

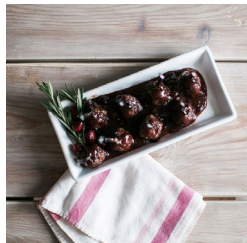


MENU



615.259.0848 | www.dreameventsandcatering.com

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



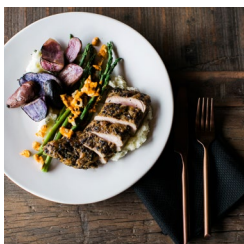
HORS D'OEUVRES

| PG.3-6 |



STATIONS

| PG.7-9 |



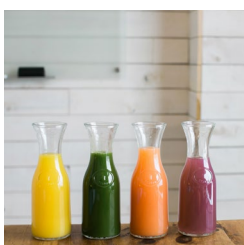
ENTREES

| PG.10-15 |



DESSERTS

| PG.16-18 |



BEVERAGES

| PG.19 |



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

Sauteed 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

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 | Portobella 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 & Gruyere 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
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 | Mingnonette

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** |

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

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 | SPECIALITY 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

