



Victoria's Catering

Phone: (502) 933-2393

Full-Service Catering - Entree & Side Options

*Entrée prices in **black** are included in quoted pricing, **brick red** are \$.25 more p/p, **blue** are \$.75 more p/p, **gold** are \$1.00 more p/p and **green** are \$2.00 more p/p, and **silver** is \$4.25 more.

Poultry Entrees'

Savory Herb & White Wine Baked Chicken

(Split Chicken Breast seasoned with savory herbs and cooked to perfection! A classic!)

Sweet & Sour Chicken Breast

(Grilled Boneless Chicken Breast in a distinctively Asian Sweet & Sour Sauce)

Honey BBQ Chicken

(Split Chicken Breast marinated & baked in our signature 15 ingredient sweet & tangy BBQ)

Raspberry Chipotle Chicken

(Boneless Chicken oven roasted in a Raspberry Chipotle Glaze)

Crispy Southern Fried Chicken - Assorted Pieces

Tender Sliced Roasted Turkey on

Sage & Onion Dressing smothered with Roasted Gravy.
*** (Available daily during Nov. & Dec./Call for price.)

Hawaiian Chicken

(Grilled Chicken Strips with Red & Green Peppers, Onions and a Pineapple-Soy Sauce)

Southwestern Chicken (pictured above!)

Marinated Lime Chicken Breast smothered with Southwestern Ranch Dressing, topped with crunchy Tri colored Tortilla Strips)

Crispy Chicken Tenders - with dipping sauces

Creamy Parmesan & Peppercorn Grilled Boneless Chicken Breast

Bluegrass Chicken

(Boneless Chicken & Virginia Baked Ham wrapped in Hickory Smoked Bacon smothered in a velvety fresh Mushroom Cream Sauce)

Teriyaki Chicken Breast

(Grilled Boneless Chicken Breast glazed with an authentic Teriyaki Sauce garnished w/pineapple)

Roasted Chicken on Sage & Onion Dressing

French Quarter Chicken

(Boneless Chicken Breast in a rich Mushroom Sauce garnished with crunchy deep fried onions - served with rice as side)

Unstuffed Chicken Cordon Bleu

(Breaded Fried Chicken Breast crowned with Virginia Baked Ham and Aged Swiss Cheese nestled together with a aromatic Thyme Cream Sauce)

Chicken Bruschetta

(Boneless Chicken mounted with a fresh Bruschetta mixture)

Kentucky Bourbon BBQ Chicken

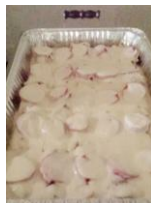
(Our signature Honey BBQ Sauce kicked up a notch with local Kentucky Bourbon and our chefs special blend of spices)

Mesquite Grilled Boneless Chicken Breast

Specialty Item

Kentucky Hot Brown

The Hot Brown is an open-faced sandwich of turkey and bacon, covered in a Mornay sauce and baked until the bread is crisp and the sauce begins to brown topped with sliced tomatoes. The dish is a local specialty and favorite of the Louisville area, and is popular throughout Kentucky.



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Chicken Casseroles/One Dish Meals

(Served with Salad & Dinner Rolls and Butter)



Homestyle Chicken Pot Pie (Just like Mom's!)

California Chicken Casserole

(Cheesy Hash Brown Casserole with Chicken pieces
Broccoli, Cauliflower & Carrots)



Homestyle Chicken & Dumplings

(Better than Mom's!)

Spanish Chicken & Rice Casserole

(White Rice infused with Tomatoes, Green Chilies, Onions &
Chili Powder in a casserole with Boneless Chicken Breast Pieces,
Sliced Black Olives and Black Beans topped with Cheese.)

Beef Entrées'

Silver Selection →

Tender Sliced Roast Beef-Choose ***

Au Jus or Roasted Beef Gravy →

Homestyle Meatloaf ***



Mexican Meatloaf ***

Italian Meatloaf ***



Salisbury Steak with Mushrooms

In a Red Wine Beef Gravy ***

Country Fried Steak with

White Peppermill Gravy ***

Pork Entrees'



Sliced Ham in a Pineapple Cherry Sauce **

Smothered Pork Chop **

Bone in Pork Chop in a Mushroom Sauce
topped with Crunchy Fried Onions

Bacon Wrapped Pork Fillet

In a Honey Pepper Sauce

(Applewood Bacon wrapped
around a Pork Loin Fillet
cooked in a Honey Pepper Sauce)



Sliced Rosemary Herb Pork on ***

Sage & Onion Dressing

Breaded Oven Fried Boneless Pork Chops

With White Pepper Country Gravy served on the side



Hot Sandwiches

Includes appropriate condiments: Onions, Pickles, Mayo,
Mustard & Ketchup, Lettuce & Tomato

*Add Cheese to Hamburgers for \$.40 each

Hamburger with Trimmings

Pulled Pork BBQ

Smoked Chicken BBQ

Crispy Chicken

Breaded Boneless Pork Chop

Meatball Sub

Shredded Beef BBQ

Grilled Chicken Breast

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Mexican Entrees'

Mexican Beef Lasagna ***

Served with Salad & Mexican Corn Bread
(Lasagna served in pans of 8)

Mexican Chicken Lasagna **

Served with Salad & Mexican Corn Bread
(Lasagna served in pans of 8)



Chicken Fajita Bar with Sautéed Green Peppers & Onions

Includes: wraps, shredded lettuce, shredded cheese, diced tomatoes & sour cream)

Served with your choice of Spanish Rice, Black Beans or Refried Beans and Tortilla Chips & Salsa

Beef Taco Bar (Includes: soft & hard shells, shredded lettuce & cheese, diced tomatoes, sour cream & taco sauce)

Served with your choice of Spanish Rice, Black Beans or Refried Beans and Tortilla Chips & Salsa



Italian Entrees'

Served with Salad & Garlic Stick
(*Lasagna served in pans of 8)



Meatballs & Italian Spaghetti Sauce

Chicken Parmesan with Penne Pasta

Chicken Cacciatore with Penne Pasta

Bruschetta Chicken

Fettuccini Alfredo with or without *Chicken Strips*

* *Italian Meat Lasagna* **



5 Cheese Stuffed Pasta Shells in Marinara

3 Cheese Tuscan Penne Pasta & Grilled Chicken

Pasta Primavera with Beef Crumbles

Lasagna Rolls in a Marinara Sauce

Lasagna Rolls in a Meat Sauce

* *Vegetarian "Vegetable" Lasagna* **

Seafood

Lobster Mac & Cheese

Italian Tilapia with Angel Hair Pasta

Lemon Herb Baked Cod

Grilled Alaskan Salmon Fillet in Lemon Butter Sauce *\$9.99

Crunchy Battered Alaskan Cod Fillet

Creamy Fettuccini Alfredo with Crab Meat

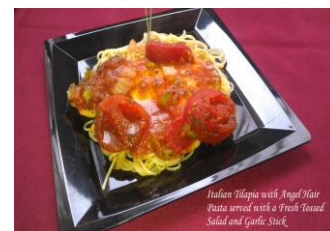
Grilled Alaskan Salmon Fillet in a Teriyaki Sauce

Tri-Colored Tortilla Crusted Tilapia Fillet

Alaskan Salmon Burger

(4 oz. Salmon Burger on bun served with Arugula & Mixed Greens, Sliced Tomatoes, Onions & a Lemon Basil Mayo or Sriracha Mayo)

Grilled Alaskan Salmon Fillet in a Honey Pepper Sauce



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UPGRADE A SIDE ITEM!

Items in black – no extra charge

Items in brick red – vary from .25 cents - \$1.50 more

ADD A SIDE ITEM TO YOUR MENU!

Items vary in pricing from \$2.25 - \$3.50



(with or without garlic!) **Real Mashed Potatoes**

(with or without garlic!) **Red Skinned Mashed Potatoes**



← **Au gratin Potatoes**

Scalloped Potatoes

Hash Brown Casserole



← **Parsley Buttered Potatoes**

Macaroni & Cheese

Rice Pilaf or Luau Rice

Cheesy Grits

Broccoli & Cheese



← **Roasted Brown Baby Potatoes in Rosemary & Olive Oil (\$2.25)**

Brown Sugar & Cinnamon Sweet Potato Casserole (\$2.25)

White Cheddar Cavatappi Pasta (\$2.25)

Southern Style Green Beans

Original Green Bean Casserole

Old Fashioned Corn Pudding

Cinnamon Baked Apples

Garden Peas & Mushrooms

Glazed Carrot Coins

Sweet Niblet Corn

Cream Corn or Corn Cobettes

Oven Baked Beans

Steamed Broccoli w/Basil

**Southwestern Cheesy
Potato Casserole**

Southwestern Mac & Cheese

Roasted Mexican Potatoes

(Roasted Baby Baker Potatoes with Mexican spices & Cilantro Gremolata) (Add \$2.25 Upgrade .25)

Refried Beans or Black Beans

Mexicorn

Spanish Rice

Asiago Crème Vegetables: Yellow Carrots, Carrots & Broccoli (\$2.25) →

California Vegetable Medley: Broccoli, Cauliflower & Carrots

Garden Vegetables: Broccoli, Cauliflower, Carrots, Yellow Squash & Zucchini

Vegetable Blend: French Green Beans, Broccoli, Yellow Carrots, Red Peppers

Italian Vegetables: Sliced Green Beans, Carrot Coins, Yellow Squash & Zucchini (\$2.25)

Garlic Vegetable Blend: Broccoli, Cauliflower, Carrots, Yellow Carrots in a Roasted Garlic Butter Sauce (\$2.25)

Tri-Colored Tortellini Salad with Baby Peas & Sweet Peppers (\$2.25) →

****American Redskin Potato Salad**

Italian Rotini Pasta Salad

Macaroni Salad

Creamy Sweet Coleslaw

Summer Cucumber & Onion Salad

Pickled Beets

Cottage Cheese & Fruit (\$3.25)

Broccoli Salad (\$3.25) ***

(Golden Raisins, Broccoli, Sunflower Seeds, Walnuts, Dressing)

← **Trottole Pasta Salad (w/Kale, Feta & Parmesan Cheeses, Sundried Tomatoes & Basil Garlic Oil) (\$2.85)**

Tossed Green Garden Salad (\$2.75)

Caesar Salad (\$2.95)

Mandarin Orange Salad (\$3.25)

Romaine Lettuce with Feta Cheese, Strawberries and Poppyseed Dressing (May- September) (\$3.50)

5 Cup Salad Sour Cream, Mini Marshmallows, (\$3.25)

Coconut, Pineapple Chunks, Mandarin Oranges

Pistachio Pudding Salad (\$2.90)

(Minimum order serves 17 of Pistachio Salad)

