



KICC

KENTUCKY INTERNATIONAL
CONVENTION CENTER



EXHIBITOR MENU

Levy

“Hot Brown” Empanadas - A new, fun twist on a Louisville classic!

Turkey, Bacon, Tomato & Cheese Spread, Fried in a Flaky Crust

7 each (minimum order of 50)

Pimento Cheese & Bacon Beignet

7 each (minimum order of 50)

Benedictine Bites

Toasted Brioche, Benedictine Spread, Cucumber Twist & Fresh Dill

5 each (minimum order of 50)

Pimento Cheese Meatballs

7 each (minimum order of 50)

Mini Burgoo Shepherd’s Pies

Braised Beef, Pulled Chicken, Ham, Lima Beans, Corn, Tomatoes & Cheddar Whipped Potatoes

10 each (minimum order of 50)

Honey Bourbon Cookies and/or Bourbon Glazed KY Buttercake Cookies

5 each (minimum order of 12)

Bag O’ Cheese Straws - A southern treat for all ages!

10 per bag (minimum of 12)

Bourbon Bacon Snack Mix

6 each (minimum order of 25)

Popcorn Machine Rental (Only one machine available!)

Draw people to your booth with the aroma of fresh popcorn!

100 (4oz.) Servings, Bags Included

600 per day

*Additional case of popcorn available for 225

Popcorn Machine Attendant required at 150 per four hours of service minimum, 37.50 per additional hour

Assorted Soft Pretzels

Traditional Salted Bavarian Accompanied By Bourbon Honey Mustard

Pretzel With Bacon & Jalapeno Accompanied By Beer Cheese

Pretzel With Cinnamon & Sugar, Accompanied By Vanilla Bean Sauce

10 each (minimum order of 12 per flavor)

Handmade LOGO'd Sugar Cookies - Your company's logo on a cookie!

120 per dozen

Ehrler's Ice Cream Cups

6.50 each (minimum of 25)

*Additional freezer rental fee of 250



Cheeseburger Sliders

Classic Cheeseburger With Caramelized Onion, Pickle & Aioli

Classic with Pimento Cheese

Black & Bleu (Blackened Seasoning & Bleu Cheese)

8 each (minimum of 12 per style)



Chef's Vegetable Crudité

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

750 (Serves 50 Guests)

Classic Charcuterie

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

1,250 (Serves 50 Guests)

Fresh Fruit

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

500 (Serves 50 Guests)

Cookie Board

Assortments of Bite-Sized Chef's Choice Cookies & Assorted Sauces

750 (Serves 50 Guests)

Assorted Cupcake Display

Chef's Choice of Assorted Cupcakes

300 (Serves 50 Guests)



A LA CARTE ITEMS

Assorted Breakfast Pastries - 44 per dozen

Assorted Breakfast Breads/Loaves - 44 per dozen

Assorted Donuts - 44 per dozen

Assorted Cookies - 44 per dozen

Brownies - 44 per dozen

Assorted Dessert Bars - 44 per dozen

Assorted Cupcakes - 44 per dozen

Muffins - 44 per dozen

Assorted Yogurts - 48 per dozen

Whole Fruit - 36 per dozen

Assorted Bagged Chips - 60 per dozen

Bagged Popcorn - 60 per dozen

“KIND” Bars - 48 per dozen

Kodiak Bars - 60 per dozen

Trail Mix - 60 per dozen

Freshly Brewed Coffee (Regular or Decaf)

70 per gallon

Artisan Brewed Iced Tea (Sweet or Unsweet)

60 per gallon

Hot Water

Assorted Tea Bags, Honey & Lemon

65 per gallon

Lemonade

55 per gallon

Orange, Cranberry or Apple Juice

55 per gallon

Hot Chocolate Bar

Marshmallows, Chocolate Syrup, Caramel Syrup, Vanilla Syrup, Peppermint, Flavored Whipped Cream & Chocolate Pirouettes

65 per gallon

Infused Fruit Waters

40 per gallon

Assorted Pepsi Soft Drinks

5 each

Bottled Water

4 each

Canned Cold Brew

6 each

BAR SERVICES

Domestic Beers

Miller Lite, Budweiser, Michelob Ultra
7 each

Imported Beers

Corona Extra, Stella Artois
8 each

Craft Beers

Blue Moon, West Sixth IPA
9 each

Hard Seltzers

High Noon Black Cherry or Mango
8 per can

House Wines

9 per glass

House Spirits

10 each

Bourbon Tasting

KICC Choice Bourbons - Three 1 oz. Pours Per Person
26 per person

BARTENDER REQUIRED FOR ALL BAR SERVICES

150 per four hour shift minimum, 37.50 per additional hour

ALL BAR SERVICES INCUR A MINIMUM SPEND OF 500

Client is responsible for any cash bar revenue differences and the shortage will be added to the Master Bill.



SPECIALTY COCKTAILS

HAVE OUR TEAM MIXOLOGIST CREATE A CUSTOM COCKTAIL SELECTION FOR YOUR EVENT!
ALL SPECIALTY COCKTAILS ARE SERVED BATCHED STYLE WITH 50 SERVINGS PER BATCH, AND START AT 600 PER BATCH



CATERING GUIDELINES

Prices are quoted in US dollars. All services are subject to a taxable 25% service charge and 6% sales tax. All prices are subject to change.

Levy is the exclusive food and beverage provider at the Kentucky International Convention Center, and no outside food or beverage is permitted.

The Kentucky International Convention Center is a Pepsi House, and all provided soft drinks are assorted Pepsi products.

All exhibitor catering orders are due 30 days in advance of show date. Signed BEOs, a signed catering contract and payment in full are due no later than two weeks before show date to solidify your order. Any unpaid orders will not be fulfilled.

Full cancellation of an order must be made 14 business days prior to the delivery date or full charges will incur. No refunds for custom/off-menu items.

Levy will drop off your order at your booth at the date and time provided by the contact. Please note that you may receive your service up to 30 minutes early based on the total show number of delivery requests.

Any and all alcohol must be poured by a Levy bartender per the Levy liquor license, and all alcohol must be ordered by Levy with zero exceptions. Any alcohol brought from off premise will be confiscated.

Increases may be made on-site based on availability of product and additional fees may apply. Unfortunately, decreases are not allowed within 7 business days of the event and we are not able to offer credit for any leftovers, with the exceptions of unopened bottled water and soft drinks.

If an exhibitor requests more than two deliveries/drop-offs per day, delivery fees will incur.

All exhibitor booth services include disposable wares (plates, cups, etc.), napkins and appropriate condiments. Exhibitors must provide adequate space, all electrical needs, tables, chairs and trash removal for booth services through Kentucky Venues.

A wooden charcuterie board is the central focus, featuring a variety of meats including salami, prosciutto, and ham. It is accompanied by several cheeses, a small white pumpkin, a bowl of pickles, a bowl of green olives, and a bowl of blackberries. The board is set against a background of a grey wall and a wooden surface.

To place your catering order, please reach out to
our Catering Sales Coordinator:

Abby Walker

Phone: 502-630-4390

Email: awalker@levyrestaurants.com

Thank you!

Levy