

SANDWICH PLATTERS

Serves 6-8

TOASTED CLUB \$40

Ham, turkey, Applewood smoked bacon, provolone and American cheese with lettuce and tomato on a toasted hoagie with honey mustard.

HOT SICILIAN \$40

Genoa salami, Capicola ham, pepperoni and provolone on a toasted hoagie with banana peppers, tomato, red onion, lettuce and Italian dressing.

TOASTED CLUB / HOT SICILIAN COMBO \$40

PHILLY DIP \$40

Thin-sliced roast beef with peppers, onions and provolone baked and served with au jus and our horseradish cream.

CHICAGO BEEF \$40

Thin-sliced Italian seasoned beef with sweet bell peppers OR hot giardiniera, with dipping au jus on the side.

BURGER BAR \$60 (serves 6)

Build your own burger served with American or Provolone cheese, Applewood smoked bacon, lettuce, tomato, red onion, and pickles.

BAKED POTATO BAR \$25 (serves 6)

Served with Butter, Sour cream, Cheddar cheese, Applewood smoked bacon, and sliced green onions.

DESSERTS

SIGNATURE BREAD PUDDING \$20 (Serves 4-5)

Made from scratch custard-based bread pudding with our signature bourbon caramel sauce.

CHOCOLATE MOUSSE \$20 (Serves 4-5)

Made from scratch chocolate mousse with whipped cream and crumbled toffee.

MILKSHAKES \$4 (per person)

Hand-dipped chocolate, strawberry or vanilla.

TIRAMISU MILKSHAKE \$5 (per person)

BOURBON CARAMEL MILKSHAKE

(Non-Alcoholic) \$5 (per person)

TIRAMISU \$30 (Serves 8)

A delicious blend of toasted lady fingers with a touch of espresso and a creamy mascarpone filling. Dusted with cocoa.

FAMILY-STYLE SIDES

Serves 4-6

BROCCOLI \$10 | RICE \$10

KETTLE CHIPS \$6

SAUTÉED MUSHROOMS \$10

CHEESY GARLIC BREAD \$12

GRILLED ASPARAGUS \$12

ROASTED GARLIC RED SKIN

MASHED POTATOES \$12

GARLIC BREAD \$8

110 N LOCUST HILL DR.
LEXINGTON, KY 40509



CATERING • HOLIDAY PARTIES • HOME OF OFFICE
WEDDINGS • REHEARSAL DINNERS

SUTTONRESTAURANT.COM

859-268-2068

FULL-SERVICE OR SELF-SERVICE
BUFFETS • PLATED MEALS • BOX LUNCHES
BEER • WINE • LIQUOR



LOCAL FAMILY OWNED AND OPERATED

All family-style choices include serving utensils and dressings.

No additional cost for cups, plates and napkins.

See our full menu for more choices.

APPETIZER PLATTERS

Serves 6-8

-  **ITALIAN SAMPLER** \$45
Stuffed mushrooms, family recipe Italian meatballs and pepperoni pups. Served with marinara.
-  **STUFFED MUSHROOMS** (25 ea.) \$50
-  **MEATBALLS** (25 ea.) \$45
-  **SUTTON'S PEPPERONI PUPS** (20 ea.) \$35
Breaded mozzarella stuffed with pepperoni and served with marinara.
- FRIED BANANA PEPPER RINGS** \$20
Served with horseradish cream.
- BRUSCHETTA** \$25
Diced tomatoes, garlic, basil and extra virgin olive oil. Served with garlic toast points.
- FRIED CHICKEN PLANKS** \$30
Hand-breaded chicken breast scaloppini, with your choice of Buffalo, BBQ or bourbon glaze dipping sauce.

SALADS

Serves 6-8

- HOUSE SALAD** (Choice of 2 dressings) \$25
A crisp blend of lettuce with tomatoes, shredded cheddar, carrots, red onions, and fresh-baked croutons. *With bacon \$35*
-  **ANTIPASTI SALAD** \$35
Capicola ham, Genoa salami, pepperoni, shredded mozzarella, carrots, tomatoes, banana peppers, red onions, black olives, and fresh-baked croutons. All served on top of mixed greens.
- FRIED OR GRILLED CHICKEN SALAD** \$35
A crisp blend of lettuce with shredded cheddar, red onions, carrots, tomatoes, and fresh-baked croutons.
- CHICKEN CAESAR SALAD** \$35
Crisp romaine tossed with our signature Caesar dressing, grated Parmesan cheese, and fresh-baked croutons.
- SPINACH SALAD** \$30
Hot honey bacon vinaigrette over fresh spinach with tomatoes, red onions, Applewood smoked bacon, feta cheese and fresh-baked croutons.
-  **BLACK 'N' BLEU STEAK SALAD** \$40
Romaine lettuce with tomatoes, red onion, blue cheese crumbles, and fresh-baked croutons, topped with blackened filet medallion.
- BERRIES AND BLEU SALAD** \$30
Mixed greens with shredded carrots, bleu cheese crumbles, candied nuts, seasonal berries, and fresh baked croutons drizzled with a light balsamic vinegar.
- AVAILABLE DRESSINGS**
Sutton's Homemade Bleu Cheese Vinaigrette, Honey Mustard, Italian, Balsamic Vinaigrette, Ranch, French, Bleu Cheese, Poppy Seed, or Honey Bacon Vinaigrette

BEVERAGES

Serves 8-10 \$6 per gal.

TEA | SWEET TEA
RASPBERRY TEA | LEMONADE

PASTAS

Serves 6-8, unless otherwise noted

- CHICKEN MARSALA** \$35
Fresh chicken scallopini lightly sauteed with mushrooms, shallots and garlic, then finished with Marsala wine. Served over linguini.
-  **PASTA ARRABBIATA**
 Spaghetti, mushrooms, tomatoes, and basil in a very spicy Arrabbiata sauce.
 - VEGETARIAN** \$30
 - WITH CHICKEN** \$35
 - WITH SAUSAGE** \$40
 - WITH SHRIMP** \$45
 - WITH SCALLOPS** \$60
- SHRIMP SCAMPI PASTA** \$40
White wine, garlic, lemon, parsley, and butter sautéed with spaghetti.
-  **ITALIAN MEATLOAF** \$40
Served with garlic roasted mashed potatoes, peppers, onion, garlic, and marinara.
-  **MANZO PASTA PARMESAN** \$45
Tender slices of filet mignon medallion over penne pasta, tossed in a spicy garlic and Parmesan cream sauce, garnished with fresh diced tomatoes, sliced green onion, and sautéed mushrooms.
- PASTA GIOVANNI**
Mushrooms, roasted artichoke hearts, sun-dried tomatoes, black olives, capers, red pepper flakes, fresh basil and penne pasta tossed in olive oil and balsamic vinegar.
 - VEGETARIAN** \$30
 - WITH CHICKEN** \$35
 - WITH SAUSAGE** \$40
 - WITH SHRIMP** \$45
 - WITH SCALLOPS** \$60
- BAKED SPAGHETTI**
Spaghetti with choice of sauce topped with Mozzarella and Provolone.
 - WITH MARINARA** \$30
 - WITH MEAT SAUCE** \$40
- PASTA**
Spaghetti, linguini, or penne.
 - WITH MARINARA** \$25
 - WITH MEAT SAUCE** \$35
 - WITH MEATBALLS** \$40
- BAKED CHICKEN AND BROCCOLI** \$35
Grilled chicken, fresh broccoli and penne pasta tossed in our rich Parmesan cream sauce and baked with mozzarella and cheddar.
- CHICKEN ALFREDO** \$35
Linguini with our signature alfredo sauce with chicken, Parmesan cheese and fresh parsley.
- FRA DIAVOLO** \$50
Penne tossed in our spicy Fra Diavolo sauce with blackened shrimp & blackened scallops. Topped with freshly sliced green onions.
- EGGPLANT PARMESAN** \$35
Hand breaded and served over pasta with marinara. Baked with fresh mozzarella.
-  **BAKED CHEESE RAVIOLI**
 - WITH MARINARA** \$35
 - WITH MEAT SAUCE** \$40
- LASAGNA**
(Serves 8-10) \$70 (Half Order) \$40
Loaded with freshly ground beef and freshly ground family recipe sausage. (Please provide at least 3 hours notice)
- CHICKEN GORGONZOLA** \$35
Penne pasta tossed with a rich Gorgonzola cream sauce, grilled chicken, fresh mushrooms and sun-dried tomatoes.
- CHICKEN PARMESAN** \$40
Hand-breaded chicken breasts smothered in marinara then baked with fresh mozzarella. Served over pasta.

BEEF, PORK, POULTRY & SEAFOOD

Serves 4-6

- CHICKEN PESTO** \$35
A grilled chicken breast topped with Parmesan and basil pesto, sliced tomato and mozzarella. Served over rice pilaf and served with broccoli.
- BOURBON CHICKEN** \$35
A grilled chicken breast with our signature bourbon glaze. Served over rice pilaf and served with broccoli.
-  **GRILLED MAHI** \$40
Grilled or blackened. Served over rice pilaf and served with broccoli.
-  **TUSCAN RIBEYE** \$55 (Serves 4)
Marinated in extra virgin olive oil, fresh garlic, and fresh rosemary. Served over rice pilaf and served with broccoli.
- FILET MIGNON MEDALLIONS** \$40 (Serves 4)
Served over rice pilaf and served with broccoli.
-  **TUSCAN MARINATED PORK CHOPS** \$35 (Serves 4)
Bone-in center-cut pork chops marinated in extra virgin olive oil, fresh garlic and fresh rosemary. Served over rice pilaf and served with broccoli.
-  **GRILLED SEA SCALLOPS** \$60
Fresh, large scallops, perfectly seared. Served over rice pilaf and served with broccoli.
- NEW ORLEANS FISH AND SHRIMP** \$50
Blackened Mahi and shrimp topped with a hint of Parmesan cream sauce. Served over rice pilaf and served with broccoli.
-  **NORWEGIAN COLDWATER**
-  **ATLANTIC SALMON** \$50
A skinless center-cut filet grilled and served with your choice of lemon and dill infused cream OR our signature bourn sauce. Served over rice pilaf and served with broccoli.
-  **SEAFOOD PLATTER** \$60
Grilled mahi, grilled sea scallops and grilled shrimp. Served over rice pilaf and served with broccoli.
- PRIME RIB**
FULL LOIN \$200 (Serves 20)
1/2 LOIN \$110 (Serves 10)
Seasoned and slow roasted for several hours. (Please provide a 24 hour notice before ordering this item.)

 Sutton's Original Recipe

 Health Conscious Selection

 Spicy

Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. 7.25.18