



*Thank You for Choosing 440 Main
To Host Your Special Event*

Phone	(270) 793-0450
Email	main440@aol.com
Website	www.440main.com

The enclosed Banquet Menu was developed to provide quality food and service for large groups such as yours. Whenever possible, we will gladly create a specialized menu to meet the needs of your party. We look forward to working with you.

Whitney McMahon

440 Event Coordinator

Office: Tuesday through Thursday 9am to 4pm

After Office Hours: (270) 793-0450, ask to speak to a Manager



Appetizers

Pick Three Appetizers \$7.95 per person

Appetizers are priced Per Person unless otherwise noted

Cajun Shrimp Dip

Gulf Shrimp, Cheese Blend,
Cajun Spices, Panko, Served
with Tortilla Chips

Petite Asian Spring Rolls

with Sweet Chili Dipping Sauce

Hand Breaded

Chicken Tenders

with Honey Mustard Sauce

Miniature Meatballs

Baked with Golden BBQ Sauce

Spanakopita

Phyllo Triangle with Spinach,
Feta and Garlic

Cocktail Quiche

Assorted Flavors Ham Swiss,
Herb Cheese, Garden Vegetable

Ala Carte

Appetizers are priced Per Person unless otherwise noted

Shrimp Cocktail

with Zesty Sauce
\$1.50 per piece

Bite Size Beef Wellington

with Filet and
Wild Mushrooms \$4

Antipasto Platter Gourmet

Meats, Cheeses, and Olives with
Balsamic Drizzle, served
with Pita and Crackers \$3.50

***Petite Crab Cakes* \$3.00**

Sesame Ahi Tuna

Seared to Medium Rare,
served with Cucumber Wasabi \$3

Vegetable Crudit 

with Ranch Dip \$2.50

Cheese Tray

served with Crackers \$2.50

Baked Brie

Raspberry in Puff Pastry \$3.50



Entrees

Option 1

Pick Three Entrees

*Entrée Prices Include Garden Salad with House Vinaigrette
A Personalized Menu will be given to each guest*

Steaks

All Steaks served with Garlic Mashed Potatoes
All Steaks Grilled to Medium (unless previously discussed)
*Prices Subject to Market Price

*Main Street
Filet Mignon*
USDA Choice
6 oz Market

*Main Street
Filet Mignon*
USDA Choice
10 oz Market

Aged Ribeye
USDA Choice
Black Angus
16 oz Market

Joyce Farm Chicken
Free Range Chicken,
Truffle Macaroni and Cheese,
Mushrooms, Sherry Thyme Jus 25.95

Chicken Piccata
Pan Seared Chicken Breast,
Linguini, Tomato, Spinach,
White Wine Caper Sauce 21.95

Southern Style Crab Cakes
Lump Crab, Malt Vinegar Aioli,
Pickled Corn Relish, Fingerling
Chips, Asparagus 25.95

Seasonal Vegetable Pasta
Linguini, Roasted Seasonal Vegetables,
White Wine Butter Sauce,
Parmesan Cheese \$16.95

Bourbon Salmon
Atlantic Salmon,
Bourbon Glaze,
Garlic Brussel 24.95



Entrees

Option 2

Budget Friendly Menu: Duo of Steak and Chicken

This option requires a confirmed number of Orders prior to event

Same Entrée will be served to each guest

Each guest will receive a Personalized Menu

Entrees include Garden Salad and Tennessee Cheesecake

If your group includes a vegetarian, we will gladly accommodate

\$26.95 per guest, plus tax and gratuity

Duo of Steak and Chicken

Each Guest is Served:

Garden Salad with House Vinaigrette

Bacon Wrapped Sirloin, Grilled Medium, with Cabernet Demi Glace

Herb Baked Chicken Breast with Chardonnay Butter

Baked Potato

Fresh Vegetable

Tennessee Cheesecake with Raspberry Sauce



Dessert

Pick Two Desserts

Desserts are priced Per Person

Tennessee Cheesecake

Pecan Graham Cracker Crust, Raspberry Sauce 4.95

Flourless Chocolate Cake

House Made, Gluten Free, Raspberry Sauce 4.95

Bourbon Street Bread Pudding

New Orleans Style Bread Pudding, Whiskey Sauce, Chocolate Drizzle 6.95

Bread Pudding requires a pre ordered amount

Bring in Your Own Dessert

440 Supplies Plates, Forks, and Napkins

Our staff will cut and serve the dessert for you

\$1.50 per Confirmed Guest



Libations

Bar Options

Open Bar: Host Pays for Guests Alcohol

Cash Bar: Guests Pay Individually

Dollar Limit: Host Determines a dollar amount, then switch to Cash Bar

Drink Tickets: Host pays for limited number of drinks per guest
Tickets given upon arrival

Offerings

Full Wine, Beer, and Cocktail List Available Upon Request

Bottled Beer

Miller Light 3
Bud Light 3
Coors Light 3
Corona 3.50
Heineken 3.50

Canyon Road House Wine

Chardonnay 5
Merlot 5
Cabernet Sauvignon 5

Call

Bacardi
Jim Beam
Cuervo Golkd
Captain Morgan
5.50

Super Premium

Bombay
Grey Goose
Crown Royal
Makers Mark
Jack Daniels
7

Premium

Titos
Absolut
Beefeater
Tanqueray
6

Ultra Premium

Woodford
Knob Creek
Macallan 12 yr
Patron
8

Nonalcoholic Beverages: Soda, Tea, Coffee \$1.95



Rentals and Fees

Audio Visuals Rentals

Requires 48 Hour Notice

Screen \$50 LCD Flat Screen TV– Price TBD

Room Fee Due at Time of Reservation

Pharmaceutical and Business Groups \$150

Deposits Due at Time of Reservation

Non-corporate events require a nonrefundable \$150 Room Deposit

Room Deposits will be credited to final bill

Confirmation

Confirmed number of guests attending your function must be received 48 hours prior to event. The confirmed number will be reflected on your final bill.

Gratuity

Gratuity is based on the confirmed number and will be added to the final bill.

Private Banquet Room suggested 18% or \$80 per server, whichever is greater

Payment

Payment is required at the close of event

Cash, Personal Check, or Direct Billing (available with prior discussion)

Visa, Mastercard, American Express, Discover all excepted

Credit Cards subject to 3% Service Fee