



Hors d' Oeuvres

Kentucky Hotbrowns

Baby Mozzarella & Basil Pesto Croustades

Chicken & Vegetable Potstickers

Goat Cheese Phyllo Puffs

Broiled Parmesan Stuffed Artichokes

Chicken Satays with Asian Dipping Sauces

Crab Salad Stuffed Cucumber Cups

**Silver Dollar Sweet Potato Biscuits with
Country Ham & Clove Butter**

**Local Cheese and Vegetable Display with flat
Breads & Dips**

**Chef Carved Tenderloin of Beef served on
Butter Buns accompanied by Henry Baines Sauce
& Horseradish Mousse**

Cilantro & Lime Shrimp served in Asian Spoons

**Shrimp & Grit Cakes served with Spicy Pepper
Jelly**

Homemade Foccacia topped with Sweet Ripe
Golden Roma Tomatoes, Roasted Garlic, and
Sweet Basil

Edible Orchids Filled with Southern Chicken
Salad

Roast Mushroom Caps Stuffed with Feta Cheese,
Goat Cheese, and Bacon

Vermont Cheddar Dill Puffs

Lobster Salad Filled Sweet Peppers

Black Bean Cakes topped with Pineapple Salsa

Stations

Pasta Action Station:

Penne, Bowtie, and Tortellini Pastas

Marinara and Alfredo Sauces

Assorted Sautéed Vegetables, Chicken, and
Shrimp

Regular and Blue Corn Tortilla Chips, Zesty
Salsa, and Guacamole, Crudités Cornucopias
(tipped baskets of Broccoli & Cauliflower
Florets, Asparagus Spears, Carrot Sticks,
Mushroom Caps, and Radishes)

Domestic and Imported Cheese Mirrors
garnished with Carr's Crackers, Black & Green
Grapes, and Driscoll Strawberries,
accompanied with Mixed Nuts, Pretzels, and
Chips

Build-Your-Own Nacho Bar, complete with
Seasoned Ground Beef and Chips, Chili Con
Queso, Guacamole, Sour Cream, Shredded
Lettuce, and Sliced Jalapenos

Baron of Beef, carved by our Chef, Hinged
Vienna Rolls, Horseradish Sauce, Dijon
Mustard, and Mayonnaise

Chef carving savory Breast of Turkey and Pork
Tenderloin on mini rolls
W/ cran-relish, Dijon mayonnaise and mustard
sauce

Build Your Own Bruschetta Station

Mashed Potato Bar Action Station:
Mashed Potatoes and Assorted Toppers served
in Martini Glasses

Plated Dinners

Soup & Salad

Clam Chowder Served in a Sourdough Bread Bowl

Mixed Green Salad

Entrees

1. Fried Sage Mashed Potatoes, Maple Glazed Carrots, Roasted Red Onions, Black Pepper Crusted Rib Roast Au Jus
2. Individual Chicken Pot Pies

Soup & Salad

Butternut Squash and Corn Soup

Kentucky Bibb Salad w/ Warm Bacon Dressing

Entrees

1. Mustard Crusted Pork Loin served with a Fried Green Tomato atop Baked Macaroni and Cheese and Sautéed Fall Vegetables
2. Roasted Herbed Chicken Breast served with a Fried Green Tomato atop Baked Macaroni and Cheese and Sautéed Fall Vegetables

Tasting Menu

Course 1

Crab Salad Served in a Martini Glass

Course 2

Vegetable Stew Served in Mini Pumpkins

Course 3

Sesame Crusted Salmon Served with Celery
Puree

Course 4

Horseradish Crusted Beef Tenderloin

Course 5

Lemon Sorbet served in a frozen Lemon

Course 6

Roast Cornish Hen with Raspberries

Course 7

Fresh Fruit and Cheese assortment

Course 1

Maryland Crab Cakes Served in Shell

Course 2

Wild Mushroom Soup

Course 3

Salmon Flavored with Apples

Course 4

Beef Tenderloin with Red Wine Reduction

Course 5

Champagne Italian Shaved Ice

Course 6

Cider Braised Guinea Hen

Course 7

Lemon Crème Brulee with Fresh Berries

The above menu selections are just a sampling of what can be created by Spectrum Catering at the Louisville Palace. Menus are created and tailored specific to each client's event. For information please contact Josh Murray, Director of Spectrum Catering-The Louisville Palace, at
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