

# Hilary J. Boone Center

## Dinner Buffet Option Two

*\$40.00 Per Person - minimum of 25 guests required (event beverages included)*

### *Salads (Select One)*

*Marinated Asparagus, Artichoke, Hearts of Palm, Olives*

*Baby Arugula, Candied Pepitas, Pomegranate, Fennel Seed Flatbread*

*Diced Tart Apples with Blue Cheese, Peppered Walnuts with Mixed Greens*

### *Seasonal Fruit*

### *Entrees (Select Two)*

*Wild Mushroom Crusted Beef Tenderloin*

*Coc Au Vin (Chicken Braised in Red wine with Bacon, Pearl Onions, and Mushrooms)*

*Herb Roasted Loin of Pork Stuffed with Figs and Smoked Almonds with a Marsala Sauce*

*Coriander Lime Mahi Mahi with Beurre Blanc*

### *Accompaniments (Select Three)*

*Sweet Potato Soufflé      Potato Celery Root Gratin*

*Roasted Seasonal Vegetables      Warm Fingerling and Bacon Sauté*

*Haricots Verts with Almonds and Lemon      Creamed Spinach with Pernod*

*Ragout of Artichoke Hearts, Tomato, Leeks, and Fennel*

### *Dessert (Select One)*

*Carrot Cake with Grand Marnier Iceing      Pecan and Chocolate Tart*

*Fred Lemon Soufflé with Raspberry Coulis      Crème Brulee*

All food and beverage is subject to 20% facility staffing fee and 6% Ky sales tax.  
Fees do not include staff gratuity