

OAK GROVE

RACING • GAMING • HOTEL

DISPLAYED RECEPTIONS

(items are supplement to our buffet or plated dinner options and serves approximately 50 guests)

Whole Poached Salmon 400

Whole Atlantic salmon, Served with crostini, crackers & Mini Bagels Assortment, Whipped Cream Cheese, Dill, Capers, Red Onions, Lox's, Cucumbers, & Tomatoes

Antipasto Grazing Board 350

Chef Selection of Local Salami's and Local Smoked meats & cheeses
grilled and marinated vegetables, marinated olives, focaccia & Italian breads

Artisan Cheeses 475

chef's selection of local and artisanal cheeses served with crackers, crispy baguettes & mustards

Warm Spinach Dip 225

Baked spinach dip, with parmesan and cream cheese
crispy baguettes, crackers & Bread Boule'

Baked Crab & Artichoke Dip 350

Lump crab meat, artichoke hearts, light sherry cream sauce, parmesan cheese
crispy baguettes & crackers

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Fresh Vegetable Crudité 175

Seasonal vegetables, buttermilk ranch, roasted pepper aioli

Seasonal Fruit Platter 325

Seasonal selection of fresh fruits, yogurt dipping sauces

Grilled Vegetable Platter 325

Seasonal selection of vegetables, Crimini mushrooms, balsamic herb dipping sauce Served with Charred Tomato Crostini & Boursin Cheese Spread

Miniature Dessert Display 280

Please pick 3 Desserts:

Strawberry trifle

Lemon Cheesecake

Key lime Parfaits

Assorted Macaroons

Flourless Chocolate cake with Raspberry Compote

Chocolate hazelnut tartlets

Triple Chocolate cheesecakes

Chocolate mousse with seasonal fruit

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DINNER OFFERING ALTERNATIVES:

(minimum 20 guests)

THE GRAND GALA MENU

A lively alternative to your formal sit down affair. Enjoy mingling with friends while perusing different culinary and cocktail creations throughout the venue.

Hors d'oeuvres Station

Antipasto Display Fresh Seasonal Fruit Display

Build your own Bruschetta Station:

Toasted French Baguette Caprese,
Mushroom Duxelle, and Olive Tapenade Olive Oil,
Balsamic Reduction, Boursin Spread

Miniature Sandwich Bar:

Wagyu Beef and Aged Cheddar Sliders
Applewood Smoked BLT with Baby Iceberg, Roma Tomato, Herb Mayonnaise, Cuban Bread
Marinated Grilled Vegetables with Boursin Spread, Wheat Berry Bread.

Mashed Potatoes & Mac & Cheese Bar:

Roasted Yukon & Red Bliss Potatoes Cavatappi & Elbow Macaroni Classic House Cheese Sauce, Smoked Gouda & Cheddar Mornay

Toppings for Bar: BBQ Pork, Chorizo, Buffalo Chicken, Bacon, Sour Cream, Broccoli, Caramelized Onions, Tomato, Chive, Shredded Cheeses

The Walking Cobb Salad:

Micro Cobb Salad on the Go Chopped Lettuces,
Bleu Cheese Crumbles, Bacon, Tomato, Cucumber, Egg, & Avocado Ranch Dressing

Miniature Desserts Display

(from our Pastry Team)

\$46.00 per person ++

(all prices are subject to a 22% service charge, 6% KY state tax & 3% Oak Grove City tax)

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BUFFET DINNER OFFERINGS

All buffet options include:
Fresh artisan baked dinner rolls with butter.
Lemonade or Sweet Tea.
(Un-Sweet Tea available upon Request)
and Ice Water.

THE ITALIAN BUFFET

Please Pick One Salad Option or One Soup Option:

Salad Selections:

Caesar Salad

Fresh Cut Romaine Lettuce
Parmesan Cheese
Tomatoes | Herb Croutons | Caesar
Dressing

Caprese

Vine Ripened Tomatoes
Fresh Mozzarella | Basil
Extra Virgin Olive Oil
Balsamic Reduction

Soup Selections:

(Soup Selections
will be provided seasonally)

Please Choose Two Entrees:

Chicken Romano

Pan-Fried Battered
Chicken
Egg Cream | Parmesan
Tomato Cream Sauce

Chicken Parmesan

Fried Chicken Breast
Topped | Fresh Basil
Marinara |
Mozzarella Cheese |
Fresh Parsley

Grilled Rolled Stuffed

Marinated Italian Flank

Stuffed Caramelized
Onions | Fresh
Spinach | Fresh
oregano |
Fresh Herbs and
Spices | Lemon | Extra
Virgin Olive Oil

Homemade Eggplant

Rollatini

Thinly sliced
eggplant | breaded
and fried then rolled
around ricotta |
mozzarella | parsley

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Please Choose a Pasta Side:

Or

Asiago & Peas Alfredo

Linguini Pasta | Peas in a Rich Asiago
White Cream Sauce

Spaghetti alla Marinara

Baked pasta in a Traditional Italian
Sauce
Fresh Parmesan | Mozzarella Cheeses

Side Options Please pick Three

- Pesto Roasted Potatoes
- Risotto | Fresh Garlic | Roasted Red Peppers Roasted
 - Broccoli | Lemon | fresh Herbs | Butter
 - Grilled Vegetable Antipasto

Included Desserts:

(Selection of Miniature Italian Pastries)

Double Chocolate Cheesecake

Tiramisu

Cannoli's

Italian Cream Cake

**\$48 per person ++ / \$5 supplement for additional entree all prices are subject to a 22% service charge,
6% KY state tax & 3% Oak Grove City tax**

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RACING • GAMING • HOTEL

BUFFET DINNER OFFERINGS

All buffet options include:
Fresh artisan baked dinner rolls with butter.
Lemonade & Sweet Tea.
(Un-Sweet Tea available upon Request)
and Ice Water.
(Plated Buffets are guaranteed a minimum of 20 Guests)

HAIL TO FORT CAMPBELL

In honor of the ongoing relationship between Oak Grove Racing Gaming & Hotel and Fort Campbell, we are pleased to offer our chef's specialty menu

Salad Bar

Spring Mix, cherry tomatoes, English cucumbers, carrots, red onions, ranch and blue cheese dressings

Please choose 2 entrees:

Herb Roasted Chicken Breast

Marinated in Fresh Herbs
Served with Cream Sauce

Slow-Cooked Roast Beef Carving Station

Seasoned with Fresh Herbs &
Spices
Accompanied with Creamy
Horseradish Sauce and A jus
(\$100.00 additional Carving Fee)

Chicken Caprese

Fresh Tomatoes, Mozzarella,
Parmesan, Fresh Basil &
Sweet Balsamic Reduction

Fried Catfish

with Creole Rémolade

Beef Tenderloin Tips

Burgundy Wine Sauce,
Cipollini
onions and Mushrooms

Smoked Beef Brisket

Slow Smoked Brisket with
Peppered
Bourbon Onions
& BBQ

Sides Offerings:

Please pick 3:

Mashed Potatoes
Mac N Cheese
Green Beans and Roasted
Red Peppers
Roasted Seasonal Vegetables

Dessert offering:

Please pick 2:

Carrot Cake
4 Layer Decadent Chocolate
Cake
Country Apple Pie
Bourbon Pecan Pie

\$46.00 Per Person /\$5 Supplement for additional Entrée (Please note this does not include 22% Gratuity, 6% KY State Tax and 3% Oak Grove Tax)

OAK GROVE

RACING • GAMING • HOTEL

Traditional Kentucky Cook-Out Custom Menu

(\$52.00 Per Person)

All buffet options include:

Lemonade and Sweet Tea.

(Un-Sweet Tea available upon Request)

and Ice Water.

Bread offerings:

House-made Cornbread & Sweet
Whipped Butter

Plated Salad

Kilt (Killed) Salad with Warm Dressing

Buffet Menu:

Chef Carved "Smoked" Whole Hog
*With Homemade BBQ Sauces
& Accoutrements
(\$100.00 Chef Fee)*

BBQ Mutton (Lamb) with Fried Cabbage *(Owensboro)*

Traditional Kentucky Burgoo *(Owensboro)*

Included Sides:

Baked Cheese & Macaroni

Fried Corn Succotash

(with Butterbeans, Fried Corn, Heirloom Tomatoes & Berkshire Bacon)

Garlic Cheese Grits

KY Bourbon Glazed Carrots

Included Dessert:

Derby Pie

Apple Stack Cake

OAK GROVE



RACING • GAMING • HOTEL

PLATED DINNER OFFERINGS:

All plated dinner options include your choice of soup or salad, entrée and dessert.

Fresh artisan baked dinner roll with butter

(Plated Buffets are guaranteed a minimum of 20 Guests)

SOUP OR SALAD select one:

Caesar Salad:

Hearts of Romaine Lettuce, Parmesan Reggiano,
Brioche Crouton, and Caesar Dressing

Arugula Salad:

Baby Arugula Leaves with Dried Cranberries,
Spiced Walnuts, Bleu Cheese crumbles and
Balsamic Vinaigrette

Spring Lettuce Mix:

Soft Lettuce, Herbs, Carrot Curls, Cherry
Tomatoes and White Balsamic Vinaigrette

Caprese:

Vine Ripened Tomatoes, Fresh Mozzarella, Basil,
Extra Virgin Olive Oil and Balsamic Vinegar

Blue Cheese Wedge:

Iceberg Lettuce Wedge dressed with Stilton
Blue Cheese Dressing, Applewood Smoked
Bacon, Tomato and Shaved Red Onion

Spinach Salad:

Baby Spinach Leaves, Egg, Goat Cheese Gratin
Cheese, Heirloom Tomatoes and Toasted
Walnut Vinaigrette

Vegan Spinach Salad:

Red and Yellow Roasted Beets, Toasted
Walnuts, Balsamic Vinaigrette

Roasted Tomato Basil Bisque:

Savory Fire Roasted Tomatoes and Heavy
Cream Bisque Topped with Basil Oil and
Croutons

4 Onion Soup:

Topped with a Parmesan Gruyere Crouton

Wild Mushroom Bisque:

Sautéed Wild Mushrooms, Crème Fraiche and
Chives

Chicken & Wild Rice Soup:

Chicken Breast, White Wine, Heavy Cream,
Onion, Carrots and Celery with Brown Rice and
Herb

All prices are subject to a 22% service charge. 6% KY state Tax & 3% Oak Grove City Tax

OAK GROVE

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PLATED DINNER OFFERINGS Entrée Selections:

All plated dinner options include your choice of soup or salad, entrée and dessert.

Fresh artisan baked dinner roll with butter

(Plated Buffets are guaranteed a minimum of 20 Guests)

Entrée Choices

Please Select One

Grilled Pork Chop \$49

Cider Brine Pork chop served with an Apple
Cranberry Chutney

Chicken Romano \$45

Chicken Breast with pan fried egg cream and
Parmesan Cheese

Chicken Florentine \$45

Chicken Breast stuffed with Spinach,
feta cheese and Sun-dried Tomatoes,
Pinot Grigio Cream Sauce

Filet Mignon Au Poivre \$62

6 oz. Filet Mignon with Cognac Peppercorn
Sauce

Grilled Salmon \$50

Mojito Ancho Butter

Filet Mignon and Crab Cake \$80

6 oz. Seared Petit Filet Mignon with cabernet
Wine Reduction
accompanied with a
5 oz. Lump Crabmeat cake with creole
Remoulade

Filet Mignon and Chicken \$69

6 oz. Seared Petit Mignon, Peppercorn Sauce
with Choice of Chicken option

Filet Mignon and Salmon \$75

6 oz. Seared Petit Filet Mignon with Peppercorn
Sauce, Grilled Salmon with Mojito Ancho Butter

Filet Mignon and Broiled Lobster Tail \$90

6 oz. Seared Petit Filet Mignon with Cabernet
Wine Reduction
6 oz. Broiled Lobster Tail with Lemon and
Drawn Butter

All prices are subject to a 22% service charge, 6% KY state Tax & 3% Oak Grove City Tax

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RACING • GAMING • HOTEL

PLATED DINNER OFFERINGS Entrée Selections:

All plated dinner options include your choice of soup or salad, entrée and dessert.

Fresh artisan baked dinner roll with butter

(Plated Buffets are guaranteed a minimum of 20 Guests)

Dessert Options

Select One- Additional Choices \$2

Decadent Chocolate Cake

Decadent Chocolate Cake, Chocolate Ganache and Vanilla Bean Whipped Cream

Key Lime Pie

Graham Cracker Crust, Vanilla Bean Whipped Cream and Toasted Coconut

Brown Butter Cake

Butter Cake, Chantilly Cream, and Fresh Strawberries

Peanut Butter Cake

Dark Chocolate Brownie Cake with Peanut Butter Mousse and Pretzel Pearls Topped with Ganache

Flourless Chocolate Cake

Decadent Chocolate Cake Served with Brandy Crème Anglaise

Vegan Gluten Free Cheesecake

Served with Fresh Berries and Fruit Sauce

Salted Caramel Cheesecake

N.Y Style Cheesecake

All prices are subject to a 22% service charge, 6% KY state Tax & 3% Oak Grove City Tax



Cake Pricing Sheet

Cake Size	Square Price	Round Price
6in	\$35	\$35
8in	\$50	\$50
10in	\$70	\$70

Cake Size	
¼ sheet	\$75
½ sheet	\$150
Full sheet	\$275

These prices are for standard vanilla, chocolate, ½ and 1/2, and marble cake with buttercream icing and standard decorations. Additional charges for flavors, fillings, icings, and drawings.

OAK GROVE

WINE & CATERING • 2000 N. KY 100 • OAK GROVE, KY

BEVERAGE MENU OFFERINGS

THE GREEN PACKAGE

OAK GROVE RACING GAMING HOTEL HOUSE WINES

Gallo Winery's Proverb Wines

Chardonnay, Pinot Grigio, Rosé, Merlot, Cabernet
and Twisted Moscato

DOMESTIC & IMPORTED BEER

Budweiser, Bud Light, Michelob Ultra, Miller Lite
Heineken, Corona

SOFT DRINKS

Coca Cola, Diet Coke, Sprite
Bottled Water

1 hour \$20 per guest | 2 hours \$28 | 3 hours \$35 | 4 hours \$41

THE GOLD PACKAGE

OAK GROVE RACING GAMING HOTEL HOUSE WINES

Gallo Winery's Proverb Wines

Chardonnay, Pinot Grigio, Rosé, Merlot, Cabernet
and Twisted Moscato

GOLD PACKAGE LIQUOR

Evan Williams Bourbon, Jack Daniels Whisky, Seagram's Extra Dry Gin, Deep Eddy Vodka,
Juarez Gold Tequila, Bacardi Light Rum

DOMESTIC & IMPORTED BEER

Budweiser, Bud Light, Michelob Ultra, Miller Lite
Heineken, Corona

SOFT DRINKS

Coca Cola, Diet Coke, Sprite
Bottled Water

1 hour \$23 per guest | 2 hours \$31 | 3 hours \$38 | 4 hours \$44

Bartender fee: \$100 per 75 guests

all prices are subject to a 22% service charge, 6% KY state tax & 3% Oak Grove City tax

OAK GROVE

WINE & CULINARY ARTS CENTER

BEVERAGE MENU OFFERINGS

THE RED PACKAGE

RED PACKAGE WINE

Gallo Winery's Proverb Wines
Chardonnay, Pinot Grigio, Rosé, Merlot, Cabernet
Twisted Moscato

Whitehaven Sauvignon Blanc, Benziger Family Cabernet, Michele Chiarlo Moscato D'Asti,
Diara "La Petite Grace" Pinot Noir, Bogle Vineyards "Old Vine" Zinfandel

RED PACKAGE LIQUOR

Buffalo Trace Bourbon, Jack Daniels Whisky, Crown Royal Whisky, Bombay Sapphire Gin,
Tito's Handmade Vodka, Ketel One Vodka, Patron Silver Tequila, Juarez Gold Tequila, Bacardi Light Rum

DOMESTIC & IMPORTED BEER

Budweiser, Bud Light, Michelob Ultra, Miller Lite
Yuengling, Modelo Especial, Heineken, Corona

SOFT DRINKS

Coca Cola, Diet Coke, Sprite
Bottled Water

1 hour \$30 per guest | 2 hours \$38 | 3 hours \$45 | 4 hours \$51

Bartender fee: \$100 per 75 guests

all prices are subject to a 22% service charge, 6% KY state tax & 3% Oak Grove City tax

OAK GROVE

WINE & COUNTRY CLUB

BEVERAGE MENU OFFERINGS

THE BLACK PACKAGE

BLACK PACKAGE WINE

Chalk Hill Chardonnay, Rutherford Ranch Sauvignon Blanc, King Estate Pinot Gris,
14 Hands Winery Rosé, Matanzas Creek Merlot,

Whitehaven Sauvignon Blanc, Joel Gott Cabernet, Michele Chiarlo Moscato D'Asti,
Belle Glas "Clark & Telephone" Pinot Noir, Grgich Hills Estate Zinfandel

BLACK PACKAGE LIQUOR

Buffalo Trace Bourbon, Woodford Reserve Bourbon, Angel's Envy Bourbon,
Jack Daniels Whisky, Crown Royal Whisky, Glenlivet 12 year Scotch, Bombay Sapphire Gin,
Tito's Handmade Vodka, Ketel One Vodka, Patron Silver Tequila, Casamigos Blanco Tequila, Bacardi Light
Rum

DOMESTIC & IMPORTED BEER

Budweiser, Bud Light, Michelob Ultra, Miller Lite,
Yuengling, Modelo Especial, Heineken, Corona

SOFT DRINKS

Coca Cola, Diet Coke, Sprite
Bottled Water

1 hour \$38 per guest | 2 hours \$46 | 3 hours \$53 | 4 hours \$59

Bartender fee: \$100 per 75 guests

all prices are subject to a 22% service charge, 6% KY state tax & 3% Oak Grove City tax

OAK GROVE

WINE & COUNTRY CATERING • 27114 2nd Street • San Diego, CA 92122

BEVERAGE MENU OFFERINGS

SPECIALTY DRINKS

each specialty drink is provided by the gallon and is enough to serve up to 20 drinks

All In Punch Bowl

Bacardi Rum, Jack Daniels Whisky
Fruit Punch, Fresh Fruit

\$100

Mojitos

Choose the classic, mango or strawberry
Fresh mint, simple syrup, lime juice

\$125

Sangria

Choose Red, White or Rose
Fresh fruits & berries, brandy, soda, simple syrup

\$150

Margaritas

Choose the classic, strawberry or raspberry
Tequila, lime juice, triple sec

\$150

Bloody Mary / Maria

Choose Tequila or Tito's Vodka
Spicy bloody mary mix, pickled vegetables,
specialty salts

\$150

Bellini

Choose white peach, strawberry or mango
Roederer Estate Champagne

\$125 per bottle

Sparkling Punch

Alcohol Free punch with fresh fruit, lemonade, club soda
sparkling apple cider, simple syrup

\$75

Mulled Wine

Chardonnay or Merlot, White Rum, Jack Daniels Whisky
sweet spices, fresh oranges, simple syrup

\$175