce and Lemon Wedges

Roasted Marinated Vegetable Kabobs (48 cal) \$250

B.L.T. Deviled Eggs (82 cal) \$225

Fig and Blue Cheese Flatbread (412 cal) \$250
with Balsamic Syrup

Icebox Cake Shooters (80-100 cal) \$275

- Chocolate – Brownie, Chocolate Pudding, and Whipped Cream
- Strawberry Shortcake – Cake, Strawberries, and Whipped Cream

HORS D'OEUVRES



HOT HORS D'OEUVRES 100 PIECES

Hot Hors d'Oeuvres service time is limited to 2 hours. Recommended Servings: Reception with dinner = 4-6 pieces per person. Reception only = 10-14 pieces per person. There will be a \$100 fee for orders under 100 pieces per item.

Vegetarian Spring Rolls (42 cal) with Sweet Chili Sauce	\$275	Mini Meatballs (60-107 cal) • Chipotle Pork with Honey-Chipotle Glaze • Italian with Roasted Red Pepper Marinara	\$215
BBQ Pork Belly and Grilled Pineapple Skewers (95 cal)	\$250	Jalapeno Poppers (90 cal) with Melba Sauce	\$275
Mac 'n Cheese Bites (58 cal)	\$300	*Crab Stuffed Mushrooms (43 cal)	\$395
Wisconsin Cheese Curds (111 cal)	\$300	Southwestern Chicken Egg Rolls with Green Chile Salsa (190 cal)	\$395
Korean or Owensboro BBQ Pork Sliders (246 cal)	\$325	Spanakopita (230 cal)	\$275
Marinated Mediterranean Beef Kabobs (132 cal)	\$495	Feta and Sun Dried Tomato Stuffed Phyllo (90 cal)	\$325
Mini Crab Cakes (58 cal) with Spicy Remoulade Sauce	\$450	Almond Stuffed Dates Wrapped in Bacon (214 cal)	\$295
Raspberry and Brie Wrapped in Puff Pastry (41cal)	\$550	Twin BBQ Shrimp Skewer (45 cal)	\$650
*Mini Quiche Trio (63 cal) Lorraine, Broccoli and Cheese, and Three Cheese	\$275	Blackened Shrimp and Cheese Grits with Tomato-Onion Relish, Bacon, Scallions, and Parmesan Cheese (203 cal)	\$675
Fried Green Tomatoes (100 cal) with Lemon Pepper Remoulade	\$225	Baked Sweet Potato Bites (130 cal) with Honey, Marshmallow, and Pecans	\$275
Q-Mac Bites (98 cal) Cheesy Macaroni Filled Phyllo Cups topped with Pulled Pork BBQ	\$325	Bacon Wrapped Water Chestnuts with Teriyaki Glaze	\$295
Beef & Bleu Bite (125 cal) Tender Sliced Beef with Horseradish Cream and Blue Cheese on Crostini	\$425		

*based on availability of item

LATE NIGHT



LATE NIGHT BITES

Service time is limited to 2 hours for all break and beverage items.
There is a minimum of 100 per order.

Mexican Street Corn Deviled Eggs	per 100 pieces \$250
Blackhawk Burger Sliders	\$500
Mini Fried Bologna Sandwiches with Celery Seed Mayo	\$300
Mozzarella Sticks with Stanislaus Tomato Chutney	\$200
Funnel Cake Fries with Cherry, Blueberry, and Citrus Compote	\$175
Mini Grilled Cheese and Tomato Soup Shooters	\$400
Make Your Own S'mores Station	\$7 per person
Chocolate Chip Cookies and Milk/Chocolate Milk	\$8 per person
Chocolate Dipped Rice Crispy Treats	\$24 per dozen
Baked Potato Bar <i>(see Reception Displays pg. 20)</i>	\$9.50 per person
Hot Dog Bar <i>(see Top Dog in Themed Breaks on pg. 24)</i>	\$13.50 per person
Chocolate Fountain Initial chocolate set-up for 50 people	\$75

Dipping Items

- 1 lb. Strawberries - \$25.75
- 1 Whole Pineapple (Diced) - \$19
- 1 lb. Marshmallows - \$8
- 1 lb. Pretzel Rods - \$15.68
- 250 Mini Eclairs - \$208.48 *(must be purchased 2-3 week lead time)*
- 1 Dozen Cookies - \$24
- 2 lbs. Cubed Rice Krispie Treats - \$43.48 *(approximately 180 1"x1" pieces)*
- 1 lb. Cubed Pound Cake - \$18

THEMED BREAKS

Themed break service time is limited to one hour.

Healthy Break (259 cal)

\$12 per person

Pita Chips with Roasted Red Pepper Hummus, Crisp Vegetables, Spinach Dip, and a Fresh Fruit Display

Mid-Day Parfait (223 cal)

\$11 per person

Vanilla Yogurt, Fresh Assorted Berries, and Crunchy Granola

Make Your Own Trail Mix (235 cal)

\$11 per person

Nuts, Crunchy Granola, Dried Fruits, Chocolate Chips, and Coconut

Nachos (758 cal)

\$13 per person

Tri Color Tortilla Chips, Nacho Cheese, Refried Beans, Carne Asada Ground Beef, Sour Cream, Cheddar Cheese, Pickled Jalapenos, and Diced Tomatoes

Death by Chocolate (670 cal)

\$12 per person

Chocolate Chip and White Chocolate Chip Cookies, Fudge Brownies, and Assorted Mini Candy Bars

Sports of All Sorts (564 cal)

\$12 per person

Popcorn, Warm Mini Pretzels with Beer Cheese, and Potato Wedges with Ketchup

Top Dog (590 – 672 cal)

\$13.50 per person

Kentucky Legend® All Beef Hot Dogs, Jalapeno Cheddar Dogs, and Polish Sausage Served with Rotella Buns, Chili, Diced Onion, Shredded Cheese, Ketchup, Mustard, and Mayo

Make Your Own Sundae Bar (250+ cal)

\$11 per person

Individual Cups of Vanilla and Chocolate Ice Cream with Assorted Toppings, including Chocolate Syrup, Strawberry Syrup, Chopped Nuts, Whipped Cream, and Cherries

Take a Cake Break (300 – 530 cal)

\$9 per person

Assorted Desserts with Toppings, including Whipped Cream, Chocolate Sauce, and Strawberry Sauce

Big O Bruschetta (140 cal)

\$11.50 per person

Variety of Toasted Crackers and Pita Chips and Specialty Toppings, Including Spicy Hummus (Grilled Eggplant, Olive Tapenade, Fresh Tomato, Basil and Garlic



BREAKS

THEMED

A LA CARTE



A LA CARTE BEVERAGES

Service time is limited to 2 hours for all break and beverage items.

House Blend Coffee	<i>\$55 per 1.5 gallons</i>
• Regular or Decaffeinated	
Infused Waters	<i>\$32 per 2.5 gallons</i>
• Lemon Cucumber	
• Peach Pomegranate	
• Lemon Watermelon	
• Red Raspberry Basil	
Assorted Fruit Juice	<i>\$24 per gallon</i>
• Apple	
• Cranberry	
• Orange	
12 oz. Bottled Water/Canned Sodas	<i>\$2.50 each</i>
• Pepsi	
• Diet Pepsi	
• Dr. Pepper	
• Starry	
Coffee Bar	<i>\$4.50 per person</i>
• Regular or Decaffeinated with Whipped Cream and Three Flavored Syrups	
Fresh Brewed Ice Tea	<i>\$65 per 3 gallons</i>
Hot Tea	<i>\$55 per 1.5 gallons</i>
Hot Chocolate	<i>\$55 per 1.5 gallons</i>
Fresh Homestyle Lemonade or Fruit Punch	<i>\$22 per gallon</i>
OCC Freshly Squeezed Lemonade Stand	<i>\$4 per person</i>
10oz. Bottled Juices	<i>\$3 each</i>
20 oz. Bottled Aquafina Water or Sodas	<i>\$3 each</i>

A LA CARTE BREAKS AND SNACKS

Sausage, Egg, and Cheese Biscuit (746 cal)	<i>\$60 per dozen</i>
Breakfast Burritos with Salsa (857 cal)	<i>\$60 per dozen</i>
• Bacon, Egg, Cheese, and Potato	
Hard Boiled Eggs (80 cal)	<i>\$15 per dozen</i>
Individual Breakfast Cereals with Milk (142 cal)	<i>\$5 each</i>
Assorted Individual Yogurts (50 cal)	<i>\$3 each</i>
Sliced Fresh Seasonal Fruits (139 cal)	<i>\$5.75 per person</i>
Whole Fresh Fruits (80 cal)	<i>\$2 each</i>
• Apples, Bananas, Oranges, Pears	

Bagels with Cream Cheese (58 cal)	\$26 per dozen
• Plain, Blueberry, Cinnamon Raisin	
Fresh Baked Muffins (200 cal)	\$26 per dozen
Assorted Danish (250 cal)	\$26 per dozen
Cinnamon Rolls (580 cal)	\$26 per dozen
Assorted Donuts (225-350 cal)	\$26 per dozen
Assorted Donuts from Local Bakery (225-350 cal)	\$40 per dozen
Assorted Fresh Baked Cookies (170 cal)	\$26 per dozen
Scones (serves 12) (410 cal)	\$28 per dozen
Assorted Granola Bars (90 cal)	\$2 each
Orange, Walnut, or Chocolate Fudge Brownies (220 cal)	\$28 per dozen
Chips, Popcorn, or Pretzels (serves 10) (160 cal)	\$9 per pound
Individual Bags of Assorted Dry Snacks (240 cal)	\$2 each
• Chips	
• Pretzels	
• Please inquire for additional options	
Assorted Candy Bars (280 cal)	\$2 each
Rice Krispy Treats® (160 cal)	\$24 per dozen
Individual Ice Cream Novelty Bars	\$4 each

BAR MENU

Premium Wines and Specialty Bourbons are not standard menu items. Please ask your Event Manager to customize your bar selections. Additional charges may apply.

Premium Wine List

\$48 per bottle

-Quantity and Varietals must be pre-ordered-

Altos Del Plata Cabernet Sauvignon (125 cal)

Altos Del Plata Chardonnay (150 cal)

Altos Del Plata Malbec (125 cal)

-Other Varietals available. Please ask your Event Manager-

Specialty Bourbons

\$8 - \$10 each

Baker's Bourbon 7 year (108 cal)

Four Roses Single Barrel (86 cal)

George Dickel (91 cal)

Green River Bourbon

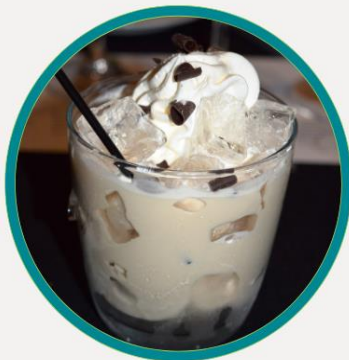
Green River Rye

Green River Wheated

Jim Beam Black 8 Year - Double Aged (90 cal)

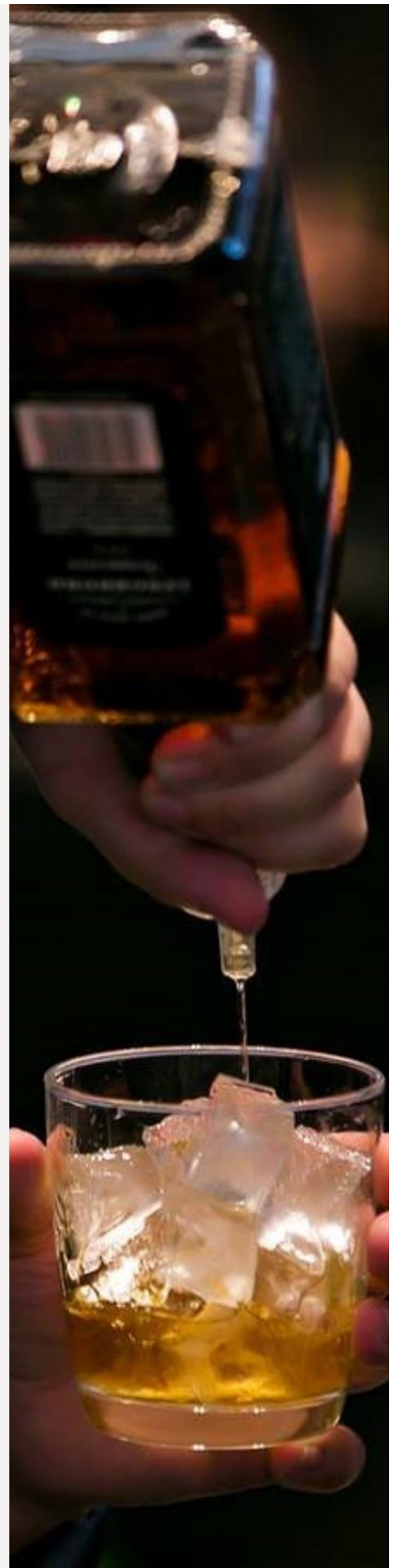
Knob Creek Single Barrel RSV (116cal)

Woodford Reserve (125 cal)



Interested in having a **Specialty or Themed Drink** for your event? Ask your Event Manager for details! Additional charges may apply.

All bar menu pricing inclusive of Catering Management Charge and Sales Tax. Menu and pricing subject to change. Special requests can be accommodated. Restrictions may apply. Menu items presentation may differ from photos depicted.



ITEMS WITH STANDARD BAR

Spirits

Astral Tequila (81cal)	\$7 each
Captain Morgan Coconut Rum (79 cal)	
Captain Morgan Spiced Rum (71 cal)	
Captain Morgan White Rum (80 cal)	
Jack Daniels (97 cal)	
Tanqueray Gin (94 cal)	
Tanqueray Sterling Vodka (86 cal)	

Spirits

Bulleit Bourbon (91 cal)	\$8 each
Bulleit Bourbon Rye (125 cal)	
Crown Royal (80 cal)	
Crown Royal Apple (80 cal)	
Green River Bourbon	
Green River Rye	
Green River Wheated	
Makers Mark (90 cal)	
Tito's Vodka (98 cal)	

Cordials

Amaretto (138 cal)	\$7 each
Peach Schnapps (90 cal)	

Domestic Bottled Beers

12 oz. glass bottles	\$5 each
Pre-ordered by case of 24	\$98
16 oz. aluminum bottles	\$6 each
Bud Light (110 cal)	
Budweiser (145 cal)	
Busch Light (95 cal)	
Coors Light (102 cal)	
Michelob Ultra (95 cal)	
Miller Lite (96 cal)	

Premium Beers (12 oz.)

Pre-ordered by case of 24	\$6 each
Blue Moon (164 cal)	\$144
Cider Boys First Press (204 cal)	
Cider Boys Strawberry Magic (200 cal)	
Corona Extra (149 cal)	
New Belgium Fat Tire (155 cal)	
Rhinegeist Truth IPA (216 cal)	
Sam Adams Boston Lager (175 cal)	
Stella Artois (154 cal)	
Yuengling Lager (128 cal)	

Craft Cocktails (12 oz.)

Pre-ordered by case of 24	\$6 each
Truly Mixed Berry Spiked Seltzers (100 cal)	\$144
• Raspberry Lime, Mixed Berry, Blueberry Acai, Black Cherry	

Craft Cocktails (12 oz.)

Pre-ordered by case of 24	\$8 each
Monaco Craft Cocktail Cans (162 cal)	\$192
• Blue Crush, Mango Peach, Citrus Rush Tropic Rush, Black Raspberry, Cranberry, Tequila Lime Crush	
Mule 2.0 Moscow Mule Cocktail Can (168 cal)	

House Wine (by the glass)

Sycamore Lane Cabernet Sauvignon (150 cal)	\$7 per glass
Sycamore Lane Pinot Noir (155 cal)	
Sycamore Lane Chardonnay (180 cal)	
Yellow Tail Pink Moscato (148 cal)	

House Wine (by the bottle)

-must be pre-ordered-	\$28 per bottle
Sycamore Lane	
• Chardonnay, Cabernet Sauvignon, Pink Moscato, Pinot Noir, and Merlot	

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