

A vertical graphic on the left side of the page featuring a stylized American flag with red and white stripes and a blue field with white stars.

HILTON NASHVILLE DOWNTOWN

where chef roger keenan's inspired group dining menus meet southern hospitality

roger keenan
executive chef

CATERING MENUS | 2022

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BANQUET & CATERING MENUS

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WELCOME TO MUSIC CITY

we have thoughtfully composed these menus to expose our guests to the beautiful flavors and product of both tennessee and inspired culinary regions around the world. we are passionate about what we do and strive to deliver a personalized event based on your vision. we truly look forward to helping make your visit to nashville an inspiring memorable experience.

EVENT DETAILING

all menu selections are due 4 weeks prior to designated official start date of a program. as we partner with several local vendors, this guideline is used to ensure ample opportunity to plan and source product for selected menus. when banquet event orders are finalized, copies are to be signed and returned to event manager 10 business days prior to the start of first planned function. final guarantee numbers are due by 12:00pm 3 days before the start of first planned function. should the final guarantee not be received, the original expected number of guests noted on the banquet event order will be used as the minimum guarantee.

TIMING OVERVIEW

menu pricing for all buffets and stations is based on 90 minutes of continuous service. package, morning & afternoon breaks are designed for 45 minutes of continuous service. additional pricing structure available for events that need to exceed allotted time.

SERVICE CHARGE & TAX

a 25% service charge, 9.75% tennessee state tax, and 15% tax on wine and spirits (where applicable) will be added to all banquet and catering programs. Stated service charges and taxes are subject to change without notice.

BUFFET • CONTINENTAL BREAKFAST

all breakfast menus are served with fruit juice, freshly brewed coffee & herbal tea selection

the HEALTHY 35

sliced ripe seasonal fruit and berries
assorted greek & low-fat yogurts
toasted house-made cashew and pepita granola
steel cut oats w/ selection of dried fruits, nuts, and accompaniments
blueberry & carrot bran muffins

the EUROPEAN 35

sliced ripe seasonal fruits & berries
butter croissants, assorted scones, and toasted baguette
assorted greek & low-fat yogurts w/toasted house-made granola
charcuterie and cheese display
 cured meats - soppressata, coppa, prosciutto
 artisanal cheeses - iberico manchego, von kasse gouda, brie

the LOCAL 37

sliced ripe seasonal fruits & berries
assorted greek & low-fat yogurts
southern buttermilk biscuits
 fried chicken and pepper jack | scallion, egg, and cheese
stone ground yellow grits w/ smoked cheddar

the ATLANTIC 39

nova scotia smoked salmon
assorted bagels and traditional accompaniments
assorted breakfast breads and pastry
sliced ripe seasonal fruits & berries

CONTINENTAL ENHANCEMENTS

IN ADDITION TO BUFFET SELECTION

A LA CARTE ADDITIONS

| | |
|--|------------|
| cage free scrambled eggs | 6 / guest |
| local bacon and sausage | 6 / guest |
| stone ground cheese grits | 6 / guest |
| steel cut oats | 6 / guest |
| skillet potatoes | 5 / guest |
| southern buttermilk biscuits | 6 / guest |
| cage free hard boiled eggs | 36 / dozen |
| protein and energy bars | 5 / each |
| assorted greek & low-fat yogurts | 5 / each |
| whole fresh fruit | 5 / each |
| naked juices | 6 / each |
| minute maid bottled juices | 6 / each |

DISPLAYS

| | |
|--------------------------------------|------------|
| charcuterie and cheese display | 16 / guest |
| eggs benedict | 12 / guest |
| traditional or smoked salmon | |
| bloody mary bar | 8 / guest |
| pre-made juicery smoothie bar | 8 / guest |

CHEF STATIONS

| | |
|---|------------|
| vanilla bean belgian waffles & buttermilk pancakes | 12 / guest |
| mixed berry compote, vanilla bean whipped cream, toasted pecans, maple syrup | |
| made to order omelets | 12 / guest |
| whole egg and egg whites bacon, sausage, ham spinach, bell pepper, onion, mushroom, swiss, cheddar, goat | |



BUFFET • FULL BREAKFAST

all breakfast menus are served with fruit juice, freshly brewed coffee & herbal tea selection

the TRADITIONAL 41

cage free scrambled eggs
hardwood cured bacon, local tennessee sausage
skillet potatoes w/ peppers, onion, and fresh herbs
sliced ripe seasonal fruits & berries
steel cut oats w/ selection of dried fruits, nuts, and accompaniments
assorted breakfast breads and pastry
assorted greek & low-fat yogurts

the FRESCO 41

tex - mex style migas
scrambled eggs w/ bell pepper, poblano,
onion, jack, crisp tortilla strips
cage free scrambled eggs
breakfast taco bar w/ warm flour tortilla
chorizo, bacon, avocado, pico, lime wedges,
sour cream, green onion, peppers, salsa verde
skillet potatoes w/ peppers, onion, and fresh herbs
sliced ripe seasonal fruits & berries
jalapeno corn muffins and cinnamon-sugar churros

the NASHVILLIAN 42

cage free scrambled eggs
hardwood cured bacon, nashville hot chicken bites
assorted biscuits w/ sausage gravy, local preserves, spiced honey
smothered hash-brown casserole
stone ground yellow grits w/ smoked cheddar
sliced ripe seasonal fruits & berries
assorted greek & low-fat yogurts

the BIG BREAKFAST 45

cage free scrambled eggs
thick cut brioche french toast w/ maple syrup
hardwood cured bacon, local tennessee sausage
skillet potatoes w/ peppers, onion, and fresh herbs
sliced ripe seasonal fruits & berries
steel cut oats w/ selection of dried fruits, nuts, and accompaniments
assorted breakfast breads and pastry
assorted greek & low-fat yogurts



BUFFET • FULL BREAKFAST

all breakfast menus are served with fruit juice, freshly brewed coffee & herbal tea selection

BREAKFAST BUFFET ENHANCEMENTS

CHEF STATIONS

| | |
|---|----------|
| vanilla bean belgian waffles & buttermilk pancakes | 13 / ADD |
| mixed berry compote, vanilla bean whipped cream, toasted pecans, maple syrup | 23 / SA |
| made to order omelets | 13 / ADD |
| whole egg and egg whites | 23 / SA |
| bacon, sausage, ham | |
| spinach, bell pepper, onion, mushroom, swiss, cheddar, goat | |
| stone ground yellow grits | 14 / ADD |
| smoked pulled pork, crisp fried chicken, grilled bbq shrimp, smoked cheddar, aged gouda, bourbon spiced syrup | 24 / SA |

REFRESHMENTS

| | |
|--|-----------|
| bottled dasani water | 5 / guest |
| premium sparkling and still water | 6 / guest |
| bottled cold brew coffees | 6 / guest |
| assorted coca cola soft drinks | 6 / guest |
| minute maid bottled juices | 6 / guest |
| naked juice | 6 / guest |
| red bull and sugar free red bull | 6 / guest |
| zico coconut water | 6 / guest |
| fresh fruit and herb infused water | 3 / guest |

DISPLAY

| | |
|---|----------|
| charcuterie and cheese display | 13 / ADD |
| cured meats: | 20 / SA |
| soppressata, coppa, prosciutto | |
| artisanal cheeses: | |
| spanish iberico, brie, von kasse aged gouda | |
| smoked salmon board | 15 / ADD |
| assorted locally made bagels, traditional and regionally unique garnishes | 25 / SA |
| eggs benedict | 14 / ADD |
| traditional (or) smoked salmon | 21 / SA |
| poached egg, toasted english muffin, hollandaise | |
| southern biscuit bar | 14 / ADD |
| buttermilk, aged cheddar, herb w/ sausage gravy, local preserves and spiced honey | 21 / SA |
| pre-made juicery smoothie bar | 12 / ADD |
| - kale, spinach, apple | 19 / SA |
| - mango, strawberry, banana | |
| bloody mary and mimosa bar | 13 / ADD |
| hangar one vodkas w/ | 20 / SA |
| traditional and regionally unique garnishes. montmartre brut w/ fresh oj, peach nectar, berries | |

A LA CARTE ITEMS

| | |
|--|-----------|
| PROTEIN | |
| cage free scrambled eggs | 7 / guest |
| tex - mex style migas | 7 / guest |
| sausage, egg, and cheese croissant ... | 7 / guest |
| bacon, egg, and cheese biscuit | 7 / guest |
| breakfast burritos | 7 / guest |
| local bacon and sausage | 7 / guest |
| chicken and apple sausage | 7 / guest |
| protein and energy bars | 5 / each |
| assorted greek & low-fat yogurts | 5 / each |
| APPETIZER | |
| stone ground cheese grits | 7 / guest |
| skillet potatoes | 7 / guest |
| steel cut oats | 7 / guest |
| smothered hash-brown casserole | 7 / guest |
| granola, yogurt, and berry parfait | 6 / guest |
| BREADS AND PASTRY | |
| stuffed southern biscuits | 6 / guest |
| assorted biscuits w/ sausage gravy .. | 6 / guest |
| bagels w/ cream cheeses | 5 / guest |
| jalapeno corn muffins | 5 / guest |
| french toast or pancakes | 6 / guest |
| gluten free french toast | 7 / guest |
| FRUIT AND VEGETABLE | |
| whole fresh fruit | 5 / each |
| sliced ripe seasonal fruit skewers | 7 / guest |
| seasonal sliced fruit and berries | 7 / guest |



PLATED • FULL BREAKFAST

all breakfast menus are served with fruit juice, freshly brewed coffee & herbal tea selection

the CLASSIC 35

cage free scrambled eggs
hardwood cured bacon, local tennessee sausage
skillet potatoes w/ peppers, onion, and fresh herbs
blistered jewel box tomatoes

the SOUTHERN 37

cage free scrambled eggs
southern biscuits w/ sausage gravy
smothered hash-brown casserole
fried green tomatoes

the BENEDICT 37

eggs benedict w/ hollandaise
skillet potatoes w/ peppers, onion, and fresh herbs
grilled asparagus

the FARM FRESH 37

egg white frittata w/ spinach and bell peppers
chicken and apple sausage
skillet potatoes w/ peppers, onion, and fresh herbs
blistered jewel box tomatoes

ENHANCEMENTS

TABLE CENTERPIECE

breakfast breads and pastries 7 / guest
sliced ripe seasonal fruits & berries .. 7 / guest
sliced ripe seasonal fruit skewers 7 / guest
jalapeno cornbread muffins 5 / guest
blueberry & carrot bran muffins 5 / guest

INDIVIDUALLY PLACED

granola, yogurt, and berry parfait 6 / guest
greek yogurt strawberry or plain 5 / guest
low-fat yogurt strawberry or plain 5 / guest
seasonal berry bowl 7 / guest



BREAK • SPECIALTY BREAKS

45 minutes of continuous service

the BEVERAGE BREAK

half day 30

four hours of continuous service

full day 40

eight hours of continuous service

includes freshly brewed coffee, bottled soda,
bottled water, powerade and specialty tea selection

the JUICERY 19

naked juice smoothies
organic whole fruit
crudites w/ hummus and pita crisps
kind fruit and nut bars
sliced ripe seasonal fruit skewers w/ berries

the SOBRO SNACK 19

caramel, chocolate, and hot chicken popcorn
tennessee goo goo clusters
bang candy marshmallows
warm soft pretzel sticks w/ yazoo beer cheese and creole mustard
specialty bottled soft drinks

the BARISTA 19

selection of biscotti
brown sugar coffee cake
coconut macaroons
shortbread cookies
bottled cold brew coffees

the BAJA BREAK 20

white corn tortilla chips w/ guacamole
jalapeno white cheddar queso and salsa fresca
grilled vegetable quesadillas
cinnamon-sugar churros w/ mexican chocolate & caramel
tamarindo agua fresca

the TENNESSEAN 20

southern jerky co. beef jerky flavors
pepper jelly and cream cheese fondue
hot chicken sweet potato biscuits
apple pie cheesecake w/ jack daniel's caramel
house-made peach tea

the COOKIES & MILK 17

chocolate chip and toffee swirl cookies
oatmeal and macadamia nut cookies
chocolate chunk blondies and brownies
coconut macaroons
almond, soy, and regular milk selection



BREAK • SPECIALTY BREAKS CONT.

all breaks are set for 45 minutes of continuous service

- the **CREAMERY** 22
frozen candy bar selection
individual ice cream and fruit bars
chocolate chunk blondies and brownies
assorted magnum ice cream bars
bottled cold brew coffees
- the **TRAIL MIX** 21
trail mix bar: dried fruits, nuts, and candies
southern jerky co. beef jerky flavors
kind fruit and nut bars
sliced ripe seasonal fruit skewers w/ berries
assorted powerade flavors
- the **TRATTORIA** 23
prosciutto, boursin, and green apple bruschetta
ricotta, date, and pistachio bruschetta
caprese salad skewers
assorted cannolis
cucumber - mint iced tea
- the **SOUTHERN** 23
pimento cheese and fried chicken finger sandwiches
local bacon and smoked salmon finger sandwiches
deviled eggs with bourbon smoked paprika
banana pudding verrines and lemon meringue tartlette
house-made fruit tea

BUILD - a - BREAK

SELECT FIVE - 30

- PICK FOUR -

sliced ripe seasonal fruit skewers w/ berries
trail mix bar: dried fruits, nuts, and candies
southern jerky co. beef jerky flavors
kind fruit and nut bars
chocolate chunk blondies and brownies
deviled eggs with bourbon smoked paprika
assorted house-baked cookies
caramel, chocolate, and pecan popcorn
tennessee goo goo clusters
bang candy marshmallows
soft pretzel sticks w/ yellow and creole mustard
tortilla chips w/ guacamole, queso, and salsa
grilled chicken quesadillas
pimento cheese and fried chicken finger sandwiches
local bacon and smoked salmon finger sandwiches
assorted sweet verrines

- PICK ONE -

house-made cane sugar lemonade
house-made peach tea
cucumber - mint iced tea
hiro's cinnamon and spice horchata
specialty bottled soft drinks
assorted powerade flavors
bottled cold brew coffees
naked juice smoothies



BREAK • SPECIALTY BREAK ENHANCEMENTS

all breaks are set for 45 minutes of continuous service

BEVERAGES

| | |
|--|-------------|
| 100% arabica bean coffee | 90 / gallon |
| dakota roast and decaffeinated | |
| fresh citrus juices | 75 / gallon |
| orange or grapefruit | |
| chilled juices | 65 / gallon |
| cranberry, apple, tomato, v8 | |
| brewed iced tea | 65 / gallon |
| fruit tea | 70 / gallon |
| peach, pineapple, mango, mixed berry | |
| bottled dasani water | 5 / each |
| bottled coca-cola soft drinks | 6 / each |
| assorted powerade flavors | 6 / each |
| bottled cold brew coffee flavors | 6 / each |
| naked juices and smoothies | 6 / each |
| red bull and sugar free red bull | 6 / each |

ENHANCEMENTS

| | |
|---|------------|
| whole fresh fruit | 38 / dozen |
| apples, oranges, bananas | |
| sliced ripe seasonal fruit skewers | 7 / guest |
| seasonal sliced fruit and berries display | 8 / guest |
| assorted greek & low-fat yogurts | 5 / each |
| yogurt, granolas, and berry parfaits | 7 / each |

ENHANCEMENTS

| | |
|--|------------|
| house-baked cookies | 60 / dozen |
| chocolate chip, toffee swirl, macadamia nut, oatmeal | |
| muffins | 60 / dozen |
| cranberry-orange, apple-cinnamon, blueberry-yogurt, carrot-bran | |
| brownies and bondies | 50 / dozen |
| bagels: plain, whole wheat, everything | 45 / dozen |
| garlic herb, strawberry and regular cream cheese | |
| danish and pastry | 45 / dozen |
| soft pretzel sticks | 45 / dozen |
| yazoo beer cheese and creole mustard | |
| individual snack bags | 4 / each |
| kettle chips, bean chips, pretzels, trail mix | |
| protein and energy bars | 5 / each |
| powerbar, kind, clif | |
| granola and breakfast bars | 5 / each |
| nutri-grain, nature valley | |
| chocolate bars and candy | 4 / each |
| premium ice cream bars | 7 / each |
| chips and guacamole | 12 / guest |
| jalapeno white cheddar queso, salsa fresca | |
| caramel, chocolate, and pecan popcorn | 6 / guest |
| crudites w/ hummus | 12 / guest |
| pita crisps, ranch style dip, fresh vegetables | |



BREAK • ALL DAY BREAK PACKAGES

all breaks are set for 45 minutes of continuous service

the DIRECTOR 64

CONTINENTAL

organic whole fruit
crudites w/ hummus and pita crisps
kind fruit and nut bars
sliced ripe seasonal fruit skewers w/ berries
naked juice smoothies

MID - MORNING

trail mix bar: dried fruits, nuts, and candies
southern jerky co. beef jerky flavors
kind fruit and nut bars
sliced ripe seasonal fruit skewers w/ berries
assorted powerade flavors

AFTERNOON

bruschettas:
prosciutto, boursin, and green apple
ricotta, date, and pistachio
caprese salad skewers
assorted cannolis
cucumber - mint iced tea

the PRODUCER 74

CONTINENTAL

organic whole fruit
crudites w/ hummus and pita crisps
kind fruit and nut bars
sliced ripe seasonal fruit skewers w/ berries
steel cut oats w/ selection of dried fruits,
nuts, and accompaniments
naked juice smoothies

MID - MORNING

selection of biscotti
brown sugar coffee cake
coconut macaroons
shortbread cookies
bottled cold brew coffees

AFTERNOON

finger sandwiches:
pimento cheese and fried chicken
local bacon and smoked salmon
deviled eggs with bourbon smoked paprika
banana pudding verrines, lemon meringue
house-made fruit tea



THE ALL DAY MEETING PACKAGE

all breaks are set for 45 minutes of continuous service, lunch served with brewed iced tea, freshly brewed coffee & herbal tea selection

the ARTIST

110

CONTINENTAL BREAKFAST

sliced ripe seasonal fruit skewers w/ berries
assorted greek & low-fat yogurts
toasted house-made cashew and pepita granola
steel cut oats w/ selection of dried fruits, nuts, and accompaniments
blueberry & carrot bran muffins

MID - MORNING BREAK

trail mix bar: dried fruits, nuts, and candies
southern jerky co. beef jerky flavors
kind fruit and nut bars
sliced ripe seasonal fruit skewers w/ berries
assorted powerade flavors

AFTERNOON BREAK

caramel, chocolate, and hot chicken popcorn
tennessee goo goo clusters
bang candy marshmallows
warm soft pretzel sticks
w/ yazoo beer cheese and creole mustard
specialty bottled soft drinks

LUNCH SELECTIONS | CHOICE OF ONE

the AMERICAN HONEY

grilled barbecue chicken breast
tupelo honey fried chicken
cornmeal crusted catfish
sides, salads, and desserts detailed in buffet section

the CUMBERLAND

nashville style hot chicken
tennessee whiskey spice glazed shrimp and grits
smoke and sweet pork ribs
sides, salads, and desserts detailed in buffet section

the VOLUNTEER GARDENER

chopped romaine, mixed greens, baby spinach
cucumbers, carrots, grape tomatoes,
sliced mushroom, bean sprouts, olives, bell peppers
smoked turkey, sliced ham, grilled chicken
sides, salads, and desserts detailed in buffet section



BUFFET • TENNESSEE PICNIC LUNCHES

all lunch menus are served with brewed iced tea, freshly brewed coffee & herbal tea selection

the MARKET 49

DIY SANDWICH BAR

thin sliced deli style cuts

honey cured ham, smoked turkey breast, pastrami,
roasted marinated portobello mushroom, tuna salad
aged cheddar, swiss, american cheeses
white, wheat, marbled rye, baguettes

SOUP and SALAD

chef's soup of the day
seasonal mixed greens w/ balsamic vinaigrette and ranch

the ARTISAN 53

SANDWICH

prosciutto baguette

w/ brie, green apple, mostarda
smoked turkey on brioche
w/ local bacon, tomato, avocado, red onion, herb aioli
roasted vegetable wrap

w/ marinated grilled mushroom, squash, zucchini, mozzarella,
blood orange vinaigrette

SOUP and SALAD

chef's soup of the day
seasonal mixed greens w/ balsamic vinaigrette and ranch

SIDE

sliced ripe seasonal fruits & berries
whole grain mustard potato salad
house made coleslaw
tri color tomato and charred corn w/ crumbled feta

SWEET

assorted cookies, chocolate chunk blondies, and brownies
cheesecake verrines

SALAD

sliced ripe seasonal fruits & berries
whole grain mustard potato salad
house made coleslaw
tri color tomato and charred corn w/ crumbled feta

SWEET

assorted cookies, chocolate chunk blondies, and brownies
cheesecake verrines



BUFFET • INSPIRED LUNCH

all lunch menus are served with brewed iced tea, freshly brewed coffee & herbal tea selection

the AMERICAN HONEY 56

grilled barbecue chicken breast
tupelo honey fried chicken
cornmeal crusted catfish
southern style buttermilk biscuits w/ honey and preserves
cast iron mac and cheese w/ parmesan panko
barbecue baked beans w/ pulled pork

house-made kettle chips
sweet corn cobbettes
seasonal steamed vegetables
field green salad w/ cornbread croutons, and toppings
banana pudding verrines, apple pie cheesecake, s'mores tartlette

the CUMBERLAND 56

nashville style hot chicken
tennessee whiskey glazed shrimp and grits
smoke and sweet pork ribs
southern style buttermilk biscuits w/ honey and preserves
cast iron mac and cheese w/ parmesan panko
skin on mashed potatoes w/ aged cheddar

tri color tomato and charred corn salad
char grilled seasonal vegetables
romaine and kale w/ cornbread croutons, and toppings
chocolate truffle cake, lemon meringue tartlette, apple pie cheesecake

the VOLUNTEER GARDENER 53

chopped romaine, mixed greens, baby spinach
cucumbers, carrots, grape tomatoes, sliced mushroom,
bean sprouts, olives, bell peppers
smoked turkey, sliced ham, grilled chicken
balsamic vinaigrette, ranch, and seasonal citrus vinaigrette
artisan breads and rolls

garlic herb and cornbread croutons
grain medley salad with cranberries and feta
roasted corn and black bean salad
italian penne pasta salad
assorted cookies, chocolate chunk blondies and brownies,
and cheesecake verrines



BUFFET • INSPIRED LUNCH CONT.

all lunch menus are served with brewed iced tea, freshly brewed coffee & herbal tea selection

the TAQUERIA 56

grilled adobo marinated carne asada
the taco bar: fajita shrimp and chicken verde
grated cheddar, guacamole, jalapeno, sour cream,
shredded lettuce, salsa fresca, and picante selections
grilled cheese quesadillas
soft flour and yellow corn taco shells

charred elotes off the cobb
charro style beans w/ chorizo
salsa tomato mexican rice
mixed greens salad w/ toppings and chipotle vinaigrette
cinnamon-sugar churros and tres leches cake

the OSTERIA 56

lemon and caper chicken picatta
wild mushroom sirloin marsala
grilled seasonal vegetable baked penne pasta
minestrone soup w/ foccacia bread
wild mushroom and parmesan risotto

cheese tortellini pasta salad
mozzarella, tomato, and basil caprese
caesar salad w/ foccacia croutons
cannoli, mascarpone cheesecake and tiramisu

the CARIBE 58

wet rub jerk chicken
grilled mahi w/ tropical fruit salsa
chimichurri marinated steak
coconut and lime rice
black bean and mango dip w/ tortilla chips

lima bean and roasted corn succotash
fried sweet plantain maduros
mixed green salad w/ toppings, dried fruits and citrus vinaigrette
coconut financier, key lime tartlettes, flan de queso



EXPRESS LUNCH • BUILD YOUR OWN 60

all lunch menus are served with brewed iced tea, freshly brewed coffee & herbal tea selection

SOUP | CHOICE OF ONE

southern style chicken noodle soup w/ buttermilk biscuit dumplings
shredded chicken tortilla soup
minestrone w/ seasonal vegetable
tomato bisque w/ basil
nashville hot chicken chowder

SALAD | CHOICE OF ONE

romaine and kale w/ cornbread croutons, and toppings
field green salad w/ cornbread croutons, and toppings
fried green tomato caprese

SIDE | CHOICE OF TWO

cast iron mac and cheese w/ parmesan panko
skin on mashed potatoes w/ pepper jack
barbecue baked beans
coconut and lime rice

grain medley salad with cranberries and feta
char grilled seasonal vegetables
roasted corn and black bean salad
sliced ripe seasonal fruits & berries
red and yellow tomatoes w/ cucumber

ENTREE | CHOICE OF THREE

grilled barbecue chicken breast
tupelo honey fried chicken
nashville style hot chicken
wet rub jerk chicken
lemon and caper chicken picatta

grilled mahi w/ tropical fruit salsa
cornmeal crusted catfish
tennessee whiskey glazed shrimp and grits
grilled seasonal vegetable baked penne pasta

smoke and sweet pork ribs
shredded beef and red chile tamales
red chimichurri marinated steak
wild mushroom sirloin marsala

all served with selection of breads and rolls

SWEETS | CHOICE OF ONE GROUP

banana pudding verrines, apple pie cheesecake, s'mores tartlette
cinnamon-sugar churros, tres leches cake, and flan de queso
cannoli, mascarpone cheesecake, and tiramisu
chocolate truffle cake, lemon meringue tartlette, apple pie cheesecake



all grab and go selections are served with a full beverage station including: bottled still and sparkling water & coca - cola soft drinks

SANDWICH, WRAP, and SALAD | SELECT UP TO THREE, QUANTITY SPECIFIC

prosciutto baguette w/ brie, green apple, mostarda

smoked turkey on brioche w/ local bacon, tomato, avocado, red onion, herb aioli

roasted vegetable wrap w/ marinated grilled mushroom, squash, zucchini, mozzarella, blood orange vinaigrette

grilled chicken and caesar wrap w/ herb tortilla, foccacia croutons, lemon tahini caesar dressing

club sandwich on challah w/ local bacon, tomato, avocado, buttermilk cheddar

seasonal cobb w/ pickled corn & tomato relish, dry rub barbecue chicken, smoked cheddar, avocado, bacon, cage free egg

caesar salad w/ foccacia croutons, lemon tahini caesar dressing

summer salad w/ watercress, kale, baby spinach, strawberries, goat cheese

add grilled chicken or shrimp to any salad 5

SIDE | CHOICE OF TWO

red and yellow tomatoes w/ cucumber

grain medley salad with cranberries and feta

roasted corn and black bean salad

italian penne pasta salad

cheese tortellini pasta salad

mozzarella, tomato, and basil caprese

whole fruit

protein and energy bars

trail mix

potato chips and pretzels

candy bars

SWEET | CHOICE OF ONE

house-baked cookies

brownies and blondies

sweet street rice krispy bar



PLATED • LUNCH ENTREE

all lunch menus are served with brewed iced tea, freshly brewed coffee & herbal tea selection; house salad with choice of dressing

ENTREES

| | |
|---|----|
| PETIT FILET MIGNON | 53 |
| green peppercorn demi | |
| tri - color fingerling potatoes, broccolini | |
| TEA BRINED CHICKEN BREAST | 48 |
| bourbon peach chutney | |
| sweet potato mash, braised greens | |
| LEMON ROSEMARY CHICKEN BREAST | 48 |
| caper butter sauce | |
| baby root vegetable, haricots vert | |
| SUN-DRIED TOMATO CRUSTED SALMON | 49 |
| red pepper coulis | |
| creamy basil polenta, charred brussels sprouts | |
| BARBECUE DUSTED FLAT IRON | 51 |
| red eye brandy cream | |
| whipped yukon potatoes, grilled asparagus | |
| GRILLED MAHI MAHI | 51 |
| mango - pineapple salsa | |
| coconut rice, corn and lima bean succotash | |
| SHRIMP and GRITS | 50 |
| buttery spiced shrimp fume | |
| stone ground yellow grits w/ aged cheddar, blackened shrimp | |

| | |
|--|----|
| CENTER CUT SIRLOIN | 53 |
| sauce choron | |
| horseradish mashed potatoes, baby vegetables | |
| BRAISED SHORT RIB | 53 |
| red chimichurri | |
| chipotle grains, heirloom baby carrots | |
| BROWN BUTTER SEARED TROUT | 48 |
| sauce maitaise | |
| garlic and mandarin pilaf, wilted spinach and blistered tomato | |

DESSERT

included in menu price of entree,
choice of 1 (or) 2 to be set at alternating seats

| |
|----------------------------|
| CHOCOLATE MOUSSE TORTE |
| BANANA MAPLE BAR |
| DECONSTRUCTED KEY LIME PIE |
| FRANGIPANE |
| CREME BRULEE |
| VANILLA BEAN CHEESECAKE |
| FRESH BERRY TART |
| FLAN DE QUESO |
| COCONUT FINANCIER |



RECEPTION • HORS D'OEUVRE

25 piece minimum per selection, items denoted with (*) are not available for tray passed option

from the LAND

priced per piece

| | |
|--|---|
| baked brie cheese w/ brandied peach puff pastry | 7 |
| chicken apple sausage w/ pepper jelly | 7 |
| smoked brisket and sweet peach skewer | 7 |
| pecan crusted fried brie cheese w/ raspberry jam | 7 |
| angus cheese burger slider* | 8 |
| pulled pork slider* | 8 |
| smoked beef brisket slider* | 8 |
| pecan chicken w/ honey mustard sauce | 7 |
| asian glaze chicken wings* | 7 |
| tequila chicken burrito | 6 |
| chorizo empanadas | 7 |
| chicken marsala pot pie | 7 |
| jerk chicken on sweet potato biscuit | 8 |
| asparagus spears w/ prosciutto | 7 |
| beef tenderloin canapes | 8 |
| nashville hot chicken bites | 7 |
| lamb lollipops w/ garlic and rosemary | 8 |

from the SEA

priced per piece

| | |
|---|---|
| lobster cobbler | 8 |
| crisp coconut shrimp w/ mango chutney | 8 |
| jumbo lump crab cakes | 8 |
| seared ahi tuna wonton crisp w/ tobiko and wasabi | 8 |
| cucumber cups w/ salmon mousse | 7 |
| shrimp toast w/ olive and sun-dried tomato | 7 |
| seafood finger sandwich trio | 7 |
| rice paper shrimp skewers | 7 |

from the GARDEN

priced per piece

| | |
|--|---|
| bruschetta trio | 7 |
| fruit and cheese kabobs | 7 |
| pimento cheese on sweet potato biscuits | 7 |
| vegetarian finger sandwich trio | 7 |
| spanakopita | 6 |
| vegetable spring roll w/ plum sauce | 7 |
| grilled vegetable kabobs w/ gorgonzola drizzle | 6 |
| stuffed mushrooms w/ italian sausage and spinach | 7 |
| vegetarian empanadas | 7 |
| ratatouille tart w/ st. andre cheese | 7 |
| veggie samosa w/ raita | 7 |
| fig and blue cheese flatbread | 7 |



RECEPTION • DISPLAYS & STATIONS

25 piece minimum per selection on raw bar selections, not available for tray passed option



the GRAND PLATEAU market price

- chilled jumbo shrimp
- half shell oysters w/ meuniere
- alaskan king crab legs
- snow crab legs
- smoked mussels and scallops
- chef's selection of sauces and traditional accompaniments

the POKE-MON 29

- diy poke bar:
 - sushi grade selections of
 - ahi yellowfin tuna, yellowtail snapper, and salmon
 - ponzu, wasabi kewpie, sesame sriracha
 - toasted sesame, scallions, pickled ginger, and wakame
 - wonton crisps and pita chips

RAW BAR

PER DOZEN UNLESS NOTED

| | |
|--|------------|
| chilled jumbo shrimp w/ cocktail | 75 / dozen |
| half shell oysters w/ meuniere | 76 / dozen |
| alaskan king crab legs | mkt price |
| snow crab legs | mkt price |
| assorted sushi rolls | 25 / guest |
| smoked mussels | 35 / pound |
| smoked scallops | 35 / pound |
| main lobster claws and tails | mkt price |
| crab claws | mkt price |

all raw bar selections come with designated traditional accompaniments

prices subject to market changes based at time of menu detail





the **CHARCUTERIE** 28

charcuterie and cheese display
cured meats - soppressata, coppa, prosciutto
artisanal cheeses - iberico manchego, von kasse gouda, brie
french baguette, water crackers, and lavosh
fresh fruit garnish
local spreads and accompaniments

the **BAKED BRIE** serves 25 | 125

brie wheel in puff pastry w/ macerated berries
french baguette, water crackers, and lavosh

the **CHEESE BOARD** 21

international and domestic cheeses
french baguette, water crackers, and lavosh
local spreads and accompaniments

the **CRUDITES** 16

raw sliced garden vegetables
house cured pickles, peppers, and mushrooms
hummus, ranch, blue cheese, and french onion dips

the **MEDITERRANEAN** 21

grilled artichoke, roasted peppers, mediterranean olives,
fire roasted tomatoes, cippolinis, grilled zucchini, marcona almonds
lemon - garlic, edamame, and tomato hummus
french baguette, water crackers, and lavosh

the **GREEN PIECE** 19

caesar salad bar:
crisp romaine and kale lettuce w/ foccacia croutons
lemon tahini dressing, anchovy fillets

diy salad bar:
mixed greens, baby spinach
cucumbers, carrots, grape tomatoes, sliced mushroom,
bean sprouts, olives, bell peppers
grilled marinated chicken breast

grilled marinated chicken breast and shrimp



RECEPTION • CHEF STATIONS

chef attendant 150 / 2 hours



the **SATAY STATION** 27
thai peanut and chicken satays
marinated beef bulgogi satays
ginger - soy vegetable satays
basmati rice
sweet pepper and red onion cucumber salad

the **CHICKEN and WAFFLE** 23
made to order vanilla bean belgian waffle
nashville hot chicken
pink peppercorn fried chicken
selection of infused syrups and compound butters

the **CRUSHED SPUD** 24
sweet potato and russet potato mash
beef tips w/ gravy and pulled smoked chicken
build your own toppings bar:
smoked bacon, sauteed mushroom, caramelized onion,
marshmallow, candied pecan, bacon butter, brown sugar,
sour cream, scallion, shredded cheese,

the **TACO BAR** 25
green chile grilled chicken
pulled pork carnitas
charred flat iron carne asada
cotija cheese, sour cream, jalapeno
charro beans and mexican rice

the **SAMMICH** 25
crispy pork sliders:
pulled roasted pork, crispy onion straws, muenster, brioche bun
cornmeal catfish sliders:
fried catfish, chow chow, cilantro crema, french bread
garden sliders:
wild mushrooms, green onion, goat cheese, buttermilk biscuit

the **TRUE GRIT** 24
stone ground yellow and white hominy grits
crisp pork belly w/ sweet soy and ginger glaze
grilled shrimp etouffee
build your own toppings bar:
smoked bacon, sauteed mushroom, grilled onion,
local honey, scallion, shredded cheese



RECEPTION • CHEF CARVING STATIONS

chef attendant included in the menu pricing



the **CHIMI FLAT IRON** 25
chimichurri rubbed flat iron steak
mole
jalapeno cornbread

the **BOURBON PORK** 25
bourbon brine roasted pork loin
cranberry mayonnaise, smoked onion jam
farmhouse and yeast rolls

the **ROULADE TURKEY** 24
butter roasted tom turkey
pan gravy, cranberry relish, cornbread dressing
farmhouse and yeast rolls

the **BOSTON BUTT** 25
barbecue pork shoulder
cast iron mac and cheese w/ parmesan panko
buttermilk biscuits and cornbread

the **TENDERLOIN** 26
whole roasted beef tenderloin
peppercorn demi, bernaise
farmhouse and yeast rolls

the **PRIME RIB** 27
lightly smoked - slow roasted prime rib of beef
horseradish cream, wild mushroom demi glace
farmhouse and yeast rolls

the **CITRUS SALMON** 27
whole citrus salt rubbed salmon
dill creme fraiche, meyer lemon glaze
bagel chips and toast points



the **TART BAR** 20
cocoa caramel w/ dulce de leche and chocolate ganache
lemon meringue w/ blueberries and torched meringue
seasonal berry w/ vanilla bean custard

the **TAKE THE CAKE** 21
chocolate w/ dark chocolate ganache
brown butter w/ maple bacon icing
carrot - pineapple w/ cream cheese icing

the **COCOA BEAN** 20
chocolate fallen souffle w/ caramel popcorn and cocoa ganache
white chocolate cheesecake w/ graham cracker streusel
hazelnut - chocolate mousse torte w/whipped ganache

SWEET DISPLAYS

choice of 3

vanilla bean cheesecake
orange gateau
coconut financier
banana maple bar
creme brulee
chocolate tart
frangipane
chocolate mousse torte
hazelnut chocolate mousse torte
gianduja verrines
cheesecake verrines
fresh berry tartlette

priced per person 21

not available as tray passed options



BUFFET • DINNER

freshly brewed coffee and tea service offered with all dinner menus



the SOUTHERN BUTCHER 81

southern style barbecue pork ribs
smoked pulled chicken
smoky beef brisket
corn on the cobb
smoked gouda mac and cheese
loaded smashed potatoes

buttermilk coleslaw
broccoli salad
edamame succotash
mixed greens, tomato, cucumber, and carrots w/ assorted dressings
chocolate truffle cake, banana maple bars, lemon meringue tartlettes

the ASIA PACIFIC 84

five spice salmon w/ hoisin glaze
tikka masala chicken
grilled sirloin w/ bernaise
coconut rice
ginger broccoli

vegetable pakora
grain salad w/ pepitas, onion, tomato, feta, and hazelnut vinaigrette
miso ginger salad w/ napa and red cabbage, romaine, and carrots
curry lentil soup and garlic naan bread
coconut financier, green tea cheesecake, asian pear - almond tartlette

the MEAT and THREE 83

“pot roast” short rib
tea brined free range chicken breast
blackened trout
whipped buttermilk yukon potatoes
collard greens
southern green beans w/ pork belly

creamed corn
candied pecan and apple waldorf salad
loaded potato salad
mixed greens salad w/ cucumber, tomatoes, carrots, croutons,
shredded jack and cheddar, and assorted dressings
apple pie cheesecake, chocolate caramel tartlettes, fresh berry tarts



PLATED • DINNER, A LA CARTE

freshly brewed coffee and tea service offered with all dinner menus

ENTREES

| | | | |
|---|----|---|----|
| BERKSHIRE BONE IN PORK CHOP sorghum demi quinoa and wild rice, garlic roasted brussels sprouts | 62 | GRILLED SHRIMP garlic beurre blanc herb risotto, broccolini w/ tapenade | 66 |
| LAMB HALF RACK malt and mint gastrique roasted tri color fingerlings, haricots vert w/ blistered tomato | 72 | SEA SCALLOPS citrus brown butter roasted tri color fingerlings, haricots vert w/ blistered tomato | 67 |
| NEW YORK STRIP 12oz. hunters sauce port mashed potato, grilled jumbo asparagus | 67 | JUMBO LUMP CRAB CAKES creole remoulade roasted tri color fingerlings, charred cauliflower w/ lemon | 66 |
| HERB ROASTED FREE RANGE CHICKEN pinot noir demi roasted sweet potato hash, haricots vert | 54 | CITRUS SALMON lemon beurre blanc melted fennel and tomato confit, truffle mashed potato | 57 |
| COQ AU VIN crimini demi herb risotto, grilled jumbo asparagus | 55 | SCOTTISH SALMON sweet chile glaze herb risotto, sauteed baby greens | 55 |
| BRAISED BONELESS SHORT RIB cabernet sauvignon demi quinoa and wild rice, garlic roasted brussels sprouts | 65 | PAN ROASTED GROUPEL miso and ginger crust bamboo "fried rice" risotto, wok charred broccolini | 67 |
| FILET of BEEF twenty eight day dry aged mimi's kentucky smoked blue crust red jacket scallion cake, haricots vert, blistered tomato | 68 | PETIT FILET of BEEF and CRAB CAKES garlic herb butter quinoa and wild rice, garlic roasted brussels sprouts | 87 |
| SURF and TURF 10oz. new york strip w/ hunters sauce, 6oz. maine lobster tail truffle whipped potato, grilled jumbo asparagus | 92 | | |

all package and menu prices are subject to state / local taxes and service charge



PLATED • DINNER, A LA CARTE

freshly brewed coffee and tea service offered with all dinner menus

ADDITIONAL COURSES

SOUP 8
SPRING PEA and COUNTRY HAM
shaved truffle, chive oil

WHITE BEAN and DUCK CONFIT
pickled red cabbage

SALAD 10
BIBB LETTUCE SALAD
walnuts, blue cheese crumbles, red wine vinaigrette

TRADITIONAL CAESAR
romaine, reggiano cheese, garlic herb crouton, caesar dressing

CHARRED SOUTHERN CAESAR
grilled romaine, kenny's asiago, cornbread crouton, lemon - tahini

BABY SPINACH SALAD
red onion, toasted pine nuts, wild mushroom, balsamic vinaigrette

SWEET 8
FRANGIPANE
CHOCOLATE MOUSSE TORTE
HAZELNUT CHOCOLATE MOUSSE TORTE
DECONSTRUCTED KEY LIME PIE
OPERA CAKE
CREME BRULEE

TOMATO BASIL
herb crouton

LOBSTER BISQUE
creme fraiche, sherry drizzle

RADICCHIO and ROMAINE SALAD
fresh strawberries, stilton cheese, vinaigrette

CAPRESE SALAD
fresh mozzarella, tomato, basil oil, balsamic vinaigrette

BABY ENDIVE SALAD
walnuts, apples, grapes, gorgonzola, citrus vinaigrette

STEAK HOUSE WEDGE SALAD
iceberg wedge, diced tomato, blue cheese

VANILLA BEAN CHEESECAKE
FRESH BERRY TART
FLAN DE QUESO
COCONUT FINANCIER



BEVERAGE • HOST BARS & PACKAGE

one bartender per every 75 guests, 150 bartender fee

the CONNOISSEUR 13

vodka - GREY GOOSE, KETEL ONE
 gin - BOMBAY SAPPHIRE
 rum - CORSAIR TENNESSEE SPICE, BACARDI SUPERIOR
 bourbon - KNOB CREEK SMALL BATCH
 tennessee whiskey - GEORGE DICKEL No. 12, JACK DANIEL'S BLACK LABEL
 scotch whisky - JOHNNIE WALKER BLACK LABEL
 tequila - ESPOLON BLANCO
 brandy - COURVOISIER V.S.
 wine - 14 HANDS chardonnay, sauv blanc, cabernet sauv, pinot noir
 bubbles - SCHRAMSBERG BRUT

the AFICIONADO 12

vodka - TITO'S HANDCRAFTED
 gin - GREENALL'S LONDON DRY
 rum - BACARDI SUPERIOR, CAPTAIN MORGAN'S ORIGINAL SPICED
 bourbon - FOUR ROSES YELLOW LABEL
 tennessee whiskey - JACK DANIEL'S BLACK LABEL
 scotch whisky - JOHNNIE WALKER RED LABEL
 tequila - SAUZA BLUE AGAVE
 brandy - COURVOISIER V.S.
 wine - CONCANNON chardonnay, pinot grigio, cabernet sauv, pinot noir
 bubbles - MONTMARTRE BRUT

the CURATED 11

vodka - HANGAR ONE
 gin - GREENALL'S LONDON DRY
 rum - BACARDI SUPERIOR
 bourbon - FOUR ROSES YELLOW LABEL
 tennessee whiskey - JACK DANIEL'S BLACK LABEL
 scotch whisky - JUSTERINI & BROOKS BLENDED
 tequila - SAUZA BLUE AGAVE
 brandy - COURVOISIER V.S.
 wine - NOTES VINEYARDS chardonnay, pinot grigio, cabernet sauv, pinot noir
 bubbles - MONTMARTRE BRUT

DOMESTIC BOTTLES 6

bud light, budweiser, miller light, michelob ultra

LOCAL CRAFT & IMPORT BOTTLES 7

corona, heineken, nashville brewing co. lager,
 gerst amber ale, yazoo ipa,

BOTTLED SODA 6

coca - cola products

PACKAGE

the CONNOISSEUR

| | | | |
|----------|----|------------------|----|
| ONE HOUR | 28 | ADDITIONAL HOURS | 16 |
| TWO HOUR | 43 | priced per guest | |

the AFICIONADO

| | | | |
|----------|----|------------------|----|
| ONE HOUR | 27 | ADDITIONAL HOURS | 14 |
| TWO HOUR | 41 | priced per guest | |

the CURATED

| | | | |
|----------|----|------------------|----|
| ONE HOUR | 26 | ADDITIONAL HOURS | 12 |
| TWO HOUR | 39 | priced per guest | |

all package and menu prices are subject to state / local taxes and service charge



BEVERAGE • DRINK LOCAL

one bartender per every 75 guests, 150 bartender fee

the TENNESSEAN 13

vodka TITO'S HANDMADE
know when another state's got you beat

gin CORSAIR GENEVER
nashville, tennessee

rum PRITCHARD'S SPICED
kelso, tennessee

bourbon BELLE MEADE
nashville, tennessee

tennessee whiskey GEORGE DICKEL RYE
cascade hollow, tennessee

NELSON'S FIRST 108 SINGLE BARREL
nashville, tennessee

scotch style whisky CORSAIR TRIPLE SMOKE
nashville, tennessee

moonshine DOC COLLIER BLACKBERRY
gatlinburg, tennessee

wine - NOTES VINEYARDS chardonnay, pinot grigio, cabernet sauv, pinot noir
bubbles - MONTMARTRE BRUT

DOMESTIC BOTTLES 6

bud light, budweiser, miller light, music city light

LOCAL CRAFT & IMPORT BOTTLES 7

corona, heineken, nashville brewing co. lager,
gerst amber ale, yazoo ipa,

BOTTLED SODA 6

coca - cola products

product subject to change based on availability through vendors at time of event



BEVERAGE • CASH BARS

one bartender per every 75 guests, 150 bartender fee

the CONNOISSEUR 13

vodka - GREY GOOSE, KETEL ONE
gin - BOMBAY SAPPHIRE
rum - CORSAIR TENNESSEE SPICE, BACARDI SUPERIOR
bourbon - KNOB CREEK SMALL BATCH
tennessee whiskey - GEORGE DICKEL No. 12, JACK DANIEL'S BLACK LABEL
scotch whisky - JOHNNIE WALKER BLACK LABEL
tequila - ESPOLON BLANCO
brandy - COURVOISIER V.S.
wine - 14 HANDS chardonnay, sauv blanc, cabernet sauv, pinot noir
bubbles - SCHRAMSBERG BRUT

the AFICIONADO 12

vodka - TITO'S HANDCRAFTED
gin - GREENALL'S LONDON DRY
rum - BACARDI SUPERIOR, CAPTAIN MORGAN'S ORIGINAL SPICED
bourbon - FOUR ROSES YELLOW LABEL
tennessee whiskey - JACK DANIEL'S BLACK LABEL
scotch whisky - JOHNNIE WALKER RED LABEL
tequila - SAUZA BLUE AGAVE
brandy - COURVOISIER V.S.
wine - NOTES VINEYARDS chardonnay, pinot grigio, cabernet sauv, pinot noir
bubbles - MONTMARTRE BRUT

the CURATED 11

vodka - HANGAR ONE
gin - GREENALL'S LONDON DRY
rum - BACARDI SUPERIOR
bourbon - FOUR ROSES YELLOW LABEL
tennessee whiskey - JACK DANIEL'S BLACK LABEL
scotch whisky - JUSTERINI & BROOKS BLENDED
tequila - SAUZA BLUE AGAVE
brandy - COURVOISIER V.S.
wine - NOTES VINEYARDS chardonnay, pinot grigio, cabernet sauv, pinot noir
bubbles - MONTMARTRE BRUT

DOMESTIC BOTTLES 7

bud light, budweiser, miller light, michelob ultra

LOCAL CRAFT & IMPORT BOTTLES 8

corona, heineken, nashville brewing co. lager,
gerst amber ale, yazoo ipa,

BOTTLED SODA 5

coca - cola products

product subject to change based on availability through vendors at time of event

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BEVERAGE • SPECIALTY BARS & BATCHED COCKTAILS

* batch cocktails require 25 guest minimum

*LYNCHBURG LEMONADE 11

jack daniel's tennessee whiskey, dry curacao,
lemon, cane sugar, lemon-lime soda

*TENNESSEE ROSE 11

george dickel rye whiskey, grapefruit, lemon,
cassis liqueur, rose petal

*STRIPED BOW-TIE 12

fernet branca, carpano antica, fino sherry,
luxardo marascino, angostura bitters

*BELLE MEADE BUCK 12

belle meade bourbon, strawberry, lemon, cane sugar,
blood orange bitters, ginger beer

*MINT JULIP 11

knob creek bourbon, house-made mint syrup,
cane sugar, fresh mint

*PIMM'S CUP 12

pimm's no.1, english cucumber, blackberry,
lemon, lemon-lime soda

*5TH AVE SMASH 11

havana club rum, ripe seasonal fruit,
a whole bunch of love

the SANGRIA BAR 15

red and white sangria pitchers
additional herbs, fruit, berries, and juices
available for guests to perfect to taste

the MIMOSA & BELLINI BAR 15

montmartre brut & rose
fresh fruit juices, house-made infused purees,
seasonal garnish

the BLOODY MARY BAR 15

hangar one vodka
house-made and market mixes, charcuterie and traditional garnish,
dried spices, hot sauce, horseradish,



BEVERAGE • WINE LIST, WHITE & BUBBLES

full "captian's list" available through trattoria il mulino

CHAMPAGNE & SPARKLING

| | |
|---------------------------------------|-----|
| montmartre brut, france | 45 |
| montmartre rose, france | 45 |
| mumm napa cuvee, california | 80 |
| moet et chandon imperial brut, france | 105 |
| veuve clicquot brut, france | 170 |
| dom perignon, france | 345 |

INTERESTING WHITES

| | |
|---|-----|
| clean slate riesling, germany | 49 |
| barton & guestier rose, france | 53 |
| tintero elvio moscato, italy | 53 |
| la crema pinot gris, california | 85 |
| dr. loosen blue slate riesling, germany | 100 |
| bastianich vespa bianco, italy | 105 |

SAUVIGNON BLANC

| | |
|----------------------------------|----|
| whitehaven, new zealand | 48 |
| provenance, california | 55 |
| cakebread, california | 85 |
| duckhorn, california | 95 |
| matthias roblin sancerre, france | 85 |

PINOT GRIGIO

| | |
|-------------------------|----|
| notes, california | 45 |
| bottega vinaia, italy | 57 |
| santa margherita, italy | 80 |
| livio felluga, italy | 90 |

CHARDONNAY

| | |
|-------------------------------|-----|
| notes, california | 45 |
| 14 hands, washington | 50 |
| starmont, california | 65 |
| matanzas creek, california | 90 |
| rombauer, california | 110 |
| cakebread, california | 135 |
| far niente estate, california | 155 |

product subject to change based on availability through vendors at time of event



INTERESTING REDS

| | |
|---|-----|
| waterbrook syrah, oregon | 50 |
| predator old vine zinfandel, california | 53 |
| mil piedras malbec, argentina | 55 |
| tuck beckstoffer melee blend, california | 75 |
| jean-louis chavez cotes du rhone, france | 80 |
| mollydooker blue eyed boy shiraz, australia | 81 |
| pessimist, california | 115 |

PINOT NOIR

| | |
|------------------------|-----|
| notes, california | 45 |
| elouan, oregon | 61 |
| mossback, california | 80 |
| adelsheim, oregon | 90 |
| domaine serene, oregon | 115 |
| dumol, california | 190 |

MERLOT

| | |
|---------------------------------|-----|
| notes, california | 45 |
| sterling, california | 50 |
| kenwood jack london, california | 55 |
| raymond, california | 70 |
| newton unfiltered, california | 135 |
| duckhorn, california | 155 |

CABERNET SAUVIGNON

| | |
|-------------------------------------|-----|
| notes, california | 45 |
| 14 hands, washington | 53 |
| aviary, california | 59 |
| beringer knights valley, california | 69 |
| justin, california | 73 |
| honig, california | 115 |
| orin swift palermo, california | 125 |

product subject to change based on availability through vendors at time of event

