



# CATERING MENU

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The Country Music Hall of Fame® and Museum is operated by the Country Music Foundation, Inc., a section 501(c)(3) nonprofit educational organization chartered by the state of Tennessee in 1964



# 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.*

### **CONTINENTAL BREAKFAST | \$33**

Fresh seasonal fruits and berries  
Freshly baked breakfast pastries

### **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  
Grilled ham steak

*served with:*

Scrambled eggs\*

*each additional side \$5 per person*

## ..... BUFFET ENHANCEMENTS .....

Assorted, individual nonfat Greek yogurts | \$8 each  
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\*

### **EGG SOUFFLÉS | \$42**

Chef's choice egg soufflé, grilled vegetables, bacon, and breakfast potatoes

### **AMERICAN | \$39**

*please choose two*

Applewood smoked bacon  
Sausage patties  
Breakfast potatoes

*served with:*

Scrambled eggs\*



# 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

Crudit  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

### COLD-PRESSED JUICES

*8 oz. bottles with no preservatives or artificial  
sweeteners. Minimum order of 10 per flavor*

Backroad Orange – carrot, orange, ginger, turmeric,  
lemon | \$12 each

Red Vinyl – beet, blood orange, green apple,  
fennel | \$12 each

Studio Green – cucumber, kale, spinach, green apple,  
lemon, ginger, mint, celery | \$12 each

Rhythm and Blue – blueberry, coconut, lime, spirulina,  
agave | \$12 each

Summer Single – pineapple, mango, passion fruit, lime,  
turmeric | \$12 each

## .....   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

Local Frothy Monkey cold brew | \$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  
Local Frothy Monkey cold brew | \$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 | \$45

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

### HOT SANDWICHES | \$45

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

### TACO BAR | \$47

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, radish, 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 | \$26
- Tofu and cauliflower coconut curry with steamed rice | \$26
- Cheese tortellini with roasted tomatoes, kalamata olives in a basil pesto sauce | \$26
- Oven-roasted chicken breast with marsala wine and mushrooms | \$26
- Chicken dijonnaise | \$26
- Chicken piccata with a lemon-caper sauce | \$26
- Hickory-smoked pulled pork with a peach barbeque sauce | \$26
- Oven-roasted chicken breast stuffed with spinach, sundried tomatoes, and parmesan cheese in a chardonnay butter sauce | \$27
- Gremolata mahi-mahi | \$29 \*
- Roasted filet of salmon with a maple-bourbon glaze | \$29 \*
- Blackened grouper in a lime beurre blanc | \$32 \*
- Roasted striploin of beef with a burgundy wine glaze | \$34 \*
- Braised beef short ribs with a caramelized onion glaze | \$34
- Sliced, grilled tenderloin of beef with a burgundy wine glaze | \$38 \*
- Sea bass in a parsley-lemon butter sauce | \$40\*

## 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 \$8 per person*

# THREE-COURSE PLATED LUNCH

All settings include preset water. Iced tea, regular and decaffeinated coffee, and hot tea are available upon request. 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, radish, 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 | \$52

Tandoori cauliflower with quinoa salad, grilled vegetables, and tahini sauce | \$52

Chicken dijonnaise | \$52

Chicken piccata with a lemon-caper sauce | \$52

Oven-roasted chicken breast with marsala wine and mushrooms | \$52

Oven-roasted chicken breast stuffed with spinach, sundried tomatoes, and parmesan cheese in a chardonnay butter sauce | \$54

Gremolata mahi-mahi | \$56 \*

Roasted filet of salmon with a maple-bourbon glaze | \$54 \*

Blackened grouper in a lime beurre blanc | \$58 \*

Braised beef short ribs with a caramelized onion glaze | \$59

Grilled petit filet of beef with a burgundy wine glaze | \$61 \*

Sea bass in a parsley-lemon butter sauce | \$64 \*

## SIDES

### *please choose one*

Herb-roasted potatoes

Sour cream and chive mashed potatoes

Truffle cavatappi and cheese

Mushroom risotto

Wild rice pilaf

Grilled truffle asparagus

Selection of grilled vegetables  
*Plus \$2*

Green beans with peppers  
and onions

Brown butter carrots

## 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 \$16 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-crusteD 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

Pigs in a blanket

Mini corn dogs served with mustard \*

### **HORS D'OEUVRES | \$8**

Fried green tomato with a chipotle aioli

Mushroom quiche with a smoked tomato jam

Nashville hot chicken bite skewered with dill pickle

Tequila lime Impossible meatball

Hot dog burnt ends with a spicy pickle

Candied jalapeño bacon skewer

### **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

Shredded beef or chicken mini taco with pico de gallo

Mini corn dogs served with mustard \* - 3 pieces

Pretzel bites served with mustard

French fries — regular or sweet potato served with ketchup

Pigs in a blanket - 3 pieces

### **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 corn dogs served with mustard \* - 5 pieces

Mini pizza — cheese or pepperoni

Mini grilled cheese

Pigs in a blanket - 5 pieces

Slider and fries combo served with ketchup - *plus \$3*

# 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 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 \$4*

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 with assorted crackers — *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 | \$33

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

### GRILLED SALMON | \$35 \*

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

### BEEF TENDERLOIN | \$40 \*

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, radish, 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 | \$33

*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

Portobello mushroom slider with Swiss cheese, fried onions, and garlic aioli

Chicken Cordon Bleu slider

Barbeque jackfruit slider

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, radish, 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 | \$32

Tofu and cauliflower coconut curry with steamed rice | \$32

Cheese tortellini with roasted tomatoes, kalamata olives in a basil pesto sauce | \$32

Oven-roasted chicken breast with marsala wine and mushrooms | \$32

Chicken dijonnaise | \$32

Chicken piccata with a lemon-caper sauce | \$32

Herb-roasted pork loin with peach barbeque sauce | \$33\*

Oven-roasted chicken breast stuffed with spinach, sundried tomatoes, and parmesan cheese in a chardonnay butter sauce | \$34

Roasted filet of salmon with a maple-bourbon glaze | \$37\*

Gremolata mahi-mahi | \$38\*

Blackened grouper in a lime beurre blanc | \$40\*

Honey-lime grilled snapper | \$41\*

Roasted striploin of beef with a burgundy wine glaze | \$41\*

Sliced, grilled tenderloin of beef with a burgundy wine glaze | \$45\*

Braised beef short ribs with a caramelized onion glaze | \$45

Sea bass in a parsley-lemon butter sauce | \$47\*

## 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 \$8 per person*

# THREE-COURSE PLATED DINNER

All settings include preset water. Iced tea, regular or decaffeinated coffee, and hot tea are available upon request. 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, radish, 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 | \$64

Tandoori cauliflower with quinoa salad, grilled vegetables, and tahini sauce | \$64

Oven-roasted chicken breast with marsala wine and mushrooms | \$67

Chicken dijonnaise | \$67

Chicken piccata with a lemon-caper sauce | \$67

Oven-roasted chicken breast stuffed with spinach, sundried tomatoes and parmesan cheese in a chardonnay butter sauce | \$68

Grilled Berkshire pork bone-in rib chop with a peach barbeque sauce | \$68

Roasted filet of salmon with a maple-bourbon glaze | \$70\*

Gremolata mahi-mahi | \$73\*

Blackened grouper in a lime beurre blanc | \$74\*

Honey-lime grilled snapper | \$76\*

Braised beef short ribs with a caramelized onion glaze | \$78

Grilled tenderloin of beef with a burgundy wine glaze | \$80\*

Sea bass in a parsley-lemon butter sauce | \$82\*

Dual Entree Chicken and Fish | \$110\*

Dual Entree Beef and Chicken | \$110\*

Dual Entree Beef and Fish | \$120\*

## SIDES

### *please choose one*

Herb-roasted potatoes

Sour cream and chive mashed potatoes

Truffle cavatappi and cheese

Mushroom risotto

Wild rice pilaf

Grilled truffle asparagus

Selections of grilled vegetables

**Plus \$2**

Green beans with peppers and onions

Brown butter carrots

## 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 \$16 per person**

# FAMILY-STYLE DINNERS — \$170

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, radish, 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 sauce\*

## 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 \$16 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	<i>market price</i>
Courvoisier VSOP	<i>market price</i>

# WINE SELECTIONS

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

# 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 jalapeño-infused simple syrup, and fresh lime juice, garnished with fresh jalapeño 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.