



CATERING MENU



CHEF SPOTLIGHT

EXECUTIVE CHEF MAX KNOEPFEL

Music City Center Executive Chef Max Knoepfel is the recipient of the 2023 International Foodservice Manufacturers Association Silver Plate Award. The coveted award recognizes extraordinary operator executives in various foodservice categories.

Affectionately known as “Chef Max,” Knoepfel has been with the facility since the doors opened in May 2013. His culinary expertise embodies innovation and sustainability with intentional use of seasonal produce and local flavor. Under his leadership, every meal at MCC, from casual to fine dining, is plated to perfection.

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CATERING SERVICE

Menu prices are subject to change. A good faith estimate of food and beverage prices will be provided six (6) months in advance of the event. Music City Center will work with the customer to lock-in final menu selection and pricing thirty (30) days prior to the first catered event.

MCC DIRECTOR OF CATERING SALES (615) 401-1360
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DIETARY IDENTIFICATIONS

Use these icons to identify what items have dietary restrictions. We do not operate a dedicated gluten-free or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come in contact with products containing gluten and common allergens such as nuts.

GLUTEN FREE  VEGETARIAN  VEGAN 

A high-angle photograph showcasing a diverse selection of baked goods. In the upper left, a wicker basket holds several brown eggs. Below it, another basket contains round, dusted buns. The central focus is a light blue rectangular tray filled with an assortment of pastries, including long, braided rolls with a dark filling, round buns with a yellow glaze and dark spots, and small, round, fluted pastries. To the right of this tray, a wooden board displays several muffins in red paper liners. In the lower right, a white rectangular tray holds a variety of muffins in brown and green liners. The bottom left corner features a large, golden-brown, flaky pastry. The entire scene is set against a dark, textured background.

A LA CARTE

A LA CARTE

NON-ALCOHOLIC BEVERAGES

COFFEE, DECAF, AND HOT TEA SELECTION (per gallon) | 85

Served with sugar, sugar substitute,
half & half, milk, almond milk, lemons

KOMBUCHA (per dozen) | 120 *Choices:* ginger or peach

FRUIT JUICES (each, per bottle) | 7 Assortment of orange, apple, cran-grape

BULK FRUIT JUICE (per gallon) | 55 *Choices:* orange, apple, cranberry

ICED TEA - UNSWEET (per gallon) | 70

LEMONADE (per gallon) | 55

SODAS (each) | 4.25 Assortment of Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Diet Dr. Pepper

DASANI STILL WATER (each, per bottle) | 4.25

PERRIER SPARKLING WATER (each, per bottle) | 7.25

RED BULL ENERGY DRINK (each) | 7

INDIVIDUAL MILK (per dozen) | 48 Whole, chocolate, or 2% milk

WATER SERVICE

FRESH FLAVORED WATERS (3-gallon unit) | 155 *Choices:*

- Lemon, strawberry, fresh basil
- Blueberry, orange, rosemary
- Cucumber, mint leaves
- Lemon-lime
- Grapefruit, ginger, orange
- Watermelon, strawberry

WATER COOLER RENTAL (each, per placement) | 150 Includes one 5-gallon jug of water with cups

ADDITIONAL JUG OF WATER | 45 5-gallon jug with cups



A LA CARTE

BAKERY ITEMS

FRESH BAKED MUFFINS

(per dozen) | 55

Assortment of blueberry, chocolate chip, banana

GLUTEN-FREE BLUEBERRY MUFFINS

(wrapped, per dozen) | 55



BAGELS (per dozen, pre-split) | 60

Served with butter, individual plain and strawberry cream cheese packets, toaster included

Choices: (one dozen, per flavor)

Plain, sesame, cinnamon raisin, blueberry, everything bagel

UPGRADED SPREAD (by the pound) | +15

- Smoked salmon dill cream
- Chive herb parsley whip 
- Pimento cheese cream spread 

DANISH (per dozen) | 60

Assortment of cream cheese, apple, blueberry, chocolate

BREAKFAST BREADS (per 12 slice loaf) | 48

Choices: (one dozen, per flavor)

Orange-cranberry, apple-cinnamon, blueberry, or chocolate

WARM SOUTHERN-STYLE BISCUITS

(per dozen) | 45

Served with butter, jam, honey

MINI BUTTER CROISSANTS (per dozen) | 55

Choices: (one dozen, per flavor)

Butter, chocolate, or multigrain

SCONES (per dozen) | 55

Assortment of blueberry, apple cinnamon, white chocolate chunk-raspberry

FRESH BAKED CINNAMON ROLLS

(per dozen) | 65

FRESH DONUTS (per dozen) | 55

Choices: (one dozen, per flavor)

- Assorted
- Glazed



A LA CARTE

BAKERY ITEMS continued

RICE KRISPIES® TREATS v gf

(per dozen, unwrapped) | 48

Choices: (one dozen, per flavor)

- Traditional
- M&M's® sprinkled
- Chocolate hand-dipped

BROWNIES v (per dozen, individually wrapped) | 55

Choices: (one dozen, per flavor)

- Chocolate chip manifesto gf
- Blondie toffee
- Choco Peruvian ganache

CUPCAKES* v (per dozen) | 65

Choices: (one dozen, per flavor)

- Chocolate cream v
- Red velvet v
- Lemon raspberry vg

*Custom cupcakes available upon request.

SLICED SEASONAL FRESH FRUIT WITH

BERRIES vg gf (per person, minimum of 25 guests) | 11

Served with whipped yogurt dip v

Additional \$5 per guest charge for orders lower than stated minimum.

WHOLE SEASONAL FRESH FRUIT ve gf

(per dozen) | 36

FRUIT, BERRY, AND YOGURT PARFAIT WITH GRANOLA v gf (per dozen) | 70

CHOCOLATE DIPPED

STRAWBERRIES v gf (per dozen) | 55

Choices: (one dozen, per flavor)

- Dark chocolate
- Milk chocolate
- White chocolate

FRESH BAKED COOKIES* v (per dozen) | 55

House-baked (*unwrapped or can be individually wrapped for an additional charge of \$6/dozen*)

Choices: (one dozen, per flavor)

- Oatmeal raisin
- Chocolate chip
- Snickerdoodle
- White chocolate macadamia nut

*Gluten-free cookies available upon request, for an additional charge per dozen. gf



A LA CARTE

SNACKS & SWEETS

ORIGINAL GOO GOO® CLUSTERS

(per dozen) | 65

KELLOGG'S NUTRI-GRAIN® BARS (per dozen) | 65

Assorted flavors

KIND® BARS (per dozen) | 85

Assorted flavors

NUGO® BARS (per dozen) | 85

Chocolate pretzel and chocolate chip

CANDY BARS (per dozen) | 60

Full-size assortment of Hershey's® Milk Chocolate, Reese's® Peanut Butter Cup, Snickers®, Kit-Kat®, Twix®

BAVARIAN STYLE GIANT SOFT PRETZELS

(per dozen) | 65

Served with Yazoo™ beer mustard, jalapeño cheese sauce

CLASSIC ICE CREAM TREATS

(per dozen, individually packaged) | 60

Includes assortment of:

- Vanilla ice cream sandwich
- Sundae cone with peanuts
- Milk chocolate-covered vanilla ice cream bar
- Fudgesicle

PREMIUM ICE CREAM TREATS

(per dozen, individually packaged) | 85

Includes assortment of:

- Dove® Vanilla Milk Chocolate Bar
- Dove® Milk Chocolate Almond Bar
- Twix® King Bar
- Snickers® King Bar
- Milky Way® Ice Cream Sandwich

INDIVIDUAL BAGS OF DEEP RIVER®

POTATO CHIPS   (each) | 6.50

Assortment of Original Salted, Mesquite BBQ, Salt and Vinegar

INDIVIDUAL BAGS OF VEGETABLE CHIPS

(each) | 6.25

INDIVIDUAL BAGS OF SMARTFOOD®

WHITE CHEDDAR POPCORN   (each) | 5

INDIVIDUAL BAGS OF DOT'S PRETZELS®

ORIGINAL FLAVOR  (each) | 6.75

INDIVIDUAL TRAIL MIX BAGS

(per dozen / 1.5 oz bags) | 65



A LA CARTE

SNACKS & SWEETS continued

MINI HONEY MUSTARD PRETZEL TWISTS | 24

(Serves approximately 25 people)

YOGURT COVERED PRETZELS | 30

(Serves approximately 25 people)

BARTENDER'S BLEND SNACK MIX | 35

(Serves approximately 25 people)



Roasted salted peanuts, pretzels, rye chips, sesame breadsticks, plain breadsticks, Chex® seasoning

MIXED NUTS | 40

(Serves approximately 25 people)

TRI-COLORED TORTILLA CHIPS | 125

(Serves approximately 25 people)

Served with warm nacho cheese dip , salsa fresca 

BULK POTATO CHIPS AND DIP | 125

(Serves approximately 25 people)

Fried Vidalia onion dip, dill ranch dip

FRESH VEGETABLE CRUDITÉ DISPLAY | 210

(Serves approximately 25 people)

Includes Green Goddess dip, lemon-garlic hummus, herb ranch dip

IMPORTED & DOMESTIC CHEESE DISPLAY | 250

(Serves approximately 25 people)

With seasonal fruit and gourmet assorted crackers

MEDITERRANEAN BREAK | 275

(Serves approximately 25 people)

Includes pita chips, naan bread, house-marinated olives, lemon garlic hummus, roasted red pepper hummus, Tzatziki sauce



A LA CARTE

BREAK SERVICE

Prices listed are per guest unless otherwise indicated. Minimum of 50 guests unless otherwise indicated. Additional \$5 per guest charge for orders lower than stated minimum. Maximum 60 minutes service time.

ICE CREAM BREAK (per guest) | 19

One attendant is required for every 50 people served. Each attendant is an additional \$225 for 4 hours or less.

Attendant hand-dipped ice cream with a selection of toppings





Ice cream flavors:

- Chocolate
- Vanilla
- Strawberry

Toppings:

- Maraschino cherries
- Sprinkles
- Crushed Oreos®
- Peanuts
- Chocolate chips
- Strawberry topping
- Mini M&M's®
- Whipped cream
- Chocolate sauce
- Salted caramel sauce

BALLPARK BREAK (per guest) | 25

- Pretzel bites with Yazoo™ beer mustard, jalapeño cheese sauce 
- Mini corn dogs
- "Nashville Hot" spiced nuts 
- Freshly popped popcorn 
- Apple-cinnamon hand pies 

FRUIT COBBLER BREAK* (per pan) | 125

Serves 25 people an approximate 4 oz portion

Choose 1:

- Apple-cinnamon-raisin
- Mixed berry

*ADD: Attendant Scooped Vanilla Ice Cream

- +2.50 per person (plus attendant charge)
- +225 per attendant



A LA CARTE

BREAK SERVICE continued

Prices listed are per guest unless otherwise indicated. Minimum of 50 guests unless otherwise indicated. Additional \$5 per guest charge for orders lower than stated minimum. Maximum 60 minutes service time.

BUILD YOUR OWN TRAIL MIX STATION

(per guest) | 17



Includes assortment of:

- Salted peanuts
- Pretzels
- M&M's®
- Chocolate chips
- Banana chips
- Dried apricots
- Yogurt covered raisins

FRESH MARKET FRUIT SMOOTHIES

(each) | 12

Choose from pre-mixed 9 oz. smoothies:

- Wild berry
- Strawberry-banana
- Pineapple-orange
- Mango-orange ginger  

BUILD YOUR OWN SWEET SHOP STATION

(per guest) | 16

Choose 8 items from the list:

- Assorted jellybeans
- Candy corn
- Butter mints
- Hot Tamales®
- Mike & Ike®
- Skittles®
- Swedish Fish®
- Malted milk chocolate balls
- Gummy bears
- Chocolate covered pretzels
- M&M's® Plain
- M&M's® Peanut
- Reese's® Pieces
- Pinwheel peppermints
- Jolly Ranchers®
- Smarties®
- Tootsie Rolls®



A detailed photograph of a breakfast spread on a light-colored wooden table. In the foreground, a white plate holds two golden-brown croissants and several fresh strawberries. To the right of the plate is a sliced kiwi. In the background, a white cup of coffee sits on a saucer, next to a small white pitcher. To the left of the coffee, there are small white bowls containing jam and a brown powder, likely cinnamon. Another kiwi slice and a small bowl of fruit are also visible. The overall scene is bright and appetizing.




BREAKFAST

BREAKFAST

BREAKFAST COLLECTIONS

Prices listed are per guest.

CONTINENTAL BREAKFAST | 26

- Freshly baked breakfast pastries
- Assorted muffins
- Hot biscuits
- Butter croissants
- Fruit preserves, honey, butter
- Sliced fresh seasonal fruit   with honey cinnamon yogurt sauce 

Served with coffee, decaffeinated coffee, hot tea selection and assorted fruit juices.

CONTINENTAL BREAKFAST ENHANCEMENTS*

- **Stuffed Croissant** | +9
With brie, smoked ham
- **Quiche Lorraine Tartlet** | +9
Ham, cage-free egg, Gruyère
- **Smoked Salmon and Dill Herb Strata** | +9.50
- **Fried Chicken Biscuit** | +10
Freshly baked biscuit, fried chicken, cheddar cheese
- **Southwest Breakfast Burrito** | +9.50
Scrambled cage-free eggs, pork chorizo, pepper jack cheese
- **Vegan Burrito** | +8
Sautéed spinach, quinoa, egg substitute, roasted bell peppers
- **Flaky Croissant Sandwich** | +8.50
Scrambled cage-free eggs, sharp cheddar cheese, choice of protein (applewood smoked bacon, ham or sausage)
- **Eggs & Spinach English Muffin**  | +8
Scrambled cage-free eggs, spinach, tomato, Swiss cheese

*Additional charge of \$3 each, if enhancements ordered without Continental Breakfast service.










BREAKFAST

BUFFETS








Prices listed are per guest. Minimum of 25 guests.

Served with coffee, decaffeinated coffee, hot tea selection and assorted juices.

THE "LOWER BROADWAY" | 34








- Sliced Fresh Seasonal Fruit   with honey cinnamon yogurt sauce 
- Freshly baked danish, muffins 
- Fresh fruit preserves, butter, honey
- Scrambled cage-free eggs 
- Applewood smoked bacon
- Tennessee sausage patties
- Breakfast potatoes  

THE "NATCHEZ TRACE" | 37

- Sliced Fresh Seasonal Fruit   with honey cinnamon yogurt sauce 
- Freshly baked danish, muffins 
- Fresh fruit preserves, butter, honey
- Scrambled cage-free eggs 
- Sausage links
- Brisket hash 
- Roasted vegetable farro 

BREAKFAST BUFFET ENHANCEMENTS

Prices listed are per person. Enhancements are not sold separately from the Breakfast Buffet.

- Buttermilk Biscuits and Sausage Gravy | +5.50
- Grits with Cheddar Cheese, Diced Tomato and Scallions   | +4.50
- Golden Brown Waffles with Maple Syrup  | +4.50
- Brown Sugar Bourbon-Glazed Ham | +5.50
- Steel Cut Oats Bar   | +8.50
Served with cinnamon brown sugar, maple syrup, dried fruit mix
- Tofu Scramble  | +5
- Omelet Station*  | +13
Prepared-to-order with cage-free eggs.
Customizable options:
Diced cured ham, baby spinach, diced onions, diced bell peppers, sautéed mushrooms, diced tomatoes, cheddar cheese, fire-roasted salsa

*A culinary professional is required at \$225 per attendant. 1 attendant required per 50 guests, per 4 hours.



BREAKFAST

PLATED*

Prices listed are per guest. Minimum of 25 guests. All plated breakfasts are served with freshly baked biscuits, butter, preserves, coffee, decaffeinated coffee, hot tea selection and orange juice.

TRADITIONAL 🍳 | 32

Scrambled cage-free eggs, applewood smoked bacon, herb roasted breakfast potatoes, baked Roma tomato

GOAT CHEESE EGG STRATA 🍳 | 35

Cage-free eggs, goat cheese, red bliss potatoes, applewood smoked bacon, cream spinach stuffed Roma tomato

QUICHE FLORENTINE 🌱 | 34

Cage-free eggs, Gruyère, baby spinach baked in a savory crust served with grilled Roma tomato half, charred asparagus

FARMERS MARKET ANCIENT GRAIN BOWL 🌱 | 33

Tofu scramble, cremini mushrooms, zucchini, caramelized onion, roasted tomato, spinach, mozzarella

*Add a Fruit & Yogurt Parfait or a Fresh Fruit Salad to each setting for an additional \$6.



A detailed still life photograph of a lunch spread. In the foreground, two halves of a sandwich are placed on a dark wooden cutting board. The sandwich is made with a golden-brown baguette and filled with layers of green lettuce, sliced salami, Swiss cheese, and pickled onions. A thin white horizontal line is drawn across the middle of the image, passing behind the sandwiches. In the background, a wooden bowl is filled with a fresh salad of green leafy vegetables, shredded carrots, and croutons. To the right of the salad, several ripe red tomatoes are clustered together. Further back, a wire mesh basket contains golden french fries, and a glass bottle of olive oil is visible. On the far right, a few potato chips are scattered on the light-colored surface. The overall scene is well-lit and appetizing.

LUNCH



LUNCH

BOXED LUNCHES*

Prices listed are per guest. All boxed lunches include a bag of chips, a cookie, and a choice of soda or water.

PREMIUM CHILLED BOXED LUNCHES* | 36


Wrap Choices:

- **Cobb Salad Wrap**
Chopped egg, smoked ham, smoked turkey, tomato, greens, blue cheese dressing
- **Beef Fajita Wrap**
Beef fajita meat, shredded iceberg lettuce, diced tomato, Monterey Jack cheese, fresh cilantro, avocado lime crema, whole wheat wrap
- **Caesar Wrap**
Romaine crown lettuce, shaved Parmesan cheese, grilled chicken, diced tomato, Caesar dressing (dressing does not contain anchovies)
- **Fresh Grilled Vegetables, Hummus in Spinach Wrap** 
- **Roasted Buffalo Cauliflower Wrap** 
Spring mix lettuce with creamy tofu ranch dressing, whole wheat wrap

Sandwich Choices:

- **Tuscan Roast Turkey Breast on Focaccia**
Spinach, artichoke, tomato, olive tapenade aioli
- **Italian Hoagie with Baked Ham, Salami, Capicola**
Lettuce, pepperoncini, Provolone cheese with deli mustard
- **Smoked Corned Beef and Swiss Cheese on Rye**
Pickled cabbage, green leaf lettuce, whole grain dijonnaise
- **Grilled Portobello Mushrooms on a Whole Wheat Kaiser Roll** 
With roasted buffalo cauliflower, spring mix, tarragon vegannaise

Total choices among various options, either within or among categories, should not exceed 3 per meal service.

*GF Bread and/or GF dessert option available upon request, for additional charge. 



LUNCH

BOXED LUNCHES*







Prices listed are per guest. All boxed lunches include a bag of chips, a cookie, and a choice of soda or water.

ENTRÉE SALAD BOXED LUNCHES* | 35







Protein Choices:

- Grilled Chicken
- Tofu 
- Beef
- Salmon | +6


Salad Choices:

- **Classic Caesar Salad**  
Romaine hearts, shaved Parmesan cheese, garlic croutons (packaged), Caesar dressing
- **Greek Salad**  
Spring mix, romaine, cucumber, oven roasted tomato, green and red bell pepper, Kalamata olives, feta cheese, balsamic vinaigrette
- **Baby Spinach Salad**  
Strawberries, goat cheese crumbles, candied pecans, pickled onion, blackberry balsamic vinaigrette

BOXED LUNCH ENHANCEMENTS | +3 each

- Italian pasta salad
- Southern-style potato salad  
- Creamy coleslaw  
- Sub chips for pita chips and hummus 
- Whole fruit 

Total choices among various options, either within or among categories, should not exceed 3 per meal service.

*GF Dessert option available upon request, for additional charge. 



LUNCH

PLATED CHILLED ENTRÉES

Prices listed are per guest. Chilled entrees include hearth-baked rolls and butter and choice of dessert, iced tea and iced water. Coffee, decaffeinated coffee, and hot tea selection are available upon request. See Dessert options on page 30-31.

Choose 1:

HERBED GRILLED CHICKEN CAESAR SALAD | 38

Fresh romaine crown lettuce, shaved Parmesan cheese, house-seasoned croutons, macerated roma tomato wedges, fresh-cut chives with house Caesar dressing (dressing does not contain anchovies)

NASHVILLE “COBB” SALAD 🌱 | 38

Grilled Nashville spiced chicken breast, house-gathered greens, grape tomatoes, marinated green beans, deviled egg, pork belly “croutons”, with avocado ranch dressing

CHERRY MOONSHINE GLAZED CHICKEN WEDGE 🌱 | 39

Iceberg wedge, pickled Tennessee sweet corn and black bean salad, pickled green tomato, fennel slaw, mixed greens, smoked jalapeño aioli drizzle, with white balsamic vinaigrette

MODENA GLAZED SEARED CHICKEN BREAST SALAD 🌱 | 38

Balsamic glazed chicken breast, shaved Brussels sprouts and baby kale mix, marinated mushrooms, maple roasted sweet potatoes, blueberries, toasted buckwheat, with herbed champagne vinaigrette

MEDITERRANEAN CHICKEN SPINACH SALAD 🌱 | 40

Oregano spiced chicken breast, baby spinach, oven roasted tomatoes, sweetie drop peppers, cucumbers, marinated chickpeas, Mediterranean olives, with preserved lemon vinaigrette, feta cheese on side

BLACKENED TEMPEH SALAD 🌱🌱 | 38

Cajun spiced tempeh, house greens, quinoa, cucumber, tomatoes, chickpeas, roasted sweet potatoes and cauliflower, pickled onion, fresh herbs, with creamy tofu Green Goddess dressing



LUNCH

PLATED HOT ENTRÉES

Prices listed are per guest. Served with hearth-baked rolls and butter, choice of salad, dessert, iced water and iced tea. Coffee, decaffeinated coffee, and hot tea selection are available upon request. See separate Salads on page 29 and Dessert options on page 30-31.

Choose 1:

NASHVILLE STUFFED CHICKEN 🍗 | 45

Roasted pimento, spinach and cheddar stuffed chicken medallions, smoked tomato pilaf, glazed market vegetables, pimento cheese Mornay sauce

HERB SEARED CHICKEN BREAST 🍗 | 45

Herbed roasted fingerlings potatoes, blistered cherry tomatoes, market seasonal vegetable, natural jus

JACK DANIEL'S® BRAISED SHORT RIBS 🍖 | 52

Slow braised 6 oz. beef short ribs, buttermilk mashed Yukon potatoes, Southern-style green beans, blistered baby peppers, Jack Daniel's demi

HOT HONEY GLAZED SALMON | 50

Herbed harvest grain blend, market vegetable, citrus beurre blanc

MUSIC CITY PASTA PRIMAVERA | 47

Herb-marinated chicken breast, roasted seasonal vegetables, tomato cream sauce, Parmesan cheese on side

ROASTED STUFFED BELL PEPPER 🌶️ | 45

Quinoa and jasmine rice blend, roasted corn and poblano peppers, marinated tofu with a red pepper coulis



A close-up, slightly blurred photograph of a buffet line. In the foreground, a long metal tray holds a vibrant salad with green leafy vegetables, red cherry tomatoes, yellow bell peppers, and sliced cucumbers. Next to it is a tray of roasted meat, possibly lamb or pork, garnished with fresh herbs. In the background, other buffet stations are visible, including a bowl of yellow rice and a dish of roasted vegetables. The lighting is warm and focused on the food, creating a sense of abundance and variety.

BUFFETS




BUFFETS

THEMED LUNCH BUFFETS

Prices listed are per guest. Minimum of 50 guests unless otherwise indicated. Additional \$5 per guest charge for orders lower than stated minimum. Served with coffee, decaffeinated coffee, unsweetened iced tea and iced water. Lunch buffets chosen for Dinner service will be upcharged \$15 per guest.

BUTCHER BLOCK DELI (Minimum of 25 guests) | 42

Salads

- Garden salad with iceberg, romaine, cucumbers, roma tomatoes, carrots, , croutons, with ranch and balsamic dressings
- Coleslaw 
- Deviled egg potato salad 


Meats

- Roast turkey, roast beef, smoked ham, salami

Cheeses


- Farmhouse cheddar, Swiss, Provolone

Sides

- Pickled onions, leaf lettuce, sliced tomatoes, pickles, mayonnaise, deli mustard 
- Assorted bread: sliced multigrain, sliced marble rye, brioche, onion roll





Desserts

- Chocolate brownies
- Lemon bars

*GF Bread available upon request, for additional charge. 

PICK TENNESSEE | 50



Salads

- Chopped iceberg lettuce salad with tomato, bell pepper confetti, radish, cucumber, buttermilk ranch dressing  
- Peas and beans with chickpeas, black-eyed peas, green beans, pickled red onions with balsamic dressing  

Entrées

- Barbeque beef brisket meatloaf
- Chicken pot pie with pearl onions, thyme herb cream, golden pastry crust

Sides

- Basil herb buttermilk mashed potatoes 
- Smoked Gouda mac & cheese
- Buttered green beans 
- Artisanal rolls, butter

Desserts

- Lemon meringue pie
- Seasonal fruit cobbler



BUFFETS

THEMED LUNCH BUFFETS continued

ITALIAN | 46

Salads

- **Insalata Siciliana** 🌱🌿 – with romaine, celery, carrot, grape tomatoes, artichokes, fennel, fava beans, white balsamic dressing
- **Caprese Salad** – with cherry tomatoes, baby mozzarella, basil pesto

Entrées

- **Preserved Lemon Oregano Braised Boneless Chicken Thighs** 🌿 – oven ripe tomato, imported olives, roasted fennel
- **Sausage Provençale**

Sides

- **Pasta Arrabbiata** 🌱 – artichoke hearts, capers, baby spinach, sundried tomatoes, Parmesan cheese on side
- Roasted seasonal vegetables 🌱
- Garlic breadsticks, butter 🌱

Desserts 🌱

- Tiramisu cake
- Cannoli with mascarpone cream

MIDDLE EASTERN | 52

Salads

- **Greek Salad** 🌱🌿 – romaine and iceberg lettuces, tomato, Kalamata olives, pepperoncini, balsamic vinaigrette, feta cheese on side
- **Quinoa Tabbouleh** 🌱🌿 – plum tomatoes, parsley, mint, lemon, olive oil
- **Chickpea Salad** 🌱🌿 – cucumber, sweetie drop peppers, fresh herbs, preserved lemon vinaigrette

Entrées

- **Moroccan Spiced Grilled Breast of Chicken** 🌿
- **Seared Salmon** 🌿 – with artichoke and lemon caper sauce

Sides

- White bean hummus 🌱🌿, yogurt Tzatziki dip 🌱🌿 with warm Naan bread
- Saffron and olive tapenade rice 🌱🌿
- Sumac spiced roasted baby carrots 🌱🌿

Desserts

- Baklava 🌱
- Olive oil cake, toasted almonds, honey 🌱







BUFFETS

THEMED LUNCH BUFFETS continued

SOUTHWESTERN STATION | 47




Salads

- **Chopped Iceberg Salad**   – black olives, diced tomatoes, radish, lemon chili vinaigrette
- **Southwest Salad**   – sweet corn, black beans, shaved zucchini and yellow squash, red bell pepper, cilantro lime dressing

Entrées

- **Seasoned Taco Beef** 
- **Grilled Fajita Chicken**  – charred peppers and onions
- **Sofritas**   – chipotle and tomato braised crumbled tofu

Sides

- Soft flour tortillas 
- Yellow Spanish rice  
- Tri-colored corn tortilla chips  

Toppings



- Salsa fresca, sour cream, Monterey Jack cheese, shredded lettuce
- Cholula® hot sauce
- Add Guacamole (optional) | +3

Dessert



- Lime margarita cheesecake 

NASHVILLE “MEAT & THREE” LUNCH BUFFET | 48


Salads

- **Market Fresh Mixed Green Salad**  – buttermilk ranch dressing, Green Goddess vinaigrette
- **Red Bliss Potato and Pickle Spice Salad** 

Entrées

- **Hickory Chip Smoked Beef Brisket**  – Music City house BBQ sauce
- **Cast Iron Seared Herb Breast of Chicken**  – natural juices

Sides

- Pimento mac and cheese
- Southern-style green beans 

Dessert

- Bread pudding, Jack Daniel's® blessed crème anglaise
- Goo Goo® and caramel cheesecake, sorghum cream



BUFFETS

THEMED DINNER BUFFET

*Prices listed are per guest. Minimum of 50 guests unless otherwise indicated.
Served with a selection of artisanal rolls, butter, coffee, decaffeinated coffee,
unsweetened iced tea and iced water.*

"GREATEST HITS" BUFFET | 68

Entrées – Choose 2:

- Hickory Smoked Brisket – hot BBQ sauce
- Herb Grilled Breast of Chicken 🌿 – natural jus
- Sweet Tea-Brined Pork Loin 🌿 – pecan BBQ sauce
- Barbecue Pulled Pork 🌿 – BBQ sauce
- Sorghum Glazed Smoked Ham 🌿
- Nashville Hot Chicken – white and dark meat

Vegetables, Salads, Soups – Choose 2:

- Southern-style green beans 🌿
- Black-eyed pea succotash 🌿
- Braised collard greens 🌿
- Sautéed zucchini, yellow squash, carrots 🌿 🌿
- Southern coleslaw 🌿 🌿
- Creamed corn 🌿
- Roasted corn chowder
- Tomato basil soup
- Market fresh mixed green salad 🌿 🌿
- Tomato cucumber salad 🌿 🌿
- Cheese tortellini pasta salad, basil pesto 🌿

Starch – Choose 1:

- Buttermilk mashed potatoes 🌿 🌿
- Herb-roasted potatoes 🌿 🌿
- Pimento cheese grits 🌿 🌿
- Wild rice pilaf 🌿 🌿
- Mac and cheese 🌿
- Sweet potato hash 🌿 🌿

Dessert – Choose 2:

- Bread pudding with Jack Daniel's® crème anglaise 🌿
- Old fashioned Southern banana pudding 🌿
- New York style cheesecake 🌿
- Mama Turney chess pie 🌿
- Mama Turney pecan pie 🌿
- Mama Turney fudge pie 🌿
- Chocolate layer cake 🌿
- Apple cobbler 🌿 🌿
- Nana's carrot cake 🌿
- Red velvet cake 🌿



A close-up, high-angle shot of a gourmet dinner plate. The plate is white and oval-shaped. In the center is a thick, seared steak with a dark, crusty exterior and a pinkish-red interior. It is garnished with several bright red cherry tomatoes, some whole and some halved, and a sprig of fresh rosemary. To the left of the steak are two large, golden-brown potato wedges and a bunch of green asparagus spears. A small, round, stainless steel cup containing a dark liquid is positioned to the left of the plate. The plate is decorated with a drizzle of dark brown sauce and a garnish of finely chopped green herbs. The word "DINNER" is written in large, white, sans-serif capital letters across the center of the steak.

DINNER

DINNER

PLATED ENTRÉES

Prices listed are per guest. Served with hearth-baked rolls and butter, coffee, decaffeinated coffee, iced water and choice of salad and dessert. Iced tea and hot tea selection are available on request. See separate Salads on page 29 and Dessert options on page 30-31.

Choose 1:

MAPLE GLAZED CHICKEN 🍁 | 60

Au gratin potato, sautéed green beans, blistered tomato, natural jus

SPANAKOPITA CHICKEN | 60

Spinach and feta stuffed chicken breast, Parmesan crust, artichoke, roasted tomatoes, Kalamata olives, orzo, lemon pan sauce

MUSIC CITY SHORT RIBS 🍁 | 65

Red wine braised 10 oz. beef short ribs, rosemary mashed cauliflower, half-roasted Roma tomato, seasonal vegetable, Barolo wine demi

SEARED DORADO 🍁 | 68

Basil pilaf, confit tomatoes, market vegetable, smoked tomato beurre blanc

MUSIC CITY CENTER CAPONATA PASTA 🌱 | 58

Roasted eggplant, onions, bell pepper, olives, capers, agrodolce tomato sauce

CLASSIC FILET OF BEEF 🍁 | MARKET PRICE

Herbed butter, thyme and rosemary fingerling potatoes, haricots verts, heirloom carrot, whisky peppercorn demi



DINNER

PLATED DUO ENTRÉES

Prices listed are per guest. Served with hearth-baked rolls and butter, coffee, decaffeinated coffee, iced water and choice of salad and dessert. Iced tea and hot tea selection are available on request. See separate Salads on page 29 and Dessert options on page 30-31.

Choose 1:

BRIOCHE CRUSTED CHICKEN BREAST & FENNEL SPICED PRAWNS | 72

Spinach and Parmesan green risotto, seasonal vegetables, natural pan jus

JACK DANIEL'S® BEEF SHORT RIB & HERBED GOAT CHEESE CHICKEN MEDALLIONS 🍴 | 77

Basil whipped potatoes, buttered green beans, roasted tomato, Jack Daniel's demi glaze

BOURBON BRAISED SHORT RIB & BARBECUED GLAZED SALMON FILET 🍴 | 80

Potatoes au gratin, 5-spice glazed carrots, roasted Brussels sprouts, bourbon demi

SURF & TURF | 97

Petit beef tenderloin, cognac peppercorn demi, golden seared crab cake, lemon beurre blanc, au gratin potato, market vegetable



LUNCH & DINNER

PLATED SALADS

*Salad included with Plated Lunch or Dinner Entrée.
No additional cost unless otherwise specified.*

Choose 1:

CLASSIC CAESAR SALAD

Chopped romaine, garlic focaccia croutons, shaved Parmesan cheese, macerated Roma tomato wedge, chopped chives, classic Caesar dressing

(dressing does not contain anchovies)

CHOP HOUSE ICEBERG WEDGE SALAD

Baby iceberg lettuce wedge, bell pepper confetti, applewood smoked bacon, diced cucumbers, chopped tomatoes, crumbled blue cheese dressing

NATIVE GREENS SALAD

Seasonal greens, watermelon radish, toasted sunflower seeds, puffed sorghum, oven-dried tomatoes, raisins, Parmesan cheese pinwheel crostini, green herb French-style vinaigrette

MEDITERRANEAN SALAD

Oven roasted tomatoes, mini sweet peppers, European cucumber, marinated chickpeas, Mediterranean olives, baby spinach, preserved lemon vinaigrette

MODERN CAPRESE SALAD | +2 Additional

Heirloom baby tomatoes, fresh mozzarella, micro basil, lemon-pesto vinaigrette, balsamic glaze

ROASTED BEETS AND GOAT CHEESE SALAD

Gathered house greens, citrus supremes, radish, goat cheese crumbles, toasted hazelnuts, hot honey vinaigrette



LUNCH & DINNER

PLATED DESSERTS continued

*Dessert included with Plated Lunch or Dinner Entrée.
No additional cost unless otherwise specified.*

Plated Desserts:

DECADENT FLOURLESS CHOCOLATE CAKE v gf

Dollop of vanilla whip, raspberry coulis

RED VELVET CAKE v

Cream cheese frosting, berry sauce

TRES LECHES CAKE v

Kiwi sauce, berries

RASPBERRY MOUSSE CAKE v

Honey-lavender sauce

PEAR-CHOCOLATE MASCARPONE CAKE v

Frangelico-vanilla, seasonal berries

KEY LIME TARTLET v

Smoked bourbon sugar whipped cream, raspberry sauce

ORANGE OLIVE OIL CAKE v

Lemon coulis, whipped thyme-honey gel

TENNESSEE CHEESECAKE v

Mixed berry compote

TIRAMISU v

Coffee and cocoa dusting, dark chocolate sauce

Martini Desserts:

LAYERED DARK AND WHITE CHOCOLATE MOUSSE v gf

Berry compote, spiked cream, chocolate pirouette

LEMON CURD v gf

Wild berry compote, sorghum whipped cream

LEMON MASCARPONE MOUSSE v gf

Blueberry compote, candied lemon peel

THE ELVIS (PEANUT BUTTER MOUSSE) v gf

Black cherry compote, banana chips

CREAMY AVOCADO CHOCOLATE MOUSSE MARTINI vo gf

Toasted coconut, berry garnish






LUNCH & DINNER





PLATED DESSERTS UPGRADE continued

Additional \$4 per guest to the cost of the Entrée.








MUSIC CITY SOUTHERN SAMPLER DESSERT PRESENTATION

- Lemon curd verrine with berries 
- Pecan pie tartlet with sorghum whip
- Praline chocolate bite 
- Berry macaron with smoked bourbon sugar whip 






FARM-TO-FORK INSPIRATION OF THE SEASON

- Noble Farm goat cheesecake with berries  
- Apple crumble bite with cinnamon cream 
- Berry compote jar with toasted marshmallow 

CHOCOLATE BY CHOCOLATE SWEET ENDINGS

- Chocolate opera bite with berry coulis 
- Belgian dark, white chocolate pot de crème, sorghum whip  
- Praline chocolate bite  
- Berry macaron with sorghum whip  

THE “DOLLY”

- Pink frosted red velvet cake bite with sparkling sugar dust 
- Strawberry mousse mason jar, pink macaron  
- Torched s'mores, peanut butter cookie cake 
- Coconut macaroon, field berries of the season 



A detailed view of a gourmet charcuterie board. The board is a wooden platter filled with an assortment of meats, including sliced salami, prosciutto, and dark cured meats. It also features various cheeses, such as cubed cheddar, a wedge of brie, and a small bowl of soft cheese. Fresh fruits like orange slices and grapes are scattered throughout, along with small bowls of almonds and olives. Sprigs of rosemary are used as garnishes. The entire board is set against a dark, rustic wooden background.

RECEPTION

RECEPTION

HORS D'OEUVRES

Prices listed are per piece. Minimum of 100 pieces per item.

COLD HORS D'OEUVRES

- **Tennessee Country Ham and Asiago Tartlet** | 6.25
- **Pimento Cheese Deviled Egg** 🌱 🥥 | 5.75
- **Meatless Antipasto Skewer** 🌱 🥥 | 6
Artichoke, dried tomato, Kalamata olive, mozzarella
- **Peppered Beef Carpaccio Crostini** | 6.75
Pickled red onion, micro medley, Yazoo™ beer mustard
- **Tomato Caprese Tartlet, Basil Aioli** 🌱 | 6.25
- **Smoked Chicken and Chive Salad** | 6.50
Phyllo cup with Pop's™ Pickle
- **Smoked Trout Mousse** 🥥 | 7.25
On cucumber rounds
- **Smoked Salmon** | 7.25
Herbed cream cheese on pumpernickel
- **Strawberries with Goat Cheese Mousse** 🌱 🥥 | 6.25
Candied pecan, mint
- **Jumbo Lump Crab Salad** 🥥 | 7.50
In a cucumber cup
- **Italian Grinder Focaccia Bites** | 6
- **Melon and Prosciutto Skewer** 🥥 | 6.50
Balsamic glaze
- **Hearts of Palm, Artichoke Salad** 🌱 🥥 | 6.50
Plantain cup (plant-based)



RECEPTION

HORS D'OEUVRES

Prices listed are per piece. Minimum of 100 pieces per item.

HOT HORS D'OEUVRES

- Pimento Grilled Cheese  | 5.75
- Monte Cristo Bite | 6
- Bacon-Wrapped Brisket  | 7
Poblano and peach
- Sorghum Glazed Pork Belly Skewer  | 7
- Cheese Quesadilla with Roasted Vegetables & Salsa  | 6.50
- Bourbon Barrel Chicken & Waffle | 6
- Vegetable Empanada, Pesto  | 5.75
- Beef Empanada, Chimichurri | 6.25
- Tempura Crusted Shrimp | 7.50
Sweet chili sauce
- Vegetarian Spring Roll  | 5.75
Sweet chili sauce
- Fried Mac & Cheese Bite  | 5.75
- Bacon-Wrapped Scallop  | 8
- Jumbo Lump Crab Cake | 8
- Mini Chicken Wellington | 7
- Mini Beef Wellington | 7.50
- Mini Cheese Quiche  | 6
- Spanakopita, Phyllo & Spinach | 6
- Bao Bun with Smoked Pork BBQ | 6.50
- Tandoori Chicken Satay Kebab  | 6.25
- Herbed Boursin Stuffed Mushroom Cap   | 6.50
- Mini Philly Cheesesteak Hoagie Bite | 6.50
- Cherry Wood Smoked Beef Brisket Slider Bite | 6.50



RECEPTION

STATIONS

Prices listed are per guest unless otherwise indicated. Minimum of 50 guests unless otherwise indicated. Prices are based on 90 minutes maximum service time.

CHILLED SHELLFISH DISPLAY 🍤 | Market Price

Jumbo shrimp, fresh oysters on the half shell, horseradish, cocktail sauce, mustard sauce, Tabasco®, lemons, oyster crackers

CHARCUTERIE BOARD | 18

Domestic and imported salumi, sausages, dry cured meats, pickled vegetables, marinated olives, gourmet crackers

HOUSE ARTISANAL BREADS & SPREADS DISPLAY 🌿 | 11

Sesame semolina, herbed focaccia, olive loaf, French baguette, hot honey butter, miso butter, herbed sea salt butter, spinach artichoke dip, Nashville pimento cheese

CAST IRON BAKED BRIE 🌿 | 150

Choose 1:

- Smoked bourbon sugar spiced stone fruit chutney 🍤
- Forrest mushrooms, thyme 🍤
- Caramelized balsamic cipollini onions 🍤

Served with flatbread crisps and sliced baguettes (Serves approximately 25 people)

NACHO STATION 🍤 | 15

Tri-colored corn tortilla chips, chili con carne, warm queso sauce, jalapeños, tomatoes, black olives, sour cream, pico de gallo, fire-roasted tomato salsa

- Add Guacamole | +3

LOWER BROADWAY SHOTS & SPOONS | 25

An array of small appetizers served in small shot glasses and tapas spoons

Choose up to 3 combinations to be divided evenly:

Shots:

- Shrimp shooter with house-made cocktail sauce (cold) 🍤
- Cowboy gazpacho with cucumbers, herbs (cold) 🌿 🍤
- Watermelon gazpacho (cold) 🌿 🍤
- Cauliflower bisque and fried chicken bite (hot)

Spoons:

- Mini Kobe meatloaf, tomato, bourbon sugar glaze (hot)
- Smothered smoked chicken meatball, Southern grits (hot)
- Red braised pork belly with daikon slaw (cold) 🍤



RECEPTION

STATIONS continued

SOUTHERN WINGS STATION (dozen) | 60

(3 dozen minimum per each flavor)

Served with baby carrots and celery,
buttermilk herb dip, blue cheese dressing

Choose up to 3 Sauces/Flavors:

- Lemon Pepper
- Buttermilk Fried
- Spicy Korean BBQ
- Honey Bourbon BBQ
- Buffalo
- Jamaican Jerk

FIELD OF GREENS SHAKER STATION (12 oz) | 13

- **Grilled Herbed Chicken Caesar** 🌿 – Romaine hearts, shaved Parmesan, Caesar dressing
- **Chef's Chopped Salad** 🌿 – bacon bits, cucumbers, tomatoes, hard-boiled eggs, iceberg, buttermilk ranch dressing
- **House Salad** 🌿 🥬 – gathered greens, radish, cherry tomatoes, dried cranberries, toasted pecans, balsamic vinaigrette
- **Mediterranean Salad** 🌿 🥬 – Za'atar spiced chickpeas, cucumber, sweetie drop peppers, olives, quinoa, baby spinach, lemon vinaigrette

SLIDER STATION (per guest) | 25

Choose 3:

Served Hot

- **All Beef Slider** – white cheddar, bacon jam, pretzel bun
- **Nashville Hot Chicken Slider** – Pop's™ Pickle, Hawaiian roll
- **BBQ Pulled Pork Slider** – smoked barbeque sauce, relish, mini biscuit
- **Fried Green Tomato Slider** 🌿 – creamy goat cheese, tomato jam
- **Blackened Red Fish Slider** – Cajun remoulade, Hawaiian roll
- **Smoked BBQ Jackfruit** 🌿 🥬 – pickled cabbage, pretzel baton

Served Cold

- **Heart of Palm Tuna Salad** 🌿 🥬 – pretzel roll
- **Tarragon Chicken Salad** – pickled grape, potato roll
- **New-England Style Shrimp Rolls** – pickled onion, mini roll




RECEPTION

CHEF-ATTENDED ACTION STATIONS

*Prices listed are per guest. Minimum of 50 guests unless otherwise indicated.
Additional \$5 per guest charge for orders lower than stated minimum.
Prices are based on 90 minutes maximum service time.*

PASTA STATION* | 21

Choose 2:









- Tri-colored cheese tortellini, herbed grilled chicken, creamy Alfredo
- Rotini pasta, capers, artichokes, spinach, Italian sausage, spicy marinara
- Rigatoni pasta, mushroom Bolognese 

*Chef attendants optional.

NASHVILLE STREET CORN STATION* | 18

Displayed corn off the cob, flavored with sauces and toppings.

Choose 2:


- Cilantro-lime mayo, Cotija cheese, Tajin spice  
- Basil pesto, sun dried tomatoes, Herbs de Provence  
- Curry spiced yogurt, fresh herbs, toasted sumac  
- Whipped vegan lemon butter, chives, Sriracha® drizzle  

*Chef attendants optional.

NASHVILLE TACO BAR STATION* | 22

Served on flour tortillas

Choose 3:

- Pulled pork, Monterey Jack cheese, sweet barbeque sauce, scallions
- Shredded smoked chicken breast, cheddar cheese, chipotle crema
- Hoisin jackfruit, pineapple pico, pickled red cabbage, cilantro 
- Fried catfish, slaw, tartare, Slap Ya Mama® Cajun Seasoning
- Blackened fish, mango salsa, crunchy cabbage
- Beef brisket burnt ends, pickled onion, white barbeque sauce

*Chef attendants required.



RECEPTION

CHEF-ATTENDED ACTION STATIONS continued

GERMANTOWN STATION* | 25

Assorted artisanal sausages:

- Nashville's smoked Germantown pork sausage 🍖
- Kielbasa 🍖
- Sweet Italian rope sausage 🍖
- Bratwurst 🍖

Served with sorghum caramelized onions, cast iron seared bell peppers, Pop's™ Pickles, local brewery Yazoo™ beer mustard, Music City BBQ sauce, pretzels buns, herbed focaccia, potato rolls

*Chef attendants required.

SUSHI STATION* | MARKET PRICE

This station is custom designed per availability and requires added lead time to arrange for local sushi chefs. This should be finalized and guaranteed no less than 30 days out.

Assorted Sushi:

- California roll
- Spicy tuna roll
- Yellowtail roll
- Vegetable roll

Served with soy sauce drizzle, pickled ginger shavings, wasabi

*Chef attendants optional.

POKE BOWL STATION* | 25

Requires minimum of 2 chefs attendants.

Choose 2:

- Shrimp, pineapple, jicama, scallion, edamame, chili, yuzu ginger ponzu
- Tuna, sesame, jalapeño, radish, red pepper, kabayaki sauce
- Sorghum pork belly, Napa cabbage, sesame seeds, nori chips, Asian barbeque sauce

Served with mirin seasoned sushi rice

*Chef attendants required.



RECEPTION

CARVED-TO-ORDER STATIONS

*Prices are based on 90 minutes maximum service time.
One chef attendant is required for each carving station.
Each attending chef is an additional \$225 for 4 hours or less.*

SLOW ROASTED ROSEMARY & SEA SALT TURKEY BREAST 🍴 | 350

Served with giblet gravy, orange-cranberry aioli, brioche rolls
(Serves approximately 25 people)

CIDER BRINED AND SMOKED PORK LOIN 🍴 | 350

Served with Jack Daniels® barbecue sauce, TN chow-chow, potato rolls
(Serves approximately 25 people)

14-HOUR SLOW-SMOKED TENNESSEE BRISKET 🍴 | 325

Served with fried onion crisps, cider vinegar barbeque sauce, mini rolls
(Serves approximately 20 people)

SALMON EN CROÛTE | 375

With sautéed leeks and baby spinach filling with chive herb beurre blanc
(Serves approximately 30 people)

STEAMSHIP ROUND OF BEEF 🍴 | 1,500

Seasoned with cracked black pepper and sea salt, served with creamy horseradish sauce, whole grain mustard, mayonnaise, potato rolls
(Serves approximately 150 people)

NY SIRLOIN STRIP OF ANGUS BEEF WITH HORSERADISH CREAM SAUCE 🍴 | MARKET PRICE

With green peppercorn demi sauce, served with Sister Schubert® rolls
(Serves approximately 25 people)

SHANGHAI RED BRAISED PORK BELLY | 295

Served with quick-pickled herb carrot slaw, hoisin sauce, French rolls
(Serves approximately 20 people)



RECEPTION

DESSERT STATIONS

*Prices are per guest unless otherwise indicated. Minimum of 50 guests.
Prices are based on 90 minutes maximum service time. Each attending
chef is \$225 for 4 hours or less when needed or requested.*

TENNESSEE SWEET STATION | 20

An assortment 4 desserts per guest.

Includes:

- Petit fruit tartlets
- Assorted mini cheesecakes
- Assorted macarons
- Assorted mousse shooters

ELVIS MILKSHAKE & FLOAT BAR* (12 oz) | 18

Shakes prepared onsite plus pre-made offerings for quick service.

- Hank's® root beer, cherry soda, cream soda floats
- Vanilla, chocolate, peanut butter banana ice cream shakes

Toppings:

- Reese's® Pieces
- Maraschino cherries
- Chopped Butterfinger® bar
- Crushed Oreo® cookies
- Strawberry topping

*Chef attendant required.



RECEPTION

DESSERT STATIONS continued

*Prices are per guest unless otherwise indicated. Minimum of 50 guests.
Prices are based on 90 minutes maximum service time. Each attending
chef is \$225 for 4 hours or less when needed or requested.*

ICE CREAM SOCIAL / BYO SUNDAE | 20

Attendant hand-dipped ice cream
with a selection of toppings.

Ice cream flavors:

- Chocolate
- Vanilla
- Strawberry

Toppings:

- Maraschino cherries
- Sprinkles
- Crushed Oreos®
- Peanuts
- Chocolate chips
- Strawberry sauce
- Butterfinger® pieces
- Mini M&M's®
- Whipped cream
- Chocolate sauce

MARKET FRESH COBBLERS* | 125 per pan

Choose 1:

- Apple cinnamon raisin cobbler
- Peach cobbler
- Mixed berry cobbler

Includes whipped cream

Each pan serves approximately 25 guests.
Includes attendant-scooped vanilla ice cream.

*Chef attendant required.





BAR BEVERAGES

BEVERAGES

CASH & HOSTED BARS

A Music City Center bartender is required for all events serving alcoholic beverages. A bartender fee will apply. Each bartender is \$225 for 4 hours or less, and \$56 per bartender for each additional hour. On hosted bars, if a sales minimum of \$750 per bar is not achieved, the difference between the minimum and actual sales will be charged.

HOSTED BAR

- Deluxe Brand Cocktails | 11
- Premium Brand Cocktails | 12
- Deluxe Wines by the Glass | 10
- Premium Wines by the Glass | 12
- Import/Craft Beer | 8
- Domestic Beer | 7
- Assorted Sodas | 4.25
- Bottled Water | 4.25

CASH BAR

- Deluxe Brand Cocktails | 12
- Premium Brand Cocktails | 13
- Deluxe Wines by the Glass | 11
- Premium Wines by the Glass | 13
- Import/Craft Beer | 8.75
- Domestic Beer | 7.75
- Assorted Sodas | 4.50
- Bottled Water | 4.50

INDIVIDUALLY PRICED ITEMS

These items are not charged on consumption

- **Domestic Keg Beer** | 650 per ½ keg
(approximately 124 servings)
- **Import/Craft Beer** | 750 per ½ keg
(approximately 124 servings)
Client is responsible for the necessary space and electrical requirements for keg service in the booth. Power requirements are 110-volt, 20-amp power supply per kegerator.
- **Music City Center Punch** | 250 per gallon
(serves 25, 5-oz servings)
A refreshing mixture of Tennessee Whiskey and citrus flavors
- **Moonshine Punch** | 250 per gallon
(serves 25, 5-oz servings)
Fruit punch made from the local moonshine of the season!

Specialty Cocktails and Mocktails available upon request.



BEVERAGES

LIQUOR & BEER SELECTIONS

DELUXE SPIRITS

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

PREMIUM SPIRITS

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

BOTTLED & DRAFT DOMESTIC BEER

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

BOTTLED IMPORT & CRAFT BEER

- Blue Moon
- Samuel Adams
- Corona Extra
- Stella Artois
- Goose Island IPA
- Kona Big Wave
- Angry Orchard Cider

LOCAL BEER

- Yazoo Brewery
- Blackstone Brewery
- Jackalope Brewery
- Black Abbey Brewery
- Tailgate Brewery

NON-ALCOHOLIC BEER

- O'Douls
- Corona NA
- Blue Moon NA
- Bud Zero

*Ask about Local Whiskey
& Moonshine Tastings!*



BEVERAGES

WINE SELECTIONS

DELUXE WINE BY THE GLASS

For speed of service limit selection to 2:

- Dark Harvest Chardonnay
- Ruffino Lumina Pinot Grigio
- Sycamore Lane Cabernet
- Proverb Pinot Noir

PREMIUM WINE BY THE GLASS

For speed of service limit selection to 2:

- Kendall Jackson Chardonnay
- Kim Crawford Sauvignon Blanc
- Franciscan Estates Cabernet
- La Crema Pinot Noir

LOCAL WINE BY THE BOTTLE

- Arrington Red Fox | 56
- Arrington Stags White | 56
- Arrington Firefly Rosé | 60

Ask about our NA Wine Selections.

WHITE WINE BY THE BOTTLE

Sparkling

- La Marca Prosecco | 58
- J Vineyard Brut | 85
- Chandon Brut | 95

Chardonnay

- J Vineyard | 75
- Diatom | 84
- Hartford Court
Russian River Valley | 94

Pinot Grigio

- SeaGlass | 50
- Maso Canali | 65
- Jermann | 85

Sauvignon Blanc

- Joel Gott | 60
- Saint Clair Family Estates | 80
- Rombauer Vineyard | 93

Rosé

- La Jolie Fleu | 55
- Chateau Ste. Michele | 58

RED WINE BY THE BOTTLE

Merlot

- Murphy-Goode | 50
- Casa Brancaia,
Toscana Tre | 75
- Napa Cellars | 84

Pinot Noir

- Erath Reserve | 63
- Kali Hart Talbott | 75
- Siduri | 122

Cabernet Sauvignon

- Intrinsic | 63
- Kendall-Jackson
'Vintner's Reserve' | 70
- Louis M Martini | 88

Red Blend

- Joel Gott | 50
- Alamos | 60
- Unshackled by
The Prisoner | 75



OTHER SERVICES

WATER SERVICES

Water service is provided for podiums, head tables and meal functions.

The following additional options are available:

- **Water Dispensers** | 150 per show
Includes 1 five-gallon jug of spring water
- **Additional Five-Gallon Jug of Spring Water** | 45
- **Cubed Ice** (10 pound bag) | 10

PERSONNEL

Based on a 4-hour required minimum.

- **Booth Attendant** (Server) | 225
- **Butler Passer** | 225
- **Chef Attendant** | 225
- **Bartender** | 225
- **Each Additional Hour** | 225
Above the required minimum





GENERAL INFORMATION

GENERAL INFORMATION

FOOD SERVICES AND CATERING POLICIES

EXCLUSIVE PROVIDER OF FOOD AND BEVERAGE WITHIN MUSIC CITY CENTER

- Music City Center retains the exclusive right to provide, control, and maintain all food and beverage services within the building. We offer both published and custom-designed catered food service options. 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.
- No outside food or beverage of any kind may be brought into the Center without prearranged written approval of the Center's Food and Beverage department. This approval is generally only made for samples of product produced or sold by the vendor in the portion sizes permitted by our policy.

CATERED FOOD AND BEVERAGE PLANNING, PRICING AND AGREEMENT

- Music City Center requires the advanced planning and notice necessary to implement the successful execution of your unique event. Early notice and commitment of plan details are important for the acquisition of products and staff, especially in large volumes, for custom prepared items or for specialty items.

- The sooner we receive your event specs and specific F&B requests, the sooner we will be able to begin working with our vendors. Requested service and product with less than thirty (30) days' notice of the event cannot be guaranteed.
- Menu prices are subject to change. A good faith estimate of food and beverage prices will be provided six (6) months in advance of the event. If there is an issue of product availability or a significant commodity price increase which requires a price adjustment or substitution thereafter, the customer will be notified as soon as possible. The F&B team will work with the customer to suggest alternative solutions to meet their needs.
- If multiple plated entrees are offered at the event, the price of each entrée will be that of the highest priced entrée.
- Music City Center will work with the customer to lock-in final menu selection and pricing at thirty (30) days prior to the first catered event when the signed F&B agreement, signed Banquet Event Orders (BEOs) and 100% payment required for the execution of the service they represent are received. If a food and beverage minimum payment was previously provided to Music City Center,

the minimum funds will be applied toward the amount required by the signed BEO details. Depending on these final details, the earlier F&B minimum payment may or may not cover the entirety of the 100% payment required at thirty (30) days prior to the first event.

- Special dietary meal requests must be specifically identified on the BEOs in advance, both in category and number requested. These meals are an additional charge unto themselves and are not a substitute in lieu of the standard meals guaranteed and prepared for on the BEO.

CUSTOMER GUARANTEES

- Final guaranteed guest counts and itemized product counts, including those of dietary meals, are required ten (10) business days prior to your event. The Center will be prepared for three percent (3%) over the provided event guarantee, to a maximum of thirty (30), for plated meals and buffets as a circumstantial cushion. Any use of this overage is an additional charge. Changes or additions requested after the receipt of this ten (10) business day guarantee will be assessed for our capability to accommodate, but not promised and could involve additional charges.

GENERAL INFORMATION

FOOD SERVICES AND CATERING POLICIES continued

- The customer will be charged for the guarantee and any additional guests or food items served above the guarantee. Music City Center reserves the right to verify guest counts of per person events using generally accepted methods of corroboration.
- Any balance owed at the end of an event due to provided changes or additions to the original guarantees must be paid within ten (10) business days. If the event is of the nature that such additional charges may be incurred, a completed credit card authorization must be provided in advance by the customer as a guarantee of payment for such charges.

SERVICE CHARGE

- A service charge of twenty-four percent (24%) will be added to your bill for the catering service and is subject to change. Thirty-nine percent (39%) 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. Sixty-one percent (61%) of the total amount of this service charge is distributed to the employees providing the service as a gratuity.

SUPPLEMENTAL STAFFING

- Unless indicated otherwise, charges for the staffing of your function are included in our menu prices at our usual staffing ratios. For plated lunches and dinners, the provision of this labor at no added cost is based on a one One to twenty (1:20) staff to patron ratio and tables of eight to ten (8:10) people. On a seated breakfast, this ratio is one to twenty-five (1:25). For buffets, included staffing is based on a one to fifty (1:50) staff to patron ratio. When you request additional staffing, over and above what is normally provided, the following hourly rates will apply.
- Banquet / Beverage Server: \$225 (for 4 hours or less)
- Bartender: \$225 (for 4 hours or less)
- Chef / Carver: \$225 (for 4 hours or less)
- Additional hours: \$56.25 per hour above the required 4-hour minimum
- Circumstances which may require additional staffing including desire to augment service, special staff assignments, functions with fewer guests than our standard ratios support, and seating or function design which spreads the service over greater distances.

LINEN SERVICE

- Music City Center provides complimentary linen (*not floor length*), black or white, for all meal functions. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your catering sales professional will be able to assist with the acquisition of custom linen and décor at an additional charge.

CHINA SERVICE

- China service will be used for all meal services in carpeted ballrooms, meeting rooms and public corridors, unless our compostable Greenware is requested. All food and beverage events located in the exhibit halls and non-carpeted areas are serviced with compostable Greenware. If china is preferred in these areas, the following fees will apply.
- **Breakfast, Lunch, Receptions, and Dinners:** \$2.50 per person, per meal period.
- **Refreshment or Coffee Breaks:** \$2.50 per person, per break.

GENERAL INFORMATION

FOOD SERVICES AND CATERING POLICIES continued

SAMPLING OF OUTSIDE PRODUCT

- Sampling of food and non-alcoholic beverage items to promote products normally produced or sold by the vendor must be pre-arranged, approved in writing and comply with Music City Center policies. Such sampling may only occur in portion sizes strictly regulated by our policy and may not be sold.
- Food samples are limited to a two (2) ounce portion.
- Samples of non-alcoholic beverages are limited to a two (2) ounce maximum.
- If food or beverage is offered as a “traffic promoter” or amenity rather than a sample of a product produced or sold by the vendor, it must be pre-arranged with and purchased from the Music City Center Food and Beverage department or approved in writing with an associated prepaid buy-out fee. Please contact your catering sales representative for more information.

FOOD STORAGE, DELIVERY AND PRODUCTION SERVICES

- Use of the Center’s kitchens and preparation areas is limited to our staff. If food preparation, heating, cold storage, or other kitchen services are required, arrangements must be made no later than three (3) weeks in advance of the event. Charges for these services will be based on the requirements of the request. Please contact your catering sales representative for more information.
- Refrigerated or freezer storage is \$15 per cubic foot, per day, in addition to an initial \$250 fee for arrangements and warehouse handling.
- No pick-up from the warehouse will be allowed. All such products must be delivered by Center staff for a fee of \$50 per trip. Instructions for the handling and delivery of the refrigerated product must be provided to the catering sales representative at the time of order.
- Music City Center will not assume responsibility for incorrectly delivered product, damaged product at delivery, or quality of the product.

RETAIL/CONCESSION FOOD AND BEVERAGE

- Music City Center’s exclusive food and beverage service rights include the provision of retail concessions, bars, and fixed outlet offerings. If appropriate to the event, a plan will be discussed with show management in anticipation of event dynamics. Offerings and hours will be governed by business and results. Results for mobile carts must exceed the minimums indicated below or show management will be responsible for the difference between the minimum and the actual result. No offering will be open for less than a four (4) hour period. Any risk can be mitigated by judicious planning and real time response. Requests for additional carts or hours beyond those supported by results will incur the greatest risk of additional fees.
- Retail food carts, with entrée items, are provided free of minimum charges if sales exceed \$1,800 dollars per four (4) hour period.
- Retail specialty snack and beverage carts, including offerings such as specialty coffee, nuts, and ice cream are provided free of minimum charges if sales exceed \$1,000.

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions or are pregnant.

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk and, during pregnancy, can cause birth defects.



THANK YOU

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