



The
BROWN
HOTEL

LOUISVILLE

WEDDING MENU

Butler Passed Hors d'Oeuvres

Cold Selection

Cucumber, Olive and Feta Tartlet

Smoked Salmon with Sour Cream Sauce on Toasted Rye Bread

Shrimp Salad with Sweet Thai Chili in a Wonton Wrap

Mini Vegetable Taco with Pico de Gallo

Cantaloupe and Prosciutto on a Skewer

Italian Bruschetta with Mozzarella Cheese

Artichokes and Jalapeno Spread on a Baguette

Hot Selection

Chicken or Beef Empanadas with Roasted Pepper Aioli

Mini Cheeseburger

Mini Hot Brown

Coconut Crusted Chicken with Pineapple Dip

Chimichurri Beef on a Skewer

Bleu Cheese Stuffed Date wrapped in Bacon

Scallops wrapped in Bacon with Maple Glaze

Wonton Chicken with Ponzu Glaze

Vegetarian, Pork and Shrimp Spring Rolls with Sweet Chili Sauce

Plated Dinner Selections

First Course

(choice of one)

Soup

Italian Wedding Soup

Chicken Broth, Mini Meatballs, Spinach, Tubetti Pasta

Roasted Butternut Squash Soup

Spiced Cream

Tomato Bisque

Grilled Cheese Crouton

Fisherman's Chowder

Toast Point, Rouille

Salad

Baby Field Greens and Watercress Salad

Blue Cheese, Spiced Apple, Warm Bacon Dressing

Garden Collage of Mixed Greens

Dried Cherries, Orange Segments, Shaved Radish, Honey Tarragon Citrus Vinaigrette

Heart of Romaine

Focaccia Croutons, Shaved Manchego Cheese, Oven Roasted Tomato, Olive Tapenade, Caesar Dressing

Tossed Bibb and Arugula Salad

Toasted Cashews, Heart of Palm, Crispy Red Onion, Citrus Dressing

Oven Roasted Tomato Tartlet

Buffalo Mozzarella, Baby Spinach, Basil Oil, Aged Balsamic

Arugula Salad

Capriole Farm Goat Cheese, Roasted Baby Beets, Truffle Vinaigrette

Plated Dinner Selections

Second Course

(choice of one)

Poultry

Roasted Breast of Chicken

Spinach and Gruyere Cheese Mousse, Thyme-Scented Chicken Jus

Sixty-Three Dollars

Chicken Ballantine

Smoked Corn and Sausage Stuffing, Pancetta Jus

Sixty-Three Dollars

Herb-Crusted Breast of Chicken

Sweet Tomato Jam, Tarragon Cream “Béarnaise”

Sixty-Three Dollars

“Deconstructed” Chicken Wellington

Mushroom Duxelle Puff Pastry, Bourbon 46 Jus

Sixty-Three Dollars

From the Sea

Almond Dusted Salmon

Apricot and Raisin Jam, Curry Cream

Sixty-Five Dollars

Mustard-Crusted Salmon

Olive Tapenade, Fennel Cream

Sixty-Five Dollars

Vanilla Brushed Salmon

Tomato Confit, Saffron Cream

Sixty-Five Dollars

Seared Sea Scallops

Olive Dusted Crouton, Tomato Caper Relish

Seventy-Five Dollars

Macadamia Nut Crusted Grouper

Roasted Plantain, Pineapple Cilantro Salsa

Sixty-Nine Dollars

Plated Dinner Selections

Second Course

(continued)

Beef and Pork

Cabernet Braised Short Rib of Beef

Red Onion Marmalade, Cabernet Jus

Seventy-Five Dollars

Peppercorn-Crusted Strip Loin

Oven Roasted Tomato, Sweet Onion Jam

Sixty-Seven Dollars

Grilled Tenderloin of Beef

Balsamic Braised Cipollini Onion, Horseradish Bourbon Jus

Eighty Dollars

Pan Roasted Pork Tenderloin

Bourbon Poached Apple, Apple Cider Honey Jus

Sixty-Three Dollars

Pan Seared Lamb Loin

Olive Stuffed Cherry Tomato, Minted Lamb Jus

Seventy-One Dollars

Duo Plates

Almond Dusted Salmon

Apricot and Raisin Jam, Curry Cream

Grilled Tenderloin of Beef

Balsamic Braised Cipollini Onion, Horseradish Bourbon Jus

Eighty Dollars

Cabernet Braised Short Rib of Beef

Red Onion Marmalade, Cabernet Jus

Seared Sea Scallops

Olive Dusted Crouton, Tomato Caper Relish

Seventy-Five Dollars

Roasted Breast of Chicken

Spinach and Gruyere Cheese Mousse, Thyme-Scented Chicken Jus

Vanilla Brushed Salmon

Tomato Confit, Saffron Cream

Sixty-Five Dollars

Plated Dinner Selections

Second Course

(choice of 2)

Potatoes and Grains

Roasted Garlic Potato Puree

Parmesan Risotto

Pan Seared Polenta Cake

Spiced Sweet Potato Puree

Truffled White Bean Puree

Potatoes Gratin

Cheese Grits

Toasted Orzo Pasta Risotto

From the Garden

Ratatouille

Caramelized baby Carrots

Broccolini

Roasted Artichoke

Grilled Asparagus

Haricots Vert

Butter Braised Fennel

Baby Zucchini

Sautéed Spinach

Saint Matthews Dinner Buffet

Selection of Soups

(choose one)

Italian Wedding Soup

Chicken Broth, Mini Meatballs, Spinach, Tubetti Pasta

Roasted Butternut Squash Soup

Spiced Cream

Tomato Bisque

Pesto Crostini

Fisherman's Chowder

Toast Point, Rouille

From The Garden

(choose two)

Baby Field Greens and Watercress Salad

Blue Cheese, Spiced Apple, Warm Bacon Dressing

Garden Collage of Mixed Greens

Dried Cherries, Orange Segments, Shaved Radish, Honey

Tarragon Citrus Vinaigrette

Heart of Romaine

Focaccia Croutons, Shaved Manchego Cheese, Oven Roasted Tomato, Olive Tapenade, Caesar Dressing

Entrees

(choose two)

Macadamia Nut Crusted Grouper

Roasted Plantain, Pineapple Cilantro Salsa

Pan Seared Lamb Loin

Olive Stuffed Cherry Tomato, Minted Lamb Jus

Peppercorn-Crusted Strip Loin

Oven Roasted Tomato, Sweet Onion Jam

Roasted Breast of Chicken

Spinach and Gruyere Cheese Mousse, Thyme-Scented Chicken Jus

Accompaniments

(choose four)

Ratatouille

Caramelized Baby Carrots

Broccolini

Roasted Artichoke

Grilled Asparagus

Haricots Vert

Butter Braised Fennel

Roasted Garlic Potato Puree

Parmesan Risotto

Pan Seared Polenta Cake

Spiced Sweet Potato Puree

Eighty-Five Dollars

Prices do not include a 24% service charge and 6% sales tax. All prices are subject to change without notice Priced per person.

The Highland Dinner Buffet

Selection of Soups

(choose one)

Italian Wedding Soup

Chicken Broth, Mini Meatballs, Spinach, Tubetti Pasta

Roasted Vegetable Bisque

Smoked Gouda

Potage

Potatoes and Leeks

Crab Bisque

Sherry Cream, Butter Poached Crab

From The Garden

(choose two)

Baby Field Greens and Watercress Salad

Blue Cheese, Spiced Apple, Warm Bacon Dressing

Garden Collage of Mixed Greens

Dried Cherries, Orange Segments, Shaved Radish, Honey

Tarragon Citrus Vinaigrette

Heart of Romaine

Focaccia Croutons, Shaved Manchego Cheese, Oven Roasted Tomato, Olive Tapenade, Caesar Dressing

Entrees

(choose two)

Vanilla Brushed Salmon

Tomato Confit, Saffron Cream

Pan Roasted Pork Tenderloin

Bourbon Poached Apple, Apple Cider Honey Jus

Cabernet Braised Short Rib of Beef

Red Onion Marmalade, Cabernet Jus

Herb-Crusted Breast of Chicken

Sweet Tomato Jam, Tarragon Cream "Béarnaise"

Accompaniments

(choose four)

Ratatouille

Caramelized Baby Carrots

Broccolini

Roasted Artichoke

Grilled Asparagus

Haricots Vert

Butter Braised Fennel

Roasted Garlic Potato Puree

Parmesan Risotto

Pan Seared Polenta Cake

Spiced Sweet Potato Puree

Seventy-Nine Dollars

Wedding Bar Packages

Prestige

Grey Goose Vodka
Tanqueray Gin
Flor De Cana Rum
Chivas Regal Scotch
Bulleit Rye Bourbon
Elijah Craig Small Batch Bourbon
Don Julio Tequila

Hosted Bar (3 hours): \$59 per person + \$14 for each additional hour

Hosted Bar (consumption): \$12.50 per drink

Premium

Tito's Vodka
Bombay Sapphire Gin
Bacardi Light Rum
Monkey Shoulders Scotch
Makers Mark Bourbon
Four Roses Small Batch Bourbon
Bulleit Bourbon
Patron Tequila

Hosted Bar (3 hours): \$55 per person + \$13 for each additional hour

Hosted Bar (consumption): \$11.50 per drink

Deluxe

Wheatley Vodka
Beefeater Gin
Bacardi Light Rum
Dewar's Scotch
Old Forester Bourbon
Four Roses Yellow Label Bourbon

Hosted Bar (3 hours): \$48 per person + \$11 for each additional hour

Hosted Bar (consumption): \$9.50 per drink

All Packages Include:

Domestic Beer (Mich Ultra, Coors Light)
Premium and Imported Beer (Stella, Heineken)
Red and White Wine
Assorted Sodas