

ELLA'S

ON 2ND



# Catering Packages

**OUR SERVICES :**

- Meetings & Gatherings
- Birthday & Anniversary Celebrations
- Engagement Parties
- Showers
- Bachelor & Bachelorettes Dinners
- Rehearsal Dinners | Weddings



**SOCIAL | FORMAL | CORPORATE**



# IT'S ALL IN THE DETAILS

## ABOUT US

Welcome to Ella's where hospitality is our passion and we take great pride in the quality of service in everything we do - big or small. In our eyes, no client is the same, and we strive to create a unique customizable experience for everyone we serve.

## OUR SERVICES

We always provide several offers and package options for our customers, including:

### BAR

- Consumption
- Unlimited Consumption
- Cash Bar
- Non-Alcoholic

### FOOD

- Buffet
- Stations
- Plated
- Enhancements

## CONTACT

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📍 210 Molloy Street @ The Hyatt  
Centric, Nashville, TN 37201





# CATERING

## *Service Styles*

### BUFFET

includes freshly baked rolls, salad, entree, two sides and non-alcoholic beverages.

### STATIONS

multiple food displays to create a well-rounded variety of options for your guests.

### PLATED

offers a more formal experience at the highest level of service.



GET IN TOUCH FOR CUSTOMIZED MENUS & MORE

Events | Ella's on 2nd in Nashville, TN  
([ellason2nd.com](http://ellason2nd.com))

# CREATE YOUR OWN LUNCH BUFFET

\$65/PRICED PER GUEST

## SALAD

(SELECT ONE FOR YOUR GROUP)

### CAESAR SALAD

HEARTS OF ROMAINE | PARMESAN |  
CROUTONS | CREAMY CAESAR DRESSING

### FARM SALAD

FRESH LOCAL LETTUCES | SEASONAL FARM  
VEGETABLES | CITRUS VINAIGRETTE

### BABY SPINACH SALAD

GOAT CHEESE | APPLE | WALNUT WITH  
BACON VINAIGRETTE

### CORN & BLACK BEAN SALAD

CRISP GREENS | CORN | BLACK BEANS |  
TORTILLA STRIPS |  
SLICED AVOCADO | CILANTRO LIME  
VINAIGRETTE

## ENTREE

(SELECT TWO FOR YOUR GROUP)

### HERB GRILLED CHICKEN

### BUTTERMILK FRIED CHICKEN

### PAN-SEARED SALMON

### BBQ SMOKED BRISKET

### THREE CHEESE TORTELLINI

### WITH TOMATO FONDUTA

## STARCH

(SELECT ONE FOR YOUR GROUP)

### TENNESSEE STYLE

### MACARONI & CHEESE

### ROASTED POTATOES WITH

### CARAMELIZED ONION

### BUTTERMILK SMASHED YUKON

### GOLD POTATOES

### VEGETABLES

(SELECT ONE FOR YOUR GROUP)

### PESTO CARROTS

### SEA SALTED ROASTED GREEN

### BEANS

### CREAMED CORN

### SOUTHERN BRAISED GREENS

## DESSERT

(SELECT TWO FOR YOUR GROUP)

### CHOCOLATE PEANUT BUTTER

### MOUSSE CUPS (GF)

### CHEESECAKE BITES

### KEY LIME PIE

### MILK N' COOKIES

### BROWNIE BITES

### SEASONAL FRUIT

BUFFET INCLUDES FRESHLY BAKED ROLLS, WATER, AND ICED TEA.  
SERVICE IS FOR NINETY MINUTES FROM THE SCHEDULED START TIME OF THE EVENT.

WE REQUEST A MINIMUM OF 12 GUESTS FOR A LA CARTE AND BUFFETS. A \$150 SETUP FEE WILL BE CHARGED FOR PARTIES OF FEWER THAN 15 GUESTS. MENU IS SUBJECT TO CHANGE DEPENDING ON SEASONALITY AND AVAILABILITY.

# LUNCH BUFFET ENHANCEMENTS:

PRICED PER GUEST

## TACO & FAJITA BAR - \$50

FAJITA CHICKEN | SEASONED BEEF | SPICY SHRIMP | CORN & FLOUR TORTILLAS  
TORTILLA CHIPS | MEXICAN RICE | BLACK BEANS | GUACAMOLE |  
PICO DE GALO | SOUR CREAM | SHREDDED LETTUCE |  
DICED TOMATOES | JALAPENOS | SHREDDED CHEESE

## SOUTHERN GOODNESS BUFFET - \$50

FARM SALAD | FRIED CHICKEN | COUNTRY GRAVY | SEA SALTED GREEN BEANS  
BUTTERMILK SMASHED YUKON GOLD POTATOES

## NASHVILLE BUFFET - \$46

SOUTHERN COLESLAW | PULLED PORK | SMOKEHOUSE BRISKET  
TENNESSEE MAC N' CHEESE | BRAISED GREENS

## ITALIAN BUFFET - \$46

CAPRESE SALAD | LASAGNA |  
CHICKEN ALFREDO BAKE |  
ROASTED SEASONAL VEGETABLES

## DELI SANDWICH, SALAD & SOUP - \$45

CHEF'S SEASONAL SOUP  
FARM SALAD  
COUNTRY STYLE POTATO SALAD  
CREAMY COLESLAW  
BUILD-YOUR-OWN SANDWICH  
ASSORTED BREADS | OVEN-ROASTED TURKEY BREAST | SMOKED HAM  
ROAST BEEF | SWISS CHEESE | AGED CHEDDAR | LETTUCE | TOMATO  
ONION | PICKLES | MUSTARD | MAYONNAISE | MUSTARD  
CHOCOLATE CHIP COOKIES & BROWNIES

# STATIONS:

PRICED PER GUEST

## TRIO OF SALADS - \$42

CHOOSE 3

### CAESAR SALAD

HEARTS OF ROMAINE | PARMESAN |  
CROUTONS | CREAMY CAESAR DRESSING

### CAPRESE

FRESH TOMATO | MOZZARELLA | BASIL |  
BALSAMIC REDUCTION

### FARM SALAD

FRESH LOCAL LETTUICES | SEASONAL FARM  
VEGETABLES | CITRUS VINAIGRETTE

### BABY SPINACH SALAD

GOAT CHEESE | APPLE | WALNUT WITH  
BACON VINAIGRETTE

### CORN & BLACK BEAN SALAD

CRISP GREENS | CORN | BLACK BEANS |  
TORTILLA STRIPS |  
SLICED AVOCADO | CILANTRO LIME  
VINAIGRETTE

### SUMMER SALAD

MIXED GREENS | RED ONION | LOCAL  
STRAWBERRIES |  
SAVORY PECANS | POPPYSEED DRESSING

## SLIDER STATION - \$52

CHOOSE 2

### TEXAN BEEF TENDERLOIN

BRIOCHE BUN | SAUTEED MUSHROOM &  
ONION | BALSAMIC REDUCTION

### PORK BELLY

BAO BUN | PICKLED ONION | ASIAN SLAW

### CRAB CAKE

YEAST ROLL | CAJUN REMOULADE

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## PASTA STATION - \$42

CHOOSE 2 OF EACH

### PASTA

CAVATAPPI | PENNE | TORTELLINI |  
RAVIOLI | VEGETABLE RIBBONS

### SAUCE

MARINARA | CREAMY ALFREDO |  
VODKA CREAM | PESTO | BOLOGNESE

### MEAT

GRILLED CHICKEN | ITALIAN SAUSAGE |  
MEATBALLS | SAUTEED SHRIMP

### VEGETABLE

PEPPERS | ONION | MUSHROOMS |  
SPINACH | ZUCCHINI | SQUASH



# STATION ENHANCEMENTS:

## RAW BAR - MARKET PRICE

SHRIMP | CRAB | OYSTERS | CRACKERS | LEMONS | HOT SAUCE  
COCKTAIL SAUCE | HORSERADISH | MIGNONETTE

## CARVING STATIONS

\$250 CHEF-MANNED FEE

### PRIME RIB - \$32 PER GUEST

SILVER DOLLAR ROLLS | CREAMY HORSERADISH SAUCE | AU JUS

### BEEF TENDERLOIN - \$32 PER GUEST

YEAST ROLLS | CABERNET REDUCTION | BEARNAISE

### SMOKEHOUSE BRISKET - \$27 PER GUEST

FRESH ROLLS | SOUTHERN BBQ | BLACKBERRY BBQ

### PORKLOIN - \$24 PER GUEST

PARKERHOUSE ROLLS | HONEY GARLIC SAUCE | CHIMICHURRI

### HERB ROASTED TURKEY - \$24 PER GUEST

BISCUITS | CRANBERRY SAUCE | COUNTRY GRAVY

### SMOKED HAM - - \$21 PER GUEST

ARTISAN ROLL | PINEAPPLE SAUCE | SWEET DIJON GLAZE

### AHI TUNA - MARKET PRICE

WONTON CRISPS | PICKLED GINGER | WASABI | SOY SAUCE

A 20 PERSON MINIMUM ON ALL CARVING STATIONS.

PRICES ARE SUBJECT TO 25% TAXABLE SERVICE CHARGE AND TENNESSEE SALES TAX | MENU VALID THROUGH DECEMBER 2024

# PLATED DINNER

(STARTING AT \$65/PER GUEST)

CHOICE OF SOUP OR SALAD | ENTRÉE SELECTION | DESSERT SELECTION

## FARM SALAD

SPRING MIX | SEASONAL VEGETABLES | CITRUS VINAIGRETTE

## CAESAR SALAD

HEARTS OF ROMAINE | PARMESAN | CROUTONS | CREAMY CAESAR DRESSING

## BABY SPINACH SALAD

GOAT CHEESE | APPLE | WALNUT | BACON VINAIGRETTE

OR

## CHEF'S SEASONAL SOUP

## COMPOSED ENTREE DISHES

### ROASTED ORGANIC CHICKEN BREAST

CREAMY GRITS | SEASONAL VEGETABLES

### BOURBON GLAZED SALMON

CREAMED CORN | ROASTED ASPARAGUS

### BRAISED BEEF SHORT RIB

SMASHED YUKON POTATOES | SEASONAL VEGETABLES

### THREE CHEESE TORTELLINI

CREOLE TOMATO FONDUTA | ARUGULA PESTO

### SIMPSON FARMS 12OZ NEW YORK STRIP

TRIPLE HERB BUTTER | CIPOLLINI ONIONS | BROCCOLETTI | LEMON | THYME

### DUCK BOLOGNESE PAPPARDELLE

RED WINE | PARMESAN HERBS

### BLACK TRUFFLE GNOCCHI

FIVE-CHEESE FONDUTA | BREADCRUMBS | CHIVES



SURF & TURF - ADDITIONAL \$22 PER GUEST

LOBSTER BISQUE | BISTRO TENDERLOIN MEDALLIONS |  
SEARED CRAB CAKES | WHITE TRUFFLE WHIPPED YUKON POTATOES  
ROASTED ASPARAGUS | CHOICE OF DESSERT

## DESSERTS

TRES LECHEs CAKE

ANGEL FOOD CAKE | SWEET CREAM | CARAMEL SAUCE

CHOCOLATE TORTE

CRÈME ANGLAISE | SEASONAL BERRY

TENNESSEE CHEESECAKE

STRAWBERRY MINT BRUSCHETTA OR BOURBON SALTED CARAMEL

DESSERT SHOOTERS

STRAWBERRY SHORTCAKE | TRES LECHEs | RED VELVET | GOO GOO CLUSTER

CHEESECAKE BITES

RASPBERRY | CHOCOLATE | CARAMEL

MILK N' COOKIES

CHEF SELECTIONS OF COOKIES | MILKSHAKES - \$5 UPGRADE

# HORS D'OEUVRES

TRAY PASSED OR DISPLAYED. ALL ITEMS ARE PRICED PER PIECE WITH A MINIMUM ORDER OF ONE DOZEN OF EACH ITEM. ITEMS SUBJECT TO CHANGE DEPENDING ON THE SEASON AND AVAILABILITY.

## GOAT CHEESE TARTLET - \$8

WHIPPED GOAT CHEESE | LAVENDER | HONEY | BRIOCHE

## FLIGHT OF DEVILED EGG - \$8

BOURBON SMOKED PAPRIKA | HIBISCUS FLOWER | JALAPENO CANDIED BACON

## TOMATO BRUSCHETTA - \$8

FARM FRESH TOMATO | BASIL | CROSTINI

## AHI TUNA MEDALLIONS - \$12

AHI TUNA | SPICY MAYO | CUCUMBER

## MINI BLT BITE - \$8

BACON | BASIL MAYO | TOMATO | TOAST ROUND

## MINI LOBSTER ROLL - \$12

LOBSTER | BAGUETTE | HERB BUTTER

## HUMBOLDT STRAWBERRY BITE - \$8

WHIPPED RICOTTA | SPICED PECANS | HONEY

## CRAB CAKE - \$12

CAJUN REMOULADE

## MINI SHRIMP PAILS - \$8

COCKTAIL SHRIMP | SPICY COCKTAIL SAUCE | LEMON WEDGE

## HOT CHICKEN BITE - \$8

NASHVILLE HEAT | BUTTER PICKLE

# HORS D'OEUVRES

TRAY PASSED OR DISPLAYED. ALL ITEMS ARE PRICED PER PIECE WITH A MINIMUM ORDER OF ONE DOZEN OF EACH ITEM. ITEMS SUBJECT TO CHANGE DEPENDING ON THE SEASON AND AVAILABILITY.

## GREMOLATA MEATBALL - \$8

RICOTTA CHEESE | PARMESAN | PARSLEY

## STEAK SKEWER - \$8

TENDERLOIN | CHIMICHURRI SAUCE

## THAI CHICKEN SKEWER - \$8

THAI CHICKEN | PINEAPPLE | PEANUT SAUCE

## SMOKED SAUSAGE SKEWER - \$8

SMOKED SAUSAGE | STONE GROUND MUSTARD

## MINI LAMB CHOPS - \$12

GARLIC MINT SAUCE

## CAPRESE SKEWER - \$6

FRESH TOMATOES | MOZZARELLA | BASIL | BALSAMIC REDUCTION

## FRUIT & CHEESE SKEWERS - \$6

FRESH FRUIT | LOCAL ARTISAN CHEESE | ADD ON MEAT +\$2 UPCHARGE

## MAC N' CHEESE BITES - \$8

AGED CHEDDAR | PIMENTO | CALABRIAN AIOLI

## MINI CHORIZO TACO - \$8

CHORIZO | QUESO FRESCO | CILANTRO AVOCADO CREMA

## FRIED GREEN TOMATO - \$8

PIMENTO CHEESE | REMOLAUDE SAUCE



# RECEPTION DISPLAYS

(PRICED PER GUEST)

SLICED SEASONAL FRUITS AND BERRIES - \$14

YOGURT DIPPING SAUCE

FARM STAND - \$16

SEASONAL VEGETABLE CRUDITÉ | PICKLES | BUTTERMILK DIP | HUMMUS

IMPORTED & LOCAL ARTISANAL CHEESES - \$18

DRIED FRUITS | NUTS | GRAPES | ASSORTED CRACKERS

CHARCUTERIE DISPLAY - \$24

IMPORTED MEATS | MARINATED & PICKLED VEGETABLES

WITH ASSORTED CRACKERS & WHOLE GRAIN MUSTARD

ANTIPASTI STATION - \$30

LOCAL CHEESES | OLIVES | ROASTED GARLIC | SUN-DRIED TOMATOES |

CARAMELIZED ONIONS | PICKLED VEGETABLES | OLIVE OIL |

BALSAMIC REDUCTION | GOURMET CRACKERS | ARTISAN BREADS

BRUSCHETTA & ARTISAN BREADS - \$25

GARLIC, TOMATO & BASIL | WHIPPED RICOTTA | HOT HONEY |

OLIVE TAPENADE | SAUTEED MUSHROOMS

BISCUIT BAR - \$24

ASSORTED BISCUITS | WHIPPED BUTTER | JAMS & JELLIES |

PIMENTO CHEESE | FRIED CHICKEN | SWEET HAM

CHILLED GULF SHRIMP - \$28

COCKTAIL SAUCE | HORSERADISH | LEMON WEDGES



## BAR PACKAGES

### Consumption

HOUSE - \$14/per drink \* TOP SHELF BRANDS - \$16/per drink

#### WINE BY THE GLASS

\$14/per drink

#### BOTTLED BEER

DOMESTIC - \$8/per drink

IMPORTED - \$9/per drink

MICROBREW - \$9/per drink

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### Unlimited Consumption

#### BEER & WINE

First Hour - \$25 | Two Hours - \$38 | Any Additional Hour \$12

#### PREMIUM BRANDS

First Hour - \$28 | Two Hours - \$40 | Any Additional Hour - \$15

LIMITED | FULL BAR PACKAGES - Pricing available upon request  
Bar set-up fee and minimum purchase required.

CUSTOM BOURBON & WHISKEY TASTINGS - Available upon request

COMPLETE WINE LIST - Available upon request

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### Cash Bar

HOUSE - \$14/per drink TOP SHELF BRANDS - \$16/per drink

#### WINE BY THE GLASS

HOUSE - \$14

#### BOTTLED BEER

DOMESTIC - \$8/per drink

IMPORTED - \$9/per drink

MICROBREW - \$9/per drink

*\*cash bar prices do not include tax and beverage tax fees*

## NON-ALCOHOLIC

Assorted Soft Drinks - \$5

Bottled Juices - \$5

Aqua Panna - \$7

San Pellegrino Sparkling - \$7

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A bartender fee of \$150 applies to all bars up to 4 hours. Cash bars will be subject to minimums.  
In addition, a Tennessee state beverage tax will be added on Liquor and Wine prices.

Prices are subject to 25% taxable Service Charge and Tennessee Sales Tax | Menus valid through December 2024