



Music City

C E N T E R[®]

CATERING MENU

2024



WELCOME!

to Nashville and to the hospitality of Music City Center. where our culinary journey is all about you. We believe that every food and beverage experience should be a celebration of great food, impeccable service, and a commitment to our environment and community. Our menu is a testament to sustainability, regional relevance, and the warm embrace of southern hospitality. Join us on this flavorful adventure as we cater to your every culinary desire, ensuring a memorable and delightful event for you and your guests.

Here's to a successful event and great experience in Nashville!

This published catering menu is a great place to start your planning process. Because of supply chain challenges and the dynamic nature of the cost of product we ask that you reach out to your Catering Sales Manager to get the most up to date pricing and availability for any of the menu items you are interested in.

Menu prices are subject to change. A good faith estimate of food and beverage prices will be provided six (6) months in advance of the event. If there is an issue of product availability or a significant commodity price increase which requires a price adjustment or substitution thereafter, the customer will be notified as soon as possible. The F&B team will work with the customer to suggest alternative solutions to meet their needs.

Music City Center will work with the customer to lock-in final menu selection and pricing at thirty (30) days prior to the first catered event when the signed F&B agreement, signed BEOs and 100% payment required for the execution of the service they represent are received.

Our Executive Chef and his team of skilled culinarians will be happy to create custom menus that are tailored to fit your specific group and assist in achieving your budget needs. We look forward to hearing from you and we are ready to partner together to create an incredible food and beverage program for your next event.

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES LISTED IN THE GENERAL INFORMATION SECTION FOUND AT THE END OF THIS MENU



INDEX

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

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A LA CARTE Non-Alcoholic Beverages

Coffee, Decaf, and Hot Tea Selection <i>(by gallon)</i>	79.00
» Served with Sugar, Sugar Substitute, Half & Half, Milk, Almond Milk, and Lemons	
Bottled Fruit Juices <i>(each)</i>	7.00
» Choices: Orange, Apple, and Cran-Grape	
Kombucha <i>(12 oz bottle, each)</i>	10.00
» Choices: Ginger and Peach	
Bulk Fruit Juice <i>(by gallon)</i>	55.00
» Choices: Orange, Apple, and Cranberry	
Iced Tea <i>(by gallon)</i>	70.00
Lemonade <i>(by gallon)</i>	55.00
Sodas <i>(each)</i>	4.25
» Choices: Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, and Diet Dr. Pepper	
Bottled Still Water <i>(each)</i> Dasani	4.25



Bottled Sparkling Water <i>(each)</i> Perrier	7.25
Red Bull Energy Drink <i>(each)</i>	7.00
Individual Milk <i>(each / by carton)</i>	4.00

Water Service

Fresh Flavored Waters <i>(three-gallon unit)</i>	85.00
Lemon, Strawberry, and Fresh Basil	
Blueberry, Orange, and Rosemary	
Cucumber and Mint Leaves	
Lemon – Lime	
Grapefruit, Ginger, and Orange	
Pineapple, Coconut, and Lime	
Watermelon and Strawberry	
Water Cooler Rental <i>(each, per show)</i>	150.00
» Includes 1 five-gallon bottle of water <i>(w/cups)</i>	
» Additional five-gallon bottles of water <i>(w/cups)</i>	45.00

Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprits. Menu items and prices are subject to change.

A LA CARTE Bakery Items

» Individual flavor selections are sold in units of one dozen.
 » Toaster provided on request.

Fresh Baked Muffin Assortment (dozen) 55.00
 Combination of: Blueberry, Chocolate Chip, and Banana

» Come as an assortment of these flavors only, not as individually chosen flavors.
 » They may come displayed either wrapped or unwrapped.

Gluten-Free Blueberry Muffin (wrapped) 55.00

Bagels (by the dozen – pre-split) 60.00

» Served with butter and individual plain and strawberry cream cheese packets.
 » Choices: (each selection by the full dozen each flavor)
 Plain, Sesame, Cinnamon Raisin, Blueberry, and Everything Bagel

Upgraded Spread (by the pound) 15.00

Smoked Salmon and Dill Cream
 Chive Herb and Parsley Whip
 Pimento Cheese and Cream Spread
 Sun Dried Tomato and Brie
 Green Olive Tapenade Cream Cheese

Danishes (dozen) 60.00

» Choices: (each selection by the full dozen)
 Cream Cheese, Apple, or Blueberry

Breakfast Breads (loaf / approximately 12 slices) 48.00

» Choices:
 Orange-Cranberry
 Apple-Cinnamon
 Blueberry
 Chocolate

Southern Style Biscuits (dozen) 45.00

» Served with whipped butter, jam selection, and honey.

Butter Croissants (dozen) 55.00

» Choices: (each selection by the full dozen)
 Butter, Chocolate, Multigrain

Scones (dozen) 55.00

Assortment of Blueberry, White Chocolate Chunk -Raspberry, and Apple Cinnamon
 » Come as an assortment of these flavors only, not as individually chosen flavors.

Fresh Baked Cinnamon Rolls (dozen) 65.00

Fresh Baked Cookies (dozen) 55.00

House Baked (unwrapped - can be individually wrapped for an additional 6.00 / dozen charge)
 » Choices: (each selection by the full dozen)

Gourmet Sugar Cookie Oatmeal Raisin
 Chocolate Chip Snickerdoodle
 Rocky Road White Chocolate Macadamia Nut

Lemon Burst Cookie » 200.00

» Gluten Free, Individually Wrapped
 » Special Order Requiring Additional 2 week Lead Time and sold in units of 30 each only



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and spirits. Menu items and prices are subject to change.

A LA CARTE Bakery Items Continued



- Rice Krispies® Treats 48.00
(dozen, unwrapped)
» Choices: *(each selection by the full dozen)*
Traditional
M&M Sprinkled
Chocolate-Hand Dipped
- Brownies 55.00
(dozen/individually wrapped)
» Choices: *(each selection by the full dozen)*
Chocolate Chip Manifesto
Gluten Free
Blondie Toffee
Choco Peruvian Ganache

- Fresh Baked Donuts *(dozen)* 55.00
» Choices: *(each selection by the full dozen)*
Glazed, Chocolate Glazed,
or Maple Long John

A LA CARTE Fruit, Cheese and Dairy

- Sliced Seasonally Available Fresh Fruit with Berries 11.00
(per person)
» Minimum order of 25 people
» Served with Whipped Yogurt Dip
- Whole Seasonally Available Fresh Fruit *(dozen)* 36.00
- Assorted Individual Greek Yogurts *(dozen)* 65.00
Assortment of Strawberry, Blueberry, and Black Cherry
» Come as an assortment of these flavors only,
not as individually chosen flavors.
- Fruit, Berry, and Yogurt Parfait,
with Rolled Oats Garnish *(dozen)* 70.00
- Chocolate Dipped Strawberries *(dozen)* 55.00
» Individual Flavor Selections are Sold in Units of a Dozen
» Choices: *(each selection by the full dozen)*
Dark Chocolate Milk Chocolate White Chocolate

- Apple Fritters *(dozen, unwrapped)* 60.00
- Cup Cakes *(dozen)* 65.00
» Choices: *(each selection by the full dozen)*
Chocolate Cream, Red Velvet,
Lemon Raspberry *(vegan)*, Meyer Lemon.
» other flavors and sizes may be available
for custom order
- Half Sheet Cakes *(40 Slices)* 200.00
» Requires 5 business days' notice to order.
» Typical writing is no charge; complicated graphics
may require an additional charge.
» Cake flavors:
Chocolate, Vanilla, Marble, Carrot, or Red Velvet
» Filling options:
Buttercream, Chocolate Mousse, Strawberry,
Pineapple, or Cream Cheese
» Icing:
White Butter Cream



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprits. Menu items and prices are subject to change.

A LA CARTE Candy and Snacks

Original Goo Goo® Clusters (dozen)	65.00
Quaker® Chewy Granola Bars (dozen)	65.50
An Assortment of Oatmeal/Raisin, Peanut Butter, and Chocolate Chip	
» Comes as an assortment of these flavors only, not as individually chosen flavors.	
Kellogg's® Nutri Grain Bar (dozen)	55.00
» Individual flavor selections are sold in units of a dozen or more.	
Blueberry Strawberry Apple Raspberry	
Clif® Bars (dozen)	70.00
» Individual flavor selections are sold in units of a dozen or more.	
Chocolate Chip Crunchy Peanut Butter	
Blueberry Crisp White Chocolate Macadamia Nut	
Oatmeal Raisin	
KIND® Bars (dozen)	85.00
» Individual flavor selections are sold in units of a dozen or more.	
Dark Chocolate Nut	
Caramel Almond with Sea Salt	
Pomegranate and Blueberry Pistachio	
Vanilla Almond	
NuGo® Bars (dozen) (nut-free, gluten-free, vegan)	70.00
» Individual flavor selections are sold in units of a dozen or more.	
Vanilla Yogurt	
Milk Chocolate	
Dark Chocolate Pretzel	
Full-Size Assorted Candy Bars (each)	5.00
An Assortment of Hershey's® Milk Chocolate, Reese's® Peanut Butter Cup, Snickers®, Kit-Kat®, and Twix®	
Mixed Nuts (pound)	35.00
» Serves approximately 20 people	

Tri-Colored Tortilla Chips (per person)	5.75
» 10-person minimum	
» Served with warm Nacho Cheese Dip and Salsa Fresca.	
Assorted Individual Bags of Deep River Potato Chips (each)	6.50
Original Salted, Mesquite BBQ, or Salt and Vinegar	
Individual Packages Vegetable Chips (1 oz packages)	6.25
Individual Packages Smartfood White Cheddar Popcorn (1 oz bags)	3.75
Individual Packages Local Gourmet Popcorn (1 oz bags)	10.00
Caramel, Butter, or Cheddar	
Mini Honey Mustard Pretzel Twists (pound)	18.00
» Serves approximately 20 people	
Individual Packages of Dot's Pretzels (1 oz bags)	6.75
Original Flavor	
Yogurt Covered Pretzels (pound)	25.00
» Serves approximately 20 people	
Bavarian Style Giant Soft Pretzels (dozen)	65.00
» Served with Yazoo® Mustard and Jalapeno Cheese Sauce	
Bulk Potato Chips and Dip (per bowl)	70.00
» Serves approximately 15 people	
» Choose of one dip included	
» Each added dip choice beyond one 20.00 additional	
Fried Vidalia Onion	
Southern Dill Pickle Dip	
Scallion Ranch	



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprits. Menu items and prices are subject to change.

A LA CARTE Candy & Snacks *continued*

Fresh Vegetable Crudité and Pita Chips	12.00
<i>(per person)</i>	
» 10-person minimum	
» Includes one dip choice	
» Additional dip choices beyond one <i>(each)</i>	1.50 per person
Green Goddess with Feta	
Lemon-Garlic Hummus	
Herb Ranch Dip	
Bartender's Blend Snack Mix <i>(pound)</i>	25.00
» Serves approximately 16 servings ½ cup each	
Roasted Salted Peanuts, Pretzels, Rye Chips, Sesame Breadsticks, Plain Breadsticks, Chex Seasoning	
Individual Wrapped Healthy Trails Mix Package <i>(120 / 1.5 oz bags)</i>	275.00
» Comes in 120 individual bag case	
Raisins, Roasted No Salt Sunflower Seeds, Roasted No Salt Almonds, No Salt Pumpkin Seeds, Roasted No Salt Cashews	

A LA CARTE Frozen

» Each flavor sold in units of one dozen	
Individually Packaged Classic Ice Cream Novelties <i>(dozen)</i>	60.00
Vanilla Ice Cream Sandwich	
Sundae Cone with Peanuts	
Milk Chocolate-Covered Vanilla Ice Cream Bar	
Fudgesicle	
Individually Packaged Premium Ice Cream <i>(dozen)</i>	85.00
Dove® Vanilla Milk Chocolate Bar	
Dove® Milk Chocolate Almond Bar	
Mars Twix® King Bar	
Mars Snickers® King Bar	
Mars Milky Way® Ice Cream Sandwich	



Individual Bags of Planter's® Trail Mix <i>(2 oz)</i>	3.25
Freshly Popped Popcorn	950.00
Including Daily Machine Rental	
» Base package provides 200 portions (minimum)	
» Per bag charge for portions over the initial 200 is 3.00	
» Each attendant is an additional 225.00 for 4 hours or less and is prorated per hour thereafter.	
» Served with flavored salts:	
Butter, Ranch, and Hot Chicken Seasoning	



Index

Click on Items to Navigate

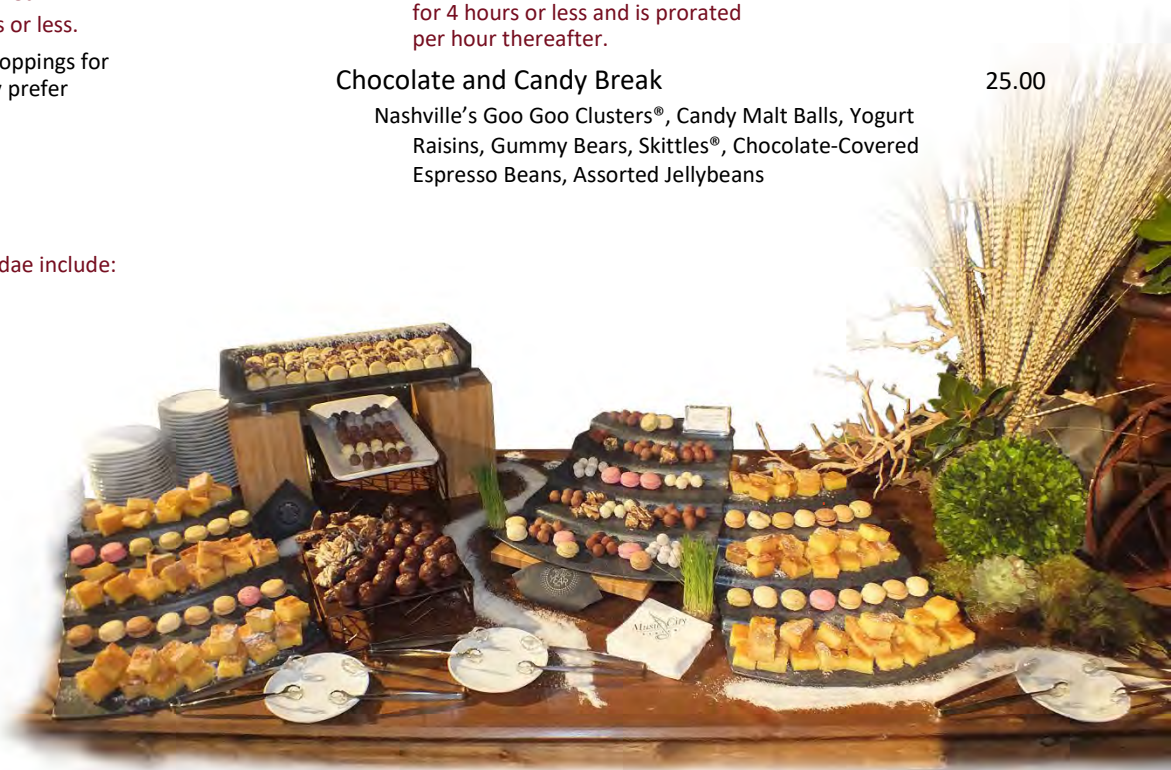
A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprints. Menu items and prices are subject change.

BREAK SERVICE

- » Priced per person unless otherwise indicated
- » All per person break items are provided in an amount estimated to serve each person for 30 minutes
- » Minimum order of 50 people unless otherwise indicated
- » Service fees will apply for orders lower than the minimum

Bubble Tea Bar	15.00	County Fair	24.00
Assorted colorful bubble teas featuring Taro, Chai, Thai, and Mango iced teas with traditional Tapioca Pearls displayed over the station.		Pretzel Bites with Yazoo® Beer Mustard and Jalapeño Cheese Sauce, Mini Corndogs, Caramel Popcorn, Cotton Candy, and Hot Chicken Spiced Mixed Nuts	
» Add an action attendant to demonstrate production. This optional service is for interest and demonstration only. The bulk of the teas are premade and are already displayed on the station for speed of service. The action attendant is not capable of producing the volume of needed product in real time.		Fruit Cobbler Break	125.00
» Each attendant is an additional 225.00 for 4 hours or less and is prorated per hour thereafter in addition to the item's per person charge.		» Sold per pan / serves 25 people an approximate 4 oz portion.	
		» Choices:	
		Apple-Cinnamon-Raisin	
		Mixed Berry	
		» Add: attendant scooped Vanilla Ice Cream 2.50 per person plus attendant charge	
		» Each attendant is an additional 225.00 for 4 hours or less and is prorated per hour thereafter.	
Ice Cream Break	19.00	Chocolate and Candy Break	25.00
» One attendant is required for every 50 people served.		Nashville's Goo Goo Clusters®, Candy Malt Balls, Yogurt Raisins, Gummy Bears, Skittles®, Chocolate-Covered Espresso Beans, Assorted Jellybeans	
» Each attendant is an additional 225.00 for 4 hours or less.			
Attendant hand-dipped ice with a selection of toppings for the guest to customize their sundae as they prefer			
» Ice cream flavors:			
Chocolate			
Vanilla			
Strawberry			
» Toppings for the guest to customize their sundae include:			
Maraschino Cherries			
Sprinkles, Crushed			
Oreos®			
Peanuts			
Chocolate Chips			
Strawberries,			
Butterfinger® Pieces			
Mini-M&Ms®			
Whipped Cream			
Chocolate Sauce			
Butterscotch Sauce			



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprits. Menu items and prices are subject to change.

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- » Minimum order of 50 people unless otherwise indicated
- » Service fees will apply for orders lower than the minimum

Build Your Own Trail Mix Station 17.00
 Salted Peanuts, Pretzels, M&M's®, Chocolate Chips, Banana Chips, Dried Apricots, and Yogurt Covered Raisins

The Sweet Shop 16.00
 Build your own snack bag
 » Choose (8) of the following options, served in bulk containers, with bags:

Assorted Jellybeans
 Candy Corn
 Butter Mints
 Hot Tamales® Candies
 Mike & Ike®
 Skittles®
 Red Licorice Sticks
 Swedish Fish®
 Malted Milk Chocolate Balls
 Gummy Bears
 Chocolate Covered Pretzels
 M&M's® – Plain
 M&M's® – Peanut
 Reese's® Pieces
 Pinwheel Peppermints (*individually wrapped*)
 Jolly Ranchers® (*individually wrapped*)
 Smarties® (*individually wrapped*)
 Tootsie Rolls® (*individually wrapped*)

Fresh Market Fruit Smoothie Break 20.00

Assorted smoothie flavors displayed on the station.

Wild Berry
 Strawberry - Banana
 Pineapple - Orange

- » Add an action attendant to demonstrate production. This optional service is for interest and demonstration only and is in addition to the premade Smoothies that are already displayed on the station for speed of service. The action attendant will not be able to produce the volume of needed product in real time.
- » Each attendant is an additional 225.00 for 4 hours or less and is prorated per hour thereafter

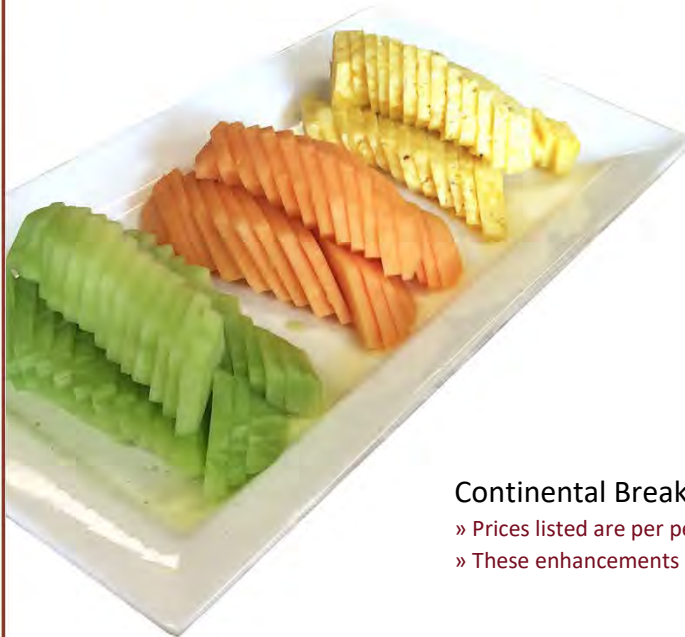


Index

Click on Items to Navigate

- A LA CARTE 3
 - Non-Alcoholic Beverages 3
 - Bakery Items 4
 - Fruit, Cheese, and Dairy 5
 - Candy and Snacks 6
 - Frozen Treats 7
- BREAK SERVICE 8
- BREAKFAST 10
 - Continental Breakfast 10
 - Breakfast Buffets 11
 - Plated Breakfasts 12
- LUNCH 13
 - Boxed Lunches 13
 - Plated Chilled Lunch Entrées 14
 - Plated Hot Lunch Entrées 16
 - Lunch Salad Selections 17
 - Lunch Dessert Course 18
 - Lunch Buffets 19
- DINNER 22
 - Plated Dinner Entrées 22
 - Plated Dinner Duo Entrées 23
 - Dinner Salad Selections 24
 - Dinner Dessert Selections 26
 - Dinner Buffet 28
- RECEPTIONS 29
 - Cold and Hot Hors d'oeuvres 29
 - Reception Stations 30
 - Chef Attended Action Stations 33
 - Carved to Order Stations 35
 - Dessert Stations 36
- ALCOHOL 37
 - Cash and Hosted Bars 37
 - Individually Priced Items 37
 - Liquor and Beer Selections 38
 - Wine Selections 39
- OTHER SERVICES 40
- GENERAL INFORMATION 41

BREAKFAST Continental



» Price listed is per person

26.00

Freshly Baked Breakfast Pastries, Assorted Muffins, Hot Biscuits, and Croissants with Butter, Fruit Preserves and Honey, Sliced Fresh Seasonal Fruit with Honey Cinnamon Yogurt Sauce

» Served with Assorted Fruit Juices, Coffee, Decaffeinated Coffee, and Hot Tea Selection

Continental Breakfast Enhancements

» Prices listed are per person.

» These enhancements are not sold separately from the Continental Breakfast at the prices listed below

Stuffed Croissant with Brie Cheese and Smoked Ham	9.00	English Muffin Breakfast Sandwich with Farm Fresh Scrambled Cage-Free Eggs, Tennessee Country Ham, and Aged Provolone Cheese	8.00
Quiche Lorraine Tart (3-inch)	9.00	Flaky Croissant Sandwich with Scrambled Cage-Free Eggs, Applewood Smoked Bacon, and Sharp Cheddar Cheese	8.50
Smoked Salmon and Dill Herb Strata Crustless Quiche	9.50	Eggs & Spinach English Muffin with Scrambled Cage-Free Eggs, Spinach, Tomato, and Swiss Cheese	8.00
Sausage and Freshly Baked Biscuit with Scrambled Cage-Free Eggs, Tennessee Sausage Patty and Sharp Cheddar Cheese	8.00	Applewood Smoked Bacon	5.50
Fried Chicken Biscuit with Freshly Baked Biscuit, Fried Chicken, and Cheddar Cheese	10.00	Tennessee Sausage Patties	5.50
Southwest Breakfast Burrito with Scrambled Cage-Free Eggs, Pork Chorizo and Pepper Jack Cheese	9.50	Brown Sugar Bourbon-Glazed Ham	5.50
Vegan Burrito with Sautéed Spinach, Quinoa, JUST® Egg Substitute, and Roasted Bell Peppers, and Tajin Spiced Onions	8.00		

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Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprints. Menu items and prices are subject to change.

BREAKFAST Buffets

- » Prices listed are per person
- » Minimum order of 25 people
- » Service fees will apply for groups lower than minimum
- » Served with coffee, decaffeinated coffee, and assorted juices



The "Lower Broadway"	37.00
Sliced Fresh Seasonal Fruit with Honey Cinnamon Yogurt Sauce	
Freshly Baked Danish and Muffins	
Fresh Fruit Preserves, Butter, and Honey	
Scrambled Cage-Free Eggs	
Applewood Smoked Bacon	
Buttermilk Biscuits and Sausage Gravy	
Grits with Cheddar Cheese, Diced Tomato and Scallions	
Golden Brown Waffles with Maple Syrup	

Breakfast Buffet Enhancements

- » These enhancements are not sold separate from the Breakfast Buffet at the prices listed below

Brown Sugar Bourbon-Glazed Ham	5.50	Steel Cut Oats Bar	8.50
Tennessee Sausage Patties	5.50	Cinnamon Brown Sugar	
Baked Red Bliss Potatoes with Peppers and Onions	2.00	Maple Syrup	
		Dried Fruit Mix	

Omelet Station 13.00

Prepared to order with cage free eggs

- » A culinary professional is required 225.00 per attendant
- » 1 attendant required per 50 people
- » Egg substitute or 100% egg whites available upon request for an additional 3.00

- » Guests may choose from:
 - Diced Cured Ham, Baby Spinach,
 - Diced Onions, Diced Bell Peppers,
 - Sautéed Mushrooms, Diced Tomatoes,
 - Cheddar Cheese, and Fire-Roasted Salsa



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

BREAKFAST Plated



» All plated breakfasts are served with freshly baked biscuits, butter, preserves, orange juice, brewed coffee, decaffeinated coffee, and hot tea selection
 » Prices are per person

Traditional Breakfast	32.00
Scrambled Cage-Free Eggs, Applewood Smoked Bacon, Herb Roasted Breakfast Potatoes, Parmesan Baked Roma Tomato and Blistered Asparagus	
Goat Cheese Egg Strata	35.00
Cage-Free Eggs and Goat Cheese served with Red Bliss Potatoes, Applewood Smoked Bacon, and Cream Spinach Stuffed Roma Tomato Half	
Quiche Florentine	34.00
Cage-Free Eggs, Gruyere Cheese, Baby Spinach Baked In a Savory Crust served with Grilled Roma Tomato Half and Charred Asparagus	
Southwest Chorizo Burrito	33.00
Cage-Free Eggs, Shredded Potatoes, Mild Chorizo Pork Sausage with Cotija Cheese, served with Refried Beans, Crispy Tortilla Chips and Salsa Fresca	
Filet Mignon with Eggs	52.00
Select 4 oz. Petite Beef Tenderloin, Fresh Herb and Cage-Free Eggs Scramble Eggs, Blistered Asparagus Tips, and Half Roma Tomato with Parmesan Dust	
Scrambled Egg Breakfast Bowl	34.00
Bacon, Caramelized Onion, Roasted Tomato, Monterey Jack, and Cheddar Cheese, served with Cast Iron Potatoes	
Farmers Market Ancient Grain Bowl	33.00
Tofu Scramble, Cremini Mushrooms, Zucchini, Caramelized Onion, Roasted Tomato, Spinach, and Mozzarella	

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Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

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LUNCH Boxed Lunches

- » Traditional, premium, and salad entrée boxed lunches include a bag of chips, a cookie, and a choice of soda or water.
- » Other boxed meal inclusions are indicated per selection.
- » Prices listed are per person
- » Includes a choice of bottled soda or water
- » Add whole fruit to any boxed lunch for an additional charge

Traditional Chilled Box Lunch 32.00

- » **Traditional Choices:**
- Turkey and Swiss Cheese on a Whole Wheat Kaiser Roll
- Roast Beef and Provolone Cheese on Ciabatta
- Ham and Cheddar Cheese on a Brioche Roll
- Fresh Vegetables with Hummus in a Spinach Wrap

Premium Chilled Boxed Lunch 36.00

- » **Premium Choices:**
- Tuscan Roast Turkey Breast on Focaccia with Spinach, Artichoke, Tomato, and Olive Tapenade Aioli
- Italian Hoagie with Baked Ham, Salami, Capicola, with Lettuce, Pepperoncini, and Provolone Cheese on a Hoagie Bun with Deli Mustard
- Smoked Corned Beef and Swiss Cheese on Rye with Pickled Cabbage, Green Leaf Lettuce and Whole Grain Dijonnaise
- Grilled Portobello Mushrooms on a Whole Wheat Kaiser Roll with Roasted Buffalo Cauliflower, Spring Mix, and Tarragon Veganaise
- Cobb Salad Wrap with Chopped Egg, Smoked Ham, Smoked Turkey, Tomato, Greens, and Blue Cheese Dressing
- Beef Fajita Wrap of Beef Fajita Meat, Shredded Iceberg Lettuce, Diced Tomato, Monterey Jack Cheese, Fresh Cilantro, Avocado Lime Crema, in a Whole Wheat Wrap.

Caesar Wrap with Romaine Crown Lettuce, Shaved Parmesan Cheese, Grilled Chicken, Diced Tomato and Caesar Dressing (does not contain Anchovies)

Roasted Buffalo Cauliflower Wrap with Spring Mix Lettuce, on a Whole Wheat Wrap with Creamy Tofu Ranch Dressing



Entrée Salads in a Box 34.00

- » Add a Chilled Protein for an additional charge:
- » Choices: (one per salad type)

Grilled Chicken or Tofu additional 5.25
Salmon additional 13.00

Classic Caesar Salad with Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, and Caesar Dressing

Greek Salad of Spring Mix, Romaine, Cucumber, Oven Roasted Tomato, Green and Red Bell Pepper, Kalamata Olives, Feta Cheese, and Balsamic Vinaigrette

Baby Spinach Salad with Strawberries, Goat Cheese Crumbles, Candied Pecans, Pickled Onion, and Blackberry Balsamic Vinaigrette

Chef Salad with Baby Iceberg Lettuce, Diced Ham and Turkey, Cheddar Cheese, Cucumber, Hard Boiled Egg, Diced Tomato, and Buttermilk Ranch Dressing

» Other than the drink of choice, boxed meals will be sealed and cannot be "deconstructed".

» Total choices among various options, either within or among categories, should not exceed 3 per meal service - Additional choices beyond 3 are up charged an additional 3.00 each

» Gluten-Free tortilla wraps are available

Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and spirits. Menu items and prices are subject to change.

LUNCH Plated Chilled Entrées

» Served with hearth-baked rolls and butter, iced tea and choice of dessert
Coffee, decaffeinated coffee, and a selection of hot tea is available on request of the guest
(see separate dessert sections below)

» Priced per person
» Choose 1:

Asian Salad

Mixed Greens and Chopped Rice Noodle Salad with Julienne of Napa Cabbage, Broccoli, Carrot, Red Onions, Water Chestnuts, Bamboo Shoots, Cashews and Toasted Sesame Seeds with Citrus Ponzu Vinaigrette

Grilled Breast of Chicken	36.00
Grilled Atlantic Salmon, Lemon Spiced	39.00
Herb Roasted Sliced Beef Sirloin	41.00
Grilled Tofu	34.00
Grilled Tempe	34.00

Caesar Salad

Fresh Romaine Crown Lettuce, Shaved Parmesan Cheese, House Seasoned Croutons, Macerated Roma Tomato Wedges and Fresh-Cut Chives with House Caesar Dressing *(dressing does not contain Anchovies)*

Grilled Breast of Chicken	36.00
Grilled Atlantic Salmon, Lemon Spiced	39.00
Herb Roasted Sliced Beef Sirloin	41.00
Grilled Tofu	34.00
Grilled Tempe	34.00
add: Portuguese Anchovies (3 pieces)	additional 3.00

Nashville "Hot" Chicken Salad

Grilled Hot Chicken Breast, House Assorted Greens, Grape Tomato, Deviled Egg, Pork Belly "Croutons", with Avocado Ranch Dressing

36.00

Cherry Moonshine Glazed Chicken Wedge 36.00

Cherry Moonshine Glazed Chicken Breast and Iceberg Lettuce Wedge on a Mixed Greens Nest, Pickled Tennessee Sweet Corn and Black Bean Salad, Pickled Green Tomato, Smoked Jalapeño Aioli, Creamy Fennel Slaw with a Chive-Oil Drizzle

Chimichurri Flank Steak Salad 45.00

Seared Sliced Steak, Roasted Rosemary Fingerling Potatoes, Confit Tomatoes, Marinated Mushrooms, Arugula, White Balsamic Vinaigrette



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and spirits. Menu items and prices are subject change.

LUNCH Plated Chilled Entrées continued

» Served with hearth-baked rolls and butter, iced tea and choice of dessert coffee, decaffeinated coffee, and a selection of hot tea is available upon request of the guest

(see separate dessert sections below)

» Priced per person

» Choose 1:

Balsamic Glazed Seared Chicken Breast Salad 36.00

Seared Sliced Breast of Chicken, Toasted Buckwheat, Sliced Bella Mushrooms, Maple Roasted Sweet Potatoes, Blueberries, Shaved Brussels Sprouts, and Baby Kale Mix served with Champagne and Chive Herb Vinaigrette

Vegan Southwest Salad 34.00

Chopped Romaine, Baby Spinach with Julienne of Jicama, Carrot and Red Pepper Slaw, Grilled Fresh Pineapple and Mango Salsa, Grilled Tofu served with Cilantro Lime and Agave Vinaigrette

Mediterranean Salad 38.00

Oregano and Herb Grilled Breast of Chicken, Oven Roasted Tomato, Sweetie Peppers, Cucumbers, Marinated Chickpeas, Mediterranean Olives, Feta Cheese atop a Baby Spinach Salad Nest, with Preserved Lemon Vinaigrette

High Protein Vegan Salad 34.00

Pan Fried Tempeh, Tri Colored Quinoa with Fresh Herbs, Cucumber, Tomatoes, Chickpeas, Roasted Sweet Potato and Cauliflower, Pickled Onion served with a Creamy Tofu Green Goddess Dressing

House Smoked Salmon and Couscous 39.00

Sun-Dried Tomato Crusted Smoked Salmon Filet with Black Olives, Artichokes and Baby Spinach, Israeli Couscous Salad, Fresh Mint served with Emulsified Vinaigrette Dressing



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and spirits. Menu items and prices are subject change.

LUNCH Plated Hot Entrées

» Served with hearth-baked rolls and butter, iced tea and choice of salad and dessert coffee, decaffeinated coffee, and a selection of hot tea is available on request of the guest

(see separate salad and dessert sections below)

» Priced per person

» Choose 1:

Nashville Style Stuffed Chicken 45.00
 Chicken Breast stuffed with Ham and Pimento
 Cheese, Smoked Tomato Pilaf, Maple Roasted
 Brussels Sprouts

Chicken Marsala 45.00
 Roasted Mushrooms, Creamy Baby Spinach Risotto
 and Lemon Broccoli, Marsala Wine Sauce

Sautéed Herb Encrusted Salmon 50.00
 Served with Sun-Dried Tomatoes, Artichokes, Lemon-
 Caper Butter Sauce, and an Herbed Wild and
 White Rice Blend



Short Ribs 52.00
 Braised Beef Short Rib, Buttermilk Mashed Yukon
 Potatoes with Chives, Charred Asparagus Spears,
 Blistered Baby Peppers, with Braising Jus

Smoked Brisket BBQ Meatloaf 48.00
 House Smoked Beef Brisket Meatloaf, Horseradish
 Mashed Potatoes, Creamed Corn Stuffed Tomato,
 and Southern Green Beans

Cajun Jambalaya Pasta 47.00
 Andouille Sausage, Rock Shrimp, Sautéed Chard,
 Orecchiette Pasta in a Cajun Spiced Cream Sauce

Cauliflower Steak 45.00
 Miso White Beans, sautéed Wild Mushrooms, Five
 Spice Roasted Carrots and Grilled Asparagus, Red
 Bell Pepper Coulis

Quinoa Stuffed Bell Pepper 45.00
 Fresh Roasted Bell Pepper stuffed with Quinoa,
 Black Beans, Flame Roasted Corn, and Pepper
 Jack Cheese, served with Chipotle Pomodoro,
 Brussels Sprouts and Squash Medley

Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

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LUNCH Lunch Salad Course Selections

- » Included as indicated with plated lunch items above
- » No additional cost above item price unless an additional cost is specified
- » Choose 1:

Baby Spinach Salad

Baby Spinach, Grape Tomatoes, Feta Crumbles, Marinated Artichokes, and Chopped Hard Boiled Eggs, with Lemon Herb Vinaigrette

Classic Caesar Salad

Chopped Romaine, Garlic Focaccia Croutons, Shaved Parmesan Cheese, Macerated Roma Tomato Wedge, Chopped Chives, Classic Caesar Dressing

Chop House Iceberg Wedge Salad

Baby Iceberg Lettuce Wedge, Bell Pepper Confetti, Applewood Smoked Bacon, Diced Cucumbers, Chopped Tomatoes, Crumbled Blue Cheese Dressing

Native Greens Salad

Seasonal Greens, Watermelon Radish, Toasted Sunflower Seeds, Puffed Sorghum, Oven-Dried Tomatoes, Craisins, Parmesan Cheese Pinwheel Crostini, Green Herb French-Style Vinaigrette



Mediterranean Salad

Oven Roasted Tomatoes, Mini Sweet Peppers, European Cucumber, Marinated Chickpeas, Mediterranean Olives, Feta Cheese Crumbles, atop a Baby Spinach and Preserved Lemon Vinaigrette

Pomegranate and Kale Harvest Salad

Toasted Buckwheat, Wild Mushrooms, Maple Roasted Sweet Potatoes, Fresh Blueberries, Shaved Brussels Sprouts, Baby Kale Mix and Champagne Vinaigrette

Bibb Lettuce and Apple Salad

Bibb Lettuce, Granny Smith Apple, Cheddar Cheese, Radish, Pepitas, Buttermilk Ranch Vinaigrette

Middle Tennessee Kale Salad

Baby Kale and Frisée, Smoked Pork Belly Julienne, Apple Cider Vinaigrette, Puffed Sorghum

Modern Caprese Salad

Heirloom Baby Tomatoes, Fresh Mozzarella, Micro Basil, Lemon-Pesto Vinaigrette, and Balsamic Glace

2.00 Additional

Strawberry and Parmesan Cheese Salad

Seasonal House Greens, Strawberries, Shaved Fennel, Toasted Almonds, Radish, Shaved Parmesan Cheese, Champagne Vinaigrette

Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

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LUNCH Lunch Dessert Course Selections

- » Included as indicated with plated lunch items above
- » No additional cost above item price unless an additional cost is specified
- » Choose 1:

Layered Dark and White Chocolate Mousse Martini with Chocolate Pirouette and Spiked Whipped Cream

Chocolate Flourless Cake with Whipped Cream and Raspberry Coulis

Red Velvet Cake with Cream Cheese Frosting and Field Berry Coulis

New York Style Cheesecake with Strawberry Compote

Smoked Bourbon Cheesecake Martini with Whipped Cream and Graham Cookie Dust

Nana's Traditional Carrot Cake with Pecans and Cream Cheese Frosting on Mango Coulis

Georgia Pecan and White Chocolate Pie Bar with Sorghum Whipped Cream

Raspberry Mousse Cake with Lemon, Honey, and Lavender Sauce

Honey-Jack Panna Cotta Jack Daniels® Honey Flavored Custard with Kiwi-Mango Salsa and Candied Lemon Peel

Key Lime Pie with Raspberry Coulis

Individual Tiramisu with Coffee, Cream, and Dark Chocolate Sauce

Jack Daniels® Chocolate Cake with Raspberry Sauce and Jack Daniels® Spiked Whipped Cream

Lemon Curd Martini with Wild Berry Compote, Sorghum Whipped Cream, Candied Lemon Peel

Tres Leches Cake



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

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LUNCH Buffets

- » Served with coffee, decaffeinated coffee, and unsweetened iced tea
- » Prices listed are per person
- » Minimum order of 50 people unless otherwise indicated - A 20% service fee will apply for orders lower than minimum
- » Lunch Buffets chosen for dinner service will be up charged 15.00 per person

Butcher Block Deli » Minimum of 25 People 42.00

Salads

Garden Salad with Iceberg, Romaine, Cucumbers, Roma Tomatoes, Carrots, Croutons, with Ranch, Balsamic and other assorted Dressings

Coleslaw

Classic Egg Salad

Loaded Potato Salad

Add: Albacore Tuna Salad 2.00 additional

Meats

Roast Turkey, Roast Beef, Smoked Ham, Salami, and Bologna

Add: Capicola and Mortadella 2.00 additional

Cheeses

Farmhouse Cheddar, Swiss, American, and Provolone Cheeses

Sides

Pickled Onions, Leaf Lettuce, Sliced Tomatoes, Spiced Pickles, Banana Peppers, Herbed Mayonnaise, Deli Mustard, Horseradish Cream

Assorted Bread: Sliced Multigrain, Sliced Marble Rye, Brioche, Onion Roll

Dessert

Chocolate Brownie, Blondie, Lemon Bar, Fudge and Marshmallow Bar

Taste of the East 49.00

Appetizer

Vegetable Spring Roll, Plum Sauce

Salads

Red Chili Rice Noodle Salad with Cucumber, Crisp Asian Vegetables, Fresh Cilantro, Sesame Dressing

Asian Market Salad with Spring Mix, Shredded Carrot, Cucumber, Red Bell Pepper, Red and Green Cabbage, Edamame, Mint, and Sweet Chili Vinaigrette

Main Dishes

Cantonese Eggplant with Scallions, Hot Peppers, Ginger, Garlic, and Tamarind

Mongolian Beef with Lemongrass Scented Jasmine Rice, and Scallions

Sweet and Sour Chicken with Pineapple

Side Dish

Vegetable Fried Rice

Dessert

Passion Fruit Cheesecake

Coconut Chia Pudding



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and spirits. Menu items and prices are subject to change.

LUNCH Buffets continued

Pick Tennessee Buffet

44.00

» Served with a selection of artisanal rolls and butter

Salads

Chopped Iceberg Lettuce Salad with Tomato, Bell Pepper
Confetti, Radish, Cucumber, Buttermilk Ranch Dressing

Peas and Beans with Chickpeas, Black-eyed Peas, Green
Beans, Pickled Red Onions with White Balsamic Dressing

Entrées

Barbeque Beef Brisket Meatloaf

Chicken Pot Pie with Pearl Onions, Thyme Herb Cream,
Golden Pastry Crust

Sorghum Glazed Smoked Pork Loin

Sides

Roasted Rosemary Potatoes with Sea Salt

Basil Herb Buttermilk Mashed Potatoes

Smoked Gouda Mac & Cheese with Vidalia Onions

Buttered Green Beans

Dessert

Lemon Meringue Pie

Red Velvet Cake

Italian Buffet

44.00

» Served with a selection of garlic bread sticks, butter, and soup crackers

Salads

Insalata Siciliana
with Romaine, Celery, Carrot, Grape Tomatoes, Artichokes,
Fennel, Fava Beans, White Balsamic Dressing

Caprese Salad
with-Cherry Tomatoes, Baby Mozzarella, and Basil Pesto

Soup

Tuscan Bean Soup

Entrées

Preserved Lemon and
Oregano Marinated Chicken Thighs
over Ripe Tomatoes, Imported Olives, and Roasted Fennel

Cavatappi Pasta with Spicy Marinara, Baby Spinach,
Artichoke Hearts, Fried Capers, Sun Dried Tomatoes,
Oregano, and Aged Parmesan Cheese

Starch

Risotto, Asparagus and Shaved Parmesan Cheese

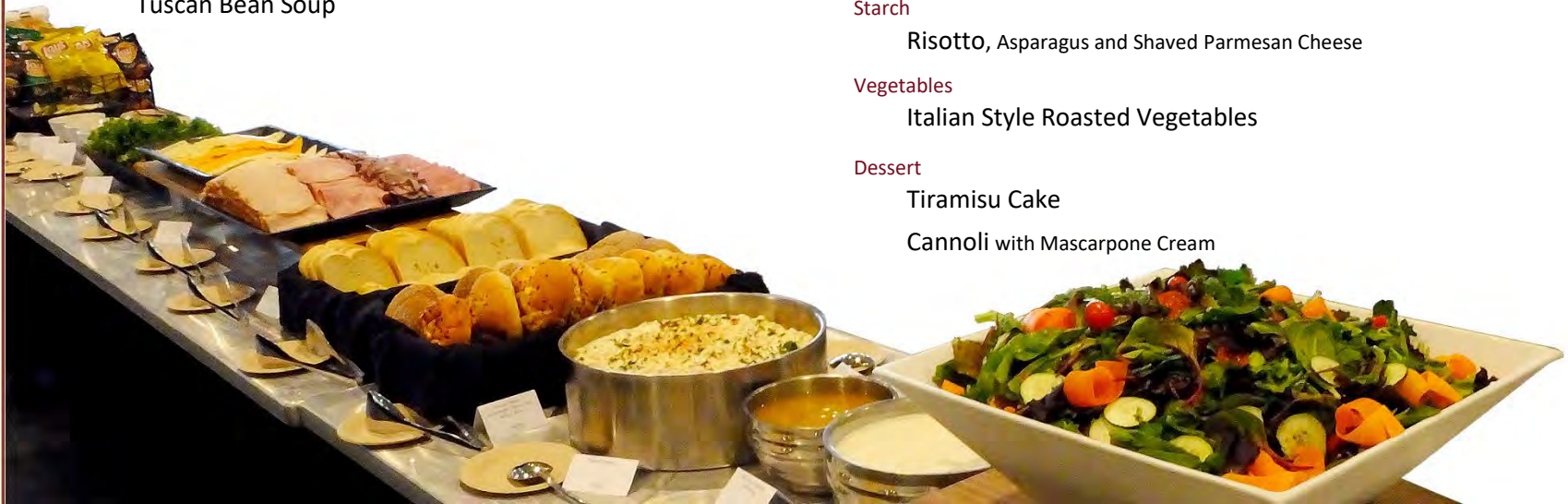
Vegetables

Italian Style Roasted Vegetables

Dessert

Tiramisu Cake

Cannoli with Mascarpone Cream



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprits. Menu items and prices are subject change.

LUNCH Buffets continued

Eastern Mediterranean Buffet » Served with Assorted Rolls To Include Olive Oil Brushed Focaccia 47.00

Salads

Mixed Green Salad with Romaine and Iceberg Lettuce, Tomato, Red Onion, Kalamata Olives, Pepperoncini, White Balsamic Dressing, and Feta Cheese on the Side

Quinoa Tabbouleh with Fresh Herbs, Plum Tomatoes, Lemon, Olive Oil

Chickpea Salad with Cucumber, Sweetie Drop Peppers, Fresh Herbs, Preserved Lemon Vinaigrette

Dessert

Baklava, Rice pudding, and Olive Oil Cake with Toasted Almonds, and Honey

Entrées

Moroccan Spiced Grilled Breast of Chicken

Seared Salmon with Artichoke and Lemon Caper Sauce

White Bean Hummus, Yogurt Tzatziki Dip with Warm Pita Bread

Saffron Herbed Rice with Olive Tapenade

Roasted Baby Carrots with Sumac Spice

Southwestern Station Buffet 47.00

Salads

Chopped Iceberg Lettuce Salad with Black Olives, Cotija Cheese, Diced Tomatoes, Monterey Jack Cheese, Lemon Chile Vinaigrette

Roasted Corn, Black Beans, Shaved Zucchini and Yellow Squash with Red Bell Pepper, Fresh Cilantro and Lime Dressing

Sides

Cornbread Squares

Spanish Rice

Dessert

Cinnamon Churros with Chocolate Sauce

Chocolate Fudge Brownie Bar

Fajita Bar

Seasoned Taco Beef

Spiced Calabacitas Zucchini, Peppers, and Squash Medley

Grilled Fajita Chicken with Charred Onions and Peppers

Soft Warm Flour Tortillas and Corn Tostadas

Toppings

Salsa Fresca, Sour Cream, Monterey Jack Cheese

Shredded Lettuce, Hot Sauce

Guacamole *(optional)*

3.00 additional

Soup and Salad and Potato Bar » Served with a selection of garlic bread sticks, butter, and soup crackers 38.00

Salads

Music City Green Garden Salad with Seasonal Lettuces, Hothouse Cucumbers, Carrots, Grape Tomatoes, Focaccia Croutons, Ranch Dressing

Tri-Colored Tortellini Pasta Salad with Giardiniera

Southern-Style Coleslaw a Creamy Coleslaw with Mayonnaise

Potato

Baked Russet Potatoes served with Sour Cream, Shredded Cheddar Cheese, Bacon Bits, and Scallions

Dessert

Fresh Baked Cookies and Brownies

Soups choose 2:

Roasted Tomato and Basil Herb Soup (GF, V)

Vegan, Vegetarian Chili

Chicken Noodle

Chicken Tortilla

Tuscan Bean Soup

Beef and Bean Chili

Minestrone



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and spirits. Menu items and prices are subject to change.

DINNER Plated Entrées

» Served with hearth-baked rolls and butter, coffee, decaffeinated coffee, and choice of salad and dessert - Iced tea and hot tea selections are available on request
(see separate salad and dessert sections below)

» Priced per person
» choose 1:

Pan-Seared Salmon Fillet	58.00
Lemon Beurre Blanc, Artichoke Tapenade, Sun Dried Tomato Pearl Couscous, Broccolini	
Music City Short Ribs	60.00
Braised in Jack Daniels®, Horseradish Mashed Potatoes, Asparagus, Half Roasted Roma Tomato, Natural Pan Jus	
Thyme Herb Marinated Chicken	57.00
Brandy Flamed Portobello Mushroom Reduction, Sautéed Brussels, Au Gratin Potatoes	
Short Rib Ragu Orecchiette Pasta	58.00
Braised Short Rib, Swiss Chard, Shaved Pecorino Balsamic Blistered Tomatoes	



Tamarind Glazed Smoked Pork Tenderloin	57.00
Yellow Creamy Grits, Caponata Stuffed Poblano Pepper	
Grilled Mahi – Mahi	60.00
Sweet Pea and Asparagus Risotto, Orange/Citrus Beurre Blanc, Blistered Red Tomato	
Smoked Paprika Red Snapper Fillet	62.00
Stewed Chickpeas and Spanish Chorizo In Broth, Spinach, Swiss Chard, Pebble Potatoes	
Applewood Smoked Bacon Wrapped Asiago Stuffed Chicken	57.00
Pesto Cream, Lemon Orzo, Broccolini	
Classic Filet or Petite Filet of Beef	(8 Ounce) 90.00 (5 Ounce) 75.00
Whiskey Peppercorn Demi, Herb Butter, and Rosemary Scented Fingerling Potatoes, Haricots Verts, Heirloom Carrots	

Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

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DINNER Plated Duo Entrées

» Served with hearth-baked rolls and butter, coffee, decaffeinated coffee, and choice of salad and dessert - Iced tea and hot tea selections are available on request (see separate salad and dessert sections below)

» Priced per person

» Choose 1:

Duet of Herb Crusted Petite Breast of Chicken and Fennel Spiced Prawns 70.00

with English Pea Risotto, Seasonal Grilled Vegetables, and Fire-Roasted Red Pepper Coulis

Duet of Bourbon Braised Short Rib and Barbecue Brushed Seared Salmon 75.00

Accompanied by Au Gratin Potato, Glazed Roasted Carrots, Brussels Sprouts, and Red Wine Demi



Duet of Rosemary Jack Daniels® Beef Short Rib and Vermont Brie Topped Medallion of Chicken Breast 75.00

Accompanied by Buttermilk and Basil Whipped Potatoes, Buttered Green Beans, Creamed Corn Stuffed Roma Tomato, and Jack Daniels® Whiskey Sauce

Surf and Turf 95.00

Beef Tenderloin (5 Oz) with Herbed Pomme Puree, Sauteed Wild Mushrooms, Cognac and Peppercorn Sauce and a Golden Seared Crab Cake with Lemon Buttered Asparagus Tips, Oven Roasted Tomato and Garlic Confit

Citrus Chicken and Salmon 70.00

Brioche Crusted Chicken Mignon with Lemon-Scented Pan Jus, Pan-Seared Salmon Fillet with Orange-Butter Sauce, Pimento Cheese Smashed Red Bliss Potatoes, Grit Cake, Brussels Sprouts, and Beets

Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and spirits. Menu items and prices are subject change.

DINNER Salad Course Selections



Included as indicated with plated dinner items above

» No additional cost above item price unless an additional cost is specified

» Choose 1

Baby Spinach Salad

Baby Spinach, Grape Tomatoes, Feta Cheese Crumbles , Marinated Artichokes, Crostini, with Basil Pesto Vinaigrette

Classic Caesar Salad

Chopped Romaine, Garlic Focaccia Croutons, Shaved Parmesan Cheese, Macerated Roma Tomato Wedge, Chopped Chives, Classic Caesar Dressing

Chop House Iceberg Wedge Salad

Baby Iceberg Lettuce Wedge, Bell Pepper Confetti, Applewood Smoked Bacon, Diced Cucumbers, Chopped Tomatoes, Crumbled Blue Cheese Dressing

Native Greens Salad

Seasonal Greens, Watermelon Radish, Toasted Sunflower Seeds, Puffed Sorghum, Oven-dried Tomatoes, Craisins, Parmesan Cheese Focaccia Crostini, Green Herb French-Style Vinaigrette

Bibb Lettuce and Apple Salad

Bibb Lettuce, Granny Smith Apple, Cheddar Cheese, Radish, Pepitas, Buttermilk Ranch Vinaigrette

Middle Tennessee Kale Salad

Baby Kale and Frisée, Smoked Pork Belly Julienne, Apple Cider Vinaigrette, Puffed Sorghum

Strawberry and Parmesan Cheese Salad

Seasonal House Greens, Strawberries, Shaved Fennel, Toasted Almonds, Radish, Shaved Parmesan Cheese, Champagne Vinaigrette



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and spirits. Menu items and prices are subject to change.

DINNER Salad Course Selections continued

Shaved Brussel Sprouts and Baby Spinach Salad

with Dried Cherries, Toasted Almonds, Puffed Sorghum, Prosciutto Crisps, and Aged Balsamic Vinaigrette

2.00 Additional

Bib Lettuce, Blue Stilton, and Fines Herbs Salad

Boston Bibb, Blue Stilton, Pickled Red Grapes, Caramelized Pecans, Chervil, Chives, Parsley, Tarragon, Spiced Local Honey, and White Balsamic Emulsion

2.00 Additional

Select Farm Tender Greens Salad

Assorted Local Greens, Cucumber, Green Asparagus Tips, English Peas, Edamame, Seasonal Radish, Pickled Red Onion, Fresh Mint Herb, Meyer Lemon, and Greek Yogurt Vinaigrette

2.00 Additional



Poached Leeks and Grain Salad Ravigote Style

Poached Fresh Hearts of Leeks, Golden Endive Points, Organic Buckwheat, Dry Pomegranate Seeds on a Nest of Select Seasonal Mixed Lettuces, Seed Cracker, and a Ravigote Vinaigrette Composed of Capers, Shallot, Parsley, and Extra Virgin Olive Oil

2.00 Additional

Mesclun Mix Medley and Green Tip Asparagus Salad

Green Asparagus Points, Orange Segments, Marinated Roma Tomato, Golden Toasted Almond Slivers, and Citrus Mouseline Smear Dressed with a Champagne Vinaigrette

2.00 Additional

Market Squash and Sea Salt

Roasted Beets Salad

Select Seasonal Farm Squash, Sea Salt Roasted Red Beets, Oven Roasted Tomatoes, Toasted Hazelnuts atop a Nest of Gathered House Greens Mix, and Purple Basil Vinaigrette

2.00 Additional

Modern Caprese Salad

Heirloom Baby Tomatoes, Fresh Mozzarella, Micro Basil, and Balsamic Pesto Vinaigrette Glace

2.00 Additional

Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and spirits. Menu items and prices are subject change.

DINNER Dessert Course Selections

- » Included as indicated per dinner item above
- » No additional cost above item price unless an additional cost is specified
- » Choose 1

Layered Dark and White Chocolate Mousse Martini
with Chocolate Pirouette and Spiked Whipped Cream

Chocolate Flourless Cake with Whipped Cream and Raspberry Coulis

Red Velvet Cake with Cream Cheese Frosting and Field Berry Coulis

New York Style Cheesecake with Strawberry Compote

Smoked Bourbon Cheesecake Martini
with Sorghum Whipped Cream

Tres Leches Cake with Kiwi Coulis and Chantilly Cream

Bourbon Pecan Pie with Kiwi Coulis and Chantilly Cream

Pear and Chocolate Cake with Mascarpone
served with a Frangelico-Vanilla Sauce and Berries in Season



Nana's Traditional Carrot Cake
with Pecans and Cream Cheese Frosting on
Burnt Sugar Apple Sauce

Georgia Pecan and White Chocolate Pie Bar
with Yuzu Sauce and Sorghum Whipped Cream

Raspberry Mousse Cake with Lemon, Honey,
and Lavender Sauce

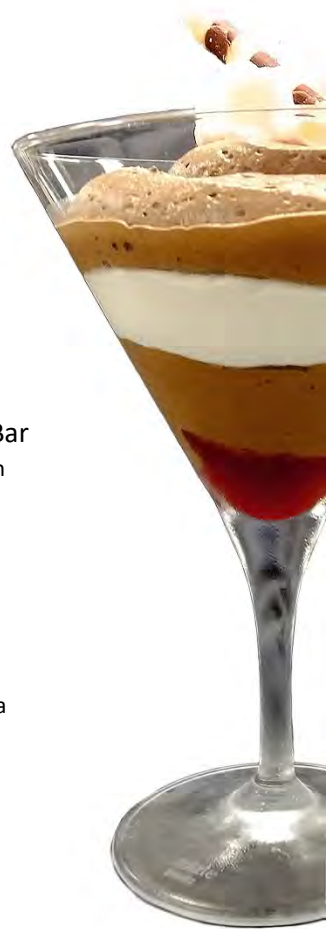
Honey-Jack Panna Cotta Jack Daniels®
Honey Flavored Custard with Kiwi-Mango Salsa
and Candied Lemon Peel

Key Lime Tart with Lemon Cream
and Raspberry Coulis

Individual Tiramisu with Coffee,
Cream, and Dark Chocolate Sauce

Jack Daniels® Chocolate Cake with Raspberry Sauce
and Jack Daniels® Spiked Whipped Cream

Lemon Curd Martini with Wild Berry Compote, Sorghum Whipped
Cream, Candied Lemon Peel



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprints. Menu items and prices are subject to change.

DINNER Component Dessert Course Upgrade Selections

» The component plate upgrades below are priced 4.00 additional to the cost of the entree

Nashville's Southern Inspired Dessert Sampler

Including Lemon Curd Mini Mason Jar, Bourbon Smoked Sugar Chess Pie Bite, Pecan Pie Tartlet with Sorghum Whipped Cream Dollop, Colts Bolts Bite, Field Berry Sauce, and Seasonal Berries

Chocolate by Chocolate Sweet Endings

Including Chocolate Opera Cake Bite, Milk, Dark and White Chocolate Mousse Shooter, Chocolate Crunch Sliver, Chocolate Deco, Dusting of Cocoa, and Ghirardelli Chocolate Sauce with Whipped Cream

A Taste of Sicily

With Olive Oil Bundt Cake Mini, Lemon Rapé, Small Almond Cream Filled Cannoli, Cappuccino Kissed Tiramisu Bite and Lady Fingers

Inspired Farm to Fork Dessert

With Native Goat Cheese Mousse and Lingonberry Compote Mini Jar, Bite of Apple Crumb Cake Tart with Apple-Cinnamon Sauce, and a Mint Herb Cheesecake Cream and Seasonal Berries

A Little Bites of Sweetness

To include Chocolate Crunch Cake Bites with Mango Sauce, Mini Fresh Fruit Tartlet on Raspberry Coulis, and a Delicate Lemon Bar with Fresh Berry and Creme Fraiche



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

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DINNER Buffet

Nashville "Meat and Three" Buffet

68.00

- » Served with a selection of artisanal rolls, butter, coffee, decaffeinated coffee, and unsweetened iced tea
- » Prices listed are per person
- » Entrée choices beyond the one provided are an additional 5.00 per person for each added selection
- » Vegetable, salad, soup, starch, and dessert choices, beyond the number provided in each category, are an additional price per person for each added selection
- » Minimum order of 50 people unless otherwise indicated / A 20% service fee will apply for orders lower than minimum

Entrée choose 2:

Smoked All Beef Meatloaf, Southern Gravy
 Hickory Smoked Brisket, Hot BBQ Sauce
 Herb Grilled Breast of Chicken, Natural Jus
 Sweet Tea-brined Pork Loin, Pecan BBQ Sauce

Barbecue Pulled Pork, BBQ Sauce
 Sorghum Glazed Smoked Ham
 Nashville Hot Chicken, White and Dark Meat

Vegetables, Salads, Soups choose 2:

Roasted Corn Chowder
 Tomato Basil Soup
 Southern-Style Green Beans
 Black-Eyed Pea Succotash
 Market Fresh Mixed Green Salad
 Braised Collard Greens

Tomato Cucumber Salad
 Creamed Corn
 Sautéed Zucchini, Yellow Squash, Carrots
 Southern Coleslaw
 Cheese Tortellini Pasta Salad, Basil Pesto

Starch choose 1:

Buttermilk Mashed Potatoes
 Herb Roasted Potatoes
 Pimento Cheese Grits

Wild Rice Pilaf
 Mac and Cheese
 Sweet Potato Hash

Dessert choose 2:

Bread Pudding with Jack Daniels® Crème Anglaise
 Old Fashioned Southern Banana Pudding
 New York Style Cheesecake
 Mama Turney Chess Pie
 Mama Turney Pecan Pie
 Mama Turney Fudge Pie
 Chocolate Layer Cake
 Apple Fruit Cobbler
 Nana's Carrot Cake
 Red Velvet Cake



Index

Click on Items to Navigate

- A LA CARTE 3
 - Non-Alcoholic Beverages 3
 - Bakery Items 4
 - Fruit, Cheese, and Dairy 5
 - Candy and Snacks 6
 - Frozen Treats 7
- BREAK SERVICE 8
- BREAKFAST 10
 - Continental Breakfast 10
 - Breakfast Buffets 11
 - Plated Breakfasts 12
- LUNCH 13
 - Boxed Lunches 13
 - Plated Chilled Lunch Entrées 14
 - Plated Hot Lunch Entrées 16
 - Lunch Salad Selections 17
 - Lunch Dessert Course 18
 - Lunch Buffets 19
- DINNER 22
 - Plated Dinner Entrées 22
 - Plated Dinner Duo Entrées 23
 - Dinner Salad Selections 24
 - Dinner Dessert Selections 26
 - Dinner Buffet 28
- RECEPTIONS 29
 - Cold and Hot Hors d'oeuvres 29
 - Reception Stations 30
 - Chef Attended Action Stations 33
 - Carved to Order Stations 35
 - Dessert Stations 36
- ALCOHOL 37
 - Cash and Hosted Bars 37
 - Individually Priced Items 37
 - Liquor and Beer Selections 38
 - Wine Selections 39
- OTHER SERVICES 40
- GENERAL INFORMATION 41

RECEPTIONS Cold and Hot Hors d' Oeuvres

» Minimum order of 100 pieces per item
 » Prices below are for individual pieces

Cold

Tennessee Country Ham and Asiago Tartlet	6.25	Strawberries with Gourmandise Cheese and Candied Pecan	6.25
Pimento Cheese Deviled Egg	5.75	Jumbo Lump Crab Salad in a Cucumber Cup with Dill	7.50
Meatless Antipasto Skewer with Artichoke, Dried Tomato, Kalamata Olive, Mozzarella	6.00	House-Smoked Salmon, with Beet Slaw in a Plantain Cup, Chives	7.25
Peppered Beef Carpaccio Crostini with Pickled Red Onion, Micro Medley, Yazoo® Beer Mustard	6.75	Potato Tortilla, Benton's Bacon and Garlic Aioli	6.25
Tomato Caprese Tartlet, Basil Aioli	6.25	Watermelon-Tomato Gazpacho	6.50
Smoked Chicken and Chive Salad with Phyllo Cup and Pop's Pickle	6.50	Italian Grinder Bites, Focaccia	6.00
Smoked Trout Mousse on Cucumber Rounds	7.25	Melon Prosciutto Shooter Cup	6.50
Cold House-Smoked Salmon with Herbed Cream Cheese on Pumpernickel	7.25	Vegan Tuna Salad in Plantain Cup <i>(Plant based)</i>	6.50



Hot

Red Braised Pork Belly with Daikon Slaw	6.25	Bacon-Wrapped Shrimp Skewer	7.75
Pimento Grilled Cheese	5.75	Bacon-Wrapped Scallop	8.00
Deep-Fried Monte Cristo Bite	6.00	Jumbo Lump Crab Cake	8.00
Bacon-Wrapped Brisket with Poblano and Peach	7.00	Mini Chicken Wellington	7.00
Sorghum Glazed Pork Belly Skewers	7.00	Mini Beef Wellington	7.50
Mini Cheese Quesadilla with Roasted Vegetables	6.50	Mini Cheese Quiche	6.00
Bourbon Barrel Chicken and Waffle	6.00	Mac and Cheese Bites	5.75
Vegetable Empanada Bite with Pesto	5.75	Spanakopita, Phyllo and Spinach	6.00
Tempura Crusted Shrimp	7.50	Bao Bun with Smoked Pork BBQ	6.50
Beef Empanada Bite	6.25	Tandoori Chicken Satay Kebab	6.25
Vegetarian Spring Roll	5.75	Brie Cream Stuffed Baby Bella Mushroom Caps	6.50
Reuben Quesadilla with 1000 Island Dressing	6.00		



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Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprints. Menu items and prices are subject change.

RECEPTIONS Reception Stations



- » Prices listed are per person unless otherwise indicated
- » Minimum order for 50 people unless otherwise indicated
- » A 20% service fee will apply for groups lower than minimum
- » Prices are based on 90 minutes maximum service time

Cultivated Market Vegetable Crudité Ranch and Sun-Dried Tomato Feta Dip	10.50
Imported and Domestic Cheese Display with Seasonal Fruit and Gourmet Assorted Crackers	15.00
Cherry Mozzarella and Fresh Heirloom Grape Tomato Display with a Balsamic Reduction and Basil	13.00
Sliced Seasonal Fruit Display with Honey Cinnamon Yogurt Sauce	11.00
Falls Mill Grits Station with a Selection of Toppings Including Pimento Cheese, Scallions, Diced Tomatoes, Applewood Smoked Bacon	11.00
Chilled Shellfish Display Jumbo Shrimp, Fresh Oysters on the Half Shell, Horseradish, Cocktail Sauce, Mustard Sauce, Tabasco Sauce, Lemons, and Oyster Crackers	Market Price
Charcuterie Board Domestic and Imported Salumi Including Salami, Other Dried Sausages and Dry Cured Meats, Drizzled with Extra Virgin Olive Oil, Displayed with Gourmet Crackers, Vegetables, Pickled Peppers, and Marinated Olives	18.00
Flat Bread Display to Include Farm Bread, Toasted Pita, Baguette, with Spinach Artichoke Dip, Romesco, Pico De Gallo and Nashville Pimento Cheese	11.00
Butter Board Station with Artisanal Breads, Hot Honey Butter, Miso Butter, Herb, and Sea Salt Butter	10.00
Baked Brie <i>(Serves approximately 25 people)</i> Imported Creamy Brie Topped with a Choice of Sweet or Savory Fillings, Wrapped In Puff Pastry, Baked until Golden Brown, and Served Warm	150.00
» Choose 1 Filling: Apricot-Rosemary Chutney Forest Mushroom and Fresh Thyme Caramelized Balsamic Sweet Vidalia Onion	
Cast Iron Baked Brie <i>(Serves approximately 25 people)</i> Baked Brie with Smoked Bourbon Barrel Sugar and Honey, Flatbread Crisps, Cashew Nuts	150.00
Nacho Station Freshly Fried Corn Tortilla Chips, Chili Con Carne, Warm Queso Sauce, Jalapeños, Tomatoes, Black Olives, Corn - Black Bean Relish, Salsa Fresca, and Sour Cream	15.00
» Add Guacamole for an Additional Charge	3.00 per person additional



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprits. Menu items and prices are subject to change.

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Lower Broadway Cocktail Shots and Spoons 25.00

An array of small appetizers served in small shot glasses and tapas spoons

» Choose 3 selections combined from: *(they will be divided evenly)*

Shots

- Shrimp Shooter with House made Cocktail Sauce *(Cold)*
- Orange-Cumin Jumbo Lump Crab Shooter with Asian Slaw *(Cold)*
- Cauliflower Bisque and Fried Chicken Bite *(Hot)*
- Cowboy Gazpacho with Cucumbers, Herbs *(Cold)*

Spoons

- Garlic Roasted Beef Tenderloin with Arugula Greens, Dijon Mustard *(Cold)*
- Blackened Ahi Tuna with Wakame Seaweed, Cilantro *(Cold)*
- Bacon-Wrapped Pork Tenderloin with Grilled Peach, Basil *(Hot)*
- Sweet Golden Fried Chicken Baby Waffle Bite with Maple Glaze *(Hot)*

Southern Wings Station *(dozen)* 60.00

- » Accompanied by baby carrots and celery, buttermilk herb dip and blue cheese dressing
- » Minimum order of 4 dozen
- » Choose up to 3 flavors / 3 dozen minimum per each flavor

- | | | |
|------------------------|--------------------------------|----------------|
| Lemon Pepper and Thyme | Honey Bourbon | Buffalo |
| Buttermilk Fried | Honey Mustard | Jamaican Jerk |
| Korean BBQ | Spicy Lime and Parmesan Cheese | Mango Habanero |

Slider Station 25.00

» Choices *(Select 3)*

- | | |
|---|---|
| All Beef Slider Burger, White Cheddar, Bacon Jam, Mini Kaiser Bun, Sweetie Pepper | Smoked Pork Pretzel Bun
Yazoo Mustard, Onion, and Peppers |
| Nashville Hot Chicken, Hawaiian Roll, Pops' Pickles | Cajun Spiced Blackened Red Fish,
Remoulade, Mini Hoagie Bun |
| BBQ Pulled Pork Slider on Mini Biscuit,
Smoked BBQ Sauce, Pickled Relish | Fontina - Mushroom Schnitzel,
Toasted Brioche Bun, Balsamic
Onion Marmalade |
| Fried Green Tomato and Goat Cheese,
Tomato Jam | |



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprits. Menu items and prices are subject change.

RECEPTIONS Reception Stations continued

- » Prices listed are per person unless otherwise indicated
- » Minimum order for 50 people unless otherwise indicated
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- » Prices are based on 90 minutes maximum service time

Green Salad Shakers 18.00

Herb Grilled Chicken Caesar Salad Including Crisp Romaine
Crown Greens, Shaved Parmesan Cheese, Creamy Caesar Dressing
Made with Cage-Free Eggs

Chef's House Chopped Salad of Iceberg Lettuce, Crisp Bacon Bits,
Hothouse Cucumbers, Chopped Hard-Boiled Egg, Fresh Tomatoes
with a Choice of Blue Cheese or Buttermilk Ranch Dressing

Fresh Baby Greens Arugula, Radishes, Dried Cranberries, Toasted Pecans,
Cherry Tomatoes Dressed with Balsamic and Extra Virgin Olive Oil

Pasta Station 21.00

- » The station may be simply displayed or, at the client's choice with additional charges indicated below, involve chefs demonstrating production in addition to the display of prepared pasta
- » Optional chef attendants are an additional 225.00 for 4 hours or less each
- » Choose 2 options below

Tri-Colored Cheese Tortellini, Alfredo Sauce

Penne Pasta with Herb Grilled Chicken, Mushroom Cream Sauce

Rotini Pasta with Italian Sausage, Capers, Artichokes, Spinach, Lemon Cream Sauce

Orecchiette Pasta, Beef Bolognese Sauce, Fresh Grated Parmesan

Sushi Station Market Price

Assorted Sushi: California Roll, Spicy Tuna Roll, Yellowtail Roll,
Vegetable Roll, Soy Sauce Drizzle, Pickled Ginger Shavings, Wasabi

- » This item is custom designed per availability and requires added lead time to arrange for local sushi chefs – this should be finalized and guaranteed no less than one month out



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprits. Menu items and prices are subject change.

RECEPTIONS Chef Attended Action Stations

- » Minimum 50 people
- » Prices below are per person
- » Prices are based on 90 minutes maximum service time
- » Portions are designed as appetizers and may not be selected as a dinner substitute
- » Each attending chef is an additional 225.00 for 4 hours or less

Loaded Corn on the Cob Displayed Corn on the Cob Flavored with Sauces and Toppings 18.00

» Choose 2 Options From Below

- Citrus Mayo, Chili Powder, Cotija, Cilantro, Smoked Jalapeño Sauce
- Sundried Tomato Pesto Sauce, Herbs De Provence, Parmesan Cheese, Basil
- Harissa Whipped Butter, Lime Juice, Fresh Herbs, Curry Spiced Yogurt, Cilantro, Toasted Sumac
- Sriracha-Lemon Sauce, Crushed Red Pepper, Chives, Sriracha Drizzle

Nashville Taco Bar Served on Flour Tortillas 22.00

» Choose 2 Options Below

- Pulled Pork, Monterey Jack Cheese, Sweet BBQ Sauce, Scallions
- Shredded Smoked Chicken Breast, Cheddar Cheese, Chipotle Crema
- Hoisin Jackfruit, Pineapple Pico, Crunchy Daikon, Cilantro
- Fried Catfish, Slaw, Tartare, Slap Ya Mama Cajun Spice
- Blackened Mahi Mahi, Mango Salsa, Crunchy Cabbage

Fields of Greens a Chef Attendant Exhibiting Preparation of Salads Alongside Preset Finished Offerings 20.00

Chicken Caesar Salad, Grilled Chicken, Romaine Hearts, Shaved Parmesan Cheese, Herbed Croutons and Caesar Dressing

Chef's House Chop Salad featuring Diced TN Smoked Turkey, Diced Cucumber, Tomato and Bell Pepper Confetti, Hard-Boiled Egg, Iceberg Lettuce, Green Goddess Dressing

Fresh Baby Greens with Seasonal Veggies, Roasted Seasonal Squash, Cherry Tomatoes, Sweet Peas, Shaved Fennel, Radishes, Toasted Pepitas, Blackberry – Balsamic Vinaigrette



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprits. Menu items and prices are subject change.

RECEPTIONS Chef Attended Action Stations continued

- » Minimum 50 people
- » Prices below are per person
- » Prices are based on 90 minutes maximum service time
- » Portions are designed as appetizers and may not be selected as a dinner substitute
- » Each attending chef is an additional 225.00 for 4 hours or less

Germantown Station

Selected Artisanal Sausages featuring Nashville's smoked Germantown Pork Sausage, Kielbasa, Sweet Italian Rope Sausage, and Bratwurst

- » Served with Sorghum Syrup Caramelized Sweet Onions, Spice Fired Cast Iron Seared Bell Peppers and Sweetie Peppers, Local Brewery Yazoo® Beer Mustard, Music City BBQ Sauce, Crispy French-Fried Onions Crisps, and Assorted Artisanal Breads, Rosemary Herb Focaccia and Hoagie Buns

25.00

Poke Bowl Station

Small Appetizers Served In Small Shot Glasses and Tapas Spoons

- » Requires a minimum of 2 Chefs Attendants
- » All Poke is served with Sushi Rice and Plantain Chips
- » Choose 1 combination option below

Shrimp, Pineapple, Jicama, Scallion, Edamame, Chili, and Yuzu Ginger Ponzu

Tuna, Sesame, Jalapeño, Radish, Avocado, and Kabayaki Sauce

Sorghum Pork Belly, Napa Cabbage, Black Garlic, Sesame Seeds, Nori Chips, and Asian BBQ Sauce

25.00



Index

Click on Items to Navigate

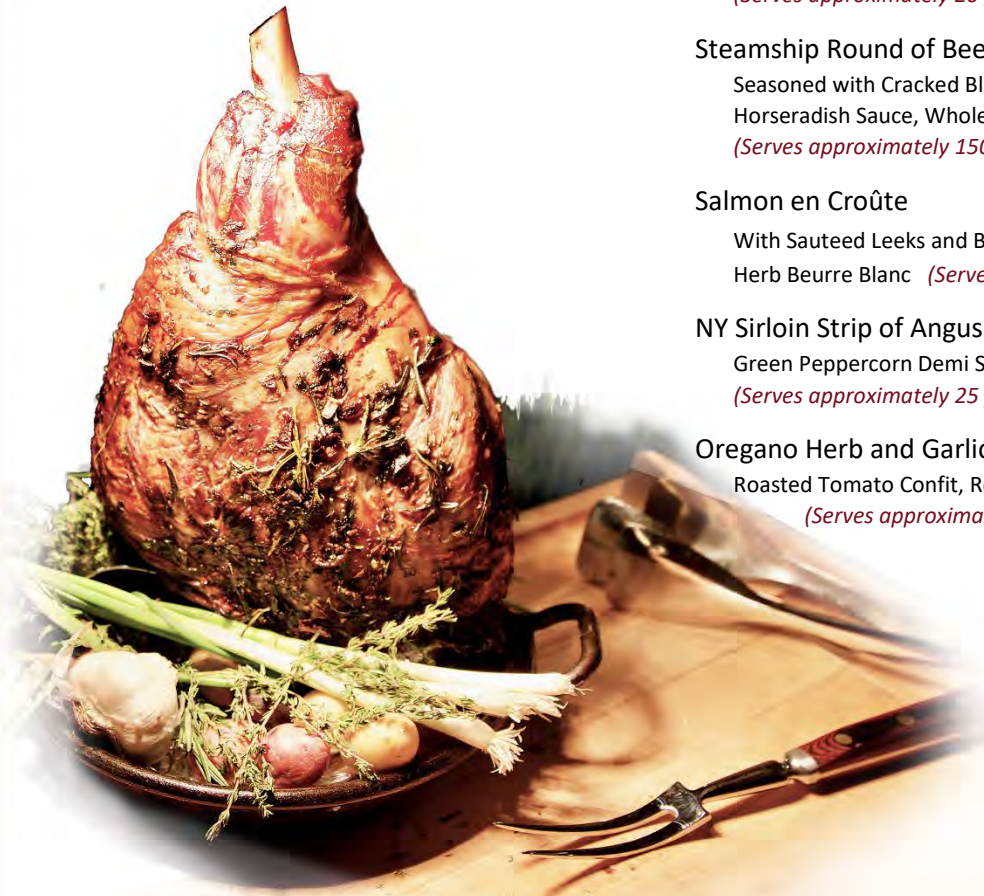
A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprits. Menu items and prices are subject change.

RECEPTIONS Carved to Order Stations

- » Prices are based on 90 minutes maximum service time
- » A chef attendant is required for the carving stations.
- » Each attending chef is an additional 225.00 for 4 hours or less

Slow Roasted Rosemary and Sea Salt Turkey Breast served with Giblet Gravy and Orange -Cranberry Aioli, Brioche Roll <i>(Serves approximately 25 people)</i>	350.00
Cider Brined and Smoked Pork Loin served with Jack Daniels® Barbecue Sauce and Potato Rolls <i>(Serves approximately 25 people)</i>	350.00
Spiral Sliced Honey Baked Ham Served with Yazoo® Beer Mustard and Sister Schubert Rolls <i>(Serves approximately 30 people)</i>	400.00
14-Hour Slow-Smoked Tennessee Brisket Served with Fried Onion Crisps, Cider Vinegar Barbeque Sauce, and Mini Rolls <i>(Serves approximately 20 people)</i>	325.00
Steamship Round of Beef Seasoned with Cracked Black Pepper and Sea Salt, and served with Creamy Horseradish Sauce, Whole Grain Mustard, Mayonnaise, and Potato Rolls <i>(Serves approximately 150 people)</i>	1,500.00
Salmon en Croûte With Sauteed Leeks and Baby Spinach Filling with Chive Herb Beurre Blanc <i>(Serves approximately 30 people)</i>	375.00
NY Sirloin Strip of Angus Beef With Horseradish Cream Sauce, Green Peppercorn Demi Sauce, Sister Schubert Rolls <i>(Serves approximately 25 people)</i>	Market Price
Oregano Herb and Garlic Whole Roasted Lamb Leg served with Roasted Tomato Confit, Rosemary Apricot Jam and Hinged Rolls <i>(Serves approximately 30 people)</i>	500.00



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

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RECEPTIONS Dessert Stations

Market Fresh Cobblers: Apple Cinnamon Raisin, Peach, Mixed Berry 125.00

- » Sold per pan / each pan serves about 25 people
- » Includes whipped cream
- » Mix or match cobbler flavors with multiple pan orders:
- » Add attendant scooped vanilla ice cream at an additional price of 3.00 plus 225.00 per attendant charge

Reception Stations Below:

- » prices below are per person unless otherwise indicated / 50 person minimum
- » prices are based on 90 minutes maximum service time
- » each attending chef is 225.00 for 4 hours or less when needed or requested

Tennessee Sweet Station 18.00

Featuring an array of delightful desserts prepared by the Music City Center culinary professionals

- » Sold per person / 3 pieces in total of the combined selection are provided per person
- » choose up to 3 flavors for your event:

Apple Hand Pie	Chocolate Ganache Shooter	Mini Cannoli with Almond Cream
With Cinnamon Apple Compote,	Mama Turney Chess Pie	Lemon Meringue Shooter
Petit Fruit Tartlet	Mama Turney Pecan Pie	Tiramisu Shooter
Assorted Mini Cheesecakes	Mama Turney Fudge Pie	Vanilla Raspberry Shooter
Mini Cupcakes		

Elvis Milkshake and Float Bar 18.00

Milkshake and float station with action attendants exhibiting shake preparation alongside preset offerings which are ready for speed of service.

Toppings Include: Reese's® Pieces, Dried Blueberries, Maraschino Cherries, Chopped Butterfinger® Bar, Crushed Oreo® Cookies, Sprinkles, and Bourbon Smoked Sugar

- Hank's Root Beer, Cherry Soda, and Cream Soda Floats
- Vanilla, Chocolate and Peanut Butter Banana Ice Cream Shakes
- » an attendant is required for every 50 people served
- » each attendant is an additional 225.00 for 4 hours or less

Ice Cream Social / Build Your Own Sundae 20.00

Attendant dipped ice cream (chocolate, vanilla, and strawberry) with a selection of toppings for the guest to individually customize their own sundae

Toppings Include: Maraschino Cherries, Whipped Cream, Sprinkles, Chocolate Chips, Butterfinger® Pieces, Chocolate Sauce, Crushed Oreos®, Strawberry Topping, Mini-M&M's®, Roasted Peanuts, and Butterscotch Sauce

- » An Attendant Is Required For Every 50 People Served
- » Each Attendant Is an Additional 225.00 for 4 Hours or Less



Index

Click on Items to Navigate

- A LA CARTE 3
 - Non-Alcoholic Beverages 3
 - Bakery Items 4
 - Fruit, Cheese, and Dairy 5
 - Candy and Snacks 6
 - Frozen Treats 7
- BREAK SERVICE 8
- BREAKFAST 10
 - Continental Breakfast 10
 - Breakfast Buffets 11
 - Plated Breakfasts 12
- LUNCH 13
 - Boxed Lunches 13
 - Plated Chilled Lunch Entrées 14
 - Plated Hot Lunch Entrées 16
 - Lunch Salad Selections 17
 - Lunch Dessert Course 18
 - Lunch Buffets 19
- DINNER 22
 - Plated Dinner Entrées 22
 - Plated Dinner Duo Entrées 23
 - Dinner Salad Selections 24
 - Dinner Dessert Selections 26
 - Dinner Buffet 28
- RECEPTIONS 29
 - Cold and Hot Hors d'oeuvres 29
 - Reception Stations 30
 - Chef Attended Action Stations 33
 - Carved to Order Stations 35
 - Dessert Stations 36
- ALCOHOL 37
 - Cash and Hosted Bars 37
 - Individually Priced Items 37
 - Liquor and Beer Selections 38
 - Wine Selections 39
- OTHER SERVICES 40
- GENERAL INFORMATION 41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and spirits. Menu items and prices are subject to change.

ALCOHOLIC BEVERAGES Cash and Hosted Bars ~ Individually Priced Items

- » A Music City Center bartender is required for all events serving alcoholic beverages
- » A bartender fee will apply per bartender on both cash and hosted bars
- » Each bartender is 225.00 for 4 hours or less – Any hour in addition to four is 56.25 per hour
- » On hosted bars, if a sales minimum of 750.00 per bar is not achieved, the difference between the minimum and balance will be charged

Cash and Hosted Bars

Host/Ticketed Bar Pricing

Premium Brand Cocktails	12.00
Deluxe Brand Cocktails	11.00
Premium Wines by the Glass	12.00
Deluxe Wines by the Glass	10.00
Import/Craft Beer	8.00
Domestic Beer	7.00
Assorted Sodas	4.25
Bottled Water	4.25

Cash Bar Pricing

Premium Brand Cocktails	13.00
Deluxe Brand Cocktails	12.00
Premium Wines by the Glass	13.00
Deluxe Wines by the Glass	11.00
Import/Craft Beer	8.75
Domestic Beer	7.75
Assorted Sodas	4.50
Bottled Water	4.50

Individually Priced Items

- » These items are not charged on consumption

Keg Beer

- » Client is responsible for the necessary space and electrical requirements for keg service in the booth. Power requirements are 110-volt/20-amp power supply per kegerator

Domestic Beer by the ½ Keg (approximately 124 servings)	650.00
Import/Craft Beer by the ½ Keg (approximately 124 servings)	750.00

Music City Center Punch (per gallon / serves 25 5-ounce servings) 250.00

A refreshing mixture of Jack Daniels® and citrus flavors

- » Other custom punches available upon request



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and spirits. Menu items and prices are subject change.

ALCOHOLIC BEVERAGES Liquor and Beer Selections

Premium Spirits

Tito's Vodka
 Tanqueray Gin
 Captain Morgan Silver Rum
 Herradura Silver Tequila
 Johnny Walker Black Scotch
 Woodford Reserve Bourbon
 Crown Royal Canadian Whiskey
 Hennessy V.S.O.P. Cognac

Bottled Domestic Beer

Budweiser
 Bud Light
 Miller Lite
 Coors Light
 O'Douls (NA)
 Michelob Ultra

Deluxe Spirits

New Amsterdam Vodka
 Bombay Original Gin
 Bacardi Superior Rum
 Jose Cuervo Tequila
 Dewar's White Label Scotch
 Jack Daniel's Whiskey
 Bulleit Bourbon
 Hennessy V.S.

Bottled Import/Craft Beer

Blue Moon
 Samuel Adams
 Heineken
 Corona Extra
 Stella Artois
 Goose Island IPA
 Blackstone (Nashville)
 Yazoo (Nashville)
 Sierra Nevada IPA
 Crispin Cider
 Mike's Hard Lemonade
 Omission (GF)

Cordials Available

Tennessee
 Whisper Creek Sipping Cream
 Baileys Irish Cream
 Grand Marnier

Draft Domestic Beer

Budweiser
 Bud Light
 Michelob Ultra
 Miller Lite
 Coors Light

Draft Import/Craft Beer

Blue Moon
 Samuel Adams
 Boston Lager
 Modelo Especial
 Yazoo (Nashville)
 Goose Island IPA
 Blackstone (Nashville)



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprits. Menu items and prices are subject change.

ALCOHOLIC BEVERAGES Wine Selections

Deluxe Wine by the Glass

» For speed of service limit your selection to 2

Barefoot Cabernet Sauvignon
Fetzer Sauvignon Blanc
Canyon Road Pinot Grigio
Frontera Pinot Noir

Premium Wine by the Glass

» For speed of service limit your selection to 2

Bonterra Sauvignon Blanc
Banfi Trivento Reserve Malbec
William Hill Chardonnay
Apothic Red Blend

Wine by the Bottle

Chardonnay

William Hill 55.00
Stags' Leap 76.00
Bonterra (organic) 65.00

Pinot Grigio

Sterling Vintner's Collection 48.00
Ecco Domani 48.00
Maso Canali 58.00
Fetzer Valley Oaks 42.00

Sauvignon Blanc

Starborough 45.00
14 Hands 40.00
Matua 48.00

Riesling

Cavit 56.00
Chateau Ste. Michelle 42.00
Fetzer Monterey County 42.00

Viognier

Wild Horse 64.00
Stags' Leap Winery 70.00

Local White Wine

Arrington Stag's White 55.00
Arrington Riesling 55.00

Malbec

Trivento Reserve 52.00
Red Rock 48.00

Sparkling

La Marca Prosecco 58.00
Chandon Brut 95.00
Nicolas Feuillatte Brut 95.00

White Blend

Apothic 48.00
Merlot
Bonterra (organic) 56.00
Sterling Vintner's Collection 62.00

Pinot Noir

Edna Valley 48.00
Acacia 46.00

Cabernet Sauvignon

William Hill Estate 48.00
Red Diamond 44.00
Chateau St. Jean 52.00

Zinfandel

1000 Stories Bourbon Barrel 55.00

Local Red Wine

Arrington Red Fox Red 55.00
Arrington Firefly Rosé 58.00

Red Blends

19 Crimes 46.00
Columbia Winery 55.00
Alamos 57.00
Apothic 48.00

Dessert Wines (375 ml)

Arrington Blackberry 58.00
Arrington Raspberry 58.00



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprits. Menu items and prices are subject change.

OTHER SERVICES

Water Services

- » Water service is provided for podiums, head tables and meal functions
- » The following additional options are available:

Water Dispensers	150.00
» Per show	
» Includes 1 five-gallon bottle of spring water	
Additional Five-Gallon Containers of Spring Water	45.00
Cubed Ice (10 pound bag)	10.00

Personnel

- » Based on a 4-hour required minimum

Booth Attendant (Server)	225.00
Chef Attendant	225.00
Bartender	225.00
Each Additional Hour Above the Required Minimum	56.25



Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and spirits. Menu items and prices are subject to change.

GENERAL INFORMATION

Food Services and Catering Policies

Exclusive Provider of Food and Beverage within Music City Center

The Music City Center retains the exclusive right to provide, control, and maintain all food and beverage services within the Music City Center. We offer both published and custom-designed catered food service options. Concessions, the sale, or provision of alcoholic or non-alcoholic beverages, and the provision of snacks, treats, or candies are included under our exclusive rights. No outside food or beverage of any kind may be brought into the Center without prearranged written approval of the Center's Food and Beverage department. This approval is generally only made for samples of product produced or sold by the vendor in the portion sizes permitted by our policy.

Catered Food and Beverage Planning, Pricing and Agreement

Music City Center requires the advanced planning and notice necessary to implement the successful execution of your unique event. Early notice and commitment of plan details are important for the acquisition of products and staff, especially in large volumes, for custom prepared items, or for specialty items. The sooner we receive your event specs and specific F&B requests, the sooner we will be able to begin working with our vendors. Requested service and product with less than thirty (30) days' notice of the event cannot be guaranteed.

Menu prices are subject to change. A good faith estimate of food and beverage prices will be provided six (6) months in advance of the event. If there is an issue of product availability or a significant commodity price increase which requires a price adjustment or substitution thereafter, the customer will be notified as soon as possible. The F&B team will work with the customer to suggest alternative solutions to meet their needs.

If multiple plated entrees are offered at the event, the price of each entrée will be that of the highest priced entrée.

Music City Center will work with the customer to lock-in final menu selection and pricing at thirty (30) days prior to the first catered event when the signed F&B agreement, signed BEOs and 100% payment required for the execution of the service they

represent are received. If a food and beverage minimum payment was previously provided to the Music City Center, the minimum funds will be applied toward the amount required by the signed BEO details. Depending on these final details, the earlier F&B minimum payment may or may not cover the entirety of the 100% payment required at thirty (30) days prior to the first event.

Special dietary meal requests must be specifically identified on the BEOs in advance, both in category and number requested. These meals are an additional charge unto themselves and are not a substitute in lieu of the standard meals guaranteed and prepared for on the BEO.

Customer Guarantees

Final guaranteed guest counts and itemized product counts, including those of dietary meals, are required ten (10) business days prior to your event. The Center will be prepared for three percent (3%) over the provided event guarantee, to a maximum of thirty (30), for plated meals and buffets as a circumstantial cushion. Any use of this overage is an additional charge. Changes or additions requested after the receipt of this ten (10) business day guarantee will be assessed for our capability to accommodate, but not promised and could involve additional charges. The customer will be charged for the guarantee and any additional guests or food items served above the guarantee. Music City Center reserves the right to verify guest counts of per person events using generally accepted methods of corroboration.

Any balance owed at the end of an event due to provided changes or additions to the original guarantees must be paid within ten (10) business days. If the event is of the nature that such additional charges may be incurred, a completed credit card authorization must be provided in advance by the customer as a guarantee of payment for such charges.

Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprits. Menu items and prices are subject change.

GENERAL INFORMATION continued

Additional Details

Service Charge

A service charge of twenty-four percent (24%) added to your bill for the catering service and is subject to change. Thirty-nine percent (39%) of the total amount of this service charge is a "house" or "administrative" charge which is used to defray part of the cost of providing the service and other house expenses. Sixty one percent (61%) of the total amount of this service charge is distributed to the employees providing the service as a gratuity.

Supplemental Staffing

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices at our usual staffing ratios. For plated lunches and dinners, the provision of this labor at no added cost is based on a one (1) to twenty (20) staff to patron ratio and tables of eight (8) to ten (10) people. On a seated breakfast, this ratio is one (1) to twenty-five (25). For buffets, included staffing is based on a one (1) to fifty (50) staff to patron ratio. When you request additional staffing, over and above what is normally provided, the following hourly rates will apply:

Banquet / Beverage Server 225.00 *(for 4 Hours or Less)*
 Bartender 225.00 *(for 4 Hours or Less)*
 Chef / Carver 225.00 *(for 4 Hours or Less)*
 Additional Hours Above the Required Four (4) Hour
 Minimum are 56.25 per Hour

Circumstances which may promote the need for added staffing include a desire to augment service, special staff assignments, functions with fewer guests than our standard ratios support, and seating or function design which spreads the service over greater distances.

Linen Service

The Music City Center provides complimentary linen, black or white, for all meal functions. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your catering sales professional will be able to assist with the acquisition of custom linen and décor at an additional charge.

China

China service will be used for all meal services in carpeted ballrooms, meeting rooms and public corridors, unless our compostable Greenware is requested. All food and beverage events located in the exhibit halls and non-carpeted areas are serviced with compostable Greenware. If china is preferred in these areas, the following fees will apply:

Breakfast, Lunch, Receptions, and Dinners: 2.50++ per Person, per Meal Period

Refreshment or Coffee Breaks: 2.50++ per Person, per Break

Sampling of Outside Product

Sampling of food and non-alcoholic beverage items to promote products normally produced or sold by the vendor must be pre-arranged, approved in writing and comply with Music City Center policies. Such sampling may only occur in portion sizes strictly regulated by our policy and may not be sold.

Food samples are limited to a (2) two-ounce portion

Samples of non-alcoholic beverages are limited to a (2) two-ounce maximum.

If food or beverage is offered as a "traffic promoter" or amenity rather than an example of a product produced or sold by the vendor, it must be pre-arranged with and purchased from the Music City Center Food and Beverage department or approved in writing with an associated prepaid buy-out fee. Please contact your catering sales representative for more information.

Index

Click on Items to Navigate

A LA CARTE	3
Non-Alcoholic Beverages	3
Bakery Items	4
Fruit, Cheese, and Dairy	5
Candy and Snacks	6
Frozen Treats	7
BREAK SERVICE	8
BREAKFAST	10
Continental Breakfast	10
Breakfast Buffets	11
Plated Breakfasts	12
LUNCH	13
Boxed Lunches	13
Plated Chilled Lunch Entrées	14
Plated Hot Lunch Entrées	16
Lunch Salad Selections	17
Lunch Dessert Course	18
Lunch Buffets	19
DINNER	22
Plated Dinner Entrées	22
Plated Dinner Duo Entrées	23
Dinner Salad Selections	24
Dinner Dessert Selections	26
Dinner Buffet	28
RECEPTIONS	29
Cold and Hot Hors d'oeuvres	29
Reception Stations	30
Chef Attended Action Stations	33
Carved to Order Stations	35
Dessert Stations	36
ALCOHOL	37
Cash and Hosted Bars	37
Individually Priced Items	37
Liquor and Beer Selections	38
Wine Selections	39
OTHER SERVICES	40
GENERAL INFORMATION	41

All prices are subject to a 24% service charge, current sales tax of 9.25% and 0.50% zone fee where applicable. An additional 15% liquor tax applies to wine and sprits. Menu items and prices are subject to change.

GENERAL INFORMATION continued

Food Storage, Delivery and Production Services

Use of the Center's kitchens and preparation areas is limited to our staff. If food preparation, heating, cold storage, or other kitchen services are required, arrangements must be made no later than three (3) weeks in advance of the event. Charges for these services will be based on the requirements of the request. Please contact your catering sales representative for more information.

Refrigerated, or freezer storage is fifteen dollars (15.00) per cubic foot, per day in addition to an initial two hundred fifty-dollar (250.00) fee for arrangements and warehouse handling.

No pick-up from the warehouse will be allowed. All such products must be delivered by Center staff for a fee of fifty dollars (50.00) per trip. Instructions for the handling and delivery of the refrigerated product must be provided to the catering sales representative at the time of order.

The Music City Center will not assume responsibility for the incorrectly delivered product, damaged product at delivery, or the quality of the product.

Retail Food and Beverage

Music City Center's exclusive food and beverage service rights include the provision of retail concessions, bars, and fixed outlet offerings. If appropriate to the event, a plan will be discussed with show management in anticipation of event dynamics. Offerings and hours will be governed by business and results. Results for mobile carts must exceed the minimums indicated below or show management will be responsible for the difference between the minimum and the actual result. No offering will be open for less than a four (4) hour period. Any risk can be mitigated by judicious planning and real time response. Requests for additional carts or hours beyond those supported by results will incur the greatest risk of additional fees.

Retail food carts, with entrée items, are provided free of minimum charges if sales exceed one thousand five hundred (1,800) dollars per four (4) hour period

Retail specialty snack and beverage carts, including offerings such as specialty coffee, nuts, and ice cream are provided free of minimum charges if sales exceed 1,000

Thank you for choosing the Music City Center for your event.

Let us take care of the details so you may attend to your visitors and organization.

Please call us at (615) 401-1360 with your goals and we will help you achieve them.