

# Event Dining Menus

2022



HUTTON  
HOTEL

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# Breakfast

Gluten Free Options Available upon request” – \*Additional fees will apply

## PLATED ENTREES

*All plated meals include regular and decaf coffee, tea, orange juice, water service and fresh bakery items.*

### **SUN DRIED TOMATO FRITTATA 28 | GF**

Manchego Cheese | Scallion | Pickled Pepper Relish | Roasted Breakfast Potatoes

### **BLUEBERRY FRENCH TOAST 30**

Custard Soaked Brioche | Fresh Blueberries | Powdered Sugar | Maple Syrup | Roasted Breakfast Potatoes | Smoked Bacon or Pork Sausage Links

### **CLASSIC AMERICAN 36 | GF**

Scrambled Eggs | Cheddar Cheese | Roasted Breakfast Potatoes | Sausage Links | Smoked Bacon

### **BURRITO 33**

Scrambled Eggs | Cheddar Cheese | Spiced Potatoes | Cotija Cheese | Flour Tortilla | Pork Green Chili

## BREAKFAST BUFFETS

*All buffets include regular and decaf coffee, tea, orange juice, water service and fresh bakery items.*

1 Hour Service Time.

### **HUTTON CONTINENTAL 30**

Assorted Breakfast Pastries, Muffins, Sweet Breads, Butter & Preserves | Individual Yogurts | Sliced Fresh Fruit

### **CONTINENTAL DIVIDE 33**

Assorted Bakery Goods | Individual Yogurts | Fresh Fruit | Berries | Oatmeal

### **SWEET BEGINNING 42**

Scrambled Eggs | Cheddar | Chives | Pork Sausage | Applewood Smoked Bacon | Roasted Breakfast Potatoes | Whole Fruit | Blueberry French Toast | Maple Syrup | Powdered Sugar

### **FARMERS BREAKFAST BAR 43**

Scrambled Eggs | Tomatoes | Herbs | Chicken Apple Sausage | Smoked Bacon | Peach Waffles | Rosemary Maple Syrup | Sweet Potato Hash | Sliced Fresh Fruit

### **SOUTHWEST BREAKFAST BAR 49**

Green Chili Scrambled Eggs | Cheddar Jack Cheese | Southwest Roasted Breakfast Potatoes | Peppered Bacon | Pork Green Chili | Tomato Salsa | Flour Tortillas | Sour Cream | Agave Fruit Salad

\*\*25 person minimum required for all meals. Groups under 25 guests will incur a \$150 small group fee.

GF - Gluten Free | DF - Dairy Free | V+ - Vegan

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# Breakfast Enhancements

Available as an addition to a selected breakfast menu only.

## **BUTTERMILK BISCUITS 8 Per Person**

Red Eye Sausage Gravy | Honey Butter | Berry Jam

## **OATMEAL 6 Per Person**

Raisins | Brown Sugar | Milk

## **SANDWICHES 8 Per Person Per Selection**

- Egg, Bacon & Cheese Buttermilk Biscuit
- Ham, Egg & Cheese Croissant
- Scrambled Eggs, Sausage & Cheddar Cheese English Muffin
- Scrambled Egg Whites, Spinach, Low-Fat Mozzarella English Muffin

## **PORK SAUSAGE BREAKFAST BURRITOS 9 Per Person** *(Vegetarian Available)*

Egg | Potato | Onion | Pork Green Chili | Cheddar Jack Cheese

## **YOGURT PARFAIT DISPLAY 12 Per Person**

Yogurt (Vanilla, Plain, Blueberry) | House-made Granola | Fresh Diced Fruit | Assortment of Wild Berries | Toasted Almonds | Toasted Coconut | Clover Honey

## **OMELET STATION 22 Per Person**

Fresh farm eggs, bacon, sausage, diced ham, onions, tomatoes, peppers, spinach, mushrooms, cheddar, jack and swiss cheese.

Attendant is required \$150

## **DANISHES 56 Per Dozen**

## **MUFFINS 56 Per Dozen**

## **SCONES 62 Per Dozen**

## **ASSORTED BAGELS 62 Per Dozen**

## **CINNAMON ROLLS 62 Per Dozen**

## **CHOCOLATE CROISSANTS 62 Per Dozen**

## **VARIETY OF DONUTS 50 Per Dozen**

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# Breaks

## **AM RECHARGE 16**

Baker's Selection of House-Baked Breakfast Breads and Muffins | Selection of Bagels and Cream Cheese | Fresh Fruits

## **TRAIL MIX 21**

Build your own with your choice of 5 of the following ingredients: House-Made Granola, Toasted Coconut | Dried Fruit, Sunflower Seeds, Assorted Nuts | Chocolate Chips, Dried Berries, M&M's | Pretzels, Gummy Bears | Raisins, Mini-Marshmallows

## **BALLPARK CONCESSIONS 18**

Soft Pretzels | Nacho Cheese | Cracker Jacks | Kettle Chips | Candy Bars

## **MUCHO NACHO 18**

Fresh Tortilla Chips | Green Chili Queso | Black Olives | Pickled Jalapeños | Black Bean + Corn Relish | Scallions | Mexican Crema | Guacamole | House Salsa

## **SWEET TOOTH 18**

Chocolate Brownies | Assorted Petit Fours | Blondies | Lemon Bars | Assorted Truffles

## **POPCORN BREAK 16 | GF**

Buttered Popcorn | Caramel Corn | White Cheddar Popcorn

## **DIPPING STATION 17**

House Fried Pub Chips | Tortilla Chips | Pita Chips | French Onion Dip | Roasted Tomato Salsa | Hummus

## **POWER UP 18**

Energy Bars | Red Bull Energy Drinks | Assorted Granola Bars | Powerade

## **CLASSIC CANDY SHOPPE 17**

Chocolate-Covered Raisins, M&M's, Reese's Peanut Butter Cups | Snickers Bars, Gummy Bears | Jelly Beans, Swedish Fish | Yogurt-Dipped Pretzels

## **HUTTON COOKIE JAR 18**

Assorted Macaroons | Cookies | Brownies | Blondies | Rice Krispie Treats | Whole, Skim and Chocolate Milk

## **ICE CREAM SHOP 20**

Vanilla and Chocolate Ice Cream | Cherries, Strawberries, Sliced Bananas, Toasted Hazelnuts, Chocolate Chips, Sprinkles, Toffee | Chocolate and Caramel Sauce | Whipped Cream

## **FRESH FRUIT**

- Seasonal Whole Fresh Fruit  
42 Per Dozen
- Fresh Sliced Seasonal Fruit  
13 Per Person
- Tropical Fruit Display: Mango, Papaya, Kiwi, Starfruit, Pineapple, Minted Rum Yogurt Sauce  
15 Per Person



# Breaks continued

## A LA CARTE

### CLASSIC SNACKS 10 Per Person or 2 for 16

- Signature Soft Pretzel Bites, Selection of Mustards, Warm Cheese Fondue
- Healthy Selection Trail Mix (Roasted Nuts, Dried Fruit, Sunflower Seeds and Raisins)
- House Made Potato Chips with Sour Cream & Onion Dip
- Individual Bags of Cracker Jacks and Smart Food Popcorn, Potato Chips, Pretzels
- Assorted Bags of Potato Chips and Pretzels
- Assorted Individual Yogurts
- Assorted Granola Bars

## BEVERAGES

### BY THE GALLON

- Regular and Decaffeinated Coffee 95
- Selection of Teas 95
- Iced Tea, Lemon, Simple Syrup 85
- Infused Waters: Pineapple + Mint, Strawberry + Basil, Grapefruit + Rosemary, or Cucumber + Lime 50
- Hand Squeezed Lemonade 85
- Hot Chocolate 85
- Orange Juice or Grapefruit Juice 60

### BY THE BOTTLE

- Fruit Smoothies 8
- Soft Drinks (Coca Cola Brands) 6
- Sparkling Water 8
- Powerade 7
- Bottled Iced Teas 7
- Red Bull (Regular & Sugar-Free) 8
- Vitamin Water 7
- Bottled Water 5

### ALL DAY BEVERAGE

Regular & Decaf Coffee | Assorted Teavana Teas | Assorted Coke Soft Drinks 43

### HALF DAY BEVERAGE

Regular & Decaf Coffee | Assorted Teavana Teas | Assorted Coke Soft Drinks 35

### MIMOSA BAR

Fresh Squeezed Orange Juice | Grapefruit Juice | Mango Pineapple Juice | Selected Sparkling Wine 22

### BLOODY MARY BAR

House Made Pickles | Assorted Hot Sauces | Celery | Olives | Vegetable Garnish | Select Vodka 20

### SMOOTHIE STATION 20 Per Person

Attendant is required \$150

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# Boxed Lunches

Choose (up to 3). Served with bottled water or soda, whole fruit, potato chips, and a cookie.

## SANDWICHES 45

### ROAST BEEF

Cheddar Cheese | Gorgonzola Horseradish Cream | Lettuce | Pickled Onion | Tomato | Ciabatta Bread

### HAM AND CHEESE

Swiss Cheese | Lettuce | Onion | Tomato | Herbed Mayonnaise | Croissant

### VEGETARIAN

Hummus | Roasted Red Bell Peppers | Tomato | Avocado Spread | Iceberg Lettuce | Pita

### TURKEY

Swiss Cheese | Lettuce | Tomato | Honey Mustard | Whole Grain Bread

### TUNA SALAD

Butter Lettuce | Tomato | Red Onion | Pickle Relish | Croissant

### CAPRESE

Fresh Mozzarella | Tomato | Basil Pesto | Balsamic | Ciabatta Bread

*All sandwiches can be made gluten free or dairy free upon request for an additional \$2.*

## SALADS 45

### CHICKEN CAESAR SALAD

Grilled Chicken | Romaine Lettuce | Shaved Parmesan | Croutons | Caesar Dressing

### COBB SALAD

Roast Turkey | Ham | Bacon | Romaine Lettuce | Chopped Egg | Tomato Onion | Blue Cheese Dressing

### ASIAN NOODLE SALAD DF

Mango BBQ Shrimp | Napa Cabbage | Udon Noodles | Soy + Ginger Dressing

### THAI BEEF SALAD GF | DF

Cellophane Noodles | Cucumber | Ginger Soy Beef | Cabbage | Mint | Cilantro | Basil | Peanuts

### NICOISE SALAD GF | DF

Seared Tuna\* | Fingerling Potato | Haricot Vert | Hard Boiled Egg | Mustard Vinaigrette

### SALMON SALAD GF | DF

Spinach | Red Onion | Tomato | Green Bean | Olive | Champagne Vinaigrette

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# Plated Lunch

All plated entrees include a choice of one salad or soup, one dessert, bread service, iced tea and water service.

## CHICKEN ENTRÉES

### HERB SEARED AIRLINE CHICKEN BREAST

44 | GF | DF

Whipped Potatoes | Haricot Verts | Pink Peppercorn  
Rosemary Demi Glace

### CHICKEN MARSALA 45 | GF | DF

Roasted Red Potatoes | Mushroom | Asparagus | Marsala  
Wine Reduction

### CHICKEN CAPRESE 45 | GF

Fresh Mozzarella | Tomato | Spoon Polenta |  
Fresh Basil | Saba

### CITRUS CHICKEN 47

Orzo Pasta | Ratatouille | Caper Butter

## SEAFOOD ENTRÉES

### PAN SEARED SALMON 45 | GF | DF

Wild Rice Pilaf | Portobello Mushroom | Vera Cruz Sauce

### SAUTÉED TROUT 45 | GF

Saffron Rice | Haricot Verts | Lemon Butter | Gremolata

### JAMACIAN GARLIC SEARED SHRIMP 45 | GF | DF

Caribbean Rice | Charred Corn | Pineapple Relish

## BEEF ENTRÉES

### BISTRO TENDER\* 56 | GF | DF

Roasted Fingerling Potatoes | Haricot Verts | Mushroom  
Demi Glace

### FLANK STEAK\* 52 | GF | DF

Smashed Yukon Potatoes | Baby Carrots | Charred Onion |  
Red Wine Demi Glace

### GRILLED SIRLOIN STEAK \* 50 | GF

Dauphinoise Potato | Asparagus | Cognac Cream

## PORK ENTRÉES

### BONELESS PORK CHOP\* 45 | GF | DF

Sweet Potatoes Hash | Caramelized Apple | Orange +  
Apricot Glaze

### HERB CRUSTED PORK LOIN\* 46 | GF | DF

Dauphinoise Potato | Asparagus | Maple + Bacon  
Demi Glace

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# Plated Lunch continued

All plated entrees include a choice of one salad or soup, one dessert, bread service, iced tea and water service.

## VEGETARIAN ENTRÉES

### EGGPLANT ROLLATINI 44 | GF | DF | V+

Vegetable Risotto | Asparagus | Rustic Tomato Sauce | Pickled Onion

### PORTOBELLO STACK 44 | GF | V+

Spoon Polenta | Grilled Zucchini | Roasted Red Bell Peppers | Tomato | Onion | Brava Sauce

### SPOON POLENTA 44 | GF | V+

Ratatouille | Garlic Seared Spinach | Balsamic Reduction | Fine Herbs

### POTATO GNOCCHI 44 | V+

Rustic Tomato Sauce | White Bean | Spinach | Parmesan

### RISOTTO 44 | V+

Wild Mushroom | Truffle Oil | Basil | Grana Padano

## SALADS

### CAESAR

Romaine | Crouton | Shaved Parmesan | Traditional Dressing

### CAPRESE

Fresh Mozzarella | Tomato | Basil Pesto | Balsamic Reduction

### GARDEN

Mixed Greens | Croutons | Cucumber | Tomato | Red Onion | Balsamic Vinaigrette

### CITRUS

Butter Lettuce + Mixed Greens | Mandarin Orange | Hazelnuts | Honey + Lime Vinaigrette

### WEDGE

Crips Iceberg | Tomato | Red Onion | Bacon | Crouton | Gorgonzola | Bleu Cheese Dressing

### SPINACH

Strawberries | Candied Pecans | Feta | Red Onion | Strawberry Vinaigrette

## SOUPS

### TOMATO + BASIL BISQUE GF

Basil Oil

### BISON CHILI

Cheddar Biscuit

### CREAM OF ASPARAGUS GF

Crème Fraiche

### BEER CHEESE SOUP

Chive

## DESSERTS

### NY STYLE CHEESECAKE

Strawberry Coulis

### FLOURLESS CHOCOLATE CAKE GF

Caramel Sauce | White Chocolate Shavings

### STRAWBERRY SHORTCAKE

Whipped Cream

### TRIPLE CHOCOLATE MOUSSE CAKE

Chocolate Sauce

### KEY LIME PIE

Whipped Cream

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# Lunch Buffet



All buffets include iced tea and water service. 1 Hour Service Time

## SOUTH OF THE BORDER 55

- Southwest Cobb Salad | Mixed Greens | Roasted Red Peppers | Sweet Corn | Crisp Tortilla Strips | Radishes | Pepper Jack Cheese | Charred Jalapeño Vinaigrette
- Spanish Rice and Beans
- Taco Bar | Grilled Marinated Chicken | Cilantro Skirt Steak | Soft and Hard Taco Shells | Sautéed Peppers + Onions | Shredded Lettuce | Lime Sour Cream | Salsa Verde | Pico de Gallo | Shredded Cheddar | Cilantro and Limes
- Chips & Salsa
- Cheese Enchiladas with Red Sauce
- Tres Leches | Churros

## BBQ 55

- Jalapeño Cheddar Cornbread
- Garden Salad | Cucumber | Cherry Tomatoes | Carrots | Garlic Croutons
- BBQ Chicken | House Made Pickles
- BBQ Smoked Beef Brisket
- Baked Beans | Buttered Corn on the Cobb
- Potato Salad | Classic Coleslaw
- Apple Cobbler | Chocolate Chip Cookies

## ITALIA 55

- Garlic Bread
- Caesar Salad | Parmesan Cheese | Focaccia Croutons
- Penne Pasta | Marinara | Artichoke Hearts | Romano Cheese
- Italian Sausage | Sweet Bell Peppers | Rustic Tomato Sauce
- Chicken Caprese | Heirloom Tomato | Mozzarella | Balsamic Glaze
- Tiramisu | Biscotti

## COMFORT CLASSIC 55

- Warm Biscuits | Honey Butter
- Cobb Salad | Romaine + Iceberg Lettuce | Red Onion | Cherry Tomato | Hard Boiled Egg | Bacon Bits | Champagne Vinaigrette Herb
- Rubbed Pork Loin\* | Caramelized Apples | Apple Reduction
- Fried Chicken
- Green Beans | Bacon + Onions
- Macaroni + Cheese
- Apple Pie | Pecan Pie

## ASIAN 55

- Hawaiian Sweet Rolls | Butter
- Cabbage Salad | Mandarin Oranges | Red Onion | Sliced Almonds | Chow Mein Noodles
- Korean BBQ Pork | House Made Kim Chi
- Teriyaki Chicken | Grilled Pineapple | Sesame Seeds | Green Onion
- Stir Fry Vegetable | Carrot | Celery | Snow Peas | Broccoli | Onion | Water Chestnuts | Baby Corn
- Steamed White Rice | Peas | Carrots
- Mango Mousse Cake | Toasted Coconut

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# Lunch Buffet continued

All buffets include iced tea and water service.

**1 Hour Service Time**

## **SANDWICH BOARD BUFFET 55**

- Your Choice of (1) Salad
- Your Choice of (3) Craft Sandwiches
- Rustic Potato Salad | Housemade Coleslaw | Kettle Chips
- Cheesecake Bites

### **Choose 1 Salad:**

#### **SPRING SPINACH**

Tender Babe Spinach | Red Onion | Dried Cranberries | Candied Pecans | Poppy Seed Dressing

#### **SOUTHERN CHOPPED SALAD**

Chopped Garden Greens | Grilled Corn | Chopped Scallions | Shaved Radish | Tomato | Croutons | Bleu Cheese Dressing

#### **TOSSED GREEN SALAD**

Tomatoes | Cucumbers | Red Onion | Buttermilk Dressing

### **Choose 3 craft sandwiches:**

#### **TURKEY CLUB**

Turkey | White Cheddar | Lettuce | Tomato | Bacon | Herb Mayo | Sourdough Bread

#### **ROAST BEEF**

Cheddar Cheese | Gorgonzola Horseradish Cream | Lettuce | Pickled Onion | Tomato | Ciabatta Bread

#### **HAM AND CHEESE**

Swiss Cheese | Lettuce | Tomato | Herbed Mayonnaise | Croissant

#### **VEGETARIAN**

Hummus | Roasted Red Bell Peppers | Tomato | Avocado Spread | Lettuce | Whole Grain Bread

#### **TUNA SALAD**

Butter Lettuce | Tomato | Red Onion | Pickle Relish | Croissant

#### **CAPRESE**

Fresh Mozzarella | Tomato | Basil Pesto | Balsamic | Ciabatta Bread



# Plated Dinner

All plated entrées include a choice of one salad or soup, one dessert, bread service, coffee and tea service.

## POULTRY ENTRÉES

### HERB CRUSTED AIRLINE CHICKEN 68 | GF

Dauphinoise Potatoes | Haricot Verts | Rosemary Demi Glace

### CHICKEN CAPRESE 65 | GF

Mozzarella | Tomato | Spoon Polenta | Fresh Basil

### SEARED CHICKEN BREAST\* 65 | GF

Chef's Vegetable | Fingerling Potatoes | Hunter Sauce

## BEEF ENTRÉES

### GRILLED FILET MIGNON\* 78 | GF

Roasted Fingerling Potatoes | Grilled Asparagus | Cognac Cream Sauce

### BRAISED BEEF SHORT RIB 73 | GF

Buttermilk Whipped Potatoes | Haricot Verts | Braising Reduction

### NY STRIP STEAK\* 78 | GF

Twice Baked Potato | Garlic Seared Spinach | Green Peppercorn Sauce

## PORK ENTRÉES

### HERB CRUSTED PORK LOIN\* 68 | GF | DF

Sweet Potato Hash | Caramelized Apple | Apple Jus

### PORCHETTA\* 69 | GF

Prosciutto Wrapped Pork Tenderloin | Smashed Yukon Potatoes

## SEAFOOD ENTRÉES

### PAN SEARED SALMON 68 | GF | DF

Saffron Rice | Portobello Mushroom | Vera Cruz Sauce

### GARLIC SEARED SHRIMP 68 | GF | DF

Jambalaya | Andouille Sausage | White Rice | Pickled Okra

### SEARED HALIBUT 71 | GF | DF

Italian White Bean Stew | Garlic Seared Kale | Lemon Cream | EVOO

## VEGETARIAN ENTRÉES

### EGGPLANT ROLLATINI 63 | GF | DF | V+

Vegetable Risotto | Asparagus | Rustic Tomato Sauce | Pickled Onion

### PORTOBELLO STACK 63 | GF | DF | V+

Spoon Polenta | Grilled Zucchini | Roasted Red Bell Peppers | Tomato | Onion | Brava Sauce

### SPOON GRITS 63 | GF | V+

Ratatouille | Garlic Seared Spinach | Balsamic Reduction | Fine Herbs

### POTATO GNOCCHI 63

Rustic Tomato Sauce | White Bean | Spinach | Parmesan

### WILD MUSHROOM RAVIOLI 60

Port Wine Sauce | Pecans | Tri

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# Plated Dinner continued

All plated entrées include a choice of one salad or soup, one dessert, bread service, coffee and tea service.

## SALADS

### CAESAR

Crisp Romaine | Crouton | Shaved Parmesan | Traditional Dressing

### CAPRESE

Fresh Mozzarella | Tomato | Basil Pesto | Balsamic Reduction

### GARDEN

Mixed Greens | Croutons | Cucumber | Tomato | Red Onion | Balsamic Vinaigrette

### CITRUS

Butter Lettuce + Mixed Greens | Mandarin Orange | Hazelnuts | Honey + Lime Vinaigrette

### WEDGE

Iceberg | Tomato | Red Onion | Bacon | Crouton | Gorgonzola | Bleu Cheese Dressing

### SPINACH

Strawberries | Candied Pecans | Feta | Red Onion | Strawberry Vinaigrette

### ROASTED BEET

Red Beets | Kale + Spinach | Cherry Granola Crunch | Pickled Grapes | Acai Pomegranate Dressing

## SOUPS

### TOMATO + BASIL BISQUE GF

Basil Oil

### BAKED POTATO GF

Bacon | Cream | Cheddar Cheese | Green Onion | Crème Fraiche

### MINISTRONE GF

## DESSERTS

### NY STYLE CHEESECAKE

Strawberry Coulis

### FLOURLESS CHOCOLATE CAKE GF

Caramel Sauce | White Chocolate Shavings

### STRAWBERRY SHORTCAKE

Whipped Cream

### TRIPLE CHOCOLATE MOUSSE CAKE

Chocolate Sauce

### KEY LIME PIE

Whipped Cream

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# Dinner Buffets

All buffets include coffee, tea and water service.

**1 Hour Service Time**

## STEAKHOUSE EXPERIENCE 95

- Jumbo Shrimp Cocktail, Cocktail Sauce
- Wedge Salad, Apple-Wood Smoked Bacon
- Caesar Salad
- Sliced Ribeye  
\*Carved to Order
- Roasted Heritage Chicken
- Pan Roasted Atlantic Salmon Filets
- Horseradish Cream, Peppercorn Sauce, Red Wine Jus
- Roasted Asparagus, Red Peppers, Roasted Onion
- Wild Mushrooms, Zucchini, Swiss Chard
- Roasted Garlic and Chive Mashed Potatoes
- Cheesecake with Fresh Fruit
- Rich Chocolate Mousse
- Chocolate Decadence Cake

\*Requires Carving Attendant @ \$175.00 Per Chef

## TOUR OF THE SOUTH 85

- Sweet Potato Soup
- Local Organic Baby Iceberg, Tomatoes, Cucumbers, Smoked Bacon, Ranch Dressing, Blue Cheese Dressing
- Heirloom Potato Salad
- Watermelon and Red Onion Salad
- Brown Butter Green Beans with Toasted Almond
- Pecan-Crusted Chicken, Butternut Squash Puree, Chili Sorghum Jus
- Shrimp Andouille Sauté, Corn Pudding
- Sliced Dry Rubbed Prime Rib of Beef, Horseradish Cream
- Red Pepper Jam Greens
- Lemon Meringue Tart
- Carrot Cake, Cream Cheese Frosting

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# Hors D'Oeuvres

Attendant passer fees are \$150 each  
25 piece minimum.

## HOT

### CHICKEN POTSTICKER 7

Ginger + Soy Glaze

### SKIRT STEAK SKEWER\* 8 | GF

Chimichurri | Cotija Cheese

### MARYLAND STYLE CRAB CAKE 9

Remoulade

### BACON WRAPPED DATES 8

Goat Cheese

### JALAPENO SAUSAGE 8

Blueberry Brioche Toast | Cherry Chutney

### FRIED PIMENTO CHEESE BITES 7

### LAMB LOLLIPOPS\* 9 | GF | DF

Pomegranate Glaze | Candied Citrus

### CHICKEN SKEWER 8 | GF | DF

Lemon Marinade | Spicy Peanut Sauce

### ROCK SHRIMP ARANCINI 8

Romanesco Sauce

### BROCCOLI + CHEDDAR ARANCINI 8

Smoked Paprika Aioli

### BACON + BEEF PHILLY CHEESESTEAK RELLENO 8

Poblano | Cilantro Crema

## COLD

### CAPRESE SKEWERS 7 | GF

Fresh Mozzarella | Heirloom Cherry Tomato

### CANTALOUPE SKEWER 7 | GF

Quince | Manchego | Sherry Gastrique

### SMOKED SALMON CROSTINI 8

Tarragon | Mascarpone | Chive

### BALSAMIC FIG GOAT CHEESE FLATBREAD 6

Saba Vinegar

### TOMATO BRUSCHETTA 6

Fresh Mozzarella | Basil | Saba Vinegar

### BLUEBERRY + BRIE CROSTINI 6

Fresh Basil | Berry Gastrique

### BRIE STUFFED STRAWBERRIES 7 | GF

Mint | Lemon Balsamic

### SHRIMP CEVICHE 8 | GF | DF

Jalapeno | Tomato | Cilantro | Citrus | Scallion

### SMOKED PRIME RIB CROSTINI\* 8

Horseradish Cream | Guinness Reduction

### TEQUILA LIME SHRIMP 8 | GF | DF

Grilled Pineapple | Cilantro + Agave Nectar

### COFFEE CRUSTED PORK TENDERLOIN\* 8 | GF | DF

Banana Chip | Mango Salsa

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# Displays

Priced per guest for up to 1 hour

## HOT

### GRILLED FLATBREAD 15

Pepperoni | Cheese | Fig + Burrata

### BAKED BRIE EN CROUTE 17

Toasted Almonds | Brown Sugar | Berry Compote |  
Crostini

### BROADWAY SLIDERS

Priced Per Piece / Minimum 25 Pieces Each

- Petite Beef Burger | Brie | Onion Jam 11 GF
- Nashville Hot Chicken | Homestyle Biscuit | Dill Pickle | Honey Drizzle 10
- BBQ Pulled Pork | Silver Dollar Rolls 10
- Blue Lump Crab Cake | Cajun Remoulade | Oven Baked Roll 11

## COLD

### FRUIT DISPLAY 16 | GF

Honeydew | Cantaloupe | Pineapple | Berries | Vanilla Yogurt | Honey

### GRILLED SEASONAL VEGETABLE 16 | GF

Asparagus | Zucchini | Squash | Roasted Red Peppers |  
Roasted Roma Tomatoes | Shaved Parmesan

### VEGETABLE AND DIP DISPLAY 18

Asparagus | Bell Peppers | Cherry Tomatoes | Celery |  
Cucumber | Baby Carrots | Radishes | Red Pepper Hummus |  
Baba Ganoush | Scallion Dip | Toasted Pita |  
Crostini | Crackers

### SMOKED SALMON\* 19 | GF

Capers | Red Onion | Hard Boiled Eggs | Dill Crema |  
Lemon | Crostinis

### ARTISAN CHEESE SELECTION 17

American and Imported Cheeses Including:

- Bleu, Semi-Soft, Goat, Cow, Sheep's Milk
- Dry Fruit, Grape Clusters, Honeycomb, House Jam
- Crispy Crackers, French Baguette, Pecans

### CHARCUTERIE 23

Italian Meats and Cheeses Including:

- Prosciutto, Genoa Salami, Soppressata
- Provolone and Fontina Cheese
- "Caprese Salad", Ciliegine Mozzarella, Baby Tomato, Basil Pesto
- Italian Black and Green Olives, Roasted Peppers, Balsamic Marinated Crimini, Artichoke Hearts
- Toasted Pita, Focaccia Bread, Crackers

### RAW BAR 46

Minimum - 25 pieces

CRAB CLAW WITH SAVORY MUSTARD SAUCE |  
9 ea

GULF SHRIMP WITH COCKTAIL SAUCE |  
8 ea

ATLANTIC OYSTERS WITH MIGNONETTE |  
8 ea

GREEN-LIPPED MUSSELS |  
7 ea





# Action Stations

Priced per guest for up to 1 hour / \$175 per chef

## **BUILD YOUR OWN STREET TACO BAR 26**

Pork Carnitas | Chicken Tinga | Flour Tortillas  
Corn Tortillas | Lettuce | Cilantro Crema | Morita Salsa  
Ancho Tomatillo Salsa | Cilantro | Onion

## **POTATO BAR 17**

Horseradish Whipped Potatoes | Smoked Cheddar  
Yukon Potatoes | Honey + Ginger Whipped Sweet  
Potatoes | Sour Cream | Bacon Bits | Scallions  
Cheddar + Jack Cheese | Mini Marshmallows |  
Candied Pecans

## **ASIAN TACO BAR 21**

Korean Braised Pork | Sambal Braised Beef  
Steam Buns | Kim Chi | Ginger Pickled Cucumber  
Lime | Sriracha

## **PASTA BAR 21**

Cavatappi | Penne | Rustic Tomato Sauce  
Alfredo Sauce | Italian Sausage | Roasted Mushroom  
Caramelized Onion | Parmesan | Chili Flakes  
Add: Chicken 5 | Shrimp 7

## **FARMERS MARKET SALAD STATION 17**

Tender Baby Spinach | Red Onions | Cranberries  
Candied Pecans | Poppy Seed Dressing  
Southern Chopped Salad | Chopped Garden Greens  
Grilled Corn | Chopped Scallions | Tomatoes  
Shaved Radish | Croutons | Balsamic Vinaigrette  
Bleu Cheese Dressing

## **CARVING STATIONS**

All carving stations serve 30 people.

## **SMOKED PRIME RIB\* 495**

Horseradish Cream | Guinness Demi Glace  
Cocktail Rolls

## **ROASTED TURKEY 325**

Cranberry Chutney | Pan Gravy | Cocktail Rolls

## **PIT HAM 325**

Whole Grain Mustard | Cocktail Rolls

## **APPLE CIDER PORK LOIN\* 325**

Apple Chutney | Apple Gastrique | Biscuits

## **HERB CRUSTED BEEF TENDERLOIN\* 495**

Horseradish Cream | Wild Mushroom Demi | Cocktail

## **SALMON CAULIBIAC 325**

## DESSERTS

### **PETITE DESSERT TABLE 23**

Cookies | Brownie Bites | Stuffed Churros  
Lemon Cheese Twist Cheesecake  
Mini Strawberry Shortcake | Whipped Cream  
Mini Macerated Berry Deep Dish Bourbon Pecan Pie

*\*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

\*\*25 person minimum required for all meals. Groups under 25 guests will incur a \$150 small group fee.

GF - Gluten Free | DF - Dairy Free | V+ - Vegan

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# Bar Packages



All packages include domestic, imported craft beer + house wine.

Bartender fees are \$150 each for the first 3 hours + \$50 for each additional hour.

## SILVER PACKAGE

One Hour 23

Each Additional Hour 12

## GOLD PACKAGE

One Hour 26

Each Additional Hour 14

## PLATINUM PACKAGE

One Hour 35

Each Additional Hour 19

## BEER + WINE PACKAGE (No Cocktails)

One Hour 16

Each Additional Hour 8

## SILVER

Korbel Brandy | New Amsterdam Gin | Cruzan Rum | Sauza Silver  
| New Amsterdam Vodka | Jim Beam White Label | Dewar's White  
Label | Jim Beam Rye | Jameson | Canadian Club

## GOLD

Hennessy VS | Beefeater | Bacardi Superior | Olmeca Altos | Tito's  
Handmade Vodka | Jack Daniels | Crown Royal | Glenlivet | Jameson  
| Templeton Rye

## PLATINUM

Remy VSOP | Bombay Original | Sailor Jerry Rum | Cazadores  
Reposado | Grey Goose | Makers Mark | Glenlivet Scotch | Templeton  
Rye | Tullamore Dew

# Hosted Bar

## HOSTED / CASH BAR

# Wine & Beer

Bartender fees are \$150 each for the first 3 hours + \$50 for each additional hour.

### WHITE WINE BY THE BOTTLE

Erath Pinot Gris 48  
Chateau St. Michele Reisling 44 Charles &

<b>SILVER</b>	<b>10 / 12</b>
<b>GOLD</b>	<b>12 / 14</b>
<b>PLATINUM</b>	<b>14 / 15</b>
<b>IMPORTED BEER</b>	<b>8 / 11</b>
<b>DOMESTIC BEER</b>	<b>7 / 10</b>
<b>CRAFT BEER</b>	<b>8 / 11</b>
<b>NON-ALCOHOLIC BEER</b>	<b>6 / 7</b>
<b>HOUSE WINES</b>	<b>10 / 11</b>
<b>FIJI PURE WATER</b>	<b>6 / 7</b>
<b>SOFT DRINKS</b>	<b>6 / 7</b>
<b>SPARKLING WATER</b>	<b>6 / 7</b>

Charles Chardonnay 48Hogue  
Sauvignon Blanc 48 Clifford Bay  
Sauvignon Blanc 44 Chloe Rose  
42  
Caposaldo Pinot Grigio 42

### RED WINE BY THE BOTTLE

Erath Pinot Noir 56  
Hahn Cabernet 44  
Charles and Charles Cabernet Blend 48  
Santa Julia Malbec 44  
Murphy Goode Merlot 56  
Justin Cabernet 68  
Firesteed Pinot Noir 43

### HOUSE WINE

Trinity Oaks Chardonnay  
Trinity Oaks Pinot Grigio  
Trinity Oaks Merlot  
Trinity Oaks Cabernet Sauvignon

### BOTTLED BEER

Bud Light  
Heineken  
Corona  
  
Sam Adams Boston Lager  
Miller High Life  
Blue Moon  
Tenn Brew Works

*\*\*\*All pricing is per person, unless noted otherwise and subject to change. Prices are exclusive of 25% taxable service charge and sales tax, currently 9.25%. The state of Tennessee imposes a 15% beverage tax over and above the 9.25 sales tax.*