# No event too large or too small.

OFFICE PARTIES SAFETY RECOGNITION MEALS PHARMACY REP PICKUP/DELIVERY HOLIDAY LUNCH/DINNER WEDDING RECEPTIONS **OPEN HOUSE PARTIES** SCHOOL FUNCTIONS





# Bar serice is also available!

Private banquet & party rooms also available upon request for up to 100 people at Richmond Rd or Downtown locations.

Quoted prices include ice, plates, cups, plasticware, set up and clean up. Add china and silver at additional costs.

Delivery & set-up fee may apply to smaller orders.

# **Greg Penn**

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201 North Limestone 859.253.3135

2750 Richmond Road 859,268,1666

125 Southland Drive 859.313.5300





# Catering Menu

Columbia Steak House has been in business since 1948 which makes us the oldest restaurant in Central Kentucky. We offer real, historic, Central Kentucky only specialties along with an extensive traditional menu that includes a variety of steaks, chicken, seafood items and the famous Diego salad.

#### LET US CATER YOUR SPECIAL EVENT!

If you have questions, please feel free to contact a member of our catering team:

> Greg Penn 859.948.2624 Tim Blair 606.584.3032 Flo Cowley 859.539.1935

Scottie Brockman 859.227.7716

columbiassteakhouse.com

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# **ENTRÉES**

## Nitehawk Special

Tenderloin of beef broiled and served in garlic butter

#### • 12 ounce ribeye

One of the most tender and flavorful cuts of beef – aged in house and well marbled for maximum flavor and tenderness

#### • 12 ounce NY strip

A fine texture gives this lean strip steak an incredibly robust and juicy tenderness

- 16 to 20 ounce porterhouse
- 8 ounce sirloin
- 8 or 6 ounce ribeve
- Columbia beef tips

Beef tips broiled and served in garlic butter or charbroiled to perfection

- Charbroiled or BBQ chicken
- Chicken tenders

Always fresh, never frozen – dipped in our specially seasoned batter and flash-fried, prepared Buffalo-style or BBQ

#### Southern fried catfish

Fillets of farm-raised catfish dusted with herbed cornmeal and fried

- Pot roast (carrots, potatoes and onions)
- · Half or full rack of ribs

Barbecued pork ribs meaty ribs with our sweet and tangy barbecue sauce

## • Full pan of our KY hot brown

White bread layered with sliced turkey breast and ham, lavished with creamy cheese sauce and finished with fresh slices of tomato and crisp bacon strips

## Beef stroganoff

Tender tips with lite garlic butter and noodles



#### Salmon or tilapia

Charbroiled, blackened or grilled (or let us know fish of choice, we also serve a fried walleye pike)

- Pan of beef or chicken sliders
- Pan of burgers and chicken sandwiches
- Ribeye sandwiches or french dip

Served with natural au jus and tangy horseradish sauce

Served with homemade rolls and honey butter

#### **SALADS**

Includes choice of dressing

- Garden fresh
- The Famous Diego Salad
- Caesar

Crisp romaine with fresh grated Parmesan cheese, seasoned croûtons and creamy Caesar dressing

#### **SIDES**

- Steamed broccoli
- Broccoli and cheese smothered
- Broccoli casserole
- Corn pudding
- Green beans
- Rice pilaf
- Whole kernal corn or corn on cobb
- Baked sweet potato
  Served with brown sugar cinnamon
- Chargrilled aspargus
- Potato of choice
- Jumbo baked potato
- Twice baked potato

### **DESSERTS**

• Blackberry cobbler

Slice of warm homemade fruit cobbler topped with ice cream

- Peach cobbler
- Made in house
- Chocolate cake
- Homemade cookies

Brownies with toppings

- Made in house
- Flos homemade bread pudding bourbon glaze

## **BEVERAGES**

- Sweet or unsweet tea
- Raspberry tea
- Lemonade
- Canned soft drinks on request



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