

# **KINGFISH CATERING MENU**

**NO ROOM CHARGE**  
**China & Silverware INCLUDED**  
**Set-up and Clean-up INCLUDED**  
**Centerpieces INCLUDED**

**Experienced Staff**  
**Scenic Views of the Ohio River**  
**Handicap Accessible**  
**Conveniently Located**  
**Quality Food**  
**Ample Parking**  
**Bar Facilities Available**  
**Dance Floor** (Upper River Rd. location)  
**Outdoor Parties and Picnics Available**

**Groups of up to 220 at our Upper River Rd.  
location and up to 80 at our Jeffersonstown  
Riverfront location**

**Fully customize your menu or choose from  
a variety of our pre-selected menus**

**Packages starting at \$9.99 per person**  
**\$9.99 packages available**  
**Anytime Sunday – Thursday**  
(some restrictions apply)

## **BASIC MEETING/ RECEPTION MENU**

\$9.99 per person  
(50 person minimum)

Add 20% for gratuity and linens plus 6% sales tax.

Price above includes coffee, tea, table linens, china and silverware, centerpieces, setup and cleanup. No Room Charge.

Soft Drinks - add \$1.00 per person

### **Value Reception**

Vegetable Tray  
Cheese Tray  
Chips and Pretzels

**or**

### **Breakfast Meeting**

Coffee  
Donuts  
Muffins

**or**

### **Dessert Only**

Choice of 2 Desserts  
Coffee

**or**

### **Light Lunch**

Choice of Soup, Chowder or Chili  
Pasta Salad

*Some restrictions apply.*

## **BEER, WINE & LIQUOR PACKAGES**

If you wish to have alcoholic beverages as part of your function there are several options to choose from as outlined below:

### **Host Paid Open Bar**

Under this option the host will be charged KingFish's regular bar prices (excluding any nightly specials) at the conclusion of the event. We will provide one bartender at no charge for all bar tabs exceeding \$500. A \$50 fee will be charged for any tabs that are less than \$500 or for extra bartenders requested.

Below is a sampling of regular prices.

Domestic bottle beer \$3

Import bottles \$3.95

House wine \$4.25

Well liquor \$4.25

Call liquor \$4.75

Premium liquor \$5.50

Super premium \$6.25

### **Cash Bar**

Guests pay for their drinks as they go. The host will pay a \$50 fee per bartender. Regular KingFish bar prices (excluding nightly specials) apply.

### **Keg Beer and Bottled Wine** (self serve)

Keg beer and/or bottle wine station for self-service to be paid by the host. With this option the host can expect to be charged as follows, due at the conclusion of the event:

Per Domestic Keg (\$2 per 12 oz. serving) \$330

Per Import Keg (\$2.5 per 12 oz. serving) \$412

Per Bottle of House Wines \$15

Per Bottle of select Wines \$20 (Black Swan Shiraz, Sera Pinot Grigio, Pinot Noir or Twisted River Riesling)

Per Bottle of Champaign \$20

A bartender can be added to this option for a \$50 fee.

*Kegs or bottles opened are to be paid for in full regardless of if they are fully consumed. In addition, due to liquor laws any alcohol not consumed cannot be taken off of the premises at any time.*

The Keg Beer and Bottled Wine option can be used in conjunction with an open bar or a cash bar.

*Gratuity is not included in the above fees.  
Prices subject to change.*

# HORS-D'OEUVRES / WEDDING RECEPTIONS

Add 20% for gratuity and linens plus 6% sales tax  
Price above includes coffee, tea, table linens, china and  
silverware, centerpieces, setup and cleanup. No Room Charge.

## Standard Reception

Ham Sandwiches  
Vegetable Tray  
Turkey Sandwiches  
Cheese Tray  
Chicken Tenders  
Chip and Pretzels  
Choice of Pasta Salad, Potato Salad or Creamy Cole Slaw  
\$12.49

## Upgrade your Standard reception with any of the following offerings:

(Prices are per person)

Shrimp Cocktail \$1.75

BBQ Meatballs \$1

Fried Gulf Shrimp \$1.50

Hot Wings \$1.50

Roast Beef Sandwiches \$1

Seasonal Fruit Tray \$1.75

Crab Seafood Salad \$1

Soft Drinks \$1

## Full Dinner Reception (Buffet style)

Fried Icelandic Cod  
Fresh Grilled Chicken Breast  
Combination Salad  
Creamy Cole Slaw  
Baked Potato  
Green Beans  
Macaroni n' Cheese  
\$13.99

\*See our Full Dinner Buffets Menu for more selections

For Plated Full-Service Dinner receptions add \$1.50

If for any reason you're not satisfied with our pre-selected menus, our banquet team will happily work with you on customizing the menu to fit your specific needs. We understand the importance of this very special occasion and will do everything possible to make it just that – very special.

# FULL DINNER BUFFETS

Add 20% for gratuity and linens plus 6% sales tax.  
Prices below include table linens, china and silverware,  
centerpieces, setup and cleanup.

No Room Charge.

Full dinner menu served with hot hush puppies,  
dinner rolls, coffee and tea

Soft drinks - add \$1.00 per person

## Popular Choice #1

Fried Icelandic Cod  
Chicken Tenders  
Combination Salad  
Creamy Cole Slaw  
Baked Potato  
Green Beans with Ham  
Macaroni n' Cheese  
\$13.99

## Popular Choice #2

Chicken Tenders  
Cajun-Grilled Icelandic Cod  
Combination Salad  
Creamy Cole Slaw  
Rice Pilaf  
Au gratin Potatoes  
Green Beans with Ham  
\$14.49

## The Fish Fry

Fried Icelandic Cod  
Fried Gulf Shrimp  
Pan Fried Oyster  
Combination Salad  
Creamy Cole Slaw  
Baked Potato  
Green Beans with Ham  
Macaroni n' Cheese  
\$15.99

## Seafood Feast

Grilled Norwegian Salmon  
Shrimp Scampi Alfredo  
Stuffed Crab  
Combination Salad  
Crab Seafood Salad  
Rice Pilaf  
Glazed Carrots  
Green Beans with Ham  
\$17.99 *best value*

## Land Only

Sliced Roast Beef  
Fresh Grilled Chicken  
German Potato Salad  
Pasta Salad  
Baked Potato  
Green Beans with Ham  
Glazed Carrots  
\$13.99

## Surf & Turf (plated only)

Alaskan Red King Crab Legs  
Choice Cut Rib Eye  
Combination Salad  
Shrimp Cocktail  
Baked Potato  
Glazed Carrots  
Green Beans with Ham  
\$29.99

# BUILD-YOUR-OWN DINNER BUFFETS

Requires a minimum of two salads, two entrées and two vegetables.  
Add 20% for gratuity and linens plus 6% sales tax. Price includes  
table linens, china, silverware, centerpieces, setup and cleanup.

No Room Charge.

Served with hot hush puppies, dinner rolls, coffee and tea.

Soft drinks - add \$1.00 per person

## SALADS

- Combination Salad \$1.50
- Creamy Cole Slaw \$1
- Pasta Salad \$1.75
- Potato Salad \$1.50
- Cucumber Salad \$1.25
- Crab Seafood Salad \$2

## ENTREES

- Fried Icelandic Cod \$4
- Broiled Icelandic Cod \$4.5
- Cajun Grilled Cod \$4.50
- Fresh Grilled Chicken \$3.50
- Chicken Tenders \$3.50
- Fried Mini-Shrimp \$4
- Lemon Pepper Grilled Tilapia \$4
- Sliced Roast Beef \$4
- Ham \$4
- Chicken Alfredo \$4
- Shrimp Scampi Alfredo \$5
- Catfish Fillets \$4
- Spaghetti & Meatballs \$3.50
- Pan-Fried Oysters \$5
- Fried Gulf Shrimp \$4
- Canadian Sea Scallops \$7
- Grilled Norwegian Salmon \$7
- Alaskan Red King Crab Legs \$10
- Stuffed Crab \$4
- Lasagna \$4.50

## ADD ONS

- Shrimp Cocktail \$1.75
- Vegetable Tray \$1
- Seasonal Fruit Tray \$1.75
- Cheese Tray \$1.25
- BBQ Meatballs \$1

## VEGETABLES

- Baked Potato \$1.50
- Mashed Potatoes \$1.50
- Augratin Potatoes \$1.50
- Parsley Red Potatoes \$2
- Broccoli Casserole \$2.25
- Alfredo Noodles \$1.75
- Buttered Noodles \$1.50
- Mixed Vegetables \$1.75
- Fresh Asparagus \$2.25
- Fresh Brussel Sprouts \$2.25
- Green Beans with Ham \$1.50
- Sweet Buttered Corn \$1.50
- Honey Glazed Carrots \$1.50
- Buttered Noodles \$1.50
- Macaroni n' Cheese \$1.50
- Baked Beans \$1.50
- Corn Pudding \$2.25
- Yams \$1.50
- Rice Pilaf \$1.50

## DESSERTS

- Cookies \$.75
- Lemon Meringue Pie \$1
- Chocolate Meringue Pie \$1
- Coconut Meringue \$1
- Pecan Pie \$1
- Hot Fudge Brownie \$1
- Cheesecake \$2
- Key Lime Pie \$2
- Kentucky Silk Pie \$2.25
- Peanut Butter Silk Pie \$2.25
- Derby Pie \$2.50
- Pumpkin Pie \$1.50  
(in season)

Plated Dinners add \$1.50  
Drop-Off Catered add \$1.50  
Full-Service Catered add \$3.50