



MAKE IT YOUR OWN

A Private Events are customizable - If you have a vision, we will find a way!! With our talented Chef and service staff, we will work hard to offer you and your group a unique and memorable experience!

Please contact Tabitha Brittingham to discuss your options and ideas.
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Louie's Wine Dive

854 E. High Street, Lexington, KY 40502



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Private Diving

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PLATED BRUNCH | Available Sat.-Sun., 11am-3pm
Includes: Coffee, Hot or Iced Tea and Breakfast Potatoes

Initial \$15 per guest	Classic Omelet Classic Eggs Benedict Biscuits and Gravy Amalfi Coast Caprese
Contemporary \$17 per guest	Avocado Omelet Poached Salmon Benedict Honey Butter Chicken Sandwich Apple Harvest Salad
Premium \$20 per guest	Crab Cake Benedict Fried Egg Sandwich Louie's Blue Plate Bread Pudding French Toast

PLATED LUNCH | AVAILABLE M-F 11-3

This menu includes: Coffee and Iced Tea. Traditional and Preferred Menus Come With Choice of Side.
Hosts Choose Up To Four Entrees.

	First Course	Entrées Host to Select 4 Options	
Traditional \$12 per guest	Mixed Greens Salad	Classic Burger BLT Grilled Cheese Carnitas Street Tacos	Street Noodle Quinoa Salad Champagne Fish and Chips
Preferred \$17 per guest	Guest Choice: Seasonal Soup Mixed Field Greens Salad	Sinatra Burger Emily's Apple Harvest Salad Grilled Sesame Tuna Salad	Fried Egg Burger Four Pork Gnocchi Honey Butter Chicken Sandwich Shrimp Tacos

Side options include:
Stationary Appetizers Available Upon Request | French Fries| Brussel Sprouts| or Field Greens Salad

LUNCH APPETIZER & PLATTERS

Small Platter to feed 10 guests | Large Platter to feed 20 guests

Light Starts	Heartier Options	Decadent Selections
Fresh Fruit \$18 / \$36 Grilled Guacamole \$30 / \$55 B.L.T. Deviled Eggs \$15 / \$35 Bruschetta \$25 / \$50 Zucchini Fritte \$30 / \$60 Brussel Sprouts \$25 / \$50	Calamari \$35 / \$65 Avocado Toast \$40 / \$75 Margarita Flatbread \$25 / \$45 Pork & Pineapple Flatbread \$30 / \$55	Crispy Shrimp \$40 / \$75 Crab Cakes \$40 / \$75 Charcuterie and Cheese \$70 / \$100 Chicken Skewers \$30 / \$60 Beef/Steak Skewers \$50 / \$90 Dessert Platter \$40 / \$60

DINNER APPETIZER & PLATTERS

Small Platter to feed 12 guests | Large Platter to feed 24 guests

Light Starts	Heartier Options	Decadent Selections
Fresh Fruit \$20 / \$40 Veggie Platter \$20/ \$40 Guacamole \$35 / \$60 B.L.T. Deviled Eggs \$25 / \$50 Bruschetta \$30 / \$55 Zucchini Fritte \$40 / \$65 Brussel Sprouts \$30 / \$60	Calamari \$40 / \$70 Margarita Flatbread \$30 / \$55 Meatballs \$25 / \$55 Beef Skewers \$55 / \$100 Chicken Skewers \$35 / \$70	Charcuterie & Cheese \$80 / \$125 Stuffed Mushrooms \$30 / \$65 Crispy Shrimp \$45 / \$95 Crab Cakes \$45 / \$95 Dessert Platter \$45 / \$80

Family Style Side Options | Ask About Pricing
Brussel Sprouts | Truffle Potatoes | Asparagus | Caprese

PLATED DINNER | Available 5pm-Close

This menu includes: Coffee, Tea and Soda. **Menu 2** Comes With Choice of One Family Style Side.
Menu 3 Comes with Choice of Two Family Style Sides.

	First Course	Entrées Host to Select 4 Options	
Menu 1 \$30 per guest	Mixed Greens Salad	Carnitas Street Tacos Chicken Tacos Champagne Fish & Chips Margherita Flatbread Thai Pork and	Pineapple Flatbread Amalfi Coast Caprese Sinatra Burger Chicken Sandwich Ravioli Spaghetti Marinara
Menu 2 \$40 per guest	Mixed Greens Salad	Four Pork Gnocchi Grilled Sesame Crusted Tuna Salad Chicken Pan Jus Coconut Street Noodle with Shrimp Spaghetti w/ Meatballs	Tandoori Chilean Salmon Chicken Parmesan Sinatra Burger Chicken Sandwich Carnitas Street Tacos
Menu 3 \$50 per guest	Apple Harvest Wedge Seasonal Soup	Four Pork Gnocchi Tandoori Chilean Salmon Chicken Pan Jus Gourmet Alfredo with Chicken OR Shrimp	Veal Osso Bucco Seafood Stew Filet with Scallops Spaghetti w/ Meatballs DESSERT: Assorted

CHEF CHOICE DINNER | Created and Prepared Special by Chef Carrie Arps

This Menu Includes Coffee, Tea and Soda Included. **\$65 per guest**

First Course	Greens	Entree	Dessert
Choose 2 Options: Stuffed Mushrooms B.L.T. Deviled Eggs Bruschetta Cheese Board	Choose 2 Options Served w/ toasted crostini: Mixed Greens Salad Apple Harvest Wedge	Custom Chef Creation including: Fish Chicken Beef Gourmet Pasta Dish	Chef's Choice