

EVENTS

WITH THE KITCHEN TABLE

THE
KITCHEN

COME AS FRIENDS · LEAVE AS FAMILY

A CATERING AND
EVENTS MENU
PREPARED BY
QED HOSPITALITY
IN PARTNERSHIP
WITH JAMES B.
BEAM DISTILLING
CO.

BUFFET OPTIONS

SUNDAY SUPPER

Sweet Corn Bisque

Tomato & Cucumber Salad
romaine, blue gouda, candied pecans,
herb vinaigrette

Smoked Pork
sweet and smoky bbq sauce

Smoked Chicken
white bbq sauce

Buttermilk Cornbread

Loaded Potato Salad
bacon, sour cream, green onion, egg

Mac'N'Cheese

Baked Beans

Banana Pudding
peanut butter, caramel, toasted marshmallow

SOUTHERN HOSPITALITY

Kentucky Burgoo
pork shoulder, chuck roast, lima beans,
corn, greens, cabbage tomato

BLT Salad
gem lettuce, bacon, heirloom tomatoes,
croutons, buttermilk dressing

Local Greens Salad
shaved radish, crispy shallots, green
goddess

Fire Roasted Chicken

Shrimp and Grits

Corn Maque Choux

Smothered Okra

Braised Collard Greens

Derby Pie
bourbon cream

BUFFET OPTIONS

NOLA Nights

Smoked Chicken & Sausage Gumbo

Creole Bibb Salad

bibb lettuce, pickled okra, tomato, radish,
creole mustard vinaigrette

BBQ Shrimp Pasta

worcestershire cream

Short Rib Daube

pearl onions, red wine bordelaise

Garlic Bread

Red Beans & Rice

Green Bean Almandine

Spinach Madeline

Bread Pudding

praline sauce

Clermont Classic

Roasted Garlic Soup

parmesan cream

Wedge Salad

iceberg lettuce, bacon, heirloom
tomatoes, croutons, blue cheese

Grilled Romaine

ciabatta, manchego, caesar dressing

Filet of Beef

bourbon au poivre

Seared Salmon

herbsaint cream

Roasted Asparagus

Whipped Potatoes

Garlic Wild Mushrooms

Chocolate Pot du Creme

bourbon cherries

PASSED HORS D'OEUVRES

Duck Poppers

jalapeño, bacon, cream cheese, cane syrup gastrique

Country Ham Beaten Biscuit

peach chutney

Pimento Cheese Crostini

Wild Mushroom and Farmhouse Cheddar Grilled Cheese

Gulf Shrimp Remoulade

Smoked Salmon Crostini

everything cream cheese

Chicken and Waffles

cane syrup

Caprese Skewers

balsamic vinegar

Deviled Egg

chow chow

Roasted Brussel Sprouts

pepper jelly

Boudin Balls

creole mustard

Fried Pickles

buttermilk ranch

PLATED SUPPER

Three Courses with a selection of one soup or salad, one entrée and one dessert

SOUP

Smoked Chicken Gumbo

andouille, okra

Kentucky Burgoo

pork shoulder, chuck roast, lima beans, corn , greens, cabbage tomato

OR

SALAD

BLT Salad

gem lettuce, bacon, heirloom tomatoes, croutons, buttermilk dressing

Local Greens Salad

shaved radish, crispy shallots, green goddess

Clermont Chop

romaine, blue gouda, apple, candied pecans, herb vinaigrette

ENTREE

Grilled Pork Chop

creamy garlic grits, smothered okra

Herb Crusted Chicken Breast

roasted brussels sprouts, corn maque choux

Filet of Beef

whipped garlic potatoes, wild mushrooms,
bordelaise

Hot Smoked Salmon

wilted greens, wild rice,
charred lemon beurre monté

Oxtail Ragout

cavatappi pasta, arugula pesto

Wild Catfish Amandine

rice pilaf, almonds, brown butter

DESSERT

Buttermilk Panna Cotta

berry compote

Chocolate Hazelnut Pudding

BREAKS

Southern Charcuterie

selection of sausages, country ham, cured meats, pickles, assorted crackers, selection of local cheeses, grainy mustard, jam

Cheese Only \$18

Taste Of Kentucky

hot brown, beer cheese, bourbon balls, derby pie

Slider Station

pulled pork, smoked chicken, fried catfish

Tater Tot Station

smoked bacon, green onion, jalapeños, caramelized onion, spicy ranch, sour cream, beer cheese, selection of hot sauces

Mac'n'Cheese Bar

white cheddar, bacon, scallions, caramelized onion, sharp cheddar, jalapeños, tomatoes

Ballpark Break

caramel corn, beer nuts, creole pork rinds, spiced nuts, assorted candy bars

BOXED LUNCHES

Personal Lunch

Smoked Turkey
bacon, swiss, lettuce, tomato, dijonaize, onion bun

Smoked Chicken Salad
croissant, grapes, almonds

Pimento Cheese + Country Ham
white bread

Egg Salad
whole grain bread

Kettle Chips

Loaded Potato Salad
bacon, sour cream, green onion, egg

Apple

Chef's Selection of Baked Cookies

Includes 20oz soda

BAR PACKAGES

SMALL BATCH BAR

Jim Beam White
Jim Beam Black
Jim Beam Rye
Jim Beam Red Stag
Jim Beam Apple
Jim Beam Fire
Jim Beam Peach
Knob Creek
Knob Creek Rye
Basil Hayden
Legend

Effen Vodka
Cruzan Rum
Sipsmith Gin
El Tesoro Tequila
Red, White & Sparkling Wine
Domestic & Local Craft Beer

ALLOCATED SPIRITS

Selections from the James B. Beam Distilling Co. portfolio subject to availability

| | |
|-------------|------------------|
| Baker's | \$225 per bottle |
| Booker's | \$325 per bottle |
| Little Book | \$500 per bottle |

BAR PACKAGES

A LA CARTE SELECTIONS

Individually priced beverages

Domestic Beer
Craft or Imported Beer
Wine by the Glass
Sparkling Wine by the Glass

DRINK TICKET OVERVIEW

Individually priced beverages available to pre-purchase

Small Batch Bar Package
Domestic Beer
Craft or Imported Beer
Wine by the Glass
Sparkling Wine by the Glass
Soda, Tea or Coffee