

# deSha's

Restaurant & Bar

## catering menu



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1166 U.S. 68  
Maysville, KY 41056

# Events & Parties

## Food

deSha's is known for savory American cuisine. The menu features classic fare expertly prepared by our dedicated culinary team. The following special event menus highlight our guest favorites, but we are also happy to create a custom menu to perfectly complement your special event.

## Drink

We offer a wide variety of imported, local, domestic and craft beers. In addition, we have a top-notch list of small batch and single barrel bourbons, single malt scotches, wines and specialty cocktails. If you're looking for something unique, our trained staff can work with you to create a specialty tasting for your event.

## Hospitality

deSha's has several private & semi-private rooms that are perfect for a variety of events and special occasions. We are passionate about providing you and your guests with an excellent dining experience in a warm and comfortable setting.

## Party Professionals

Our event coordinator, Mindy Howell, has helped our guests create memories for over 40 years. She will assist with every detail and guide you through the menu selection process to help you plan an unforgettable event.

## Contact Information

deSha's | 1166 U.S. 68 | Maysville, KY 41056 | Phone: 606.564.9275

Mindy Howell | Banquets & Catering Manager | Direct Line: 606.375.2104 | [mhowell@dinetrg.com](mailto:mhowell@dinetrg.com)

## Guaranteed Guest Count

To ensure the most efficient and memorable experience, we request a guaranteed guest count 3 business days prior to your event. This figure will be considered the minimum for billing purposes. Should your guest count exceed your guarantee, final billing will be based on the actual number of guests in attendance.

## Payment

We accept all major credit cards (Visa, Mastercard, American Express, Discover).

An itemized check will be presented for payment in full at the conclusion of your event. We recommend a single bill for all private parties, but will accommodate separate checks up to 30 guests. Separate checks should be requested prior to your event, with the understanding that extra time will be needed to prepare the checks and complete all transactions.

If your event is tax-exempt, please provide a blanket certificate of exemption prior to your function. We cannot accept personal checks but will accept a check from an organization or company if arrangements are made in advance.

Please note that Kentucky Sales Tax of 6% and a gratuity of 20% will be added to all special event checks.

## Decoration Policy

We ask that guests refrain from tacking, taping, stapling or nailing on the walls. Painter's tape is allowed on the woodwork. No confetti or glitter please. The host is responsible for any damage that occurs. You may bring weighted balloons, centerpieces and banners. Hosts must coordinate arriving early to decorate with the event manager.

## Offsite Events

deSha's is proud to offer our special events offerings at your preferred location! Services include easy pickup, delivery, setup, dedicated staff, cleanup, & more. Additional surcharges apply, please inquire for pricing.

# Event Spaces & Capacities

*Reserve one of our three private dining rooms for your next special event. Our charming, intimate spaces can accommodate a variety of occasions including: birthdays, showers, rehearsal dinners, business meetings, holiday events, & more.*

## **The Courtyard**

*accommodates 50, 40 with buffet table*

*Our largest event space features a vaulted ceiling, sky lights, and a cozy fireplace. This room is perfect for rehearsal dinners, retirement parties, & larger gatherings.*

*\*Private Event Minimum Spend: \$1000+tax & gratuity (minimums are not required for semi-private groups of 30 or less)*



## **The Goose Room**

*accommodates 38, 25 with buffet table*

*Featuring plenty of natural light and flexible table arrangement options, this room is a great place to hold birthday parties, showers, & more.*

*\*Private Event Minimum Spend: \$750 +tax & gratuity (minimums are not required for semi-private groups of 20 or less)*

## **The Maysville Room | accommodates 25**

*This space features prints from local artist Steve White, depicting scenes of historic Maysville. Great for business luncheons & intimate gatherings.*

*\*Private Event Minimum Spend: \$500+tax & gratuity (minimums are not required for semi-private groups of 15 or less)*



*\*Private Event Minimums are required for Friday & Saturday evenings and Sunday afternoons. Minimums are also required during the month of December and on special holidays, at the discretion of management. Guests ordering from the catering menu must reserve a private event space.*

# Party Menu

*-our most popular special events items; available on or off premise-*

## Hot

**Coconut Chicken (25 pcs)** *served with honey mustard dipping sauce* \$80

**Fried Chicken Tenders (25 pcs)** *served with ranch or BBQ sauce* \$70

**Potato Skins (25 pcs)** *served with salsa, sour cream, & chives* \$65

**Stuffed Mushrooms (8-10 servings)** *topped with mozzarella & parmesan, baked until golden brown* \$60

**Fried Cheese (25 pcs)** *served with marinara* \$55

**Breaded Mushrooms (8-10 servings)** *served with cocktail sauce* \$40

**Sweet BBQ Meatballs (80 pcs)** \$80

**Housemade Soup or Chili** *served hot or chilled, 72 hour notice required for special requests*

\$12 per quart (3-4 servings) \$40 per gallon (12-16 servings)

**Cornbread (15-20 servings)** *served with honey butter* \$40

**Fresh Sweet Potato Muffins (a deSha's dozen: 14)** *72 hour notice required for special requests* \$26

**Housemade Chocolate Chip Cookies (a deSha's dozen: 14)** \$14

## Cold

**Cocktail Sandwiches (25 pcs)** *yeast rolls filled with turkey or ham* \$75  
*yeast rolls filled with chicken salad or country ham* \$100

**Tavern Chips (12-15 servings)** *freshly-fried potato chips* \$25

**Shrimp Cocktail (50 pcs)** *served with cocktail sauce & lemons* \$70

**Vegetable Tray** *seasonal vegetables, served with creamy herb dressing*  
small: \$36 (12-15 servings) large: \$55 (25-30 servings)

**Fruit & Cheese Tray** *seasonal fruit & cheese, housemade pina colada dip*  
small: \$50 (12-15 servings) large: \$100 (20+ servings)

**Tossed Salad** *iceberg, romaine, spring mix, carrots, tomatoes, red onion, sesame sticks, served with choice of dressing*  
small: \$50 (10-15 servings) large: \$100 (15-20 servings)

**Housemade Dressings** *choose two*

French, Italian, Thousand Island, Blue Cheese, Honey Mustard, Caesar, Creamy Herb

## Add-On Sides

**Smoked Gouda Mac & Cheese (20 servings)** \$50

**Country Green Beans (30 servings)** \$36

**Mashed Potatoes (30 servings)** \$52

**Coleslaw (20-25 servings)** \$26

*-our culinary team will work with you to create a fully-customized menu-  
-pricing is subject to change-*

# Breakfast Buffets

*-requires a minimum of 20 guests; available on or off premise.-*

## **The Continental** | \$15pp++

*includes the following:*

**Fresh-Baked Muffins, Bagels, & Assorted Pastries**

**Fresh Seasonal Fruit**

**Yogurt**

**Orange Juice, Coffee, Bottled Water**

## **The Daybreak** | \$25pp++

*includes the following:*

**Applewood Smoked Bacon OR Sausage Links**

**Scrambled Eggs**

**Fried Breakfast Potatoes**

**Cinnamon Baked Apples**

**Warm Biscuits with Honey Butter**

**Orange Juice, Coffee, Bottled Water**

*-Add Belgian Waffles with Fruit & Maple Syrup Topping | plus \$2.50pp++*

## **Beverage Additions**

**Mimosas** *prosecco & orange juice* | \$9

**Bellinis** *choice of blueberry, strawberry, or peach* | \$9

**Bubbles & Berries** *prosecco, orange juice, fresh berries* | \$9

**Bloody Marys** *housemade bloody mary mix* | \$9

**Mimosa Punch** *24-4oz servings, with frozen orange juice ice* | \$80

**Champagne Punch** *24-4oz servings, with frozen berry ice* | \$80

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# Plated Lunch

*In order to ensure a quality experience, we request a pre-set menu with a maximum of 3 entrée selections for parties over 20 guests. We ask that you inform us of any dietary requests in advance. Available on premise only.  
-includes non-alcoholic beverages-*

**Choice of 3 items, pre-selected by event host:**

## Salads

**Southern Fried Chicken** *romaine & iceberg blend, tomato, mushroom, carrot, egg, corn, chopped pecans, honey mustard dressing* **\$16.5**

**Chef Salad** *mixed greens, tomato, onion, egg, carrots, swiss & cheddarjack, turkey, ham, sesame sticks, choice of dressing* **\$15**

**Cranberry Chicken** *romaine, dried cranberries, blue cheese crumbles, pecans, cranberry-orange splash dressing* **\$17.5**

## Entrées

**Kentucky Hot Brown** *sliced turkey breast over toast, cream sauce, cheddar, bacon, tomato, broiled to golden brown* **\$16.5**

**Fish & Chips** *hand-breaded haddock, tartar sauce, fries, coleslaw* **\$16**

**Maker's Mac & Cheese** *Maker's Mark BBQ pulled pork over smoked gouda mac & cheese* **\$16**

## Sandwiches

**All-American Burger** *lettuce, tomato, onion, pickle, American cheese, served with fries* **\$14.5**

**City Club** *turkey, ham, bacon, lettuce, tomato, mayo, double decker toast, served with tavern chips* **\$14.5**

**Fish Sliders** *hand-breaded haddock, lettuce, tartar sauce, brioche buns, served with fries* **\$15.5**

## Dessert Additions | \$4

*-housemade petite portions, choose one- (add a dessert option | +\$2pp)*

**Carrot Cake** *with decadent cream cheese icing*

**Deep Dish Chocolate Chip Cookie** *served warm, topped with ice cream*

**Fruit Cobbler** *served warm, topped with ice cream (apple, peach, cherry, or blackberry)*

**Bread Pudding** *with bourbon sauce*

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# Plated Dinner

*In order to ensure a quality experience, we request a pre-set menu with a maximum of 3 entrée selections for parties over 20 guests. We request that you inform us of any dietary requests in advance. Available on premise only.*

*-Each meal includes non-alcoholic beverages, & fresh baked bread.-*

*-choice of 3 entrées, pre-selected by event host-*

**Cranberry Chicken** *romaine, dried cranberries, blue cheese crumbles, pecans, cranberry-orange splash dressing \$17.5*

**Southern Fried Chicken** *romaine & iceberg blend, tomato, mushroom, carrot, egg, corn, chopped pecans, honey mustard dressing \$16.5*

**Salmon Caesar Salad** *romaine hearts, seasoned croutons, red onion, shaved parmesan, pan-seared salmon, caesar dressing \$18*

**Chopped Steak** *grilled, topped with sautéed onions, mushrooms, & bordelaise \$18*

**Smoked Porterhouse Chop** *tender, thick cut pork chop \$24*

**Hot Prime Rib Sandwich** *thinly sliced, grilled with melted swiss, rye bread, au jus, creamy horseradish, served with fries \$17.5*

**deSha's Signature Burger** *8oz premium ground beef, sautéed onion & mushrooms, bordelaise, jack cheese, served with fries \$15.5*

**Buffalo Chicken Sandwich** *hand-breaded, dipped in buffalo sauce, jack cheese, brioche bun, served with fries \$15.5*

## Dessert Additions | \$4

*-housemade petite portions, choose one- (add a dessert option | +\$2pp)*

**Carrot Cake** *with decadent cream cheese icing*

**Deep Dish Chocolate Chip Cookie** *served warm, topped with ice cream*

**Fruit Cobbler** *served warm, topped with ice cream (apple, peach, cherry, or blackberry)*

**Bread Pudding** *with bourbon sauce*

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-pricing is subject to change-*

# Buffet Packages

*In order to ensure a quality experience, we request that menu selections be made two weeks prior to your event.  
Please inform us of any dietary requests in advance. Available on or off premise.*

*-All packages include fresh baked bread and a drink station  
featuring: lemonade, fresh-brewed iced tea, & coffee.-*

## **The Frontier** | \$22pp++

**M a i n s** *choose one (add a main | +\$2pp)*

**Buttermilk Fried Chicken** *boneless breast, buttermilk fried to a golden brown*

**Chopped Steak** *bordelaise, sautéed mushrooms & onions*

**Pineapple Glazed Ham** *grilled & topped with a cherry-pineapple glaze*

**Deep-Fried Haddock** *panko-breaded, delicately fried*

**S i d e s** *choose three*

Mashed Potatoes | Macaroni & Cheese | Green Beans | Garden Patch Corn | Coleslaw | Garden Salad

## **The Limestone** | \$24pp++ *(also includes Frontier options)*

**M a i n s** *choose one (add a main | +\$3pp)*

**Italian Chicken** *marinated chicken breast, special seasoning blend & compound butter*

**Pot Roast** *slow-cooked in house*

**Rosemary Pork Loin** *roasted, seasoned with special house dry rub*

**Broiled Whitefish** *delicate Atlantic cod, broiled in butter, seasoned with lemon pepper*

**S i d e s** *choose three*

Roasted Red Potatoes | Rice Pilaf | Corn Pudding | Buttered Carrots | Caesar Salad

## **The Commonwealth** | \$28pp++ *(also includes Frontier & Limestone options)*

**M a i n s** *choose one (add a main | +\$5pp)*

**Stuffed Chicken Breast** *stuffed with wild rice dressing, topped with white wine sauce & toasted almonds*

**Prime Rib** *carved to order, served au jus*

**Smoked Chop** *chargrilled porterhouse cut, served with Maker's Mark BBQ sauce*

**Grilled Salmon** *topped with creamy herb sauce*

**S i d e s** *choose three*

Scalloped Potatoes | Gouda Mac & Cheese | Broccoli Casserole | Honey-Glazed Carrots | Spinach Salad

## **House-made Dessert Additions** | \$120 *(30 servings)*

Bread Pudding | Carrot Cake | Fruit Cobbler



# Bar Options

## Host/Open Bar

*All drinks ordered will be paid for by the host*

## Cash Bar

*Guests pay for drinks as they order them (cash or credit card)*

## Custom Limited Bar

*Customize your bar offerings*

## On Premise Pricing

*regular menu prices apply; Happy Hour prices apply M-F, 2-6pm*

## Off Premise Pricing

*a bar set-up fee of \$150 will apply; this includes cups, stirrers, beverage napkins, freshly-squeezed juices, garnishes, & mixers*

*-\$75 fee per bartender-*

## Domestic Package

**Beer** *Budweiser, Coors Light, Miller Lite \$4 each*

**Wine** *Trinity Oaks Chardonnay & Cabernet \$6 each*

**Well Cocktails** *Platinum 7X Vodka, Cruzan Rum, Beefeater Gin, Jim Beam Bourbon, Johnny Walker Red Scotch Whisky, Lunazul Tequila (mixers include soda, tonic, coke, sprite, cranberry & orange juice) \$6.50 each*

## Premium Package

**Beer** *Michelob Ultra, Heineken, Corona \$5 each*

**Wine** *(select from current wine list) \$9 each*

## Signature Cocktails | \$9 each

*please choose up to 3 for your event*

**Bee's Knees** *Bombay Sapphire Gin, honey syrup, fresh-squeezed lemon juice*

**Gold Rush** *Four Rose's Single Barrel Bourbon, honey syrup, fresh-squeezed lemon juice*

**French 75** *La Marca Prosecco, Bombay Sapphire Gin, fresh-squeezed lemon juice, lemon twist*

**Manhattan** *Knob Creek Single Barrel Bourbon, sweet vermouth, bitters, Luxardo Cherry*

**Old Fashioned** *Woodford Reserve Bourbon, bitters, Luxardo Cherry*

**Blue Hawaiian** *Cruzan Aged Light Rum, Cruzan Coconut Rum, blue curaçao, pineapple juice*

**Rosemary Greyhound** *Wheatley Vodka, fresh-squeezed grapefruit juice, rosemary sprig*

**Raspberry Vodka Gimlet** *Effen Raspberry Vodka, fresh-squeezed lime juice, raspberries*

**Mimosas and Bellinis** *your choice of flavor – strawberry, peach, or blueberry*

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