

DINNER

BUFFET DINNER

Prices start at \$37 per person

Choice of one salad, two entrees, two sides and two desserts

Our Midway Bakery bread basket and freshly brewed iced tea are included

PLATED DINNER

Prices start at \$35 per person

Choice of one salad, one entree, two sides and two desserts

Our Midway Bakery bread basket and freshly brewed iced tea are included



SALADS

- Kentucky Proud House Salad- local lettuces, shredded carrot, shaved red cabbage, grape tomato, sliced radish and cucumber, italian vinaigrette, bourbon sorghum vinaigrette or smoked tomato ranch
- Kentucky Caprese (Available July- October) - local tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic syrup, shaved red onion
- Woodford Salad - local lettuces, orange supremes, candied pecans, pickled red onion, our bourbon sorghum vinaigrette
- Limestone Bibb Salad - macerated strawberries, crumbled Capriole goat cheese, toasted pecans, balsamic vinaigrette
- Traditional Caesar - romaine, garlic croutons, parmesan, red onions



ENTRÉES

STONE CROSS FARM PORK

- Slow Cooked Pulled Pork - rubbed in our BBQ spices and braised till tender, pulled and served with our scratch BBQ sauce
- Bourbon Dijon Roast Pork Loin - with creamy bourbon mustard sauce and apple chutney
- Grilled Honey Marinated Pork Chops - with caramelized onion, rosemary and thyme
- Pork Tenderloin- with Port wine and fig beurre rouge

CHICKEN

- Chicken Bourbonnaise - chicken breast with spiced bourbon orange butter sauce and charred orange slices
- Chicken Chardonnay - chicken breast, sauteed with a fresh tarragon, lemon, cream white wine sauce
- Grilled Chicken Penne - grilled chicken, spinach, sun dried tomato, scallion, basil, parmesan cheese and penne pasta

- Grilled Greek Style Chicken - chicken breast marinated in herbs, olive oil and yogurt with Mediterranean tomato-caper sauce
- Pecan Chicken - chicken breast pounded, rolled in toasted pecans and fried crisp with bourbon sweet pepper jelly
- Chicken and Wild Rice Gratin - pulled chicken breast with wild rice, celery, scallion, water chestnuts, cheddar cheese, and sour cream
- Chicken Fricassee Crepes - tender pulled chicken, mushrooms, celery, and carrot, fresh herbs wrapped in handmade crepes with sauce chardonnay

BEEF

- Kentucky Pot Roast - slow cooked chuck roast in a rich gravy with onions, carrots, and celery
- Bluegrass Boeuf Bourguignon - boneless beef short ribs marinated and slow-cooked in red wine and served with button mushrooms, pearl onions, lardons of bacon and a rich red wine sauce
- Roast Carved Butcher's Cut - \$3 additional per person - Teres Major roast carved with Henry Baines Sauce and creamy horseradish sauce

The following deluxe cuts of beef require individual pricing based on market conditions.

- Prime Rib of Beef - Certified Black Angus Beef slow roasted with thyme, bay leaf black pepper and bourbon. Served au jus with fresh horseradish cream sauce
- Tenderloin of Beef - roasted whole and carved, with Sauce Diane, Henry Baines Sauce or Sauce Bearnaise
- Filet Mignon du vin - 7 ounce center cut filet mignon, Sauce Bordelaise or Sauce Bearnaise
Also available in 4-5 ounce portions

SEAFOOD

If you don't see your favorite fish here, please inquire about it.

- Shrimp, Chicken and Andouille Gumbo - large gulf shrimp, chicken breast, sliced andouille sausage, long-grain rice with scallion, celery, peppers, tomatoes and our secret spice blend
- Shrimp and Grits - large shrimp sautéed with Cajun spices, flamed with bourbon in Louisiana butter sauce on Weisenberger Mill cheese grits with crispy tobacco onions
- Crispy Fried Kentucky Catfish - rolled in Weisenberger Mill's famous fish fry with tartar sauce
- Lump Crab Cakes - *market price* - lump blue crab with Old Bay spices and toasted breadcrumbs served with remoulade sauce
- Ginger Soy Salmon - grilled salmon, ginger-soy vinaigrette, toasted sesame seeds, and scallion
- Lemon Parmesan Crusted Cod - roasted with Mediterranean tomato-caper sauce

VEGETARIAN

- Crispy Zucchini Cakes - blistered cherry tomatoes, herbs and parmesan cheese
- Harvest Vegetable Manicotti - pasta stuffed with roasted vegetables pesto ricotta and topped with marinara, parmesan and mozzarella
- Roast Cauliflower Steak - roasted with green olive, golden raisins, lemon and olive oil, topped with pistachios
- Kentucky Primavera Cavatappi - local seasonal vegetables, creamy parmesan cheese sauce, curly corkscrew pasta



SIDES

We source our produce from Kentucky farms as much as possible. Be sure to ask what's available from our farmers for your event.

- Grilled Asparagus - with shaved parmesan cheese. also available steamed
- Bluegrass Succotash - sweet corn sauteed with summer squash, green onions, peppers, tomatoes, green beans
- Ratatouille - eggplant, tomato, zucchini, summer squash, basil and olive oil stewed together
- Chef Scott's Grilled Vegetables - sweet peppers, zucchini, yellow squash, red onion, portabella mushroom, cherry tomato
- Roasted Fall Vegetables - carrots, turnips, beets, sweet potatoes, butternut squash, sweet onion
- Country Style Green Beans- slow cooked with onion and ham hock
- Roasted Broccoli - with sun dried tomato tapenade and garlic chips
- Tender Green Beans - with lemon chive butter
- Brussels Sprouts Gratin - with bourbon mustard cream and parmesan. also available simply roasted
- Creamy Spinach Casserole - sauteed spinach with parmesan cream topped with buttered bread crumbs
- Gourmet Mac and Cheese Bake - Cavatappi pasta with creamy white cheddar mornay topped with buttered bread crumbs
- Corn Pudding - fresh off the cob, baked in a savory custard
- Classic Rice Pilaf - Basmati rice, mirepoix, butter, fines herbs
- Saffron Pilau - Basmati rice, scented with saffron, onion, garlic, and vermicelli
- Distillers Pilaf - farro, barley, wild rice, quinoa, mire poix, dried cranberries and toasted hazelnuts
- Weisenberger Mill Cheese Grits
- Pimento Cheese Scalloped Potatoes - layers of thin-sliced potatoes with cream, grated white cheddar and our scratch made pimento cheese
- Twice-baked Potato Casserole - crispy and creamy smashed potatoes, white cheddar, sour cream, crumbled bacon, and green onions (*vegetarian available*)
- Roasted Red Potatoes - with lemon, rosemary, and garlic
- Whipped Potatoes - with butter and cream



DESSERTS

- Chocolate Bread Pudding - with bourbon butter sauce
- Dark Chocolate Bourbon Torte - with white chocolate bourbon sauce and fresh fruit
- Creme Caramels - individual custards with fresh fruit
- Blackberry Cobbler - made with local blackberries and whipped cream. Ask about other seasonal fruit cobblers
- Death by Chocolate Parfait – crumbled brownie, bourbon chocolate mousse, and whipped cream
- Pies
 - Lemon Chiffon
 - Sour Cream Apple
 - Bourbon Buttermilk Chess
 - Chocolate Bourbon Pecan
 - Peanut Butter Mousse - in a chocolate cookie crust
- Cakes
 - Chocolate Buckeye - with chocolate buttercream frosting layered with peanut butter mousse
 - Vanilla - with vanilla buttercream
 - Chocolate - with chocolate buttercream
 - Hummingbird - with cream cheese icing
 - Red Velvet - with cream cheese icing
 - Lemon Blueberry - with lemon cream cheese icing
 - Carrot - with cream cheese icing
 - Strawberry - with strawberry buttercream