

Central Bank Center

LEXINGTON, KY

Catering Menu

Known as the “Horse Capital of the World,” Lexington is the ultimate front porch paradise! It’s like a cozy hug wrapped in elegance, where you can kick back, sip some bourbon, and feast on unforgettable dishes with your favorite people. With breathtaking views mingling with a vibrant artsy vibe, this charming city is the kind of place you’ll want to return to again and again!

HARDWOOD & OAK
HOSPITALITY
powered by *Levy*

38.0496481°N, -84.5014695°W

Our Food Story

WE ARE...

INNOVATIVE

Lexington Kentucky is cooking up a storm and is on the brink of becoming the ultimate foodie destination and our Central Bank Center is the perfect venue to let our Southern inspired, innovative food ideas take center stage for both the locals and out of towners alike.

TRADITIONAL

Our food is fueled by one mission: to take you back to that warm, fuzzy feeling of a traditional Southern meal. Overflowing with flavor and dishing out dollops of "Grandma used to make" nostalgia, every bite is like a hug from home.

CHEF-DRIVEN

Our Senior Executive Chef, Chris Ross - is the mastermind behind our upscale, Southern eats. With a passion for nostalgia, he curates menus that whisk you away to cozy childhood memories of Southern comfort food shared around the dinner table.

THE SCOOP...



Guarantees

A guaranteed number of guests are required (7) seven business days prior to the start of the first event date. If guest count increases after this due date, late fees will be assessed.



Taxes & Fees

All food and beverage items are subject to a 23% service charge and 6% sales tax. The service charge is not a gratuity and is not distributed to service staff.



China Service

Eco-friendly, biodegradable disposable ware is used for all food and beverage events with the exception of plated meals. Additional fees will apply if china is preferred.


Made to Order Mornings

BREAKFAST HANDHELDS


Smoky Bacon/American Cheese/Folded Egg/Buttermilk Biscuit 7

Grilled Pit Ham/Cheddar Cheese/Folded Egg/Buttery Croissant 8

Country Sausage/American Cheese/Folded Egg/Buttermilk Biscuit 7

Tex Mex Breakfast Burrito - Scrambled Eggs/Fried Potatoes/Pepper Jack Cheese/Salsa Ranch 7.5 

Southern Fried Chicken/Honey Butter/Buttermilk Biscuit 7.5

Caprese Croissant - Pesto Scrambled Eggs/Fresh Mozzarella/Seasoned Tomatoes/Buttery Croissant 8.5 

LEXINGTON BASIC

Buttery Scrambled Eggs
Choice of Breakfast Meat
Cat-Head Biscuits served with Butter and Jam
Coffee & Hot Tea
Ice Water & Assorted Juices 19

FAYETTE COUNTY BRUNCH

Buttery Scrambled Eggs
Choice of Two (2) Breakfast Meats
Cat-Head Biscuits served with Butter and Jam
Black Pepper Gravy
French Toast Casserole served with Maple Syrup, Fresh Berries, and Powdered Sugar
Fried Potatoes and Onion
Fresh Fruit & Marshmallow Dip
Coffee & Hot Tea
Ice Water & Assorted Juices 29

SOUTHERN CONTINENTAL

Chef's Selection of House Baked Pastries
Fresh Fruit & Marshmallow Dip
Coffee & Hot Tea
Ice Water & Assorted Juices 16.95

SOUTHERN SUNRISE

Buttery Scrambled Eggs
Weisenberger Mill's Cream Cheese Grits
City Ham with Redeye Gravy
Cat-Head Buttermilk Biscuits served with Butter and Jam
Fried Apples
Coffee & Hot Tea
Ice Water & Assorted Juices 24

FARMER'S MORNING

Buttery Scrambled Eggs
Choice of Breakfast Meat
Cat-Head Biscuits served with Butter and Jam
Black Pepper Gravy
Hashbrown Casserole
Coffee & Hot Tea
Ice Water & Assorted Juices 24

Breakfast Meats

GRILLED PIT HAM
COUNTRY HAM
SAUSAGE LINKS
SAUSAGE PATTIES
BACON
TURKEY SAUSAGE
FRIED BOLOGNA

Breakfast Enhancements


Individual Assorted Yogurts	4.5
Individual Cereal & Milk	4
Hashbrown Casserole	3.5
Seasonal Fresh Fruit with Marshmallow Cream Dip	5
Toasted Bagel Station with Cream Cheese, Butter and Jam	38 Per Dozen
Assorted House Baked Muffins	42 Per Dozen
Assorted Breakfast Pastries May include Scones/Danish/Coffee Cake/Croissants/Muffins	39 Per Dozen
Jumbo Cinnamon Rolls with Vanilla Glaze	40 Per Dozen
Sliced Coffee Cake	35 Per Dozen
Assorted Local Bakery Donuts	37 Per Dozen
Dutch Baby Oven Baked German Pancake/Fresh Fruit/Maple Glaze/Powdered Sugar	5 Per Person
Oatmeal Bar Rolled Oats/Fresh Berries/Dried Fruit/Toasted Almonds/Brown Sugar/White Sugar/Whipped Butter/Milk	7 Per Person
Omelet Station Cage Free Eggs/Onions/Mushrooms/Peppers/Bacon/Ham	12 Per Person + chef attendant
Hot Iron Belgian Waffles Strawberries/Whipped Cream/Whipped Butter/Toasted Pecans/Warm Maple Syrup	11.25 Per Person + chef attendant
Giant "Carved" Cinnamon Roll Vanilla Glaze	7 Per Person + chef attendant

Plated Breakfast


Plated Breakfasts include Pastry Basket, Butter and Jam, Orange Juice, Water, Coffee and Tea

Buttery Scrambled Eggs/Smoky Bacon/Fried Potatoes with Onions  21

The Gravy Bowl - Scrambled Eggs/Smoky Bacon/Buttermilk Cat-Head Biscuits/Black Pepper Gravy/Cheddar Cheese 22

Grilled Ham Steak/Redeye Gravy/Local Cream Cheese Grits/Buttery Scrambled Eggs  23

Southern Fried Chicken/Hot Iron Waffle/Bourbon Butter/Maple Tabasco Syrup/Macerated Watermelon 25

Cheese Frittata/Local Cream Cheese Grits/Kentucky Tomato Jam/Herb Oil/Micro Cilantro  21

Souffle Egg Quiche with Onion and Cheese/Fried Potatoes and Onions  21



Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavor to prevent this as much as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.

Beverage Services

Individual

INDIVIDUAL JUICES, SOFT DRINKS, STILL & SPARKLING WATERS

4 Each

ASSORTED SPORTS & ENERGY DRINKS

5 Each

DUNKIN' DONUTS BOTTLED ICED COFFEES

5 Each

All Day Packages

ENDLESS COFFEE PACKAGES

Freshly Brewed Regular & Decaf Coffees
Premium Hot Teas

Assorted Creams, Sugars, Lemon & Honey

BREAK - 1-2 HOURS 7 Per Person

HALF DAY - 3-4 HOURS 10 Per Person

ALL DAY - 6-8 HOURS 13.25 Per Person

BOTTOMLESS BEVERAGES PACKAGES

Grab n' Go Waters

Assorted Soft Drinks

Assorted Fruit Juices

BREAK - 1-2 HOURS 8 Per Person

HALF DAY - 3-4 HOURS 11 Per Person

ALL DAY - 6-8 HOURS 13 Per Person

KEEPIN' IT LOCAL!

*We proudly serve Ale-8-One
A local Ginger and Citrus Soda bottled right
down the road in Winchester, Kentucky!*



By the Gallon

FRESH BREWED JOFFREY'S BOLD VALOR COFFEE

Regular and Decaf Coffee

Tazo or Teavana Teas

Half & Half, 2%, and non-dairy creams

Sugar in the Raw, White Sugar, Splenda, and Stevia

Honey and Lemon

50 Per Gallon

MAKE IT FANCY!

Regular and Decaf Coffee

House Creamers and Sugars, Flavored Syrups,
Wildflower Honey, Whipped Cream, Chocolate Curls,
and Caramel Drizzle

+3 Per Gallon

GOURMET HOT CHOCOLATE

Mini Marshmallows

45 Per Gallon

GUSSY IT UP!

Gourmet Hot Chocolate

Mini Marshmallows, Whipped Cream, Chocolate Curls,
Flavored Syrups, Chocolate Drizzle, and Peppermint

Sticks

+3 Per Gallon

CBC SIGNATURE SOUTHERN SWEET TEA

35 Per Gallon

UNSWEETENED ICED TEA

35 Per Gallon

COUNTRY LEMONADE

30 Per Gallon

FRUIT INFUSED WATERS

DETOX - Blueberry/Lime/Mint

ELEVATE - Strawberry/Lemon/Basil

CALM - Lemon/Ginger/Mint

IMMUNITY - Orange/Raspberry/Ginger

ENERGIZE - Apple/Orange/Cinnamon

RADIANCE - Orange/Lime

ANTIOXIDANT - Blueberry/Lemon/Cucumber

19 Per Gallon

ICE WATER

7 Per Gallon

Something to Snack On

Per Person

HUMMUS TRIO

Kentucky White Bean Hummus/Edamame and
Bourbon Soy Hummus/Black Bean Elote
Hummus/Pickled Vegetables/Crispy Tortilla Chips/Soft
Pita
9 Per Person

RUPP'S HOT BUTTERED SOFT PRETZELS

Kentucky Beer Cheese
*Served in Pretzel Warmers
8.5 Per Person

CANDYLAND

Mini Chocolate Bars/Chocolate Covered
Pretzels/Assorted Gummies/Twizzlers
8.5 Per Person

By The Dozen

PREMIUM GRANOLA BARS

30 Per Dozen

CHEF'S SELECTION OF SWEET & SALTY SNACKS

36 Per Dozen

INDIVIDUALLY PACKAGED CHIPS, PRETZELS OR POPCORN

36 Per Dozen

INDIVIDUALLY PACKAGED TRAIL MIX

45 Per Dozen

DOUBLE FUDGE BROWNIES

34 Per Dozen

ASSORTED HOUSE BAKED COOKIES

32 Per Dozen

ASSORTED DESSERT BARS

40 Per Dozen

Individual

SEASONAL FRESH FRUIT CUP

5.25 Each

KENTUCKY GARDEN VEGETABLE CUP

Cucumbers/Pickled Carrots/Heirloom
Tomatoes/Buttermilk Ranch Dip
5 Each

CHARCUTERIE CONES

Artisan Cheese/Chef's Choice of
Meats/Garnishes/Toasted Bread
9 Each

UNCRUSTABLES

Strawberry or Grape
3.5 Each

RUPP BOXED POPCORN

4 Each

CBC LUNCHABLE

Salami/Pepperoni/Crackers/White American
Cheese/Mini Candy Bar
8 Each

SEASONAL WHOLE FRUIT

1.95 Each

By The Pound

PRETZELS

10 Per Pound

SPICY SNACK MIX

18 Per Pound

TRAIL MIX

21 Per Pound

MIXED NUTS

24 Per Pound

HOUSE KETTLE CHIPS

French Onion Dip
22 Per Pound




HOUSE TORTILLA CHIPS

Salsa
19 Per Pound

Bento Boxed Lunches

All Sandwich Boxed Lunches are served with House Kettle Chips, choice of Side and choice of Dessert
Please limit to 3 selections


Sandwiches

SMOKED TURKEY - Smoked Gouda Cheese/Garlic Aioli/Arugula/Onion Jam/Flour Tortilla	27
ROAST BEEF - Cheddar/Horseradish Mayo/Field Greens/Brioche Bun	29
HAM - Beer Cheese/Butter Lettuce/Fried Onions/Pretzel Bun	26
GRILLED CHICKEN - Smoked Gouda Cheese/Bacon/Seasoned Tomatoes/Sriracha Aioli/Flatbread	30
DERBY CITY CHICKEN SALAD - Classic Fruity Chicken Salad with Pecans/Butter Lettuce/Wheat Berry Bread 	27
MUFFULETTA - Ham/Salami/Bologna/Provolone/Herb Aioli/Olive Salad/Focaccia	27
ROASTED VEGETABLE - Provolone/Herb Aioli/Field Greens/Flour Tortilla 	24
NOT "CHICKEN SALAD" - Garbanzo Beans/Vegan Mayo/Pickled Red Onions/Shredded Carrots/Butter Lettuce/Wheat Berry Bread 	24
CHUTNEY TURKEY - Smoked Turkey/Swiss Cheese/Chutney Mayo/Butter Lettuce/Seasoned Tomatoes/Wheat Berry Bread	27

Sides

MUSTARD POTATO SALAD 
MEXICAN STREET CORN SALAD 
ORZO PASTA SALAD  Feta/Olives/Tomato
LOADED POTATO SALAD  Green Onions/Eggs/Cheese/Bacon/ Sour Cream Dressing
FRUIT SALAD 

Desserts

GOURMET HOUSE BAKED COOKIE
DOUBLE FUDGE BROWNIE
RICE KRISPIE TREAT 
LOGO/BRANDED COOKIES +2 Per Person

Gluten Free Bread or Wraps are available for an additional fee

Salad Bento Boxes

All Salad Boxed Lunches are served with French Bread and Herbed Cream Cheese Spread and choice of Dessert
Please limit to 3 selections

Salads

- PECAN SALAD** - Grilled Chicken/Field Greens/Strawberries/Grapes/Candied Pecans/Honey Mayo Dressing   28
- MESQUITE CHICKEN QUINOA BOWL** - Herb Roasted Tomatoes/Tuscan Kale/Feta Cheese/Onion Jam/Toasted Pumpkin Seeds/Avocado Ranch  26
- THE STEAKHOUSE SALAD** - Herb Crusted Beef Tenderloin/Chopped Lettuce/Roasted Tomatoes/Fried Onions/Hard Egg/Gorgonzola Cheese/Cucumbers/Buttermilk Ranch Dressing 35
- JETHRO COBB SALAD** - Grilled Chicken/Chopped Lettuce/Pickled Beets/Hard Egg/Tomatoes/Pepper Jack Cheese/Sunflower Seeds/Fried Onions/Red Ranch Dressing 27
- THE GIOVANNI** - Ham/Pepperoni/Chopped Lettuce/Tomatoes/Onions/Marinated Mushrooms/Banana Peppers/Salad Olives/Shredded Mozzarella/Red Dressing  25
- KENTUCKY CAESAR** - Shaved Country Ham/Romaine Lettuce/Heirloom Tomatoes/Shaved Parmesan/Cornbread Croutons/Classic Caesar Dressing 25

Desserts

GOURMET HOUSE BAKED COOKIE

DOUBLE FUDGE BROWNIE

RICE KRISPIE TREAT



LOGO/BRANDED COOKIES

+2 Per Person

Chef's Tables

*Includes Coffee Service, our Signature Sweet Tea, and Water
Prices are Per Person*

THE STEAKHOUSE

MARKET

ICEBERG WEDGE - Roasted Tomatoes/Crisp Bacon/Hard Egg/Gorgonzola Cheese/Fried Onions/Blue Cheese Dressing
CHOICE OF CHEF CARVED PRIME RIB, BEEF TENDERLOIN, OR STRIP LOIN - Horseradish Cream/CBC Steak Sauce
BROCCOLI CASSEROLE - Roasted Broccoli/Cheddar Cheese Sauce/Butter Crackers
SWEET POTATO CASSEROLE - Smashed Sweet Potatoes/Brown Sugar Pecan Streusel
SWEET YEAST ROLLS - Cinnamon Butter
AWARD WINNING BOURBON BREAD PUDDING - Bourbon Vanilla Glaze/Whipped Cream

THE OLE KENTUCKY SMOKEHOUSE

37

CREAMY COLESLAW
SMOKY BRINED CHICKEN
BBQ PULLED PORK
Sweet Yellow Onions/Bread and Butter Pickles/Soft Yeast Slider Buns
MAMA'S MAC N' CHEESE
SOUTHERN COLLARD GREENS
SWEET CORNBREAD - Honey Butter
OLD SOUTH BANANA PUDDING

THE TUSCAN TABLE

39

CAESAR SALAD - Chopped Romaine/Shaved Parmesan/Garlic Croutons/Roasted Tomatoes/Hard Egg/Classic Caesar Dressing
HERBED BRINED BONE-IN CHICKEN - Olive Artichoke Relish/Natural Jus
TRUFFLE PASTA BAKE - Cremini Mushrooms/Caramelized Onions/Cavatappi Pasta/Truffle Cream/Melted Mozzarella
PARMESAN POLENTA
LEMON PEPPER ROASTED VEGETABLES
CRUSTY ROLLS - Herb Oil
KENTUCKY MISU - Bourbon and Coffee-Soaked Ladyfingers/Mascarpone Mousse/Sugar Cookie Crunch

SOUTH OF THE BORDER

32

MIXED GREEN SALAD - Fire Roasted Corn/Tomatoes/Queso Fresco/Pickled Red Onions/Chipotle Ranch
FIRE BRAISED CHICKEN
GROUND TACO BEEF
ALL THE FIXIN'S - Shredded Lettuce/Shredded Cheese/Salsa/Diced Onion/Sour Cream/Flour Tortillas/Corn Tortillas
MEXICAN BLACK BEANS
SPANISH RICE
CHURRO BREAD PUDDING - Cinnamon Vanilla Glaze/Whipped Cream

Chef's Tables

*Includes Coffee Service, our Signature Sweet Tea, and Water
Prices are Per Person*

THE LOCAL CHEF'S TABLE

30

TOMATO AND CUCUMBER SALAD - Red Wine Vinaigrette/Red Onion/Feta Cheese
HOT BROWN CASSEROLE - Roasted Turkey/Ham/Bread/Cheese Sauce/Bacon/Roasted Tomatoes
BOURBON BRINED ROASTED CHICKEN
COUNTRY GREEN BEANS AND NEW POTATOES
SWEET CORNBREAD - Honey Butter
GO BIG BLUEBERRY COBBLER - Whipped Cream

TASTE OF KENTUCKY

34

FARMER'S GARDEN SALAD - Mixed Greens/Shredded Carrots/Cucumbers/Tomatoes/Pickled Red Onions/Buttermilk Ranch Dressing
SOUTHERN FRIED CHICKEN
BOURBON BRAISED PORK SHOULDER - Bacon Demi-Glace/Country Chow-Chow
BUTTERMILK MASHED POTATOES
LIMA BEAN AND CORN SUCCOTASH
SWEET CORNBREAD - Honey Butter
KENTUCKY OOEY GOOEY BUTTER CAKE BARS

MIDDAY SUPPER

32

TOMATO AND CUCUMBER SALAD - Red Wine Vinaigrette/Red Onion/Feta Cheese
WHITE BEAN AND HAM SOUP
CORNBREAD
BOURBON BRINED ROASTED CHICKEN
FRY ROASTED REDSKIN POTATOES - Benedictine Aioli
YEAST ROLLS - Herb Butter
DERBY PIE - Vanilla Whipped Cream

SIMPLE SUPPER

30

FARMER'S GARDEN SALAD - Mixed Greens/Shredded Carrots/Cucumbers/Tomatoes/Pickled Red Onions/Buttermilk Ranch Dressing
BOURBON BRINED ROASTED CHICKEN
LOCAL BEER CHEESE GRITS
SOUTHERN COLLARD GREENS
YEAST ROLLS - Honey Butter
ASSORTED HOUSE BAKED COOKIES & DOUBLE FUDGE BROWNIES

THE NICER SIDE OF KENTUCKY

42

ICEBERG WEDGE - Roasted Tomatoes/Crisp Bacon/Hard Egg/Gorgonzola Cheese/Fried Onions/Bleu Cheese Dressing
BOURBON BRAISED BEEF SHORT RIBS - Demi-Glace/Sweet Potato Hay
WEISENBERGER MILL'S CREAM CHEESE GRITS
HONEY ROASTED HEIRLOOM CARROTS - Goat Cheese/Toasted Pecans
CRUSTY ROLLS - Herb Butter
AWARD WINNING BOURBON BREAD PUDDING - Bourbon Vanilla Glaze/Whipped Cream

Chef's Tables

*Includes Coffee Service, our Signature Sweet Tea, and Water
Prices are Per Person*

THE KENTUCKY SANDWICH BOARD

27

FRESH BREADS AND ROLLS

ASSORTED SLICED MEATS - Shaved Smoked Turkey/Smoked Pit Ham/Kentucky Mortadella

SLICED CHEESES - Swiss/Cheddar/Pepper Jack

CLASSIC TOPPINGS - Butter Lettuce/Seasoned Tomatoes/Shaved Onions/Pickles

CONDIMENTS - Herb Mayonnaise/Bourbon Mustard

HOUSE FRIED KETTLE CHIPS - French Onion Dip

ASSORTED HOUSE BAKED COOKIES

APPALACHIAN LUNCH

23

WHITE BEAN AND HAM SOUP

SWEET CORNBREAD

ALL THE FIXIN'S - Pickled Onions/Red Wine Cucumbers/Pickled Beets

CLASSIC COUNTRY SANDWICH - Thick Cut Bologna/American Cheese/Mayo/White Bread

FRIED POTATOES AND ONIONS

GRANNY'S JUMBO OATMEAL COOKIES

BUILD YOUR OWN GRAIN BOWL

28

GRAINS - Quinoa/Brown Rice

PROTEINS - Bourbon Brined Grilled Chicken Thighs/Roasted Garlic and Herb Marinated Tofu

*Add Brown Sugar Cured Salmon for 7 per person

TOPPINGS - Marinated Tomatoes/Pickled Red Onions/Olives/Feta Cheese/Bourbon Pickled Jalapenos/Herbed Garbanzo

Beans/Cucumbers/Avocado/Fire Roasted Corn/Edamame/Pumpkin Seeds/Tuscan Kale

SAUCES - Bourbon Soy Glaze/Sriracha Aioli/Lemon Greek Vinaigrette

CRUSTY ROLLS - Herb Butter

YOGURT PARFAIT SHOOTERS

LUNCH AT THE PUB

33

BEER CHEESE AND BROCCOLI SOUP - Butter Crackers

PUB HOUSE SALAD - Mixed Greens/Pretzel Croutons/Tomatoes/Cucumbers/Sharp Cheddar/Shaved Red Onion/Honey Mustard Dressing

TURKEY FLATBREAD SANDWICH - Smoked Gouda Cheese/Bacon/Caramelized Onion Aioli/Arugula

HAM AND PIMENTO CHEESE SANDWICH - Arcadian Greens/Beer Mustard/Pretzel Bun

HOUSE FRIED KETTLE CHIPS - Beer Cheese Dip

BEER BERRY CRISP - Crisp Pilsner Beer/Brown Sugar Berries/Oatmeal Streusel/Whipped Cream

CBCFC

29

CENTRAL BANK CENTER FRIED CHICKEN

CREAMY COLESLAW

BUTTERMILK MASHED POTATOES - CBCFC Gravy

KENTUCKY GREEN BEANS

FRESH BUTTERMILK BISCUITS - Honey Butter

CHOCOLATE FUDGE BROWNIES

Chef's Tables

*Includes Coffee Service, our Signature Sweet Tea, and Water
Prices are Per Person*

THE COOKOUT

29

KENTUCKY MACARONI SALAD
GRILLED QUARTER POUND HAMBURGERS
GRILLED QUARTER POUND ALL-BEEF KENTUCKY LEGEND HOT DOGS
FRESH BUNS
ALL THE FIXIN'S - Pickles/Butter Lettuce/Seasoned Tomatoes/Shaved Onion
CONDIMENTS - Mayonnaise/Ketchup/Mustard
SLICED CHEESE - American/Cheddar/Swiss
BROWN SUGAR BAKED BEANS
HOUSE FRIED BBQ KETTLE CHIPS
ASSORTED FRESH BAKED GOURMET COOKIES

RUPP'S FAN FAVORITES

33

SEVEN LAYER SALAD - Mixed Greens/Cheddar Cheese/Peas/Eggs/Tomatoes/Fried Onions/Ranch Dressing
DISPLAYED IN A HUGE PAELLA PAN - Cheeseburger Sliders with American Cheese and Pickles/Hot Buttered Pretzel Bites/Bourbon BBQ and Garlic Buffalo Boneless Wings/All-Beef Kentucky Legend Hot Dogs
CONDIMENTS & SAUCES - Queso Cheese/Mustard/Mayonnaise/Ranch Dressing/Ketchup
ASSORTED COOKIES & BROWNIES

SOUP & SALAD BAR

27

CHOOSE TWO SOUPS - Tomato Basil Bisque/Country Chicken Noodle/Hot Brown Soup/Chicken n' Dumplins/Country Vegetable/Mayor Gorton's Butternut Squash and Chipotle Corn Bisque/Beer Cheese and Broccoli/Tuscan White Bean and Smoked Sausage
SALAD BAR INCLUDES - Mixed Greens and Chopped Lettuce/Grilled Chicken/Shredded Cheese/Green Peas/Cottage Cheese/Mandarin Oranges/Pickled Beets/Sunflower Seeds/Pickled Red Onions/Cucumbers/Tomatoes/Carrots/Hard Egg/CROUTONS
DRESSINGS - Ranch/Bourbon Vinaigrette/Red Dressing
CRUSTY ROLLS - Herbed Cream Cheese Spread
DESSERT BARS, BROWNIES & BLONDIES

Enhancements

SIDES & SALADS

KENTUCKY MACARONI SALAD	3.5
LOADED POTATO SALAD	3.5
CREAMY COLESLAW	3
MUSTARD POTATO SALAD	3.5
ELOTE CORN SALAD	3.5
PICKLED CORN AND SMOKED PEANUT SALAD	3.5
KALE, CORN & AVOCADO SALAD	3.5
FARMER'S GARDEN SALAD WITH BUTTERMILK RANCH	3.5
BLT GARDEN SALAD WITH BUTTERMILK RANCH	4

SOUPS

TOMATO BASIL BISQUE	5
COUNTRY CHICKEN NOODLE	5
HOT BROWN SOUP	5
CHICKEN N' DUMPLIN'S	5
COUNTRY VEGETABLE	5
MAYOR GORTON'S BUTTERNUT SQUASH & CHIPOTLE CORN	5
BISQUE	5
BEER CHEESE & BROCCOLI	5
TUSCAN WHITE BEAN & SMOKED SAUSAGE	5

Mac n' Cheese Table

(Goes great with Rupp's Fan Favorites!)

Southern Cheesy Mac with DIY Toppings: Bacon/Green Onions/Shredded Cheese/Fried Onions/Cheetos	9
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Perfectly Plated

Includes Rolls & Butter, Coffee Service, Iced Tea, and Water

Salads (choose one)

THE LEXINGTON SIGNATURE SALAD - Kentucky Bibb Lettuce/Dried Cranberries/Candied Pecans/Roasted Tomatoes/Cucumbers/Feta Cheese/Bourbon Vinaigrette

THE GARDEN WEDGE - Baby Iceberg/Roasted Tomatoes/Gorgonzola Cheese/Deviled Egg/Fried Onion Soil/Crispy Bacon/Bleu Cheese Dressing

HONEY PECAN SALAD - Boston Lettuce/Candied Pecans/Goat Cheese/Grapes/Strawberries/Honey Mayo Dressing

KENTUCKY CAESAR WEDGE - Romaine Hearts/Shaved Parmesan/Cornbread Crouton/Country Ham/Roasted Tomatoes/Classic Caesar Dressing


FARMER'S MARKET - Leaf Lettuce/Cucumbers/Carrots/Grape Tomatoes/Pickled Red Onions/Buttermilk Ranch Dressing

Entrees (choose one)

Chicken

PAN FRIED CHICKEN BREAST - Capriole Farms Goat Cheese Infused Butter/Roasted Vegetable and Clifty Farms Country Ham Cassoulet/Cornbread Crouton/Microgreens 36

SOUTHERN FRIED CHICKEN BREAST - Buttermilk Whipped Potatoes/Roasted Green Beans/Creamy Black Pepper Gravy/House Pepper Jam/Microgreens 35

 **PAN SEARED CHICKEN BREAST** - Wild Mushroom and Truffle Risotto/Roasted Haricot Vert/Chicken Demi-Glace/Shaved Parmesan/Citrus Gremolata 37


CORNMEAL CRUSTED CHICKEN BREAST - Parmesan Polenta/Roasted Brussels Sprouts/Butternut Squash Coulis/Curry Pickled Raisins/Microgreens 36

Pork

 **BOURBON BRAISED PORK SHOULDER** - Weisenberger Mill's Cream Cheese Grits/Southern Collard Greens/Bacon Demi-Glace/Country Chow-Chow/Pork Rind 35


Beef

BOURBON BRAISED BEEF BRISKET - Smoked Gouda Cavatappi Mac n' Cheese/Southern Bacon and Ham Collard Greens/Bourbon BBQ Sauce/House BBQ Kettle Chip 39


 **AWARD WINNING BOURBON BRAISED BEEF SHORT RIBS** - Weisenberger Mill's Cream Cheese Grits/Brown Sugar Roasted Carrots/Bourbon Demi-Glace/Sweet Potato Hay 43

 **STEAK FRITES** - Spice Rubbed Beef Filet/Fried Fingerling Truffle Potatoes/Roasted Asparagus/Chive Butter/CBC Steak Sauce MARKET

KENTUCKY HOMETOWN MEATLOAF - Buttermilk Whipped Potatoes/Salty Peas/Tomato Demi-Glace/Fried Tobacco Onions 32

 **MUSTARD SEED CRUSTED FILET** - Peruvian Potato Mash/Roasted Root Vegetables/Truffle Demi-Glace/Pickled Mustard Seed MARKET

Fish

 **BROWN SUGAR CURED SALMON** - Corn Spoonbread/Roasted Pole Beans/Mustard BBQ Sauce/Country Chow-Chow 42

Perfectly Plated

Includes Rolls & Butter, Coffee Service, Iced Tea, and Water

Entrees (continued)

Vegan



BRAISED TURNIP "SCALLOPS" - White Bean Puree/Wilted Greens/Southern Succotash/Harissa Oil/Tomato Chutney

27

Desserts (choose one)

Plated Desserts

SALTED CARAMEL CHEESECAKE - Pretzel Crusted/Citrus Strawberries/Caramel/Whipped Cream
KENTUCKY OOZY GOOEY BUTTER CAKE - Blueberry Compote/Whipped Cream
CHOCOLATE MOUSSE CAKE - Shaved Chocolate/Raspberry Compote/Whipped Cream
CREME BRULEE TART - Blackberry Jam/Burnt Sugar/Whipped Cream


Jarred Desserts

KENTUCKY MISU - Bourbon and Coffee-Soaked Ladyfingers/Mascarpone Mousse/Sugar Cookie Crunch
STRAWBERRY JAR CAKE - Macerated Strawberries/White Chocolate Mousse/Pound Cake/Whipped Cream/Sugar Cookie Crunch
NANA PUDDIN' - House Made Vanilla Pastry Cream/Brown Sugar Bananas/Whipped Cream/Sugar Cookie Crunch
STRAWBERRY CHEESECAKE - Buttered Graham Crackers/Whipped Cheesecake/Strawberry Sauce
PECAN PIE - Caramel Mousse/Candied Pecans/Vanilla Custard/Sugar Cookie Bites
CHOCOLATE & RASPBERRIES - White and Dark Chocolate Mousse/Raspberry Coulis
S'MORES MOUSSE - Toasted Graham Cracker Crumbs/Chocolate Mousse/Chocolate Syrup/Toasted Marshmallow Cream/Shaved Chocolate
MIDNIGHT MOCHA CHEESECAKE - Chocolate Cookie Crumbs/Chocolate Ganache/Esspresso Mousse/Whipped Cream/Chocolate Shavings


Receptions Reinvented

Sold per piece, unless otherwise noted


Hot Hors d'oeuvres


 **ASIAN BANG BANG CHICKEN 3**
Southern Fried Boneless Chicken Breast tossed in a Sweet & Spicy Soy Glaze

MEATBALLS 2
Choose from Sweet Grape BBQ, Bourbon BBQ, Asian Zing, or Swedish Cream


 **MINI HOT BROWNS 2.5**
Ham/Turkey/Cheese/Bacon/ Tomato/Phyllo Shell

 **CRAB CAKES 4.5**
Blended Seafood Cake/Old Bay Tartar Sauce

 **WHITE BEAN & TRUFFLE CAKES 3**
Heirloom Tomato Jam/Truffle Aioli

 **BLACK BEAN CAKES 2.5**
Chipotle Ranch

 **EDAMAME VEGETABLE CAKES 2.5**
Sweet & Spicy Soy Glaze

 **TRUFFLE PIZZA 4**
Mushroom/Artichoke/Herb Aioli/Mozzarella Cheese

 **MINI LOADED BAKED POTATOES 2**
Buttermilk Ranch Dressing

VEGETABLE STUFFED MUSHROOMS 2
Roasted Garlic Cream

GREEN CHILI & PEPPER JACK SAUSAGE BALLS 2.5
Avocado Ranch Dressing


BACON & CHEDDAR STUFFED JALAPENOS 2.5


 **DEVILED CRAB CORN MUFFINS 4**
Old Bay Aioli


PIMENTO CHEESE CROQUETTES 3.5
Hot Pepper Jelly Vinaigrette

BROWN SUGAR BACON WRAPPED LITTLE SMOKIES 2.5



 **BOURBON GLAZED LAMB MEATBALL LOLLIPOP 4.5**
Feta Cream

 **CRAB RANGOON PIZETTE 5**
Chive Cream Cheese/Garlicky Crust/Buttery Crab

 **FIG, SALAMI & GOAT CHEESE PIZETTE 5**

SHORT RIB SLIDERS 4.5
Caramelized Onion Demi-Glace/Cheddar/Herb Mayo

CHICKEN NASH SLIDERS 4
Nashville Hot Chicken/Dill Pickle/Buttermilk Ranch Dressing

PORK BELLY BLT SLIDERS 4.5
Tomato Jam/Arugula/Herb Aioli

SLIDER BAR 5
Build Your Own Burger with American Cheese/Pickles/Lettuce/ Onions/Tomatoes/Herb Aioli/Soft Slider Buns

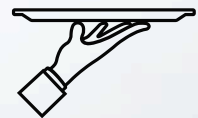
PULLED PORK SLIDER BAR 4.5
Build Your Own with Bourbon Brined Slow Roasted Pork/Bourbon BBQ Sauce/Fried Onions/Soft Slider Buns

HOT HAM & SWISS SLIDERS 3.5
Honey Dijon Butter/Poppy Seeds

 **FRIED CHICKEN BISCUIT 4**
Garlic Cheddar Biscuit/Dill Pickle/Dijon Aioli

 **THE STATE FAIR SLIDER 4**
Beef Patty/American Cheese/Donut Hole Bun/1000 Island Dressing


Butler Passed Only



SMOKED DUCK CROQUETTES 5
Blueberry Caviar/Mascarpone Foam/Microgreens

PORK BELLY & GRIT SPOON 4.5
Bourbon Mustard/Truffle Aioli/Microgreens



 = Can be Butler Passed

Receptions Reinvented

Sold per piece, unless otherwise noted

Cold Hors d'oeuvres

**SMOKED TURKEY &
CRANBERRY MUFFIN 3**

COUNTRY HAM SALAD 3
Garlic Cheddar Biscuit

**SMOKED SALMON & BOURSIN
CROSTINI 3**

SHRIMP COCKTAIL SHOOTERS 4.25

**BLOODY MARY SHRIMP
SHOOTERS 4.75**
Tomato Vodka Sauce/Horseradish
Foam/Cornichon

TOMATO SANDWICH 2



TRADITIONAL DEVEILED EGGS 2



COUNTRY HAM DEVEILED EGGS 2.25

PUB DEVEILED EGGS 2.25
Beer Cheese/Banana
Pepper/Pretzel /Dust



DEVEILED EGG CROSTINI 3
Roasted Garlic Truffle Aioli/Salmon
Caviar/Microgreens

**HUMMUS STUFFED CHERRY
TOMATO 1.75**



**BLACKBERRY & GOAT CHEESE
CROSTINI 2.5**



BENEDICTINE & CORNBREAD 2
Kentucky Cucumber Spread/Sweet
Southern Cornbread



WATERMELON CUBES 2
Feta/Herb Oil/Balsamic Reduction



BEET TARTARE 3
Sea Salt Kettle Chip/Pickled
Beets/Gorgonzola Creme
Fraiche/Salmon Roe

CANDIED BACON SHOOTERS 4
Maple Sriracha Aioli

**COUNTRY CHEESE BALL
LOLLIPOPS 2.5**
Herbed Cream Cheese/Toasted
Pecans/Pretzel Stick



**HUMMUS STUFFED
PEPPERS 2.5**

Roasted Garlic Hummus/Baby
Bell Peppers/Harissa Oil



CAESAR SALAD SHOOTERS 4
Romaine Heart/Crostini/
Parmesan/Caesar Dressing



SHRIMP LOUIS 3
Shrimp Salad/Horseradish Tomato
Jam/Phyllo Tart

CHARCUTERIE SKEWER 2.5
Artisan Cheese/Select Meat/Pickled
Grape/Honey Drizzle



BRULEED BRIE CROSTINI 2.5
Crunchy French Bread/Local Cherry
Jam

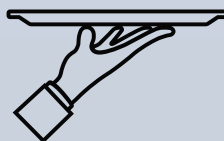


**WATERMELON "OLD
FASHIONED" 2.5**
Blood Orange Pipette/Bourbon
Syrup



AVOCADO BLT 2.5
Candied Bacon/Heirloom
Tomato/Arugula Pesto

All Cold
Hors d'oeuvres can be
Butler Passed



Warm Dips

Per Person

BEER CHEESE 5
Pork Rinds

**SPINACH & ARTICHOKE
DIP 5**
House Fried Tortilla Chips

**KENTUCKY HOT BROWN
DIP 5**
House Kettle Chips

**COUNTRY SAUSAGE &
GREEN CHILI CHEESE
DIP 4.5**
House Fried Tortilla Chips

ELOTE CORN DIP 4.5
House Fried Kettle Chips

BUFFALO CHICKEN DIP 5
House Fried Tortilla Chips

**WARM & CHEESY WHISKEY
DIP 4**
House Kettle Chips

All Dips & Chips
are Gluten Free

Mac n' Cheese Table

9 Per Person

Southern Cheesy Mac
with DIY Toppings:
Bacon/Green
Onions/Shredded
Cheese/Fried
Onions/Cheetos

Receptions Reinvented

Sold per person, unless otherwise noted

Displays

KENTUCKY VEGETABLE BOARD 6

Fresh Vegetables/Country Pickled
Vegetables/Gherkins/Olives/Peppers/Herbed Ranch
Dip/Hummus/Crackers

ARTISAN CHEESE BOARD 11

Local, Domestic & Imported Cheeses/Chutney/Toasted
Nuts/Honey/Dried Fruit/Crackers

FRUIT DISPLAY 7.5

Melons/Berries/Pineapple/Grapes/Marshmallow Cream
Cheese Fruit Dip

KENTUCKY CHARCUTERIE BOARD 12

Local, Domestic & Imported Cheeses/Cured Meats &
Sausages/Chutney/Toasted Nuts/Honey/Dried Fruit/Crackers

COUNTRY GRAZING TABLE 15

Cheeses/Meats/Fruit/Dips/Spreads/Crackers/Pickled
Vegetables

RUPP'S HOT BUTTERED PRETZELS & CHEESE 6

Includes Soft Buttered Pretzels, Individual Cheese Cups, and
Pretzel Warmers

SHRIMP COCKTAIL DISPLAY 3.25

Classic Cocktail Sauce/Lemons

Action Stations

CHICKEN N' WAFFLES 6

Southern Fried Chicken/Cornbread Waffle/Pickled
Watermelon/Honey Tabasco Syrup/Micro Cilantro

PORK BELLY N' GRITS 6.5

Bourbon Braised Pork Belly/Local Cream Cheese
Grits/Country Ham Demi-Glace/Country Chow-Chow/Fried
Collard Greens

CHICKEN N' BISCUITS 5

Southern Fried Chicken/Garlic Cheddar Biscuits/Hot
Honey/House Dill Pickles/Ranch Dressing

STEAK N' POTATOES *MARKET

Chef Carved New York Strip/BBQ Grill/Mini Baked
Potatoes/Ranch Crema/CBC Steak Sauce

FRESH POPPED POPCORN 200

Includes one case of Popcorn/Popcorn Machine/Popcorn
Bags/Oil & Seasoning (Serves 200-250)

SHRIMP N' GRITS 8

Blackened Shrimp/Creole Cream Sauce/Remoulade
Sauce/Local Grits/Microgreens

THE BUTCHER SHOP 12

Live Action Charcuterie Station

SLICE N' STRETCH HAND-PULLED MOZZARELLA 14

Fresh Mozzarella/Antipasto Cups/Caprese Salads/Crackers

SHORT RIBS N' GRITS 9

Award Winning Bourbon Braised Beef Short Ribs/Local
Grits/Bourbon Demi-Glace/Fried Sweet Potato Hay

CHICKEN GYRO 6

Grilled Chicken Thigh/Marinated Tomatoes and
Cucumbers/Tzatziki Sauce/Warm Pita

**All Action Stations require a Chef/Popcorn Attendant*

Receptions Reinvented

Carving Stations

Sold per person

BEEF TENDERLOIN CARVING STATION *MARKET
Soft Rolls/Truffle Crema/CBC Steak Sauce

BOURBON GLAZED PIT HAM 5
Soft Rolls/Herb Mayo/Honey Mustard

NEW YORK STRIP CARVING STATION *MARKET
Soft Rolls/Kentucky Henry Baines Sauce/Horseradish Cream

BOURBON BRINED TURKEY 7
Soft Rolls/Chipotle Mayo/Bourbon Mustard

PRIME RIB CARVING STATION *MARKET
Soft Rolls/Gorgonzola Creme Fraiche/CBC Steak Sauce

SMOKED PORK TENDERLOIN 6
Garlic Cheddar Biscuits/Apple Butter/Chutney Mayo

SMOKED BEEF BRISKET CARVING STATION *MARKET
Corn Cakes/Bourbon BBQ Sauce/Alabama White Sauce

CORNED BEEF BRISKET *MARKET
Rye Bread/Sauerkraut/Russian Dressing

**All Carving Stations require a Chef Attendant*

Desserts

By the Dozen

MINI ASSORTED CUPCAKES	48
DOUBLE FUDGE BROWNIES	34
ASSORTED HOUSE BAKED COOKIES	32
ASSORTED DESSERT BARS	40
ASSORTED CAKE BALLS	36

Each

CHOCOLATE COVERED STRAWBERRIES	2.5
STRAWBERRY CHEESECAKE SHOOTERS	3.5
PECAN PIE SHOOTERS	3.5
CHOCOLATE & RASPBERRY SHOOTERS	3.5
KENTUCKY "MISU" SHOOTERS	3.5
NANA PUDDIN' SHOOTERS	3.5
S'MORES MOUSSE SHOOTERS	3.5
STRAWBERRY SHORTCAKE TRIFLE SHOOTERS	3.5
MIDNIGHT MOCHA CHEESECAKE SHOOTERS	3.5
LOGO SUGAR COOKIES	4.5

Action Stations

Sold per person

FLAME THROWER DONUTS 6
Interactive Concept using Flame Thrower Blow Torches on Chef Crafted Mini Donut Bites

AFFOGATO AL CAFFE STATION 4
Local Ice Cream topped with a shot of Espresso

AWARD WINNING BREAD PUDDING 7
Bourbon Banana Flambe/Local Ice Cream

MINI PIE STATION 11
Choice of Pie Crust, Fillings and Toppings!
Guests can fill themselves or add a Chef Attendant to fill and torch meringue on top!

Display

CHOCOLATE GRAZING TABLE 15
Chocolate Dipped Strawberries/Chocolate Brownie Bites/Cookies/Brownies/Chocolate "Salami"/Chocolate Dipped Pretzels/Chocolate Dipped Potato Chips

Central Bank Center

To help facilitate your event planning, our policies and procedures are provided below.

THE LEVY DIFFERENCE: We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

EXCLUSIVITY

Levy is proud to be the exclusive provider for all food and beverage services at the Central Bank Center. As "a family of passionate restaurateurs" we seek to exceed your guests' expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere.

We also strive to exceed your expectations by making the event planning process simple, easy and worry free. Because we live the food service business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

OUTSIDE FOOD AND BEVERAGE

All food and beverage items on-site must be purchased through Levy. No food and/or beverage of any kind may be brought into or removed from the location by either the client or the client's guests without prior written approval.

CONTRACTS AND CATERING AGREEMENT

A contracted Banquet Event Order outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addenda, and specific function sheets constitute the entire agreement between the client and Levy Convention Centers. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance and a signed credit card authorization on file for additional charges. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

CANCELLATIONS

Any event canceled within thirty (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

PRICING

Prices quoted are in US Dollars and are subject to a twenty-three (23%) percent service charge and applicable state sales tax. The service charge is not a gratuity and is not passed to service staff. Prices are subject to change without notice; however, guaranteed prices will be confirmed sixty (60) days prior to the event.

Levy Convention Centers reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.

PAYMENT

We will not commence service without the receipt of a NON-REFUNDABLE DEPOSIT in the amount of seventy-five percent (75%) of the estimated event price at least sixty (60) days prior to the event and remaining twenty-five percent (25%) of the estimated event price at least fourteen (14) days prior to the event.

Outstanding event price balances shall be paid within thirty (30) days of the event provided billing privileges have been previously approved.

Client understands that we will suffer substantial harm if the client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate for the loss due to client's cancellation.

GUARANTEES

A guaranteed number of attendees/ quantities of food are required seven (7) business days prior to the event date. This guarantee must be submitted by noon (EST). If the guarantee is not received, Levy Convention Centers reserves the right to charge for the number of persons/quantities specified on the contracted banquet event order. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Convention Centers will neither be responsible nor liable for serving these additional numbers but will do so on a first come, first serve basis. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed attend the event.

MENU SELECTIONS AND STANDARDS

Menu selections and other details pertinent to your function(s) must be submitted to the Catering and Sales Department at least thirty (30) days prior to the function date. Your Catering Sales Manager will assist you with menu selections from our core menu or work directly with the Executive Chef to design menus to suit your special occasion.

Menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count. A maximum of 3 entrée options, including vegetarian selection will be permitted for all plated menus. For plated meals with more than one entrée selection, the price for the meal will be determined by the highest priced entrée.

A per entrée guarantee must be given 72 hours in advance. Client is required to denote entrée selections and special meal requests with place cards. The kitchen will prepare a maximum of 3% over guarantee.

Events requiring pre-set food - the guaranteed number will be equal to the set number.

Changes made to menu selections less than ten (10) days prior to the event are subject to approval by Levy Convention Centers.

Any special meals requested the day of an event where a guest has not pre-ordered, will be subject to the menu price as well as an additional 25% day of order fee.

SERVICE STAFF

Guest-Server ratio is 1 server per 20 guests for plated-meal functions, and 1 server per 50 guests for chef's table functions. This is a service at rounds of eight to ten guests.

Rounds of less than eight guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of \$160 per four-hour shift with each additional hour of \$40 per hour.

BAR SERVICE

Levy Convention Centers is the exclusive provider for alcohol service at Central Bank Center, Rupp Arena, and the Lexington Opera House. For all events with alcohol service, a Certified Levy Bartender is required. A Bartender is \$160 minimum for 4 hours, each additional hour is \$40/hr.

Alcohol cannot be brought into or removed from the convention center.

CHINA SERVICE

Eco-friendly, biodegradable disposable ware is a Levy Convention Center standard for all food and beverage events (with the exception of plated meals). If China is preferred, the fee is \$4.00 per person, per meal period.

Refreshment or Coffee Breaks are \$2.00 per person, per break.

For plated dinners over 750 guests or plated lunches, coffee cups will not be pre-set unless requested. Table tents noting, "Coffee is available upon request" will be placed on each table.

EVENT TIMELINE

Prices are based on two-hour breakfast service, lunch service and dinner service. Additional service time may be subject to additional fees. Event start or end times deviating more than thirty minutes from contracted times may be charged additional labor fees. In order to provide the freshest food, we must limit chef table service to two hours.

SPECIALTY EQUIPMENT

Specialty equipment such as Popcorn Machines, Mini Fridges or Keurig Coffee Makers are available for a fee. We also have the privilege to work with independent contractors that may enhance your event or booth. Please contact your Catering Sales Manager for options and availabilities.

LINEN

Levy provides house linen for most food and beverage functions. Your Catering Sales Manager will be happy to arrange for upgraded linen in an array of colors and styles for your event for an additional charge.

If client opts to rent linens and napkins through and outside source, any returns and charges associated with the rental are the sole responsibility of the client. The client will also be responsible for receiving and returning linens unless approved in writing prior to the event.

Senior Executive

Chef

Chris Ross



Chef Chris Ross embarked on his culinary odyssey at the tender age of 18, donning the apron of a server at Bellefonte Country Club in Ashland, Kentucky. With an insatiable curiosity, he began to volunteer in the kitchen, peeling potatoes and engaging in prep work, eager to absorb the magic of culinary artistry. This hands-on experience ignited his passion, prompting him to pursue a culinary degree at Sullivan University in Louisville. During his studies, he honed his skills as a line and prep cook at various local eateries and country clubs, amassing the knowledge necessary to elevate his career.

Upon graduation, Chris returned to Bellefonte Country Club, where the fates smiled upon him, and he ascended to the esteemed role of Executive Chef in 2005. In the dawn of 2012, a new adventure beckoned him back to Louisville, where he accepted the title of Executive Chef at Harmony Landing Country Club.

Later that year, Chris became the Executive Chef and creative spirit behind Bristol Catering, while simultaneously orchestrating the kitchen at the original Highlands location of the Bristol Bar & Grille. It was here that his Hot Brown Soup captured the attention of Food Network Magazine, elevating his culinary prowess to national acclaim. As triumphs unfolded, new horizons called, and Chris departed from Bristol to unveil the Dundee Gastropub in 2014, where he delighted patrons with upscale Southern fare in a vibrant sports bar atmosphere, earning a coveted 3-star review from the Courier Journal.

Driven by his passion for catering, Chris embraced a new chapter by joining Levy Restaurants in late 2015. His culinary journey led him to prestigious events such as the Kentucky Derby, the Grammys, the Kentucky State Fair, and the MLS World Soccer Championship, among many others, showcasing his talent on grand stages and assisting in the opening of new restaurants in Canada.

A chef of professional demeanor, infused with innovative spirit and leadership, Chris melds his love for Southern cuisine with the finesse of French culinary techniques, crafting a diverse array of catering menus for special occasions. His culinary journey has been illuminated through features on Great Day Live, Secrets of Louisville Chefs, and CNN.com.

Now a proud Pawpaw to two, Chris resides in Georgetown with his wonderful wife, their youngest child, and their beloved Great Dane, Preacher and French Bulldog, George, weaving a tapestry of family and culinary passion.