“Food brings people together on many different levels. It’s nourishment of the soul and body; it’s truly love.”
- Giada De Laurentiss
BREAKFAST BUFFETS

Continental  14 per person
Seasonal sliced fruits, assorted berries, assorted muffins and sweet breads, croissants, danishes, butter, preserves, chilled apple, orange, + cranberry juices, Steven Smith assorted teas, along with regular and decaf coffee

Heart Healthy Start  17 per person
Seasonal sliced and whole fruits, berry and whole grain muffins, assorted berries, granola, golden raisins + dried fruit, assorted yogurts, chilled hard boiled eggs, turkey sausage links, chilled apple, orange, + cranberry juices, Steven Smith assorted teas, along with regular and decaf coffee
Add oatmeal for 3 ppl

Farmhouse  22 per person
Seasonal sliced fruits, assorted berries, assorted muffins and sweet breads, croissants, assorted flavored yogurts, granola
[Choose 1: breakfast sausage patties, sausage links, turkey sausage or smoked bacon]
scrambled eggs, roasted breakfast potatoes with onions + bell peppers, apple, orange, + cranberry juices, Steven Smith assorted teas along with regular and decaf coffee

Traditional  25 per person
Seasonal sliced fruits, assorted berries, oatmeal, golden raisins + dried fruit, brown sugar, cinnamon, whole + skim milks, Southern buttermilk biscuits, sausage gravy, scrambled eggs, sausage patties or links, smoked bacon, roasted breakfast potatoes with onions + bell peppers, apple, orange, + cranberry juices, Steven Smith assorted teas along with regular and decaf coffee

A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual
BREAKFAST ENHANCEMENTS

COLD

- Assorted Individual Cereals
- Whole and skim milks
- 3 per person

- Chilled Hard Boiled Eggs
- Tabasco, sea salt, pepper
- 2 per person

- Granola and Yogurt Parfait
- Assorted yogurts, seasonal berries, granola, honey
- Assorted Bagels
- Served with assorted cream cheese + preserves
- Whole Seasonal Fruits
- Assorted Individual Yogurts
- 6 per person

HOT

- Oatmeal
- Brown sugar, golden raisins + dried fruits, nuts
- 3 per person

- Southern Cheddar Grits
- 3 per person

- French Toast or Pancakes
- Butter + syrup
- 5 per person

- Biscuit Sandwich
- Your choice of sausage patty or smoked bacon
- Sunrise Sandwich
- Your choice of buttermilk biscuit or English muffin
- Scrambled egg, cheddar cheese
- 6 per person

- Your choice of sausage patty or smoked bacon

- Nashville Hot Chicken Biscuit
- Famous Nashville Hot Chicken with a pickle
- Brûléed Brioche Sandwich
- Buttered toasted brioche, seared ham, fried egg + American cheese
- 7 per person

- Breakfast Burrito
- Scrambled egg, cheddar cheese, bacon, potatoes, onions, salsa on the side
- 8 per person

A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual.

ACTION STATIONS ( $75 attendant fee, 20 minimum guests)

- Omelet Station
  - Farm fresh eggs + egg beaters, with variety of toppings
  - Cooked to order
  - 6 per person
## Refreshment Breaks

**All Day Beverage Break**
- regular and decaf coffee, iced tea or hot tea, Coca Cola products + bottled water, up to 8 hours 
  - 10 per person

**Coffee, Decaffeinated Coffee, and Hot Tea**
- One gallon serves approximately 33 servings
  - 39 per gallon

**Individual Assorted Sodas**
- Coca Cola products and bottled water
  - 6 per person

**Naked Juices**
- Assorted chilled Naked juices
  - 5 each

**Pellegrino Sparkling Water**
- Sparkling Italian water
  - 4 each

**Assorted Danish | Muffins | Cinnamon Rolls**
- 24 per dozen

**Cookie Jar**
- chocolate chip, oatmeal raisin and peanut butter cookies
  - 24 per dozen

**Fudge It Up**
- Fresh fudge brownies
  - 24 per dozen

**Granola Bars**
- 24 per dozen

**Individual Bagged Pretzels, Chips, Popcorn**
- 2 per bag

**Frozen Treats**
- assorted novelty ice-cream bars, fruit juice bars
  - 8 per dozen

**Pretzels**
- soft jumbo pretzels, mustards, and cheese sauce
  - 6 per person

**Trail Mix**
- roasted mixed nuts, pretzels, chocolate pieces
  - 5 per person

**Nacho Bar**
- tortilla chips, salsa, guacamole, sour cream, warm queso
  - 7 per person

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A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual
**REFRESHMENTS**

*a-LA-carte*

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Danish</td>
<td>Muffins</td>
</tr>
<tr>
<td>Cookie Jar</td>
<td>24 per dozen</td>
</tr>
<tr>
<td>chocolate chip, oatmeal raisin and peanut butter cookies</td>
<td>24 per dozen</td>
</tr>
<tr>
<td>Fudge It Up</td>
<td>24 per dozen</td>
</tr>
<tr>
<td>Fresh fudge brownies</td>
<td>24 per dozen</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>38 per dozen</td>
</tr>
<tr>
<td>assorted novelty ice-cream bars, fruit juice bars</td>
<td>6 per person</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>5 per person</td>
</tr>
<tr>
<td>Frozen Treats</td>
<td>5 per person</td>
</tr>
<tr>
<td>assorted novelty ice-cream bars, fruit juice bars</td>
<td>6 per person</td>
</tr>
<tr>
<td>Pretzels</td>
<td>12 per person</td>
</tr>
<tr>
<td>soft jumbo pretzels, mustards, and cheese sauce</td>
<td>6 per person</td>
</tr>
<tr>
<td>Trail Mix</td>
<td>12 per person</td>
</tr>
<tr>
<td>roasted mixed nuts, pretzels, chocolate pieces</td>
<td>5 per person</td>
</tr>
<tr>
<td>Sweet Tooth Bar</td>
<td>7 per person</td>
</tr>
<tr>
<td>Custom assorted colorful spread of sweet candies</td>
<td>7 per person</td>
</tr>
<tr>
<td>Salty Snack Attack</td>
<td>7 per person</td>
</tr>
<tr>
<td>Individual bags of kettle potato chips, pretzels, and popped popcorn</td>
<td>7 per person</td>
</tr>
<tr>
<td>Power Bar</td>
<td>12 per person</td>
</tr>
<tr>
<td>Kind Bars, trail mix, carrot + celery crudite with garlic hummus whole fruit</td>
<td>12 per person</td>
</tr>
<tr>
<td>Boot Scoot + Cookie Bar</td>
<td>12 per person</td>
</tr>
<tr>
<td>Goo Goo Clusters, Christie Cookie, Moon Pie minis</td>
<td>12 per person</td>
</tr>
</tbody>
</table>

A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual
ALL DAY PACKAGES

**Classic**
- Continental Breakfast
- Power Bar Morning Break
  - OR
- Boot scoot + Cookie Bar Afternoon Break
- A Choice of Lunch Buffet* (see list for selection of buffets)
- All Day Beverage Break

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55 per person

**Executive**
- Farmhouse Breakfast
- Power Bar Morning Break
- A Choice of Plated or Buffet Lunch
- Choose One Afternoon Break: *South of the Border Bar, Sweet Tooth Bar, Power Bar, Boot scoot + Cookie Bar*
- All Day Beverage Break

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69 per person

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A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual
DELI SANDWICH BAR*  28 per person
Seasonal green salad with cucumbers, red onions, carrots
served with balsamic + ranch dressing
Kettle potato chips

Your choice of house favorite soup:
  • broccoli cheddar
  • tomato soup
Build Your Own Sandwich: sliced turkey, roast beef, ham
  Cheddar, Swiss cheese + pepper jack cheese slices
Assorted breads, rolls, + tortilla wraps
  shredded lettuce, sliced tomatoes, red onions, garlic hummus,
pickles + assorted condiments

Fresh Baked Cookies & Brownies
Iced Tea and Coffee

Boxed Lunch*  19 per person
Choose up to three options:
  • Black Forest Ham & aged Cheddar
  • Roasted Turkey with sage, basil mayo, + Swiss Cheese
  • Roast Beef with rosemary horseradish spread & Provolone cheese
  • Chicken Salad with red grapes and pecans
  • Tuna Salad
  • Veggie – Hummus

Choose Bread for Each Selection:
  • White  Wheat  Ciabatta  Tortilla Wraps
  • Individual Bags of Kettle Chips
  • Piece of Whole Fruit
  • Fresh Baked Cookie
  • Condiments + Cutlery Packs
  • Bottle Water

A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual.
TUSCAN BUFFET 28 per person
Served with Caesar salad, fire roasted vegetables, freshly made French garlic bread, tiramisu or cheesecake

Choose Two:
- Chicken Picatta  Sautéed chicken breast topped with lemon butter white wine sauce + capers
- Florence Pasta  Penne pasta with sausage + mixed peppers + marinara sauce
- Chicken Parmigiana  Breaded chicken breast served with spaghetti, marinara sauce, + melted mozzarella cheese
- Milan Pasta  Garlic Spinach + Cheese Ravioli with your choice of one sauce; pesto, creamy alfredo, marinara

BAJA TACO BUFFET 26 per person
Served with Mixed Green Salad - tossed seasonal greens, cucumber, red onion, carrots, and cilantro ranch dressing Southwest black bean salsa, cilantro lime rice, + Tres Leche’s cake

Build Your Own Tacos
ground beef, roasted chicken, peppers, onions

Taco Accompaniments
Monterey Jack cheese blend, fresh cut limes, sour cream flour + corn tortillas
### MUSIC CITY MEAT AND THREE

<table>
<thead>
<tr>
<th>Option</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 meat</td>
<td>24</td>
</tr>
<tr>
<td>2 meats</td>
<td>29</td>
</tr>
<tr>
<td>3 meats</td>
<td>36</td>
</tr>
</tbody>
</table>

#### MEATS
- choose one, two, or three
- Southern Fried Catfish
- Baked Lemon Pepper Chicken
- Homestyle Meatloaf
- Pulled Pork BBQ Sliders
- Smothered Pork Chops
- Nashville Hot Chicken Tenders
- Tennessee Catfish Filets
- Not So Big Burgers
- Pan Roasted Tilapia
- Buttermilk Fried Chicken

#### CLASSIC SIDES
- choose three
- Chilled Tomato Salad: tomatoes, red onion, cucumber, sweet vinegar, olive oil, and spices
- Orzo Salad: orzo pasta + cucumbers, grape tomatoes
- Artisan Green Salad: artisan greens, garden vegetables, feta, vinaigrette
- Pasta Salad: Fusilli pasta, olives, pepperoncini, garbanzo beans, roasted red peppers, cheese, vinaigrette
- Red Potato Salad: creamy chilled salad with potatoes
- House made Coleslaw: cabbage, onions, carrots, and dressing
- Yukon Gold Mashed Potatoes: mashed potatoes with salted butter
- Roasted Red Potatoes: red roasted potatoes with herb de provenance
- Collard Greens: crushed red pepper, ham hock jus
- Haricot Verts Green Beans: French style green beans with red pepper
- Baked Mac n Cheese: buttered bread crumbs, three cheeses
- Baked Beans: barbecue baked beans
- Great Northern White Beans: great northern white beans with ham
- Red Beans and Rice: Cajun rice with trinity vegetables, green onions, and spices
- Corn Fritter Hushpuppies: fried corn meal stuffed with sweet corn
- Cheddar Cheese Grits: savory commeal with cheddar

#### SWEETS
- choose one
- Peach Cobbler
- Chocolate Layer Cake
- Banana Pudding
- Seasonal Fruit Pie
- Classic Cheesecake with Strawberry sauce
- Cookies & Brownies
- Assorted Dessert Bars

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A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual.
All Plated Lunches are served with iced tea, coffee, warm rolls + butter

**SALAD** choose one

- **House Salad**
  mixed greens, tomatoes, cucumber, shredded carrots, croutons

- **Classic Caesar**
  Romaine hearts, shaved parmesan, tomatoes with creamy Caesar dressing

- **Wedge Salad**
  Iceberg lettuce, grape tomatoes, bacon + bleu cheese dressing

**SWEET** choose one

- Carrot cake
- Red Velvet cake
- Raspberry lemon mousse cake
- Pecan tarte
- Chocolate Cake with Raspberry Coulis
- Cheesecake with strawberry sauce
- Cappuccino mousse cake
- Key lime tarte

**ENTRÉE** choose one

- **Spinach and Cheese Ravioli**
  Ricotta and garlic spinach filled ravioli with white wine pesto sauce
  26 per person

- **Chicken Picatta**
  sautéed and topped with lemon butter white wine sauce with capers
  served with garlic mashed potato and asparagus
  27 per person

- **Chicken Capri**
  Baked chicken breast stuffed with a blend of Italian cheeses and topped with a ragout of
tomato, olives, garlic, sweet onions and Italian spices
  served on a bed of penne pasta and green beans
  27 per person

- **Pork Tenderloin**
  Grilled center cut medallions of pork loin, topped with mango chutney
  served with rosemary potatoes, seasonal vegetable
  27 per person

- **Grilled Salmon**
  Citrus ginger glaze, wild rice pilaf and seasonal vegetables
  29 per person

A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual
All Plated Entree salads are served with iced tea, coffee, warm rolls + butter

**ENTRÉE SALADS***

**Farmhouse Salad**
Artisan greens tossed in lemon honey vinaigrette, sliced fresh apple, goat cheese, Strawberries + candied pecans
16 per person

**Black + Bleu Salad**
Grilled strip steak atop romaine lettuce, Crumbled bleu cheese, grilled portabella mushrooms, shaved red onion, Grape tomatoes + choice of two dressings
18 per person

**Cold Fried Chicken Salad**
Bed of Romaine with charred corn + black beans + grape tomatoes + cold hand breaded fried chicken tenderloins + Cilantro ranch dressing
18 Per person

**Classic Caesar Salad**
Romaine hearts + shaved parmesan, tomatoes with a creamy Caesar Dressing

Add grilled chicken +4
Add grilled salmon +5
Add grilled shrimp +6

A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual
SYLVAN PARK

Artisan green salad, cucumber, red onion, carrots + your choice of two dressings

Included:
- Pork loin with rosemary au jus + garlic
- Pan Roasted Salmon, topped with lemon dill, beurre blanc
- Roasted Garlic Potatoes
- Honey glazed carrots
- Sautéed Garlic green beans
- Dinner rolls
- Lemon Berry Cake

39 per person

WEDGEWOOD

Artisan green salad, cucumber, red onion, carrots + your choice of two dressings

Included:
- Southern Fried Chicken, homestyle with buttermilk or Nashville Hot Chicken Tenders
- Pulled Pork, slow roasted with homemade BBQ sauce
- Baked Mac n Cheese, topped with buttered breadcrumbs
- Squash Casserole
- Southern Style Green Beans
- Coleslaw
- Red Potato Salad
- Sweet Cornbread
- Chef’s Dessert Display

36 per person

A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual services.
MIDTOWN BUFFET
Classic Caesar salad, hearts of Romaine with tomatoes, parmesan cheese + creamy Caesar dressing
Caprese mozzarella salad
Italian green beans with garlic bread

Chef Entrees choose two
Chicken Marsala
Cheese Tortellini tossed with fresh asparagus + sun dried tomatoes in a pesto crème sauce
Shrimp Scampi Linguini
Penne Pasta with sausage + mixed peppers with marinara sauce
Meat Lasagna
Spinach + Ricotta Stuffed Manicotti
Vegetarian Baked Ziti with Pomodorro sauce

Sweet
Tiramisu + Fresh berry cheesecake
44 per person

BELLE MEADE BUFFET
Artisan green salad, cucumber, red onion, carrots + your choice of two dressings
Spinach salad with walnuts, goat cheese, cherry tomatoes, and bacon vinaigrette
warm rolls and butter

Chef Entrees
Carved Prime Rib with wild mushroom bordelaise, horseradish crème
Bourbon Praline glazed Airline Chicken breast
Roasted Garlic mashed potatoes
Roasted Brussel Sprouts in honey Sriracha sauce
Maple brown sugar glazed sweet potatoes

Sweet
Spiced Carrot Cake with cream cheese frosting
Chocolate layer cake with Raspberry coulis
52 per person

A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual
All Plated Dinners are served with iced tea, coffee, warm rolls + butter

**SALAD** choose one

**House Salad**  
mixed greens, tomatoes, cucumber, shredded carrots, croutons  

**Classic Caesar**  
Romaine hearts, shaved parmesan, tomatoes + creamy Caesar dressing  

**Wedge Salad**  
冰berg lettuce, grape tomatoes, bacon + bleu cheese dressing  

**Spinach Salad**  
fresh baby spinach with red onions, mandarin oranges, cucumbers, feta cheese + Candied pecans  

__________________________________

**SWEET** choose one

**Cappuccino mousse cake**  

**Chocolate cake with Raspberry coulis**  

**Tiramisu**  

**Raspberry lemon mousse on Pound cake**  

**Goo Goo Cluster Topped Cheesecake**  

**Red velvet cake with cream cheese frosting**  

**Pecan tarte**  

**Key lime tart**  

**Carrot Cake**

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A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual
### DINNER ENTRÉE  choose one

<table>
<thead>
<tr>
<th>Entree</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach and Cheese Ravioli</td>
<td>Ricotta and garlic spinach filled ravioli with white wine pesto sauce</td>
<td>28 per person</td>
</tr>
<tr>
<td>Chicken Picatta</td>
<td>sautéed and topped with lemon butter white wine sauce with capers served with garlic mashed potato and asparagus</td>
<td>36 per person</td>
</tr>
<tr>
<td>Agave Lime Chicken</td>
<td>grilled chicken breast marinated in tequila, agave, lime, with cilantro rice and deconstructed Mexican Street Corn</td>
<td>36 per person</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>crispy breaded chicken with a marinara and mozzarella on a bed of spaghetti and garlic sautéed spinach</td>
<td>38 per person</td>
</tr>
<tr>
<td>Pork Tenderloin</td>
<td>Grilled center cut medallions of pork tenderloin, topped with mango chutney served with rosemary potatoes, seasonal vegetables</td>
<td>38 per person</td>
</tr>
<tr>
<td>Lemon Dill Salmon</td>
<td>filet of salmon, topped with lemon dill sauce, wild rice pilaf and seasonal Vegetables</td>
<td>39 per person</td>
</tr>
<tr>
<td>Miso Salmon</td>
<td>filet of salmon marinated in sweet and savory miso</td>
<td>39 per person</td>
</tr>
<tr>
<td>Shrimp + Grits</td>
<td>tender shrimp and andouille sausage with peppers and onion over southern cheese grits</td>
<td>42 per person</td>
</tr>
<tr>
<td>Kingston Jerk Shrimp</td>
<td>jumbo grilled shrimp caramelized with sweet pineapple barbeque sauce</td>
<td>42 per person</td>
</tr>
<tr>
<td>Short Ribs</td>
<td>oven braised tender beef short ribs in beef jus and onions with scalloped potatoes and honey glazed carrots</td>
<td>44 per person</td>
</tr>
<tr>
<td>Petite Filet</td>
<td>6oz filet of beef with herb butter, garlic mashed potatoes + seared asparagus</td>
<td>47 per person</td>
</tr>
<tr>
<td>Prime Rib</td>
<td>slow roasted prime rib of beef rubbed with garlic, rosemary, Dijon mustard, with natural au jus + horseradish crème roasted rosemary baby red potatoes + haricot verts</td>
<td>48 per person</td>
</tr>
<tr>
<td>Rosemary Lamb Chops</td>
<td>grilled lamb chops with rosemary + garlic topped with mint chimichurri, Couscous served with zucchini + corn relish</td>
<td>52 per person</td>
</tr>
</tbody>
</table>

**Dual entrees available upon request. Please see your Events + Catering Manager for pricing**

A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual.
RECEPTION HORS’DEVOURS

Vinyl Collection hors’devours
Minimum order of 24 pieces
2 per piece

deviled eggs
pulled pork sliders
Swedish meatballs
Italian meatballs
spanakopita
cucumber tea sandwiches
Mini quiche
Spicy corn fritter

Silver Collection hors’devours
Minimum order of 24 pieces
3 per piece

chicken quesadillas
Sausage Stuffed mushrooms
Grilled asparagus wrapped in bacon
Pulled pork sliders
Chicken tender with honey mustard
Bruschetta
Spring rolls with plum sauce
Mini vegetable flatbread
Crudité Hummus Vegetable Shooters
Buffalo Chicken Wings
Caprese Skewers

Gold Collection hors’devours
Minimum order of 24 pieces
4 per piece

Seafood stuffed mushrooms
Cheeseburger sliders
Beef tenderloin + bleu cheese crostini
Coconut shrimp with sweet chili sauce
Nashville hot chicken slider with dill pickle
Southern Shrimp + Grits
Chicken satay with sweet chili sauce
Beef satay with hoisin glaze
Mini chicken and waffle
BLT bite
Cantaloupe wrapped prosciutto
Beer battered mac & cheese bites

Platinum Collection hors’devours
Minimum order of 24 pieces
5 per piece

Southern Shrimp + Grits
Petite crabby cakes
Jumbo Shrimp Cocktail
Lamb lollipop with mint demi glaze
Bacon wrapped scallops

RECEPTION PACKAGES

Vinyl Collection Trio
Your choice of three reception hors d’oeuvres from the Vinyl Collection
10 per person

Silver Collection Trio
Your choice of three reception hors d’oeuvres from the Silver Collection
15 per person

Gold Collection Trio
Your choice of three reception hors d’oeuvres from the Gold Collection
22 per person

Platinum Collection Trio
Your choice of three reception hors d’oeuvres from the Platinum Collection
22 per person

**Minimum 20 guests required

OPTIONAL BUTLER PASSED ATTENDANT $75 PER ATTENDANT PER 2 HOUR PERIOD
ONE ATTENDANT PER 50 GUESTS REQUIRED

A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual
A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual.

**Minimum 20 guests required**

## Displays

**Chicken + Waffle**
Crispy Chicken tender bites served with Belgian waffles + maple syrup
8 per person

**Aztec Display**
Blue + Yellow corn tortilla chips, black bean salsa, warm queso, pico de gallo, guacamole, sour cream + jalapenos
(add grilled lime cilantro chicken for 5, carne asada for 5, add both for 8)
8 per person

**Artisanal Cheese and Fruit Board**
Chef’s selection of soft, semi soft, + hard cheese, seasonal fruits, nuts, crackers + crostini's
12 per person

**Charcuterie Platter**
Assorted cured, dried, smoked meats, sausages + olives, mustards, local jam, crackers, + breads
12 per person

**Mixed Hummus Platter**
Assorted hummus spreads, sliced vegetables, pita + crackers
6 per person

**Market Fresh Vegetables Display**
Seasonal vegetables, pickled vegetables, olives, house ranch dip, hummus, + pita chips
6 per person

**Fresh Seasonal Fruit Display**
Seasonal fruits with yogurt dipping cream
7 per person

**Mashed Potato Bar**
Garlic Mashed and Sweet Potatoes served with toppings listed below
Toppings: Cheese, bacon, sour cream, scallions, brown sugar, marshmallows
8 per person

**Let’s Get Saucy BBQ**
Southern smoked pulled pork with a variety BBQ Sauce + slider buns, pickles + coleslaw
14 per person

**Dessert Collaboration**
Three of chef’s confection favorites, pecan bites, strawberry shortcake shooter, chocolate mousse shooter,
8 per person
Jack Daniel's Brisket
BBQ Sauce + assorted rolls
10 per person

Roasted Breast of Turkey
Sage roasted + mushroom gravy + whole grain mustard + herb mayo
11 per person

Whiskey Glazed Ham
Whiskey glazed ham + assorted rolls + Dijon mustard + herb mayo
12 per person

Pasta Your Way
Your choice of two pastas + two sauces + two meats + 4 vegetables + garlic bread
15 per person

Seared Tenderloin
Herb pepper crusted + assorted rolls + whole grain mustard + Horseradish crème sauce
16 per person

Roasted Prime Rib
Rosemary garlic roasted prime rib of beef + horseradish crème + Dijon mustard + assorted rolls
16 per person

• CHEF ATTENDANT REQUIRED $75 PER STATION
• ONE ATTENDANT PER 100 GUESTS OR LESS, TWO ATTENDANTS FOR OVER 100 GUESTS
• 20 PERSON MINIMUM, 2 HOUR MAXIMUM

A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual
HOSTED BAR:

- Client will cover the cost of all beverages consumed by event guests
- One bartender required for every 75 guests
- $75 per bartender fee for up to 4 hours, $50 each additional hour
- Hosted Bar prices are subject to 22% service charge and any applicable taxes

CASH BAR:

- Event guests will cover spirit costs per transaction. Accepted payment cash, debit, or credit card
- One bartender required for every 50 guests
- $75 per bartender fee for up to 4 hours, $50 each additional hour
- Cash bar prices are inclusive of all applicable taxes

**All event guests must be 21 years of age to consume alcohol, and identification will be required
**No outside food or beverage will be allowed in event space
**Food nor beverages will be allowed to leave the hotel premises
### HOSTED [ charged upon consumption ]

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Wine</td>
<td>7 glass/28 bottle</td>
</tr>
<tr>
<td>Premium Wine</td>
<td>11 glass/34 bottle</td>
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<tr>
<td>Prosecco</td>
<td>8/split</td>
</tr>
<tr>
<td>Champagne</td>
<td>7/glass/32 bottle</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>5 bottle</td>
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<tr>
<td>Imported Beer</td>
<td>6 bottle</td>
</tr>
<tr>
<td>House Liquor</td>
<td>7 per drink</td>
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<tr>
<td>Call Liquor</td>
<td>8 per drink</td>
</tr>
<tr>
<td>Premium Liquor</td>
<td>10 per drink</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>3 bottle</td>
</tr>
<tr>
<td>Soft Drink</td>
<td>3 bottle</td>
</tr>
</tbody>
</table>

### CASH BAR [ charged upon consumption ]

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Wine</td>
<td>9 glass/30 bottle</td>
</tr>
<tr>
<td>Premium Wine</td>
<td>13 glass/36 bottle</td>
</tr>
<tr>
<td>Prosecco</td>
<td>7 glass/35 bottle</td>
</tr>
<tr>
<td>Champagne</td>
<td>8 glass/35 bottle</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>6 bottle</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>7 bottle</td>
</tr>
<tr>
<td>House Liquor</td>
<td>8 drink</td>
</tr>
<tr>
<td>Call Liquor</td>
<td>9 drink</td>
</tr>
<tr>
<td>Premium Liquor</td>
<td>12 drink</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>3 bottle</td>
</tr>
<tr>
<td>Soft Drink</td>
<td>3 bottle</td>
</tr>
</tbody>
</table>

A 25% service charge in addition to a 9.25% state tax will be added to all catering and audio visual.
## Popular Packages

<table>
<thead>
<tr>
<th>Package Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LCD Projector Package 6’ or 8’ Tripod Screen, Ext. Cord/Power Strip, Skirted Cart, VGA/HDMI Cable</td>
<td>325</td>
</tr>
<tr>
<td>42” LCD Monitor w/ DVD player Skirted Cart, AC Ext/Power Strip</td>
<td>150</td>
</tr>
<tr>
<td>Standing Podium w/ Wired Mic, Mixer, Powered Speaker on Stand (With Wireless Mic: $240)</td>
<td>150</td>
</tr>
</tbody>
</table>

## AUDIO

<table>
<thead>
<tr>
<th>Package Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Computer Audio Package w/ Mixer, Direct Box, powered speaker</td>
<td>100</td>
</tr>
<tr>
<td>Wireless Lavaliere Microphone (UHF)</td>
<td>125</td>
</tr>
<tr>
<td>Wireless Handheld Microphone (UHF)</td>
<td>125</td>
</tr>
<tr>
<td>Wireless Headset Mic (UHF)</td>
<td>125</td>
</tr>
<tr>
<td>Wired Standing / Tabletop Mic</td>
<td>40</td>
</tr>
<tr>
<td>JBL or EV Powered Speaker</td>
<td>90</td>
</tr>
<tr>
<td>4-Speaker Sound System</td>
<td>200</td>
</tr>
</tbody>
</table>

## MISCELLANEOUS EQUIPMENT

<table>
<thead>
<tr>
<th>Package Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flipchart w/ Pad &amp; 2 Pens</td>
<td>45</td>
</tr>
<tr>
<td>Flipchart w/ Post-it pad, 2 pens</td>
<td>60</td>
</tr>
<tr>
<td>Laser Pointer</td>
<td>25</td>
</tr>
<tr>
<td>A-Frame Easel</td>
<td>15</td>
</tr>
<tr>
<td>4’ x 6’ Whiteboard w/Pens &amp; Erasers</td>
<td>60</td>
</tr>
<tr>
<td>Conference Speaker Phone</td>
<td>110</td>
</tr>
<tr>
<td>AC Ext Cable w/ Power Strip</td>
<td>25</td>
</tr>
<tr>
<td>Direct Box w/cables (laptop sound)</td>
<td>35</td>
</tr>
</tbody>
</table>

**additional items not listed are available, please request full list**

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A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual
MAY WE RECOMMEND

Renea Cupples // Event Planner
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Francheska Patterson // Event Draping + Design
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