

LUNCH

PLATED LUNCHES

All served with freshed baked Midway Bakery bread baskets, Midway Bakery pick up sweets, iced tea and coffee.

Add a first course seasonal soup or Kentucky Proud House Salad, \$5 per person



CLASSIC CHICKEN SALAD

\$16 per person

- chicken salad made with dried cranberries and toasted almonds, over local lettuces, cherry tomatoes, sliced cucumber, radish, and sorghum vinaigrette

KENTUCKY COBB SALAD

\$18 per person

- crispy chicken tenders, bacon, Kenny's KY blue cheese, red onion, avocado, hard-boiled egg, cherry tomatoes, and smoked tomato ranch over local lettuces

GINGER SOY SALMON

\$25 per person

- grilled salmon over farro with marinated green beans, cherry tomatoes, scallion, sesame, and ginger soy vinaigrette

LEMON CHICKEN

\$20 per person

- lemon zest and tarragon marinated chicken breast, pan roasted with beurre blanc
- roasted new potatoes
- seasonal vegetable side

GRILLED GREEK STYLE CHICKEN

\$20 per person

- boneless chicken breast marinated in herbs, olive oil and yogurt with Mediterranean tomato-caper salsa
- roasted new potatoes
- seasonal vegetable side

PULLED PORK PLATE

\$18 per person

- slow cooked Stone Cross Farm pulled pork with our bourbon BBQ sauce, onion and pickle
- old fashioned baked beans
- cole slaw
- Weisenberger Mill hoe cake with sorghum butter

OVEN ROASTED SALMON

\$25 per person

- lemon herb crumb crust, and lemon-tarragon butter sauce
- roasted new potatoes
- seasonal vegetable side

BUFFET LUNCHES



SOUP AND SANDWICH LUNCH BUFFET

\$18 per person.

- Chef's seasonal soup
- choice of one side: creamy slaw, vinegar slaw, potato salad, assorted chips
- choice of three sandwiches (below)
- assorted pick up sweets

Sandwich choices:

- Classic Chicken Salad- chicken breast, dried cranberries, celery, toasted almonds, lettuce and tomato
- Wallace Station Pimento Cheese - white cheddar pimento cheese with lettuce and tomato
- Ham and Swiss - glazed ham, swiss cheese, lettuce and tomato
- Roast Turkey and Cheddar - turkey breast, sharp white cheddar, lettuce and tomato
- Turkey Rachel - turkey breast, swiss cheese, creamy slaw, Russian dressing, lettuce and tomato
- Country Ham and Pimento - country ham, white cheddar pimento cheese, lettuce and tomato

TACO LUNCH BUFFET

\$25 per person

- Barbacoa- slow cooked and pulled Stone Cross Farm chuck roast with Latin flavors
- Cuban Chicken- slow cooked and pulled
- rice and beans
- all the fixins- lettuce, queso, onion, cilantro, jalapenos, sour cream, two house made salsas
- crispy shells, corn and flour tortillas
- house-made cinnamon sugar churritos

PASTA LUNCH BUFFET

\$25 per person

- Kentucky Proud House Salad or Traditional Caesar Salad
- Grilled Chicken Penne - grilled chicken, spinach, sun dried tomato, scallion, basil, parmesan cheese with penne pasta
- Kentucky Primavera Cavatappi - local seasonal veggies, light cream, parmesan with curly corkscrew pasta
- custom Midway Bakery bread basket
- assorted pick up sweets from the Midway Bakery

CUSTOMIZABLE LUNCH BUFFET

\$25 per person

one salad, one entree, one side and two desserts OR one entree, two sides and two desserts
our Midway Bakery bread basket and freshly brewed iced tea are included

Please note that some items are subject to a supplemental charge as indicated

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
- Traditional Caesar - romaine, garlic croutons, parmesan, red onions
- Woodford Salad - \$3 additional per person - local lettuces, orange supremes, candied pecans, pickled red onion, our bourbon sorghum vinaigrette
- Chef's seasonal soup
 - fall and winter - butternut squash bisque
 - spring - asparagus bisque
 - summer - fresh tomato basil bisque or chilled melon gazpacho

ENTRÉES

- Grilled Greek Style Chicken - marinated in herbs, olive oil and yogurt with Mediterranean tomato-caper salsa
- Chicken Beurre Blanc - marinated in lemon zest and tarragon, pan roasted with beurre blanc
- Chicken and Wild Rice Gratin - pulled chicken breast with wild rice, celery, scallion, water chestnuts, cheddar cheese, and sour cream
- Slow-Cooked Pulled Pork - rubbed in our BBQ spices, braised, pulled and served with our scratch BBQ sauce
- Roast Pork Loin - with apple chutney
- Honey Roasted Ham- with bourbon Cumberland sauce
- Roast Turkey Breast - with sage gravy

SIDES

- Tender Green Beans - with lemon chive butter
- Country Style Green Beans - slow cooked with onion and ham hock
- Seasonal Roasted Vegetables - olive oil, black pepper, herbs-de-Provence, with blistered cherry tomatoes
- Creamy Slaw- shredded cabbage, red onion, carrot with creamy dressing. *vinegar style slaw available as vegan option*
- Gourmet Mac and Cheese Bake- cavatapi pasta with creamy white cheddar mornay topped with buttered bread crumbs
- Classic Rice Pilaf - Basmati rice, mirepoix, butter, herbs
- Roasted Red Potatoes- with lemon, rosemary, and garlic

DESSERTS

- Vanilla Cake - with vanilla buttercream
- Chocolate Cake - with chocolate buttercream
- Hummingbird Cake - with cream cheese icing
- Red Velvet Cake - with cream cheese icing
- Lemon Blueberry Cake - with lemon cream cheese icing
- Peanut Butter Pie
- Buttermilk Chess Pie
- Sour Cream Apple Pie
- Pickup Sweets- bite sized lemon bars, cookies and brownies