

United

CATERING

Classic

\$19.95

per person

2 Traditional Entrees
3 Side Dishes
1 Traditional Dessert
Water Station
Dinner Rolls

Prime

\$26.95

per person

3 Traditional Entrees
4 Side Dishes
1 Traditional Dessert
Water Station
Dinner Rolls

This price is for Buffet Service ONLY

All Packages Include:

Buffet attendants to set up and refill food items as needed

High Quality, Plastic Plate Settings

Buffet Set Up and Clean Up

Please inquire for more information on the following:

Passed Hors d'oeuvre Service | Plated Service | Drop Off Service | Rentals

Menu:

Note: All Packages are Priced for "Traditional" food Items. Upgrading to any premium selection adds \$3.00 person per item chosen

Entrees

Chicken

Traditional

- Wild Mushroom & Bourbon Cream Chicken Breast
- Chicken Cordon Bleu
- Herb Roasted Chicken Pieces (white & dark meat)
- Jamaican Jerk Chicken Pieces (white & dark meat)
- Fried Chicken (white & dark meat)
- BBQ Chicken (shredded w/ sauce)
- Chicken Penne Alfredo

Premium

- Lemon, Chicken Costoletta
- Cherry, Balsamic Chicken Breast
- Chicken Carbonara

Pork

Traditional

- Slow, Smoked Pulled Pork
- Honey, Walnut Pork Loin
- Baby Back Ribs
- Pineapple Glazed Ham

Premium

- Char-Grilled Center Cut Pork Chops
- Porchetta

Beef

Traditional

- Beef Brisket
- Grandma Cecilia's Meatloaf
- Braised Beef Pot Roast
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Premium

- Beef Short Rib w/ Demi Glaze
- Char-Grilled Flat iron Steak
- Prime Rib Roast
- Beef Tenderloin

Seafood

Traditional

- Char-Grilled Shrimp Skewers
- Shrimp and Grits

Premium

- Bourbon Glazed, Smoked Salmon
- Maryland Crab Cakes
- Pan Seared Mahi Mahi w/ Mango Salad
- Pan Seared Ahi Tuna
- Lobster Ravioli

Vegetarian

Traditional

- Bourbon Soy Stir Fry over Rice
- Vegetarian Lasagna

Premium

- Wild Mushroom Ravioli w/ parmesan cream
- Butternut Squash Ravioli w/ Sage Cream
- Smoked Mozzarella and Arugula Ravioli
- Kale & Mushroom Paella

Vegan

Premium

- Mediterranean Roasted Vegetable Ravioli
- Charred Portobello Salad

Side Dishes

Salads

- Mandarin Orange & Walnut Salad
- Caesar Salad
- Kentucky Garden Salad
- Baked Potato Salad
- Cucumber Salad
- Bowtie Pasta Salad
- Roasted Acorn Squash & Quinoa Salad

Vegetables

- Roasted, Brussel Sprout Slaw
- Southern Green Beans
- Roasted French Green Beans
- Seasonal Vegetable Medley
- Roasted Asparagus
- Sweet Corn off the Cob

Starches

- Mashed Potatoes
- Roasted Red Potatoes
- Smoked Gouda, Au gratin Potatoes
- Sweet Potato Casserole
- Broccoli & Rice Casserole
- Macaroni & Cheese
- Wild Rice Pilaf
- Bourbon, Maple Baked Beans

Desserts

Traditional

- Assorted Sheet Cake
- Assorted Pies

Premium

- Assorted Cheesecake
- Apple Pie Bread Pudding
- Carrot Layer Cake
- Tiramisu
- Chocolate Tower Cake

Hors d'oeuvres & Appetizers *(Optional, requires extra charge)*

Traditional

- Sweet Chili Meatballs
- Pimento Cheese w/ Soft Pretzel Bites
- Deviled Eggs
- Kentucky Hot Brown Miniatures
- Fresh Fruit Kebobs
- Caprese Salad Skewers
- Spinach & Artichoke Dip

Premium

- Black Pepper Bacon Brussel Sprouts
- Antipasto Skewer
- Parmesan Dusted Scallop in Bacon
- Fiery Peach BBQ Brisket, wrapped in bacon
- Beef Wellington
- Chili Lemongrass Chicken Skewer
- Charcuterie Platter
- Lobster Rolls
- Artisan Sweet and Savory Cheese Board

Food Add-On Pricing:

Hors d'oeuvres: Traditional \$2.50 | Premium \$4.50

Side Dishes: \$2.50

Entrees: Traditional \$5.00 | Premium \$8.00

Dessert: Traditional \$2.50 | Premium \$4.50

Coffee Bar: \$1.50

Hot Tea Station: \$2.00

Iced Tea: \$1.00

Lemonade: \$1.00



Hors d'oeuvres Catering

Build Your Own Package

Price Per Person

Al la Carte **(5 item minimum)**

Includes: Buffet attendants to set up and refill food items as needed.

High Quality, Plastic Plate Settings

Buffet Set Up and Clean Up

Price per Item:

- **Traditional** - \$2.50/each
- **Premium** - \$4.50/each

Optional Beverage Selections:

- **Beverage Station** (Water, Orange Juice, Apple Juice) - \$1.50
- **Coffee Bar** - \$1.50
- **Hot Tea Bar** - \$2.00

Traditional

- Sweet Chili Meatballs
- Pimento Cheese w/ Soft Pretzel Bites
- Deviled Eggs
- Kentucky Hot Brown Miniatures
- Fresh Fruit Kebobs
- Caprese Salad Skewers
- Spinach & Artichoke Dip

Premium

- Black Pepper Bacon Brussel Sprouts
- Antipasto Skewer
- Parmesan Dusted Scallop in Bacon
- Fiery Peach BBQ Brisket, wrapped in bacon
- Beef Wellington
- Chili Lemongrass Chicken Skewer
- Charcuterie Platter
- Lobster Rolls
- Artisan Sweet and Savory Cheese Board

Breakfast Catering

Build Your Own Package

Price Per Person

Al la Carte **(5 item minimum)**

Includes: Buffet attendants to set up and refill food items as needed.

High Quality, Plastic Plate Settings

Buffet Set Up and Clean Up

Price per Item:

- **Traditional** - \$2.75/each
- **Premium** - \$4.00/each

Optional Beverage Selections:

- **Beverage Station** (Water, Orange Juice, Apple Juice) - \$1.50
- **Coffee Bar** - \$1.50
- **Hot Tea Bar** - \$2.00

Traditional

- Egg Dishes
 - Scrambled Eggs
- Starches
 - Homestyle Potatoes
 - Hash Brown Casserole
 - Roasted Red Potatoes
 - Pancakes
 - Biscuit & Gravy
 - Grits
 - Oatmeal
 - Assorted Breads (bagels, croissant, etc..)
 - Assorted Danishes
- Meats
 - Breakfast Sausage Patties
 - Breakfast Sausage Links
 - Smoked Ham
- Fresh
 - Mixed Fruit, Fresh
 - Yogurt & Granola w/ berries

Premium

- Egg Dishes
 - Country Ham & Swiss Egg Bake
 - Kentucky Hot Brown Egg Bake
 - Vegetarian Egg Bake
- Starches
 - French Toast Bread Pudding
 - Bourbon French Toast
 - Belgium Waffle
- Meats
 - Rope Sausage w/ Bell Peppers & Onions
 - Thick Cut, Hickory Smoked Bacon
 - Lox and Bagels