

Phone: (502) 933-2393

As of 4-5
2022

Drop-Off Hot Entrees & Sides

Each meal includes 1 Entrée & 2 Sides, Rolls & Butter!

Black: \$12.50

Gold: \$13.75

Burgundy: \$12.75

Green \$14.25

Blue: \$13.25
*Silver Choice \$22.50

Minimum amount of 10 servings on most items. Other minimums vary and are noted.

Poultry Entrees'



Savory Herb & White Wine Baked Chicken

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



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



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



(Boneless Chicken oven roasted in a Raspberry Chipotle Glaze)





Sage & Onion Dressing smothered with Roasted Gravy.

QQQ (Available daily during Nov. & Dec.)

Hawaiian Chicken

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



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



Crispy Chicken Tenders - with dipping sauces

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)

Mesquite Grilled Boneless Chicken Breast

Unstuffed Chicken Cordon Bleu

(Breaded Fried Chicken Breast crowned with Virginia Baked Ham and Aged Swiss Cheese nestled together with an 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)

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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)



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.)



Silver Selection

Tender Sliced Roast Beef-Choose Au Jus or Roasted Beef Gravy



Salisbury Steak w/Mushrooms



Mexican Meatloaf

Italian Meatloaf



Country Fried Steak with White Peppermill Gravy

In a Red Wine Beef Gravy



Pork Entrees' Sliced Ham in a Pineapple Cherry Sauce

2 Slices per serving

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



(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



Includes appropriate condiments & your choice of 2 side items:

Onions, Pickles, Mayo, Mustard & Ketchup (Lettuce & Tomato)

*Add Cheese to Hamburgers for .40¢ each





Hot Sandwiches

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) ^{2 Fajitas per serving}
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 2 Tacos per serving

Italian Entrees'







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









Meatballs L 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
7 servings per Half pan
Lasagna Rolls in a Meat Sauce
*Vegetarian "Vegetable" Lasagna

<u>Seafood</u>

Lobster Mac & Cheese



Italian Tilapia with Angel Hair Pasta *16.00

Lemon Herb Baked Cod *17.75

Grilled Alaskan Salmon Fillet in Lemon Butter Sauce *\$17.50

Crunchy Battered Alaskan Cod Fillet *\$16.50

Creamy Fettuccini Alfredo with Crab Meat *\$15.50

Grilled Alaskan Salmon Fillet in a Teriyaki Sauce *\$17.75

Grilled Alaskan Salmon Fillet in a Honey Pepper Sauce *\$17.99

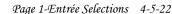
Pecan Crusted Tilapia served with Rice Pilaf and Tartar Sauce *\$15.25







Fresh Toast, Oven Roasted Premium Sliced Turkey Breast with Crispy Bacon, Victoria's Special Mornay Sauce & Sliced Tomatoes





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UPGRADE A SIDE ITEM!

Exchange/choose items in black – no extra charge Items in brick red – vary from .25 cents - \$1.25 more

ADD A SIDE ITEM TO YOUR MENU!

Items in black are an additional \$2.75 Items in burgundy vary in pricing from \$3.00 - \$4.00



Real Mashed Potatoes (Garlic or Regular) 🔊

- ← Augratin Potatoes (Add \$3.00 / Upgrade .25¢) Hash Brown Casserole (Add \$3.00 / Upgrade .25¢)
- ← Macaroni & Cheese (Add \$3.00 / Upgrade .25¢) Rice Pilaf or Luau Rice Sweet Niblet Corn Oven Baked Beans Cheesy Grits

Cinnamon Baked Apples Garden Peas & Mushrooms Glazed Carrot Coins Steamed Broccoli w/Basil Broccoli & Cheese

Southern Style Green Beans

Original Green Bean Casserole

Old Fashioned Corn Pudding

Refried Beans or Black Beans

Sweet Niblet Corn/Cream Corn/Corn Cobbettes



California Vegetable Medley: Broccoli, Cauliflower & Carrots



Southwestern Cheesy Potato Casserole Spanish Rice Southwestern Mac & Cheese (Add \$3.00 / Upgrade .25¢) Mexicorn Roasted Mexican Potatoes (Roasted Baby Baker Potatoes with Mexican spices & Cilantro

Gremolata) (Add \$3.00 / Upgrade .25¢)



White Cheddar Cavatappi Pasta (Add \$3.25 / Upgrade .50¢)



Southern Garden Vegetables: Broccoli, Cauliflower, Carrots, Yellow Squash & Zucchini Vegetable Blend: French Green Beans, Broccoli, Yellow Carrots, Red Peppers Italian Vegetables: Slivered Green Beans, Carrot Coins, Yellow Squash & Zucchini (Add \$3.00/Vpgrade .25%)

Asiago Crème Vegetables: Yellow Carrots, Carrots & Broccoli (Add \$3.00/Upgrade .25¢)

Garlic Vegetable Blend: Broccoli, Cauliflower, Carrots, Yellow Carrots in a Roasted Garlic Butter Sauce



Tri-Colored Tortellini Salad with Baby Peas & Sweet Peppers (Add \$3.50 / Vpgrade .75x)



(Add \$3.50 / Upgrade .75¢) (Sold in batches of 15 & 12 for IP) American Redskin Potato Salad Italian Rotini Pasta Salad Macaroni Salad Creamy Sweet Coleslaw Summer Cucumber & Onion Salad Pickled Beets

Broccoli Salad OOO (Add \$3.50 / Upgrade .75¢) (Golden Raisins, Broccoli, (Sold in batches of 46 only) Sunflower Seeds, Walnuts, Dressing)

Cottage Cheese & Fruit (Add \$3.25 / Upgrade .50¢)

Tossed Green Garden Salad (Add \$3.25 / Upgrade .50e) Caesar Salad (Add \$3.45 / Upgrade .70¢)

Mandarin Orange Salad (Add \$3.75 / Upgrade \$1.00)

Romaine Lettuce with Feta Cheese,

Strawberries and Poppyseed Dressing

(May-September) (Add \$4.00/Upgrade \$1.25)

5 Cup Salad Sour Cream, Mini Marshmallows, (Add \$3.75 / Upgrade \$1.00) Coconut, Pineapple Chunks, Mandarin Oranges

Pistachio Pudding Salad (Add \$3.00 / Opgrade .25¢) (Minimum order serves 17 of Pistachio Salad)



Trottole Pasta Salad (w/Kale, Feta L. Parmesan Cheeses, Sundried Tomatoes L. Basil Garlic Oil) 🗪 (Add \$4.00 / Vpgrade \$1.25) Each batch serves 20