

Sullivan University System
Department of Food and Beverage Services

Julep's Catering



Menu Guide

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Juleps Catering is a full-service professional catering company as well as the event planner for Sullivan University System meetings, events and festivals. With each event we strive to achieve a memorable dining experience for our guests. Each menu is designed with the host's particular needs in mind. No two events are alike - our clients will not see their menus repeated all over town.

Julep's has great flexibility in executing specialty events. The past 4 years Julep's has catered the Governor's Derby Train with visiting dignitaries from all over the world getting a taste of Kentucky and southern hospitality. Events on the water range from private yachts to the Belle of Louisville. The most personal event is one that you provide in your home. This requires a very special touch so that the food experience is both very high quality and entertaining. The Sullivan University Campus has private event space with capacity for 50, 70, and 200. Julep's partners with Farmington, located directly behind Sullivan University, to accommodate 200 or more guests.

Juleps Catering strives to take the "Art of Entertaining" to a pinnacle of taste, creativity and value. Be it a casual dinner, a boardroom luncheon or the most special wedding event, Juleps Catering will strive to exceed your expectations. Large or small, casually elegant or formally served, you will experience our best effort, every time. We love to customize the event to reflect your personal style.

Please call us today to discuss your special event needs. The office staff at Juleps Catering will be glad to discuss your ideas and then design a menu and help you create a magical event for all of your guests to remember.

Juleps Catering General Guidelines

The following procedures have been established to ensure that you are provided with the best possible service. Please contact Juleps Catering to answer any questions.

1. We request all orders be placed as far in advance as possible, but no less than 10 days prior to the function. We will try to accommodate late bookings but will add a 15% expediting fee to the final bill.
2. Prices in this guide do not reflect service/room charge, labor and sales tax or gratuity. These charges will be added to the food and beverage final bill.
3. Disposable paper goods will be provided for drop off service.
4. Linen and china service is available.
5. A final guest count is required 3 business days in advance of the catered event. This is the number for which we prepare and charge.
6. A 30% deposit is required when an order is booked. This deposit will be refunded if the event is cancelled more than 30 days prior to the scheduled date. The balance is due the day of the event.
7. Cancellations made with less than 72 hours notice will be charged the entire fee.
8. Check, cash or major credit card may be used to make payment. Payment is due in full upon receipt of invoice.
9. Special dietary requirements must be made upon booking to ensure those needs are met.
10. Fresh floral arrangements, chocolates, customized gifts, and theme settings are available to enhance your experience.
11. In order to ensure the food safety of all our customers, it is the policy of Julep's Catering that no leftovers be removed from the premises.
12. We offer a complete selection of beverages to compliment your function. Please note that the Kentucky State Liquor Board regulates alcoholic beverage sales and service. It is our policy that no liquor, wine or beer be brought into or removed from a catered event.

Canapés - Priced per 50 pieces

Tenderloin- horseradish & toasted garlic crouton	\$100.00
Cucumber with shrimp and dill cream	\$50.00
Bruschetta	\$45.00
White cheddar, bacon & caramelized onion tartletts	\$65.00
Tea sandwiches (neat)	\$50.00
Pulled pork & pickled cabbage on sourdough roll	\$75.00
Shrimp cocktail with spicy sauce	\$160.00
Curried vegetable mélange with yogurt dill sauce on rye bread	\$65.00
Caviar with spinach pesto on potato bilini	\$65.00
Marinated roasted vegetables	\$80.00
Smoked salmon & crème fraiche on grilled sourdough bread ...	\$75.00
Melon canapés with prosciutto & mint infused mascarpone cheese ...	\$65.00
Marinated roasted vegetables	\$80.00
Benedictine, country ham, roasted tomatoes & balsamic reduction	\$75.00
Herbed goat cheese & spicy tomato ragout on rye bread	\$80.00
Marinated roasted vegetables	\$80.00
Flaked salmon and pineapple salsa on crostini	\$85.00
Dilled crab and lemon zest on sourdough bread	\$75.00
Tomato, fresh mozzarella and basil aioli on sourdough bread ..	\$75.00



Hot Appetizers - Priced per 50 Pieces

Bacon Wrapped Apricot.....	\$75.00
Artichoke Parmesan Bruschetta	\$65.00
Julep's crab cakes with spicy remoulade	\$95.00
Crab parmesan canapes	\$65.00
Mini hot browns	\$75.00
Meatballs (Swedish or BBQ)	\$50.00
Goat Cheese and Roasted Pepper Crostini	\$75.00
Rumaki	\$75.00
Bacon-wrapped scallops	\$85.00
Chicken skewer with Thai sauce	\$85.00
Dilled cheese puffs	\$50.00
Smoked chicken quesadillas	\$75.00
Mini beef wellington with port wine reduction	\$95.00
Spicy buffalo wings	\$50.00
Mushroom caps filled with crab meat	\$75.00
Crab & Artichoke with Garlic Pita Wedges	\$65.00
Shrimp & grits with roasted tomato vinaigrette in phyllo cup	\$85.00
Mini reuben	\$65.00
Smoked salmon with curry & fennel in phyllo shell	\$75.00
Sweet chili glazed shrimp skewers	\$90.00
Wild mushrooms, olives & roasted red peppers on grilled polenta	\$80.00
Walnut, arugula & bleu cheese mousse in puff bouche	\$80.00
Caramelized apple & onion puff pastry with spiced bourbon sauce	\$65.00
Gazpacho and crab martini	\$80.00
Asparagus, pea and chive risotto in phyllo shell.....	\$65.00
Beef brochettes with bleu cheese rosemary sauce	\$90.00
Grilled beef and fire roasted tomato jam on potato raft	\$80.00
Chorizo and goat cheese empanadas with cilantro jalapeno sauce	\$80.00

Cold Displays For groups of 50 or more

Atlantic Salmon Display	\$5.50 pp
Traditional garnish and dill-caper veloute sauce	
Smoked Salmon Display	\$4.00 pp
Garden Vegetable Display	\$3.00 pp
Served with fresh herb dip	
Miniature Dessert Display	\$4.50 pp
An assortment of freshly baked pastries	
International Cheese Display	\$5.00 pp
Presented with crackers and grapes. Hard and soft cheeses	
Mashed Potato Shots	\$8.95pp
Mashed potatoes with shallots and Kentucky spoonfish caviar served in Martini glasses	

Cold Trays

Deli Tray	\$3.25 pp
Ham, turkey, roast beef, assorted cheeses, assorted breads. lettuce, tomato, onion, pickles and condiments.	
Crudités	\$2.25 pp
Fresh seasonal vegetables arranged in an attractive display	
Kentucky Cheese Tray	\$3.25 pp
Blue Grass cheese selection, cubed and served with crackers	
International Cheese Tray	\$4.00 pp
International cheese selection served with assortment of crackers	
Seasonal Fruit	2.75 pp
Sliced melons arranged with fresh berries.	
Baked Brie en Croute	\$85.00
(Serves 25-35) Savory Brie stuffed with Prosciutto Ham, chiffonade of basil, and Kalamata olives.	
Sweet Brie (Serves 25-35)	\$85.00
Stuffed with diced dried apricots and blanched almonds.	
Smoked Salmon (Serves 35-45)	\$95.00
Minced red onion, chopped egg, capers and cocktail breads	

Carving Stations

Roast Prime Rib of Beef	Serves 20-25	\$5.00 /person
Honey Glazed Ham	Serves 30-35	\$5.00 /person
Roasted Breast of Turkey	Serves 30-35	\$5.00 /person
Baron of Beef	Serves 45-50	\$175.00
Steamship Round	Serves 200.....	\$550.00

Served with rolls and condiments

Carving Fee: \$45.00

Min- 30 people



Julep's Quick Breakfasts

Healthy Breakfast \$6.95pp
 Yogurt, Bran Muffins,
 Assorted Juices, Coffee and Tea Service

Continental \$5.95pp
 Muffins, Pastries,
 Assorted Juices, Coffee and Tea Service

International \$7.95pp
 Breakfast Breads, Croissants, Pastries, Seasonal Fruit,
 Assorted Juices, Coffee and Tea Service

Standard Breakfast \$10.95pp
 Breakfast breads, eggs, bacon or sausage, grits or hash browns,
 seasonal fruit, assorted Juices, Coffee and Tea Service

A la Carte (Per Item)

Bagels & Cream Cheese	\$2.50
Flavored Breads	\$2.50
Muffins	\$2.00
Danish	\$2.00
Coffee Cake	\$2.75
Special Pastry	\$2.75
Fruit Tray	\$2.75
Fruit Bowl	\$2.75

Breakfast / Brunch

Brunch #1 \$16.95pp

- Sliced Fruit
- Breakfast Breads
- Garden and Caesar Salads
- Scrambled Eggs
- Bacon or Sausage
- Baked Chicken
- Vegetables de Jour
- Roasted Potatoes
- Assorted Buffet Desserts
- Coffee, Juices & Iced Tea

Brunch #3 \$15.95 pp

- Fruit Salad
- Garden Salad, Potato Salad
- Sausage & Bacon and Grits
- Fried Chicken
- Whipped Potatoes with Pepper Mill Gravy
- Scrambled Cheese Eggs
- Vegetable de Jour
- Skillet Potatoes
- Assorted Buffet Desserts
- Coffee, Juices & Iced Tea

Brunch #2 \$17.95pp

- Sliced Fruit with
- Granola and Yogurt Dip
- Garden Salad, Caesar Salad
- Bagels with three flavors of Cream Cheese
- Quiche: Spinach or Tomato
- Roast Beef au Jus
- Whipped Potatoes
- Vegetables de Jour
- Assorted Buffet Desserts
- Coffee, Juices & Iced Tea

Brunch #4 \$18.95 pp

- Sliced Fruit
- Pastries and Muffins
- Eggs Benedict
- Sausage Baked with Cinnamon Apples
- Roasted Pork Loin
- Potatoes O'Brien
- Vegetables de Jour
- Assorted Buffet Desserts
- Coffee, Bottled Juices & Iced Tea

Lunch Salads

Fresh Garden Salad	\$5.95
Fresh greens with tomato, cucumber, radish, and green onions With choice of dressing	
Caesar Salad	\$5.95
Fresh crisp Romaine lettuce with croutons & Parmesan Cheese	
Stuffed Tomato	\$6.95
Your choice of Tuna or Grilled Chicken Salad Served with crackers and seasonal fresh fruit	
Sea Scallops Salad	\$12.95
Large seared scallops served on a bed of pineapple and bibb lettuce with tropical fruit salsa	
Spinach Salad	\$8.95
Served with crumbled bacon, hard-boiled egg, minced red onion, apples, walnuts and a warm bacon dressing	
Chicken Caesar Salad	\$10.95
Romaine mixed with Parmesan cheese, garlic croutons and grilled chicken strips	
Northwestern Salmon Salad	\$12.95
Romaine topped with pan-seared salmon, red onions and cucumbers	

Box Lunches

Build Your Own Box Lunch \$7.50 (Minimum order – 10)

Choice of Breads- Rye, Wheat, White, Kaiser Roll, Hoagie Roll
Choice of Meats- Roast Beef, Baked Ham, Smoked Turkey, Tuna or Chicken Salad
Choice of Cheeses- Swiss, Cheddar, Provolone, Jack, Munster
Choice of Salads- Pasta, Baked Potato, Coleslaw, Country Potato, Fruit Cup,
Choice of Dessert's- Brownie, Cookie, Lemon Bar, Granola Bar

Sandwiches (Minimum order – 10)

Pulled BBQ Pork	\$10.95
Served with Corn pudding and baked beans	
Club Sandwich	\$8.00
Turkey, ham and bacon with red pepper aioli. Chips or pasta salad	
Santa Fe Sandwich	\$8.00
Turkey, peppers, Jack cheese and onions on a kaiser Roll. Salad and dessert.	
Julep's Hot Brown	\$9.00
Turkey, ham and bacon, spinach and mornay sauce on buttermilk Biscuits. Salad and dessert.	

Sandwiches (Continued)
(Minimum order – 10)

Julep's Burger Burger with Colby Cheese served on an onion walnut bun Salad and dessert.	\$8.00
Julep's Spicy Club Classic club sandwich with Chefs spicy garlic aioli. Salad and dessert.	\$9.00
Smoked Turkey Baquette With lemon pepper aioli, bacon, lettuce, tomato & pickle. Salad and dessert.	\$9.00
Sliced Roast Beef With crumbled bleu cheese and caramelized onions on Kaiser roll. Salad and dessert.	\$9.00
Black Forest Ham and Swiss With field greens, diced tomatoes & herb pesto sauce in a spinach tortilla. Salad and dessert.	\$9.00
Marinated Portabella Mushroom Sandwich With red and green bell peppers, artichoke hearts, sundried tomatoes and provolone cheese on focaccia bread. Salad and dessert.	\$9.00
Red Bell Pepper Hummus Sandwich Garnished with bean sprouts, tomatoes and lettuce served on whole wheat bread. Salad and dessert.	\$9.00

Julep's Specialty Side Salads

American Field Greens With dried cranberries, bourbon sugared pecans with a wild berry vinaigrette.	\$2.50 pp
Beefsteak Tomato and Fresh Mozzarella Salad Garnished with bean sprouts, tomatoes and lettuce served on whole wheat bread.	\$3.00 pp
Spinach Salad With toasted pine nuts, port plumped raisins and lemon thyme vinaigretts	\$2.50 pp
Greek Salad With dried cranberries, bourbon sugared pecans with a wild berry vinaigrette.	\$3.00 pp
Traditional Caesar Salad Served with garlic croutons, shredded parmesan cheese and classic Caesar dressing.	\$2.50 pp
Chopped Salad With tomato, cucumber, shredded cheddar and chopped bacon.	\$2.50 pp

Dressings

Ranch, Italian, Bleu cheese, Balsamic vinaigrette

Entrée Salads

Club Salad	\$9.95 pp
With sliced ham, turkey, cheddar and Swiss cheeses on fresh field greens.	
Cobb Salad	\$10.95 pp
With bleu cheese crumbles, bacon, eggs, artichoke hearts, olives and tomatoes.	
Asian Chicken Soba Noodle Salad	\$10.95 pp
With marinated chicken, water chestnuts, chopped green onions, carrots, red peppers and snow peas with hoisin cilantro dressing.	
Black and Bleu Sirloin Salad	\$12.95 pp
Grilled sirloin, crumbled bleu cheese, tomato on romaine lettuce	

Dressings - Ranch, Italian, Bleu cheese, Balsamic vinaigrette

Executive Lunches

Lunches include choice of Soup or Salad, Vegetable, Rolls, Coffee and Ice Tea Service

Soups

Seafood Chowder, Navy Bean with Ham, Tomato and Roasted Garlic

House Salads

(Choose from Juleps Side Salads – previous page)

Portobello Mushroom Strudel	\$11.95
Mushroom strudel with sundried tomato cream.	
Chicken Roulade	\$12.95
Chicken breast with country ham and jack cheese. served with garlic mashed potatoes.	
Atlantic Salmon	\$14.95
Grilled salmon topped with a honey mustard sauce Served with seasoned rice	
Carved Prime Rib	\$18.95
8-oz. slab of hand-carved Prime Rib served with Horseradish sauce and roasted potatoes.	
Seafood and Shitake Pasta	\$10.95
Includes garlic, shallots, and artichokes Served with sundried tomato cream sauce.	
Grilled Chicken	\$10.95
Grilled chicken and caramelized onion sauce Kentucky potatoes.	
Crusted Catfish with Dill Sauce	\$13.95
Fresh farm-raised catfish topped with a layer of fresh russet potatoes chips. Finished with a light dill butter sauce	

Julep's Dinners

Dinners include choice of Soup or Salad (listed at end of Julep's Dinner section),
Vegetable de Jour, Rolls, Coffee and Ice Tea Service

Beef

- Prime Rib** \$19.95
Hand carved 10-oz aged beef au Jus Served with rosemary
new potatoes & seasonal vegetables
- Tenderloin of Beef** \$26.95
Perfectly seasoned filet with roasted garlic potato potatoes
and bourbon infused demi-glace & seasonal vegetables
- Kentucky Beef Filet** \$34.95
With lump crab, asparagus and red pepper infused
demi-glace and red potatoes & seasonal vegetables
- Steak Chimichurri** \$22.95
With roasted corn salsa and lemon mint couscous & seasonal vegetables
- Beef Roulade** \$28.95
Stuffed with spinach and sun dried tomato pesto
served with fettuccine pomodoro & seasonal vegetables

Chicken

- Chicken Chardonnay** \$15.95
Sautéed breast of chicken with red peppers and spinach, served with a
Chardonnay cream sauce potatoes & seasonal vegetables
- Bourbon & Apricot Chicken** \$17.95
Glazed chicken breast with tobacco onions, roasted garlic puree
& seasonal vegetables
- Chicken Rouldade** \$15.95
Stuffed with country ham, roma tomatoes, swiss cheese and
Dijon cream sauce. Served with wild rice pilaf & seasonal vegetables
- Chicken Piccata** \$15.95
With lemon caper sauce and orzo pasta & seasonal vegetables
& seasonal vegetables
- Buttermilk Fried Chicken** \$15.95
Served with green chili grits & seasonal vegetables
- Chicken Salad** \$11.95
With tarragon vinaigrette served in pineapple boat with
chilled asparagus

Seafood

- Grilled Sesame Salmon** \$18.95
Salmon steak grilled with sesame rub, light ginger sauce and fried rice & seasonal vegetables
- Julep's Crab Cakes** \$15.95
With champagne cream sauce, leek-carrot slaw and seasonal vegetables
- Seared Snapper** \$22.95
Creole seasoned snapper with apple-lemon baste
White-cheddar grit cake and asparagus spears
- Kentucky Trout** \$18.95
Lightly seasoned roasted filet of trout atop braised greens and artichoke cream sauce. Served with rice & seasonal vegetables
- Shrimp & Grits** \$18.95
Seared shrimp with tomato ragout served over parmesan grits and seasonal vegetables

Pork

- Grilled Pork Chop** \$19.95
With apricot & Orange essence, white cheddar grits & seasonable vegetables
- Roasted Pork Tenderloin** \$17.95
With Dijon cream sauce, wild rice pilaf & seasonal vegetables
- Stuffed Pork Loin** \$22.95
Brown sugar & molasses glazed pork loin with cornbread & Andouille sausage stuffing. Served with roasted garlic mashed potatoes

Vegetarian

- Portobello Mushroom Strudel** \$16.95
Mushroom strudel with sundried tomato cream and rice pilaf & seasonal vegetables
- Roasted Vegetable Napoleon** \$16.95
Layers of squash, eggplant and peppers, borsin & asiago cheese, balsamin reduction. Served with wild rice pilaf.
- Vegetable Wellington** \$15.95
With zucchini, yellow squash, roasted peppers and spinach pesto finished with cucumber mint sauce, goat cheese risotto & seasonal vegetables

Adventurous

Honey-Lavender Glazed Lamb \$28.95
Frenched Rack of Lamb marinated and roasted, served with
mustard greens and a creamy white bean ragout & seasonal vegetables

Venison Osso Buco..... 28.95
Braised venison shank with port reduction, roasted fingerling
potatoes and seasonal vegetables

Buffalo Filet \$30.95
Grilled with béarnaise sauce, roasted potatoes and seasonal vegetables

Soups

Minestrone - Grilled Chicken Noodle
Vegetable - Fish and Corn Chowder
Tomato and Garlic

Cuban Black Bean - Navy Bean with Ham
Chicken and Rice

Salads

Garden Salad - Classic Caesar Salad
Spinach Salad

Bibb and Brie Salad (add \$3)



Themed Events

Mexican Cantina \$17.95pp

Southwestern Vegetable Salad
Black Bean and Corn Salad

Choice of Two

Chicken Fajita
Mexican Style Shredded Beef
Chicken Enchilada
Beef Tamales
Tostadas
Red Rice, Black Beans and Salsa
Flour Tortillas, Tortilla Chips
Dessert: Chef's Selection

Italian Bistro \$18.95pp

Caesar Salad,
Antipasto Salad, Pasta Salad

Choice of Two

Baked Vegetable or Meat Lasagna
Chicken Marsala
Fettuccini with Marinara Sauce
Baked Ziti
Sausage and Peppers
Vegetable Provencal, Penne Alfredo
Garlic Bread
Coffee and Tea service
Tiramisu or Cannoli

The BBQ Buffet \$21.50

Baby Back Ribs
BBQ Chicken Quarters
Corn on the Cob
Baked Southwest Beans
Potato Salad, Coleslaw
Seasonal Cobbler with Vanilla Ice Cream

Orient Express \$19.95

Tossed Salad with Honey Vinaigrette
Sesame Noodle Salad, Spring Rolls

Choice of Two

Thai Chicken with Peanut Sauce
Beef and Broccoli
Cashew Chicken
Shrimp Fried Rice
Steamed Rice and Fried Rice,
Stir Fried Vegetables
Fortune Cookies or Almond Cookies

Mardi Gras \$21.95

Garden Salad, Creamy Cole Slaw

Choice of Two

Seafood Stuffed Zucchini with Fruits
Chicken Cajun style
Grilled Duck Breast with Sweet Potato
Eggplant Gravy
Seafood Gumbo & andoullie.sausage
Dirty Rice, Red Beans
Rice Pudding or Bread Pudding

The Cookout \$15.95

Ground Chuck Burgers, Hot Dogs,
BBQ Chicken Breast, Corn on the Cob,
Baked Beans, Potato Salad, Coleslaw,
Assorted Cookies and Brownies

.....Other Choices

Grilled Chicken and Chardonnay Sauce
London broil with Bordelaise Sauce
Grilled Teriyaki Chicken Breast
Herbed Pork Loin with apple bourbon sauce
Grilled Salmon with Honey
Dijon Glaze

Julep's Desserts

Candy

Bourbon Ball	\$ 1.25 each
Chocolate Caramel	\$ 1.50 each
Turtle	\$ 1.00 each
Assorted Truffles	\$ 1.00 each
Swiss Nugget	\$.75 each
Chocolate Cherry	\$.75 each
Mousse Cup	\$ 1.25 each
Peanut Butter Cup	\$ 1.50 each
Kings Crown	\$ 1.50 each

Cookies

Chocolate Turtle	\$.50 each
Florentine	\$ 1.00 each
Lavender	\$.50 each
Mexican Wedding	\$.50 each
Almond Horn	\$ 1.25 each
Chocolate Biscotti	\$ 1.10 each
Kolachi	\$.75 each
Chocolate Chip	\$.75 each
Oatmeal Raisin	\$.75 each

Pastries

Baklava	\$ 1.00 each
Orange Sole	\$ 1.25 each
Brownie	\$ 1.50 each
Turtle Brownie	\$ 1.75 each
Eclair	\$ 1.50 each
Mini Cheesecake	\$ 1.89 each

Pastries (Continued)

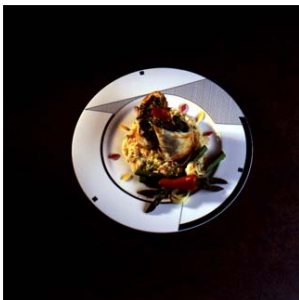
Japonaise	\$ 1.75 each
Chocolate Orange Square	\$ 2.25 each
Petit Fours	\$ 2.00 each
Cannoli	\$ 2.25 each
Mini Lemon Cream	\$ 2.00 each
Mocha Roulade	\$ 2.25 each
Strawberry Roulade	\$ 2.25 each
Pumpkin Roulade	\$ 1.75 each
Banana Pudding	\$ 1.50 each
Commonwealth Tartlet	\$ 1.75 each
Crème Brulee	\$ 2.00 each
Mini Cupcakes	\$ 1.25 each
Mocha Mousse	\$ 2.25 each

Cakes

Chocolate Mousse Cake (Serves 12 - 16)	\$ 27.00 each
Vanilla Cheesecake (Serves 12 - 16)	\$ 24.00 each
Italian Crème Cake (Serves 12 - 16)	\$ 27.00 each
Turtle Cheesecake (Serves 12 - 16)	\$ 27.00 each
Raspberry Cheesecake Cake (Serves 12 - 16)	\$ 26.00 each
Linzer Tort (Serves 8 - 10)	\$ 27.00 each
Black Forest (Serves 12 - 16)	\$ 27.00 each
Carrot Cake (Serves 12 - 16)	\$ 27.00 each

Food Stations
(Minimum of 20 people)

- Sundae Bar** \$5.95 pp
Vanilla and chocolate ice cream. Chocolate, caramel and butterscotch sauce, nuts and fresh whipped cream.
- Nacho Bar** \$4.95 pp
Salsa, sour cream, shredded cheese, tomatoes and lettuce, black beans.
Chicken or shredded beef may be added for an additional fee
- Snack Break** \$3.95 pp
Popcorn, Cracker Jacks, whole fresh fruit, assorted soft drinks, and coffee
- High Energy Break** \$4.95 pp
Assorted Energy Bars, Snickers, Three Musketeers, Hershey and Butterfinger candy bars.
Assorted soft drinks and Coffee
- Classic Cookie Break** \$3.95 pp
Chocolate Chip, Peanut Butter, Oatmeal, White Chocolate and Macadamia Nut cookies, and assorted soft drinks
- Ice Cream Break** \$6.95 pp
Assorted Ice Cream bars, Frozen Yogurt bars, Sundae Cups, Rootbeer, assorted soft drinks and coffee
- Crudités** \$2.25 pp
Fresh seasonal vegetables arranged in an attractive display with dip
- Cheese tray** \$3.25 pp
Domestic cheese selection, cubed and served with crackers.
- Fruit Tray** \$2.75 pp
Sliced melons arranged with seasonal berries.
- Relish Tray** \$1.75 pp
Fresh house pickles chips and spears, green and black olives, corn.



Beverage Service

Coffee Break \$5.95 pp

Fresh brewed Coffee
Assorted Teas
Assorted Soft Drinks
Mineral Water

Beverages

Coffee: Regular and Decaf \$12.00
Pot (Serves 8-10 cups)
Specialty Coffee Pot (Serves 8-10 cups) \$14.00
Can Soda \$2.00
2-Liter Soft Drinks \$ 6.50
Bottled Juice \$ 2.00
Carafe of Juice \$ 3.75
Bottled Water \$ 2.00
Milk \$ 2.00
Fruit Punch \$8.00 gallon
Ice Cream Punch\$14.00 gallon
Champagne Punch\$40.00 gallon
Gallon serves 20, 6oz cups

Juice Service

Orange, Grapefruit or Cranberry Juice
Gallon \$18.00
Carafe \$3.75

Mineral Water & Mixers

Bottle \$2.00

Alcohol Beverage Options

Wine

Chardonnay or Merlot - 750 ml \$15.00
White Zinfandel - 1.5 ltr \$26.00
Cabernet, Chardonnay – 1.5 ltr \$26.00

Beer

Domestic: Budweiser and Bud Lite
Bottle \$2.75

Imported: Heineken and Amstel Light
Bottle \$3.50

Keg

(Domestic) \$175.00

Reception Bar

<u>Cash Bar Per Drink</u>			<u>Host Bar Per Drink</u>		
	<u>House</u>	<u>Premium</u>		<u>House</u>	<u>Premium</u>
Red Wine	\$4.25	Mkt	Red Wine	\$3.75	\$4.25
White Wine	\$4.25	Mkt	White Wine	\$3.75	\$4.25
White Zinfandel	\$4.25	Mkt	White Zinfandel	\$3.75	\$4.25
Well Drinks	\$4.25	--	Well Drinks	\$3.75	--
Call Drinks	\$4.75	--	Call Drinks	\$4.25	--

- Korbel Brut Champagne (\$29.00 per bottle)
- House Red Wine 1.5 ltrs (\$26.00 per bottle)
- House White Wine 1.5 ltrs (\$26.00 per bottle)
- Keg of Domestic beer (\$175.00)

Cash & Host Bars

For Cash or Host Bars, the bartenders are furnished at no charge if bar sales exceed \$175.00 per bartender. However, if sales are less there will be a charge of \$20.00 per hour per bartender, including set up and break down. These are guidelines for bar cost. Each event will be priced according to brands and event duration.

Choice Bar

- Gin - McCormick
- Vodka - McCormick
- Scotch - Ushers
- Blend - Seagrams 7
- Rum - McCormick
- Bourbon - early Times

Premium Bar

- Bourbon - Early Times
- Bourbon - Woodford reserve
- Gin - Tanqueray
- Vodka - Finlandia
- Scotch - Chivas
- Blend - Crown Royal
- Rum - Bacardi



Children Themed Events

Minimum of 10 Kids (Price is per person)

Children must be under appropriate adult supervision. All theme parties choose from the Children's Menu. Allow two to three hours, depending on the party. All adults are required to select from a separate menu at an additional cost.

Theme Parties

Tea Party Age 6-12 \$20.95

- Story Teller
- Lunch or Dinner
- Decorate your own Cupcake. Served with Warm Tea

Never-Neverland Age 8-12 \$20.95

- Disney Movie
- Lunch or Dinner
- Crafts or Guest Visitor

Pirate Treasure Party Age 5-10..... \$27.95

- Treasure Hunt
- Lunch or Dinner
- Crafts or Guest Visitor

Nutcracker Party Age 9-13 \$20.95

- Demo Dancing
- Lunch or Dinner
- Crafts or Guest Visitor

Future Chefs Cooking Party Age 10-15 \$29.95

A hands-on cooking party presented by one of our expert Chefs involving the group. Each attendee will wear a child chef hat and apron, and a group photo will be taken. The class will eat what they have created. Hats and aprons may be purchased at the end of the event.

Children's Menu

Child 12 and Under \$7.95

For Themed Parties

Entrées (Choice of 2)

Pizza
Hot Dogs
Hamburgers
Chicken Strips
Macaroni and Cheese

Vegetables and Fruit

Vegetable Sticks and Dip
Fresh Fruit

Snacks

Chips
Snack Mix

Desserts (Choice of 2)

Rice Krispie Treats
Brownies
Cookies
Gummy Bears

Themed Events includes decorations

Sullivan University System

Department of Food and Beverage Services



World Class Excellence in Baking and Pastry Arts

The Bakery is Sullivan University's newly expanded and fully equipped retail bakery located across the street from the main campus. It houses five training labs where students get hands-on experience in creating the most exotic European desserts and baked goods.

The unmistakable smell of fresh baked cookies, cakes, and artisan breads greets you when you enter the retail section of the facility, where you can take home some of our outstanding creations.

The Bakery's specialty is assisting you in creating the wedding cake of your dreams. From simple elegance; to the most complex; to the most humorous groom's cake; WE DO IT ALL!



WINSTON'S
RESTAURANT

Winston's Restaurant at Sullivan University is the final destination for culinary students before stepping out as professional chefs.

Under the culinary expertise of Executive Chef John Castro, Winston's has been rated with 3 1/2 stars in Louisville fine-dining and is considered one of the foremost culinary training restaurants in the country.

Now entering its second decade of business and with more than \$400,000 in front-of-the-house renovations, Winston's has recently re-opened with a new look, new logo and enhanced menu.

Winston's Restaurant is a member of the Kentucky Restaurant Association, Louisville Originals, Chaine des Rotisseurs and has received many highly-acclaimed awards for its service, wine selection and elegant cuisine. The Food Network, Travel Channel, Food and Dining Magazine, Wine Enthusiast magazine and many other local and national media have featured Winston's Restaurant.

It takes a special atmosphere and thoughtful service to create the perfect environment for the bride and groom's family's to meet and get to know each other before your most special day. Winston's will be honored to provide their renowned cuisine and excellent service to ensure an unforgettable experience for your guests, and for you!