



BREAKFAST

Priced per guest (unless noted otherwise), for one hour of service.

Set up fee of \$250 applied to all buffets fewer than 12 guests.

THE GALLERY CONTINENTAL / \$26

G&D freshly baked pastries, whipped yogurt with G&D granola and honey, fresh sliced fruit orange juice, apple juice, LaVazza roasted coffee, hot tea

CHURCH STREET BREAKFAST / \$36

G&D freshly baked pastries, whipped yogurt with G&D granola and honey, fresh sliced fruit, free range scrambled eggs, local cheese grits or skillet potatoes, hickory smoked bacon or house country sausage Orange and apple juice, LaVazza roasted coffee, hot tea

BELLE MEADE BLVD BRUNCH BUFFET / \$45

G&D freshly baked pastries, whipped yogurt with house granola and honey, fresh sliced fruit, free range scrambled eggs, local cheese grits or skillet potatoes, hickory smoked bacon or house country sausage, assorted bagels with smoked salmon and enhancements. orange and apple juice, LaVazza roasted coffee, hot tea

BOXED SANDWICH TO GO / \$24

egg and cheese on English muffin, G&D pastry, whole fruit, LaVazza coffee, hot tea, water

+add hickory smoked bacon or house sausage for / \$4

ENHANCEMENTS

ASSORTED BOXED CEREALS / \$5

TN milk

STEEL CUT OATMEAL / \$7

candied pecans, seasonal fruit jam

BUTTERMILK PANCAKES / \$9

maple syrup, salted sorghum butter

SCRAMBLED EGG OR EGG WHITES / \$5

FRIED CHICKEN WITH BISCUITS / \$16

ASSORTED BAGELS WITH ENHANCEMENTS / \$18

smoked salmon, red onion, capers, crafted cream cheeses

LOCAL CHEESE GRITS OR SKILLET POTATOES / \$7

BUTTERMILK BISCUITS AND GRAVY / \$10

FRUIT SMOOTHIES / \$10



221 2ndAve N Nashville, TN 37201 T 615.610.6400

All pricing is subject to a 23% service fee and applicable state sales tax.



DAYTIME MEETING BREAKS

Pricing is per person (unless noted otherwise), for one hour of service.

HEALTH NUT / \$15

assorted granola bars, fresh fruit, trail mix

DIPS AND SMEARS / \$18

pimento cheese, hummus, buttermilk dip, seasonal vegetables, house crackers, toast, potato chips

MILK AND COOKIES / \$12

assorted house cookies, TN milk

FRUIT DISPLAY / \$10

seasonal sliced and whole fruit

TASTE OF TENNESSEE / \$20

Goo Goo clusters, local popcorn, moon pies

CHEESE BOARD / \$34

selection of local & imported cheese, honeycomb, seasonal jams & spreads, fresh & dried fruit, mixed nuts, house made crackers, baguette slices

BRING ME TO GREECE / \$22

hummus, tzatziki, greek salad, marinated feta, roasted olives, pickled vegetables, fried chickpeas, pita triangles

POWER BREAK / \$12

Red Bull, Sugar Free Red Bull, granola bars and protein bars

BEVERAGE STATIONS

served for 4 hours / 8 hours

OPTION ONE -\$9 / \$18 per guest

LaVazzacoffee, hot tea, water

OPTION TWO -\$11 / \$22 per guest

LaVazzacoffee, hot tea, bottled water

OPTION THREE -\$12 / \$24 per guest

LaVazzacoffee, hot tea, soft drinks, bottled water

A LA CARTE BEVERAGES

FRESHLY BREWED LAVAZZA COFFEE, DECAF

\$65 per gallon

\$35 per half gallon

ICED TEA / \$48 per gallon

lemon wedges

LEMONADE / \$48 per gallon

ASSORTED SOFT DRINKS / \$5

EVIAN SPARKLING WATER / \$6

ASSORTED LACROIX / \$4

REDBULL AND SUGAR-FREE REDBULL / \$6



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WORKING LUNCH BUFFETS

Priced per guest (unless noted otherwise), for one hour of service.

SOUP AND SALAD LIGHT LUNCH / \$28

Seasonal Soup
Caesar Salad or House Salad
Grilled Chicken or Grilled Salmon
Rolls

QUICK LUNCH OPTION ONE / \$35

House Salad

Choice of Two Sandwiches:

Roasted Turkey Breast -avocado mayonnaise, lettuces, pickled red onion
Shaved Country Ham -pimento cheese, iceberg lettuce
Roast Beef -lettuce, horseradish sauce, swiss cheese

Choice of One Side

Coleslaw –celery seed, parsley
Potato Chips
Potato Salad –rosemary, bacon

House Made Chocolate Chip Cookies

QUICK LUNCH OPTION TWO / \$40

House Salad

Choice of Three Sandwiches:

Roasted Turkey Breast -avocado mayonnaise, lettuces, pickled red onion
Shaved Country Ham -pimento cheese, iceberg lettuce
Grilled Marinated Eggplant -harissa aioli, arugula, basil
Roast Beef -lettuce, horseradish sauce, swisscheese

Choice of One Side

Coleslaw –celery seed, parsley
Potato Chips
Potato Salad –rosemary, bacon

HousemadeChocolate Chip Cookies

CHOPPED SALAD STATION / \$45

Locally Sourced Salad Greens:

Mixed Greens
Little Gem Lettuces
Arugala, Watercress and Mustard Greens

Dressings:

1000 Island Dressing
Buttermilk Ranch
Parmesan and Herb
Banyuls Vinaigrette
Seasonal Fruit Vinaigrette

Proteins

Roasted Chicken Breast
Grilled Steak
Bacon Lardons

Sides:

Bacon and Broccoli Salad
Fennel Potato Salad

Toppings:

Croutons
Parmesan
Cheddar
Seed Mix
Nut Mix

BOXED LUNCH / \$35

Choice of (2) Sandwiches:

Roasted Turkey Breast -avocado mayonnaise, lettuces, pickled red onion
Shaved Country Ham -pimento cheese, iceberg lettuce
Grilled Marinated Eggplant -harissa aioli, arugula, basil
Roast Beef -lettuce, horseradish sauce, swisscheese

Piece of Whole Fruit

Bag of Chips

HousemadeChocolate Chip Cookie



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GALLERY LUNCH & DINNER BUFFET

Priced per guest unless noted otherwise for one hour of service. Includes water and LaVazza coffee. A set up fee of \$250 will be applied to buffets fewer than 12 guests.

STARTERS

SOUPS

Chicken Noodle, Sauteed Veggies, Herbs
Tortilla Soup, Crema, Charred Corn, Cilantro
Vegetable Bisque, Veggie Succotash
Charred Tomato Soup, Basil Pesto

SALADS

Baby Lettuces, Shaved Vegetables, Champagne Vinaigrette, Pamesan
Caesar Salad, Roasted Garlic Dressing, Shaved Parmesan, Sourdough Croutons
Baby Iceberg, Crumbled Blue Cheese, Tomatoes, Bacon, Ranch
Red & White Quinoa, Shaved & Pickled Vegetables, Puffed Rice, Lemon Vinaigrette

ENTREES

Pan Seared Chicken Thighs, Baby Onions, Sweet Peppers, Chicken Jus
Buttermilk Fried Boneless Chicken, Black Pepper Honey, Rosemary
Grilled Skirt Steak, Chimichurri, Cilantro
BBQ'd Beef Brisket, Toasted Spices, Onion-Pepper Jam, Crispy Corn
Grilled ORA King Salmon, Balsamic Figs, Toasted Pistachio Gremolata
Homemade Pasta, Seasonal Farmed Vegetables, Local Greens, Parmesan, Pesto

DESSERTS

Coconut Lemon Meringue Tart
Triple Chocolate Crunch Tart
Milk Chocolate Salted Caramel Parfait

ENHANCEMENTS \$10 per person

Roasted Seasonal Mushrooms, Onions, Herbs
Broccolini, Lemon, Cured Olives
Buttery Potato Puree, Chives
Asparagus, Crispy Garlic, Lemon Vinaigrette
Sweet Potato, Herb Pesto

OPTIONS AND PRICING

OPTION ONE

Choice of one
starter, one entrée,
one dessert
\$70 per guest

OPTION TWO

Choice of two starters,
two entrées,
one dessert
\$80 per guest

OPTION THREE

Choice of two starters,
three entrées,
two desserts
\$88 per guest



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MUSIC CITY LUNCH & DINNER PLATED

Priced per guest unless noted otherwise. Includes water, LaVazzacoffee, and artisan bread.
A service fee of \$350 applied to groups less than 20 guests. Custom menu available for \$400 fee

STARTERS

SOUPS

Chicken Noodle, Sauteed Veggies, Herbs
Tortilla Soup, Crema, Charred Corn, Cilantro
Vegetable Bisque, Veggie Succotash
Charred Tomato Soup, Basil Pesto

SALADS

Caesar Salad, *Roasted Garlic Dressing, Shaved Parmesan, Sourdough Croutons*
Mixed Greens, *Shaved Apple, Candied Walnut, Chives, Sherry Vinaigrette*
Veg & Grains, *Red & White Quinoa, Shaved & Pickled Vegetables, Puffed Rice, Lemon Vinaigrette*
Frisee, *Radichio, Blue Cheese, Toasted Hazelnuts, Bacon, Tarragon-Orange Vinaigrette*

ENTREES

Braised Lemon Chicken Paillard, Caper Berries, White Wine, Parsley, Lemon Crumbs
Roasted Chicken, Squash, Red Quinoa, Wild Seasonal Mushrooms, Herbs
72hr Braised Short Rib, Buttery Mashed Potato, Greens, Parmesan, Au Jus
Grilled Jumbo Shrimp, Grilled Broccoli, Crispy Shallots, EVOO, Spiced Butternut Squash
Seared Salmon, Saffron Cous Cous, Shaved Vegetables Salad, White Wine Sauce
Orecchiette Pasta, Roasted Cauliflower, Pecorino, Herbed Crumbs

DESSERTS

Mixed Berry Cheesecake
Key Lime Tarts
Chocolate Raspberry Tarts

ENHANCEMENTS \$10 per person

Roasted Seasonal Mushrooms, Onions, Herbs
Broccoli, Lemon, Cured Olives
Buttery Potato Puree, Chives
Asparagus, Crispy Garlic, Lemon Vinaigrette
Sweet Potato, Herb Pesto

OPTIONS AND PRICING

OPTION ONE	OPTION TWO	OPTION THREE
Choice of one starter, one entrée, one dessert	Choice of two starters, two entrees, two desserts	Choice of two starters, three entrées, two desserts
\$75 per guest	\$85 per guest	\$90 per guest



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PASSED HORS D'OEUVRES.

All items served for one hour maximum.

COLD

Deviled Eggs, *Fried Black Eyed Peas, Dill*

Tomato Jam Crostini, *Buffalo Mozzarella, Balsamic Onions*

Hummus & Vegetable Crudite Shooters

Shrimp Cocktail, *Yuzu Cocktail Sauce, Avocado Mousse (+\$4)*

Compressed Watermelon, *Goat Cheese, Black Pepper Honey*

Smoked Salmon Crostini, *Caper Aioli, Herbs*

HOT

Fried Hot Chicken Bites, *House Bread & Butter Pickles*

Cheddar Grit Cakes, *Smoked Tomato Jam*

Chickpea Falafel, *Mint-Cumin Yogurt, Herb Salad*

Crab Cakes, *Key Lime Aioli (+\$6)*

Short Rib Slider, *Point Reyes Blue, Caramelized Onion, Arugula*

Grilled Pimento Cheese Bites

Hushpuppies, *Herbs, Lebnah*

Warm Biscuits, *Sorghum Butter*

OPTIONS AND PRICING

OPTION ONE
Choice of three
passed canapés
\$26 per person

OPTION TWO
Choice of four passed
canapés,
\$32 per guest

Per Piece Pricing
Available by the piece
as priced above



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RECEPTION STATIONS

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TN BBQ STATION / \$36

Herb and Black Pepper Crusted Brisket or Pulled Pork
Spicy Sorghum BBQ
Toasted Buns
Coleslaw –celery seed, parsley
Potato Salad –rosemary, bacon

CHILLED GULF SHRIMP STATION / \$32

chilled shrimp, cocktail sauce, horseradish, lemons

GALLERY SPREAD/ \$40

selection of local & imported cheeses, baked pimento
cheese skillet, southern ham, rustic pork pate, seasonal
jams & spreads, fresh & dried fruit, mixed nuts, housemade
crackers, baguette slices

NASHVILLE HOT CHICKEN STATION / \$38

Nashville Hot Fried Chicken
Traditional Mac and Cheese or Local Cheese Grits
Braised Collard Greens
Dinner Rolls

PASTA AND SALAD STATION / \$32

House Salad or Caesar Salad
Pasta with Housemade Marinara Sauce
Dinner Rolls

ADD ONS:

Bolognese / \$5
Grilled Chicken / \$9

ENHANCEMENTS

CRUDITE AND CRACKERS / \$16

Vegetable crudité, hummus, buttermilk dip,
house crackers, pickles

SWEETS

for an additional \$9 each

Seasonal Pies
Banana Pudding Jars
Chocolate Chip Cookies



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HOSTED AND CASH BARS

All bars are subject to a \$200 set-up fee. One bar required for every 75 guests. Custom bar options and craft cocktails available at additional price.

CONSUMPTION BAR PACKAGES

GALLERY BAR

Wine \$45

Riondo Prosecco Spumante

Columbia Crest Grand Estates Chardonnay

Columbia Crest Grand Estates Cabernet Sauvignon

Beer \$8

Blue Moon, Bud Light, Miller Light, Stella Artois, Corona Extra, Corona Premier, Samuel Adams Boston Lager, Heineken 0.0

BANKER'S ALLEY BAR

Liquor \$14

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Bulliet Bourbon, Jack Daniel's Tennessee Whiskey, Dewar's 12 Scotch, DeKuyper Cordials

Wine \$45

Rondo Prosecco Spumante

Columbia Crest Grand Estates Chardonnay

Columbia Crest Grand Estates Cabernet Sauvignon

Beer \$8

Blue Moon, Bud Light, Miller Light, Stella Artois, Corona Extra, Corona Premier, Samuel Adams Boston Lager, Heineken 0.0

LOT 25 BAR

Liquor \$16

Tito's Handmade Vodka, Hendrick's Gin, Ron Zacapa Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson Irish Whiskey, Glenmorangie Original 10 Scotch, DeKuyper Cordials

Wine \$55

Chandon Brut Classic

Wente Estate Chardonnay

Wente Southern Hills Cabernet Sauvignon

Beer \$8

Blue Moon, Bud Light, Miller Light, Stella Artois, Corona Extra, Corona Premier, Samuel Adams Boston Lager, Heineken 0.0, Local Craft Selection

ENHANCEMENTS

House Prosecco Toast / \$8 per guest

House Champagne Toast / \$12 per guest

Table Side Dinner Wine

Service / \$15 per bottle on consumption

PACKAGE PRICING

GALLERY BAR

\$22 per guest for first hour

+\$15 per guest for each additional hour

BANKER'S ALLEY BAR

\$30 per guest for first hour

+\$20 per guest for each additional hour

LOT 25 BAR

\$38 per guest for first hour

+\$28 per guest for each additional hour