

THE CAMPBELL HOUSE

Wedding Menu

2020

The historic Campbell House is proud to provide a variety of delicious menu options that highlight the best that Kentucky has to offer with locally sourced and inspired ingredients. We offer both buffet service and plated meals to fit every wedding style and budget.

Farm fresh food sourced from our partners

Our culinary team continually works with local providers to ensure the quality of the products meet the expectations our clientele has come to appreciate. They also work to ensure we are highlighting the culinary movement that is happening here in Lexington, Kentucky. Being innovative and using our local resources is what makes The Historic Campbell House unique and have people take notice.

Once you experience our locally inspired and sourced cuisine, we are confident that you will agree and understand what makes us a Kentucky Tradition.

Local “Lex” items are local favorites that are regional favorites with a modern twist.

“Mindful” items that have the health-conscious guest in mind.

PLATED DINNER

Pick a Soup or Salad:

Salad

- Campbell House Signature Salad of Field Greens with Tomato, Cucumber, Cheese, Served with Balsamic Vinaigrette, Bleu Cheese Vinaigrette & Ranch
- Caesar Salad with Tomato, Cucumber, Cheese, Served with Balsamic Vinaigrette, House made Caesar Dressing & Ranch
- Tomato Caprese Salad

Soup

- Smoked Tomato Bisque
- Chicken Corn Chowder

Pork Entrée

- Pork Loin with Vinegar Slaw, \$32

Chicken Entrées

- Pan Seared Chicken Breast topped Natural Jus and Fresh Herbs, \$29
- Grilled Chicken Breast topped with Farm Fresh Mushroom Sauce, \$29

PLATED DINNER

(Continued)

Seafood Entrées

- Shrimp with Cheddar Cheese Grits, \$35
- Grilled Salmon Served with Sweet Chili Beurre Blanc, \$35

Beef Entrées

- Chimichurri Flank Steak, \$33
- 6 oz. Filet with Red Wine Demi, \$45

Duet Entrées

- Pan Seared Chicken Breast topped with Picatta with Sliced Top Sirloin and Red Wine Demi Glaze, \$45
- Filet and Jumbo Garlic Shrimp, \$55
- Roasted Cod and Jumbo Shrimp, \$50

CAMPBELL HOUSE DINNER BUFFET

\$44 (add additional Entrée +6)

- Campbell House Salad of Field Greens with Tomato, Cucumber, Cheese, Served with choice of (2) House-Made Dressings to Include: Ranch, Bleu Cheese Vinaigrette & Balsamic Vinaigrette
- Three Bean Salad
- Potato Salad
- Tomato, Cucumber, and Onion Salad
- Warm Yeast Rolls Served with Farm Fresh Butter

Entrées (2) Choices:

- Pan Seared Chicken with Natural Jus & Fresh Herbs
- Pork Loin with Vinegar Slaw
- 6 oz. Filet with Red Wine Demi
- Blackened Flank Steak with Blue Cheese Drizzle
- Grilled Chicken with Mushroom Sauce
- Grilled Salmon Served with Sweet Chili Beurre Blanc +5

Starch (1) Choice:

- Roasted Garlic Red Potatoes
- Mashed Potatoes
- Chef Seasonal Choice

Vegetable (1) Choice:

- Seasonal Vegetables
- Country Green Beans with Bacon & Onion
- Chef Seasonal Choice

Desserts (1) Choice:

- Campbell House Seasonal Bread Pudding
- Buffalo Trace® Bourbon Cream Cheesecake+2
- Tiramisu
- Flourless Chocolate Torte
- Assorted Chef Crafted Desserts

RECEPTION APPETIZERS

Campbell House Signatures: Our Twist on Local Classics

- Wings with Honey Garlic Cilantro Sauce, \$4
- Mexican Chorizo Sausage Balls, \$4
- Mini Country Ham Biscuits with Apple Butter, \$4
- Chicken Tenders (Assorted Sauces), \$4
- Chicken Wings (Assorted Sauces), \$4
- Hot Brown Egg Rolls, \$4
- Purnell's® Sausage Stuffed Mushrooms, \$4
- Classic Heirloom & Basil Bruschetta, \$4

RECEPTION BOARDS & STATIONS

Cheese & Charcuterie

All Boards Come with House Made Accompaniments.

- Signature House Made Beer Cheese & (2) Varieties of Specialty Beer Cheeses with Vegetable Crudité
Small (serves 25) — \$85
Large (serves 50) — \$145
- Grilled Seasonal Local Vegetable Board
Small (serves 25) — \$75
Large (serves 50) — \$150
- Salmon Dip with Pita Chips, Pickled Onion and Celery
Small (serves 25) — \$110
Large (serves 50) — \$210
- Buffalo Chicken Dip with Pita Chips, Celery and Carrots
Small (serves 25) — \$95
Large (serves 50) — \$180
- Kentucky Cheese Board - Pick (4) Local Cheeses from Seasonal List — *Market Price*
- Kentucky Charcuterie Board - Pick (2) Meats & (2) Cheeses from Seasonal List
Small (serves 25) — \$275
Large (serves 50) — \$500

CARVING STATIONS

All Carving Stations Come with Corn Bread and require a Chef Attendant. Serves 30.

- Roasted Turkey with Natural Jus, \$200
- Pork Loin with Vinegar Slaw, \$200
- Beef Tenderloin with Au Jus and Creamy Horseradish, \$300

DINNER BUFFET PACKAGE

\$95 Per Person

A taxable service charge of 24% & 6% sales tax will apply

- Cocktail Hour
- Cheese & Charcuterie Board with Passed Apps and Hosted Premium Bar Package
- Champagne Toast
- Plated Dinner, selected from Plated Dinner options
- Premium bar package, (4) hours inclusive of bartender
Upgrade to Local "Lex" Dinner Buffet, +\$15 Per Person
Upgrade to Top Shelf Bar Package, +\$10 Per Person
Addition of Wine Service with Dinner, (2) Bottles per table of (1) Red and (1) White Option, +\$8 Per Person

BAR PACKAGES

Hosted and Cash Bar Options

Packages will require a bartender at \$100 per bartender.

One bartender required per 75 guests.

Hosted Package Options

- Premium Bar Package (4 Hours) — \$38
Additional Hour — \$8
- Top Shelf Bar Package (4 Hours) — \$42
Additional Hour — \$9
- Beer & Wine Package (4 Hours) — \$29
Additional Hour — \$8

By Drink

- Domestic Bottled Beer
Hosted — \$4
Cash — \$5
- International Bottled Beer
Hosted — \$5
Cash — \$6
- Local Craft Beer
Hosted — \$5
Cash — \$6

- Premium Cocktails
Hosted — \$8
Cash — \$9
- Top Shelf Cocktails
Hosted — \$9
Cash — \$10
- House Wine
Hosted — \$7
Cash — \$8
- Top Shelf Wine
Hosted — \$9
Cash — \$10

BAR BRANDS

Premium Brands

- Wheatley Vodka
- Castle & Key Gin
- Captain Morgan Rum
- El Jimador Tequilla
- Jack Daniels Whiskey
- Monkey Shoulder Scotch
- Old Forrester Bourbon
- James E. Pepper Rye

Top Shelf Brands

- Grey Goose Vodka
- Nolets Gin
- Oak Rum Bourbon Barrel Aged
- Casamigos Blanco Tequila
- Crown Royal Whiskey
- Glenlivet Scotch
- Woodford Reserve Bourbon
- Rittenhouse Rye

Beer

- Bud Light
- Michelob Ultra
- West 6th® IPA
- KY Ale® Bourbon Barrel Ale
- Country Boy® Shotgun Wedding
- Country Boy® Cougar Bait