Breakfast Menu

UofL Shelby Campus Conference Center Catering Menu

Contact your event coordinator to discuss your order or request a quote.

**All prices are per person unless otherwise noted. Pricing and availability subject to change.**

**Breakfast**

**Continental Breakfast - $5.95**
- Assorted Mini Muffins
- Bowl of Fresh Seasonal Fruit
- Yogurt Assortment (Chef's Choice)
- Assorted Granola Bars
- Bagels with Cream Cheese

**Grab & Go Breakfast - $8.95**
- Assorted Breakfast Sandwiches
  - Served on an English muffin with egg and cheese and includes sausage or bacon (individually wrapped)
- Yogurt Parfait
  - Vanilla yogurt with toppings of fresh berries and granola
- Whole Fruit
  - Basket of apples, bananas, and oranges
- Assorted Full Size Muffins

**Hot Breakfast 1 - $9.95**
- Bowl of Fresh Seasonal Fruit
- Scrambled Eggs
- Hash Brown Potatoes
- Bacon and Sausage
- Homemade Biscuits served with Butter and Jam

**Hot Breakfast 2 - $10.95**
- Bowl of Fresh Seasonal Fruit
- Hot Brown Strata
  - Bread, turkey, white gravy, and cheese baked and topped with turkey bacon and tomato
- Creamy Cheesy Grits
- English Muffins
  - Toasted and served with butter and jam
LUNCH

Box Lunch - $10.95
(add $1.50 for lettuce and tomato)

Box Lunches Include
- Bristol Bread & Butter
- Greek Pasta Salad OR Fresh Fruit Cup
  (with cucumbers, olives, grape tomatoes, red onion, and feta)
- Bag of Chips
- Chef’s Selection of Cookies

Box Lunch Selections:

- Honey Baked Ham
  with Gouda cheese and a tangy honey Dijon sauce

- Smoked Turkey with Cheddar Cheese
  with herb mayonnaise on wheat berry bread

- Chicken Salad
  on wheat berry bread

- Roasted Vegetable Wrap
  with Gouda and hummus

- Blackened Chicken Caesar Salad
  with Bristol bread and butter

Sandwich and Salad Spread - $12.25

- Assorted Sandwiches
  combination of chicken salad, turkey/cheddar, ham/Swiss, and benedictine/bacon

- Fresh Garden Salad with Housemade Croutons
  served with Harry’s and vinaigrette dressings

- New Potato Salad
  with scallions, eggs, celery and dill

- Greek Pasta Salad
  with cucumbers, olives, grape tomatoes, red onion, and feta

- Bag of Chips, Assorted Flavors

- Assorted Dessert Bars
  brownies, lemon bars, etc.
Hot Lunch 1 - $12.75
Baby Greens Salad
With strawberries, feta cheese, red onions, toasted almonds, Harry's and poppy seed dressings

Beef Lasagna
Garlic bread
Cookies
Oatmeal, Chocolate Chip

Hot Lunch 2 - $17.50
Chopped Salad
With romaine, tomatoes, cucumbers, sweet bell peppers, red onions, with Green Goddess dressing

Baked Chicken Peperonata
olives, peppers, onions, oregano, black pepper in a olive oil white wine sauce

Oven Roasted Red Potatoes
with basil and garlic

Broccoli and Baby Carrots with Lemon Butter

Chef’s Choice of Assorted Cupcakes

DINNER

Dinner Buffet 1 - $19.95
Fresh Garden Salad with Housemade Croutons
served with Harry's and vinaigrette dressings

Homestyle Meatloaf

Caramelized Garlic Mashed Potatoes

Country Green Beans

Bristol Bread with butter

Chef’s Choice Assorted Cheesecake Squares

Beverage Station
Ice tea and citrus infused water
Dinner Buffet 2 - $24.85
Baby Greens with Sliced Pears
roasted walnuts and Stilton vinaigrette dressing
Chicken Breast with Lemon and Capers
Parmigiano Risotto
Roasted Seasonal Vegetables
Bristol Bread with butter
Iced Lemon Pound Cake
Chocolate Hazelnut Torte
Beverage Station
Ice tea and citrus infused water

Dinner Buffet 3 - $21.50
Classic Caesar Salad
Baked Chicken Dijon
encrusted with Dijon mustard, Parmesan cheese, served with Dijon sauce
Cider Marinated Braised Boneless Beef Short Ribs
with cider demi glaze
Scalloped Potatoes
Bristol Bread with butter
Apple Crisp
with oat, brown sugar and butter crumble topping
Beverage Station
Ice tea and citrus infused water

BEVERAGES
Canned Soft Drinks (Coke products) $2 each
Bottled Water $2 each
Iced Tea or Lemonade $15 per gallon
Includes ice and cups
POLICIES AND INFORMATION

These menus are just a selection of our most popular items – we are happy to tailor a menu to your interests. Vegetarian and vegan options available.
Dietary restrictions will be accommodated with advanced notice of 3 business days.

Disposable plates, flatware and napkin will be charged at $1.50 - $3.50 per person, depending on the type of service. China, silver, and glassware can be quoted upon request. Disposable chafing dishes for drop-off service will be charged at $15 each.

Attendant/server charge is $35 per person per hour and will be quoted for 4 hours plus the length of the event assuming one server per 25 guests (when using disposables). A detailed quote will be provided based on your event specifications.

Delivery charge is $30 for drop-off events of 50 guests and under. Additional charge may apply for events over 50.

Payment can be made by
Check: Mail check with invoice # in note area to PO Box 4607, Louisville, KY 40204
ACH: Contact Kevin Wagner, Controller 502-458-6762
Credit Card: Call Libby 502-584-3663 (Add 3.5% processing fee)

Bristol Catering requires a signed contract to confirm your event. Review the event date, venue and event times prior to signing the agreement. Proposals are an estimate of the event costs and are subject to change with final count and or liquor consumption. A proposal does not guarantee your event. Your initial proposal will hold your event date and food pricing for seven business days. After the seven business day deadline, event date may not be available and food or event prices may increase. Your signed contract reserves your event date. Menu and details may be changed as needed up to seven business days prior to your event.

A $500.00 deposit is required to secure your event date. A 50% deposit of the balance is required within 60-90 days of your event. All deposits are non-transferable and non-refundable. The Caterer will estimate your functions total cost based on your final count seven days prior to your event. The total of the estimated amount and tax is due seven days prior to your event. In the event your function's total cost exceeds the total estimate, the difference will be due and payable within seven days. In the event of collections, client agrees to pay any and all legal fees and court costs associated with collecting past due balances. Credit card payments will be charged a 3.5% processing fee on the total balance of charged amount. Tax exempt organizations must provide a copy of valid state purchase exemption certificate prior to event. If certificate is not provided, client will be charged for sales tax.

A firm guarantee of attendance must be received by the catering office seven business days prior to your event. This number is not subject to reduction on food or labor. Any increases received after the seven-day cut off must be made in increments of 10. This number cannot be reduced. Increases may be subject to alternate menu items.

If your event is a "Delivery" delivered food will be set up in disposable pans. Disposable chafers are available for purchase. Deliveries over 50 guests may require additional delivery personnel. Weekend, evening and holiday deliveries are subject to a higher fee. Pick up is available at our commissary at 1862 Mellwood Avenue, Louisville, KY 40206 (street level).

Some dates may not be available.