

## Holiday Inn Louisville East

### Plated Breakfast Menu

Plated Breakfast is served with Juice, Hot Tea, Regular and Decaf Coffee

#### Keep it Simple

\$18.00

Bacon **OR** Sausage Links (select one option)

Scrambled Eggs

Biscuits with Jelly and Butter

Breakfast Potatoes

#### French Toast or Pancakes

\$20.00

Classic French Toast or Buttermilk Pancakes with Warm Maple Syrup

Bacon **OR** Sausage Links

Breakfast Potatoes

Fresh Fruit Cup

#### Bluegrass Scramble

\$22.00

Scrambled Eggs with Cheese

Bacon **OR** Sausage Links

Breakfast Potatoes

Biscuits with Jelly & Butter

Fresh Fruit Cup

**\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\***

\*Prices Subject to Change\*



# Break Items

Priced Per Item, Gallon, or Dozen

## All Day Beverage Service

\$17.00 Per Person

Canned Sodas, Bottled Water, Iced Tea, Coffee (Regular & Decaf)

## Themed Breaks

**\*\*Minimum 20 People\*\***

**\*\*Note: Break Packages are Priced to be Replenished for 30 Minutes\*\***

### Popcorn Snacks

\$13.00 Per Person

Cracker Jacks, Cheddar Popcorn, Caramel Popcorn, Buttered Popcorn, & Plain Popcorn

### Snack-A-Bag Attack Break

\$15.00 Per Person

Individual Bags of: Assorted Chips, Pretzels, Snack Crackers, Cookies, Bottled Water, & Sodas

### Fun Time Candy Break

\$17.00 Per Person

Plain & Peanut M&M's, Twizzlers, Assorted Mini Candy Bars, Skittles, & Assorted Sodas

### Health Nut Break

\$19.00 Per Person

Fresh Diced Fruit, Dried Cranberries, Assorted Nuts, Assorted Cubed Cheese, Bottled Water, & Assorted Juices

### Chips & Dips

\$25.00 Per Person

Spinach Artichoke Dip with Toasted Pita Chips, Tortilla Chips, Salas, Queso Cheese Dip, Guacamole, & Pico de Gallo

### Ice Cream Sundae Break

\$25.00 Per Person

Vanilla & Chocolate Ice Cream, Strawberry Topping, Pineapple Topping, Hot Fudge Sause, Caramel Sauce, Sliced Bananas, Nuts, Cherries, Sprinkles, & Whipped Cream

**\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\***

\*Prices Subject to Change\*



# Break Items

Priced Per Item, Gallon, or Dozen

Assorted Sodas	\$3.00
Bottled Water	\$3.00
Cold Milk or Chocolate Milk	\$3.00
Hot Chocolate Packets	\$4.00
Chilled Juices	\$4.00
Monster Energy Drinks	\$6.00
Coffee (Regular or Decaf)	\$38.00
Iced Tea	\$38.00
Fruit Punch	\$35.00
Lemonade	\$35.00
Whole Fresh Fruits	\$4.00
Nutra Grain Granola Bars	\$4.00
Assorted Candy Bars	\$3.00
Assorted Chips	\$3.00
Pretzels	\$3.00
Assorted Yogurt	\$4.00
Brownies or Lemon Bars– Per Dozen	\$48.00
Freshly Baked Cookies– Per Dozen	\$42.00
Hot Jumbo Pretzels w/ Mustard and Hot Cheese Sauce– Per Dozen	\$44.00
Tortilla Chips & Salsa– Per Pound	\$32.00
Trail Mix– Per Pound	\$20.00
Trail Mix– Per Pound	\$48.00
Fresh Baked Cinnamon Rolls– Per Dozen	\$46.00
Assorted Danishes, Muffins, Mini Croissants, Mini Bagels– Per Dozen	\$40.00
Sausage, Egg, or Cheese Biscuits– Per Dozen	\$36.00
Hard Boiled Eggs– Per Dozen	\$20.00

\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\*

\*Prices Subject to Change\*



# Plated Breakfast Menu Continued

## Chef's Signature Quiche

\$23.00

Homemade Quiche with Spinach, Mushrooms, Caramelized Onions, and Cheddar Cheese  
Breakfast Potatoes  
Sliced Tomatoes  
English Muffin with Fruit Preserves & Butter

\*\*\* Add Bacon or Sausage Links to entrée for \$4.00– per person\*\*\*

## Buffet Breakfast Selections

### Just the Basics

\$18.00

Danish, Muffins, & Mini Cinnamon Rolls

### Kentucky Continental

\$20.00

Danish, Muffins & Mini Cinnamon Rolls

Seasonal Sliced Fresh Fruit

### Healthy Start Breakfast

\$23.00

Bagels and English Muffin

Fresh Sliced Seasonal Fruit

Yogurt with Granola

Oatmeal with assorted toppings

### Louisville Premium Continental

\$25.00

Danish, Muffins & Mini Cinnamon Rolls

Sliced Bagels, Fresh Sliced Seasonal Fruit

Breakfast Cereal, Yogurt with Granola

Oatmeal with Assorted Toppings

### Derby Buffet

\$32.00

Fresh Sliced Seasonal Fruit

Scrambled Eggs with Cheese

Hot Cheesy Grits and Breakfast Potatoes

Bacon and Sausage Patties

Biscuits and Sausage Gravy w/ Jelly and Butter

\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\*

\*Prices Subject to Change\*



# Plated Lunches

\*\*Plated lunches are served with Chefs Choice of Dessert, Iced Tea, and Coffee\*\*

## Chicken Caesar Wrap

\$23.00 Per Person

Wrap Includes: Chicken, Romaine Lettuce, Bacon, Diced Tomatoes, Parmesan, and Chopped Croutons in a Caesar Dressing

Sides: Potato Chips and Coleslaw

## Chicken Salad Croissant

\$23.00 Per Person

Croissant Includes: Chicken, Red Grapes, Celery, Toasted Sliced Almonds, and Mayo

Sides: Potato Chips and Coleslaw

## Derby House Tender Wrap

\$24.00 Per Person

Tender Wrap Includes: Chicken Tenders, Mixed Greens, Tomatoes, Shredded Cheese, Cucumber, and Ranch wrapped in a tortilla

Sides: Potato Chips and Coleslaw

## Tuna Salad Croissant

\$24.00 Per Person

Croissant Includes: Tuna, Chopped Eggs, Red Onion, Relish, and Mayo

Sides: Potato Chips and Coleslaw

## Classic BLT Wrap

\$25.00 Per Person

BLT Includes: Bacon, Colby Jack Cheese, Tomatoes, and Mayo in a Tortilla

Sides: Potato Chips and Coleslaw

## Traditional Club Sandwich OR Wrap

\$25.00 Per Person

Club Includes: Turkey, Ham, Bacon, American Cheese, Lettuce, Tomatoes, and Mayo

Sides: Potato Chips and Coleslaw

\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\*

\*Prices Subject to Change\*



# Plated Lunches

## Trio Salad

\$23.00 Per Person

Egg Salad, Tuna Salad, and Chicken Salad on a Bed of Lettuce with Tomato Wedges and Crackers

## Chicken Marsala

\$27.00 Per Person

Chicken Breast Topped with Mushrooms in a Marsala Wine Sauce

Tossed Salad with Chefs Choice of Starch, Vegetable, and Rolls

## Chicken Chardonnay

\$27.00 Per Person

Pan Seared Chicken Breast Topped with Mushrooms and Green Onions in a Chardonnay Butter Sauce

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

## Kentucky Hot Brown

\$28.00 Per Person

Sliced Turkey, Piled High on Toasted Bread and covered with Mornay Sauce

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

## Grilled Chicken Alfredo

\$28.00 Per Person

Grilled chicken Breast in Alfredo Sauce

Chefs Choice of Starch, Vegetable, and Roll

## Homemade Meatloaf

\$28.00 Per Person

Perfectly Seasoned Ground Beef Covered with a Tomato Demi Glaze

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

**\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\***

**\*Prices Subject to Change\***



# Plated Lunches

## Old Fashioned Open Face Roast Beef

\$29.00 Per Person

Roast Top Round Thinly Sliced, Piled High on Toasted Bread and Covered With Demi Glaze Gravy

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

## Herb Crusted Pork Loin

\$30.00 Per Person

Slow Roasted Herb Encrusted Pork Loin with Light Mustard Demi Glaze

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

## Dill Salmon

\$31.00 Per Person

Fresh Salmon Fillet Seasoned with Dill and Grilled to Perfection

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

## Lunch Buffet

\*\*Minimum of 20 People\*\*

\*If Less Than 20 People Additional \$3.00 Per Person Fee Will Apply\*

Each Buffet Includes: Chefs Choice of Assorted Desserts, Iced Tea, and Coffee (Regular and Decaf)

## The Healthy Salad Bar

\$30.00 Per Person

Field Greens, Tomatoes, Chopped Broccoli, Shredded Carrots, Celery, Bell Peppers, Red Onion, Hard Boiled Eggs, Garbanzo Beans, Quinoa, Sunflower Seeds, Grilled Vegetables, Diced Grilled Chicken, Shredded Cheese, Warm Rolls, and Butter

## The Deli Buffet

\$35.00 Per Person

Tossed Salad with Assorted Dressings, and Toppings, Potato Salad, Tuna Salad, Chicken Salad, Sliced Turkey, Ham, Roast Beef, Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles, Assorted Breads, and Condiments

## South of the Border

\$39.00 Per Person

Marinated Grilled Chicken, Seasoned Beef, Tossed Green Salad, Sauteed Onions, Peppers, Mexican Rice, Refried Beans, Shredded Cheese, Onions, Salsa, Guacamole, Warm Flour and Corn Tortillas.

\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\*

\*Prices Subject to Change\*



# Lunch Buffet Continued

**\*\*Minimum of 20 People\*\***

**\*If Less Than 20 People Additional \$3.00 Per Person Fee Will Apply\***

Each Buffet Includes: Chefs Choice of Assorted Desserts, Iced Tea, and Coffee (Regular and Decaf)

## Italian Classic

**\$33.00 Per Person**

Caesar Salad with Grilled zucchini, Yellow Squash Medley, Bowtie Pasta, Penne Pasta, Grilled Chicken Stripped, Meatballs in Marinara, Alfredo Sauce, Marinara Sauce, and Breadsticks

## The Great American

**\$36.00 Per Person**

Hamburgers, All Beef Hot Dogs, Sausage, Peppers, Cole Slaw, Potato Chips, Macaroni and Cheese, and Accompanying Condiments

## Kentucky Favorites

**\$39.00 Per Person**

Southern Fried Chicken, BBQ Pulled Pork, Coleslaw, Mashed Potatoes and Gravy

# Plated Dinners

**\*\* Includes Salads, Entrée, Starch, Vegetable, Rolls, Dessert, Coffee, and Iced Tea**

## Salad Selections– Select One\*\*

### Caesar Salad

Crisp Romaine, Garlic Croutons, Parmesan, Creamy Caesar Dressing

### Spinach Salad

Spinach, Bacon, Blueberries, Sliced Strawberries, Feta Crumbles, and Apple Vinaigrette

### House Salad

Iceberg Lettuce, Baby Spinach, romaine Blend, Tomatoes, Cucumbers, Carrots, Assorted Dressings

**\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\***

**\*Prices Subject to Change\***





# Plated Dinners Continued

\*\* Includes Salad, Entrée, Starch, Vegetable, Rolls, Dessert, Coffee, and Iced Tea

## Entrée Selections

### 10 Oz. Ribeye

\$45.00 Per Person

10 Oz Grilled Ribeye Drizzled with a Peppercorn Reduction Sauce

### Chicken Breast Napoleon

\$39.00 Per Person

Boneless Chicken Breast Topped with Red Peppers, Sautéed Spinach and Mozzarella Cheese With a Balsamic Reduction

### Chicken Picatta

\$36.00 Per Person

Boneless Chicken Breast Garnished with Green, Yellow, and Red Peppers, With a Lemon Caper Sauce

### Pan Seared Chicken Breast Chardonnay

\$36.00 Per Person

Pan Seared Chicken Breast Topped with Mushrooms and Diced Green Onion in a Chardonnay Butter Sauce

### Sliced Pork Loin

\$39.00 Per Person

Tender Boneless Pork Loin Drizzled with a Dijon Mustard Cream Sauce

### Grilled Salmon Filet

Market Price

Salmon Fillet Slowly Grilled to Perfection and Drizzled with a Lemon Dill Sauce

## Combination Dinners

\*\* Includes Salads, Entrée, Starch, Vegetable, Rolls, Dessert, Coffee, and Iced Tea

### Land and Sea

\$67.00 Per Person

Slow Roasted Beef Tenderloin with a Bourbon Demi Glaze Combined with 3 Grilled Jumbo Shrimp

### Lemon Herb Chicken & Grilled Salmon Filet

\$50.00 Per Person

Lemon Herb Chicken and a Grilled 6oz Salmon Filet Drizzled with Caper Cream Sauce

\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\*

\*Prices Subject to Change\*



# Dinner Buffets

**\*\*25 Person Minimum\*\***

**\*If Less Than 20 People Additional \$3.00 Per Person Fee Will Apply\***

## Salad Selections

Choice of two

Caesar Salad	Italian Pasta Salad	Macaroni Salad	Spinach Salad
Cole Slaw	Potato Salad	Fruit Salad	Tossed Garden Salad

## Side Selection

Choice of two

Au-Gratin Potatoes	Roasted Red Skin Potatoes	Macaroni & Cheese
Baked Potato	Scallop Potatoes	Broccoli Au Gratin
Baked Sweet Potato	Basmati Rice w/Mint & Parsley	Carrots in Brown Sugar Glaze
Mashed Potato	Rice Pilaf	Whole Kernel Corn
Country Style Green Beans	Green Beans Almandine	Vegetable Medley

# Entrée Selection

## Poultry

Chicken Marsala	Chicken Picatta	Curried Chicken Skewers
Chicken Florentine	Chicken Chardonnay	Grilled Herb Chicken
	Southern Fried Chicken	

## Turkey

Hot Brown Casserole

Slow Roasted Turkey Served with Cornbread Dressing & Pan Gravy

**\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\***

**\*Prices Subject to Change\***



# Entrée Selections

## Pork

Carnitas Pork Shoulder      BBQ Pulled Pork  
Kentucky Ham with Pineapple & Raisin Sauce  
Roasted Pork Loin with Dijon Mustard Sauce

## Beef

Beef Bourguignon with Egg Noodles      Beef Stroganoff over Egg Noodles  
Beef Tips with a Wild Mushroom Sauce      Top Round Beef with Demi-Glaze

## Seafood

Baked Tilapia with Cajun Seasoning      Grilled Salmon with a Creamy Dill Sauce  
Oven Baked North Atlantic Cod      Shrimp Scampi

## Vegetarian

Eggplant Parmesan      Pasta Primavera  
Portabella Mushroom with Roasted Vegetables

# Entrée Pricing

One Entrée- \$45.00 Per Person  
Two Entrées- \$49.00 Per Person  
Three Entrées- \$53.00 Per Person  
Additional Sides, Add \$2.00 Per Person

**\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\***

\*Prices Subject to Change\*



# Dessert Selections

**\*\*Choice of One\*\***

Chocolate Cake   German Chocolate Cake   Red Velvet Cake  
Carrot Cake   Plain Cheesecake   Strawberry Cheesecake  
Pecan Pie   Apple Pie   Cherry Pie

# Cold Hors D'oeuvres

**\*\*Price is for 50 Pieces\*\***

Gulf Shrimp with Cocktail Sauce	\$300.00
Fruit Kabobs	\$250.00
Assorted Canapes	\$195.00
KY Country Ham Asparagus Rolls	\$195.00
Poker Sandwiches w/ Ham, Turkey, & Roast Beef	\$190.00
Assorted Tuna, Chicken Salad, or Pimento Cheese Sandwiches	\$175.00
Bruschetta	\$175.00
Deli Roulades	\$175.00
(Turkey or Ham, Southwest Ranch Cream Cheese Rolled in a Garlic Herb Tortilla)	
Curried Chicken Salad Phyllo Cups	\$150.00
Deviled Eggs	\$100.00

# Cold Display

**\*\*Price is for 50 Pieces\*\***

Imported & Domestic Cheeses	\$350.00
Antipasto Platter	\$325.00
Seasonal Fruit Display with Honey Yogurt Dip	\$300.00
Crudite Display w/ Dip	\$275.00

**\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\***

**\*Prices Subject to Change\***



# Hot Hors D'oeuvres

**\*\*Price is for 50 Pieces\*\***

Mini Beef Wellington	\$295.00
Scallops Wrapped in Bacon	\$295.00
Almond Stuffed Dates Wrapped in Bacon	\$275.00
Beef Skewers	\$275.00
Chicken Skewers	\$275.00
General Tso's Chicken Bites	\$275.00
Italian Stuffed Mushrooms	\$275.00
Mini Crab Cakes, Red Pepper Tartar Sauce	\$275.00
Chicken Wings with Two Sauces	\$265.00
Coconut Shrimp with Plum Sauce	\$250.00
BBQ Smokies Sausages	\$250.00
BBQ Meatballs	\$250.00
Bourbon Demi-Glaze Meatballs	\$250.00
Swedish Meatballs	\$250.00
Crab Rangoon	\$230.00
Franks in a Blanket	\$225.00
Chicken Tenders	\$225.00

## The Ultimate Cocktail Party

### Selection One- \$33.00 Per Person

Tuna Salad, Pimento Cheese, and Chicken Salad Finger Sandwiches.

One Hot Hors D'oeuvres (Excludes Market Price Items) Cocktail Snack Mix

Decorative Cheese Display Garnished with Seasonal Fresh Fruits

Tortellini with Your Choice of Sauce: Marinara, Meat, or Alfredo

Tropical Fruit Punch, Lemonade, Iced Tea & Coffee

**\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\***

**\*Prices Subject to Change\***



# The Ultimate Cocktail Party

Continued

## Selection Two- \$35.00 Per Person

Poker Sandwiches— Silver dollar Rolls Filled with Sliced Turkey, Ham, & Roast Beef

Decorative Cheese Display Garnished with Seasonal Fruits

Display of Sliced & Whole Seasonal Fruits Served with a Honey Yogurt Dipping Sauce

Colorful Display of Garden Fresh Vegetables with Zesty Ranch Dip

Three Hot or Cold Hors D'oeuvres (Excludes Market Price Items)

Tropical Fruit Punch, Lemonade, Iced Tea & Coffee

## Selection Three- \$39.00 Per Person

Carved Roast Top Round of Beef Au Jus (Add \$75 per Uniformed Caterer)

Poker Sandwiches— Silver Dollar Rolls Filled with Sliced Turkey, Ham, & Roast Beef

Decorative Cheese Display Garnished with Seasonal Fresh Fruits

Display of Sliced & Whole Fruits Served with a Honey Yogurt Dipping Sauce

Colorful Display of Garden Fresh Vegetables with Zesty Ranch Dip

**Four** Hot or Cold Hors D'oeuvres (Excludes Market Price Items)

Tropical Fruit Punch, Lemonade, Iced Tea, & Coffee

## From The Bar

\*\* Bartender Fee- \$75.00 Per Bartender\*\*

Assorted Coca-Cola Products	\$3.00
Domestic Bottled Beers	\$5.00
Imported Bottled Beers	\$7.00
Non-Alcoholic Bottled Beers	\$5.00
House Wines	\$6.00
Premium Brand Cocktails	\$8.00
Super Premium Brand Cocktails	\$9.00

\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\*

\*Prices Subject to Change\*

