



CENTRAL BANK CENTER

BOOTH CATERING MENU



ASIA ROSS

CATERING SALES MANAGER
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BEVERAGE SERVICES

FRESHLY BREWED REGULAR COFFEE*

45.00/gal

FRESHLY BREWED DECAFFEINATED COFFEE*

45.00/gal

HERBAL TEA*

45.00/gal

HOT CHOCOLATE

45.00/gal

LEMONADE

30.00/gal

SIGNATURE SOUTHERN SWEET TEA

35.00/gal

Each gallon serves approximately (16) 8 oz. cups.

**Coffee Service includes cups, creamers, sugar, artificial sweeteners, stirrers*

and napkins. Hot Tea service include sweeteners, lemon, and honey.

ASSORTED BOTTLED SODAS ~ COCA COLA

PRODUCTS

96.00/case

BOTTLED WATER

96.00/case

ASSORTED FRUIT JUICES

96.00/case

KEURIG COFFEE MACHINE

Includes (1) Case of Water and (8) Boxes of 12 K

Cups 150.00/day

ADDITIONAL K CUPS

50.00/box

Includes cups, lids, creamers, assorted sugars, stirrers, and napkins.

HOSTED BAR

PREMIUM BRAND COCKTAILS

9.00

PREMIUM WINES BY THE GLASS

9.00

IMPORTED BEER

7.00

DOMESTIC BEER

7.00



A HARDWOOD & OAK CERTIFIED BARTENDER IS REQUIRED FOR ALL FULL SERVICE BEVERAGE EVENTS

HARDWOOD & OAK
HOSPITALITY



FROM THE BAKERY

(by the dozen)



SNACKS

(by the dozen)

SNACKS

(by the pound)*

ASSORTMENT OF MUFFINS

33.00

FRESHLY BAKED DANISH

36.00

BAGELS

with assorted cream cheese and jams

24.00

ASSORTED DONUTS

32.00

CINNAMON ROLLS

fresh-baked with vanilla glaze

32.00

SLICED COFFEE CAKE

30.00

DOUBLE FUDGE BROWNIES

32.00

ASSORTED HOUSE BAKED COOKIES

32.00

ASSORTED DESSERT BARS

40.00

PRETZELS

10.00

KETTLE CHIPS

15.00

TORTILLA CHIPS

12.00

SPICY SNACK MIX

16.00

TRAIL MIX

18.00

CHEX MIX®

15.00

HOUSE FRIED PORK RINDS

15.00

STARLIGHT PEPPERMINTS

13.00

MIXED NUTS

20.00

MINI ASSORTED CANDY BARS

19.00

GRANOLA BARS

18.00

PACKAGED CHIPS, PRETZELS OR POPCORN

36.00

OREO OR CHIPS AHOY SNACK PACKS

21.00

FIG NEWTONS

18.00

ELF GRAHAMS

21.00

ANIMAL CRACKERS

18.00

INDIVIDUAL PRINGLES

36.00

PACKAGED CHEX MIX

21.00

RITZ CHEESE CRACKERS OR PEANUT BUTTER BITES

21.00

ASSORTED CERAL BARS

21.00

**one pound of dry snacks serves
approximately 15 guests*



D I P S

(by the quart)*

FRESH TOMATO SALSA

14.00

BUTTERMILK HERB DIP

14.00

FRENCH ONION DIP

14.00

HOUSE MADE PIMENTO CHEESE

25.00

BEER CHEESE

25.00

**one quart of dip serves approximately 15 guests*

W A R M

D I P S

(per person)

BEER CHEESE

with house-fried pork rinds

SPINACH AND ARTICHOKE DIP

with house-fried tortilla chips

GREEN CHILI AND JACK CHEESE DIP with house-fried wonton chips

COUNTRY SAUSAGE AND GREEN CHILI CHEESE DIP

with house-fried tortilla chips

BUFFALO CHICKEN DIP

garnished with blue cheese and served with house-fried tortilla chips

4.00 PER PERSON

A L A C A R T E E N H A N C E M E N T S

GARDEN FRESH VEGETABLE BASKET

Chef's colorful selection of the freshest market vegetables. Medley of Fresh and Blanched Vegetables, garnished with Sweet Gherkins, Olives, and Peppers. Served with buttermilk ranch dip, garlic hummus, fresh basil pesto and assorted crackers

(Serves 12 People)

95.00

ARTISAN CHEESE BOARD

Artisan selection of local and imported farmstead cheeses. Accompanied by assorted house made chutneys, local honeys, artisan breads and crackers

(Serves 12 People)

108.00

FRUIT DISPLAY

Medley of Seasonal Fruit Served with a Cream Cheese Marshmallow Crème Dip

(Serves 12 People)

96.00



BOXED LUNCHESES

All box lunches are served with an individual bag of chips, a fresh fruit, and a house baked cookie (limited to two choices per order)

ANGUS ROAST BEEF and cheddar with crisp lettuce and seasoned tomatoes on wheat berry bread	19.00
SMOKED TURKEY and Swiss with crisp lettuce and seasoned tomatoes on wheat berry bread	16.00
ROASTED PIT HAM and Swiss with crisp lettuce and seasoned tomatoes on wheat berry bread	15.00
48 HOUR BRINED GRILLED CHICKEN on focaccia bread with arugula, smoked Gouda, seasoned tomatoes and herb aioli	17.00
TOMATO BENEDICTINE with cream cheese spread, seasoned tomatoes, cucumbers, pickled red onions, and arugula on country white bread	14.00
ROASTED VEGETABLE WRAP with provolone cheese, herb mayo, spring greens, tomatoes, and crunchy corn chips on a flour tortilla	14.00

SALAD BOXED LUNCHESES

Salad boxed lunches include fruit and house baked cookie (limited to two choices per order)

FARMER'S GARDEN SALAD Mixed Farmer greens with shredded carrots, cucumbers, grape tomatoes, pickled red onions and buttermilk herb dressing *Add 48 hour brined grilled chicken for 5.00	10.00
PECAN SALAD Mixed green, strawberries, grapes, candied pecans, and served with honey mayo dressing *Add 48 hour brined grilled chicken for 5.00	11.00



B O O T H C A T E R I N G I N F O R M A T I O N

A P P E T I Z E R S

MINI DELI SANDWICHES PLATTER
(48 sandwiches) 160.00

PULLED PORK SLIDER *Build Your Own!*
bourbon brined-slow roasted pork, bourbon
barbecue sauce, Kentucky slaw on mini
brioche bun
(Makes 48) 175.00

CHICKEN TENDERS
(48 tenders) 105.00

MEATBALLS
Select your flavor- Italian or bourbon
barbecue (100 meatballs) 125.00

SLIDER BAR *Build Your Own!*
mini burger on a brioche bun with sliced
cheeses, PLOT, herb aioli and bourbon
mostardo
(Makes 48) 175.00

KENTUCKY BOURBON BRINED WINGS
Celery sticks and buttermilk dressing. Choose
between bourbon barbecue, garlic Buffalo,
Asian zing.
(48 wings) 125.00

SOFT PRETZEL BALLS
served with bourbon mustard and warm
Kentucky beer cheese
(Serves approximately 12)
50.00

As the exclusive food service provider of the Central Bank Center our Booth Catering Menu offers a wide variety of items with the exhibitor in mind. Whether you're planning lunch in your booth or a refreshing treat to attract attendees we are happy to make your experience worry free.

GENERAL INFORMATION AND POLICIES

- All food and beverage items in the Convention Center and Arena must be purchased through Hardwood & Oak –THIS INCLUDES BOTTLED WATER.
- Exhibitor Booth Catering DOES NOT supply tables, chairs or electric for your booth. You MUST order through Lexpo.
- All food and beverage orders require full payment in advance
- All prices are subject to a 23% service charge and 6% Kentucky state sales tax.
- Disposable service ware is used on all food and beverage exhibitor functions.
- Hardwood & Oak requires our bartending staff to dispense all alcoholic beverages.
- Full charges will be applied to cancellation of any menus items received within (72) hours, (3) Business days prior to delivery.

Staffing

Bartender	160.00 w/ 4 hour minimum
Chef Attendant	160.00 w/ 4 hour minimum

Rentals

Mini Refrigerator	50.00 per day
Double Door Cooler	100.00 per day