



2024
MA
celebrating



**KENTUCKY
SCIENCE CENTER**



Breakfast Chef Tables

CHEF TABLE BREAKFAST

Chef's Selection of Croissants, Danish and Muffins

Seasonal Fresh Fruit and Berries

Farm Fresh Scrambled Eggs

Applewood Smoked Thick Cut Bacon and Breakfast Sausage Links

Red Skin Breakfast Potatoes, Fresh Herbs, Peppers and Onions

Buttermilk Biscuits, Whipped Butter

KENTUCKY PRIDE CONTINENTAL BREAKFAST

Bourbon French Toast Casserole & Warm Maple Syrup

Seasonal Fresh Fruit and Berries

House Baked Pastries, Croissants and Muffins

Fresh Squeezed Orange Juice, Coffee and Hot Tea

Breakfast Enhancements

CUSTOMIZE YOUR KENTUCKY BREAKFAST

Enhance your breakfast table by adding dishes from the selections below.

entrees

Kentucky Scramble - Country Ham, Scallions, Pepper Jack Cheese

Crust-less Quiche - Bacon, Peppers, Cheddar Cheese, Asparagus

French Toast Casserole, Warm Maple Syrup

Belgium Waffles, Maple Syrup and Whipped Butter

sides

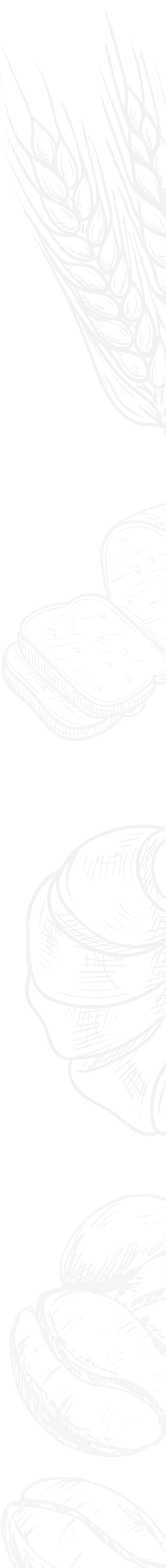
Breakfast Sausage Links

Kentucky Legends Country Ham

Cinnamon Apple Chicken Sausage

Buttermilk Biscuits and Country Gravy

Smoked Cheddar Cheese Hash Brown Casserole



Dinner Chef Tables

Served for a minimum of 25 people. Includes iced tea & coffee service.

KENTUCKY SMOKEHOUSE

BLT Salad - Field Greens, Smoked Bacon, Tomato, Cheddar Cheese, Buttermilk Ranch Dressing
Slow Smoked Beef Brisket, Bourbon Sweet & Spicy BBQ Sauce
Brined & Smoked Turkey Breast, Apricot Cranberry Chutney
Country Green Beans, Sweet Onion, Tomato and Country Ham
Four Cheese Mac & Cheese, Parmesan Breadcrumb Crust
Bourbon Pecan Pie, Whipped Cream

BOURBON TRAIL STEAKHOUSE

Baby Gem Lettuce, Shaved Parmesan, Garlic Croutons, Creamy Garlic Parmesan Dressing
Braised Boneless Beef Short Ribs, Rosemary Red Wine Jus
Garlic and Herb Roasted Airline Chicken Breast, Natural Chicken Demi
Roasted Garlic Red Skin Mashed Potatoes
Sautéed Haricot Vert with Roasted Heirloom Cherry Tomatoes
Kentucky-misu - Bourbon Coffee Mascarpone, Pound Cake, Shaved Chocolate

Plated Dinner

DESIGN YOUR KENTUCKY PLATED DINNER

Select one salad, one entree and one dessert to build your three course dinner.
Includes seasonal vegetable, house baked rolls & butter, iced tea, and coffee service.

salad

Artisan Lettuce, Dried Cranberries, Candied Pecans, Blue Cheese, Honey White Balsamic Vinaigrette
Baby Iceberg Wedge, Smoked Bacon, Tomatoes, Blue Cheese Dressing
Baby Gem Lettuce, Garlic Croutons, Shaved Parmesan, Creamy Garlic Parmesan Dressing
Local Field Greens, Cucumbers, Tomato, Carrots, Balsamic Vinaigrette

entrees

Garlic Herb Marinated Airline Chicken Breast, Natural Chicken Demi, Red Skin Mashed Potatoes
Braised Boneless Beef Short Ribs, Rosemary Red Wine Jus, Roasted Fingerling Potatoes
Pan Seared Atlantic Salmon, Korean BBQ Glaze, Long Grain & Wild Rice Vegetable Pilaf
Herb Roasted Pork Loin, Dijon Mustard Demi, Roasted Sweet Potato Smoked Bacon Hash

desserts

New York Cheesecake, Strawberry Coulis, Fresh Whipped Cream
Carrot Cake Jar, Vanilla Mousse, Caramel Sauce, Whipped Cream, Candied Pecans
Kentucky-misu, Bourbon Coffee Mascarpone, Pound Cake, Shaved Chocolate
Rustic Apple Pecan Tart, Cinnamon Custard Sauce





Reception Enhancements

HORS D'OEUVRES

Enhance your reception with your favorite hors d'oeuvres.
Prices listed are per 50 piece, 50 piece minimum required to order.

chicken

Chicken Quesadilla - Pepper Jack Cheese, Fire Roasted Tomato Salsa
Smoked Chicken Slider - Brioche bun, Southern Slaw, Bourbon BBQ Glaze

beef

Smoked Brisket & Cheddar Empanadas, Tomatillo Salsa
Mini Beef Wellington, Horseradish Sauce

pork

Mini Cheddar Chive Biscuit, Country Ham, Apple Butter
Steamed Pork Pot Stickers, Bourbon Barrel Aged Soy Sauce

seafood

Cajun Shrimp and Cheddar Cheese Grits, Creole Sauce
Chilled Shrimp Shooters, Spicy Cocktail Sauce

vegetarian

Antipasti Skewers, Fresh Mozzarella, Tomato, Basil, Artichoke, Olive
Blistered Tomato Crostini, Whipped Herbed Goat Cheese



Reception Enhancements

Displays serve 50 people.

GARDEN FRESH CRUDITÉ DISPLAY

Chef's Selection of Market Fresh Vegetables
Buttermilk Ranch, Traditional Hummus

MARKET FRESH FRUIT & BERRIES DISPLAY

Chef's Selection of Fresh Seasonal Fruits and Berries

ARTISANAL CHARCUTERIE BOARD

Chef's Selection of Local Cured Meats
Pickled and Marinated Vegetables
Sliced Breads

LOCAL CHEESE PLATTER

Chef's Selection of Local Cheeses
Honey, Nuts, Dried Fruits
Sliced Breads & Crackers

SALSA & QUESO BAR

Smokey Chipotle Queso
House Fried Tortilla Chips,
Fire Roasted Tomato Salsa, Salsa Verde





Beverages

DELUXE BAR

Beverages are billed on consumption, unless otherwise noted.

liquor

Finlandia Vodka, Jose Cuervo Silver Tequila, Bacardi Light Rum, Bacardi Oakheart Rum, Bombay Sapphire, Jim Beam, Dewar's Scotch

wine

Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon & Pinot Noir

beer

Budweiser, Bud Light, Michelob Ultra

BAR PACKAGE PRICING

Bar pricing varies based on offerings and service time.

beer, wine & non-alcoholic

Two Hours | Three Hours | Four Hours

beer, wine, spirits, & non-alcoholic

Two Hours | Three Hours | Four Hours

non-alcoholic (bottled water & soft drinks)

Four Hours

BARTENDERS

Bartenders are required for all bar services.

NON - ALCOHOLIC REFRESHMENTS

Bottled Water

Assorted Soft Drinks

Regular, Decaf, or Hot Tea

Iced Tea

Lemonade

Additional specialty product available upon request, by the case.





Policies & Guidelines

EXCLUSIVITY

Levy is the exclusive provider of all food and beverage for the Kentucky Science Center. No outside food or beverage permitted, wedding cakes and religious dietary restrictions can be an exception.

CATERING AGREEMENT

Signed copy of the Catering Agreement must be received no later than 60 days prior to the first day of services.

GUARANTEES

30 DAYS PRIOR TO EVENT - Menu selections and function details for all services.

14 BUSINESS DAYS PRIOR TO EVENT - Final submission for additional services. Subject to a 10% late fee.

7 BUSINESS DAYS PRIOR TO EVENT - Final guarantee for any existing services.

Guest counts may not decrease after this date. ("Event" being the first scheduled day of catering service)

PAYMENT

60 DAYS PRIOR TO EVENT - 75% estimated total for all catering services.

14 DAYS PRIOR TO EVENT - Remaining balance for all catering services.

7 DAYS PRIOR TO EVENT - All catering services paid for in full.

*Credit Card required for all events for consumption charges or outstanding balances.

TAXES & FEES

Menu prices do not include the following:

- 20% service charge
- 6% state sales tax
- A small group fee of \$100.00 may be charged for any plated or chef's table meal function under 25.
A pop-up fee of \$100 may be charged for any event added within 3 days of service.

CANCELLATIONS

Any event canceled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

SERVICE TIMEFRAME

Catering services are provided within a 2-hour timeframe, after which all products and equipment will be removed.

Services may be extended with applicable fees.

Catering services will require access to the assigned location with no less than 2 hours prior to scheduled start time.

This timeframe will be used to set all contracted product and equipment.

If less than 2 hours is available to set the function space, additional labor fees may be incurred.

MENU SELECTIONS & STANDARDS

Your Catering Sales Manager will assist you with menu selections from our core menu or work with the Executive Chef to design menus to suit your special occasion. Menu enhancements must be ordered for a minimum of 80% of the guaranteed event guest count. A maximum of 3 entrée options, including vegetarian selection will be permitted for all plated menus. For plated meals with more than one entrée selection, the meal price will be determined by the highest priced entrée. A per entrée guarantee must be given 72 hours in advance. Group is required to denote entrée selection with place cards. The kitchen will prepare a maximum of 3% over guarantee. Events requiring pre-set food, the guarantee will be equal to the set number. Changes made to menu selections less than 10 days prior to the event are subject to approval by Levy.

SUSTAINABILITY

All services, with the exception of plated meals, are provided with sustainable disposable ware. This is done to contribute towards the facilities green initiatives. Upon request, services may be upgraded to china with an additional fee of \$3.50/person.

BAR SERVICES

All events with alcoholic beverages require a certified bartender, provided by Levy. Under no circumstances may alcohol be brought into or removed from the facility. All alcohol will be sourced through Levy and its approved vendor

LINEN

Levy provides complimentary linen for most events that include food and beverage. Our house linen is a 110" square white linen. Additional colors and sizes may be available for a fee. Linen will be provided to cover the number of tables based on your meal guarantee with rounds of 10. Additional tables beyond those necessary for the meal guarantee will result in a linen fee of \$11 per additional linen.

SPECIAL DIETARY REQUIREMENTS

We will gladly assist in accommodating your dietary requests. Please speak with your Catering Sales Manager in advance so that preparations may be made

