



Hilary J. Boone Center
at the
University of Kentucky

Plated Dinner Options

\$28.00 per Person

V-Vegetarian | VG-Vegan | G-Gluten Free

Starters (Select One)

Center Salad with Artisan Greens, Tomatoes, Artichokes, Cucumbers, Pickled Carrots, Sunflower Seeds, and Balsamic Vinaigrette (VG, GF, V)

Baby Iceberg Wedge with Blue Cheese Crumbles, Grape Tomato, Egg, Apple Wood Bacon, and Buttermilk Herb Dressing

Petite Caesar with Parmesan, White Anchovy, and Croutons

Chef's Soup du Jour

Entrées (Select One)

Kentuckyaki Salmon

with Sweet Bourbon Soy Glaze, Fried Forbidden Rice, Broccoli, Bok Choy, and Spiced Cashews

Black Truffle Risotto

with Tuscan Kale and Pecorino Romano

Dijon Chicken

with Fresh Tarragon, Cremini Mushrooms, Brussels Sprouts, and Potatoes Rissole

Coffee Rubbed Strip Steak

with Chimichurri, Roasted Red Potatoes, and Charred Asparagus

Bacon Wrapped Pork Tenderloin Medallions

with Butternut Squash Spaetzli, Broccoli Rabe, and Apple Cider Jus'

Grilled Marinated Cauliflower Steak

with Green Rice, Wilted Spinach, and Sauce Romesco

Desserts (Select One)

Old School Carrot Cake with Cream Cheese Icing and Candied Ginger

Chocolate Chess Pie with Whipped Crème Fraiche

Bourbon-Chocolate Cream Pie with Candied Pecans

Lemon Cheesecake with lemon curd and fresh raspberries

Raspberry Lime Fool with Coconut Tuile

Pistachio Cake with Local Honey and Tahitian Vanilla Buttercream

Prices do not include 20% Service Charge and 6% Sales Tax when applicable

Revised March 2017

*500 Rose Street * Lexington, KY 40506-0014 * 859-257-1133 * Fax 859-257-3568 * boonecenter.uky.edu*



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\$34.00 per Person

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Starters (Select One)

Baby Kale Caesar

with Crispy Chick Peas, Shaved Pecorino Romano and White Anchovies (GF)

Warm Frisée Salad

with Brown Sugar Bacon, Apricots, Walnuts, Bleu Cheese and Sherry Vinaigrette (GF)

Baby Spinach Salad

with Granny Smith Apples, Tart Cherries, Goat Cheese, Grapes and Apple Cider Vinaigrette (V, GF)

Bibb Lettuce

with Grapefruit Supremes, Candied Almonds, Feta and Poppy Seed Dressing (V, GF)

Chefs Soup du Jour

Entrées (Select One)

Pan Seared Medallions of Beef

with Garlic Mashed Potatoes, Asparagus and Mushroom Bordelaise

Grilled Mahi-Mahi

with Citrus-Basil Sauce, Grilled Vegetable Couscous and Toasted Cauliflower

Crisps Poulet Rouge

with Shitake-Basil Orzo, Sugar Snap Peas and Preserved Lemon Charmoula

Roast Pork Tenderloin

with Coconut Sticky Rice, Wilted Flowering Kale and Apricot Miso Glaze

Wild Mushroom and Lentil Shepherd's Pie

with Rosemary and Smoked Cheddar Mashed Potatoes (V, VG, GF)

Desserts (Select One)

Vanilla Bean Crème Brule with Cookies (V)

Ginger Cheesecake with Granny Smith Apple Compote and Caramel Sauce (V)

Poached Pears & Bourbon Tart with Almond Frangipan & Hazelnut Ganache (V)

Chocolate Layer Cake with Cocoa Nibs and Espresso Butter Cream (V)

Lemon Macaroon Tart with Candied Macadamia Nuts (V)

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\$36.00 per Person

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First Course (Select One)

Baby Kale Caesar with Crispy Chickpeas, Shaved Pecorino Romano, and White Anchovy (GF)

*Roast Beet and Goat Cheese Salad with Toasted Pistachios, Citrus, Arugula,
and Citrus Vinaigrette (GF, V)*

*Baby Spinach and Granny Smith Apple Salad with Tart Cherries, Feta, Grapes, and
Apple Cider Dressing (GF, V)*

Bibb Lettuce with Poached Pear, Peppered Walnuts, Stilton and Red Wine Vinaigrette (GF, V)

Chef's Soup du Jour

Second Course (Select One)

Bourbon Glazed Pork Belly with Smoked Cheddar Grits

Pan Seared Sea Scallop with Mango Fennel Slaw and Blood Orange Vinaigrette (GF)

Swiss Chard and Ricotta Ravioli with Sage, Brown Butter and Poppy Seed (V)

Balsamic Roast Brussel Sprouts with Walnut and Pancetta (GF)

Third Course (Select One)

Pepper Crusted Rack of Lamb with Zucchini and Caramelized Onion Tart

Organic Chicken Wellington with Gruyere, Spinach and Sundried Tomatoes

*Pan Seared Salmon with White Bean & Sun Dried Tomato Fricassee, Kale, and Kalamata
Olive Tapenade (GF)*

*Char Grilled Pork Chop with Braised Red Cabbage, Granny Smith Apples, and
Bacon Marmalade (GF)*

*Pomegranate Glazed Quail with Potato-Parsnip Puree, Cumin Scented Carrots,
and Roast Garlic Jus'*

Fourth Course – Dessert (Select One)

Chocolate Bourbon Torte with Dulce De Leche and Sea Salt (V)

Key Lime Cheesecake with Pina Colada Sauce (V)

Profiteroles with Homemade Vanilla Bean Ice Cream and Warm Chocolate Sauce (V)

Warm Bread Pudding with Kentucky Bourbon Sauce and Fresh Mint

Pineapple Upside Down Cake with Crème Anglaise (V)

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