



Kentucky Derby

Plated Menu

Choice of 3 passed hors d'oeuvres, preset salad, entrée choice, vegetable, and starch.



Passed Appetizers

Hot Hors D'oeuvres

Arancini

italian fried risotto ball with pancetta and fontina cheese

Assorted Mini Quiche

baked custard with fillings in a small pie crust

Bacon Wrapped Dates

dates stuffed with goat cheese, glazed with brown sugar and topped with crushed almonds

Baked Artichoke Reggiano Crostini

marinated artichokes with grated parmesan reggiano cheese and fresh spinach on italian toast round

BBQ Meatballs

miniature meatballs in bbq sauce

Beef Satay

beef marinated in asian spices served with peanut sauce

Buffalo Chicken Bites

boneless chicken tossed in buffalo sauce, served with celery, carrots and bleu cheese dressing

Chicken Empanadas

chicken and cheese blend baked in a pastry crust with salsa

Coconut Chicken Strips

chicken strips tossed in a coconut batter and served with honey mustard

Gourmet Potato Skins

baby red potatoes stuffed with cheddar cheese, chives, sour cream, and bacon

Herb Chicken & Brie Tartlets

seasoned chicken and brie served in a puff pastry cup

Italian Sausage Stromboli

italian sausage and marinara rolled in a puff pastry topped with mozzarella cheese

Macaroni and Cheese Bites

macaroni and cheese, breaded and fried

Pork Egg Roll

served with sweet and sour sauce

Pot Stickers

vegetable pot stickers served with a ginger soy dipping sauce

Pretzel Bites

hot pretzel bites with warm cheese for dipping

Ricotta Mozzarella Bites

fried ricotta and mozzarella bites seasoned with basil

Samosa

fried pastry with a savory vegetable and potato filling

Sausage Stuffed Mushroom Caps

filled with a blend of ground beef and italian sausage

Spinach & Feta Phyllo Triangles

spinach, feta, and pine nuts wrapped in phyllo dough

Stuffed Mushrooms

filled with spinach and cheese

Vegetarian Stromboli

vegetables and marinara rolled in a puff pastry topped with mozzarella cheese



Passed Appetizers

Cold Hors D'oeuvres

Artichoke Pizza

bite-size french crust filled with goat cheese, ricotta, chopped artichokes, and caramelized red onion

Asparagus Raspberry & Goat Cheese Bouche

asparagus tips, fresh raspberries, and whipped goat cheese in a pastry cup

Bruschetta Trio

bell pepper bruschetta, zucchini goat cheese bruschetta, and eggplant cherry tomato bruschetta

Chicken Caesar "Saladettes"

crostini topped with grilled chicken, lettuce, caesar dressing, and parmesan shavings

Deli Spirals

flour tortilla with turkey, ham, and salami with cheddar and swiss cheeses

Deviled Eggs Trio

assortment of deviled eggs consisting of; traditional, bacon and cheese, and sun-dried tomato and basil

Fresh Fruit Kabobs

fresh fruit on a skewer

Fresh Mozzarella & Tomato Skewers

fresh mozzarella skewer with cherry tomatoes and fresh basil

Gorgonzola Stuffed New Potatoes

baby red potatoes filled with whipped gorgonzola cheese, and crumbled walnuts

Herb Grilled Shrimp Skewers

marinated shrimp with fresh herbs and olive oil

Horseradish Roast Beef Mini Roulade

thinly sliced beef with horseradish cream cheese and rolled around a cornichon pickle

Marinated Tortellini Skewers

cheese tortellini skewered with olive oil and italian spices

Prosciutto with Melon

thinly sliced prosciutto wrapped around melon

Roasted Vegetable Crostini

french baguette crostini with roasted vegetables and goat cheese spread

Salmon Amuse Bouche

salmon mousse in a puff pastry cup with creme fraiche and chives

Preset Salads

Arugula Salad

arugula, spinach, cranberry, candied walnuts, and crumbled goat cheese tossed in a lemon and olive oil vinaigrette

Caesar Salad

romaine lettuce, parmesan cheese, and seasoned croutons with homemade caesar dressing

Harvest Salad

mixed greens, diced green apples, cranberries, red grapes, walnuts tossed in a maple citrus vinaigrette

Strawberry Field Salad

baby spinach topped with fresh sliced strawberries, red onions, toasted almonds and goat cheese mixed with berry vinaigrette

Tossed Mixed Greens

romaine, head and leaf lettuce, tossed with cucumber, carrot, tomatoes, and red cabbage with house tarragon dressing



Plated Meals

Entrée Choices

Chicken Asiago

boneless breast stuffed with spinach, sun-dried tomatoes, pine nuts, and asiago cheese

Chicken Marsala

sautéed boneless breast with mushroom marsala sauce

Chicken Picatta

sautéed boneless breast with lemon caper sauce

French Cut Chicken

herb-crusted french cut chicken topped with a fire roasted red pepper sauce

Chicken Wellington

chicken with spinach, duxelles, white wine, cheddar cheese, and wrapped in puff pastry

Beef Tenderloin Medallions

served with your choice of béarnaise sauce, red-wine reduction, or mushroom demi glaze

Braciolo

tenderized flank steak breadcrumbs and parmesan cheese rolled, braised in marinara sauce

Rib Eye Steak

10 oz. ribeye grilled and topped with onion bacon jam

Petite Filet Mignon

tender filet mignon grilled and topped with red-wine sauce

Grilled Pork Chop

chipotle and maple glazed bone-in pork chop with grilled pear relish

Pork Loin with Five Spice Apples

soaked in an asian brine overnight, seasoned, seared, and topped with deglazed five spice apples compote

Braided Atlantic Salmon

pan-roasted, hand-braided salmon dressed with a champagne dill cream sauce

Lemon & Pepper Encrusted Cod

fresh cod baked with a fresh pepper and lemon coating

Macadamia Mahi Mahi

white fish with a macadamia nut crust, accented with a mango chutney

Parmesan Crusted Tilapia

cooked with parmesan cheese and pan-seared, topped with a lemon wine sauce

Mushroom & Asparagus Risotto

vegetarian risotto mixed with a hearty blend of mushrooms, carrots, and asparagus

Portabella Mushroom

portabella mushroom stuffed with boursin cheese and spinach, garnished with red peppers

Ricotta & Spinach Ravioli

ravioli filled with fresh spinach and ricotta cheese with a tomato cream sauce

Frenched Quarter Chicken & Stuffed Shrimp

roasted leg and thigh served with saffron sage beurre blanc accompanied by crab stuffed shrimp wrapped in bacon and served with mango relish

New York Strip & Pan Seared Scallops

grilled new york strip with herb butter and pan seared scallops with vegetables

Petite Filet Mignon & Grilled Lobster Tail

beef filet in a mushroom wine sauce served with grilled marinated lobster tail





Plated Meals

Vegetable Choices

Cauliflower Polonaise

steamed cauliflower sprinkled with bread crumb crust

Crispy Brussels Sprouts

roasted brussels sprouts with cherry tomatoes, red onion and applewood bacon tossed in a light honey mustard sauce

Green Beans Amandine

blanched and seasoned green beans, mixed with toasted almonds

Herb Grilled Vegetables

fresh seasonal vegetables grilled and topped with olive oil and light seasoning

Mixed Julienned Vegetables

yellow squash, zucchini, red peppers, and carrots

Roasted Confetti Corn

oven roasted corn with peppers, chives and red onion

Roasted Parmesan Tomatoes

tomatoes halved and baked with parmesan cheese

Sautéed Baby Carrots

baby carrots sautéed with peach schnapps

Starch Choices

Au Gratin Potatoes

sliced potatoes blanched then baked in a cheese sauce

Baked Potato

roasted potato with sour cream, chives, and butter

Chateau Potatoes

baby red skin potatoes quartered, seasoned, and roasted

Dauphinoise Potatoes

thinly sliced potatoes stacked in a pan and baked with a cream and swiss cheese mixture

Duchess Potatoes

mashed potato seasoned with fresh herbs and cheese piped into a rosette

Roasted Garlic Mashed Red Potatoes

mashed red potatoes with butter, cream and roasted garlic

Rosemary Mashed Yukon Potatoes

mashed yukon potatoes with fresh rosemary, butter, and cream

Traditional Mashed Potatoes

mashed potatoes with butter and cream

Basmati Rice Pilaf

carrots, celery, onions, red pepper, and parsley cooked in a chicken broth

Creamy Polenta

with parmesan cheese

Rice Eleganté

seasoned rice with diced carrot, celery, and onion

Vegetable Couscous

diced carrots, celery, onions, red peppers, and tomatoes

Wild Rice with Fresh Mushroom

wild rice cooked with sautéed mushrooms and onions

