



PICNIC WITH THE POPS

2026 POPS GOES COUNTRY

FEATURING



dupree catering + events



Dupree Catering provides dinners for patrons of Picnic with the Pops. This year the event will be held on Sat, August 8th at the Meadow at Keene Barn.

Our delicious dinners accommodate groups of eight and are delivered right to your table from 6:00-8:00 pm or you may choose to pick up your order at our location in the Chase Bank Building the day of the event. Entrees are packaged individually and the appetizer, side items, bread, and dessert are served family style. Orders are non-refundable after August 4, 2026, and must be picked up on August 8, 2026 even if the concert is rescheduled to a later date. Call 859-231-0464 to place your order.



Price Listed with the Entrée includes Appetizer Platter, All Sides and Dessert. All items are Served Cold or Room Temperature

APPETIZER:

"FANCY DON'T LET ME DOWN" SNACK PLATTER

"Who Wants the Dip" Trio

"Pickle Hello" Smoked Gouda Pickle Dip (GF),

"Tennessee Whisky" Onion Dip (Vegan, GF), Bacon Jam (GF)

Southern Cornmeal Fried Green Tomatoes (VEGAN, GF)
& House-Fried Salt and Vinegar Chips (Vegan, GF)

Green Goddess Deviled Eggs (Vegetarian, GF)

Heirloom Cherry Tomatoes (Vegan, GF)

Blackened Salmon Slider on Garlic-Toasted Bread
with Creamy Blackened Salmon and Arugula

FAMILY STYLE SIDES:

"WATERMELON CRAWL"

Watermelon, Honeydew, Fresh Raspberry with Lime
Vinaigrette (Vegan, GF)

"OLD COLD TATER" SALAD

Smashed Marble Potatoes with Oven-Dried Tomatoes, Grilled
Broccoli, Creamy Smoked Paprika Dressing (Vegan, GF)

"B LUE MOON OF KENTUCKY" SALAD

Local Mixed Greens, Fresh Blueberries, Bourbon-Soaked
Apricots, Sweet Mustard Toasted Pecans, Mint Julep
Vinaigrette, Feta Cheese (On side) - (Vegan- without feta), GF)

"LOVELESS STYLE" BISCUITS

Buttermilk & Cheddar Cheese Biscuits and Butter

PICK YOUR ENTREE:

"A LITTLE BIT OF CHICKEN FRIED" \$35.95

Nashville-Style Fried Chicken with Chive Crema

"TABASCO AND SWEET TEA" BEEF TENDERLOIN \$52.95

Sweet Tea Smoked Sliced Beef Tenderloin with
Tabasco Horseradish Mustard Sauce (GF)

"GOOD OLE BBQ" \$38.95

Raspberry BBQ Glazed Salmon Filets
with Creamy Dill Sauce (GF)

"LOOK AT THEM BEANS" \$29.95

Crispy Lima Bean Cakes with Chive Crema
(Vegan, GF)

DESSERT:

"FOREVER AND EVER, AMEN" PEACH AND BANANA PUDDING PARFAIT

Buttermilk Pound Cake Crumble, Banana Pudding,
Bourbon-Soaked Peaches, Whipped Cream

RED VELVET CRINKLE COOKIES (Vegan, GF)

www.duprecatering.com

