

Holiday Dinner Menus

Lexingtonian salad, dinner rolls, guests' choice of entrée, Chef selection vegetable, whipped potatoes, and dessert.

Every menu includes a shared appetizer buffet featuring Colossal Shrimp Cocktail, Spinach and Artichoke Dip, assorted sushi, and other classic favorites.

<p>\$129 JUSTIFY</p> <p>ENTRÉES</p> <hr/> <p>Prime Bone-in Ribeye 19 oz GF</p> <p>Filet Mignon Oscar Style 8 oz GF</p> <p>Maryland Crab Cakes</p> <p>Chef's Vegetarian Special</p> <p>Chef's Catch of the Day</p> <p>Grilled Atlantic Salmon GF</p> <p>Prime Center Cut NY Strip 14 oz</p> <p>Bone-in Filet 12 oz GF</p>	<p>\$99 AMERICAN PHAROAH</p> <p>ENTRÉES</p> <hr/> <p>Prime Ribeye 16 oz GF</p> <p>Filet Mignon 8 oz GF</p> <p>Teriyaki Pork Chops</p> <p>Prime Center Cut NY Strip 14 oz GF</p> <p>Grilled Atlantic Salmon GF</p> <p>Chef's Vegetarian Special</p> <p>Chef's Catch of the Day</p> <p>Truffle Butter Medallions</p> <p>"Coach Cal's" Chicken</p>	<p>\$79 SECRETARIAT</p> <p>ENTRÉES</p> <hr/> <p>Twin Filets w/ Béarnaise GF</p> <p>Truffle Butter Medallions</p> <p>Teriyaki Pork Chops</p> <p>Grilled Atlantic Salmon GF</p> <p>Chef's Vegetarian Special</p> <p>"Coach Cal's" Chicken</p> <p>Filet Mignon 8 oz</p>
<p><i>Pepsi products, tea and coffee included</i></p>		

DESSERTS

Host selects one dessert.

Chocolate Fudge Brownie

Yellow Cupcake
w/ vanilla buttercream icing

Carrot Cupcake
w/ cream cheese icing

Turtle Cheesecake \$6

Blueberry-Lemon Cheesecake \$6

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 (Woodford Reserve, Tito's, Tanqueray, Bacardi, Jose Cuervo, Dewar's)

OPEN BAR
Host pays for all drinks (per consumption)

CASH BAR
Guest pays for all drinks (per consumption)

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



EVENTS & RECEPTIONS