

At the JW Marriott® Nashville, we have a passion for food — for delighting our guests with artfully selected, seamlessly crafted cuisine. Each and every dish is made in house with the freshest ingredients and the most detailed care. Our world-class culinary team has created menus that reflect both local authenticity and inspiration from around the world. Our meats are cured and prepared in house; our pastries are delicately designed and baked with love in our kitchen; our ingredients are sourced with integrity. Our mission is simple: to satisfy your senses with a tailored experience that elevates your event. Let us curate an unforgettable experience in Music City for you and your guests.

Sincerely,



Simon Bowker, Executive Chef

YOUR GUIDE TO EPICUREAN DELIGHTS

Our banquets are a feast for the senses. This thoughtfully crafted menu will take you on an immersive, yet flavorful journey that will elevate your dining experience.

MENU SELECTION

Breakfast	1	Reception	14
Brunch	5	Dinner	19
Breaks	7	Beverages	23
Lunch	9		

FOOD AND BEVERAGE SERVICE

At JW Marriott Nashville, our philosophy is a restaurant approach to your banquet experience and our methodology is simple: to streamline the planning process from start to finish. As you review the menu, you will notice a thoughtful approach to all meal periods from breakfast to dinner and everything in between.

Our breakfast selections showcase the freshest ingredients from our in-house bake shop. Our mid-morning and afternoon breaks will spark a conversation. Our internationally inspired lunch offerings will energize and satisfy even the most discerning palate. Our reception menus are designed with chef and station attendants at no additional expense. Our à la carte plated dinners are tailored to offer creativity and flexibility — from multi-course dinners to epic culinary adventures. There are no limitations — let your imagination soar.

BANQUET EVENT ORDERS

In order to procure and prepare your food and beverage banquet order, all menu selections are due four (4) weeks prior to the start of the program. Our team will provide copies of banquet event orders (BEOs), to which additions or deletions can be made. When the BEOs are finalized, copies must be signed and returned to the event manager 10 business days before the start of the function.

TIMING OF BANQUET FUNCTIONS

- Buffet Services and Reception Stations are designed for 90 minutes
- Package Morning and Afternoon Breaks are designed for 30 minutes

GUARANTEE

To ensure every detail is handled in a timely manner, the final guarantee number of guests is due by 12:00 pm, three (3) business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Banquet Event Order will be considered your minimum guarantee.

TAXES AND SERVICE CHARGES

Prices are subject to an additional 25% taxable service charge, a 9.25% state sales tax on food and a 15% beverage tax on wine and distilled spirits. Such service charges and taxes are subject to change without notice.

BREAKFAST

All Breakfast Buffets are served with Fruit Preserves and Freshly Brewed Arabica Coffee and Selection of Teas, Whole Milk, Half & Half and Skim Milk.

CONTINENTAL BUFFET

Light Start | 30

Orange, ruby grapefruit, apple juices

Butter croissants, blueberry muffins

Chocolate twists, apple cinnamon coffee cake

Classic Continental | 32

Orange, ruby grapefruit, pineapple juices

Marinated fruit salad

Butter croissants, apple cinnamon muffins

Cranberry twist, blueberry swirl pound cake

Sunrise | 34

Orange, ruby grapefruit, V8 juices

Selection of sliced fresh fruits

Assorted yogurts and cereals

Butter croissants, cream cheese almond danish, carrot sunrise muffins, chocolate croissants

Morning Fuel | 35

Orange, ruby grapefruit, cranberry juices

Selection of sliced fresh fruits

Warm oatmeal, brown sugar, cinnamon granola, almonds, raisins, fresh blueberries

Assorted yogurts and cereals

Butter croissants, lemon poppy seed muffins, hazelnut danish, zucchini loaf

BUFFET

First Light | 37

Orange, ruby grapefruit, V8 juices

Selection of sliced fresh fruits

Assorted yogurts and cereals

Butter croissants, banana nut muffins, cranberry twists, chocolate marble loaf

Scrambled eggs, smoked bacon, chicken apple sausage, hash brown potatoes, roasted tomatoes

Wellness | 39

Orange, grapefruit, pineapple kale juices

Selection of sliced fresh fruits

Natural Greek yogurt, organic honey, granola, fresh blueberries

Whole wheat croissants, cranberry yogurt danish, gluten-free chocolate muffins

“5/1” scrambled eggs, grilled turkey sausage, buckwheat pancakes, agave honey

Roasted sweet potato and vegetable hash

The Griddle | 39

Orange, ruby grapefruit, apple juices

Selection of sliced fresh fruits

Assorted yogurts and cereals

Butter croissants, apple cinnamon muffins, chocolate croissants, raspberry vanilla loaf

Scrambled eggs, Canadian bacon, tri-color marble potatoes

Buttermilk pancakes, warm syrup

The Classic Breakfast | 37

Orange, ruby grapefruit, apple juices

Selection of sliced fresh fruits

Assorted yogurts and cereals

Butter croissants, cream cheese almond danish, blueberry muffins, banana nut bread

Scrambled eggs, grilled sausage patties, smoked bacon, rosemary roasted potatoes

The Indulgent Breakfast | 42

Orange, ruby grapefruit, pineapple juices

Selection of sliced fresh fruits

Assorted yogurts and cereals

Butter croissants, pineapple streusel muffins, raspberry danish, Nutella brioche

Cheddar cheese scrambled eggs, hickory smoked bacon, turkey sausage patties, potato hash with caramelized onions

Cream cheese blintz with fresh fruit compote

BREAKFAST

STATIONS

Belgian Waffle Station | 14*

Chantilly cream, warm cinnamon peaches, fresh berries, warm syrup

Eggs Benedict | 14*

Soft poached eggs, country-fried ham, toasted English muffin

Accompaniments: béarnaise sauce, parsley, chopped truffle

Omelets | 14*

Whole eggs and egg whites

Accompaniments: tomatoes, peppers, onions, mushrooms, spinach, country ham, turkey, bacon, Swiss cheese, cheddar cheese, Bonnie Blue Farm goat cheese

DISPLAYS

Breakfast Taco | 16

Egg white sofrito, chorizo scrambled egg

Flour and corn tortillas

Accompaniments: cheddar and cotija cheese, salsa verde, pico de gallo and salsa asada

Smoked Salmon and Bagels | 14

Red onions, tomatoes, chopped egg, cucumbers

Lemon, capers, whipped cream cheese, plain bagel

Continental Meat and Cheese | 12

Emmental and manchego cheese

Black forest ham, peppered salami, smoked turkey breast

Dried fruits, nuts, grain mustard, cornichon

Walnut cranberry bread, sliced baguette

Fried Chicken and Biscuits | 16

Roasted jalapeño biscuits, cheddar biscuits, sausage gravy, mushroom gravy

Biscuit Bar | 14

Buttermilk, cheddar and scallion, blue cheese

Sausage gravy, hollandaise sauce, cheese sauce

Apricot jam, candied apple butter, maple caramelized onions

*Chef attendant included in menu price.

2 | Pricing is per guest unless otherwise noted and is subject to taxes and service charges. Maximum two hours of service.

1 | Pricing is per guest unless otherwise noted and is subject to taxes and service charges. Maximum two hours of service.

BREAKFAST

ENHANCEMENTS

Scrambled Eggs | 5

Sausage and Egg Muffin | 6

Sausage, bacon or turkey sausage, American cheese

Bacon and Egg Croissant | 6

Cheddar cheese

Quiche | 5

Quiche Lorraine

Fresh mozzarella and sun-dried tomatoes

Hard-Boiled Eggs | 36/dozen

Peeled

Breakfast Wraps | 6

Spinach, mushroom and egg

Chorizo, tomatoes, manchego cheese and egg

Warm Oatmeal | 5

Brown sugar, fresh blueberries, almonds, raisins

Smoothies | 12

Mixed berry, banana-mango, pineapple kale

Vanilla Pancakes | 5

Warm syrup, fruit compote

Cinnamon French Toast | 5

Warm syrup, fresh strawberries, whipped cream

Assorted Savory Breakfast Pastries | 48/dozen

Benton's Country bacon, sharp cheddar and broccolini turnover

Gruyère, mushroom and red onion marmalade tart

Spinach and artichoke puff pastry parcel

Assorted Sweet Breakfast Pastries | 48/dozen

Croissants, chocolate croissants, hazelnut danish, cranberry twists

Bagels | 48/dozen

Plain, everything, whole wheat and sesame seed bagels

Plain, low-fat, garden vegetable and chive cream cheese

Sweet butter, fruit preserves

BREAKFAST

All Breakfast menus are served with Freshly Brewed Arabica Coffee and Selection of Teas, Whole Milk, Half & Half and Skim Milk.

PLATED

CLASSIC BREAKFAST YOUR WAY | 34

Orange, ruby grapefruit, apple juices

Butter croissants, blueberry muffins, chocolate twists

Accompaniments: fruit preserves

Eggs (select one)

Scrambled

Benedict

Roasted pepper and zucchini egg white frittata

Poached Florentine

Meats (select one)

Smoked bacon

Canadian bacon

Sausage patty

Turkey sausage patty

Chicken apple sausage

Potatoes (select one)

Caramelized onion and potato hash

Tri-color marble potatoes

Sweet potato and roasted vegetable hash

Vegetable (select one)

Provençal tomatoes

Grilled asparagus

Seared king oyster mushroom

TO GO

CONTINENTAL | 35

Chilled Juices (select one)

Orange

Cranberry

Apple

Fresh Fruit (select one)

Whole seasonal fruit

Fresh fruit salad

Yogurt (select one)

Non-fat

Natural

Strawberry

Bakery (select one)

Butter croissants

Chocolate croissants

Apple bran muffins

Blueberry muffins

ENHANCEMENTS (select one) | 5

Ham, cheddar cheese and egg wrap

Chorizo, peppers and manchego cheese, egg burrito

Breakfast burger, sausage patties, American cheese, scrambled eggs

*Chef attendant included in menu price.

BRUNCH

All Brunch Buffets are served with Fruit Preserves and Freshly Brewed Arabica Coffee and Selection of Teas, Whole Milk, Half & Half and Skim Milk.

BUFFET

SYMPHONY BUFFET | 62

Orange, ruby grapefruit, pineapple juices

Selection of sliced fresh fruits

Assorted yogurts and cereals

Bakery

Butter croissants, blueberry muffins, brioche rolls, chocolate croissants

Salads

Mesclun greens, shaved Reggiano cheese, croutons, Kalamata olives, cherry tomatoes, red onions, cucumbers

Balsamic vinaigrette, champagne tarragon vinaigrette

Fusilli pasta salad, sun dried tomatoes, citrus feta cheese, basil pesto

Continental Meat and Cheese Display

Marinated goat cheese, manchego cheese

Black forest ham, peppered salami, smoked turkey breast, dried fruits, nuts, grain mustard, cornichon

Walnut cranberry loaf, grissini, sliced baguette

Omelets*

Whole eggs and egg whites

Tomatoes, peppers, onions, mushrooms, ham, turkey, bacon, spinach, Swiss cheese, cheddar cheese, brie cheese

Entrées

Scrambled eggs

Smoked bacon

Banana pecan french toast

Chorizo potatoes

Roasted garlic shrimp, fennel, garbanzo beans, tomatoes citrus ratatouille

Carving Station

Truffle-honey-glazed ham

Black cherry bourbon sauce

Desserts

Key lime tart

Raspberry and chocolate tart

Crème brûlée

Assorted macarons & cookies

BEVERAGE ENHANCEMENTS

Bloody Mary Bar | 16

Wheatley vodka, celery, celery salt, regular and spicy Bloody Mary mix, Clamato juice, olives, limes, bacon, Old Bay seasoning, Tabasco, Worcestershire, horseradish

Mimosa Bar | 14

Gruet brut, fresh orange juice, grapefruit juice, pomegranate juice, strawberry lemonade

Bellini Bar | 14

Gruet brut, peach puree, strawberry puree, mango puree, pineapple puree, sliced strawberries, peaches, mangoes, pineapples

BRUNCH

All Brunch Buffets are served with Fruit Preserves and Freshly Brewed Arabica Coffee and Selection of Teas, Whole Milk, Half & Half and Skim Milk.

BUFFET

GRIFFIN BUFFET | 72

Orange, ruby grapefruit, pineapple juices

Selection of sliced fresh fruits

Assorted yogurts and cereals

Bakery

Butter croissants, blueberry muffins

Assorted scones, sweet butter, fruit preserves, lemon cream glazed cinnamon rolls

Salads

Mesclun greens, shaved Reggiano cheese, croutons, Kalamata olives, cherry tomatoes, red onions, cucumbers

Balsamic vinaigrette, champagne tarragon vinaigrette

Fusilli pasta salad, sundried tomatoes, citrus feta cheese, basil pesto

Seafood Display

Poached shrimp, oysters, crab claws cocktail sauce, lemon, red wine mignonette

Continental Meat and Cheese Display

Marinated goat cheese, manchego cheese

Black forest ham, peppered salami, smoked turkey breast, dried fruits, nuts, grain mustard, cornichon

Walnut cranberry loaf, grissini, sliced baguette

Soup

Chef's seasonal creation

Omelets*

Whole eggs and egg whites

Tomatoes, peppers, onions, mushrooms, ham, turkey, bacon, spinach, Swiss cheese, cheddar cheese, brie cheese

Entrées

Scrambled eggs

Smoked bacon

Banana pecan french toast

Roasted garlic shrimp, fennel, garbanzo beans, tomatoes

Roasted fingerling potatoes

Mushroom and truffle saffron cauliflower gratin

Carving Station

Carved roasted strip loin of beef, rosemary jus

Desserts

Raspberry champagne parfait

Fruit tarts

Almond mandarin panna cotta

Mocha verrine

Opera cake

Cherry clafoutis

BEVERAGE ENHANCEMENTS

Bloody Mary Bar | 16

Wheatley vodka, celery, celery salt, regular and spicy Bloody Mary mix, Clamato juice, olives, limes, bacon, Old Bay seasoning, Tabasco, Worcestershire, horseradish

Mimosa Bar | 14

Gruet brut, fresh orange juice, grapefruit juice, pomegranate juice, strawberry lemonade

Bellini Bar | 14

Gruet brut, peach puree, strawberry puree, mango puree, pineapple puree, sliced strawberries, peaches, mangoes, pineapples

*Chef attendant included in menu price.

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BREAKS

All Break menus are served with Freshly Brewed Arabica Coffee and Selection of Teas, Whole Milk, Half & Half and Skim Milk and Soft Beverages.

SIPS

COFFEE BREAK

1/2 Day (4 hours) | 28

All Day (8 hours) | 42

French roast and decaffeinated

Arabica bean coffee

Selection of herbal teas

Assorted soft drinks and bottled water

Whole, half & half and skim milk

Smoothie | 20*

(select three flavors)

POWER BERRY

Fresh berries, low-fat yogurt, coconut water

NUTTY BANANA

Banana, Nutella, almond milk

PINEAPPLE BLISS

Pineapple, kale, mint, spinach, ginger

MINTED MANGO

Mint, mango, peach

GREEN TEA

Strawberry, banana, matcha

BITES

Coffee - Coffee | 17

Selection of biscotti: orange, cranberry almond, hazelnut dark chocolate

Doughnut holes: cinnamon sugar, chocolate

Lemon raspberry coffee cake

Almond shortbread cookies

Latin Cafe | 20

Cinnamon churros

Warm bitter chocolate sauce

Alfajores

Guava and cream cheese pastelitos

Ham and cheese croquettes

Serrano ham and manchego montaditos

Citrus | 18

Creamsicle cupcakes

Citrus slushy

Lemon bars

Citrus sodas

Lemonade

Milk and Cookies | 17

Chocolate chip

White chocolate macadamia nut

Rocky road

Oatmeal raisin

Chocolate, strawberry and plain milk

Wellness Break | 20

Cold pressed juices

Carrot cardamom coffee cake

Coconut macarons

Cranberry granola bars

Fresh fruit skewers, jasmine yogurt dip

Stompin' Sweet and Salty | 18

Warm “dressed” caramel popcorn, chocolate, crushed peanuts

Freeze-dried strawberries

Rice Krispies treats

Assorted salted chocolate bon bons

Chocolate-dipped strawberries and salty pretzels

The Parlor | 19*

Chocolate, strawberry, vanilla, Oreo gelato

Chocolate sauce, caramel sauce, candied almonds, crushed Oreos, chocolate shavings, sprinkles, mini M&Ms whipped cream, marshmallows, dipped waffle cones

Red velvet ice cream sandwiches

High Tea in Tennessee | 20

Tea sandwiches:
Shaved country ham,
Dijonnaise, watercress

Whipped smoked trout and cream cheese, capers, celery cress

“CB&J” cashew butter, huckleberry jam, smoked salt

Hummingbird cupcakes, salted pineapple frosting

Tennessee shortbread

Iced tea infusions

Nashville Hot Chicken Bar | 23

Hot, medium, mild

Honey mustard, blue cheese, ranch dips crisp and marinated vegetable crudité parker house rolls

Sweet tea, lemonade

Make Your Own Trail Mix | 14

Dried bananas, apricots, raisins, cashews, peanuts, M&Ms, sunflower seeds

BREAKS

ENHANCEMENTS

Arabica Bean Coffee | 85/gallon

French roast and decaffeinated

Herbal Tea Selections | 85/gallon

Lemon, honey

Fresh Citrus Juices | 85/gallon

Orange and ruby grapefruit

Chilled Juices | 70/gallon

Cranberry, apple, tomato, V8, pineapple, guava

Individual Juices | 5/each

Orange, cranberry, apple, tomato, V8

Assorted Soft Drinks | 5/each

Pepsi, Diet Pepsi, Sierra Mist

Bottled Waters | 5/each

Selection of still and sparkling waters

Iced Tea | 75/gallon

Coffee Cakes | 50/dozen

Mocha caramel, lemon hazelnut, chocolate marble

Biscotti | 40/dozen

Orange, cranberry almond, hazelnut dark chocolate

Cookies | 52/dozen

Chocolate chip, oatmeal raisin, rocky road, white chocolate macadamia nut

Muffins | 50/dozen

Banana walnut, cinnamon bran, blueberry muffins

Brownies | 54/dozen

White chocolate blondie, cream cheese brownie, chocolate fudge brownie

Salty Snacks | 4/individual bag

Mixed nuts, chips, pretzels

Snack Bars

Selection of granola bars | 4/each

Selection of energy bars | 5/each

Homemade Snack Bars | 54/dozen

Lemon, oatmeal apricot, dream bars

Assorted Danish and Pastries | 48/dozen

Bagels | 48/dozen

Plain, everything, whole wheat and sesame seed bagels

Plain, low-fat, garden vegetable and chive cream cheese

Sweet butter, fruit preserves

Whole Fresh Seasonal Fruit Selection | 42/dozen

Marinated Fruit Salad | 6

Selection of Sliced Fresh Fruits | 12

Sliced Fresh Fruit with Berries | 16

Warm Soft Pretzels | 48/dozen

Spicy mustard, cheese fondue

Warm Flavored Popcorn | 6

Truffle, butter, sweet

Crisps and Dips | 12

Potato chips, vegetable crudité

Horseradish and dill, roasted pepper, cannellini bean dip

Chips and Salsa | 12

Salsa asada, guacamole, warm queso dip, tortilla chips

Mediterranean Dips | 12

Smoked paprika hummus, baba ganoush, pita chips

Yogurts | 5/each

Selection of natural and fruit-flavored yogurts

Yogurt Parfaits | 72/dozen

Greek yogurt, fresh fruit purée, toasted granola

Ice Cream Bars | 82/dozen

Assorted Häagen-Dazs ice cream, fruit bars

Assorted Candy | 5/each

M&Ms, Kit Kat, Snickers, Twix, Skittles, Twizzlers

*Chef attendant included in menu price.

LUNCH

All Lunch Buffets are served with Freshly Brewed Arabica Coffee and Selection of Teas, Whole Milk, Half & Half, Skim Milk and Soft Beverages.

MARKET

Inspired by the French Lick Market, the original market and trading post of Nashville, established in the early 1700s.

THE DELICATESSEN | 46

Salads

Mesclun greens

Tomatoes, cucumber, pickled onions, olives, croutons, citrus herb feta cheese

Ranch, Italian, balsamic dressings

Fingerling potato salad, cornichon, mustard herb dressing

Creamy coleslaw

Entrées

Peppered roast beef, country ham, smoked turkey, salami sliced cheddar, Swiss, provolone cheese

Lettuce, tomatoes, red onions, sour pickles mustard, mayonnaise, sun dried tomato relish sourdough, multigrain, stone ground rye

Desserts

Cream cheese brownie

White chocolate macadamia nut cookie

Blueberry cream tart

THE FOOD HALL | 49

Soups

Chicken & noodle soup, pulled chicken, egg noodle, market vegetables

Loaded baked potato chowder, Sweetwater Valley Farm cheddar, country ham, chives

Vegetarian soup of the season

Salads

Crisp romaine, mesclun greens

Croutons, Kalamata olives, grape tomatoes, red onions

Creamy ranch, balsamic vinaigrette, Caesar dressing

Roasted heirloom beets, crumbled feta, arugula

Citrus tabbouleh, apricots, mint, pistachios grilled vegetables, hummus

Sandwiches

Muffaletta sandwich, salami, green olives, sesame roll

Roasted turkey panini, brie cheese, spiced fig pesto

Grilled steak quesadilla, pepper jack cheese, guacamole, pico de gallo

Pesto chicken Caesar wrap, parmesan cheese dressing

Vegetable wrap, portobello mushroom, zucchini, roasted tomatoes

Desserts

Peanut butter cookies

Chocolate mousse waffle cup

Mango vanilla panna cotta

Fresh berry tart

THE FRENCH LICK | 52

Salads

Marinated bocconcini

Germantown potato salad, hickory-smoked bacon

Pasta salad, roasted tomatoes, Kalamata olives, basil pesto

Albacore tuna salad, roasted bell peppers

Mesclun greens, tomatoes, cucumbers, olives, croutons

Blue cheese, sherry vinaigrette, balsamic dressing

Soup

Broccoli and Sweetwater Valley Farm smoked gouda

Entrées

Warm honey-mustard-glazed corned beef, sauerkraut

Soppressata, Benton's Country ham, Heritage Glen Farm roasted chicken

Sweetwater Valley Farm cheese selection: white and yellow cheddar, Colby, garden blend lettuce, tomato, red onion, sour pickles

Mustard, mayonnaise, sun dried tomato relish sourdough, multigrain, stone ground rye, kaiser roll

Desserts

Greek yogurt and roasted pineapple

Chocolate flourless cake

Strawberry cheesecake

LUNCH

All Lunch Buffets are served with Freshly Brewed Arabica Coffee and Selection of Teas, Whole Milk, Half & Half, Skim Milk and Soft Beverages.

BUFFET

Our selection titles pay tribute to famous waterways that brought travelers and supplies across their respective lands.

THE TENNESSEE | 50

Appetizers

Chopped iceberg lettuce, red onions, tomatoes, smoked bacon vinaigrette

Green bean salad, cranberries, almonds, crispy shallots, grain mustard dressing

Tomato and grilled onion salad, arugula, feta cheese, sherry vinaigrette

Rock shrimp and papaya salad, roasted peppers, cucumber, lime-chili vinaigrette

Entrées

Swiss "ish" beef slider, grilled mushroom

Grilled feta and poblano turkey slider

Lemon and pink pepper salmon

All-beef all-American mini dog

Yazoo ale poached brats, kraut and grain mustard

Charred seasonal vegetables, herb pesto

Char-grilled street corn "off the cob"

Accompaniments: mustard, mayonnaise, ketchup, sweet relish

Roma tomatoes, onions, lettuce, pickles

American, cheddar, Swiss cheese

Potato bread, soft rolls

Desserts

Assorted cupcakes s'mores tart

Pecan pie

Marinated strawberries and cream

LA SEINE | 54

Appetizers

Iceberg, arugula, spinach, kale

Accompaniments: marinated olives, cherry tomatoes, cucumbers, shredded carrots, sweet corn

Roasted peppers, cauliflower, avocado, bacon, egg, sunflower seeds, almonds

Raisins, pistachio, walnut, feta cheese, cotija cheese, blue cheese

Balsamic dressing, ranch, lemon oregano vinaigrette

Bulgur wheat salad, edamame, cranberry, haloumi cheese

Fusilli pasta salad, country ham, sweet peas

Roasted shrimp tabbouleh salad

Marinated tomato and bocconcini salad

Soup

Tomato bisque

Entrées

Blackened snapper, lemon emulsion

Grilled skirt steak, scallion, garlic confit

Rotisserie pulled chicken, achiole, cilantro

Ciabatta, whole wheat rolls

Desserts

Apple tatin

Crema catalana

Key lime pie

Seasonal fruit salad

THE THAMES | 54

Appetizers

Seared tuna, ramen noodles, shiitake mushrooms, ponzu

Vegetable quinoa salad, cucumber, pickled ginger, carrots, grilled asparagus

Spinach and frisée salad, feta cheese, tomatoes, grapefruit vinaigrette

Chicken and peanut salad, cilantro, sweet chili vinaigrette

Soup

Chilled sweet corn and mint

Entrées

Coconut chicken curry, hearts of palm, scallion

Black pepper skirt steak, cashews, rapini

Poached salmon, citrus nage, dill crumb

Sautéed bok choy, sesame miso broth saffron cauliflower sofrito

Steamed long grain wild rice, almond, apricot, lemon oil

Whole wheat pita, salted sesame lavash

Desserts

Vanilla Panna Cotta-Kiwi Jelly

Fresh Fruit Tart

Oatmeal Cookies

Orange Financier

*Gluten-free option available upon request.

LUNCH

All Lunch Buffets and menus are served with Freshly Brewed Arabica Coffee and Selection of Teas, Whole Milk, Half & Half and Soft Beverages.

— BUFFET —

LA SONORA | 50

Appetizers

Crab, tomato and avocado cocktail

Pulled achiote chicken salad, lemon, cilantro

Chipotle shrimp salad, cotija cheese, roasted corn, pickled jicama

Baby greens, pickled radish, tomatoes

Roasted jalapeño and cumin dressing

Soup

Chicken tortilla

Entrées

(build your own taco)

Grilled mahi, cilantro, lime pollo asado, salsa verde

Steak adobo, pasilla chili, orange, scallion, pork carnitas, ancho chili, shaved onion

Vegetable tacos, roasted peppers, onions, carrots, habanero glaze

White corn and flour tortillas, tomato coriander rice, black beans

Accompaniments: guacamole, sour cream, salsa asada shredded lettuce, grated cheese

Desserts

Tres leches

Spiced chocolate cake caramel flan

Cinnamon churros with hot chocolate sauce

L'ADIGE | 48

Appetizers

Caprese, mozzarella, Roma tomatoes, arugula pesto, aged balsamic

Mediterranean salad, cucumber, olives, peppers, tomato, feta cheese lemon dressing

Pasta salad, confit tuna, roasted Vidalia onions, sweet basil vinaigrette

Romaine hearts, shredded parmesan, focaccia croutons, Caesar dressing

Soup

Chick pea soup

Entrées

Chicken scallopini, lemon caper emulsion

Grilled salmon, Tuscan bean ragout

Herb-cruste pork loin, tomato stew

Vegetable ratatouille

Potato and sweet corn succotash

Orzo pasta risotto, parmesan, wild mushrooms

Desserts

Ricotta cannoli

Tiramisu

Assorted biscotti

Caramel budino

THE MISSISSIPPI | 52

Appetizers

Cajun crab potato salad

Roasted beets, Maytag blue, crushed pecans, bourbon peach vinaigrette

Pulled brisket and bean salad

Romaine lettuce, apples, golden raisins, cornbread croutons, cider dressing

Entrées

Chicken fried steak, black pepper gravy

Carolina pulled pork, apple vinegar

KC BBQ chicken

Shrimp etouffee

Baked mac & cheese, white cheddar gratin

Creamed collard greens, Swiss chard, smoked turkey

Smokey baked beans

Buttermilk biscuits

Desserts

Banana pudding

Warm peach cobbler

Pecan Baileys cheesecake

Chocolate Mississippi mud pie

LUNCH

All Lunch menus are served with Artisanal Breads, Freshly Brewed Arabica Coffee and Selection of Teas, Whole Milk, Half & Half, Skim Milk and Soft Beverages.

— EXPRESS LUNCH —

MEAT & THREE | 52

(select one from each category)

SALADS

Tomato Mozzarella

Basil pesto

Mixed Greens

Crudo vegetables, balsamic dressing

Israeli Couscous

Roasted peppers and almonds

Traditional Caesar Salad

Creamy parmesan dressing

PROTEIN

Moroccan Chicken Skewers

Mint raita

Pineapple BBQ Shrimp

Cilantro slaw

Petite Filet Mignon

Watercress pesto

Roasted Filet of Salmon

Lemon beurre blanc

SIDES

Crispy Parmesan Fries

Asparagus Fondue

Oven-Roasted Vegetables

Garlic-Roasted Marble Potatoes

SWEETS

Apple Cinnamon Tart

Milk Chocolate Brownie

Salted caramel ganache

Tiramisu

Lychee Raspberry Macaron

Gluten-free

— PRIX FIXE —

ENTRÉES (select one)

PRIX FIXE #1 | 40

Grilled Chicken Caesar Salad

Roasted peppers, parmesan cheese croutons

Sesame Chicken Kale Salad

Young kale, sunflower seeds, grapes, cherry tomatoes cranberry vinaigrette

Grilled Shrimp & Asparagus Quinoa Salad

Roasted beets, citrus, feta cheese

PRIX FIXE #2 | 45

Roasted Salmon Filet

Creamy lemon orzo, pistou, grilled asparagus, hazelnut

Roasted Breast of Chicken

Asiago polenta, mushroom ragout, prosciutto savory jus

Grilled Breast of Chicken

Artichoke farro, wax bean, tomato salad

PRIX FIXE #3 | 50

Petit Filet “Steak Frites”

Potato fries, roasted tomatoes, watercress, peppercorn sauce

Roasted Black Cod

Sweet corn cotija grits, brussels sprouts, chipotle tomatillo relish

Shrimp and Crab Pappardelle

English peas, smoked bacon, citrus bread crumbs

LUNCH

All Lunch menus are served with Artisanal Breads, Freshly Brewed Arabica Coffee and Selection of Teas, Whole Milk, Half & Half, Skim Milk and Soft Beverages.

GRAB & GO

GRAB & GO | 44

Main Course (select three, quantity specific)

Club Sandwich

Turkey, applewood-smoked bacon, chive mayonnaise, tomatoes, bibb lettuce

Greek Chicken Wrap

Grilled chicken breast, tomatoes, cucumber, feta cheese, romaine lettuce lemon oregano dressing

Italian Hero

Capicola, genoa salami, provolone cheese, arugula, sun dried tomato aioli, soft roll

Caprese Sandwich

Fresh mozzarella cheese, tomatoes, basil pesto dressing

Whole Wheat Vegetable Wrap

Balsamic roasted portobello mushroom, hummus, roasted peppers, arugula

Grilled Chicken Quinoa Salad

Citrus dressing

Seared Tuna Asian Noodle Salad

Edamame, ginger sesame dressing

Turkey Cobb Salad

Bacon, tomato, avocado, hard-boiled egg, blue cheese

Grilled Shrimp or Chicken Caesar Salad

Crisp romaine, marinated tomatoes, creamy parmesan dressing

Snacks and Sides (select three, quantity specific)

Tomato mozzarella salad

Pasta salad

Classic potato salad

Mixed green salad

Fresh whole seasonal fruit

Pretzels

Potato chips

Granola bars

Energy bars

Trail mix

Desserts (select two, quantity specific)

Apple crumb square

Caramel fudge brownie

Rocky road cookie

Coconut key lime pie

Lemon raspberry tart

RECEPTION

CHILLED HORS D'OEUVRES

Meat and Poultry | 7.5/piece

Chilled smoked tenderloin of beef, cabernet pickled mushrooms

Tomato bread, serrano ham, green olive tapenade

Smoked chicken, mint raita, curry cone

Peking duck summer roll, spicy tamarind

Fish and Seafood | 7.5/piece

Lobster gazpacho shooter, roasted pepper jelly, tempura crunch

Shrimp cocktail pipette

Beet cured salmon, herbed crème fraîche, golden beet, lemon confit

Ahi tuna poke, toasted macadamia nut, radish cress

Lobster “BLT,” smoked bacon and tomato gelée, Maine lobster, avocado

Coconut shrimp summer roll, sweet chili sauce

Vegetarian | 6/piece

Southern pimiento cheese, crostini, pickle relish

Piquillo pepper caponata, lemon paneer, naan crisp

Roasted beet shooter, Humboldt Fog, honey, sunflower seeds

Artichoke bruschetta, green olive, manchego cheese

HOT HORS D'OEUVRES

Meat and Poultry | 7.5/piece

Confit duck arancini, farro and black cherry

Coriander popcorn chicken, chipotle BBQ

Harissa lamb lollipops, minted lemon yogurt

Spicy chicken ragoon, rice vinegar, sweet chili glaze

Pulled pork slider

Grilled beef slider, jalapeño cheddar cheese, grilled onions

Chipotle-braised beef arepa

Fish and Seafood | 7.5/piece

Mini shrimp po-boy, Cajun pickle slaw

Grilled Maine lobster taco, pickled cabbage, cilantro cream

Smoked salmon and sour cream quiche

Thai crab cake, kaffir lime remoulade

Aji amarillo buffalo shrimp, dill and avocado cream

Shrimp ‘n grits cake, smoked bacon marmalade

Vegetarian | 6/piece

Creamed corn croquette, jalapeño sour cream

Caramelized red onion, pine nut and goat cheese parcel

Brie tater tots, roasted tomato jam

Truffle mushroom and mascarpone arancini, celery cream

Vegetable manchurian, sweet and sour plum

SWEET HORS D'OEUVRES

Desserts | 7/piece

Chocolate pop-rock strawberries

Cheesecake lollipop

Chocolate mousse cones

Fruit tarts

Mini cupcakes

Assorted macarons

Dulce de leche profiteroles

Lemon meringue kisses

Nutella-stuffed doughnuts

Key lime bites

Piña colada bar

RECEPTION

CHILLED STATIONS

Caesar Salad | 16

Crisp romaine and treviso, rosemary croutons, shaved parmesan cheese

Marinated grilled chicken breast, caper berries

Creamy garlic dressing

Garden Greens Salad | 16

Shaved carrot and cucumber, grape tomatoes, marinated olives

Red onions, herbed feta cheese, caramelized walnuts, ciabatta wafers

Balsamic dressing, lemon blue cheese vinaigrette, housemade ranch

The Board | 20

Olive-oil-roasted peppers, marinated tomatoes

Citrus artichokes, spiced olives, grilled asparagus

Boursin, manchego, drunken goat cheese

Parma ham, cured chorizo

Soppressata, duck prosciutto

Rustic breads, crisp baguette, grissini, olive rolls

Cheese | 20

Aged cheddar, camembert

Buttermilk blue, port salut, comté, drunken goat, manchego in olive oil

Accompaniments: tomato jam, port wine figs, bergamot apricots marcona almonds, assorted crackers, French baguette, walnut raisin rolls

Crisp and Cured | 14

RAW
carrots, celery, radish, cherry tomatoes, broccoli florets

PICKLED
curry cauliflower, castelvetro olives, rosemary mushrooms celery seed cucumbers, spiced mini peppers

Ceviche | 26

Rock shrimp, sweet potato, sour orange, jalapeño

Red snapper, lime, aji amarillo, avocado crema, shaved onion

Conch, scotch bonnet, tomato, cilantro, ginger

Accompaniments: plantain chips, choclo, crostini

Bruschetta | 18*

Prosciutto, pear and asiago salad, herb crostini

Tuna tartare, mustard, caper and lemon

Maine lobster, citrus tarragon mayonnaise, fennel pollen

Mozzarella Bar | 22*

MARINATED BOCCONCINI
Pesto, pepper, tomato citrus rosemary

LOCAL BURRATA
Heirloom tomatoes, olive oil, micro basil, 20-year balsamic

PARFAIT
Tomato gelée, buffalo mozzarella espuma seasoned salts, scented olive oil

Accompaniments: grissini, lavash

À LA CARTE SEAFOOD

Chilled Shrimp 16/20 | 77/dozen

Accompaniments: cocktail sauce, sauce louis, lemon wedges

Snow Crab | 81/dozen

Accompaniments: wasabi mayo, cocktail sauce, lemon wedges

Oysters | 86/dozen

Accompaniments: shallot-cabernet mignonette, tabasco, lemon wedges

Maine Lobster | 92/dozen portions

RECEPTION

HOT STATIONS

Taqueria | 20

Pork cilantro carnitas, chicken in salsa verde, beef al pastor

Flour and corn tortillas

Accompaniments: shredded lettuce, lime, sour cream, guacamole cheddar cheese, cotija cheese, salsa verde, pico de gallo, salsa asada, black bean and corn salsa

Pasta | 21

Penne chicken cacciatore

Chicken breast, roasted tomatoes, capers, olives, wild mushrooms

Orecchiette shrimp pasta

Rock shrimp, zucchini, tarragon cream

Bowtie pasta

Gorgonzola, walnuts, red apple, rapini

Southern Comfort | 22

Buttermilk fried chicken

Malted waffles

Accompaniments: vanilla bourbon syrup, roasted garlic and jalapeño butter

Paella Display | 26

Valencian

Shrimp, chorizo, chicken, calamari, clams, mussels, sofrito

Vegetarian paella available upon request

Risotto | 24*

Arborio, blue crab, asparagus, smoked corn, lemon confit

Farro, duck confit, sour orange jelly, compressed fennel, duck chicharrón

Orzo, butternut squash, green apple, sage granola

Chinese Pancake Station | 24*

Peking duck

Moo shu wraps, charred scallions, cashew crunch, plum sauce

Dim Sum Bar | 24* (based on 3 pieces / guest)

Shrimp shumai, chicken dumpling, char siu bao, vegetable dumpling

Accompaniments: chili sauce soy vinaigrette

Biscuit Bar | 20

Buttermilk, cheddar and scallion, blue cheese

Sausage gravy, hollandaise sauce, cheese sauce

Accompaniments: black forest ham, popcorn fried chicken, smoked brisket hash

Apricot jam, candied apple butter, maple caramelized onions

Sliders | 22 (based on three pieces/guest)

Beef slider, turkey burgers, pulled BBQ pork

Accompaniments: sautéed mushrooms, caramelized onions, tomatoes

Boston lettuce, pickles, creamy citrus coleslaw, crushed avocado, potato rolls, ketchup, mustard, mayonnaise, cheddar cheese, crispy shallots, BBQ sauce

Empanadas | 19 (based on three pieces/guest)

chicken sofrito, carne asada, vegetable manchego cheese

Accompaniments: lemon paprika mayonnaise, pico de gallo

Focaccia | 16

Margherita

Roasted zucchini, prosciutto

Meatballs and ricotta cheese

Accompaniments: chili flakes, parmesan cheese, oregano

*Chef attendant included in menu price.

*Chef attendant included in menu price.

RECEPTION

CARVING STATIONS

Miso Glazed Chilean Sea Bass | 29

Steamed lemongrass rice, grilled bok choy

Accompaniments: chives, toasted sesame seeds

Cajun Salmon Filet | 24

Blackened Atlantic salmon, cheesy grits, Creole tomato sauce

Accompaniments: grilled lemon, crispy capers

BBQ Pulled Pork Shoulder | 22

Hoppin' John Carolina peas, cheddar biscuits, fried sweet potato

Accompaniments: maple bourbon BBQ sauce, Alabama white sauce

Cuban Mojo Chicken | 22

Sour orange glazed chicken, fried sweet plantains, poached yucca

Accompaniments: pickled red onion, mojo criollo

Truffle-Honey-Glazed Ham | 21

Black cherry bourbon sauce, crushed yukon potatoes

Accompaniments: brioche rolls, grain mustard

Churrascaria | 25

Grilled skirt steak, lemon sweetbreads, Chorizo, grilled vegetables

Accompaniments: cheese bread, chimichurri

House-Smoked Brisket | 24

Jalapeño mac & cheese

Caramelized brussels sprouts, bacon

Accompaniments: vinegar barbecue sauce, crispy onions

Turkey Roulade | 23

Turkey breast rolled with smoked thigh stuffing

Honey-roasted yams, green bean and mushroom casserole

Accompaniments: cranberry apple compote, giblet gravy

Prime Rib | 26

Slow-cooked rib of beef, garlic and rosemary crushed potatoes, parmesan creamed spinach

Accompaniments: pinot jus, horseradish cream

Beef Wellington | 28

Beef tenderloin, roasted mushrooms, truffle sauce

RECEPTION

DESSERT STATIONS

Dessert Table | 22

Chocolate cream puffs, key lime coconut chantilly, citrus financier tropical verrine, strawberry tartlets, milk chocolate crunch, macarons, cherry pistachio galette

S'mores | 14*

Toasted marshmallow brochettes

Pineapple and chocolate with cinnamon marshmallows

Chocolate with peppermint marshmallows

Strawberry and chocolate with cookies and cream marshmallows

Cobbler Station | 20

Peach, blueberry, apple

Vanilla ice cream, salted granola, candied pecans, whipped cream, warm custard sauce, powdered sugar, cinnamon crumb

Crêpe Station | 19

Bananas foster crêpes, Nutella crêpes, strawberries, chocolate sauce caramel sauce, whipped cream, toasted nuts

Gelato Sundae Station | 19

Chocolate, Oreo, strawberry gelato

Fresh fruit and berries, brownies, traditional toppings

Candy Land | 16

M&Ms, Hershey's Kisses, peach rings, jaw breakers, gummy bears, Nerds, Mike and Ikes, selection of mini candy bars assorted marshmallows

Cannoli Station | 19*

Filling: ricotta cheese cream, French vanilla cream, chocolate Italian cream

Shell: classic or chocolate

Toppings: pistachio, almond nib, salted peanut, hazelnut, chocolate chip, white chocolate chip, shortcake crumb, candied orange, powdered sugar, chocolate fudge

*Chef attendant included in menu price.

*Chef attendant included in menu price.

DINNER

All Dinner Buffets are served with Freshly Brewed Arabica Coffee and Selection of Teas, Whole Milk, Half & Half and Skim Milk.

BUFFET

SOUTHERN COMFORT | 75

Appetizers

Traditional coleslaw, celery seed dressing

Deviled potato salad, smoked paprika, fried garlic

Heirloom tomato salad, basil leaves, white balsamic dressing

Pimiento cheese dip, garlic crostini

Penne pasta salad, grilled vegetables, citrus ricotta salata

Soup

Georgian-style Brunswick pork stew

Entrées

Cajun blackened Chilean sea bass, Creole sauce

Dry-rubbed smoked brisket, braising juices

Nashville hot chicken

Green beans, smoked bacon

Creamy Carolina gold rice and peas

Shrimp and grits

Skillet corn bread, honey butter

Buttermilk biscuits, mushroom gravy

Desserts

Caramelized macadamia chocolate tarts

Banana pudding

Chocolate Mississippi mud pie

Bread pudding

Peanut butter cheesecake

MIDTOWN | 80

Appetizers

Ancient grain salad, farro, quinoa, mango, avocado dressing

Roasted cauliflower and arugula salad, caper, mustard, orange

Maryland crab potato salad, smoked paprika cream

“Bistro wedge salad,” cabernet blue cheese vinaigrette

Carrot ribbons, cucumber and radish

Soup

Roasted fennel and lentil soup

Entrées

Roasted chicken, sweet corn, succotash

Shrimp Creole, jalapeño jack grits

Beer-braised short ribs

Roasted squash and asparagus, lemon and basil bread crumbs

Mac & cheese, smoked gouda

French fries, duck gravy, cheese curd

Ciabatta, whole wheat and olive rolls

Desserts

Carrot cake

Blueberry cheesecake

Lemon meringue tart

Warm apple cobbler

Banana-granola verrines

FRENCH ROOTS | 85

Appetizers

Salad Niçoise, seasonal greens, rare ahi tuna, haricots verts, mixed olives

Fingerling potatoes, boiled egg, red wine vinaigrette

Smoked chicken salad, roasted tomatoes, marinated fennel, blistered grapes, parsley pistou

Grilled marinated vegetables, hummus, pita

Spiced shrimp bulgur salad, green onions, pickled vegetables

Soup

French onion soup, gruyère crostini

Entrées

Chateaubriand, shallot marmalade, port demi-glace

Baked sea bass, verjus beurre blanc, orange and fennel ragout

“Coq au vin” seared chicken supreme, ragout of confit chicken thighs, heirloom

Ratatouille, zucchini, eggplant, red onion, tomato

Root vegetable galette, potato, parsnip, sweet potato, celery root

Carrots and marble potatoes

Desserts

Vanilla crème brûlée

Lemon madeleines

Apple tatin verrines

St. Honoré

DINNER

All Dinner Buffets are served with Freshly Brewed Arabica Coffee and Selection of Teas, Whole Milk, Half & Half and Skim Milk.

BUFFET

MEDITERRANEAN | 75

Appetizers

Heirloom tomato salad, buffalo mozzarella, basil, pine nuts balsamic

Romaine and radicchio salad, focaccia croutons, barolo dressing

Farmers salad, cucumbers, tomato, red onions, peppers, ricotta salata, fresh oregano

Chilled octopus salad, flat parsley, roasted tomatoes, fennel, celery hearts

Assorted antipasti, cured meats and cheese, spiced olives

Grilled artichoke hearts

Soup

White bean and pancetta soup

Entrées

Strozzapreti, lamb ragout, castelvetrano olives, golden raisins, pecorino

Orecchiette, rock shrimp and crab, green peas, mint pesto

Grilled swordfish, lemon butter emulsion, fried capers, fresh herbs

Olive-oil-roasted fingerling potatoes, confit garlic, rosemary

Oregano-roasted vegetables

Roasted lemon and thyme chicken, truffle honey glaze

Desserts

Pistachio-cherry tart

Chocolate zeppole

Olive oil cake, blackberry chantilly

Tiramisu

STEAKHOUSE GRILL | 85

Appetizers

Iceberg wedge salad

Accompaniments: bacon, boiled egg, radishes, cucumber, onions, tomatoes

Housemade ranch dressing, balsamic vinaigrette

Grilled asparagus and feta salad, golden beets, toasted pecans

Maine lobster cocktail, celery hearts, tarragon mayonnaise, tempura crisps

Marble potato salad, grain mustard dressing, spinach

Soup

Roasted corn and crab chowder

Entrées

Grilled sirloin of beef

Accompaniments: natural jus, peppercorn sauce, sauce béarnaise

Blackened mahi, lemon and caper nage

Roasted chicken breast, olive and bell pepper ragout

Jumbo garlic shrimp, sautéed onions and tomatoes, parsley

Sides

Boulangier truffle potatoes

French beans and broccolini, garlic butter, onions

Creamed baby spinach

Mac & cheese, aged cheddar, braised short rib

Desserts

Caramel bread pudding, vanilla confit fruit

Lemon raspberry tart

Cherry cheesecake verrine

Chocolate gâteau

ASIA PACIFIC | 80

Appetizers

Udon noodle salad, pulled chicken, cilantro, cashew crumble

Green papaya slaw, cucumbers, bean sprouts, chili, Thai basil

Shredded carrots

Assorted sushi maki rolls, soy sauce, wasabi, pickled ginger (based on 4 pieces per person)

Spiced beef salad, snow peas, cucumbers, Chinese broccoli

Soup

Tom yum soup

Entrées

Char siu roast pork loin, hoisin glaze

Miso-marinated salmon, sautéed bok choy

Satay chicken skewers, peanut sauce

Stir fried seasonal vegetables

Egg fried rice, marinated tofu, xo sauce

Thai green curry with shrimp, opal basil, lemongrass

Desserts

Mango custard verrine, sesame meringue

Chai cake, spiced cream cheese frosting

Almond cookies

Black tea crème brûlée, caramelized sugar

Coconut mochi

DINNER

All Dinner à la Carte menus are served with Artisanal Breads, Arabica Coffee and Selection of Teas.

À LA CARTE SOUPS

All soups available as a middle course at half the price.

Double-Roasted Chicken Broth | 10
Ricotta chicken tortellini, chives

French Onion Soup | 10
Gruyère crostini

Tomato Cream | 10
Balsamic syrup, mozzarella cheese croquette

Lobster Bisque | 15
Roasted lobster tail, cognac froth

À LA CARTE HOT APPETIZERS

Mushroom Risotto | 16
Truffle mascarpone foam

Lobster Cannelloni | 18
White bean cream, cognac gastrique, roasted fennel

Jumbo Lump Crab Cake | 19
Jicama and cabbage slaw, spicy remoulade

Shrimp n' Grits | 21
White cheddar, andouille, Creole sauce

Red-Wine-Braised Short Ribs | 19
Truffle potato cream, glazed parsnips

Crispy Duck Confit | 17
Puy lentil, apple, pickled cipollini onion

Roasted Tomato Tart | 16
Goat cheese, balsamic onions, arugula

À LA CARTE CHILLED APPETIZERS

Maine Lobster Salad | 16
Granny smith apple, celery hearts, tempura flakes, fennel aioli

Baby Gem Lettuce | 10
Avocado, green papaya, hearts of palm, blood orange vinaigrette

Caesar Salad | 11
Focaccia croutons, treviso, dried olives, parmesan cheese roasted tomatoes, creamy garlic dressing

Arugula and Baby Herb Salad | 11
Herbed feta cheese tart, grilled asparagus, tomato vinaigrette

Mixed Green Salad | 10
Lollo rossa, frisée, shaved carrot, radish, orange, sherry dressing

Chiffonade Salad | 10
Lacinato kale, iceberg, fresh herbs, drunken goat cheese, pomegranate dressing

Citrus-Roasted Beet Salad | 12
Quinoa, Kalamata olives, pistachio, citrus dressing

Marinated Heirloom Tomatoes | 14
Lemon burrata, micro basil, balsamic

Spiced Seared Tuna | 18
Eggplant caponata, garlic crostini, olive oil powder

Spiced Shrimp and Avocado | 18
Aji amarillo, pickled jicama, green papaya, yucca crisp

Herb-Crusted Beef Carpaccio | 16
Watercress gremolata, tempura caper berries, pecorino cheese wafer

DINNER

All Dinner à la Carte menus are served with Artisanal Breads, Arabica Coffee and Selection of Teas.

À LA CARTE MAIN COURSES

Roasted Filet of Salmon | 48
Hazelnut crushed fingerling potatoes, haricots verts, lemon butter

Char Siu Chilean Sea Bass | 58
Stir fried jasmine rice, bok choy, radish

Seared Snapper Filet | 54
Green cabbage, pancetta, sweet corn succotash, citrus

Pan-Seared Filet of Halibut | 56
Crab gnocchi, English pea purée, tomato dressing

Roasted Chicken "Coq au Vin" | 46
Bacon mashed potatoes, chicken thigh ragout, charred pearl onions

Boneless Half-Roasted Chicken | 44
Confit thigh, feta cheese orzo, broccolini, mushrooms fricassée

Roasted Chicken Supreme | 44
Citrus polenta cake, wild garlic, candied beets, verjus

Roasted Rack of Lamb | 58
Macaire potatoes, eggplant caponata, red wine jus

Ancho Pork Loin | 48
Plantain crisps, carrot and pearl onion escabeche, molé verde

Filet of Beef | 62
Boursin duchess potatoes, french beans, tomato confit, natural jus

Delmonico Steak au Poivre | 62
Parmesan dauphinoise potatoes, root vegetables

Stout-Braised Short Rib | 56
Creamy mascarpone polenta, broccolini

SURF AND TURF ENTRÉES

Seared Tenderloin of Beef and Grilled Shrimp | 72
Sharp cheddar potato galette, baby vegetables, tomato confit, demi-glace

Roasted Delmonico Steak Oscar | 70
Rosemary Parmentier potato, heirloom carrots, chasseur sauce

Petit Filet of Beef and Lobster | 82
Mushroom risotto, roasted asparagus, truffle crumb

Pan-Fried Halibut and Grilled Chorizo | 65
Tuscan bean cassoulet, leeks, piquillo peppers

À LA CARTE DESSERTS

Chocolate Croquant | 12
Intense chocolate mousse, hazelnut crunch

Caramel Napoleon | 12
Caramel mousse, puff pastry, milk chocolate chantilly

Strawberry Shortcake | 12
Angel food cake, fresh strawberries, vanilla mousseline

Milk Chocolate Raspberry Tart | 12
Warm white chocolate foam, calamansi gel

Tiramisu | 12
Mascarpone cream coffee, caramel ladyfinger sponge, Myers coffee gel

Chocolate Crème Brûlée | 12
White chocolate chantilly, citrus tuile, raspberries

Lemon Meringue Tart | 12
Graham sablé, citrus curd, caramelized meringue

Passion Fruit Coconut Dome | 12
Exotic fruit cream, berry gel, citrus meringue

Warm Cappuccino Chocolate Cake | 12
Stewed cherry compote, Sicilian pistachio cream, raspberry foam

Maple Caramel Bread Pudding | 12
Buttermilk ice cream

BEVERAGE

SIGNATURES

INFUSED WHISKEY SERIES | 12

(21-day notice, 50-person minimum)

Cherry-Vanilla-Infused George Dickel Tennessee Rye Whisky

Black-Cherry-Infused Maker's Mark Kentucky Bourbon

Coffee-Infused Bulleit Kentucky Rye Bourbon

Peach-Infused Buffalo Trace Bourbon

CRAFTED COCKTAILS

(charged per drink, maximum of 2 specialty drinks per function)

Moscow Mule | 12

Stolichnaya vodka, ginger beer, Angostura bitters, lime

Moonshine Mule | 12

Ole Smoky Tennessee Ginger Moonshine, ginger beer, Angostura bitters, lime juice

Tennessee Tea | 12

George Dickel Tennessee Whisky, iced tea, simple syrup, mint, lemon

Not So Margarita | 12

Ole Smoky Tennessee Margarita Moonshine, orange juice, agave nectar, lime juice, lime

Manhattan | 12

Buffalo Trace Bourbon, Angostura bitters, sweet vermouth, brandied cherry

Moonhattan | 12

Old Smoky Tennessee Original Moonshine, Angostura bitters, sweet vermouth, black-cherry-infused simple syrup, brandied cherry

Old Fashioned | 12

Buffalo Trace Bourbon, Angostura bitters, orange peel, brandied cherry

SPECIALTY BARS

Bloody Mary Bar | 16

Wheatley vodka, celery, celery salt, regular and spicy Bloody Mary mix, Clamato juice, olives, limes, bacon, Old Bay seasoning, Tabasco, Worcestershire, horseradish

Mimosa Bar | 14

Gruet brut, fresh orange juice, grapefruit juice, pomegranate juice, strawberry lemonade

Bellini Bar | 14

Gruet brut, peach puree, strawberry puree, mango puree, pineapple puree, sliced strawberries, peaches, mangoes, pineapples

BEVERAGE

HOST BARS

CURATED | 15/drink

Spirits

Wheatley

Flor de Cana 12 Yr.

Hendricks

Laphroaig 10 Yr. Single Malt

Hotel Signature Whiskey Selection

Gentleman Jack

Casamigos Anejo

Remy Martin 1738 Accord

Wines

Starmont Chardonnay

A to Z Pinot Gris

The 75 Wine Company Cabernet Sauvignon

Toad Hollow Vineyards Pinot Noir

Schramsberg Brut

TENNESSEE'S FINEST

Spirits | 12/drink

Corsair Vanilla Bean Vodka

Corsair Artisan Gin

George Dickel Rye Whisky

TC Craft Anejo Tequila

Belle Meade Bourbon

Corsair Spiced Rum

Corsair Triple Smoke Malt Whiskey

Ole Smoky Original Moonshine

Ole Smoky Apple Pie Moonshine

Beer | 8/drink

State Park Blonde Ale, Tennessee Brew Works

The Forty-Four Coffee Porter, Black Abbey Brewing Company

Lovebird Hefeweizen, Jackalope Brewing Company

Chicken Scratch American Pilsner, Little Harpeth Brewing

BEVERAGE

Packages are available per person or per drink.

HOST BARS

DISTINCTIVE | 12/drink

Spirits

Grey Goose
Bacardi Superior
Bombay Sapphire
Johnnie Walker Black
Knob Creek
Jack Daniel's
Crown Royal
Patrón Silver
Hennessy V.S.O.P

Wines

Cuvaison "Estate" Chardonnay
Pighin Pinot Grigio
Noble Tree "Wickersham Ranch Vineyard" Cabernet Sauvignon
Hangtime Pinot Noir
Schramsberg Brut

DISTINCTIVE PACKAGE

1 Hour | 27/person
2 Hours | 42/person
Each additional hour | 12/person

PREMIUM | 10/drink

Spirits

Absolut
Bacardi Superior
Captain Morgan Original Spiced
Tanqueray
Dewar's White Label
Maker's Mark
Jack Daniel's
Canadian Club
1800 Silver
Courvoisier VS

Wines

Rodney Strong "Sonoma Select" Chardonnay
Kris Pinot Grigio
Carmenet Winery "Vintner's Collection" Reserve Cabernet Sauvignon
Meiomi Pinot Noir
Gruet Brut

PREMIUM PACKAGE

1 Hour | 25/person
2 Hours | 40/person
Each additional hour | 11/person

DOMESTIC BEER | 7/drink

Budweiser
Miller Lite
O'Doul's (non-alcoholic)

IMPORTED/ CRAFT BEER | 8/drink

Stella Artois
Corona
Heineken

LOCAL CRAFT | 8/drink

Jackalope Fennario IPA
Tennessee Brew Works Southern Wit
Yazoo Dos Perros
Fat Bottom Seasonal
Music City Light

SODA | 5/drink

Pepsi Products

BEVERAGE

PURCHASE BARS

DISTINCTIVE | 14/drink

Spirits

Grey Goose
Bacardi Superior
Bombay Sapphire
Johnnie Walker Black
Knob Creek
Jack Daniel's
Crown Royal
Patrón Silver
Hennessy V.S.O.P

Wines

Cuvaison "Estate" Chardonnay
Pighin Pinot Grigio
Noble Tree "Wickersham Ranch Vineyard" Cabernet Sauvignon
Hangtime Pinot Noir
Schramsberg Brut

PREMIUM | 12/drink

Spirits

Absolut
Bacardi Superior
Captain Morgan Original Spiced
Tanqueray
Dewar's White Label
Maker's Mark
Jack Daniel's
Canadian Club
1800 Silver
Courvoisier VS

Wines

Rodney Strong "Sonoma Select" Chardonnay
Kris Pinot Grigio
Carmenet Winery "Vintner's Collection" Reserve Cabernet Sauvignon
Meiomi Pinot Noir
Gruet Brut

DOMESTIC BEER | 8/drink

Budweiser
Miller Lite
O'Doul's (non-alcoholic)

IMPORTED/ CRAFT BEER | 9/drink

Stella Artois
Corona
Heineken

LOCAL CRAFT | 9/drink

Jackalope Fennario IPA
Tennessee Brew Works Southern Wit
Yazoo Dos Perros
Fat Bottom Seasonal

SODA | 6/drink

Pepsi Products

BEVERAGE

WINES BY THE BOTTLE

BUBBLES

Gruet, Brut, New Mexico, NV | 40

Schramsberg Brut “Mirabelle”
North Coast, California, NV | 60

Taittinger Brut “La Francaise”
Reims, France, NV | 130

Moet & Chandon Brut
“Imperial” Epernay, France | 140

WHITE VARIETALS

Snoqualmie, Riesling,
Columbia Valley, Made with
Organic Grapes, Washington | 40

Kim Crawford, Rose
Marlborough, New Zealand | 40

SAUVIGNON BLANC

Dashwood, Sauvignon Blanc
Marlborough, New Zealand | 40

Villa Maria, Sauvignon Blanc
“Cellar Selection,” Marlborough,
New Zealand | 52

Matanzas Creek, Sauvignon Blanc
Sonoma County, California | 45

PINOT GRIGIO

Pighin, Pinot Grigio
Friuli-Venezia Giulia, Italy | 40

A to Z, Pinot Gris, Oregon | 40

Kris, Pinot Grigio,
delle Venezie, Italy | 40

CHARDONNAY

Columbia Crest,
Chardonnay, “Grand Estates”,
Columbia Valley, Washington | 40

Cuvaison “Estate,” Chardonnay,
Napa Valley, California | 50

Rodney Strong “Sonoma Select,”
Chardonnay, California | 40

Starmont Winery &
Vineyards, Chardonnay,
Napa Valley, California | 48

Jordan, Chardonnay,
Russian River Valley, California | 80

PINOT NOIR

Toad Hollow Vineyards
Pinot Noir Monterey, California | 55

Hangtime, Pinot Noir, California | 40

Meiomi, Pinot Noir,
Monterey-Sonoma-Santa Barbara
Counties, California | 48

MERLOT

Spellbound, Merlot, California | 40

Matanzas Creek Winery, Merlot
Sonoma County, California | 60

Whitehall Lane Winery, Merlot
Napa Valley, California | 48

CABERNET SAUVIGNON

Noble Tree
“Wickersham Ranch Vineyard”
Cabernet Sauvignon, California | 40

Carmenet Winery
“Vintner’s Collection” Reserve,
Cabernet Sauvignon, California | 40

The 75 Wine Company,
Cabernet Sauvignon, California | 60

Justin, Cabernet Sauvignon,
Paso Robles, California | 75

CrossBarn by Paul Hobbs,
Cabernet Sauvignon,
Napa Valley, California | 120

