

EVENT GUIDE

NASHVILLE DOWNTOWN-BROADWAY

415 4th Avenue South | Nashville, TN 37201 | 615.265.0355



WELCOME

AT HOLIDAY INN AND SUITES NASHVILLE DOWNTOWN - BROADWAY, YOU ARE NOT ALONE IN PLANNING ANY OCCASION. OUR COMPREHENSIVE COORDINATION, CULINARY EXCELLENCE, STATE OF THE ART DIGITAL TECHNOLOGY, AND OUTSTANDING SERVICE WILL ENSURE A SUCCESSFUL EVENT.

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CONSIDERATIONS

GENERAL INFORMATION and POLICIES

All food and beverage must be purchased and served by the hotel. Printed menus are for general reference, and our event staff is happy to customize to your specific needs. Menu pricing is subject to change. Due to certain licenses and health code regulations, all food must be consumed on property. No food will be allowed to be taken off premises.

GUARANTEES

A guaranteed number of attendees is due by noon, three (3) days or seventy-two (72) hours prior to your event. If no guarantee is provided, the hotel will refer to the agreed number on the Banquet Event Order as the guarantee. The guarantee is the minimum number for which you will be charged. The hotel will prepare to serve 3% over your guaranteed count. Should your actual attendance exceed your guarantee, you will be charged for the actual number of attendees. If the count falls below your food and beverage minimum, the difference will be charged accordingly.

SERVICE CHARGE AND TAX

All charges are subject to a 26% Service Charge and 9.75% Tax and 0.5% Local Tax. Additional fees may apply. If your group is tax exempt, a Tennessee Sales Tax Exemption Certificate must be submitted to the Catering Office, ten (10) days prior to the event.

SHIPPING

If shipping materials to the hotel, please include company/group name, Convention Services Manager name, and date of meeting on the outside of the package. The hotel cannot assume responsibility for the damage or loss of merchandise sent for storage. Based on size, weight, and quantity, additional fees may apply.

ADDITIONAL LABOR CHARGES

- Any meal function with a guarantee of less than 25 people will be subject to a labor charge of $100.00. This charge does not apply to continental breakfasts or breaks.
- Attendant fees are required for all Buffets, Breaks, and Stationary Display items. Attendants are determined based on the size of the event and attendees. Please see the Catering Office for additional information on number of attendees required for your event.

BREAKFAST



NASHVILLE DOWNTOWN-BROADWAY

415 4th Avenue South | Nashville, TN 37201 | 615.265.0355

BREAKFAST

BREAKFAST BUFFETS

Minimum 25 people.

Includes freshly brewed coffee, assorted hot teas, chilled juices, and milk.

CONTINENTAL |

Build your own parfaits with Greek yogurt, pecan granola, fresh berries and honey

Local and seasonally inspired sliced and whole fruit

Fresh mini croissants and pastries with honey butter and seasonal jam

Gluten free options are available upon request +$5

AMERICAN BUFFET |

Build your own parfaits with Greek yogurt, pecan granola, fresh berries and honey

Local and seasonally inspired sliced and whole fruit

Fresh mini croissants and pastries with honey butter and seasonal jam

Cage-free scrambled eggs with chives

Maple-smoked bacon

Crispy potatoes with smoked paprika and herbs

NASHVILLE BUFFET |

Build your own parfaits with Greek yogurt, pecan granola, fresh berries and honey

Local and seasonally inspired sliced and whole fruit

Steel cut oatmeal with oat milk and brown sugar

Potato hash with onions, peppers and salsa verde

Maple-smoked bacon

Mini frittatas with baby spinach, pimento and white cheddar

SOUTHERN BUFFET |

Build your own parfaits with Greek yogurt, pecan granola, fresh berries and honey

Local and seasonally inspired sliced and whole fruit

Cinnamon-sugar French toast with blueberry compote

Chicken & apple sausage

Cage-free scrambled eggs with chives

Crispy potatoes with smoked paprika and herbs

BREAKFAST continued

BREAKFAST ENHANCEMENTS

Must be accompanied by continental breakfast or breakfast buffet.

Steel cut oatmeal |
Fresh berries, smoked pecans, brown sugar, bananas and granola

Vanilla waffles |
Pure maple syrup, whipped cream, berry compote, bananas foster sauce

Assorted bagels |
Plain, blueberry and everything bagels with whipped butter and assorted flavored cream cheese

Biscuit display |
House-made buttermilk biscuits, seasonal fruit jams, whipped honey butter, country sausage gravy

Individual frittatas |
Eggs, bacon, onion, bell pepper and shredded cheddar OR baby spinach, pimento, white cheddar

Cinnamon-sugar French toast |
Berry compote and powdered sugar

Garden fresh scramble |
Cage free eggs, roasted asparagus, leeks, mushrooms, sundried tomato and feta cheese

Breakfast biscuit sandwiches |
Buttermilk biscuits, eggs, white cheddar, smoked bacon

Southwest breakfast burritos |
Scrambled eggs with chipotle chicken, crispy potato and cilantro salsa verde

Green eggs & ham burrito |
Scrambled eggs with spinach, ham and white cheddar cheese wrapped in spinach tortilla with basil pesto

ACTION STATION

Minimum of 20 guests. Based on 60 minutes of service. Priced per guest. Below options require a Chef Attendant, 1 per 40 guests: $150.00 each.
Action Stations must be accompanied by a Breakfast Buffet or (3) Breakfast Enhancement Items.

Omelet station |
Onions, peppers, tomatoes, mushrooms, baby spinach, bacon, ham, assortment of cheeses

Avocado toast bar |
Toasted sourdough, smashed avocado, heirloom tomato, balsamic onions, radish, microgreens, Feta, chili oil, arugula, fried eggs
Smoked salmon | Sliced prosciutto



BEVERAGES

NASHVILLE DOWNTOWN-BROADWAY

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BEVERAGES

Freshly brewed coffee |

Decaffeinated coffee |

Assorted hot teas |

Infused water station |

Select one of the following: Lemon, lime, orange, pineapple and mint, watermelon and rosemary, strawberry and basil, lemon and thyme

Bottled water |

Aqua Panna bottled spring water |

Perrier |

Flavored iced teas |

Assorted sodas |

Orange juice, iced tea, lemonade, or sparkling punch |

Bottled fruit juices |

Sports drinks and iced frappuccino |

Red Bull energy drinks |

UNLIMITED BEVERAGE SERVICE:

8 HOUR SERVICE |
Assorted sodas, bottled water, regular and decaffeinated coffee and a selection of hot teas

4 HOUR SERVICE |
Assorted sodas, bottled water, regular and decaffeinated coffee and a selection of hot teas



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BREAKS

Minimum of 15 guests required for packages. Add $4.00 per guest for groups under this amount. Break packages served for up to 1 hour, unless otherwise noted.

HALF DAY PACKAGE BREAK |

Coffee, decaffeinated coffee, tazo teas and iced tea

INCLUDES:
Mid morning snack: whole fruit and homemade granola bars
OR
Afternoon snack: chocolate covered pretzels and
Chicago mix - cheddar and caramel popcorn
(50% of each based on guarantee)

ALL DAY PACKAGE BREAK |

Coffee, decaffeinated coffee, tazo teas and iced tea

INCLUDES:
Morning snack: cranberry scones and individual bags of trail mix
AND
Afternoon snack: chocolate dipped rice krispy treats and
guacamole with tortilla chips
(50% of each based on guarantee)

A LA CARTE BREAKS

Danish and scones |
Assorted seasonal flavors

Chocolate fudge brownies |

Lemon bars |

Freshly baked cookies |
Chocolate chip and white chocolate macadamia nut

Cinnamon rolls |
With cream cheese frosting

Plain, blueberry, everything bagels |
With assorted cream cheeses

Chobani yogurts |
Blueberry, strawberry and vanilla

Candy |
Skittles, snickers, kit kats, M&M's and Reese's peanut butter cups

Energy bars |
Assorted kind bars and cliff bars

Seasonally inspired sliced fruit |

Citrus poppyseed fruit salad |
Blackberries, blueberries, apple, grapes and basil with a guava citrus poppyseed glaze

BREAKS continued

ENERGIZE ME |

High energy trail mix, KIND granola bars, and assorted kombucha

ALMOST FRIDAY FAVORITES |

Soft pretzels served with spicy mustard and queso, tortilla chips with chunky salsa, mini cheese quesadilla, mini beef smash sliders with ketchup, onions, and pickles, roasted peanuts

JUST ADD WINE |

Artisanal cheeses, seasonal fruit jams and dried fruits, cornichons and whole grain mustard, rosemary and black pepper wafer crackers

DIP TRIO |

Roasted red pepper hummus

French onion dip

Spicy black bean and cotija cheese dip

Baguette crostinis and lavosh

Corn tortilla chips

Heirloom vegetable crudite

SWEET THING |

Chocolate and espresso brownies with whole, chocolate and almond milks. Assorted selection of fresh baked cookies donut holes with caramel and chocolate dipping sauces

GET NUTTY |

Pecans, pumpkin seeds, yogurt raisins, M&M's, dried berries and dried banana chips

LUNCH



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LUNCH

EXECUTIVE DELI |

Pesto pasta salad with tomatoes, fresh herbs and lemon vinaigrette

Assorted cold cuts to include:

Shaved honey ham, maple smoked turkey

Provolone and Wisconsin sharp cheddar

Smoked chicken salad

Pickle spears, lettuce and sliced tomatoes

Pretzel buns, sourdough and wheat bread

Kettle chips

Fresh baked chocolate chip and white macademia cookies

FRESH FUEL |

Artisanal greens with tart apples, dried cranberries, candied pecans, champagne vinaigrette

Chilled farro salad and shaved baby carrot, watermelon radish, cucumber and garlic tahini dressing

Garlicy roasted haricot vert

Smoked paprika roasted fingerling potatoes

Herb roasted chicken breast with cherry tomato, fennel and white wine parsley sauce

Citrus glazed salmon with wilted kale and arugula and lemon

Caper vinaigrette

Berry mascarpone parfaits

SOUTHWEST FIESTA |

Mexican chopped salad with romaine lettuce, peppers, red onions, cucumber, tomato, black beans and chipotle crema

Elote corn cups with cotija and cilantro braised adobo chicken

Marinated flank steak with blistered sweet peppers and salsa verde

Mexican rice and beans

Tortilla chips and salsa roja

Churros with salted caramel sauce

LUNCH continued

SOUTHERN COMFORT |

Wedge salad: heirloom tomato, bacon bits, bleu gouda, creamy sherry vinaigrette

Pimento mac and cheese

Sour cream and chive whipped potatoes

Nashville hot chicken

Smoked brisket of beef with chipotle bbq sauce

Corn bread with honey butter

Southern banana pudding

ITALIAN RIVIERA |

Panzanella salad with heirloom tomato, english cucumber, shaved onion, basil, torn focaccia, champagne vinaigrette

Classic Caesar salad with house-made croutons and aged Parmesan reggiano

Roasted garlic bread with Parmesan and sea salt butter

Broccolini with gran padano and breadcrumbs

Grilled chicken breast pesto penne Alfredo

Shrimp orzo pasta with zucchini, tomato, dill and scampi sauce

Traditional Italian tiramisu

BOXED LUNCH

Our boxed lunches are customizable and easy to serve, you just choose up to 3 sandwich options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. All boxes include whole fruit, a bag of chips, cookies, and bottled water.

SELECTIONS |

Your choice of one of the following

Turkey sandwich with arugula, tomato, sliced onion, Swiss, Duke's Mayo on sourdough

Prosciutto and salami hoagie roll with provolone, shredded lettuce, red onion, tomato and red wine vinaigrette

Vegetarian wrap with red pepper hummus, baby spinach, pickled onion and feta in a tomato basil wrap

Asian sesame chicken wrap Asian slaw, wonton crisps and sesame ginger dressing

Marinated heirloom tomato with fresh mozzarella, basil pesto, roast red peppers on ciabatta bun, caprese farro salad

Rotisserie chicken salad with crisp apples, celery, grapes and pecans served in a buttery croissant

Shaved honey ham with aged cheddar, bibb lettuce, tomato, spicy Dijon mayo on multigrain wheat bread

Kale and mixed green salad with chopped grilled chicken breast, tomatoes, cucumbers, grilled corn, roast peppers, garbanzo beans and citrus vinaigrette



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DINNER

PLATED OR BUFFET

Option 1 | per guest (Buffet) per guest (Plated) select 1 starter/salad, 2 entrées and 1 dessert, minimum of 25 guests Option 2 | per guest (Buffet) per guest (Plated) select 2 starters/salads, 2 entrées and 2 desserts, minimum of 25 guests

Designed to offer your attendees a restaurant experience in an event setting. You will have the freedom to choose from different plated or buffet options. You can select the starter and salad course, which will be accompanied by a hand-crafted entrée from our Chef, then finished with dessert from our pastry kitchen.

SALADS/STARTERS

CARAMELIZED BAY SCALLOPS

SWEET CORN RISOTTO

WHIPPED FETA CROSTINI: Marinated tomato caponata, agrodolce, micro basil

LUMP CRAB CAKE: Tarragon aioli, pickled grapes, Old Bay

GULF SHRIMP COCKTAIL: Shaved horseradish, parsley oil

LOBSTER BISQUE: Sherry cream reduction, tarragon oil

HOUSE SALAD: Mixed greens, seasonal squash, green apple, pecans, cider buttermilk vinaigrette grilled romaine Caesar, tonnato dressing, focaccia croutons, aged Parmesan

ICEBERG WEDGE: Crumbled bacon, marinated green tomato, chives, bleu gouda dressing

CHILLED FARRO SALAD: Shaved baby carrot, watermelon radish, cucumber and garlic herb dressing

ENTRÉES

SEARED SALMON
With pesto risotto, roasted seasonal vegetables and chive oil

BRAISED SHORT RIB
Boursin mashed potato, root vegetables, IPA demiglace

GRILLED AIRLINE CHICKEN BREAST
Fingerling potatoes, squash, caperberries, hazelnut persillade

NY STRIP
With oyster mushroom, wilted spinach, pink peppercorn au poivre

ROAST PORK TENDERLOIN
With broccolini, whipped sweet potato, apple mostarda

BLACKENED CAULIFLOWER STEAK
With curried lentils, rainbow chard, turmeric oil

VEGAN WILD MUSHROOM RISOTTO
Caramelized onion, garlic confit, fig agrodolce

DESSERTS

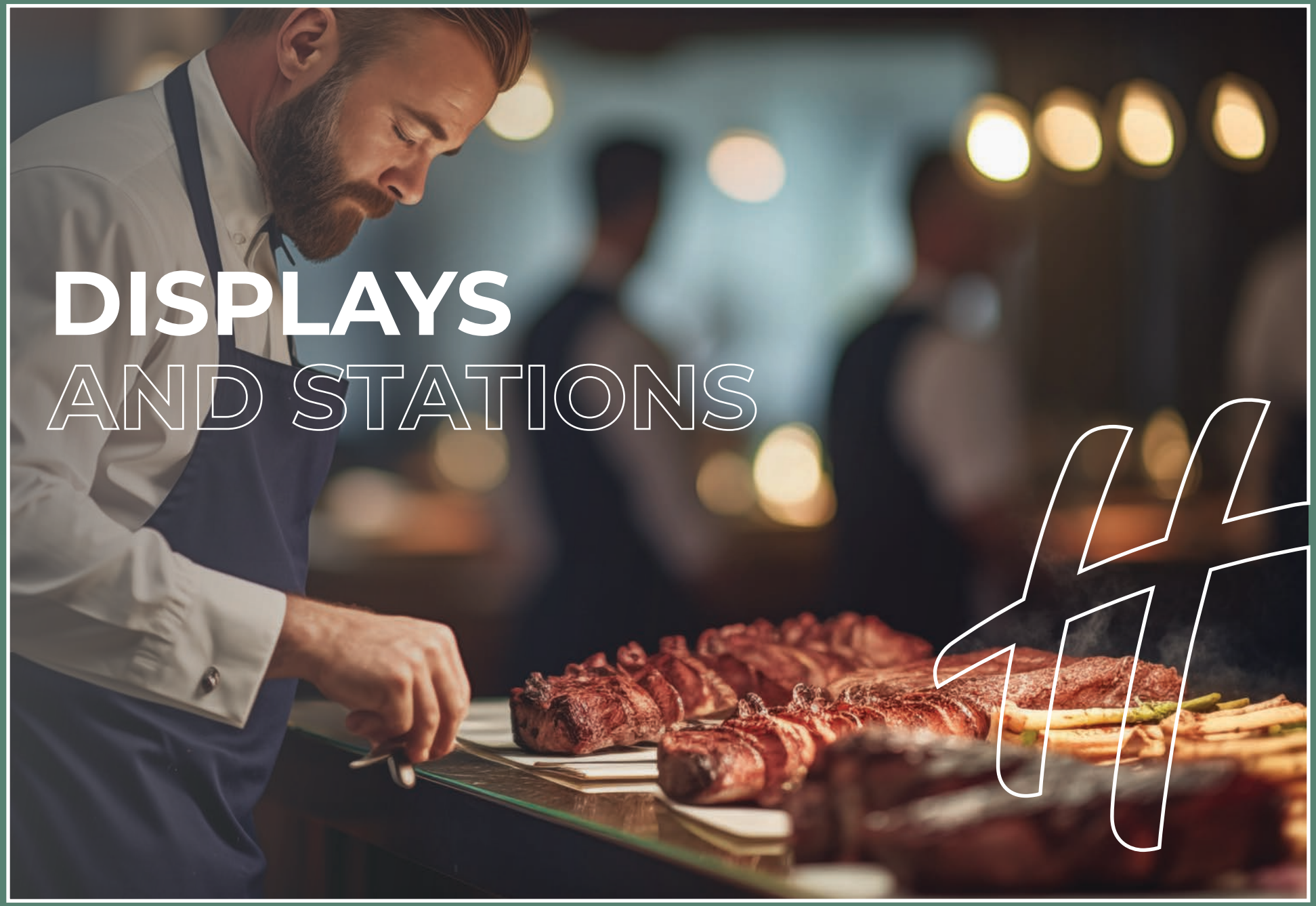
NY STYLE CHEESECAKE
Macerated berries, grand marnier strawberry coulis, whipped cream

CHOCOLATE TART
With nutella buttercream and chocolate pearls

STRAWBERRY SHORTCAKE
With fresh strawberries and vanilla crème anglaise

TIRAMISU
With Italian sweetbread, mascarpone and amaretto

VEGAN CHOCOLATE CAKE



DISPLAYS AND STATIONS

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ACTION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 20 guests or more. For options for groups less than 20, please contact your Event Planning Manager for menu selections.

DISPLAYS

ANTIPASTO AND ROASTED VEGETABLES |

Dry Italian salami, sopressata and prosciutto, marinated mozzarella roasted peppers, zucchini, tomatoes, artichokes, assorted olives and olive oil

CHEESE BLOCK |

Domestic and international cheeses from our local cheese monger, seasonal jams, cornichons, grapes, seasonal dried fruits and marcona almonds, assorted breads, crackers and lavash

SEASONAL CRUDITE |

Seasonal fresh vegetables, pesto, hummus, pimento cheese dip and ranch dip, sesame crackers and pita chips

BUILD YOUR OWN SALAD BAR |

Spring mix, romaine, spinach, tomatoes, cucumber, radish, carrots, pickled onion, candied pecans, pepitas, croutons, feta cheese, shaved Parmesan, herb goat cheese, ranch, white balsamic, green goddess, dijon honey, citrus vinaigrette.

Gulf shrimp +$ | Grilled chicken breast +$ | Grilled flank steak +$

SLIDER DISPLAY |

Grass fed beef, caramelized onion, aged cheddar crispy chicken, pimento cheese spread, hot sauce aioli, apple cider, cole slaw, shoestring truffle fries

POTATO BAR |

Roast garlic whipped potato, mini baked potatoes, sweet potato mash, bacon bits, sour cream, scallions, shredded cheese, chives, parmesan, marshmallows, herb compound butter

PASTA STATION |

Cavatappi and penne pasta, vodka red sauce, roast garlic alfredo, creamy basil pesto, grilled chicken, truffled mushrooms and Italian sausage. Roast peppers, zucchini, spinach, shaved parmesan, mozzarella, goat cheese, focaccia garlic bread, chili flakes and grated parmesan.

Gulf shrimp +$8 | Atlantic salmon +$8 | Veal meatballs +$8

DISPLAYS AND STATIONS continued

CARVING STATIONS

Carver required at $150. Minimum of 30 guests.

CRACKED PEPPER AND HERB-CRUSTED PRIME RIB |

Creamy horseradish, rosemary demi-glace, whipped potatoes with Boursin cheese, roasted asparagus and pearl onions

OVEN ROASTED BEEF TENDERLOIN |

Peppercorn sauce, cafe de Paris sauce, vegetable medley, herb roasted fingerling potatoes

FREE-RANGE SMOKED CHICKEN |

Honey dijonnaise, chardonnay spiked chicken jus, confit garlic whipped potatoes, crispy brussels sprouts with sunflower seeds, cranberries and house made honey mustard dressing

BLACKENED SMOKED TURKEY BREAST |

Spicy cranberry remoulade, peppered turkey gravy, sweet potato puree sauteed haricotvert with fried shallots and nueske bacon

GRAIN MUSTARD RUBBED PORK LOIN |

Chimichurri apple mostarda, charred broccolini, creamy polenta



HORS D'OEUVRES

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HORS D'OEUVRES

COLD

Minimum of 25 pieces.

Fig crostini with herbed goat cheese, fig chutney and fresh thyme heirloom tomato bruschetta | per piece

Nashville hot deviled egg with cornichons, chives, and whipped feta | per piece

Antipasto skewer with tomato olive caponata, agrodolce, micro basil, and crostini | per piece

Seared tofu skewer with ginger honey glaze, mozzarella, tomato, salami and aged balsamic | per piece

Pastrami smoked salmon with caper creme fraiche, pickled onion, and rye toast points | per piece

Citrus poached bay shrimp with cocktail sauce, shaved horseradish, and parsley oil | per piece

Tuna tartare cups with smashed avocado, furikake seasoning, wonton crisps, and sesame chili oil | per piece

Bay scallop ceviche with jalapeno, lime, and cilantro | per piece

WARM

Minimum of 25 pieces.

White cheddar and queso fresco quesadilla with fresh pico de gallo | per piece

Spring roll with shoyu sweet chili sauce | per piece

Goat cheese tartlet with roast grapes, and pepper honey | per piece

Elote corn cups with grilled corn, cotija cheese, chipotle mayo, and smoked paprika | per piece

House-made meatball cups with san marzano pomodoro, basil pesto, and shaved parm | per piece

Mini cubano sandwiches with shaved ham, braised pork, grain mustard aioli, and Swiss | per piece

Nashville hot chicken and waffles with vanilla waffles and spicy maple honey | per piece

Cold smoked chicken skewers with hazelnut romesco and cilantro oil | per piece

Coconut shrimp with Mandarin duck sauce | per piece

Mini lump crab cakes with tarragon aioli, and old bay | per piece

Grass fed beef sliders with house blend chuck and brisket beef, spicy pickles, comeback sauce, and aged cheddar | per piece



BAR PACKAGES

NASHVILLE DOWNTOWN-BROADWAY

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BAR PACKAGES

Minimum of 25 people.

$150 Bartender Fee per 75 people, per event.

CASH OR CONSUMPTION BAR

Cash bars are subject to applicable taxes. Consumption bars are subject to 26% taxable service charge and applicable taxes.

SPIRITS

HOUSE |

PREMIUM |

BEER

HOUSE | (Pick 4 from House List)

PREMIUM | (Pick 4 from House or Premium List)

WINE

HOUSE | (Pick 2 Red and 2 White From House List)

PREMIUM | (Pick 2 Red and 2 White From House or Premium List)

NON-ALCOLHOLIC

DRINKS |

Assorted Coke products, juices, and bottled water

HOSTED BAR

Priced per person for 60 minutes.

Subject to 26% taxable service charge and applicable taxes.

BEER, WINE AND SPIRITS PACKAGES

HOUSE | Includes a selection of:

House Beer (4), White Wine (2), Red Wine (2)

per person for second hour, per person per additional hour

PREMIUM | Includes a selection of:

Premium or House Beer (4), White Wine (2), Red Wine (2)

per person for second hour, per person per additional hour

BEER AND WINE package

PREMIUM | Includes a selection of:

Premium or House Beer (4), White Wine (2), Red Wine (2)

per person for second hour, per person per additional hour

BAR PACKAGES continued

MIMOSA BAR

Sparkling with fresh orange juice, fresh pineapple juice, fresh grapefruit juice, fresh strawberry lemonade, and black cherry syrup

CASH OR CONSUMPTION |

Price per item, does not include tax plus service charges

HOSTED |

Price per person, based on 60 minute service, does not include tax and service charge, per person for second hour, per person per additional hour

BLOODY MARY BAR

Tito's homemade vodka, Zing Zang bloody mary mix or regular tomato juice with assorted toppings not limited to: celery stalk, pickle spear, lemon, lime, celery salt, black pepper, pimento stuffed olives, bacon, mozzarella balls, Tabasco, worcestshire, horseradish, garlic salt, pickled okra, pepperoncini's, old bay seasoning, smoked paprika, A1 steak sauce, pickle juice, olive juice, cocktail shrimp, beef jerky

CASH OR CONSUMPTION |

Price per item, does not include tax + service charges

HOSTED |

Price per person, based on 60 minute service, does not include tax and service charge, per person for second hour, per person per additional hour



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MICRO BUFFETS

MICRO BUFFETS: 1-15

Groups of 1-15 people.

Accompanied by freshly brewed coffee, assorted hot teas, and chilled juices.

RISE & SHINE BREAKFAST |

Freshly baked pastries, muffins, bagels, croissants, Nashville jams, butter, cream cheese

Seasonal sliced fruit platter

Assorted flavor yogurts, house made granola, dried fruits, toasted nuts, berry compote

CHEF'S SPECIALTIES LUNCH |

Mediterranean eggplant salad (tomato, pickled onion, peppers, mint, sumac dressing)

Grilled mahi mahi (lemon garlic cream sauce)

Braised short rib (roasted tomatoes, carrots, fennel)

Whipped potatoes

Grilled vegetables

Brownies and blondies

MICRO BUFFETS continued

MICRO BUFFETS: 10-24

Groups of 10-24 people.

Accompanied by freshly brewed coffee, assorted hot teas, and chilled juices.

JUMP START BREAKFAST |

Selection of freshly baked pastries

Seasonal fruit salad: variety of fresh berries with honey lime dressing

Smoked bacon, breakfast sausage link

Vegetable scrambled eggs, green onion spinach peppers

Roasted red breakfast potatoes with peppers and onions

TEX MEX BREX |

Selection of freshly baked pastries

Sliced seasonal fruits

Scrambled eggs, flour tortilla, sour cream, pico de gallo, jalapeno, diced onions

Spicy beef chorizo, cilantro, shredded lettuce, mix cheese, pineapple

Chicken tinga

Rosemary breakfast potatoes

LAND AND SEA LUNCH |

Mixed greens and feta salad: spinach, arugula, feta, tomato, beets, cucumber, herb vinaigrette

Yeast rolls with herb compounded butter

Grilled salmon with sundried tomatoes sauce

Spinach and mushroom stuffed grilled chicken breast

Herb whipped potatoes

Roasted vegetables with pesto

Chocolate cake and apple hand pie

ASIAN FUSION LUNCH |

Asian chopped salad: green cabbage, purple cabbage, red pepper, bean sprout, carrots, green onions, cilantro, romaine, edamame, sesame siracha dressing

Chicken with broccoli

Stir fry beef with vegetables

Shrimp fried rice

Steamed rice

Steamed garlic bok choy with oyster sauce

Assorted cookies and chocolate tart



EXPRESS MENU

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EXPRESS MENU

Groups of 1-12 | All menu items can be gluten free upon request

BREAKFAST |

Served with breakfast potatoes or fruit salad.
Served with coffee, tea, or juice.

NASHVILLE OMELET

Onions, bell peppers, cheddar, bacon and sausage

BRUNCH BURRITO

Egg, sausage, avocado, peppers, onions and cheddar

SUNRISE BREAKFAST

Two fried eggs, smoked bacon, biscuits and sausage gravy

BACON BISCUIT SANDWICH

Scrambled eggs, bacon, smoked tomato jam, chedder cheese

FRIED CHICKEN BISCUIT SANDWICH

Crispy chicken and hot honey

VEGGIE SCRAMBLE TACOS

Corn tortilla, scrambled eggs, salsa, smashed avocado, peppers and onions

LUNCH |

All include French fries or house salad.
Served with tea or water

AVOCADO TOAST

Country bread, feta cheese spread, smashed avocado, balsamic onion, fried egg, chili oil

HOUSE SALAD

Spring mix, granny smith apple, dried cranberry, pecans, apple cider buttermilk dressing

TURKEY AVOCADO CLUB

Wheat toast, roast turkey breast, bacon, mayonnaise, avocado, Swiss

PESTO CHICKEN CIABATTA

Grilled chicken breast, basil pesto, mozzarella, arugula, caramelized onion

BEEF PATTY MELT

Texas toast, beef patty, American cheese, caramelized onion

GRILLED CHICKEN WRAP

Grilled chicken breast, mesclun mix, smoked paprika aioli, feta cheese, heirloom tomato



PLATED

PLATED

BREAKFAST

Includes fresh fruit salad, house baked pastries, freshly brewed coffee, assorted hot teas, and chilled juices.

ALL AMERICAN |

Scrambled eggs with fresh chives, applewood smoked bacon, sausage links, grilled ham, and rosemary breakfast potatoes

HEALTHY START |

Egg white frittata, roasted tomato, spinach, asparagus, breakfast chicken sausage, wheat toast, jams, butter

BREAKFAST FAJITAS BAKE |

Tortilla, chicken fajita, peppers and onions, poached eggs, lime crema, cilantro

FRENCH TOAST AND BUTTERMILK FRIED CHICKEN |

Brioche bread, fried chicken, crisp bacon or sausage, pepper jelly, maple syrup, fresh berries, banana cream cheese

LUNCH

Minimum of 25 people. Accompanied by freshly brewed coffee, iced tea, and water.

SOUTHWEST FIESTA |

Spring mix salad, lemon garlic dressing, chipotle vinaigrette

Black bean fire roasted corn and shrimp salad

Marinated chicken and beef fajitas with grilled onions and peppers

Cheese enchiladas

Ranchero beans

Spanish rice

Flour tortillas

Churros and Mexican chocolate tart

SOUTHERN COMFORT |

Spring mix with romaine, ranch, balsamic

Southern corn and tomato salad

Three cheese mac and cheese

Creamy garlic whipped potatoes

BBQ pulled pork

Country fried chicken

Chicken fried steak with peppers and cream gravy

Southern collard greens

Corn muffins

Peach cobbler and banana cream

pie

GREEK GOODNESS |

Artichoke roasted tomato and arugula salad with sumac dressing

Greek salad

Marinated shawarma chicken Grilled

beef kabobs with chimichurri

Vegetable couscous

Warm pita bread

Roasted vegetable rice pilaf

Tzatziki

Greek baklava and chocolate tart