

Gaylord Opryland Resort & Convention Center
BANQUET MENUS



GAYLORD
OPRYLAND®

RESORT & CONVENTION CENTER

WELCOME

Our 3,000 Gaylord Opryland STARS — each uniquely trained in their craft — stand ready, willing and able to ensure a flawless banquet experience for your distinguished guests.

The team consists of creative catering professionals, passionate culinarians, sommeliers, floral designers as well as eager banquet servers, conference set-up and stewarding STARS — all working together to deliver your vision.

Our mission is clear. Each event is individually designed to accomplish your goals and encompass our passions. Gaylord Hotels' entrepreneurial approach to every event, specifically here at Gaylord Opryland, has garnered rave reviews from clients for many years and continues to resonate loudly through the convention industry.

One of our highest distinctions includes being among Meetings and Conventions magazine's Gold Award Hall of Fame inductees, as well as recognition with the magazine's Gold Platter 'Elite' Award, which is given to the top five outstanding catering departments worldwide.

We view each plate, each cocktail and each gesture as the key to our success and a signature difference in creating incredible food, beverage and service experiences for our guests.

Please use this menu resource as a baseline for the talent at your disposal.

Sincerely,

Matt Foreman

Executive Chef



GUIDELINES | OPERATIONAL POLICIES

Attendance Estimates & Guarantees

1. Ten (10) business days prior to all food and beverage functions, the Hotel requires the customer to submit an updated estimate attendance count. Your catering manager must be notified of the updated estimate of attendance by 8 a.m. Central Standard Time on the specified days. In the event an updated estimate of attendance is not received by 8 a.m. Central Standard Time, the original or most recent estimated attendance count will be utilized. The 10-day estimated attendance numbers can be increased or decreased by a maximum of 10% when submitting the 72-hour final guarantee. Increases above 10% will be accommodated based upon product availability from suppliers and cannot be guaranteed. Your catering manager will provide you with a schedule of dates the updated estimates are due.
2. A 72-hour (3 working days) guarantee is required on all meal functions. Prior to each event, your catering manager must be notified of the exact number of attendees from whom you wish to guarantee payment by 8 a.m. Central Standard Time on the specified days. In the event a guarantee is not received by 8 a.m. Central Standard Time, the most recent estimated attendance count will be prepared and billed. For functions scheduled on Tuesday, the guarantee must be received by 8 a.m. Central Standard Time on the preceding Friday. On plated food and beverage functions, the Hotel will set seating for 3% over the guarantee for all group events with a maximum over set of 50. Food will only be prepared for the guarantee, not the overset.

General Information & Policies

1. The hotel does not allow any food or beverages to be brought in from the outside by guests, due to city, state, health and liquor laws. The hotel will purchase any special items requested from a licensed purveyor.
2. Carved menu items can be served a maximum of 2 hours per state health codes. After a 2-hour period has elapsed, the carved item must be removed and/or replaced if additional quantities were ordered and still available.
3. Guidelines for Outdoor Functions – For evening functions, Gaylord Opryland Resort and Convention Center will decide five hours prior to the event start time on the day of your function whether the function will be held inside or outside. For daytime functions Gaylord Opryland Resort and Convention Center will decide by 6:00 p.m. on the day prior. For every hour past these listed times a charge of \$7.50++ per person will be assessed. Should there be a report of 40% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up location. Temperatures above 90 degrees and/or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. In all cases, the Resort reserves the right to make the FINAL decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or STARS. An EMT and Security officers will be required at the Client's expense for all outdoor events.
4. Gaylord Opryland Resort and Convention Center, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Tennessee Alcoholic Beverage Control Board's regulations. It is our policy, therefore, that all liquor must be supplied by the hotel and sold by the drink. The hotel will purchase specific items requested from licensed vendors.
5. The hotel, according to the guaranteed minimum number of people anticipated, assigns function rooms. Room rental fees are applicable, and additional set-up fees could be applied for room sets changed on the day of the event. The hotel reserves the right to change groups to a room more suitable at the hotel's discretion, if attendance decreases or increases.

Additional Fees, Taxes, Pricing & Payment

1. All food and beverage functions are subject to a 26% service charge and 9.25% sales tax. Wine and liquor are subject to an additional 15% tax.
2. All bars are subject to a \$250.00 +tax bartender charge. Cash bars will be subject to bartender charges as well as a \$250.00+tax Cashier fee.
3. Attendants for stations including Carvers are \$250.00 +tax charge per station.
4. Pop-Up Fees – The hotel reserves the right to add an \$85 fee to all "pop-up" requests. A "pop-up" is classified as an event that is requested for the hotel within 72 business hours of the group arrival.
5. Seating arrangements are 72" round tables set up for 10 persons per table. Requests for seating arrangements with fewer than 10 persons per table will incur additional labor fees.
6. When entertainment is contracted, the client will be responsible for any costs incurred for additional audio/visual, electrical hook-ups, Food & Beverage and Security. Client should be aware and inform the hotel of setup times for contracted entertainment.
7. Any meal functions requiring complete table setup by more than one half-hour prior to serving time or a delay of one half-hour over the planned starting time is subject to a labor charge.
8. Prices – Prices herein are subject to increase in the event costs of food, beverages or other costs of operations increase at the time of the function. Patron grants the right to the hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the patron, providing, however, patron shall have the right to terminate this agreement within 7 days after such written notice from Gaylord Opryland Resort and Convention Center Nashville.
9. Payment must be made in advance of the function unless credit has been established to the satisfaction of the hotel, in which an event deposit shall be paid at the time of signing. The balance of the account is due and payable 30 days after the date of the function. A deposit of 25 percent of the total balance of social functions is required.
10. All event orders must be signed prior to the first event.
11. Complimentary menu tastings may be arranged for definite business on catering menus for up to 8 people. Additional attendees can be accommodated at 50% of the menu price.
12. Events hosted outdoors, in atrium space, Grand Ole Opry House, and the Gaylord Opryland Event Center will be subject to a \$7.00++ per guest setup fee. A \$80.00++ per person minimum is required for events hosted outdoors, in atrium space, and the Gaylord Opryland Event Center. A \$10,000++ minimum (per function) is required for the Grand Ole Opry House.

Dietary Legend

(D) - Contains Dairy
(G) - Contains Gluten
(N) - Contains Nuts
(S) - Contains Shellfish

(V) - Vegetarian
(VV) - Vegan

**Menu Selections Subject to Change
Pricing Guaranteed Through July 31, 2023**

BREAKFAST | CONTINENTAL *(priced per person)*

Our breads, pastries, and muffins are baked on-site each morning.

Continental breakfasts are served with freshly brewed coffee, decaf, and an assortment of teas, orange juice and cranberry juice

Continental Breakfast | 40.

Market Style Fresh Fruit
Pineapple, Cantaloupe, Honeydew, Seasonal Berries

Bananas

Assorted Cereals
Including Gluten-Friendly Options, Whole, 2%
Almond and Skim Milk

Dannon and Silk Yogurt
Vanilla, Assorted Fruit Flavors and Dairy Free

House-Made Granola (G) (VV)

Daily Assortment of High Protein Muffins (D) (G) (N) (V)
Served with Sweet Butter, Wild Flower Honey and Preserves

Enhanced Continental Breakfast | 45.

Steel-Cut Oats
Brown Sugar, Raisins, Dried Fruit and Pecans (N) (VV)

Market Style Fresh Fruit
Pineapple, Cantaloupe, Honeydew, Seasonal Berries

Bananas

Hard Boiled Eggs

Assorted Cereals
Including Gluten-Friendly Options, Whole, 2%
Almond and Skim Milk

Dannon and Silk Yogurt
Vanilla, Assorted Fruit Flavor, and Dairy Free

House-Made Granola (G) (VV)

Daily Assortment of High Protein Muffins and Croissants (D) (G) (V) (N)
Served with Sweet Butter, Wild Flower Honey and Preserves

Choice of One:

Brioche French Toast Bread Pudding with Warm Syrup (D) (G) (V)

Cinnamon Rolls (D) (G) (V)

Buttermilk Blackberry Oatmeal Bake (D) (V) (G)

Additional Offerings

Upgrade your Continental Breakfast

**Minimum Order One Dozen Per Selection*

**Any Sandwich May Be Prepared Gluten Free For An
Additional \$1.00 Per Sandwich*

Breakfast Burrito | 9. (D) (G)

Scrambled Eggs, Pepper Jack Cheese and
Chorizo-Stuffed Burritos with Roja Sauce
Served with Fire-Roasted Salsa and Guacamole Crème

Croissant Sandwich | 9. (D) (G)

Scrambled Egg, Hickory Smoked Bacon and Buttermilk Cheddar

Tennessee Biscuit | 9. (D) (G)

Shaved Hot Chicken, Pickles, and Buttermilk Ranch Aioli

Southern Egg Sandwich | 9. (D) (G)

Sliced Smoked Honey Ham, Egg, and Farm House Gouda
Brioche Bun

Light Breakfast Sandwich | 9. (D) (G)

Egg White, Smoked Salmon, Low-Fat Mozzarella
Dill-Caper Cream Cheese on a Multi-Grain English Muffin

Greek Yogurt Mason Jar Parfait | 9. (D) (V)

Select Two:

Blueberry, Dark Chocolate, Chia Seed

Raspberry with Raspberry Jam

Strawberry, House-Made Granola

BREAKFAST | BUFFET *(priced per person)*

*Our breads, pastries, and muffins are baked on-site each morning.
Continental breakfasts are served with freshly brewed coffee, decaf, and an assortment of teas, orange juice and cranberry juice.*

Breakfast Buffet | 55.

Steel-Cut Oats

Brown Sugar, Raisins, Dried Fruit and Pecans (N) (VV)

Market Style Fresh Fruit

Pineapple, Cantaloupe, Honeydew, Seasonal Berries

Bananas

Daily Assortment of High Protein Muffins, and Croissants

Served with Sweet Butter, Wild Flower Honey and Preserves (D) (G) (V) (N)

Pick One Scramble:

Traditional Scramble (V) (D)

Cage-Free Scrambled Eggs with Cheddar

Southern Scramble (V) (D)

Cage-Free Eggs with Hot Sauce, Green Tomato, Chow-Chow and Buttermilk Cheddar

Huevos Rancheros (V) (D)

Tomato Chili Sauce, Guacamole, Black Bean & Charred Corn Salsa, Monterey Jack Cheese (D) and Flour Tortillas (G)

Buffet Accompaniments

Select from each of the following groups:

Select One:

Dannon and Silk Yogurts

Vanilla, Assorted Fruit Flavors, and Dairy Free

Assorted Cereals

Includes Gluten Friendly Options, Whole, 2%, Almond Skim Milk

Biscuits and Gravy (D) (G)

Select One:

Hash Brown Casserole (D) (V)

Herb-Roasted Red Bliss Potatoes with Smoked Paprika (VV)

Sweet Potato and Fingerling Potato Hash with Scallions (D) (V)

White Cheddar Grits (D) (V)

Your Selection of Two:

Smoked Brisket Hash (D)

Turkey Sage Sausage

Hickory-Smoked Bacon

Apple-Smoked Bacon

Country Link Sausage

Apple Chicken Sausage

Vegan Sausage | +2.

An additional charge of \$200 per event will be added to groups with fewer than 25 people.

BREAKFAST | BUFFET ENHANCEMENTS

(priced per person)

Additional Offerings

Upgrade Your Breakfast Buffet

Anson Mills Shrimp & Grits Bar | 12.

Savory Grits with Smoked Gouda and Shrimp (D) (S)

Deep-Dish Pancakes | 9. (D) (G) (V)

Served with Warm Maple Syrup

Choose One:

Blueberry Granola

Cranberry Apple

Belgian Waffles | 9. (D) (G) (V)

Fruit Compote, Whipped Honey Butter, Whipped Cream and Warm Maple Syrup

Omelet Station | 15.

Requires Attendant

Guarantee Must Be For Full Group

Cage-Free Whole Eggs, Egg Beaters, Egg Whites

Ham, Mushrooms, Peppers, Onions

Tomatoes, Bacon,

Cheddar (D) , Swiss (D), and Jack Cheese (D)

Individual Overnight Oats | 9.

Select Two:

Banana and Maple Syrup (VV)

Citrus and Honey (V)

Strawberry and Basil (VV)

Egg White Frittata | 8. (V) (D)

Feta , Sun-Dried Tomato, and Almond Pesto (N)

Plant Based Oatmeal Bites | 10. (VV)

Southern Strata | 9. (D) (G)

Country Ham, Mushroom, Potato and Asparagus

Breakfast Burrito Bar | 12. (D) (G)

Egg and Jack Cheese Burrito

Pork Chorizo, Enchilada Sauce, Cotija (D)

Guacamole, Pickled Jalapenos, and Black Beans

House-Smoked Salmon Display | 12.

Smoked Salmon, Naan Bread (G), Everything Cream Cheese (D)

Diced Hard Boiled Eggs, Red Onion, and Capers

Breakfast Bowl Station | 14.

Quinoa, Wheat Berry (G), and Steel Cut Oats

Accompaniments: Dried Fruit, Almonds (N), Pecans (N)

Berries ,Seasonal Compote, Bacon, Egg, Tomato

Cheese (D) and Green Onion

Cheese & Charcuterie Display | 20. (D) (G)

Salami, Sausalito, Cured Ham, Brie, Irish Cheddar, Havarti

Stone Ground Mustard, Sun-Dried Tomato Spread

House-Made Preserves, Assorted Artisanal Breads

BREAKFAST | PLATED *(priced per person)*

Plated breakfasts include blueberry muffins, and croissants, freshly brewed coffee, assorted teas, and orange juice served table-side.

Plated Accompaniments

Preset on Table

Choose One:

Seasonal Fresh Fruit

Macerated Berries with Whipped Mascarpone (D) (V)

Greek Yogurt Parfait with Fresh Berries and House-Made Granola (G) (V) (D)

Specialty Entrées | 46.
Select One Specialty Entrée:

Southern Egg Scramble (D)

Local Buttermilk Cheddar Scramble with Green Tomato Salsa

Breakfast Burrito (D) (G)

Scrambled Eggs, Pepper Jack Cheese and Chorizo Topped with Red Sauce, House-Made Salsa and Avocado Crème

Protein Power (D)

Crustless Egg White Frittata with Spinach, Low-Fat Mozzarella and Roasted Roma Tomato

Deep-Dish Pancake (D) (G)

Blueberry Granola and Deep Dish Pancake with Warm Maple Syrup

Plated Accompaniments

Select from each of the following groups:

Choose One:

Canadian Bacon

Chicken-Apple Sausage

Country Link Sausage

Crisp Bacon

Turkey Sage Sausage

Choose One:

White Cheddar Grits (D) (V)

Sweet Potato Hash (D) (V)

Oven-Roasted Red Bliss Potatoes (VV)

BREAKS *(priced per person)*

Breaks are designed for a 30-minute or 1-hour service period.

There is a (10) person minimum for packaged breaks

All-Day Beverage Break | 8 hours 60. | 4 hours 32.
Freshly Brewed Coffee, Assorted Tea, Soft Drinks and Bottled Water (Pepsi Products)

AM Bake Shop Break 30 minutes 20. | 1 hour 30.
Banana Bread (D) (G) (N) (V), Coffee Cake (D) (G) (V)
Warm Cinnamon Rolls (D) (G) (V), and House-Brewed Coffee

Hit the Trail 30 minutes 22. | 1 hour 32. (V)
Whole Fruit; Build-Your-Own Trail Mix: Wasabi Peas
Smoked Almonds (N), Peanuts (N), M&M's
Chocolate-Covered Pretzels (D) (G), Granola (G)
Dried Fruit, Dark Chocolate Bark (D), and Lemonade

Country Keto 30 minutes 22. | 1 hour 32.
Chia Seed & Vanilla Coconut Milk Parfaits (VV), Pecans (N)
Seasonal Berries, TN Hot Deviled Eggs (D), Beef Jerky Sticks
Iced Tea

Pretzel Break 30 minutes 20. | 1 hour 30.
Assorted Bavarian, Sourdough, and Cinnamon Sugar
Pretzel Bites, (D) (G) Warm Yazoo Beer Cheese (D) (G)
Stone Ground Mustard, and Hanks Root Beer

Coffee & Doughnut Break 30 minutes 20. | 1 hour 30.
Assorted Glazed, Filled, and Cake Doughnuts (D) (G) (N)
House Coffee, Flavored Syrups, and Rock Candy

Bagels, Bialys, and English Muffins

30 minutes 22. | 1 hour 26
Blackberry Cream Cheese (D)
Smoked Salmon and Caper Cream Cheese (D)
Sun-dried Tomato and Pesto Cream Cheese (D)
Whipped Butter (D)
Freshly Brewed Coffee & Assorted Hot Teas

The All-Natural 30 minutes 23. | 1 hour 33.
Individual Bags of Veggie Chips and Pita Chips (VV)
Babybel Cheeses (D), Sun-Dried Tomato Hummus (VV)
Lemon-Garlic Hummus (VV), Mason Jar Fruit Cups (VV)
Raspberry-Pomegranate Infused Water

PM Bake Shop Break 30 minutes 20. | 1 hour 30

Fudge Brownies (D) (G) (V)
Fruity Pebbles Rice Crispy Treats (D) (G) (V)
Purity Milk (D)

Your Choice of Two Types of Cookies:

Snickerdoodle (D) (G) (V)
Chocolate Chip (D) (G) (V)
Rocky Road (D) (G) (N) (V)

Music City Break 30 minutes 22. | 1 hour 32.

TN Hot Chicken Satay with Maple Syrup (D) (G)
Pimento Cheese Bites with Bacon (D)
Tennessee Toffee Cream Pie (D) (G) (V) (N)
Seasonal Sweet Tea

Wellness Break 30 minutes 23. | 1 hour 33.

Crudite Shooters with Buttermilk Ranch (D) (V)
Fruit Skewers with Maca Honey Dipping Sauce (D) (V)
Dark Chocolate Bark with Dried Fruits (D) (V)
Assorted bubly Flavored Water

Southern Cupcake Break 30 minutes 20. | 1 hour 30.

Red Velvet with Cream Cheese (D) (G) (V), Funfetti (D) (G) (V)
Chocolate Turtle Cupcakes (D) (G) (N) (V)
House-Made Peach Ice Tea

Candy Break 30 minutes 23. | 1 hour 33

M&Ms, Jelly Belly Beans, Jolly Ranchers, Swedish Fish
Pixy Stix, Chocolate Candy Bars
bubly Flavored Waters

Apple Break 30 minutes 25. | 1 hour 30

Apple Streusel Tarts (D) (G) (V), Apple Cinnamon Scones (D) (G) (V)
Individual Apple Slices with Salted Caramel
Candied Apple Pork Belly Skewers
Green Machine Naked Smoothies.

Ball Park 30 minutes 22. | 1 hour 32.

Nathan's All-Beef Mini Hot Dogs (G)
Mustard, Ketchup and Relish
Freshly Popped Popcorn with Cheddar Cheese (D)
Spicy Barbecue Salt, Bags of Peanuts (N), and Pretzels
Raspberry Lemonade

All prices are subject to a 26% service charge and 9.25% sales tax.

A LA CARTE

Food

Breakfast Bakeries & Muffins | 70. per dozen (D) (G) (N) (V)

Bagel Station | 70. per dozen

Plain, Cinnamon Raisin and Everything Bagels (D) (G) (V)
Philadelphia Cream Cheese, Sweet Butter, Wild Flower
Honey and Preserves with a Toaster

Cinnamon Buns | 70. per dozen (D) (G) (V)

Fudge Brownies | 70. per dozen (D) (G) (N) (V)

Cookies | 70. per dozen

Snickerdoodle (D) (G) (V), Chocolate Chip (D) (G) (V)
Rocky Road (D) (G) (N) (V)

Mini Afternoon Desserts | 70. per dozen (D) (G) (N)

House-Made Granola | 9. per person

Granola (G), Whole, 2%, and Skim Milk (D)

Hard Boiled Eggs by the Dozen | 48. per dozen

Dannon and Silk Yogurt | 5. each

Plain and Assorted Fruit Flavors

Greek Yogurt | 6. each

Plain and Assorted Fruit Flavors

Seasonal Whole Fruit | 4. each

Market Style Fresh Fruit Display | 18. per person

With Honey Walnut Dipping Sauce (D) (N)

Market Vegetable Crudite | 20. per person

Buttermilk Green Goddess (D), *Hummus* (VV), and *Pita Chips* (G)

Candy Bars | 6. each

Tortilla Chips & Salsa (VV) **Display** | 12. per person

Assorted Gourmet Chips

Pretzels and Popcorn | 5.50 each

Ice Cream Novelties | 6.50 each

Deluxe Mixed Nuts | 8. per each

Clif Bars and Kind Bars | 7. each

All prices are subject to a 26% service charge and 9.25% sales tax.

Beverages

Freshly Brewed Coffee | 120. per gallon

Assorted Tazo Tea | 120. per gallon

House-Made Peach Sweet Tea | 120. per gallon

Served with Fresh Lemon Wedges

Raspberry Lemonade | 120. per gallon

Soft Drinks | 7. each (Pepsi Products)

Still and Sparkling Bottled Waters | 7. each

(Pepsi Products)

bubly Flavored Water | 7. each

Bottled Fruit Juices | 7. each (Pepsi Products)

SoBe LifeWater | 8. each

Energy Drinks | 8. each

Naked Juice Smoothies | 8. each

Fruit Infused Water | 115. per gallon

LUNCH | BUFFETS *(priced per person)*

*Lunch buffets include unsweetened iced tea
freshly brewed coffee and assorted hot teas*

Lunch of the Day | 65 • **Lunch** | 75.

South of the Border | Monday

Caesar Salad with Parmesan Cheese Served on the Side (D)
Croutons (G) , Fire-Roasted Poblano Dressing (D) (V)

Mexican Street Corn Salad, Cotija, and Green Chickpeas(V) (D)

Black Beans with Pico and Pickled Onions (VV)

Adobo Chicken with Onions and Peppers
Smoked Beef Guisada

Roasted Sweet Potato, Mushrooms, and Quinoa (VV)
Flour Tortillas (G), Lime Crema (D), Salsa (VV), Guacamole (VV)
Queso Fresco (D)
Mexican Rice (VV)

Dulce de Leche Cheesecake (D) (G) (V)
Rum Caramel Flan (D) (V)
Tres Leches Cake (D) (G) (V)

+ Garlic Shrimp (S) | 7.

Southern Flavors | Tuesday

Iceberg Lettuce, Grape Tomato, Cucumber
Kenny's Cheddar (on the side) with Buttermilk Ranch (D) (V)

Deviled Macaroni Salad (G) (D)

Buttermilk Jalapeno Coleslaw (V) (D)

Southern Marinated Chicken Breast with Alabama White Sauce
House Smoked Pulled Pork with TN Chow Chow

Stewed Okra, Potatoes, and Carrots (VV)
Roasted Cauliflower Mac and Cheese (D) (G) (V)
Southern-Style Brussels Sprouts with Roasted Onions (VV)

Jalapeno Cheddar Cornbread (D) (G) (V)

Apple Cobbler (D) (G) (V)
Jack Daniel's Pecan Bar (D) (G) (N) (V)
Triple Layer Chocolate Trifle (D) (G) (V)

+ Sliced Beef Brisket | 8.

Mediterranean | Wednesday

Baby Greens, Pickled Fennel, Goat Cheese (D) (Served on the Side)
Strawberry, Pecan (N) and Apple Cider Vinaigrette (VV)

Lentil Salad with Tomatoes, Peppers, and Mozzarella (V) (D)

Antipasto Salad with Artichoke, Roasted Peppers,
Cured Meats, Aged Cheese (D) and Banana Peppers

Chicken Souvlaki with Mediterranean Olives
Seared Salmon with Roasted Fennel and Orange Caper Butter (D)

Cannelloni with Mushrooms, Fresh Mozzarella, Kale, and Crushed San
Marzano Tomatoes (D) (G) (V)

Roasted New Potatoes with Rosemary (VV)
Garlic Broccolini (VV)

Tiramisu (D) (G)
Panna Cotta with Strawberry Balsamic Preserves (D)
Apricot Frangipane(D) (G) (V) (N)

The Big Easy | Thursday

Vegetable Gumbo (VV)

Spinach, Red Bibb, Mushrooms, Red Onion, Chickpeas with
Lemon-Oregano Vinaigrette (VV)

Potato Nicoise with Mustard Vinaigrette

BLT Salad: Baby Gem Lettuce, Tomato, Bacon, Blue Cheese, Radish
and Green Goddess Dressing (D)

Blackened Chicken Salad on Croissant (D) (G)
Muffalata Sliders (D) (G)

Jambalaya with Chicken and Andouille Sausage

Vegetarian Flatbread with Hummus, Roasted Squash
Corn and Arugula (G) (VV)

Giardiniera and Garlic Pickles

Assorted Dirty Potato Chips

Blondies (D) (G) (V)
Brown Butter Banana Torte (D) (G) (V)
Rum Caramel Bread Pudding (D) (G) (V)

*An additional charge of \$200 per event will be
added to groups with fewer than 25 people.*

All prices are subject to a 26% service charge and 9.25% sales tax.

LUNCH | BUFFETS *(priced per person)*

*Lunch buffets include unsweetened iced tea
freshly brewed coffee and assorted hot teas*

Asian Scene | Friday

Baby Greens Salad with Mango, Red Onion, Almonds (N)
Tamari-Cilantro Vinaigrette (VV)

Lo Mein Vegetable Salad with Miso (G)

Togarashi Pickled Cucumbers (V)

Fresh Fruit Salad

Kung Pao Chicken

Korean Short Ribs with Pear Hoisin Sauce

Vegetable Egg Roll with Sweet Chili Dipping Sauce (V) (G)

Pineapple Fried Rice (V) (G)

Garlic Greens to Include Beans, Broccoli, and Snap Peas (VV)

Fortune Cookies (D) (G)

Thai Tea Custard (D)(G)

Dark Chocolate Passion Fruit Tart (D)(G)

Market Fresh Salad Bar | Saturday

Tomato Basil Soup (VV)

Cobb Salad, Black Eyed Peas, Olives, Cheddar (D)

Pickled Green Tomatoes and Corn (V)

Kale Caesar, Grana Padano with Black Olive Croutons (D) (G) (V)

Mixed Greens with Radish, Carrot and Cucumber (VV)

Apple Celery Salad with Walnuts (V)(N)

Quinoa, Dried Apricot, Pistachio (N) and Orange Vinaigrette (VV)

Dressings: Country Ham Vinaigrette, Avocado Vinaigrette (VV)

Buttermilk Ranch (D) (V) and House Caesar Dressing (D) (V)

Roasted Salmon with Dill Vinaigrette

Grilled Chicken with Lemon and Oregano (D) (G)

Hot Shrimp with Whole-Grain Mustard (D) (S)

Mango Yogurt Mousse with Coconut Cake (D) (G) (N)

Strawberry Shortcake (D) (G) (V)

Lemon Meringue Tarts (D) (G) (V)

Delicatessen | Sunday

Vegetable Kale Soup (VV)

North Carolina Coleslaw (V)

Russet Potato Salad with Bacon and Sour Cream (D)

Hickory-Smoked Chicken Salad with Pecans (N)

Tossed Greens with Carrot, Pear Tomatoes

Monterey Jack Cheese (D), Cucumber

Roasted Tomato Vinaigrette (VV)

Selection of: Turkey, Roast Beef, Smoked Ham,

Cheddar (D), Gouda, (D) Provolone (D), and Grilled Vegetables

Garlic Mayonnaise, Pickles, Giardiniera and Whole-Grain Mustard

Sliced Breads (D) (G)

Rice Krispy Treats (D)

Blondies (D) (G) (V)

Chocolate Chip Cookies (D) (G) (V)

+ Sliced Pastrami | 6.

All prices are subject to a 26% service charge and 9.25% sales tax.

*An additional charge of \$200 per event will be
added to groups with fewer than 25 people.*

LUNCH | PLATED *(priced per person)*

*Plated lunches include unsweetened iced tea
freshly brewed coffee, assorted hot teas, and house-baked rolls*

Starter

Choose One:

Tennessee Salad with Romaine, Black-Eyed Peas, Roasted Corn, Tomatoes, Pecans (N) and Barbecue Dressing (V)

Kale Caesar with Grana Padano, Torn Focaccia Croutons (G), Poblano Caesar Dressing (D) (V)

Spinach, Arugula, Fire-Roasted Tomatoes, Fennel, Goat Cheese (D) and Honey Citrus Vinaigrette (VV)

Entrée

Choose One Entrée:

Beef Tenderloin* | 69.

Pan-Seared Beef Filet with Tomato Marmalade, Merlot Reduction

Braised Beef Short Rib | 64.

Red Wine-Braised

French Cut Chicken

with Sun-Dried Tomatoes and Feta | 58.

Madeira Mushroom Sauce (D) (G)

Salmon | 60.

Tomato Jam

Sides

Choose One Side:

Whipped Potato with Garlic and Crème Fraîche (D) (V)

Quinoa Pilaf (VV)

Olive Oil Crushed Potatoes (VV)

Cheddar Grits (D) (V)

Choose One Vegetable:

Broccolini (VV)

Asparagus (VV)

Heirloom Carrots (VV)

Brussels Sprouts (VV)

Blistered Tomatoes (VV)

Dessert

Choose One:

Lemon Brambleberry Meringue (D) (G) (V)

Layers of Lemon Curd, Vanilla Bean Sponge and Brambleberries Topped with Toasted Meringue

Salted Caramel Brownie Parfait (D) (G)

Layers of Chocolate Mousse, Home-Made Fudge Brownies and Salted Caramel Served in a Mason Jar

Southern Banana Pudding (D) (G) (V)

Home-Made Banana Custard Layered Bananas and Vanilla Wafers Topped with Fresh Cream

Strawberry Cheesecake Trifle (D) (G)

Layers of Crème Brûlée, Strawberry Cheesecake and Vanilla Sponge Crumbs Topped with Strawberry Compote

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. These foods may be cooked to order.

All prices are subject to a 26% service charge and 9.25% sales tax.

GAYLORD OPRYLAND SIGNATURE RECEPTIONS

Taste of Opryland | 135.

Minimum Guarantee 600 Guests in One Location

Stax

All-Natural Beef & Vegan Sliders (G) with Smoked Gouda(D), Sliced Tomato, Shredded Lettuce, Roasted Garlic Aioli (V)
Jalapeno Ketchup and Mustard

Tater Tots and Cheese Fondue (V)

Red Velvet Cupcakes (D) (G)

Paisano's

Build Your Own Caesar Salad Station

Romaine, Tomatoes, Cucumbers, Marinated Artichokes,
Feta Cheese (D), White Beans, Focaccia Croutons (G),
Parmesan Cheese (D), Olives, Diced Rosemary Chicken,
Chipotle Caesar Dressing (D)
White Balsamic Vinaigrette (VV)

Flatbread Station

Pulled Chicken, Pesto (N), Sliced Heirloom Tomatoes and
Fresh Mozzarella Cheese (D) (G)

Cured Meats, Aged Cheese, and Crushed Tomatoes(D) (G)

Caramelized Brussels Sprouts, Roasted Peppers
Pickled Onions Parmesan(D) (G) (V)

Tiramisu (D) (G)

Fuse

Choice of:

Reuben Egg Rolls (G)

Jalapeno Coleslaw with Thousand Island Dressing (D)

Assorted Chicken Wings

Buffalo and Nashville Hot Sauce, Buttermilk Ranch (D)
Celery

Taste of Opryland Continued...

Jack Daniel's on the Delta Walkway

Spinach Salad with Red Onion
Candied Pecans (N) and Hard Boiled Eggs
Country Ham Vinaigrette

Bacon Corn Bread with Whipped Honey Butter (D) (G)

Beef Brisket and Molasses Barbecue Sauce
Pulled Pork with Carolina Vinegar Sauce

Bourbon Mud Pie (D) (G) (N)

Solario Cantina at Water's Edge

Flour Tacos (G)
Choice Baja Shrimp and Chicken Tinga
Pinto Beans (VV)
Cojita Cheese (D), Salsa Verde (VV), Guacamole (VV)
Smoked Poblano Salsa (VV)
Shredded Iceberg and Cumin Crema (D) (V)

Beef Empanadas (G) (D)

Warm Sopapillas (G) with Honey
Whipped Cream (D) and Cinnamon Ice Cream (D)
*Requires Attendant

The Tennessee | 98.

Pimento Deviled Eggs (V)

Applewood Bacon Potato Salad (D)

Tomato Cucumber Salad with Aged Sherry (VV)
Fried Field Peas, Baby Greens and Buttermilk Vinaigrette (D) (V)

Fried Pickle Chips with Buttermilk Ranch (D)

Buttermilk Cheddar Mac and Cheese (D) (G)
Hot Sauce (V)

Shrimp and Grits with Worcestershire Sauce (D) (S) (G)

Tennessee Hot Chicken with Bread and Butter Pickles
on Texas Toast (D) (G)
Carved Smoked Brisket with Molasses Barbecue Sauce

Sorghum Brussels Sprouts (VV)

Buttermilk Pie (D) (G) (V)
Brambleberry Cobbler (D) (G) (N) (V)
Goo Goo Cheesecake (D) (G) (N)

All prices are subject to a 26% service charge and 9.25% sales tax.

RECEPTIONS | DISPLAYS & STATIONS

(priced per person)

Smoke House Reception | 135.

Tennessee Salad with Romaine, Black-Eyed Peas, Roasted Corn, Tomatoes, Pecans (N), and Barbecue Dressing (V)

Buttermilk Coleslaw (D) (V)

Grilled Corn Panzanella (D) (G) (V)

Applewood Bacon Potato Salad Bar in Mason Jars
Toppings: Bacon, Green Onion, Black Olives, Red Onion, Blue Cheese (D), Cheddar Cheese (D) and Assorted Hot Sauce

Signature Chili, Jalapeño Corn Bread Muffins (D) (G)
Honey Butter (D)

From the Opryland Smoker:
House-Smoked Beef Brisket
House- Smoked Pulled Chicken
Smoked Sausage
Hot Smoked Cedar Plank Salmon

Barbecue Sauces:
Jack Daniel's Molasses, Carolina Peach and Mustard, Alabama White

Sides:
Smoked Gouda Mac and Cheese (D) (G) (V)
Sweet Potato Streusel (D) (V)
Sour Cream Whipped Potatoes (D) (V)
Shaved Brussels Sprouts (VV)
Bacon Collards
Heirloom Carrots (VV)

Blackberry Moonshine Cobbler (D) (G) (V)
Bourbon Pecan Tarts (D) (G) (N) (V)
S'mores Bars (D) (G)

All prices are subject to a 26% service charge and 9.25% sales tax.

Street Eats | 150.

New Orleans Street:

Blackened Chicken Salad, Hard Boiled Eggs, Romaine, Tomatoes
Big John Cajun Cheddar (D) and Avocado Ranch (D) (V)

Mini Muffuletta Sandwiches (D) (G)

Far East Street:

House Rolled Sushi
Vegetarian, California Roll, Crunchy Shrimp (G)(S), Spicy Tuna
Wasabi, Pickled Ginger, and Soy Sauce (G)

Gochujang Chicken Wings (G)

Vegetarian Spring Rolls (G) with house Yum Yum Sauce

Mumbai Street:

Channa Chaat Chop Salad: Chickpeas, Tomato, Cucumber, Greens
Curry Vinaigrette (VV)

Butter Chicken (D)

Samosas (D) (G)

Sweet Pea Biryani (D)

Naan Bread (D) (G)

Dahi Riata and Tamarind Chutneys

Southern Street:

Pimento Cheese and Crudite with Crackers (D) (G) (V)

Southern Style Broccoli Salad (G)

Pork Belly Burnt Ends in Molasses BBQ Sauce

Loaded Potato Casserole (D) (G)

French Market:

Chocolate, Coffee, Blackberry-Vanilla Macarons (N) (D) (V)
Pistachio Cream Puffs (D)(G) (N) (V)
Opera Cake (D)(G) (N)
Creme Brulee (D) (V)

RECEPTIONS | STATIONED HORS D'OEUVRE

Hot Hors d'Oeuvre | 10. each

Tennessee Hot Chicken and Waffle Satay

Bourbon Barrel Maple Syrup (D) (G)

Candied Apple Pork Belly Skewers (G)

Vegetarian Spring Rolls (G) (VV)

Blue Ginger Tamari Sauce

Beef Satay (G)

Chimichurri

Thai Chicken Satay (N)

Peanut Sauce

Mini Beef Wellington (D) (G)

Béarnaise

Southern Spring Roll (G)

BBQ Pork, Collard & Mustard Greens

Fried Pimento Mac and Cheese Fritter (D) (G) (V)

Tempura Crispy Shrimp (S) (G)

Miso Sweet Chili Sauce (G)

Mini Crab Cakes (D) (G) (S)

Spiked Aioli and Tennessee Chow Chow

Chicken Samosa (G)

Cold Hors d'Oeuvre | 10. each

Shrimp Skewer with Cajun Aioli (S)

Jack Daniel's Whiskey-Soaked Fig

Whipped Blue Cheese (D), Brioche (G) (V)

Hummus Stuffed Mini Peppers (VV)

Pimento Cheese Bacon Bite (D) (G)

Mini Antipasto Skewers

Soppressata, Mozzarella (D), Olive Cherry Tomato

Smoked Salmon on Grilled

Baguette (G)

Dill, Capers, Crème Fraîche (D)

Lump Crab Salad on Cucumber (S)

Micro Chives

Togarashi-Seared Ahi Tuna

Skewer (D)

Mini BLT on Brioche (G) (D)

Honey, Nueske's Bacon, Tomato, Beer-Mustard Aioli

Sweet Hors d'Oeuvre | 10. each

Dark Chocolate Pop Rock

Dipped Strawberries (D) (V)

Grand Marnier Chocolate Madeline with White Chocolate Dipping Mousse (D) (G)

Vanilla Bean Cheesecake on a Salted Caramel Pastry Spoon

(D)(V)

Chocolate Pot de Creme with

Vanilla Bean Chantilly (D) (G) (V)

Mini Cannoli Waffle Cones

(D) (G) (V)

****Minimum Requirement Order 25 pieces per each selection****

All prices are subject to a 26% service charge and 9.25% sales tax.

RECEPTIONS | DISPLAYS & STATIONS

(priced per person)

Flatbread Station | 27. (G)

Pulled Chicken, Pesto (N), Sliced Heirloom Tomatoes and Fresh Mozzarella Cheese (D)

Charcuterie Cured Meats, Aged Cheeses(D)
Crushed Tomatoes

Caramelized Brussels Sprouts, Roasted Peppers, Ricotta (D),
Parmesan (D) and Pickled Red Onion (V)

Artisanal Cheese Display | 25. (D) (G)

Selection of Domestic and Imported Cheese
Garnished with Seasonal Fruit, Sliced Breads
Preserves and Gourmet Crackers

Chef's Selections of House-Rolled Sushi* | 35.

(Based on 4 Pieces Per Person)

California Rolls, Vegetarian Rolls, Crunchy Shrimp Rolls (S)(G)
Spicy Tuna Rolls, Pickled Ginger, Wasabi, and Tamari Sauce

Antipasti Display | 31.

Parma Ham, Imported Provolone Cheese (D), Salami,
Mortadella, Marinated Peppers, Mushrooms, Grilled
Artichokes, Eggplant, Olives and Breadsticks (G) (D)

Market Vegetable Crudit  | 20.

Buttermilk Green Goddess (D), Hummus (VV) and Pita Chips (G)

Tennessee Hot Chicken and Sweet Corn Bread | 24. (D)

(Requires attendant)

Buttermilk-Brined Tennessee Fried Hot Chicken (D)(G)

Bread and Butter Pickles, Hot Sauce

Sweet Corn Bread(D) (G) (V) and Whipped Honey Butter (D)

Chicken Tikka Station | 24.

Chicken Tikka Masala (D)

Cashew Paneer (N) (D)

Basmati Rice

Tamarind Chutney

Naan Bread (D) (G)

Salad Bar | 31.

Romaine and Baby Greens

Toppings: Garbanzo Beans, Tomatoes, Cucumbers, Diced
Egg, Crumbled Bacon, Red Onion, Carrots, Olives
Roasted Peppers and Corn Salad (VV)

Pulled Chicken

Shrimp (S)

Cheeses: Parmigiano-Reggiano (D), Blue Cheese (D)
Aged White Cheddar (D)

Dressings: Balsamic Vinaigrette (VV), Buttermilk Ranch (D) (V)
and Caesar Dressing (D)

RECEPTIONS | DISPLAYS & STATIONS

(priced per person)

Calzone Station | 23. (D) (G)

(Requires attendant)

Choose Two:

Four Cheese (V) (D)

Mushroom and Onion (V) (D)

Ricotta and Ham (D)

House-Ground Sausage and Pepperoni (D)

Marinara (VV) and Asiago Béchamel (D) (G) on the side

Sliders and Chips Station | 29. (G)

(Based on 2 Per Person)

(Requires attendant)

All Sliders Served with House-Made Barbecue Chips (V)

Choose Two:

Molasses Barbecue Pulled Pork with Pickled Slaw (VV)

Angus Beef with Pimento Cheese Aioli (D), Bibb Lettuce and Tomato

Peach Barbecue with Pulled Chicken with Tennessee Chow Chow (VV)

Crab Cakes (D) (G) (S) with Old Bay Aioli (V) and Shredded Lettuce

Add Third Selection Vegan Burger | 3.

Vegan Burger (G) with Lettuce and House-Made Tomato Relish (G)

Taco-Taco | 34.

Choose Two:

Veracruz-Style Spice-Rubbed White Fish

Shrimp (S)

Pulled Chicken

Beef Barbacoa

Pork Shoulder Carnitas

Served with: Flour Tortillas (G), Pickled Red Onion (VV),

Whipped Avocados (VV), Queso Fresco (D), Chipotle Ranch (D)

Cilantro Slaw (V) and Pico de Gallo (VV)

Gourmet Mac and Cheese Station | 22. (D) (G)

Elbow Pasta Served with:

Creole Shrimp Mac and Cheese (S)

Buffalo Chicken Mac and Cheese

Mushroom, Brussels Sprouts, and Smoked Gouda (V)

Rice Bowls Station | 30.

(Requires attendant)

Beef Bulgogi, Korean Rice (VV) (G)

Scallions and Pickled Carrots

Sweet Potato, Kale, Mushrooms, Feta (D), Toasted Almonds (N) and Brown Rice

Chilled Sushi Bowl, Shrimp (S), Spicy Peanut (N), Avocado and Rice

Assorted Hot Sauces, Tamari (VV) and Black Vinegar

Southern Paella Station | 25.

Long Grain Rice, Andouille Sausage, Shrimp (S)

Chicken, Charred Peppers and Onions

Hoppin' John Paella (VV)

Assorted Hot Sauces

Greek-Style Pita Wraps | 34.

Greek Chicken and Roasted Pork Shoulder

Warm Pita (D) (G)

Green Chickpea Cous Cous (VV)

Tzatziki (D), Hummus (VV), Feta Cheese (D)

Shredded Lettuce, Diced Tomatoes

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. These foods may be cooked to order.

All prices are subject to a 26% service charge and 9.25% sales tax.

RECEPTIONS | DISPLAYS & STATIONS

(priced per person)

Small Plates

(Requires attendant)

Herb-Crusted Pork Loin | 29.

Smoked Cheddar Grits (D) (V)
Warm Spiced Bourbon Apples (V)
Sweet Rolls (G) (D)

Crusted Beef Tenderloin * | 39.

Shallot Whipped Potatoes (D) (V)
House-Baked Parker House Rolls (D) (G)
Bearnaise Aioli (V)

House-Smoked Beef Brisket | 33.

Pimento Mac and Cheese (D) (G) (V)
Bread and Butter Pickles (VV)
Cheddar Corn Muffins (D) (G)
Vinegar and Pit BBQ Sauces

French-Cut Turkey Breast | 25.

Parsnip Potato Purée (D) (V)
Southern Candied Yams (D) (V)
Sage Pan Gravy (D) (G)
Cranberry Relish (VV)

Slow Cooked Prime Rib* | 35.

Asiago Potato Gratin (D) (V)
Creamed Spinach (D) (V)
Horseradish Sauce (D)
Pinot Au Jus

Brown Sugar Glazed Ham | 25.

Honey Glazed Carrots (VV)
Buttermilk Biscuits (D) (G)
Whipped Maple Butter (D)
Pickled Mustard Seeds (VV)

Miso Glazed Salmon | 35.

Scallion Stir Fried Rice (G) (VV)
Sesame Ponzu Brussels Sprouts (G) (VV)
Soy Ginger Dipping Sauce (G)

Argentina Style Mixed Grill | 37.

Carved Sirloin
Grilled Pork Sausage
Argentinian Provoleta and Chipas (D)
Charred Vegetables (VV)
Chimichurri Roja, and Green Chimichurri

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. These foods may be cooked to order.

All prices are subject to a 26% service charge and 9.25% sales tax.

An additional charge of \$200 per event will be added to groups with fewer than 25 people.

RECEPTIONS | DESSERT *(priced per person)*

Ice Cream Sundae Social | 27.

(Requires attendant)

Warm Chocolate Chip Cookies (D) (G), Fudge Brownies (D) (G)
Blondies(D) (G) (V)

Vanilla, Chocolate and Strawberry Ice Cream (D)

Warm Salted Caramel Sauce (9) and Chocolate Sauce (D)

Strawberry Sauce (VV)

Candied Pecans (N), Maraschino Cherries, and Fresh Cream

Southern Sweets | 26. (D) (G)

Southern Caramel Cake, Blackberry and Peach Custard

Cobblers (D) (G) (V)

Blueberry and Cherry

Chocolate Tart (D) (G) (V)

DIY Ice Cream Cookie Sandwich Bar | 26.

Warm cookies:

Snickers Doodle (D) (G) (V)

Rocky Road(D) (G)

Chocolate Chip (D) (G) (V)

Strawberry, Chocolate, and Vanilla Ice Cream (D)

Candied Walnuts (N), Rainbow Sprinkles, Chocolate Chips (D)

Crushed Heath Bars (D)

An additional charge of \$200 per event will be added to groups with fewer than 25 people.

DINNER | PLATED *(priced per person)*

*Plated dinners are served with house-made bread
iced water, freshly brewed coffee
assorted hot teas*

Starter

Choose One:

Red Pepper and Eggplant Bisque en Croûte (D) (G) (V)

Crab and Sweet Corn Bisque en Croûte (D) (G) (S)

Mixed Baby Greens, Goat Cheese (D), Candied Walnuts (N)
Strawberries and White Balsamic Vinaigrette (VV)

Frisse and Spinach, Candied Pecans (N), Apples,
Pecorino Cheese (D), Dried Cherries, Fig Vinaigrette (V)

Iceberg Wedge with Crisp Bacon, Blue Cheese (D),
Diced Carrots, Blistered Tomatoes, Cucumbers and
Herb Buttermilk Dressing (D) (V)

Entrée

Choose One:

French Cut Chicken Breast | 95.

Parsnip Purée, Brussels Sprouts, Blistered Tomatoes
and Lemon-Thyme Butter (D)

Oven-Roasted Georgia Chicken | 95.

Peach Mustard Glaze, Pecans (N), Boursin Cheese (D),
Swiss Chard and Wheat Berry Wild Rice (G)

Crab Crusted Salmon | 98.

Cauliflower Risotto, Roasted Fennel
Caper Butter (D) (G)

Chili-Rubbed Pork Chop | 94.

Grilled Asparagus, Roasted Garlic Mashed Potatoes (D)
and Charred Tomatoes

Braised Short Ribs | 108.

Asiago and Sage Polenta (D), Mushrooms
Lemon-Garlic Broccolini

Filet of Beef* | 120.

Merlot Wine Glaze, Bacon Onion Marmalade
Roasted Baby Carrot, and Shallot Mashed Potatoes (D)

Duo Entrée

Chargrilled Tenderloin of Beef*

Lump Crab Cake | 135. (D) (G) (S)

Shallot Demi-Glace, Grain Mustard Butter Sauce, Fennel
Potato Gratin, Blistered Tomatoes and Asparagus

Chargrilled Tenderloin of Beef*

with Grilled Shrimp | 135. (D) (S)

Ragu Porcini Mushrooms, Basil Hollandaise, Pancetta Risotto,
Charred Corn Hash and Baby Carrots

Dessert

Choose One:

Pistachio Cheesecake (D) (G) (N) (V)

Paired with Dark Chocolate Mousse and Chocolate Caramel
Macaron

Peanut Butter and Jelly Bombe (D) (G) (N)

With Chocolate Pot de Creme and Fresh Strawberries

Strawberry Pretzel Pie (D) (G) (V)

Salted Caramel, Chantilly, and Fresh Strawberries

Dark Chocolate Praline (D) (G) (N)

Layers of Cinnamon Pound Cake, Dark Chocolate Mousse and
Pecan Praline Served with Amarena Cherry Gelato

Gluten Friendly Options:

Chocolate Flourless Cake with White Chocolate Mousse
Raspberries (D)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. These foods may be cooked to order.

All prices are subject to a 26% service charge and 9.25% sales tax.

DINNER | BUFFETS *(priced per person)*

Dinner buffets include iced water, freshly brewed coffee and assorted hot teas

The Southern | 125.

Hoppin' John Rice Salad with Grilled Asparagus and Feta (D) (V)

Spinach Salad with Apricots, Pecans (N), Bacon, Goat Cheese (D)
Sweet Onion Vinaigrette (VV)

Pickled Shrimp (S), Field Pies, Green Tomatoes, Kale and
Aged Sherry Vinaigrette

Brussels Sprout Slaw (V)

Pan-Seared Chicken Breast with Alabama White Sauce Roasted

Cobia with Sweet Corn and Scallion Butter (D)

Beef Tenderloin with Double Cola Barbecue Lacquer
(Requires attendant)

Warm Yukon Gold Potato Salad (VV)

Sweet Potato Streusel (D)

Roasted Corn Succotash with Pearl Onions (VV)

Freshly Baked Honey Rolls (D) (G)

Tennessee Mud Pie (D) (G) (N)

Pecan Toffee Bars (D) (G) (N) (V)

Banana Fosters Bread Pudding with Rum Caramel (D) (G) (V)

All-American | 112.

Tomato Shrimp Cocktail Salad with Frisee and Cucumber (S)

Greens with Peaches, Goat Cheese (D), Smoked Almonds (N) and
White Balsamic Vinaigrette (V)

Classic Waldorf Salad (D) (V)

Carved Beef Sirloin with Pinot Noir Sauce
(Requires attendant)

Pan-Seared Chicken Breast with Spinach and Tomato Ragout

Roasted Salmon with Caper-Raisin Beurre Blanc (D)

Roasted Fingerling Potatoes (VV)
Roasted Carrot Hash (VV)

Freshly Baked Rolls (D) (G)

Cheesecake Tarts (D) (G) (V)
Coconut Cream Pie (D) (G) (N) (V)
Strawberry Shortcake (D) (G) (V)

An additional charge of \$200 per event will be added to groups with fewer than 25 people.

DINNER | BUFFETS *(priced per person)*

Dinner buffets include iced water, freshly brewed coffee and assorted hot teas

Italian | 117.

Caprese Salad with Heirloom Tomatoes, Buffalo Mozzarella (D)
Fried Basil and Balsamic Reduction (V)

Green Salad with Gorgonzola Cheese (D), Toasted Pine Nuts (N)
Plumped Sun-Dried Cherries and Barrel-Aged Sherry Vinaigrette (VV)

Farro Salad with Tomatoes, Mushrooms, Citrus and Basil Sundried Tomato Focaccia (G) (V)

Prosciutto and Parmigiano-Reggiano Display (D)

Chicken Piccata with Lemon Butter and Capers (D)

Seasonal Catch of the Day with Sage Crushed Tomatoes

Braised Short Ribs with Roasted Garlic and Garnished with Green Olives

Olive Oil Crushed Potatoes (VV)

Roasted Cauliflower, Zucchini, Raisins and Pine Nuts (N) (VV)

Tiramisu (D) (G)

Espresso Panna Cotta (D) (G)

Assorted Cannoli (D) (G) (N)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
These foods may be cooked to order.

All prices are subject to a 26% service charge and 9.25% sales tax.

An additional charge of \$200 per event will be added to groups with fewer than 25 people.

BEVERAGE SERVICE

Host-Sponsored Bars

1-Hour

Resort Brands | 38.

Deluxe Brands | 35.

2-Hour

Resort Brands | 49

Deluxe Brands | 43.

(After 2 hours, each additional 30 minutes is \$11 per person)

Hosted Bars on Consumption

Resort Brand Liquor | 15. per drink

Deluxe Brand Liquor | 13. per drink

Resort Brand Wine | 15. per glass

Includes Chardonnay and Cabernet Plus

Your Selection of (2) Additional House Wines

House Brand Wine | 13. per glass

Includes Chardonnay and Cabernet

Domestic Beer | 8.5 per bottle

Craft/Import Beer | 9.5 per bottle

Bottled Soft Drinks | 7.00 each (Pepsi Products)

Bottled Mineral Water | 7.00 each (Pepsi Products)

Bottled Fruit Juices | 7.00 each (Pepsi Products)

Liquor

Resort Brands

Grey Goose
Bacardi Superior
Bombay Sapphire
Johnnie Walker Black Label
Knob Creek
Jack Daniel's
Crown Royal
Patron Silver Tequila
Hennessy Privilege VS

Deluxe Brands

Absolut
Bacardi Superior
Captain Morgan Original Spiced
Tanqueray
Johnnie Walker Red Label
Maker's Mark
Jack Daniel's
Jose Cuervo Tradicional Plata
Courvoisier VS

House Wines | \$65 per bottle

Bilancia Pinot Grigio, Italy

Time & Territory Sauvignon Blanc, Australia

Silver Spirit Chardonnay, California
Abelia Rose, Italy

Time & Territory Pinot Noir, California Block

26 Red Blend, Italy

Silver Spirit Cabernet Sauvignon, California

Beer

Craft/Import

Heineken
Corona
Samuel Adams
Yeehaw IPA

Domestic

Budweiser
Bud Light
Miller Lite

Non-Alcoholic

Heineken 0.0

Hard Seltzer

White Claw Black Cherry Truly
Wild Berry

Redbull | 8.

Redbull Sugar Free | 8.

Redbull Yellow | 8.

Fever-Tree Tonic, Ginger Beer | 8.