

THE CAMPBELL HOUSE

BANQUET MENU

2021

The historic Campbell House, Curio Collection by Hilton, is proud to provide a menu highlighting all that Kentucky has to offer with a thoughtfully sourced and carefully planned menu of locally inspired items.

Local "Lex" items are regional favorites with a modern twist.

"Mindful" items have the health-conscious guest in mind.

CONTINENTAL BREAKFAST

Coffee & Donuts® — \$14

Based on 2 Donuts per Person

- Daily selection of Donuts®
- Original Glazed and Chocolate Glazed Donuts
- Campbell House Signature Blend by John Conti® served with Half & Half, Whole Milk, Skim and Soy

Local "Lex" Continental — \$16

- Campbell House Signature Blend by John Conti® Served with Half & Half, Whole Milk, Skim and Soy
- Carafes of Juices to include: Orange, Grapefruit, & Seasonal Flavor
- Fresh Fruit Salad
- House-Made Banana Bread Loaves with Farm Fresh Butter

Mindful Continental — \$20

- Campbell House Signature Blend by John Conti® served with Half & Half, Whole Milk, Skim and Soy
- Carafes of Natalie's® Juices to include: Orange, Grapefruit, & Seasonal Flavors
- "Kentucky Sunrise" Muffins
- Fresh Fruit Salad
- Individual Yogurt Parfaits with Granola & Seasonal Berries

- Individual Egg White Bites with Cheese, Spinach and Tomatoes
- "Build Your Own" Oatmeal Cups with Assorted Toppings to include: Fresh Berries, Local Honey, Assorted Nuts and Dried Fruits

BREAKFAST BUFFET

Bluegrass Breakfast Buffet — \$26

- Campbell House Signature Blend by John Conti® served with Half & Half, Whole Milk, Skim and Soy
- Carafes of Juices to include: Orange, Grapefruit, & Seasonal Flavor
- Fresh Fruit Salad
- House-Made Banana Bread Loaves with Farm Fresh Butter
- Scrambled Cage Free Eggs
- Campbell House Signature Skillet Potato with Onions and Peppers
- Biscuits with Fresh Seasonal Compote, Local Honey and Apple Butter

Breakfast Meat:

- Double Smoked Bacon
- Breakfast Sausage Patties

BANQUET MENU

Local "Lex" Breakfast Buffet — \$22

- Campbell House Signature Blend by John Conti® served with Half & Half, Whole Milk, Skim and Soy
- Carafes of Juices to include: Orange, Grapefruit, & Seasonal Flavor
- Fresh Fruit Salad
- Sliced Tomatoes with Sea Salt
- Cinnamon Roll with Cream Cheese Icing
- House-Made Banana Bread Loaves with Farm Fresh Butter

Mindful Breakfast Buffet — \$28

- Campbell House Signature Blend by John Conti® served with Half & Half, Whole Milk, Skim and Soy
- Carafes of Juices to include: Orange, Grapefruit, & Seasonal Flavor
- Fresh Fruit Salad
- Sliced Tomatoes with Sea Salt
- Build Your Own Yogurt Parfaits with Granola & Seasonal Berries
- Assorted Muffins
- Scrambled Cage Free Eggs
- Chicken Sausage Links
- Veggie Sausage Patties
- Campbell House Signature Skillet Potato with Onions and Peppers
- Oatmeal Station accompanied with Fresh Berries, Local Honey, Assorted Nuts, Dried Fruits and Brown Sugar

ACTION STATIONS

Minimum of 20 People Required.
Can be added to any buffet.

Waffle Station — \$8 per person

Sweet Potato and Classic Waffles with Seasonal Toppings and Fresh Whipped Cream

Omelet & Egg Station — \$9 per person

Made-to-Order Omelets or Fresh Eggs with Seasonal Ingredients

"Build Your Own" Oatmeal Station — \$4 per person

Oats with Assorted Toppings to include: Fresh Berries, Local Honey, Assorted Nuts, Dried Fruits, Brown Sugar

Biscuit Station — \$9 per person

House-Made Biscuits. Biscuit Accompaniments to include: Local Honey, Apple Butter, House-Made Compote and Sausage Gravy

MARKET ITEMS + ADDITIONS

Coffee & Juice

- Campbell House Signature Blend by John Conti® served with Half & Half, Whole Milk, Skim and Soy — \$59 Per Gallon
- Carafes of Juices to include: Orange, Grapefruit, & Seasonal Flavor — \$16 Per Gallon

Market Items

Per Dozen.

- Seasonal Scones — \$40
- Seasonal Muffins — \$35
- Assorted Great Bagel® Bagels — \$32
- Assorted Donuts® — \$48
- Ham, Egg and Cheese Croissants — \$40
- Bacon, Egg, & Cheese Biscuits — \$40
- Country Ham Biscuits with Apple Butter — \$42
- Cinnamon Rolls with Cream Cheese Icing — \$48

Ala Carte Additions

Per Person. Can be added to any buffet.

- Individually Packaged Assorted Granola Bars — \$4
- Individual Greek Yogurts — \$4
- Individual Yogurt Parfaits with Granola & Fresh Seasonal Berries — \$6
- Oatmeal Station — \$4
- Fresh Fruit Salad — \$3
- Banana Bread (2 slices per person) — \$3
- Scrambled Eggs (or Egg Whites) — \$3
- Sliced Tomatoes with Sea Salt — \$3
- Signature Smashed Skillet Potatoes — \$3
- Bacon — \$4
- Sausage — \$4

LUNCH BUFFET

All buffets are based on a minimum of (25) people. For groups of less than (25), a \$200 small group fee will be assessed. All buffets are based on a 1 hour serve time, there will be an upcharge for anything over this time.

All Buffets are served with Iced Tea, Iced Water, and Campbell House Signature Blend Coffee Station by John Conti®

BANQUET MENU

Italian Lunch Buffet — \$29

- Tomato Caprese Salad
- Caesar Salad with Grilled Croutons
- Three Bean Salad
- Warm Yeast Rolls served with Farm Fresh Butter

Entrée (2) Choices:

Additional Entrée Selection +\$5

- Chicken Marsala
- Parmesan Chicken
- Eggplant Parmesan
- Classic Spaghetti and Meatballs

Pasta (1) Choice:

- House-Made Lasagna
- Baked Ziti with Italian Sausage
- Baked Spaghetti with Bolognese Sauce
- Italian Green Beans with Garlic and Lemon

Dessert (1) Choice:

- Lemon Mascarpone Cream Cake
- Tiramisu

Campbell House Lunch Buffet — \$33

Additional Entrée Selection +\$6

- Campbell House Signature Salad of Field Greens with Tomatoes, Cucumber, Cheese, served with Balsamic Vinaigrette, Bleu Cheese Vinaigrette & Ranch
- Three Bean Salad
- Italian Pasta Salad
- Warm Yeast Rolls Served with Farm Fresh Butter

Entrées (2) Choices:

- Pork Loin with Vinegar Slaw
- Pan Seared Chicken with Natural Jus & Fresh Herbs
- Grilled Chicken with Local Farm Fresh Mushroom Sauce
- Blackened Flank Steak

Starch (1) Choice:

- Roasted Garlic Fingerling Potatoes
- Mashed Potatoes
- Herb Roasted Red Potatoes

Vegetable (1) Choice:

- Roasted Brussel Sprouts

- Broccoli
- Roasted Carrots
- Fresh Green Beans

Dessert (1) Choice:

- Italian Lemon Cream Cake
- Bourbon Cream Cheesecake (+2)
- Chef's Selection of Assorted Desserts Station (Minimum of 4 Different Desserts)

Kid's (½ price of order)

- Spaghetti and Meatballs
- Mac & Cheese
- Burger and Fries/Fruit Cup
- Corn Dog and Fries/Fruit Cup

Mindful Lunch Buffet — \$29

- Kale and Quinoa Salad
- Tomato, Cucumber, and Onion Salad
- Fresh Fruit Salad
- Warm Whole Wheat Rolls with Farm Fresh Butter

Salad (1) Choice:

- Campbell House Signature Salad of Field Greens with Tomato, Cucumber, Cheese, served with Balsamic Vinaigrette, Bleu Cheese Vinaigrette & Ranch
- Spinach Salad 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

Entrées (2) Choices:

- Tuna Salad
- Shrimp Salad
- Sliced Grilled Chicken
- Sliced Blackened Chicken
- Chef's Salad (Ham and Turkey)

Desserts

- "Build Your Own" Yogurt Parfaits with Granola & Seasonal Berries

BANQUET MENU

Market Sandwich Buffet — \$27

- Coleslaw
- Fresh Fruit Salad
- Potato Salad
- Pasta Salad
- House-Made Kettle Chips

Choices are to include:

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| Breads: | Meats: | Toppings: |
| • White | • Roast Beef | • Lettuce |
| • Wheat | • Ham | • Tomato |
| • Rye | • Turkey | • Onion |
| • Brioche | • Salami | • Mayo |
| | | • Mustard |
| Cheese: | | • Pickles |
| • American | | |
| • Cheddar | | |
| • Swiss | | |

Dessert (1) Choice:

- Assortment of House-Made Cookies to include Bourbon Caramel Brownies

Market Boxed Lunch — \$26

- Individual Bag of Chips
- House-Made Cookie

Sides (1) Choice:

- Individual Pasta Salad
- Individual Potato Salad
- Individual Coleslaw

Sandwich (2) Choices:

- Heirloom Tomato & Mozzarella
- Crispy Country Ham & Turkey with Arugula & Apple Butter
- Roast Beef, Whole Grain Mustard, Arugula & Cheese
- House-Made Chicken Salad on Croissant with Lettuce and Sliced Tomato

PLATED LUNCH

All Plated Lunches are served with Iced Tea, Iced Water, and Campbell House Signature Blend Coffee by John Conti®, Decaf Coffee and Hot Tea as well as Warm Rolls with Fresh Butter

Pick a soup or salad option
Select both options +\$5

Salads:

- Campbell House Signature Salad of Field Greens with Tomato, Cucumber, Cheese, and served with Balsamic Vinaigrette, Bleu Cheese Vinaigrette & Ranch
- Caesar Salad with Tomato, Cucumber, Cheese, served with Balsamic Vinaigrette, House-Made Caesar Dressing & Ranch
- Cucumber, Tomato, & Onion Salad

Soups:

- Smoked Tomato Bisque

- Chicken Corn Chowder

Entrées:

- Pork Loin with Vinegar Slaw — \$28
- Pan Seared Chicken Breast with Natural au Jus and Fresh Herbs — \$26
- Grilled Salmon served with Sweet Chili Beurre Blanc — \$32
- Chimichurri Flank Steak — \$29
- Beef Tenderloin — \$45

Seasonal Vegetable

Starch (1) Choice:

- Mashed Potatoes
- Roasted Garlic Fingerling Potatoes
- Herb Roasted Red Skinned Potatoes

Dessert (1) Choice:

- Tiramisu
- Buffalo Trace® Bourbon Cream Cheesecake +\$2
- Campbell House Signature Bread Pudding +\$1

BANQUET MENU

AFTERNOON BREAK

Crank & Boom® Sundae Break — \$19

Toa's Selection of Lexington's Famous

Crank & Boom® Ice Cream

Assorted Seasonal Toppings to include:

- Warm Honey Bourbon Caramel & Chocolate Sauce
- Brownie Pieces
- Toffee Bits
- Assorted Candies
- Waffle Cone Pieces

All Day Beverages — \$18

- Assorted Coca-Cola® Products
- Bottled Water
- Campbell House Signature Blend Coffee by John Conti®
- Decaf Coffee and Hot Tea

Beer Cheese Break — \$14

Signature Campbell House Beer Cheese served with Bavarian Soft Pretzels, Carrots Sticks, and Celery Sticks

And (1) Choice:

- Spicy Beer Cheese
- Taco Beer Cheese

Mindful Break — \$16

- Fresh Fruit Salad
- "Build Your Own" Yogurt Parfaits with Granola & Fresh Berries
- Assorted Baked Snacks to include: Pretzels, Smart Pop® & Baked Chips
- Whole Fruit
- Carafes of Natalie's® Juices to include: Orange, Grapefruit and Seasonal Flavor

MARKET + A LA CARTE

Beverages

- Assorted Energy Drinks — \$6 Each
- Assorted Coca-Cola® Products — \$4 Each
- Bottled Water — \$4 Each
- Ale-8-One® Each — \$4 Each
- Campbell House Signature Blend by John Conti® Decaf Coffee and Hot Tea, served with Half & Half, Whole Milk, Skim and Soy — \$59 Per Gallon

Ala Carte Additions

- Assorted House-Made Cookies — \$28 per dozen
- Bourbon Caramel Brownies — \$31 per dozen
- Individual Bags of Chips — \$3
- Individual Greek Yogurts — \$4
- Individually Packaged Assorted Granola Bars & Candy Bars — \$4

DINNER BUFFET

All buffets are based on a minimum of (25) people. For groups of less than (25), a \$200 small group fee will be assessed. All buffets are based on a 1 hour serve time, there will be an upcharge for anything over this time.

All Buffets are served with Iced Tea, Iced Water, and Campbell House Signature Blend by John Conti®

Italian Dinner Buffet — \$42

- Tomato Caprese Salad
- Caesar Salad with Croutons
- Warm Yeast Rolls served with Farm Fresh Butter
- Italian Green Beans with Garlic and Lemon

Entrées (2) Choices:

Additional Entrée Selection +\$5

- Kentucky Chicken Saltimbocca with Country Ham
- Chicken Marsala
- Hand-Breaded Chicken
- Eggplant Parmesan
- Classic Spaghetti and Meatballs
- Italian Herb Roasted Pork

Pasta (1) Choice:

- House-Made Lasagna
- Baked Ziti with Sausage
- Baked Spaghetti with Bolognese Sauce

Desserts:

- Lemon Mascarpone Cream Cake
- Tiramisu

BANQUET MENU

Campbell House Dinner Buffet — \$50

- 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:

Additional Entrée Selection +\$6

- Pan Seared Chicken with Natural Jus & Fresh Herbs
- Pork Loin with Vinegar Slaw
- Roast Beef
- Blackened Flank Steak
- Grilled Chicken
- Grilled Salmon served with Sweet Chili Beurre Blanc +\$5

Starch (1) Choice:

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

+Vegetable (1) Choice:

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

Dessert (1) Choice:

- Italian Lemon Cream Cake
- Buffalo Trace® Bourbon Cream Cheesecake +\$2
- Assorted Chef Crafted Desserts.

Mindful Dinner Buffet — \$46

- 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
- Fresh Fruit Salad
- Tomato, Cucumber, and Onion Salad
- Warm Yeast Rolls with Farm Fresh Butter

Entrées (2) Choices:

- Grilled Pork Loin with Vinegar Slaw
- Grilled Chicken Breast with Bourbon BBQ sauce
- Linguini Pasta Toasted in Olive Oil and White Wine, Garlic, Fresh Tomatoes and Spinach

Roasted Salmon Served with Lemon Dill Sauce +\$5

Sides (2) Choices:

- Roasted Garlic Red Potatoes
- Grilled Asparagus
- Steamed Broccoli
- Basmati Rice

Dessert:

- "Build Your Own" Yogurt Parfaits with Granola & Seasonal Berries

PLATED DINNER

All Plated Dinners are served with Iced Tea, Iced Water, and Campbell House Signature Blend Coffee by John Conti®, Decaf Coffee and Hot Tea as well as Warm Rolls with Fresh Butter

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 — \$36

Chicken Entrées:

- Pan Seared Chicken Breast with Natural au Jus and Fresh Herbs — \$33
- Grilled Chicken Breast topped with Farm Fresh Mushroom Sauce — \$33

BANQUET MENU

Seafood Entrées:

- Shrimp with Cheddar Cheese Grits — \$39
- Grilled Salmon served with Sweet Chili Beurre Blanc — \$40

Beef Entrées:

- Chimichurri Flank Steak — \$37
- Beef Tenderloin — \$50

Dessert (1) Choice:

- Buffalo Trace® Bourbon Cream Cheesecake + \$2
- Italian Lemon Cream Cake
- Tiramisu
- Flourless Chocolate Torte

RECEPTION APPETIZERS

Campbell House Signatures: Our Twist on Local Classics
Order in quantities of 50.

- 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

Individual Desserts

- Individual Seasonal Campbell House
Bread Pudding — \$4
- Individual Servings of Buffalo Trace Bourbon® Cream Cheese Cakes — \$5
- Derby Pie Bars — \$3

RECEPTION BOARDS & STATIONS

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 Cornbread and require a Chef Attendant. Serves 30.

- Roasted Turkey with Natural Jus, \$250
- Pork Loin with Vinegar Slaw, \$275
- Beef Tenderloin with Au Jus and Creamy Horseradish, \$400

BAR PACKAGES

Hosted and Cash Bar Options

Bartender fee, \$100. Bartender fee based on a 4-hour serve time. Each additional hour beyond this time will be an additional \$100. No bar will go past 12am.

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
- 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

BANQUET MENU

BAR BRANDS

Premium Brands

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

Top Shelf Brands

- Grey Goose Vodka
- Nolet's 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