



*A Name That's Easy to Remember.
Great Food You'll Never Forget!*

502-243-0000

WWW.GreatFood-Wine.com

HORS D' OEUVRES MENU



Hors d' Oeuvres Menu

Service Fees

Service Style		
Buffet	(4-hour event)	\$4.60/guest
Plated	(4-hour event)	\$9.35/guest
Bartenders	(4-hour event)	\$125.00/bartender

All menus include black, white, or ivory table linens, pre-set china & glassware, pre-set silver flatware, buffet décor, and buffet set-up and clean up. The prices above include a flat hourly rate that is paid to the servers and bartenders.

Gratuities

All gratuities are optional. Our staff appreciates any tips that you may choose to give them, but they are not required for any event.

Locations

Southern Indiana		Riverside Locations	
Kye's	812-285-8500	Belle of Louisville	574-2992
300 Sprint St	812-280-0300	Spirit of Jefferson	574-2992
Calumet Club	812-949-1611	The Water Tower	896-2416
		Farnsley Moorman Landing	935-6809
Downtown		Waterfront Park	574-3768
The Gillespie	584-8080		
Frazier Arms Museum	412-2280	East Louisville	
The Starks Bldg	587-5535	Yew Dell Gardens	241-4788
Old Medical School	589-2001	Locust Grove	897-9845
Mellwood Arts Center	895-3650	Jefferstown Community Center	266-5949
KY Museum of Arts & Crafts	589-0102	Lake Forest Lodge	245-5253
Conrad Caldwell House	636-9254	Owl Creek Lodge	244-2550
Central Locations		Other	
Whitehall House & Gardens	897-2944	My Old Kentucky Home	859-259-4219
Farmington	451-1710	State & Local Parks	
The Louisville Zoo	451-0440		
The Clifton Center	896-8480		
Louisville Exec. Aviation Hangar	292-4800		



Hors d' Oeuvres Menu

Other Facilities

The Catering Company can cater at many other venues not listed on the previous page. Some of those venues include private residences, tented events, aircraft hangars, and farms.

Facility Fees

All of the facilities listed charge a flat rate for the usage of their facility. Some of them charge a percentage of the catering and/or bar bill in addition to the flat rate. This additional fee (typically, referred to as a "Catering surcharge" or "facility fee") will be added into your catering bill and paid to the facility by The Catering Company. Speak with your facility to determine if these additional charges apply.

Rental & Facility Equipment

Most facilities provide adequate tables and chairs for what is needed. Some facilities include tablecloths in their packages. However, if any additional rental equipment is needed, please speak with one of our event coordinators and we will be happy to make the proper arrangements for whatever equipment you may need.

Order of Events

How does all of this fit together?

1. The first step in considering us is to call and set-up a consultation. At this time, we will check date availability and set-up a time to meet with you.
2. At the consultation, we will sit down and discuss your vision for your reception, your food and bar choices, and your budget. If the food you are considering are not within your budget, we will be able to make suggestions on similar alternatives that will work best for you.
3. Within a week after your consultation, your event coordinator will send you an itemized quote including all of the fees (service, food, bar, facility surcharge, and tax) based on the menu you have chosen. Once you have received your quote, you and your event coordinator can discuss any necessary revisions to your menu or budget.
4. The bride and groom will schedule a time for a free tasting. At the tasting, the bride and groom will get to taste all of the items listed in their quote. Additional guests may attend the tasting. Each additional person will be charged \$20.00 to taste the menu items.
5. At the tasting, the bride and groom will have the option to sign the contract and pay the 20% deposit. This will secure their wedding date with us.
6. One month before the wedding, the bride and groom will meet with their event coordinator to do a walk-through at their reception facility. At the walk-through, the couple and event coordinator will discuss room layout, linen colors, order of events, etc. This will enable us to have an exact agenda for the way the night is suppose to proceed, and how the room is suppose to be set.
7. Two weeks before the event, the final guest count is due. The remaining balance will be due immediately following the contract revisions based on the final guest count.
8. The night of your event: sit back and enjoy! Your on-site event coordinator will make sure that all events progress smoothly, coordinating with the DJ or band to make any necessary announcements (i.e. cake cutting and first dance). At the end of the night, the on-site event coordinator will pack a to-go box for the bride and groom, and send any remaining food and alcohol home with a designated parent or guest.



Hors d' Oeuvres Menu

HORS D' OEUVRES BUFFET SELECTION

All prices include black, white, or ivory linens, china dinner plates, silver flatware, pre-set water goblet, clear plastic cake plates and forks, and buffet décor. All prices are per person.

SAMPLE MENUS

RECEPTION MENU #1: \$16.29

Mini Hamburgers
Bacon Wrapped Chicken Bites
Mini Hot Brown Quiche
Italian Meatballs
Fresh Vegetable Display with Ranch Dip
Domestic Cheese & Fruit Display
Penne Pasta

RECEPTION MENU #2: \$17.89

Asst. Fancy Cocktail Sandwiches
(Pimiento, Benedictine, Turkey Club, Ham & Swiss, & Roasted Vegetable)
Sausage Stuffed Mushrooms
Anti-Pasto Skewers
Cheese Torte with Bread Pieces
Fruit & Cheese Skewers

RECEPTION MENU #3: \$19.59

Beef Tenderloin Baguettes with Henry Baines and Horseradish Mayo Dipping Sauces
BBQ Chicken Skewers
Anti-Pasto Tray
(Marinated artichoke hearts, marinated asparagus, cherry tomatoes, olives, and carrot sticks)
Choice of Bruschetta
Mini Twice Baked Potatoes
Fresh Fruit Skewers

RECEPTION MENU #4: \$22.49

Sweet Tai Chicken Lettuce Wraps
Mini Crab Cakes with Cajun Dipping Sauce
Martini Shrimp Cocktail
Beef Tenderloin on Sweet Rolls
Garlic Smashed Potato Bar
Roasted Vegetables
Fresh Fruit & Domestic Cheese Display



Hors d' Oeuvres Menu

All prices include black, white, or ivory linens, china dinner plates, silver flatware, pre-set water goblet, clear plastic cake plates and forks, and buffet décor. All prices are per person. Prices do not include service charges, facility fees, delivery, or tax.

BUILD YOUR OWN HORS D' OEUVRES MENU:

BUILD YOUR OWN MENU #1: \$15.19

Choice of **5 Tier 1** Hors d' Oeuvres
(Hors d' Oeuvres Option Listed on the Following page)

BUILD YOUR OWN MENU #2: \$17.59

Choice of **4 Tier 1** Hors d' Oeuvres
Choice of **3 Tier 2** Hors d' Oeuvres
(Hors d' Oeuvres Option Listed on the Following page)

BUILD YOUR OWN MENU #3: \$19.29

Choice of **2 Tier 1** Hors d' Oeuvres
Choice of **5 Tier 2** Hors d' Oeuvres
(Hors d' Oeuvres Option Listed on the Following page)

BUILD YOUR OWN MENU #4: \$22.49

Choice of **2 Tier 1** Hors d' Oeuvres
Choice of **5 Tier 2** Hors d' Oeuvres
Choice of **3 Tier 3** Hors d' Oeuvres
(Hors d' Oeuvres Option Listed on the Following page)

BUILD YOUR OWN MENU #5: \$23.49

Choice of **2 Tier 1** Hors d' Oeuvres
Choice of **7 Tier 2** Hors d' Oeuvres
Choice of **4 Tier 3** Hors d' Oeuvres
(Hors d' Oeuvres Option Listed on the Following page)

*****If one of these menus does not meet your needs, please speak with one of our event coordinators so we can build the menu that works best for you and your event!***



Hors d' Oeuvres Menu

HORS D' OEUVRES OPTIONS:

Tier 1:

Fresh Fruit Display, Seasonal
Fresh Vegetable Display with Ranch Dip
Domestic Cheese & Cracker Display
Choice of Bruschetta: Pico de Gallo, Cream Cheese, Pizza, or Olive
Assorted Mini Sandwiches (Turkey, Ham, Chicken Salad, Roast Beef)
Turkey or Vegetable Lavosh
Assorted Pinwheels (Pimiento, Ham, Bacon, or Salami)
Mini Hamburgers
Anti-Pasto Skewers
Fruit & Cheese Skewers
7 Layer Taco Dip with Chips
Chips & Queso or Salsa
Potato Chips or Pretzels

Tier 2:

Spanikopita
Mini Spring Rolls
Asparagus Roll-Ups
Assorted Fancy Cocktail Sandwiches
Green Chili Wontons
Crab Wontons
Garlic Smashed Potato Bar (with red peppers, butter, sour cream, chives, and bacon bits)
Stuffed Mushrooms (Crab, Sausage, Spinach Artichoke, Garden Mix)
Cheese Torte with Bread Pieces
Little Sicily Bites
Tomato Mozzarella Caprese
Mini Hot Brown Quiche
Vegetable Aperitif
Mini Caesar Salad Bread Bowls
Baked Brie with Choice of Topping (Caramel Pecan, Roasted Red Peppers, Brie en Croute)
Mini Twice Baked Potatoes
Mini Honey Ham Biscuits
Stuffed Cherry Tomatoes
Seasonal Fruit Cups (Plastic Shot Glasses or Chocolate Cups)

Tier 3:

Sweet Tai Chicken Skewers
Italian Meatballs
Beef Tenderloin Focaccia Toasts
Shrimp Cocktail Display
Martini Shrimp Cocktail
Smoked Salmon Pumpnickel Bites
Mini Crab Cakes with a Cajun Dipping Sauce
Mini Pork Tenderloin Sandwiches
Beef Tenderloin Baguettes or Beef Tenderloin on Sweet Rolls



Hors d' Oeuvres Menu

HORS D' OEUVRES DESCRIPTIONS

Fresh Fruit Display, Seasonal

Seasonal fresh fruits displayed artistically. Usually includes pineapple, cantaloupe, honey dew, grapes, and strawberries.

Fresh Vegetable Display with Ranch Dip

Seasonal vegetables displayed artistically with a ranch dip. Usually includes celery, carrots, broccoli, and cauliflower.

Domestic Cheese & Cracker Display

An assortment of domestic cheeses to include cheddar, pepper jack, Swiss, provolone, and American.

Choice of Bruschetta

Pico de Gallo (traditional), Cream Cheese, Pizza, or Olive

Assorted Mini Sandwiches

Turkey, Ham, Chicken Salad, and Roast Beef on mini sandwich buns

Turkey or Vegetable Lavosh.

Mini tortilla wraps stuffed with our seasoned cream cheese spread, lettuce, red peppers, and either turkey or our vegetable medley.

Assorted Pinwheels

Pimiento cheese in a mini tortilla wrap. Can add Ham, Bacon, or Salami.

Mini Hamburgers

Mini hamburgers with the perfect seasoning on mini buns. Can add a relish tray.

Anti-Pasto Skewers

Salami, pepperoni, pepper jack and cheddar cheeses, olives, and a banana pepper on a mini skewer rubbed with our blend of Italian seasonings.

Spanikopita

Spinach and cheese stuffed phyllo triangles.

Mini Spring Rolls

Cabbage, carrots, onions, and seasonal vegetables inside of a spring roll with a red Chile dipping sauce.

Asparagus Roll-Ups

Steamed asparagus wrapped inside dough with a bacon cream cheese spread.

Green Chili Wontons

Green chili cream cheese spread inside of a wonton dough. Served with a Guacamole ranch dipping sauce.

Crab Wontons

Our homemade Cajun Crab Dip inside of a wonton and baked until crispy.

Garlic Smashed Potato Bar

Our handmade garlic smashed potatoes served with red peppers, butter, sour cream, chives, and bacon bits. Your guests can build their own loaded potato dish inside of a martini glass.

Stuffed Mushrooms

Crab, Sausage, Spinach Artichoke, or Garden Mix

Cheese Torte with Bread Pieces

Our handmade cheese torte served with French bread pieces.

Little Sicily Bites

Focaccia triangles topped with a Feta Cheese and olive blend. Topped with fresh tomatoes and Italian seasonings.



Hors d' Oeuvres Menu

Tomato Mozzarella Caprese

A cherry tomato, fresh mozzarella piece, and fresh basil leaf on a toothpick and rubbed with an Italian seasoning blend.

Mini Hot Brown Quiche

Bite size mini hot browns without the mess! Tastes just like the real thing!

Assorted Fancy Cocktail Sandwiches

An assortment of sandwiches that can include anything from turkey & swiss to Benedictine to roasted vegetable. All are served on fresh baked sandwich bread and mini buns and topped with lettuce and cheese.

Vegetable Aperitif

A carrot stick, celery stick, cherry tomato, and cucumber slice inside of a plastic shot glass with chipotle ranch. A fun take on the traditional vegetable display!

Mini Caesar Salad Bread Bowls

Mini dinner rolls stuffed with the perfect Caesar salad and topped with Parmesan Cheese.

Baked Brie with Choice of Topping

Caramel Pecan, Roasted Red Peppers, or Brie en Croute

Mini Twice Baked Potatoes

Potato skins stuffed with our homemade garlic smashed potatoes, cheddar cheese, red peppers, bacon bits, sour cream, and chives.

Mini Honey Ham Biscuits

Mini Homemade Biscuits with the perfect honey baked ham inside.

Stuffed Cherry Tomatoes

Stuffed with an assortment of cream cheese fillings

Seasonal Fruit Cups

Fresh fruit and dessert mousses layered inside of a Plastic Shot Glasses or edible Chocolate Cup.

Sweet Tai Chicken Skewers

Our famous sweet tai chicken on a mini skewer with fresh orange slices.

Italian Meatballs

Meatballs in our homemade Henry Baines sauce. A Kentucky favorite!

Beef Tenderloin Focaccia Toasts

Focaccia triangles topped with our red Chile sauce, fresh tomato, and red wine marinated beef tenderloin.

Shrimp Cocktail Display

Always a favorite! Cooked shrimp with homemade cocktail sauce displayed artistically.

Martini Shrimp Cocktail

Mini plastic martini glasses filled with cocktail sauce and shrimp. Garnished with fresh lime slices.

Smoked Salmon Pumpnickel Bites

Mini slices of pumpnickel bread topped with our cucumber dill spread and fresh smoked salmon.

Mini Crab Cakes with a Cajun Dipping Sauce

The mini version of our award winning crab cakes! Rubbed with Cajun spices and served with our homemade Cajun dipping sauce.

Mini Pork Tenderloin Sandwiches

Our white wine marinated pork tenderloin sliced thin and served on mini rolls. Comes with Honey Dijon and BBQ dipping sauces.

Beef Tenderloin Baguettes or Beef Tenderloin on Sweet Rolls

Our red wine marinated beef tenderloin sliced thin and served on our mini rolls. Comes with Henry Baines and horseradish mayo dipping sauces.