

BANQUET AND CATERING MENU



A Tailored Experience

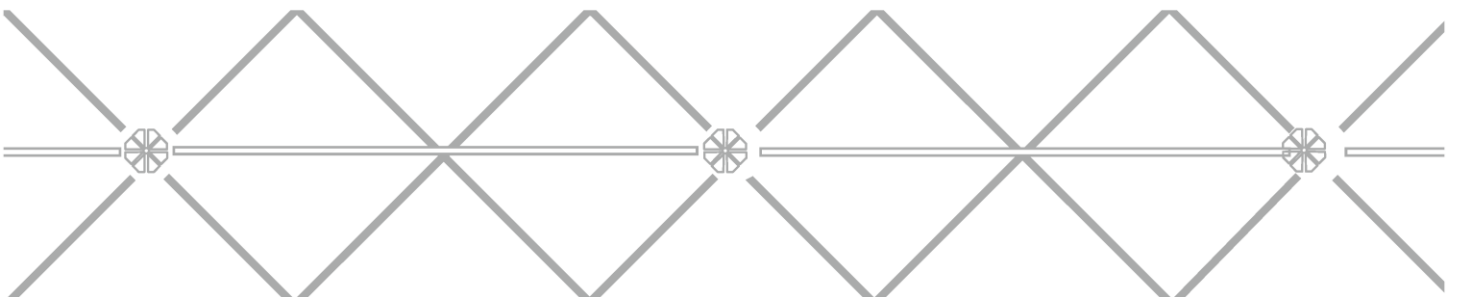


TABLE OF CONTENTS

<i>BREAKFAST PACKAGES</i>	<i>2</i>
<i>THEMED BREAKS</i>	<i>3</i>
<i>A LA CARTE</i>	<i>5</i>
<i>LUNCH PACKAGES</i>	<i>6</i>
<i>DINNER PACKAGES</i>	<i>8</i>
<i>BAR PACKAGES</i>	<i>13</i>

BREAKFAST PACKAGES

Continental Breakfast

*All Options Served with Bread Assortment, Whipped Butter & Fruit Preserves, Coffee, Tea and Fruit Juices
Minimum 20 guests*

Wallace Woods

\$18

Berries and Fresh Cut Fruit

Freshly Baked Muffins

Coffee Cakes

Levassor Park \$20

Berries and Fresh Cut Fruit

*Greek Yogurt and House
Granola*

Carrot Raisin Bran Muffins

*Hot Oatmeal with Brown Sugar
and Golden Raisins*

Holmesdale \$21

Berries and Fresh Cut Fruit

*Freshly Baked Muffins and
Coffee Cakes*

*Breakfast Sandwich: English
Muffin, Egg, Ham, Cheese*

Hot Breakfast

*All Options Served with Bread Assortment, Whipped Butter & Fruit Preserves, Coffee, Tea and Fresh Fruit Juices
Minimum 20 Guests*

Mainstrasse \$23

Scrambled Eggs

Smoked Bacon

Sausage Links

Choice of Breakfast Potato:

Kentucky Home Fries

Old Style Skillet Potato

Cheddar and Green Chile

Potato Casserole

Shredded Potato Hash

Fresh Fruit and Berries

Botany Hill \$25

Scrambled Eggs

*Sixteen Bricks Brioche French
Toast*

Greek Yogurt Bar

Hot Oatmeal with Maple Syrup

Fresh Fruit and Berries

Peaselburg \$28

Scrambled Eggs

Smoked Bacon

*Choice of: Sausage Links, Fried
Ham, Goetta*

Choice of Breakfast Potato:

Kentucky Home Fries

Old Style Skillet Potato

Cheddar and Green Chile

Potato Casserole

Shredded Potato Hash

*Scratch Made Biscuits and
Sausage Gravy*

Fresh Fruit & Berries

THEMED BREAKS

GLORIOUS MORNING

\$14 per guest

- Blueberry Smoothies
- Create-Your-Own Trail Mix
- Assorted Freshly-Baked Coffee Cakes
- Coffee

COFFEE & DOUGHNUTS

\$11 per guest

- Doughnuts
- Coffee

REFRESH

\$11 per guest

- Vegetable Crudit 
- Roasted Garlic Hummus
- Ranch Tzatziki Dip
- Fruit Juices

LOCAL FAVORITES

\$11 per guest

- Hen of The Woods Chips
- Sunshine Caramels
- Ale8 Ginger Ale

MILK & COOKIES

\$9 per guest

- Fresh baked assorted cookies
- Milk

COVINGTON CHEESE BOARD

\$14 per guest

- One Cow's Cheese
- One Goat's Cheese
- One Blue Cheese
- House Pickles
- Sliced Baguette

DESCANSO

\$12 per guest

- Salsa
- Queso Blanco
- Guacamole
- House Tortilla Chips

CIDER BREAK

\$9 per guest

(Seasonal Availability)

- Warm Apple Cider
- Warm Doughnut Holes
- Puppy Chow

ICE CREAM SOCIAL

\$14 per guest

- Graeter's Vanilla Ice Cream
- House Caramel
- Hot Fudge
- Whipped Cream
- Chopped Nuts

A LA CARTE

SNACKS

<i>Fresh Baked Breakfast Pastries</i>	<i>\$24 per dozen</i>
<i>Natural Granola Bars</i>	<i>\$3 each</i>
<i>Individual Yogurt Cups</i>	<i>\$3 each</i>
<i>Whole Fruit</i>	<i>\$3 each</i>
<i>Berries and Fresh Cut Fruit</i>	<i>\$5 per guest</i>
<i>Assorted Cereals, Milk, and Berries</i>	<i>\$8 per guest</i>
<i>Fresh Baked Assorted Cookies</i>	<i>\$30 per dozen</i>
<i>Brownies and Blondies</i>	<i>\$30 per dozen</i>
<i>Roasted Mixed Nuts</i>	<i>\$24 per pound</i>
<i>Individual Bagged Chips or Pretzels</i>	<i>\$3 each</i>

BEVERAGES

<i>Fiji or San Pellegrino Water</i>	<i>\$5 each</i>
<i>Assorted Soft Drinks</i>	<i>\$3 each</i>
<i>Coffee</i>	<i>\$50 per gallon</i>
<i>Assorted Herbal Teas</i>	<i>\$50 per gallon</i>
<i>Cranberry, Orange or Grapefruit Juice</i>	<i>\$35 per gallon</i>
<i>Iced Tea</i>	<i>\$35 per gallon</i>

Half Day Beverage Package

\$14 per person / 4 hours
Sodas / Coffee and Herbal Teas / Bottled
Water

Full Day Beverage Package

\$18 per person / 8 hours
Sodas / Coffee and Herbal Teas / Bottled
Water

BUFFET LUNCH

Deli Style Platters \$24

Tailor fit your package to your liking. Choice of Two Meats, Two Cheeses, Two Sides, One Salad, and One Dessert for entire group. Includes Deli Style Condiments, Coffee and Iced Tea

Deli Meat

Add an extra meat for \$4 per person

*Roast Beef
Turkey Breast
Deli Ham
Beef Bologna
Tuna Salad
Chicken Salad*

Cheese

Add an extra cheese for \$2 per person

*Cheddar
Smoked Gouda
Swiss
Colby*

Sides

Add an extra side for \$4 per person

*Pasta Salad
Country Potato Salad
Coleslaw
Macaroni Salad*

Salads

*Classic Caesar
Field Salad*

Dessert

Add an extra dessert for \$4 per person

Assorted Cookies, Brownies/Blondies or Rice Crispy Treats

Brown Bag Lunch \$18

Includes Sandwich, Deli Style Side, Chefs Choice Whole Fruit, Bottled Water, Cookie

Sandwiches

*Roast Beef on Mini Hoagie Roll with Swiss,
Lettuce, Tomato

Turkey Breast on Wheat Bread with Smoked
Gouda, Lettuce, Tomato

Tuna Salad on Sourdough with Lettuce,
Tomato, Onion*

Sides

*Pasta Salad

Country Potato Salad

Coleslaw

Macaroni Salad*

HOT LUNCH BUFFETS

*Served with Warm Rolls, Coffee, Iced Tea and Chef's Choice Seasonal Desserts
Minimum 20 Guests*

Austinburg \$29

*Carolina Style Pulled Pork
with Slaw*

BBQ Chicken Breast

Hoppin' John

Oven Roasted Sweet Potato

*Field Greens Salad with
Strawberries, Sliced
Almonds, Feta, and Poppy
Seed Dressing*

Lewisburg \$34

*Roasted Pork Loin with
Brown Sugar Apples and
Mustard Jus*

*Herb Roasted Cod
with Creamed Spinach and
Remoulade*

*Sautéed Zucchini and
Squash*

Roasted Redskin Potatoes

*Field Greens Salad with
Grape Tomatoes,
Cucumbers, Croutons and
Vinaigrette*

Latonia \$38

*Buttermilk Fried Chicken
with Braised Greens and
Honey Drizzle*

*Seared Atlantic Salmon with
Black Eyed Pea Salad and
Tomato Gravy*

*Three Cheese Mac 'n' Cheese
with Cornbread Gremolata*

*Creamy Mushroom and
Green Bean Casserole with
Fried Shallots*

Classic Caesar Salad

PLATED LUNCH

\$30 Per Person

*Please choose one first course, one entrée and one dessert for entire group.
Served with Warm Rolls, Coffee and Iced Tea.*

First Course

*Soup or Salad
Please Choose One Option for Entire
Group*

*Squash Bisque with Bourbon
Glazed Pecans and Spiced
Crème Fraiche*

*Waterfeilds Bling Mix
Greens, Corn Nuts, Breakfast
Radish, Pickled Onions and
Black Pepper Buttermilk
Aioli*

Entrées

*Buttermilk Fried Chicken
with Sweet Potatoes, Collard
Greens, Vinegar Slaw and
Pablano Honey*

*Seared Atlantic Salmon with
Warm Marble Potato Salad,
Haricot Verts, Citrus
Emulsion*

*Pork Tenderloin, White Bean
Puree, Sautéed Swiss Chard,
Tomatoes, Corn and
Mustard Jus*

*Roasted Hanger Steak (\$5
supplement) with
Cauliflower Puree, Fresh
Asparagus, Roasted Tomato
and Red Wine Sauce*

Dessert

*Texas Chocolate Sheetcake
with Candied Pecans,
Whipped Cream*

*White Chocolate Mousse
with Spiced Blackberry Jam
and Candied Almonds*

*Chocolate Cheesecake with
Salted Milk Chocolate Toffee
and Whipped Cream*

*Banana Cake, Cream Cheese
Icing, Strawberry Sauce*

*Lemon Curd, Macerated
Berries, White Chocolate
Shavings*

DINNER BUFFET

Display Presentation

All display presentations serve 25 guests

CHEESE BOARD

\$300

Blue, Goat, Cow, Sheep Local Honey, Mostarda, House Made Preserves

CHARCUTERIE BOARD

\$400

Sopressata, Bresaola, Capicola House Pickles, Whole Grain Mustard, Baked Apples

SMOKED FISH

\$350

Smoked Trout & Salmon House Pickles, Crème Fraiche, Boiled Egg, Lemon, Crostini

ANTIPASTI \$300

Artichokes, Roasted Red Peppers, Zucchini, Marinated Olives Tabbouleh, Hummus, Feta, Pita

FRUIT

\$300

Berries and Seasonal Sliced Fruit

SHELLFISH Market Price

King Crab Legs, Poached Shrimp Cocktail Sauce, Remoulade, Lemon

Small Bites

Minimum of 25 per passed appetizer. We suggest 3 per guest for light hors d'oeuvres, 6 per guest for medium and 9 per guest for heavy hors d'oeuvres.

HOT

<i>Crab Cake with Garlic Chive Aioli</i>	5
<i>Vegetable Spring Rolls with Miso Barbecue</i>	3
<i>Caramelized Onion Tart with Manchego</i>	4
<i>Boursin-Stuffed Mushrooms</i>	3
<i>Pigs in a Blanket</i>	4
<i>Pimento Cheese Gougeres</i>	4
<i>Corn Fritters with Buttermilk Remoulade</i>	3
<i>Buttermilk Fried Chicken Bites</i>	4
<i>Shrimp & Grits Balls</i>	4

COLD

<i>Deviled Eggs with Pickled Chilies</i>	3
<i>Goat Cheese Crostini with Smoked Salmon</i>	4
<i>Smoked Trout Canape</i>	4
<i>Cracked Pepper Biscuit with Pepper Jelly and Country Ham</i>	5
<i>Caprese Skewers</i>	3
<i>Feta & Olive Tapenade Tartlets</i>	4
<i>Country Ham-Wrapped Asparagus</i>	3
<i>Weck Cheese Crostini</i>	3

DINNER BUFFETS

*Served with Warm Rolls, Coffee and Chefs Choice Assorted Seasonal Desserts
Minimum 20 Guests*

Rosedale \$40

*Field Greens with Strawberries, Sliced
Almonds, Feta, and Poppy Seed Dressing*

*Arugula and Mixed Greens with shaved Fennel,
Citrus Supremes, Shaved Parmesan and
Cornbread Gremolata Creamy Lemon
Vinaigrette*

Kentuckyaki Glazed Atlantic Salmon

Carolina Style Pulled Pork with Slaw

BBQ Chicken Breast

Smokey Cheese and Bacon Mac 'n' Cheese

Oven Roasted Sweet Potato

Backyard Mustard Potato Salad

Riverbreeze Park \$45

*Romaine with Bell Peppers, Feta, Pepperoncini,
Olives and Red Wine Vinaigrette*

Classic Caesar with Shaved Parmesan

Fresh Fruit and Berries

*Lemon Caper Cod with Roasted Fingerlings
and Romesco Sauce*

*Roasted Pork Loin with Apple, Sultanas and
Whole Grain Mustard Jus*

*Madras Crusted Chicken Breast with Braised
Greens and Curry Sauce*

Chili Roasted Cauliflower with Lemon Zest

Haricot Verts with Shaved Radish and Shallots

Garlic Confit Roasted Redskin Potato

Federal Park \$55

*Arugula with Dried Cherries, Country Ham, Pine Nuts, Shaved
Parmesan and Creamy Lemon Vinaigrette*

*Little Gem with Diced Tomatoes, Bacon Lardoons, Blue Cheese, Torn
Bread with Buttermilk Aioli*

Pesto Rubbed Mahi Mahi with Fregola and Spicy Tomato Sauce

*Pepper Crusted Beef Tenderloin with Wild Mushroom, Pearl Onions
and Red Wine Bordelaise*

Coq Au Vin with Root Vegetables

Roasted Asparagus with Pine Nuts, Lemon Zest and Shaved Parmesan

Potatoes Au Gratin

*Cavatelli with Saffron Piccata, Blistered Grape Tomatoes, Fresh Herbs,
Crispy Capers, Feta*

PLATED DINNER

The Covington Dinner

Served with Water and Coffee, Bread and Butter

Passed Appetizers

Please Choose Two Options for Entire Group

Sweet Corn Fritters

Shrimp and Grits Balls

Caprese Skewers

Vegetable Spring Rolls

Pimento Cheese Gougeres

Salad

Please Choose One Option for Entire Group

*Waterfield's Bling Mix Greens, Corn Nuts, Breakfast Radish, Pickled Onions and Black Pepper
Buttermilk Aioli*

Baby Arugula Salad, Mulled Pears, Marcona Almonds, Kenny's Farm House Blue, Balsamic Vinaigrette

Entrees

Please Choose Two Options for Entire Group

Please note that all Entrée Selections are due 5 business days prior to the event

Free Range Airline Chicken

Anson Mills Rice Grits, Cremini Mushrooms, Glazed Pearl Onions and Scallion Chicken Jus

Seared Atlantic Salmon

Warm Marble Potato Salad, Haricot Verts, Citrus Emulsion

Pork Tenderloin

Fingerling Coins, Bacon Lardoons, White Beans and Tomato Gravy

Roasted Hanger Steak

(\$5 upcharge for this entrée selection per person)

Cauliflower Puree, Fresh Asparagus, Roasted Tomato and Red Wine Sauce

Entrée Duet (\$5 upcharge per person)

Seared Atlantic Salmon and New York Strip

With Cauliflower Puree, Fresh Asparagus, Roasted Tomato and Red Wine Sauce

Dessert

Please Choose One Option for Entire Group

Sorghum Cheesecake with Pecan Praline

Devil's Food Cake with Raspberry Ganache

@ \$50 Per Person

Stationed Reception

*Please select a minimum of two stations.
Minimum of 40 Guests. 90-minute limit on stationed receptions.
Stationed Reception served with Water and Iced Tea.
\$75.00 Carver/Attendant Fee

Carving Stations:

*All carving stations served with mini slider rolls and biscuits
All carved to order**

Whole Roasted Tenderloin of Beef

*House Mustard, Mayonnaise and
Horse Radish Sauce
Serves 25 Guests
\$450.00*

Whole Prime Rib of Beef

*Au Jus and Horseradish Sauce
Serves 50 Guests
\$550.00*

Top Round Of Beef

*Au Jus and Horseradish Sauce
Serves 75 Guests
\$450.00*

Brown Sugar Glazed Ham

*Brown Sugar Bourbon Sauce
Serves 30 Guests
\$350.00*

Leek, Brie and Spinach Roulade (Vegetarian)

*Marinara Sauce
Serves 30 Guests
\$300.00*

Gateway to the South

*CFC Coppin's Fried Chicken
Smashed Potatoes
Warm Gravy
Smokey Green Beans and Bacon
Buttery Biscuits
Bourbon Pecan Tarts
\$21.00 per person*

Tri State Classics

*Covington Chili
Coney Dogs and Buns, Spaghetti, Onions, Yellow Mustard and Shredded Cheddar
Gliers Goetta Sliders with Sauerkraut and 1000 Island
Grilled Metts and Bratts with roasted Peppers and onions
Whoopie Pies and Lemon Bars
\$23.00 per person*

Street Taco Station

*Orange and Garlic Braised Pork Carnitas
Flour tortillas, Pickled Onions, Queso Fresco, Guacamole, Limes
Fresh Tortilla Chips and House Made Salsa
Cinnamon Sugar Churros
\$21.00 per person*

Made to Order Stir-Fry Station*

*Chicken, Shrimp, Asian Vegetables and Fried Rice
\$18.00 per person*

Raw Bar

*Oysters on the Half Shell, Jumbo Shrimp, Steamed Marinated Mussels
Cocktail Sauce, Tabasco, Lemons, Saltine Crackers
\$450.00 for 100 pieces*

The Mother Board

*Assortment of House Made Charcuterie and Potted Spreads
Assortment of Domestic Cheeses
Jams, Jellies, Preserves, Mustards and Pickles
Baguettes and Honey
\$16.00 per person*

The Cookie and Candy Bar

*Home Made Assorted Whoopie Pies
Assorted Sunshine Caramels
Bourbon Pecan Tarts
Puppy Chow
Rice Crispy Treats
\$19.00 per person*

BAR PACKAGES

All Bar Packages Include: Coke, Diet, Sprite, Ale8, Club Soda, Bottled Water, Orange Juice, Cranberry Juice, Lime Juice, House Sour Mix, Grenadine, Sweet and Dry Vermouth, Bitters, Triple Sec, Amaretto

Tailored Full Bar

To Include: *Barton's Vodka, Gin, & Whiskey, Bacardi, Jose Cuervo, Budweiser, Bud Light, Miller Light, Mich Ultra, Heineken, Maison Nicolas Chardonnay & Cabernet*

One Hour \$14 per person

Two Hours \$20 per person

Three Hours \$26 per person

Four Hours \$32 per person

Tailored Beer and Wine Only Bar

To Include: *Budweiser, Bud Light, Miller High Life, Maison Nicolas Chardonnay and Cabernet*

One Hour \$10 per person

Two Hours \$14 per person

Three Hours \$16 per person

Four Hours \$20 per person

Classic Full Bar

To include: *Jim Beam Whiskey, Old Forester Bourbon, New Amsterdam Gin, Bacardi Rum, Dewars Scotch, Jose Cuervo Tequila, Smirnoff Vodka, Miller High Life, Miller Light, Budweiser, Bud Light, Line 39 Pinot Noir, Cabernet, Sauvignon Blanc and Chardonnay*

One Hour \$18 per person

Two Hours \$26 per person

Three Hours \$34 per person

Four Hours \$42 per person

Classic Beer and Wine Only Bar

To Include: *Miller High Life, Miller Light, Budweiser, Bud Light, Line 39 Pinot Noir, Cabernet, Sauvignon Blanc and Chardonnay*

One Hour \$12 per person

Two Hours \$20 per person

Three Hours \$28 per person

Four Hours \$36 per person

Chic Full Bar

To Include: Jim Beam Whiskey, Four Roses Bourbon, Beefeater Gin, Sailor Jerry Spiced Rum, Bacardi Rum, Dewars Scotch, El Jimador Tequila, Stolichvodka, Miller High Life, Budweiser, Bud Light, Rhinegeist Truth IPA, Soverain Sauvignon Blanc, Chardonnay, Merlot, and Cabernet Sauvignon, One Specialty Cocktail

One Hour \$20 per person

Two Hours \$28 per person

Three Hours \$36 per person

Four Hours \$44 per person

Chic Beer and Wine Only Bar

To Include: Miller High Life, Budweiser, Bud Light, Rhinegeist Truth IPA, Soverain Chardonnay, Sauvignon Blanc, Merlot, and Cabernet Sauvignon

One Hour \$14 per person

Two Hours \$22 per person

Three Hours \$30 per person

Four Hours \$38 per person

Couture Full Bar

To Include: New Riff Rye Mash Whiskey, Coopers Craft Bourbon, Watershed Gin, Second Sight Spiced Rum, Second Sight Rum, Johnny Walker Black Scotch, El Jimador Tequila, Watershed Vodka, Braxton Storm, Rhinegeist IPA, Madtree Lift, Cidergeist Semi-Dry, Soverain Sauvignon Blanc, Chardonnay, Merlot, and Cabernet Sauvignon, One Specialty Cocktail

One Hour \$22 per person

Two Hours \$30 per person

Three Hours \$38 per person

Four Hours \$46 per person

Couture Beer and Wine Only Bar

To Include: Braxton Storm, Rhinegeist IPA, Madtree Lift, Cidergeist Semi-Dry, Soverain Chardonnay, Sauvignon Blanc, Merlot, and Cabernet Sauvignon

One Hour \$16 per person

Two Hours \$24 Per Person

Three Hours \$32 Per Person

Four Hours \$40 per person

Non-Alcoholic Package

To Include: Coke, Diet Coke, Sprite, Ale8, Orange Juice, Cranberry Juice, Pineapple Juice, Grenadine, Bottled Water, Pellegrino

One Hour \$5 per person

Two Hours \$8 per person

Three Hours \$10 per person

Four Hours \$12 per person

Sponsored Bar Packages

Based on Consumption

Tailored

Cocktails \$5 per drink

Beer \$3 per drink

Wine \$7 per drink

Assorted Soft Drinks \$2 per drink

Assorted Juice \$3 per drink

Assorted Water \$3 per drink

Classic

Cocktails \$7 per drink

Beer \$4 per drink

Wine \$8 per drink

Assorted Soft Drinks \$2 per drink

Assorted Juices \$3 per drink

Bottled Water \$3 per drink

Chic

Cocktails \$9 per drink

Beer \$5 per drink

Wine \$9 per drink

Assorted Soft Drinks \$2 per drink

Assorted Juices \$3 per drink

Bottled Water \$3 per drink

Couture

Cocktails \$11 per drink

Beer \$6 per drink

Wine \$9 per drink

Assorted Soft Drinks \$2 per drink

Assorted Juices \$3 per drink

Bottled Water \$3 per drink

Cash Bar Packages

Tailored

Cocktails \$5 per drink

Beer \$3 per drink

Wine \$7 per drink

Assorted Soft Drinks \$2 per drink

Assorted Juice \$3 per drink

Assorted Water \$3 per drink

Classic

Cocktails \$7 per drink

Beer \$4 per drink

Wine \$8 per drink

Assorted Soft Drinks \$2 per drink

Assorted Juices \$3 per drink

Bottled Water \$3 per drink

Chic

Cocktails \$9 per drink

Beer \$5 per drink

Wine \$9 per drink

Assorted Soft Drinks \$2 per drink

Assorted Juices \$3 per drink

Bottled Water \$3 per drink

Couture

Cocktails \$11 per drink

Beer \$6 per drink

Wine \$9 per drink

Assorted Soft Drinks \$2 per drink

Assorted Juices \$3 per drink

Bottled Water \$3 per drink

Bartender Fee

\$100 Per Bar for Every 100 Guests

\$75 per cashier

Upgrade to a 5-hour Bar at an Additional \$4 Per Person for Full & Beer and Wine Only Packages