



# GRACIOUS PLENTY

## DINNER MENU



2900 Brownsboro Road, Louisville, KY  
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[Info@GraciousPlentyCatering.com](mailto:Info@GraciousPlentyCatering.com)

# Choose a Service Style

## Pick-Up or Delivery :

A. **Pick-Up:** at one of our 2 locations during normal business hours

B. **Delivery:** \$15.00

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

- Food is dropped off & set-up buffet-style
- Includes disposable wire racks, sternos, serving utensils
- Also includes disposable plates, napkins, flatware

## Staffed Events :

C. **Casual Buffet Service:** 4-Hour Event Duration: \$6.50 per person  
6-Hour Event Duration: \$7.75 per person

- Food is set-up buffet-style utilizing our buffet equipment
- Our staff will replenish buffet, keep it clean for duration of event
- Includes disposable dishes and utensils only

D. **Full Service Buffet:** 4-Hour Event Duration: \$8.75 per person  
6-Hour Event Duration: \$10.25 per person

- Food is set-up buffet-style utilizing our buffet equipment
- Our staff will replenish buffet, keep it clean for duration of event
- Servers will pick up dishes & assist as needed w/cutting desserts & refilling beverages
- Includes the rental of white dinner plates, white dessert plates (only if dessert is on your order) & silverware

- Event Duration includes set-up and tear-down of facility
- Typical event with disposables or dishes would include 1 server per 24-30 guests, 1 event captain per 100 guests, 1 head chef per 100 guests
- Each additional hour is \$1-\$3 per person based on final headcount
- Table Linens are an additional cost, based on size, color, and number needed
- Glassware is an additional cost, based on type of glasses and number needed
- Service fees DO NOT INCLUDE bartenders or bar-backs. These are an additional fee if bar services are requested.

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.

# Dinner Pricing Selections

Salad, entrées, sides served buffet-style. Includes disposable plates, napkins, utensils.

Minimum order 20 people (or subject to increased pricing)

Choose Option A or B below:

- A.
- One Salad
  - One Entrée
  - Two Sides
  - One Bread

Price Per Person: \$13.95

- B.
- One Salad
  - Two Entrées
  - Two Sides
  - One Bread

Price Per Person: \$15.95

Each additional Side or Salad: \$2.00 per person

\* Note: Certain Entrées and Sides are an additional cost-per-person.  
These items are marked in the menu

# Salad Selections

## Strawberry & Orange

Spring Mix, strawberries, oranges, goat cheese, candied walnuts, apple cider vinaigrette

## Pear

Mixed greens, pears, bleu cheese, walnuts, apple cider vinaigrette

## Apple Spinach

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

## Greek

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

## Garden

Romaine, tomatoes, cucumbers, red onion, cheddar cheese, choice of dressing

## Southwest

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

## Chef

Romaine, tomatoes, red onion, cucumber, cheddar cheese, hard-boiled egg, ham,  
turkey, ranch dressing

## Cobb

Romaine, tomatoes, bacon, hard-boiled egg, bleu cheese, avocado, ranch dressing

# Salad Selections

## Kentucky Bluegrass

Spring Mix, bleu cheese, raisins, walnuts, asparagus, pears, balsamic vinaigrette

## Wedge

Iceberg lettuce, grape tomatoes, bacon, bleu cheese, buttermilk ranch dressing

## Caesar

Romaine, shaved parmesan, garlic croutons, caesar dressing

## Spinach, Bacon & Mushroom

Spinach, bacon, hard-boiled egg, mushrooms, croutons, sweet onion dressing

## Caprese

Tomatoes, mozzarella, basil, balsamic vinegar

## Broccoli Salad

Broccoli, red onion, sunflower seeds, raisins, creamy dressing

## Cucumber & Tomato

Cucumbers, tomatoes, red onion, red wine 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 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

Boneless chicken breast roasted in white wine sauce, garlic, thyme, and lemon juice

## Grilled Chicken Bryan

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

## Chicken & Artichokes

Chicken breast seared with a white wine sauce and artichokes

## Barbecue Chicken

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

# Poultry Selections

## Chicken Parmesan

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

## Chicken in Wine Sauce

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

## Bourbon Maple Mustard Glazed Chicken

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

## Teriyaki Chicken with Pineapple Salsa

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

## Chicken Enchiladas

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

## King Ranch Chicken

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

## Oven Roasted Turkey

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

# Poultry Selections

## Casseroles

### Baked Chicken Salad

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

### Turkey Tetrazzini

Creamy pasta with shredded turkey and mushrooms

### Chicken Alfredo

Creamy pasta with garlic parmesan cheese and sliced grilled chicken

### Chicken Pot Pie

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

### Hot Brown Casserole

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

### Chicken Cordon Bleu Casserole

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



# Poultry Selections

## Stuffed Entrées add \$2.00 per person

### Spinach & Mozzarella Stuffed Chicken

Chicken breast stuffed with spinach and mozzarella cheese, sprinkled with bread crumbs

### Fajita Stuffed Chicken

Chicken breast stuffed with a mixture of peppers and 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, and brushed with a balsamic glaze

# Pork Selections

## Pulled Pork

Slow roasted pork served with barbecue sauce

## Pulled Pork Tacos

Shredded pork, red cabbage, queso fresco, and jalapeño sauce on a corn tortilla

## Balsamic Glazed Pork Tenderloin

Roasted pork tenderloin with a sweet balsamic reduction sauce

## Apricot Glazed Pork Tenderloin

Sliced pork tenderloin with an apricot, garlic, and thyme glaze

# Seafood Selections

## Salmon with Dill Sauce (add \$2.00 per person)

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

## Crab Cakes (add \$4.00 per person)

Classic crab cakes served with remoulade sauce

## Shrimp & Grits (add \$4.00 per person)

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

## Shrimp Scampi (add \$4.00 per person)

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

# Beef Selections

## Beef Tenderloin (add \$4.00 per person)

Beef tenderloin served with Henry Bains and horseradish sauce

## Prime Rib (add \$4.00 per person)

Slow-roasted prime rib served with Au Jus & creamy horseradish

## Texas Beef Brisket (add \$1.50 per person)

Slow cooked brisket served with barbecue sauce on the side

## Beef Stroganoff (add \$3.00 per person)

Beef tenderloin & egg noodles in a creamy gravy

## Housemade Meatloaf

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

## Roast Beef

Slow-roasted beef round with Au Jus on the side

## Beef Fajitas

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

# Beef Selections

## Salisbury Steak

Ground beef patties & sautéed onions in a brown gravy

## Beef Shepherd's Pie

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

## Beef Enchiladas

Ground beef, green chiles, onion, cheddar cheese, and black olives with a red sauce, wrapped in corn tortillas

## Lasagna with Beef & Cheese

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

## Baked Ziti with Beef

Penne Pasta in marinara sauce and ground beef, layered with ricotta cheese mixture, topped with mozzarella

# Vegetarian Selections

## Pasta Primavera

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

## Wild Mushroom Penne

Penne pasta flavored with a wild mushroom sauce

## Vegetable & Cheese Lasagna

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

## Black Bean Burgers

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

## Spinach & Artichoke Stuffed Portabella

(add \$2.00 per person)

Portabella mushrooms stuffed with artichoke, spinach, garlic, cream cheese, and mozzarella

## Spinach, Tomato & Cheese Stuffed Pasta Shells

Large pasta shells stuffed with ricotta, spinach, tomatoes, and parmesan

Custom entrées may be available upon request  
Please ask us about gluten-free, dairy-free, and vegan options

# Sides

## Starches

- Baked Potatoes
- Oven Roasted Potatoes
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Fingerling Potatoes (add \$.75 per person)
- Hashbrown Casserole
- Potato Salad
- Sweet Potato Soufflè
- Squash Casserole
- Cheese Grits
- Macaroni & Cheese
- Buttered Noodles
- Pasta Salad
- Wild Rice
- Spanish Rice
- Rice Pilaf
- Lemon & Garlic Rice
- Parmesan Portabella Orzo
- Corn Pudding



# Sides

## Vegetables

- Broccoli
- Collard Greens
- Creamed Corn
- Roasted Cauliflower
- Roasted Asparagus
- Roasted Brussels Sprouts
- Southern Style Green Beans
- Sugar Snap Peas
- Brown Sugar Glazed Carrots
- Roasted Corn on the Cob
- Sautéed Zucchini & Squash
- Green Bean Almondine
- Black Beans

## Vegetable Assortments (add \$.50 per person)

### Vegetable Medley

Carrots, broccoli, and cauliflower

### Grilled Vegetable Platter

Zucchini, squash, asparagus, peppers, and onions

### Italian Roasted Vegetables

Mushrooms, cauliflower, and tomatoes with Italian seasoning

### Sweet Potatoes & Butternut Squash

# Bread Selections

- Dinner Rolls & Butter
- Breadsticks
- Garlic Bread
- Corn Bread & Butter
- Sandwich Buns

# Beverages

## Individual

Canned Soda Products ..... \$.75 each  
Coke, Diet Coke, Sprite

Bottled Juice ..... \$1.50 each  
Orange or Apple

Bottled Water ..... \$1.50 each

## By The Gallon

Cups included. Sweetener packets, lemons, & creamers included when needed

Iced Tea (Sweet or Unsweet) ..... \$5.00 each

Lemonade ..... \$5.00 each

Coffee (Regular or Decaf) ..... \$15.00 each  
Serves 12 people

# Non-Alcoholic Event Packages

Event Packages are only available for Staffed Events, where servers are available to maintain the beverages (not for pick-ups or drop-offs)

All Beverage Stations include drink dispensers, water dispensers, ice, cups, and lemons (sweetener packets when needed)

## Choose your beverages

(each selection is \$1.25 per person):

- Lemonade
- Pink Lemonade
- Unsweet Tea
- Sweet Tea
- Canned Soda Products (12 oz.)
- Decaf Coffee (includes creamers & sweeteners)
- Regular Coffee (includes creamers & sweeteners)

# Sample Menus

*The following four pages contain specially-designed menus, featuring some of our most popular salads, entrées, and side dishes.*

*These pre-selected menus are simply some of our chef's suggestions, but feel free to create a menu that is uniquely your own. Please see the previous menu pages titled Salads, Entrées, and Sides for the complete lists of options.*

# Classic Dinner Buffet

## Strawberry & Orange Salad

Spring Mix with strawberries, oranges, goat cheese, candied walnuts, and housemade apple cider vinaigrette

## Chicken Piccata

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

Choose one starch:

- Wild Rice
- or
- Garlic Mashed Potatoes

Choose one vegetable:

- Roasted Asparagus
- or
- Broccoli

Includes Dinner Rolls & Butter

Price Per Person: \$13.95

Minimum 20 people (or subject to increased pricing)

# Southern Dinner Buffet

## Vegetable Salad

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

## Bourbon Maple Mustard Glazed Chicken

Boneless chicken glazed with bourbon, dijon mustard, and thyme

## Barbecue Pulled Pork with Buns

Slow-roasted pork served with barbecue sauce

Choose one starch:

- Cheese Grits
- or
- Au Gratin Potatoes

Choose one vegetable:

- Brown Sugar Glazed Carrots
- or
- Southern Style Green Beans

Includes Corn Bread & Butter

Price Per Person: \$15.95

Minimum 20 people (or subject to increased pricing)



# Italian Dinner Buffet

## Caesar Salad

Romaine, parmesan, garlic croutons, caesar dressing

## Caprese Salad

Tomatoes, mozzarella, basil, and balsamic vinegar

Choose one Entrée:

## Chicken Marsala

Marsala wine reductions, onions, mushrooms, and herbs

*or*

## Chicken Parmesan

Italian seasoning, parmesan cheese, breadcrumbs, served on marinara sauce, topped with mozzarella cheese

## Buttered Egg Noodles

Vegetable Medley (carrots, broccoli, cauliflower)

Includes 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, bleu cheese, buttermilk ranch dressing

## Strawberry & Orange Salad

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

## Lemon Roasted Chicken

Boneless chicken roasted in white wine sauce, garlic, and lemon juice

## Beef Tenderloin

Served with Henry Bains sauce and horseradish sauce

Choose one starch:

- Oven Roasted Potatoes
- or
- Garlic Mashed Potatoes

Choose one vegetable:

- Grilled Vegetable Platter  
(zucchini, squash, asparagus, peppers, onions)
- or
- Green Bean Almondine

Includes Dinner Rolls & Butter

Price Per Person: \$21.50

Minimum 20 people (or subject to increased pricing)