

Central Bank Center

LEXINGTON, KY

Catering Menu

HARDWOOD & OAK
HOSPITALITY
powered by *Levy*

38.0496481°N, -84.5014695°W

Our Food Story

WE ARE...

INNOVATIVE

Lexington Kentucky is cooking up a storm and is on the brink of becoming the ultimate foodie destination and our Central Bank Center is the perfect venue to let our Southern inspired, innovative food ideas take center stage for both the locals and out of towners alike.

TRADITIONAL

Our food is fueled by one mission: to take you back to that warm, fuzzy feeling of a traditional Southern meal. Overflowing with flavor and dishing out dollops of "Grandma used to make" nostalgia, every bite is like a hug from home.

CHEF-DRIVEN

Our Senior Executive Chef, Chris Ross - is the mastermind behind our upscale, Southern eats. With a passion for nostalgia, he curates menus that whisk you away to cozy childhood memories of Southern comfort food shared around the dinner table.

THE SCOOP...



Guarantees

A guaranteed number of guests are required (7) seven business days prior to the start of the first event date. If guest count increases after this due date, late fees will be assessed.



Taxes & Fees

All food and beverage items are subject to a 23% service charge and 6% sales tax. The service charge is not a gratuity and is not distributed to service staff.



China Service

Eco-friendly, biodegradable disposable ware is used for all food and beverage events with the exception of plated meals. Additional fees will apply if china is preferred.

Made to Order Mornings

BREAKFAST HANDHELDS

Smoky Bacon/American Cheese/Folded Egg/Buttermilk Biscuit 7.5

Grilled Pit Ham/Cheddar Cheese/Folded Egg/Buttery Croissant 8

Country Sausage/American Cheese/Folded Egg/Buttermilk Biscuit 7

Tex Mex Breakfast Burrito - Scrambled Eggs/Fried Potatoes/Pepper Jack Cheese/Salsa Ranch 7.5



Southern Fried Chicken/Honey Butter/Buttermilk Biscuit 7.5

Caprese Croissant - Pesto Scrambled Eggs/Fresh Mozzarella/Seasoned Tomatoes/Buttery Croissant 8.5



LEXINGTON BASIC

Buttery Scrambled Eggs
Choice of Breakfast Meat
Cat-Head Biscuits served with Butter and Jam
Coffee & Hot Tea
Ice Water & Assorted Juices 19

FAYETTE COUNTY BRUNCH

Buttery Scrambled Eggs
Choice of Two (2) Breakfast Meats
Cat-Head Biscuits served with Butter and Jam
Black Pepper Gravy
French Toast Casserole served with Maple Syrup, Fresh Berries, and Powdered Sugar
Fried Potatoes and Onion
Fresh Fruit & Marshmallow Dip
Coffee & Hot Tea
Ice Water & Assorted Juices 30

SOUTHERN CONTINENTAL

Chef's Selection of House Baked Pastries
Fresh Fruit & Marshmallow Dip
Coffee & Hot Tea
Ice Water & Assorted Juices 17.5

SOUTHERN SUNRISE

Buttery Scrambled Eggs
Weisenberger Mill's Cream Cheese Grits
City Ham with Redeye Gravy
Cat-Head Buttermilk Biscuits served with Butter and Jam
Country Fried Apples
Coffee & Hot Tea
Ice Water & Assorted Juices 25

BLUEGRASS BREAKFAST BITES

Chef's Choice of Individual Quiche
Mini Country Ham Biscuits with Apple Butter
Selection of Mini Pastries
Fresh Fruit & Marshmallow Dip
Coffee & Hot Tea
Ice Water & Assorted Juices 25

Breakfast Meats

GRILLED PIT HAM
COUNTRY HAM
SAUSAGE LINKS
SAUSAGE PATTIES
BACON
TURKEY SAUSAGE
FRIED BOLOGNA

Breakfast Enhancements

Individual Assorted Yogurts	4.50 Each
Individual Cereal & Milk	4 Each
Yogurt Parfaits	5 Each
Seasonal Fresh Fruit with Marshmallow Cream Dip	5 Per Person
Assorted Local Bakery Donuts	37 Per Dozen
Assorted House Baked Muffins	42 Per Dozen
Assorted Breakfast Pastries May include Scones/Danish/Coffee Cake/Croissants/Muffins	39 Per Dozen
Jumbo Cinnamon Rolls with Vanilla Glaze	40 Per Dozen
Toasted Bagel Station with Cream Cheese, Butter and Jam	38 Per Dozen
Avocado Toast Toasted French Bread/Avocado Mash/Deviled Egg Aioli/Pickled Carrot	5 Each
Hashbrown Casserole	4.5 Per Person
Biscuits and Gravy	5.5 Per Person
Oatmeal Bar Rolled Oats/Fresh Berries/Dried Fruit/Toasted Almonds/Brown Sugar/White Sugar/Whipped Butter/Milk	8 Per Person
Omelet Station Cage Free Eggs/Onions/Mushrooms/Peppers/Bacon/Ham	12 Per Person + chef attendant
Hot Iron Belgian Waffles Strawberries/Whipped Cream/Whipped Butter/Toasted Pecans/Warm Maple Syrup	11.25 Per Person + chef attendant

Plated Breakfast

Plated Breakfasts include Pastry Basket, Butter and Jam, Orange Juice, Water, Coffee and Tea

Buttery Scrambled Eggs/Smoky Bacon/Fried Potatoes with Onions 24 

The Gravy Bowl - Scrambled Eggs/Smoky Bacon/Buttermilk Cat-Head Biscuits/Black Pepper Gravy/Cheddar Cheese 23

Grilled Ham Steak/Redeye Gravy/Local Cream Cheese Grits/Buttery Scrambled Eggs 25 

Southern Fried Chicken/Hot Iron Waffle/Bourbon Butter/Maple Tabasco Syrup/Macerated Watermelon 25

Cheese Frittata/Local Cream Cheese Grits/Kentucky Tomato Jam/Herb Oil/Micro Cilantro 22 

Souffle Egg Quiche with Onion and Cheese/Fried Potatoes and Onions 22 



Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavor to prevent this as much as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.

Beverage Services

Individual

INDIVIDUAL JUICES, SOFT DRINKS, STILL & SPARKLING WATERS

4 Each

ASSORTED SPORTS & ENERGY DRINKS

5 Each

DUNKIN' DONUTS BOTTLED ICED COFFEES

7 Each

BOTTLED SMARTWATER

6 Each

All Day Packages

ENDLESS COFFEE PACKAGES

Freshly Brewed Regular & Decaf Coffees

Premium Hot Teas

Assorted Creams, Sugars, Lemon & Honey

BREAK - 1-2 HOURS 8.5 Per Person

HALF DAY - 3-4 HOURS 11.5 Per Person

ALL DAY - 6-8 HOURS 14.75 Per Person

BOTTOMLESS BEVERAGES PACKAGES

Grab n' Go Waters

Assorted Soft Drinks

Assorted Fruit Juices

BREAK - 1-2 HOURS 8 Per Person

HALF DAY - 3-4 HOURS 11 Per Person

ALL DAY - 6-8 HOURS 13 Per Person

KEEPIN' IT LOCAL!

*We proudly serve Ale-8-One
A local Ginger and Citrus Soda bottled right
down the road in Winchester, Kentucky!*



By The Gallon

All beverages ordered by the gallon are subject to a three (3) gallon minimum.

FRESH BREWED JOFFREY'S BOLD VALOR COFFEE

Regular and Decaf Coffee

Art of Tea Teabags

Half & Half, 2%, and non-dairy creams

Sugar in the Raw, White Sugar, Splenda, and Stevia

Honey and Lemon

53 Per Gallon

MAKE IT FANCY!

Regular and Decaf Coffee

House Creamers and Sugars, Flavored Syrups,
Wildflower Honey, Whipped Cream, Chocolate Curls,

and Caramel Drizzle

+3 Per Gallon

GOURMET HOT CHOCOLATE

Mini Marshmallows

45 Per Gallon

GUSSY IT UP!

Gourmet Hot Chocolate

Mini Marshmallows, Whipped Cream, Chocolate Curls,
Flavored Syrups, Chocolate Drizzle, and Peppermint

Sticks

+3 Per Gallon

CBC SIGNATURE SOUTHERN SWEET TEA

35 Per Gallon

UNSWEETENED ICED TEA

35 Per Gallon

COUNTRY LEMONADE

35 Per Gallon

FRUIT INFUSED WATERS

DETOX - Blueberry/Lime/Mint

ELEVATE - Strawberry/Lemon/Basil

CALM - Lemon/Ginger/Mint

IMMUNITY - Orange/Raspberry/Ginger

ENERGIZE - Apple/Orange/Cinnamon

RADIANCE - Orange/Lime

ANTIOXIDANT - Blueberry/Lemon/Cucumber

19 Per Gallon

ICE WATER

7 Per Gallon

Something to Snack On

Per Person

HUMMUS TRIO

Kentucky White Bean Hummus/Edamame and
Bourbon Soy Hummus/Black Bean Elote
Hummus/Pickled Vegetables/Crispy Tortilla Chips/Pita
9 Per Person

RUPP'S HOT BUTTERED PRETZEL BITES

Rupp Arena classic served with
Kentucky Beer Cheese
7.5 Per Person

CANDYLAND

Mini Chocolate Bars/Chocolate Covered
Pretzels/Assorted Gummies/Twizzlers
8.5 Per Person

HOUSE BBQ KETTLE CHIPS

4 Per Person

By The Dozen

PREMIUM GRANOLA BARS

30 Per Dozen

CHEF'S SELECTION OF SWEET & SALTY SNACKS

36 Per Dozen

INDIVIDUALLY PACKAGED CHIPS, PRETZELS OR POPCORN

36 Per Dozen

INDIVIDUALLY PACKAGED TRAIL MIX

45 Per Dozen

DOUBLE FUDGE BROWNIES

34 Per Dozen

ASSORTED HOUSE BAKED COOKIES

32 Per Dozen

By The Pound

PRETZELS

10 Per Pound

SPICY SNACK MIX

18 Per Pound

MIXED NUTS

24 Per Pound

Individual

SEASONAL FRESH FRUIT CUP

5.25 Each

SEASONAL WHOLE FRUIT

1.95 Each

KENTUCKY GARDEN VEGETABLE CUP

Cucumbers/Pickled Carrots/Heirloom
Tomatoes/Buttermilk Ranch Dip
5 Each

RUPP BOXED POPCORN

4 Each

CBC LUNCHABLE

Salami/Pepperoni/Crackers/White American
Cheese/Mini Candy Bar
8 Each

By The Package

SLAM DUNK SNACKS

Boxed Rupp Popcorn/Wildcat Crunch Popcorn
Hot Buttered Pretzel Bites w/ Club Queso
Cinnamon Sugar Pretzel Bites w/ Cream Cheese Icing
12 Per Person

LOH SPOTLIGHT SNACKS

Warm Fresh Popped Popcorn w/ Flavored
Salts/M&Ms/Sour Patch Kids
*Popcorn attendant required (\$160)
8 Per Person

SWEET & SPICY BAR

House Tortilla Chips/White Queso/Salsa Roja/
Avocado Crema/Chocolate Dipped Cinnamon Cookies
12 Per Person

WELLNESS BREAK

Fruit Infused Water/Assorted Wellness Shots/
Individual Yogurt Parfaits/Assorted Energy Bites
12 Per Person

TASTE OF KENTUCKY

A variety of local Kentucky snacks which could include:
Ale-8-One/Individually Packaged Grippos Chips/Old
Kentucky Chocolates/Ruth Hunt Bourbon
Balls/Bourbon Barrel Foods Smoked Pecans/Wild Bill's
Beer Cheese & Chips/Bar Bee Ranch Honey
Lollipops/Mingua Beef Jerky
48 Per Dozen

Bento Boxed Lunches

To ensure efficient service, groups may select up to three (3) boxed lunch entrées (sandwiches and/or salads).

Sandwich boxed lunches include one side selection, kettle chips, and one dessert selection.

Salad boxed lunches are served with French bread and herbed cream cheese spread and one dessert selection.

Individualized combinations are not available.

Sandwiches

SMOKED TURKEY - Smoked Gouda Cheese/Garlic Aioli/Arugula/Onion Jam/Flour Tortilla	27
B(eet) LT - Roasted Beets/Seasoned Tomatoes/Fresh Basil/Sliced Provolone/Romaine/Caraway Aioli/Whole Grain Bread	25
HAM - Beer Cheese/Butter Lettuce/Fried Onions/Pretzel Bun	26
GRILLED CHICKEN - Smoked Gouda Cheese/Bacon/Seasoned Tomatoes/Sriracha Aioli/Flatbread	30
CHEF JEFF'S CHICKEN SALAD - Classic Country Chicken Salad/Butter Lettuce/Wheat Berry Bread	27
BIG BELLA - Mortadella/Fresh Mozzarella/Pistachio Cream/Cracked Black Pepper/Arugula/Toasted Pistachio/Focaccia	28
ROASTED VEGETABLE - Provolone/Herb Aioli/Field Greens/Flour Tortilla	24
NOT "CHICKEN SALAD" - Garbanzo Beans/Vegan Mayo/Pickled Red Onions/Shredded Carrots/Butter Lettuce/Wheat Berry Bread	24
CHUTNEY TURKEY - Smoked Turkey/Swiss Cheese/Chutney Mayo/Butter Lettuce/Seasoned Tomatoes/Wheat Berry Bread	27

Sides

MUSTARD POTATO SALAD	
MEXICAN STREET CORN SALAD	
ORZO PASTA SALAD Feta/Olives/Tomato	
LOADED POTATO SALAD Green Onions/Eggs/Cheese/Bacon/ Sour Cream Dressing	
FRUIT SALAD	

Desserts

GOURMET HOUSE BAKED COOKIE
DOUBLE FUDGE BROWNIE
RICE KRISPIE TREAT
LOGO/BRANDED COOKIES +2 Per Person

Gluten Free Bread or Wraps are available for an additional fee

Salad Bento Boxes

To ensure efficient service, groups may select up to three (3) boxed lunch entrées (sandwiches and/or salads).

Sandwich boxed lunches include one side selection, kettle chips, and one dessert selection.

Salad boxed lunches are served with French bread and herbed cream cheese spread and one dessert selection.

Individualized combinations are not available.

Salads

PECAN SALAD - Grilled Chicken/Field Greens/Strawberries/Grapes/Candied Pecans/Honey Mayo Dressing	 	28
MESQUITE CHICKEN QUINOA BOWL - Herb Roasted Tomatoes/Tuscan Kale/Feta Cheese/Onion Jam/Toasted Pumpkin Seeds/Avocado Ranch		26
THE STEAKHOUSE SALAD - Herb Crusted Beef Tenderloin/Chopped Lettuce/Roasted Tomatoes/Fried Onions/Hard Egg/Gorgonzola Cheese/Cucumbers/Buttermilk Ranch Dressing		35
JETHRO COBB SALAD - Grilled Chicken/Chopped Lettuce/Pickled Beets/Hard Egg/Tomatoes/Pepper Jack Cheese/Sunflower Seeds/Fried Onions/Red Ranch Dressing		27
THE GIOVANNI - Ham/Pepperoni/Chopped Lettuce/Tomatoes/Onions/Marinated Mushrooms/Banana Peppers/Salad Olives/Shredded Mozzarella/Red Dressing		25
KENTUCKY CAESAR - Shaved Country Ham/Romaine Lettuce/Heirloom Tomatoes/Shaved Parmesan/Cornbread Croutons/Classic Caesar Dressing		25

Desserts

GOURMET HOUSE BAKED COOKIE

DOUBLE FUDGE BROWNIE

RICE KRISPIE TREAT



LOGO/BRANDED COOKIES

+2 Per Person

Chef's Tables

*Includes Coffee Service, our Signature Sweet Tea, and Water
Prices are Per Person*

THE STEAKHOUSE

MARKET

ICEBERG WEDGE - Roasted Tomatoes/Crisp Bacon/Hard Egg/Gorgonzola Cheese/Fried Onions/Blue Cheese Dressing
CHOICE OF CHEF CARVED PRIME RIB, BEEF TENDERLOIN, OR STRIP LOIN - Horseradish Cream/CBC Steak Sauce
BROCCOLI AU GRATIN - Roasted Broccoli/Cheddar Cheese Sauce/Butter Crackers
LOADED MASHED POTATOES - Smashed Yukon Gold Potatoes/Bacon/Cheddar/Green Onions
SWEET YEAST ROLLS - Cinnamon Butter
AWARD WINNING BOURBON BREAD PUDDING - Bourbon Vanilla Glaze/Whipped Cream

THE OLE KENTUCKY SMOKEHOUSE

39

CREAMY COLESLAW
SMOKY BRINED CHICKEN
SMOKED PULLED PORK
Sweet Yellow Onions/Bread and Butter Pickles/Soft Yeast Slider Buns
ASSORTED HOUSE SAUCES
Kentucky Bourbon BBQ/Alabama White Sauce/Carolina Gold BBQ Sauce
MAMA'S MAC N' CHEESE
SOUTHERN GREEN BEANS
Ham/Bacon/Onions
SWEET CORNBREAD - Honey Butter
OLD SOUTH BANANA PUDDING

THE TUSCAN TABLE

39

CAESAR SALAD - Chopped Romaine/Shaved Parmesan/Garlic Croutons/Roasted Tomatoes/Hard Egg/Classic Caesar Dressing
HERBED BRINED BONE-IN CHICKEN - Olive Artichoke Relish/Natural Jus
TRUFFLE PASTA BAKE - Cremini Mushrooms/Caramelized Onions/Cavatappi Pasta/Truffle Cream/Melted Mozzarella
PARMESAN POLENTA
LEMON PEPPER ROASTED VEGETABLES
CRUSTY ROLLS - Herb Oil
KENTUCKY MISU - Bourbon and Coffee-Soaked Ladyfingers/Mascarpone Mousse/Sugar Cookie Crunch

SOUTH OF THE BORDER

35

MIXED GREEN SALAD - Fire Roasted Corn/Tomatoes/Queso Fresco/Pickled Red Onions/Chipotle Ranch
FIRE BRAISED CHICKEN
GROUND TACO BEEF
***Add Fajita Style Vegetables for 4 per person**
ALL THE FIXIN'S - Shredded Lettuce/Shredded Cheese/Salsa/Diced Onion/Sour Cream/Flour Tortillas/Corn Tortillas
MEXICAN BLACK BEANS
SPANISH RICE
CHURRO BREAD PUDDING - Cinnamon Vanilla Glaze/Whipped Cream

Chef's Tables

*Includes Coffee Service, our Signature Sweet Tea, and Water
Prices are Per Person*

THE LOCAL CHEF'S TABLE

35

TOMATO AND CUCUMBER SALAD - Red Wine Vinaigrette/Red Onion/Feta Cheese
HOT BROWN CASSEROLE - Roasted Turkey/Ham/Bread/Cheese Sauce/Bacon/Roasted Tomatoes
BOURBON BRINED ROASTED CHICKEN
COUNTRY GREEN BEANS AND NEW POTATOES
SWEET CORNBREAD - Honey Butter
GO BIG BLUEBERRY COBBLER - Whipped Cream

TASTE OF KENTUCKY

37

FARMER'S GARDEN SALAD - Mixed Greens/Shredded Carrots/Cucumbers/Tomatoes/Pickled Red Onions/Buttermilk Ranch Dressing
SOUTHERN FRIED CHICKEN
BOURBON BRAISED PORK SHOULDER - Bacon Demi-Glace/Country Chow-Chow
BUTTERMILK MASHED POTATOES
SOUTHERN COLLARD GREENS
SWEET CORNBREAD - Honey Butter
KENTUCKY OOEY GOOEY BUTTER CAKE BARS

NOLA EATS

38

ZYDECO COBB - Mixed Greens/Blue Cheese/Tomatoes/Cucumber/Green Onions/Eggs/Avocado/Pickled Onions/Creole Balsamic Dressing
ANDOUILLE SAUSAGE AND SMOKED TURKEY GUMBO
BLACKENED CHICKEN - Creole Cream Sauce
WHITE RICE
CREOLE RATATOUILLE - Squash/Zucchini/Eggplant/Red Onion/Tomatoes
ANDOUILLE RED BEANS - Cajun spice simmered Red Beans and Sausage
FRENCH BREAD - Whipped Butter
BOURBON BREAD PUDDING - Vanilla Whipped Cream
PRALINE BROWN SUGAR BROWNIES

THE NICER SIDE OF KENTUCKY

MARKET

ICEBERG WEDGE - Roasted Tomatoes/Crisp Bacon/Hard Egg/Gorgonzola Cheese/Fried Onions/Bleu Cheese Dressing
BOURBON BRAISED BEEF SHORT RIBS - Demi-Glace/Sweet Potato Hay
WEISENBERGER MILL'S CREAM CHEESE GRITS
HONEY ROASTED HEIRLOOM CARROTS - Goat Cheese/Toasted Pecans
CRUSTY ROLLS - Herb Butter
AWARD WINNING BOURBON BREAD PUDDING - Bourbon Vanilla Glaze/Whipped Cream

THE KENTUCKY DELI

28.50

FRESH BREADS AND ROLLS
ASSORTED SLICED MEATS & SOUTHERN CHICKEN SALAD - Shaved Smoked Turkey/Smoked Pit Ham
SLICED CHEESES - Swiss/Cheddar
CLASSIC TOPPINGS - Butter Lettuce/Seasoned Tomatoes/Shaved Onions/Pickles
CONDIMENTS - Mayonnaise/Yellow Mustard
HOUSE FRIED KETTLE CHIPS - French Onion Dip
ASSORTED HOUSE BAKED COOKIES

Chef's Tables

*Includes Coffee Service, our Signature Sweet Tea, and Water
Prices are Per Person*

APPALACHIAN LUNCH

23

WHITE BEAN AND HAM SOUP

SWEET CORNBREAD

ALL THE FIXIN'S - Pickled Onions/Red Wine Cucumbers/Pickled Beets

CLASSIC COUNTRY SANDWICH - Thick Cut Bologna/American Cheese/Mayo/White Bread

FRIED POTATOES AND ONIONS

GRANNY'S JUMBO OATMEAL COOKIES

THE BOURBON BARREL BOWL

29

GRAINS - Quinoa/Brown Rice

PROTEIN - Bourbon Brined Grilled Chicken Thighs

*Add Brown Sugar Cured Salmon for 7 per person

TOPPINGS - Marinated Tomatoes/Pickled Red Onions/Olives/Feta Cheese/Herbed Garbanzo Beans/Fire Roasted

Corn/Cucumbers/Avocado/Edamame/Marinated Tofu/Pumpkin Seeds

SAUCES - Bourbon Soy Glaze/Sriracha Aioli/Lemon Greek Vinaigrette

CRUSTY ROLLS - Herb Butter

LEMON BARS - Fruit Compote/Whipped Cream

VINE STREET TRATTORIA

36

TUSCAN TORTELLINI - Hearty White Bean and Vegetable Broth Soup with Shaved Parmesan & Red Pepper Flakes

THE KENTUCKY CAESAR - Chopped Romaine/Shaved Parmesan/Cornbread Croutons/Roasted Tomatoes/Hard Egg/Caesar Dressing

TURKEY ITALIANO - Smoked Turkey/Salami/Pepperoni/Provolone/Lettuce/Tomatoes/Onions/Creamy Italian Aioli/Baguette

BIG BELLA - Mortadella/Fresh Mozzarella/Pistachio Cream/Cracked Black Pepper/Arugula/Toasted Pistachio/Focaccia

GARLIC PARMESAN KETTLE CHIPS

ASSORTED CANNOLI

CBCFC

30

CENTRAL BANK CENTER FRIED CHICKEN

CREAMY COLESLAW

BUTTERMILK MASHED POTATOES - CBCFC Gravy

KENTUCKY GREEN BEANS

FRESH BUTTERMILK BISCUITS - Honey Butter

CHOCOLATE FUDGE BROWNIES

THE COOKOUT

31

KENTUCKY MACARONI SALAD - Tomatoes/Cucumbers/Hard Boiled Egg/Mayo

GRILLED QUARTER POUND HAMBURGERS

GRILLED QUARTER POUND ALL-BEEF KENTUCKY LEGEND HOT DOGS

ALL THE FIXIN'S - Fresh Buns/Pickles/Butter Lettuce/Seasoned Tomatoes/Shaved Onion

CONDIMENTS - Mayonnaise/Ketchup/Mustard

SLICED CHEESE - American/Cheddar/Swiss

BROWN SUGAR BAKED BEANS

HOUSE FRIED BBQ KETTLE CHIPS

ASSORTED FRESH BAKED GOURMET COOKIES

Chef's Tables

*Includes Coffee Service, our Signature Sweet Tea, and Water
Prices are Per Person*

RUPP'S FAN FAVORITES

42

SEVEN LAYER SALAD - Mixed Greens/Cheeddar Cheese/Peas/Eggs/Tomatoes/Fried Onions/Ranch Dressing
DISPLAYED IN A HUGE PAELLA PAN - Cheeseburger Sliders with American Cheese and Pickles/Hot Buttered Pretzel Bites/Bourbon BBQ and Garlic Buffalo Boneless Wings/All-Beef Kentucky Legend Hot Dogs
CONDIMENTS & SAUCES - Queso Cheese/Mustard/Mayonnaise/Ranch Dressing/Ketchup
LOADED MAC N' CHEESE BAR - Southern Cheesy Mac with DIY Toppings: Bacon/Green Onions/Shredded Cheese/Fried Onions/Cheetos
ASSORTED COOKIES & BROWNIES

SOUP & SALAD BAR

29

CHOOSE TWO SOUPS - Tomato Basil Bisque/Country Chicken Noodle/Hot Brown Soup/Chicken n' Dumplings/Country Vegetable/Mayor Gorton's Butternut Squash and Chipotle Corn Bisque/Beer Cheese and Broccoli/Tuscan White Bean and Smoked Sausage
SALAD BAR INCLUDES - Mixed Greens and Chopped Lettuce/Grilled Chicken/Shredded Cheese/Green Peas/Cottage Cheese/Mandarin Oranges/Pickled Beets/Sunflower Seeds/Pickled Red Onions/Cucumbers/Tomatoes/Carrots/Hard Egg/CROUTONS
DRESSINGS - Ranch/Bourbon Vinaigrette/Red Dressing
CRUSTY ROLLS - Herbed Cream Cheese Spread
DESSERT BARS, BROWNIES & BLONDIES

Enhancements

SIDES & SALADS

KENTUCKY MACARONI SALAD (V)
LOADED POTATO SALAD (GF)
CREAMY COLESLAW (V/GF)
MUSTARD POTATO SALAD (V/GF)
ELOTE CORN SALAD (V/GF)
KALE, CORN & AVOCADO SALAD (V/GF)
FARMER'S GARDEN SALAD
WITH BUTTERMILK RANCH (V/GF)

SOUPS

4	TOMATO BASIL BISQUE (V/GF)	5
4	COUNTRY CHICKEN NOODLE	5
3	HOT BROWN SOUP	5
4	CHICKEN N' DUMPLIN'S	5
4	COUNTRY VEGETABLE (V/GF)	5
4	MAYOR GORTON'S BUTTERNUT SQUASH & CHIPOTLE CORN	5
4	BISQUE (V/GF)	
	BEER CHEESE & BROCCOLI (V)	5
	TUSCAN TORTELLINI, WHITE BEAN & SMOKED SAUSAGE	5

Loaded Mac n' Cheese Bar

9

Southern Cheesy Mac with DIY Toppings:
Bacon/Green Onions/Shredded Cheese/Fried
Onions/Cheetos

Perfectly Plated

Includes Rolls & Butter, Coffee Service, Iced Tea, and Water

Salads (choose one)

THE CBC SIGNATURE SALAD - Kentucky Bibb Lettuce/Dried Cranberries/Candied Pecans/Blackberries/Feta Cheese/Pickled Red Onion/Bourbon Vinaigrette

THE CLASSIC WEDGE - Baby Iceberg/Roasted Tomatoes/Gorgonzola Cheese/Deviled Egg/Fried Onion Soil/Crispy Bacon/Bleu Cheese Dressing

HONEY PECAN SALAD - Boston Lettuce/Candied Pecans/Goat Cheese/Grapes/Strawberries/Honey Mayo Dressing

KENTUCKY CAESAR WEDGE - Romaine Hearts/Shaved Parmesan/Cornbread Croutons/Country Ham/Roasted Tomatoes/Classic Caesar Dressing

KITCHEN GARDEN SALAD - Butter Lettuce/Cucumbers/Carrots/Grape Tomatoes/Pickled Red Onions/Pickled Radish/Pumpkin Seeds/Buttermilk Ranch Dressing

Entrees (choose one)

Chicken

PAN FRIED CHICKEN BREAST - Capriole Farms Goat Cheese Infused Butter/Roasted Vegetable and Clifty Farms Country Ham Cassoulet/Cornbread Crouton/Microgreens 38

SOUTHERN FRIED CHICKEN BREAST - Buttermilk Whipped Potatoes/Roasted Green Beans/Creamy Black Pepper Gravy/House Pepper Jam/Microgreens 38



PAN SEARED CHICKEN BREAST - Wild Mushroom and Truffle Risotto/Roasted Haricot Vert/Chicken Demi-Glace/Shaved Parmesan/Citrus Gremolata 39

CHICKEN "HOT BROWN" - Blackened Chicken Breast/Savory Brioche Bread Pudding/Roasted Brussels Sprouts/Mornay/ Tomato Jam/Bacon/Chives 38

Pork



BOURBON BRAISED PORK SHOULDER - Weisenberger Mill's Cream Cheese Grits/Southern Collard Greens/Bacon Demi-Glace/Country Chow-Chow/Pork Rind 38

Beef

BOURBON BRAISED BEEF BRISKET - Smoked Gouda Cavatappi Mac n' Cheese/Southern Bacon and Ham Collard Greens/Bourbon BBQ Sauce/House BBQ Kettle Chip MARKET



AWARD WINNING BOURBON BRAISED BEEF SHORT RIBS - Weisenberger Mill's Cream Cheese Grits/Brown Sugar Roasted Carrots/Bourbon Demi-Glace/Sweet Potato Hay MARKET



STEAK FRITES - Spice Rubbed Beef Filet/Fried Fingerling Truffle Potatoes/Roasted Asparagus/Chive Butter/CBC Steak Sauce MARKET

KENTUCKY HOMETOWN MEATLOAF - Buttermilk Whipped Potatoes/Salty Peas/Tomato Demi-Glace/Fried Tobacco Onions 36



MUSTARD SEED CRUSTED FILET - Chive and Horseradish Mashed Potatoes/Jumbo Asparagus/Truffle Demi-Glace/Pickled Mustard Seed MARKET

Fish



BOURBON GLAZED SALMON - Sorghum-Mustard Butter/Pickled Green Tomato Relish/Cream Cheese Grits/Chili Rubbed Baby Carrots/Microgreens 46

Perfectly Plated

Includes Rolls & Butter, Coffee Service, Iced Tea, and Water

Entrees (continued)

Vegan



BRAISED TURNIP "SCALLOPS" - White Bean Puree/Wilted Greens/Southern Succotash/Harissa Oil/Tomato Chutney

30

Desserts (choose one)

Plated Desserts

SALTED CARAMEL CHEESECAKE - Pretzel Crusted/Citrus Strawberries/Caramel/Whipped Cream

KENTUCKY OOEY GOOEY BUTTER CAKE - Blueberry Compote/Whipped Cream

CHOCOLATE MOUSSE CAKE - Shaved Chocolate/Raspberry Compote/Whipped Cream

CREME BRULEE TART - Blackberry Jam/Burnt Sugar/Whipped Cream

APPLE TART - Cinnamon Sugar Roasted Apples/Caramel/Vanilla Whipped Cream

Jarred Desserts

KENTUCKY MISU - Bourbon and Coffee-Soaked Ladyfingers/Mascarpone Mousse/Sugar Cookie Crunch

BUTTERMILK PEACH PANNA COTTA - Brown Sugar Peaches/Shortbread Crostini/Caramel Syrup/Whipped Cream

STRAWBERRY JAR CAKE - Macerated Strawberries/White Chocolate Mousse/Pound Cake/Whipped Cream/Sugar Cookie Crunch

NANA PUDDIN' - House Made Vanilla Pastry Cream/Brown Sugar Bananas/Whipped Cream/Sugar Cookie Crunch

STRAWBERRY CHEESECAKE - Buttered Graham Crackers/Whipped Cheesecake/Strawberry Sauce

PECAN PIE - Caramel Mousse/Candied Pecans/Vanilla Custard/Sugar Cookie Bites

CHOCOLATE & RASPBERRIES - White and Dark Chocolate Mousse/Raspberry Coulis

S'MORES MOUSSE - Toasted Graham Cracker Crumbs/Chocolate Mousse/Chocolate Syrup/Toasted Marshmallow Cream/Shaved Chocolate

MIDNIGHT MOCHA CHEESECAKE - Chocolate Cookie Crumbs/Chocolate Ganache/Esspresso Mousse/Whipped Cream/Chocolate Shavings

SPECIAL DIETARY/ALLERGY REQUESTS

All special dietary and/or allergy requests and needs are the client's responsibility to collect from their guests and attendees/invitees. These needs must be submitted in advance to your sales manager with your final guest counts and appropriate additional fees will be noted. The clients are responsible for providing the place cards/notations to assist with service for these guests.

Any special dietary requests and needs that are served at the event, without prior knowledge, will be charged additional fees as late accommodations and are not included in the final guest count(s).

Receptions Reinvented

Sold per piece, unless otherwise noted

Hot Hors d'oeuvres

 **ASIAN BANG BANG CHICKEN 3**
Southern Fried Boneless Chicken
Breast tossed in a Sweet & Spicy
Soy Glaze

MEATBALLS 2.50
Choose from Sweet Grape BBQ,
Bourbon BBQ, Asian Zing, or
Swedish Cream

 **MINI HOT BROWNS 2.75**
Ham/Turkey/Cheese/Bacon/
Tomato/Phyllo Shell

 **CRAB CAKES 4.5**
Blended Seafood Cake/Old Bay
Tartar Sauce

 **WHITE BEAN & TRUFFLE CAKES 3**
Heirloom Tomato Jam/Truffle Aioli

 **BLACK BEAN CAKES 2.5**
Chipotle Ranch

 **EDAMAME VEGETABLE CAKES 2.5**
Sweet & Spicy Soy Glaze

 **TRUFFLE PIZZA 4**
Mushroom/Artichoke/Herb
Aioli/Mozzarella Cheese

 **MINI LOADED BAKED
POTATOES 2**
Buttermilk Ranch Dressing

**VEGETABLE STUFFED
MUSHROOMS 2**
Roasted Garlic Cream

**GREEN CHILI & PEPPER JACK
SAUSAGE BALLS 2.5**
Avocado Ranch Dressing

**BACON & CHEDDAR STUFFED
JALAPENOS 2.5**

 **DEVILED CRAB CORN MUFFINS 4**
Old Bay Aioli

PIMENTO CHEESE CROQUETTES 3.5
Hot Pepper Jelly Vinaigrette

**BROWN SUGAR BACON
WRAPPED LITTLE SMOKIES 2.5**

 **BOURBON GLAZED LAMB
MEATBALL LOLLIPOP 4.5**
Feta Cream

 **CRAB RANGOON PIZETTE 5**
Chive Cream Cheese/Garlicky
Crust/Buttery Crab

 **FIG, SALAMI & GOAT CHEESE
PIZETTE 5**

SHORT RIB SLIDERS 5
Caramelized Onion Demi-
Glaze/Cheddar/Herb Mayo

CHICKEN NASH SLIDERS 4.50
Nashville Hot Chicken/Dill
Pickle/Buttermilk Ranch Dressing

PORK BELLY BLT SLIDERS 5
Tomato Jam/Arugula/Herb Aioli

SLIDER BAR 5
Build Your Own Burger with
American Cheese/Pickles/Lettuce/
Onions/Tomatoes/Herb Aioli/Soft
Slider Buns

PULLED PORK SLIDER BAR 4.5
Build Your Own with Bourbon
Brined Slow Roasted Pork/Bourbon
BBQ Sauce/Fried Onions/Soft
Slider Buns

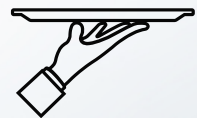
HOT HAM & SWISS SLIDERS 4
Honey Dijon Butter/Poppy Seeds

 **FRIED CHICKEN BISCUIT 4**
Garlic Cheddar Biscuit/Dill
Pickle/Dijon Aioli

 **THE STATE FAIR SLIDER 5**
Beef Patty/American Cheese/Donut
Hole Bun/1000 Island Dressing



**Butler
Passed
Only**



**SMOKED DUCK
CROQUETTES 5**
Blueberry Caviar/Mascarpone
Foam/Microgreens

**PORK BELLY & GRIT
SPOON 4.5**
Bourbon Mustard/Truffle
Aioli/Microgreens



= Can be Butler Passed

Receptions Reinvented

Sold per piece, unless otherwise noted

Cold Hors d'oeuvres

**SMOKED TURKEY &
CRANBERRY MUFFIN 3**

COUNTRY HAM SALAD 3
Garlic Cheddar Biscuit

**SMOKED SALMON & BOURSIN
CROSTINI 3**

SHRIMP COCKTAIL SHOOTERS 4.25

**BLOODY MARY SHRIMP
SHOOTERS 4.75**
Tomato Vodka Sauce/Horseradish
Foam/Cornichon

TOMATO SANDWICH 2



TRADITIONAL DEVILED EGGS 2.25



COUNTRY HAM DEVILED EGGS 2.50

PUB DEVILED EGGS 2.25
Beer Cheese/Banana
Pepper/Pretzel /Dust



DEVILED EGG CROSTINI 3.25
Roasted Garlic Truffle Aioli/Salmon
Caviar/Microgreens

**HUMMUS STUFFED CHERRY
TOMATO 1.75**



**BLACKBERRY & GOAT CHEESE
CROSTINI 2.5**



BENEDICTINE & CORNBREAD 2
Kentucky Cucumber Spread/Sweet
Southern Cornbread



WATERMELON CUBES 2
Feta/Herb Oil/Balsamic Reduction



BEET TARTARE 3.50
Sea Salt Kettle Chip/Pickled
Beets/Gorgonzola Creme
Fraiche/Salmon Roe

CANDIED BACON SHOOTERS 4
Maple Sriracha Aioli

**COUNTRY CHEESE BALL
LOLLIPOPS 2.5**
Herbed Cream Cheese/Toasted
Pecans/Pretzel Stick



**HUMMUS STUFFED
PEPPERS 2.5**

Roasted Garlic Hummus/Baby
Bell Peppers/Harissa Oil



CAESAR SALAD SHOOTERS 4
Romaine Heart/Crostini/
Parmesan/Caesar Dressing



SHRIMP LOUIS 3
Shrimp Salad/Horseradish Tomato
Jam/Phyllo Tart

CHARCUTERIE SKEWER 2.5
Artisan Cheese/Select Meat/Pickled
Grape/Honey Drizzle



CRAB RANGOON CANNOLI 5
Chive Crab Cream Cheese

BRULEED BRIE CROSTINI 2.5
Crunchy French Bread/Local Cherry
Jam

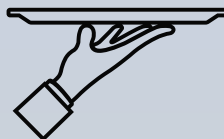


**WATERMELON "OLD
FASHIONED" 2.5**
Blood Orange Pipette/Bourbon
Syrup



AVOCADO BLT 3
Candied Bacon/Heirloom
Tomato/Arugula Pesto

All Cold
Hors d'oeuvres can be
Butler Passed



Warm Dips

Per Person

BEER CHEESE 5
Pork Rinds

**SPINACH & ARTICHOKE
DIP 5**
House Fried Tortilla Chips

**KENTUCKY HOT BROWN
DIP 5**
House Kettle Chips

**COUNTRY SAUSAGE &
GREEN CHILI CHEESE
DIP 4.5**
House Fried Tortilla Chips

ELOTE CORN DIP 4.5
House Fried Kettle Chips

BUFFALO CHICKEN DIP 5
House Fried Tortilla Chips

**WARM & CHEESY WHISKEY
DIP 4**
House Kettle Chips

*All Dips & Chips
are Gluten Free*

Loaded Mac n' Cheese Bar

9 Per Person

Southern Cheesy Mac
with DIY Toppings:
Bacon/Green
Onions/Shredded
Cheese/Fried
Onions/Cheetos

Receptions Reinvented

Sold per person, unless otherwise noted

Displays

KENTUCKY VEGETABLE BOARD 6

Fresh Vegetables/Country Pickled
Vegetables/Gherkins/Olives/Peppers/Herbed Ranch
Dip/Hummus/Crackers

ARTISAN CHEESE BOARD 11

Local, Domestic & Imported Cheeses/Chutney/Toasted
Nuts/Honey/Dried Fruit/Crackers

FRUIT DISPLAY 7.5

Melons/Berries/Pineapple/Grapes/Marshmallow Cream
Cheese Fruit Dip

KENTUCKY CHARCUTERIE BOARD 12

Local, Domestic & Imported Cheeses/Cured Meats &
Sausages/Chutney/Toasted Nuts/Honey/Dried Fruit/Crackers

COUNTRY GRAZING TABLE 15

Cheeses/Meats/Fruit/Dips/Spreads/Crackers/Pickled
Vegetables

RUPP'S HOT BUTTERED PRETZELS & CHEESE 8.50

Includes Soft Buttered Pretzels, Individual Cheese Cups, and
Pretzel Warmers

SHRIMP COCKTAIL DISPLAY 3.25

Classic Cocktail Sauce/Lemons

Action Stations

CHICKEN N' WAFFLES 6

Southern Fried Chicken/Cornbread Waffle/Pickled
Watermelon/Honey Tabasco Syrup/Micro Cilantro

PORK BELLY N' GRITS 6.5

Bourbon Braised Pork Belly/Local Cream Cheese
Grits/Country Ham Demi-Glace/Country Chow-Chow/Fried
Collard Greens

CHICKEN N' BISCUITS 5

Southern Fried Chicken/Garlic Cheddar Biscuits/Hot
Honey/House Dill Pickles/Ranch Dressing

STEAK N' POTATOES *MARKET

Chef Carved New York Strip/BBQ Grill/Mini Baked
Potatoes/Ranch Crema/CBC Steak Sauce

FRESH POPPED POPCORN 200

Includes one case of Popcorn/Popcorn Machine/Popcorn
Bags/Oil & Seasoning (Serves 200-250)

SHRIMP N' GRITS 8

Blackened Shrimp/Creole Cream Sauce/Remoulade
Sauce/Local Grits/Microgreens

THE BUTCHER SHOP 12

Live Action Charcuterie Station

SLICE N' STRETCH HAND-PULLED MOZZARELLA 14

Fresh Mozzarella/Antipasto Cups/Caprese Salads/Crackers

SHORT RIBS N' GRITS *MARKET

Award Winning Bourbon Braised Beef Short Ribs/Local
Grits/Bourbon Demi-Glace/Fried Sweet Potato Hay

CHICKEN GYRO 6

Grilled Chicken Thigh/Marinated Tomatoes and
Cucumbers/Tzatziki Sauce/Warm Pita

**All Action Stations require a Chef/Popcorn Attendant*

Receptions Reinvented

Carving Stations

Sold per person

BEEF TENDERLOIN CARVING STATION *MARKET
Soft Rolls/Truffle Crema/CBC Steak Sauce

BOURBON GLAZED PIT HAM 5
Soft Rolls/Herb Mayo/Honey Mustard

NEW YORK STRIP CARVING STATION *MARKET
Soft Rolls/Kentucky Henry Baines Sauce/Horseradish Cream

BOURBON BRINED TURKEY 7
Soft Rolls/Chipotle Mayo/Bourbon Mustard

PRIME RIB CARVING STATION *MARKET
Soft Rolls/Gorgonzola Creme Fraiche/CBC Steak Sauce

SMOKED PORK TENDERLOIN 6
Garlic Cheddar Biscuits/Apple Butter/Chutney Mayo

SMOKED BEEF BRISKET CARVING STATION *MARKET
Corn Cakes/Bourbon BBQ Sauce/Alabama White Sauce

CORNERED BEEF BRISKET *MARKET
Rye Bread/Sauerkraut/Russian Dressing

**All Carving Stations require a Chef Attendant*

Desserts

By the Dozen

MINI ASSORTED CUPCAKES	48
DOUBLE FUDGE BROWNIES	34
ASSORTED HOUSE BAKED COOKIES	32
ASSORTED DESSERT BARS	40
ASSORTED CAKE BALLS	36

Each

CHOCOLATE COVERED STRAWBERRIES	2.5
STRAWBERRY CHEESECAKE SHOOTERS	3.5
PECAN PIE SHOOTERS	3.5
CHOCOLATE & RASPBERRY SHOOTERS	3.5
KENTUCKY "MISU" SHOOTERS	3.5
NANA PUDDIN' SHOOTERS	3.5
S'MORES MOUSSE SHOOTERS	3.5
STRAWBERRY SHORTCAKE TRIFLE SHOOTERS	3.5
MIDNIGHT MOCHA CHEESECAKE SHOOTERS	3.5
LOGO SUGAR COOKIES	4.5

Action Stations

Sold per person

FLAME THROWER DONUTS 7
Interactive Concept using Flame Thrower Blow Torches on
Chef Crafted Mini Donut Bites

AFFOGATO AL CAFFE STATION 4
Local Ice Cream topped with a shot of Espresso

AWARD WINNING BREAD PUDDING 7
Bourbon Banana Flambe/Local Ice Cream

MINI PIE STATION 11
Choice of Pie Crust, Fillings and Toppings!
Guests can fill themselves or add a Chef Attendant to fill and
torch meringue on top!

Display

CHOCOLATE GRAZING TABLE 15
Chocolate Dipped Strawberries/Chocolate Brownie
Bites/Cookies/Brownies/Chocolate "Salami"/Chocolate Dipped
Pretzels/Chocolate Dipped Potato Chips

Central Bank Center

To help facilitate your event planning, our policies and procedures are provided below.

THE LEVY DIFFERENCE: We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

EXCLUSIVITY

Levy is the food and beverage provider for the Central Bank Center, Rupp Arena and the Lexington Opera House. No outside food or beverages of any kind will be permitted into the facilities by the client or any of the client's guests or invitees, without prior written approval. Per health department guidelines, excess food items from events may not be taken off premise.

PRICING

Please note that all food, beverage and related items are subject to a 23% service charge, plus applicable sales tax. The service charge is not a tip or gratuity and is not distributed to employees. Additional payments for tips or gratuity for service, if any, is voluntary and at your discretion. Current Kentucky state and local taxes will apply to all food, beverage, labor and rentals. Clients requesting tax-exempt status must provide a Kentucky Tax Form for exemption to be noted. This tax-exempt status must be confirmed a minimum of seven (7) business days in advance of the event.

GUARANTEES

A guaranteed number of attendees/ quantities of food are required seven (7) business days prior to the event date. This guarantee must be submitted by noon (EST). 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. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed attend the event.

MENU SELECTIONS

Menu and beverage selections will be arranged with the Levy Sales department no later than 30 days prior to the first event. Our culinary team can create and customize the perfect menu for your event. Customized menus require a minimum of 60 days prior to your first event date. Menus are priced for up to 90 minutes of service time and prices are subject to change without notice. Menu pricing may be solidified 90 days prior to the event with confirmed final menu selections. Your menu selections must equal a minimum of 80% of your attendance.

A maximum of 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. A per entrée guarantee must be given 72 hours in advance. Client is required to denote entrée selections and special meal requests with place cards. The kitchen will prepare a maximum of 3% over guarantee. Events requiring pre-set food - the guaranteed number will be equal to the set number.

Any special meals requested the day of an event where a guest has not pre-ordered, will be subject to the menu price as well as an additional 25% day of order fee.

SPECIAL DIETARY/ALLERGY REQUESTS

All special dietary and/or allergy requests and needs are the client's responsibility to collect from their guests and attendees/invitees. These needs must be submitted in advance to your sales manager with your final guest counts and appropriate additional fees will be noted. The clients are responsible for providing the place cards/notations to assist with service for these guests. Any special dietary requests and needs that are served at the event, without prior knowledge, will be charged additional fees as late accommodations and are not included in the final guest count(s).

STAFFING FEES

Bartender fees are \$160.00 per bar/bartender for a maximum of four (4) hours of continuous service. One bartender for every 100 guests is required, and additional bartenders are available to meet your needs. Each additional hour of service is billed at \$40.00 per bartender.

Chef attendant fees are \$160.00 per attendant and may be required for specific menu items, such as carving stations, action stations, etc. Note that additional stations may be required to service your guest counts and/or food service locations. Fees are charged per attendant required. Butler passed appetizers/hors d'oeuvres are available for \$160.00 for each hand passer.

EVENT TIMELINE

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

LINEN

Levy provides house linen for most food and beverage functions. 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 and outside source, any returns and charges associated with the rental are the sole responsibility of the client. The client will also be responsible for receiving and returning linens unless approved in writing prior to the event.

CHINA SERVICE

Eco-friendly, biodegradable disposable ware is a Levy Convention Center standard for all food and beverage events (with the exception of plated meals). If China is preferred, the fee is \$4.00 per person, per meal period.

Refreshment or Coffee Breaks are \$2.00 per person, per break.

For plated dinners over 750 guests or plated lunches, coffee cups will not be pre-set unless requested. Table tents noting, "Coffee is available upon request" will be placed on each table.

SPECIALTY EQUIPMENT

Specialty equipment such as Popcorn Machines, Mini Fridges or Keurig Coffee Makers are available for a fee. 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.

BEVERAGE SERVICE

Levy offers a full selection of alcoholic and non-alcoholic beverages to complement your events. Alcoholic beverages and services are regulated by the State of Kentucky, and as a licensee, we are responsible for the administration of these regulations.

1. We shall serve only alcoholic beverages to individuals who are at least twenty-one (21) years of age with valid identification. Levy will ask for identification of anyone that appears to be under thirty (30) years of age.
2. No alcoholic beverages may be brought onto the CBC properties and may not be removed from the premises.
3. Levy reserves the right to refuse alcoholic beverage service to guests under the influence/intoxicated, or any underage persons as deemed appropriate by management. We shall be permitted to request the removal of any of these guests.

LEVY SALES & CATERING TEAM:

Asia Ross - aross@levyrestaurants.com

Brittney Bates - bbates@levyrestaurants.com

Tom Habermann - thabermann@levyrestaurants.com

Cyndi DeLancey - cdelancey@levyrestaurants.com



Senior Executive Chef

Chris Ross



Chef Chris Ross embarked on his culinary odyssey at the tender age of 18, donning the apron of a server at Bellefonte Country Club in Ashland, Kentucky. With an insatiable curiosity, he began to volunteer in the kitchen, peeling potatoes and engaging in prep work, eager to absorb the magic of culinary artistry. This hands-on experience ignited his passion, prompting him to pursue a culinary degree at Sullivan University in Louisville. During his studies, he honed his skills as a line and prep cook at various local eateries and country clubs, amassing the knowledge necessary to elevate his career.

Upon graduation, Chris returned to Bellefonte Country Club, where the fates smiled upon him, and he ascended to the esteemed role of Executive Chef in 2005. In the dawn of 2012, a new adventure beckoned him back to Louisville, where he accepted the title of Executive Chef at Harmony Landing Country Club.

Later that year, Chris became the Executive Chef and creative spirit behind Bristol Catering, while simultaneously orchestrating the kitchen at the original Highlands location of the Bristol Bar & Grille. It was here that his Hot Brown Soup captured the attention of Food Network Magazine, elevating his culinary prowess to national acclaim. As triumphs unfolded, new horizons called, and Chris departed from Bristol to unveil the Dundee Gastropub in 2014, where he delighted patrons with upscale Southern fare in a vibrant sports bar atmosphere, earning a coveted 3-star review from the Courier Journal.

Driven by his passion for catering, Chris embraced a new chapter by joining Levy Restaurants in late 2015. His culinary journey led him to prestigious events such as the Kentucky Derby, the Grammys, the Kentucky State Fair, and the MLS World Soccer Championship, among many others, showcasing his talent on grand stages and assisting in the opening of new restaurants in Canada.

A chef of professional demeanor, infused with innovative spirit and leadership, Chris melds his love for Southern cuisine with the finesse of French culinary techniques, crafting a diverse array of catering menus for special occasions. His culinary journey has been illuminated through features on Great Day Live, Secrets of Louisville Chefs, and CNN.com.

Now a proud Pawpaw to two, Chris resides in Georgetown with his wonderful wife, their beloved Great Dane, Preacher and French Bulldog, George, weaving a tapestry of family and culinary passion.