



CATERING MENU



breakfast

QUICK CONTINENTAL \$23

ASSORTED PASTRY TRAY

Pastries | Mini Bagels | Cream Cheese | Seasonal Fruit

APPLE, CRANBERRY, ORANGE JUICES

SCRAMBLED EGGS WITH CHEESE

PROTEINS

Choose 1
Bacon | Sausage

SIDES

Choose 1
Breakfast Potatoes | Hashbrown Casserole | Fruit

Salad

APPLE, CRANBERRY, ORANGE JUICES

UPGRADE TO TURKEY SAUSAGE\$6.50
ADD A PROTEIN\$5.50



CHEF'S ASSORTMENT OF ELEVATED BREAKFAST SANDWICHES

Vegetarian Options Available



add ons

COLD

FRUIT & YOGURT PARFAIT

SEASONAL FRUIT

ASSORTED PASTRIES

MINI BAGELS & CREAM CHEESE

BYO YOGURT PARFAITGreek Yogurt | Granola | Fruit

HOT

BISCUITS

Whipped Butter | Jams & Jellies

BISCUITS & SAUSAGE GRAVY

SMOKED GOUDA GRITS

MINI CRUSTLESS QUICHE

Protein or Vegetarian

OATMEAL

Brown Sugar | Mixed Berries | Chocolate Chips

lunch

Iced Tea and Water are included with all lunch options

iced rea and water are included with all functi options	
TN POTATO BAR \$34 Market Garden Salad & Chef's Choice Dressing Parker House Rolls Butter Packets	CENTENNI Bread & Butter
BAKED POTATOES	MAINS Pulled Pork &
TOPPINGS Pulled Chicken Pulled Pork Mesquite BBQ Sauce Whipped Butter Sour Cream Green Onions Bacon Shredded Cheddar	SIDES Smoked Gouda Lemon Petite
DESSERT	CHEF'S CHOIC
Cookies Brownies	CUMBERLA
BROADWAY DELI	Chef's Choice S
MEATS Turkey Ham Salami Roasted Red Pepper Chicken Salad	MAINS Fajita Chicken Peppers & Onio
ASSORTED CHEESES	SIDES House-made To
TOPPINGS Lettuce Tomato Onion Pickles	Mexican Rice
SPREADS Stone Ground Mustard Herbed Mayo	TOPPINGS Pico de Gallo Lettuce Jalap
ASSORTED SANDWICH BREAD	CHEF'S CHOICE
SIDES Assorted Chips Spicy Chickpea & Feta Salad	PASTA BUI Bread & Butter
DESSERT Cookies Brownies	PASTAS Cavatappi Pe
	TOPPINGS Herbed Chicke Creamy Alfred

CENTENNIAL BBQ	-	
MAINS Pulled Pork & BBQ Sauce Chicken Tenders		
SIDES Smoked Gouda Mac & Cheese Lemon Petite Green Beans		
CHEF'S CHOICE DESSERT		
CUMBERLAND TACO BAR		
Chef's Choice Salad & Chef's Choice Dressing	\$38	
MAINS Fajita Chicken Seasoned Ground Beef Peppers & Onions Corn & Flour Tortillas		
SIDES House-made Tortilla Chips & Salsa Refried Beans Mexican Rice		
TOPPINGS Pico de Gallo Shredded Cheese Sour Cream Lettuce Jalapenos Guacamole		
CHEF'S CHOICE DESSERT		
PASTA BUFFET	\$34	
Bread & Butter Chef's Choice Salad & Dressing		
PASTAS Cavatappi Penne		
TOPPINGS Herbed Chicken Meatballs Marinara Creamy Alfredo Mixed Vegetables		

CHEF'S CHOICE DESSERT

PARTHENON PITA BAR
MAINS Herbed Chicken Beef Tender
SIDES Herb Roasted Potatoes Seasonal Squash Medley
CHEF'S CHOICE DESSERT
GRAB N GO
TURKEY BACON Avocado Chipotle Mayonnaise Cheddar Cheese Wheatberry Bread
ROAST BEEF & CHEDDAR Caramelized Onion Horseradish Aioli Ciabatta
CHICKEN SALAD Chicken Salad Lettuce Tomato Wheatberry Bread
CALIFORNIA VEGGIE WRAP Grilled Bell Pepper Roasted Corn Shredded Carrot Bibb Lettuce Grilled Scallion Goat Cheese Pickled Red Onion Cucumber Ranch
SIDES Assorted Chips Whole Fruit
CHEF'S CHOICE DESSERT
add on
MUSIC CITY SALAD BAR \$15
Seasonal Salad Blend Carrots Cucumbers Cherry Tomatoes Diced Cranberries Hard

Boiled Eggs | Croutons | Candied Pecans |

Butter

Chef's Choice Dressings | Parker House Rolls |



breakfast boxes

\$26 per person

CLASSIC BREAKFAST BOX

Scrambled Eggs with Cheese | Bacon Hashbrown Casserole

BREAKFAST BURRITO BOX

Breakfast Burrito | Patatas Bravas with Buttermilk Crema | Salsa

QUINOA BOWL

Quinoa | Yogurt | Sweet Potato Coconut | Honey

lunch boxes

\$33 per person

includes assorted chips, whole fruit, chef's choice dessert & bottled water

Groups Over 25 Guest Choose 3 Salads or Sandwiches

SALADS

CLUB SALAD

Groups with 25 or Less Guest Choose 2 Salads or Sandwiches

SANDWICHES

TURKEY BACON

Avocado | Chipotle Mayonnaise | Cheddar Cheese Wheatberry Bread

HAM & BRIE

Apples | Raspberry Mustard | Sourdough

ROAST BEEF & CHEDDAR

Caramelized Onion | Horseradish Aioli | Ciabatta

CHICKEN SALAD

Chicken Salad | Lettuce | Tomato | Wheatberry Bread

CALIFORNIA VEGGIE WRAP

Grilled Bell Pepper | Roasted Corn | Shredded Carrot Bibb Lettuce | Grilled Scallion | Goat Cheese Pickled Red Onion | Cucumber Ranch

ITALIAN CLUB

Pepperoni | Salami | Mortadella | Ham Asiago Cheese | Banana Pepper | Tomatoes Leaf Lettuce | Onion | Oil & Vinegar | Ciabatta

MEDITERRANEAN VEGGIE SANDWICH

Lettuce | Tomato | Cucumber | Red Onion Peppadew Peppers | Sprouts Jalapeño-Cilantro Hummus | Feta Mixed Greens | Ham | Turkey | Bacon Crumbles Sliced Egg | Tomatoes | American Cheese Swiss Cheese | Buttermilk Ranch Dressing

COBB SALAD

Garden Salad Greens | Crisp Bacon Grilled Chicken | Avocado | Hard Boiled Egg

Tomatoes | Fresh Chives | Bleu Cheese Vinaigrette

PECAN & CRANBERRY SALAD

Baby Mixed Greens | Pecan Encrusted Chicken Red Onion | Dried Cranberries | Gorgonzola Cheese

Roasted Apricot Honey Mustard Dressing

CANDIED PEAR ARUGULA SALAD

Baby Arugula | Chicken Salad | Candied Pears Toasted Almonds | Citrus Champagne Vinaigrette

GRILLED CHICKEN CAESAR

Romaine | Grilled Seasoned Chicken Breast Parmesan | Garlic Croutons | Creamy Caesar Dressing

MEDITERRANEAN CHOPPED SALAD

Crisp Romaine | Peppercorn Steak | Tomatoes Kalamata Olives | Artichoke Hearts | Cucumbers Feta Cheese | Greek Dressing

byob – build your own break

.....\$13 per person

PER DOZEN\$25

BREAKFAST PASTRIES

COOKIES

BROWNIES



2 ITEMS

3 ITEMS \$16 per person

BREAKFAST PASTRIES

BROWNIES

CANDY BARS

CHEESE & CRACKERS

FRESH CUT FRUIT

FRESHLY BAKED COOKIES

GRANOLA BARS

INDIVIDUAL BAGS OF CHIPS

INDIVIDUAL BAGS OF POPCORN

INDIVIDUAL YOGURT CUPS

MINI MUFFINS

PROTEIN BARS

TRAIL MIX

VEGETABLE CRUDITE W/DRESSING

WHOLE FRUIT



reception

HOUSE-MADE CHIPS & DIPS
FRESH GARDEN CRUDITE
TIJUANA TRIO \$20 Street Corn Shooter Avocado Toast Chips & Cheesy Sausage Dip



	•
TOUCHDOWN TITANS Buffalo Chicken Pinwheels Fried Ravioli Bites Nashville Hot Spinach Dip & Pita Chips	\$18
Y'ALL COME BACK NOW	\$18
BREADS & SPREADS Traditional Garlic Tomato Bruschetta Kalamata Olive Tapenade Strawberry Balsamic Bruschetta Whipped Feta Black Bean Baba Ghanoush Crostini Artisan Breads	\$19

BLOODY MARY SHRIMP COCKTAIL
MEXI PLATTER
ASIAN PLATTER
PICK 2 \$20 Seasoned Bar Nuts Chex Mix Pork Rinds Pickled Vegetables du Chef Nashville Hot Kettle Chips Cheddar Bacon Popcorn
MARKETPLACE TABLE





SIDES

FIRE ROASTED VEGETABLES

TUSCAN VEGETABLE MEDLEY

ALMOND & PEPPER ASPARAGUS ROASTED

BRUSSELS SPROUTS SOUTHERN GREENS

AUTUMN ROOT MASH

AU GRATIN POTATOES

SMOKED GOUDA MAC

LEMON GARLIC COUSCOUS

GARLIC PARMESAN QUINOA

WHITE CHEDDAR WHIPPED POTATOES

DESSERTS

CHEESECAKE

PECAN PIE

GRANNY'S CARAMEL APPLE PIE

BROWNIES

COOKIES

FLOURLESS CHOCOLATE TORTE

labor

FULL SERVICEAdditional \$6 per person

beverages

PRICED PER PERSON

ALL DAY BEVERAGE BREAK | 20

Up to 8 hours of continuous service

Regular coffee

Decaf coffee

Hot tea

Bottled water

Assorted sodas

HALF DAY BEVERAGE BREAK | 12

Up to 4 hours of continuous service

Regular coffee

Decaf coffee

Hot tea

Bottled water

Assorted sodas

LEMONADE OR ICED TEA SERVICE | 8

Up to 8 hours of continuous service

Lemonade

Sweet or unsweet iced tea

A LA CARTE

Bottled Water | 4

Assorted Sodas | 4

PRICED PER PACKAGE

COFFEE PACKAGE | 100

2 gallons of regular coffee

1 gallon of decaf coffee

Hot tea

COFFEE BY THE GALLON | 50

Regular of decaf coffee

BEVERAGES BY THE GALLON | 40

Iced tea

Lemonade

Apple Juice

Cranberry Juice

Orange Juice



bar

CASH BAR OR CONSUMPTION BAR

OPEN BAR

TRADITIONAL LIQUOR BEER & WINE......\$30 Price based on the average number of drinks per person per 90 minutes of service

STAFF

BARTENDER.....\$100 90 minutes of service One Bartender per 30 people

TRADITIONAL WINE

up to 4 selections

Murphy-Goode Pinot Noir Ruffino Prosecco - Sparkling Trinity Oaks Chardonnay Trinity Oaks Pinot Grigio

PREMIUM WINE

Meiomi Pinot Noir Serial Cabernet Sauvignon Sonoma-Cutrer Chardonnay Villa Maria Sauvignon Blanc

TRADITIONAL LIQUOR

Tito's Vodka
Bacardi Superior Light Rum
Belle Meade Bourbon
Cabo Wabo Blanco Tequila
Gordon's Gin

PREMIUM LIQUOR

Buffalo Trace Bourbon Whisky Patrón Silver Tequila Hendrick's Gin Captain Morgan Spiced Rum Ketel One Vodka

BEER ASSORTMENT

All bar packages must select Premium or Traditional prior to event. All beverages will be charged at premium pricing when a premium bar is selected.

Alcohol Selections Subject to Change Upon Availability



Audio Visual Equipment Rental

Make your event unforgettable with our audio visual equipment rental options. Our reliable and high-quality AV packages are designed to meet your needs and enhance your presentations.

Whether it's a corporate event, wedding, or social gathering, we have the perfect equipment to elevate your experience.



Flipchart Package \$100 Easel | Flipchart pad | Markers

Wireless Microphone Package\$400 Handheld or lavalier wireless microphone | Speaker | Mixer

We also offer a wide range of additional audio visual equipment to suit your unique requirements.

Don't hesitate to ask for pricing on our additional options and take your event to the next level.



