



Catering Menu

*131 North Spring Street
Louisville, Kentucky
502-581-1228
www.derbycityvending.com*

Sandwich / Salad Platters: 10.50 per person

Deli Sampler Assorted Deli Sandwiches, Rolled Club and Chinese Chicken Salad on Mini Croissants. Served with choice of two Deli Salads and Dessert Platter.

Summer Salad Mini Deli Sandwiches and Grilled Chicken over Lettuce Greens with Italian Dressing. Served with choice of Deli Salads and Dessert Platter.

Deli Salad Buffet Trays of Assorted Deli Meats and Cheeses, and an array of Breads and toppings. Served with choice of two Deli Salads and Dessert Platter.

Grilled Chicken and Salad 8.95 Grilled Chicken Breast with choice of Salad (Garden, Caesar, Strawberry Fields) and choice of Deli Salad and Dessert.

Box Lunches

All served with choice of Deli Salad and Dessert.
Choose two Deli Salads and add Dessert Platter for 1.75 per person.

Classic Chicken Salad Sandwich 7.95 Chunks of Chicken Breast mixed with Salad Dressing, Celery, and Relish on Wheat Bread.

Chinese Chicken Salad Sandwich 8.50 Chunks of Chicken Breast mixed with Light Chinese Mayo, Cashews and Red Grapes. Served on Mini Croissants.

Rolled Lemon Oregano Chicken Breast Tortilla 8.50 Roasted Garlic/Herb Tortilla spread with Lemon Cream Cheese, filled with sliced Chicken Breast, Green Peppers, Cucumbers, Feta Cheese and Tomatoes.

Rolled Club Sandwich 8.50 A Flour Tortilla lightly spread with Mayo and filled with Ham, Turkey, Bacon, Lettuce and Tomato.

Southwestern Roller 8.50 A Chili Tortilla spread with Cumin Herb Cream Cheese, filled with Grilled Chicken, Peppers, Lettuce and Tomatoes.

Roast Beef Wrap 8.50 Roasted Garlic and Herb Tortilla, Roast Beef and Roasted Red Peppers with Tomatoes, Banana Peppers and Swiss Cheese. Spread with Dijon Horseradish Mayo.

Rolled Vegetable Tortilla 7.95 Wheat Tortilla spread with Cumin Cilantro Cream Cheese, filled with Black Beans, Sweet Peppers, Sunflower Seeds, Tomato, Cucumber and Yellow Squash.

Deli Sandwiches 7.95 Choice of Roast Beef, Ham, Turkey, or Grilled Chicken on French (8.50), Whole Wheat or White Bread. Topped with Leaf Lettuce, Tomato, Cheese and Banana Peppers.



Sandwich, Chips and Cookies 6.50 Choice of Deli Sandwich with Chips and Gourmet Cookies.

Salad Plate Box Lunch 6.95 Three Deli Salads, including on Meat Salad, served with Bread and Butter.

Hats of Turkey Wrap 7.95 Deli Turkey with crisp Iceberg Lettuce, Shredded Carrots, Red Cabbage and Cheddar Cheese wrapped in a Flour Tortilla with Cranberry Cream Cheese.

For Beverage options, please turn to page four

Deli Salads (a la carte 1.75 per person)

Barley Cranberry	Garden	Ranch Bacon Tortellini
Caesar	Greek Artichoke	Spinach
Chili Lime Potato	Italian Pasta	Strawberry Fields (2.00)
Loaded Potato	Tomato Mozzarella (2.50)	Cous Cous
Marinated Vegetables	Spinach Pasta	Fruit (Market Price)
Pesto Bowtie Pasta		

Hot Lunch Buffet Items

All Hot Meals served with Fresh Baked Rolls and Butter.

Cajun Chicken Pasta 9.95 Penne Pasta tossed with Red and Green Peppers, Mushrooms, Andouille Sausage and Chicken Breast in Creamy Cajun Sauce. Served with Caesar Salad.

Chicken a la Snug 9.95 Baked Chicken Breast topped with Ham, Sautéed Mushrooms and Mozzarella Cheese is Homemade Marinara Sauce. Served with Vegetable Medley, Penne Pasta tossed in a Lemon-Wine Butter Sauce and Caesar Salad.

Chicken and Vegetable Alfredo 8.95 Sliced Chicken Breast with Garden Vegetables and Penne Pasta in Creamy Alfredo Sauce. Served with Caesar Salad.

Chicken Artichoke Pasta 8.95 Chicken Breast, Roma Tomatoes, Basil, Artichoke Hearts, and Parmesan Cheese tossed with an Infused Olive Oil Sauce. Served with Caesar Salad.

Dijonaise Chicken 9.95 Dijon Marinated Chicken with Sautéed Mushrooms and Green Onions in Dijon Sauce. Served with Herb Mashed Potatoes and Citrus Salad.

Fajitas: Chicken and Beef 9.95 Fajita Chicken and Beef served with Flour Tortillas, Pico de Gallo, Mexican Rice, Black Beans, Cheese and Sour Cream. Add Chili con Queso and Tortilla Chips for 1.25. Or, substitute Sirlion for Ground Beef for 1.00.



Chicken Pot Pie 8.95 Puff Pastry Crust filled with Chicken, Carrots, Peas, Mushrooms and Celery, topped with Homemade Biscuits. Served with Herb Roasted Mashed Potatoes and Garden Salad.

Curry Chicken 9.95 Boneless Chicken Thighs with Fresh Curry Sauce. Served with choice of Potato or Basmati Rice and Caesar Salad.

Flank a la Bleu 9.95 Flank Steak, thinly sliced, topped with Mushrooms, Bleu Cheese Crumbles and Caramelized Onions. Served with Roasted Rosemary Potatoes, Vegetable Medley and Spinach Salad.

Lasagna 9.95 The Classic, with layers of Noodles, Beef and Cheese in our Homemade Marina Sauce. Served with vegetable Medley and Caesar Salad. Custom variations also available.

Maple Walnut Grilled Salmon 11.95 Grilled Salmon Filet topped with Caramelized Maple Walnuts. Served with Lemon Rice Pilaf, Vegetable Medley, and Garden Salad.

Meatloaf 9.95 Our secret recipe with Mushroom Gravy, served with Herb Mashed Potatoes, Green Beans and Garden Salad.

Mediterranean Chicken 9.95 Grilled Lemon Oregano Chicken in Fresh Red Pepper Sauce with Feta, Kalamata Olives and Banana Peppers. Served with Lemon Basmati Rice and Citrus Salad.

Mexican Layered Casserole 8.95 Fajita Chicken with Beans and Rice topped with Tortilla Chips, Sour Cream, and Salsa. Served with Fajita Garden Salad. Add Chili con Queso for 1.25.

Pork Tenderloin 9.95 Pork Tenderloin prepared in Caribbean Jerk Sauce topped with Caramelized Onions. Served with Black Bean Rice and Caesar Salad.

Rueben Buffet 8.95 Make it yourself: Hot Corned Beef served with Bread, Thousand Island Dressing and Sauerkraut, and two Deli Salads of your choice.

Smoked Pulled Pork and BBQ Chicken 9.95 Served with Coleslaw, Baked Beans and Southwestern Roasted Potatoes.

Soup, Salad, Sandwich Buffet 7.95 / 9.95 Homemade Soup or Chili by the bowl or cup, with Deli Sandwich (half or whole) and Garden Salad.

Southern Style Chicken Casserole 8.95 Filled with Chicken, Wild Rice and Mushrooms in Cream Sauce with Corn Bread topping. Served with Caesar Salad.

Southwestern Smoked Turkey 9.95 Turkey Breast smoked with Chipolte-Garlic marinade, Chili Gravy, Orange/Cranberry Salsa, Roasted Red Potatoes and Garden Fajita Salad.



Ultimate Chicken 9.95 Baked BBQ Chicken Breast topped with Tomatoes, Scallions, Bacon and Melted Cheese. Served with Red Potatoes and Garden Salad.

Pork Roulade Pork 12.95 Loin stuffed with Sweet Cornbread Dressing.

Stuffed Portabella 12.95 Large Portabella Mushrooms filled with choice of:
-Sliced BBQ Chicken, topped with Tomatoes, Scallions, Bacon and Cheddar
-Grilled and Sliced Chicken Florentine with Spinach and Cheese

Beef Stroganoff 12.95 Classic Beef Stroganoff with Egg Noodles

We also recommend that you peruse our appetizers for the perfect start to your meal. Please call regarding custom dining arrangements, menus, or on-site chef options.

Sides 1.75 per person

Au Gratin Potato	Glazed Carrots	Southwest Red Potato
Broccoli Casserole	Green Bean Casserole	Squash Casserole
Broccoli with Cheese	Herbed Mashed Potato	Vegetable Medley
Delphine Potatoes	Macaroni & Cheese	Veggies in Vinaigrette
Creamed/Buttered Corn	Rice Pilaf	Wild Rice
Garlic Mashed Potatoes	Southern Green Beans	

Desserts

Decadent Sampler 1.25 Assortment of Gourmet Bars

Cookie Platter .75 Assortment of Fresh Baked Cookies

Brownies

Beverages: .99 per person

Includes ice, cups, and condiments

Iced Tea, Sweet Tea, Fruit Tea, Pink Lemonade - By the gallon

Orange Juice: Premium Fresh 12.00/gallon; from Concentrate 8.00/gallon

Individual Beverages: Coke, Diet Coke, Sprite by the can 1.00 Bottled Water 1.00

Individual Juices 1.25 - Orange, Grapefruit, Grape, Apple

Coffee To Go: 12.00 / Coffee Service: 1.50 per person, plus delivery



Hor's doeurves and Full Table Displays

Hummus Platter 2.50 Served with assorted Peppers, Cucumbers, Greek Olives, Feta, and Pita Chips.
3.00 per person Full Table Display

Rainbow Fruit and Cheese Display 3.00 Colorful array of Fresh Seasonal Fruits accompanied by Domestic and Import Cheeses. Served with Flavored Fruit Dips, French Bread and Gourmet Crackers. *3.50 per person Full Table Display*

Indulge in a Dip 3.50 Full Table Display only. Rich and Silky Gourmet Fondues guaranteed to satisfy every dipper's desire. Served with Pita and Rye Chips, French Bread and Yeast Roll Squares. Two Choices. 1) Crab and Smoked Gouda Fondue.
2) Swiss Artichoke Fondue.

Pure Delights 2.50 Delectable display of all our homemade desserts. Sinful Chocolate Raspberry Tart, Creamy Cheesecake, Mandarin Orange Carrot Cake, Chewy Fudge-Walnut Brownies, Lemon Bars, Yum-Yum Bars, and an assortment of Gourmet Cookies. *3.00 per person Full Table Display*

Fondue 3.50 Full Table Display only. Chocolate or White. Served with Fresh Fruit, Pound Cake, Marshmallows and Cookies.

Vegetable Platter 3.00 Colorful and Unique array of Fresh Seasonal Vegetables and Homemade Dipping Sauces.

Appetizers

Priced per piece

All prices assume a 25 piece minimum

Bacon Wrapped Water-Chestnuts & Apricots 1.25 Water Chestnut, Apricot marinated in Soy Sauce, wrapped in Bacon. (2 per order)

Baked Brie Brie topped with Raspberries and wrapped in Puff Pastry served with Pita Chips.

Cashew Chicken or spicy Peanut Pork Won Ton 1.25 Won Ton cups with your choice.

Cheese Filled Tortellini 1.50 With Black Olives, Tomatoes in Pesto Sauce on a Bamboo Skewer.

Chicken Oscar Bites 1.95 Chicken Breast and Asparagus wrapped in Bacon with Hollandaise Sauce.

Ciabatti Florentine Fondue 1.75 Grilled Chicken and Spinach Florentine Fondue with Ciabatta Bread Chips.

Fajita Chicken Skewer 1.50 Kabobs with Mushrooms, Peppers, and Dijon Sauce.



Grape Crostini 1.50 Baguette Slices topped with Roasted Garlic, Brie and Grapes in Port Wine and Rosemary.

Mexican Dip Platter 2.50 Black Bean Dip, Ranch Salsa, Hot Chili con Queso, Pico de Gallo, Tortilla Chips.

Mini Filo Cups 1.00 1) Spinach and Feta 2) Curry Walnut Chicken 3) Spicy Peanut Pork

Parmesan Snowflakes 1.50 Baked Parmesan Snowflakes and Honey Pears.

Pecan BBQ Shrimp 2.75 Large Tiger Shrimp stuffed with Herb Cream Cheese, wrapped in Bacon and Sauteed in our Homemade BBQ Sauce.

Puff Pastry 1.25 1) Pesto, Salmon Mousse, Herb Cream Cheese 2) Smoked Trout in Orange Cream Cheese.

Roast Beef Croissants 2.00 Roast Beef on Mini Croissants with Horseradish Mayo.

Rueben, open face mini 1.95 Corned Beef on Rye, served warm with Swiss and Kraut.

Salmon Crostini 1.95 Smoke Salmon with Creme Fraiche, Dill and Capers.

Shrimp and Kalamata 1.50 Diced Shrimp and Kalamata Olive with Tapenade on Grilled Toast Points.

Shrimp Remoulade 1.95 Large Shrimp tossed in a Zesty French Herb Sauce.

Shrimp Remoulade Ciabatti 1.95 Sliced Shrimp topped with Zesty Fresh Herb Sauce on Ciabatti Baguettes.

Silver Dollar Crab Cakes 1.50 Served with Spicy Remoulade Sauce.

Spicy Peanut Chicken 1.50 Skewered Chicken, Red Peppers with Peanut Sauce

Stuffed Mushrooms 1.50 1) Pesto, Roasted Red Pepper. 2) Shrimp, Crab, Hollandaise, Tarragon. 3) Sun-dried Tomato Pesto, Andouille Sausage, Gouda Cheese.
Stuffed Olives .50 Jumbo Black Olives stuffed with Bleu Cheese.

Sushi 1.50 Shrimp or Ahi Tuna Sushi Rolls with Cucumber wrapped in Rice and Seaweed Paper with Wasabi and Soy Sauce.

Tenderloin Caesar 2.00 Grilled Tenderloin with Caesar Dressing and Parmesan Cheese on a Peppered Crouton.

Tenderloin Florentine 2.00 Grilled Tenderloin topped with Spinach Dip on a Peppered Crouton.

Tortilla Rolled Sandwich Bites 1.25 1) Smoked Salmon, Roasted Red Pepper, Cucumber, Lemon Cream Cheese. 2) Black Bean, Squash, Spinach, Sunflower Seeds, Roasted Red Pepper Herb Cream Cheese. 3) Smoke Turkey Club, Ham, Bacon, Lettuce, Tomato, Red Onion Cream Cheese.



Breakfast

All breakfast orders have a 100.00 minimum

Morning Mixer 6.25 Fresh Cut Seasonal Fruit with Yogurt and Granola, assorted Homemade Muffins, assorted Danishes and Bagels with Cream Cheese.

Bunch O' Breakfast 8.75 Choice of Two - Homemade Quiche, Ham and Cheddar Croissants or Sausage Biscuits. Served with Hash Brown Casserole, Fresh Seasonal Fruit, assorted Danish and Muffins.

A La Carte

Assorted Danish 1.25
Mini Sausage Biscuits 1.50
Sausage Gravy with Biscuits 1.75
Sausage or Bacon 1.75
Scrambled Eggs 1.50
Scones 1.25
Seasonal Fresh Fruit 2.25

Mini Ham and Cheddar Croissants 1.50
Bagels with Flavored Cream Cheese 1.25
Fruit, Granola, and Yogurt Parfaits 1.50
Ham / Cheddar Pinwheels 1.50
Hash Brown Casserole 1.75
Homemade Muffins 1.25

Quiche - Your choice. Full pan (Serves 35) 55.00 or Half pan (Serves 15) 35.00



Catering Guidelines:

Please allow 2 business days advance notice on all orders. We will accommodate late orders as best we are able, though timing ordering is advised. Orders with less than 2 business day's notice are subject to a 10% surcharge.

All orders assume a 15 person or 150.00 minimum. Smaller orders will be priced accordingly.

Cancellations: Prices will vary depending upon the cancellation notice and food preparation.

There is an additional fee for split entrée orders.

We are happy to coordinate your rental necessities upon request with a 100% deposit of rental total and coordination fee of 5%.

Service Options:

All orders include plastic plates, forks, knives, spoons, and napkins.

Drink orders include ice bucket and plastic cups.

Full set or full service includes plasticware, serving platters, bowls, baskets, chaffers and serving utensils.

Rentals, such as china, glassware, and table service or priced separately.

Delivery fees may vary depending on location and delivery, number of guests. There also may be a premium for Weekend or Holiday functions.

All delivery rates are variable depending on number of guests, type of food ordered and driving distance:

Disposable Drop Off 25.00

Full Set Buffet 65.00

Full Service Buffet 150.00 per server

On-Site Chef / Carving Station: Please call for quote.

