



# Derby City Dainties

Serves: 25 (2 pieces per person)  
\$184.99

Not just southern, but Kentuckian. This selection of dainties, or elegantly created sandwiches, is perfect for showers, tea parties, and of course, Derby gatherings. Each choice is uniquely cut.

**Benedictine, Louisville's Queen of sandwich spreads:** Grated cucumber, grated onion, a touch of dill, seasonings in a cream cheese base served on crustless white bread sliced into 'fingers'.

**Cucumber Pinwheels:** Lavash, sliced English cucumbers, touch of bourbon-smoked paprika, cream cheese.

**Bourbon-Bacon Jam Petit Fours:** Sweet yet savory bacon jam with a touch of smoky bourbon spread between three thin sourdough slices then cut into petit fours, edges finished with minced Italian parsley.

**Hot Brown Tomato Rounds:** Toasted sourdough topped with roast turkey and a dollop of mornay then garnished with a tomato slice sprinkled with minced bacon gremolata. Open-faced.

**Beer Cheese Triangles:** Local brown ale and smoked gruyere beer cheese atop toasted wheat bread then cut into triangles. Open- faced.

## Additional Derby City Selections:

Beaten Biscuits with Country Ham (12) with orange-honey butter .....	\$23.99
Dainty (1.2 oz) Buttermilk Biscuits (12) .....	\$6.99
Cinnamon Honey Butter (8 Oz) .....	\$5.99
Apple Butter (8 oz) .....	\$5.99
Benedictine (8 oz) .....	\$7.99
Beer Cheese (8 oz) .....	\$8.99
Cheddar Puff Pastry Straws (1 dz) .....	\$9.99
Cheddar Buttons (short crust) (2 dz) .....	\$14.99
Fruit Kuchen aka Kuka (apple, cherry, strawberry, cream, or peach) price per kuchen .....	\$19.99





# Sandwiches

## SANDWICHES & WRAPS

Serves 16 (2 pieces pp)  
**\$147.99**

A 32-piece combo platter features our favorite sandwiches & wraps cut in half to mix -n- match

### 8 Barnyard Ranch

turkey, chicken, bacon, lettuce, tomato, ranch, white bread

### 8 Classic Club

turkey, ham, bacon, tomato, lettuce, cheese, toasted white bread

### 8 Chicken Wrap

grilled chicken, lettuce, tomato, onion, shredded cheddar

### 8 Southwest Wrap

southwest spices grilled chicken, lettuce, tomato, onion, cheddar, salsa

## ONLY WRAPS

Serves 8 (2 pieces pp)  
**\$72.99**

A 16-piece assortment of our popular wraps cut in half so everyone can mix -n- match

### 4 Chicken Wraps

grilled chicken, lettuce, tomato, onion, shredded cheddar

### 4 Buffalo Wraps

buffalo grilled chicken, lettuce, tomato, onion, shredded cheese, ranch

### 4 Cajun Wraps

spicy Cajun grilled chicken, lettuce, tomato, onion, shredded cheese, spicy sauce

### 4 Southwest Wraps

southwest grilled chicken, lettuce, tomato, onion, cheese, salsa

---

## CLASSIC SALAD SANDWICHES

Those fillings that remind us of Mom's lunches between pillowy white bread

Serves: 10 / \$67.99

2 ea. Egg Salad, Ham Salad, Tuna Salad / 4 Pimento Cheese

Extra Condiments: lettuce, tomato, onion, mayo packs, mustard packs arranged on a separate platter.  
Enough for 10 sandwiches, \$12.50

---

## TRADITIONAL AMERICAN SANDWICHES

Serves: 8 / \$55.99

### 2 Ham & Cheese

sliced ham, American cheese, white bread

### 2 BLT

bacon, lettuce, tomato, white bread

### 2 Turkey & Cheese

sliced turkey, Swiss, white bread

### 2 PB&J

OR

### Bologna & American cheese

Extra Condiments: lettuce, tomato, onion, mayo packs, mustard packs arranged on a separate platter.  
Enough for 8 sandwiches, \$9.99

---

## PINWHEEL PLATTER

Assorted pinwheels with classic meats, and vegetables, and a schmear of ranch

Serves: 8 / \$63.99

### Ham & American Cheese

lettuce, tomato, ranch

### Turkey & Provolone

lettuce, tomato, ranch

### Italian

salami, pepperoni, mozzarella, onion, lettuce, pesto ranch



# Specialties

## GRAZING TABLES

Six feet or more of culinary eye candy! Imagine a sensory delight as you walk along nibbling on an edible work of art. Created on top of surfaces, typically banquet tables, even a single 6' table becomes a feast for the senses.

Uniquely created at the venue using a variety of fresh and dried fruits, fresh and pickled vegetables, cured meats, cheeses, nuts, candies with fresh greenery and floral accents. Various elements can be added to elevate the experience such as roasted meats, desserts, even ice sculptures. Grazing tables can be scaled down on smaller tables of different shapes. A six-foot rectangular banquet table is suitable for 30-40 guests. Grazing tables are considered custom work and require one or more consultations.

Following are some examples of possible grazing table themes:

**Continental Breakfast:** Coffee cake, almond scones, banana bread, and cinnamon rolls. Add dimension with fresh fruit, and dried fruit. Breakfast beverages on the side.

**Breakfast Yogurt and Fruit:** A variety of yogurts (1 cup per person), granola, muesli, trail mix, fresh cut fruits and berries for layering, dried nuts, seeds, coconut chips, honey, brown sugar. To keep this table from becoming too intermingled, bowls are used to separate the fruits, and dried toppings. Guest 'graze' along the table and build their bowls, or mason jars. Accent with a variety of juices, kombucha, and teas.

**'Roman Holiday':** Versatile for cocktails, light summer dining, or snacking during the game, grilled breads, assorted cured meats, sliced cheeses, crumbled cheeses, pickled vegetables, fresh greens such as arugula, chopped romaine, sliced fresh fruits, and so forth. The idea is to top the grilled bread and make bruschetta, flat breads, or crostini.

**Snacks & Sweets:** A combination of salty and sweet which can be changed up in a myriad of ways to cover any holiday or occasion. For example, shrimp cocktail and spicy sauce on crushed ice, veggie platter which can be arranged as a star (July 4<sup>th</sup>), candy canes, Christmas trees, Tom turkey, snack mixes, sweet crunch mixes, fresh fruit, savory and sweet dips, cookies, crackers, ham, and cheese buns on a warmer. Again, endless configurations are possible.





# Specialties

## FOOD/DESSERT BOARDS

While charcuterie is trendy, food boards allow greater creativity and that brings more flavor to your party! Delightful and eye catching, each board is custom created to reflect your occasion whether that is a birthday, engagement- wedding-, or baby showers, even retirements.

Custom-created on a portable surface such as a chef's wooden board, silver platter, really any surface that is mobile, and sturdy, a food board can be a breakfast-, dessert-, or favorite snacks board presented in a colorful, and of course, edible way.

These are custom work and require at least one consultation - possibly more.

The following are a few examples of possible food, or dessert boards:

**Cookies and Cream Board:** A variety of cookies with creamy cookie dips.

**Simple Grazing Board:** Creamy cheese, breadsticks, nuts, olives, grapes, assorted crackers, dips, and assorted cured meats.

**Continental Breakfast:** Bagels, English muffins, mini croissants, cinnamon rolls. Toppers like smoked salmon, mortadella, jam, butter, cream cheese, fresh fruits, fruit dips.

**Mezze Board:** tzatziki, hummus, stuffed grape leaves, assorted Greek olives, fresh and pickled vegetables, marinated cheeses, pita chips, quartered flatbread.

**Dessert Bites Board:** Chocolate dipped marshmallows, stroopwaffels, assorted chocolates, dipped pretzels, cake balls, candies, freeze dried fruits, macarons, chocolate dip, strawberries.

