



BANQUET AND CATERING MENU

BREAKFAST PACKAGES

All Options Served with Bread, Whipped Butter & Fruit Preserves, Coffee, Tea and Fruit Juices
Minimum 20 guests. Pricing per person.

CONTINENTAL BREAKFAST

CLASSIC 15

Cereal and Milk
Vanilla Greek Yogurt
Hotel Covington Granola
Berries and Fresh Fruit
Coffee Cakes

CHIC 15

Berry Smoothies
Fresh Fruit
Oatmeal Protein Bars
CYO Trail Mix Bar

COUTURE 18

Berries and Fresh Fruit
Freshly Baked Muffins
and Coffee Cakes
Hot Oatmeal with Brown Sugar
and Golden Raisins
Breakfast Sandwich; English Muffin,
Egg, Ham, Cheese

HOT BREAKFAST

CLASSIC 23

Scrambled Eggs w/ Chives
Choose 2: Sausage Links,
Fried Ham, Goetta, Bacon
Kentucky Home Fries
Hot Oatmeal with Brown Sugar
and Golden Raisins
Berries and Fresh Fruit

CHIC 25

Seasonal Vegetable Frittata
Choose 2: Sausage Links,
Fried Ham, Goetta, Bacon
Sixteen Bricks Brioche French Toast
Bread Pudding
Greek Yogurt Bar

COUTURE 28

Scrambled Eggs w/ Chives
Choose 2: Sausage Links,
Fried Ham, Goetta, Bacon
Kentucky Home Fries
Scratch Made Biscuits
and Sausage Gravy
Berries and Fresh Fruit



BANQUET AND CATERING MENU
BREAK STATIONS

Includes Coffee, Tea, Water, Soft Drinks. Pricing per person.

COFFEE AND DOUGHNUTS
9

Assorted Doughnuts
Coffee Bar

CHARCUTERIE BOARD 14

5 Cured Meats
House Mustard & Pickles
Baguette & Crackers

ICE CREAM SOCIAL 14

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

MEDITERRANEAN 11

Vegetable Crudit 
Roasted Garlic Hummus
Ranch Tzatziki
Fruit Juice

CHEESE BOARD 14

Artisanal Cheeses
Local Honey
Baguette & Crackers

**HALF DAY
BEVERAGE PACKAGE 9**

Sodas
Coffee and Herbal Teas
Bottled Water

MILK & COOKIES 9

Fresh Baked Cookies
Milk, Vanilla Almond Milk

FIESTA 12

Seasonal Salsa
Queso Blanco
Guacamole
Tortilla Chips

**FULL DAY
BEVERAGE PACKAGE 15**

Sodas
Coffee and Herbal Teas
Bottled Water

THE MOTHER BOARD 18

3 Cured Meats
3 Artisanal Cheeses
Mustard, Pickles & Honey
Baguette & Crackers

COOKIE & CANDY BAR 14

Home Made Assorted Whoopie Pies
Assorted Sunshine Caramels
Bourbon Pecan Tarts
Puppy Chow
Rice Crispy Treats



BANQUET AND CATERING MENU

SMALL BITES

Minimum of 25 per passed appetizer. We suggest three selections for light hors d'oeuvres, six selections for medium and nine selections for heavy hors d'oeuvres.

HOT		COLD	
Crab Cake with Garlic Chive Aioli	5	Deviled Eggs with Pickled Chilies	3
Vegetable Spring Rolls	3	Goat Cheese Crostini with Smoked Salmon	4
Caramelized Onion Tart with Manchego	4	Smoked Trout Canape	4
Boursin-Stuffed Mushrooms	3	Mini Biscuit, Pepper Jelly & Country Ham	5
Pigs in a Blanket	4	Feta & Olive Tapenade Tartlets	4
Pimento Cheese Gougeres	4	Weck Cheese Crostini	3
Corn Fritters with Buttermilk Remoulade	3	Boiled, Pickled Shrimp	4
Buttermilk Fried Chicken Bites	4	Chicken Liver PB&J	4
Seasonal Vegetable Calas	4	Ceviche on Taro Chip	5

Menu Price is guaranteed for all events booked until December 31, 2018. All menus are subject to seasonal availability and Hotel Covington reserves the right to make substitutions based on market conditions. All menu selections are due 14 business days prior to the event date. 22% Gratuity and 6% Sales Tax will be added to all banquet and catering functions.



BANQUET AND CATERING MENU

LUNCH PACKAGES

DELI STYLE PLATTER 24

Choose: Three Meats, Two Cheeses, Two Breads, One Side, One Salad, One Dessert
Includes Condiments, Coffee, Tea and Water

Deli Meats (Choose 3)

Roast Beef, Turkey Breast, Ham, All-Beef Bologna, Tuna Salad, Chicken Salad

Cheeses (Choose 2)

Cheddar, Smoked Gouda, Swiss, Colby

Breads (Choose 2)

White, Wheat, Rye, Hoagie Roll, Sourdough

Sides (Choose 1)

Pasta Salad, Potato Salad, Coleslaw, Macaroni Salad, Chips

Salads (Choose 1)

Caesar Salad, Seasonal Green Salad, Italian Salad

Desserts (Choose 1)

Cookies, Brownies/Blondies, Rice Crispy Treats

BOXED LUNCH 15

Includes Sandwich, Fruit or Chips, Cookie, Bottled Water

PICNIC LUNCH 29

Iceberg Lettuce with
Black Pepper Buttermilk Dressing
Bacon Lardons, Pickled Peppers
Carolina Style Pulled Pork with Slaw
Buttermilk Fried Chicken w/ Cayenne Honey
Mac n Cheese
Deviled Egg Potato Salad
Add Assorted Desserts at \$5 Per Person

PLATED LUNCH 29/35

Includes Bread Service, Coffee, Tea and Water

2 Courses 29

Soup -or- Salad -or- Dessert, Composed Entrée

3 Courses 35

Soup -or- Salad, Entrée, Plated Dessert

LUNCH BUFFET 35

Includes Bread Service, Coffee, Tea and Water
Choose Soup -or- Salad, Two Composed Entrées,
Chef's Choice Assorted Bite-Size 2 Desserts



BANQUET AND CATERING MENU

LUNCH & DINNER SELECTIONS

COMPOSED ENTRÉES

Beef Short Rib

Beer & Chili Braised Short Ribs, Mashed Potatoes, Gremolata

Pepper-Crusted Filet Mignon

(\$10 Supplement/Person)

Confited Fingerling Potatoes, Haricot Verts, Pickled Pearl Onions, Herb Jus

Roasted Pork Loin

Creole Mustard Rubbed Pork Loin, Roasted Root Vegetables, Charred Brussels Sprouts, Chow Chow

Crispy Pork Belly

Hoppin' John, Sautéed Greens, Pickled Chilies

Seared Salmon

Wild Rice, Charred Tomatoes, Kalamata Olives, White Wine & Crushed Herbs

Baked Fish

Fish of the Day, Seasonal Vegetable, Herbed Couscous, Lemon Beurre Blanc

Roasted Chicken Breast

Rosemary & Garlic Chicken, Chimichurri, Smashed Sweet Potatoes, White BBQ Sauce

Braised Chicken Leg

Lemon-Garlic Chicken, Dirty Rice, Charred Green Beans

Vegetable Pot Pie

Creamed Leeks, Root Vegetables, Mushroom Gravy, Puff Pastry

Curried Cauliflower

Caramelized Cauliflower, Curry, Lentils, Sautéed Greens, Herb Salad

SALADS

Caesar Salad

Romaine Lettuce, Shredded Parmesan, Garlic Croutons, Creamy Vinaigrette

Seasonal Green Salad

Chef Selected, Inspired by Locally Sourced Greens and Vegetables

Iceberg Salad

Iceberg Lettuce with Black Pepper Buttermilk Dressing, Bacon Lardons, Pickled Peppers

SOUPS

Seasonal Gumbo

(Chicken & Sausage, Shrimp & Okra, Smoked Turkey, Duck & Tasso)

Seasonal Vegetable Soup

Vegetarian Soup, Created from Locally Sourced Vegetables and Ingredients

Al's Chili

with Homemade Goldfish Crackers, Scallions, Aged Cheddar



BANQUET AND CATERING MENU

DINNER PACKAGES

Includes Bread Service, Coffee, Tea, Water, Soft Drinks. Pricing per person.

PLATED

3 COURSES 40

Soup -or Salad, One Composed Entrée, Plated Dessert

4 COURSES 50

Soup, Salad, One Composed Entrée, Plated Dessert

4 COURSES 55

Soup, Salad, One Duet Entrée, Plated Dessert

COPPIN'S EXPERIENCE

5 COURSES 60

Seasonal Signature Dishes

CHEF'S SEASONAL TASTING MENU

5 COURSES 85

BUFFET 40

Choose Soup, Salad,
Two Composed Entrées, Chef's Choice Assorted Bite-
Size 2 Desserts
Additional \$6 for each added side

CARVING STATIONS

Minimum of 25 Guests. 90-Minute Limit on Stationed
Receptions. All Carving Stations Served with Dinner
Rolls and Choice of One Side.

Add Soup, Salad and Dessert to any
Station for Additional \$12/Person
*\$75.00 Carver/Attendant Fee

Whole Roasted Tenderloin of Beef 32

House Mustard, Mayonnaise and
Horse Radish Sauce

Whole Prime Rib of Beef 24

Au Jus and Horseradish Sauce

Top Round of Beef 18

Au Jus and Horseradish Sauce

Whole Hog 20

House BBQ Sauce, Pickles and Mustard

Brown Sugar Glazed Ham 18

Brown Sugar Bourbon Sauce



BANQUET AND CATERING MENU

DINNER PACKAGES

Includes Bread Service, Coffee, Tea, Water, Soft Drinks. Pricing per person.

STATIONED RECEPTION

Minimum of 25 Guests. 90-Minute Limit on Stationed Receptions. Select a Minimum of Two.

GATEWAY TO THE SOUTH 25

“CFC” Coppin’s Fried Chicken
BBQ Pork Shoulder
Smashed Potatoes
Smothered Green Beans w/ Bacon
Smoked Gouda Mac n Cheese
Pepper Biscuits
Bourbon Pecan Tarts

TRI STATE CLASSICS 23

Cincinnati Style Chili
Coney Dogs and Buns, Spaghetti, Onions, Yellow
Mustard and Shredded Cheddar
Gliers Goetta Sliders w/ Sauerkraut
Swiss Cheese and 1000 Island
Grilled Metts and Bratts with Roasted
Peppers and Onions
Whoopie Pies and Lemon Bars

RAW BAR 32

Oysters on the Half Shell w/ Mignonette
Jumbo Boiled Shrimp, Marinated Mussels
Chef’s Choice of Seasonal Seafood
Cocktail Sauce, Tabasco, Lemons,
Saltine Crackers
Marinated Cucumber Salad

STREET TACO STATION 23

Choice of Two: Pork Carnitas, Chicken Mole, Beef
Barbacoa, Grilled Vegetables
Flour & Corn Tortillas, Pickled Onions, Queso Fresco,
Black Beans, Guacamole, Lime Wedges
Tortilla Chips and Seasonal Salsa
Cinnamon Sugar Churros



BANQUET AND CATERING MENU
BAR PACKAGES

All Bar Packages Include: Coke, Diet, Sprite, Ale8, Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Lime Juice, Grenadine, Sweet and Dry Vermouth, Bitters, Triple Sec
Pricing per person.

CHIC FULL BAR

To Include: Tito's Vodka, Bombay, Dewar's, Jim Beam, Kentucky Tavern, Bacardi, Captain Morgan, Jose Cuervo, Maison Nicolas Sauvignon Blanc, Pinot Noir, Chardonnay, Cabernet, Budweiser, Bud Light, Miller Lite, Yuengling, Stella Artois & Heineken

One Hour \$20
Two Hours \$28
Three Hours \$36
Four Hours \$44

COUTURE FULL BAR

To Include: Ketel One Vodka, Tanqueray, Makers Mark, Jack Daniels, Woodford Reserve, Johnny Walker Black, Bacardi, Captain Morgan, Jose Cuervo Gold, Line39 Pinot Grigio, Pinot Noir, Chardonnay, Cabernet, Budweiser, Bud Light, Miller Lite, Yuengling, Stella Artois & Heineken & Madtree Lift

One Hour \$26
Two Hours \$32
Three Hours \$38
Four Hours \$46

CHIC BEER AND WINE ONLY BAR

To Include: Maison Nicolas Sauvignon Blanc, Pinot Noir, Chardonnay, Cabernet, Budweiser, Bud Light, Miller Lite, Yuengling, Stella Artois & Heineken

One Hour \$14
Two Hours \$22
Three Hours \$30
Four Hours \$38

COUTURE BEER AND WINE ONLY BAR

To Include: Line39 Pinot Grigio, Pinot Noir, Chardonnay, Cabernet, Budweiser, Bud Light, Miller Lite, Yuengling, Stella Artois & Heineken & Madtree Lift
*Upgrade to Merlot or Sauvignon Blanc Additional \$3/Person

One Hour \$18
Two Hours \$24
Three Hours \$32
Four Hours \$40



BANQUET AND CATERING MENU
BAR PACKAGES

SPONSORED & CASH BAR OPTIONS

Based on consumption. Priced per drink.

COUTURE

Cocktails	11
Beer	6
Wine	9
Assorted Soft Drinks	2
Assorted Juices	3

BARTENDER FEE

Bar for Every 100 Guests	200
Cashier	75
Wine/Cocktail Server Fee	75

CHIC

Cocktails	9
Beer	5
Wine	9
Assorted Soft Drinks	2
Assorted Juices	3

BAR UPGRADES

Champagne Toast	2
Signature Cocktail	4
Upgrade to Five-Hour Bar	6

COFFEE SERVICE 1.50

Tablesides Coffee Service Can be Added to Any Bar Package. A Self-Serve Coffee Station Comes Standard with Your Event and Includes, Regular Coffee and Decaf Coffee, Sugar Cubes and Cream.



BANQUET AND CATERING MENU
BAR PACKAGES

MIMOSA BAR 7

Champagne, Orange Juice, Cranberry Juice, Pineapple Juice, Raspberries, Strawberries, Blue Berries, Glassware & Tongs

*Additional \$3/Person to Existing Package

BLOODY MARY BAR 11

Vodka, Bloody Mary Mix, Cheese Cubes, Olives, Celery, Limes, Lemons, Hot Sauce, Pickles, Salt, Glassware, Tongs, Toothpicks

Additional \$4/Person to Existing Package

MARTINI BAR 12

Vodka or Gin, Dirty, Pomegranate, Sea Blue, Cosmo Olives, Glassware

*Additional \$5/Person to Existing Package

CRAFT BEER STATION

Choice of Two Additional Craft Beers:
Braxton Storm, MadTree Lift, MadTree Psychopathy, Rhinegeist Truth, Rhinegeist Bubbles, Cidergeist, Rhinegeist Cougar, Moerlein Lager

*Additional \$5/Person to Existing Package



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WINE BY THE BOTTLE

SILKS		VELVETS	
Hogue Riesling Eastern Washington WA	22	Rodney Strong Merlot Sonoma Sonoma County CA	30
Seaglass Sauvignon Blanc Santa Barbara County CA	24	Rodney Strong Cabernet Sauvignon Sonoma Sonoma County CA	35
Six Hats 2014 Chenin Blanc Citrusdal ZAF	26	Rodney Strong Pinot Noir Russian River Estate Sonoma County CA	35
Rodney Strong Chalk Hill Chardonnay Sonoma County CA	30	La Posta Fazzio 2015 Malbec Mendoza ARG	39
Rodney Strong Sauvignon Blanc Charlottes Home Northern Sonoma County CA	30	Seifried 2014 Pinot Noir Brickwater Vineyard NZL	42
Latta Wines 2014 Roussanne Lawrence Vineyard	35	Latta Wines 2012 Grenache Upland Vineyard Yakima Valley	44
Eve 2014 Chardonnay Columbia Valley WA	43	Latta Wines 2013 Mourvedre Upland Vineyard Yakima Valley	44
Gruet Blanc de Noirs Albuquerque NM	48		
Poema Brut	44		
Bouvet Brut Rose Loire Valley FRA	52		

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