Plated Dinner Options
$30.00 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 Fraîche

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 October 2017

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

$34.00 per Person
V - Vegetarian | VG – Vegan | GF - Gluten Free

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)

Chef’s 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 Shiitake-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 Brulée with Cookies (V)

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

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

Chocolate Layer Cake with Cocoa Nibs and Espresso Buttercream (V)

Lemon Macaroon Tart with Candied Macadamia Nuts (V)

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Revised October 2017
Plated Dinner Options
$38.00 per Person
V - Vegetarian | VG - Vegan | G - Gluten Free

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 Brussels 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 and 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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