



Group Dinner Menus

How We're Different



- No Steroids
- No Antibiotics
- No added Hormones
- Grass-fed, Grain-finished
- Room to Roam
- Humanely Raised
- Black Angus Genetics
- 100% Utilization





Planning Your Event

1

Style Your Event

Seated Dinner or Standing Cocktail Reception

2

Design Your Dinner Experience

Groups up to 16 guests - may dine **A la Carte** from our Dining Room menu. Pre-select a few Appetizers and Wines to serve guests to begin a perfect night.

Groups 17 - 30 guests - must select from our **Limited Selection** menus (#1 - #5 or higher). For each course, determine the selections you would like. A custom printed menu card will be presented to your guests. Your guests will order on-site from those.

Groups of 31 or more guests - must select from our **Pre-Fixe** menus (#6 - #9). These are pre-set menus, and the same course will be offered to all guests. A custom printed menu card will be presented to your guests.

3

Craft Your Cocktail Party

Passed Sparkling Wine, Wines, Beer
Custom Crafted Cocktails
Butler Passed Hors d'Oeuvres
Appetizer Stations
Chef Carving & Slider Stations

4

Enhance Your Event

Audio Visual Presentation Equipment
Singer-Songwriter Experience
Sommelier Led Wine Tasting
Sommelier Led Bourbon-Scotch Tasting
Floral Centerpiece Arrangements
E3 Meat Co. Butcher-Cut Steaks for Home



Wine Spectator



BEST OF
AWARD OF
EXCELLENCE

2023



DINNER MENU ONE

\$95 ++ per guest

Salad Course (pre-select 1 salad)

E3 Classic Caesar

hearts of baby romaine, herbed croutons,
shaved parmesan

Tennessee Garden

artisan leaf, cherry tomato, heirloom cucumber,
shredded carrots, sherry vinaigrette

Entrée Course (choice of entrée at the table)

E3 Never Ever 7oz Filet

signature steakhouse sauce

Basil Roasted Airline Chicken

long-grain wild rice, brown butter beurre blanc

Maple Glazed Salmon

herbed crust, piquant vinaigrette,
rosemary potatoes

Chef's Daily Vegetarian Special

(always available)

Table Sides (pre-select 2 family-style sides)

Gruyere, Gouda, Garlic Mashed Potatoes

fontina, emmentaler, scallions

Creamed Corn Gratinée

wood roasted jalapeño, pepper jack,
herbed breadcrumbs, popcorn

E3 Mac and Cheese

fresh rigatoni, manchego, parmesan,
herbed breadcrumbs

Sauteed Broccolini

garlic, shallots, blueberry balsamic,
parmesan, infused oil

Cauliflower & Brussels Sprouts

red onion, fresh cilantro, nuoc cham

Dessert Course (pre-select 1 dessert)

Vanilla Bean Crème Brûlée

almond mascarpone cream, chocolate dirt,
fresh berries

E3 Signature Brookie

warm fudge brownie, chocolate chip cookie,
vanilla bean Bravo gelato

DINNER MENU TWO

\$105 ++ per guest

Salad Course (pre-select 1 salad)

E3 Classic Caesar

hearts of baby romaine, herbed croutons,
shaved parmesan

Tennessee Garden

artisan leaf, cherry tomato, heirloom cucumber,
shredded carrots, sherry vinaigrette

Bacon & Blue

baby iceberg, Benton's bacon, radish,
baby tomatoes, cured egg yolk, chives,
blue cheese dressing & crumbles

Entrée Course (pre-select 3 entrees)

E3 Never Ever 7oz Filet

signature steakhouse sauce

Basil Roasted Airline Chicken

long-grain wild rice, brown butter beurre blanc

Maple Glazed Salmon

herbed crust, piquant vinaigrette,
rosemary potatoes

18oz Pork Chop

maple glaze, gruyere, gouda,
garlic mashed potatoes

Chef's Daily Vegetarian Special (always available)

Table Sides

(pre-select 2 family-style sides)

Gruyere, Gouda, Garlic Mashed Potatoes

fontina, emmentaler, scallions

Creamed Corn Gratinée

wood roasted jalapeño, pepper jack,
herbed breadcrumbs, popcorn

E3 Mac and Cheese

fresh rigatoni, manchego, parmesan,
herbed breadcrumbs

Sauteed Broccolini

garlic, shallots, blueberry balsamic,
parmesan, infused oil

Cauliflower & Brussels Sprouts

red onion, fresh cilantro, nuoc cham

Heirloom Carrots

thyme, asparagus

Dessert Course (pre-select 1 dessert)

Vanilla Bean Crème Brûlée

almond mascarpone cream, chocolate dirt,
fresh berries

E3 Signature Brookie

warm fudge brownie, chocolate chip cookie,
vanilla bean Bravo gelato

Seated Dinners

Limited Selections (1 - 33 guests)

DINNER MENU THREE

\$125 ++ per guest

Appetizer Course (pre-select 2 family-style appetizers)

Bacon Wrapped Dates

brie, spiced pumpkin seeds, blueberry balsamic

Benton's Maple Glazed Bacon

smoked, apple jalapeno jam, arugula, maple glaze

E3 Prime Beef Tartare

smoked egg yolk, capers, yuzu aioli,
house made potato chips

Blistered Shishito Peppers

pumpkin chutney, maple glaze

Caviar Deviled Eggs

Regiis Ova caviar, wine mustard, fried onion

Entrée Course (pre-select 3 entrees)

E3 Never Ever 7oz Filet

signature steakhouse sauce

Basil Roasted Airline Chicken

long-grain wild rice, brown butter beurre blanc

Maple Glazed Salmon

herbed crust, piquant vinaigrette,
rosemary potatoes

Chef's Daily Vegetarian Special

(always available)

Salad Course (pre-select 1 salad)

E3 Classic Caesar

hearts of baby romaine, herbed croutons,
shaved parmesan

Tennessee Garden

artisan leaf, cherry tomato, heirloom cucumber,
shredded carrots, sherry vinaigrette

Bacon & Blue

baby iceberg, Benton's bacon, radish,
baby tomatoes, cured egg yolk, chives,
blue cheese dressing & crumbles

Chopped Kale

marcona almonds, dried currants, red onion,
goat cheese, lemon oregano vinaigrette

E3 Never Ever 10oz Filet

signature steakhouse sauce

E3 Never Ever 16oz Ribeye

signature steakhouse sauce

18oz Pork Chop

maple glaze, gruyere, gouda,
garlic mashed potatoes

Lamb Chop

risotto, pistachio pesto, seasonal vegetables

menu continued next page

++ indicates service charge & tax additional | *Medium Well to Well Done Steaks may take up to 50 minutes to cook.

Seated Dinners

Limited Selections (1 - 33 guests)

MENU THREE CONT'D

Table Sides

(pre-select 2 family-style sides)

Gruyere, Gouda, Garlic Mashed Potatoes

fontina, emmentaler, scallions

Creamed Corn Gratinée

wood roasted jalapeño, pepper jack,
herbed breadcrumbs, popcorn

E3 Mac and Cheese

fresh rigatoni, manchego, parmesan,
herbed breadcrumbs

Sauteed Broccolini

garlic, shallots, blueberry balsamic,
parmesan, infused oil

Cauliflower & Brussels Sprouts

red onion, fresh cilantro, nuoc cham

Heirloom Carrots

thyme, asparagus

Braised Collard Greens

Benton's bacon, potlikker

Dessert Course

(pre-select 1 dessert)

Vanilla Bean Crème Brûlée

almond mascarpone cream, chocolate dirt,
fresh berries

E3 Signature Brookie

warm fudge brownie, chocolate chip cookie,
vanilla bean Bravo gelato

Chocolate Stout Cake

crème anglaise, caramel sauce, chocolate dirt,
cappuccino Bravo gelato

Seated Dinners

Limited Selections (1 - 33 guests)

DINNER MENU FOUR

\$145 ++ per guest

First Course (pre-select 2 family-style appetizers)

Artisanal Butcher Board

meats & cheeses, dried fruit, almonds, lavash

Bacon Wrapped Dates

brie, spiced pumpkin seeds, blueberry balsamic

Benton's Maple Glazed Bacon

smoked, apple jalapeno jam, arugula, maple glaze

E3 Prime Beef Tartare

smoked egg yolk, capers, yuzu aioli,
house made potato chips

Blistered Shishito Peppers

pumpkin chutney, maple glaze

Caviar Deviled Eggs

Regiis Ova caviar, wine mustard, fried onion

Rockefeller Oysters

creamed spinach, Benton's bacon, herbed
breadcrumbs, parmesan

Crab Cakes

crab salad, remoulade, gremolata,
pickled fresno, infused oil

Crispy Hot Lobster

tarragon buttermilk, hot chili sauce,
lemon, clarified butter

Salad Course (pre-select 1 salad)

E3 Classic Caesar

hearts of baby romaine, herbed croutons,
shaved parmesan

Tennessee Garden

artisan leaf, cherry tomato, heirloom cucumber,
shredded carrots, sherry vinaigrette

Bacon & Blue

baby iceberg, Benton's bacon, radish,
baby tomatoes, cured egg yolk, chives,
blue cheese dressing & crumbles

Chopped Kale

marcona almonds, dried currants, red onion,
goat cheese, lemon oregano vinaigrette

menu continued next page

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MENU FOUR CONT'D

Entrée Course (pre-select 4 entrees)

E3 Never Ever 7oz Filet
signature steakhouse sauce

E3 Never Ever 10oz Filet
signature steakhouse sauce

E3 Never Ever 14oz NY Strip
signature steakhouse sauce

Basil Roasted Airline Chicken
long-grain wild rice, brown butter beurre blanc

Maple Glazed Salmon
herbed crust, piquant vinaigrette,
rosemary potatoes

18oz Pork Chop
maple glaze, gruyere, gouda,
garlic mashed potatoes

Lamb Chop
risotto, pistachio pesto, seasonal vegetables

Chef's Daily Vegetarian Special
(always available)

Vanilla Bean Crème Brûlée
almond mascarpone cream, chocolate dirt,
fresh berries

Table Sides (pre-select 3 family-style sides)

Gruyere, Gouda, Garlic Mashed Potatoes
fontina, emmentaler, scallions

Creamed Corn Gratinée
wood roasted jalapeño, pepper jack,
herbed breadcrumbs, popcorn

E3 Mac and Cheese
fresh rigatoni, manchego, parmesan,
herbed breadcrumbs

Sauteed Broccolini
garlic, shallots, blueberry balsamic,
parmesan, infused oil

Cauliflower & Brussels Sprouts
red onion, fresh cilantro, nuoc cham

Heirloom Carrots
thyme, asparagus

Braised Collard Greens
Benton's bacon, potlikker

Dessert Course (pre-select 1 dessert)

E3 Signature Brookie
warm fudge brownie, chocolate chip cookie,
vanilla bean Bravo gelato

Chocolate Stout Cake
crème anglaise, caramel sauce, chocolate dirt,
cappuccino Bravo gelato

DINNER MENU FIVE

\$170 ++ per guest

Appetizer Course (pre-select 2 family-style appetizers)

Bacon Wrapped Dates

brie, spiced pumpkin seeds, blueberry balsamic

Benton's Maple Glazed Bacon

smoked, apple jalapeno jam, arugula, maple glaze

E3 Prime Beef Tartare

smoked egg yolk, capers, yuzu aioli,
house made potato chips

Blistered Shishito Peppers

pumpkin chutney, maple glaze

Caviar Deviled Eggs

Regiis Ova caviar, wine mustard, fried onion

Rockefeller Oysters

creamed spinach, Benton's bacon, herbed
breadcrumbs, parmesan

Crab Cakes

crab salad, remoulade, gremolata,
pickled fresno, infused oil

Crispy Hot Lobster

tarragon buttermilk, hot chili sauce,
lemon, clarified butter

For The Table with Appetizers **Artisanal Butcher Board**

curated meats & cheeses, drunken pears, dried fruit,
honeycomb, whole grain mustard, grapes,
marcona almonds, lavash, fig bread

Salad Course (pre-select 1 salad)

E3 Classic Caesar

hearts of baby romaine, herbed croutons,
shaved parmesan

Tennessee Garden

artisan leaf, cherry tomato, heirloom cucumber,
shredded carrots, sherry vinaigrette

Bacon & Blue

baby iceberg, Benton's bacon, radish,
baby tomatoes, cured egg yolk, chives,
blue cheese dressing & crumbles

Chopped Kale

marcona almonds, dried currants, red onion,
goat cheese, lemon oregano vinaigrette

Summer Salad

spring mix, candied walnuts,
cranberry goat cheese, strawberry vinaigrette

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++ indicates service charge & tax additional | *Medium Well to Well Done Steaks may take up to 50 minutes to cook.

MENU FIVE CONT'D

Duet Entrée Course (pre-select 3 duo entrees)

**E3 Never Ever 6oz Filet +
Basil Roasted Airline Chicken**
signature steak sauce and brown butter beurre blanc

**E3 Never Ever 6oz Filet +
Maple Glazed Salmon**
signature steak sauce and piquant vinaigrette

**E3 Never Ever 6oz Filet +
Grilled Colossal Shrimp (2)**
signature steak sauce and old bay butter

**Basil Roasted Airline Chicken +
Maple Glazed Salmon**
brown butter beurre blanc and piquant vinaigrette

**Basil Roasted Airline Chicken +
Grilled Colossal Shrimp (3)**
brown butter beurre blanc and old bay butter

Chef's Daily Vegetarian Special
(always available)

Vanilla Bean Crème Brûlée
almond mascarpone cream, chocolate dirt,
fresh berries

Table Sides (pre-select 3 family-style sides)

Gruyere, Gouda, Garlic Mashed Potatoes
fontina, emmentaler, scallions

Creamed Corn Gratinée
wood roasted jalapeño, pepper jack,
herbed breadcrumbs, popcorn

E3 Mac and Cheese
fresh rigatoni, manchego, parmesan,
herbed breadcrumbs

Sauteed Broccolini
garlic, shallots, blueberry balsamic,
parmesan, infused oil

Cauliflower & Brussels Sprouts
red onion, fresh cilantro, nuoc cham

Heirloom Carrots
thyme, asparagus

Braised Collard Greens
Benton's bacon, potlikker

Dessert Course (pre-select 1 dessert)

E3 Signature Brookie
warm fudge brownie, chocolate chip cookie,
vanilla bean Bravo gelato

Chocolate Stout Cake
crème anglaise, caramel sauce, chocolate dirt,
cappuccino Bravo gelato



Cocktail Receptions

RECEPTION DISPLAYS

Charcuterie Butcher Board

Curated assortment of meats that may include prosciutto, sopressata, genoa salami, mortadella, bresaola, and capicola. Served with fruit jam, honeycomb, whole grain mustard, marcona almonds, lavash, crostini.

22 | per person

Fromage Cheese Board

A selection of imported and domestic cheeses that may include aged cheddar, gouda, brie, goat, manchego, parmesan, gorgonzola, and roquefort. Served with fruit jam, honeycomb, red grapes, pickles, dried fruit, marcona almonds, lavash, crostini.

16 | per person

Fresh Fruit Board

A selection of fresh seasonal fruits to include honeydew, cantaloupe, pineapple, strawberries, and seasonal berries.

Served with honey, whipped strawberry yogurt dip.

12 | per person

Grilled Vegetables

A selection of grilled vegetables that may include squash, zucchini, carrots, tri-color peppers, mushrooms, eggplant, and broccolini. Served with blueberry balsamic, house made ranch, lavash, crostini.

14 | per person

Market Vegetable Crudité

A selection of fresh garden vegetables that may include tri-color peppers, celery, watermelon radish, carrots, cucumber, tomato, and cauliflower.

Served with house made ranch, lavash, crostini.

12 | per person

Cocktail Receptions

RECEPTION DISPLAYS

Salad Bar

Chopped romaine, spring mix, with assorted toppings may include shaved parmesan, goat cheese crumbles, blue cheese crumbles, tomatoes, cucumbers, carrots, radish, Benton's bacon, spiced walnuts, and croutons. Dressings to include house ranch, balsamic vinaigrette, and lemon oregano vinaigrette.

18 | per person

Mac & Cheese Bar

Manchego mac and cheese with fresh rigatoni, and grated parmesan. Toppings to include Benton's bacon, mushrooms, jalapeños, and herbed breadcrumbs.

16 | per person

Colossal Cocktail Shrimp

Chilled colossal U-7 shrimp on crushed ice. Accompanied by tabasco sauce, fresh horseradish, lemon wedges, saltine crackers, and Yuzu cocktail sauce.

18 | per person

Oyster Bar

Fresh cold-water oysters on crushed ice. Accompanied by tabasco sauce, fresh horseradish, lemon wedges, saltine crackers, and Yuzu cocktail sauce.

16 | per person

Petit Fruit de Mer Seafood Display

Chilled colossal U-7 shrimp, raw oysters, crab salad, and shrimp ceviche on crushed ice.

Accompanied by tabasco sauce, fresh horseradish, lemon wedges, saltine crackers, and Yuzu cocktail sauce.

26 | per person

Grand Fruit de Mer Seafood Display

Maine lobster tails, blue crab, and chilled colossal U-7 shrimp, raw oysters, and shrimp ceviche on crushed ice.

Accompanied by tabasco sauce, fresh horseradish, saltine crackers, lemon wedges, and Yuzu cocktail sauce.

39 | per person

Cocktail Receptions

HORS D'OEUVRES

Chilled

E3 Never Ever Beef Tenderloin Canape | 9
balsamic onions, creamy horseradish

E3 Prime Beef Tartare | 10
smoked egg yolk capers, yuzu aioli, parmesan

Colossal Shrimp Cocktail Shooters | 14
old bay cocktail sauce

Chilled Herb Pesto Shrimp Skewers | 14
pumpkin pesto

Antipasto Skewers | 10
soppressata, mozzarella, olive, cherry tomato

Caprese Skewers | 8
cherry tomato, fresh mozzarella, basil, balsamic

Hot

Bacon Wrapped Dates Skewers | 8
brie, spiced pumpkin seeds, blueberry balsamic

E3 Never Ever Beef Satay Skewers | 10
pizzaiola sauce, arrabiata, sauteed onions

Chicken Satay Skewers | 10
thai peanut butter and blackberry sauce

Baked Oysters | 15
garlic chile butter, parmesan, herbed panko

Scallops and Pancetta | 13
serrano carrot puree, shaved carrots, infused oil

Grilled Herb Pesto Shrimp Skewers | 14
remoulade sauce

Manchego Mac & Cheese Cups | 8
grated parmesan, fresh pasta, herbed breadcrumbs

E3 Filet Sliders | 12
filet, arugula, caramelized onions,
horseradish crema

Prices are per person. Requires 5-day advance order.

Cocktail Receptions

DESSERTS

E3 Signature Mini Desserts Display

E3 Signature Brookie Bites
Banana Foster Cheesecake Bites
Red Velvet Whoopie Pies
Nutella Chocolate Cake Donut Holes

18 | per person

Chocolate Dipped Strawberries

Giant fresh strawberries dipped in dark Noelle chocolate and drizzled with red ruby chocolate.

Add a Champagne toast for a perfect end to the evening.

14 | per person

Chef's Cookie Bar

Classic Sugar Cookies
Triple Chocolate Chip Cookies
S'Mores Cookies
Orange Anisette Biscotti

12 | per person

Prices are per person. Requires 5-day advance order.

