

# CATERING MENU

Eating a healthy diet is not about strict limitations, staying unrealistically thin, or depriving yourself of the foods you love. Rather, it's about feeling great, having more energy

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PADUCAH • McCRACKEN COUNTY  
CONVENTION & EXPO CENTER



# MEET

## CHEF THOMAS

The Paducah-McCracken Co. Convention & Expo Center recently announced the appointment of Chef Thomas Ferguson as Executive Chef. Ferguson will be responsible for overseeing the PMCCC kitchen staff, in addition to banquet operations, and menus for the center's events and galas, luncheons, and conferences.

Chef Thomas recently updated the event catering menu. He has a solid understanding of nutritional values and diets such as Keto, vegetarian, and low sodium and feels that this experience will help add another dimension to the current selections. "I am driven by a real passion for the food industry," said Chef Thomas. "Learning new methods, styles, and presentations are what thrills me the most and I like to learn something new every single day. Food is ever evolving and that's what makes this such an exciting career! My biggest goal is creating the best tastes and recipes that make people remember and talk about their experience."

Chef and his wife of 16 years, Rheannon reside in Paducah w/ their 2 young sons, Eli & Ethan. "Being part of the Paducah community for 13 years has also granted me an opportunity to grow and be part of this amazing town. Our kitchen will continue to turn out amazing food and enrich your experience when you come. We look forward to seeing you here." - Chef Thomas

Chef Thomas holds a Bachelor of Arts degree in business administration from Argosy University and a MBA in kitchen & restaurant management from Villanova. Prior to joining the PMCCC team, he cooked for over 25 years working across the nation w/ some of the greatest chefs in the world.

# PERFECT BREAKFAST

Talk w/ our Chef about customizing our breakfast menu for your event. We are always flexible and want to exceed your expectations!



2023

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# CONTINENTAL BREAKFAST BUFFETS

\*Prices listed are per guest. Minimum of 25 guests.



## The Continental \$18

Selection of Fresh Baked Muffins, Gourmet Pastries, Seasonal Fresh Fruit & Berries

## Heart Healthy \$19

Greek and LF Yogurt, Honey, Seasonal Fruits & Berries, Assorted Muffins & Bagels

## Rise and Shine Buffet \$27

Fresh Scrambled Eggs, Breakfast Potatoes du jour, choice of Bacon, Sausage, Ham, Choice of Muffins, Seasonal Breads (Zucchini, Banana, Pumpkin, etc) Pastries, or Biscuits, Seasonal Fresh Fruits & Berries

## Sunrise Buffet \$21

Greek and LF Yogurt, Honey, Seasonal Fruits & Berries, Assorted Muffins & Bagels



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# Breakfast Buffet

## ENHANCEMENTS

\*Prices listed are per guest

### French Toast Station **\$18** *(plus attendant fee)*

Option of Strawberries, blueberries, bananas, and a variety of syrups

## A LA CARTE

<b>Yogurt Parfait</b>	<b>\$4</b>
Low fat vanilla yogurt w/ granola & fresh fruit	
<b>French Toast</b>	<b>\$3</b>
<b>Breakfast Potatoes/Hashbrowns/Home Fries</b>	<b>\$18</b>
<b>Pancakes</b>	<b>\$3</b>
<b>Stewed Cinnamon Apple Compote</b>	<b>\$3</b>
<b>Southern Style Biscuits &amp; Sausage Gravy</b>	<b>\$3</b>
<b>Quiche (Bacon &amp; Cheese/Florentine/3 Cheese)</b>	<b>\$4</b>
<b>Frittata (Bacon/Florentine/Veggie)</b> <small>(Gluten &amp; Dairy Free Options)</small>	<b>\$4</b>

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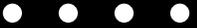
# BREAKFAST



## BREAKFAST BEVERAGES

Premium Coffee (per gallon)	<b>\$35</b>
Unsweet Iced Tea (per gallon)	<b>\$33</b>
Assorted Juice (per gallon)	<b>\$37</b>
Lemonade/Fruit Punch (per gallon)	<b>\$23</b>
Coke Products (per 12 oz. can)	<b>\$3</b>
Bottled Water (per bottle)	<b>\$3</b>
Assorted Hot Tea (per packet) Or Hot Chocolate	<b>\$3</b>
Signature Bloody Mary (per drink) Or Champagne Mimosa Bar	

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**BREAKFAST**

# BAKERY

## MENU

<b>Assorted Fruit Danish</b> (per dozen)	<b>\$37</b>
<b>Seasonal Breads</b> (per dozen)	<b>\$42</b>
<b>Jumbo Cinnamon Rolls</b> (per dozen)	<b>\$43</b>
<b>Gourmet Assorted Muffins</b> (per dozen)	<b>\$37</b>
<b>Fresh Assortment of Bagels w/ cream cheese</b> (per dozen)	<b>\$37</b>
<b>Deluxe Jumbo Cookies &amp; Brownies</b> (per dozen)	<b>\$29</b>
<b>Dessert Squares</b> (per dozen) Raspberry/Chocolate/Lemon/Pecan	<b>\$33</b>
<b>Signature Snack Mix</b> (per pound)	<b>\$19</b>
<b>Mini Pretzels</b> (per pound)	<b>\$15</b>
<b>Assorted Fruit Yogurts</b> (each)	<b>\$4</b>
<b>Full-Size Candy Bars</b> (each)	<b>\$4</b>
<b>Snack-Size Candy Bars</b> (per pound)	<b>\$19</b>

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# PERFECT LUNCH

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# BOX LUNCH (GRAB & GO)

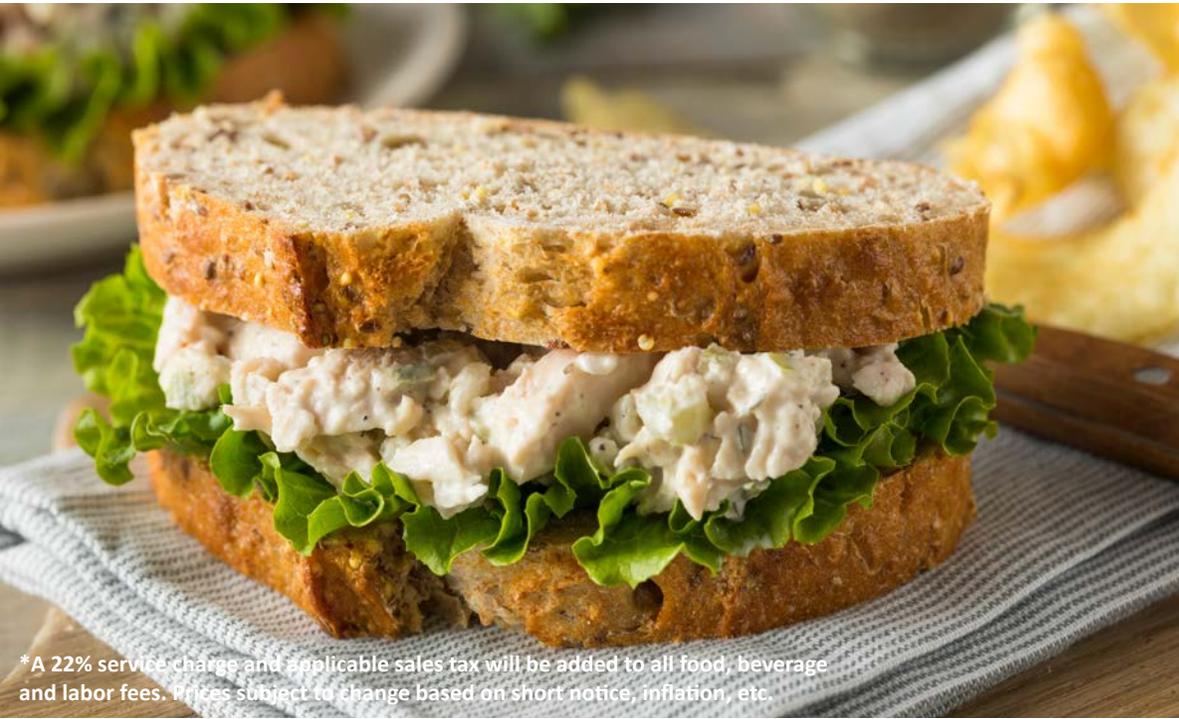
\$20

Select One Sandwich

- Ham & American Cheese
- Turkey & Swiss Cheese
- Roast Beef & Cheddar Cheese
- Grilled Vegetable & Hummus/Wrap (Gluten Free)

## BOX LUNCH

\*Prices listed are per guest. Minimum of 25 guests. All box lunches include an individual bag of chips, whole fruit or gourmet cookie, condiments, and bottled water



# DELICATESSEN BOX LUNCH

\$23

Select One Sandwich

- Homemade Sloppy Joe Sliders
- Smoked Turkey & Provolone w/ red pepper aioli
- French Dip w/ Provolone & Onion Soup Dip
- Grinder Sub shredded lettuce, tomato, Italian dressing, salami, pepperoni, ham
- Roast Beef & Pepper Jack w/ sauteed peppers and onions and spice pepper aioli
- Chicken Salad homemade chicken salad w/ grapes, celery, onions, house made dressing on a croissant
- Meatball Sub w/ Provolone & Spices
- Smoked Turkey & Provolone Wrap w/ cranberry mayonnaise and mesclun greens

LUNCH

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## DELI BUFFET

Buffet includes assorted sandwich rolls and breads, assorted freshly baked cookies, unsweet tea, preset iced water, and condiments

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### DELI MEAT & CHEESE DISPLAY **\$27**

#### MEATS

Honey Glazed Ham  
Smoked Turkey  
Peppered Roast Beef  
Cured Italian Meats

#### CHEESES

Cheddar  
Swiss Cheese  
Provolone Cheese  
Smoked Gouda  
Pepper Jack

#### Choose two sides from the list below:

Broccoli Salad	Fruit Salad
Classic Coleslaw	French Fries
Italian Pasta Salad	Macaroni Salad
Potato Salad	Tomato and Cucumber Salad
Assorted Individual Snack Chips	



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# HOT LUNCH BUFFETS

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\*Prices listed are per guest and are based on an event duration of up to two hours. Minimum of 25 guests. Buffet served w/ salad, artisan breads, entree, water, iced tea, coffee, and dessert station.

## ITALIAN INSPIRED

### \$26

**Italian Garden Salad** w/ creamy Italian & balsamic vinaigrette

**Entrees** *select two*

Penne or Tortellini Pasta w/ Marinara

Grilled Chicken Parmesan Alfredo Fettuccini

Italian Casserole Bake w/ marinara, assorted Italian meats, parmesan & mozzarella

Chicken or Vegetable Primavera

## SOUTHWEST FLAVORS

### \$29

**Fiesta Salad Buffet** w/ roasted street corn, black beans, tomatoes, red onion, black olives, shredded cheddar, Ranch and fire-roasted salsa

**Tri-Color Tortilla Chips** w/ Fresh garden salsa

**Street Tacos** w/ shredded beef, chicken or pork, sauteed peppers and onions w/ cilantro and lime and chipotle sauce or pico de gallo

**Smoked Beef Brisket Sandwich or Pulled Pork** w/ smoked gouda, creamy coleslaw and a savory BBQ sauce on a brioche bun

### Enhancements

Ancho Grilled Shrimp **\$5**

Pulled Pork **\$4**

Beef Barbacoa or Marinated Steak **\$5**

Additional Entrée Selection **\$4**

Bolognese Sauce **\$3.50**

Garlic Grilled Shrimp **\$5**

### Choose Dessert \$5

**Or Request Assorted**

Seasonal Fruit Pies

Warm Fruit Cobbler

Assorted Plated Dessert Buffet

Raisin Bread Pudding w/ Bourbon Maple

Glaze or Caramel Topping

## THE TRADITIONAL

### \$28

One Salad, One Entrée, Two Sides

### Salads *please select one*

**Garden** mixed greens, cucumber, carrots and cherry tomatoes, croutons, choice of dressing

**Caesar Salad** romaine, parmesan Cheese, croutons, Caesar dressing, grape tomatoes

**Iceberg and Arugula** tomatoes, smoked bacon, red onion, chunky bleu cheese dressing

**Mandarin Salad** mixed greens w/ mandarin oranges, sliced almonds, raisins

### Entrees *please select one*

**Herb Baked Cod**

**Herb-Crusted Pork Loin**

**Roast Turkey**

**Hearty or Vegetarian Lasagna**

**Garlic Sliced Pit Ham**

**House-Smoked Pork BBQ**

**Pot Roast & Vegetable**

**Pork Tenderloin w/ Apple Peach Compote**

**Grilled Barbecue Chicken**

**Smokehouse Meatloaf**

### Sides *please select two*

**Roasted Baby Potatoes**

**Whipped Potatoes**

**Green Bean Casserole**

**Sweet and Spicy Baked Beans**

**Hashbrown Casserole**

**Macaroni & Cheese**

**Traditional**

**Buttered Corn**

**Coleslaw**

**Sweet Potato or Regular Fries**

### Add Dessert \$5

**Seasonal Fruit Pies**

**Warm Fruit Cobbler**

**Bread Pudding** w/ Bourbon Caramel Sauce or Caramel Glaze

**Chef's Seasonal Offering**

**Assorted Cake, Pie & Cheesecake**



LUNCH

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# HOT LUNCH BUFFET

## FOUR RIVERS LUNCH SELECT BUFFET

Includes salad, artisan breads, pre-set water & table service, iced tea, coffee, and dessert station

# \$33

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### SALADS *please select one*

**Garden** mixed greens, cucumber, carrots, cherry tomatoes, croutons, choice of dressing

**Caesar Salad** romaine, parmesan cheese, croutons, Caesar dressing, grape tomatoes

**Iceberg and Arugula** tomatoes, smoked bacon, red onion, chunky bleu cheese dressing

**Caprese Salad** tomatoes and herb-marinated mozzarella, fresh basil, kalamata, balsamico

**Mandarin Salad** assorted greens w/ sliced almonds, mandarin oranges, sesame seeds, golden raisins, sweet dressing

### ENTREES *please select two*

**Red Wine Braised Beef** w/ Caramelized Shallots

**Asian Braised Pork**

**Oven Roasted Chicken Breast** *choose style*

Teriyaki w/ mandarin oranges

Artichoke & red pepper cream

Barbeque bacon jam

White wine mushroom sauce

**Roast Salmon** *choose style*

Maple-mustard glaze

Teriyaki w/ mandarin oranges

**Lasagna** *choose style*

Eggplant & Italian vegetable

Meat & Italian sausage

### VEGETABLES *please select two*

**Whipped Potatoes**

**Long Grain and Wild Rice Pilaf**

**Herb-Roasted Potato Medley**

**Buttered Rosemary Baby Reds**

**Country Style Green Beans**

**Asparagus**

**Seasonal Greens**

**Swiss Chard**

**Sweet Buttered Corn**

### DESSERTS *please select one*

**Chocolate Cake** w/ berries & whipped cream

**Warm Fruit Cobbler**

**Raisin Bread Pudding** w/ a bourbon maple glaze or caramel topping

**Applesauce Cake** (seasonal)

**Blondie** (seasonal)

**Brookie** (seasonal)

**Seven Layer Bars** (seasonal)



LUNCH

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# CHILLED

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## PLATED LUNCHES

\*Prices listed are per guest. Minimum of 25 guests.

### NEW YORK STYLE DELI

**\$25**

Salad, entrée, iced tea, coffee, kettle chips, and assorted freshly baked cookies

### ENTREES *Select one*

Crisp lettuce, sliced tomato, artisan breads, condiments, and assorted cookies

- Smoked Kentucky Ham**
- Smoked or Roasted Turkey**
- Roast Beef**
- Pastrami**
- Corned Beef**

### SIDES *Select one*

- Broccoli Salad**
- Creamy Coleslaw**
- Garden Pesto Pasta Salad**
- Classic Potato Salad**
- Vegetable Melange**

*Add second side for \$2.50*

**LUNCH**

# HOT

## PLATED LUNCHES

\*Prices listed are per guest. Minimum of 25 guests.

Hot plated lunches include one entrée, one salad, two side items, one dessert, freshly baked rolls w/ butter, brewed coffee, and unsweetened iced tea.

### ENTREES *select one*

**Herb Crusted or Baked Cod** **\$27**

w/ an herb crust or simple savory herbs and a white wine cream sauce

**Orange Bourbon Glazed Ham** **\$28**

light smoked, served with pineapple, shallots, and a bourbon maple glaze

**Slow Roasted Pepper Beef** **\$31**

sirloin slow roasted with bell peppers, onions combined with savory herbs and pepper in au jus

**Crispy Balsamic Chicken** **\$28**

roasted with rosemary thyme and other herbs topped with parmesan and finished with asparagus or brussel sprouts

**Herbed Quinoa and Vegetable** **\$27**

laced with butternut squash, citrus, and fresh herbs with steam-roasted fresh vegetables



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### SALADS *select one*

**Iceberg Wedge** crisp iceberg lettuce, blue cheese, tomatoes and hickory smoked bacon w/ creamy herb dressing

**Caesar Salad** romaine lettuce, shaved parmesan cheese, grape tomatoes, and garlic croutons w/ Caesar dressing

**Farmers Market Salad** baby greens, cucumbers, carrots, cherry tomatoes, croutons, balsamic dressing

**Kale and Apple Chopped Salad** fresh kale, sliced apple, and sunflower seeds w/ creamy cider vinaigrette

### VEGETABLES & STARCHES *select two*

**Whipped Potatoes**

**Long Grain and Wild Rice Pilaf**

**Herb-Roasted Potato Medley**

**Classic Buttered Baby Reds**

**Country Style green beans**

**Seasonal Vegetables**

**Asparagus**

**Brussel Sprouts**

**Sweet Corn**

**Macaroni and Cheese**

**Hashbrown Casserole**

### DESSERTS *select one*

**Seasonal Fruit Pies**

**Warm Fruit Cobbler**

**Raisin Bread Pudding**

**Applesauce Cake** (seasonal)

**Blondie** (seasonal)

**Brookie** (seasonal)

**Fruit Tarts**

**Mini Cream Pies**

LUNCH



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# PERFECT

## DINNER

Talk w/ our Chef about customizing a dinner menu specifically for your event. We are always flexible and want to exceed your expectations!



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# HOT \$35 DINNER BUFFET

Prices listed are per guest and are based on an event duration of up to two hours. Minimum of 25 guests  
All Dinner Buffets include one salad, one entrée, one vegetable, freshly baked rolls with butter, dessert, coffee, and unsweetened iced tea.

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## SALADS *please select one*

**Iceberg and Arugula** Crisp lettuce variety, crumbled blue cheese, tomatoes and peppered, hickory smoked bacon, creamy herb dressing

**Caesar Salad** Romaine lettuce, shaved Parmesan cheese, garlic croutons, traditional Caesar dressing

**Farmers Market Salad** Baby greens, cucumbers, carrots, cherry tomatoes, croutons, balsamic vinaigrette or dressing of choice

## ENTREES *please select two*

**Grilled Chicken Breast** *choose style*

Hunter sauce

Creole cream

Classic grilled barbeque

Artichoke & red pepper cream

Tomato bacon jam

Balsamic crunch w/ brussels sprouts or asparagus & parmesan cheese

**Pecan Crusted Chicken Breast** w/ light peach cream sauce

**Roasted Pork Butt** w/ Au Jus

**Crusted Pork Loin** w/ Vermont Maple Glaze

**Traditional or Vegetable Lasagna**

**Crusted or Baked Cod** w/ a creamy white wine sauce

**Slice Sirloin** w/ duxelles sauce

**Pasta du Jour** w/ alfredo & marinara sauce

## VEGETABLES *please select one*

**Whipped Potatoes**

**Long Grain and Wild Rice Pilaf**

**Herb-Roasted Potato Medley**

**Classic Buttered Baby Reds**

**Country Style Green Beans**

**Seasonal Vegetable Melange**

**Sweet Corn**

**Asparagus**

**Brussel Sprouts**

**Seasonal Greens**

## DESSERTS *please select one*

**Chocolate Cake** w/ berries & whipped cream

**Warm Fruit Cobbler**

**Wild Berry & Apple Tart**

**Raisin Bread Pudding** w/ a bourbon maple glaze or caramel topping

**Applesauce Cake** (seasonal)

**Blondie** (seasonal)

**Brookie** (seasonal)

**Seven Layer Bars** (seasonal)

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DINNER



# PLATED DINNERS

\*Prices listed are per guest.  
Minimum of 25 guests.  
Plated dinners include one salad, one entrée, seasonal vegetables, rolls & butter.  
One choice of dessert can be added for an additional \$6

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## ENTREES *please select one*

### CHICKEN

**Arroz con pollo** **\$35.50**

Latin inspired chicken and rice cooked with a variety of vegetables and a savory chicken breast

**Harvest Bacon Chicken** **\$35.50**

Made with crispy bacon, onions, brussels sprouts and roasted pecans

**Crispy Balsamic Chicken** **\$35.50**

Roasted with fresh rosemary, thyme and other savory herbs, finished with asparagus or brussels sprouts

### BEEF

**New York Strip Steak** **Market**

An 8 oz aged steak topped with grilled onions & mushrooms & finished w/ a rich Bordelaise sauce

**Grilled Sirloin Steak** **Market**

8 oz top sirloin with caramelized pearl onions & madeira sauce

**Smoked Brisket** **Market**

Slow smoked brisket served with a savory smoke sauce & sauteed onion

### PORK

**Smokehouse Pork Loin** **\$35.50**

Seasoned with a flavorful rub & served with Tequila-Lime Cream Sauce

**Traditional Roast Pork Butt** **\$29.50**

### FISH

**Grilled Salmon** **Market**

Options: Teriyaki and Mandarin or Creamy white wine sauce

**Crusted or Baked Cod** **\$34.50**

Breaded or baked in rich herbs and spices with optional sauces: creamy white wine, or citrus sauce

## SALADS *please select one*

### Iceberg Wedge

Crisp iceberg lettuce, crumbled blue cheese, tomatoes and peppered, hickory smoked bacon, and creamy herb dressing

### Mandarin Salad

Assorted greens, sliced almonds, Mandarin oranges, sesame seeds, cranberries, crispy noodles and sesame dressing

### Caesar Salad

Romaine lettuce, shaved parmesan cheese, garlic croutons, and traditional Caesar dressing

### Farmers Market Salad

Baby greens, cucumbers and carrot ribbons, cherry tomatoes and balsamic dressing

## SIGNATURE DESSERTS

**\$5.50**

### Seasonal Desserts

Blondies, brookies, seven layer bars, seasonal pies (sweet potato, pumpkin, apple, cherry, seasonal berries, etc.)

### Deconstructed Cobblers

Apple, blueberry, cherry or peach homemade fillings with caramel or comparable sauce with whipped cream and baked pastry sticks

### Poached Pears or Peaches

Delicate pears or peaches poached and covered in a sweet sauce with cream

### Cream Pie Tarts

Chocolate or vanilla cream in small pie shells topped with cream and a mint leaf

### Raisin Bread Pudding

Made with sweet breads, raisins and topped with a bourbon maple sauce or caramel glaze and topped with whipped cream

### Traditional Warm Cobblers

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DINNER



# HEARTY

## APPETIZERS

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# RECEPTION

\*Prices listed are per 50 guests

## COLD HORS D'OEUVRE

<b>Traditional Deviled Eggs</b>	<b>\$265</b>
<b>Roquefort Puffs</b>	<b>\$255</b>
<b>Roma Tomato Bruschetta</b>	<b>\$230</b>
Basil and Parmesan	
<b>Chicken Salad</b>	<b>\$288</b>
Served in filo cups	
<b>Red Pepper Hummus Pita Chip</b>	<b>\$265</b>
Roasted pepper, kalamata, lemon, crudie	
<b>Tempura Asparagus and Asiago</b>	<b>\$295</b>
<b>Caprese Skewer</b>	<b>\$240</b>
Sun-dried tomatoes, artichokes, mozzarella and basil, kalamata olives	
<b>Mushroom and Blue Cheese Flatbread</b>	<b>\$270</b>
w/ Balsamic syrup	
<b>Pepper Crusted Beef Tender</b>	<b>\$355</b>
Garlic crostini and grain mustard	
<b>Smoked Salmon Dip</b>	<b>\$355</b>
Creamy dill and herb, vegetables, and crostini	
<b>Iced Large Shrimp Cocktail</b>	<b>Market</b>



## HOT HORS D'OEUVRE

<b>Sweet Heat Meatballs</b>	<b>\$265</b>
<b>Seared Sea Scallops</b>	<b>Market</b>
Wrapped in bacon	
<b>Stuffed Mushroom Caps w/ Sausage</b>	<b>\$275</b>
<b>Fried Mashed Potato Balls</b>	<b>\$265</b>
<b>Baked Feta Bites</b>	<b>\$315</b>
<b>Gingered Vegetable Spring Rolls</b>	<b>\$240</b>
Sweet chili-soy dipping sauce	
<b>Spanakopita Triangles</b>	<b>\$240</b>
Spinach and feta cheese	
<b>Breaded Raviolis with Marinara Sauce</b>	<b>\$190</b>
<b>Black Bean Salad</b>	<b>\$230</b>
Cilantro crema	
<b>Jalapeno Poppers with Raspberry Sauce</b>	<b>\$265</b>
<b>Coconut Shrimp</b>	<b>Market</b>

RECEPTION



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RECEPTION

# RECEPTION STATIONS

\*Prices listed are per 50 guests



## Seasonal Fruits & Berries Display \$200

Strawberry mint yogurt dip

## Farmer's Market Vegetable Crudites \$185

Smoked tomato ranch dip

## Grilled & Marinated Vegetable Display \$237

Tomatoes, mozzarella, zucchini, eggplant, roasted peppers, olives, and artichokes

## Imported and Domestic Cheese Display \$270

Selection of sliced domestic, imported, and local farmstead cheeses, sliced baguettes, flatbreads, water crackers, grapes, seasonal berries, balsamic-fig compote, and local honeycomb



## Nacho Bar \$160

Tortilla chips, warm queso sauce, chili con carne, sliced jalapenos, black olives, sour cream, guacamole and pico de gallo

## Bruschetta and Flatbread Station \$185

Parmesan fresh tomato basil bruschetta

## Mac 'n Cheese \$165

Topped with toasted crumb, wide assortment of toppings, including smoked bacon, Italian sausage and smoked Gouda

## Chilled Jumbo Shrimp Display Market

Poached shrimp served with cocktail sauce and lemon wedges





## CULINARY-ATTENDED ACTION STATIONS

\*Action Attendant fee \$75 per station. Prices listed are per guest. Minimum of 50 guests.

### Tex-Mex Quesadillas \$19

Served with pico de gallo, lime crema, shredded chicken, sun-dried tomatoes, monterrey jack cheese, black bean, poblano chili, cotija cheese, beef barbacoa, cheddar cheese, and cilantro

### Mashed Potato Bar \$18

Truffled yukon gold, sour cream red bliss, and whipped sweet potatoes  
Toppings include shredded bacon, chives, green onions, sour cream, assorted shredded cheese, and diced ham

### Baja Fish Tacos \$19

Flour tortillas, marinated cabbage, corn relish, and jalapeno tartar sauce

### Pasta Station \$18

Tri Color cheese tortellini and penne rigate  
Select two sauces from the following: marinara, alfredo, white wine cream sauce

## PRECARVED STATIONS

\*Prices listed are per carved item. All items are served with petit rolls and appropriate condiments.

### Kingston Beef Tenderloin \$375

Serves approximately 25 guests. Served with a spicy chutney

### Herb Roasted Pork Loin \$345

Serves approximately 25 guests. Served with an apple and peach chutney

### Peppercorn Rubbed Strip Loin of Beef \$700

Serves approximately 25 guests. Herb and citrus gremolata sauce

### Rosemary & Mustard Crusted Leg of Lamb \$675

Serves approximately 40 guests. Mint and herb chimichurri and roasted garlic aioli

### Sage and Rosemary Roasted Turkey Breast \$470

Serves approximately 50 guests. Orange-cranberry sauce, whole grain mustard, and mayonnaise

## DESSERT STATIONS

\*Prices listed are per guest. Minimum order of 50 guests. A \$225.00++ fee per culinary professional is required.

### Sundae Bar \$21

Chocolate, vanilla and strawberry ice cream, chocolate sauce, caramel sauce, raspberry sauce, sliced strawberries, M&M's®, crushed Oreos®, crushed Heath Bars®, sprinkles, toasted walnuts, whipped cream, and maraschino cherries

### Petite French Pastries \$21

Petite tartlets, chocolate dipped strawberries, truffles, brownie bites, tea cookies, eclairs, and tiramisu

### Viennese Table \$21

Apple tart, Linzer torte, chocolate torte, lemon chiffon cake, and seasonal fruit & berries

### Short or Tall Cakes \$20

Pound cake and buttermilk biscuits with seasonal berry selection, chocolate sauce, raspberry sauce, whipped cream, and white chocolate shavings

### Bourbon Caramel Apple Cobbler \$22

Made to order with bourbon laced raisins, thick cinnamon cream, and crisp oatmeal topping



\*A 22% service charge and applicable sales tax will be added to all food, beverage and labor fees. Prices subject to change based on short notice, inflation, etc.



## ULTRA-PREMIUM by the cocktail

**\$12**

- Angels Envy Bourbon
- Basil Hayden Bourbon
- Blade & Bow Bourbon
- D'USSE Cognac
- Four Roses Bourbon
- Grey Goose Vodka
- Hennessy Cognac
- Jefferson's Bourbon
- Michter Bourbon or Rye
- Patron Tequila
- Woodford Reserve Bourbon

## PREMIUM by the cocktail

**\$12**

- Bulleit Bourbon
- Beefeater Gin
- Camarena Silver Tequila
- Crown Royal Whiskey
- Crown Royal Apple Whiskey
- Dewar's 12 Scotch
- Elijah Craig Bourbon
- Knob Creek Bourbon
- Ketel One Vodka
- Maker's Mark Bourbon
- Silent Brigade Blackberry Moonshine
- Silent Brigade Pina Colada Moonshine
- Tito's Vodka

## DELUXE by the cocktail

**\$10**

- Amaretto
- Barton Vodka
- Barton Gin
- Barton Rum
- Bacardi Rum
- Bombay Sapphire Gin
- Captain Morgan Spiced Rum
- Dewar's White Label Scotch
- Fireball Whiskey
- Jose Cuervo Especial Tequila
- Jack Daniel's Whiskey
- Jim Beam Whiskey
- Juarez Tequila
- Malibu Rum
- Old Forester's
- Seagram's 7
- Smirnoff Vodka



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## WINE & BEER

All beverages are purchased by the host. Charges are based on consumption.  
One bartender per 100 guests recommendation



### ULTRA-PREMIUM by the glass

\$12

Kim Crawford Sauvignon Blanc  
Ferrari Carano Chardonnay

### PREMIUM by the glass

\$10

Bogle Pinot Noir  
Meiomi Methode Champenoise  
Robert Mondavi Cabernet Sauvignon

### DELUXE by the glass

\$9

14 Hands Moscato  
Barefoot Chardonnay  
Barefoot Merlot  
Brown Chardonnay  
Chatou St Michelle Chardonnay  
Chloe Merlot  
Mia Dolce Moscato  
Noble Vines Pinot Noir  
Pacific Rim Riesling  
Ruffino Moscato D'Asti

### Imported & Microbrew Beer by the glass

\$9

### Draft Beer by the keg

American Premium	\$575
Imported/Micro	Market



BEVERAGES

A bartender fee of \$50.00+ per bartender for a 4-hour minimum shift, to include setup and breakdown and 2 hours of service will be applied.  
An additional fee of \$25.00 per bartender per each additional hour will be applied.  
All alcoholic beverages must be dispensed by a Convention Center Bartender.  
Bartender fees are waived if bar sales exceed \$200 per bartender per hour.  
All Beverages are purchased using cash or credit card by each guest. One bartender per 150 guests recommendation.



## ULTRA-PREMIUM by the cocktail

**\$15**

Angels Envy Bourbon

Basil Hayden Bourbon

Blade & Bow Bourbon

D'USSE Cognac

Four Roses Bourbon

Grey Goose Vodka

Hennessy Cognac

Jefferson's Bourbon

Michter Bourbon or Rye

Patron Tequila

Woodford Reserve Bourbon

## PREMIUM by the cocktail

**\$13**

Bulleit Bourbon

Beefeater Gin

Camarena Silver Tequila

Crown Royal Whiskey

Crown Royal Apple Whiskey

Dewar's 12 Scotch

Elijah Craig Bourbon

Knob Creek Bourbon

Ketel One Vodka

Maker's Mark Bourbon

Silent Brigade Blackberry  
Moonshine

Silent Brigade Pina Colada  
Moonshine

Tito's Vodka

## DELUXE by the cocktail

**\$11**

Amaretto

Barton Vodka

Barton Gin

Barton Rum

Bacardi Rum

Bombay Sapphire Gin

Captain Morgan Spiced Rum

Dewar's White Label Scotch

Fireball Whiskey

Jose Cuervo Especial Tequila

Jack Daniel's Whiskey

Jim Beam Whiskey



\*A 22% service charge and labor fees. P



and applicable sales tax will be added to all food, beverage and applicable sales tax will be added to all food, beverage subject to change based on short notice, inflation, etc.

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Ferrari Carano Chardonnay

### PREMIUM by the glass

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Meiomi Methode Champenoise  
Robert Mondavi Cabernet Sauvignon

### DELUXE by the glass

\$9

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Barefoot Chardonnay  
Barefoot Merlot  
Brown Chardonnay  
Chatou St Michelle Chardonnay  
Chloe Merlot  
Mia Dolce Moscato  
Noble Vines Pinot Noir  
Pacific Rim Riesling  
Ruffino Moscato D'Asti

### Draft Beer by the glass

American Premium \$8  
Imported/Micro \$9



BEVERAGES

\*A 22% service charge and applicable sales tax will be added to all food, beverage and labor fees. Prices subject to change based on short notice, inflation, etc.

# POLICIES

## AND PROCEDURES

### Exclusivity

VenuWorks of Paducah, LLC holds the exclusive rights to any and all food, beverage and wait staff service offered at the Paducah McCracken County Convention Center. No outside services are permitted without the written consent of VenuWorks of Paducah, LLC. In special cases, to be determined by VenuWorks of Paducah, LLC a buy-out arrangement subject to fees, may be made.

### Linen Service

VenuWorks provides its in-house linen for food tables and all meal functions with our compliments. In-house linens are square 120" x 120" and are available in white or black (other colors and styles are available at an additional cost)

Additional linen fees will apply for guest tables, specialty linens or linens required for meeting functions. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

In-house tables are 60" rounds and seat 8 people

### Guarantees

The Customer shall notify VenuWorks of Paducah, no less than five (5) business days (excluding holidays and weekends) prior to the Event, with the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance based on the service selected.

If Customer fails to notify VenuWorks of Paducah of the guaranteed attendance within the time required, VenuWorks of Paducah shall prepare for and provide services to the persons attending the Event on the basis of the estimated attendance specified in the BEO's, and such estimated attendance shall be deemed to be the Guaranteed Attendance.

VenuWorks of Paducah will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage) for plated meal functions.

· If his Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable house charge and sales tax.

# POLICIES

## AND PROCEDURES

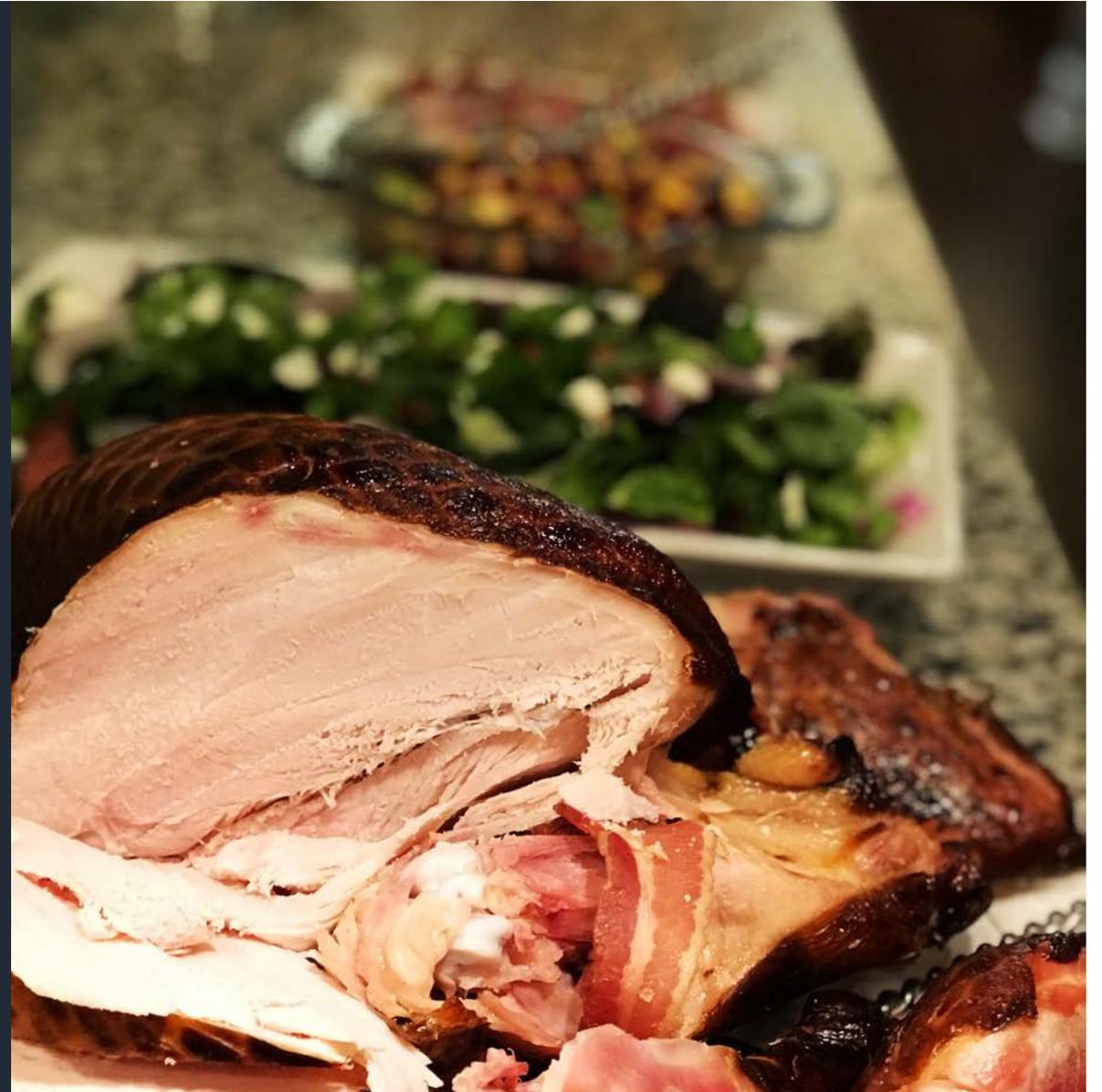
- Any food and beverage event requiring a preset menu item above the guaranteed number of guests may incur additional food and/or labor charges.
- Should additional persons attend the event in excess of the total of Guaranteed Attendance plus the Overage, VenuWorks of Paducah will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the house charge and local taxes.
- Should Guaranteed Attendance increase or decrease by 33% or more from the original contracted number guests, an additional charge of 20% per guaranteed guest will apply.

Meal functions of 1,000 and above are considered “Specialty Events” and may require customized menus. Your Catering Sales Manager and Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events. The guaranteed attendance shall not exceed the maximum capacity of the areas within the Facility which the Event will be held.

### **Delayed or Extended Service**

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply.

Should your Event require extended pre or post service or stand by time, often necessitated by high volume functions, an additional labor charge will apply.





## POLICIES AND PROCEDURES

### Supplement Staffing Fees

Unless indicated otherwise, charges for the staffing of your functions are included in our menu prices, provided the guaranteed minimum sales requirements are met. When additional staffing over and above what are normally provided is requested, the following hourly rates will apply. Please note that a four (4) hour minimum, per staff member, applies.

- Attendant, Coat Check or Additional Server Fee: \$25.00 per hour
- Culinary Professional Fee:\$25.00per hour
- Bartender: \$50.00per hour

Additional fees may apply to orders with guarantees lower than stated minimum requirement of four hours.

### Service Times

Meal services are based on the following:

- Breakfast Service Is Based On Four(4)hours which includes one (1) hour for banquet set-up, two (2) hours for service and one (1) hour for clean-up.
- Lunch and Dinner services are based on five(5)hours which includes two (2) hours for banquet set-up, two (2) hours for service and one (1) hour for clean-up.
- Reception service is based on four(4)hours which includes one (1) hour for banquet set-up, two (2) hours for service and one (1) hour for clean-up.

In the event that the service period exceeds the above time frame, an additional labor charge of \$25.00 per hour per wait staff will be applied.

Should your Event require extended pre or post service or stand by times or deviation from the standard set, an additional labor charge may apply

### Alcoholic Beverage Guidelines

VenuWorks of Paducah is the sole holder of liquor licenses for the Paducah McCracken County Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

# POLICIES<sup>↑</sup>

## AND PROCEDURES



### **Cancellation Policy**

For cancellation of contracted services less than two (2) weeks but more than 72 hours prior to the event, VenuWorks of Paducah is reimbursed for any and all labor and unrecoverable product expenses incurred in conjunction with planning for the event. Any event cancelled less than seventy -wo (72) business hours prior to the event will forfeit the 90% deposit.

### **Sustainability**

VenuWorks of Paducah at the Paducah McCracken County Convention Center is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations.

VenuWorks of Paducah actively participates in all Paducah McCracken County Convention Center's current sustainability programs, including waste reduction, recycling, energy and water conservation, local and regional procurement, and corporate social responsibility. VenuWorks of Paducah sources and utilizes the finest and freshest ingredients to create first class dining experiences. VenuWorks of Paducah supports regional based vendors and farms to incorporate local, seasonal items whenever possible. VenuWorks of Paducah partners with community-based organizations to minimize the waste of leftover items that provide for Western Kentucky under served.

VenuWorks of Paducah offers full china service or appropriate compostable and recyclable service ware at every food and beverage event. Certain parameters shall apply for specific event locations, including additional costs if necessary.

### **Guarantees**

The Customer shall notify VenuWorks of Paducah, no less than five (5) business days (excluding holidays and weekends) prior to the Event, with the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance based on the service selected. If Customer fails to notify VenuWorks of Paducah of the guaranteed attendance within the time required, VenuWork of Paducah shall prepare for and provide services to the persons attending the Event on the basis of the estimated attendance specified in the BEO's, and such estimated attendance shall be deemed to be the Guaranteed Attendance.

VenuWorks of Paducah will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage) for plated meal functions.

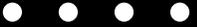
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# POLICIES

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### **Food and Non-Alcoholic Beverage Sampling Policy**

All food and non-alcoholic beverage samples brought onto the premises of the Paducah McCracken County Convention Center must have written approval prior to the event and adhere to the following guidelines:

- Company/organization may only distribute samples for food and non-alcoholic beverage products that the company/ organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise. Food and non-alcoholic beverage samples are limited to two (2) ounce portions.
- A written authorization request that details the product and portion size to be sampled, must be submitted a minimum of thirty (30) days prior to the event to Centerplate. Approval of sampling arrangements to the sampling company/organization will be provided in writing only.
- Show Management and applicant are responsible for securing all applicable City and State permits for the distribution of sampling items including applicable Commonwealth of Kentucky Health Permits.
- Food And Beverage Items Used As Traffic Promoters(i.e. coffee, popcorn, sodas, bar service, ice, etc.) must be purchased from VenuWorks of Paducah.

### **Holiday Service**

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holidays: New Year’s Eve and Day, Martin Luther King Jr. Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the event(s), VenuWorks of Paducah will notify the customer of estimated labor fees based on the information supplied by the customer.

### **Service Charge and Tax**

A 22% “House” charge or “Administrative” charge will apply to all food and beverage charges. 100% of this service charge is retained by the Paducah McCracken County Convention Center. Current state and local sales taxes apply to all food and beverage charges and are subject to applicable tax laws and regulations.

The “house” or “administrative” charge of 22% is added to your bill for the catered event/function which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employee providing the services. You are free, but not obligated to add, or give a gratuity directly to your servers.

If the customer is an entity claiming exemption from taxation, the customer must deliver to VenuWorks of Paducah satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales tax.

◀ **THANKS** ▶

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