

Policies

Guarantees

Masterson's Catering uses your final guarantee for staffing and food and beverage ordering purposes. Once a guarantee is received you will be responsible for payment based on your guarantee even if fewer guests actually attend. If more guests attend than your guarantee #, and we prepare additional products, or staff additional service, your billing will be based on the guarantee plus the additional # over your guarantee. A guarantee number of attendees is required **seven** working days prior to the function. In the event that the guarantee is not received **seven** working days prior to the event, we will assume the guarantee to be the maximum number previously expected. **Food and Beverage menu pricing will be guaranteed by Masterson's Catering 12 Months prior to your event.**

Service Labor Charges

It is agreed that the event will begin promptly at the scheduled time, and that all attendees will vacate the facility at the closing hour indicated. In addition, it is agreed that any changes made to the setup of the room must be done before the room has been prepared for the event. Failure to comply with these regulations may result in additional charges which will be used to cover the facilities extra expense.

A 19% labor charge is added to your final food and beverage billing. The service charge pays for the staff required to setup, serve, and cleanup your event. This fee is not a gratuity to the staff working your event. Gratuities are not required and are not added to your billing by Masterson's Catering. Gratuities are encouraged if you feel your service was more than outstanding. If you choose to add a gratuity to your bill, the gratuity is paid out immediately to the staff and is therefore non-refundable and non-adjustable.

Room Agreements

You will receive a deposit request in the mail once your space has been reserved. In order to place your reservation on a definite basis, you must sign and return this agreement and the deposit amount requested on or before the date listed on your deposit request. **The facility deposit is 75% refundable only if the facility is rebooked with a similar type and size event.**

Food and Beverage

Food and beverage may not be brought onto the premises unless given permission by your event coordinator. An exception to this rule would be a wedding cake. **All alcoholic beverages must be purchased through Masterson's Catering.** Masterson's Catering will not be held liable for any actions of its guests and invitees on or off premise if any alcoholic beverages are served at your function by anyone other than employees of Masterson's Catering. For liability reasons, leftover food must remain the property of Masterson's Catering.

Beverage Charges

Bartender prices are included with the listed prices provided if the bar is a host bar. Cash bars are available but the host of the function is responsible for a \$100.00 per bartender labor fee based on a four hour event duration. No cash bar sales minimum is required.

Taxes

It is agreed that any and all applicable taxes will be paid in addition to the charges listed in this menu and all written agreements. Tax exempt organizations must provide a copy of the tax-exempt certificate 72 hours prior to the function.

Payment and Billing

All charges are to be paid in full at least seven days prior to the event. If direct billing privileges are requested, a complete credit application must be received and approved by our credit manager two weeks prior to the function date. Masterson's will not bill social functions or political functions. Items that cannot be calculated prior to the end of the function, such as bar consumption, should be paid for at the end of the event by credit card. Cash, certified check, or money order is the preferred method of payment. **Personal checks will not be accepted unless received 14 days prior to the event date.**

Minimums

All Friday evening events have a minimum food and beverage requirement of \$7000.00.

Saturday events ending by 3pm have a minimum food and beverage requirement of \$5000.00.

Saturday events ending after 3pm have a minimum food and beverage requirement of \$8500.00.

Sunday events have a minimum food and beverage requirement of \$3000.00.

Weekday events have a \$12.00 food and beverage minimum per guest. Additional service labor fees will apply for groups under 100 guests or where the 19% standard fee does not meet service labor needs. Please call for special pricing for trade show or meeting only pricing.

Signature _____ Date ____/____/____ Date of Event ____/____/____

I have read and understand the above.

This form must be signed and returned with your facility deposit payment.

Historical Information

The Olmsted

The Olmsted, constructed between 1925 and 1927, is located on the campus of the former Masonic Widows and Orphans Home, 3701 Frankfort Avenue in the historic Crescent Hill-St. Matthews area. Designed by the architectural firm of Joseph and Joseph, the buildings were arranged on an elongated oval landscape plan with most of the buildings placed along the outer edge of the property, which extends roughly 80 acres. At the center of this plan lies The Olmsted. Once referred to as the dining hall, The Olmsted was the center of activity for all occupants of the Home. The Olmsted was named after Frederick Law Olmsted, Jr., of the nationally recognized landscape architectural firm, The Olmsted Brothers. The Olmsted Brothers were well recognized in Louisville at the time, having designed numerous parks and other projects in the city since the late nineteenth century. Frederick Law Olmsted Sr. was most famous for having designed Central Park in New York City. Frederick Law Olmsted Jr. continued the legacy of his family by specializing in the preservation of natural park like settings, especially in urban areas. Believing that natural environments provided healthier living conditions, he designed many of these areas for neighborhoods with a predominance of concrete. The Home's landscape design includes mature trees lining the paved driveways and two large grass areas in the center of the complex. This setting provided the occupants of the Home an abundance of natural space for activities and relaxation.

Masterson's Catering

Masterson's Catering has been a family owned and operated Louisville institution since 1938. As one of Louisville's first off premise caterers, we have the experience and the resources to insure the success of any event. To insure this success, the Masterson family is involved in every facet of our operation. Executive Chef Paul Masterson, a graduate of the Culinary Institute of America, the leading culinary institution in the United States, along with The Olmsted Executive Chef Oscar Hernandez and his professional culinary team will insure you receive only the finest menus available and present them with creativity and care. Special event coordinators Brian Masterson, Sueanna Masterson-Carroll, Andrew Masterson, and The Olmsted Facility Director Brenda Bush have planned over ten thousand receptions and corporate events. Their experience and creativity are yours to tap in planning your special event.

Catering is our joy. The Olmsted is a culmination of our experience and represents the "White Glove" division of Masterson's Catering.

Facility Information

Maximum Capacities

Capacities do not include dance floor or display space.

Room	Room Size	Seated Rounds of 10	Cocktail Reception Standup Only	Theater Style
Grand Foyer	47' x 54'	120	225	200
East Wing	64' x 67'	350	450	500
West Wing	64' x 67'	350	450	500
East Grounds	Five Acres			

Facility Rental Information

When renting The Olmsted for an event, your event rental includes usage of the entire facility should you so desire. Your group will not share event space or common areas with another function unless given permission by you. Approximately 5 acres of flat landscaped grounds are available immediately outside the East Wing should you desire outdoor reception, ceremony, or presentation space. An additional 10 acres immediately in front of the facility may be rented if available.

Rental Fees

Rental rates are based on a 4-hour event time with foodservice. Non foodservice event fees will be higher than those listed below and can only be calculated on an individual event basis. Additional hour rental on foodservice events over and above 4 hours will be billed at a rate of \$250.00 per hour plus the additional labor hours required. The Olmsted is available for wedding ceremonies prior to the reception. A fee of \$700.00 will be assessed for ceremonies inside and includes rehearsal time.

Monday through Thursday and Friday Lunch

\$400.00

Friday Evenings

\$1500.00

Saturday

\$1950*

(Events ending by 3:00pm \$900.00)

Sunday

\$750.00

Outside Grounds Rental

Outside grounds rental must be calculated on an event by event basis. Grounds rental is set by the property owner, (Masonic Homes Kentucky)

Vendor Setup and Cleanup

Vendors such as florists, musicians, bakers and the like, may begin setup 3 hours prior to the start time of your event. Removal of the vendor's equipment is required immediately following the event but in some cases items may be left and picked up the following morning. If more than 3 hours setup time prior to the event start time is needed then the additional hours, if available, will be billed at \$250.00 per hour.

 **Décor and Equipment** 

As a service to our clients, basic décor and equipment options are available through your event coordinator. We are not limited to the items that follow. We have event decorators and prop design professionals with whom we work with on a regular basis who can customize your event to meet its needs and themes.

The following equipment and services are included with your facility rental. **Tables, chairs, staging, public address systems and linens are for indoor uses only.**

Free Parking
Directional Valets (if the # of guests anticipated is over 500 guests)
50 60" Round Guest Tables
450 Padded Chivari Ballroom Chairs
Floor Length Table Linens for 60" Rounds and for 8' Banquet Tables and 72" Square Overlays
-See Coordinator for available linen colors
Linen Napkins
China Service
Silver Service
Glassware
Fireplace Mantle and Entry Silk Floral Arrangements
Window Candle Arrangements
Public Address Sound System
Podium
2 Microphones
Coat Racks and Coat Check Attendant (when needed)
24 x 24 Dance Floor
10 Pieces 4x8 Staging
Door Butlers
Gift Receptionists (When Needed)

Trade Show, Silent Auction and Multi Display Tables
30" x 96" Display Table Clothed to the Floor \$20.00
60" Round Display Table Clothed to the Floor \$20.00
**Additional table styles available.*

A reasonable amount of electrical power is available for bands and for trade show displays. Extension cords, tape and cord covers are the responsibility of the host or entertainment vendor.

If you anticipate heavy electrical needs please consult your event coordinator so that adequate electrical needs are insured.

All electrical cords laid by an outside vendor must be completely covered or taped by the user and said covering must meet final approval of The Olmsted management on duty.

Centerpieces

Guest table centerpieces are not included with your event. We do have decorating services available. Please consult your event coordinator.

Also available for additional charges...

Custom Ice Sculptures and Ice Bars, Tents, Outdoor Tables and Chairs, Chair Covers and Bows,
Custom Floral, Custom Table Linens, Invitations, Custom Chuppahs,
Valet Parking, Wedding Ceremony Accessories and much more!

 **Breakfast Menus** 

Continental

Orange, Apple and Tomato Juices
Fresh Brewed Coffee and Decaffeinated Coffee

≈

Sliced Bagels with Cream Cheese, Warm Buttery Croissants
Freshly Baked Muffins

≈

Sliced Seasonal Fresh Fruit
\$8.60 per guest

The Olmsted Continental

Orange, Apple and Tomato Juices
Fresh Brewed Coffee and Decaffeinated Coffee
Assorted Hot Teas

≈

Sliced Smoked Nova Salmon,
Cream Cheese and Chive, Cucumber and Capers

≈

Sliced Assorted Bagels, Banana Bread, Raisin Scones
Whipped Butter and Preserves

≈

White Chocolate Dipped Strawberries, Dark Chocolate Dipped Pineapple
Baked Apple Cinnamon Strudel
\$15.50 per guest

Healthy Choice Continental

Orange, Apple and Grapefruit Juices
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Teas

≈

Honey Granola, Mueslix & Assorted Cereals
With 2% and Skim Milk

≈

Low Fat and Fat Free Yogurt

≈

Banana Bread, Bran and Carrot Muffins
Margarine and Preserves

≈

Sliced Seasonal Fresh Fruits
\$12.00 per guest



Breakfast Menus



American Buffet

Chilled Orange Juice
Fresh Brewed Coffee and Decaffeinated Coffee
≈
Scrambled Eggs, Biscuits and Gravy
Crisp Bacon, Spicy Sausage, and Hash Browned Potatoes
≈
Sliced Fresh Seasonal Fruit, Yogurt Dip
\$12.00

The Olmsted Breakfast

Chilled Orange Juice
Fresh Brewed Coffee and Decaffeinated Coffee
≈
Sausage and Potato Egg Casserole
Country Buttered French Toast with Maple Syrup and Powdered Sugar
Canadian Ham
≈
Whole Baked Red Delicious Apple
Diced Pan Fried New Potatoes with Onion and Red Pepper
≈
Sliced Fresh Seasonal Fruit, Blueberry Crepes
\$15.00

Plated Breakfast

Chilled Orange Juice and Mint Iced Tea
Fresh Brewed Coffee and Decaffeinated Coffee
≈
Eggs Benedict with Canadian Back Bacon and Hollandaise Sauce, Roasted Asparagus,
Whole Baked Red Delicious Apple
≈
Baskets of Banana Bread and Carrot Nut Muffins
Butter, Margarine and Preserves
\$13.00 per guest

 **Brunch Reception** 

As your guests arrive, tuxedoed butlers will pass the following on silver trays garnished with fresh floral...
(Two Hours)

Mimosas
Bloody Mary Cocktails
Chilled Orange Juice
Champagne with Strawberries
≈

Guests tables will be centered with a skewered fresh fruit pineapple tree filled with strawberry creme and surrounded by assorted chocolate dipped fruits.
≈

Garden Station

Limestone Bibb Salad with Sliced Almonds, Red Onion, Sliced Cherry Tomatoes and Mandarin Oranges with a Raspberry Vinaigrette Dressing
Sliced Red and Yellow Tomatoes with Young Mozzarella and Fresh Basil Vinaigrette
Strawberry and Brie Skewers rolled in Honey and Almonds
≈

Omelet Station

Chef Attendants will prepare to order your guests choice of gourmet omelets
Choice of Fresh Herbs (Basil, Parsley, Thyme), Sautéed Onions, Sautéed Peppers, Sautéed Mushrooms, Feta Cheese, Sharp Cheddar, and Swiss Cheese, Diced Ham, and Crumbled Sausage, and Fresh Salsa
≈

Carving Station

Chef attendants will offer and carve the following...
Roasted Pork Loin stuffed with Apples, Cranberries and Pecans
And
Prime Rib of Beef, Au Jus
≈
Garlic Cheese Grits
Steamed Asparagus Hollandaise
Roasted New Potatoes

Coffee, Iced Tea

\$45.00

(Based on a minimum of 100 guests. Includes two hour listed passed cocktails)

 **A la Carte** 

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee
and Assorted Teas
Hot Chocolate
Orange, Apple, Grapefruit or Cranberry Juice
Lemonade or Iced Tea
Assorted Fruit Juices
Regular and Diet Soft Drinks (12oz can, poured)
2%, Skim or Chocolate Milk
Mineral Water
Flavored Mineral Water
Bottled Water

BAKERY

Assorted Muffins
Croissants
Danish Pastries
Bagels with Cream Cheese
Banana Bread
Lemon Poppyseed Bread
Sticky Cinnamon Buns
Fudge Brownies
Granola Bars
Giant Cookies
Biscotti
Assorted French Pastries
≈
Low Fat and Fat Free Yogurt
Sliced Fresh Seasonal Fruit
Seasonal Fresh Fruit Skewers with Yogurt Dip
Whole Fresh Fruit
Chocolate Dipped Strawberries
Assorted Ice Cream Bars and Frozen Fruit Bars
≈
Pretzels, Chips and Peanuts
Tortilla Chips with Salsa
Trail Mix

 **Theme Breaks** 

Health Break

Seasonal Fresh Fruit Skewers with
Yogurt Dip
Granola Bars
Selection of Fruit Juices
Mineral and Spring Water
Freshly Brewed Regular and
Decaffeinated
Coffee and Assorted Teas
\$8.50 per person

Conflicted Break

Garden Vegetable Tray with Ranch
Dip
Caramel Apples
Chocolate Covered Peanuts
Yogurt Pretzels
Sweet Tea
\$6.00 per guest

THE COOKIE MONSTER

Giant Cookies (peanut butter,
chocolate chip,
oatmeal raisin)
Fudge Brownies and Biscotti
2% and Chocolate Milk
Freshly Brewed Regular and
Decaffeinated
Coffee and Assorted Teas
\$6.50 per person

Ooooooh Break

Fried Apple Cinnamon Pie with
Vanilla Ice Cream
Double Chocolate Mousse Torte
Chocolate Fountain with Assorted
Accompaniments
Hazelnut Coffee, Vanilla Coffee
Regular and Decaffeinated Coffee
\$10.50 per person

FIESTA

Corn Chips
Black Bean Dip
Salsa
Guacamole
Sour Cream
Assorted Regular and Diet Soft Drinks
\$7.50 per person

Berry Good Break

Mountain Berry Muffins
Berries with Whipped Cream
Fruit and Berry Smoothies
Freshly Brewed Regular and
Decaffeinated
Coffee and Assorted Teas
\$9.00 per person

THE CAFÉ

Coffee Cake and Biscotti
Freshly Brewed Regular and
Decaffeinated
Coffee and Assorted Teas
Hot Chocolate
Flavored Syrups
Chocolate Shavings
Whipped Cream
\$7.00 per person

THE CANDY STORE

Selection of Chocolate Bars
Hard Candies
Peanuts
Potato Chips
Assorted Regular and Diet Soft Drinks
\$7.00 per person



Sandwich Lunch Buffet



All sandwich lunches are served with Freshly Brewed Regular and Decaffeinated Coffee and Tea. Includes choice of three selections from the accompaniment page.

SANDWICH LUNCH BUFFET ONE

Traditional Sandwiches

(1½ pieces per person)

Sliced House Breads (rye, white, whole wheat) garnished with lettuce and tomato where appropriate:

Roast Turkey Breast

≈

Smoked Pastrami

≈

Black Forest Ham and Swiss Cheese

≈

Tuna Salad

≈

Egg Salad

\$12.00 per person

SANDWICH LUNCH BUFFET TWO

Fancy Crustless Sandwiches

(4 pieces per person)

Smoked Salmon on pumpernickel with Wasabi Mayonnaise

≈

Bacon, Lettuce and Sundried Tomato

≈

Roast Turkey Breast with Cranberry Mayonnaise

≈

Grilled Vegetable and Asiago on Focaccia

≈

Roast Beef, Spinach and Horseradish Mayonnaise

\$12.50 per person

SANDWICH LUNCH BUFFET THREE

Deluxe Sandwiches

Select four of the following:

Tuna Salad on French Loaf with Alfalfa Sprouts

≈

Grilled Vegetables with Swiss Cheese in a Tomato Tortilla

≈

Roast Beef on Baguette with Dijon Mustard and Cheddar Cheese

≈

Smoked Salmon on Rye with Wasabi Mayonnaise

≈

Black Forest Ham and Swiss on a Croissant

≈

Hickory Smoked Turkey with Baby Greens and Swiss on Focaccia

≈

Curried Chicken Salad Croissant

\$14.50 per person



Sandwich Lunch Buffets



All sandwich lunches are served with Freshly Brewed Regular and Decaffeinated Coffee and Tea. Includes choice of three selections from the accompaniment page.

SANDWICH LUNCH BUFFET FOUR

Wraps

Select four of the wraps:

Turkey, Bacon & Avocado with Red Pepper Mayonnaise, Tomato and Lettuce in a Spinach Tortilla

≈

Egg Salad with Radish and Shredded Greens in a Tomato Wrap

≈

Salmon, Baby Lettuce, Soya and Sesame Mayonnaise in a Flour Tortilla

≈

Chicken, Blue Cheese, Mayonnaise, Celery, Walnut and Sundried Cherry in a Flour Tortilla

≈

Gravlax, Cream Cheese, Cucumber, Red Onion and Caper in a Whole Wheat Tortilla

≈

Mixed Baby Lettuce, Roasted Red and Yellow Peppers, Roma Tomatoes, Bocconcini and Sundried Tomato Mayonnaise in a Tomato Wrap

\$14.50 per person

Sandwich Lunch Accompaniments

SOUPS

Vegetable Soup

Tomato Basil Bisque

Potato Leek

Cream of Asparagus

Corn Chowder

Chicken Vegetable Soup

Cream of Broccoli

Wild Mushroom Consommé

SALADS/ SIDES

Tossed Greens with Assorted Dressings

Traditional Greek Salad

Bow Tie Pasta Salad with Sun Dried Tomatoes and Artichokes

Broccoli Raisin Slaw

Red Bliss Potato Salad

Vegetable Pasta Salad

Fresh Fruit Salad

Creamy Coleslaw

Black Bean Salsa and Tortilla Chips

Marinated Vegetables

Relish Tray

Fresh Vegetable Crudite with Ranch Dip

DESSERTS

Seasonal Fresh Fruit

Berry, Honey, Granola Yogurt Parfait

Assorted Petite Sweets

Cookies and Brownies



Two Course Plated Lunches



All Plated Luncheons served with Appropriate Breads and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Tea. Add Garden or Caesar Salad for \$2.60

Kentucky Hot Brown

Fresh Roasted Turkey topped with Mornay Sauce, Tomato, Crisp Bacon, Broccoli Crown and Toast Points
Kentucky Walnut Bourbon Pie with Mint Cream
\$ 14.50 per person

Italian Lasagna

Classic Meat Lasagna topped with Tomato Sauce served with Grilled Vegetables and Garlic Toast
Chocolate Mousse
\$12.50 per person

Beef Marsala

Sliced Beef Shoulder Tenderloin tossed with Penne Pasta and Mushroom Marsala Demi
Mixed Berry Shortcake
\$13.00 per person

Chicken Penne

Penne Pasta with Grilled Herb Chicken Breast in a Sundried Tomato Sauce
Lemon Mousse
\$12.00 per person

Cobb Salad

With assorted Petite Sweets
\$12.50 per person

Parmesan Cream Chicken

Penne Pasta with Chicken, Asparagus, Sun Dried Tomatoes and Parmesan Cream Sauce
Tiramisu
\$15.00 per person

Sweet Salmon

Salmon Filet with Exotic Fruit Puree and Papaya Mango Salsa over Macadamia Rice
Banana Spring Roll with Chocolate Sauce
\$16.50

Chicken Salad Pineapple Boat

Grape and Mandarin Chicken Salad displayed in a Pineapple Boat and garnished with Bow Tie Pasta Salad and Fresh Seasonal Fruit. Assorted Petite Sweets
\$14.50

Grilled Shrimp

5 Jumbo Shrimp (U-16) served over Bacon Fennel Risotto
Berry Yogurt Parfait
\$14.00



Three Course Plated Lunches



All Plated Luncheons served with Fresh Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Tea

PLATED LUNCH ONE

Tossed Greens with Chef's Vinaigrette du jour
Chicken Breast with Maple Orange Sauce and Mild Poblano Peppers and Fresh Herbs, Wild Rice
Cheesecake with Chocolate Crust and Raspberries
\$16.00 per person

PLATED LUNCH TWO

Spinach Salad, Warm Bacon Vinaigrette
Flank Steak stuffed with Spinach and Sun Dried Tomatoes, Pipian Demi
Roasted New Potatoes
Sautéed Squash and Zucchini
Wild Fresh Berry Shortcake
\$19.00 per person

PLATED LUNCH THREE

Butter Lettuce Salad with Citrus Segments,
Toasted Almonds and Herbed Buttermilk
Dressing
Teriyaki Glazed Salmon
Wasabi Mashed Potatoes
Julienne Vegetables
Kentucky Walnut Bourbon Pie
\$17.50 per person

PLATED LUNCH FOUR

Wild Mushroom Soup
Grilled Chicken Kebobs, Bell Peppers and Onions, Lemon Sauce, Basmati Rice
Chocolate Tart, Fresh Berries, Fresh Whipped Cream
\$16.50 per person

PLATED LUNCH FIVE

Potato Leek Soup
Roast Breast of Chicken stuffed with Goat
Cheese, Basil and Sun dried Tomatoes
Wild Rice with Pine Nuts
Fresh Market Vegetables
Vanilla Cheesecake with Blueberry Coulis
\$17.50 per person

Plated Lunch Six

Garden Salad
Penne Pasta tossed with Andouille Sausage, Grilled Chicken and Red and Yellow Peppers,
Red Pepper Cream Sauce
Key Lime Pie
\$15.50

 **Lunch Buffets** 

All Lunch Buffets served with Fresh Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Tea

LUNCH BUFFET ONE

Caesar Salad
Chilled Vegetable Antipasto
Chicken Parmesan
Penne with Grilled Mediterranean Vegetables in a Pesto Sauce
Baked Raspberry Cheesecake
Double Chocolate Brownies
\$16.00 per person

LUNCH BUFFET TWO

Greek Salad
Warm Pita Bread, Tatziki and Hummus
Orzo Salad with Artichokes, Pine Nuts and Golden Raisin
Beef and Chicken Souvlaki
Grilled Vegetables
Tiramisu
\$19.50 per person

LUNCH BUFFET THREE

Broccoli Raisin Slaw
Spinach, Bacon and Mushroom Salad with Dijon Vinaigrette
Asian Vegetable and Beef Stir Fry in Ginger Lemon Grass Jus
Jasmine Thai Rice
Stir Fry Vegetables
Chocolate Raspberry Cheesecake
Fresh Seasonal Fruit
\$18.00 per person

LUNCH BUFFET FOUR

Field Greens with Herb Vinaigrette
Tomato and Aged Mozzarella Salad with Fresh Basil
Roma Tomato and Goat Cheese Vegetarian Lasagna served with Garlic Toast
Assorted Focaccia, Breadsticks and Black Olive Bread with
Olive Oil
Fresh Fruit with Sabayon Sauce
\$15.00 per person



Lunch Buffets



All Lunch Buffets served with Fresh Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

ITALIAN

Minestrone Soup
Caesar Salad with Focaccia Croutons
≈
Cheese Tortellini with Basil Pesto and Sundried
Tomatoes
Traditional Meat and Cheese Lasagna
≈
Warm Garlic Bread
≈
Chocolate and Almond Biscotti
Sliced Fresh Seasonal Fruit
\$15.95 per person

BBQ

Potato Salad
Broccoli Raisin Slaw
Iceberg Salad with French, 1000 Island and
Ranch Dressings
≈
Southern Fried Chicken
Smoked BBQ Pork
≈
Brownies
Giant Cookies
\$14.95 per person

BUILD YOUR OWN FAJITA BAR

Sliced Seasoned Beef
Seasoned Chicken
Warm Flour Tortillas
≈
Spanish Rice
Grilled Peppers and Onions
Refried Beans
Shredded Lettuce
Diced Tomatoes
≈
Nacho Chips
Guacamole
Fresh Salsas
Sour Cream
≈
Key Lime Tarts
Sliced Fresh Seasonal Fruit
\$18.00 per person

Dessert Menu

Occasionally some desserts may become unavailable an appropriate substitution must be made. You will be given notice if this becomes necessary.

Plated Selections

- Crème Brûlée \$4.00
- Seasonal Fresh Fruit and Berries Tart \$6.00
 - With Whip Cream Berry Sauce
- Chocolate Bundt Cake with Chocolate Ganache and Fresh Berries \$4.00
- Bread Pudding with a Bourbon Caramel Sauce \$2.75
- Fried Apple Dumpling with Cinnamon Vanilla Ice Cream \$4.50
- Cheesecake with Melba Sauce \$3.50
- Double Chocolate Torte with Brandied Cherries \$5.50
- Kern's Kitchen Derby Pie with Mint Crème \$3.50
- Mert's Bakery Official Derby Cake \$6.00
- Torte Tiramisu \$4.50
- Triple Stack Carrot Cake \$4.00
- Seasonal Berries Sabayon in Chocolate Cup \$5.25
- Deep Dish Caramel Granny Smith Apple Pie \$4.50
- Pound Cake with Fresh Berries and Whipped Cream \$2.75
- Chocolate Mousse (or Raspberry, Lemon, White Chocolate) \$2.00
- Colossal Chocolate Cake \$6.25

Petite and Pickups

- Baklava Straws \$1.35
 - Apple Strudel \$1.40
 - Giant Chocolate Chip, Oatmeal or Peanut Butter Cookies (2) \$1.30
 - Chocolate Coconut Scrumptions \$1.20
 - Assorted Gourmet Cheesecake Cups \$1.80
 - Brownies \$1.00
 - White and Dark Chocolate Dipped Strawberries \$.90
 - Chocolate Walnut Bourbon Pie Wedges \$.90
 - Petit Fors \$1.50
 - Chocolate Drizzled Cream Puffs \$1.40
 - Chocolate Truffles \$1.00
 - Assorted Mousse in Petite Chocolate Cups \$1.30
 - Assorted Dessert Bars \$1.40
- (Oreo Dream, Caramel Apple Granny, Pecan Chocolate Chunk, Lemonberry Jazz)

Chocolate Fountain

Warm flowing premium chocolate with your choice of 5 dipping treats

Treats selection...

Strawberries, Pineapple Wedges, Dried Apricots, Bananas, Cherries, Rice Crispy Treats, Marshmallows, Graham Crackers, Pretzel Sticks, Nutter Butter Cookies, Double Stuffed Oreos, Miniature Cream Puffs, Cheesecake Bites, Biscotti
\$325.00 + \$1.95 per guest for dipping treats