

BARLEYCORN'S SELECT

EVENT CATERING

SMALL BITES

JUMBO SHRIMP COCKTAIL NACHOS CON QUESO FRESH FRUIT AND CHEESE TRAY PRETZEL AND NACHO CON QUESO VEGETABLE DISPLAY STUFFED MUSHROOMS ASSORTED PINWHEEL WRAPS MEATBALLS JUMBO CHICKEN WINGS

SANDWICH SPREAD

A GENEROUS TRAY OF ASSORTED CIABATTAS, PRETZEL ROLLS, HOAGIES, AND BREAD SANDWICHES AND WRAPS. INCLUDES LETTUCE, TOMATO, AND CONDIMENTS. SMALL (25 PCS) LARGE (50PCS)

ENTREES

DIJON MUSTARD AND ROSEMARY CRUSTED PORK TENDERLOIN: TENDER PORK CRUSTED IN GREY POUPON AND FRESH ROSEMARY, SLICED. SERVED WITH ROASTED RED SKIN POTATOES AND HONEY GLAZED CARROTS. ACCOMPANIED BY A SIGNATURE CRISP APPLE SALAD.

ROAST TENDERLOIN OF BEEF BÉARNAISE: CHOICE TENDERLOIN OF BEEF, COOKED TO PERFECTION AND TOPPED WITH BUTTERY HOMEMADE BÉARNAISE SAUCE. SERVED WITH MASHED POTATOES, FRESH STEAMED VEGETABLES, AND CAESAR SALAD.

CHICKEN KIEV: TENDER CHICKEN BREAST, HAND STUFFED WITH CARVED COUNTRY HAM AND PROVOLONE CHEESE, AND TOPPED WITH A PARMESAN CREAM SAUCE. SERVED WITH DAUPHINOISE POTATOES AND FRESH STEAMED VEGETABLES. ACCOMPANIED BY A FRESH GARDEN SALAD WITH DRESSINGS AND DINNER ROLLS WITH BUTTER.

HAND CARVED COUNTRY HAM- COUNTRY HAM IN A MAPLE BOURBON GLAZE, HAND CARVED. SERVED WITH FOUR CHEESE MACARONI AND COUNTRY GREEN BEANS AND POTATOES. ACCOMPANIED BY A FRESH GARDEN WITH DRESSINGS AND DINNER ROLLS WITH BUTTER.

SOUTHERN FRIED CHICKEN DINNER: OUR AWARD WINNING, HAND BREADED AND FRIED CHICKEN, MASHED POTATOES COUNTRY STYLE GREEN BEANS AND FRESH GARDEN SALAD WITH DRESSINGS AND DINNER ROLLS WITH BUTTER.

ROAST BEEF BORDELAISE: TENDER ROAST BEEF HAND CARVED, HOMEMADE RED WINE BORDELAISE, GARLIC REDSKIN MASHED POTATOES, CAESAR SALAD AND DINNER ROLLS WITH BUTTER.

RIB AND CHICKEN GRILL- BBQ RIBS AND QUARTER BBQ CHICKEN GRILLED. SERVED WITH ROASTED REDSKIN POTATOES, COUNTRY STYLE GREEN BEANS AND HOMEMADE SLAW.

TACO BAR: SEASONED GROUND BEEF AND SEASONED SHREDDED CHICKEN, FLOUR TORTILLAS, LETTUCE, TOMATOES, DICED ONIONS, JALAPENOS, BLACK OLIVES, NACHOS AND HOMEMADE QUESO, HOMEMADE RANCH, SALSA, AND SOUR CREAM.

ITALIAN DINNER: HOMEMADE BAKED ZITI AND YOUR CHOICE OF PENNE ALFREDO WITH CHICKEN, OR PENNE MARINARA WITH MEATBALLS, STEAMED VEGETABLES, CAESAR SALAD, AND DINNER ROLLS WITH BUTTER.



SPECIALTY MENUS

A CELEBRATION LUNCH: HOMEMADE PULLED PORK BBQ, CARVE MASTER HAM WITH BREAD FOR SANDWICHES, COLE SLAW, PASTA SALAD, SARATOGA CHIPS WITH BBQ SAUCE.

BOXED LUNCHES

SANDWICH OPTIONS: CHICKEN SALAD ON PRETZEL ROLL TURKEY CLUB HAM AND SWISS HOAGIE VEGGIE WRAP CHICKEN CAESAR WRAP BUFFALO CHICKEN WRAP BOXED LUNCHES INCLUDE: SARATOGA CHIPS CHOICE OF HOMEMADE PASTA SALAD OR HOMEMADE COLE SLAW CHOICE OF HOMEMADE BROWNIE OR FRESH FRUIT NAPKIN, CONDIMENT, AND FLATWARE

DESSERTS

STRAWBERRY SHORTCAKE FUDGE NUT BROWNIE CHEESECAKE BANANA PUDDING HOMEMADE COBBLERS

SERVICE

BUFFET ATTENDANTS - \$25/HOUR BARTENDER - \$25/HOUR (4 HOUR MINIMUM) DELIVERY AND SET UP - \$35 CAKE CUTTING SERVICE IS COMPLIMENTARY

CONTACT

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