

Holiday Plated Lunch

Lexingtonian salad and dinner rolls included.

Host pre-selects choice of three appetizers, two entrées, two sides and two desserts.

\$45

Per Person

APPETIZERS	ENTRÉES	SIDES	DESSERTS
Choose Three: Spinach & Artichoke Dip Calamari Frito Misto Pimento Cheese Cups Caprese Skewer GF Soup of the Day Shrimp Cocktail GF (+\$7 /person) OBC Bacon GF (+\$4 /person)	Choose Two: Filet Medallion (4.5oz) GF Atlantic Grilled Salmon GF Grilled Chicken GF Fried Chicken Tenders Shrimp Skewer GF Prime Center Cut NY Strip (14oz) GF (+\$15 /person) Prime Boneless Ribeye (16oz) GF (+\$18 /person)	Choose Two: Whipped Potatoes GF Grilled Asparagus GF Broccoli Florets GF Roasted Potatoes GF Macaroni & Cheese Vegetable Medley GF	Choose Two: Chocolate Chip Sea Salt Cookies Chocolate Fudge Brownies Snickerdoodle Cookies Carrot Cupcakes w/ cream cheese icing
<i>Pepsi products, tea and coffee included</i>			

BEVERAGE PACKAGES

Prices are for all guests over 21 regardless of consumption. Two hour time frame.

CLASSIC \$20

House selection wines and imported and domestic beer

CLASSIC & COCKTAILS \$30

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