

# Central Bank Center

LEXINGTON, KY

## Catering Menu

Known as the “Horse Capital of the World,” Lexington is the ultimate front porch paradise! It’s like a cozy hug wrapped in elegance, where you can kick back, sip some bourbon, and feast on unforgettable dishes with your favorite people. With breathtaking views mingling with a vibrant artsy vibe, this charming city is the kind of place you’ll want to return to again and again!

# Our Food Story

## WE ARE...

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### 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...

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### 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

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Smoky Bacon/American Cheese/Folded Egg/Buttermilk Biscuit 7

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

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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

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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 29

## SOUTHERN CONTINENTAL

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Chef's Selection of House Baked Pastries  
Fresh Fruit & Marshmallow Dip  
Coffee & Hot Tea  
Ice Water & Assorted Juices 16.95

## SOUTHERN SUNRISE

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Buttery Scrambled Eggs  
Weisenberger Mill's Cream Cheese Grits  
City Ham with Redeye Gravy  
Cat-Head Buttermilk Biscuits served with Butter and Jam  
Fried Apples  
Coffee & Hot Tea  
Ice Water & Assorted Juices 24

## FARMER'S MORNING

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Buttery Scrambled Eggs  
Choice of Breakfast Meat  
Cat-Head Biscuits served with Butter and Jam  
Black Pepper Gravy  
Hashbrown Casserole  
Coffee & Hot Tea  
Ice Water & Assorted Juices 24

## Breakfast Meats

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

# Breakfast Enhancements

<b>Individual Assorted Yogurts</b>	4.5
<b>Individual Cereal &amp; Milk</b>	4
<b>Hashbrown Casserole</b>	3.5
<b>Seasonal Fresh Fruit</b> with Marshmallow Cream Dip	5
<b>Toasted Bagel Station</b> with Cream Cheese, Butter and Jam	38 Per Dozen
<b>Assorted House Baked Muffins</b>	42 Per Dozen
<b>Assorted Breakfast Pastries</b> May include Scones/Danish/Coffee Cake/Croissants/Muffins	39 Per Dozen
<b>Jumbo Cinnamon Rolls</b> with Vanilla Glaze	40 Per Dozen
<b>Sliced Coffee Cake</b>	35 Per Dozen
<b>Assorted Local Bakery Donuts</b>	37 Per Dozen
<b>Dutch Baby</b> Oven Baked German Pancake/Fresh Fruit/Maple Glaze/Powdered Sugar	5 Per Person
<b>Oatmeal Bar</b> Rolled Oats/Fresh Berries/Dried Fruit/Toasted Almonds/Brown Sugar/White Sugar/Whipped Butter/Milk	7 Per Person
<b>Omelet Station</b> Cage Free Eggs/Onions/Mushrooms/Peppers/Bacon/Ham	12 Per Person + chef attendant
<b>Hot Iron Belgian Waffles</b> Strawberries/Whipped Cream/Whipped Butter/Toasted Pecans/Warm Maple Syrup	11.25 Per Person + chef attendant
<b>Giant "Carved" Cinnamon Roll</b> Vanilla Glaze	7 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** 21



**The Gravy Bowl - Scrambled Eggs/Smoky Bacon/Buttermilk Cat-Head Biscuits/Black Pepper Gravy/Cheddar Cheese** 22

**Grilled Ham Steak/Redeye Gravy/Local Cream Cheese Grits/Buttery Scrambled Eggs** 23



**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** 21



**Souffle Egg Quiche with Onion and Cheese/Fried Potatoes and Onions** 21



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

5 Each

## All Day Packages

### ENDLESS COFFEE PACKAGES

Freshly Brewed Regular & Decaf Coffees

Premium Hot Teas

Assorted Creams, Sugars, Lemon & Honey

BREAK - 1-2 HOURS 7 Per Person

HALF DAY - 3-4 HOURS 10 Per Person

ALL DAY - 6-8 HOURS 13.25 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

### FRESH BREWED JOFFREY'S BOLD VALOR COFFEE

Regular and Decaf Coffee

Tazo or Teavana Teas

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

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

Honey and Lemon

50 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

30 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/Soft  
Pita  
9 Per Person

### RUPP'S HOT BUTTERED SOFT PRETZELS

Kentucky Beer Cheese  
\*Served in Pretzel Warmers  
8.5 Per Person

### CANDYLAND

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

### ASSORTED DESSERT BARS

40 Per Dozen

## Individual

### SEASONAL FRESH FRUIT CUP

5.25 Each

### KENTUCKY GARDEN VEGETABLE CUP

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

### CHARCUTERIE CONES

Artisan Cheese/Chef's Choice of  
Meats/Garnishes/Toasted Bread  
9 Each

### UNCRUSTABLES

Strawberry or Grape  
3.5 Each

### RUPP BOXED POPCORN

4 Each

### CBC LUNCHABLE

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

### SEASONAL WHOLE FRUIT

1.95 Each

## By The Pound

### PRETZELS

10 Per Pound

### SPICY SNACK MIX

18 Per Pound

### TRAIL MIX

21 Per Pound

### MIXED NUTS

24 Per Pound

### HOUSE KETTLE CHIPS

French Onion Dip  
22 Per Pound

### HOUSE TORTILLA CHIPS

Salsa  
19 Per Pound

# Bento Boxed Lunches

All Sandwich Boxed Lunches are served with House Kettle Chips, choice of Side and choice of Dessert  
Please limit to 3 selections

## Sandwiches

<b>SMOKED TURKEY</b> - Smoked Gouda Cheese/Garlic Aioli/Arugula/Onion Jam/Flour Tortilla	27
<b>ROAST BEEF</b> - Cheddar/Horseradish Mayo/Field Greens/Brioche Bun	29
<b>HAM</b> - Beer Cheese/Butter Lettuce/Fried Onions/Pretzel Bun	26
<b>GRILLED CHICKEN</b> - Smoked Gouda Cheese/Bacon/Seasoned Tomatoes/Sriracha Aioli/Flatbread	30
<b>DERBY CITY CHICKEN SALAD</b> - Classic Fruity Chicken Salad with Pecans/Butter Lettuce/Wheat Berry Bread	27
<b>MUFFULETTA</b> - Ham/Salami/Bologna/Provolone/Herb Aioli/Olive Salad/Focaccia	27
<b>ROASTED VEGETABLE</b> - Provolone/Herb Aioli/Field Greens/Flour Tortilla	24
<b>NOT "CHICKEN SALAD"</b> - Garbanzo Beans/Vegan Mayo/Pickled Red Onions/Shredded Carrots/Butter Lettuce/Wheat Berry Bread	24
<b>CHUTNEY TURKEY</b> - Smoked Turkey/Swiss Cheese/Chutney Mayo/Butter Lettuce/Seasoned Tomatoes/Wheat Berry Bread	27

## Sides

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

## Desserts

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





Gluten Free Bread or Wraps are available for an additional fee



# Salad Bento Boxes

*All Salad Boxed Lunches are served with French Bread and Herbed Cream Cheese Spread and choice of Dessert  
Please limit to 3 selections*

## Salads

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

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\*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 CASSEROLE** - Roasted Broccoli/Cheddar Cheese Sauce/Butter Crackers  
**SWEET POTATO CASSEROLE** - Smashed Sweet Potatoes/Brown Sugar Pecan Streusel  
**SWEET YEAST ROLLS** - Cinnamon Butter  
**AWARD WINNING BOURBON BREAD PUDDING** - Bourbon Vanilla Glaze/Whipped Cream

## THE OLE KENTUCKY SMOKEHOUSE

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37

**CREAMY COLESLAW**  
**SMOKY BRINED CHICKEN**  
**BBQ PULLED PORK**  
Sweet Yellow Onions/Bread and Butter Pickles/Soft Yeast Slider Buns  
**MAMA'S MAC N' CHEESE**  
**SOUTHERN COLLARD GREENS**  
**SWEET CORNBREAD** - Honey Butter  
**OLD SOUTH BANANA PUDDING**

## THE TUSCAN TABLE

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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

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32

**MIXED GREEN SALAD** - Fire Roasted Corn/Tomatoes/Queso Fresco/Pickled Red Onions/Chipotle Ranch  
**FIRE BRAISED CHICKEN**  
**GROUND TACO BEEF**  
**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  
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## THE LOCAL CHEF'S TABLE

30

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**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

34

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**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**  
**LIMA BEAN AND CORN SUCCOTASH**  
**SWEET CORNBREAD** - Honey Butter  
**KENTUCKY OOZY GOOEY BUTTER CAKE BARS**

## MIDDAY SUPPER

32

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**TOMATO AND CUCUMBER SALAD** - Red Wine Vinaigrette/Red Onion/Feta Cheese  
**WHITE BEAN AND HAM SOUP**  
**CORNBREAD**  
**BOURBON BRINED ROASTED CHICKEN**  
**FRY ROASTED REDSKIN POTATOES** - Benedictine Aioli  
**YEAST ROLLS** - Herb Butter  
**DERBY PIE** - Vanilla Whipped Cream

## SIMPLE SUPPER

30

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**FARMER'S GARDEN SALAD** - Mixed Greens/Shredded Carrots/Cucumbers/Tomatoes/Pickled Red Onions/Buttermilk Ranch Dressing  
**BOURBON BRINED ROASTED CHICKEN**  
**LOCAL BEER CHEESE GRITS**  
**SOUTHERN COLLARD GREENS**  
**YEAST ROLLS** - Honey Butter  
**ASSORTED HOUSE BAKED COOKIES & DOUBLE FUDGE BROWNIES**

## THE NICER SIDE OF KENTUCKY

42

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**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

# Chef's Tables

*Includes Coffee Service, our Signature Sweet Tea, and Water  
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## THE KENTUCKY SANDWICH BOARD

27

### FRESH BREADS AND ROLLS

**ASSORTED SLICED MEATS** - Shaved Smoked Turkey/Smoked Pit Ham/Kentucky Mortadella

**SLICED CHEESES** - Swiss/Cheddar/Pepper Jack

**CLASSIC TOPPINGS** - Butter Lettuce/Seasoned Tomatoes/Shaved Onions/Pickles

**CONDIMENTS** - Herb Mayonnaise/Bourbon Mustard

**HOUSE FRIED KETTLE CHIPS** - French Onion Dip

**ASSORTED HOUSE BAKED COOKIES**

## 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**

## BUILD YOUR OWN GRAIN BOWL

28

**GRAINS** - Quinoa/Brown Rice

**PROTEINS** - Bourbon Brined Grilled Chicken Thighs/Roasted Garlic and Herb Marinated Tofu

\*Add Brown Sugar Cured Salmon for 7 per person

**TOPPINGS** - Marinated Tomatoes/Pickled Red Onions/Olives/Feta Cheese/Bourbon Pickled Jalapenos/Herbed Garbanzo

Beans/Cucumbers/Avocado/Fire Roasted Corn/Edamame/Pumpkin Seeds/Tuscan Kale

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

**CRUSTY ROLLS** - Herb Butter

**YOGURT PARFAIT SHOOTERS**

## LUNCH AT THE PUB

33

**BEER CHEESE AND BROCCOLI SOUP** - Butter Crackers

**PUB HOUSE SALAD** - Mixed Greens/Pretzel Croutons/Tomatoes/Cucumbers/Sharp Cheddar/Shaved Red Onion/Honey Mustard Dressing

**TURKEY FLATBREAD SANDWICH** - Smoked Gouda Cheese/Bacon/Caramelized Onion Aioli/Arugula

**HAM AND PIMENTO CHEESE SANDWICH** - Arcadian Greens/Beer Mustard/Pretzel Bun

**HOUSE FRIED KETTLE CHIPS** - Beer Cheese Dip

**BEER BERRY CRISP** - Crisp Pilsner Beer/Brown Sugar Berries/Oatmeal Streusel/Whipped Cream

## CBCFC

29

**CENTRAL BANK CENTER FRIED CHICKEN**

**CREAMY COLESLAW**

**BUTTERMILK MASHED POTATOES** - CBCFC Gravy

**KENTUCKY GREEN BEANS**

**FRESH BUTTERMILK BISCUITS** - Honey Butter

**CHOCOLATE FUDGE BROWNIES**

# Chef's Tables

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Prices are Per Person*

## THE COOKOUT

29

KENTUCKY MACARONI SALAD  
GRILLED QUARTER POUND HAMBURGERS  
GRILLED QUARTER POUND ALL-BEEF KENTUCKY LEGEND HOT DOGS  
FRESH BUNS  
ALL THE FIXIN'S - 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

## RUPP'S FAN FAVORITES

33

SEVEN LAYER SALAD - Mixed Greens/Cheddar 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  
ASSORTED COOKIES & BROWNIES

## SOUP & SALAD BAR

27

CHOOSE TWO SOUPS - Tomato Basil Bisque/Country Chicken Noodle/Hot Brown Soup/Chicken n' Dumplins/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

## SIDES & SALADS

KENTUCKY MACARONI SALAD	3.5
LOADED POTATO SALAD	3.5
CREAMY COLESLAW	3
MUSTARD POTATO SALAD	3.5
ELOTE CORN SALAD	3.5
PICKLED CORN AND SMOKED PEANUT SALAD	3.5
KALE, CORN & AVOCADO SALAD	3.5
FARMER'S GARDEN SALAD WITH BUTTERMILK RANCH	3.5
BLT GARDEN SALAD WITH BUTTERMILK RANCH	4

## SOUPS

TOMATO BASIL BISQUE	5
COUNTRY CHICKEN NOODLE	5
HOT BROWN SOUP	5
CHICKEN N' DUMPLIN'S	5
COUNTRY VEGETABLE	5
MAYOR GORTON'S BUTTERNUT SQUASH & CHIPOTLE CORN	5
BISQUE	5
BEER CHEESE & BROCCOLI	5
TUSCAN WHITE BEAN & SMOKED SAUSAGE	5

## Mac n' Cheese Table

*(Goes great with Rupp's Fan Favorites!)*

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

9



# Perfectly Plated

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

## Salads (choose one)

**THE LEXINGTON SIGNATURE SALAD** - Kentucky Bibb Lettuce/Dried Cranberries/Candied Pecans/Roasted Tomatoes/Cucumbers/Feta Cheese/Bourbon Vinaigrette

**THE GARDEN 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 Crouton/Country Ham/Roasted Tomatoes/Classic Caesar Dressing


**FARMER'S MARKET** - Leaf Lettuce/Cucumbers/Carrots/Grape Tomatoes/Pickled Red Onions/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 36

**SOUTHERN FRIED CHICKEN BREAST** - Buttermilk Whipped Potatoes/Roasted Green Beans/Creamy Black Pepper Gravy/House Pepper Jam/Microgreens 35

 **PAN SEARED CHICKEN BREAST** - Wild Mushroom and Truffle Risotto/Roasted Haricot Vert/Chicken Demi-Glace/Shaved Parmesan/Citrus Gremolata 37


**CORNMEAL CRUSTED CHICKEN BREAST** - Parmesan Polenta/Roasted Brussels Sprouts/Butternut Squash Coulis/Curry Pickled Raisins/Microgreens 36

### Pork

 **BOURBON BRAISED PORK SHOULDER** - Weisenberger Mill's Cream Cheese Grits/Southern Collard Greens/Bacon Demi-Glace/Country Chow-Chow/Pork Rind 35


### Beef

**BOURBON BRAISED BEEF BRISKET** - Smoked Gouda Cavatappi Mac n' Cheese/Southern Bacon and Ham Collard Greens/Bourbon BBQ Sauce/House BBQ Kettle Chip 39


 **AWARD WINNING BOURBON BRAISED BEEF SHORT RIBS** - Weisenberger Mill's Cream Cheese Grits/Brown Sugar Roasted Carrots/Bourbon Demi-Glace/Sweet Potato Hay 43

 **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 32

 **MUSTARD SEED CRUSTED FILET** - Peruvian Potato Mash/Roasted Root Vegetables/Truffle Demi-Glace/Pickled Mustard Seed MARKET

### Fish

 **BROWN SUGAR CURED SALMON** - Corn Spoonbread/Roasted Pole Beans/Mustard BBQ Sauce/Country Chow-Chow 42

# 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

27

Desserts (choose one)

## Plated Desserts

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

**KENTUCKY OOY 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

## Jarred Desserts

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

**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

# 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**

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


 **MINI HOT BROWNS 2.5**  
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 4.5**  
Caramelized Onion Demi-  
Glaze/Cheddar/Herb Mayo

**CHICKEN NASH SLIDERS 4**  
Nashville Hot Chicken/Dill  
Pickle/Buttermilk Ranch Dressing

**PORK BELLY BLT SLIDERS 4.5**  
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

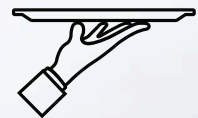
**HOT HAM & SWISS SLIDERS 3.5**  
Honey Dijon Butter/Poppy Seeds

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

 **THE STATE FAIR SLIDER 4**  
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 DEVEILED EGGS 2**



**COUNTRY HAM DEVEILED EGGS 2.25**

**PUB DEVEILED EGGS 2.25**  
Beer Cheese/Banana  
Pepper/Pretzel /Dust



**DEVEILED EGG CROSTINI 3**  
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**  
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



**BRULEED BRIE CROSTINI 2.5**  
Crunchy French Bread/Local Cherry  
Jam

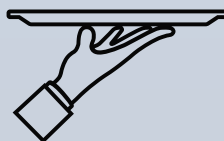


**WATERMELON "OLD  
FASHIONED" 2.5**  
Blood Orange Pipette/Bourbon  
Syrup



**AVOCADO BLT 2.5**  
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*

## Mac n' Cheese Table

*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 6**

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 9**

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 6**  
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 proud to be the exclusive provider for all food and beverage services at the Central Bank 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. Because we live the food service 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 food and beverage items on-site must be purchased through Levy. No food and/or 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.

## 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, addenda, 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.

## CANCELLATIONS

Any event canceled within thirty (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

## PRICING

Prices quoted are in US Dollars and are subject to a twenty-three (23%) percent service charge and applicable state sales tax. The service charge is not a gratuity and is not passed to service staff. Prices are subject to change without notice; however, guaranteed prices will be confirmed sixty (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.

## PAYMENT

We will not commence service without the receipt of a NON-REFUNDABLE DEPOSIT in the amount of seventy-five percent (75%) of the estimated event price at least sixty (60) days prior to the event and remaining twenty-five percent (25%) of the estimated event price at least fourteen (14) days prior to the event.

Outstanding event price balances shall be paid within thirty (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 client's cancellation.

## 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 AND STANDARDS**

Menu selections and other details pertinent to your function(s) must be submitted to the Catering and Sales Department at least thirty (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. Menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count. 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.

Changes made to menu selections less than ten (10) days prior to the event are subject to approval by Levy Convention Centers. 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.

### **SERVICE STAFF**

Guest-Server ratio is 1 server per 20 guests for plated-meal functions, and 1 server per 50 guests for chef's table functions. This is a service at rounds of eight to ten guests.

Rounds of less than eight guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of \$160 per four-hour shift with each additional hour of \$40 per hour.

### **BAR SERVICE**

Levy Convention Centers is the exclusive provider for alcohol service at Central Bank Center, Rupp Arena, and the Lexington Opera House. For all events with alcohol service, a Certified Levy Bartender is required. A Bartender is \$160 minimum for 4 hours, each additional hour is \$40/hr.

Alcohol cannot be brought into or removed from the convention center.

### **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.

### **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.

### **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.

### **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.

# 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 youngest child, and their beloved Great Dane, Preacher and French Bulldog, George, weaving a tapestry of family and culinary passion.