



CATERING MENU

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DRURY



Rep. John Lewis Way S

Country Music Hall of Fame

NO PARKING
HELP US KEEP
LOOKING FOR
BLVD, KY



HARVESTING SUSTAINABILITY

Preservation takes priority here. Event proceeds contribute to the Museum's nonprofit educational mission which impacted over 60,000 students in 2025 alone, and its award-winning sustainability program significantly reduces waste.

IN 2025, THE MUSEUM:

RECYCLED — 125,000 LBS. OF PLASTIC, CARDBOARD, AND GLASS

COMPOSTED — 108,720 LBS. OF FOOD, CONTAINERS, AND UTENSILS

**DONATED — 16,885 LBS. OF FOOD TO LOCAL CHARITIES,
SERVING 20,262 PEOPLE**



Our events proudly serve Thrive Farmers coffee. Thrive strives to bring success to farmers around the world through farmer-direct revenue sharing.

GATHER GREENER

YOUR BOOKING MAKES A DIFFERENCE TODAY



BREAKFAST

Buffet service is limited to a maximum of two hours. Prices are based on a minimum of 25 guests.

..... BUFFET

all buffets include freshly squeezed orange juice, iced water, freshly brewed regular and decaffeinated coffee, and a selection of flavored hot teas.

HOT BREAKFAST | \$36

please choose one

Fresh seasonal fruits and berries
Freshly baked breakfast pastries

please choose two

Breakfast potatoes
Creamy grits
Applewood smoked bacon
Sausage patties
Canadian bacon

served with:

Scrambled eggs*

each additional side \$5 per person

..... BUFFET ENHANCEMENTS

Assorted, individual nonfat Greek yogurts | \$8/person
Sliced seasonal fruit and berries | \$16/person
Assorted freshly baked muffins, croissants, and danishes | \$50/dozen
Assorted bagels and cream cheese | \$50/dozen

BREAKFAST SANDWICHES | \$14

Sausage, Applewood smoked bacon, Canadian bacon, or fried chicken. Served with egg and cheese.

please choose one

Croissant, English muffin, or waffles

..... PLATED

all settings include preset water. Orange juice, regular and decaffeinated coffee, and hot tea are available upon request. Plated breakfasts are accompanied with fruit salad, fresh mini biscuits, and sweet cream butter.

FRENCH TOAST | \$39

please choose one

Applewood smoked bacon
Sausage patties

served with:

Scrambled eggs*

AMERICAN | \$39

please choose two

Applewood smoked bacon
Sausage patties
Breakfast potatoes

served with:

Scrambled eggs*

FARMER'S EGGS BENEDICT | \$40

Grilled tomato, zucchini, breakfast potatoes



BREAKS

Prices are based on a minimum of 25 guests. Service is limited to a maximum 30-minute break.

..... MORNING + AFTERNOON BREAKS

GOURMET SPECIALTY COFFEE BAR | \$15

Regular and decaffeinated coffee
Gourmet hot chocolate
Hazelnut flavored syrup
Mini marshmallows
Whipped cream

CHIPS & DIP | \$20

Fresh tortilla chips
Roasted tomato salsa
Kettle chips
Green onion dip

TRAIL MIX BAR | \$21

Roasted almonds, pumpkin seeds, and pecan pieces
Chocolate chips
House-made granola
Assorted dried fruit
Market-fresh whole fruit

THE HEALTHY STUFF | \$22

Fresh garden vegetable assortment, creamy ranch dip
Roasted red pepper hummus and pita chips
Market-fresh whole fruit

RECHARGE | \$22

Packaged trail mix
Chef's choice freshly baked pastry
Assorted healthy bars
Market-fresh whole fruit

POPCORN BAR | \$22

please choose two

Gourmet butter popcorn
Gourmet cheddar or white cheddar popcorn
Gourmet Nashville hot popcorn

toppings:

M&M's, chocolate chips, peanut butter chips,
chopped pecans

BENTO BOX | \$30

please choose three

minimum order 50 ppl, maximum order 300 ppl

Rice Krispie treats
Mini cookies
Butter popcorn
Assorted truffles
Mixed nuts

BREAKS

A \$100 minimum order is required for enhancements.

..... ENHANCEMENTS

SAVORY

Chips and salsa | \$12/person

House-made potato chips
with pimento cheese dip | \$12/person

Hummus with pita bread | \$14/person

Roasted nuts and bar mix | \$18/pound

Crudité board with fresh vegetables,
ranch dressing, and roasted red pepper
hummus | \$18/person

Assorted cheeses displayed with toasted
nuts, seasonal dried and fresh fruit, and
assorted crackers | \$21/person

Charcuterie board with a wide assortment
of Southern and European meats and cheeses
with toasted nuts, seasonal dried and fresh fruit,
and assorted crackers | \$25/person

SWEET

Assorted freshly baked gourmet cookies | \$50/dozen

Freshly baked brownies and/or blondies | \$50/dozen

Lemon and/or apple bars | \$50/dozen

Assorted freshly baked mini cupcakes | \$50/dozen

..... Á LA CARTE

SNACKS

items based on consumption

Whole fresh fruit | \$5 each

Assorted healthy bars | \$5 each

Assorted kettle potato chips | \$5 each

Assorted candy bars | \$5 each

PACKAGED POPCORN

minimum order of 30 bags

Small bag — \$8/each

Medium bag — \$12/each

Flavors: butter, cheddar, white cheddar, or
Nashville hot

BEVERAGES

items based on consumption

Bottled spring water | \$5 each

Assorted soft drinks | \$5 each

Assorted sport drinks | \$6 each

Assorted individual bottled juices | \$8 each

Canned Frothy Monkey cold brew | \$8 each

Red Bull | \$8 each

Smart Water or Icelandic Glacier | \$8 each

Sparkling mineral water | \$8 each

Infused water | \$30/gallon

A selection of hot teas | \$80/gallon

Iced tea | \$80/gallon

Freshly brewed regular and decaffeinated
Thrive coffee | \$90/gallon

Fresh orange or cranberry juice | \$80/gallon

Fruit punch | \$80/gallon

Classic lemonade,
(flavors available upon request) | \$80/gallon

Local Frothy Monkey coffee | \$125/gallon



GREENROOM CATERING

Service is limited to a maximum of three hours and is available for backstage greenroom catering only.

..... PACKAGES

MUSIC CITY EXPRESS | \$35

Fresh garden vegetable assortment
Creamy ranch dip
Assorted cheese display, gourmet crackers
Sliced fruit and seasonal berries

MUSIC ROW | \$40

Assorted freshly made deli wraps and sandwiches
Pasta salad
Fresh garden vegetable assortment
with roasted red pepper hummus
House-made kettle chips with green onion dip

NASHVILLIAN | \$46

Cheeseburger and hot chicken sliders
with appropriate condiment packet
(veggie sliders available upon request)
Market house salad with balsamic dressing
Fresh tortilla chips with house salsa
Sliced fruit

CHEF'S CHOICE | \$60

Salad
Entrée
Two sides
Dinner rolls with sweet cream butter
One dessert

..... Á LA CARTE

BEVERAGES

items based on consumption

Bottled spring water | \$5 each
Assorted soft drinks | \$5 each
Assorted sport drinks | \$6 each
Assorted individual bottled juices | \$8 each
Canned Frothy Monkey cold brew | \$8 each
Red Bull | \$8 each
Smart Water or Icelandic Glacier | \$8 each
Sparkling mineral water | \$8 each
Infused water | \$30/gallon
A selection of hot teas | \$80/gallon
Iced tea | \$80/gallon
Freshly brewed regular and decaffeinated
Thrive coffee | \$90/gallon
Fresh orange or cranberry juice | \$80/gallon
Fruit punch | \$80/gallon
Classic lemonade,
(flavors available upon request) | \$80/gallon
Local Frothy Monkey coffee | \$125/gallon



LUNCH BUFFET

All buffets include iced water. Iced tea, regular and decaffeinated coffee, and hot tea are available upon request. Buffet service is limited to a maximum of two hours. Prices are based on a minimum of 25 guests.

BOXED

SANDWICHES AND WRAPS | \$25

all selections served on assorted artisan breads or wraps

Chicken salad with lettuce and tomato

Turkey and Swiss cheese with spinach and tomato

Grilled chicken — Havarti cheese, lettuce, tomato, onion jam, and balsamic glaze

Turkey and gouda cheese with lettuce, tomato, and honey mustard

Veggie — seasonal vegetables, mixed greens, red pepper hummus, pickled red onion, goat cheese, and balsamic glaze

Club — turkey, ham, and Applewood smoked bacon with lettuce and tomato

Italian — salami, pepperoni, ham, provolone cheese, pepperoncini with lettuce, tomato, and Italian vinaigrette

SALADS | \$25

Greek salad — mixed greens, grilled chicken breast, jewel box tomatoes, cucumber, red onion, kalamata olives, feta cheese, pepperoncini, and Greek vinaigrette

Southwestern salad — mixed greens, herb grilled chicken breast, jewel box tomatoes, black beans, corn, cilantro, fried tortilla strips, and southwest ranch salad dressing

BUILD YOUR OWN BUFFET

price includes one salad and one dessert

COLD DELI | \$41

Deli-sliced smoked turkey breast, Black Forest ham, and roast beef with assortment of sliced cheeses, lettuce, tomato, onion, pickles, mayo, mustard, and assorted sandwich breads, house-made kettle chips, pasta salad

HOT SANDWICHES | \$42

BBQ pulled pork and pulled chicken with sandwich buns, house-made kettle chips, pickles, hot sauce, barbeque sauce, and coleslaw

TACO BAR | \$45

Ground beef and grilled shrimp with flour tortillas, cilantro cabbage slaw, pico de gallo, queso fresco, fresh tortilla chips, and house salsa

SALADS

please choose one

Artisan green salad — artisan mixed greens, shredded carrot, cucumber, jewel box tomatoes, grilled red onion, and ranch dressing and balsamic vinaigrette

Baby spinach salad — spinach, apples, toasted candied almonds, goat cheese crumbles, and sweet-and-sour dressing

Gourmet Caesar salad — chopped romaine, freshly shaved parmesan cheese, focaccia croutons, and classic Caesar dressing

Arugula salad — arugula, kalamata olives, shaved fennel, grilled artichoke hearts, mandarin oranges, and citrus vinaigrette

Tomato caprese salad — sliced heirloom tomatoes, arugula, fresh mozzarella cheese, basil, cracked black pepper, balsamic reduction, and balsamic vinaigrette

Southern classic potato salad — potatoes with relish, peppers, onions, mustard, and mayonnaise

Pasta salad — pasta, roasted vegetables, olives, and feta cheese

each additional salad \$10 per person

LUNCH BUFFET

All buffets include iced water. Iced tea, regular and decaffeinated coffee, and hot tea are available upon request. Buffet service is limited to a maximum of two hours. Prices are based on a minimum of 25 guests.

ENTRÉES

please choose a minimum of two

- Plant-based Italian sausage with ratatouille vegetables | \$25
- Tofu and cauliflower coconut curry with steamed rice | \$25
- Cheese tortellini with roasted tomatoes, kalamata olives in a basil pesto sauce | \$25
- Oven-roasted chicken breast with marsala wine and mushrooms | \$25
- Chicken dijonnaise | \$25
- Chicken piccata with a lemon-caper sauce | \$25
- Hickory-smoked pulled pork with a peach barbeque sauce | \$25
- Oven-roasted chicken breast stuffed with spinach, sundried tomatoes, and parmesan cheese in a chardonnay butter sauce | \$26
- Gremolata mahi-mahi | \$27 *
- Roasted filet of salmon with a maple-bourbon glaze | \$27 *
- Blackened grouper in a lime beurre blanc | \$29 *
- Roasted striploin of beef with a burgundy wine glaze | \$32 *
- Braised beef short ribs with a caramelized onion glaze | \$32
- Sliced, grilled tenderloin of beef with a burgundy wine glaze | \$36 *

SIDES

please choose two

- Herb-roasted potatoes
- Sour cream and chive mashed potatoes
- Mushroom risotto
- Wild rice pilaf
- Truffle cavatappi and cheese
- Grilled truffle asparagus
- Selection of grilled vegetables
- Green beans with peppers and onions
- Brown butter carrots

each additional side \$12 per person

DESSERTS

please choose two

- Chef's choice of tartelette
 - Vegan strawberry shortcake
 - Vegan chocolate layered cake
 - Vegan brown Betty
 - Peanut butter and chocolate tart with whipped cream
 - Raspberry curd and white chocolate tart
 - Platter of chocolate fudge brownies, blondies, and cookies
 - Kentucky bourbon pecan pie with sweet, whipped mascarpone
 - Lynchburg lemonade cake with whipped cream
- Gluten-Free**
- Peanut butter and banana cheesecake with brown sugar bacon on an almond crust
 - Seasonal cheesecake
 - Lemon-thyme panna cotta with orange liqueur whipped cream
 - Espresso panna cotta
 - Goo Goo panna cotta with whipped cream and caramel sauce
 - Flourless chocolate cake with seasonal berries
 - Sliced fruit with seasonal berries

each additional dessert \$6 per person

THREE COURSE PLATED LUNCH

All settings include preset water. Iced tea, regular and decaffeinated coffee, and hot tea are available upon request. All hot plated entrées are served with chef's selection of garden fresh vegetables. Prices are based on a minimum of 25 guests.

SALADS

please choose one

Artisan green salad — artisan mixed greens, shredded carrot, cucumber, jewel box tomatoes, grilled red onion, and ranch dressing

Baby spinach salad — spinach, apples, toasted candied almonds, goat cheese crumbles, and sweet and sour dressing

Gourmet Caesar salad — chopped romaine, freshly shaved parmesan cheese, focaccia croutons, and classic Caesar dressing

Arugula salad — arugula, kalamata olives, shaved fennel, grilled artichoke hearts, mandarin oranges, and citrus vinaigrette

Tomato caprese salad — sliced heirloom tomatoes, arugula, fresh mozzarella cheese, basil, cracked black pepper, balsamic reduction, and balsamic vinaigrette

Wedge salad — lettuce, Applewood bacon crumbles, bleu cheese, jewel box tomatoes, and ranch dressing

ENTRÉES

Vegan mushroom bourguignon — mushrooms and root vegetables in a rich red wine sauce with roasted garlic mashed potatoes and steamed kale | \$50

Tandoori cauliflower with quinoa salad, grilled vegetables, and tahini sauce | \$50

Chicken dijonnaise | \$50

Chicken piccata with a lemon-caper sauce | \$50

Oven-roasted chicken breast with marsala wine and mushrooms | \$50

Oven-roasted chicken breast stuffed with spinach, sundried tomatoes, and parmesan cheese in a chardonnay butter sauce | \$50

Gremolata mahi-mahi | \$52 *

Roasted filet of salmon with a maple-bourbon glaze | \$52 *

Blackened grouper in a lime beurre blanc | \$55 *

Braised beef short ribs with a caramelized onion glaze | \$56

Grilled petit filet of beef with a burgundy wine glaze | \$58 *

SIDES

please choose one

Herb-roasted potatoes

Sour cream and chive mashed potatoes

Truffle cavatappi and cheese

Mushroom risotto

Wild rice pilaf

DESSERTS

please choose one

Chef's choice of tartelette

Vegan strawberry shortcake

Vegan chocolate layered cake

Vegan brown Betty

Peanut butter and chocolate tart with whipped cream

Raspberry curd and white chocolate tart

Kentucky bourbon pecan pie with sweet, whipped mascarpone

Lynchburg lemonade cake with whipped cream

Gluten-Free

Peanut butter and banana cheesecake with brown sugar bacon on an almond crust

Seasonal cheesecake

Lemon-thyme panna cotta with orange liqueur whipped cream

Espresso panna cotta

Goo Goo panna cotta with whipped cream and caramel sauce

Flourless chocolate cake with seasonal berries

Sliced fruit with seasonal berries

Dessert Sampler

Trio of three miniature dessert selections

additional \$14 per person



RECEPTION

Passed hors d'oeuvre service is limited to the first hour. Prices are based on a minimum of 25 guests. Select a maximum of 4 of any listed below hors d'oeuvres combination.

..... CHILLED HORS D'OEUVRES

HORS D'OEUVRES | \$7

Gougère with Applewood smoked bacon, lettuce, tomato, and lemon aioli

Boursin cheese and grape crostini with chopped pistachios

Roasted carrot hummus with smoked paprika oil on a grilled pita topped with microgreens

HORS D'OEUVRES | \$8

Prosciutto, pear, and goat cheese bruschetta

Mozzarella, prosciutto, tomato, and basil skewer with a balsamic glaze

Sriracha lime deviled egg

HORS D'OEUVRES | \$9

Ahi tuna poke on a cucumber with a wasabi aioli *

Beef tenderloin carpaccio crostini with a pepperoncini pesto *

Herb-crusting waygu steak, shaved manchego on a rosemary chip with arugula aioli *

Classic shrimp cocktail cup

Smoked salmon on a truffle potato crisp with a crème fraiche *

Braised lamb with minted mascarpone crostini with caramelized fig and madeira reduction

..... WARM HORS D'OEUVRES

HORS D'OEUVRES | \$7

Vegetable spring roll with a Thai chili sauce

French fries — regular or sweet potato served with ketchup

HORS D'OEUVRES | \$8

Fried green tomato with a chipotle aioli

Mushroom quiche with a smoked tomato jam

Shredded beef or chicken mini taco with pico de gallo

Nashville hot chicken bite skewered with dill pickle

Tequila lime Impossible meatball

Hot dog burnt ends with a spicy pickle

HORS D'OEUVRES | \$9

Grilled shrimp skewer with a peach barbeque sauce

Crab cake with a classic rémoulade sauce

Petit beef Wellington with dijon mustard

Mini pizza — cheese or pepperoni

Mini corn dogs served with mustard *

Pretzel bites served with mustard

HORS D'OEUVRES | \$12

Nashville hot chicken biscuit

Cheeseburger sliders served with ketchup and mustard

Hamburger sliders served with ketchup and mustard

Fried chicken biscuit with a dill pickle, served with ketchup

Mini grilled cheese

Pigs in a blanket

Slider and fries combo served with ketchup

RECEPTION

All reception-style menus start with the base reception package. All stations served with freshly brewed regular and decaffeinated coffee and a selection of flavored hot teas. Reception service is limited to a maximum of two hours. Seating is included for 40% of the total guest count for all reception packages. Prices are based on a minimum of 25 guests.

STARTER STATION

BASE RECEPTION PACKAGE | \$55

Assorted cheeses displayed with toasted nuts, seasonal dried and fresh fruit, and assorted crackers

Seasonal display of garden fresh vegetables served with red pepper hummus and ranch dressing

Choice of one warm dip with house-made kettle chips and creamy onion dip

price includes two desserts (see page 14 for selections)

DISPLAYS

CHIPS & DIP | \$16

House-made kettle chips, tortilla chips, and creamy onion dip and pico de gallo

please choose one warm dip

Spinach and artichoke dip

French onion dip

Tennessee beer and cheddar fondue

Pimento cheese and bacon dip

Crab dip — *plus \$2*

Buffalo chicken dip — *plus \$4*

CHARCUTERIE | \$25

Wide assortment of Southern and European meats and cheeses with toasted nuts, seasonal dried and fresh fruit, and assorted crackers

CHILLED SEAFOOD | \$35

ice carving display included with a guest count of 200pl or more—must be requested in advance

Display of chilled, fresh shrimp with lemon wedges and traditional cocktail sauce

Crab claws — *market price*

Crab salad — *market price*

Oysters with a mignonette sauce — *market price **

CARVING STATION

TURKEY | \$28

Apple cider-brined turkey breasts served with whole-grain honey mustard and cocktail rolls

PORK | \$28

Barbeque Berkshire pork loin served with a peach barbeque sauce, assorted hot sauces, and cocktail rolls

BEEF BRISKET | \$31

Smoked beef brisket served with barbeque sauce, assorted hot sauces, and cocktail rolls

GRILLED SALMON | \$33 *

Whole grilled salmon filet with a maple-bourbon glaze and cocktail rolls

BEEF TENDERLOIN | \$36 *

Whole roasted beef tenderloin served with a burgundy wine glaze, horseradish cream, and cocktail rolls

SALADS

Artisan green salad — artisan mixed greens, shredded carrot, cucumber, jewel box tomatoes, grilled red onion, with ranch dressing, and balsamic vinaigrette

Broccoli salad — broccoli slaw, pepitas, cranberries, and red onion with a creamy garlic dressing

Pasta salad — pasta, roasted vegetables, olives, and feta cheese

Gourmet Caesar salad — chopped romaine, freshly shaved parmesan cheese, focaccia croutons, and classic Caesar dressing

each salad \$10 per person

RECEPTION

All reception-style menus start with the base reception package. All stations served with freshly brewed regular and decaffeinated coffee and a selection of flavored hot teas. Reception service is limited to a maximum of two hours. Seating is included for 40% of the total guest count for all reception packages. Prices are based on a minimum of 25 guests.

RECEPTION STATIONS

MAC AND CHEESE STATION

Cavatappi pasta with choice of toppings

select the following:

Four cheese

Truffle

Smoked bacon, scallion, and chipotle

Hot chicken

Pimento cheese

Lobster — *plus \$5*

Pick 2 | \$25

Pick 3 | \$29

ITALIAN STATION

Cavatappi pasta with choice of sauce combo

select the following:

Meatballs and marinara sauce

Chicken and Alfredo sauce

Vegetables, olive oil, garlic and herb sauce

Add on garlic bread — *plus \$5*

Pick 2 | \$25

Pick 3 | \$29

SLIDER STATION | \$30

please choose two

all sliders are served on fresh Hawaiian rolls

Beef, caramelized onions, and Camembert cheese slider

Hot chicken sliders with pickles

Hot honey pimento cheese slider

Meatball, marinara slider with fried mozzarella on a garlic knot

Substitute garlic knot or pretzel roll — *plus \$5*

served with:

House-made kettle chips with green onion dip

STREET TACO STATION | \$28

please choose two

Spicy beef, pulled chicken, grilled shrimp,
or Impossible meat crumbles

served with:

Flour tortillas, cilantro cabbage slaw, pico de gallo,
queso fresco

TASTE OF TENNESSEE | \$33

tartar sauce on the side only with catfish

please choose two

Barbeque pulled pork, barbeque pulled chicken,
fried catfish with hush puppies

Sliced brisket — *plus \$5*

served with:

Mac and cheese, sweet Hawaiian rolls
and barbeque sauce

SIDES

Herb-roasted potatoes

Sour cream and chive mashed potatoes

Mushroom risotto

Wild rice pilaf

Truffle cavatappi and cheese

Grilled truffle asparagus

Selection of grilled vegetables

Green beans with peppers and onions

Brown butter carrots

each side \$12 per person



DINNER BUFFET

All buffets include preset water. Iced tea, regular and decaffeinated coffee, and hot tea are available upon request. Buffet service is limited to a maximum of two hours. Prices are based on a minimum of 25 guests.

SALADS

please choose one

Artisan green salad — artisan mixed greens, shredded carrot, cucumber, jewel box tomatoes, grilled red onion, with ranch dressing and balsamic vinaigrette

Baby spinach salad — spinach, apples, toasted candied almonds, goat cheese crumbles, and sweet and sour dressing

Gourmet Caesar salad — chopped romaine, freshly shaved parmesan cheese, focaccia croutons, and classic Caesar dressing

Arugula salad — arugula, kalamata olives, shaved fennel, grilled artichoke hearts, mandarin oranges, and citrus vinaigrette

Tomato caprese salad — sliced heirloom tomatoes, arugula, fresh mozzarella cheese, basil, cracked black pepper, balsamic reduction, and balsamic vinaigrette

each additional salad \$10 per person

ENTRÉES

please choose a minimum of two

Plant-based Italian sausage with ratatouille vegetables | \$30

Tofu and cauliflower coconut curry with steamed rice | \$30

Cheese tortellini with roasted tomatoes, kalamata olives in a basil pesto sauce | \$30

Oven-roasted chicken breast with marsala wine and mushrooms | \$30

Chicken dijonnaise | \$30

Chicken piccata with a lemon-caper sauce | \$30

Oven-roasted chicken breast stuffed with spinach, sundried tomatoes, and parmesan cheese in a chardonnay butter sauce | \$30

Herb-roasted pork loin with peach barbeque sauce | \$31*

Gremolata mahi-mahi | \$34*

Roasted filet of salmon with a maple-bourbon glaze | \$36*

Blackened grouper in a lime beurre blanc | \$36*

Honey-lime grilled snapper | \$38*

Roasted striploin of beef with a burgundy wine glaze | \$38*

Sliced, grilled tenderloin of beef with a burgundy wine glaze | \$42*

Braised beef short ribs with a caramelized onion glaze | \$42

SIDES

please choose two

Herb-roasted potatoes

Sour cream and chive mashed potatoes

Mushroom risotto

Wild rice pilaf

Truffle cavatappi and cheese

Grilled truffle asparagus

Selection of grilled vegetables

Green beans with peppers and onions

Brown butter carrots

each additional side \$12 per person

DESSERTS

please choose two

Chef's choice of tartelette

Vegan strawberry shortcake

Vegan chocolate layered cake

Vegan brown Betty

Peanut butter and chocolate tart with whipped cream

Raspberry curd and white chocolate tart

Kentucky bourbon pecan pie with sweet, whipped mascarpone

Lynchburg lemonade cake with whipped cream

Gluten-Free

Peanut butter and banana cheesecake with brown sugar bacon on an almond crust

Seasonal cheesecake

Lemon-thyme panna cotta with orange liqueur whipped cream

Espresso panna cotta

Goo Goo panna cotta with whipped cream and caramel sauce

Flourless chocolate cake with seasonal berries

Sliced fruit with seasonal berries

each additional dessert \$6 per person

THREE COURSE PLATED DINNER

All settings include preset water. Iced tea, regular or decaffeinated coffee, and hot tea are available upon request. All hot plated entrées are served with chef's choice of garden fresh vegetables. Prices are based on a minimum of 25 guests.

SALADS

please choose one

Artisan green salad — artisan mixed greens, shredded carrot, cucumber, jewel box tomatoes, grilled red onion, and ranch dressing

Baby spinach salad — spinach, apples, toasted candied almonds, goat cheese crumbles, and sweet-and-sour dressing

Gourmet Caesar salad — chopped romaine, freshly shaved parmesan cheese, focaccia croutons, and classic Caesar dressing

Arugula salad — arugula, kalamata olives, shaved fennel, grilled artichoke hearts, mandarin oranges, and citrus vinaigrette

Tomato caprese salad — sliced heirloom tomatoes, arugula, fresh mozzarella cheese, basil, cracked black pepper, balsamic reduction, and balsamic vinaigrette

Wedge salad — lettuce, Applewood bacon crumbles, bleu cheese, jewel box tomatoes, and ranch dressing

ENTRÉES

Vegan mushroom bourguignon — mushrooms and root vegetables in a rich red wine sauce with roasted garlic mashed potatoes and steamed kale | \$60

Tandoori cauliflower with quinoa salad, grilled vegetables, and tahini sauce | \$60

Oven-roasted chicken breast with marsala wine and mushrooms | \$62

Chicken dijonnaise | \$62

Chicken piccata with a lemon-caper sauce | \$62

Oven-roasted chicken breast stuffed with spinach, sundried tomatoes and parmesan cheese in a chardonnay butter sauce | \$62

Grilled Berkshire pork bone-in rib chop with a peach barbeque sauce | \$62

Roasted filet of salmon with a maple-bourbon glaze | \$64 *

Gremolata mahi-mahi | \$66 *

Blackened grouper in a lime beurre blanc | \$68 *

Honey-lime grilled snapper | \$70 *

Braised beef short ribs with a caramelized onion glaze | \$74

Grilled tenderloin of beef with a burgundy wine glaze | \$75 *

DESSERTS

please choose one

Chef's choice of tartelette

Vegan strawberry shortcake

Vegan chocolate layered cake

Vegan brown Betty

Peanut butter and chocolate tart with whipped cream

Raspberry curd and white chocolate tart

Kentucky bourbon pecan pie with sweet, whipped mascarpone

Lynchburg lemonade cake with whipped cream

Gluten-Free

Peanut butter and banana cheesecake with brown sugar bacon on an almond crust

Seasonal cheesecake

Lemon-thyme panna cotta with orange liqueur whipped cream

Espresso panna cotta

Goo Goo panna cotta with whipped cream and caramel sauce

Flourless chocolate cake with seasonal berries

Sliced fruit with seasonal berries

Dessert Sampler

Trio of three miniature dessert selections

additional \$14 per person

DUAL ENTRÉES

please choose any of our single entrée offerings

Chicken and Fish | \$105 *

Beef and Chicken | \$105 *

Beef and Fish | \$115 *

SIDES

please choose one

Herb-roasted potatoes

Sour cream and chive mashed potatoes

Truffle cavatappi and cheese

Mushroom risotto

Wild rice pilaf

FAMILY-STYLE DINNERS — \$160

All settings include preset water. Iced tea, regular and decaffeinated coffee, and hot tea are available upon request. Service available for a maximum of 100 guests. Prices are based on a minimum of 25 guests.

SALADS

please choose one

Artisan green salad — artisan mixed greens, shredded carrot, cucumber, jewel box tomatoes, grilled red onion, and ranch dressing

Baby spinach salad — spinach, apples, toasted candied almonds, goat cheese crumbles, and sweet and sour dressing

Gourmet Caesar salad — chopped romaine, freshly shaved parmesan cheese, focaccia croutons, and classic Caesar dressing

Arugula salad — arugula, kalamata olives, shaved fennel, grilled artichoke hearts, mandarin oranges, and citrus vinaigrette

Tomato caprese salad — sliced heirloom tomatoes, arugula, fresh mozzarella cheese, basil, cracked black pepper, balsamic reduction, and balsamic vinaigrette

Wedge salad — lettuce, Applewood bacon crumbles, bleu cheese, jewel box tomatoes, and ranch dressing

ENTRÉES

please choose three

Sliced, grilled tenderloin of beef with a burgundy wine glaze*

Grilled lamb chops with a mint demi-glace*

Braised beef short ribs with a caramelized onion glaze

Garlic shrimp

Lemon-rosemary chicken breast

Sea bass in a parsley-lemon butter*

À LA CARTE

HORS D'OEUVRES

Beef carpaccio with arugula salad, shaved parmesan and balsamic reduction

Charcuterie board — wide assortment of Southern and European meats and cheeses with toasted nuts, seasonal dried and fresh fruit, and assorted crackers

Shrimp cocktail with lemon wedges and traditional cocktail sauce

add on one hors d'oeuvre
\$16 per person

SOUPS

Lobster bisque

Blistered red pepper and gouda

She-crab

Roasted poblano and white cheddar

add on one soup
\$12 per person

SIDES

please choose two

Garlic mashed potatoes

Herb-roasted potatoes

Truffle risotto

Crispy brussels sprouts and heirloom carrots

Grilled asparagus and roasted mushrooms

DESSERTS

please choose one

Chef's choice of tartelette

Vegan strawberry shortcake

Vegan chocolate layered cake

Vegan brown Betty

Peanut butter and chocolate tart with whipped cream

Raspberry curd and white chocolate tart

Kentucky bourbon pecan pie with sweet, whipped mascarpone

Lynchburg lemonade cake with whipped cream

Gluten-Free

Peanut butter and banana cheesecake with brown sugar bacon on an almond crust

Seasonal cheesecake

Lemon-thyme panna cotta with orange liqueur whipped cream

Espresso panna cotta

Goo Goo panna cotta with whipped cream and caramel sauce

Flourless chocolate cake with seasonal berries

Sliced fruit with seasonal berries

Dessert Sampler

Trio of three miniature dessert selections

additional \$14 per person



BAR SELECTIONS

SPIRITS

SILVER | \$12/DRINK

Wheatley Vodka
 Tanqueray Gin
 Captain Morgan Spiced Rum
 Elijah Craig Bourbon
 Jack Daniel's Whiskey
 J&B Scotch
 Lunazul Silver Tequila

GOLD | \$14/DRINK

Tito's Vodka
 Bombay Sapphire Gin
 Plantation Dark Rum
 Maker's Mark Bourbon
 Belle Meade Whiskey
 Dewar's White Label Scotch
 Sauza Tres Gen. Silver Tequila

PLATINUM | \$16/DRINK

Grey Goose Vodka
 Tanqueray 10 Gin
 Myers's Dark Rum
 Four Roses Bourbon
 Gentlemen Jack Whiskey
 Chivas Regal Scotch
 Patrón Silver Tequila

BEER

DOMESTIC | \$8/DRINK

Bud Light
 Coors Light
 Michelob Ultra
 Miller Lite
 Yuengling

IMPORTED | \$10/DRINK

Corona
 Dos Equis
 Heineken
 Stella Artois

LOCAL CRAFT + SELTZER | \$10/DRINK

TN Brew Works Hippies and Cowboys IPA
 TN Brew Works Southern Wit
 TN Brew Works State Park Blonde Ale
 Yazoo Dos Perros
 Yazoo Pale Ale
 Music City Light
 White Claw

NON-ALCOHOLIC | \$10/DRINK

SPECIALTY

CORDIALS | \$14/DRINK

Baileys Irish Cream
 Frangelico Hazelnut Liqueur
 Kahlua Coffee Liqueur
 Limoncello

À LA CARTE SPIRITS

High Noon	\$10
Ole Smoky Moonshine	\$12 each
Apple Pie, Blackberry, and Mango Habanero	
Grand Marnier	\$18
Crown Royal Whiskey	\$18
Belvedere Vodka	\$18
Hendricks Gin	\$18
Diplomático Reserva Rum	\$18
Jack Daniel's Single Barrel Whiskey	\$18
Woodford Reserve Bourbon	\$18
Casamigos Blanco Tequila	\$20
Macallan 12 Scotch	\$24
Blanton Bourbon	market price
Courvoisier VSOP	market price

WINE SELECTIONS

.....	WINE	RESERVE LIST
HOUSE WINE \$45	EXTENDED VARIETAL WINES		<i>pricing is subject to change</i>	
CK Mondavi Cabernet, CA	Arrington Red Fox Red, TN	\$50	WHITE	
CK Mondavi Chardonnay, CA	Arrington Stag's White, TN	\$50	Bouchard Bourgogne Chardonnay, FR	\$70
CK Mondavi Sauvignon Blanc, CA	Benziger Merlot, CA	\$55	Kim Crawford Sauvignon Blanc, NZ	\$70
CK Mondavi Merlot, CA	Blanchard Perez Cava, ES	\$50	Santa Margherita Pinot Grigio, IT	\$75
CHARDONNAY	Chateau Ste Michelle Riesling, WA	\$50	Cakebread Sauvignon Blanc	\$120
Benziger Sonoma, CA	Revelation Rose, CA	\$50	Cakebread Chardonnay	\$120
Edna Valley, CA	Cielo Prosecco, IT	\$45	RED	
Wente Riva Ranch, CA	Imagery Sauvignon Blanc, CA	\$55	Valpolicella Ripasso Cesari, IT	\$70
Sonoma Cutrer, CA	Montepulciano D'abruzzo, IT	\$55	Belle Glos Pinot Noir, CA	\$80
PINOT GRIGIO/GRIS	Piper Sonoma Brut, CA	\$55	Hess Allomi Cabernet, CA	\$85
J. Vineyards, CA			Caymus Cabernet, CA	\$200
Banfi San Angelo, IT			ROSÉ AND SPARKLING	
Ca' Montini, IT			Miraval Rose, FR	\$65
KRIS, IT			Roederer Estate Brut, CA	\$80
CABERNET			Schramsberg Mirabelle Brut Rosé, CA	\$100
Storypoint, CA			Veuve Clicquot Yellow Label Brut, FR	\$150
Imagery, CA				
Franciscan, CA			<i>any bottles selected off the reserved list or specially ordered will be sold by the agreed upon quantities.</i>	
The Stag, CA				
PINOT NOIR				
Angels Ink, CA				
Love Noir, CA				
Meiomi, CA				
MacMurray Ranch, CA				

COCKTAIL SELECTIONS

SIGNATURE COCKTAILS

all pricing based on silver spirits

Selection limited to two cocktails and minimum 25 drinks required. Cocktails are prebatched.

ESPRESSO MARTINI | \$17

Vodka, Cantera Negra, and coffee, served in martini glass

ST-GERMAIN COCKTAIL | \$16

Vodka, mint-infused raspberry syrup, fresh lime juice, topped with soda water and an edible flower garnish, served in highball

MOONSHINE MARGARITA | \$16

Mango habanero moonshine, house-made simple syrup, and fresh lime juice, garnished with tajín, served in rocks glass

JALAPEÑO MARGARITA | \$14

Tequila, house-made jalapeno-infused simple syrup, and fresh lime juice, garnished with fresh jalapeno wheel, served in rocks glass

LEMONGRASS BASIL MARGARITA | \$20

Casamigos Blanco, house-made lemongrass-basil-infused simple syrup, garnished with a fresh basil leaf served in a martini glass

BLOOD ORANGE OLD FASHIONED | \$16

Bourbon, sugar cube, blood orange syrup, and a dash of bitters, served in rocks glass

TN MULE WHISKEY | \$14

Whiskey, ginger beer, and fresh lime, garnished with rosemary, served in rocks glass

MOCHA ESPRESSO MARTINI | \$17

Baileys, Cantera Negra, and coffee topped with nutmeg served in a martini glass

ENHANCEMENTS

all enhancements offered at market price

Dehydrated citrus fruit

Specialty ice cubes

Stuffed olives

Luxardo cherries

Upgraded bitters

TASTING BARS

Moonshine

Whiskey

Local Craft Beer

MENU GUIDELINES

FOOD POLICY

All menu items and prices listed are subject to change based on seasonality, availability of product, and fluctuating market prices for perishable items. All food for events must be guaranteed for the full guest count. To maintain freshness and a proper food presentation, buffet service is allowed for two hours only. Event guarantee is due five business days before your event. Events that require preset food above the guaranteed number will be charged for all the preset food provided. For any multiple choice entrées all guests selection must be preidentified at that table. Food and alcoholic beverages are to be consumed on premises only.

HOSTED BARS

One bartender for every 75 guests is provided on all “hosted” bars. Bartenders requested in excess of the staffing ratio of 1:75 are \$400+ each. Off the menu alcohol products may be requested and will be billed to clients in full packaged pricing by the case. Donated alcohol products for nonprofit fundraisers must be accompanied with all legal paperwork and will be subject to corkage fees. TABC Laws prohibit alcohol products to leave the premises.

CASH BARS

One bartender and one cashier is required for every 100 guests on all “cash” bars at \$400+ each. Mixers, glassware, and set-up are included. \$1,000 minimum spend is required for all cash bars. All state (TABC) rules apply.

WINE LIST

To request a wine not listed on the menu, please speak with your Event Services & Catering Manager. Any special-order wines are sold by the case and purchased in the full amount of that quantity ordered. Specialty ordered wine starts at \$65+ per bottle.

FOOD DISCLAIMER

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.