

BBR/Bensons Catering 859-261-8500

BBRiverboats/Bensons Catering Off Premise Catering Menus



(859)261-8500 or (859)655-3850
Or (800)261-8586

April 2008

Breakfast

(What A Great Way To Start The Day)

BUFFET MENU PACKAGES

Coffee, Decaf , Tea and Water Included

CONTINENTAL

Fresh Danish and Assorted Bagels
Assorted Breakfast Muffins
Array of Seasonal Whole Fresh Fruit
Whipped Cream Cheese
Butter and Preserves
\$10.00

THE AMERICAN BREAKFAST

Cheese Omelets
Hash Brown Potatoes
Sausage Patties and Links
Country Sausage Gravy and Biscuits
Display of Seasonal Whole Fruit
Assorted Breakfast Breads
Butter and Preserves
\$12.50

CITY SUNRISE BREAKFAST

Garden Frittata and Three Cheese Frittata
Home Fried Potatoes with
Sautéed Green Peppers and Onions
Country Sausage Gravy with Biscuits
Sausage Patties and Sausage Links
Display of Whole Seasonal Fruit
Assortment of Bagels and Breakfast Breads
Butter, Preserves and Whipped Cream Cheese
\$14.75

Brunch

BUFFET MENU PACKAGES

Coffee, Decaf, Tea and Water

“BEGIN WITH” BRUNCH BUFFET

Oven Baked Cheese Omelets
French Toast Sticks with Maple Syrup
Fresh Baked Biscuits with Country Sausage Gravy
Sausage Patties and Sausage Links
Home Fried Potatoes with Sautéed Green Peppers and Onions
Whole Fresh Seasonal Fruit
Country Fried Chicken
Southern Style Green Beans
Spring Mix Salad Greens tossed with fresh Blueberries, Strawberries
and Mandarin Oranges
Assorted Dinner Rolls with Sweet Butter
Assorted Sweet Rolls and Breakfast Breads
Homemade Fruit Cobbler
Cranberry, Orange and Grapefruit Juice, Coffee and Tea, Milk.
\$24.50

SOUTHERN STYLE BRUNCH BUFFET

Baked Cheese Omelets	Home Fried Potatoes with
Omelet Topping Bar Including:	Sautéed Green Peppers and Onions
Shredded Cheddar Cheese,	Southern Style Green Beans
Diced Ham, Tomatoes,	Baked Virginia Ham Slices
Salsa, Peppers, Mushrooms, and Onions	Spring Mix Salad tossed with
Sausage Patties and Links	Fresh Blueberries,
Fresh Baked Biscuits with	Strawberries and Mandarin Oranges
Country Sausage Gravy	Champagne and
French Toast Sticks with Warm Maple Syrup	Raspberry Vinaigrette Dressings

Display of Whole Seasonal Fruit
Assorted Breakfast Muffins and Sweet Breads
Chef's Assorted Dessert Selection
Butter, Preserves and Whipped Cream Cheese
Assorted Dinner Rolls
\$28.00

Chef made Additions to Brunch :

\$4.00 Poached Eggs Martini– Poached eggs in a martini glass with assorted toppings

\$4.00 Omelets made to order

Luncheon

BUFFET MENU PACKAGES

Included Coffee and Iced Tea

PERFECT COMPANY PICNIC

Country Fried Chicken
Pulled Pork Barbecue
Bakery Buns
Kentucky Baked Beans
Buttered Corn with Red Pepper Confetti
Home Style Potato Salad
Red, White & Blue Cole Slaw
Tri-Colored Pasta Salad
Vegetable Crudités
Potato Chips
Chocolate Cake and Cookies
\$18.75

HOT BUFFET LUNCH

Sirloin Beef Tips
Sliced Turkey Breast in a light Gravy
Mashed Potatoes
Green Bean Casserole
Tossed Spring Mix with Salad Bar
Pickled Beets, Cottage Cheese
Applesauce
Choice of Dressings
Dinner Rolls with Butter
Brownies
\$17.75

GRILL OUT STYLE BUFFET

Brats, Metts, and Hot Dogs, Chicken Breasts
and Hamburgers
Assorted Sandwich and Hot Dog Buns,
American, Cheddar, and Hot Pepper Cheeses
Lettuce, Tomatoes, Onions, and Pickles
Kentucky Baked Beans, Regular and
BBQ Potato Chips
Potato Salad and Cole Slaw
Mustard, Ketchup, and Mayonnaise
Assortment of Cookies and Chocolate Cake
\$13.50

THE SANDWICH BOARD

Deli Sliced Meats:
Roast Beef, Roasted Turkey Breast, Baked Ham
Colby Cheese, American Cheese, Swiss Cheese
Rye, White and Wheat Bread,
Low Carb Wraps
Lettuce, Sliced Tomatoes, Onions
Potato Chips
Potato Salad
Cole Slaw
Mustard, Mayonnaise, Spicy Mustard
Brownies
\$13.95

GARDEN LUNCHEON

Quiche Loraine and Vegetarian Quiche
Chicken Salad, Tuna Salad, and Ham Salad
Cottage Cheese with Pineapple
Whole Fresh Fruit Display
Pickles and Sliced Tomatoes
Spring Salad Mix with Fresh Blueberries,
Strawberries and Mandarin Oranges
Champagne and Raspberry Vinaigrette Dressings
Assorted Breads and Crackers
Assorted Mini Desserts
\$14.95

IT'S A WRAP BUFFET

Platters of Julienne Slices of Ham, Turkey,
Roast Beef and salami
Platters of Swiss, Cheddar, Pepper Cheese
Lettuce, Tomato, Bell Peppers and Onion
Soft Tortilla Wraps
Mayo, Mustard
Ranch and Caesar Dressing
Vegetable Pasta Salad and Cole Slaw
Assorted Chips
Chocolate Cake
\$13.00

SOUTHERN STYLE MENUS

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LOW COUNTRY SHRIMP BOIL

(Served family or buffet style)

Tempting medley of fresh coastal shrimp,
smoked sausage, corn on the cob,
bite sized red bliss
potatoes prepared in a mildly seasoned pot.
Served with crisp bread and creamy Cole slaw.
Ice tea and lemonade
\$25.00

RICH HARVEST DINNER

(Served plated or buffet style)

Baked pork chops with celery and
onion dressing
Braised cabbage or brussel sprouts
Whipped sweet potatoes
Shoe peg corn salad on fresh greens
Served with corn bread and white rolls
Peach cobbler
\$15.00

CATFISH FRY

(Served plated or buffet style)

Classic fried catfish with cornbread breading
Served with sliced onions,
tartar sauce and lemon
Hush puppies
Baked beans
Creamy Cole slaw and sliced tomatoes
Pound cake and strawberries
\$13.95

SOUTHERN FAVORITE

Deep fried chicken
Mashed potatoes and tomato gravy
Southern style green beans
Cole slaw and sliced tomatoes
Biscuits
Peach cobbler
\$12.00

EASY ENTERTAINING

Brown sugar glazed ham
Southern style green beans
Red bliss potatoes
Tossed mixed greens
Chocolate cake
\$12.00

COZY COMFORT FOOD

Baked chicken quarters
Macaroni and cheese
Southern style green beans
Mixed salad greens with a light vinaigrette dressing
Pound cake with sliced peaches
\$12.00

***To have these as dinner option add \$3.00 to price.
No substitutions.

EXECUTIVE CHOICE LUNCH BUFFET

Salad – please choose one:

Tossed Spring Mix with Salad Bar and Choice of Dressings
Greek Salad and Tossed Salad with Choice of Dressings
Caesar Salad and Spring Salad Mix with Fresh Blueberries, Strawberries and
Mandarin Oranges with a Raspberry Vinaigrette Dressing

Entrée – please choose one:

Brisket of Beef with Horseradish Sauce
Virginia Ham
Roasted Breast of Turkey
Baked Whitefish with Lemon Caper Butter
Chicken Breast Marsala

Second Entrée – please choose one:

Italian Lasagna (Meat or Vegetable)
Chicken Cassoulet in Puff Pastry
Classic Beef Stroganoff with a Twist
Icelandic Cod Almandine
Stir Fry Chicken and Vegetables
Pasta with a Light Pesto Sauce and Julienne Vegetables
Pork Loin Medallions with Apple Brandy Sauce

Vegetable – please choose one: *(Add a second vegetable \$1.00 per person)*

Green Bean Casserole
Succotash
Glazed Baby Carrots
Buttered Sweet Corn
Southern Style Green Beans
Peas and Mushrooms

Potatoes and Pasta – please choose one: *(Add a second choice \$1.00 per person)*

Sautéed Wild Rice Blend
Parsley New Potatoes
Au Gratin Potatoes
Three Cheese Macaroni
Sweet Potato Casserole
Double Baked Potato Casserole

Dessert – please choose one: *(Add a second choice \$2.00 per person)*

New York Style Cheesecake
Turtle Brownie
Assorted Gourmet Cookies
Carrot Cake
Chocolate Cake
Strawberry Sabayon Trifle

\$19.00

Luncheon

Plated Menu Packages

Luncheon include selection of Coffee ,Decaffeinated Coffee and Tea.

Poached Chicken Salad

With Red Seedless Grapes,
Celery and chopped Pecans,
served on a bed of Greens
Fresh Fruit Garnish
Banana Nut Bread
Choice of Luncheon Dessert
\$10.75

Roast Breast of Turkey

with Pan Gravy
Garlic Mashed Potatoes
Sugar Snap Peas
Dinner Rolls and Butter
Choice of Dinner Salad
Choice of Dinner Dessert
\$14.95

French Country

Chicken Cassoulet

Julienne Strips of Chicken
with Artichoke Hearts,
Mushroom Caps,
Baby Carrots in Madeira Sauce
Rice Pilaf
Fresh Green Beans al Dente
Choice of Lunch Salad
Dinner Rolls with Butter
Choice of Luncheon Dessert
\$15.00

Center Cut Roast Pork Loin

With Apple Calvados Sauce
Horseradish Whipped Potatoes
Glazed Baby Carrots
Choice of Lunch Salad
Dinner Rolls with Butter
Choice of Luncheon Dessert
\$19.50

Tenderloin Beef Tips

Bourguignon

Parsleyed Buttered Noodles
Medley of Broccoli,
Cauliflower and Carrots
Choice of Lunch Salad
Dinner Rolls with Butter
Choice of Luncheon Dessert
\$18.75

Roasted Chicken Breast

Roasted chicken breast served
on a bed of Lemon Garlic Orzo
Green Beans Almondine
Choice of Salad
Choice of Dessert
Bread and Butter
\$15.95

Beef Brisket with BBQ Sauce

Slow roasted beef brisket
Garlic Mashed Potatoes
Southern Style Green Beans
Choice of luncheon salad and
dessert
\$16.95

Chicken Provençale

Chicken breast served on top
of a bed of Eggplant and
Peppers with Garlic
Butter Sauce
Choice of lunch salad
Choice of Luncheon Dessert
Fresh Rolls and Butter
\$15.95

Asian Salmon

Marinated in a Spicy
Asian Sauce
Served with Miso Dressing
and Saffron Rice
Fresh Stir Fry with Snow Peas,
Water Chestnuts,
Bean Sprouts, Broccoli and
Julienne Carrots
Choice of Lunch Salad
Chef's Choice Dinner Rolls
with Butter
Choice of Luncheon Dessert
\$24.95

Tuna Niçoise Salad

Chunks of Albacore Tuna
finished with Green Beans,
New Potatoes
Hard Boiled Egg Slices,
Niçoise Olives
and Herb Vinaigrette
Fresh Rolls and Butter
Chef's Selection of Dessert
\$11.95

Beef Stroganoff with a Twist

A new twist on Beef
Stroganoff with vegetables and
pasta topped with potato crisps
Choice of Luncheon Salad
Choice of Luncheon Dessert
Rolls and Butter
\$18.75

Luncheon Salad Selections

Mixed Green Salad garnished with Cherry Tomatoes,
Cucumbers and Ranch Dressing

Traditional Caesar Salad

Chopped Romaine Lettuce with Mesclun Mix topped with Sun-Dried Cherries
Feta Cheese, sliced Red Onion and Champagne Dressing

Traditional Greek Salad

Caprese Tower -Sliced Tomatoes, Mozzarella and Fresh Basil with a Balsamic Dressing

Spring Mix Greens with Fresh Fruit in Season

Luncheon Dessert Selections

Turtle Brownie

Gourmet Cookie either Peanut Butter or Chocolate Chip

Carrot Cake with Cream Cheese Icing

Chocolate Cake

New York Style Cheesecake

Lemon Triangle with Fresh Berries

Puff Pastry with Sabayon Cream and Fresh Fruit

House made Pineapple Upside Down Cake

Trio of Mousse- Milk Chocolate, White Chocolate and Dark Chocolate

Dinner
Buffet Menu Packages
Coffee, Decaffeinated Coffee and Tea.

THREE STAR BUFFET

Entrée I (please choose one):
Savory Beef Stew
Mostaccioli with Meat Sauce and Melted Cheese
Honey Glazed Baked Ham
Beef Tips Bourguignon

Entrée II (please choose one):
Quarter Baked Herbed Chicken
Meat Lasagna
Petit Breast of Chicken

Fresh Vegetables (please choose one):
Southern Style Green Beans
Glazed Baby Carrots
Buttered Corn
Broccoli and Cheese

Potato, Rice and Pasta
(please choose one):
Twice Baked Potato Casserole
Parsley New Potatoes
Sautéed Three Grain Rice
Parsleyed Buttered Noodles

Salad:
Mixed Green Salad
with choice of two dressing selections

Chocolate Cake

Fresh Baked Rolls and Butter

\$14.95

FOUR STAR BUFFET

Entrée I (choose one):
Roast Marinated Breast of Turkey
Honey Glazed Baked Ham
Roast Brisket of Beef au Jus

Entree II (please choose one):
Sole with Lemon and Butter
Beef Tips Bourguignon
Barbecue Breast of Chicken

Fresh Vegetables (please choose one):
Sweet Peas with Pearl Onions
Chef's Medley of Fresh Vegetables
Fresh Green Beans with Caramelized Onions
Buttered Corn
Glazed Baby Carrots
Broccoli with Cheese

Potatoes, Rice & Pasta
(please choose one):
Twice Baked Potato Casserole
Parsley New Potatoes
AuGratin Potatoes
Sautéed Three Grain Rice

Salad:
Fresh Mixed Garden Salad
with choice of three dressing selections

or

Traditional Caesar Salad

Chocolate or Carrot Cake

Fresh Baked Rolls and Butter

\$16.95

FIVE STAR BUFFET

Hors d'oeuvres:

Domestic and Imported Cheese Display garnished with
Fresh Fruit and Assorted Crackers
Fresh Vegetable Crudités with Ranch Dip

Entrée I (please choose one):

Roast Marinated Breast of Turkey
Honey Glazed Ham
Roast Brisket of Beef au Jus
Roast Pork Loin

Entrée II (please choose one):

Oriental Salmon
Homemade Baked Meat and Cheese Lasagna
Breast of Chicken Supreme with White Wine Cream Sauce or
A Sauce of Fresh Sautéed Mushrooms
Baked Whitefish with Lemon Caper Butter

Fresh Vegetables (please choose one):

Sweet Peas with Pearl Onions
Chef's Medley of Fresh Vegetables
Fresh Green Beans with Caramelized Onions
Buttered Corn
Glazed Baby Carrots
Broccoli with Cheese

Potatoes, Rice & Pasta (please choose one):

Twice Baked Potato Casserole
Parsley New Potatoes
Potatoes Au Gratin
Sautéed Three Grain Rice

Salad:

Fresh Mixed Garden Salad with choice of three dressing selections
or
Traditional Caesar Salad

Fresh Baked Rolls and Butter

New York Style Cheesecake

\$18.95

SIX STAR BUFFET

Hors d'oeuvres:

Domestic Cheese Display garnished with Fresh Fruit and Assorted Crackers
Fresh Vegetable Crudités with Ranch Dip

Hot Hors d'oeuvres (choose two): 3 pieces total per person

Burgundy Meatballs
Spanakopita
Buffalo Chicken Wings with Bleu Cheese Sauce
Water Chestnuts Wrapped in Bacon
Spinach and Artichoke Dip with Tri Color Tortilla Chips

Entrée I (please choose one):

Roast Marinated Breast of Turkey
Honey Glazed Ham
Roast Sirloin of Beef
Roast Pork Loin
Tenderloin of Beef (*Upgrade +\$6.00 per person*)

Entrée II (please choose one):

Classic Beef Stroganoff with a Twist
Traditional Meat Lasagna
Breast of Chicken with Marsala Sauce
Oriental Salmon

Fresh Vegetables (please choose two):

Mushroom Provencal - Shitake, Oyster, Portabella
and White Mushrooms sautéed with Garlic
Chef's Medley of Fresh Vegetables
Fresh Green Beans with Caramelized Onions
Glazed Baby Carrots
Broccoli with Cheese

Potatoes, Rice and Pasta (please choose two):

Twice Baked Potato Casserole
Parsley New Potatoes
Potatoes Au Gratin
Three Grain Rice Medley with Pecans and Golden Raisins
Pasta with a light Pesto Sauce and Julienne Vegetables

Salad

Fresh Mixed Garden Salad and Accoutrements
With choice of three dressing selections

or

Traditional Caesar Salad
Fresh Baked Rolls and Butter
New York Style Cheesecake

\$21.50

CREATE YOUR OWN BUFFET

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(Includes Carver)

Salad - (please choose one):

Caesar Salad- Romaine Lettuce with Imported Parmesan Cheese and Croutons

Spring Mix Salad with Dried Cranberries, Goat Cheese and Candied Pecans
with Raspberry Vinaigrette Dressing

Caprese Salad-Tomatoes, Fresh Mozzarella and Basil Leaves on a Bed of Mixed Greens
Drizzled with a Balsamic Vinaigrette

Kentucky Bibb Lettuce with Spring Mix, Mandarin Oranges,
Fresh Blueberries and Strawberries with Champagne and
Raspberry Vinaigrette Dressings

Fava Bean, Asparagus and Arugula and Mixed Green Salad with Light Vinaigrette Dressing

Main Entree Carving Station- (please choose one):

Roast Beef Tenderloin served with Bernaise @ \$6.00 surcharge

Roast Sirloin with Horseradish Sauce

Honey Glazed Ham

Marinated Turkey Breast with Creole Mustard Sauce

Roast Pork Loin with Apple Brandy Sauce

Second Entrée - (please choose one):

Herbed Marinated Chicken Breast with Imported Mushroom Medley and Sherry Sauce

Chicken Breast Roulade Stuffed with
Boursin Cheese, Spinach and Madeira Wine Sauce

Beef Brisket with BBQ Sauce

Stuffed Lemon Sole with Crab Meat and Lemon Caper Butter

Oriental Oven-Roasted Salmon

Baked Whitefish with Lemon Caper Butter

Gourmet Macaroni with Three Cheeses and Lobster Meat

Vegetable - (please choose two):

Steamed Asparagus with Lemon Butter

Green Beans Almandine with Caramelized Onion

Braised Baby Carrots

Chef's Medley of Vegetables

Stir Fry Vegetables

Potatoes, Pasta and Rice - (please choose two):

Herb Roasted New Potatoes
Steamed Parsley New Potatoes
Twice Baked Potato Casserole
AuGratin Potatoes
Sweet Potato Casserole
Sautéed Three Grain Rice Medley
Wild Rice
Spanish Saffron Rice
Scalloped Potatoes
Pasta Primavera with Julienne Vegetables and Pesto

Desserts - (please choose one):

(add a second choice for \$3.00 per person)

Chocolate Chip Pecan Pie
Juicy Peach Cobbler
Double Layered Chocolate Pate Cake
with Chocolate Lover's Dream Raspberry Sauce
Granny Smith Apple Pie with
Caramel Sauce
Bread Pudding with Vanilla Cream Sauce
New York Cheesecake with Raspberry Sauce
Assorted Cheesecake- Raspberry, New York and Chocolate
Crème Brule Cheesecake
Key Lime Cheesecake
Triple Layered Carrot Cake
Strawberry Sabayon Trifle
Chocolate Fondue with Assorted Dippers
Assorted Miniature Pastries
Trio of Mousse-White, Light and Dark Chocolate topped with a Chocolate Dipped Strawberry
Homemade Lemon Squares served with Fresh Berries, Crème Fraiche
Garnished with Chocolate Covered Strawberries

\$37.00

TRADITIONAL DINNER BUFFET

Roast Brisket of Beef
Roast Marinated Chicken Breast
Pasta with Julienne Vegetables in a
Light Pesto Sauce
Twice Baked Potato Casserole
Southern Style Green Beans
Tossed Spring Mixed Salad Greens
with Salad Accoutrements
and Choice of Dressings
Fresh Baked Dinner Rolls
New York Style Cheesecake

\$25.75

SEAFARER'S FEAST DINNER

Roast Sirloin with Horseradish Sauce,
Baked Halibut with Lemon Caper Butter on a
Bed of Bow Tie Pasta

OR

Oriental Salmon with Sautéed Wild Rice
Au Gratin Potatoes
Sunshine Blend of Green Beans
Caesar Salad
Tossed Salad with Feta Cheese, Sun Dried
Cherries and Roasted Pine Nuts
Fresh Baked Dinner Rolls
Chocolate Fondue with assorted Dippers such
as Strawberries, Cake, Pretzels etc.

\$41.50

EXECUTIVE DINNER BANQUET

Roast Sirloin of Beef
Roast Marinated Chicken Breast
Beer Battered Cod with Tartar Sauce
Pasta Primavera with Fresh Julienne Vegetables
in a Light Pesto Sauce
Au Gratin Potatoes
Sunshine Blend of Green Beans
Caesar Salad
Tossed Spring Mixed Salad Greens with choice
of Dressings and Assorted Salad Accoutrements
Rolls with butter
New York Style Cheesecake

\$35.00

TROPICAL DINNER BUFFET

Slow roasted beef brisket
vegetable stir fry including sugar snap peas,
carrots, mushrooms
Kahlua pork with barbeque sauce
baked island salmon
blended rice with pecans and raisins
sunshine blend of green beans
tuna pasta salad
mashed sweet potatoes
tossed salad with berries
assorted dinner rolls
"chef's choice" dessert
coffee and tea.

\$35.00

PLATED DINNER MENUS

Grilled Chicken Breast

Served on a bed of polenta topped with a light
marinara sauce
Green beans with caramelized onions
Choice of dinner salad
Choice of dinner dessert
\$17.95

Breaded Catfish

Served on a bed of white rice
topped with a Creole sauce
Sautéed zucchini and yellow squash
Choice of Dinner Salad
Choice of Dessert
\$18.00

Prime Rib

Prime Rib with Horseradish Sauce
Twice Baked Potatoes
Country Green Beans with Baby Carrots
Choice of Dinner Salad
Choice of Dinner Dessert
\$29.95

Tuna Wellington

Using tuna instead of beef and a tasty
combination of mushrooms and
spinach instead of pâté with a
port wine reduction sauce
Sautéed asparagus and baby carrots
Choice of salad and dessert
\$34.00

Chicken Roulades-

Breast of Chicken
stuffed with fresh Spinach, Boursin Cheese,
sliced and fanned with Demi-Glace
Mediterranean Herbed Orzo
Fresh Haricot Vert
Dinner Rolls and Butter
Choice of Dinner Salad
Choice of Dinner Dessert
\$24.00

Almond Crusted Grouper

on a bed of Spinach Leaf Lettuce
Served with Lemon Caper Butter
Wild Rice with Scallion & Golden Raisins
Baby Carrots with Tops on
Dinner Rolls and Butter
Choice of Dinner Salad
Choice of Dinner Dessert
\$25.95

Sliced Beef Tenderloin

With either Béarnaise or Red Wine Sauce
Baked Stuffed Zucchini Boat
Chateau Potatoes
Choice of Dinner Salad
Choice of Dinner Dessert
\$34.00

PLATED DOUBLE ENTRÉE MENUS

DUOS

Roast Tenderloin and Chicken Breast Roulade

with Imported Mushroom Madeira Sauce
Baby Haricot Vert with Red and Yellow Peppers
Saffron Rice
Choice of Dinner Salad
Choice of Dinner Dessert
\$33.50

**Cajun Roast Tenderloin and
Blackened Prawns with Creole Sauce**

Wild Rice Pilaf
Fresh Asparagus with Lemon Zest
Choice of Dinner Salad
Choice of Dinner Dessert
\$35.75

Roast Tenderloin and Oven-Roasted Salmon

Stuffed New Potatoes
Fresh Asparagus
Choice of Dinner Salad
Choice of Dinner Dessert
\$36.50

Roast Tenderloin and Halibut

with Three Pepper Cream Sauce
Stuffed New Potatoes
Fresh Asparagus
Choice of Dinner Salad
Choice of Dinner Dessert
\$38.00

Roast Tenderloin in a Cabernet Wine Sauce

with Wild Mushrooms and
Breaded Grouper Almandine
on a
Bed of Leaf Spinach
Baby Carrots
Red Stuffed Mashed Potatoes
Choice of Dinner Salad
Choice of Dinner Dessert
\$37.95

Oven Roasted Lamb Chops rubbed

with Italian Seasonings and
Chicken Breast stuffed with Fresh Spinach
and Boursin Cheese Drizzled
With a Madeira Wine Sauce
Baby Red Potatoes Stuffed with
Garlic Mashed Potatoes and
Haricot Verte and Baby Carrots in Pesto Butter
Choice of Dinner Salad
Choice of Dinner Dessert
\$39.95

Sliced Tenderloin with Stuffed Lobster Tail

Lobster tail stuffed with seafood and garnished
French fried shallots
Roasted beef tenderloin with béarnaise
or red wine sauce
Baby carrots and asparagus
Garlic mashed potatoes
Choice of salad and dessert
\$39.00

Dinner Salad Selections

- Greek Salad with Feta Cheese, Olives, Tomatoes and a Greek Dressing
- Caprese Salad Tower with Tomatoes, Fresh Mozzarella, Basil and Olive Oil
- Caesar Salad- Romaine Lettuce with Imported Parmesan Cheese and Croutons
- Kentucky Bibb Lettuce with Spring Mix, Dried Cherries, Feta Cheese,
Sliced Red Onion and Raspberry Vinaigrette
- Romaine Greens with sliced Portabella Mushrooms, Red and Yellow Peppers, Gorgonzola
Cheese and Balsamic Vinaigrette
- Kentucky Bibb Lettuce with Spring Mix topped with fresh Blueberries,
Mandarin Oranges, Almonds crumbled Bleu Cheese
and Champagne Dressing
- Bibb Lettuce With Sweet Thinly Sliced Red Onion, Capers and Asparagus,
Topped With Thin Slices of Smoked Salmon

Dinner Dessert Selections

- Lemon triangles topped with fresh berries
- Classic crème brule
- Strawberry Sabayon Trifle with Fresh Berries
- Key Lime Pie
- Chocolate Chip Pecan Pie
- Granny Smith Apple Pie with Caramel Sauce
- Layered Chocolate Pate Cake with Chocolate Lover's Dream Raspberry Sauce
- Triple Layer Carrot Cake
- Tiramisu
- New York Cheesecake with Fruit Topping
- Crème Brule Cheesecake
- Sabayon Presented In Puff Pastry Garnished
With Fresh Fruit and Raspberry Drizzle
- Triple Chocolate Mousse Featuring White Chocolate, Dark Chocolate
and Milk Chocolate presented in a stemmed glass

Add \$2.50 per person if want a second selection

RECEPTION AND HORS D'OEUVRE PACKAGES

INTERNATIONAL FOOD STATIONS

(Minimum count of 75 required)

Station I - AMERICAN

Roast Beef Brisket and Roast Turkey Breast with assorted Mini Rolls
Creole Mustard and Horseradish Sauce
Country Style Green Beans
Tossed Salad Spring Mix with Ranch Dressing

Station II - ITALIAN

Homemade Meat and Vegetable Lasagna
Vegetarian Antipasti Salad and Marinated Vegetables
Fresh Baked Garlic Bread
Balsamic Vinegar and Olive Oil

Hand Tossed Pasta Station Upgrade *(Add \$3.00 per person)*

Rotini, Penne and Linguini Pasta
Marinara and Alfredo Sauces
Olive Oil with Peppers, Onions, and Mushrooms
Italian Sausage Meatballs
Grated Fresh Romano and Parmesan Cheeses

Station III - FRENCH

Display of Flavored Gourmet Coffees and Imported Hot Teas
Assorted Mini Pastries
Triple Mousse

Stations IV - Choose ONE below:

MEXICAN

Soft Tortilla Shells with Mexican Beef, Shredded Lettuce, Diced Tomatoes, and Onions
Shredded Colby and Jack Cheese Blend, Salsa, Sour Cream, and Guacamole
Nacho Chips and Cheese, Refried Beans, and Spanish Rice

GERMAN

Pork Loin and Sausage with Sauerkraut
Mashed Potatoes and Hot Apple Stew

CHINESE

Egg Rolls with Duck Sauce and Chinese Mustard
Sweet and Sour Pork, Fried Rice, and Fortune Cookie

\$45.00

BEST OF CINCINNATI STATIONS

Station I - CINCINNATI STYLE CHILI

Five Ways (Chili, Spaghetti, Beans, and Onions with Shredded Cheese)
Served with Oyster Crackers, Hot Sauce and Mustard
Greek Salad

Station II - PULLED PORK BBQ

BBQ Pork with Buns, a Special Locally Made BBQ Sauce, Southern Style Green Beans,
Home Fries with Onions, and Tangy Cole Slaw

Station III - DESSERT

Assorted Fresh Baked Cookies,
Apple and Cherry Strudel
Gourmet Coffee and Tea Display

\$21.50

RIVERS CITIES FEAST

Station I - CINCINNATI

BBQ Pulled Pork with Mini Rolls
Corn on the Cob
Saratoga Chips with BBQ Sauce
Cole Slaw

Station II - NEW ORLEANS

Cajun Jambalaya
Blackened Catfish with Jalapeno Pepper Butter
Caesar Salad and Corn Muffins

Station III - PITTSBURGH

Beef Brisket with au jus
AuGratin Potatoes
Sunshine Blend of Green Beans
Tossed Salad with Choice of Dressings

Station IV - ST. LOUIS

Bread Pudding with Vanilla Sauce and a touch of Bourbon
Assorted Mini Cheesecake, and Trio Mousse in Shot Glass
Gourmet Coffee and Tea Display

\$36.00

THE GRAND ACTION STATION PACKAGE

Minimum count of 100 required - Can also be done as a buffet

Carving Station:

Roast Tenderloin of Beef with Assorted Rolls
Green Peppercorn, Creole Mustard and Horseradish Sauce
Add Carved Turkey or Honey Baked Ham for \$2.00 per person

Antipasto and Salad Station:

Antipasti Salad of Olives, Pepperoni, Capicola,
Mortadella, Salami, Provolone and Marinated Vegetables
Assorted Gourmet Bread Display including
Focaccia, Sourdough Baguettes and Assorted Breads
with Balsamic Vinaigrette and Flavored Olive Oil for Dipping
Caesar Salad
Tri-Colored Pasta Salad

Seafarer Station - (please choose one):

Signature Display Whole Decorated Salmon with Cucumber Dill Sauce
Or
New Orleans Seafood Jambalaya and
Oriental Salmon & Sautéed Wild Rice

Potato and Pasta Station -(please choose one):

Baked Potato Bar

Baked Idaho Potatoes
and toppings -
Shredded Cheddar Cheese, Diced Onions and Scallions,
Chopped Bacon, Broccoli Florets
Sour Cream and Butter

OR

Italian Pasta Station

Penne and Fettuccini Pasta
Marinara and Alfredo Sauces
Garlic and Olive Oil Vegetable Primavera
Italian Sausage Meatballs
Garlic Bread Sticks
Grated Italian Cheeses

Dessert and Coffee Station:

Imported Hot Teas
Gourmet Coffee with Flavorings and Toppings
(Add \$4.00 pp for Premium Coffee Liquors and Brandy)
Assorted Mini Pastries and Strawberry Sabayon Trifle
\$47.00

EXECUTIVE HORS D'OEUVRE DINNER PACKAGE

Jumbo Shrimp Cocktail (passed)
Carved Beef Brisket Served with Mini Egg Knots
Carved Roasted Turkey Breast served with Mini Egg Knots
Mushroom Caps Stuffed with Crabmeat and Italian Sausage
Steamed Pot Stickers with Plum Sauce
Mini Maryland Crab Cakes with Chili Mayonnaise
Fresh Vegetable Crudités with Gorgonzola Dip
Imported and Domestic Cheeses Garnished with Fresh Fruit
Tri-Colored Tortilla Chips with Spinach and Artichoke Dip
Potato Chips and Pretzels with Onion Dip
Four house made spreads with assorted crackers and breads
Mini Desserts
Flavored Gourmet Coffee and Tea Assortment

\$35.00

HORS D' OEUVRES

These packages are priced per guest and offered as pre-meal appetizers and not to be substituted for a meal. They are offered as enhancements to an event menu package. The price includes only the linen and equipment required for the Hors D' Oeuvres service. If ordered alone, additional linen, set up or labor charges may apply.

Please order for the total number of guests.

Select one of these packages and add other Hors d' oeuvres platters, stations or individual hors d oeuvres by the piece to build your own hors d 'oeuvres menu.

For pre-meal hors d'oeuvres, we recommend 8-10 pieces per person.

Minimum of 50 orders.

WELCOME

Domestic Cheese Arrangement displayed on marble, garnished with clusters of Green and Red Grapes and Strawberries accompanied by Assorted Crackers
Carved Raw Vegetables displayed in country basket served with Ranch Dip

\$6.00

EXECUTIVE

Baskets of Assorted Dry Snacks
Hot Spinach and Artichoke Dip served with Tortilla Chips
BBQ Hot Wings with Bleu Cheese Sauce
Swedish, Burgundy or Italian Meatballs
Cheese Puff Pastry Sticks

\$10.50

OPEN HOUSE

Baked Brie in Puff Pastry with Raspberry Sauce or Brown Sugar and Almond garnished with Green and Red Grapes accompanied by Assorted Crackers
Pineapple Chicken Skewers in Apricot Sauce
Mini Grilled Cheese with a Shot of Roasted Tomato Soup
Steamed Pot Stickers with Soy Dipping Sauce
Phyllo Cups filled with Greek Salsa
\$15.95

SNACKS:

\$18.00 per box
\$ 4.00 per person
\$ 9.00 per pound

Box of Pretzels or Potato Chips
Nacho Chips with Cheese and Salsa
Supreme Mixed Nuts

GALAXY HORS D'OEUVRE RECEPTION

(This menu is not meant to replace a meal as the quantities priced are for 1-1.5 hour reception)

Domestic and Imported Cheese Display garnished with Fresh Fruit
Society Thins
Fresh Vegetable Crudités with Ranch Dip

Hors d'oeuvres (please choose three)

2 pieces of each per person

Meatballs in Pomegranate Sauce
Meatballs in Sweet Chili Sauce
Stuffed Mushrooms with Italian Sausage or Crabmeat
Barbecued Chicken Drumettes
Buffalo Wings with Blue Cheese Dip
Deviled Ham on Celery Chunks
Mini Open Faced Ham Sandwiches with Pineapple Sauce
Phyllo Cups with Greek Salsa
Gazpacho Soup in Shot Glasses
Three Color Tortellini

Food Stations (please select one)

Pasta Bar

Selection of Pastas
Alfredo and Marinara Sauces
Garlic Rounds

Taco Station

Spicy Ground Beef
Pequeño Taco Shells
Shredded Lettuce, Cheddar Cheese, Diced Onions and Tomatoes
Sour Cream and Guacamole
Fresh Salsa with Tortilla Chips

Chili Station

Cincinnati Chili, Spaghetti, Hot Dogs,
Fresh Bakery Buns
Shredded Cheddar Cheese, Diced Onions and Mustard

\$20.00

HORS D' OEUVRES PLATTERS:

Hors d' oeuvres Platters are priced to be added to any hors d' oeuvres package or menu package.

If selected alone, additional labor charges may apply.

Platters serve the number noted when served with other hors d' oeuvres.

For pre-meal hors d'oeuvres, we recommend 8-10 pieces per person.

\$ 60.00	Vegetable Crudités with Ranch Dip (Serves 25)
\$ 65.00	Stuffed Pumpernickel with Spinach Dip (Serves 40)
\$ 65.00	Cheddar Cheese Ball and Assorted Cracker Medley (Serves 40)
\$ 65.00	Rolled Chipped Beef and Cream Cheese Ball with Crackers (Serves 50)
\$ 70.00	Seasonal Fruit Platter (Serves 25)
\$ 75.00	Petite Baked Brie with Raspberry Sauce (Serves 25)
\$ 75.00	Fiesta Spread served with Red Pepper Wedges, Jicama Spears and Tortilla Chips (Serves 25)
\$ 75.00	Domestic Cheese Arrangement with Fruit Garnish (Serves 25)
\$ 95.00	Hot Spinach and Artichoke Dip with Tortilla Chips (Serves 50)
\$ 95.00	Hot and Spicy Corn and Cheese Dip (Serves 50)
\$ 95.00	Seven Layered Mexican Dip with Tortilla Chips (Serves 50)
\$100.00	Shrimp Platter served with Cocktail Sauce
\$125.00	Hot Crab Dip with Cheddar Cheese served with Tortilla Chips (Serves 50)
\$150.00	Assorted Kebobs such as Three Color Tortellini; Caprese Kebob (Mozzarella, Fresh Basil and Grape Tomato); Pineapple and Chicken; Beef and Mushroom; Sausage, Onion and Green Pepper; Tuna and Sesame (Serves 50)
\$150.00	Assorted Handmade Sushi (50 Pieces) -A presentation of California, Avocado, Salmon, Shrimp, Philadelphia and Tuna Rolls served with Soy Sauce, Pickled Ginger, Wasabi and Chop Sticks
\$275.00	Display Whole Decorated Salmon with Cucumber Dill Sauce (Serves 75)

HORS D' OEUVRES BY THE PIECE:

Individual hors d'oeuvres are priced to be added to any hors d'oeuvres package or menu package.

If selected alone additional labor charges may apply.

For pre-meal hors d'oeuvres, we recommend 8-10 pieces per person.

Our sales staff will gladly assist with to insure ample quantities and balanced selections.

Hot Selections

50 Pieces per order

\$ 33.00	Smoked Sausage with BBQ Sauce
\$ 45.00	French Style Stuffed Eggs
\$ 45.00	Meatballs in a Pomegranate Sauce
\$ 45.00	Asian Meatballs with a Sweet Chili Sauce
\$ 50.00	Spanakopita
\$ 53.00	Parmesan Puffs
\$ 53.00	BBQ Chicken Drumettes
\$ 73.00	Steamed Pot Stickers with Plum Sauce
\$ 83.00	Beef Negamaki with Asparagus in Sweet Soy Glaze
\$ 100.00	Mini Grilled Cheese served with a Shot of Roasted Tomato Soup
\$ 116.50	Mini Maryland Crab Cakes with Chili Mayonnaise
\$ 116.50	Pineapple Chicken Skewers in Apricot Sauce
\$ 116.50	Bite size Baked Brie in Phyllo with Raspberry Sauce
\$ 116.50	Mushrooms Stuffed with Crabmeat and Italian Sausage
\$ 116.50	Beef Satay Skewers with Soy Sauce
\$ 116.50	Kielbasa Sausage with Mushrooms, Onions and Peppers
\$ 116.50	Chicken Cordon Bleu Lollipop
\$ 125.00	Baby Roasted Potatoes topped with Duck BBQ and Wrapped in Bacon garnished with Julienne Sweet Potato
\$ 150.00	Potato Pancake topped with Sliced Beef Tenderloin, garnished with Fried Shallots
\$ 150.00	Tuna Kebob served with Wasabi Sauce
\$ 150.00	Tenderloin of Beef Served on a Spoon with Won Ton Garnish

Cold Selections

50 Pieces per order

\$ 66.50	Tomato, Mozzarella and Basil Cups
\$ 66.50	Fresh Asparagus with Raspberry Hollandaise in Crepe
\$ 75.00	Deviled Ham on Celery Chunks
\$ 75.00	Three Color Tortellini Kebob
\$ 75.00	Phyllo Cup Stuffed with Greek Salsa
\$ 75.00	Open Faced Ham Sandwich with Pineapple Relish
\$ 83.00	Smoked Salmon Canapés
\$ 83.00	Shrimp Canapé on French Baguette
\$ 83.00	Smoked Salmon on Potato Gaufrette
\$100.00	Mini Shrimp Cocktails served in shot glasses with two Shrimp
\$100.00	Gazpacho Soup served in a Shot Glass topped with a Blackened Scallop
\$100.00	Kebob of Mozzarella, Sundried Tomato, Artichoke and Red Onion
\$100.00	Cranberry, Pesto and Goat Cheese Crostini
\$125.00	Oyster Shooters on Cucumber Gelée
\$125.00	Grilled Shrimp Kebob with Mango Salsa
\$125.00	Melon Soup in a Shot Glass Sprinkle with Chopped Prosciutto Topped with Dollop of Yogurt
\$150.00	Lobster Stuffed Eggs
\$150.00	Assorted Handmade Sushi (50 Pieces) -A presentation of California, Avocado, Salmon, Shrimp, Philadelphia and Tuna Rolls served with Soy Sauce, Pickled Ginger, Wasabi and Chop Sticks

EVENT ENHANCEMENTS

Whether your event is a casual affair or an extravaganza, your sales manager is prepared to assist in enhancing your event. Please discuss any special needs you may have.

Some of our frequent enhancements:

Entertainment: Ranging from Live Band, a DJ for your listening pleasure to a magician, balloon artist or caricaturist artist for an added special touch.

Flowers and Decorations: We can take the worry out of your event and decorate for you with flowers, balloons and banners. We have the ability to do almost anything you would like. Please ask for special pricing on this service.

Event Rentals: Not every event is the same; if your event has special needs, your sales representative can assist through our event rental vendors to provide any special event enhancing equipment.

POLICIES

MENU SELECTION: Please submit your menu selections to your Sales Manager at least three weeks in advance of the function date. We will also be happy to customize a menu for your group.

BEVERAGE: BBR/Bensons Catering can provide bar service/attendants.

SERVICE CHARGE AND TAXES: Taxable service charges of 18% will be added to all food and 18% to all beverage and specialty rentals provided by us. Smaller groups must meet minimum service charges of \$125.00 per required staff. If additional time or servers are required for your special needs, the server rate is \$20.00 per hour. Appropriate state sales taxes may also be charged.

PAYMENTS AND CANCELLATIONS:

Events booking more than 90 days in advance.

A one third deposit is required with a signed contract within two weeks of holding the date.

This deposit is 50% refundable if written notification is received at least 90 days prior to the event date.

A second one third deposit is required 90 days in advance of the event.

Final count and final balance payment due two weeks in advance of the event date.

Cancellation within 90 days of the event date results in forfeiture of all payments.

Events booking less than 90 days in advance.

A one half deposit is required with a signed contract within two weeks of holding the date.

Final count and final balance payment two weeks in advance of the event date.

Cancellation within 90 days of the event date results in forfeiture of all payments.

MISCELLANEOUS: All prices are subject to change. Food prices can only be guaranteed within three months of the event date.

Client must adhere to and abide by all local, state, and federal laws.