



2019 Derby Day Gala Menu*

Saturday May 4, 2019

Passed Hors d'oeuvres

Mobile raw bar; oysters on the half-shell – provided by Oysters XO

Goat Gouda w/Basil Oil in Baby Potato Skins

Dried Cucumbers w/ Benedictine topped w/ Pickled Shrimp

Country Ham on Mini Sweet Potato Biscuit

Crab Cake Bites w/Horseradish Cream

Carving Station

Roasted Beef Tenderloin

Rosemary Sea Salt Rolls

Horseradish Sauce, Whole Grain Mustard and Caramelized Onions

BBQ Station

Creamy Southern Pimento Cheese Grits

w/ Slow Smoked Pulled Pork Glazed w/ Kentucky Bourbon and Peach BBQ Sauce

Soup and Salad Station

Butternut Squash-Mango Soup w/ Pistachio Gremolato

Run for the Roses Gazpacho

Mint Julep Fruit Salad

French Green Bean Salad

Herbed Potato Salad

Assorted Mixed Greens, Fresh Vegetables and Gourmet Toppings

Dips and Finger Food Station

Spinach-Artichoke Hot Dip, Crab Hot Dip, Beer Cheese

Pimento Cheese, Layered Mediterranean Dip, Benedictine

Deviled Egg Variety, Bloody Mary Shrimp Cocktail, Grilled Vegetables

Assorted Cheese torts, Crostini, Pita and Tortilla Chips

Sandwich Station

Hot Browns

Smoked Turkey/ Brie w/ Apple Butter Panini

Open Face Heirloom Tomato Medley

Accompaniments of Micro-greens, Cheese, Bacon, Balsamic Glaze and Lemon Vin

Dessert Station

Chocolate Lounge

Bourbon Balls

Chocolate Caramel and Sea Salt Tort

Derby Pies

Orange Scented Bread Pudding w/Vanilla Crème Auglaize

Lemon Panna Cotta w/ Blackberries and Myer Lemon Marmalade

*Subject to availability of products.