

THE UNION STATION

NASHVILLE YARDS

WEDDING MENU

DISPLAYS

Each display is custom built into the space for your cocktail hour

Cheese and Charcuterie: Locally sourced cheese and cured meats, crackers, jams, lavash, fresh fruit

Veggie Lovers: grilled and raw vegetables, pickled vegetables, hummus dip, house made ranch, Tzatziki, fresh fruit

APPETIZERS

COLD

Deviled Egg Toast; quail egg, classic yolk filling, caviar, Melba toast * (V)

Cherry Tomato Caprese; Whipped mozzarella, balsamic glaze, basil (V)

Mini White Fish Taco; avocado, cilantro, lime

Individual Cheese Board; local cheese and cured meat, house made jam, fig crisp

Grilled Antipasto Skewer; chef's selection of seasonal veggies and pickles (VV)

Shrimp Cocktail; house made sauce, jumbo shrimp

HOT

Sea Scallop, garlic aioli, basil oil

Mini Grilled Cheese with tomato bisque (V)

Stuffed Mushrooms, bacon & garlic, parmesan, parsley

Rock Shrimp hush puppy, yogurt dipping sauce

Lamb, Pork and Beef Meatballs, spicy tomato sauce, shaved asiago

Oyster Rockefeller *, Italian herbs, cheese, garlic

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



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DINNERS

Dinners come with Bread Display, Iced Tea, Water and Coffee Service

STARTERS

Baby Kale Caesar Salad, house made dressing, croutons (V)

Pickled Greens with feta, hazelnut brittle, shallot confit, tarragon vinaigrette (V)

Cream of Mushrooms Soup with creme fraiche, chives and truffle (V)

French Onion Soup, crouton, provolone (V)

Baby Spinach Salad, goat cheese, blackberry, tomatoes, lemon poppyseed vinaigrette (V)

Iceberg Wedge Salad, cucumber, carrots, tomato, bacon, blue cheese dressing

MAINS

Roasted Airline Chicken, cassoulet, carrot salad (DF)

Pan Seared Salmon, creamy polenta, sauce vierge, basil and olive oil (DF)

6oz Filet of Beef *, au gratin potato, cioppino, onions, broccolini, sauce au poivre

Roasted Cauliflower steak, quinoa pilaf, Arrabbiata sauce (DF, VV)

Grilled Pork Chop, garlic mashed potato, charred corn, onion and apple gastrique

Braised Short Rib, baby carrots, olive oil potatoes, tobacco onions, demi (DF)

Garlic Butter Shrimp Scampi on linguine, asparagus, tomato, parsley, lemon

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LATE NIGHT CRAVINGS

Chicken Wing Bar

Bone in buffalo, hot BBQ

Boneless, sweet BBQ

Ranch and Blue cheese, carrots & celery

Slider Station

BBQ Pork

Beef Burger *, special sauce, tomato, pickle

Shrimp Salad

Nacho Bar

Chili Con Queso with beef

Plain Queso Cheese dip

Guac, salsa, tomatoes, onions, cilantro, jalapeño

Tortilla chips

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