

Welcome!

Northern Class Catering is passionate about creating a unique & stellar dining experience that exceeds your expectations. We celebrate great events with delicious food and an abundance of Northern Kentucky hospitality— creating a memorable experience every time.

We invite you to check out our excellent menu with new twists, old classics, and innovative dishes. This menu will complement the excitement in the arena and make your visit to the Bank of Kentucky Center a great one!

Northern Class Catering was built on delicious food and impeccable service. We invite you to share in the experience and excitement that is the Bank of Kentucky Center and remind you to play it safe and drink responsibly!

Be Entertained!

Great games, great events, and mouth-watering food! **Northern Class Catering** is part of your entertainment. We strive to make things simple for you. That's why our Executive Chef created perfect packages by hand-selecting the finest flavors and complementary dishes; designed for your enjoyment from beginning to end, one delicious bite at a time. So take it easy and make your next suite experience a big success when you choose one of **Northern Class Catering's** entertaining packages. **ENJOY!**

NORTHERN
Class Catering

Suite Picnic

All American Hot Dog Bar

All beef hot dogs served with fresh baked buns and traditional condiments of diced onions, grated cheddar cheese, relish, ketchup, and mustard.

Gourmet Hamburger Bar

1/2 pound burgers grilled to perfection and served with smokehouse bacon and all the trimmings: fresh baked buns, sliced cheddar and Swiss cheeses, lettuce, tomatoes, onion, kosher dill pickle spears, mayonnaise, mustard, and ketchup.

Southern-Style Baked Beans

Blended brown sugar, onions, and smoked bacon

Homestyle Red-Skinned Potato Salad

Red skin potatoes with celery, onion, and fresh herbs in a creamy dressing.

Roasted Peanuts

Served in the shell

Bottomless Bucket of Fresh Popped Popcorn

Fluffy, flavorful, and fun!

Potato Chips & Dips

Roasted garlic Parmesan chips with Buttermilk Ranch, & Midwest Bleu Cheese dips.

Assorted Gourmet Cookies and Fudge Brownies

Serves 12 to 18 people.

\$245.00

At The Game

Boneless Chicken Wings

Boneless chicken wings tossed in barbecue, red hot pepper sauce, medium pepper sauce, mild pepper sauce or a garlic butter sauce. Served with chunky bleu cheese dip, celery, and carrot sticks.

Traditional Chicken Wings

Jumbo chicken wings tossed in barbecue, red hot pepper sauce, medium pepper sauce, mild pepper sauce or a garlic butter sauce. Served with chunky bleu cheese dip, celery, and carrot sticks.

Donato's Pizza

One Large Cheese Pizza & One Large Pepperoni Pizza

Potato Skins

Potato skins covered with bacon bits and cheddar cheese. Served with a side of lettuce and sour cream.

Roasted Peanuts

Served in the shell

Bottomless Bucket of Fresh Popped Popcorn

Fluffy, flavorful, and fun!

Potato Chips & Dips

Roasted garlic Parmesan chips with Buttermilk Ranch, & Midwest Bleu Cheese dips.

Serves 12 to 18 people.

\$255.00

Norse Party Package

Ultimate Submarine Sandwiches

Breast of turkey, honey glazed ham, Swiss and cheddar cheeses, sliced red onion, crisp lettuce, tomatoes, and homemade dressing served on whole-wheat baguette.

Chicken Tenders

Chicken breast strips served with barbecue sauce, honey mustard, and ranch dip.

Potato Chips & Dip

Roasted garlic Parmesan chips with Buttermilk Ranch and Midwest Bleu Cheese dips.

Roasted Peanuts

Served in the shell

Bottomless Bucket of Fresh Popped Popcorn

Fluffy, flavorful, and fun!

Homestyle Red-Skinned Potato Salad

Red skin potatoes with celery, onion, and fresh herbs in a creamy dressing.

Assorted Gourmet Cookies & Fudge Brownies

Serves 12 to 18 people.

\$285.00

Little Norse

Chicken Tenders

Chicken breast strips served with barbecue sauce, honey mustard, and ranch dip.

All American Hot Dog Bar

All beef hot dogs served with fresh baked buns and traditional condiments of diced onions, grated cheddar cheese, relish, ketchup, and mustard.

Suite Snacks

Assorted sweets: Jolly Ranchers, Sweet Tarts, Jelly Belly Beans, Caramel Corn, M&M's, and Chocolate Covered Pretzels.

Bottomless Bucket of Fresh Popped Popcorn

Fluffy, flavorful, and fun!

Potato Chips & Dips

Roasted garlic Parmesan chips with Buttermilk Ranch, & Midwest Bleu Cheese dips.

Assorted Gourmet Cookies & Fudge Brownies

Serves 12 to 18 people.

\$215.00

Montgomery Inn

Montgomery Inn Ribs

Two full racks of Montgomery Inn ribs with Montgomery Inn BBQ Sauce.

Montgomery Inn Pulled Pork Sandwiches

Montgomery Inn's pulled pork served on onion roll.

Montgomery Inn Pulled Chicken Sandwiches

Montgomery Inn's pulled chicken served on onion roll.

Fresh Garden Salad

Served with Ranch and Italian dressing.

Kettle Chips with Montgomery Inn BBQ Sauce

Roasted traditional kettle chips dusted with sea salt and served with a side of Montgomery Inn BBQ Sauce.

Homestyle Red-Skinned Potato Salad

Red skin potatoes with celery, onion, and fresh herbs in a creamy dressing.

Roasted Peanuts

Served in the shell

Bottomless Bucket of Fresh Popped Popcorn

Fluffy, flavorful, and fun!

Assorted Gourmet Cookies & Fudge Brownies

Serves 12 to 18 people.

\$335.00

Pizza Party

Two Large Donato's Cheese Pizzas

Two Large Donato's Pepperoni Pizzas

Traditional Chicken Wings

Jumbo chicken wings tossed in barbecue, red hot pepper sauce, medium pepper sauce, mild pepper sauce or a garlic butter sauce. Served with chunky bleu cheese dip, celery, and carrot sticks.

Potato Chips & Dips

Roasted garlic Parmesan chips with Buttermilk Ranch, & Midwest Bleu Cheese dips.

Roasted Peanuts

Served in the shell

Bottomless Bucket of Fresh Popped Popcorn

Fluffy, flavorful, and fun!

Assorted Gourmet Cookies & Fudge Brownies

Serves 12 to 18 people.

\$225.00

Flavor of Cincinnati

Gold Star Coney Dogs

Blue grass hot dogs topped with Gold Star's famous Cincinnati-style chili, chopped onion, and a hint of mustard in a steamed bun.

3-Ways

Gold Star's unique chili served over steaming spaghetti and topped with fresh grated cheddar cheese.

Tex Mex Nachos

Tortilla chips piled high with our unique Tex Mex blend of chili, tomatoes, jalapenos, cheddar cheese, black olives, and sour cream.

Fresh Garden Salad

Served with Ranch and Italian dressing.

Bottomless Bucket of Fresh Popped Popcorn

Fluffy, flavorful, and fun!

Assorted Gourmet Cookies & Fudge Brownies

Serves 12 to 18 people.

\$265.00

Custom Entertainment!

Northern Class Catering has compiled a list of winning menu items. You pick and choose the options you want for your mouth's entertainment.

From appetizers to desserts, **Northern Class Catering** will prepare your dishes with passion and provide exquisite flavors that will fill your suite with sweet aromas.

NORTHERN
Class Catering 

Pre-Event

Chicken Tenders

\$29.00

24 chicken breast strips served with barbecue sauce, honey mustard, and ranch dip.

Boneless Chicken Wings

\$25.50

24 boneless chicken wings tossed in barbecue, red hot pepper sauce, medium pepper sauce, mild pepper sauce or a garlic butter sauce. Served with chunky bleu cheese dip, celery, and carrot sticks.

Traditional Chicken Wings

\$25.50

24 jumbo chicken wings tossed in barbecue, red hot pepper sauce, medium pepper sauce, mild pepper sauce or a garlic butter sauce. Served with chunky bleu cheese dip, celery, and carrot sticks.

Potato Skins

\$30.00

24 potato skins covered with bacon bits and cheddar cheese served with a side of lettuce and sour cream.

Quesadilla

\$35.00

Three shredded beef quesadillas with cheddar and Monterey Jack cheeses and three shredded chicken quesadillas with onion, cheddar, and Monterey Jack cheeses. Served with sour cream and salsa.

Barbecue Cocktail Meatballs

\$25.00

Served in barbecue sauce.

Gourmet Fruit and Cheese Platter

\$55.00

Chef's selections of domestic and imported cheeses accented with fresh fruit and served with specialty crackers and baguettes.

Above listed selections are served for a minimum of six people unless otherwise stated.

Snack Attack

Chips & Salsa **\$24.00**

Crisp corn tortilla chips served with zesty salsa and queso dip.

Snack Mix **\$10.00**

Dry-roasted peanuts, pretzel twists, cashews, and kettle-style potato chips.

Roasted Peanuts **\$18.00**

Served in the shell

Bottomless Bucket of Fresh Popped Popcorn **\$15.00**

Fluffy, flavorful, and fun!

Potato Chips & Dips **\$20.00**

Roasted garlic Parmesan chips with Buttermilk Ranch, & Midwest Bleu Cheese dips.

Kettle Chips with Montgomery Inn BBQ Sauce **\$20.00**

Roasted traditional kettle chips dusted with sea salt and served with a side of Montgomery Inn BBQ Sauce.

Garden Fresh Vegetable Crudites **\$35.00**

Served with Buttermilk Ranch dipping sauce.

Munchies Pack **\$34.00**

An assortment of great snacks: Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Cashews, and Kettle-Style Potato Chips.

Suite Snacks **\$35.00**

Assorted sweets: Jolly Ranchers, Sweet Tarts, Jelly Belly Beans, Caramel Corn, M&M's, and Chocolate Covered Pretzels.

Above listed selections are served for a minimum of six people unless otherwise stated.

Fresh Salads & Sides

Classic Caesar Salad **\$30.00**

Crisp Romaine lettuce, Parmesan cheese, garlic croutons, & traditional Caesar dressing.

Grilled Chicken Caesar Salad **\$42.00**

Classic Caesar salad with chilled and sliced marinated grilled chicken.

Fresh Garden Salad **\$22.00**

Served with Ranch and Italian dressing.

Homestyle Red-Skinned Potato Salad **\$20.00**

Red skin potatoes with celery, onion, and fresh herbs in a creamy dressing.

Southern-Style Baked Beans **\$20.00**

Blended brown sugar, onions, and smoked bacon

Above listed selections are served for a minimum of six people unless otherwise stated.

Ultimate Sandwiches

Montgomery Inn Pulled Pork Sandwich **\$7.00**
Montgomery Inn's pulled pork served on toasted onion roll.

Montgomery Inn Pulled Chicken Sandwich **\$7.00**
Montgomery Inn's pulled chicken served on toasted onion roll.

All American Hot Dog Bar **\$4.50**
All beef hot dog served on a fresh baked bun with traditional condiments of diced onions, grated cheddar cheese, relish, ketchup, and mustard.

Gourmet Hamburger Bar **\$6.00**
1/2 pound burger grilled to perfection and served with smokehouse bacon and all the trimmings: fresh baked bun, sliced cheddar cheese, lettuce, tomato, onion, kosher dill pickle spear, mayonnaise, mustard, and ketchup.

Ultimate Submarine Sandwiches **\$9.00 per foot**
Breast of turkey, honey glazed ham, Swiss and cheddar cheeses, sliced red onion, crisp lettuce, tomatoes, and homemade dressing served on a one-yard whole-wheat baguette. (serves 6-10)

Chicken Salad Sandwich **\$7.00**
Served with Romaine lettuce, sweetened dried cherries and cranberries on whole grain honey wheat bread.

Chicken Bruschetta Wrap **\$8.00**
Grilled marinated chicken, tomato basil, and lettuce on a soft flatbread with pesto.

Above listed selections are served for a minimum of six people unless otherwise stated.

Pizza!

Donato's Pizzas are 14" pizzas topped with tangy tomato sauce, mozzarella, and Parmesan cheese.

Large Donato's Cheese Pizza **\$24.00**

Large Donato's Pepperoni Pizza **\$26.00**

Sweet Selections

Assorted Gourmet Cookies **\$32.00**

Gourmet Cookies & Fudge Brownies **\$35.00**

Baked Apple Pie **\$30.00**

Gourmet Mini Desserts **\$45.00**

A tasty assortment of gourmet mini desserts and petite fours.

Customized Desserts

Market Price

We will provide personalized, decorated cakes for your next celebration. (We would appreciate a minimum of 3 working days notice for this service.)

Above listed selections are served for a minimum of six people unless otherwise stated.

Cheers!

Cheers to your event!

Northern Class Catering has assembled a variety of beverages to capture the moment. From frosty sodas to delicate flavors of the vine, we have the ultimate pairings to compliment your savory food selections.

Play it safe and drink responsibly!

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Suite Spirits

Beer (by the 6 pack)

Budweiser	\$20.00
Bud Light	\$20.00
Miller Lite	\$20.00
Coors	\$20.00
Coors Light	\$20.00
Amstel Light	\$23.00
Heineken	\$23.00
Corona	\$23.00
Sam Adams	\$23.00
Odoul's (non-alcoholic)	\$15.00

Liquor (liter bottles)

Whiskey

Jack Daniels	\$50.00
Jim Beam	\$48.00
Makers Mark	\$55.00
Seagrams 7	\$32.00

Scotch

Dewars	\$55.00
Cutty Sark	\$50.00
Johnnie Walker	\$55.00

Rum

Bacardi	\$35.00
Captain Morgans	\$41.00
Malibu	\$38.00

Vodka

Smirnoff	\$32.00
Absolut	\$40.00
Skyy	\$45.00
Ketel One	\$55.00
Grey Goose	\$90.00

Gin

Beefeaters	\$45.00
Tanqueray	\$50.00

Tequila

Jose Cuervo	\$55.00
1800 Gold	\$60.00

Miscellaneous

Baileys Irish Cream	\$55.00
Kahlua	\$50.00
Di Saronno Amaretto	\$52.00

Beverages

Soft Drinks (by the 6 pack)

Pepsi	\$12.00
Diet Pepsi	\$12.00
Sierra Mist	\$12.00
Mountain Dew	\$12.00
Dr. Pepper	\$12.00
Club Soda	\$12.00
Tonic Water	\$12.00
Ginger Ale	\$12.00

Juices (liters)

Cranberry Juice	\$15.00
Grapefruit Juice	\$15.00
Orange Juice	\$15.00
Tomato Juice	\$15.00

Waters

Aquafina Bottled Waters	\$12.00
Perrier Water	\$15.00

Bar Mixers (liters)

Bloody Mary Mix	\$12.00
Sour Mix	\$12.00
Margarita Mix	\$12.00
Grenadine	\$12.00

Coffee & Tea (per gallon)

Coffee	\$15.00
Decaffeinated Coffee	\$15.00
Fresh Brewed Tea	\$15.00

Wines

White Wines

Cedarbrook Chardonnay	\$17.00
Stone Brook Chardonnay	\$25.00
Smoking Loon Chardonnay	\$22.00
R. Mondavi Private Selection Chardonnay	\$22.00
Chateau St. Michelle Chardonnay	\$25.00
Liberty School Chardonnay	\$25.00
Toasted Head Chardonnay	\$32.00
"Kentucky Blue" Vidal Blanc	\$24.00
"Kentucky Blue" Pinot Grigio	\$26.00
"Kentucky Blue" Riesling	\$25.00
"Kentucky Blue" Chardonnay	\$26.00
Domaine St. Michelle Brut Champagne	\$28.00

Red Wines

R. Mondavi Private Select Merlot	\$24.00
Toasted Head Merlot	\$32.00
Smoking Loon Cabernet	\$22.00
Liberty School Cabernet	\$26.00
Chateau St. Michelle Cabernet	\$32.00
Elk Creek Merlot	\$43.00
Elk Creek Cabernet Sauvignon	\$35.00
Elk Creek Pinot Noir	\$35.00
Elk Creek Sangiovese	\$35.00

The Lighter Side

Crazy Elk Blush	\$17.00
Crazy Elk Red	\$17.00
Crazy Elk White	\$17.00
Berringers White Zinfandel	\$20.00

Policies & Procedures

To ensure the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed no later than three (3) business days prior to the event date. Please place all Saturday, Sunday, and Monday event orders by 2:00pm on the prior Thursday.

Orders can be arranged with the assistance of a Northern Class Catering Event Specialist at 859.572.7914 during normal business hours.

If an event is cancelled for any reason and the Center does not open, you will not incur any food and beverage charges for your event. Please notify your Event Specialist as soon as possible of any cancellations. Orders cancelled by 4:00pm the business day prior to your event date will not incur food and beverage charges.

A built-in bar and refrigerator provide the foundation for your suite beverage service. Consult with an Event Specialist to sign up for our Beverage Restock Program to supply your bar with a selection of recognized, quality labels, including liquor, beer, wine, and soft drinks or refer to our beverage menu for recommendations. You may request special items that are not included in our menu and we will do our best to accommodate your request.

Additional beverages may be purchased during an event through your suite attendant or by using the in-suite courtesy phone. To maintain compliance by the State of Kentucky, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of the Bank of Kentucky Center.
2. It is the responsibility of the suite holder or their representative to monitor and control alcohol consumption within the suites.
3. Minors (under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated individual.
5. Suite holders are not permitted to remove cans, bottles or glasses outside the suite area. Drinks exiting the suites into the suite corridor must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During certain events, alcoholic consumption may be restricted.

Policies & Procedures

Food and Beverage Delivery

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

Specialized Items

Northern Class Catering will endeavor to fulfill special menu requests including vegetarian meals and dietary restrictions. We appreciate three (3) working days notice for this service. In addition to our food and beverage selections, our Event Specialist can assist you with many other arrangements. Shopping made easy: balloons, floral arrangements, special occasion cakes, etc. all designed to create a memorable experience for you and your guests.

Smallwares and Supplies

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, cocktail and dinner napkins, glasses, corkscrew, and salt & pepper shakers. We recommend that supplies be stored in the same location to facilitate replenishment. Liquor cabinets and refrigerators will be secured unless we are advised otherwise.

Security

Please make certain to remove all personal property, or make use of the secured storage cabinet in each suite, when leaving the premises. Northern Class Catering cannot be responsible for any lost or misplaced property left unattended in the suite.

Payment Procedures

Northern Class Catering will invoice the suite holder once per month. The suite holder will receive an itemized invoice outlining all charges incurred. An 18% service charge and applicable sales tax will be added to all event orders. Because Northern Class Catering exclusively furnishes all food and beverage for the Executive Suites at the Bank of Kentucky Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the suite holder at our normal retail price.

Policies & Procedures

Party at the Bank of Kentucky Center!

The Bank of Kentucky Center provides a unique setting for one-of-a-kind Corporate outings and social events.

Northern Class Catering will provide expert personalized service and culinary delights to create a memorable experience for your guests.

The Bank of Kentucky Center has meeting facilities, and dinner and party areas available for any size group. For additional information on private events, please contact an Event Specialist at 859.572.7914. Let us cater your next event!

Beverage Replacement

Automatic Replenishment

For your convenience Northern Class Catering will maintain your beverage cabinet. You simply order a par of beverages to be available in your suite at all times. At the conclusion of each event we will assess the consumption and replenish your beverages accordingly. The itemized charges for the restocked beverages will be included on your next invoice.

Recommended Beverage Restock Par

- (1) Bottle each of whiskey or bourbon, vodka, rum, gin, and tequila
- (1) Liter each of Bloody Mary mix and Margarita mix
- (2) Six-pack each Pepsi, Diet Pepsi
- (1) Six-pack each Sierra Mist, Bottled Water, Club Soda, and Tonic Water
- (1) Bottle each of White, Red, and Blush Wine
- (2) Six-packs of Beer: 2 each domestic and import
- (1) Quart each of Orange, Cranberry, and Grapefruit Juice

If you would like to participate in the Beverage Restock Program, please contact your Event Specialist at 859.572.7914 and we will gladly assist you with your selections.

Ordering by Event

You may also place a beverage order when you place your food orders, three (3) business days prior to the event date. For your convenience, locate the list of products in the Beverage section of this menu packet. All food and beverage orders can be placed with your Event Specialist at 859.572.7914.

Northern Class Catering is dedicated to providing memorable experiences for the enjoyment and safety of you and your guests. This is best achieved when moderation in alcohol consumption is practiced. PLEASE DO NOT DRINK AND DRIVE! You must be 21 years of age to consume alcoholic beverages.

Sit Back, Relax, and Be Entertained!