



Please enjoy this printed version of our menus. Additional features such as photos and allergy alert information can be found on our web version menus at [www.mastersons.com](http://www.mastersons.com).

## Menu Planning

Menu planning can be a difficult task whether you are planning for 2 or for 20,000 guests. Our chef and catering coordinators do this everyday so please allow us to customize the process for you. If one of the listed pre planned menus does not work for your event we suggest using our online quote system at [www.mastersons.com](http://www.mastersons.com) or set an appointment with one of our catering coordinators to discuss your event.

The following pages in no way represent all of our selections. If you do not find what you are looking for here, please ask us for additional suggestions.

## Budget Planning

We try to keep it simple by including as much of the basic items involved in virtually all events such as china, linens, flatware and glassware. With our catering services some of the primary budget points to pay special attention to are...

Menu and Bar Cost

Service Labor Cost

Commissions Charged by the Facility at which your event is Located

6% KY Sales Tax if Applicable

Typically only outdoor events have additional costs associated with tent, table and chair rental or added labor fees over and above what is shown on our menus due to the complexity of executing outdoor events.

## Service Labor Fees

Because every event is unique and requires different levels of service, service labor fees will vary depending on the duration and size of event, type of service and the location of the event.

**Following are some average service labor fees based on two hour and four hour event durations, per person.**

<u>Service Style</u>	<u>2 Hour Event Duration</u>	<u>4 Hour Event Duration</u>
Breakfast, Lunch or Dinner Buffet	\$5.25	\$6.25
Hors D'oeuvres Reception	\$4.75	\$5.75
Plated Dinner	\$6.50	\$7.50
Bartenders (per 75 guests)	\$105.00	\$135.00
Site Chef Fees per Chef Required	\$80.00	N/A

**Service Labor Fees include china, silver, glassware and table linens** for your guest tables and catering displays. Setup time immediately prior to the event and cleanup immediately following service is also included in the above averages. Early setups may require additional labor fees. Events using disposable service ware and outings such as picnics often require less service staff or fewer hours to execute and thus labor fees are often less than the standard averages.

### Minimums

For delivery only events, a minimum \$75.00 food and beverage order is required. For events requiring service staff to remain onsite with your event then a \$250.00 food and beverage order is required Sunday through Friday 2pm and \$450.00 on Friday Evenings and Saturdays.

### Delivery Only

For orders where only delivery of the food product is involved and no service labor is required to remain with your event. Disposable service ware is included with all menu pricing for deliveries. **No linens, china, real flatware or non disposable equipment can be part of a delivery only event** however we will be happy to put you into contact with a rental company should you require such equipment but not require service staff onsite with your event.

An \$18.00 delivery fee applies to deliveries Monday through Friday 6am to 2pm. For deliveries after 2pm during the week and all day on Saturdays and Sundays a delivery fee of \$35.00 will be charged. Out of county deliveries may incur additional delivery fees.



Since 1938

### Who We Are

Masterson's Catering is a family owned and operated full service catering and special events company. We also execute managed foodservice contracts and operate an ala carte restaurant. For over 70 years now clients have called on us to provide quality food and services for their special events. They call on us because of our ability to handle any type of event, at anytime, for any size group professionally, reasonably and promptly. Masterson's has been called upon to serve some of the largest full-service meals ever held in the State of Kentucky, but also delivers box lunches to offices and homes for as few as 10 people. So no matter the size, time or place, you can call on us to handle your event.

### Our History

Our Grandfather, Nicholas Mastoras was born on the tiny Ionian island of Othoni, Greece, in 1896. Given the option of becoming a Greek Orthodox priest or having an arranged marriage at the age of 16 he and a cousin chose instead to run away from home. They sailed for the promise of freedom and prosperity to the United States like so many others did and continue to do. He settled in Decatur Alabama and made a living peddling fruits and vegetables at the L&N rail shops in Decatur. When the shops closed down he was advised to follow the line to Louisville and in 1938 he opened his first of five small restaurants and coffee shops. All failed shortly thereafter except for the location at Third and Avery Streets (now Cardinal Blvd) in Old Louisville near UL. That location was called The Hollywood Steakhouse and was a 25 seat drive in restaurant that was open 24 hours per day. In 1945 Nicholas Mastoras Americanized his name to Masterson. In 1950 he passed away. After his passing his 18 year old son Philip along with Nick's wife Robbie stepped in to continue the restaurant operations. The business thrived and was briefly called The Little Mansion and soon after expanded and renamed Masterson's Steak House. In the early 60's Philips three brothers, Greg, Alex and Thomas all joined in the business and facility additions continued to include event space and additional dining rooms. That location eventually grew from a 25 seat drive in to a 1500 seat restaurant and conference center, the largest of its kind in the region. Business thrived. In the early 70's and 80's many of the grandchildren of Nicholas began working in the business just as more focus was given to off premise catering and special events led by Philip's wife Mary Agnes and younger brother Greg. In the 1990's, four of Philip and Mary Agnes' eight children took over management and ownership of the business.

### Today

Today we have grown into the largest and most accomplished off premise caterer in the region and have expanded our businesses to include Captain's Quarters Riverside Grille, CQ Princess Yacht Charters and The Olmsted each of which have been designated "Best of Louisville" in their respective categories. We also manage corporate dining rooms and provide nutritional managed care menus.

### Relax / Enjoy / Experience

We endeavor to share our hundreds of years of combined foodservice experience with you. We invite you to enjoy the quality of our food and hospitality. We do this so that you can relax, and know that you and your guests needs are well tended to.

**Masterson's catering kitchens and business offices have moved to  
1231 Lexington Road, Louisville KY 40204  
502-636-2511**



## Our Favorite Event Sites

### Central Location

#### **The Olmsted**

This multiple Best of Louisville award winning site sits on the park-like grounds of the Masonic Homes in the Saint Matthews/Crescent Hill neighborhoods. This venue is the standard bearer for stand alone entertainment venues in Louisville.

Contact Brenda Bush at 899-7670

[www.theolmsted.com](http://www.theolmsted.com)

#### **Whitehall House and Gardens**

Historic Mansion and Gardens located on Lexington Road perfect for small indoor rehearsals and receptions with unmatched gardens for beautiful outdoor ceremonies and tented receptions for up to 300.

Contact Merrill Simmons at 897-2944

[www.historichomes.org](http://www.historichomes.org)

#### **The Clifton Center**

Flexible event space with seating up to 300 and a 600 seat performance auditorium located in the heart of Crescent Hill.

Contact Vernia Penrod at 896-8480

[www.cliftoncenter.org](http://www.cliftoncenter.org)

#### **Louisville Executive Aviation**

An operating aircraft hangar available for 500 to 2000 person events located at Bowman Field.

Contact Lauren Collins at 292-4805

[www.louisvilleexecutive.com](http://www.louisvilleexecutive.com)

#### **Crescent Hill Womens Club**

Ballroom event space with stage to accommodate up to 200 guests.

Contact Julie Hargan at 897-2591

[www.crescenthillwomansclub.com](http://www.crescenthillwomansclub.com)

#### **Kaden Towers Civic Center**

Event space for up to 150 guests with attached outdoor sunken garden and patio located downstairs at this local architectural wonder.

Contact Kristy Stinso at 456-1999

[www.kadecompanies.com](http://www.kadecompanies.com)

#### **Pinecrest Cottage and Gardens**

6.5 Acre garden estate available for outdoor receptions located on Newberg Road.

Contact Nancy Morris at 454-3800

[www.bbonline.com/ky/pinecrest](http://www.bbonline.com/ky/pinecrest)

### Downtown Area

#### **Frazier International History Museum**

The city's best rooftop venue, a 4<sup>th</sup> floor urban loft event space seating up to 450 and a 1<sup>st</sup> floor gallery space amongst the museum displays, this venue has it all including conference and classroom space. Located in the historic West Main Museum district.

Contact Julie Kruer or Sara Bachman at 753-5668

[www.fraziermuseum.org](http://www.fraziermuseum.org)

#### **Muhammad Ali Center**

A venue fit for the world's most popular man with a view unmatched downtown both of the skyline and the Ohio River. This flexible sixth floor event space can accommodate up to 500 for a seated dinner. The Ali Center also has additional event and classroom space and a world class auditorium.

Contact Elizabeth Vissing at 992-5326

[www.alicenter.org](http://www.alicenter.org)



### **Downtown Area continued...**

#### **Captain's Quarters Princess**

Louisville's only modern cruising yacht for special events. The sleek CQ Princess is located east of downtown at Captain's Quarters Riverside Grille however we can also board events at the Downtown Wharf. The vessel is a four season yacht and is fully climate controlled. The CQ Princess is rated for 149 passengers and crew and is owned and operated by the Masterson family.

Contact Mary Miller at 228-1651

[www.cqroverside.com](http://www.cqroverside.com)

#### **The Belle of Louisville**

This steamer is on the National Historic register and offers both public cruises and private charters. The vessel can accommodate up to 500 guests and can seat 300 indoors on climate controlled 2<sup>nd</sup> floor. Perfect for entertaining and receptions. This vessel is truly unique to Louisville.

Contact Betty Cissell at 574-4125

[www.belleoflouisville.org](http://www.belleoflouisville.org)

#### **The Spirit of Jefferson**

Sister to The Belle, this days gone by style riverboat can accommodate 150 passengers on its two climate controlled floors with additional outdoor seating and viewing areas.

Contact Betty Cissell at 574-4125

[www.belleoflouisville.org](http://www.belleoflouisville.org)

#### **Mellwood Arts and Entertainment Center**

Want to see a unique adaptive use for an old manufacturing facility? This is it. An artists enclave with shops and studios galore. Three special event spaces seating 200,500 and 700 respectively. Just east of downtown.

Contact Scooter Davidson at 895-3650

[www.mellwoodartcenter.com](http://www.mellwoodartcenter.com)

#### **The Louisville Water Tower**

Historic architectural gem just east of downtown and on the river featuring the oldest ornamental water tower in the world. Acres and acres of outdoor space available as well as a 3000+ sq ft interior event space. Also home to the Louisville Visual Arts Society, a leading local contemporary art association.

Contact Keith Waits at 896-2146

[www.louisvillevisualart.org](http://www.louisvillevisualart.org)

#### **The Louisville Science Center**

Located in the West Main Museum District this museum offers up to date interactive displays, an IMAX Theater and a 4<sup>th</sup> floor event space overlooking the Ohio River that can accommodate up to 300 guests.

Additional classroom spaces available.

Contact Toni Upchurch at 561-6100 x 6111

[www.louisvillescience.org](http://www.louisvillescience.org)

#### **Jefferson County Medical Society Ballroom**

Located in a historic property in the hospital district of downtown this is one facility many locals don't know about. A nice event space with seating up to 200.

Contact Angelique Bagshaw at 736-6366

#### **Memorial Auditorium**

One of the most beautiful lobby event spaces in the city. The lobby area could comfortably seat 200 guests but in all we have done cocktail events at this site for up to 500 guests. Also a full service performance auditorium that can seat 1500 guests.

Contact Dale Royer at 584-4911

[www.louisvillememorialauditorium.com](http://www.louisvillememorialauditorium.com)

#### **The Gillespie**

Old world style this venue features abundant architectural detail and is perfectly located for convention entertaining and for receptions and fundraisers. With use of the mezzanine level this site can accommodate up to 800 for receptions and 350 for a seated dinner.

Contact Emily Jarvis at 584-8080

[www.thegillespie.com](http://www.thegillespie.com)



## **Downtown Area continued...**

### **Kentucky Center for African American Heritage**

A new property to Louisville with truly unique event venue space. Great for receptions and entertaining this venue could hold receptions for 700 + and will seat roughly 400 guests depending on the educational displays at the time. We love it. Located in West Louisville this property will showcase the cultural, historical, political and artistic contributions African Americans have made to the region.

Contact Rita Phillips at 583-4100

[www.kcaah.org](http://www.kcaah.org)

### **The Kentucky Center**

A full service performance arts theater with many event and meeting spaces to chose from.

Contact Vickie Dorsey at 562-0177

[www.kentuckycenter.org](http://www.kentuckycenter.org)

### **The Brown Theater**

A full service performance arts theater with lobby event space.

Contact Vickie Dorsey at 562-0177

[www.kentuckycenter.org](http://www.kentuckycenter.org)

## **East Louisville**

### **Captain's Quarters Riverside Grille**

A Louisville landmark since before the Civil War. Aside from an award winning restaurant this venue also has unique riverside event spaces that can accommodate groups of 10 to 100. Located just 7 miles east of downtown Louisville on the county's only Scenic Byway, River Road.

Contact Mary Miller at 228-1651

[www.cqquarters.com](http://www.cqquarters.com)

### **CQ Princess**

Louisville's only modern cruising yacht for special events. The sleek CQ Princess is located east of downtown at Captain's Quarters Riverside Grille however we can also board events at the Downtown Wharf. The vessel is a four season yacht and is fully climate controlled. The CQ Princess is rated for 149 passengers and crew and is owned and operated by the Masterson family.

Contact Mary Miller at 228-1651

[www.cqquarters.com](http://www.cqquarters.com)

### **Gardens of Ray Eden**

Quickly becoming one of our favorite outdoor event venues. Located on a beautiful property with a grand event pergola that can seat up to 250. Almost limitless additional grounds for larger tented events. Available

May through October only.

Contact Mark Cain at 241-9111

[www.gardensofrayedden.com](http://www.gardensofrayedden.com)

### **Yew Dell Gardens and Arboretum**

Yew Dell Gardens is the former home, garden, and arboretum of the late commercial nurseryman Theodore Klein. His unique collection of rare garden plants, display gardens, and unique architectural features is being developed into a major horticultural display, education, and research center. You will not find a more beautiful outdoor ceremony and reception venue in this area.

Contact Karla Drover at 241-4788

[www.yewdellgardens.org](http://www.yewdellgardens.org)

### **Locust Grove**

Just 4 miles east of downtown this former home of General George Rogers Clark will make a beautiful location for your next outdoor ceremony and reception. The historic home makes for a dramatic Kentucky backdrop for the ceremony and the symmetrical gardens the perfect venue for tented receptions.

Contact Jennifer Jatsen at 897-9845

[www.locustgrove.org](http://www.locustgrove.org)



### **East Louisville continued**

#### **Sawyer Hayes Community Center**

More than a community center, located at Tom Sawyer Park this incredible brand new building is perfect for receptions, business meetings and social gatherings. We encourage you to try this site for virtually any type of event.

Contact Robin Welch at 245-2296

<http://parks.ky.gov/findparks/recparks/ep/SawyerHayesCommunityCenter/>

#### **Bellewood**

Gorgeous 11,000 sq.ft. mansion circa 1859 in historic Anchorage. Abundant outdoor garden sites for receptions and social entertaining. New to the event circuit. Check it out.

Contact Kevin at 323-899-5099

#### **Nunnlea House**

Antebellum mansion located off Hurstbourne Lane. Nunnlea provides a beautiful setting for your special event. Built in the 1850s, the house and its outbuildings are listed on the National Register of Historic Places.

Contact Kathleen Owen at 267-8780

[www.nunnlea.com](http://www.nunnlea.com)

#### **Gingerwoods**

Located in Prospect, this former countryside church has been renovated to accommodate receptions for up to 200 guests with additional outdoor space available. A very well done facility in a beautiful countryside setting.

Contact Juanita Edmondson at 228-5168

[www.mygingerwoods.com](http://www.mygingerwoods.com)

### **Southwest Louisville**

#### **Riverside, The Farnsley Moreman Landing**

A historic 300 acre site in Southwest Louisville on the Ohio River this property works nicely for wedding receptions, rehearsals and company picnics. Both indoor, covered outdoor and riverside tent sites available.

Soon to have a historic chapel moved to the site.

Contact Denise Stamp at 935-6809

[www.riverside-landing.org](http://www.riverside-landing.org)

#### **Other Locations**

#### **My Old Kentucky Home**

Bardstown is our favorite nearby city and My Old Kentucky Home is our favorite venue for receptions in Bardstown. Indoor event space, outdoor covered event rotunda and open air plazas as well as abundant land for tented venues make this site ideal and flexible for a true Kentucky wedding and other social event.

Contact Chuck Clements or Julie Garrett at 502-348-3502

<http://parks.ky.gov/findparks/recparks/mo/>

#### **Jim Beam Distillery**

Contact Mary Grant at 502-543-9877

[www.jimbeam.com/our-bourbon/visit-the-distillery](http://www.jimbeam.com/our-bourbon/visit-the-distillery)

#### **Makers Mark Distillery**

Contact Sydina Bradshaw at 270-865-2099

[www.makersmark.com](http://www.makersmark.com)

#### **Southern Indiana**

#### **Kye's 1 and 2**

New to our list in 2010

This well done industrial reclamation is conveniently located just across the river from downtown Louisville.

This facility boast 2 event spaces each seating up to 500 guests with attached courtyard.

Contact Kye Hoehn at 812-285-8500

[www.kye-s.com](http://www.kye-s.com)

Did you know that Masterson's Catering has executed flawless events in surrounding cities including Indianapolis, Cincinnati, Lexington, Western and Eastern Kentucky and all points between?  
We are fully equipped for travel.



## Sample Buffet Menus

For a complete list of ala carte buffet menu selections, holiday buffet menu suggestions, pictures and ala carte pricing please visit our website at [www.mastersons.com](http://www.mastersons.com). Our coordinators will be happy to plan a menu around your particular desires and event parameters.

#1

Classic Caesar Salad

Baked Italian Lasagna

Chicken Breast Chardonnay

Sautéed Fresh Green Beans w Bell Peppers

Herb Roasted New Potatoes

Baked Garlic Bread

13.70

#2

(Caprese) Tomato Mozzarella and Fresh Basil

Bibb Salad with Strawberries, Blueberries, Red Onion, Feta and Candied Pecans

Chef Carved Beef Shoulder Tenderloins with Henry Baines and Horseradish  
Chicken Breast Fontina

Grilled Vegetable Medley  
Herb Roasted New Potatoes

French Bread Rolls

20.30

#3

Waldorf Salad

Cranberry Salad

Sliced Roasted Turkey and Giblet Gravy  
Baked Ham with Bourbon Molasses Pecan Glaze

Cornbread Dressing

Sautéed Greens

Four Roasted Potatoes

Fresh Baked Yeast Rolls

15.05

#4

Minted Melon Ball Fruit Salad

Carrot Cabbage Slaw

Shoe Peg Corn Salad

Tomato Cucumber Salad with Feta and Kalamata

Masterson's Southern Fried Chicken  
Pulled Slow Smoked Pork with 2 Sauces  
-Soda Jerk and Sweet BBQ

Layered Baked Mac and Cheese

Fresh Baked Yeast Rolls

14.05

*Add 1.00 per guest for iced tea and coffee service with dinner.*



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#5

Caesar Salad

Smoked Beef Brisket, BBQ Demi Glace  
Chicken Breast Cordon Bleu

Broccoli and Carrot Medley  
Wild Rice Pilaf

Fresh Baked Yeast Rolls  
15.35

#6

Bibb Salad with Sliced Strawberries,  
Blueberries, Goats Cheese, Red Onion and  
Toasted Almonds

Chef Carved New York Strip Loin  
Grilled Salmon Filets, Champagne Dill  
Chicken Breast Jerusalem

Roasted Baby Stemmed Carrots, Starburst  
Squash and Baby Zucchini  
Red Pepper Cous Cous

French Bread Baguettes  
23.70

#7

Granny Apple Bibb Salad with Smoked  
Gouda, Candied Pecans and Red Onion

Bourbon Glazed Bacon Wrapped  
Grilled Pork Filet  
Tilapia with a Cream Shrimp Sauce

Fried Green Tomatoes  
Sautéed Fresh Green Beans w Julienne Bells  
White Cheddar Gratin Potatoes

House Made Cornbread Rolls  
16.65

#8

Spinach Salad with a Warm Bacon  
Vinaigrette

Fresh Fruits Salad

Marinated, Roasted and Chilled Asparagus,  
Mushrooms, Squash and Red Peppers

Medium Peel & Eat Shrimp Cocktail (5)

Sliced Beef Tenderloin, Béarnaise

Twice Baked New Potatoes

Artisanal Breads  
22.15

*Add 1.00 per guest for iced tea and coffee service with dinner.*



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#9

Chopped Garden Salad

Giant Italian Spiced Meatballs, Rustic  
Tomato Sauce and Parmesan  
Honey Glazed Chicken

Penne tossed with Tomatoes and Herb  
Olive Oil

Broccoli and Carrot Medley

Fresh Baked Yeast Rolls

12.45

#10

Spinach Salad with a Warm Bacon  
Vinaigrette

Chef Carved Prime Rib of Beef  
Au Jus and Horseradish Sauces  
Savannah Chicken with Lump Crab Butter  
Shrimp Tortellini Capacolla

Twice Baked Potatoes  
Sautéed Green Beans with Red Peppers

French Bread Baguettes  
23.75

#11

De-constructed Wedge Salad  
Seasonal Fruits Salad

Ground Round Sirloin Steak with Jack  
Daniels Whiskey Sauce  
Masterson's Famous  
Southern Fried Chicken

Mashed Potatoes with Gravy  
Country Style Green Beans

Fresh Baked Yeast Rolls

12.90

#12

Limestone Bibb with Mandarin Oranges

Seafood Paella  
Tandoori Spiced 1/4 Chicken

Grilled Vegetable Medley  
Roasted New Potatoes

Fresh Baked Flatbread  
19.75

*Add 1.00 per guest for iced tea and coffee service with dinner.*



## Buffet Ala Carte

### Leaf Salads

#### Buffet Chop Garden Salad

Romaine and Iceberg greens with red and yellow cherry tomato, red onion, julienne cucumber, carrots, sliced radish  
2.45

#### De-constructed Classic Wedge

Iceberg wedges with classic ingredients on the side to include chopped bacon, diced tomato, chopped red onion, julienne cucumber, sliced carrots, shredded cheddar, herb croutons  
2.75

#### Limestone Bibb

With strawberries, blueberries, feta, red onion, candied pecans  
or

With mandarin oranges, red onion, sliced almonds  
or

With sliced granny smith apples, smoked gouda, candied pecans, red onion  
3.25

#### Spinach Salad

Classically prepared with egg slices, red onion, chopped bacon, sliced mushrooms & cherry tomatoes served with warm bacon vinaigrette dressing and honey mustard dressing  
or

With sliced pears, bleu cheese, walnuts  
3.50

#### Classic Caesar Salad

Crisp romaine tossed with grated parmesan, garlic croutons and creamy Caesar dressing  
2.00

**Popular Dressings:** Ranch, Bleu Cheese, Italian, 1000 Island, French, Honey Mustard, Balsamic Vin, Granny Apple Vin, Raspberry Vin, Warm Bacon Vin, White Balsamic Vin, Cilantro Ginger Vin, Roasted Garlic Vin, Parmesan Garlic, Caesar, Aegean Vin

### Side Salads

Seasonal Fruit and Berries Salad	1.95	Country Greek Cucumber and Tomato Vinaigrette Salad with Feta and Kalamata	1.50
Blueberry, Strawberry, Kiwi Salad, Feta and Pine Nuts	2.75	Cherry Tomato and Aged Mozzarella Salad with Basil and Olive Oil	2.00
Mint Melon Ball Salad	1.50	Classic Cole Slaw	.95
Rotini Pasta Salad with Spinach, Feta, Red Bell Pepper	1.50	Asian Slaw or Broccoli Raisin Slaw	1.35
Bowtie Pasta with Artichokes & Sun Dried Tomato	1.50	Roasted Chilled Asparagus, Peppers, Squash & Mushrooms	1.95
Fusilli with Diced Tomato, Parma Ham, Roasted Peppers, Olives, Red Onion, Aged Mozzarella	1.50	Red Bliss Potato Salad	.95
Red Pepper Orzo with Feta, Pine Nuts, Olives	1.50	Warm German Potato Salad	1.25
Red and Yellow Tomato Platter w/Fresh Mozzarella and Basil, E.V.O.O. and Cracked Pepper	2.25	Country Greek Salad	1.50
Waldorf Salad	1.35	Vegetable Tray with Dip	1.35
Shoepeg Corn Salad	1.10		



## Buffet Ala Carte

### Vegetables

#### **Green Beans**

- \*Country Style with Ham and Onion 1.20 \*Greek Style with Stewed Tomatoes 1.70  
\*Sautéed with Julienne Bell Pepper 1.95 \*Amandine 1.95

#### **Asparagus**

- \*Blanched with Béarnaise Sauce \* Roasted with Feta and Pine Nuts \* Seasoned and Grilled  
\*Lemon Sesame  
1.95

#### **Broccoli**

- \*With herb Butter \*Au Gratin  
1.35

#### **Squash**

- \*Grilled Lemon Pepper \*Sautéed and Tossed with Cilantro and Carrots  
1.35

#### **Zucchini**

- \*Stewed Zucchini 1.35 \*Stuffed with Eggplant and Portobello 1.75 \*Roasted with Fennel Pollen 1.35

#### **Corn**

- \*Corn Pudding \*With Stewed Tomato \*Tex-Mex  
1.20

#### **Carrots**

- \*With Maple Pecan Butter \*With Shaved Fennel  
1.35

#### **Peas**

- \*With Pearl Onions 1.25 \*With Matchstick Carrots 1.25 \*Sautéed Snow Peas with Water Chestnuts 1.70

#### **Medleys**

- Grilled Zucchini, Squash, Red Bell Pepper and Onion 1.80 \*Roasted Baby Zucchini, Starburst Squash and Stemmed Baby Carrots 2.95 \*Steamed Broccoli, Carrot and Cauliflower 1.35

#### **Other Favorites**

- Stewed Okra with Tomatoes 1.65, Eggplant Parmesan 1.95, Baked Artichokes topped with Mozzarella 2.25  
Stuffed Portabella Mushrooms 1.95 (Garlic, Parmesan and Herbs or Seasonal Vegetables or Spinach and Bacon) Sautéed  
Button Mushrooms 1.25, Sautéed Spinach 1.75, Collared Greens 1.75, Sautéed Brussels Sprouts with Red Onion 1.75,  
Fried Green Tomatoes 1.50

#### **Grains and Pastas**

##### **1.40**

- Vegetable White Rice Pilaf, Wild Rice Pilaf, Oriental Fried Rice, Saffron Rice, Wild Mushroom Risotto, Spinach and Red Pepper Risotto, Couscous with Tomatoes and Mint, Couscous with Olives and Feta, Couscous with Mushrooms and Cranberries, Green Chili Cheddar Grits, Cream Grits, Saffron and Sage Derby Grits, Cornbread Dressing, Mac and Cheese, Penne tossed with Tomatoes and Herb Olive Oil

#### **Potatoes**

##### **1.40**

- Herb Roasted New Potatoes, Oregano Baked Quartered Potatoes, Twice Baked Potatoes, Roasted Medley Potatoes, Twice Baked Baby Red Potatoes, Fingerling Potatoes +1.00, Cream Scalloped Potatoes, Cheddar Gratin Potatoes, Lyonnaise Potatoes, Garlic Mashed Red Skin Potatoes, Horseradish Whipped Potatoes, Mashed Potatoes with Brown Gravy, Brown Sugar Pecan Smashed Sweet Potatoes, Four Roasted Potatoes



## Buffet Ala Carte

### Beef

#### **Chop Sirloin (Ground Round) Steak**

Jack Daniels Bourbon Gravy

One Entrée 5.05 Two Entrée 3.80 Three Entrée 3.05

#### **House Made Meatballs**

Giant Italian Spiced with Rustic Tomato Sauce

One Entrée 5.10 Two Entrée 3.80 Three Entrée 2.95

#### **Meatloaf**

Cajun Creole Style \* Classic Brown Gravy

One Entrée 5.10 Two Entrée 3.80 Three Entrée 2.95

#### **Sliced Roasted Beef**

Mushroom Bordelaise \* Chef Carved with Henry Baines and Horseradish

One Entrée 5.90 Two Entrée 4.95 Three Entrée 3.75

#### **Sliced Beef Brisket**

Thin Slice w/BBQ Demi Glace \* Pot Roast Style Thick Cut with Root Vegetables and Brown Gravy

One Entrée 7.25 Two Entrée 5.50 Three Entrée 3.95

#### **Top Sirloin Steak**

Chef Carved with Béarnaise Sauce \* Chicken Fried with Pepper Cream Gravy

One Entrée 7.00 Two Entrée 5.00 Three Entrée 3.75

#### **Sliced Beef Shoulder Tenderloin**

Chef carved with Henry Baines and Horseradish, Mushroom Bordelaise \* Over Wilted Spinach with Red Wine Peppercorn \* Wild

Mushroom Sauce \* Green Peppercorn Madeira Sauce

One Entrée 8.40 Two Entrée 6.10 Three Entrée 5.10

#### **Flank Steak**

Chef Carved \* London Broil Style \* Fajita Style with Flour Tortillas \* Tamarind Marinade with Roasted Corn Salsa \* Pinwheels

Stuffed with Spinach and Mushroom Duxelle

One Entrée 10.00 Two Entrée 8.50 Three Entrée 6.00

#### **Prime Rib**

Herb Encrusted and Chef Carved with Horseradish and Au Jus

One Entrée 14.00 Two Entrée 11.00 Three Entrée 7.95

#### **New York Strip Loin**

Chef Carved with Choice of Sauces

One Entrée 12.75 Two Entrée 8.75 Three Entrée 6.25

#### **Beef Tenderloin**

Chef Carved with Choice of Sauces \* Sliced and topped with Gorgonzola and Wild Mushroom Demi

One Entrée 14.50 Two Entrée 8.50 Three Entrée 6.50

### Beef with Pasta

#### **Baked Italian Lasagna**

Classically Prepared

One Entrée 5.50 Two Entrée 3.95 Three Entrée 2.75

#### **Beef Tips**

With Marsala Mushroom Sauce over Fettuccine\* Stroganoff over Egg Noodles

One Entrée 6.30 Two Entrée 4.35 Three Entrée 3.50

#### **Meatballs**

Tomato Sauce with Spaghetti, Swedish Sauce over Egg Noodles

One Entrée 3.50 Two Entrée 3.00 Three Entrée 2.50



## Buffet Ala Carte

### Boneless Chicken Breasts

#### Fontina

Braised and Sautéed topped with Kentucky Country Ham, Spinach and a Fontina Gratin  
One Entrée 7.25 Two Entrée 5.50 Three Entrée 4.80

#### Chardonnay

Sautéed, Classic Chardonnay Cream Sauce  
One Entrée 5.95 Two Entrée 4.35 Three Entrée 3.50

#### Piccata

Classically prepared Lightly Breaded and Sautéed, Sauce of White Wine, Lemon, Parsley and Capers  
One Entrée 5.95 Two Entrée 4.35 Three Entrée 3.50

#### Florentine

Pan seared and Baked with Spinach and Bread Crumb Topping, Classic Mornay Sauce  
One Entrée 6.20 Two Entrée 4.95 Three Entrée 3.75

#### Cordon Bleu

House stuffed with Smoked Ham and Swiss Cheese, Breaded and Baked, Sauce Supreme  
One Entrée 6.50 Two Entrée 5.00 Three Entrée 4.00

#### BBQ

Seasoned and Grilled, Kentucky Bourbon Sauce  
One Entrée 5.95 Two Entrée 4.35 Three Entrée 3.50

#### Key Lime

Grilled and topped with a Lime Tarragon Butter Sauce and Lime Wheels  
One Entrée 5.95 Two Entrée 4.35 Three Entrée 3.50

#### Kentucky Fried Breast

Breaded and Deep Fried, Country Gravy on the Side  
One Entrée 6.00 Two Entrée 5.00 Three Entrée 4.00

#### Jerusalem

Sautéed and Braised in White Wine, Quartered Mushrooms, Tomatoes and Artichokes  
One Entrée 6.20 Two Entrée 4.95 Three Entrée 3.75

#### Chinese Five Spice

Stuffed with Glass Noodles, Julienne Carrots, Peppers, Red Onion & Broccoli, Sweet Chili Glaze  
One Entrée 6.50 Two Entrée 5.00 Three Entrée 4.00

#### Jerk Island

Grilled with Jamaican Spices, Tangy Mango Glaze  
One Entrée 5.95 Two Entrée 4.35 Three Entrée 3.50

#### Savannah

Pecan Encrusted, Lump Crab Butter Sauce  
One Entrée 7.50 Two Entrée 5.95 Three Entrée 4.95

### Bone-In Chicken

#### Masterson's Famous Southern Fried ¼ Chicken

One Entrée 5.75 Two Entrée 3.75 Three Entrée 2.25

#### Tandoori Spiced ¼ Chicken

Rotisserie Chicken served with Mint Cucumber Yogurt Sauce on the Side  
One Entrée 5.75 Two Entrée 5.25 Three Entrée 4.85

#### Honey Glazed ¼ Chicken

One Entrée 5.50 Two Entrée 3.50 Three Entrée 2.25

#### Spanish Chicken- Paella Style

Slow Simmered Chicken with Saffron Rice with Garlic, Onions, Chorizo, Peas, Artichoke Hearts and Tomatoes  
One Entrée 7.50 Two Entrée 5.50 Three Entrée 4.75

### Chicken with Pasta

#### Parmesan

Lightly Breaded and Baked, Rustic Tomato Sauce, Mozzarella and Parmesan, Served over Linguine  
One Entrée 7.25 Two Entrée 5.50 Three Entrée 4.85

#### Rajun Cajun

Penne tossed with Grilled Chicken, Spinach, & Red Peppers in a Spicy Red Pepper Cream Sauce  
One Entrée 6.20 Two Entrée 4.95 Three Entrée 3.75



## Buffet Ala Carte

### Pork

#### **Smoked Maple Pecan**

House Hickory Smoked Pork Loin with Maple Pecan Glaze

One Entrée 5.00 Two Entrée 3.50 Three Entrée 2.50

#### **Bourbon Glazed Pork Filets**

Grilled Smoked Bacon Wrapped Makers Mark Bourbon Glazed Pork Filet

One Entrée 6.50 Two Entrée 4.25 Three Entrée 3.75

#### **Woodland Pork**

Sliced Pork Loin with a Wild Mushroom Brandy Ragout

One Entrée 5.00 Two Entrée 3.50 Three Entrée 2.50

#### **Pork Tenderloin**

Chef Carved and offered with Grain Mustard Sauce or Tropical Fruit Salsa

One Entrée 7.15 Two Entrée 5.20 Three Entrée 3.50

#### **Jerk Pork Loin**

Dry Rubbed with Jerk Seasonings, Chef Carved, Tropical Fruit Salsa

One Entrée 5.00 Two Entrée 3.50 Three Entrée 2.50

#### **Stuffed Pork Loin**

Roasted with Apple & Pecan Stuffing

One Entrée 5.50 Two Entrée 3.95 Three Entrée 3.25

#### **Kentucky Country Ham**

Sliced and Served with Red Eye Gravy

One Entrée 5.75 Two Entrée 4.50 Three Entrée 3.25

#### **Pulled Boston Butt**

House Smoked and Pulled and offered with Soda Jerk and Sweet BBQ Sauces

One Entrée 5.65 Two Entrée 3.75 Three Entrée 3.35

### Turkey

#### **Breast**

Slow Roasted and Sliced served over Cornbread Dressing with Pan Gravy

One Entrée 6.50 Two Entrée 4.00 Three Entrée 3.25

#### **Hot Brown Crepes**

Tender House Made Crepes rolled with Turkey and Smoked Bacon and Broccolini topped with

Diced Tomato and Mornay Sauce

One Entrée 5.75 Two Entrée 4.95 Three Entrée 4.00

#### **Pot Pie**

With Bacon, Carrots, Onion, Potatoes and Celery topped with a Buttery Pastry Crust

One Entrée 5.00 Two Entrée 3.95 Three Entrée 2.95

### Vegetarian

#### **Eggplant and Portobello Parmesan**

Breaded and served over Linguine topped Marinara & Mozzarella

One Entrée 5.75 Two Entrée 4.00 Three Entrée 3.00

#### **Vegetable Lasagna**

Layered with Seasonal Vegetables, Ricotta and Mozzarella

One Entrée 5.50 Two Entrée 3.95 Three Entrée 2.75

#### **Eggplant Moussaka**

Tender Eggplant layered with Tomato, Garlic, Cinnamon, Oregano topped with a

Classic Béchamel Sauce

One Entrée 5.50 Two Entrée 3.95 Three Entrée 2.75

#### **Portobello Ravioli**

Tender raviolis stuffed with Portobello Mushrooms topped with a Garlic Herb Marinara

One Entrée 7.00 Two Entrée 5.25 Three Entrée 4.25

#### **Vegetable Curry**

Onions, Okra, Eggplants, Carrots, and Tomatoes with Indian Seasonings and Basmati Rice

One Entrée 5.25 Two Entrée 4.50 Three Entrée 3.25



## Buffet Ala Carte

### Seafood

#### Salmon

Grilled and topped with Champagne Dill \* Grilled with Ginger Teriyaki Glaze  
Grilled with Orange Glaze  
One Entrée 12.00 Two Entrée 9.00 Three Entrée 6.00

#### **Colossal Shrimp**

Skewered Colossal Prawns over Garlic Bread with BBQ Sauce, Jumbo Wrapped in Zucchini with White Wine and Garlic Butter and  
Parmesan over Yellow Peppers  
One Entrée 15.00 Two Entrée 10.50 Three Entrée 10.50

#### **Shrimp Cocktail**

Chilled with Cocktail Sauce  
\$2.00 per piece for Jumbo Peeled or .95 per piece for medium peel and eat

#### **Halibut (Seasonal)**

Chili Butter and Herbs  
One Entrée 20.00 Two Entrée 11.00 Three Entrée 8.00

#### **Mahi Mahi**

Grilled with a Tropical Fruit Salsa  
One Entrée 17.00 Two Entrée 9.00 Three Entrée 7.00

#### **Tilapia**

Fish Tacos: Pan Seared and Pulled and Sprinkled with Cilantro offered with Flour Tortillas, Black Bean and Corn Salsa, House Made  
Slaw, Guacamole, Diced Tomatoes  
One Entrée 8.00 Two Entrée 6.40 Three Entrée 4.75  
**Or Baked with a Shrimp Cream Sauce**  
One Entrée 6.10 Two Entrée 4.25 Three Entrée 3.50

#### **Cod Filets**

Breaded and Fried Served with Tartar \* Poached and served with a Tomato Artichoke Broth \*Baked and topped with Feta, Tomatoes  
and Black Olives  
One Entrée 8.50 Two Entrée 5.50 Three Entrée 4.50

### Seafood and Pasta

#### **Seafood Paella**

Shrimp, Clams and Mussels with Saffron Rice with Garlic, Onions, Chorizo, Peas, Artichoke  
Hearts and Tomatoes  
One Entrée 12.00 Two Entrée 8.00 Three Entrée 6.50

#### **Pad Thai**

Stir Fried Rice Noodles with Shrimp, Bean Sprouts and Peanuts with Thai Spices  
One Entrée 8.00 Two Entrée 6.75 Three Entrée 5.00

#### **Shrimp Tortellini Capacolla**

Tender Shrimp tossed with Cheese Tortellini, Fresh Spinach, and Capacolla Ham in a Light Cream Sauce  
One Entrée 5.95 Two Entrée 4.95 Three Entrée 4.00

#### **Lobster Ravioli**

Tender Raviolis filled with Lobster Meat and topped with Tomato & Cream Sauce  
One Entrée 14.50 Two Entrée 7.50 Three Entrée 4.25



## Dessert Menu

We are happy to customize a dessert selection to provide the perfect finish to your event however below is a sample of some of our more popular selections. A picture is worth a thousand words. Please visit our website at [www.mastersons.com](http://www.mastersons.com) for mouthwatering photographs of the sweets below.

### Plated Desserts

- House Chocolate Walnut Bourbon Pie with Mint Cream 3.50
- Kentucky Derby Cake 6.00
- Buckeye Cheesecake 4.50
- New York Cheesecake with Seasonal Berries and Cream 3.00
- Chocolate & Vanilla Swirl Mousse 2.00
- Mixed Berry Shortcake 2.50
- Big Ole Chocolate Cake with Chocolate, Chocolate and Chocolate topped with Chocolate 4.50
- Deep Dish Caramel Granny Apple Pie 4.50
- Berry and Custard Tart 3.00

### Buffet Displayed Desserts

- Seasonal Fruit Trifle 2.25
- Lattice Crust Pies- Apple, Cherry 2.25
- Rustic Cobblers – Apple, Cherry, Peach, Blueberry, Mixed Fruit \$2.25
- Cinnamon Raisin Bread Pudding with Bourbon Caramel Sauce \$2.00
- Apple Strudel \$2.00
- Assorted Cheesecakes Display \$2.95

**Seasonal, Theme and Holiday Desserts available upon request.**

### Petites, Pickups and Reception Desserts

<ul style="list-style-type: none"> <li>Fresh Baked Chocolate Chip Cookies .65</li> <li>Other Cookies .85</li> <li>White Chocolate Macadamia Nut, Oatmeal Raisin, Ginger Snap, Reece's Cup, M&amp;M</li> <li>Double Chocolate Brownies .85</li> <li>Tiger Brownies .85</li> <li>Lemon Bars 1.50</li> <li>Chocolate Dipped Strawberries .75</li> <li>Cheesecake Cups, Assorted 1.75</li> <li>Chocolate Walnut Bourbon Pie Squares 1.00</li> <li>Triple Berry Crumble Bars 1.25</li> <li>Irish Cream Bars 1.25</li> <li>Chocolate Drizzled Cream Puffs 1.10</li> <li>Mint Chocolate Ganache Brownies .95</li> </ul>	<ul style="list-style-type: none"> <li>Cheesecake Votives with Melba, Demitasse 1.85</li> <li>Swirl Mousse Votives, Demitasse 1.75</li> <li>Mixed Berry Shortcake, Mini Masons 1.50</li> <li>Panna Cotta Shots 1.50</li> <li>-Orange Puree, Chocolate Espresso, Strawberry, Key Lime, Melon Ball, Mint</li> <li>Granitas 1.75</li> <li>Lemon, Pear, Orange</li> <li>Tartlets 1.35</li> <li>Apple, Bourbon Pecan, Chocolate Ginger, Key Lime, Boston Crème, Blueberry Cheesecake, Berry Custards</li> <li>Mini Cupcake Assortment 1.10</li> <li>Petit For Cakes 1.10</li> <li>Chocolate Truffles .95</li> <li>Bourbon Balls 1.25</li> </ul>
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## Bar Services

### Host Sponsored Bar Packages

The sponsor of the function pays for liquor based on the number of guests over 21 years of age in attendance. If more than 10% of the guest count is under 21 then a package price is not an option. Prices include mixers, bar fruit, glassware and ice. Bartender fees will be based on the number of bartenders required and the length of the event.

Brand Level	1 Hour	2 Hour	3 Hour	4 Hour
Domestic Beer, House Wine, Sodas	6.00	9.00	11.00	13.00
House Liquors, Domestic Beers, House Wines, Sodas	7.00	10.00	12.50	14.50
Call Liquors, Call Wines, Import and Domestic Beers, Sodas	9.00	12.00	14.50	17.00
Premium Liquors, Premium Wines, Import and Domestic Beers, Sodas	12.00	16.00	20.00	23.00

**House bar offerings: \$3.00 per drink if hosted and billed based on consumption. Pricing does not include sales tax or facility commissions if applicable. No substitutions available on house level bar packages.**

Early Times Bourbon  
Lauders Scotch  
Glenmore Vodka  
Glenmore Gin  
Barton Rum  
Montezuma Tequila

Crane Lake California Choice of 3 Varietals: Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet, Merlot, Pinot Noir, Shiraz, White Zinfandel  
Popular Brand Domestic Beers Choice of 3  
(Budweiser, Bud Light, Bud Select, Miller Lite, MGD, Coors Light, Coors)

**Call bar offerings: \$4.50 per liquor drink, \$4.50 per wine by the glass, \$3.00 per domestic beer, \$4.50 per import beer. Pricing does not include sales tax or facility commissions if applicable.**

Jim Beam & Old Forester Bourbons  
Ushers Scotch  
Seagram's 7 Blended Canadian  
Titos Handmade Vodka  
Gordon's Gin  
Amaretto Di Saronno  
Bacardi Light Rum  
El Jimador Blanco Tequila

Fetzer Valley Oaks choose 3 varietals: Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zin, Cabernet, Merlot, Pinot Noir  
2 Popular Brand Domestic Beers (\$3.00)  
2 Popular Brand Imports or Specialty Brews  
(Heineken, Corona, Samuel Adams, BBC, Kentucky Ale, Stella Artois, Red Stripe)

**Premium bar offerings: \$6.50 per liquor drink, \$6.50 per wine by the glass, \$3.00 per domestic beer, \$4.50 per import beer. Pricing does not include sales tax or facility commissions if applicable.**

Woodford Reserve, Makers Mark, Basil Hayden's Fine Kentucky Bourbons  
J&B Scotch Whiskey  
Ketel One Vodka  
Tanqueray Gin  
Zaya Dark Rum  
Herradura Blanco Tequila

Premium Wines choose 3: Jekel Chardonnay, Mezzacorona Pinot Grigio, Deloach Sauvignon Blanc, J. Lohr Riesling  
Five Rivers Cabernet, Jade Mountain Merlot, Sterling Vintners Collection Shiraz, Deloach Pinot Noir  
2 Popular Brand Domestic Beers (\$3.00)  
2 Popular Brand Imports/Specialty Brews (\$4.00)  
(Heineken, Corona, Samuel Adams, BBC)

### Cash Bar Pricing

The sponsor of the function will pay bartending service fees but guests will be asked to pay individually for the drinks. Cash bar drink prices include sales tax however they may be increased if the facility at which you are hosting the function receives commissions on liquor sales.

Domestic Beers \$4.00, Import Beers \$5.00 House Wines \$4.00, Call Wines \$5.00, and Premium Wines \$7.00  
House Liquors \$4.00, Call Liquors \$5.00, and Premium Liquors \$7.00  
Soft Drinks \$1.50 8oz Monster Energy Drinks \$3.50

Onsite Credit Card System \$75.00 per system requested.



### **Host Supplied Liquors**

Masterson's can provide licensed bar services involving client supplied liquors, beers, and wines if your event is being held at a location that allows you to supply the alcohol. Corkage fees will apply for use of our liquor license and the insurance liability associated with the service of the alcohol. Corkage fees also include glassware, ice, bar fruit, standard mixers, and sodas, bar linens, coolers and additional miscellaneous bar equipment. Liquors need to be delivered to the site by the event host.

Liquor, Beer and Wine Corkage Fee 1<sup>st</sup> Hour \$2.75 per guest

Liquor, Beer and Wine Additional Hours \$1.25 per guest

Beer and Wine Only Corkage Fee 1<sup>st</sup> Hour \$1.75 per guest

Beer and Wine Only Additional Hours \$.75 per guest

### **Donated Product**

If you are a non-profit organization and if your alcohol is being donated then in most cases it has to be ordered through licensed distributors by Masterson's, paid for by Masterson's, stored by Masterson's and delivered to the site by Masterson's. For this service Masterson's will charge a fee equal to 25% of the real wholesale costs of the product. This fee covers ordering, handling, delivery, coordination and accounting. Real costs will be derived from the current months Kentucky Beverage Journal or actual wholesale invoice. A minimum \$100.00 fee will apply.

Furthermore Masterson's will keep all leftover donated products OR the distributor that the product was delivered from may pickup from Masterson's within 48 hours of the event.

Masterson's may not legally distribute leftover product to anyone except the original licensed distributor of the product.

**Product names and sizes and amount of product to be ordered must be received by Masterson's 7 days before the event date.**

By state law it is our understanding that donated alcohol must follow the following procedure...

Organization is granted a donation request.

Organization or Donor places order with (Masterson's).

Masterson's orders product through licensed distributor.

Product is received, paid for, stored and delivered by Masterson's.

Organization is billed the invoice amount paid by the Masterson's + any handling fees.

Organization then requests/receives a cash donation from the donor.

Every event is unique and Masterson's reserves the right to deviate from or decline the above options.



## Additional Wines

Wines from our wine list are not available for substitution on our package priced bars. Ordering from the wine list for a special event may require that you guaranteed a minimum quantity sold if the quantities required are not already in stock or if they are not commonly requested wines. We can offer any wines distributed in Kentucky. We are happy to price any wine you wish.

<p style="text-align: center;"><b>Chardonnays</b></p> <p>A by Acacia 22            BV Coastal 19            Dynamite 20            Snapdragon 15            Sterling Organic 26            Bonterra 27            KJ Reserve 28            Clos Du Bois 31</p> <p style="text-align: center;"><b>Sauvignon Blanc</b></p> <p>BV Coastal 19            Provenance 32            Sterling Vintners Collection 26            Honig 27            Villa Maria 35            Rock Rabbit 21            Rosemount Estate 22</p> <p style="text-align: center;"><b>Pinot Grigio</b></p> <p>B&amp;G Bistro 19            King Estate 29            Mirassou 20</p> <p style="text-align: center;"><b>Other Whites</b></p> <p>J Lohr Riesling 18            Trimbach Riesling 34</p>	<p style="text-align: center;"><b>Cabernets</b></p> <p>BV Coastal 19            Chalone Monterey 26            Navarro Correas 19            Sageland 28            Wily Jack 15            Bonterra 30            Kendall Jackson 30            Little Black Dress 21</p> <p style="text-align: center;"><b>Merlot</b></p> <p>Blackstone 20            Bogle 20            Freemark Abbey 40            Red Rock 18            BV Signet 27            Casa Lapostolle 28            Five Rivers 22</p> <p style="text-align: center;"><b>Pinot Noir</b></p> <p>Cloudline 36            Wild Horse 39            Chalone 30            Five Rivers 30</p> <p style="text-align: center;"><b>Other Reds</b></p> <p>Penfolds Shiraz/Cab 19            Rosenblum VC Zinfandel 18</p>
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