



# *Catering Menus*

# *Continental Breakfast*



## *Sunrise on Broadway Continental*

Chilled Fruit Juices  
Whole, 2% and Skim Milk  
Sliced Fresh Fruit Display  
Buttery Croissants, Muffins, Pecan Rolls & Danishes  
Sweet Butter, Marmalade & Assorted Jams  
Columbian Coffee, Premium Teas  
*21 per person*

## *The Union Station Grand Continental*

Chilled Fresh Juices  
Whole, 2% and Skim Milk  
Sliced Fruit Display  
Assortment of Chilled Fruit Yogurt  
Buttery Croissants, Muffins, Pecan Rolls, Coffee Cake & Danishes  
Toasted Gourmet Bagels & Trio of Flavored Cream Cheese  
Smoked Salmon  
Sweet Butter, Marmalade, & Assorted Jams  
Columbian Coffee, Premium Teas  
*25 per person*

## *The Nashville Bagel*

*Chef's selection of five of the following varieties of Homemade Bagels:*  
Plain, Egg, Wheat, Blueberry, Spinach, Everything, Banana Walnut, Chocolate Chip & Sun-Dried Tomato  
Cream Cheese, Neufchatel, Hardwood Smoked Salmon Spread & Garlic-Chive Spread  
Sweet Butter, Marmalade & Assorted Jams  
Freshly Brewed Columbian Coffee, Regular and Decaf  
Selected Teas  
*21 per person*

Price subject to 23% service charge, 9.50% sales tax & 15% liquor tax  
1001 Broadway • Nashville, Tennessee 37203

# Continental Breakfast



## Enhancements

Smoked Salmon Lox with Traditional Accompaniments

*6 per person*

*Choice of Breakfast Sandwiches:*

Turkey, Brie & Egg White, Ham, Egg, & Cheddar Cheese, Loaded Breakfast Chimichanga,  
Sausage, Egg, & Cheese Biscuit

*7 each*

*Choice of Deep Dish House-made Quiche (select one):*

Vegetarian, Meat, or Cheese

*8 per person*

Selection of Cold Cereals

*3 per person*

*Sunshine Fruit Smoothie (select one):*

Strawberries, Mango, Banana, Fresh Squeezed Orange Juice, Granola

*8 per person*

or Bottled Smoothies

*4.50 per person*

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# Plated Breakfast



All Plated Breakfasts include Orange Juice, Assortment of Breakfast Breads with Jams & Whipped Butter,  
& Freshly Brewed French Roast Coffee

## *All American*

Scrambled Eggs, Sausage Patties, Applewood Bacon & Crispy Potato Cakes  
26 per person

## *Classic Eggs Benedict*

Poached Farm Fresh Eggs, Canadian Bacon, Buttered Sourdough Crumpet,  
Herb Hollandaise, Roasted Tomato & Asparagus  
27 per person

## *Western Omelet*

Diced Ham, Peppers, Onions, Swiss Cheese & Southern Style Hashbrowns  
27 per person

## *Cinnamon Swirl Brioche French Toast*

Fresh Berry Compote, Powdered Sugar, Maple Syrup  
Seasonal Fruit Garnish & Honey Butter  
28 per person

## *Chocolate Chip Silver Dollar Pancakes*

Vanilla Bean Whipped Cream & Maple Syrup  
choice of Bacon, Country Ham or Tennessee Sausage  
27 per person

## *Signature Steak & Eggs*

Petite Bacon Wrapped Tournedo of Beef  
Fried Eggs, Sautéed Peppers, Onions, Mushrooms & Sourdough Toast Rounds  
White Cheddar and Cracked Pepper Grits  
30 per person

## *Shrimp & Grits*

Blackened Shrimp & Andouille Sausage with Creamy Goat Cheese Grits  
served With Cajun Redeye Gravy, Shiitake Mushrooms & Asparagus  
30 per person

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# *Breakfast Buffets*

## *Union Station Custom Signature*

### Each Buffet comes with the following:

Gourmet Breakfast Breads & Chef's Morning Pastry Selection  
Sliced Seasonal Fruit Display  
Assorted Cold Cereals with Whole, 2% & Skim Milk  
Assorted Yogurts & Preserves  
Selection of Fruit Juices  
Regular & Decaffeinated French Roast Coffee  
Gourmet Hot Tea Selection

### Choice of one customized selections:

Farm Fresh Scrambled Eggs with Cheddar Cheese, Sour Cream, & Salsa  
Roasted Vegetable, Spinach, & Egg White Omelets  
Ham & Swiss Quiche  
Loaded Breakfast Pie  
Scrambled Egg Beaters

### Choice of two customized selections:

Crispy Applewood Smoked Bacon  
Tennessee Sausage Patties  
Chicken Apple Sausage  
Turkey Bacon

### Choice of one customized selections:

Southern Hashbrown Casserole  
Herb Fried Potatoes with Caramelized Onions  
Creamy Cheddar Grits  
Steel-cut Oatmeal with Raisins, Brown Sugar & Pecans

*32 per person  
(minimum 25 guests)*

# *Breakfast Buffet*

## *Enhancements*



### *Omelet Station*

Diced Ham, Bacon, Sausage, Cheddar, Monterey Jack, Roma Tomatoes,  
Peppers, Zesty Salsa, Bay Shrimp & Mushrooms  
*10 per person*

### *Belgian Waffle Station*

Warm Vermont Maple Syrup, Berries, Toasted Pecans,  
Whipped Butter & Chantilly Cream  
*9 per person*

### *Hardwood Smoked Atlantic Salmon*

Served with Capers, Slivered Red Onions, Hard Boiled Eggs & Chives  
*10 per person*

### *Classic Eggs Benedict*

Poached Farm Fresh Eggs, Canadian Bacon, Buttered Sourdough Crumpet,  
Herb Hollandaise, Roasted Tomato & Asparagus  
*7 per person*

### *Banana Pecan Pancakes*

Whipped Butters & Maple Syrup  
*6 per person*

### *Cinnamon French Toast*

Fresh Berries, Powdered Sugar, & Syrup  
*7 per person*

\* *There will be a fee of \$100 per Attendant/Chef on all Action Stations*

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## *The L & N*

Fruit Juices  
Sliced Fruit Display  
Assorted Cold Cereals with Whole, 2% & Skim Milk  
Imported and Domestic Cheese Display with Lavosh, Crackers & Baguettes  
Antipasto of Italian Meats, Grilled Vegetables & Buffalo Mozzarella  
Citrus Poached Shrimp Cocktail with Gran Marnier Cocktail Sauce  
Chicken Francaise with Capers, Oven Roasted Tomato, Asparagus & Parmesan  
Cider Brined Pork Loin, Chipotle-Bourbon Sweet Potatoes & Caramelized Apples  
Farm Fresh Omelette & Egg Station  
Sausage & Smoked Bacon  
Banana Pancakes with Warm Maple Syrup  
Chef's Selection of Fresh Breakfast Breads, Danishes & Bagels  
Sweet Butter, Marmalade, Cream Cheese & Jams  
Pastry Chef's Dessert Display  
Freshly Brewed Coffee, Regular & Decaffeinated  
Select Hot Teas  
*40 per person*  
*(minimum of 30 guests)*

## *The Presidential*

Fruit Juices  
Sliced Fruit Display  
Oatmeal with Sun-Dried Cherries, Golden Raisins & Pecans  
Assorted Cold Cereals with Whole, 2% & Skim Milk  
Imported and Domestic Cheese Display with Lavosh, Crackers & Baguettes  
Hardwood Smoked Salmon with Bagels & Traditional Accompaniments  
Cobb Salad with Avocado, Hard-Boiled Egg, Saga Bleu Cheese, Tomatoes & Bacon  
Marinated Flank Steak, Horseradish Whipped Potatoes, Asparagus & Bordelaise  
Hickory Smoked Turkey Breast with Craisin-Raspberry Chutney  
Farm Fresh Omelettes, Eggs and Belgian Waffles prepared to order  
Sausage & Smoked Bacon  
Sweet Cheese Stuffed Blintz with Fresh Berries & Cherry Compote  
Chef's Display of Muffins, Danishes & Bagels  
Pastry Table of Tortes, Cheesecake & Miniature Fruit Tartlets  
Sweet Butter, Marmalade, Cream Cheese & Jams  
Freshly Brewed Coffee, Regular & Decaffeinated  
Select Hot Teas  
*50 per person*  
*(minimum of 30 guests)*

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# All Day Meeting Packages



## Meeting Package One

### Continental on Broadway

(One Hour)

Chilled Fruit Juices  
Selection of Sliced Fresh Fruits  
Chef's Basket of Fruit Filled and Cheese Danishes, Buttery Croissants,  
Home-style Muffins and Coffee Cake  
Sweet Butter, Marmalade & Assorted Jams  
Freshly Brewed Columbian Coffee, Regular & Decaf  
Selected Teas

### The Health Nut

(30 Minute Mid-Morning Break)

A Selection of Whole Fruit, Granola Bars & Individual Snack Mixes  
Freshly Brewed Colombian Coffee  
Selected Teas & Soft Drinks

### The Cookie Jar

(30 Minute Afternoon Break)

An Assortment Of Freshly Baked Cookies, Brownies & Blondies  
Freshly Brewed Colombian Coffee  
Milk & Fruit Teas

45 per person

## Meeting Package Two

### The Nashville Bagel

(One Hour)

*Chef's selection of five of the following varieties of Homemade Bagels:*

Plain, Egg, Wheat, Blueberry, Spinach, Everything, Banana Walnut, Chocolate Chip & Sun-Dried Tomato  
Cream Cheese, Neufchatel, Hardwood Smoked Salmon Spread & Garlic-Chive Spread  
Sweet Butter, Marmalade & Assorted Jams  
Freshly Brewed Columbian Coffee, Regular and Decaf  
Selected Teas

### Chocolate Indulgence

(30 Minutes)

A Display Of Chocolate Petit Fors, Tuxedo Strawberries & Handmade Truffles  
Candy Bars and Chocolate Mint Sticks  
Freshly Brewed Coffee & Select Teas

40 per person

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# All Day Meeting Packages



## Meeting Package Three

### The Grand Continental

(One Hour)

Chilled Fresh Juices  
Tropical Sliced Fruits and Berries  
Assortment of Chilled Fruit Yogurts  
Fruit Filled & Cheese Danishes, Buttery Croissants, Home-style Muffins & Breakfast Breads  
Fresh Bagels & Cream Cheese  
Sweet Butter, Marmalade & Assorted Jams  
Freshly Brewed Columbian Coffee, Regular & Decaf  
Selected Teas

### Tea Thyme

(30 Minutes)

Scones & Signature Muffins  
Biscotti & Gourmet Coffee Syrups  
Gourmet Selection of Exotic Teas & Honey Sticks  
Freshly Brewed Coffee, Regular & Decaffeinated

### The Energizer

(30 Minutes)

Miniature Smores & Spicy Chex® Mix  
Fruit Parfaits with Kiwi, Mango & Berries  
Ice Cold Energy Drinks to include Full Throttle, Powerade & Assorted Soft Drinks  
Freshly Brewed Columbian Coffee, Regular & Decaf  
Selected Teas

*50 per person*

*If you would like to upgrade your All Day Package with a lunch from our existing lunch menus, there will be a 10% discount. The discount will be applied to the lunch combination.*

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# Themed Breaks



## The Bakery

Assortment of Freshly Baked Jumbo Cookies,  
Fruit Tartlettes & Walnut-Fudge Brownies  
Colombian Coffee, regular & decaf  
Assorted Sodas, Bottled Water & Milk  
25 per person

## Fondue

Fresh Fruit Kabobs with Warm White  
& Dark Chocolate Fondue  
Homemade Pound Cake & Whipped Cream  
Assorted Soft Drinks & Bottled Water  
22 per person  
(75 rental fee for chocolate fountain)

## Sweet Surrender

Vanilla Bean Ice Cream, Chopped Nuts, Oreos,  
M&Ms, Maraschino Cherries,  
Chocolate & Strawberry Toppings & Sugar Cones  
23 per person

## The Energizer

A Selection of High Protein Energy Bars  
& Snack Mixes  
Fruit Parfaits with Kiwi, Mango & Berries  
Ice Cold Energy Drinks to include:  
Full Throttle, Powerade & Assorted Soft Drinks  
22 per person

## The Spa

Plain Yogurt  
with Fresh Fruit, Home Made Granola, Fresh Mint,  
Lavender Honey & Seasonal Berries  
Flavored Vitamin Waters & Assorted Juices  
20 per person

## Chips & Dips

Tricolor Tortillas, Potato Chips & Pita Chips  
with Fresh Guacamole,  
Roasted Corn Salsa, French Onion  
& Dirty Martini Olive Dip  
18 per person

## The Grand Coffee

Selection of French Pastries, Biscotti, Miniature  
Cannoli & Tiramisu, Dunkin' Cookies, Swizzle Sticks,  
Coca, Cinnamon & Flavored Syrups  
Freshly Brewed Colombian Coffee  
Iced Cappuccino, & Select Teas  
25 per person

## Taste of Tennessee

Goo Goo Clusters, Kettle Corn,  
& "Dirty" Potato Chips  
Fresh Lemonade & Southern Sweet Teas  
18 per person

## The Health Nut

Selection of:  
Granola Bars & Low-Fat Nutri-Grain® Bars,  
Assortment of Organic Snack Mixes  
& Bowls of Freshly Roasted Nuts  
Variety of Fruit Juices, Skim Milk, & Teas  
20 per person

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# *Specialty Breaks*



## *Enhancements*

### *Freshly Brewed Coffee*

Colombian Coffee, Regular & Decaffeinated  
58 per gallon

### *Freshly Brewed Iced Tea*

58 per gallon

### *Assorted Jumbo Cookies*

48 per dozen

### *Mixed Nuts*

16 per pound

### *Whole Fruit*

48 per dozen

### *Energy & Granola Bars*

4.50 each

### *"Dirty" Potato Chips*

4 each

### *Panna Spring Water & Mountain Spring Sparkling Water*

8 each

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# Box Lunch



Gourmet To Go Box Lunch includes:  
Whole Fruit, Kettle® Chips, Jumbo Cookie, Bottled Water & appropriate Condiments

## *Selections Include:*

*Roasted Beef & Smoked Cheddar  
on Sourdough*



*Turkey Club Croissant*



*Grilled Marinated Vegetable & Mozzarella Wrap*



*Honey Ham & Swiss  
on Wheatberry Bread*



*Pesto Chicken Salad Sandwich  
on Focaccia Bread*



*Grilled Chicken Caesar Salad*



*Blackened Tuna Nicoise Salad*

*Organic Greens, Hardboiled Egg, & Nicoise Olives served with a vinaigrette dressing*



*30 per person*

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# Lunch Buffets



## *The Nashville Deli*

Organic Greens Salad with Trio of Dressings  
Assorted Kettle Chips  
Tuna Salad  
Selected Gourmet Deli Meats & Sliced Cheeses  
Selection of Artisan Breads  
Mayonnaise, Imported Mustards & House-made Giardinera  
Freshly Baked Cookies & Fudge Brownies  
*34 per person*

## *The Tuscan*

Minestrone Soup  
Tomato, Mozzarella & Basil Salad with Balsamic Vinaigrette  
Italian Chopped Salad  
Chicken Marsala with Wild Mushrooms & Shallots  
Eggplant Parmigiana  
Potato Gnocchi tossed in a classic Bolognese Meat Sauce  
Warm Focaccia & Olive-Rosemary Bread  
Chocolate Chip Cannoli & Tiramisu  
*37 per person*

## *Taste of the New South*

Loaded Potato Soup  
Garden Salad with Cucumber, Tomato, Shredded Carrot & Croutons  
Buttermilk Ranch Dressing  
Marinated Three Bean Salad  
Smoked Rib Tips with Jack Daniel's BBQ Sauce  
Baked White Cheddar Macaroni and Cheese  
Buttermilk Fried Chicken  
Honey Butter Biscuits  
Red Velvet Cheesecake  
*39 per person*

\* \$10 additional per person fee added if less than 25

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# *Lunch Buffets continued*



## *Nola*

Seafood Gumbo  
Creole Salad  
Crab Crusted Gulf Fish with Lemon Caper  
Jambalaya with Andouille, Roasted Corn & Chicken  
Crusty French Bread with Whipped Butter  
White Chocolate & Cherry Bread Pudding  
*38 per person*

## *South of the Border*

Tricolor Tortillas, Guacamole & Pepper and Cilantro Salsa  
Fajita & Taco Station  
Seasoned Ground Beef & Chipotle Marinated Grilled Chicken  
Shredded Lettuce, Diced Tomato, Colby Jack Cheese & Sour Cream  
Flour Tortillas, Spanish Rice & Black Beans  
Tres Leches with torched Meringue  
Honey Vanilla Flan with Mango  
*36 per person*

## *Soup & Salad*

Loaded Potato Soup & Chef's Soup Du Jour  
Cobb Salad  
with Turkey, Bleu Cheese, Bacon, Avocado, Tomato & Hard-boiled Egg  
Organic Garden Salad  
with seasonal accompaniments & a selection of house-made dressings  
Fresh Fruit Salad  
Crackers & Assorted Breads  
*35 per person*

\* \$10 additional per person fee added if less than 25

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# Three Course Luncheons



All three-course luncheons include choice of soup or salad, one entrée selection & one dessert

## Soups

Loaded Potato with Grafton Cheddar, Bacon & Scallions



Minestrone with Seasonal Vegetables, Cavolo Nero & White Beans



Roasted Sweet Pepper Bisque with Fresh Basil



Smoked Turkey & Corn Chowder

## Salads

Organic Greens with English Cucumber, Cherry Tomato, Hearts of Palm  
& Peppercorn Buttermilk Ranch



Tomato Mozzarella Salad with Pesto & Vincato



Hydro Bibb Salad with Sliced Granny Smith Apples, Spicy Pecans, Shaved Celery  
& Mandarin-Ginger Vinaigrette

## Entrées

Pan Roasted King Salmon with Apple-Fennel Relish, Curried Saffron Basmati & Julienne Vegetables

36 per person

add Petite Filet - 15 per person



Penne Pasta with Grilled Chicken, Pancetta, Roasted Garlic Broccoli Rabe & Roma Tomatoes

35 per person



Pork Chops Milanese with Parmesan Herb Crust, Roasted Tomato Sauce & Sautéed Spinach

37 per person

add Scallops - 15 per person



8 oz New York Strip, Roasted Fingerling Potatoes, Sautéed Asparagus & Mushrooms with Herb Hollandaise

40 per person

add Pesto Shrimp - 15 person



Chicken al Mattone with Artichoke Mash Potatoes, Petite Vegetables, Meyer Lemon,  
Sun-Dried Tomato, Capers Sauce & Kalamata Olives

37 per person

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# Three Course Luncheons continued



All three-course luncheons include choice of soup or salad, one entrée selection & one dessert

## Entrée Salads

### Grilled Chicken Caesar Salad

Romaine Hearts, House-made Croutons, Shredded Parmesean, Asiago  
& Classic Roasted Garlic-Peppercorn Caesar Dressing

35 per person



### Cobb Salad

Organic Greens with Radicchio, Hickory Smoked Turkey, Applewood Bacon, Cherry Tomatoes,  
Farmstead Bleu Cheese, Avocado, & Hard-boiled egg,  
served with Balsamic Vinaigrette or Creamy Bleu Cheese Dressing

35 per person



### Country Club Trio Salad

Albacore Tuna Salad, Smoked Chicken Salad, & Shrimp Salad,  
served on a bed of Hydroponic Bibb Lettuce with Tomatoes

35 per person

## Desserts

Vanilla Bean Cheesecake with Fresh Berry Compote



Dark Chocolate Raspberry Tart



Pistachio Panna Cotta with Strawberry Compote



Coconut Cake with Key Lime Curd



Tres Leche with Torched Meringue



Tiramisu



Espresso Panna Cotta with Cannoli's



Vanilla Honey Flan with Mango Mint Salsa & Whipped Cream



Chocolate Bourbon Caramel Torte with a Raspberry Orange Coulis



Dark or White Chocolate Flourless Torte with a Strawberry Coulis



Coconut Financier with a Key Lime Curd, Sweetened Toasted Coconut & Pineapple Chip



Coconut Tapioca Pudding with a Basil Syrup & Fresh Blackberries

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# Plated Dinners



All plated dinners include entrée, choice of one salad, one dessert,  
fresh baked bread service, coffee & tea service

## Salads

(choose one)

Tomato Mozzarella Caprese with Vincotto Vinegar, Basil Pesto, Organic Greens  
& Sun-dried Tomato Infused Olive Oil



Signature House Salad with Celebration Spring Mix Lettuce, Cucumber,  
Olives, Grape Tomatoes, Peppadews & Curled Vegetables  
with Choice of Mandarin Ginger Vinaigrette or Spicy Buttermilk Dressing



Greek Salad of Vine-Ripe Tomato, Cucumber, Garbanzo Beans, Feta Cheese,  
Maui Onion, Romaine Hearts, Kalamata Olives,  
Pepperoncinis, Croutons & Lemon-Parmesan Dressing



Hydro Bibb Salad with Baby Pears, Almonds, Mandarin Oranges & Bleu Cheese  
with a Balsamic Vinaigrette

## Entrées

Grilled Filet Mignon with Roasted Garlic Whipped Potatoes, Baby Vegetables  
& Black Truffle Bordelaise Sauce

62 per person



Veal Ossobuco with Saffron Risotto, Vegetables & Gremolata

57 per person



Crispy Herb Roasted French Chicken Breast with Garlic Fingerling Potatoes,  
& Market Vegetables

55 per person



Potato Encrusted Halibut with Scallion Beurre Blanc & Sautéed Market Vegetables

60 per person



Grilled Berkshire Pork Chop with Smoked Chile Sweet Potatoes,  
Spiced Apple Chutney & Cider Glaze

58 per person



Chicken Francaise served over Capelinni with Julienne Vegetables, Capers, Artichoke  
& Sun-Dried Tomato Beurre Blanc

52 per person

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# *Plated Dinners*

## *Entrée Selections*

*(choice of one entrées or entrée duets)*

### *Vegetarian Entrée*

Summer Vegetable Lasagna



Goat Cheese Ravioli with Corn & Roasted Peppers



Stuffed Portabella Mushrooms



Butternut Squash Ravioli with Fried Sage, Pinenuts, Brown Butter & Shaved Parmesan



Wild Mushroom Risotto with White Truffle Oil, Fresh Herbs & Roasted Shallots

### *Entrée Duets*

Smoked Tenderloin of Beef & Lobster Tail with Risotto, Grilled Vegetables  
& Duo of Sauces

*74 per person*



Chicken Roulade with Artichoke, Roasted Pepper & Olive Tapenade  
paired with Grilled Garlic-Basil Shrimp Scampi

*66 per person*



New York Strip Steak & Grilled Chicken with Parmesan Duchess Potato, Grilled Asparagus,  
Bacon & Wild Mushrooms

*62 per person*



Lamb Chop with Jumbo Lump Crab, Julienne Vegetables,  
Lemon-Saffron Rice & Tomato Marmalade

*65 per person*

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## Desserts

(choice of one)

Triple Chocolate Bomb with Fresh Berries & Whipped Cream



Dessert Trio—Cheesecake, Chocolate Mousse & Dessert Du Jour



Strawberry Vanilla Swirl Cheesecake



White Chocolate Pecan Pie



Espresso Panna Cotta with Chocolate Cannolis



Passed Miniature Pastries, Chocolates & Petit Fors



Vanilla Bean Cheesecake with Fresh Berry Compote



Dark Chocolate Raspberry Tart



Pistachio Panna Cotta with Strawberry Compote



Coconut Cake with Key Lime Curd



Tres Leche with Torched Meringue



Tiramisu



Vanilla Honey Flan with Mango Mint Salsa & Whipped Cream



Chocolate Bourbon Caramel Torte with a Raspberry Orange Coulis



Dark or White Chocolate Flourless Torte with a Strawberry Coulis



Coconut Financier with a Key Lime Curd, Sweetened Toasted Coconut & Pineapple Chip



Coconut Tapioca Pudding with a Basil Syrup & Fresh Blackberries

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# *Plated Dinners*



## *Dinner Enhancements*

### *Appetizers*

Pan Fried Lump Crab Cakes with Napa Cabbage-Mango Slaw, Sriracha Aioli & Sesame Plum Drizzle  
*15 per person*

Jumbo Prawn Martini with Gran Marnier Cocktail Sauce, Meyer Lemon & Daikon Radish Sprouts  
*14 per person*

Soup Du Jour  
*7 per person*

Pecan Fried Brie with Cranberry-Orange Marmalade, Grapes & Berries  
*10 per person*

### *Intermezzos*

Lychee Sorbet



Key Lime Caviar



Yuzu Ginger Gelato



Mango Granita



*5.25 per person*

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# Dinner Buffets



*minimum of 50 guests*

## *Option One*

Choice of Two Soups *or* Two Salads  
Choice of Two Entrees  
Fresh Baked Bread Display with Flavored Whipped Butter  
Chef's Choice of Desserts  
Water, Iced Tea & Coffee Service  
*65 per person*

*You may mix selections of both soup and salad for an additional 5 per person*

## *Option Two*

Choice of Three Soups *or* Three Salads  
Choice of Three Entrees  
Fresh Baked Bread Display with Flavored Whipped Butter  
Chef's Choice of Dessert Display  
Water, Iced Tea & Coffee Service  
*72 per person*

*You may mix selections of both soup and salad for an additional 5 per person*

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# *Dinner Buffet*

## *Soups and Salads*



### *Soups*

*(Choice of two or three)*

Loaded Potato Cream



Golden Gazpacho with Shrimp Escabeche



Classic Vychiosiose with Chives



Miso Broth with Shiitake Mushrooms, Scallions & Kombu



Roasted Chicken Vegetable Soup with Wild Rice



Lobster Bisque



Chicken, Andouille and Shrimp Gumbo



Grilled Vegetable & White Bean Minestrone

### *Salads*

*(Choice of two or three)*

Sesame Noodle Salad with Mandarins, Peppers, Pickled Daikon,  
Bamboo Shoots, Snow Peas & Thai Basil



Classic Caesar with Focaccia Croutons, Shredded Asiago, Cracked Pepper & Anchovy



Organic Greens with Cucumber, Cherry Tomato, Shredded Carrots, Olives & Hearts of Palm



Heirloom Tomato with Fresh Mozzarella, Basil Pesto & Aged Vincato



Fresh Tennessee Goat Cheese with Baby Artichoke, Boston Bibb, Roasted Pepper & Caper Vinaigrette



Fiesta Salad with Shredded Lettuce, Diced Tomato, Papaya, Red Onion, Grilled Corn Relish,  
Peppers, Cojita Cheese & Fried Tortillas with Honey Lime Vinaigrette



Baby Spinach Salad with Chopped Bacon, Hard Boiled Egg, Marinated Beans,  
Sun Dried Tomato, Toasted Almonds & Warm Bacon Vinaigrette



Iceberg Wedge with Applewood Bacon, Gorgonzola & Heirloom Tomatoes

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# Dinner Buffet

## Entrees



(choice of two or three entrees)

### Beef Entrees

Pineapple-Soy Marinated Flank Steak with Ginger Hoisin Wasabi,  
Scallion Mashed Potatoes & Bok Choy



Roasted Beef Tenderloin with Cabernet Reduction, Truffle Whipped Potatoes & Asparagus



Burgundy Braised Short Ribs with Saffron Risotto, Baby Vegetables,  
Rosemary Jus & Horseradish Gremolata



Roasted Dry Aged Strip Loin with Three Cheese Au Gratin Potatoes,  
Pineapple Peppercorn Sauce, Baby Carrots & Caramelized Vidalia Onions



Grilled Filet Mignon with Stuffed Twice Baked Potatoes, Port Wine Mushroom Glace,  
Sautéed Leeks & Pancetta

### Chicken Entrees

Garlic-Lemon Chicken with Tuscan Potatoes, Broccolini & Peppers



Sicilian Style Braised Chicken with San Marzano Tomato, & Spinach



Chicken Florentine with Ricota, Sundried Tomato, & Spinach

### Seafood Entrees

Blackened Snapper with Green Jasmine Rice, Roasted Cherry Tomatoes & Sweet Corn Beurre Blanc



Grilled Herb Crusted Wild Salmon with Citrus Tzatziki,  
Olive Oil Roasted Potato Fingerlings & Julienne Vegetables



Seafood Paella with Shrimp, Black Mussels, Clams, Bay Fish, Scallops,  
Smoked Sausage, Vegetables in a Spicy Tomato-Saffron Broth



Hoisin BBQ Shrimp with Pineapple Relish, Coconut Rice & Stir-Fried Vegetables



Lobster Ravioli with Brandy Cream Sauce

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# *Dinner Buffet*

## *Entrees continued*



### *Pasta Entrees*

Sun-Dried Tomato and Herb Fettuccine with Marinated Chicken, Spinach,  
Kalamata Olives, Tomatoes, Feta Cheese & Garlic Oil



Penne "Jambalaya"



Shrimp a la Vodka



Potato Gnocchi with Veal Ragout, Roasted Root Vegetables & Demi-Glace

### *Other Meats*

Cherry Wood Smoked Pork Loin with Sweet Potato Mash,  
Asian Pear Chutney, Pecans & Dried Cherries



Venison Tenderloin with Dried Fruit Marmalade



Colorado Lamb Chops with Blackberry Gastrique,  
Minted Farro Salad & Marinated Vegetables



Roasted Breast of Turkey with Cornbread, Tasso Dressing,  
Giblet Gravy & Green Bean Almandine

### *Vegetarian Entrees*

Summer Vegetable Lasagna



Goat Cheese Ravioli with Corn & Roasted Peppers



Stuffed Portabella Mushroom



Butternut Squash Ravioli with Fried Sage, Pinenuts, Brown Butter & Shaved Parmesan



Wild Mushroom Risotto with White Truffle Oil, Fresh Herbs & Roasted Shallots

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# Hors d'oeuvres



*(Passed or Displayed)*

Pan Fried Mini Crab Cakes  
with Mango-Pineapple Chutney  
*5.50 per piece*

Shrimp Tempura with Plum BBQ & Spicy Mayo  
*5.00 per piece*

Buffalo Chicken Taco  
*5.00 per piece*

Miniature Caesar Salad in a Parmesan Tuile  
*4.50 per piece*

Asian BBQ Salmon Satay  
*4.50 per piece*

Spinach-Artichoke Empanadas  
*4.50 per piece*

Tomato Mozzarella Stacks with Basil & Vincotto  
*4.50 per piece*

Stilton Stuffed Baby Poached Pears with Spicy Walnut  
*4.50 per piece*

Mediterranean Salad Skewer  
*5.00 per piece*

Miniature BLT Sandwiches with Basil Aioli  
*5.00 per piece*

Veggie Spring Roll  
*5.00 per piece*

Smoked Chicken Quesadilla with Chipotle Crema  
*5.75 per piece*

*(Passed or Displayed)*

Poached Shrimp Canape with Boursin Cheese  
*6.25 per piece*

Jonah Crab Cocktail Claw with Key Lime Mustard  
*6.25 per person*

Smoked Salmon Asparagus Crepe  
*5.75 per piece*

Coconut Shrimp  
*6.00 per piece*

Roasted Vegetable Samosa  
*5.00 per piece*

Raspberry Almond Brie Puff  
*4.75 per piece*

Chicken Cordon Bleu  
*5.75 per piece*

Miniature Beef Wellington  
*6.25 per piece*

BBQ Duck Eggroll  
*5.75 per piece*

Grilled Andouille Sausage & Chicken Kabob  
*5.75 per piece*

Bison Sliders  
*6.75 per piece*

Lamb Lollipops with Blackberry Gastrique  
*6.75 per piece*

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# Reception Specialties

## Tuscan Risotto Station

(choice of two risottos)

Mushroom, Truffle & Parmesan

Grilled Chicken & Asparagus

Artichoke, Pesto, Spinach & Boursin Cheese

Tiger Shrimp & Spring Vegetable

20 per person | Chef attendant at \$75 per station

## Edible Martini Bar

(your choice of two appetizers)

Thai Chicken Satays with Coconut-Peanut Sauce

Teriyaki Tenderloin Tips with Wasabi-Scallion Whipped Potatoes

Bourbon Pork Loin with Chipotle Sweet Potato Mash

BBQ Shrimp with Roasted Corn Grits

25 per person | Chef attendant at \$75 per station

## Pasta Bar

(choice of two pastas, two meats & two sauces)

Penne, Angel Hair, Three Cheese Tortellini, Mushroom Ravioli or Fettuccini  
Pomodoro, Roasted Garlic Alfredo, a la Vodka, Herb Pesto or Three Meat Bolognese Sauce  
Grilled Chicken, Meatballs, Sweet & Hot Italian Sausage or Bay Shrimp

includes a Variety of Traditional Vegetables & Garnishes

20 per person | Chef attendant at \$75 per station

## Spanish Tapas Display

Chef's Selection of Handmade Miniature Taste Teasers to include:

Dishes from the Basque Region of Spain

& Hand Picked Selections of Exotic Fruits from Our Local Market

15 per person | minimum order of 25 guests

## Deluxe Crudites

Display of Raw and Barely Steamed Vegetables with a Trio of Dipping Sauces

7 per person | minimum order of 25 guests

## Finger Sandwiches

Freshly Made Miniature Sandwiches featuring both Meat & Vegetarian Selections

28 per dozen

# *Reception Specialties continued*

## *Artisanal Cheese Board*

Tennessee Farmstead & Imported Cheese Selections  
served with Grapes, Berries, Spiced Nuts, French Baguettes & Crackers  
10 per person | minimum order of 25 guests

## *Artichoke, Spinach & Quattro Fromaggio Dip*

Served Bubbling Hot with Tortillas & Pita Chips  
7 per person | minimum of 30 guests

## *South Western Fajita Display*

Ancho-Cilantro Chicken & Corona Marinated Beef Strips  
served with Grilled Peppers, Onions, Warm Tortillas, Roasted Corn Salsa,  
Shredded Cheese, Guacamole & Sour Cream  
24 per person

## *Caesar or Garden Salad Display*

Caesar: Romaine Hearts, Ciabatta Croutons, Freshly Grated Parmesan,  
Cracked Pepper & Anchovies Tossed to Order  
Garden: Fresh Lettuce, Tomatoes, Cucumbers, Croutons, Vegetable Curls & a selection of House Dressings  
16 per person

## *Antipasto Display*

Selection of Italian Cheeses, Cured Meats, Marinated Grilled Vegetables & Mixed Olives  
served With Herb Focaccia, Bread Sticks & Lavosh  
17 per person

## *Fruit Display*

Selection of fresh seasonal fruit sliced with Berries & Citrus  
12 per person

## *Mediterranean Dips, Spreads, & Tapenades*

Arrangement of Garlic Crostinis & Flatbread Crackers with house-made Basil-Almond Pesto,  
Sun-Dried Tomato & Olive Tapenade, Roasted Pepper Hummus & Roasted Eggplant Caponata  
15 per person

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# Reception Specialties continued

## Chef Prepared Small Plate Action Station

Treat yourself & your guests to the ultimate culinary experience. Mix and match these exquisite creations, then sit back & enjoy the show as our culinary staff prepares them in an exclusive, intimate one-on-one format.

These plates are beyond any banquet experience you have ever had.  
Restaurant-style food prepared 'a la minute'!

All stations require one Chef attendant at \$75 per station.

### Braised Beef Short Rib

Horseradish-Potato Puree, Veal jus & Gremolata

### Tomato Mozzarella Caprese

Arugula, Pesto & Balsamic Reduction

### Grilled Teres Major

Chimichurri, Peppadews & Balsamic Onions

### Baby Artichoke

Local Chevre, Roma Tomato, & Parmesan Crostini

### Apple Cured Pork Belly

Smoked Cheddar Grits, Cider Jus

### Cold Smoked Salmon

Potato Latkes, Boursin Cheese, Caviar

### Porchetta

Polenta Cake, Tomato-Olive Ragou

### Blackened Snapper

Remoulade, Roasted Corn Salad & Micro Herbs

Choice of:

3 plates \$45

4 plates \$55

5 plates \$65

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# Carving Stations



## *Steamship Round of Beef*

Elephant Garlic & Rosemary Studded  
Steamship Round  
served with Silver Dollar Rolls, Horseradish Crème,  
Pommery Mustard & Roasted Garlic Cloves  
950 | serves 150 people

## *Jack Daniel's*

### *Glazed Country Ham*

served with Buttermilk Biscuits, Pepper Jelly,  
Cracked Mustard & Whiskey Glaze  
450 | serves 25 people

## *Bacon Wrapped Tenderloin of Beef*

served with Bernaise & Wild Mushroom Bordelaise  
525 | serves 20 people

## *Grilled Kentucky Bison Strip Loin*

served with Silver Dollar Rolls & Wild Mushroom  
& Barolo Wine Sauce  
475 | serves 50 people

## *Whole Bone-in Honey Glazed*

### *Kurobuta Ham*

served with Parker House Rolls, Peach Chutney  
& Whisky-Honey sauce  
375 | serves 40 people

## *Slow-Roasted Pork*

### *Steamship Round*

served with Baked Apple Chutney & Corn Muffins  
425 | serves 75 people

## *Cherry Wood Smoked Tom Turkey*

served with Wild Rice-Sausage Dressing, Cranberry  
Compote & Giblet Pan Gravy  
300 | serves 35 people

## *Horseradish-Garlic Crusted*

### *Bone-in Standing Rib Roast*

served with Shiraz Au Jus, Stone Ground Dijonnaise  
& Yorkshire Puddings  
500 | serves 35 people

## *Roasted Karabuta Pork Rack*

served with Baked Apple Sauce & Jack Daniel's  
Brown Sugar Glaze  
300 | serves 25 people

## *Salmon Royale En Croute*

Fresh Atlantic King Salmon with Jumbo Lump Crab,  
Spinach, Mushrooms, Sun-Dried Tomatoes & Garlic,  
rolled in Puff Pastry & Baked to Perfection.  
Served with Meyer Lemon Hollandaise  
& Dill Crème Fraiche  
400 | serves 25 people

*Each station must be Chef attended. Minimum of 20 guests.  
All stations require one Chef attendant per 75 guests for one & one-half hours at \$150 per station.*

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# Hosted Banquet Bars



## Select House Bar

### Liquors

Smirnoff Vodka  
Bombay Gin  
Bacardi Oakheart Rum  
El Jimador Reposado Tequila  
Old Forester Bourbon  
George Dickel No. 12  
Dewars White Label Scotch

### Wine

Columbia Crest Two Vines Sauvignon Blanc  
Columbia Crest Two Vines Chardonnay  
Columbia Crest Two Vines Merlot  
Columbia Crest Two Vines Cabernet Sauvignon

### Beer

Bud Light  
Miller Lite  
Michelob Ultra  
Yuengling  
Yazoo Pale Ale  
Yazoo Dos Perros  
Guinness  
Heineken

### Consumption Pricing

Cocktails @ 7.75  
Wine @ 7.50  
Domestic Beer @ 5.50  
Imported & Premium Beer @ 6.50

- \* There will be a charge of \$100 per bar for every two hours that the bar does not reach the \$500 minimum.
- \* You may change the selections of any of the beverage items by choosing Ultra Premium liquors, wine or beer, which are available with hosted bars only. Ultra Premiums must be ordered at least one week prior to event.
  - \* We offer separate pricing for cash bars.
  - \* Please see your catering manager for details and pricing.

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*Hosted Bars continued*  
*Premium Bar*



*Liquors*

Stolichnaya Vodka  
Tanqueray Gin  
Appleton Rum  
Sauza Hornitos Tequila  
Buffalo Trace Bourbon  
Jack Daniel's Whiskey  
Johnnie Walker Red Scotch Whisky

*Wine*

Beaulieu Vineyards Coastal Estates Sauvignon Blanc  
Beaulieu Vineyards Coastal Estates Chardonnay  
Beaulieu Vineyards Coastal Estates Merlot  
Beaulieu Vineyards Coastal Estates Cabernet Sauvignon  
Beaulieu Vineyards Coastal Estates Pinot Noir  
*choice of two white wines & two red wines*

*Beer*

Bud Light  
Miller Lite  
Michelob Ultra  
Yuengling  
Yazoo Pale Ale  
Yazoo Dos Perros  
Guinness  
Heineken

Consumption Pricing

Cocktails @ \$9.00  
Wine @ \$9.00  
Domestic Beer @ \$5.50  
Imported & Premium Beer @ \$6.50

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# *Hosted Bars continued*

## *Super Premium Bar*

### *Liquors*

Grey Goose Vodka  
Bombay Sapphire Gin  
Meyer's Dark Rum  
Patron Tequila  
Maker's Mark Bourbon  
Gentleman Jack Whiskey  
Johnnie Walker Black Scotch Whisky

### *Wine*

Ferrari·Carano Pinot Grigio  
Ferrari·Carano Fume Blanc  
Ferrari·Carano Chardonnay  
Ferrari·Carano Merlot  
Ferrari·Carano Sauvignon  
*choice of two white wines & two red wines*

### *Beer*

Bud Light  
Miller Lite  
Michelob Ultra  
Yuengling  
Yazoo Pale Ale  
Yazoo Dos Perros  
Guinness  
Heineken

### Consumption Pricing

Cocktails @ 10.50  
Wine @ 10.50  
Domestic Beer @ 5.50  
Imported & Premium Beer @ 6.50

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# *Hosted Bars continued*

## *Additional Selections & Offerings*

### *Sparkling*

Roederer Estate Brut, Napa 65

### *Champagne*

Louis Roederer Brut Premier 150

### *Wine*

*An extensive wine menu is available for additional options*

### *Beer*

Hap n Harry's Lager – Nashville, TN 5.50

Coors Light 5.50

Blackstone Saint Charles Porter – Nashville, TN 5.50

Blackstone Nut Brown Ale – Nashville, TN 5.50

Amstel Light 6.50

Clausthauler (*non-alcoholic*) 6.50

Corona or Corona Light (*commitment to purchase by case required*) 6.50

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