



Catering Menus

Continental Breakfast

Sunrise on Broadway Continental

Chilled Fruit Juices
Whole, 2% and Skim Milk
Sliced Fresh Fruit Display
Buttery Croissants, Muffins, Pecan Rolls and Danishes
Sweet Butter, Marmalade & Assorted Jams
Columbian Coffee, Premium Teas
\$18.50 per person

The Union Station Grand Continental

Chilled Fresh Juices
Whole, 2% and Skim Milk
Sliced Fruit Display
Assortment of Chilled Fruit Yogurt
Buttery Croissants, Muffins, Pecan Streusel, Coffee Cake and Danishes
Toasted Gourmet Bagels & Trio of Flavored Cream Cheese
Sweet Butter, Marmalade, & Assorted Jams
Columbian Coffee, Premium Teas
\$22 per person

Continental Breakfast

Enhancements

Smoked Salmon Lox with Traditional Accompaniments
\$6 each

Breakfast Sandwiches
Choice of Country Ham, Egg, & Cheese Croissant, Sausage Biscuit or Breakfast Burrito
\$5 each

Doughnuts
\$36 per dozen

Selection of Cold Cereals
\$3 per person

Price subject to 21% service charge, 9.25% sales tax & 15% liquor tax

1001 Broadway • Nashville, Tennessee 37203

Telephone: 615-726-1001 • Fax: 615-248-6143 • www.unionstationhotelnashville.com

Plated Breakfast

All Plated Breakfasts include Orange Juice, Assortment of Breakfast Breads with Jams & Whipped Butter,
& Freshly Brewed French Roast Coffee

All American

Scrambled Eggs, Sausage Patties, Apple Wood Bacon & Crispy Potato Cakes
\$25 per person

Classic Eggs Benedict

Poached Farm Fresh Eggs, Canadian Bacon, Buttered Sourdough Crumpet,
Herb Hollandaise, Roasted Tomato & Asparagus
\$27 per person

Western Omelet

Diced Ham, Peppers, Onions, Swiss Cheese & Southern Style Hashbrowns
\$27 per person

Cinnamon Swirl Brioche French Toast

Fresh Berry Compote, Powdered Sugar, Maple Syrup
Seasonal Fruit Garnish & Honey Butter
\$28 per person

Chocolate Chip Silver Dollar Pancakes

Vanilla Bean Whipped Cream & Maple Syrup
Choice of Bacon, Country Ham or Tennessee Sausage
\$27 per person

Signature Steak & Eggs

Petite Bacon Wrapped Tournedo of Beef
Fried Eggs, Sautéed Peppers, Onions, Mushrooms & Sourdough Toast Rounds
White Cheddar and Cracked Pepper Grits
\$30 per person

Shrimp & Grits

Blackened Shrimp & Andouille Sausage with Creamy Goat Cheese Grits
Served With Cajun Redeye Gravy, Shiitake Mushrooms & Asparagus
\$30 per person

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Breakfast Buffets



The Music City Breakfast

Fruit Juices
Sliced Seasonal Fruit Display
Assorted Cold Cereals with Whole, 2% and Skim Milk
Fruit Yogurts
Farm Fresh Scrambled Eggs, Shredded Cheddar & Pico de Gallo
Blueberry-Oat Pancakes, Whipped Butter & Maple Syrup
Crispy Apple Wood Bacon & Sage Sausage Patties
White Cheddar Grits
Breakfast Potatoes
Chef's Selection of Breakfast Breads & Pastries
Spiced Sweet Potato Biscuits, Apple Butter & Assorted Jams
Freshly Brewed Columbian Coffee, Regular and Decaffeinated
Selected Hot Teas
\$25.50 per person
(Minimum of 15 Guests)

The Tennessean Breakfast

Fruit Juices
Sliced Seasonal Fruit Display
White, Wheat & Marble Rye Breads
Whole Fruit Basket to Include Apples, Bananas, Grapefruit & Pears
Assorted Cold Cereals with Whole, 2% & Skim Milk
Fruit Yogurts
Farm Fresh Scrambled Eggs, Shredded Cheddar & Pico de Gallo
Hashbrown Casserole
Chef's Selection of Breakfast Breads & Pastries
Crispy Apple Wood Bacon & Grilled Andouille Sausage
Buttermilk Biscuits with Country Sausage Gravy
Oatmeal with Sun-Dried Cherries, Golden Raisins & Pecans
Cornflake Crusted Cinnamon French Toast
Spiced Apples & Maple Syrup
Freshly Brewed Columbian Coffee
Selected Hot Teas
\$29 per person
(Minimum 15 guests)

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Breakfast Buffet Enhancements



Omelet Station

Diced Ham, Bacon, Sausage, Cheddar, Monterey Jack, Roma Tomatoes,
Peppers, Zesty Salsa, Bay Shrimp & Mushrooms
\$10 per person

Belgian Waffle Station

Warm Vermont Maple Syrup, Berries, Toasted Pecans,
Whipped Butter & Chantilly Cream
\$9 per person

Sunshine Fruit Smoothie Station

Strawberries, Mango, Banana, Fresh Squeezed Orange Juice, Granola
\$8 per person
or Bottled Smoothies
\$4.50 per person

Hardwood Smoked Atlantic Salmon

Served with Capers, Slivered Red Onions, Hard Boiled Eggs & Chives
\$10 per person

Classic Eggs Benedict

Poached Farm Fresh Eggs, Canadian Bacon, Buttered Sourdough Crumpet,
Herb Hollandaise, Roasted Tomato & Asparagus
\$7 per person

There will be a fee of \$100 per Attendant/Chef on All Action Stations

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The L & N

Fruit Juices
Sliced Fruit Display
Assorted Cold Cereals with Whole, 2% and Skim Milk
Imported and Domestic Cheese Display with Lavosh, Crackers & Baguettes
Antipasto of Italian Meats, Grilled Vegetables & Buffalo Mozzarella
Citrus Poached Shrimp Cocktail with Gran Marnier Cocktail Sauce
Chicken Francaise with Capers, Oven Roasted Tomato, Asparagus & Parmesan
Cider Brined Pork Loin, Chipotle-Bourbon Sweet Potatoes & Caramelized Apples
Farm Fresh Omelette & Egg Station
Sausage & Smoked Bacon
Banana Pancakes with Warm Maple Syrup
Chef's Selection of Fresh Breakfast Breads, Danishes & Bagels
Sweet Butter, Marmalade, Cream Cheese & Jams
Pastry Chef's Dessert Display
Freshly Brewed Coffee, Regular and Decaffeinated
Select Hot Teas
\$40 per person
(Minimum of 30 Guests)

The Presidential

Fruit Juices
Sliced Fruit Display
Oatmeal with Sun-Dried Cherries, Golden Raisins & Pecans
Assorted Cold Cereals with Whole, 2% and Skim Milk
Imported and Domestic Cheese Display with Lavosh, Crackers & Baguettes
Hardwood Smoked Salmon with Bagels & Traditional Accompaniments
Cobb Salad with Avocado, Hard Boiled Egg, Saga Bleu Cheese, Tomatoes & Bacon
Marinated Flank Steak, Horseradish Whipped Potatoes, Asparagus & Bordelaise
Hickory Smoked Turkey Breast with Craisin-Raspberry Chutney
Farm Fresh Omelettes, Eggs and Belgian Waffles Prepared to Order
Sausage & Smoked Bacon
Sweet Cheese Stuffed Blintz with Fresh Berries & Cherry Compote
Chef's Display of Muffins, Danishes & Bagels
Pastry Table of Tortes, Cheesecake & Miniature Fruit Tartlets
Sweet Butter, Marmalade, Cream Cheese & Jams
Freshly Brewed Coffee, Regular & Decaffeinated
Select Hot Teas
\$50 per person
(Minimum of 30 Guests)

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Specialty Breaks



The Cookie Jar

An Assortment of Freshly Baked Jumbo Cookies, Brownies & Blondies
Colombian Coffee, Premium Teas & Soft Drinks
\$12 per person

Tea Thyme

Chef's Mélange of Tea Sandwiches
Display of Biscotti & Train Cookies
Gourmet Teas
Freshly Brewed Columbian Coffee
\$15 per person

The Health Nut

Selection of Granola Bars & Low-Fat Nutrigrain Bars
An Assortment of Organic Snack Mixes
Bowls of Freshly Roasted Nuts
A Variety of Fruit Juices, Skim Milk & Teas
\$13 per person

The Energizer

Selection of High Protein Energy Bars & Snack Mixes
Fruit Parfaits with Kiwi, Mango & Berries
Ice Cold Energy Drinks including Rock Star, Powerade & Assorted Soft Drinks
\$14 per person

Chocolate Indulgence

A Display of Chocolate Petit Fours, Tuxedo Strawberries & Handmade Truffles
Freshly Brewed Coffee & Select Teas
Candy Bars & Chocolate Mint Sticks
\$15 per person

The Barista

Cappuccinos, Espressos, Lattes & Macchiatos Made to Order
Freshly Brewed Colombian Coffee & Teas
Selection of French Pastries, Biscotti & Dunkin' Cookies
Swizzle Sticks, Cocoa, Cinnamon & Flavored Syrups
\$15 per person
(\$75 Barista Charge)

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All Day Meeting Packages

Meeting Package One

Continental on Broadway

(One Hour)

Chilled Fruit Juices
Selection of Sliced Fresh Fruits
Chef's Basket of Fruit Filled and Cheese Danishes, Buttery Croissants,
Homestyle Muffins and Coffee Cake
Sweet Butter, Marmalade & Assorted Jams
Freshly Brewed Columbian Coffee, Regular and Decaf
Selected Teas

The Cookie Jar

(30 Minute Mid-Morning Break)

An Assortment Of Freshly Baked Jumbo Cookies, Brownies and Blondies
Freshly Brewed Colombian Coffee
Select Teas and Soft Drinks

The Health Nut

(30 Minute Afternoon Break)

A Selection Of Granola Bars and Low-Fat Nutrigrain Bars
Assortment Of Organic Snack Mixes
Bowls Of Freshly Roasted Nuts
A Variety Of Fruit Juices, Skim Milk, Assorted Vitamin Waters & Teas

\$31.50 per person

Meeting Package Two

The Nashville Bagel

(One Hour)

Chef's selection of five of the following varieties of Homemade Bagels:
Plain, Egg, Wheat, Blueberry, Spinach, Everything, Banana Walnut, Chocolate Chip & Sun-Dried Tomato
Cream Cheese, Neufchatel, Hardwood Smoked Salmon Spread & Garlic-Chive Spread
Sweet Butter, Marmalade & Assorted Jams
Freshly Brewed Columbian Coffee, Regular and Decaf
Selected Teas

Chocolate Indulgence

(30 Minutes)

A Display Of Chocolate Petit Fors, Tuxedo Strawberries and Handmade Truffles
Candy Bars and Chocolate Mint Sticks
Freshly Brewed Coffee and Select Teas

\$27.50 per person

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All Day Meeting Packages



Meeting Package Three

The Grand Continental

(One Hour)

Chilled Fresh Juices
Tropical Sliced Fruits and Berries
Assortment of Chilled Fruit Yogurts
Fruit Filled and Cheese Danishes, Buttery Croissants, Homestyle Muffins & Breakfast Breads
Fresh Bagels and Cream Cheese
Sweet Butter, Marmalade & Assorted Jams
Freshly Brewed Columbian Coffee, Regular and Decaf
Selected Teas

Tea Thyme

(30 Minutes)

Chef's Mélange Of Tea Sandwiches
Display Of Biscotti and Train Cookies
Gourmet Selection Of Exotic Teas
Freshly Brewed Coffee, Regular & Decaffeinated

The Energizer

(30 Minutes)

Selection Of High Protein Energy Bars and Snack Mixes
Fruit Parfaits with Kiwi, Mango & Berries
Ice Cold Energy Drinks To Include Rock Star, Powerade and Assorted Soft Drinks
Freshly Brewed Columbian Coffee, Regular and Decaf
Selected Teas

\$45 per person

If you would like to upgrade your All Day Package with a lunch from our existing lunch menus, there will be a 10% discount. The discount will be applied to both the package and lunch combinations.

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Themed Breaks

The Bakery

Assortment of Freshly Baked Jumbo Cookies, Fruit Tartlettes & Walnut-Fudge Brownies
Assorted Sodas, Bottled Water & Milk

\$14 Per Person

Fondue

Fresh Fruit Kabobs with Warm White & Dark Chocolate Fondue
Homemade Pound Cake and Whipped Cream
Assorted Soft Drinks and Bottled Water

\$16 Per Person

(\$75 Rental Fee for Chocolate Fountain)

Sweet Surrender

Vanilla Bean Ice Cream, Chopped Nuts, Oreos, M&Ms, Maraschino Cherries,
Chocolate and Strawberry Toppings and Sugar Cones

\$18 Per Person

The Energizer

A Selection of High Protein Energy Bars and Snack Mixes
Fruit Parfaits with Kiwi, Mango and Berries
Ice Cold Energy Drinks to include Rock Star, Powerade and Assorted Soft Drinks

\$14 Per Person

The Spa

Plain Yogurt with Fresh Fruit, Home Made Granola, Fresh Mint,
Lavender Honey & Seasonal Berries
Flavored Vitamin Waters and Assorted Juices

\$16 Per Person

Chips & Dips

Tricolor Tortillas, Potato Chips and Terra Chips with Fresh Guacamole,
Roasted Corn Salsa, French Onion and Dirty Martini Olive Dip

\$15 Per Person

Cafe Italiano

Assorted Homemade Biscotti, Miniature Cannoli & Amaretti Cookies
Dark Italian Roast Coffee, Iced Cappuccino, Orangina and Select Teas

\$16 Per Person

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Light Plated Luncheons



All Lunch Selections Include your Choice of one Entrée Salad or Entrée,
Warm Rolls and Creamery Butter, Dessert and Iced Tea

Entrée Salads

Union Station Cobb Salad with Butter Lettuce, Roasted Turkey, Apple Wood Bacon,
Avocado, Tomato, Farmstead Bleu Cheese, Hard Boiled Egg & Pesto Ranch
\$28 per person

Seared Ahi Salad with Marinated Soba Noodles, Edamame, Scallions,
Red Peppers, Mandarin Oranges & Sesame Vinaigrette
\$35 per person

Grilled Chicken Caesar Salad with Romaine Hearts, Asiago Tuile,
Sun-Dried Tomato, Parmesan & Fried Capers
\$28 per person

Fried Green Tomato Salad with Blackened Shrimp Remoulade, Watercress & Tomato-Caper Relish
\$32 per person

Entrées

Basil Pesto Chicken, Olive Tapenade, Baby Arugula, Sliced Golden Tomato,
Balsamic Marinated Onions & Mozzarella
\$28 per person

Mesquite Smoked Turkey Club on a Fresh Baked Croissant with
Apple Wood Bacon, Romaine Lettuce, House Made Pickles, Roma Tomato & Garlic Aioli
\$30 per person

Italian Sandwich on Herb Focaccia with Proscuitto, Salami,
Pepperoni, Capicola, Provolone Cheese, Roasted Peppers & Organic Baby Greens
\$30 per person

Grilled Vegetable Stack on Whole Grain Ciabatta with
Goat Cheese, Portabella Mushroom & Hydro Bibb Lettuce
\$28 per person

Blackened Hanger Steak in a Sun-dried Tomato Tortilla with
Caramelized Onion, Mushrooms, Horseradish Crème Fraîche & Lettuce
\$32 per person

Desserts

(Choose One)

Vanilla Bean Cheesecake with Fresh Berry Compote
Chocolate Cappuccino Mousse Cake
Warm Bread Pudding with Whisky Caramel Sauce & Crème Anglaise
Apple Charlotte with Almond Chantilly Creme

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Lunch Buffets



The Nashville Deli

Organic Greens Salad with Trio of Dressings
Assorted Kettle Chips
Macaroni Pasta Salad
Selected Gourmet Deli Meats & Sliced Cheeses
Sourdough, Wheatberry, Marble Rye Breads & Garlic Herb Tortillas
Mayonnaise, Imported Mustards & House Made Giardinera
Freshly Baked Cookies & Fudge Brownies
\$32 per person

The Tuscan

Minestrone Soup
Tomato, Mozzarella & Basil Salad with Balsamic Vinaigrette
Artichokes, Olives, Italian Meats & Marinated Vegetables
Chicken Saltimbocca with Ricotta, Spinach, Prosciutto, Sage & Parmesan
Tuscan Roasted Rosemary Potatoes
Penne Pasta with Sweet and Spicy Italian Sausage, Roasted Peppers,
Garlic Rapini and Pesto Cream
Warm Focaccia & Olive-Rosemary Bread
Meyer Lemon Olive Oil Cake
Zuppa Inglese
\$37 per person

Taste of the New South

White Bean Soup with Country Ham
Garden Salad with Cucumber, Tomato, Shredded Carrot & Croutons
Buttermilk Ranch Dressing
Marinated Three Bean Salad
Pulled Smoked Pork Shoulder with Raspberry BBQ Sauce & Slaw
Baked White Cheddar Macaroni and Cheese
Buttermilk Fried Chicken
Jalapeno Cornbread & Yeast Rolls
Seasonal Fruit Cobbler with Vanilla Bean Whipped Cream
\$37.50 per person

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Lunch Buffets continued

American Brasserie

French Onion Soup with Gruyere Cheese & Sourdough Croutons
Nicoise Salad with Albacore Tuna, Haricot Verts, Olives,
Potatoes, Tomatoes & Hard Boiled Eggs
Organic Spring Mix Lettuce with Lemon-Herb Dressing
Bouillabaisse with Fresh Seafood, Saffron-Tomato Broth & Fennel
Red Wine Braised Beef Short Ribs with Roasted Garlic Mash Potatoes
Glazed Vegetables
Assorted Rolls
Assorted Dessert Display
\$38 per person

Bourbon Street

Roasted Chicken and Andouille Sausage Gumbo
Marinated Blue Crab Salad
Blackened Red Fish with Tasso Ham and Crawfish Etouffee
Grilled Marinated Chicken with Stewed Okra, Tomatoes, Saffron Rice & Scallions
Bourbon Bread Pudding with Praline Caramel Sauce & Whipped Chantilly Cream
Crusty French Bread with Whipped Butter
\$38 per person

South of the Border

Tricolor Tortillas, Guacamole & Roasted Corn Salsa
Fajita and Taco Station
Seasoned Ground Beef and Honey-Lime Marinated Grilled Chicken
Shredded Lettuce, Diced Tomato, Colby Jack Cheese & Sour Cream
Flour Tortillas, Spanish Rice and Black Beans
Cinnamon Churros
Honey Vanilla Flan with Mango
\$34.50 per person

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Three Course Luncheons

All Three Course Luncheons Include Choice of Soup or Salad, One Entrée Selection and a Dessert

Soups

Loaded Potato with Grafton Cheddar, Bacon & Scallions
Minestrone with Seasonal Vegetables, Cavalo Nero & White Beans
Roasted Sweet Pepper Bisque with Fresh Basil
Smoked Turkey and Corn Chowder

Salads

Organic Greens with English Cucumber, Cherry Tomato, Hearts of Palm and Peppercorn Buttermilk Ranch
Tomato Mozzarella Salad with Pesto and Vincato
Hydro Bibb Salad with Sliced Granny Smith Apples, Spicy Pecans, Shaved Celery
and Mandarin-Ginger Vinaigrette

Entrees

Pan Roasted King Salmon with Apple-Fennel Relish, Curried Saffron Basmati & Julienne Vegetables
\$36 per person
Penne Pasta with Grilled Chicken, Pancetta, Roasted Garlic Broccoli Rabe & Roma Tomatoes
\$35 per person
Pork Chops Milanese with Parmesan Herb Crust, Roasted Tomato Sauce & Sautéed Spinach
\$37 per person
8 oz. New York Strip, Roasted Fingerling Potatoes, Sautéed Asparagus & Mushrooms with Herb Hollandaise
\$40 per person
Chicken al Mattone with Artichoke Mash Potatoes, Petite Vegetables, Meyer Lemon,
Sun-Dried Tomato, Caper Sauce & Kalamata Olives
\$37 per person

Desserts

Vanilla Bean Cheesecake with Fresh Berry Compote
Chocolate Cappuccino Mousse Cake
Warm Bread Pudding with Whisky Caramel Sauce & Crème Anglaise
Apple Charlotte with Almond Chantilly Creme

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Plated Dinners



*All Plated Dinners include Entrée, Choice of One Salad, One Dessert,
Fresh Baked Bread Service with Whipped Butter,
Coffee and Tea Service*

Salads

(choose one)

Tomato Mozzarella Caprese with Vincotto Vinegar, Basil Pesto, Organic Greens
and Sun-dried Tomato Infused Olive Oil

Signature House Salad with Celebration Spring Mix Lettuce, Cucumber,
Grape Tomatoes, Hearts of Palm and Curled Vegetables
with Choice of Mandarin Ginger Vinaigrette or Spicy Buttermilk Dressing

Greek Salad of Vine-Ripe Tomato, Cucumber, Garbanzo Beans, Feta Cheese,
Maui Onion, Romaine Hearts, Kalamata Olives,
Pepperoncinis, Croutons and Lemon-Parmesan Dressing

Poached Pear and Gorgonzola Salad with Spicy Walnuts,
Frisee and Sun-Dried Cherry Balsamic Vinaigrette

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Plated Dinners

Entrée Selections

(Choose One From Entrées or Entrée Duets)

Entrées

Grilled Filet Mignon with Roasted Garlic Whipped Potatoes, Baby Vegetables
and Black Truffle Bordelaise Sauce
\$56 Per Person

Braised Kobe Beef Short Ribs with Creamy Mascarpone Polenta, Root Vegetables & Gremolata
\$45 Per Person

Crispy Lemon & Sage Roasted Airline Chicken Breast with Sliced Portobello, Boursin Cheese Grits
and Shallot Madeira Demi
\$50 Per Person

Potato Encrusted Halibut with Scallion Beurre Blanc & Sautéed Market Vegetables
\$52 Per Person

Grilled Berkshire Pork Tenderloin with Smoked Chile Sweet Potatoes,
Spiced Apple Chutney and Cider Glaze
\$50 Per Person

Chicken Francaise served over Capelinni with Julienne Vegetables, Capers, Artichoke
and Sun-Dried Tomato Beurre Blanc
\$45 Per Person

Entrée Duets

Smoked Tenderloin of Beef and Lobster Tail with Risotto, Grilled Vegetable Terrine
and a Duo of French Served Sauces
\$70 Per Person

Chicken Roulade with Artichoke, Roasted Pepper and Olive Tapenade
paired with Grilled Garlic-Basil Shrimp Scampi
\$62 Per Person

New York Strip Steak and Grilled Chicken with Parmesan Duchess Potato, Grilled Asparagus,
Bacon and Wild Mushrooms
\$60 Per Person

Blackened King Salmon with Jumbo Lump Crab, Andouille Sausage, Julienne Vegetables,
Lemon-Saffron Rice and Tomato Marmalade
\$65 Per Person

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Plated Dinners

Desserts

(choose one)

Dark Chocolate Raspberry Marquis with Framboise, Fresh Berries & Whip Cream

Warm Jack Daniels Bread Pudding with Golden Raisins, Pecans and Caramel

Vanilla Bean-Mascarpone Cheese Cake with Biscotti Crust, Fresh Fruit and Florentine

Seasonal Fruit Tart with Navan Pastry Cream Brulee

Passed Miniature Pastries, Chocolates and Petit Fors

Dinner Enhancements

Appetizers

Pan Fried Lump Crab Cakes with Napa Cabbage-Mango Slaw, Sriracha Aioli & Sesame Plum Drizzle
\$12 Per Person

Jumbo Prawn Martini with Gran Marnier Cocktail Sauce, Meyer Lemon & Daikon Radish Sprouts
\$13 Per Person

Soup Du Jour
\$7 Per Person

Warm French Brie with Bing Cherries, Truffle Honey & Marcona Almonds
\$10 Per Person

Intermezzos

Meyer Lemon Sorbet

Watermelon Caviar

Peach Gelato

Champagne Granita

\$5. 25 Per person

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Dinner Buffets



Minimum of 50 Guests

Option One

Choice of Two Soups *or* Two Salads
Choice of Two Entrees
Fresh Baked Bread Display with Flavored Whipped Butter
Chef's Choice of Desserts
Water, Iced Tea and Coffee Service
\$55 per person

You may mix selections of both soup and salad for an additional \$5 per person

Option Two

Choice of Three Soups *or* Three Salads
Choice of Three Entrees
Fresh Baked Bread Display with Flavored Whipped Butter
Chef's Choice of Dessert Display
Water, Iced Tea and Coffee Service
\$65 per person

You may mix selections of both soup and salad for an additional \$5 per person

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Dinner Buffet

Soups and Salads

Soups

(Choose Two or Three)

Potato Leek with Roasted Garlic Cream

Chilled Cucumber Dill with Sour Cream

Soup of Tropical Fruit with Melon, Mango, Pineapple, Champagne

Miso Broth with Shiitake Mushrooms, Scallions & Kombu

Roasted Chicken Vegetable Soup with Homemade Noodles

Lobster Bisque

Chicken, Andouille and Crawfish Gumbo

Grilled Vegetable and White Bean Minestrone

Salads

(Choose Two or Three)

Sesame Noodle Salad with Mandarins, Peppers, Pickled Daikon,
Bamboo Shoots, Snow Peas & Thai Basil

Classic Caesar with Focaccia Croutons, Shredded Asiago, Cracked Pepper & Anchovy

Organic Greens with Cucumber, Cherry Tomato, Shredded Carrots, Olives & Hearts of Palm

Heirloom Tomato with Fresh Mozzarella, Basil Pesto & Aged Vincato

Fresh Tennessee Goat Cheese with Baby Artichoke, Boston Bibb, Roasted Pepper & Caper Vinaigrette

Fiesta Salad with Shredded Lettuce, Diced Tomato, Papaya, Red Onion, Grilled Corn Relish,
Peppers, Cojita Cheese and Fried Tortillas with Honey Lime Vinaigrette

Baby Spinach Salad with Chopped Bacon, Hard Boiled Egg, Marinated Beans,
Sun Dried Tomato, Toasted Almonds & Warm Bacon Vinaigrette

Grilled Vegetables with Cous Cous Salad, Fresh Herbs, Currants & Pine Nuts

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Dinner Buffet

Entrees

(Pick Two or Three)

Beef Entrees

Pineapple-Soy Marinated Flank Steak with Ginger Hoisin Wasabi,
Scallion Mashed Potatoes & Bok Choy

Roasted Beef Tenderloin with Cabernet Reduction, Truffle Whipped Potatoes & Asparagus

Burgundy Braised Short Ribs with Saffron Risotto, Baby Vegetables,
Rosemary Jus & Horseradish Gremolata

Roasted Dry Aged Strip Loin with Three Cheese Au Gratin Potatoes,
Pineapple Peppercorn Sauce, Baby Carrots & Caramelized Vidalia Onions

Grilled Filet Mignon with Stuffed Twice Baked Potatoes, Port Wine Mushroom Glace,
Sautéed Leeks & Pancetta

Chicken Entrees

Lemon Basil Rotisserie Chicken with Creamy Parmesan Orzo, Sautéed Spinach & Roasted Tomatoes

Grilled Achiote Chicken Kabobs with Basmati Rice & Confetti Vegetables

Boursin & Prosciutto Wrapped Chicken with Tomato Risotto & Haricot Verts

Seafood Entrees

Blackened Snapper with Green Jasmine Rice, Roasted Cherry Tomatoes & Sweet Corn Beurre Blanc

Grilled Herb Crusted Wild Salmon with Citrus Tzatziki,
Olive Oil Roasted Potato Fingerlings & Julienne Vegetables

Seafood Bouillabaise with Calamari, Black Mussels, Clams, Bay Shrimp, Scallops,
Smoked Sausage, Vegetables in a Spicy Tomato-Saffron Broth

Hoisin BBQ Shrimp with Pineapple Relish, Coconut Rice & Stir-Fried Vegetables

Oysters Rockefeller with Apple Wood Bacon, Spinach, Shallots, Pernod & Lemon

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Dinner Buffet
Entrees continued

Pasta Entrees

Sun-Dried Tomato and Herb Fettuccine with Marinated Chicken, Spinach,
Kalamata Olives, Tomatoes, Feta Cheese & Garlic Oil

Porcini Tortellini with Sherry Mushroom Cream, Fresh Herbs & Truffles

Lobster Ravioli with Maine Lobster, Basil, Lobster Cream & English Peas

Potato Gnocchi with Veal Ragout, Roasted Root Vegetables & Demi Glace

Other Meats

Cherry Wood Smoked Pork Loin with Sweet Potato Mash,
Asian Pear Chutney, Pecans & Dried Cherries

Wild Rice Stuffed Quail, Sautéed Apples, Raisins, Mirepoix & Sage

Colorado Lamb Chops with Blackberry Gastrique,
Minted Farro Salad & Marinated Vegetables

Roasted Breast of Turkey with Cornbread, Tasso Dressing,
Giblet Gravy & Green Bean Almandine

Vegetarian Entrees

Coconut Vegetable Curry with Purple Sticky Rice

Black Bean Ravioli with Roasted Corn and Cilantro Cream

Risotto Stuffed Butternut Squash with Dried Fruit & Pecans

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Hors d'oeuvres

Hot Hors d'oeuvres

Pan Fried Mini Crab Cakes
with Mango-Pineapple chutney
\$4.75 per piece

Shrimp Tempura with Plum BBQ & Spicy Mayo
\$4.75 per piece

Roasted Pepper, Crab & Chevre Roulade
\$4.75 per piece

Miniature Caesar Salad in a Parmesan Tuile
\$4.25 per piece

Tuscan Mozzarella Spiral
\$4.25 per piece

Three Cheese Risotto Fritter with Fra Diavolo Sauce
\$4.25 per piece

Tomato Mozzarella Stacks with Basil & Vincotto
\$4.25 per piece

Stilton Stuffed Baby Poached Pears with Spicy Walnut
\$4.25 per piece

Summer Melon Balls with Serrano Ham
\$4.75 per piece

Miniature BLT Sandwiches with Basil Aioli
\$4.75 per piece

Cold Hors d'oeuvres

Poached Shrimp Canape with Boursin Cheese
\$6.25 per piece

Jonah Crab Cocktail Claw with Key Lime Mustard
\$6.25 per person

Smoked Salmon Asparagus Crepe
\$5.75 per piece

Ahi Tuna Nigiri
\$5.75 per piece

Roasted Vegetable Samosa
\$4.75 per piece

Raspberry Almond Brie Puff
\$4.75 per piece

Chicken Cordon Bleu
\$5.75 per piece

Miniature Beef Wellington
\$6.25 per piece

BBQ Duck Eggroll
\$5.75 per piece

Grilled Andouille Sausage & Chicken Kabob
\$5.75 per piece

Kobe Beef Negimaki with Asparagus
\$6.75 per piece

Lamb Lollipops with Blackberry Gastrique
\$6.75 per piece

Smoked Chicken Quesadilla with Chipotle Crema
\$5.75 per piece

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Reception Specialties



Tuscan Risotto Station

Your Choice of Two Risottos:
Portabella and Sun-dried Tomato
Grilled Chicken and Asparagus
Pesto, Spinach and Boursin Cheese
Tiger Shrimp and Spring Vegetable
\$17 per person

Edible Martini Bar

Your Choice of Two Appetizers:
Citrus Cured Salmon with Cucumber, Radish Sprouts and Pepper Vodka Crème Fraiche
Teriyaki Tenderloin Tips with Wasabi-Scallion Whipped Potatoes
Bourbon Pork Loin with Chipotle Sweet Potato Mash
BBQ Shrimp with Vodka-Currant Grits
\$22 per person
(Martini Chef Charge \$75)

Pasta Bar

Your Choice of Two Pastas, Two Meats and Two Sauces:
Penne, Angel Hair, Three Cheese Tortellini, Smoked Chicken Ravioli or Fettuccini
Pomodoro, Roasted Garlic Alfredo, Ala Vodka, Herb Pesto or Three Meat Bolognese Sauce
Grilled Chicken, Meatballs, Sweet & Hot Italian Sausage or Bay Shrimp
Includes a Variety of Traditional Vegetables and Garnishes
\$18 per person

Display of Smoked Fish and Shellfish

Served with Capers, Red Onions, Chopped Egg, Citrus Sections and Crostinis
\$22 per person

Spanish Tapas and Pintxos Display

Chef's Selection of Handmade Miniature Taste Teasers to Include Dishes from the Basque Region of Spain
And Hand Picked Selections of Exotic Fruits from Our Local Market
\$6 per person
(minimum order of 25 guests)

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Reception Specialties continued

Deluxe Crudites

Display of Raw and Barely Steamed Vegetables with a Trio of Dipping Sauces

\$5 per person

(minimum order of 25 guests)

Artisanal Cheese Board

Tennessee Farmstead and Imported Cheese Selections

Served with Grapes, Berries, Spiced Nuts, French Baguettes and Crackers

\$8 per person

(minimum order of 25 guests)

Finger Sandwiches

Freshly Made Miniature Sandwiches Featuring Both Meat and Vegetarian Selections

\$24 per Dozen

Artichoke, Spinach and Quattro Fromaggio Dip

Served Bubbling Hot with Tortillas and Pita Chips

\$4.75 per person

(minimum of 30 guests)

South Western Fajita Station

Ancho-Cilantro Chicken and Corona Marinated Beef Strips

Served with Grilled Peppers, Onions, Warm Tortillas, Roasted Corn Salsa,

Shredded Cheese, Guacamole and Sour Cream

\$18 per person

Caesar Salad Station

Romaine Hearts, Ciabatta Croutons, Freshly Grated Parmesan,

Cracked Pepper and Anchovies Tossed to Order

\$14 per person

Antipasto Display

Selection of Italian Cheeses, Cured Meats, Marinated Grilled Vegetables and Mixed Olives

Served With Herb Focaccia, Bread Sticks and Lavosh

\$16 per person

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Carving Stations



Steamship Round of Beef

Elephant Garlic and Rosemary Studded Steamship Round Served with an Assortment of Silver Dollar Rolls, Horseradish Crème, Pommery Mustard and Roasted Garlic Cloves
\$750 (serves 150 people)

Bacon Wrapped Tenderloin of Beef

Served with Bernaise and Wild Mushroom Bordelaise
\$400 (serves 20 people)

Whole Bone-in Honey Glazed Karabuta Ham

Served with Parker House Rolls, Peach Chutney and Whisky-Honey sauce
\$325 (serves 50 people)

Cherry Wood Smoked Tom Turkey

Served with Wild Rice-Sausage Dressing, Cranberry Compote and Giblet Pan Gravy
\$275 (serves 35 people)

Roasted Karabuta Pork Rack

Served with Baked Apple Sauce and Jack Daniels Brown Sugar Glaze
\$225 (serves 25 people)

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Carving Stations continued



Rosemary-Shallot Roasted Lamb Rack

Served with Mint Demi and Haricot Verts
\$425 (3 racks serves 25 people)

Grilled Kentucky Bison Strip Loin

Served with Silver Dollar Rolls and Wild Mushroom and Barolo Wine Sauce
\$375 (serves 50 people)

Slow-Roasted Pork Steamship Round

Served with Baked Apple Chutney and Corn Muffins
\$350 (serves 75 people)

Horseradish-Garlic Crusted Bone-in Standing Rib Roast

Served with Shiraz Au Jus, Stone Ground Dijonnaise and Yorkshire Puddings
\$475 (serves 35 people)

Salmon Royale En Croute

Fresh Atlantic King Salmon with Jumbo Lump Crab, Spinach, Mushrooms,
Sun-Dried Tomatoes and Garlic
Rolled in Puff Pastry and Baked to Perfection.
Served with Meyer Lemon Hollandaise and Dill Crème Fraiche
\$375 (serves 25 people)

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Prime 108

Signature Banquet Menu

First Course

Jumbo Prawn Cocktail with Gran Marnier Dipping Sauce
Domaine Chandon Brut

Second Course

Asian Pear Salad with Bibb Lettuce, Spicy Pecans, Orange Sections and Cherry Balsamic Dressing
Ferrari Carano Fume Blanc

Intermezzo

Yuzu Granita

Entree

Prime Filet Mignon with Caramelized Sweet Potatoes, Bordelaise and Frizzled Leeks
Silver Palm Cabernet Sauvignon

Dessert

White Chocolate Marquis
Marquis Martini – Stoli Vanil, Amarula, Godiva White Chocolate

\$125 per guest

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Hosted Banquet Bars

Standard House Bar

Liquors

Smirnoff Vodka
Johnnie Walker Red Scotch
Cruzan Lt. Rum
Sauza Gold Tequila
Seagram's VO Blended Whiskey
Beefeater Gin
Jim Beam Bourbon

Beer

Budweiser
Bud Light
Michelob Ultra
Coors Light
Corona

Wine

Foxhorn Chardonnay
Foxhorn Cabernet
Foxhorn Merlot

Consumption Pricing

Cocktails @ \$7.00

Wine @ \$6.75

Domestic Beer @ \$5.25

Imported & Premium Beer @ \$5.75

There will be a charge of \$100 per bar for every two hours that the bar does not reach the \$500 minimum. You may change the selections of any of the beverage items by choosing Ultra Premium liquors, wine or beer, which are available with hosted bars only. Ultra Premiums must be ordered at least one week prior to event. Please see your catering manager for pricing.

We offer separate pricing for cash bars. Please see your catering manager for details.

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Hosted Bars continued
Premium Bar

Liquors

Stoli Vodka
Chivas Regal Scotch
Bacardi Silver Rum
Cuervo Gold Tequila
Bombay Sapphire Gin
Jameson Bourbon
Crown Royal Whiskey

Beer

Budweiser
Bud Light
Michelob Ultra
Corona
Heineken
Amstel Light
Guinness
Sam Adams

Wine

Woodbridge Chardonnay
Woodbridge Cabernet
Woodbridge Merlot

Consumption Pricing

Cocktails @ \$8.00

Wine @ \$7.50

Domestic Beer @ \$5.50

Imported & Premium Beer @ \$6.00

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Hosted Bars continued
Ultra Deluxe Bar

Liquors

Grey Goose Vodka
Johnnie Walker Black Regal Scotch
Appleton Estates Rum
Cuervo 1800 Tequila
Tanqueray Gin
Gentlemen Jack Bourbon
Crown Reserve Whiskey

Beer

Budweiser
Bud Light
Michelob Ultra
Corona
Heineken
Amstel Light
Guinness
Sam Adams

Wine

Kendall Jackson Chardonnay
Kendall Jackson Cabernet
Kendall Jackson Merlot

Consumption Pricing

Cocktails @ \$9.00
Wine @ \$8.50
Domestic Beer @ \$5.50
Imported & Premium Beer @ \$6.00

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Hosted Bars continued

Wine

Red Wines

Foxhorn Cabernet	\$30
Foxhorn Merlot	\$30
Woodbridge Cabernet	\$36
Woodbridge Merlot	\$36
Kenwood Yulupa Cabernet	\$40
Kenwood Yulupa Merlot	\$40
Kendall Jackson Cabernet	\$49
Kendall Jackson Merlot	\$49

White Wines

Foxhorn Chardonnay	\$30
Woodbridge Chardonnay	\$36
Kenwood Yulupa Chardonnay	\$40
Kendall Jackson Chardonnay	\$49

White Zinfandel

Foxhorn White Zinfandel	\$30
Beringer White Zinfandel	\$40

*There will be a charge of \$100 per bar for every two hours that the bar does not reach the \$500 minimum.
You may also change the selections by choosing from
the Restaurant's wine menu*