

Northern Class Catering presents



## Welcome to the Bank of Kentucky Center!

Food and beverage service has become a determining factor in the success of all types of events. Whether it is a corporate event, social event, meeting, or convention, we at Northern Class Catering, the exclusive food and beverage supplier for the Bank of Kentucky Center, understand the importance of presenting the highest level of food quality and professional personalized service for your guests.

Enclosed you will find our menu containing only the finest foods and beverages utilized by the talented culinary artists of Northern Class Catering. All dishes are freshly prepared using food products of the highest quality in a state-of-the-art kitchen located on site at The Bank of Kentucky Center. We are confident that your guests will receive friendly, efficient, and creative service assuring a very memorable experience and an abundance of Northern Kentucky hospitality!

From Continental Breakfasts, Luncheons, Afternoon Breaks, or Formal Receptions and Dinners the Event Specialists of Northern Class Catering are ready to assist you in planning your special event. Please contact us at 859.572.7782 or by e-mail at [Chartwells@nku.edu](mailto:Chartwells@nku.edu).

Sit Back, Relax, and Enjoy!



## **GENERAL POLICIES**

### **Food**

All food items must be supplied and prepared by Northern Class Catering. Menu selections must be received no later than fourteen (14) days prior to the event date. Our Event Specialists and Executive Chef are happy to customize a menu to satisfy your desires. We recommend one uniform meal be served. Should you decide to offer multiple entrées', the higher priced entrée will be charged. Buffet and reception menus are based on 1.5 hours maximum service time to preserve food integrity. No food or beverage may be removed from the Bank of Kentucky Center.

### **Special Menu Requests**

Our professional expertise enables us to custom-tailor menus to your specific needs, whether they are dietary, monetary, decorative, or gourmet. We look forward to assisting you in making your special event memorable.

### **Guarantees**

Guarantees of attendance for all events are due to your Event Specialist no later than three (3) days prior to the event date. You will be invoiced for the guarantee or actual number served whichever is higher.

### **Beverage**

Northern Class Catering is solely responsible for the administration of the sale and service of alcoholic beverages, to maintain compliance by the State of Kentucky in the Bank of Kentucky Center. Guests must be 21 years or older to drink alcoholic beverages and Northern Class Catering reserves the right to refuse service to any guest as Northern Class Catering deems appropriate.

### **Payment Policy**

Acceptable payment methods are: cashiers check, certified check, personal check, cash, or credit card. Corporate sponsored events are required to place a 90% deposit of the estimated invoice no later than fourteen (14) days prior to the event date. Balance to be invoiced and payment is due in full no later than fifteen (15) days following the date of the event. Social sponsored functions are required to remit 100% of the estimated invoice at the time of contract signing no later than fourteen (14) days prior to the event date. Any additional charges will be invoiced and payment is due in full within ten (10) days following the date of the event. Organizations requesting tax exemption must provide necessary forms and ID number no later than seven (7) days prior to event date.

## GENERAL POLICIES

### Cancellations

If an event is cancelled for any reason and the Bank of Kentucky Center does not open, you will not incur any food and beverage charges for your event. If the event is cancelled by the client for any reason three (3) business days or less from your event date, a 20% cancellation fee will be assessed.

### Fees

- An 18% service fee and applicable sales tax will be added to all food and beverage charges.
- A \$60.00 Bartender fee (1 per 100 guests) will be assessed
- A \$50.00 Cashiers fee (1 per bar) will be assessed
- A \$40.00 Coat Check fee will be assessed per checker

### Liability

Northern Class Catering cannot be responsible for any lost or misplaced property left unattended.

### Décor

To ensure food integrity and professional service, Northern Class Catering expressly reserves the right of final approval for any and all materials to be displayed on or near food tables. Any materials provided from an outside vendor (linens, literature, etc.) ordered by the client are to be on premises no later than two (2) days prior to the event date. Please ship all materials to the attention of your Event Specialist along with the date of your event to:

Bank of Kentucky Center  
Northern Class Catering  
500 Nunn Drive  
Highland Heights, KY 41099

Your Event Specialist will gladly assist you with decorative enhancements: special linens, floral arrangements, ice carvings, entertainment, specialty cakes, etc. Confetti and open flames are not permitted.

Northern Class Catering looks forward to assisting you in planning your special event. Thank you in advance for choosing the Bank of Kentucky Center and Northern Class Catering!

Sit Back, Relax, and Enjoy!

## **BREAKFAST**

### **The Morning Eye Opener**

Assorted Pastries and Muffins with Butter and Fruit Preserves served with Chilled Assorted Juices (Orange, Cranberry, Apple, and Grapefruit), 100% Colombian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas.

### **Continental Breakfast**

Breakfast Pastries, Bagels, Sliced Fruit Breads, and Assorted Muffins with Butter, Cream Cheese, and Fruit Preserves. Served with Chilled Assorted Juices (Orange, Cranberry, Apple, and Grapefruit), 100% Colombian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas.

## **CONTINENTAL STYLE ACCOMPANIMENTS**

Add any of the following to enhance your breakfast

Assorted Yogurts

Sausage and Biscuits

Fresh Seasonal Fruit

Assorted Cereals

English Egg Muffin with Bacon or Sausage

Croissant Egg Sandwich with Bacon or Sausage

## **BREAKFAST BUFFET**

All Breakfast Buffets include Assorted Fruit Juices, 100% Colombian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas.

### **Fresh Start Buffet**

Lightly Scrambled Eggs, Seasonal Sliced Fresh Fruits, Crisp Bacon Strips, Grilled Link Sausages, and Choice of Skillet Fried or Hash Brown Potatoes.

### **Hearty Buffet**

Seasonal Sliced Fresh Fruit, Malted Waffles with Maple Syrup, a Variety of Individual Cereals, Crisp Bacon Strips, Grilled Link Sausages, Lightly Scrambled Eggs with Chives, and Choice of Skillet Fried or Hash Brown Potatoes.

### **Victory Brunch Buffet**

Seasonal Sliced Fresh Fruit, Tossed Caesar Salad, Belgian Waffles with Condiments, Fluffy Scrambled Eggs, Quiche Lorraine, Choice of Skillet Fried or Hash Brown Potatoes, Roast Sirloin with Sauce Bordelaise, Grilled Breast of Chicken with Champagne Cream Sauce, Applewood Smoked Bacon and Sausage Links, Assorted Pastries and Bagels, Creamy Butter, Cream Cheese, and Fruit Preserves.

### **Cooked-to-order Omelet Station**

Add this feature to a Breakfast Buffet.

## **LUNCH SALADS**

Baby Bibb Lettuce with Tomato, Mozzarella, and Red Onion with Balsamic Vinaigrette

Tossed Spring Mix with Tomatoes, Peppers, and Cucumbers with Choice of Ranch or Italian Vinaigrette

Baby Spinach with Cucumber, Bleu Cheese, & Chopped Eggs with Balsamic Vinaigrette

Classic Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese

*Please select one to compliment your meal.*

## **LUNCH DESSERTS**

Carrot Cake with Cinnamon Whipped Cream

Kentucky Pecan Pie with Chantilly Cream and Caramel Sauce

Chocolate Pie with Vanilla Whipped Cream and Chocolate Sauce

NY Style Cheesecake with Fresh Berries and Whipped Cream

Chocolate Mousse Torte

## **LUNCH ENTRÉES**

All Entrées are served with Choice of Above Salad, Choice of Above Dessert, Seasonal Fresh Vegetables, Appropriate Starch Accompaniment, and Rolls and Butter. All Entrées include 100% Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas.

### **Herb Grilled Chicken**

with Maple Braised Onions and Bourbon Demi

### **Pecan Chicken**

Chicken Breast Encrusted with Panko Pecan Glaze

### **Oven Roasted Chicken Breast**

with Chipotle Tomato Chutney

### **Chicken and Fusilli Pasta**

Tossed in Olive Oil with Garlic, Basil Roasted Red Pepper, and Artichoke

### **Herb Marinated Flank Steak**

with Wild Mushroom and Sun-Dried Tomato

### **Grilled Petite Filet Mignon**

with Wild Mushroom Ragout

### **Grilled Atlantic Salmon**

with Dried Cherry Champagne Sauce

### **Roasted Center-Cut Pork Loin**

with Apple Chutney

## **WORKING LUNCHESES**

Served with Rolls and Butter and Assorted Gourmet Mini-Desserts

### **Focaccia with Grilled Chicken**

With Pepper, Onion, Feta, and Olive Tapenade. Served with Southwestern Potato Salad and Pickle Wedge.

### **California Wrap Sandwich**

Baby Field Greens tossed with Your Choice of Roasted Chicken or Tuna, Walnuts, Sun-Dried Craisins, and Feta Cheese. Served with Pasta Salad and Fresh Fruit Wedges.

### **Brown Bag Specials**

Your Choice of Assorted Pre-Made Sandwiches: California Wrap with Roasted Chicken, Ham & Cheese on Kaiser, or Vegetarian Sandwich on Kaiser. Served with Assorted Snack Bags of Potato Chips, Pretzels, Popcorn, Whole Fruit, Pasta Salad, and Fresh-Baked Cookie with Chilled Soft Drinks and Waters.

## **LUNCHEON BUFFETS**

All Buffets include 100% Colombian Coffee, Decaffeinated Coffee and Assorted Herbal Teas.

### **Deli-Style Buffet**

Fresh Country Greens

Red Skin Potato Salad with Bleu Cheese Vinaigrette

Pasta Salad

Sliced Tomatoes and Dill Pickle Spears

Assorted Cold Cuts and Cheeses to include: Rare Roast Beef, Turkey Breast, Honey Glazed Ham, Cheddar and Swiss Cheeses

Fresh Breads and Kaiser Rolls

Condiments

Soup du Jour (as add on)

### **Italian Buffet**

Cucumber, Tomato, and Olive Salad, Mixed Greens with Italian Vinaigrette and Ranch Dressing, Fettuccine Alfredo, Herb Marinated Chicken with Lemon, Rosemary, and Red Pepper Garnish, Garlic Roasted Potatoes, Seasonal Vegetable Medley, Garlic Bread, and Assorted Gourmet Mini-Desserts

### **Bluegrass Buffet**

Kentucky Baby Field Greens with Candied Pecans, Sun-Dried Cranberries, Bleu Cheese, and Herb Vinaigrette, Seasonal Fruit Salad with Yogurt Dip, Grilled Marinated Chicken Breast with a Wild Mushroom Sauce, Grilled Salmon with a Caper Cream Sauce Gold Skin Smashed Potatoes, Assorted Rolls and Butter, and Assorted Gourmet Mini-Desserts

## RECEPTION PRESENTATIONS

### Mirror of Fresh Fruit

An assortment of Sliced Seasonal Fresh Fruits with Yogurt Dip.

### Domestic and International Cheese Display

A variety of Imported and Domestic Cheeses, Fresh Fruit Garnish, and Assorted Gourmet Crackers.

### Grilled Vegetable Display

Balsamic Grilled Eggplant, Portabello Mushrooms, Zucchini, Yellow Squash, Red and Yellow Peppers, Broccoli, and Asparagus. Served with Hummus and Pita Chips.

### Baked Brie

Whole Baked Brie with Apples, Almonds, and Brown Sugar.

### Nova Scotia Smoked Salmon

Served with Shaved Red Onions, Capers, and Lemons.

## RECEPTION STATIONS Carved to order

Whole Roasted Tenderloin of Beef with Bearnaise & Horseradish Cream.

Roasted Tom Turkey Breast with Cranberry Chutney.

Steamship Round of Beef with Au Jus & Horseradish Cream.

Whole Prime Rib of Beef with Au Jus & Horseradish Cream.

Baked Spiral Ham with Pineapple Chutney.

All above reception stations are served with sliced baguettes and mini croissants.

### Pasta Station

Choice of two pastas: Farfalle, Penne, or Tri-colored Tortellini. Choice of two sauces: Marinara, Alfredo, or Bolognese Sauce. Topped with Roasted Vegetables, Sun-Dried Tomatoes, Artichoke Hearts, Grated Parmesan, and Asiago Cheese. Choice of Julienne Grilled Chicken or Grilled Shrimp. Served with Assorted Breads.

### Mashed Potato Bar

Horseradish Mashed Potatoes, Mashed Sweet Potatoes and Roasted Herb Tomato Mashers with Shredded Cheddar Cheese, Bacon Bits, Sour Cream, Chives, Pecans, and Brown Sugar.

## RAW BAR

Oysters on the Half Shell (seasonal)

Jumbo Shrimp

Snow Crab Claws

King Crab Legs

*All served over ice with oyster crackers, lemon wedges, cocktail sauce, and horseradish.*

## HORS D'OEUVRES

Cocktail Swedish Meatballs

Cheddar Cheese Puffs

Bacon Wrapped Chestnuts

Mini Quiche

Cucumber Flat Bread

Spanikopitas

Tomato Feta Bruschetta

Vegetable Egg Rolls

Mini Quesadillas

Sausage Stuffed Mushrooms

Chicken or Beef Satay

Bacon Wrapped Scallops

Rumaki

Jumbo Shrimp Cocktail

Crab Stuffed Mushrooms

Mini Beef Wellington

Coconut Shrimp

Smoked Salmon Canapes

Mini Crab Cakes

Tenderloin Baguettes

## **DINNER SALADS**

Romaine Wedge with Focaccia Croutons, Shaved Asiago, and Creamy Caesar Dressing

Spinach with Oranges, Grapefruit, Candied Walnuts, and Poppy Seed Dressing

Spring Mix in Radicchio Cup with Poached Pear and Passion Fruit Dressing

Hearts of Romaine, Kalamata Olives, Artichoke Hearts, Feta Cheese, and Balsamic Vinaigrette

Baby Field Greens, Caramelized Granny Smith Apples, Candied Pecans, Colby Cheddar Cheese, and Raspberry Vinaigrette

## **DINNER STARTERS**

Tomato Basil Soup

Tomato Bouillon with Wild Rice

Lobster Bisque

Jumbo Shrimp Cocktail with Creole Cocktail Sauce

## **DINNER ENTRÉES**

All Dinner Entrées are served with Choice of Above Salad, Seasonal Fresh Vegetables, and Appropriate Starch Accompaniment, Rolls and Butter, 100% Colombian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas.

**Champagne Chicken**

Pan-Seared Breast of Chicken Served with Champagne Cream Sauce.

**Chicken Marsala**

Grilled Breast of Chicken Served in a Rich Marsala Wine Sauce.

**Stuffed Pork Loin**

with Kentucky Cornbread, Cranberries, and Granny Smith Apples in a Rosemary Demi

**Herb Marinated Lamb Chops**

Grilled Lamb Chops Served in a Port Wine Sauce.

**Tenderloin of Beef**

Sliced Roasted Tenderloin served with a Shiitake Mushroom and Port Wine Sauce.

**Grilled Filet Mignon**

Served with a Mushroom Ragout and Onion Haystack.

**Grilled Salmon**

Served with a Brown Sugar and KY Bourbon Glaze.

**Crusted Halibut**

Oven-Fried Buttermilk Halibut served with a Creamy Lemon Butter Sauce.

## **VEGETARIAN ENTREES**

### **Vegetarian Napoleon**

Layers of Roasted Eggplant, Zucchini, Summer Squash, Bell Pepper, Grilled Portabello, Spinach and Roasted Garlic Polenta. Served with Roasted Tomato Orzo and Drizzled with Boursin Cream.

### **Strudel with Two Marinara Sauces**

Oven Roasted and Balsamic Glazed Artichoke Hearts, Eggplant, Wild Mushrooms, and Red Bell Pepper mixed with Baby Spinach and rolled in a Crispy Phyllo Dough. Served with Red Marinara Sauce and Garnished with a Golden Marinara Sauce.

### **Vegetarian Penne Pasta**

Grilled Seasonal Fresh Vegetables and Penne Pasta served in a Tomato Basil and Garlic Cream Sauce.

## **DUET ENTREES**

### **Petite Filet of Beef**

with Sauce aux Champignons and Sauteed Jumbo Shrimp with Garlic and Herb Butter.

### **Petite Filet Mignon and Almond Crusted Halibut**

with Beurre Blanc

### **Petite Filet of Beef and Breast of Chicken**

with Thyme Butter and Morel Cream Sauce.

### **Tournado of Beef and Grilled**

Salmon with Mushroom Ragout and Onion Haystack.

### **Pan Seared Chicken and Grilled Salmon**

with White Wine Tarragon Sauce.

### **Trio of Lamb Chops, Chicken Breast and Filet of Beef**

with Rosemary Sauce

## **DINNER BUFFETS**

### **The Italian Buffet**

Antipasto Display featuring: Marinated Buffalo Mozzarella, Grilled Vegetables, Cappicolla, Kalamata Olives, Cherry Peppers, and Prosciutto, Classic Caesar Salad, Veal Forestiere, Baked Cod with White Wine Lemon and Oregano, Cheese Ravioli with Tomato and Artichoke Sauce, Sausage, Peppers, and Onions, Roasted Seasonal Vegetables, Assorted Breads, and Assorted Italian Desserts.

### **Norse Buffet**

Kentucky Field Greens with Ranch Dressing and Italian Vinaigrette, Seasonal Fruit Salad with Yogurt Dressing, Grilled Chicken with Sun-Dried Tomatoes and Artichoke Hearts, Grilled Salmon with a Vermouth Reduction, Prime Rib of Beef with Au Jus and Horseradish Cream Sauce\*, Fresh Seasonal Vegetables, Golden Smashed Potatoes, and Assorted Cakes and Pastries.

### **River Bend Buffet**

Mesclun Field Mix with shredded Cheddar Cheese, Croutons, Tomatoes, Cucumber, Pecans, Ranch, and Italian Dressings, Grilled Salmon with Shallot Vinaigrette, Pan Seared Chicken Breast with Port Berry Sauce, Roasted Strip Loin of Beef with Shallot Au Jus and Horseradish Cream Sauce, Asparagus and Baby Carrots, Wild Rice Pilaf, and Assorted Gourmet Mini Desserts.

## “KENTUCKY PROUD” DESSERTS

We are proud to feature the delicious ‘Dessert Creations’ by Kentuckys’ own Avi Bear from nearby Cynthiana, Kentucky. All of these sweet sensations are baked locally and delivered Fresh and Ready to enjoy.

Sit Back, Relax, and Enjoy the fine ‘Cakes and Pastries’ provided by Avis’ Oven Art, Inc.

### Chocolate Decadence

Two Layers of Delicate Chocolate Genoise Cake filled with a Semi-Sweet Chocolate Ganache and covered in Dark Chocolate Ganache.

### Amaretto Truffle Cake

Three Layers of Almond Torte filled with Chocolate Amaretto Cream and coated with Dark Chocolate Ganache.

### Buckeye Truffle Cake

Two Layers of Flourless Chocolate Cake separated by Peanut Butter Buckeye Cream and Raspberry Preserves. Coated with Chocolate Ganache and finished with a Butter Cream Buckeye.

### Carrot Cake

Two Layers of deliciously Moist Carrot Cake filled with Nuts and Raisins, topped with Superb Cream Cheese Frosting.

### White Chocolate Cheesecake

White Chocolate Cheesecake is baked on top of a Thin Layer of Flourless Chocolate Cake. Covered in Chocolate Ganache and decorated with Chocolate Stickers.

### Tiramisu Cheesecake

Milk Chocolate Cheese is flavored with Tiramisu, topped with Chocolate Ganache and decorated with Chocolate Coffee Beans.

### Frangelico Cheesecake

Delicate Cheesecake with real Hazelnut Paste and Frangelico. Baked on to a Layer of Almond Cake and finished with a topping of Hazelnut Cream and Milk Chocolate Hazelnuts.

### New York Style Cheesecake

Weighs in at over six pounds. No need to describe this classic. It’s the best this side of the Hudson.

## “KENTUCKY PROUD” DESSERTS *Continued*

### Key Lime Pie

Our Key Lime Pie is the most authentic around. Key Lime Juice brought in from Key West, Florida and combined with Farm Fresh Eggs and Butter to create the Smooth Cream Filling that makes this Pie so great. The Key Lime Cream is nestled in a Graham Cracker Crust and finished with Real Whipped Cream. Simply Elegant!

### Caramel Crème Brulee

The Crème Brulee is Delicate Vanilla Cream Custard made from only the freshest ingredients. A Dollop of Raspberry Preserves on our Ginger Graham Crust creates the Shell for this Luscious Cream. Topped with a Heavenly Caramel Sauce.

### Lemon Raspberry Pie

For the Fruit Fanatic, the Ginger Graham Crust is coated with a Layer of Seedless Red Raspberry Preserves and filled to the Rim with Cool Lemon Cream. Topped with Whipped Cream, this Pie is a Real Sweet Tart.

### Chocolate Pie

An All Time Favorite, we dress ours up in a Chocolate Lined Oreo Cookie Crust and fill it with Old Fashioned Chocolate Cream that is Thick and Rich. Whipped Cream tops the Pie along with a Decorative Drizzling of Real Dark Chocolate.

### Chocolate Volcano

A Rich Super Moist Devils Food Cake Center filled and topped with Chocolate Ganache.

### Lemon-Raspberry Snow Cap

This is a Summer Favorite! We start with our very Light, Super Moist Lemon Cake and fill the Center half with Black Raspberry Preserves and Half with Key Lime Cream. Capped off with a Smooth White Fondant.

### Kentucky Bourbon Volcano

Yellow Cake Center filled and covered with a Bourbon Caramel.

### Red Velvet Volcano

Red Velvet Cake Center filled with Dark Chocolate Ganache and covered with White Chocolate Ganache.

## **REFRESHMENT ITEMS**

### **BEVERAGES**

Assorted Soft Drinks

Bottled Waters

Assorted Individual Juices

Lemonade, Iced Tea, or Fruit Punch

100% Colombian Coffee, Decaffeinated Coffee

Assorted Herbal Teas

### **DRY SNACKS**

Potato Chips

Popcorn or Pretzels

Fancy Mixed Nuts

Honey Roasted Peanuts

Assorted Cookies

Chocolate Chip Brownies

Granola Bars, Snickers Bars, M&M's, Reese's Cups

Warm Jumbo Pretzels with Nacho Cheese & Mustard

### **THEMED BREAKS**

**Pick Me Up**

Sliced Fresh Fruit and Berries, Granola Bars, and Assorted Pastries.

**7th Inning Stretch**

Soft Pretzels with Cheese & Mustard, Cracker Jacks, Roasted Peanuts, and Popcorn.

Served with Lemonade.

**At The Movies**

Goobers and Raisinets, M&M's, Popcorn, and Assorted Sodas.

**Small World**

Twinkies, Ho-Ho's, Cupcakes, Assorted Cookies and Brownies, with Assorted Sodas and Bottled Waters.

**Power Boost**

Assorted Power Bars, Granola Bars, Fresh Whole Fruits, Bottled Waters, and Energy Drinks.

**Fiesta Break**

Spicy Chicken and Cheese Quesadillas, Tortilla Chips with Salsa, Guacamole, Sour Cream, and Chile Con Queso.

## BEVERAGE SERVICE

### SPONSORED HOURLY RECEPTIONS

	Name Brands	Premium Brands
1 Hours	\$10.00	\$11.00
2 Hours	\$15.00	\$17.00
3 Hours	\$21.00	\$24.00
4 Hours	\$27.00	\$30.00

*The sponsored Hourly Reception must be accompanied by a planned meal.*

### CONSUMPTION BAR RECEPTIONS

#### Name Brands

Jim Beam  
Jack Daniels  
Bacardi Rum  
Beefeaters Gin  
Smirnoff Vodka  
Dewars Scotch  
Canadian Club  
Cuervo Gold

#### Premium Brand

Makers Mark  
Buffalo Trace  
Captain Morgans Rum  
Tanqueray  
Ketel One  
Chivas  
Crown Royal  
1800 Gold

Domestic Beer  
Imported Beer

Bottled Waters  
Fruit Juices  
Soft Drinks

### CASH BAR

Name Brands  
Premium Brands  
House Wine by the Glass  
Premium Wine by the Glass

Domestic Beer  
Imported Beer  
Bottled Water  
Bottled Juices



## **BANQUET WINES**

### **WHITE WINES**

from California unless noted

Smoking Loon Chardonnay  
R. Mondavi Private Selection Chardonnay  
Meridian Chardonnay  
Concha Y Toro Casillero Chardonnay (Chile)  
Chateau St. Michelle Chardonnay (Washington)  
Liberty School Chardonnay  
Toasted Head Chardonnay  
Greg Norman Chardonnay (Australia)  
Sebastiani Chardonnay  
Rodney Strong Chardonnay  
Clos du Bois Chardonnay  
Napa Cellars Chardonnay  
Chalk Hill Chardonnay  
Schmitt Sohne Reisling (Germany)  
Folie A Deux Menage-a-trois  
Domaine St. Michelle Brut Champagne (Washington)

### **RED WINES**

from California unless noted

R. Mondavi Private Selection Merlot  
Toasted Head Merlot  
Clos du Bois Merlot  
Napa Cellars Merlot  
Smoking Loon Cabernet  
Concha Y Toro Casillero Cabernet (Chile)  
Liberty School Cabernet  
Chateau St. Michelle Cabernet (Washington)  
Rodney Strong Cabernet  
Meridian Pinot Noir  
Sebastini Pinot Noir  
Folie A Deau Menage-a-trois  
Greg Norman Shiraz (Australia)  
Berringers White Zinfandel

## **“KENTUCKY PROUD” VINTED WINES**

We are Proud to Feature the Savory “Wine Designs” of StoneBrook Winery, located in Historic Camp Springs, Kentucky in a 115 Year Old Renovated Farm House.

These Grapes are Nurtured and Harvested in the Rolling Hills of Northern Kentucky. They are processed with care under the Watchful Eyes of “Vinters”, Dennis and Bonnie Walter. Their Creations Boast some Award Winning Wines.

Sit Back, Relax, and Enjoy the Nectars of StoneBrook Winery.

### **DRY WINES**

#### **Cabernet Sauvignon**

A Dry Full Body Wine. Tantalizes you with an Oak Aroma and Hints of Black Cherry. This Wine is a Wonderful Addition to any Steak Dinner.

#### **Chambourcin**

A Dry Medium Red Wine. Resembles a Boujelous Novu with an Essence of a Fruit Bouquet.

#### **Chardonnay**

A Dry White Wine Vinted in a Traditional Chardonnay Style.

### **SEMI-DRY WINES**

#### **Domaine Reserve \***

A Dry White Wine Vinted with a Complex variety of Cayuga White Grapes. Similar to a Lightly Balanced Pinot Grigio with a Warm Aroma that begins with Fresh Bananas and finishes with a Smooth Blend of Pineapple and Citrus.

#### **Estate Reserve**

A White Wine Vinted with our Award Winning Vidal Blanc Grapes. With a Fresh Aroma of Pears finishing Smooth with a Hint of Oak.

## **SWEET WINES**

### **Sunset Blanc \***

This Sunset is a Sweet Sophisticated Blush Blended with our Finest Grapes.

### **Vidal Blanc \***

Enjoy StoneBrook's First Handcrafted Estate Wine. Vidal Blanc is a White Wine Light and Fruity. Hints of Citrus and Pears will tempt you. It is an Excellent Choice.

## **FRUIT WINES**

These Fruit Wines are Well Balanced and Smooth to the Palate. Enjoy these Wines made with 100% Fruit Chilled or at Room Temperature with your Favorite Hors D'Oeuvres.

Blackberry \*

Elderberry \*

Pear

Raspberry \*

Blueberry \*

Honey Meade

Peach

Strawberry \*

Cranberry \*

Pomegranate

*\*Denotes award winning wines*

