

Dinner



Dinner is served with your choice of entrée, sides, salad, & dessert.
Dinner include dinner roll, coffee, tea, and water.

Choice of One Dinner Salad, One Entrée, Two Sides, One Dessert
Buffet, priced per person ♦ Plated, priced per person

Choice of One Dinner Salad, Two Entrees, Three Sides, Two Desserts
Buffet, priced per person

Choice of One Dinner Salad, Two Entrees, Two Sides, Two Desserts
Plated, priced per person

Entrées

(For carving station, a chef's carving fee will be assessed for each chef.)

Roast Beef served with Au Jus & Horseradish Sauce
(Carving Station or Pre-sliced)

Slow Roasted Prime Rib (**Market Price**) served with Au Jus & Horseradish Sauce
(Carving Station or Pre-sliced)

Oven Roasted Pork Loin
(Carving Station or Pre-sliced)

Firepit Ham
(Carving Station or Pre-sliced)

Succulent Turkey Breast
(Carving Station or Pre-sliced)

Grilled Chicken Breast

Southern Fried Chicken

Sauces Available to Complement Your Choice of Entrée

Dijon Mustard, Guava, Madera, Tarragon, Lemon Pepper, White Wine, Red Wine

Sides

Creamy Party Potatoes
Candied Sweet Potatoes
Baby Red Mashed Potatoes
Loaded Mashed Potatoes
Au Gratin Potatoes
Roasted Red Potatoes
Baked Potato with Sour Cream & Cheese
Twice Baked Potato (limited to group of 200 or less)
Rice Pilaf
Jasmin Rice
Macaroni & Cheese

Collard Greens
Country Style Green Beans
Mixed Vegetable Medley
Seasoned Carrots
Sweet Kernel Corn
Mixed Root Vegetables
Corn Pudding
Peas & Carrots
Fried Cabbage
Broccoli & Cheese
Bacon Cheese Brussel Sprouts

Dinner



Dinner Salads

Fresh Garden Salad served with iceberg/romaine mix, tomatoes, cucumbers, & a cheese blend

The Bruce Salad served with mixed garden greens, topped with house potato chips, Feta cheese, & candied nuts

Desserts

New York Cheesecake
Oreo Cheesecake
Chocolate Cake
Red Velvet Cake
Coconut Cake
Carrot Cake
Pecan Pie
Tres Leches Cake

Kentucky Bourbon Pie
Amaretto Almond Bread Pudding
Lemon Meringue Pie
Baked Apple, Peach, or Cherry Pie
Banana Pudding
Chocolate Delight
Fruit Trifle
Apple, Peach, Blackberry, or Cherry Cobbler
(Cobbler served with Vanilla Ice Cream)
Crème Brule (limited to group of 100 or less)

Dinner Plates

Served with choice of fresh garden or The Bruce salad, dinner roll, dessert, coffee, tea, and water

“The Bruce’s” Kentucky Hot Brown

Garnished with Tomato Slices, Bacon, & Fresh Asparagus

Keeneland Bread Pudding

Madeira Chicken Breast

Roasted Cherry Tomatoes,
Mashed Baby Reds, Fresh Green Beans

Apple Stuffed Pork Roulade

Roasted Potato Cake, Root Vegetable

Chef’s Fried Pork Shoulder

Mofongo (Mashed Plantain)
Southwestern Rainbow Carrots

Slow Roasted Prime Rib (8 oz) (market price)

Baked Potato, Fresh Green Beans

Braised Beef Short Rib

Stewed Potatoes, Baby Carrots

Stuffed Zucchini

Jasmin Rice, Roasted Tomatoes

Pan Roasted Chicken

Moonshine Raisin Sauce, Roasted Potatoes,
Acorn Squash

Grilled Pork Tenderloin

Mashed Baby Reds, Fresh Asparagus

Broiled Cod

Tomato Cream Sauce, Jasmin Rice,
Buttered Broccoli Spears

► Desserts for dinner plates are listed at the top of the page with dinner buffet selections. ◀

Dinner



Vegan & Vegetarian Dinner Options

Dinner includes salad, dinner rolls, coffee, tea and water

Cheese Tortellini

Smothered with Creamy Alfredo Sauce

Eggplant Parmesan

Served on a Bed of Fettuccini,
Smothered with Marinara Sauce

The Bruce Ravioli

Stuffed with Mushrooms, Spinach & Cream Cheese
or
Butternut Squash, Goat Cheese, & Sage Drizzle

Stuffed Butternut Squash

Pearl Couscous, Bell Peppers, Mushrooms,
Spinach

Couscous Salad

Bell Pepper, Cucumber, Tomato, Feta Cheese (optional)
Red Wine Vinaigrette

Lentil Pasta

Topped with Fresh Veggies,
Tomatoes, Basil,
Drizzled with Light Garlic Olive Oil Sauce

Gluten Free Dinner Options

Dinner includes coffee, tea, and water

Pizza

Cauliflower *or* Broccoli & Cheese Crust
with Spicy Tomato Sauce Topped
with Cheese, Pepperoni, or Veggies

Cheese or Chicken Enchiladas

Corn Tortilla Filled with Three Cheeses or
Seasoned Shredded Chicken
Served with Mexican Rice and Refried Beans

Broiled Cod

Tomato Cream Sauce, Jasmin Rice,
Buttered Broccoli Spears

Spaghetti

Marinara or Meat Sauce