



Hilary J. Boone Center
at the
University of Kentucky

Dinner Buffet Options

The University Buffet

\$28.00 per Person

Minimum of 50 Guests Required

For groups under 50 an additional \$3.00 will be added per person

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

Salads (Select One)

Center Salad

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

Caesar Salad

with Garlic Croutons, Parmesan Cheese, White Anchovies, and House made Caesar Dressing

Iceberg Wedge

with Bleu Cheese Crumbles, Tomato, Egg, Bacon, Crispy Onions, and Creamy Bleu Cheese Dressing

Farro Verde

with Feta and Olives (V, VG, GF)

Mediterranean Couscous Salad

with Olives, Cucumbers, Tomatoes, Herbs, Roasted Peppers, Pine Nuts, and Arugula Pesto (V)

Soba Noodle Salad

with Creamy Peanut Dressing, Napa Cabbage, Cashews, Sweet Peppers, and Cucumber (V, VG)

Add Chef's Soup du Jour for \$3 per person!

Entrées (Select Two)

Dijon Chicken *with Cremini Mushrooms and Tarragon*

Corn Meal Crusted Catfish *with Cajun Remoulade*

Garlic and Rosemary Marinated Flank Steak *with Red Wine Sauce*

Brined and Smoked Pork Tenderloin *with Peach and Hot Pepper Glaze*

Cajun Deep Fried Turkey Breast *with Cranberry Walnut Relish*

Hot Smoked Salmon *with Toasted Organic Almonds, Scallions, and Maple Mustard Glaze*

Buttermilk Brined Fried Chicken

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*



Hilary J. Boone Center
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Dinner Buffet Options

The University Buffet continued...

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

Side and Dessert Selections

Add any additional sides or desserts for an additional \$2.00 per item, per person

Starches (Select One)

Wiesenberger Cheese Grit Soufflé (V,GF) • Corn Pudding (V) • Toasted Basmati Rice with Macadamia Nuts and Coconut (V,VG,GF) • Whipped Sweet Potatoes with Brown Sugar Streusel (V) • Roasted Garlic Mashed Potatoes (V,GF) • Potatoes au Gratin (V,GF) • Gourmet Mac and Cheese with Cavatapi, Three Cheese Sauce, and Herb Breadcrumb Topping (V) • Ancient Grain Pilaf (V,VG,GF) • Parmesan Risotto (V,GF) • Sausage, Apple and Pecan Cornbread Stuffing • Roasted Trio of Potatoes with Fresh Herbs (V,GF) • Spoonbread with Leaks and Corn (V)

Vegetables (Select One)

Southern Style Green Beans Stewed with Kentucky Country Ham and Onions (GF) • Edamame Succotash (V,VG,GF) • Broccoli Soufflé (V) • Sautéed Squash and Zucchini with Sweet Onions (V,VG,GF) • Sweet Peas and Pearl Onions (V,VG,GF) • Confetti Corn with Chipotle Peppers (V,VG,GF) • Roasted Stuffed Tomatoes with Parmesan Herb Breadcrumbs (V) • Ratatouille (V,VG,GF) • Honey Mustard Carrots (V,GF) • Sautéed Cauliflower and Artichoke (V,VG,GF) • Braised Kale Greens with Country Ham and Cider Vinaigrette (GF) • Green Bean Almandine (V,VG,GF) • Grilled Vegetables (V,VG,GF)

Desserts (Select One)

Tiramisu (V) • Chocolate and Salted Toffee Trifle with Devil's Food Cake, Chocolate Mousse and White Chocolate (V) • Chocolate Nutella Mousse with Candied Hazelnuts (V) • Tres' Leches Cake with Fresh Berries • Bread Pudding with Kentucky Bourbon Sauce (V) • Apple Crisp with Rolled Oat Streusel and Kentucky Bourbon Sauce (V) • Cupcakes (three flavors) (V)

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Hilary J. Boone Center
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Dinner Buffet Options

The Rose Buffet

\$32.00 per Person

Minimum of 50 Guests Required

For groups under 50 an additional \$3.00 will be added per person

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

Salads and Soup (Select Two)

Baby Spinach Salad with Apple, Dried Cranberries, Walnuts, Grapes, Goat Cheese, and Apple Cider Vinaigrette (GF, V)

Farro Verde with Feta and Olives (V, VG, GF)

Mediterranean Couscous Salad with Olives, Cucumbers, Tomatoes, Herbs, Roasted Peppers, Pine Nuts, and Arugula Pesto (V)

Caprese Salad with Fresh Mozzarella, Grape Tomatoes, Basil Pesto, Arugula, and Balsamic Vinaigrette (V, GF)

Caesar Salad with Bagel Croutons, Parmesan Cheese, White Anchovies, and House made Caesar Dressing

Soba Noodle Salad with Creamy Peanut Dressing, Napa Cabbage, Cashews, Sweet Peppers, and Cucumber (V, VG)

Chef's Soup du Jour

Entrées (Select Two)

Bourbon Brined Chicken with a Maple Mustard Glaze

Tuscan Rubbed Sirloin with Sun-Dried Tomato Bordelaise

Hot Smoked Salmon with Toasted Organic Almonds, Scallions, and Maple Mustard Glaze

Roast Chicken and Oyster Mushroom Lasagna with Spinach and Basil Pesto

Pecan Crusted Catfish with Crisp Capers and Preserved Lemon-garlic Butter

Grilled Stuffed Portobello Mushroom with Ratatouille, Spinach and Rosemary Breadcrumbs (V, VG)

Black Truffle Risotto with Tuscan Kale and Pecorino Romano (GF, V)

Ribeye Brochettes with Charmoula Sauce (GF)

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Dinner Buffet Options

The Rose Buffet continued...

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

Side and Dessert Selections

Add any additional sides or desserts for an additional \$2.00 per item, per person

Starches (Select One)

Wiesenberger Cheese Grit Soufflé (V,GF) • Corn Pudding (V) • Toasted Basmati Rice with Macadamia Nuts and Coconut (V,VG,GF) • Whipped Sweet Potatoes with Brown Sugar Streusel (V) • Roasted Garlic Mashed Potatoes (V,GF) • Potatoes au Gratin (V,GF) • Gourmet Mac and Cheese with Cavatapi, Three Cheese Sauce, and Herb Breadcrumb Topping (V) • Ancient Grain Pilaf (V,VG,GF) • Parmesan Risotto (V,GF) • Sausage, Apple and Pecan Cornbread Stuffing • Roasted Trio of Potatoes with Fresh Herbs (V,GF) • Spoonbread with Leaks and Corn (V)

Vegetables (Select One)

Southern Style Green Beans Stewed with Kentucky Country Ham and Onions (GF) • Edamame Succotash (V,VG,GF) • Broccoli Soufflé (V) • Sautéed Squash and Zucchini with Sweet Onions (V,VG,GF) • Sweet Peas and Pearl Onions (V,VG,GF) • Confetti Corn with Chipotle Peppers (V,VG,GF) • Roasted Stuffed Tomatoes with Parmesan Herb Breadcrumbs (V) • Ratatouille (V,VG,GF) • Honey Mustard Carrots (V,GF) • Sautéed Cauliflower and Artichoke (V,VG,GF) • Braised Kale Greens with Country Ham and Cider Vinaigrette (GF) • Green Bean Almandine (V,VG,GF) • Grilled Vegetables (V,VG,GF)

Desserts (Select One)

Tiramisu (V) • Chocolate and Salted Toffee Trifle with Devil's Food Cake, Chocolate Mousse and White Chocolate (V) • Chocolate Nutella Mousse with Candied Hazelnuts (V) • Tres' Leches Cake with Fresh Berries • Bread Pudding with Kentucky Bourbon Sauce (V) • Apple Crisp with Rolled Oat Streusel and Kentucky Bourbon Sauce (V) • Cupcakes (three flavors) (V)

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Hilary J. Boone Center
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Dinner Buffet Options

The Champions Buffet

\$40.00 per Person

Minimum of 50 Guests Required

For groups under 50 an additional \$3.00 will be added per person

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

Salads and Soup (Select Two)

*Mediterranean Couscous Salad with Grilled Vegetables, Basil, Mint and
Lemon-Balsamic Vinaigrette*

*Poached Pear and Goat Cheese Salad with Bibb lettuce, Peppered Pecan and
Sherry Vinaigrette (V, GF)*

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

*Belgian Endive Salad with Apples, Walnuts, Gorgonzola and
White Balsamic Vinaigrette (GF, V)*

*Asparagus and Wild Rice Salad with Scallion, Feta and Shitake
Mushroom Vinaigrette (V, VG)*

Chef's Soup du Jour

Entrées (Select Two)

Mushroom Crusted Beef Tenderloin with Red Wine Bordelaise

Crisp Poulet Rouge with Red Wine Sauce and Cremini Mushrooms

Chili and Cumin Spiced Texas Redfish with Mango Habenero Buerre Blanc (GF)

Horseradish Crusted Prime Rib with Natural Au Jus (GF)

House Made Potato Gnocchi (V)

Chicken Saltimbocca with Prosciutto, Fresh Mozzarella and Sage

Roast Pork Loin Stuffed with Smoked Almonds, Bacon and Dates (GF)

Vegetarian Manicotti with Roasted Vegetables, Goat Cheese and Pomodoro Sauce (V)

Grilled Stuffed Portobello Mushrooms with Ratatouille, Spinach and Rosemary Breadcrumbs

(V, VG, can be made GF Upon Request)

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Dinner Buffet Options

The Champions Buffet continued...

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Side and Dessert Selections

Add any additional sides or desserts for an additional \$2.00 per item, per person

Sides (Select Three)

Roasted Root Vegetables (V, VG, GF) • Sauté of Cauliflower and Artichokes with Greek Olives (V, VG, GF) • Potato and Celery Root Gratin (GF, V, VG) • Jasmine Rice and French Lentil Pilaf (V, VG) • Haricot Vert with Bleu Cheese and Walnuts (V, VG) • Roasted Asparagus (V, VG, GF) • Braised Acorn Squash with Orange and Clove (V, VG, GF) • Yellow Squash, Zucchini and Tomato Gratin with Parmesan and Herb Bread Crumbs (V, VG) • Caramelized Onion Mashed Potatoes (V, VG, GF) • Roast Trio of Potatoes (V, VG, GF) • Wild Rice with Butternut Squash, Leeks and Corn (V, VG)

Desserts (Select Two)

Seasonal Fruit Galette with Whipped Cream (V) • Chocolate Bourbon Cake with Bitter Chocolate Ganache (V) • Chocolate Espresso Layer Cake with Cocoa Nibs (V) • Crème Brûlée (V) • Chocolate Pecan Tart (V) • Trio of Cupcakes (Devil's Food Cake with Dark Chocolate, Carrot Cake with Cream Cheese Icing and Lemon Chiffon) (V) • Buttermilk Tart with Blueberries (V)

Chef Carved Entrée Options

Attendant Fee \$100.00

Additional Price per Person

Cider Basted Whole Roast Turkey with Cranberry-Orange Chutney and Giblet Gravy - \$6.00
Honey Mustard Glazed Kentucky Ham with Rum and Tart Cherry Sauce - \$6.00
Spinach and Mushroom Stuffed Veal Breast with Merlot-Mushroom Sauce - \$7.00
Black Pepper, Garlic and Herb Rubbed Sirloin Roast with Cabernet Reduction - \$7.00
Rosemary and Garlic Rubbed leg of Lamb with Trio of Chutneys - \$8.00
Mushroom Crusted Beef Tenderloin with Henry Baines and Horseradish Sauce - \$10.00

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