



**SHAKER
VILLAGE**
— of Pleasant Hill —

CATERING MENU

Breakfast

Soups & Salads

Hors D'oeuvres

Charcuterie Boards

Cocktail Party Faire

Lunch

Dinner

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 seamlessly 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.

- Tax exemptions only apply to groups/establishments that are tax exempt in the state of Kentucky.
- Per our onsite liquor license, Shaker Village must be the sole provider of any/all alcohol.
- Dietary restriction/vegetarian options available upon request.
- Custom menus available upon request.

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 a group is less than 25, a \$3++ per person fee will be added to the prices listed in this packet.
- A \$2 per person fee for china in locations other than West Lot Dwelling, West Family Cellar or The Trustees' Table.

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.

On the Go | \$23

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 three 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 Crudité, 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 two dozen

Pimento Cheese Biscuits

\$3 each | Minimum of two dozen

Country Ham Salad Biscuits

\$3 each | Minimum of two dozen

Shrimp Cocktail

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

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

Pricing includes two 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 two 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, Country Style Green Beans

BOX LUNCHESES

May be arranged for display

Shaker Village Box Lunch | \$18

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

Select up to three sandwich options for your group:

Ham & Swiss

Roasted Turkey & Mild Cheddar

Smoked Poblano Pimento Cheese

Chicken Salad

Tuna Salad

Market Boxed Lunch | \$22

Ciabatta Roll, Chef's Select Side, Fresh Cut Fruit, Brownie, Bottled Water

Select up to three sandwich options for your group:

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, Sherry 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 The Trustees' Table.

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, Bourbon 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

\$34 Per Person

Select Two 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 | Breast and Leg

Braised Short Rib with Pearl Onion Demi-Glace | Market Price (GF)

Select Two 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

Choose One Option for Your Group:

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 or Afternoon Beverage Break

Pick Three Per Person | \$8

Include All Selections | \$12

Available in four-hour increments.

Coffee, Hot or Iced Tea, Water, Lemonade, Pepsi Products

SNACK BREAKS

Morning or Afternoon Snack Break

Pick Three Per Person | \$8

Include All Selections | \$10

Fresh Whole Fruit, Granola Bars, Trail Mix,
Crackers, Potato Chips, Cookies or Brownies



**SHAKER
VILLAGE**
— of Pleasant Hill —

Bar Menus





BAR PACKAGES

Please note that alcohol service is not available on Sundays until 1:00 p.m. ET.

++ denotes 25% service charge and 6% Sales tax | Substitutions allowed with an up charge

STANDARD BAR

Two Hour | \$26 ++

Three Hour | \$30 ++

Four Hour | \$34 ++

BEER - *choose two*

Michelob Ultra, Stella Artois, Country Boy IPA

WINE - *choose two*

White Wine: Chardonnay, Riesling, Sauvignon Blanc, Pinot Grigio

Sparkling: Mionetto Prosecco

Red Wine: Malbec, Pinot Noir, Merlot, Cabernet Sauvignon

LIQUOR

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

PREMIUM BAR

Two Hour | \$30 ++

Three Hour | \$34 ++

Four Hour | \$36 ++

BEER - *choose four*

Michelob Ultra, Blue Moon, Stella Artois, Kentucky Bourbon Barrel Ale, Country Boy IPA

WINE - *choose four*

White Wine: Chardonnay, Riesling, Sauvignon Blanc, Pinot Grigio

Sparkling: Mionetto Prosecco

Red Wine: Malbec, Pinot Noir, Merlot, Cabernet Sauvignon

LIQUOR

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

BEER & WINE

Two Hour | \$23 ++

Three Hour | \$26 ++

Four Hour | \$30 ++

BEER - choose two

Michelob Ultra, Stella Artois, Country Boy IPA

WINE - choose two

White Wine: Chardonnay, Riesling, Sauvignon Blanc, Pinot Grigio

Sparkling: Mionetto Prosecco

Red Wine: Malbec, Pinot Noir, Merlot, Cabernet Sauvignon

CASH BAR

Beer \$4/\$6

Wine \$9

Mixed \$10

Non-Alcoholic \$3

BEER- choose three

Michelob Ultra, Blue Moon, Stella Artois, Country Boy IPA

WINE- choose three

White Wine: Chardonnay, Riesling, Sauvignon Blanc, Pinot Grigio

Sparkling: Mionetto Prosecco

Red Wine: Malbec, Pinot Noir, Merlot, Cabernet Sauvignon

LIQUOR

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

MIMOSA BAR

Two Hour | \$18pp ++

Three Hour | \$22pp ++

Four Hour | \$26pp ++

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

BARTENDER FEES & POLICIES

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

One Bartender | 50 Guests | \$50

Two Bartenders | 51-100 Guests | \$100

Three Bartenders | 101-150 Guests | \$150

Four Bartenders | 151+ Guests | \$200

Contact our team to learn about customized menus and additional options.

Event Sales | eventsales@shakervillageky.org | 859.734.5411



BLOODY MARY BAR

Two Hour | \$18pp ++

Three Hour | \$22pp ++

Four Hour | \$26pp ++

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