

# Music City Center

## Catering Menu









# Welcome to Nashville!

## And to the Hospitality of Music City Center

Here we celebrate the culture, warmth, and vibrancy of our truly one of a kind city. Our menu is a culinary expression celebrating Nashville in that very same spirit.

Bringing our food to life is Executive Chef Max Knoepfel. In support of regional authenticity and local bounty, Chef Max and the Music City Center embrace our partnerships with local and regional farms and businesses. This menu is dedicated to the simple idea of making sure every guest gets an honest and authentic taste of Nashville.

As evidence of this philosophy, the Music City Center is proud to announce that it has been awarded REAL Certification by the U.S. Healthful Food Council. This award reflects our commitment to holistic nutrition and environmental stewardship.

Our commitment to our customers and community is, in part, accomplished through the use of local produce, sustainable sourcing and offering healthful menu options. We purchase the greatest portion of our seasonal produce from a variety of 68 local/regional farms. We also donate all safe leftover food to various local nonprofit organizations and have a composting program on site.

Thank you for choosing Music City Center where celebrating your event also celebrates our exciting community.

Here's to a successful event in Nashville,

*Renae Droege*

Renae Droege,  
Director of Catering Sales  
Music City Center



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## INDEX

	PAGE
BREAKFAST	7-11
À LA CARTE	13-17
BREAK SERVICE	18
BOX LUNCHES	20-21
CHILLED LUNCHEON PLATED ENTRÉES	22
HOT LUNCHEON PLATED ENTRÉES	23
LUNCHEON SALAD SELECTION	24
LUNCHEON DESSERT SELECTION	24
LUNCH BUFFETS	25-30
DINNER PLATED	32-35
DINNER BUFFETS	36-38
RECEPTION HORS D'OEUVRES	40-41
RECEPTION STATIONS	42-47
BEVERAGES	49-51
WATER, ICE AND LABOR	52
GENERAL INFORMATION	53-56







# BREAKFAST MENUS



# Breakfast

## Continental Breakfast

➤ Priced Per Person

### Premium Continental Breakfast

**\$21.00**

Fresh Baked Breakfast Pastries, Muffins, Hot Biscuits and Multigrain Croissants with Whipped Butter, Local Fruit Preserves and Honey, Sliced Seasonal Fruit and Berries with Local Honey Flavored Yogurt  
Served with Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

## Enhance Your Continental Breakfast

### Sausage Biscuit with Farm Egg

**\$4.50**

Fresh Baked Biscuit, Scrambled Cage-Free Eggs, Tennessee Sausage Patty and Cheddar Cheese

### Egg and Cheese Biscuit

**\$4.50**

Fresh Baked Biscuit, Scrambled Cage-Free Eggs and Cheddar Cheese

### Ham Breakfast Sandwich

**\$4.75**

English Muffin, Scrambled Cage-Free Eggs, Local Cured Ham and Cheddar Cheese

### Bacon Breakfast Sandwich

**\$4.75**

English Muffin, Scrambled Cage-Free Eggs, Applewood Smoked Bacon and Cheddar Cheese

### Fried Chicken Biscuit

**\$4.75**

Fresh Baked Biscuit, Fried Chicken and Cheddar Cheese

### Egg and Cheese Quesadilla

**\$4.75**

Warm La Hacienda Flour Tortilla filled with Scrambled Cage-Free Eggs, Monterey Jack Cheese and Fire Roasted Salsa Fresca

- Add Cured Chorizo Sausage

\$1.00 Additional

### Market Fruit and Yogurt Parfait

**\$4.75**

Fresh Local Seasonal Fruit and Strawberry Yogurt, sprinkled with Granola

### Nashville Breakfast Burrito

**\$5.50**

Choice of One (1) Protein:

Pulled Pork, Shaved Brisket, Smoked Chicken, Country Sofritas, Smoked Applewood Bacon, or Shaved Mountain Ham

Includes Cage-Free Eggs, Shredded Cheese, Fried Potatoes, Red Eye Gravy and Fire Roasted Salsa

### Bircher Muesli

**\$5.00**

Almond Milk Soaked Oats, Mixed Fruits and Dried Blueberries with Low-Fat Greek Yogurt and Local Honey, topped with Toasted Coconut

All prices are subject to a 23% service charge, current sales tax of 9.25% and 0.25% zone fee where applicable. Menu items and prices are subject to change.

2018 CATERING MENU

# Breakfast



## Breakfast Buffet Selections

- Served with Coffee, Decaffeinated Coffee and Hot Tea Selection
- Buffet Options are Priced Per Person and Based On 90 Minutes Maximum Service Time

### The “Lower Broadway” Breakfast Buffet

**\$29.50**

- Twenty-Five (25) Person Minimum - Service Fees Will Apply for Groups Lower Than Minimum
  - Sliced Fresh Seasonal Fruit and Berries with Honey Cinnamon Yogurt Sauce
  - Fresh Baked Breakfast Pastries and Muffins with Sorghum Butter, Local Fruit Preserves and Honey
  - Scrambled Cage-Free Eggs with Chives
  - Brown Sugar and Bourbon Glazed Ham
  - Buttermilk Biscuits and Sausage Gravy
  - Grits with Sequatchie Cove Cumberland Cheese and Pecans
  - Sweet Potato Silver Dollar Pancakes served with Maple Sap Syrup
  - Jack Daniels Cinnamon Baked Apples
  - Sparkling Punch and Orange Juice

### The “Natchez Trace” Breakfast Buffet

**\$27.00**

- Twenty-Five (25) Person Minimum - Service Fees Will Apply for Groups Lower Than Minimum.
  - Sliced Fresh Seasonal Fruit and Berries with Honey Cinnamon Yogurt Sauce
  - Fresh Baked Breakfast Pastries, Muffins and Biscuits with Sorghum Butter, Local Fruit Preserves and Honey
  - Scrambled Cage-Free Eggs
  - Applewood Smoked Bacon and Tennessee Sausage Patties
  - Cast Iron Baked Red Bliss Potatoes with Peppers and Onions
  - Assorted Fruit Juices

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2018 CATERING MENU



# Breakfast

## Enhance Your Breakfast Buffet

- Fifty (50) Person Minimum - Service Fees Will Apply for Groups Lower Than Minimum
- Requires One (1) Uniformed Chef Attendant at \$150.00 for Four (4) Hours Service or Less
- Recommend At Least One (1) Attendant Per One Hundred (100) Guests

### Grits Breakfast Bar

**\$6.00**

Falls Mill Stone Ground Grits with a Choice of Four (4) from the Following Toppings: Cheddar Cheese, Pimento Cheese, Cajun Baby Shrimp, Diced Tomatoes, Sliced Scallions, Roasted Peppers, Crumbled Sausage or Diced Applewood Smoked Bacon

**Each Additional Item Beyond Four (4)**

\$1.00 Additional

### Cage-Free Eggs Benedict

**11.00**

Tennessee Corn Cake Topped with Poached Cage-Free Eggs, Hollandaise Sauce and Choice of Two (2) from the Following: Cured Ham, Beef Short Rib, Tennessee Smoked Catfish or Fried Green Tomato

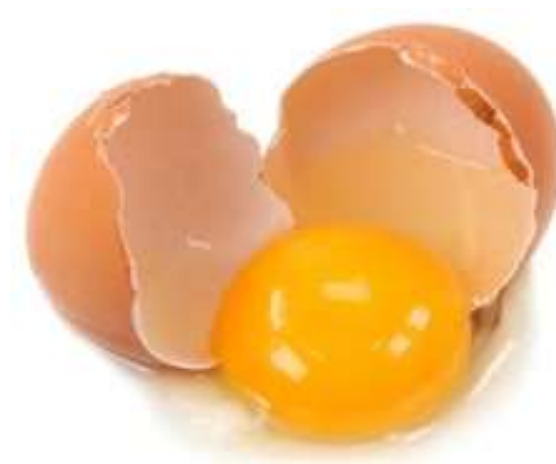
### Cage-Free Egg and Omelet Station

**\$8.50**

Prepared to Order, Choose from Diced Cured Ham, Baby Spinach, Diced Onions, Diced Bell Peppers, Sautéed Mushrooms, Diced Tomatoes, Cheddar Cheese and Fire Roasted Salsa

- Egg Substitute or 100% Egg Whites Available Upon Request

**For Additional Enhancements, Please See Our À La Carte Section of the Menu**



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2018 CATERING MENU

# Breakfast

## Plated Breakfast Selections

- Priced Per Person
- All Plated Breakfasts served with Fresh Baked Biscuits, Local Fruit Preserves, Whipped Butter, Local Honey, Fresh Squeezed Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea Selection
- MCC is Proud to Offer Only Cage-Free Eggs

<b>Traditional Breakfast</b>	<b>\$25.00</b>
Fluffy Scrambled Cage-Free Eggs, Three (3) Slices Applewood Smoked Bacon, Roasted Roma Tomato Half and Cast Iron Baked Red Bliss Potatoes, Peppers, and Onions	
<b>Vegan Huevos Rancheros Stack</b>	<b>\$26.00</b>
Crispy Corn Tortillas layered with Scrambled Tofu, Refried Beans, Green Chiles, Roasted Peppers, Avocados, Dried Tomatoes and Cilantro	
<b>Noble Farms Goat Cheese Egg Strata</b>	<b>\$27.00</b>
Rich Cage-Free Eggs and Goat Cheese served with a Southern Grit Cake, Applewood Smoked Bacon and Creamed Spinach Stuffed Tomato	
<b>Quiche Florentine</b>	<b>\$26.00</b>
Fluffy Cage-Free Eggs, Applewood Smoked Bacon, Cheddar Cheese, and Baby Spinach baked in a Savory Crust, served with Grilled Roma Tomato and Charred Asparagus Spears	
<b>Steak and Eggs</b>	<b>\$32.00</b>
Grilled Bistro Top Sirloin Steak, Pan Fried Cage-Free Eggs, served with Sweet Potato Hash, Redeye Gravy and Charred Asparagus	
• Substitute Beef Short Rib for the Top Sirloin	\$2.00 Additional
<b>Vegan Scramble</b>	<b>\$25.00</b>
Crispy Tempeh Strips, Cast Iron Baked Red Bliss Potatoes, Peppers, and Onions served with Herb Crusted Roma Tomato	
<b>Vegan Strata</b>	<b>\$26.00</b>
Southern Hash with Peppers and Onions, Char-Broiled Seitan, Sautéed Spinach, Tomatoes and Mushrooms garnished with a Blistered Tomato	
<b>Good Morning Meatloaf (Keto/Paleo)</b>	<b>\$29.00</b>
Tennessee Pride Sausage Meatloaf, Fluffy Scrambled Cage-Free Eggs and Herb Crusted Roma Tomato	

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2018 CATERING MENU



# Breakfast

<b>Bacon Basket Eggs</b> (Keto/Paleo) Twin Cage-Free Eggs Wrapped in Bacon with Onion, Chive and Cauliflower Hash, Pan Fried Avocado and Blistered Tomato	<b>\$28.00</b>
<b>Cream Cheese Pancake</b> (Keto/Paleo) Served with Keto Maple Syrup (No Sugar / No Carbohydrates) and Cinnamon Baked Apples	<b>\$26.00</b>
<b>Southwest Egg Torta</b> Cage-Free Eggs baked with Yukon Gold Potatoes, Spinach, Macerated Tomatoes, served with Split and Grilled Chorizo Sausage Link, Jalapeno Corn Cake and Chimichurri Sauce	<b>\$27.00</b>
<b>Boxed Breakfast</b> Bagels, Lox, Cream Cheese, Prosciutto, Blueberry Muffin, Fruit Cocktail, Greek Yogurt and Juice	<b>\$23.00</b>

## Enhance Your Plated Breakfast

Upgrade Your Plated Breakfast Service by Adding to Each Table:

• Assorted Healthy Low Fat Breakfast Pastries (Dozen)	<b>\$42.00</b>
• Mixed Fruit and Yogurt Parfait with Granola (Each)	<b>\$4.75</b>
• Freshly Baked Muffins (Dozen)	<b>\$42.00</b>
• Danish Pastries (Dozen)	<b>\$42.00</b>
• Bagel Assortment (Dozen)	<b>\$42.00</b>
• Breakfast Breads (Loaf)	<b>\$40.00</b>
• Butter Croissants (Dozen)	<b>\$45.00</b>
• Very Berry Parfait (Each)	<b>\$5.00</b>
• Bircher Muesli (Each)	<b>\$5.00</b>

**Each Extra Breakfast Meat** **\$2.00 Additional**

**Other Items may be Selected from the Á La Carte Menu Below**



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2018 CATERING MENU

# A LA CARTE / BREAK



# À La Carte



## Hot and Cold Beverage and Juice Selections

<b>Coffee or Tea Service</b> (Gallon)	<b>\$69.00</b>
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection	
<b>Assorted Bottled Fruit Juices</b> (Each)	<b>\$4.50</b>
<b>Assorted Juices</b> (Gallon)	<b>\$42.00</b>
Orange, Apple, Cranberry, Grapefruit or Tomato – in Pitchers or Dispensers	
<b>Lemonade</b> (Gallon)	<b>\$42.00</b>
<b>Freshly Brewed Unsweetened Iced Tea</b> (Gallon)	<b>\$42.00</b>
<b>Freshly Brewed Sweet Tea</b> (Gallon)	<b>\$42.00</b>
<b>Bottled Spring Water</b> (Each)	<b>\$3.75</b>
<b>Bottled Sparkling Mineral Water</b> (Each)	<b>\$4.00</b>
<b>Canned Sodas</b> (Each)	<b>\$3.50</b>
<b>Red Bull</b> (Each)	<b>\$5.50</b>
<b>Assorted Bottled Vitamin Water</b> (20 Oz.)	<b>\$4.75</b>
<b>Assorted Cartons of Milk</b> (Each)	<b>\$2.50</b>
<b>Assorted Moo's Milk</b> (Each)	<b>\$3.00</b>
<b>Soy Milk Individual Servings</b> (Each)	<b>\$3.75</b>

## Infused Waters

<b>Fresh Flavored Waters</b> (Per Gallon)	<b>\$25.00</b>
Spring / Summer Suggestions:	
• Lemon Strawberry Basil / Blueberry Orange Rosemary / Kiwi Cucumber	
Fall / Winter Suggestions:	
• Cranberry Orange / Apple Cinnamon / Pear Ginger	
All Season Suggestions:	
• Lemon Cayenne Honey / Pomegranate Blueberry / Grapefruit and Herbs / Cucumber Mint / Lemon Lime	

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2018 CATERING MENU

# À La Carte

## Healthy Complements

<b>Sliced Seasonal Fresh Fruit and Market Berries in Season</b> (Per Person)	<b>\$8.00</b>
Served with Low Fat Yogurt and Brown Sugar Sauce (Minimum Twenty-Five (25) Persons)	
<b>Whole Seasonal Fresh Fruit</b> (Dozen)	<b>\$21.00</b>
<b>Assorted Yogurts</b> (Each)	<b>\$3.75</b>
Blueberry, Strawberry, Peach, Plain	
<b>Greek Yogurt</b> (Each)	<b>\$4.00</b>
<b>Fruit and Yogurt Parfait</b> (Each)	<b>\$4.75</b>
<b>Assorted Cereals and Milk</b> (Each)	<b>\$5.00</b>



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2018 CATERING MENU



# À La Carte

## Bakery Basket Selections

<b>Fresh Baked Muffins</b> (Dozen) Blueberry, Banana, Chocolate Chip Assortment	<b>\$42.00</b>
<b>Bagels</b> (Dozen) Plain, Sesame, Cinnamon Raisin, Pumpernickel, Blueberry Assortment	<b>\$42.00</b>
<b>Danishes</b> (Dozen) Cream Cheese, Apple, Raspberry Assortment	<b>\$42.00</b>
<b>Breakfast Breads</b> (Loaf) Choice of One (1) – Banana, Orange-Cranberry, Apple-Cinnamon, Blueberry, or Chocolate	<b>\$40.00</b>
<b>Southern Style Biscuits</b> (Dozen) With Local Honey, Local Fruit Preserves and Whipped Butter	<b>\$38.00</b>
<b>Butter Croissants</b> (Dozen) Traditional Butter, Almond Assortment	<b>\$45.00</b>
<b>Scones</b> (Dozen) Blueberry, White Chocolate Chunk Raspberry, Apple Cinnamon Assortment	<b>\$42.00</b>



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2018 CATERING MENU

## À La Carte

### Cookies, Pastries and Sweet Treats

#### Fresh Baked Cookies (Dozen)

Choice of Two (2) – Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Triple Chocolate or Rocky Road

**\$38.00**

#### Rice Krispies Treats (Dozen)

Traditional or M&M's

**\$36.00**

#### Brownies (Dozen)

Fudge, Chocolate Chip, and Walnut

**\$39.00**

#### Half Sheet Cake (40 Slices)

**\$150.00**

#### Full Sheet Cake (80 Slices)

**\$300.00**

Cake Flavors: Chocolate, Vanilla, Carrot or Red Velvet

Filling Options: Butter Cream, Chocolate Mousse, Strawberry, Pineapple or Cream Cheese

#### Chocolate Dipped Strawberries (Dozen)

**\$42.00**

#### Colts Bolts (Dozen)

**\$48.00**

#### Original Goo Goo Clusters (Dozen)

**\$48.00**

### Snacks, Healthy Mixes and Ice Cream

#### Assorted Individual Bags of Chips and Snacks

**\$2.50**

#### Tortilla Chips (Per Person)

**\$4.00**

Served with Nacho Cheese Dip and Salsa Fresca

#### Potato Chips and Dip (Per Person)

**\$5.00**

Choice of One (1) from the Following:

- Creamy Cucumber and Fresh Dill Sour Cream
- Fried Vidalia Onion and Scallion Ranch
- Sundried Tomato Pesto

#### Pretzel Twists (Pound)

**\$14.00**

13% service charge, current sales tax of 9.25% and 0.25% zone fee where applicable. Menu items and prices are subject to change.

2018 CATERING MENU

# À La Carte



<b>Mixed Nuts</b> (Pound)			<b>\$24.00</b>
<b>Lightly Sea Salted Roasted Peanuts</b> (Pound)			<b>\$24.00</b>
<b>Broad Snack Mix</b> (Pound – Serves Approximately 20-25)			<b>\$15.00</b>
<b>Bavarian Style Giant Soft Pretzels</b> (Each) Served with Deli Mustard and Nacho Cheese Sauce			<b>\$4.00</b>
<b>Granola and Protein Bars</b> (Each)			<b>\$3.75</b>
<b>Kellogg's Nutri-Grain Bar</b> (Each)			<b>\$3.00</b>
<b>Full Size Assorted Candy Bars</b> (Each)			<b>\$3.00</b>
<b>Ice Cream Novelties: Mayfield</b> (Each)			<b>\$3.75</b>
Vanilla Ice Cream Sandwich	Sundae Cone	Low Fat Vanilla 4oz Cup	
Chocolate Ice Cream Sandwich	Fudge Bar	Real Fruit Bars	
Orange Pop Up	Cream Bar	Blue Blast Yogurt Bar	
Brown Cow	98% Fat Free Ice Cream Sandwich		
<b>Premium Ice Cream Novelties</b> (Each)			<b>\$5.75</b>
Purity Low Fat Mini Sandwich	Nestle Scooby Doo Orange Pushup	Haagen Dazs Vanilla Milk	
Purity Nutty Buddy	Nestle Cookies 'N Cream Bar	Chocolate	
Purity Pop Up	Nestle Neapolitan Sandwich	Haagen Dazs Milk Chocolate	
Purity Low Fat Orange Sherbet	Nestle Crunch Bar	Almond	
Purity Low Fat Sandwich	Nestle Drumstick Vanilla	Mars Snickers "Big One" Cone	
Purity Vanilla Cup	Nestle Fudge Bar	Mars M&M Cookie Sandwich	
Nestle Drumstick Chocolate	Nestle Strawberry Shortcake	Mars Snickers King Bar	
Supreme	Nestle Butterfinger Loaded Bar	Mars Twix King Bar	
Nestle Toll House Cookie Sandwich	Nestle Edy's Dibs Vanilla Crunch	Mars Milky Way Ice Cream Bar	
Nestle Drumstick Supreme	Nestle Itzakadooie		
Nestle King Ice Cream Sandwich	Nestle Cream Bar		
<b>Chloe's Fruit Bars</b> (Each)			<b>\$5.75</b>
Strawberry, Mango, Raspberry, Tangerine, Pineapple			
<b>Freshly Popped Popcorn</b> (Per Bag)			<b>\$2.50</b>
➤ Two Hundred (200) Person Minimum – \$175.00 Per Popcorn Machine Rental for the Day			
➤ Attendant is an Additional \$150.00 Per Machine for a 4 Hour Period or Less			
Choice of One (1) from the Following:			
• Butter	• Garlic Parmesan		
• Ranch Salt	• Hot Chicken Seasoning		
• BBQ Dusted			

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2018 CATERING MENU



# Break Service

## Savory and Sweet Snack Station Selections

- Priced Per Person
- Fifty (50) Person Minimum - Service Fees Will Apply for Groups Lower Than Minimum

### Nashville Inspired Chocolate and Candy Break \$18.50

Goo Goo Clusters, Colts Gooney Butter Bars, Candy Apples, Caramel Squares, Marie McGhee's Bumble Bees  
Served with Tennessee Real Milk, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

### Local Ice Cream Break \$16.50

Purity Ice Cream (Chocolate, Vanilla and Strawberry) with a Selection of Toppings to include: Maraschino Cherries, Whipped Cream, Sprinkles, Chocolate Chips, Butterfinger Pieces, Crushed Oreos, Strawberries, Mini M&M's, Warm Chocolate Sauce  
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

### Baby Biscuit Slider Bar \$16.50

Selection of Hot Mini Biscuit Sliders including, Smoked Chicken, Pulled Pork and Pimento Cheese with Hot BBQ Sauce on the Side  
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

### Cobbler and Pudding Break \$15.50

Assortment of Pudding Shooters and Fruit Cobblers of Choice  
Choice of One (1) from the Following:

- Winter / Fall: Apple, Pear, Cranberry
- Spring / Summer: Peach, Blackberry, Blueberry

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

### Fresh Market Fruit and Smoothie Break \$15.50

Fresh Whole Bananas, Sliced Seasonal Fruit and Berries, Bourbon Dipping Sauce, and In Season Fruit Smoothies  
Smoothie Flavors – Choice of Two (2)

- Winter / Fall: Mandarin Kiwi, Passion Fruit, Prickly Pear Currant
- Spring / Summer: Wild Berry, Strawberry Banana, Pineapple Orange

Add Coconut Water for Your Guests

\$2.50 Additional

### Cookies and Milk Bar Break \$15.50

Fresh Baked Selection of Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin, Triple Chocolate and Rocky Road Cookies  
Served with Choice of Two (2): Low Fat Milk, Chocolate Milk or Soy Milk

### Upgrade to Chai Tea \$1.75 Additional

**Custom Options are Available - Please Speak to Your Catering Sales Representative**

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2018 CATERING MENU

# LUNCH MENUS





# Lunch

## Box Lunch Selections

- Priced Per Person
- Served with Potato Chips, Fresh Baked Cookie, Soda or Bottled Water

### Traditional Box Lunch

**\$23.00**

Choice of Sandwich on Whole Wheat Kaiser Roll:

- Herb Roasted Turkey and Swiss Cheese
- Roast Beef and Provolone Cheese
- Deli Ham and Cheddar Cheese
- Grilled Market Vegetable Wrap
- Seitan Vegan Sandwich (served with Apple instead of Cookie)
- Triple Bacon BLT on Grain-Free Bread made with Almond and Coconut Flour (Keto/Paleo)

### Wrap Box Lunch

**\$25.00**

Choice of Wrap Style Sandwich (Gluten Free Options Available):

- Roast Beef, Lettuce, Provolone Cheese, Caramelized Onions, Chipotle Aioli
- Turkey, Lettuce, Tomatoes, Swiss Cheese, Garlic Aioli
- Balsamic Mushrooms and Artichokes, Red Peppers, Lettuce, Boursin Cheese Spread
- Southwestern Chicken, Roasted Red Peppers, Lettuce, Avocado Lime Mayonnaise
- Grilled Market Vegetable Vegan Wrap (served with Apple Instead of Cookie)
- Avocado Chicken Salad Lettuce Wrap (Keto/Paleo)

### Salad Box Lunches

**\$24.00**

Choice of Salad:

- **Tuna Salad**  
Chunk White Tuna on Baby Spinach, Shaved Radishes, Carrot Curls, Crumbled Feta Cheese, Bermuda Onions, Raspberry Vinaigrette
- **Grilled Chicken Caesar Salad**  
Grilled Chicken Breast on Hearts of Romaine, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing
- **Healthy Ancient Grains Salad**  
Multi Grains with Garden Vegetables, Fresh Herbs, Dried Cranberries, Champagne Vinaigrette
- **Marinated Tofu Salad**  
served with Balsamic Vinaigrette

### Salmon and Spinach Salad Box Lunch

**\$28.00**

Pan Seared Salmon over Baby Spinach with Pickled Fennel, Pancetta and Sorrel Ranch Dressing with Cherry Tomatoes, Fennel and Tarragon Vinaigrette

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2018 CATERING MENU





**Chef's Salad Box Lunch**

**\$25.00**

Roast Turkey, Honey Baked Ham, Cheddar Cheese, Grape Tomatoes, Romaine Lettuce, Cucumbers, House Ranch Dressing

**Delicatessen Box Lunch**

**\$25.00**

Choice of Delicatessen Sandwich:

- **Turkey Bacon Club**  
Sliced Turkey, Crisp Applewood Smoked Bacon, Lettuce, Red Onions, Roma Tomatoes, Sharp Cheddar and Chive Mayonnaise layered on Sourdough Bread
- **Pork Belly Banh Mi**  
House Smoked and Braised Pork Belly, Daikon Slaw, Shaved Jalapeno, Basil Sriracha Mayonnaise and Fresh Cilantro on a Hoagie Roll
- **Naw'lins Muffaletta**  
Mortadella, Soppressata, Benton's Prosciutto, Salami, Provolone, Olive Spread, Peppadew Peppers, Rocket Greens stacked in Tuscan Bread

**Add a Local "Goo Goo Cluster" to Any Box Lunch**

\$3.00 Additional

**Add Whole Fruit to Any Box Lunch**

\$1.50 Additional

We use Tennessee and Regional Orchard Fruits when Available during the Growing Season

**Custom Options are Available – Please Speak to Your Catering Sales Representative**



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2018 CATERING MENU

# Lunch

## Chilled Luncheon Plated Entrée and Entrée Salad Selections

- Priced Per Person
- Served with Hearth Baked Rolls, Local Unsalted Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Selection and Iced Tea

Choice of One (1) from the Following:

**Grilled Chicken Caesar Salad** **\$28.00**

Herb Grilled Breast of Chicken, Romaine Lettuce, Parmesan Cheese, Seasoned Croutons, Macerated Roma Tomato Wedges, and Fresh Cut Chives with House Caesar Dressing (Paleo/Keto if served with Paleo/Keto Dessert)

**Fried Chicken Salad** **\$27.00**

Romaine Crown Lettuce, Cucumbers, Tomatoes, Shredded Jack Cheese, Toasted Fritos and Honey Dijon Dressing

**Cherry Moonshine Glazed Chicken Wedge** **\$29.00**

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

**Char-Grilled Shrimp Skewer and Bacon Wedge Salad** **\$30.00**

Char-Grilled Shrimp, Baby Iceberg Wedge, Applewood Smoked Bacon, Grape Tomatoes, Pickled Red Onion and Bell Pepper Confetti with Lemon-Garlic Dressing

**Wasabi Pea Crusted Salmon** **\$28.00**

Wasabi Pea Crusted Salmon, Chilled Soba Noodle Salad, Scallions, Squash, Sesame Seeds, Asian Greens (Mizuna, Tatsoi and Watercress), Chinese Long Beans, Roasted Shiitakes, Lotus Root Crisp, with Sweet Chili Lemon Vinaigrette

**Seafood Salad** **\$45.00**

Jumbo Lump Crab and Sea Scallop Salad, Blackened Tiger Shrimp, with Local Greens, Avocado, Tomatoes, Cucumber and Carrot Ribbons, Lemon Wedge, Blue Cheese Crisp and Cajun Lime Vinaigrette

**Sliced Filet Salad** **\$48.00**

Chilled Thyme Crusted Beef Tenderloin atop Quinoa, Baby Spinach and Shaved Fennel dressed in Mosto EVOO, Cucumbers and Devina Tomatoes, Aged Balsamic Dressing

**Fried Tofu Salad** **\$25.00**

Crispy Tofu, Romaine Crown Lettuce, Cucumbers, Tomatoes, Toasted Fritos, Cashews, Parmesan with Honey Dijon Dressing (Vegan)

**Blackened Tempeh Salad** **\$28.00**

Blackened Tempeh, Mixed Seasonal Greens, Grape Tomatoes, Shaved Fennel, Pickled Red Onion, BBQ Crisp with Champagne Vinaigrette (Vegan)

**Eggplant Roulades Rossini** **\$25.00**

Twin Eggplant Roulades, Chilled Parsnip and Carrot Puree, Pink Peppercorn Port Reduction, Yellow Beet Gelée, Peeled Asparagus Tips, Kaiware Shoots, Lemon and Chiv

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2018 CATERING MENU

# Lunch

## Hot Luncheon Plated Entrée Selections

- Priced Per Person
- Served with Hearth Baked Rolls, Local Unsalted Butter, Choice of Salad and Dessert Coffee, Decaffeinated Coffee and Iced Tea

Choice of One (1) from the Following:

**Panko-Herb Crusted Chicken Breast \$35.00**

Roasted Garlic Mashed Potatoes, Southern Style  
Green Beans, Blistered Tomatoes, Natural Pan Jus

**Pan Seared Salmon Fillet \$38.00**

Chive Orzo and Red Quinoa, Local Tennessee Squash,  
Roasted Roma Tomato, Lemon Butter Sauce

**Sweet Tea Brined Tennessee Pork Loin \$36.00**

Whipped Sweet Potatoes, Southern Style Green  
Beans, Macerated Tomatoes, Caramelized Shallot,  
Natural Pan Jus

**Asian Fusion Short Ribs \$38.00**

Black Soy Braised Boneless Beef Short Rib, Fire-Jack  
Glacé, Five Spiced Fingerling Potatoes, Baby Bok Choy,  
Warm Daikon Slaw

**Herb Grilled Breast Of Chicken \$35.00**

Wild Rice Pilaf with Dried Cranberries, Southern Style  
Local Squash Medley, Blistered Grape Tomatoes,  
Natural Pan Jus  
Paleo/Keto Substitute – Brussel Sprouts, Applewood  
Smoked Bacon, Vegetable Noodles, Glacé De Poulet

**Cornmeal Crusted Fried Catfish Fillet \$36.00**

Tennessee Vegetable Succotash, Buttermilk-Chive  
Mashed Potatoes, Green Tomato Chow-Chow, Lemon  
Wheel, Chef Max's Signature Tartar Sauce

**Top Sirloin Center Cut \$39.00**

Four Pepper Crusted Beef Sirloin, Potato Dauphinoise,  
Southern Greens, Rosemary Toasted Apples,  
Chokecherry and Tennessee Whiskey Reduction

**Tofu Bibimbap \$35.00**

Glazed Tofu, Mixed Rice, Red Chili Paste, Sesame Oil,  
Seasonal Vegetables (Vegan)

**Eggplant Braciolo \$36.00**

Roasted Eggplant and Vegetable Roll-Ups, Brown and  
Cauliflower Rice, Salsa Verde, Dehydrated Tomato  
and Olive Powder (Vegan)

**Stuffed Poblano \$36.00**

Poblano Pepper Stuffed with Fried Tofu, Grilled  
Zucchini, Red and Gold Quinoa, Avocado, Red Pepper  
Coulis, Vegetable Confetti (Vegan)

**Blackened Salmon \$38.00**

Cauliflower Dirty Rice, Garlic Roasted Zucchini and  
Squash, Lemon Butter Sauce, Deep Fried Capers  
(Paleo, Keto)



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2018 CATERING MENU



# Lunch

## Luncheon Salad Selections

Choice of One (1) from the Following:

- **Baby Spinach Salad**  
Baby Spinach, Grape Tomatoes, Sliced Cucumbers, Golden Raisins, Candied Pecans, Balsamic Vinaigrette
- **Classic Caesar Salad**  
Chopped Romaine, Home-Style Croutons, Shaved Parmesan Cheese, Macerated Roma Tomato Wedge, Chopped Chives, Garlic Focaccia, White Anchovy Filet, Classic Caesar Dressing
- **Crisp Baby Iceberg Wedge**  
Diced Cucumbers, Bell Pepper Confetti, Crispy Applewood Smoked Bacon, Halved Baby Tomatoes, Crumbled Blue Cheese Dressing
- **House Salad**  
Native Greens, Firecracker Mizuna, Watermelon Radish Sticks, Toasted Sunflower Seeds, Puffed Sorghum, Oven Dried Tomatoes, Dried Blueberries, Pimento Cheese Tuile, Green Goddess Dressing
- **Middle Tennessee Kale Salad**  
Local Kale, Shaved Parmesan, Roasted Tomato, Pickled Red Onion, Garlic Croutons, Champagne Vinaigrette
- **Heirloom Tomato and Mozzarella Salad** \$5.00 Additional  
Pesto Painted Red and Yellow Tomatoes, Fresh Buffalo Mozzarella, Fresh Mache, Balsamic Reduction
- **Smoked Duck Breast Salad** \$7.00 Additional  
Fresh Farm Greens, Mandarin Orange Segments, Dried Blueberries, Toasted Walnuts, Blue Cheese Tuile
- **Ahi Tuna Tataki** \$9.00 Additional  
Asian Greens, Wakame Seaweed, Toasted Sesame Seeds, Scallions, Watermelon Radish, Wasabi Crème, Puffed Rice Noodles, Micro Mint, Sesame Sriracha Dressing

## Luncheon Dessert Selections — Choice of One (1) from the Following:

- **Dark and White Chocolate Mousse Martini**  
Whipped Cream
- **Chocolate Pie**  
Raspberry Sauce and Whipped Cream
- **Red Velvet Cake**  
Cream Cheese Frosting
- **Ice Box Cheesecake**  
Cherry Sauce or Berry Compote Topping
- **Nashville Chess Pie**  
Brown Sugar Cornmeal Crust, with Sorghum Whipped Cream
- **Caramel Crunch Bar**  
Brownie Cake, Salty Sweet Georgia Peanut Butter Crisp with Creamy Milk Chocolate Frosting
- **Caramelized Pineapple Coconut Cake Square**  
Coconut Cake, Caramelized Pineapple, Salted Caramel, Vanilla Bean Mousseline, Candied Coconut Shreds
- **Carrot Cake with Cream Cheese Frosting**  
Apricot Sauce Drizzle
- **Lemon Meringue Pie**  
Sugar Crumb Crust and Candied Lemon
- **Key Lime Pie**  
Whipped Cream
- **Honey-Jack Panna Cotta**  
Kiwi-Mango Salsa, Candied Lemon Peel
- **Warm Bread Pudding**  
Whipped Tennessee Whiskey Cream, Jack Daniel's Caramel Sauce

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2018 CATERING MENU

# Lunch

## Lunch Buffet Selections

- Served with Coffee, Decaffeinated Coffee and Iced Tea
- Buffet Options are Priced Per Person and Based On 90 Minutes Maximum Service Time

### Nashville Deli Buffet

**\$34.00**

#### Starters

Choice of Two (2) from the Following:

- Mixed Field Greens with Tomatoes, Cucumbers, Carrot Curls, Creamy Ranch Dressing
- Tomato and Cucumber Salad with Champagne Vinaigrette
- Fruit Salad with Pomegranate Yogurt Dressing
- Southwestern Orzo Pasta Salad with Chipotle Ranch Dressing
- House-Made Tomato Basil Soup and Oyster Crackers
- Soup Du Jour and Oyster Crackers
- Crispy House-Made Potato Chips

#### Deli Meat and Cheese Board

Sliced Boar's Head Deli Meats and Selected Cheeses to Include:

- Roasted Turkey Breast, Herbed Roast Beef, Smoked Deli Ham
- Sharp Cheddar, Swiss, Provolone Cheeses

Served with:

- Assorted Hearth Baked Sandwich Breads: Brioche, Whole Wheat Kaiser, Onion Roll
- Lettuce, Sliced Tomato, Sliced Onion, Dill Pickle Spears, Roasted Garlic and Herb Aioli, Yazoo Beer  
Whole Grain Mustard, Yellow Mustard
- Whole Fresh Fruit
- Fresh Baked Cookies or Brownie Squares

#### Enhance Your Deli Buffet

For an Additional Charge Per Person Choose from the Following:

- |   |               |
|---|---------------|
| • Mortadella, Capicola, Salami, Tuna Salad, Chicken Salad   | <b>\$3.00</b> |
| • Mozzarella and Local Tomato Platter, Pesto Balsamic Drizzle   | <b>\$3.75</b> |
| • Beef and Bean Chili   | <b>\$3.50</b> |
| • Sourdough and Marble Rye Breads   | <b>\$1.00</b> |
| • Artisan Relishes and Infused Oils: Hoagie Spread, Sweet Pickle Relish, Muffuletta Olive Salad, Oregano-Infused Extra Virgin Olive Oil, Habanero-Spiced EVOO | <b>\$2.00</b> |

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2018 CATERING MENU

# Lunch Buffet Selections Continued

< >

INDEX

## Nashville "Meat & Three" Buffet

\$36.00

- Served with Hearth Baked Rolls and Local Unsalted Butter,
- Fifty (50) Person Minimum - Service Fees Will Apply for Groups Lower Than Minimum

### Premium Meats / Seafood

Choice of One (1) from the Following:

- Roast Beef Au Jus
  - Fried Chicken, White and Dark Meat
  - Herb Grilled Breast of Chicken, Natural Jus
  - Smokey Mountain Glazed Ham
  - Barbecue Pulled Pork, BBQ Sauce
  - Nashville Hot Chicken, White and Dark Meat
  - All Beef Meatloaf, Pepper Sauce
  - Hickory Smoked Brisket, Hot BBQ Sauce
  - Sweet Tea-Brined Pork Loin, Pecan BBQ Sauce
  - Fried Catfish, Chef Max's Tartar Sauce
  - Barbecue Salmon, BBQ Sauce
  - Pan Seared Salmon Fillet, Lemon Butter Sauce
  - Panko Crusted Chicken Breast, Herbed Pan Jus
- Each Additional Meat Beyond One (1)** \$4.50 Additional

### Sides

Choice of Three (3) from the Following:

- Tomato Basil Soup
  - Smoked Chicken Noodle Soup
  - Watermelon Salad (In Summer Only)
  - Tomato Cucumber Salad
  - Caesar Salad
  - Southwestern Orzo Salad
  - Mixed Greens Salad
  - Southern Coleslaw
  - Southern Style Green Beans
  - Black-Eyed Pea Succotash
  - Fried Okra
  - Braised Collard Greens
  - Creamed Corn
  - Sautéed Zucchini, Squash and Carrots
  - Buttermilk Mashed Potatoes
  - Pimento Cheese Grits
  - Mac and Cheese
  - Herb Roasted Potatoes
  - Potato Salad
  - Wild Rice Pilaf
  - Sweet Potato Hash
  - Cornbread
  - Buttermilk Biscuits
  - Hush Puppies
  - Baked Beans
- Each Additional Side Beyond Three (3)** \$2.50 Additional

### Desserts

Choice of Two (2) from the Following:

- Apple or Peach Fruit Cobbler
  - Red Velvet Cake
  - Pecan Pie
  - Chess Pie
  - Cheesecake
  - Iced Carrot Cake
  - Chocolate Layer Cake
  - Key Lime Pie
  - Lemon Meringue Pie
  - Cookie and Brownie Assortment
  - Lemon Bars and Pecan Squares
  - Bread Pudding with Jack Daniel's Anglaise
- Each Additional Dessert Beyond Two (2)** \$2.50 Additional

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2018 CATERING MENU



# Lunch Buffet Selections Continued

## Italian Pasta Station Buffet

**\$36.00**

- Served with Breadsticks, Local Unsalted Butter, and Parmesan Cheese
- Fifty (50) Person Minimum - Service Fees Will Apply for Groups Lower Than Minimum

### Antipasto Platter

Grilled Crimini Mushrooms, Baby Tomatoes, Grilled and Roasted Seasonal Vegetables, Pickled Peppers, Marinated Olives, Basil Pesto Dip

### Salad or Soup

Choice of One (1) from the Following:

- Caesar Salad with Romaine, Herb Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing
- Baby Iceberg Lettuce, Chopped Bacon, Diced Cucumbers and Tomatoes, Carrot Shreds, Blue Cheese Dressing
- Baby Spinach Greens, Pickled Red Onions, Toasted Pecans, Dried Cranberries, Champagne Vinaigrette
- Local Mixed Greens, Baby Tomatoes, Sliced Cucumbers, Carrots Shreds, Ranch and Balsamic Vinaigrette
- Italian Wedding Soup and Oyster Crackers
- Tomato Basil Soup and Oyster Crackers
- Minestrone Soup and Oyster Crackers

### Each Additional Salad or Soup Beyond One (1)

\$2.50 Additional

### Pasta

Choice of Three (3) from the Following:

- Four Cheese Tortellini, Tomato Basil Sauce
- Orecchiette, Mild Italian Sausage, Roasted Peppers, Spinach, Artichokes, Capers, Roasted Garlic
- Penne Pasta, Herb Grilled Chicken, Red Peppers, Mushrooms, Alfredo Cream Sauce
- Tri-Colored Fusilli, Beef Meatballs, Crumbled Sausage, Spicy Marinara
- Miniskirt Pasta, White Clam Sauce, Fresh Garden Herbs
- Cheese Ravioli, Smoked Chicken, Wilted Arugula, Blistered Tomatoes, Pinot Gris Sauce

### Each Additional Pasta Beyond Three (3)

\$3.00 Additional

### Protein

For an Additional Charge Per Person Choose from the Following:

\$3.00 Additional

- Chicken Piccata with Sliced Lemons, Fried Capers, Parmesan Cheese, Piccata Sauce
- Rubbed Pork Loin, Herbs de Provence, Grilled Roma Tomatoes, Amaretto Pan Jus
- Chicken Marsala with Roasted Mushrooms, Fresh Chives, Marsala Sauce

### Dessert – Choice of Two (2) from the Following:

- Lemon Berry Mascarpone
- Cannoli with Ricotta Almond Cream
- Mini Napoleons
- Assortment of Biscotti

### Each Additional Dessert Beyond Two (2)

\$2.50 Additional

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2018 CATERING MENU



## Lunch Buffet Selections Continued

### Southwestern Station Buffet

\$36.00

- Fifty (50) Person Minimum - Service Fees Will Apply for Groups Lower Than Minimum

**Salad** – Choice of One (1) from the Following:

- Southwestern Orzo Salad, Smoked Cumin Oregano Vinaigrette
- Chopped Iceberg Lettuce Salad, Black Olives, Diced Tomatoes, Cheddar Cheese, Lemon Chile Vinaigrette
- Southwest Three Bean Salad, Black Beans, Pinto Beans, Garbanzo Beans, Onions, Peppers, Cilantro, Ancho Chile Vinaigrette

**Each Additional Salad Beyond One (1)**

\$2.50 Additional

#### Fajita Bar

Seasoned Ground Beef, Tequila Lime Marinated Chicken, Fire Roasted Onions, Peppers, Southwestern Spiced Local Squashes, Soft Warm Flour Tortillas, Crispy Corn Tacos, Cornbread Squares

#### Toppings and Condiments

Tortilla Chips, Salsa Fresca, Guacamole, Shredded Lettuce, Diced Tomatoes, Monterey Jack Cheese, Sour Cream

**Dessert** – Choice of Two (2) from the Following:

- Sopapillas
- Polvorones Cookies
- Chipotle-Chocolate Fudge Brownie Bar
- Rice Pudding
- Margarita Cake

**Each Additional Dessert** (Beyond Two)

\$2.50 Additional

### Enhance Your Southwest Station Buffet

For an Additional Charge Per Person Choose from the Following:

- |  |                   |
|--|-------------------|
| • Slow Cooked Yazoo Beer-Barbacoa Pork for Fajitas | \$3.00 Additional |
| • Ancho Cumin Marinated Skirt Steak                | \$3.00 Additional |
| • Refried Beans                                    | \$1.50 Additional |
| • Black Beans                                      | \$1.50 Additional |
| • Tomatillo Salsa                                  | \$1.00 Additional |
| • Chicken Tortilla Soup                            | \$4.00 Additional |
| • Black Bean Soup                                  | \$3.00 Additional |

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2018 CATERING MENU

# Lunch Buffet Selections Continued

## Soup and Salad Bar Plus

**\$29.00**

A Simple Buffet with a Choice of Two Salads, Two Soups and a Starch Selection of Either a Baked Potato Bar or Other Offered Options

- Includes Breadsticks, Oyster Crackers, and Local Unsalted Butter
- Fifty (50) Person Minimum - Service Fees Will Apply for Groups Lower Than Minimum

**Salad** – Choice of Two (2) from the Following:

- Caesar Salad, Shaved Parmesan, Focaccia Croutons
- Southwestern Iceberg Salad, Cucumber Salsa, Sweet Corn, Black Beans, Jack Cheese, Cilantro Dressing
- Music City Green Garden Salad, Local Lettuces, Hot House Cucumbers, Carrot Curls, Grape Tomatoes, Focaccia Croutons, Ranch Dressing
- Baby Spinach Salad, Pancetta, Grape Tomatoes, Maytag Blue Cheese, Kalamata Olives, Balsamic Vinaigrette
- Farmers Market Fusilli Pasta Salad, Fresh Seasonal Vegetables, Creamy Mixed Herb Dressing
- Spaghetti Salad, Cucumbers, Black Olives, Diced Tomatoes, Green Peppers, Parmesan, Italian Vinaigrette
- Southern Style Coleslaw, a Creamy Coleslaw with Mayonnaise

**Each Additional Salad Beyond Two (2)**

**\$3.00 Additional**

**Soup** – Choice of Two (2) from the Following:

- |                            |                        |                            |
|----------------------------|------------------------|----------------------------|
| • Smoked Chicken Noodle    | • Wild Mushroom Bisque | • Corn Chowder             |
| • Minestrone               | • Tomato Basil         | • New England Clam Chowder |
| • Beef Chili               | • Potato-Leek          | • Roasted Vegetable        |
| • White Bean Chicken Chili | • Chicken Tortilla     | • Brisket and Barley       |

**Each Additional Soup Beyond Two (2)**

**\$3.00 Additional**

**Potato or Other Starch Options** – Choice of One (1) from the Following:

- Baked Potato Bar  
with Sour Cream, Shredded Cheddar, Bacon Bits and Scallions
- Pimento Cheese Grits  
with Bacon Bits, Scallions, Diced Tomatoes and Pimento Cheese on the Side
- Tater Tot Bar  
Sweet Potato and Classic Tots, Chipotle Ketchup, House BBQ and Herb Aioli
- Cast Iron Hash Bar  
Sweet Potatoes and Poblano Peppers – Yukon Gold Potatoes, Cheddar Cheese and Bacon – Idaho Russet Potatoes and Peppers

**Each Additional Starch Beyond One (1)**

**\$3.00 Additional**

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2018 CATERING MENU



# Lunch Buffet Selections Continued

## Far Out Far East

\$41.00

- Served with Fortune Cookies, Crispy Chow Mein Noodles, Steamed Rice, Soy Sauce and Duck Sauce
- Fifty (50) Person Minimum - Service Fees Will Apply for Groups Lower Than Minimum

### Appetizers – Choice of Two (2) From the Following:

- Soba Noodle Salad, Market Vegetables, Toasted Sesame Seeds
- Chicken and Lemon Grass Pot Stickers, Sweet Chili Sauce
- Vegetable Spring Roll, Plum Sauce
- Asian Inspired Salad – Mixed Greens, Mandarin Orange Segments, Red Cabbage, Blistered Edamame, Carrot, Daikon, Orange-Sesame Vinaigrette
- Ban Chan Platter – Napa Kimchi, Marinated Mung Bean Sprouts, Stir Fried Glass Noodles, Fried Lotus Root, Spicy Cucumber Salad, Ginger Wilted Spinach, 5 Spice Grilled Vegetables, Gochujang Dipping Sauce

### Each Additional Appetizer Beyond Two (2)

\$3.00 Additional

### Main Dishes – Choice of Two (2) from the Following:

- Grilled Chicken Breast with Kumquat, Lemon Grass, Fresh Cilantro, Sweet Chili Sauce
- Red Braised Boneless Beef Short Ribs with Szechuan Peppercorn, Orange Peel, Coriander Leaves, Green Onion, Red Chiles, Cinnamon, Pan Sauce
- Kung Pao Chicken with Red Chiles, Scallions, Szechuan Pepper, Ginger, Peanuts, Kung Pao Sauce
- Sweet Soy Soaked Salmon with Sesame, Ginger and Mild Chile
- Roasted Sweet and Sour Pork Loin with Pineapple, Bell Peppers, Yellow Onion, Sweet and Sour Sauce
- Drunken Noodles – Flat Noodles with Shrimp, Tomatoes, Peppers and Basil

### Each Additional Main Dish Beyond Two (2)

\$3.00 Additional

### Side Dishes – Choice of Two (2) from the Following:

- |  |                     |  |
|--|---------------------|--|
| • Roasted Baby Bok Choy and Sautéed Shiitake Mushrooms | • Shrimp Fried Rice | • Sesame Lo Mein                               |
| • Vegetable Fried Rice                                 | • Brown Rice        | • Sautéed Broccoli Rabe with Garlic and Tamari |
| • Vegetable Stir-Fry                                   |                     |  |

### Each Additional Side Beyond Two (2)

\$2.50 Additional

### Dessert – Choice of Two (2) from the Following:

- |                     |                             |                           |
|---------------------|-----------------------------|---------------------------|
| • Mango Sticky Rice | • Mandarin Cream Cheesecake | • Coconut Tapioca Pudding |
|---------------------|-----------------------------|---------------------------|

### Each Additional Dessert Beyond Two (2)

\$2.50 Additional

## Enhance Your Far East Buffet

- |   |                   |
|---|-------------------|
| • Sushi by the Piece (Appetizer) California Roll, Spicy Tuna Roll, Yellow Tail Roll, Vegetable Roll (Vegan)                     | \$4.50 Additional |
| • Crab Rangoon by the Piece (Appetizer)   | \$5.50 Additional |
| • Yellow Curry Pot (Entrée) Per Person<br>Chicken, Chives, Bamboo Shoots, Coconut Milk, Chiles, Carrot, Potato and Basil Leaves | \$5.00 Additional |
| • Green Milk Bubble Tea (Drink) Per Person  | \$4.00 Additional |

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2018 CATERING MENU





INDEX

# DINNER MENUS

1982

CHUCK BERRY  
MEMPHIS

WAYNE WALKER  
LEAVIN' ON YOUR MIND

BILLY HILL  
THE GLORY OF LOVE

MARTY ROBBINS  
EL PASO

EDDIE MILLER  
RELEASE ME

BILL MONROE  
BLUE MOON OF KENTUCKY

MARDOCHIN WILKIN  
LONG BLACK VEL

BOB NOLAN  
TAME THE TIGER

VERNON DALHAUT  
THE PRISONER'S SONG

TED DAFFAN  
MAY 1974-1982

BRADLEY KINCAID  
LEGEND OF THE HOUR VS RED BREAST

VAUGHN HORTON  
MAY 1974-1982

A.P. CARTER  
MAY 1974-1982



# Dinner

## Plated Dinner Meal Selections

- Priced Per Person
- Served with Hearth Baked Rolls, Local Unsalted Butter, Choice of Salad and Dessert, Coffee, Decaffeinated Coffee, and Iced Tea

Choice of One (1) from the Following:

### Pan Seared Salmon Fillet

**\$48.00**

Bamboo Rice Risotto Cake, Tennessee Ratatouille, Caramelized Shallots, Wilted Spinach, Apple-Jack Gastrique (Gluten Free)

### Music City Short Ribs

**\$52.00**

Braised in Jack Daniel's, Native Vegetable Hash, Haricot Verts, Music City Center Honey Glazed Heirloom Carrots, Natural Pan Jus (Gluten Free)

### Brioche and Herb Crusted Breast Of Chicken

**\$45.00**

Basil Herbed Mashed Potatoes, Seasonal Vegetables, Lemon Pan Sauce

### Nickajack Chicken Breast

**\$46.00**

Sequatchie Cove Nickajack Cheese, Roasted Red and Yellow Peppers, Benton's Bacon, Wild Rice Pilaf with Dried Cranberries, Roasted Asparagus, Basil Pesto Cream Sauce (Gluten Free)

- Nickajack is a Locally Produced Soft, Ripened, Washed Rind Cheese. It is described as a "Toothsome" Sliceable Cheese with a Meaty Buttery Paste. Its Colorful Rind results from being washed with Hard Cider for the 60 Day Aging Period

### Coq Au Vin

**\$47.00**

Red Wine Braised Airline Chicken Breast with Onions, Mushrooms, Carrots, and Garlic Whipped Potatoes

### Classic Filet Maître D'Hôtel (8 Ounce)

**\$65.00**

Herb Butter, Rosemary Scented Fingerling Fries, Haricot Verts, Heirloom Carrot, Jack Daniel's Demi-Glace (Gluten Free)

### Black and Blue Filet (8 Ounce)

**\$65.00**

Black Peppercorn Crusted Filet Mignon stuffed with Sequatchie Cove Blue Cheese and Benton's Bacon, Buttermilk Mashed Purple Potatoes, Maître d'hôtel Butter with Lavender, Bulleit Bourbon Glace, Wild Mushroom Ragu, Macerated Baby Tomatoes and Chives (Gluten Free)



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2018 CATERING MENU



# Dinner

## Plated Dinner Meal Selections Continued

<b>Blue Cobia Fillet</b> Creamy Polenta Cake, Wilted Greens with Lardons and Onion, Balsamic Tomato Reduction, Blistered Sweetie Drop Peppers	<b>\$52.00</b>
<b>Herb Crusted Colorado Lamb Rack</b> Roasted Lamb, Potatoes Au Gratin, Southern Greens, Benton's Bacon, Blistered Figs, Grilled Zucchini, Petit Syrah Reduction	<b>\$68.00</b>
<b>Top Sirloin Of Beef Center Cut</b> Char-Grilled Sirloin Steak, Garlic Mashed Yukon Gold Potatoes, Roasted Asparagus Bundle, Candied Beets, Brown Butter Demi-Glace (Gluten Free)	<b>\$55.00</b>
<b>Pork Ossobuco</b> Braised Pork Shanks with Alligator Pepper, Caramelized Pear Risotto, Chestnut Gremolata, Broccoli Rabe, Dried Baby Tomatoes and Toasted Sumac, Garlic Jus Drippings (Gluten Free)	<b>\$55.00</b>

## Duo Entrée Dinner Selections

➤ Priced Per Person

Choice of One (1) from the Following:

<b>Crab Cake And Petite Filet Mignon</b> Pan Seared Jumbo Lump Crab Cake, Roasted 5 Ounce Beef Filet, Sweet Potato-Poblano Hash, Lavender Butter, Charred Tomato Aioli, Broccolini, Dehydrated Tomato, Tennessee Whiskey Pan Sauce	<b>\$69.00</b>
<b>Surf And Turf</b> Grilled Filet Mignon, Butter Poached Maine Lobster Tail, Pumpkin Crouton, Sweet and Russet Potatoes Au Gratin, Haricot Vert Salad, Blistered Brussel Sprouts, Lemon Butter Sauce and Zinfandel Demi-Glace	<b>\$75.00</b>
<b>Citrus Chicken And Salmon</b> Brioche Crusted Chicken Mignon with Lemon Scented Pan Jus, Pan-Seared Salmon Filet with Orange Butter Sauce, Pimento Cheese Smashed Red Bliss Potatoes, Seared Grit Cake, Brussel Sprouts, Beets	<b>\$59.00</b>

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2018 CATERING MENU



# Dinner

## Dinner Salad Selections

Choice of One (1) from the Following (Included in the Dinner Price Unless Indicated Additional):

- **Baby Spinach Salad**  
Baby Spinach, Grape Tomatoes, Herb Goat Cheese, Toasted Crostini, Marinated Artichoke Hearts Basil Pesto Vinaigrette
- **Classic Caesar Salad**  
Chopped Romaine Heart Lettuce, Home-Style Croutons, Shaved Parmesan Cheese, Macerated Roma Tomato Wedges, Chopped Chives, Garlic Focaccia, Classic Caesar Dressing
- **Chop House Iceberg Wedge**  
Baby Iceberg Wedge, Bell Pepper Confetti, Applewood Smoked Bacon, Diced Cucumbers, Oven Dried Tomatoes, Parmesan Pinwheel, Crumbled Blue Cheese Dressing
- **House Salad**  
Native Greens, Firecracker Mizuna, Watermelon Radish Sticks, Toasted Sunflower Seeds, Puffed Sorghum, Oven Dried Tomatoes, Dried Blueberries, Pimento Cheese Tuile, Green Goddess Dressing
- **Middle Tennessee Kale Salad**  
Local Farm Kale, Shaved Parmesan Cheese, Roasted Tomato, Pickled Red Onions, Garlic Croutons, Champagne Vinaigrette
- **Bibb and Arugula Green Salad**  
Bibb Lettuce, Spicy Arugula, Roasted Beets, Baby Heirloom Tomatoes, Feta Cheese, Pickled Red Onions, Lemon Oregano Dressing
- **Watermelon Salad** (Summer only) \$3.00 Additional  
Jack Honey Condensed Red and Gold Watermelon, Feta Puree, Baby Gold Tomatoes, Arugula and Basil Chiffonade, Frisee Bouquet, Balsamic Reduction, Meyer Lemon Jalapeno Vinaigrette
- **Vegetarian Kale Health Salad**  
Local Farm Kale, Fennel, Radish, Cotija Cheese Crumbles, Yogurt Lemon Parsley Vinaigrette
- **Heirloom Tomato And Mozzarella Salad** \$5.00 Additional  
Pesto Painted Red and Yellow Tomatoes, Fresh Buffalo Mozzarella, Balsamic Reduction, Fresh Watercress
- **Smoked Duck Breast Salad** \$7.00 Additional  
Smoked Duck Breast, Fresh Farm Greens, Mandarin Orange Segments, Dried Blueberries, Toasted Walnuts, Blue Cheese Dressing
- **Ahi Tuna Tataki Salad** \$9.00 Additional  
Asian Greens, Wakame Seaweed, Toasted Sesame Seeds, Scallions, Watermelon Radish, Wasabi Crème, Puffed Rice Noodles, Micro Mint, Sesame Sriracha Dressing



All prices are subject to a 23% service charge, current sales tax of 9.25% and 0.25% zone fee where applicable. Menu items and prices are subject to change.

2018 CATERING MENU

# Dinner

## Dinner Starter Selections

- Starters May Be Purchased as an Addition to Augment Your Dinner  
Priced Per Person in Addition to the Base Dinner Price Above

- **Shrimp Cocktail Martini** \$12.00 Additional  
Jumbo Shrimp, Spiced Horseradish Cocktail Sauce, Boston Bibb Lettuce Leaves, Sliced Lemon, Micro Cilantro, Bay Seasoning
- **Jumbo Lump Crab Salad** \$15.00 Additional  
Jumbo Lump Crab Meat, Gem Lettuce, Asian Slaw, Mandarin Orange Segments, Creamy Lemon Vinaigrette
- **Nashville Shrimp And Grits** \$11.00 Additional  
Local Bacon, Shaved Boar Sausage, Caramelized Onion, Scallions, Sequatchie Cove Cheese, Pimentos, Music City BBQ Sauce, Chive Oil
- **Seared Ahi Tuna Mignon** \$14.00 Additional  
Ahi Tuna, Fried Wonton, Lemon Mosto Oil Drizzle, Red Cabbage Slaw, Micro Tangerine Lace, Fennel Pollen Crystals
- **Pan Seared Sea Scallop** \$12.00 Additional  
Sea Scallop, Baby Grit Cake, Cajun Spiced Tomato Sauce, Avocado Aioli
- **Smoked Beef Brisket** \$9.00 Additional  
Thin Shaved Apple-Wood Smoked Beef Brisket , Chow-Chow Laced Slaw, Sweet and Sticky BBQ Sauce, Green Onion, French Fried Onions, Warm Serrano Vinaigrette

## Dinner Dessert Selections Choice of One (1) from the Following:

- **Chocolate Molten Cake**  
Whiskey Crème Anglaise
- **PB&J Mousse Cake**  
Peanut Butter Mousse, Jam, Whipped Cream Layers
- **Individual Tiramisu**  
Espresso Cream and Dark Chocolate Sauce
- **Crème Brûlée Cheesecake**  
Whipped Cream and Pecan Nut Bark
- **Nashville Chess Pie**  
Brown Sugar Crust, Sorghum Whipped Cream
- **Jack Daniel's Chocolate Cake**  
Raspberry Sauce and Whipped Cream
- **Apple Crumble Cake**  
Caramel Sauce, Whipped Cream, Fresh Raspberry
- **Strawberry Shortcake Martini**  
Macerated Strawberries, Buttermilk Shortcake, Whipped Cream, Fresh Strawberry, Micro Mint
- **Mixed Seasonal Berry Shortcake Martini**  
Seasonal Berries, Buttermilk Shortcake, Compote, Whipped Cream
- **Smoked Bourbon Cheesecake Martini**  
Whipped Cream, Graham Cookie Dust
- **Lemon Curd Martini**  
Fresh Lemon Curd, Wild Berry Compote, Sorghum Whipped Cream, Candied Lemon Peel

### For an Additional Charge We Suggest:

- **Dessert Trio Sampler** \$4.50 Additional  
Bite Size Chocolate Opera Marquise, Raspberry Coulis Zig Zag / Southern Pecan Pie Bite, Sorghum Whipped Cream / Peach Cobbler Tart, Mango Coulis Sauce

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2018 CATERING MENU



# Dinner

## Dinner Buffet Selections

- Served with Coffee, Decaffeinated Coffee and Iced Tea
- Buffet Options are Priced Per Person and Based On 90 Minutes Maximum Service Time
- Fifty (50) Person Minimum - Service Fees Will Apply for Groups Lower Than Minimum
- Buffet Dinners Include Salad, Appetizer, Entrée, Artisanal Bread Basket, Local Unsalted Butter, and Dessert

## Entrée Selections:

Selection of Two (2) Entrées \$59.00  
Selection of Three (3) Entrées \$64.00

- **Slow Roasted Chicken Breast**, Peach Tea Pan Jus •
- **Cajun Seasoned Pork Loin**, Jack Daniel's Brown-Butter Pork Reduction
- **Smoked Barbeque Beef Brisket**, Music City Barbecue Sauce
- **Seared Salmon Fillet**, Lemon Butter Sauce
- **Brioche Bread And Herb Crusted Breast Of Chicken**, Yazoo Mustard Cream Sauce
- **Fried Catfish**, Country Style Remoulade Sauce
- **Four Cheese Tortellini**, Fresh Vegetables, Tomato Caper Sauce
- **Boneless Braised Beef Short Rib**, Natural Pan Jus
- **Pork Ossobuco**, Pan Jus Drippings
- **Tempeh Tower**, Spicy Tomato Glaze, Spinach, Bermuda Onion, Artichokes, Olives, Moroccan Cous Cous, Tomato Vinaigrette (Vegan, Vegetarian)
- **Ratatouille**, Balsamic Marinated Portobello Mushrooms, Roma Tomatoes, Zucchini, Squash, Eggplant, Grilled Vegetables, Pomodoro Tomato Sauce (Vegan, Vegetarian)
- **Smoked Duck Brest Confit**, Cauliflower Risotto, Mushroom and Arugula Ragu, Roasted English Peas, White Truffle Infused Pan Drippings (Paleo/Keto Entrée and Sides)
- **Pan Seared Cobia Filet**, Mixed Kale Slaw, Marinated Seasonal Vegetables Avocado Fries, Citrus Butter Sauce (Paleo/Keto Entrée and Sides)
- **Tournedos Of Beef Tenderloin**, Madeira Wine Sauce \$5.00 Additional
- **Jumbo Lump Crab Cakes**, Remoulade Sauce \$5.00 Additional

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2018 CATERING MENU



# Dinner

## Dinner Buffet Selections Continued

### Salad and Appetizer Selections

Choice of Three (3) from the Following:

- **Mixed Greens**, Tennessee Cucumbers, Native Tomatoes, Red Onions, Balsamic Vinaigrette and Ranch Dressings
- **Hearts Of Caesar Salad**, Focaccia Croutons, Aged Parmesan Cheese, Creamy Caesar Dressing
- **Chop House Salad**, Iceberg Lettuce, Blue Cheese, Bacon, Red Onions, Blue Cheese and Italian Dressings
- **Baby Spinach Salad**, Grape Tomatoes, Candied Pecans, Dried Cranberries, Champagne Vinaigrette and Ranch Dressings
- **Southern Potato Salad**, Applewood Smoked Bacon, Seasonal Herbs, Red Onions
- **Ancient Grain Salad**, Grilled Vegetables, Tomato Olive Oil Emulsion
- **Charred Asparagus**, Crumbled Feta Cheese, Tarragon Grape Seed Oil Vinaigrette
- **Tomato and Mozzarella Display**, Micro Basil, Balsamic Drizzle
- **Marinated Antipasto Platter**, Balsamic Marinated Crimini Mushrooms, Seasonal Grilled and Roasted Vegetable Display, Artisanal Olives, Marinated Artichoke Hearts, Pickled Peppers
- **Smoked Chicken Noodle Soup** with Oyster Crackers
- **Creamy Tomato Bisque** with Oyster Crackers
- **Tennessee Vegetable Minestrone Soup** with Oyster Crackers
- **New England Clam Chowder** with Oyster Crackers
- **Market Vegetable Soup** with Oyster Crackers
- **Lobster Bisque** with Oyster Crackers

Each Additional Salad or Appetizer Beyond Three (3)

\$3.00 Additional

\$2.50 Additional

### Chef's Market Vegetable and Accompaniment Selections

Choice of Two (2) from the Following:

- **Roasted Red Bliss Potatoes** (Vegan)
- **Buttermilk-Chive Mashed Yukon Gold Potatoes**
- **Fusilli Pasta**, Market Vegetables, Lemon Olive Oil Dressing
- **Creamy Pimento Cheese Grits**
- **Sweet Potato Tots**
- **Roasted Brussel Sprouts**
- **Herbed Rice Pilaf** with Dried Cranberries
- **Poblano And Sweet Potato Hash**
- **Vegetarian Red And Black Quinoa** (Vegan)
- **Seasonal Vegetable Medley**
- **Braised Southern Greens**
- **Southern Style Green Beans**
- **Black-Eyed Pea Succotash**

Each Additional Vegetable or Accompaniment Beyond Two (2)

\$2.50 Additional

All prices are subject to a 23% service charge, current sales tax of 9.25% and 0.25% zone fee where applicable. Menu items and prices are subject to change.

2018 CATERING MENU



# Dinner

## Dinner Buffet Selections Continued

### Dessert Selections

Choice of Two (2) from the Following:

- **Red Velvet Cake**
- **Pecan Pie**, Bourbon Whipped Cream
- **Lemon Meringue Pie**
- **Apple or Peach Cobbler**
- **New York Cheesecake**
- **Peanut Butter and Jelly Mousse Cake**
- **Colts Chess Pie**, Cinnamon Whipped Cream
- **Carrot Cake**, Cream Cheese Frosting, Mango Coulis Sauce
- **Colts Chocolate Brownie Squares and Rocky Road Blondies**
- **Jack Daniel's Chocolate Cake**, Raspberry Sauce
- **Vegan Flourless Chocolate Kind Cake**

Each Additional Dessert Beyond Two (2)

\$2.50 Additional



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2018 CATERING MENU



# RECEPTION MENUS



# Reception

## Cold Hors d' Oeuvres Selections

- Minimum Order of Fifty (50) Pieces Per Item
- Prices Below are for Individual Pieces

<b>Nashville Dressed Egg Sweet Pickle Relish and Spice</b>	<b>\$4.00</b>
<b>Pimento Cheese Egg</b>	<b>\$4.00</b>
<b>Spiced Shrimp Shooter, Bean and Tomato Salsa</b>	<b>\$6.00</b>
<b>Assorted Sushi by the Piece</b>	<b>\$6.00</b>
California Roll, Spicy Tuna Roll, Yellow Tail Roll, Vegetable Roll (Vegan), Soy Sauce Drizzle, Pickled Ginger Shavings, Wasabi	
<b>Meatless Antipasto Skewer</b>	<b>\$5.00</b>
Marinated Artichoke, Oven Dried Tomato, Kalamata Olive, Mozzarella	
<b>Peppered Beef Carpaccio Crostini, Pickled Red Onion, Micro Medley, Yazoo Beer Mustard</b>	<b>\$5.00</b>
<b>Italian Antipasto Skewer with Tortellini and Prosciutto</b>	<b>\$4.50</b>
<b>Tomato Caprese Crostini, Basil Aioli</b>	<b>\$4.50</b>
<b>Smoked Chicken and Chive Salad in Tomato Phillo Cup with Pop's Pickle</b>	<b>\$4.50</b>
<b>Smoked Trout Mousse on Cucumber Rounds</b>	<b>\$4.50</b>
<b>Cold House Smoked Salmon, Lavender Cream Cheese and Pumpernickel</b>	<b>\$5.00</b>
<b>Condensed Watermelon (Summer Only), Chantilly Crème, Vanilla Caviar, Mint, Grand Marnier Gastrique</b>	<b>\$5.00</b>
<b>Jumbo Lump Crab Salad in Cucumber Cup with Dill</b>	<b>\$6.00</b>
<b>Blackened Ahi Tuna Spoon, Pickled Ginger Espuma, Wasabi Gelée</b>	<b>\$5.00</b>
<b>Smoked Pork Tenderloin, Peach Gelée</b>	<b>\$4.50</b>
<b>Cold Smoked Scallop, Tomatillo Chutney</b>	<b>\$6.00</b>
<b>Peruvian Spice Chicken on Potato Crisp, Fried Cilantro</b>	<b>\$4.75</b>
<b>Gruyere and Bacon Palmier</b>	<b>\$4.75</b>
<b>Lobster Tail Medallion in a Wonton Crisp, Roasted Corn Cilantro</b>	<b>\$6.00</b>



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2018 CATERING MENU



# Reception

## Hot Hors d' Oeuvres Selections

- Minimum Order of Fifty (50) Pieces Per Item
- Prices Below are for Individual Pieces Unless Otherwise Indicated

Red Braised Pork Belly, Daikon Slaw	\$4.50
Deep Fried Monte Cristo Bite	\$4.50
Petite Lamb Chop, Fennel, Port Reduction	\$7.50
Sequatchie Cove Mac and Cheese	\$4.50
Artichoke Spinach Dip and Crusty Baguette	\$4.50
Churrasco Beef Sirloin Skewer, Chimichurri Sauce	\$4.50
Seared Sea Scallop, Green Onion, XO Sauce	\$4.50
Marsala Chicken Skewer, Raita Yogurt	\$4.50
Coconut Chicken	\$4.50
Bacon Wrapped Short Rib	\$4.50
Bella Flora Andouille Puff	\$4.50
Pork Belly Bao Bun	\$4.50
Mini Chicken Taco	\$4.50
Tempura Crusted Shrimp	\$4.50
Smoked Duck Reuben	\$5.00
Vegetarian Spring Roll, Sweet Chile Sauce	\$4.00
Beef Empanada, Cilantro Sour Cream	\$4.00
Southwest Spring Roll, Chipotle Sauce	\$4.00
Mini Cheese and Roasted Vegetable Quesadilla	\$4.00
Chicken and Cheese Quesadilla	\$4.25
Bacon Wrapped Shrimp Skewer, Jack Daniel's Barbecue Dipping Sauce	\$5.00
Jumbo Lump Crab Cake, Aioli	\$5.75
Mini Beef Wellington	\$4.75
Mini Chicken Wellington	\$4.50
Chicken and Lemongrass Pot Sticker, Sweet Soy Glaze	\$4.25
Pork and Turkey Meatball	\$4.25
Bacon Wrapped Scallop	\$4.50
Beef Empanada Bite, Salsa Verde	\$4.75
Lobster and Sweet Corn Empanada, Chile Mayo Dip	\$5.50
Chicken Empanada, Chimichurri Sauce	\$4.75
Vegetable Empanada, Pesto Dip	\$4.25
Chicken Shumai, Dim Sum Style, Low-Salt Soy Dipping Sauce	\$4.00
Paella Arancini Ball, Chorizo, Calamari, Shrimp in a Spanish Rice Ball, Deep Fried, Olive Aioli	\$4.50
Maple and Peppercorn Pork Belly Skewer, Spicy Bourbon BBQ sauce	\$4.75

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2018 CATERING MENU



# Reception

## Reception Station Selections

- Minimum Order of Fifty (50) Pieces Per Item
- Prices Below are Per Person Unless Otherwise Indicated
- Prices are Based On 90 Minutes Maximum Service Time



<b>Market Crudité</b>	<b>\$6.50</b>
With Wild Onion Dip	
<b>Imported and Domestic Cheese Display</b>	<b>\$10.00</b>
With Seasonal Fruit and Gourmet Assorted Crackers	
<b>Sliced Seasonal Fruit and Berry Display</b>	<b>\$8.00</b>
With Jack Honey Sour Cream Dip	
<b>Buffalo Mozzarella and Fresh Tomato Display</b>	<b>\$10.00</b>
With Balsamic Reduction and Micro Basil	
<b>Grits Station *</b>	<b>\$10.00</b>
Falls Mill Grits offered both With and Without Cajun Shrimp and a Selection of Toppings Including: Sautéed Mushrooms, Pimiento Cheese, Scallions, Diced Tomatoes, Smoked Applewood Bacon	
<b>Chilled Shellfish Display *</b>	<b>Market Price</b>
Jumbo Shrimp, Jonah Crab Claws, Fresh Oysters on the Half Shell, Horseradish, Cocktail Sauce, Mustard Sauce, Lemons and Tabasco Sauce	
<b>Charcuterie Board</b>	<b>\$12.00</b>
Local and Imported Charcuterie Meats Including Salami and Other Salumi such as Dried Sausages and Cured Meats, Drizzled with Extra Virgin Olive Oil, with a Display of Gourmet Crackers, Vegetables, Pickled Peppers, Marinated Olives	
<b>Artisan Bread Display</b>	<b>\$8.00</b>
To Include: Farm Bread, Toasted Pita, Baguette, Warm Creamed Collard Greens Dip, Roasted Garlic Hummus, Olive Tapenade and Italian Herb Oil	
<b>Stir Fry Station *</b>	<b>\$12.00</b>
Sweet and Sour Chicken, Beef and Broccoli, Tofu, Asian Stir Fried Vegetables, Brown Rice	
<b>Baked Brie</b>	<b>\$120.00 Each Wheel</b>
Each Wheel Serves Twenty-Five (25) Guests	
Imported Creamy Brie topped with a Choice of Sweet or Savory Fillings, wrapped in Puff Pastry, baked until Golden Brown, served Warm	
Choice of One (1) Filling:	
<ul style="list-style-type: none"><li>• <b>Toasted Pine Nuts and Red River Honey</b></li><li>• <b>Pear Ginger Marmalade</b></li><li>• <b>Sun-Dried Tomatoes and Basil</b></li></ul>	

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2018 CATERING MENU

# Reception

## Reception Station Selections Continued

### "Lower Broadway" Cocktail Shots, Spoons and Small Plates

**\$19.00**

An Array of Small Appetizers served in Small Shot Glasses and Tapas Spoons

Choice of Three (3) Combination Options from the Following:

#### Additional Choices Beyond Three (3)

\$3.00 Additional per Each Choice

#### Shots

- **Shrimp Shooter**, Avocado Ranch, BBQ, Spiced Tomato Sauce
- **Orange-Cumin Jumbo Lump Crab Shooter**, Asian Slaw
- **Mac N Cheese Crock**, Bourbon Salt, Chives (Hot)
- **Cauliflower Bisque**, Fried Chicken Bite
- **Pimento Cheese Grits Shooter** (Hot)
- **Cowboy Gazpacho**, Native Cucumbers, Herbs

#### Spoons

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

#### Small Plates

- **Smoked Salmon**, Pumpernickel Bread, Lavender Cream Cheese, Capers, Dill (Cold)
- **Blackened Catfish**, Sweet Cornbread w/Cajun Aioli
- **Hot Chicken Bite**, White Bread, Sweet Slaw, Pop's Patch Pickle (Hot)
- **Sliced Prosciutto**, Olive-Artichoke Salad, Sharp Pecorino
- **Vegan Hummus and Olive Tart**, Marcona Almond

### \* Add a Chef Attendant to Above Reception Stations

**\$150.00**

Per Station, Each Chef, Per Four (4) Hours or Less

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2018 CATERING MENU



# Reception

## Chef-Attended Action Station Selections

- One Hundred Fifty (150) Person Minimum
- Prices Below are Per Person Unless Otherwise Indicated
- Prices are Based On 90 Minutes Maximum Service Time
- Portions are Designed as Appetizers and Will Not Substitute Alone as Dinner
- Each Attending Chef is an Additional \$150.00 for Four (4) Hours or Less

\$150.00 Each

### Nashtini Station

\$17.00

Mashed Yukon Gold Potatoes, Whipped Sweet Potatoes and Tater Tots with a Selection of Toppings

- Bacon Bits
- Sour Cream
- Scallions
- Cheddar Cheese
- Pimento Cheese

### Add Beef Chili

\$2.00 Additional

### Loaded Corn on the Cob

\$15.00

Displayed Corn on the Cob Flavored with Sauces and Toppings

Choice of Two (2) Toppings from the Following:

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

### Pasta Station

\$18.50

Choice of Two (2) Pastas from the Following:

- Tri-Colored Cheese Tortellini, Alfredo Sauce
- Penne Pasta with Herb Grilled Chicken, Mushroom Cream Sauce
- Fusilli Pasta with Italian Sausage, Capers, Artichokes, Spinach, Lemon Cream Sauce
- Miniskirt Pasta, Red Clam Sauce

### Waffletta Station

\$22.50

Miniature Savory Waffles, Prepared and Fashioned into Bite-Sized Sandwiches by Our Culinary Professionals

A Variety of Three (3) Combination Options Offered

- Southern Fried Chicken Cutlet, Seasoned Grits, Braised Mustard Greens, Red-Eye Gravy
- Smoked Sliced Deli Ham, Genoa Salami, Swiss Cheese, Sweet Pickles, Yellow Mustard
- Beefsteak Tomato, Fried Basil Leaves, Fresh Mozzarella Cheese, Aged Balsamic Vinegar

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2018 CATERING MENU



< >

INDEX

# Reception

## Chef-Attended Action Station Selections Continued



### Nashville Taco Bar

\$17.00

Choice of Two (2) Combination Options from the Following:

- **Shaved Brisket, Music City Sauce, Crispy French Fried Onions**
- **Smoked Turkey, Blueberry Chimichurri, Slaw**
- **Pulled Pork, Monterey Jack Cheese, Sweet BBQ, Scallions**
- **Shredded Smoked Chicken Breast, Cheddar Cheese, Chipotle Ranch Dressing, Iceberg Lettuce**
- **Tequila Marinated Chicken Breast, Cotija Cheese, Spanish Paprika, Cilantro**
- **Hoisin Jack Fruit, Kung Pao Pineapple Salsa, Crunchy Daikon, Cilantro**

### Fields Of Greens

\$16.00

Fresh Salads made with Local, Seasonal and Organic Foods, Prepared to Order for Your Guests by Our Team of Culinary Professionals ·

Choice of Two (2) Salad Options from the Following:

- **Caesar Salad** Romaine, Garlic Croutons, Parmesan Cheese, Black Olives, Chive Sticks, Caesar Dressing
- **Field Greens** Baby Lettuce, Grape Tomatoes, English Cucumbers, Shaved Radish, Balsamic Vinaigrette
- **Chef's Salad** Hard Boiled Egg, Red Onions, Cheddar Cheese, Focaccia Croutons, Carrot Sticks, Champagne Vinaigrette
- **Turkey Cobb Salad** Iceberg Lettuce, Turkey, Blue Cheese, Bacon, Scallions, Tomatoes, Creamy Ranch

**Certain Items Are Dependent On Seasonal Availability**



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2018 CATERING MENU



# Reception



## Carved To Order Station Selections

- Prices Below are Per Person Unless Otherwise Indicated
- Prices are Based On 90 Minutes Maximum Service Time
- A Chef Attendant Is Required for the Carving Stations  
Minimum of One Chef Attendant Per Station for Four (4) Hours or Less

**\$150.00 Each Chef Attendant**

<b>Slow Roasted Turkey Breast (Serves 25 Guests)</b> Served with Country Stuffing and Giblet Gravy	<b>\$300.00</b>
<b>Jack Smoked Pork Loin (Serves 25 Guests)</b> Served with Jack Daniel's Barbecue Sauce and Potato Rolls	<b>\$300.00</b>
<b>Smoky Mountain Ham (Serves 30 Guests)</b> Served with Yazoo Beer Mustard	<b>\$325.00</b>
<b>14-Hour Slow-Smoked Tennessee Brisket (Serves 20 Guests)</b> Served with Fried Onion Crisps and Cider Vinegar Barbeque Sauce	<b>\$225.00</b>
<b>Steamship Round of Beef (Serves 150 Guests)</b> Seasoned with Cracked Black Pepper and Sea Salt, served with Creamy Horseradish Sauce, Whole Grain Mustard, Mayonnaise, and Potato Rolls	<b>\$950.00</b>
<b>Herb Roasted New York Beef Strip (Serves 40 Guests)</b> Served with Jack Daniel's Peppercorn Demi-Glace and Horseradish Cream	<b>\$600.00</b>
<b>Ancho-Cumin Tenderloin Of Beef (Serves 20 Guests)</b> Served with Horseradish Sauce, Yazoo Beer Whole Grain Mustard and Potato Rolls	<b>\$395.00</b>
<b>Salmon En Croute (Serves 30 Guests)</b> Served with Leeks and Spinach Filling, Chive Herb Beurre Blanc	<b>\$350.00</b>
<b>Fillet Of Mustard Seed-Crusted Tuna Loin (Serves 30 Guests)</b> Served with Wakame Seaweed, Wasabi Crème, Lemon Mosto Oil and Toasted Sesame Seeds	<b>\$480.00</b>

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2018 CATERING MENU

# Reception

## Dessert Station Selections

➤ Prices Below Are Per Person Unless Otherwise Indicated

### Market Fresh Cobblers (Each Round Chafer Serves 25 People)

\$100.00 Per Pan

Stewed Fruit Compotes, Southern Buttermilk Biscuits, Cinnamon Streusel and Scooped Vanilla Ice Cream

- Spring / Summer Suggestions:
  - Peach, Blackberry, Blueberry
- Fall / Winter Suggestions:
  - Apple, Pear, Cranberry

### Tennessee Sweet Station

\$15.00

An Array of Delightful Desserts Prepared by the Music City Center Culinary Professionals: ·  
Choice of Four (4) from the Following:

- Boston Cream Whoopie Pie
  - Red Velvet Whoopie Pie
  - Mint Grasshopper Whoopie Pie
  - Chocolate Pralines
  - Cocoa Crème Brûlée Tartlets
  - Chocolate Hazelnut Profiteroles
  - Chocolate Mocha Barquettes
  - Strawberry Cheesecake Shooter
  - White and Dark Chocolate Mousse Shooter
  - Sweet Lemon Meringue Shooter
  - Caramelized Bananas and Cream Shooter
  - Tennessee Sipping Cream Soaked Chocolate Cake Shooter
  - Raspberry Mousse with White Sponge Cake Shooter
  - Carrot Cake with Cream Cheese Icing Shooter
- Each Additional Dessert Beyond Four (4) \$3.50 Additional

### Elvis Milk Shake and Float Bar

\$16.00

Milk Shake and Float Station with Display Action, Attendees and Drinks Set and Ready for Your Guests

- Vanilla Ice Cream Shake
- Chocolate Ice Cream Shake
- Peanut Butter Shake
- Banana Shake
- ICB Root Beer, Cherry Soda and Cream Soda Floats

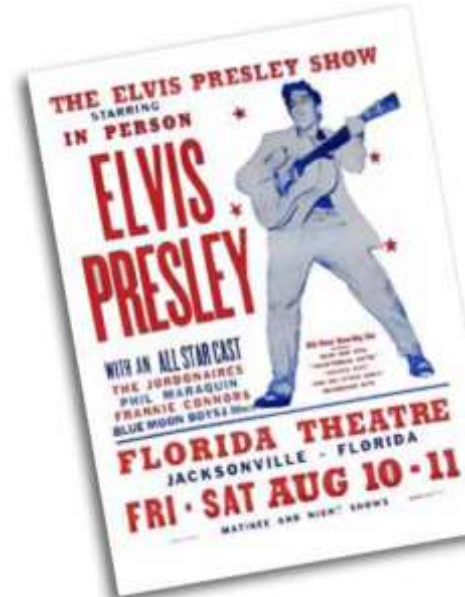
**Toppings Include:** Toasted Bourbon Pecan Brittle, Reese's Pieces, Rice Krispies Treats, Dried Blueberries, Caramel Popcorn, Piña Colada Soda Spritz, Maraschino Cherries, Peppermint Patty Pieces, and Chopped Butterfinger Bar

**Talk with your Catering Sales Manager about adding Alcohol for "Boozy Shakes"**

**Additional Attendant/Bartender Required for Every 50 Guests**

All prices are subject to a 23% service charge, current sales tax of 9.25% and 0.25% zone fee where applicable. Menu items and prices are subject to change.

2018 CATERING MENU



< >

INDEX

# BEVERAGES







# Beverages

## Host/Ticketed Bar Pricing

Premium Brand Cocktails	\$9.50
Deluxe Brand Cocktails	\$8.50
Premium Wines by the Glass	\$9.50
Deluxe Wines by the Glass	\$8.50
Import/Craft Beer	\$7.00
Domestic Beer	\$6.00
Assorted Sodas	\$3.50
Bottled Water	\$3.75

## Cash Bar and Retail Pricing

Premium Brand Cocktails	\$10.00
Deluxe Brand Cocktails	\$9.00
Premium Wines by the Glass	\$11.00
Deluxe Wines by the Glass	\$10.00
Import/Craft Beer	\$8.00
Domestic Beer	\$7.00
Assorted Sodas	\$3.50
Bottled Water	\$3.75

- A Music City Center Bartender is Required for All Events Serving Alcoholic Beverages
- A Bartender Fee of \$150.00 Will Apply Per Bartender on Both Cash and Hosted Bars
- On Hosted Bars, If a Minimum of \$750.00 in Sales Per Bar is Achieved, the Bartender Fee Will Be Waived

## Individually Priced Items

- These Items Are Not Charged on Consumption
- A Music City Center Bartender Is Required for All Alcohol Beverage Services.

**Domestic Beer by the ½ Keg\*** Serves Approximately 124 Servings \$475.00

**Import/Craft Beer by the ½ Keg\*** Serves Approximately 124 Servings \$525.00

\* 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.

**Jack Daniel's Punch Per Gallon** \$150.00  
Serves Approximately 25, Five-Ounce Servings

**Other Custom Punches Available Upon Request**

### Note:

**Taxes on Alcohol:** 9.25% Sales Tax Applies to All Items  
0.25% Zone Fee Applies to Beer But Not Wine and Liquor  
15.00% Liquor Tax Applies to Wine and Liquor Only

All prices are subject to a 23% service charge, current sales tax of 9.25% and 0.25% zone fee where applicable. Menu items and prices are subject to change.

2018 CATERING MENU



# Beverages

## Liquor Selections

### Premium Spirits and Finest Call Mixers

- Ketel One Vodka
- Tanqueray Gin
- Captain Morgan Silver Rum
- Herradura Silver Tequila

### Deluxe Spirits and Finest Call Mixers

- New Amsterdam Vodka
- Bombay Original Gin
- Bacardi Superior Rum
- Jose Cuervo Tequila

### Cordials Available

- Whisper Creek Tennessee Sipping Cream
- Baileys Irish Cream

- Johnny Walker Black Scotch
- Woodford Reserve Bourbon
- Crown Royal Canadian Whiskey
- Hennessy V.S.O.P. Cognac

- Dewar's White Label Scotch
- Jack Daniel's Whiskey
- Bulleit Bourbon
- Hennessy V.S.

- Grand Marnier
- Bols Cordials

## Beer Selections

### Draft Domestic Beer

- Budweiser Bud Light
- Michelob Ultra

- Miller Lite
- Coors Light

### Draft Import/Craft Beer

- Blue Moon
- Samuel Adams Boston Lager
- Amstel Light
- Modelo Especial

- Yazoo Pale Ale-Nashville
- Shock Top
- Goose Island IPA
- Blackstone

### Bottled Domestic Beer

- Bud Light
- O'douls (NA)
- Miller Lite
- Omissions (GF)

- Coors Light
- Michelob Ultra

### Bottled Import/Craft

- |             |                 |                            |                        |
|-------------|-----------------|----------------------------|------------------------|
| • Blue Moon | • Corona Extra  | • Goose Island IPA         | • Sierra Nevada IPA    |
| • Sam Adams | • Stella Artois | • Blackstone               | • Crispin Cider        |
| • Heineken  | • Amstel Light  | • Yazoo Pale Ale-Nashville | • Mike's Hard Lemonade |



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2018 CATERING MENU

# Beverages

## Wine Selection

### Deluxe Wine by the Glass (for speed of service select two)

- Beringer Main and Vine, Cabernet Sauvignon
- Fetzer, Sauvignon Blanc
- Banfi, Placido, Pinot Grigio
- Fetzer, Pinot Noir

### Wine by the Bottle

#### Chardonnay

- Storypoint \$48.00
- Acacia \$44.00
- Sanctuary \$72.00
- Natura (Organic) \$38.00

#### Pinot Grigio

- Sterling Vintner's Collection \$44.00
- Ecco Domani \$44.00
- Rainstorm \$58.00
- Fetzer Valley Oaks \$38.00

#### Sauvignon Blanc

- Starborough \$45.00
- Natura (Organic) \$40.00
- Matua \$48.00

#### Riesling

- Pacific Rim \$38.00
- Fetzer Monterey County \$38.00

#### Viognier

- Stags' Leap Winery \$70.00
- Bonterra \$52.00

#### Sparkling

- La Marca \$56.00
- Stellina Di Notte \$50.00
- Chandon \$62.00
- Banfi Rosa Regale \$70.00

#### Local White Wine

- Arrington Stag White \$44.00
- Arrington Riesling \$44.00

### Premium Wine by the Glass (for speed of service select two)

- Beaulieu, BV Coastal Estates, Sauvignon Blanc
- Banfi, Trivento Reserve, Malbec
- Gallo, Story Point, Chardonnay
- Apothic, Red Blend

#### Malbec

- Trivento Reserve \$52.00
- Don Miguel Gascon \$48.00

#### Merlot

- Bonterra (Organic) \$52.00
- Sterling Vintners Collection \$58.00

#### Pinot Noir

- Edna Valley \$48.00
- Rainstorm \$54.00
- Sanctuary \$72.00
- The Monterey Vineyard \$42.00

#### Cabernet Sauvignon

- William Hill Estate \$48.00
- Five Rivers \$40.00
- Pacific Bay \$38.00
- Chateau St. Jean \$48.00

#### Zinfandel

- 1000 Stories Bourbon Barrel \$55.00
- Sanctuary \$72.00

#### Local Red Wine

- Arrington Red Fox Red \$46.00
- Arrington Firefly Rose \$48.00

#### Red Blends

- 19 Crimes \$40.00
- Columbia Winery \$54.00
- Allegrini Palazzo Della Torre \$56.00

#### White Blend

- Eufhoria \$44.00

#### Dessert Wines (375 ml)

- Arrington Blackberry \$48.00
- Arrington Raspberry \$48.00



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2018 CATERING MENU



# Other

## Water Services

- Water Service Is Provided for Podiums, Head Tables and Meal Functions

The Following Additional Options Are Available:

<b>Water Dispensers</b>	\$85.00
Includes One (1) Five-Gallon Bottle of Spring Water	
<b>Additional Five-Gallon Containers of Spring Water</b>	\$40.00
<b>Water Pitchers</b>	\$2.50/Pitcher
Set Either At the Back of the Room or At Individual Tables	
<b>Cubed Ice (10 Lbs.)</b>	\$5/Bag

## Personnel

- Based On a Four (4) Hour Required Minimum

<b>Booth Attendant (Server) for Your Booth</b>	\$150.00
<b>Chef Attendant for Your Booth</b>	\$150.00
<b>Bartender for Your Booth</b>	\$150.00
<b>Each Additional Hour Above the Required Minimum</b>	\$40.00



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2018 CATERING MENU

# General Information



## Food Service 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. Please note that no food or beverage of any kind may be brought into these premises by the event organizers, their guests or other invitees. We offer custom designed catering and retail food and beverage services for all types of events. 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. All food and beverage samples brought into these premises must have the approval of the Music City Center in writing prior to the event and adhere to the published sampling guidelines.

### Food and Beverage Pricing

A good faith estimate of food and beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

## Catered Service

### Payment Policies

In order to guarantee services, pre-payment is required on all contracts. A deposit of 90% of the total estimated contract value will be required with your signed catering contract a minimum of 30 days in advance of the first function. The remaining balance due shall be paid in full five (5) business days (Monday – Friday) prior to the start of the function. Final payment for event charges in addition to those estimated on the contract must be paid at the conclusion of the event by a company check, certified or cashier check or they will be assessed to the credit card used to authorize the event. If the event is of a nature that additional charges may be incurred, a completed credit card authorization form must be provided by the customer as a guarantee of payment for services rendered.

### Guarantees

Guaranteed guest count is required three (3) business days/seventy two (72) hours prior to your event. The Music City Center will prepare 5% over (not to exceed an additional twenty-five meals) any guaranteed count given three business days prior. If meals for this overage are utilized due to a guest count above the guarantee, they will be charged for. Five percent overage preparation does not pertain to box lunches. Any increase to final guest count given less than 72 business hours prior to the event will be handled on an individual basis and according to availability.

All prices are subject to a 23% service charge, current sales tax of 9.25% and 0.25% zone fee where applicable. Menu items and prices are subject to change.

2018 CATERING MENU

### **Pricing**

Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices, our menu prices are subject to change. The Music City Center will gladly lock in and guarantee menu selection pricing within 60 days of your first catered event with a signed contract, signed event orders and a deposit per our stated deposit policy. Please note that we require a minimum of 3 working business days in advance of the deadline to complete all of the necessary paperwork. Special table seating or floor design may result in additional charges. A service charge, applicable sales tax and zone fee will be added to all food and beverage sales. If the customer is a tax-exempt organization, copies of the pertinent tax-exempt certificates are required with your signed banquet contract. If the certificates are not received, prior to invoicing, taxes will be collected on all invoices. If more than one entrée is offered at the event, the price of each entrée will be that of the higher priced entrée.

### **Service Charge**

A service charge of 23% is added to your bill for the catering service. 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. 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 provided the guaranteed minimum sales requirements are met. For plated lunches and dinners, the provision of this labor at no added cost is based on a 1 to 20 staff to patron ratio and tables of 8 to 10 persons. On a seated breakfast this ratio is 1 to 25. For buffets, included staffing is based on a 1 to 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 \$150.00 (For 4 Hours or Less)
  - Bartender \$150.00 (For 4 Hours or Less)
  - Chef / Carver \$150.00 (For 4 Hours or Less)
- Additional Hours Above the Required Four (4) Hour Minimum are \$40.00 per Hour

### **China Service**

In all carpeted meeting rooms and ballrooms, china service will automatically be used for all meal services, unless our compostable Greenware is requested. All food and beverage events located in the exhibit halls and non-carpeted areas, with the exception of plated meals, are accompanied by compostable Greenware. If china is preferred, the following fees will apply:

- Breakfast, Lunch, Receptions and Dinners: \$2.00++ per Person, per Meal Period
- Refreshment or Coffee Breaks: \$2.00++ per Person, per Break

### **Linen Service**

The Music City Center provides in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your catering sales professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

All prices are subject to a 23% service charge, current sales tax of 9.25% and 0.25% zone fee where applicable. Menu items and prices are subject to change.

2018 CATERING MENU



### **Food and Beverage Sampling Guidelines**

The Music City Center retains the exclusive right to provide, control and maintain all food and beverage services throughout the facility for all events and shall retain any revenues therefore. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under this provision.

- A company/organization may not bring any food, beverages and/or alcoholic beverages for use in the hospitality lounge or staff offices.
- All food and beverage samples or traffic promoters brought in to the Music City Center must have approval from the Music City Center in writing prior to the event and adhere to the following guidelines:

### **Food and Non-Alcoholic Beverage Sampling**

A company/organization may only distribute samples of food and beverage products that the company/organization produces or sells in its normal day to day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.

- Food samples are limited to a (2) two-ounce portion
- Samples of non-alcoholic beverages are limited to a (2) two-ounce maximum.
- A written description must be submitted in advance to the Music City Center that details the product and portion size to be sampled. The Music City Center will provide approval of sampling arrangements to the sampling company/organization in writing only.

### **Traffic Promoters**

If “traffic promoters” (i.e. coffee, bottled water, candy, popcorn, etc.) are of a type that is in competition with products vended by the Music City Center, the sampling company/organization must contact the Music City Center to arrange an appropriate buy-out fee. Please contact your catering sales representative for more information.

### **Food Storage, Delivery and Production Services**

If an organization requires food preparation, heating, or cold storage, or other kitchen services, arrangements must be made no later than three (3) weeks in advance of the start of the event. Only the Music City Center staff may perform all preparation/cooking within the facility’s production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your catering sales representative for more information.

- Refrigerated, or freezer storage is available for \$15.00 per cubic foot, per day in addition to an initial \$250 fee for arrangements and warehouse handling. All such product must be delivered for a fee of \$50 per trip. No pick-up from the warehouse will be allowed. Any special instructions for the handling of refrigerated product must be provided at the time of order.
- Delivery of any type of food and beverage product to the facility must be coordinated with your catering sales representative. The Music City Center will not assume responsibility for incorrectly delivered product, damaged product at delivery, or the quality of product.
- Ice may also be ordered in advance for delivery to your booth during the show. The fee for ice is \$5.00 for each 10 pound bag.

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2018 CATERING MENU

### **Cancellation**

A charge will be assessed for cancellation of contracted services within fifteen (15) days of an event. The charge will be calculated to cover material and labor costs (including administrative) incurred by the Music City Center as a result of the anticipated event as well as the foregone profit margin associated with the canceled event should the date not be rebooked by another customer. Any event canceled within seventy-two (72) business hours (Monday – Friday) prior to the event requires payment in full for the estimated revenue based on the menu and event arrangements.

### **Contracts**

In order to execute your event, a signed copy of the catering contract along with your 90% deposit must be returned to Centerplate at the Music City Center. The signed contract with its stated terms constitutes the entire agreement between the client and the Music City Center. A signed contract with deposit will lock in prices within the policy stated above.

### **Concessions**

The Music City Center reserves the right to determine which retail concessions are open for business and the hours of operation pending the flow of business. Such a plan will be discussed with show management to arrange for the optimal service of their guests with consideration of the event, history, space available and any contracted hosted services occurring. For requests of additional concession carts beyond those deemed necessary for the service of a group, please see information on minimums below.

#### **Portable Music City Foodservice Carts**

Requested beverage and snack carts are provided free of labor charges if sales exceed \$1200 per outlet, per four (4) hour period. Otherwise, a fee of the calculated difference between the minimum and actual sales will be applied for each period the minimum is not met.

#### **Portable Specialty Cart**

Requested specialty carts, such as specialty coffees and candied nuts, are provided free of labor charges if sales exceed \$600 per cart, per four (4) hour period. Otherwise, a fee of the calculated difference between the minimum and actual sales will be applied for each period the minimum is not met.

### **Liability**

The Music City Center cannot assume responsibility for the damage to, or loss of, any merchandise or articles left in the facilities before, during or following the event. All of the aforementioned policies will be strictly administered. Any violation of these will result in the removal of product from the show floor.

**Thank you for choosing Music City Center for your event. Let us take care of the details so you may attend to your visitors and leadership.**

Please call us at 615.401.1360 with your goals and we will help you achieve them.

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2018 CATERING MENU