

# National Underground Railroad Freedom Center

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## Catering Menus



(859)261-8500 or (859)655-3850  
Or (800)261-8586

January 11, 2007

## **Breakfast**

(What A Great Way To Start The Day)

### **BUFFET MENU PACKAGES**

For events beginning prior to 11:00 am. Breakfast menu package include selection of Chilled Juices, Coffee, Decaffeinated Coffee and Tea.

#### **CONTINENTAL**

Fresh Danish and Assorted Bagels  
Assorted Breakfast Muffins  
Array of Seasonal Fresh Fruit  
Whipped Cream Cheese  
Butter and Preserves  
\$10.00

#### **THE AMERICAN BREAKFAST**

Cheese Omelets  
Hash Brown Potatoes  
Sausage Patties and Links  
Country Sausage Gravy and Biscuits  
Display of Seasonal Fruit  
Assorted Breakfast Muffins  
Butter, Preserves and Whipped Cream Cheese  
\$12.50

#### **CITY SUNRISE BREAKFAST**

Garden Frittata and Three Cheese Frittata  
Home Fried Potatoes with  
Sautéed Green Peppers and Onions  
Country Sausage Gravy with Fresh Baked Biscuits  
Sausage Patties and Sausage Links  
Display of Seasonal Fruit  
Assortment of Bagels and Breakfast Muffins  
Butter, Preserves and Whipped Cream Cheese  
\$14.75

(All prices subject to a 15% food service fee and a 6.5% sales tax)

## **Brunch**

### **BUFFET MENU PACKAGES**

For events beginning prior to 1:00 pm. Brunch include selection of Chilled Juices, Coffee, Decaffeinated Coffee and Tea.

#### **“BEGIN WITH” BRUNCH BUFFET**

Baked Cheese Omelets  
French Toast Sticks with Warm Maple Syrup  
Fresh Baked Biscuits with Country Sausage Gravy  
Sausage Patties and Goetta  
Beef Tips and Sautéed Rice  
Country Fried Chicken  
Southern Style Green Beans  
Cascading Display of Seasonal Fruit  
Home Fried Potatoes with Sautéed Green Peppers and Onions  
Spring Mix Salad Tossed with Fresh Blueberries, Strawberries and Mandarin Oranges  
Champagne and Raspberry Vinaigrette Dressings  
Selection of Sweet and Breakfast Breads and Dinner Rolls  
Butter, Preserves and Whipped Cream Cheese  
\$29.50

#### **SOUTHERN STYLE BRUNCH BUFFET**

Baked Cheese Omelets	A Carver serving Baked Virginia Ham
Omelet Topping Bar Including:	Smoked Salmon Spread
Shredded Cheddar Cheese,	Served on Bagels with
Diced Ham, Tomatoes,	Capers, Tomatoes, and Onions
Salsa, Peppers, Mushrooms and Onions	Spring Mix Salad tossed with
Sausage Patties and Goetta	Fresh Blueberries,
Fresh Baked Biscuits with	Strawberries and Mandarin Oranges
Country Sausage Gravy	Champagne and
French Toast Sticks with Warm Maple Syrup	Raspberry Vinaigrette Dressings
Home Fried Potatoes with	
Sautéed Green Peppers and Onions	
Southern Style Green Beans	
Cascading Display of Seasonal Fruit	
Assorted Breakfast Muffins and Sweet Breads	
Chef's Assorted Dessert Selection	
Butter, Preserves and Whipped Cream Cheese	
Assorted Dinner Rolls	

\$34.25

## Luncheon

### BUFFET MENU PACKAGES

For events beginning prior to 4:00 pm.

Luncheon, include selection of Coffee ,Decaffeinated Coffee and Tea

#### PICNIC BY THE OHIO

Country Fried Chicken  
Pulled Pork Barbecue  
Bakery Buns  
Kentucky Baked Beans  
Buttered Corn with Red Pepper Confetti  
Home Style Potato Salad  
Red, White & Blue Cole Slaw  
Tri-Colored Pasta Salad  
Vegetable Crudités  
Potato Chips  
Brownies and Cookies

\$19.95

#### HOT BUFFET LUNCH

Sirloin Beef Tips  
Sliced Turkey Breast in a light Gravy  
Mashed Potatoes  
Green Bean Casserole  
Tossed Spring Mix with Salad Bar  
Pickled Beets, Cottage Cheese  
Applesauce  
Choice of Dressings  
Dinner Rolls with Butter  
Brownies

\$18.50

#### THE SANDWICH BOARD

Deli Sliced Meats:  
Roast Beef, Roasted Turkey Breast, Baked Ham  
Colby Cheese, American Cheese, Swiss Cheese  
Rye, White and Wheat Bread,  
Low Carb Wraps  
Lettuce, Sliced Tomatoes, Onions  
Potato Chips  
Potato Salad  
Cole Slaw  
Mustard, Mayonnaise, Spicy Mustard  
Brownies  
\$15.00

#### GARDEN LUNCHEON

Quiche Loraine and Vegetarian Quiche  
Chicken Salad, Tuna Salad, and Ham Salad  
Cottage Cheese with Pineapple  
Fresh Fruit Display  
Pickles and Sliced Tomatoes  
Spring Salad Mix with Fresh Blueberries,  
Strawberries and Mandarin Oranges  
Champagne and Raspberry Vinaigrette Dressings  
Assorted Breads and Crackers  
Assorted Mini Desserts  
\$18.50

#### GRILL OUT STYLE BUFFET

Brats, Metts, and Hot Dogs  
Chicken Breasts and Hamburgers  
Assorted Sandwich and Hot Dog Buns  
American, Cheddar, and Hot Pepper Cheeses  
Lettuce, Tomatoes, Onions, and Pickles  
Kentucky Baked Beans  
Regular and BBQ Potato Chips  
Potato Salad and Cole Slaw  
Mustard, Ketchup, and Mayonnaise  
Assortment of Cookies and Brownies  
\$15.75

## EXECUTIVE CHOICE LUNCH BUFFET

### SALAD - choose one:

Tossed Spring Mix with Salad Bar and Choice of Dressing  
Greek Salad and Tossed Salad with Choice of Dressings  
Caesar Salad and Spring Salad Mix with Fresh Blueberries, Strawberries and  
Mandarin Oranges with a Raspberry Vinaigrette Dressing

### ENTRÉE - choose one:

Carved Brisket of Beef with  
Horseradish Sauce, Creole Mustard & Green Peppercorn Mayo  
Carved Virginia Ham  
Carved Roasted Breast of Turkey  
Baked Whitefish with with Lemon Caper Butter  
Chicken Breast Marsala

### OPTIONAL SECOND ENTRÉE: Add \$3.00 per person

Italian Lasagna (Meat or Vegetable)  
Sliced Roast Beef with Mushroom Sauce  
Chicken Cassoulet in Puff Pastry  
Baked Whitefish with Lemon Caper Butter  
Stir Fry Chicken and Vegetables  
Pasta Primavera  
Pork Loin Medallions with Apple Brandy Sauce

### VEGETABLE - choose one: (Add a second vegetable \$1.00 pp)

Green Bean Casserole  
Succotash  
Glazed Baby Carrots  
Buttered Sweet Corn  
Southern Style Green Beans  
Peas and Mushrooms

### POTATOES AND PASTA - choose one: (Add a second choice \$1.00 pp)

Sautéed Wild Rice Blend  
Parsley New Potatoes  
Scalloped Potatoes  
Garlic Mashed Potatoes  
Three Cheese Macaroni  
Sweet Potato Casserole  
Double Baked Potato Casserole

### DESSERT - choose one: (Add a second choice \$2.00 pp)

New York Style Cheesecake  
Turtle Brownie  
Assorted Gourmet Cookies  
Carrot Cake  
German Chocolate Cake  
Strawberry Sabayon Trifle

\$25.00

## Luncheon

### Plated Menu Packages

For events beginning prior to 4:00 pm

Luncheon include selection of Coffee ,Decaffeinated Coffee and Tea.

#### Poached Chicken Salad

With Red Seedless Grapes,  
Celery and chopped Pecans,  
served on a bed of Greens  
Fresh Fruit Garnish  
Banana Nut Bread  
Choice of Luncheon Dessert  
\$10.75

#### Center Cut Roast Pork Loin

With Apple Calvados Sauce  
Horseradish Whipped Potatoes  
Glazed Baby Carrots  
Choice of Lunch Salad  
Dinner Rolls with Butter  
Choice of Luncheon Dessert  
\$19.50

#### Grilled Chicken Caesar Salad

on a bed of Romaine Greens  
Sliced Cherry Tomatoes and  
Garlic Croutons  
Fresh Rolls and Butter  
Chef's Selection of Dessert  
\$11.95

#### Tuna Niçoise Salad

Chunks of Albacore Tuna  
finished with Green Beans,  
New Potatoes  
Hard Boiled Egg Slices,  
Niçoise Olives  
and Herb Vinaigrette  
Fresh Rolls and Butter  
Chef's Selection of Dessert  
\$11.95

#### Breast of Turkey and Havarti Cheese Wrap

With Boursin Cheese,  
Peppers, Artichoke Hearts,  
Spring Mix  
Tri-Color Rotini Pasta  
Primavera Salad  
Choice of Luncheon Dessert  
\$10.75

#### Tenderloin Beef Tips

Bourguignonne  
Parsleyed Buttered Noodles  
Medley of Broccoli,  
Cauliflower and Carrots  
Choice of Lunch Salad  
Dinner Rolls with Butter  
Choice of Luncheon Dessert  
\$18.75

#### Roast Chicken Breast Sandwich

with Chili-Orange Mayonnaise  
on Crusty White Bread  
Cole Slaw, Potato Salad or  
Pasta Salad  
Chef's Dessert Selection  
\$12.50

#### French Country

##### Chicken Cassoulet

Julienne Strips of Chicken  
with Artichoke Hearts,  
Mushroom Caps,  
Baby Carrots in Madeira Sauce  
Rice Pilaf  
Fresh Green Beans al Dente  
Choice of Lunch Salad  
Dinner Rolls with Butter  
Choice of Luncheon Dessert  
\$15.00

##### Turkey Club Croissant

Sliced Breast of Turkey with  
Bacon, Lettuce and Tomato  
Potato Chip,  
Condiments and Pickle Spear  
Cole Slaw, Potato Salad or  
Pasta Salad  
Chef's Dessert Selection  
\$12.50

##### Asian Salmon

Marinated in a Spicy  
Asian Sauce  
Served with Miso Dressing  
and Saffron Rice  
Fresh Stir Fry with Snow Peas,  
Water Chestnuts,  
Bean Sprouts, Broccoli and  
Julienne Carrots  
Choice of Lunch Salad  
Chef's Choice Dinner Rolls  
with Butter  
Choice of Luncheon Dessert  
\$24.95

## **Luncheon Salad Selections**

Mixed Green Salad garnished with Cherry Tomatoes,  
Cucumbers and Ranch Dressing

Red ,White and Blue Cole Slaw

Traditional Caesar Salad

Kentucky Bibb Lettuce with Mesclun Mix topped with Sun-Dried Cherries  
Feta Cheese, sliced Red Onion and Champagne Dressing

Traditional Greek Salad

## **Luncheon Dessert Selections**

Turtle Brownie

Gourmet Cookie

Carrot Cake

German Chocolate Cake

Cheesecake Squares

A la Carte Desserts

(Upgrade Option = \$2.00pp)

Triple Chocolate Cake

Raspberry Cheesecake

New York Style Cheesecake

(All prices subject to a 15% food service fee and a 6.5% sales tax)

**Dinner**  
**Buffet Menu Packages**

For evening events beginning after 5:00 pm. Dinner menu packages include  
Coffee, Decaffeinated Coffee and Tea.

**THREE STAR BUFFET**

**Entrée I** (please choose one):

Beef Stew  
Mostaccioli  
Sliced Ham  
Beef Tips Bourguignonne

**Entrée II** (please choose one):

Quarter Baked Herbed Chicken  
Meat Lasagna or Vegetarian Lasagna  
Petit Breast of Chicken

**Fresh Vegetables** (please choose one):

Southern Style Green Beans  
Glazed Baby Carrots  
Buttered Corn  
Broccoli and Cheese

**Potato, Rice and Pasta**

(please choose one):  
Garlic Mashed Potatoes  
Parsleyed New Potatoes  
Rice Pilaf  
Parsleyed Buttered Noodles

**Salad:**

Mixed Green Salad  
with choice of two dressing selections

Cheese Cake Squares

Fresh Baked Rolls and Butter

\$22.50

**FOUR STAR BUFFET**

**Carving Station** (choose one):

Roast Marinated Breast of Turkey  
Honey Glazed Ham  
Roast sliced Brisket of Beef au Jus

**Entree II** (please choose one):

Sole with Lemon and Butter  
Beef Tips Bourguignonne  
Barbecue Breast of Chicken  
Hot Penne Pasta Primavera Alfredo

**Fresh Vegetables** (please choose one):

Sweet Peas with Pearl Onions  
Chef's Medley of Fresh Vegetables  
Fresh Green Beans with Caramelized Onions  
Buttered Corn  
Glazed Baby Carrots  
Broccoli with Cheese

**Potatoes, Rice & Pasta**

(please choose one):  
Garlic Mashed Potatoes  
Parsleyed New Potatoes  
Dauphinoise Potatoes  
Rice Pilaf Medley

**Salad:**

Fresh Mixed Garden Salad  
with choice of three dressing selections  
or

Traditional Caesar Salad

Carrot Cake

Fresh Baked Rolls and Butter

\$25.00

## FIVE STAR BUFFET

### Hors d'oeuvres:

Domestic and Imported Cheese Display garnished with  
Sliced Fresh Fruit and Society Thins  
Fresh Vegetable Crudités with Ranch Dip

### Carving Station (please choose one):

Roast Marinated Breast of Turkey  
Honey Glazed Ham  
Roast Sliced Brisket of Beef au Jus  
Roast Pork Loin

### Entree II (please choose one):

Oriental Salmon  
Hot Penne Pasta Primavera Alfredo with Julienne Chicken  
Vegetarian Lasagna  
Breast of Chicken Supreme (White Wine Cream Sauce)

### Fresh Vegetables (please choose one):

Sweet Peas with Pearl Onions  
Chef's Medley of Fresh Vegetables  
Fresh Green Beans with Caramelized Onions  
Buttered Corn  
Glazed Baby Carrots  
Broccoli with Cheese

### Potatoes, Rice & Pasta (please choose one):

Garlic Mashed Potatoes  
Parsleyed New Potatoes  
Potatoes Au Gratin  
Rice Pilaf Medley

### Salad:

Fresh Mixed Garden Salad with choice of three dressing selections  
or

Traditional Caesar Salad

Fresh Baked Rolls and Butter

German Chocolate Cake

\$25.75

## SIX STAR BUFFET

### Hors D'oeuvres:

Domestic and Imported Cheese Display garnished with Sliced Fresh Fruit and Society Thins  
Fresh Vegetable Crudités with Ranch Dip

### Hot Hors D'oeuvres (choose two): 3 pieces total per person

Burgundy Meatballs or Swedish Meatballs  
Egg Rolls with Sweet and Sour Sauce  
Buffalo Wings with Blue Cheese Dip  
Water Chestnuts Wrapped in Bacon  
Fried Mini Raviolis with Marinara Sauce  
Miniature Quiche

### Carving Station (please choose one):

Roast Marinated Breast of Turkey  
Honey Glazed Ham  
Roast Brisket of Beef au Jus  
Roast Pork Loin  
Tenderloin of Beef (Upgrade +\$6.00/pp)

### Entrée (please choose one):

Beef Stroganoff  
Traditional Spinach Lasagna  
Breast of Chicken w/ Marsala Sauce  
Seafood Pasta

### Fresh Vegetables (please choose two):

Mushroom Provencal - Shitake, Oyster, Portabella  
and White Mushrooms sautéed with Garlic  
Chef's Medley of Fresh Vegetables  
Fresh Green Beans with Caramelized Onions  
Pasta Primavera  
Glazed Baby Carrots  
Broccoli with Cheese

### Potatoes, Rice and Pasta (please choose two):

Garlic Mashed Potatoes  
Parsleyed New Potatoes  
Potatoes Au Gratin  
Wild Brown Rice with Pecans  
Rice Pilaf Medley  
Hot Penne Pasta Primavera in a light Garlic Sauce

### Salad

Fresh Mixed Garden Salad  
With choice of three dressing selections  
or  
Traditional Caesar Salad  
Fresh Baked Rolls and Butter  
New York Cheesecake

\$29.50

## CREATE YOUR OWN BUFFET

### SALAD – (please choose one):

Caesar Salad- Romaine Lettuce with Imported Parmesan Cheese and Croutons

Caprese Salad with Tomatoes, Fresh Mozzarella, Basil and Olive Oil

Greek Salad with Feta Cheese, Olives, Tomatoes and a Greek Dressing

Kentucky Bibb Lettuce with Spring Mix, Mandarin Oranges,  
Fresh Blueberries and Strawberries with Champagne and  
Raspberry Vinaigrette Dressings

Kentucky Bibb Lettuce with Spring Mix, Smoked Salmon,  
Capers, Sliced Red Onions, Chopped Egg, and a Balsamic Vinaigrette

### MAIN ENTRÉE CARVING STATION – (please choose one):

Roast Beef Tenderloin @ \$6.00 additional

Roast Sirloin

Honey Glazed Ham and Chef Marinated Turkey Breast

Roast Pork Loin

Decorated Poached Salmon

### SECOND ENTRÉE – (please choose one):

Herbed Marinated Chicken Breast with Imported Mushroom Medley and Sherry Sauce

Chicken Breast Roulade Stuffed with  
Boursin Cheese, Spinach and Madeira Wine Sauce

Baked Island Chicken served with Fresh Tropical Salsa made with Cilantro,  
Mango, Papaya and Pineapple

Stuffed Lemon Sole with Crab Meat and Lemon Caper Butter

Oven-Roasted Salmon Marinated in a  
Spicy Asian Sauce or Lemon Caper Sauce

Baked Halibut Provencal on a bed of Diced Tomatoes and Mushrooms  
Vegetable Lasagna

### VEGETABLE – (please choose one):

Steamed Asparagus with Lemon Butter

Green Bean Almandine with Caramelized Onion

Braised Baby Carrots

Chef's Medley of Vegetables

Stir Fry Vegetables

(All prices subject to a 15% food service fee and a 6.5% sales tax)

## TRADITIONAL DINNER BUFFET

Roast Brisket of Beef  
Marinated Boneless Chicken Breast  
Pasta Primavera  
Parsley New Potatoes  
Southern Style Green Beans  
Tossed Spring Mixed Salad Greens  
with Salad Toppings and Choice of Dressings  
Fresh Baked Dinner Rolls  
New York Style Cheesecake

\$27.75

## SEAFARER'S FEAST DINNER

Carved Roast Tenderloin with  
Portabella Mushroom Sauce,  
Green Peppercorn Sauce & Horseradish  
Baked Whitefish with Lemon Caper Butter

OR

Maui Salmon with Sautéed Wild Rice  
Pasta Primavera  
Dauphine Potatoes  
Sunshine Blend of Green Beans  
Spring Mixed Salad Greens with  
Choice of Dressings  
Tossed Salad with Feta Cheese, Sun Dried  
Cherries and Roasted Pine Nuts  
Fresh Baked Dinner Rolls  
Crème Brule Cheesecake

\$46.50

## EXECUTIVE DINNER BANQUET

Roast Sirloin of Beef  
with Horseradish Sauce  
Maui Salmon  
Pasta Primavera  
Parsley New Potatoes  
Sunshine Blend of Green Beans  
Sautéed Rice  
Traditional Caesar Salad  
Tossed Spring Mixed Salad Greens with Choice  
of Dressings  
Fresh Baked Dinner Rolls  
New York Style Cheesecake

\$35.00

## TROPICAL DINNER BUFFET

Roast Brisket of Beef  
Kailua Pork with Sweet BBQ Sauce  
Marinated Chicken Breast with a  
Tropical Fruit Salsa  
Sweet Potatoes  
Sticky Rice  
Lomi Lomi Salmon  
Tuna Pasta Salad  
Stir Fry Vegetables  
Sugar Snap Peas with Baby Carrots  
Island Tossed Salad with  
Choice of Dressings  
Butter Pound Cake with  
Fresh Fruit Sabayon  
Assorted Rolls with Butter

\$37.00

## VEGETARIAN DINNER ENTRÉE OPTIONS

We offer the following vegetarian entrees that can be added to any menu.  
Add \$3.50 per person to dinner buffet price.

Vegetable Lasagna  
Pasta Primavera  
Eggplant Parmesan  
Vegetable Stir Fry  
Stuffed Green Peppers

**POTATOES, PASTA AND RICE - (please choose one):**

Herb Roasted New Potatoes  
Steamed Parsleyed New Potatoes  
Garlic Mashed Potatoes  
Whipped Sweet Potatoes  
Dauphinoise Potatoes  
Sweet Potato Casserole  
Long Grain White Rice Pilaf  
Wild Rice  
Spanish Saffron Rice  
Scalloped Potatoes  
Pasta Primavera with Julienne Vegetables and Pesto  
Twice Baked Potato Casserole

**DESSERTS - (please choose one):**

(add a second choice for \$2.50 per person)

Chocolate Chip Pecan Pie  
Double Layered Chocolate Pate Cake  
with Chocolate Lover's  
Dream Raspberry Sauce  
Granny Smith Apple Pie with  
Caramel Sauce  
New York Cheesecake with Topping  
Assorted Cheesecake  
Crème Brule Cheesecake  
Key Lime Cheesecake  
Triple Layered Carrot Cake  
Strawberry Sabayon Trifle  
Chocolate Fondue with Fruit  
Assorted Miniature Pastries

\$48.00

(All prices subject to a 15% food service fee and a 6.5% sales tax)

## PLATED DINNER MENUS

### Sicilian Baked Chicken Breast

with a chunky topping of Fennel, Tomatoes,  
Kalamata Olives and Rosemary  
Oven Roasted New Potatoes  
Spring Peas with julienne Carrots  
Dinner Rolls and Butter  
Choice of Dinner Salad  
Choice of Dinner Dessert  
\$20.95

### Almond Crusted Grouper

on a bed of Spinach Leaf Lettuce  
Served with Lemon Caper Butter  
Wild Rice with Scallion & Golden Raisins  
Baby Carrots with Tops on  
Dinner Rolls and Butter  
Choice of Dinner Salad  
Choice of Dinner Dessert  
\$30.75

### Roast Breast of Turkey

with Pan Gravy  
Garlic Mashed Potatoes  
**Sugar Snap Peas**  
Dinner Rolls and Butter  
Choice of Dinner Salad  
Choice of Dinner Dessert  
\$15.95

### Queens Cut Prime Rib

Double Cut Prime Rib with Horseradish Sauce  
Twice Baked Potatoes  
Country Green Beans with Baby Carrots  
Choice of Dinner Salad  
Choice of Dinner Dessert  
\$30.25

### Chicken Roulades-

Breast of Chicken  
stuffed with fresh Spinach, Boursin Cheese,  
sliced and fanned with Demi-Glace  
Mediterranean Herbed Orzo  
Fresh Haricot Vert  
Dinner Rolls and Butter  
Choice of Dinner Salad  
Choice of Dinner Dessert  
\$24.00

### Veal Chop

Stuffed with Wild Mushrooms  
and Madeira Wine Sauce  
Red Potatoes Stuffed with  
Garlic Mashed Potatoes  
Asparagus with Julienne Carrots  
Dinner Rolls and Butter  
Choice of Dinner Salad  
Choice of Dinner Dessert  
\$55.00

## PLATED DOUBLE ENTRÉE MENUS

### DUOS

#### Roast Tenderloin and Chicken Breast Roulade

with Imported Mushroom Madeira Sauce  
Baby Haricot Vert with Red and Yellow Peppers  
Saffron Rice  
Choice of Dinner Salad  
Choice of Dinner Dessert  
\$39.95

#### Cajun Roast Tenderloin and Blackened Prawns with Creole Sauce

Wild Rice Pilaf  
Fresh Asparagus with Lemon Zest  
Choice of Dinner Salad  
Choice of Dinner Dessert  
\$42.00

#### Double Cut Prime Rib

with Horseradish Sauce  
Twice Baked Potatoes  
Country Green Beans with Baby Carrots  
Choice of Dinner Salad  
Choice of Dinner Dessert  
\$40.50

#### Roast Tenderloin and Halibut

with Three Pepper Cream Sauce  
Stuffed New Potatoes  
Fresh Asparagus  
Choice of Dinner Salad  
Choice of Dinner Dessert  
\$39.95

#### Roast Tenderloin and Oven-Roasted Salmon

Stuffed New Potatoes  
Fresh Asparagus  
Choice of Dinner Salad  
Choice of Dinner Dessert  
\$44.00

Oven Roasted Lamb Chops rubbed  
with Italian Seasonings and  
Chicken Breast stuffed with Fresh Spinach  
and Boursin Cheese Drizzled  
With a Madeira Wine Sauce  
Baby Red Potatoes Stuffed with  
Garlic Mashed Potatoes and  
Haricot Verte and Baby Carrots in Pesto Butter  
Choice of Dinner Salad  
Choice of Dinner Dessert  
\$44.00

#### Roast Tenderloin in a Cabernet Wine Sauce

with Wild Mushrooms and  
Breaded Grouper Almandine  
on a  
Bed of Leaf Spinach  
Baby Carrots  
Red Stuffed Mashed Potatoes  
Choice of Dinner Salad  
Choice of Dinner Dessert  
\$44.00

## Dinner Salad Selections

- Greek Salad with Feta Cheese, Olives, Tomatoes and a Greek Dressing
- Caesar Salad- Romaine Lettuce with Imported Parmesan Cheese and Croutons
- Kentucky Bibb Lettuce with Spring Mix, Dried Cherries, Feta Cheese,  
Sliced Red Onion and Raspberry Vinaigrette
- Romaine Greens with sliced Portabella Mushrooms, Red and Yellow Peppers, Gorgonzola  
Cheese and Balsamic Vinaigrette
- Kentucky Bibb Lettuce with Spring Mix topped with fresh Blueberries,  
Mandarin Oranges, Almonds crumbled Bleu Cheese  
and Champagne Dressing
- Bibb Lettuce With Sweet Thinly Sliced Red Onion, Capers and Asparagus,  
Topped With Thin Slices of Smoked Salmon  
Drizzled with a Champagne Dressing

## Dinner Dessert Selections

- Strawberry Sabayon Trifle with Fresh Berries
- Key Lime Pie
- Chocolate Chip Pecan Pie
- Granny Smith Apple Pie with Caramel Sauce
- Layered Chocolate Pate Cake with Chocolate Lover's Dream Raspberry Sauce
- Triple Layer Carrot Cake
- Tiramisu
- New York Cheesecake with Fruit Topping
- \*Crème Brule Cheesecake

\*\*Grand Marnier Sabayon Presented In Puff Pastry Garnished  
With Fresh Fruit and Raspberry Drizzle

\*\*Triple Chocolate Mousse Featuring White Chocolate, Dark Chocolate and Milk Chocolate  
on a Bed of Fresh Raspberry Coulis

\*additional \$1.50 per person      \*\* additional \$4.50 pp Minimum 50 orders

# SOUTHERN STYLE MENUS

Pricing same lunch or dinner

## LOW COUNTRY SHRIMP BOIL

(Served family or buffet style)

Tempting medley of fresh coastal shrimp,  
smoked sausage, corn on the cob,  
bite sized red bliss  
potatoes prepared in a mildly seasoned pot.  
Served with crisp bread and creamy Cole slaw.  
Ice tea and lemonade  
\$25.00

## RICH HARVEST DINNER

(Served plated or buffet style)

Baked pork chops with celery and  
onion dressing  
Braised cabbage or brussel sprouts  
Whipped sweet potatoes  
Shoe peg corn salad on fresh greens  
Served with corn bread and white rolls  
Peach cobbler  
\$15.95

## CATFISH FRY

(Served plated or buffet style)

Classic fried catfish with cornbread breading  
Served with sliced onions,  
tartar sauce and lemon  
Hush puppies  
Baked beans  
Creamy Cole slaw and sliced tomatoes  
Pound cake and strawberries  
\$13.95

## SOUTHERN FAVORITE

Deep fried chicken  
Mashed potatoes and tomato gravy  
Southern style green beans  
Cole slaw and sliced tomatoes  
Biscuits  
Peach cobbler  
\$12.00

## EASY ENTERTAINING

Brown sugar glazed ham  
Southern style green beans  
Red bliss potatoes  
Tossed mixed greens  
Chocolate cake  
\$12.00

## COZY COMFORT FOOD

Baked chicken quarters  
Macaroni and cheese  
Southern style green beans  
Mixed salad greens with a light vinaigrette dressing  
Pound cake with fruit  
\$12.00

## BBR/Bensons Signature Menu

Menus to include butlered hors d'oeuvres, a served meal including salad, entrée with sides and dessert.  
Open bar before dinner and red and white wine with dinner. Tables, chairs, china, flatware, glassware and linens.  
All staff.

Maximum of 125 people (8 people per table)

Cost \$125.00 per person

which includes service fee and sales tax.

Menus served with crystal, silver and fine linens

Two chefs serving tableside

Wine pairing

Maximum of 50 people (6 people per table)

Cost \$175.00 per person

### BUTLERED HORS D' OEUVRES

(Choice of two)

- \*Bite sized baked brie with raspberry sauce
- \*Smoked salmon and fennel and goat cheese toasts
- \*Tenderloin Canapé on potato with horseradish
- \*Tuna tartar with dollop of wasabi on spoons

### APPETIZER

(Choice of one)

- \*Seafood remoulade – Pieces of crab, shrimp and other seafood
- \*Almond crusted scallop on bed of julienne of white and green asparagus with lemon sauce
- \*Potato pancake with julienne of duck breast with zinfandel sauce

### SALAD

(Choose one)

- \*Bibb lettuce with thinly sliced red onions, capers, fresh asparagus topped with smoked salmon drizzled with champagne vinaigrette
- \*Fava bean, asparagus and arugula salad with shaved pecorino cheese and Vinaigrette dressing
- \*Caesar salad –Wedge of fresh hearts of romaine lettuce, lemon, parmesan cheese, and garlic breadstick topped with a creamy Caesar dressing
- \*Mesculun salad lightly tossed with lemon vinaigrette in asparagus box
- \*Baby blue salad of mixed greens, blue cheese, orange sections, fresh strawberries, sweet and spicy pecans and balsamic vinaigrette dressing

### INTERMEZZO

Citrus sorbet served in a lemon cup

## ENTRÉE

Entree garnished with haricot vert, carrots and  
horseradish stuffed red potato

(Choose one)

- \*Oven roasted rack of lamb carved per person with mint sauce
- \*Veal chop stuffed with wild mushroom and Madeira sauce
- \*Medallion of veal topped with Alaskan king crabmeat, asparagus spears and béarnaise sauce  
paired with oven roasted pepper coated salmon
- \*Blackened sliced roast tenderloin and broiled sea bass on a bed of Creole sauce served with but-  
terflied shrimp
- \*Succulent and tender cold water lobster tail, stuffed with crabmeat
- \*Mixed grill of tender medallions of beef, veal and lamb
- \*Sliced roast tenderloin served on a bed of wild mushrooms served with chicken breast stuffed  
with spinach and boursin cheese
- \*Petit tenderloin béarnaise with broiled cold water lobster tail  
and butter sauce
- \*Beef Wellington served with a burgundy truffle sauce
- \*Fish (halibut, salmon, grouper or redfish) pauppiettes

## DESSERT

(Choose one)

- \*Carmel apple granny smith pie served warm with vanilla ice cream
- \*Crème Brule cheesecake
- \*Traditional vanilla Crème Brule
- \*Baked Alaska
- \*Duo of white and chocolate mousse garnished with  
fresh fruit of the season
- \*Flaming cherries jubilee
- \*Chocolate pate with raspberry sauce
- \*Crepes Suzette garnished with fresh berries
- \*Poached pear served on a bed of crème anglaise drizzled with  
fresh raspberry sauce
- \*Trio of sabayon: grand Marnier, raspberry, and Kahlua served in a glass
- \*Imported cheese platter served with dates, figs and French baguette
- \*Fresh berries of the season served with fresh whipped crème

# RECEPTION AND HORS D'OEUVRE PACKAGES

## INTERNATIONAL FOOD STATIONS

(Minimum count of 75 required)

### Station I - AMERICAN

Roast Brisket of Beef and Roast Turkey Breast with assorted Mini Rolls  
Creole Mustard and Horseradish Sauce  
Country Style Green Beans  
Tossed Salad Spring Mix with Ranch Dressing

### Station II - ITALIAN

Homemade Meat and Vegetable Lasagna  
Vegetarian Antipasti Salad and Marinated Vegetables  
Fresh Baked Garlic Bread  
Balsamic Vinegar and Olive Oil with Focaccia

### **Captain's Pasta Station Upgrade (Add \$3.00 per person)**

Rotini, Penne and Fettuccini Pastas  
Marinara and Alfredo Sauces  
Olive Oil with Peppers, Onions, and Mushrooms  
Italian Sausage Meatballs  
Grated Fresh Romano and Parmesan Cheeses

### Station III - FRENCH

Display of Flavored Gourmet Coffees and Herbal Hot Teas  
Assorted Mini Pastry  
Triple Mousse

### Stations IV - Choose ONE below:

#### MEXICAN

Soft Tortilla Shells with Mexican Beef, Shredded Lettuce, Diced Tomatoes, and Onions  
Shredded Colby and Jack Cheese Blend, Salsa, Sour Cream, and Guacamole  
Nacho Chips and Cheese, Refried Beans, and Spanish Rice

#### GERMAN

Pork Loin and Sausage with Sauerkraut  
Hot German Potato Salad and Hot Apple Stew

#### CHINESE

Egg Rolls with Duck Sauce and Chinese Mustard  
Sweet and Sour Pork, Fried Rice, and Fortune Cookie.

\$58.00

## BEST OF CINCINNATI STATIONS

Enjoy a sampling of our local favorites!

### Station I - CINCINNATI STYLE CHILI

Five Ways (Chili, Spaghetti, Beans, and Onions with Shredded Cheese)  
Served with Oyster Crackers, Hot Sauce and Mustard  
Greek Salad

### Station II - PULLED PORK BBQ

BBQ Pork with a Special Locally Made Rib Sauce, Southern Style Green Beans,  
Home Fries with Onions, and Tangy Cole Slaw

### Station III - DESSERT

Fresh Fruit Display, Assorted Fresh Baked Cookies,  
Apple and Cherry Strudel  
Gourmet Coffee and Tea Display  
\$29.95

## RIVERS CITIES FEAST

### Station I - CINCINNATI

Pulled Pork with Mini Rolls  
Corn on the Cob  
Potato Salad and Cole Slaw

### Station II - NEW ORLEANS

Cajun Jambalaya  
Red Beans and Rice  
Caesar Salad and Corn Muffins

### Station III - PITTSBURGH

Beef Brisket with Wild Mushroom Sauce  
Scalloped Potatoes  
Sunshine Blend of Green Beans  
Tossed Salad with Choice of Dressings

### Station III - ST. LOUIS SWEETS

Bread Pudding with Bourbon Sauce  
Pecan Pie, Cheesecake, and Fruit Strudel  
Gourmet Coffee and Tea Display  
\$46.00

## THE GRAND ACTION STATION PACKAGE

Minimum count of 100 required - Can also be done as a buffet

### Carving Station:

Roast Tenderloin of Beef with Assorted Mini Rolls  
Green Peppercorn, Creole Mustard and Horseradish Sauce  
*Add Carved Turkey or Honey Baked Ham for \$2.00 per person*

### Antipasto and Salad Station:

Antipasti Salad of Olives, Pepperoni, Cappicola,  
Mortadella, Salami, Provolone and Marinated Vegetables  
Assorted Gourmet Bread Display including  
Focaccia, Sourdough Baguettes and Assorted Rolls  
with Balsamic Vinaigrette and Flavored Olive Oil for Dipping  
Caesar Salad  
Tri-Colored Pasta Salad

### Seafarer Station - (please choose one):

Seafood Ceviche with Salmon, Scallops and Shrimp  
New Orleans Seafood Jambalaya  
Oriental Salmon & Sautéed Wild Rice

### Potato and Pasta Station -(please choose one):

#### **Baked Potato Bar**

Baked Idaho Potatoes  
and toppings -  
Shredded Cheddar Cheese, Diced Onions and Scallions,  
Chopped Bacon, Broccoli Florets  
Sour Cream and Butter

OR

#### **Italian Pasta Station**

Penne and Fettuccini Pasta  
Marinara and Alfredo Sauces  
Garlic and Olive Oil Vegetable Primavera  
Italian Sausage Meatballs  
Garlic Bread Sticks  
Grated Italian Cheeses

### Dessert and Coffee Station:

Imported Hot Teas  
Gourmet Coffee with Flavorings and Toppings  
*(Add \$4.00 pp for Premium Coffee Liquors and Brandy)*  
Assorted Mini Pastries and Strawberry Sabayon Trifle  
\$62.00

## EXECUTIVE HORS D'OEUVRE DINNER PACKAGE

Jumbo Shrimp Cocktail (passed)  
Carved Roast Tenderloin of Beef Served with Mini Egg Knots  
Carved Roasted Turkey Breast served with Mini Egg Knots  
Mushroom Caps Stuffed with Crabmeat and Italian Sausage  
Pot Stickers with Plum Sauce  
New Potatoes Stuffed with Roquefort  
Mini Maryland Crab Cakes with Chili Mayonnaise  
Fresh Vegetable Crudités with Gorgonzola Dip  
Imported and Domestic Cheeses Garnished with Fresh Fruit  
Spinach Stuffed Pumpernickel Loaf  
Tri-Colored Tortilla Chips with Spinach and Artichoke Dip  
Potato Chips and Pretzels with Onion Dip  
Caesar Salad  
Tuna Pasta Salad  
Mini Desserts  
Flavored Gourmet Coffee and Tea Assortment

\$65.00

## KOSHER MEALS

Kosher Menus and services can be made available through our association with a Kosher Commissary. Please consult you Sales Manager about your specific needs and menu suggestions.

## HORS D' OEUVRES

These packages are priced per guest and offered as pre-meal appetizers and not to be substituted for a meal. They are offered as enhancements to an event menu package. The price includes only the linen and equipment required for the Hors D' Oeuvres service. If ordered alone, additional linen, set up or labor charges may apply.

Please order for the total number of guests.

Select one of these packages and add other Hors d' oeuvres platters, stations or individual hors d oeuvres by the piece to build your own hors d 'oeuvres menu.

For pre-meal hors d'oeuvres, we recommend 8-10 pieces per person.

Minimum of 50 orders.

### WELCOME

Domestic Cheese Arrangement displayed on marble, garnished with clusters of Green and Red Grapes and Strawberries accompanied by Gourmet Crackers Carved Raw Vegetables displayed in country basket Served with Gorgonzola and Ranch Dips

\$6.50

### EXECUTIVE

Baskets of Assorted Dry Snacks Hot Spinach and Artichoke Dip served with Pita Chips Deep-fried Ravioli with Marinara Sauce Smoked Polish Kielbasa in Barbecue Sauce Swedish, Burgundy or Italian Meatballs

\$12.50

### OPEN HOUSE

Baked Brie in Puff Pastry with Raspberry Sauce or Brown Sugar and Almond, garnished with Green and Red Grapes and Strawberries accompanied by Crackers Pineapple Chicken Skewers in Apricot Sauce Vegetable Spring Rolls with Plum Sauce Artichoke Mousse in Phyllo Fresh Pineapple, Melon and Strawberry Kabobs

\$17.00

### MIKE FINK RAW BAR

The Famous Mike Fink Raw Bar 2 Jumbo Texas Bay Shrimp 2 oz of Alaskan King Crab Leg 1 Chesapeake Oyster Seafood Cocktail Sauce, Mustard Sauce and Crackers

\$20.00

### SNACKS:

\$18.00 per box  
\$4.00 per person

Box of Pretzels or Potato Chips  
Nacho Chips with Cheese and Salsa

## GALAXY HORS D'OEUVRE RECEPTION

(This menu is not meant to replace a meal as the quantities priced are for 1-1.5 hour reception)

Domestic and Imported Cheese Display garnished with Sliced Fresh Fruit  
Society Thins  
Fresh Vegetable Crudités with Ranch Dip

### Hors d'oeuvres (please choose three)

2 pieces of each per person

Burgundy Meatballs

Swedish Meatballs

Fresh Stuffed Mushrooms with Italian Sausage and Crabmeat

Barbecued Chicken Drumettes

Buffalo Wings with Blue Cheese Dip

Water Chestnuts wrapped in Bacon

Egg Rolls with Sweet and Sour Sauce

Miniature Quiche

Salami Coronets

Fried Mini Ravioli with Italian Marinara Sauce

### Food Stations (please select one)

#### **Pasta Bar**

Selection of Pastas

Alfredo and Marinara Sauces

Garlic Rounds

#### **Taco Station**

Spicy Ground Beef

Pequeno Taco Shells

Shredded Lettuce, Cheddar Cheese, Diced Onions and Tomatoes

Sour Cream and Guacamole

Fresh Salsa with Tortilla Chips

#### **Chili Station**

Cincinnati Chili, Spaghetti, Hot Dogs,

Fresh Bakery Buns

Shredded Cheddar Cheese, Diced Onions and Mustard

\$20.00

### HORS D' OEUVRES PLATTERS:

Hors d' oeuvres Platters are priced to be added to any hors d' oeuvres package or menu package.

If selected alone, additional labor charges may apply.

Platters serve the number noted when served with other hors d' oeuvres.

For pre-meal hors d'oeuvres, we recommend 8-10 pieces per person.

\$ 60.00	Fresh Vegetable Platter with Ranch Dip (serves 25)
\$ 65.00	Stuffed Pumpernickel with Spinach Dip (serves 40)
\$ 65.00	Cheddar Cheese Ball and Assorted Cracker Medley (serves 40)
\$ 65.00	Rolled Chipped Beef and Cream Cheese Ball with Crackers (serves 50)
\$ 70.00	Seasonal Sliced Fruit Platter (serves 25)
\$ 75.00	Domestic Cheese Platter with Fruit Garnish (serves 25)
\$ 75.00	Petite Baked Brie with Raspberry Sauce (serves 25)
\$ 75.00	Fiesta Spread served with Red Pepper Wedges, Jicama Spears and Tortilla Chips
\$ 95.00	Hot Spinach and Artichoke Dip with Tortilla Chips (serves 50)
\$ 95.00	Hot and Spicy Corn and Cheese Dip (serves 50)
\$100.00	Domestic and Imported Cheese Platter (serves 25)
\$125.00	Torpedo Sandwich-Giant 2 ½ foot Sandwich Piled High with Ham, Salami, Pepperoni, Swiss Cheese, American Cheese, Tomatoes, Onions, Olive Relish, Pickled Peppers, Lettuce and Mayonnaise (serves 20)
\$ 95.00	Taco Layered Dip with Tortilla Chips (serves 50)
\$275.00	Display Whole Decorated Salmon with Cucumber Dill Sauce (Serves 75)

### SUSHI STATION

A presentation of California, Avocado, Salmon Shrimp and Tuna Rolls

Served with soy sauce, pickled ginger, wasabi and chop sticks

\$300.00 per 100 pieces

## HORS D' OEUVRES BY THE PIECE:

Individual hors d'oeuvres are priced to be added to any hors d'oeuvres package or menu package.

If selected alone additional labor charges may apply.

For pre-meal hors d'oeuvres, we recommend 8-10 pieces per person.

Our sales staff will gladly assist with to insure ample quantities and balanced selections.

### Hot Selections

75 Pieces per order

\$ 60.00	Burgundy Meatballs
\$ 60.00	Deep Fried Mini Ravioli with Marinara Sauce
\$ 60.00	Swedish Meatballs
\$ 60.00	Smoked Sausage with BBQ sauce
\$100.00	Spanikopita
\$100.00	Parmesan Puffs
\$100.00	BBQ Chicken Drumettes
\$100.00	Buffalo Style Chicken Wings with Bleu Cheese and Celery
\$100.00	Chicken Tenders with Honey Mustard Sauce
\$140.00	Cheese Puff Pastry Sticks
\$140.00	Pot Stickers with Plum Sauce
\$160.00	Assorted Mini Quiche
\$160.00	Vegetable Spring Rolls with Plum Sauce
\$210.00	Mini Maryland Crab Cakes with Chili Mayonnaise
\$210.00	Pineapple Chicken Skewers in Apricot Sauce
\$210.00	Bite size Baked Brie in Phyllo with Raspberry Sauce
\$210.00	Mushrooms Stuffed Crabmeat and Breadcrumbs
\$210.00	Scallops Wrapped in Bacon
\$210.00	Miniature Beef Wellington
\$250.00	Beef Satay Skewers with Soy Sauce

### Cold Selections

75 Pieces per order

\$ 62.50	Assorted Finger Sandwiches
\$125.00	Peeled Shrimp with Seafood Cocktail Sauce
\$150.00	New Potato Stuffed with Roquefort with Walnut Garnish
\$150.00	Artichoke Mousse in Phyllo Tart
\$150.00	Salami Coronets
\$150.00	Chicken Curry in Phyllo Tart
\$210.00	Muffalietta Rolls Stuffed with Boursin Cheese, Spring Mixed Greens, Assorted Peppers and Artichoke

## Chef Alain's Gourmet Selections

50 Pieces per order

### Cold Selections

\$150.00	Vegetarian Summer Rolls with Red Chili Dipping Sauce
\$125.00	Endive Boats with Marinated Vegetables
\$125.00	Endive Boat with Boursin Cheese
\$125.00	Tomato, Mozzarella and Basil Cups
\$125.00	Fresh Asparagus with Raspberry Hollandaise in Crepe
\$125.00	Salmon Mousse in Phyllo Tart
\$125.00	Cherry Tomatoes stuffed with Homemade Humus
\$150.00	Mini Prosciutto Ham Wrapped Melon
\$150.00	Smoked Salmon Canapés
\$150.00	Shrimp Canapé on French Baguette
\$150.00	Smoked Salmon, Fennel and Goat Cheese Toast
\$150.00	Prosciutto Wrapped Shrimp with Garlic Sauce
\$150.00	Tenderloin Canapé on Potato Pancake with Horseradish

### Hot Selection

\$125.00	Miniature Potato Latkes topped with Pear and Cranberry Sauce
\$125.00	Artichoke Bottoms with Prosciutto au Gratin
\$150.00	Shrimp Stuffed Portabella Mushrooms
\$150.00	Black Bean Cake with Sea Scallop and Fresh Salsa
\$150.00	Beef Negamaki with Asparagus in Sweet Soy Glaze

### HORS D' OEUVRES STATIONS:

Hors d' oeuvres stations are priced to be added to any hors d'oeuvres package or menu package

If selected alone, additional labor charges may apply. For pre-meal hors d'oeuvres, we recommend 1 station plus 6 -8 additional pieces per person or three stations minimum.

\$5.00 per person	<b>Mashed Potato Bar:</b> Mashed Potatoes, Sour Cream, Butter, Chives, Bacon, Cheese, and Broccoli
\$6.00 per person	<b>Pasta Bar:</b> Fettuccini, Penne, and Rotini Pastas served with Alfredo and Marinara Sauce with Garlic Rounds
\$5.50 per person	<b>Fajita Bar:</b> Mini Soft Tortilla Shells, Chicken and Beef, Salsa, Cheese and Sour Cream
\$6.25 per person	<b>Cincinnati Chili Bar:</b> Cincinnati Style Chili, Spaghetti, Hot Dogs, Buns, Cheddar Cheese, Diced Onions and Mustard
\$7.50 per person	<b>Taco Bar:</b> Spicy Ground Beef, Pequeno Taco Shells, Shredded Lettuce, Cheddar Cheese, Diced Onion, Tomato, Black Olives, Sour Cream and Guacamole, Fresh Salsa with Tortilla
\$8.00 per person	<b>Hand Carved Turkey Breast or Sliced Roast Brisket of Beef or Honey-glazed Ham</b> served with Mini Rolls, Dijon Mustard and Horseradish Sauces
\$15.00 per person	<b>Carved Roast Tenderloin</b> served with Mini Rolls, Dijon Mustard and Horseradish Sauces.

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(All prices subject to a 15% food service fee and a 6.5% sales tax)

## BEVERAGE PRICE LIST

Prices subject to a 18% bar service and a 7% state sales tax

**Bar Setup:** Events requiring bar beverage service will require one bar per 100 guests.  
For additional bars or bartenders, extra fees may be required.

### UNLIMITED OPEN BAR PACKAGES

Determine your bar cost in advance. Billed up front at a per person charge for unlimited usage.

**Please note:** All bars must meet a \$300 minimum or additional fees will be required.

First 2 Hours	Additional Hour	
\$ 5.00	\$1.50	Soft drinks and bottled water
\$12.00	\$4.00	Can beer, house wine, soft drinks, and bottled water
\$15.00	\$5.00	Call brand liquor, can beer, house wine, soft drinks, and bottled water
\$18.00	\$5.00	Premium and call brand liquor, can beer, house wine, soft drinks, and bottled water

### CASH BAR PRICING

There is no bartending charge if sales exceed \$100.00 per hour. If sales fall below that amount there will be a \$25.00 per hour bartender charge with a 4 hour minimum.

\$ 2.00	Coca Cola brand soft drinks
\$ 2.00	Spring Water
\$ 2.00	Assorted fruit juice
\$ 4.00	Budweiser, Bud Light
\$ 5.00	Heineken
\$ 5.00	House Wine by the glass
\$ 5.00	<u>Call Brands</u> : Dewar's Scotch, Jim Beam, Southern Comfort, Canadian Club, Beefeater Gin, Sky Vodka, Bacardi Rum, Captain Morgan, Quervo Gold, Amaretto
\$ 6.00	<u>Premium Brands</u> : Absolut Vodka, Maker's Mark, Chivas Regal Scotch, Jack Daniels, Crown Royal, Tanqueray Gin, Ketel One Vodka, Christian Brothers Brandy, Grand Marnier, Couvoisier

### OTHER OPTIONS

\$20.00	Iced Tea per gallon
\$25.00	Coffee per gallon
\$15.00	Punch per gallon*
\$26.00	Wine punch per gallon*
\$28.00	Champagne punch per gallon* (1 gallon equals 20-25 glasses)

\*Punch available by special order only.

WINE LIST

Bottle

Red Wine:

Pepperwood Pinot Noir	\$14.00
Mirassou Pinot Noir	\$19.00
Rutherford Hill Merlot	\$25.00
Kenwood Merlot	\$27.00
Kendall Jackson Merlot	\$35.00
Jacob's Creek Shiraz	\$22.00
Trinitas Zinfandel	\$22.00
Louis Martini Cabernet Sauvignon	\$22.00
St. Francis Cabernet Sauvignon	\$34.00

Blush Wine:

Woodridge White Zinfandel	\$10.00
Kenwood White Zinfandel	\$12.00

White Wine:

Chateau Ste. Michelle Riesling	\$17.00
Sartori Pinot Grigio	\$16.00
Santa Margherita Pinot Grigio	\$44.00
Snoqualmie Sauvignon Blanc	\$14.00
Markham Sauvignon Blanc	\$25.00
Estancia Chardonnay	\$22.00
Kenwood Chardonnay	\$25.00
Louis Jadot Pouilly Fuisse	\$42.00
Kendall Jackson Chardonnay	\$28.00
Cakebread Chardonnay	\$67.00

Sparkling Wines and Champagnes:

Lindauer	\$20.00
Korbel Brut	\$25.00
Mumm Napa "Cuvee M"	\$35.00
Taittinger Brut "La Francaise"	\$82.00

Non-Alcoholic:

Meyers Sparkling Juice	\$12.00
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(All prices subject to a 18% bar service fee and a 6.5% sales tax)

## EVENT ENHANCEMENTS

Whether your event is a casual affair or an extravaganza, your sales manager is prepared to assist in enhancing your event. Please discuss any special needs you may have.

Some of our frequent enhancements:

**Entertainment:** Ranging from Live Band, a DJ for your listening pleasure to a magician, balloon artist or caricaturist artist for an added special touch.

**Flowers and Decorations:** We can take the worry out of your event and decorate for you with flowers, balloons and banners. We have the ability to do almost anything you would like. Please ask for special pricing on this service.

All decorations must be approved by the National Underground Railroad Freedom Center.

**Event Rentals:** Not every event is the same; if your event has special needs, your sales representative can assist through our event rental vendors to provide any special event enhancing equipment.

## POLICIES

**MENU SELECTION:** Please submit your menu selections to your Sales Manager at least three weeks in advance of the function date.

**BEVERAGE:** As the licensee, we are responsible for the administration of the sale and service of alcoholic beverages. We ask your cooperation in enforcing the law by not bringing any alcoholic beverages. We reserve the right to limit and control the amount of alcoholic beverages consumed by guests. We are always pleased to accommodate requests for special orders where the client assumes full responsibility to pay for the entire amount ordered.

**SERVICE CHARGE AND TAXES:** Taxable service charges of 18% will be added to all food and 18% to all beverage and specialty rentals provided by us. Smaller groups must meet minimum service charges of \$125.00 per required staff. If additional time or servers are required for your special needs, the server rate is \$20.00 per hour.

**DEPOSIT/PAYMENT:**

**PAYMENTS AND CANCELLATIONS:**

Events booking more than 90 days in advance.

A one third deposit is required with a signed contract within two weeks of holding the date.

This deposit is 50% refundable if written notification is received at least 90 days prior to the event date.

A second one third deposit is required 90 days in advance of the event.

Final count and final balance payment due two weeks in advance of the event date.

Cancellation within 90 days of the event date results in forfeiture of all payments.

Events booking less than 90 days in advance.

A one half deposit is required with a signed contract within two weeks of holding the date.

Final count and final balance payment two weeks in advance of the event date.

Cancellation within 90 days of the event date results in forfeiture of all payments.

**MISCELLANEOUS:** All prices are subject to change. Food prices can only be guaranteed within three months of the event date.

Client must adhere to and abide by all local, state, and federal laws.

## GENERAL INFORMATION:

Facility and room rental is not included in any package price. Please contact the National Underground Railroad Freedom Center Sales Office for room rental information and available dates.

### **All standard packages include:**

**Linen:** Our standard buffet and seated **meal packages include** our standard linen. Special order linen or additional linen required is available at an additional cost. Please discuss your special needs with your sales representative for a custom quote. *Linen is not included on hors d'oeuvres receptions.*

**China, Glasses and Dinnerware:** Our standard buffet and seated **meal packages** include our standard dinner china; glassware and dinnerware are provided at no additional charge. Special needs requiring disposable dinnerware or special rented china, glassware or flatware would be available with an additional rental fee. Please discuss your special needs with your sales representative.

**Event Staffing:** Our standard buffet and seated **meal packages** include our normal staffing required for your event. Special needs requiring additional labor can be accommodated by arranging for additional event staff. Please see our policy section in this guide for a description of additional charges and minimum service charges.

**Buffet Tables and Equipment:** Our standard buffet and seated **meal packages** include our standard buffet and table set up (generally one buffet per 150 guests). If additional buffet stations or special equipment needs are required, they would be subject to an additional rental fee. An additional standard buffet setup with equipment is \$300.00. Please remember that additional buffets may require the addition of service staff at additional cost.

**Cocktail Receptions** Additional charges may apply for tables, seating etc. Please consult your sales manager.

**\*Standard Menu Pricing:** the price quoted in this Catering Guide is for groups of 75 to 400 guests. Please add 10% to all Menu Package price for small groups under 75 guests. Large groups over 400 guests will receive a 5% large group discount from the listed menu package price.