

FINE DINING MENU

LUNCH

Sandwich Plates

Includes choice of potato salad, pasta salad or chips, assorted cake, iced tea and water

\$13.95 per person

Chicken Cordon Bleu Wrap

Grilled Chicken, smoked ham, Swiss cheese, field greens, tomato and a creamy bacon ranch dressing

Traditional Ham and Swiss

Smoked ham, Swiss cheese, lettuce, tomato with Dijon mustard served on whole grain bread

Roast Beef Sandwich

Thinly sliced top sirloin, sharp provolone cheese, heirloom tomatoes, arugula and a shallot aioli served on a Ciabatta roll

Garden Vegetable Delight

Marinated and grilled farm fresh seasonal vegetables with portabella mushrooms, onions,

tomatoes and spinach. Topped with crumbled feta cheese and served on a French baguette

Chicken Salad

Chunks of chicken breast, red grapes, pecans, celery and a nutmeg mayonnaise. Served on a buttery croissant

Classic Club Sandwich

Slicked turkey, smoked ham, cheddar and Swiss cheese, lettuce and tomato. Double layered on sourdough toast

Chicken and Brie

Grilled chicken breast, sliced French brie, lettuce and apricot mayonnaise. Served on cranberry walnut bread

SIGNATURE BUFFETS

(35 guest minimum) If dessert is not desired then there is a \$2.50 per person reduction in cost

A Taste of Italy

*Romaine Caesar salad
Italian sausage lasagna
Chicken Marsala
Fresh seasonal vegetables
Garlic breadsticks
Seasonal cheesecakes
Iced tea and coffee service*

\$18.95 per guest

Sunday Dinner at Grandma's

*Cole Slaw
Turkey and cornbread dressing with gravy
Sliced honey ham
Mashed potatoes and gravy
Fresh seasonal vegetables
Freshly baked buttermilk biscuits
Choice of apple or pecan or Kentucky pie
Iced tea and coffee service*

\$18.95 per guest

Kentucky Hot Brown Buffet

*A Louisville, Kentucky favorite
Fresh seasonal vegetables
Garden salad
Choice of chocolate layer cake or Derby pie*

\$17.95 per guest

The Classic

*Spinach salad with strawberries, feta and almonds or Garden salad
Chicken breast stuffed with ham and Swiss
Wild rice pilaf
Roast beef au jus
Mashed potatoes with gravy
Fresh seasonal vegetables
Freshly baked dinner rolls and butter
Choice of chocolate layer cake or Derby pie
Iced tea and coffee service*

\$18.95 per guest

SIDE SALADS

\$5.25 per person

Spring Kentucky Bibb Salad

Tender Bibb lettuce, sliced strawberries, feta and spiced sunflower seeds served with cranberry vinaigrette

Garden Salad

Mixed greens, tomatoes, cucumber, crumbled bacon, cheddar cheese, chopped egg and croutons, served with choice of dressing

Classic Caesar Salad

Crisp romaine lettuce, homemade croutons, Asiago cheese tossed with our signature Caesar dressing

Spinach Salad

Baby spinach, sliced strawberries, feta and toasted almonds served with choice of dressing

Roasted Vegetable Salad

Seasonal grilled vegetables tossed with fresh baby greens in a white balsamic vinaigrette

HERITAGE DINNER ENTRÉES

Entrées include fresh seasonal vegetables, artisan breads and butter, iced tea and coffee service

BEEF ENTREES

Grilled Filet Mignon

9 oz. hand-cut filets wrapped with peppered bacon and grilled to medium. Served with Burgundy mushroom sauce, Duchess chive potatoes and seasonal vegetables

\$27.75 per guest

Classic Sirloin Steak

8 oz. of choice sirloin steak grilled to medium. Served with ginger and lemon grass infused Jasmine rice and seasonal vegetables

\$13.75 per guest

Classic Beef Wellington

Tenderloin of beef topped with mushroom duxelles and wrapped in puff pastry. Served with roasted fingerling potatoes and seasonal vegetables

\$29.75 per guest

Roast Prime Rib au Jus

A generous 10 oz. portion, hand-cut and perfectly seasoned. Served with a baked Idaho potato and seasonal vegetables

\$24.75 per guest

POULTRY ENTREES

Fried Chicken Dinner

*Southern style breaded chicken breast
Mashed potatoes
Seasoned green beans
Corn on the cob with Old Bay butter
Biscuits and cornbread*

\$13.75 per guest

Broiled Apricot Chicken Breast

Apricot glazed breast of chicken served with our signature primavera couscous pilaf

\$13.75 per guest

Chicken Marsala

Lightly breaded breast of chicken, pan fried and with a Marsala wine sauce. Served with duchess potatoes

\$14.75 per guest

Apple Stuffed Chicken Breast

Chicken breast stuffed with Granny Smith apples and dried cranberries topped with a cinnamon apple brandy sauce

\$15.75 per guest

Oven Roasted Turkey

Roasted breast of turkey accompanied by a traditional sourdough and sage stuffing and pan juices

\$14.75 per guest

PORK ENTREES

Rosemary Pork Loin

Sliced center-cut pork loin topped with rosemary apricot glaze. Served with a harvest wild rice pilaf

\$16.75 per guest

Pepper Bacon Wrapped Pork Loin

Roasted center-cut pork loin wrapped with peppered bacon and topped with whole grain mustard burre blanc. Served with Orzo primavera

\$18.75 per guest

Fire Grilled Porterhouse Pork Chop

Cowboy cut bone-in chop with our signature BBQ sauce and served with duchess sweet potatoes

\$21.75 per guest

SEAFOOD AND PASTA ENTREES

Grilled Ginger Salmon

Ginger glazed grilled filet of salmon served with Jasmine rice and Asian inspired vegetable medley

\$18.75 per guest

Salmon en Croute

Atlantic Silver salmon delicately wrapped and baked in puff pastry and topped with a champagne sauce. Served with fresh seasonal vegetables

\$19.50 per guest

Poached Chilean Sea Bass

Lightly poached in a Chardonnay lemon grass and cilantro broth. Served on a bed of wasabi mashed potatoes

\$24.75 per guest

Wild Mushroom Ravioli

Ravioli tossed with grilled chicken breast, sundried tomatoes and artichoke hearts in a light Chardonnay cream sauce with asiago cheese

\$17.75 per guest

Milano Lasagna

Traditional beef and sausage lasagna made from scratch with four cheeses and homemade marinara sauce. Served with garlic bread sticks

\$14.50

DESSERTS

Assorted Pies

Derby Pie *Carmel Apple*
Pecan *Pecan*

\$3.50 per person

Layer Cakes

Triple Chocolate
Carrot Walnut

\$3.50 per person

Seasonal Cheesecakes

Ask about our newest additions!

\$5.25 per person

Chocolate Mousse Cake

\$5.25 per person