

Dinner Menus

Dinner includes appetizer(s), Lexingtonian salad, dinner rolls, guests' choice of entrée, Chef selection vegetable, Yukon Gold whipped potatoes, and dessert.

Host pre-selects appetizer(s) and dessert, guests select entrée at event.

\$75 SECRETARIAT	\$95 AMERICAN PHAROAH	\$125 JUSTIFY
<p>Host selects one classic appetizer plus one dessert.</p> <p>.....</p> <p style="text-align: center;">ENTRÉES</p> <p>Twin Filet Mignon w/ Béarnaise 9oz GF</p> <p>Twin Filet Mignon w/ Truffle Butter 9oz GF</p> <p style="padding-left: 40px;">Atlantic Salmon GF</p> <p style="padding-left: 40px;">Chef's Vegetarian Special</p> <p style="padding-left: 40px;">Bluegrass Chicken</p> <p style="padding-left: 40px;">French Quarter Alfredo</p> <p style="padding-left: 40px;">Filet Mignon 8 oz GF</p>	<p>Host selects one classic and one signature appetizer plus one dessert.</p> <p>.....</p> <p style="text-align: center;">ENTRÉES</p> <p style="padding-left: 40px;">Prime Ribeye 16 oz GF</p> <p style="padding-left: 40px;">Filet Mignon 8 oz GF</p> <p style="padding-left: 40px;">Twin Filet Mignon w/ Truffle Butter 9 oz GF</p> <p style="padding-left: 40px;">Prime Center Cut NY Strip 14 oz GF</p> <p style="padding-left: 40px;">Atlantic Salmon GF</p> <p style="padding-left: 40px;">Chef's Vegetarian Special</p> <p style="padding-left: 40px;">Chef's Catch of the Day</p> <p style="padding-left: 40px;">Bluegrass Chicken</p>	<p>Host selects three classic or signature appetizers plus one dessert.</p> <p>.....</p> <p style="text-align: center;">ENTRÉES</p> <p style="padding-left: 40px;">Prime Bone-in Ribeye 19 oz GF</p> <p style="padding-left: 40px;">Filet Mignon Oscar Style 8 oz GF</p> <p style="padding-left: 40px;">Maryland Crab Cakes</p> <p style="padding-left: 40px;">Chef's Vegetarian Special</p> <p style="padding-left: 40px;">Chef's Catch of the Day</p> <p style="padding-left: 40px;">Atlantic Salmon GF</p> <p style="padding-left: 40px;">Prime Center Cut NY Strip 14 oz GF</p> <p style="padding-left: 40px;">Bone-in Filet 12 oz GF</p>
<i>Pepsi products, tea and coffee included</i>		

APPETIZERS
<p style="text-align: center;">CLASSIC</p> <p>Caramelized Onion Hummus with- Whipped Feta</p> <p>Spinach & Artichoke Dip</p> <p>Sweet & Spicy Calamari</p> <p style="text-align: center; margin-top: 20px;">SIGNATURE</p> <p>Shrimp Cocktail GF</p> <p>Assorted Sushi</p> <p>Maryland Crab Cakes</p> <p>OBC Bacon</p>

DESSERTS
<p>Host selects one dessert.</p> <p>Chocolate Fudge Brownie</p> <p>Key Lime Tart (+\$4/person)</p> <p>Turtle Cheesecake (+\$4/person)</p> <p>Blueberry-Lemon Cheesecake (+\$4/person)</p> <p>Sundae Bar (+\$6/person) <i>(Available for groups of 30 or less)</i></p> <p style="text-align: center; margin-top: 10px;"><i>Additional selections will be an additional \$4/person</i></p>

BEVERAGE PACKAGES
<p style="text-align: center;">CLASSIC</p> <p>\$25/person (2 hours)</p> <p>\$35/person (3 hours)</p> <p style="text-align: center; margin-top: 10px;">CLASSIC & COCKTAILS</p> <p>\$35/person (2 hours)</p> <p>\$45/person (3 hours)</p> <p style="text-align: center; font-size: small;"><i>House selection wines, imported and domestic beer and call liquors (Maker's Mark, Tito's, Beefeater, Bacardi, Corazon, Dewar's)</i></p> <p style="text-align: center; margin-top: 10px;">OPEN BAR</p> <p style="text-align: center; font-size: small;"><i>Host pays for all drinks (per consumption)</i></p> <p style="text-align: center; margin-top: 10px;">CASH BAR</p> <p style="text-align: center; font-size: small;"><i>Guest pays for all drinks (per consumption)</i></p>

GF Gluten-Free | Please notify server of any food allergies.

*Eggs, salmon, hamburgers, and steaks may be ordered and served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Listed weights are measured before cooking.

14% facility fee and 6% sales tax will be added to sales total. Server gratuity is not included and always appreciated.

For more information contact: p: 859.977.2602 f: 859.757.4507 or malonesprimelex@bhglex.com

bluegrasshospitality.com

10/09/25

