

The Westin Nashville

Banquet Menus

BREAKFAST TABLES

CLASSIC CONTINENTAL \$29

Invigorate your morning with a classic continental breakfast. With an abundance of options, create a balanced breakfast to feel energized throughout the day.

Seasonal fresh fruit & berries
Bakery basket with buttermilk biscuits, Danish, croissants, muffins, & bagels
Assorted breakfast cereals with whole, 2%, & skim milk
Assorted jams, butter, & cream cheese
Orange, cranberry, and apple juices
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

WELCOME TO NASHVILLE CONTINENTAL \$32

Awaken your body with a classic continental breakfast, Nashville style. These nutritious ingredients will stimulate your mind and body to feel clear and focused all morning.

Seasonal fresh fruit & berries
Bakery basket with buttermilk biscuits, Danish, croissants, muffins, & bagels
Assorted breakfast cereals with whole, 2%, & skim milk
Assorted jams, butter, & cream cheese
Greek yogurt, granola, & dried fruits, Local honey
Assortment of nuts
Orange, cranberry, and apple juices
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

LIVE WELL BREAKFAST \$34

As the discerning traveler becomes more conscious of what they are eating, there is an ever increasing need for healthy dining options. We endeavor to create a breakfast option that caters to their needs without sacrificing flavor and presentation.

Steel cut oatmeal, brown sugar, walnut & apple chutney
Westin Juicery Station
Greek yogurt bar with dried fruits, dark chocolate shavings,
granola, & fresh berries
Whole grain pancakes with warm maple syrup
Egg white scramble with tomato & spinach
Breakfast potato hash
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

LOCAL BISCUIT BAR \$34

No one does biscuits quite like the South. Freshly baked assorted biscuits paired with locally-sourced accompaniments will create a wholesome start to your day.

Assorted biscuits including garlic cheddar, buttermilk, & sweet potato
Seasonal fruit jams & preserves, creamery butter, & local honey
Benton's bacon & country ham
Black pepper sausage gravy
Farm fresh scrambled eggs
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

THE SOUTHERNER \$36

Enhance your morning with a taste of the South. Featuring iconic Nashville hot chicken, these homemade, Tennessee flavors will leave you feeling nourished and enriched.

Southern fried chicken & waffles
Nashville hot chicken & buttermilk biscuits
Seasonal fruit jams & preserves, creamery butter, & local honey
House made pickles
White cheddar stone ground grits
Farm fresh scrambled eggs
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

AMERICAN BREAKFAST TABLE \$40

Eat well with a classic American breakfast. Loved by everyone, our American Breakfast Table has the home-cooked flavor that will leave you feeling right at home.

Seasonal fresh fruit & berries
Greek yogurt bar with dried fruits, dark chocolate shavings,
granola, & fresh berries
Farm fresh scrambled eggs
Applewood bacon
Pork sausage links or Chicken apple sausage links
Breakfast potato hash
Orange, cranberry, and apple juices
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

BREAKFAST ENHANCEMENTS

*prices subject to 24% service charge | 9.50% sales tax | 15% liquor tax
807 Clark Place Nashville, Tennessee 37203 | Pre Opening Date: September 27, 2016*

CHEF ATTENDANT FEE - \$100 PER 35 GUESTS

OMELET STATION \$14

Fresh made omelets with the choice of the following:
Tomato, mushrooms, onions, peppers, spinach, ham, cheddar, & swiss

CREATE YOUR OWN BREAKFAST SANDWICH \$14

Choice of scrambled eggs or egg whites cooked to order; buttermilk biscuits, croissants, & English muffins; Applewood bacon, pork sausage, & ham; sliced cheddar & swiss

MADE TO ORDER WAFFLE STATION \$12

Fresh made with the choice of the following: berry compote, warm maple syrup, apple walnut chutney, creamery butter, fresh whipped cream, & dark chocolate shavings

A LA CARTE:

Hard boiled eggs with sea salt & hot sauces	\$30 per dozen
Seasonal fresh fruits & berries	\$8 per person
Greek yogurt with fresh berries	\$6 per person
Assorted pastries	\$42 per dozen
Smoked salmon with bagels & chive cream cheese	\$12 per person
Steel cut oatmeal with brown sugar, walnut & apple compote	\$8 per person
Nashville hot chicken & biscuits	\$10 per person
Assorted cereals with whole, 2%, & skim milk	\$6 per person
Farm fresh scrambled eggs	\$6 per person
Pork sausage links & Applewood bacon	\$8 per person
Breakfast potato hash	\$6 per person
Freshly brewed Starbucks Coffee & Decaffeinated Coffee	\$82 per gallon
Freshly Brewed Iced Tea	\$82 per gallon
Freshly Squeezed Orange Juice	\$65 per gallon
Cranberry, Apple, or Tomato Juice	\$60 per gallon
Individual Odwalla Juices	\$7 each
Vitamin Water	\$6 each
Bottled Waters	\$5 each
Assorted Soft Drinks	\$5 each

PLATED BREAKFAST

JUMP START THE DAY \$32

Served with pastry basket, and freshly brewed Starbucks coffee & Tazo Tea

(choose one)

BREAKFAST BURRITO

Scrambled eggs, fresh pico de gallo, chorizo sausage, queso fresco, flour tortilla served with sour cream and breakfast potato hash

AMERICAN BREAKFAST

Scrambled eggs, breakfast potato hash, Applewood bacon *or* pork sausage

SOUTHERN BISCUITS & EGGS

Scrambled eggs, buttermilk biscuit, Benton's country ham, & sliced tomato

FRENCH TOAST

Berry compote, warm maple syrup, Applewood bacon *or* pork sausage

BUILD YOUR OWN \$34

Served with pastry basket, and freshly brewed Starbucks coffee & Tazo Tea

STARTERS *(choose one)*

Seasonal fresh fruits & berries

Greek yogurt parfait with berries

Steel cut oatmeal with apple walnut compote

Smoked salmon plate with bagel chips & chive cream cheese (+\$5)

MAINS *(choose one)*

SKILLET SCRAMBLED EGGS

with white cheddar, tomato, & spinach; breakfast potato hash, and Applewood bacon *or* pork sausage

MUSHROOM & SWISS FRITTATA

with sautéed kale & oven roasted tomato, and breakfast potato hash

HOT CHICKEN & BISCUITS

with country gravy and wilted spinach

FRENCH TOAST

with Berry compote, warm maple syrup, Applewood bacon *or* pork sausage

AM MEETING BREAKS

DISCOVER TENNESSEE \$16

Connect with the Tennessee community through these local flavors. Fresh, Tennessee-sourced ingredients come together to create a perfect morning boost.

Assortment of nuts including cashews, almonds, & pecans
Biscuits with Jams & jellies from Nashville Jam Company
Local honey, fresh & dried fruits, house made granola, & yogurt

AM COFFEE HOUSE BREAK \$12

Awaken with a warm cup of fresh brewed Starbucks coffee. Customize your morning with a selection of assorted syrups to create your personalized cup of joe.

Fresh brewed Starbucks coffees
Seasonal coffee house drink option
Assorted flavored syrups
Fresh local milk & cream
Berry sour cream coffee cake & fresh baked scones

ROCK & ROLL MARATHON \$15

Fuel your body like you're about to run the Rock & Roll Marathon, one of Nashville's most anticipated annual events. Your mind and body will stay energized all day with these nutritious snacks.

House made granola bars
Seasonal local fruits
Banana & all natural peanut butter sandwiches
Cucumber bites with chive cream cheese
Selection of fresh juices from Westin Fresh by The Juicery

TENNESSEE SUNRISE \$17

Start your day like the Tennesseans do. These essential southern flavors will leave you feeling fulfilled and energized.

Cheddar biscuits with Benton's country ham
Southern deviled eggs
Corn bread with fresh local butters including sea salt, sorghum, & bourbon
Tennessee peach smoothies

H₂O AND THEN SOME

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea
Assorted Soft Drinks, Bottled Waters (Still and Sparkling)
Appropriate Accompaniments: Milk, Half and Half, Sugar, Lemon, Honey

Half Day (4 hours): \$16 per person

Full Day (8 hours): \$24 per person

BREAK ENHANCEMENTS

Sliced seasonal fruits	\$8 per person
Whole fruits	\$3 per piece
Assorted muffins	\$36 per dozen
Buttermilk biscuits	\$36 per dozen
Southern deviled eggs	\$36 per dozen
Assorted fresh Danish & croissants	\$42 per dozen
Christies cookies	\$36 per dozen
Freshly Brewed Starbucks Coffee & Decaffeinated Coffee	\$82 per gallon
Freshly Brewed Iced Tea	\$82 per gallon
Freshly Squeezed Orange Juice	\$65 per gallon
Cranberry, Apple, or Tomato Juice	\$60 per gallon
Vitamin waters	\$6 each
Red Bull	\$6 each
Odwalla Brand Juices	\$7 each
Bottled waters	\$5 each
Assorted Soft Drinks	\$5 each

PM MEETING BREAKS

BELLE MEADE PLANTATION \$18

Eat as the families on the old south Belle Meade plantation did. These timeless, southern Nashville staples will leave you feeling light and refreshed.

Mountain Jims tea cakes
Short bread cookies
Orange walnut madeleines
Local fruit infused teas

AT THE ARENA \$20

As a growing sports city, Nashville is home of the NHL's Nashville Predators. Munching on arena snacks like sausage and hot pretzels is quickly becoming one of Nashville's greatest pastimes.

Soft pretzels with spicy mustard
Grilled sausage skewers with roasted peppers
Mini beef sliders with ketchup, onions & pickles
Salt & malt chips
Assorted sodas

APPALACHIAN TRAIL \$20

Tennessee is proud to be home to 94 miles of the iconic Appalachian Trail, spanning 2,100 miles all the way north through Maine. Feel like you're hiking through the serene mountains with classic trail snacks.

Build your own trail mix:
Assorted granolas, yogurt covered pretzels, dried fruits, raisins, M&M's, Reese's Pieces, smoked almonds, & peanuts
Local beef jerky
Cucumber mint infused water
Berry lavender infused water

TENNESSEE FARMERS MARKET \$22

Nashville's Farmers Market has been a vital part of the city since the early 1800's, providing the best produce, foods, and finds in an exciting community setting. Eat local and connect with the Nashville community with the freshest possible ingredients.

Local cured meat display
Southern artisan cheeses
Aunt Lizzies cheese straws
Artisan breads & crackers
Local sodas

Take it up a notch and ADD Local craft beer +\$7 pp

COOKIES & MILK \$17

Awaken your sweet tooth with Nashville's most loved treat, Christie's Cookies. Pair these fresh baked cookies with local ice cold milk or chocolate milk.

Freshly baked Christies Cookies
Local farm milk and chocolate milk

COFFEE HOUSE BREAK \$18

Recharge with a warm cup of fresh brewed Starbucks coffee. Customize your morning with a selection of assorted syrups to create your personalized cup of joe.

Fresh brewed Starbucks coffees
Seasonal coffee house drink option
Assorted flavored syrups
Assorted cordials & liqueurs including Frangelico, Baileys, Kahlua, & Disorono
Fresh local milk & cream
Berry sour cream coffee cake & freshly baked scones

BREAK ENHANCEMENTS

Assorted ice cream bars	\$5 per person
Assorted candy bars	\$4 per piece
Seasonal fresh fruit skewers	\$36 per dozen
Soft pretzels with assorted mustards	\$36 per dozen
Assorted brownies & dessert bars	\$42 per dozen
Mini hot chicken biscuits	\$48 per dozen
Vitamin waters	\$6 each
Red Bull	\$6 each
Odwalla Brand juices	\$7 each
Bottled waters	\$5 each
Assorted Soft Drinks	\$5 each
Freshly Brewed Starbucks Coffee & Decaffeinated Coffee	\$82 per gallon

GRAB N GO

*INCLUDES WHOLE FRUIT, BAG OF GOURMET CHIPS,
& CHRISTIE'S COOKIE*

SMOKED TURKEY \$34

Tomato, Havarti, Arugula, Onion Jam, Whole Grain Bread

ROAST BEEF \$34

Grilled Onions, Aged Cheddar, Romaine Hearts, Horseradish Aioli, Toasted Baguette

MAPLE GLAZED HAM \$34

Shaved Onion, Tomato, Baby Swiss, Bib Lettuce, Stone Ground Mustard, Pretzel Bun

GRILLED CHICKEN \$34

Radicchio, Whipped Brie, Apricot Chutney, Ciabatta

MARINATED VEGETABLE WRAP \$34

Spinach, Roasted Tomato, Hummus, Whole Grain Wrap

LUNCH TABLE

NASHVILLE'S ARTISANAL DELI \$45

Discover the tastes of Nashville through locally sourced ingredients. Our farm-to-table flavors will leave you feeling connected to Tennessee. Many of our artisanal meats and cheeses are sourced from various Tennessee markets to support our local community and to provide a fresh, high-quality delicatessen experience.

Farmers market salad with cucumber, onion, & roasted tomato vinaigrette
Southern potato salad with hard boiled eggs & whole grain mustard
Artisan bread basket
Herb roasted chicken
Garlic rubbed top round of beef
Mustard glazed pork loin
Pimento cheese spread, whipped brie, boursin
Apricot chutney, deli mustard, horseradish, garlic aioli, bourbon onion jam
Pickled vegetables & relishes
Assorted fresh baked Christies cookies
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

GREAT SMOKEY MOUNTAIN TRAIL \$48

A subrange of the iconic Appalachian Mountains, the Great Smoky Mountains attracts over nine million visits per year to the National Park. Hikers, campers and sightseers alike are drawn to the trails to experience the serenity of the most-visited national park in the United States. Feel like you're spending a weekend in the Tennessee Mountains through these fresh and rustic flavors.

Grilled vegetable & ham soup
Artisan greens salad with smoked pecans, dried cranberries, goat cheese,
& shallot vinaigrette
Roasted beet salad with sweet onion & citrus vinaigrette
Marinated free range chicken breast
Mountain trout with campfire onions and capers
Corn on the cob with chive butter
Fingerling potatoes with whole grain mustard & country ham
Freshly baked corn bread
Assorted Southern pies
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

SOUTHERN PICNIC \$50

With 108 parks and enlivening scenery throughout Nashville, outdoor picnics are a commonplace activity for locals and visitors alike. Enjoy a classic picnic enhanced with a Southern twist.

Chefs soup of the season
Roasted corn and black eyed pea salad
Wedge salad with crumbled blue cheese, diced tomato, & Benton's bacon vinaigrette
Creamy coleslaw with red cabbage & carrot
Hot chicken with house made pickles
Pulled pork BBQ with apple cider vinegar
White cheddar mac and cheese
Braised greens with bacon & onion
Assorted cupcakes
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

NASHVILLE RUNNERS \$52

As a city with active, on-the-go locals, there are ever-increasing healthy eating options in Nashville. Eat well with fresh, nutritious ingredients that will stimulate your mind and energize your body.

Quinoa salad with cucumber, ricotta salata, & basil vinaigrette
Kale & roasted pear salad with red peppers, toasted almonds, & white balsamic vinegar
Toasted orzo salad with tomato, oregano, lemon zest, & poached shrimp
Herb grilled chicken breast with chimichurri
Seared tuna with French bean salad and olive oil
Roasted broccoli with caramelized onion
Fresh berries & cream
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

MEAT & THREE \$50

Though it is a popular meal choice around the country, the roots of the 'Meat & Three' can be traced back to Nashville, Tennessee. This classic Southern staple will leave you feeling connected to the city it was born in.

Black eyed pea & greens soup
Chef's salad with chopped lettuce, ham, tomatoes, carrots, red onion, and buttermilk dressing
Corn bread with sorghum butter
Buttermilk fried chicken
Cornmeal dusted catfish with Tabasco remoulade
Mac and cheese
Brown sugar sweet potatoes
Braised collard greens with bacon & onions
Pecan & Chess pies
Freshly Brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

THE ATHENS OF THE SOUTH \$50

In the late 1800's, Nashville was nicknamed 'The Athens of the South' due to its Greek Revival-style architecture, exact replicas of the iconic Parthenon and statue of Athena, and numerous colleges and universities. These traditional Greek flavors represent the iconic city that inspired the development of Nashville.

Chickpea soup with olive oil & parsley
Greek village salad with cucumber, tomato, dill, feta, & red wine vinaigrette
Roasted pepper hummus with warm pita
Garlic & oregano rubbed flat iron steak
Greek chicken breast with roasted olive relish
Charred broccolini with pine nuts
Olive oil & lemon roasted potatoes
Semolina pudding with raisins & toasted almonds
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

ENHANCEMENTS

Sliced fresh seasonal fruit display with mint yogurt	\$8 per person
Warm biscuits & pimento cheese spread	\$40 per dozen
White cheddar stone ground grits	\$8 per person
Buttermilk & chive mashed potatoes	\$6 per person
Grilled seasonal vegetable display	\$8 per person
Freshly Brewed Starbucks Coffee & Decaffeinated Coffee	\$82 per gallon
Freshly Brewed Iced Tea	\$82 per gallon
Freshly Squeezed Orange Juice	\$65 per gallon
Cranberry, Apple, or Tomato Juice	\$60 per gallon
Individual Odwalla Juices	\$7 each
Vitamin Water	\$6 each
Bottled Waters	\$5 each
Assorted Soft Drinks	\$5 each

COLD PLATED LUNCH

*SANDWICHES SERVED WITH CHOICE OF SOUTHERN POTATO SALAD,
FRESH CHIPS, OR SEASONAL FRUIT SALAD*

STEAK HOUSE SALAD \$36

Chopped romaine, tomato, red onion, crumbled blue cheese,
chilled flat iron steak, balsamic herb vinaigrette

MEDITERRANEAN TUNA SALAD \$38

Rare sliced tuna, tomato wedges, cucumber, greek olives, red onion,
oregano lemon vinaigrette

CHILLED SALMON & NOODLE BOWL \$40

Hoisin ginger glaze, bell pepper, snap peas, cilantro, sweet garlic soba noodles

SOUTHERN PICNIC \$38

Herb grilled chicken, fingerling potato salad, roasted corn & marinated green beans

SMOKED TURKEY & BRIE \$34

Green tomato relish, petite greens, toasted ciabatta

ROAST BEEF & BOURSIN \$36

Roasted red pepper & onion jam, arugula, French baguette

MUFFALETTA \$36

Salami, cappicola, black forest ham, olive salad, baked focaccia

GRILLED VEGGIE WRAP \$32

Marinated seasonal vegetables, baby spinach, fresh goat cheese, whole wheat wrap

HOT PLATED LUNCH

(choose one)

SOUP OR SALAD

Roasted tomato soup with goat cheese crouton

Black bean & tortilla soup with cilantro

Grilled corn & ham chowder

Shrimp & red pepper bisque with fennel

Baby romaine salad with garlic croutons, roasted peppers,
parmesan & chipotle Caesar

Wedge salad with baby iceberg, roasted tomato,
Applewood bacon, red onion, buttermilk dressing

Artisan greens with dried cranberries, toasted sunflower seeds,
pickled onion, and white balsamic vinaigrette

Spinach & watercress salad with pistachios, red grapes,
shaved fennel, and herb vinaigrette

(choose one)

CHILI RUBBED CHICKEN BREAST \$46
Chorizo potato hash, jicama slaw, charred tomato ragout

PINEAPPLE GLAZED PORK LOIN \$47
Red beans & rice, red pepper escabeche

MUSTARD ROASTED SALMON \$48
Fingerling potatoes, confit shallot & green beans, dill cream

BBQ RUBBED FLAT IRON STEAK \$50
White cheddar grits, braised swiss chard, red eye gravy

LEMON GARLIC CHICKEN BREAST \$46
Oregano quinoa, charred broccolini & roasted peppers

THREE CHEESE MANICOTTI \$44

Steamed spinach, vegetable Bolognese

PROSCIUTTO WRAPPED COD \$48

White beans, sautéed kale, basil lemon pesto

6 OZ FILET OF BEEF \$58

Olive oil smashed potatoes, roasted mushroom & leeks, garlic demi

(choose one)

DESSERT

All desserts served with Freshly Brewed Starbuck's Coffee and Decaffeinated Coffee

TENNESSEE CHEESECAKE

Seasonal sauce

RED VELVET CAKE

Chocolate ganache

PECAN PIE

Fresh cream

FUDGE TART

Crushed pretzels, Caramel sauce

SOUTHERN SHORTCAKE

Bourbon macerated berries, Vanilla bean cream

RECEPTION TABLES

TENNESSEE FARMHOUSE \$21 per person

Selection of local cheeses & smoked meats
House pickled vegetables, local ale whole grain mustard
Rustic breads & crackers

DEEP SOUTH DIPS & SPREADS \$14 per person

Pimento cheese spread, black eyed pea hummus, peach jalapeno jelly,
deviled ham spread
Buttermilk biscuits, jalapeno corn bread, Yazoo beer bread

FROM THE FIELD \$12 per person

Displayed individual salads including:
Southern spinach panzanella with charred tomatoes, shaved onion,
cornbread croutons, & buttermilk dressing
Fingerling potato salad with Benton's bacon, chopped egg, and whole grain mustard
Black-eyed pea salad with grilled corn, jalapeno, sweet onions, & lime

BAKERY TABLE \$12 per person

Red velvet cake shooters
Individual chess pies, pecan pies, & peach pies
Banana pudding cups & sweet biscuits with macerated strawberries & fresh cream

CHEF ATTENDED STATIONS

CHEF ATTENDANT FEE - \$150 PER 75 GUESTS

BBQ BEEF BRISKET \$350

each serves 20

Carolina BBQ, crispy onions

GARLIC ROSEMARY CRUSTED PRIME RIB \$550

each serves 25

Horseradish cream, natural jus

ROASTED BEEF TENDERLOIN \$375

each serves 15

Local ale mustard, fresh baked rolls

SMOKE HOUSE TURKEY \$325

each serves 25

Port cranberries, buttermilk biscuits

SHRIMP & GRITS \$24 per person

Creamy stone ground grits, pickled red cabbage,
roasted peppers, country ham jus

SAUTEED GNOCCHI \$20 per person

Roasted tomato ragout or olive oil & garlic

Toppings to include: sautéed spinach, wild mushrooms, bell peppers, roasted fennel,
shaved parmesan

MUSSELS & ALE \$24 per person

PEI mussels, local beer & butter sauce, grilled sourdough bread, fresh herbs

SATAY GRIDDLE \$22 per person

Choice of two: Chicken, Beef, Shrimp, or Vegetable

Sauces to include: chimichurri, basil pesto, peanut sauce, spicy red pepper

Served with scallion rice

HORS D'OEUVRES

COLD CANAPES

*All items are priced per piece
Minimum order of 25 pieces per order
Butler attendant fee of \$150 for minimum of 4 hours of service*

TOMATO & MOZZARELLA SKEWERS \$5
Basil pesto

SMOKED CHICKEN SALAD \$5
Toasted pecans, baguette

YELLOW TOMATO SHOOTER \$5
Micro cilantro

GOAT CHEESE MOUSSE \$6
Mini tart, port syrup

SMOKED PORK LOIN \$7
Red pepper relish, corn cake

SOUTHERN DEVILED EGG \$5
Whole grain mustard, chive

BOURBON CURED SALMON \$7
Pickled onion, crème

CHILI RUBBED SHRIMP COCKTAIL \$6
Peach horseradish chutney

TUNA TARTAR \$7
Chili oil, caper relish

WATERMELON & FETA \$5
Basil oil

HOT CANAPES

*All items are priced per piece
Minimum order of 25 pieces per order
Butler attendant fee of \$150 for minimum of 4 hours of service*

VEGETABLE SPRING ROLL \$5

Sweet soy

PIMENTO CHEESE & COUNTRY HAM \$6

Mini biscuit

SHRIMP TOAST \$6

Caper onion relish

SHORT RIB SLIDER \$7

Red cabbage, beer mustard

BACON WRAPPED DATES \$6

Marcona almonds

LEMONGRASS CHICKEN POTSTICKER \$6

Ginger ponzu

ARTICHOKE BEIGNETS \$5

Boursin cheese

HOT CHICKEN BITES \$7

Sweet pickles

SESAME BEEF \$6

Charred scallion, roasted pepper

MINI CRABCAKE \$7

Lime avocado mousse

DINNER TABLE

GERMANTOWN \$76

Known as Nashville's oldest suburb and established in 1850, this community gem offers a variety of restaurants with a wide culinary range paying homage to its original settlers.

German beer & onion soup
Creamy cucumber salad with horseradish & dill
Warm German potato salad
Roasted chicken with pepper & paprika sauce
Grilled bratwurst with sauerkraut
Bock braised short rib
Sautéed spätzle with bacon & chive
Red cabbage with apples
Strudel with raisins & almonds
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

THE PARTHENON \$74

*Nashville boasts the only full scale replica of the original Parthenon in Athens. Experience a piece of ancient greek history as our menu ignites your taste buds with this offering of rich and diverse foods that are a culmination of literally thousands of years of living, cooking and eating.
With every bite, it is like a trip back through Greece's history.*

White bean soup with stewed tomatoes & olive oil
Baby Greens with marinated cucumber, red pepper, & oregano vinaigrette
Orzo salad with olives, feta, & tomato
Chicken souvlaki with grilled peppers & onion
Eggplant moussaka with tomato & romano cheese
Greek beef stew with orange gremolata
Traditional greens beans with stewed tomatoes
Roasted potatoes with lemon & parsley
Baklava with honey and walnuts
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

MUSIC CITY DINER \$72

Here in Music City we know a little something about Great Music and Great Food. Get a taste of all things Nashville with this selection of southern delights.

Creamy tomato bisque
Chef's salad with chopped lettuce, ham, tomatoes, carrots, red onion,
and buttermilk dressing
Southern deviled eggs with sweet relish
Grilled pimento cheese & ham sandwich
BBQ short rib biscuit with red cabbage slaw
Bourbon pork chops & onions
Fried green tomatoes with bacon onion relish
Assorted ice cream shakes (bushwhacker)
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

SOUTHERN FARMHOUSE TABLE \$74

An homage to old Southern Cuisine, freshly made the way food was made many years before processed foods and convenient shortcuts became a way of life.

Sweet potato soup with spiced pecans
Black eyed pea salad with spinach, peppers, & onions
Mixed greens with tomato, shaved onion, & cornbread croutons,
buttermilk herb dressing
Honey glazed ham with greens
Chicken & dumplings
Pot roast with glazed carrots & onions
Roasted okra & tomatoes
Buttermilk chive mashed potatoes
Red velvet cake
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

INTERNATIONAL MARKET \$76

As one in six residents is foreign-born, Nashville is home to an abundance of international samplings. Take a seat at the world's table and enjoy some of Nashville's most loved international flavors.

Carrot soup with ginger & lemongrass
Thai vegetable salad with cucumber, peppers, carrot, & cashews
Shrimp & rice noodle salad with green chili, basil, and onions
Shredded pork with peanut sauce
Tamarind beef & roasted broccoli
Green curry chicken with grilled pineapple
Stir fried bok choy
Ginger sticky rice
Coconut cake with mango sauce
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

BELLEVUE \$78

Named after a small community which existed primarily to serve the needs of nearby farms in the 1950's, this menu will take you back to a simpler time.

Roasted tomato soup
Quinoa & poached shrimp salad with chick peas
Artisan greens salad with walnuts, apple, and white wine vinegar
Grilled chicken with charred lemon and herbs
Roasted salmon with spinach & tomato
Grilled local vegetables tossed with pesto
Toasted farro with fennel, peppers, & coriander
Assorted fruit sorbets
Freshly brewed Starbucks coffee, Decaffeinated Coffee & Selection of Tazo Teas

PLATED DINNER

(choose one)

SOUPS & SALADS

Roasted pepper bisque with goat cheese crème fraiche

Shrimp & fennel bisque with tarragon focaccia crumbs

Sherry scented mushroom bisque

Artisan greens salad with grape tomatoes, cucumber, and shaved carrots
with buttermilk herb dressing

Wedge salad with tomato, blue cheese, bacon, and herb vinaigrette

Romaine heart salad with shaved radish, carrots, boursin cheese,
and creamy balsamic dressing

Bibb, Endive, & Radicchio with toasted pistachios, shaved beets,
goat cheese, and port cherry vinaigrette

ADDITIONAL CHARGE:

Mushroom ravioli with frisee, parmesan cream, & roasted cherry tomatoes \$5 per
person

Shrimp & white cheddar grit cake with pickled green tomato & onions \$6 per person

Lump crab & citrus salad with jicama & cilantro \$8 per person

(choose one)

ENTREES

FENNEL DUSTED CHICKEN BREAST \$64

Creamy polenta, charred broccolini, roasted tomato ragout

CHILI RUBBED CHICKEN BREAST \$64

Roasted sweet potatoes, braised greens, red pepper jus

BRAISED BONELESS SHORT RIB \$68

Smashed Yukon gold potatoes, heirloom carrots, red wine demi-glace

8 OZ FILET OF BEEF \$74

Baked potato wedges, roasted tomatoes, garlic demi-glace

GRILLED PORK TENDERLOIN \$66

White cheddar grits, rainbow swiss chard, country ham jus

ROASTED SALMON \$67

Creamy orzo risotto, baby zucchini, lemon white wine cream

SEARED SEA BASS \$72

Toasted farro & olives, grilled asparagus, basil puree

(choose one):

DESSERTS

All desserts served with Freshly Brewed Starbuck's Coffee and Decaffeinated Coffee

TENNESSEE CHEESECAKE

Seasonal sauce

RED VELVET CAKE

Chocolate ganache

PECAN PIE

Fresh cream

FUDGE TART

Crushed pretzels, Caramel sauce

SOUTHERN SHORTCAKE

Bourbon macerated berries, Vanilla bean cream

BEVERAGES

BAR PACKAGES

CALL BRANDS

Tito's Vodka, Beefeater Gin, Bacardi Rum Light, Mt. Gay Rum Dark,
Jose Cuervo Tequila, Dewar's Scotch, Buffalo Trace Bourbon
and Jack Daniels Tennessee Whiskey

First Hour	\$26
Second Hour	\$16
Each Additional Hour	\$14

PREMIUM BRANDS

Kettle One Vodka, Bombay Sapphire Gin, 10 Cane Rum Light,
1800 Repasado Tequila, Chivas Regal Scotch, Woodford Reserve Bourbon

First Hour	\$32
Second Hour	\$20
Each Additional Hour	\$16

SUPER PREMIUM BRANDS

Available upon request

HOST BAR

*All bars include one tier choice of liquor,
Selection of House Wines,
Domestic and imported beers
Soft drinks and Bottled waters*

Bartender fee of \$150 / One Bartender per 75 guests

Call Brands \$11

Tito's Vodka, Beefeater Gin, Bacardi Rum Light, Mt. Gay Rum Dark,
Jose Cuervo Tequila, Dewars Scotch, Buffalo Trace Bourbon
and Jack Daniels Tennessee Whiskey

Premium Brands \$14

Kettle One Vodka, Bombay Sapphire Gin, 10 Cane Rum Light,
1800 Repasado Tequila, Chivas Regal Scotch, Woodford Reserve Bourbon

Domestic Beers \$6

Budweiser, Bud Light, Miller Light, Blue Moon, Michelob Ultra

Imported Beers \$6

Heineken, Corona, Corona Light, Stella Artois, Guinness

Specialty Beers \$6

Fat Tire, Mill Creek Lil Darlin, Yazoo Dos Perros

House Wine \$12

Domaine Bousquet, Cabernet Sauvignon, Argentina
Simple Life, Chardonnay, California
Manifesto, Sauvignon Blanc, California
Domaine de la Motte, Pinot Noir, France

Soft Drinks and Bottled Waters \$5

CASH BAR

*All bars include one tier choice of liquor,
Selection of House Wines,
Domestic and imported beers
Soft drinks and Bottled waters*

*Bartender fee of \$150 / One Bartender per 75 guests
Cashier fee of \$100 / One Cashier per 2 bars*

Call Brands \$12

Tito's Vodka, Beefeater Gin, Bacardi Rum Light, Mt. Gay Rum Dark,
Jose Cuervo Tequila, Dewars Scotch, Buffalo Trace Bourbon
and Jack Daniels Tennessee Whiskey

Premium Brands \$15

Kettle One Vodka, Bombay Sapphire Gin, 10 Cane Rum Light,
1800 Repasado Tequila, Chivas Regal Scotch, Woodford Reserve Bourbon

Domestic Beer \$7

Budweiser, Bud Light, Miller Light, Blue Moon, Michelob Ultra

Imported Beer \$7

Heineken, Corona, Corona Light, Stella Artois, Guinness

Specialty Beers \$7

Fat Tire, Mill Creek Lil Darlin, Yazoo Dos Perros

House Wine \$13

Domaine Bousquet, Cabernet Sauvignon, Argentina
Simple Life, Chardonnay, California
Manifesto, Sauvignon Blanc, California
Domaine de la Motte, Pinot Noir, France

Soft Drinks and Bottled Waters \$7

WINE LIST

Tier One

	Glass / Bottle
Domaine Bousquet, Cabernet Sauvignon, Argentina	12 / 48
Simple Life, Chardonnay, California	12 / 48
Manifesto, Sauvignon Blanc, California	12 / 48
Domaine de la Motte, Pinot Noir, France	12 / 48

Tier Two

Cederberg, Sauvignon Blanc, South Africa	17 / 68
Custard, Chardonnay, Sonoma, California	17 / 68
Cannon Ball, Cabernet Sauvignon, California	17 / 68
Moobuzz, Pinot Noir, Monterey, California	17 / 68

Tier Three

Marcel Servin Chablis, Chardonnay, Burgundy, France	20 / 80
ZD, Pinot Noir, Carneros,	24 / 96
Gerard & Pierre Vieilles Vignes, Morin Sancerre, Cabernet Sauvignon	22 / 88