

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.

\$125

JUSTIFY

Host selects three classic or signature appetizers plus one dessert.

ENTRÉES

- Prime Bone-in Ribeye 19 oz **GF**
- Filet Mignon Oscar Style 8 oz **GF**
- Maryland Crab Cakes
- Chef's Vegetarian Special
- Chef's Catch of the Day
- Atlantic Salmon **GF**
- Prime Center Cut NY Strip 14 oz **GF**
- Bone-in Filet 12 oz **GF**

\$95

AMERICAN PHAROAH

Host selects one classic and one signature appetizer plus one dessert.

ENTRÉES

- Prime Ribeye 16 oz **GF**
- Filet Mignon 8 oz **GF**
- Twin Filets w/ Truffle Butter 9 oz **GF**
- Prime Center Cut NY Strip 14 oz **GF**
- Atlantic Salmon **GF**
- Chef's Vegetarian Special
- Chef's Catch of the Day
- Bluegrass Chicken

\$75

SECRETARIAT

Host selects one classic appetizer plus one dessert.

ENTRÉES

- Twin Filets w/ Béarnaise 9oz **GF**
- Twin Filets w/ Truffle Butter 9 oz **GF**
- Atlantic Salmon **GF**
- Chef's Vegetarian Special
- Bluegrass Chicken
- Rosemary-Lemon Chicken
- Filet Mignon 8 oz **GF**

Pepsi products, tea and coffee included

APPETIZERS

CLASSIC

- Roasted Garlic & Red Pepper Hummus
- Spinach & Artichoke Dip
- Sweet & Spicy Calamari

SIGNATURE

- Shrimp Cocktail **GF**
- Assorted Sushi
- Maryland Crab Cakes
- OBC Bacon

DESSERTS

Host selects one dessert.

- Chocolate Fudge Brownie
- Key Lime Tart (+\$4/person)
- Turtle Cheesecake (+\$4/person)
- Blueberry-Lemon Cheesecake (+\$4/person)

BEVERAGE PACKAGES

CLASSIC

- \$25/person (2 hours)
- \$35/person (3 hours)

House selection wines and imported and domestic beer

CLASSIC & COCKTAILS

- \$35/person (2 hours)
- \$45/person (3 hours)

House selection wines, imported and domestic beer and call liquors (Maker's Mark, Tito's, Beefeater, Bacardi, Corazon, Dewar's)

OPEN BAR

Host pays for all drinks (per consumption)

CASH BAR

Guest pays for all drinks (per consumption)



EVENTS & RECEPTIONS

GF Gluten Free

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