

MEETING AND EVENT MENUS



BREAKFAST

We politely request a minimum of 12 people for breakfast buffets.
A \$150 set up fee will be charged for buffets of less than 12 guests.

BREAKFAST PACKAGES

GALLERY CONTINENTAL \$19 per person

A selection of house made breakfast breads, muffins, whipped yogurt, house made granola, plain and everything bagels, seasonal whole fruit and fresh sliced melon. Includes fresh orange and grapefruit juice, locally roasted coffee and tea.

FRESH START BREAKFAST \$24 per person

Scrambled egg whites with sundried tomatoes and herbs, a selection of house made breakfast breads, muffins, whipped yogurt, house made granola parfaits, plain and everything bagels, seasonal whole fruit and fresh sliced melon. Includes fresh orange and grapefruit juice, locally roasted coffee and tea.

BICENTENNIAL BREAKFAST \$26 per person

Scrambled eggs, local grits or skillet potatoes, hickory smoked bacon or house made country sausage, hand cut seasonal fruit, whipped yogurt and house made granola. Served with a selection of house made breakfast breads, muffins, plain and everything bagels, white, wheat and rye toast. Includes fresh orange and grapefruit juice, locally roasted coffee and tea.

JOELTON SUNRISE BREAKFAST \$28 per person

Scrambled eggs, scratch made biscuits and sausage gravy, French toast or pancakes, local grits or skillet potatoes, hickory smoked bacon or house made country sausage with hand cut seasonal fruit. A selection of house made breakfast breads, and muffins, plain and everything bagels, white, wheat and rye toast, whipped yogurt and house made granola. Includes fresh orange and grapefruit juice, locally roasted coffee and tea.

BOXED BREAKFAST SANDWICHES TO GO

\$15 per person

Includes whole fruit

Sausage, egg and cheese on English muffin

House bacon, egg and American cheese on brioche

Country ham, egg and pepper jelly on biscuit

House made chorizo and egg breakfast burrito

BREAKFAST ENHANCEMENTS

Priced per person

ASSORTED BOXED CEREALS \$5

TN whole and skim milk

STEEL CUT OATMEAL \$7

Cinnamon pecans, brown sugar and dried fruit

HARD BOILED FARM EGGS \$8/dozen

VANILLA HONEY YOGURT \$11

House made granola

SEASONAL SLICED FRUIT \$9

THE FLUFFIEST BUTTERMILK PANCAKES \$9

Whipped butter and vanilla bean maple syrup

CINNAMON FRENCH TOAST \$9

Whipped butter and vanilla bean maple syrup

SCRATCH BISCUITS AND SAUSAGE GRAVY \$10

BMF CHICKEN AND WAFFLES \$12

HARDWOOD SMOKED SALMON PLATTER \$14

Traditional garnishes

HICKORY SMOKED BACON OR HOUSE MADE COUNTRY SAUSAGE \$9

CHEF MADE OMELETS \$12 (Chef fee \$100)

Farm fresh whole eggs and egg whites cooked to order with traditional garnishes and fillings



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BRUNCH

We politely request a minimum of 12 people for brunch buffets.
A \$150 set up fee will be charged for buffets of less than 12 guests.

BRUNCH PACKAGES

BELLE MEADE BRUNCH \$32 per person

- Hand cut seasonal fruit, house made breakfast breads and muffins, plain and everything bagels, smoked salmon and herb cream cheese
- Artisan cheese display with seasonal accompaniments
- Whipped yogurt and house made granola parfaits
- Egg white fritatta with sundried tomatoes and herbs
- Hickory smoked bacon and housemade country sausage
- TN cheddar grits or skillet potatoes
- Cinnamon French toast or buttermilk pancakes with vanilla bean maple syrup
- Traditional assorted cookies
- Includes fresh orange and grapefruit juice, locally roasted coffee and tea

ARCADE BRUNCH \$36 per person

- Hand cut seasonal fruit, house made breakfast breads and muffins, plain and everything bagels, smoked salmon and herb cream cheese
- Antipasti display with seasonal accompaniments
- Scrambled farm eggs with cheddar cheese and herbs
- Hickory smoked bacon and house made country sausage
- TN cheddar grits or skillet potatoes
- BMF Chicken and waffles with honey and spice
- Cinnamon French toast or buttermilk pancakes with vanilla bean maple syrup
- Traditional assorted cookies
- Includes fresh orange and grapefruit juice, locally roasted coffee and tea

LIQUID BRUNCH ENHANCEMENTS

All bars are subject to a \$100 bar set-up fee. One bar is required for every 75 guests.

MARIAS, MARYS AND MIMOSAS

\$9 per cocktail or unlimited brunch cocktails \$18 per hour, or \$12 for each additional hour

Complete with an assortment of seasonal pickles, garnishes, mixers and what nots.

CUSTOM BAR PACKAGES AVAILABLE



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BREAK MENUS

BREAK PACKAGES

Served for two hours.

SOMETHING SWEET \$14 per person

A selection of cookies, brownies and whole fruit

SOMETHING SALTY \$14 per person

Smoked popcorn, house made kettle chips with whipped buttermilk dip and spiced nuts

A LITTLE SOMETHING SWEET AND SALTY \$19 per person

Olive and Sinclair sea salt chocolate chip cookies, Goo Goo Clusters, smoked popcorn and house made kettle chips

SOMETHING SAVORY \$16 per person

A selection of artisan cheeses, grilled breads, crackers, crudités and dips

ANTIPASTI \$16 per person

Assorted cheeses, cured meats, pickles, grilled vegetables and grilled baguette

HEALTH NUT \$14 per person

Protein bars, whole and hand cut seasonal fruit, house made trail mix

BEVERAGE OPTIONS

Covers up to eight hours of event time

OPTION ONE \$6 per person

Coffee, hot tea, water

OPTION TWO \$9 per person

Coffee, hot tea, bottled water

OPTION THREE \$12 per person

Coffee, hot tea, soft drinks, bottled water



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WORKING LUNCH BUFFET

Price includes coffee, tea and rolls. We politely request a minimum of 12 guests for hot lunch buffets. A \$150 set up fee will be charged for buffets of less than 12 guests.

SOUP AND SALAD LIGHT LUNCH \$29 per person

Choice of soup from the seasonal seated lunch options. Mixed lettuces and chopped romaine salad. Marinated grilled chicken or farmed salmon. Choice of two scratch dressings. Served with traditional assorted cookies.

GERMANTOWN CHOP SHOP \$32 per person

Choice of soup from the seasonal seated lunch options. An assorted offering of local lettuces, romaine, baby spinach and arugula. Accompanied by a selection of toppings to include grilled chicken, tofu, cheeses, fresh and seasonal veggies, seasonal berries, grains, nuts, and seeds. Choice of two scratch dressings. Served with traditional assorted cookies.

MUSIC CITY PICNIC \$34 per person

Mixed lettuces and chopped romaine with choice of two scratch dressings. Served with assorted sliced deli meats to include: smoked turkey, sugar cured ham and rare roast beef, a variety of artisan breads; cheddar and provolone cheese, house pickles, kettle chips, fresh cut seasonal fruit and traditional assorted cookies.

LUNCH BUFFET ENHANCEMENTS

SIGNATURE ANTIPASTI \$12

A selection of three antipasti

ARTISAN CHEESE \$16

A selection of local and regional artisan made favorites

ARTISAN CURED MEATS \$16

A selection of house made and artisan made favorites

DELI SANDWICHES

Boxed or Plated \$29 per person.

Served with whole fruit, choice of one side, fresh baked cookies and bottled water. Choose two sandwiches. Add \$2 per person for three sandwich options.

SIDES

New Potato Salad grain mustard, celery and hard cooked egg

Creamy Cole Slaw

Kettle Chips

SANDWICHES

Grilled Chicken Salad charred onions, arugula and pimenton aioli on crusty baguette

Smoked Turkey avocado, sprouts and herb mayo on cracked wheat bread

Hot Smoked Ham and TN Cheddar Creole mustard on brioche roll

Roast Beef peppery greens, provolone and horseradish aioli on soft roll

Grilled Eggplant whipped feta, fire roasted peppers and basil on baguette



SPRING SIT-DOWN LUNCH

Includes coffee, tea and rolls. Minimum charges apply.

SOUP AND SALAD

Chilled English Pea Soup crème fraîche, preserved lemon and mint

White Bean and Country Ham Soup spring onion and collard greens

Heirloom Carrot Soup ginger, curried yogurt and pepitas

Roasted Tomato Soup garlic croutons and whipped ricotta

Local Mixed Lettuces shaved radishes, pecorino and vinaigrette

Romaine Lettuces sourdough crouton and parmesan dressing

Shaved Cauliflower Salad pepitas, chilies, wheat berries and citrus

Olive Oil Cured Beets kale, hazelnuts, and creamy gorgonzola

Bloomsdale Spinach burrata cheese, plums, and rosemary croutons

MEAT, FISH AND POULTRY ENTRÉES

Market Fish caramelized fennel, white beans, lemon and arugula

Herb Roasted Chicken Breast blistered green beans, garlic confit, tomato and salsa verde

Smoked Pork Loin charred sweet potatoes, kale and onion jus

TN Beef Tri Tip rosemary potatoes, radishes and chimichurri

SIT-DOWN LUNCH OPTIONS

OPTION 1

Choice of one starter,
one entrée and one
dessert
\$32 per person

OPTION 2

Choice of two starters,
two entrées and two
desserts
\$38 per person

VEGETARIAN ENTRÉES

Chickpea Panisse stewed peppers and salsa verde

Black-Eyed Pea Falafel tahini, kale and green tomato pickle

Crispy Eggplant caramelized fennel and tomato, herb polenta

DESSERT

Roasted Strawberry Profiterole brown sugar whip and vanilla ice cream

Olive and Sinclair Chocolate Cremeux orange curd and hazelnuts

Vanilla Pot de Crème seasonal berry preserves and shortbread

Brown Sugar Cheesecake fresh banana and bourbon caramel



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SPRING SIT DOWN DINNERS

Includes rolls, water, iced tea and coffee service

SOUP AND SALAD

Chilled English Pea Soup crème fraîche, preserved lemon and mint

White Bean and Country Ham Soup spring onion and collard greens

Heirloom Carrot Soup ginger, curried yogurt and pepitas

Roasted Tomato Soup garlic croutons and whipped ricotta

Local Mixed Lettuces shaved radishes, pecorino and vinaigrette

Romaine Lettuces sourdough crouton and parmesan dressing

Shaved Cauliflower Salad pepitas, chilies, wheat berries and citrus

Olive Oil Cured Beets kale, hazelnuts and creamy gorgonzola

Bloomsdale Spinach burrata cheese, salted plums and rosemary croutons

MEAT, FISH AND POULTRY ENTRÉES

Market Fish caramelized fennel, white beans, lemon and arugula

Skuna Bay Salmon couscous, spring onion, cucumber and dill vinaigrette

Herb Roasted Chicken Breast blistered green beans, garlic confit, tomato and salsa verde

Crackling Pork Shank buttermilk whipped potatoes, fried brussels sprouts and pinot noir reduction

Bone-In Pork Chop charred sweet potatoes, kale and onion jus

Block Cut NY Steak fingerling potatoes, cast iron cabbage and tomato mostarda

SIT-DOWN DINNER OPTIONS

OPTION 1

Choice of one starter, one entrée and one dessert
\$68 per person

OPTION 2

Choice of two starters, three entrées and two desserts
\$75 per person

OPTION 3

Choice of three starters, three entrées and three desserts
\$80 per person

VEGETARIAN ENTRÉES

Chickpea Panisse stewed peppers and chimichurri

TN Polenta forest mushroom ragout and cracked hazelnuts

Black-Eyed Pea Falafel tahini, kale and green tomato pickle

Crispy Eggplant caramelized fennel and tomato and herb polenta

DESSERT

Roasted Strawberry Profiterole brown sugar whip and vanilla ice cream

Olive and Sinclair Chocolate Cremeux orange curd and hazelnuts

Vanilla Pot de Crème seasonal berry preserves and almond shortbread

Brown Sugar Cheesecake fresh banana and bourbon caramel

Flourless Chocolate Torte sea salt toffee crumble and vanilla bean whip

Seasonal Sorbet anise cookie



SPRING DINNER BUFFETS

Includes warm artisan rolls, water, iced tea and coffee service.

SOUP AND SALAD

- Chilled English Pea Soup** crème fraîche, preserved lemon and mint
- White Bean and Country Ham Soup** spring onion and collard greens
- Heirloom Carrot Soup** ginger, curried yogurt and pepitas
- Roasted Tomato Soup** garlic croutons and whipped ricotta
- Local Mixed Lettuces** shaved radishes, pecorino and vinaigrette
- Romaine Lettuces** sourdough crouton and parmesan dressing
- Shaved Cauliflower Salad** pepitas, chilies, wheat berries and citrus
- Olive Oil Cured Beets** kale, hazelnuts and creamy gorgonzola
- Bloomsdale Spinach** feta cheese, plums and rosemary croutons

MEAT, FISH AND POULTRY ENTREES

- Market Fish** caramelized fennel, white beans, lemon and arugula
- Skuna Bay Salmon** gold beet skordalia, kalamata olive and herbs
- Herb Roasted Chicken Breast** garlic confit and salsa verde
- Crackling Pork Shank** forest mushroom and pinot noir reduction
- Bone-In Pork Chop** charred onion jus
- Cast Iron NY Steak** shiitake mushrooms and chimichurri

VEGETARIAN ENTREES

- Chickpea Panisse** stewed peppers and chimichurri
- Crispy Eggplant** caramelized fennel and tomato and herb polenta
- TN Polenta** forest mushroom ragout and cracked hazelnuts

SIDES

- Buttery Mashed Potatoes**
- Local Grits** TN cheddar and scallion
- Cast Iron Sweet Potatoes** poblano and sesame
- Blistered Green Beans** overnight tomatoes, sherry and fried garlic
- Fried Brussels Sprouts** chili vinegar and mint
- Zucchini** roasted sweet corn, basil and parmesan
- Local Roots** sorghum, shallots and thyme

DESSERT

- Skillet Bread And Butter Pudding** cinnamon whip and butterscotch
- Vanilla Pot de Crème** house strawberry preserves and almond shortbread
- Brown Sugar Cheesecake** fresh banana and bourbon caramel
- Flourless Chocolate Torte** sea salt toffee crumble and vanilla bean whip
- Old Fashioned Double Chocolate Cake** whipped ganache

BUFFET DINNER OPTIONS

OPTION 1

Choice of one salad,
one soup, two entrées
two sides and one
dessert
\$68 per person

OPTION 2

Choice of two salads,
one soup, two
entrées, two sides and
two desserts
\$75 per person



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SUMMER SIT-DOWN LUNCH

Includes coffee, tea and rolls. Minimum charges apply.

SOUP AND SALAD

Heirloom Tomato Gazpacho cucumber, feta and basil pistou

Roasted Corn Chowder Benton's bacon and green onion

Heirloom Carrot Soup ginger, curried yogurt and pepitas

Roasted Tomato Soup garlic croutons and whipped ricotta

Local Mixed Lettuces shaved radishes, pecorino and vinaigrette

Romaine Lettuces sourdough crouton and parmesan dressing

Grilled Watermelon and Tomato Salad watercress and champagne vinaigrette

Olive Oil Cured Beets kale, hazelnuts and creamy gorgonzola

Bloomsdale Spinach burrata cheese, plums and rosemary croutons

MEAT, FISH AND POULTRY ENTRÉES

Market Fish caramelized fennel, white beans, lemon and arugula

Herb Roasted Chicken Breast blistered green beans, garlic confit, tomato and salsa verde

Smoked Pork Loin charred sweet potatoes, kale and onion jus

TN Beef Tri Tip rosemary potatoes, radishes and chimichurri

SIT-DOWN LUNCH OPTIONS

OPTION 1

Choice of one starter, one entrée and one dessert

\$32 per person

OPTION 2

Choice of two starters, two entrées and two desserts

\$38 per person

VEGETARIAN ENTRÉES

Chickpea Panisse stewed peppers and salsa verde

Black-Eyed Pea Falafel tahini, kale and green tomato pickle

Crispy Eggplant caramelized fennel and tomato, herb polenta

DESSERT

Roasted Strawberry Profiterole brown sugar whip and vanilla ice cream

Olive and Sinclair Chocolate Cremeux orange curd and hazelnuts

Vanilla Pot de Crème seasonal berry preserve and almond shortbread

Brown Sugar Cheesecake fresh banana and bourbon caramel

Flourless Chocolate Torte sea salt toffee crumble and vanilla bean whip

Seasonal Sorbet anise cookie



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SUMMER SIT-DOWN DINNERS

Include rolls, water, iced tea and coffee service.

SOUP AND SALAD

- Heirloom Tomato Gazpacho** cucumber, feta and basil pistou
- Roasted Corn Chowder** Benton's bacon and green onion
- Heirloom Carrot Soup** ginger, curried yogurt and pepitas
- Roasted Tomato Soup** garlic croutons and whipped ricotta
- Local Mixed Lettuces** shaved radishes, pecorino and vinaigrette
- Romaine Lettuces** sourdough crouton and parmesan dressing
- Grilled Watermelon and Tomato Salad** watercress and champagne vinaigrette
- Olive Oil Cured Beets** kale, hazelnuts and creamy gorgonzola
- Bloomsdale Spinach** burrata cheese, plums and rosemary croutons

MEAT, FISH AND POULTRY ENTRÉES

- Market Fish** caramelized fennel, white beans, lemon and arugula
- Skuna Bay Salmon** couscous, spring onion, cucumber and dill vinaigrette
- Herb Roasted Chicken Breast** charred zucchini, garlic confit, tomato and salsa verde
- Crackling Pork Shank** buttermilk whipped potatoes, fried brussels sprouts and pinot noir reduction
- Bone-In Pork Chop** charred sweet potatoes, kale and onion jus
- Block Cut NY Steak** fingerling potatoes, cast iron cabbage and tomato mostarda

SIT-DOWN DINNER OPTIONS

OPTION 1	OPTION 2	OPTION 3
Choice of one starter, one entrée and one dessert	Choice of two starters, three entrées and two desserts	Choice of three starters, three entrées and three desserts
\$68 per person	\$75 per person	\$80 per person

VEGETARIAN ENTRÉES

- Chickpea Panisse** stewed peppers, sweet corn and chimichurri
- TN Polenta** forest mushroom ragout and cracked hazelnuts
- Black-Eyed Pea Falafel** tahini, kale and green tomato pickle
- Crispy Eggplant** caramelized fennel and tomato and herb polenta

DESSERT

- Roasted Strawberry Profiterole** brown sugar whip and vanilla ice cream
- Olive and Sinclair Chocolate Cremeux** orange curd and hazelnuts
- Vanilla Pot de Crème** seasonal berry preserve and almond shortbread
- Brown Sugar Cheesecake** fresh banana and bourbon caramel
- Flourless Chocolate Torte** sea salt toffee crumble and vanilla bean whip
- Seasonal Sorbet** anise cookie



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SUMMER DINNER BUFFETS

Includes warm artisan rolls, water, iced tea and coffee service.

SOUP AND SALAD

Heirloom Tomato Gazpacho cucumber, feta and basil pistou

Roasted Corn Chowder Benton's bacon and green onion

Heirloom Carrot Soup ginger, curried yogurt and pepitas

Roasted Tomato Soup garlic croutons

Local Mixed Lettuces shaved radishes, pecorino and vinaigrette

Romaine Lettuces sourdough crouton and parmesan dressing

Grilled Watermelon and Tomato Salad watercress and champagne vinaigrette

Bloomsdale Spinach feta, plums and rosemary croutons

MEAT, FISH AND POULTRY ENTREES

Market Fish caramelized fennel, lemon and arugula

Skuna Bay Salmon gold beet skordalia, kalamata olive and herbs

Herb Roasted Chicken Breast garlic confit and salsa verde

Crackling Pork Shank forest mushroom and pinot noir reduction

Bone-In Pork Chop charred onion jus

Cast Iron NY Steak shiitake mushrooms and chimichurri

VEGETARIAN ENTREES

Chickpea Panisse stewed peppers and broccoli rabe

TN Polenta forest mushroom ragout and cracked hazelnuts

Crispy Eggplant caramelized fennel and tomato

SIDES

Buttery Mashed Potatoes

Local Grits TN cheddar and scallion

Cast Iron Sweet Potatoes poblano and sesame

Blistered Green Beans overnight tomatoes, sherry and fried garlic

Fried Brussels Sprouts chili vinegar and mint

Zucchini roasted sweet corn, basil and parmesan

Local Roots sorghum, shallots and thyme

DESSERT

Skillet Bread And Butter Pudding cinnamon whip and butterscotch

Vanilla Pot de Crème house strawberry preserves and almond shortbread

Brown Sugar Cheesecake fresh banana and bourbon caramel

Flourless Chocolate Torte sea salt toffee crumble and vanilla bean whip

Old Fashioned Double Chocolate Cake whipped ganache

Seasonal Sorbet anise cookie

BUFFET DINNER OPTIONS

OPTION 1

Choice of one salad,
one soup, two
entrées, two sides
and one desserts
\$68 per person

OPTION 2

Choice of two salads,
one soup, two
entrées, two sides and
two desserts
\$75 per person



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AUTUMN & WINTER SIT-DOWN LUNCH

Includes coffee, tea and rolls. Minimum charges apply.

SOUP AND SALAD

- Butternut Squash Soup** black pepper crema and pomegranate
- White Bean and Benton's Bacon Soup** green onion
- Heirloom Carrot Soup** ginger, curried yogurt and pepitas
- Roasted Tomato Soup** garlic croutons and whipped ricotta
- Local Mixed Lettuces** shaved radishes, pecorino and vinaigrette
- Romaine Lettuces** sourdough crouton and parmesan dressing
- Arugula and Frisée Salad** spiced pecans and citrus vinaigrette
- Olive Oil Cured Beets** kale, hazelnuts and creamy gorgonzola
- Bloomsdale Spinach** sherry vinegar, shaved mushrooms and bacon

MEAT, FISH AND POULTRY ENTRÉES

- Market Fish** caramelized fennel, white beans, lemon and arugula
- Herb Roasted Chicken Breast** blistered green beans, garlic confit, tomato and salsa verde
- Smoked Pork Loin** charred sweet potatoes, kale and onion jus
- TN Beef Tri Tip** rosemary potatoes, radishes and chimichurri

VEGETARIAN ENTRÉES

- Chickpea Panisse** stewed peppers and salsa verde
- TN Polenta** forest mushroom ragout and cracked hazelnuts
- Roasted Butternut Squash and Apple Chutney** corn cake and buttermilk

DESSERT

- Skillet Fried Apple Profiterole** vanilla ice cream and butterscotch
- Olive and Sinclair Chocolate Cremeux** orange curd and hazelnuts
- Vanilla Pot de Crème** dulce de leche and almond shortbread
- Brown Sugar Cheesecake** fresh banana and bourbon caramel
- Old Fashioned Double Chocolate Cake** whipped ganache
- Seasonal Sorbet** anise cookie

SIT-DOWN LUNCH OPTIONS

OPTION 1

Choice of one starter, one entrée and one dessert
\$32 per person

OPTION 2

Choice of two starters, two entrées and two desserts
\$38 per person



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AUTUMN & WINTER SIT-DOWN DINNERS

Include rolls, water, iced tea and coffee service.

SOUP AND SALAD

- Butternut Squash Soup** black pepper crema and pomegranate
- White Bean and Benton's Bacon Soup** green onion
- Heirloom Carrot Soup** ginger, curried yogurt and pepitas
- Roasted Tomato Soup** garlic croutons and whipped ricotta
- Local Mixed Lettuces** shaved radishes, pecorino and vinaigrette
- Romaine Lettuces** sourdough crouton, parmesan dressing
- Arugula and Frisée Salad** spiced pecans and citrus vinaigrette
- Olive Oil Cured Beets** kale, hazelnuts and creamy gorgonzola
- Bloomsdale Spinach** sherry vinegar, shaved mushrooms and bacon

MEAT, FISH AND POULTRY ENTRÉES

- Market Fish** caramelized fennel, white beans, lemon and arugula
- Skuna Bay Salmon** gold beet skordalia, cucumber and herbs
- Herb Roasted Chicken Breast** charred carrots, kale and salsa verde
- Crackling Pork Shank** buttermilk whipped potatoes, fried brussels sprouts and pinot noir reduction
- Bone-In Pork Chop** charred sweet potatoes, kale and onion jus
- Block Cut NY Steak** fingerling potatoes, broccoli rabe and chimichurri

VEGETARIAN ENTRÉES

- Chickpea Panisse** stewed peppers, sweet corn and chimichurri
- TN Polenta** forest mushroom ragout and cracked hazelnuts
- Crispy Eggplant** caramelized fennel and tomato, herb polenta
- Black-Eyed Pea Falafel** tahini, kale and green tomato pickle

DESSERT

- Skillet Fried Apple Profiterole** cinnamon whip, vanilla ice cream and butterscotch
- Olive and Sinclair Chocolate Cremeux** orange curd and hazelnuts
- Vanilla Pot de Crème** dulce de leche and almond shortbread
- Brown Sugar Cheesecake** fresh banana and bourbon caramel
- Flourless Chocolate Torte** sea salt toffee crumble and vanilla bean whip
- Seasonal Sorbet** anise cookie

SIT-DOWN DINNER OPTIONS

OPTION 1	OPTION 2	OPTION 3
Choice of one starter, one entrée and one dessert	Choice of two starters, three entrées and two desserts	Choice of three starters, three entrées and three desserts
\$68 per person	\$75 per person	\$80 per person



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AUTUMN & WINTER DINNER BUFFETS

Include rolls, water, iced tea and coffee service.

SOUP AND SALAD

Butternut Squash Soup black pepper crema and pomegranate

White Bean and Benton's Bacon Soup green onion

Heirloom Carrot Soup ginger, curried yogurt and pepitas

Roasted Tomato Soup garlic croutons and whipped ricotta

Local Mixed Lettuces shaved radishes, pecorino and vinaigrette

Romaine Lettuces sourdough crouton and parmesan dressing

Arugula and Frisée Salad spiced pecans and citrus vinaigrette

Olive Oil Cured Beets kale, hazelnuts and creamy gorgonzola

Bloomsdale Spinach sherry vinegar, shaved mushrooms and bacon

MEAT, FISH AND POULTRY ENTREES

Market Fish caramelized fennel, lemon and arugula

Skuna Bay Salmon gold beet skordalia, kalamata olives and herbs

Herb Roasted Chicken Breast overnight tomatoes and salsa verde

Crackling Pork Shank forest mushroom and pinot noir reduction

Bone-In Pork Chop caramelized onion jus

Cast Iron NY steak shiitake mushrooms and chimichurri

VEGETARIAN ENTREES

Chickpea Panisse stewed peppers and broccoli rabe

TN Polenta forest mushroom ragout and cracked hazelnuts

Crispy Eggplant caramelized fennel and tomato

SIDES

Buttery Mashed Potatoes

Local Grits TN cheddar and scallion

Cast Iron Sweet Potatoes poblano and sesame

Blistered Green Beans overnight tomatoes, sherry and fried garlic

Fried Brussels Sprouts chili vinegar and mint

Zucchini roasted sweet corn, basil and parmesan

Local Roots sorghum, shallots and thyme

DESSERT

Skillet Fried Apple Bread and Butter Pudding cinnamon whip and butterscotch

Vanilla Pot de Crème dulce de leche and almond shortbread

Brown Sugar Cheesecake fresh banana and bourbon caramel

Flourless Chocolate Torte sea salt toffee crumble and vanilla bean whip

Old Fashioned Double Chocolate Cake whipped ganache

BUFFET DINNER OPTIONS

OPTION 1

Choice of one salad,
one soup, two
entrées, two sides
and one desserts
\$68 per person

Choice of two salads,
one soup, two
entrées, two sides and
two desserts
\$75 per person

OPTION 2



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HORS D'OEUVRES

HOT

- Grassfed Beef Meatball** bourbon barrel soy and honey glaze
- Crispy Chicken Livers** pepper jelly
- Smoked Pork Belly** on a stick with chili aioli
- TN Cheddar Grit Cakes** tomato jam
- Twice Baked Fingerling Potatoes** scallion and parmesan
- Fried House Pickles** buttermilk dipping sauce
- Shrimp Toast** sweet chili
- Scallion Hush Puppies** chow chow aioli
- Crispy Cornmeal Oysters** rémoulade
- Chicken On a Stick** white BBQ
- Gruyere Grilled Cheese** rosemary and caramelized onion
- Falafel** green harissa yogurt

COLD

- Cold Smoked Oysters** celery mignonette and crema
- Whipped Goat Cheese** overnight tomato toast
- Deviled Eggs** smoked bacon and chives
- Pickled Shrimp Toast** avocado
- Bear Creek Farm Beef Tartare** preserved lemon and fried garlic
- Chicken Liver Mousse** toast with onion jam
- Pickled Shrimp** avocado and bacon
- Ricotta Toast** jalapeño jelly
- Eggplant Caponata** pine nuts and honey on toast

RECEPTIONS

Pick four passed canapés, passed for 45 minutes of your event
\$22 per person



STATION SNACKS

ARTISAN CHEESE \$16 per person

A selection of local and regional cheeses served with three seasonal vegetable relishes, toasted bread, crackers and accoutrements.

MEAT/RELISH/CHEESE \$18 per person

A selection of local and regional salami, cured meats and cheeses served with three seasonal vegetable relishes, toasted bread, crackers and accoutrements.

12 SOUTH SLIDER \$22 per person

Grassfed beef sliders and slow cooked BBQ pork sliders. Add garlic herb fries with assorted dipping sauces for \$28 per person.

(SHRIMP) COCKTAIL PARTY \$22 per person

Fennel poached shrimp, Bloody Mary cocktail sauce, rémoulade, citrus and crackers.

CARVING STATIONS

Served with brioche rolls and traditional accompaniments. \$100 chef fee. 12 person minimum. Priced per person:

Smoked Rib-Eye \$25

Pepper Rubbed Filet Mignon \$28

Garlic and Rosemary Crusted Leg of Lamb \$24

Hickory Smoked Brisket \$21

Pork Shoulder "Porchetta" \$19

Citrus Brined Turkey Breast \$17

HOMEMADE COTTON CANDY \$6 per person

SWEET TOOTH \$16 per person

Chef's assorted seasonal confections, chocolates and petit fours.



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All pricing is subject to a 23% service fee and 9.25% TN state sales tax.



HOSTED & CASH BARS

All bars are subject to a \$100 bar set-up fee. One bar is required for every 75 guests.

NOBRO (NORTHERN BROADWAY) BAR

\$5 Beer Assortment of four local and familiar bottled beers

\$40 Wine House Red, House White (per bottle)

NASHBOROUGH BAR

\$8 Liquor Finlandia Vodka, New Amsterdam Gin, El Jimador Blanco Tequila, Jack Daniel's Tennessee Whiskey

\$5-\$8 Beer Assortment of four local and familiar bottled beers

\$40 Wine Red, white and sparkling (per bottle)

STUDIO B BAR

\$9 Liquor Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, El Jimador Reposado Tequila, Buffalo Trace Bourbon, Jack Daniel's Whiskey, Dewar's Scotch

\$5-\$8 Beer Assortment of four local and familiar bottled beers

\$45 Wine Red, white, sparkling or rosé (per bottle)

FONTANEL BAR

\$11 Liquor Grey Goose Vodka, Bombay Sapphire Gin, El Dorado 5 yr Rum, Patron Tequila, Woodford Reserve Bourbon, Jack Daniel's Whiskey, Johnnie Walker Black Scotch

\$5-\$8 Beer Assortment of local and familiar bottled beers

\$55 Wine Red, white, sparkling or rosé and (per bottle)

Classic cocktail enhancement included (select two options)

BAR PACKAGES

NOBRO (NORTHERN BROADWAY) BAR

\$15 per person for first hour

\$10 per person for each additional hour

or price based upon consumption

NASHBOROUGH BAR

\$20 per person for first hour

\$12 per person for each additional hour

STUDIO B BAR

\$24 per person for first hour

\$16 per person for each additional hour

FONTANEL BAR

\$28 per person for first hour

\$18 per person for each additional hour

*Special requests are available and dependent on availability and pricing. For special wine requests, all parties will be charged the agreed upon price per bottle prior to the event.



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HOSTED & CASH BARS

ENHANCEMENTS

CLASSIC COCKTAIL ENHANCEMENT

Choose two classic cocktails from the list to be available for your guests. Classic cocktails are \$10 per cocktail.

VODKA

Moscow Mule Finlandia vodka, lime, ginger and soda

Cosmopolitan Finlandia vodka, lime, orange and cranberry

GIN

Negroni Broker's Gin, Campari and sweet vermouth

Gimlet Broker's Gin, lime and sugar

Southside Broker's Gin, lime, mint and sugar

Tom Collins Hayman's Old Tom Gin, lemon, sugar and soda

RUM

Mojito Bacardi Rum, mint, lime, sugar and soda

Daiquiri Bacardi Rum, lime and sugar

Dark and Stormy Gosling's Rum, lime, ginger and soda

TEQUILA

El Diablo El Jimador Tequila, cassis, lime, ginger and soda

Margarita El Jimador Tequila, lime, orange and sugar

Paloma El Jimador Tequila, lime, grapefruit and sugar

BOURBON/WHISKEY/RYE

Manhattan Old Forester Bourbon, sweet vermouth and bitters

Old Fashioned Rittenhouse Rye, sugar and bitters

Sazerac Old Overholt Rye, sugar, bitters and absinthe

Presbyterian Old Forester Bourbon, lemon, ginger and soda

BRANDY

Jack Rose Larid's Apple Brandy, lemon and grenadine

French 75 Hayman's Old Tom Gin or Copper & Kings Brandy, lemon, sugar and sparkling wine

Sidecar Copper & Kings Brandy, orange, lemon and sugar

CORDIAL/OTHER

Champagne Cocktail Sparkling wine, sugar and bitters

Americano Campari, sweet vermouth, bitters and soda

WHISKEY TASTINGS

Choose three whiskeys for a tasting led by an educator \$25 per person (Tastings scheduled for two hours).

George Dickel

Belle Meade

Elijah Craig Small Batch

Michter's US-1 Bourbon

Eagle Rare 10 year

Woodford Reserve

Willett Pot Still

Four Roses Single Barrel

Knob Creek Single Barrel

Bulleit Rye

Rittenhouse Rye

Sazerac Rye



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