



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.