



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

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 have several banquet rooms including the main dining room.

Please let us know if you have any further questions.

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

Becca Holt

440 Event Coordinator

Office Hours: Tuesday through Friday 9am to 4pm

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



Appetizers

Tier 1

\$7.95 per person, choice of 3

Spinach Artichoke Dip

Served warm with Tortilla Chips

Miniature Meatballs

Golden BBQ Sauce

Asian Spring Rolls

Sweet Chili Dipping Sauce

Spanakopita

Phyllo Triangle with Spinach and Feta

Cocktail Quiche

Ham Swiss, Herb Cheese, Garden Vegetable

Tier 2

\$9.95 per person, choice of 3

Shrimp Cocktail

Zesty Cocktail Sauce

Petite Beef Wellington

Wild Mushrooms

Petite Crab Cakes

Remoulade Sauce

Gourmet Cheese & Vegetable Tray

Ranch Dip and Assorted Crackers

Spicy Tuna on Cucumber

Sriracha Aioli

Bar Options

Open Bar: Host pays for all guests *Cash Bar:* guests pay individually

Limited: Host sets time or dollar amount for Open Bar, then switches to Cash Bar

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

Non-Alcoholic Beverages: \$1.95



Entrée Option 1

Choice of Three Entrees

Price Includes Garden Salad with House Vinaigrette and Warm Rolls

Steak

All Steaks served with Garlic Mashed Potatoes
Grilled to Medium

*Prices Subject to Market Price

Filet Mignon

6 oz

Lightly Seasoned

Filet Mignon

10 oz

Lightly Seasoned

Sirloin Bacon-Wrapped

8 oz

Cabernet Demi-Glace

Roasted Chicken

Roasted Leg and Breast Quarter,
Duck Fat Fingerlings, Asparagus
with Mushroom Sherry Ragout 24.95

Pasta Louisiana

Blackened Chicken Breast, Tomato,
Bell Peppers, Lemon Zest, Angel Hair Pasta
with Chorizo Cream Sauce 22.95

Bourbon Salmon

Atlantic Salmon, Bourbon Glaze,
Garlic Brussels Sprouts 24.95

Southern Style Crab Cakes

Lump Crab, Malt Vinegar Aioli,
Pickled Corn Relish, Fingerling
Chips, Asparagus 28.95

Seasonal Vegetable Pasta

Linguini, Roasted Vegetables,
White Wine Butter Sauce,
Parmesan Cheese 16.95



Entrée Option 2

For Parties of Over 50 Guests, Every Guest Receives the Same Entrée

Duo of Filet Mignon and Chicken

Garden Salad with House Vinaigrette,
Filet Mignon, Grilled Medium, with Cabernet Demi Glace
Herb Baked Chicken Breast with Chardonnay Butter
Baked Potato, Fresh Seasonal Vegetable
Tennessee Cheesecake with Raspberry Coulis
\$38.95

Duo of Sirloin Steak and Chicken

Garden Salad with House Vinaigrette,
Bacon Wrapped Sirloin, Grilled Medium, with Cabernet Demi Glace
Herb Baked Chicken Breast with Chardonnay Butter
Baked Potato, Fresh Seasonal Vegetable
Tennessee Cheesecake with Raspberry Coulis
\$32.95

Dessert \$4.95

Tennessee Cheesecake

Pecan Graham Crust, Raspberry Coulis

Flourless Chocolate Torte

Whipped Mocha Cream, Raspberry Coulis

Bring Your Own Dessert

440 Supplies Plates, Forks, and Napkins
Our staff will cut and serve the dessert for you!
\$1.50 per Confirmed Guest



Rentals and Fees

Audio Visuals Rentals

Projector Screen \$50

Deposits Due at Time of Reservation

Non-corporate events require a \$150 Room Deposit to guarantee the date.
Room deposit will be credited to the final bill.

Room Fee at Time of Reservation

Non-Refundable for Pharmaceutical and Business Groups \$150

Confirmation of Guests

Confirmed number of guests attending your function must be received 48 hours prior to event.
The confirmed number will be reflected on your bill for any pre-ordered menu items.

Gratuity

Gratuity is based on the confirmed number and will be added to the final bill.
Suggested gratuity 18% of final bill (excluding taxes & fees) or \$80 per server, whichever is greater.

Payment

Payment is required at the close of event.
Cash, Personal Check, or pre-authorized Direct Billing
Visa, Mastercard, American Express, Discover subject to 3% service fee