

Chapeze House Catering Menu
Margaret Sue Masters, Catering Manager
www.kentuckyshomeforbourbon.com

Dinner Each Night by Reservation

Center Cut Loin Pork Chops, Grilled and Baked, 1 1/2 inches thick
Roasted Red Potatoes or Bourbon Sweet Potatoes
Baked Apples
Kentucky Style Green Beans
Black Skillet Corn Bread
Cake, Ice Cream or Puff Pastry with Bourbon Chocolate Sauce

Bourbon Flights, Cocktails Mint Juleps at the Bar

Group, Event, Wedding Catering Menu Options

Beef Tenderloin, with Henry Bain Steak Sauce and Horseradish Sauce
Beef Brisket, smoked for 14 hours
Chicken Breasts Marinated with Bourbon Cream Sauce
Chicken Marsala
Lime Chicken with Cream Sauce
Pork Tenderloin with Apricot Bourbon Glaze
Pork Roast
Pulled Pork, smoked for 12 hours
Virginia Baked Ham
Kentucky Country Ham
Shrimp Scampi with Angel Hair Pasta
Jambalaya

Garden Mixed Green Salad
Chapeze House Salad, walnuts, strawberries, red onion, blue cheese raspberry vin.
Caesar Salad

Cream of Broccoli Soup
Tomato Basil Soup
Minestrone Soup

Green Beans, Slow Cooked Kentucky Style
Asparagus, Steamed or Cold Marinated in Vinaigrette
Zucchini and Yellow Squash with Grated Parmesan Cheese
Broccoli Cheese Casserole
Roasted Red Potatoes
Baked Potatoes
Twice-Baked Potatoes
Scalloped Potatoes
Roasted Sweet Potato Casserole
Baked Cheese Grits
Wild Rice

Wild Rice Salad with Mandarin Oranges, Walnuts, Purple Onion
Corn Pudding

Bread Pudding with Bourbon Sauce
Chocolate Kahlua Cake with Fresh Whipped Cream
Rum Cake
Orange Zest Cake with Fresh Whipped Cream and Blueberries
Chocolate Éclair Puffs with Vanilla Ice Cream and Chocolate Sauce
Cherry Cobbler
New York Cheese Cake with Fresh Strawberries
Pound Cake with Chocolate Sauce

Garlic Bread
Yeast Rolls
French Bread

Iced Tea, Ice Water, Lemonade, Coffee

Appetizers and Cocktail Party Foods

Cheese Platter
assorted cheeses, cubed and sliced

Fruit Tray
assorted seasonal fruits, cubed and sliced

Sandwich Tray
ham, chicken salad, pimento cheese, Benedictine

Roasted Red Pepper Spread
roasted red peppers and onion relish combined with cream cheese served with crackers

Vegetable Tray
assorted seasonal vegetables served with dips and spreads

Garden Vegetable-Spinach Dip
chopped vegetables and spinach combined with cream cheese served with vegetables or crackers

7-Layer Mexican Dip
Refried beans, guacamole, sour cream, diced tomatoes, green onion, seasoned sour cream,
served with tortilla chips

Mexican Roll-Up
soft flour tortilla spread with cream cheese, pepperoni, , green chilies, rolled, sliced

Sausage Balls
ground hot sausage combined with sharp cheddar cheese and flour, rolled and baked

Open-Face Cucumber and Tomato Sandwiches
thin sliced cucumber and tomato on party rye with seasoned mayonnaise and chives

Pimento Cheese Spread

shredded sharp cheddar cheese combined with mayonnaise and pimentos, served with crackers or as finger sandwiches

Benedictine Spread

cream cheese combined with the juice of onion and cucumber, served with crackers or as finger sandwiches

Chilled Shrimp

served on ice with cocktail sauce

Beef Tenderloin

roasted, thin sliced beef tenderloin, served on yeast roll, with bowls of horseradish and Henry Bain sauce

Chicken Breast Strips

lightly breaded, sautéed, served with honey mustard and barbeque sauce

Meatballs

baked spiced meatballs served with bourbon barbeque sauce

Stuffed Mushrooms

Baked mushrooms stuffed with mixture of sharp cheddar cheese and ground sausage

Artichoke Dip

diced artichokes combined with mayonnaise, garlic and Parmesan cheese

Scallops Wrapped in Bacon

bacon wrapped scallops, seasoned with garlic and pepper, broiled

Rumaki

chicken livers, wrapped in bacon, seasoned with gourmet mustard and cracker crumbs

Baked Brie in Puff Pastry

round of Brie, wrapped in a puff pastry sheet with apricot preserves, baked, topped with bourbon caramel sauce, served with sliced green apples

Queso Dip

3-cheeses, diced tomato, green chili peppers, served with tortilla chips

Mini-Quiches

3-cheese and spinach Lorraine, baked

Cajun Skewered Shrimp

seasoned shrimp, grilled and skewered

Sun-dried Tomato-Mozzarella Bites

sun-dried tomato slice and mozzarella cube with herbs, skewered

3-cheese tort

layers of blue cheese, feta, cheddar, pesto, served with crackers

Liver Pate Spread

liver, garlic, rosemary, diced onion, and blue cheese dressing, served with crackers

International Table (priced separately)

Prosciutto, smoked salmon, assorted cheeses (white cheddar, yellow cheddar, Jarlsburg, Swiss, Fontina, Brie, Gouda and others), assorted breads and crackers, accompaniments: flavored cream cheese, diced Bermuda onion, capers, horseradish), Minestrone soup