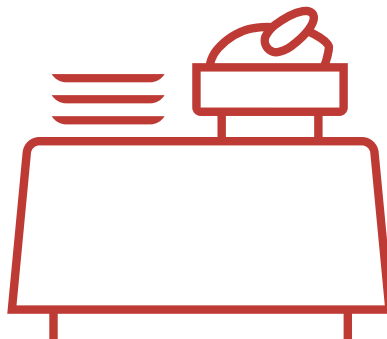




BANQUET MENU

Updated January 16, 2025



PROCEDURES

Events may only be booked by IHCC members.
All events must be booked through the
Membership Director at least 2 weeks prior
to the event date.

CONTACT

Ashley Shelton
Director of Membership & Marketing
270-842-0041, Option 4
ashelton@indianhills-bgky.com

6% Sales Tax and 20% Gratuity added to all event orders.

Payment is due at the conclusion of the event.

BEVERAGES & BREAKFAST

BEVERAGES



NON-ALCOHOLIC BEVERAGE STATIONS*

Water \$1 per person
Infused with Lemons (optional)

Coffee / Water \$1 per person
Regular or Decaffeinated / Cups / Spoons / Sugar /
Sweetener / Creamers

Pink Lemonade \$1 per person

Iced Tea / Water \$2 per person
Unsweet or Sweet / Sugar / Sweetener / Lemons

Juice Bar \$2 per person
Orange Juice and Cranberry Juice

Soft Drinks \$2.50 per bottle
Bottles: Coke / Diet Coke / Sprite

***Non-Alcoholic Beverages are served from dispensers
inside the room and replenished as necessary.**

DRINK TICKETS

Tickets \$4 each

1 Ticket: Beer OR (2) Soft Drinks

2 Tickets: Wine OR Mixed Drink

BAR PAY OPTIONS

Open Bar **NO LIMIT**
Guests may order any alcoholic beverage and all costs
are charged to the host's account

Open Bar **WITH CAP**
Host sets the cap amount and criteria, and bar
switches to cash once the cap is reached

Cash Bar **NO COST**
Guests pay for their own drinks using cash,
card or member charge

*** SEE PAGES 6-7 FOR ALCOHOL PRICING ***

BAR SERVING OPTIONS

Basic Bar Package **Market \$**
Tito's / Tanqueray / Hornitos / Bacardi /
Evan Williams / Triple Sec

Premium Bar Package **Market \$**
Grey Goose / Bombay Sapphire / Patron /
Captain Morgan / Woodford / Grand Marnier

Beer Package **Market \$**
Bud Light / Coors Light / Miller Lite / Michelob Ultra

Wine Package **Market \$**
Cabernet / Chardonnay / Merlot / Pinot Grigio
(Charged by the bottle)

BREAKFAST



Continental Breakfast \$9 per person
Fresh Cut Seasonal Fruit / Assorted Pastries

Southern Buffet \$22 per person
Scrambled Eggs / Biscuits & Gravy or Cheese Grits /
Country Sausage / Applewood Smoked Bacon /
Breakfast Potatoes / Fresh Cut Fruit

Omelet Station \$75 for attendant
..... \$7 per person
Bacon / Ham / Mushrooms / Peppers / Onions /
Tomatoes / Cheese

Assorted Pastries \$25 per dozen

Bagels \$4 per person
With Cream Cheese

Biscuits & Gravy \$6 per person
Assorted Jams / Whipped Butter

TN Biscuit Sandwiches \$6 per person
Scrambled Egg / Cheese / Ham

Cheddar Cheese Grits \$5 per person

Breakfast Potatoes \$5 per person

Fresh Cut Seasonal Fruit \$6 per person

HORS D'OEUVRES

HOT HORS D'OEUVRES

Pricing per person / Serving Size per person

-  **Asian Chicken Skewers** \$6
Teriyaki Sauce / Serving Size 2
-  **Buffalo Chicken Dip** \$9
Pita Chips / Not Available Butler-Style
- Burger Sliders** \$9
Condiments / Serving Size 2
- Chicken Tenders** \$8
Honey Mustard / Serving Size 3
- Coconut Shrimp** \$10
Sweet Chili Sauce / Serving Size 2
- Jalapeno Poppers** \$6
Ranch / Serving Size 3
- Meatballs** \$7
BBQ / Swedish / Italian / Asian / Serving Size 3
- Mini Corn Dogs** \$5
Spicy Ketchup / Serving Size 3
- Mini Crab Cakes** \$10
Remoulade Sauce / Serving Size 2
- Mozzarella Sticks** \$6
Marinara Sauce / Serving Size 3
- Pulled Pork Sliders** \$9
Slaw / Serving Size 2
- Southwestern Chicken Eggrolls** \$9
Tabasco Ranch / Serving Size 2
-  **Spinach Artichoke Dip** \$9
Crostini / Not Available Served Butler-Style
-  **Stuffed Mushrooms** \$5
Spinach / Parmesan / Serving Size 2
- Vegetable Spring Rolls** \$6
Teriyaki / Serving Size 3
-  **Wings** \$7
Buffalo / BBQ / Honey-Sriracha / Serving Size 3



COLD HORS D'OEUVRES

Pricing per person / Serving Size per person

-  **Artisanal Cheese Display** \$14
Assorted Cheeses / Crackers /
Not Available Served Butler-Style
- Boursin Crostini** \$5
Herb & Garlic Cheese / Serving Size 2
-  **Caprese Skewers** \$6
Tomato / Basil / Mozzarella / Serving Size 3
-  **Charcuterie Board** \$20
Artisanal Meats and Cheeses /
Crostini / Olives / Roasted Red Peppers /
Not Available Served Butler-Style
- Cold-Sliced Roast Tenderloin
Crostini** \$10
Spicy Mustard / Serving Size 3
-  **Fresh Seasonal Fruit & Berry
Display** \$10
Not Available Served Butler-Style
-  **Fresh Seasonal Vegetable
Display** \$9
Not Available Served Butler-Style
-  **Guacamole & Salsa** \$8
Tortilla Chips / Not Available Served
Butler-Style
-  **Hummus** \$6
Pita / Carrots / Celery / Cucumbers /
Not Available Served Butler-Style
-  **Shrimp Cocktail
Platter** Market \$
Serving Size 4
- Tomato & Basil
Bruschetta** \$6
Crostini

Butler-Style Hors d'oeuvre

Service \$75 per 25 people

Select hors d'oeuvres (Hot & Cold) can be served Butler-Style, which means servers use platters to pass hors d'oeuvres instead of buffet-style.

BUFFETS & BARS

BUFFETS



American Buffet \$30 per person

Hamburgers / Hot Dogs / Buns
Lettuce / Tomato / Onions / Pickles / Condiments
Baked Beans / Cole Slaw / Potato Salad / Chips
Apple Pie A La Mode

Asian Buffet \$28 per person

Teriyaki Chicken / Boneless Spareribs / Spring Rolls
Vegetable Fried Rice / Steamed Broccoli
Sugar Donut Holes

BBQ Buffet \$28 per person

BBQ Chicken Breasts / Pulled Pork / Buns
Mixed Greens Salad / Assorted Dressings
Cole Slaw / Potato Salad / Chips
Cookies / Brownies

Cold Buffet \$22 per person

Tuna Salad / Chicken Salad
Croissants / Artisan Breads / Condiments
Mixed Greens Salad / Assorted Dressings
Cole Slaw / Potato Salad / Chips
Cookies / Brownies

Deli Buffet \$24 per person

Turkey / Ham / Roast Beef
Cheddar / Provolone / Swiss / Artisan Bread
Lettuce / Tomato / Onions / Pickles / Condiments
Pasta Salad / Cole Slaw / Chips
Cookies / Brownies

Italian Buffet \$28 per person

Chicken Parmesan / Meatballs
Penne Pasta / Marinara Sauce / Garlic Bread
Mixed Greens Salad / Assorted Dressings
Tiramisu

Mexican Fiesta Buffet \$26 per person

Chicken Fajitas / Grilled Peppers / Grilled Onions
Tortilla Shells / Chips / Salsa / Guacamole
Spanish Rice / Refried Beans / Cheese / Tomato
Onions / Sour Cream / Jalapenos
Churros

Smoker Buffet \$38 per person

Baby Back Ribs / Smoked Wings / Smoked Sausage
Macaroni & Cheese / Green Bean Casserole
Cornbread / Pecan Pie

FOOD BARS



Mashed Potato Bar \$12 per person

Scallions / Sour Cream / Marinated Mushrooms /
Black Olives / Bacon / Cheddar Cheese / Broccoli /
Tomatoes / Herbs / Jalapenos / Butter / Horseradish

Baked Potato Bar \$14 per person

Cheddar Cheese / Bacon / Chives / Sour Cream /
Butter / Jalapenos / Onions / Broccoli / Tomatoes

Slider Bar \$22 per person

Pork / Beef / Hot Chicken / Lettuce / Tomato /
Onion

Nacho Station \$20 per person

Pulled Pork / Pulled Chicken / Black Beans / Onions /
Roasted Corn / Sour Cream / Guacamole / Pico de
Gallo / Cheddar Cheese / Tortilla Chips

Taco Bar \$24 per person

Chicken / Beef / Black Beans / Sour Cream /
Guacamole / Pico de Gallo / Jalapenos / Soft Flour
Tortilla / Corn Tortilla Shells

Shrimp & Grits Bar \$26 per person

Bacon / Tomatoes / Jalapenos / Scallions /
Caramelized Onions / Cheddar Cheese

DINNER BUFFET

BUILD YOUR OWN DINNER BUFFET

Entrée pricing is per person. All Entrées served with Warm Dinner Rolls & Butter



SELECT ONE SALAD

- House Salad**
Mixed Greens / Tomato / Cucumber / Carrots / Cheese / Croutons / Ranch Dressing
- Caesar Salad**
Romaine / Parmesan Cheese / Croutons / Caesar Dressing
- Spinach Salad**
Baby Spinach / Goat Cheese / Tomato / Bacon / Red Onions / Herb Vinaigrette
- Caprese Salad**
Vine-Ripe Tomatoes / Buffalo Mozzarella / Fresh Basil / Balsamic Drizzle
- Arugula & Pear Salad**
Grilled Pears / Blue Cheese / Candied Walnuts / Raspberry Vinaigrette



SELECT ONE ENTRÉE

- Champagne Chicken** \$36
Mushrooms / Onions / Garlic Creamy Champagne Sauce
- Grilled Chicken Medallion** ... \$36
Honey-Citrus Sauce / Mango-Pineapple Sauce
- Chicken Madeira** \$36
Mushrooms / Madeira Wine Sauce
- Old World Chicken** \$36
Rosemary / Tomato / Lemon
- Chicken Caprese** \$36
Tomato / Basil / Mozzarella
- Chicken Piccata** \$36
Capers / Lemon White Wine Sauce
- Glazed Pork Loin** \$38
Bourbon Brown Sugar Glaze
- Boneless Pork Chops** \$38
Oven-Baked / Brown Sugar / House Spice Rub / Mustard Sauce



ENTRÉES CONTINUED

- Cajun Style Cod** \$40
White Wine Sauce / Roasted Tomatoes / Garlic / Onions / Creole Seasoning
- Seared Salmon** \$40
Beurre Blanc
- Grilled Sirloin Steak Tips** \$42
Caramelized Onions / Sautéed Mushrooms / Roasted Garlic Butter
- Sliced Beef Tenderloin** \$48
Red Wine Demi
- Roast Prime Rib** \$50
Au Jus

DUAL ENTRÉES

If you prefer to have two entrées, you will be charged full price for the higher-priced entrée, plus half the price of the second entrée.
(per person)



SELECT ONE STARCH

- Herb Mashed Potatoes**
- Garlic Mashed Potatoes**
- Herb-Roasted Red Potatoes**
- Sweet Potato Casserole**
- Potatoes Au Gratin**
- Cheddar Cheese Grits**
- Rice Pilaf**
- Macaroni & Cheese**
- Penne Pasta**
- Choice of Marinara, Alfredo, or Sun Dried Tomato



SELECT ONE VEGETABLE

- Steamed Broccoli**
- Vegetable Medley**
- Green Bean Casserole**
- Southern Green Beans**
- Green Bean Almondine**
- Collard Greens**
- Corn Coblets with Butter**
- Flame-Roasted Corn & Jalapenos**
- Fried Okra**



SELECT ONE DESSERT

- Cheesecake**
with Fresh Berries
- Red Velvet Cake**
with Cream Cheese Frosting
- Chocolate Cake**
with Fudge Cream Icing
- Caramel Apple Pie**
with Whipped Cream
- Pecan Pie**
with Whipped Cream
- Butter Pound Cake**
with Strawberry Compote

ADDITIONAL OPTIONS

ACTION STATIONS



\$100 Attendant Fee in addition to the cost per person.

Roasted Turkey Breast \$14 per person
Dijon Honey Sauce

Pasta Station \$24 per person
Marinara / Alfredo / Chicken / Shrimp / Vegetables

**Bone-In
Maple Glazed Ham** \$18 per person

Roasted Prime Rib \$38 per person
Horseradish Mayo

Roasted Pork Loin \$16 per person
Creole Mustard Sauce

Beef Tenderloin \$42 per person
Demi

A LA CARTE



FRUIT

Freshly Cut Seasonal Fruit ... \$6 per person

SALADS

House Salad \$6 per person

Caesar Salad \$7 per person

Spinach Salad \$8 per person

Caprese Salad \$8 per person

Arugula Salad \$8 per person

DESSERTS

Cakes/Pies \$8 each, per person

Cheesecake / Red Velvet Cake /
Chocolate Cake / Caramel Apple Pie / Pecan Pie /
Butter Pound Cake with Strawberry Compote

Assorted Cookies \$24 per dozen

Brownie Bites \$24 per 100

SIDES

Starches \$5 each, per person

Herb Mashed Potatoes / Garlic Mashed Potatoes /
Herb-Roasted Red Potatoes / Baked Potato / Cheddar
Cheese Grits / Rice Pilaf / Macaroni & Cheese / Sweet
Potato Casserole / Potato au Gratin / Pasta with
choice of Marinara, Alfredo, or Sun Dried Tomato

Vegetables \$5 each, per person

Steamed Broccoli / Vegetable Medley / Southern
Green Beans / Collard Greens / Fried Okra /
Flame-Roasted Corn & Jalapenos / Corn Coblets /
Green Bean Almondine / Green Bean Casserole

Assorted Chips \$3 per bag

DINNERWARE

Paper Plates \$.50 each
10" Heavy Weight

Plastic Cutlery \$.20 each

6" Paper Cake Plates \$.15 each

6" Plastic Cake Plates \$.50 each

10" Plastic Plates \$.60 each

BEVERAGE PRICING

BEER & WINE OPTIONS*

Other beers and wines may be available upon advanced request.



BEER

Angry Orchard	4
Bell's Two Hearted Ale	4.25
Blue Moon	3.50
Blue Moon Light Sky	4
Bud Light	3.25
Bud Light Lime	3.50
Budweiser 0.0	3.25
Budweiser Select	3.25
Coors Light	3.25
Country Boy Cliff Jumper	4.25
Country Boy Cougar Bait	4.25
Country Boy	
Shotgun Wedding	4.25
Dos Equis	4
Guinness Stout	4.25



BEER

Heineken	4
Heineken 0.0	3.50
High Noon Vodka	4.50
High Noon Tequila	4.75
Kona Big Wave	4
Michelob Ultra	3.50
Miller Light	3.25
Modelo	4
Nutrl	4.50
Stella Artois	4.25
West Sixth	4.50
White Claw	4.50
White Claw Vodka	4.75
Yuengling	3.50
Yuengling Flight	3.50



DRAFT BEER

Bud Light	3.25 / 4
Miller Light	3.25 / 4
Michelob Ultra	3.25 / 4
Rotating #1	4 / 4.75
Rotating IPA	4.75 / 5.50



WHITE WINE

Trinity Oaks Pinot Grigio	6/18
Barone Fini Pinot Grigio	9/27
Trinity Oaks Chardonnay	6/18
Kendall Jackson Chardonnay	9/27
Oyster Bay Sauvignon Blanc	8/24
Josh Sauvignon Blanc	9/27
Emmolo Sauvignon Blanc	9/27
Sutter Home Moscato	6/18



SPARKLING WINE

J Roget Champagne	6/18
Michelle Brut Champagne	9/27
Michelle Brut Rose	9/27
La Marca Prosecco	9/27



RED WINE

Trinity Oaks Cabernet	6/18
Josh Cabernet	9/27
Louis Martini Cabernet	9/27
Trinity Oaks Pinot Noir	6/18
Elouan Pinot Noir	9/27
Trinity Oaks Merlot	6/18

*Beer & Wine prices include tax.

BEVERAGE PRICING

LIQUOR OPTIONS*

Other liquors may be available upon advanced request.

VODKA

Absolut	6.25
Absolut Citron	6.25
Belvedere	8.25
Deep Eddy Lemon	6.50
Deep Eddy Lime	6.50
Deep Eddy Ruby	
Red Grapefruit	6.50
Effen Blood Orange	6
Grey Goose	6.75
Ketel One	6.75
Mr. Boston	5
Smirnoff Vanilla	6
Tito's	6.50
Truly White Peach	6
Truly Pineapple Mango	6
Truly Wildberry	6

TEQUILA

Casamigos	9.25
Casamigos Anejo	9.25
Don Julio	9.25
Hornitos	6
Mi Campo	6
Patron	8.50
Tanteo Jalapeno	8.25
Vago Mezcal	9

RUM

Bacardi	6
Captain Morgan	6
Cruzan	6
Cruzan Coconut	6
Cruzan Passion Fruit	6
Malibu	6
Myer's Dark Rum	6
Rum Chata	6
Well Made	5

GIN

Beefeater	6
Bombay Sapphire	6.25
Gray Whale	7
Tanqueray	7
Well Made	5

SCOTCH

Chivas Regal	8.25
Dewar's	6.50
Glenlivet	8.50
Johnny Walker Black	8

BOURBON / WHISKEY

Angel's Envy	9
Baker's	9.25
Basil Hayden	8.50
Basil Hayden Toast	9
Bird Dog Peach	6
Blanton's	9.50
Buffalo Trace	8.25
Castle & Key	8.50
Crown Royal	7
Dexter	15
Eagle Rare	9.25
EH Taylor	9.25
Elijah Craig	8.50
Evan Williams	6
Fireball	6
Four Roses	8.50
Jack Daniel's	6.50
Jameson	7
Jameson Black	7
Jamesone Orange	7

BOURBON / WHISKEY

Jefferson	9
Jim Beam	7
Jim Beam Fire	7
Jim Beam Orange	7
Knob Creek	8
Legent	10
Maker's Mark	8
Maker's Mark 101	10
Michter's	8.50
Michter's Rye	8.50
Old Forester	6
RD1 French Oak	8.25
Sazerac Rye	8
Seagram's 7	6
Skrewball Peanut Butter	7.50
Southern Comfort	6
Weller	9
Woodford	8.50

LIQUEUR / MIXERS

Amaretto
Aperol
Apple Pucker
Bailey's
Blackberry Brandy
Blue Curacao
Butterscotch Schnapps
Chambord
Crème de Banana
Crème de Mint
Di Saronno
Grand Marnier
Kahlua
Dry Vermouth
Melon
Triple Sec
Peach Schnapps
Nonio Amaro
PAMA
Peppermint Schnapps
St. Germain Elderflower

*Liquor prices include tax.

Additional \$1 charge for mixers Coke Zero, Sprite Zero or any bottled soda.

Additional \$2 charge for energy drink mixers.