DINNER BUFFET ITEMS

ENTREES
Smoked Duck Breast with Fruit Sauce
Sliced Roasted Loin of Pork with Bourbon Honey Glaze and Red Cabbage
Marinated Leg of Lamb with Port Demi Glaze
Lamb Chops with Mint Sauce
Grilled Beef Tenderloin with Assorted Sauces
Grilled Chicken and Thyme
Fruited Stuffed Chicken with Apricot Sauce
Glazed Baked Ham with Pineapple Horseradish
Baked Country Ham with Red Eye Gravy
Cheese Grits with Cajun Shrimp
Crabcakes with Lemon Relish
Thai and Ginger Glazed Salmon with Julienned Vegetables
Shrimp and Sweet Peppers over Rice Pilaf
Chicken and Pasta Satay
Cured Ham Stuffed Chicken with Pineapple Sauce
Turkey and Sausage Gumbo
Blackened Red Snapper and Red Pepper Potatoes
Braised Beef Brisket with Tomato, Corn and Jalapeno Relish
Bar-B-Que Brisket
Paella with Rice
Seared Ahi Tuna with Seaweed Salad and Cucumbers and Onions
Curried Shrimp, Lobster or Chicken and Rice with Condiments
Lobster and Red Pepper Potatoes
Pheasant Pot Pie
Kentucky Turkey Hash
Beef Tenderloin with Bourbon Sauce and Tobacco Onions
Chicken Pot Pie or Chicken a la Ritz
Fried Chicken
Chicken Piccata
Sliced Pork Tenderloin with Fruit Salsa
Shepherd's Pie
Stir-Fried Chicken or Beef with Rice
Salmon Croquettes with Pea Sauce
DINNER BUFFET ITEMS

ENTREES

CONTINUED

Cold Poached Salmon with Cucumber Dill Sauce
Grilled Chicken with Portobello Mushrooms
Meat Loaf with Tomato Cheese Topping
Honey and Orange Glazed Chicken
Grilled Chicken or Beef Tenderloin with Red Pepper Sauce and Bleu Cheese
Pasta Station
(Assorted Pastas and Sauces with Meats, Vegetables, Seafood and Cheeses)
Mashed Potato Bar
Lemon Scallops
Lobster Newburg over Bamboo Rice
Bourbon Shrimp over Rice

HOT SIDE DISHES

Brussels Sprouts and Cauliflower with Walnuts and Bacon Crumbles
Potato Pancakes with Cream Fraiche and Caviar
Herb Mashed Potatoes
Sugar Snaps and Red Peppers with Parsley Butter
Pineapple Casserole
Ginger Almond Green Beans
Cheese Grits
Kentucky Bourbon Corn Pudding
Oven Browned Rosemary Potatoes
Portobello Mushrooms and Herb Risotto
Grilled Portobello Mushrooms with Garlic and Onions
Grilled Vegetables in Olive Oil
Potatoes Anna
Apple and Onion Casserole
Broccoli and Pimentos
Au Gratin Potatoes
Penne Pasta with Tomatoes, Basil and Peppers in an Herb Olive Oil and
Topped with Fresh Grated Cheese Add Chicken or Shrimp
Herb Tortellini Parmarosa
Roasted Potato and Pearl Onion
Honey Glazed Carrots
DINNER BUFFET ITEMS

HOT SIDE DISHES

CONTINUED

Wild Mushroom Risotto
Red Grape and Almond Pilaf
Braised Spinach and Onions
Roasted Vegetables with Oregano and Rosemary Butter
Cranberry Carrots
Grilled Vegetables in Fennel Butter
Harvest Rice
Country Ham Green Beans

COLD SIDE DISHES

Classic Waldorf Salad
Carrot Salad with Honey French Dressing
Caesar Salad
Fresh Fruit Salad
Grilled Vegetables in a Vodka Vinaigrette
Asparagus with Red Pepper Sauce
Kentucky Bibb Lettuce and Strawberry Salad
Asparagus with Raspberry Hollandaise
Tortellini and Vegetables in an Italian Vinaigrette
Cous Cous with Fresh Vegetables
Summer Cole Slaw
Chopped Crispy Vegetables in an Herb Vinaigrette
Spinach and Mandarin Orange Salad
Cold Pasta Alfredo
Harvest Salad with Smokey Tomato Dressing
Tomatoes and Mozzarella on a Bed of Greens with a Basil Vinaigrette
Cucumbers, Onions, Black Olives, Tomatoes and Feta Cheese in a Greek Vinaigrette
Sesame Noodles with Cucumbers

DESSERTS

Assorted Miniature Desserts, Cookies and Chocolate Dipped Fruits
Banana Bread Pudding with Amaretto and Rum
Kentucky Bread Pudding with Bourbon Sauce
DINNER BUFFET ITEMS

DESSERTS

CONTINUED

Mocha Dacquoise
Italian Cream Cake
Carrot Cake
Chocolate Truffle Cake with Raspberries
Homemade Cobblers with Fresh Cream
Berry Trifle
Assorted Homemade Pies
Buttermilk Poppyseed Cake with Raspberry Filling
Coconut Cake with Berries
Chocolate Bourbon Torte with Walnut Sauce
Chocolate Praline Cake
Macadamia Nut Torte
Apricot Mousse Cake
Chocolate-Raspberry Napoleon
Lemon-Lime Dacquoise
White and Dark Chocolate Mousse with Raspberry Sauce
Butter Cake with Pineapple Filling
Kentucky Derby Pie