Catering & Creations

Hors d'oeuvres Menu

January 2026

Fruits, Veggies and Cheeses

Fruit Tray *large* **$120.00**
A tray with apples, strawberries and other seasonal fruits served with vanilla cream dip.

Fruit-Vegetable-Cheese Display ***Market Price***
A beautiful display of cascading/tiered variety of fruits, vegetables and cheeses with dips, crackers and breads.

Fruit Kabobs **$2.00** *each*
Chunks of fresh fruit skewered and served with optional vanilla cream dip.

Cheese Board with Fruit and Crackers *large* **$125.00**
Assorted cheeses arranged on a board garnished with fresh seasonal fruit and assortment of crackers and breads.

Gourmet Cheese Board ***Market Price***
Gourmet selected cheeses including cheeses from a Kentucky Dairy Farm presented on boards with crackers and fruit garnish.

Vegetable Tray *large* **$85.00**
Assorted fresh cut veggies (choice of carrots, celery, broccoli, cauliflower, cucumber, tomatoes, radishes, green peppers, red peppers) served with creamy ranch dip.

Cheese Tray *medium* **$70.00** *large* **$120.00**
Assorted cheeses sliced/cubed, served with assorted crackers/bread and garnished with grapes.

Cheese Balls **$35.00** *each*
Various options of cheeses balls served with assorted crackers.

Miniature Cheese Balls **$45.00 -** *50 pieces*
Individual cheese balls rolled in pecans and served with assorted crackers.

****Custom tray sizes available – pricing based on size.**

Dips

Spinach Dip (cold) **$40.00** *ea. Order*

Spinach Artichoke Dip (warm) **$48.00** *ea. Order* **-*New**
Creamy, seasoned dip served with Pita Chips or Hawaiian Bread Cubes.

Queso Dip **$45.00** *ea. order with Sausage $55.00*
Mexican cheese inspired spicy dip served with tortilla chips.

Warm Crab Dip **$50.00** *ea. order*
Chunks of crab in a cheesy, creamy dip served with choice of chips.

Salsa **$35.00** *ea. order*
Homemade fresh salsa made to spicy preference and served with tortilla chips.

Buffalo Chicken Dip **$45.00** *ea. order*
Warm, creamy with bit of a spice dip with chunks of chicken with choice of chips.

Warm Corn Cheddar Dip **$45.00** *ea. order*
Creamy, hint of sweet with rich cheddar cheese dip with choice of chips.

Captain Rodney's Dip – **$50.00** *ea. Order*
Herb Cream Cheese and Cheddar cracker topping with bacon and savory Captain Rodney's Boucan Glaze

Sandwiches

Cold *– Cocktail Size*

Club Sandwiches on Miniature Rolls **$90.00** *– 45 sandwiches*
Mini portion of ham, turkey, bacon, Provolone cheese on a white or wheat roll with lettuce, tomato, mayo and mustard.

Chicken Salad Croissants **$80.00** *– 40 sandwiches*
Chicken breast salad with grapes, and pecans on a flaky croissant.

Pimiento Cheese Finger Sandwiches **$68.00** *– 40 sandwiches*
Rich pimiento cheese spread on fresh white and/or wheat sandwich bread.

Fancy Turkey Pretzel Slider **-*New** **$90.00 –** *30 sandwiches*
Hawaiian pretzel bun with carved turkey breast, provolone cheese, lettuce, tomato and avocado aioli

Lobster/Crab Lingo on Mini Croissant-*New **$105.00 –** *30 sandwiches*
Lobster decadent salad on flack cocktail croissant

Warm *– Cocktail Size*

Kentucky Ham and Cheese on Yeast Rolls **$90.00** *– 45 sandwiches*
or Hawaiian Rolls
Kentucky Legend ham with melted cheese on a buttered rolls

Marinated Pork Sandwich on Yeast Rolls **$90.00** *– 45 sandwiches*
Slow cooked, marinated pork loin with white Cheddar cheese on a buttered yeast roll.

Miniature BBQ Sandwiches **$80.00** *– 40 sandwiches*
Smoked BBQ with zesty sauce on a miniature bun with pickles and onions.

Poppy Seed Ham & Cheese Rolls **$80.00** *– 40-45 sandwiches*
Legend Ham, Swiss cheese on sweet butter rolls with a buttery, mustard and poppy seed sauce.

Herb Chicken on Yeast Rolls **$90.00 –** *45 sandwiches*
Tender roasted chicken breast, white cheddar cheese on buttered yeast roll.

Canapés, Crostini, Bruschetta and Pastries

Assorted Cold Canapés **$75.00** *– 50 pieces*
Various bread rounds with piped cream cheese spread and garnished with fresh veggies.

Assorted Crostini **$75.00** *– 50 pieces*
Toasted herb bread topped with various options-Avocado – create your own.

Assorted Bruschetta **$75.00 –** *50 pieces*
Italian, Caprese, Strawberry and other options

Chicken Stuffed Pastries **$60.00** *– 45 pieces*
Small pastry puffs filled with homemade chicken salad with grape garnish.

Cold Hors d'oeuvres

Shrimp Cocktail **$27.00** *per pound*
Jumbo chilled, cooked shrimp served with lemons, mild cocktail sauce and spicy cocktail sauce. **Shrimp Shots –** *individual shot sized glasses with chilled, cooked shrimp and cocktail sauce-all in one little glass – priced individually*

Flatbread Spiral Bites (Meat and Cheese) **$60.00** – *40 pieces*
Variety of cream cheese spreads, ham and turkey in rolled flatbread and sliced.
Sundried Tomato Chevre' Wrap Bites **$60.00** – *40 pieces*
Herb Goat cheese spread on a sundried tomato tortilla layered with salsa and pesto and sliced to bite size servings.
Feta Stuffed Tomatoes **$60.00** – *40 pieces*
Cherry tomatoes stuffed with feta and bacon mixture.
Feta Stuffed Cucumbers **$60.00** – *40 pieces*
Feta and bacon mixture atop a slice of fresh cucumber.
Anti-Pasto Skewers **$80.00 –** *40 pieces*
Colorful skewers with grape tomatoes, marinated mozzarella cheese, olives, tortellini pasta and optional prosciutto.

Hot Hors d'oeuvres

Chicken –
Breaded Chicken Tenders **$65.00** – *40 pieces*
Crispy strips of chicken breast served with BBQ and honey mustard sauce.
Tangy Chicken Wings **$60.00** – *40pieces*
Choice of Buffalo, BBQ or Tequila Lime – served with Ranch or Bleu Cheese.
Chicken Quesadillas **$80.00** – *40 pieces*
Cheesy seasoned chicken breast in crispy tortillas served with salsa.
Chicken Skewers **$80.00 -** *40 pieces*
Strips of seasoned chicken breast, skewered with options of Cajun or Hawaiian and served with dipping sauce.

Beef and Pork –
Sweet & Spicy Meatballs **$80.00** – *100 pieces*
Tangy, slow cooked 1 oz. meatballs.
Pastry Wrapped Franks **$45.00** – *40 pieces*
Miniature franks wrapped in fluffy and buttery pastry.
Sweet Mini Franks **$50.00** – *40 pieces*
Miniature franks wrapped in bacon and baked in brown sugar.
Sausage Balls **$40.00** – *50 pieces*
Cheesy and spicy sausage balls.
Egg Rolls **$65.00** – *40 pieces*
Crunchy fried pork egg rolls served with sweet-n-sour sauce
Beef Tenderloin ***Market Price***
Marinated and slow cooked - served on yeast rolls and with horseradish sauce.
Pork Tenderloin ***Market Price***
Marinated and slow cooked in red wine – served on yeast rolls and with aujus.

Vegetable –Other
Crab Stuffed Mushrooms **$75.00** – *50 pieces*
Capped mushrooms stuffed with crab, herbs and assorted cheeses.

Asparagus Wraps **$70.00** – *42 pieces*
Asparagus spears wrapped in fluffy pastry stuffed with creamy cheese filling.
6-2024
Three Cheese & Spinach Mini Quiche **$60.00** – *42 pieces*
Quiche filled with a creamy cheese and spinach filling.
BBQ Potato Skins **$70.00 –** *40 pieces*
Smoked pork served in baked potato shells-topped with cheese and BBQ sauce.
Miniature Twice Baked Potatoes **$80.00** – *40 pieces*
New potatoes seasoned, buttered and filled with whipped potatoes, sour cream, cheese and topped with cheese and bacon.
Toasted Ravioli **$60.00 –** *40 pieces*
Cheese stuffed ravioli toasted and served with marinara sauce.

Desserts

Stuffed Strawberries **$2.00** *each*
Seasonal strawberries stuffed with cheese cake and garnished with whipped cream.
Chocolate Dipped Strawberries **$2.00** *each*
Plump strawberries dipped in choice of milk chocolate or vanilla chocolate.
Oreo Ball Truffles **$45.00** – *35 pieces*
Chocolate cream truffles dipped in milk chocolate or vanilla chocolate – accent colors available.
Praline Brie **$35.00**
Creamy Brie topped with pecan praline and served with option of baguette or apple slices.
Fruit Tarts **$2.00** *each*
Sweet crust filled with cheese-cake filling and topped with fresh fruit garnish
Dessert Shooters - va*riety of flavors and sizes* **$2.00** *each and up*
Shot glass cups layered and filled with tasty and colorful customized flavors.

*****Other Desserts available*****

Drinks

Iced Tea
Sweet an Un-sweet served with lemon wedges and sweeteners
Fresh Lemonade
Sweet lemonade with fresh lemons and oranges.
Fruit Water
Spring water infused with variety (or selected) fruits.
Soft Drinks
Served variety of 2 liters, unless otherwise requested.
Coffee
Served with sweeteners and variety of creams.

Other Options

Chocolate Fountain ***Starting at $250.00***

Variety of fruits and treats creating an elegant presentation in crystal containers and cascades to enjoy for dipping.

Candy Buffet ***Price Based on Candy and Containers***

Selected variety of candies, presented in glass containers with lighting and coordinating labels/signs for a fun and elegant look, either in bright candy colors or coordinating event colors.

Food Stations

Variety of possibilities to add an extra touch for your guests with action stations. Separate table(s) with specialty food item, themed grouped foods or carving stations.
Carving Stations – *Roast Beef, Herb Roasted Turkey, Pork Tenderloin, Prime Rib, Beef Tenderloin*
Stations – *BBQ Martini, Chicken & Waffles, S'more, Pretzel, French Fry – just to name a few.*

Variety of Option Bars/Buffets

Bar options such as Taco Bar, Pasta Bar, Potato Bar (Baked or Mashed), Mac & Cheese Bar, Hot Chocolate Bar, Fruit Bar, Veggie Bar, Sundae Bar or use your imagination! All include a variety of toppings and are displayed in a statement presentation.

*****Themed Menus Available

Themes such as Italian, Mexican, Western/Country, Hollywood, Luau or create your own! Themes presented on themed serving pieces also. **Please call for additional information.**

****Presentation details are only applicable when Catering and Creations is tending the event. Trays will be built and arranged on plastic trays to provide an attractive presentation but are not the same as when presentations are built on-site.**

Paper/plastic-ware available at additional cost. Catering fees may apply and are not included in pricing.

Prices may change due to fluctuating food costs.

NEW Hors d'oeuvres Items for 2026

Charcuterie Boards – of all kinds ***Pricing based on details**
Breakfast, Dessert, Traditional Meat and Cheese, Vegetable Fruit or any combination

Dips-
Hot Brown Dip

BLT Hot Dip

Pretzel Bar with Beer Cheese, Queso and Sweet and Savor Dips

Slider Burger Bar

Ale-8 Brown Sugar Glazed Ham Biscuits with Apple Butter

Roast Beef on Butter Hawaiian Rolls with Provolone Cheese

Mini Kentucky Hot Brown