

# FORMAL RECEPTIONS

*Includes paper products. Buffet will be clothed and skirted with a minimum order of \$200. Fee for buffet cloths and skirting will be additional for orders under \$200. Client will pay for dining table's cloths. Tablecloth discounts may be available for groups with over 50 guests- ask Coordinator for details.*

## DISPLAY TRAYS

**Gourmet cheese and fruit tray-** An array of imported and domestic cheeses garnished with fresh grapes, strawberries, and blueberries, served with assorted crackers and crostini

**Small Tray (for 35) \$65.00**

**Large Tray (for 65) \$120.00**

**Seasonal Fresh Vegetables-** Crudit  platter of seasonal garden fresh vegetables served with ranch or French onion dip

**Small Tray (for 35) \$35.95**

**Large Tray (for 65) \$69.95**

**Seasonal Fresh Fruit Tray-** An assortment of seasonal fruit with a vanilla yogurt dipping sauce

**Small Tray (for 35) \$45.95**

**Large Tray (for 65) \$85.95**

**Mexican Layer Tray—**Layers of refried beans, sour cream, salsa, lettuce, cheddar cheese, black olives, tomatoes, jalapenos, and green onions, served with tortilla chips  
**\$50.00 (serves 35)**

**Baked Brie en Crouete -** Imported brie cheese with strawberry preserves in puff pastry, baked until golden brown and served with flat bread crackers, grapes, and apple slices

**\$65.95 (serves 25)**

**Pecan Cheese Ball—** Cream cheese with cheddar cheese encrusted in toasted pecans served with assorted crackers

**\$38.95 (serves 50)**

**Spinach & Artichoke Fondue** served hot with crostini

**\$42.00 (serves 40)**

## EXTRAS

**Mixed nuts** \$11.50 per bowl

**Potato chips or Pretzels** \$6.50 per bowl

**Tortilla Chips** \$5.50 per bowl

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**Chili Con Queso** \$11.00 per quart  
**French onion, ranch, or blue cheese dip** \$9.75 per quart

## FROM THE CARVING BOARD

*Served with artisan rolls*

**Roasted Top Round of Beef** served with horseradish sauce  
**\$175.00 (serves 50)**

**Roasted Tenderloin of Beef** served with Henry Bain sauce  
**\$165.00 (serves 20)**

**Roasted Breast of Turkey** served with mayo and mustard.  
**\$75.95 (serves 40)**

**Honey Glazed City Ham** served with mayo and mustard  
**\$125.00 (serves 50)**

## COLD HORS D'OEUVRES

*priced per 100—minimum of 25*

**Iced gulf shrimp** with cocktail sauce **\$250.00**

**Cucumber rondelles** with pimento cheese and crisp bacon **\$160.00**

**Phyllo shell filled with chicken salad** **\$150.00**

**Finger Sandwiches** Chicken salad, cucumber benedictine, pimiento cheese **\$185.00**

**Silver Dollar Sandwiches** Sliced turkey, ham or roast beef accompanied by mayo and mustard **\$175.00**

**Bruschetta Crostini** with fresh basil and aged balsamic glaze **\$125.00**

**Roasted Grape Crostini** with whipped goat cheese and drizzled with honey **\$125.00**

**Mini Country Ham Biscuits** with Pommery mustard **\$185.00**

**Mini Assorted Cheesecakes** **\$195.00**

**Mini Dessert Bars** **\$195.00**

**Mini Gourmet Petit Fours** **\$195.00**

**Chocolate Mousse Cups** **\$250.00**

**Chocolate Dipped Strawberries** **\$250.00**

## HOT HORS D'OEUVRES

*priced per 100—minimum of 25*

**Coconut shrimp - \$255.00**

**Mini Maryland style crab cakes with Spicy Remoulade - \$255.00**

**Crab Rangoon with sesame sauce - \$150.00**

**Spring egg rolls with soy sauce - \$150.00**

**Cuban spring rolls - \$185.00**

**Petite Quiche Lorraine - \$165.00**

**Fig and goat cheese flatbread - \$205.00**

**Parmesan stuffed peppadew peppers - \$205.00**

**Sausage stuffed mushrooms - \$225.00**

**Spanakopita - \$175.00**

**Mini beef wellingtons - \$250.00**

**Deep dish pizza bites - \$175.00**

**Italian style meatballs—BBQ, sweet & sour, or Swedish - \$95.00**

**Chicken pesto flat bread - \$175.00**

**Mini smoked chicken quesadillas - \$175.00**

**Mini chicken cordon bleu - \$250.00**

**Chicken Saltimbocca Bites - \$225.00**

**Chicken tenders with honey mustard sauce - \$150.00**

**BBQ smokey links - \$95.00**

**Pigs in a blanket - \$150.00**

**Italian sausage en croute - \$175.00**

## CAKE SERVER

Plates, napkins, and a catering staff member to cut the cake at your formal reception or wedding **\$75.00**

## HORS D'OEURVES RECEPTION PACKAGE

*Served on China and Includes Linens Service*

### SELECT ONE SALAD:

**Seminary garden salad** with choice of two dressings

**Caesar salad**— Romaine lettuce, croutons, parmesan cheese with our signature Caesar dressing

**Mixed Spring Greens**- topped with sliced strawberries, mandarin oranges, fresh blue berries, goat cheese, and toasted pecans served with choice of dressing

### SELECT FIVE HORS D'OEURVES:

#### Hot Selection:

**Spring egg rolls** with sweet soy sauce

**Petite quiche**

**Mini Maryland crab cakes** with a spicy remoulade sauce

**Spanakopita**

**Italian style meatballs**—BBQ, sweet and sour or Swedish

**Chicken tenders** with dipping sauce

**Pigs in a blanket**

**BBQ smokey links**

#### Cold Selection:

**Cucumber rondelles** with pimento cheese and crisp bacon

**Phyllo shell filled with chicken salad**

**Finger Sandwiches** Chicken salad, cucumber benedictine, pimiento cheese

**Silver Dollar Sandwiches** with sliced turkey, ham or roast beef accompanied by mayo and mustard

**Bruschetta Crostini** with fresh basil and aged balsamic glaze

**Roasted Grape Crostini** with whipped goat cheese and drizzled with honey

**Mini Country Ham Biscuits** with Pommery mustard

### SELECT ONE CARVING STATION

*Served with Artisan Rolls*

**Roasted top of beef served with a horseradish sauce**

**Roasted breast of turkey served with mayo and mustard**

**Honey glazed city ham with mayo and mustard**

Served with Lemonade, Iced Tea, and Iced Water

**\$22.95 per guest, 50 person minimum**

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