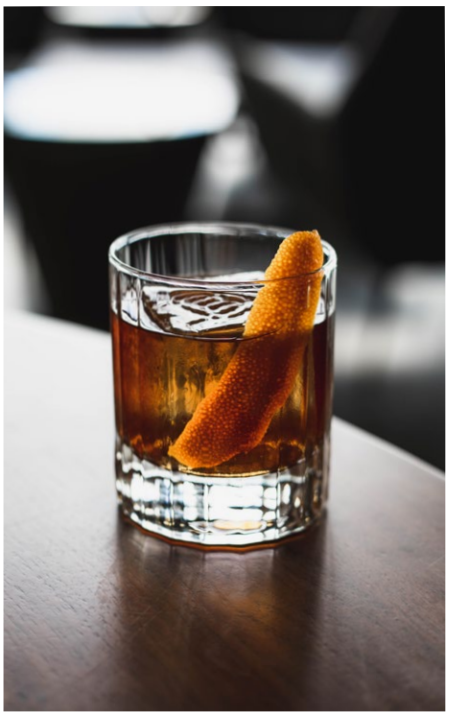
Food & Drink MENUS



BOTTLE & BOND
Kitchen and Bar

If the distillery is our heart, Bottle & Bond Kitchen and Bar is our soul. All private events are catered by our modern, full-service restaurant on site. Curated by Executive Chef John Castro, our culinary offerings include comfort food, a variety of salads, and farm fresh meats and cheeses. Our dishes are simple, yet exceptional and made with the finest ingredients, sourced from the highest quality vendors.

CHEF JOHN CASTRO

Castro has over 25 years of culinary experience and is a chef instructor at the National Center for Hospitality Studies—a culinary education program at Sullivan—where he taught thousands of students anything from basic food skills to intricate international cuisine. Castro and his recipes have been featured in numerous publications including National Culinary Review, Southern Living, Mid-West Food Service News, the Lane Report & Louisville Magazine. Television appearances include Food Network's Throwdown with Bobby Flay, HTV/Hospitality Television, Good Morning America (GMA) featured with Emeril Lagasse, and The Travel Channel.

CATERING
Menu

APPETIZERS

Prices are based on one individual serving

BENEDICTINE SPREAD AND BACON ON CROUSTADE
Cream Cheese / Cucumber / Kentucky Bacon
$2.50

FRIED CHICKEN LIVERS
Sweet Chili Siracha Aioli / Banana Pepper Tatar Sauce
$2.75

JUMBO SHRIMP COCKTAIL
House Made Horseradish Cocktail Sauce
$3.50

TUNA POKE
Bourbon / Ginger / Sesame / Green Onion / Soy Sauce / Marinated Raw Tuna / Wonton Chips / Asian Cucumber Salad
$3.50

FRIED GREEN TOMATOES
Pimento Cheese Sauce
$2.50

POTATO LENTIL CRISPS
Choose Filling Option at $2.50 each:
Capriole Farms Herbed Goat Cheese **V**
Garlic Hummus **V**
Pimento Cheese **V**

BEEF BRISKET SLIDER
Pickle / Red Onion / Brioche Bun
$3.25

TEMPURA SHRIMP
Citrus Sweet Chili Garlic Sauce
$3.50

GRILLED CHICKEN SKEWERS
Thai Peanut Sauce / **G**
$3.25

SPINACH AND CHEESE TRIANGLES
Spinach / Feta Cheese / Crisp Phyllo Pastry / **V**
$2.50

CHARCUTERIE BOARD

MEATS
Soprassata / Country Ham / Salumi / **GF**

CHEESES
Aged Gouda / Capriole Farms Herbed Goat Cheese / Bleu / **GF**

BREADS
French Loaf / Olive Loaf

CONDIMENTS
Grainy Mustard with Sorghum / Strawberry and Mango Chutney / Lemon Caper Butter

MEDIUM $45.00 (2-4)
LARGE $65.00 (4-6)

BREAD SERVICE

IRON SKILLET CORN BREAD
Butter / Sorghum / Serves 3 People / **V**
$6.00

ASSORTED BREAD SERVICE
Corn Muffins / Multi-Grain Bread / Lavash / Serves 8 People / **V**
$10.00

V - VEGETARIAN G - GLUTEN-FREE V+ - VEGAN

BUFFET
Menu

Please choose one salad, two accompaniments, two entrées and one dessert. Your cost per person will be your highest priced entrée.

SALAD CHOICES

Please choose one:

Salad of Mixed Greens with Berries, Marcona Almonds finished with a Lemon Berry Vinaigrette / **V G**

Romaine Salad with Sweetie Drop Peppers, Fathers Bacon (Bremen KY), Bleu cheese Crumbles, Shaved Red Onion finished with a Jerez, Sorghum Dressing / **G**

Caesar Salad with Caesar Dressing, Shaved Parmesan and Seasoned Sour Dough Croutons / **V**

ACCOMPANIMENTS

Please choose two (you may choose more options at and additional cost):

Roasted Broccoli with Lemon and Garlic / **V G V+**

Green Beans with Country Ham and New Red Potatoes / **G**

Roasted Asparagus with Sesame, Soy Vinaigrette / **V G V+**

Baked Sweet Potatoes with Butter and Brown Sugar / **V G**

Roasted Marble Potatoes finished with Herbed Yogurt / **V G**

Sautee of Mushrooms and French Beans / **V G V+**

Basmati Rice / **V G V+**

Bread Service / **V**

ENTRÉES

Please choose two -- the highest price is your cost per person:

B&B Fried Chicken Buttermilk Brined and Seasoned
$40.00/PER PERSON

Pan Seared Salmon garnished with Roasted Grape Agrodolce with Szechuan Blistered Green Beans / **G**
$46.00/PER PERSON

Filet of Beef finished with Shallots and Black Pepper Cream (additional toppings available)
$58.00/PER PERSON

Roasted Loin of Pork finished with Sorghum Brine and Caramelized Pearl Onion Black Pepper Gravy
$46.00/PER PERSON

Baked Cod garnished with Bok Choy, Roasted Shiitake Mushrooms Finished with Hoisin Sesame Bourbon Glaze and Scallion / **G**
$48.00/PER PERSON

Grilled Lamb Chops seasoned with Baharat Spice Rub Finished with Sweet Chili Mint Sauce and Roasted Vegetable Cous Cous
$62.00/PER PERSON

Pan Seared Shrimp and Scallops on Tomato Grits finished with Corn Cream and Roasted Shallots
$54.00/PER PERSON

Vegetable Polenta or Grits with Roasted Vegetables finished with a Spicy Honey Vinaigrette and melted greens / **V**
$38.00/PER PERSON

DESSERT

Please choose one:

Bread Pudding with Bourbon Caramel with Whipped Crème / **V**

Cobbler of Strawberry and Blueberry with Whipped Crème / **V**

Brown Butter Cake with Bourbon Hard Sauce and Berries / **V**

Chocolate Mousse Cake / **V**

Derby Pie with Bourbon Whipped Crème / **V**

V - VEGETARIAN G - GLUTEN-FREE V+ - VEGAN

THREE COURSE DUAL PLATED *Menu*

Please choose one salad, two entrées, two sides and one dessert. All guests receive the same salad, sides and dessert. Guests will choose their entrée once seated for the event. Price for the three courses listed under the Entrées.

DUAL PLATE ENTREES

Please select TWO entrées for all guests to be served on the same plate from the option groups below. The cost of the entrée is the cost listed with the group.

You can mix and match group with Group B being the cost of the entrée.

GROUP A - $48

4OZ PAN SEARED SALMON GF
Sweet and Sour Glaze / Chive Aioli

VEGETABLE POLENTA V
Roasted Vegetables / Greens / Spicy Honey Vinaigrette

5OZ CHICKEN PICCATA
Butter / Lemon Juice / Capers

4OZ GRILLED PORK TENDERLOIN GF
White Marble Farm / Sorghum Brine / Pan Gravy

GROUP B - $72

4OZ BEEF FILET
Beef Filet / Black Pepper / Shallots / Compound Butter / GF

4OZ SEA BASS
Bok Choy / Roasted Shiitake Mushrooms / Hoisin Sesame Bourbon Glaze / Scallions / GF

SALADS

Please select one:

CAESAR GF
Shaved Parmigiano-Reggiano Cheese / Garlic Focaccia Crumble / Classic Caesar Dressing / **GF**

B&B HOUSE SALAD
Field Greens / Heirloom Tomato / English Cucumber / House Made Italian Dressing / **GF** / **V**

SIDES

Please select two:

MASHED POTATOES
GF / **V**

FRENCH BEANS
Brown Butter / **GF** / **V**

KENTUCKY FLAT BEANS
Scorched Flat Beans / Country Ham / Potato / **GF** / **V**

ROASTED ASPARAGUS
Brown Butter / **GF** / **V**

ROASTED MARBLE POTATOES
Herbed Yogurt / **GF** / **V**

DESSERTS

Please select one:

BREAD PUDDING
Bourbon Caramel / Whipped Cream / **V**

DERBY PIE
Whipped Cream / **V**

COBBLER
Strawberry / Blueberry / Whipped Cream / **V**

BROWN BUTTER CAKE WITH BOURBON HARD SAUCE
Berries / **V**

CHOCOLATE MOUSSE CAKE
Whipped Cream / Berries / **V**

CHEESECAKE
ONE CHOICE OF ONE: Bourbon Caramel, Berries and Whipped Cream, Bourbon Soaked Cherry Conserve or Bourbon Chocolate Sauce with Whipped Cream

V - VEGETARIAN G - GLUTEN-FREE V+ - VEGAN

BAR
Packages

PREMIUM PACKAGE
$16 PER PERSON PER HOUR

Bardstown Bourbon Company Fusion
Vodka
Gin
Tequila
Rum

Budweiser
Michelob Ultra

Chardonnay
Pinot Noir
Moscato

Barrel-aged Old Fashioned Cocktail

PREMIUM PACKAGE
$25 PER PERSON PER HOUR

Bardstown Bourbon Company Fusion
Dixie Vodka
Cimmaron Blanco Tequila
Plantation 3-Star Rum
Broker's Gin

Crooked Stave "Von Pilsner"
Highwire "Bed of Nails" Brown Ale
Michelob Ultra

J Lohr Chardonnay
Steele "Shooting Star" Pinot Noir
Luccio Moscato d'Asti

Barrel-aged Old Fashioned Cocktail

We also offer Cash Bar and Consumption Bar, as well as the ability to tailor a custom bar package with our craft cocktails and one-of-a-kind vintage library selections.