Music City Center

2016

CATERING

MENU
Welcome to Nashville!

And to the Hospitality of Music City Center

Here we celebrate the culture, warmth, and vibrancy of our truly one of a kind city. Our menu is a culinary expression of celebrating Nashville in that very same spirit.

Bringing our food to life is Executive Chef Max Knoepfel. In support of regional authenticity and local bounty, Chef Max has welcomed the input of our consulting restaurateurs, Nashville’s own Benjamin and Max Goldberg, owners of The Catbird Seat, Merchants, The Patterson House, and Paradise Park.

Their collaboration on this menu is dedicated to the simple idea of making sure every guest gets an honest and authentic taste of Nashville.

Thank you for choosing Music City Center where celebrating your event also celebrates our exciting community.

Here’s to a successful event in Nashville,

Renae Droge

Renae Droge, Director of Catering Sales
Music City Center

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BREAKFAST MENUS
BREAKFAST

CONTINENTAL BREAKFAST (priced per person)

Premium Continental Breakfast $19.00
Assorted fruit juices, fresh baked breakfast pastries, muffins and biscuits served with local fruit preserves, whipped butter and honey, sliced seasonal market fruit and berries from local orchards, freshly brewed coffee, decaffeinated coffee and hot tea selection

ENHANCE YOUR CONTINENTAL BREAKFAST

Sausage Biscuit with Farm Egg $4.50
Fresh baked biscuit, cage free scrambled eggs, Tennessee sausage patty and cheddar cheese

Ham Breakfast Sandwich $4.75
English muffin, cage free scrambled eggs, local cured ham and cheddar cheese

Bacon Breakfast Sandwich $4.75
English muffin, cage free scrambled eggs, Applewood smoked bacon and cheddar cheese

Fried Chicken Biscuit $4.75
Fresh baked biscuit, fried chicken and cheddar cheese

Egg and Cheese Quesadilla $4.75
Warm La Hacienda flour tortilla filled with cage free scrambled eggs, Monterey Jack cheese and fire roasted salsa fresca

Market Fruit And Low Fat Yogurt Parfait $4.50
Fresh local seasonal fruit and low fat yogurt, sprinkled with Provence Bakery granola

For additional enhancements, please see our À La Carte section of the menu.

All prices are subject to a 22% service charge, current sales tax of 9.25% and 0.25% zone fee when applicable. Menu items and prices subject to change.

2016 CATERING MENU
BREAKFAST

BREAKFAST BUFFETS  Breakfast Buffets have a minimum order of twenty five (25) guests (priced per person)

“Music City” Pancake Buffet  $27.00
- Pancakes with warm maple syrup, berry compote, sorghum whipped butter, cage free scrambled eggs, choice of Applewood smoked bacon or Tennessee pork sausage patties
- Assorted fruit juices and sliced seasonal market fruit and berries from local orchards
- Fresh baked breakfast pastries, muffins and biscuits, served with sorghum butter, local fruit preserves, whipped butter and honey
- Freshly brewed coffee, decaffeinated coffee and hot tea

The “Natchez Trace” Breakfast Buffet  $25.00
- Cage free fluffy scrambled eggs with fresh herbs and diced tomatoes
- Breakfast potatoes, Applewood smoked bacon and Tennessee pork sausage patties
- Assorted fruit juices and sliced seasonal market fruit and berries from our local orchards
- Fresh baked breakfast pastries, muffins and biscuits, served with sorghum butter, local fruit preserves, whipped butter and honey
- Freshly brewed coffee, decaffeinated coffee and hot tea

ENHANCE YOUR BREAKFAST BUFFET

Grits Breakfast Bar*  $6.00
Falls Mill stone ground grits with a choice of four (4) toppings from among: cheddar cheese, pimento cheese, Cajun baby shrimp, breakfast potatoes, diced tomato, scallions, roasted peppers, sausage or Applewood smoked bacon

Eggs Benedict*  $9.75
Biscuits topped with cage free poached eggs, hollandaise sauce, choice of one (1) selection reflecting the bounty of Tennessee: cured ham, beef short rib, Tennessee smoked catfish or fried green tomato

Cage Free Egg and Omelette Station*  $8.50
Prepared to order, choose from diced cured ham, baby spinach, diced onions, bell peppers, sautéed mushrooms, diced tomatoes, cheddar cheese and fire roasted salsa

*Minimum of fifty (50) guests. *Requires a $125.00 fee per uniformed chef for two (2) hours of service. For additional enhancements, please see our À La Carte section of the menu.

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NASHVILLE’S MUSIC CITY CENTER
BREAKFAST

PLATED BREAKFAST

All plated breakfasts are served with fresh baked biscuits, local fruit preserves, whipped butter and honey, fresh squeezed orange juice, freshly brewed coffee, decaffeinated coffee and hot tea selection (priced per person)

Traditional Breakfast  $22.00
Fluffy cage free scrambled eggs, two (2) Tennessee pork sausage links or three (3) slices Applewood smoked bacon, half Roma tomato and breakfast potatoes

Pecan Streusel Brioche French Toast  $23.00
Served with whipped cinnamon spiced butter, warm maple sap syrup and Applewood smoked bacon

Upgrade to pecan brittle butter for an additional  +$1.00

Huevos Rancheros  $24.50
La Hacienda flour tortillas, cage free scrambled eggs, fire roasted salsa, Jack cheese, local mild pork chorizo, refried black beans and Mexican rice

Noble Farms Goat Cheese Egg Strata  $26.00
Made with cage free eggs and served with a southern grit cake, candied bacon and creamed spinach

Lorraine Quiche  $25.50
Fluffy cage free eggs, Applewood smoked bacon and cheddar cheese, served with grilled Roma tomato and asparagus spears

PLATED BREAKFAST UPGRADES

Enhance your plated breakfast service by adding to each table:

- Assorted Healthy Low Fat Breakfast Pastries (dozen)  $42.00
- Fruit and Yogurt Parfait (each)  $4.75
- Fresh Baked Muffins (dozen)  $38.00
- Danish (dozen)  $38.00
- Bagel Selections (dozen)  $37.00
- Breakfast Breads (loaf)  $38.00
- Butter Croissants (dozen)  $42.00

… or other items from the À La Carte menu below

Each Additional Breakfast Meat  +$2.00

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À LA CARTE

HOT AND COLD BEVERAGE AND JUICE SELECTIONS

Coffee Or Tea Service (gallon) $60.00
Freshly brewed coffee, decaffeinated coffee and selection of hot teas

Assorted Bottled Fruit Juices $4.00

Assorted Juice Selections (gallon) $40.00
Orange, apple, cranberry, grapefruit or tomato in pitchers or dispensers

Lemonade (gallon) $40.00

Freshly Brewed $40.00
Unsweetened Iced Tea (gallon)

Freshly Brewed $40.00
Sweet Tea (gallon)

Bottled Individual Spring Water $3.75

Bottled Individual $3.75
Sparkling Mineral Water

Canned Soda Selections (each) $3.00

Red Bull (each) $5.00

Assorted Bottled $4.50
Vitamin Water (20 oz.)

Individual Assorted Cartons of Milk $2.00

Individual Assorted $2.75
Moo’s Milk

Soy Milk Individual Servings $3.75

INFUSED WATERS

Fresh Flavored Waters
(per gallon) $22.00
- Cucumber Mint
- Lemon Lime
- Mint and Seasonal Berries
- Carrot Ginger

HEALTHY COMPLEMENTS

Sliced Seasonal Fruit (per person) $7.00
and Market Berries In Season
Served with low fat yogurt and brown sugar sauce
(minimum twenty five (25) person)

Whole Seasonal Fresh Fruit (dozen) $18.00

Assorted Yogurt Selections (each) $3.75

Greek Yogurt (each) $4.00

Fruit and Yogurt Parfait (each) $4.75

Assorted Cereals and Milk (each) $5.00

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À LA CARTE

BAKERY BASKET SELECTIONS

Fresh Baked Muffins (dozen) $38.00
Assorted fresh baked muffins

Bagel Selections (dozen) $37.00
Plain, sesame, cinnamon raisin, pumpernickel, blueberry or assortment

Danish (dozen) $38.00
Cheese, apple, blueberry, cherry

Breakfast Breads (loaf) $38.00
(Choose One)
Banana, orange/cranberry, apple/cinnamon, blueberry

Southern Style Biscuits (dozen) $36.00
With local honey, local fruit preserves and whipped butter

Butter Croissants (dozen) $42.00
Traditional butter or almond

Healthy Low Fat Breakfast Pastries (dozen) $42.00
Assorted low-fat muffins and scones

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NASHVILLE’S MUSIC CITY CENTER
À LA CARTE

COOKIES, PASTRIES AND SWEET TREATS

Fresh Baked Cookies (dozen) $32.00
To include an assortment of two (2) flavors from: chocolate chip, oatmeal raisin, white chocolate macadamia nut, double chocolate or peanut butter

Rice Krispy Treats (dozen) $30.00
Traditional or M&M’s

Brownies (dozen) $34.00
Fudge, chocolate chip, and walnut

Half Sheet Cake (40 slices) $135.00
Choice of fruit or cream filling

Full Sheet Cake (80 slices) $260.00
Choice of fruit or cream filling

Chocolate Dipped Strawberries (dozen) $42.00

Assorted Miniature Fruit Cobblers (dozen) $42.00

Goo Goo Clusters (dozen) $48.00

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À LA CARTE

SNACKS, HEALTHY MIXES AND ICE CREAM

Assorted Individual Bags of Chips and Snacks  $2.50

Tortilla Chips (per person)  $4.00
Served with nacho cheese dip and salsa fresca

Potato Chips and Dip (per person)  $5.00
Served with the following dips:
- Creamy cucumber and sour cream spiked with fresh dill herbs
- Fried Vidalia onion and scallion ranch dip

Pretzel Twists (pound)  $14.00

Mixed Nuts (pound)  $24.00

Broad Snack Mix (pound)  $15.00

Giant Soft Pretzels (each)  $4.00
Served with deli mustard and nacho cheese sauce
Add Vanilla-cinnamon honey whipped butter for an additional cost of +1.00

Granola And Protein Bars (each)  $3.75

Kellogg’s Nutri-Grain Bar (each)  $3.00

Full Size Assorted Candy Bars (each)  $3.00

Chocolate Dipped Strawberries (dozen)  $42.00

Ice Cream Novelties (each)  $3.75

Premium Ice Cream Novelties (each)  $5.75

Freshly Popped Popcorn* (per bag)  $2.50
Please select one from the following options:
Butter or Ranch Salt

*Two hundred (200) person minimum – $175.00 per popcorn machine rental for the day. Additional $125.00++ fee per attendant, per machine for 4 hour period.

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BREAK SERVICE

SAVORY AND SWEET SNACKS (priced per person)

Nashville Inspired Chocolate and Candy Break* $18.50
Goo Goo Clusters, Colts' gooey butter bars, candy apples, caramel squares and Olive & Sinclair Bourbon Nib Brittle
Served with milk, freshly brewed coffee, decaffeinated coffee and hot teas

Local Ice Cream Break* $16.50
Purity ice cream with a selection of fresh fruit and candy toppings
Served with freshly brewed coffee, decaffeinated coffee and hot teas

Biscuit Slider Break* $16.50
Selection of hot biscuit sliders including, smoked chicken, pulled pork and pimento cheese with hot BBQ sauce on the side
Served with freshly brewed coffee, decaffeinated coffee and hot teas

Cobbler and Pudding Break* $15.50
Assortment of mini fruit cobblers and banana pudding. Served with freshly brewed coffee, decaffeinated coffee and hot teas

Fresh Market Fruit and Smoothie Break* $15.50
Fresh whole bananas and sliced seasonal market fruit and berries from local orchards, bourbon dipping sauce and a variety of two (2) in season fruit smoothies
Add coconut water for your guests +2.50 (per person)

Cookies and Milk Bar Break* $15.50
Fresh baked selection of sugar, chocolate chip, macadamia nut, oatmeal raisin, peanut brittle, dark mocha-chocolate and black and white cookies
Served with selection of two: low fat milk, chocolate milk or soy milk

*Minimum of fifty (50) guests. Custom options available upon request. Please speak to your Catering Sales Representative. Upgrade to chai tea for $1.75 per person.

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LUNCH MENUS
LUNCH

BOX LUNCHES
Served with potato chips, fresh baked cookie, soda or water selection (priced per person)

Traditional Box Lunch  $21.00
Choice of sandwich on whole wheat Kaiser roll:
- Herb roasted turkey and Swiss cheese
- Roast beef and cheddar cheese
- Deli ham and cheddar cheese
- Grilled market vegetables, olive oil infused

Wrap Box Lunch  $23.00
Choice of wrap style sandwich:
- Roast beef, lettuce, provolone cheese, caramelized onions, chipotle aioli
- Turkey, lettuce, tomato, Swiss cheese, garlic aioli
- Balsamic mushroom and artichoke, red pepper, lettuce, Boursin cheese spread
- Southwestern chicken, roasted red peppers, lettuce, avocado lime mayonnaise

Salad Box Lunch*  $21.00
Choice of salad selection:
- Smoked chicken salad
- Tuna salad with red onion and parsley
- Grilled chicken Caesar salad
- Multi grain salad with garden vegetables, fresh herbs, dried cranberries and Champagne dressing

Salmon and Spinach Salad Box Lunch*  $26.00
With cherry tomatoes, fennel and tarragon vinaigrette

Chef’s Salad Box Lunch*  $23.00
Turkey, ham, cheddar cheese, tomatoes, romaine and cucumbers with ranch dressing

Delicatessen Box Lunch  $23.00
Choice of delicatessen sandwich:
- Herb roasted turkey and bacon “BLT”, herb mayonnaise, on multigrain bread
- Roast beef, cheddar, lettuce, caramelized onions, chipotle aioli on brioche roll
- Italian stack with local charcuterie meats, provolone, pepperoncini/olive spread on brioche roll
- Tuna salad, sprouts, lettuce and tomato on a croissant
- Smoked chicken salad with raisins, lettuce and tomatoes on a multigrain roll

Add a local “Goo Goo Cluster” to any box lunch for an additional +$3.00 per person

We recommend adding whole fruit to your box lunch. When available, we use Tennessee orchard fruits during the growing season at +$1.50 each.

Ask your Catering Sales Representative for additional information.

Custom options are also available upon request.

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LUNCH

CHILLED LUNCHEON PLATED ENTRÉES

CHILLED ENTRÉES AND COMPOSED LUNCHEON SALADS
Plated chilled entrées include hearth baked rolls and local unsalted butter, choice of dessert. Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea. Please select one from the following (priced per person):

Blackened Salmon $26.00
Mixed seasonal greens, grape tomatoes, shaved fennel, pickled red onion, Music City guitar crisp and Champagne vinaigrette

Grilled Chicken Caesar Salad $25.00
Herb grilled breast of chicken, romaine lettuce, Parmesan cheese, seasoned croutons, served with creamy Caesar dressing

Smoked Chicken Chop Salad $25.00
Romaine and iceberg lettuce salad, diced tomatoes, diced cucumbers, carrot curls, balsamic vinaigrette

Fried Chicken Salad $25.00
Romaine crown lettuce, cucumbers and tomatoes, shredded Jack cheese, toasted Fritos and honey Dijon dressing

Flat Iron Black and Blue Steak Salad $28.00
Blackened flat iron steak, dressed arugula and baby iceberg wedge, pickled red onion, crumbled Asher blue cheese, marinated oven dried tomatoes, ranch dressing

Barbecue Shrimp Skewer and Bacon Wedge Salad $28.00
Baby iceberg wedge, Applewood smoked bacon, grape tomatoes, pickled red onion, and lemon-garlic dressing

Garden Bounty Roasted Vegetable Salad $24.00
Local Tennessee squash, portabella strips, cauliflower and peppers on mixed greens dressed with balsamic vinaigrette

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HOT LUNCHEON PLATED ENTRÉES

Please select one entrée from the following (priced per person):

Plated entrées include choice of salad, hearth baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

Panko-Herb Crusted Chicken Breast  $32.00
Roasted garlic mashed potatoes, southern style green beans, blistered tomatoes and natural pan jus

Pan Seared Salmon Filet  $35.00
Chive orzo and red quinoa, local Tennessee squash, roasted roma tomato, lemon butter sauce

Sweet Tea Brined Tennessee Pork Loin  $34.00
Roasted parsley red potatoes and southern style green beans with natural jus

Pretzel Crusted Trout  $34.00
Roasted potatoes with shallot and sautéed seasonal market vegetables and Yazoo beer and mustard cream sauce

Memphis Dry Rub Flat Iron Steak  $38.00
Grilled asparagus, Jack Daniel’s demi, truffle salt fingerling potatoes and blistered tomatoes

Low Country Style Shrimp and Grits  $36.00
Pimento cheese grit cake, local Applewood smoked bacon, wild mushrooms and scallions with braised greens

Herb Grilled Breast of Chicken  $33.00
Roasted potatoes, fresh market vegetables and natural chicken jus

Cornbread Crusted Fried Catfish Fillet  $34.00
Succotash, tomato chow chow and buttermilk mashed potatoes

Bourbon Strip Steak  $45.00
Cast iron seared strip, bourbon smoked salt, rosemary smashed fingerling potatoes, haricot verts and bourbon-brown butter demi-glace

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LUNCH

LUNCHEON SALAD SELECTION

Plated entrées include choice of salad, hearth baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

SALAD

Please select one from the following:

- **Baby Spinach Salad**
  Baby spinach, grape tomatoes, sliced cucumbers, golden raisins, candied pecans and balsamic vinaigrette

- **Classic Caesar Salad**
  Chopped romaine lettuce, home-style croutons, shredded Parmesan cheese and classic Caesar dressing

- **Crisp Baby Iceberg Wedge**
  Diced cucumber, bell pepper confetti, crispy Applewood smoked bacon, halved baby tomatoes and crumbled blue cheese dressing

- **Spring Mix Salad**
  Red and yellow pear tomatoes, cucumber and market radishes, carrot curls, and Champagne vinaigrette

- **Garden Chop Salad**
  Hearts of romaine, head lettuce, diced tomatoes, sliced olives, mild banana peppers, Julienne carrots, diced hot house cucumbers, toasted sunflower seeds, feta cheese and lemon-oregano vinaigrette

- **Local Heirloom Tomato and Mozzarella Salad** $5.00 additional
  Nest of arugula, fresh mozzarella with tomato stack and balsamic reduction drizzle

- **Southwestern Salad**
  Iceberg and romaine crown lettuce blend, cucumber salsa, sweet corn, black beans, Jack cheese, cilantro herb and mild chili drissing

- **Music City Green Garden Salad**
  Local market lettuces, hot house cucumbers, carrot curls, baby grape tomatoes, focaccia croutons and ranch dressing

- **Tuscan Style Middle Tennessee Kale Salad**
  Local farm kale, shaved Parmesan, roasted tomato, pickled red onion, focaccia croutons, Champagne vinaigrette

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2016 CATERING MENU
LUNCH

LUNCHEON DESSERT SELECTION
Please select one from the following:

- **Banana Pudding**
  Vanilla wafers, banana chips

- **Chocolate Mousse Martini**
  Whipped cream

- **Apple Pie**
  Cinnamon-vanilla ice cream and whipped cream

- **Chocolate Pie**
  Raspberry sauce and whipped cream

- **Red Velvet Cake**
  Cream cheese frosting

- **Ice Box Cheesecake**
  Cherry sauce topping or berry compote

- **Pecan Pie**
  Whipped cream dollop

- **Chess Pie**
  Brown sugar cornmeal crust, with whipped cream

- **Carrot Cake with Cream Cheese frosting**
  Apricot sauce drizzle

- **Lemon Meringue Pie**
  Sugar crumb crust and candied lemon

- **Key Lime Pie**
  Whipped cream

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LUNCH

BUFFETS

Buffet Options (priced per person)  Buffet pricing is based on a 90 - minute maximum service time

**NASHVILLE DELI BUFFET**  $32.00

**Salads**
Choice of two (2) salads below:
- Mixed field greens with tomatoes, cucumbers, carrot curls, creamy ranch and vinaigrette dressings
- Tomato and cucumber salad
- Fruit salad with pomegranate yogurt dressing
- Southwestern orzo pasta salad
- House-made tomato basil soup
- Soup du jour
- Crispy house-made potato chips

**Deli Meat and Cheese Board**
Sliced deli meats and selected cheeses to include:
- Roasted turkey breast, herb roast beef, smoked deli ham, sharp cheddar, Swiss and provolone cheese

Served with:
- Assorted hearth baked sandwich breads, lettuce, sliced tomato, sliced onion, dill pickle spears, roasted garlic and herb aioli, whole grain Yazoo beer mustard and yellow mustard
- Whole fresh fruit basket of the season
- Fresh baked cookies or brownie squares
- Freshly brewed coffee, decaffeinated coffee and iced tea

For an additional +$3.00, you may add your choice of three (3) of the following:
- Mortadella, capicola, salami, tuna salad, chicken salad or roasted portabella mushrooms

Additional Suggestions to enhance your Buffet (prices per person):
- Mozzarella and local tomato platter, pesto balsamic drizzle  $3.75
- Pulled barbeque of pork  $3.50
- Beef and bean chili  $3.50
- Mini pastry and fruit tartlets selection  $4.00
- Sourdough and rye breads  $1.00
- Relishes to include artisan olives and Pop’s Pickles  $2.00

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LUNCH

BUFFET
Fifty (50) person minimum, buffet pricing is based on a 90 minute maximum service time (priced per person)

NASHVILLE “MEAT & THREE” BUFFET  $34.00
Includes rolls and butter, freshly brewed coffee, decaffeinated coffee, hot and iced teas

Premium Meats / Seafood
Please select one (1) of the following:

- Roast beef au jus
- Fried chicken, white and dark meat
- Herb grilled breast of chicken, natural jus
- Smokey Mountain glazed ham, cherry glaze
- Barbecue pulled pork, BBQ sauce
- Nashville Hot Chicken, white and dark meat
- Beef and Pork Meatloaf
- Hickory smoked brisket, hot BBQ sauce
- Sweet tea brined pork loin, pecan BBQ sauce
- Fried catfish, tartar sauce
- Barbecue salmon, BBQ sauce

Each Additional Meat (beyond one)
Please add +$3.00 per person

Sides
Please select three (3) sides from the following:

- Tomato basil soup
- House-made chicken noodle soup
- Watermelon salad (in season)
- Tomato cucumber salad
- Southwestern orzo salad
- Mixed greens salad
- Southern coleslaw
- Southern style green beans
- Black-eyed pea succotash
- Fried okra
- Braised collard greens
- Creamed corn
- Sautéed market vegetables
- Buttermilk herb mashed potatoes
- Pimento cheese grits
- Mac and cheese
- Herb roasted potatoes
- Potato salad
- Wild rice/multigrain pilaf
- Sweet potato hash
- Cornbread
- Buttermilk biscuits
- Hush puppies

Desserts
Please select two (2) desserts from the following:

- Fruit cobbler
- Red velvet cake
- Pecan pie
- Chess pie
- Cheesecake
- Apple Pie
LUNCH

BUFFET
Fifty (50) person minimum, buffet pricing is based on a 90 minute maximum service time (priced per person)

ITALIAN PASTA STATION BUFFET  $36.00
Antipasto platter, grilled crimini mushrooms, baby tomatoes, grilled and roasted local farmer’s seasonal vegetables, pickled peppers and marinated olives

Salad
Select from one (1) of the following:

- Romaine crown Caesar, herb croutons, shaved Parmesan cheese and creamy Caesar dressing
- Baby iceberg lettuce, chopped bacon, diced cucumber and tomato, shredded carrots, blue cheese dressing and balsamic vinaigrette
- Baby spinach greens, caramelized onions, toasted pecans, dried cranberries, dressed with Champagne vinaigrette
- Local artisan mixed green salad, baby tomatoes, sliced cucumber, shredded carrots, ranch and balsamic vinaigrette
- Baby spinach greens, caramelized onions, toasted pecans, dried cranberries, dressed with Champagne vinaigrette
- Local artisan mixed green salad, baby tomatoes, sliced cucumber, shredded carrots, ranch and balsamic vinaigrette
- Italian wedding soup

Pasta Selection – with breadsticks and fresh Parmesan cheese
Choice of three (3) selections from the following:

- Four cheese tortellini, tomato basil sauce
- Orecchiette with mild Italian sausage, roasted peppers, spinach, artichokes, capers, roasted garlic
- Penne pasta, herb grilled chicken, red peppers, mushrooms and Alfredo cream sauce
- Tri-colored fusilli, roasted broccoli, roasted cauliflower, beef meatballs and roasted garlic marinara
- Miniskirt pasta, white clam sauce and fresh garden herbs
- Pork purses with pesto cream sauce – additional +$2.00

Upgrade with cured Italian salumi display to include butcher board assortment of local charcuterie meats, dried sausages and gourmet cracker selection for an additional +$4.00

Dessert Selection – please select two (2):

- Amaretto cake
- Cannoli with ricotta almond cream
- Mini Napoleons
- Assortment of biscotti

Served with freshly brewed coffee, decaffeinated coffee, or iced tea

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NASHVILLE’S MUSIC CITY CENTER
LUNCH

BUFFET
Fifty (50) person minimum, buffet pricing is based on a 90-minute maximum service time (priced per person)

SOUTHWESTERN STATION BUFFET   $34.00

Tri-color tortilla chips, salsa fresca, pico de gallo and guacamole dip with cilantro

Salad — select from one (1) of the following:
- Southwestern orzo salad, smoked chipotle ranch dressing
- Chopped iceberg lettuce salad with black olives, diced tomatoes, cheddar cheese and lemon chili vinaigrette
- Southern coleslaw with orange segments and raisins

Fajita and Taco Station
Seasoned ground beef, tequila lime marinated chicken, shredded crisp lettuce, diced tomato, Monterey Jack cheese, sour cream, fire roasted onions, peppers, Southwestern spiced local squashes, Spanish rice, tri-color tortilla chips, salsa fresca, guacamole dip, soft warm flour tortillas, crispy corn tacos and cornbread squares

Dessert Selections — please select two (2):
- Cinnamon dusted fried churros
- Polvorones cookies
- Chipotle-chocolate fudge brownie bar
- Dulce de Leche cake

Served with freshly brewed coffee, decaffeinated coffee, or iced tea

For an additional charge add:
- Slow cooked Yazoo beer-barbacoa pork for fajitas +$3.00
- Ancho cumin marinated flank +$4.00
- Refried beans or black beans +$1.50
- Tomatillo salsa +$1.00
- Chicken tortilla soup +$3.00
- Black bean soup +$3.00

All prices are subject to a 22% service charge, current sales tax of 9.25% and 0.25% zone fee when applicable. Menu items and prices subject to change.

2016 CATERING MENU
LUNCH

BUFFET
Fifty (50) person minimum, buffet pricing is based on a 90 minute maximum service time (priced per person)

SOUP, SALAD AND POTATO BAR BUFFET  $28.00
A simple buffet with a choice of two salads, two soups and a starch option of either a baked potato bar or other offered options

Salad – select from two (2) of the following:
- Caesar Salad, shaved Parmesan and focaccia croutons
- Southwestern Iceberg Salad, cucumber salsa, sweet corn, black beans, Jack cheese and cilantro dressing
- Music City Green Garden Salad, local lettuces, hot house cucumbers, carrot curls, baby grape tomatoes, focaccia croutons, ranch dressing
- Baby Spinach Salad, Pancetta, grape tomatoes, Maytag blue cheese, Kalamata olives, balsamic vinaigrette
- Farmers Market Fusilli Pasta Salad, fresh seasonal vegetables, creamy mixed herb dressing
- Spaghetti Salad, Cucumbers, black olives, diced tomatoes, green peppers, Parmesan, Italian vinaigrette
- Southern Style Coleslaw, a creamy coleslaw with mayonnaise

Soup – select from two (2) of the following:
- Smoked Chicken Noodle
- Minestrone
- Beef Chili
- White Bean Chicken Chili
- Wild Mushroom Bisque
- Tomato Basil
- Potato-Leek
- Chicken Tortilla
- Corn Chowder

Potato or Other Starch Options – select from one (1) of the following options:
- Baked Potato Bar with sour cream, shredded cheddar, bacon bits and scallions
- Pimento Cheese Grits with bacon bits, scallions, diced tomatoes on the side
- Sweet Potato Tots
- Macaroni and Cheese, Nashville style

Served with freshly brewed coffee, decaffeinated coffee, or iced tea

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DINNER MENUS
DINNER

PLATED DINNER MEAL SELECTIONS

Plated entrées include choice of salad or soup, hearth baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

FIRST COURSE SALAD AND SOUP SELECTIONS

Please select one (1) from the following (priced per person):

**Baby Spinach Salad, Herb Noble Farms Goat Cheese Round**

Baby spinach, grape tomatoes, herb goat cheese, toasted crostini, marinated artichokes, marinated oven dried tomatoes and sundried tomato pesto vinaigrette.

**Classic Caesar Salad**

Chopped romaine heart lettuce, home-style croutons, shaved Parmesan cheese and classic Caesar dressing.

**Chop House Iceberg Wedge**

Bell pepper confetti, diced cucumbers, Tennessee Applewood smoked bacon, oven dried tomatoes with choice of crumbled blue cheese dressing or Champagne vinaigrette.

**Spring Mix Salad**

Local artisan greens, red and yellow pear tomatoes, market radishes, carrot curls, creamy blackberry balsamic vinaigrette.

**Garden Chop Salad**

Hearts of romaine, head lettuce, diced tomatoes, sliced olives, red radishes, julienne carrots, diced hot house cucumbers, toasted sunflower seeds, Asher blue cheese and Champagne vinaigrette.

**Bibb and Arugula Green Salad**

Roasted beets, baby heirloom tomatoes, feta cheese, pickled red onions and lemon oregano dressing.

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2016 CATERING MENU
DINNER

PLATED DINNER MEAL SELECTIONS - CONTINUED

FIRST COURSE SALAD AND SOUP SELECTIONS - CONTINUED

Local Heirloom Tomato and Mozzarella Salad  $5.00 additional
Local seasonal tomatoes, smoked bourbon salt and reduced balsamic drizzle, topped with basil micro greens and Grissini bread sticks

Roasted Tomato Basil Soup*
With garlic focaccia bread croutons and micro basil greens

Wild Mushroom Cream Soup*

Italian Wedding Soup*

Cowboy Gazpacho and Tabasco Spiced Soup*
Tomato, black bean, garlic and herbed cornbread

Slow Cooked Beef and Red Bean Chili Cup*
Sour cream and cornbread square

Shrimp, Andouille and Smoked Chicken Gumbo*
additional charge +$10.00 with plated dinner selection
Served with popcorn rice

* Soups may only be prepared for 100 people or less

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PLATED DINNER MEALS SELECTIONS - CONTINUED

FIRST COURSE APPETIZER SELECTIONS
Appetizer Suggestions for Entrées are with an upcharge as priced.
Select from one (1) of the following (priced per person):

- **Shrimp Cocktail** $11.00
  Spiced horseradish cocktail sauce, lemon and Boston lettuce greens

- **Orange-Cumin Jumbo Lump Crab Salad Martini** $14.00
  Boston lettuce, Asian slaw, orange segments

- **Low Country Shrimp and Chorizo Grits** $11.00
  Local bacon, wild mushrooms and scallions served warm

- **Rare Seared Ahi Tuna Mignon** $12.00
  Fried wonton, lemon mosto oil drizzle, micro greens and red cabbage slaw

- **Wild Mushroom Ravioli** $8.00
  Arugula and diced pimentos

- **Confit of Duck on Cheddar Cheese Grits** $11.00
  Slow cooked duck leg meat and drizzle of sun-dried tomato jam

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Menu items and prices subject to change.
DINNER

PLATED DINNER MEALS SELECTIONS - CONTINUED

DINNER ENTREE SELECTIONS

Please select one (1) from the following (priced per person):

Atlantic Salmon Filet, Lemon Chive Orzo  $47.00
Chardonnay white wine sauce and market vegetables

Halibut or Chilean Sea Bass  Market Price
Roasted garlic herb coating, wild rice pilaf, steamed broccoli and lemon butter sauce

Peach Tea Brined Barbeque Brushed Breast of Chicken  $45.00
Herb roasted red bliss potatoes and market vegetables

Braised Boneless Beef Short Rib  $52.00
White cheddar-chive mashed potato, haricot verts, heirloom carrot and natural pan jus

Brioche and Herb Crusted Chicken with Lemon Pan Sauce  $45.00
Basil herbed mashed potatoes and seasonal vegetables

Grilled Beef Tenderloin (8 ounce)  $58.00
Herb butter, rosemary scented fingerling fries, haricot verts, heirloom carrot, Jack Daniel’s demi

Herb Roasted Colorado Lamb Rack Chop  $68.00
Quinoa with baby spinach, dates, grilled zucchini, lavender scented pan jus

Grilled Bourbon New York Strip Steak (10 ounce)  $60.00
Herb butter, roasted red skin potatoes, creamed greens, brown-butter bourbon demi

Maple-Rum Brined Bone-In Pork Chop  $46.00
Sweet potato-andouille hash, roasted baby peppers, natural jus

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NASHVILLE’S MUSIC CITY CENTER
PLATED DINNER MEALS SUGGESTIONS - CONTINUED

DUO ENTRÉE SELECTIONS:
Please select one (1) from the following (priced per person):

Crab Cake and Petite Filet Mignon of Beef (5 ounce) $62.00
Crab cake, petite beef filet, rosemary scented fingerling fries, broccolini, blistered tomatoes, port wine reduction and herb oil

Grilled Beef Tenderloin and Lemon EVOO Infused Seared Salmon Filet $60.00
Whiskey peppercorn demi, au gratin potatoes, green beans and blistered basil herbed tomato

Thyme Seared Beef Tenderloin Medallion and Petit Brioche Herb Crusted Breast of Chicken $58.00
Port wine demi, horseradish scented mashed potatoes, market vegetables

DESSERTS
Please select one (1) from the following:

Chocolate Molten Cake
Vanilla ice cream (not preset) and berries

PB&J Mousse Cake
Peanut butter mousse, jam and layered whipped cream

Individual Tiramisu
Espresso cream and dark chocolate sauce

Chocolate Mousse in Martini Glass
White and dark chocolate with chocolate bark pirouette

Crème Brûlée Cheesecake
Dollop of whipped cream and pecan nut bark

Chess Pie
Brown sugar crust, whipped cream

Jack Daniel’s Chocolate Cake
Raspberry sauce and dollop of whipped cream

Apple Pie
Whipped cream

Red Velvet Cake
Cream cheese frosting with dusting of bourbon sugar

Beef Filet and Scallop Duo $59.00
Fried white cheddar grit cake, grilled fresh asparagus, herb oil and port wine reduction

Brioche Crusted Chicken and Music City Shrimp Skewer $59.00
White cheddar au gratin potatoes, Tennessee squash and blistered tomatoes with lemon pan jus

Pecan Pie
Dollop of whipped cream

Carrot Cake with Cream Cheese Frosting
Apricot sauce drizzle

For an additional charge of +$4.00 we suggest:

Dessert Trio Sampler
Individual chocolate marquise, ice box cheesecake square, peach cobbler tartlets with field berries of the season and fruit coulis

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DINNER

DINNER BUFFET SELECTIONS
Buffet Options (priced per person)  Fifty (50) person minimum, buffet pricing is based on a two hour maximum service time
Buffet dinner selections include salad, appetizer, entree and dessert selection, assorted rolls and butter, freshly brewed coffee, decaffeinated coffee or iced tea

SALAD AND APPETIZER SELECTIONS  (selection of three (3))

- Mixed greens with Tennessee cucumbers, native tomatoes, red onions, balsamic vinaigrette and ranch dressing
- Hearts of Caesar salad, creamy Caesar dressing, foccacia croutons and aged Parmesan cheese
- Chop house salad of iceberg lettuce, blue cheese, bacon and red onions with blue cheese and Italian dressings
- Baby spinach salad, grape tomato, candied pecans and cran-raisins, Champagne vinaigrette and ranch dressing
- Southern potato salad with Applewood smoked bacon, seasonal herbs and red onions
- Chicken Noodle Soup
- Multigrain salad with tomato olive oil emulsion
- Charred asparagus and feta cheese with grape seed oil – tarragon vinaigrette
- Warm creamed collard greens
- Artisanal bread basket
- Tomato and mozzarella with balsamic drizzle and cracked pepper  $5.00 additional
- Marinated antipasto platter with balsamic marinated crimini mushrooms, seasonal grilled and roasted vegetable display, artisanal olives and pop pickles
- Roasted tomato bisque
- Minestrone
- Market vegetable soup

CHEF’S MARKET VEGETABLE AND ACCOMPANIMENT SELECTIONS
(selection of two (2))

- Roasted red bliss potatoes
- Buttermilk-chive mashed potatoes
- Fusilli pasta with market vegetables and lemon, olive oil dressing
- Creamy pimento cheese grits
- Sweet potato tots
- Roasted Brussel sprouts
- Herbed rice pilaf
- Candied sweet potato hash
- Vegetarian red and black quinoa grain
- Seasonal vegetable medley
- Braised greens
- Southern style green beans
- Black-eyed pea succotash

For an additional charge of +$4.00 we suggest: Butcher board selection of local charcuterie meats, selection of cured olives, marinated artichokes, cipollini onions and roasted peppers
DINNER

DINNER BUFFET SELECTIONS CONTINUED

ENTRÉE SELECTIONS
Selection of two (2) entrées $54.00, selection of three (3) entrées $59.00 (priced per person)

- Slow roasted chicken breast, sun dried tomato, artichoke and pan jus peach tea pan jus
- Cajun seasoned pork loin, Jack Daniel’s brown-butter pork reduction
- Smoked barbeque beef brisket, Music City barbecue sauce
- Seared salmon filet, fire roasted roma tomatoes, lemon butter sauce
- Brioche and herb crusted breast of chicken, Yazoo mustard cream sauce
- Fried catfish with side of country style remoulade sauce
- Four cheese tortellini, wilted spinach, fire roasted peppers and tomato caper sauce
- Boneless braised beef short rib, natural pan jus
- Tournedos of beef tenderloin, Madeira wine sauce additional +$4.00
- Herb butter pan seared halibut additional +$5.00

DESSERT SELECTIONS - selection of two (2)

- Red velvet cake
- Pecan pie with bourbon whipped cream
- Lemon meringue pie
- Tennessee orchard cobbler of the season
- Créme brûlée cheesecake, blueberry compote
- Chocolate peanut butter pie
- Colts chess pie, cinnamon whipped cream
- Carrot cake with cream cheese frosting
- Colts chocolate brownie squares and rocky road blondies
- Jack Daniel’s chocolate cake with raspberry sauce

Freshly brewed coffee, decaffeinated coffee, or iced tea

All prices are subject to a 22% service charge, current sales tax of 9.25% and 0.25% zone fee when applicable.
Menu items and prices subject to change.

2016 CATERING MENU
RECEPTION MENUS
## COLD HORSE D’OEUVRRES

Minimum order of fifty (50) pieces per item. Prices below are for individual pieces.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cage Free Deviled Eggs</td>
<td>$3.50</td>
</tr>
<tr>
<td>Pimento Cheese Egg</td>
<td>$3.50</td>
</tr>
<tr>
<td>Shrimp Cocktail Shooter</td>
<td>$4.75</td>
</tr>
<tr>
<td>Southwestern Shrimp Shooter</td>
<td>$4.75</td>
</tr>
<tr>
<td>Assorted Sushi by the Piece</td>
<td>$4.75</td>
</tr>
<tr>
<td>Antipasto Skewer</td>
<td>$4.50</td>
</tr>
<tr>
<td>Peppered Beef Carpaccio</td>
<td>$4.75</td>
</tr>
<tr>
<td>Noble Farm Goat Cheese Tart</td>
<td>$4.25</td>
</tr>
<tr>
<td>Hickory Smoked Chicken Salad</td>
<td>$3.50</td>
</tr>
<tr>
<td>Antipasto Skewer</td>
<td>$3.75</td>
</tr>
<tr>
<td>Tomato Capresse Crostini</td>
<td>$4.00</td>
</tr>
<tr>
<td>Antipasto Skewer</td>
<td>$3.75</td>
</tr>
<tr>
<td>Orange Cumin Jumbo Lump Crab Shooter</td>
<td>$5.00</td>
</tr>
<tr>
<td>Smoked Chicken and Chive Salad in Tomato Phyllo Cup</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

Curried Chicken Salad: $4.25
Slivered almonds, tomato phyllo cup

Smoked Trout Mousse on Cucumber Rounds: $4.50

Hickory Wood: $4.75
Cold Smoked Salmon: $4.75
Red onions, capers and pumpernickel

Smoked Salmon Tartare in Phyllo Cup: $5.00
Chive mosto oil

Vegan Hummus and Olive Tart: $4.00
Marcona almond

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Menu items and prices subject to change.
HOT HORS D’OUEVRES
Minimum order of fifty (50) pieces per item

Prices below are for individual pieces

- Pulled Pork Barbecue Sliders $4.50
- Smoked Chicken Sliders $4.50
- Asparagus and Asiago Cheese Roulade $3.75
- Mediterranean Chicken Kebab $5.00
  With figs and roasted tomatoes
- Smoked Duck Reuben $5.00
- Spinach Spanakopita $3.50
- Coconut Chicken Tenders $4.50
  Mango chutney
- Vegetarian Spring Roll $3.50
  With sweet chilli sauce
- Beef Empanada $4.00
  Cilantro sour cream
- Southwest Spring Roll $3.50
  Chipotle sauce
- Coconut Crusted Shrimp $4.25
  Thai curry sweet chili dipping sauce
- Mini Cheese and Roasted Vegetable Quesadilla $3.75
- Parmesan Cheese Straw in Pastry $3.75
- Bacon Wrapped Shrimp Skewer $5.00
  Jack Daniel’s barbecue dipping sauce
- Jumbo Lump Crab Cake $5.75
  Cajun remoulade
- Fried Saffron Risotto Cake $4.75
  Roasted tomato basil marinara
- Mini Beef Wellington $4.75
- Chicken Wellington Bites $4.50
- Lemongrass Pot Stickers $4.25
  Sweet soy glaze
- Bacon Wrapped Scallops $4.50

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NASHVILLE’S MUSIC CITY CENTER
# RECEPTION

## RECEPTION STATIONS

Prices below are per person unless otherwise indicated.

<table>
<thead>
<tr>
<th>Import &amp; Domestic</th>
<th>$8.00</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cheese Display</strong></td>
<td></td>
</tr>
<tr>
<td>Garnished with seasonal fruit and gourmet assorted crackers</td>
<td>$8.00</td>
</tr>
<tr>
<td><strong>Sliced Seasonal Fruit and Berry Display</strong></td>
<td>$8.00</td>
</tr>
<tr>
<td>Served with honey Jack sour cream dip</td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Seasonal Market</strong></td>
<td>$6.00</td>
</tr>
<tr>
<td><strong>Vegetable Crudités</strong></td>
<td></td>
</tr>
<tr>
<td>With creamy hummus and ranch dip</td>
<td></td>
</tr>
<tr>
<td><strong>Grits Station</strong></td>
<td>$10.00</td>
</tr>
<tr>
<td>Falls Mill grits offered both with and without Cajun shrimp and a selection of toppings including: sautéed mushrooms, pimento cheese, scallions, diced tomato and smoked Applewood bacon</td>
<td></td>
</tr>
<tr>
<td><strong>Chilled Shellfish Display</strong></td>
<td>Market Price</td>
</tr>
<tr>
<td>Jumbo shrimp, Jonah crab claws, fresh oysters on the half shell, horseradish, cocktail sauce, mustard sauce, lemons and Tobasco sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Charcuterie Board</strong></td>
<td>$9.00</td>
</tr>
<tr>
<td>Local and imported charcuterie meats including salami and other salumi such as dried sausages and cured meats drizzled with extra virgin olive oil, served with a display of gourmet crackers, vegetables, pickled peppers and marinated olives</td>
<td></td>
</tr>
<tr>
<td><strong>Artisan Bread Display</strong></td>
<td>$8.00</td>
</tr>
<tr>
<td>To include: Farm bread, toasted pita, baguette, warm creamed collard greens dip, roasted garlic hummus, olive tapenade and Italian herb oil</td>
<td></td>
</tr>
<tr>
<td><strong>Potato Bar</strong></td>
<td>$8.00</td>
</tr>
<tr>
<td>Smashed Yukon Gold potatoes, whipped sweet potatoes and baked potatoes, scallions, bacon, pimento cheese, cheddar cheese, sour cream and whipped butter</td>
<td></td>
</tr>
<tr>
<td><strong>Stir Fry Station</strong></td>
<td>$12.00</td>
</tr>
<tr>
<td>Sweet and sour chicken, beef and broccoli, Asian stir fried vegetables, brown rice</td>
<td></td>
</tr>
<tr>
<td>Add Pork Pot Stickers for an additional +$4.00</td>
<td></td>
</tr>
<tr>
<td><strong>Pasta Station</strong></td>
<td>$12.00</td>
</tr>
<tr>
<td>Choose two (2) from:</td>
<td></td>
</tr>
<tr>
<td>- Tri-colored cheese tortellini, Alfredo sauce</td>
<td></td>
</tr>
<tr>
<td>- Penne pasta with herb grilled chicken and mushroom cream sauce</td>
<td></td>
</tr>
<tr>
<td>- Fusilli pasta with Italian sausage, capers, artichokes, spinach and olive oil lemon sauce</td>
<td></td>
</tr>
<tr>
<td>- Miniskirt pasta and clam sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Baked Brie</strong></td>
<td>$120.00 each</td>
</tr>
<tr>
<td>Each wheel serves 25 guests</td>
<td></td>
</tr>
<tr>
<td>Imported brie topped with a choice of sweet or savory fillings wrapped in puff pastry and baked until golden brown, served warm</td>
<td></td>
</tr>
<tr>
<td>Selection of one filling:</td>
<td></td>
</tr>
<tr>
<td>- Toasted pine nuts and Red River honey</td>
<td></td>
</tr>
<tr>
<td>- Pear ginger marmalade</td>
<td></td>
</tr>
<tr>
<td>- Sun-dried tomatoes and basil</td>
<td></td>
</tr>
<tr>
<td><em>Add a Chef Attendant</em></td>
<td>$125.00</td>
</tr>
<tr>
<td>Per station, each Chef, per two (2) hours</td>
<td></td>
</tr>
</tbody>
</table>

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RECEPTION

CHEF ATTENDED ACTION STATIONS

One hundred fifty (150) person minimum, pricing is per person and based on a two hour maximum service time.

Attending Chef is included in per person price.

Gulf Shrimp, Jumbo Lump Crab and Bay Scallop Martini Station* $26.50
A variety of shrimp and crab cocktails, made to order for your guests by our team of culinary professionals. Served in specialty stemware.
- Jumbo shrimp chiffonade of cabbage and horseradish infused cocktail sauce
- Bay shrimp gazpacho with spicy banana peppers
- Lump crab meat with almonds, macerated cranberries and fresh lemon
- Bay scallops with marinated cippolini onions and herb-caper mayonnaise

Music Mile Premium Pasta Station* $18.50
Delicate filled pasta and fresh forest mushrooms, cooked before your guests by our culinary professionals. Crimini, shiitake and portobello mushrooms sautéed with extra virgin olive oil and thyme herb.
- Ravioli pillow pasta filled with ricotta cheese and basil, served with pesto sauce
- Tortellini filled with smoked chicken and served with creamy Parmesan cheese sauce
- Striped agnolotti filled with Italian sausage, roasted garlic and tomato sauce
- Shredded grana padano, aged Parmesan reggiano, asagio, pecorino cheeses - Grissini bread sticks and garlic toasted focaccia loaf crostini

Waffletta Station* $22.50
Miniature savory waffles, prepared and fashioned into bite-sized sandwiches by our culinary professionals.
Choice of three (3) from below:
- Southern fried chicken cutlet, seasoned grits, braised mustard greens, red-eye gravy
- Roasted sliced pork, radish and carrot slaw, minced chilies, cilantro vinaigrette
- Smoked sliced deli ham, genoa salami, Swiss cheese, sweet pickles, yellow mustard
- Beefsteak tomato, fried basil leaves, fresh mozzarella cheese, aged balsamic vinegar
- Chicken wiener schnitzel, pickled cabbage, watercress, grain mustard aioli
- Roasted eggplant, zucchini, yellow squash, caramelized onions, arugula, extra virgin olive oil

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NASHVILLE’S MUSIC CITY CENTER
RECEPTION

CHEF ATTENDED ACTION STATIONS - CONTINUED (priced per person)

Fields of Greens $16.00
Fresh salads made with local, seasonal and organic foods, prepared to order for your guests by our team of culinary professionals ·
- Caesar salad – romaine, garlic croutons, Parmesan cheese, anchovy, black olive, Caesar dressing ·
- Field greens – baby lettuce greens, grape tomatoes, micro greens, English cucumber, balsamic vinaigrette ·
- Chop chop salad – crisp iceberg, romaine, hard boiled eggs, salami, turkey, provolone, ripe tomato, 1000 Island dressing ·
- Cobb salad – romaine, turkey, blue cheese, bacon, scallions, avocado, tomatoes, creamy ranch

"Lower Broadway" Cocktail Shots and Spoons $19.00
Choice of four (4) items: Additional choices: add $3.00 per choice
An array of small appetizers served in small shot glasses and tapas spoons ·
**Shots**
- Southwestern shrimp shooter, avocado coulis, charred tomato sauce
- Shrimp cocktail shooter
- Orange-cumin jumbo lump crab shooter, Asian slaw
- Cauliflower bisque with fried chicken bite
- Cowboy gazpacho with native cucumber and herbs

**Spoons**
- Garlic roasted beef tenderloin, arugula greens and Dijon mustard
- Duck confit with caramelized onions and balsamic
- BBQ pulled pork with Tennessee bean succotash
- Smoked chicken with Southern coleslaw, fresh herbs
- Vegan hummus and olive tart, Marcona almond
- Smoked duck Reuben with cherry soda pipette
- Peppered beef carpaccio, Yazoo beer mustard, pickled red onion, toasted baguette

Chef attended action stations require a hundred (100) person minimum. Certain items are dependent on seasonal availability.
A $125.00++ fee per uniformed chef required.

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## Reception

### Carved to Order Stations*

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slow Roasted Turkey Breast</td>
<td>(serves 25 guests)</td>
<td>$275.00</td>
<td>Served with country stuffing and giblet gravy</td>
</tr>
<tr>
<td>Jack Smoked and Glazed Pork Loin</td>
<td>(serves 25 guests)</td>
<td>$300.00</td>
<td>Served with Jack Daniel’s barbecue sauce and potato rolls</td>
</tr>
<tr>
<td>Smokey Mountain Ham</td>
<td>(serves 30 guests)</td>
<td>$285.00</td>
<td>Served with Yazoo beer mustard</td>
</tr>
<tr>
<td>14-Hour Slow-Smoked Tennessee Brisket</td>
<td>(serves 20 guests)</td>
<td>$185.00</td>
<td>Served with fried onion crisps and cider vinegar barbecue sauce</td>
</tr>
<tr>
<td>Steamship Round of Beef</td>
<td>(serves 150 guests)</td>
<td>$850.00</td>
<td>Seasoned with cracked black pepper and sea salt, served with creamy horseradish sauce, whole grain mustard, mayonnaise, and potato roll</td>
</tr>
<tr>
<td>Herb Roast New York Beef Strip</td>
<td>(serves 40 guests)</td>
<td>$600.00</td>
<td>Served with Jack Daniel’s peppercorn demi and horseradish cream</td>
</tr>
<tr>
<td>Ancho-Cumin Tenderloin of Beef</td>
<td>(serves 20 guests)</td>
<td>$360.00</td>
<td>Served with horseradish sauce, Yazoo whole grain mustard and potato roll</td>
</tr>
<tr>
<td>Salmon En Croute</td>
<td>(serves 30 guests)</td>
<td>$350.00</td>
<td>Served with leeks and spinach filling and side of chive herb beurre blanc</td>
</tr>
<tr>
<td>Filet Of Mustard Seed Crusted Tuna Loin</td>
<td>(Serves 30 guests)</td>
<td>$480.00</td>
<td>Served with lemon aioli and lemon mosto oil</td>
</tr>
</tbody>
</table>

*A $125.00++ fee per uniformed chef required.

---

All prices are subject to a 22% service charge, current sales tax of 9.25% and 0.25% zone fee when applicable. Menu items and prices subject to change.

NASHVILLE’S MUSIC CITY CENTER
## DESSERT STATIONS

Prices below are per person

<table>
<thead>
<tr>
<th>Station</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nashville Cobbler and Pie station</td>
<td>$14.00</td>
</tr>
<tr>
<td>A selection of miniature fruit cobblers, pecan and chess pies with sorghum whipped cream</td>
<td></td>
</tr>
<tr>
<td>Strawberry Shortcake Station</td>
<td>$13.50</td>
</tr>
<tr>
<td>Build Your Own Strawberry Shortcake Station to include: fresh strawberries and other seasonal mixed berry compote, shortcake biscuits and pound cake, dark chocolate sauce and whipped cream</td>
<td></td>
</tr>
<tr>
<td>Cheesecake Bites Station</td>
<td>$13.50</td>
</tr>
<tr>
<td>Ice box cheesecake squares, banana rum, vanilla bean and scented strawberry compote, chocolate fondue, raspberry coulis and caramel sauces, toasted almonds, coconut and whipped cream</td>
<td></td>
</tr>
<tr>
<td>Tennessee Sweet Station</td>
<td>$15.00</td>
</tr>
<tr>
<td>Choice of four (4) items or flavors from the selections below:</td>
<td></td>
</tr>
<tr>
<td>An array of delightful desserts prepared by the Music City Center culinary professionals:</td>
<td></td>
</tr>
<tr>
<td>- Whoopie pies – Boston cream, red velvet, mint grasshopper</td>
<td></td>
</tr>
<tr>
<td>- More &amp; more chocolate – chocolate pralines, cocoa crème brûlée tartlets, chocolate hazelnut profiteroles and chocolate mocha barquettes</td>
<td></td>
</tr>
<tr>
<td>- Dessert shooters – strawberry cheesecake, white and dark chocolate mousse, sweet lemon meringue, caramelized bananas with cream, hot fudge, Kahlua and chocolate milk, raspberry mousse with white sponge cake and Chambord, carrot cake with cream cheese frosting</td>
<td></td>
</tr>
<tr>
<td>Mocha Chocolate Dessert Station</td>
<td>$17.00</td>
</tr>
<tr>
<td>Decadent ice cream station featuring local “Purity Ice Cream”</td>
<td></td>
</tr>
<tr>
<td>Choose three (3) flavors from:</td>
<td></td>
</tr>
<tr>
<td>- Vanilla Bean, Chocolate, Cookie Dough</td>
<td></td>
</tr>
<tr>
<td>- Butter Pecan, Mint Chocolate Chip, Rocky Road, Strawberry, Raspberry Sorbet and Lemon Sorbet</td>
<td></td>
</tr>
<tr>
<td>Choose five (5) toppings from:</td>
<td></td>
</tr>
<tr>
<td>- Brownie and blondie chunks, chocolate chips, toffee pieces, peanuts, cherries, seasonal berries, smoked bourbon sugar, toasted sweet coconut flakes, fresh bananas, sweet banana chips, Reese’s Pieces</td>
<td></td>
</tr>
<tr>
<td>Saucers to include:</td>
<td></td>
</tr>
<tr>
<td>- Hot chocolate fudge, caramel sauce, butterscotch sauce and sorghum whipped cream</td>
<td></td>
</tr>
<tr>
<td>Elvis Milk Shake Presentation Bar</td>
<td>$16.00</td>
</tr>
<tr>
<td>Chef attended action station preparing milk shakes and floats, Purity Ice Cream vanilla shake, chocolate shake, peanut butter and banana shake</td>
<td></td>
</tr>
<tr>
<td>Toppings to include: toasted bourbon pecan brittle, Reese’s pieces, rice crispy treats, dried blueberries, caramel popcorn, piña colada soda spritz, maraschino cherries, peppermint patties, chopped Butterfinger bar</td>
<td></td>
</tr>
</tbody>
</table>

All prices are subject to a 22% service charge and current sales tax of 9.25% and 0.25% zone fee when applicable. Menu items and prices subject to change.
BEVERAGES
BEVERAGES

HOST/TICKETED BAR PRICING

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Brand Cocktails</td>
<td>$8.00</td>
</tr>
<tr>
<td>Deluxe Brand Cocktails</td>
<td>$7.00</td>
</tr>
<tr>
<td>Premium Wines by the glass</td>
<td>$9.00</td>
</tr>
<tr>
<td>Deluxe Wines by the glass</td>
<td>$8.00</td>
</tr>
<tr>
<td>Import/Craft Beer</td>
<td>$7.00</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$6.00</td>
</tr>
<tr>
<td>Assorted Sodas</td>
<td>$3.00</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

CASH BAR AND RETAIL PRICING

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Brand Cocktails</td>
<td>$9.00</td>
</tr>
<tr>
<td>Deluxe Brand Cocktails</td>
<td>$8.00</td>
</tr>
<tr>
<td>Premium Wines by the glass</td>
<td>$10.00</td>
</tr>
<tr>
<td>Deluxe Wines by the glass</td>
<td>$9.00</td>
</tr>
<tr>
<td>Import/Craft Beer</td>
<td>$8.00</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$7.00</td>
</tr>
<tr>
<td>Assorted Sodas</td>
<td>$3.00</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

A Music City Center Bartender is required for all events serving alcohol beverages. A Bartender fee of $150++ will apply per bartender. On hosted bars, if a minimum guarantee of $750.00 in sales per bar is met, this fee will be waved.

INDIVIDUALLY PRICED ITEMS

These items are not charged on consumption. A Music City Center Bartender is required for all alcohol beverage services.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer by the ½ Keg*</td>
<td>$425.00</td>
</tr>
<tr>
<td>Serves approximately 124 servings</td>
<td></td>
</tr>
<tr>
<td>Import/Craft Beer by the ½ Keg*</td>
<td>$475.00</td>
</tr>
<tr>
<td>Serves approximately 124 servings</td>
<td></td>
</tr>
<tr>
<td>*Client is responsible for the necessary space and electrical requirements for keg service in the booth</td>
<td></td>
</tr>
<tr>
<td>*Power requirements are 110 volt/20 amp power supply per keg Perlick.</td>
<td></td>
</tr>
<tr>
<td>Jack Daniel’s Punch per gallon</td>
<td>$125.00</td>
</tr>
<tr>
<td>Serves approximately 25, five-ounce servings</td>
<td></td>
</tr>
<tr>
<td>Other custom punches available upon request</td>
<td></td>
</tr>
</tbody>
</table>

WATER SERVICES

Water service is provided for podiums, head tables and meal functions. The following additional options are available.

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water Dispensers</td>
<td>$80.00</td>
</tr>
<tr>
<td>Includes one (1) 5 gallon bottle of water</td>
<td></td>
</tr>
<tr>
<td>Additional Five-Gallon Containers of Spring Water</td>
<td>$35.00</td>
</tr>
<tr>
<td>Water Pitchers</td>
<td>$2.00/pitcher</td>
</tr>
<tr>
<td>Set either at the back of the room or at individual tables</td>
<td></td>
</tr>
<tr>
<td>Cubed Ice (5 lbs)</td>
<td>$10/bag</td>
</tr>
</tbody>
</table>

PERSONNEL

Based upon a four hour required minimum

<table>
<thead>
<tr>
<th>Position</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Booth Attendant (Server)</td>
<td>$125.00</td>
</tr>
<tr>
<td>for Your Booth</td>
<td></td>
</tr>
<tr>
<td>Additional hours above the required minimum</td>
<td>$40.00</td>
</tr>
<tr>
<td>Bartender for Your Booth</td>
<td>$150.00</td>
</tr>
</tbody>
</table>

LINENS

Table linens are provided for Banquet Style Seating for round tables of 8 or 10 when such tables are used for seating at a plated, continental or buffet meal service.

<table>
<thead>
<tr>
<th>Linens</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Table Linens</td>
<td>$6/piece</td>
</tr>
<tr>
<td>“Boxed” Table</td>
<td>$18.00/table</td>
</tr>
</tbody>
</table>
BEVERAGES

LIQUOR AND BEER

COCKTAIL SELECTIONS

Premium Spirits and Finest Call Mixers:

- Ketel One Vodka
- Tanqueray Gin
- Captain Morgan Silver Rum
- Herradura Silver Tequila
- Johnny Walker Black Scotch
- Woodford Reserve Bourbon
- Crown Royal Whiskey
- Hennessy V.S.O.P. Cognac

Deluxe Spirits and Finest Call Mixers:

- New Amsterdam Vodka
- Bombay Original Gin
- Bacardi Superior Rum
- Jose Cuervo Tequila
- Dewars White Label Scotch
- Jack Daniel's Whiskey
- Bulleit Bourbon
- Hennessy V.S.

Cordials Available:

- Tennessee Whisper
- Baileys Irish Cream
- Grand Marnier
- Fireball Cinnamon Whisky
- Bols Cordials

DRAFT BEER SELECTIONS

Domestic:

- Budweiser
- Bud Light
- Miller Lite

Import/Craft:

- Heineken
- Samuel Adams Boston Lager
- Yazoo Pale Ale-Nashville

BOTTLED BEER SELECTIONS

Domestic:

- Bud Light
- Miller Lite
- Coors Light
- Michelob Ultra

Import/Craft:

- Blue Moon
- Rebel IPA
- Heineken
- Corona Extra
- Stella Artois
- Amstel Light
- Tennessee Brew Works-Nashville
- Yazoo Pale Ale-Nashville
- Sierra Nevada IPA

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NASHVILLE’S MUSIC CITY CENTER
## BEVERAGES

### WINE

#### WINE BY THE GLASS

**Deluxe**
- Bonterra, Mendocino, Chardonnay
- The Monterey Vineyard, Cabernet Sauvignon
- Casillero del Diablo, Merlot
- Eco Domani, Delle Venezi, Pinot Grigio

**Premium**
- Edna Valley, Central Coast, Sauvignon Blanc
- Stellina di Notte, Pinot Grigio
- Five Rivers, Pinot Noir
- Bonterra, Mendocino Ridge, Zinfandel

#### WINE BY THE BOTTLE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chardonnay</strong></td>
<td></td>
</tr>
<tr>
<td>A by Acacia</td>
<td>$42.00</td>
</tr>
<tr>
<td>Ghost Pines</td>
<td>$55.00</td>
</tr>
<tr>
<td>The Monterey Vineyard</td>
<td>$42.00</td>
</tr>
<tr>
<td>Bonterra Mendocino</td>
<td>$38.00</td>
</tr>
<tr>
<td>Jekel Vineyards, Gravelstone</td>
<td>$50.00</td>
</tr>
<tr>
<td>William Hill Estate Winery</td>
<td>$68.00</td>
</tr>
<tr>
<td>Frei Brothers Reserve</td>
<td>$52.00</td>
</tr>
<tr>
<td>Arrington Vineyards</td>
<td></td>
</tr>
<tr>
<td>Stag’s White (local)</td>
<td>$36.00</td>
</tr>
<tr>
<td><strong>Pinot Grigio</strong></td>
<td></td>
</tr>
<tr>
<td>Sterling Vintner’s Collection</td>
<td>$35.00</td>
</tr>
<tr>
<td>Castello Banfi, San Angelo</td>
<td>$52.00</td>
</tr>
<tr>
<td><strong>Sauvignon Blanc</strong></td>
<td></td>
</tr>
<tr>
<td>Whitehaven</td>
<td>$52.00</td>
</tr>
<tr>
<td>Natura (organic)</td>
<td>$32.00</td>
</tr>
<tr>
<td>Sterling Vineyards Napa Valley</td>
<td>$56.00</td>
</tr>
<tr>
<td>Starborough</td>
<td>$37.00</td>
</tr>
<tr>
<td><strong>Riesling</strong></td>
<td></td>
</tr>
<tr>
<td>Pacific Rim</td>
<td>$32.00</td>
</tr>
<tr>
<td>Mirassou</td>
<td>$32.00</td>
</tr>
<tr>
<td><strong>Sparkling</strong></td>
<td></td>
</tr>
<tr>
<td>La Marca Prosécco</td>
<td>$50.00</td>
</tr>
<tr>
<td>Chandon Brut Classic</td>
<td>$48.00</td>
</tr>
<tr>
<td>Banfi Rosa Regale DOCG</td>
<td>$60.00</td>
</tr>
<tr>
<td><strong>Alternative White</strong></td>
<td></td>
</tr>
<tr>
<td>Stags’ Leap Winery Viognier</td>
<td>$72.00</td>
</tr>
<tr>
<td>Bonterra Viognier</td>
<td>$45.00</td>
</tr>
<tr>
<td><strong>Malbec</strong></td>
<td></td>
</tr>
<tr>
<td>Trivento, Golden Reserve</td>
<td>$38.00</td>
</tr>
<tr>
<td><strong>Merlot</strong></td>
<td></td>
</tr>
<tr>
<td>The Monterey Vineyard</td>
<td>$46.00</td>
</tr>
<tr>
<td>Sterling Vintner’s Collection</td>
<td>$56.00</td>
</tr>
<tr>
<td>Beaulieu Vineyard, Napa Valley</td>
<td>$66.00</td>
</tr>
<tr>
<td>Casillero del Diablo</td>
<td>$36.00</td>
</tr>
<tr>
<td><strong>Pinot Noir</strong></td>
<td></td>
</tr>
<tr>
<td>Edna Valley</td>
<td>$45.00</td>
</tr>
<tr>
<td>Rainstorm</td>
<td>$52.00</td>
</tr>
<tr>
<td>Jekel</td>
<td>$55.00</td>
</tr>
<tr>
<td>MacMurray Estate Vineyards, RRV</td>
<td>$63.00</td>
</tr>
<tr>
<td>Bonterra (organic)</td>
<td>$49.00</td>
</tr>
<tr>
<td><strong>Cabernet Sauvignon</strong></td>
<td></td>
</tr>
<tr>
<td>Silver Totem</td>
<td>$49.00</td>
</tr>
<tr>
<td>Bonterra (organic)</td>
<td>$46.00</td>
</tr>
<tr>
<td>Ghost Pines</td>
<td>$59.00</td>
</tr>
<tr>
<td>Jekel</td>
<td>$55.00</td>
</tr>
<tr>
<td>Trivento Reserve</td>
<td>$35.00</td>
</tr>
<tr>
<td><strong>Zinfandel</strong></td>
<td></td>
</tr>
<tr>
<td>Bonterra Vineyards</td>
<td>$44.00</td>
</tr>
<tr>
<td><strong>Alternative Red</strong></td>
<td></td>
</tr>
<tr>
<td>Apothic Red Blend</td>
<td>$34.00</td>
</tr>
<tr>
<td>Crimson Quartz Red Blend</td>
<td>$42.00</td>
</tr>
<tr>
<td>Arrington Vineyards</td>
<td></td>
</tr>
<tr>
<td>Red Fox Red (local)</td>
<td>$36.00</td>
</tr>
</tbody>
</table>

All prices are subject to a 22% service charge, current sales tax of 9.25%. Liquor and wine are also subject to an additional 15% tax. Menu items and prices subject to change.
GENERAL INFORMATION

FOOD SERVICE AND CATERING POLICIES

Exclusive Provider Of Food and Beverage Within Music City Center
The Music City Center retains the exclusive right to provide, control and maintain all food and beverage services within The Music City Center. Please note that no food or beverage of any kind may be brought into these premises by the event organizers, their guests or other invitees. We offer custom designed catering and retail food and beverage services for all types of events. Concessions, the sale or provision of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under our exclusive rights. All food and beverage samples brought into these premises must have the approval of The Music City Center in writing prior to the event and adhere to the published Sampling Guidelines.

Food And Beverage Pricing
A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the event’s start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

CATERED SERVICE

Payment Policies
In order to guarantee services, pre-payment is required on all contracts. A deposit of 25% of the total contract value will be required with your signed catering contract. A deposit of 50% of the total contract value will be required a minimum of 30-days in advance of the first function. The final 25% remaining balance due shall be paid in full 72 business hours (Monday – Friday) prior to the start of the function. Final payment for event charges in addition to those estimated on the contract must be paid at the conclusion of the event by a company check, certified or cashier check or they will be assessed to the credit card used to authorize the event. If the event is of a nature that additional charges may be incurred, a completed credit card authorization form must be provided by the Customer as a guarantee of payment for services rendered.

Guarantees
Guaranteed guest count is required 3 business days/72 hours prior to your event. The Music City Center will prepare 5% over (not to exceed an additional twenty-five meals) any guaranteed count given three business days prior. If meals for this overage are utilized due to a guest count above the guarantee, they will be charged for. Five percent overage preparation does not pertain to box lunches. Any increase to final guest count given less than 72 business hours prior to the event will be handled on an individual basis and according to availability.
**GENERAL INFORMATION**

**Pricing**
Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices, our menu prices are subject to change. The Music City Center will gladly lock in and guarantee menu selection pricing within 60 days of your first catered event with a signed contract, signed event orders and a deposit per our stated deposit policy. Please note that we require a minimum of 3 working business days in advance of the deadline to complete all of the necessary paperwork. Special table seating or floor design may result in additional charges.

A service charge and applicable sales tax will be added to all food and beverage sales. If the customer is a tax-exempt organization, copies of the pertinent tax-exempt certificates are required with your signed Banquet Contract. If the certificates are not received, prior to invoicing, taxes will be collected on all invoices. If more than one entrée is offered at the event, the price of each entrée will be that of the higher priced entrée.

**Service Charge**
A Service Charge of 22% is added to your bill for the catering service. 36% of the total amount of this Service Charge is a “House” or “Administrative” Charge which is used to defray part of the cost of providing the service and other house expenses. 64% of the total amount of this Service Charge is distributed to the Employees providing the service as a gratuity. You are free, but not obligated to add or give an additional gratuity directly to your servers.

**Supplemental Staffing**
Unless indicated otherwise, charges for the staffing of your function are included in our menu prices provided the guaranteed minimum sales requirements are met. For plated lunches and dinners, the provision of this labor at no added cost is based on a 1 to 20 staff to patron ratio and tables of 8 to 10 persons. On a seated breakfast this ratio is 1 to 25. For buffets, included staffing is based on a 1 to 50 staff to patron ratio. When you request additional staffing, over and above what is normally provided, the following hourly rates will apply.

**Please note that a four (4) hour minimum per staff member applies.**
- Banquet / Beverage Server $125.00 (4 hour period)
- Bartender $150.00 (4 hour period)
- Chef / Carver $125.00 (4 hour period)

**China service**
In all carpeted Meeting Rooms and Ballrooms, china service will automatically be used for all meal services, unless our compostable greenware is requested. All food and beverage events located in the Exhibit Halls and Non-Carpeted Areas with the exception of plated meals, are accompanied by compostable greenware. If china is preferred, the following fees will apply:
- Breakfast, Lunch, Receptions and Dinners: $2.00++ per person, per meal period.
- Refreshment or Coffee Break: $2.00++ per person, per break.
GENERAL INFORMATION

Linen service
The Music City Center provides in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Food and Beverage Sampling Guidelines
The Music City Center retains the exclusive right to provide, control and maintain all food and beverage services throughout the facility for the events and shall retain any revenues therefore. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under this provision.

- A company/organization may not bring any food, beverages and/or alcoholic beverages for use in the hospitality lounge or staff offices.
- All food and beverage samples or traffic promoters brought in to The Music City Center must have approval from The Music City Center in writing prior to the event and adhere to the following guidelines:

Food and Non-Alcoholic Beverage Sampling
A company/organization may only distribute samples of food and beverage products that the company/organization produces or sells in its normal day to day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.

- Food samples are limited to (2) two-ounce portions.
- Samples of non-alcoholic beverages are limited to a (2) two-ounce maximum.
- A written description must be submitted in advance to The Music City Center that details the product and portion size to be sampled. The Music City Center will provide approval of sampling arrangements to the sampling company/organization in writing only.

Traffic Promoters
If “traffic promoters” (i.e. coffee, bottled water, candy, popcorn, etc.) are of a type that competes with products vended by The Music City Center, the sampling company/organization must contact The Music City Center to arrange an appropriate buy-out fee. Please contact your Catering Sales Representative for more information.
Food Storage, Delivery and Production Services
If an organization requires food preparation, heating, or cold storage, or other kitchen services, arrangements must be made no later than 3 weeks in advance of the start of the event. Only The Music City Center staff may perform all preparation/cooking within the facility’s production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your Catering Sales Representative for more information.

- Refrigerated, or freezer storage is available for $10.00 per cubic foot, per day in addition to an initial $250 fee for arrangements and warehouse handling. All such product must be delivered for a fee of $50 per trip. No pick-up from the warehouse will be allowed. Any special instructions for the handling of refrigerated product must be provided at the time of order.
- Delivery of any type of food and beverage product to the facility must be coordinated with your Catering Sales Representative. The Music City Center will not assume responsibility for incorrectly delivered product, damaged product at delivery, or the quality of product.
- Ice may also be ordered in advance for delivery to your booth during the show. The fee for ice is $10.00 for each 5 pound bag.

Cancellation
A charge will be assessed for cancellation of contracted services within 15 days of an event. The charge will be calculated to cover material and labor costs (including administrative) incurred by The Music City Center as a result of the anticipated event as well as the foregone profit margin associated with the cancelled event should the date not be rebooked by another customer. Any event canceled within seventy-two (72) business hours (Monday – Friday) prior to the event requires payment in full for the estimated revenue based on the menu and event arrangements.

Contracts
In order to execute your event, a signed copy of the catering contract along with your 25% deposit must be returned to The Music City Center. The signed contract with its stated terms constitutes the entire agreement between the client and The Music City Center. A signed contract with deposit will lock in prices within the policy stated above.
GENERAL INFORMATION

Concessions
The Music City Center reserves the right to determine which Retail Concessions are open for business and the hours of operation pending the flow of business. Such a plan will be discussed with Show Management to arrange for the optimal service of their guests with consideration of the event, history, space available and any contracted hosted services occurring. For requests of additional Concession Carts beyond those deemed necessary for the service of a group, please see information on minimums below.

Portable Music City Foodservice Carts
Requested beverage and snack carts are provided free of labor charges if sales exceed $1000 per outlet, per four (4) hour period. Otherwise, a fee of the calculated difference between this minimum and actual sales will be applied for each period the minimum is not met.

Portable Specialty Cart
Requested specialty carts, such as specialty coffees and candied nuts, are provided free of labor charges if sales exceed $600 per cart, per four (4) hour period. Otherwise, a fee of the calculated difference between this minimum and actual sales will be applied for each period the minimum is not met.

Liability
The Music City Center cannot assume responsibility for the damage to or loss of any merchandise or articles left in the facilities before, during or following the event. All of the aforementioned policies will be strictly administered. Any violation of these will result in the removal of product from the show floor.

Thank you for choosing Music City Center for your event. Let us take care of the details so you may attend to your visitors and leadership. Please call us at 615.401.1360 with your goals and we will help you achieve them.