



Saturday, May 3rd, 2025,
Full Course Dinner \$30 per person

Starter

Bluegrass Fields Salad – Bibb Lettuce with Mixed Seasonal Berries, Sliced Toasted Almond Served with a Raspberry Poppy Seed Vinaigrette Dressing

Entrees *(Choose 1)*

Hand Carved Oven Roasted Beef Tenderloin Chateau – Topped with A Kentucky Bourbon Mustard Sauce, Served with Lemon Honey Roasted Brussel Sprouts and Garlic Roasted Red Potatoes W/ Rosemary

Pan Roasted Chicken Breast with Vidalia Onion Wedges, Cooked in Olive Oil with Fresh Thyme, and Ground Black Pepper, Served with Lemon Honey Roasted Brussel Sprouts and Garlic Roasted Red Potatoes W/ Rosemary

Old Forester Buttered Shimp and Orzo in A Creamy Bourbon Butter Sauce, Served with Lemon Honey Roasted Brussel Sprouts

Dessert

Bourbon Pecan Pie – Made with Kentucky Bourbon and Georgia Pecans

Cocktail Suggestions *(not included in dinner price)*

Classic Mint Julep \$9

- The Signature Drink of The Kentucky Derby. Made With Mint, Woodford Reserve Bourbon, Simple Syrup and Crushed Ice.

Old Forester Horse's Neck \$9

- This Year's Winner Combines Old Forester Bourbon, Angostura Bitters, Ginger Ale, and Lemon Peel.

Call the BEC office for reservations 612-699-7802