



Buffet Dinner

\$22.50 Per Person

Salad - Please choose one

Classic Caesar Salad with Fresh Grated Parmesan and French Bread Croutons
Baby Greens with Sliced Pears, Roasted Walnuts and Stilton Vinaigrette

Entrée - Please choose two

Grilled Breast of Chicken topped with Country Ham and Kentucky Gouda
Pork Tenderloin Braised in Apple Cider on Caramelized Apples and Onions
Grilled Flank Steak with a Port Wine Demi
Maple Roasted Filet of Salmon

Served with the Following Accompaniments - Please choose two

Savory Beans and Carrots
Fresh Seasonal Vegetable Medley
White Corn Pudding with Roasted Red Peppers
Mashed Sweet Potatoes

Sweet Endings

Chocolate Raspberry Trifle
Assorted Buffet Cakes & Desserts

Includes Rolls & Butter - Coffee & Iced Tea

Prices do not include service or 6% Kentucky sales tax
Menu pricing subject to change - Minimum 20 guests required



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BRISTOL CATERING



SPRING AND SUMMER

Suggested Dinner Menu - \$27.00

Salads – please choose one:

Mesclun with Petite Rounds of Goat Cheese, Sun-Dried Tomatoes
Toasted Walnuts and Herb Vinaigrette
Bibb Lettuce with a Trio of Citrus Fruit and
Bleu Cheese Vinaigrette

Entrées – please choose two

Chicken Stuffed with Artichokes, Roasted Garlic and Arugula
Sun-Dried Tomato Cream Sauce
Herb Crusted Roasted Pork Loin, Spicy Mango Marmalade
Beef Tenderloin, Black Currant Tarragon Mustard
Bristol Smoked Salmon, Mango Papaya Salsa

Accompaniments

Starch – please choose one

Roast Fingerling Potatoes
Basmati Rice with Macadamia Nuts, Yellow and Red Peppers

Vegetables – please choose one

Fresh Seasonal Vegetable Medley
Asparagus with Lemon Zest

Dessert- please choose one:

Orange Angel Food Cake with Fresh Fruit Ramanov
Chocolate Raspberry Mousse Cake or Strawberry Cheesecake

Includes Rolls & Butter - Coffee & Iced Tea
Above prices do not include service, rentals and state tax
Menu pricing subject to change - Minimum 20 guests required