



CATERING MENU





WELCOME!

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Welcome to Louisville and congratulations on your decision to hold your special event at the KFC Yum! Center. It's a great venue for fun and memorable entertaining.

This season, our catering menu features a number of changes we think you'll enjoy. From innovative new signature dishes featuring local ingredients, to regional favorites, all the food and beverage choices we're suggesting are carefully chosen and specially prepared to encourage and complement good times.

On behalf of Centerplate's entire team of hospitality professionals at the KFC Yum! Center, we are delighted to help you host a successful event. We are experts in all aspects of event planning, and we're 100% dedicated to making it easy for you to enjoy entertaining your guests.

And, of course, special requests are welcome. Just ask, and our Chef will work with you to create the perfect menu for your event.

We're excited for the opportunity to help you and your guests have a great and memorable time. Thanks for joining us!

Kimberly Durham

Kimberly Durham, Catering Sales Manager
Centerplate at the KFC Yum! Center



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SERVICE DIRECTORY

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Gluten Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten.



Kentucky Proud

Look for this icon for locally made items.



BREAKFAST

INDEX

CONTINENTAL BREAKFASTS

Prices listed are per guest. Minimum of 20 guests.

All Continental Breakfasts are served with milk, all-natural orange juice, assorted teas and premium brewed coffee.

Rise & Shine \$16

Bakery-fresh muffins, pastries and bagels served with cream cheese and preserves, a fresh fruit display and yogurt



Lite & Fresh \$21

Weisenberger Mills stone ground grits with Kenny's Farmhouse white cheddar cheese, croissants, assorted bagels with cream cheese and Kentucky Honey Farms jams & honey



Kentucky Bluegrass \$21

Nord's bakery fresh donuts, seasonal local fruits and berries, croissants, freshly baked biscuits and Kentucky Honey Farms jams and honey



Fourth Street \$29

Seasonal local fruits and berries, Schuckman's smoked salmon, assorted bagels with cream cheese, red onions, chopped eggs and capers





BREAKFAST BUFFETS

INDEX

Prices listed are per guest. Minimum of 20 guests.

All Buffet Breakfasts are served with milk, all-natural orange juice, assorted teas and premium brewed coffee.



Red Eye Breakfast \$19

Cage free scrambled eggs with Kenny’s Farmhouse white cheddar, Broadbent country ham and red eye gravy, Weisenberger Mills stone ground grits and seasonal local fruit and berries



Kentucky Farm Fresh Scramble \$24

Cage free scrambled eggs, Weisenberger Mills freshly baked biscuits with Purnell’s sausage gravy, Broadbent applewood smoked bacon and croissant French toast



Broadbent Breakfast \$22

Purnell’s sausage strata, seasonal local fruit and berries, cheesy hash brown casserole with Boar’s Head smoked Gouda and Broadbent applewood smoked bacon

Belle of Louisville \$28

Farm fresh scrambled eggs with cheese, tomatoes and scallions, country ham, Broadbent pepper bacon, rosemary garlic breakfast potatoes and thick-sliced French toast with warm maple syrup and fresh fruit

Welcome To Louisville \$21

Choice of thick-cut smoked bacon, maple link sausage or honey glazed ham with fluffy scrambled eggs, rosemary-garlic breakfast potatoes, assorted muffins and a fresh fruit display





BREAKFAST ENHANCEMENTS

INDEX

Prices listed are per guest. Minimum of 20 guests.

GF Omelet Station* \$9

Farm fresh, cage free eggs prepared to order by our uniformed culinary professionals. Fillings include mushrooms, peppers, onions, diced ham, bacon, sausage, spinach, tomatoes, cheese and salsa (Egg substitute available upon request)

Kentucky Proud Belgian Waffle or Griddle Cake Station* \$8

Prepared to order by our uniformed culinary professionals. Served with warm maple syrup, whipped cream, Bourbon Barrel Sorghum, creamery butter and fresh seasonal berries

Kentucky Proud Oatmeal Station \$7

Served with butter, brown sugar, local honey, fresh berries and golden raisins

Kentucky Proud Buttermilk Biscuit Sandwich \$6.50

Eggs, Broadbent country ham and Bellmoral smoked cheese

Kentucky Proud Flaky Croissant Sandwich \$7

Eggs, Purnell's pork sausage and Kenny's Farmhouse Jack cheese

Kentucky Proud Breakfast Quesadilla \$6

Scrambled eggs with chorizo and queso Chihuahua rolled in a grilled flour tortilla. Served with chipotle hot sauce

*Requires a culinary professional \$150





A LA CARTE

INDEX

Bagels & Cream Cheese **\$32**
(per dozen)

Assorted Breakfast Pastries **\$38**
(per dozen)

**Breakfast Breads with
Peach-Bourbon Chutney** **\$36**
(12 slices, per loaf)

Sliced Seasonal Fruit and Berries **\$6**
(per guest)

Whole Fresh Fruit (each) **\$2.25**

Assorted Individual Yogurts (each) **\$3**

Fruit & Yogurt Parfait (each) **\$5.50**

Assorted Cold Cereals (each) **\$3.50**

Granola Bars (each) **\$2.50**

Milk (per half pint) **\$3**

All Natural Orange Juice (per bottle) **\$3.50**

**Assorted Fruit Juices Orange,
Apple, Cranberry & Grapefruit** **\$35**
(per gallon)

Monster Energy Drink (each) **\$6**

Red Bull (each) **\$5**

Coffee and Decaffeinated **\$45**
(per gallon)

Hot Tea (per gallon) **\$45**

Iced Tea (per gallon) **\$34**

Honey Roasted Peanuts **\$22**
(per pound)

House-Made Kettle Chips and Dip **\$3.25**
(per person)

Pretzel Twists (per pound) **\$14**

American Snack Mix (per pound) **\$17.50**

 **Preferred[®] Popcorn** (per person) **\$2**

Roasted Fancy Mixed Nuts (per pound) **\$28**

Pie Kitchen Freshly Baked Cookies **\$28**
(per dozen)

**Freshly Baked Caramel
Salted Brownies** (per dozen) **\$34**

 **Nord's Bakery Assorted Donuts** **\$36**
(per dozen)





BOXED LUNCHES

INDEX

Prices listed are per guest. Minimum of 10 boxes per selection.

All Boxed Lunches include a bag of potato chips, fresh fruit, a potato salad cup and a freshly baked cookie.

Classic \$16

Your choice of:

- Boar's Head ham & cheddar
- Boar's Head turkey & havarti
- Marinated mushrooms with a generous selection of fresh vegetables
- Boar's Head Roast beef & Swiss cheese

Chef's Signature \$22

Your choice of:



- Rotisserie chicken salad on ciabatta bread
- Boar's Head Smoked turkey breast on a croissant with Boursin chive and onion cheese and Pop's Pepper Patch pepper jelly
- Grilled portobello mushrooms on a Pretzel roll with sun-dried tomato hummus
- Boar's Head Roast beef on an onion Kaiser roll with Henry Bain sauce and caramelized red onions



Gourmet Wraps \$18

Your choice of:



- **Chicken Caesar Wrap** – Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing, tossed and rolled in a large flour tortilla
- **Boar's Head Turkey BLT Wrap** – Thinly sliced turkey breast, strips of crisp bacon, green leaf lettuce, tomato and Swiss cheese rolled into a large tortilla, with Pop's Pepper Patch smoked tomato dressing
- **Mediterranean Vegetable Wrap** – Tomatoes, cucumbers, bell peppers, red onions, mixed baby lettuce, Kalamata olives and feta cheese rolled in a large tortilla, with Greek dressing
- **Asian Chicken Wrap** – Chicken breast, toasted almonds, green onions, rice noodles and bok choy, tossed and rolled in a large flour tortilla, with sesame-ginger dressing



INSPIRED ENTRÉES

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Prices listed are per guest. Minimum of 20 guests.

All Entrées include hearth baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

-  **Cedar Plank Salmon \$28**
Glazed with teriyaki and topped with chive butter. Served with wild rice pilaf and fresh seasonal vegetables
-  **Sesame Seared Ahi \$35**
Seared tuna with wasabi cream sauce and topped with crystallized ginger. Accompanied by jasmine rice and stir-fried vegetables
-   **Kentucky Farm Raised Tilapia \$25**
Potato encrusted whitefish served with almond rice pilaf and brown butter broccolini and topped with creamy lobster sauce
-  **Herb Encrusted Turkey Cutlet \$26**
Served with cranberry and citrus compote, Yukon gold mashed potatoes and fresh green beans
-   **502 Chicken \$26**
Marksbury Farms chicken breast stuffed with savory spinach and Capriole Farms goat cheese atop a bed of angel hair pasta. Accompanied with a lemon-garlic sauce

-   **The 'Ville Saltimbocca \$28**
Marksbury Farms chicken breast stuffed with Broadbent country ham and Kenny's Farmhouse Rose cheese. Accompanied by sage cream sauce, Himalayan rice pilaf and seasonal roasted vegetables
-  **Smokehouse Pork Loin \$29**
Roasted and glazed with blackberry and rosemary. Accompanied by fingerling potato hash and heirloom baby carrots
-   **Boneless Beef Short Ribs \$36**
Served with rich pan gravy, caramelized cipollini onions, celery root and parsnip mash and fresh seasonal vegetables
-  **Petite Filet Mignon \$55**
A medallion of beef tenderloin served with bordelaise sauce, roasted fingerling potatoes and seasonal vegetables
- Portobello Wellington \$28**
Slices of roasted mushrooms and vegetables, baked with Capriole Farm's goat cheese and herbs in a puff pastry and served over red pepper coulis



SPECIALTY SALADS

INDEX

Prices listed are per guest. Minimum of 20 guests.



Wedge Salad \$7.50

Iceberg wedge topped with rendered Broadbent bacon, blue cheese, heirloom tomatoes and chopped eggs. Served with oil and vinegar or ranch dressing



Mesclun Mix \$6.50

A blend of green and red oak, gem and leaf lettuce blended with spinach, arugula, frisée and radicchio. Topped with caramelized walnuts, cucumbers and a goat cheese croustade. Served with raspberry-walnut vinaigrette dressing



Baby Spinach Salad \$6.25

Grilled Granny Smith apples, sweet onions and red peppers. Served with honey-mustard vinaigrette dressing

Classic Caesar Salad \$4.75

Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing

Mixed Baby Greens \$4.75

Field greens, cucumbers, grape tomatoes, carrots and seasoned croutons. Served with Ken's balsamic vinaigrette and ranch dressings



Tomato Caprese \$6.50

Sliced heirloom tomatoes with fresh mozzarella and basil, drizzled with olive oil and balsamic vinegar

Orzo Salad \$4

Rice shaped pasta tossed with grilled vegetables, fresh herbs and balsamic vinaigrette dressing



Roasted Fingerling Potato Salad \$4.50

With Whetherby's Tavern mustard dressing



Bibb Salad \$7.50

(Seasonal Selection)

George Gagel's signature lettuce with Broadbent candied bacon, Kenny's Farmhouse Blue Gouda cheese and fire roasted tomatoes. Served with pear vinaigrette



Kentucky Hoppin' John Salad \$6.75

Black eyed peas, tomatoes, onions and Broadbent bacon bits served on a bed of Tuscan kale and tossed in red wine vinaigrette





DESSERTS

INDEX

Prices listed are per guest. Minimum of 20 guests.

Pie Kitchen Original New York Cheesecake \$6.50

Served with whipped cream and strawberries

GF Flourless Chocolate Cake \$8

Decadent, rich chocolate cake layered with ganache

German Apple Strudel \$6

Apples, raisins and ground poppy seeds wrapped in paper thin dough

German Chocolate Fudge Cake \$6.50

Layers of buttermilk chocolate cream and candied pecans

Tiramisu Cake \$6

Angel food cake layered with a blend of mascarpone and cream cheese, laced with amaretto

Espresso Crème Brûlée \$6

Rich, coffee flavored custard, topped with glazed sugar and served with a hazelnut biscotti



Individual Horseshoe Pie \$6.50

Bourbon, chocolate and walnuts with freshly whipped cream



Mint Julep Mousse \$8.50

Topped with mint and bourbon vanilla sugar



Bourbon Barrel Cheesecake \$9

With seasonal berries and freshly whipped cream

Trio of Louisville Sweets \$9.25

Modjeska, bourbon ball and a Derby pie diamond





EXPRESS PACKAGES

INDEX

Prices listed are per guest. Minimum of 20 guests.

Waterfront Park \$20

Hamburgers and hot dogs, bakery-fresh buns, baked beans, cheese and condiments. Served with freshly baked cookies

The Louisville Slugger \$21

Grilled chicken breasts, hamburgers and hot dogs, bakery-fresh buns, baked beans, cheese and condiments. Served with freshly baked cookies



State Fair Barbecue \$30

Slowly simmered pulled pork, sliced smoked brisket and barbecued chicken breasts, Le Bayou Gourmet barbeque sauce, bakery-fresh onion Kaiser rolls, sesame buns, coleslaw and condiments. Served with freshly baked cookies



Germantown \$22

Purnell's Bratwurst with caraway kraut, smoked German sausages with beer-braised onions and chicken schnitzel, all served with bakery-fresh buns, roasted garlic mashed potatoes, braised red cabbage and condiments. Includes freshly baked cookies

Little Italy \$26

Classic lasagna, grilled vegetable lasagna, garden-fresh green salad with Ken's ranch and balsamic vinaigrette dressings and bakery-fresh rolls. Served with freshly baked cookies

South of the Border \$29

Shredded chicken enchiladas and cheese enchiladas served with Spanish rice and black beans. Accompanied by Southwest style salad, sour cream, salsa fresca, guacamole and tortilla chips. Includes cinnamon-sugar dusted churros

Pacific Rim \$32

Grilled teriyaki chicken and marinated top sirloin, yakisoba noodles, stir-fried garden fresh vegetables and white rice. Served with vegetarian egg rolls, sweet chili dipping sauce, Chinese hot mustard and freshly baked cookies

The Pee Wee Reese Hero \$28

Boar's Head Roasted turkey, ham, Swiss and cheddar cheese on a fresh baguette with garden vegetables and condiments. Served with Habagardil pickle spears, potato chips and freshly baked cookies

The Bluegrass Vegetarian Sub \$30

Marinated mushrooms, garden-fresh vegetables, Swiss & cheddar cheese and baguette. Served with potato chips, freshly baked cookies, Habagardil pickle spears and condiments

BUFFETS

INDEX

Prices listed are per guest. Minimum of 20 guests.

All Buffets are served with freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

BUTCHERTOWN \$28

- **Pasta Salad**
Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil
- **Potato Salad**
New red potatoes tossed with green onions, sour cream and fresh dill
- **Deli Sandwiches**
 - Boar's Head smoked turkey breast and New York cheddar
 - Boar's Head rare roast beef and provolone
 - Boar's Head maple glazed ham and baby Swiss
 - Marinated mushrooms, garden-fresh vegetables, Swiss & cheddar cheese
- **Whole Fresh Fruit Basket**
Crisp and ripe seasonal fruit
- **Pie Kitchen Assorted Cookies and Brownies**
An assortment of large gourmet cookies and buttery chocolate, chewy brownies

AUDUBON PARK \$26

- **Cream of Tomato Soup or House-made Potato Soup**
- **Mixed Field Greens**
Served with tomatoes, cucumbers, carrots and mushrooms. Accompanied by Ken's ranch and vinaigrette dressings
- **Chicken Caesar Salad**
Chopped romaine, Parmesan cheese, cherry tomatoes and garlic croutons. Served with Caesar dressing
- **Waldorf Salad**
Sliced brined chicken breast with walnuts, apples and blue cheese. Served with cider vinegar and sour cream dressing
- **Roasted Seasonal Vegetables**
Glazed with aged balsamic vinegar, extra virgin olive oil and finished with sea salt
- **An assortment of freshly baked rolls and sliced breads**
- **Lemon Squares, German Chocolate Bars and Raspberry Sammies**





BUFFETS continued

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RIVER CITY BARBEQUE \$34

- **Classic Caesar Salad**

Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing

- **Jicama Slaw**

Savoy cabbage, crisp jicama, colorful bell peppers, scallions and just a hint of hot chilies tossed in a creamy lime dressing



- **Barbequed Spare Ribs**

Racks of tender pork ribs basted with Le Bayou Gourmet barbeque sauce

- **Roast Chicken**

Slowly roasted with seasonings and herbs. Served with smoked tomato jam



- **Beef Brisket**

Smoked over hard maple wood until fork tender. Sliced thin and served with Le Bayou Gourmet barbeque sauce



- **Baked Beans**

A traditional barbeque accompaniment, simmered in Bourbon Barrel molasses

- **Seasonal Fresh Vegetables**

The chef's selection of the freshest garden vegetables available

- **Hash Browns Casserole**

Shredded potatoes, caramelized onions and a blend sharp and mild cheddar cheeses. Baked to a golden crisp



- **Cheddar Cheese Biscuits**

House-made and served warm with local honey and creamery butter



- **Derby Pie Bites**

Kerns® Derby Pie, pecans, chocolate chips and Kentucky bourbon. Served with whipped cream

- **Warm Cobbler**

Served with a maple-vanilla sauce





BUFFETS continued

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FLEUR DE LIS BUFFET \$52

Please select two options from the following Salads:

- **Field Greens Salad**
Mesclun mix, plum tomatoes, carrots and house-made croutons.
Herb balsamic vinaigrette
- **Classic Caesar Salad**
Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing
- **Steak House Salad**
Iceberg lettuce, beefsteak tomatoes, red onion and blue cheese crumbles.
Balsamic vinaigrette dressing
- **Garden Salad**
Shredded carrots and red cabbage, grape tomatoes, cucumbers and red radishes. Lemon basil vinaigrette or herb buttermilk dressing
- **Quinoa Salad**
Ancient Peruvian grain tossed with wheatberries, golden raisins, and currents.
Dressed with aged champagne vinegar, lemon pepper and fresh parsley
- **Toasted Orzo Pasta Salad**
Roasted vegetables and toasted pine nuts. Balsamic vinaigrette dressing

Please select two options from the following Entrées:



- **Marksberry Farms Chicken Breasts**
Glazed with Bourbon Barrel sorghum and ancho chili sauce.
Topped with papaya salsa
- **Smoked Sea Salt Encrusted Pork Loin**
Oven roasted and served with apricot-raisin compote and roasted garlic jus lié
- **Three Peppercorn Chateaubriand**
Roasted beef tenderloin served with sautéed forest mushrooms and brandy demi-glace sauce
- **Atlantic Salmon Fillets**
Grilled with fresh herbs and served with lemon butter sauce and creamed leeks
- **Cheese Tortellini**
Freshly made pasta filled with a blend of Italian cheeses, served with roma tomato coulis and shaved Parmesan





BUFFETS continued

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FLEUR DE LIS BUFFET continued

Please select two options from the following Accompaniments:

- **Fricassé of Green Bean, Roasted Red Pepper and Pearl Onions**
- **Roasted Garden Fresh Squash Medley with Olive Oil and Garden Herbs**
- **Creamed Sweet Corn**
- **Roasted Brussels Sprouts with Back Bacon**
- **Braised Fennel with Toasted Anise Seeds**
- **Long Grain and Wild Rice Pilaf**
- **Smashed Baby White Potatoes**
- **Roasted Fingerling Potatoes**
- **Wheat Berries with Bell Pepper Confetti**
- **Polenta Cakes**

Please select two options from the following Desserts:

- **Pie Kitchen New York Cheesecake**
Fresh strawberry compote and whipped cream
- **Flourless Chocolate Cake**
Whipped cream and caramel Sauce
- **Apple Strudel**
Apples, raisins and ground poppy seeds wrapped in paper thin dough
- **German Chocolate Fudge Cake**
Buttermilk filled with chocolate cream and candied pecans
- **Peach Cobbler**
Roasted peaches over cinnamon crumbles with vanilla whipped cream
- **Tiramisu Cake**
Light sponge cakes with a blend of cream and mascarpone cheese flavored with amaretto



HORS D'OEUVRE

INDEX

Prices listed are per piece. Minimum of 24 pieces per selection.

Petite Crispy Vegetarian Eggrolls **\$2.75**
With hot mustard and sweet chili sauce

GF Antipasto Skewers **\$3.25**
Local and imported cheeses, cured meats and grilled vegetables on skewers

Caprese Salad Skewers **\$2.75**
Fresh mozzarella cheese with grape tomatoes and basil, served on skewers with a balsamic syrup

Sausage, Herb & Parmesan Stuffed Mushrooms **\$3.50**
White button mushrooms stuffed with Italian sausage fresh herbs and Parmesan cheese

Petite Lump Crab Cakes **\$3**
Served with house-made remoulade, cocktail sauce and sliced lemon

GF Chili Glazed Chicken Skewers **\$3.75**
Grilled and house-marinated. With sweet & spicy chili sauce

Argentine Empanadas **\$3.50**
Seasoned beef, chicken and onion and potato. Served with a chipotle ranch.

Hot Brown Bites **\$3.50**
Inspired by a Louisville favorite. Roasted turkey, smoked bacon and Gruyère cheese, accompanied by roasted tomato jam

Kentucky Proud Shrimp & Grits Cakes **\$5**
Gulf shrimp served on a Weisenberger Mills grit cake with Kenny's white cheddar cheese

Kentucky Proud Kentucky Burgoo **\$4.50**
Locally raised pork loin, beef brisket and lamb, stewed in savory pan gravy and served in a potato cup

Kentucky Proud Pork Belly Skewers **\$4.50**
Slow smoked heritage pork belly, with a Bourbon Blackberry glaze

Kentucky Proud Sweet Tea Chicken Bites **\$4**
Sweet tea infused chicken bites, Weisenberger cornmeal breaded. Drizzled With smoked honey

Kentucky Proud Candied Bacon BLT Crisps **\$3.25**
Broadbent's candied bacon, heirloom cherry tomatoes, and microgreens on a crostini. Served with roasted garlic aioli






RECEPTION DISPLAYS

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Prices listed are per guest. Minimum of 25 guests.

Spinach Artichoke Dip **\$3**
Served with pita and crackers


 **Creamy Cheese Fondue** **\$8.50**
Made with dark beer and served with sliced Purnell's bratwurst, chicken-apple sausages and a selection of fresh-baked breads

Crispy Chicken Tenders **\$4**
All-natural chicken tenders served with ranch dressing and barbecue sauce

Southwest Appetizer Sampler **\$8.50**
Jalapeño poppers, mini burritos and beef taquitos. Served with salsa, sour cream and fresh guacamole


 **Wing Sampler** **\$10**
Buffalo, barbecue and teriyaki chicken wings served with ranch dressing and celery sticks


 **Local and Imported Cheese Display** **\$7.50**
 Selections from Kenny's Farmhouse, Boar's Head and assorted imported cheeses, served with rice crackers

 **Charcuterie Board** **\$12**
Boar's Head artisan salumi, sausage and pâté, served with Pop's Pepper Patch pickled baby beets, Whetherby's Tavern mustard, marmalade and sliced baguette



Mediterranean Platter **\$7.50**
Hummus dip, black olive tapenade, minted cous cous, a selection of cured olives and cubes of Greek feta. Served with assorted flatbread and toasted pita triangles

 **Basket of Garden Fresh and Local Crudités** **\$6**
Fresh celery, peppers, broccoli, zucchini, yellow squash, red radishes, cauliflower and carrots with ranch dip

 **Seasonal Fruit and Berries** **\$7**
A selection of the freshest available seasonal fruits and berries with minted yogurt dip



SWEET STATIONS

INDEX

Prices listed are per guest. Minimum of 20 guests.

Dessert Squares \$4.50

German chocolate and caramel salted brownies, blondies and raspberry Sammys

Gourmet Cookies \$3

Pie Kitchen large freshly baked chocolate chunk, white chocolate macadamia nut, oatmeal raisin and chocolate-chocolate chip

French Pastries \$12

Fancy European butter cookies, coconut macaroon cookies and Scottish shortbread, house-made chocolate truffles, black and white chocolate dipped strawberries, classic fondant wrapped petit fours and miniature tartelettes with seasonal fruits and berries.

Warm Apple Crisp \$6

Warm apple crisp served with whipped cream and caramel sauce

Short or Tall Cakes \$6

Build your own strawberry shortcake station to include: Fresh strawberries and mixed berry compote, shortcake biscuits, pound cake, chocolate sauce and whipped cream

Decadent Chocolate Station \$12

Assorted chocolate truffles and caramel salted fudge brownies. Assorted petite chocolate pastries including: Chocolate pralines, crème brûlée tartelettes, hazelnut profiteroles and chocolate mocha barquettes





SWEET STATIONS continued

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Dessert Shots and Mini Cupcakes \$6.50

Petite individual desserts served in specialty stemware
Select four from the list below:

Dessert Shots:

- Strawberry cheesecake
- White and dark chocolate mousse
- Caramelized bananas with cream and chocolate sauce
- Raspberry mousse with white sponge cake and Chambord
- Carrot cake with cream cheese frosting

Pie Kitchen Mini Cupcakes:

- Classic chocolate
- Boston cream
- Red velvet
- Mint grasshopper
- S'more's
- Lemon Meringue
- Kahlua and Cream

Bananas Foster' \$8

Sliced bananas cooked in brown sugar and honey. Flambéed in rum and brandy and served atop French vanilla ice cream

Custom Occasion Cakes price varies

Contact us for a special birthday, anniversary or special occasion

*Requires a culinary professional \$150





CULINARY ATTENDED ACTION STATIONS

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Prices listed are per guest. Minimum of 20 guests.

Gulf Shrimp and Jumbo Lump

Crab Martini Station* \$48

A variety of shrimp and crab cocktails made to order for your guests by our culinary professionals. Served in specialty stemware

Please select two from the following options:

- Jumbo shrimp with chiffonade of cabbage and horseradish infused cocktail sauce
- Bay shrimp gazpacho with spicy banana peppers
- Lump crab meat with chives and fresh lemon
- Atlantic scallops with marinated cipollini onions and herb-caper mayonnaise

Mushroom & Pasta Station* \$28

Delicate filled pasta and fresh forest mushrooms cooked for your guests by our culinary professionals

Please select two from the following options:

- Ravioli filled with chicken, provolone and basil served with pesto sauce
- Tortellini filled with an Italian cheese blend and served with creamy Parmesan sauce
- Penne with mushrooms served with roasted garlic tomato sauce
- Crimini, shiitake and portobello mushrooms sautéed with extra virgin olive oil and herbs
- A blend of fine Italian cheeses and garlic toast

Waffaletta Station* \$32

Miniature savory waffles prepared and fashioned into bite-sized sandwiches by our culinary professionals

Please select two from the following options:

- Roasted sliced pork, radish and carrot slaw, paté de maison, minced chilies, cilantro vinaigrette
- Beefsteak tomato, fried basil leaves, fresh mozzarella cheese, aged balsamic vinegar
- Weiner schnitzel, pickled cabbage, watercress, Whetherby's Tavern mustard aioli
- Roasted eggplant, zucchini, yellow squash, caramelized onions, arugula, extra virgin olive oil



*Requires a culinary professional \$150





CULINARY ATTENDED ACTION STATIONS continued

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Field of Greens[®] \$12

Fresh salads made with local, seasonal and organic foods. Prepared to order for your guests by our team of culinary professionals

Please select two from the following options:

- **Caesar Salad** – romaine, garlic croutons, Parmesan cheese, black olive, Caesar dressing
- **Field Greens** – baby lettuce, grape tomatoes, micro greens, English cucumber, balsamic vinaigrette
- **Chop Chop Salad** – iceberg, romaine, eggs, salami, turkey, provolone, tomato, 1000 island
- **Cobb Salad** – romaine, turkey, blue cheese, bacon, scallions, avocado, tomatoes, creamy ranch

Mashed Potato Bar[®] \$18

House-made creamy mashed potatoes piped into specialty stemware and served with assorted toppings:

- Roasted garlic
- Parmesan cheese
- Chopped scallions
- Bay shrimp
- Sun-dried tomatoes
- Diced radishes
- Blue cheese
- Rendered pork belly
- Sautéed bell peppers
- Chipotle powder

Raw Bar[®] Price Varies

Seafood served on ice with cocktail sauce, mignonette, horseradish and lemon

- Chesapeake Bay oysters
- Virginia clams
- Maine lobster
- Poached prawns
- Crab Claws
- Prince Edward Island Mussels



Slider Station[®] \$30

A trio of Kentucky favorites served on petite pretzel buns with house-made accompaniments including: Broadbent caramelized bacon jam, cherry-bourbon sauce and Wild Carrot Farms chipotle aioli. Prepared for your guests by our culinary professionals.

- House Smoked Pulled Pork
- Kentucky Proud Local Burger
- Homemade Black Bean Cakes

*Requires a culinary professional \$150



CARVING STATIONS

INDEX

Pricing listed are per carved item.

All Carved Items are served with freshly baked silver dollars rolls.

Golden Herb Roasted French Cut Turkey Breast* \$250

(Serves 15 guests)

Herb aioli and orange cranberry compotes



Certified Angus Beef Split Top Round* \$250

(Serves 35 guest)

Henry Bain sauce, creamy horseradish, herb mayonnaise and whole grain mustard



Fisher's Cider Roasted Pork Loin* \$325

(Serves 25 guests)

Apple butter and cranberry mayonnaise

Glazed Leg of Pork* \$300

(Serves 30 guests)

Brown sugar and sorghum glaze, house-made apple sauce, Whetherby's Tavern mustard, mayonnaise

Rosemary & Garlic Studded Leg of Lamb* \$400

(Serves 25 Guests)

Minted aioli and rosemary jus

Tri-Pepper Encrusted Tenderloin* \$350

(Serves 15 guests)

Henry Baines sauce and herb aioli

Smoked Salmon Platter* \$325

(Serves 15 guests)

Atlantic hot cedar planked smoked salmon. Served with marinated cucumbers and red onions, chopped hard boiled eggs, caper berry aioli and Melba toasts



Kentucky Porchetta \$565

(Serves 25 guests)

Slow cooked pork loin wrapped with pork belly. Served with Kentucky chow chow

*Requires a culinary professional \$150



BEVERAGES

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NON-ALCOHOLIC BEVERAGES

We proudly serve Coca-Cola products and Dasani Water.

Soft Drinks (each) **\$4**

Bottled Water **\$4**

Sparkling Water **\$4.25**

Other Beverages

(by the bottle)

Monster Energy Drink **\$6**

Red Bull **\$5**

Bottled Juice (each) **\$3.50**

Orange Juice

Apple Juice

Cranberry Juice

Pineapple Juice

Hot Beverages **\$48**

(by the gallon)

Premium Coffee

• Regular or Decaffeinated

Fine Tea

Hot Chocolate





BEVERAGES continued

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BEER

Bartender Fee \$150

(Waived if 500 per bartender minimum is met)

American Premium Beer \$6

(per can or bottle)

Bud Light

Budweiser

Coors Light

Miller Lite

Michelob Ultra

O'Doul's NA

Craft-Imported Beer \$6.50

(per can or bottle)

Corona Extra

Corona Light

Modelo Especial

Heineken

Stella Artois

Samuel Adams Boston Lager

Samuel Adams Rebel IPA

Redd's Apple Ale

Shock Top

Blue Moon

Leinenkugel's Summer Shandy

Kentucky Ale

Sierra Nevada Pale Ale

Goose Island 312

Goose Island IPA

Goose Island Green Line Pale Ale

American Premium Draft Beer \$400

(per keg)

Craft-Imported Draft Beer \$500

(per keg)

Malt (by the bottle) \$6.50

Mike's Hard Lemonade

Mike's Hard Cranberry

Angry Orchard Hard Cider

Jack Daniel's Coolers





BEVERAGES continued

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HOSTED BEVERAGE SERVICE

(By the hour)

Deluxe Brands of American Premium Beer, Wine, Spirits and Non-Alcoholic Selections

1st hour – **\$16.50** per guest

2nd hour – **\$13** per guest

3rd hour – **\$6.75** per guest

Each additional hour **\$6.75** per guest

Premium Brands of Imported and Craft Beer, Wine, Spirits and Non-Alcoholic selections

1st hour – **\$19.75** per guest

2nd hour – **\$13.50** per guest

3rd hour – **\$6.75** per guest

Each additional hour **\$6.75** per guest

Super Premium Brands of Imported and Craft Beer, Wine, Spirits and Non-Alcoholic selections

1st hour – **\$21.50** per guest

2nd hour – **\$14.50** per guest

3rd hour – **\$7.50** per guest

Each additional hour **\$7.50** per guest



BEVERAGES continued

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SPIRITS

Deluxe Cocktails and Finest Call Mixers **\$6.75**

New Amsterdam Vodka
Burnett's Vodka
Bombay Original Gin
Jose Cuervo Especial Tequila
Lunazul Reposado Tequila
BACARDI Superior Rum
Burnett's White Rum
Seagram's 7 Crown American Whiskey
Jack Daniel's Bourbon Whiskey
Evan Williams Black Label Bourbon Whiskey
Dewar's White Label Scotch Whisky
Bols Triple Sec Liqueur
Bols Blue Curacao Liqueur
Bols Peach Liqueur
Hennessy V.S. Cognac
Martini & Rossi Vermouth

Premium Cocktail and Finest Call Mixers **\$7**

Ketel One Vodka
Deep Eddy Vodka
Tanqueray Gin
Camarena Silver Tequila
Captain Morgan Original Spiced Rum
Bulleit Bourbon Whiskey
Dewar's 12 Scotch Whisky
Seagram's VO Canadian Whisky
Hennessy V.S.O.P. Cognac
Tuaca Liqueur
Fireball Liqueur
Cinerator Liqueur
Southern Comfort Liqueur
Bailey's Irish Cream Liqueur
HpnotiQ Liqueur

Super Premium Cocktails and Finest Call Mixers **\$7.50**

Grey Goose Vodka
Bombay Sapphire Gin
Herradura Silver Tequila
BACARDI 8 Rum
Blackheart Spiced Rum
Woodford Reserve Bourbon Whiskey
Larceny Bourbon Whiskey
Elijah Craig 12yr Bourbon Whiskey
Johnnie Walker Black Label Scotch Whisky
Crown Royal Canadian Whisky
D'Ussé VSOP Cognac
Grand Marnier Liqueur
Chambord Liqueur
Pama Pomegranate Liqueur
St. Germain Liqueur
Domaine de Canton Liqueur





WINE

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WINE (by the glass)

Placido, Pinot Grigio
Canyon Road, Chardonnay
Fetzer, Eagle Peak, Merlot
Beringer Cabernet

\$7

WHITE WINES (by the bottle)

Sparkling

Chandon Brut – California

Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors

\$60

La Marca, Prosecco, Sparkling Wine – Italy

Fresh and clean with ripe citrus, green apples and some toast

\$40

Sauvignon Blanc

Whitehaven, Sauvignon Blanc – New Zealand

Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long clean finish

\$52

Sterling Vineyards, Sauvignon Blanc – New Zealand

White peach and bright floral notes while honeydew melon and stone fruit present on the palate

\$42

Pinot Grigio

Castello Banfi, San Angelo, Pinot Grigio – Italy

Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish

\$52

Sterling, Vintner’s Collection, Pinot Grigio – California

Ripe, fruit driven style and a crisp citrus character

\$36

Kim Crawford, Pinot Grigio – New Zealand

Aromatic nose, crisp pear with generous mouth feel. Pale Gold, lingering clean finish

\$52

Alternative White

Pacific Rim, Riesling – Washington

Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate

\$38

Bonterra, Viognier – California

Aromas of peaches and cream, citrus blossom and apricot

\$45

Butterfly Kiss, Moscato – Chile

Well-balanced and sweet with stone fruit and citrus flavors

\$36

Chardonnay

A by Acacia, Chardonnay – California

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya

\$65

Kendall Jackson, Chardonnay – California

Intricate tropical flavors including pineapple, mango and papaya with citrus notes. Aromas of vanilla and honey with toasted oak and butter

\$40

Simi Reserve, Chardonnay – California

White flowers, brioche & lime zest on the nose with hints vanilla, light toast and melon

\$77

Sonoma Cutrer, Sonoma Coast Chardonnay – California

Fruit aromas of Golden Delicious apples, Bosc pear and white peach with oak spice, a hint of vanilla and butterscotch

\$65



WINE continued

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RED WINES

Merlot

Bonterra, Merlot – California

Aromas of black plums, dark cherries and a touch of toasty oak and vanilla spice

\$44

Chateau St. Jean, Merlot – California

Spicy oak and polished tannins even the balance in this lush, rich Merlot that pulls up bittersweet chocolate and finishes with cedar and black cherry fruit notes

\$46

Sterling, Vintner’s Collection, Merlot – Napa, California

Rich, complex, fruit-forward and smooth with caramel, mocha and toasty oak notes

\$60

Pinot Noir

Edna Valley, Pinot Noir – California

Rose petal, cola, earth and black cherry on the nose. Baked blackberry pie and bramble

\$45

Rainstorm, Pinot Noir – Oregon

Soft and elegant with flavors of bright cherry, pomegranate and red berries

\$52

Meiomi, Pinot Noir – California

An exciting interplay of berry, oak and spice notes; silky mouth feel, rich with subtle edges of blueberry and mocha

\$60

Cabernet Sauvignon

Bonterra Organic, Cabernet Sauvignon – California

Crafted from certified organically grown grapes. Flavors of cherry and currant. A lingering finish

\$50

Fetzer, Cabernet Sauvignon – California

Nice currant and plum aromas with a chocolate note and nice depth

\$42

Joel Gott 815, Cabernet Sauvignon – California

Aromas of cherry, blackberry and vanilla spice with silky tannins, a soft finish and lingering minerality

\$40

Ghost Pines, Cabernet Sauvignon – California

Dark fruit flavors, round tannins. Enduring finish. Sweet vanilla and savory notes

\$59

Alternative Red

Fetzer Crimson, Red Blend – California

Aromas of black cherry, allspice and vanilla. Raspberries and plums on the palate

\$42

Terra d’Oro, Red Zinfandel – California

Red fruit, blackberries, dark cherry and mocha. Juicy, ripe raspberries, blackberries, cola and saffras

\$52





CATERING POLICIES

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Our Centerplate catering staff is delighted to work with you to provide all of your food and beverage needs.

Guarantee

To ensure we have ample time to obtain the best product needed to create your event, please provide a guaranteed attendance figure for all functions at least three (3) business days prior to the event date. While we are flexible, if the Catering Manager is not advised by this time, the estimated figure will automatically become the guarantee. Certain circumstances will be reviewed for approval. Increases made within the three (3) business day deadline are subject to approval by Centerplate and may be subject to an additional fee. Centerplate reserves the right to make reasonable substitutions as necessary.

Billing

Acceptable forms of payment must be agreed upon when the event is booked. Acceptable forms of payment include credit card (Visa, MasterCard, American Express and Discover) or company check (must be received prior to event).

We require a completed credit card authorization form to be kept on file for any overages. Purchase orders are not accepted by Centerplate.

Cancellation Policy

Payment is non-refundable if a function is cancelled less than three (3) business days prior to the event.

Food and Beverage Service

Centerplate Catering is responsible for the quality and freshness of the food served to all guests. All food and beverage presented at the KFC Yum! Center must be prepared by the Centerplate culinary staff. Food may not be taken off the premises after it has been prepared onsite. No food, beverage or alcohol will be permitted to be brought into or removed from the venue by the client or any of the client's guests or invitees. Sales and service of alcoholic beverages is regulated by the State of Kentucky. Centerplate is responsible for the administration of these regulations. Centerplate requires that all alcoholic beverages be dispensed by only Centerplate employees or agents. The State does not allow guests to bring alcoholic beverages into the facility.

Beverage Consumption – canned or bottled beverages may be purchased on a consumption basis.



CATERING POLICIES continued

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Menu Selection

The menu presented offers a wide variety of items for all catering needs. In addition, our Executive Chef is available to create a custom menu to suit all types of events and tastes. We understand you may have guests with dietary restrictions who require specialty meals. Please notify your Catering Manager at least three (3) business days in advance to ensure we have ample time to create something for everyone.

Service Charge

A “House” or “Administrative” Charge of 21% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

Thanks to Our Local Suppliers:

Creation Gardens
Klosterman’s Bakery
Pop’s Pepper Patch
Kenny Cheese Farmhouse
Blue Fin Seafood
Homemade Ice Cream and Pie Kitchen
Kentuckian Deli Boar’s Head
Bourbon Barrel Foods







MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

