deSha's

Restaurant & Bar

catering menu







Mindy Howell | Banquets & Catering Manager
email | mhowell@dinetrg.com
cell | 606.375.2104
web | deshasmaysville.com

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, 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

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:
celebrations of life, 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 on Friday night, Saturday night, and Sunday lunch in December only. 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.

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 Minimums are required for Friday & Saturday evenings, and Sunday afternoons. Minimums are also required during the month of December.*

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* **$70**

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

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

Stuffed Banana Peppers (25 pcs) *served with marinara* **$60**

Breaded Mushrooms (8-10 servings) *served with cocktail sauce* **$45**

Sweet BBQ Meatballs (80 pcs) $100

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

$13 per quart (3-4 servings) $50 per gallon (12-16 servings)

Cornbread (15-20 servings) *served with honey butter* **$45**

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 **$100** *yeast rolls filled with country ham* **$125**

Tavern Chips (20-25 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 (12-15 servings) large: $100 (15-25 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) $40

Mashed Potatoes (30 servings) $35

Coleslaw (20-25 servings) $40

Homemade Dressing Pints *Ranch, Bleu Cheese, or Honey Mustard* **$12**
French, Italian, 1000 Island, or Caesar **$10**

Homemade Desserts *Carrot Cake with Cream Cheese Icing, Fruit Cobbler, or Bread Pudding with Bourbon Sauce*
small: $60 (15 servings) large: $120 (30 servings)

-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**

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

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* **$17**

Chef Salad *mixed greens, tomato, onion, egg, carrots, swiss & cheddarjack, turkey, ham, sesame sticks, choice of dressing* **$17**

Cranberry Chicken *romaine, dried cranberries, blue cheese crumbles, pecans, cranberry-orange splash dressing* **$18**

Entrées

Kentucky Hot Brown *sliced turkey breast over toast, cream sauce, cheddar, bacon, tomato, broiled to golden brown* **$17**

Fish & Chips *hand-breaded haddock, tartar sauce, fries, coleslaw* **$17**

Maker's Mac & Cheese *Maker's Mark BBQ pulled pork over smoked gouda mac & cheese* **$17**

Sandwiches

All-American Burger *lettuce, tomato, onion, pickle, American cheese, served with fries* **$16**

City Club *turkey, ham, bacon, lettuce, tomato, mayo, double decker toast, served with tavern chips* **$16**

Fish Sliders *hand-breaded haddock, lettuce, tartar sauce, brioche buns, served with fries* **$16**

Dessert Additions | $4

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

Carrot Cake *with decadent cream cheese icing*

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

Bread Pudding *with bourbon sauce*

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

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-

Combo Appetizer *potato skins, coconut chicken, fried cheese* **$20**

Cranberry Chicken *romaine, dried cranberries, blue cheese crumbles, pecans, cranberry-orange splash dressing* **$18**

Southern Fried Chicken *romaine & iceberg blend, tomato, mushroom, carrot, egg, corn, chopped pecans, honey mustard dressing* **$17**

Salmon Caesar Salad *romaine hearts, seasoned croutons, red onion, shaved parmesan, pan-seared salmon, caesar dressing* **$19**

Chopped Steak *grilled, topped with sautéed onions, mushrooms, & bordelaise* **$19**

Hot Prime Rib Sandwich *thinly sliced, grilled with melted swiss, rye bread, au jus, creamy horseradish, served with fries* **$18**

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* **$16**

Dessert Additions | $4

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

Carrot Cake *with decadent cream cheese icing*

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

Bread Pudding *with bourbon sauce*

-our culinary team will work with you to create a fully-customized menu-
-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 | $23pp++

Mains *choose one (add a main | +$5pp)*

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*

Sides *choose three*

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

The Limestone | $25pp++ *(also includes Frontier options)*

Mains *choose one (add a main | +$5pp)*

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*

Sides *choose three*

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

The Commonwealth | $30pp++ *(also includes Frontier & Limestone options)*

Mains *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*

Sides *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*

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

Magee's Bakery

Bakery Items

Transparent Pudding 3-in. Tarts
Single **$3** | *Half Dozen* **$15** | *Dozen* **$30**

8-in. Transparent Pie | $14

Cream Horns
Single **$4** | *Dozen* **$42**

Petit Fours | 2/$4

Cake Squares | $4 ea.

Tea Cookies | $6/dozen

Jumbo Iced Sugar Cookie | $3 ea.

Specialty Orders

-24 Hour Notice Required for All Special Orders & Any Daily Items Needed for a Dozen or More-

3-Layer Cakes

Traditional White 8-in. | $35 10-in. | $55
Raspberry White Chocolate 8-in. | $55 10-in. | $75
Triple Chocolate 8-in. | $50 10-in. | $70
Chocolate Peppermint 8-in. | $50 10-in. | $70
Red Velvet 8-in. | $40 10-in. | $60
Ribbon Cake 8-in. | $40 10-in. | $60

Cheesecakes | $65

Flavors: **New York Style, Peanut Butter, Oreo, Chocolate Ganache, Raspberry Swirl, Blueberry Swirl, Blackberry Swirl**

Pies | $16

Flavors: **Apple Crumble, Coconut Cream, Chocolate & Butterscotch Cream**

Russian Tea Cookies | $7/dozen

Colossal 9-in. Iced Chocolate Chip Cookie | $17

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