



ALL CATERING

615-742-5545 ext.2

Please call between 8AM and 5PM

BREAKFAST

20 PERSON MINIMUM
PRICES INCLUDE DISPOSABLE CHAFING DISHES,
PLATES, UTENSILS AND SERVING WARE

CONTINENTAL \$7.50 PP

Assorted Breakfast Pastries, Granola Parfait or Bagels with Cream Cheese
Seasonal Fruit
Coffee and Assorted Juices

THE FOLLOWING ITEMS MAY BE ADDED A LA CARTE TO THE CONTINENTAL:

EGG SCRAMBLERS (one choice per 10 people) \$3.25 PP

- Spinach, Tomato, Onion, Mushroom and Provolone
 - Bacon, Cheddar and Scallion
 - Sausage, Onion, Cheddar and Tomato
 - Ham and Swiss
 - Southwestern with Black Beans, Cheddar, Peppers and Pico De Gallo
- \$4.00 includes potatoes in the scrambler

OUR SIGNATURE EGGS BENEDICT

Served on a Flaky Croissant Topped with Lemon Butter Sauce \$3.25 EA

HAM, EGG AND CHEESE CROISSANTS
\$3.25 EA

BELGIAN WAFFLES, SILVER DOLLAR PANCAKES OR STUFFED FRENCH TOAST
(Choose from Blueberry, Raspberry, Maple Pecan or Strawberry Cream Cheese Fillings)
\$2.25 PP

BACON AND SAUSAGE \$2.50 PP

SMOKED SALMON AND BAGELS with cream cheese, diced tomatoes, onions and capers \$4.25 PP

ASSORTED QUICHES \$3.25 PP

HASH BROWN CASSEROLE, HOME FRIES OR GRITS (one choice per 10 people)
\$2.25 PP

DELIVERY FEES APPLY

48 hours is appreciated for all catering orders, however we will do our best to accommodate all requests.
In the event of a cancellation, a full charge will be billed unless we are given 24 hours notice

WRAPS

TURKEY & DRESSING
with lettuce, tomatoes and
cranberry mayo

HAM & EGG SALAD
with tomatoes & mixed
greens

GRILLED CHICKEN with
fresh mozzarella, sun dried
tomatoes, marinated
mushrooms, sprouts,
hummus and pesto mayo

ROAST BEEF with
horseradish cream cheese,
spinach, marinated
mushrooms and roasted red
peppers

VEGETARIAN with
provolone, portabella
mushrooms, hummus,
marinated tomatoes,
cucumber raita & sprouts

SMOKED SALMON
with chopped egg, onion,
tomato, sprouts & smoked
corn remoulade

PIMENTO CHEESE
with tomatoes, cucumbers,
bell peppers, green onions
and baby greens

BOXED LUNCHES

BUDGET BOXED LUNCH - Half Sandwich or Wrap w/ Chips and Pickle \$6.95

CLASSIC BOXED LUNCH - Full Sandwich or Wrap w/ Chips and Pickle \$8.25

BOXED ENTREE SALAD - Any Entree Salad w/ Dinner Roll and Butter \$8.25

CORPORATE BOXED LUNCH - Any Sandwich or Wrap w/ Two Sides and Pickle \$9.50

EXECUTIVE BOXED LUNCH - Any Sandwich or Wrap w/ Two Sides, Pickle and a Cookie \$10.50

SIDE CHOICES FOR BOXED LUNCHES:

Fresh Fruit Cup • Chips • Pasta Salad • Cole Slaw
Ambrosia • Spinach & Grape Salad with Walnuts

Add a Side \$1.50 EACH Add Cookies \$1.25 EACH

SANDWICHES

TURKEY & CHEDDAR on wheat
with avocado, sprouts, tomato
and mayo

ROAST BEEF & PROVOLONE
on rye with tomato, lettuce and
cucumber raita

HAM & SWISS on white with
honey mustard, tomato and
sprouts

**GRILLED TARRAGON
CHICKEN SALAD** on a buttery
croissant

ENTREE SALADS

Add crispy fried eggplant, coconut
encrusted goat cheese cake, or pecan
cheddar cake for \$1.00

GRILLED CHICKEN Grilled Chicken with
an almond encrusted cheddar cheese
cake, apple chutney, peppers, onions
and mandarin oranges with maple dijon
vinaigrette

CAESAR chopped romaine tossed
with garlic caesar dressing, topped
with fresh croutons, sun dried
tomatoes, parmesan cheese and
toasted pine nuts
Add grilled chicken \$1.00

GOAT CHEESE SALAD coconut
encrusted goat cheese cake on mesclun
greens with mangos, strawberries,
spiced pecans and sun dried cranberry
vinaigrette

**GRILLED TARRAGON & GRAPE
CHICKEN SALAD** over mixed greens
with peppers, onions, mandarins and
chow mein noodles. Served with scarlet
orange vinaigrette and topped with an
almond breaded maple cheddar cake

MEDITERRANEAN SALAD tomatoes,
capers, roasted peppers, red onion,
kalamata olives and cucumbers in a red
wine fresh basil vinaigrette on mesclun
greens topped with crispy fried eggplant,
parmesan crisp and feta

CARIBBEAN JERK CHICKEN over
fresh spinach with dried blueberries,
shredded coconut, roasted peanuts,
jicama, pineapple, fresh mango salsa
& key lime vinaigrette

SESAME SEARED CHICKEN nestled
on a bed of greens with asian
vegetables, water chestnuts, chow
mein noodles and miso dressing

**SOUTHERN FRIED CHICKEN
TENDERS** over romaine with
cucumbers, tomatoes, red onions,
swiss & cheddar with green goddess
dressing

ENTREE CHOICES

COCONUT ENCRUSTED CHICKEN
with Pineapple Mango Chutney
GRILLED CHICKEN MARINARA
with Roasted Peppers and Artichokes

SOUTHERN FRIED CHICKEN
CHICKEN PICCATA • CHICKEN MARSALA
BBQ CHICKEN • HERB ROAST CHICKEN

CHICKEN CACCIATORE • CHICKEN FLORENTINE
GRILLED CHICKEN RUSTICA
SESAME CHICKEN

TERIYAKI CHICKEN with Pineapple Mango Chutney
PECAN ENCRUSTED CHICKEN with Apple Chutney
GRILLED CHICKEN WITH PESTO CREAM SAUCE

ROAST PORK LOIN • GRILLED BBQ PORK CHOPS
PULLED BBQ PORK • POT ROAST

HORSERADISH CRUSTED SALMON
with Smoked Corn Remoulade

PAN SEARED MAHI MAHI with Mediterranean Salsa
ALMOND CILANTRO TILAPIA

COUNTRY STYLE MEATLOAF
GRILLED CHICKEN IN TOMATO BASIL CREAM SAUCE

CHICKEN OR BEEF POT PIE
TURKEY OR CHICKEN AND CORNBREAD DRESSING

SLICED TOP ROUND OF BEEF with Mushroom Gravy

VEGETARIAN CHOICES

VEGETARIAN LASAGNA - EGGPLANT PARMESAN
POLENTA CASSOULET - VEGETARIAN STIR FRY

HOT ENTREE LUNCHES

10 PERSON MINIMUM • PRICES INCLUDE DISPOSABLE
CHAFING DISHES, PLATES, UTENSILS AND SERVING WARE

ENTREE WITH 2 SIDES, ROLLS AND BUTTER \$9.25 PP

ENTREE WITH 3 SIDES, ROLLS AND BUTTER \$10.00 PP

Entrees are available for dinner at an additional \$3.00 PP

DESSERT OFFERINGS

CHOICES AT \$2.25 PP

PARFAITS (Choose One)

• Banana Pudding • Strawberry Shortcake
• Tiramisu • Lemon Blackberry • Butterscotch
• Key Lime • Espresso • Chocolate Brownie
• Chocolate • Pumpkin • Chocolate Caramel • Cherry
Cheesecake • Peach Mascarpone • Caramel Apple

SOUTHERN STYLE BREAD PUDDING w/ choice of
Crepe Anglaise, Jack Daniel's Hard Sauce
or Caramel Sauce

CHEF'S ASSORTMENT OF SWEETS

FRESH BAKED TARTS (Choose Three) \$3.00 PP

• Chess • Pecan • Chocolate Chip • Coconut Cream
• Banana Cream • Fudge • And Many More!

HOUSE MADE COBBLERS (Choose One) \$3.50 PP

• Apple • Peach • Strawberry • Blackberry • Cherry

COOKIES - \$1.25 ea (Chocolate Chip, Oatmeal Raisin,
Macadamia, Peanut Butter Chocolate Chip)
BROWNIES - \$2.00 ea

SIDE CHOICES

Mashed Potatoes • Macaroni and Cheese •
Jalapeno Cheese Grits • Sautéed Vegetables •
Stir-Fry Vegetables • Ratatouille • Turnip
Greens • Italian Green Beans • Buttered Corn •
Sweet Potato Casserole • Rice Pilaf • Glazed
Carrots • Broccoli Casserole • California Medley
• Black Eyed Peas • Green Bean Casserole •
Cream Corn • Peas and Carrots • Green Beans
Almondine • Steamed Broccoli • Lima Beans •
Baked Cinnamon Apples • Herb Roasted
Potatoes • Corn Pudding • Brown Sugar Baked
Beans • Corn on the Cob • Fried Okra

SIDE SALAD CHOICES

Strawberries, mangos, and spiced pecans over
mesclun greens with a cranberry vinaigrette dressing
Chopped eggs, bacon, tomato, cucumber, cheddar,
peppers, onions, and sliced mushrooms over mixed
greens with tomato bleu cheese dressing

Mandarin oranges, candied almonds, red onions,
and bell peppers over mixed greens with maple
mustard vinaigrette

Tossed green salad with carrots, mushrooms,
peppers, onions, tomato, and cucumber with green
goddess dressing

Tomatoes, capers, roasted red peppers, red onion,
kalamata olives and cucumbers in a red wine fresh
basil vinaigrette on mesclun greens

ADDITIONAL SIDE \$2.00 EACH
ADDITIONAL ENTREE \$4.50

SWEET OR UNSWEET TEA \$6.99 Gallon
RASPBERRY OR MANGO SWEET TEA \$7.99 Gallon
SODA OR BOTTLED WATER \$1.50

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DELIVERY FEES APPLY TO ALL PRICES