



CATERING MENU





Welcome!

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

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 Sodexo Live!'s entire team of hospitality professionals at 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!

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KFC Yum! CENTER



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SERVICE DIRECTORY

CATERING SALES MANAGER	502.690.9074
KFC YUM! CENTER GENERAL INFORMATION	502.690.0000
LOST AND FOUND	502.690.9111



Gluten Free Items

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, or allergen-free preparation and service Space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.



Kentucky Proud

Kentucky Proud has a farm sustainable impact on the state of Kentucky. Look for this icon for locally made items.



Click on any of the INDEX items
to jump immediately to that page.

SODEXO LIVE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.



Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, seafood and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



BREAKFAST MENUS



BREAKFAST

CONTINENTAL BREAKFASTS

Prices listed are per guest. Minimum of 20 guests.

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

Rise and Shine \$17.50

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



Lite & Fresh \$22.00

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



Kentucky Bluegrass \$23.00

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

Fourth Street \$29.00

Seasonal fruits and berries, house made lox, mini bagels with cream cheese, red onions, chopped eggs and capers



BREAKFAST

BREAKFAST BUFFETS

Prices listed are per guest. Minimum of 20 guests.

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



Red Eye Breakfast \$20.00

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



Kentucky Breakfast \$23.00

Individual Purnell's sausage strata, seasonal local fruit and berries, seasoned wedge potatoes and applewood smoked bacon and fresh fruit display

Welcome to Louisville \$21.00

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



Kentucky Farm Fresh Scramble \$25.00

Cage free scrambled eggs, freshly baked biscuits with Purnell's sausage gravy, applewood smoked bacon and thick sliced ricotta French toast

Belle of Louisville \$29.00

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



BREAKFAST

BREAKFAST ENHANCEMENTS

Prices listed are per guest. Minimum of 20 guests.



Omelet Station* \$9.00

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)



Belgian Waffle or Griddle Cake Station* \$8.00

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

*Requires a culinary professional \$150



Oatmeal Station \$7.00

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



Buttermilk Biscuit Sandwich \$6.50

Eggs, country ham and Kenny's white cheddar



Flaky Croissant Sandwich \$7.00

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

Breakfast Quesadilla \$6.00

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



A LA CARTE MENU



A LA CARTE

SNACKS

Bagels & Cream Cheese \$34.00
(per dozen)

Assorted Breakfast Pastries \$38.00
(per dozen)

Breakfast Breads \$36.00
Served with blackberry
marmalade (12 slices, per loaf)

**Sliced Seasonal Fruit
and Berries** (per guest) \$6.00

Whole Fresh Fruit (each) \$2.25

**Assorted Individual
Chobani Yogurts** (each) \$3.00

Fruit & Yogurt Parfait (each) \$5.50

Granola Bars (each) \$2.50

Honey Roasted Peanuts \$29.00
(per pound)

**House-Made Kettle
Chips and Dip** (per person) \$3.50

Pretzel Twists (per pound) \$15.00

American Snack Mix \$19.00
(per pound)



Preferred® Popcorn \$2.00
(per person)

Roasted Fancy Mixed Nuts \$30.00
(per pound)

Freshly Baked Cookies \$31.00
(per dozen)

**Freshly Baked Caramel
Salted Brownies** \$36.00
(per dozen)



**Nord's Bakery
Assorted Donuts** \$38.00
(per dozen)



BEVERAGES

Milk (per half pint) \$3.00

Orange Juice (per bottle) \$3.50

Assorted Fruit Juices
Orange, apple, cranberry
and grapefruit (per gallon) \$40.00

Monster Energy Drink \$8.00
(each)

Red Bull (each) \$7.00

Coffee and Decaffeinated \$48.00
(per gallon)

Hot Tea (per gallon) \$45.00

Iced Tea (per gallon) \$40.00



LUNCH/DINNER

BOXED LUNCHES

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 \$18.00

- Honey smoked ham & cheddar
- Oven roasted turkey & Havarti
- Marinated mushrooms with a generous selection of fresh vegetables
- Slow roasted Angus beef & Swiss cheese

Chef's Signature \$22.00

- Rotisserie chicken salad on ciabatta bread
- Oven roasted turkey breast on a croissant with Boursin chive cheese and cranberry mayonnaise
- Grilled portobello mushrooms on a pretzel roll with sun-dried tomato hummus
- Slow roasted Angus beef on Rustic hoagie roll with horseradish aioli and caramelized red onions



Gourmet Wraps \$19.00

Your choice of:

- Chicken Caesar Wrap – Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing, tossed and rolled in a large flour tortilla
-  Oven Roasted Turkey BLT Wrap – Thinly sliced turkey breast, strips of crisp bacon, green leaf lettuce, tomato and Kenny's Swiss cheese rolled into a large tortilla, with 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
- Roman Wrap – Seasoned roma tomatoes, basil, fresh mozzarella, Genoa salami, Capicola and Mortadella with arugula lettuce and dressed with balsamic glaze and wrapped in a tomato tortilla



LUNCH/DINNER

INSPIRED ENTRÉES

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.



Grilled Salmon \$32.75

Grilled salmon with lemon caper cream sauce. Served with baby red potatoes and broccoli



Sesame Seared Ahi \$37.00

Seared tuna with wasabi cream sauce and topped with crystallized ginger. Accompanied by jasmine rice and grilled asparagus



Turkey Cutlet Florentine \$27.00

Sautéed turkey medallions, white wine, lemon juice and spinach, served with Yukon gold mashed potatoes and haricot verts



Bourbon Glazed French Breast \$28.00



Bourbon glazed airline chicken breast with fried Weisenberger corn grit cake and roasted root vegetables



Tuscan Chicken Breast \$38.75

Filled with mascarpone and prosciutto ham. Served with a zesty tomato cream sauce, roasted garlic mashed potatoes and haricot verts



Smokehouse Pork Loin \$29.00

Roasted and glazed with blackberry and rosemary. Accompanied by fingerling potato hash and heirloom baby carrots



Boneless Beef Short Ribs \$36.00



Served with rich pan gravy and red skin mash potatoes and fresh seasonal vegetables



Petite Filet Mignon \$57.00

A medallion of beef tenderloin served with bordelaise sauce, roasted fingerling potatoes and seasonal vegetables

Portobello Wellington \$29.00

Slices of roasted mushrooms and vegetables, baked with goat cheese and herbs in a puff pastry and served over red pepper coulis



LUNCH/DINNER

SPECIALTY SALADS

Prices listed are per guest. Minimum of 20 guests.



Wedge Salad \$7.75

Iceberg wedge topped with bacon lardon, blue cheese, diced tomatoes and chopped eggs. Served with oil and vinegar or ranch dressing



Mesclun Mix \$6.75

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



Baby Spinach Salad \$6.75

Tender baby spinach topped with sweet onions and red peppers. Served with honey-mustard vinaigrette dressing

Classic Caesar Salad \$4.95

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

Mixed Baby Greens \$4.95

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



Tomato Caprese \$6.95

Vine ripe sliced heirloom tomatoes with fresh mozzarella and basil, drizzled with olive oil and balsamic vinegar

Orzo Salad \$4.50

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



Roasted Fingerling Potato Salad \$4.95

With Spicy Tavern mustard dressing



Bibb Salad \$7.50 (Seasonal Selection)



George Gagel's signature lettuce with 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, cucumber, onions and bacon bits served on a bed of Tuscan kale and tossed in red wine vinaigrette



LUNCH/DINNER

DESSERTS

Prices listed are per guest. Minimum of 20 guests.

New York Cheesecake \$7.00

Served with whipped cream and strawberries



Flourless Chocolate Cake \$8.00

Decadent, rich chocolate cake layered with ganache

German Apple Strudel \$6.50

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

German Chocolate Fudge Cake \$6.75

Layers of buttermilk chocolate cream and candied pecans



Individual Horseshoe Pie \$6.50

Bourbon, chocolate and walnuts with freshly whipped cream



Tiramisu Cake \$6.75

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

Espresso Crème Brûlée \$6.75

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



Mint Julep Mousse \$8.50

Topped with mint and bourbon vanilla sugar



Bourbon Barrel Cheesecake \$9.50

With seasonal berries and freshly whipped cream



Trio of Louisville Sweets \$9.95

Modjeska, bourbon ball and a Derby pie diamond



LUNCH/DINNER

EXPRESS PACKAGES

Prices listed are per guest. Minimum of 20 guests.

Waterfront Park \$24.00

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

The Louisville Slugger \$26.00

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



State Fair Barbecue \$30.00

Slowly simmered pulled pork, sliced smoked brisket and barbecued chicken breasts, gourmet barbecue sauce, bakery-fresh onion Kaiser rolls, coleslaw and condiments. Served with freshly baked cookies



Germantown \$26.00

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 \$27.00

Classic lasagna, 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 \$29.00

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 \$32.00

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 \$28.00

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

The Bluegrass Vegetarian Sub \$30.00

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



BUFFET MENUS



BUFFETS

BUTCHERTOWN \$28.00

Prices listed are per guest. Minimum of 20 guests.

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

SALADS

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

SANDWICHES

- Honey smoked ham & cheddar
- Oven roasted turkey & Havarti
- Marinated mushrooms with a generous selection of fresh vegetables
- Slow roasted Angus beef & Swiss



SIDE

Whole Fresh Fruit Basket

Crisp and ripe seasonal fruit

DESSERT

House Baked Assorted Cookies and Brownies

An assortment of large gourmet cookies and buttery chocolate, chewy brownies



BUFFETS

WORKING LUNCH \$26.95

Prices listed are per guest. Minimum of 20 guests.

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

SOUP

- Cream of tomato
- House-made potato

SALAD

Mixed Field Greens

Served with tomatoes, cucumbers, carrots and mushrooms.
Accompanied by Ken's ranch and vinaigrette dressings



SANDWICHES

Mini Bistro Sandwiches

- Honey smoked ham & cheddar
- Oven roasted turkey & Havarti
- Slow Roasted Angus beef & Swiss cheese

SIDE

Roasted Seasonal Vegetables

Glazed with aged balsamic vinegar, extra virgin olive oil and finished with sea salt

DESSERT

Lemon squares, German chocolate bars and raspberry sammies



BUFFETS

KENTUCKY BARBECUE \$34.00

Prices listed are per guest. Minimum of 20 guests.

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

SALADS

Garden Green Salad

A Blend of romaine and iceberg lettuce, tossed with sliced red cabbage and topped with sliced cucumbers, mushrooms

Southern Style Slaw

Shredded green and red cabbage, carrots and scallions mixed with traditional sweet and sour dressing

MAINS



Barbequed Spare Ribs

Racks of tender pork ribs basted with gourmet barbeque sauce

Roast Beer Can Chicken

Slowly roasted baked with seasonings and Fall City beer



Beef Brisket

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



SIDES



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 of sharp and mild cheddar cheeses. Baked to a golden crisp



Cheddar Cheese Biscuits

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

DESSERT

Warm Cobbler

Served with whipped cream

BUFFETS

THE VILLE \$54.00

Prices listed are per guest. Minimum of 20 guests.

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

ENTRÉES

Please select two options from the following Entrées:



Bourbon Glazed Chicken Breast

Marinated grilled chicken breast with a bourbon glaze



Smokehouse Pork Loin

Roasted and glazed with blackberry and rosemary



Boneless Beef Short Ribs

Served with rich pan gravy, caramelized red onions, celery and carrots



Grilled Salmon

Grilled salmon with lemon caper cream sauce

Cheese Tortellini

Freshly made pasta filled with a blend of Italian cheeses, served with roma tomato coulis and shaved Parmesan



SALADS

Please select two options from the following Salads:

Mixed Baby Greens

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

Classic Caesar Salad

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



Wedge Salad

Iceberg wedge topped with bacon lardon, blue cheese, diced tomatoes and chopped eggs. Served with oil and vinegar or ranch dressing



Baby Spinach Salad

Tender baby spinach topped with sweet onions and red peppers. Served with honey-mustard vinaigrette dressing

Quinoa Salad

Ancient Peruvian grain tossed with wheatberries, golden raisins and currants. Dressed with aged champagne vinegar, lemon pepper and fresh parsley

Orzo Salad

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

BUFFETS

THE VILLE continued

SIDES

Please select two options from the following Sides:

- Haricot vert with roasted red pepper
- Roasted garden vegetables with olive oil and garden herbs
- Broccoli florets
- Roasted Brussels sprouts with bacon lardons
- Braised red cabbage
- Long grain and wild rice pilaf
- Smashed baby potatoes
- Wheat berries with bell pepper confetti
- Roasted quarter red potatoes



DESSERT

Please select two options from the following Desserts:

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

RECEPTION MENUS



RECEPTION

HORS D'OEUVRE

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



Petite Crispy Vegetarian Eggrolls \$3.00
With sweet chili sauce

GF Antipasto Skewers \$3.50
Local and imported cheeses, cured meats and grilled vegetables on skewers

GF Caprese Salad Skewers \$3.75
Fresh mozzarella cheese with grape tomatoes and basil, served on skewers with a balsamic syrup

Sausage, Herb & Parmesan Stuffed Mushrooms \$3.95
White button mushrooms stuffed with Italian sausage fresh herbs and Parmesan cheese

Petite Lump Crab Cakes \$4.25
Served with house-made remoulade, cocktail sauce and sliced lemon

Tandoori Chicken Skewers \$4.50
Roasted garlic, ginger cayenne pepper, cumin and lime juice with a spicy tomato yogurt sauce

Argentine Empanadas \$3.75
Seasoned chicken and onion and potato. Served with a chipotle ranch

Hot Brown Bites \$3.75
Inspired by a Louisville favorite. Roasted turkey, smoked bacon and Gruyère cheese, accompanied by roasted tomato jam

 **Shrimp & Grits Cakes** \$5.00
Gulf shrimp served on a Weisenberger Mills grit cake with Kenny's white cheddar cheese

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

 **Pork Belly Skewers** \$4.75
Slow smoked heritage pork belly, with a bourbon blackberry glaze

Edamame Pot Sticker \$4.00
Roasted red pepper dip

Candied Bacon \$3.75
Candied bacon skewers



RECEPTION

RECEPTION DISPLAYS

Prices listed are per guest. Minimum of 25 guests.



Spinach Artichoke Dip \$6.25
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 freshly baked breads

Crispy Chicken Tenders \$9.75
All-natural chicken tenders served with ranch dressing and barbecue sauce

Jumbo Shrimp \$4.50
Served with fresh lemon and cocktail sauce

GF Wing Sampler \$10.00
Buffalo, barbecue and teriyaki chicken wings served with ranch dressing and celery sticks



Local and Imported Cheese Display \$8.50
Selections from Kenny's Farmhouse and assorted imported cheeses, served with rice crackers

Charcuterie Board \$1 3.95
Artisan salumi, sausage and pâté, served with house made pickled baby beets, Spicy Tavern mustard, marmalade and sliced baguette

Mediterranean Platter \$12.00
Hummus dip, black olive tapenade, roasted tomato and marinated mushroom. 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 \$6.00
Fresh celery, peppers, broccoli, zucchini, yellow squash, red radishes, cauliflower and carrots with ranch dip



Seasonal Fruit and Berries \$7.00
A selection of the freshest available seasonal fruits and berries



RECEPTION

SWEET STATIONS

Prices listed are per guest. Minimum of 20 guests.

Dessert Squares \$6.50

German chocolate and caramel salted brownies, blondies and raspberry Sammies

Gourmet Cookies \$4.00

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

French Pastries \$12.50

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 \$6.50

Warm apple crisp served with whipped cream

Short or Tall Cakes \$7.75

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



RECEPTION

SWEET STATIONS continued

Prices listed are per guest. Minimum of 20 guests.

Decadent Chocolate Station **\$14.75**

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

Dessert Shots and Mini Cupcakes **\$6.50**

Petite individual desserts served in specialty stemware
Select four from the lists 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



Mini Cupcakes:

- Classic chocolate
- Boston cream
- Red velvet
- Mint grasshopper
- S'mores
- Lemon meringue
- Kahlua and cream



Bananas Foster* **\$9.50**

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

*Requires a culinary professional \$150

Custom Occasion Cakes **price varies**

Contact us for a special birthday, anniversary or special occasion



RECEPTION

CULINARY ATTENDED ACTION STATIONS

Prices listed are per guest. Minimum of 20 guests.

Gulf Shrimp and Jumbo

Lump Crab Martini Station* \$49.00

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* \$28.00

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 ricotta cheese, 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



RECEPTION

CULINARY ATTENDED ACTION STATIONS continued

Prices listed are per guest. Minimum of 20 guests.

Waffaletta Station* \$34.00

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
- Chicken wiener schnitzel, pickled cabbage, watercress, Spicy Tavern mustard aioli
- Roasted eggplant, zucchini, yellow squash, caramelized onions, arugula, extra virgin olive oil



Field of Greens* \$12.00

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 olives, 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 dressing
- **Cobb Salad** – romaine, turkey, blue cheese, bacon, scallions, avocado, tomatoes, creamy ranch

*Requires a culinary professional \$150



RECEPTION

CULINARY ATTENDED ACTION STATIONS continued

Prices listed are per item.

Mashed Potato Bar* \$19.00

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

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

*Requires a culinary professional \$150



Slider Station* \$32.00

Kentucky favorites served on petite pretzel buns with house-made accompaniments including: Caramelized bacon jam, bourbon sauce and chipotle aioli. Prepared for your guests by our culinary professionals

Please select three from the following options:

- House smoked pulled pork
- Kentucky Proud local burger
- Beyond Burger slider
- Grilled portobello slider



RECEPTION

CARVING STATIONS

Pricing listed are per carved item. All carved items are served with freshly baked silver dollars rolls.

Golden Herb Roasted French Cut Turkey Breast* \$250.00

(Serves 15 guests)

Herb aioli and cranberry mayonnaise



Certified Angus Beef Split Top Round* \$275.00

(Serves 35 guests)

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



Kentucky Bourbon Roasted Pork Loin* \$325.00

(Serves 25 guests)

Apple butter and blackberry compote

Rosemary & Garlic Studded Leg of Lamb* \$400.00

(Serves 25 guests)

Minted aioli and rosemary jus



Tri-Pepper Encrusted Tenderloin* \$400.00

(Serves 15 guests)

Henry Bain sauce and herb aioli

Smoked Salmon Platter* \$375.00

(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 \$575.00

(Serves 25 guests)

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

*Requires a culinary professional \$150

BEVERAGE MENUS

BEVERAGES

ALCOHOLIC BEVERAGES

Pricing is provided upon request. We offer several bar options, hosted and cash or a mixture of both. Please contact the catering sales manager for more information on beverages and pricing.

Hosted Bars:

Full Bar
Top Shelf Only
Well Only
Beer and Wine only

Cash Bars:

Full Bar
Top Shelf Only
Well Only
Beer and Wine only

Hosted and Cash Bars:

Full Bar
Top Shelf Only
Well Only
Beer and Wine only
Domestic and Import Kegs

SPIRITS

By the liter

Vodka

New Amsterdam
Deep Eddy Lemon
Ketel One
Grey Goose

Gin

Bombay Original
Tanqueray
Bombay Sapphire

Scotch

Dewar's White Label
Dewar's 12
Johnnie Walker Red

Rum

Bacardi Superior
Capt. Morgan Original Spiced
Bacardi 8

Bourbon & Whiskey

Evan William's Black
Jack Daniel's
Bulleit
Maker's Mark
Larceny
Woodford Reserve

Canadian Whisky

Seagram's 7 Crown
Seagram's VO
Crown Royal

Tequila

Jose Cuervo Especial
Camarena Silver
Herradura Silver
Patron

Cognac & Cordials

Hennessy V.S.
Hennessy V.S.O.P.
D'Ussé VSOP
Fireball
Southern Comfort
Chambord
Tuaca
Bailey's Irish Cream
Martini & Rossi Vermouth
Bols Peach



All bar services incur a \$150 bartender fee
(per bartender) and is waived per \$500 in sales.

BEVERAGES

NON-ALCOHOLIC & ALCOHOLIC BEVERAGES

Beer

By the six-pack

Budweiser	Sam Adams Boston Lager
Bud Light	Sam Adams Seasonal
Coors Light	Sierra Nevada Pale Ale
Miller Lite	Rebel IPA
Michelob Ultra	Leinenkugel's
Corona Extra	Shock Top or Land Shark
Corona Light	Mike's Hard Flavors
Amstel Light	Smith & Forge
Heineken	Angry Orchard (Regular or Rosé)
Modelo Especial	O'Doul's (non-alcoholic)
Stella Artois	Yuengling
Blue Moon	Yuengling Light



Finest Call Mixers

By the quart

Bloody Mary Mix
Sweet and Sour Mix
Tropicana Orange Juice
Tropicana Grapefruit Juice
Langers Cranberry Juice

Wine

By the bottle

Canyon Road, Chardonnay
Fetzer, Sauvignon Blanc
Placido, Pinot Grigio
Beringer Main & Vine, Cabernet Sauvignon
Walnut Crest Select, Merlot
Fetzer, Pinot Noir

More Wine Varietals available, please contact the catering sales manager for the full wine list and more information on beverages and pricing.



Soft Drinks

By the six-pack

Pepsi
Diet Pepsi
Mist Twist
Mountain Dew
Dr. Pepper
Lipton Brisk Tea
Aquafina (20 oz)
Ginger Ale (10 oz)
Tonic Water (10 oz)
Club Soda (10 oz)

Diet soft drinks available upon request.



GENERAL INFORMATION

CATERING POLICIES

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. Sodexo Live!'s 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 Sodexo Live!.

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

Sodexo Live!'s Catering is responsible for the quality and freshness of the food served to all guests. All food and beverage presented at KFC Yum! Center must be prepared by the KFC Yum! Center 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. Sodexo Live!'s is responsible for the administration of these regulations. Sodexo Live!'s requires that all alcoholic beverages be dispensed by only Sodexo Live!'s 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.



GENERAL INFORMATION



CATERING POLICIES continued

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 22% 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
Bourbon Barrel Foods

