

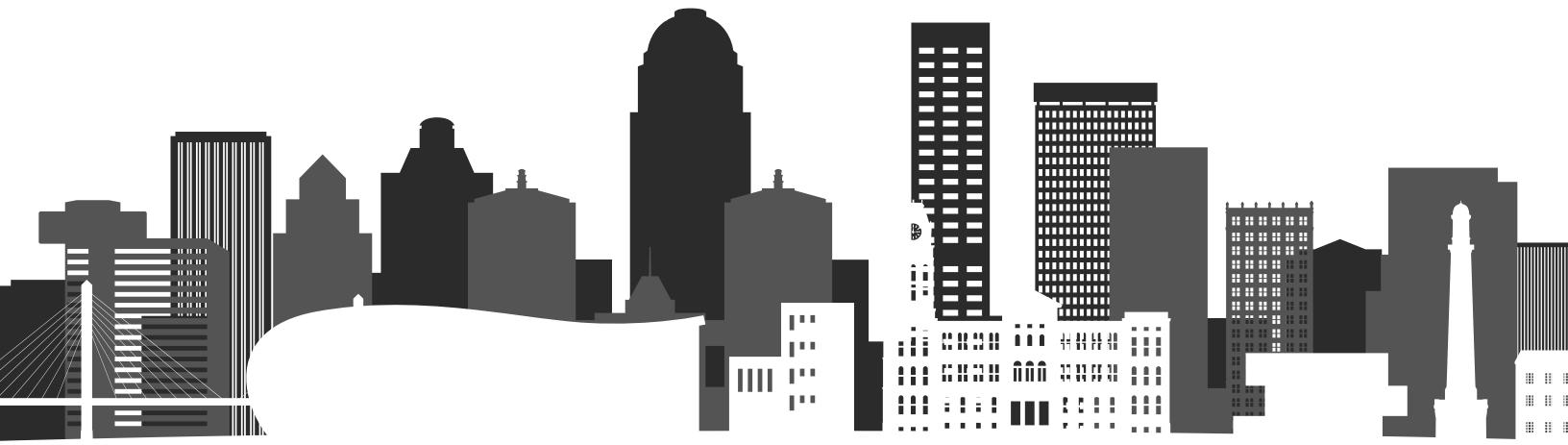
KENTUCKY EXPOSITION CENTER

CATERING MENU



WELCOME TO LOUISVILLE

WE ARE THRILLED TO WELCOME YOU TO LOUISVILLE AND THE KENTUCKY EXPOSITION CENTER. WE BELIEVE THAT EVERY OCCASION SHOULD BE EXTRAORDINARY. IT IS ALL ABOUT THE FOOD, AND THE THOUSAND DETAILS THAT SURROUND IT. YOUR DEDICATED CATERING SALES MANAGER WILL COLLABORATE WITH YOU TO SHAPE AN EXPERIENCE THAT STANDS OUT. TOGETHER, WE LOOK FORWARD TO DELIVERING THE LEVY DIFFERENCE. LET'S GET PLANNING!



EXECUTIVE CHEF DEVON ROSENBLATT

A CHEF, INSPIRED

CHEF DEVON ROSENBLATT IS AN ACCOMPLISHED CHEF WITH OVER A DECADE OF PROGRESSIVE INDUSTRY EXPERIENCE AND A PASSION FOR FUSION COOKING. SINCE GRADUATING FROM AUGUSTE ESCOFFIER, ROSENBLATT HAS WORKED IN UPSCALE, CASUAL, AND FINE DINING ENVIRONMENTS – CONTINUOUSLY LEARNING AND GROWING THROUGH HIS TRAVELS AND WITH EACH OPPORTUNITY.

HAILING ORIGINALLY FROM VIRGINIA, ROSENBLATT QUICKLY FELL IN LOVE WITH KENTUCKY AND HAS SINCE SPENT MUCH OF HIS CAREER STUDYING VARIOUS ASPECTS OF KENTUCKY CUISINE INCLUDING SOUTHERN STAPLES, SMOKEHOUSE BARBECUING, APPALACHIAN FOODS, FARM TO TABLE DINING, AND NEW SOUTHERN HAUTE CUISINE. IN 2016, ROSENBLATT OPENED HIS OWN RESTAURANT, THE KITCHEN, IN RICHMOND, KY; AN EXPERIENCE WHICH AFFORDED HIM THE SKILLS AND EXPERTISE TO REVITALIZE AND RUN MANY RENOWNED KITCHENS THROUGHOUT THE STATE SUCH AS THE HISTORIC BEEHIVE AUGUSTA TAVERN IN AUGUSTA, KY, FOUR PEGS SMOKEHOUSE AND GRILL, AND THE LAUDED NORTH END CAFÉ IN LOUISVILLE, KY.

UPON COMPLETION OF HIS TIME AS EXECUTIVE CHEF AT NORTH END CAFÉ, ROSENBLATT DECIDED TO STAY AND MAKE THE CITY HIS HOME. AS THE WINNER OF THE 2019 LOUISVILLE BURGER WEEK AND RECIPIENT OF MANY OTHER LOCAL AWARDS, HE AIMS TO BRING HIS PASSION, DRIVE, AND PURSUIT OF EVOLUTION TO EVERY PLATE OF FOOD, WHILE ALWAYS CONTINUING TO FOCUS ON HIS THREE MAIN GOALS: ENTICE, LEARN, AND SERVE.

BREAKFAST

Includes coffee, decaf, and orange juice.
Served for a minimum of 25 guests.

CHEF'S DELIGHT CHEF'S TABLE - 42.00 PER PERSON

Local Brioche French Toast - Bourbon Maple Syrup, Berry Compote, Fresh Berries, Candied Walnuts, and Whipped Cream.

Breakfast Scramble - Scrambled Eggs, Peppers, Onions, Cheddar Cheese, Chili Puree, Sour Cream, Green Onions.

Candied Bacon & Chicken Sausage

Smoked Potato Hash

Garlic-Cheddar and Chive Biscuits with Butter

HEARTY BREAKFAST CHEF'S TABLE - 36.00 PER PERSON

Fresh Fruit

Fruit & Granola Parfaits

Scrambled Eggs

Smokehouse Bacon

Sausage Links

Biscuits & Cracked Pepper Béchamel

Cream Cheese Grits with Cheddar, Bacon & Hot Sauce

Skillet Potatoes

CLASSIC CONTINENTAL BREAKFAST - 28.00 PER PERSON

Sliced Fruit Platter

Muffin, Croissant, and Turnover Platter

Fruit & Granola Parfaits

Fresh Donuts

BREAKFAST ADD-ONS - SERVES 12

Country Ham - 120

Fruit, Melon, and Berry Cups - 85

Oatmeal, Brown Sugar, Raisins, and Pecans - 85

Hickory Smoked Bacon - 60

Pork Sausage Links - 60

Cream Cheese Grits - 60

Hash Brown Casserole - 60

Scrambled Eggs - 50

Scrambled Egg Whites - 50

Local Toast, Butter, and Preserves - 50

Turkey Bacon - 45

Chicken Sausage - 45

Biscuits and Cracked Pepper Bechamel - 40

Skillet Potatoes - 40

All prices are subject to 23% service charge and 6% state sales tax

BREAKFAST A LA CARTE

HOUSE MADE PASTRIES BY THE DOZEN

Apple Spice and Banana Muffins - 80

Assorted Coffee Cake Platter - 75

Apple, Cherry, and Blueberry Turnovers - 60

Blueberry Cheesecake, Sweet Raspberry, and Apple Crown Danishes - 55

BREAKFAST SANDWICHES BY THE DOZEN

Egg, Sausage, and Cheese Burrito with Salsa and Sour Cream - 145

Ham, Egg and Cheese English Muffin - 135

Bacon, Egg, and Cheese Croissant - 120

Egg White, Spinach, Swiss, and Chicken Sausage English Muffin - 115

Sausage, Egg and Cheese Biscuit - 100

Breakfast Spreads

BREAKFAST TACO BAR (BUILD YOUR OWN) - 35.00 PER PERSON

Scrambled Eggs, Chile Potatoes, Bacon Ends, Crumbled Sausage, Peppers & Onions, Cheddar Cheese, Pico De Gallo, Jalapenos, Fire-Roasted Salsa, Sour Cream, & Flour Tortillas

BIG BREAKFAST BOARD - 22.00 PER PERSON

Danishes, Fresh Fruit and Berries, Breakfast Breads, Boiled Eggs, Assorted Nuts, Dried Fruits, Candied Bacon, Turnovers, Honey Butter, Assorted Preserves & Yogurt

ULTIMATE OATMEAL BAR - 15.00 PER PERSON

Steel Cut Oats, Dried Raisins, Dried Cranberries, Fresh Berries, Pecans, Brown Sugar, Whole Milk, & Honey



All prices are subject to 23% service charge and 6% state sales tax

ALL DAY SNACKS & BITES

SERVES 12

SAVORY

- Pretzel Breadsticks & KY Proud Beer Cheese** - 115
- Bourbon-Bacon Snack Mix** - 95
- KEC Kettle Chips** - French Onion Dip and Smoked Buffalo Chicken Dip - 85
- Local Popcorn Bar (choose two)** - Butter, Buffalo Wing Ranch, Jalapeno Cheddar, Dill Pickle, Cardinal Crunch, Wildcat Crunch, Kentucky Honey, Chocolate Caramel, and Cinnamon Crisp - 60
- Tortilla Chip Platter** - Salsa Rojo, Salsa Verde - 55
- Assorted Individually Bagged Chips** - 45

SWEET

- Parfait Bar** - Vanilla Yogurt, Granola, Fresh Fruit, Dried Fruit, and Honey - 160
- Mini-Pie Medley** - 115
- Whole Fruit Bowl** - 30
- Assorted Protein Bars** - 95
- Chef's Choice Cupcakes** - 70
- Double Chocolate Brownies** - 60
- Trail Mix Granola Bars** - 45
- Assorted Cookies** - Chocolate Chunk, White Chocolate Macadamia, Double Chocolate Chunk, and M&M - 45

GRAZING BOARDS

- Chili-Cuterie** - Smokehouse Chili, Peppers, Onions, Cheddar Cheese, Crackers, Green Onions, Sour Cream, Jalapenos, Limes, Tomatoes, Rolls, & Fritos - 195
- Nacho Grande Bar** - Tortilla Chips, Smokehouse Chili, Shredded Cheese, Pico de Gallo, Salsa Rojo, Salsa Verde, Sour Cream, Jalapenos, Green Onions, Shredded Lettuce - 165
- Charcuterie Board** - Chef's Collection of Meats, Cheese, Dried Fruits, Pickled Vegetables, Jams, Jellies, & Spreads - 145
- Farmstead Cheese Board** - Assortment of Seasonally Rotating Cheeses & Crackers - 120
- Fruit Board** - Rotating Assortment of Seasonal Fruit Topped with Mint Julep Syrup & Mint Leaves - 80
- Farmers Market Crudité** - Celery, Carrots, Cucumbers, Olives, Pickled Onions, Pickled Beets, Pickled Okra, Grilled Asparagus, Fire-Roasted Red Pepper Hummus, Pita & French Onion Dip - 60



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BOXED LUNCHES

All sandwiches served on fresh-made bread from Sixteen Bricks Bakery. Minimum 12 guests per selection. Choose 1 sandwich, 1 salad, 1 side and 1 dessert per selection.

34.00 per person

SANDWICHES

Chicken - herb chevre, tomato jam, arugula, onion on ciabatta

Smoked New York Strip - shaved parmesan, sundried tomato aioli, fried onions, pesto, frisee, tomato on French baguette

Smoked Turkey - cranberry compote, apple slices, turkey bacon, hot honey, spinach, whipped brie on ciabatta

Smoked Ham & Roast Pork - onion, spicy Pop's pickles, Swiss cheese, arugula, whole grain mustard aioli on grilled French batard

KEC Club - turkey, ham, bacon, romaine lettuce, tomato, onion, Swiss & cheddar cheese, dijonaise on French Baguette

Chicken Salad Sandwich - chicken salad, grapes, scallions, butter lettuce, tomato, herb aioli on sourdough

Tuna Salad Sandwich - tuna salad, celery, chopped egg, cranberry, apple slices, butter lettuce, tomato, walnut vinaigrette on sourdough

Roasted Vegetable Wrap - spinach, peppers, onions, herb medley, honey-lemon whipped feta, banana peppers, sunflower seeds, and red quinoa on a spinach tortilla

SALADS

Berry & Chevre - spinach, frisee, romaine, cranberries, strawberries, blueberries, sunflower seeds, local goat cheese, bourbon candied walnuts, strawberry poppy vinaigrette

Greek Salad - iceberg, tomatoes, onions, banana peppers, feta cheese, Kalamata olives, balsamic vinaigrette

Garden - spring mix, cheddar, tomato, onion, cucumber, carrots, croutons, buttermilk ranch

Caesar - romaine, tomatoes, parmesan, garlic-pepper breadcrumbs, sesame, seeds, Caesar dressing

SIDES

Cucumber-Tomato Salad

Cut Fruit Medely

Assorted Chips

Mustard Potato Salad

Creamy Broccoli Slaw

Italian Pasta Salad

Hummus & Crudite

KEC Kettle Chips

DESSERTS

Double Fudge Brownie

Fresh Baked Cookie

All prices are subject to 23% service charge and 6% state sales tax

BUILD YOUR OWN SALAD CHEF'S TABLE

35.00 PER PERSON

CHOOSE 1 LETTUCE, 2 PROTEINS, 1 CHEESE, 3 TOPPINGS, 2 DRESSINGS

ADDITIONAL CHOICES AVAILABLE FOR UPCHARGE. SERVED FOR A MINIMUM OF 25 PEOPLE

GREENS

Spring Mix
Romaine
Iceberg
Spinach

PROTEINS

Grilled Chicken
Ham
Turkey
Hard Boiled Eggs
Bacon

CHEESE

Cheddar
Blue Cheese
Shaved Parmesan
Feta
Goat Cheese

TOPPINGS

Carrots	Broccoli
Tomato	Cranberries
Cucumber	Garbanzo Bean
Red Onion	Sunflower Seeds
Black Beans	Candied Pecans
Bell Peppers	

DRESSINGS

Ranch
Blue Cheese
Honey Mustard
Strawberry Poppyseed Vinaigrette
Balsamic Vinaigrette
Caesar



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Deli Chef's Table

38.00 PER PERSON

served for a minimum of 25 people

SANDWICHES

KEC Club - Turkey, Ham, Bacon, Romaine Lettuce, Tomato, Onion, Swiss, Cheddar, and Dijonnaise on a French Baguette

Chicken Salad Sandwich - Chicken Salad, Grapes, Scallions, Butter Lettuce, and Tomato with Herb Aioli on Sourdough



SALADS

Garden - Spring Mix, Cheddar, Tomato, Onion, Cucumber, Carrots, Croutons, Buttermilk Ranch and Balsamic Vinaigrette

Caesar - Romaine, Tomatoes, Parmesan, Garlic-Pepper Breadcrumbs, Sesame Seeds, Caesar Dressing



SIDES

Cut Fruit Medley

KEC Kettle Chips



DESSERTS

Double Fudge Brownies

Assorted Cookies



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KENTUCKY PROUD CHEF'S TABLE

Subject to substitution based on product availability. Requires 2 weeks notice on final guest count. Includes niçoise salad with balsamic vinaigrette, iced tea, and iced water. Served for a minimum of 25 guests.

Package 1 - 70 per person

MAINS

White Creek Farms Sweet Bourbon Glazed Catfish
Marksbury Farm Smoked Chipotle Pork Tenderloin

SIDES

Wayward Seed Farm Roasted Yukon Gold Potato Quarters
TS Farms Wilted Balsamic Cabbage, Feta, and Roasted Grapes
Gallrein Farms Garlic Butter Squash, Zucchini, and Onions

BREAD

16 Bricks Grilled Baguette

DESSERT

Mr. & Mrs. Bourbon 11-Layer Chocolate Hazelnut Crepe Cake, Bourbon Caramel Sauce, Vanilla Cream Cheese Icing, Coffee Beans

Package 2 - 65 per person

MAINS

Eggleston Farm Bourbon Brined Chicken Breast with Basil-Beurre Blanc
Berry Beef Sweet Tomato Black Angus Brisket with Caramelized Onions

SIDES

Wayward Seed Farms Au Gratin Potatoes
Gallrein Farms Turnip Greens, Pepper and Onion Sauté
Wayward Seed Farm Bourbon Glazed Carrots

BREAD

Alfresco Acres Farm Grilled Garlic-Herb Flatbread

DESSERT

AppHarvest Red Velvet Cake, Fresh Berry Medley, Whipped Cream



Local Farms we source our food from

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SOUTHERN CHEF'S TABLE

Includes house salad with buttermilk ranch and balsamic vinaigrette, iced tea, and iced water.

Served for a minimum of 25 guests.

PACKAGE 1 – 54 PER PERSON

MAINS

- Chicken Fried Steak with Country Gravy
- Lemon-Pepper Baked Chicken Thighs

SIDES

- Country Green Beans
- Country Ham Pasta Salad
- Mashed Redskin Potatoes & Country Gravy

BREAD

- Fresh Baked Rolls

DESSERT

- Derby Pie with Vanilla Meringue

PACKAGE 2 – 50 PER PERSON

MAINS

- Seasoned Fried Chicken
- Cajun Shrimp & Grits

SIDES

- Collard Greens
- Mashed Redskin Potatoes & Potlikker Gravy
- Fried Pickled Okra with Remoulade

BREAD

- Cheddar-Jalapeno Cornbread

DESSERT

- Bourbon Apple Crisp with Cinnamon Whipped Cream

PACKAGE 3 – 48 PER PERSON

MAINS

- Fried Pork Chop and Brown Gravy
- Mama's Meatloaf

SIDES

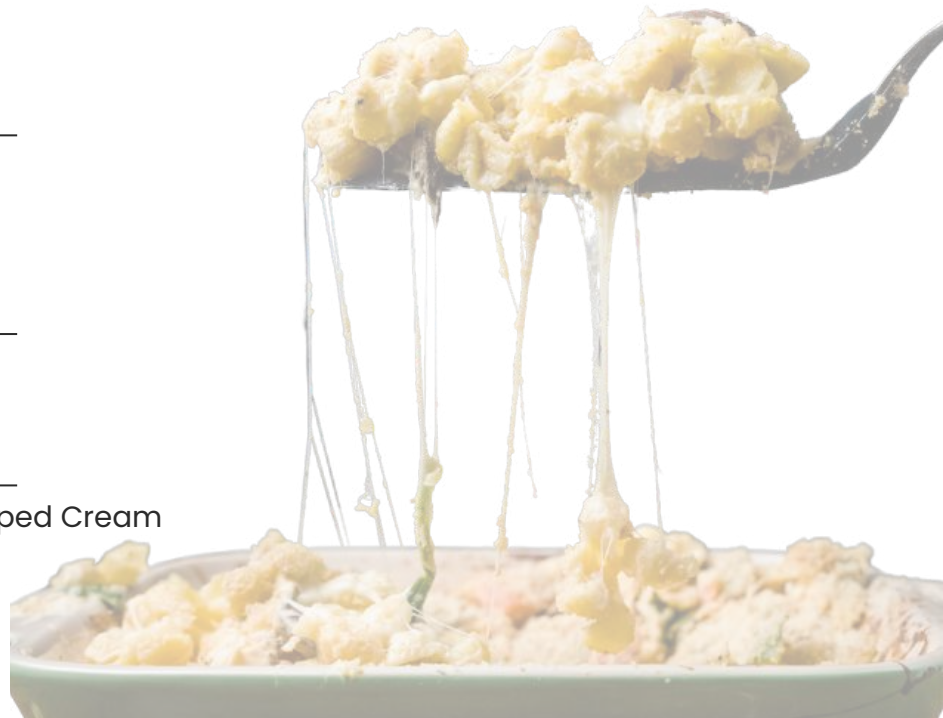
- Four Cheese Mac & Cheese
- Grilled Corn & Vegetable Medley
- Mustard Potato Salad

BREAD

- Buttermilk Biscuits

DESSERT

- Peach Cobbler with Cinnamon Whipped Cream



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BBQ CHEF'S TABLE

*Includes house salad with buttermilk ranch and balsamic vinaigrette, iced tea, and iced water.
Served for a minimum of 25 guests.*

PACKAGE 1 – 60 PER PERSON

MAINS

- Berkshire Babyback Ribs
- KEC BBQ Pulled Chicken

SIDES

- Four Cheese Mac & Cheese
- Green Bean Casserole with Fried Onions
- Cucumber, Tomato, & Onion Salad

BREAD

- Slider Buns

DESSERT

- Bourbon Bread Pudding

PACKAGE 2 – 56 PER PERSON

MAINS

- Smoked Brisket
- Pork Belly Burnt Ends

SIDES

- Seasoned Potato Wedges
- Smoked-Chile Creamed Corn
- Southern Macaroni Salad

BREAD

- Fresh Baked Rolls

DESSERT

- Smoked Banana Custard with Apple Streusel

PACKAGE 3 – 54 PER PERSON

MAINS

- Chicken Quarters with Horseradish Alabama BBQ
- Maker's Mark Pulled Pork

SIDES

- Baked Beans
- Creamy Broccoli Salad
- Tangy Cole Slaw

BREAD

- Slider Buns

DESSERT

- Salted-Caramel Skillet Brownie



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LATIN CHEF'S TABLE

*Includes southwest salad with chipotle ranch, iced tea, and iced water.
Served for a minimum of 25 guests.*

PACKAGE 1 – 57 PER PERSON

MAINS

- Grilled Chicken Quarter with Mole Sauce
- Flank Steak with Chimichurri, Pickled Onions, & Fire-Roasted Peppers

SIDES

- Cilantro-Lime Rice
- Chile, Pepper, & Onions Black Beans
- Citrus-Herb Yuca Fries

BREAD

- Flour Tortillas

DESSERT

- Raspberry Cheesecake Chimichangas, Cherry Compote, and Chocolate Ganache

PACKAGE 2 – 55 PER PERSON

MAINS

- Street Taco Bar: Shredded Chicken, Steak Strips, Corn Tortillas, Cilantro, Queso Fresco, Pico De Gallo, Diced Onions, Jalapenos, Limes, Shredded Lettuce, Salsa Rojo, Salsa Verde

SIDES

- Ancho-Cumin Rice
- Creamy Elote Corn Salad
- Spicy Roasted Zucchini and Queso Fresco

BREAD

- Cilantro-Lime Cornbread

DESSERT

- Cinnamon Sugar Churros, Dulce De Leche, Vanilla Cream Cheese Icing



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ITALIAN CHEF'S TABLE

*Includes Caesar salad with Caesar dressing, iced tea, and iced water.
Served for a minimum of 25 guests.*

PACKAGE 1 - 60 PER PERSON

MAINS

- Chicken Alfredo with Spinach Ricotta Stuffed Pasta
- Lemon Thyme Cream Salmon

SIDES

- Balsamic Squash and Zucchini with Feta
- Wild Mushroom Risotto
- Haricot Verts with Peppers, Onions, & Tomatoes

BREAD

- Garlic-Herb Bread with Dipping Oil

DESSERT

- Cannoli, Chocolate Chips, White Chocolate Shavings

PACKAGE 2 - 54 PER PERSON

MAINS

- Beef Bolognese with 4-Cheese Ravioli
- Chicken Parmesan with Fresh Mozzarella and Pomodoro

SIDES

- Roasted Brussels with Goat Cheese, Balsamic Glaze, and Pork Belly
- Caramelized Shallot, Cashew, and Pesto Orzo
- Garlic-Sage White Beans

BREAD

- Focaccia with Sundried Tomatoes, Garlic Confit, Rosemary, Thyme, Olives, and Herb-Oil

DESSERT

- Tiramisu, Coffee Syrup, Raspberries, Pistachio Crumb



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STEAKHOUSE CHEF'S TABLE

*Includes cobb salad with ranch and blue cheese dressing, iced tea, and iced water.
Served for a minimum of 25 guests.*

PACKAGE 1 – 75 PER PERSON

SUBJECT TO MARKET PRICING

MAINS

- 10 oz Baseball Sirloin with Whipped Compound Butter
*cooked medium-rare to medium
- Bourbon-Chili Glazed Salmon with Mango Salsa

SIDES

- Pea and Carrot Rice Pilaf
- Garlic-Herb Roasted Baby Potatoes
- Balsamic Roasted Mushrooms, Caramelized Shallots, and Bacon

BREAD

- Fresh Baked Rolls with Whipped Butter

DESSERT

- Citrus-Berry Cheesecake, Lime Zest, Blueberry Compote, Whipped Cream

PACKAGE 1 – 65 PER PERSON

SUBJECT TO MARKET PRICING

MAINS

- Smoked Prime Rib with Horseradish Cream & Au Jus
*cooked medium-rare to medium
- Grilled Chicken Breast with Mushroom Parmesan Cream

SIDES

- Loaded Mashed Potatoes with cheddar, bacon, sour cream, green onions
- Roasted Bistro Vegetables
- Lemon-Parmesan Asparagus & Roasted Red Peppers

BREAD

- Fresh Baked Rolls with Whipped Butter

DESSERT

- Chocolate Lava Cake, Raspberry-Mint Coulis, Fresh Raspberries



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HORS D'OEUVRES

serves 50

HOT

Beef Wellington Bites - horseradish cream, dressed herbs - 755

Seafood Croquettes - remoulade, chive oil - 695

Wild Mushroom Pizzette - arugula, sundried tomato, fresh mozzarella, caramelized shallot, pesto, truffle oil, walnut - 565

Mushroom Arancini - parmesan cream, lemon balsamic glaze - 555

Chicken Pot Stickers - whipped ricotta, garlic oil, sweet basil cream - 350

Au Gratin Dauphinoise Potatoes - seasoned creme fraiche, chives - 300

COLD

Steak Tartare - whipped egg yolk, arugula, rosemary waffle cracker - **Market Price**

Thai Chicken Satay - sweet peanut sauce, toasted cashews, mixed greens, roasted red pepper vinaigrette - 515

Finger Sandwich Platter - house tuna and chicken salad, lettuce, tomato, onion, local bread - 450

Shrimp Ceviche - citrus zest, mini tostada, lemon zest - 445

Phyllo Wrapped Asparagus - asiago & blue cheese, shaved parmesan, lemon herb vinaigrette - 445

Bacon Wrapped Dates - goat cheese, bourbon elderberry gastrique - 425

DESSERT

Peanut Butter Mousse Cake - chocolate dusting, white chocolate shavings - 785

Assorted Local Macarons - toasted vanilla meringue, powdered sugar - 695

Assorted Mini Cheesecake Bites - citrus & chocolate medley - 545

All prices are subject to 23% service charge and 6% state sales tax

PLATED MEALS

*Includes fresh baked rolls, whipped butter, iced tea, and iced water.
Served for a minimum of 25 guests.*

BEEF *all beef dishes are subject to market pricing adjustments*

- Filet Au Poivre** - peppercorn cream, grilled asparagus, and garlic-herb red potatoes - 75
Coffee-Rubbed Ribeye - duck fat hollandaise, caramelized onions, broccoli, and truffle-gouda mashed potatoes - 55
Cabernet Braised Short Rib - red wine demi, cream cheese grits, and glazed rainbow carrots - 50

PORK

- Grilled Pork Chop** - wild mushroom cream, bacon collards, toasted walnuts, roasted rutabaga - 35
Herb-Horseradish Pork Loin - savory sweet potato mash, shallot-spinach sauté, garlic cream fraiche - 34
Smoked Pork Belly - bourbon peach compote, garlic chevre pommes puree, haricot verts, chili slaw - 33

CHICKEN

- Spiced Apricot Statler Chicken Breast** - mint chutney, wild rice blend, sweet root vegetables, charred lemon - 42
Chicken Saltimbocca - kilt arugula spinach blend, pistachio crumb, parmesan truffle orzo - 36
Chicken Francese - chablis-butter sauce, lemon pepper asparagus and wild mushroom risotto - 32

SEAFOOD

- Lemon Herb Salmon** - marinated romanesco, Okinawan sweet potato mash, coconut curry milk, sweet pepper puree, burnt pistachio oil - 45
Blackened Mahi - cucumber and pineapple salsa, citrus herb salad, grilled zucchini and sweet potato hash - 40

VEGETABLE

- Sage-Brown Butter Gnocchi** - pumpkin puree, apple, carrot and turnip medley, whipped chevre, bourbon-candied pecans - 28
Charred Brown Butter Cauliflower Steak - garlic pepper breadcrumb, yam puree, cashew vinaigrette, fresh herb salad - 26

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PLATED MEALS (continued)

Includes fresh baked rolls, whipped butter, iced tea, and iced water.

Served for a minimum of 25 guests.

SALADS

Iceberg Wedge - pickled onions, gorgonzola, crumbled bacon, marinated tomatoes, fried shallots, scallions, blue cheese dressing, and buttermilk ranch - 9

Butter Lettuce - pork belly, fried apples, walnuts, cranberries, feta, and bourbon-apple vinaigrette - 10

Roma Crunch - boquerones, garlic-truffle croutons, crispy prosciutto, Castelvetrano olives, chopped egg, heirloom grape tomatoes, shaved parmesan, and Caesar vinaigrette - 15

Heirloom Tomatoes - fresh mozzarella, garlic confit, salted herb oil, basil, and bourbon balsamic glaze - 12

Frisee - spinach, arugula, goat cheese, sunflower seeds, figs, candied pecans, shallots and lemon vinaigrette - 13

DESSERTS

Chocolate Peanut Butter Cake - bourbon whipped cream, chocolate ganache, raspberries - 17

Lemon Berry Mascarpone Cake - fresh berries, blackberry compote, torn mint - 16

Red Velvet Cake - chocolate shavings, white chocolate covered strawberries - 14

Pretzel Crusted Cheesecake - caramel sauce, citrus macerated strawberries - 12

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Chef's Action Stations

APPETIZERS (HOT) *(Per Person)*

KEC Sliders - spicy habagardil pickles, caramelized onions, whole grain mustard, garlic aioli, tomato, spring mix - 18

Cajun Prawn and Pancetta Grit Cakes - whipped goat cheese, sweet bourbon glaze, local microgreens - 12

Bourbon - Cola Chicken Lollipops - seasmе seeds, ranch dusting and chives - 10

APPETIZERS (COLD) *(Per Person)*

Oyster Shooter - shucked oyster, torched lemon, cocktail mignonette, celery ribbons, lemon juice spritz, roasted garlic oil - 12

Lox and Prosciutto Crostini - tomato jam, chevre, dill, shallots, hot honey - 12

Seared Ahi Tuna - furikake, pickled peppers, miso cream, fried wonton - 9

MAINS *(Per Person)*

Smoked Prime Rib - horseradish aioli and mushroom demi - 30

Garlic-Lemon Salmon - dill yogurt sauce - 20

Florentine Chicken Roulade - smoked gouda fondue - 14

Pesto, Walnut, and Goat Cheese Stuffed Pork Roast - cranberry jus - 14

DESSERTS *(Per Person)*

Cinnamon Roll Carvery - cream cheese icing, sweet chili ganache, salted caramel, toasted pistachios, shaved white chocolate, peanut butter whipped cream - 15

Guest Choice Mini Pie Station - rotation selection of fruits smore's, banana cream pie, cheesecake, and other filled and dressed miniature pies - 12

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BEVERAGES

Beverage service is based on one hour, unless otherwise noted. Service is subject to additional service fees if over one hour. Beverage service can be based on consumption, and will require a dedicated attendant at current hourly attendant fees.

CONTINUOUS BEVERAGE SERVICE (4-HOURS) - 14 PER PERSON

Assorted Sodas
Bottled Water
Assorted Fruit Juice

A LA CARTE OPTIONS

Freshly Brewed Coffee or Hot Tea - 48 per gallon (3 gallon minimum)
Hot Chocolate - 48 per gallon (3 gallon minimum)
Lemonade - 36 per gallon (3 gallon minimum)
Iced Tea - 36 per gallon (3 gallon minimum)
Bottled Tea - 96 per case
Assorted Fruit Juice - 96 per case
Assorted Sodas - 96 per case
Bottled Water - 96 per case
5-Gallon Spring Water Jug - 45 each
Nespresso Pods - 64 per box of 8 pods
Keurig K-Cups - 48 per box of 12
22 lb. Bagged Ice - 10 each

EQUIPMENT RENTAL OPTIONS

Mini Fridge Rental - 50 per day | requires electric
Single Door Reach In Refrigerator Rental - 150 per day | requires electric
Double Door Reach In Refrigerator Rental - 250 per day | requires electric
Nespresso Machine Rental - 50 per day | requires electric
Keurig Rental - 25 per day | requires electric
Water Cooler Rental - 50 per day | requires electric
Ice Chest Rental - 150 per day | requires electric
Bourbon Barrel Rental - 75 per day
Freezer Rental - 150 per day | requires electric

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BAR SELECTIONS

Beverages are billed on consumption, unless otherwise noted.

1,500.00 minimum required for all hosted bar services.

All bar cash bar services are credit card only, unless specifically requested.

All alcohol must be purchased through Levy and served by a Levy certified bartender.

PLATINUM BAR

Cocktails - 10.00
Wines by the Glass - 10.00
Imported & Craft Beers - 9.00
Domestic Beer - 8.00
Bottled Water - 4.00
Soft Drinks - 4.00
Assorted Juices - 4.00

DELUXE BAR

Cocktails - 9.00
Wines by the Glass - 9.00
Imported & Craft Beers - 9.00
Domestic Beer - 8.00
Bottled Water - 4.00
Soft Drinks - 4.00
Assorted Juices - 4.00

BOURBON TASTINGS

Tasting of Kentucky Bourbons, 3 bourbon selections, 1 oz pour each
26.00 per person

BARTENDER STAFFING

150.00 per bartender. 1 bartender required per 100 guests. Billed in 2 hour increments.



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POLICY GUIDELINES

Exclusivity - Levy Restaurants is proud to be the exclusive provider for all food and beverage services at the Kentucky Exposition 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 restaurants 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.

Outside Food and Beverage - All on-site food and beverage items must be purchased through Levy. No food and 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.

Cancellations - Any event called within (30) thirty days prior to the event will incur 100% of the estimated charges; an event is classified as a show, convention, conference or meeting that is open to the public and/or for private attendance only. 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 23% service charge and applicable state sales tax. Prices are subject to change without notice; 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. A \$150.00 service fee will be charged for any group under 25 guests. A \$150.00 fee will be added to all pop up events that place orders 3 business days prior to group arrival. Menu selection for pop-up events will be decided by Levy Convention Centers.

Linen - Levy provides house linen for most food and beverage events. 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 opt to rent linen and napkins through another source, any returns and charges associated with the rental are the sole responsibility of the client along with receiving and returning linens unless approved in writing prior to the event.

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, addendum 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 revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

Payment - We will not commence services 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. Outstanding event 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 clients cancellation.

Event Timeline - Prices are based on two-hour meal services. Additional service times may be subject to additional fees. Should event start or end times deviate more than 30 minutes from contracts times, additional labor fees may apply. All Chef's Table services are limited to two hours to ensure food quality.

POLICY GUIDELINES (CONTINUED)

Guarantees - A guaranteed number of attendees/quantities of food are required 7 business days prior to the first date of catering services. 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 as able. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase. All groups over 1,000 guests require an initial guarantee 30 days prior to the event and final guarantees must be received 7 business days prior to the event. Client agrees that there will be no reduction in the event price if less than the guaranteed attendance are present at the event.

Room Set - Meal services will require access to the assigned location with no less than 2 hours prior to the scheduled start time. This timeframe will be used to set all contracted product and equipment. If less than 2 hours is available to set the function space, additional labor fees will be applied at a rate of \$150 per staff member, per 100 guests. For example, a plated meal for 1,000 will require 10 extra staff members to set the room in less than 2 hours. Standard room sets for meal services is rounds of 8. Room sets for anything below will be subject to additional labor.

China Service & Sustainability - All plated meal functions include standard China services. All other services include biodegradable disposable ware. If China services is preferred for meal functions, the fee is \$4.00 per person, per meal service. If China is preferred for beverage functions, the fee is \$3.00 per person, per beverage service.

Menu Selections and Standards - Menu selections and other details pertinent to your functions 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. Your catering sales manager can assist with menus for smaller groups. Menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count. A maximum of 3 entree options, including vegetarian selection, will be permitted for all plated menus. For plated meals with more than one entree selection, the price for the meal will be determined by the highest priced entree. Group is required to denote entree selections with place cards and it is the client's responsibility to provide and place individual cards at each place setting. The kitchen will prepare a maximum of 5% over guarantee, not to exceed 30 meals. Events requiring pre-set food: the guarantee number will be equal to the set number. Changes made to menu selections less than 30 days prior to the event are subject to approval by Levy Convention Centers.

Bar Services - Levy Convention Centers is the exclusive provider for alcohol services at the Kentucky Exposition Center. For all events with alcohol services, a Levy Certified Bartender is required. Alcohol cannot be brought into or removed from the exposition center. Bartender fees are additional to all beverage pricing and are charged at a rate of \$150 per bartender with a minimum billable time of 2 hours. The recommended service ratio for bar service is 1 bartender per 100 guests. Cash bar services are subject to a \$1,500 minimum in retail sales. A variance in actual sales that does not meet the required revenue will be charged to the event invoice. Labor fees for bartenders are separate fees from minimum sales requirements and are static.

GENERAL INFORMATION

Company Name _____

Address _____

City _____ State _____ Zip _____

Phone _____ E-mail _____

Fax _____

EVENT INFORMATION

Name of Show _____ Event Date _____

Person Ordering _____

Phone _____ Cell Phone _____

Email _____ Fax _____

Booth/Room _____ Facility/Hall _____ Guest Count _____

Delivery Time _____ Clean Up Time _____

On-Site Contact _____ Cell Phone _____

PLEASE REMIT ALL ORDERS TO LEVY AT KENTUCKY EXPOSITION CENTER

DEADLINE

All orders must be received 10 days prior to the first event day.
All orders received after the deadline are subject to a \$150 late fee and restricted menu access.

CREDIT CARD AUTHORIZATION FORM

AmEx _____ Visa _____ MasterCard _____

CARD HOLDER'S NAME _____

CREDIT CARD # _____

EXPIRATION _____

SIGNATURE _____

PLEASE REMEMBER

- No food or beverage is to be brought into the Kentucky Exhibition Center for any purpose without the consent of Levy.
- All orders must be paid for in advance of delivery to booth or order will not be processed.
- Customer must either fax or e-mail order with signature of cardholder.
- Full cancellation of an order must be made 7 business days prior to the delivery date or full charges will incur. Cancellation of special order items is not permitted once the order has been placed.
- No orders will be taken onsite during the event.

