



**SHAKER
VILLAGE**

— of Pleasant Hill —

CATERING MENU

Breakfast
Soups & Salads
Hors D'oeuvres
Charcuterie Boards
Cocktail Party Faire
Lunch
Dinner
Other Dinner Options
Dessert
Bar Options



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.
- 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 \$16

Buttermilk Biscuits, Pumpkin Muffins, Whole Fruit, Yogurt, Butter & Preserves
Includes one biscuit & two pumpkin muffins per person.

Additional biscuits may be ordered for \$3 per biscuit

Additional pumpkin muffins can be ordered for \$1 per muffin

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 \$4 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
Pickle Brined Chicken Breast, Dill Pickle,
Hot Honey
Add \$2 per person

Crawfish Fritter
Creole Spiced Fritter, Old Bay Aioli
Add \$2 per person

Egg Salad
Whipped Egg Salad, Puff Pastry, Fresh Dill

Sweet Potato Biscuit
Orange-Calabrian Chile Marmalade

Candied Bacon Tartlet
Blueberry Bacon Jam, Whipped Mascarpone,
Phyllo Tartlet

Vegetable Shooter
Fresh Crudit , Avocado Buttermilk Dressing

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

Sweet Cornbread
Blueberry Bacon Jam

CHARCUTERIE BOARDS

Small Serves 40 | Medium Serves 60 | Large Serves 80

Artisan Cheeseboard

Imported and Local Cheese, Grapes, Berries, Dried Fruit, Local Marmalades, Nuts, Crackers, Baguette
Small \$200 | Medium \$300 | Large \$400

Standard Cheese Board

Domestic Cheese, Grapes, Berries, Crackers
Small \$125 | Medium \$190 | Large \$250

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 \$95 | Medium \$145 | Large \$190

Antipasto Board

Assorted Cured Meats, Marinated Olives, Fresh Mozzarella, Smoked Provolone, Pepperoncini, Marinated Artichokes, Peppadews
Small \$250 | Medium \$375 | Large \$500



COCKTAIL PARTY FARE



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

Shrimp Cocktail

Poached Argentinean Shrimp, Lemon, Fresh Horseradish,
Cocktail Sauce, Remoulade

Small \$199 | Medium \$299 | Large \$399

Pricing includes 2 shrimp per person

Additional shrimp may be purchased for \$2 per shrimp

Fresh Fruit Tray

Pineapple, Grapes, Assorted Berries and Melons

Small \$105 | Medium \$155 | Large \$200

Tea Sandwiches

Small Serves 40 | Medium Serves 60 | Large Serves 80

Choose Two

Smoked Poblano Pimento Cheese

Egg Salad

Chicken Salad

Country Ham Salad

Benedictine

Small \$160 | Medium \$240 | Large \$320

Pricing includes 2 sandwiches per person

Additional sandwiches may be purchased for \$2 per sandwich



Warm Displayed Appetizers

Small Serves 20-25 | Large Serves 40-50

Served with Flatbread Crackers and Crostini

Warm Collard and Artichoke Dip

Small \$90 | Large \$180

Baked Pimento Dip

Small \$85 | Large \$170

LUNCH

ENTRÉES

Select one entrée for your entire group

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

Roasted Pork Loin \$22 (GF)

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

Braised Pot Roast \$24

Braised Pot Roast, Marsala Demi-Glace, Garlic Infused
Mashed Potatoes, County Style Green Beans

BOX LUNCHES

Shaker Village Box Lunch \$18

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

Select up to 3

Ham & Swiss

Roasted Turkey & Mild Cheddar

Smoked Poblano Pimento Cheese

Chicken Salad

Tuna Salad

Market Boxed Lunch \$22

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

Select up to 3

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.



PLATED DINNER

Plated dinners will be an additional \$2 per person for all venues other than West Family Cellar, West Lot Dwelling or Trustees'



Choose one option for your group.

*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

Braised Pot Roast \$26

Braised Pot Roast, Marsala Demi-Glace,
Garlic Infused Mashed Potatoes, County Style Green Beans

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
Boubon 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-Glaze | 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
Choose one option for your group.

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

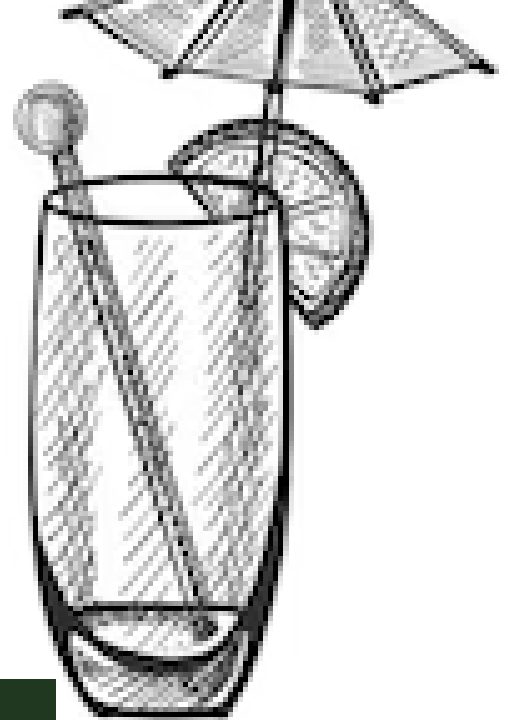
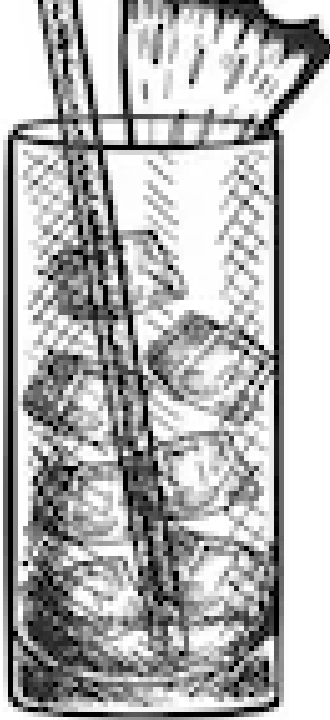

ASSORTED SNACKS

Add assorted snacks for 5.00 per person

Pick 3


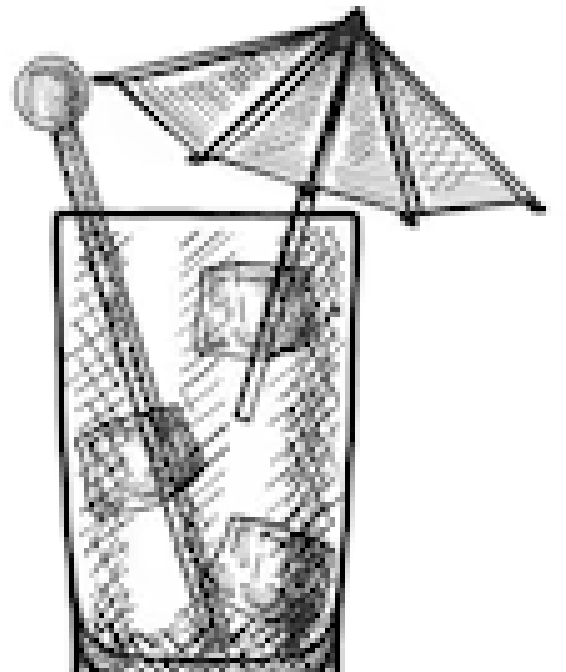
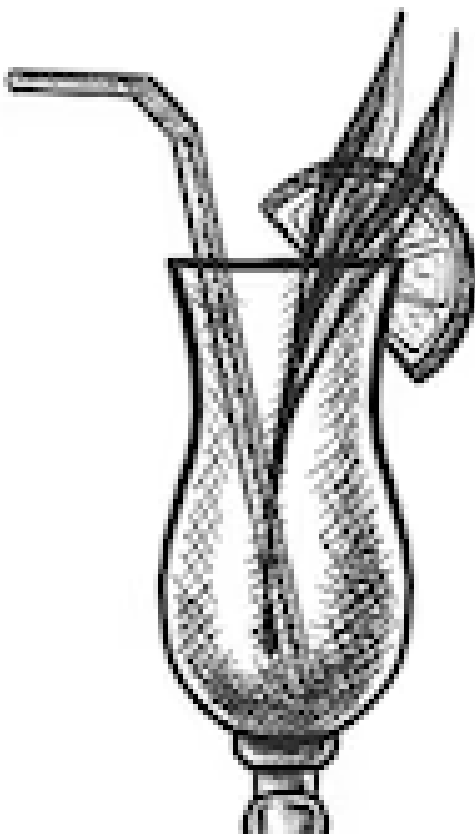
Fresh Whole Fruit, Granola Bars, Chips, Cookies or Brownies.



**SHAKER
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**Bar
Menus**

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 - choose two

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

WINE - choose two

White: Imagery Sauvignon Blanc, Bonterra Chardonnay

Sparkling: Mionetto Prosecco

Red: McManis Pinot Noir, Imagery Cabernet

Rose: Beringer Red Moscato

LIQUOR

Tito's Vodka, Makers Mark Bourbon, Tanqueray Gin, Bacardi Rum



HOSTED PREMIUM BAR

2HR - \$30 ++

3HR - \$34 ++

4HR - \$36 ++

BEER - choose four

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

WINE - choose four

White: Chloe Pinot Grigio, Bonterra Chardonnay, Imagery Sauvignon Blanc, Kate Arnold Riesling

Sparkling: Mionetto Prosecco

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

Rose: Berenger Red Moscato

LIQUOR

Grey Goose Vodka, Woodford Reserve Bourbon, Hendricks Gin, Johnny Walker Black, Kraken Rum, Bacardi Rum



HOSTED STANDARD BEER & WINE

2HR - \$22 ++

3HR - \$25 ++

4HR - \$28 ++

BEER

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

WINE

White Wine: Bonterra Chardonnay, Imagery Sauvignon Blanc

Sparkling: Mionetto Prosecco

Red Wine: Imagery Cabernet, McManis Pinot Noir

Rose: Beringer Red Moscato



HOSTED PREMIUM BEER & WINE

2HR - \$25 ++

3HR - \$29 ++

4HR - \$33 ++

BEER

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

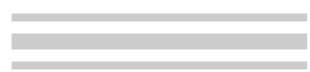
WINE

White: Chloe Pinot Grigio, Bonterra Chardonnay, Imagery Sauvignon Blanc, Kate Arnold Riesling

Sparkling: Mionetto Prosecco

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

Rose: Beringer Red Moscato



CASH STANDARD FULL BAR



Beer \$6
Wine \$9
Mixed \$10
Non-Alcoholic \$3

BEER- *choose two*

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

WINE- *choose two*

White Wine: Chloe Pinot Grigio, Bonterra Chardonnay,
Imagery Sauvignon Blanc, Kate Arnold Riesling

Sparkling: Mionetto Prosecco

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

Rose: Beringer Red Moscatto

LIQUOR

Tito's Vodka, Makers Mark Bourbon, Tanqueray Gin, Bacardi Rum



CASH PREMIUM FULL BAR



Beer \$8
Wine \$10
Mixed \$12
Non-Alcoholic \$3

BEER- *choose four*

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

WINE- *choose four*

White Wine: Chloe Pinot Grigio, Bonterra Chardonnay,
Imagery Sauvignon Blanc, Kate Arnold Riesling

Sparkling: Mionetto Prosecco

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

Rose: Beringer Red Moscatto

LIQUOR

Grey Goose Vodka, Woodford Reserve Bourbon, Hendricks Gin,
Johnny Walker Black, Bacardi Rum, 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
- \$2 per person for china in locations other than West Lot Dwelling, West Family Cellar or The Trustees' Table

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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