



1874 CATERING

HOLIDAY INN LOUISVILLE DOWNTOWN

HORS D'OEUVRES

Minimum 25 pieces per item

HOT

BAKED RASPBERRY BRIE EN CRUTE

\$9 PER PERSON

puff pastry stuffed with brie and raspberry preserves, toasted to a golden brown

PULLED CHICKEN OR PORK SLIDERS

\$9 PER PERSON

slow roasted pulled chicken or pulled pork on miniature brioche buns. Sauce served on the side.

LOBSTER MAC N' CHEESE

\$16 PER PERSON

topped with our signature roasted bell pepper sauce

BACON WRAPPED DATES

\$13 PER PERSON

medjool dates stuffed with goat cheese, wrapped in bacon and topped with a maple reduction

COLD

MEDITERRANEAN CRUDITÉ PLATTER

\$12 PER PERSON

hummus, fresh vegetables, warm pita, whipped feta and honey

BRUSCHETTA

\$8 PER PERSON

toasted crostini topped with chopped heirloom tomatoes, garlic, olive oil and fresh chopped basil leaves

MINI STEAK TARTAR

\$18 PER PERSON

hummus, fresh vegetables, warm pita, whipped feta and honey

CAPRESE SKEWERS

\$7 PER PERSON

small skewers packed with fresh mozzarella, cherry tomatoes, fresh basil and balsamic drizzle

RECEPTION | DINNER

STARTERS

FRESH GARDEN OR CEASAR SALAD | \$35

*serves up to 25 people
add chicken - \$6 per person
add salmon - \$7 per person*

ENTREES

THE TWIN SPIRES | \$18.50 PER PERSON

Roasted airline chicken, sautéed heirloom green beans, and your choice of whipped garlic mashed potatoes or whipped cinnamon sweet potatoes

THE PADDOCK | \$23 PER PERSON

Chef-prepared Atlantic salmon paired with seasonal vegetable medley and choice of lemon-herb rice pilaf or oven roasted potatoes

GARLAND OF ROSES | SEE CHEF FOR PRICING

Beef Flank Steak in demi-glaze with choice of fresh seasonal vegetables or garden salad, roasted potatoes or whipped turnips, served with dinner rolls & butter

ADD-ONS

WILD MUSHROOM RISOTTO | \$30 PER PERSON

TOMATO BISQUE WITH CROSTINI | \$11 PER PERSON

RUSTIC FRENCH ONION SOUP WITH CROSTINI | \$11 PER PERSON

DESSERT

CHEF'S SELECTION | PRICING MAY VARY

*an assortment of seasonal
pastries/confections*