



Catering Menus for UofL Shelby Campus
Pricing and Availability Subject to Change

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

Ladyfingers Catering is excited to work with you for your UofL ShelbyHurst Campus event. We are a complete catering service and has served this community for over 32 years. We distinguish ourselves from others in the catering business because of our homemade cuisine, our exceptional food presentation and our professional staff which makes up the "Ladyfingers Family."

Ladyfingers Catering offers breakfast, lunch, dinner, receptions, bar services and more. We have an extensive menu list, included here are our most popular breakfast and lunch options. We can also build custom menus to fit your theme, budget or event.

Breakfast Menus

All orders require a minimum number of 20 guests.
All prices are per person unless otherwise noted.

Full Continental Breakfast \$10.50

Fresh Sliced Seasonal Fruits

Assorted Danishes

Choose one (minimum of 12 per selection):

- **Assorted Muffins**
- **Croissants with butter and jelly**
- **Bagels with cream cheese and jelly**

Add on Individual Yogurts \$2

Grab and Go Breakfast \$10.50

- **Fruit Cup**
- **Individual Hashbrown Potato**

Choose one (minimum of 12 per selection):

- **Breakfast Sandwich - Egg with choice of ham, bacon, sausage or vegetable including cheese on choice of Jumbo biscuit, English Muffin or Bagel**
(minimum of 12 per flavor type)
- **Breakfast Burrito - Egg, sausage & cheese or vegetable & cheese Served with salsa** (minimum of 12 per flavor type)



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Create A Custom Breakfast Menu

Build a custom breakfast menu, prices vary with individual selection, minimums required.

All prices are per person unless otherwise noted.

Fresh Cut Fruit Salad \$3

Fresh Sliced Fruit Platter \$3

Whole Fruit \$1.50

Homemade Muffin \$3.50

Homemade Danish \$4.00

Plain Bagels with plain cream cheese, butter and jelly \$3.50

Assorted Sweet and Savory Bagels with spreads \$3.50

Croissants with butter and jelly \$3

Individual Yogurt \$2

Vanilla Yogurt with berries and granola \$3

Scrambled Eggs \$4

Freshly prepared, creamy scrambled eggs

Homemade Egg Casserole \$5

on pastry crust with cheddar cheeses, grilled diced ham or crumbled breakfast sausage

Quiche Lorraine \$5

on pastry crust with Maplewood bacon, shallots and cheeses

Venetian Frittata \$5

with fresh herbs, baby spinach, shallots, mushrooms, sun dried tomato, asiago and parmesan cheeses

Homemade Buttermilk Pancakes \$2 (serving is one per guest)

served with butter and syrup

Belgium Waffles with Syrup \$4 (serving is one per guest)

Hashbrown Casserole \$3

creamy shredded potato with cheese and bacon

French Toast Casserole \$3

Pecan, cinnamon and syrup swirl French toast baked in casserole

Breakfast Sandwiches \$5.50

Choice of Ham, Sausage or Bacon (minimum of 12 per flavor type)

Breakfast Burrito \$5.50

Choice of Sausage or Vegetable (minimum of 12 per flavor type)

Breakfast Meats

Maplewood bacon (2 pieces) **\$3.00**

Turkey Bacon (2 pieces) **\$4.00**

Sausage Links (1 piece) **\$1.50**

Homemade Sausage Gravy with Buttermilk Biscuits \$3

Cheese Grits \$2

creamy Kentucky Proud Weisenberger grits with cheddar cheese

Home Style Potatoes \$2

Biscuits with butter and jelly \$1

Wheat Toast with butter and jelly \$1



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Breakfast Stations

Breakfast Stations are complete with an on-site chef to prepare each item fresh to order. They are an excellent addition to any full-service breakfast or brunch style menu.

All prices are per person unless otherwise noted.

Omelet Station \$7

Custom Ordered Omelets with Choice of Six Fillings: American cheese, cheddar cheese, parmesan cheese, sausage, ham, bacon, spinach, mushrooms, onion, peppers, jalapeño, tomato.

Waffle or Pancake Station: \$4.95

Homemade Waffles or Pancakes

Served with syrup, pecans, whipped cream and assorted fruit toppings.

Box Lunches

All orders require a minimum number of 20 guests.

All prices are per person unless otherwise noted.

Sandwich box lunch includes chips, cookie and side item. Entrée Salad box lunch includes cookie and side item.

Sandwich Selections \$13.45

Honey Smoked Ham Deli Honey smoked ham fully dressed with romaine lettuce, American cheese and roma tomato

Smoked Turkey Deli Smoked turkey or medium cooked roast beef, fully dressed with romaine lettuce, American cheese and roma tomato.

Club Croissant Honey ham, smoked turkey, maplewood bacon, American cheese, romaine lettuce and roma tomato on croissant.

Club Wrap Honey ham, smoked turkey, maplewood bacon, American cheese, romaine lettuce and roma tomato in a wrap.

Turkey Club Turkey, romaine lettuce, roma tomato, American cheese, maplewood bacon on honey wheat or croissant.

Bluegrass Chicken Salad with raisins and pecan on honey wheat.

Grilled Dijon Chicken Salad with green onion, almonds, olives and creamy Dijon mayo on croissant.

Buffalo Chicken Salad Sandwich on ciabatta with romaine lettuce and roma tomato.

Caesar Grilled Chicken Salad Sandwich with red onion, parmesan and creamy caesar mayo on ciabatta or croissant.

Classic B.L.T. crispy maplewood bacon, romaine lettuce and roma tomato on Texas toast.

Homemade Tuna Salad with hard boiled egg and sweet pickle relish on honey wheat bread.

Rotisserie Chicken Club Sliced rotisserie chicken breast, cheese, Maplewood bacon, lettuce, tomato with Ranch mayo on a croissant. **+\$1**

Mediterranean Tuna Tuna in a light lemon dressing with marinated artichokes, olives and capers.



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Wrap Selections \$13.45

Charcoal Grilled Chicken Caesar Wrap with parmesan cheese, crisp romaine lettuce tossed in caesar dressing in a garden herb wrap.

Premium Sandwich Selections \$14.45

Italian Sub Ham, salami, pepperoni, provolone, roasted red pepper, pepperoncinis with garlic herb aioli on baguette.
Grilled Herb Chicken with roast red pepper on French bread with pesto mayo.

Grilled Chicken Club fully dressed with maplewood smoked bacon, two cheeses, romaine lettuce, roma tomatoes and avocado.

Roast Beef Deli Medium cooked roast beef, fully dressed with romaine lettuce, American cheese and roma tomato.

Rotisserie Chicken Cordon Blue Sliced rotisserie chicken breast, honey smoked ham, swiss cheese, lettuce, tomato and Dijonnaise dressing on Brioche Roll.

Super Sub ham, turkey, salami, lettuce, tomato, onion, on a hoagie or French bread.

Premium Wrap Selections \$14.45

Charcoal Grilled Chicken Club Wrap with maplewood bacon, diced roma tomatoes, red onion, cheddar cheese and romaine lettuce on a garlic herb or wheat wrap with ranch dressing.

Charcoal Grilled Chicken Cobb Wrap with avocado, roma tomato, red onion, maplewood bacon, bleu cheese and ranch dressing on a garlic herb or wheat wrap.

Grilled Chicken Wrap with Sriracha Mayo Charcoal Grilled Chicken with black olive slices, shredded lettuce, grapevine tomato, green onion, shaved gouda, roasted red pepper and sriracha mayo.

Vegetarian Sandwich Selections \$12.45

Homemade Egg Salad with lettuce, tomato, sliced pickle on wheat, white or rye bread.

Homemade Pimento Cheese with lettuce and tomato on country white bread

Mozzarella with Roma Tomato fresh basil and roasted garlic on French bread.

Fabulous Vegetarian with Garden Fresh Vegetables and ranch allouhette on honey wheat.

Benedictine with sliced cucumber, roma tomato, roasted red pepper, romaine lettuce on honey wheat bread.

Add Bacon +\$1

Premium Vegetarian Sandwich Selections \$13.45

Greek Vegetable Wrap stuffed with hummus, lettuce, tomato, onion, cucumber, feta, olives and pepperoncinis

Grilled Portabella Caprese topped with roma tomato, fresh buffalo mozzarella, fresh basil and roasted red pepper served with a pesto mayo on French bread.

Mediterranean Hummus Wrap with roasted red pepper, feta, cucumber and roasted garlic oil.

Southwest Vegetable Wrap romaine lettuce, roasted corn, black beans, garden peppers, black olives, red onion, roma tomatoes, cheddar cheese and Southwest allouhette.

Gourmet Sandwich Selections

Sliced Hickory Smoked Beef Tenderloin \$20.45 on French bread with horseradish mayo or Henry Baines sauce.

Muffalata \$15.45 Salami, provolone, prosciutto, mozzarella, roasted red pepper and olive tapenade on French baguette.



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Entree Salad Selections \$14.95

Includes cookie, side item and roll

Asian Sesame Chicken Salad with romaine, carrots, red pepper, mushrooms, peanuts, wonton strips and sesame dressing.

Grilled Chicken Caesar Salad with chopped romaine, roasted red pepper, garlic herb croutons, homemade parmesan crisp with creamy roasted garlic caesar dressing. **+\$2**

Fried Chicken Salad mixed greens topped with Southern fried chicken breast, cheddar cheese, tortilla strips, red onion, diced tomato, hard boiled eggs, Maplewood smoked bacon and creamy BBQ ranch dressing. **+\$2**

Grilled Chicken Cobb Salad mixed greens, grilled chicken, hard boiled eggs, tomatoes, bacon, bleu cheese crumbles, avocado, potato sticks. **+\$2**

Kentucky Cold Brown Salad romaine with fresh roasted turkey, maplewood bacon, roma tomato, buttered toast croutons and parmesan buttermilk dressing. **+\$2**

Club Salad with turkey, ham, bacon, tomato and scallions

Chef Salad mixed greens, honey ham, smoked turkey, assorted cheeses, egg, tomato, cucumber, onions and homemade croutons with choice of dressing.

Spinach Salad with maple wood smoked bacon, grilled chicken, hard boiled eggs, mushrooms, red onion, shredded parmesan, croutons with a balsamic vinaigrette.

Greek Salad with feta cheese, roasted red peppers, artichoke hearts, olives, red onion and tomatoes with a herb vinaigrette served with pita bread.

Hummus \$10 with roasted garlic, feta, olives, red peppers, cucumbers and pita bread.

Premium Entree Salad Selections

Grilled Salmon Caesar Salad \$17.95 with homemade croutons

Black and Bleu Salad \$20.95 with mixed greens, sliced beef tenderloin, bleu cheese crumbles, tomatoes, garlic croutons.

Grilled Marinated Vegetable Plate \$15.95 with portabella mushrooms, roasted red peppers, artichokes, asparagus, Roma tomatoes and mozzarella cheese served with French bread.

Side Items

Please choose one type of side item per 10 boxed lunches.

Fresh Fruit Salad

Mediterranean Quinoa Salad

Twice Baked Potato Salad

Creamy New Potato Salad

Italian Garden Pasta Salad

Creamy Ranch Vegetable Pasta Salad

Smoked Bacon Ranch Pasta Salad

Traditional Cole Slaw

Sweet Broccoli Strawberry Peanut Salad

Premium Side Items – add \$2

Garden Salad

Caesar Salad

Salad Dressings

Balsamic Vinaigrette

Ranch

Caesar

Blue Cheese

Italian



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Create Your Own Sandwich Buffet \$15.45 and up

Pick any three from Sandwich Selections, Wrap Selections, Vegetarian and Premium Vegetarian Selections (above). Includes your selected assortment of sandwiches/wraps, chips, cookies and choice of two side items.

All prices are per person unless otherwise noted.

Side Items

Fresh Fruit Salad
Mediterranean Quinoa Salad
Twice Baked Potato Salad
Creamy New Potato Salad
Italian Garden Pasta Salad
Creamy Ranch Vegetable Pasta Salad
Smoked Bacon Ranch Pasta Salad
Traditional Cole Slaw
Sweet Broccoli Strawberry Peanut Salad
Garden Salad – add \$2
Caesar Salad – add \$2

Add Hot Soup \$5

(Minimum of 15 people per flavor)

California Sundried Tomato Soup
Homemade Hearty Chicken Noodle Soup
Loaded Potato Soup
Homemade Hearty Beef Vegetable Soup
Creamy Chicken and Wild Rice Soup
Vegetable Soup

Homemade Homestyle Chili Add \$1



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Lunch Combos and Specialty Bars

All orders require a minimum number of 20 guests.

Available in Dinner portions for an additional charge – request a quote

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Baked Potato Bar \$12 per person

Caesar or Garden Salad

Freshly Baked Potatoes

with assorted toppings to include butter, sour cream, chives, shredded cheese, crumbled bacon, salsa, cheese sauce with choice of broccoli or diced chicken.

Yeast Rolls with Butter

Burger Bar \$12.50 per person

Caesar or Garden Salad

Charcoal Grilled Burgers with assorted toppings cheeses, onion, tomato, lettuce, pickles, jalapenos, pepperoncini, bacon, BBQ sauce, ketchup, mustard and mayo.

Veggie burgers available by request

Chips (Add hot or cold side item **+\$2; see page 9 for choices)**

Taco Bar \$15 per person

Seasoned Ground Beef and Grilled Chicken

Soft and Hard Taco Shells

Condiments: Lettuce, Tomato, Green Onions, Jalapenos, Black Olives, Shredded Cheese and Sour cream.

Refried Beans

Spanish Rice

Chips and Salsa

Pasta Bar \$16 per person

Caesar Salad

French Bread or Garlic Bread

Grilled Vegetables

Choose one pasta: Bowtie pasta or Penne pasta

Choose two sauces: Homemade Marinara, Alfredo, Pesto with garlic, basil, pine nuts and olive oil

Add a protein **+\$4**

Homemade Hand rolled Meatballs

Grilled Chicken Strips

Fajita Bar \$16.95 per person

Choose two: Beef, Chicken, Portabella Mushrooms, Shrimp

Served with grilled peppers and onions.

Condiments: Lettuce, Pico De Gallo, Salsa, Shredded Cheese, Sour Cream

Tortillas

Beans

Spanish Rice

Desserts (add to any Lunch Combo or Specialty Bar)

Cookies, Brownies, and Bars **\$1.95 Sheet Cake and Pie Pieces **\$4.50****

Gourmet Desserts: Cheesecake, Layered Cakes, Cobblers, Bread Pudding **\$5.50+** (request options and pricing)

Dessert Minis **\$2**



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Create Your Own Hot Lunch Buffet

All orders require a minimum number of 20 guests.

Available in Dinner portions for an additional charge – request a quote

All prices are per person unless otherwise noted.

Salads \$4

Garden Salad

Caesar Salad

Spring Mix Salad with Dressing **add \$1**

Entrees \$8

Charcoal Grilled Chicken

Kernel Fried Chicken Breast, Bone-In or Boneless

Salisbury Steak with Mushroom Gravy

Fried Chicken Cordon Bleu Club Topped with Smoked Ham and Swiss

Chicken Picatta with Lemon Caper Sauce

Chicken Chardonnay with Mushrooms and White Wine sauce

Bruschetta Chicken Grilled with Tomato Bruschetta Caper Sauce

Beef Tips Over Rice **+\$2**

Country Breaded Boneless Pork Chop

Charcoal Grilled BBQ Boneless Pork Loin

Chicken Chimichanga with Queso

Beef n' Cheese Chimichanga with Queso

Carne Asada (Beef **+\$2**), Carnitas (Pork), or Grilled Chicken Street Tacos (2 per order)

Homestyle Pot Roast with rich brown gravy potatoes and onion **+\$4**

Hot Brown Chicken Topped with Mornay Sauce, Tomato, and Bacon **+\$2**

Sandwiches (include condiments, toppings, sauces and bakery buns)

Charcoal Grilled Burgers **\$7**

Charcoal Grilled Marinated Chicken Breast Sandwich **\$8**

Kernel Fried Chicken Breast Sandwich **\$8**

Smoked Pulled Pork Sandwich **\$8**

Pulled Chicken BBQ Sandwich **\$8**

Jumbo Chili Dogs **\$8**

Homemade Sloppy Joes **\$8**

Homemade Meatloaf Sandwich **\$8**

Grilled Chicken Cheddar Club Sandwich Topped with Tomato, Bacon, and Cheddar **\$9**

Chicken Parmesan Sandwich topped with Marinara and Mozzarella **\$9**

Hot Meatball Hero with Marinara Sauce and Mozzarella **\$9**

Pork Chop Sandwich **\$8**

Hot Roast Beef Sandwich with Gravy **\$10**

Country Fried Cod Sandwich **\$10**

Cuban with Smoked Pork, Ham, and Swiss Cheese **\$12**

Cheese Steak with Peppers, Onions, and Cheese **\$12**

French Dip with Au Jus and Cheese **\$12**

Grilled Ribeye Steak Sandwich; Dressed **\$12**

Open Faced Hot Browns on Texas Toast **\$12**

Smoked BBQ Beef Brisket Sandwich **\$12**



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Pasta \$8

Pasta Primavera, Alfredo with vegetables
Three Cheese Baked Ziti
Jumbo Cheese Stuffed Pasta Shells with Marinara

Premium Pasta \$10

Grilled Chicken Alfredo Pasta
Mediterranean Bowtie Pasta with Grilled Chicken
Ziti Bolognese with Meat Sauce
Homemade Italian Lasagna
Vegetable Lasagna
Chicken and Rice Jambalaya
Beef Stroganoff Over Egg Noodles

Hot Sides \$3

Country Green Beans
Grilled Green Bean Medley
Grilled Vegetable Medley
Mac n' Cheese
Mashed Potatoes
Hash Brown Casserole
Rosemary Roasted Potatoes
Smoked BBQ Paprika Roasted Potatoes
BBQ Baked Beans
Corn Cobs
Buttered Corn
Wilted Spinach Orzo
Wild Rice Pilaf
Glazed Carrots

Cold Sides \$2

Traditional Cole Slaw
Fresh Fruit Salad
Creamy New Potato Salad
Ranch Garden Pasta Salad
Italian Garden Pasta Salad
Strawberry Broccoli Peanut Salad
Mediterranean Quinoa Salad

Chips \$1.50

Desserts

Cookies, Brownies, and Bars \$1.95

Sheet Cake and Pie Pieces \$4.50

Gourmet Desserts: Cheesecake, Layered Cakes, Cobblers, Bread Pudding \$5.50+
(request options and pricing)

Dessert Minis \$2



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Beverage Services

All prices are per person unless otherwise noted.

Beverage service includes ice and disposable cups, with sweeteners and stir sticks if applicable.

Limited or Full Service:

Bottled Water **\$2.00 each**

Soft Drinks **\$2.25 each**

Iced Water and Iced Tea **\$2.50 per person**

Iced Water, Iced Tea, and Lemonade **\$3 per person**

Coffee and Iced Tea **\$4.50 per person**

Drop Off Service:

Bottled Water **\$2.00 each**

Soft Drinks **\$2.25 each**

Gallon Jugs of Iced Tea, Lemonade **\$15 each**

Coffee (disposable container) **\$20 per gallon**

Bar Packages

All packages include bar setup, soft drinks, iced tea, clear/frosted disposable beverage cups, ice, liquor liability and linens for bar tables.

Bronze Bar Package

Budweiser, Bud Light, Miller Lite, Coors Light, Red Wine and White Wine

Silver Bar Package

Well brands of Bourbon, Vodka, Gin, Rum, Tequila, Scotch

(Based on availability, brands may include Very Old Barton, Evan Williams Black Label, Early Times)

Budweiser, Bud Light, Miller Lite, Coors Light, Red Wine, White Wine and Semi Sweet.

Also includes bar garnish, mixers

Gold Bar Package

Makers Mark, Old Forester, Jack Daniels, Four Roses, Buffalo Trace, Tanqueray, Tito's, Bacardi Rum, Scotch, Tequila

White Claw, Michelob Ultra, Fall City Craft Beers, Budweiser, Bud Light, Miller Lite, Coors Light

Chardonnay, Pinot Grigio, Moscato, Pinot Noir, Carbernet Sauvignon Wine.

Also includes bar garnish, mixers

Prices are per person and do not include bartender labor - \$30 per hour per bartender; 3 hour minimum.

	Two Hours	Three Hours	Four Hours
Bronze Package	\$14	\$16	\$18
Silver Package	\$16	\$18	\$20
Gold Package	\$23	\$25	\$27



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Event Details and Policies

Catered events or deliveries are available 24 hours a day based on number of guests. Typical event hours are 6am – 11pm, Monday – Saturday.

Please note Ladyfingers Catering works on a first come, first served basis when booking individual days. We have the capability to take several events on one day, but there are some days that become unavailable.

All orders require a minimum order of 20 guests and should be placed at least 10 days prior.

Ladyfingers Catering charges a \$35 delivery fee per delivery per day between 8am – 5pm.

Staffing costs are additional to your food and beverage charges. Delivery only starts at \$35, and staffed events are based on event needs. Typical price ranges are below:

Number of guests	Number of servers	Hours of Event	Cost
25-100	3	2	\$360*
100-200	5	2	\$600*
200-300	7	2	\$895*

*These costs are estimates only, your full proposal will include complete pricing.

Additional fees included are both service charge and facility fee costs. Service charge fees are based on type of event. Delivery-only is 15%, Staffed events are 20% which includes disposable dinnerware. The Facility Fee goes directly back to the venue and is 15% of Food and Beverage costs.

There is a three-step process to book an event with Ladyfingers Catering. After receiving your event proposal, we need a signed contract and a \$150 deposit to lock in your date. 30 days prior to your event we need 50% payment. 10 days out we lock in your menu, minimum guest count and final payment. After 10 days you can increase your guest count, you just can't reduce.

Payment may be made with cash, check or credit card.

To pay by credit card call 502-245-7734 (if the event total is over \$5,000, there will be a 3.5% credit card fee)

To pay by check mail to Ladyfingers Catering at 12901 Old Henry Road, Louisville, KY 40223.