

Catering Menu



# MEET YOUR CHEFS



## Mike Riportella

### Executive Chef

With deep Italian roots and a passion for food, Chef Mike Riportella brings heart, heritage, and craftsmanship to every dish. After proudly serving our country, he discovered his calling in the culinary world and pursued formal training at culinary school. Since then, he has led many kitchens to success with bold flavors, authentic Italian influences, and dishes as beautiful as they are delicious. Equally passionate about leadership, Chef Mike is dedicated to team building and mentorship, playing an active role in developing future culinary talent through KICC's Sullivan University Internship Program.



## Cameron Dunaway

### Banquet Chef

With a passion sparked by childhood summers cooking alongside his father, Chef Cameron brings heart, heritage, and a focus on wellness to every plate. A member of the KICC team since May 2023, he draws on over seven years of hospitality experience including a key tenure at the Omni Louisville Hotel to craft dishes that are as restorative as they are delicious. Dedicated to health-conscious cuisine with a nostalgic twist, Chef Cameron ensures every guest enjoys a meal that feels both elevated and deeply familiar.



# LEGEND



Vegetarian



Vegan



Avoiding Gluten\*



KICC Signature

*\*Please note: Levy kitchens are not certified Gluten-Free. Cross contamination may occur.*



# BREAKFAST



# CONTINENTAL BREAKFASTS

All Chef's Tables to Include Coffee, Tea & Water Service

## Quick Continental

Whole Fruit

Individual Assorted Yogurts

House-Made Granola AVG

Chef's Selection of Fresh Baked Breakfast Breads

20 pp

## Kentucky Continental

Whole Fruit

Choice of Country Ham Biscuit Sandwich with Apple Butter

**or** Egg and Cheddar Cheese Croissant

Individual Assorted Yogurts

House-Made Granola AVG

Chef's Selection of Assorted Fresh Baked Breakfast Breads

26 pp

## Healthy Start Continental

BYO Avocado Toast

*Selection of Toast Points, Old Fashioned Smoked Salmon, Lemon Ricotta, Arugula, Capers, Diced Red Onion, Cherry Tomatoes*

Fresh Sliced Fruit & Berries

Individual Assorted Yogurts

40 pp



# BREAKFAST CHEF'S TABLES

*All Chef's Tables to Include Coffee, Hot Tea & Water Service*

## Fleur De Lis

Fluffy Scrambled Eggs  
Applewood Smoked Bacon  
Country Potatoes with Peppers & Onions  
House-Made Buttermilk Biscuits  
Fresh Sliced Fruit & Berries

32 pp

## South of the Bluegrass

Mexican Spiced Black Beans  
Chorizo  
Fajita Peppers & Onions  
Scrambled Eggs  
Choice of: Tortillas or Tortilla Chips  
Accompaniments: Salsa Roja, Salsa Verde, Cilantro,  
Crema, Cotija, Pico De Gallo

32 pp

## Triple Crown

Grilled Sirloin Steak  
Boursin Scrambled Eggs  
Country Potatoes  
Chimichurri Sauce  
Assorted Croissants  
Fresh Sliced Fruit & Berries

36 pp

## Run for the Roses

Three Cheese Quiche  
Chef's Choice Seasonal Salad  
Choice of Two (2) Proteins:  
*Applewood Smoked Bacon, Pork Sausage Links or  
Country Ham*  
Garlic and Smoked Paprika Roasted Red Potatoes  
Fresh Sliced Fruit & Berries  
Fresh Baked Muffin Tops

40 pp



# PLATED BREAKFASTS

All Plated Breakfasts are Accompanied by Family Style Assorted Croissants with Butter  
Fresh Brewed Coffee, Decaf Coffee, Hot Tea & Water Service

## The Classic

Cheesy Scrambled Eggs 

Applewood Bacon & Pork Sausage Links

Roasted Wedge Potatoes with Griddled Onions

Blistered Garlic & Herb Tomato

32 pp

## Breakfast Bowl

Puréed Sweet Potato Base With Braised Spinach, Hard-Boiled

Eggs, Pickled Red Onions & Cherry Tomatoes, Topped With

Everything Bagel Seasoning & Citrus Finishing Oil

34 pp

## Plated Triple Crown

Grilled Sirloin Steak

Boursin Scrambled Eggs

Country Potatoes

Chimichurri Sauce

Family Style Croissants

Fresh Sliced Fruit & Berries

35 pp

## Plated Add Ons

Mint Julep Fruit Cup

6 pp

Yogurt Parfait

6 pp

Orange Juice

5 pp

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# BREAKFAST ADDITIONS

## BREAKFAST ACTION STATIONS

150 Attendant Fee Required



### Giant Cinnamon Roll Carvery

*Minimum Order of 35*

Warm Cream Cheese Icing & Candied Pecan

Topping

12 pp

### BYO Kentucky French Toast Station

Toppings Include:

Whipped Cream, Macerated Berries, Bourbon Maple Syrup, Mini Chocolate Chips, Peanut Butter, Caramelized Bananas, Assorted Jams & Slivered Almonds

16 pp

## Enhancements

Oatmeal – *Candied Pecans, Craisins & Brown Sugar* AVG

8 pp

Weisenberger Grits AVG

7 ea

*Shredded Cheddar & Warm Maple Syrup*

Biscuits and Sausage Gravy

9 pp

Egg White English Muffin Sandwich

9 ea

*Sautéed Spinach, Roasted Peppers, Red Onion & Turkey Bacon*

Sugar Spun Belgian Waffles

7 pp

*Whipped. Sorghum Butter & Maple Syrup*

Whole Mixed Fruit

36 dz

Overnight Oats

8 pp

*Choice of Vanilla Chai or Apple Crisp*

Breakfast Taquitos (Two per person)

8 pp

*Salsa, Sour Cream & Assorted Hot Sauce*

Hard Boiled Eggs

36 dz

*Salt, Smoked Salt & Assorted Hot Sauces*

Yogurt Parfait AVG

6 pp

*Strawberry Yogurt, Fresh Strawberries, House-Made Granola*

*Vanilla Yogurt, Macerated Berries, House-Made Granola*

# BREAKFAST a LA CARTE

## Chefs Table Add-Ons

Applewood Smoked Bacon	6 pp
Pork Sausage	5 pp
Country Ham	5 pp
Turkey Sausage	6 pp
Country Potatoes with Peppers & Onions	5 pp
French Toast	6 pp
Fluffy Scrambled Eggs	8 pp
Vegan Tofu Scramble	10 pp

## Handhelds

Sausage Breakfast Burrito	9 ea
Veggie Breakfast Burrito	9 ea
Bacon, Egg, Cheddar Croissant	9 ea
Country Ham Apple Butter Biscuit	8 ea
Sausage, Egg, & Cheese Biscuit	9 ea

## From The Bakery

Assorted Croissants	44 dz
Assorted Breakfast Pastries	44 dz
 House Made Biscuits	48 dz
Assorted Breakfast Breads	44 dz
House Made Scones	60 dz
Spinach Feta Pastries	60 dz
Cinnamon Rolls with Cream Cheese Icing	72 dz





BREAKS



# SWEET & SALTY BREAKS

## PICKLE & PIMENTO SPREAD

Smokey, Spicy, and Kentucky Pimento Cheese Trio,  
Seasonal Pickled Crudité, Assorted Crackers, Toast Points

14 pp

## CHIPS AND DIP BOARD

Artichoke Dip, Chef's Fresh-Made Hummus, Salsa  
House Potato Chips, Tortilla Chips & Carrot Sticks

15 pp

## KENTUCKY PROUD BREAK (EHRLER'S ICE CREAM)

Choice of three (3) flavors:

Vanilla, Chocolate, Cookies and Cream, Bourbon Pecan  
Fudge, Strawberry, Orange Sherbet

7.50 per 6 oz (Minimum Order 24)

*Freezer Rental Fee of 150 per 200 cups*

## TASTE OF KENTUCKY

Cheese Straws

House-Made Kentucky Tarts  
*Bourbon Chocolate Pecan Filling*

Kentucky Butter Cake Cookies

15 pp

## INTERNATIONAL TRIO

Bahni Mi Spread, French Baguette,  
Pickled Crudité, Tandoori spread, Celery, Carrot,  
Cucumber, Ruben Spread, Caraway Rye Toast

15 pp

## BAVARIAN PRETZELS

Soft Pretzels

Spicy Mustard & Guinness Beer Cheese Sauce

10 pp

## NACHO BOARD

Adobo Beef, Guacamole, Pico de Gallo, Queso Cheese, Black  
Beans, Black Olives, Sour Cream, Pickled Jalapenos, House  
Tortilla Chips

12 pp

## POPCORN BREAK

Fresh Popped Popcorn

Assorted Seasonings Include Ranch, Hot Pepper,  
Cheddar & Butter

10 pp

## PUFF TARTS


House-Baked Pastries Stuffed with Seasonal Fillings

12 ea



# A LA CARTE SNACKS

All A La Carte Items Require a Minimum Order of 12

Individual Greek Yogurts	5 each
Whole Seasonal Fruit	3 each
Kashi Granola Bars	4 each
Kind Bars	4 each
Kodiak Bars	5 each
Bagged Popcorn	5 each
Assorted Candy Bars	5 each
 Bourbon Bacon Snack Mix	8 each
Fresh Baked Cookies	48 per dz
Assorted Cupcakes	48 per dz
Brownies/Dessert Bars	44 per dz
House-Made Kettle Chips	7 each

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# ALL DAY BEVERAGES

Three (3) Gallon Iced Water Dispenser	40/gallon
Five (5) Gallon Water Jug*	40/5-gallon jug
<i>*\$100 per dispenser per day</i>	
Fruit Infused Water	40/gallon
Lemonade or Fruit Punch	60/gallon
Iced Tea Sweet or Unsweetened	65/gallon
Fresh Brewed Coffee Regular/Decaf	80/gallon
<ul style="list-style-type: none"><li>• <i>Half and Half, Almond Milk, Soy Milk, Sweeteners</i></li></ul>	
Enhanced Coffee Break	90/gallon
<ul style="list-style-type: none"><li>• <i>House Coffee with Sweetener Syrups, Whipped Cream, Chocolate Shavings, Half and Half, Almond Milk, Soy Milk, Sweeteners</i></li></ul>	
Hot Tea	75/gallon
<ul style="list-style-type: none"><li>• <i>Assorted Bigelow Teas, Half and Half, Almond Milk, Soy Milk, Sweetener, Honey &amp; Lemon Slices</i></li></ul>	
House-Made Hot Chocolate	65/gallon
<ul style="list-style-type: none"><li>• <i>Marshmallows, Chocolate Syrup, Caramel Syrup, Vanilla Syrup, Peppermints, Flavored Whipped Cream</i></li></ul>	
Aquafina Bottled Water	4 each
Assorted Pepsi Soft Drinks	5.50 each
K Cups	6 each
<ul style="list-style-type: none"><li>• <i>\$100 per Keurig machine per day</i></li></ul>	
Bubly Sparkling Water	5.50 each
*Gatorade Sports Drinks	6 each
*Celsius Energy Drinks	6 each
*Naked Brand Juices	8 each

\*Not Billed On Consumption



CHEF'S  
TABLES



# CHEF TABLES

All Chef's Tables Accompanied by Iced Tea & Water Service

## SANDWICH EXTRAVAGANZA

### Choice of Three (3) Sandwiches

*Turkey Club* Roast Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Smoked Gouda, Garlic Aioli on Multigrain Bread

*Roasted Vegetable Sandwich* Assorted Roasted Vegetables, Hummus, Spinach, Pickled Peppers on Ciabatta 

*Ham and Pimento* Ham, Pimento Cheese, Tomato on Marble Rye

*Chicken Pesto* Dijon Spiced Chicken, Pesto, Arugula, Tomato, Provolone Cheese on Ciabatta Roll

*Caprese* Sliced Mozzarella, Tomato, Pesto, Balsamic Glaze on Ciabatta Roll 

*Roast Beef* Herb Crusted Roast Beef, Boursin Tzatziki Sauce, Arugula Spring Blend, Tomato on Focaccia

**\*additional 2.00 per sandwich\***

Garden Salad 

Spring Mix Blend, Cucumber, Radish, Heirloom Carrot, Cherry Tomato

Ranch Dressing, Balsamic Dressing

Sliced Fruits & Berries

House-Made Herb Chips 

Seasonal Vegetable Pasta Salad

House-Made Signature Cookies

Assorted Cookies: Kentucky Bourbon Butter Cake, Brown Butter Chocolate Chunk Pecan & Honey Bourbon

35 pp

Gluten Free Substitution Available on Sandwiches for an Additional 2pp

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## LITTLE ITALY

Mozzarella and Tomato Salad  

*Balsamic Glaze, Micro Basil, Sea Salt*

Romaine and Shaved Brussel Sprout Salad  

*Toasted Pine Nuts, Dried Cranberries, Red Cabbage & Shaved Parmesan*

*Lemon Thyme Vinaigrette*

Chicken Marbella 

*Braised Chicken Thighs, Pearl Onions, Kalamata Olives, Capers, Oregano & Fresh Parsley*

*Cioppino White Fish*

*Classic Tomato Relish*

Roasted Vesuvio Potatoes with Herb Oil 

Roasted Seasonal Heirloom Vegetables  

Assorted Cannoli

54 pp

## MY OLD KENTUCKY HOME

Chopped Salad - Romaine, Bleu Cheese Crumbles, Applewood Smoked Bacon, Cherry Tomatoes & Benedictine Dressing 

Cucumber Tomato Salad  

House Fried Chicken - Served with Local Hot Honey

Smoked Chipotle Bourbon Glazed Pork Loin  

Herb Mashed Potatoes  

*Served with Chicken Gravy*

Buttered Blistered Roasted Corn  

House Biscuits with Whipped Honey Butter 

Kentucky Bourbon Butter Cake

52 pp

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## THE SMOKE HOUSE

Classic Garden Salad  

*Cucumbers, Tomato, Red Onions, Spring Mix, Red Wine Vinaigrette*

Arugula and Grilled Peach 

*Crumbled Goat Cheese, Candied Pecans, Basil Balsamic Vinaigrette*

Southern Potato Salad  

Bourbon BBQ Pulled Pork 

*Kaiser Rolls*

Pecan Wood Smoked Brisket 

*With Smoked Jus, Carolina Gold BBQ Sauce*

Country Green Beans 

*With Onions, & House Smoked Bacon*

Three Cheese Macaroni & Cheese 

*Crispy Herb Topping*

Corn Bread Muffins 

*Whipped Honey Butter*

Mini Seasonal Fruit Pies 


52 pp



# CHEF TABLES

All Chef's Tables Accompanied by Iced Tea & Water Service

## LATIN FLARE

Street Corn Salad  

Mixed Greens, Sweet Corn, *Burrata* Cheese, *Cherry Tomatoes Ancho Chile*, *Aji Verde Dressing*, *Fresno Chile*, *Cotija Cheese*

Taco Salad 

*Romaine*, *Tomatoes*, *Red Onion*, *Shredded Cheddar*, *Radish*, *Black Beans*, *Tortilla Strips*, *Chipotle Ranch Dressing*

Adobo Chicken Tinga 

Slow Braised House Smoked Pork Carnitas 

*Served With Salsa Criolla (Pickled Red Onions, Cilantro)*

Flour Tortillas

(Corn Tortilla available upon request)

Smoked Cumin & Chili Spiced Peppers & Onions  

Congri Rice  

*Black Beans & White Rice*

*Pico De Gallo*, *Salsa Verde*, *Cilantro*, *Cotija Cheese*, *Diced Red Onions*, *Chili Lime Crema*, *Guacamole*

Churro Chocolate Cake

54 pp



# CHEF TABLES

All Chef's Tables Accompanied by Iced Tea & Water Service

## TARA! KAIN!

Ginger Salad  

*Romaine, Red Cabbage, Shredded Carrots, And Ginger Dressing*

Chicken Rangoon

*Asian Ginger sauce*

Tomato Cucumber Salad  

*Red Onions and Ponzu Sauce*

Jasmine Rice  

Crispy Pork Belly

Filipino Roasted Chicken Leg Quarters 

Stir Fried Vegetables  

*Broccoli, Squash, Zucchini, Red onion, Garlic*

Spring rolls 

*Asian Ginger Sauce*

Chinese Five Spice Donut Holes

52 pp



# CHEF TABLES

All Chef's Tables Accompanied by Iced Tea & Water Service



## LA TAVOLA ITALIANA

Italian Chopped Salad 

*Iceberg, Radicchio, Red Onion, Chickpea, Provolone, Pepperoncini, Bell Pepper, Red Wine Vinaigrette*

Whipped Ricotta Ravioli 

*House Made Pasta, Whipped Ricotta, Asparagus and Blistered Tomato*

Basil Ricotta Stuffed Cannelloni

*House Made Pasta, House Made Beef Ragu*

Green Bean Almondine  

Roasted Garlic Rosemary Potatoes  

Salsiccia e Radici 

*Roasted Carrots with Fennel Seed, Rosemary, Italian Sausage*

Chocolate Dipped Biscotti 

54 pp



# CHEF TABLES

All Chef's Tables Accompanied by Iced Tea & Water Service



## LA TAVOLA ITALIANA

Italian Chopped Salad 

*Iceberg, Radicchio, Red Onion, Chickpea, Provolone, Pepperoncini, Bell Pepper, Red Wine Vinaigrette*

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*House Made Pasta, Whipped Ricotta, Asparagus and Blistered Tomato*

Basil Ricotta Stuffed Cannelloni

*House Made Pasta, House Made Beef Ragu*

Green Bean Almondine  

Roasted Garlic Rosemary Potatoes  

Salsiccia e Radici 

*Roasted Carrots with Fennel Seed, Rosemary, Italian Sausage*

Chocolate Dipped Biscotti 

54 pp



# PLATED

*Choice of one salad, one  
entrée and one dessert*



# SALADS

Choice of One (1) Salad

## Local Greens Salad

Romaine and Spring Mix Blend, Radish, Heirloom Carrots, Cucumber, Herb Goat Cheese, Mint Ranch

## Wedge Salad

Iceberg Lettuce, Hard Boiled Egg, Applewood Bacon, Cherry Tomato, Chives, Croutons, Kentucky Style Bleu Cheese Dressing

## Classic Caesar

Chopped Romaine, Shredded Parmesan & Heirloom Cherry Tomatoes, Smoked Paprika Croutons, Caesar Dressing

## Kale and Red Cabbage

Baby Kale Spring Mix Blend, Shredded Cabbage, Carrots, & Watermelon Radish, Apple Cider Vinaigrette



## \*Whipped Ricotta Roasted Beet Salad

Whipped Ricotta, Roasted Beets, Arbequina Spanish Olive Oil, Chiffonad Basil, Roasted Pistachios

## \*Italian Chopped Salad

Iceberg, Radicchio, Red Onion, Chickpea, Provolone, Pepperoncini, Bell Pepper Red Wine Vinaigrette

## \*Sweet and Sour Fennel Salad

Herb Broadbean Puree, Saffron Dressing

\*additional 2.00 per person



# PLATED ENTREES

Includes Bread Service, Iced Tea and Water

## DIJON GRILLED CHICKEN SALAD AVG

Herb Roasted Chicken Breast, Tri-Color Cauliflower, Heirloom Carrot, Pomegranate Arils, Feta Cheese, Toasted Pepitas, Mint Ranch & Seasonal Vinaigrette

40 pp

## DECONSTRUCTED COBB AVG

Iceberg, Cherry Tomato, Hardboiled Egg, Red Onion, Applewood Smoked Bacon, Diced Ham, Buttermilk Ranch

40 pp

## HERB GRILLED CHICKEN AVG

Herb Rice Pilaf, Blistered Green Top Carrots, Carnival Cauliflower, Baby Bell Pepper, Lemon & Herb Finishing Oil, Shallot Thyme Volute

36 pp

## DIJON GRILLED CHICKEN AVG

Fine Herb Risotto with Haricot Verts, Lemon and Herb Finishing Oil, Peruvian Peppers

45 pp

## ARTICHOKE & DILL STUFFED CHICKEN AVG

Chive Mashed Potatoes, Roasted Brussel Sprouts, Baby Bell Pepper

52 pp

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# PLATED ENTREES

Includes Bread Service, Iced Tea and Water



## CHICKEN PICCATA AVG

Seasonal Vegetable Orzo, Lemon Caper Sauce, Charred Lemon

45 pp

## FAJITA SPICED CHICKEN AVG

Cilantro Lime Rice, Black Bean Charred Corn Salsa

40 pp

## HERB CRUSTED BONE-IN PORK CHOP AVG

Roasted Potatoes, Braised Red Cabbage, Broccolini, Blistered Baby Bell Peppers

Natural Mustard Jus

46 pp



# PLATED ENTREES

Includes Bread Service, Iced Tea and Water

## BEEF TENDERLOIN MEDALLION AVG

Confit Garlic Pommes Puree, Grilled Broccolini, Roasted Carnival Cauliflower, Chimichurri Butter

65 pp

## SLOW BRAISED SHORT RIBS AVG

Smoked Cheddar Grits, Bacon and Garlic Collard Greens, Pickled Heirloom Carrot Ribbons,  
Natural Bourbon Jus

55 pp

## GRILLED DILL CRUSTED SALMON AVG

Fine Herb Risotto, Jumbo Asparagus, Blistered Baby Bell Pepper Rings

52 pp

## CAJUN SNAPPER AVG

Cajun Red Bean and Rice  
Classic Southern Braised Collard Greens

48 pp



# PLATED DUET ENTREES

Includes Bread Service, Iced Tea and Water

## BISTRO STEAK AND CHICKEN AVG

Sundried Tomato Risotto, Green Top Carrots, Haricot Vert,  
Tri-color Pepper Chimichurri

60 pp

## SHORT RIB AND HERB GRILLED CHICKEN AVG

Confit Garlic Mashed Potatoes, Roasted Brussel Sprouts, Blistered Peppers, Fresh Parsley

60 pp

## SOUTHERN SURF & TURF AVG

Filet And Lobster Tail, Cheesy Garlic Parmesan Polenta  
Charred Garlic Broccolini, Veal Demi Glace

75 pp



# VEGETARIAN ENTREES

Includes Bread Service, Iced Tea and Water

## GRILLED ZUCCHINI PURSE AVG V2

Arborio Rice, Red Pepper Coulis

53 pp

## VEGETABLE GNOCCHI V

Pesto, Zucchini and Yellow Squash Ribbons, Roasted Red Pepper Strips, Ricotta,  
Peruvian Peppers, Kalamata Olives

45 pp

## QUINOA SAUTÉ STACK AVG V2

Asparagus, Peppers, Shallots, Zucchini, Yellow Squash

49 pp



# PLATED DESSERTS

Choice of One (1) Dessert

## SEASONAL CHEESECAKE

Ricotta Cheesecake with Seasonal Flair

## FRUIT TART

Custard Filling with Fresh Seasonal Fruit



## MINT JULEP PANNA COTTA

KICC Signature Dessert - a Unique Spin on a Kentucky Classic

## CHOCOLATE CARAMEL PRETZEL TART

Layers of Rich Chocolate, Salty Pretzel, and Caramel

## FRUIT CRISP

Seasonal Fruit Topped with Shortbread Crumble

## \*CARROT CAKE

Layers of Spiced Carrot Cake with Traditional Cream Cheese Frosting

## \*CHOCOLATE CAKE

Chocolate Lovers Delight

\*additional 2.00 pp

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# RECEPTION



# CHILLED DISPLAYS

## CHARCUTERIE BOARD

Assorted Cured Meats, Assorted Cheeses & Vegetables, Berries, Olives, Mustards & Jams, Assorted Crackers

15 pp

## CRUDITÉ BOARD

Seasonal Produce – Green Top Carrots, Celery, Watermelon Radish, Cucumber, Carnival Cauliflower, Snap Peas, Cherry Tomatoes  
Assorted Hummus, Pesto, & Buttermilk Ranch

10 pp

## FRUIT BOARD

Seasonal Fruits – Melons, Berries, Kiwi, Star Fruit, Dried Fruit with Honey Yogurt Dip

10 pp



## HOUSE SMOKED SALMON DISPLAY

Old Fashioned Smoked Salmon, Lemon Chive Aioli, Capers, Assorted Grilled Breads

15 pp

## SUSHI

Assorted Sushi Rolls, Garlic and Chili Edamame, Seaweed Salad

Market Price





# HORS D'OEUVRES

## ASSORTED SKEWERS

Pecan Crusted Chicken Skewer with Peach Glaze

Crispy Fried Brie & Hot Honey 

Beef Au Poive

Sweet Chili Tofu and Peppers  

*120 per dozen*



## HOT BROWN EMPANADA

White Cheddar Pimento Mornay Sauce

*7 each*

## HOUSE MADE CRAB CAKES

Spicy Remoulade, Grilled Lemon

*Market Price*

## VEGETABLE SPRING ROLLS

Thai Chili Dipping Sauce

*5 each*



## MINI CALZONE

Handheld Flaky Calzone Filled With Marinara, Mozzarella,

Italian Sausage, & Pepperoni

*9 each*

## ASSORTED DEVILED EGGS

Classic Style 

Buffalo, Bacon and Bleu Cheese

Mexican Street Corn 

Bloody Mary

*Bacon, Pickle, Celery Curl, Bloody Mary Pipette*

Smoked Salmon

*Capers, Pickled Red Onion Asparagus,  
Prosciutto, Peruvian Pepper*

*4.50 each (Choice of 3)*

## CRISPY BUFFALO BRUSSEL SPROUTS

Bleu Cheese, Celery Curls

*5 pp*

## CHORIZO EMPANADA

Spicy Chorizo, Blistered Corn & Peppers

*9 each*

## GRAPE BBQ MEATBALLS

Fresh Parsley

*5 pp*

## PIMENTO CHEESE MEATBALLS

*7 pp*

## MINI SLIDER DISPLAY

Butter Burger Slider Patties, Brioche Bun, Cheddar, Caramelized Onions, Garlic Butter  
With Sliced Tomatoes, Bibb Lettuce, Lemon Aioli, Whole Grain Mustard, Smoked Ketchup

*18 pp*



# HORS D'OEUVRES

## BBQ PULLED PORK BISCUIT

Garlic & Chive Biscuit

7 each

## BACON WRAPPED BRUSSEL SPROUT

Bleu Cheese Mornay Sauce

6 each

## MUSHROOM PARMESAN ARANCINI <sup>V2</sup>

with herb pesto

8 each

## VEGAN VEGGIE FRIES <sup>V2</sup>

Tempura Fried Vegetable Fries

With Stone Ground Mustard

6 per person

## BENEDICTINE BITES <sup>V</sup>

Cornbread, Benedictine Spread, Cucumber Twist,

Dill Sprig

5 each

## BAHA ENDIVE <sup>V2</sup>

Endive, Mango, Peppers, Scallions

7 each

## PEKING DUCK ROLL

thai chili dipping sauce

8 each

## SHRIMP & CHEESY GRIT SHOOTER

10 each

## ASSORTED CROSTINI

Burrata and Tomato Jam, Micro Basil <sup>V</sup>

Ricotta, Pesto and Heirloom Tomato <sup>V</sup>

Shaved Ribeye, Arugula, Herb Boursin,

Peppadew Chive Gremolata

Sweet Potato, Brown Butter, Fried Sage <sup>V</sup>

6 per piece

## ROASTED BEET RICOTTA CUPS <sup>V</sup> <sup>AVG</sup>

Whipped Ricotta, Roasted Beets, Arbequina Spanish Olive

Oil, Smoked Sea Salt, Microgreens

10 each

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# ACTION STATIONS

Chef Attendant Required for All Stations - 150 per Chef per 100 Guests

## BAO BUN

Pork Belly, Chicken Katsu, Wild Mushroom, Napa Cabbage Slaw, Asian Pickles, Scallions, Toasted Sesame Seeds

*35 pp*

## PORK SHOULDER CARVERY

Roasted Potatoes, Braised Red Cabbage

*25 pp*

## BRISKET CARVERY

Sweet Hawaiian Buns, Red Cabbage Slaw, Crispy Onion Strings, Carolina Gold BBQ Sauce, Classic BBQ Sauce

*Market Price*



## GNOCCHI STATION

Crispy Gnocchi Freshly Tossed In Choice of Vodka Sauce or Herb Pesto

*16 pp*

## HERB ROASTED PRIME RIB CARVERY

House-Made Rolls, Horseradish Cream, Bourbon Jus

*Market Price*

## THE BIG PIG CARVERY

Suckling Pig, Grilled Pineapple Salsa, Rice

*Market Price*



## S'MORE ACTION

Jumbo Live Fire-Charred Marshmallows, Graham Crackers, Hershey Bars, Nutella, M&M's, Pretzels, Chopped Nuts,

*15 pp*

## PAPUSA STATION

Seasoned Beef, Pulled Pork, Cotija, Seasoned Masa, Pineapple Cabbage Slaw

*16 pp*

## GELATO STATION

Warm Italian Donuts, Assorted Gelato Flavors, Macerated Strawberries, Chocolate Sauce, Caramel Sauce

*15 pp*

All prices are subject to taxable 25% service charge & current KY sales tax. Meals provided for groups under 25 people will incur an additional \$150 charge. Menu pricing includes china use throughout the property excluding Exhibit Halls. If china is requested in Exhibit Halls, price will reflect a 10% menu rate increase per person.



# BEVERAGES



# BEVERAGES

## BEER

### **Domestic 7\***

*Budweiser, Miller Light & Michelob Ultra*

### **Import 8\***

*Corona Extra, Stella & Blue Moon*

### **Craft 9\***

*Fall City & West 6th*

### **Hard Seltzer 9\***

*High Noon*

## WINE

### **Call Brand Wine - 40 per bottle, 9 per glass\***

*Woodbridge by Robert Mondavi - Chardonnay & Cabernet*

### **Premium Wine - 50 per bottle, 10 per glass\***

*Proverb - Chardonnay & Cabernet*

### **Super Premium Wine - 60 per bottle, 11 per glass\***

*Kendall - Jackson Vintner's Reserve - Chardonnay  
Josh Cellars Craftsman's Collection - Cabernet Sauvignon*

### **Wine Add-Ons (By Request):**

*Wycliff Brut - 45 per bottle, 10 per glass\**

*La Marca Prosecco - 55 per bottle hosted, 11 per glass\**

\*Add 1.00 per drink for cash bar

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# LIQUOR

## Call Brand Liquor – 10 Per Drink\*

Bombay Dry Gin  
Bacardi Superior Rum  
Jose Cuervo Especial Tequila

New Amsterdam Vodka  
Jim Beam Bourbon  
Dewar's White Label Scotch Whiskey

## Premium Liquor – 11 Per Drink\*

Bombay Sapphire Gin  
Tito's Handmade Vodka  
Captain Morgan Spiced Rum  
Maker's Mark Bourbon Whiskey

Hornitos Plata Tequila  
Johnnie Walker  
Black Scotch Whiskey  
Jack Daniel's Whiskey

## Super Premium Liquor – 12 Per Drink\*

Grey Goose Vodka  
Patron Silver Tequila  
Hendrick's Gin  
KICC Woodford Reserve Single Barrel Pick  
Bourbon Whiskey

Captain Morgan Spiced Rum  
The Glenlivet 12 Scotch Whiskey  
Crown Royal Whiskey

## Cordials (On Request) – 12 Per Drink\*

Grand Marnier  
Baileys Irish Cream

Kahlua  
Aperol

## Bourbon Tastings – 26 pp

Tasting of Kentucky Bourbons

*Three (3) Bourbon Selections, 1 oz pour each*

\*Add 1.00 per drink for cash bar

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# INFORMATION

## EXCLUSIVITY

Levy is proud to be the exclusive provider for all food and beverage services at the Kentucky International Convention Center. As “a family of passionate restaurateurs,” we seek to exceed your guests’ expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy and worry-free for you. Because we live the restaurants business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

## OUTSIDE FOOD AND BEVERAGE

All on-site food and beverage items must be purchased through Levy. No food and beverage of any kind may be brought into or removed from the location by either the client or the client’s guests without prior written approval.

## CANCELLATIONS

Any event cancelled within 30 days of the event start date will incur 100% of the estimated charges. An event is classified as a show, convention, conference or meeting that is open the public and/or for private attendance only. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

## PRICING

Prices quoted are in U.S. dollars and are subject to a 25% service charge and applicable state sales tax. Prices are subject to change without notice. Guaranteed prices will be confirmed 60 days prior to the event. Levy Convention Centers reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions. A \$150 service fee will be charged for any group under 25 guests. A \$150 fee will be added to all pop up events that place orders three (3) days prior to the group arrival. Menu selection for pop-ups will be decided by Levy Convention Centers.

## LINEN

Levy provides house linen for most food and beverage events. Your catering sales manager will be happy to arrange for upgraded linen in an array of colors and styles for your event for an additional charge. If client opts to rent linens and napkins through another source, any returns and charges associated with the rental are the sole responsibility of the client, along with receiving and returning linens unless approved in writing prior to the event.

## CONTRACTS AND CATERING AGREEMENT

A contracted banquet event order outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy Convention Centers. Secondary agents, acting on behalf of the primary client receiving services may sign the contract on their behalf only with full payment in advance and a signed credit card authorization on file for additional charges. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

## PAYMENT

We will not commence service until we receive a NON-REFUNDABLE DEPOSIT in the amount of 75% of the estimated event price at least 60 days prior to the event and remaining 25% of the estimated event price at least 14 days prior to the event. Outstanding event price balances shall be paid within 30 days of the event, provided billing privileges have been previously approved. Client understands that we will suffer substantial harm if the client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate for the loss due to clients cancellation.

## EVENT TIMELINE

Prices are based on two-hour breakfast service or lunch service and dinner service. Additional service time may be subject to additional fees. Event start or end times that deviate more than 30 minutes from contracted times may be charged additional labor fees. In order to provide the freshest food, we must limit buffet service to two (2) hours.

# INFORMATION

## GUARANTEES

A guaranteed number of attendees/quantities of food are required seven (7) business days prior to the first date of catering service. If the guarantee is not received, Levy Convention Centers reserves the right to charge for the number of persons/quantities specified on the contracted banquet event order. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Convention Centers will neither be responsible nor liable for serving these additional numbers but will do so on a first come first serve basis as able. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase. All groups over 1,000 guests require an initial guarantee 30 days prior to the event and final guarantees must be received seven (7) business days prior to the event. Client agrees that there will be no reduction in the event price if less than the guaranteed attendance are present at the event.

## ROOM SET

Meal services (breakfast, lunch, dinner) will require access to the assigned location no less than two (2) hours prior to the scheduled start time. This timeframe will be used to set all contracted product and equipment. If less than two (2) hours is available to set the function space, additional labor fees will apply at a rate of \$150 per staff member, per 100 guests. For example, a plated meal for 1,000 will require 10 extra staff members to set the room in less than two (2) hours. Standard room sets for meal services is rounds of 10. Room sets for anything below will be subject to additional labor.

## CHINA SERVICE

China service is a Levy Convention Center standard for all Meeting rooms and ballrooms, unless biodegradable disposable ware is requested. All food and beverage events located in Exhibit Halls, non-carpet spaces or outside (with the exception of plated meals) are accompanied by disposable ware. If china is preferred, the fee for breakfast, lunch, receptions or dinner is \$3 per person, per meal period. China for refreshment or coffee breaks is \$2 per person, per break.

## MENU SELECTIONS AND STANDARDS

Menu selections and other details pertinent to your functions must be submitted to the Catering and Sales Department at least 30 days prior to the function date. Your catering sales manager will assist you with menu selections from our core menu or work directly with the Executive Chef to design menus to suit your special occasion. Your catering sales manager can assist with menus for smaller groups. Menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count. A maximum of three (3) entrée options, including vegetarian selection, will be permitted for all plated menus. For plated meals with more than one entrée selection, the price for the meal will be determined by the highest priced entrée. Group is required to denote entrée selections with place cards and it is the client's responsibility to provide and place individual cards at each place setting. The kitchen will prepare a maximum of 5% over guarantee, not to exceed 30 meals. Events requiring pre-set food the guarantee number will be equal to the set number. Changes made to menu selections less than 30 days prior to the event are subject to approval by Levy Convention Centers.

## BAR SERVICE

Levy Convention Centers is the exclusive for alcohol service at Kentucky International Convention Center. For all events with alcohol service, a certified bartender is required. Alcohol cannot be brought into or removed from the convention center. Bartender fees are additional to all beverage pricing and are charged at a rate of \$150 per bartender with a minimum billable time of four (4) hours. The recommended service ratio for bar service is one (1) bartender per 100 guests. Credit card bar services require a sales minimum of \$500 in retail sales per bar. A variance in actual sales that does meet the required revenue will be charged to the event invoice. Labor fees for bartenders are separate fees from minimum sales requirements and are static.

## SPECIALTY EQUIPMENT

Specialty equipment such as, water coolers, espresso machines or Keurig coffee makers are available. We also have the privilege to work with independent contractors that may enhance your event or booth. Please contact your catering sales manager for options and availabilities.



Thank You