



CATERING & EVENT MENUS

CONTINENTAL BREAKFAST

All breakfast buffets require a minimum of 10 guests and are presented for 60 minutes.

THE EXECUTIVE CONTINENTAL | 30

Freshly Baked Muffins, Pastries, and Croissants
Sliced Fresh Melon and Seasonal Berries
Vanilla Yogurt & House-Made Granola
Chilled Orange, Apple, and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee and
Hot Tea Selections

Please Choose One of the Following:

Bacon, Egg, & Cheddar Croissant
Sausage, Egg, & Cheddar Biscuit
Southwest Burrito
Biscuits and Gravy

Choose a Second option for \$3 per person

Enhancements

**Enhancements must be ordered with a
Continental or a breakfast buffet**

OMELET STATION | 7 Full Buffet, 13 Continental

Includes Shell Eggs, Egg Beaters and Egg Whites,
Andouille Sausage, Ham, Bacon, Peppers, Mushrooms,
Onions, Tomatoes, Salsa, Cheddar and Swiss Cheeses

WAFFLE STATION | 5 Full Buffet, 9 Continental

Belgian Waffles with Fresh Fruit Sauces
Fresh Seasonal Berries, Warm Maple Syrup

CLASSIC CONTINENTAL | 24

Freshly Baked Muffins, Pastries, and Croissants
Sliced Fresh Melon and Seasonal Berries
Chilled Orange, Apple and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee and
Hot Tea Selections

THE HEALTHY START | 28

Freshly Baked Bran Muffins
Steel Cut Oatmeal, condiments
Sliced Fresh Melon and Seasonal Berries
Greek Yogurt & House-Made Granola
Chilled Orange, Apple and Cranberry Juices
Spinach Egg Whites Frittatas
Freshly Brewed Coffee, Decaffeinated Coffee and
Hot Tea Selections

A LA CARTE

BREAKFAST SANDWICHES | 7 Each

English Muffin, Egg, Canadian Bacon, American Cheese
Biscuit, Egg, Sausage Patty, American Cheese
Croissant, Egg, Ham, Swiss Cheese

BREAKFAST BURRITOS | 6 Each

COUNTRY FRIED STEAK AND SAUSAGE GRAVY | 6

BUTTERMILK PANCAKES | 4 Full Buffet, 6 Continental

BISCUITS AND SCRATCH SAUSAGE GRAVY | 5

OATMEAL BAR | 4 Full Buffet, 7 Continental

Almonds, Dried Cranberries, Fresh Blueberries,
Golden Raisins, Peanut Butter and Chocolate Chips

PARFAITS | 6 Each



BREAKFAST BUFFETS

All breakfast buffets require a minimum of 10 guests and are based on 60 minutes of service to ensure quality.

MAKE YOUR OWN ALL AMERICAN | 35

Freshly Baked Muffins, Pastries and Croissants
Sliced Fresh Melon and Seasonal Berries
Vanilla Yogurt & House-Made Granola

Please Choose One of the Following:

Scrambled Eggs
Scrambled Eggs with Peppers, Onions,
and Smoked Sausage
Egg White Frittata
Ham & Cheese Frittata

Please Choose Two of the Following:

Applewood Smoked Bacon
Sausage Links
Turkey Sausage
Country Ham
Smoked Sausage

Please Choose Two of the Following:

Potato and Caramelized Onion Hash Brown
Crispy Red Bliss Potato
Stone Ground Grits
Oatmeal

Please Choose One of the Following:

Southern Biscuits with Scratch Sausage Gravy
Buttermilk Pancakes
Cinnamon Roll French Toast

SOUTHERN SUNRISE | 33

Freshly Baked Muffins and Pastries
Sliced Fresh Melon and Seasonal Berries
Scrambled Eggs with Cheddar Cheese
Country Fried Steak, Scratch Sausage Gravy
Applewood Smoked Bacon
Southern Biscuits with Scratch Sausage Gravy
Stone Ground Grits

Included

All breakfast buffets include:

Chilled Orange, Apple, and
Cranberry Juices
Freshly Brewed Coffee and
Decaffeinated Coffee
Hot Tea Selections



PLATED BREAKFAST

THE ALL AMERICAN | 28

Bakery Basket of Pastries
Scrambled Eggs
Roasted Farm Tomatoes
Roasted Red Bliss Potatoes

Choice of:

Sausage Links or
Applewood Smoked Bacon

THE KING | 30

Scrambled Eggs
Smoked Applewood Bacon
Roasted Farm Tomatoes
Peanut Butter Pancakes
Banana Brulee
Add a Seasonal Fruit Cup | 4

THE HEALTHY START | 30

Bakery Basket of Fruit and Nut Breads
Ranchero Egg Whites Frittata
Turkey Sausage
Roasted Farm Tomatoes
Roasted Red Bliss Potatoes

THE MEMPHIAN | 31

Bakery Basket of Southern Biscuits
Scrambled Eggs
Chopped BBQ Pork
Roasted Farm Tomatoes
Potatoes O'Brien

Included

All breakfast plates include:

Chilled Orange Juice
Coffee, Decaffeinated Coffee, and Hot Tea Selections



BRUNCH

Brunch requires a minimum of 30 guests and are presented for 30 minutes.

RISE & SHINE | 58

Freshly Baked Muffins and Pastries
Assorted Bagels with Smoked Salmon
Herbed Cream Cheese, Capers, and Red Onion
Scrambled Eggs with Chives
Applewood Smoked Bacon and Sausage Links
Seared Skirt Steak with Garlic Mushrooms
Miniature Dessert Selection
Chilled Orange, Apple, and Cranberry Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Hot Tea Selections, Iced Tea

All prices per person unless otherwise noted. Per Person priced selections must be guaranteed for the entire expected attendance.

**1 Chef Attendant required for every 100 guests at \$150++ each for up to 2 hours of service. Please, no substitutions.*

DELTA'S KINGS | 61

Freshly Baked Muffins and Pastries
Domestic Cheese Display
Classic Wedge Salad
Ham and Cheese Frittata
Cinnamon Roll French Toast
Applewood Smoked Bacon and Sausage Links
Roasted Fingerling Potatoes
Sweet Tea Brined Chicken with Sorghum Demi Glace
Chef's Selection of Desserts
Chilled Orange, Apple, and Cranberry Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Hot Tea Selections, Iced Tea

Please Choose One of the Following:

Turkey Carving Station with Cranberry Sauce and Rolls

- or -

Ham Carving Station with Flavored Mustards
and Cheddar Biscuits

PACKAGE BEVERAGE BREAKS

HALF-DAY | 28

Based on 4 Hours of Service

FULL-DAY | 45

Based on 8 Hours of Service

Includes Unlimited Coffee, Decaffeinated Coffee,
Hot Tea Selections,
Canned Sodas and Bottled Water

BEVERAGES

Sold on Consumption

Sodas & Bottled Water | \$4 each
Assorted Juices | \$4.50 each
Vitamin Water | \$8 each
Iced Tea/Lemonade/Fruit Punch | \$56 per gallon
Regular & Decaf Coffee | \$66 per gallon
Starbucks Coffee | \$90 per gallon



THEMED BREAKS

Breaks are based on 30 minutes of service unless noted.

THE COOKIE JAR | 12

Freshly Baked Assorted Cookies:
Chocolate Chip, Oatmeal Raisin, Peanut Butter,
Brownies, Blondies, and Dessert Bars,
Lemonade and Iced Tea

HIT THE TRAIL | 14

Make your Own Trail Mix:
House-made Granola, Toasted Coconut, M&M's,
Peanut Butter Chips, Raisins, Dried Fruit, Peanuts,
Candied Pecans, Almonds, Chex Squares,
Lemonade and Iced Tea

PICNIC BREAK | 14

Sliced Fresh Melon and Seasonal Berries,
Garden Fresh Vegetables, House-made Hummus,
Pita Chips, Crackers, Lemonade and Iced Tea

SPORTS FAN | 16

Mini Corn Dogs, Warm Salted Jumbo Pretzels,
Whole Grain Mustard, Hot Buttered Popcorn,
Tortilla chips, Chorizo Queso Blanco, Pico de Gallo,
Lemonade and Iced Tea

FRESH FRUIT AND CHEESE | 15

Seasonal Sliced Fresh Fruits and Berries,
Honey Vanilla Yogurt Dipping Sauce,
Smoked Cheddar, Pepper Jack, Gouda, Baby Swiss,
Assorted Crackers, Crostini, French Baguette,
Lemonade and Iced Tea

DO THE DIP | 16

Pimento Cheese Dip, Chorizo Queso Dip,
Spinach Artichoke Dip, House-Made Hummus,
Baguette, Pita Chips, Tortilla Chips

SOUTHWEST BREAK | 14

Cheese Quesadilla, Salsa, Jalapeños, Pico De Gallo,
Guacamole, Sour Cream, Tortilla Chips
Add chicken to your quesadilla | 2

ICE CREAM SUNDAE BAR | 12

Chocolate, Vanilla, and Strawberry Ice Creams,
Chocolate, Caramel, and Strawberry Sauces,
Cherries, Nuts, Sprinkles, M&M's,
Crushed Oreos, Reese's Peanut Butter Cups,
Crunch Bar Pieces, Whipped Cream

*Includes one attendant per 75 attendees.
Attendant required fee applies.*

PLATED LUNCH

SWEET TEA BRINED CHICKEN | 40

Sorghum Demi Glace, Creamy Polenta,
Roasted Seasonal Vegetables

LEMON PEPPER CHICKEN | 39 GF

Lemon Thyme Jus, Asiago Whipped Potatoes, Broccolini

MESQUITE SMOKED CHICKEN | 40

Chipotle BBQ Drizzle, Smoked Gouda Mac 'N Cheese,
Grilled Seasonal Vegetables

ROTINI PASTA WITH CHICKEN | 41

Sun dried Tomato Cream Sauce, Artichokes, Olives,
Spinach, Roasted Peppers, Shaved Asiago

STUFFED PORK LOIN | 41

Andouille Sausage Stuffed Pork Loin with Demi Glace,
Creamy Spinach, Sweet Corn

PARMESAN CRUSTED PORK POMODORO | 42

Garlic Basil Risotto, Vegetable Batonnets

ROOT BEER BRAISED SHORT RIBS | 43

Roasted Garlic Mashed Potato, Haricot Verts

TOP SIRLOIN BEEF | 44

ZIP Sauce Compound Butter, Potatoes Au Gratin,
Grilled Seasonal Vegetables

NEW ORLEANS GRILLED SHRIMP & GRITS | 43

Cheddar and Smoked Bacon Grits,
Mushrooms, Roasted Pepper Coulis

MAPLE SOY SALMON | 44

Coconut Rice, Fried Bok Choy

PORTOBELLO ETOUFÉE | 39 VEGAN

Lentils Stuffed Portobello with Charred Green Onion,
Sweet Corn Succotash

SALAD SELECTIONS

HOUSE SALAD

Baby Greens Blend, Grape Tomatoes, Cucumber, Carrots

CAESAR SALAD

Romaine Lettuce, Croutons, Parmesan Cheese

SPINACH SALAD

Spinach with Hardboiled Eggs, Bacon Bits,
Mushrooms, Grape Tomatoes, Red Onion

DESSERT SELECTIONS

Chocolate Cake

Pecan Pie

Strawberry Shortcake

Seasonal Cheesecake

Praline Cheesecake

Key Lime Pie

Carrot Cake

Included

Entrées Include:

A Starter Salad, a Dessert, Artisan Rolls, and
Butter, Coffee, and Tea Service.

Please add \$3.00 per person for multiple entrée
orders; up to three entrées may be selected.
Client must provide entrée cards at event for
each guest if multiple entrées are offered.





SALADS AND SANDWICHES

CLASSIC COBB SALAD | 33 GF

Grilled Chicken, Queso Fresco Crumbles, Bacon, Grape Tomatoes, Avocado, Egg, Ranch Dressing

CAESAR SALAD ENTRÉES

Baby Hearts of Romaine, Shaved Asiago Cheese, Grape Tomatoes with Fresh Crouton, Traditional Caesar Dressing

Choice of one:

Grilled Lemon Pepper Salmon | 33

Grilled Chicken | 32

Pesto Shrimp | 33

SOUTHWEST SALAD | 32 GF

Grilled Chicken, Corn, Black Beans, Tortilla Strips, Avocado, Tomato, Red Onion, Chipotle Ranch

ROASTED BEEF AND BRIE | 33

Herb Crusted Beef Tenderloin, Peppered Greens, Red Pepper Tapenade, Dijonnaise Spread, Toasted Baguette, Loaded Baked Potato Salad

MARINATED CHICKEN CLUB FOCACCIA | 32

Grilled Breast of Chicken, Peppered Bacon, Smoked Mozzarella, Roma Tomato, Butter Lettuce, Malt Vinegar Aioli, Focaccia Bread, Loaded Baked Potato Salad

GRILLED VEGETABLE FOCACCIA | 31

Grilled Marinated Vegetables, Dijon Mustard, Olive Salad, Brie Cheese, Radish Sprouts Focaccia Bread, Loaded Baked Potato Salad

SOUTHWEST TURKEY CLUB WRAP | 33

Turkey Breast, Smoked Bacon, Shredded Lettuce, Tomato, Swiss Cheese, Avocado, Chipotle Mayonnaise, Tomato Basil Tortilla, Tortellini Pasta Salad

Included

All Salads Include:

Artisan Rolls and Butter

All Salads and Sandwiches Include:

Chef's Selection of Dessert, Coffee and Tea Service.

LUNCH BUFFETS

All lunch buffets require a minimum of 20 guests and are based on 60 minutes of service.

SOUTHWEST SALAD BOWL | 44

Shredded Cilantro Chicken or Marinated Beef
Grilled Peppers and Onions, Black Beans, Mexican Rice
Romaine Lettuce
Guacamole, House Salsa, Pico de Gallo,
Monterey Cheese, Tomatoes, Scallions,
Tortilla Strips, Tortilla Chips, and Sour Cream
Sliced Fruit with Honey Yogurt Dipping Sauce

CREOLE BUFFET | 46

Gumbo
Spinach Salad, Sorghum Vinaigrette
Red Beans & Rice
Shrimp Etouffée
Sorghum Brined Pork Loin with Pan Jus
Chicken Jambalaya
Okra Succotash
Bread Pudding with Bourbon Sauce
Beignets

ITALIAN LUNCH | 47

Caesar Salad
Sliced Tomato & Mozzarella Tray
Roasted Seasonal Vegetables
Garlic Bread
Cannoli and Pannacotta

Please Choose Two Entrées:

Baked Ziti
Chicken Alfredo
Classic Meat Lasagna
Vegetable Lasagna
Cheese Tortellini and Mushroom Cream Sauce

SOUP AND SANDWICH | 44

Chef's Soup of the Day
Garden Salad
Ranch Dressing and Sorghum Vinaigrette
Bread and Butter
Potato Chips
Cookies and Brownies

Please Choose Three Sandwiches:

Reuben on Rye
Chicken Caesar Wrap
Grilled Vegetable Panini
Southwest Turkey Wrap
Chicken Salad on Focaccia
Three Cheese Grilled Cheese
Roast Beef and Brie on Baguette
Ham and Cheese with Onion Jam on Brioche

MEXICAN-TOWN | 46

Chicken Tortilla Soup
Mexican Salad:
Romaine, Black Beans, Corn, Cheddar Cheese,
Chipotle Ranch Dressing
Carne Asada or Marinated Chicken with
Sautéed Onions and Peppers,
Mexican Rice, and/or Charro Beans
Warm Flour Tortillas, Cilantro, Onion, Guacamole,
Sour Cream, Salsa Roja, Pico de Gallo
Churros
Add Shrimp \$4 per person

TASTE OF THE SOUTH

44 Two entrée choices | 48 Three entrée choices

Smoked Sausage and Cheese Platter
Red Pepper Coleslaw
Loaded Potato Salad

Please Choose Two or Three Entrées:

BBQ Chicken
Slow Cooked Baby Back Ribs
Southern Style Fried Chicken
Sliced Beef Brisket
Shredded BBQ Pork with Slider Buns

Please Choose Two Sides:

Fried Okra
Corn Succotash
Grilled Corn on the Cob
Smoke House Baked Beans
Grilled Seasonal Vegetables
Chive Infused Mashed Potatoes
Smoked Gouda Mac 'N Cheese
Please Choose Two Desserts:
Warm Apple Cobbler
Banana Pudding
Bread Pudding
Berry Cobbler





BOXED LUNCHES

GRILLED VEGETABLE WRAP | 30

Grilled Marinated Vegetables, Dijon Mustard,
Olive Salad, Brie Cheese, Radish Sprouts, Tortilla

SOUTHWEST TURKEY WRAP | 30

Turkey Breast, Smoked Bacon, Shredded Lettuce,
Tomato, Swiss Cheese, Avocado,
Chipotle Mayonnaise, Tomato Basil Tortilla

ROAST BEEF SANDWICH | 30

Shaved Cajun Beef, Brie Cheese, Onion Marmalade,
Dijon Mustard Spread, Pretzel Bun

MARINATED CHICKEN FOCACCIA | 30

Grilled Breast of Chicken, Peppered Bacon,
Smoked Mozzarella, Roma Tomato, Butter Lettuce,
Malt Vinegar Aioli, Focaccia Bread

HONEY BAKED HAM AND CHEDDAR | 30

Honey Baked Ham,
Cheddar Cheese and Onion Jam on a Brioche Bun

RECEPTION HORS D'OEUVRES

HOT SELECTIONS

**A minimum of 50 pieces of each
item is required for ordering.**

- Mini Quesadilla | 7
- Swedish Meatballs | 5
- Salmon Satay Chile Lime | 7
- Peking Duck Spring Roll | 7
- Chicken Skewers, Spicy Nutmeg | 6
- Mini Crab Cakes, Remoulade Sauce | 7
- Lobster Macaroni and Cheese Fritters | 6
- Bacon Wrapped Scallops, Honey Balsamic Drizzle | 7
- Mushroom and Leek Stuffed Mini Tarts | 6
- Vegetarian Spring Roll, Sweet Ginger Vinaigrette | 5
- Arancini | 5
- BBQ Shrimp & Grit Cake | 7
- Coconut Crusted Shrimp | 7
- Tuscan Ratatouille Tart | 6
- Pecan Chicken Tenders | 7
- Short Ribs Empanadas | 6
- Pork Pot Stickers | 6
- Chicken Wings | 48 DZ.

COLD SELECTIONS

**A minimum of 50 pieces of each
item is required for ordering.**

- Deviled Eggs | 5
- Vegetable Pinwheel | 5
- Prosciutto Wrapped Asparagus | 6
- Sausage and Cheese Skewer | 6
- Tuna Tartar Cone, Remoulade Sauce | 7
- Assorted Sushi Rolls, Ginger, Soy, Wasabi | *Mkt price*
- Shredded Chicken Pimento Cheese, Challah Crostini | 6
- Shrimp Cocktail Shooter, Horseradish Chili Sauce | 8
- Caprese Phyllo, Tomato, Mozzarella, Basil, Balsamic | 6
- Open Face Roast Tenderloin of Beef, Crispy Onions | 7
- Smoked Shrimp Tostada | 8

SNACKS

- Bar Mix | 40 Per Pound
- Deluxe Mixed Nuts | 42 Per Pound
- Butler Passing Fee | 150.00++ per Server

RECEPTION DISPLAYS

IMPORTED AND DOMESTIC CHEESE | 15

Smoked Cheddar, Pepper Jack, Gouda,
Baby Swiss, Brie, Assorted Crackers,
Crostini, French Baguette

CHARCUTERIE PLATTER | 17

Assorted Cured and Dried Meats and Sausages,
Assorted Olives, Pickles, Dried Fruit, Nuts and Berries,
Fresh Smoked Provolone, Marinated Vegetables,
French Baguette, Crostini, and Assorted Crackers

FRESH SEASONAL FRUITS & BERRIES | 14

Seasonal Fruits and Berries,
Honey Yogurt Dip

FIRE ROASTED VEGETABLES | 12

An Assortment of Seasonal Vegetables,
Seasoned with Olive Oil, Cracked Pepper, and Basil

MINIATURE DESSERT DISPLAY | 18

Choose Four of the Following:

Macarons
Petit Fours
Pecan Pie Bites
Rustic Fruit Tart
Cheesecake Bites
Key Lime Pie Bites
Chocolate Mousse
Strawberry Shortcake
Mini Lemon Blueberry Pie
Mini Sweet Potato White Chocolate Pie

RECEPTION CARVING BOARD

*All action and carving stations are priced per person, based
on a 1.5 hour reception with a minimum of 40 guests.
Everything must be ordered for full guarantee.*

BLACKENED STRIP LOIN | 37

Sweet Potato Mash
Bacon Fat Greens
Dinner Rolls

BBQ BRISKET | 39

Chive infused Mashed Potatoes
Fried Okra
Hawaiian Rolls

ROASTED TURKEY BREAST | 35

Andouille Stuffing
Green Bean Casserole
Cranberry Sauce
Dinner Rolls

HONEY GLAZED HAM | 33

Macaroni and Cheese
Grilled Pineapple
Hawaiian Rolls

SMOKED RIBEYE | 41

House made ZIP Sauce
Olive Oil Mashed Potatoes
Edamame Succotash
Dinner Rolls

SEARED TENDERLOIN OF BEEF | 44

Red Wine Demi Glace
Crushed Red Skin Potatoes
Seasonal Vegetables
Dinner Rolls

MOJO PORK LOIN | 33

Steamed Rice
Stewed Apples
Hawaiian Rolls

RECEPTION ACTION STATIONS

*All action and carving stations are priced per person, based
on a 1.5 hour reception with a minimum of 40 guests.
Everything must be ordered for full guarantee.*

SHRIMP AND GRITS | 23

Shrimp, Andouille Sausage, Rice Grits, Creole Sauce

ASIAN STIR FRY | 24

Shrimp and Chicken, Fried Rice, Celery, Carrots,
Water Chestnuts, Bean Sprouts, Green Onion,
Snow Peas, Mushrooms

TACO BAR | 22

Grilled Chicken and Carne Asada,
Soft Flour Tortillas, Hard Taco Shells, Cheese,
Sour Cream, Pico de Gallo, Guacamole, Salsa,
Tomatoes, Chipotle Crema, and Tortilla Chips

MAC 'N CHEESE BAR | 23

Elbow Noodles, Cheddar, Parmesan, Mozzarella,
Buffalo chicken, BBQ pork, Bacon, Red Peppers,
Spinach, Mushrooms, Broccoli, Toasted Bread Crumbs

MASHED POTATO BAR | 19

Sweet Potato, Red Skin Potato, Yukon Gold,
Brown Sugar, Marshmallows, Cheddar Cheese,
Butter, Chives, Sour Cream, Pecans,
Mushrooms, Bacon Bits

TUSCANY PASTA STATION | 19

Bow Tie, Rotini, and Penne Pastas, Marinara and
Alfredo Sauces, Grilled Chicken and Shrimp,
Red Pepper, Green Onion, Garlic, Peas, Spinach,
Parmesan, Black Olives, Artichokes, Mushrooms

**1 Chef Attendant required for every 100 guests at \$150++ each
for up to 2 hours of service. Please, no substitutions.*



PLATED DINNER OPTIONS | SALADS AND DESSERTS

Plated dinners require a minimum of 20 guests or \$150 fee will occur.

SALADS

HOUSE SALAD

Iceberg and Romaine Lettuce, Grape Tomatoes,
Cucumber, Carrots
Cilantro Ranch Dressing

CAESAR SALAD

Romaine Lettuce, Parmesan Cheese, Grape
Tomatoes, Croutons
Traditional Caesar Dressing

WINTER GREEN SALAD

Winter Greens with Cranberries, Feta Cheese,
Candied Pecans, and Mandarin Oranges
Balsamic Vinaigrette

MIXED GREENS

Iceberg and Romaine Lettuce Spring Mix,
Grape Tomatoes, Cucumber, Carrots
Red Wine Vinaigrette

SPINACH SALAD

Spinach Leaves, Hardboiled Eggs, Bacon Bits,
Mushrooms, Grape Tomatoes and Red Onions
Brown Sugar Vinaigrette

WEDGE SALAD

Iceberg Lettuce with Crumbled Bleu Cheese,
Bacon Bits, Grape Tomatoes and Scallions
Ranch Dressing

DESSERTS

Carrot Cake
Praline Cheesecake
Seasonal Cheesecake
Chocolate Bourbon
Pecan Pie
Lemon and Blueberry Tart
Strawberry Shortcake
Chocolate Mud Pie
Key Lime Pie



PLATED DINNER OPTIONS | ENTRÉES

ENTRÉES

CENTER CUT TOP SIRLOIN OF BEEF | 59

Mozzarella Margherita Casserole of Spinach
and Artichoke, Roasted Tomato Demi Glace,
Sweet Potato Soufflé

PAN SEARED FILET OF BEEF 7 oz. | 68 GF

Pan Seared Filet with Bordelaise Sauce,
Chive Infused Mashed Potato,
Roasted Asparagus

GRILLED RIBEYE STEAK | 67 GF

16 oz. Grilled Ribeye, Chive Infused Potatoes,
House-Made Worcestershire,
Fried Brussel Sprouts

GRILLED NEW YORK STRIP STEAK | 64 GF

Grilled 10 oz. New York Strip Sirloin with
Blackberry Demi Glace, Roasted Fingerling Potatoes,
Grilled Asparagus

MOJO MARINATED PORK TENDERLOIN | 55 GF

Fried Plantains, White Rice,
Cuban Black Beans, Pineapple Salsa

GRILLED 14 OZ. PORK CHOP | 58 GF

Apple Thyme Jus, Roasted Apple and Butternut Squash,
Braised Garlic Mash Potato

BRAISED SHORT RIBS | 56

Roasted Garlic Mashed Potatoes and Grilled Vegetables

STUFFED CHICKEN | 55

Spinach, Boursin, Sun Dried Tomato Stuffed Chicken,
Red Pepper Coulis, Asiago Polenta,
Roasted Broccolini

GRILLED ATLANTIC SALMON | 57 GF

Grilled Salmon, Mango Salsa,
Wasabi Horseradish Butter,
Fried Rice, Roasted Edamame Succotash

PACIFIC GOLDEN CORVINA | Mkt

Sweet Potato Soufflé,
Glazed Vegetables with Lobster Oil Crawfish Butter

GULF RED FISH | Mkt GF

Lemon Thyme Risotto, Roasted Brussel Sprouts,
Crawfish Herbed Beans Blanc

Included

Plated Dinners Include:

A Choice of Salad, a Dessert, Artisan Rolls,
and Butter, Coffee, and Tea Service.



Up to 3 entrées may be selected and will be
priced at the higher priced entrée. Client must
provide entrée cards for each guest.



DINNER BUFFETS

All dinner buffets require a minimum of 20 guests and are presented for 60 minutes.

TN BUFFET | 59

Fresh Green Salad with Brown Sugar Vinaigrette
and Ranch Dressing
Blackened Chicken, Veloute
Beef Medallions with Mushroom Demi Glace
Sweet Tea Brined Chicken
Boursin Cheese Mashed Potatoes
Roasted Seasonal Vegetables
Seasonal Cobbler

CARIBBEAN BUFFET | 60

Caribbean Cobb Salad
Mojo Pork Loin
Jerk Chicken
Grilled Mahi Mahi with Mango Salsa
Fried Plantains
Cuban Black Beans
Steamed Rice
Fruit Salad
Bacardi Pound Cake

SOUTHERN BUFFET

61 Two entrée choices | 65 Three entrée choices

Tomato and Cucumber Salad
House Salad
Roasted Potatoes
Macaroni and Cheese
Braised Greens
Pork Belly Beans
Bourbon Pecan Pie
Banana Cheesecake

Please Choose Two or Three Entrées:

Brown Sugar Glazed Meatloaf
Chicken and Dumplings
Fried Catfish
Fried Chicken
Roasted Pork Butt

LITTLE ITALY BUFFET

59 Two entrée choices | 64 Three entrée choices

Fagioli Soup
Caesar Salad
Caprese Salad, Tomato, Mozzarella, Basil
Vegetable Lasagna
Balsamic Roasted Broccolini
Garlic Bread, Rolls and Butter
Cannoli
Biscotti
Gelato

Please Choose Two or Three Entrées:

Chicken Parmesan, Tomato Sauce
Chicken Marsala
Shrimp Alfredo
Salmon Puttanesca
Chicken Carbonara

BEALE STREET

60 Two entrée choices | 65 Three entrée choices

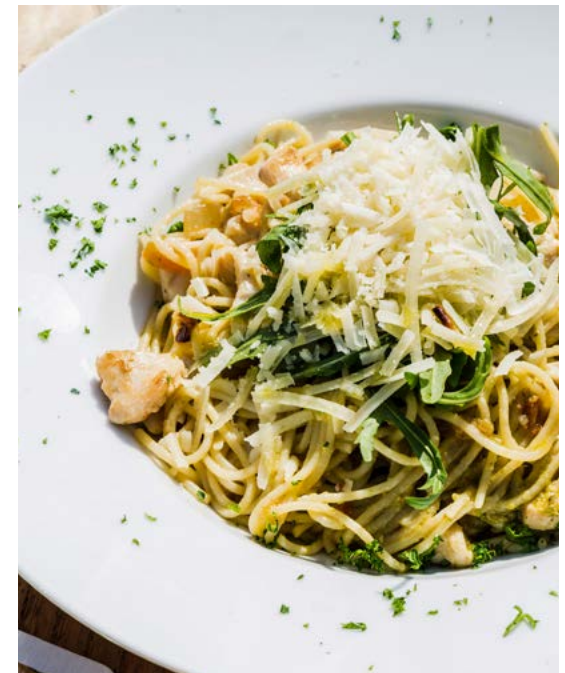
House-Made Slaw
BBQ Nachos
Macaroni and Pea Salad
Baked Beans with Bacon
Macaroni n' Cheese
Cheddar Biscuits
Grilled Corn on the Cob
Bourbon Pecan Pie
Warm Apple Pie with Vanilla Ice Cream

Please Choose Two or Three Entrées:

Pulled Pork
Smoked Ribs
Smoked Brisket
BBQ Smoked Chicken

THE FRENCH QUARTER | 67

Chicken and Andouille Sausage Gumbo
Hand Picked Greens, Heirloom Tomatoes,
Cucumbers, Voodoo Vinaigrette,
Catalina Dressing
Roasted Corn and Black-Eyed Pea Salad
Blackened Chicken, Cajun Cream Sauce
Crawfish and Chicken Pastalaya
BBQ Shrimp
Fried Okra
Red Beans and Rice
Corn Succotash
Banana Cream Pie
Praline Bread Pudding





BEVERAGES

HOST BAR | CASH BAR

SILVER SELECTIONS

Host | \$10

Cash | \$13

Absolut Vodka
Beefeater Gin
Cruzan Silver Rum
Jose Cuervo Especial Gold Tequila
Canadian Club Blended Whisky
Dewar's Scotch Whiskey
Jack Daniel's Whiskey
Crown Royal Whiskey
Korbel Brandy

PREMIUM SELECTIONS

Host | \$12

Cash | \$15

Ketel One Vodka
Belvedere Vodka
Bombay Sapphire Gin
Tanqueray Gin
Bacardi Silver Rum
Makers Mark & Four Roses Small Batch
Crown Royal Reserve Whiskey
Gentleman Jack Whiskey
Rémy Martin VSOP Cognac
1800 Silver Tequila
Package Beverage Breaks

PACKAGE BEVERAGE BREAKS

Iced Tea/ Lemonade/ Fruit Punch - \$66 per gallon
Regular & Decaf Coffee - \$76 per gallon
Starbucks Coffee - \$98 per gallon

Bartender Fees:

\$150 per bartender for the first four hours of service, each additional hour will be \$60 per hour, per bartender. We recommend one (1) bar for every 100 guests. Cash bars for events of 75 people or more require a cashier. There is a charge of \$60 per cashier for a four-hour period.

BEER

DOMESTIC BEER

Host | \$6

Cash | \$8

Budweiser, Bud Light, Miller Light, Coors Light,
Michelob Ultra

IMPORTED & CRAFT BEER

Host | \$7

Cash | \$9

Ghost River, Heineken, Newcastle
Corona, Bass Ale, Sierra Nevada, Memphis Sands (Wiseacre)
Amstel Light, Guinness Draft, Stella Artois

NON-ALCOHOLIC BEER

Host | \$7

Cash | \$8

Becks

WINE

WINE SELECTIONS

Host | Glass | \$9

Bottle | \$45

Cash | Same

WHITE WINES

Silver Gate Vineyards, Pinot Grigio, California
Silver Gate Vineyards, Sauvignon Blanc, California
Silver Gate Vineyards, Chardonnay, California

RED WINES

Silver Gate Vineyards, Pinot Noir, California
Silver Gate Vineyards, Merlot, California
Silver Gate Vineyards, Cabernet Sauvignon, California



The staff at The Guest House at Graceland thank you for your business.
We understand that you have many venues to choose from but we
assure you that your experience here will be amazing.

TERMS & CONDITIONS

PRICES, TAXES & FEES

All prices shown are subject to applicable taxes (14.75%: 9.75% sales tax + 5% TDZ tax), service charge (14%) and administration fee (11%). Service charge is provided to hotel wait staff employees, service employees and/or bartenders. Administration fee is retained by the hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employees providing service to you.

All prices are subject to change and will be confirmed 90 days prior to your function.

SELECTIONS & GUARANTEES

We request that menu selections are provided to your Catering and Convention Services Representative at least 18 days prior to your event. The group's guarantee, the number of guests attending functions, are due 72 business hours prior to event date. Should your guarantee be different than your original contracted attendees, the resort has the right to reassign your room to be more suitable for your group.

Our menus are offered as a guideline of choices but we would be happy to customize and tailor specialty menus at your request.

Please be advised that your menu may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination or cross-contamination.

Pricing is per person unless noted differently.

FOOD & BEVERAGE

In accordance with Tennessee food and liquor laws, The Guest House at Graceland does not allow any food or beverages to be brought onto the property or taken out of our food outlets or banquet facilities by guests.

MISCELLANEOUS

Any signs, decorations or other displayed items must be of professional quality and have prior approval of the Convention Services Team. No items may be attached to any walls in banquet rooms or other public areas unless done so by our Facilities Department for a "hanging fee" of \$45 for signage up to 4' x 6' and \$55 for signage larger than 4' x 6'.

THE HOTEL MAY ASSIGN SUITABLE CHARGES FOR THE FOLLOWING:

- Extensive Room Set-Ups
- Cleaning Fees/Destruction of Property
- Resetting of Rooms
- In-House Equipment Use
- Additional Power Requirements
- Labor Fees for Staff Assistance

AUDIOVISUAL

ITA Audio Visual Solutions is The Guest House at Graceland in-house AV service provider. A full-service audio visual rental and staging company, ITA provides the convenience, expertise, and cost-effective management to ensure that your meeting or event is a complete success.

CATERING & CONVENTION SERVICES APPROVALS/CHANGES

All Banquet Event Orders (BEOs) must be reviewed for accuracy. If there are no changes or corrections, the BEO(s) must be signed, dated and returned to the Catering/Convention Services Department.

Space, services and any changes cannot be implemented until the signed BEO(s) are received.

SHIPPING & RECEIVING

Due to limitations in secured storage space, The Guest House at Graceland will only accept packages as follows:

Boxes/packages may be sent for arrival a maximum of 48 hours prior to group arrival and will be marked with the responsible party's name, group name, plus "Hold for Arrival Date of _____".

There will be a handling charge as follows:

- Boxes up to 36" x 24" x 24": \$20 per box
- Larger boxes or display cases: \$50 per box
- Pallets: \$100 per pallet

For other sized amounts, please consult your Conference Services Manager for pricing.

Charges will be placed on master account unless otherwise directed. Additional labor charges may be incurred depending on the size of the shipment, at the discretion of The Guest House at Graceland. The Guest House at Graceland will not be responsible for any damages or loss to any packages or boxes.