All continental breakfasts are served with chilled fresh orange juice, apple juice, cranberry juice, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Price is based on up to 1.5 hours of service.

Prices are subject to a sales tax of 6% and taxable service charge of 25%. All menus and prices are subject to change.

**THE SLUGGERS**
Seasonal Sliced Fruit and Berries  
Individual Strawberry, Vanilla, Blueberry Chobani Yogurts  
Granola, Dried Fruit  
Breakfast Breads, Muffins, Danish, Butter, Jams  
24 per person

**SPRING TRAINING HEALTHY START**
Seasonal Sliced Fruit and Berries  
Yogurt Trifle, Granola, Berries, Local Honey  
Seasonal Smoothie Shooter  
Hard Boiled Eggs, Seasoned Salt  
Whole Grain Bran, Carrot Raisin Flaxseed and Banana Nut Muffins  
Old Fashioned Oatmeal, Dried Fruit, Brown Sugar, Local Honey  
26 per person

**THE DOWNTOWN CONTINENTAL**
Seasonal Sliced Fruit and Berries  
Individual Strawberry, Vanilla, Blueberry Chobani Yogurts  
Granola, Dried Fruit  
Breakfast Breads, Muffins, Danish, Butter, Jams  
Bagels, Sweet and Plain Cream Cheese  
English Muffin Sandwich  
Over Hard Egg, Smoked Cheddar, Applewood Smoked Bacon  
Old Fashioned Oatmeal, Dried Fruit, Brown Sugar, Local Honey  
29 per person
BREAKFAST BUFFET

All breakfast buffets are served with chilled fresh orange juice, apple juice, cranberry juice, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Price is based on up to 1.5 hours of service for a minimum of 25 guests.

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GRAND SLAM

CLASSICS
Seasonal Sliced Fruit and Berries
Breakfast Breads, Muffins, Danish, Butter, Jams
Individual Strawberry, Vanilla, Blueberry Chobani Yogurts
Granola, Dried Fruit

ENTRÉE
Soft Scrambled Eggs

ACCOMPANIMENTS
Blueberry Sausage
Applewood Smoked Bacon
Yukon Gold Breakfast Potatoes, Bourbon Smoked Paprika, Griddled Onion
32 per person

THE EXECUTIVE

CLASSICS
Seasonal Sliced Fruit and Berries
Breakfast Breads, Muffins, Danish, Butter, Jams
Individual Strawberry, Vanilla, Blueberry Chobani Yogurts
Granola, Dried Fruit

ENTRÉE
Louisville Scramble
Local Cheddar Cheese, Sautéed Onions, Bell Peppers

ACCOMPANIMENTS
Applewood Smoked Bacon
Buttermilk Biscuits
Sausage Gravy, Jam, Butter
35 per person

NS TRAIL

CLASSICS
Seasonal Sliced Fruit and Berries
Breakfast Breads, Muffins, Danish, Butter, Jams
Individual Strawberry, Vanilla, Blueberry Chobani Yogurts
Granola, Dried Fruit

ENTRÉE
Egg Bake
Hash Browns, Onions, Green Chorizo, Monterey Jack
On the Side: Roasted Salsa, Salsa Verde

ACCOMPANIMENTS
Omni Signature Breakfast Sausage Links
Applewood Smoked Bacon
Potatoes O’Brien
French Toast, Maple Syrup
38 per person

32 per person
BREAKFAST ENHANCEMENTS

All breakfast enhancements must accompany a full breakfast buffet.
Prices are subject to a sales tax of 6% and taxable service charge of 25%. All menus and prices are subject to change.

AVOCADO TOAST STATION
Smashed Avocado, Grilled Breads
Smoked Salmon, Hard Eggs, Capers, Onions, Radish, Micro Greens
12 per person

BUTTERMILK BISCUITS AND GRAVY
House-made Drop Biscuits, Sausage Gravy
6 per person

OLD FASHIONED OATMEAL
Dried Fruit, Bourbon Pecans, Brown Sugar, Milk, Soy Milk
5 per person

SMOKED CHEDDAR GRITS
Fresh Milled Yellow Corn, Tabasco
5 per person

YOGURT TRIFLE
Greek Yogurt, Granola, Berries, Local Honey
6 each

ENGLISH MUFFIN SANDWICH
Over Hard Egg, Smoked Cheddar, Applewood Smoked Bacon
5 each
Replace Hard Egg for Egg Whites (+ 1 each)

BREAKFAST BURRITO
Farm Fresh Scrambled Eggs, Roasted Green Chiles, Chorizo, Roasted Potatoes, Cheddar Cheese, Fire-Roasted Salsa
7 each

HARD BOILED EGGS
Sea Salt, Fresh Pepper, Hot Sauces
3 each

ASSORTED INDIVIDUAL CEREALS
Whole, Skim, Soy Milks
5 each
ACTION STATIONS

*Chef Attendant required with all stations at 150 per chef with one chef per 75 people. Action stations are enhancements to the full breakfast buffet.

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4TH ST. LIVE OMELET & EGG STATION
Farm Fresh Whole Eggs, Egg Whites
Ham, Bacon, Cheddar Jack Cheese, Mushrooms, Onions, Peppers, Tomatoes, Spinach, Jalapeños, Smoked Tomato Salsa
13 per person*

BOURBON FRENCH TOAST
Caramelized Apples, Bananas, Vanilla Chantilly, Cinnamon Butter, Whipped Butter, Bourbon Barrel Aged Maple Syrup
12 per person*

LOU POWER BOWL
Fried Egg, Breakfast Sausage, Roasted Cauliflower, Sautéed Peppers and Onions, Arugula, Avocado, Hot Sauces
14 per person*

BREAKFAST TACO STATION
Scrambled Eggs, Shredded Brisket, Chorizo, Crisp Bacon, Roasted Potatoes, Salsa Roja, Salsa Verde, Queso Fresco, Assorted Hot Sauces
15 per person

HUEVOS RANCHEROS
Eggs to Order
Refried Beans, Salsa Picante, Sour Cream, Hot Sauce, Avocado, Limes, Cilantro, Corn Tortillas, Flour Tortillas
15 per person*

BREAKFAST POUTINE STATION
Select One: Egg White Scramble, Quinoa, Tater Tots Bacon Bits, Chorizo, Sautéed Mushrooms, Cheese Curds, Spinach, Tomato, Scallions, Caramelized Onions
House-made Hollandaise, Sausage Gravy
15 per person*
PLATED BREAKFAST

All plated breakfasts include a granola and yogurt trifle with local honey, freshly baked breakfast breads, chilled fresh orange juice, freshly brewed regular coffee, decaffeinated coffee and assorted teas. Price is based on a minimum of 20 guests.

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ALL AMERICAN

Soft Scrambled Eggs, Griddled Potatoes, Onions, Applewood Smoked Bacon, Sausage Links, Brûléed Tomato, Bourbon Smoked Paprika
29 per person

EGG WHITE SCRAMBLE

Soft Egg Whites, Country Ham, English Muffin, Grilled Asparagus, Roasted Tomatoes, Spinach
30 per person

HOT BROWN STRATA

Turkey Chorizo, Smoked Bacon, Gruyere Hollandaise, Sourdough, Roasted Potatoes, Toy Box Tomatoes
30 per person

BOURBON FRENCH TOAST

Choice of Carmelized Apples or Bananas
Vanilla Chantilly, Cinnamon Butter, Bourbon Barrel Aged Maple Syrup, Applewood Smoked Bacon
28 per person

ROASTED MUSHROOM & GOAT CHEESE QUICHE

Charred Asparagus, Tomato Compote, Lyonnaise Potatoes
28 per person
SWEET BREAKS

All packaged breaks are served with freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Price is based on 30 minutes of service.

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OLD FASHIONED FLOATS

Crème Soda, Root Beer, Vanilla Bean Ice Cream Chantilly, Salted Caramel, Waffle Cone, Sugar Cone, Nilla Wafers, Licorice, Cherries, Smoked Nuts, Bourbon Brittle, Ginger Snaps, Malted Milk Balls

Chef Attendant Required at 150 per chef, one chef per 75 people

20 per person

Add an Old Forester Bourbon Floater (+5 per person)

TEA TIME

Tea Cakes, Fruit Tarts, Cake Pops, Scones
Double Cream, Irish Butter, Jam

16 per person

PERFORMANCE BREAK

Protein Bars, Kind Bars®, Apple Chips, Fresh Sliced Fruit, Dried Fruit, Mixed Nuts
Naked® Juices, Vitamin® Waters

24 per person

SWEET & SALTY POPCORN

Corn Chips, Mini Pretzels, Popcorn
Spicy Wasabi Peas, Rice Crackers, Popcorn
Classic Caramel Popcorn
Cheddar Bacon Salted Popcorn
Butchertown Sodas

19 per person

“KID IN A CANDY STORE”

Assortment of Cupcakes, Twizzlers®, Malted Milk Balls, Peanut Butter Cups, Bit-O-Honey®, Sour Balls, Jolly Ranchers®, Starbursts®, Mary Jane Chews®, Jelly Bellies
Premium Bottled Sodas

18 per person

MILK AND COOKIES

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Macadamia Nut, Double Chocolate Chip, Sugar Organic Milks

15 per person
SAVORY BREAKS

All packaged breaks are served with freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Breaks are based on 30 minutes of service.

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FALLS CITY MARKET DISPLAY
Grilled Vegetables, Antipasto, Artisanal Cheeses, Charcuterie
Crostini, Crackers, Breads
21 per person

CRUDITÉ, CHIPS & DIPS
Assorted Crudités, Hummus, Fire Roasted Salsa, Artichoke Spread
Garlic Naan, Tortilla Chips, Vegetable Chips, Grilled Breads
19 per person

FRUITS & FROMAGE
Seasonal Fruit, Berries, Grapes, Brie en Croute, Fromage Blanc, Roquefort
Baguettes, Boules, Semolina
22 per person

ENDURANCE BREAK
Kashi Bars®, Kind Bars®, Dried Fruit, Seasonal Berries
Fresh Juice Shots, Vitamin® Water, Phocus Caffeinated Sparkling Water
23 per person

BATS BASEBALL
Pretzel Sticks, Hot Cheese, Flavored Mustards
Butter Popcorn, Caramel Popcorn
Ballpark Sliders, American Cheese, Caramelized Onions, Dijon Mustard, Ketchup, Mayonnaise
25 per person

PROTEIN POWER UP
Assorted Beef Jerky, Smoked Nuts, Cajun Peanuts, Dried Fruit, Yogurt Covered Pretzels, Protein Bars
Naked® Juices, Red Bull®
23 per person

NACHO BAR
Fajita Chicken, Ground Beef, Cajun Shrimp
Guacamole, Pico de Gallo, Queso Cheese Sauce
Black Beans, Black Olives, Sour Cream, Jalapeños
25 per person
À LA CARTE

Prices are subject to a sales tax of 6% and taxable service charge of 25%. All menus and prices are subject to change.

INDIVIDUAL

Assorted Individual Greek Yogurts* | 4 each
Whole Seasonal Fruits* | 3.50 each
Kashi® Granola Bars | 4 each
Cliff® and Kind® Power Bars | 5 each
Individual Trail Mix | 5 each
Assorted Candy Bars | 4 each
Individual Bagged Pretzels or Kettle Chips | 4.50 each

*A guaranteed starting quantity is required, as items are perishable

BY THE DOZEN

one dozen per type minimum

Breakfast Breads, Muffins and Danish | 48 per dozen
Assorted Bagels | 48 per dozen
Sweet and Plain Cream Cheese
Cinnamon Rolls | 60 per dozen
Sweet Cream Cheese, Mascarpone
Bourbon Cast Iron Sticky Buns | 60 per dozen
Gluten Free Muffins | 55 per dozen
Fresh Baked Cookies | 50 per dozen
Sugar, Chocolate Chip, Macadamia Nut, Double Chocolate Chip, Peanut Butter, Oatmeal Raisin
House-made Brownies, Blondies or Fruit Squares | 45 per dozen
Gluten Free Cookies or Brownies | 55 per dozen
Local Bernoulli’s Ice Cream | 5 each

BEVERAGES

Freshly Brewed Regular Coffee and Decaffeinated Coffee Service | 75 per gallon
Assorted Hot Tea Service | 70 per gallon
Chilled Iced Tea Service | 70 per gallon
Sparkling Fruit Punch | 70 per gallon
Classic or Raspberry Lemonade | 75 per gallon
Infused Water | 40 per gallon
Citrus Mint Cucumber or Seasonal Berry Basil
Nestle Water | 4.75 each
Perrier Sparkling Water | 5.25 each
Assorted Coca Cola® Soft Drinks | 4.75 each
Powerade® Sports Drinks | 5 each
Red Bull Energy Drink® | 5.50 each
Naked® Brand Juices | 5.50 each
Zico® Coconut Water | 6 each

BEVERAGE PACKAGE - ALL DAY

Up to 8 hours of service
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea, Assorted Coca Cola® Soft Drinks, Nestle Water | 28 per person

BEVERAGE PACKAGE - HALF DAY

Up to 4 hours of service
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea, Assorted Coca Cola® Soft Drinks, Nestle Water | 19 per person
LUNCHEON BUFFETS

All luncheon buffets are served with freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and chilled iced tea. Price is based on up to 1.5 hours of service for a minimum of 25 guests. Prices are subject to a sales tax of 6% and taxable service charge of 25%. All menus and prices are subject to change.

DELICATESSEN

STARTERS
Herb Salad
Toy Box Tomatoes, Cucumbers, Carrots, Celery Root, Buttermilk Dressing, Sherry Vinaigrette
Quinoa Salad
Tomato, Parsley, Lemon Juice, Olive Oil
Fingerling Potato Salad
Onions, Rosemary, Thyme, Mayonnaise, Mustard

ENTRÉES
Freshly Roasted and Smoked Meats
Turkey, Sirloin of Beef, Ham, Grilled Vegetables

ACCOMPANIMENTS
Cheddar, Provolone, Monterey Jack, Swiss
Romaine, Tomato, Pickled Onion
Mayonnaise, Mustard, Grain Mustard, Horseradish Aioli, Olive Tapenade, Hummus
Multi Grain, French, Wheat, White Breads

DESSERTS
Freshly Baked Cookies
Double Chocolate Chip, Chocolate Chip, Sugar, Peanut Butter, White Chocolate Macadamia Nut, Oatmeal Raisin

40 per person

SOUP, SALAD & SANDWICH

SOUPS
Chicken Tortilla Soup
Tomato Bisque

SALADS
Spinach and Strawberry Salad
Fresh Chèvre, Smoked Almonds, Poppy Seed Vinaigrette
Caesar Salad
Romaine, Sliced Black Olives, White Anchovies, Shaved Pecorino, Caesar Dressing

COMPOSED SANDWICHES
Roast Beef, Horseradish Cream, Butter Lettuce, Tomato, Ale Mustard, Sourdough Bread
Turkey, Swiss Cheese, Bacon, Baby Lettuce, Tomatoes, Hummus, Wheat Bread
Grilled Vegetables, Portabella, Roasted Pepper, Baby Spinach, Herbed Ricotta, Spinach Wrap

ACCOMPANIMENT
Assorted Hen of the Woods Chips

DESSERTS
Fruit Shortcake
Strawberry Cake
Fruit Cocktail

44 per person
LUNCHEON BUFFETS

All luncheon buffets are served with freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and chilled iced tea. Price is based on up to 1.5 hours of service for a minimum of 25 guests. Prices are subject to a sales tax of 6% and taxable service charge of 25%. All menus and prices are subject to change.

NHS

STARTERS
Crispy Asparagus, Lemon Dill Dressing, Pecorino Cheese
Charred Shishito Peppers, Buttermilk Herb Dressing
Chopped Salad
Iceberg, Pear Tomato, Chopped Bacon, Spiced Pecan, Creamy Blue Cheese Dressing

ENTRÉES
London Broil Steak
On the side: Chimichurri
Roasted Herb Lemon Chicken
Panzanella, Fingerling Potatoes, Lemon-Thyme Chicken Jus

ACCOMPANIMENTS
Shaved Brussels Sprouts, Maple Syrup Glaze
House Rolls & Butter

DESSERTS
Banana Pudding
Chocolate Bourbon Brownie
46 per person

THE SOUTHERN SMOKEHOUSE

STARTERS
Orzo Pasta
Spinach, Tomatoes, Feta Cheese, Mushrooms, Lemon Vinaigrette
All American ColeSlaw
White Bean Salad
Arugula, Oven Dried Tomatoes, Peppers, Olive Oil, Lemon Zest, White Balsamic Vinaigrette

ENTRÉES
Fried Chicken
Local Honey, Waffles
On the side: Maple Syrup
Pork Shoulder
Smoked Sausage
On the side: BBQ, White Bread, Sliced Pickles
Cajun Shrimp & Grits
Milled Yellow Corn, Country Ham, Spiced Tomatoes

ACCOMPANIMENTS
Cauliflower Gratin
Smoked Cheddar, Hot Sauce
Green Bean Almondine
Soft Rolls

DESSERTS
The Original Derby Pie
Banana Pudding
Pound Cake
45 per person
LUNCHEON BUFFETS

All luncheon buffets are served with freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and chilled iced tea. Price is based on up to 1.5 hours of service for a minimum of 25 guests.

Prices are subject to a sales tax of 6% and taxable service charge of 25%. All menus and prices are subject to change.

THE CHURCHILL

STARTERS
Minestrone Soup
Seasonal Vegetables, Tomato Broth
Classic Caesar
Grilled Romaine, Toy Box Tomatoes, Parmesan, Brioche Croutons
Grilled Vegetables
Roasted Tomatoes, Fresh Mozzarella, Balsamic, Extra Virgin Olive Oil, Fresh Herbs, Crostini

ENTRÉES
Roasted Sirloin
Roasted Potatoes, Natural Jus, Horseradish
Sea Bass
Saffron Mussel Broth, Country Ham, Tomatoes, Fennel

ACCOMPANIMENTS
Weisenberger Yellow Corn Grits
Charred Poblano, Fresh Butter
Freshly Baked Petit Rolls, Butter

DESSERTS
Lemon Tart
Hummingbird Cake
Macaroons
49 per person

MEXICAN

STARTERS
Roasted Corn and Black Bean Salad
Jalapeño Mango Dressing
Crunchy Cucumber and Avocado Salad
Cabbage, Cherry Tomatoes, Honey Lime Dressing
Tossed Taco Salad
Romaine, Roasted Corn, Green Onions, Tomatoes, Black Beans, Roasted Pepitas, Jicama, Queso Fresco, Toasted Tortilla Shells, Buttermilk Ranch Avocado Dressing, Lemon Lime Vinaigrette

ENTRÉES
Pork Carnitas
Baja California Fish Tacos
Mexican Chicken Tinga

ACCOMPANIMENTS
Shredded Lettuce, Diced Tomatoes, Queso Blanco,
Shredded Cheese, Pico de Gallo, Cilantro, Sour Cream, Coleslaw
Cilantro Pesto Mayo, Salsa Roja, Salsa Verde, Chipotle, Sazon Aioli
Tortilla Chips, Guacamole, Queso Dip

DESSERTS
Arroz con Leche
Coconut Cream Tart
Mexican Chocolate Tart
48 per person
PLATED LUNCHEON

All plated luncheons are served with fresh baked breads and butter, freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and chilled iced tea. Price is based on a minimum of 20 guests.

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SALAD | CHOICE OF ONE

Wedge Salad
Hard Boiled Eggs, Bacon, Toy Box Tomatoes, Chives, Brioche Croutons, Buttermilk Dressing
Baby Greens
Cucumber, Radish, Carrot, Herbed Goat Cheese, Brioche Croutons, Shallot Vinaigrette
Romaine Hearts
Baby Tomatoes, Reggiano, Roasted Garlic Aioli, Rye Crumble

DESSERT | CHOICE OF ONE

The Original Derby Pie
Chocolate Bourbon Whipped Cream
Buttermilk Tart
Banana, Honey, Marshmallow
Passion Fruit Cheesecake
Pineapple Jam, Toasted Coconut
Bittersweet Chocolate Panna Cotta
Pepita Brittle, Cream

ENTRÉE | CHOICE OF ONE

PETITE TENDERLOIN
Puree Cauliflower, Roasted Heirloom Carrots, Chimichurri, Veal Glace
40 per person

SESAME SALMON
Soy Glaze, Bok Choy, Carolina Gold Rice, Mint Dressing, Charred Tangerine
39 per person

ROASTED CHICKEN
Pomme Puree, Rapini, Green Top Carrot, Shallot Thyme Jus
37 per person

SEA BASS
Garlic, Ginger, Baby Vegetables, Couscous, Warm Tomato Vinaigrette
41 per person

BRAISED SHORT RIB
Cheddar Grits, Smoked Cheddar, Asparagus, Carrots, Natural Jus
43 per person

FARRO RISOTTO
Wild Mushrooms, Asparagus, White Wine, Fresh Herbs, Kenny’s Farmhouse Norwood Cheese
36 per person

HERBED GRILLED CHICKEN
Baby Potatoes, Asparagus, Sautéed Trumpet Mushroom, Country Ham, Beurre Blanc
39 per person
HOT HORS D’OEUVRES

Hors d’ Oeuvres require a minimum of 3 dozen pieces per order.
Prices are subject to a sales tax of 6% and taxable service charge of 25%. All menus and prices are subject to change.

SHRIMP TOAST
Sesame Seeds, Micro Cilantro | 6 per piece

BEEF EMPANADA
Chimichurri Sauce | 6 per piece

CHICKEN EMPANADA
Piquillo Pepper Sauce | 6 per piece

PEPPERED NY STRIP SATAY
Green Peppercorn Sauce | 7 per piece

CRAB RAGOO
Sweet Soy Sauce | 6 per piece

CRAB CAKES
Cajun Remoulade | 6 per piece

GYOZA
Pork, Green Onion, Sesame Oil, Citrus Soy | 5 per piece

CHICKEN THIGH SATAY
Coconut Lemongrass Sauce | 6 per piece

BEEF SATAY
Thai Peanut Sauce | 7 per piece

COCONUT SHRIMP
Chili Lime Aioli | 6 per piece

SWEET & SOUR MEATBALLS
Voodoo Sauce | 5 per piece

FLATBREAD
Nduja, Fresh Mozzarella, Basil, Pickled Shallots | 5 per piece

MINI BEEF WELLINGTON | 7 per piece

BACON WRAPPED SCALLOPS | 7 per piece

GLUTEN FREE

CHICKEN SKEWERS (GLUTEN FREE)
Sriracha | 6 per piece

CHIPOTLE STEAK CHURRASCO
Guasacaca Sauce | 6 per piece

VEGETARIAN

CHARRED CAMEMBERT
Pear Chutney, Micro Arugula, Grilled Baguette | 5 per piece

VIETNAMESE SPRING ROLL
Wasabi Soy Sauce | 5 per piece
COLD HORS D’OEUVRES

Hors d’ Oeuvres require a minimum of 3 dozen pieces per order. Prices are subject to a sales tax of 6% and taxable service charge of 25%. All menus and prices are subject to change.

**BEEF TARTARE**
Shallot, Egg, Micro Herbs, Brioche | 6 per piece

**COUNTRY HAM & MELON**
Shucking Hot, Basil Simple Syrup | 5 per piece

**SMOKED SALMON**
Mascarpone, Capers, Pickled Onion, Baby Dill, Everything Bagel Spice | 6 per piece

**TUNA POKE (DISPLAY OPTION ONLY)**
Ponzu, Chili Paste, Sesame, Cilantro, Jalapeño, Rice Cracker | 7 per piece

**CHIPOTLE SHRIMP**
Polenta Cake | 6 per piece

**SESAME SEARED AHI TUNA BITES**
Marinated Soy, Sesame Oil, Rice Vinegar | 7 per piece

**GLUTEN FREE**

**DEVILED EGGS**
Country Ham Tuile, Micro Herbs, Paprika | 6 per piece

**BACON WRAPPED DATE**
Almond | 6 per piece

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**VEGETARIAN**

**AVOCADO, MICRO BASIL, HEIRLOOM TOMATO CROSTINI**
Smoked Salt | 6 per piece

**BURRATA**
Tomato Jam, Micro Basil, Extra Virgin Olive Oil, Bourbon Smoked Salt, Crostini | 5 per piece

**MICRO CRUDITÉS (GLUTEN FREE)**
Carrot, Squash, Asparagus, Shallot Devonshire Crème | 5 per piece

**BLUE CORN CHIP (GLUTEN FREE)**
Blue Corn Chip, Mango Salsa, Micro Cilantro | 6 per piece

**MEDITERRANEAN ANTIPASTO SKEWER (GLUTEN FREE)** | 5 per piece
DISPLAY STATIONS

Prices are subject to a sales tax of 6% and taxable service charge of 25%. All menus and prices are subject to change.

ARTISANAL CHEESE BOARD
Selections of Soft, Semi Soft and Hard Cheeses
Crispy Lavosh, Sliced French Baguette, Assorted Crackers
16 per person

SAUSAGE & CHARCUTERIE
Assorted Cured and Smoked Meats, Pate, Kielbasa, Polish
Whole Grain Mustard, Onion Jam, Tomato Jam, Breads, Crackers
18 per person

MARKET CRUDITÉ
Seasonal Regional Produce to include: Broccoli, Heirloom Carrots, Celery, Cauliflower, Peppers, Cucumbers, Cherry Tomatoes
Spinach Dip, Roasted Red Pepper Hummus, White Bean Dip
13 per person

CHILLED SEAFOOD ON ICE
Crab Claws, Oysters, Shrimp
Spicy Cocktail, Mignonette, Lemons, Tabasco, Horseradish
Market price

FRESH FRUIT
Assortment of Melons, Pineapple, Mango, Kiwi, Seasonal Berries, Star Fruit, Watermelon, Grapes, Citrus, Honey Yogurt Dip
15 per person

SUSHI
California Rolls, Philadelphia Rolls, Spicy Tuna Rolls, Vegetable Maki
Warm Sea Salt Edamame
Soy Sauce, Wasabi, Pickled Ginger
23 per person

MEZZO BAR
Assorted Cured Meats, Spicy Mustards
Roasted Peppers, Artichoke Hearts, Spicy Marinated Olives
Crispy Lavosh, Sliced French Baguette, Assorted Crackers
20 per person
Carving and action stations require a minimum of 2 stations per event. Chef attendant required for each at 150 per chef, with one chef per 100 people.

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**SLOW ROASTED NATURAL PRIME RIB WITH ROSEMARY MUSTARD**
Horseradish Crème, Natural Jus, Silver Rolls, Assorted Mustards
475 each | Estimate 25 Servings Per Prime Rib

**HERB RUBBED BEEF TENDERLOIN**
Bourbon Au Jus, Horseradish Crème, Assorted Mustards, Silver Rolls
400 each | Estimate 20 Servings Per Tenderloin

**SMOKED PEPPER LOCH DUART SALMON**
Olive Relish, Herbed Aioli, Grilled Breads
155 each | Estimate 20 Servings Per Salmon

**ROASTED TURKEY HOT BROWN**
Airline Turkey Breast
Roasted Tomatoes, Bacon, Pecorino-Mornay Sauce, Mini Brioche Rolls
275 each | Estimate 20 Servings Per Turkey

**BROWN BOURBON GLAZED HAM**
Assorted Mustards, Braised Collard Greens
Louisville Mac & Cheese, Honey Biscuits
300 each | Estimate 40 Servings Per Ham

**SMOKED BRISKET**
BBQ Sauce, Assorted Mustards, Sliced Onions, Sliced Pickles, White Breads
325 each | Estimate 25 Servings Per Brisket

**SLIDER STATION**
Blackhawk Farms Beef, Joyce Farms Pickled Fried Chicken
Assortment of Cheeses, Caramelized Onions, Lettuce, Tomatoes, Ketchup, Grain Mustard, Honey Mustard, Petit Rolls
20 per person

**BLACKENED SHRIMP & SCALLOPS**
Milled Grits, Tomato Gravy, Country Ham, Green Onion, Hot Sauces, Mustard Greens, Coriander
22 per person

**STREET TACOS**
Bulgogi Beef, Pork Carnitas, Chicken Tinga, Black Bean and Sweet Potato
Avocado, Radish, Onion, Cilantro, Limes, Queso Fresco, Cotija, Pico de Gallo, Salsa Verde, Sour Cream Flour and Corn Tortillas
22 per person
DESSERT STATIONS

Chef attendant required for all dessert stations at 150 per chef, with one chef per 75 people.

Prices are subject to a sales tax of 6% and taxable service charge of 25%. All menus and prices are subject to change.

SOUTHERN SHORTCAKES

Angel Food Cake, Vanilla Pound Cake, Orange Chocolate Biscuit
Liquid Nitrogen Spun Vanilla Ice Cream
Hot Fudge, Bourbon Caramel, Macerated Berries, Bourbon Sipping Cream, Almond Crumble, Chocolate Shavings, White Chocolate

18 per person

WARM BEIGNETS

Fried to Order and topped with Powdered Sugar
Espresso Ice Cream
Chocolate, Caramel and Vanilla Sauce
Macerated Berries, Bourbon Sipping Cream, Almond Crumble, Chocolate Shavings, White Chocolate

20 per person
RECEPTION PACKAGES

Reception package is based on two pieces of each item per person for an event lasting up to 1.5 hours.

Prices are subject to a sales tax of 6% and taxable service charge of 25%. All menus and prices are subject to change.

**SENECA**

**MICRO CRUDITÉS**
Carrot, Squash, Asparagus, Shallot Devonshire Crème

**AVOCADO, BASIL, HEIRLOOM TOMATO**
Smoked Salt, Crostini

**CHARRED CAMEMBERT**
Pear Chutney, Micro Arugula, Grilled Baguette

**SWEET & SOUR MEATBALLS**
Voodoo Sauce

**GYOZA**
Pork, Green Onions, Sesame Oil, Citrus Soy, Peanut Sauce

**ARTISANAL CHEESE BOARD**
Chefs Selection of Cheeses
Crispy Lavosh, Sliced French Baguette, Assorted Crackers

43 per person

**IROQUOIS**

**BURRATA**
Tomato Jam, Micro Basil, Extra Virgin Olive Oil, Bourbon Smoked Salt, Crostini

**CRAB CAKES**
Cajun Remoulade

**CHICKEN SKEWERS**
Sriracha

**GUACAMOLE**
Blue Corn Chip, Mango Salsa, Micro Cilantro

**MARKET CRUDITÉ**
Seasonal Regional Produce
Spinach Dip, Roasted Red Pepper Hummus, White Bean Dip

40 per person
RECEPTION PACKAGES

Reception package is designed for a minimum of 150 people for an event lasting up to 1.5 hours. For all carving/action stations, chef attendant required at 150 per chef, with one chef per 100 people.

Prices are subject to a sales tax of 6% and taxable service charge of 25%. All menus and prices are subject to change.

CHICKASAW
AVOCADO, BASIL, HEIRLOOM TOMATO
Smoked Salt, Crostini

BEEF TARTARE
Shallot, Egg, Micro Herbs, Brioche

FLATBREAD
Nduja, Fresh Mozzarella, Basil, Pickled Shallots

CHICKEN EMPANADA
Piquillo Pepper Sauce

FRESH FRUIT DISPLAY
Assortment of Melons, Pineapple, Mango, Kiwi, Fresh Berries, Star Fruit, Watermelon, Grapes, Citrus, Honey Yogurt Dip

ARTISANAL CHEESE BOARD
Chefs Selection of Cheeses
Crispy Lavosh, Sliced French Baguette, Assorted Crackers

SLOW ROASTED NATURAL PRIME RIB WITH ROSEMARY MUSTARD
Horseradish Crème, Natural Jus, Silver Rolls, Assorted Mustards

BLACKENED SHRIMP & SCALLOPS
Milled Grits, Tomato Gravy, Country Ham, Green Onion, Hot Sauces, Mustard Greens, Coriander
60 per person

SHAWNEE
BEEF EMPANADA
Chimichurri Sauce

TUNA POKE
Tunz, Chili Paste, Sesame, Cilantro, Jalapeno, Rice Cracker

DEVILED EGG
Country Ham Tuile, Micro Herbs, Paprika

VEGETARIAN SPRING ROLL
Wasabi Soy Sauce

ARTISANAL CHEESE BOARD
Chefs Selection of Cheeses
Crispy Lavosh, Sliced French Baguette, Assorted Crackers

SLIDER STATION
Blackhawk Farms Beef, Joyce Farms Pickled Fried Chicken
Assortment of Cheese, Caramelized Onions, Lettuce, Tomatoes, Ketchup, Grain Mustard, Honey Mustard, Petite Rolls
52 per person
SUPPER BUFFET

All supper buffets are served with freshly baked breads and butter, freshly brewed regular coffee, decaffeinated coffee, and assorted hot teas. Price is based on up to 2 hours of service for a minimum of 25 guests.

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FRANKFORT

STARTERS
Minestrone Soup
Seasonal Vegetables, Tomato Broth
Baby Greens
Cucumber, Radish, Carrot, Herbed Goat Cheese, Brioche Croutons, Shallot Vinaigrette
Grilled Vegetables
Roasted Tomatoes, Fresh Mozzarella, Balsamic, Extra Virgin Olive Oil, Fresh Herbs, Crostini

ENTRÉES
Pickle Brined Fried Chicken
Local Honey, Waffles
On the side: Maple Syrup
Shrimp & Grits
Milled Yellow Corn, Country Ham, Spiced Tomatoes

ACCOMPANIMENT
Mac & Cheese
Smoked Gouda, Buttered Crumbs

DESSERTS
Banana Pudding Trifle
Seasonal Fruit Tart
Chocolate Mousse
55 per person

BROWNSBORO

STARTERS
Potato & Ale Soup
Leeks, Bacon, Chives
Chopped Salad
Hard Eggs, Bacon, Toy Box Tomatoes, Brioche Croutons, Buttermilk Dressing
Orzo Pasta
Spinach, Tomatoes, Feta Cheese, Mushrooms, Lemon Vinaigrette

ENTRÉES
Braised Short Rib
Smashed Potatoes, Smoked Cheddar, Natural Jus
Citrus Roasted Chicken
Rapini, Green Top Carrot, Shallot Thyme Jus
Rainbow Trout
Citrus Butter, Braised Fennel

DESSERTS
The Original Derby Pie
Hummingbird Cake
Chocolate Tart
58 per person
SUPPER BUFFET

All supper buffets are served with freshly baked breads and butter, freshly brewed regular coffee, decaffeinated coffee, and assorted hot teas. Price is based on up to 2 hours of service for a minimum of 25 guests.

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GOSS

STARTERS
Pozole Verde with Smoked Chicken Soup
Hominy, Cilantro, Poblano, Tomatillos
Spinach and Strawberry Salad
Fresh Queso, Smoked Almonds, Poppy Seeds
Street Corn Salad
Grilled Corn, Edamame, Grape Tomato, Jalapeño, Aioli, Lime

ENTRÉES
Street Tacos
Bulgogi Beef, Pork Carnitas, Chicken Tinga
Avocado, Radish, Onion, Cilantro, Limes, Queso Fresco, Cotija, Pico de Gallo, Salsa Verde, Flour and Corn Tortillas
Chef attendant required at at 150 per chef, with one chef per 100 people.

ACCOMPANIMENT
Gold Rice and Black Beans
Lime, Cilantro, Tomatoes
Iron Roasted Vegetables

DESSERTS
Arroz con Leche
Coconut Cream Tart
Mexican Chocolate Tart
60 per person

BAXTER

STARTERS
Watermelon and Feta
Macerated Tomatoes, Jalapeños, Shallots, Honey, Lime
Baby Potato Salad
Onions, Celery, Mustard Aioli, Fresh Herbs
Charred Cabbage
Red Onion, Carrots, Green Tabasco Aioli
Succotash Salad
Grilled Corn, Black Beans, Edamame, Grape Tomato, Tarragon, Lemon

ENTRÉES
Pork Shoulder
Smoked Sausage
On the side: BBQ, White Bread, Sliced Pickles
Smoked Beef Brisket
On the side: BBQ Sauce, Assorted Mustards, Sliced Onions, Sliced Pickles, White Breads
Carved Smoked Turkey
Cranberry Relish, Giblet Gravy
Chef attendant required at at 150 per chef, with one chef per 100 people.

ACCOMPANIMENT
Grilled Asparagus
Charred Lemon, Smoked Tomatoes
Soft Rolls, Drop Biscuits

DESSERTS
Banana Pudding
Pound Cake & Seasonal Fruit
65 per person
PLATED SUPPER

All plated suppers are served with freshly baked breads and butter, freshly brewed regular coffee, decaffeinated coffee, and assorted hot teas. Price is based on up to 2 hours of service for a minimum of 20 guests.

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SALAD | CHOICE OF ONE

Wedge Salad
Hard Eggs, Bacon, Toy Box Tomatoes, Brioche Croutons, Buttermilk Blue Cheese Dressing

Baby Greens
Cucumber, Radish, Carrot, Herbed Goat Cheese, Brioche Croutons, Shallot Vinaigrette

Country Ham & Melon
Pomegranate, Arugula, Semolina, Basil Vinaigrette

Romaine Hearts
Baby Tomatoes, Reggiano, Roasted Garlic Aioli, Rye Crumble

Fresh Herb Salad
Apple, Radish, Fennel, Smoked Almond Brittle, Citrus, Extra Virgin Olive Oil

Farmer Salad
Goat Cheese, Grapes, Praline Pecans, Champagne Vinaigrette

ENTRÉES

ROASTED CHICKEN
Asparagus Two Ways, Pickled Mushrooms, Peas, Pommes Puree, Shallot Thyme Jus, Herb Oil
50 per person

AIRLINE CHICKEN BREAST
Saffron Rice, Caramelized Carrots, Mint, Crispy Chickpeas, Braised Tomatoes
52 per person

PISTACHIO CURRY CRUSTED SALMON
Wild Fennel, Baby Vegetables, Farro, Artichoke Veloute
55 per person

HALIBUT
Pan Seared, Parsnip Puree, Buttered Leeks, French Beans, Clam Broth, Fresh Herbs
57 per person

BEEF SHORT RIB
Lyonnaise Potatoes, Mirepoix Vegetables, Seasonal Mushroom, Red Wine Jus
53 per person

FILET OF BEEF
Yukon Golds, Thumbelina Carrots, Rapini, Crispy Shallots, Chimichurri, Jus
60 per person

FARRO RISOTTO
Wild Mushrooms, Asparagus, White Wine, Fresh Herbs, Parmesan, Vegetable Consommé
50 per person

GNOCCHI
Tomato Pesto, Ribboned Zucchini, Roasted Peppers, Ricotta, Olives
50 per person

BUTTERNUT & RED LENTIL STEW
Sweet Potato, Coconut Milk, Coriander, Rice
50 per person
PLATED SUPPER

All plated suppers are served with freshly baked breads and butter, freshly brewed regular coffee, decaffeinated coffee, and assorted hot teas. Price is based on up to 2 hours of service for a minimum of 20 guests.

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DUO ENTRÉES

CHICKEN AND SALMON
Airline Breast Chicken, Glazed Salmon, Saffron Rice, Roasted Carrots, Peas, Pickled Mushrooms, Braised Tomatoes, Jus
60 per person

BEEF SHORT RIB AND CHICKEN
Pommes Puree, Asparagus, Crispy Brussel Sprouts, Pickled Carrots, Demi Glace, Shallot Butter Sauce
60 per person

FILET OF BEEF AND BASS
Yukon Golds, Baby Carrots, Broccoli Rabe, Miso Glaze, Sesame Pan Sauce, Dashi
68 per person

BEEF SHORT RIB AND SEA BASS
Roasted Root Vegetables, Potato and Celery Root Puree, Brussel Sprout Leaves, Horseradish Glace, Lemon Butter
65 per person

TENDERLOIN AND LOBSTER
Roasted Lobster Tail, Truffle Scented Yukon Gold Puree, Baby Vegetables, Green Pepercorn Demi-Glace
72 per person

DESSERT | CHOICE OF ONE
Sweet Corn Cake
Buttermilk, Baby Pear, Local Honey, Salted Almond

Chocolate Tart
Raspberries, Bourbon Cream, Toasted Coconut

Textures of Chocolate
Chef Inspired Chocolate Creation, Multiple Elements

Sweet Potato Cheesecake
Caramelized White Chocolate, Citrus, Hazelnut

Milk Chocolate Mousse
Red Velvet, Bourbon Sipping Cream, Vanilla

Vanilla Cheesecake
Passion Fruit, Local Honey, Pineapple Jam
Beverages

Bartender required at 150 per bartender, with one bartender per 100 guests. Host sponsored bar per drink charges based on consumption.

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Beer Offerings by the Bottle

Domestic Beer | 6.50
Budweiser, Bud Light, Coors Light, Miller Lite

Premium Beer | 7.50
Corona Extra, Dos Equis, Sam Adams Boston Lager, Blue Moon Belgain White, Angry Orchard Hard Cider, St. Pauli Girl (Non-Alcoholic)

Craft Beer | 8.00
West 6 IPA, Fat Tire Amber Ale, New Belgium Dayblazer Easygoing Ale

Cordial Offerings by the Drink

Grand Marnier Liqueur
Baileys Irish Cream
Frangelico Liqueur
Sambuca Liqueur
13.00

Liquor Offerings by the Drink

Call Brand Cocktails
Svedka Vodka
Seagram’s Gin
Sauza Blanco Tequila
J&B Scotch
Evan Williams Bourbon
Castillo Rum
Hennessey VS Cognac
8.50

Premium Brand Cocktails
Absolut Vodka
Beefeater Gin
Hornitos Anejo Tequila
Johnny Walker Red Scotch
Old Forester Straight Bourbon Whisky
Bacardi Rum
Hennessey VS Cognac
10.50

Super Premium Brand Cocktails
Ketel One Vodka
Aviation Gin
Patron Silver Tequila
Johnny Walker Black
Elijah Craig Bourbon
Captain Morgan Spiced Rum
Hennessey VS Cognac
12.00
BARTENDER REQUIRED:

150 per bartender, with one bartender per 100 guests. Host sponsored bar per drink charges based on consumption.

PRICES:

- Subject to a sales tax of 6% and taxable service charge of 25%.
- All menus and prices are subject to change.

WINE OFFERINGS

**TIER ONE**
- Kenwood Yulupa, California | Sparkling Wine
- MAN, Coastal Region, South Africa | Sauvignon Blanc
- MAN, Coastal Region, South Africa | Chardonnay
- MAN, Coastal Region, South Africa | Merlot
- MAN, Coastal Region, South Africa | Cabernet Sauvignon

8 per glass | 34 per bottle

**TIER TWO**
- Wente Hayes Ranch, Livermore Valley, CA | Rose
- Wente Hayes Ranch, Livermore Valley, CA | Chardonnay
- Wente Hayes Ranch, Livermore Valley, CA | Merlot
- Wente Hayes Ranch, Livermore Valley, CA | Cabernet Sauvignon

10 per glass | 36 per bottle

**TIER THREE**
- Decoy by Duckhorn, Sonoma County, CA | Sauvignon Blanc
- Decoy by Duckhorn, Sonoma County, CA | Chardonnay
- Decoy by Duckhorn, Sonoma County, CA | Merlot
- Decoy by Duckhorn, Sonoma County, CA | Pinot Noir
- Decoy by Duckhorn, Sonoma County, CA | Cabernet Sauvignon

13 per glass | 50 per bottle

PACKAGE BAR OFFERINGS PER HOUR

**CALL BRANDS**
- 1st Hour | 22
- 2nd Hour | 14
- Each Additional Hour | 11

**PREMIUM BRANDS**
- 1st Hour | 24
- 2nd Hour | 15
- Each Additional Hour | 12

Package Bar includes selected liquor (premium/call), Tier 1 wine, premium beer, domestic beer, assorted soft drinks, bottled water, and juice

CASH BAR

Available on Request
- $500 Beverage Minimum
- $150 Bartender Fee applies
- $150 Cashier Fee applies
EVENT GUIDELINES

FOOD AND BEVERAGE POLICIES
1. The Omni Louisville does not allow any food or beverage to be brought into the hotel by guests due to city, state, health and liquor laws. The Omni Louisville maintains exclusive rights to provide, control and maintain all food and beverage services throughout the Omni Louisville Hotel.
2. All food and beverage must be purchased through Omni Hotel for consumption on premise. Any leftover food or beverage cannot be taken off property at the conclusion of your event. The Omni Hotel will purchase any reasonable special items or product from a licensed approved vendor. All Kosher, Gluten Free, or specialty products must be guaranteed 7 days prior to the event.
3. Omni Louisville, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Kentucky Alcoholic Beverage Control Boards regulations. It is our policy, therefore, that all alcoholic beverages must be supplied by the Hotel.
4. All menu items and prices listed are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. The Omni Louisville reserves the right to make a product substitution in the case that the factors listed above deem the product out of our reasonable control.

GUARANTEES
1. A 72 Hour (3 business days) guarantee is required for all meal functions. In the event a guarantee is not received by 11:00 AM Eastern Standard Time, the most recent estimated attendance count will be prepared and billed. For functions scheduled on a Tuesday, the final guarantee must be received by 11:00 AM Eastern Standard Time on the preceding Friday.
2. All changes to food and beverage functions that take place less than 10 days prior to the event are subject to approval by the Omni Louisville. Requests to increase guarantees within 10 days will be accommodated based on product availability and cannot be guaranteed.

3. Omni Louisville reserves the right to add a $100.00 fee to all pop up event requests. A pop up event is classified as an event that is requested within 3 days or 72 hours prior to the group arrival. The menu selection for a pop up event will be decided by the Omni Louisville and cannot be changed within this 72 hour time frame unless approval from the Omni Louisville Executive Chef or Banquet Chef has been granted.

MENU STANDARDS
1. A minimum of 20 guests are required for a plated breakfast, lunch or dinner. A minimum of 25 guests are required for a buffet breakfast, lunch or dinner. Please contact your catering professional for more information on options for events with smaller group counts.
2. All menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count.
3. Break Menus are designed for 30 minutes of service. Breakfast and Lunch Buffets and Reception Stations are designed for 1.5 hours of Service. All Dinner Buffets are designed for 2 hours of service. Additional fees will apply for requests to exceed these standards.
4. A maximum of 3 entrée options, to include a vegetarian selection, will be permitted for all plated menus. If more than one entrée is selected for a plated meal, the price for the menu will be determined by the highest priced entrée. A per entrée guarantee must be submitted 10 days prior and the final event guarantee 72 hours in advance. Group is required to denote entrée selection with placecards.
5. The Kitchen will prepare a maximum of 3% over guarantee.
6. For any events requiring pre-set food, the guarantee number is to be equal to the set number.
7. A bartender is required for all receptions. One bartender is required per 100 guests for all hosted bars at a cost of $150.00 per bartender. One cashier is required for every 2 cash bars at a cost of $150.00 per cashier.