Chef Bobby started his career in Dallas Texas at the Loew’s Anatole hotel and fine tuned his culinary talents when he moved to the Mandalay Four Seasons Hotel in Las Colinas Texas as the Chef Gardemanger.

He returned to his roots in 1992 to assist in the ever expanding Opryland Hotel and Convention Center in Nashville TN. He played a crucial role in the development of the culinary teams managing high volume among multiple restaurants and banquet events for 5000+ guests a night. He was promoted to Executive Chef du Cuisine where his leadership skills mentored some of the finest Sous Chefs in the industry.

Chef Bobby brings his talent for Southern Fusion to the Bridgestone Arena and looks forward to serving you from his kitchen that is filled with true southern hospitality.

He is also Certified Executive Chef with the ACF for several years and is an adjunct instructor at the Art Institute of Tennessee, Nashville campus.

Chef Bobby’s culinary creativity has positioned him in front of some of the greatest events in Nashville such as the Country Music Award Shows, Grand Ole Opry private events as well as to the most powerful leaders in the world. His proudest accomplishment is that he has had the honor of serving each of the Presidents of the United States from President Carter to President Obama.

Bobby graduated Summa cum Laude and received the scholarship award. He also was given the Pinnacle Award for outstanding academic achievements by a non-traditional student.
You’re Invited.

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together with heart and commitment. We’ve built our reputation on offering world class best service in showcase locations. From Patron Platinum Club parties to Parties on the Ice, Come Play where the Predators Play! You’re invited to cherish this moment.

Breakfast
Design-Your-Own Breakfast B1-3
Breakfast Action Stations B4
Breakfast Beverages B5

Breaks
Breaks Menus BK1-3

Lunch
Lunch Chef’s Tables™ L1-4
Chef’s Table Enhancements™ L4-5
Box Lunch L5

Receptions
Reception Menus R1-2
Reception Stations R3-7
Carving Stations R8

Dinner
Plated Dinners D1-2
Dinner Chef’s Table™ D2-5
Design-Your-Own Chef’s Table™ D5-6

Dessert
Dessert Tables DS1-2

Beverages
Specialty Bars and Beverages BV1-2
Bar Selections BV3-4
Package Bar Service BV4
Wines by the Bottle BV5
MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

Traditional Continental Breakfast

<table>
<thead>
<tr>
<th>Orange and grapefruit juices</th>
<th>Coffee and an assortment of hot teas</th>
</tr>
</thead>
<tbody>
<tr>
<td>A selection of seasonal fruits and berries</td>
<td>Assorted breakfast pastries</td>
</tr>
</tbody>
</table>

15.95 per person

Enhance the breakfast experience for your guests by selecting one of the following to add to your Continental

Scrambled eggs, bacon and Cheddar sandwich on a buttery croissant
Hickory-smoked ham, Swiss cheese and scrambled eggs on a pretzel roll
Breakfast burrito filled with scrambled eggs, pico de gallo, Chihuahua cheese and avocado

Sandwich additions 8.95 per person

Selection of individual fruit flavored low-fat and Greek yogurts 4.95 per person
Oatmeal Bar
- hot rolled oats, fresh and dried fruit, slivered almonds, brown sugar and whole and non fat milk 8.95 per person

Brunch Tables

Assorted Breakfast Pastries
- includes danish, cinnamon rolls and warm flaky croissants with sweet cream butter and raspberry jam
Banana Walnut French Toast
- stuffed with bananas and mascarpone and coated with cinnamon sugar.
  Served with warm maple syrup on the side.
Chef Carved Maple Glazed Ham
- with whipped butter, cornbread muffins and biscuits
Egg Frittata
- with spinach, roasted red pepper and Feta cheese
Slow Smoked Brisket Hash
- with roasted potatoes
Seasonal Vegetable Hash
Griddled Breakfast Meats
- country sausage and crisp smoked bacon
Fresh Seasonal Fruit
Blueberry Pancake Cobbler
- Southern blueberry cobbler with pancake crumble, maple syrup, fresh whipped cream
Fresh Squeezed Orange Juice
Fresh Squeezed Grapefruit Juice
40.95 per person

All prices are subject to applicable tax and service charges.
Events of (25) guests or less are subject to a small group fee per meal function.
MADE-TO-ORDER MORNINGS

AMERICAN CLASSIC BREAKFAST

Assorted Breakfast Pastries
Fresh Seasonal Fruit
Choose 1 of the following:
- Scrambled Eggs
  (Cheddar cheese optional)
- Hard Boiled Eggs
  with sea salt and cracked black pepper
- Hot Oatmeal
  with fresh and dried fruit, almonds and brown sugar
Country Sausage and Smoked Bacon
Breakfast Potatoes
  with peppers and onions
Warm Biscuits
  with butter and honey
24.95 per person

BRIGHT-EYED BREAKFAST

Assorted Breakfast Pastries
Fresh Seasonal Fruit
Choose 1 of the following:
- Scrambled Eggs
  (Cheddar cheese optional)
- Brioche French Toast
  with maple syrup
- Hot Oatmeal
  with fresh and dried fruit, almonds and brown sugar
- Chef-Attended Omelet Station
  with a wide variety of fresh vegetables including red peppers, onions, mushrooms and spinach, assorted meats and cheeses including bacon, ham, Cheddar and Jack cheeses. Served with pico de gallo and salsa.

ADDITIONAL ATTENDANT FEE FOR THIS SELECTION
Country Sausage and Smoked Bacon
Breakfast Potatoes
  with peppers and onions
Smoked Salmon
  thinly sliced with cream cheese, capers, tomatoes, red onion and bagels
Selection of Low Fat and Greek Yogurts
  with fruit
33.95 per person

All prices are subject to applicable tax and service charges.
Events of (25) guests or less are subject to a small group fee per meal function.
MADE-TO-ORDER MORNINGS

Gluten-Free Breakfast

Fresh Sliced Fruits, Berries and Melons
Smoked Turkey and Broccolini Scramble
    with Boursin cheese and grape tomatoes
Twin Potato Hash
    with caramelized onions, sweet and russet potatoes, peppered bacon
    and oven-dried tomatoes
Served with Fresh Squeezed Juice, Coffee and Tea
26.95 per person

Breakfast Enhancements

The following may be added to any of our breakfast Chef Table menus.

Assorted Breakfast Pastries  42.00 per dozen
Assorted muffins  42.00 per dozen
Assorted Breakfast Breads  48.00 per platter, 2 breads per platter
Toasted Bagels
    with regular and strawberry cream cheese, chive cream cheese, honey butter,
    whipped butter and jam  48.00 per dozen
Turkey Sausage  4.00 per person
Biscuits & Sawmill Gravy  6.00 per person
Farm-Fresh Scramble
    farm fresh eggs, peppers, onions, smoked ham, Cheddar cheese
    6.50 per person

All prices are subject to applicable tax and service charges.
Events of (25) guests or less are subject to a small group fee per meal function.
Breakfast Stations

The following offerings may be added to any of our breakfast menus. Served for a minimum of 30 people.

**OMELET STATION**
Chef-Attended Omelet Station with a wide variety of fresh vegetables including red peppers, onions, mushrooms and spinach, assorted meats and cheeses including bacon, ham, Cheddar and Jack cheeses. Served with pico de gallo and salsa.
12.95 per person plus attendant fee

**HOT GRIDDLE CAKES**
Made to order by our Chefs and served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate & candied pecans
16.95 per person plus attendant fee

**BREAKFAST QUESADILLAS**
Chef-Attended Quesadillas Station with flour tortillas stuffed with a wide variety of fresh vegetables, including poblano peppers, caramelized onions, sautéed mushrooms and wilted spinach, assorted meats and cheeses including chorizo, ham, Cheddar and Jack cheeses. Served with pico de gallo and fresh made salsa
14.95 per person plus attendant fee

**MINI FRENCH TOAST TABLE**
*These miniature French toast selections will have something for everyone!*
- Bananas Foster French Toast with maple whipped cream
- Apples & Chocolate French Toast, apple nut bread, chocolate and fresh apple slices
- Peach Cobbler French Toast with streusel topping and caramel
14.95 per person

**PANINI BREAKFAST SANDWICHES**
- Southern Panini with country ham, scrambled eggs, Pimento cheese
- Mediterranean Panini with scrambled eggs, Feta, kalamata olives and roasted red pepper spread
- Steak & Egg Panini with scrambled eggs, sharp Cheddar, marinated flank steak, sweet onion jam
16.95 per person

All prices are subject to applicable tax and service charges.
Events of (25) guests or less are subject to a small group fee per meal function.
**MADE-TO-ORDER MORNINGS**

### Morning Beverage Selections

Beverage service is based on one hour unless otherwise noted.

**SOFT DRINK, BOTTLED WATER AND JUICES**
- Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Mug Root Beer, Brisk Iced Tea, Aquafina Bottled Water, and Tropicana Juices
  - 7.95 per person

**SIGNATURE COFFEE TABLE**
- Gourmet coffee, herbal teas, wildflower honey, whipped cream, chocolate curls, sugar swirl sticks and selected sweeteners
  - 6.95 per person

**FRESH LEMONADE AND LIMEADE BAR**
- Fresh lemonade and limeade blended with your favorite flavors of cherry, strawberry, watermelon, ginger, basil and rosemary
  - 8.00 per person

**FRESH BREWED ICED TEA BAR**
- Assorted black pekoe and fruit-flavored herbal teas served with fresh cut lemons and simple syrup
  - 6.95 per person

**SMOOTHIES**
- Hand-blended gems with sweet yogurt, fresh fruits and granola
  - 15.95 per person

**HOT CHOCOLATE**
- A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixin’s!
  - 9.95 per person

### Continuous Beverage Service

Coffee, Selection of Hot Teas, Soft Drinks and Bottled Water

*Four Hours*  14.00 per person  
*Eight Hours*  24.00 per person

All prices are subject to applicable tax and service charges. Events of (25) guests or less are subject to a small group fee per meal function.
MORE THAN JUST A SNACK

**Classic Breaks**

Menus for the meals between meals.

**BALANCED SELECTIONS FOR GRAB & GO**

- Assorted Pop Chips, Luna Bars and Clif Bars
- Trail mix with dried fruit and nuts
- NuGo Dark chocolate bar
- Dry-roasted edamame
- Apples, bananas and assorted seasonal whole fruit

18.95 PER PERSON

**BREAKAWAY EATS**

*These treats get the crowd cheering and ready for more action!*

- Popcorn, selection of caramel, cheese and buttered
- Soft pretzels bites with hand-crafted dips and spreads
  - housemade beer cheese, chipotle and yellow mustards,
  - smoked almond bacon spread
- Fresh seasonal fruits and berries

13.95 PER PERSON

**CREATE YOUR OWN ENERGY MIX**

*An assortment of gourmet favorites allow guests to customize a sweet, savory or spicy combination. Served with assorted seasonal whole fruits. 50 Guest Minimum*

**Select 5 of the following:**

- Dried mango and pineapple
- Banana chips
- Levy Signature Snack Mix
- Yogurt raisins
- Green wasabi peas
- Pretzel treats
- Sesame sticks
- Salted roasted peanuts
- Yogurt-covered pretzels
- Unsalted roasted almonds

14.95 PER PERSON

**SEASONAL FRESH FRUIT PLATTER**

*Served with strawberry yogurt sauce*

9.95 PER PERSON

**GARDEN FRESH SEASONAL CRUDITÉS**

*with hummus and buttermilk ranch dipping sauce — great on the go!*

9.95 PER PERSON

**WARM PRETZEL BITES WITH ASSORTED DIPS**

*Mini pretzel nuggets served with 4 dips: smoked bacon, Cheddar and chive; spiced stout mustard, jalapeño beer cheese and chocolate peanut butter*

10.95 PER PERSON

**ASSORTED ORGANIC ENERGY BARS**

Luna Bars and Clif Bars 5.00 EACH

All prices are subject to applicable tax and service charges.

Events of (25) guests or less are subject to a small group fee per meal function.
MORE THAN JUST A SNACK

MARKET WHOLE FRUIT
The best of the season! Apples, bananas and local seasonal picks 4.95 PER PERSON

YOGURT
Assorted individual low-fat fruit yogurts 6.95 PER PERSON

FRUTA CUPS
Individually packaged slices of select fruits with chili salt and fresh lime — a refreshing snack with a kick! 12.95 PER PERSON

GLUTEN FREE SNACK BASKET
There’s something for everyone! Lärabar Cherry Pie Bars, Food Should Taste Good Olive Tortilla Chips, caramel and Cheddar popcorn, Eden Organic Wild Berry Mix and NuGo FREE Dark Chocolate bars. 14.95 PER PERSON

Sweet Breaks

THE MINI CUPCAKE BAR
Select 3 from a variety of mini cupcake flavors: Red Velvet, Salted Caramel, Vanilla with Sprinkles, Chocolate Oreo Cookie and other seasonal flavors, served with mini frosted shot glasses of ice-cold milk. 14.95 PER PERSON

WARM COOKIES AND MILK
Assorted Local Christie Cookies and Brownies served warm on griddles with seasonal fruits and berries. Accompanied by frosted mini shot glasses of ice-cold milk. 12.95 PER PERSON

MMMMMILK SHAKES
Old fashioned malted milkshakes, choice of 2 flavors; carrot cake, root beer float, peanut butter cup, s’mores, malted milk ball, rocky road, M&M, Christie Cookie chocolate chip, chocolate rockslide 12.95 PER PERSON

OUR LOCAL FAVORITES
Chocolate Chip Bread pudding with caramel anglaise
Mini Assorted Fruit Cobblers
Christie Cookies
Mini Lemon Meringue Shots
Mini Moon Pies
Mini Goo Goo Clusters
14.95 PER PERSON

CANDY SHOP
Grand selection of penny candies, traditional favorites, licorice, lollipops, gummy bears, M&M’s and so much more… 9.95 PER PERSON

All prices are subject to applicable tax and service charges.
Events of (25) guests or less are subject to a small group fee per meal function.
Sweet Breaks (continued)

FRUITS IN BLOOM

Choose 1 of the following:

- Caramel apple bloom — Flaky golden pie petals filled with peeled apples topped with caramel and served with vanilla ice cream
- Berry tart bloom — Flaky golden pie petals filled with apples, blackberries, blueberries and raspberries served with vanilla ice cream

8.95 per person
LUNCH WITH PERSONALITY

Lunch Chef’s Tables

All Chef’s Tables include coffee and tea.

SMOKEHOUSE SAMPLER
Smoked Beef Brisket
with Texas toast and our signature barbecue sauce
Barbecued Pulled Pork
with mini onion rolls
Smoked Turkey Salad
with mixed greens, tomatoes, black beans, crisp bacon, fresh corn, smoked turkey, cornbread croutons and apple cider vinaigrette
Smoked Macaroni & Cheese
with creamy smoked gouda blend
Sweet and Sour Slaw Crisp
shaved cabbage tossed with Vidalia onions and distilled vinegar
finished with sea salt and parsley
Warm Black-eyed Pea Salad
with peppers, onions, green onions in a red wine vinaigrette
Seasonal Fruit Cobbler
with whipped cream
32.95 per person

GOURMET MARKET SANDWICH AND SALAD TABLE
“ZLT” Panini Sandwich
grilled zucchini, vine ripe tomatoes, jalapeño Jack cheese and romaine served on a pressed brioche roll brushed with sun-dried tomato pesto
Field Green Salad
field greens, grape tomatoes, red onion, cucumber and aged balsamic vinaigrette
Caesar Salad
chopped romaine with shaved Parmesan, garlic-Parmesan croutons and housemade Caesar dressing
Grilled Chicken Breast Salad
with red grapes, celery and toasted almonds tossed in a poppy seed dressing and served with silver dollar rolls and Bibb lettuce cups
Quinoa Tabbouleh Salad
with tomatoes, cucumber, parsley and fresh lemon
Assorted Potato Chips
Chef’s Selection of Gourmet Dessert Bars
29.95 per person
WRAPS AND BOWLS
With ingredients like quinoa, kale, fresh veggies and more, you can’t go wrong with the fresh table of assorted whole-wheat tortilla wraps and salad bowls! Wrapped and ready to go for a working lunch or graze at your own pace!

Select 2 of the following Wraps:
- Grilled Chicken Caesar Wrap
  chopped romaine, shaved Parmesan and marinated grilled chicken breasts with creamy Caesar dressing
- Grilled Vegetable Wrap
  chopped zucchini, summer squash, roasted red peppers, Goat cheese and herb vinaigrette
- Grecian
  grilled chicken breast, quinoa, housemade hummus, kalamata olives, Feta cheese, cucumbers, pepperoncini, tomato, red onion with Greek vinaigrette
- Korean Steak Wrap
  kalbi-marinated beef, kale, Napa cabbage, roasted corn, carrots, tomato and Asian Louis dressing
- Buffalo Chicken Wrap
  grilled chicken tossed in buffalo hot sauce with Tuscan kale, baby spinach, Napa cabbage, romaine, carrots, tomato, celery, red onion and Blue cheese dressing
- Tofu Power
  firm tofu, quinoa, Tuscan kale, tomato, chickpeas and pumpkin seeds with a light chia basil dressing

*substitute the Tofu Power Wrap for one of the wraps above if you prefer a non meat based option

Choose 2 salads:
- Tender Beef
  marinated in a smoked tomato, black beans, spinach, queso fresco, tomato, roasted corn with a smoked tomato vinaigrette
- Grilled Vegetable and Pasta Salad
  cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette
- Field Greens Salad
  with grape tomatoes, cucumbers, lemon pickled red onions and aged balsamic vinaigrette
- Assorted Potato Chips
- Lemon Bars dusted with powdered sugar

34.95 per person

GLUTEN FREE LUNCH CHEF’S TABLE
- Niman Ranch Sausages
  Apple Gouda, spicy Italian and chipotle Cheddar with gluten free rolls and assorted condiments
- House Kettle Chips
  with roasted garlic Parmesan dip
- Southern Cobb Salad
  with hard cooked egg, smoke house bacon, tomatoes, Cheddar, olives and honey-mustard ranch
- Chef’s Choice of Gluten Free Dessert

26.95 per person
PICNIC PACKAGE
Kosher Style Hot Dogs
served with traditional condiments
Italian Sausage
with sweet red and green peppers, onions and giardiniera on Italian rolls
Tortilla Chip Nacho Bar
with beef chili and housemade salsas
Buffalo Chicken Sandwiches
with Blue cheese slaw and mini rolls
Mustard Potato Salad
Coleslaw
with sweet and sour dressing
Seasonal Fresh Fruit Cobbler
with oatmeal streusel topping
28.95 per person

DO IT YOURSELF SANDWICH
Assorted Fresh Breads, Rolls and Butter Lettuce
Sliced Luncheon Meats
shaved roast beef, smoked ham, roasted turkey
Housemade Sandwich “Salads”
including egg salad, chicken salad and tuna salad
Assorted Cheeses
Swiss, provolone and Cheddar
Traditional Condiments
mayonnaise, mustard, lettuce, tomato, red onion and pickles
Kettle Chips
Cookies, Brownies and Blondies
24.95 per person

LIGHTER AND BRIGHTER LUNCH
Going Green Salad
with fried green tomato, romaine, spinach, broccoli, cucumber and herbed-champagne dressing
Farro, Corn and Green Bean Salad
with lemon tahini dressing
Chicken Piccata
Parmesan crusted chicken with a lemon caper sauce
Charred and Chilled Salmon Summer Bean and Snap Pea Salad
with pickled red onions and black sesame vinaigrette
Italian Sausage and Tomato Pasta
with hot roasted peppers, kale, crushed tomatoes, olives and parsley
Assorted Mini Cupcakes
32.95 per person

All prices are subject to applicable tax and service charges.
Events of (25) guests or less are subject to a small group fee per meal function.
**SOUP, SALAD, PANINI BAR**

*Soup du Jour*

*Caesar Salad*
- crisp romaine, Parmesan, garlic croutons and creamy Parmesan dressing

*Pasta Salad*
- with grilled zucchini, red onions, red peppers and parsley vinaigrette

*Choice of (2) Paninis:*

*Tuscan Chicken Panini*
- with grilled marinated chicken, baby spinach, tomato, provolone, herb aioli

*Tuscan Sirloin Panini*
- with shaved roast beef, horseradish Cheddar, caramelized onion jam

*Quattro Formaggi & Roasted Pepper Melt*
- with Bleu, Cheddar, provolone and Swiss with roasted peppers and basil aioli

*Cordon Bleu Panini*
- with black forest ham & Cheddar with creole mustard

*Reuban Panini*
- with corned beef, sauerkraut, Swiss and thousand island dressing

*Chocolate Mousse with fresh berries*

29.95 per person

---

**Lunch Table Enhancements**

The following may be added to any of our lunch chef table menus

### CHEF-MADE SOUPS

- *Roasted Tomato Basil* 5.95 per person
- *Corn and Crab Chowder* 5.95 per person
- *Hearty Chicken Noodle* 5.95 per person
- *Wild Mushroom* 5.95 per person
- *Tuscan Minestrone* 5.95 per person

### COLD SALADS

- *Italian Chopped Salad*
  - with pasta, bacon, tomatoes, red onion and Gorgonzola cheese and honey mustard vinaigrette 5.95 per person

- *Smoked Turkey Salad*
  - with mixed greens, tomatoes, black beans, crisp bacon, fresh corn, smoked turkey, cornbread croutons and apple cider vinaigrette 5.95 per person

- *Greek Salad*
  - romaine, cucumber, tomato, kalamata olives, chickpeas, pepperoncini, Feta cheese and fresh oregano with a red wine vinaigrette topped with crispy pita strips 5.95 per person

- *Green Lentil Salad*
  - with cucumber, baby lettuce and Feta cheese 5.95 per person

---

All prices are subject to applicable tax and service charges.
Events of (25) guests or less are subject to a small group fee per meal function.
LUNCH WITH PERSONALITY

Macaroni Salad
loaded with bacon, hard cooked eggs, Cheddar and tomatoes
3.95 PER PERSON

Mustard Potato Salad
with Dijon mustard dressing 4.95 PER PERSON

Coleslaw
crisp cabbage in a sweet and sour dressing 3.95 PER PERSON

BLT Salad
with Cheddar cheese, crispy bacon, fresh tomatoes and buttermilk ranch dressing 5.95 PER PERSON

Classic Caesar salad
with garlic croutons and shaved Parmesan 5.95 PER PERSON

Roasted Cauliflower Salad
with green olives, cucumber and parsley with sherry mustard vinaigrette 5.95 PER PERSON

Box Lunch

Minimum 24 boxed lunches. Maximum 3 sandwich selections.

Choose 1 sandwich per box

• Roast Beef
  with tomatoes, sweet onion jam and Boursin cheese
  on ciabatta bread

• Chicken Breast Torta Sandwich
  chicken breast with spicy aioli, chipotle Jack cheese, lettuce, cilantro and tomato on a brioche roll

• Smoked Turkey
  bacon, tomato, lettuce and herb aioli on a soft hoagie roll

• Ham and Swiss Cheese
  with mustard butter on a brioche roll

• “ZLT Wrap”
  grilled zucchini, tomatoes, jalapeño Jack cheese
  and sundried tomato pesto

Box Lunch Includes:

Grilled Vegetable Pasta Salad
  with grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette

Whole Seasonal Fresh Fruit

Bag of Kettle-style Chips

Freshly Baked Cookie

Bottled Water

A great option for the grab and go lunch! 22.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (25) guests or less are subject to a small group fee per meal function.
**RECEPTIONS REINVENTED**

**Reception Menus**

Build a perfect reception from a variety of gourmet to classic signature dishes.

**50 piece minimum for each item selected**

**HOT SELECTIONS**

- **BBQ Shrimp and Asiago Grits Mini Bowls**  $5.00 per piece
- **Fennel Sausage Stuffed Mushroom Cap**
  with garlic bread crumbs  $3.50 per piece
- **Crispy Chicken Potstickers**
  with sweet soy sauce  $3.00 per piece
- **Vegetable Spring Rolls**
  with ponzu sauce  $3.00 per piece
- **Mini Mashed Potato & Pulled Pork Bowls**
  mashed potatoes topped with Nashville’s famous pulled pork BBQ,
  topped with Cheddar cheese  $4.50 per piece
- **Mini Marinated Flank Steak & Yukon Gold Potato Spoons**  $3.50 per piece
- **Our Signature Hot Dog Panini**
  with Jack cheese, caramelized onion and ground mustard  $4.00 per piece
- **Cuban Press Sandwich**
  with roast pork, ham, Swiss cheese and spicy pickles  $4.00 per piece
- **Four Cheese Tomato Melt**
  grilled cheese on traditional sourdough  $4.00 per piece
- **Beef Wellington Bites**
  with horseradish cream  $4.50 per piece
- **Mini “Maryland Style” Crab Cakes**
  with lemon aioli  $4.00 per piece
- **Housemade Corned Beef Reuben**
  with Gruyere cheese and Louis dressing  $4.00 per piece
- **Chicken Cordon Bleu**
  with pit ham and Blue cheese sauce  $4.00 per piece
- **Ginger Chicken Satay**
  served with sweet chili sauce  $4.00 per piece
- **Sizzling Steak Satay**
  with Asian dipping sauce  $4.50 per piece
- **Basil-Garlic Shrimp Satay**
  with chili lime mint sauce  $4.50 per piece
- **Tavern-Style Classic Mini Beef Burger**
  with American cheese and our secret sauce  $4.50 per piece
- **Firehouse Mini Burger**
  with applewood bacon and barbecue sauce  $4.50 per piece
- **Meatloaf Mini Burger**
  housemade meatloaf patty, sautéed mushrooms and gravy  $4.50 per piece
- **House-Smoked Brisket and Cheddar Cheese Quesadilla**
  with avocado crema  $4.50 per piece
- **Ancho Chicken and Jack Cheese Quesadilla**
  with salsa verde  $4.50 per piece

All prices are subject to applicable tax and service charges.

Events of (25) guests or less are subject to a small group fee per meal function.
Baby Spinach and Brown Mushroom Quesadilla  
with pico de gallo  4.50 PER PIECE
Breaded Chicken Parmesan Mini Slider  
with marinara and fresh Mozzarella  4.00 PER PIECE
Filet of Beef Slider  
with herb shallot butter  6.00 PER PIECE
Turkey Patty Slider  
with sun-dried tomato pesto, sautéed mushrooms and Swiss cheese  4.00 PER PIECE
Southern Fried Chicken & Biscuit Slider  
with crispy chicken tender, honey butter and garnished with spicy pickle  4.00 PER PIECE
Nashville Hot Chicken N’ Biscuit Slider  
with jicama slaw and jalapeño biscuit  4.25 PER PIECE
Country Catfish Slider with spicy remoulade  3.50 PER PIECE

COLD SELECTIONS

Classic Fisherman’s Wharf Style Shrimp Spoon  
with our lemon horseradish cocktail sauce  4.00 PER PIECE
Bayou Blackened Shrimp Spoon  
with remoulade sauce  4.00 PER PIECE
Pesto Marinated Shrimp Spoon  
with lemon aioli  4.00 PER PIECE
Seared Sesame Tuna Wonton  
served with ocean salad and wasabi cream  4.50 PER PIECE
Smoked Salmon Cracker  
with crème fraîche, capers and red onion  4.00 PER PIECE
Crisp Filo Cup  
with gouda cheese and assorted garnish: fruit chutney, orange-rosemary marmalade, honey  3.00 PER PIECE
Tater Totke  
crisp potato pancake topped with smoked salmon, chive sour cream and capers  4.00 PER PIECE
Crispy Pita Chip  
topped with Turkish tomato salad  3.00 PER PIECE
Celery Spheres  
with Blue cheese and candied walnuts  3.00 PER PIECE
Ceviche and Pico de Gallo  
in cucumber cups  4.00 PER PIECE
Seared Steak  
with horseradish cream on crispy endive spear  4.00 PER PIECE
Sun-dried Tomato Pesto and Goat Cheese  
on marinated artichoke  3.50 PER PIECE
Steakhouse Salad Mini Bowl  
marinated beef, grape tomatoes, horseradish havarti, caramelized red onions, arugula, balsamic vinaigrette  4.50 PER PIECE
Panzanella Skewers  
garlic herb seasoned focaccia, cherry tomatoes, red peppers, yellow peppers, fresh Mozzarella, hazelnut pesto  4.00 PER PIECE
Mustard Dill Tortellini Skewers  3.50 PER PIECE
Caramelized Onion Apple Tassies in tart cups  3.50 PER PIECE

All prices are subject to applicable tax and service charges.
Events of (25) guests or less are subject to a small group fee per meal function.
Mini BLT Salad Bowls with finely chopped romaine, crispy bacon, sliced cherry tomatoes and buttermilk ranch  
3.50 per piece

Mini Caesar Salad Bowls with finely chopped romaine, shaved Parmesan, garlic croutons and creamy dressing  
3.50 per piece

GRILLED ARTISAN BREAD CROSTINI

- Pumpkin-Goat Cheese with toasted walnuts, dried cranberry and sherry drizzle on Asian pear crostini  
4.00 per piece
- Tomato, Basil and Cambozola with artisan olive oil  
4.00 per piece
- Whipped Ricotta with olive salad  
4.00 per piece
- Beef Carpaccio with garlic aioli and Parmesan  
4.00 per piece

Reception Stations

Pleasing to even the pickiest eaters

**ARTISAN CHEESE BOARD**

Artisan selection of local and imported farmstead cheeses. Accompanied by assorted house-made chutneys, local honeys, artisan breads and crackers.

13.95 per person

**NACHO AND SALSA BAR**

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo, salsa rojo and habanero. Served with sour cream, jalapeños and signature hot sauces.

11.95 per person

**ANTIPASTI**

A selection of hot and cold Italian specialties perfect for any party! Imported cured meats, cheeses, local seasonal vegetables, marinated olives with warm spinach and artichoke fondue. Served with a variety of flatbreads, crostini and bread sticks.

15.95 per person

**MEAT AND CHEESE STATION**

Hard salami, Vienna smoked sausage beef sticks, housemade beer cheese spread, smoked almond bacon dip, marinated Mozzarella, olives and lavosh

11.95 per person

**NIMAN RANCH MINI SAUSAGE TABLE**

Naturally-raised Niman Ranch sausages created for Levy Restaurants. Flavors include apple Gouda, chipotle Cheddar and spicy Italian. Served with gourmet mustards, apple slaw and hoagie rolls.

14.95 per person

All prices are subject to applicable tax and service charges. Events of (25) guests or less are subject to a small group fee per meal function.
Reception Stations (continued)

MOZZARELLA AND MEDITERRANEAN DIPS AND SPREADS
Mozzarella di buffalo, marinated bocconcini and burrata, basil pesto, eggplant caponata, rosemary Goat cheese, whipped lemon Feta, tomato jam. All served with crisp cucumbers, pita chips and toasted crostini.
14.95 per person

HILLBILLY FONDUE TABLE
Smoke Cheddar and tomato fondue
White Cheddar and country ham fondue
Steamed new potatoes, pickled vegetables and diced fresh breads
12.95 per person

IT’S FIVE O’CLOCK SOMEWHERE
Pimento Cheese Dip
with toast points
Nashville Hot Chicken & Biscuit Sliders
with jicama slaw
Pulled Pork Quesadillas
with Jack cheese, poblano peppers and spicy salsa
Yazoo Beer Battered Fish N’ Chips
BBQ Brisket Sandwiches on onion rolls
Kettle Chips with roasted garlic Parmesan dip
32.95 per person

HONKY TONK HAPPY HOUR
Pulled Pork Nachos
with crispy corn tortillas, barbecue smoked pork, melted Cheddar, sour cream, pickled jalapeños and pico de gallo
Nashville Fat Boy Reuben
corned beef, sauerkraut, Louie dressing, pressed Panini style and garnished with a spicy pickle
Country Fried Catfish Slider
with southern slaw
Spicy Chicken Wings--Everyone’s Favorite!
traditional Buffalo Style with ranch and bleu cheese dipping sauce and celery sticks
Beer and Bacon Mixed Nuts
Barbecue Ketel Chips with bleu cheese dip
Pepper-Glazed Goat Cheese Spread
served hot with pita chips and crostini
35.95 per person

SUSHI
A selection of fresh made maki, including California rolls, spicy tuna rolls and smoked salmon rolls, as well as market fresh sashimi. Served with ocean salad, wasabi, pickled ginger and a variety of dipping sauces. Based on 4 pieces per person.
mkt. price, plus sushi chef fee
Reception Stations  (continued)

RAW BAR
A selection of the freshest available chilled seafood. Served with artisan crackers, horseradish cocktail sauce, lemon aioli, remoulade sauce and specialty hot sauces.

- Jumbo gulf shrimp, 3 pieces per person
- Fresh oysters, 2 pieces per person
- Alaskan king crab legs, 1/2lb. per person
  MKT. PRICE
- Add seasonal snow crab  11.95 PER PERSON

GOURMET FOCACCIA
A fun assortment of artisan grilled focaccia bread with a selection of toppings served hot
Please select 2 of the following:
- Fennel sausage, wild mushrooms and Asiago cheese
- Pepperoni, arugula and provolone cheese
- Roma tomatoes, basil and fresh Mozzarella
- Pulled chicken, basil pesto and four cheeses
  10.95 PER PERSON

GRILLED CHEESE STATION
Assorted breads (sourdough, rye, whole wheat) and cheeses (Gruyère, Cheddar, fontina, American) and toppings (bacon, apples, pears, pickles, oven roasted tomatoes, caramelized onions) to build YOUR favorite grilled cheese!
  12.95 PER PERSON PLUS ATTENDANT FEE

FRESH, LOCAL AND TROPICAL
An elaborate display of seasonal local and tropical fresh fruits and berries. Served with strawberry yogurt dip, mint-lime syrup and brown sugar crème fraîche.
  10.95 PER PERSON

BRUSCHETTA D’ITALIA
Tomato basil with Parmesan and extra virgin olive oil
- Kalamata olive tapenade with chèvre cheese
- Roasted wild mushroom with Gorgonzola cheese
- Caramelized onion with Taleggio cheese
  9.95 PER PERSON

TRIO POTATO BAR:
- Yukon Gold Mashed, Baked and Fried Wedges, accompanied by corn, caramelized onions, smoked bacon, shredded sharp Cheddar cheese, green onions, whipped butter, sour cream, chives, cracked black pepper
  9.95 PER PERSON PLUS ATTENDANT FEE

GARDEN FRESH VEGETABLE BASKET
Chef’s colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, garlic hummus, fresh basil pesto and assorted crackers and breadsticks.
  9.95 PER PERSON
RECEPTIONS REINVENTED

Reception Stations  (continued)

SMOKED SALMON
A great addition to the raw bar! Smoked salmon served with classical garnishes, sliced pumpernickel and crème fraîche.
12.95 PER PERSON

WORLDWIDE WING TABLE
Choose from a variety of classic and exotic flavors, served with a variety of dipping sauces and crisp vegetables.
- Classic Buffalo
- Sesame Teriyaki
- Thai Sweet Chili Glaze
- Honey Mustard
- Crispy Parmesan Garlic Butter
- Tennessee Whiskey and Molasses BBQ

Choose 3  14.95 PER PERSON  
Choose 4  18.95 PER PERSON  
Get them all!  26.95 PER PERSON

MEATBALL BAR
A selection of our handcrafted meatballs served with a basket of fresh rolls to soak up the sauce!
- Traditional beef with marinara sauce
- Chicken with green chile verde sauce
- Thai pork meatball with ginger-soy barbecue sauce
12.95 PER PERSON

GOURMET MAC-N-CHEESE TABLE
Classic comfort food kicked up a notch!
- Buffalo chicken with Jack and Blue cheese
- Quattro Formaggi blended with Swiss, Gruyère, garlic, Parmesan and Mozzarella
- Bacon and Cheddar with BBQ chip crust
- Chili con queso Mac with spicy chili and crisp tortilla chips
- Truffle Mac n’ Cheese with white cheese sauce and truffle oil essence

Choose 2  9.95 PER PERSON  
Choose 3  14.95 PER PERSON  
Choose 4  18.95 PER PERSON

All prices are subject to applicable tax and service charges.  
Events of (25) guests or less are subject to a small group fee per meal function.
**RECEPTION STATIONS (continued)**

**BURGERS BISTRO**  
Mini burgers to meet all your guests’ cravings! Served on brioche buns.

- **Turkey Burger**  
  sun-dried tomato pesto, sautéed mushrooms and Swiss cheese

- **Beer Cheese Burger**  
  beer cheese stuffed burger, topped with a sliced dill pickle and tomato

- **Cheddar Cheese Burger**  
  artisan Cheddar stuffed burger, topped with a bacon onion jam, pickled red onions

- **Barbecue Burger**  
  artisan Cheddar, Levy barbecue sauce and topped with crisp bacon

- **Meatloaf Burger**  
  housemade meatloaf patty, sautéed mushrooms and “gravy”

**Choose 2**  
7.95 per person based on 1 piece of each

**Choose 3**  
12.95 per person based on 1 piece of each

**GLUTEN-FREE RECEPTION**

- Chicken Wing Sampler  
  with garlic-Parmesan, classic Buffalo and honey mustard with an assortment of dipping sauces

- Philly Cheese Steak Nacho  
  with shaved Ribeye, onions and bell peppers, Monterey Jack sauce and corn tortillas with giardiniera

- BLT Mini Salad Bowls  
  with crisp romaine, shredded Cheddar, smoked bacon and buttermilk dressing

- Fresh Vegetable Crudites  
  with ranch and chili-lime crema dips

25.95 per person

**MADE TO ORDER PASTA BAR**

- Penne and Orecchiette pasta with roasted tomatoes, roasted wild mushrooms, asparagus, sweet bell peppers, shave fennel, kale, and spinach, mixed with your choice of Italian sausage, lemon-grilled chicken or pesto-marinated shrimp

18.95 per person  
Chef attendant fee applies

**ASIAN STIR-FRY BAR**

- Shiitake mushrooms, Chinese broccoli, bell peppers and pea pods  
  With ginger soy beef, wok-seared spicy chicken and black pepper lemongrass shrimp, stir-fried with choice of fried rice or lo mein noodles. Accompanied by sweet chili glaze, soy sauce and hoison sauce

19.95 per person  
Chef attendant fee applies
Events of (25) guests or less are subject to a small group fee per meal function.

**Carving Stations**

Carving stations are a great way to complement your additional menu selections. Chef attendant fee applies. 50 Guest Minimum

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHEF-CARVED SIDE OF SMOKED SALMON</strong></td>
<td>24.95 PER PERSON</td>
</tr>
<tr>
<td>Smoked salmon served with classical garnishes, sliced pumpernickel and créme fraîche</td>
<td></td>
</tr>
<tr>
<td><strong>CARVED WHOLE BEEF TENDERLOIN</strong></td>
<td>26.95 PER PERSON</td>
</tr>
<tr>
<td>Served with peppercorn sauce, horseradish cream and artisan rolls</td>
<td></td>
</tr>
<tr>
<td><strong>SUGAR-CURED SPIRAL HAM</strong></td>
<td>14.95 PER PERSON</td>
</tr>
<tr>
<td>Sweet Tennessee whiskey mayo, grain mustard, country biscuit and artisan rolls</td>
<td></td>
</tr>
<tr>
<td><strong>ULTIMATE “BLT” MINI SANDWICHES</strong></td>
<td>16.95 PER PERSON</td>
</tr>
<tr>
<td>Hickory-smoked pork belly, lettuce, vine-ripe tomatoes, wheat toast and mayonnaise</td>
<td></td>
</tr>
<tr>
<td><strong>ROASTED TURKEY BREAST</strong></td>
<td>14.95 PER PERSON</td>
</tr>
<tr>
<td>Served with cranberry and apricot chutneys, herb aïoli and artisan rolls</td>
<td></td>
</tr>
<tr>
<td><strong>TENNESSEE SMOKED BRISKET</strong></td>
<td>15.95 PER PERSON</td>
</tr>
<tr>
<td>Served with our signature BBQ sauce, crispy onion straws and mini onion rolls</td>
<td></td>
</tr>
<tr>
<td><strong>GARLIC-ROASTED BEEF STRIP LOIN</strong></td>
<td>22.95 PER PERSON</td>
</tr>
<tr>
<td>Steakhouse butter, Bleu cheese cream, caramelized shallot demi glace and artisan rolls</td>
<td></td>
</tr>
<tr>
<td><strong>ROASTED PORK LOIN</strong></td>
<td>18.95 PER PERSON</td>
</tr>
<tr>
<td>Spicy apple chutney, grainy mustard aïoli and artisan rolls</td>
<td></td>
</tr>
<tr>
<td><strong>ROSEMARY-RUBBED PRIME RIB</strong></td>
<td>24.95 PER PERSON</td>
</tr>
<tr>
<td>Horseradish cream, Tennessee whiskey sweet mayo, natural au jus, whipped butter and artisan rolls</td>
<td></td>
</tr>
<tr>
<td><strong>TENNESSEE PORK TENDERLOIN WELLINGTON</strong></td>
<td>21.95 PER PERSON</td>
</tr>
<tr>
<td>Mushroom duxelle in puff pastry. Carved and served with apple pie moonshine glaze</td>
<td></td>
</tr>
<tr>
<td><strong>BEEF TENDERLOIN OSCAR</strong></td>
<td>32.95 PER PERSON</td>
</tr>
<tr>
<td>Bearnaise sauce, whipped butter and artisan rolls</td>
<td></td>
</tr>
</tbody>
</table>

All prices are subject to applicable tax and service charges. Events of (25) guests or less are subject to a small group fee per meal function.
Design-Your-Own Plated Dinner

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course.

**SALADS — Served with warm artisan rolls and sweet butter**

Please select 1 salad

- Heirloom tomato carpaccio salad, a bed of arugula tossed with white balsamic basil vinaigrette, candied pistachios, Goat cheese and a carpaccio of yellow and red tomatoes
- Iceberg wedge served with grape tomatoes, red onions, Blue cheese and crisp bacon with a creamy Blue cheese dressing
- Caesar salad, crisp romaine, Parmesan and garlic croutons with Caesar dressing
- Field greens, grape tomatoes, red onion, cucumbers with aged balsamic vinaigrette
- Arugula and strawberry salad with frisée, toasted almonds, balsamic vinaigrette and Camembert wedge
- Spinach and apple salad, toasted walnuts, chèvre cheese and red onions with a cider vinaigrette
- Cherry tomato and Bocconcini Mozzarella salad with wild baby arugula and pesto vinaigrette
- Bibb lettuce, poached pears, candied pecans and crumbled Blue cheese
- Asian Crunch Salad, house blend of lettuces, pickled cucumbers and carrots, soy nuts and crispy buck wheat noodles with creamy Asian dressing
- Arugula & Roasted Beet Salad, fried Goat cheese, black pepper and honey vinaigrette, toasted sourdough crostini
- BLT Salad, romaine, applewood smoked bacon, Cheddar cheese, tomatoes, buttermilk ranch, homemade croutons

**ENTRÉES — Served with local and seasonal vegetables**

Please select 1 entrée

- Southern Fried Buttermilk Chicken, chive mashed potatoes and southern style green beans
- Lemon and herb chicken breast with potato purée, grilled broccolini and lemon garlic sauce
- Braised beef short ribs with garlic Parmesan polenta and Cabernet reduction
- Seared wild salmon with braised lentils, green beans and romesco sauce
- Grilled flat iron steak on arugula, shaved red onion and tomato salad with red wine shallot butter
- Niman Ranch pork tenderloin with sweet potato savoyarde and sour cherry gastrique
- Grilled petite filet mignon, tri-colored fingerling roasted potatoes—purple Peruvian, sweet potato and Yukon gold with grilled asparagus
  **ADD 15.00 PER PERSON**

**Duet Entrée Selections**

- Gulf shrimp with Boursin mashed potatoes and Sorghum glazed carrots  
  **ADD 12.00 PER PERSON**
- Herb-crusted beef tenderloin and Maine sea scallops with scalloped Yukon potatoes and red wine sauce  
  **ADD 19.95 PER PERSON**
All prices are subject to applicable tax and service charges. Events of (25) guests or less are subject to a small group fee per meal function.

**Distinguished Dinners**

**Design-Your-Own Plated Dinner (continued)**

**DESSERT — Served with coffee and a selection of herbal teas**

Please select 1 dessert
- Vanilla bean crème brûlée with orange almond tuile
- New York style cheesecake with butter cookie crust and berry compote
- Mini chocolate molten cakes
- Signature six layer carrot cake
- Peanut butter and chocolate brownie stack cake topped with gourmet peanut butter chips
- Caramel bread pudding with Tennessee whiskey anglaise & candied pecans
- Mixed berry mini cobbler with vanilla ice cream

*Your custom three course menu 42.95 per person*

**Dinner Chef’s Tables**

All Chef’s Tables include warm artisan rolls and sweet butter, coffee and a selection of herbal teas.

**FARM STAND — From produce to poultry, it is about fresh singular goodness!**

- Heirloom tomato carpaccio salad, a bed of arugula tossed with white balsamic basil vinaigrette, candied pistachios, Goat cheese and a carpaccio of yellow and red tomatoes
- Spinach Salad with candied walnuts red onions, fresh berries and raspberry vinaigrette
- Grilled Asparagus
- House-Pickled Shrimp and Bibb Lettuce Salad
- Fennel Sausage-Stuffed Chicken Breast with garlic herb breadcrumb topping and white wine sauce
- Local Cheese Selection with fruit, flatbread and lavash crackers, quince preserve, local honey, dry fig and balsamic vinaigrette
- Roasted Yukon Gold Potatoes with sweet onions and parsley
- Chef Carved Roasted Pork Loin with spicy apple chutney, grainy mustard aioli and artisan rolls
- Mini Cobbler Trio of apple/pear, peach and mixed berry
- Chef’s Selection of Dessert Parfaits

*42.95 per person*
DINNER CHEF’S TABLES (continued)

THE STEAKHOUSE

- Iceberg Wedge
  with grape tomatoes, red onions, crisp bacon and creamy Blue cheese dressing
- Caesar salad, crisp romaine, Parmesan and garlic croutons with Caesar dressing
- Linguine & Shrimp tossed in traditional scampi sauce
- Carved Herb Roasted Sirloin with Bleu cheese sauce, red wine demi glace and Chef’s accompaniments
- Roasted Rosemary Chicken
  with natural jus
- Creamed Spinach
  in a fennel bechamel sauce
- Four Cheese Au Gratin Potatoes
- Red Wine-braised Wild Mushrooms
- Assorted Mini Dessert Spoons and Chef’s Selections of Mini Cobblers or Dessert Shots

45.95 PER PERSON PLUS ATTENDANT FEE

THE SOUTHERN SMOKEHOUSE

- Chef Carved Smoked BBQ Brisket with corn cakes, Tennessee Whiskey BBQ sauce, Levy’s signature BBQ sauce and Chef’s accompaniments
- Slow-smoked Barbecued Chicken
- Cornmeal Breaded Catfish with spicy remoulade
- Barbecued Baked Beans
- Southern Biscuit Bar
  with sweet potato biscuits, buttermilk biscuits and cheddar cheese biscuits with a variety of whipped butters
- Four Cheese Macaroni and Cheese Casserole
- Mustard Potato Salad
- Marinated Watermelon Salad
- Caramel Bread Pudding
  with Tennessee whiskey anglaise

34.95 PER PERSON

Upgrade your Southern Smokehouse with a BBQ long, bone-in short rib served with sweet vinegar barbecue sauce as a carving item!
18.00 PER PERSON

All prices are subject to applicable tax and service charges.
Events of (25) guests or less are subject to a small group fee per meal function.
**DISTINGUISHED DINNERS**

**GLUTEN-FREE DINNER CHEF’S TABLE**
- Chef Carved Filet Mignon
  - with Bordeaux mushroom sauce, Dijon-truffle aioli and roasted garlic purée
- Grilled Asparagus
  - with hollandaise sauce
- Mesclun Greens
  - with Parmigiano Reggiano and red wine vinaigrette
- Roasted Beets
  - with Chèvre and citrus vinaigrette
- Chef’s Choice of Gluten Free Dessert

69.95 PER PERSON PLUS CARVING FEE

**ASIAN FLARE**
- Asian Crunch Salad
  - house mixed greens, buck wheat noodles, soy nuts, pickled cucumbers and creamy soy ginger dressing
- Poached Shrimp Asian Remoulade
  - with sesame flat bread crackers
- Pan Seared Pot Stickers
  - with ponzu sauce
- Shiitake Crusted Chicken Breast
  - with galangal soy cream and baby bok choy
- Lemon Grass Scented Jasmine Rice
- Braised Short Ribs
  - with Mongolian sauce
- Mini Fruit Salad Parfaits
- Chocolate Brownie Bites

48.95 PER PERSON

**THE REHEARSAL**
- Arugula & Roasted Beet Salad, goat cheese crumbles, black pepper and honey vinaigrette, toasted sourdough crostini
- Iceberg Wedge served with grape tomatoes, red onions, Blue cheese and crisp bacon with a creamy Blue cheese dressing
- Herb Roasted Sirloin
  - with mustard grain butter and cafe curry butter, artisan rolls and natural jus
- Chipolte Peach BBQ Chicken
  - on a bed of Yukon gold potatoes
- Parmesan Panko Breaded Tilapia
  - with lemon caper sauce
- Crispy Brussels Sprouts
  - with shallots, roasted grape tomatoes, feta cheese
- Orzo Pilaf
  - with mushrooms, leeks and sun dried tomatoes
- Horseradish whipped potato
- Assorted Mini Desserts
  - red velvet cake, Christie Cookies & Brownies, mini fruit cobbler

39.95 PER PERSON PLUS CARVING FEE

All prices are subject to applicable tax and service charges.

Events of (25) guests or less are subject to a small group fee per meal function.
DISTINGUISHED DINNERS

THE HEADLINER
- Caesar Salad, chopped romaine, shaved Parmesan, garlic croûtons and creamy Caesar dressing
- Fresh Summer Salad with fresh berries, candied pecans, bleu cheese crumbles and white balsamic vinaigrette
- Garlic-Roasted Beef Strip Loin—chef-carved and served with bleu cheese sauce, steakhouse butter, creamy horseradish sauce and artisan rolls
- Tennessee Whiskey Grilled Salmon on a bed of jasmine rice
- Nashville’s Hot Chicken with sweet vinegar slaw and southern biscuits
- Southern Style Green Beans with country ham
- Grilled Asparagus Platter
- Yukon Gold and Sweet Potato Hash
- Chocolate Chip Bread Pudding with caramel sauce
- Mini Shots, select 2 from triple chocolate, apple/pear cobbler, mixed berry cobbler or key lime shots

46.95 per person plus carving fee

Design-Your-Own Chef’s Table

Individualize your menu to suit your event.
The ultimate in customization!

SALADS
Please select 2 options
- Italian chopped salad with grilled chicken, bacon, Blue cheese, tomato and pasta with honey Dijon vinaigrette
- Mixed Greens Salad with grape tomatoes, cucumbers, cornbread croutons, cheddar cheese and choice of buttermilk ranch or house vinaigrette
- Barbecue shrimp and andouille salad with grilled corn, kidney beans, tomatoes and greens tossed with a Cajun vinaigrette
- Chopped vegetable salad with mixed greens, olives, artichokes and Gorgonzola cheese with red wine vinaigrette
- Caesar salad with crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing
- Southern salad with baby field greens, assorted berries, spiced pecans and Blue cheese with white balsamic vinaigrette
- Tomato Carpaccio and Goat Cheese with olive oil and smoked salt

All prices are subject to applicable tax and service charges.
Events of (25) guests or less are subject to a small group fee per meal function.
Distinguished Dinners

Entreés
Please select 1 carving station and 1 entree
- Chef Carved maple-glazed turkey with cranberry apricot chutney and sage gravy
- Chef Carved mustard-glazed Niman ranch pork loin with spicy fruit chutney and bourbon jus
- Chef Carved slow-roasted prime rib with natural jus and horseradish cream
- Grilled Salmon with lemon beurre blanc
- Nashville's Hot Chicken with sweet vinegar slaw and southern biscuits
- Cajun Shrimp & Cheddar Grits
- Southern Fried Chicken with buttermilk biscuits
- Barbecued Pulled Pork with mini onion rolls
- Char-grilled tomahawk rib eye chops with smoked bacon demi and BBQ aioli ADD 8.00 ADDITIONAL PER PERSON
- Herb-roasted beef tenderloin with merlot demi and truffle aioli ADD 8.00 ADDITIONAL PER PERSON

Pasta
Please select 1 option
- Smoked Macaroni & Cheese with creamy smoked gouda blend
- Penne pasta with spicy marinara, asiago cream, fresh basil and shaved Parmesan
- Rigatoni pasta with tomato-basil sauce, spinach and ricotta cheese
- Wild mushroom risotto with fresh herbs and Parmesan garlic broth
- Linguini with shrimp, tomato-basil sauce, garlic and chiles

Sides
Please select 2 options
- Southern style green beans
- Tennessee collard greens
- Grilled asparagus
- Au gratin potatoes with four cheeses and fresh thyme
- Loaded mashed potatoes with smoked bacon, sour cream, chives, Cheddar and scallions
- Roasted fingerling potatoes with herb butter and garlic sour cream
- Classic creamed spinach with crispy leeks and Parmesan
- Bistro roasted vegetables with the season's finest fresh herbs and olive oil
- Creamed sweet corn with bacon and scallions

Your Custom Chef's Table includes coffee and tea 44.95 PER PERSON

All prices are subject to applicable tax and service charges. Events of (25) guests or less are subject to a small group fee per meal function.
DESSERT REDEFINED

Dessert Menus

SIGNATURE DESSERTS — Minimum of 50 people.
A selection of our signature desserts! Carrot cake, chocolate paradis cake, coconut lopez cake, Chicago cheesecake, cupcakes, mini taffy apples, mini low-fat yogurt parfaits, sweet dessert shots, cookies, brownies and gourmet dessert bars. 22.95 per person

Vanilla bean ice cream ADD 3.00 PER PERSON

THE MINI CUPCAKE BAR
A variety of flavors served frosted mini milk shots 14.95 per person

CAKES IN JARS
Assorted jars filled with layers of cake, fruit, sauce, cream, fudge and topped with ice cream! Like a trifle in a jar! 16.95 per person
Strawberry angel food with strawberry ice cream
Banana’s Foster cake, fresh bananas, caramel sauce and vanilla ice cream
Caramel brownie, chocolate fudge, chocolate sauce and vanilla ice cream

FRESH SEASONAL & TROPICAL FRUIT TABLE
An elaborate display of seasonal local and tropical fresh fruits and berries. Served with strawberry yogurt dip, mint-lime syrup and brown sugar crème fraîche. 9.95 per person

BROWNIE SUNDAE BAR
Our signature triple chocolate chunk brownie and blondie bars served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream and assorted toppings. 15.95 per person

COUNTRY STYLE FRUIT COBBLERS
Fresh-baked blueberry with oatmeal crust and peach cobbler with cinnamon almond topping. Served warm with vanilla bean ice cream. Ask our chefs about their seasonal selections! 12.95 per person

WARM COOKIES AND MINI MILK SHOTS
Assorted local Christie Cookies served fresh out of the oven on griddles. Accompanied by ice-cold milk in shooters. 12.95 per person

MMMMMILK SHAKES
Old fashioned malted milkshakes, choice of 2 flavors; carrot cake, root beer float, peanut butter cup, s’mores, malted milk ball, rocky road, M&M, Christie Cookie chocolate chip, chocolate rockslide. 12.95 per person

All prices are subject to applicable tax and service charges.
Events of (25) guests or less are subject to a small group fee per meal function.
DESSERT DEFINED

DESSERT MENUS (continued)

PETITE TRIO OF HANDCRAFTED DESSERTS
Triple Chocolate Molten Mini Cake
Apple Pear Cobbler Shots
Cheesecake Bites
14.95 per person based on 2 total pieces per person

FONDUE STATION
Chocolate and caramel fondue served with a colorful display of mini cookies, seasonal fresh fruit, flavored cake bites and marshmallows.
12.95 per person

DONUT SUNDAE BAR
Glazed donuts toasted on our flat grill served with vanilla bean ice cream and sweet fruit compote.
15.95 per person

SHORT CAKE
Lemon poppy seed short cake with wild berries and lemon glaze
5.95 per person

CARAMEL BREAD PUDDING
with Tennessee whiskey anglaise & candied pecans
6.95 per person

All prices are subject to applicable tax and service charges.
Events of (25) guests or less are subject to a small group fee per meal function.
### Speciality Bars and Beverages

**Martini Bar**  
*A timeless classic!*
Icy cold Ketel One Vodka or Bombay Sapphire, served with a bevy of garnish. Also available are the ultimate Cosmopolitan, Apple Martini and the Lemon Drop.  
**12.00 per person**

**Bourbon ‘n’ Bacon Bloody Mary**  
*A fabulous starting point!*
Robust bloody Caesar mix, evocative bacon syrup, fried bacon, Parmesan cheese on the rim.  
**11.00 per drink**

**Prosecco Bar**  
*The rising star of the cocktail world!*
Get the party started with some bubbles—solo or with an assortment of fruit juices. Also available are our signature A Wink and A Kiss, Italian 75 and Prosecco Punch cocktails.  
**10.00 per person**

**Sangria Bar**  
*Bianca, Rosada and Rojo rule!*
Sample three sensational sangria—White, Rosé and Red that provide fresh and fruity fun for everyone.  
**10.00 per person**

**Blueberry Limeade**
Brisk housemade limeade, Smirnoff vodka, fresh Blueberries, agave nectar and fresh mint brighten your day.  
**10.00 each**

**Patron Perfect Margarita**
Cool down with a refreshing margarita made with Patron Reposado and Patron Citronge  
**12.00 each**

**Orange Apple Cider**
A refreshing blend of Bacardi ‘Oakheart’ Spiced Rum, Aperol orange liqueur, Angry Orchard Crisp Apple Cider and sugar with orange and apple slices.  
**10.00 each**

**Backyard Moonshine**
A refreshing twist of iced tea, lemonade, brown sugar and Jack Daniels.  
**10.00 per drink**

---

All prices are subject to applicable tax and service charges.  
Events of (25) guests or less are subject to a small group fee per meal function.
Specialty Bars and Beverages (continued)

SPIKED APPLE
Spice things up with a little Jack Daniel's, Angry Orchard Crisp Apple Cider, peach schnapps and a cinnamon stick.
10.00 EACH

HURRICANE HAT TRICK
Celebrate with some Bacardi and Captain Morgan Spiced Rum, Disaronno Amaretto, pineapple and orange juice with a dash of bitters and a maraschino cherry. 10.00 EACH

CRAFT AND MICRO BREW BEERS  7.00 EACH
Seasonal Varieties include:
• Hap & Harry’s original Tennessee Lager
• Blackstone Chaser Pale Ale
• Blackstone Nut Brown Ale
• Yazoo Pale Ale
• Yazoo Dos Perros
• Yazoo Hefeweizen

Support local breweries by choosing from our list of brews unique to this region.

All prices are subject to applicable tax and service charges.
Events of (25) guests or less are subject to a small group fee per meal function.
Bar Selections

Beverages are billed on consumption unless otherwise noted

**HOSTED PLATINUM BAR**

- **Cocktails**
  - Featuring Grey Goose, Hendrick’s Gin, Macallan 12 Year Old, Woodford Reserve, Bacardi 8, Captain Morgan Spiced Rum, Crown Royal and Patron Silver.  **14.00 per drink**

- **Wines by the Glass**
  - Customized wine offerings per event based on seasonal availability to include but not limited to a quality Chardonnay, Pinot Noir, Cabernet Sauvignon and Pinot Grigio  **13.00 per glass**

- **Sparkling**
  - Mumm Napa ’Brut Prestige’, Napa  **15.00**

- **Imported Beer**  **8.00 each**
- **Domestic Beer**  **7.00 each**
- **Bottled Water**  **4.00 each**
- **Soft Drinks**  **3.00 each**
- **Juices**  **3.00 each**

**HOSTED DELUXE BAR**

- **Cocktails**
  - Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker’s Mark, Bacardi 8, Crown Royal, Jose Cuervo Gold, Martini & Rossi Dry and Sweet Vermouth.  **10.00 per drink**

- **Wine by the Glass**
  - Customized wine offerings per event based on seasonal availability to include but not limited to a quality Chardonnay, Pinot Noir, Cabernet Sauvignon and Pinot Grigio  **13.00 per glass**

- **Sparkling**
  - Korbel  **9.00**

- **Imported Beer**  **8.00 each**
- **Domestic Beer**  **7.00 each**
- **Bottled Water**  **4.00 each**
- **Soft Drinks**  **3.00 each**
- **Juices**  **3.00 each**
All prices are subject to applicable tax and service charges.

Events of (25) guests or less are subject to a small group fee per meal function.

HOSTED PREMIUM BAR

Cocktails
Featuring Smirnoff, Beefeater, Dewar’s, Jim Beam, Bacardi Silver, Canadian Club, and José Cuervo Gold  
9.00 PER DRINK

Wines by the Glass
Featuring, Woodbridge by Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel  
8.00 PER DRINK

Imported Beer  8.00 EACH
Domestic Beer  7.00 EACH
Bottled Water  4.00 EACH
Soft Drinks  3.00 EACH
Juices  3.00 EACH

PACKAGE BAR SERVICE

All package bar service includes domestic and imported beer, house wines by the glass, soft drinks and bottled water.

<table>
<thead>
<tr>
<th></th>
<th>2-Hr. Package</th>
<th>3-Hr. Package</th>
<th>4-Hr. Package</th>
</tr>
</thead>
<tbody>
<tr>
<td>Platinum Brands</td>
<td>32.00</td>
<td>38.00</td>
<td>42.00</td>
</tr>
<tr>
<td>Deluxe Brands</td>
<td>29.00</td>
<td>35.00</td>
<td>39.00</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>26.00</td>
<td>30.00</td>
<td>35.00</td>
</tr>
<tr>
<td>Beer and Wine</td>
<td>21.00</td>
<td>24.00</td>
<td>28.00</td>
</tr>
</tbody>
</table>

Cash bar options available — minimum sales of 500.00 per bar required, applies to all cash bars.
Bartender fee required at rate of 125.00 per bartender.
**BUBBLY**
Zonin Prosecco, Veneto, Italy 36.00
Korbel Brut, California 42.00
Mumm Napa ‘Brut Prestige,’ Napa, California 60.00
Piper-Heidsieck Brut, Reims, France 85.00
Perrier-Jouët ‘Belle Epoque,’ Épernay, France 290.00

**BRIGHT AND BRISK**
Little Black Dress Pinot Grigio, California 36.00
Santa Cristina by Antinori Pinot Grigio, Italy 38.00
MacMurray Ranch Pinot Gris, Sonoma Coast, California 52.00

**FRESH AND FRUITY**
Seven Daughters ‘White Blend,’ California 39.00
Hogue ‘Genesis’ Riesling, Columbia Valley, Washington 42.00

**TART AND TANGY**
SeaGlass Sauvignon Blanc, Santa Barbara, California 36.00
Nobilo ‘Regional Collection’ Sauvignon Blanc, Marlborough, New Zealand 36.00
J. Lohr ‘Carol’s Vineyard’ Sauvignon Blanc, Napa, California 44.00

**CREAMY AND COMPLEX**
Greystone Chardonnay, California 35.00
Irony Chardonnay, Napa, California 38.00
Kendall-Jackson ‘Vintner’s Reserve’ Chardonnay, California 44.00
Folie à Deux Chardonnay, Sonoma, California 48.00
Landmark ‘Overlook’ Chardonnay, Sonoma, California 55.00
Cakebread Cellars Chardonnay, Napa, California 96.00

**ROSÉS**
Beringer White Zinfandel, California 29.00
Mulderbosch Cabernet Sauvignon Rosé, Coastal Region, South Africa 36.00

**RIPE AND RICH**
Mark West Pinot Noir, California 37.00
Estancia ‘Pinnacles Ranches’ Pinot Noir, Monterey, California 49.00
Wente ‘Reliz Creek’ Pinot Noir, Arroyo Seco, Monterey, California 45.00
Red Rock ‘Reserve’ Merlot, California 37.00
Freemark Abbey Merlot, Napa, California 51.00

**SPICY AND SUPPLE**
Gascón Malbec, Mendoza, Argentina 38.00
Mitolo ‘Jester’ Shiraz, McLaren Vale, South Australia 48.00
Brancaia ‘Tre’ Sangiovese-Merlot-Cabernet Sauvignon, Tuscany, Italy 62.00

**BIG AND BOLD**
Columbia Crest ‘Grand Estates’ Cabernet Sauvignon, Columbia Valley, Washington 36.00
Avalon Cabernet Sauvignon, Napa, California 56.00
Louis Martini Cabernet Sauvignon, Sonoma, California 46.00
Simi Cabernet Sauvignon, Alexander Valley, California 67.00
Leviathan ‘Leviathan’ Red Blend, California 117.00

---

All prices are subject to applicable tax and service charges. Events of (25) guests or less are subject to a small group fee per meal function.