

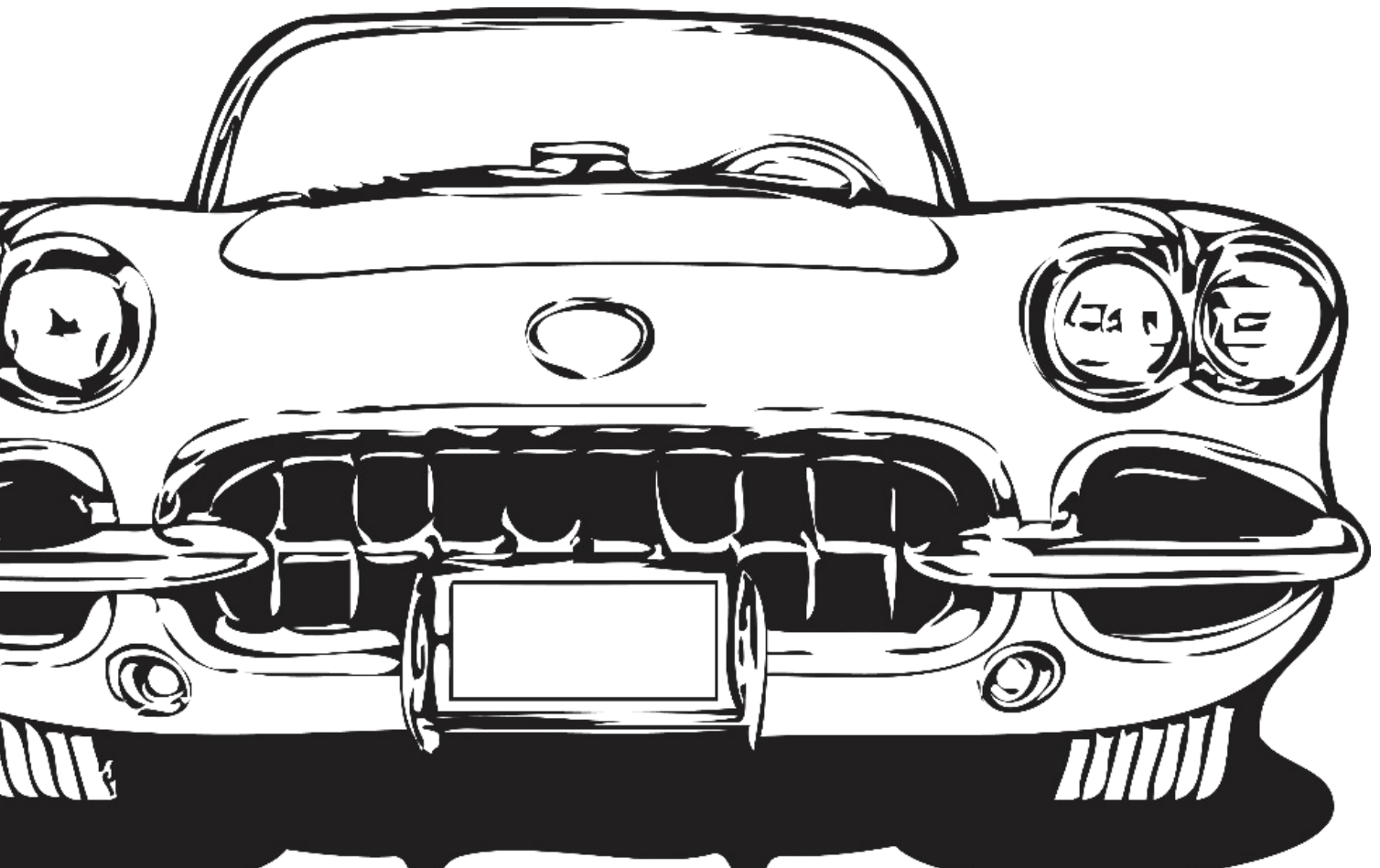
Corvette Cafe

CATERING MENUS



The National Corvette Museum offers on-site catering with a variety menu options to suit your tastes through the Corvette Cafe. We can price events per person so that they include both the meal(s) and room rental fee, too!

Options are available for breakfast, lunch, dinner and appetizers / snacks. We also offer bartending services.



Breakfast Buffet



Route 66

Biscuits and gravy, scrambled eggs, hash browns & fresh fruit

Choose 2

- Sausage
- Bacon
- Country Ham

Drinks: Freshly brewed coffee, orange juice or water

\$12.00 per person

“Kentucky Backroads”

Chicken Minis
(chicken nugget on roll)

Also includes fresh fruit

Drinks: Freshly brewed coffee, orange juice and water

\$9.00 per person

“Cruise In”

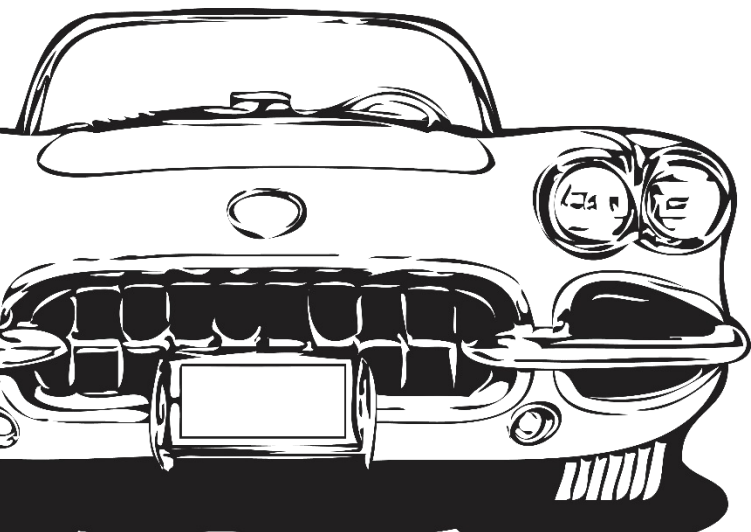
Choose 2

- Scones
- Assorted Muffins
- Cinnamon Raisin Biscuits

Also includes fresh fruit

Drinks: Freshly brewed coffee, orange juice and water

\$9.00 per person



Light Lunch



The light lunch is served with a garden salad with two dressings. The main entrée is consisted of your selection of three of our four types of wraps. In addition, each light lunch comes with your choice of soup as well as water, tea and Christie's chocolate chip cookies

Dressings

Ranch
Light Italian

Soup Selections

Select one (1)

Chili
Broccoli and Cheddar
Loaded Potato
Chicken Noodle
Tomato Basil

Wrap Selections

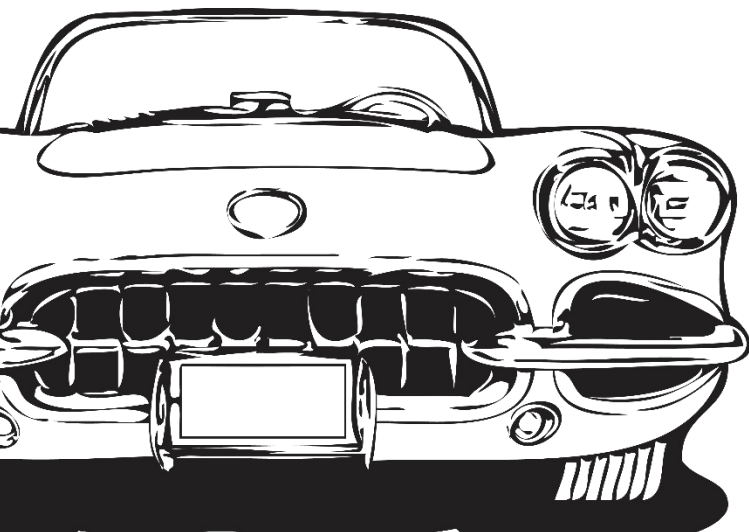
Select three (3)

Chicken Salad: Chicken salad with lettuce and mayo wrapped in a whole wheat wrap.

Turkey: Turkey, mayo, lettuce, tomato, cheese on a whole wheat wrap

Ham: Ham with lettuce, tomato, mayo, cheese on a whole wheat wrap.

Veggie: Lettuce, tomato, and onion cucumber with cheese on a whole wheat wrap.



\$16.00 per person



Hot Buffet



The hot buffet is served with a garden salad with two dressings. You have choice of selecting one or two meats, depending on your preference. The hot buffet is served with your choice of two side selections and options for one dessert. The hot buffet also includes water, tea and hot rolls with butter.

Dressings

Ranch
Light Italian

Side Selections

Select two (2)

Boston Baked Beans
Corn
Green Beans
Loaded Potato Salad
Mashed Potatoes
Potato Medley

Meat Selections

Select one (1) or two (2)

Baked Salmon on Bed of Rice
Chicken Marsala
Marinated Chicken Breast
Meat or Vegetable Lasagna
Sliced Roast Beef with Au Jus
Baked Beef Brisket

Dessert Options

Select one (1)

New York Style Cheesecake
Brownies
Cobbler: Apple, Cherry, Peach

Buffet Logistics

Minimum 15 people
Maximum 100 people

Buffet (1 meat): \$18.00

Buffet (2 meat): \$21.00

**all prices are per person*



BBQ Meal



Entree

BBQ Pulled Pork or Chicken with Bun
Served with sweet tea and water

Side Selections

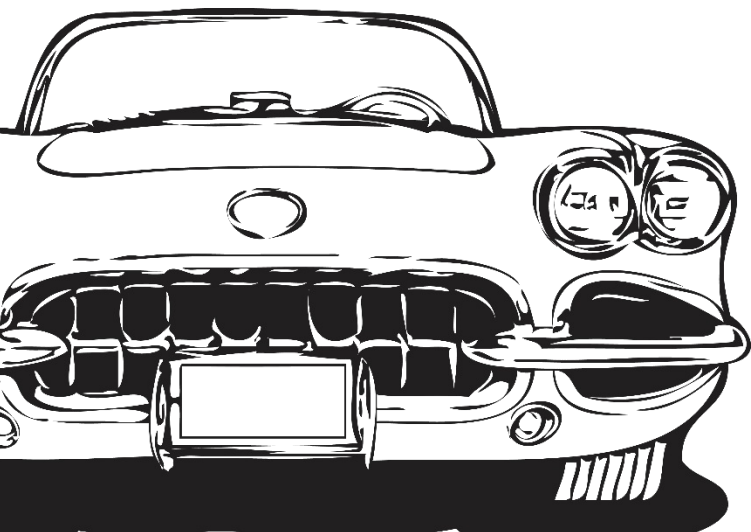
Select two (2)

Boston Baked Beans
Chips
Loaded Baked Potato Salad
Green Beans
Salad
Macaroni & Cheese
Corn

Dessert Selections

Select one (1)

Brownies
NY Style Cheesecake
Christies Chocolate Chip Cookies
Cobbler: Apple, Cherry, Peach



\$15.50 per person
\$1.00 additional
side per person
Minimum 15 people



Lunch & Dinner Buffet



Buffet Food

Buffet will consist of:

- Salad (with 2 types of dressing)
- Choice of 1 or 2 Meats
- Choice of 2 sides
- Rolls with Butter
- Dessert
- Beverages (Sweet Tea & Water)

Salad

Light Italian
Ranch

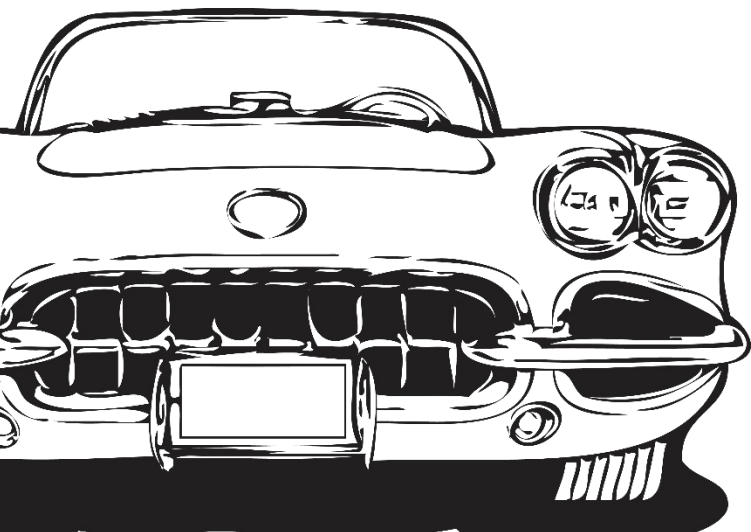
Desserts

Select one (1)

New York Style Cheesecake

Brownies

Cobbler: Apple, Cherry, Peach



Buffet Logistics

Minimum 15 people

Maximum 100 people

Buffet (1 meat): \$18.00

Buffet (2 meat): \$21.00

**all prices are per person*

Meats

Select one (1) or two (2)

Baked Salmon on Bed of Rice

Chicken Marsala

Marinated Chicken Breast

Meat or Vegetable Lasagna

Sliced Pork Loin with Balsamic Glaze

Sliced Roast Beef with Gravy

Side Dishes

Select two (2)

Potato Medley

Boston Baked Beans

Corn

Green Beans

Loaded Potato Salad

Mashed Potatoes





Appetizers

Appetizer Selections

TRAYS

| | |
|---------------------------|--------------------------|
| Assorted Cheese Tray | <i>\$3.00 per person</i> |
| Seasonal Fresh Fruit Tray | <i>\$3.00 per person</i> |
| Veggie Tray with Ranch | <i>\$3.00 per person</i> |

CHIPS 'N DIPS

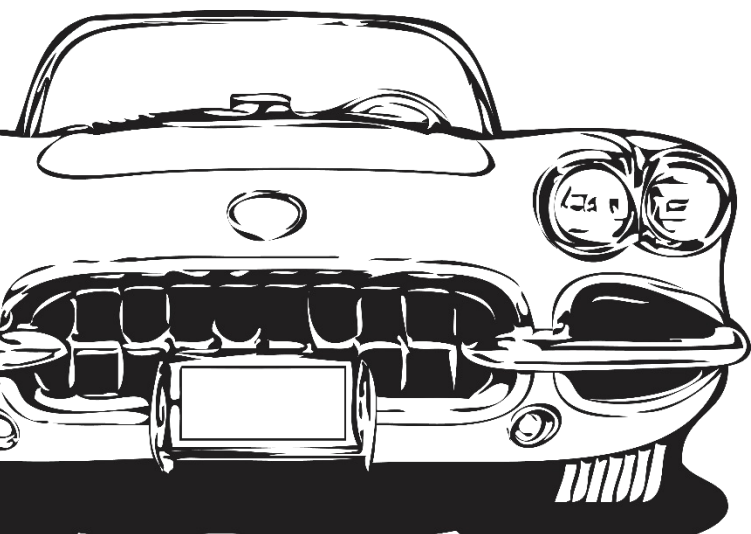
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|---|--------------------------|
| Spinach & Artichoke Dip with Tortilla Chips | <i>\$3.00 per person</i> |
| Tzatziki Sauce on Foccacia | \$3.00 per person |
| Chips and Salsa | \$3.00 per person |

COLD HORS DE OEUVRES / SANDWICHES

| | |
|---|--------------------------|
| Pinwheel Wraps (Choice of Ham and/or Turkey) | <i>\$3.00 per person</i> |
| Shrimp Cocktail (approx. 4 jumbo shrimp per person) | <i>\$3.50 per person</i> |
| Antipasto Skewers | <i>\$3.00 per person</i> |

HOT HORS DE OEUVRES

| | |
|-----------------------------------|--------------------------|
| Swedish and/or Barbecue Meatballs | <i>\$3.50 per person</i> |
|-----------------------------------|--------------------------|



Beverages

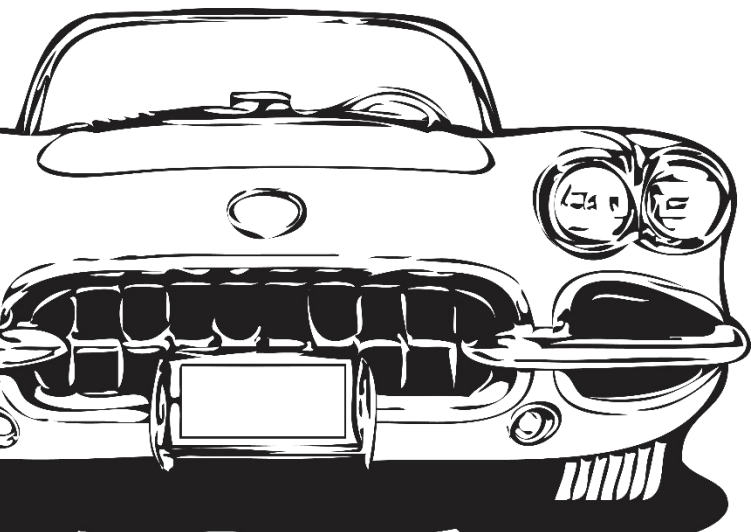


Assorted Drink Options

| | |
|---|------------------|
| Sweet Tea | \$15.00 a gallon |
| Coffee Service | \$15.00 a gallon |
| Sodas | |
| Pepsi, Diet Pepsi, Mist Twist and Mt. Dew | \$2.75 each |
| Bottled Water | \$2.75 each |
| Bottled Tea | \$2.75 each |

Sweet Treats

| | |
|-------------------|---------------|
| Christies Cookies | \$15.00 dozen |
| Brownies | \$15.00 dozen |
| Scones | \$15.00 dozen |
| Muffins | \$15.00 dozen |



Bartending



Bartending Logistics

All bartending is coordinated through the NCM.

If opting not to provide general liability and liquor liability, please be sure the \$200 bar liability service fee is paid in full at least 24 hours before your event.

A 15% Service Gratuity Fee will be administered to all open bar sales. This fee will not apply to cash bar sales.

Bartending Fees

| | |
|---------------------|---------|
| Each Bar Set-up | \$25.00 |
| Each Bartender/Hour | \$20.00 |
| Bar Security/Hour | \$45.00 |
| Beer | \$3.50 |
| Wine | \$4.50 |
| Premium Liquor | \$6.50 |
| Sodas | \$2.50 |

