







ROOM RENTAL FEES

Bourbon Barrel Loft \$700.00

Bourbon Barrel Loft (8AM-4PM) = \$250.00

Room rental fee includes:

Tables, chairs, stemware, flatware, gold or white linens for round tables, non alcoholic beverages, cake cutting fee, flowers, center pieces, set up fee, cleaning fee.

Terms & Agreements

- ◆ To confirm your reservation a deposit in the amount of the room rental fee will be required. All deposits are non-refundable.
- ◆ No outside food or alcohol is permitted (with the exception of desserts).
- ◆ All decorations, entertainment, music, room alterations etc. must be known in advance and approved.
- ◆ No glitter or confetti of any kind is permitted. Candles must have a base to catch any and all of the excess wax.
- ◆ Full balance must be paid at the conclusion of the event. BBC accepts: Visa, MasterCard, American Express & Discover & Checks \$50.00 return check fee.
- ◆ Final guest count is required 72 hours before your event. After final count is submitted you can increase the number but cannot decrease. Your final bill will be for the amount of guests originally agreed upon plus any additional guests in attendance.
- ◆ The company and or individual in charge of the event will be financially responsible for any damage done to the facility and for the conduct of your guests.
- ◆ The room rented must be vacated at scheduled end time. Time overages will result in additional hourly room charges.
- ◆ Room may be accessed no more than 3 hours prior to start time unless prior arrangement have been agreed upon.



2 LEVEL ONE ENTREES

\$20.00 PER GUEST

2 LEVEL TWO ENTRÉE

\$25.00 PER GUEST

2 LEVEL THREE ENTREES

MARKET PRICE

All prices are subject to change.

Add a Caesar or Bluegrass Salad
for additional \$5.00 per guest

Add a dessert for an additional
\$5.00 per guest

CHICKEN CHOICES

All chicken options are dependent on
what sides and types of chicken you
choose.

The choice of two entrées is our standard.
option You may add additional entrées
for an upcharge. Prices will vary with
types and levels.

Additional menu options are available.

Please request a Chef consultation.

RED MEAT CHOICES:

Level one....

Roast Beef, Flat Iron Steak, Flank Steak,
Meatloaf

Level two....

Sirloin, London Broil

Level three....

Ribeye, NY Strip, Beef Tenderloin

PORK CHOICES

Level one....

Glazed Ham, Smoked Pulled Pork

Level two....

Smoked Pork Loin, Spare or Baby
Back Ribs

Level three....

Pork Chops

FISH CHOICES

Level one....

Basa, Red Drum

Level two....

Salmon, Trout, Talapia

Level three....

Snapper, Halibut, Mahi Mahi, Crab,
Lobster

Beef Styles

- ◆ Pepper encrusted steak
- ◆ Mediterranean topped with artichokes, peppers and tomatoes
- ◆ Santa Fe style
- ◆ Steak topped with bleu cheese & haystack onions
- ◆ Porter Ribeye
- ◆ KY bourbon marinated
- ◆ Steak in a mushroom made mushroom madeira sauce
- ◆ Homemade meatballs –turkey option available
- ◆ Roast beef with au jus
- ◆ Country fried steak
- ◆ Beef Bourguignon
- ◆ Meatloaf
- ◆ Texas Briscuit
- ◆ Corn beef & cabbage

Pork Styles

- ◆ Marmalade glazed ham
- ◆ Country Ham
- ◆ Honey baked ham
- ◆ Apple glazed pork chop
- ◆ Grilled pork chop served with apples & yams
- ◆ Apricot mustard glazed pork chop
- ◆ Honey maple glazed pork chop
- ◆ Stuffed Pork Chop or Tenderloin – apples, raisins, walnuts, bleu cheese
- ◆ Bacon wrapped pork tenderloin
- ◆ Chipotle pork loin with black bean salsa
- ◆ Caribbean style pork loin
- ◆ Roasted pork tenderloin in fennel & rosemary
- ◆ Grilled pork kabobs with a spicy peanut sauce
- ◆ Smoked pulled pork
- ◆ Smoked spare or baby back ribs

Fish Styles

- ◆ Mesquite grilled with charred tomato butter sauce
- ◆ Seared Fillets with lemon dill butter topped with fennel, spinach, leeks
- ◆ Blackened with tequila lime sauce topped with peppers and onions
- ◆ Soy ginger sauce with Asian slaw
- ◆ Fillets topped with shrimp or crawfish etoufee
- ◆ Sweet and sour shrimp
- ◆ Gumbo
- ◆ Paella
- ◆ Crab Cakes with vegetables & rice topped with spicy remoulade

Chicken Styles

- ◆ Caribbean jerk breast with jalapenos and mango salsa
- ◆ Chicken Parmesan
- ◆ Chicken picatta in lemon caper sauce
- ◆ Herb Roasted 1/2 chicken
- ◆ Stuffed chicken—cordon blue or goat cheese with sundried tomato and basil
- ◆ Chicken Burritos
- ◆ Chicken cacciatore
- ◆ Creole chicken breasts
- ◆ Curry chicken breast
- ◆ Chicken marsala
- ◆ Chicken alfredo
- ◆ Buttermilk fried chicken
- ◆ Asian chicken skewers
- ◆ Chicken lasagna with

◆ Vegetarian & Gluten Free menus available upon request.

SIDE OPTIONS

VEGETABLE

Asparagus
Haricot Vert
Broccoli
Seasonal Vegetable Medley
Succotash
Roasted Baby Carrots
Cauliflower
Corn on the Cob
Coleslaw
Baked Apples
Brussel Sprouts
Grilled Peppers & Onions
Country Style Green Beans
Ratatouille
Grilled Cabbage
Zucchini & Squash

STARCH

Roasted New Potatoes
Roasted Fingerling Potatoes
Mashed Potatoes
Risotto
Cous Cous
Macaroni & Cheese
Cilantro Rice
Wild Rice
Warm Fingerling Potato
Salad
Sweet Potato Hash
Wiesenberger Grits
Creamy Polenta
Quinoa
Baked Beans

Please note; all vegetables are better in season.

APPETIZERS

HOT OPTIONS

- ◆ Jumbo Chicken Wings
- ◆ Sliders: Beef, Salmon, Crab Cake, Turkey Burgers, Spinach Burgers, Salmon Burgers
 - ◆ Fried Buttermilk Chicken Bites with assorted sauces
 - ◆ Jalapeno Poppers
 - ◆ Open faced BBQ Pork
 - ◆ Eggs Rolls with Plum Sauce
 - ◆ Meatballs: Teriyaki, Sweet & Sour, BBQ, Swedish
 - ◆ Stuffed Mushrooms: Sausage, Cheese, Crab
 - ◆ Skewers: Chicken, Beef, Tofu
 - ◆ Loaded Potato Skins
 - ◆ Local Sausage Platters: Italian, Andouille, Bratwurst
 - ◆ Mini Pizzas
 - ◆ Crab Cakes
 - ◆ Molten Brie in Pastry bowl with seasonal fruit
 - ◆ Empanadas: Smoked Pork, Beef, Spinach
 - ◆ Vegan Wings

APPETIZERS

COLD OPTIONS

- ◆ Assorted Finger Sandwiches or Pinwheels
- ◆ Smoked Salmon Endive with Cucumber Dill Sauce
 - ◆ Local Cheese Tray
 - ◆ Shrimp Cocktail
- ◆ Tortilla Rolls: Meats, Black Bean, Vegetable
 - ◆ Vegetarian Hummus Rolls
 - ◆ Black Bean Salsa with Tortilla Chips
- ◆ Tortellini Skewers with Pesto Parmesan Dip
- ◆ Endive with Apples, Bleu Cheese and Walnuts
 - ◆ Prosciutto & Pear Crostini
- ◆ Assorted Trays: Vegetable, Fruit, Deli, Cheese, Antipasto
- ◆ California Rolls with Rice, Avocado, Cucumber and Nori Sheet
 - ◆ Pretzel Bites with Beer Cheese

BUILD YOUR OWN BARS

- ◆ Sliders - Angus, Bison, Veggie, Lamb, Turkey Salmon
 - ◆ Nacho Bar
 - ◆ Baked Potato Bar
 - ◆ Mashed Potato Bar
- ◆ Gourmet Hot Dog, Bratwurst, Sausage

Hors' D'oeuvres

- ◆ Rolled oyster bites with BBC cocktail sauce
- ◆ KY bibb wrap with spicy tai beef and roasted peanuts
 - ◆ Country Ham wrapped asparagus
 - ◆ Crab cakes with spicy remoulade
- ◆ KY Bison tenderloin with BBC porter steak sauce
 - ◆ Lamb, Chicken, Pork, Beef, or Tofu Satay
- ◆ Sushi Rolls- Yellowfin Tuna, Salmon, California Rolls
 - ◆ Lamb burgers with mint aioli
- ◆ Local Cheese Plate with Maytag bleu cheese fondue and Blue Dog Bakery croutons
 - ◆ Burgoo Shooters with cornbread bites
- ◆ Country pate with apple sage yams and grilled baguette
 - ◆ Shrimp Cocktail
 - ◆ Grilled Lamb chop with olive tapenade
 - ◆ Deviled eggs topped with spoonfish cavier
 - ◆ Smoked salmon with endive with dill crème fraiche
- ◆ Country Ham with buttermilk biscuits and mango chutney
- ◆ Marinated mozzarella with sundried tomato & fresh rosemary
 - ◆ Trout Moose with grilled bread
- ◆ Smoked Pork loin sandwiches with Jamaican jerk mayo



