

The Kentucky Experience



1st Course

KENTUCKY HOT BROWN DIP
WITH BUTTERY CROSTINIS

2nd Course

ICEBERG WEDGE SALAD
CRUMBLLED BACON, BLEU CHEESE,
CROUTONS, ROASTED GARLIC RANCH

3rd Course

LOCAL HERB ROASTED BEEF TENDERLOIN
RED WINE DEMI GLACE
WEISENBERGER MILL SMOKE GOUDA GRITS
MAPLE BACON BRUSSEL SPROUTS

4th Course

DARK CHOCOLATE BREAD PUDDING
WITH WOODFORD RESERVE
BOURBON CARAMEL SAUCE



service@bluehenchefs.com



(954) 802-0085



www.bluehenchefs.com