

Phone: (502) 933-2393

Full-Service Catering - Entree & Side Options

**Entrée prices in black are included in quoted pricing for the Sumptuous Serving Menu.*

*Exchange Items: **Brick Red** .50¢ more p/p, **Orange** .75¢ more p/p, **Blue** \$1.00 more p/p,*

***Gold** \$2.00 more p/p, **Green** \$3.00 more p/p & **Purple** \$4.50 more p/p*

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)

Grilled Boneless Chicken Breast in a Marsala Mushroom Sauce

Tender Sliced Roasted Turkey on

Sage & Onion Dressing smothered with Roasted Gravy.

*** (Available daily during Nov. & Dec.)

Hawaiian Chicken

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

Southwestern Chicken

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

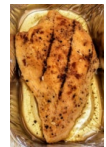
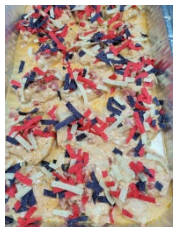
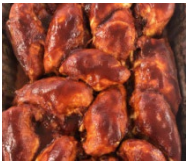
(Breaded Fried Chicken Breast crowned with Virginia Baked Ham and Aged Swiss Cheese nestled together with a aromatic Thyme Cream Sauce)

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)



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Beef Entrees'

Silver Selection →

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



Mexican Meatloaf

Italian Meatloaf



Homestyle Meatloaf

Salisbury Steak_w/Mushrooms

In a Red Wine Beef Gravy



Country Fried Steak with

White Peppermill 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*



Sliced Rosemary Herb Pork on

Sage & Onion Dressing

Bacon Wrapped Pork Fillet

In a Honey Pepper Sauce

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



Bacon Wrapped Pork Fillet

In a Balsamic Fig Glaze

Hot Sandwiches

Hamburger with Trimmings

Pulled Pork BBQ

Smoked Chicken BBQ

Crispy Chicken

Meatball Sub

Shredded Beef BBQ

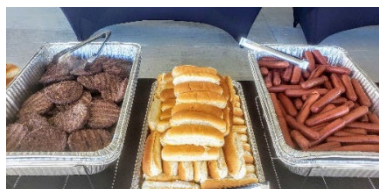
Grilled Chicken Breast

All Beef Hot Dogs (prices vary)

Includes appropriate condiments and your choice of 2 sides:

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

*Add Cheese to Hamburgers for .40¢ each



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Mexican Entrees'



Chicken Fajita Bar with Sautéed Green Peppers & Onions
Includes: wraps, shredded lettuce, shredded cheese, diced tomatoes & sour cream)

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

Italian Entrees'



Meatballs & Italian Spaghetti Sauce
Chicken Parmesan with Penne Pasta
Chicken Cacciatore with Penne Pasta
Bruschetta Chicken
Fettuccini Alfredo with or without *Chicken Strips*

Pasta Primavera with Beef Crumbles
Lasagna Rolls in a Marinara Sauce
Lasagna Rolls in a Meat Sauce
* *Italian Meat Lasagna*
* *Vegetarian "Vegetable" Lasagna*



★ *Tri-Colored Tortellini in Alfredo Sauce with Grilled Beef Strips* (\$5.25 upcharge)



Seafood — request pricing



← *Parmesan & Herbed Crusted Tilapia*

Italian Tilapia with Angel Hair Pasta →

Pecan Crusted Tilapia served with Rice Pilaf and Tartar Sauce



Italian Tilapia with Angel Hair Pasta served with a Fresh Tossed Salad and Garlic Stick



← *Grilled Alaskan Salmon Fillet in Lemon Butter Sauce*

Grilled Alaskan Salmon Fillet in a Teriyaki Sauce

Grilled Alaskan Salmon Fillet in a Honey Pepper Sauce

Creamy Fettuccini Alfredo with Crab Meat

Specialty Items

Kentucky Hot Brown

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



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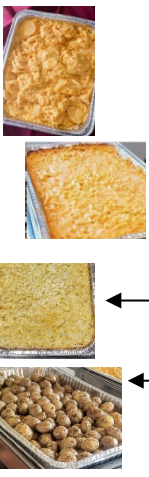
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UPGRADE A SIDE ITEM!
Exchange/choose items in black – no extra charge
Items in brick red – vary from .25 cents - \$1.50 more

ADD A SIDE ITEM TO YOUR MENU!
Items in black are an additional \$3.00
Items in burgundy vary in pricing from \$3.25 - \$4.99

SOUTHWESTERN CHOICES:



Real Mashed Potatoes (Garlic or Regular)

← *Au gratin Potatoes* (Add \$3.25 / Upgrade .25¢)

Hash Brown Casserole (Add \$3.25 / Upgrade .25¢)

← *Macaroni & Cheese* (Add \$3.25 / Upgrade .25¢)

Rice Pilaf or Luau Rice

Oven Baked Beans

← *Sweet Cream Corn Niblet Casserole* (Add \$3.75 / Upgrade .75¢)

Sweet Niblet Corn/Cream Corn/Corn Cobbettes

← *Roasted Brown Baby Potatoes in Rosemary & Olive Oil* (Add \$3.25 / Upgrade .25¢)

Brown Sugar & Cinnamon Sweet Potato Casserole (Add \$3.25 / Upgrade .25¢)

White Cheddar Cavatappi Pasta (Add \$3.50 / Upgrade .50¢)

California Vegetable Medley: Broccoli, Cauliflower & Carrots

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 \$3.25 / Upgrade .25¢)

Chalet Vegetables in a Garlic Butter Sauce: Broccoli, Cauliflower, Carrots & Yellow Carrots (Add \$3.75 / Upgrade .75¢)

Asian Flair Stir Fry Veggies: Broccoli, Carrots, Red Bell Peppers, Water Chestnuts, Sugar Snap Peas, Mushrooms (Add \$4.99 / Upgrade \$1.99)

Pearled Couscous: Roasted Vegetable Strips of Roasted Red Onions, Diced & Roasted Bell Pepper, Sliced Cherry Tomatoes, Diced & Roasted Zucchini, Mushroom Slices, & Diced Garlic Cloves. (Add \$3.75 / Upgrade .75¢) (Sold in batches of 7)

Tri-Colored Tortellini Salad with Baby Peas & Sweet Peppers (Add \$3.75 / Upgrade .75¢) →

(Add \$3.75 / Upgrade .75¢)

American Redskin Potato Salad

Italian Rotini Pasta Salad

Macaroni Salad (Add \$3.75 / Upgrade .75¢)

Creamy Sweet Coleslaw

Summer Cucumber & Onion Salad

Pickled Beets

Cottage Cheese & Fruit (Add \$3.50 / Upgrade .50¢)

Tossed Green Garden Salad (Add \$3.50 / Upgrade .50¢)

~~Caesar Salad~~ (Add \$3.70 / Upgrade .70¢)

Mandarin Orange Salad (Add \$4.00 / Upgrade \$1.00)

Salad Greens with Feta Cheese, Strawberries and Poppyseed Dressing (May- September) (Add \$4.25 / Upgrade \$1.25)

5 Cup Salad Sour Cream, Mini Marshmallows, (Add \$4.00 / Upgrade \$1.00)
Coconut, Pineapple Chunks, Mandarin Oranges

Pistachio Pudding Salad (Add \$3.25 / Upgrade .25¢)

Southwestern Cheesy

Potato Casserole (Add \$3.25 / Upgrade .25¢)

Spanish Rice

Southwestern Mac & Cheese (Add \$3.25 / Upgrade .25¢)

Mexicorn

Roasted Mexican Potatoes

(Roasted Baby Baker Potatoes w/Mexican spices & Cilantro Gremolata) (Add \$3.25 / Upgrade .25¢)

Refried Beans or Black Beans

Flame Roasted Corn w/ Black Beans, Tomato, Onion, Green and Red Pepper sold in batches of 30

