



CATERING MENU

Welcome

We are excited to host you at Kentucky Exposition Center, the premier convention facility in North America. Being immersed in a foodie city like Louisville, our culinary team is committed to bringing forward the vibrant flavors found throughout the many iconic neighborhoods to create an authentic experience for guests. Our Executive Chef and team celebrate the diversity of the city and continue to build local partnerships to provide a best-in-class experience for every event.

GREEN COMMITMENTS



Hyper-local sourcing; utilizing over 6,000 pounds of farm-to-table produce annually from Rooftop Garden and new indoor hydroponic garden growing fresh herbs and edible flowers



We exclusively use disposables made from 100% BPI-certified compostable, plant based materials.

ON THE MENU

MADE TO ORDER MORNINGS	3
PLATED BREAKFASTS	5
BREAKS & REFRESHMENTS	6
"FLAVORS OF' EXPERIENCES – DAY TO NIGHT.....	7
DAY TO NIGHT EXPERIENCES	8
BOXED LUNCHESES	10
DAY TO NIGHT PLATED EXPERIENCES	11
RECEPTION HORS D'OEUVRES.....	12
DISPLAY STATIONS	13
DAY & NIGHT THEMED CHEF TABLES.....	15
BARS	16
WINE	17
OVG HOSPITALITY POLICIES.....	18



MADE-TO-ORDER MORNINGS

Minimum of 25 guests. Prices do not include taxes and administrative fees.
For parties of less than 25 guests a \$45 attendant fee will apply.

SUNRISE ON THE RIVER 29.00 PER PERSON

- fresh orange juice
- whole seasonal fruit
- assorted fresh baked muffins, breakfast breads, pastries, butter and preserves V
- assorted breakfast cereals and milks V | VG | GF options
- scrambled eggs V | GF
- breakfast potatoes VG | GF | DF
- applewood smoked bacon GF | DF
- freshly brewed regular and decaffeinated coffee, herbal tea selection

WAKE UP LOUISVILLE..... 29.00 PER PERSON

- fresh orange juice
- sliced seasonal fruit
- assorted fresh baked muffins, breakfast breads, pastries, butter and preserves V
- cage-free scrambled eggs with cheddar cheese GF
- grilled ham steaks
- chessey hash brown casserole
- freshly brewed regular and decaffeinated coffee, herbal tea selection

DOWNTOWN SWEET HEAT 31.00 PER PERSON

- fresh orange juice
- whole seasonal fruit
- assorted fresh baked muffins, breakfast breads, pastries, butter and preserves V
- cream cheese and berry stuffed French toast
- grilled spicy italian sausage
- poblano sweet potato hash
- freshly brewed regular and decaffeinated coffee, herbal tea selection

MADE-TO-ORDER MORNINGS

Minimum of 25 guests. Prices do not include taxes and administrative fees.

CUSTOM BREAKFAST EXPERIENCE

18.00 PER PERSON

assorted fresh baked muffins, breakfast breads, pastries, butter and preserves,
freshly squeezed orange juice, freshly brewed regular and decaffeinated coffee, herbal tea selection

ADD YOUR FAVORITE ITEMS TO YOUR CUSTOM BREAKFAST EXPERIENCE

BAKE SHOP

5.00 PER PERSON, PER SELECTION

47.00 PER DOZEN, PER SELECTION

bagels, cream cheese, peanut and almond butter V
Krispy Kreme Donuts
breakfast breads V

BREAKFAST SANDWICHES & WRAPS

8.00 PER PERSON, PER SELECTION

90.00 PER DOZEN, PER SELECTION

egg, chicken sausage, cheddar, English muffin
egg, smoked ham, Swiss cheese, English muffin
vegan egg and sausage, maple glaze, English muffin VG
egg, Kentucky Country ham, cheddar cheese, flour tortilla
egg whites, spinach, tomato jam, wheat tortilla V
egg, chorizo, jack cheese, salsa, flour tortilla
salmon, cream cheese, capers, red onions, bagel
vegan cream cheese, cucumber, tomato, red onion,
sprouts, gluten-free bagel VG | GF

ELEVATE WITH CHEF ACTION STATIONS

13.00 PER PERSON, PER SELECTION

eggs cooked to order, omelette action station
pancake and waffle griddle action station

BREAKFAST ESSENTIALS

CHOOSE TWO – 10.00 PER PERSON

CHOOSE THREE – 13.00 PER PERSON

whole seasonal fruit
sliced seasonal fruits and berries
steel cut oatmeal, toppings V | GF
assorted cereals and milks V | VG | GF options
yogurt and berry parfaits V
overnight oats with seasonal fruit V | GF

BREAKFAST ESSENTIALS II

CHOOSE TWO – 12.00 PER PERSON

CHOOSE THREE – 14.00 PER PERSON

scrambled eggs V | GF
ham, cheese, spinach scramble
Garden vegetable frittatas V | GF
Garden "Just Egg" frittatas VG | GF
three cheese and herb quiche V
French toast casserole with maple syrup V
pork sausage links
chicken sausage patties
applewood smoked bacon
breakfast potatoes VG | GF | DF
hash browns VG | GF | DF
cheesy hash brown casserole

*in season vegetables used

PLATED BREAKFASTS

Served with assorted breakfast pastries, butter and preserves, freshly squeezed orange juice, freshly brewed regular and decaffeinated coffee.

Minimum of 25 guests or additional services fees may apply.

Prices do not include taxes and administrative fees.

CLASSIC BREAKFAST GF option

27.00 PER PERSON

fluffy scrambled eggs
applewood smoked bacon
pork sausage

CINNAMON FRENCH TOAST V option

27.00 PER PERSON

brioche soaked in cinnamon-sugar custard overnight,
baked with walnut and brown sugar topping
vanilla infused maple syrup
breakfast sausage

LOUISVILLE-STYLE EGGS BENEDICT

29.00 PER PERSON

poached eggs, smoked turkey,
toasted English muffin with morney style sauce and
tomato jam

VEGAN BREAKFAST STRATA VG

29.00 PER PERSON

sourdough bread, silken tofu, kale, vegan sausage and
cheese, mushroom, onion, bell pepper
seasonal fresh berries and coconut yogurt



BREAKS & REFRESHMENTS

Prices do not include taxes and administrative fees.

KENTUCKY BREAK

20.00 PER PERSON

warm pretzel sticks with beer cheese dip
fruit skewers with yogurt and local honey
bourbon balls
pimento cheese filled croissants
bourbon bacon trail mix

A LA CARTE

BAKE SHOP

PRICED PER DOZEN

assorted scones, sweet and savory V	36.00
bagels with toppings V	40.00
pound cake slices, assorted flavors V	36.00
warm cookies, chocolate chunk, peanut butter, sugar V GF option	38.00
brownies and blondies V	38.00
cupcakes, assorted flavors V	42.00

SWEET SHOP

PRICED PER DOZEN

assorted candy bars, M&M, Snickers, Kit Kat V GF	42.00
local chocolate candy bars V	45.00

SAVORY

PRICED PER DOZEN

kettle chips VG DF	36.00
granola bars V VG GF options	35.00
mini pretzels V	27.00
signature snack mix V	36.00
local popcorn, various flavors V GF	45.00
fresh popped popcorn VG GF DF option	26.00
nuts, assorted VG GF DF	31.00

HEALTHY

PRICED PER PERSON, MINIMUM 25

build your own trail mix bar V	9.00
yogurt parfait bar V	9.00
sliced seasonal fruit and berries	11.00
veggie crudite and dip V VG GF option	11.00

ALL NATURAL FRUIT WATERS

53.00 PER (3) GALLONS, PER SELECTION

strawberry basil
citrus mint
cucumber and apple
peach and ginger

BEVERAGES

PRICED PER DOZEN

soft drinks	44.00
flavored sparkling water	44.00
still bottled water	44.00
cold brew	53.00
iced tea, various flavors	44.00
pressed juices	58.00

BEVERAGES BY THE GALLON

freshly brewed regular and decaffeinated coffee, herbal tea selection	63.00
Starbucks coffee	72.00
orange, apple, cranberry juice	53.00
iced tea	47.00
lemonade	47.00

“FLAVORS OF” EXPERIENCES

DAY TO NIGHT

CHEF'S TABLE INSPIRED BY THE FLAVORS OF THE WORLD.
Minimum of 25 guests. Prices do not include taxes and administrative fees.

TASTE OF LOUISVILLE

47.00 PER PERSON

KENTUCKY BIBB AND BERRY SALAD

tender bibb lettuce, shaved red onion fresh berries and raspberry vinaigrette

CUCUMBER TOMATO AND RED ONION SALAD

SOUTHERN FRIED CHICKEN WITH HOT HONEY

GRILLED SALMON

a herbacious chimmichurri, roasted asparagus and grape tomatos, garlic mashed potatoes, country beans

DERBY PIE

THE SOUTHEAST SEAS

45.00 PER PERSON

ASIAN PEAR AND DAIKON SALAD VG | GF | DF

sliced Asian pear, daikon radish, mixed greens, citrus-tamari vinaigrette

COLD SOBA NOODLE SALAD VG | GF

soba noodles, shredded carrots, bell peppers, scallions, sesame seeds, peanut-lime dressing

LEMONGRASS GRILLED CHICKEN BREAST GF | DF

mushrooms, bamboo sprouts

VEGETARIAN KIMCHI QUESADILLA V | GF | DF

red pepper tortilla, kimchi, sautéed mushrooms, cheese, gochujang dipping sauce

THE GREEK ISLES

44.00 PER PERSON

MIXED SALAD VG | GF | DF

baby lettuces, tomato, cucumber, tahini sauce

STUFFED PEPPERS WITH QUINOA AND FETA V | GF | NF

baked bell peppers, quinoa, spinach, feta, tomato sauce

ZA'ATAR CHICKEN GF | DF | NF

roasted za'atar seasoned chicken breast, lemon-herb couscous

MEDITERRANEAN SWEET POTATOES VG | GF | DF

roasted sweet potatoes, olive oil, garlic, herbs

GREEN BEANS ALMOND GREMOLATA V | GF | DF

steamed green beans with a zesty almond and citrus topping

LEMON OLIVE OIL CAKE V | GF | DF

GREEK YOGURT AND HONEY PANNA COTTA V | GF

THE LATIN COAST

45.00 PER PERSON

CITRUS GREENS VG | GF | DF

mixed baby greens, mango, pumpkin seeds, citrus vinaigrette

SPICY CORN AND BLACK BEAN SALAD VG | GF | DF

grilled corn, black beans, red bell peppers, jalapeños, lime-cilantro vinaigrette

SAFFRON CHICKEN BREAST GF | DF

grilled saffron and garlic chicken breast, caramelized onions

CHEESE AND SPINACH ENCHILADAS V

flour tortillas, cheese, spinach, verde sauce

CILANTRO LIME CAULIFLOWER RICE VG | GF | DF

MEXICAN CHOCOLATE MOUSSE V | GF | DF

PERUVIAN CARAMEL COOKIES V | GF

DAY TO NIGHT REFRESHERS

53.00 PER 3 GALLON

sparkling rosemary lemonade

cucumber-mint infused water

hibiscus iced tea



DAY TO NIGHT EXPERIENCES

Minimum of 25 guests. Prices do not include taxes and administrative fees.

“MAKE YOUR OWN” PERFECT PICNIC..... 40.00 PER PERSON

SELECT THE PERFECT PICNIC FROM COMFORTING CLASSICS TO LOCAL HIGHLIGHTS.

SALADS

CHOOSE TWO
ADD AN ADDITIONAL FOR 4.00 PER PERSON

SPECIALS

KENTUCKY BIBB AND BERRY SALAD
tender bibb lettuce, shaved red onion fresh berries and raspberry vinaigrette

CHINATOWN ASIAN SLAW VG | GF | DF
napa cabbage, red cabbage, carrots, green onions, sesame-ginger dressing

GOURMET DAILY SELECTIONS

MIXED SPINACH AND KALE SALAD VG | GF | DF
spicy sweet vinaigrette

QUINOA SALAD VG | GF | DF
quinoa, roasted sweet potatoes, dried cranberries, toasted walnuts, lemon-tahini dressing

RED POTATO SALAD
applewood bacon, scallions, grain mustard

VEGETABLE PASTA SALAD VG | DF
cavatappi, grilled vegetables, red wine vinaigrette

PERFECT PICNIC ACCOMPANIMENTS

assortment of kettle and baked chips V
assortment of cookies and brownies V

SEASONAL SOUP 8.00 PER PERSON
CHOOSE ONE
ADD AN ADDITIONAL FOR 2.50 PER PERSON

- white bean & kale VG | GF | DF
- tomato & roasted pepper V
- vegetarian miso noodle VG | GF | DF
- chicken & vegetable rice GF | DF
- vegan black bean VG | DF
- minestrone
- county chicken noodle

SANDWICHES

CHOOSE THREE
ADD AN ADDITIONAL FOR 5.00 PER PERSON

SPECIALS

ITALIAN SUB
Italian cold cuts, provolone, giardiniera, Italian dressing, crusty baguette

CHIPOTLE TOFU BANH MI VG | DF
chipotle-marinated tofu, pickled vegetables, cilantro, jalapeños, vegan chipotle mayo, soft hoagie roll

GOURMET DAILY SELECTIONS

GRILLED CHICKEN PESTO
grilled chicken, basil pesto, fresh mozzarella, arugula, sun-dried tomatoes, focaccia

BUFFALO CHICKEN CIABATTA
grilled buffalo chicken, blue cheese, lettuce, tomato, red onion, flour tortilla

SMOKED TURKEY AND CHEDDAR
smoked turkey, cheddar, lettuce, tomatoes, honey mustard, ciabatta roll

CUBAN
roast pork, ham, provolone, spicy pickles

CLASSIC REUBEN
corned beef, Swiss cheese, sauerkraut, Russian dressing, rye bread

MEDITERRANEAN VEGGIE WRAP V | VG option
hummus, cucumber, onion, kalamata olives, feta cheese, spinach, whole wheat wrap

CAPRESE PANINI V
fresh mozzarella, tomatoes, basil, balsamic glaze, ciabatta bread

This experience can also be created as a pack your perfect picnic with all selections pre-packaged for guests to create a picnic to-go.



DAY TO NIGHT EXPERIENCES

Minimum of 25 guests. Prices do not include taxes and administrative fees.

“MAKE YOUR OWN” BETTER BOWL..... 40.00 PER PERSON

GREENS VG | GF | DF

CHOOSE TWO

ADD AN ADDITIONAL FOR 3.00 PER PERSON

- mixed baby greens
- romaine lettuce
- iceberg
- baby spinach

PROTEINS DF

CHOOSE TWO

ADD AN ADDITIONAL FOR 5.00 PER PERSON

COLD

- grilled chicken
- roast sirloin of beef
- roast turkey
- applewood bacon

WARM

- bouyon beef
- herb roasted tofu & mushrooms VG
- BBQ pulled pork
- chicken souvlaki

GRAINS/NOODLES/PASTA VG | DF

CHOOSE TWO

ADD AN ADDITIONAL FOR 4.00 PER PERSON

COLD

- quinoa GF
- rice noodles GF
- orzo pasta

WARM

- rice GF
- brown rice GF
- couscous

TOPPINGS VG

CHOOSE FIVE

ADD AN ADDITIONAL FOR 3.00 PER PERSON

- shredded carrots
- cucumbers
- kalamata olives
- grape tomatoes
- sweet peppers
- edamame
- red peppers
- cauliflower
- black olives
- red onions
- black beans
- chopped eggs
- croutons

CHEESE V | GF

CHOOSE TWO

ADD ADDITIONAL FOR 3.00 PER PERSON

- blue cheese
- jack cheese
- cheddar cheese
- feta cheese
- parmesan cheese

DRESSINGS

CHOOSE TWO

ADD ADDITIONAL FOR 2.00 PER PERSON

- blue cheese V
- Caesar dressing V | GF
- buttermilk ranch V
- tamari citrus vinaigrette VG | GF
- balsamic vinaigrette VG | GF
- honey dijon vinaigrette GF
- red wine vinaigrette V | GF



BOXED LUNCHES

Prices do not include taxes and administrative fees.

BOXED LUNCHES

29.00 PER PERSON

Each box includes individual bag of chips, whole seasonal fruit and cookie.

Minimum of 12 order per selection.

Maximum of two selections for groups of 25 or less.

Maximum of three selections for groups of more than 26.

GRILLED CHICKEN PESTO

grilled chicken breast, fresh mozzarella, sun-dried tomatoes, arugula, basil pesto, ciabatta roll

HAM & PEPPER JACK

smoked ham, pepper jack cheese, jalapeño aioli, arugula, soft pretzel roll

ITALIAN ROAST BEEF

shaved roast beef, provolone cheese, roasted red peppers, arugula, red wine vinaigrette, focaccia roll

ROASTED VEGETABLE ^v

roasted bell peppers, zucchini, eggplant, red onion, fresh mozzarella, basil pesto, focaccia bread

THE TURKEY CLUB

smoked turkey, bacon, avocado, lettuce, tomato, mayonnaise, toasted sourdough bread

SPICY VEGGIE WRAP ^{vc}

spicy tofu, sautéed mushrooms, bell peppers, onions, jalapeño vinaigrette, vegan wrap

THE HUMMUS WRAP ^v

hummus, roasted red peppers, cucumber, tomato, red onion, mixed greens, tzatziki sauce, spinach wrap

COBB SALAD ^{GF}

grilled chicken breast, avocado, bacon, hard-boiled eggs, tomatoes, blue cheese crumbles, mixed greens, ranch dressing

THE ITALIAN

prosciutto, capicola, salami, ham, arugula, red pepper, mustard, provolone on focaccia

ROAST TURKEY CAPRESE PASTA SALAD

rotini pasta, cherry tomatoes, fresh mozzarella, basil pesto, mixed greens, balsamic glaze

MEDITERRANEAN CHICKPEA SALAD ^v | ^{GF}

chickpeas, cucumbers, tomatoes, red onion, kalamata olives, feta cheese, mixed greens, lemon vinaigrette

SMOKED CHICKEN CAESAR SALAD

baby romaine, focaccia, croutons, shaved romano, creamy caesar dressing

DAY TO NIGHT PLATED EXPERIENCES

Minimum of 25 guests. Prices do not include taxes and administrative fees.

SALAD STARTER

CHOOSE ONE

BABY LETTUCE SALAD V

6.00 PER PERSON

baby lettuce, tomatoes, cucumber, carrot, ranch dressing

KALE CAESAR SALAD V

8.00 PER PERSON

crisp romaine and fresh kale, shaved parmesan, garlic croutons, Caesar dressing

ARUGULA, ROAST FENNEL, ENDIVE SALAD V | GF

9.00 PER PERSON

goat cheese, house-made citrus vinaigrette

SPINACH APPLE SALAD V | GF

9.00 PER PERSON

walnuts, chevre cheese, red onions, house-made cider vinaigrette

DESSERT

CHOOSE ONE

PISTACHIO & RICOTTA TART VG

8.00 PER PERSON

CHOCOLATE MOUSSE CAKE VG

7.00 PER PERSON

CHOCOLATE HAZELNUT TORTE V

8.00 PER PERSON

HONEY & BERRIES PANNA COTTA V | GF

7.00 PER PERSON

BLUEBERRY & LEMON CHEESECAKE V

8.00 PER PERSON

FLOURLESS CHOCOLATE TORTE WITH WILD

STRAWBERRY SAUCE GF

8.00 PER PERSON

DAY TO NIGHT REFRESHERS

iced tea 4.00 PER PERSON

soft drinks or bottled water 4.00 EACH

freshly brewed regular and decaffeinated coffee,

and herbal tea selection are included.

ENTRÉES

CHOOSE ONE | CHOOSE TWO FOR AN ADDITIONAL \$9 PER PERSON

LUNCH ENTRÉES

LEMON GARLIC CHICKEN BREAST GF | DF

30.00 PER PERSON

roasted potatoes, seasonal vegetables, lemon jus

ASIAGO CRUSTED CHICKEN BREAST DF

32.00 PER PERSON

creamy ditalini pasta, roast red pepper coulis, grilled asparagus

MERLOT BRAISED SHORT RIBS GF

36.00 PER PERSON

creamy gorgonzola orzo, grilled asparagus

BOURBON MAPLE PORK TENDERLOIN GF | DF

34.00 PER PERSON

sweet potato corn hash, cardamom apple compote

SWEET CHILI GLAZED GRILLED SALMON DF

35.00 PER PERSON

stir fried vegetables, jasmine rice

VEGAN SPAGHETTI SQUASH VG

31.00 PER PERSON

plum tomato, fresh basil, grilled asparagus, Italian parsley

LUNCH SALAD ENTRÉES

GREEN GODDESS CHICKEN ENTREE SALAD GF

38.00 PER PERSON

lemon grilled chicken, arugula, kale, spinach, fennel, yellow beets, cherry tomatoes, grains, green goddess vinaigrette

SALMON NICOISE ENTREE SALAD GF | DF

41.00 PER PERSON

grilled salmon, haricot verts, fingerling potatoes, cucumbers, tomato, olive, egg, champagne vinaigrette

DINNER ENTRÉES

CHICKEN PROVENCAL

50.00 PER PERSON

ratatouille, chive whipped potatoes, tomato basil sauce

GRILLED NEW YORK STRIP STEAK

59.00 PER PERSON

roast garlic whipped potato, seasonal vegetables, merlot demi-glace

GRILLED KENTUCKY CIDER MUSTARD PORK CHOP GF

56.00 PER PERSON

braised apple cabbage, whole grain mustard sauce,

mashed potato, seasonal vegetables

PAN SEARED MAHI MAHI

54.00 PER PERSON

creamy cheddar grits, stewed spinach and leeks, spicy

BBQ butter

PORTABELLA MUSHROOM NAPOLEON V | GF

46.00 PER PERSON

grilled squash, carrot, portabella mushroom, peppers,

roast red bell pepper coulis, goat cheese

BOURBON SMOKE SHORT RIB

59.00 PER PERSON

anna potatoes and grilled asparagus

PECAN CRUSTED CHICKEN WITH MAPLE BOURBON

BUTTER

56.00 PER PERSON

wild rice pilaf and garlic french beans

RECEPTION HORS D'OEUVRES

Ordered in multiples of 25. Prices do not include taxes and administrative fees.



POULTRY

ancho chicken and jack cheese quesadilla	4.00
avocado crema	
classic buffalo wing GF	4.00
blue cheese and ranch	
coconut curry chicken satay GF DF	4.50
sweet chili sauce	
crispy chicken biscuit, butter pickle slice	5.00
honey mustard	
hot brown poppers	5.00
turkey, bacon and morney breaded fried and served with tomato jam	

PORK

pulled pork slider.....	5.00
sweet BBQ sauce, crispy fried onions	
sweet and sassy pork on bao (steamed).....	5.50
pickled vegetables	
fennel sausage stuffed mushroom GF DF	4.00

SEAFOOD

sesame seared tuna wonton DF	6.00
crab cake, lemon aioli DF	7.00
chili-garlic shrimp satay GF DF.....	6.00
lime and mint sauce	
bloody Mary shrimp shot GF DF	6.00

BEEF

mini cheeseburger, American cheese	5.00
hoisin short rib satay GF DF.....	5.50
sweet chili garlic	
mini Kentucky Expo dogs	4.50
all beef dogs topped with bourbon bacon onion relish	
mini cheesesteaks.....	5.00
peppers, onions	

VEGETARIAN v

vegetable spring roll, sweet chili sauce DF	5.00
spinach and parmesan risotto	
stuffed mushroom GF	4.00
veggie slider, house made tomato jam DF	5.00
tomato basil crostini DF.....	5.00
whipped ricotta with olive tapenade crostini	5.00
spinach and mushroom quesadilla, pico de gallo	4.50
caprese skewer, balsamic reduction GF	5.00

VEGAN vG

edamame pot sticker GF DF.....	5.00
carrot muhamarra on English cucumber GF DF.....	5.00
Caribbean risotto cake DF	5.00
mushroom empanada DF.....	5.00

DISPLAY STATIONS

Priced to serve 25 guests.
Prices do not include taxes and administrative fees.

ARTISANAL CHEESE & CHARCUTERIE DISPLAY 338.00
artisanal cheeses, imported prosciutto, salami, sweet and hot sopressata, and capicola served with pickled vegetables, local breads, flavored olive oil

INTERNATIONAL CHEESE DISPLAY V 293.00
chef's selection of cheeses
served with wildflower honey, fresh seasonal berries,
dried fruit garnish, sliced breads, crackers, and flat breads

HUMMUS TRIO VG | DF 203.00
traditional lemon and garlic, white bean and basil, and edamame hummus
served with fresh cut vegetables and pita chips

GARDEN FRESH CRUDITÉ V | GF 248.00
fresh cut vegetables, buttermilk ranch dip

SEASONAL FRUIT V | VG | GF option 248.00
sliced seasonal fruit and berries

CARVING STATIONS

Priced to serve 25 guests.
Carver fee additional 203.00 per four hour shift.
Prices do not include taxes and administrative fees.

CARVED BLACK PEPPER NEW YORK STRIP LOIN 315.00
creamy horseradish sauce, spicy pepper relish,
caramelized balsamic onion compote, petite butter rolls

CARVED ROAST TURKEY BREAST 266.00
herb aioli, cranberry chutney, sweet bbq sauce, petite butter rolls

PLANT STRONG WELLINGTON CARVERY 266.00
seasoned plant based protein with a wild mushroom medley
wrapped in puff pastry
served with dairy free cream spinach and roasted butternut squash

MOSQUITO TENDERLOIN OF BEEF 360.00
three onion au jus and garlic rolls

ROSEMARY CRUSTED PORK LOIN 270.00
apple mustard on potato rolls

**BOURBON SMOKED BEEF BRISKET
OVER FRIED GREEN TOMATOES** 270.00



DISPLAY STATIONS

Ordered in multiples of 25. Prices do not include taxes and administrative fees.



DESSERT DISPLAYS

ASSORTED MINI DESSERTS 203.00
chocolate truffles and Kentucky bourbon balls

HAND DIPPED EHLERS ICE CREAM BAR 270.00
Server attendant fee additional 225.00 per four hour shift.

ASSORTED BAR STATION..... 203.00
lemon bars, blondie bars, brownies

CUPCAKE TOWER V203.00
assorted flavors

CHOCOLATE & CANDY SHOP V 158.00
chocolates, mini chocolate desserts, candy jars

IN FULL COLOR
Ask about cupcakes and candies in your event colors.



DAY TO NIGHT THEMED CHEF TABLES

Minimum of 25 guests. Prices do not include taxes and administrative fees.

THE TAILGATE

38.00 PER PERSON

ENTREES

CHOOSE TWO

ADD AN ADDITIONAL FOR 6.00 PER PERSON

beer braised sausages GF | DF
grilled all beef kosher dogs GF | DF
fire grilled hamburgers GF | DF
plant based protein burgers VG | GF | DF
BBQ grilled chicken breast GF | DF
all served with toasted buns and traditional accompaniments

SIDE PLATTERS

CHOOSE THREE

ADD AN ADDITIONAL 4.00 PER PERSON

Kentucky coleslaw V | GF | DF
pickled cucumber & onions VG | GF | DF
macaroni salad V
potato salad V
smoked baked beans V
sweet & sour Yukon potatoes V | GF
gold potatoes V | GF
corn cobettes VG | GF | DF
green beans & crispy onions VG | GF | DF

DESSERT

CHOOSE TWO

ADD AN ADDITIONAL 4.00 PER PERSON

chocolate chunk cookies V
sweet potato bread pudding V
double fudge brownies and blondies V
assorted dessert bars V
mini cheesecakes bites V

LATIN/CARIBBEAN BBQ

42.00 PER PERSON

ENTREES

CHOOSE TWO

ADD AN ADDITIONAL FOR 8.00 PER PERSON

beef short rib birria, chipotle chili braised short rib
mojo citrus chicken, citrus marinated grilled chicken,
peppers and onions DF
pernil, slow roasted pork with garlic GF | DF
tacos piscado, cilantro, jalapeño, lime grilled tilapia GF | DF
tinga de res, braised beef brisket, tomatillo-habanero salsa,
cilantro slaw, pickled red onion GF | DF
"firecracker" vegetarian fajitas, seasoned vegetables,
tortillas DF

SIDE PLATTERS

CHOOSE THREE

ADD AN ADDITIONAL 4.00 PER PERSON

black bean and roasted corn salad VG | GF | DF
Latin chopped salad, cilantro vinaigrette VG | GF | DF
stewed cumin scented black beans VG | GF | DF
cilantro lime rice VG | GF | DF
corn elote with queso fresco GF

DESSERT

CHOOSE ONE

ADD AN ADDITIONAL 4.00 PER PERSON

tequila-lime cheesecake V
tres leche cake V
caramel flan V | GF
cinnamon sugar churros, chocolate, and caramel sauces V



BARS

CONSUMPTION HOSTED BARS

Bar service includes standard mixers. Bartender fee additional 203.00. One bartender required per 100 guests. Prices do not include taxes and administrative fees.

PREMIUM SPIRITS

- 13.00 PER DRINK
- Maker's Mark Bourbon
- Crown Royal Whisky
- Johnny Walker Black Scotch
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Rum
- Don Julio Blanco Tequila

DELUXE SPIRITS

- 11.00 PER DRINK
- Bullet Bourbon
- Jack Daniel's Whiskey
- Johnny Walker Red Scotch
- New Amsterdam Vodka
- Beafeater Gin
- Cruzan Rum
- Jose Cuervo Especial Tequila

PREMIUM WINES

- 10.00 PER GLASS
- La Marca Prosecco
- Meiomi Chardonnay
- Crgich Hills Estate Sauvignon Blanc
- Ramsay Cabernet Sauvignon

DELUXE WINES

- 10.00 PER GLASS
- Black Ridge Chardonnay
- Tom Gore Sauvignon Blanc
- TRIM Cabernet Sauvignon
- BV Coastal Merlot

DOMESTIC BEERS

- 9.00 EACH
- Bud Light
- Budweiser
- Michelob Ultra
- Bud Light Next

IMPORTED BEERS

- 9.00 EACH
- Heineken
- Corona
- Estrella Jalisco

CRAFT BEERS

- 9.00 EACH
- Goose Island IPA
- Goose Island Honkers Ale

HARD SELTZERS

- 9.00 EACH
- White Claw, assorted flavors

NON-ALCOHOLIC BEVERAGES

- 4.00 EACH
- bottled water
- soft drinks
- juices

PACKAGE HOSTED BARS

Bar service includes standard mixers. Bartender fee additional 338.00. One bartender required per 100 guests. Prices do not include taxes and administrative fees.

PREMIUM BAR PACKAGE

premium spirits, premium wines, domestic beers, imported beers, craft beers, hard seltzers, non-alcoholic beverages

TWO HOUR PACKAGE	35.00 PER PERSON
THREE HOUR PACAKGE	44.00 PER PERSON
ADDITIONAL HOURS AVAILABLE	

DELUXE BAR PACKAGE

deluxe spirits, deluxe wines, domestic beers, imported beers, non-alcoholic beverages

TWO HOUR PACKAGE	29.00 PER PERSON
THREE HOUR PACAKGE	40.00 PER PERSON
ADDITIONAL HOURS AVAILABLE	

WINE

Priced by the bottle.

Prices do not include taxes and administrative fees.

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO Italy	62.00
MOËT & CHANDON Champagne, France	90.00
VEUVE CLICQUOT BRUT Champagne, France	180.00

ROSÉ

FORTE DE CEGO Portugal	45.00
------------------------------	-------

PINOT GRIGIO

VILLA PUCCINI Italy	50.00
SANTA MARGHERITA Italy	83.00

CHARDONNAY

BLACK RIDGE California	45.00
MEIOMI California	50.00
SONOMA-CUTRER California	81.00
STAG'S LEAP KARIA California	81.00

SAUVIGNON BLANC

TOM GORE California	45.00
GRGICH HILLS ESTATE California	63.00
STAG'S LEAP AVETA California	72.00

CABERNET SAUVIGNON

TRIM California	45.00
RAMSAY California	59.00

PINOT NOIR

VALLEY OF MOON California	83.00
ERATH Oregon	95.00

MERLOT

BV COASTAL California	45.00
-----------------------------	-------



POLICIES

FOOD & BEVERAGE POLICIES

Oak View Group Hospitality is the exclusive food & beverage provider for the Kentucky Exposition Center. No food or beverage of any kind will be permitted to be brought into the venue by the patron or patron's guests or invitees without prior written approval from the General Manager (Christina Montanaro). Food & Beverage items may not be taken off the premises. Your OVG Catering Manager can assist with all your food and beverage needs, including:

- Menu selection, pricing, and presentation
- Specialty food service for exhibitors
- Concessions in the main concourse and exhibit halls
- Exhibitor booth catering
- Banquet catering
- Alcohol sales and service
- Product sampling

MENU SELECTIONS

As the exclusive caterer of Kentucky Exposition Center, the hospitality team is committed to the highest standards of quality and service. Menus are designed to deliver a culinary experience highlighting regional dishes, fan classics, and local favorites. Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food events must be finalized (2) weeks prior to the event.

BEVERAGE SERVICE

The hospitality team offers a complete selection of beverages to complement your function. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager. In compliance with state and city liquor laws, we reserve the right to ask patrons for proper identification for alcoholic beverage service, and we reserve the right to refuse alcohol service to intoxicated or underage guests.

DIETARY CONSIDERATIONS

The hospitality team is happy to address special dietary requests for individual guests with a 96-hour advance notice.

ALLERGEN NOTICE

We take great care to accommodate dietary needs and strive to provide a safe and enjoyable experience for all guests. While we follow best practices to minimize cross-contact, we cannot guarantee that any item is completely free of allergens due to shared preparation environments and equipment. Please inform your hospitality sales

representative in advance of any food allergies so we can best serve you and your guests.

MANAGEMENT CHARGE & TAXES

Please note that all catered events are subject to a 24% Management Charge and 6% Sales Tax. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a gratuity. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

GUARANTEES

A final guarantee of attendance is required (7) working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify the hospitality team of the exact count of each item (7) working days prior to the event. Billing will be based on either your minimum guarantee (even if fewer guests attend) or the actual guest count, whichever is greater. All catered functions at Kentucky Exposition Center will require a minimum attendance of 25 guests. If your event does not meet this requirement, please consult with the Catering Manager.

BILLING

A 50% deposit may be due with the return of the signed agreement. All events require a pre-client information form with a credit card information on file and returned with the signed contract. All incidentals billed during the event are due at the conclusion of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the balance.

CANCELLATION

In the event of a cancellation prior to two weeks before the event, 50% of the estimated charges may be due. Cancellation of food functions must be sent by e-mail or in writing to your hospitality sales representative. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet event order(s) or signed agreement, whichever is the larger of the two.