Reception Selections
Pricing is per Person (page 1 of 3)

Hors d’oeuvres Served Chilled
V-Vegetarian, VG-Vegan, GF-Gluten Free

Assorted Goat Cheese truffles (V,GF) 2.50

Smoked Salmon on Everything Tuile with Lemon-Wasabi Cream Cheese 3.50
Traditional Cold Smoked Salmon Display with Traditional Accompaniments & Mini Bagels 6.50
Poached Shrimp Cocktail with Horseradish Cocktail Sauce and Lemon (GF) 6.50
Chicken Salad on Belgian Endive with Candied Pecans, Grapes, and Dates (GF) 3.50
Domestic, Imported, and Local Cheeses with Gourmet Crackers, Grapes, and Dried Fruits (V,GF) 6.50
Kale and Edamame Hummus with Warm Spiced Pita (V,GF) 3.50
House Made Beer Cheese with Jalapeno, Roasted Garlic, Crackers and Crudité (V) 3.50
Deviled Eggs with Fried Capers, Lemon, and Parsley (V,GF) 2.50
Antipasti Skewers with Fresh Mozzarella, Grape Tomato, Salami, Olive, and Artichoke (V,GF) 4.00
Chilled Asparagus with Shiitake Mushroom Vinaigrette and Truffle Salt (V,GF) 4.00
Vegetable Crudité with Buttermilk-Fresh Herb Dip (V,GF) 4.50
Texas Caviar with Fresh Tortilla Chips (V,GF) 3.50
Assorted Finger Sandwiches (Chicken Salad, Chipotle Pimento Cheese, Benedictine) (V,GF) 3.00
Assorted Seasonal Bruschetta (V,GF) 3.50
Stilton and Poached Pear Crostini (V) 3.50
Duck Confit and Hoisin Crepe with Sesame and Napa Cabbage 4.50
Prosciutto Wrapped Asparagus with Roasted Pepper Aioli 4.50
Charcuterie Selection with Grilled Bread 7.00
Bay Scallop Ceviche with Citrus, Cilantro, Avocado, and Fresh Tortilla Chips 6.00
Spicy Tuna Roll with Carrot, Cucumber, Bell Pepper, Avocado and Spicy Sauce 5.00
Served with Pickled Ginger, Soy, and Wasabi
Asiago Panna Cotta with Poached Figs and Balsamic Vinegar (V,GF) 4.50
Served in Tasting Spoons
Cucumber, Pickled Ginger and Jumbo Lump Crab Hors d’Oeuvre (GF) 6.00
Strawberry and Brie Bites with Local Honey and Basil Chiffonade (V) 3.50

Prices do not include 20% Service Charge and 6% Sales Tax when applicable
Revised March 2017
Reception Selections
Pricing is per Person (page 2 of 3)

Hors d’oeuvres Served Hot
V-Vegetarian, VG-Vegan, GF-Gluten Free

Pepper Seared Beef Tenderloin with Boursin Cheese and Caramelized Red Onion Chutney 4.50
Lump Crab Cakes with Thai Flavors and Ginger-Sweet Chili Sauce 6.00
Shrimp and Grits with Andouille Sausage (GF) 4.50
Miniature Arancini with Smoked Mozzarella, Rosemary and Sauce Pomodoro (V) 3.00
Lobster-Mushroom Croquettes with Citrus and Herb Aioli 6.00
Mushroom Crusted Beef Tenderloin with Henry Baines Sauce, Horseradish Sauce, Dijonaise Sauce, and Yeast Rolls 12.00
Lamb Lollipops with Mango Chutney and Mint Sauce (GF) 10.00
Beef Satay Korean Marinade, Peanut Sauce, and Cashews (GF) 5.00
Sweet and Smoky Pulled Pork on Miniature Brioche Buns with Dill Pickle Chip 5.00
Bourbon Brined Chicken Wings with Maple Mustard BBQ and Toasted Almonds 4.00
Asparagus and Phyllo Straws with Parmesan and Porcini Mushrooms (V) 4.00
Vegetarian Empanadas with Roasted Butternut Squash, Black Beans, Corn, and Adobo (V, VG) 3.50
Served with a Trio of Salsas
Miniature Hot Browns 4.50
Ratatouille Stuffed Mushrooms with Feta Cheese and Fresh Herbs (V, GF) 4.00
Shitake Mushroom and Goat Cheese Tarts (V) 3.50
Baked Brie with Local Preserves, Candied Walnuts, and Toasted Baguettes 5.50
Gorgonzola Mousse and Red Wine Infused Fig Preserve Crostini with Crisp Sage (V, VG) 3.50
Miniature Twice Baked Potatoes with Crème Fraiche, Local Cheddar, and Chives (V, GF) 4.00
Bacon Wrapped Dates Stuffed with Spanish Almonds (GF) 3.50
Buttermilk Biscuits with Shaved Country Ham and Herb Butter 2.50
Coconut Chicken with Trio of Sauces (Sweet Chili, Ponzu, and Peanut) 4.50
Bite Sized Chicken Wellingtons with Sun Dried Tomatoes, Spinach, and Gruyere 4.50
Leek and Wild Mushroom Croquette with Black Truffle Aioli (V) 3.50
Vegetable Pakora with House Made Tomato Chutney (V, VG) 3.50
Grilled Shrimp Skewers with Garlic Herb Butter and Lemon Aioli (GF) 5.00
Fontina Mac and Cheese Bites with Tomato Jam (V) 4.00

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

Pricing is per Person (page 3 of 3)

V=Vegetarian, VG-Vegan, GF-Gluten Free

Hors d’oeuvres Served Hot (continued)
Fried Chicken and Waffle Bites with Maple Dijon Drizzle 5.00
Smoked Duck Eggroll with Shoyu Sauce 4.00
Bacon Wrapped Sea Scallop with Parsley Pecan Pesto (GF) 5.00
Sweet Potato Biscuits with Carolina Pit Ham, Honey Mustard Spread, and Spicy Sweet Pickle 3.50
Miniature Oyster Po’ Boys with Low Country Remoulade 4.00

Light Snacks
Pretzels-2.25
Cajun Crunch Snack Mix-2.25
Fancy Mixed Nuts-3.50
Fresh Tortilla Chips with Salsa-2.50
Beth’s Poppycock-2.50
White Truffle Popcorn-1.50
Homemade Potato Chips and Caramelized French Onion Dip-3.50
White Bean Hummus and Toasted Pita Bread-4.50

Sweets and Desserts
Assorted Petit Fours-2.50
Assorted House Made Chocolates and Truffles-2.50
Cream Puffs with Lemon Curd and Fresh Raspberries-2.50
Dark and White Chocolate Dipped Strawberries-2.50
White Chocolate and Banana Brule Tartlets-2.50
Beth’s Bite Sized Dessert Assortment (see event professional for latest offerings) -3.00
Assorted Fresh Baked Cookies (Chocolate Chip, Macadamia Nut-White Chocolate, Oatmeal Raisin, Peanut Butter, Beth’s Seasonal Cookie)-13.75 per dozen

Boone Center Fudge Brownies-3.00
Toffee Blondies-3.00
Peppermint Cream Brownies-3.00
Bourbon Pecan Crème Brule Tartlets-3.00
Little Key Lime Meringue Pies-3.50
Pecan Squares- 3.50
Millionaire Bars- 4.00

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