

# 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!

 **The Reception Dinner** 

**Sample Menu Package**

*As your guests arrive, tuxedoed butlers will pass the  
Following selection of hors d'oeuvres on silver trays  
garnished with fresh floral...*

*Plum Tomato with Pesto and Young Mozzarella on Grilled Ciabatta  
Shrimp on Jicama with Herb Cheese  
Sesame Won Ton Wrapped Asparagus Cigars Parmesan and Teriyaki Ginger Dip*

**Open Bar with House Brands  
(4 Hours Service)**

*Dinner Menu*

*Olmsted Salad  
Mixed Greens with Sun Dried Cherries, Candied Pecans, Red Onion, Yellow Cherry Tomato,  
Brie Tartlet*

*Surf and Turf Duet  
Petite Filet Mignon with Mushroom Madeira Sauce  
And  
Lemon Sole with Crabmeat Stuffing and Lemon Lime Vinaigrette  
With  
Bundled Sautéed Fresh Baby Green Beans and Red Pepper Risotto*

*Assorted French Breads  
Fresh Brewed Iced Tea and Coffee*

*Your Wedding Cake served and garnished with Fresh Seasonal Berries*

*\$54.95 per guest + applicable service charges and sales tax  
Based on a minimum of 100 guests*



## **Dinner Starters and Salads**



### **Appetizers**

#### **Shrimp Cocktail Martini**

Four piece jumbo shrimp with cocktail sauce and mango salsa

\$7.00 (U-16's) \$12.50 (U-10's)

#### **Louisiana Crab Cakes**

Blue Crab Claw Meat, Scallions, Lemon Zest, Cajun Corn Pudding

\$10.00

#### **Portabella Ravioli**

Garlic Herb Marinara, Fresh Grated Parmesan

\$6.00

#### **Brie**

Almond Crusted, Honey Glazed, French Bread Baguettes, Red Grapes

\$5.00

#### **Chicken-Apple and Sausage Empanadas**

\$5.00

#### **Tomato Tart Tartin**

Warm Tart topped with goats cheese and ricotta mousse, plum tomatoes and fresh pesto. Warm curly endive.

\$5.00

#### **Lobster Bisque, Crème Fraîche, Bread Twist**

\$6.50

#### **Rustic Tomato and Rosemary Bisque**

Herb Croutons and Goats Cheese

\$4.50

#### **Wild Mushroom and Goats Cheese Strudel**

\$5.50

#### **Chilled Seafood Gazpacho**

\$7.00

#### **Wild Mushroom Consommé**

\$5.00

#### **Crab Stack**

Sweet Potato Galettes, Avocado, Mango, Citrus Cream

\$10.00

#### **Tuna Tataki**

Pepper Seared Tuna, Baby Greens, Ma Paloy Chili, Wasabi, Teriyaki

\$10.00

## **Salads**

### **Caesar**

Whole leaf romaine and garlic croutons with creamy Caesar and Fresh Grated Parmesan  
*-Parmesan bowl add \$3.50*

### **Buffalo Mozzarella Tower**

Hot house tomato, Prosciutto, hearts of palm, Arugala  
balsamic syrup, extra virgin olive oil

### **Olmsted Salad**

Mixed greens with sun dried cherries, candied pecans, yellow cherry tomatoes,  
red onion, brie tartlet

### **Kentucky Bibb**

Fresh bibb lettuce with mandarin orange segments, sliced strawberries, sliced almonds, red  
onion and a raspberry vinaigrette

### **Greek Salad**

Traditional Greek salad with chopped fresh greens, pepperoncini, feta cheese, Kalamata  
olives and Aegean vinaigrette

## **Intermezzos**

### **Peach Sorbet**

Frosted Flute, Splash of Champagne - \$2

### **Lemon Sorbet**

Martini Glass, Blueberries, Splash of Finlandia - \$2

### **Apple Sorbet**

Frosted Apple, Splash of Calvados - \$2

### **Orange Sorbet**

Frosted Orange, Splash of Grand Marnier - \$2



## Main Courses



All main courses served with Chef Hernandez's selection of vegetable and starch, coffee, tea and decaffeinated coffee, rolls and butter rosettes. Salad course is also included in the Main Course pricing.

Main course indicator cards needed if two or more entrees are chosen.

Please choose the same starter and dessert for all guests.

We recommend selecting the same main course for all attendees; however, if more than one entrée is selected, an exact count of each is due seven days prior to the event.

### Sea Bass

Pistachio encrusted fresh filet, huiclacoche sauce, diced mango and papaya garni  
\$38.00

### Beef Wellington

With sauce Béarnaise  
\$33.00

### Champagne Salmon Filet

Fresh salmon filet, poached and finished with a champagne dill sauce  
\$20.00

### Filet Au Poivre

8 oz center cut filet mignon, demi glace, with slivered almonds and a Brie wedge served over wilted spinach with herb roasted new potatoes.  
\$40.50

### Lemon Oregano Salmon

Pearl cous cous, roasted tomatoes, lemon oregano oil  
\$21.50

### Chicken Oscar

Boneless breast of chicken crowned with asparagus and crabmeat  
Sauce Béarnaise  
\$21.50

### Beef Filet Autumn

-6oz, stuffed with gorgonzola, Pipian demi, glazed roasted root vegetables, sautéed green beans  
\$32.00

### Chicken Breast Calvados

Baked chicken breast topped with apples, roasted cranberries, and pecans.  
Finished with an apple brandy sauce  
\$19.00

### Sea Scallops and Shrimp

3 sautéed U-10 sea scallops, 3 U-10 shrimp, warm wheat berry salad, asparagus,  
lemon chive cream  
\$27

### Pacific Rim Swordfish

Pecan tabouleh, exotic fruit relish, Bok Choy, lime butter  
\$29.50

### Prime Rib of Beef Au Jus

Slow roasted and hand carved / 9 to 10 oz  
Served with horseradish sauce  
\$30.50



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### Surf and Turf Duet

Petite filet mignon with a mushroom Madeira sauce  
And  
Fresh lemon sole with crabmeat stuffing and a lemon lime vinaigrette  
**\$34.50**

### Grouper

Potato crusted, green and white asparagus, chive butter sauce  
**\$33.00**

### Asian Duet

Orange glazed chicken breast and Hoisin beef shoulder tenderloin  
**\$23.50**

### Rack of Lamb

3 chops, mustard breadcrumb crust  
**\$32.00**

### Chicken Piccata

Sautéed with garlic, capers, Chardonnay and roma tomatoes served over angel hair  
**\$18.50**

### Grilled Pork Chop

12oz bone in rack chop, maple balsamic glaze, diced Yukon gold and sweet potato hash,  
apple-wood bacon green beans  
**\$27.00**

### New York Strip Steak

With sweet red wine onions and crumbled bleu cheese  
**\$34.00**

### Duet Plate

Petite Filet Mignon  
And  
3 Scampi style Zucchini wrapped U-10 Shrimp  
Twice Baked Baby Red Potatoes  
**\$32.00**

### Jumbo Shrimp

Grilled 5 u-10 shrimp, bacon fennel risotto  
**\$25.50**

### Olive Oil Poached Cod

Oven dried tomatoes, roasted eggplant, artichokes, Kalamata olives  
**\$20.00**

### Chicken Roulades

Stuffed with heart of palm, portabella, shitake and oyster mushrooms, roasted shallot and mushroom puree  
**\$19.50**

### Autumn Pork

Sliced loin, figs, apples pears, sweet potato chips  
**\$19.00**

### Pan Roasted Veal Chop

Madeira wild mushroom demi, Yukon gold mash,  
apple-wood bacon beans  
**\$34.50**

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### **Vegetarian**

#### **Tortellini Primavera**

Cheese tortellini with broccoli, carrots, zucchini, peppers, onion, sun dried tomato and parmesan cream  
\$16.50

#### **Stuffed Portabella**

Giant portabella mushroom with a teriyaki Asian herb marinade stuffed with julienne fresh vegetables over wild rice with feta and pine nuts  
\$17.50

#### **Grilled Eggplant**

Layered with mozzarella and served over polenta, pomodoro sauce  
\$17.50

#### **Mediterranean Sampler**

Spinach and phyllo pie; rice, raisin and pine nut stuffed grape leaves with avglemono sauce; and vegetable mousaka with a Béchamel sauce  
\$19.50

#### **Vegetable Kebobs**

With Saffron Butter  
\$15.50

#### **Stir Fry**

Asian sesame vegetables over white rice with tofu and garnished with fried rice noodles  
\$18.50

#### **Portabella Ravioli**

Tender ravioli stuffed with portabella mushrooms and topped with garlic herb marinara  
\$18.50

#### **Cranberry Polenta**

Polenta cake with cranberry sauce, shitake and oyster mushrooms with raisins and steamed fresh vegetables  
\$17.50



## **Dinner Buffets**



All dinner buffets are served with coffee, iced tea, decaffeinated coffee, dinner breads and butter rosettes.

### **The Olmsted Buffet**

#### Choose Two

Classic Caesar Salad, Kentucky Bibb Salad with Mandarin Oranges and Raspberry Vinaigrette, Mixed Greens Garden Salad, Balsamic Vinaigrette, Spinach Salad with a Warm Bacon Vinaigrette, Marinated Roasted and Chilled Vegetables, Classic Greek Salad with Aegean Vinaigrette, Sliced Red and Yellow Tomato Platter with Young Mozzarella and Basil, Fresh Fruits and Berries Display

#### Choose One Action Station

##### Gourmet Pasta Station

Chef Attendants will prepare for your guests to order...

Spinach Fettuccine, Bow Tie, and Penne Pastas

Parmesan Cream, Pesto, and Rosemary Tomato Sauces

Artichokes, Bell Peppers, Asparagus, Squash, and Zucchini

Shrimp, Andouille Sausage, Blackened Chicken

Fresh Basil, Shopped Garlic, Shallots

Fresh Grated Parmesan

Garlic Focaccia

Or

Carved Teriyaki Glazed Sides of Salmon

Or

##### Scampi Station

Shrimp and Bay Scallops, Andouille, Tomatoes, Shallots, Scallions, Basil, Olive Oil Flambéed with Potato Gnocchi

Or

Peppercorn Encrusted Petite Beef Shoulder Tenderloins, Merlot Sauce, Horseradish Sauce

#### Choose Two Buffet Main Courses

Chicken Breast Piccata, Chicken Breast Frangelico, Chicken Chardonnay

Italian Baked Lasagna, Sliced Flank Steak stuffed with Spinach and Sun Dried Tomatoes,

Sliced Pork Loin with Maple Pecan Sauce, Sliced Pork Loin with Fig and Apricots, Turkey Breast with Cranberry Port Reduction, Tenderloin Tips Marsala, Coconut Shrimp, Baked Cod with Roasted Tomatoes and Olives, Champagne Dill Salmon, Baked Cheese Manicotti, Portobello Raviolis

The chef will pair one vegetable and one starch with your menu choices.

\$31.50 + Action Station Chef Fees



# Carving Stations and Reception Showpieces



## Carving Stations

Attended by a uniformed chef. Served with appropriate rolls and condiments. A \$50.00 fee per carver required will be added your billing. Items below priced per person.

### Steamship Round of Beef

Cocktail Reception	\$5.50
Dinner Buffet	\$6.50

### Baked Sugar Cured Ham

Cocktail Reception	\$4.00
Dinner Buffet	\$5.00

### Oven Roast Turkey Breast

Cocktail Reception	\$5.00
Dinner Buffet	\$6.00

### Herb Roasted Tenderloin of Beef

Cocktail Reception	\$11.95
Dinner Buffet	\$15.95

### Kentucky Country Ham

Cocktail Reception	\$5.50
Dinner Buffet	\$6.50

### Herb and Garlic Roasted Pork Loin

Cocktail Reception	\$5.00
Dinner Buffet	\$6.00

### Slow Roasted Prime Rib

Per Roast	\$325
Serves approx. 35 guests for cocktail reception and 25 guests for a dinner buffet	

### Blackened Petite Beef Shoulder Tenderloins

Cocktail Reception	\$6.00
Dinner Buffet	\$7.00

## Decorated Poached Side of Salmon

With assorted wafers and baguettes and a cucumber dill sauce.

\$6.95	Cocktail Reception
\$7.95	Dinner Buffet

## Warm Brie Display

Brie Wheels with Sliced Toasted Almonds and Bourbon Caramel Glaze with garnishes of Fresh Seasonal Berries, Crackers and Sliced French Baguettes

\$4.00

## Seafood Bar

*Displayed on iced carved tiers...*

Jumbo Shrimp Cocktail, Oyster Shooters with Vodka Scented Gazpacho, Crab Claws, Tuna Carpaccio on Endive Spoons and Split Alaskan King Crab Legs served with Lemon and Cocktail Sauce

\$18.50

## Petite Entrée Station

Pre plated tapas sized entrees to include...

Seared Sea Scallops with Champagne Grapes and Almonds, Brown Mustard Crusted Lamb Lollipop with Black Pepper Polenta, Sliced Blackened Beef Shoulder Tenderloin Medallion over Mushroom Mashed Potatoes with

Cowboy Onions

\$12.00

## Dessert Cheese Station

European Cheese and Port Wine Station featuring cheeses of Spanish Cabrales, French Triple Crème Brie, and Award Winning Caprial displayed with Figs, Kiwi, Dates, Strawberries, Dried Plums and Pears offered with Late

Vintage Port

\$13.50

## Antipasto Display

Classic presentation of Smoked Ham, Mortadella, Hard Salami, Marinated Goats Cheese, Roasted Peppers, Spiced Olives, Herb Focaccia and Marinated Artichokes

\$6.00

## Gourmet Coffees and Liqueurs Display

Hazelnut, Vanilla Roast and Decaffeinated Colombian Coffees

Kahlua, Baileys, and Frangelico Liqueurs

Chocolate Shavings, Orange Zest, Cinnamon, and Whipped Cream

\$4.75 / \$2.50 without liqueurs



## **International Displays and Showpieces**



Priced per person assuming a minimum of 100 guests.

### **Italian Pasta Station**

A uniformed chef prepares to order a selection of the following ingredients for your guests, to order.

Three Pastas

Rosemary Tomato, Alfredo and Pesto Sauces

Squash, Zucchini, Sliced Black Olives, Red and Yellow Bell Peppers, and Sun Dried Tomatoes

Mushrooms, Green Onions and Diced Roma Tomatoes

Fresh Grated Parmesan and Assorted Gourmet Breads

\$7.75

For Blackened Chicken, Andouille Sausage and Grilled Tuna or Medium

Gulf Shrimp add \$3.75 (Any Two)

For a Classic Caesar Salad add \$2.00

### **Oriental Noodle Station**

A uniformed chef prepares to order a selection of the following ingredients for your guests...

Egg Fried Rice, Low Mein and Soba Noodles

Thai Peanut, Sweet Hot Chili and Teriyaki Ginger Sauces

Baby Corn, Broccoli, Bamboo Shoots, Snow Peas, Carrots, Water Chestnuts and Wasabi Peas

Chow Mein, Won Ton Chips

Chinese Takeout Containers and Chop Sticks

\$7.25

Tiger Shrimp, Garlic Chicken, Sliced Beef Sirloin \$4.00 (Any Two)

### **Seafood Scampi Station**

Shrimp and Bay Scallops, Andouille, Tomatoes, Shallots, Scallions, Basil, Olive Oil Flambéed with

Potato Gnocchi

\$12.50

### **Fajitas Station**

Marinated Beef Medallions and Grilled Marinated Chicken

Grilled Onions, Bell Peppers and Flour Tortillas

Sour Cream, Diced Tomatoes, Cheddar Cheese, Guacamole and Pico de Gallo

\$10.00

### **Ceviche Bar**

All three displayed in ice carved bowls. Served in martini glasses and offered with tortilla chips and toasted flat bread wedges...

Scallop, Shrimp and Ahi Ceviche with Mango and Avocado in Citrus Mojo

Lump Crab, Lobster and Shrimp with Shaken Gazpacho

Mahi-Mahi with Coconut Jalepeno

\$12.00

The pasta station and oriental noodle station require one chef per 50 guests for which a fee of \$50.00 will be added to your final billing.

The Fajitas require one chef per 125 guests for which a fee of \$50.00 will be added to your final billing.

## **Cold Hors D'oeuvres**

### **Bruschetta and Crostinis \$1.00 to \$2.00**

*Tomato and Feta Basil*

*Roasted Red Pepper*

*Grilled baguette with Goats Cheese, Black Olive, Arugala and Grilled Onion \$1.20*

*Plum Tomato with Pesto and Fresh Mozzarella on Grilled Ciabatta \$1.90*

*Tenderloin with Sweet Red Wine Onion and Horseradish Sauce \$2.40*

### **Tartlets and Boucheè**

*Curried Lobster Salad in Puff Pastry \$2.00*

*Grape and Mandarin Chicken Salad \$1.40*

*Curried Chicken Salad \$1.40*

*Olive Tapenade \$1.00*

*Asian Wild Mushroom \$1.20*

### **Spreads and Dips**

*Red Pepper Hummus with Pita \$1.50*

*Roasted Garlic, Cucumber Yogurt (Tatziki) with Pita \$1.20*

*Papaya and Black Bean Salsa with Tri Color Tortilla Chips \$2.00*

*Strawberry Mint "Salsa" with Cinnamon Sugar Fried Tortilla Chips \$2.40*

### **Additional Canapés**

*Smoked Salmon Flower with Herb Cream Cheese on Cucumber Rounds \$1.60*

*Ginger Crab on Belgian Endive \$1.90*

*Mini Smoked Salmon Bagels with Caper and Herb Cream Cheese \$2.20*

*Crepe Wrapped Smoked Kentucky Trout with Boursin \$1.60*

*Shrimp on Jicama with Herbed Cheese \$2.00*

*Pistachio Encrusted Goats Cheese on Dried Apricots \$1.60*

### **Other Cold Hors D'oeuvres**

#### **Jumbo Gulf Shrimp (3 U-16) \$6.00**

*- spicy cocktail sauce, 1.80 per additional piece*

#### **Farm Fresh Vegetables \$1.50**

*- dill and ranch dips*

#### **Domestic Cheese Display \$2.60**

*-served with assorted crackers*

#### **Marinated Roasted Chilled Vegetables \$2.00**

*-Asparagus, red pepper, squash, zucchini and mushrooms*

#### **California Rolls \$2.00**

*-cooked crab, roasted red pepper, avocado and sushi rice rolled in nori, served with Wasabi*

#### **Chefs Whim Ceviche Martinis served with**

#### **Tri Color Fried Tortilla \$5.00**

#### **Salmon Mousse \$2.00**

*-and lox in walnut almond wafers*

#### **Mozzarella, Prosciutto and Roasted**

#### **Tomato Terrine \$2.00**

#### **Cocktail Sandwiches \$1.00 to \$2.00**

*-Smoked Ham and Salami on Focaccia with Olive Pepper Dressing , Chicken Salad Petite Croissant, Virginia Ham Butter Buns, Roasted Turkey on Yeast Rolls, Roast Beef on Yeast Rolls, Country Ham on Petite Biscuits, Pimento Tea, Benedictine Tea, Egg Salad Tea , Mini BLT*

#### **Prosciutto Wrapped Asparagus \$1.60**

#### **Seasonal Fruit Crudité \$2.25**

#### **Tortilla Pinwheel \$1.35**

*-ham and turkey dressed and wrapped in tortilla and sliced into medallions*

#### **Fruit and Berry Filled Watermelon Basket**

#### **or Skewered Fruit Pineapple Trees \$2.50**

*-in an artfully carved watermelon basket and marinated with orange liqueur topped with coconut or skewered fruits and strawberries displayed on pineapple trees served with Rebecca dip*

#### *Menu Planning*

Planning a reception menu is an involved process and must take many factors into account. Parameters such as the size and type of event, time of day, budget, and day of the week will influence the quantities required and appropriateness of a menu. This is your event and we want your menus to reflect your ideas. Because of this, the best way to menu plan is to circle the hors d'oeuvre and specialty display items you might be interested in serving and forward these to your Olmsted event coordinator. With the items you have marked, your event coordinator will take all other concerns into account and with our chef will create an appropriate menu based on your selections and event parameters.

## **Warm Hors D'oeuvres**

### Bruschettas, Tarts and Canapés

- Cinnamon Brie with Sliced Almond Boucheè* \$1.60
- Greek Gyros on Garlic Pita with Cucumber Sauce (Tatziki)* \$1.20
- Crabmeat and Artichoke Spread on Toasted Pita* \$1.20
- Louisiana Crawfish Tail on Rye Round with Chipolte Aoli and Caramelized Onion* \$1.40
- Mozzarella and Plum Tomato Silver Dollar with Basil Pesto* \$1.40
- Petite Kentucky Hot Brown Crostinis* \$1.40
- Red Pepper, Spinach and Goats Cheese Pizzas* \$2.00

### Other Warm Hors D'oeuvres

#### **Petite Reubens \$1.60**

*-corned beef on party rye with sauerkraut, Swiss cheese and thousand island dressing*

#### **Green Chili Won Tons \$1.30**

*-won ton wrappers filled with jack cheese and green chilies, deep fried and served with fresh guacamole*

#### **Crab Won Tons \$1.60**

*-won ton wrappers filled with crab stuffing and blended cheeses, deep fried and served with sweet chili garlic sauce*

#### **Spanakopita \$1.80**

*-delicate phyllo triangles filled with spinach and feta cheese*

#### **Meatballs \$.80**

*-BBQ, Asian style, or Swedish*

#### **Fried Artichoke Fritters \$1.40**

*-with remoulade sauce*

#### **Dolmathes \$2.00**

*-grape leaves wrapped around ground lamb and beef with raisin, rice and cinnamon*

#### **Fried Mozzarella \$1.30**

*-with herb marinara*

#### **Franks in Puff Pastry \$1.45**

#### **Stuffed Mushrooms \$1.40**

*-Italian sausage; seafood stuffing; red pepper mousse; bacon and onion; or spinach and provolone*

#### **Chinese Potstickers \$1.80**

*-seared and steamed; Pork or Vegetable*

#### **Cheese Ravioli \$1.60**

*-lightly breaded and fried, three cheese blend served with herb marinara*

#### **Roasted Wild Mushroom and Garlic**

#### **Empanadas \$1.80**

#### **Cocktail Hamburgers on Fresh Baked**

#### **Yeast Roll \$2.20**

#### **Mini Chicago Style Pizza Quiche \$2.00**

#### **Lobster Corn Dog Bites \$2.30**

*-lobster meat dipped in corn dog batter served with Cajun aioli*

#### **Thai Chicken Satay \$1.40**

*-boneless breast skewered, grilled and basted with a Thai peanut sauce*

#### **Petite Chicken Cordon Bleu \$2.20**

#### **Chicken Quesadilla Cornucopias \$2.20**

*-with salsa*

#### **Fried Sesame Chicken Tenders \$1.40**

*-with barbecue and honey dijon*

#### **Quiche Lorraine \$1.60**

*-petite tarts with egg, spinach and onion*

#### **Mashed Potato Puffs \$1.30**

*-herbed and smashed baked in puff pastry*

#### **Bacon Wrapped Water Chestnuts \$1.20**

#### **Petite Maryland Crab Cakes \$3.00**

*-with sweet chili garlic sauce or dill aioli*

#### **Petite Lamb Chops \$4.75**

*-rubbed with rosemary and grilled*

#### **Petite Chicken Souvlaki \$2.50**

*-Skewered breast meat with peppers and onion, rubbed with oregano, garlic and olive oil and roasted*

#### **Bacon Wrapped Scallops \$3.00**

#### **Potato Pancakes \$1.20**

*-herbed sour cream*

#### **Fried Jumbo Coconut Shrimp \$2.20**

*-sweet chili garlic dip*

#### **Shrimp and Pork Eggrolls \$1.60**

*-with sweet and sour dipping sauce*

#### **Chicken, Apple, Sausage**

#### **Empanada \$1.90**

#### **Smoked Wings or Boneless Tenders**

*\$1.40 – Jerk, Teriyaki or Buffalo*

#### **Sesame Won Ton Wrapped Asparagus**

#### **Cigars \$1.60**

*- Teriyaki Dipping Sauce*

#### **Mediterranean Artichoke Tarts \$2.00**

#### **Miniature Beef Wellington \$3.50**

#### **Dill Cheese En Croute \$1.60**

#### **Hot Brown Won Tons \$1.50**

*-with Mornay Dipping Sauce*

### Menu Planning

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## 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



### Open Bars

The sponsor or host of the function pays for the liquor based on the number of drinks consumed. Open bar flat rate package prices are available and are a great way to ease your mind regarding budgets.

**Alcohol may not be brought into The Olmsted. All liquor, beer and wine must be purchased through The Olmsted.**

A 19% service charge and 6% sales tax is added to final billing.

### Cash Bars

Guests pay individually for drinks.

The Host of the event is required to pay a labor fee of \$100.00 per bartender required based on a 4 hour event duration if cash bar service is requested.

### Brand Options

We are not limited to the brands below. If you have a special request please allow us to check on the availability of the item.

#### **House Brands**

Liquors \$4.00 per drink  
Early Times Bourbon  
Lauders Scotch  
Glenmore Vodka  
Glenmore Gin  
Canadian Mist Blend  
Pepe Lopez Tequila  
Barton Rum

2 Selections Domestic Bottled  
Beer - \$3.00 per bottle

House Chardonnay, White  
Zinfandel and Merlot Wines- \$4.00  
per glass  
Or

#### **4 Hour Package Price**

\$14.00 per guest

Beer and Wine Only Package  
\$12.50 per guest

#### **Call Brands**

Liquors- \$5.00 per drink  
Jim Beam and Old Forester  
Kentucky Bourbons  
Dewar's Scotch  
Seagram's Seven Blend  
Smirnoff Vodka  
Tanqueray Gin  
Amaretto Di Saronno  
Jose Cuervo Gold Tequila  
Bacardi Light Rum

2 Selections Domestic Beer -  
\$3.00 per bottle

One Selection Imported Beer-  
\$5.00 per bottle

Fetzer Vineyards Valley Oaks  
Chardonnay, Cabernet and  
White Zinfandel  
\$5.00 per glass  
Or

#### **4 Hour Package Price**

\$18.00 per guest

### Package Pricing

4 Hour bar packages are based on the # of guests that are over the age of 21. If over 10% of the anticipated guests are under 21 then package pricing is not available and billing must be based on consumption. For package pricing, guests under 21 will be billed at a rate of \$4.50 per person for soft drinks

#### **Premium Brands**

Liquors - \$6.00 per drink  
Makers Mark, Woodford  
Reserve and Buffalo Trace KY  
Bourbons  
J&B Scotch  
Ketel One Vodka  
Tanqueray No Ten Gin  
Jose Cuervo 1800 Tequila

2 Selections Domestic  
Beers(\$3.00) and 2 Selections  
Imported Beer(5.00)

Clos Du Bois Chardonnay  
Penfolds Shiraz-Cabernet  
Bonterra Merlot -\$6.50 per glass  
Or

#### **4 Hour Package Price**

\$23.50 per guest

**Additional wine selections are available. Add \$1.50 per guest for tableside wine service with your bar package.**

## Donated Liquor Policies

*We are happy to allow Fundraising and Not for Profit organizations to utilize donated liquor for fundraising purposes. The following rules apply to legally facilitate liquor, wine and malt beverage donations.*

*No alcoholic product may be delivered The Olmsted by the client or any other person. The Olmsted is not licensed to have alcoholic product delivered directly to the facility.*

*All products must be ordered by Masterson's through the donating distributor and the product will be delivered to and paid for by Masterson's per the distributors invoice. The amount of the invoice is to be pre paid to Masterson's by the client and the client will in turn request a cash donation of an equal amount from the donating distributor. The product, quantity of product and distributor of product must be provided to The Olmsted two weeks prior to the event date and delivered to Masterson's at least three days prior to the event date.*

*The client will also be billed for the required number of bartenders and a corkage fee. This corkage fee covers our costs for ice, glassware, bar fruit, non alcoholic mixers, bar equipment, receiving, storing, coordinating, transporting, insuring and the cost of legally facilitating service of the alcoholic product.*

### *Corkage Fees based on a 4 Hour Event*

*Beer Only \$4.00 per guest*

*Beer and Wine \$7.00 per guest*

*Beer, Wine and Liquor \$10.00 per guest*

*\*The Olmsted does not allow Keg service.*