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 / $24
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
hickory smoked bacon or breakfast sausage
seasonal French toast casserole
hand-cut seasonal fruit
assortment of muffins, plain and everything bagels
orange juice, fresh brewed coffee, tea

HOT BREAKFAST / $28
scrambled eggs
French toast or pancakes
Weisenberger grits or skillet potatoes
hickory smoked bacon or breakfast sausage
hand-cut seasonal fruit, parfait bar of Greek yogurt, house fruit and nut granola, honey, berries
selection of banana walnut loaves, muffins, plain and everything bagels
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
Greek 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 OR FRENCH TOAST / $5
whipped sorghum butter, maple syrup
SCRATCH BISCUITS AND SAUSAGE GRAVY / $5
AVOCADO TOAST / $6
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 / $12
whole eggs or whites with a choice of seasonal vegetables, cheeses, breakfast sausage, smoked bacon, ham
WAFFLE BAR / $12
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
DAYTIME MEETING MENUS
Served with bottled spring water. Priced per guest unless otherwise noted. Served for 2 hours.

MILK AND COOKIES / $8
assorted house cookies, served with nonfat or whole milk

REFUEL / $9
granola bars, whole fruit, spiced almonds

REFRESH / $9
seasonal vegetable crudites, black-eyed pea hummus, buttermilk dressing, toasted bread

SOUTHERN COMFORT / $12
pimento cheese and pepper jelly, fresh veggies, pickles, assorted crackers, buttermilk biscuits

CRUNCH / $12
cheese straws, buttered popcorn, house snack mix, spiced mixed nuts

LOCKBOX CHEESE BREAK / $12
selection of local and artisanal cheeses, seasonal mostarda, dried mission figs and apricots, spiced almonds, toasted baguette

INDULGE / $18
caramel corn, cookies, candied spiced pecans, two local beers (substitute Ale-8-One for $14)

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 OR ICED TEA / $3
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 dressings
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, smoked catfish rillettes, OR assorted 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 Broadbent 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 / $6
seasonal veggies, crackers
ROAST CHICKEN SALAD / $6
celery, tart apples, swiss, walnuts
SMOKED CATFISH RILLETTES / $6
house pickles, Crystal hot sauce, toasted bread, crackers
FINGERLING POTATO SALAD / $4
SEASONAL PASTA SALAD / $4
### 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** - feta, 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** - golden raisins, cashews, yogurt
- **Chickpea Panisse** - asparagus, stewed peppers, onion gravy
- **Market Fish** - black-eyed peas, creole aioli, charred citrus
- **Roasted Chicken Breast** - lentils, sweet corn, lemon herb veloute
- **Smoked Pork Loin** - butter beans, green tomato jam, natural jus
- **NY Steak** - confit potatoes, field mushrooms, salsa verde

### DESSERTS
- **Strawberry Shortcake** - sweet cream whip
- **Flourless Chocolate Cake** - espresso ice cream, hazelnut crumble
- **Vanilla Puddin’ Cake** - buttermilk ice cream, Luxardo cherries
- **Hummingbird Cake** - cream cheese icing, toasted coconut

### PRICING AND OPTIONS

<table>
<thead>
<tr>
<th>OPTION ONE</th>
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<tbody>
<tr>
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<tr>
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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.

<table>
<thead>
<tr>
<th>SOUPS</th>
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<td>Carrot Soup</td>
<td>golden raisins, cashews, curried yogurt</td>
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<tr>
<td>Spring Onion Soup</td>
<td>bacon brioche croutons</td>
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<td>Collard Greens</td>
<td>buttermilk dressing, cornbread crouton, benne seed</td>
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<td>Cauliflower Salad</td>
<td>cucumber, yogurt, fresh herbs</td>
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<tr>
<td>Toasted Grains ‘Risotto’</td>
<td>spring vegetables, arugula, radish</td>
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<tr>
<td>Spring Vegetable Penne</td>
<td>sweet peas, sherry, wild mushrooms</td>
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<tr>
<td>Roasted Chicken Breast</td>
<td>lentils, melted leeks, asparagus</td>
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<tr>
<td>Smoked Pork Loin</td>
<td>butter beans, english peas, country ham, natural jus</td>
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<tr>
<td>Slow Roasted Beef Brisket</td>
<td>new potatoes, roasted onions, crimini mushrooms, salsa verde</td>
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<td>Vanilla Puddin’ Cake</td>
<td>buttermilk whip, Luxardo cherries</td>
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<tr>
<td>Hummingbird Cake</td>
<td>cream cheese icing, toasted coconut</td>
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<tr>
<td>additional $3 per person</td>
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<td>Braised Greens</td>
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<tr>
<td>Herb Roasted Fingerling Potatoes</td>
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<td>Roasted Asparagus</td>
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<tr>
<td>Weisenberger Grits</td>
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167 West Main Street, Lexington, Kentucky 40507   859.899.8600   21cLexington.com
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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

ENTRÉES
Toasted Grains ‘Risotto’ spring vegetables, arugula, radish
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, yellow squash, natural jus
NY Steak confit potatoes, field mushrooms, salsa verde
Braised Pork Shank grits, haricots verts, romesco
Braised Beef buttermilk potatoes, roasted onions, horseradish

SALADS
Local Mixed Lettuces feta, 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

DESSERTS
Strawberry Shortcake sweet cream whip
Flourless Chocolate Cake espresso ice cream, hazelnut crumble
Vanilla Puddin’ Cake buttermilk ice cream, Luxardo cherries
Hummingbird Cake cream cheese icing, toasted coconut
Lemon Custard Pie toasted fluff

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
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 feta, 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 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 whip
- Flourless Chocolate Cake espresso whip, hazelnut crumble
- Vanilla Puddin’ Cake buttermilk whip, Luxardo cherries
- Hummingbird Cake cream cheese icing, toasted coconut
- Lemon Custard Pie toasted fluff

SIDE ENHANCEMENTS
additional $5 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
**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** feta, 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, chocolate shards
- **Vanilla Puddin’ Cake** buttermilk ice cream, Luxardo cherries
- **Chocolate Mousse** peanut butter ice cream, cookie crumble, cinnamon whip
- **Lemon Blueberry Cake** cream cheese icing, streusel

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**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

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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 feta, sorghum-lime vinaigrette, spiced pecans
Collard Greens buttermilk dressing, radish, cornbread crouton
Spinach Salad strawberry, rye crouton, lemon dressing

ENTRÉES
Toasted Grains ‘Risotto’ summer vegetables, arugula, radish
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
Mixed Berry Cobbler buttermilk whip, chocolate shards
Vanilla Puddin’ Cake buttermilk whip, Luxardo cherries
Chocolate Mousse peanut butter whip, cookie crumble
Lemon Blueberry Cake cream cheese icing, streusel

SIDE ENHANCEMENTS
additional $3 per person
Braised Greens
Herb Roasted Fingerling Potatoes
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
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 feta, 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, radish
Roasted Cauliflower golden raisins, cashews, yogurt
Chickpea Panisse broccoli, 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, chocolate shards
Vanilla Puddin’ Cake buttermilk ice cream, Luxardo cherries
Chocolate Mousse peanut butter ice cream, cookie crumble, cinnamon whip
Lemon Blueberry Cake cream cheese icing, streusel
Bourbon Peach Crisp cinnamon ice cream

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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, Spanish olive oil
Sweet Corn Soup spring onion, bacon, crème fraîche

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

ENTRÉES
Toasted Grains ‘Risotto’ summer vegetables, arugula, radish
Roasted Cauliflower golden raisins, cashews, curried yogurt, beluga lentils
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

DESSERTS
Mixed Berry Cobbler buttermilk whip, chocolate shards
Vanilla Puddin’ Cake buttermilk whip, Luxardo cherries
Chocolate Mousse peanut butter whip, cookie crumble
Lemon Blueberry Cake cream cheese icing, streusel
Bourbon Peach Crisp cinnamon whip

SIDE ENHANCEMENTS
additional $5 per side
Braised Greens
Herb Roasted Fingerling Potatoes
Stewed Pole Beans
Weisenberger Grits

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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 feta, 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, radish
Roasted Cauliflower golden raisins, cashews, curried yogurt, beluga lentils
Chickpea Panisse broccoli rabe, stewed peppers, mushroom gravy
Market Fish black-eyed peas, creole aioli, charred citrus
Roasted Chicken Breast buckwheat, 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
Flourless Chocolate Cake espresso ice cream, hazelnut crumble
Vanilla Puddin’ Cake buttermilk ice cream, Luxardo cherries
Chocolate Mousse peanut butter ice cream, cookie crumble, cinnamon whip
Apple Crisp vanilla ice cream

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

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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 feta, 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’ autumn vegetables, arugula, radish
Autumn Penne Pasta wild mushrooms, cauliflower, sherry
Roasted Chicken Breast buckwheat, 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
Vanilla Puddin’ Cake buttermilk whip, Luxardo cherries
Chocolate Mousse peanut butter whip, cookie crumble
Apple Crisp sweet cream whip

SIDE ENHANCEMENTS
additional $3 per person
Braised Greens
Herb Roasted Fingerling Potatoes
Whipped Sweet Potatoes
Crispy Brussels Sprouts

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
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  golden raisins, cashews, curried yogurt

SALADS
Local Mixed Lettuces  feta, 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, radish
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  buckwheat, Brussels sprouts, 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
Flourless Chocolate Cake  espresso ice cream, hazelnut crumble
Vanilla Puddin’ Cake  buttermilk ice cream, Luxardo cherries
Chocolate Mousse  peanut butter ice cream, cookie crumble, cinnamon whip
Apple Crisp  vanilla ice cream
Italian Cream Cake  cream cheese icing, toasted pecans

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
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  feta, 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, radish
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  buckwheat, 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

DESSERTS
Flourless Chocolate Cake  espresso whip, hazelnut crumble
Vanilla Puddin’ Cake  buttermilk whip, Luxardo cherries
Apple Crisp  sweet cream whip
Italian Cream Cake  cream cheese icing, toasted pecans

SIDE ENHANCEMENTS
additional $5 per side
Braised Greens
Herb Roasted Fingerling Potatoes
Whipped Sweet Potatoes
Crispy Brussels Sprouts

PRICING AND OPTIONS

<table>
<thead>
<tr>
<th>OPTION ONE</th>
<th>OPTION TWO</th>
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</thead>
<tbody>
<tr>
<td>Choice of one soup or salad, two entrées, one dessert</td>
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</tr>
<tr>
<td>$60 per person</td>
<td>$65 per person</td>
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</tbody>
</table>

167 West Main Street, Lexington, Kentucky 40507  859.899.8600  21cLexington.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 feta, 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, radish
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 buckwheat, 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
Flourless Chocolate Cake espresso ice cream, hazelnut crumble
Apple Crisp vanilla ice cream
Vanilla Puddin’ Cake buttermilk ice cream, Luxardo cherries
Sweet Potato Crisp toasted fluff, candied pecans

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
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  feta, 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’  winter squash, arugula, radish
Winter Penne Pasta  wild mushrooms, cauliflower, sherry
Market Fish  black-eyed peas, creoli aioli, charred citrus
Roast Chicken Breast  buckwheat, 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
Flourless Chocolate Cake  espresso whip, hazelnut crumble
Apple Crisp  sweet cream whip
Vanilla Puddin’ Cake  buttermilk whip, Luxardo cherries
Sweet Potato Crisp  toasted fluff, candied pecans

SIDE ENHANCEMENTS
additional $3 per person
Braised Greens
Herb Roasted Fingerling Potatoes
Crispy Brussels Sprouts
Weisenberger Grits

PRICING AND OPTIONS

<table>
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<tr>
<td>Choice of one soup or salad, one entrée, one dessert</td>
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</tr>
<tr>
<td>$32 per person</td>
<td>$38 per person</td>
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LOCKBOX 167 West Main Street, Lexington, Kentucky 40507  859.899.8600  21cLexington.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: feta, 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, radish
- Roasted Cauliflower: golden raisins, cashews, yogurt
- Chickpea Panisse: charred broccoli, stewed peppers, mushroom gravy
- Market Fish: black-eyed peas, creole aioli, charred citrus
- Roasted Chicken Breast: buckwheat, roasted apples, lemon herb veloute
- Smoked Pork Loin: butter beans, cranberry mostarda, natural jus
- Braised Pork Shank: grits, Brussels sprouts, romesco
- NY Streak: confit potatoes, field mushrooms, worcestershire
- Braised Beef: buttermilk potatoes, roasted onions, horseradish

DESSERTS
- Flourless Chocolate Cake: espresso ice cream, hazelnut crumble
- Apple Crisp: vanilla ice cream
- Vanilla Puddin’ Cake: buttermilk ice cream, Luxardo cherries
- Sweet Potato Crisp: toasted fluff, candied pecans
- Triple Chocolate Cake: mocha buttercream, chocolate shards

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
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  feta, 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, radish
Roasted Cauliflower  golden raisins, cashews, curried yogurt, beluga lentils
Chickpea Panisse  charred broccoli, stewed peppers, mushroom gravy
Market Fish  black-eyed peas, creole aioli, charred citrus
Roasted Chicken Breast  buckwheat, 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

DESSERTS
Flourless Chocolate Cake  espresso whip, hazelnut crumble
Apple Crisp  sweet cream whip
Vanilla Puddin’ Cake  buttermilk whip, Luxardo cherries
Sweet Potato Crisp  toasted fluff, candied pecans
Triple Chocolate Cake  mocha buttercream, chocolate shards

SIDE ENHANCEMENTS
additional $5 per side

Braised Greens
Herb Roasted Fingerling Potatoes
Crispy Brussels Sprouts
Weisenberger Grits

PRICING AND OPTIONS

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<tr>
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</tbody>
</table>
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
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
Country Ham and Pimento Cheese Biscuits
Marinated Mozzarella Skewers sundried tomato, basil, balsamic
## 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
- **Chargrilled Cauliflower Wings** chermoula and fragrant herbs
- **Tea Sandwiches** shaved radish, arugula, lemon butter cucumber, dill, whipped lemon cream cheese
- **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 (pick two)**
  - Cold smoked salmon and dill
  - Crispy country ham
- **Classic with house pickles**

### 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
- House blue cotton candy
**BAR OPTIONS**

All bars are subject to a $100 bar set-up fee. One bar is required for every 75 guests. Other premium and super premium liquor selections are available upon request. Wine and local craft beer selections are available from our current beverage list.

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**ON CONSUMPTION BAR**

<table>
<thead>
<tr>
<th>WELL BAR</th>
<th>SUPER PREMIUM BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Liquor / $7</strong></td>
<td><strong>Liquor / $12</strong></td>
</tr>
<tr>
<td>Smirnoff Vodka, New Amsterdam Gin, Bacardi Silver Rum, Old Forester 86 Bourbon, The Famous Grouse Scotch, Sauza Silver Tequila</td>
<td>Grey Goose Vodka, Tanqueray Gin, Kirk &amp; Sweeney 12yr Rum, Woodford Reserve Bourbon, Four Roses Single Barrel, Glenmorangie 10yr Scotch, Herradura Silver Tequila</td>
</tr>
<tr>
<td><strong>Bottled Wine / $35</strong></td>
<td><strong>Bottled Wine / $60</strong></td>
</tr>
<tr>
<td>French Sparkling, Italian Pinot Grigio, California Chardonnay, California Cabernet, California Pinot Noir</td>
<td>Bott Per Geyl Sparkling, La Cadalora Pinot Grigio, Sonoma Cutrer Chardonnay, Au Bon Climat Pinot Noir, Broadside Cabernet Sauvignon</td>
</tr>
<tr>
<td><strong>Beer / $5-7</strong></td>
<td><strong>Beer / $5-7</strong></td>
</tr>
<tr>
<td>Bud Light, Budweiser, West Sixth Amber, West Sixth IPA, Stella Artois, Kentucky Ale</td>
<td>Bud Light, Budweiser, West Sixth Amber, West Sixth IPA, Stella Artois, Kentucky Ale</td>
</tr>
</tbody>
</table>

**PREMIUM BAR**

| Liquor / $9 | **Bottled Wine / $45** |
| Wheatley Vodka, New Riff KY Wild Gin, Plantation 5yr Rum, Town Branch Bourbon, Dewar’s Scotch, El Jimador Blanco Tequila | Saint Hilaire Sparkling, Dom du Viele Orme Sauvignon Blanc, Bouchard Macon-Villages, Vivette Pinot Noir, Hayes Valley Meritage |
| **Beer / $5-7** | **Beer / $5-7** |
| Bud Light, Budweiser, West Sixth Amber, West Sixth IPA, Stella Artois, Kentucky Ale | Bud Light, Budweiser, West Sixth Amber, West Sixth IPA, Stella Artois, Kentucky Ale |

**HOURLY BAR PACKAGES**

<table>
<thead>
<tr>
<th>HOUSE BEER AND WINE</th>
<th>WELL BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>$14 per person for first hour</td>
<td>$16 per person for first hour</td>
</tr>
<tr>
<td>$7 per person for each additional hour</td>
<td>$8 per person for each additional hour</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>PREMIUM BAR</th>
<th>SUPER PREMIUM BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>$18 per person for first hour</td>
<td>$22 per person for first hour</td>
</tr>
<tr>
<td>$9 per person for each additional hour</td>
<td>$11 per person for each additional hour</td>
</tr>
</tbody>
</table>
BAR OPTIONS: CLASSIC COCKTAILS
Choose up to two classic cocktails from the list to be available for your guests. Classic cocktails are $10 per cocktail.

VODKA
Moscow Mule Finlandia Vodka, lime, ginger beer
Cosmopolitan Finlandia Vodka, orange liqueur, cranberry juice

GIN
Negroni New Amsterdam Gin, Campari, sweet vermouth, orange oil
Gimlet New Amsterdam Gin, lime, sugar
Southside New Amsterdam Gin, lime, sugar, mint
Tom Collins Hayman’s Old Tom Gin, lemon, sugar, soda

RUM
Mojito Bacardi Rum, mint, lime, sugar, soda
Daiquiri Bacardi Rum, lime, sugar
Dark and Stormy Gosling’s Black Seal Rum, lime, ginger beer

TEQUILA
El Diablo El Jimador Blanco Tequila, lime, cassis liqueur, ginger beer
Margarita El Jimador Blanco Tequila, lime, orange liqueur
Paloma El Jimador Blanco Tequila, grapefruit soda, lime

AMERICAN WHISK(E)Y
Manhattan Rittenhouse Rye, sweet vermouth, aromatic bitters, lemon oil
Old Fashioned Old Forester Bourbon, sugar, aromatic bitters, citrus oils
Presbyterian Old Forester Bourbon, lemon, ginger beer

BRANDY
Jack Rose Laird’s Bonded Applejack, lemon, grenadine, orange oil
Sidecar Copper and King’s American Craft Brandy, lemon, orange liqueur, orange oil (additional $2)

APERITIF/OTHER
Champagne Cocktail sparkling wine, bitters-soaked sugar cube
Americano Campari, sweet vermouth, soda, orange oil
French 75 sparkling wine, gin, lemon, sugar, lemon oil
BAR OPTIONS: BOURBON TASTINGS
Tastings are led by an educator and are scheduled for up to one hour.

BOURBON TASTINGS
$25 per person; choose three

Ellijah Craig Small Batch
Michter's US-1 Bourbon
Eagle Rare 10 year
Woodford Reserve
Willett Pot Still
Four Roses Single Barrel
Knob Creek Single Barrel
Bulleit Rye
Rittenhouse Rye
Sazerac Rye
MEETING ADD-ONS
Priced per person unless otherwise noted.

BOURBON TASTINGS / $25
choose three bourbons for a two hour tasting led by a bourbon educator
- Elijah Craig Small Batch
- Michter’s US-1 Bourbon
- Eagle Rare 10 year
- Woodford Reserve
- Willett Pot Still
- Four Roses Single Barrel
- Knob Creek Single Barrel
- Bulleit Rye
- Rittenhouse Rye
- Sazerac Rye

STRETCH IT OUT / $250 per hour
revitalize your mind and body with a private yoga class
provided by a local instructor
mats and yoga blocks provided
limit 20 per class
30 min option available

R&R BREAK / $200 per hour
personal chair massages provided by a local therapist
total of six 10 minute individual sessions per hour

DAYDREAM BREAK / price varies
Design your own meeting room for the ultimate brainstorming session. Lounge furniture rental pricing will vary based on your selections.

SCAVENGER HUNT / $150 fee
test your powers of perception with a museum scavenger hunt for your team

DOCENT TOUR / complimentary
private docent tour of available museum galleries led by museum staff

CENTERPIECES / price varies
green or floral centerpieces provided by local florist

MOVIE NIGHT / $25
private movie showing on projector screen with choice of three snacks:
- Butter, Sea Salt, and Caramel Popcorn
- Brownies and Cookies
- Movie-Sized Candy
- Spiced Nuts
- Pretzels and Beer Cheese

MAKE YOUR OWN COOKIES / $25
private two hour cookie class with our pastry chef
classic cookie dough is provided with an ingredients bar for personal flair
approximately three cookies per person

ART CLASS / $25
one hour art class with art instructor
choice of media, including oil paint, ebony pencil, markers, watercolor, or pastels

RELAX WITH ROVER / $25
local humane society brings 3-5 adoptable dogs for 30 minutes of warm fuzzies includes locally made dog treats and house human treats
The Lexington Humane Society receives $15 donation

BOARD GAME BREAK / $25
assorted board games provided
choice of three snacks:
- Butter, Sea Salt, and Caramel Popcorn
- Brownies and Cookies
- Movie-Sized Candy
- Spiced Nuts
- Pretzels and Beer Cheese