



# EVENT *catering*



**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







## *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**

Weedbridge 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**

### **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 (taxable)
- 6% state sales tax
- A small group fee may be charged for any plated or chef’s table meal function under 25.  
A pop-up fee 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. The kitchen will prepare a maximum of 3% guarantee. Events requiring preset 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.

## 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.

## 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

