BREAKFAST: Continental Breakfast

THE MANDOLIN CONTINENTAL $30

• Fresh Baked Muffins and Danish
• Assorted Bagels – Cream Cheese, Whipped Butter, Assorted Preserves
• Sliced Fruit and Mixed Berries
• Assorted Greek and Fruit Yogurts with Cherry Almond Granola
• Fresh Squeezed Juices – Orange and Apple
• Regular Coffee, Decaf Coffee, and Assorted Hot Tea

THE BELLE MEADE CONTINENTAL WITH HOT $34

• Assorted Coffee Cake
• Freshly Baked Croissants
• Sliced Fruit and Mixed Berries
• Assorted Bagels – Cream Cheese, Whipped Butter, Assorted Preserves
• Assorted Greek and Fruit Yogurts with Cherry Almond Granola
• Hot Cereal Choice of Oatmeal with Raisins, Sliced Almonds, Brown Sugar, and Cinnamon or Grits with Shredded Cheddar Cheese, Chopped Bacon, Brown Sugar, Syrup, Raisins
• Scrambled Eggs
• Fresh Squeezed Juices – Orange and Apple
• Regular Coffee, Decaf Coffee, and Assorted Hot Tea

ENHANCEMENT SUGGESTIONS:

• Breakfast Sandwiches Choose one from the following: $12
  o Chorizo Sausage, Scrambled Egg, Sweet Bell Pepper, Roasted Potato, Cheese Burritos
  o Bacon, Broken Yolk Egg, and Cheese on a Bagel
  o Sausage Patty, Egg, and Cheese on Southern Biscuit
  o Honey Cured Ham, Egg, and Cheese Croissant
• Vanilla Greek Yogurt, Fresh Berry and Granola Parfait $6
• Buttermilk Biscuits and Country Sausage Gravy $10
• Buttermilk Biscuits with Local Honey Butter and Sorghum Syrup $8
• Egg White Frittata – Spinach, Tomatoes, Feta Cheese $11
• Frittata – Choice of Bacon or Sausage, Sweet Bell Pepper, Onion, Mushroom, Cheddar Cheese $11
• Granola Bars $5
• Individual Boxed Cereal with 2% Milk and Fat-Free Milk $7
• Fruit Skewers with Honey-Lime Yogurt Dip $8
• All-Natural Bacon (nitrate-free) $7
• Sausage Links $7
• Turkey Sausage $7
• Chicken Apple sausage $9
• Pancakes, Waffles, or French Toast with Syrup and Whipped Butter $10
• Hash Brown Casserole $8

Soft Drinks and Bottled Water Available
Charged on Consumption Upon Request
Prices are per Person and Based on One Hour of Service
Prices are subject to 25% Taxable Service Charge and Applicable Sales Tax
BREAKFAST: Buffet

WEST END TRADITIONAL BREAKFAST $39

- Assorted Muffins and Danish
- Sliced Fruit and Mixed Berries
- Assorted Yogurts with Granola
- Scrambled Eggs with Salsa and Shredded Cheese
- Choice of two Breakfast Meats – All-Natural Bacon, Sausage Links, Turkey Sausage Links, Turkey Bacon, Country Ham
- Roasted Red Bliss Potatoes
- Toaster Station – White, Wheat, Marble Rye, English Muffin, Whipped Butter, Assorted Preserves
- Fresh Squeezed Juices – Orange and Apple
- Regular Coffee, Decaf Coffee, and Assorted Hot Tea

THE ADMIRAL BREAKFAST $44

- Coffee Cake
- Fresh Baked Croissants
- Sliced Fruit and Mixed Berries
- Assorted Yogurts with Granola
- Cheddar Grits
- Country Biscuits and Sausage Gravy
- Scrambled Eggs with Salsa and Shredded Cheese
- Choice of two Breakfast Meats – All-Natural Bacon, Sausage Links, Turkey Sausage Links, Turkey Bacon, Country Ham
- Hash Brown Casserole
- Cinnamon French Toast with Peaches, Blueberries, and Toasted Pecan – Whipped Butter and Maple Syrup
- Fresh Squeezed Juices – Orange and Apple
- Regular Coffee, Decaf Coffee, and Assorted Hot Tea

ENHANCEMENT SUGGESTIONS: UPGRADE YOUR EGGS!

- *Omelet Station $13
  - Regular Eggs, Egg Whites, Bacon, Sausage, Ham, Tomatoes, Red Onion, Mixed Bell Pepper, Sliced Mushroom, Baby Spinach, Salsa, Cheddar Cheese, Monterey Jack Cheese, Feta Cheese
- *Waffle Station $11
  - Malted Vanilla Waffle, Buckwheat Waffle, Whipped Butter, Maple Syrup, Pecans, Whipped Cream, Chocolate Chips, and Fresh Berries
- Greek Yogurt and Fruit Smoothie Display Station Choose two of the following smoothies: $10
  - Strawberry-Banana, Mixed Berry, Blueberry-Thyme, Strawberry-Basil, Kale-Banana-Orange
- Smoked Salmon and Bagels $12
  - Lemon-Dill Cream Cheese, Diced Red Onion, Sliced Hard-Cooked Egg, Diced Tomato, Capers

*requires station attendant - minimum 1 per 75ppp! *
(Attendant Fee- $125/attendant)

- Soft Drinks and Bottled Water Available
- Charged on Consumption Upon Request
- Prices are per Person and Based on One Hour of Service
- Prices are subject to 25% Taxable Service Charge and Applicable Sales Tax
- $100.00 Fee Will Apply if Less Than 25 Guests
BREKFAST: Plated

ENTREES

• Vegetable Frittata – Mushroom, Spinach, Bell Pepper, Tomato, Feta Cheese $3.5
• Traditional Scrambled Egg $3.3
• Buttermilk Pancakes – Whipped Butter, Maple Syrup $3.3
• Cinnamon French Toast – Peach Compote, Toasted Pecan, Whipped Butter, Maple Syrup $3.1

ALL ENTREES INCLUDE

• Pre-set Assorted Danish and Muffins
• Sliced Fruit
• Choice of One of the Following:
  o Bacon
  o Sausage Link
  o Turkey Bacon
  o Grilled Country Ham
  o Grilled Asparagus
  o Roasted Broccoli
• Breakfast Potatoes
• Fresh Squeezed Orange Juice or Apple Juice
• Coffee/Tea Station – Regular Coffee, Decaf Coffee, and Assorted Hot Tea
BREAKFAST: À La Carte Items

À LA CARTE BEVERAGES PER GALLON
- Freshly Brewed Starbucks Coffee $84
- Freshly Brewed Starbucks Decaffeinated Coffee $84
- Assorted Herbal Teas $84
- Freshly Brewed Iced Tea $60
- Freshly Squeezed Lemonade $60
- Fresh Fruit Infused Iced Tea OR Lemonade $70

À LA CARTE BEVERAGES ON CONSUMPTION
- Assorted Pepsi Products $5
- Still Bottled Water $5

À LA CARTE BAKERIES BY THE DOZEN
- Fresh Bagels with Toaster Station $42
- Assorted Mini Muffins $40
- Homemade Assorted Cookie $40

À LA CARTE BREAK ITEMS ON CONSUMPTION
- Individual Bags of Chips, Pretzels and Smart Popcorn $5
- Seasonal Whole Fruit Display $5
- Assorted Granola Bars $5
- Assorted Greek and Fruit Yogurt $7
- KIND Bars $7

Additional items available upon request
Prices are subject to 25% Taxable Service Charge and Applicable Sales Tax
BREAKS: Morning Breaks

ENERGIZE $24

• Smoothies
• Dried Fruit and Nuts – Apple, Pineapple, Tart Cherry, Blueberry, Pecan, Walnut, Almond
• Assorted Granola and Power Bars
• Assorted Energy Drinks
• Kombucha

GLUTEN-FREE-FOR-ALL $22

• Assorted Gluten-Free Muffins
• Sliced Seasonal Fruit with Yogurt Dip
• Assorted Kind Bars
• Dried Fruit Crisps

RE-FRESH AND STRETCH $24

• Fresh Baked Scones and Croissants
• Greek Yogurt and Fresh Berry Parfait with Granola
• Fruit Kabob – Pineapple, Honeydew, Cantaloupe, Strawberry, Honey Lime Yogurt Dip
• Assorted Naked Juices and Smoothies

(All breaks include Coffee and Hot Tea)

Prices are Per Person and Based on Thirty-Minutes of Service

Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
BREAKS: Afternoon Breaks

HEALTHY AND FIT $20
- Fresh Vegetable and Dips – Raw Vegetables, Grilled Naan, Roasted Garlic Hummus, Olive Tapenade
- Vegetable Chips
- Kombucha

SOUTHWESTERN FLARE $22
- Tortilla Chips and Dips – House Salsa, Black Bean Dip, Queso
- Mini Quesadilla – Onion, Jalapeno, Cheddar and Monterey-Jack Cheese
- Mini Churros
- Assorted Jarritos

YUMMY GUMMIES AND MORE $17
- Mini Swedish Fish, Gummy Bears, Sour Patch Kids, Candy Blocks, Skittles
- Licorice Sticks
- Assorted Sodas

GAME DAY $22
- Soft Pretzel with Variety of Mustard and Cheddar Cheese Sauce
- Mini Corn Dog
- Cracker Jack and Popcorn
- Licorice
- Assorted Candy Bars
- Root Beer

THE GOOD LIFE (GLUTEN-FREE) $20
- Build Your Own Trail Mix – Dried Cranberry, Apricot, Tart Cherry, Blueberry, M&M’s, Chocolate Chips, Wasabi Peas, Peanuts, Granola, Toasted Coconut
- Assorted Whole Fruit
- Assorted Macaroons

ALL DAY BEVERAGE BREAK $26 / HALF DAY BEVERAGE BREAK $17
- Regular & Decaf Coffee
- Herbal Tea
- Assorted Pepsi Products
- Bottled Water

(All breaks include Coffee and Hot Tea)
Prices are Per Person and Based on Thirty-Minutes of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
LUNCH: Options

SANDWICH AND WRAP BOARD (includes Pickles & House Chips) $44

- Salad/Soup Options (choose two)
  - Caesar Salad
  - Chop Chop Salad
  - Rotini Pasta Salad
  - Country Potato Salad
  - Homestyle Tomato Soup
  - Creamy Broccoli and Cheddar Soup

- Sandwich Options (choose three sandwiches)
  - Cold Sandwich/Wrap Options:
    - B.L.T. Wrap – Bacon, Shredded Lettuce, Diced Tomato, Rosemary Aioli, Flour Tortilla
    - Grilled Pesto Chicken – Grilled Chicken, Sliced Tomato, Arugula, Provolone, Pesto Mayonnaise, Ciabatta Bread
    - Smoked Pepper Turkey Wrap – Sliced Turkey Breast, Diced Tomato, Shredded Lettuce, Pepper Jack Cheese, Smoked Pepper Aioli, Chipotle Tortilla
    - Tuna Salad Wrap – Fresh Thyme-Tuna Salad, Diced Tomato, Shredded Lettuce, Flour Tortilla
    - Italian Hero – Salami, Sandwich Pepperoni, Ham, Sliced Tomato, Shaved Red Onion, Bibb Lettuce, Italian Vinaigrette, Mayonnaise, French Roll
    - Balsamic Grilled Vegetable Wrap – Marinated Vegetables, Shredded Lettuce, Diced Tomato, Pesto Spread, Spinach Tortilla
  - Hot Sandwich Options:
    - Caramelized Onion and Steak Sandwich – Arugula, Sliced Tomato, Creamy Horseradish, Balsamic Caramelized Onion, French Roll
    - Grilled Cheese – Tomato Jam, Honey-Sea Salt Cured Cheddar Cheese, Italian Panini Bread
    - Grilled Chicken Cheese Steak – Bell Pepper, Onion, Grilled Chicken, Monterey Jack Cheese, French Roll
    - Fried Catfish Sandwich – Cornmeal Crusted Catfish, Leaf Lettuce, Sliced Tomato, Remoulade
    - Fried Green Tomato Caprese – Fresh Mozzarella, Arugula, Balsamic Reduction, Pesto Aioli

- Dessert
  - Brownies and Blondies
  - Fresh Baked Chocolate Chip Cookies

Prices are Per Person and Based on Thirty-Minutes of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
LUNCH: Carving Board Deli Buffet

$42 PER PERSON

SALADS
• Mixed Green Salad – Tomato, Cucumber, Shredded Carrot, Balsamic Vinaigrette and Ranch Dressing
• Country Potato Salad

DELI MEATS AND VEGETABLES (less than 50 ppl. - choose three options)
• Marinated Grilled Chicken
• Turkey Breast
• Ham
• Roast Beef
• Genoa Salami
• Tuna Salad
• Grilled and Roasted Vegetables

INCLUDES
• Sliced Tomato
• Leaf Lettuce
• Arugula
• Assorted Condiments – Mayonnaise, Yellow Mustard, Dijon, Whole Grain Mustard, Creamy Horseradish, Pesto Mayonnaise
• Bread and Butter Pickles
• Dill Pickles
• Assorted Kettle Chips and Pretzels
• Whole Fruit

DESSERTS
• Assorted Fresh Baked Cookies
• Assorted Dessert Bars

BEVERAGE
• Freshly Brewed Iced Tea
• Freshly Brewed Starbucks Regular and Decaffeinated Coffees

Prices are Per Person and Based on One Hour of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
$100 Fee Will Apply if Less Than 25 Guests
LUNCH: Baja Lunch Buffet

$50 PER PERSON

SALAD

- Sweet Corn and Black Bean Salad – Romaine Lettuce, Black Beans, Cilantro, Corn and Tomato Pico de Gallo, Tortilla Strips, Chipotle Ranch Dressing

SOUP (choose one)

- Pork Green Chile
- Chicken Enchilada Soup

TACOS (choose three)

- Roasted Chicken and Poblano Pepper
- Seasoned Ground Beef
- Braised Pork Shoulder in Salsa Verde
- Steak Fajita
- Cilantro-Lime Mahi with Cabbage and Grilled Citrus

CONDIMENTS

- Shredded Lettuce, Diced Tomato, Diced Onion, Pico de Gallo, Guacamole, House Salsa, Shredded Cheddar Jack Cheese

DESSERT (choose two)

- Cinnamon Sugar Churros
- Sopaipilla with Honey Drizzle
- Mexican Chocolate Mousse Cups
- Mexican Flan

BEVERAGE

- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees

Prices are Per Person and Based on One Hour of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
$100 Fee Will Apply if Less Than 25 Guests
LUNCH: Italian

$50 PER PERSON

SALADS

• Caesar Salad
• Caprese Salad
• Antipasto – Cured and Imported Meats, Marinated and Roasted Vegetables, Country Olive Medley

ENTREES

• Seared Chicken Breast – Sundried Tomato, Mushroom and Artichoke, Herb Marsala Jus
• Roasted Salmon Picatta - Shaved Fennel Salad, Lemon Butter, Capers
• Italian Sausage Sandwich – Roasted Peppers and Onions, Rosemary-Tomato Sauce, French Roll

SIDES

• Baked Penne – Crushed Tomato Sauce, Baked Mozzarella and Parmesan Cheese
• Roasted Vegetable Medley
• Warm Dinner Rolls and Whipped Butter

DESSERTS

• Cannoli with Chocolate Chip Ricotta Cream
• Tiramisu

BEVERAGE

• Freshly Brewed Iced Tea
• Freshly Brewed Starbucks Regular and Decaffeinated Coffees

Prices are Per Person and Based on One Hour of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
$100 Fee Will Apply if Less Than 25 Guests
LUNCH: Mediterranean

$52 PER PERSON

SALAD (choose two)

• Arugula Salad – Cherry Tomato, Red Onion, Crispy Chickpeas, Feta, Lemon-Oregano Vinaigrette
• Greek Salad – Tomato, Cucumber, Kalamata Olive, Feta, Red Onion, Balsamic Vinaigrette
• Mediterranean Pasta Salad – Penne Pasta, Green Bean, Olive Paste, Tomato, Scallion, Hard Cooked Egg

SPREADS

• Roasted Garlic Hummus, Olive Tapenade, Roasted Red Pepper Goat Cheese Spread with Crudité Vegetables, Grilled Pita, Lavash Crackers

ENTREES

• Roasted Chicken Breast – Olive, Artichoke, Fennel, Tomato, Herb Pan Jus
• Seared Swordfish– Snap Peas, Wilted Kale, Couscous, Grilled Citrus Butter

SIDES

• Garlic and Herb Roasted Potato
• Grilled Vegetables
• Assorted Dinner Rolls and Whipped Butter

DESSERTS

• Brulee Cheesecake – Fresh Berry Compote
• Baklava

BEVERAGE

• Freshly Brewed Iced Tea
• Freshly Brewed Starbucks Regular and Decaffeinated Coffees

Prices are Per Person and Based on One Hour of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
$100 Fee Will Apply if Less Than 25 Guests
LUNCH: Back Yard BBQ

$50 PER PERSON

SALAD (choose two)
• Mix Green Salad – Cherry Tomato, Cucumber, Shredded Carrot, Balsamic and Ranch Dressing
• Creamy Macaroni Salad
• Fruit Salad
• Country Potato Salad

ON THE BUN (choose three – served with appropriate breads)
• Grilled BBQ Chicken
• Grilled Hamburger
• Bratwurst – Sauerkraut
• Chicago Style Hot Dog – Poppy Seed Bun, Celery Salt, Sport Pepper, Relish, Tomato, Sliced Pickle, Diced Onion, Yellow Mustard
• Grilled Sausage with Roasted Peppers and Onions
• Grilled Vegan Burger

CONDIMENTS
• Ketchup, Dijon Mustard, Yellow Mustard, Grain Mustard, Mayonnaise, BBQ Sauce
• Lettuce, Sliced Tomato, Pickle
• American Cheese, Cheddar Cheese, Provolone Cheese, Swiss Cheese

SIDES
• BBQ Baked Beans
• House Chips

DESSERT
• Assorted Cookies
• Brownies

BEVERAGE
• Freshly Brewed Iced Tea
• Freshly Brewed Starbucks Regular and Decaffeinated Coffees

Prices are Per Person and Based on One Hour of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
$100 Fee Will Apply if Less Than 25 Guests
LUNCH: Boxed Lunches To-Go

$36 PER PERSON

BOXED LUNCHES TO-GO

• Sandwich Selection to Include:
  *Note: Pre-determined numbers for each boxed lunch required 7-days in advance

  • Herbed Chicken Breast on Sourdough with Arugula and Tomatoes
  • Thinly Sliced Turkey with Smoked Gouda on Seven Grain
  • Thinly Sliced Maple Ham with Swiss on Marble Rye
  • Grilled Provencal Vegetables with Zucchini, Eggplant, Roasted Peppers, Mozzarella and Fresh Herbs in a Spinach Wrap

• All Sandwiches are Garnished with Crispy Leaf Lettuce and Sliced Tomatoes

EACH BOX IS ACCOMPANIED WITH

• Packs of Mayonnaise and Dijon Mustard
• Whole Piece of Seasonal Fruit
• Individual Bags of Chips
• Chocolate Chip Cookies

Soft Drink & Bottled Water Available, Charged on Consumption Upon Request
Prices are Per Person and Based on One Hour of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
LUNCH: Nashville Marriott Plated Lunch

MAIN COURSE PRICING INCLUDES CHOICE OF ONE STARTER AND ONE DESSERT

ALL PLATED LUNCHES INCLUDE
- Freshly Baked Rolls & Butter
- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees & Assorted Herbal Tea

CHOOSE YOUR FIRST COURSE

SOUP DU JOUR

OR

SALAD SELECTIONS

MIXED GREENS, GRAPE TOMATOES, CUCUMBER, SHAVED CARROTS WITH RANCH DRESSING
- Traditional Caesar Salad with Garlic Croutons, Caesar Dressing

MOZZARELLA AND TOMATO SALAD
- Beefsteak Tomato and Fresh Mozzarella on Baby Greens with Balsamic Pesto Vinaigrette

BABY SPINACH SALAD
- Baby Spinach and Frisee, Goat Cheese, Tomatoes, Mushrooms and Bacon with Warm Caramelized Onion Vinaigrette

DESSERT SELECTIONS
- Southern Strawberry Shortcake with Whipped Cream
- Red Velvet Cake with Whipped Cream
- Triple Brownie Chocolate Cake with Whipped Cream
- New York Style Cheesecake with Fresh Fruit Compote
MAIN COURSE SELECTIONS

GRILLED FAJITA SALAD $3

•  Marinated Beef or Chicken with Sweet Bell Peppers, Onions, Black Olives, Diced Tomatoes, Shredded Cheddar and Monterey Jack Cheese on Crispy Greens with Crunchy Tortilla Strips and Lime Cilantro Creamy Dressing

ARTICHOKE AND SUNDRIED TOMATO CHICKEN $4

•  Pan Seared Chicken Breast with Artichoke Hearts and Sundried Tomatoes, Roasted Shallot Cream Sauce, Whipped Potatoes and Seasonal Vegetables

LEMON PESTO GRILLED SALMON $4

•  Fresh Salmon over Fettuccini in Lemon Pesto Cream, Tomatoes and Asparagus

SOUTHWEST GRILLED FLAT IRON STEAK $4

•  Citrus Serrano Marinated Flat Iron Steak Grilled with a Chili Lime Demi Glaze, Tuscan Rice, Oven Roasted Wild Mushroom and Tomatoes

Main Course Pricing Includes Choice of One Starter and One Dessert
Prices are Per Person and Based on One Hour of Service
Prices are Subject to 24% Taxable Service Charge and Applicable Sales Tax
DINNER: Nashville Barbecue Dinner Buffet

$65 PER PERSON

SALADS
• Mixed Lettuce with Cucumbers, Grape Tomatoes, Olives, Corn, Herb Croutons and Ranch Dressing
• House Made Coleslaw
• Southern Macaroni Salad

ENTREE
• Pulled Pork
• Barbequed 8 Way Cut Chicken
• Tennessee Fried Catfish

ACCOMPANIMENTS
• Corn Bread and Assorted Dinner Rolls

AND THREES: PICK THREE
• Chef’s Selection of Seasonal Vegetables
• Southern Style Green Beans
• Mac and Cheese
• Creamy Garlic Smashed Potatoes
• Corn on the Cobb in Tupelo Honey Milk

DESSERT
• Homemade Banana Pudding with Nilla Wafers
• Seasonal Fruit Cobbler

BEVERAGE
• Freshly Brewed Iced Tea
• Freshly Brewed Starbucks Regular and Decaffeinated Coffees

Prices are Per Person and Based on One Hour of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
$100 Fee Will Apply if Less Than 25 Guests
DINNER: Taste of Italy Dinner Buffet

$72 PER PERSON

SALADS
- Traditional Caesar Salad with Parmesan Cheese, Garlic Croutons, Caesar Dressing
- Tortellini Sopressata and Fresh Mozzarella Salad

ENTREE
- Traditional Chicken Parmesan
- Steak Pizzaiolo with Peppers, Onions and Mozzarella Cheese
- Seared Salmon in Cream with Tomatoes, Capers, and Fresh Dill
- Fettuccine Pasta with Alfredo Sauce

ACCOMPANIMENTS
- Roasted Vegetable Medley with Rosemary Garlic Oil & Romano Cheese
- Garlic Bread Sticks

DESSERT
- New York Cheesecake with Fresh Berry Sauce
- Tiramisu

BEVERAGE
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Select Assorted Herbal Teas and Iced Tea

Prices are Per Person and Based on One Hour of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
$100 Fee Will Apply if Less Than 25 Guests
DINNER: Steak House Dinner Buffet

$73 PER PERSON

SALADS

• Iceberg Wedge Salad with Bleu Cheese, Tomatoes and Bacon
• Orzo Pasta Salad

• Assorted Breads

ENTREE

• Grilled NY Strip Steaks, Au poivre with Sauteed Onions and Mushrooms
• Chicken Roasted and Seasoned with Lemon Juice and Thyme

ACCOMPANIMENTS

• Baked Potato Bar to Include: Bacon, Sour Cream, Scallions, Cheddar, Blue Cheese
• Chilled Green Asparagus with Olive Oil and Citrus Zest
• Creamed Spinach

DESSERT

• New York Cheesecake with Fresh Berry Sauce
• Flourless Chocolate Sin Cake

BEVERAGE

• Freshly Brewed Starbucks Regular and Decaffeinated Coffees
• Select Assorted Herbal Teas and Iced Tea

Prices are Per Person and Based on One Hour of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
$100 Fee Will Apply if Less Than 25 Guests
DINNER: Nashville Marriott Plated Dinner

MAIN COURSE PRICING INCLUDES CHOICE OF ONE STARTER AND ONE DESSERT

ALL PLATED DINNER INCLUDE

- Freshly Baked Rolls & Butter
- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees & Assorted Herbal Tea

CHOICE OF

SOUP DU JOUR
OR

SALAD SELECTIONS

CLASSIC CAESAR SALAD
- Romaine, Garlic Croutons and Shaved Parmesan with Traditional Caesar Dressing

MARKET SALAD
- Mixed Greens with Cucumber, Teardrop Tomatoes and Shaved Carrots Your Choice of Ranch Dressing or Balsamic Vinaigrette

SPINACH SALAD
- Fresh Spinach, Sweet Pecans, Mushrooms and Shaved Red Onions with Bacon Crumbles with a Warm Caramelized Onion Vinaigrette

DESSERT

- Red Velvet Cake with Whipped Cream
- Tiramisu with Powdered Cocoa
- Flourless Chocolate Cake
- New York Style Cheesecake with Fresh Fruit Compote
DINNER: Nashville Marriott Plated Dinner (con’t)

MAIN COURSE SELECTIONS

MEDITERRANEAN CHICKEN $59
- Chicken Breast with Olives, Tomatoes, Capers Artichokes and a Tomato Cream Sauce, Baby Vegetables and Garlic Mashed Potatoes

CASHEW CRUSTED PORK CHOPS $59
- Oven Roasted Pork Chip with Adobe Cashew Crust, Ginger Wild Mushroom Risotto, Grilled Bok Choy, Baby Carrots, Chardonnay Butter Sauce

GRILLED SALMON $61
- Grilled Salmon over Sour Cream Buttered Mashed Potatoes, Pan Seared Broccolini, Capers, Tomatoes and Lemon Cream

PAN SEARED BEEF TENDERLOIN $72
- Red Wine Pan Sauce with Lightly Sauteed Julienne Vegetable, Herbed Boursin Mashed Potatoes

GRILLED KANSAS CITY STRIP $74
- Rosemary Brown Butter Fingerling Potatoes with Ruffino Bordelaise, Crispy Onions and Asparagus

DUAL ENTREE PAN SEARED BEEF TENDERLOIN & SAUTEED JUMBO SHRIMP $82
- Pan Seared Beef in Port Wine Reduction Sauce with Two Jumbo Shrimp Sauteed in Buerre Blanc Sauce, Garlic Mashed Potato & Seasonal Chef’s Choice of Vegetable

Prices are Per Person and Based on One Hour Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
RECEPTION: Hot Hors D’oeuvres

MINIMUM 25 PIECES PER ITEM

CASHEW CHICKEN SPRING ROLLS $9
• Sweet Chili

SHRIMP CASINO $10
• Large Shrimp wrapped in Bacon with Casino Butter

SPANAKOPITA $8
• Greek Classic with Spinach and Feta Cheese inside Fillo

THAI PEANUT CHICKEN SATAY $9
• Peanut Sauce

MINI BEEF WELLINGTON $9
• Beef in Puff Pastry with Mushroom Duxelle

BRIE BAGUETTE $8
• Apricot Chutney and Toasted Almonds
  Items can be Displayed or Butler Passed
  *$125 Fee Will Apply for Each Butler
  Prices are based on Per Piece
  Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
RECEPTION: Cold Hors D’oeuvres

MINIMUM 25 PIECES PER ITEM

ANTIPASTO SKEWER $8
- Artichokes, Grape Tomatoes, Kalamata Olives, Fresh Mozzarella, Basil Vincotto and Lemon Oil

TENDERLOIN CROSTINI $10
- Peppered Beef Loin with Maytag Blue Cheese and Sweet Fig Vinegar Reduction

SALMON TZAKZIKI $9
- Cold Poached on Crostini with Tzakziki Sauce

CRUDITES SHOTS $7
- Baby Carrot, Celery & Broccolini in Spicy Ranch

Items can be Displayed or Butler Passed

*$125 Fee Will Apply for Each Butler Passer*
Prices are based on Per Piece
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
RECEPTION: Hors D’oeuvres Displays

PRICED PER PERSON

DOMESTIC AND IMPORTED FROMAGERIE BOARD $21

- Domestic and Imported Cheese Display with Crusty Baguette and Lavosh Savannah Bee Honey Comb Quince, Fig and Almond Cake Accompanied by Fresh and Dried Fruit

GARDEN DISPLAY $12

- Freshly Cut Vegetables with Creamy Dips

ANTIPASTO DISPLAY $27

- Display of Imported Meats and Cheeses including, Genoa Salami, Prosciutto, Imported Provolone, Pesto Marinated Cillegine with Marinated Artichoke Hearts and Mushrooms and Zucchini, Country Olives served with Crusty Baguettes and Garlic Herb Lavosh and Fig Vincotto Syrup

TRIO BRUSCHETTA $14

- Tomato Basil, Roasted Peppers and Lemon Wild Mushroom with Crusty French Crostini

SLICED SEASONAL FRUIT DISPLAY $12

- Honey Yogurt Dipping Sauce

  Items can be Displayed or Butler Passed

  *$125 Fee Will Apply for Each Butler Passer

  Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
RECEPTION: Carving Stations

SUGAR BAKED TENNESSEE HAM $350
• Brushed with Brown Sugar Mustard Glaze, Vidalia Onion Relish and Herbed Buttermilk Biscuits
  Serves 40 Guests

WHOLE OVEN ROASTED TOM TURKEY $350
• Traditional Sage Pan Gravy, Red Wine Cranberry Sauce and Assorted Mini Rolls
  Serves 25 Guests

SMOKED BEEF BRISKET $350
• Tennessee BBQ Sauce, Brown Mustard, Coleslaw and Assorted Mini Rolls
  Serves 40 Guests

WHOLE ROAST BEEF TENDERLOIN $500
• Rolled In Cracked Pepper, Served With a Cab-Sav Demi Glace
• Béarnaise Assorted Mini Rolls
  Serves 25 Guests

*$125 Fee Will Apply for Each Chef Attendant*

Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
RECEPTION: Action Stations

SAUTEED SEAFOOD PAELLA $18
• Arborio Saffron Rice with Scallops, Shrimp, Mussels, Savory Sausage, Peas, Pearl Onions and a Tomato, Seafood and White Wine Broth

CHICKEN OR STEAK SKEWERS $14
• Chicken or Steak with Vegetables cooked to Order

MINI SIRLOIN, CHICKEN OR PORK LOIN SLIDERS $14
• Cheddar, American, Bleu and Provolone Cheeses, Pickles, Onions, Tomatoes, Chipped Bacon, Mayonnaise, Brown Mustard, Ketchup and Remoulade

LETTUCE WRAPS $15
• Chicken, Pork and Beef with Wild Mushrooms, Carrots, Bean Sprouts, Toasted Peanuts, Onions in Lettuce Wraps

BANANAS FOSTER $13
• Bananas in Rum Butter Flambe Sauce atop Creamy Vanilla Bean Ice Cream

PEACH MELBA $13
• Fresh Peaches Sauteed with Raspberries atop Creamy Vanilla Bean Ice Cream

CREME BRULEE $13
• Creamy Vanilla Bean Custard with Raw Sugar

*$125 Fee Will Apply for Each Chef Attendant*
1 attendant per 75 people
Prices are based on Per Person
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
BEVERAGE: Host Consumption Bars

HOSTED CONSUMPTION HOUSE BAR

- Deep Eddy, Beefeater, Bacardi, Los Altos, Dewars White Label, Jim Beam, Old Overholt Rye, Canyon Road Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir and Cabernet, Wycliff Sparkling
- House Cocktail $10
- House Wine $12
- Imported Beer $8
- Domestic Beer $7
- Bottled Water $5
- Soft Drink and Juices $5

HOST CONSUMPTION DELUXE BAR

- Tito’s, Bombay Sapphire, Flor De Cana 4 year, Espolan Silver, Maker’s Mark, Jack Daniels, Scarpetta Pinot Grigio, Simi Chardonnay, Kim Crawford Sauvignon Blanc, King Estate Pinot Noir, Josh Cellars Cabernet, Ruffino Prosecco
- Deluxe Cocktails $12
- Deluxe Wine $14
- Imported Beer $8
- Domestic Beer $7
- Bottled Water $5
- Soft Drinks and Juice $5

Host Consumption Bar will include (1) bar per (100) guests

Bartenders per bar is $125++

Prices are based on Per Drink

Prices are Subject to 25% Taxable Service Charge and Applicable Sales & Local Tax
BEVERAGE: Cash Bars

CASH HOUSE BAR
- Pinnacle Vodka, Pinnacle Gin, Juarez Gold Tequila, Ron Castillo Rum, Clan McGregor Scotch, Seagram 7 Whiskey, Early Times Bourbon, Canyon Road Red and White House Wines House
- House Cocktail $11
- House Wine $13
- Imported Beer $9
- Domestic Beer $8
- Bottled Water $5
- Soft Drink and Juice $5

CASH DELUXE BAR
- Bacardi Rum, Gordon’s Gin, Seagram’s VO Whisky, Jim Beam, Smirnoff Vodka, Jose Cuervo Gold Tequila, Dewar’s Scotch, Coppola Diamond Merlot, Biddlewood Pinot Noir, Coppola Pinot Grigio, Dreaming Tree Chardonnay
- Deluxe Cocktail $14
- Deluxe Wine $14
- Imported Beer $9
- Domestic Beer $8
- Bottled Water $5
- Soft Drinks and Juice $5

Cash Bar will include (1) bar per (100) guests
Bartenders per bar $125
Prices are based on Per Drink
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
BEVERAGE: Bar Options

WINE AND BEER BAR WITH SOFT DRINKS AND BOTTLED WATER

- 1 Hour Reception 19 per Person
- 2 Hour Reception 30 per Person
- 3 Hour Reception 37 per Person
- 4 Hour Reception 44 per Person
- Each Additional Hour 7 per Person

FULL BAR, HOUSE BRANDS

- 1 Hour Reception 24 per Person
- 2 Hour Reception 34 per Person
- 3 Hour Reception 36 per Person
- 4 Hour Reception 52 per Person
- Each Additional Hour 8 per Person

FULL BAR, DELUXE BRANDS

- 1 Hour Reception 25 per Person
- 2 Hour Reception 35 per Person
- 3 Hour Reception 45 per Person
- 4 Hour Reception 55 per Person
- Each Additional Hour 10 per Person

Bars will include 1 bar per 100 guests

Bartenders per bar $125

Prices are Subject to 25% Taxable Service Charge and Applicable Sales & Local Tax
TECHNOLOGY: Audio Visual: Packages

POPULAR PACKAGES

MEETING ROOM PROJECTOR PACKAGE
• Cables to Connect (Up to 50’)
• Power Cables
• 3700 Lumen LCD Projector
• Tripod Screen
• Technical Support

PROJECTION SUPPORT PACKAGE
• Power Cables
• Tripod Screen
• Technical Support

DELUXE DATA PROJECTION PACKAGE
• Cables to Connect (Up to 50’)
• Power Cables
• 5500 Lumen LCD Projector
• 6.9’ X 12’ Fast Fold Screen
• Technical Support

DUAL SCREEN DATA PROJECTION
• Cables to Connect (Up to 50’)
• Power Cables
• Distribution Amplifier
• (2) 3700 Lumen LCD Projectors
• (2) Tripod Screens
• Technical Support

TWO-SPEAKER SOUND SYSTEM
• Cables to Connect (Up to 50’)
• Power Cables
• Two Self-Powered Speakers
• Two Speaker Stands
• 4- Channel Mixer
TECHNOLOGY: Audio Visual Popular Components

POPULAR COMPONENTS

- Flipchart
- Post-it Flipchart
- Dry-Erase Board
- Conference Speaker Phone
- Laptop Computer
- LED Wash Light
- Meeting Room Projector
- Self-Powered Speaker
- Wired and Wireless Microphones
- 4-Channel Mixer
- 12-Channel Mixer
- 16-Channel Mixer
- 50" LCD Monitor
- Wireless Mouse
- Laser Pointer
- 25’ Electric Extension Cord
- Power Strip
- 5’ Tripod Screen
- 6’ Tripod Screen
- 8’ Tripod Screen
- 10’ Cradle Screen
- 6.9’ x 12’ Fast-Fold Screen