



**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

## 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:** Mirabello 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 Couger Bait

## WINE

**White Wine:** Mirabello 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:** Mirabello 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, Kracken 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



# 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



**SHAKER**  
**VILLAGE**  
*— of Pleasant Hill —*

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