



BREAKFAST & LUNCH MENU



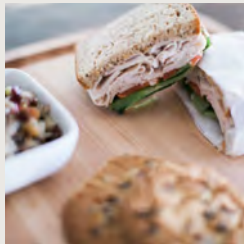
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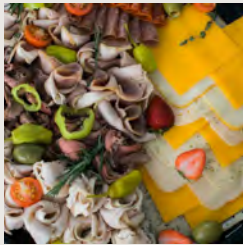
BREAKFAST & BRUNCH

| PG.3-4 |



BOXED LUNCHES

| PG.5 |



DELI PLATTER

| PG.6 |



ENTREES

| PG.7-12 |



BEVERAGES

| PG.14 |

breakfast & brunch

QUICK CONTINENTAL

Assorted Pastry Tray
Danish | Muffins | Scones
Regular Coffee | Decaf Coffee

DELUXE CONTINENTAL

Seasonal Fruit
Assorted Pastry Tray
Danish | Muffins | Scones | Donuts | Bagels
Butters | Jellies | Cream Cheese
Regular Coffee | Decaf Coffee
Orange Juice | Cranberry Juice

NASHVILLE BREAKFAST

Seasonal Fruit
Biscuits | Whipped Butter | Jams & Jellies
Gravy | Scrambled Eggs with Cheese
Hash Brown Potato Casserole
Sausage Patties | Applewood Bacon
Regular Coffee | Decaf Coffee
Orange Juice | Cranberry Juice

MUSIC CITY BREAKFAST

Seasonal Fruit
Assorted Pastry Tray
Danish | Muffins | Scones | Donuts | Bagels
Baked Frittata
Smoked Gouda Grits
Hashbrown Casserole
Sausage Patties | Applewood Bacon
Regular Coffee | Decaf Coffee
Orange Juice | Cranberry Juice

TENNESSEAN BREAKFAST

Seasonal Fruit
Assorted Pastry Tray
Danish | Muffins | Scones | Donuts | Bagels
Buttermilk Biscuits with Sawmill Gravy
Assorted Yogurt | Scrambled Eggs with Cheese
Hash Brown Potato Casserole | Sausage Patties
Applewood Bacon | Cinnamon French Toast
Maple Syrup | Berry Compote
Regular Coffee | Decaf Coffee
Orange Juice | Cranberry Juice

BROADWAY BREAKFAST

OATMEAL
Sun-Dried Cranberries | Golden Raisins Pecans
Brown Sugar | Butter
FRUIT & CHEESE DISPLAY
Lavash Crackers | Baguettes
OMELET STATION
Eggs | Bacon | Ham | Sausage | Peppers
Mushrooms | Cheese | Onions
WAFFLE STATION
Whipped Butter | Maple Syrup Sausage
Applewood Smoked Bacon | Fruit Compote
Chocolate Chips
CHEFS DISPLAY
Danish | Muffins | Scones | Donuts | Bagels
Assorted Mini Cheesecakes
Miniature Fruit Tartlets
Sweet Butter | Marmalade | Cream Cheese | Jams
Smoked Salmon | Capers | Red Onion | Tomatoes
Mini Filet | Mushroom Filet
**

** ADDITIONAL CHEF REQUIRED

BELGIAN WAFFLE

Powdered Sugar | Berry Compote
Maple Syrup | Whipped Butter | Toasted Pecans
Chantilly Cream | Bacon | Sausage

**

SILVER DOLLAR PANCAKES

Traditional | Banana | Berries | Pecans
Walnuts | Chocolate Chip Bacon | Sausage
Maple Syrup | Whipped Butter

FRENCH TOAST

Thick Cut Brioche | Powdered Sugar | Berry Compote
Maple Syrup | Whipped Butter

OMLETTE STATION

Applewood Bacon | Ham | Sausage | Turkey
Peppers | Mushrooms | Cheese | Onions | Spinach
Sun-Dried Tomatoes | Monterey Jack
Cheddar | Mozzarella

**

SMOKED SALMON

Capers | Red Onion | Hard Boiled Egg | Chives

SOUTHERN BISCUIT BAR

Biscuits | Sausage Patties | Bacon | Country Ham
Pulled Pork Bbq | Fried Chicken Bites
Fruit | Mini Muffins | Deviled Eggs
Beignets | Powdered Sugar

**

DONUT TRIO

Double Chocolate | Old Fashion | Maple Bacon



ADDITIONS

| Choose 2 |

FRUIT PARFAIT

Granola | Fruit | Vanilla Yogurt

BISCUITS | SEASONAL PRESERVES

SEASONAL FRUIT

HAM, EGG & CHEESE CROISSANT

HAM, EGG & CHEESE BISCUIT

SAUSAGE BISCUITS | SAWMILL GRAVY

COUNTRY HAM BISCUITS

SMOKED GOUDA GRITS

SCRAMBLED EGGS

BACON

SAUSAGE

ASSORTED BREAKFAST BREADS

SWEET ROLLS

MILK SHOTS | DONUT HOLES

SILVER DOLLAR PANCAKE SKEWERS

Syrup | Whipped Butter

HOMEMADE GRANOLA BARS

Chocolate Drizzle

** ADDITIONAL CHEF REQUIRED

boxed lunches

BOXED SALADS

| Choose 1 Side |

CLUB SALAD

Mixed Greens | Ham | Turkey | Bacon Crumbles
Sliced Egg | Tomatoes | American Cheese
Swiss | Buttermilk Ranch Dressing

COBB SALAD

Garden Salad Greens | Crisp Bacon
Grilled Chicken | Avocado | Hard Boiled Egg
Tomatoes | Chives | Bleu Cheese Vinaigrette

PECAN & CRANBERRY SALAD

Baby Mixed Greens | Pecan Encrusted Chicken
Red Onion | Dried Cranberries | Gorgonzola Cheese
Roasted Apricot Honey Mustard

CANDIED PEAR ARUGULA SALAD

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

GRILLED CHICKEN CAESAR

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

MEDITERRANEAN CHOPPED SALAD

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

MARKET APPLE SALAD

Mixed Baby Greens | Roasted Apples | Gorgonzola
Toasted Walnuts | Blood Orange Vinaigrette

BOXED SANDWICHES

| Choose 2 Sides |

TURKEY | BACON

Avocado | Cheddar Cheese
Chipotle Mayonnaise | Wheat Berry Bread

HAM & BRIE

Apples | Raspberry Mustard
Sourdough

ROAST BEEF | MUENSTER

Caramelized Onions | Horseradish Aioli
Ciabatta

CHICKEN & SUN-DRIED TOMATOES

Pulled Chicken | Bacon | Spinach
Pesto Cream | Whole Wheat Croissant

ROASTED RED PEPPER CHICKEN SALAD

Lettuce | Tomato | Whole Wheat Croissant

ITALIAN CLUB

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

CALIFORNIA VEGGIE WRAP

Sliced Tomatoes | Cucumbers
Alfalfa Sprouts | Black Olives
Monterey Jack Cheese | Avocado Spread

MEDITERRANEAN VEGGIE SANDWICH

Lettuce | Tomato | Cucumber | Red Onion
Peppadew Peppers | Sprouts
Jalapeño-Cilantro Hummus | Feta Cheese
Whole Wheat Bread

deli platter



SPECIALTY DELI PLATTER

| *Choose 1 Side* |

MEATS

Ham | Turkey | Roast Beef
Italian Meats | Chicken Salad

CHEESES

Sharp Cheddar | Havarti Dill
Muenster | Pimento Cheese

SPREADS

Cranberry Mayonnaise
Herbed Mayonnaise
Smoky Horseradish

GARNISHES

Lettuce | Tomatoes
Onions | Banana Peppers
Dill Pickles

ASSORTED ARTISAN BREADS

SIDES

CHIPS

APPLE

FRUIT SALAD

SUN-DRIED TOMATO ORZO SALAD

SOUTHERN POTATO SALAD

VEGETABLE PASTA SALAD

GOURMET COOKIES

entrées

A



HONEY BALSAMIC CHICKEN

Local Honey | Balsamic Herb Marinade
Chicken Demi

LEMON ROSEMARY CHICKEN

Marinated Chicken | Creamy Dijon Sauce

SWEET TEA BRINED CHICKEN

Citrus Brine | Local Honey | Black Tea

CHICKEN CHARDONNAY

White Wine Cream Sauce | Mushrooms
Tri-Colored Pepper Confetti

PENNE PESTO PRIMAVERA

Penne Pasta | Pesto Cream Sauce
Seasonal Vegetables

PROVENÇAL CHICKEN

Lemon Basil Encrusted | Tomato | Artichoke
Kalamata Olive | Red Onion | Capers

BBQ PULLED PORK

Smoked Pulled Pork | Jack Daniel's BBQ Sauce

SOUTHERN FRIED CHICKEN

Southern Spiced | Black Pepper Pan Gravy

CAULIFLOWER STEAK

Leek Purée | Fried Capers

CHEESE STUFFED RAVIOLI

Blend of Cheeses | Tomato Bechamel

TUSCAN CHICKEN

Figs | Olive Tapenade

BANGKOK CHICKEN

Curry Marinated | Ginger Thai Glaze

GARLIC ROSEMARY BRAISED BEEF

Roasted Garlic | Rosemary Pan Sauce

COCA COLA HAM

Pitt Ham | Caramelized Coca Cola

entrées

B



CHICKEN PICCATA

Lemon Caper White Wine Sauce

APPLE STUFFED CHICKEN

Gala Apple | Melted Brie | Cracked Pepper

JACK DANIEL'S WHISKEY PECAN CHICKEN

Bourbon Pecan Sauce | Tobacco Onions

HERB ROASTED PORK LOIN

Herbs | Mushrooms | Garlic Sauce

PANCETTA & SAGE CHICKEN

Crispy Pancetta | Sage Brown Butter

STUFFED TURKEY BREAST

Sausage & Sage Cornbread Stuffing | Pan Gravy

STUFFED PORTOBELLO

Orzo | Goat Cheese | Basil | Roasted Tomatoes

LEMON DREAM CHICKEN

Goat Cheese Medallion | Sun-Dried Tomato
Cream Sauce

CHIPOTLE PEACH CHICKEN

Chipotle Marinated | Grilled Peach

JALAPEÑO PORK FILET

Honey Jalapeño Marinade | Cilantro

NASHVILLE HOT CHICKEN

Fried Chicken | White Bread | Pickles

PEAR & ROSEMARY CHICKEN

Fruit Chutney

SWEET PORK TENDERLOIN

Blackberry Peach Demi-Glace

EGGPLANT PARMESAN

Parmesan Herb Breadcrumbs | Mozzarella
Pomodoro Sauce

DIJON & MAPLE GLAZED HAM

Dijon Mustard | Molasses

CHICKEN CORDON BLEU

Traditional Mornay Sauce

CHICKEN SCALLOPINI

Lemon Caper Sauce | Artichokes | Roma Tomatoes

entrées

C



SOUTHERN SHRIMP & GRITS
Smoked Gouda Grits | Ham | Onion

BOURBON GLAZED SALMON
Roasted Salmon | Honey Bourbon Reduction

APPLE BRIE STUFFED PORK CHOP
Caramelized Apples | Melted Brie | Bacon Jam

PORCINI SORGHUM TERES MAJOR
Grilled Teres | Porcini Sorghum Demi

TEX MEX GRILLED FLANK STEAK
Dried Oregano Rub | Chimichurri

YAZOO BRAISED SHORT RIBS
Carrots | Onions | Garlic

CASHEW ENCRUSTED CHICKEN
Jalapeño Cream Sauce

PECAN ENCRUSTED TROUT
Rainbow Trout | Crushed Pecan | Dijon Mustard Sauce

SMOKEHOUSE BEEF BRISKET
Blackberry BBQ Sauce

COCONUT SHRIMP
Coconut | Panko | Sesame Ginger Sauce

HERB ENCRUSTED PRIME RIB
Au Jus | Horseradish Sauce

SOY SALMON
Ginger | Soy | Wasabi Lime Aioli

CITRUS-MARINATED JUMBO SHRIMP SKEWERS
Citrus Juice | Zest

D



PINE NUT ENCRUSTED CHICKEN
Lemon Beurre Blanc

FILET & PRAWN
Pink Peppercorn Cream

GRILLED LAMB CHOP
Cumin | Honey | Mint

ANCHO DENVER TENDER OSCAR
Coffee Ancho Chili Rub | Lump Crab
Brown Butter

CITRUS GLAZED SALMON
Meyer Lemon Reduction

BEEF WELLINGTON
Tenderloin of Beef | Puff Pastry | Mushroom Duxelle

SEARED AHI TUNA
Spiced Rubbed | Micro Greens | Wasabi Vinaigrette

SESAME ENCRUSTED YELLOW FIN TUNA
Yellow Fin Tuna | Sesame
Sweet Soy Chili Glaze

HERB ROASTED BEEF TENDERLOIN
Cabernet Reduction | Mélange of Mushrooms

GRILLED HALIBUT
Citrus Beurre Blanc

BRÛLÉED SCALLOPS
Diver Scallops | Bourbon Smoked Sugar

*bread*s

YEAST ROLLS

PARKER HOUSE ROLLS

ARTISAN

NAAN

BISCUITS

GOUGERES

CORNBREAD MUFFINS

Whipped Butter | Honey Butter
House Boursin | Herbed Butter

dressings

BUTTERMILK RANCH

MAPLE RANCH

BACON VINAIGRETTE

CILANTRO LIME

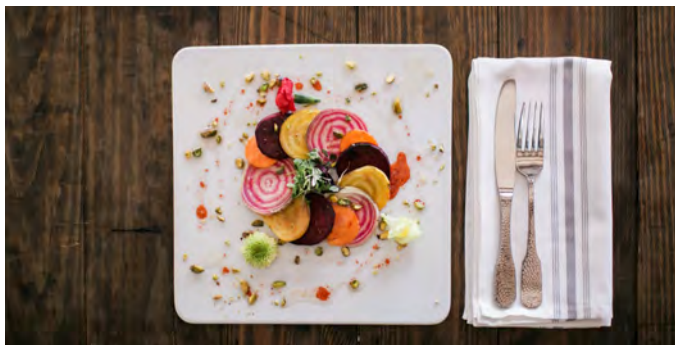
CREAMY BLEU CHEESE

BLEU CHEESE VINAIGRETTE

POMEGRANATE VINAIGRETTE

CITRUS CHAMPAGNE

BLOOD ORANGE VINAIGRETTE



salads

Market Garden Salad - Du Chef

ROASTED BEET SALAD

Spring Mix | Roasted Beets | Goat Cheese | Walnuts

BLT WEDGE SALAD

Iceberg Wedge | Applewood Bacon | Red Onion
Marinated Cherry Tomatoes | Creamy Bleu Cheese

SPINACH POMEGRANATE SALAD

Baby Spinach | Walnuts | Pomegranate
Wild Rice | Feta

CLASSIC CAESAR SALAD

Crisp Romaine | Parmesan | Garlic Croutons

BACON SALAD

Baby Spinach | Roasted Tomatoes
Sliced Almonds | Feta Cheese Croutons
Bacon Vinaigrette

CANDIED PEAR SALAD

Mixed Baby Greens | Candy Roasted Pears
Toasted Pecans | Virginia Cheddar

ROASTED APPLE SALAD

Garden Greens | Roasted Apples
Gorgonzola | Toasted Walnuts

CAPRESE SALAD

Baby Greens | Roasted Tomatoes | Basil
Salted Mozzarella | Olive Oil | Balsamic Drizzle

CRANBERRY SALAD

Mixed Greens | Goat Cheese
Dried Cranberries | Spiced Pecans



vegetables sides



HONEY & THYME ROASTED VEGETABLES
Seasonal Market Vegetables

FIRE ROASTED VEGETABLES
Petite Green Bean | Pearl Onions
Cherry Tomatoes | Balsamic Drizzle

TUSCAN VEGETABLE MEDLEY
Eggplant | Zucchini | Squash
Onion | Tomato

ROASTED PETITE GREEN BEANS
Olive Oil | Sea Salt | Cracked Black Pepper

BUFFALO CAULIFLOWER
Tempura Fried | Hot Sauce

LEMONY BROCCOLINI
Oven Roasted | Lemon Zest

ALMOND & PEPPER ASPARAGUS
Roasted Red Pepper Pesto
Baked Asparagus

ROASTED BRUSSELS SPROUTS
Golden Raisins | Garlic Butter
Lemon Juice

SAGE & BROWN BUTTER CARROTS

CAULIFLOWER GRATIN
Breadcrumbs | Parmesan Cheese

ROASTED CORN

BLT POTATO SALAD
Onion | Red Potato | Bacon

SAUTÉED HARICOT VERT
Caramelized Onions | Pancetta

ROASTED ACORN SQUASH
Thyme Butter | Maple Syrup

FRENCH "PEASANT" BEETS
Seasonal Beets | Greens | White Wine Reduction

SOUTHERN BRAISED GREENS
Smoked Turkey | Onion | Local Greens

GRUYÈRE & KALE STRATA
Bread | Egg | Cheese

CRÈME CORN BRÛLÉE
Roasted Jalapeño

COUNTRY STYLE GREEN BEANS
Onion | Ham

SOUTHERN COLESLAW
Purple Cabbage | White Cabbage | Carrots

starch sides



SEASONAL ROOT MASH

HASHBROWN CASSEROLE

Shredded Potato | Baked Cheddar Topping

AU GRATIN POTATOES

Scalloped Potatoes | Aged Cheddar

SOUTHWEST SPICED SWEET POTATO

Thick Cut Sweet Potatoes | Southwest Spice

SEA SALT ROASTED FINGERLING POTATOES

ASIAGO DUCHESS POTATOES

Puréed Potato | Butter | Nutmeg

CANDIED WHIPPED SWEETS

Whipped Sweet Potatoes | Praline Topping

PEARL COUSCOUS

Feta | Artichoke | Sun-Dried Tomato | Asparagus

TRADITIONAL BAKED SWEET POTATOES

Cinnamon | Roasted Marshmallow Topping

WHITE CHEDDAR WHIPPED POTATOES

Whipped Potatoes | Sage Butter

SAFFRON RICE

WILD MUSHROOM PILAF

GOURMET TRUFFLE MAC & CHEESE

Cavatappi Pasta | Black Truffle Salt

WHITE CHEDDAR MAC & CHEESE

Penne Pasta | Sharp White Cheddar

SUN-DRIED TOMATO MAC & CHEESE

Cavatappi Pasta | Goat Cheese
Sun-Dried Tomato Cream

PIMENTO MAC & CHEESE

Penne Pasta | Cheddar | Pimento

WILD MUSHROOM RISOTTO

CHILLED SPINACH ORZO

Garlic Oil | Sun-Dried Tomato | Goat Cheese

GARLIC PARMESAN QUINOA

Toasted Quinoa | Roasted Garlic | Shaved Parmesan

TWICE BAKED POTATOES

Crispy Bacon | Shredded Cheddar

dessert



| Choose 1 |

ASSORTED COOKIES

Chef's Selection

TIRAMISU

Espresso-Dipped Lady Fingers

Mascarpone | Whipped Cream

SEASONAL COBBLER

Fruit | Tennessee Whiskey Anglaise

NASHVILLE BREAD PUDDING

Bourbon Raisin Sauce

CHEESECAKE BITES

Chef Selection of Sauce

Caramel Sea Salt | Raspberry | Chocolate

SOUTHERN STRAWBERRY SHORTCAKE

Cornbread Biscuit | Macerated Strawberries

Vanilla Whipped Topping

BANANA PUDDING

Nilla Wafers | Bananas

Whipped Topping

beverages

A

| Choose 2 |

Un-Sweet Tea | Sweet Tea
Lemonade | Citrus Water
Cucumber Water

B

| Choose 3 |

Un-Sweet Tea | Sweet Tea
Fruit Tea | Lemonade
Citrus Water
Cucumber Water

C

| Choose 3 |

Strawberry Basil Lemonade
Mint Lemonade
Lavender Lemonade
Honey Lime Lemonade
Orange Tea | Peach Tea
Rosemary Mint Tea



**MIX YOUR OWN ICED TEA
& LEMONADE BAR**

Sweet Tea | Unsweet Tea | Fruit Tea | Lemonade
Lavender Simple Syrup | Cucumber Simple Syrup
Blood Orange Simple Syrup
Hibiscus Simple Syrup | Strawberry Purée | Mint
Lemons | Rosemary | Basil

ASSORTED SODA DISPLAY

Coca Cola | Diet Coke | Sprite

COFFEE

Local Grounds

High Roast Regular
Traditional Roast Decaffeinated
Half & Half | Assorted Sweeteners

COFFEE & HOT TEA

High Roast Regular | Traditional Roast Decaffeinated
Assorted Hot Teas | Half & Half
Assorted Sweeteners | Honey | Lemons

COFFEE BAR

High Roast Regular | Traditional Roast Decaffeinated
3 Seasonal Creamers | Half & Half
Flavored Syrups | Swizzle Sticks | Assorted Sweeteners

HOT CHOCOLATE BAR

Pirouettes | Whipped Cream | Mini Marshmallows
Chocolate Dipped Marshmallows With Coconut
White Chocolate Cinnamon Bark