

SPECIALTY MENU SELECTIONS

ITALIAN

Choose Two Hors d' oeuvres or Charcuterie Display

Caesar Salad with Housemade Bread

Entrées

Choose one for Plated or Choose two for Buffet

Ossobuco with Gremolata and Pan Sauce

Saltimbocca with White Wine Pan Sauce

Salmon Oreganata with White Wine Pan Sauce

Served with

Risotto alla Milanese

Eggplant Caponata

GERMAN

Choose Two Hors d' oeuvres or Charcuterie Display

House Salad with Housemade Bread

Entrées

Biergarten Brats with Sauerkraut

Jager Schnitzel

Served with

German-style Pepper and Onions

German Potato Salad

MEDITERRANEAN

Charcuterie Display

Chef's Choice Meats, and Cheeses

Hummus, Baba Ghanoush, Muhammara, Whipped Feta, Tzatziki

Naan, Fried Pita, Baguettes, Crackers

House-made Dolmas, Spanakopita

Fresh Vegetables, Fruits, and Nuts

Extra Virgin Olive Oil, Balsamic Glaze, and Honey

Quinoa Salad or Couscous Salad

Choose Two Gyro Style Proteins

Skirt Steak, Chicken Thigh, Cod or Shrimp

Hotel Covington

638 Madison Avenue, Covington, KY 41011

859.905.6600 | www.HotelCovington.com

SPECIALTY MENU SELECTIONS

STEAKHOUSE

Choose Two Hors d' oeuvres or Charcuterie Display

Caesar Salad with Housemade Bread

Plated Duet

Grilled Manhattan Strip with Garlic and Herb Compound Butter

Swordfish Salmoriglio

Served with

Boursin Twice Baked Potato

Roasted Baby Carrots

SOUTHERN SUPPER

Choose Two Hors d' oeuvres or Charcuterie Display

Horseradish Slaw and Cornbread

Entrées

Braised Brisket with Chipotle-Pineapple Sauce

Blackened Salmon with Creamy Cajun Sauce

Served with

Roasted Brussels Sprout

Baked Macaroni & Cheese

Buffet: Italian, German, Mediterranean & Southern Supper

Plated: Italian & Steakhouse

All buffet menus require a minimum of 25 guests.

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HORS D' OEUVRES SELECTIONS

SELECT SIX HORS D' OEUVRES, SERVED FOR TWO HOURS

CHIC

Cheese + Charcuterie Board

with cow and goat cheeses, local honey, mostarda, house made preserves, assorted meats, house pickles, house mustard, baguette & crackers

Chorizo Taquito

Chicken & Waffle Bite
with honey chili sauce

Caramelized Onion Tart
with goat cheese

Lemon & Chive Croquette

Steamed Chicken Potsticker
with toasted sesame soy

Smoked Trout Crostini
with marinated radish

Fried Goat Cheese
with fig & thyme honey

Crab Cake
with lemon honey aioli

COUTURE

Custom Cheese + Charcuterie Board

choice of three cheeses and three meats, local honey, mostarda, house made preserves, assorted meats, house pickles, house mustard, baguette & crackers

Lamb Kofta
with kohlrabi tzatziki

Crab + Cheese Wonton
with sweet & sour

Green Hummus on Pita Crisp

Sweet Potato Bite
with pomegranate molasses

Crab Salad
atop crispy rice

Short Rib Stuffed French Bread

Boursin in Phyllo
with apricot glaze

Shrimp Cocktail Pipette

DESSERT SELECTIONS

CHOICE OF ONE PLATED OR CHOICE OF THREE PETIT FOURS

Flourless Chocolate Cake

Dense and buttery chocolate cake coated in a dark chocolate glaze

White Chocolate Raspberry Cake

Layered cake with Kirschwasser simple syrup and raspberry jam, topped with white chocolate whipped cream, and garnished with a raspberry

Classic Cheesecake

Graham cracker crust with rich, creamy housemade cheesecake, and garnished with a raspberry

Bourbon Butter Cake

Butter cake filled with white chocolate ganache, toasted pecans, chocolate chips, and Swiss buttercream

Cappuccino Mousse Cake

Baked Oreo crust with a French silk filling, rich coffee mousse, garnished with whipped cream and mocha bean

Strawberry Rhubarb Crisp

A sweet-and-sour classic, buttery-crust topping with brown sugar oats and spices, garnished with honey and vanilla bean whipped cream

Bailey's Irish Mousse Cake

Baked Oreo crust with a decadent, chocolate Bailey's mousse filling, sweetened cream cheese whipped topping, drizzled with milk chocolate, and garnished with a raspberry

Kentucky Mule Parfait

Bourbon infused chocolate cake with chocolate ganache and buttercream, topped with a spiked bourbon cream, and garnished with candied ginger and mint

Lemon Curd

Layers of housemade spiced blackberry jam and a tangy, sweet lemon curd custard, topped with whipped cream and white chocolate pearls

Carrot Cake

Signature spiced cake loaded with shredded carrots, warm cinnamon, topped with a rich, velvety cream cheese frosting, and candied walnuts

Chocolate Espresso Custard

Pistachio pastry cream, silky chocolate espresso custard, and toasted meringue layered and garnished with pistachio and coffee bean

Dessert Bar

*Includes your choice of five dessert options and a cutting cake.
(Three options if less than 100 guests)*

BAR SELECTIONS

CLASSIC

Two Domestic & Two Local Rotating Craft Beers
Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet, Rose, & Sparkling

CHIC

Includes all Classic Selections

Tito's Vodka
Evan Williams Black Label Whiskey
Jack Daniel's Whiskey
Buffalo Trace Bourbon
Four Roses Small Batch Bourbon
Johnnie Walker Red Scotch
Bombay Sapphire Gin
Teremana Tequila
Bacardi Superior Rum
Captain Morgan Spiced Rum

COUTURE

Includes all Classic & Chic Selections

Grey Goose Vodka
Jameson Whiskey
Crown Royal Whiskey
Woodford Reserve Bourbon
Maker's Mark Bourbon
Johnnie Walker Black Scotch
Tanqueray Gin
Don Julio Tequila
Hennessy Cognac
High Noon Seltzer

Selections subject to change at our discretion and/or based on availability.