



# GRACIOUS PLENTY

## DINNER MENU



2900 Brownsboro Rd Louisville, KY  
9207 US HWY 42 Prospect, KY  
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# Choose a Service Style

A. Pick-up: Brownsboro location Monday-Friday from 11-6p.m.  
or Saturday from 10-2p.m. or Prospect location  
Monday-Friday 10-8p.m. or Saturday & Sunday 8-2p.m.

B. Buffet Delivery: This includes us dropping off the meal at your desired location. We will include disposable plates, disposable flatware, and napkins. The meal will be set up with disposable wire racks, sternos, and serving utensils

Delivery fee: \$15.00

\*\*\* Additional delivery fees may apply depending on the delivery driving distance (more than 20 miles)\*\*\*

C. Casual Buffet Service: This includes set-up & tear-down of the buffet and utilizing our buffet equipment. Our staff will stay to replenish the buffet and keep it clean throughout the event. This pricing applies for disposable utensils only.

2 Hour Event Duration= \$3.75 per person

4 Hour Event Duration= \$5.00 per person

6 Hour Event Duration= \$6.25 per person

Event Duration includes set-up and tear-down of facility.

\*\*\* Typical event with disposables would include 1 server per 50 guests,  
1 event captain per 100 guests, and 1 head chef per 200 guests\*\*\*

Service fees are subject to change at any time. This includes factors such as:  
additional travel fees, additional staffing requirements, venue limitations,  
equipment rentals, events booked on holidays, and any unforeseen circumstances.

# Choose a Service Style

**D. Full Service Buffet:** This includes set-up & tear-down of the buffet equipment, rental of white dinner plates, white dessert plates, and silverware. Our staff will stay to replenish the buffet and servers will pick up dishes and assist as needed with cutting desserts and refilling beverages.

2 Hour Event Duration= \$5.75 per person  
4 Hour Event Duration= \$7.25 per person  
6 Hour Event Duration= \$8.75 per person

Event Duration includes set-up and tear-down of facility.

\*\*\* Typical event with dishes would include 1 server per 24 to 30 guests,  
1 event captain per 100 guests, and 1 head chef per 100 guests\*\*\*

**E. Plated Full Service:** This includes plating the multiple courses of the meal, rental of dinner plates, dessert plates, silverware, and cloth napkins. Our staff will serve the plated meals, pick-up dishes, serve dessert, and refill beverages.

2 Hour Event Duration= \$8.00 per person  
4 Hour Event Duration= \$9.75 per person  
6 Hour Event Duration= \$11.50 per person

Event Duration includes set-up and tear-down of facility.

\*\*\* Typical event with disposables would include 1 server per 24 to 30 guests,  
1 event captain per 100 guests, and 1 head chef per 100 guests\*\*

Each additional hour is \$1-\$3 per person based on final headcount.

Tablecloths are an additional cost based on size, color, and amount needed.

Service fees do not include bartenders or bar backs, which are an additional hourly charge if requested.

# Classic Dinner Buffet

## Strawberry & Orange Salad

(Spring mix with strawberries, oranges, goat cheese, candied walnuts, and house-made apple cider vinaigrette)

## Chicken Piccata

(Breaded chicken breast seasoned with white wine, garlic, capers and garnished with lemons and parsley)

Choose one of each from selections below:

1. Wild Rice or Garlic Mashed Potatoes
2. Roasted Asparagus or Broccoli

## Dinner Rolls & Butter

Price Per Person: \$13.95

Minimum 20 people (or subject to increased pricing)

# Southern Dinner Buffet

## Vegetable Salad

(Spring mix, tomatoes, red onion,  
cucumbers, carrots, choice of two dressings)

## Bourbon Maple Mustard Glazed Chicken

(Boneless chicken glazed with bourbon, Dijon mustard, thyme)

## BBQ Pulled Pork with Buns

Choose one of each from selections below:

1. Cheese Grits or Au Gratin Potatoes
2. Brown Sugar Glazed Carrots or Southern Style Green Beans

## Corn Bread & Butter

Price Per Person: \$15.95

Minimum 20 people (or subject to increased pricing)

# Italian Dinner Buffet

## Caesar Salad

(Romaine, parmesan cheese, garlic croutons, caesar dressing)

## Caprese Salad

(Tomatoes, mozzarella, basil, and balsamic vinegar)

Choose one Entree from selections below:

### 1. Chicken Marsala

(Marsala wine reduction, onions, mushrooms, and herbs)

### 2. Chicken Parmesan

(Italian seasoning, Parmesan cheese, breadcrumbs served  
on marinara sauce topped with mozzarella cheese)

## Buttered Egg Noodles

Vegetable Medley (Carrots, Broccoli, Cauliflower)

## Garlic Breadsticks

**Price Per Person: \$16.95**

Minimum 20 people (or subject to increased pricing)

# Summer Dinner Buffet

## Wedge Salad

(Iceberg lettuce, grape tomatoes, bacon, blue cheese,  
buttermilk ranch dressing)

## Strawberry & Orange

(Spring mix, strawberries, oranges, goat cheese,  
candied walnuts, apple cider vinaigrette)

## Lemon Roasted Chicken Breast

(Choice of boneless or bone-in chicken roasted  
in white wine sauce, garlic, and lemon juice)

Beef Tenderloin served with Henry Baine's and horseradish

Choose one of each from selections below:

1. Oven Roasted Potatoes or Garlic Mashed Potatoes
2. Grilled Vegetable Platter or Green Bean Almondine

## Dinner Rolls & Butter

Price Per Person for Buffet Style: \$21.50

Chef Carving Station: \$22.50

Minimum 20 people (or subject to increased pricing)

# Dinner Pricing Selections

A. Choose One Salad  
One Entree  
Two Sides  
One Bread Option  
\$13.95 per person

B. Choose One Salad  
Two Entrees  
Two Sides  
One Bread Option  
\$15.95 per person

C. Choose One Salad  
Two Entrees  
Three Sides  
One Bread Option  
\$17.95 per person

Each Additional Side or Salad \$.50-\$1.50 per person

Minimum of 20 people (or subject to increased pricing)

# Salad Selections

## Strawberry & Orange

(Spring mix, strawberries, oranges, goat cheese, candied walnuts, apple cider vinaigrette)

## Pear Salad

(Mixed greens, pears, blue cheese, walnuts, apple cider vinaigrette)

## Apple Spinach Salad

(Spinach, apples, cashews, golden raisins, brie, apple cider vinaigrette)

## Greek Salad

(Romaine, tomatoes, red onion, kalamata olives, feta cheese, cucumbers, greek dressing)

## Garden Salad

(Romaine, tomatoes, cucumbers, carrots, red onion, cheddar cheese)

## Southwest Salad

(Romaine, cheddar cheese, tomatoes, black beans, corn, avocado, lime vinaigrette)

Each Additional Side or Salad is \$.50-\$1.50 per person

# Salad Selections

## Cobb Salad

(Romaine, tomatoes, bacon, hard boiled egg, blue cheese, avocado, ranch dressing )

## Caprese Salad

(Tomatoes, mozzarella, basil, and balsamic)

## Caesar Salad

(Romaine, shaved parmesan, garlic croutons, caesar dressing )

## Potato Salad

(Red skinned potatoes, hard boiled eggs, mayo, green onion)

## Spinach, Bacon, & Mushroom Salad

(Spinach, bacon, hard boiled eggs, mushrooms, croutons, sweet onion dressing)

## Pasta Salad

(Penne, broccoli, cherry tomatoes, red onion, black olives, mozzarella, white wine vinaigrette)

# Salads Selections

## Cucumber Salad

(Cucumbers, tomatoes, red onion, red wine vinaigrette)

## Broccoli Salad

(Broccoli, red onion, bacon, sunflower seeds, raisins, creamy dressing)

## Asian Quinoa Salad

(Quinoa, red cabbage, edamame, red peppers, carrots, cucumbers, green onion, sesame ginger vinaigrette)

## Kentucky Bluegrass Salad

(Spring mix, blue cheese, craisins, walnuts, asparagus, pears, balsamic vinaigrette)

## Wedge Salad

(Iceberg lettuce, grape tomatoes, bacon, blue cheese, buttermilk ranch dressing)

## Cucumber, Tomato, Avocado Salad

(Cucumbers, roma tomatoes, avocado, red onion, cilantro, lemon and olive oil vinaigrette)

# Poultry Selections

## Chicken Piccata

Sautéed chicken breast in flour with a savory sauce of lemon juice, white wine, garlic, and capers. Garnished with lemons and parsley

## Chicken Marsala

Sautéed chicken breast in a Cajun spiced flour with a marsala wine sauce, mushrooms, and herbs

## Fizzy Chicken

Sautéed chicken breast de-glazed with club soda, seasoned with honey Dijon mustard, chives, lemon juice, and red pepper flakes

## Lemon Roasted Chicken

Choice of boneless or bone-in chicken breast roasted in white wine sauce, garlic, and lemon juice

## Grilled Chicken Bryan

Grilled chicken breast topped with goat cheese, sun-dried tomatoes, and a lemon butter sauce

# Poultry Selections

## Baked Chicken Salad

Shredded all-white meat chicken, rice, celery, onion, cream of chicken, and crunchy toppings (served hot)

## Chicken & Artichokes

Chicken breast seared with a white wine sauce and artichokes

## Chicken Enchiladas

Creamy mixture with shredded chicken, green chilis, and cheddar cheese wrapped in a flour tortilla

## Barbeque Chicken

Choice of boneless or bone-in chicken brushed with a sweet BBQ sauce and roasted in the oven

## Chicken Parmesan

Hand breaded chicken breast with Italian seasoning and parmesan cheese. Served on a bed of marinara sauce and topped with mozzarella cheese

# Poultry Selections

## Chicken in Wine Sauce

Chicken breast baked in a creamy wine sauce with swiss cheese topped with stuffing.

## Teriyaki Chicken with Pineapple Salsa

Chicken breast marinated in teriyaki sauce, grilled, and served with a pineapple salsa on the side

## Bourbon Maple Mustard Glazed Chicken

Boneless skinless chicken breast glazed with bourbon, pure maple syrup, Dijon mustard and baked in the oven

## Turkey or Chicken Tetrizzini

Creamy pasta with shredded turkey or chicken and mushrooms

## Bourbon BBQ Chicken Kabobs

Chicken breast marinated in Bourbon BBQ sauce skewered with seasonal grilled vegetables

# Poultry Selections

## Oven Roasted Turkey

Sliced turkey breast seasoned with salt and pepper  
served with house made gravy

## Spinach & Mozzarella Stuffed Chicken

Chicken breast stuffed with spinach, mozzarella,  
sprinkled with seasoned breadcrumbs

## Fajita Stuffed Chicken

Chicken breast stuffed with a mixture of peppers & onions  
served with salsa, sour cream, and guacamole

## Broccoli & Cheese Stuffed Chicken

Chicken breast stuffed with broccoli and mozzarella,  
sprinkled with seasoned Italian breadcrumbs

## Pesto Sun-dried Tomato Stuffed Chicken

Chicken breast stuffed with pesto, sun-dried tomatoes,  
mozzarella, brushed with a balsamic glaze

Add an Additional \$2.00 per person for Stuffed Entrees

# Poultry Selections

## Chicken Alfredo

Creamy pasta with garlic parmesan cheese and sliced grilled chicken

## Chicken Pot Pie

Shredded chicken, mixed vegetables, in a creamy sauce with a flaky crust

## King Ranch Chicken

Corn tortillas layered with a mixture of shredded chicken, tomatoes, onions, peppers, green chilis, cheddar cheese, cream of chicken, and mushrooms

## Hot Brown Casserole

Sour dough bread, turkey, diced tomatoes, bacon, parsley, and mornay sauce

## Chicken Cordon Blue Casserole

Sour dough bread, cubed chicken, broccoli, ham, swiss cheese and a creamy apple cider sauce

# Pork Selections

## Pulled Pork with buns

Slow roasted pork served with BBQ sauce and buns on the side

## Roasted Pork Loin with Apples

Pork Loin, apples, garlic, thyme, apple cider reduction sauce

## Parmesan Crusted Pork Chops

Seasoned pork chops crusted with parmesan and bread crumbs

## Balsamic Glazed Pork Tenderloin

Roasted pork tenderloin with a sweet balsamic reduction sauce

## Pulled Pork Tacos

Shredded pork, red cabbage, queso fresco

jalapeno sauce on a corn tortilla

## Braised Country Style Pork Ribs

Pork Ribs braised with carrots, onions, celery, and garlic

## Glazed Pork Loin

Sliced Pork loin in an apricot, garlic, and thyme glaze

# Beef Selections

## Beef Tenderloin (optional carving station)

Beef tenderloin served with Henry Bain's & horseradish sauce.

## Texas Beef Brisket (optional carving station)

Slow cooked brisket served with BBQ sauce on the side

## House-made Meatloaf

Ground beef, onion, tomato sauce, oats,  
seasoning, topped with a sweet tomato sauce

## Roast Beef (optional carving station)

Slow roasted beef round with Au Jus on the side

## Beef Fajitas

Flank steak, peppers, onions, garlic, cilantro, lime,  
flour tortillas, served with sour cream, salsa, and guacamole

## Hamburgers

Ground beef patties, hamburger buns, and a side of condiments

Add \$4.00 per person for Beef Tenderloin

Add \$1.50 per person to Texas Beef Brisket

Add \$1.00 per person for a Chef Carving Station

# Beef Selections

## Beef Steak

Marinated Skirt Steak, corn, red peppers,  
avocados, red onions, quinoa, salsa

## Beef Wellington

Beef Tenderloin, mushrooms, onions,  
wrapped in puff pastry

## Beef Stroganoff

Beef tenderloin & egg noodles in a creamy gravy

## Roast Beef & Gravy

Slow roasted beef round with gravy

## Beef Short Ribs

Slow roasted beef short ribs in a garlic tomato sauce

## Prime Rib (optional carving station)

Slow roasted prime rib served with Au Jus and creamy horseradish

Add \$5.00 per person for Beef Wellington

Add \$3.00 per person for Beef Stroganoff

Add \$2.00 per person for Prime Rib

# Beef Selections

## Corned Beef

Corned beef with sweet-hot whiskey glaze

## Salisbury Steak

Ground beef patties, onions, in a brown gravy

## Beef Shepherd's Pie

Ground beef, carrots, peas, gravy topped with mashed potatoes

## Lasagna with Beef & Cheese

Layers of pasta, ground beef, marinara,  
ricotta cheese and mozzarella

## Baked Ziti with Beef

Penne pasta in a marinara sauce, ground beef, layered  
with ricotta cheese mixture, topped with mozzarella

## Beef Enchiladas

Ground beef, green chilis, onion, cheddar cheese,  
black olives, red sauce wrapped in corn tortillas

# Seafood Selections

## Salmon with Dill Sauce

Grilled Salmon with a creamy dill and caper sauce (on the side)

## Fish Tacos

Baked Tilapia, shredded cabbage, mango avocado salsa and a creamy chipotle sauce wrapped in corn tortillas

## Seafood Pasta

Shrimp, clams, scallops, tomatoes, garlic wine sauce, on spaghetti

## Crab Cakes

Classic crab cakes served with remoulade sauce

## Shrimp & Grits

Creamy cheese grits topped with sauteed shrimp and garlic, bacon, onions and red peppers

## Shrimp Scampi

Shrimp, garlic, butter, lemon juice, parmesan cheese, and linguine

Add \$2.00 per person for Salmon

Add \$2.00 per person for Seafood Pasta

Add \$2.00 for Shrimp Scampi or Shrimp & Grits

Add \$3.00 per person for Crab Cakes

# Seafood & Vegetarian Selections

## Fish Turbans

Rolled fillets of tilapia, Dijon mustard, buttered bread crumbs

## Pasta Primavera

Spaghetti flavored with garlic, olive oil, parmesan,  
and your choice of vegetables

## Caprese Pasta

Penne pasta flavored with garlic, olive oil,  
mozzarella, cherry tomatoes, and basil

## Wild Mushroom Penne

Penne pasta flavored with creamy wild mushroom sauce

## Vegetable & Cheese Lasagna

Pasta layered with roasted zucchini, yellow squash,  
marinara, ricotta and mozzarella

# Vegetarian Selections

## Black Bean Burgers

Black beans, garlic, herbs, choice of oats or breadcrumbs

## Southwest Tacos

Cheddar cheese, black beans, sweet corn, avocado, lime

## Spinach & Artichoke Stuffed Portabella

Portabella mushrooms stuffed with artichoke, spinach,

garlic, cream cheese, mozzarella

## Spinach, Cheese, Tomato Stuffed Pasta Shells

Ricotta, spinach, tomatoes, parmesan, stuffed in large pasta shells

We can accommodate other dietary restrictions including:

vegan, dairy free, allergies, and gluten free. Please let us know if you

have any of these restrictions and we can modify the menu items accordingly

Add \$2.00 per person for Stuffed Portabella

# Sides

## Starches

Baked Potatoes

Oven Roasted Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Hash-brown Casserole

Macaroni & Cheese

Buttered Noodles

Sweet Potato Soufflé

Cheese Grits

Pasta Salad

Potato Salad

Fingerling Potatoes (Add \$.75 per person)

# Sides

## Starches

Wild Rice

Spanish Rice

Rice Pilaf

Fried Rice

Jasmine Rice

Basmati Rice

Corn Pudding

Squash Casserole

Lemon & Garlic Rice

Parmesan Portabella Orzo

Carmalized Onion & Parmesan Quinoa

# Sides

## Vegetable Assortments

Sautéed Zucchini & Squash

Black Beans & Rice

Vegetable Medley

(carrots, broccoli, cauliflower)

Grilled Vegetable Platter

(Zucchini, squash, asparagus, peppers, onions)

Roasted Mushrooms & Vegetables

(mushrooms, cauliflower, tomatoes, garlic)

Sweet Potatoes & Butternut Squash

Green Bean Almondine

Add \$.50 per person for Vegetable Assortments

# Sides

## Vegetables

Broccoli

Collard Greens

Creamed Corn

Steamed Green Beans

Roasted Cauliflower

Roasted Asparagus

Roasted Brussel Sprouts

Southern Style Green Beans

Brown Sugar Glazed Carrots

Roasted Corn on the Cob

Sugar Snap Peas

# Bread Selections

Corn Bread & Butter  
Dinner Rolls & Butter  
Garlic Bread  
Breadsticks

## Beverages

Canned Soda Products \$1.00 per 12 oz. can

Individual Beverages \$1.50 each

Bottled Soda Products

Orange Juice

Apple Juice

Bottled Water

Hot Beverages: \$12.00 per container

(pick up or delivery only & serves 10 people)

Decaf or Regular Coffee

Hot Tea: includes water, tea bags, sugar

Cold Beverages: \$7.00 per gallon

(serves between 14-16)

Unsweet or Sweet Tea

Lemonade

# Non-Alcoholic Event Packages

Select your choice of beverages:  
Each selection is \$1.00 per person:

Decaf Coffee

Regular Coffee

(includes: creamers & sweeteners)

Lemonade

Pink Lemonade

Unsweet Tea

Sweet Tea

Canned Soda Products (12 oz. cans)

Bottled Soda Products (add .50 per person)

All Beverages Stations Include: drink and water  
dispensers, cups, ice, and lemons

(Only available at events where staffing is on-site to maintain the beverages)