



MARRIOTT  
NASHVILLE  
VANDERBILT



# EVENTS MENU

*meetings imagined*  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

# BREAKFAST: Continental Breakfast

---

## THE MANDOLIN CONTINENTAL BREAKFAST \$28

- Sliced Seasonal Fruit Display with Berries
- Assorted Fresh Baked Bagels with Cream Cheese, Jam and Butter
- Assorted Greek and Fruit Yogurt with Crunchy Granola on the Side
- Freshly Prepared Apple and Orange Juice
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Assorted Herbal Tea
- Toaster Station will be Provided

## THE CELLO CONTINENTAL BREAKFAST \$31

- Sliced Seasonal Fruit Display with Berries
- Buttery Croissants with Coffee Crumb Cake
- Assorted Greek and Fruit Yogurt with Crunchy Granola on the Side
- Assorted Cold Cereals with Fresh Whole and Skim Milk
- Freshly Prepared Apple and Orange Juice
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Assorted Herbal Tea

## ENHANCEMENT SUGGESTIONS:

- Sliced Salmon with Bagels \$9
- Biscuits Stuffed with Egg, Choice of Meat, and Cheese \$7
- Three Cheese Burritos OR Burritos Stuffed with Egg, Ham, and Cheese \$7

Soft Drinks and Bottled Water Available  
Charged on Consumption Upon Request

Prices are per Person and Based on One Hour of Service  
Prices are subject to 25% Taxable Service Charge and Applicable Sales Tax



# BREAKFAST: Buffet

---

## THE RYMAN AUDITORIUM BREAKFAST BUFFET \$36

- Sliced Seasonal Fruit Display with Berries
- Assorted Chef's Choice of Breakfast Pastries
- Farm Fresh Scrambled Eggs
- Home Fry Potatoes with Sweet Peppers and Fresh Parsley
- Crispy Smoked Applewood Bacon and Savory Sausage Links
- Assorted Freshly Baked Bagels with Cream Cheese, Jam and Butter
- Freshly Prepared Apple and Orange Juice
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Assorted Herbal Tea
- Toaster Station will be Provided

## THE BELMONT MANSION BREAKFAST BUFFET \$38

- Sliced Seasonal Fruit Display with Berries
- Warm Buttermilk Biscuits with Sausage Sawmill Gravy
- Farm Fresh Scrambled Eggs
- Crispy Smoked Applewood Bacon and Savory Sausage Links
- Southern-style Cheddar Grits
- Assorted Greek and Fruit Yogurt with Crunchy Granola on the Side
- Freshly Prepared Apple and Orange Juice
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Assorted Herbal Tea
- Toaster Station will be Provided

## ENHANCEMENT SUGGESTIONS: UPGRADE YOUR EGGS!

- Scrambled Egg Bar \$4
- Egg and Omelet Station\* \$12
- Chef's Belgian Waffle Action Station\* \$9  
\*Attendant Required - One Action Station per 50 Attendees
- Soft Drinks and Bottled Water Available  
Charged on Consumption Upon Request

Prices are per Person and Based on One Hour of Service  
Prices are subject to 25% Taxable Service Charge and Applicable Sales Tax  
\$100.00 Fee Will Apply if Less Than 25 Guests



# BREAKFAST: À La Carte Items

---

## À LA CARTE BEVERAGES PER GALLON

- Freshly Brewed Starbucks Coffee \$80
- Freshly Brewed Starbucks Decaffeinated Coffee \$80
- Assorted Herbal Teas \$80
- Freshly Brewed Iced Tea \$60
- Freshly Squeezed Lemonade \$60
- Fresh Fruit Infused Iced Tea OR Lemonade \$70

## À LA CARTE BEVERAGES ON CONSUMPTION

- Assorted Pepsi Products \$4
- Still Bottled Water \$4

## À LA CARTE BAKERIES BY THE DOZEN

- Fresh Bagels with Toaster Station \$40
- Assorted Mini Muffins \$38
- Homemade Assorted Cookie \$38

## À LA CARTE BREAK ITEMS ON CONSUMPTION

- Individual Bags of Chips, Pretzels and Smart Popcorn \$4
- Seasonal Whole Fruit Display \$4
- Assorted Granola Bars \$4
- Assorted Greek and Fruit Yogurt \$6

Additional items available upon request

Prices are subject to 25% Taxable Service Charge and Applicable Sales Tax



# BREAKS: Healthy Interludes Coffee Breaks

---

## THE SUMMER TIME COFFEE BREAK \$21

- Assorted Apple Wedges with Caramel Dipping Sauce
- Assorted White and Dark Chocolate Bars
- Assorted Nuts and Toffee Peanuts
- Open Face Tea Sandwiches
- Tomato and Fresh Mozzarella on Olive Bread
- Pimento Cheese on Sourdough
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

## THE GOOD INTENTIONS COFFEE BREAK \$21

- Trio of Hummus with Fresh Vegetables and Pita Chips
- Boursin and Spinach Pin-Wheel Lollipops
- Trail Mix with House Made Granola
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

## THE FALL TIME AFTERNOON COFFEE BREAK \$24

- Sliced Cantaloupe, Pineapple, Pears and Whole Strawberries
- Oreos, Rice Krispie Treat Cubes, Marshmallows and Pretzels
- Tomato Basil Bisque
- Mini Grilled Cheese Sandwiches
- Belgium Endive Spears filled with Boursin, Dried Fruit and Candied Walnuts
- Prosciutto Wrapped Asparagus, Salami and Tobacco Onions
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

## THE FLASH BACK COFFEE BREAK \$20

- Assorted Fruit Roll Ups
- Gourmet Jerkies
- Seneca Apples and Pears
- Roasted Red Pepper Hummus with Pita Chips
- Wisconsin Blue Cheese and Sharp Cheddar with Assorted Crackers
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Assorted Herbal Tea

Prices are Per Person and Based on Thirty-Minutes of Service  
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



# BREAKS: Coffee Breaks

---

## HAND IN THE COOKIE JAR COFFEE BREAK \$16

- Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Chip Cookies
- Iced 2% and Whole Milk
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

## TENNESSEE SWEET AND SALTY BREAK \$19

- Goo Goo Clusters, Colt Bolts, Moon Pies, and Assorted Purity Ice Cream Bars
- Chips, Pretzels and Popcorn
- Whole and 2% Milk
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

## THE CANTINA BREAK \$19

- Queso Dip, Fresh Tomato Salsa and House Made Guacamole
- Tortilla Chips
- Mini Quesadillas
- Warm Churros Dusted with Cinnamon-Sugar
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

## AT THE BALL GAME COFFEE BREAK \$19

- Corn Dogs, Soft Pretzels, Freshly Popped Popcorn
- Tri Colored Tortilla Chips Served with Nacho Cheese
- Nuts, Assorted Miniature Chocolate Bars & Candies
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

## AUTUMN AIR COFFEE BREAK \$17

- Crisp Apples Wedges with Caramel Fondue
- Cinnamon Sugar Doughnuts
- Warm Spiced Cider and Hot Cocoa
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea



# BREAKS: Coffee Breaks (con't)

---

## HIKING TRAIL COFFEE BREAK \$19

- Build Your Own Trail Mix - Peanuts, Chocolate-Covered Pretzels, Granola, Wasabi Peas, Dried Fruit, M&M's and Pecan Pralines
- Granola and Energy Bars
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

Prices are Per Person and Based on Thirty-Minutes of Service  
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



# LUNCH: Boxed Lunches To-Go

**\$34 PER PERSON**

---

## **BOXED LUNCHES TO-GO**

- Sandwich Selection to Include:  
\*Note: Pre-determined numbers for each boxed lunch required 7-days in advance
- Herbed Chicken Breast on Sourdough with Arugula and Tomatoes
- Thinly Sliced Turkey with Smoked Gouda on Seven Grain
- Thinly Sliced Maple Ham with Swiss on Marble Rye
- Grilled Provencal Vegetables with Zucchini, Eggplant, Roasted Peppers, Mozzarella and Fresh Herbs in a Spinach Wrap
- All Sandwiches are Garnished with Crispy Leaf Lettuce and Sliced Tomatoes

## **EACH BOX IS ACCOMPANIED WITH**

- Packs of Mayonnaise and Dijon Mustard
- Whole Piece of Seasonal Fruit
- Individual Bags of Chips
- Chocolate Chip Cookies

Soft Drink & Bottled Water Available, Charged on Consumption Upon Request  
Prices are Per Person and Based on One Hour of Service  
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax





# LUNCH: The Haggard Deli Lunch Buffet

**\$42 PER PERSON**

---

## **SALADS**

- Sour Cream & Bacon Potato Salad
- Classic Caesar Salad

## **THE BUTCHER'S BLOCK**

- Freshly Sliced Pepper Crusted Pastrami
- Freshly Sliced Honey Baked Ham
- Freshly Sliced Lean Shaved Roast Beef
- Freshly Sliced Oven Roasted Turkey
- Freshly Sliced Swiss, American and Provolone Cheese
  
- Crispy Leaf Lettuce and Dill Pickles
- Sliced Bermuda Onion and Beefsteak Tomatoes

## **CONDIMENTS**

- Horseradish, Mayonnaise, Pommery and Ground Mustard

## **DESSERTS**

- Homemade Cookies and Brownies

## **BEVERAGE**

- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees

Prices are Per Person and Based on One Hour of Service  
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax  
\$100 Fee Will Apply if Less Than 25 Guests



# LUNCH: The Santana Mexican Lunch Buffet

**\$46 PER PERSON**

---

## **THE SANTANA MEXICAN LUNCH BUFFET**

- Fresh Tomato Salsa and Tortilla Chips
  
- House Made Guacamole
- Cheddar and Monterrey Jack Cheese
- Cucumber, Tomato and Avocado Salad with Lime Olive Oil Dressing
- Sour Cream, Shaved Cabbage, Pico de Gallo
  
- Lime, Cilantro Cedar Plank Mahi-Mahi
- Sliced Grilled Chicken and Flat Iron Steak
- Grilled Peppers and Onions
  
- Black Beans
- Spanish Rice
- Soft Flour Tortillas
  
- Tres Leches Cake
- Caramel Flan
  
- Freshly Brewed Iced Tea
  
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Assorted Herbal Tea

Prices are Per Person and Based on One Hour of Service  
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax  
\$100 Fee Will Apply if Less Than 25 Guests



# LUNCH: The Jennings Tennessee Buffet

**\$48 PER PERSON**

---

## **SALADS**

- Three bean Salad with Champagne Apple Cider Vinaigrette
- Tomato, Cucumber and Red Onion Salad with Red Wine Vinaigrette

## **CHOOSE TWO ENTREES:**

- Market Fresh Catch
- Southern Style Dry Rubbed, Grilled Served Under Heat Lamp and Finished with Creamy Caramelized Onions

## **OR**

- Southern Baked Chicken

## **OR**

- Smoked Beef Brisket
- Warm Smokey Mountain BBQ Sauce with Mini Rolls

## **ACCOMPANIMENTS**

- Creamy Garlic Smashed Potatoes
- Market Fresh Vegetables

## **DESSERTS**

- Tennessee Cheesecake
- Southern Strawberry Shortcake

## **BEVERAGE**

- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees

Prices are Per Person and Based on One Hour of Service  
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax  
\$100 Fee Will Apply if Less Than 25 Guests



# LUNCH: The McGraw Meat and Three Lunch Buffet

**\$46 PER PERSON**

---

## **SALADS**

- Mixed Greens, Tomatoes, Cucumber, Shaved Carrots, BBQ Ranch Dressing
- Sour Cream & Bacon Potato Salad

## **FROM OUR BAKERY**

- Warm Buttermilk Biscuits and Corn Bread

## **MEATS: PICK TWO**

- Southern Fried Chicken
- Grilled Chicken
- Meatloaf
- Beef Brisket
- Grilled Tilapia

## **AND THREES: PICK THREE**

- Chef's Selection of Seasonal Vegetables
- Southern Style Green Beans
- Mac and Cheese
- Creamy Garlic Smashed Potatoes
- Corn on the Cobb in Tupelo Honey Milk

## **DESSERT: PICK TWO**

- Southern Strawberry Shortcake
- Seasonal Fruit Cobbler
- Red Velvet
- Bread Pudding

## **BEVERAGE**

- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees

Prices are Per Person and Based on One Hour of Service  
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax  
\$100 Fee Will Apply if Less Than 25 Guests



---

**NASHVILLE MARRIOTT AT VANDERBILT UNIVERSITY**

2555 West End Avenue Nashville TN 37203 T.615 321 1300

meetings  imagined

# LUNCH: Nashville Marriott Plated Lunch

---

**MAIN COURSE PRICING INCLUDES CHOICE OF ONE STARTER AND ONE DESSERT**

## **ALL PLATED LUNCHES INCLUDE**

- Freshly Baked Rolls & Butter
- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees & Assorted Herbal Tea

## **CHOOSE YOUR FIRST COURSE**

### **SOUP DU JOUR**

**OR**

### **SALAD SELECTIONS**

#### **MIXED GREENS, GRAPE TOMATOES, CUCUMBER, SHAVED CARROTS WITH RANCH DRESSING**

- Traditional Caesar Salad with Garlic Croutons, Caesar Dressing

#### **MOZZARELLA AND TOMATO SALAD**

- Beefsteak Tomato and Fresh Mozzarella on Baby Greens with Balsamic Pesto Vinaigrette

#### **BABY SPINACH SALAD**

- Baby Spinach and Frisee, Goat Cheese, Tomatoes, Mushrooms and Bacon with Warm Caramelized Onion Vinaigrette

## **DESSERT SELECTIONS**

- Southern Strawberry Shortcake with Whipped Cream
- Red Velvet Cake with Whipped Cream
- Triple Brownie Chocolate Cake with Whipped Cream
- New York Style Cheesecake with Fresh Fruit Compote



# LUNCH: Nashville Marriott Plated Lunch (con't)

---

## MAIN COURSE SELECTIONS

### GRILLED FAJITA SALAD \$35

- Marinated Beef or Chicken with Sweet Bell Peppers, Onions, Black Olives, Diced Tomatoes, Shredded Cheddar and Monterey Jack Cheese on Crispy Greens with Crunchy Tortilla Strips and Lime Cilantro Creamy Dressing

### ARTICHOKE AND SUNDRIED TOMATO CHICKEN \$41

- Pan Seared Chicken Breast with Artichoke Hearts and Sundried Tomatoes, Roasted Shallot Cream Sauce, Whipped Potatoes and Seasonal Vegetables

### LEMON PESTO GRILLED SALMON \$42

- Fresh Salmon over Fettuccini in Lemon Pesto Cream, Tomatoes and Asparagus

### SOUTHWEST GRILLED FLAT IRON STEAK \$46

- Citrus Serrano Marinated Flat Iron Steak Grilled with a Chili Lime Demi Glaze, Tuscan Rice, Oven Roasted Wild Mushroom and Tomatoes

Main Course Pricing Includes Choice of One Starter and One Dessert  
Prices are Per Person and Based on One Hour of Service  
Prices are Subject to 24% Taxable Service Charge and Applicable Sales Tax



# DINNER: Nashville Barbecue Dinner Buffet

**\$62 PER PERSON**

---

## **SALADS**

- Mixed Lettuce with Cucumbers, Grape Tomatoes, Olives, Corn, Herb Croutons and Ranch Dressing
- House Made Coleslaw
- Southern Macaroni Salad

## **ENTREE**

- Pulled Pork
- Barbequed 8 Way Cut Chicken
- Tennessee Fried Catfish

## **ACCOMPANIMENTS**

- Mashed Potatoes with Brown Gravy
- Fresh Green Beans with Onions and Bacon
- Corn Bread and Assorted Dinner Rolls

## **AND THREES: PICK THREE**

- Chef's Selection of Seasonal Vegetables
- Southern Style Green Beans
- Mac and Cheese
- Creamy Garlic Smashed Potatoes
- Corn on the Cobb in Tupelo Honey Milk

## **DESSERT**

- Homemade Banana Pudding with Nilla Wafers
- Seasonal Fruit Cobbler

## **BEVERAGE**

- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees

Prices are Per Person and Based on One Hour of Service  
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax  
\$100 Fee Will Apply if Less Than 25 Guests



# DINNER: Taste of Italy Dinner Buffet

**\$72 PER PERSON**

---

## **SALADS**

- Traditional Caesar Salad with Parmesan Cheese, Garlic Croutons, Caesar Dressing
- Tortellini Sopressata and Fresh Mozzarella Salad

## **ENTREE**

- Traditional Chicken Parmesan
- Steak Pizzaiolo with Peppers, Onions and Mozzarella Cheese
- Seared Salmon in Cream with Tomatoes, Capers, and Fresh Dill
- Fettuccini Pasta with Alfredo Sauce

## **ACCOMPANIMENTS**

- Roasted Vegetable Medley with Rosemary Garlic Oil & Romano Cheese
- Garlic Bread Sticks

## **DESSERT**

- New York Cheesecake with Fresh Berry Sauce
- Tiramisu

## **BEVERAGE**

- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Select Assorted Herbal Teas and Iced Tea

Prices are Per Person and Based on One Hour of Service  
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax  
\$100 Fee Will Apply if Less Than 25 Guests





# DINNER: Steak House Dinner Buffet

**\$70 PER PERSON**

---

## **SALADS**

- Iceberg Wedge Salad with Bleu Cheese, Tomatoes and Bacon
- Orzo Pasta Salad
  
- Assorted Breads

## **ENTREE**

- Grilled NY Strip Steaks, Au poivre` with Sauteed Onions and Mushrooms
- Chicken Roasted and Seasoned with Lemon Juice and Thyme

## **ACCOMPANIMENTS**

- Baked Potato Bar to Include: Bacon, Sour Cream, Scallions, Cheddar, Blue Cheese
- Chilled Green Asparagus with Olive Oil and Citrus Zest
- Creamed Spinach

## **DESSERT**

- New York Cheesecake with Fresh Berry Sauce
- Flourless Chocolate Sin Cake

## **BEVERAGE**

- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Select Assorted Herbal Teas and Iced Tea

Prices are Per Person and Based on One Hour of Service  
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax  
\$100 Fee Will Apply if Less Than 25 Guests



# DINNER: Nashville Marriott Plated Dinner

---

**MAIN COURSE PRICING INCLUDES CHOICE OF ONE STARTER AND ONE DESSERT**

## **ALL PLATED DINNER INCLUDE**

- Freshly Baked Rolls & Butter
- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees & Assorted Herbal Tea

## **CHOICE OF**

### **SOUP DU JOUR**

**OR**

### **SALAD SELECTIONS**

#### **CLASSIC CAESAR SALAD**

- Romaine, Garlic Croutons and Shaved Parmesan with Traditional Caesar Dressing

#### **MARKET SALAD**

- Mixed Greens with Cucumber, Teardrop Tomatoes and Shaved Carrots Your Choice of Ranch Dressing or Balsamic Vinaigrette

#### **SPINACH SALAD**

- Fresh Spinach, Sweet Pecans, Mushrooms and Shaved Red Onions with Bacon Crumbles with a Warm Caramelized Onion Vinaigrette

## **DESSERT**

- Red Velvet Cake with Whipped Cream
- Tiramisu with Powdered Cocoa
- Flourless Chocolate Cake
- New York Style Cheesecake with Fresh Fruit Compote



# DINNER: Nashville Marriott Plated Dinner (con't)

---

## MAIN COURSE SELECTIONS

### MEDITERRANEAN CHICKEN \$57

- Chicken Breast with Olives, Tomatoes, Capers Artichokes and a Tomato Cream Sauce, Baby Vegetables and Garlic Mashed Potatoes

### CASHEW CRUSTED PORK CHOPS \$57

- Oven Roasted Pork Chop with Adobe Cashew Crust, Ginger Wild Mushroom Risotto, Grilled Bok Choy, Baby Carrots, Chardonnay Butter Sauce

### GRILLED SALMON \$58

- Grilled Salmon over Sour Cream Buttered Mashed Potatoes, Pan Seared Broccolini, Capers, Tomatoes and Lemon Cream

### PAN SEARED BEEF TENDERLOIN \$68

- Red Wine Pan Sauce with Lightly Sautéed Julienne Vegetable, Herbed Boursin Mashed Potatoes

### GRILLED KANSAS CITY STRIP \$70

- Rosemary Brown Butter Fingerling Potatoes with Ruffino Bordelaise, Crispy Onions and Asparagus

### DUAL ENTREE PAN SEARED BEEF TENDERLOIN & SAUTEED JUMBO SHRIMP \$80

- Pan Seared Beef in Port Wine Reduction Sauce with Two Jumbo Shrimp Sautéed in Buerre Blanc Sauce, Garlic Mashed Potato & Seasonal Chef's Choice of Vegetable

Prices are Per Person and Based on One Hour Service

Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



# RECEPTION: Hot Hors D'oeuvres

MINIMUM 25 PIECES PER ITEM

---

## CHICKEN OR STEAK CHILITO SKEWERS \$7

- Churrasco Glaze

## CASHEW CHICKEN SPRING ROLLS \$7

- Sweet Chili

## SHRIMP CASINO \$9

- Large Shrimp wrapped in Bacon with Casino Butter

## SPANAKOPITA \$6

- Greek Classic with Spinach and Feta Cheese inside Fillo

## THAI PEANUT CHICKEN SATAY \$7

- Peanut Sauce

## MINI BEEF WELLINGTON \$7

- Beef in Puff Pastry with Mushroom Duxelle

## CRANBERRY BRIE ROLL \$6

- In Fillo

## BRIE BAGUETTE \$6

- Apricot Chutney and Toasted Almonds

Items can be Displayed or Butler Passed  
\*\$100 Fee Will Apply for Each Butler

Prices are based on Per Piece  
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



# RECEPTION: Cold Hors D'oeuvres

MINIMUM 25 PIECES PER ITEM

---

## ANTIPASTO SKEWER \$6

- Artichokes, Grape Tomatoes, Kalamata Olives, Fresh Mozzarella, Basil Vincotto and Lemon Oil

## TENDERLOIN CROSTINI \$9

- Peppered Beef Loin with Maytag Blue Cheese and Sweet Fig Vinegar Reduction

## SALMON TZAKZIKI \$7

- Cold Poached on Crostini with Tzakziki Sauce

## CRUDITES SHOTS \$5

- Baby Carrot, Celery & Broccolini in Spicy Ranch

Items can be Displayed or Butler Passed  
\*\$100 Fee Will Apply for Each Butler Passer\*

Prices are based on Per Piece  
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



# RECEPTION: Hors D'oeuvres Displays

## PRICED PER PERSON

---

### DOMESTIC AND IMPORTED FROMAGERIE BOARD \$19

- Domestic and Imported Cheese Display with Crusty Baguette and Lavosh Savannah Bee Honey Comb Quince, Fig and Almond Cake Accompanied by Fresh and Dried Fruit

### GARDEN DISPLAY \$10

- Freshly Cut Vegetables with Creamy Dips

### ANTIPASTO DISPLAY \$24

- Display of Imported Meats and Cheeses including, Genoa Salami, Prosciutto, Imported Provolone, Pesto Marinated Cillegine with Marinated Artichoke Hearts and Mushrooms and Zucchini, Country Olives served with Crusty Baguettes and Garlic Herb Lavosh and Fig Vincotto Syrup

### TRIO BRUSCHETTA \$12

- Tomato Basil, Roasted Peppers and Lemon Wild Mushroom with Crusty French Crostini

### SLICED SEASONAL FRUIT DISPLAY \$10

- Honey Yogurt Dipping Sauce

Items can be Displayed or Butler Passed

\*\$100 Fee Will Apply for Each Butler Passer

Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



# RECEPTION: Carving Stations

---

## **SUGAR BAKED TENNESSEE HAM \$350**

- Brushed with Brown Sugar Mustard Glaze, Vidalia Onion Relish and Herbed Buttermilk Biscuits  
Serves 40 Guests

## **WHOLE OVEN ROASTED TOM TURKEY \$350**

- Traditional Sage Pan Gravy, Red Wine Cranberry Sauce and Assorted Mini Rolls  
Serves 25 Guests

## **SMOKED BEEF BRISKET \$350**

- Tennessee BBQ Sauce, Brown Mustard, Coleslaw and Assorted Mini Rolls  
Serves 40 Guests

## **WHOLE ROAST BEEF TENDERLOIN \$500**

- Rolled In Cracked Pepper, Served With a Cab-Sav Demi Glace
- Béarnaise Assorted Mini Rolls  
Serves 25 Guests

\*\$100 Fee Will Apply for Each Chef Attendant\*

Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



# RECEPTION: Action Stations

---

## SAUTEED SEAFOOD PAELLA \$18

- Arborio Saffron Rice with Scallops, Shrimp, Mussels, Savory Sausage, Peas, Pearl Onions and a Tomato, Seafood and White Wine Broth

## CHICKEN OR STEAK SKEWERS \$14

- Chicken or Steak with Vegetables cooked to Order

## MINI SIRLOIN, CHICKEN OR PORK LOIN SLIDERS \$14

- Cheddar, American, Bleu and Provolone Cheeses, Pickles, Onions, Tomatoes, Chipped Bacon, Mayonnaise, Brown Mustard, Ketchup and Remoulade

## LETTUCE WRAPS \$15

- Chicken, Pork and Beef with Wild Mushrooms, Carrots, Bean Sprouts, Toasted Peanuts, Onions in Lettuce Wraps

## BANANAS FOSTER \$13

- Bananas in Rum Butter Flambe Sauce atop Creamy Vanilla Bean Ice Cream

## PEACH MELBA \$13

- Fresh Peaches Sauteed with Raspberries atop Creamy Vanilla Bean Ice Cream

## CREME BRULEE \$13

- Creamy Vanilla Bean Custard with Raw Sugar

\*\$100 Fee Will Apply for Each Chef Attendant\*  
1 attendant per 75 people

Prices are based on Per Person  
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax





# BEVERAGE: Host Consumption Bars

---

## HOSTED CONSUMPTION HOUSE BAR

- Pinnacle Vodka, Pinnacle Gin, Juarez Gold Tequila, Ron Castillo Rum, Clan McGregor Scotch, Seagram 7 Whiskey, Early Times Bourbon, Canyon Road Red and White House Wines
- House Cocktail \$9
- House Wine \$10
- Imported Beer \$7
- Domestic Beer \$6
- Bottled Water \$4
- Soft Drink and Juices \$4

## HOST CONSUMPTION DELUXE BAR

- Tito's Vodka, Beefeater Gin, Sauza Gold Tequila, Bacardi Light Rum, Seagram's VO Whiskey, Dewar's White Label Scotch, and Jim Beam Bourbon, Glass Mountain Merlot OR Greystone Cab, Jargon Pinot Noir, Chateau Ste. Michelle Riesling and Greystone Chardonnay
- Deluxe Cocktails \$12
- Deluxe Wine \$14
- Imported Beer \$7
- Domestic Beer \$6
- Bottled Water \$4
- Soft Drinks and Juice \$4

Host Consumption Bar will include (1) bar per (100) guests  
Bartenders per bar is \$100++  
Prices are based on Per Drink

Prices are Subject to 25% Taxable Service Charge and Applicable Sales & Local Tax



# BEVERAGE: Cash Bars

---

## CASH HOUSE BAR

- Pinnacle Vodka, Pinnacle Gin, Juarez Gold Tequila, Ron Castillo Rum, Clan McGregor Scotch, Seagram 7 Whiskey, Early Times Bourbon, Canyon Road Red and White House Wines House
- House Cocktail \$10
- House Wine \$12
- Imported Beer \$8
- Domestic Beer \$7
- Bottled Water \$4
- Soft Drink and Juice \$4

## CASH DELUXE BAR

- Bacardi Rum, Gordon's Gin, Seagram's VO Whisky, Jim Beam, Smirnoff Vodka, Jose Cuervo Gold Tequila, Dewar's Scotch, Coppola Diamond Merlot, Bridlewood Pinot Noir, Coppola Pinot Grigio, Dreaming Tree Chardonnay
- Deluxe Cocktail \$14
- Deluxe Wine \$14
- Imported Beer \$8
- Domestic Beer \$7
- Bottled Water \$4
- Soft Drinks and Juice \$4

Cash Bar will include (1) bar per (100) guests  
Bartenders per bar \$100

Prices are based on Per Drink  
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



# BEVERAGE: Bar Options

---

## WINE AND BEER BAR WITH SOFT DRINKS AND BOTTLED WATER

- 1 Hour Reception 15 per Person
- 2 Hour Reception 26 per Person
- 3 Hour Reception 33 per Person
- 4 Hour Reception 40 per Person
- Each Additional Hour 6 per Person

## FULL BAR, HOUSE BRANDS

- 1 Hour Reception 20 per Person
- 2 Hour Reception 30 per Person
- 3 Hour Reception 32 per Person
- 4 Hour Reception 48 per Person
- Each Additional Hour 7 per Person

## FULL BAR, DELUXE BRANDS

- 1 Hour Reception 22 per Person
- 2 Hour Reception 32 per Person
- 3 Hour Reception 42 per Person
- 4 Hour Reception 52 per Person
- Each Additional Hour 8 per Person

Bars will include 1 bar per 100 guests  
Bartenders per bar \$100

Prices are Subject to 25% Taxable Service Charge and Applicable Sales & Local Tax



# TECHNOLOGY: Audio Visual: Packages

---

## POPULAR PACKAGES

### MEETING ROOM PROJECTOR PACKAGE

- Cables to Connect (Up to 50')
- Power Cables
- 3700 Lumen LCD Projector
- Tripod Screen
- Technical Support

### PROJECTION SUPPORT PACKAGE

- Power Cables
- Tripod Screen
- Technical Support

### DELUXE DATA PROJECTION PACKAGE

- Cables to Connect (Up to 50')
- Power Cables
- 5500 Lumen LCD Projector
- 6.9' X 12' Fast Fold Screen
- Technical Support

### DUAL SCREEN DATA PROJECTION

- Cables to Connect (Up to 50')
- Power Cables
- Distribution Amplifier
- (2) 3700 Lumen LCD Projectors
- (2) Tripod Screens
- Technical Support

### TWO-SPEAKER SOUND SYSTEM

- Cables to Connect (Up to 50')
- Power Cables
- Two Self-Powered Speakers
- Two Speaker Stands
- 4- Channel Mixer



# TECHNOLOGY: Audio Visual Popular Components

---

## POPULAR COMPONENTS

- Flipchart
- Post-it Flipchart
- Dry-Erase Board
- Conference Speaker Phone
- Laptop Computer
- LED Wash Light
- Meeting Room Projector
- Self-Powered Speaker
- Wired and Wireless Microphones
- 4-Channel Mixer
- 12-Channel Mixer
- 16-Channel Mixer
- 50" LCD Monitor
- Wireless Mouse
- Laser Pointer
- 25' Electric Extension Cord
- Power Strip
- 5' Tripod Screen
- 6' Tripod Screen
- 8' Tripod Screen
- 10' Cradle Screen
- 6.9' x 12' Fast-Fold Screen

