



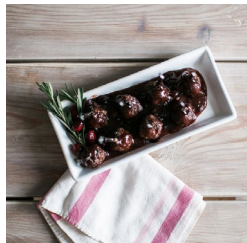
## MENU



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615.259.0848 | [www.dreameventsandcatering.com](http://www.dreameventsandcatering.com)

200 Hill Ave | Suite 4 | Nashville, TN | 37210



## HORS D'OEUVRES

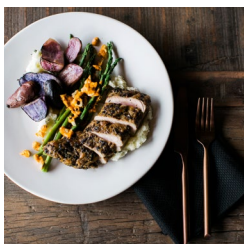
| PG.3-6 |



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## STATIONS

| PG.7-9 |



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## ENTREES

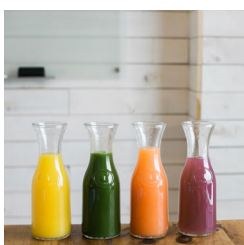
| PG.10-15 |



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## DESSERTS

| PG.16-18 |



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## BEVERAGES

| PG.19 |



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## BAR

| PG.20 |

*hors d'oeuvres*

A



**GOAT CHEESE TARTLET**

Caramelized Onion | Goat Cheese | Thyme

**CHICKEN SALAD WONTON**

Roasted Red Pepper Chicken Salad | Wonton Crisp  
Mandarin Orange

**CHARRED BEEF CROSTINI\***

Charred Beef | Herbed Boursin  
Fired Roasted Salsa | Balsamic Drizzle

**BEET & ONION CROSTINI**

Garlic Roasted Beet | Onion  
Goat Cheese | Herbs

**SWEET POTATO PANCETTA PANCAKE**

Sweet Potato Pancake | Rosemary Pancetta  
Honey Cream Cheese Whip

**MINI BLT BITE**

Arugula | Bacon | Lettuce | Tomato | Toast Round

**MINI HAM BISCUIT**

Sweet Potato Biscuit | Maple Cream Cheese

**BUFFALO CHICKEN PINWHEEL**

Pulled Chicken | Celery Cream Cheese  
Buffalo Sauce

**HERBED MUSHROOM CROSTINI**

Sautéed Mushroom & Shallot Ragoût

**PORTOBELLO DAINTY**

Portobello Mushroom | Red Pepper Garnish  
Toast Round

**CREAMY CUCUMBER BITE**

Cucumber Medallion | Boursin | Red Pepper Jelly

**CAPRESE SKEWER**

Tomato | Bocconcini | Basil  
Balsamic Drizzle

**PINK PEAR CROSTINI**

Hibiscus Poached Pear | Goat Cheese | Mint  
Hibiscus Reduction

**BALSAMIC & BLUEBERRY**

Balsamic Roasted Blueberry | Ricotta

**TUTTI FRUTTI CROSTINI**

Lemon | Ricotta | Basil | Honey

**PESTO CAULIFLOWER CROSTINI**

Honey | Pecans | Whipped Goat Cheese

**DEVEILED HEART**

Strawberry | Goat Cheese | Spiced Pecan

**MINI WILD MUSHROOM EMPANADA**

Caramelized Onion | Mushroom Ragoût

**MINI SWEET POTATO EMPANADA**

Sweet Potato | Black Bean

**JALAPEÑO CORNBREAD MUFFIN**

Bacon Jam

**MAC N' CHEESE BITE**

Aged Cheddar | Breadcrumbs  
Strawberry Marinara

**PORK EGG ROLL**

Cabbage | Carrots | Thai Chili

**ZUCCHINI CAKE**

Lemon Aioli | Roasted Red Pepper

**CRANBERRY MEATBALL**

Petite Meatballs | Cranberry Marinara

**AVOCADO TOAST**

Mashed Avocado | Red Pepper Flakes  
Lime Juice

**PUMPERNICKEL MOZZARELLA**

Bocconcini | Pumpernickel Breading  
Peach Compote

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*hors d'oeuvres*

**B**



**STUFFED PEPPADEW**

Herb Chèvre | Balsamic Reduction

**BERRY & BRIE PHYLLO**

Raspberry | Melted Brie | Phyllo

**RICOTTA SAGE MEATBALL**

Petite Meatballs | Ricotta | Dried Sage  
Havarti Dill Sauce

**SMOKED SALMON PHYLLO**

Smoked Salmon Mousse | Microgreens

**BACON WRAPPED JALAPEÑO**

Jalapeño | Cream Cheese | Applewood Bacon

**HOT CHICKEN BAO**

Nashville Hot Chicken | Dill Pickle  
Maple Ranch

**RAINBOW THAI FLATBREAD**

Pickled Vegetable Slaw | Mirin Drizzle

**FLIGHT OF DEVEILED EGG**

Jalapeño Candied Bacon | Classic Southern  
Pink Curried

**MINI CHICKEN EMPANADA**

Pulled Chicken | Tomatillo

**MINI BEEF EMPANADA**

Mexican Spiced Ground Beef | Black Bean

**MINI CHORIZO EMPANADA**

Chorizo | Gruyère | Green Chili

**PIMENTO TOMATO**

Fried Green Tomato | Pimento Cheese  
Campfire Sauce

**MINI CHICKEN TACO**

Pulled Chicken | Goat Cheese Crumbles  
Guacamole Crema

**MINI CHORIZO TACO**

Chorizo | Corn | Queso Fresco | Lime Crema

**DRUNKEN CHICKEN SKEWER**

Local Beer Brine | Sriracha Honey

**THAI CHICKEN SKEWER**

Thai Chicken | Pineapple Wedge | Peanut Sauce

**GRILLED SMOKED SAUSAGE**

Stone Ground Mustard

**JALAPEÑO GOAT CHEESE FRITTER**

Chèvre | Panko | Herbs

**MINI CHICKEN POT PIE TART**

**MINI PULLED PORK WHOOPIE PIE**

BBQ Pulled Pork | Jalapeño Whoopie Pie

**VEGGIE BÁNH MÌ**

Pickled Cucumber | Sriracha Carrot | Soy Glaze

**MINI CROQUE MONSIEUR**

Virginia Ham | Dijon | Gruyère

**SHRIMP SALAD WONTON**

Shrimp Salad | Wonton Crisp  
Mandarin Orange

**CHIPOTLE POPCORN CHICKEN**

Fried Chicken | Chipotle Chili Sauce  
Waffle Cone

**SHRIMP TOAST**

Scallion | Cilantro | Lime Juice

**VEGETARIAN THAI SUMMER ROLL**

Rainbow Vegetables | Vermicelli Noodles  
Spicy Peanut Sauce

**MINI CHICKEN & WAFFLE BITES**

Hot or Not | Maple Ranch  
Sriracha Honey

## *hors d'oeuvres*

C



### **MINI SHRIMP TACO**

Blackened Shrimp | Chipotle Slaw | Tequila Lime Cream

### **LAMB LOLLIPOP\***

Yogurt Sauce

### **MINI CRAB EMPANADA**

Chipotle Crab | Avocado Crema

### **PROSCIUTTO WRAPPED SHRIMP**

Shrimp | Crispy Prosciutto | Basil

### **CURRY KALE FLATBREAD**

Kale Slaw | Green Garbanzo Hummus | Curry Drizzle

### **TRUFFLE FRIES**

Black Truffle Fries | Garlic Aioli

### **ANCHO SPICED SHRIMP N' GRIT CAKE**

Seared Grit Cake | Ancho Shrimp | Red Pepper



### **CRAB CAKE**

Crab | Old Bay | Yum Yum Sauce

### **TUNA CARPACCIO\***

Nori Cracker | Chili Oil

### **BÁNH MÌ BAO**

Marinated Pork Belly | Ginger Thai Slaw

### **BBQ SHRIMP**

Grilled BBQ Shrimp | Charred Corn Salsa  
Tortilla

### **PHILLY CHEESESTEAK EGGROLL**

Sriracha Ketchup

### **MINI LOBSTER ROLL**

Baguette | Lobster | Melted Herb Butter

### **SEARED SCALLOP\***

Pancetta Crisp | Lemon Seared Scallop

### **PETITE LOBSTER CORN DOG**

Tempura | Lemon Caper Aioli

### **BLOODY MARY SHRIMP SKEWER**

Shrimp | Bloody Mary Cocktail Sauce

### **MINI BEEF WELLINGTON\***

Horseradish Aioli

### **AHI TUNA WONTON\***

Crispy Wonton | Seared Ahi Tuna  
Paprika Aioli | Chive

### **PEACH & MOZZARELLA SKEWER**

Basil | Lime

### **FLANK STEAK SKEWER\***

Chimichurri Sauce

### **SHRIMP THAI SUMMER ROLL**

Rainbow Vegetables | Vermicelli Noodles  
Spicy Peanut Sauce

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## stations

# A



### HOUSEMADE CHIPS & DIPS

Housemade Chips | French Onion Dip | Herbed Dip  
Tortilla Chips | Salsa

### GARDEN CRUDITÉ

Garden Vegetables | Hummus | Herbed Dip

### TEA SANDWICH DUET

| **Choose 2** |

Benedictine

*Traditional Cucumber Spread | Watercress | White Bread*

Chicken Salad

*Roasted Red Pepper Chicken Salad*

*Mandarin Orange | Wheatberry*

Pimento Cheese

*Shredded Cheddar | Pimento | White Bread*

Egg Salad

*Diced Eggs | Dijonnaise | Pumpernickel*

Salmon & Chive

*Smoked Salmon | Caper Cream Cheese | Chive | Rye*

Tuna Salad

*Pickled Tuna Salad | Wheatberry*

Turkey & Apple

*Smoked Turkey | Gala Apple | White Cheddar*

*Wheatberry*

Vegetable & Goat Cheese

*Thyme Roasted Vegetables | Honey Goat Cheese  
Pumpernickel*

Chocolate Raspberry

*Hazelnut Chocolate Spread  
Macerated Raspberries | Sourdough*

### MIXED GREEN SALAD BAR

Spring Greens | Shredded Carrots | Applewood Bacon  
Cucumbers | Cheddar | Hard-Boiled Egg  
Housemade Croutons | Buttermilk Ranch  
Balsamic Vinaigrette | Bleu Cheese Dressing

### THE WEDGE

Iceberg Wedges | Crumbled Bacon | Cherry Tomatoes  
Sliced Red Onion | Bleu Cheese Crumbles  
Chunky Bleu Cheese Dressing | Creamy Chipotle Dressing  
Bacon Vinaigrette

### CAESAR STATION

Chopped Romaine | Shaved Parmesan | Garlic Croutons  
Caesar Dressing | Cracked Pepper

### MASHED POTATO BAR

Yukon Gold Potatoes | Butter | Sour Cream  
Green Onions | Shredded Cheddar | Candied Bacon



## stations

# B



### FRUIT & CHEESE

Seasonal Fruit | Market Cheese | Gourmet Crackers

### BRUSCHETTA & CROSTINI

Traditional Garlic Tomato | Fava & Ricotta | Kalamata  
Olive Tapenade | Mushroom Pâté | Strawberry Mint

### GRILLED CHEESE

| **Choose 2** |

Caprese

Tomato | Basil | Mozzarella | Balsamic

BLT

Bacon | Lettuce | Tomato | Sharp Cheddar

Vegetarian

Grilled Onion | Portobello Mushroom | Gruyère

Raspberry Jalapeño

Raspberry Jam | Jalapeño Cream Cheese | White Cheddar

### GOURMET CHIP & DIP

Housemade Potato Chips | Housemade Tortilla Crisps  
Veggie Chips | Caramelized Onion Dip  
Black Bean Hummus | Garlic Spinach Dip

### SWEET POTATO BAR

Cinnamon Butter | Candied Pecans | Marshmallow Topping  
Caramelized Onions | Crispy Kale | Smoked Chili Butter

### QUESADILLA TAKE TWO

Pico De Gallo | Guacamole Crema | Citrus Sour Cream  
| **Choose 2** |

Chicken & Cheese

Pulled Pork & Caramelized Onion

Ground Beef & Cheese

Seasonal Vegetable Medley

### CLASSIC SLIDER

Black Angus | Applewood Bacon | Assorted Cheeses  
Pickle | Lettuce | Tomato | Onion | Ketchup  
Mayo | Mustard

### VEGETABLE PASTA

Penne | Farfalle | Roasted Garlic | Marinara  
Alfredo | Sautéed Seasonal Vegetables | Parmesan

### POPCORN BAR

| **Choose 3** |

Classic Butter | Sweet & Spicy | Chicago Mix  
Cheddar | Caramel | Cinnamon & Sugar

### TRIO OF SALADS

| **Choose 3** |

Market Garden Salad

Mixed Greens | Seasonal Vegetables | Herb Vinaigrette

Roasted Beet Salad

Spring Mix | Goat Cheese | Walnuts  
Honey Balsamic Drizzle

BLT Wedge

Iceberg Lettuce Wedge

Marinated Cherry Tomatoes | Candied Pancetta  
Creamy Bleu Cheese Dressing

Spinach Pomegranate Salad

Baby Spinach | Walnuts | Pomegranate | Feta  
Wild Rice | Champagne Vinaigrette

Caesar Salad

Romaine | Parmesan | Garlic Croutons | Caesar

Bacon Salad

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

Candied Pear Salad

Mixed Baby Greens | Candied Roasted Pears  
Toasted Pecans | Cheddar | Honey Poppyseed

Roasted Apple Salad

Garden Greens | Shaved Radicchio | Roasted Apples  
Gorgonzola | Toasted Walnuts | Honey Dijon Dressing

Caprese Salad

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

## stations

C



### MARKETPLACE TABLE

Cheeses | Meats | Fruits | Rustic Cut Vegetables  
Hummus | Herbed Dips | Artisan Breads | Crackers

### VEGETABLE PASTA TRIO

Zucchini Ribbon with Spicy Marinara  
Spaghetti Squash Caponata | Sweet Potato Pad Thai

### GOURMET MAC N' CHEESE

Chives | Candied Bacon | Tomato | Caramelized Onions  
Wild Mushrooms | Grilled Jalapeños  
| **Choose 2** |  
Smoked Gouda Parmesan | Bacon & Cheddar | Truffle  
Pimento Cheese | Sun-Dried Tomato & Goat Cheese  
White Cheddar | Buffalo Bleu Cheese

### CREOLE GRITS

Grilled Chicken | Applewood Bacon | Andouille  
Smoked Gouda Grits | Local Greens | Sautéed Vegetables

### HOT OR NOT CHICKEN & WAFFLES

Buttermilk Waffle | Croque Monsieur Waffle  
Hot or Not Chicken Bites  
Sriracha Honey | Maple Ranch | Pickles

### SOUTHERN COMFORT

Hashbrown Casserole | Pulled Pork | Candied Bacon  
Alabama White Sauce | Blackberry BBQ | Jack Daniel's BBQ  
Coleslaw | Fried Green Tomato | Pickles  
Jalapeño Corncake Crumble

### RISOTTO

Creamy Parmesan Risotto | Wilted Spinach | Pancetta  
Artichoke Hearts | Garlic Shrimp | Grilled Chicken

### SWEET & SAVORY BEIGNETS

| **Choose 2** |

Gruyère & Parmesan | Chorizo & Jalapeño | Hot Chicken  
Blue Crab | Pimento Cheese | Sweet Potato Hibiscus & Honey  
S'mores | Cinnamon Apple

### SPRING SIDES

Garlic Whipped Potatoes | Tuscan Blistered Tomatoes  
Parmesan Roasted Asparagus

### SUMMER SIDES

Soffrito Sugar Snap Peas | Tri-Color Green Bean Slaw  
Grilled Corn with Seasoned Salt

### AUTUMN SIDES

Shaved Brussels Sprouts with Spicy Glaze  
Mushroom & Gruyère Bread Pudding  
Rosemary Roasted Carrots & Beets

### WINTER SIDES

Roasted Butternut Squash with Sage Butter  
Parmesan Garlic Risotto | Grilled Radicchio with Miso Drizzle

### ASIAN NOODLE

Asian Spiced Pulled Chicken | Sesame-Teriyaki Shrimp  
Rice Noodles | Soba Noodles | Scallions  
Aromatic Vegetable Broth | Napa Cabbage Slaw | Carrots  
Radish | Cilantro | Peanuts | Crispy Egg Noodles  
Toasted Sesame Seeds | Lime Wedge  
Sauces: Soy, Sweet Chili, Ponzu, Coconut Cream, Sriracha

### TACO & FAJITA BAR

Fajita Chicken | Seasoned Ground Beef | Spicy Shrimp  
Corn & Flour Tortillas | Mexican Rice | Black Beans  
Pico De Gallo | Sour Cream | Shredded Lettuce  
Guacamole Crema | Diced | Tomatoes | Black Olives  
Jalapeños | Shredded Cheese

### BBQ SLIDER TRIO\*

Pulled Chicken | Pulled Pork | Smokehouse Beef Brisket  
Pickles | Caramelized Onion | Grilled Jalapeños  
Alabama White Sauce | Coleslaw | Jack Daniel's BBQ

### COCA COLA HAM CARVING

Mini Yeast Rolls | Apricot Mustard Chutney

### ROASTED TURKEY CARVING

Parker House Rolls | Dijonnaise | Mandarin  
Cranberry Sauce

### ROASTED PORK LOIN CARVING

Silver Dollar Rolls | Red Onion Marmalade  
Brown Sugar Bacon

### GARLIC ROAST BEEF CARVING\*

Mini Yeast Rolls | Creamy Horseradish Sauce

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## stations

# D



### ANTIPASTI

Cheeses | Olives | Roasted Garlic | Pesto | Giardiniera  
Marinated Mushrooms | Sun-Dried Tomatoes | Artichokes  
Roasted Vegetables | Olive Oil | Balsamic  
Caramelized Onions | Artisan Bread

### CHARCUTERIE

*Chef-Curated Selection of:*

Fine Cheeses | Premium Cured Meats  
Pickled Seasonal Vegetables | Nuts | Dried Fruits  
Spreads | Artisan Breads & Crackers

### BISCUIT BAR

Assorted Biscuits | Fried Green Tomatoes  
Pimento Cheese | Jams & Jellies | Whipped Butter  
| **Choose 2** |  
Fried Chicken | Coca-Cola Ham | Candied Bacon

### GOURMET SLIDERS

Texas Beef Tenderloin\*  
*Warm Bun | Sautéed Mushroom & Onion  
Balsamic Thyme Reduction*

New Orleans Crab Cake  
*Yeast Roll | Cajun Remoulade | Arugula Red Pepper Salad*

Korean Pork Belly  
*Bao Bun | Pickled Radish | Asian Slaw*

### PASTA

Cavatappi | Penne | Farfalle | Vegetable Ribbons  
Marinara | Creamy Alfredo | Vodka Cream  
Grilled Chicken | Italian Sausage | Meatballs | Peppers  
Onions | Spinach | Asparagus | Tomatoes | Zucchini  
Squash | Mushrooms | Artichoke Hearts | Parmesan

### PEPPER CRUSTED PRIME RIB CARVING\*

Silver Dollar Rolls | Creamy Horseradish Sauce  
Gorgonzola Butter | Au Jus

### SMOKEHOUSE BEEF BRISKET CARVING\*

Yeast Rolls | Jack Daniel's BBQ | Blackberry BBQ

# E



### CRAB CAKE

Garlic Cheddar Biscuit | Cajun Remoulade  
Arugula Salad

### BEEF TENDERLOIN CARVING\*

Parkerhouse Rolls | Creamy Horseradish Sauce  
Cabernet Reduction | Gorgonzola Butter

### HERB ROASTED SALMON CARVING\*

Gougeres | Lemon Butter Sauce | Fried Capers & Leeks

### AHI TUNA CARVING\*

Ponzu Sauce | Wasabi | Wonton Crisps | Pickled Ginger

### RAW BAR\*

Chefs Choice of: Shrimp, Crab, & Oysters  
Smoked Seafood | Crackers | Lemons | Hot Sauce  
Cocktail Sauce | Raw Horseradish | Mignonette

### VEAL TENDERLOIN CARVING\*

Parkerhouse Rolls | Blackberry Port Reduction

### SLOW ROASTED LAMB LOIN CARVING\*

Naan | Cucumber Mint Yogurt Sauce

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*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

**PROVENÇAL CHICKEN**

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

**SOUTHERN FRIED CHICKEN**

Southern Spiced | Black Pepper Pan Gravy

**TUSCAN CHICKEN**

Figs | Olive Tapenade

**BANGKOK CHICKEN**

Curry Marinated | Ginger Thai Glaze

**BBQ PULLED PORK**

Smoked Pulled Pork | Jack Daniel's BBQ Sauce

**COCA COLA HAM**

Pitt Ham | Caramelized Coca Cola

**GARLIC ROSEMARY BRAISED BEEF\***

Roasted Garlic | Rosemary Pan Sauce

*Vegetarian*

**PENNE PESTO PRIMAVERA**

Penne Pasta | Pesto Cream Sauce  
Seasonal Vegetables

**CAULIFLOWER STEAK**

Leek Purée | Fried Capers

**CHEESE STUFFED RAVIOLI**

Blend of Cheeses | Tomato Béchamel

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*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

**PANCETTA & SAGE CHICKEN**

Crispy Pancetta | Sage Brown Butter

**LEMON DREAM CHICKEN**

Goat Cheese | Sun-Dried Tomato Cream Sauce

**CHIPOTLE PEACH CHICKEN**

Chipotle Marinated | Grilled Peach

**NASHVILLE HOT CHICKEN**

Fried Chicken | White Bread | Pickles

**PEAR & ROSEMARY CHICKEN**

Fruit Chutney

**CHICKEN CORDON BLEU**

Traditional

**CHICKEN SCALLOPINI**

Lemon Caper Sauce | Artichokes | Roma Tomatoes

**TURKEY MARSALA**

Roasted Garlic Mushrooms | Pan Sauce

**HERB ROASTED PORK LOIN**

Herbed Mushrooms | Garlic Sauce

**JALAPEÑO PORK FILET**

Honey Jalapeño Marinade | Cilantro

**SWEET PORK TENDERLOIN**

Blackberry Peach Demi

**DIJON & MAPLE GLAZED HAM**

Dijon Mustard | Molasses

***Vegetarian***

**STUFFED PORTOBELLO**

Orzo | Goat Cheese | Basil | Roasted Tomatoes

**EGGPLANT PARMESAN**

Parmesan Herb Breadcrumbs | Mozzarella

Pomodoro Sauce

*entrées*

C



**SOUTHERN SHRIMP & GRITS**

Smoked Gouda Grits | Ham | Onion

**BOURBON GLAZED SALMON\***

Honey Bourbon Reduction

**APPLE BRIE STUFFED PORK CHOP**

Caramelized Apples | Brie | Bacon Jam

**PORCINI TERES MAJOR\***

Sorghum Demi

**PECAN FLANK STEAK\***

Bourbon Pecan Sauce

**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**

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 Sauce

**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\***

Spice Rubbed | Micro Greens | Wasabi Vinaigrette

**SESAME ENCRUSTED YELLOW FIN TUNA\***

Sweet Soy Chili Glaze

**HERB ROASTED BEEF TENDERLOIN\***

Cabernet Reduction | Mélange of Mushrooms

**GRILLED HALIBUT\***

Citrus Beurre Blanc

**BRÛLÉED SCALLOPS\***

Bourbon Smoked Sugar

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## *breads*

### 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  
Marinated Cherry Tomatoes | Red Onion

### SPINACH SALAD

Baby Spinach | Walnuts | Wild Rice | Feta

### CLASSIC CAESAR SALAD

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  
Salted Mozzarella | Basil | 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 BROCCOLI**

Oven Roasted | Lemon Zest

**ALMOND & PEPPER ASPARAGUS**

Roasted Red Pepper Pesto

**ROASTED BRUSSELS SPROUTS**

Golden Raisins | Garlic Butter | Lemon Juice

**SAGE & BROWN BUTTER CARROTS**

**ROASTED CAULIFLOWER**

**CAULIFLOWER GRATIN**

Breadcrumbs | Parmesan Cheese

**ROASTED CORN**

**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

**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

**SEA SALT ROASTED FINGERLING POTATOES**

**ASIAGO DUCHESS POTATOES**

Purée 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**

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

**SMOKED GOUDA MAC & CHEESE**

Penne Pasta | Smoked Gouda | Parmesan

**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

**BLT POTATO SALAD**

Onion | Red Potato | Bacon

*dessert*

**A**



**CHOCOLATE CRISP CHIP**

Lemon Lavender | Rosewater

**CINNAMON HUSH PUPPIES**

Caramel Dipping Sauce

**BANANAS FOSTER SHOOTER**

Pound Cake | Spiced Rum | Flambé Bananas

**RC MOON PIE SHOOTER**

Marshmallow Fluff | Dark Chocolate | Graham Cracker

**TRES LECHES SHOOTER**

Angel Food Cake | Sweet Cream | Caramel Sauce

**GOO GOO SHOOTER**

Peanut Butter Mousse | Marshmallow | Goo Goo Cluster

**TN TEA CAKE SHOOTER**

Raspberry | Lemon Curd

**ALMOND CHERRY MOUSSE SHOOTER**

Dark Chocolate Mousse | Shaved Almonds | Cherry Coulis

**STRAWBERRY SHORTCAKE SHOOTER**

Sweet Buttermilk Biscuit | Local Strawberries  
Whipped Cream

**KEY LIME PIE SHOOTER**

Key Lime Custard | Graham Cracker | Lime Zest  
Whipped Topping

**RED VELVET SHOOTER**

Chocolate Layered Cake | Cream Cheese Icing  
Raspberry Sauce

**CHOCOLATE CHIP COOKIE**

**OATMEAL COOKIE**

**BROWNIES**

Classic Chocolate | Powdered Sugar

**B**



**BERRIES & CHANTILLY CREAM**

**MINI CHOCOLATE EMPANADA**

Cinnamon Sugar | Powdered Sugar

**COOKIE CUP**

Chocolate Mousse | Nutella

**CHEESECAKE BITES**

Caramel Sea Salt | Raspberry | Chocolate

**CHOCOLATE MOUSSE**

Edible Chocolate Cup | Earl Grey Powder

**MINI CHURROS**

Mexican Chocolate Drizzle

**CHOCOLATE COVERED STRAWBERRIES**

**WHITE CHOCOLATE MOUSSE CUPS**

Seasonal Berries | Phyllo Cups

**COOKIES AND MILK**

Mini Chocolate Chip Cookie | Shot Glass of Milk

**KEY LIME MINI PIE**

**JACK DANIEL'S PECAN MINI PIE**

**FUDGE MINI PIE**

**CHESS MINI PIE**

*dessert*

C



**CHOCOLATE BARK**

| *Choose 2* |

Cayenne Dark Chocolate & Candied Bacon  
Salted Caramel | Cinnamon Coffee & Hazelnut  
Macadamia & Peanut Butter  
Raspberry White Chocolate & Pistachio  
Mexican Chocolate & Ancho Chili

**NASHVILLE BREAD PUDDING**

Bourbon Raisin Sauce

**TENNESSEE CHEESECAKE**

Strawberry Mint Bruschetta

**SEASONAL COBBLER**

Fruit | Tennessee Whiskey Anglaise

**FRUIT WAFFLE CONE**

Seasonal Fruit in a Sugar Cone

**MINI MILKSHAKES & FLOATS**

**TIRAMISU**

Espresso-Dipped Lady Fingers  
Mascarpone Whipped Cream

**CINNAMON ROLL BREAD PUDDING**

Orange Crème Anglaise

**CHOCOLATE TORTE**

Crème Anglaise | Seasonal Berry

**CLASSIC CHEESECAKE**

**CRÈME BRÛLÉE**

**SOUTHERN STRAWBERRY SHORTCAKE**

Cornbread Biscuit | Macerated Strawberries  
Whipped Cream

**DOUBLE CHOCOLATE BREAD PUDDING**

Chocolate Hazelnut Cream

**SALTED CARAMEL BREAD PUDDING**

Caramel Sauce with Sea Salt

**WHISPER CREEK APPLE CRISP**

Tennessee Sipping Whipped Cream

*ultimate dessert selections*



**FONDUE STATION**

Strawberries | Pineapples | Apples | Bananas  
Pound Cake | Angel Food Cake | Marshmallows  
Potato Chips | Graham Crackers | Candies

| **Choose 2** |

Mexican Chocolate | Salted Caramel  
Buttermilk Chocolate | Dark Chocolate  
White Chocolate

**S'MORES STATION**

Marshmallows | Milk Chocolate | Dark Chocolate  
Reese's Peanut Butter Cups | Graham Crackers

**DONUT STATION**

Donut Holes | Donut Rings | Glazed | Cake

**NASHVILLE LOCAL DONUT STATION**

Five Daughters | Shipley's | Krispy Kreme  
Fox's Donut Den

**ICE CREAM SUNDAE BAR**

Vanilla Bean Ice Cream | Chocolate Ice Cream  
Chocolate Sauce | Caramel Sauce  
Marshmallows | Chocolate Chips  
Nilla Wafers | Crushed Oreos | M&Ms  
Rainbow Sprinkles | Whipped Cream

**BANANAS FOSTER STATION**

Rum | Caramelized Brown Sugar | Bananas  
Vanilla Bean Ice Cream

**SWEETS & TREATS**

Assorted Dessert Bars  
Peanut Butter Dream-wiches  
Chocolate Covered Strawberries

**MINI PIES & TARTLETTES**

Key Lime | Jack Daniel's Pecan | Fudge | Chess



## beverages

A

| **Choose 2** |

Unsweet Tea | Sweet Tea  
Lemonade | Citrus Water  
Cucumber Water

B

| **Choose 3** |

Unsweet 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

## bar

We offer the following options to help you create the perfect bar for your event. Your Event Specialist will facilitate your alcohol order. Your alcohol is not included in this proposal and will be paid directly to the Vendor.

### BEER & WINE SERVICE

Beer and Wine service includes ABC card carrying bartenders, ice, coolers/tubs, appropriate bar equipment. All beer and wine provided by client.

### FULL BAR SERVICE

#### LIQUOR | BEER | WINE | SPECIALTY COCKTAILS

Full service includes ABC card carrying bartenders, ice, coolers/tubs, bar fruit, mixers, and appropriate bar equipment. All alcohol provided by client

#### CASH BAR

AVAILABLE UPON REQUEST

Bar set-up fee and minimum purchase required.

#### MOCKTAILS

Peppadew Brine & Tonic | Tamarind Spritzer  
Mockmosa | Cilantro Mint Julep  
Honey Lavender Mai Tai | Hibiscus Mojito  
Ginger Spiced Cider

#### MIMOSA BAR

Orange Juice | Cranberry Juice | Grapefruit Juice

#### BLOODY MARY BAR

Bloody Mary Mix | Tabasco | Cholula | Worcestershire  
Pickled Okra | Celery | Pickles | Olives  
Limes | Salt | Pepper



### MIXERS

#### SODAS

Coke | Diet Coke | Sprite | Tonic Water  
Ginger Ale | Club Soda

#### MIXERS

Simple Syrup | Grenadine

#### JUICES

Orange | Cranberry | Lemon | Lime

#### FRUIT & GARNISHES

Lemons | Limes | Oranges | Maraschino Cherries

