



Catering and Bar Menus



A photograph of Executive Chef Michael Thorp, a man with a friendly expression, wearing a traditional white chef's uniform and a tall white toque. He is standing in a professional kitchen setting. In the foreground, a large, succulent roasted bird, possibly a turkey or duck, is garnished with fresh white and red flowers. A teal vertical banner is positioned to the right of the chef, containing the text 'Meet Your Executive Chef!'.

Executive Chef, Michael Thorp

Classically Trained. Regionally Inspired. Modern American Cuisine.

Culinary artistry is an act of deep respect for the ingredients, the land, and the people involved. This philosophy was shaped during his childhood, spent on his grandparents' dairy farm in rural Southern Illinois. There, he learned the value of hard work and careful planning, witnessing firsthand the dedication it takes to bring food to the table. Thorp's unique blend of reverence and passion is evident in his cooking, which is both elegantly refined and deeply comforting. His classical French culinary education was reinforced during his time in Provence, where he worked at the luxurious Domaine de Valmouriane. This experience, forever etched in his work, solidified his dedication to quality and technique.

With a skillset honed at renowned establishments like The Fabulous Fox Theatre in St. Louis, Missouri, Thorp has a proven ability to lead and innovate. He is known for creating dishes that are not just meals, but experiences—each one a reflection of his personal journey and a tribute to the idea that the best food is an expression of artistry and passion.

Ready for a taste? We look forward to you and your guests dining with us!

Breakfast	Pages 4 - 5
Lunch	Pages 7 - 9
Dinner	Pages 10 - 11
Action Stations	Page 12
Salad Enhancements	Page 12
Sides	Page 13
Desserts	Page 14
Reception Displays	Pages 15 - 16
Hors d'Oeuvres (Cold and Hot)	Pages 17 - 18
Themed Breaks	Page 19
Late Night Bites	Page 20
A La Carte	Pages 21 - 22
Dietary Restrictions	Page 23
Bar Menu	Pages 24 - 25

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.

On The Menu!





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 **\$21.25 per person** (996 calories)

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

Smother's Park **\$20.25 per person** (937 calories)

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

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

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

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 **\$12.50 per person** (415 calories)

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

Express Continental **13.50 per person** (1,086 calories)

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

Executive Continental **\$14.50 per person** (507 calories)

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

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 calories)

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

\$19.25 per person

Biscuits and Gravy

(628 - 1,108 calories)

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

\$19.25 per person

Sunrise On The Ohio

(776 calories)

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

\$19.25 per person

OWB Benedict

(670 - 1,000 calories)

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

\$22.50 per person

Under The Tuscan Sun

(512 calories)

Frittata with Spinach and Sundried Tomatoes
Rosemary Roasted Potatoes
Biscotti

\$18.25 per person

BREAKFAST ENHANCEMENTS

Fluffy Scrambled Eggs

2 Applewood Sausage Patties or 3 Slices of Smoked Bacon

Vanilla Yogurt with Fresh Berries and Crunchy Granola

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

Berry Bread Pudding

Apple Cinnamon Bread Pudding

Priced per person

\$3.50

\$4.75

\$6

\$6.25

\$6.50

\$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

\$30 per person

(1,147 calories)

- 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, Sour Cream, Onions, and Shredded Cheese with Salsa or Taco Sauce
- Choice of 2 Sides
- Churros with Cinnamon Raspberry Sauce and Whipped Cream

Kentucky Burger Bar

\$26 per person

(1,164 calories)

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

The Cajun

\$30 per person

(713 calories)

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

Soup and Salad Bar

\$28 per person

(821 calories)

- 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

\$28 per person

(883 calories)

- 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



Little Italy

(2,030 calories)

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

\$29 per person

The All American

(527 calories)

- 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

\$31 per person

Southern Comfort

(1,590 calories)

- (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

\$31.50 per person

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

\$21 per person

(996 calories)

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

Turkey Club Sandwich

\$22 per person

(757 calories)

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

Chef Salad

\$25.50 per person

(570 calories)

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

Waldorf Chicken Salad Croissant

\$22 per person

(1,292 calories)

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

Chicken Cobb Salad

\$25.50 per person

(401 - 560 calories)

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

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

\$29 per person

(333 calories)

Boneless Roasted Carved Pork Loin topped with a Bulleit Bourbon Glaze

Gouda Chicken

\$29 per person

(286 calories)

Marinated Grilled Chicken Breast topped with Smoked Gouda

Monterey Chicken

\$29 per person

(286 calories)

Southwestern Spice Rubbed Chicken Breast topped with Pepper Jack Cream Sauce and Pico de Gallo

OCC Chicken Picatta

\$29 per person

(244 calories)

Sautéed Chicken Breast topped with Lemon Caper Butter Sauce

Creole Chicken

\$29 per person

(311 calories)

Grilled Chicken Breast Simmered with Creole Spices, Tomatoes, Onions, Peppers, and Celery

Pot Roast

\$33 per person

(458 calories)

Tender Slow Roasted Beef topped with Gravy, Carrots, and Celery

Orange Roughy or Atlantic Cod

Market Price

(183 - 244 calories)

Orange Roughy or Atlantic Cod with a Parmesan and Dill Butter Sauce

Kentucky Legend Hot Brown

\$29 per person

(592 calories)

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

Kentucky Legend Chicken Cordon Bleu

\$30 per person

(360 calories)

Grilled Chicken Breast topped with Kentucky Legend Ham and Swiss Cheese with a Mustard White Wine Sauce



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

\$18.95 per person

(949 - 1,019 calories)

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

Chicken Wrap

\$18.95 per person

(1,377 calories)

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

Croissant Sandwiches

\$19.95 per person

(994 - 1,105 calories)

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

\$16.95 per person

(1,000 calories)

Assortment of Grilled Vegetables, Mixed Greens, Lettuce, Tomato, and Herb Cream Cheese folded neatly in a Fresh Honey Wheat Wrap

Italian Hoagie

\$19.95 per person

(956 calories)

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 calories)

- 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

Market Price

The New Yorker

(668 calories)

- Mixed Greens topped with Grape Tomatoes, Cucumbers, Pickled Red Onions, Sliced Black Olives, and Herbed Croutons 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

Market Price

The Legendary

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

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

\$38 per person

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 calories)

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

Market Price

Herbaceous Duet

(395 calories)

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

Market Price

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

\$31 per person

(269 calories)

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

Roasted Red Pepper Chicken

\$31 per person

(204 calories)

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

Boursin Chicken

\$31 per person

(188 calories)

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

Salmon

Market Price

(210 calories)

Baked Atlantic Salmon with Citrus Dill Leek Sauce

Chilean Sea Bass

Market Price

(288 - 576 calories)

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

New York Strip

Market Price

(366 - 458 calories)

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

Filet Mignon

Market Price

(845 calories)

Six Ounce Bacon Wrapped Filet of Beef topped with Sauce of Choice

Prime Rib

Market Price

(916 calories)

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

Black and Blue Sirloin

Market Price

(575 calories)

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

Filet and Shrimp

Market Price

(438 calories)

4 oz. Filet of Beef topped with Garlic Butter Shrimp

Braised Beef Short Rib

Market Price

(576 calories)

Braised Beef Short Rib with a Horseradish Vinaigrette

Chicken Dijonnaise

\$31 per person

(392 calories)

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

Turkey Wellington

Price

(697 calories)

Tender Cut Turkey Breast Layered with Cornbread Stuffing and Seasoned Mirepoix in a Delicate Puff Pastry

Bulleit Bourbon Loin Chop

\$32 per person

(333 calories)

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

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 **\$250**
Serves 50 guests (563 calories)
Pork Loin Glazed and served with a Dijon Mustard Sauce

Roasted Turkey **\$275**
Serves 50 guests (649 calories)
Slow Roasted Turkey Breast served with Sage Turkey Gravy and Cranberry Sauce

Kentucky Legend Ham **\$350**
Serves 50 guests (526 calories)
Pineapple Glazed Slow Roasted Ham served with Pineapple Chutney

Herb Crusted Prime Rib **Market Price**
Serves 50 guests (994 calories)
Served with Au Jus and Horseradish Sauce

Garlic Studded Steamship of Beef **Market Price**
Serves 150 guests (250 calories)
Served with Au Jus and Horseradish Sauce

Coffee & Cocoa Crusted New York Strip **Market Price**
Serves 25 guests (366 calories)
Served with Rosemary Au Jus and Horseradish Cream Sauce



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 calories)

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

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

Caesar Lettuce, Parmesan Cheese, Herbed Croutons, Cherry Tomatoes, and Parmesan Crisp tossed with House made Caesar Dressing (180 calories)

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

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



STARCH SIDES

Butter Whipped Potatoes
Garlic and Herb Penne Pasta
Housemade Seasoned Chips
Maple Ginger Whipped Sweet Potatoes
Parmesan and Chive Roasted Red Potatoes
Penne with House Made Marinara
Roasted Garlic Smashed Red Potatoes
Rosemary Roasted Red Potatoes
Spanish Rice Pilaf
Wild Rice Pilaf

SIDE ENHANCEMENTS

Available for an additional \$3 per person.

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

Available for an additional \$4 per person.

Au Gratin Potatoes with Smoked Gouda
Baked Potato (butter and sour cream on the table)
Bleu Cheese and Chive Mashed Potatoes
Macaroni and Cheese
Mushroom and Asparagus Risotto
Prosciutto Wrapped Asparagus
Roasted Red Pepper Mashed Potatoes
Tri Color Roasted Potatoes
Truffle Parmesan Whipped Potatoes

VEGETABLE SIDES

Buttered Corn
Cajun Roasted Vegetable Medley
Country Style Green Beans
Fiesta Corn with Roasted Peppers
Honey Glazed Carrots
Roasted Vegetable Medley
Steamed Broccoli with Herb Butter
Squash Medley in Herb Butter
Tuscan Green Beans Medley

Available for an additional \$6 per person.

May be added to any Plated Meal or Buffet.
Side Caesar Salad
Side House Salad



Sides



Desserts

STANDARD DESSERTS

Assorted Cheesecakes
Banana Cream Pie
Boston Cream Pie
Carrot Cake with Maple Crème Anglaise and Shaved Carrots
*Coconut Cake
Double Chocolate Cake with Chocolate Sauce and Chocolate Chips
*Lemon Cake
Mousse Cups (Chocolate or Strawberry)
Peach, Apple, or Cherry Cobbler
Red Velvet Cake with Strawberry Sauce

DESSERT ENHANCEMENTS

Available for an additional \$4 per person.

Hershey's Chocolate Cake with Raspberry Sauce and Fresh Raspberries
Lemon Cream Cake with Candied Lemon Wedge
Macerated Berries with Whipped Cream
NY Cheesecake with Choice of Toppings:
• Strawberry Sauce, Fresh Strawberries, White Chocolate and Raspberry Sauce

Available for an additional \$5 per person.

Apple Crisp Tart with Whipped Cream
Derby Pie
Fresh Berry Tart with Whipped Cream
Individual Lava Cakes with Fresh Berries and Whipped Cream
Strawberry Shortcake
Triple Chocolate Mousse Cake with Chocolate Sauce and Chocolate Chips

Available buffet style only.

Banana Bread Pudding with Bourbon Caramel Sauce

*based on item availability

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

\$12 per person

(758 calories)

Tri Color Tortilla Chips, Carne Asada
Ground Beef, Refried Beans, Queso Sauce,
Sour Cream, Diced Tomatoes and Red
Onions, Salsa, and Guacamole

Pasta Station

\$9.95 per person

(757 calories)

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

\$5.95 per person

(136 calories)

Cantaloupe, Honeydew, Pineapple, and
Watermelon topped with Fresh Assorted
Berries and served with Honey-Yogurt
Dipping Sauce

Domestic and Imported Cheese Display

\$6.95 per person

(714 calories)

Chef's Assortment of Domestic and Imported
Gourmet Cheeses with Entertainment Crackers

Farmer's Market Crudité

\$4.75 per person

(142 calories)

Cherry Tomatoes, Cucumber, Broccoli,
Cauliflower, Bell Peppers, and Baby Carrots
served with Ranch and Blue Cheese Dressings

Antipasto Display

\$16 per person

(295 calories)

Salami, Capricola, Prosciutto, Provolone
Cheese, Marinated Country Olive Mix,
Caprese Salad, and Giardiniera

Make Your Own Mac 'n Cheese

\$8.95 per person

(587 calories)

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

\$16 per person

(180 calories)

Boneless Chicken Tenders served with
Ranch, Sweet Chili Sauce, Honey Mustard,
Ketchup, and French Fries

Walking Taco

\$15 per person

(404-530 calories)

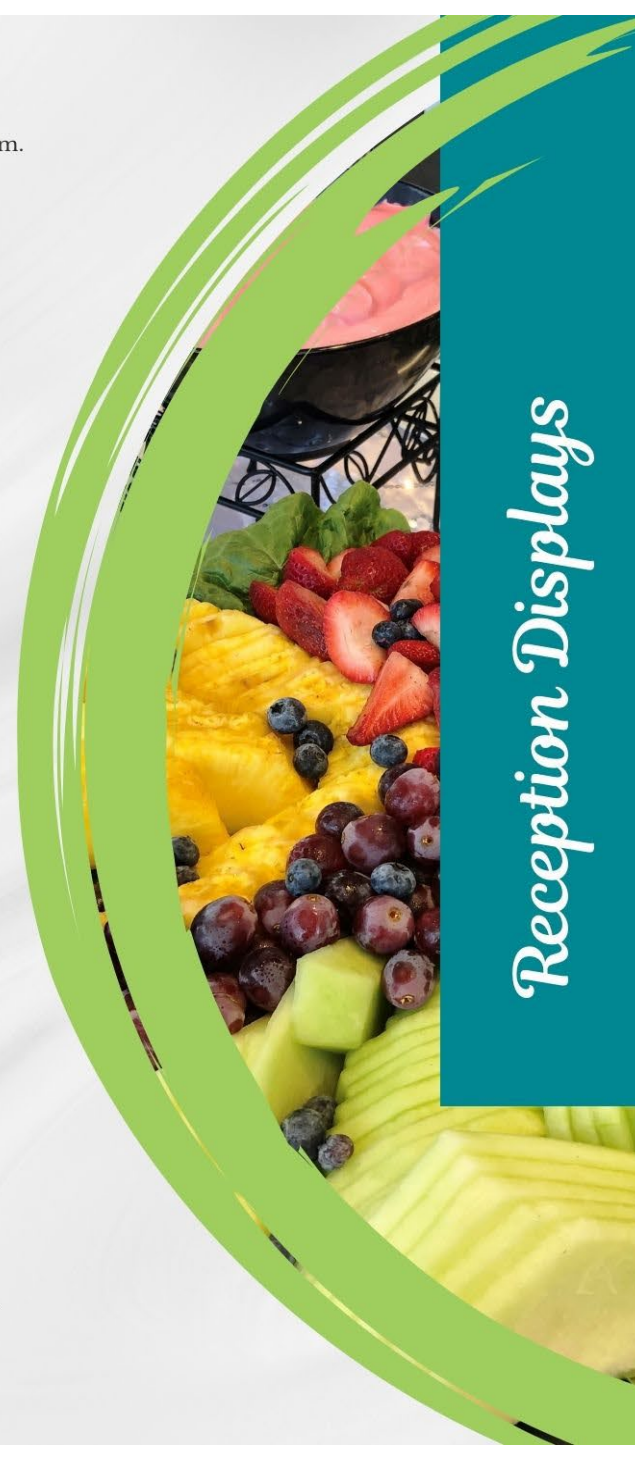
House made Seasoned Ground Beef,
Individual Bags of Corn Chips and Doritos®,
Cheddar Cheese, Sour Cream, Jalapenos,
Pico de Gallo, and Salsa

Parmesan and Herbed Potato Wedges

\$9 per person

(47 calories)

Crispy Baked Potato Wedges with Bacon Bits,
Chives, Sour Cream, and Choice of Sauce
• BBQ, Ranch, or Honey Mustard



Reception Displays

RECEPTION DISPLAYS (CONTINUED)

Fajita Station

\$12 per person

(207 calories)

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

\$9.50 per person

(160 - 640 calories)

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

Assorted Petit Four Dessert Display

\$400 (if available)

(67 calories per piece)

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 Warm with Assorted Chips and Crostini. There is a minimum of 50 guests per order.

Salsas

- Choice of Green Chili Salsa, Roasted Salsa Verde, or Fire Roasted Corn and Black Bean

Priced per person
\$3.50

Beer Cheese and Pretzels

\$3.95

Buffalo Chicken Dip

\$4.50

Kentucky Legend Hot Brown Dip

\$4.50

Spinach Artichoke Dip

\$3.95

Queso Con Carne

\$5.50

Mexican Street Corn Dip

\$3.95



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 calories) Tomato/Parmesan, Grilled Vegetable/Goat Cheese, Wild Mushroom/Boursin Cheese	\$250	Smoked Salmon on Sliced Cucumber Wheel (36 calories) topped with Lemon-Dill Cream Cheese	\$325	Kentucky Legend Ham On Party Rolls (152 calories) with Whole Grain Mustard	\$250
Trio of Hummus with Pita Chips (52 calories) Roasted Red Pepper, Olive, and Roasted Garlic	\$195	Fig and Blue Cheese Flatbread (412 calories) with Balsamic Syrup	\$250	Savory Chicken Salad in Phyllo Shell (66 calories)	\$195
Veggie Shooters (34 calories) with Choice of Ranch, French, or Jalapeno Ranch	\$325	Icebox Cake Shooters (80 - 100 calories) • Chocolate (Brownie, Chocolate Pudding, and Whipped Cream) • Strawberry Shortcake (Cake, Strawberries, and Whipped Cream)	\$275	Fruit Kabobs (43 calories)	\$300
Jumbo Shrimp Cocktail (39 calories) served Chilled with Cocktail Sauce and Lemon Wedges	\$395			Roasted Marinated Vegetable Kabobs (48 calories)	\$250
				B.L.T. Deviled Eggs (82 calories)	\$225
				Mexican Street Corn Deviled Eggs (90 calories)	\$225



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 calories) with Sweet Chili Sauce	\$275	Mini Crab Cakes (58 calories) with Spicy Remoulade Sauce	\$450	Mini Meatballs (60 - 107 calories) • Chipotle Pork with Honey-Chipotle Glaze • Italian with Roasted Red Pepper Marinara	\$215
---	--------------	---	--------------	---	--------------

HOT HORS D'OEUVRES

(CONTINUED)

Q-Mac Bites \$325
(98 calories)
Cheesy Macaroni Filled Phyllo Cups
topped with Pulled Pork BBQ

Beef & Bleu Bite \$425
(125 calories)
Tender Sliced Beef with Horseradish Cream
and Blue Cheese on Crostini

Fried Green Tomatoes \$225
(100 calories)
with Lemon Pepper Remoulade

Baked Sweet Potato Bites \$275
(130 calories)
with Honey, Marshmallow, and Pecans

Bacon Wrapped Water Chestnuts \$295
(67 calories)
with Teriyaki Glaze

**BBQ Pork Belly and Grilled
Pineapple Skewers** \$250
(95 calories)

Mac 'n Cheese Bites \$300
(58 calories)

Wisconsin Cheese Curds \$300
(111 calories)

**Korean or Owensboro BBQ
Pork Sliders** \$325
(246 calories)

**Raspberry and Brie Wrapped
in Puff Pastry** \$550
(41 calories)

Crab Stuffed Mushrooms \$395
(43 calories)

***Southwestern Chicken Egg
Rolls with Green Chile Salsa** \$395
(190 calories)

Spanakopita \$275
(230 calories)

**Feta and Sun Dried Tomato
Stuffed Phyllo** \$325
(90 calories)

**Almond Stuffed Dates Wrapped
in Bacon** \$295
(214 calories)

Twin BBQ Shrimp Skewer \$650
(45 calories)

**Blackened Shrimp and
Cheese Grits** \$675
(203 calories)
with Tomato-Onion Relish, Bacon,
Scallions, and Parmesan Cheese

Jalapeno Poppers \$275
(90 calories)
with Melba Sauce

***Mini Quiche Trio** \$275
(63 calories)
Lorraine, Broccoli and Cheese, and
Three Cheese

*based on item availability





Themed Breaks

THEMED BREAKS

Themed break service time is limited to one hour.

Healthy Breaks

\$12 per person

(259 calories)

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

Mid-Day Parfait

\$11 per person

(223 calories)

Vanilla Yogurt, Fresh Assorted Berries, and Crunchy Granola

Make Your Own Trail Mix

\$11 per person

(235 calories)

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

Nachos

\$13 per person

(758 calories)

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

Death by Chocolate

\$12 per person

(670 calories)

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

Sports of All Sorts

\$12 per person

(564 calories)

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

Top Dog

\$13.50 per person

(590 - 672 calories)

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

\$11 per person

(250+ calories)

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

\$9 per person

(300 - 530 calories)

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

Big O Bruschetta

\$11.50 per person

(140 calories)

Variety of Toasted Crackers and Pita Chips and Specialty Toppings, Including Spicy Hummus

- Roasted Vegetable with Goat Cheese, Olive Tapenade, Fresh Tomato, Basil and Garlic

LATE NIGHT BITES

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

Chocolate Fountain **\$250**

(price for initial set up for 50 people)

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

Make Your Own S'mores Station **\$7 per person**

Chocolate Chip Cookies **\$8 per person** and Milk/Chocolate Milk

Chocolate Dipped Rice **\$24 per dozen** Crispy Treats

Baked Potato Bar **\$9.50 per person** (Please see Receptions Display on page)

Hot Dog Bar **\$13.50 per person** (Please see Themed Breaks on page)

Price per 100 Pieces

Mexican Street Corn **\$250** Deviled Eggs

Blackhawk Burger Sliders **\$500**

Mini Fried Bologna Sandwiches **\$300** with Celery Seed Mayo

Mozzarella Sticks **\$200** with Stanislaus Tomato Chutney

Funnel Cake Fries **\$175** with Cherry, Blueberry, and Citrus Compote

Mini Grilled Cheese and Tomato Soup Shooters **\$400**



A LA CARTE BEVERAGES

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

House Blend Coffee \$55 per 1.5 gallons

- Regular or Decaffeinated

Coffee Bar \$4.50 per person

- Regular or Decaffeinated with Whipped Cream and Three Flavored Syrups

Infused Waters \$32 per 2.5 gallons

- Lemon Cucumber
- Peach Pomegranate
- Lemon Watermelon
- Red Raspberry Basil

Assorted Fruit Juice \$24 per gallon

- Apple
- Cranberry
- Orange

12 oz. Bottled Water/
Canned Sodas \$2.50 each

- Pepsi
- Diet Pepsi
- Dr. Pepper
- Starry

Fresh Brewed Ice Tea \$65 per 3 gallons

Hot Tea \$55 per 1.5 gallons

Hot Chocolate \$55 per 1.5 gallons

Homestyle Lemonade \$22 per gallon
or Fruit Punch

OCC Freshly Squeezed \$4 per person
Lemonade Stand

10oz. Bottled Juices \$3 each

20 oz. Bottled Aquafina \$3 each
Water or Bottled Sodas

A LA CARTE BREAKS & SNACKS

Sausage, Egg, and Cheese Biscuit
\$60 per dozen

Breakfast Burritos with Salsa
\$60 per dozen

- Bacon, Egg, Cheese, and Potato

Steak, Egg, and Cheese Bagel
\$60 per dozen

Whole Fresh Fruits
\$2 each

- Apples, Bananas, Oranges, Pears

Hard Boiled Eggs
\$15 per dozen

Individual Breakfast Cereals with Milk
\$5 each

A LA CARTE BREAKS & SNACKS (CONTINUED)

Assorted Individual Yogurts
\$3 each

Sliced Fresh Seasonal Fruits
\$5.75 per person

Bagels with Cream Cheese
\$26 per dozen
• Plain, Blueberry, Cinnamon Raisin

Fresh Baked Muffins
\$26 per dozen

Assorted Danish
\$26 per dozen

Cinnamon Rolls
\$26 per dozen

Assorted Granola Bars
\$2 each

Assorted Donuts
\$26 per dozen

Assorted Donuts from Local Bakery
\$40 per dozen

Assorted Fresh Baked Cookies
\$26 per dozen

Scones (serves 12)
\$28 per dozen

Orange, Walnut, or Chocolate Fudge
Brownies
\$28 per dozen

Chips, Popcorn, or Pretzels (serves 10)
\$9 per pound

Rice Krispy Treats®
\$24 per dozen

Individual Bags of Assorted Dry Snacks
\$2 each

- Chips
- Pretzels
- Please inquire for additional options

Assorted Candy Bars
\$2 each

Individual Ice Cream Novelty Bars
\$4 each



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

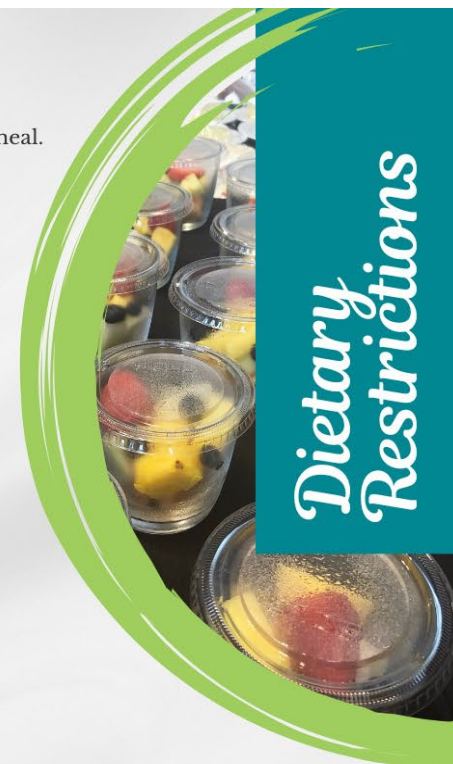
Since most sides are Vegan, Gluten Free, and Vegetarian, you may choose the Side from the regular meal if appropriate, and we will replace the protein with:

- 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

*Sauce is Not Gluten Free





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

\$54 per bottle

- Quantity and Varietals Must be Pre-Ordered -
Altos Del Plata Cabernet Sauvignon
Altos Del Plata Chardonnay
Altos Del Plata Malbec

Other Varietals available. Please ask your Event Manager

Specialty Bourbons

\$8 - \$14 each

Baker's Bourbon 7 year
Four Roses Single Barrel
George Dickel
Green River Bourbon
Green River Rye
Green River Wheated
Jim Beam Black 8 Year - Double Aged
Knob Creek Single Barrel RSV
Woodford Reserve

BAR SELECTIONS

Domestic Bottled Beers

12 oz. glass bottles

- Pre-ordered by case of 24 - **\$144**

16 oz. aluminum bottles

\$7 each

Bud Light
Budweiser
Busch Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling Flight
Yuengling Lager

Premium Beers

12 oz.

Pre-ordered by case of 24

\$168

Blue Moon
Cider Boys First Press
Cider Boys Strawberry Magic
Corona Extra
New Belgium Fat Tire
Rhinegeist Truth IPA
Sam Adams Boston Lager
Stella Artois

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.

BAR SELECTIONS (CONTINUED)

Spirits

\$9 each

Astral Tequila
Captain Morgan Coconut Rum
Captain Morgan Spiced Rum
Captain Morgan White Rum
Jack Daniels
Tanqueray Gin
Tanqueray Sterling Vodka

Spirits

\$9 each

Bulleit Bourbon
Bulleit Bourbon Rye
Crown Royal
Crown Royal Apple
Green River Bourbon
Green River Rye
Green River Wheated
Makers Mark
Tito's Vodka

Premium Spirits

\$12 each

Basil Hayden
Blade and Bow
Four Roses
Green River Full Proof

Cordials

\$9 each

Amaretto
Peach Schnapps

Craft Cocktails

12 oz.

\$7 each

Pre-ordered by case of 24

\$168

Truly Mixed Berry Spiked Seltzers

- Raspberry Lime, Mixed Berry, Blueberry Acai, Black Cherry

Craft Cocktails

12 oz.

\$9 each

Pre-ordered by case of 24

\$216

Monaco Craft Cocktail Cans

- Blue Crush, Mango Peach, Citrus Rush
Tropic Rush, Black Raspberry, Cranberry, Tequila Lime Crush
Mule 2.0 Moscow Mule Cocktail Can

House Wine (by the glass) **\$8 per glass**

Sycamore Lane Cabernet Sauvignon
Sycamore Lane Merlot
Sycamore Lane Chardonnay
Yellow Tail Pink Moscato

House Wine (by the bottle) **\$28 per bottle**

-must be pre-ordered-

Sycamore Lane

- Chardonnay, Cabernet Sauvignon, Pink Moscato, and Merlot

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.

