

Phone: (502) 933-2393

Drop-Off Hot Entrees & Sides

Black: \$16.50 **Burgundy: \$16.75** **Orange: \$16.99** **Blue: \$17.25**
Gold: \$17.75 **Green \$18.25** **Purple: \$17.99 - \$19.99** ***Silver Choice \$29.99**

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

Entrees are served with 2 sides, roll & butter unless otherwise noted.

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)

NEW ITEM!

Chicken Marsala with Mushrooms

(Boneless Chicken Breast)

Tender Sliced Roasted Turkey on

Sage & Onion Dressing smothered with Roasted Gravy.

*** (Always available, but 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

BBQ, Ketchup & Honey Mustard

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

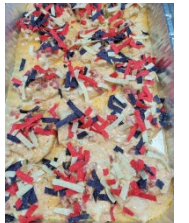
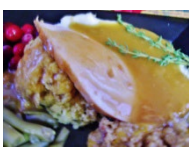
(Boneless Chicken mounted with a fresh Bruschetta mixture)

Kentucky Bourbon BBQ Chicken

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



Picture coming soon!



Victoria's Catering

2025

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Chicken Casseroles/One Dish Meals

(Served with Salad & Dinner Rolls and Butter - Must be ordered in batches of 8)

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.)



California Chicken Casserole

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

Homestyle Chicken Pot Pie →



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)



Hot Sandwiches

Hamburger with Trimmings

Pulled Pork BBQ

Smoked Chicken BBQ

Crispy Chicken Patty

Meatball Sub

Shredded Beef BBQ

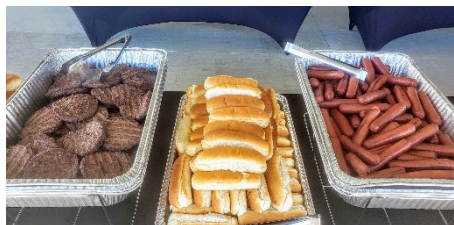
Grilled Chicken Breast

All Beef Hot Dogs (prices vary)

Includes appropriate condiments:

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

*Add Cheese to Hamburgers for .50¢ each



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Mexican Entrees'



Mexican Chicken or Beef 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 & 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**

7 servings per Half pan
13 servings per Full pan

Seafood

Ask about availability/Prices subject to change.



← **Parmesan & Herbed Crusted Tilapia** \$16.99

Italian Tilapia with Angel Hair Pasta *\$17.00

Lemon Herb Baked Cod *\$18.75

Grilled Alaskan Salmon Fillet in Lemon Butter Sauce *\$18.50

Crunchy Battered Alaskan Cod Fillet *\$17.50

Creamy Fettuccini Alfredo with Crab Meat *\$16.50

Grilled Alaskan Salmon Fillet in a Teriyaki Sauce *\$18.75

Grilled Alaskan Salmon Fillet in a Honey Pepper Sauce *\$18.99

Pecan Crusted Tilapia served with Rice Pilaf and Tartar Sauce *\$16.25



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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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) *S*

← **Augratin 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¢)

Southern Style Green Beans

Original Green Bean Casserole

Old Fashioned Corn Pudding

Cinnamon Baked Apples

Garden Peas & Mushrooms

Honey Glazed Carrot Coins

Steamed Broccoli w/Basil

Broccoli & Cheese

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

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)



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

(Add \$3.75 / Upgrade .75¢)

(Sold in batches of 30 & 24 for Individual)

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¢)

(Minimum order serves 17 of Pistachio Salad)

