



 CHURCHILL DOWNS

# CATERING MENU

*SPECIAL EVENTS AND OCCASIONS*

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PLEASE NOTE THE PRICING AND COUNTS IN THIS MENU ARE AN ESTIMATE ONLY AND SUBJECT TO CHANGE

THE FOOD AND BEVERAGE GUARANTEES CALCULATED IN THIS MENU DO NOT CHANGE THE CONTRACTUAL AGREEMENT BETWEEN YOUR ORGANIZATION/ COMPANY AND CHURCHILL DOWNS

THE FOOD & BEVERAGE SELECTIONS IN THIS MENU ARE SUBJECT TO CHANGE (EXAMPLES INCLUDE BUT NOT LIMITED TO: CURRENT TO DATE MENU PRICING, SEASONAL PRODUCT, ORDERING, INVENTORY LEVELS)

NO OUTSIDE FOOD AND BEVERAGE PERMITTED



# CHEF'S CONTINENTAL BREAKFAST

freshly baked muffins, assorted breakfast breads, fresh fruit pastries, freshly cut fruit, orange juice, coffee, decaffeinated coffee, water

***§25 PER GUEST***

# CHEF'S TABLE BREAKFAST

***MINIMUM OF 25 GUESTS***

scrambled eggs, french toast casserole, applewood smoked bacon, breakfast sausage, breakfast potatoes, buttermilk biscuits, sawmill gravy, orange juice, coffee, decaffeinated coffee, water

***§37 PER GUEST***

## ADD THESE FAVORITES TO YOUR CHEF'S TABLE

- fresh cut fruit ..... \$9 per guest
- yogurt, berry parfaits and individual yogurts ..... \$12 per guest
- breakfast breads..... \$8 per guest
- bagels and cream cheese ..... \$8 per guest

# BREAKFAST SANDWICHES

***MINIMUM OF 25 GUESTS***

turkey sausage, egg white,  
cheddar cheese, English muffin

***§9 EACH***

ham, egg, swiss, croissant

***§13 EACH***

chorizo, egg, potato, flour tortilla

***§11 EACH***

fried chicken, hot honey, biscuit

***§9 EACH***



## BREAKFAST DELIGHTS

overnight oats:

**MINIMUM OF 15 / MAXIMUM OF 150**

banana nut, strawberries and cream, fuji apple cinnamon

**\$11 EACH**

bacon lollipops

**\$3 EACH**

smoothies:

peaches and pom

PEACH, BLACKBERRY, ORANGE JUICE, POMEGRANATE JUICE

almond joy

ALMOND BUTTER, ALMOND MILK, CACAO NIB, COCONUT MILK, BANANA, AGAVE

mango-licious

MANGO, STRAWBERRY, ORANGE, COCONUT, AGAVE

**\$17 PER PITCHER (SERVES 8)**

## BREAKFAST BOARDS

**MINIMUM OF 25 GUESTS**

lox and bagels

SCOTTISH SMOKED SALMON, ASSORTED BAGELS, PLAIN AND CHIVE CREAM CHEESE, SLICED CUCUMBERS, SLICED TOMATOES, RED ONIONS, CAPERS

**\$21 PER GUEST**

whipped ricotta board

HONEY, LEMON, LAVENDER, ARTISAN BREADS, ASSORTED CRACKERS

**\$15 PER GUEST**



# LUNCH STATIONS

MINIMUM OF 25 GUESTS

## SALAD STATION

Caesar salad

CRISP ROMAINE, SHAVED PARMESAN, GARLIC CROUTONS, CREAMY CAESAR DRESSING

quinoa tabbouleh salad

CUCUMBER, CHERRY TOMATOES, SCALLIONS, PARSLEY, MINT VINAIGRETTE

Kentucky chopped salad

ROMAINE, HAM, TURKEY, CHEDDAR, RED ONION, BOURBON, POPPY SEED VINAIGRETTE

fresh garden salad

FRESH MIXED GREENS, CUCUMBERS, BABY TOMATOES, SHREDDED CARROTS, RADISHES, RED ONIONS, BALSAMIC VINAIGRETTE

rolls and butter

**\$33 PER PERSON**

## SANDWICH STATION

Italian combo hoagie

SALAMI, CAPICOLA, HAM, TOMATO, ONION, PROVOLONE, LETTUCE, RED WINE VINAIGRETTE, OLIVE OIL ON A SOFT BAGUETTE

turkey and swiss

HOUSE ROASTED TURKEY BREAST, APPLEWOOD SMOKED BACON, MONTEREY JACK CHEESE, LEAF LETTUCE, VINE RIPE TOMATO, MAYO ON A CIABATTA ROLL

garden harvest wrap

QUINOA, KALE, CELERY, CARROT, TOMATO, BLUE CHEESE CRUMBLES, RANCH DRESSING IN A WRAP

chicken bacon ranch wrap

GRILLED CHICKEN BREAST, APPLEWOOD SMOKED BACON, PIMENTO CHEDDAR CHEESE, RANCH DRESSING IN A WRAP

homemade kettle chips

**\$35 PER PERSON**

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## BURRITO BOWL BAR

grilled marinated strip steak | grilled marinated chicken | seasoned ground beef  
rice | black beans | alote corn | sour cream | shredded lettuce | diced tomato  
shredded cheese | nacho cheese | salsa roja | large soft flour tortilla  
crisp tortilla chips

**\$37 PER PERSON**

# BACK TO BASICS BOXED LUNCH

Boxed lunches are served with pasta salad, traditional condiments, an individual bag of chips, a cookie and a bottle of water

**SELECT 2: \$25 PER BOX, SELECT 3: \$29 PER BOX**

**SELECTIONS ARE PRE-DETERMINED PRIOR TO EVENT (5-DAY LEAD TIME)**

## CHOOSE A SANDWICH OR WRAP

oven roasted turkey

CHEDDAR CHEESE, LETTUCE, TOMATOES, HERB AIOLI, ARTISAN ROLL

smoked ham

SWISS, LETTUCE, TOMATOES, WHOLE GRAIN MUSTARD, ARTISAN ROLL

Tuscan style roast beef

RED ONION JAM, ROASTED TOMATO, ARUGULA, BAGUETTE

buffalo cauliflower

QUINOA, KALE, BLUE CHEESE, SHAVED CARROT, CELERY, BUTTERMILK RANCH DRESSING, PITA POCKET

## SALADS

Greek salad

ROMAINE, CHERRY TOMATOES, CUCUMBERS, KALAMATA OLIVES, FETA CHEESE, RED ONIONS, OREGANO VINAIGRETTE

grilled chicken blt salad

ROMAINE, APPLEWOOD SMOKED BACON, CHERRY TOMATOES, CHEDDAR CHEESE, BUTTERMILK RANCH DRESSING

# BREAK PACKAGES

*A LITTLE SOMETHING FOR IN BETWEEN MEALS*

## THE DAILY DOUBLE

### MORNING BREAK (30 MINUTES)

assorted granola bars | bagels with assorted cream cheeses | individual yogurts  
assorted sodas | bottled water | freshly brewed coffee and decaf | hot and iced tea

***§17 PER PERSON***

### AFTERNOON BREAK (30 MINUTES)

individual bags of chex mix and popcorn | individual bags of trail mix | house baked cookies  
assorted sodas | bottled water | freshly brewed coffee and decaf | hot and iced tea

***§15 PER PERSON***

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## THE "SOMETHING A LITTLE MORE"

### GOURMET NACHO BAR (1 HOUR)

zesty chili | spicy queso | crispy tortilla chips | salsa verde | salsa roja  
pico de gallo | sour cream | shredded cheese | jalapenos

assorted sodas | bottled water | freshly brewed coffee and decaf | hot and iced tea

***§21 PER PERSON***

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## BY THE GALLON

***SERVES 25***

regular coffee

***§60 PER GALLON***

decaf coffee

***§60 PER GALLON***

infused water

choice of citrus, mint berry or melon

***§60 PER GALLON***

# ALL DAY BREAKS

*A LITTLE SOMETHING FOR IN BETWEEN MEALS*

## CINNAMON ROLL SHOP

house-made cinnamon rolls, assorted compotes, nutella spread, whipped cream, dark chocolate shavings, candied pecans, seasonal fresh fruits and berries

***\$17 PER PERSON***

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## BUILD YOUR OWN TRAIL MIX

pretzels, puffed oats, granola, M&Ms, dried fruit, toasted coconut, yogurt covered pretzels, assorted nuts and seeds

***\$20 PER PERSON***

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## THE CANDY JAR

M&Ms, gummy bears, malted milk balls, jellybeans

***\$20 PER PERSON***

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## COOKIES & MILK

triple chocolate chunk cookies  
peanut butter cup cookies  
assorted milks and non-dairy milks

***\$15 PER PERSON***





## BY THE DOZEN

bagels with cream cheese

**\$64 PER DOZEN**

breakfast danish

**\$59 PER DOZEN**

breakfast muffins

**\$59 PER DOZEN**

granola bars

**\$44 PER DOZEN**

donuts

**\$59 PER DOZEN**

jockey silk cookies

**\$99 PER DOZEN (2-WEEK LEAD TIME)**

assorted cookies

**\$64 PER DOZEN**

assorted dessert bars

BLONDIES | SALTED CARAMEL BROWNIES | FRUIT BARS

**\$89 PER DOZEN**

bourbon chocolate pecan bars

**\$89 PER DOZEN**

bourbon balls

CHOCOLATE-DIPPED BOURBON-INFUSED CONFECTION TOPPED WITH A GIANT PECAN

**\$64 PER DOZEN (2-WEEK LEAD TIME)**

brownies

**\$64 PER DOZEN**

individual dry roasted nuts

**\$59 PER DOZEN**

individual bagged chips

**\$49 PER DOZEN**

individual assorted yogurt

**\$44 PER DOZEN**

PRICING IS SUBJECT TO 19% SERVICE CHARGE AND 6% SALES TAX  
ALL SELECTIONS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY

cake cutting fee

**+\$2 PER GUEST**

FOR ANY OUTSIDE DESSERTS

# COCKTAIL HOUR PACKAGES

charcuterie, cheese and crudité

**\$39 PER GUEST**

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## HEAVY HORS D'OEUVRES

**\$52 PER GUEST**

two passed appetizers

choose from page 12 – 1 of each per guest

artisan cheese board

charcuterie presentation

crudité



# SALTY, SAVORY & SWEET DISPLAYS

ALL DISPLAYS SERVE 25 GUESTS

## grazing table

CHEF'S SELECTION OF LOCAL SLICED MEATS, SPREADS, CHEESES, GREENS, DRIED FRUIT, NUTS, BERRIES, PRETZELS, CRACKERS, AN ASSORTMENT OF ARTISAN BREADS, MUSTARDS, DIPPING SAUCES AND CONDIMENTS

**\$799 PER DISPLAY**

## dip trio

HOT SPINACH ARTICHOKE DIP, BUFFALO CHICKEN DIP AND BEER CHEESE WITH CRACKERS AND PITA TRIANGLES

**\$599 PER DISPLAY**

## premium artisan cheese presentation

**\$599 PER DISPLAY**

## charcuterie presentation

ARTISAN SELECTION OF CURED MEATS AND PICKLED VEGETABLES

**\$449 PER DISPLAY**

## jumbo shrimp cocktail platter

WITH HORSERADISH COCKTAIL SAUCE AND LEMONS

**\$399 PER DISPLAY**

## down the stretch

GOURMET POPCORN, POTATO CHIPS AND A SELECTION OF GARLIC PARMESAN, PIMENTO CHEESE AND FRENCH ONION DIPS

**\$349 PER DISPLAY**

## local cheese display

SERVED WITH LOCAL HONEY AND HOUSE-MADE CHUTNEY

**\$299 PER DISPLAY**

## bavarian soft pretzel bites

SERVED WITH HONEY MUSTARD, GRAIN MUSTARD AND BOURBON CHEESE

**\$299 PER DISPLAY**

## warm hot brown dip

ROASTED TURKEY, DICED TOMATO, BACON BITS, CREAMY CHEESE SAUCE, CROSTINI AND FIRED PITAS

**\$299 PER DISPLAY**

## snack attack

SWEET AND SALTY SNACK MIX, PRETZEL TWISTS, POTATO CHIPS AND DRY ROASTED PEANUTS

**\$249 PER DISPLAY**

## crudité display

FRESH VEGETABLES AND BUTTERMILK RANCH DIPPING SAUCE

**\$249 PER DISPLAY ADD HUMMUS \$35**

## fresh cut fruit platter

SEASONAL SELECTION

**\$249 PER DISPLAY**



# PASSED HORS D'OEUVRES RECEPTIONS

*\$7 PER PIECE, MINIMUM OF 25 PIECES PER SELECTION*

*SELECT 3: \$20 PER PERSON | SELECT 4: \$24 PER PERSON | SELECT 5: \$29 PER PERSON  
SELECT 3, 4 AND 5 WILL RECEIVE ONE OF EACH SELECTION*

*2.5 PIECES PER PERSON PER HOUR OF EVENT IS RECOMMENDED. AN INCREASE TO PIECES PER PERSON SHOULD BE CONSIDERED DURING EVENING EVENTS WITHOUT DINNER SERVICE*

## HOT .....

### petite beef wellington

TENDERLOIN SAUTÉED WITH HERBS AND DRY SHERRY  
IN A PUFF PASTRY WITH MUSHROOM DUXELLE

### fig and goat cheese flat bread

CALIMYRNA FIG MARINATED IN BALSAMIC  
VINEGAR WITH GOAT CHEESE, CHIVES AND  
APPLEWOOD BACON

### artichoke beignet

QUARTERED ARTICHOKE TOPPED WITH BOURSIN  
CHEESE, COATED IN A LIGHT BATTER, ROLLED IN  
BREAD CRUMBS AND PARMESAN CHEESE

### brie and apricot puff

APRICOT SLICE WITH BRIE IN A PUFF PASTRY

### short rib fig and blue cheese

IN A PHYLLO CUP

### mini hot brown bites

ROASTED TURKEY, TOMATO, BACON AND MORNAY  
SAUCE ON TOASTED CROSTINI

### petite crab cake **+\$4**

DOLLOP OF LEMON AIOLI

### pimento cheese puff

PIMENTO CHEESE AND BACON IN A PUFF PASTRY

### vegetable spring roll

FRESH GARDEN VEGETABLES WRAPPED AND FRIED TO  
A GOLDEN BROWN WITH SWEET CHILI SAUCE

### Tuscan shrimp skewer **+\$3**

GRILLED SHRIMP IN A BACON TOPPED  
ORANGE MOSTARDA

### spanakopita

FLAKY TRIANGLE PHYLLO PASTRY FILLED WITH  
SPINACH AND FETA

## HOT (CONT.) .....

### pork pot stickers

WITH A SWEET CHILI DIPPING SAUCE

### vegetable pot stickers

WITH A SWEET CHILI DIPPING SAUCE

### spinach and artichoke tart

CREAMY SPINACH, ROASTED ARTICHOKE

### chicken pot stickers

WITH A SWEET CHILI DIPPING SAUCE

### nut crunch crostini

PISTACHIOS, HERB GOAT CHEESE

### garden crudité shooters **+\$2**

BUTTERMILK RANCH

## COLD .....

### antipasto skewer

ITALIAN MARINATED ARTICHOKE, SUNDRIED TOMATO,  
MOZZARELLA AND OLIVE

### shrimp shooter **+\$3**

TOMATO HORSERADISH PUREE

### watermelon bite with blue cheese and balsamic *(seasonal)*

CUBE OF WATERMELON TOPPED WITH BLUE CHEESE  
CRUMBLES AND DRIZZLED WITH BALSAMIC VINEGAR

### mini benedictine sandwich

CUCUMBER, SOUR CREAM AND DILL ON A PETITE ROLL

### shaved prime beef crostini

SHALLOT CASSIS JAM



# PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with a salad, entrée, vegetable, starch and dessert with fresh rolls and creamery butter.

*SELECTIONS ARE PRE-DETERMINED PRIOR TO EVENT*

*MAXIMUM OF TWO PROTEINS PLUS ONE VEGETARIAN*

*MINIMUM OF 25 GUESTS*

## SALADS (SELECT ONE) .....

mixed field greens

CUCUMBER, CARROTS, TOMATO AND HERB VINAIGRETTE (CAN SUBSTITUTE RANCH)

iceberg wedge

GRAPE TOMATOES, BACON CRUMBLES, BLUE CHEESE AND BLUE CHEESE DRESSING (CAN SUBSTITUTE RANCH)

baby spinach

PANCETTA, MANCHEGO CHEESE AND SHERRY VINAIGRETTE

bibb & frisée

CRUMBLLED GOAT CHEESE, DRIED CRANBERRIES, CANDIED PECANS AND BOURBON SORGHUM VINAIGRETTE

caesar

ROMAINE LETTUCE, SHAVED PARMESAN, CROUTONS AND CREAMY CAESAR DRESSING

## CHICKEN .....

rosemary lemon chicken breast

BONE-IN, MARINATED WITH ROSEMARY, LEMON AND GARLIC

***\$59 PER GUEST***

pecan encrusted chicken breast

BONELESS AND SKINLESS WITH BOURBON HONEY GLAZE

***\$61 PER GUEST***

## RED MEAT .....

braised short ribs

CABERNET REDUCTION

***\$65 PER GUEST***

sliced New York strip steak

MARINATED FOR 12 HOURS AND PAN ROASTED

***\$63 PER GUEST***

## PORK .....

black berskshire pork loin

PORT WINE JUS

***\$55 PER GUEST***

## SEAFOOD .....

dijon brown sugar seared salmon

***\$63 PER GUEST***

shrimp & cheddar grits

***\$59 PER GUEST***

PRICING IS SUBJECT TO 19% SERVICE CHARGE AND 6% SALES TAX  
ALL SELECTIONS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY

# PLATED MEALS CONTINUED

## DUET ENTREES .....

grilled petite filet and rosemary  
lemon chicken breast  
CARAMELIZED SHALLOT JUS AND TOMATO-  
BASIL RELISH

**\$75 PER GUEST**

grilled petite filet and dijon brown  
sugar salmon  
THREE PEPPERCORN SAUCE

**\$79 PER GUEST**

berkshire pork loin and gulf shrimp  
PORT WINE JUS AND GARLIC BUTTER

**\$69 PER GUEST**

## VEGETARIAN/VEGAN .....

lettuce wraps  
BIBB LETTUCE, PICKLED CUCUMBERS, BEAN SPROUTS,  
CARROTS, TOFU AND GRILLED VEGETABLES

**\$53 PER GUEST**

asian rice noodles  
FRESH VEGETABLES IN A SWEET TERIYAKI GLAZE

**\$44 PER GUEST**

quinoa stuffed peppers  
**\$44 PER GUEST**

## VEGETABLE (SELECT ONE) .....

roasted seasonal vegetables  
ZUCCHINI, SQUASH, CARROTS, ONION

broccolini

hericot vert

roasted carrots  
MINT JULEP GLAZE

country green beans with  
applewood bacon

## STARCH (SELECT ONE) .....

au gratin potatoes

red roasted potatoes

rice pilaf

sour cream and chive mashed  
potatoes

maple glazed sweet potatoes

cheddar cheese grits

## DESSERTS (SELECT ONE) .....

bourbon chocolate pecan pie  
BOURBON INFUSED WHIPPED CREAM

cheesecake  
BERRY COMPOTE

white and dark chocolate mousse  
WITH FRESH BERRIES ALTERNATING WHITE AND DARK  
PER GUEST

carrot cake  
CREAM CHEESE ICING

dessert trio  
MINI CHEESECAKE, MACARON AND CHEF'S  
CHOICE DESSERT BAR

bourbon chocolate cake  
CARAMEL DRIZZLE

strawberry shortcake  
SHORTBREAD BISCUITS, MACERATED STRAWBERRIES,  
WOODFORD WHIPPED CREAM





# THE SOUTHERN CHEF TABLE

Chef's Table displayed for two hours. Each selection includes coffee, tea and water.

***\$59 PER GUEST, MINIMUM OF 25 GUESTS***

mixed field greens

TOMATO, CUCUMBER, CARROT, ONION WITH BUTTERMILK RANCH DRESSING

crisp cabbage cole slaw

CHOPPED CABBAGE IN OUR HOMEMADE CREAMY DRESSING

three cheese mac and cheese

FRESH PASTA IN OUR THREE CHEESE SAUCE

vegetable medley

pulled pork

THREE HOMEMADE SAUCES INCLUDING HOUSE BARBECUE, ARKANSAS BARBECUE AND CAROLINA MUSTARD

Churchill fried chicken

WE CAN SUBSTITUTE BAKED CHICKEN FOR FRIED CHICKEN  
FOR 1/2 BAKED AND 1/2 FRIED **+\$5**

fresh rolls

CREAMERY BUTTER

strawberry shortcake

SHORTBREAD BISCUITS, MACERATED STRAWBERRIES, WOODFORD WHIPPED CREAM



## FAN FAVORITE CHEF TABLE

Chef's Table displayed for two hours. Each selection includes coffee, tea and water.

***\$69 PER GUEST, MINIMUM OF 25 GUESTS***

Kentucky bibb salad

CANDIED PECANS, POACHED PEARS, BLUE CHEESE CRUMBLE, PICKLED RED ONIONS, LATE HARVEST RIESLING DRESSING

blackened Caesar salad

ROMAINE, SHAVED PARMESAN, GARLIC CROUTON, BLACKENED CAESAR DRESSING

black-eyed pea and sweet potato salad

oven roasted chicken

EIGHT CUT WITH BOURBON HONEY GLAZE

pecanwood smoked pork shoulder

ASSORTED BARBECUE SAUCES

hot brown mac and cheese

PASTA WITH TURKEY, TOMATO, BACON AND MORNAY SAUCE

roasted bistro vegetables

loaded whipped potatoes

BACON BITS, CHEDDAR CHEESE, GREEN ONION AND SOUR CREAM

fresh rolls

CREAMERY BUTTER

chef's dessert assortment

FEATURING GOURMET DESSERT BARS, COOKIES AND BROWNIES



## DERBY DAY FAVORITES CHEF TABLE

Chef's Table displayed for two hours. Each selection includes coffee, tea and water.

***\$79 PER GUEST, MINIMUM OF 25 GUESTS***

little gem lettuce

CAYENNE PECAN BRITTLE, ROASTED APPLES, GOAT CHEESE AND PEACH PRESERVE VINAIGRETTE

panzanella salad

CUCUMBER, ASPARAGUS, SPRING PEAS, MINT, SCALLIONS, PARSLEY AND CITRUS VINAIGRETTE

cheese tortellini salad

SERVED WITH CRISPY PROSCIUTTO, ARUGULA, CUCUMBERS, TOMATOES AND OLIVES TOSSED IN A RED WINE VINAIGRETTE

hericot vert

white truffle mashed potatoes

pan roasted chicken breast

WILD MUSHROOM CREAM SAUCE

New York strip steak

PAN SLICED WITH HENRY BAIN SAUCE AND HORSERADISH CREAM

fresh rolls

CREAMERY BUTTER

chef's selection of gourmet dessert shooters and  
mini cheesecakes



# BUILD YOUR OWN CHEF'S TABLE

Select one salad, two entrees, a starch and a vegetable. Package also includes fresh rolls, creamery butter, coffee, tea and water.

**\$75 PER GUEST, MINIMUM OF 25 GUESTS**

**SELECTIONS ARE PRE-DETERMINED PRIOR TO EVENT**

**MAXIMUM OF TWO PROTEINS PLUS ONE VEGETARIAN**

## SALADS (SELECT ONE) .....

mixed field greens

CUCUMBER, CARROTS, TOMATO AND HERB VINAIGRETTE (CAN SUBSTITUTE RANCH)

iceberg wedge

GRAPE TOMATOES, BACON CRUMBLES, BLUE CHEESE AND BLUE CHEESE DRESSING (CAN SUBSTITUTE RANCH)

baby spinach

PANCETTA, MANCHEGO CHEESE AND SHERRY VINAIGRETTE

bibb and frisée

GOAT CHEESE, DRIED CRANBERRIES, CANDIED PECANS AND BOURBON SORGHUM VINAIGRETTE

caesar

ROMAINE LETTUCE, SHAVED PARMESAN, CROUTONS AND CREAMY CAESAR DRESSING

## ENTREES (SELECT TWO) .....

rosemary lemon chicken

8-CUT BONE-IN MARINATED WITH ROSEMARY, LEMON AND GARLIC

pecan encrusted chicken **+\$3**

BONELESS AND SKINLESS BREAST WITH A BOURBON HONEY GLAZE

## ENTREES (CONT.) .....

braised short ribs **+\$12**

NATURAL CABERNET REDUCTION

sliced New York strip steak **+\$14**

MARINATED FOR 12 HOURS AND PAN ROASTED IN A REDUCTION WITH HENRY BAIN AND HORSERADISH CREAM

black berskshire pork loin **+\$9**

PORT WINE JUS

dijon brown sugar seared salmon **+\$4**

shrimp & cheddar grits



# BUILD YOUR OWN CHEF'S TABLE CONTINUED

## STARCH (SELECT ONE) .....

cheddar grits

sour cream and chive  
mashed potatoes

rice pilaf

herb red roasted potatoes

maple glazed sweet potatoes

macaroni and cheese

## VEGETABLE (SELECT ONE) .....

roasted bistro vegetable  
ZUCCHINI, SQUASH, PEPPERS, RED ONION

honey thyme glazed carrots

haricot vert

pimento cheese creamed spinach

country green beans  
WITH APPLEWOOD SMOKED BACON

## CHILDREN'S PLATED MEAL .....

chicken tenders, mac and cheese,  
green beans and cookie  
***§29 PER GUEST***

## VENDOR PLATED MEAL .....

chicken or vegetarian entree,  
vegetable and starch  
***§39 PER GUEST***

# BEVERAGE PACKAGES





# HOURLY BEVERAGE PACKAGES

*HOSTED SERVICE WITH PRICING BASED PER HOUR/PER PERSON*

## DELUXE BAR PACKAGE

Woodford Reserve bourbon | Old Forester Mint Julep | Titos vodka | Dewars 12-year scotch  
Slane whiskey | Ford's gin | Bacardi rum | Herradura Blanco tequila

rotating menu of our deluxe wines featuring a selection of, red and white varietals

imported beer selections, domestic beer selections, spiked seltzer

soft drinks, bottled water, mixers and juices

***\$24 PER FIRST HOUR, \$14 PER EACH ADDITIONAL HOUR***

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## PREMIUM BAR PACKAGE

Old Forester bourbon | Old Forester Mint Julep | Finlandia vodka | Dewar's scotch | Ford's gin  
Jack Daniels whiskey | Bacardi rum | El Jimador tequila

rotating menu of our house wines featuring a red and a white

imported beer selections, domestic beer selections, spiked seltzer

soft drinks, bottled water, mixers and juices

***\$22 PER FIRST HOUR, \$12 PER EACH ADDITIONAL HOUR***

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## BEER AND WINE PACKAGE

rotating menu of our house wines featuring a red and a white

imported beer selections, domestic beer selections, spiked seltzer

soft drinks, bottled water, mixers and juices

***\$19 PER FIRST HOUR, \$9 PER EACH ADDITIONAL HOUR***

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## BEVERAGE SERVICE PACKAGE

assorted sodas | bottled water | freshly brewed coffee and decaf | hot and iced teas

***\$17 PER PERSON FOR 4 HOURS, \$7 PER EACH ADDITIONAL HOUR***

*NO DONATED ALCOHOL IS ALLOWED AT CDRT. ALL ALCOHOL IS ORDERED AND PRICED AT THE DISCRETION OF CDRT.*

PRICING IS SUBJECT TO 19% SERVICE CHARGE AND 6% SALES TAX | ALL SELECTIONS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY

# BAR SELECTIONS

*HOSTED BAR BASED ON CONSUMPTION*

## signature cocktails

MINT JULEP IN COMMEMORATIVE GLASS

OAKS LILY IN COMMEMORATIVE GLASS

WOODFORD SPIRE IN COMMEMORATIVE GLASS

**\$13 EACH**

## wine by the glass

ROTATING MENU OF OUR WINES FEATURING A SELECTION OF SPARKLING, RED AND WHITE VARIETALS

**\$13 EACH**

## brunch cocktails

MIMOSA, BLOODY MARY, SCREWDRIVER

**\$13 EACH**

## deluxe cocktails

WOODFORD RESERVE BOURBON, TITO'S VODKA

DEWAR'S 12 YEAR SCOTCH, FORD'S GIN, SLANE WHISKEY

BACARDI SUPERIOR RUM, HERRADURA BLANCO TEQUILA

**\$11 EACH**

## premium cocktails

OLD FORESTER BOURBON, OLD FORESTER MINT JULEP

FINLANDIA VODKA, DEWAR'S SCOTCH, FORD'S GIN

JACK DANIELS WHISKEY, BACARDI RUM, EL JIMADOR TEQUILA

**\$9 EACH**

## premium beer

ROTATING MENU OF OUR PREMIUM BEER SELECTION INCLUDING IMPORTED AND CRAFT

**\$9 EACH**

## domestic beer

ROTATING MENU OF OUR DOMESTIC BEER SELECTION

**\$8 EACH**

## soft beverages

COKE, DIET COKE, SPRITE, DASANI BOTTLED WATER

**\$4 EACH**

*BOURBON AND WINE LIST AVAILABLE UPON REQUEST.*

PRICING IS SUBJECT TO 19% SERVICE CHARGE AND 6% SALES TAX  
ALL SELECTIONS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY





# PRE PURCHASED BEVERAGE OPTIONS

## MOCKTAILS

non-alcoholic Mint Julep or non-alcoholic Oaks Lily

***SMALL BATCH (12) - \$65***

***LARGE BATCH (48) - \$165***

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## DRINK TICKETS

signature

selection can include a signature cocktail in a commemorative glass, deluxe cocktail, premium cocktail, premium beer, domestic beer, wine by the glass, soft beverage or bottled water

***\$16***

deluxe

selection can include a deluxe cocktail, premium cocktail, premium beer, domestic beer, wine by the glass, soft beverage or bottled water

***\$14***

premium

selection can include a premium cocktail, premium beer, domestic beer, soft beverage or bottled water

***\$12***

# BOURBON TASTING EXPERIENCE

## SELF-GUIDED TASTING

one 1/4 oz pour tasting sample of each bourbon from the flight that you select

bartender with bourbon knowledge able to answer general questions about the bourbons in the flight

informational profile sheet on each bourbon listing the tasting profile of each bourbon for your self-guided tasting

a bottle of water

single-use tasting cups.

***§34 PER FLIGHT, MINIMUM 12 PEOPLE***

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## THE GUIDED TASTING

one 1/4 oz pour tasting sample of each bourbon from flight that you select

a certified, professional Bourbon Ambassador personally guides your flight tasting with extensive information about each bourbon including the history of bourbon in Kentucky

a bottle of water

single-use tasting cups.

***§54 PER FLIGHT, MINIMUM 50 PEOPLE***

# BOURBON TASTING EXPERIENCE CONTINUED

## THE ORIGINALS .....

Old Forester 1870– Original Batch  
Old Forester 1897– Bottled In Bond  
Old Forester 1910– Old Fine  
Double Barreled  
Old Forester 1920– Prohibition  
Style

## AMERICAN RYE .....

Knob Creek Rye  
Bulleit Rye  
Whistle Pig Rye  
High West Double Rye

## WHISKEY ROW .....

Old Forester 86  
Buffalo Trace  
Angel’s Envy  
Michter’s

## THE OFFICIAL DERBY FLIGHT .....

Woodford Reserve  
Woodford Reserve Double Oaked  
Woodford Reserve Turf Club  
Private Select  
Woodford Reserve Rye







FLAVOR OF  
THE HOLIDAYS





## THE MISTLETOE

*\$59 PER GUEST, MINIMUM OF 25 GUESTS*

harvest kale salad

panzanella salad

CUCUMBER, ASPARAGUS, SPRING PEAS, MINT, SCALLION, PARSLEY AND CITRUS VINAIGRETTE

dijon roasted asparagus

oven roasted pork loin

DATES

chicken breast supreme

BACON, PEARL ONIONS, MUSHROOM AND ROASTED CHICKEN GLAZE

cauliflower au gratin

red roasted potatoes

ROSEMARY BROWN BUTTER

apple pie

SPICED APPLE CARAMEL SAUCE

seasonal pies and tarts

assortment of holiday cookies, seasonal cakes and tarts

# FROSTY'S FAVORITE

*\$69 PER GUEST, MINIMUM OF 25 GUESTS*

heirloom spinach and frisée salad

ROASTED APPLE, BLUE CHEESE, HUCKLEBERRY-BUTTERMILK DRESSING

farmer market kale salad

KALE, CRANBERRIES, SUNFLOWER SEEDS, CITRUS DRESSING

herb roasted turkey breast

SPIKED PICKLED PEACHES, BOURBON MUSTARD

New York strip loin

HENRY BAIN AND HORSERADISH CREAM

Mint Julep glazed baby spring carrots

penne pasta

SUNDRIED TOMATO CREAM SAUCE

whipped loaded potatoes

BACON, SOUR CREAM, GREEN ONION AND CHEDDAR CHEESE

chef's holiday dessert table

CAKES, TARTS AND CHRISTMAS COOKIES



# FLAVOR OF THE HOLIDAYS PLATED DINNER

Our freshly prepared entrees are hand-crafted and served with a salad and dessert.

*SELECTIONS ARE PRE-DETERMINED PRIOR TO EVENT*

*MINIMUM OF 25 GUESTS*

## SALADS (SELECT ONE) .....

chicory salad  
CRANBERRY SAUCE VINAIGRETTE

spinach salad  
SWEET POTATO, BLUE CHEESE, PECANS HERB  
BUTTERMILK DRESSING

## DESSERT (SELECT ONE) .....

white and dark chocolate  
mousse parfait

bourbon bread pudding  
CARAMEL DRIZZLE

bourbon chocolate pecan pie  
BOURBON WHIPPED CREAM

## ENTREE (SELECT TWO) .....

sautéed chicken breast  
WILD RICE, ROASTED ROOT VEGETABLES,  
LEEK AND CORN  
***\$69 PER GUEST SELECTION***

roasted pork loin  
CINNAMON PEARS, ROASTED POTATO, GLAZED CARROTS  
***\$75 PER GUEST***

braised beef short ribs  
CHIVE CRÈME FRAÎCHE MASHED POTATOES,  
GLAZED CARROTS  
***\$79 PER GUEST***

harvest vegetable pasta  
BASIL CREAM SAUCE  
***\$59 PER GUEST***

asian rice noodles  
FRESH VEGETABLES IN A SWEET TERIYAKI GLAZE  
***\$44 PER GUEST***

quinoa stuffed peppers  
***\$44 PER GUEST***



# EVENT ENHANCEMENTS AND EXTRAS







# EVENT ENHANCEMENTS

*SUBJECT TO AVAILABILITY*

## big board

FEATURE YOUR LOGO, STATIC IMAGE OR PHOTO SLIDESHOW ON OUR TRACK VIDEO BOARD.

***\$999 PER EVENT***

## appearance by a Bugler

THE CALL TO THE POST IS A UNIQUE WAY TO WELCOME GUESTS AND KICK OFF YOUR EVENT.

***\$499 FOR A MAXIMUM OF 45 MINUTES***

## historic walking tour

A DEDICATED TOUR GUIDE WILL EDUCATE YOUR GUESTS WHILE SHOWCASING THE HISTORY OF OUR ICONIC VENUE.

MAXIMUM 50 GUESTS PER TOUR

***\$399 FOR A 30 MINUTE TOUR***

## hatitude

TREAT YOUR GUESTS TO THE SPIRIT OF THE KENTUCKY DERBY WITH AN INTERACTIVE HAT, FASCINATOR AND FEDORA-MAKING EXPERIENCE. PLUS, TAKE YOUR CREATION HOME WITH YOU!

***\$34 PER PERSON***

## simulcast or mock racing experience

CREATE YOUR OWN RACE DAY EXPERIENCE WITH REAL-TIME WAGERING ON CURRENT LIVE RACES OR SIMULATED WAGERING ON PAST LIVE RACES VIA THE IN-ROOM TELEVISIONS. INCLUDES MUTUEL TELLERS, BUGLER, EMCEE AND PRIZES. CAPABILITY SUBJECT TO RENTAL SPACE. SUBJECT TO SIMULCAST RACING SCHEDULE.

MINIMUM 100 GUESTS FOR EXPERIENCE

***\$24 PER PERSON***

## commemorative Kentucky Derby Mint Julep or Kentucky Oaks Lily glasses

OFFICIAL GLASSWARE FROM OUR SIGNATURE EVENTS MAKE A LOVELY KEEPSAKE.

***\$10 EACH***

## gift shop satellite pop-up

***PRICING AVAILABLE UPON REQUEST***



ALL SELECTIONS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY  
SELECT EVENT ENHANCEMENTS ARE SUBJECT TO 6% KENTUCKY STATE SALES TAX

# EVENT EXTRAS AND FEES

## ROOM SETUP AND BREAKDOWN ••

### win

CUSTOM ROOM SET REQUIRING EXTENSIVE ROOM CONVERSIONS (TO BE DETERMINED BY CHURCHILL DOWNS), ADVANCED A/V SETUP REQUIRED OUTSIDE OF BASIC A/V, AND/OR LABOR REQUIRED IN ADDITION TO 4-HOUR EVENT TIME

**\$1,500**

### place

BASIC ROOM CONVERSION, BASIC A/V NEEDS (SUCH AS MICROPHONE, AV INPUT, IN-HOUSE AUDIO) IN ADDITION TO ROOM'S EXISTING A/V AND/OR BASIC 4-HOUR EVENT LABOR

**\$1,000**

### show

EXISTING ROOM SET AND EXISTING A/V (SUCH AS USE OF IN-ROOM TELEVISIONS)

**\$500**

PLEASE CONSULT YOUR SPECIAL EVENTS SALES MANAGER FOR MORE INFORMATION. ADDITIONAL ROOM SETUP FEES MAY APPLY BASED ON THE NATURE OF YOUR EVENTS AND NEEDS.

## AUDIOVISUAL RENTALS •••••

### projection package

INCLUDES USE OF LCD PROJECTOR, PORTABLE PROJECTION SCREEN, TRIM KIT AND SETUP

**\$495**

ALL A/V OPTIONS AND CAPABILITIES ARE SUBJECT TO RENTAL SPACE. PLEASE CONSULT EVENT MANAGER TO DISCUSS NEEDS. ADVANCED AUDIOVISUAL NEEDS WILL NEED TO BE RENTED AND PROVIDED BY A THIRD-PARTY VENDOR AT THE RESPONSIBILITY OF THE CUSTOMER.

## DANCE FLOOR RENTALS •••••

### small - 16' x 16'

ACCOMMODATES APPROXIMATELY 50 PEOPLE

**\$759**

### medium - 20' x 20'

ACCOMMODATES APPROXIMATELY 100 PEOPLE

**\$999**

### large - 24' x 24'

ACCOMMODATES APPROXIMATELY 150 PEOPLE

**\$1,259**

## EQUIPMENT RENTALS •••••

### risers

4' X 8' SECTIONS (1' OR 2' IN HEIGHT)

**\$125 PER SECTION**

### lecturn

**\$125**

### bourbon barrels

**\$125 PER BARREL**

### additional two-sided chef's table

**\$295 PER TABLE**

### additional bar setup

**\$295 PER BAR**