

# Holiday Dinner Menus

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

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

**\$119**

## JUSTIFY

Host selects three classic or signature appetizers plus one dessert.

### ENTRÉES

- Prime Bone-in Ribeye 19 oz **GF**
- Prime Manhattan Strip 10 oz w/ Creole Shrimp
- Filet Mignon Oscar Style 8 oz **GF**
  - Maryland Crab Cakes
  - Chef's Vegetarian Special
  - Chef's Catch of the Day
  - OBC Shrimp & Grits **GF**
  - Grilled Atlantic Salmon **GF**
  - Maple Bacon Grilled Chicken
- Prime Center Cut NY Strip 14 oz **GF**
  - Bone-in Filet 12 oz **GF**

**\$89**

## AMERICAN PHAROAH

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

### ENTRÉES

- Prime Ribeye 16 oz **GF**
- Filet Mignon 8 oz **GF**
  - Teriyaki Pork Chops
  - Maple Bacon Grilled Chicken
- Prime Center Cut NY Strip 14 oz **GF**
  - Grilled Atlantic Salmon **GF**
  - Chef's Vegetarian Special
  - Chef's Catch of the Day
  - OBC Shrimp & Grits **GF**
  - Truffle Butter Medallions
- Twin Filets w/ Béarnaise 9 oz **GF**

**\$69**

## SECRETARIAT

Host selects one classic appetizer plus one dessert.

### ENTRÉES

- Twin Filets w/ Béarnaise **GF**
  - Truffle Butter Medallions
  - Teriyaki Pork Chops
- Grilled Atlantic Salmon **GF**
  - OBC Shrimp & Grits **GF**
- Maple Bacon Grilled Chicken
  - Chef's Vegetarian Special

*Pepsi products, tea and coffee included*

## APPETIZERS

### CLASSIC

- Spinach & Artichoke Dip
- Fried Artichoke Hearts
- Calamari Frito Misto

### SIGNATURE

- Colossal Shrimp Cocktail **GF**
- Assorted Sushi
- Maryland Crab Cakes

## 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

- \$20/person (2 hours)
- \$30/person (3 hours)

*House selection wines and imported and domestic beer*

### CLASSIC & COCKTAILS

- \$30/person (2 hours)
- \$40/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.

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EVENTS & RECEPTIONS