



CATERING MENU

2018



Breakfast

Breakfast Buffets

(Buffet Selections Require A Minimum Of 25 Persons Unless Otherwise Noted)

The Continental

(No Minimum)

Fresh Orange, Apple And Cranberry Juices
Sliced Fresh Fruit Display Garnished With Fresh Berries
Chef's Selection Of Assorted Danish Pastries, Muffins And Bagels
Butter, Preserves And Cream Cheese
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Assortment Of English Breakfast Teas
@ \$11++ Per Person

The Healthy Continental

Fresh Orange, Apple And Cranberry Juices
Sliced Fresh Fruit Display Garnished With Fresh Berries
Assorted Sliced Fruit Breads
Assorted Low-Fat Muffins
Assorted Low-Fat Yogurts
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Assortment Of English Breakfast Teas
@ \$11++ Per Person

The Morning Market

Fresh Orange, Apple And Cranberry Juices
Sliced Fresh Fruit Display Garnished With Fresh Berries
Fresh Scrambled Eggs
Bacon And Pork Sausage
Breakfast Potatoes
Chef's Selection Of Assorted Danish Pastries, Muffins And Bagels
Butter, Preserves And Cream Cheese
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Assortment Of English Breakfast Teas
@ \$14++ Per Person

The Low-Carb

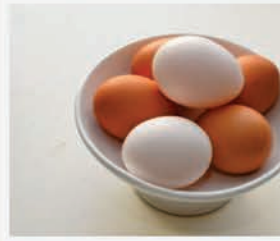
Fresh Orange, Apple And Cranberry Juices
Sliced Fresh Fruit Display With Fresh Berries
Cottage Cheese With Fresh Fruit Compote
Assorted Low-Carb Yogurts
Assorted Sliced Cheeses
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Assortment Of English Breakfast Teas
@ \$10++ Per Person

Brunch Buffet

Fresh Fruit Assortment
Chilled Orange Juice And Tomato Juice
Baked Sugar Cured Ham
Egg Casserole With Sausage, Bacon & Cheese
Flaky Buttermilk Biscuits And Gravy
Butter And Preserves
Freshly Brewed Regular Coffee And Decaffeinated Pura Veda Coffee
@ \$12++ Per Person

Buffet Enhancements

Cinnamon French Toast @ \$3++
Biscuits With Country Gravy @ \$3++
Pancakes With Whipped Cream, Maple Syrup And Fruit Topping @ \$3++
Waffles With Whipped Cream, Maple Syrup And Fruit Topping @ \$3++
Oatmeal Or Grits @ \$2++
Biscuits And Country Ham @ \$4++
Mini Croissant Filled With Scrambled Eggs @ \$4++



Breakfast

Breakfasts Plated

The All American

Fresh Florida Orange Juice
Fresh Scrambled Eggs
Smoked Bacon Or Country Sausage
Breakfast Potatoes
Herb Roasted Roma Tomato
Assorted Mini Muffins
Butter And Fruit Preserves
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Assortment Of English Breakfast Teas
@ \$12++ Per Person

The Southern

Fresh Florida Orange Juice
Fresh Scrambled Eggs
Country Ham
Breakfast Potatoes
Biscuits And Gravy
Butter And Fruit Preserves
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Assortment Of English Breakfast Teas
@ \$12++ Per Person

The Quiche

Fresh Florida Orange Juice
Baked Quiche Lorraine With Bacon, Onion And Swiss Cheese
Sliced Fresh Fruit With Fresh Berries
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Assortment Of English Breakfast Teas
@ \$11++ Per Person

The Smart Start

Fresh Florida Orange Juice
Sliced Fresh Fruit Display With Fresh Berries
Blueberry Muffin
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Assortment Of English Breakfast Teas
@ \$8++ Per Person



Breaks

The All Day Break

Morning:

Assorted Muffins, Danish And Bagels With Cream Cheese And Preserves
Sliced Fresh Fruit Display
Fresh Orange, Apple And Cranberry Juices
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Assortment Of English Breakfast Teas

Mid-Morning:

Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Assortment Of English Breakfast Teas
Assortment Of Coca Cola Soft Drinks & Bottled Water
Whole Fresh Fruit
Yogurt And Granola

Afternoon:

Freshly Baked DoubleTree Cookies
Peanut Butter & Snickerdoodle Cookies
Sweet Chocolate Brownies and Blonde Brownies
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Iced Tea With Lemons
Assortment Of Coca Cola Soft Drinks & Bottled Water
@ \$17++ Per Person

Fresh Start

Assortment Of Individual Fruit Juices
Sliced Fresh Fruit Display, Garnished With Berries
Assortment Of Fruit Yogurts With Honey, Granola, And Raisins
Assorted Muffins, Danish And Bagels
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
@ \$12++ Per Person

Chocolate Break

Mini Chocolate Chip Cookies
Mini Chocolate Candies to include, Twix, Reese Cup, Hersey's,
Snickers, Kit Kat, Milky Way & Almond Joy
Chocolate and Blonde Brownies
Pura Veda Coffee, Ice Tea,
Assorted Coca Cola Soft Drinks and Bottled Water
@ \$10++ Per Person

The Fun Fare

Assortment Of Candy Bars
Buttered Popcorn
Salted Cocktail Peanuts
Potato Chips
Tortilla Chips With Tomato Salsa and Ranch Dip
Assortment Of Coca Cola Soft Drinks And Iced Tea With Lemon
\$10++ Per Person

Tennessee Break

Moon Pies
Assorted Individual Pringles
Little Debbie Snack Cakes
Sweet and Unsweet Tea
Assorted Coca Cola Soft Drinks, Bottled Water
Freshly Brewed Regular and Decaffeinated Pura Veda Coffee
@ \$10 ++ Per Person

Good Morning Breakfast Break

Sausage And Ham Biscuits
Assorted Muffins And Danish
Preserves And Butter
Assorted Coca Cola Soft Drinks, Freshly Brewed Regular And
Decaffeinated Pura Veda Coffee
@ \$12++ Per Person

Jackson General's Break

Individual Bags of Popcorn
Pretzels & Peanuts
Cracker Jacks
Assorted Coca Cola Soft Drinks
Bottled Water
@ \$10++ Per Person

Nabisco Break

Individual Bags
Oreo Cookies
Ritz Bits
Assorted 100 Calorie Packs
Assorted Coca Cola Soft Drinks, Bottled Water
Freshly Brewed Regular and Decaffeinated Pura Veda Coffee
@ \$10++ Per Person



Breaks

Breaks: A La Carte Selections

Food Selections Your Choice @ \$20.00 Per Dozen

Freshly Baked DoubleTree Cookies
 Freshly Baked Peanut Butter
 Freshly Baked Snickerdoodle Cookies
 Fresh Fruit Muffins
 Assorted Mini Danish Pastries
 Assorted Doughnuts
 Mini Fruit Turnovers
 Double Fudge Brownies
 Blonde Brownies
 Tea Sandwiches

Sausage Biscuits
 @ \$20 ++ Per Dozen
 Ham Biscuits
 @ \$20 ++ Per Dozen
 Cinnamon Rolls
 @ \$20++ Per Dozen
 Assorted Bagels
 @ \$24++ Per Dozen
 Flaky Croissants
 @ \$23 ++ Per Dozen

By The Pound

Fancy Assorted Mixed Nuts
 @ \$20 ++ Per Pound

Salted Cocktail Peanuts
 @ \$19 ++ Per Pound

Potato Chips, Pretzels And Tortilla
 Chips With Appropriate Dips, and
 Salsa
 @ \$20 ++ Per Pound

Gourmet Dry Snack Mix
 @ \$13 ++ Per Pound

Fruit Tray
 @ \$3 ++ Per Person

Cheese Tray
 @ \$4 ++ Per Person

Beverage Selections

Freshly Brewed Regular Or
 Decaffeinated Pura Veda Coffee
 @ \$25 ++ Per Gallon
 @ \$10 ++ Per Pot

Hot Or Iced Tea With Lemons
 @ \$19 ++ Per Gallon

Fruit Punch
 @ \$19 ++ Per Gallon

Lemonade
 @ \$19 ++ Per Gallon

On Consumption

Assorted Coca Cola Soft Drinks
 @ \$2.5 ++ Each

Bottled Waters
 @ \$3 ++ Each

Perrier Sparkling Water
 @ \$4 ++ Each

Orange, Apple, Grapefruit, Tomato
 Or
 Cranberry Juice
 @ \$11 ++ Per Pitcher

Assorted Granola Or Energy Bars
 @ \$2 ++ Each

Individual Fruit Yogurt
 Assortment
 @ \$2++ Each

Whole Fresh Fruit
 @ \$3 ++ Per Piece



Lunch Buffets

All Buffet Selections Include Ice Tea With Lemon, Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Lunch Buffets Require A Minimum Guarantee Of 25 Persons Or Will Require A Less Than Minimum Buffet Charge Of \$125.00++
In Order To Insure Compliance With Health Department Guidelines, We Cannot Allow Any Leftover Foods To Be Removed From The Banquet Rooms.

The Deli Market

Choose Three From The Following:

- Traditional Cole Slaw
- Sliced Fruit Display With Fresh Berries
- Sliced Beefsteak Tomato And Red Onion Salad With Herb Vinaigrette
- Red Potato Salad With Bacon And Caramelized Onion
- Mixed Field Green Salad With Choice Of 2 Dressings
- Balsamic Marinated, Grilled Vegetable Salad
- Tri-Color Tortellini With Roasted Red Pepper, Parmesan And Artichoke Salad
- Penne Pasta Salad With Sun-Dried Tomatoes And Fresh Herbs
- Pecan Chicken Salad

The Deli Market Includes:

- Roast Beef, Smoked Turkey Breast, Black Forest Ham, Peppered Pastrami
- Swiss, Provolone, Cheddar And American Cheeses
- Assortment Of Deli Rolls and Assorted Breads
- Relish Tray Of Lettuce, Tomatoes, Onions, Pickles And Condiments
- Freshly Baked DoubleTree, Peanut Butter & Sugar Cookies,
@ \$19 ++ Per Person

The Salad And Potato Bar

- Soup Du Jour
- Baked Potatoes And Mixed Field Greens
Served With The Choice Of:
- Sour Cream, Fresh Butter, Bacon Bits, Shredded Cheddar Cheese, Tomato Salsa, Pepper Ranch Dressing
- Diced Tomatoes, Chopped Eggs, Diced Red Onions, Diced Cucumbers, Julienne Cut Of Smoked Turkey, Julienne Cut Of Smoked Ham
- And Choice Of Dressings
- Chef's Selection Of Desserts
- Tea, Coffee, Water
@ \$18 ++ Per Person

The Tex Mex

- Chicken Tortilla Soup
- Taco Salad
- Spicy Ground Beef
- Chicken And Beef Fajitas
- Warm Flour Tortilla And Warm Taco Shells
- Santa Fe Rice
- Guacamole, Shredded Lettuce, Diced Tomatoes, Diced Onions, Cheddar Cheese
- Diced Jalapeno Peppers, Tomato Salsa, Sour Cream And Black Olives
- Chef's Selection Of Desserts
@ \$21 ++ Per Person

The Italian

- Antipasto Display To Include:
- Pepperoni, Salami, Provolone, Mozzarella, Sliced Roma Tomatoes, Pepperoncini Peppers, Black Olives, Roasted Red Peppers, Grilled Balsamic Marinated Eggplants, Marinated Mushrooms And Artichokes
- Vinaigrette Dressing
- Classic Caesar Salad With Shaved Parmesan Cheese And Herb Garlic Croutons
- Grilled Chicken Over Penne Pasta With Alfredo Sauce
- Lasagna
- Warm, Oven Baked Focaccia Bread And Garlic Bread Sticks
- Assorted Italian Mini Desserts
@ \$21 ++ Per Person

The Southern

- Marinated Vegetable Salad
- Southern Style Potato Salad
- Mixed Green Salad With Assorted Dressings
- Southern Style Baked Chicken With Traditional Cornbread Dressing
- Crispy Catfish Filets With Tarter Sauce
- Pulled Pork Barbeque
- Roasted Garlic Mashed Potatoes
- Mac And Cheese
- Seasoned Green Beans
- Fried Okra
- Cornbread Muffins
- Oven Baked Fruit Cobbler
@ \$25 ++ Per Person



Lunch Buffets

The Market Place Buffet

Choice Of Two @ \$24++ Per Person

Three @ \$26++ Per Person

Four @ \$28++ Per Person

Hot Selection

Wild Mushroom Meatloaf With Roasted Portobello Sauce
 "Memphis Style" Barbequed Chicken
 Roasted Airline Rotisserie Chicken With Fresh Thyme Infused Gravy
 Herb Crusted Filet Of Salmon With Warm Tomato And Basil Vinaigrette
 Chicken Marsala
 Grilled Sweet Italian Sausage With Sautéed Peppers And Onions
 Chicken Or Beef Fajitas With Sautéed Onions And Peppers
 Roasted Pork Tenderloin With Granny Smith Apple Calvados Sauce
 Crispy Catfish Filets With Tarter Sauce
 Chicken Cordon Bleu With Creamy Mornay Cheese Sauce And Fresh Herbs
 Seared Tilapia Filet With Lemon Caper Butter Cream Sauce
 Marinated, Grilled Flank Steak With Merlot Reduction
 Barbeque Ribs

Cold Selection – Choice Of Three

Traditional Cole Slaw
 Red Potato Salad With Bacon
 Mixed Field Green Salad With Two Dressings
 Fresh Fruit Salad With Berries
 Marinated And Grilled Vegetable Salad
 Tri-Color Tortellini With Roasted Red Pepper And Artichoke Salad
 Penne Pasta With Sun Dried Tomato And Fresh Herbs

Accompaniments – Choice Of Two

4 Cheese Mac And Cheese
 Penne Pasta With Sun Dried Tomato Sauce And Baked With Mozzarella
 Oven Roasted Herb Garlic Red Potatoes
 Garlic Mashed Potatoes
 Au Gratin Potatoes
 Herb Parmesan Risotto
 Blended Wild And White Rice Pilaf

Vegetables – Choice Of Two

Sautéed Green Beans
 Vegetable Bouquetiere
 Honey Glazed Baby Carrots
 Creamed Garlic Spinach With Parmesan Cheese
 Sautéed Italian Spinach
 Buttered Corn
 Corn on the Cob

Desserts

Chef's Choice Of Assorted Desserts



Lunch On-The-Go

Boxed Lunches On The Go

Any Boxed Lunch Can Be Plated And Served By Adding \$2++ Per Person.

The Classic

Choice Of One Sandwich:

- Sandwich Of Sliced Smoked Turkey Breast
And Swiss Cheese
 - Sandwich Of Black Forest Ham
And Swiss Cheese
 - Sandwich Of Roasted Beef
And Provolone Cheese
- Traditional Cole Slaw
Potato Chips
Freshly Baked DoubleTree Cookie
Whole Fresh Fruit
Choice Of Coca Cola Soft Drink
@ \$ 14++ Per Person

It's A Wrap

- Grilled Sliced Chicken, Cut Romaine, Shredded Parmesan With Creamy Caesar Dressing
In A Wrap
Traditional Cole Slaw
Potato Chips
Freshly Baked Cookie
Whole Fresh Fruit
Choice Of Coca Cola Soft Drink
@ \$14++ Per Person



Plated Lunches

All Plated Lunches Served With House Salad, Hot Yeast Rolls And Butter, (Except Sandwich Plates And Salads), Iced Tea With Lemon And Freshly Brewed Regular And Decaffeinated Pura Veda Coffee

Soups

- Thyme Roasted Corn And Chicken Chowder
@ \$4++ Per Person
- Tomato Basil Bisque @ \$3++ Per Person
- Baked Potato Soup With Sour Cream, Smoked Bacon
@ \$3++ Per Person
- Cream Of Broccoli @ \$3++ Per Person
- Chicken And Wild Rice Soup
@ \$3++ Per Person
- Chicken Noodle Soup
@ \$3++ Per Person

Lunch Entrees

Classic Caesar Salad

- With Herb Garlic Croutons And Shredded Parmesan Cheese
Chef's Choice Of Dessert
- With Choice Of Grilled Chicken @ \$11++ Per Person
- Salmon @ \$14++ Per Person

Pecan Chicken Salad

- With Sliced Assorted Fruit And Fresh Berries
- Banana Nut Bread With Whipped Cream Cheese
Chef's Choice Of Dessert
@ \$14++ Per Person

Croissant Club

- Smoked, Sliced Turkey Breast, Crisp Bacon Strips, Swiss Cheese,
Sliced Tomatoes And Fresh Leaf Lettuce With Honey Mustard Dressing
- Potato Chips
Dill Pickle
Chef's Choice Of Dessert
@ \$14++ Per Person

Baked Lasagna

- House Salad With Assorted Dressings
- Served With Marinara Sauce, Mozzarella Cheese
Marinated Vegetable Tower
Dinner Rolls
- With Chef's Selection Of Dessert
@ \$15++ Per Person

Blackened Chicken Alfredo

- With Creamy Alfredo Sauce And Shaved Parmesan Cheese
- House Salad With Assorted Dressings
Dinner Rolls
- With Chef's Selection Of Dessert
@ \$17++ Per Person

Caesar Wrap

- Grilled Chicken With Romaine, Shredded Parmesan Cheese And
Creamy Caesar Dressing In A Wrap
- Potato Chips
Dill Pickle
Fresh Fruit Garnish
Chef's Choice Of Dessert
@ \$14++ Per Person

Cobb Salad

- With Grilled Chicken, Diced Tomatoes, Roasted Corn,
Gorgonzola Cheese, Chopped Eggs, Shredded Cheddar Cheese
And Bacon Bits, Served With Ranch Dressing
- Chef's Choice Of Dessert
@ \$14++ Per Person

Chicken Cordon Bleu

- House Salad With Assorted Dressings
- Served With A Mornay Cream Sauce, Sautéed Spinach
Garlic Mashed Potatoes
Dinner Rolls
- With Chef's Selection Of Dessert
@ \$18++ Per Person

Fresh Basil And Sundried Tomato Penne Pasta

- House Salad With Assorted Dressings
- Tossed In Sun Dried Tomato Sauce, Topped With Sliced Grilled
Chicken
Dinner Rolls
- With Chef's Selection Of Dessert
@ \$13++ Per Person



Plated Lunches

Grilled Chicken Mac And Cheese

House Salad With Assorted Dressings
Served With Cheddar, American And Goat Cheeses, Topped With Sliced Grilled Chicken, Fine Diced Bacon And Crushed Croutons
Dinner Rolls
With Chef's Selection Of Dessert
@ \$15++ Per Person

Roasted Airline Rotisserie Chicken

House Salad With Assorted Dressings
Served With Garlic Mashed Potatoes And Grilled Balsamic Marinated Vegetable Tower
Dinner Rolls
With Chef's Selection Of Dessert
@ \$15++ Per Person

Teriyaki Glazed Chicken Breast

House Salad With Assorted Dressings
Served With Creamy Basmati Risotto, French Green Beans And Honey Glazed Baby Carrots
Dinner Rolls
With Chef's Selection Of Dessert
@ \$17++ Per Person

Southern Fried Chicken

House Salad With Assorted Dressings
Served With 4 Cheese Mac And Cheese, Whole Roasted Corn And Creamy Country Gravy
Dinner Rolls
With Chef's Selection Of Dessert
@ \$17++ Per Person

Blackened Catfish With Spicy Creole Sauce

House Salad With Assorted Dressings
Served With Smoked Corn Risotto And Sautéed Garlic Spinach
Dinner Rolls
With Chef's Selection Of Dessert
@ \$17++ Per Person

Pasta Primavera

House Salad With Assorted Dressings
Served With Grilled Balsamic Marinated Vegetables, Broccoli Penne Pasta With Sliced Grilled Chicken and Marinara Sauce
Dinner Rolls
With Chef's Selection Of Dessert
@ \$13++ Per Person

Grilled Flank Steak

House Salad With Assorted Dressings
With Green Onions And Red Peppers And Bordelaise Sauce
Garlic Mashed Potatoes
Sautéed Green Beans
Dinner Rolls
Chef's Selection Of Dessert
@ \$20++ Per Person

Wild Mushroom Meatloaf

House Salad With Assorted Dressings
With Roasted Portobello Sauce, Garlic Mashed Potatoes And Braised Savoy Cabbage
Dinner Rolls
With Chef's Selection Of Dessert
@ \$15++ Per Person

Herb Crusted Fillet Of Salmon

House Salad With Assorted Dressings
With Warm Basil And Tomato Vinaigrette, Saffron Risotto And Sautéed French Green Beans
Dinner Rolls
With Chef's Selection Of Dessert
@ \$19++ Per Person



Hors d'oeuvres

Cold Selections

Pecan Chicken Salad
Served In Mini Puff Pastry
@ \$150.++ Per 50 Pieces

Ham And Cheese Pinwheel
@ \$125.++ Per 50 Pieces

Mini Deli Rolls with Ham
With Herb Aioli
@ \$150.++ Per 50 Pieces

Assorted Tea Sandwiches
@ \$125.++ Per 50 Pieces

Assorted Mini Desserts
@ \$150.++ Per 50 Pieces

Fruit And Cheese Kabobs
@ \$150.++ Per 50 Pieces

Chocolate Dipped Strawberries
@ \$125.++ Per 50 Pieces

Ham And Cheese Pinwheel
@ \$125.++ Per 50 Pieces

Chilled Seafood Stations

Chilled Shrimp
Poached In White Wine Court Bouillon
Served With Horseradish Cocktail Sauce, Hot Sauce And Lemon
Market Price ++

Hot Selections

Spicy Buffalo Wings
With Bleu Cheese Dressing
@ \$125.++ Per 50 Pieces

Mini Chicken Quesadillas
With Tomato Salsa And Sour Cream
@ \$125.++ Per 50 Pieces

Fried Chicken Tenders
With Barbeque Sauce
@ \$125.++ Per 50 Pieces

Sesame Crusted Chicken Skewers
With Indonesian Peanut Sauce
@ \$125.++ Per 50 Pieces

Mini Burger Sliders
On Miniature Kaiser Rolls With Dill Pickles
@ \$150.++ Per 50 Pieces

Mini Beef Wellington
With Bearnaise Sauce
@ \$150.++ Per 50 Pieces

Santa Fe Wraps
With Sour Cream and Salsa
@ \$150. ++ Per 50 Pieces

Coconut Fried Shrimp
With Orange Marmalade
@ \$200.++ Per 50 Pieces

Petite Maryland Crab Cakes
With Roasted Red Pepper Aioli
@ \$225.++ Per 50 Pieces

Crab Rangoon
With Warm Sesame Soy Mustard Vinaigrette
@ \$110.++ Per 50 Pieces

Asian Spring Rolls
With Soy And Sesame Sauce
@ \$125.++ Per 50 Pieces

Sweet And Sour Meatballs
@ \$125.++ Per 50 Pieces



Reception Displays

Fresh Vegetable Crudité Display

With Assorted Dipping Sauces
\$3++ Per Person

Assortment Of Domestic And International Cheeses Garnished With Fresh Sliced And Fruit

Served With Assorted Crackers & Sliced French Bread
\$4++ Per Person

Rainbow Of Fresh Seasonal Sliced Fresh Fruits And Berries

\$3++ Per Person

Antipasto Salad Display

To Include: Pepperoni, Salami, Provolone, Mozzarella, Sliced Tomato, Pepperoncini, Italian Black Olives,
Marinated Artichoke Hearts, Roasted Peppers And Marinated Mushrooms With Italian Bread Sticks
\$4++ Per Person

Smoked Salmon

Smoked Salmon With Classical Condiments
@ Market Price ++
(Serves 25 Guests)

Chocolate Fondue

Fresh Fruit, Cubed Pound Cake And Chocolate Fondue
Almond Biscotti
@ \$4++ Per Person



Creative/Carving Stations

Creative Stations

Carving Stations Are Meant As Reception Enhancements And Are Not Based On Dinner Portions.

Pasta Stations:

Accompanied With Warm Focaccia And Garlic Rolls

Four Cheese Ravioli
With Truffle Oil, Roasted Garlic and Mushrooms with Penne
Pasta prepared with Hot Si ilian Red Pepper Sauce, tossed
with Mushrooms, Bell Peppers, Black Olives, Onions,
Garlic, Shrimp and Grilled Chicken
@ \$19++ Per Person

Mini Cheesecake Station

Assortment Of Mini Cheesecakes
Served By Our Chefs With Variety
Of Fruit Compote
With Fresh Vanilla Bean Whipped Cream
@ \$11++ Per Person

Taco Station

Spiced Beef Taco Meat
Served With Shredded Lettuce, Diced Tomatoes, Chopped
Onions,
Grated Jack Cheese, Guacamole, Sour Cream, Tomato
Salsa, Taco Shells
\$11++ Per Person with Hors D'oeuvres
\$15++ Per Person as Meal

Belgian Waffle Station

Waffles Prepared To Order With
Fruit Compote, Warm Maple Syrup, Fresh Berries, Whipped Cream,
Chocolate Chips
@ \$11++ Per Person

Risotto Station

Prepared By Our Chefs
Parmesan Risotto With Choice Of:
Sautéed Wild-mushrooms
Sautéed Mini Scallops
Pulled Pork Shoulder
Baby Shrimp
@ \$15++ Per Person

Fajita Station

Minimum Of 50 People
Marinated Chicken Strips With Onions And Peppers
Sautéed Ground Beef
Cheese, Sour Cream, Guacamole, Salsa, Tomatoes, Shredded Lettuce
Soft Tortillas
Fried Tortilla Chips
@ \$12++ Per Person As A Station With Hors D'oeuvre
@ \$16++ Per Person As Dinner

Omelet Station

Eggs Made To Order By Our Chefs
Farm Fresh Eggs And Egg Beaters, With
Diced Ham, Bacon, Sausage, Peppers, Onions, Tomatoes, Mushrooms,
And Grated Cheeses
@ \$11++ Per Person

Carving Stations:

Carving Stations Are Meant As Reception Enhancements And Are Not Based On Dinner Portions.

Café Round Of Beef

Fresh Horseradish
Silver Dollar Rolls
@ \$375++ (Serves 75 Guests)

Pepper-Crusted Whole Prime Rib

Roasted Garlic Aioli, Horseradish Cream And Soft Buttered Rolls
@ \$625.00++ (Serves 50 Guests)

Roasted Beef Tenderloin

With Béarnaise Sauce & Horseradish Cream With
Soft Buttered Rolls
@ \$600++ (Serves 50 Guests)

Bourbon And Honey Glazed Ham

With Dijon Mustard, Hawaiian
Pineapple Salsa And Soft Buttered Rolls
@ \$300.00++ (Serves 50 Guests)

Whole Roasted Turkey

Giblet Gravy, Cranberry Compote, Stuffing
& Soft Buttered Rolls
@ \$250.00++ (Serves 25 Guests)

Herb Roasted Tenderloin Of Pork

Mango Chutney And Soft Buttered Rolls
@ \$250.00++ (Serves 25 Guests)

Ice Carvings Created By Request
Starting At Market Price ++
Chef's Fee Of \$25.00++ Per Station

Plated Dinners



Soups

- Lobster Bisque With Roasted Corn, Topped With Sour Cream And Chive @ \$ 4++
- Chipotle Black Bean Soup With Chive Sour Cream @ \$4++
- Yukon Gold Baked Potato Soup With Crisp Smoked Bacon @ \$3++
- Creamy Tomato Basil Bisque @ \$3++
- Beef Barley Soup @ \$3++
- Thyme Roasted Corn And Chicken Chowder @ \$4++ Per Person
- Chilled Cantaloupe Melon Soup With Grand Marnier And Fresh Mint @ \$3++ Per Person
- Cream Of Broccoli @ \$3++ Per Person
- Chicken And Wild Rice Soup @ \$3++ Per Person
- Chicken Noodle Soup @ \$3++ Per Person

Salads And Appetizers

- Caesar Salad With Herb Garlic Croutons And Shaved Parmesan Cheese @ \$4++
- Spinach Salad With Crispy Smoked Bacon, Chopped Eggs And Tomatoes, Garlic And Herb Vinaigrette @ \$5++
- California Garden Salad With Bibb Lettuce, Hearts Of Palm, Citrus Dressing On Mixed Field Greens @ \$5++
- Mixed Field Greens Salad With Tomatoes, Cucumber And Julienne Carrots With Italian Dressing @ \$4++
- Seared Smoked Gouda Cheese Grits With Black Bean And Tomato Salsa \$ 5++
- Tri-Color Tortellini With Creamy Basil Pesto Sauce And Roasted Red Peppers@ \$5++

Roasted Pork Tenderloin

- With Granny Smith Apple And Calvados Sauce
- House Salad With Two Dressings
- Garlic Mashed Potatoes
- Sautéed Spinach Hot Yeast Rolls & Butter Rosettes
- Guest Selection Of Dessert
- Freshly Brewed Regular And Decaffeinated Pura Veda Coffee @ \$22++ Per Person

Chicken Toscana

- House Salad With Two Dressings
- Chicken with a White Wine sauce with Artichoke, Mushrooms And Roma Tomatoes Over Herb Gorgonzola Risotto
- French Green Beans
- Hot Yeast Rolls & Butter Rosettes
- Guest Selection Of Dessert
- Freshly Brewed Regular And Decaffeinated Pura Veda Coffee @ \$22 ++ Per Person

Roasted Airline Rotisserie Chicken

- House Salad With Two Dressings
- With Garlic Mashed Potatoes
- Grilled Balsamic Marinated Vegetable Tower
- Veal Demi Glaze Reduction
- Hot Yeast Rolls & Butter Rosettes
- Guest Selection Of Dessert
- Freshly Brewed Regular And Decaffeinated Pura Veda Coffee @ \$21++ Per Person

Grilled Breast Of Chicken

- With A Choice Of Marsala, Teriyaki, Wild Mushroom Or Creamy Mornay Cheese Sauce
- House Salad With Two Dressings
- Served With Wild And White Rice
- Vegetable Bouquetiere
- Hot Yeast Rolls & Butter Rosettes
- Guest Selection Of Dessert
- Freshly Brewed Regular And Decaffeinated Pura Veda Coffee @ \$21++ Per Person

Apple Walnut Raisin Stuffed Pork Chop

- With A Veal Demi Red Wine Glaze Reduction
- House Salad With Two Dressings
- Smoked Corn Risotto
- Broccolini
- Hot Yeast Rolls & Butter Rosettes
- Guest Selection Of Dessert
- Freshly Brewed Regular And Decaffeinated Pura Veda Coffee @ \$23++ Per Person

Grilled Flank Steak

- With Merlot Reduction
- House Salad With Two Dressings
- Garlic Mashed Potatoes
- Roasted Portobello Mushrooms
- Broccolini
- Hot Yeast Rolls & Butter Rosettes
- Guest Selection Of Dessert
- Freshly Brewed Regular And Decaffeinated Pura Veda Coffee @ \$26++ Per Person

Medallion Of Beef Tenderloin With Two Sauces

- House Salad With Two Dressings
- With Herb Roasted Garlic Red Potatoes
- Bouquetiere Of Vegetables
- Hot Yeast Rolls & Butter Rosettes
- Guest Selection Of Dessert
- Freshly Brewed Regular And Decaffeinated Pura Veda Coffee @ \$35++ Per Person

Grilled Top Sirloin Steak

- Stuffed With Prosciutto And Fresh Spinach
- House Salad With Two Dressings
- Served With Herb Roasted Red Potatoes and Broccolini
- Hot Yeast Rolls & Butter Rosettes
- Guest Selection Of Dessert
- Freshly Brewed Regular And Decaffeinated Pura Veda Coffee @ \$27++ Per Person

Plated Dinners



Prosciutto Wrapped Breast Of Chicken

Stuffed With Dill Cream Cheese
House Salad With Two Dressings
Served With Parmesan,
Saffron Risotto
Sautéed Garlic Spinach
Hot Yeast Rolls & Butter Rosettes
Guest Selection Of Dessert
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
@ \$21++ Per Person

Roast Prime Rib Of Beef

House Salad With Two Dressings
With Roasted Garlic Mashed Potatoes
Vegetable Bouquetiere
Hot Yeast Rolls & Butter Rosettes
Guest Selection Of Dessert
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
@ \$30++ Per Person

Baked Lasagna

House Salad With Two Dressings
Meat Or Vegetarian Served With Marinara Sauce And Baked With
Mozzarella Cheese
Grilled Mediterranean Vegetables
Hot Yeast Rolls & Butter Rosettes
Guest Selection Of Dessert
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
@ \$19++ Per Person

Oven Roasted Fillet Of Salmon

House Salad With Two Dressings
With Chunky Roasted Tomato And Basil Vinaigrette
Over Spinach Orzo
Honey Glazed Baby Carrots
Julienne Of Zucchini
Hot Yeast Rolls & Butter Rosettes
Guest Selection Of Dessert
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
@ \$26++ Per Person

Seared Beef Tenderloin And Shrimp

With Bordelaise Sauce
House Salad With Two Dressings
Roasted Green Asparagus With Red Peppers
Potato Au Gratin
Hot Yeast Rolls & Butter Rosettes
Guest Selection Of Dessert
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
@ \$39++ Per Person

Four Cheese Ravioli

House Salad With Two Dressings
With Chive Cream Sauce,
Tomato Concasse And Blue Cheese Crumbles
Grilled Mediterranean Vegetables
Hot Yeast Rolls & Butter Rosettes
Guest Selection Of Dessert
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
@ \$20++ Per Person

Penne Shrimp Scampi

House Salad With Two Dressings
With Garlic And White Wine Broth
Tomatoes, Fresh Herbs
Toasted Crostin
Hot Yeast Rolls & Butter Rosettes
Guest Selection Of Dessert
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
@ \$21++ Per Person

Orzo Pasta With Roasted Eggplant

House Salad With Two Dressings
Served With Sun Dried Tomato Sauce, Spinach
Fresh Basil And Shredded Parmesan Cheese
Hot Yeast Rolls & Butter Rosettes
Guest Selection Of Dessert
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
@ \$19 ++ Per Person

Seared Beef Tenderloin And Chicken

Pomegranate Infused Veal Demi Glaze And Roasted Red Pepper
Cream Sauce
House Salad With Two Dressings
Garlic Yukon Gold Mashed Potatoes
Sautéed French Green Beans
Hot Yeast Rolls & Butter Rosettes
Guest Selection Of Dessert
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
@ \$39++ Per Person



Desserts

Mango Tear Drop Cheesecake

Dark Chocolate Mousse Martini

Fruit Cobbler

Baked Bread Pudding

Key Lime Pie

Carrot Cake

Pecan Pie

Lemon Ice Box Pie

Cheese Cake with Fresh Fruit Topping

Chocolate Layer Cake

German Chocolate Cake

Coconut Cake

Coconut Pie



Dinner Buffets

The Sunset Buffet

Customize Your Own Buffet

Choice Of Three:

Cold Selection

- Fresh Fruit Salad With Seasonal Berries
- Tomato And Mozzarella Caprese Salad With Balsamic Vinaigrette And Fresh Basil
- Classic Caesar Salad With Herb Garlic Croutons And Shaved Parmesan Cheese
- Mixed Field Greens With Mandarin Oranges, Candid Pecans And Crumbled Gorgonzola Cheese With Raspberry Vinaigrette
- Potato Salad With Crisp Smoked Bacon
- Mediterranean Salad With Tomatoes, Cucumbers, Black Olives, Roasted Red Peppers, Red Onions And Italian Vinaigrette
- Classic Spinach Salad With Mushrooms And Warm Bacon Herb Dressing
- Pasta Primavera Salad
- Baby Shrimp Salad

Hot Selection

- Roasted Chicken Marsala
- Grilled Filet Of Salmon With Caper Lemon Butter Cream Sauce
- Whole Grilled Pork Tenderloin With Roasted Portobello Mushroom Sauce
- Barolo Braised Beef Short Ribs
- Grilled, Marinated Flank Steak With Bordelaise Sauce
- Blackened Catfish Filet With Spicy Creole Sauce
- Rotisserie Airline Chicken With Rosemary Infused Natural Jus
- Roasted Pork Loin With Dried Apricot And Sun Dried Raisin Salsa
- Baked Vegetable Lasagna

Carved Prime Rib Of Beef With Au Jus And Horseradish Sauce (Add \$4 Per Person + Carver Fee)

Down Home Buffet

- Relish Tray Of Sliced Tomatoes, Baby Pickled Corn, Scallions, Kosher Spears, Pickled Okra
- Southern Style Potato Salad
- Creamy Cole Slaw
- Garden Green Salad With Assorted Dressings
- Watermelon Basket With Fresh Fruit Medley
- Southern Style Fried Chicken With Cornbread Dressing And Gravy
- Fried Catfish Filets With Tartar Sauce
- Sliced Roast Beef, Au Jus
- Seasoned Whipped Potatoes
- Fried Okra
- Seasoned Green Beans
- Cornbread Muffins
- Chef's Selection Of Assorted Desserts
- Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
- Assortment Of English Teas & Ice Tea

@ \$28++ Per Person

Accompaniments Selection Choice Of Two

- Orzo Pasta With Garlic And Spinach
- Penne Pasta With Basil Pomodoro Sauce
- 4 Cheese Mac And Cheese
- Herb And Garlic Roasted Red Potatoes
- Roasted Garlic Mashed Potatoes
- Parmesan Whipped Potatoes
- Blended Wild And White Rice
- Rice Pilaf
- Santa Fe Rice

Vegetables Choice Of Two

- Garlic Broccolini
- Sautéed Green Beans
- Vegetable Bouquetiere
- Honey Glazed Baby Carrots
- Creamed Garlic Spinach With Parmesan Cheese
- Sautéed Italian Spinach
- Roasted Green Asparagus

Desserts

- Chef's Choice Of Assorted Desserts
- Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
- Assortment Of English Teas & Ice Tea

2 Entrée Buffet @ \$28++ Per Person

3 Entrée Buffet @ \$31++ Per Person



Dinner Buffets

Mardi Gras Buffet

Mixed Field Greens And All That Jazz
Hearts Of Romaine Caesar Style With Cajun Croutons And Shaved Parmesan Cheese
Spicy New Orleans's Style Shrimp Gumbo
Chicken Etoufee
Chicken And Shrimp Jambalaya
Creole Mustard Short Ribs
Dirty Rice
Collard Greens
Black Eyed Peas
Apple Beignets With Vanilla Bean Ice Cream
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Assortment Of English Teas & Ice Tea
@ \$28++ Per Person

House Of Blues

Southern Style Potato Salad
Mixed Field Greens With Fried Orca, Red Peppers, Crumbled Bleu Cheese And Barbeque Ranch Dressing
Southern Style Bake Chicken With Spiced Pecan Dressing
Fried Catfish With Herb Remoulade Sauce
"Memphis Style" Barbeque Slab Of Ribs
Red Beans And Rice
Braised Collard Greens
Smothered Green Beans
Cornbread
Assorted Hot Fruit Cobbler
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Assortment Of English Teas & Ice Tea
@ \$27++ Per Person

Taste Of Italy

Marinated Mushrooms, Roasted Red Peppers And Artichoke Salad
Antipasto Display Includes:
Salami, Provolone, Pepperoni, Mozzarella, Roasted Red Peppers, Pepperoncini, Black Olives, Sliced Tomatoes
And Grilled Marinated Eggplant
Hearts Of Romaine With Cherry Tomatoes And Shredded Parmesan Cheese
With Balsamic Vinaigrette
Spinach Ravioli With Filled With Ricotta Cheese And Served With Sun Dried Tomato Sauce
Grilled Filet Of Salmon With White Wine Caper Butter Cream Sauce With Diced Tomatoes
Roasted Italian Sweet Sausage With Sautéed Tri-Color Peppers And Onions
Roasted Breast Of Chicken Marsala With Sautéed Portobello Mushrooms
Parmesan Risotto Milanese
Garlic Sautéed Italian Spinach
Assortment of Ecclairs And Tiramisu
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Assortment Of English Teas & Ice Tea
@ \$27++ Per Person

Tex Mex

Chicken Tortilla Soup
Roasted Corn And Black Bean Salad With Chipotle Vinaigrette
Mixed Filed Green Salad With Cilantro Lime Vinaigrette
Southwest Pork Loin With Tomato And Green Onion Salsa
Chicken And Beef Fajitas With Warm Flour Tortillas
Beef Enchiladas Baked With Cheddar Cheese
Santa Fe Rice
Guacamole, Shredded Lettuce, Diced Tomatoes, Diced Onions, Cheddar Cheese
Diced Jalapeno Peppers, Tomato Salsa, Sour Cream And Black Olives
Chef's Selection Of Dessert
Freshly Brewed Regular And Decaffeinated Pura Veda Coffee
Assortment Of English Teas & Ice Tea
@ \$27++ Per Person



Banquet Bar Service

Premium Brand Bar

Beefeater's Gin, Stolli Vodka, Bacardi Light Rum, Dewar's White Label Scotch,
Jose Cuervo Tequila, Jack Daniel's Black Label, Jim Beam Bourbon
\$6.25 ++ Per Drink

Super Premium Brand Bar

Tanqueray Gin, Absolute Vodka, Captain Morgan's Spiced Rum, Johnny Walker Black Label Scotch,
Jose Cuervo Gold, Crown Royal, J&B Scotch, Wild Turkey Bourbon
\$7++ Per Drink

Other Brands And Cordials Available Upon Request

Sparkling Wines

House Brand - \$22 ++ Per Bottle

Tott's - \$24 ++ Per Bottle

Yellow Tail Bubbles - \$27 ++ Per Bottle

Moet And Chandon White Star - \$80++ Per Bottle

Wines – Our House Selections

Little Black Dress Chardonnay or Walnut Crest Select Chardonnay – \$23++ Per Bottle
Natura Sauvignon Blanc, Banfi 'Le Rime' Pinot Grigio, Becko Chardonnay, Movendo Moscato – \$28++ Per Bottle
Pacific Rim Riesling, Centine Rose – \$29++ Per Bottle

Beer

Domestic Beer - \$4.00++ Per Bottle

Import Beer - \$4.50++ Per Bottle

Punch

(Per Gallon)

Champagne Punch - \$50++

Mimosa - \$50++

Screwdriver / Bloody Mary - \$50++

Fruit Punch - \$20.00

Our Catering Department Will Be Happy To Assist You In Additional Wine And Beverage Selections.

Bartender Charge Of \$10.00 Per Hour

(4 Hour Minimum)

\$200.00 Minimum Required In Bar Sales.

The Doubletree Jackson, As A Licensee, Is Responsible For The Administration Of The Sale And Service Of Alcoholic Beverages In Accordance With The TN Alcoholic Beverage Commission's Regulations. It Is A Policy, Therefore, That All Liquor, Beer, And Wine Be Supplied By The Hotel.



Facilities and Guidelines

Old Hickory Boardroom:	Conference Style - 12 People Small Meals Up To 12 People \$150++ Room Rental Fee
Tennessee Boardroom:	Round Of 6 – 6 People Small Meals Up To 6 People \$100++ Room Rental Fee
Volunteer:	Conference Up To 12 Small Meals Up To 16 People \$100++ Room Rental Fee
Andrew Jackson Ballroom: (3 Salons)	Classroom Style - 190 People Banquet Style - 300 People Theatre Style - 400 People \$600++ Room Rental Fee**
Two Salons:	Classroom Style – 130 People Banquet Style - 130 People Theatre Style - 220 People \$400++ Room Rental Fee **
One Salon:	Classroom Style - 65 People Banquet Style - 64 People Theatre Style - 100 People U-Shape/Hollow Square – 30 People \$200++ Room Rental Fee **
The University Conference Ballroom:	Classroom Style – 130 People Banquet Style – 130 People Theatre Style – 220 People \$500++ Room Rental Fee **

** Hotel Reserves The Right To Charge Minimum Amounts In Food And Or Host Beverage On Any Weekend Events, Not Limited To The Holiday Season.
(Hotel Reserves Right To Not Separate Andrew Jackson Ballroom On Weekend Nights)

Easels:	\$10++	TV/VCR Fee:	\$75++
Dry Easel Board With Markers:	\$15++	TV/DVD Fee:	\$75++
Flip Chart Stand & 1 Pad:	\$35++	Overhead Projector(Includes Screen)	
	\$ 70++		
Additional Pads:	\$15++	LCD Projector:	
	\$300++		
Lavaliere/Hand Held Microphone:	\$100++	Screen:	
	\$ 40++		
Podium/Microphone: N/C For 1 st		Hotel Dance Floor Setup Fee:	\$100++
American/Tennessee Flags: N/C		Stage/Riser Setup Fee:	
	\$100++		
		Off Site Rental For Dance Floor:	TBD

Pianos And Other Special Equipment Can Be Arranged Through Our Catering Department At An Additional Charge. **Setup Fee May Apply