

2022 Wedding Catering

Full Service Catering

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Rental Coordination

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ABC Licensed and Insured



Photo Courtesy: The Malicotes

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TYPE A CATERING & EVENTS



Cocktail Hour

Typically 45 minutes to an hour following the ceremony, while the bride and groom are finishing pictures.
Displays are priced per person. Staff-Passed Appetizers are priced per piece, \$2.50-\$4.00 per piece.

Popular Passed Appetizers

Shrimp Cocktail Shooters
Mini Hot Brown Focaccia Squares
Spinach & Artichoke Puff Pastry Cups
Creole Shrimp & Cream Grits Mini Martinis
Miniature Crab Cakes with Red Pepper Remoulade
Mini Chicken and Waffles with Siracha Maple Syrup
Black Pepper Bacon, Bourbon Date, & Pecan Rumaki
Smoked Salmon over Benedictine Spread with Dill and Caper Gremolata
Caprese Skewers - Cherry Tomato, Mozzarella, & Basil with Balsamic Syrup
Stuffed Mushrooms - Crab, Sausage, or Sun-Dried Tomato & Goat Cheese

Displays

CHEESEBOARD

Sliced Longhorn Colby, Baby Swiss, and Smoked Gouda
Brie with Raspberry Preserves or Warm with Praline Pecans
Goat Cheese with Bacon Bourbon Jam
Seasonal Fruit, Baguette, and Crackers
\$4.50 per person - Sold in increments of 50

ADD CHARCUTERIE

Black Pepper Salami, Summer Sausage, and Bourbon Smoked Ham
Tavern Mustard and Sweet Dill Pickles
\$2.75 per person - Sold in increments of 50

ADD ROASTED GARLIC HUMMUS & TOMATO BASIL BRUSCHETTA

Crostini & Toasted Naan
\$2.75 per person - Sold in increments of 50

ADD FRESH VEGETABLE PRESENTATION

Baby Carrots, Petite English Cucumbers, Celery Sticks, Baby Sweet Bell Peppers,
Heirloom Cherry Tomatoes, and Radishes with House Green Goddess Dip
\$2.55 per person - Sold in increments of 50

ADD ROASTED VEGETABLE PRESENTATION

Asparagus, Eggplant, Portobello Mushrooms, Red Onions, and Red Peppers with Balsamic Syrup
\$2.50 per person - Sold in increments of 50



Appetizer Reception

Pricing is based on a minimum of 50 guests.

Six Selections - \$24 per person

Additional Selections - \$4.00 each. Premium selections additional

Vegetables Fruits and Cheeses

Bacon, Gouda, & Pecan Cheese Torta

Praline Pecan Brie

Brie with Raspberry Preserves and Fresh Berries

Goat Cheese with Bacon Bourbon Jam

Warm Blue Cheese & Bacon Dip

Housemade Beer Cheese with Pretzels, Baby Carrots, and Celery Sticks

Housemade Pimento Cheese

Pesto and Sun-Dried Tomato Torta

Domestic Cheese Cubes with Strawberries and Grapes

Fresh Vegetable Presentation with Choice of Dip

Roasted Vegetable Antipasto with Balsamic Vinaigrette

Fresh Fruit Presentation with Honey Yogurt Dip

Cold Appetizers

Asparagus Wrapped in Country Ham served with Balsamic Reduction

Caprese Skewers - Cherry Tomato, Fresh Mozzarella, and Basil served with Balsamic Reduction

Eggplant Caponata served with Focaccia Bread with Caramelized Onions and Shaved Parmesan

Crab Salad on Cucumber Rounds

Marinated Vegetable Crostini

Prosciutto & Melon

Seared Tuna Poke Spoons*

White Wine & Lemon Poached Shrimp with Spicy Cocktail Sauce & Lemon Wedges*

Smoked Salmon over Benedictine Spread with Dill and Caper Gremolata

Hot Appetizers

Black Pepper Bacon, Bourbon Date, & Pecan Rumaki

Buffalo Chicken Eggrolls served with Buttermilk Ranch and Blue Cheese Crumbles

Miniature Crab Cakes served with Red Pepper Remoulade

Chicken Rockefeller Croquettes served with Honey Mustard

Hot Brown Focaccia Squares

Maple Barbecue Meatballs

Parmesan Arancini with Red Pepper Marinara

Spinach & Artichoke Dip served with Tortilla Chips

Stuffed Mushrooms - Crab, Sausage & Parmesan, or Sun-Dried Tomato & Goat Cheese

Sweet Corn Tarts



Cocktail Sandwiches

City Ham on Yeast Rolls served with Apricot Mustard
Country Ham & Pimento Cheese on Cream Biscuits with Peach Pepper Jelly
Roasted Turkey Breast on Croissants served with Cranberry Horseradish Spread
Smoked Turkey & Provolone on Ciabatta with Pesto Aioli
Rare Roast Beef on Yeast Rolls with Horseradish Aioli and Henry Baines Sauce
Roasted Pork Loin on Yeast Rolls served with Black Pepper Aioli
Beef Tenderloin on Parker House Rolls served with Horseradish Aioli and Henry Baines Sauce*

*Indicates Premium Selections

Stations

Pricing is based on a minimum of 50 guests.
When utilizing Stations as a meal replacement, we recommend a minimum of 3 stations
when accompanied by 1 Display or 4 passed appetizers.
Stations may also be added to Appetizer Receptions.

Displays

VEGETABLE, FRUIT, & CHEESE BOARD

Fresh Vegetable Presentation with Green Goddess Dip
Domestic Cheese Cubes
Large Wedges Imported Cheeses
Brie with Raspberry Preserves and Fresh Berries
Goat Cheese with Bacon Bourbon Jam or Warm Blue Cheese & Bacon Dip
Seasonal Fruit Garnish
Assorted Crackers and Sliced Baguette
\$8.25 per person

ADD CHARCUTERIE

Black Pepper Salami, Summer Sausage, and Pesto Parmesan Ham
with Whole Grain Mustard and Sweet Dill Pickles
\$2.75 per person

MEDITERRANEAN STATION

Eggplant Caponata, Roasted Red Pepper Hummus, and Classic Tomato, Basil, & Mozzarella Bruschetta
Prosciutto, Salami, and Capicola
House Marinated Olives, Marinated Artichokes, and Marinated Mushrooms
Olive Oil & Balsamic Reduction
Crostini and Flatbreads
\$9.00 per person



BARBECUE GRITS MARTINI BAR

Creamy Grits with Sweet Butter, Shredded Cheese, Bacon, and Scallions
Pulled Pork with Bourbon Barbecue Sauce
Creole Style Shrimp with Crispy Andouille
Yeast Rolls & Cornbread with Honey Butter
\$10.00 per person

LASAGNA STATION

Pulled Chicken Lasagna with Pesto & Parmesan Cheese
Traditional Meat & Ricotta Lasagna
Caesar Salad - Baby Romaine with Traditional Dressing, Shredded Parmesan, and Croutons
Caprese Skewers with Balsamic Reduction
\$9.00 per person

ASIAN STATION

Sweet & Spicy Sesame Chicken Skewers
Pork Wontons with Spicy Apricot Dipping Sauce
Cold Asian Noodle Salad with Cashews, Sweet Red Peppers,
Shredded Carrots, Scallions, and a Soy Peanut Dressing
\$9.00 per person

SOUTHERN STATION

Sliced Bourbon Barbecue Beef Brisket with Yeast Rolls
Crispy Chicken Tenders on Homemade Biscuits with Siracha Honey
Old Fashioned Macaroni and Cheese
Creamy Slaw
\$10.00 per person

STREET TACOS

Pick Two:
Sweet Barbacoa Pork, Salsa Verde Braised Chicken, or Shredded Chipotle Beef
Corn Tortillas, Mexican Street Corn Relish, Pico De Gallo, Queso Fresco
Chips and Housemade Salsa
\$9.00 per person

MASHED POTATO MARTINI BAR

Yukon Gold Mashed Potatoes served with Bacon Crumbles, Cheddar Cheese,
Scallions, Roasted Garlic, and Basil Pesto
Sweet Potatoes served with Brown Sugar, Sweet Butter, Candied Pecans, and Marshmallows
Yukon Gold or Sweet Potato - \$4.50 per person
Both - \$6.75 per person



Buffet Dinner

Pricing is based on a minimum of 50 guests and includes three sides (salad, starch, and vegetable), bread basket, iced tea, lemonade, and coffee.

Single Entrée Buffets starting at \$20 per person. Double Entrée Buffets starting at \$25 per person

FINAL MENU PRICING IS BASED ON MENU SELECTIONS

ENTRÉES

- Chicken Bella - Sautéed Chicken Breast with Spinach, Peppers, Mushrooms and a Parmesan Cream Sauce
- Chicken Dijon - Sautéed Chicken Breast with Dijon Mustard and White Wine Cream Sauce
- Lexington Chicken - Sautéed Chicken Breast with Country Ham and Mushrooms in a Bourbon Cream Sauce
- Chicken Marsala - Sautéed Chicken Breast in a Marsala Wine and Mushroom Sauce
- Roasted Chicken Piccata - Airline Chicken Breast with Sliced Lemons and a Lemon Caper Cream Sauce
- Barbecue Rubbed Airline Chicken Breast with Bourbon Barbecue Sauce
- Blonde Ale Marinated Grilled Chicken Breast with Bacon and Roasted 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
- Bourbon Barrel Ale or Ruby Port Braised Beef Tips
- Smoked Beef Brisket with Bourbon Barbecue Sauce
- Sliced Roast Beef with Mushroom Bordelaise
- Braised Beef Short Ribs in a Bourbon Bordelaise
- Shrimp Scampi Skewers
- Crab Cakes with Red Pepper Remoulade
- Roasted Salmon with Dill Hollandaise
- Three Cheese Baked Ziti - Ricotta Cheese, Mozzarella, & Parmesan with Homemade Marinara Sauce
- 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 served with Whole Cranberry Sauce
- Brown Sugar Glazed Pit Ham served with Apricot Mustard
- Top Round of Beef served with Bourbon Bordelaise and Horseradish Cream
- Roasted Whole Beef Tenderloin served with Bourbon Bordelaise or classic Béarnaise Sauce
- Peppercorn Crusted Prime Rib served with Au Jus and Horseradish Cream

SALADS

- Classic Creamy or Vinegar Coleslaw
- Broccoli Slaw with Bacon, Craisins, and Shallots in a Dill Dressing
- Spring Mix with Cherry Tomatoes, Carrots, and Cucumbers
- with Buttermilk Ranch and Italian Dressing
- Baby Romaine with Sliced Roma Tomatoes, Croutons, and Shaved Parmesan
- with Traditional Caesar Dressing and Balsamic Vinaigrette
- Caprese Salad with Fresh Mozzarella, Roma Tomatoes, Fresh Basil and Balsamic Vinaigrette
- Southern Caprese with Parmesan Corn Relish, Balsamic Bacon, & Fresh Basil



Spring Mix with Berries, Almonds, Shaved Parmesan, and a Champagne Vinaigrette

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

Mixed Greens with Dried Cherries, Candied Pecans, and Goat Cheese
with Champagne Vinaigrette

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

Romaine Hearts with Tomatoes, Cucumbers, Bacon Crumbles, and Croutons with Buttermilk Ranch Dressing

STARCHES

Whipped Potatoes - Traditional or Roasted Garlic

Roasted Fingerling and Baby Potatoes - Salt-Crusted or with Rosemary and Garlic

Potatoes au Gratin - Classic Cream Sauce with Parmesan and Gruyere Cheeses

Cheddar and Scallion Scalloped Potatoes

Kentucky Corn Pudding

Classic Cheddar Grits

Old Fashioned or Smoked Gouda Macaroni & Cheese

Baked Ziti Alfredo

Parmesan Orzo Pasta with Tomatoes, Fresh Basil, and Pine Nuts

Rice Pilaf with Shallots, Almonds, and Spring Peas

Wild Rice Pilaf with Dried Cranberries & Sunflower Seeds

VEGETABLES

Roasted Asparagus - Olive Oil and Sea Salt

Sautéed Brussels Sprouts with Garlic, Bacon & Bourbon

Brown Sugar Glazed Carrots

Country Green Beans with Bacon

Sautéed Green Beans with Rainbow Pepper and Baby Carrots

Provençal Stuffed Tomatoes - Campari Tomatoes with Herbed Bread Crumbs and Parmesan Cheese

Roasted Summer Vegetable Medley

Green Beans, Carrots, Zucchini, Yellow Squash, and Red Onions

Roasted Winter Vegetables

Carrots, Parsnips, Brussels Sprouts, Butternut Squash, and Red Onion

BREAD BASKETS

Yeast Rolls with Whipped Butter

Mixed Bread Basket - Yeast Rolls, French Baguette, and Herbed Ciabatta with Herbed Butter

Yeast Rolls and Cornbread with Honey Butter

Sliced French Baguette with Whipped Butter

Focaccia - Sliced and Served with Herbed Olive Oil



Plated Dinners

Pricing is based on a minimum of 50 guests and includes bread basket, iced tea, lemonade, and coffee.

SINGLE ENTRÉE

Mixed Greens with Heirloom Tomatoes, Toasted Pine Nuts, Shaved Parmesan, and Cabernet Vinaigrette
Sun Dried Tomato, Basil, & Goat Cheese Stuffed Chicken Breast
Creamy Polenta with White Truffle Butter and Grilled Asparagus
\$22.00 per person

Romaine Lettuce, Cherry Tomatoes, Farmer's Market Corn Relish,
Cornbread Croutons, and Apple Cider Vinaigrette
Sliced Pork Tenderloin with Apple Brandy Reduction
White & Sweet Potato Gratin and Butter Glazed Sugar Snap Peas & Baby Carrots
\$22.50 per person

Mixed Green Salad with Butter Roasted Pears, Candied Walnuts,
Goat Cheese, and Poppy Seed Vinaigrette
Roasted Salmon with Dill Hollandaise
Roasted Fingerling Potatoes and Steamed Lemon Butter Broccolini
\$27.50 per person

Iceberg Wedge with Tomatoes, Gorgonzola, Bacon Crumbles, and Buttermilk Ranch Dressing
Roasted Sliced Filet of Beef with Sauce Bordelaise
Potatoes Dauphinoise
Sautéed Green Beans with Rainbow Peppers and Baby Carrots
\$38.00 per person

DOUBLE ENTRÉE

Mixed Greens with Strawberries, Sliced Almonds, Shaved Parmesan, and Champagne Vinaigrette
Chicken Florentine Gratiné and Herb Crusted Shrimp Skewer
Orzo & Rice Pilaf and Chef's Mixed Vegetables
\$28.00 per person

Baby Romaine Hearts with Bacon Crumbles, Tomato, Cucumber, Croutons, and Green Goddess Dressing
Sliced Filet of Beef with Classic Béarnaise and Chesapeake Bay Crab Cake with Red Pepper Remoulade
Duchesse Potatoes and Sautéed Green Beans
\$42.00 per person

Mixed Greens with Cabernet Vinaigrette and a Goat Cheese & Tomato Tart
Red Wine Braised Short Ribs with Porcini Mushroom Sauce and Roasted Salmon with Sun Dried Tomato Relish
Roasted Garlic Whipped Potatoes and Asparagus with Olive Oil and Sea Salt
\$38.00 per person



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.
All staffing is based upon 5 hours of service, and may include 1 1/2 hours for setup
and 1 hour for cleanup.
Kitchen staff is based on 3 hours of service.

Servers/Station Attendants/Non-Alcoholic Beverage Attendants - \$125 each
Bartenders - \$150 each
Demonstration Chef's & Carvers - \$100 each
Site Chefs - \$100 each (plated & family style)
Dishwashers - \$85 each (china)

Additional time is billed at \$25 per hour for servers and attendants, and \$30 per hour for bartenders.

Disposables

Type A Catering can provide either heavy duty plastic or "green" palm leaf plates and cutlery for your event.
The cost per person for dinnerware, napkin, and flatware is \$3.00 per person.

China

For many of our clients we handle rental coordination including china, flatware, and glassware.
A 10% handling fee will be added to all rentals billed through Type A Catering.

BASIC CHINA PACKAGES

Water Glass
Salad and Dinner Plate
Salad and Dinner Forks, Knife, & Spoon
Bread Basket, Butter Plate & Knife, and Salt & Pepper Shakers
Starting at \$6 per person

Details

A \$6,500 food and beverage minimum is required for all weekend, full-service events.

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 on food and beverage will be added to your final invoice.



Alcoholic Beverage Service

Type A Catering is licensed by the State of Kentucky to provide alcoholic beverage service. We also carry liability insurance and our all our bartenders are STAR-Certified by the state.

4 HOUR OPEN BARS

House Beer & Wine Bar - \$15.50 per person
Yuengling, Bud Light, & Michelob Ultra
3 Varietals House Wines

House Brands - \$17.50 per person
Buffalo Trace or Bulleit & Maker's Mark Bourbon, Titos & Svetka Vodka, Dewar's Scotch, Bacardi Light and Captain Morgan Rum, Jose Cuervo Tequila, Castle and Key Gin, & Amaretto
Yuengling, Bud Light, & Michelob Ultra
3 Varietals House Wines

Add Upgraded Beer & Wine
Stella, Country Boy, & West Sixth Beers
3 Varietals Upgraded Wine
\$20 per person

Add Preium Brands - \$22 per person
Three Premium Bourbons, Grey Goose Vodka, Hendricks Gin, & Chivas Regal Scotch

HOSTED BAR

House Brand Cocktails - \$7.00 each
Premium Brand Cocktails - \$8.00-\$10.00 each
Domestic Beer - \$4.00 each
Premium Beer - \$5.00 each
Wine - \$6.00-10.00 each

CASH BAR

House Brand Cocktails - \$7.50 each
Premium Brand Cocktails - \$8.50 each
Domestic Beer - \$4.50 each
Premium Beer - \$5.50 each
Wine - \$6.50-11.00 each

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.