

# *catering menus*

*location and luxury*

# *continental breakfast*

## ***the executive continental***

*chilled fresh juices to include: orange, grapefruit, tomato and cranberry  
warm scones, fruit infused muffins and danishes served with fresh fruit preserves and whipped honey butter  
freshly brewed coffee, decaffeinated coffee and premium teas  
\$17 per person*

## ***the soma***

*chilled orange, grapefruit, tomato and cranberry juice  
sliced ripe seasonal fruits and berries  
warm scones, muffins and morning pastries  
served with fresh fruit preserves and whipped honey butter  
assorted yogurts with toasted house made granola  
freshly brewed coffee, decaffeinated coffee and premium teas  
\$19 per person*

## ***the healthy start***

*chilled orange, grapefruit, tomato and cranberry juice  
sliced ripe seasonal fruits and berries  
assorted yogurts with toasted house made granola  
warm oatmeal and cinnamon apples with brown sugar and raisins  
assorted dry cereals and toasted granola with pitchers of iced milk  
savory breakfast breads including: banana bread and grapefruit pound cake  
assorted low fat mini muffins to include: lemon, poppy and bran  
freshly brewed coffee, decaffeinated coffee and premium teas  
\$21 per person*

## ***the morning after***

*chilled orange, grapefruit, apple and cranberry juices  
warm scones, muffins and morning pastries served with fresh fruit preserves  
and whipped honey butter  
sliced ripe seasonal fruits and berries  
freshly brewed coffee, decaffeinated coffee and premium teas  
assorted soft drinks, Vitamin Water and Full Throttle (regular and sugar free)  
assorted smoothies  
your choice of:  
breakfast burritos with chorizo, avocado and salsa (vegetarian upon request)  
or scrambled eggs with gruyere cheese stuffed in a flaky croissant (add ham - \$2pp)  
\$27 per person*

**prices subject to 21% service charge, 9.25% sales tax and a 15% liquor tax**

# *rise and shine breakfast buffet*

*(prepared for a minimum of 25 people)*

## ***the all american country morning breakfast buffet***

*country scrambled eggs with chives  
apple smoked bacon and sausage  
parmesan and country ham grits  
chilled orange, grapefruit, apple and cranberry juices  
warm buttermilk biscuits  
warm scones, muffins and morning pastries  
served with fresh fruit preserves and whipped honey butter  
sliced ripe seasonal fruits and berries  
freshly brewed coffee, decaffeinated coffee and premium teas  
\$22 per person*

## ***the international breakfast buffet***

*freshly scrambled eggs with chives  
amaretto french toast presented with maple syrup  
breakfast burritos with chorizo, avocado and salsa  
apple smoked bacon and sausage  
chilled orange, grapefruit, apple and cranberry juice  
creole breakfast scramble crostini  
muffins and morning pastries  
served with fresh fruit preserves and whipped honey butter  
sliced ripe seasonal fruits and berries  
freshly brewed coffee, decaffeinated coffee and premium teas  
\$26 per person*

## ***the wrap-it-up breakfast buffet***

*brioche stuffed with scrambled eggs, tomatoes, manchego cheese and salsa  
buttermilk pancakes with honey butter and warm maple syrup  
herb roasted potatoes  
chilled orange, grapefruit, apple and cranberry juices  
warm scones, muffins and morning pastries  
served with fresh fruit preserves and whipped honey butter  
sliced ripe seasonal fruits and berries  
freshly brewed coffee, decaffeinated coffee and premium teas  
\$27 per person*

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## *brunch*

*(prepared for a minimum of 25 people)*

*chilled orange, grapefruit, apple and cranberry juices  
warm scones, muffins and morning pastries  
served with fresh fruit preserves and whipped honey butter  
sliced ripe seasonal fruits and berries  
smoked seafood display  
omelet station with assorted accompaniments  
pancetta, wild mushrooms, apple smoked bacon, chopped herbs, roma tomatoes,  
avocado, bell peppers, baby spinach and assorted cheeses  
amaretto french toast presented with maple syrup  
apple smoked bacon and sausage  
herb roasted potatoes  
cheese blintzes with fruit compote  
carving station with choice of one:  
roast sirloin of beef, ham, or turkey  
dessert display  
\$45 per person*

## *buffet enhancements*

*whole fruit \$2 each  
assorted Coca-Cola products \$3 each  
still and sparkling water \$3 each  
grits or cheese grits \$3 per person  
warm biscuits with egg, sausage, ham \$4 each  
buttermilk biscuits with sausage gravy \$4 each  
granola bars \$4 each  
protein bars \$5 each  
fresh fruit smoothies \$6 each  
Voss sparkling and still water \$6 each  
house made fresh fruit smoothies \$22 per pitcher  
jumbo assorted muffins \$32 per dozen  
assorted jumbo cookies \$32 per dozen  
regular and decaffeinated coffee \$48 per gallon  
freshly brewed ice tea \$48 per gallon  
Seattle's best brewed coffee \$51 per gallon*

*prices subject to 21% service charge, 9.25% sales tax and a 15% liquor tax*



## *all-day break packages*

*the director meeting package (\$29 per person)*

### **continental**

*chilled fruit juices  
breakfast breads and pastries  
sliced fruit and berries  
coffee, decaf coffee, premium teas  
assorted sodas and bottled water*

### **mid morning break**

*refreshed coffee, decaf coffee and tea  
assorted sodas  
bottled water*

### **afternoon break**

*freshly baked cookies and brownies  
refreshed coffee, decaf coffee, tea  
assorted sodas  
bottled water  
\$22 per person*

*the executive meeting package (\$29 per person)*

### **continental**

*chilled fruit juices  
breakfast pastries  
mini egg and cheese croissants  
sliced fruit and berries.  
coffee, decaf coffee, and premium teas  
assorted sodas*

### **mid morning break**

*Vitamin Water  
protein and granola bars  
fresh fruit smoothies  
refreshed coffee, decaf coffee and tea  
assorted sodas  
bottled water*

### **afternoon break**

*freshly baked cookies and brownies  
assorted pretzels, chips and dip  
bananas and apples  
Full Throttle (regular and sugar free)  
refreshed coffee, decaf coffee and premium teas  
assorted sodas  
sparkling and still water*

*prices subject to 21% service charge, 9.25% sales tax and a 15% liquor tax*

*121 fourth avenue south • nashville, tennessee 37201*

# *specialty breaks*

## ***snack attack***

*assorted candy bars including: Twix, Snickers, Hershey Bars*  
*assorted white and dark chocolate brownies*  
*assorted snack mix*  
*assorted soft drinks*  
*iced frappuccino*  
*fresh squeezed lemonade*  
*\$13 per person*

## ***the fitness power break***

*assortment of whole and sliced fruit*  
*variety of power and protein bars*  
*assorted Powerade energy drinks*  
*flavored Vitamin Water*  
*sparkling and still water*  
*assorted sodas*  
*\$13 per person*

## ***the polar break***

*jumbo assortment of freshly baked cookies*  
*Dove Bars*  
*assorted ice cream and fruit bars*  
*mini ice cream cups*  
*assorted sodas*  
*assorted frozen candy bars*  
*\$17 per person*

## ***the fiesta***

*tri-colored tortilla chips*  
*chili con queso*  
*salsa fresca*  
*guacamole*  
*grilled chicken quesadillas*  
*assorted sodas*  
*still and sparkling water*  
*\$14 per person*

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# *specialty breaks continued*

## ***almost heaven***

*chocolate marble biscotti*  
*mocha squares*  
*fresh strawberries and pineapple spears*  
*pound cake squares*  
*white and milk chocolate fondue*  
*coffee, decaf coffee, ice coffee and ice tea*  
*\$16 per person*

## ***caffeine break***

*chocolate covered espresso beans*  
*mocha crumb cake*  
*Full Throttle*  
*assorted sodas*  
*fresh brewed coffee and tea*  
*\$15 per person*

## ***the tropical twist***

*display of fresh tropical fruit kabobs served with a citrus dipping sauce*  
*assorted home made tropical fruit smoothies*  
*fruit and yogurt bars*  
*assorted flavored vitamin water*  
*assorted sodas*  
*Voss sparkling and still water*  
*just brewed coffee, decaffeinated coffee and premium teas*  
*\$17 per person*

## ***beverage break***

*(one-hour service)*  
*assorted sodas*  
*still and sparkling water*  
*freshly brewed coffee, decaffeinated coffee and premium teas*  
*\$10 per person*

## ***all-day beverage break***

*(all-day service)*  
*assorted sodas*  
*still and sparkling water*  
*freshly brewed coffee, decaffeinated coffee and premium teas*  
*\$25 per person*

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## *break enhancements*

*Seattle's best brewed coffee \$51 per gallon*  
*regular and decaffeinated coffee \$48 per gallon*  
*ice tea \$48 per gallon*  
*punch or lemonade \$48 per gallon*  
*assorted jumbo cookies \$36 per dozen*  
*freshly baked cookies and brownies \$36 per dozen*  
*mixed nuts \$15 per pound*  
*Voss still or sparkling water \$5 each*  
*Full Throttle (regular and sugar free) \$5 each*  
*whole fruit \$2 each*

## *winding down cocktail breaks*

*(one hour)*

### ***wabo cabo***

*freshly fried tortilla chips, salsa, guacamole and sour cream*  
*bottled Coronas and lime*  
*\$19 per person*

### ***wine bar***

*three selections of wine*  
***(billed on consumption)***  
*domestic and international cheeses with sliced baguettes and grapes*  
*\$18 per person*

### ***martini and antipasti bar***

*vodka and gin martinis with or without a twist*  
***(billed on consumption)***  
*sliced Italian meats and cheeses*  
*fresh mozzarella salad with fresh basil and garden tomatoes*  
*marinated olives*  
*blue cheese olives*  
*\$19 per person for antipasti*

### ***rated r***

*chilled assorted beers and mineral waters*  
***(billed on consumption)***  
*mixed country olives*  
*hummus platter with warm pita and feta*  
*warm rosemary nuts*  
*\$17 per person*

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## *plated lunch*

### ***manhattan deli plate***

*individual sliced deli buffet including: ham, turkey, roast beef, salami, swiss and cheddar cheeses  
sliced tomato, dill pickle spear and red bliss potato salad  
choice of white, wheat or rye breads  
pecan pie with maple whipped cream  
freshly brewed coffee, decaffeinated coffee and premium teas  
\$21 per person*

### ***chicken ala king***

*over crisp cheddar cornmeal waffles  
grilled breast of chicken in a creamy mushroom sauce  
cherry swirl cheesecake  
freshly brewed coffee, decaffeinated coffee and premium teas  
\$21 per person*

### ***classic caesar salad***

*crisp romaine leaves, herb croutons, shredded reggiano cheese  
traditional caesar dressing  
tiramisu with espresso cream  
freshly brewed coffee, decaffeinated coffee and premium teas  
choice of:  
grilled chicken breast \$21 per person  
grilled flank steak \$22 per person*

### ***grilled fajita salad***

*chicken fajita salad with grilled fajita chicken on a bed of crisp greens  
with roasted bell peppers, fried tortilla strips,  
shredded cheddar and monterey jack cheese, avocado  
chipotle vinaigrette dressing  
mocha ice cream with churros  
freshly brewed coffee, decaffeinated coffee and premium teas  
\$22 per person*

### ***southwest fried cobb salad***

*three crispy fried chicken tenderloins atop a bed of chopped iceberg and romaine lettuce bleu cheese crumbles,  
bacon, diced tomato, red onion, shredded cheddar and swiss cheese,  
chopped egg, sliced black olives, ranch  
chocolate layer cake and fresh fruit  
freshly brewed coffee, decaffeinated coffee and premium teas  
\$21 per person*

### ***teriyaki marinated salmon***

*with basil pesto morrocan couscous and julienne vegetables  
key lime pie  
freshly brewed coffee, decaffeinated coffee and premium teas  
\$27 per person*

## *plated lunch continued*

### ***the californian***

*field green salad with tear drop tomatoes, toasted pine nuts, gorgonzola cheese served with balsamic dressing on the side*  
*airline chicken breast with asiago cheese, sun dried tomatoes and mushrooms served on top of a tomato basil cream sauce*  
*chef's choice of vegetable and starch*  
*rolls and butter*  
*pecan praline cheesecake served with vanilla whipped cream and white chocolate shavings*  
*freshly brewed coffee, decaffeinated coffee and premium teas*  
*\$29 per person*

### ***southern blue***

*organic mixed greens with carrot and cucumber flourishes*  
*chicken breast stuffed with country ham and smoked swiss cheese baked in pastry crust*  
*served with creole cream sauce*  
*chef's choice of vegetable and starch*  
*rolls and butter*  
*chocolate silk pie*  
*freshly brewed coffee, decaffeinated coffee and premium teas*  
*\$27 per person*

### ***tenderloin filet***

*Roasted corn and crab crowder*  
*grilled or sliced beef tenderloin with chianti braised cipolini onions,*  
*mashed tuscan potatoes and chianti demi glace*  
*freshly brewed coffee, decaffeinated coffee and premium teas*  
*\$38 per person*

### ***philly cheese steak***

*roasted corn chowder with sun-dried tomatoes*  
*philly cheese steak sandwich with provolone cheese, fried onions and peppers*  
*served on a hoagie roll*  
*chef's choice of vegetable*  
*rolls and butter*  
*Philadelphia style ricotta cheesecake*  
*freshly brewed coffee, decaffeinated coffee and premium teas*  
*\$24 per person*

### ***herb roasted turkey sandwich***

*herb roasted turkey with pesto aioli, bacon, avocado and provolone cheese on artisan bread*  
*toasted barley vegetable salad*  
*fresh fruit*  
*key lime pie*  
*freshly brewed coffee, decaffeinated coffee and premium teas*  
*\$19 per person*

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# buffet luncheons

**buffet minimum is twenty-five (25)**  
**a surcharge of \$5 per person will be added for guarantees below twenty-five (25)**  
**please ask your catering manager for details**

## ***broadway deli***

*soup du jour*  
*seasonal mixed greens with cherry vinaigrette dressings*  
*red bliss potato salad*  
*marinated vegetable salad*  
*spicy jalapeno coleslaw*  
*assorted deli meats and cheeses to include:*  
*thinly sliced roast beef, honey baked ham, smoked turkey breast, genoa salami*  
*aged cheddar, swiss and american cheeses*  
*sliced tomatoes, lettuce, onion and pickles*  
*mustard, mayonnaise and horseradish*  
*choice of white, wheat and marble rye bread*  
*assorted cakes and pies*  
*freshly brewed coffee, decaffeinated coffee and premium teas*  
*\$27 per person*

## ***south-of-the-border buffet***

*mixed garden greens with chipotle vinaigrette*  
*shredded lettuce, sliced olives, chopped tomatoes, shredded cheddar cheese, diced red onion, jalapenos,*  
*salsa fresca, sour cream, guacamole*  
*taco beef, chicken fajitas and pork carnitas*  
*baskets of tri-colored tortilla chips*  
*soft flour tortillas, tortilla baskets and taco shells*  
*cheese quesadillas, salsa rice and refried beans*  
*assorted dessert display*  
*\$27 per person*

## ***little italy buffet***

*minestrone soup with pesto*  
*caesar salad with focaccia croutons*  
*cheese tortellini salad*  
*chicken Marsala with wild mushrooms*  
*penne pasta with pesto, roasted red peppers and pine nuts*  
*vegetable lasagna*  
*focaccia bread*  
*cannoli, ricotta cheesecake and tiramisu*  
*freshly brewed coffee, decaffeinated coffee and premium teas*  
*\$28 per person*

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## *buffet luncheon continued*

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please ask your catering manager for details*

### ***tailgate buffet***

*char-broiled hamburgers and steamed hotdogs  
assorted rolls and buns  
chili with shredded cheese  
baked beans, grilled corn on the cob  
sliced swiss and american cheeses  
lettuce, tomato, red onion and pickles  
macaroni salad and potato salad  
assorted flavored chips and dips  
assorted cookies, brownies and pies  
ice tea and lemonade  
\$26 per person*

### ***the honeybee buffet***

*field greens with cherry tomatoes and cucumbers served with assorted dressings  
purple hull pea salad  
country fried chicken, and pulled barbecue pork  
rice pilaf, corn cobbetts steamed vegetables, and mashed potatoes  
buttermilk biscuits and rolls  
assorted dessert display including:  
peanut butter pie, carrot cake and chocolate cream pie  
freshly brewed coffee, decaffeinated coffee and premium teas  
\$27 per person*

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# *working lunch*

*(prepared for a maximum of 25 people)*

## ***the traveler***

*seasonal mixed greens, sliced cucumber and tomato salad  
artichoke hearts and mushroom vinaigrette  
sliced fresh fruit  
sliced deli tray to include:  
roast beef, ham, turkey, and salami  
swiss and cheddar cheese  
sliced tomato, lettuce, pickle spears  
mustard, mayonnaise and horseradish  
assorted white, wheat and marble rye bread  
jumbo cookies and fudge brownies  
freshly brewed coffee, decaf coffee and ice tea  
\$25 per person*

## ***the strategy lunch***

*caesar with country bread croutons  
seasonal vegetable pasta salad  
select two  
rare roast beef sandwich with gorgonzola cheese, caramelized with arugula on toasted artisan bread  
hummus wrap with grilled eggplant, roasted peppers, cucumbers and feta cheese  
rock shrimp salad with tarragon and avocado on a flaky croissant  
curried smoked chicken salad wrap with apples and baby greens  
Includes:  
kettle chips  
fresh cookies and brownies  
assorted Sodas  
freshly brewed coffee, decaf coffee and ice tea  
\$26 per person*

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# *working lunch continued*

*(prepared for a maximum of 25 people)*

## ***philadelphia fever***

*mini-boagies filled with cold cuts and cheeses*

*mini cheese steak sandwiches*

*field green salad*

*soft pretzels with yellow mustard*

*cherry peppers and pepperoni*

*spicy coleslaw*

*potato chips*

*pastry chef's choice of dessert*

*assorted sodas*

*freshly brewed coffee, decaf coffee and ice tea*

*\$23 per person*

## ***the entrepreneur***

*soup du jour*

*baby mixed green salad with tear drop tomatoes, cucumbers, toasted pine nuts and gorgonzola cheese*

*select two*

*lemon and rosemary grilled chicken breast*

*black pepper crusted loin of beef*

*penne pasta with fire roasted red peppers, baby spinach and pesto cream*

*includes:*

*fresh grilled vegetables*

*roasted fingerling potatoes*

*house baked bread*

*pastry chef's choice of dessert*

*\$31 per person*

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# *lunch on the go*

## ***the deli express***

*thinly shaved pastrami and corned beef  
swiss cheese, sliced tomato and romaine lettuce  
served on a soft whole wheat bun  
stone ground mustard  
spicy coleslaw and potato chips  
jumbo cookies, assorted sodas and bottled water (one each)  
\$19 per person*

## ***the submarine***

*genoa salami, turkey and ham  
provolone and cheddar  
tomato, lettuce, shaved red onion and herb vinaigrette  
served on a soft hoagie roll  
cheese tortellini salad  
individual bag of Doritos  
jumbo cookie  
assorted sodas and bottled water  
\$21 per person*

## ***snack for the road***

*shaved ham and turkey served on whole wheat bread  
romaine lettuce and sliced tomato  
potato chips and whole fresh fruit  
jumbo cookie  
assorted sodas and bottled water  
\$19 per person*

## ***grilled veggie wrap***

*marinated grilled zucchini, squash and peppers  
monterey jack cheese sprouts and carrots served in a fresh wrap  
whole fruit and jumbo cookie  
assorted sodas or bottled water  
\$19 per person*

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*plated dinners*  
*soup & salad*

*all selections are served with choice of soup or salad, chef's choice of vegetable and starch, warm rolls and butter,  
your choice of dessert, coffee, decaffeinated and herbal tea*

*select one*

***organic mixed greens***

*with mandarin oranges toasted cashews and cherry tomatoes*

***white bean & arugala salad***

*with tangerine balsamic vinaigrette*

***florentine potato salad***

*rosemary roasted potatoes with chevre cheese, pine nuts & spinach*

***traditional caesar salad***

*with reggiano cheese and focaccia spears*

***romaine-radicchio stilton salad***

*with fresh strawberries*

***roasted tomato soup***

*with smoked corn coulis*

***toasted barley vegetable soup***

*with balsamic roasted tomatoes*

***baby endives***

*with walnuts, sliced red apples, grapes and gorgonzola cheese*

***baby spinach salad***

*with shaved red onion, toasted pine nuts and wild mushrooms*

***roasted corn and crab bisque***

*with spinach oil*

***creamy wild mushroom soup***

*prices subject to 21% service charge, 9.25% sales tax and a 15% liquor tax*

# *plated dinners continued*

## *entrees*

### *select one*

#### ***market street chicken***

*tender breast of chicken stuffed with smoked gouda wrapped in prosciutto ham served with dijon cream sauce*  
\$45 per person

#### ***lobster chili relenos***

*roast pasilla peppers stuffed with lobster meat, shredded cheese and tortilla crisps, ranchero sauce*  
\$52 per person

#### ***mushroom encrusted breast of chicken***

*stuffed with wild mushrooms and served with lemon sherry cream sauce*  
\$44 per person

#### ***pan seared grouper***

*with key lime fondue and grilled jumbo asparagus spears*  
\$44 per person

#### ***filet mignon***

*with port wine balsamic sauce*  
*served with baby carrots with tops and white cheddar potato gratin*  
\$54 per person

#### ***lightly smoked pork tenderloin***

*served with tequila-passion fruit barbecue sauce and tempura fried green beans*  
\$48 per person

#### ***new york strip steak***

*gorgonzola encrusted 12-ounce new york strip steak*  
*topped with caramelized onions served with baked potato*  
*and cabernet mushrooms*  
\$52 per person

#### ***petite filet and seafood enchilada***

*served with garlic-herb butter and lobster sauce,*  
*black beans and fajita vegetables*  
\$49 per person

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*plated dinner continued*  
*dessert*

*select one*

***chocolate ganache cake***

*rich chocolate cake served with fresh fruit coulis and berries*

***grilled pineapple spears***

*with rum sauce (served warm)*

***pecan praline cheesecake***

*served with vanilla whipped cream and white chocolate shavings*

***key lime pie***

*with fresh strawberry sauce*

***red velvet cake***

*a southern tradition served with fresh strawberries*

***white and milk chocolate martini***

*creamy mousse served in a martini glass with chocolate swizzle stick*

***carrot cake***

*moist carrot cake with cream cheese frosting*

***lemon chiffon pie***

*accompanied by fresh seasonal berries*

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# dinner buffet

**(25 person minimum)**  
**two entrees \$48 per person**  
**three entrees \$51 per person**

## salads

select two  
field green salad  
pasta salad  
marinated vegetable salad  
curried chicken and almond salad  
roasted bean and potato salad  
roasted corn salad  
caesar salad

## entrees

select two or three  
sliced roast beef with demi glace  
london broil diane  
chicken marsala  
spice dusted chicken and jerk apples  
almond and pecan glazed chicken  
baked chicken with dijon sauce and cornbread stuffing  
tilapia piccata with lemon caper sauce  
roasted pork loin with bourbon brown sugar glaze  
spice rubbed pork loin with sun dried tomato sauce

## starch and vegetable

select three  
seasonal vegetables  
mushroom risotto  
grilled lemon-garlic potatoes  
smashed potatoes with cheese and chives  
rice pilaf  
green beans with garlic and pepper  
maple carrots  
seasoned broccoli spears  
smoked mashed potatoes

## dessert

select two  
chocolate ganache cake  
tiramisu  
pecan praline cheesecake  
key lime pie  
red velvet cake  
carrot cake  
lemon chiffon pie

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*receptions*  
*specialty displays*

***imported and domestic cheese display***

*whole and carved cheeses with french baguette slices*  
*water crackers and lavosh*  
*fruit garnish*  
*\$9 per person*

***baked brie in pastry***

*triple cream brie fresh fruit garnish*  
*baguettes and lavosh*  
*Carr's water crackers*  
*\$58*

***rainbow of crudités***

*selection of crisp garden fresh vegetables*  
*choice of two dips:*  
*guacamole, fresh onion, ranch or blue cheese*  
*\$6 per person*

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*receptions*  
*carving stations*

*chef attendant required for each activity station*  
*\$75 per hour with a two hour minimum*

***steamship round of beef***

*pepper and dijon mustard encrusted steamship of beef*  
*slow roasted and served with rosemary au-jus*  
*creole mustard, mayonnaise and horseradish*  
*served with silver dollar rolls*

*\$750*

*serves 175*

***leg of lamb***

*slow roasted, herb and garlic stuffed leg of lamb*  
*served with mint jelly and rosemary demi-glace*  
*herb rolls*

*\$275*

*serves 25*

***roast pork loin***

*stuffed with mild italian sausage*  
*served with berry demi-glace*  
*southern style biscuits and herb rolls*

*\$275*

*serves 40*

***whole smoked tom turkey***

*with natural pan gravy served with cranberry relish and cornbread dressing*  
*french and herb rolls*  
*mustard and mayonnaise*

*\$225*

*serves 25*

***whole roasted beef tenderloin***

*served with peppercorn demi-glace, béarnaise sauce, creole mustard and mayonnaise*  
*french and herb rolls and lavosh*

*\$400*

*serves 20*

***roast prime rib of beef***

*lightly smoked and slow roasted prime rib of beef served with horseradish cream and yorkshire pudding*  
*french and herb rolls*

*\$325*

*serves 35*

*prices subject to 21% service charge, 9.25% sales tax and a 15% liquor tax*

*reception*

*chef attendant stations*



**Hilton**  
Nashville Downtown

*chef attendant required for each activity station  
\$75 per hour with a two hour minimum*

***pasta station***

*penne, fettuccini and beef ravioli  
alfredo, basil marinara and bolognese garlic sauces  
reggiano cheese  
crispy garlic bread  
grissini  
\$11 per person*

***far east action station***

*marinated beef, chicken and tiger shrimp served with fresh vegetables, bamboo shoots and water chestnuts  
fried and steamed rice  
chow-mien noodles and fortune cookies  
\$12 per person*

***martini mashed potato station***

*with sautéed mushrooms, caramelized onions whipped butter, sour cream, chives,  
bacon, brown gravy, grated cheddar and boursin cheese  
\$7.00 per person*

*prices subject to 21% service charge, 9.25% sales tax and a 15% liquor tax*

# *hors d'oeuvres*



**Hilton**  
Nashville Downtown

*minimum 20 pieces*

## *cold starts*

*pastrami salmon on mini-potato pancakes \$4.50 each*  
*smoked salmon lollipops \$4.00 each*  
*ahi tuna salad with asian spoon \$4.00 each*  
*pecan encrusted fried brie and gorgonzola \$4.00 each*  
*trio of caviar in baguette \$4.00 each*  
*bahama shrimp with mango chutney \$4.00 each*  
*chilled jumbo shrimp with cocktail sauce \$4.00 each*  
*deluxe finger sandwiches \$3.50 each*  
*salmon lollipops \$5.00 each*  
*deluxe canapé assortment \$4.00 each*  
*salami cornets with port wine cheese \$3.00 each*  
*assorted bruschetta \$3.50 each*  
*ham mousse on mini biscuits \$ 3.00 each*  
*deviled eggs \$3.00 each*  
*mini bouchee with roquefort and walnuts \$3.50 each*  
*cajun marinated shrimp \$4.50 each*  
*chocolate dipped strawberries \$3.50 each*  
*asparagus rolled in prosciutto ham \$3.50 each*  
*fruit and cheese kabobs \$3.50 each*  
*artichoke hearts with scallion mousse \$3.50 each*  
*cucumber cups with salmon mousse \$3.00 each*  
*banana bread with kiwi and mandarin orange \$3.50 each*  
*shrimp toast with avocado and sun-dried cherries \$4.50 each*

## *hot starts*

*antipasto kabob \$4.50 each*  
*tandoori chicken skewer \$3.50 each*  
*spanakopita \$3.00 each*  
*gorgonzola stuffed dried figs wrapped with jalapeño bacon \$3.00 each*  
*reuben egg rolls with thousand island dressing \$4.00 each*  
*mini burgers \$4.00 each*  
*pecan chicken with honey mustard sauce \$3.50 each*  
*filet mignon canapés \$3.75 each*  
*vegetable spring rolls with plum sauce \$3.00 each*  
*hot and spicy chicken drummies \$3.50 each*  
*franks in a blanket with spicy mustard 3.50 each*  
*smoked chicken quesadillas 3.00 each*  
*mini crab cakes with remoulade \$ 3.50 each*  
*skewed coconut lobster tail with wasabi \$6.00 each*  
*grilled veggie kabobs with gorgonzola sauce \$3.50 each*  
*assortment of stuffed mushrooms italian sausage and spinach \$3.50 each*

**prices subject to 21% service charge, 9.25% sales tax and a 15% liquor tax**

*121 fourth avenue south • nashville, tennessee 37201*



# *beverages*

*one bartender per 100 guests*

*\$75 per bartender for first 2 hours and \$25.00 each additional hour*

## *hosted bar*

- premium selection \$6.50*
- house selection \$6.00*
- house wine \$5.50*
- imported beer \$4.95*
- domestic beer \$4.00*
- cordials (on request) \$7.50*
- soda \$3.00*
- bottled water \$3.00*

## *cash bar*

- premium selection \$7.25*
- house selection \$6.50*
- house wine \$6.00*
- imported beer \$5.50*
- domestic beer \$4.50*
- cordials (on request) \$7.50*
- soda \$3.00*
- bottled water \$3.00*

*we proudly serve the following brands, additional brands available on request*

### *premium brands*

- Absolut Vodka*
- Tanquerary Gin*
- Bacardi Rum*
- Jose Cuervo Tequila*
- Jack Daniels Tennessee Whiskey*
- Crown Royal Canadian Whiskey*
- Devar's Scotch*
- Coca-cola Products*

### *house brands*

- Smirnoff Vodka*
- Seagram's Gin*
- Ron Castillo Rum*
- Sauza Tequila*
- Jim Beam Bourbon*
- Seagram's 7 Whiskey*
- J and B Scotch*
- Coca-cola Products*

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## wine list

### *cabernets*

*Foxborn* \$28  
*Yellow Tail* \$31  
*Woodbridge by Robert Mondavi* \$31  
*Kendall Jackson "Vinter's Reserve"* \$46  
*Rosemont* \$45  
*Jordan* \$115

### *merlots*

*Foxborn* \$28  
*Yellow Tail* \$31  
*Woodbridge by Robert Mondavi* \$32  
*Clos du Bois* \$49  
*F. Coppola "Diamond Series"* \$51  
*Newton* \$80

### *optional reds*

*Jewel Pinot Noir* \$28  
*Rosemont Shiraz* \$36  
*Robert Mondavi "Coastal" Pinot* \$37  
*La Crema Pinot Noir* \$47

### *chardonnay*

*Foxborn* \$28  
*Yellow Tail* \$31  
*Hess Select* \$38  
*Kendall Jackson "Vinter's Reserve"* \$37  
*Fetzer Five Rivers Ranch* \$39  
*Jordan* \$80

### *other whites*

*Foxborn White Zinfandel* \$28  
*Danzante Pinot Grigio* \$31  
*Beringer White Zinfandel* \$29  
*Firestone Sauvignon Blanc* \$33  
*Santa Margarita Pinot Grigio* \$59

### *sparkling*

*Totts* \$31  
*Kenwood "Yulup" Brunt* \$34  
*Piper Sonoma "Blanc de Noir"* \$60  
*Veuve Cliquot "Ponsardin" Brut* \$120  
*Dom Perigon by Moet and Chandon* 235  
*Cristal by Louis Roederer* 475

*all wines are priced per bottle  
additional selections are available*

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