

United

CATERING

Wedding Packages 2020

Grand

\$17.95

per person

2 Traditional Entrees

3 Side Dishes

Dinner Rolls

Water Station

Royal

\$24.95

per person

3 Traditional Entrees

4 Side Dishes

Dinner Rolls

Water Station

Packages Include:

Buffet attendants to set up and refill food items as needed

High Quality, Plastic Plate Settings

Buffet Set Up and Clean Up

Additions:

Hors d'oeuvres – (See page 4)

Desserts – (See page 4)

Substitute a Premium Food Item for a Traditional Food Item (See page 5)

Optional Drinks – (See page 5)

Please inquire for information on:

China, Silverware, Glassware, & Cloth Napkin Rental

Passed Hors d'oeuvre Service

Plated Service

Menu:

Note: All packages are priced for “Traditional” entrée food items. Upgrading to any “Premium” entrée selection adds \$3.00 person per item chosen

Entrees

Chicken

Traditional

- Wild Mushroom & Bourbon Cream Chicken Breast
- Chicken Cordon Bleu
- Herb Roasted Chicken Pieces (white & dark meat)
- Jamaican Jerk Chicken Pieces (white & dark meat)
- Fried Chicken (white & dark meat)
- BBQ Chicken (shredded w/ sauce)
- Chicken Penne Alfredo

Premium (add \$3/person per item chosen)

- Lemon, Chicken Costoletta
- Cherry, Balsamic Chicken Breast
- Chicken Carbonara

Pork

Traditional

- Slow, Smoked Pulled Pork
- Honey, Walnut Pork Loin
- Baby Back Ribs
- Pineapple Glazed Ham

Premium (add \$3/person per item chosen)

- Char-Grilled Center Cut Pork Chops
- Porchetta

Beef

Traditional

- Beef Brisket
- Grandma Cecilia’s Meatloaf
- Braised Beef Pot Roast

Premium (add \$3/person per item chosen)

- Beef Short Rib w/ Demi Glaze
- Char-Grilled Flat iron Steak
- Prime Rib Roast
- Beef Tenderloin

Seafood

Traditional

- Char-Grilled Shrimp Skewers
- Shrimp and Grits

Premium (add \$3/person per item chosen)

- Bourbon Glazed, Smoked Salmon
- Maryland Crab Cakes
- Pan Seared Mahi Mahi w/ Mango Salad
- Pan Seared Ahi Tuna
- Lobster Ravioli

Vegetarian

Traditional

- Bourbon Soy Stir Fry over Rice
- Vegetarian Lasagna

Premium (add \$3/person per item chosen)

- Wild Mushroom Ravioli w/ parmesan cream
- Butternut Squash Ravioli w/ Sage Cream
- Smoked Mozzarella and Arugula Ravioli
- Kale & Mushroom Paella

Vegan

Premium (add \$3/person per item chosen)

- Mediterranean Roasted Vegetable Ravioli
- Charred Portobello Salad

Side Dishes

Salads

- Mandarin Orange & Walnut Salad
- Caesar Salad
- Kentucky Garden Salad
- Baked Potato Salad
- Cucumber Salad
- Bowtie Pasta Salad
- Roasted Acorn Squash & Quinoa Salad

Vegetables

- Roasted, Brussel Sprout Slaw
- Southern Green Beans
- Roasted French Green Beans
- Seasonal Vegetable Medley
- Roasted Asparagus
- Sweet Corn off the Cob

Starches

- Mashed Potatoes
- Roasted Red Potatoes
- Smoked Gouda, Au gratin Potatoes
- Sweet Potato Casserole
- Broccoli & Rice Casserole
- Macaroni & Cheese
- Wild Rice Pilaf
- Bourbon, Maple Baked Beans

Desserts *(Optional: requires additional charge)*

Traditional (\$2.50 each)

- Assorted Sheet Cake
- Assorted Pies

Premium (\$4.50 each)

- Assorted Cheesecake
- Apple Pie Bread Pudding
- Carrot Layer Cake
- Tiramisu
- Chocolate Tower Cake

Hors d'oeuvres & Appetizers *(Optional: requires additional charge)*

Traditional (\$2.50 each)

- Sweet Chili Meatballs
- Pimento Cheese w/ Soft Pretzel Bites
- Deviled Eggs
- Kentucky Hot Brown Miniatures
- Fresh Fruit Kebobs
- Caprese Salad Skewers
- Spinach & Artichoke Dip

Premium (\$4.50 each)

- Black Pepper Bacon Brussel Sprouts
- Antipasto Skewer
- Parmesan Dusted Scallop in Bacon
- Fiery Peach BBQ Brisket, wrapped in bacon
- Beef Wellington
- Chili Lemongrass Chicken Skewer
- Charcuterie Platter
- Lobster Rolls
- Artisan Sweet and Savory Cheese Board

Premium Food Upgrade:

* Substitute a Premium Entrée Item for a Traditional Entrée Food Item in a Package for \$3/person extra

Package Additions: (Priced each, per person)

Side Dishes: \$2.50

Hors d'oeuvres: Traditional \$2.50 | Premium \$4.50

Entrees: Traditional \$5.00 | Premium additional \$3.00*

Dessert: Traditional \$2.50 | Premium \$4.50

Coffee Bar: \$1.50

Hot Tea Station: \$2.00

Lemonade and/or Iced Tea: \$1.00

Hors d'oeuvres Catering Package Pricing – (See page 6)

Breakfast Catering Package Pricing– (See page 7)

Custom Food Package Pricing: Cost of food items chosen individually to create a food package

Entrees: Traditional \$5.00 | Premium \$8.00

Side Dishes: \$2.50

Hors d'oeuvres: Traditional \$2.50 | Premium \$4.50

Dessert: Traditional \$2.50 | Premium \$4.50

Hors d'oeuvres Catering

Build Your Own Package (5 item minimum)

Priced Per Person

(To create your package, choose any 5 items below)

Includes: Buffet attendants to set up and refill food items as needed.

High Quality, Plastic Plate Settings

Buffet Set Up and Clean Up

Optional Beverage Selections:

- **Beverage Station** (Water, Orange Juice, Apple Juice) - \$1.50
- **Coffee Bar** - \$1.50
- **Hot Tea Bar** - \$2.00

Traditional (\$2.50 each)

- Sweet Chili Meatballs
- Pimento Cheese w/ Soft Pretzel Bites
- Deviled Eggs
- Kentucky Hot Brown Miniatures
- Fresh Fruit Kebobs
- Caprese Salad Skewers
- Spinach & Artichoke Dip

Premium (\$4.50 each)

- Black Pepper Bacon Brussel Sprouts
- Antipasto Skewer
- Parmesan Dusted Scallop in Bacon
- Fiery Peach BBQ Brisket, wrapped in bacon
- Beef Wellington
- Chili Lemongrass Chicken Skewer
- Charcuterie Platter
- Lobster Rolls
- Artisan Sweet and Savory Cheese Board

Breakfast Catering

Build Your Own Package (5 item minimum)

Priced Per Person

(To create your package, choose any 5 items below)

Includes: Buffet attendants to set up and refill food items as needed.

High Quality, Plastic Plate Settings

Buffet Set Up and Clean Up

Optional Beverage Selections:

- **Beverage Station** (Water, Orange Juice, Apple Juice) - \$1.50
- **Coffee Bar** - \$1.50
- **Hot Tea Bar** - \$2.00

Traditional (\$2.75 each)

- Egg Dishes
 - Scrambled Eggs
- Starches
 - Homestyle Potatoes
 - Hash Brown Casserole
 - Roasted Red Potatoes
 - Pancakes
 - Biscuit & Gravy
 - Grits
 - Oatmeal
 - Assorted Breads (bagels, croissant, etc..)
 - Assorted Danishes
- Meats
 - Breakfast Sausage Patties
 - Breakfast Sausage Links
 - Smoked Ham
- Fresh
 - Mixed Fruit, Fresh
 - Yogurt & Granola w/ berries

Premium (\$4.75 each)

- Egg Dishes
 - Country Ham & Swiss Egg Bake
 - Kentucky Hot Brown Egg Bake
 - Vegetarian Egg Bake
- Starches
 - French Toast Bread Pudding
 - Bourbon French Toast
 - Belgium Waffle
- Meats
 - Rope Sausage w/ Bell Peppers & Onions
 - Thick Cut, Hickory Smoked Bacon
 - Lox and Bagels