



SHERATON
Memphis Downtown Hotel

SHERATON MEMPHIS DOWNTOWN 2023 CATERING MENUS MADE SIMPLE



Daily Breakfast Table

Breakfast buffet tables include freshly brewed regular coffee | decaffeinated coffee | hot tea selection | assorted juices | priced per person | based on 60 minutes of continuous service minimum of 25 guests

HOMETOWN \$42.00

market fresh fruits | berries
 yogurt | homemade | granola
 assorted breakfast breads | pastries | muffins |
 croissants | butter | preserves
 Oatmeal | raisins | brown sugar | cinnamon |
 toasted almonds | butter | whole milk | low fat
 milk
 (may substitute grits for oatmeal)
 scrambled eggs (VG)
 breakfast potatoes

Monday

French toast | whipped butter | warm syrup (VG)
 hickory smoked bacon | sausage links

Tuesday

biscuits & gravy
 crisp country bacon | breakfast ham

Wednesday

buttermilk pancakes | whipped butter | warm syrup (VG)
 hickory smoked bacon | sausage patties

Thursday

cinnamon French toast casserole | sugar charred pecans |
 whipped butter | warm syrup (VG)
 crisp country bacon | sausage links

Friday

Waffles | whipped butter | warm syrup (VG)
 hickory smoked bacon | breakfast ham

Saturday

French toast | whipped butter | warm syrup
 crisp country bacon | sausage patties

Sunday

biscuits & gravy
 hickory smoked bacon | breakfast ham

BEALE STREET CONTINENTAL \$32.00

market fresh fruit | berries
 assorted individual fruit yogurts
 assorted breakfast breads | pastries | muffins | croissants
 butter | preserves
 assorted bagels | cream cheese | butter | fruit
 preserves
 Oatmeal | raisins | brown sugar | cinnamon |
 toasted almonds | butter | whole milk | low fat
 milk

MAIN STREET CONTINENTAL \$28.00

market fresh fruit | berries
 assorted individual fruit yogurts
 assorted breakfast breads | pastries | muffins | croissants
 butter | preserves

Prices are subject to 23% service charge | current 9.75% state sales tax on food, beverage, and miscellaneous charges | additional 15% state sales tax accessed on alcohol & wine | prices are subject to change without notice | hotel may provide substitutions due to supply chain challenges | buffets for 30 guests or under will be accessed a fee of \$125.00 | *denotes fee of \$250.00 per attendant | bartender | cashier | cash bars require a \$1000.00 spend per cash bar/concession minimum | guarantees are due to the catering office in writing by 8:00am central time 72 business hours prior to the event | meal service must occur a maximum of 15 minutes to the contracted time on the BEO | menu changes within 7 business days will be accessed a change fee | client must meet all contracted terms for any contracted discounts to apply | Hotel is cash-less | catering staff are not permitted to accept cash payment

Breakfast Table Enhancements

based on 60 minutes of continuous service | minimum of 25 guests | breakfast enhancements can only be purchased in conjunction with the continental breakfast | priced per person unless stated

CREATE YOUR OWN BREAKFAST BOWL \$20.00

herb roasted potato hash | cage-free scrambled eggs | spicy turkey sausage | plant-based sausage | bacon | quinoa | cheddar cheese | diced tomatoes | diced mushrooms | avocado mash | chives | salsa | sour cream | jalapenos | limes | hot sauce (VG GF DF)

***EGGS ANY STYLE AND OMELETS** \$16.00

cage free eggs| egg whites| spinach| mushrooms| onions| peppers| cheddar| Monterey jack| feta| ham| bacon| shrimp| smoked salmon | herb roasted hash | peppers

MORNING SUNRISE SANDWICHES & Wraps \$8.00 Each

(Minimum of 25 of each, (3) choice maximum)

flaky croissant | scrambled egg| white cheddar cheese (VG)

buttermilk biscuit | cage free fried egg | country sausage | cheddar cheese

buttermilk biscuit | fried egg| fried chicken| smoked honey aioli (VG)

herb tortilla| scrambled egg | pepper jack cheese| chorizo sausage| salsa

gluten free tortilla| egg whites| turmeric charred broccoli| cauliflower couscous|, baby kale| flaxseeds| sriracha (GF VG DF)
\$8.00 Each

QUICHE \$9.00

cage-free eggs | baby spinach | portabella mushroom | charred shallot | roasted tomato | feta | mini quiche (VG)

crustless | cage-free eggs | broccoli | zucchini | charred shallot | roasted tomato | roasted garlic | cheddar | gruyere (VG GF)

BREAKFAST CLASSICS (choose one) \$9.00

waffles | whipped butter | warm syrup (VG)

fluffy pancakes | whipped butter | warm syrup (VG)

French toast casserole | candied pecans | whipped butter | warm syrup (VG)

OATMEAL CENTRAL \$7.00

steel cut oatmeal | raisins| raisins | brown sugar | cinnamon | toasted almonds | butter | whole milk | low fat milk (V GF)

GRITS \$7.00

slow cooked grits | cheddar cheese | chives | brown sugar | cinnamon |toasted almonds | butter | whole milk | low fat milk (V GF)

BREAKFAST PROTEINS (choose two) \$7.00

bacon | link sausage | sausage patties | turkey bacon | chicken apple sausage | plant-based sausage

ASSORTED CEREALS \$5.00

GRAPEFRUIT HALVES \$5.00

Prices are subject to 23% service charge | current 9.75% state sales tax on food, beverage, and miscellaneous charges | additional 15% state sales tax accessed on alcohol & wine | prices are subject to change without notice | hotel may provide substitutions due to supply chain challenges | buffets for 30 guests or under will be accessed a fee of \$125.00 | *denotes fee of \$250.00 per attendant| bartender | cashier | cash bars require a \$1000.00 spend per cash bar/concession minimum | guarantees are due to the catering office in writing by 8:00am central time 72 business hours prior to the event | meal service must occur a maximum of 15 minutes to the contracted time on the BEO | menu changes within 7 business days will be accessed a change fee | client must meet all contracted terms for any contracted discounts to apply | Hotel is cash-less | catering staff are not permitted to accept cash payment



Plated Breakfast

All plated breakfasts are served with breakfast breadbasket | orange juice | fruit cup | freshly brewed coffee| decaffeinated coffee | assorted teas | lemon | honey

MEMPHIS BENEDICT \$48.00

grilled beef medallions | poached eggs | roasted poblano béarnaise sauce | toasted English muffins | skillet chorizo hash | grilled chili spiced tomato

FOUR MINUTE POACHED EGGS \$40.00

beef short rib-potato hash | chive hollandaise| asparagus | oven-roasted tomato (GF)

FARM FRESH \$34.00

fluffy scrambled eggs | home-fried potatoes | caramelized peppers | onions | crisp applewood smoked bacon | country sausage links | oven-roasted tomato (GF, DF)

SOUTH OF THE BORDER \$34.00

Gluten free corn tortilla wrap | fresh scrambled egg | chorizo sausage | green onions | sweet peppers | fresh tomatoes | cheddar cheese | salsa verde | breakfast potatoes | roasted green chilies | sweet Texas onion (V GF)

MEDALLION VEGETABLE FRITTATA \$34.00

mushrooms | spinach | tomatoes | onion | peppers | hash brown parmesan potatoes | roasted pepper coulis

Prices are subject to 23% service charge | current 9.75% state sales tax on food, beverage, and miscellaneous charges | additional 15% state sales tax accessed on alcohol & wine | prices are subject to change without notice | hotel may provide substitutions due to supply chain challenges | buffets for 30 guests or under will be accessed a fee of \$125.00 | *denotes fee of \$250.00 per attendant| bartender | cashier | cash bars require a \$1000.00 spend per cash bar/concession minimum | guarantees are due to the catering office in writing by 8:00am central time 72 business hours prior to the event | meal service must occur a maximum of 15 minutes to the contracted time on the BEO | menu changes within 7 business days will be accessed a change fee | client must meet all contracted terms for any contracted discounts to apply | Hotel is cash-less | catering staff are not permitted to accept cash payment

250 North Main Street | Memphis | Tennessee | United States | (901) 527-7300 page 4 / 22



Mid-Morning Break

Breaks are based on 30 minutes of continuous service| priced per person

BEVERAGE CART \$12.00
freshly brewed coffee | decaffeinated coffee | gourmet tea selection
assorted Pepsi soft drinks | bottled waters

DYI TRAIL MIX STATION \$20.00
granola | chocolate chips| white chocolate chips | almonds | walnuts | raisins |
craisins | dried pineapple | dried mango | coconut flakes | M&M's |
freshly brewed coffee | decaffeinated coffee | gourmet tea selection

PROTEIN PACKED \$20.00
assorted protein & granola bars| hard boiled eggs | almonds | cashews | individual fruit yogurts |
bottled protein shakes
freshly brewed coffee | decaffeinated coffee | gourmet tea selection

TIME TO MAKE THE DONUTS \$20.00
glazed | sugar | cake| maple bacon | filled | chocolate
freshly brewed coffee | decaffeinated coffee | gourmet tea selection

Afternoon Break

breaks are based on 30 minutes of continuous service | priced per person

COOKIES AND MILK \$23.00
fresh baked cookies | chocolate chip
peanut butter | oatmeal raisin | snicker doodle |
white chocolate macadamia nut
whole milk | low-fat | skim milk | chocolate
freshly brewed coffee | decaffeinated coffee | gourmet tea selection

SOMBREO \$23.00
warm corn tortillas | nacho cheese sauce | salsa| guacamole
freshly brewed coffee | decaffeinated coffee | gourmet tea selection

TAIL GATE \$31.00
chicken sliders | beef sliders |corn dogs | house made chips | ranch & onion dip
freshly brewed coffee | decaffeinated coffee | gourmet tea selection
(based on 1 piece of each per person)

VITALITY \$31.00
hummus| Roasted Beet hummus | pita chips | edamame pods | fresh fruit skewers | berries | Cashews | Almonds |
Infused water | lemon basil | orange mint | strawberry lavender
freshly brewed coffee | decaffeinated coffee | gourmet tea selection

BY THE GALLON \$78.75
freshly brewed coffee | decaffeinated coffee | hot tea selection

sweet tea | unsweetened tea | lemonade

infused water | lemon basil | orange mint | strawberry lavender

Prices are subject to 23% service charge | current 9.75% state sales tax on food, beverage, and miscellaneous charges | additional 15% state sales tax accessed on alcohol & wine | prices are subject to change without notice | hotel may provide substitutions due to supply chain challenges | buffets for 30 guests or under will be accessed a fee of \$125.00 | *denotes fee of \$250.00 per attendant| bartender | cashier | cash bars require a \$1000.00 spend per cash bar/concession minimum | guarantees are due to the catering office in writing by 8:00am central time 72 business hours prior to the event | meal service must occur a maximum of 15 minutes to the contracted time on the BEO | menu changes within 7 business days will be accessed a change fee | client must meet all contracted terms for any contracted discounts to apply | Hotel is cash-less | catering staff are not permitted to accept cash payment

250 North Main Street | Memphis | Tennessee | United States | (901) 527-7300 page 5 / 22

Break Enhancements

BY THE BOTTLE | BY THE CAN

whole low-fat skim	\$5.00
assorted Pepsi soft drinks bottled waters sweet tea unsweetened tea sport drinks cranberry juice apple juice orange juice	\$5.25
red bull espresso cappuccino lattes cold brews fruit smoothies protein shakes	\$7.00

BY THE DOZEN

breakfast breads pastries muffins croissants butter preserves	\$48.00
assorted bagels cream cheese butter fruit preserves	\$53.00
cupcakes chocolate devil's food vanilla lemon	\$55.00
chocolate brownies blondies lemon bars pecan bars	\$53.00
fresh baked cookies chocolate chip peanut butter oatmeal raisin snicker doodle white chocolate macadamia nut	\$48.00

BY THE PIECE

assorted fruit yogurts	\$5.00
yogurt parfait berries granola	\$7.00
whole fresh fruit	\$4.00
assorted granola protein bars	\$6.50
bagged chips snacks	\$4.00
individual trail mix	\$7.00
assorted candy bars	\$4.00

Prices are subject to 23% service charge | current 9.75% state sales tax on food, beverage, and miscellaneous charges | additional 15% state sales tax accessed on alcohol & wine | prices are subject to change without notice | hotel may provide substitutions due to supply chain challenges | buffets for 30 guests or under will be accessed a fee of \$125.00 | *denotes fee of \$250.00 per attendant| bartender | cashier | cash bars require a \$1000.00 spend per cash bar/concession minimum | guarantees are due to the catering office in writing by 8:00am central time 72 business hours prior to the event | meal service must occur a maximum of 15 minutes to the contracted time on the BEO | menu changes within 7 business days will be accessed a change fee | client must meet all contracted terms for any contracted discounts to apply | Hotel is cash-less | catering staff are not permitted to accept cash payment

Daily Lunch Table

Lunch table buffets include freshly brewed | decaffeinated coffee | hot tea selection. Based on 60 minutes of continuous service| priced per person | substitutions for day of the week add additional \$8.00 per person

MONDAY – ITALIAN CAFÉ \$48.00

Caesar salad | romaine | parmesan | garlic croutons | classic Caesar dressing (VG)

antipasto salad | provolone | olives | pepperoncini | cucumbers |red pepper vinaigrette (VG GF)

meatballs with tomato gravy | parmesan

chicken marsala (VG)

rigatoni | vodka sauce | torn basil (VG)

roasted broccolini | lemon | EVO (V VG GF)

focaccia bread | sundried tomato butter

tiramisu (VG)

lemon bars (VG)

TUESDAY – SOUTHERN CHARM \$58.00

tossed garden green salad | shredded carrots | tomatoes | cucumbers | buttermilk ranch | vinaigrette (VG GF)

tomato & onion salad (V VG GF DF)

cornbread | butter | honey butter (VG GF)

cornmeal breaded fried catfish | tartar sauce | lemons (VG)

herb roasted chicken breast and Tennessee chow chow relish (VG GF)

pimento mac & cheese (VG)

collard greens (V GF DF)

peach cobbler | devil's food cake

Prices are subject to 23% service charge | current 9.75% state sales tax on food, beverage, and miscellaneous charges | additional 15% state sales tax accessed on alcohol & wine | prices are subject to change without notice | hotel may provide substitutions due to supply chain challenges | buffets for 30 guests or under will be accessed a fee of \$125.00 | *denotes fee of \$250.00 per attendant| bartender | cashier | cash bars require a \$1000.00 spend per cash bar/concession minimum | guarantees are due to the catering office in writing by 8:00am central time 72 business hours prior to the event | meal service must occur a maximum of 15 minutes to the contracted time on the BEO | menu changes within 7 business days will be accessed a change fee | client must meet all contracted terms for any contracted discounts to apply | Hotel is cash-less | catering staff are not permitted to accept cash payment

250 North Main Street | Memphis | Tennessee | United States | (901) 527-7300 page 7 / 22



Daily Lunch Table

Lunch table buffets include freshly brewed | decaffeinated coffee | hot tea selection. Based on 60 minutes of continuous service| priced per person | substitutions for day of the week add additional \$8.00 per person

WEDNESDAY – SONORA \$56.00

romaine jicama salad | tajin pickled onions | queso fresco | cayenne-lime vinaigrette (VG GF)

black bean | roasted corn | lime | cilantro salad (V VG GF)

flour tortillas | corn tortilla (VG GF)

adobo marinated flank steak | bell peppers | onions
plum tomatoes | jalapeños (GF DF)

pulled chicken tinga | chipotle tomato sauce (VG GF DF)

traditional Mexican rice (V VG GF)

black beans | jalapenos | cilantro | (V VG GF)

pico de gallo | sour cream | guacamole | queso fresco | cheddar cheese (VG)

cinnamon sopapillas (V VG DF)

Mexican chocolate brownies (VG)

THURSDAY - MEMPHIS BLUES \$50.00

creamy Memphis slaw (VG GF)

broccoli salad (V GF)

smoked pulled pork shoulder

Southern fried chicken (VG)

smoked bourbon skillet beans

Southern style pole beans (V VG GF)

cornbread muffins | butter | honey butter

banana pudding (VG)

double chocolate layer cake (VG)

Prices are subject to 23% service charge | current 9.75% state sales tax on food, beverage, and miscellaneous charges | additional 15% state sales tax accessed on alcohol & wine | prices are subject to change without notice | hotel may provide substitutions due to supply chain challenges | buffets for 30 guests or under will be accessed a fee of \$125.00 | *denotes fee of \$250.00 per attendant| bartender | cashier | cash bars require a \$1000.00 spend per cash bar/concession minimum | guarantees are due to the catering office in writing by 8:00am central time 72 business hours prior to the event | meal service must occur a maximum of 15 minutes to the contracted time on the BEO | menu changes within 7 business days will be accessed a change fee | client must meet all contracted terms for any contracted discounts to apply | Hotel is cash-less | catering staff are not permitted to accept cash payment

Daily Lunch Table

Lunch table buffets include freshly brewed | decaffeinated coffee | hot tea selection. Based on 60 minutes of continuous service| priced per person | substitutions for day of the week add additional \$8.00 per person

FRIDAY – MEDITERRANEAN \$63.00

Greek salad | romaine | pepperoncini | kalamata olives | tomatoes | feta | Greek vinaigrette (VG GF)

tabouli salad | bulgur wheat | cherry tomatoes | scallions | parsley | mint | lemon juice | EVO | vinaigrette (V VG DF)

oven roasted chicken| oregano | chicken au jus (VG GF DF)

roasted salmon | capers | kalamata olives | onions | EVO | citrus jus (VG GF DF)

couscous | chickpeas | fennel | red peppers (V VG DF)

roasted eggplant | tomatoes | onions | fava beans tahini paprika butter | orange zest (V VG GF DF)

pita bread | roasted red pepper hummus (V VG DF)

watermelon | mint | cinnamon yogurt (VG GF)

baklava (VG)

SATURDAY- AMERICAN GRILL \$50.00

mixed greens bar | tomatoes | mushrooms | red onions | black olives | shredded cheddar | bacon bits | garlic croutons | ranch | balsamic vinaigrette (VG)

macaroni salad (VG)

hamburgers | brioche buns | cheddar cheese | lettuce | tomato | onion | ketchup | mayo | mustard | spicy mustard

vegan burger available upon request (V VG DF)

grilled Italian sausage| peppers | onions |sausage rolls

quarter fries (V VG GF DF)

sweet bourbon baked beans (V VG)

salted caramel chocolate bars (VG)

apple cobbler (VG)

Prices are subject to 23% service charge | current 9.75% state sales tax on food, beverage, and miscellaneous charges | additional 15% state sales tax accessed on alcohol & wine | prices are subject to change without notice | hotel may provide substitutions due to supply chain challenges | buffets for 30 guests or under will be accessed a fee of \$125.00 | *denotes fee of \$250.00 per attendant| bartender | cashier | cash bars require a \$1000.00 spend per cash bar/concession minimum | guarantees are due to the catering office in writing by 8:00am central time 72 business hours prior to the event | meal service must occur a maximum of 15 minutes to the contracted time on the BEO | menu changes within 7 business days will be accessed a change fee | client must meet all contracted terms for any contracted discounts to apply | Hotel is cash-less | catering staff are not permitted to accept cash payment

Daily Lunch Table

Lunch table buffets include freshly brewed | decaffeinated coffee | hot tea selection. Based on 60 minutes of continuous service| priced per person | substitutions for day of the week add additional \$8.00 per person

SUNDAY- SOUTHERN AFTERNOON \$50.00

chopped salad | iceberg | purple cabbage | celery | radishes | black eyed peas | corn
bbq ranch | Italian (VG)

loaded baked potato salad (VG GF)

butter milk biscuits | honey butter | butter

dry rubbed slow braised pulled pork shoulder
brioche buns

Memphis bbq chicken (VG GF)

fork smashed potatoes (VG GF)

honey glazed carrots (VG GF)

lemon bars (VG)

chocolate bread pudding (VG)

Prices are subject to 23% service charge | current 9.75% state sales tax on food, beverage, and miscellaneous charges | additional 15% state sales tax accessed on alcohol & wine | prices are subject to change without notice | hotel may provide substitutions due to supply chain challenges | buffets for 30 guests or under will be accessed a fee of \$125.00 | *denotes fee of \$250.00 per attendant | bartender | cashier | cash bars require a \$1000.00 spend per cash bar/concession minimum | guarantees are due to the catering office in writing by 8:00am central time 72 business hours prior to the event | meal service must occur a maximum of 15 minutes to the contracted time on the BEO | menu changes within 7 business days will be accessed a change fee | client must meet all contracted terms for any contracted discounts to apply | Hotel is cash-less | catering staff are not permitted to accept cash payment



Daily Light Lunch Table

Lunch table buffets include freshly brewed | decaffeinated coffee | hot tea selection. Based on 60 minutes of continuous service| priced per person | may substitute for day of the week lunches at no additional charge)

250 NORTH MAIN DELI \$48.00

tomato basil soup (V VG GF DF)

spinach | tomatoes | red peppers | shredded carrots | ranch | balsamic vinaigrette (V VG GF)

seasonal fruit salad (V VG GF DF)

tuna salad | chicken salad (VG GF DF)

sliced roast beef | oven roasted turkey breast | smoked ham | pastrami

provolone | cheddar | Swiss cheese

shredded lettuce | sliced tomato | Kosher pickles

rye | sourdough | white | wheat breads

assorted condiments | mustard | mayonnaise | ketchup

assorted individual chips

chocolate brownies (VG)

pecan bars (VG)

SOUP & SALAD BAR \$46.00

cream of broccoli (VG)

chicken noodle soup (VG)

vegan vegetable lentil (V VG DF GF)

crackers | fresh baked rolls | butter

salad bar

romaine | spring mix | spinach | shredded cheddar | shredded

parmesan | feta | bleu | grape tomatoes | carrots | mushrooms | cucumbers |

broccoli | red onions | black olives |chopped eggs | raisins | candies pecans |

walnuts | bacon bits | pulled chicken | croutons | ranch | balsamic | Italian

dressings (VG)

carrot cake (VG)

raspberry swirl cheesecake (VG)

Prices are subject to 23% service charge | current 9.75% state sales tax on food, beverage, and miscellaneous charges | additional 15% state sales tax accessed on alcohol & wine | prices are subject to change without notice | hotel may provide substitutions due to supply chain challenges | buffets for 30 guests or under will be accessed a fee of \$125.00 | *denotes fee of \$250.00 per attendant| bartender | cashier | cash bars require a \$1000.00 spend per cash bar/concession minimum | guarantees are due to the catering office in writing by 8:00am central time 72 business hours prior to the event | meal service must occur a maximum of 15 minutes to the contracted time on the BEO | menu changes within 7 business days will be accessed a change fee | client must meet all contracted terms for any contracted discounts to apply | Hotel is cash-less | catering staff are not permitted to accept cash payment



Plated Lunch

Plated lunch includes choice of soup or salad | rolls & butter | entrée | dessert | freshly brewed coffee and tea service| price per person |

STARTERS

Caesar | romaine | shaved parmesan | garlic croutons|
Caesar dressing (VG)

spinach | grape tomatoes | shredded carrots | cucumber |
red wine vinaigrette (V VG GF DF)

spring mixed greens | dried cranberries | sugar charred pecans |
crumbled goat cheese | balsamic vinaigrette | (VG)

tomato basil soup (V VG GF DF)

creamy potato & chive chowder (VG)

ENTREES

MOJITO GRILLED CHICKEN \$47.00
yellow rice | cilantro | seasonal petite vegetables (VG GF)

HERB ROASTED CHICKEN BREAST \$50.00
fork smashed garlic potatoes | steamed broccolini | chicken jus
(VG GF)

OVEN ROATED MARSALA PORKLOIN \$50.00
whipped sweet potatoes | green beans

PAN SEARED SALMON \$54.00
orange ginger rice | sauteed spinach | garlic | citrus glaze (VG
GF)

GRILLED FLAT IRON STEAK \$60.00
roasted rosemary potatoes | asparagus | mushroom demi

DESSERT

strawberry cheesecake | strawberry coulis (VG)

flourless chocolate torte | raspberry coulis (VG GF)

bourbon pecan pie | chocolate sauce (VG)

red velvet cake (VG)

Grab and Go

Lunches include| whole fruit | pasta salad | potato chips | chocolate chip cookie | bottled water or assorted Pepsi soft drinks | choice of (3) based on (25) minimum of each selection | unboxed lunch sandwiches are individually wrapped

GIURMET SANDWICHES BOXED

OR UNBOXED \$36.00

roasted turkey | smoked bacon | provolone | lettuce | tomato | roasted garlic aioli | ciabatta

roast beef | cheddar cheese | lettuce | tomato | horseradish aioli | onion roll

black forest ham | gruyere cheese | lettuce | tomato | honey mustard aioli | brioche bun

grilled chicken | black beans | roasted corn salsa | shredded lettuce | Monterey jack cheese | lime cilantro crema | gluten free spinach tortilla (VG GF)

crispy chicken tenders | romaine | parmesan | Caesar aioli | flour tortilla (VG)

grilled portabella mushrooms | grilled red peppers | arugula | tomato | sprouts| avocado mash | sprouted grain bread (V VG DF)

ENTRÉE SALADS \$36.00

CAESAR SALAD:

grilled chicken| romaine| shaved parmesan | garlic croutons| Cesar dressing (VG)

GREEK SALAD

Romaine | grape tomatoes | cucumbers | pepperoncini | kalamata olives | Feta | Greek vinaigrette (VG GF)

GARDEN SALAD:

mixed greens | spinach | grape tomatoes | cucumbers | shredded carrots | red peppers | mushrooms | black olives | garbanzo beans| Italian vinaigrette (V VG GF DF)

Dinner Table

All dinner tables are served with freshly brewed coffee | decaffeinated coffee and tea service | based on 130 minutes of continuous service | minimum of 50 guests | prices per person

DOWNTOWN **\$76.00**

baby greens | frisse | bleu cheese | dried apples | roasted walnuts | white balsamic vinaigrette (VG)
romaine | cucumbers | cherry tomatoes | shredded carrots | garlic croutons | Italian vinaigrette | ranch (V VG)
corn bread | potato rolls | honey butter | butter

dry rubbed beef brisket | Memphis smoked bbq sauce
cornmeal fried catfish | Tennessee chow chow relish | tartar sauce | lemons (VG) | hush puppies (VG)
candied sweet potatoes (VG GF)
Southern pole beans (V VG GF GF)

berry cobbler (VG)
devil's food cake (VG)
chocolate cheesecake (VG)

MIDTOWN **\$80.00**

spinach | tomatoes | diced eggs | hickory smoked bacon | warm bacon white balsamic vinaigrette
roasted beets | orange segments | shaved fennel | crumbled goat cheese | shallot vinaigrette (VG GF)
ciabatta bread | butter | herb infused EVO (VG)

grilled sirloin | forged mushrooms | cabernet demi
five pepper seared chicken breast | roasted per pepper & basil coulis (VG GF DF)
creamy polenta | ratatouille | (V VG DF GF)
asparagus | lemon butter (VG)

flourless chocolate cake | caramel sauce | sea salt (VG GF)
white chocolate bread pudding | vanilla anglaise (VG)
seasonal fruit & berry compote (V VG GF DF)

RIVERSIDE **\$85.00**

arcadian salad blend | shaved radish | dried apricots | candied walnuts | bleu cheese | balsamic vinaigrette (VG)
French beans | red onion | roasted acorn squash | red pepper | parsley | apple cider vinaigrette (V VN GF DF)
yeast rolls | ciabatta | bread | butter | rosemary butter

roasted marinated chicken | roasted tomatoes | roasted garlic | pan jus (V GF DF)
grilled hanger steak | chimichurri sauce
risotto | asparagus | sweet peas | red pepper | garbanzo beans | garlic | cashew lemon cream sauce | (V VN GF DF)
roasted fingerling potatoes | garlic | rosemary | EVO (V VN GF DF)
grilled broccolini | garlic | lime | (V VN GF DF)

salted caramel cheesecake (VG)
triple chocolate torte (VG) |
key lime tart | whipped cream (VG)

Plated Dinner

dinner includes | soup or salad | assorted rolls butter | dessert | freshly brewed coffee decaffeinated coffee and tea service| preselected choice of entrée| highest price entre prevails | maximum of (3) entrées

SOUPS

Roasted cauliflower bisque | chervil oil (V VG GF DF)

Classic Manhattan clam chowder (VG)

Moroccan carrot (V VG GF DF)

Sweet corn with fried leeks (VG)

SALADS

frissee | red oak | euro cucumber | heirloom tomato | goat cheese |

candied pecans | raspberry vinaigrette

handpicked baby greens | pancetta lardon | bleu cheese crumbles |

cherry tomatoes |citrus vinaigrette

arugula | grape tomatoes | shaved parmesan| balsamic vinaigrette

spring mix greens French beans | red onion | roasted acorn

squash | red pepper | parsley | apple cider vinaigrette

(V VN GF DF)

ENTREES

HERB ROASTED JOYCE FARMS BONE-IN CHICKEN BREAST \$68.00

madeira jus | olive oil | smashed potatoes | petite seasonal vegetables (GF)

PAN SEARED SALMON \$70.00

white bean ragout | sauteed baby kale | Spanish olive gremolata | roasted tomato butter

GRILLED BERKSHIRE PORK CHOP \$66.00

maple apple compote | bourbon BBQ glaze | Tennessee spoonbread | amaretto scented

French beans | petite honey glazed carrots

ROASTED CAULIFLOWER STEAK \$66.00

Trio lentil ragout | kumota tomato bruschetta | spicy tomato coulis | lemon oil

GRILLED RIBEYE STEAK \$78.75

caramelized onions | red wine demi pomme William potatoes| grilled asparagus| lemon butter

BLACK PEPPER & SILVER THYME CRUSTED BEEF TENDERLOIN \$90.00

dry sack sherry reduction | new crop crushed brown butter potato | basil pesto roasted asparagus

BEEF TENDERLOIN AND GRILLED ROSEMARY CHICKEN \$94.00

cabernet demi | roasted shallot glaze | garlic mashed potatoes | wilted spinach | garlic

4 oz BEEF TENDERLOIN & JUMBO GRILLED SHRIMP \$105.00

chimichurri | herb butter | mushroom risotto | grilled asparagus

DESSERTS

dark chocolate gâteau | anglaise sauce (VG)
raspberry vanilla mousse | fresh berries | (VG GF)
pecan tart | bourbon glaze (VG)
triple chocolate mousse cake | raspberry coulis
turtle cheesecake | caramel sauce

Reception Table

reception boards priced per person | based on 120 minutes of service

CHARCUTIERIE TABLE	\$30.00
parmigiano reggiano asiago garlic & herb chevre manchego sharp cheddar gouda bleu sweet soppressata hot soppressata prosciutto hard salami pepperoni cashews candied pecans berries Italian peppers cornichons olive brushed grilled ciabatta gourmet biscuits crackers fig jam olive medley	
ARTISANAL CHEESE TABLE	\$25.00
regional small farm crafted soft cheeses medium cheeses hard ripened cheeses dried fruits sugar charred pecans local honey olive brushed grilled ciabatta gourmet biscuits crackers fig jam olive medley	
DOMESTIC AND INTERNATIONAL CHEESE TABLE	\$19.50
assorted domestic cheeses assorted imported cheeses dried fruit nuts sliced baguettes assorted crackers fig jam	
MEMPHIS SAUSAGE & CHEESE TABLE	\$16.75
BBQ spiced kielbasa cheddar cheese pepperjack bourbon praline pecans peperoncini flatbread saltine crackers	
GRILLED MARKET VEGETABLE TABLE	\$16.75
seasonal garden vegetables sriracha spiced hummus minted yogurt olive brushed grilled ciabatta flat bread pita bread herb infused EVO	
CRUDITE TABLE	\$13.50
seasonal garden vegetables onion dip red pepper hummus roasted beet hummus	
FRUIT TABLE	\$13.50
fresh seasonal fruits seasonal berries vanilla yogurt dipping sauce	

Action Stations

designed to be paired with other reception items such as displays | canapés | other action stations | or as an addition to a dinner buffet each station requires an attendant | based on 120 minutes of continuous service

TUSCAN PASTA STATION \$28.00
 rigatoni | cheese tortellini | fusilli
 asiago cream sauce | fresh pesto | classic pomodoro
 grilled chicken breast | Italian sausage | meat balls
 marinated artichokes | peppers | asparagus tips |
 criminis | arugula | garlic | shaved parmesan

PASTA STATION ENHANCEMENT \$18.00
 lobster ravioli

MUSHROOM RAVIOLI \$13.00

CROSTINI STATION \$19.00
 Garlic herb ciabatta | French bread | red pepper hummus |
 artichoke & spinach dip | pimento cheese | sun dried tomato
 tapenade | boursin spread

*SPECIALTY CARVING STATIONS

HARDWOOD SMOKED BEEF TENDERLOIN \$750.00 serves 15-20 guests
 horseradish crema | whipped butter | silver dollar rolls
 serves 15-20 guests

ROASTED NORWEGIAN SALMON \$550.00 serves 15-20 guests
 Dill lemon aioli | lemon wedges | petite artisan rolls
 serves 15-20 guests

SLOW ROASTED SAGE SPICED TURKEY BREAST \$475.00 serves 25-30 guests
 Roasted garlic aioli | cranberry chutney | parker house rolls

STREET TACOS STATION \$22.00
 Slow braised barbacoa | mojo shredded pork | tomatillo
 roasted chicken | mini flour & corn tortillas | cilantro | onion
 | pico de gallo | salsa roja | queso fresco | sour cream |
 chipotle slaw

MAC & CHEESE BAR \$22.00
 sauces | velvet cheddar cheese | white cheddar cheese |
 truffle cream | BBQ pulled pork | smoked chicken |
 mushrooms | pimento | caramelized onions | scallions |
 shaved parmesan

Cold Canapés

all canapes are priced per piece

GRILLED BEEF CROSTINI HORSERADISH PICKLED SWEET ONION	\$8.00
CITRUS SHRIMP CEVICHE AVOCADO ONION CILANTRO (VG GF DF)	\$8.00
CAPRESE BITES BALSAMIC DRIZZLE TOASTED CROSTINI (VG)	\$8.00
ANTIPASTO SKEWER HERB OIL PESTO (VG)	\$8.00
VEGETABLE SHOOTER RED PEPPER HUMMUS (V VG GF DF)	\$5.25
ROASTED GARLIC HUMMUS EURO CUCUMBER TOASTED SESAME SEEDS (V VG GF DF)	\$5.25

Hot Canapés

MINI BEEF WELLINGTON	\$8.00
RASPBERRY BRIE EN CROUTE (VG)	\$8.00
PANANG SHRIMP SWEET CHILI (VG)	\$8.00
SHRIMP & ANDOUILLE KABOB	\$8.00
COCONUT SHRIMP SKEWERS LEMON GRASS SWEET CHILI SAUCE (V)	\$8.00
SOUTHERN STYLE CHICKEN TENDERS CREOLE HONEY MUSTARD (VG)	\$6.00
CHICKEN POTSTICKER TZATIKI (VG)	\$6.00
BOURBON & BOURSIN CHICKEN ENCROUTE (VG)	\$6.00
VEGETABLE SPRING ROLL SWEET CHILI SAUCE	\$6.00

CARAMELIZED ONION & FIG PUFF (VG)	\$5.25
VEGETABLE PUNJABI SAMOSA TZATZIKI (VG)	\$5.25

Hosted Bars

all bars require a bartender | 1 bartender per 100 guests | priced per drink | cocktails are served with appropriate mixers and garnishes

<u>Essential</u>	\$11.50
New Amsterdam Vodka	
New Amsterdam Gin	
Cruzan Rum	
Mi Campo Tequila	
Jim Beam Bourbon	
Scotch-Monkey Shoulder	

<u>Exceptional</u>	\$12.50
Wheatley's Vodka	
Bombay Sapphire Gin	
Flor de Cana 4yr Rum	
Espolon Blanco Tequila	
Four Roses Small Batch Bourbon	
Scotch-The Macallan 12yr	

<u>Extraordinary</u>	\$13.50
Tito's Vodka	
Sipsmith Gin	
Diplomatico Rum	
El Tesoro Reposado Tequila	
Woodford Reserve Whiskey	
The Dalmore 12yr Scotch	

<u>DOMESTIC BEER</u>	\$7.00
Budweiser	
Bud Light	
Michelob Ultra	
Miller Lite	

<u>IMPORT CRAFT BEERS</u>	\$9.00
Lagunitas IPA	
Corona	
Heineken	

<u>WINE</u>	
Exceptional	\$12.50

Proverb Cabernet | Merlot | Pinot Noir, Chardonnay | Pinot Grigio
Extraordinary
Trinity Oaks Cabernet, Merlot | Pinot Noir | Chardonnay | Pinot Grigio

\$13.50

Non-Hosted

all bars require a bartender | staffed at 1 bartender and 1 cashier per 150 guests | priced per drink and inclusive of tax | cocktails are served with appropriate mixers and garnishes

Non-Hosted Bar

Extraordinary Cocktails	\$16.00
Exceptional Cocktails	\$15.00
Domestic Beer -	\$9.00
Imported Beer	\$10.00
Local Craft Beer	\$10.00
Wines by the Glass	\$16.00/\$15.00
Soft Drinks	\$6.00
Bottled Water	\$6.00

Extraordinary

Tito's Handmade Vodka
Sipsmith Dry Gin
Diplomatico White Rum
The Dalmore 12yr Scotch
Woodford Reserve Bourbon
Jack Daniels Whiskey
El Tesoro Reposado Tequila
Hennessy

Exceptional

Wheatley's Vodka
Bombay Gin
Flor de Cana 4yr Rum
Macallan 12 yr. Scotch
Four Roses Small Batch Bourbon
Jim Beam

Bar Packages

all bars require a bartender | staffed at 1 bartender per 100 guests | priced per person per hour and tax |
cocktails are served with appropriate mixers and garnishes

Essential

First Hour	\$23.50
Each Additional Hour	\$11.75

Extraordinary

First Hour	\$28.50
Each Additional Hour	\$14.25

Exceptional

First Hour	\$33.50
Each Additional Hour	\$16.75

Beer | Wine | Soft Drinks

First Hour	\$18.50
Each Additional Hour	\$ 9.25

M
a
c
a
l
l
a
n
1
2
y
r
.
S
c
o
t
c
h
F
o
u
r
S
m

Wine - White

wine prices are per bottle | specialty wine must be purchased by the case

WHITE:	
LA CREMA SONOMA COAST CHARDONNAY	\$65.00
KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY	\$50.00
SEAGLASS PINOT GRIGIO [2012]	\$45.00
SONOMA-CUTRER CHARDONNAY RUSSIAN RIVER R [2012]	\$66.00
TRINITY OAKS CHARDONNAY	\$35.00
TRINITY OAKS PINOT GRIGIO	\$35.00
WHITEHAVEN SAUVIGNON BLANC	\$35.00
SPARKLING:	
J ROGET HOUSE	\$35.00
KORBEL BRUT	\$45.00
DOMAINE CHANDON BRUT CLASSIC	\$75.00
ROSE	
14 HANDS WINERY WASHINGTON STATE	\$39.00

Wine – Red

all wine prices are per bottle | specialty wine must be purchased by the case

RED:	
ALAMOS MALBEC	\$53.00
FREI BROTHERS RESERVE PINOT NOIR [2012]	\$65.00
LA CREMA SONOMA COAST PINOT NOIR	\$86.00
MURPHY-GOODE ALEXANDER VALLEY "ALL IN"	\$65.00
REBEL THE SHOW CABERNET	\$53.00
RED ROCK CALIFORNIA MERLOT	\$43.00
TRINITY OAKS CABERNET	\$35.00
TRINITY OAKS MERLOT	\$35.00