



**Special Events & Wedding  
Catering Menu**

THANK YOU FOR CONSIDERING THE CATERING COMPANY FOR YOUR SPECIAL EVENT! WE HAVE BEEN IN BUSINESS FOR 14+ YEARS IN THE METRO LOUISVILLE, SOUTHERN INDIANA, AND OLDHAM COUNTY AREAS. WE ARE THE FASTEST GROWING CATERING COMPANY IN METRO LOUISVILLE AND SOUTHERN INDIANA, WORKING WITH ALL TYPES OF PEOPLE AND EVENTS. WE HAVE CATERED EVENTS FOR PROFESSIONAL ATHLETES, CELEBRITIES, CEOs, AND A NUMBER OF HIGH-PROFILE BRIDES! WE HAVE CATERED EVENTS AS SMALL AS TEN PEOPLE UP TO 3,000 GUESTS. WE ENJOY THE CHALLENGE OF WORKING WITH EACH INDIVIDUAL TO MAKE THEIR EVENT AS UNIQUE AND SPECIAL AS THEY ARE!



ALTHOUGH THERE ARE MANY FACTORS THAT GO INTO PLANNING YOUR SPECIAL EVENT, WE TRY TO MAKE IT AS FUN AND PAINLESS FOR YOU, AS POSSIBLE! SELECTING A CATERER IS ONE OF THE MOST EXPENSIVE AND TIME-CONSUMING ASPECTS OF SPECIAL EVENT PLANNING. AT *THE CATERING COMPANY*, WE PRIDE OURSELVES ON TAKING THE TIME TO FIND OUT EXACTLY HOW YOU VISUALIZE YOUR BIG DAY, SO WE CAN MAKE THE APPROPRIATE SUGGESTIONS TO ACCOMMODATE YOUR BUDGET.

# Getting Started

## 1. CHOOSE YOUR MEAL STYLE

**A: Buffet Style Meal — Select two entrées, three sides, one salad and one bread option**

(To determine the estimated price per person for a buffet meal, take the average of the two entrée prices and add the \$4.85 per person service fee.)

**B: Plated Meal — Select one or two entrées, two sides, one salad and one bread option**

(To determine the estimated price per person for a plated meal, take the average of the two entrée prices and add the estimated service fee of \$11.00 per person.)

**C: Family Style Meal — Select two entrées, three sides, one salad and one bread option**

(To determine the estimated price per person for a family style meal, take the average of the two entrée prices and add the estimated service fee of \$9.00 per person.)

**D: Heavy Hors d' Oeuvres Buffet — Select five to twelve hors d' oeuvres**

(All hors d' oeuvres packages are a la carte. Talk with one of our Event Coordinators to get customized pricing for your event.)

## 2. DETERMINE IF YOU WOULD LIKE TO OFFER HORS D' OEUVRÉS FOR COCKTAIL HOUR

(Recommended 2-5 items.)

## 3. DETERMINE IF YOU WOULD LIKE TO OFFER A LATE NIGHT SNACK

(Recommended 2-3 items.)

## 4. SCHEDULE A CONSULTATION WITH ONE OF OUR EVENT COORDINATORS TO GET THE PLANNING PROCESS STARTED

# Services & Procedures

A MINIMUM OF 100 GUESTS IS REQUIRED FOR LISTED PRICES TO BE VALID. ANY EVENT BELOW 100 GUESTS MAY INCUR ADDITIONAL COSTS. ALL PRICES ARE BASED ON A 4-HOUR EVENT. EVENTS THAT ARE OVER 4 HOURS WILL INCUR ADDITIONAL CHARGES.

## SERVICE FEES

Service-Style:

- Buffet Style Meal (4-hour event) \$4.85/guest
- Plated Meal (4-hour event) \$11.00/guest
- Family Style Meal (4-hour event) \$9.00/guest

All menus include black, white or ivory table linens, pre-set china and glassware, pre-set silver, buffet décor, buffet set-up, and buffet clean up. Colored linens are available upon request at an additional charge.

- One 120" round per 8 guests
- Three six foot buffet linens for every 200 persons
- One 120" round cake table linen, and linen napkins

## GRATUITIES

All gratuities are optional. Our staff appreciates any tips that you may choose to give them, but they are not required for any event. A recommended gratuity will be listed on your final bill for your convenience.



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# Catering Facilities

THE CATERING COMPANY CAN CATER AT ALL OF THE FACILITIES LISTED BELOW AND MANY OTHER VENUES – SUCH AS PRIVATE RESIDENCES, TENTED EVENTS, AIRCRAFT HANGARS AND FARMS, TO NAME A FEW.

## DOWNTOWN LOCATIONS

Actors Theatre: 584-1265  
The Brennan House: 540-5145  
Butchertown Pointe: 589-1820  
Conrad Caldwell House: 636-9254  
Evan Williams Bourbon Experience: 272-2624  
The Foundry at Glassworks: 438-3337  
Frazier History Museum: 412-2280  
Hotel Louisville: 589-3082  
Kentucky Center for  
African American Heritage: 583-4100  
KY Museum of Arts & Crafts: 589-0102  
Kentucky Science Center: 560-7141  
The Louisville Palace: 583-4555  
The Marcus Lindsey: 442-7178  
Mellwood Arts Center: 895-3650  
Old Medical School: 589-2001  
The Starks Court: 587-5535

## EAST LOUISVILLE LOCATIONS

314 Exchange: 233-8656  
Black Acre Conservancy: 266-9802  
Falls of Goshen: 222-1635  
Gardens of Ray Eden: 241-9111  
Gingerwoods: 228-5168  
Goshen Crest Farm: 228-5626  
Hyatt Place — Hurstbourne: 426-0119  
Jeffersontown Community Center: 267-8333  
Kaden Tower: 456-1999  
Lake Forest Lodge: 245-5253  
Yew Dell Gardens: 241-4788  
Owl Creek Lodge: 244-2550  
Persimmon Ridge Country Club: 241-0456  
Sawyer Hayes: 245-2296  
Shall We Dance: 244-1325  
Shelby Campus: 852-0365  
Soiree: 777-9856  
Walnut Way Farm: 633-6311

## SOUTHERN INDIANA RIVERSIDE LOCATIONS

300 Spring St. 812-280-0300  
Kye's: 812-285-8500

## CENTRAL LOCATIONS

The Clifton Center: 896-8480  
Farmington: 451-1710  
Louisville Executive Aviation Hangar: 292-4800  
Louisville Mega Cavern: 877-614-6342  
The Louisville Zoo: 451-0440  
Whitehall House and Gardens: 897-2944

## RIVERSIDE LOCATIONS

Belle of Louisville: 574-2992  
Farnsley Moorman Landing: 935-6809  
Locust Grove: 897-9845  
Ramada North: 897-5101  
Spirit of Jefferson: 574-2992  
The Water Tower: 896-2416  
Waterfront Park: 574-3768

## OTHER LOCATIONS

Buffalo Trace: 696-5926  
My Old Kentucky Home: 859-259-4219  
State & Local Parks

## FACILITY FEES

Speak with your venue to see if there are any catering surcharges. All catering surcharges will be itemized on your quotes and paid to the facility directly by *The Catering Company*. Facility fees/catering surcharges are mandated by the individual facility.

## RENTAL & FACILITY EQUIPMENT

Most facilities provide adequate tables and chairs for what is needed. Some facilities include table linens in their packages. However, if any additional rental equipment is needed, please speak with one of our event coordinators and we will be happy to make the proper arrangements for whatever equipment you may need.

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# Package Passed Hors D'Oeuvres

PRICES APPLY TO COCKTAIL HOUR ONLY. MINIMUM OF 100 GUESTS. MUST ACCOMPANY MEAL ORDER FOR EQUIVALENT OR GREATER NUMBER OF PEOPLE.



## BUILD YOUR OWN PASSED HORS D'OEUVRES PACKAGES:

### TIER ONE (PICK ANY 3) 3.59 per person

- Bacon-Wrapped Chicken Bites • Turkey Lavosh
- Pico De Gallo Bruschetta • Fresh Fruit Kebabs
- Domestic Cheese Skewers • Mini Country Ham Biscuit
- Roasted Red Pepper and Goat Cheese Crostini
- Acapulla Vegetable Skewer

### TIER TWO (PICK ANY 3) 4.49 per person

- Asparagus Roll-Ups • Jalapeno & Cream Cheese Wontons
- Little Sicily Bites • Crab or Sausage Stuffed Mushrooms
- Mini Hot Brown Quiche • Pear & Brie Stuffed Phyllo
- Tomato & Fresh Mozzarella Caprese • Mini Veg. Spring Rolls
- Bourbon Crusted-Chicken Skewer
- Antipasto Skewer

**FOR CUSTOM COCKTAIL MENUS, TALK TO ONE OF OUR EVENT COORDINATORS**

## Hors D'Oeuvres Bars:

### ✓ MEDITERRANEAN HUMMUS

(with Roasted Red Peppers, Feta, Cucumber, Kalamata Olives, Tomatoes, and Pita Pieces)

### ✓ PRETZEL BITES WITH WARM DIP

(Beer Cheese, Spinach Artichoke Dip, Pepperjack Queso)

### MINI SLIDERS

(Buffalo Chicken, Mini Hamburger, Black'n'Bleu Burger)

### BONELESS CHICKEN BITES

(Buffalo, Bourbon Teriyaki, Sweet Barbecue)

### ✓ GARLIC SMASHED POTATO

(with Red Peppers, Butter, Sour Cream, Chives and Bacon Bits)



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# Custom Hors D'Oeuvres Options

## TIER 1

- ✓ Spanakopita
- ✓ Fresh Fruit Display (seasonal)
- ✓ Fresh Vegetable Display with Ranch Dip
- ✓ Domestic Cheese & Cracker Display
- Bacon-Wrapped Chicken Bites
- Assorted Mini Sandwiches  
(*Turkey, Ham, Chicken Salad, Roast Beef, Pimento, Benedictine*)
- Turkey or Vegetable Lavosh
- ✓ Garlic Herb Pinwheels
- ✓ Cheese Torte with Bread Pieces
- ✓ Macaroni and Cheese Fritters
- ✓ Chips & Queso or Salsa
- ✓ Pear and Gorgonzola Crostini
- ✓ Fresh Fruit Kebab
- ✓ Domestic Cheese Skewer
- ✓ Pico De Gallo Bruschetta
- Bacon and Goat Cheese Corn Muffin

## TIER 2

- ✓ Mini Vegetable Spring Rolls
- ✓ Jalapeno & Cream Cheese Wontons
- Greek Chicken Kebab
- Stuffed Mushrooms  
(*Crab, Sausage, ✓Spinach Artichoke*)
- ✓ Little Sicily Bites
- ✓ Tomato Mozzarella Caprese
- Mini Hot Brown Quiche
- Mini Twice-Baked Potatoes
- Mini Country Ham Biscuits
- ✓ Roasted Red Pepper and Goat Cheese Crostini
- Anti-Pasto Skewers
- ✓ Acapulla Vegetable Skewer
- ✓ Sweet Potato Fries with Bourbon Marshmallow Cream
- ✓ Zucchini Roll-Ups
- ✓ Pear and Brie Stuffed Phyllo

## TIER 3

- Bourbon Beef Tenderloin Skewers
- Meatballs in Henry Baines
- Beef Tenderloin Foccacia Toasts
- Martini Shrimp Cocktail
- Mini Crab Cakes with a Cajun Dipping Sauce
- Mini Pork Tenderloin Sandwiches
- Beef Tenderloin Baguettes
- Pulled BBQ Pork Crostini
- Pesto Shrimp Skewer
- Salmon and Dill Cucumber
- Asparagus Roll-Ups
- Bourbon-Crusted Chicken Skewers
- Brisket Wellington
- Oyster Shooters
- ✓ Goat Cheese Stuffed Peppadew
- ✓ Artisan Cheese Board
- Import Antipasto Board
- Assorted Tartlets



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# Buffet Entrées: Chicken

ALL ENTRÉES ARE SERVED WITH A CHOICE OF SALAD, CHOICE OF THREE SIDES, AND BREAD. PRICES INCLUDE FLOOR LENGTH TABLE LINENS (BLACK, WHITE, OR IVORY), CHINA DINNERWARE, PRE-SET SILVER AND CLOTH NAPKINS, PRE-SET TEA AND WATER, CLEAR PLASTIC CAKE PLATES AND FORKS, AND BUFFET DECOR. A MINIMUM OF 100 GUESTS REQUIRED FOR PRICES TO APPLY. (PRICES ARE PER PERSON)

\* ADDITIONAL EQUIPMENT FEES MAY APPLY DEPENDING ON VENUE.

## CHICKEN DIVINE 21.50

Served in a cream sauce with broccoli florets and almond slivers.

## CHICKEN CHARDONNAY 21.50

Sauteed chicken breast in a white wine sauce with scallions and fresh mushrooms.

## ⓧ CREAM CHEESE AND GARLIC CHICKEN KIEV 20.75

Chicken breast stuffed with garlic, chives, and a cream cheese mixture then wrapped with bacon and baked in a butter sauté.

## PARMESAN CRUSTED CHICKEN 21.50

Chicken breast dipped in ranch dressing and fresh Parmesan. Rolled in bread crumbs and seasoned perfectly.

## BRUSCHETTA STUFFED CHICKEN 21.50

Baked chicken stuffed with handmade dressing, red peppers, and tomatoes. Marinated in Italian dressing and sprinkled with mozzarella.

## BOURBON CRUSTED PECAN CHICKEN 22.75

Southern pecan crusted chicken crisped to perfection and drizzled in a sweet bourbon-mustard sauce.

## CHICKEN PICCATA 21.50

Chicken breasts seasoned and sauteed, then topped with an artichoke, lemon, and caper sauce.

## ⓧ ITALIAN CHICKEN 21.25

Baked chicken strips marinated in Italian dressing topped with mozzarella.

## SWEET TAI CHICKEN 20.25

Breaded chicken strips in our own mango chutney sweet and spicy sauce.

## STUFFED CHICKEN CORDON BLEU 21.75

Rolled chicken breast stuffed with honey dijon, ham, and mozzarella cheese. Covered in bread crumbs and baked.

## ⓧ HONEY-BRUSHED CHICKEN 21.75

Sweet and spicy baked chicken breasts.

## ⓧ SPINACH ARTICHOKE CHICKEN 20.75

Baked chicken breast covered in a rich spinach artichoke cream sauce and topped with parmesan and mozzarella cheese.



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⊗ **JERK CHICKEN WITH A MANGO PINEAPPLE SALSA 23.95**

Slow roasted chicken breast in a jerk marinade topped with a fresh mango, pineapple, and red pepper salsa.

\*Seasonal

**PULLED BBQ CHICKEN SANDWICH 20.25**

Shredded BBQ Chicken served with mini buns.

⊗ **BAKED PARMESAN ROSEMARY CHICKEN 20.75**

Chicken breasts seasoned with garlic, rosemary, salt & pepper. Topped with grated Parmesan cheese and baked to perfection.

**HERBED CHICKEN PARMESAN 21.75**

Hand breaded and baked chicken breast seasoned with garlic, Italian seasoning, and salt and pepper. Topped with marinara sauce and Parmesan cheese.

**BONE-IN FRIED CHICKEN 21.75**

Hand-breaded and seasoned in-house then fried to a perfect crisp.

**KENTUCKY HOT BROWN STUFFED CHICKEN 20.25**

Baked chicken stuffed with roasted turkey, cheese, and fresh tomatoes. Topped with our homemade Mornay sauce and crispy bacon bits.

**CHICKEN MILANESE 20.95**

A Mediterranean favorite! Chicken breast lightly breaded and baked. Topped with a thin slice of ham, fresh tomato slices, mozzarella cheese, and dried oregano.

# Buffet Entrées: Beef / Pork

ALL ENTRÉES ARE SERVED WITH A CHOICE OF SALAD, CHOICE OF THREE SIDES, AND BREAD. PRICES INCLUDE FLOOR LENGTH TABLE LINENS (BLACK, WHITE, OR IVORY), CHINA DINNERWARE, PRE-SET SILVER AND CLOTH NAPKINS, PRE-SET TEA AND WATER, CLEAR PLASTIC CAKE PLATES AND FORKS, AND BUFFET DECOR. A MINIMUM OF 100 GUESTS REQUIRED FOR PRICES TO APPLY. (PRICES ARE PER PERSON)

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## BEEF

### BEEF TENDERLOIN CARVING STATION 24.95

Your choice of seasoned beef tenderloin. Sliced on-site for your guests to enjoy. Served with your choice of two sauces.

### SMOKED BEEF BRISKET 19.95

Perfect for a Kentucky or southern-style menu!

### ROAST BEEF & GRAVY 20.50

Homemade roast beef, slow cooked with onions. Served with a side of gravy.

### BLEU CHEESE STUFFED TENDERLOIN 26.95

Stuffed with bleu cheese and cooked in an au jus sauce.

### BOURBON STREET BEEF 25.95

Beef tenderloin marinated in a sweet bourbon sauce and seasoned heavily. Loaded with flavor!

### RED WINE MARINATED BEEF TENDERLOIN 25.50

Beef Tenderloin marinated in red wine, seasoned, then cut into perfect medallions. Served with Henry Baines sauce and a horseradish mayonnaise.

### BALSAMIC BEEF 20.50

Roasted Beef marinated in a balsamic and honey sauce.

### CAJUN BEEF TENDERLOIN 24.95

Prime beef tenderloin coated with blackened seasoning. A New Orleans treat!

### HERB CRUSTED BEEF TENDERLOIN 26.95

Rubbed with our special blend of seasonings. Baked, then cut into medallions.

### BEEF WELLINGTON 27.50

Whole beef loins wrapped in phyllo dough and a homemade mushroom sauté. Sliced on a carving station.

### CRAB STUFFED FILET 27.75

8oz. filet mignon stuffed with claw crab meat and topped with a bernaise sauce.

### PORTABELLA STUFFED FILET 29.50

8oz. filet mignon stuffed with our portabella mushroom blend. Topped with a special sauce.

### FILET MIGNON 25.50

8oz. filet mignon, cooked your way!

### PRIME RIB CARVING STATION 27.75

Your choice of seasoned prime rib. Sliced on-site for your guests to enjoy. Served with your choice of two sauces.

### GUINNESS BRAISED SHORT RIBS 25.50

Short ribs braised in Guinness Irish Stout. Cooked to fork tender perfection. Recommended to be served on top of parmesan grits for a rich combination.



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## PORK

### BREADED PORK CHOPS 20.75

Bone-In pork chops breaded and baked.

### APPLE CRUSTED PORK LOIN 20.25

Crusted pork tenderloin marinated in apple juice and topped with a baked apple pureé.

### ⓧ PORK TENDERLOIN CARVING STATION 20.25

Pork Loin in a white wine sauce sliced on-site.

### BOURBON PEACH GLAZED PORK CHOPS 22.95

Pan seared pork chops smothered in a bourbon peach glaze topped with lump peaches.

### ⓧ HONEY GLAZED PORK TENDERLOIN 20.75

Slow cooked in a sweet glaze, then cut into medallions.

### STUFFED TENDER PORK LOIN 20.95

Rolled pork stuffed with our hand-made dressing, sautéed onions and celery. Baked in a white wine sauce.

### SHREDDED PORK BBQ 20.75

Shredded with the perfect BBQ sauce. Served with mini buns.

### PORK RIBS 22.50

Boiled in the perfect seasoning then slowed cooked in BBQ sauce.

### SWEET BARBECUE PORK TENDERLOIN 23.25

Oven roasted pork tenderloin stuffed with fresh rhubarb and oregano then generously slathered in a tangy homemade barbecue sauce.

# Buffet Entrées: Pasta / Seafood

ALL ENTRÉES ARE SERVED WITH A CHOICE OF SALAD, CHOICE OF 3 SIDES, AND BREAD. PRICES INCLUDE FLOOR LENGTH TABLE LINENS (BLACK, WHITE, OR IVORY), CHINA DINNERWARE, PRE-SET SILVER AND CLOTH NAPKINS, PRE-SET TEA AND WATER, CLEAR PLASTIC CAKE PLATES AND FORKS, AND BUFFET DECOR. A MINIMUM OF 100 GUESTS REQUIRED FOR PRICES TO APPLY. (PRICES ARE PER PERSON)

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## PASTA

### BAKED ZITI 21.50

Marinara, mozzarella cheese, mushrooms, black olives and Italian sausage seasoned perfectly with penne noodles.

### CHICKEN & PENNE PASTA 22.75

Baked and diced Cajun chicken with penne noodles in a white wine and mushroom sauce.

### CAJUN CHICKEN PASTA 22.50

Penne noodles in our homemade Cajun sauce with chicken, broccoli florets, and fresh peppers.

### CHICKEN ALFREDO BOWTIE PASTA 22.50

Bowtie noodles mixed with our homemade alfredo, Parmesan cheese, broccoli florets, and diced Cajun chicken.

### PASTA PRIMAVERA 20.95

Thin spaghetti with fresh seasoned vegetables and a light garlic butter sauce. Add chicken for \$2.50 or add shrimp for \$6.95.

### CLASSIC MEAT LASAGNA 21.75

Handmade lasagna with ground beef, marinara sauce, and ricotta cheese.

### BRAISED BEEF TORTELLINI 23.95

Beef stuffed tortellini served in our rich homemade vodka sauce.

### BUILD YOUR OWN PASTA BAR 19.50

Served with choice of salad and one side. Your choice of three pastas, three sauces, and three toppings. Each element is cooked separately, so your guests can build their favorite pasta dishes. Choices listed below.

**PASTA:** Penne, bowtie, spaghetti, fettuccine, thin spaghetti (can add cheese tortellini for \$2.50 per person)

**SAUCES:** Marinara, alfredo, tomato alfredo, roasted red pepper cream sauce, pesto cream sauce, vodka sauce

**TOPPINGS:** Meatballs, baked or fried chicken strips, Italian sausage, roasted vegetables, steamed vegetables, ground beef (can add shrimp for \$6.95 per person)



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Smoked Salmon

## SEAFOOD

### **BOURBON CRUSTED SALMON 31.95**

Fresh salmon filet marinated in Kentucky bourbon, coated with bread crumbs and baked.

### **HERB CRUSTED SALMON WITH PECANS 33.95**

8 oz. filet rubbed with our herb blend, baked and topped with pecans.

### **ⓧ LEMON BUTTER SHRIMP SKEWERS 26.50**

Jumbo shrimp on skewers in a light lemon butter sauce.

### **ⓧ SMOKED SALMON 30.50**

Mesquite smoked salmon made in-house. Guaranteed to be the best you've ever had!

### **ⓧ BAKED CAJUN SALMON 28.75**

8 oz. salmon filet seasoned with our own special blend of Cajun spices and served with our homemade Cajun sauce.

### **ⓧ CREAMY DILL HALIBUT MKT. PRICE**

Fresh cut halibut filet baked in a homemade creamy dill sauce.

### **LOBSTER AND WHITE CHEDDAR MAC AND CHEESE 29.95**

Fresh lobster and macaroni shells in a creamy white cheddar sauce.

### **ⓧ LEMON HERB TILAPIA 33.00**

Baked tilapia topped with our special lemon artichoke marinade.

### **HAND-MADE CRAB CAKES 24.95**

Our award-winning crab cakes served with our homemade Cajun sauce. Baked with a light butter sauce. We can do full portions or our famous mini version.

### **CAJUN SHRIMP 'N' GRITS 25.00**

Authentic southern style Cajun shrimp served on a bed of creamy homemade parmesan grits.

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# Vegetarian & Kids' Entrées

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## VEGETARIAN

### ROASTED VEGETABLE 3-CHEESE LASAGNA 22.75

Handmade Lasagna with roasted vegetables, 3-cheeses, and Alfredo sauce.

### WILD MUSHROOM PENNE 21.50

Penne noodles with a white wine mushroom sauce. Topped with Parmesan cheese.

### ⓧ BLACK BEAN CAKES 19.95

Hand-made black bean cakes filled with sweet potatoes, green onions, and seasoning. Served with a lime sour cream.

### STEAMED VEGETABLE LINGUINI 22.25

Linguini noodles in a cream sauce with broccoli, cauliflower, carrots, and peppers.

### ⓧ CAMELIZED ONION STUFFED

#### PORTABELLA MUSHROOMS 23.95

Portabella mushroom stuffed with red wine caramelized onions, mushroom ragout, asparagus and topped with fontina cheese. (Can exclude cheese for **VEGAN** option)

### ⓧ GOAT CHEESE QUINOA STUFFED SQUASH 22.50

Oven roasted acorn squash stuffed with quinoa, onions, garlic and herbs and topped with warm goat cheese. (Can exclude cheese for **VEGAN** option)

### ⓧ RATATOUILLE GRATIN 20.75

Fresh Italian eggplant, squash, onion and tomatoes stacked between ricotta cheese, fresh basil and Italian herbs. (Can exclude cheese for **VEGAN** option)

## KID'S MENU 13.95 per child

For children 10 and under. Minimum 20 children.

### ENTREES

- Chicken nuggets • Mini cheese pizza
- Grilled cheese • Hamburgers • Hot dogs
- Breaded fish nuggets

### SIDE ITEMS

- Macaroni and cheese • Applesauce • French fries
- Green beans • Fruit salad • Mashed potatoes



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# Side Options



## POTATOES & STARCHES

- Roasted Red Potatoes
- Garlic Smashed Potatoes
- Sweet Mashed Potatoes
- Hashbrown Casserole
- Scalloped Potatoes
- Au Gratin Potatoes
- Purple Fingerling Potatoes  
(add \$2.50 per person)
- Sweet Potato Fries
- Herb Seasoned Rice
- Wild Brown Rice
- Homemade Macaroni and Cheese
- Garlic Ranch Penne
- Corn Pudding
- Southern Sweet Corn
- Parmesan Grits  
(add \$1.50 per person)
- Bacon Pepperjack Mac 'n' Cheese  
(add \$2.50 per person)
- Goat Cheese Quinoa  
(add \$2.50 per person)

## VEGETABLES

- Vegetarian Green Beans
- Homestyle Green Beans with Ham
- Honey Glazed Carrots
- Steamed Vegetable Medley
- Roasted Vegetables
- Roasted Root Vegetables
- Broccoli Casserole
- Okra and Tomatoes
- Squash and Purple Onions
- Roasted Baby Carrots
- Fresh Steamed Green Beans with Red Pepper Slivers  
(add \$2.75 per person)
- Julienne Vegetables  
(add \$1.00 per person)
- Green Bean Almondine  
(add \$2.75 per person)
- Steamed Broccoli with Olive Oil and Garlic  
(add \$1.00 per person)
- Steamed Asparagus  
(add \$2.75 per person)
- Sugar Snap Peas  
(add \$1.00 per person)





# Salad & Bread Options

## **BUFFET-STYLE SALADS**

- Garden Salad With Assorted Dressings
- Classic Caesar Salad
- Strawberry Spinach Salad with a Raspberry Vinaigrette
- Blue Cheese and Bacon Wedge Salad
- Southern Succotash Salad

## **DRESSING LIST**

- Southern Style Ranch
- Classic Italian
- Balsamic Vinaigrette
- Raspberry Vinaigrette
- Chunky Bleu Cheese
- Honey Dijon
- Apple Cidar Vinaigrette
- Creamy Cucumber Herb
- Creamy Caesar

## **PRE-SET SALADS**

**(add \$1.50 per person)**

- Garden Salad with Assorted Dressings
- Classic Caesar Salad
- Strawberry Spinach Salad with a Raspberry Vinaigrette
- Bleu Cheese and Bacon Wedge
- Green Goddess Salad
- Kentucky Bibb Salad with Apple Cidar Vinaigrette
- Bourbon Apple Pecan Salad
- Southern Succotash Salad

## **BREADS & ROLLS**

**(add \$0.75 per person for pre-set)**

- Rosemary and Garlic Foccacia Breadsticks
- Herb-Seasoned Foccacia Breadsticks
- Dinner Rolls (white or wheat)
- Corn Bread Muffins
- White or Wheat Loaf (\$1.75 per person)

*All prices are subject to change pending market value.*





# entertainment essentials

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*"When we planned our wedding, the last thing we wanted was another typical banquet line of rubbery chicken and gluey mashed potatoes. We wanted classic dishes executed well. We were thrilled with the variety and quality of the food presented by The Catering Company — consistently well-prepared and served beautifully. Bottom line, the food is delicious. Our guests were impressed, and so were we."*

*— Eric and Kerri Cheng*

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