



BOURBON BARREL LOFT ROOM RENTALS

Monday | Tuesday | Wednesday | 700

Thursday | 1100

Friday | Saturday | 1600

Sunday | 1100

Room Rental to include the following:

4 Hour Room Rental | Seasonal Floral Arrangement's | Candles | China Plating | Silverware | Glassware |

Set Up & Breakdown | Non Alcoholic Beverages | All Furniture in Space

FOOD & BAR MINIMUMS

Monday | Tuesday | Wednesday | 1500

Thursday | 2000

Friday | Saturday | 3000

Sunday | 2000



APPETIZERS

Priced Per Guest

INDIVIDUALLY PRICED PER GUEST LISTED BELOW

Prosciutto Wrapped Asparagus | 9

Mediterranean Tart | Olives, Sundried Tomato, Roasted Peppers, Goat Cheese | 8

Tomato & Fresh Mozzarella Bruschetta with Balsamic Reduction Drizzle | 9

Flatbread with Goat Cheese, Arugula, & Sundried Tomato | 8 | Add Chicken | 9 |

Country Ham & Chicken Croquette | 11

Chicken Wings | 10

Bacon Wrapped Sausage w/ Stone Ground Mustard & Malt Vinegar | 9

Caprese Lollipop | Marinated Mozzarella, Cherry Tomato, Basil, Balsamic Reduction | 7

Shaved Beef Tenderloin & Caramelized Onion Crostini | 13

Hot Brown Crostini | Shaved Turkey, Mornay, Bacon, Tomato | 9

Smoked Salmon Crostini on Rye | Capers, Egg & Red Onion | 14

Mini Crab Cakes | Spicy Remoulade | 13

Loaded Potato Skins | 9

House-made Meatballs | Choice of... BBQ, Swedish, Marinara | 9

Empanadas | Salsa Crema | Choice of Vegetable or Chicken | 11

Stuffed Mushrooms | Choice of | Cheese | 9 | Italian Sausage | 11 | Crab | 13

Vegetable Eggrolls | Asian Dipping Sauce | 9

Sliders

Pulled Pork | 9 Brisket | 10 Angus Beef | 11 Chicken Salad | 10 Crab Cake | 13 Portobello |



PLATTERS

Priced Per Guest

TASTE OF KY PLATTER | 14| Fried Green Tomatoes, Country Ham, Biscuits, Benedictine, Pimento Cheese, Crackers

MEDITERRANEAN PLATTER| 12| Hummus, Pita, Feta, Olives, Marinated Vegetables

ANTIPASTO PLATTER | 13|Sliced Hard Sausages, Olives, Marinated Vegetables, Assorted Cheeses

VEGETABLE CRUDITE |11| Assorted Seasonal Vegetables with Ranch

SEASONAL FRUIT DISPLAY |11

DOMESTIC CHEESE DISPLAY |12| Assorted Domestic Cheeses with Crackers

SALAD DISPLAYS Tortellini Salad w/ Pesto Parmesan 12| Marinated Mozzarella w/ Tomato & Fresh Basil

10

MENU ITEMS BELOW ARE PRICED PER GUEST

Artichoke Spinach Spread w/ Garlic Baguette |9

Pretzels & House-made Beer Cheese |9

Fried Chicken Bites | Assorted Sauces | 12

Shrimp Cocktail | Cocktail Sauce, Lemon, Horseradish | 14

Finger Sandwiches | Ham, Turkey, Roast Beef with Assorted Sauce & Cheese| 10



DINNER MENU

2 Protein Styles | 2 Starches | 2 Vegetables

-SALADS-

CHOPPED WEDGE / 7

Iceberg | Tomato | Red Onion | Bacon | Blue Cheese Crumbles | Ranch |

Balsamic Drizzle

HOUSE SALAD / 6

Mixed Greens | Tomato | Carrot | Cucumber | House-made
Croutons

THE LOFT SALAD / 9

Spinach | Blueberries | Candied Walnuts | Red Onion | Bourbon
Vinaigrette

ASSORTED DINNER ROLLS / 2

All Prices Listed Below are Prepared Buffet. Plated Dinners Are An Additional \$5.00 Per Guest

LEVEL 1 MENU | 55 / (extra protein +20)

Blackened Salmon | Pineapple Mango Salad

Grilled Salmon | Dill Butter Sauce

Pan Seared Chicken | Garlic Cream Sauce

Mushroom Marsala Chicken

Fajita Spiced Chicken | Citrus Jus | Salsa Verde

Dijon Roasted Pork Loin | Roasted Garlic Pan Sauce

Cornbread Stuffed Pork Loin | Red Eye Gravy

Grilled Flank Steak | Rosemary Demi-Glace

Peppercorn Crusted Flank Steak

Grilled Flank Steak | Red Wine Jus



LEVEL 2 MENU | 65 / (extra protein + 25)

Jerk Rubbed Mahi-Mahi | Pepper Pineapple Confit

Grilled Mahi Mahi | Champagne Butter Sauce | Fennel & Leek Compote

Cod Filet | Olive Tapenade | Roasted Red Pepper Butter

Macadamia Encrusted Cod Filet

Cordon Blue Stuffed Chicken | Swiss Cheese | Country Ham | Cream Sauce

Smoked Corn & Andouille Stuffed Chicken Breast

Mediterranean Chicken | Roasted Olive & Balsamic Tapenade

Roasted Pork Chop | Pear & Bourbon Brown Sugar Glaze

Roasted Pork Chop | Peach Chutney & Demi Glace

Classic Grilled Sirloin | Choice of Sauce....

Stone Ground Bourbon Demi Glace | Red Wine Jus | Roasted Garlic Compound Butter

LEVEL 3 MENU | MKT / (extra protein + 30)

Seared Halibut | Roasted Red Pepper Crab Butter Sauce

Seared Halibut | Rock Shrimp Scampi Sauce

Bone-In Pork Chop | Red Eye Gravy

Bone-In Pork Chop | Bourbon Pear Chutney

Beef Tenderloin | Gorgonzola & Demi-Glace

Grilled NY Strip | Fried Leeks | Cabernet Demi-Glace

CUSTOM MENUS AVAILABLE UPON REQUEST

CHEF MIKKI RICE



VEGETABLES & STARCH

Asparagus
Roasted Squash Medley w/ Tarragon & Garlic

Succotash

Lima Beans

Buttered Peas

Broccoli

Kale and Pepper Sauté

Haricot Vert

Brussel Sprouts

Vegetable Medley

Country Style Green Beans with Bacon

Roasted Cauliflower | Parmesan & Garlic

Roasted Yukon Potatoes

Basmati Rice

Cornbread Stuffing

Sweet Potato Mash

Herbed Orzo

Cheesy Scalloped Potatoes

Parmesan Risotto

Wild Rice

Cheesy Grits

Mac & Cheese

Corn Pudding

Assorted Ancient Grains

DESSERTS

Individual | 7 or Pick 2 | 11

Kern's Derby Pie

Bourbon Bread Pudding

Salted Bourbon Caramel Brownies

Old Fashioned Bourbon Pound Cake

Assorted Cookies

Tartlets

Flourless Chocolate Torte (Gluten Free)