



**SHAKER
VILLAGE**
— of Pleasant Hill —

CATERING MENU

Info
Breakfast
Soups & Salads
Lunch
Appetizers
Dinner
Other Dinner Options
Dessert

CATERING AT SHAKER VILLAGE

Shaker Village is on a mission to inspire generations of guests through discovery by sharing the legacies of the Kentucky Shakers. A perfectly crafted dining experience is at the heart of the perfect gathering. Whether it's an elegant Derby party, corporate reception or classic Kentucky wedding, The Trustees' Table's experienced culinary team will prepare a menu that fits your venue and your vision.

- Catering for on-site only.
- Made available at The Trustees' Table.
- Tax exempt applies only to (groups/ establishments) that are tax exempt in the state of Kentucky.
- Per on-site liquor license, Shaker Village must be the sole provider of any/all alcohol.
- Dietary restriction/vegetarian options available upon request.
- A service charge of 25% and tax of 6% will be added to your bill.
- Custom menus available upon request.



BREAKFAST

Accompanied by orange juice, coffee and water

Continental \$18

Assorted Breakfast Breads, Pumpkin Muffins, Whole Fruit, Butter & Fruit Preserves

Add yogurt for \$3.50 per person

Add fresh cut fruit \$5 per person

On the Go \$23

Assorted yogurt, Whole fruit

Choose one:

Country Ham & Cheddar Biscuit

Bacon & Cheddar Biscuit

Sausage & Cheddar Biscuit

Add egg \$2 per person



SOUPS

\$8 per person

Tomato Celery (V)

Carrot & Fennel Soup (GF)

Sweet Potato Soup & Lime Crema (GF)

Seasonal soups available upon request.



SALADS

\$10 per person

Iceberg Wedge

Baby Iceberg, Marinated Tomatoes, Applewood Bacon,
Buttermilk Bleu Cheese Dressing, Balsamic Reduction

Add \$2 per person

Simple Salad

Mixed Lettuces, Cucumber, Tomato, Maple-Sherry
Vinaigrette

Caesar Salad

Chopped Romaine, Shaved Parmesan, Caesar Dressing,
Herbed Croutons, Fresh Cracked Pepper

Harvest Salad

Mixed Lettuces, Toasted Pecans, Gala Apples, Smoked
Cheddar, Maple Balsamic Dressing

Vegetarian and gluten-free options available upon request.



SOUP & SALAD

\$18 per person

Please pick one soup and one salad option.

PASSED HORS D'OEUVRES



Choose 3 for \$10 per person per hour:

Parmesan Grit Cake (GF, V)
Tomato Bacon Jam

Mini Crab Cake
Smoked Poblano Remoulade
Add \$2 per person

Goat Cheese Phyllo Tartlet (V)
Whipped Goat Cheese, Toasted Almond, Mission Fig,
Shaker Village Honey

Southern Pickled Shrimp (GF)
Preserved Lemon Remoulade, Pickled Peppers
Add \$ 2 per person

Pickle Brined Chicken and Waffles
Pickle Brined Chicken Breast, Belgian Waffle,
Hot Honey
Add \$2 per person

Country Ham Crostini
House Ricotta, Bluegrass Country Ham, Apricot
Honey, Toasted Crostini

Sweet Cornbread
Blueberry Bacon Jam

LUNCH

Southern Fried Chicken \$22

Fried bone-in Chicken Breast, Garlic Infused Mashed Potatoes,
Country-Style Green Beans

Smoked Pork Butt \$24

House Barbecue Sauce, Potato Salad, Shaker Village Coleslaw

Classic Chicken Pot Pie \$24

Topped with Puff Pastry; Mixed Lettuces, Tomato, Cucumber, Red
Wine Vinaigrette

Vegetable Pot Pie \$22

Topped with Puff Pastry; Mixed Lettuces, Tomato, Cucumber, Red
Wine Vinaigrette

Roasted Pork Loin \$22 (GF)

Roasted Pork Loin, Garlic Infused Mashed Potatoes, Sautéed Green
Beans, Pan Gravy

Red Wine Braised Beef Short Rib | Market Price

Parmesan Polenta, Sautéed Broccolini,
Red Wine Pearl Onion Demi-Glace

Shaker Village Box Lunch \$18

Whole Wheat Bread, Lettuce, Potato Chips, Cookie, Bottled Water

Select up to 3 entrées

Ham & Swiss

Roasted Turkey & Mild Cheddar

Smoked Poblano Pimento Cheese

Chicken Salad

Tuna Salad

Market Boxed Lunch \$22

Hoagie, Chef's Composed Salad,
Fresh Cut Fruit, Brownie, Bottled Water

Select up to 3 entrées

Roast Turkey, Smoked Provolone, Tomato Preserves, Lettuce

Country Ham, Mild Cheddar, Apple Butter, Lettuce

Roast Beef, Creamy Horseradish, Shaved Red Onion,

Assorted Grilled Vegetables, Hummus, Baby Spinach

Boxed Salad \$20

Mixed Lettuces, Slow Roasted Chicken, Toasted Sunflower Seeds,
Dried Cranberries, Parmesan Cheese, Ranch, Red Wine Vinaigrette,
Shaker Village Yeast Rolls, Shaker Village Bakery Brownies

Drinks

Water is offered with the rental of all meeting spaces.
AM/PM beverage breaks include multiple drink options.
See pricing on Beverage Breaks page.



COCKTAIL PARTY FARE

Small Serves 40 | Medium Serves 55 | Large Serves 70

Artisan Cheeseboard

Imported and Local Cheese, Grapes, Berries, Dried Fruit, Local Marmalades, Nuts, Crackers, Baguette

Small \$185 | Medium \$215 | Large \$250

Standard Cheese Board

Domestic Cheese, Grapes, Berries, Crackers

Small \$95 | Medium \$110 | Large \$125

Kentucky Charcuterie

Country Ham, Local Summer Sausage, Blueberry Bacon Jam, Pimento Cheese, Pickled Peppers, Toasted Baguette

Small \$175 | Medium \$205 | Large \$240

Roasted Vegetable Board

Broccolini, Carrots, Mushrooms, Asparagus, Radish, Balsamic Reduction

Small \$85 | Medium \$105 | Large \$125

Antipasto Board

Assorted Cured Meats, Marinated Olives, Fresh Mozzarella, Smoked Provolone, Pepperoncini,
Marinated Artichokes, Peppadews

Small \$195 | Medium \$225 | Large \$275

Country Ham Cheddar Chive Biscuits

\$2.50 each | Minimum of 2 dozen

Pimento Cheese Biscuits

\$3 each | Minimum of 2 dozen

Country Ham Salad Biscuits

\$3 each | Minimum of 2 dozen



PLATED DINNER

Plated dinners will be an additional \$1.50 per person for all venues other than West Family Cellar, West Lot Dwelling or Trustees'



*Accompanied by Shaker Village Bakery Breads, Sweet Cream Butter,
Water, Iced Tea & Coffee*

Cider Braised Pork Osso Bucco \$36 (GF)

Sweet Potato Hash, Baby Spinach, Sautéed Apples

Smoked Pork Butt \$28

House Barbeque Sauce, Smoked Gouda, Macaroni and Cheese,
Country Style Green Beans

Seared Verlasso Salmon \$35 (GF)

Tomato and Garlic Sautéed Green Beans, Warm Wild Rice Salad,
White Wine Tarragon Cream

Southern Fried Chicken \$29

Fried Bone in Breast and Leg, Garlic Infused Mashed Potatoes,
Chef's Garden Vegetable

Red Wine Braised Beef Short Rib | Market Price (GF)

Parmesan Cheese Polenta, Sautéed Broccolini,
Red Wine Pearl Onion Demi-Glace

Grilled Pork Rack Chop \$29 (GF)

Seasonal Succotash, Herbed Compound Butter

Grilled Filet (8oz.) | Market Price

Herbed Fingerling Potatoes, Seasonal Vegetable, and
Bouillon Demi-Glace.

Chef's Choice Vegetarian Option \$24

DUAL PLATED DINNER

Red Wine Braised Beef Short Rib & Grilled Chicken Breast | Market Price (GF)

Red Wine Pearl Onion Demi-Glace, Garlic Infused Mashed Potatoes, Chef's Garden Vegetable

Verlasso Salmon & Grilled Chicken Breast \$43 (GF)

Sautéed Broccolini, Butternut Squash Hash & Stone
Ground Mustard Cream

BUFFET DINNER

\$28 Per Person

Select 2 entrées:

Airline Chicken Breast with Roasted Tomato Jam (GF)
Pan Seared Verlasso Salmon with Orange Bourbon Glaze
Pork Loin with Apple Chutney (GF)
Bone in Fried Chicken | Fried Breast and Leg
Braised Short Rib with Pearl Onion Demi-Glace | Market Price (GF)

Select 2 sides:

Simple Salad
Garlic Infused Mashed Potatoes (GF)
Chef's Garden Vegetable (GF)
Parmesan Polenta (GF)
Country Style Green beans
Corn Pudding (GF)
Parsley New Potatoes (GF)
Seasonal Succotash | \$2 Per Person (GF)
Butternut Squash Hash | \$2 Per Person (GF)

DESSERT

Seasonal Fruit Cobbler \$8

Buffet Only

Chocolate Buttermilk Sheet Cake

\$125 per cake

Serves 20-24

All other desserts priced per person

Shaker Lemon Pie \$10

Fresh Whipped Cream & Candied Lemon Peel

Chocolate Chess Pie \$10

Sweet Cream

Brioche Bread Pudding \$10

Bourbon Salted Caramel

Buttermilk Pie \$10

Whipped Unsweetened Cream

White Chocolate Panna Cotta \$12 (GF)

Seasonal Fruit Coulis



BEVERAGE BREAKS

Morning Beverage Break

Coffee, Tea, Water, Lemonade, Soda

Pick 3 for \$8.00 Per person (4 Hour increments)

Include all selections for \$12.00

Afternoon Beverage Break

Coffee, Tea, Water, Lemonade, Soda

Pick 3 for \$8.00 Per person (4 Hour increments)

Include all selections for \$12.00

ASSORTED SNACKS

Add assorted snacks for 5.00 per person

Pick 3

Fresh Whole Fruit, Granola Bars, Chips, Cookies or Brownies.



BAR PACKAGES

*** PLEASE NOTE THAT ALCOHOL SERVICE IS NOT AVAILABLE ON SUNDAYS UNTIL 1PM EASTERN TIME**

*** ++ DENOTES 25% SERVICE CHARGE AND 6% SALES TAX

KENTUCKY PROUD PACKAGE

2HR - \$37 ++

3HR - \$40 ++

4HR - \$44 ++

BOURBON

Woodford Reserve Bourbon, Woodford Rye Bourbon, Makers Mark Bourbon, Four Roses Bourbon, Elijah Craig, Monks Road Bourbon

GIN

Monks Road Barrel Finished Gin, Castle & Key Gin

VODKA

Castle & Key Vodka, Blue Heron Vodka

BEER

Country Boy Cougar Bait, Kentucky Irish Red Ale, West 6th IPA, Kentucky Bourbon Barrel Ale



HOSTED STANDARD BAR

2HR - \$26 ++

3HR - \$30++

4HR - \$34++

BEER

Michelob Ultra, Stella, Kentucky Irish Red Ale, West 6th

WINE

White: Imagery Sauvignon Blanc, Bonterra Chardonnay

Sparkling: Pares Balta Brut Cava

Red: McManis Pinot Noir, Imagery Cabernet

Rose: SPARKLE Rose Prosecco

LIQUOR

Tito's Vodka, Makers Mark Bourbon, Tanqueray Gin, Dewar's Scotch, Jose Cuervo, Bacardi Rum



PREMIUM HOSTED BAR

2HR - \$30 ++
3HR - \$34++
4HR - \$36++

BEER

Michelob Ultra, Blue Moon, Stella, Kentucky Irish Red Ale, Kentucky Bourbon Barrel Ale, West 6th, Corona

WINE

White:Williamette Valley Big Fire Pinot Grigio, Bonterra Chardonnay, Imagery Sauvignon Blanc, Carl Graff Reisling

Sparkling: Pares Balta Brut Cava

Red: Imagery Cabernet, McManis Pinot Noir, Bogle Merlot, Alamos Malbec

Rose: SPARKLE Rose Prosecco

LIQUOR

Grey Goose Vodka, Woodford Reserve Bourbon, Castle & Key Gin, Johnny Walker Black, Patron Silver, Kraken Rum



HOSTED STANDARD BEER & WINE

2HR - \$27 ++
3HR - \$31++
4HR - -\$35++

BEER

Michelob Ultra, Blue Moon, Stella, Kentucky Irish Red Ale, Kentucky Bourbon Barrel Ale, West 6th, Country Boy Cougar Bait

WINE

White Wine: Williamette Valley Big Fire Pinot Grigio, Bonterra Chardonnay, Imagery Sauvignon Blanc, Pfluger Biodynamite Reisling

Sparkling: Pares Balta Brut Cava

Red Wine: Imagery Cabernet, McManis Pinot Noir, Bogle Merlot, Alamos Malbec, Coppola Claret

Rose: SPARKLE Rose Prosecco

===== CASH STANDARD FULL BAR =====

Beer \$8
Wine \$10
Mixed \$12
Non-Alcoholic \$4

BEER
Michelob Ultra, Blue Moon, Stella, Kentucky Irish Red Ale, Kentucky Bourbon Barrel Ale, West 6th , Corona

WINE
White Wine: Williamette Valley Big Fire Pinot Grigio, Bonterra Chardonnay, Imagery Sauvignon Blanc, Pfluger Biodynamite Reisling
Sparkling: Pares Balta Brut Cava
Red Wine: Imagery Cabernet, McManis Pinot Noir, Bogle Merlot, Alamos Malbec
Rose: SPARKLE Rose Prosecco

LIQUOR
Grey Goose Vodka, Woodford Reserve Bourbon, Hendricks Gin, Johnny Walker Black, Patron Silver, Kraken Rum

===== MIMOSA BAR =====

2HR - \$ 18pp ++
3HR - \$22pp ++
4HR - \$26pp ++

House Champagne or Sparkling Prosecco Rose, Orange Juice, Cranberry Juice, Grapefruit Juice, Tropical Juice, Assorted Fruit for garnish

===== BLOODY MARY BAR =====

2HR - \$18pp ++
3HR - \$22pp ++
4HR - \$26pp ++

House Vodka, Zing Zang Bloody Mary Mix, Celery, Cherry Tomatoes, Olives, Sweet Peppers, Rimming Salt

===== SHAKER WAKE-UP BAR =====

2HR - \$32 ++
3HR - \$34 ++
4HR - \$36 ++

Mimosas, Bloody Mary’s, Spiked Coffee, Spiked Hot Chocolate



FEES & OPTIONS

- A 25% service charge and 6% Kentucky sales tax will be added to all pricing. Bartenders are taxed but no service charge will be applied.
- Menu prices are based on a minimum of 25 guests. If group is less than 25, a \$3++ per person fee will be added to the prices listed in this packet.
- Speak with someone from our event sales team about a customized menu.
- Interested in having a stationed event? Contact the event sales team for options.
- Gluten-free options available

BARTENDER FEES & POLICIES

A taxable bartender fee of \$50 per hour per bartender will be assessed for all bars.

- One Bartender for 49 guests \$50
- Two Bartenders for 50-99 guests \$100
- Three Bartenders for 100-149 guests \$150
- Four Bartenders for 150+ guests \$200

Don't see what you're looking for? Contact our team to learn about customized menus and options.



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