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 buttyer croissant

Classic Club Sandwich
Sliced 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

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th>Price per guest</th>
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</thead>
<tbody>
<tr>
<td><strong>Grilled Filet Mignon</strong></td>
<td>9 oz. hand-cut filets wrapped with peppered bacon and grilled to medium. Served with Burgundy mushroom sauce, Duchess chive potatoes and seasonal vegetables</td>
<td>$27.75</td>
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<tr>
<td><strong>Classic Sirloin Steak</strong></td>
<td>8 oz. of choice sirloin steak grilled to medium. Served with ginger and lemon grass infused Jasmine rice and seasonal vegetables</td>
<td>$13.75</td>
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<tr>
<td><strong>Classic Beef Wellington</strong></td>
<td>Tenderloin of beef topped with mushroom duxelles and wrapped in puff pastry. Served with roasted fingerling potatoes and seasonal vegetables</td>
<td>$29.75</td>
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<tr>
<td><strong>Roast Prime Rib au Jus</strong></td>
<td>A generous 10 oz. portion, hand-cut and perfectly seasoned. Served with a baked Idaho potato and seasonal vegetables</td>
<td>$24.75</td>
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POULTRY ENTREES

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fried Chicken Dinner</strong></td>
<td>Southern style breaded chicken breast, mashed potatoes, seasoned green beans, corn on the cob with Old Bay butter, biscuits, and cornbread</td>
<td>$13.75</td>
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<tr>
<td><strong>Broiled Apricot Chicken Breast</strong></td>
<td>Apricot glazed breast of chicken served with our signature primavera couscous pilaf</td>
<td>$13.75</td>
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<tr>
<td><strong>Chicken Marsala</strong></td>
<td>Lightly breaded breast of chicken, pan fried and with a Marsala wine sauce. Served with duchess potatoes</td>
<td>$14.75</td>
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<tr>
<td><strong>Apple Stuffed Chicken Breast</strong></td>
<td>Chicken breast stuffed with Granny Smith apples and dried cranberries topped with a cinnamon apple brandy sauce</td>
<td>$15.75</td>
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<tr>
<td><strong>Oven Roasted Turkey</strong></td>
<td>Roasted breast of turkey accompanied by a traditional sourdough and sage stuffing and pan juices</td>
<td>$14.75</td>
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**POKÉR 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

**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

**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

**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