

Beef Tenderloin w/ Rosemary and Shallot Sauce
Prime Rib w/ AuJus Sauce
Beef Roast (very tender)
Beef Tenderloin on Butter Buns w/ Henry Bain Sauce on the side
Chipotle Beef tenderloin w/ Orange Glaze
Smoked Beef Brisket

Sesame Ginger Pork Tenderloin
Lemon and Garlic Pork Tenderloin
Bourbon Marinated Pork Tenderloin w/ Sautéed Apples
Pork Tenderloin on Butter Buns w/ Raspberry chipotle sauce on the side
Southern Sweet and Spicy Pork loin

Sesame chicken Breast w/ spicy apricot Sauce
Zesty Lemon Chicken breaded and baked with brown sugar and bourbon sauce
Creamy Gorgonzola Chicken
Champagne chicken
Chicken Divan Casserole (w/ broccoli, mushrooms, white sauce and Cheddar)
Oven Fried w/ Parmesan Crust
Chicken Breast with Red pepper sauce and Goat cheese (served over pasta or spinach)
Feta chicken with Mushrooms and Herbs

Champagne Chicken and Rosemary White sauce over Fettuccini
Chicken and Spinach Lasagna w/ Alfredo Sauce
Meat and/ OR Cheese Ravioli w/ Homemade Red Sauce
Pasta w/ Spicy shrimp and sun Dried tomatoes w/ Red Sauce
Penne Pasta w/ Roasted Vegetable and/ Or chicken w/ Red or Parmesan Sauce
Penne pasta with Prosciutto and a Vodka sauce
Primavera Pasta with asparagus, cheeses, and prosciutto

Shrimp and Grits with andouli sausage, chicken and roasted pepper over parmesan grits
Crab cakes w/ Red pepper Remoulade
Grilled Sword Fish Kabobs w/ Fruit Salsa
Sea Bass w/ Watermelon and Cucumber salsa
Sesame Salmon w/ orange Glaze
Parmesan and Walnut encrusted Sea Bass
Horseradish Rubbed Sea Bass
Baked salmon w/ Cranberry Thyme Crust
Assorted shrimps Available

Side Items

<i>Garlic Roasted New Potatoes</i>	<i>Zesty Carrots</i>
<i>Potato Au Gratin</i>	<i>Vegetable medley (all fresh veg)</i>
<i>Mashed Potatoes</i>	<i>Assorted Grilled Vegetables</i>
<i>Duchess Potatoes</i>	<i>Ratatouille</i>
<i>Horseradish Mashed Potatoes</i>	<i>Roasted Sweet potatoes</i>
<i>Grilled Asparagus</i>	<i>Creamed Spinach</i>
<i>Everything Cous Cous</i>	<i>Green Beans Almandine</i>
<i>Rosemary Wild Rice</i>	<i>Haricot Verde w/ lemon caper sauce</i>
<i>Curried rice</i>	<i>Broccoli w/ Cream Sauce</i>
<i>Corn and Haricot Verde w/ Lime Shallot Butter</i>	<i>Snow Peas w/ Lemon herb</i>

Salads

Kentucky country ham and spinach salad
Sesame Soy Vinaigrette over Greens
Spiced walnuts and Mixed greens
Bluegrass Salad balsamic dressing with walnuts, asparagus tips, cranberries pears and blue cheese crumbles
Baby Spinach and Mixed Greens w/ Goat Cheese, Walnuts, Roasted Peppers
Bibb lettuce w/ Oranges, Red Onions and Almonds
Caesar w/ Homemade Croutons
Mixed Greens with Artichokes and Pine Nuts and Balsamic Vinaigrette
Field Greens w/ Pears, Spicy Pecans, Smoked Gouda and Balsamic Vinaigrette
Mixed Greens w/ Walnut and Apples and Walnut Dressing
Mixed Fruit Salad w/ Poppy seed dressing
Mixed Greens w/ Dried Cranberries, Feta and Walnuts
Mixed Greens w/ Strawberries, Sugared Almonds, Mandarin Oranges, Pepper Jack Cheese and Raspberry Dressing
Sliced Red and Yellow Tomatoes w/ Fresh Mozzarella and Basil Dressing
Assorted Pasta Salads Available
Assorted Potato salads Available

Appetizers

- *Appetizers are an additional cost to the menus. Typically, 2 vegetarian appetizers and one meat appetizer costs approximately \$7.00-10.00 per person. Price varies per choice.*
- *Appetizers can be passed or buffet*
- *We can provide additional options (Once a menu has been selected I would be happy to help you choose some appetizers. We have a large selection available*
- *Wedding Cakes: Wedding Cakes are 3.00 per person.*
- *We would be happy to make specialty desserts, cakes and others.*

Assorted Pretty Pick up sweets can be added to any menu for an additional cost of \$3.00 per person.

Mini Pecan Tarts

Chocolate Cheesecake

Fruit Tarts

Lemon Bars

Mini Cream Puffs

Peanut butter bars

Apricot Bars

Ect... Items are added seasonally

Mini Chess Tarts

Vanilla Cheesecake

Apple Tarts

Brownies

Chocolate Dipped Cookies

Cheesecake Brownies

Chocolate Dipped Strawberries

Suggested menus

Beef Tenderloin w/ Garlic Herb Crust and Gorgonzola Sauce

Roasted new potatoes w/ parmesan and Rosemary

Grilled Asparagus served room temp w/ Lemon Caper sauce

Mixed Greens w/ Spicy Pecans, mandarin Oranges, Smoked Gouda and Balsamic Dressing

Assorted Breads *\$24.50 per person*

Add Lemon Chicken Breast *\$27.25 per person*

Add Shrimp and Grits *\$27.50 per person*

(With chicken and Andouille sausage)

Teriyaki Pork Tenderloin w/ Raspberry Chipotle Sauce

Garlic Mashed Potatoes

Green Bean Almandine

Caesar Salad w/ Homemade Crouton and Dressing

Assorted Breads *\$22.00 per person*

Add Sesame chicken Breast *\$25.00 per person*

Stuffed Chicken Breast w/ Country Ham and Boursin Cheese served with a white sauce on top

Rice Pilaf w/ Spinach and Caramelized onions OR Roasted Rosemary New potatoes

Haricot Verde w/ Lemon Brown Butter

Gourmet Carrots

Mixed greens w/ Cherry Tomatoes, Cucumbers, Black Olives, Feta and Balsamic

Assorted Breads

\$23.50 per person

*Roasted Vegetable Lasagna w/ White Sauce
Beef Tenderloin w/ Henry Bain Sauce
Blue cheese tossed Potatoes
Asparagus w/ Sesame Dressing
Mixed Greens w/ Pears, Spicy Pecans, Smokes Gouda and White Balsamic
Assorted Breads*

\$27.00 per person

*Maple and Pepper Salmon filet
Jerk Chicken Breast w/ Mango Salsa
Orange Herb Rice
Green Beans w/ lemon Oil
Romaine Salad w/ Bacon, Artichokes, Avocado, Parmesan and Spicy Mustard
Dressing
Assorted Breads*

\$25.95 per person

- ❖ *Divinity would be happy to provide bar set up for an additional cost of \$3.00 per person. This includes all your soft drinks, mixers, juices and tonics, ice and lemons and limes ECT...*
- ❖ *Divinity has a full staff of servers, kitchen and Bartenders to cater your event. Servers charge \$35.00 per hour per server with a minimum of four hours. The first four hours is 125.00. Holidays and derby may range in price. Server time starts when they arrive at the shop and ends when they return to the shop.*
- ❖ *Divinity would also be happy to handle any rentals need for your party. This will be added to your final invoice.*

Please note that the following menus are only suggestions. You may mix and match these in any way. I would be happy to send additional menus if needed.

I would be happy to sit down with you and go over any details or requests for your special day. Please give me a call with any questions or if you would like to set up a time to meet.

Light menus, Brunch, Lunch and mid afternoon snack menus are available. Call today for you customized menu. We can provide a wide variety of menus, so if you don't see what you are looking for, please feel free to give me a call and I will send other options as soon as possible.

*Thank you for considering Divinity Fine Catering
Danni
Owner and Chef*