



WEDDINGS

AT ASBURY SEMINARY

RECEPTION MENU 2021



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@WeddingsAtAsbury

MEET THE TEAM

Congratulations on your engagement and thank you for considering Weddings at Asbury for your reception. On behalf of **Executive Chef Robert Miller** and our **Director of Fine Dining, Jeffrey Shafer**, we are grateful for the opportunity to earn your business. With more than 50 years of combined food service experience, our team of professionals stands prepared to make your wedding reception one to remember—for all the right reasons.

Executive Chef Robert Miller “Chef Rob” trained under **French Master Chef, Marcel Desaulnier** (“Death by Chocolate” & “Burgermeister”). Since that time, Rob has served in various hospitality capacities including four-star restaurants and four-diamond hotels, winning several culinary awards along the way. **Chef Rob** also represented the United States in Japan for the International Culinary Exchange program. As such, his menu creations are diverse, timeless, and sophisticated.

Jeffrey A. Shafer, Director of Fine Dining, has served in the food service industry for over 22 years, primarily Higher Education and Retail. Starting as a college student in the kitchen, he progressed through numerous levels of training including prep cook, student supervisor, manager, Assistant Director and Director of Dining Services. He enjoys trying new cuisines and adapting popular retail concepts into menu options. In 2016, **Jeff** received the Outstanding Assistant Award for his work in developing a retail dining venue. He is the **main point of contact** for your wedding reception menu selections.

As you browse our menu selections, please know that they represent just the beginning of what our team can prepare. If you have a specific dish or other custom menu in mind, please let us know and we can provide a custom quote. As always, we’re here to answer any questions you may have. Please contact **Grace Tillson, Weddings + Events Manager**, at 859.858.2129 or via e-mail: Weddings@AsburySeminary.edu.

Thanks again for the opportunity to earn your business.

Happy Planning!

HOW TO BUILD YOUR PERFECT RECEPTION

Decide between a packaged, plated, or buffet reception.

- 1. Packaged Receptions** include appetizer stations for your Social Hour (to be enjoyed while you finish taking photos) and a Buffet-style dinner service.

Plated Receptions have dinner served by wait staff. Each portion is identical, but guests may pre-select which entrée they'd prefer.

Buffet Receptions have a self-serve, two-sided island for guests to choose which selections and how much they'd like for themselves. Seconds are encouraged after everyone has had their first plate!

All of our receptions come with wait staff to clear used dishes from tables, refill any beverage or buffet stations, and a dining director to assist your guests.

- 2.** Enhance your menu with (or build an entire reception out of) our numerous **À la carte** options! Want to have a Social Hour with your **Plated** or **Buffet** reception? Add some of our Display Trays, Individual Appetizers, or Meat Carving Stations!

It's just that easy! And with our Price Transparency guarantee, you can rest assured there are no hidden service, dishwashing, or gratuity fees!

All prices are subject to Kentucky sales tax and nothing else.

That's our promise.

PACKAGED CATERING

Each buffet includes linens, iced-tea, water, and 100% Columbian Coffee. All Pricing is per person. A third side may be substituted for appetizers if reception does not have a social hour.

SOUTHERN SERVINGS | \$35 PER PERSON

Choice of two social hour appetizers (2 pieces per person per item): Pigs in a Blanket, Mini Country Ham Biscuits, Black Bean Empanadas, Chicken Tenders with Honey Mustard Sauce

Choice of one salad: Spinach, Garden, Caesar

Choice of two sides: Mashed Potatoes and Gravy, Country Style Green Beans, Baked Beans, Fresh Collard Greens, Honey Glazed Carrots, Buttered Sweet Corn, Potato Salad

Choice of two entrées: Smoked Brisket, Kentucky Hot Brown, Roast Sirloin of Beef, Savory Meatloaf, Fried Chicken Tenders, Hamburgers, Hot Dogs, Pulled Chicken or Pork

ACROSS THE POND | \$35 PER PERSON

Choice of two social hour appetizers (2 pieces per person per item): Charcuterie, Stuffed Cherry Tomatoes filled with Whipped Boursin Cream Cheese, Mini Beef Wellingtons, Tomato Bruschetta

Choice of one salad: Spinach, Garden, Caesar

Choice of two sides: Herb Roasted Red Skin Potatoes, Au Gratin Potatoes, Pasta in Red Sauce, Italian Green Beans, Orange Glazed Baby Carrots, Steamed Broccoli

Choice of two entrées: Chicken Citrus Saltimbocca, Roast Beef au Jus, Italian Sausage Lasagna, Chicken Marsala, Chicken Breast stuffed with Brie + Cranberries

THE BRUNCH BUNCH | \$29 PER PERSON

Choice of two social hour appetizers (2 pieces per person per item): Mini Quiche Lorraine, Assorted Fruit, Avocado Crostini, Mini Maryland Crab Cakes with Remoulade Sauce, Finger Sandwiches

Buffet Includes Fruit Salad and Orange Juice

Choice of two sides: Buttermilk Biscuit and Pepper Gravy, Southern Baked Cheddar Grits, Wild Rice Pilaf, Hash Brown Potatoes, Scrambled Eggs

Choice of two entrées: Hickory Smoked Bacon, Sausage Patty, Maple Ham, Fried Chicken Tenders, Sliced Honey-Glazed Ham,

SIGNATURE PLATED SELECTIONS

*Each selection includes linens, iced-tea, water, and 100% Columbian Coffee.
All Pricing is per person.*

- Grilled Filet Mignon 38**
8oz hand-cut filets wrapped with Peppered Bacon and grilled to perfection. Served with Wild Mushroom and Vidalia Onion Demi, Steamed Asparagus and Boursin Whipped Yukon Potatoes.
- Roasted Medallions of Lamb..... 41**
Roasted Herb and Pommery Mustard-crust Medallions of Four Hills Farm Lamb with Minted Demi Glaze, sautéed Garlic Haricot Verts and Mascarpone whipped Yukon Potatoes.
- Tournedos of Beef Tenderloin..... 40**
Sautéed Medallions of Beef topped with Shrimp and finished with Hunters' Sauce. Served with roasted Fingerling Potatoes and roasted Haricot Verts.
- Roasted Wild Alaskan Salmon 35**
Cedar Plank Roasted Wild Sockeye Salmon with Barbados Sugar Glaze, Papaya, Passion Fruit and English Cucumber Relish, sautéed Baby Carrots and Parmesan Reggiano Risotto.
- Classic NY Strip Steak..... 33**
10oz Seared Angus Beef New York Strip Au Poivre with Roasted Shallot, Cremini Mushrooms, Baby Carrots and Roma Tomatoes over Garden Wild Rice.
- Tournedos of Black Angus Beef..... 40**
Seared Medallions of Black Angus Beef over roasted Crimini Mushrooms with creamed Cognac Demi Glazed and Hollandaise, served with whipped Yukon Gold Potatoes, Kentucky Honey Farms Honey Glazed Baby Carrots and Asparagus.
- Southern-Style Breast of Chicken Saltimbocca..... 29**
Sautéed Medallions of Beef topped with Shrimp and finished with Hunters' Sauce. Served with roasted Fingerling Potatoes and Roasted Haricot Verts.
- Breast of Chicken Henry Clay 28**
Boursin Cheese and Country Ham Stuffed Breast of Chicken drizzled with Brown Sugar Demi over Cranberry Wild Rice and Roasted Asparagus.

PLATED KENTUCKY FAVORITES

All Kentucky Favorites include a House Salad, Artisan Breads & Butter, Iced-Tea and 100% Columbian Coffee. All pricing is per person.

- Pepper Bacon Wrapped Pork Loin..... 27**
Roasted Center-cut Pork Loin wrapped with Pepper Bacon and topped with Dijonnaise Sauce served over whipped Yukon Potatoes and Country Green Beans.
- Breast of Chicken Basilica..... 26**
Breast of Chicken sautéed and finished with Fresh Basil, Tomato Concasse & Capers, accompanied by Sautéed Haricot Verts and Sun-Dried Tomato Risotto.
- Breast of Chicken Florentine 26**
Stuffed Breast of Chicken Florentine with Lemon-Caper Sauce served over Garden Wild Rice, accompanied by Roasted Brussel Sprouts and Grape Tomatoes.
- Traditional Louisville Hot Brown..... 26**
Roasted Turkey Breast over Sourdough Toast Points with Mornay Sauce, White Cheddar, Roma Tomatoes, Broadbent Farms Hickory Bacon and Pecorino Romano Cheese served with steamed Broccoli.
- Bluegrass Fried Chicken..... 22**
Chicken breast deep-fried to golden perfection, served with Mashed Potatoes, Country Style Green Beans, Biscuits and Cornbread.
- Oven Roasted Turkey..... 23**
Roasted Breast of Turkey accompanied by a traditional Cornbread and Sage Stuffing, Paj Juices, Country Style Green Beans and Orange Glazed Carrots.
- Chinese Five-Spice Roasted Pork Loin Medallions..... 26**
Pork Loin with Chili Garlic Maple Sauce served over Ginger-Lime Jasmine Rice with Sautéed Bok Choy, Napa Cabbage, Pineapple and Julienne Carrots.
- Roasted Breast of Spring Chicken..... 22**
Chicken topped with Julienne Spring Vegetables, served over Wild Rice Pilaf and Yellow and Zucchini Squash.
- Roasted Pork Tenderloin..... 27**
Roasted Pork Tenderloin topped with Apple Chutney, served with a Wilted Collard Greens and Orange Glazed Baby Carrots.
- Shrimp and Grits 29**
Cajun style Shrimp nested over creamy Asiago Cheese Grits with Andouille Sausage, Peppers, Onions, Tomatoes and Asparagus.

SIGNATURE BUFFETS

Each buffet includes linens, iced-tea, water, and 100% Columbian Coffee.

All Pricing is per person.

The Day of Thanks..... 29

Roasted Breast of Turkey, Sliced Honey-Glazed Ham, Mashed Potatoes, Cornbread Stuffing with Gravy, Seasonal Vegetables, Fresh Collard Greens, ColeSlaw/Potato Salad, Buttermilk Biscuits.

Giorno Del Matrimonio 27

Italian Sausage Lasagna, Chicken Marsala, Fresh Seasonal Vegetables, Italian Green Beans, Romaine Caesar Salad, Garlic Breadsticks.

Kentucky Hot Brown 26

Kentucky Hot Brown, Seasonal Vegetables, Country Style Green Beans, Garden Salad, Artisan Rolls.

Chicken and Beef..... 29

Roast Beef au Jus, Chicken Breast stuffed with Brie and Cranberries, Wild Rice Pilaf, Mashed Potatoes with Gravy, Green Beans Almondine, Fresh Seasonal Vegetables, Spinach Salad with Strawberries, Feta & Almonds, Freshly Baked Artisan Rolls.

A Cut Above 38

Chef-Carved Prime Rib au Jus, Sautéed Breast of Chicken Somerset, plus your choice of either Roasted Pork Loin with Lingonberry or Strawberry Poached Atlantic Salmon, Roasted Red Bliss Potatoes, Granny Smith Apple Wild Rice Pilaf, Sautéed Garlic Haricot Verts, Orange Glazed Baby Carrots, freshly baked Artisan Rolls and Spinach Salad with Strawberries, Feta Cheese and Almonds.

Dia de La Boda Fiesta 23

Seasoned Ground Beef, Chicken Fajita with Peppers and Onions, Soft and Hard Shells, Mexican Rice, Mexican Corn, choice of Black or Refried Beans, Sour Cream, Guacamole, Salsa, Jalapeños, Black Olives, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Diced Onions, Queso. Chips, Salsa, & Ranch Jalapeño Dip on each table. Served with Limeade. Substitute Steak for two dollars per person.

The By Design..... 23

Choice of two entrées, one starch, two vegetables, rolls w/butter and salad. Add one additional salad, starch, or vegetable for two dollars/pp. Add a standard entrée selection for three dollars/pp.

- Salads: Spinach, Caesar, Garden
- Starches: Herb Roasted Redskin Potatoes, Roasted Garlic Mashed Potatoes, Baked Potatoes, Baked Sweet Potatoes, Au Gratin Potatoes, Cornbread Stuffing, Wild Rice Pilaf, Macaroni and Cheese, Pasta of Choice in Red Sauce
- Vegetables: Honey Glazed Carrots, Sweet Peas, Steamed Broccoli, Sautéed Squash Medley, Buttered Sweet Corn, Almondine or Southern Style Green Beans, Seasonal Offerings
- Entrees: Roast Sirloin of Beef, Lemon and Rosemary Roast Chicken, Chicken Parmesan, Grain Mustard and Herb Rub Pork Loin, Beef Stroganoff, Savory Meatloaf, Pacific Rim White Fish, Chicken Citrus Saltimbocca
- Upgrades: Seared Asparagus (\$1/pp) • Sugar Snap Peas (\$1/pp) • Stuffed Shells (\$1)

CASUAL BUFFETS

Each buffet includes linens, iced tea, lemonade, and water, unless otherwise noted.

All Pricing is per person.

The Cookout 19

Hamburgers, Hotdogs, Fresh Buns, Smoked Hickory Baked Beans, choice of Potato Salad or Coleslaw, Potato Chips, Watermelon Slices (In Season May - August), Ketchup, Mustard, Tomato, Onions, Lettuce, Pickles, Sliced Cheese.

The Clucker 20

Fried Chicken Tenders, choice of Mashed Potatoes or Potato Salad, Country Green Beans, Southern-Style Biscuits, Watermelon Slices (In Season May-August).

The Light Lunch..... 20

Your choice of Soup, Salad, and ½ sandwich. Please contact our Weddings + Events Manager for the numerous options.

The Smokehouse..... 35

Choice of 1 salad, 2 sides, 2 meat entrées, 1 bread and 1 dessert. Add one additional salad, side, bread or dessert for two dollars/pp. Add an extra meat entrée selection for three dollars/pp.

- Salads: Cole Slaw, Macaroni Salad, Potato Salad
- Sides: Macaroni and Cheese, Country Style Green Beans, Baked Beans, Corn Pudding, Hashbrown Casserole, French Fries
- Bread: Dinner Rolls, Texas Toast, Hawaiian Rolls, Biscuits, Cornbread (Butter included with each)
- Meat Entrees: Beef Brisket, Pulled Chicken, Pulled Pork, Smoked Beef Sausage
- Desserts: Banana Pudding, Chocolate Cobbler, Peach Cobbler, Watermelon Slices (Seasonal May - August)
- Sauces provided include Sweet Baby Rays BBQ, Alabama White Sauce, Carolina Style Mustard Sauce

HORS D'ŒUVRES BUFFETS

*Your choice of salad, one carving station, five hot or cold hors d'œuvres.
Served with iced tea, lemonade, water, and artisan rolls.*

HORS D'ŒUVRES RECEPTION 35

Salad Choices (Choose 1):

- Classic Garden Salad with choice of Two Dressings
- Caesar Salad – Romaine Lettuce, Croutons, Parmesan Cheese, Signature Caesar Dressing
- Spinach Salad– Baby Spinach, Sliced Strawberries, Mandarin Oranges, Fresh Blueberries, Goat Cheese and Toasted Pecans served with choice of Dressing

Carving Station Choices (Choose 1):

- Roasted Top of Beef served with a Horseradish Sauce
- Roasted Breast of Turkey served with Mayonnaise and Mustard
- Honey Glazed City Ham with Mayo and Mustard

Hors d'œuvres Choices (Choose 5):

Hot

- Spring Egg Rolls with Sweet Soy Sauce
- Petite Quiche
- Mini Maryland Crab Cakes with a Spicy Remoulade Sauce
- Spanakopita Meatballs—Italian, BBQ, Sweet and Sour or Swedish Chicken Tenders
- Pigs in a Blanket
- Beef or Chicken Satay
- BBQ Smokey Links

Cold

- Cucumber Rondelles with Crab Salad
- Finger Sandwiches: Chicken Salad, Tuna Salad and Pimento Cheese
- Mini Country Ham Biscuits
- Antipasto Skewers
- Stuffed Cherry Tomatoes with Whipped Boursin Cheese

À LA CARTE

HORS D'ŒUVRES

Priced per 100 pieces, minimum of 25 pieces each

HOT SELECTIONS

Scallops wrapped in Bacon	426
Shrimp on Horseback.....	363
Coconut Shrimp.....	363
Mini Maryland Style Crab Cakes with Spicy Remoulade Sauce.....	363
Crab Rangoon with Sesame Sauce.....	242
Andouille Sausage en Croûte	265
Spring Rolls with Sweet Soy Sauce	230
Buffalo Chicken Spring Rolls.....	299
Southwest Spring Rolls	282
Black Bean Empanadas.....	267
Mushroom Beggars Purse.....	328
Brie and Raspberry Beggars Purse.....	345
Petite Quiche Lorraine.....	253
Fig & Goat Cheese Flatbread	294
Parmesan Stuffed Peppadew Peppers	265
Brochettes—Teriyaki Beef or Hawaiian Chicken	380
Satay with Thai Peanut Sauce Chicken or Beef	317
Sausage Stuffed Mushrooms.....	363
Spanakopita.....	219
Mini Beef Wellingtons	380
Deep Dish Pizza Bites	265
Meatballs—Italian, BBQ, Sweet & Sour or Swedish	173
Mini Smoked Chicken Quesadillas	230
Chicken Potstickers	282
Chicken Empanada	265
Coconut Chicken Medallions	282
Chicken Tenders with Honey Mustard Sauce.....	219
BBQ Smokey Links.....	144
Pigs in a Blanket	167

COLD SELECTIONS

Iced Gulf Shrimp with Cocktail Sauce	363
Cucumber Rondelles with Crab Salad	230
Cucumber Rondelles with Beer Cheese...202	
Stuffed Cherry Tomatoes filled with Whipped Boursin Cream Cheese	202
Petite Red Potatoes with Sour Cream and Chives	173
Antipasto Skewers.....	317
Tomato Bruschetta.....	159
Bouchée of Chicken Salad	248
Finger Sandwiches: Chicken Salad, Tuna Salad, Pimiento Cheese	236
Assorted Pinwheels.....	173
Silver Dollar Sandwiches with sliced Turkey, Ham or Roast Beef	271
Mini Country Ham Biscuits with Pommery Mustard	299

À LA CARTE EXTRAS

DISPLAY TRAYS

Pricing is for small tray/large tray. Small tray serves 25, Large tray serves 50, unless otherwise noted.

Assorted Cheese and Crackers..... 87/156

An Array of Imported and Domestic Cheeses garnished with Fresh Seasonal Fruit served with an assortment of Flat Bread Crackers.

Seasonal Fresh Vegetables 58/98

Crudités of Seasonal Garden Fresh Vegetables served with Ranch or French Onion Dip.

Seasonal Fresh Fruits 87/156

An Assortment of Seasonal Fruit with Vanilla Yogurt Dip.

Antipasto Relish Tray 121/213

Cubed Sausages, Deli Meats, Cheeses, Garden Italian Vegetables, and Pasta tossed with herbed Vinaigrette.

Mexican Layer Tray for 35 98

Layers of Refried Beans, Sour Cream, Salsa, Lettuce, Cheddar Cheese, Black Olives, Tomatoes, Jalapeños, Green Onions, served with Tortilla Chips.

Baked Brie en Croûte for 25 102

Brie Cheese with Apricot Preserves in Puff Pastry baked until Golden Brown and served with Flatbread Crackers.

Pecan Cheese Ball for 25 64

Cream and Cheddar Cheeses encrusted in toasted Pecans and served with assorted Crackers.

Smoked Salmon Tray for 25..... 121

Smoked Atlantic Salmon with Cream Cheese, chopped Eggs, Capers, diced Red Onion and Flatbread Crackers.

Charcuterie Tray for 25..... 121

Thin Sliced Salami, Sliced Provolone, Dried Apricots, Pimento Stuffed Green Olives, Cashew Nuts, Assorted Jams and Crackers.

Whipped Feta Tray for 25 98

Whipped Feta with Honey and Whipped Feta with Olive Oil and Sea Salt, Pita Bread Wedges, Pretzels, Assorted Crackers, Celery Sticks, Baby Carrots and Cucumber Slices.

Mediterranean Hummus Tray for 25..... 87

Traditional Hummus and a Flavored Hummus, Pita Bread Wedges, Assorted Crackers, Celery Sticks, Baby Carrots and Cucumber Slices.

À LA CARTE EXTRAS

CARVED MEATS

Pricing only valid if ordered in conjunction with a plated or buffet selection.

Roasted Top Round of Beef 253
Served with Horseradish Sauce – serves 50

Roasted Tenderloin of Beef 248
Served with Bordelaise Sauce – serves 20

Roasted Breast of Turkey 127
Served with Mayonnaise and Mustard – serves 25

Baked Country Ham 207
Served with Pommery Mustard – serves 35

Honey Glazed City Ham 184
Served with Mayonnaise and Mustard – serves 40

Made-to-Order Stations \$5 per person

- Omelet
- Pasta Sauté
- Baked Potato
- India Style Curry
- Waffle Bar
- Pancake/Crêpe Bar
- Street Tacos
- Personal Pizzas