



MEETING & EVENT MENUS



BREAKFAST

We politely request a minimum of 12 guests for hot breakfast buffets. A set-up fee of \$100 will be applied to all hot breakfast buffets fewer than 12 guests. Pricing is per guest unless otherwise noted.

BREAKFAST PACKAGES

LEXINGTON CONTINENTAL / \$18

selection of muffins, plain and everything bagels
seasonal whole fruit or fresh sliced melon
Greek yogurt with house fruit and nut granola
orange juice, fresh brewed coffee, tea

LOCKBOX BREAKFAST / \$22

scrambled eggs
French toast or pancakes
Weisenberger grits or skillet potatoes
hickory smoked bacon or breakfast sausage
hand-cut seasonal fruit
orange juice, fresh brewed coffee, tea

LOCKBOX BRUNCH / \$32

scrambled eggs
crispy fried chicken, buttermilk biscuits
Weisenberger grits or skillet potatoes
smoked salmon platter with scallion cream cheese, capers, red onion, tomatoes, hard eggs
hand-cut seasonal fruit
assortment of muffins, plain and everything bagels
orange juice, fresh brewed coffee, tea

HOT BREAKFAST / \$25

scrambled eggs
French toast or pancakes
Weisenberger grits or skillet potatoes
hickory smoked bacon or breakfast sausage
hand-cut seasonal fruit
selection of house scones, muffins, plain and everything bagels, white, wheat, and rye toast
orange juice, fresh brewed coffee, tea

BOXED BREAKFAST TO-GO / \$14

egg and cheese sandwich on choice of buttermilk biscuit or brioche roll
whole fruit, bottled spring water, fresh brewed coffee or tea
/ add hickory smoked bacon or breakfast sausage for \$3

BREAKFAST ENHANCEMENTS

PARFAIT BAR / \$6

vanilla yogurt, house fruit and nut granola, honey, berries

STEEL CUT OATMEAL / \$5

brown sugar streusel, almonds, dried berries

SEASONAL SLICED FRUIT / \$4

SCRAMBLED EGGS / \$5

BUTTERMILK PANCAKES / \$5

whipped sorghum butter, maple syrup

SCRATCH BISCUITS AND SAUSAGE GRAVY / \$5

SMOKED SALMON PLATTER / \$10

cold smoked salmon, scallion cream cheese, capers, red onion, tomatoes, hard eggs, served with plain and everything bagels

HICKORY SMOKED BACON OR BREAKFAST SAUSAGE / \$5

OMELETS AS YOU LIKE / \$15 + \$75 attendant fee

whole eggs or whites with a choice of seasonal vegetables, cheeses, breakfast sausage, smoked bacon, ham

WAFFLE BAR / \$15 + \$75 attendant fee

fresh berries and fruit, spiced pecans, chocolate chips, vanilla whip, whipped sorghum butter, maple syrup

FRESH FROM THE KITCHEN BREADS / \$5

selection of seasonal muffins, banana nut loaves, assorted mini danishes



167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



DAYTIME MEETING MENUS

Served with bottled spring water. Priced per guest unless otherwise noted. Served for 2 hours.

REFUEL / \$9

granola bars, whole fruit, spiced almonds

REFRESH / \$9

seasonal vegetable crudites, black-eyed pea hummus, buttermilk dressing, toasted bread

INDULGE / \$18

caramel corn, cookies, candied spiced pecans, two local beers

SOUTHERN COMFORT / \$13

pimento cheese and pepper jelly, fresh veggies, pickles, assorted crackers

MILK AND COOKIES / \$8

assorted house cookies, served with nonfat or whole milk

LOCKBOX CHEESE BREAK / \$12

selection of local and artisanal cheeses, seasonal mostarda, bourbon roasted grapes, spiced almonds, toasted baguette

BEVERAGES

served for 8 hours

OPTION ONE / \$6

regular and decaffeinated coffee, hot tea

OPTION TWO / \$9

regular and decaffeinated coffee, hot tea, bottled water

OPTION THREE / \$12

regular and decaffeinated coffee, hot tea, soft drinks, bottled water

OPTION FOUR / \$13

regular and decaffeinated coffee, hot tea, soft drinks, bottled still, sparkling water

LOCAL AND HOUSE BEVERAGES

ALE-8-ONE / \$3

GINGER BASIL SODA / \$3

SEASONAL LEMONADE / \$3

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



WORKING LUNCH BUFFETS

Served with coffee and tea. We politely request a minimum of 12 guests for hot lunch buffets. A set-up fee of \$100 will be applied to all buffets fewer than 12 guests. Pricing is per guest unless otherwise noted.

LUNCH PACKAGES

SOUP AND SALAD LIGHT LUNCH / \$22

choice of two seasonal soups
mixed lettuces and chopped romaine salad
fresh vegetables, cheese, herb croutons,
two scratch dressing
choice of grilled chicken or seared farmed salmon
assorted desserts

LOCKBOX LUNCH / \$26

mixed lettuces and chopped romaine salad
fresh vegetables, cheese, herb croutons,
two scratch dressings
choice of two: Lockbox pimento cheese, roast chicken
salad, or smoked catfish rillettes
assorted sliced deli meats
variety of breads, cheddar, provolone, house pickles
assorted desserts

DELI SANDWICHES / \$21 plattered, \$22 boxed

choose two sandwiches; served with whole fruit, assorted
chips, cookies, bottled water
/ add \$2 for three sandwich options

Turkey Breast cranberry mostarda, herb mayo, brie,
arugula on a hard roll

Char-grilled Broccoli stewed peppers, goat cheese,
capers on a crusty baguette

Roast Beef roasted poblano, garlic aioli, havarti, peppery
greens on a hard roll

Pimento Cheese North Country bacon, bread and butter
pickles on white

Roast Chicken Salad celery, apples, swiss, walnuts
on wheat

LUNCH BUFFET ENHANCEMENTS

LOCKBOX PIMENTO CHEESE OR BLACK-EYED PEA HUMMUS / \$8

seasonal veggies, crackers

ROAST CHICKEN SALAD / \$8

celery, tart apples, swiss, walnuts

SMOKED CATFISH RILLETTES / \$9

house pickles, Crystal hot sauce, toasted bread, crackers

FINGERLING POTATO SALAD / \$4

SEASONAL PASTA SALAD / \$4

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



SPRING SIT-DOWN LUNCH

Served with artisan bread, coffee, and iced tea.

SOUPS

- Chilled Pea Soup** crema, mint
- Carrot Soup** golden raisins, cashews, curried yogurt
- Spring Onion Soup** bacon jam, brioche

SALADS

- Local Mixed Lettuces** sorghum-lime vinaigrette, spiced pecans
- Collard Greens** buttermilk dressing, radish, cornbread crouton
- Cauliflower Salad** cucumber, yogurt, fresh herbs

ENTRÉES

- Toasted Grains ‘Risotto’** spring vegetables, arugula, radish
- Roasted Cauliflower** gold raisins, cashews, yogurt
- Chickpea Panisse** asparagus, stewed peppers, onion gravy
- Market Fish** black-eyed peas, creole aioli, charred citrus
- Roasted Chicken Breast** lentils, cabbage, lemon herb veloute
- Smoked Pork Loin** butter beans, green tomato jam, natural jus
- NY Steak** confit potatoes, field mushrooms, salsa verde

DESSERTS

- Strawberry Shortcake** fresh whipped cream
- Flourless Chocolate Cake** espresso ice cream, hazelnut crumble
- Hummingbird Cake** pineapple, banana, cinnamon, cream cheese icing

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert
\$28 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts
\$35 per person

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



SPRING LUNCH BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 12 guests.

SOUPS

Carrot Soup golden raisins, cashews, curried yogurt
Spring Onion Soup bacon brioche croutons

SALADS

Local Mixed Lettuces sorghum-lime vinaigrette, spiced pecans
Collard Greens buttermilk dressing, cornbread crouton, benne seed
Cauliflower Salad cucumber, yogurt, fresh herbs

ENTRÉES

Roasted Grains 'Risotto' spring vegetables, crispy seeds
Spring Vegetable Penne sweet peas, sherry, wild mushrooms
Roasted Chicken Breast lentils, melted leeks, asparagus
Smoked Pork Loin butter beans, english peas, country ham, natural jus
Slow Roasted Beef Brisket new potatoes, roasted onions, crimini mushrooms, salsa verde

DESSERTS

Strawberry Shortcake fresh whipped cream
Flourless Chocolate Cake espresso whip, hazelnut crumble
Hummingbird Cake pineapple, banana, cinnamon, cream cheese icing
Lemon Meringue Pie

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert
\$32 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts
\$38 per person

SIDE ENHANCEMENTS

additional \$5 per person

Braised Greens

Herb Roasted Fingerling Potatoes

Roasted Asparagus

Weisenberger Grits

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



SPRING SIT-DOWN DINNER

Served with assorted artisan rolls, coffee, and iced tea.

SOUPS

- Chilled Pea Soup** country ham, crema, mint
- Carrot Soup** golden raisins, cashews, curried yogurt
- Spring Onion Soup** bacon jam, toasted brioche
- White Bean and Kale Soup** green garlic, fennel sausage

SALADS

- Local Mixed Lettuces** sorghum-lime vinaigrette, spiced pecans
- Collard Greens** buttermilk dressing, cornbread crouton, benne seed
- Cauliflower Salad** cucumber, yogurt, fresh herbs
- Roasted Beets** strawberries, cracked hazelnuts, bleu cheese

ENTRÉES

- Toasted Grains ‘Risotto’** spring vegetables, arugula, benne seed
- Roasted Cauliflower** golden raisins, cashews, yogurt
- Chickpea Panisse** asparagus, stewed peppers, onion gravy
- Market Fish** wilted kale, white beans, local tomato jam
- Roasted Chicken Breast** lentils, sweet corn, lemon herb veloute
- Smoked Bone-In Pork Chop** butter beans, summer squash, natural jus
- NY Steak** confit potatoes, field mushrooms, salsa verde
- Braised Pork Shank** grits, green pole beans, romesco
- Braised Beef** buttermilk potatoes, roasted onions, horseradish

DESSERTS

- Strawberry Shortcake** fresh whipped cream
- Flourless Chocolate Cake** espresso ice cream, hazelnut crumble
- Vanilla Puddin’ Cake** bourbon cherries, buttermilk ice cream
- Chocolate Mousse** cookie crumble, peanut butter cinnamon whip
- Lemon Meringue Pie**

PRICING AND OPTIONS

OPTION ONE	OPTION TWO	OPTION THREE
Choice of one soup or salad, two entrées, one dessert	Choice of two soups or salads, two entrées, two desserts	Choice of two soups or salads, three entrées, two desserts
\$60 per person	\$65 per person	\$70 per person



167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
 All pricing is subject to a 24% service fee and 6% KY state sales tax.



SPRING DINNER BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for all dinner buffets. A set-up fee of \$100 will be applied to all dinner buffets fewer than 12 guests.

SOUPS

- Chilled Pea Soup** crema, mint
- Carrot Soup** golden raisins, cashews, curried yogurt
- Spring Onion Soup** bacon brioche crouton

SALADS

- Local Mixed Lettuces** sorghum-lime vinaigrette, spiced pecans
- Collard Greens** buttermilk dressing, radish, cornbread crouton
- Cauliflower Salad** cucumber, yogurt, fresh herbs

ENTRÉES

- Toasted Grains 'Risotto'** spring vegetables, arugula, benne seed
- Roasted Cauliflower** golden raisins, cashews, yogurt
- Chickpea Panisse** asparagus, stewed peppers, onion gravy
- Market Fish** black-eyed peas, creole aioli, charred citrus
- Roasted Chicken Breast** lentils, cabbage, lemon herb veloute
- Smoked Pork Loin** butter beans, green tomato jam, natural jus
- Braised Beef Brisket** confit potatoes, field mushrooms, salsa verde

DESSERTS

- Strawberry Shortcake** sweet cream biscuit, macerated strawberries, vanilla whip
- Flourless Chocolate Cake** espresso whip, hazelnut crumble
- Vanilla Puddin' Cake** bourbon cherries, buttermilk whip
- Chocolate Mousse** cookie crumble, peanut butter cinnamon whip
- Strawberry Rhubarb Streusel** strawberry rhubarb compote, brown butter streusel, buttermilk whip

SIDE ENHANCEMENTS

additional \$7 per side

Braised Greens

Herb Roasted Fingerling Potatoes

Roasted Asparagus

Weisenberger Grits

PRICING AND OPTIONS

OPTION ONE

Choice of one soup
or salad, two entrées,
one dessert
\$60 per person

OPTION TWO

Choice of two soups
or salads, two
entrées, two desserts
\$65 per person

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



SUMMER SIT-DOWN LUNCH

Served with assorted artisan rolls, coffee, and iced tea.

SOUPS

Roasted Tomato Bisque fried biscuit crouton, buttermilk

Local Tomato and Cucumber Gazpacho basil, pickled shrimp

Sweet Corn Soup spring onion, bacon, crème fraîche

SALADS

Local Mixed Lettuces sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, cornbread crouton, radish

Heirloom Tomatoes watermelon, feta, chili-lime vinaigrette

Spinach Salad strawberry, rye crouton, lemon dressing

ENTRÉES

Toasted Grains 'Risotto' summer vegetables, arugula, benne seed

Roasted Cauliflower golden raisins, cashews, yogurt

Chickpea Panisse marinated cucumber, stewed peppers, tomato gravy

Market Fish wilted kale, white beans, local tomato jam

Roasted Chicken Breast lentils, sweet corn, lemon herb veloute

Smoked Pork Loin butter beans, summer squash, natural jus

NY Steak confit potatoes, field mushrooms, salsa verde

DESSERTS

Mixed Berry Cobbler buttermilk ice cream, dark chocolate

Vanilla Puddin' Cake peaches, pecans

Chocolate Mousse peanut butter ice cream, cookie crumble, cinnamon whip

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert
\$28 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts
\$35 per person

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



SUMMER LUNCH BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 12 guests.

SOUPS

Roasted Tomato Bisque fried biscuit crouton, buttermilk
Sweet Corn Soup spring onion, bacon, crème fraîche

SALADS

Local Mixed Lettuces sorghum-lime vinaigrette, spiced pecans
Collard Greens buttermilk dressing, radish, cornbread crouton
Heirloom Tomatoes watermelon, feta, chili-lime vinaigrette

ENTRÉES

Roasted Grains 'Risotto' seasonal vegetables, crispy seeds
Summer Penne Pasta stewed tomatoes, eggplant, summer squash
Roasted Chicken Breast lentils, sweet corn, cherry tomatoes
Smoked Pork Loin butter beans, summer squash, country ham, natural jus
Slow Roasted Beef Brisket new potatoes, roasted onions, crimini mushrooms, salsa verde
Market Fish wilted kale, white beans, local tomato jam

DESSERTS

Flourless Chocolate Cake espresso whip, hazelnut crumble
Bourbon Peach Galette
Lemon Blueberry Cake lemon curd, fresh blueberries, cream cheese icing

SIDE ENHANCEMENTS

additional \$5 per person

Braised Greens
Herb Roasted Fingerling Potatoes
Stewed Okra
Weisenberger Grits

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert
\$28 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts
\$35 per person

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



SUMMER SIT-DOWN DINNER

Served with assorted artisan rolls, coffee, and iced tea.

SOUPS

- Roasted Tomato Bisque** fried biscuit crouton, buttermilk
- Local Tomato and Cucumber Gazpacho** basil, pickled shrimp
- Sweet Corn Soup** spring onion, bacon, crème fraîche
- Spring Onion Soup** bacon jam, brioche

SALADS

- Local Mixed Lettuces** sorghum-lime vinaigrette, spiced pecans
- Collard Greens** buttermilk dressing, radish, cornbread crouton
- Heirloom Tomatoes** watermelon, feta, chili-lime vinaigrette
- Spinach Salad** strawberry, rye crouton, lemon dressing

ENTRÉES

- Toasted Grains ‘Risotto’** spring vegetables, arugula, benne seed
- Roasted Cauliflower** golden raisins, cashews, yogurt
- Chickpea Panisse** asparagus, stewed peppers, onion gravy
- Market Fish** wilted kale, white beans, local tomato jam
- Roasted Chicken Breast** lentils, sweet corn, lemon herb veloute
- Smoked Bone-In Pork Chop** butter beans, summer squash, natural jus
- NY Steak** confit potatoes, field mushrooms, salsa verde
- Braised Pork Shank** grits, green pole beans, romesco
- Braised Beef** buttermilk potatoes, roasted onions, horseradish

DESSERTS

- Mixed Berry Cobbler** buttermilk ice cream, dark chocolate
- Flourless Chocolate Cake** espresso ice cream, hazelnut crumble
- Blueberry Pie** vanilla ice cream
- Vanilla Puddin’ Cake** peaches, pecans
- Chocolate Mousse** peanut butter ice cream, cookie crumble, cinnamon whip

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, two entrées, one dessert
\$60 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts
\$65 per person

OPTION THREE

Choice of two soups or salads, three entrées, two desserts
\$70 per person



LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



SUMMER DINNER BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for all dinner buffets. A set-up fee of \$100 will be applied to all dinner buffets fewer than 12 guests.

SOUPS

Roasted Tomato Bisque fried biscuit crouton, buttermilk
Local Tomato and Cucumber Gazpacho basil, pickled shrimp
Sweet Corn Soup spring onion, bacon, crème fraîche

SALADS

Local Mixed Lettuces sorghum-lime vinaigrette, spiced pecans
Collard Greens buttermilk dressing, radish, cornbread crouton
Heirloom Tomatoes watermelon, feta, chili-lime vinaigrette
Spinach Salad strawberry, rye crouton, lemon dressing

ENTRÉES

Toasted Grains 'Risotto' summer vegetables, arugula, benne seed
Roasted Cauliflower golden raisins, cashews, yogurt
Chickpea Panisse marinated cucumber, stewed peppers, tomato gravy
Market Fish wilted kale, white beans, local tomato jam
Roasted Chicken Breast lentils, sweet corn, lemon herb veloute
Smoked Pork Loin butter beans, summer squash, natural jus
Braised Beef Brisket confit potatoes, field mushrooms, salsa verde

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert
\$60 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts
\$65 per person

DESSERTS

Mixed Berry Cobbler buttermilk whip, dark chocolate
Flourless Chocolate Cake espresso whip, hazelnut crumble
Blueberry Pie vanilla whip
Vanilla Puddin' Cake peaches, pecans
Chocolate Mousse peanut butter cinnamon whip, cookie crumble

SIDE ENHANCEMENTS

additional \$7 per side

Braised Greens

Herb Roasted Fingerling Potatoes

Roasted Asparagus

Weisenberger Grits

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



AUTUMN SIT-DOWN LUNCH

Served with assorted artisan rolls, coffee, and iced tea.

SOUPS

Butternut Squash Soup spiced pepitas, crème fraîche
Forest Mushroom Soup crème fraîche, preserved lemon
Carrot Soup golden raisins, cashews, curried yogurt

SALADS

Local Mixed Lettuces sorghum-lime vinaigrette, spiced pecans
Collard Greens buttermilk dressing, radish, cornbread crouton
Cauliflower Salad cucumber, yogurt, fresh herbs
Roasted Broccoli Salad anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

Toasted Grains 'Risotto' autumn vegetables, arugula, crispy seed
Roasted Cauliflower golden raisins, cashews, yogurt
Chickpea Panisse broccoli rabe, stewed peppers, mushroom gravy
Market Fish black-eyed peas, creole aioli, charred citrus
Roasted Chicken Breast lentils, roasted apples, lemon herb veloute
Smoked Pork Loin butter beans, cranberry mostarda, natural jus
Braised Pork Shank grits, pole beans, romesco
NY Steak confit potatoes, field mushrooms, worcestershire
Braised Beef buttermilk potatoes, roasted onions, horseradish

DESSERTS

Apple Crisp salted caramel ice cream
Vanilla Puddin' Cake bourbon cherries, buttermilk ice cream
Chocolate Mousse peanut butter ice cream, cookie crumble, cinnamon whip

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert
\$28 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts
\$35 per person

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



AUTUMN LUNCH BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for hot lunch buffets. A set-up fee of \$100 will be applied to all hot lunch buffets fewer than 12 guests.

SOUPS

Butternut Squash Soup spiced pepitas, crème fraîche
Forest Mushroom Soup crème fraîche, preserved lemon

SALADS

Local Mixed Lettuces sorghum-lime vinaigrette, spiced pecans
Collard Greens Salad buttermilk dressing, cornbread croutons, radish
Roasted Broccoli Salad anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

Toasted Grains 'Risotto' seasonal vegetables, crispy seeds
Autumn Penne Pasta wild mushrooms, cauliflower, sherry
Roasted Chicken Breast lentils, butternut squash, Brussels sprouts
Smoked Pork Loin butter beans, country ham, sweet potatoes, natural jus
Slow Roasted Beef Brisket buttermilk potatoes, roasted cipollini onions, horseradish
Market Fish black-eyed peas, creole aioli, charred citrus

DESSERTS

Flourless Chocolate Cake espresso whip, hazelnut crumble
Bourbon Pecan Pie
Coconut Cake

SIDE ENHANCEMENTS

additional \$5 per person

Braised Greens
Herb Roasted Fingerling Potatoes
Whipped Root Vegetables
Weisenberger Grits

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert
\$32 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts
\$38 per person

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



AUTUMN SIT-DOWN DINNER

Served with assorted artisan rolls, coffee, and iced tea.

SOUPS

- Butternut Squash Soup** spiced pepitas, crème fraîche
- Forest Mushroom Soup** crème fraîche, preserved lemon
- Cauliflower Soup** white grapes, almonds
- Carrot Soup** gold raisins, cashews, curried yogurt

SALADS

- Local Mixed Lettuces** sorghum-lime vinaigrette, spiced pecans
- Collard Greens** buttermilk dressing, radish, cornbread crouton
- Cauliflower Salad** cucumber, yogurt, fresh herbs
- Roasted Broccoli Salad** anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

- Toasted Grains ‘Risotto’** autumn vegetables, arugula, crispy seed
- Roasted Cauliflower** golden raisins, cashews, yogurt
- Chickpea Panisse** broccoli rabe, stewed peppers, mushroom gravy
- Market Fish** black-eyed peas, creole aioli, charred citrus
- Roasted Chicken Breast** lentils, roasted apples, lemon herb veloute
- Smoked Pork Loin** butter beans, cranberry mostarda, natural jus
- Braised Pork Shank** grits, pole beans, romesco
- NY Steak** confit potatoes, field mushrooms, worcestershire
- Braised Beef** buttermilk potatoes, roasted onions, horseradish

DESSERTS

- Apple Crisp** salted caramel ice cream
- Flourless Chocolate Cake** espresso ice cream, hazelnut crumble
- Pecan Pie** vanilla ice cream, dark chocolates
- Vanilla Puddin’ Cake** bourbon cherries, buttermilk ice cream
- Chocolate Mousse** peanut butter ice cream, cookie crumble, cinnamon whip

PRICING AND OPTIONS

OPTION ONE	OPTION TWO	OPTION THREE
Choice of one soup or salad, two entrées, one dessert	Choice of two soups or salads, two entrées, two desserts	Choice of two soups or salads, three entrées, two desserts
\$60 per person	\$65 per person	\$70 per person





AUTUMN DINNER BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for all dinner buffets. A set-up fee of \$100 will be applied to all dinner buffets fewer than 12 guests.

SOUPS

Butternut Squash Soup spiced pepitas, crème fraîche
Forest Mushroom Soup crème fraîche, preserved lemon
Carrot Soup golden raisins, cashews, curried yogurt

SALADS

Local Mixed Lettuces sorghum-lime vinaigrette, spiced pecans
Collard Greens buttermilk dressing, radish, cornbread crouton
Cauliflower Salad cucumber, yogurt, fresh herbs
Roasted Broccoli Salad anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

Toasted Grains 'Risotto' autumn vegetables, arugula, crispy seed
Roasted Cauliflower golden raisins, cashews, yogurt
Chickpea Panisse broccoli rabe, stewed peppers, mushroom gravy
Market Fish black-eyed peas, creole aioli, charred citrus
Roasted Chicken Breast lentils, roasted apples, lemon herb veloute
Smoked Pork Loin butter beans, cranberry mostarda, natural jus
Braised Pork Shank grits, pole beans, romesco
Braised Beef buttermilk potatoes, roasted onions, horseradish

PRICING AND OPTIONS

OPTION ONE

Choice of one soup
or salad, two entrées,
one dessert
\$60 per person

OPTION TWO

Choice of two soups
or salads, two
entrées, two desserts
\$65 per person

DESSERTS

Flourless Chocolate Cake espresso whip, hazelnut crumble
Vanilla Puddin' Cake bourbon cherries, buttermilk whip
Chocolate Mousse cookie crumble, peanut butter cinnamon whip
Pecan Pie vanilla whip, dark chocolate
Apple Crisp salted caramel, vanilla whip

SIDE ENHANCEMENTS

additional \$7 per side

Braised Greens

Herb Roasted Fingerling Potatoes

Roasted Asparagus

Weisenberger Grits

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



WINTER SIT-DOWN LUNCH

Served with assorted artisan rolls, coffee, and iced tea.

SOUPS

White Bean and Kale Soup fennel sausage, fresh herbs
Forest Mushroom Soup crème fraîche, preserved lemon
Cauliflower Soup white grapes, almonds

SALADS

Local Mixed Lettuces sorghum-lime vinaigrette, spiced pecans
Collard Greens buttermilk dressing, radish, cornbread crouton
Roasted Beets charred citrus, hazelnuts, bleu cheese
Roasted Broccoli Salad anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

Toasted Grains 'Risotto' winter squash, arugula, crispy seed
Roasted Cauliflower golden raisins, cashews, yogurt
Chickpea Panisse broccoli rabe, stewed peppers, mushroom gravy
Market Fish black-eyed peas, creole aioli, charred citrus
Roasted Chicken Breast lentils, roasted apples, lemon herb veloute
Smoked Pork Loin butter beans, cranberry mostarda, natural jus
Braised Pork Shank grits, Brussels sprouts, romesco
NY Steak confit potatoes, field mushrooms, worcestershire
Braised Beef buttermilk potatoes, roasted onions, horseradish

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert
\$28 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts
\$35 per person

DESSERTS

Apple Crisp salted caramel ice cream
Vanilla Puddin' Cake bourbon cherries, buttermilk ice cream
Chocolate Mousse peanut butter ice cream, cookie crumble, cinnamon whip

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



WINTER LUNCH BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 12 guests.

SOUPS

White Bean and Kale Soup fennel sausage, fresh herbs
Winter Squash Soup golden raisins, pecans, crème fraîche

SALADS

Local Mixed Lettuces sorghum-lime vinaigrette, spiced pecans
Collard Greens Salad buttermilk dressing, cornbread croutons, radish
Roasted Broccoli Salad anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

Toasted Grains 'Risotto' seasonal vegetables, crispy seeds
Winter Penne Pasta wild mushrooms, cauliflower, sherry
Market Fish black-eyed peas, creoli aioli, charred citrus
Roast Chicken Breast lentils, melted leeks, Brussels sprouts
Smoked Pork Loin butter beans, country ham, sweet potatoes, natural jus
Slow Roasted Beef Brisket buttermilk potatoes, roasted cipollini onions, horseradish

DESSERTS

Vanilla Puddin' Cake bourbon cherries, buttermilk whip
Triple Chocolate Cake dark chocolate, espresso, mocha buttercream
Dutch Apple Pie

SIDE ENHANCEMENTS

additional \$5 per person

Braised Greens
Herb Roasted Fingerling Potatoes
Crispy Brussels Sprouts
Weisenberger Grits

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert
\$32 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts
\$38 per person

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



WINTER SIT-DOWN DINNER

Served with assorted artisan rolls, coffee, and iced tea.

SOUPS

- White Bean and Kale Soup** fennel sausage, fresh herbs
- Forest Mushroom Soup** crème fraîche, preserved lemon
- Cauliflower Soup** white grapes, almonds
- Celeriac Soup** pear, dill crema, pumpernickel crouton

SALADS

- Local Mixed Lettuces** sorghum-lime vinaigrette, spiced pecans
- Collard Greens** buttermilk dressing, radish, cornbread crouton
- Roasted Beets** charred citrus, hazelnuts, bleu cheese
- Roasted Broccoli Salad** anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

- Toasted Grains ‘Risotto’** winter squash, arugula, crispy seed
- Roasted Cauliflower** golden raisins, cashews, yogurt
- Chickpea Panisse** broccoli rabe, stewed peppers, mushroom gravy
- Market Fish** black-eyed peas, creole aioli, charred citrus
- Roasted Chicken Breast** lentils, roasted apples, lemon herb veloute
- Smoked Pork Loin** butter beans, cranberry mostarda, natural jus
- Braised Pork Shank** grits, Brussels sprouts, romesco
- NY Steak** confit potatoes, field mushrooms, worcestershire
- Braised Beef** buttermilk potatoes, roasted onions, horseradish

DESSERTS

- Apple Crisp** salted caramel ice cream
- Triple Chocolate Cake** dark chocolate, espresso, mocha buttercream
- Sweet Potato Pie** toasted sorghum marshmallow, candied pecans
- Vanilla Puddin’ Cake** bourbon cherries, buttermilk ice cream
- Chocolate Mousse** peanut butter ice cream, cookie crumble, cinnamon whip

PRICING AND OPTIONS

OPTION ONE	OPTION TWO	OPTION THREE
Choice of one soup or salad, two entrées, one dessert	Choice of two soups or salads, two entrées, two desserts	Choice of two soups or salads, three entrées, two desserts
\$60 per person	\$65 per person	\$70 per person



167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
 All pricing is subject to a 24% service fee and 6% KY state sales tax.



WINTER DINNER BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for all dinner buffets. A set-up fee of \$100 will be applied to all dinner buffets fewer than 12 guests.

SOUPS

White Bean and Kale Soup fennel sausage, fresh herbs
Forest Mushroom Soup crème fraîche, preserved lemon
Cauliflower Soup curried yogurt, almonds

SALADS

Local Mixed Lettuces sorghum-lime vinaigrette, spiced pecans
Collard Greens buttermilk dressing, radish, cornbread crouton
Roasted Broccoli Salad anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

Toasted Grains 'Risotto' winter squash, arugula, crispy seed
Roasted Cauliflower golden raisins, cashews, yogurt
Chickpea Panisse broccoli rabe, stewed peppers, mushroom gravy
Market Fish black-eyed peas, creole aioli, charred citrus
Roasted Chicken Breast lentils, roasted apples, lemon herb veloute
Smoked Pork Loin butter beans, cranberry mostarda, natural jus
Braised Pork Shank grits, Brussels sprouts, romesco
Braised Beef buttermilk potatoes, roasted onions, horseradish

PRICING AND OPTIONS

OPTION ONE

Choice of one soup
or salad, two entrées,
one dessert
\$60 per person

OPTION TWO

Choice of two soups
or salads, two
entrées, two desserts
\$65 per person

DESSERTS

Triple Chocolate Cake dark chocolate, espresso, mocha buttercream
Vanilla Puddin' Cake bourbon cherries, buttermilk whip
Chocolate Mousse cookie crumble, peanut butter cinnamon whip
Apple Crisp salted caramel, vanilla whip
Sweet Potato Pie toasted sorghum marshmallow, candied pecans

SIDE ENHANCEMENTS

additional \$7 per side

Braised Greens

Herb Roasted Fingerling Potatoes

Crispy Brussels Sprouts

Weisenberger Grits

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



RECEPTION CANAPÉS

Choose three canapes at \$14 per guest or four canapes at \$16 per guest, passed for up to 45 minutes.

HOT

Creole BBQ Shrimp and Grits

Smoked Pork Belly on a Stick sorghum, chile

Griddled Pimento Cheese Sandwich bacon jam or tomato jam

Crispy Chicken n' Biscuit bread and butter pickles

Scallion Hushpuppies local honey, thyme

Goat Cheese Profiteroles local mushrooms

Fried Catfish Po Bite smoked paprika remoulade, butter grilled brioche hoagie

COLD

Smoked Catfish Rillette on toast

Steak Tartare on crispy brioche

Pickled Shrimp avocado, bacon

Wild Mushroom Pate red onion marmalade on crispy brioche

Assorted Bruschetta seasonal ingredients

Shuckman's Smoked Salmon benedictine, pumpernickel

LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.



STATIONED SNACKS

Stationed for up to 2 hours. Priced per person unless otherwise noted.

ARTISAN CHEESE / \$16

selection of locally made and carefully sourced cheeses, three seasonal vegetable relishes, fresh fruit, toasted bread, crackers, accoutrements

MEATS/RELISH/CHEESE / \$18

selection of artisan salami, cured meats, cheeses, three seasonal vegetable relishes, house pickles, toasted bread, crackers

SOUTHERN DIPS AND SMEARS / \$16

Lockbox pimento cheese, country ham salad, pepper jelly, house pickles, vegetables, mustard, seasonal accoutrements, toasted bread, crackers

BLACK-EYED PEA HUMMUS & WHIPPED FETA / \$14

selection of grilled and fresh vegetables, seasonal relishes, toasted bread, crackers

SLIDER BAR / \$15 for two, \$18 for three

Smoked Pulled Pork marinated cucumbers on a brioche roll

Fried Chicken comeback sauce, house pickles on a brioche roll

Lockbox Cheesburger american cheese, house pickles, special sauce on brioche roll

Crispy Eggplant stewed peppers, manchego on a brioche roll

Barbecue Jackfruit shaved Brussels sprouts, avocado slaw

BUILD YOUR OWN PICNIC / \$19 for three

'Hot' Catfish mustard and sweet onion on white bread

Smoked Chicken Wings Alabama white sauce

BBQ Pork Ribs spicy honey, scallion, sesame
Jumbo Pickled Shrimp spicy house cocktail sauce, citrus

Buttermilk Fried Chicken and Biscuit bread and butter pickles, hot sauce

Deviled Eggs Duo
cold smoked salmon, spoonfish caviar
crispy country ham, pickled okra

CARVING STATION / \$20 + 75 attendant fee

choose one:

Herb Crusted Prime Rib horseradish crème

Slow Roasted Pork Roast cranberry mostarda

Harissa Rubbed Leg of Lamb cucumber-mint yogurt

Cajun Fried Turkey Breast onion gravy

FRESH BAKED DESSERTS / \$9

house cookies, chocolate pecan bars, brownies

LOCKBOX PREMIUM DESSERTS / \$12

vanilla bean macarons, chocolate truffles, chocolate covered strawberries

COTTON CANDY TREAT BAGS / \$5



LOCKBOX

167 W Main Street, Lexington, Kentucky 40507 859.899.8600 21cMuseumHotels.com
All pricing is subject to a 24% service fee and 6% KY state sales tax.