



MENU



615.259.0848 | www.dreameventsandcatering.com

200 Hill Ave | Suite 4 | Nashville, TN | 37210



HORS D'OEUVRES

| PG.3-6 |



STATIONS

| PG.7-9 |



ENTREES

| PG.10-15 |



DESSERTS

| PG.16-18 |



BEVERAGES

| PG.19 |



BAR

| PG.20 |

hors d'oeuvres

A



GOAT CHEESE TARTLET

Caramelized Onion | Goat Cheese | Thyme

CHICKEN SALAD WONTON

Roasted Red Pepper Chicken Salad | Wonton Crisp
Mandarin Orange

CHARRED BEEF CROSTINI

Charred Beef | Herbed Boursin
Balsamic Drizzle

BEET & ONION CROSTINI

Garlic Roasted Beet | Onion
Goat Cheese | Herbs

SWEET POTATO PANCETTA PANCAKE

Sweet Potato Pancake | Rosemary Pancetta
Honey Cream Cheese Whip

MINI BLT BITE

Arugula | Bacon | Lettuce | Tomato | Toast Round

MINI HAM BISCUIT

Sweet Potato Biscuit | Maple Cream Cheese

BUFFALO CHICKEN PINWHEEL

Pulled Chicken | Celery Cream Cheese
Buffalo Sauce

HERBED MUSHROOM CROSTINI

Sauteed Mushroom & Shallot Ragoût

PORTOBELLO DAINTY

Portobello Mushroom | Red Pepper Garnish
Toast Round

CREAMY CUCUMBER BITE

Cucumber Medallion | Boursin | Red Pepper Jelly

CAPRESE SKEWER

Tomato | Bocconcini | Basil
Balsamic Drizzle

PINK PEAR CROSTINI

Hibiscus Poached Pear | Goat Cheese | Mint
Hibiscus Reduction

BALSAMIC & BLUEBERRY

Balsamic Roasted Blueberry | Ricotta

TUTTI FRUTTI CROSTINI

Lemon | Ricotta | Basil | Honey

DEVILED HEART

Strawberry | Goat Cheese | Spiced Pecan

MINI WILD MUSHROOM EMPANADA

Caramelized Onion | Mushroom Ragoût

MINI SWEET POTATO EMPANADA

Sweet Potato | Black Bean

JALAPEÑO CORNBREAD MUFFIN

Bacon Jam

MAC N' CHEESE BITE

Aged Cheddar | Breadcrumbs
Strawberry Marinara

PORK EGG ROLL

Cabbage | Carrots | Thai Chili

ZUCCHINI CAKE

Lemon Aioli | Roasted Red Pepper

CRANBERRY MEATBALL

Petite Meatballs | Cranberry Marinara

AVOCADO TOAST

Mashed Avocado | Red Pepper Flakes
Lime Juice

PUMPERNICKEL MOZZARELLA

Bocconcini | Pumpernickel Breading
Peach Compote

hors d'oeuvres

B



STUFFED PEPPADEW
Herb Chèvre | Balsamic Reduction

BERRY & BRIE PHYLLO
Raspberry | Melted Brie | Phyllo

RICOTTA SAGE MEATBALL
Petite Meatballs | Ricotta | Dried Sage
Havarti Dill Sauce

SMOKED SALMON PHYLLO
Smoked Salmon Mousse | Microgreens

MINI CHICKEN EMPANADA
Pulled Chicken | Tomatillo

BACON WRAPPED JALAPEÑO
Jalapeño | Cream Cheese | Applewood Bacon

HOT CHICKEN BAO
Nashville Hot Chicken | Dill Pickle
Maple Ranch

RAINBOW THAI FLATBREAD
Pickled Vegetable Slaw | Mirin Drizzle

FLIGHT OF DEVILED EGG
Jalapeño Candied Bacon | Classic Southern
Pink Curried

THAI CHICKEN SKEWER
Thai Chicken | Pineapple Wedge | Peanut Sauce

MINI BEEF EMPANADA
Mexican Spiced Ground Beef | Black Bean

PIMENTO TOMATO
Fried Green Tomato | Pimento Cheese
Campfire Sauce

MINI CHICKEN TACO
Pulled Chicken | Goat Cheese Crumbles
Guacamole Crema

MINI CHORIZO TACO
Chorizo | Corn | Queso Fresco | Lime Crema

DRUNKEN CHICKEN SKEWER
Local Beer Brine | Sriracha Honey

GRILLED SMOKED SAUSAGE
Stone Ground Mustard

JALAPEÑO GOAT CHEESE FRITTER
Chèvre | Panko | Herbs

MINI CHICKEN POT PIE TART

MINI PULLED PORK WHOOPIE PIE
BBQ Pulled Pork | Jalapeño Whoopie Pie

VEGGIE BÁNH MÌ
Pickled Cucumber | Sriracha Carrot | Soy Glaze

MINI CROQUE MONSIEUR
Virginia Ham | Dijon | Gruyère

MINI CHORIZO EMPANADA
Chorizo | Gruyère | Green Chili

SHRIMP SALAD WONTON
Shrimp Salad | Wonton Crisp
Mandarin Orange

CHIPOTLE POPCORN CHICKEN
Fried Chicken | Chipotle Chili Sauce
Waffle Cone

SHRIMP TOAST
Scallion | Cilantro | Lime Juice

VEGETARIAN THAI SUMMER ROLL
Rainbow Vegetables | Vermicelli Noodles
Spicy Peanut Sauce

MINI CHICKEN & WAFFLE BITES
Hot or Not | Maple Ranch
Sriracha Honey

hors d'oeuvres

C



MINI SHRIMP TACO
Blackened Shrimp | Chipotle Slaw
Tequila Lime Cream

LAMB LOLLIPOP
Yogurt Sauce

MINI CRAB EMPANADA
Chipotle Crab | Avocado Crema

PROSCIUTTO WRAPPED SHRIMP
Shrimp | Crispy Prosciutto | Basil

CURRY KALE FLATBREAD
Kale Slaw | Green Garbanzo Hummus
Curry Drizzle

TRUFFLE FRIES
Black Truffle Fries | Garlic Aioli



ANCHO SPICED SHRIMP N' GRIT CAKE
Seared Grit Cake | Ancho Shrimp
Red Pepper

CRAB CAKE
Crab | Old Bay | Yum Yum Sauce

TUNA CARPACCIO
Nori Cracker | Chili Oil

BÁNH MÌ BAO
Marinated Pork Belly | Ginger Thai Slaw

BBQ SHRIMP
Grilled BBQ Shrimp | Charred Corn Salsa
Tortilla

PHILLY CHEESESTEAK EGGROLL
Sriracha Ketchup

MINI LOBSTER ROLL
Bao Bun | Lobster | Melted Herb Butter

SEARED SCALLOP
Pancetta Crisp | Lemon Seared Scallop

PETITE LOBSTER CORN DOG
Tempura | Lemon Caper Aioli

BLOODY MARY SHRIMP SKEWER
Shrimp | Bloody Mary Cocktail Sauce

MINI BEEF WELLINGTON
Horseradish Aioli

AHI TUNA WONTON
Crispy Wonton | Seared Ahi Tuna
Paprika Aioli | Chive

PEACH & MOZZARELLA SKEWER
Basil | Lime

FLANK STEAK SKEWER
Chimichurri Sauce

SHRIMP THAI SUMMER ROLL
Rainbow Vegetables | Vermicelli Noodles
Spicy Peanut Sauce

stations

A



HOUSEMADE CHIPS & DIPS

Housemade Chips | French Onion Dip | Herbed Dip
Tortilla Chips | Salsa

GARDEN CRUDITÉ

Garden Vegetables | Hummus | Herbed Dip

TEA SANDWICH DUET

| Choose 2 |

Benedictine

Traditional Cucumber Spread | Watercress | White Bread

Chicken Salad

Roasted Red Pepper Chicken Salad
Mandarin Orange | Wheatberry

Pimento Cheese

Shredded Cheddar | Pimento | White Bread

Egg Salad

Diced Eggs | Dijonnaise | Pumpernickel

Salmon & Chive

Smoked Salmon | Caper Cream Cheese | Chive | Rye Bread

Tuna Salad

Pickled Tuna Salad | Wheatberry

Turkey & Apple

Smoked Turkey | Gala Apple | White Cheddar | Wheatberry

Vegetable & Goat Cheese

Thyme Roasted Vegetables | Honey Goat Cheese
Pumpernickel

Chocolate Raspberry

Hazelnut Chocolate Spread
Macerated Raspberries | Sourdough

MIXED GREEN SALAD BAR

Spring Greens | Shredded Carrots | Applewood Bacon
Cucumbers | Cheddar | Hard-Boiled Egg
Housemade Croutons | Buttermilk Ranch
Balsamic Vinaigrette | Bleu Cheese Dressing

THE WEDGE

Iceberg Wedges | Crumbled Bacon | Cherry Tomatoes
Sliced Red Onion | Bleu Cheese Crumbles
Chunky Bleu Cheese Dressing | Creamy Chipotle Dressing
Warm Bacon Vinaigrette

CAESAR STATION

Chopped Romaine | Shaved Parmesan | Garlic Croutons
Caesar Dressing | Cracked Pepper

MASHED POTATO BAR

Yukon Gold Potatoes | Butter | Sour Cream
Green Onions | Shredded Cheddar | Candied Bacon



stations

B



FRUIT & CHEESE

Seasonal Fruit | Market Cheese | Gourmet Crackers

BRUSCHETTA & CROSTINI

Traditional Garlic Tomato | Fava & Ricotta | Kalamata Olive Tapenade | Mushroom Pâté | Strawberry Mint

GRILLED CHEESE

| *Choose 2* |

Caprese

Tomato | Basil | Mozzarella | Balsamic

BLT

Bacon | Lettuce | Tomato | Sharp Cheddar

Vegetarian

Grilled Onion | Portobella Mushroom | Gruyère

Raspberry Jalapeño

Raspberry Jam | Jalapeño Cream Cheese | White Cheddar

GOURMET CHIP & DIP

Housemade Potato Chips | Housemade Tortilla Crisps
Veggie Chips | Caramelized Onion Dip
Black Bean Hummus | Garlic Spinach Dip

SWEET POTATO BAR

Cinnamon Butter | Candied Pecans
Marshmallow Topping | Caramelized Onions
Crispy Kale | Smoked Chili Butter

QUESADILLA TAKE TWO

Pico De Gallo | Guacamole Crema | Citrus Sour Cream

| *Choose 2* |

Chicken & Cheese

Pulled Pork & Caramelized Onion

Ground Beef & Cheese

Seasonal Vegetable Medley

**

CLASSIC SLIDER

Black Angus | Applewood Bacon | Assorted Cheeses
Pickle | Lettuce | Tomato | Onion | Ketchup
Mayo | Mustard

VEGETABLE PASTA

Penne | Farfalle | Roasted Garlic | Marinara
Alfredo | Sautéed Seasonal Vegetables | Parmesan

POPCORN BAR

| *Choose 3* |

Classic Butter | Sweet & Spicy | Chicago Mix
Cheddar | Caramel | Cinnamon & Sugar

TRIO OF SALADS

| *Choose 3* |

Market Garden Salad

Mixed Greens | Seasonal Vegetables | Herb Vinaigrette

Roasted Beet Salad

Spring Mix | Goat Cheese | Walnuts
Honey Balsamic Drizzle

BLT Wedge

Iceberg Lettuce Wedge
Marinated Cherry Tomatoes | Candied Pancetta
Creamy Bleu Cheese Dressing

Spinach Pomegranate Salad

Baby Spinach | Walnuts | Pomegranate | Feta
Wild Rice | Champagne Vinaigrette

Caesar Salad

Romaine | Parmesan | Garlic Croutons | Caesar

Bacon Salad

Baby Spinach | Roasted Tomatoes | Almonds
Feta Cheese | Croutons | Bacon Vinaigrette

Candied Pear Salad

Mixed Baby Greens | Candied Roasted Pears
Toasted Pecans | Cheddar | Honey Poppysseed

Roasted Apple Salad

Garden Greens | Shaved Radicchio | Roasted Apples
Gorgonzola | Toasted Walnuts | Honey Dijon Dressing

Caprese Salad

Baby Greens | Roasted Tomatoes | Salted Mozzarella
Basil | Olive Oil | Balsamic Drizzle

** ADDITIONAL CHEF REQUIRED

stations

C



MARKETPLACE TABLE

Cheeses | Meats | Fruits | Rustic Cut Vegetables
Hummus | Herbed Dips | Artisan Breads | Crackers

VEGETABLE PASTA TRIO

Zucchini Ribbon with Spicy Marinara
Spaghetti Squash Caponata | Sweet Potato Pad Thai

GOURMET MAC N' CHEESE

Chives | Candied Bacon | Tomato | Caramelized Onions
Wild Mushrooms | Grilled Jalapeños

| *Choose 2* |

Smoked Gouda Parmesan | Bacon & Cheddar | Truffle
Pimento Cheese | Sun-Dried Tomato & Goat Cheese
White Cheddar | Buffalo Bleu Cheese

CREOLE GRITS

Grilled Chicken | Applewood Bacon | Andouille
Smoked Gouda Grits | Local Greens | Sautéed Vegetables

HOT OR NOT CHICKEN & WAFFLES

Buttermilk Waffle | Croque Monsieur Waffle
Hot or Not Chicken Bites
Sriracha Honey | Maple Ranch | Pickles

SOUTHERN COMFORT

Hashbrown Casserole | Pulled Pork | Candied Bacon
Alabama White Sauce | Blackberry BBQ | Jack Daniel's BBQ
Coleslaw | Fried Green Tomato | Pickles
Jalapeño Corncake Crumble

RISOTTO

Creamy Parmesan Risotto | Wilted Spinach
Pancetta | Artichoke Hearts | Garlic Shrimp | Grilled Chicken

SWEET & SAVORY BEIGNETS

| *Choose 2* |

Gruyère & Parmesan | Chorizo & Jalapeño | Hot Chicken
Blue Crab | Pimento Cheese | Sweet Potato Hibiscus & Honey
S'mores | Cinnamon Apple

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SPRING SIDES

Garlic Whipped Potatoes | Tuscan Blistered Tomatoes
Parmesan Roasted Asparagus

SUMMER SIDES

Soffrito Sugar Snap Peas | Tri-Color Green Bean Slaw
Grilled Corn with Seasoned Salt

AUTUMN SIDES

Shaved Brussels Sprouts with Spicy Glaze
Mushroom & Gruyere Bread Pudding
Rosemary Roasted Carrots & Beets

WINTER SIDES

Roasted Butternut Squash with Sage Butter
Parmesan Garlic Risotto | Grilled Radicchio with Miso Drizzle

ASIAN NOODLE

Asian Spiced Pulled Chicken | Sesame-Teriyaki Shrimp
Rice Noodles | Soba Noodles | Scallions
Aromatic Vegetable Broth | Napa Cabbage Slaw | Carrots
Radish | Cilantro | Peanuts | Crispy Egg Noodles
Toasted Sesame Seeds | Lime Wedge
Sauces: Soy, Sweet Chili, Ponzu, Coconut Cream, Sriracha

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TACO & FAJITA BAR

Fajita Chicken | Seasoned Ground Beef | Spicy Shrimp
Corn & Flour Tortillas | Mexican Rice | Black Beans
Pico De Gallo | Sour Cream | Shredded Lettuce
Guacamole Crema | Diced | Tomatoes | Black Olives
Jalapeños | Shredded Cheese

BBQ SLIDER TRIO

Pulled Chicken | Pulled Pork | Smokehouse Beef Brisket
Pickles | Caramelized Onion | Grilled Jalapeños
Alabama White Sauce | Coleslaw | Jack Daniel's BBQ

COCA COLA HAM CARVING

Mini Yeast Rolls | Apricot Mustard Chutney

**

ROASTED TURKEY CARVING

Parker House Rolls | Dijonnaise | Mandarin Cranberry Sauce

**

ROASTED PORK LOIN CARVING

Silver Dollar Rolls | Red Onion Marmalade
Brown Sugar Bacon

**

GARLIC ROAST BEEF CARVING

Mini Yeast Rolls | Creamy Horseradish Sauce

**

** ADDITIONAL CHEF REQUIRED

stations

D



ANTIPASTI

Cheeses | Olives | Roasted Garlic | Pesto | Giardiniera
Marinated Mushrooms | Sun-Dried Tomatoes | Artichokes
Roasted Vegetables | Olive Oil | Balsamic
Caramelized Onions | Artisan Bread

CHARCUTERIE

Chef-Curated Selection of:

Fine Cheeses | Premium Cured Meats
Pickled Seasonal Vegetables | Nuts | Dried Fruits
Spreads | Artisan Breads & Crackers

BISCUIT BAR

Assorted Biscuits | Fried Green Tomatoes
Pimento Cheese | Jams & Jellies | Whipped Butter
| *Choose 2* |
Fried Chicken | Coca-Cola Ham | Candied Bacon

GOURMET SLIDERS

Texas Beef Tenderloin

Warm Bun | Sautéed Mushroom & Onion
Balsamic Thyme Reduction

New Orleans Crab Cake

Yeast Roll | Cajun Remoulade | Arugula Red Pepper Salad

Korean Pork Belly

Bao Bun | Pickled Radish | Asian Slaw

PASTA

Cavatappi | Penne | Farfalle | Vegetable Ribbons
Marinara | Creamy Alfredo | Vodka Cream
Grilled Chicken | Italian Sausage | Meatballs | Peppers
Onions | Spinach | Asparagus | Tomatoes | Zucchini
Squash | Mushrooms | Artichoke Hearts | Parmesan

PEPPER CRUSTED PRIME RIB CARVING

Silver Dollar Rolls | Creamy Horseradish Sauce
Gorgonzola Butter | Au Jus
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SMOKEHOUSE BEEF BRISKET CARVING

Yeast Rolls | Jack Daniel's BBQ | Blackberry BBQ
**

E



CRAB CAKE

Garlic Cheddar Biscuit | Cajun Remoulade
Arugula Salad

BEEF TENDERLOIN CARVING

Parkerhouse Rolls | Creamy Horseradish Sauce
Cabernet Reduction | Gorgonzola Butter
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HERB ROASTED SALMON CARVING

Gougeres | Lemon Butter Sauce | Fried Capers & Leeks
**

AHI TUNA CARVING

Ponzu Sauce | Wasabi | Wonton Crisps | Pickled Ginger
**

RAW BAR

Chefs Choice of: Shrimp, Crab, & Oysters
Smoked Seafood | Crackers | Lemons | Hot Sauce
Cocktail Sauce | Raw Horseradish | Mingnonette
**

VEAL TENDERLOIN CARVING

Parkerhouse Rolls | Blackberry Port Reduction
**

SLOW ROASTED LAMB LOIN CARVING

Naan | Cucumber Mint Yogurt Sauce
**

** ADDITIONAL CHEF REQUIRED

entrées

A



HONEY BALSAMIC CHICKEN

Local Honey | Balsamic Herb Marinade | Chicken Demi

LEMON ROSEMARY CHICKEN

Marinated Chicken | Creamy Dijon Sauce

SWEET TEA BRINED CHICKEN

Citrus Brine | Local Honey | Black Tea

CHICKEN CHARDONNAY

White Wine Cream Sauce | Mushrooms
Tri-Colored Pepper Confetti

PENNE PESTO PRIMAVERA

Penne Pasta | Pesto Cream Sauce
Seasonal Vegetables

PROVENÇAL CHICKEN

Lemon Basil Encrusted | Tomato | Artichoke
Kalamata Olive | Red Onion | Capers

BBQ PULLED PORK

Smoked Pulled Pork | Jack Daniel's BBQ Sauce

SOUTHERN FRIED CHICKEN

Southern Spiced | Black Pepper Pan Gravy

CAULIFLOWER STEAK

Leek Purée | Fried Capers

CHEESE STUFFED RAVIOLI

Blend of Cheeses | Tomato Béchamel

TUSCAN CHICKEN

Figs | Olive Tapenade

BANGKOK CHICKEN

Curry Marinated | Ginger Thai Glaze

GARLIC ROSEMARY BRAISED BEEF

Roasted Garlic | Rosemary Pan Sauce

COCA COLA HAM

Pitt Ham | Caramelized Coca Cola

entrées

B



CHICKEN PICCATA

Lemon Caper White Wine Sauce

APPLE STUFFED CHICKEN

Gala Apple | Melted Brie | Cracked Pepper

JACK DANIEL'S WHISKEY PECAN CHICKEN

Bourbon Pecan Sauce | Tobacco Onions

HERB ROASTED PORK LOIN

Herbed Mushrooms | Garlic Sauce

PANCETTA & SAGE CHICKEN

Crispy Pancetta | Sage Brown Butter

TURKEY MARSALA

Roasted Garlic Mushrooms | Pan Sauce

STUFFED PORTOBELLO

Orzo | Goat Cheese | Basil | Roasted Tomatoes

LEMON DREAM CHICKEN

Goat Cheese | Sun-Dried Tomato Cream Sauce

CHIPOTLE PEACH CHICKEN

Chipotle Marinated | Grilled Peach

JALAPEÑO PORK FILET

Honey Jalapeño Marinade | Cilantro

NASHVILLE HOT CHICKEN

Fried Chicken | White Bread | Pickles

PEAR & ROSEMARY CHICKEN

Fruit Chutney

SWEET PORK TENDERLOIN

Blackberry Peach Demi

EGGPLANT PARMESAN

Parmesan Herb Breadcrumbs | Mozzarella
Pomodoro Sauce

DIJON & MAPLE GLAZED HAM

Dijon Mustard | Molasses

CHICKEN CORDON BLEU

Traditional

CHICKEN SCALLOPINI

Lemon Caper Sauce | Artichokes | Roma Tomatoes

entrées

C



D



SOUTHERN SHRIMP & GRITS
Smoked Gouda Grits | Ham | Onion

BOURBON GLAZED SALMON
Honey Bourbon Reduction

APPLE BRIE STUFFED PORK CHOP
Caramelized Apples | Brie | Bacon Jam

PORCINI TERES MAJOR
Sorghum Demi

PECAN FLANK STEAK
Bourbon Pecan Sauce

YAZOO BRAISED SHORT RIBS
Carrots | Onions | Garlic

CASHEW ENCRUSTED CHICKEN
Jalapeño Cream Sauce

PECAN ENCRUSTED TROUT
Rainbow Trout | Crushed Pecan | Dijon Mustard Sauce

SMOKEHOUSE BEEF BRISKET
Blackberry BBQ Sauce

COCONUT SHRIMP
Panko | Sesame Ginger Sauce

HERB ENCRUSTED PRIME RIB
Au Jus | Horseradish Sauce

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SOY SALMON
Ginger | Soy | Wasabi Lime Aioli

CITRUS-MARINATED JUMBO SHRIMP SKEWERS
Citrus Juice | Zest

PINE NUT ENCRUSTED CHICKEN
Lemon Beurre Blanc

FILET & PRAWN
Pink Peppercorn Cream Sauce

GRILLED LAMB CHOP
Cumin | Honey | Mint

ANCHO DENVER TENDER OSCAR
Coffee Ancho Chili Rub | Lump Crab | Brown Butter

CITRUS GLAZED SALMON
Meyer Lemon Reduction

BEEF WELLINGTON
Tenderloin of Beef | Puff Pastry | Mushroom Duxelle

SEARED AHI TUNA
Spice Rubbed | Micro Greens | Wasabi Vinaigrette

SESAME ENCRUSTED YELLOW FIN TUNA
Sweet Soy Chili Glaze

HERB ROASTED BEEF TENDERLOIN
Cabernet Reduction | Mélange of Mushrooms

GRILLED HALIBUT
Citrus Beurre Blanc

BRÛLÉED SCALLOPS
Bourbon Smoked Sugar

breads

YEAST ROLLS

PARKER HOUSE ROLLS

ARTISAN

NAAN

BISCUITS

GOUGERES

CORNBREAD MUFFINS

Whipped Butter | Honey Butter
House Boursin | Herbed Butter

dressings

BUTTERMILK RANCH

MAPLE RANCH

BACON VINAIGRETTE

CILANTRO LIME

CREAMY BLEU CHEESE

BLEU CHEESE VINAIGRETTE

POMEGRANATE VINAIGRETTE

CITRUS CHAMPAGNE

BLOOD ORANGE VINAIGRETTE



salads

Market Garden Salad - Du Chef

ROASTED BEET SALAD

Spring Mix | Roasted Beets | Goat Cheese | Walnuts

BLT WEDGE SALAD

Iceberg Wedge | Applewood Bacon
Marinated Cherry Tomatoes | Red Onion

SPINACH SALAD

Baby Spinach | Walnuts | Wild Rice | Feta

CLASSIC CAESAR SALAD

Romaine | Parmesan | Garlic Croutons

BACON SALAD

Baby Spinach | Roasted Tomatoes | Sliced Almonds
Feta Cheese Croutons | Bacon Vinaigrette

CANDIED PEAR SALAD

Mixed Baby Greens | Candy Roasted Pears
Toasted Pecans | Virginia Cheddar

ROASTED APPLE SALAD

Garden Greens | Roasted Apples
Gorgonzola | Toasted Walnuts

CAPRESE SALAD

Baby Greens | Roasted Tomatoes
Salted Mozzarella | Basil | Balsamic Drizzle

CRANBERRY SALAD

Mixed Greens | Goat Cheese
Dried Cranberries | Spiced Pecans



vegetables sides



HONEY & THYME ROASTED VEGETABLES
Seasonal Market Vegetables

FIRE ROASTED VEGETABLES
Petite Green Bean | Pearl Onions
Cherry Tomatoes | Balsamic Drizzle

TUSCAN VEGETABLE MEDLEY
Eggplant | Zucchini | Squash | Onion | Tomato

ROASTED PETITE GREEN BEANS
Olive Oil | Sea Salt | Cracked Black Pepper

BUFFALO CAULIFLOWER
Tempura Fried | Hot Sauce

LEMONY BROCCOLI
Oven Roasted | Lemon Zest

ALMOND & PEPPER ASPARAGUS
Roasted Red Pepper Pesto

ROASTED BRUSSELS SPROUTS
Golden Raisins | Garlic Butter | Lemon Juice

SAGE & BROWN BUTTER CARROTS

ROASTED CAULIFLOWER

CAULIFLOWER GRATIN
Breadcrumbs | Parmesan Cheese

ROASTED CORN

SAUTÉED HARICOT VERT
Caramelized Onions | Pancetta

ROASTED ACORN SQUASH
Thyme Butter | Maple Syrup

FRENCH "PEASANT" BEETS
Seasonal Beets | Greens | White Wine Reduction

SOUTHERN BRAISED GREENS
Smoked Turkey | Onion | Local Greens

CRÈME CORN BRÛLÉE
Roasted Jalapeño

COUNTRY STYLE GREEN BEANS
Onion | Ham

SOUTHERN COLESLAW
Purple Cabbage | White Cabbage | Carrots

starch sides



SEASONAL ROOT MASH

HASHBROWN CASSEROLE

Shredded Potato | Baked Cheddar Topping

AU GRATIN POTATOES

Scalloped Potatoes | Aged Cheddar

SEA SALT ROASTED FINGERLING POTATOES

ASIAGO DUCHESS POTATOES

Puréed Potato | Butter | Nutmeg

CANDIED WHIPPED SWEETS

Whipped Sweet Potatoes | Praline Topping

PEARL COUSCOUS

Feta | Artichoke | Sun-Dried Tomato | Asparagus

TRADITIONAL BAKED SWEET POTATOES

Cinnamon | Roasted Marshmallow Topping

WHITE CHEDDAR WHIPPED POTATOES

Sage Butter

SAFFRON RICE

WILD MUSHROOM PILAF

GOURMET TRUFFLE MAC & CHEESE

Cavatappi Pasta | Black Truffle Salt

WHITE CHEDDAR MAC & CHEESE

Penne Pasta | Sharp White Cheddar

SUN-DRIED TOMATO MAC & CHEESE

Cavatappi Pasta | Goat Cheese

Sun-Dried Tomato Cream

PIMENTO MAC & CHEESE

Penne Pasta | Cheddar | Pimento

SMOKED GOUDA MAC & CHEESE

Penne Pasta | Smoked Gouda | Parmesan

WILD MUSHROOM RISOTTO

CHILLED SPINACH ORZO

Garlic Oil | Sun-Dried Tomato | Goat Cheese

GARLIC PARMESAN QUINOA

Toasted Quinoa | Roasted Garlic

Shaved Parmesan

TWICE BAKED POTATOES

Crispy Bacon | Shredded Cheddar

BLT POTATO SALAD

Onion | Red Potato | Bacon

dessert

A



CHOCOLATE CRISP CHIP
Lemon Lavender | Rosewater

CINNAMON HUSH PUPPIES
Caramel Dipping Sauce

BANANAS FOSTER SHOOTER
Pound Cake | Spiced Rum | Flambé Bananas

RC MOON PIE SHOOTER
Marshmallow Fluff | Dark Chocolate | Graham Cracker

TRES LECHES SHOOTER
Angel Food Cake | Sweet Cream | Caramel Sauce

GOO GOO SHOOTER
Peanut Butter Mousse | Marshmallow | Goo Goo Cluster

TN TEA CAKE SHOOTER
Raspberry | Lemon Curd

ALMOND CHERRY MOUSSE SHOOTER
Dark Chocolate Mousse | Shaved Almonds | Cherry Coulis

STRAWBERRY SHORTCAKE SHOOTER
Sweet Buttermilk Biscuit | Local Strawberries
Whipped Cream

KEY LIME PIE SHOOTER
Key Lime Custard | Graham Cracker | Lime Zest
Whipped Topping

RED VELVET SHOOTER
Chocolate Layered Cake | Cream Cheese Icing
Raspberry Sauce

CHOCOLATE CHIP COOKIE

OATMEAL COOKIE

BROWNIES
Classic Chocolate | Powdered Sugar

B



BERRIES & CHANTILLY CREAM

MINI CHOCOLATE EMPANADA
Cinnamon Sugar | Powdered Sugar

COOKIE CUP
Chocolate Mousse | Nutella

CHEESECAKE BITES
Caramel Sea Salt | Raspberry | Chocolate

CHOCOLATE MOUSSE
Edible Chocolate Cup | Earl Grey Powder

MINI CHURROS
Mexican Chocolate Drizzle

CHOCOLATE COVERED STRAWBERRIES

WHITE CHOCOLATE MOUSSE CUPS
Seasonal Berries | Phyllo Cups

COOKIES AND MILK
Mini Chocolate Chip Cookie | Shot Glass of Milk

KEY LIME MINI PIES

JACK DANIEL'S PECAN MINI PIE

FUDGE MINI PIE

CHESS MINI PIE

dessert

C



CHOCOLATE BARK

| Choose 2 |

Cayenne Dark Chocolate & Candied Bacon

Salted Caramel | Cinnamon Coffee & Hazelnut

Macadamia & Peanut Butter

Raspberry White Chocolate & Pistachio

Mexican Chocolate & Ancho Chili

NASHVILLE BREAD PUDDING

Bourbon Raisin Sauce

TENNESSEE CHEESECAKE

Strawberry Mint Bruschetta

SEASONAL COBBLER

Fruit | Tennessee Whiskey Anglaise

FRUIT WAFFLE CONE

Seasonal Fruit in a Sugar Cone

MINI MILKSHAKES & FLOATS

TIRAMISU

Espresso-Dipped Lady Fingers

Mascarpone Whipped Cream

CINNAMON ROLL BREAD PUDDING

Orange Crème Anglaise

CHOCOLATE TORTE

Crème Anglaise | Seasonal Berry

CLASSIC CHEESECAKE

Crème Brûlée

SOUTHERN STRAWBERRY SHORTCAKE

Cornbread Biscuit | Macerated Strawberries

Whipped Cream

DOUBLE CHOCOLATE BREAD PUDDING

Chocolate Hazelnut Cream

SALTED CARAMEL BREAD PUDDING

Caramel Sauce with Sea Salt

WHISPER CREEK APPLE CRISP

Tennessee Sipping Whipped Cream

ultimate dessert selections



FONDUE STATION

\$10 Per Guest

Strawberries | Pineapples | Apples | Bananas
Pound Cake | Angel Food Cake | Marshmallows
Potato Chips | Graham Crackers | Candies
| *Choose 2* |
Mexican Chocolate | Salted Caramel
Buttermilk Chocolate | Dark Chocolate
White Chocolate

S'MORES STATION

\$8 Per Guest

Marshmallows | Milk Chocolate | Dark Chocolate
Reese's Peanut Butter Cups | Graham Crackers

DONUT STATION

\$8 Per Guest

Donut Holes | Donut Rings | Glazed | Cake

NASHVILLE LOCAL DONUT STATION

\$16 Per Guest

Five Daughters | Shipley's | Krispy Kreme
Fox's Donut Den

ICE CREAM SUNDAE BAR

\$8 Per Guest

Vanilla Bean Ice Cream | Chocolate Ice Cream
Chocolate Sauce | Caramel Sauce
Marshmallows | Chocolate Chips
Nilla Wafers | Crushed Oreos | M&Ms
Rainbow Sprinkles | Whipped Cream

BANANAS FOSTER STATION

\$10 Per Guest

Rum | Caramelized Brown Sugar | Bananas
Vanilla Bean Ice Cream
**

SWEETS & TREATS

\$9 Per Guest

Assorted Dessert Bars
Peanut Butter Dream-wiches
Chocolate Covered Strawberries

MINI PIES & TARTLETTES

\$8 Per Guest

Key Lime | Jack Daniel's Pecan | Fudge | Chess

** ADDITIONAL CHEF REQUIRED

beverages

A

| Choose 2 |

Un-Sweet Tea | Sweet Tea
Lemonade | Citrus Water
Cucumber Water

B

| Choose 3 |

Un-Sweet Tea | Sweet Tea
Fruit Tea | Lemonade
Citrus Water
Cucumber Water

C

| Choose 3 |

Strawberry Basil Lemonade
Mint Lemonade
Lavender Lemonade
Honey Lime Lemonade
Orange Tea | Peach Tea
Rosemary Mint Tea



**MIX YOUR OWN ICED TEA
& LEMONADE BAR**

Sweet Tea | Unsweet Tea | Fruit Tea | Lemonade
Lavender Simple Syrup | Cucumber Simple Syrup
Blood Orange Simple Syrup
Hibiscus Simple Syrup | Strawberry Purée | Mint
Lemons | Rosemary | Basil

ASSORTED SODA DISPLAY

Coca Cola | Diet Coke | Sprite

COFFEE

Local Grounds

High Roast Regular
Traditional Roast Decaffeinated
Half & Half | Assorted Sweeteners

COFFEE & HOT TEA

High Roast Regular | Traditional Roast Decaffeinated
Assorted Hot Teas | Half & Half
Assorted Sweeteners | Honey | Lemons

COFFEE BAR

High Roast Regular | Traditional Roast Decaffeinated
3 Seasonal Creamers | Half & Half
Flavored Syrups | Swizzle Sticks | Assorted Sweeteners

HOT CHOCOLATE BAR

Pirouettes | Whipped Cream | Mini Marshmallows
Chocolate Dipped Marshmallows With Coconut
White Chocolate Cinnamon Bark

bar

We offer the following options to help you create the perfect bar for your event. Your Event Specialist will facilitate your alcohol order. Your alcohol is not included in this proposal and will be paid directly to the Vendor.

BEER & WINE SERVICE

Beer and Wine service includes ABC card carrying bartenders, ice, coolers/tubs, appropriate bar equipment. All beer and wine provided by client.

FULL BAR SERVICE

LIQUOR | BEER | WINE | SPECIALITY COCKTAILS

Full service includes ABC card carrying bartenders, ice, coolers/tubs, bar fruit, mixers, and appropriate bar equipment. All alcohol provided by client

CASH BAR

AVAILABLE UPON REQUEST

Bar set-up fee and minimum purchase required.

MOCKTAILS

Peppadew Brine & Tonic | Tamarind Spritzer
Mockmosa | Cilantro Mint Julep
Honey Lavender Mai Tai | Hibiscus Mojito
Ginger Spiced Cider

MIMOSA BAR

Orange Juice | Cranberry Juice | Grapefruit Juice

BLOODY MARY BAR

Bloody Mary Mix | Tabasco | Cholula | Worcestershire
Pickled Okra | Celery | Pickles | Olives
Limes | Salt | Pepper



MIXERS

SODAS

Coke | Diet Coke | Sprite | Tonic Water
Ginger Ale | Club Soda

MIXERS

Simple Syrup | Grenadine

JUICES

Orange | Cranberry | Lemon | Lime

FRUIT & GARNISHES

Lemons | Limes | Oranges | Maraschino Cherries

