



*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 Events 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 Guest, Choice of Three

Spinach Artichoke Dip

With Tortilla Chips

Miniature Meatballs

Mango BBQ Sauce

Asian Spring Rolls

Sweet Chili Sauce

Spanakopita

Phyllo Triangle with Spinach and
Feta

Cocktail Quiche

Ham Swiss, Herb Cheese, Garden
Vegetable

Tier 2

\$9.95 Per Guest, Choice of Three

Shrimp Cocktail

Zesty Cocktail Sauce

Petite Beef Wellington

Wild Mushrooms

Miniature Crab Cakes

Remoulade Sauce

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



Entrée Option 1

For Parties Up to 40 Guests. Choice of Three Entrées

Includes Garden Salad with House Vinaigrette or Ranch

6 Oz. Filet Mignon

Grilled to Medium, Garlic Mashed
Potatoes \$34.95

10 Oz. Filet Mignon

Grilled to Medium, Garlic Mashed
Potatoes \$41.95

8 Oz. Sirloin

Bacon Wrapped, Grilled to Medium,
Rosemary Cabernet Sauce \$27.95

Bourbon Salmon

Atlantic Salmon, Bourbon Glaze,
Garlic Brussels Sprouts \$24.95

Southern Style Crab Cakes

Lump Crab, Lemon Caper Aioli,
Asparagus, Preserved Lemon, Frisée
\$28.95

Chorizo Stuffed Chicken

Blackened Chicken Breast, Chorizo, Sautéed Spinach,
Mozzarella, Jalapeño Cheese Grits, Smoked Tomato
Puree \$24.95

Pasta Louisiana

Blackened Chicken Breast, Tomato,
Bell Peppers, Lemon Zest, Angel Hair
Pasta, Chorizo Cream Sauce \$23.95

Seasonal Vegetable Pasta

Linguini, Roasted Vegetables, White
Wine Butter Sauce, Parmesan
\$16.95



Entrée Option 2

For Parties of 40 or More. Every Guest Receives the Same Entrée.

Includes Garden Salad with House Vinaigrette or Ranch and Tennessee Cheesecake with Raspberry Sauce.

\$32.95 Per Guest.

Proteins (Select Two):

4 Oz. Bacon Wrapped Sirloin with Rosemary Cabernet Sauce

4 Oz. Filet Mignon (Add \$6)

4 Oz. Grilled Chicken Breast with Champagne Sauce

4 Oz. Atlantic Salmon

1 Jumbo Crab Cake (Add \$6)

1 Broiled Lobster Tail with Lemon Herb Crust (Add \$20)

Sides (Select Two):

Garlic Mashed Potatoes

Baked Potato with Butter and Sour Cream

Jalapeño Cheese Grits

Sauteed Green Beans

Roasted Broccolini

Sauteed Zucchini and Squash

Roasted Garlic Brussels

Roasted Asparagus



Dessert

Tennessee Cheesecake

Raspberry sauce \$4.95

Flourless Chocolate Cake

Mocha Whipped Cream, Raspberry \$4.95

Bring Your Own Dessert

Our staff will serve the dessert for you

\$1.50 per guest

Rentals and Fees

Audio Visual Rentals

Projector Screen \$50

Deposit Due at Time of Reservation

All events require a \$150 Room Deposit to guarantee the date. Non-refundable for Pharmaceutical and Business groups. For all non-corporate events, Room Deposit will be credited on final bill at the close of event.

Confirmation of Guests

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

Gratuity

A Gratuity of either \$80 per server or 18% of final bill will be added for all private dining events.

Payment

Payment is required at the close of event.

Visa, Mastercard, American Express, Discover subject to 4% processing fee.