

# Menus



## Cocktail Hour

### POPULAR PASSED APPETIZERS

Bacon Wrapped Chicken with Peach Pepper Jelly

Beef Carpaccio Crostini with Baby Arugula, Shaved Parmesan, & Caper Aioli

Berry Caprese Skewers with Blackberries, Strawberries, Fresh Mozzarella, and Balsamic

Black Pepper Bacon, Bourbon Date, & Pecan Rumaki

Caprese Skewers – Cherry Tomatoes, Mozzarella, & Basil with Balsamic Syrup

Chicken Rockefeller Croquettes with Honey Mustard

Mini Chicken and Waffles with Sriracha Maple Syrup

Mini Crab Cakes with Red Pepper Remoulade

Mini Creole Shrimp & Grits

Mini Hot Brown Focaccia Squares

Roasted Pear, Prosciutto, & Blue Cheese Skewers

Shrimp Cocktail Shooters

Smoked Brisket Devilled Eggs with Sweet Dill Pickles

Smoked Salmon over Benedictine Spread with Dill & Caper Gremolata

Spinach & Artichoke Flatbread

Stuffed Mushrooms – Italian Sausage & Parmesan or Sun-Dried Tomato & Goat Cheese

Watermelon Gazpacho Shooters

Passed appetizers are priced per piece | We recommend 3-4 pieces per person



## DISPLAYS

### CHEESEBOARD

Sliced Sharp Cheddar, Peppered Monterrey Jack, & Smoked Gouda

Brie with Raspberry Preserves or Warm with Praline Pecans | Goat Cheese with Bacon Bourbon Jam

Seasonal Fruit Garnish, Crackers, & Baguette

\$6.00 per person

### CHARCUTERIE

Black Pepper Salami, Prosciutto Panino, & Summer Sausage

Tavern Mustard | Sweet Dill Pickles

\$3.50 per person

### MARINATED MOZZARELLA, ROASTED GARLIC HUMMUS, & TOMATO BASIL BRUSCHETTA

Crostini and Toasted Naan

\$4.50 per person

### FRESH VEGETABLE PRESENTATION

Baby Carrots, English Cucumbers, Celery Sticks, Baby Sweet Bell Peppers, Heirloom Cherry

Tomatoes, & Radishes with House Green Goddess Dip

\$3.50 per person

### ROASTED VEGETABLE PRESENTATION

Asparagus, Carrots, Portobello Mushrooms, Red Onions,  
& Sweet Bell Peppers with Italian Herbs & Balsamic Syrup

\$3.50 per person

Displays are priced in increments of 50 guests



# Appetizer Reception

Pricing is based on a minimum of 50 Guests | Six Selections - \$25 per person

Additional Selections - \$4.50 each | \*Premium Selections Additional

## VEGETABLES, FRUITS, & CHEESES

Bacon, Gouda, & Pecan Cheese Torta

Warm Praline Pecan or Brie with Raspberry Preserves and Fresh Berries

Goat Cheese with Bacon Bourbon Jam

Warm Blue Cheese & Bacon Dip

Housemade Beer Cheese with Baby Carrots and Celery Sticks

Housemade Pimento Cheese

Pesto & Sun-Dried Tomato Torta

Domestic Cheese Cubes with Strawberries & Grapes

Fresh Vegetable Presentation with Green Goddess Dip and Roasted Garlic Hummus

Roasted Vegetable Presentation with Italian Herbs & Balsamic Syrup

Fresh Fruit Presentation with Honey Vanilla Yogurt Dip

All cheeses served with appropriate dippers (chips, crackers, naan, pretzels, or sliced baguette)

## COLD APPETIZERS

Asparagus Wrapped in Prosciutto with Balsamic Syrup

Caprese Skewers – Cherry Tomatoes, Fresh Mozzarella, and Basil with Balsamic Syrup

Eggplant Caponata on Focaccia Bread with Caramelized Onions & Shaved Parmesan

Crab Salad on Cucumber Rounds

Spicy Shrimp & Avocado Toast

Tuna Poke with Avocado and Cucumber\*

Shrimp Cocktail with Lemon Wedges and Spicy Cocktail Sauce

Smoked Salmon on Benedictine Spread with Dill and Caper Gremolata



## WARM APPETIZERS

Bacon Wrapped Chicken with Peach Pepper Jelly  
Black Pepper Bacon, Bourbon Date, & Pecan Rumaki  
Buffalo Chicken Eggrolls with Buttermilk Ranch and Blue Cheese Crumbles  
Miniature Crab Cakes with Red Pepper Remoulade  
Chicken Rockefeller Croquettes with Honey Mustard  
Hot Brown Focaccia Squares  
Maple Barbecue Meatballs  
Parmesan Arancini with Red Pepper Marinara  
Spinach & Artichoke Dip with Tortilla Chips and Herbed Naan  
Stuffed Mushrooms – Sausage & Parmesan or Sun-Dried Tomato & Goat Cheese

## COCKTAIL SANDWICHES

Beef Tenderloin on Parker House Rolls with Horseradish Aioli and Henry Bains Sauce\*  
City Ham on Yeast Rolls with Apricot Mustard  
Fried Chicken Biscuits with Sriracha Honey  
Ham & Pimento Cheese on Biscuits with Peach Pepper Jelly  
Rare Roast Beef on Yeast Rolls with Horseradish Aioli and Henry Bains Sauce  
Roasted Pork Loin on Yeast Rolls with Black Pepper Aioli  
Smoked Turkey and Provolone on Ciabatta with Pesto Aioli

## SOMETHING SWEET

Chef's Cookies & Bars  
NY Cheesecake with Chocolate, Caramel Pecan, and Mixed Berry Sauces  
Bread Pudding



# Stations

Pricing is based on a minimum of 50 Guests

Stations may be added to an appetizer reception | When selecting stations as a meal replacement, pricing is based on a minimum of 3 stations in addition to a display or 3 passed appetizers

## DISPLAYS

Vegetable, Fruit, & Cheese Board

Fresh Vegetable Presentation with Green Goddess Dip

Housemade Beer Cheese | Pimento Cheese

Grapes and Berries

Crackers, Pretzels, and Corn Chips

\$8.50 per person

Cheese & Charcuterie Board

Sliced Sharp Cheddar, Peppered Monterrey Jack, and Smoked Gouda

Brie with Raspberry Preserves or Warm with Praline Pecans

Goat Cheese with Bacon Bourbon Jam

Black Pepper Salami, Prosciutto Panino, & Summer Sausage

Tavern Mustard and Sweet Dill Pickles

Seasonal Fruit Garnish, Crackers, and Baguette

\$9.50 per person

Mediterranean Station

Eggplant Caponata, Roasted Garlic Hummus, and Classic Tomato Bruschetta

Marinated Mozzarella, Prosciutto Panino, & Hot Sopressata

Marinated Olives, Crostini, and Herbed Naan

\$10 Per Person



## DINNER STATIONS

Barbecue Grits Martini Bar

Creamy Grits with Shredded Cheese, Bacon, & Scallions

Pulled Pork with Bourbon Barbecue Sauce and Creole-Style Shrimp with Crispy Andouille

Yeast Rolls & Cornbread with Honey Butter

\$12.00 per person

Lasagna Station

Traditional Meat & Ricotta Lasagna

Pulled Chicken Lasagna with Pesto & Parmesan Cheese

Caesar Salad – Baby Romaine with Traditional Dressing, Shredded Parmesan, and Croutons

Caprese Skewers with Balsamic Reduction

\$11.00 per person

Asian Station

Sweet & Spicy Sesame Chicken Skewers

Pork Wontons with Spicy Apricot Dipping Sauce

Cold Asian Noodles Salad with Cashews, Red Peppers, Shredded Carrots, Scallions,

and a Soy Peanut Dressing

\$11.00 per person

Southern Station

Sliced Bourbon Barbecue Beef Brisket with Yeast Rolls

Crispy Chicken Tenders on Homemade Biscuits with Sriracha Honey

Old Fashioned or Smoked Gouda Macaroni & Cheese

Creamy Coleslaw

\$12.50 per person



### Street Tacos

Pick Two: Sweet Barbacoa Pork, Salsa Verde Braised Chicken, or Shredded Chipotle Beef  
Corn Tortillas, Mexican Street Corn Salad, Pico De Gallo, and Queso Fresco  
Chips & Homemade Salsa  
\$11.00 per person

### Pasta Station

Cavatappi served with Marinara, Alfredo, Pesto Sauces, & Shaved Parmesan  
Pick Two – Roasted Garlic Roasted Braised Chicken Thighs, Hand Rolled Meatballs,  
Sliced Italian Sausage, Baby Portobello Mushrooms with Marsala (Vegetarian)  
Herbed Ciabatta  
\$12.00 per person

### Loaded Mac and Cheese Bar

Old Fashioned or Smoked Gouda Mac and Cheese  
Fried Chicken Bites, Bacon, Blue Cheese Crumbles, Green Onions, and Buffalo Sauce  
\$8.00 per person

### Mashed Potato Martini Bar

Yukon Gold Mashed Potatoes with Bacon Crumbles, Cheddar Cheese, and Scallions  
Sweet Potatoes with Brown Sugar, Candied Pecans, and Baby Marshmallows  
Yukon Gold or Sweet Potatoes - \$5.50 per person | Both - \$8.00 per person

### Slider Station

Mini Angus Beef with Cheddar & Buffalo Chicken with Ranch & Blue Cheese Crumbles  
Parmesan & Herbed Fries  
\$11.00 per person

# Buffet & Family-Style

Buffet dinner pricing is based on a minimum of 50 guests

Single entrée buffets start at \$25 per person | Double entrée buffets start at \$30 per person

Double entrée family-style starts at \$35 per person | Final menu pricing is based on menu selections

## POPULAR ENTRÉES

Chicken Bella – Sauteed Chicken Breast with Spinach, Peppers, Mushrooms, & a Parmesan Cream Sauce

Chicken Dijon – Sauteed Chicken Breast with Honey, Dijon Mustard, & White Wine Cream Sauce

Lexington Chicken – Sauteed Chicken Breast with Country Ham & Mushrooms in a Bourbon Cream Sauce

Roasted Chicken Piccata – Airline Chicken Breast with Sliced Lemons and a Lemon Caper Cream Sauce

Hunter's Chicken - Braised Chicken Thighs in a Red Wine Sauce

Barbecue Rubbed Airline Chicken Breast with Bourbon Barbecue Sauce

Herb Roasted Airline Chicken Breast with Tomato Bacon Jam & Garlic Confit

Sliced Pork Loin with Bourbon Demi-Glace and Bacon Crumbles

Roasted Pork Loin with Apple Brandy Sauce

Roasted Pork Tenderloin with Stone Fruit Chutney

Ruby Port and Italian Herb Braised Beef Short Ribs

Bourbon Barrel Ale Braised Beef Short Ribs

Smoked Beef Brisket with Bourbon Barbecue Sauce

Creole Shrimp with Crispy Andouille

Roasted Salmon with Dill Hollandaise

Lacquered Salmon with Soy Bourbon Glaze

Roasted Sea Bass with Sun Dried Tomato Pesto Butter

Chesapeake Bay Crab Cakes with Red Pepper Remoulade

Three Cheese Baked Ziti

Butternut Squash Ravioli with Brown Butter, Sage, and Parmesan Cream

Stuffed Portobello Mushroom Caps with Garlic Spinach, Sun-Dried Tomatoes, & Goat Cheese





## CARVING BOARD

Herb Rubbed Turkey Breast with Whole Cranberry Sauce

Brown Sugar Glazed Pit Ham with Apricot Mustard

Whole Pork Loin served with Spiced Apple Chutney

Top Round of Beef served with Bourbon Bordelaise and Horseradish Cream

Roasted Whole Beef Tenderloin served with Bourbon Bordelaise and Horseradish Cream

Peppercorn Crusted Prime Rib served with Au Jus and Horseradish Cream

## SALADS

- please select one -

Spring Mix with Cherry Tomatoes, Sliced Cucumbers, and Shredded Carrots

with Buttermilk Ranch and Italian Dressing

Baby Romaine with Wedges of Roma Tomatoes, Homemade Croutons, and Shaved Parmesan

with Creamy Caesar and Balsamic Vinaigrette

Romaine Hearts with Campari Tomatoes, Bacon Crumbles, Homemade Croutons,

with Buttermilk Ranch and Apple Cider Vinaigrette

Southern Caprese with Parmesan Corn Relish, Fresh Mozzarella, Balsamic Bacon, & Fresh Basil Chiffonade

Spring Mix with Seasonal Berries, Candied Pecans, Shaved Parmesan, and a Champagne Vinaigrette

Mixed Greens with Cabernet Vinaigrette and a Goat Cheese & Tomato Tart

Mixed Greens with Bourbon Glazed Shallots, Dried Cherries, Candied Pecans, Shaved Parmesan,

and a Citrus Vinaigrette

Spring Mix with Butter Roasted Pears, Candied Walnuts, Dried Cranberries, Goat Cheese,

and a Poppy Seed Vinaigrette

Baby Spinach with Mandarin Oranges, Candied Walnuts, Feta, and a Raspberry Vinaigrette

- salads may be on the buffet or pre-set at guest seats -



## STARCHES

- please select one -

Whipped Potatoes – Yukon Gold or Roasted Garlic

Roasted Fingerling and Baby Potatoes – Sea Salt Crusted or with Rosemary & Garlic

Potatoes au Gratin – Classic Cream Sauce with Parmesan and Gruyere

Sharp Cheddar Scalloped Potatoes

Kentucky Corn Pudding

Smoked Gouda Weisenberger Mills Cheese Grits

Old Fashioned or Smoked Gouda Macaroni & Cheese

Baked Ziti Alfredo

Orzo with Tomatoes, Fresh Basil, and Pine Nuts

Rice Pilaf with Caramelized Shallots, Almonds, and Spring Peas

Wild Rice Pilaf with Dried Cranberries and Sunflower Seeds

## VEGETABLES

- please select one -

Roasted Asparagus with Olive Oil and Grilled Lemons

Roasted Broccolini with Baby Carrots

Sauteed Brussel Sprouts with Garlic, Bacon, & Bourbon

Roasted Brussel Sprouts with Shaved Parmesan & Candied Pecans

Brown Sugar and Dill Glazed Carrots

Southern-Style Green Beans with Bacon

Sauteed Green Beans with Rainbow Peppers and Baby Carrots

Roasted Summer Vegetable Medley – Green Beans, Carrots, Zucchini, Yellow Squash, & Red Onions  
with Herb and Lemon Butter

Roasted Winter Vegetables – Carrots, Cauliflower, Brussel Sprouts, Butternut Squash, & Red Onion  
with Sage and Thyme Butter



BREAD BASKET

- please select one -

Yeast Rolls with Whipped Butter

Mixed Bread Basket – Yeast Rolls, Baguette, & Ciabatta with Herbed Butter

Yeast Rolls and Cornbread with Honey Butter

Demi Baguette with Whipped Butter

Focaccia – Sliced and Served with Herbed Olive Oil

Menu Pricing includes Non-Alcoholic Drink station  
with Choice of Two - Sweet or Unsweet Tea, Lemonade, or Fruit-Infused Water.

Pricing includes Cake Cutting and Keurig Coffee Station

Dessert

+ \$5 per person

Bananas Foster Bread Pudding with Flambéed Bananas

Chef's Seasonal Cookies or Seasonal Brownies & Bars

Orange Date Cake with Bourbon Cherries\*

Derby Pie\*

Flourless Chocolate Cake with Whipped Cream\*

Kentucky Bread Pudding with Bourbon Caramel

Lemon Chess Pie\*

Maple Bourbon Pecan Pie\*

New York Cheesecake with choice of Mixed Berry Sauce or Spiced Apple Compote\*

Sour Cream Pound Cake with Peach Melba Sauce\*

Warm Apple Cobbler

\*Dessert may be pre-set at each place setting. To alternate two dessert choices + \$1



# Plated

Pricing is based on a minimum of 50 guests

Choice plated meals require planner placed escort cards which indicates guest selection

Client may select up to 3 entrees for guests to pre-select from including a vegetarian option

Please select a salad, starch, vegetable and bread choice from buffet and family-style options

Roasted Airline Chicken Breast - \$32 per person

- choose Herb Rubbed with Tomato Bacon Jam, Mushroom Marsala Sauce,  
or with Grilled Lemon and a Lemon Caper Cream Sauce

Pork Tenderloin - \$36 per person

- choose with Roasted Garlic, Shallot & Pork Belly Confit or Stone Fruit Chutney

Salmon - \$40 per person

- choose with Dill Hollandaise or Lacquered with Bourbon Soy Glaze

Roasted Halibut with Sun Dried Tomato and Pesto Butter - \$42 per person

Boneless Beef Short Ribs with Bourbon Barrel Ale Sauce - \$46 per person

Sliced Beef Tenderloin with Bourbon Bordelaise Sauce - \$50 per person

Barrel Cut Beef Tenderloin with Cabernet Demi Glace - \$55 per person

Chef's Seasonal Ravioli - \$24 per person

Pimento Cheese Crusted Cauliflower Steak - \$24 per person

Quinoa and Kale Stuffed Acorn Squash with Dried Cranberries and Walnuts - \$26 per person



# Bar Service

Type A Catering is licensed by the State of Kentucky to provide alcoholic beverage service

We carry liability insurance and all of our bartenders are STAR-Certified by the state

## 4-HOUR OPEN BARS

Beer & House Wine

Select 3 - Bud Light, Budweiser, Coors Light, Garage Beer, Michelob Ultra, Miller Lite, or Yuengling

Select 3 - Chardonnay, Cabernet Sauvignon, Pinot Grigio,

Pinot Noir, Red Blend, Riesling, Rosé, or Sauvignon Blanc

\$18 per person

Add House Cocktails

Buffalo Trace, Bulleit, & Maker's Mark Bourbon - Titos & Wheatley Vodka

Cane Run Light & Captain Morgan Spiced Rum - Corazon Silver Tequila - Castle & Key Gin

Dewar's Scotch - Amaretto

\$22 per person

Add Hard Seltzer, Craft, & Imported Beers

\$24 per person

Upgraded Wine Options available by the Case | Premium Bourbons may be added by the Bottle

## HOSTED CONSUMPTION BAR

Domestic Beer - \$4.00

Seltzer, Craft, & Imported Beer - \$5.00

House Wine - \$7.00

Cocktails - \$8.00 - \$10.00

All bars include soft drinks, plastic barware, and cocktail napkins

All liquor open bars include mixers and bar fruit

All bar service is subject to 6% Kentucky Sales Tax as well as Bartender fees and gratuity



# Details

## STAFFING

Please note that all menu pricing is exclusive of service fees.

The type of menu and style of service will determine the exact staffing requirements for your event.

All service staffing is based upon 5 hours of service, and may include 1 to 1 1/2 hours for setup and up to 1 hour for cleanup. Most full service events require some amount of additional time.

Kitchen Staff - \$150 each | Servers - \$150 each | Bartenders – \$175 each

Dishwashers - \$100 each | Event Coordinator\* - \$175

\*Event Coordinator fees are waived on event that meet a \$10,000 food and beverage minimum

Additional time is billed at \$25 per hour for Kitchen Staff & Attendants; Bartenders are billed at \$30 per hour

All additional time is billed in half and full hour increments

## DISPOSABLES

Type A Catering can provide either heavy duty acrylic or “green” palm leaf plates and cutlery for your event

The cost per person for dinnerware, napkins, and flatware is \$3.50 per person

## RENTALS

For many of our clients we handle rental coordination including linens, china, flatware, and glassware.

A 10% handling fee will be added to all rentals billed through Type A Catering.

## MINIMUMS, EXCLUSIVITY, & GRATUITY

A \$6,500 food and beverage minimum is required for all Saturday, full-service events in April, May, June, September, October, and December.

A \$5,000 food and beverage minimum is required during other months.

For all full service events, Type A Catering is the exclusive provider of food and beverage services, with the exception of wedding cake/dessert, and alcoholic beverage service, when it is provided by a licensed venue.

A 10% gratuity of food and beverage will be added to your final invoice.

For food only events, a 15% gratuity will be added to the final invoice.