



MEETING AND EVENT MENUS

BREAKFAST

We politely request a minimum of 12 guests for breakfast buffets. A set-up fee of \$150 will be applied to all breakfast buffets of fewer than 12 guests. Priced per guest unless noted otherwise.

BREAKFAST PACKAGES

PROOF CONTINENTAL / \$18

house breakfast pastries
plain and everything bagels
fresh whole and sliced fruit
orange juice, coffee, hot tea

GALLERY BREAKFAST / \$24

scrambled eggs
french toast or pancakes
peasant potatoes or grits
bacon, breakfast sausage, fruit salad
bagels, white and wheat toast
orange juice, coffee, hot tea

ATRIUM BREAKFAST / \$34

scrambled eggs
french toast or pancakes
peasant potatoes or grits
steel cut oatmeal, bacon, breakfast sausage, fruit salad
house breakfast pastries
bagels, white and wheat toast
orange juice, coffee, hot tea

BREAKFAST ENHANCEMENTS

Scrambled Farm Eggs / \$4

Applewood Smoked Bacon / \$5

House Breakfast Sausage / \$5

Steel Cut Oatmeal / \$5

apple butter, golden raisins, brown sugar, cinnamon sugar

Buttermilk Pancakes / \$5

whipped butter, maple syrup

Weisenberger Biscuits and Sausage Gravy / \$6

Vanilla Honey Yogurt Parfait / \$6

fruit and house nut granola

Sautéed Farmer Vegetables / \$6

Chia Seed Pudding / \$6

Hemp Seed Muesli, Blackberry, and Crispy Quinoa/\$8

local whole milk

Roasted Sweet Potatoes / \$6

Smoked Salmon Platter / \$10

caper scallion cream cheese, plain cream cheese, tomatoes,
red onion, hard boiled egg

Bacon, Egg, and Cheese Sandwich / \$7

on a brioche bun

House Fruit and Nut Granola / \$5

House Scones, Muffins, and Breakfast Pastries

\$22/dozen



PROOF
ON MAIN

700 West Main Street Louisville, Kentucky 40202 T 502.217.6300 F 502.217.6301 21cLouisville.com
All pricing is subject to a 23% service fee and 6% KY state sales tax.



AUTUMN AND WINTER BRUNCH BUFFET

We politely request a minimum of 15 guests for brunch buffets. A set-up fee of \$150 will be applied to all brunch buffets of fewer than 15 guests. Priced per guest unless noted otherwise.

SOUPS

- Pumpkin Soup** fluff, winter spice, pepita
- San Marzano Tomato Soup** Parmesan, basil pesto
- White Bean and Country Ham Soup** winter vegetables

SALADS

- KY Limestone Lettuce Salad** marinated tomatoes, house bacon, buttermilk dressing
- Beet Salad** citrus vinaigrette, seasoned goat cheese, torn herbs
- Kale Salad** cured squash, pickled raisins, pepitas, buttermilk Caesar, crumb

ENTRÉES

- Woodland Farm Bison Meatloaf** roasted tomato gravy, fried oregano
- Herbed Flank Steak** beef fat parsnips, onions, charred carrots
- Penne Pasta** farm share vegetables, smoked tomato, buffalo mozzarella
- Hot Fried Chicken** hot pepper, white bread, squash relish, bread and butter pickles
- Weisenberger Biscuits and Sausage Gravy** buttermilk biscuit, Woodland Farm pork gravy
- Seasonal Quiche** custard royale

BRUNCH BASICS

- Scrambled Eggs**
- Choice of French Toast or Buttermilk Pancakes**
- Choice of Peasant Potatoes or Grits**
- Choice of Applewood Smoked Bacon or Breakfast Sausage**
- Fruit Salad**
- Bagels, Breads, or House Breakfast Pastries**
- Juice, Coffee, and Hot Tea**

BRUNCH ENHANCEMENTS

- à la carte pricing
- Hashbrown Casserole / \$6**
- Steel Cut Oatmeal / \$5**
- apple butter, golden raisins, brown sugar, cinnamon sugar
- Vanilla Honey Yogurt Parfaits / \$6**
- house fruit, nut granola
- Smoked Fish Platter / \$10**
- smoked salmon and trout, caper scallion cream cheese, traditional garnishes

BRUNCH BAR OPTIONS

- priced per person, per hour
- Choice of Bloody Marys or Mimosas / \$12**

OPTIONS AND PRICING

OPTION ONE

Choice of one soup, one salad, Brunch Basics
\$38 per guest

OPTION TWO

Choice of one soup, one salad, one entrée, Brunch Basics
\$46 per guest

OPTION THREE

Choice of one soup, two salads, two entrées, Brunch Basics
\$56 per guest



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SPRING AND SUMMER BRUNCH BUFFET

We politely request a minimum of 15 guests for brunch buffets. A set-up fee of \$150 will be applied to all brunch buffets of fewer than 15 guests. Priced per guest unless noted otherwise.

SOUPS

- Broccoli Soup** charred broccoli, Ras el Hanout
- Spring Onion Soup** pickled raisins, sunflower oil
- White Bean and Country Ham Soup** spring vegetables

SALADS

- KY Limestone Lettuce Salad** marinated tomatoes, house bacon, buttermilk dressing
- Beet Salad** citrus vinaigrette, seasoned goat cheese, torn herbs
- Kale Salad** cured squash, pickled raisins, pepitas, buttermilk Caesar, crumb

ENTRÉES

- Woodland Farm Bison Meatloaf** roasted tomato gravy, fried oregano
- Herbed Flank Steak** beef fat summer vegetables, charred onions
- Penne Pasta** farm share vegetables, smoked tomato, buffalo mozzarella
- Hot Fried Chicken** hot pepper, white bread, squash relish, bread and butter pickles
- Weisenberger Biscuits and Sausage Gravy** buttermilk biscuit, Woodland Farm pork gravy
- Seasonal Quiche** custard royale

BRUNCH BASICS

- Scrambled Eggs**
- Choice of French Toast or Buttermilk Pancakes**
- Choice of Peasant Potatoes or Grits**
- Choice of Applewood Smoked Bacon or Breakfast Sausage**
- Fruit Salad**
- Bagels, Breads, or House Breakfast Pastries**
- Juice, Coffee, and Hot Tea**

BRUNCH ENHANCEMENTS

- à la carte pricing
- Hashbrown Casserole / \$6**
- Steel Cut Oatmeal / \$5**
- apple butter, golden raisins, brown sugar, cinnamon sugar
- Vanilla Honey Yogurt Parfaits / \$6**
- house fruit, nut granola
- Smoked Fish Platter / \$10**
- smoked salmon and trout, caper scallion cream cheese, traditional garnishes

BRUNCH BAR OPTIONS

- priced per person, per hour
- Choice of Bloody Marys or Mimosas / \$12**

OPTIONS AND PRICING

OPTION ONE

Choice of one soup, one salad, Brunch Basics
\$38 per guest

OPTION TWO

Choice of one soup, one salad, one entrée, Brunch Basics
\$46 per guest

OPTION THREE

Choice of one soup, two salads, two entrées, Brunch Basics
\$56 per guest



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WORKING LUNCH

We politely request a minimum of 12 guests for lunch buffets. A set-up fee of \$150 will be applied to all lunch buffets of fewer than 12 guests. Priced per guest unless noted otherwise.

BOXED DELI SANDWICHES / \$25

select one salad, three sandwiches
choice of cookie or brownie
served with a choice of chips or fresh sliced fruit

PLATTERED DELI SANDWICHES / \$23

select one salad, three sandwiches, and one dessert
served with a choice of chips or fresh sliced fruit

SALADS

Marinated Vegetable Pasta Salad basil, Parmesan

New Potato Salad hard cooked eggs, chives, smoked bacon

Local Mixed Lettuces shaved farm radishes, Pecorino, red wine vinaigrette

SANDWICHES

served on brioche buns

Rare Roast Beef Wisconsin cheddar, horseradish aioli, shaved onion

Roasted Portobello Mushroom aged balsamic, KY goat cheese, red pepper jam

Grilled Rosemary Chicken Breast Caesar slaw, marinated tomatoes

Albacore Tuna Salad Duke's mayonnaise, capers, cracked olives, sliced egg

Pimento Cheese, Country Ham, and Tomato

Italiano Salami, coppa, mozzarella, basil, aioli, arugula

The Gobbler roasted turkey, sage mayo, mostarda, aged provolone

DESSERTS

Rhubarb Crèmeux citrus mousse, strawberry short cake, milk crumb

Chef's Seasonal Tart locally and seasonally inspired

Deconstructed Lavender Cheesecake lemon blackberry preserve, red velvet crumb

Bourbon Pecan Pie miso whip

Carrot Cake bacon fat frosting, carrot tules

Chocolate Pudding chili honey whip, candied cocoa nib, lime apricot biscotti

Assorted House Cookies and Brownies

PROOF
ON MAIN

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DAYTIME MEETING BREAKS

Served for 1.5 hours. Priced per guest unless noted otherwise.

HEALTH NUT / \$14

mixed nuts, fresh berries, yogurt and granola parfaits, protein bar

SOMETHING SWEET / \$12

assortment of cookies, brownies, Chef's whim sweet snack / add shots of ice cold milk for \$2

SOMETHING SAVORY / \$16

assorted cheeses, grilled breads, seasonal hummus dip, seasonal vegetables

SOMETHING SALTY / \$10

house popcorn, kettle chips, spiced nuts

TOAST / \$20

choice of two local craft beers, bottled sparkling and still water, mixed nuts, popcorn

SIP / \$20 + \$75 instructor fee

a guided experience featuring two handcrafted bourbons, served with mixed nuts

STIR / \$20 + \$75 instructor fee

a guided experience learning how to craft a classic bourbon cocktail, the Old Fashioned, served with mixed nuts

BEVERAGE STATIONS

priced for 8 hours of meeting service

OPTION ONE / \$6

regular and decaffeinated coffee, hot tea, iced water

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 / \$14

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

BEVERAGE ENHANCEMENTS

Coconut Water / \$4

Phocus Water / \$4

La Croix / \$3

Ale-8-One Ginger Ale / \$4

Elixir Kombucha / \$6



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AUTUMN AND WINTER LUNCH BUFFET

Served with warm artisan rolls, water, iced tea, and coffee. We politely request a minimum of 15 guests for lunch buffets. A set-up fee of \$150 will be applied to all buffets of fewer than 15 guests.

SOUPS

- Pumpkin Soup** fluff, winter spice, pepita
- Zucchini Parmesan Soup** chive oil, Harissa spice
- Celeriac Soup** romesco, sun dried tomato
- San Marzano Tomato Soup** Parmesan, basil pesto
- White Bean and Country Ham Soup** winter vegetables

SALADS

- Local Mixed Lettuces** shaved radish, Pecorino, vinaigrette
- Caesar Salad** sun-dried tomatoes, croutons, pine nuts, Parmesan dressing
- KY Limestone Lettuces** marinated tomatoes, house bacon, buttermilk dressing
- Kale Salad** cured squash, pickled raisins, pepitas, buttermilk Caesar, crumb
- Beet Salad** citrus vinaigrette, seasoned goat cheese, torn herbs

SIDES

- Braised Farm Greens** San Marzano tomatoes, Benton's bacon
- Weisenberger Grits** local goat cheese, black pepper, chive
- Crispy Fingerling Potatoes** rosemary, garlic, Parmesan, black pepper
- Blistered Green Beans** Sichuan caramel, crispy garlic
- Ratatouille** smoked paprika, oregano, basil

ENTRÉES

- Farfalle Pasta** basil pesto, eggplant caponata, pine nuts
- Penne Pasta** farm share vegetables, smoked tomato, buffalo mozzarella
- Verlasso Salmon** farm share ratatouille, spaghetti squash, pimento aioli, local greens
- Marksbury Farm Chicken** sun-dried tomato, olive, couscous, Moroccan jus
- Woodland Farm Bison Meatloaf** roasted tomato gravy, fried oregano
- Herbed Flank Steak** beef fat parsnips, charred carrots, onions

DESSERTS

- Rhubarb Crèmeux** citrus mousse, strawberry short cake, milk crumb
- Chef's Seasonal Tart** locally and seasonally inspired
- Deconstructed Lavender Cheesecake** lemon blackberry preserve, red velvet crumb
- Bourbon Pecan Pie** miso whip
- Carrot Cake** bacon fat frosting, carrot tuiles
- Chocolate Pudding** chili honey whip, candied cocoa nib, lime apricot biscotti
- Assorted House Cookies and Brownies**

OPTIONS AND PRICING

OPTION ONE

Choice of one soup,
one salad, one entrée,
one side, one dessert
\$32 per guest

OPTION TWO

Choice of one soup,
one salad, two entrées,
two sides, two desserts
\$38 per guest



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AUTUMN AND WINTER SIT-DOWN LUNCH

Served with warm artisan rolls, water, iced tea, and coffee.

SOUPS

Broccoli Soup charred broccoli, Ras el Hanout

Pumpkin Soup fluff, winter spice, pepita

Zucchini Parmesan Soup chive oil, Harissa spice

Celeriac Soup romesco, sundried tomato

SALADS

Local Mixed Lettuces shaved radish, Pecorino, vinaigrette

Caesar Salad sun-dried tomatoes, croutons, pine nuts, Parmesan dressing

KY Limestone Lettuces marinated tomatoes, house bacon, buttermilk dressing

Kale Salad cured squash, pickled raisins, pepitas, buttermilk Caesar, crumb

Beet Salad citrus vinaigrette, seasoned goat cheese, torn herbs

Local Squash Salad crispy quinoa, goat cheese, fried herbs, berry vinaigrette

ENTRÉES

Louismill Grain “Risotto” Kenny’s cheese, mushroom, fire roasted cippolini onion

Farfalle San Marzano garlic tomato sauce, basil pesto, Parmesan, house crumb

Verlasso Salmon farm share ratatouille, spaghetti squash, pimento aioli, local greens

Seasonal Catch za’atar spiced fennel puree, roasted onion, melted cabbage, fried herbs

Marksbury Farm Chicken sun-dried tomato, olive, couscous, Moroccan jus

Woodland Farm Pork Chop nduja, white bean tomato stew

Woodland Farm Bison Meatloaf caramelized tomato gravy, buttery whipped potatoes

KY Flank Steak fingerling potatoes, rosemary, garlic braised greens

DESSERTS

Rhubarb Crèmeux citrus mousse, strawberry short cake, milk crumb

Chef’s Seasonal Tart locally and seasonally inspired

Deconstructed Lavender Cheesecake lemon blackberry preserve, red velvet crumb

Bourbon Pecan Pie miso mousse, caramel

Carrot Cake bacon fat frosting, carrot tuiles

Chocolate Pudding chili honey whip, candied cocoa nib, lime apricot biscotti

Dreamsicle Float old fashioned vanilla ice cream, orange soda, cinnamon

OPTIONS AND PRICING

OPTION ONE

Choice of one soup or salad, one entrée, one dessert

\$34 per guest

OPTION TWO

Choice of two soups or salads, two entrées, two desserts

\$40 per guest

PROOF
ON MAIN

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AUTUMN AND WINTER SIT-DOWN DINNER

Served with warm artisan rolls, water, iced tea, and coffee.

SOUPS

Broccoli Soup charred broccoli, Ras el Hanout

Pumpkin Soup fluff, winter spice, pepita

Zucchini Parmesan Soup chive oil, Harissa spice

Celeriac Soup romesco, sundried tomato

SALADS

Local Mixed Lettuces shaved radish, Pecorino, vinaigrette

Caesar Salad sun-dried tomatoes, croutons, pine nuts, Parmesan dressing

KY Limestone Lettuces marinated tomatoes, house bacon, buttermilk dressing

Kale Salad cured squash, pickled raisins, pepitas, buttermilk Caesar, crumb

Beet Salad citrus vinaigrette, seasoned goat cheese, torn herbs

Local Squash Salad crispy quinoa, goat cheese, fried herbs, berry vinaigrette

Bison Tartare capers, beer mustard, squash oil, spicy greens

Hamachi Crudo barley broth, squash oil, urfa spice, pepita

ENTRÉES

Louismill Grain “Risotto” Kenny’s cheese, mushroom, fire roasted cipollini

Falafel sherry white bean puree, mushrooms, broccoli salad

Penne Pasta Woodland Farm Bolognese, herbed ricotta

Seasonal Catch za’atar spiced fennel puree, roasted onion, melted cabbage, fried herbs

Verlasso Salmon farm share ratatouille, spaghetti squash, pimento aioli, local greens

Marksbury Farm Chicken sun-dried tomato, olive, couscous, Moroccan jus

Woodland Farm Pork Chop nduja, white bean tomato stew

Boneless Short Rib buttermilk whipped potato, seasonal greens, black peppery demi

Block Cut NY Strip beef fat roasted vegetables, seasonal greens, compound butter

DESSERTS

Rhubarb Crèmeux citrus mousse, strawberry short cake, milk crumb

Chef’s Seasonal Tart locally and seasonally inspired

Deconstructed Lavender Cheesecake lemon blackberry preserve, red velvet crumb

Bourbon Pecan Pie miso mousse, caramel

Carrot Cake bacon fat frosting, carrot tuiles

Chocolate Pudding chili honey whip, candied cocoa nib, lime apricot biscotti

Dreamsicle Float old fashioned vanilla ice cream, orange soda, cinnamon

OPTIONS AND PRICING

OPTION ONE

Choice of two soups or salads, three entrées, two desserts
\$75 per guest

OPTION TWO

Choice of three soups or salads, three entrées, three desserts
\$80 per guest

PROOF
ON MAIN

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AUTUMN AND WINTER DINNER BUFFET

Served with warm artisan rolls, water, iced tea, and coffee. We politely request a minimum of 15 guests for dinner buffets. A set-up fee of \$150 will be applied to all buffets fewer than 15 guests.

SOUPS

- Broccoli Soup** charred broccoli, Ras el Hanout
- Pumpkin Soup** fluff, winter spice, pepita
- Zucchini Parmesan Soup** chive oil, Harissa spice
- Celeriac Soup** romesco, sundried tomato
- San Marzano Tomato Soup** Parmesan, basil pesto
- White Bean and Country Ham Soup** winter vegetables

SALADS

- Local Mixed Lettuces** shaved radish, Pecorino, vinaigrette
- Caesar Salad** sun-dried tomatoes, croutons, pine nuts, Parmesan dressing
- KY Limestone Lettuces** marinated tomatoes, house bacon, buttermilk dressing
- Kale Salad** cured squash, pickled raisins, pepitas, buttermilk Caesar, crumb
- Beet Salad** citrus vinaigrette, seasoned goat cheese, torn herbs

SIDES

- Blistered Green Beans** Sichuan caramel, crispy garlic
- Braised Farm Greens** San Marzano tomatoes, Benton's bacon
- Cast Iron Broccoli** citrus, sorghum, soy
- Weisenberger Grits** local goat cheese, black pepper, chive
- Buttermilk Whipped Potatoes**
- Crispy Fingerling Potatoes** rosemary, garlic, Parmesan, black pepper
- Ratatouille** smoked paprika, oregano, basil

ENTRÉES

- Falafal** sherry white bean puree, mushrooms, broccoli salad
- Seasonal Dayboat Catch** za'atar spiced fennel puree, roasted onion, melted cabbage
- Verlasso Salmon** farm share ratatouille, spaghetti squash, pimento aioli, local greens
- Marksbury Farm Chicken** sun-dried tomato, olive, couscous, Moroccan jus
- Woodland Farm Pork Chop** nduja, white bean tomato stew
- Herbed Flank Steak** beef fat roasted parsnip, onions, charred carrots

DESSERTS

- Rhubarb Crèmeux** citrus mousse, strawberry short cake, milk crumb
- Chef's Seasonal Tart** locally and seasonally inspired
- Deconstructed Lavender Cheesecake** lemon blackberry preserve, red velvet crumb
- Bourbon Pecan Pie** miso whip
- Carrot Cake** bacon fat frosting, carrot tuiles
- Chocolate Pudding** chili honey whip, candied cocoa nib, lime apricot biscotti
- Assorted House Cookies and Brownies**

OPTIONS AND PRICING

OPTION ONE

Choice of one soup, one salad, one entrée, one side, one dessert
\$64 per guest

OPTION TWO

Choice of one soup, one salad, two entrées, two sides, two desserts
\$72 per guest

OPTION THREE

Family Style
Choice of two salads, two entrées, two sides, one dessert
\$75 per guest



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SPRING AND SUMMER LUNCH BUFFET

Served with warm artisan rolls, water, coffee, and iced tea. We politely request a minimum of 15 guests for lunch buffets. A set-up fee of \$150 will be applied to all buffets fewer than 15 guests.

SOUPS

- Broccoli Soup** charred broccoli, Ras el Hanout
- Summer Corn Chowder** seasonal vegetables, chili oil, fried corn, smoked bacon
- Zucchini Parmesan Soup** chive oil, Harissa spice
- Tomato Soup** Parmesan, basil pesto

SALADS

- Heirloom Tomato Salad** balsamic reduction, mozzarella, tarragon buttermilk, artisan lettuce
- Caesar Salad** sun-dried tomatoes, croutons, pine nuts, Parmesan dressing
- KY Limestone Lettuces** marinated tomatoes, house bacon, buttermilk dressing
- Cucumber and Cantaloupe Ribbon Salad** blue cheese, candied nuts, mint vinaigrette
- Green Bean Salad** crispy garlic, goat cheese, artisan lettuce, almonds, herb egg dressing

SIDES

- Braised Farm Greens** San Marzano tomatoes, Benton's bacon
- Weisenberger Grits** local goat cheese, black pepper, chive
- Crispy Fingerling Potatoes** rosemary, garlic, Parmesan, black pepper
- Blistered Green Beans** Sichuan caramel, crispy garlic
- Grilled Farm Asparagus** lemon herb butter

ENTRÉES

- Farfalle** basil pesto, eggplant caponata, pine nuts
- Penne Pasta** farm share vegetables, smoked tomato, buffalo mozzarella
- Verlasso Salmon** charred summer vegetables, Choron sauce
- Marksbury Farm Chicken** sun-dried tomato, olive, couscous, Moroccan jus
- Woodland Farm Bison Meatloaf** roasted tomato gravy, fried oregano
- Herbed Flank Steak** beef fat summer vegetables, charred onions

DESSERTS

- Rhubarb Crèmeux** citrus mousse, strawberry short cake, milk crumb
- Chef's Seasonal Tart** locally and seasonally inspired
- Deconstructed Lavender Cheesecake** lemon blackberry preserve, red velvet crumb
- Bourbon Pecan Pie** miso whip
- Carrot Cake** bacon fat frosting, carrot tuiles
- Chocolate Pudding** chili honey whip, candied cocoa nib, lime apricot biscotti
- Assorted House Cookies and Brownies**

OPTIONS AND PRICING

OPTION ONE

Choice of one soup,
one salad, one entrée,
one side, one dessert
\$32 per guest

OPTION TWO

Choice of one soup,
one salad, two entrées,
two sides, two desserts
\$38 per guest



PROOF
ON MAIN

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SPRING AND SUMMER SIT-DOWN LUNCH

Served with warm artisan rolls, water, iced tea, and coffee.

SOUPS

Broccoli Soup charred broccoli, Ras el Hanout

Summer Corn Chowder seasonal vegetables, chili oil, fried corn, smoked bacon

Zucchini Parmesan Soup chive oil, Harissa spice

Tomato Soup Parmesan, basil pesto

SALADS

Heirloom Tomato Salad balsamic reduction, mozzarella, tarragon buttermilk, artisan lettuce

Caesar Salad sun-dried tomatoes, croutons, pine nuts, Parmesan dressing

KY Limestone Lettuces marinated tomatoes, house bacon, buttermilk dressing

Cucumber and Cantaloupe Ribbon Salad blue cheese, candied nuts, mint vinaigrette

Green Bean Salad crispy garlic, goat cheese, artisan lettuce, almonds, herb egg dressing

Charred Zucchini and Squash Salad crispy quinoa, goat cheese, herbs, fresh fruit vinaigrette

ENTRÉES

Louismill Grain “Risotto” Kenny’s cheese, mushroom, fire roasted cippolini onion

Farfalle San Marzano garlic tomato sauce, basil pesto, Parmesan, house crumb

Verlasso Salmon charred summer vegetables, Choron sauce

Seasonal Catch Louismill grain, fennel and cherry tomato compote, white wine butter sauce

Marksbury Farm Chicken sun-dried tomato, olive, couscous, Moroccan jus

Woodland Farm Pork Chop nduja, white bean tomato stew

Woodland Farm Bison Meatloaf caramelized tomato gravy, buttery whipped potatoes

Roasted Rosemary Lamb braised greens, fingerling potatoes, jus

DESSERTS

Rhubarb Crèmeux citrus mousse, strawberry short cake, milk crumb

Chef’s Seasonal Tart

Deconstructed Lavender Cheesecake lemon blackberry preserve, red velvet crumb

Bourbon Pecan Pie miso mousse, caramel

Carrot Cake bacon fat frosting, carrot tuiles

Chocolate Pudding chili honey whip, candied cocoa nib, lime apricot biscotti

Dreamsicle Float old fashioned vanilla ice cream, orange soda, cinnamon

OPTIONS AND PRICING

OPTION ONE

Choice of one soup or salad, one entrée, one dessert

\$34 per guest

OPTION TWO

Choice of two soups or salads, two entrées, two desserts

\$40 per guest

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ON MAIN

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SPRING AND SUMMER SIT-DOWN DINNER

Served with warm artisan rolls, water, iced tea, and coffee.

SOUPS

Broccoli Soup charred broccoli, Ras el Hanout

Summer Corn Chowder seasonal vegetables, chili oil, fried corn, smoked bacon

Zucchini Parmesan Soup chive oil, Harissa spice

Tomato Soup Parmesan, basil pesto

SALADS

Heirloom Tomato Salad balsamic reduction, mozzarella, tarragon buttermilk, artisan lettuce

Caesar Salad sun-dried tomatoes, croutons, pine nuts, Parmesan dressing

KY Limestone Lettuces marinated tomatoes, house bacon, buttermilk dressing

Cucumber and Cantaloupe Ribbon Salad blue cheese, candied nuts, mint vinaigrette

Green Bean Salad crispy garlic, goat cheese, artisan lettuce, almonds, herb egg dressing

Bison Tartare capers, beer mustard, squash oil, spicy greens

Hamachi Crudo pea puree, jalapeño, cilantro, lime

ENTRÉES

Louismill Grain “Risotto” Kenny’s cheese, mushroom, fire roasted cipollini

Falafel sherry white bean puree, mushrooms, broccoli salad

Penne Pasta Woodland farm Bolognese, herbed ricotta

Seasonal Catch Louismill grain, fennel and cherry tomato compote, white wine butter sauce

Verlasso Salmon charred summer vegetables, Choron sauce

Marksbury Farm Chicken sun-dried tomato, olive, couscous, Moroccan jus

Woodland Farm Pork Chop nduja, white bean tomato stew

Boneless Short Rib buttermilk potatoes, seasonal greens, black pepper demi

Block Cut NY Strip beef fat roasted vegetables, seasonal greens, compound butter

DESSERTS

Rhubarb Crèmeux citrus mousse, strawberry short cake, milk crumb

Chef’s Seasonal Tart locally and seasonally inspired

Deconstructed Lavender Cheesecake lemon blackberry preserve, red velvet crumb

Bourbon Pecan Pie miso mousse, caramel

Carrot Cake bacon fat frosting, carrot tuiles

Chocolate Pudding chili honey whip, candied cocoa nib, lime apricot biscotti

Dreamsicle Float old fashioned vanilla ice cream, orange soda, cinnamon

OPTIONS AND PRICING

OPTION ONE

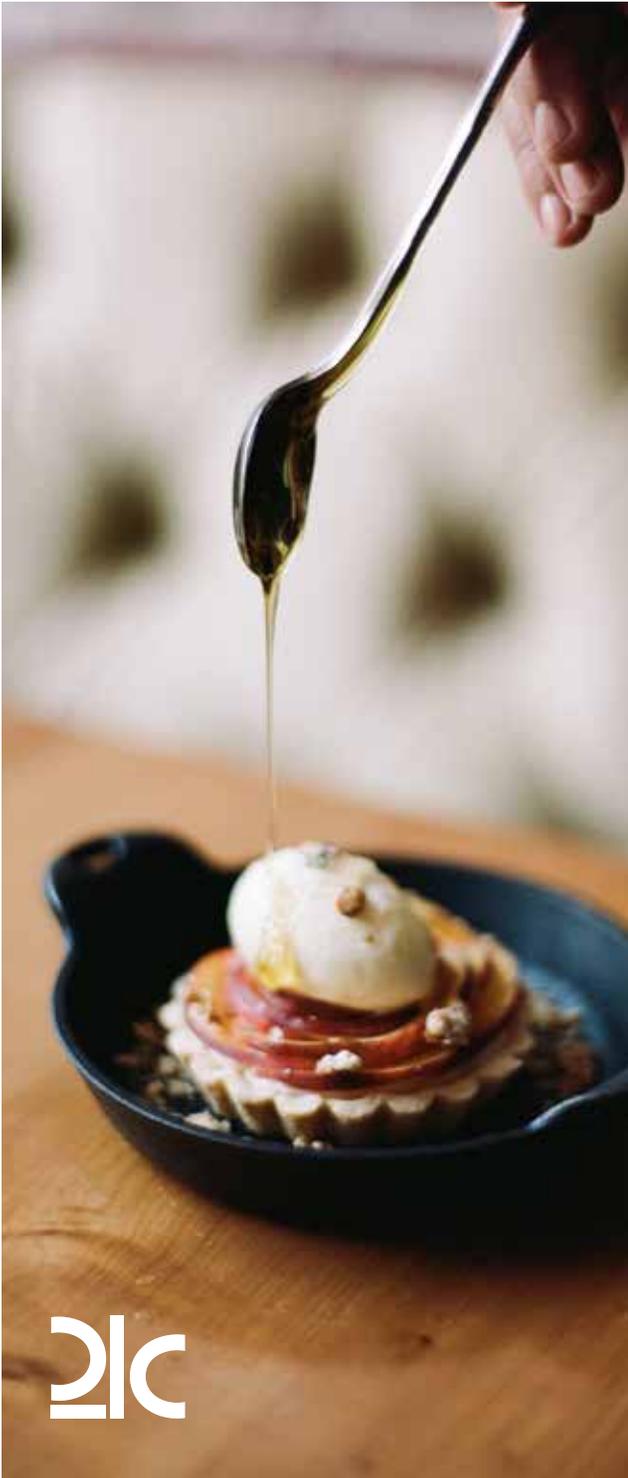
Choice of two soups or salads, three entrées, two desserts
\$75 per guest

OPTION TWO

Choice of three soups or salads, three entrées, three desserts
\$80 per guest

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ON MAIN

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SPRING AND SUMMER DINNER BUFFET

Served with warm artisan rolls, water, iced tea, and coffee. We politely request a minimum of 15 guests for dinner buffets. A set-up fee of \$150 will be applied to all buffets fewer than 15 guests.

SOUPS

White Bean and Country Ham summer vegetables

Broccoli Soup charred broccoli, Ras el Hanout

Summer Corn Chowder seasonal vegetables, chili oil, fried corn, smoked bacon

Zucchini Parmesan Soup chive oil, Harissa spice

SALADS

Heirloom Tomato Salad balsamic reduction, mozzarella, tarragon buttermilk, artisan lettuce

Caesar Salad sun-dried tomatoes, croutons, pine nuts, Parmesan dressing

KY Limestone Lettuces marinated tomatoes, house bacon, buttermilk dressing

Cucumber and Cantaloupe Ribbon Salad blue cheese, candied nuts, mint vinaigrette

Green Bean Salad crispy garlic, goat cheese, artisan lettuce, almonds, herb egg dressing

SIDES

Blistered Green Beans Sichuan caramel, crispy garlic

Braised Farm Greens San Marzano tomatoes, Benton's Bacon

Grilled Farm Asparagus lemon herb butter

Weisenberger Grits local goat cheese, black pepper, chive

Buttermilk Whipped Potatoes

Crispy Fingerling Potatoes rosemary, garlic, Parmesan, black pepper

ENTRÉES

Falafal sherry white bean puree, mushrooms, broccoli salad

Seasonal Catch Louismill grain, fennel and cherry tomato compote, white wine butter sauce

Verlasso Salmon charred summer vegetables, Choron sauce

Marksbury Farm Chicken sun-dried tomato, olive, couscous, Moroccan jus

Woodland Farm Pork Chop nduja, white bean tomato stew

Herbed Flank Steak beef fat roasted summer vegetables, onions

DESSERTS

Rhubarb Crèmeux citrus mousse, strawberry short cake, milk crumb

Chef's Seasonal Tart locally and seasonally inspired

Deconstructed Lavender Cheesecake lemon blackberry preserve, red velvet crumb

Bourbon Pecan Pie miso whip

Carrot Cake bacon fat frosting, carrot tuiles

Chocolate Pudding chili honey whip, candied cocoa nib, lime apricot biscotti

Assorted House Cookies and Brownies

OPTIONS AND PRICING

OPTION ONE

Choice of one soup,
one salad, one entrée,
one side, one dessert
\$64 per guest

OPTION TWO

Choice of one soup,
one salad, two entrées,
two sides, two desserts
\$72 per guest

OPTION THREE

Family Style
Choice of two salads,
two entrées, two sides,
one dessert
\$75 per guest

PROOF
ON MAIN

700 West Main Street Louisville, Kentucky 40202 T 502.217.6300 F 502.217.6301 21cLouisville.com
All pricing is subject to a 23% service fee and 6% KY state sales tax.



PASSED CANAPÉS

Choice of four passed canapés served for up to 45 minutes for \$22 per guest. Add two more for an additional \$12 per guest. Items can also be ordered individually at \$4 per piece.

COLD

Grilled and Chilled Shrimp harissa aioli, pepito pesto

Dry Aged Beef Focaccia Crostini Kenny's blue cheese, smoked onion jam

Salmon Tartare pumpernickel crisp, Calabrian oil, fennel aioli

Curried Cauliflower cider pickled raisin, plantain chip

Farmer's Goat Cheese eggplant relish, pretzel cracker

Pimento Cheese and Country Ham Biscuit

Bison Tartare Woodland Farm egg, capers, cornichon, brioche

Mini Biscuit BLT bacon marmalade, tomato jam, arugula

HOT

Ras el Hanout Roasted Prawns citron aioli

KY Brisket house kimchi, wood fired focaccia

Hot Fried Chicken white bread, pickles

Cornmeal Fried Pickles jalapeño, buttermilk dressing

KY Catfish Cakes smoked paprika aioli

Mini Grilled Cheese smoked gouda, tomato jam

Charred Baby Carrots pepita pesto

Smoked Pork Belly on a Stick Sichuan sorghum caramel

Seasonal Vegetable Skewer Moroccan spice, baba ghanoush

Saffron Potato Cakes crema, bacon, chive

/ add caviar for \$5

/ add truffle for \$5

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STATIONED SNACKS

Stations are served for two hours. Priced per guest unless noted otherwise.

SEASONAL HUMMUS DIP / \$16

grilled focaccia, eggplant relish, seasonal vegetables

ARTISANAL OHIO VALLEY MEATS AND CHEESES / \$19

farmer mostardas, jams, toasted bread

IT'S A SOUTHERN THING / \$38

BBQ brisket, Woodland Farm pork ribs, rice grits, braised greens, house cornbread, sandwich buns, coleslaw

GASTROPUB / \$26

Woodland Farm bison burger sliders with pimento cheese, bacon, house pickles
chicken drums with Sichuan caramel, pimento aioli
Proof fries, truffle popcorn
/ add hot fried chicken sliders for \$6

RAW BAR / \$28

fennel poached shrimp
oysters on the half shell
cocktail crab claws
Bloody Mary cocktail sauce
Champagne mignonette
fresh citrus
/ add ceviche for \$12
/ add bison tartare for \$12

CARVING STATION / \$24 + \$100 attendant fee

served with brioche rolls and traditional accompaniments
choice of:

Herb Rubbed Prime Rib
Woodland Farm Pork Roast
Citrus Brined Turkey Breast
Rosemary and Garlic Lamb

CARNIVAL TREATS / \$8

house cotton candy, cracker jacks
Proof chocolate dipped pretzel cracker

GELATO STATION / \$8

selection of two house gelatos, plus one sorbet for one hour

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BAR OPTIONS

All bars are subject to a \$100 bar set-up fee. One bar required for every 75 guests. Other premium and super premium selections are available upon request.

ON CONSUMPTION BAR

WELL BAR

Liquor / \$8

Finlandia Vodka, New Amsterdam Gin, Bacardi Rum, Monkey Shoulder Scotch, Heaven Hill Green Label Bourbon

Beer / \$8

Local IPA, Local Seasonal, Cider

Wine / \$40 per bottle

House Select Red and White

PREMIUM BAR

Liquor / \$10

Tito's Vodka, Castle & Key Restoration Gin, El Jimador Blanco Tequila, Grandeur 8 yr Rum, Highland Park 'Magnus' Single Malt Scotch, Buffalo Trace Bourbon

Beer / \$8

Local IPA, Local Seasonal, Cider

Wine / \$50 per bottle

Choose one from each category

Sparkling or Rosé Indigenous Prosecco, Miraval Rose

White Domaine St Roch Sauvignon Blanc,

Sean Minor '4 Bears' Chardonnay, Forge Riesling

Red Kate Arnold Pinot Noir, Small Gulley 'The Formula'

Shiraz, Iconic Cabernet Sauvignon

21c BAR

Liquor / \$12

Grey Goose Vodka, Hendrick's Gin, Grandeur 12yr Rum, Herradura Blanco Tequila, Slane Irish Whiskey, Glendronach Scotch, 21c Selects Old Forester Bourbon, 21c Selects Woodford Reserve Bourbon

Beer / \$8

Local IPA, Local Seasonal, Cider

Wine / \$60 per bottle

Choose one from each category

Sparkling or Rosé Chateau-Langlois Cremant de Loire, Biutiful Cava

White Sonoma Cutrer Chardonnay, Chateau Giraud Sauvignon Blanc, San Pietro Kristall Pinot Grigio

Red Stoller Estate Pinot Noir, Dancing Crow Cabernet, Steele "Pacini Vineyard" Zinfandel

HOURLY BAR PACKAGES

WELL BAR

\$28 per person for two hours

\$48 per person for four hours

21c BAR

\$42 per person for two hours

\$72 per person for four hours

PREMIUM BAR

\$35 per person for two hours

\$60 per person for four hours

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