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, Thursday, and Friday 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

Spanakopita
Phyllo Triangle with Spinach, Feta and Garlic

Miniature Meatballs
Baked with Golden BBQ Sauce

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

Antipasto Platter Gourmet
Meats, Cheeses, and Olives with Balsamic Drizzle, served with Pita and Crackers $3.50

Vegetable Crudité
with Ranch Dip $2.50

Baked Brie
Raspberry in Puff Pastry $3.50

Bite Size Beef Wellington
with Filet and Wild Mushrooms $4

Petite Crab Cakes $3.00

Sesame Ahi Tuna
Seared to Medium Rare, served with Cucumber Wasabi $3

Cheese Tray
served with Crackers $2.50

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
Airline Chicken Breast, Risotto Carbonara, Pancetta, Pea Shoots, Lemon Vinaigrette 22.95

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