



Brand Hospitality Catering

Brand Hospitality Group is committed to a first class catering experience. We bring our award winning food & drinks coupled with our experienced team of professionals to create a perfect event every time. Put your mind at ease and treat your guests with Brand Hospitality Catering. From setup to breakdown, we will take care of everything.

It is our pleasure to take any requests you may have and we will do our best to accommodate, so please do not hesitate to let us know what will make your event perfect. Menus are seasonal and subject to change. If you have any guests with dietary restrictions or allergies, please let us know in advance.

Call or text anytime at 812.921.9844 or email us at events@exchangeforfood.com

Cheers!



Buffet Dinner Menu

Please choose 1 protein, 1 vegetable, 1 starch & 1 salad. Portions are determined by guest count.

Tier I — \$19 per guest

Maple Glazed Braised Pork Loin
Chef's Chicken Breast Marsala
Fresh Seasonal Vegetable Pasta

*Add a second choice to your
buffet for \$6 per guest!*

Tier II — \$24 per guest

Roasted Steak Tips
with creole red wine demi glaze
Orange Glazed Atlantic Salmon
Roasted Sliced Turkey Breast
with herbed au jus

*Add a second choice to your
buffet for \$9 per guest!*

Add bread baskets for \$3 per guest!

Starches — Choose 1

Roasted fingerling potatoes with
herbs & extra virgin olive oil
Garlic & herbed
whipped potatoes
Exchange Mac & Cheese
White cheddar
stone ground grits

Vegetables — Choose 1

Honey glazed carrots
Steamed broccoli with
cheddar mornay
Extra virgin olive oil asparagus
Country Style Green Beans
Stir fry vegetable medley

Salads — Choose 1

Caesar salad with
Parmesan Reggiano,
garlic croutons & house made
creamy Caesar dressing
Locally farmed salad with shaved
carrots, English cucumbers, toma-
toes, & lavender honey vinaigrette

Add a 2nd starch or vegetable for \$4 per guest
Or

Brownie & Blondie tower for \$3 per guest

Plated Dinner Catering Menu

Option 1: **The Choice Of** — You choose one salad, one starch, one vegetable and three entrees for your guests to choose from. Your guests will choose their entrees ahead of time, typically when they RSVP.

Option 2: **The Duo Plate** — You choose one salad, one starch, one vegetable and two entrée selections from any of the tiers. Your guests will not make any choices and get both entrees in petite size.

You may mix entrees from any tier and your total will be based on the highest priced tier that you have selected from.

Salad Course Options... (Choose one)

Caesar Salad ~ *Parmesan Reggiano, garlic croutons & house made creamy Caesar dressing*

Locally Farmed Salad ~ *Shaved carrots, cucumbers, tomatoes & lavender honey vinaigrette*

Entrée Course Options (includes premium seasonal sauces)

\$35 per guest

Braised Pork Loin

Amish Chicken Breast

Vegan or Vegetarian Pasta

\$45 per guest

Seared Atlantic Salmon

Bone In Pork Chop

Red Wine Braised Short Rib

\$55 per guest

Aussie Wagyu Steak

Caribbean Mahi Mahi

12 Hour Prime Rib

Starches — Choose 1

Roasted fingerling potatoes

Garlic & herbed whipped potatoes

Truffle five cheese mac & cheese

Sweet potato gratin

Red quinoa pilaf

Vegetables — Choose 1

Honey glazed carrots

Steamed broccoli florets with cheddar mornay

Extra virgin olive oil grilled asparagus

Bacon brussels sprouts

Country style green beans with ham

~ add Legacy Bakery bread baskets for \$3 per guest ~

Optional Sinful Dessert Duo Course (Choose TWO, \$8 per guest)

~Bourbon Old Fashioned Bread Pudding (orange, cherry & Old Forester bourbon)

~Seasonal New York Style Cheesecake

~Decadent Chocolate Brownie

~Heavenly Blueberry Cobbler

Executive Banquet Chef Jack Rosado ~ Banquet Sous Chef Ben Callow



Cocktail Party Menu

Prices are for 20 pieces or servings

Artisan Hummus \$35 ~ Extra virgin olive oil, sumac, smoked paprika, naan bread

Bruschetta Crostini \$35 ~ Tomato, basil, aged balsamic glaze

Brownie & Blondie Bites \$35 ~ House made desserts (20 of each)

BLT Deviled Eggs \$35 ~ Broadbent bacon, lettuce, oil cured tomatoes, mustard

Artisan Hummus Cups \$40 ~ Extra virgin olive oil, smoked paprika, naan bread, vegetables

Mini Spinach & Feta Pies \$45 ~ ~ Filo dough, sautéed spinach, French feta cheese

Italian or BBQ Meatballs \$45 ~ Basil & red wine pomodoro or house made BBQ

Benedictine Tea Sandwiches \$45 ~ Cucumber & cream cheese spread, dill, sourdough

BLT Crostini \$45 ~ Broadbent bacon, roma crunch lettuce, tomatoes, bacon date aioli

Beer Cheese & Pretzel Bread \$55 ~ Exchange Rate beer cheese, Klaus' pretzel bread

Chips & Queso \$55 ~ House made queso, corn tortilla chips

Fruit & Vegetable Tower \$55 ~ 2 pounds of assorted fruits & vegetables with accompaniments

Szechuan or Bourbon Buffalo Chicken Skewers \$55 - House made sauces

Bacon Wrapped Dates \$65 ~ Applewood smoked bacon, stuffed with goat cheese

Pimento Cheese Tea Sandwiches \$65 ~ Red pepper, tillamook cheddar, Legacy sourdough

Smoked Salmon & Cucumber \$75 ~ Herb & lemon cream cheese, dill, on a cucumber disc

Chicken Salad Tea Sandwiches \$75 ~ Pecans, dried cranberries, lettuce, sourdough

BBQ Chicken or Braised Pork Loin Sliders \$75 ~ Brioche bun, pickles, red onions

Classic Shrimp Cocktail \$75 ~ Cocktail sauce, champagne mignonette, lemon

Add a grazing table for \$12 per guest

Executive Banquet Chef Jack Rosado ~ Banquet Sous Chef Ben Callow

Flower Packages

Prices are per centerpiece. You are welcome to take these centerpieces home with you at the end of your event. If there is something specific you are wanting, ask your event coordinator about custom packages.

Vases may vary due to supply & availability. Minimum 6 centerpieces per order unless stated otherwise.



Celebration Cube
~\$19.95



Downton Compote
~\$49.50 (minimum 4)



Penelope Rose Vase
~\$12.50



Victoria Rose Bowl
~\$29.50



Seasonal Garden Vase
~\$49.50 (minimum 4)



Hydrangea Vase
(Tall or short) ~\$24.50



Birthday Vase
~\$19.95 (assorted
colors available)



Candlelight Cylinder
~\$20.50



Modern Calla Bowl
~\$26.50



Bourbon & Wine & Beer & Cocktail Tasting Events

Give your guests an experience they will remember (and maybe forget too)! Setup a drink tasting experience led by an industry ambassador or have drink pairings provided for your coursed meals. Choose from beer, wine, bourbon, cocktails, or all of the above.



Having guests come into town? Ask your event coordinator about getting the Exchange Rate at the Hampton Inn in downtown New Albany for a discounted room rate.

