



OMNI NASHVILLE HOTEL  
EVENT MENU





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*v* Vegetarian

*vg* Vegan

*gf* Gluten-Friendly

*df* Dairy-Free

*n* Contains Nuts

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.



# TABLES

All breakfast tables are served with chilled fresh orange, cranberry and apple juices, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Minimum 20 guests.

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

## MUSIC CITY CONTINENTAL

Mélange fruit cocktail | Sourwood honey, mint simple syrup *df gf v*

Assorted breakfast pastries | Butter, jam

Assorted bagels | Seasonal berry & plain cream cheeses

Assortment of individual Greek yogurts *gf*

Steel-cut oats | Stone fruits, coconut flakes, oat milk, roasted nuts *df gf v*

45 per person

## BELLE MEADE WELLNESS

Seasonal fruits & berries *df gf v*

House-made granola bar trifle | Dried fruit, sorghum

Assorted breakfast cereals | Whole, skim & soy milks

Multigrain croissants, apple & cinnamon bran muffins

Apple chicken link sausage *gf*

Chef-inspired seasonal shakshuka with over-easy eggs *df gf*

47 per person

## SOBRO

Seasonal whole fruit *df gf v*

Assortment of individual Greek yogurts *gf*

Nashville breakfast biscuit sandwich | Fried egg, Nashville hot chicken, cheddar, Omni Nashville's famous buttermilk biscuit, smoked tomato aioli

Cheddar & chive hash brown casserole

Steel-cut oats | Stone fruits, coconut flake, oat milk, roasted nuts *df gf v*

48 per person

## EAST NASHVILLE

Mélange fruit cocktail | Sourwood honey & mint simple syrup *df gf v*

Whisper Creek cinnamon rolls with sweet cream icing, babka, seasonal fruit turnovers

Assortment of individual Greek yogurts *gf*

Farm-fresh scrambled eggs *gf*

Steel-cut oatmeal station | Fresh & dried seasonal fruits *df gf v*

Southern breakfast casserole | Egg, applewood-smoked bacon, bread, peppers, onion, cheese

49 per person





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## MUSIC CITY STANDARD

Mélange fruit cocktail | Sourwood honey & mint  
simple syrup *df gf v*

Assortment of individual Greek yogurts *gf*

Assorted breakfast pastries & muffins | Butter, jam

Farm-fresh scrambled eggs *gf*

Omni signature breakfast sausage links *df gf*

Applewood-smoked bacon *df gf*

Herb roasted marble potato with peppers &  
onions *df gf v*

50 per person

## BROADWAY BREAKFAST & BISCUIT BAR

Seasonal fruits & berries *df gf v*

Assortment of individual Greek yogurts *gf*

Freshly made buttermilk biscuits, chili & cheddar  
cornbread | Savory herb butter, honey cinnamon  
butter, local jam

Black pepper sausage gravy

Farm-fresh scrambled eggs *gf*

Blueberry sausage patties *df gf*

Applewood-smoked bacon *df gf*

Cheddar & chive hash brown casserole

52 per person

## NOLENSVILLE PIKE MARKET

Mélange fruit cocktail | Sourwood honey & mint  
simple syrup *df gf v*

Hibiscus shooters *gf*

Cinnamon churros | Dulce de leche

Street tacos | Warm flour tortillas, fried corn tortilla  
chips, Hatch chile cheese sauce, scrambled eggs,  
carnitas, seasoned refried beans, Mexican sour  
crema, pico de gallo, salsa roja, salsa verde

Breakfast burrito | Scrambled egg, fried potatoes,  
green chiles, queso, chipolte garlic aioli

Tajín-spiced potatoes | Ancho chili & smoked paprika  
aioli *df gf*

54 per person



## ENHANCEMENTS

All breakfast enhancements must accompany a full breakfast buffet for 90 minutes of continuous service. Minimum 20 guests.

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### CHATTANOOGA OMELET & EGGS ACTION STATION

Farm-fresh eggs and egg whites *df gf*

Pit ham, applewood-smoked bacon, chicken sausage *df gf*

Cheddar and local cheese

Mushrooms, onions, bell peppers, spinach, pico de gallo, salsa *df gf v*

20 per person | attendant required

### GREEN HILLS

Oats & grains | Steel-cut oats, ancient grains, dried stone fruit, pepitas, coconut, maple, fresh seasonal berries *df gf*

Coconut yogurt trifle | Acai & fresh fruit purée, gluten-friendly granola *df gf*

Sweet potato frito chili hash | Salsa verde *df gf*  
19 per person

### SOUTHERN FLAIR

White peach & passion fruit yogurt parfait | Microgreens, Bob's red mill gluten-friendly granola, honey *gf*

Griddle cake burrito | Blueberry sausage, sweet potatoes, fresh egg, Swiss cheese, spicy maple syrup

Smoked prime rib hash | Hominy, peppers, onions, sweet heat spice *df gf*

18 per person

### HOT CHICKEN & WAFFLES

Fried egg, vanilla sugar-coated waffle

Nashville hot fried chicken, hot oil

Apple cider maple syrup, butter, apple butter, bread & butter pickles, local jam

25 per person

### BUILD-YOUR-OWN AVOCADO TOAST

Scrambled eggs & scrambled egg whites *gf*

Avocado schmear *df gf v*

Fresh greens, heirloom tomato, roasted peppers, radish, pickled onions *df gf v*

Whipped dill & caper fromage blanc

Everything & plain bagels, charred multigrain bread *df*

24 per person





# BRUNCH

Available from 10am to 2pm. Two hours of continuous service. 100 guest minimum.

Brunch is served with chilled fresh orange, cranberry and apple juices, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

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## PRE-CARVED CARVING STATION | CHOOSE ONE

### BUTTERMILK FRIED CATFISH WITH SPICY REMOULADE

80 per person

### ‘NASHVILLE HOT’ SMOKED TURKEY

82 each

### BBQ-SPICED BONE-IN PORK ROAST

88 each

### HERB-CRUSTED RIBEYE

98 each

## ACCOMPANIMENTS

### COLD TABLE

Sliced seasonal fruit platter *df gf v*

Assorted breakfast pastries & muffins | Butter, jam

Chef attended smoothie bowl station | Protein powders, fresh fruit, seeds *gf*

Charred root vegetable & grains salad | Dried fruit, bitter greens, maple cider vinaigrette *df gf*

Frisée & radicchio strawberry salad | Candied walnut & basil vinaigrette

### HOT TABLE

Southern breakfast casserole | Sausage, chiles, applewood-smoked bacon, bread

Scrambled eggs *gf*

Applewood-smoked bacon *df gf*

Charred bone-in yardbird | Mop sauce *df gf*

Roasted marble potatoes | Peppers, onions, herbs *df gf*

Roasted asparagus | Egg yolk aioli *df gf*

### SWEETS

Donut bread pudding | Whiskey anglaise

Pumpkin bread

French Quarter beignets | Tennessee honey



# À LA CARTE BREAKFAST ENHANCEMENTS

All breakfast enhancements must accompany a full breakfast buffet with 90 minutes of continuous service. Minimum 20 guests or 2 dozen of each item.

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## CHILLED HARD-BOILED EGGS

Barrel-aged hot sauce, shucking hot spice, sea salt  
48 per dozen

## WHITE PEACH & PASSION FRUIT TRIFLE

Greek yogurt, Bob's Red Mill granola, microgreens *gf*  
9 per person

## OVERNIGHT OATS

Dried stone fruits, nuts, coconut flake, maple syrup, oat milk *gf*  
9 per person

## BOB'S RED MILL GLUTEN-FRIENDLY STEEL-CUT OATS

Brown sugar, pecans, mixed dried fruit, assorted milks *gf*  
11 per person

## BROADWAY BISCUIT BAR

Freshly made buttermilk biscuits, chili & cheddar cornbread, savory herb butter, cinnamon honey butter, local jam, black pepper sausage gravy  
16.5 per person

## WEISENBERGER MILL BREAKFAST GRITS

Cheddar, butter, assorted hot sauces *gf*  
11 per person

## BACON, EGG & CHEESE CROISSANT

Fried egg, applewood-smoked bacon, cheddar  
144 per dozen

## MULTIGRAIN CROISSANT

Fried egg, tomato, hummus spread, Gruyère (croissant contains sesame)  
132 per dozen

## COUNTRY HAM BISCUIT

Cheddar, country ham, tomato, pepper jelly  
144 per dozen

## OPEN-FACED BREAKFAST REUBEN

Marbled rye English muffin, house-made corned beef, Swiss, red cabbage, kraut, Russian dressing  
180 per dozen

## BREAKFAST BURRITO

Farm-fresh scrambled eggs, roasted green chiles, chorizo, tater tots, cheddar, chipotle garlic aioli  
156 per dozen





## PLATED

All plated breakfasts include freshly baked breakfast breads, chilled fresh orange juice, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Price is based on a minimum of 20 guests.

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### SOUTHERN COMFORT CLASSIC

Locally inspired smoothie shooter *gf*

Farm-fresh scrambled eggs *gf*

Herbed marble potatoes | peppers & caramelized onions *df gf*

Applewood-smoked bacon *df gf*

Omni signature sausage link *df gf*

46 per person

### ‘NASHVILLE HOT’ CHICKEN & WAFFLE

Locally inspired smoothie shooter *gf*

‘Nashville hot’ fried chicken

Sunny-side egg

Vanilla sugar-coated waffle

Bread & butter pickles

Maple syrup, whipped butter

Sweet potato casserole

48 per person

### GRANDMA’S BUTTERMILK BISCUITS & GRAVY

White peach & passion fruit yogurt parfait | Granola, microgreens *gf*

Omni Nashville’s famous buttermilk biscuit

Black pepper sausage gravy, house-made hot sauce

Applewood-smoked bacon

Fried potatoes with marinated tomatoes *df gf*

46 per person

### DOWN-HOME EGG & HASH

Locally inspired smoothie shooter *gf*

Egg galette

Short rib & potato hash | Peppers, onions, herbs, cider bbq

Butternut squash | Cranberries, maple

Honey cake mini loaf

48 per person





# MORNING AND AFTERNOON BREAKS

All packaged breaks require 30 or 60 minutes of continuous service and are available morning and afternoon with a minimum of 20 guests. Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

## THE FARMERS MARKET

Fresh melon bowl *df gf v*

Local honey yogurt dip, cinnamon honey butter

Artisan cheese, pimento cheese, cured meats

Miniature croissants, chocolate croissants, banana bread, artisan crackers

30 minutes | 25 per person

60 minutes | 34 per person

## THE JUICE BAR

Seasonal whole fruits *df gf v*

Smoothies | Protein-rich green and seasonal berry & banana *gf*

Terra chip, asian snack crackers, edamame hummus, seasonal hummus *df gf*

30 minutes | 25 per person

60 minutes | 34 per person

## THE GRAZING BOARD

Artisan cheeses, regional charcuterie, seasonal fruits, pickled vegetables

Seasonal mustard, garlic naan, artisan crackers

30 minutes | 26 per person

60 minutes | 39 per person

## WARM COOKIES & MILK

House-made cookies | Double-chocolate chip, peanut butter, oatmeal raisin, sugar

Mini jugs of classic & flavored milks

30 minutes | 27 per person

60 minutes | 36 per person

## THE CRUDITÉ BOARD

Crudité vegetables | Cucumbers, red pepper, carrots, celery *df gf v*

Buttermilk dill dressing, pimento cheese spread *gf*

White bean hummus, pepper jelly *df gf*

Pita chips

30 minutes | 25 per person

60 minutes | 34 per person

## PROPER AFTERNOON TEA

Cucumber tea sandwich | Watercress, cucumber, vegetable cream, pumpernickel

Biscuit tea sandwich | Buttermilk biscuit, whipped pimento cheese, local country ham, pepper jelly

Brown butter tea cookies, blueberry scones, biscotti

Devonshire cream, lemon curd, whipped butter

30 minutes | 28 per person

60 minutes | 40 per person

## SMOKY MOUNTAIN TRAIL MIX

Beef jerky *gf*

Smoked almonds, dried fruit, roasted pumpkin seeds

Yogurt-covered pretzels, M&M's®, wasabi peas, Asian cracker mix

Assorted Naked® brand juices

30 minutes | 28 per person

60 minutes | 41 per person



# MORNING AND AFTERNOON BREAKS

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## THE WONDER YEARS

Assortment of novelty sugary cereals

Mini jugs of classic & flavored milks

Sugar-coated waffle bar | Apple butter, Nutella, M&M's, cherries, chocolate chips, berries, maple syrup, whipped cream, peanut butter

House-made pop tarts, banana bread

30 minutes | 30 per person

60 minutes | 38 per person

## GLUTEN-FRIENDLY DELIGHT

Assorted gluten-friendly baked goods, brownies, cookies *gf*

Deep River kettle chips, seasonal whole fruit, assorted gluten-friendly granola bars *gf*

30 minutes | 27 per person

60 minutes | 39 per person

## SERENDIPITY SUNDAE BAR

French vanilla and chocolate premium ice creams

Hot fudge, caramel sauce, whipped cream, praline pieces, sprinkles

Fresh sliced strawberries, crushed pineapple, Maraschino cherries

30 minutes | 29 per person | attendant required

60 minutes | 40 per person | attendant required

## HIGH ENERGY

Power carb smoothie *gf*

Dark chocolate, dried fruit & nut bark, house-made trail mix, beef jerky

Assorted energy & granola bars

Assorted Naked® brand juices, Gatorade®, Red Bull®

30 minutes | 27 per person

60 minutes | 39 per person

## THE 7TH INNING STRETCH

Nashville hot roasted peanuts, buttered popcorn, Cracker Jack, salted Bavarian pretzels, churros

Wings | Honey Hot, Asian Thai Chili or Savory Mild Spice Dry Rub (choose one) *df gf*

Hatch chili cheese, spicy mustard, buttermilk ranch dressing, bleu cheese dressing

30 minutes | 27 per person

60 minutes | 39 per person

## THE DONUT SHOPPE

House-made donuts & donut holes

Sausage, chili & cheddar kolache

Stance drip coffee, canned cold brew coffee, assorted syrups, mini jugs of classic & flavored milks

30 minutes | 25 per person

60 minutes | 37 per person



# OPTIONAL BREAK ENHANCEMENTS

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

## ASSORTED À LA CARTE SNACKS

### WHOLE SEASONAL FRUIT

72 per dozen

### INDIVIDUAL GREEK YOGURTS

78 per dozen

### GRANOLA & ENERGY BARS

7.5 each

### CLASSIC CANDY BARS

7 each

### INDIVIDUALLY BAGGED SNACKS

Deep River Kettle Chips, Sun Chips, Planters Trail Mix, pretzels

7 each

### LOCAL MOOSE HEAD® KETTLE CORN

9 each

### RICE KRISPIES TREATS

7 each

## À LA CARTE BAKERY CINNAMON ROLLS

Sweet vanilla icing

102 per dozen

### ASSORTED DONUTS

78 per dozen

### CROISSANTS, MUFFINS & DANISHES

78 per dozen

### ASSORTED BAGELS

Sweet and plain cream cheeses

84 per dozen

### HOUSE-BAKED COOKIES

Sugar, double-chocolate chip, peanut butter, oatmeal raisin

78 per dozen

### HOUSE-MADE BROWNIES & BLONDIES

78 per dozen

### GLUTEN-FRIENDLY MUFFINS, COOKIES OR BROWNIES

84 per dozen



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## MONDAY | SOUTHERN MEAT & THREE

Mixed greens salad, buttermilk dressing, apple cider vinaigrette *gf*

Cheddar & green chile spoonbread

Sweet chow chow relish *df gf*

### MEAT

Yardbird | Spiced charred chicken (8pc. bone-in) *df gf*

House-smoked brisket, Nashville barbecue *df gf*

### CLASSIC SIDES

Mac n' cheese

Green chile & cranberry coleslaw *df gf*

Slow-cooked green beans with applewood-smoked bacon *df gf*

### SOUTHERN SWEETS

Seasonal fruit cobbler

Hummingbird cake

Banana pudding trifle

Monday | 72 per person

Any other day | 80 per person

## ENHANCEMENTS

### PROTEINS ENHANCEMENTS

Southern meatloaf, caramelized ketchup demi-glaze

Fried cornmeal-dusted catfish, Nashville spice remoulade

Nashville spice prime rib, au jus

Smothered pork chop, mushroom gravy

6 per person | per selection

### SIDES

Braised collard greens with smoked ham hocks

Mashed potatoes & gravy

Mustard Yukon Gold potato salad

Savory corn pudding, applewood-smoked bacon, poblanos

Applewood-smoked bacon & Brussels sprouts with maple & mustard vinaigrette

Cornbread & jalapeño stuffing

Southern street corn | Chile, lime, Duke's mayo

6 per person | per selection

### SWEETS

Southern caramel cake

Lemon meringue tart

Caramel & chocolate donut bread pudding

Chocolate, peanut butter & cream cheese brownie

6 per person | per selection





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## TUESDAY | SOUTHWESTERN

### POZOLE

Hominy, stock, pulled chicken *df gf*

### GRILLED CORN SALAD

Romaine, charred corn, roasted red pepper, chiles, queso blanco, corn nuts, creamy mango & cilantro vinaigrette *gf*

### MEXICAN STREET FOOD

Ancho-braised short rib *df gf*

Guajillo-spiced shrimp *df gf*

Tinga-style braised chicken *df gf*

### SIDES

Borracha beans *df*

Sofrito yellow rice *df gf*

### ACCOMPANIMENTS

Tortilla chips *gf*

Warm flour tortillas, cheddar jack cheese, guacamole, salsa verde, salsa roja, pico de gallo

### SWEETS

Mango panna cotta, strawberry chamoy *gf*

Horchata cheesecake

Mexican chocolate torte, cinnamon & chile ganache *gf*

Tuesday | 72 per person

Any other day | 80 per person

## WEDNESDAY | SOUP, SALAD, SANDWICH

### CHARRED OKRA & TOMATO SOUP

### GREENS

Baby greens, toy box heirloom tomatoes, radish, cucumbers, carrot, white balsamic, Tennessee honey vinaigrette, dill buttermilk dressing *gf*

### MUSIC CITY COBB

Romaine, applewood-smoked bacon, hard-boiled egg, tomatoes, blue cheese, pulled chicken, green goddess dressing *gf*

### SOUTHERN GRILLED CHEESE BAR

Turkey, applewood-smoked bacon & tomato jam, Gruyère, Mornay on ciabatta

Applewood-smoked bacon, beefsteak tomato, pimento cheese on brioche

Provolone, Swiss and cheddar cheeses on sourdough

### SIDES

Fresh salt & vinegar chips *df gf*

Tropical fruit cocktail *df gf*

### SWEETS

Pecan bars

Butterscotch blondies

Lemon & blueberry chiffon cake

Wednesday | 72 per person

Any other day | 80 per person



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## THURSDAY | CITY MARKET

### ANTIPASTI BOARD

Seasonal hummus, whipped herb feta, assorted olives, oil-cured vegetables, dolmas, marinated beans, peppers and grilled naan bread

### FATTOUSH SALAD

Artisan greens, chopped romaine, cucumbers, pickled red onion, marinated tomatoes, feta, croutons, radish, parmesan, Greek dressing

### ORZO & QUINOA GRAINS SALAD

Mediterranean vegetables, bitter greens, lemon sumac dressing *df*

### MEDITERRANEAN PRESSED BREAD

Charred rustic vegetables, whipped feta, olives & tomato salad *vg*

### LEMON & GARLIC BONE-IN CHICKEN

Charred lemon, herbs *df gf*

### ROASTED RIBEYE

Shallot, lemon, warm vinaigrette *df gf*

### HERB ROASTED POTATOES

Red pepper citrus vinaigrette

### SWEETS

Chocolate Basque cheesecake with raspberry sauce

Key lime tart with toasted meringue

Pistachio cream puff with honey whip

Thursday | 72 per person

Any other day | 80 per person





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## FRIDAY | HOG ALLEY BBQ

Mixed greens salad, buttermilk dressing, apple cider vinaigrette

Cheddar & green chile spoon-bread

Sweet chow chow relish *df gf*

### MEAT

Hickory-smoked pulled pork with house-made vinegar BBQ sauce *df gf*

Cornmeal-dusted fried catfish with Nashville spiced remoulade *gf*

### CLASSIC SIDES

Mashed potatoes and gravy *gf*

Skin-on charred carrots & parsnips with maple vinaigrette *df gf*

Stewed tomatoes with okra

### SOUTHERN SWEETS

Lemon meringue tart

Strawberry cake with cream cheese

Apple butter doughnut bread pudding

Friday | 72 per person

Any other day | 80 per person

## ENHANCEMENTS

### PROTEINS

Southern fried chicken, eight pieces, bone-in

Yardbird | Spiced & charred chicken, eight pieces, bone-in

Southern meat loaf, caramelized ketchup demi-glace

House-smoked brisket, Nashville barbecue

Smothered pork chop, mushroom gravy

6 per person | per selection

### SIDES

Mac n' cheese

Green chile & cranberry coleslaw

Green bean casserole

Mustard Yukon Gold potato salad

Savory corn pudding, applewood-smoked bacon, poblanos

Applewood-smoked bacon & Brussels sprouts with maple & mustard vinaigrette

Brown sugar & maple baked beans

6 per person | per selection

### SWEETS

Southern caramel cake

Caramel & chocolate donut bread pudding

Banana pudding trifle

Seasonal fruit cobbler

6 per person | per selection



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## SATURDAY | THE NASHVILLE ITALIAN

### MINESTRONE

White beans, Italian sausage *df*

### MIXED GREEN SALAD

Kalamata olive, roasted red pepper, cucumber, feta, balsamic vinaigrette *gf*

### BEEF BOURGUIGNON

Fennel braised short ribs, pearl onions, carrots, rich brown gravy *df gf*

### TUSCAN VEGETABLE PRIMAVERA

Campanelle pasta, zucchini, quash, Davina tomato, sautéed greens, tomato sauce

### BAKED ZITI

Ziti pasta, Italian sausage, pecorino Romano, ricotta, spicy marinara

### PARSLEY LEMON GARLIC MARBLE POTATOES

### CHARRED CAULIFLOWER & BRUSSELS

Capers, peruvian peppers, parmesan *gf*

### SWEETS

Espresso panna cotta *gf*

Italian rainbow cake

Chocolate chip cannoli

Saturday | 72 per person

Any other day | 80 per person

## SUNDAY | LEGENDS COUNTRY PICNIC

### MIXED GREENS SALAD

Tomato, cucumber, carrot, pickled red onions, apple cider vinaigrette, buttermilk dressing *gf*

### MACARONI PASTA SALAD

Salami, olives, onion, cucumber, cured tomato, creamy Italian vinaigrette

### STRAWBERRY FIELD SALAD

Bitter greens, strawberries, candied walnut, shaved fennel, blueberry, feta, basil balsamic vinaigrette *gf*

### COLD EMBELLISHMENTS

House-spiced smoked salmon *df gf*

Southern herbed chicken salad with apple and red grapes *df gf*

Nashville pastrami-spiced flank steak *df gf*

### SWEETS

Strawberry shortcake cobbler

Southern cornmeal chess pie bar

Magic bar | Coconut, chocolate, caramel, pecan

Sunday | 72 per person

Any other day | 80 per person



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## ANY DAY | THE FRANKLIN CORN, APPLEWOOD-SMOKED BACON & POTATO CHOWDER

### ARTISAN GREENS SALAD

Mixed greens, cucumber, toy box tomatoes, carrot, buttermilk dressing *gf*

### WATERMELON SALAD

Arugula, watermelon, radicchio, fennel, radish, feta, Tennessee basil balsamic vinaigrette

### ANCIENT GRAINS

Heirloom carrots, cranberries, greens, blood orange vinaigrette *df gf v*

### RIBEYE

Ancho chile demi-glace

### WHITEFISH VERACRUZ

Fish of the day, capers, olives, rich tomato jus *df gf*

### SMOKED BONE-IN PORK LOIN

Carolina mustard *df gf*

### GRILLED ASPARAGUS & PARSNIPS

### HEIRLOOM TOMATO & LOCAL RICE GRITS

### SWEETS

Butterscotch pudding, dark chocolate mousse torte, red velvet cheesecake

85 per person

## ANY DAY | SOUTH MEETS EAST

### KOREAN COLD NOODLES

Bok choy, Mandarin oranges, tiger tears steak, scallions, sweet soy vinaigrette *df gf*

### SALAD

Artisan greens, dried cranberry, shaved multicolor carrots, cucumber, pickled onion, toy box tomato, fried noodles, sesame & ginger dressing *df gf*

### SUSHI BAR

Nashville roll | Smoked salmon, spicy mayo, cucumber, avocado, cream cheese, togarashi

California roll | crab stick, cucumber, avocado *df gf*

Vegetable roll | asparagus, carrot, cucumber *df gf v*

Seaweed salad

Soy sauce, spicy kewpie, pickled ginger, wasabi

### MAINS

Beef bulgogi over steamed jasmine rice *df gf*

Berkshire shaved pork lo mein | Japanese cabbage, carrot, scallion, water chestnut, snow peas *df gf*

Dark cherry, orange & chili crispy duck over vegetable fried rice *df gf*

### SWEETS

Chocolate red bean mochi

Purple sweet potato cotton cheesecake

Chinese fried doughnuts

83 per person



# GRAB ‘N GO LUNCH

The Grab ‘N Go lunch is served buffet-style with choice of bottled water or canned soda, to-go bags, and plasticware. Items are individually wrapped or placed in singular containers.

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## ENTRÉES

### PASTRAMI-RUBBED FLANK STEAK WRAP

Grilled steak, pickled red onions, aged swiss, rocket, charred poblano aioli, naan bread

### CHARCOAL-ROASTED CHICKEN SALAD

Duke’s mayo, spring scallions, grapes, mesclun, applewood-smoked bacon & tomato jam, baguette

### BAGEL & LOX

Smoked salmon, whipped vegetable cream cheese, fried capers, pickled red onions, heirloom tomatoes, everything bagel

### MUFFALETTA

Lemon & herb aioli, olive spread, fresh mozzarella, mesclun, roasted peppers, charred rustic vegetables *vg*

Two entrées | 68 per person

Three entrées | 74 per person

Pre-boxed | 8 additional per person

## SIDES | CHOOSE ONE

### SOUTHERN POTATO SALAD

Mustard, celery, onion, hard-boiled egg, Yukon potatoes, Duke’s mayo

### ORZO SALAD

Divina tomato, pickled onions, cucumber, olives *v*

## ACCOMPANIMENTS

### WHOLE FRUIT

### DEEP RIVER KETTLE CHIPS

Mesquite BBQ, Salted, Zesty Jalapeño

### INDIVIDUALLY WRAPPED LOCAL CHRISTIE’S COOKIE



# PLATED

All plated lunches are served with freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot tea.

Price is based on a minimum of 20 guests. Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

## SALADS | CHOOSE ONE

### FRESH TOMATO & BURRATA

Heirloom tomatoes, fresh burrata, brioche crumb, Maldon sea salt, cracked pepper, mixed greens, basil vinaigrette

### BABY GEM CAESAR

Romaine, pumpernickel croutons, black garlic parmesan cream, red pearl peppers, pickled red onions, creamy lemon & tellicherry dressing

### PETITE GREENS

Toy box tomatoes, cucumber, carrot, radish, fennel, shaved white cheddar, dill buttermilk dressing, apple cider vinaigrette

### ROASTED BEET SALAD

Braised beets, arugula, whipped feta, pistachio gremolata, honey & thyme vinaigrette *gf*

### SOUTHERN THREE-BEAN SALAD

Kidney, northern & green beans, butter lettuce, bitter greens, toy box tomatoes, cucumber, fennel, radish, sweet onion vinaigrette *df gf*

## DESSERTS | CHOOSE ONE

### LEMON & BLUEBERRY MILLE-FUELE

Blueberry compote, toasted meringue

### DERBY PECAN BAR

Whipped dark chocolate ganache, bourbon caramel

### HUMMINGBIRD CAKE

Cream cheese icing, pineapple jam

### BANANAS FOSTER CHEESECAKE

Moonshine caramel

### WHITE CHOCOLATE & RASPBERRY CREAM PUFF





# PLATED

All plated lunches are served with freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot tea

Price is based on a minimum of 20 guests. Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

## ENTRÉES | CHOOSE ONE

### MARKET-FRESH WHITEFISH

Saffron rice, roasted asparagus, chimichurri carrots, veracruz sauce *df gf*

72 per person

### CHILE-BRAISED BEEF SHORT RIB

Herbed risotto, seasonal vegetable, cipollini onion, tomato confit, braising jus *gf*

74 per person

### ROASTED BEEF TENDERLOIN

Mashed Yukons, charred root vegetables, cask-aged wine vinegar, zucchini & Davina tomato medley, mustard seed demi-glace *gf*

79 per person

### HERB SEARED JOYCE FARMS CHICKEN

Rice grits, seasonal vegetable, charred tricolor carrots, creamed chicken velouté

67 per person

### GRILLED NASHVILLE HOT BBQ CHICKEN

Charred corn & roasted pepper sweet potato hash, seasonal vegetables, Carolina BBQ

72 per person





# HORS D'OEUVRES

Butler-passed hors d'oeuvres available upon request. 100 per butler for up to 1 hour of service. 1 butler per 75 guests required. All hors d'oeuvres require a minimum order of 3 dozen.

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

## COLD

Rye & thyme gougères | Country ham salad, celery microgreens | **9 each**

Deviled egg | Mustard caviar, pickled jalapeño, Nashville hot spice **df gf v** | **9 each**

Whipped goat cheese & date mini toast | Cured ham, candied walnut | **9 each**

Tiger tears cold noodles | flank steak, rice noodles, pickled Fresno **df gf** | **11 each**

Cauliflower ceviche | Lime, Fresno chile, cucumber, avocado, plantain chip **df gf v** | **10 each**

Snow crab ancho chile gazpacho | Lump crab, cucumber, microgreens, rice cracker **df gf** | **13 each**

Chilled lobster & crab roll | Brioche, chipotle aioli, microgreens | **14 each**

Living garden | Pickled celery & carrot, seasonal hummus, seeds, microgreens **df gf v** | **9 each**

Togarashi-spiced tuna | Sesame seeds, soy lacquer, savory mini cone | **11 each**

Charcuterie jewel box | Chile-marinated manchego, serrano pepper, cured meat, olives, oil-roasted tomato **gf** | **11 each**

## HOT

Butter-poached lobster arancini | Panko, parmesan cream risotto, San Marzano gravy | **12 each**

Mini Tennessee slider | Angus beef, comeback sauce, cheddar cheese, pickles | **11 each**

Lemon zest crab dip puff pastry | Lump crabmeat, caviar, cream cheese, chives | **11 each**

Hushpuppy street corn fritter | Charred corn, roasted garlic & chipotle aioli, queso | **11 each**

Nashville hot chicken & pimento cheese biscuit | Pepper jelly | **10 each**

Reuben slider | Rye bread, Swiss, pickled red cabbage, horseradish aioli | **12 each**

Gochujang-glazed pork belly | Cilantro, pickled slaw, bao bun | **10 each**

Sticky rice | Soy, ginger, kimchi, dried edamame, noir, black & white sesame, roasted mushroom **df gf v** | **9 each**

Heirloom tomato tart | Tomato compote, Southern aioli, herb cheese | **9 each**

Southern short rib taco | Hoecake, apple cider & chile slaw | **11 each**



# COLD DISPLAY STATIONS

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

## IMPORTED & DOMESTIC CHEESE

Chef's selection of soft, semi-soft & hard cheeses *gf*  
 Dried fruits, jams, assorted nuts *df gf*  
 Gourmet crackers  
 30 per person

## ANTIPASTI BOARD

Pickled and oil-cured vegetable antipasti *df gf v*  
 Pimento cheese *gf*  
 Hummus *df gf*  
 Cured meats, charred bread  
 28 per person

## CHARCUTERIE BOARD

Cured sausage, smoked meats, country pâté,  
 local jams, pickled vegetables, grain mustard,  
 rustic breads  
 30 per person

## FARMER'S MARKET BOARD

Baby, carrot, zucchini, squash, olives, cauliflower,  
 broccoli, cucumbers, toy box tomatoes, celery *df gf v*  
 Dill buttermilk dressing *gf*  
 28 per person

## MUSIC CITY GREENS

Artisan greens, baby tomatoes, pickled eggs,  
 cucumbers, seeds, dried fruits *df gf v*  
 Marinated white beans, maple cider vinaigrette *df gf*  
 Aged cheddar, applewood-smoked bacon, dill  
 buttermilk dressing *gf*  
 28 per person

## CHILLED SUSHI, NIGIRI & SASHIMI

California rolls, Nashville roll, vegetable roll, sliced  
 seared togarashi-crusted tuna, wakame seaweed  
 salad, soy sauce, pickled ginger, wasabi  
 MKT per person

## CHILLED SEAFOOD ON SHAVED ICE

Seasonal crab claws, fried oysters & jumbo shrimp,  
 cracked pepper mignonette *df gf*  
 Tennessee spice cocktail sauce, Tabasco® sauce,  
 lemons *df gf v*  
 Fresh horseradish, saltines  
 MKT per person



# HOT DISPLAY STATIONS

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

## PASTA STATION

Orecchiette with Bolognese *df*

Campanelle carbonara with chicken & bacon

Radiatori pasta with San Marzano tomato sauce, sweet & spicy peppers, wilted greens, oil-cured artichoke hearts *df gf*

35 per person

## BBQ MEAT

Smoked pork rack, Nashville spice yardbird, long bone beef rib, Nashville BBQ, Carolina mop sauce, hot sauce, Brown sugar maple baked beans, cider vinegar slaw *df gf*

Cheddar chile cornbread muffins, honey butter

45 per person

## SHORT RIB TACO

Salsa verde, salsa roja, pico de gallo, serrano vinegar, pickled fresno, lime chipotle slaw, cilantro crema, corn tortillas *df gf*

Queso blanco, flour tortillas

39 per person

## TENNESSEE SHRIMP & GRITS

Wiesberger Mills grits, Gulf shrimp, country ham, southern tomato, bacon, parmesan cream sauce *gf*

38 per person

## SOUTHERN LOWCOUNTRY BOIL

Fried oysters *df gf*

Seafood boil | Jumbo shrimp, crawfish, fresh corn, Red Bliss potatoes, andouille sausage *df gf*

Hushpuppy fritters

Pepper vinegar, hot sauces *df gf*

Horseradish cream *gf*

MKT per person

## CHICKEN & WAFFLES

Nashville hot chicken, vanilla sugar waffles, barrel-aged maple syrup, whipped honey butter, bread & butter pickles, pickled peppers

33 per person



# CARVING STATIONS

Carving & Action stations require a minimum of 20 guests and 3 stations (unless added to a reception or table menu). Attendant fee of 200 per hour, per station. Stations can be pre-carved with no attendant fee.

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

## SMOKED NASHVILLE HOT TURKEY

Hot turkey, black pepper & Tennessee honey aioli,  
bone gravy, apple & golden raisin chutney *df gf*

Jalapeño cheddar cornbread

36 per person

## COMPETITION PORK & BISCUITS

BBQ spiced slow-smoked pork rack, Carolina mop  
sauce, classic yellow mustard potato salad *df gf*

Buttered Texas toast

38 per person

## SALT-CRUSTED PRIME RIB

Prime rib, red wine demi-glace, roasted garlic lemon  
zested potatoes *df gf*

Black pepper horseradish crema *gf*

38 per person

## ASH-SALTED BEEF TENDERLOIN

Beef tenderloin, root vegetable hash with roasted  
asparagus *gf*

George Dickel demi-glace *gf*

44 per person







# DESSERT STATIONS

Dessert stations require a minimum of 20 guests and attendant fee of 200 per hour.

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

## ACTION

### COUNTRY NIGHTS S'MORES

Classic & seasonal marshmallows

Graham crackers

Assorted novelty chocolate bars

32 per person

### ICE CREAM PARLOR FLOAT

Classic vanilla ice cream, whipped cream, cherries, caramel, hot fudge, rainbow sprinkles, assorted vintage soda selection

32 per person

### BUILD-YOUR-OWN CUSTARD TRIFLE

Butterscotch, vanilla bean & milk chocolate custards

Roasted nuts, cookie crumble, chocolate shaving, cake crumbs, peanut butter cups, seasonal berry compote, whipped cream, rainbow sprinkles

32 per person

## DISPLAY

### MINI DESSERTS

Chocolate Basque cheesecake with raspberry sauce

Key lime tart with toasted meringue

Pistachio cream puff with honey whip

Chocolate pot de crème

Passion fruit petit gateau

35 per person

## À LA CARTE DESSERTS

Minimum order of 3 dozen per dessert

Chocolate & bourbon caramel tart | 10 each

Lemon meringue tart | 8 each

Hummingbird mousse torte | 9 each

Italian rainbow cookie | 10 each

Mango panna cotta *gf* | 9 each

Red velvet cheesecake | 8 each

Dark chocolate fudge cake *df gf v* | 10 each



# RECEPTION PACKAGE

Reception package requires a minimum of 100 guests. Carving Stations can be pre-carved or chef-attended. Attendant fee of 200 per hour.

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## PASSED HORS D'OURVES RYE & THYME GOUGÈRES

Country ham salad, celery microgreens

## DEVILED EGG

Mustard seed caviar, pickled jalapeño, Nashville hot spice *df gf*

## MINI TENNESSEE SLIDER

Angus beef, comeback sauce, cheddar, pickles

## LEMON ZEST CRAB PUFF PASTRY

Caviar, cream cheese, chives

## CARVING STATIONS

### SMOKED NASHVILLE HOT TURKEY

Black pepper & Tennessee honey aioli, bone gravy, cranberry & apple chutney, jalapeño & cheddar cornbread

## SALT-CRUSTED PRIME RIB

Black pepper & horseradish cream, red wine demi-glace, roasted garlic & lemon zest potatoes

## DISPLAY TABLES MUSIC CITY GREENS

Artisan greens, baby tomatoes, aged cheddar, applewood-smoked bacon, pickled eggs, cucumbers, marinated white beans, seeds, dried fruits, maple cider vinaigrette, dill buttermilk dressing

## CHARCUTERIE & CHEESE

Artisan cheeses, charcuterie, charred sausage, whipped pimento cheese, pickled vegetables, blackberry mustard, garlic naan, artisan crackers

## SWEETS

### LEMON CHEESECAKE

Lemon curd

### CHOCOLATE POT DE CRÈME

### RAINBOW COOKIES

130 per person



# TABLES

All dinner tables are served with artisan breads & butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Minimum order of 20 guests.

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

## SMOKY MOUNTAIN TABLE

### PETITE GREENS

Toy box tomatoes, cucumber, carrot, feta, multigrain crisp, dill buttermilk dressing, apple cider vinaigrette

### ORECCHIETTE PASTA SALAD

Garbanzo beans, olives, Davina tomato, pickled vegetables, parmesan, basil vinaigrette

### SOUTHERN PICKLED BEANS SALAD

Kidney, northern & green beans, butter lettuce, bitter greens, toy box tomatoes, cucumber, fennel, radish, charred sweet onion vinaigrette *df gf*

### BBQ SMOKED CHICKEN

Nashville BBQ sauce, field pea succotash *df gf*

### LOWCOUNTRY BOIL

Shrimp, sausage, roasted potatoes, tomato broth *df gf*

### POT ROAST

Braising jus and rustic vegetables, dirty rice *df gf*

### CREAMED CORN

Applewood-smoked bacon *gf*

### SWEETS

Pecan bar

Sweet potato crème brûlée

Mudslide brownie trifle

100 per person

## MEDITERRANEAN TABLE

### CORNBREAD PANZANELLA SALAD

Oil-cured tomatoes, bitter greens, cucumber, pickled onions, Asiago cheese, herb & Meyer lemon vinaigrette

### GREEK SALAD

Romaine, olives, toy box tomatoes, pickled peppers, feta, pickled red onions, Greek dressing *gf*

### CAPRESE SALAD

Heirloom tomatoes, fresh herbs, fresh mozzarella, basil, Georgia olive oil dressing *gf*

### HARISSA-SPICED CHICKEN

Labneh, honey *gf*

### WHITEFISH VERACRUZ

Fish of the day, capers, olives, veracruz *df gf*

### RADIATORI PASTA

San Marzano tomato sauce, sweet & spicy peppers, wilted greens, oil-cured artichoke hearts *df*

### ROASTED ASPARAGUS

Georgia olive oil *df gf*

### LEMON-ZEST & MERQUÉN MARBLE POTATOES

### SWEETS

Baklava, blood orange olive oil cake, honey yogurt mousse

98 per person



# TABLES

All dinner tables are served with freshly baked artisan breads & butter, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Minimum 20 guests. Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

## NASHVILLE CLASSIC

### CHOPPED GREENS

Romaine, bitter greens, cucumber, pickled green beans, radish, applewood-smoked bacon, Tennessee cheddar, green goddess dressing & maple cider vinaigrette *gf*

### GOLDEN RAISIN SLAW

Creamy apple cider vinaigrette, carrots, red cabbage *df gf*

### THE PIT

House-smoked brisket, Nashville BBQ *df gf*

Brined & smoked Berkshire bone-in pork loin, Carolina mop sauce *df gf*

Smoked Nashville spice yardbird (white & dark), Memphis sweet BBQ sauce *df gf*

### SIDES

Bacon and Brussels sprouts, maple mustard vinaigrette *df gf*

Braised white beans, stewed tomatoes and collard greens *df gf*

Southern mac n' cheese

### SWEETS

Flourless Tennessee mud pie, cinnamon whipped cream

Caramelized white chocolate & bourbon custard tart, toasted meringue

Ambrosia | Fruit cocktail, marshmallow, coconut *gf*  
100 per person

## THE BELLE MEADE

### CORN, BACON & POTATO CHOWDER

### ARTISAN GREEN SALAD

Mixed greens, cucumber, toy box tomato, carrot, buttermilk dressing *gf*

### BLUEBERRY & BITTER GREENS

Arugula, blueberries, radicchio, fennel, radish, feta, Tennessee basil balsamic vinaigrette *gf*

### ANCIENT GRAINS

Heirloom carrots, cranberries, greens, blood orange vinaigrette *df gf*

### HICKORY-SMOKED BEEF RIBEYE

Ancho chile demi-glace *df gf*

### SOUTHERN SHRIMP & GRITS

Garden tomato cream sauce, charred corn, applewood-smoked bacon, wilted greens *gf*

### BONE-IN BERKSHIRE PORK LOIN

Carolin mustard bbq sauce *df gf*

### ROOT VEGETABLES

Shallot chimichurri *df gf*

### TWICE BAKED POTATOES

Herb scented duck confit, heirloom potatoes, citrus zest *df gf*

### SWEETS

Butterscotch pudding, passion fruit petite gateau, red velvet cheesecake

102 per person





# PLATED DINNER

All plated dinners are served with freshly baked artisan breads & butter, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Minimum order of 20 guests. Pricing for additional courses and customization available upon request.

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## STARTERS | CHOOSE ONE

### SOUPS

Black garlic & exotic mushroom cream bisque | Crispy leeks, citrus farmer cheese *gf*

Farmers market tomato soup | Whipped ricotta, basil oil *gf*

Butternut squash | Chile-spiced pepitas, root vegetable, greek yogurt *gf*

Lobster bisque | Charred corn, smoked tomato salsa *gf*

### SALADS

Fresh tomato & burrata | Heirloom tomatoes, fresh burrata, brioche crumb, Maldon sea salt, cracked pepper, watercress, mixed greens, basil vinaigrette

Baby gem Caesar | Romaine, pumpernickel croutons, black garlic parmesan cream, red pearl peppers, pickled red onions, creamy lemon & tellicherry dressing *df gf*

Petite greens | Toy box tomatoes, cucumber, carrot, radish, fennel, shaved white cheddar, dill buttermilk dressing, apple cider vinaigrette *gf*

Roasted beet salad | Braised beets, arugula, whipped feta, pistachio gremolata, honey & thyme vinaigrette

Southern 3-bean salad | Kidney, northern & green beans, butter lettuce, bitte greens, toy box tomatoes, cucumber, fennel, radish, charred sweet onion vinaigrette *df gf*

## DESSERTS | CHOOSE ONE

### CHOCOLATE & RUM CARAMEL TART

Cinnamon whipped cream, caramel sauce

### BLACK VELVET CAKE

Dark chocolate ganache, orange curd, blood orange curd

### PEACH & BLUEBERRY CAKE

Peach frangipane, blueberry jam

### ANGEL FOOD CAKE

Fruit accents, blackberry caviar, black current curd

### FLOURLESS DARK CHOCOLATE CAKE

Red wine-poached pear, pistachio Florentine cookie, vanilla bean anglaise

### LEMON CHEESECAKE BOMB

Lemon curd, frosted berries, raspberry gel



# PLATED DINNER

Select one entrée option. All plated dinners are served with freshly baked artisan breads & butter, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Minimum order of 20 guests. Pricing for additional courses and customization available upon request.

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## SINGLE ENTRÉES

### TUSCAN ROASTED CHICKEN

Mushroom, tomato & pepper ragout, aged parmesan rice grits, haricots vert, lemon-scented reduction *gf*  
92 per person

### HERB SEARED CHICKEN

Joyce farms chicken, roasted squash, asparagus, duck fat confit twice baked marble potatoes, cream chicken demi with mustard seed caviar *gf*  
95 per person

### SALMON ALA VERACRUZ ANA

Saffron rice, olives, tomato, pearl onions, seasonal vegetable *df gf*  
96 per person

### BRAISED OSSO BUCCO

White bean cassoulet, romano cheese polenta, pink peppercorn poached fennel, charred radicchio, chimichurri roasted root vegetable, rich tomato broth  
102 per person

### SEARED FILET MIGNON

Chive & crème fraîche duchess potatoes, roasted asparagus, red wine jus, seasonal vegetables *gf*  
108 per person

### BRAISED SHORT RIB

Charred cauliflower, hominy, red pepper romesco, creamy mushroom risotto, braising jus *gf*  
99 per person

## DUO ENTRÉES

### GRILLED CHICKEN & SEARED SALMON

Saffron rice, seasonal vegetables, balsamic cipollini, Veracruz sauce, charred corn salsa *df gf*  
120 per person

### ANCHO-BRAISED SHORT RIB & AVOCADO OIL-POACHED SHRIMP

Charred squash, oil-cured tomato, Yukon & plantain mash, chili braising jus *gf*  
122 per person

### SEARED TENDERLOIN & HERB CHICKEN

Beet purée, lemon-scented marble potatoes, mushroom & smoked tomato ragu, charred tricolor carrots *df gf*  
125 per person

### PETITE FILET & SEARED CRAB CAKE

Roasted asparagus, garlic mashed potatoes, piquillo pepper, red wine demi-glace  
127 per person





# NON-ALCOHOLIC BEVERAGES

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

## À LA CARTE BEVERAGES

Assorted soft drinks | 8 each  
Still & sparkling bottled waters | 8 each  
Pure Life water | 10 each  
Acqua Panna natural spring water | 11 each  
S.Pellegrino sparkling mineral water | 11 each  
S.Pellegrino Essenza flavored sparkling mineral water | 12 each  
Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 10 each  
Naked fruit juices & smoothies | 10 each  
Coconut water | 10 each  
Red Bull | Energy Drink or Sugarfree | 10 each  
Assorted Kohana canned coffee drinks | 11 each

## BY THE GALLON BEVERAGES

Stance regular or decaffeinated coffee | 115 per gallon  
Assorted Numi hot teas | 115 per gallon  
Classic black iced tea | 115 per gallon  
Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 108 per gallon  
Sparkling fruit punch | 108 per gallon  
Classic or raspberry lemonade | 108 per gallon  
Infused spa water | Citrus & mint or berry & basil | 90 per gallon

## BEVERAGE PACKAGE

Stance regular & decaffeinated coffee  
Iced tea  
Assorted Numi hot teas  
Assorted Coca Cola® soft drinks  
Bottled still water  
Sparkling water per person  
Full day (8 hours) | 56 per person  
Half-day (4 hours) | 40 per person



# BAR - BEER & WINE OFFERINGS

Bartender required at 200 per bartender, with one bartender per 100 guests. Host sponsored bar per-drink charges based on consumption.

Prices are subject to sales tax of 9.75%, TN alcohol tax and taxable service charge of 26%. All menus and prices are subject to change.

## BEER

### DOMESTIC

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Hosted bar | 9 per drink

Cash bar | 10 per drink

### PREMIUM

Corona Extra

Stella Artois

Hap & Harry's Lager

Yazoo Hop Perfect IPA

Tennessee Brew Works Extra Easy Amber

High Noon Vodka Seltzer

Heineken 0.0 Non-Alcoholic

Hosted bar | 11 per drink

Cash bar | 13 per drink

## WINE OFFERINGS

### TIER ONE

Bulletin Place | South Eastern Australia | Sauvignon blanc, chardonnay, merlot, cabernet sauvignon

Campo Viejo | Spain | Brut cava

Hosted bar | 14 per drink

Cash bar | 16 per drink

### TIER TWO

Wente Hayes Ranch | CA | Rosé, chardonnay, merlot, cabernet sauvignon

Hosted bar | 16 per drink

Campo Viejo | Spain | Brut cava

Cash bar | 18 per drink

### TIER THREE

Decoy by Duckhorn | CA | Rosé, sauvignon blanc, chardonnay, pinot noir, merlot, cabernet sauvignon

Schramsberg Mirabelle | CA | Brut sparkling

Hosted bar | 18 per drink

Cash bar | 20 per drink

Ask your service manager for tableside wine bottle pricing





# SPIRITS SELECTION

Bartender required at 200 per bartender, with one bartender per 100 guests. Hosted bar per-drink charges based on consumption. Package bars include selected liquor tier, tier 1 wine, domestic & premium beer, assorted soft drinks, bottled water, and juices. Cash bars require an additional 100 cashier fee and 500 minimum spend. Prices are subject to sales tax of 9.75%, TN alcohol tax of 18% and taxable service charge of 26%. All menus and prices are subject to change.

## LIQUOR OFFERINGS

### CALL BRANDS

Vodka | Pickers  
Gin | Seagram's  
Tequila | Sauza Blanco  
Rum | Castillo  
Bourbon | Jim Beam  
Scotch | J&B  
Hosted bar | 13 per drink  
Cash bar | 15 per drink

### PREMIUM BRANDS

Vodka | Absolut  
Gin | Beefeater  
Tequila | Milagro Silver  
Rum | Bacardí  
Bourbon | Old Forester  
Whiskey | George dickel No. 12  
Scotch | Johnnie Walker Red Label  
Cognac | Hennessy VS  
Hosted bar | 15 per drink  
Cash bar | 17 per drink

### CRAFT BRANDS

Vodka | Tito's Handmade  
Gin | The Botanist  
Tequila | Patron Silver  
Bourbon | Maker's Mark  
Rum | Sailor Jerry Spiced  
Whiskey | Gentleman Jack  
Scotch | Monkey Shoulder  
Cognac | Hennessy VSOP  
Hosted bar | 17 per drink  
Cash bar | 19 per drink

### CORDIALS

Baileys Irish Cream  
Kahlúa Mexican coffee liqueur  
Disaronno Originale Italian amaretto  
Grand Marnier  
Hosted bar | 15 per drink  
Cash bar | 16 per drink

### SINGLE BARREL SELECT

Nashville Barrel Company single barrel bourbon  
Jack Daniel's single barrel TN whiskey  
George Dickel single barrel TN whiskey  
Hosted bar | 19 per drink  
Cash bar | 22 per drink

## PACKAGE PRICING

### CALL BRANDS

One hour | 32 per person  
Two hours | 50 per person  
Each additional hour | 15 per person

### PREMIUM BRANDS

One hour | 36 per person  
Two hours | 55 per person  
Each additional hour | 16 per person

### CRAFT BRANDS

One hour | 40 per person  
Two hours | 60 per person  
Each additional hour | 18 per person



# BAR MIXOLOGY

Bartender required at 200 per bartender, with one bartender per 100 guests. Host sponsored bar per-drink charges based on consumption. Prices are subject to sales tax of 9.75%, TN alcohol tax of 18% and taxable service charge of 26%. All menus and prices are subject to change.

## OMNI SIGNATURE COCKTAILS

add 2 per person to tier price

### GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

### BLOOD ORANGE WHISKEY SOUR

Whiskey, blood orange-guava Barmalade, Omni sour

### SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice and Omni sour

### APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and Omni sour

## OMNI SIGNATURE MOCKTAILS

### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice, lime

### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour, Angostura Bitters

10 per drink

### TOP SHELF OLD FASHIONED

Nashville Barrel Company bourbon, orange & Angostura bitters, simple syrup, orange peel, cherry

18 per drink

## NASHVILLE SIGNATURE COCKTAILS

### NASHVILLE 75

Corsair gin, St~Germain elderflower liqueur, fresh lemon, simple syrup, brut champagne, lemon peel

16 per drink

### TENNESSEE TWO STEP

Pickers blood orange vodka, peach schnapps, fresh lime, simple syrup

16 per drink

### LYNCHBURG LEMONADE

Jack Daniels, triple sec, fresh lemon, simple syrup, Sprite lemon wedge

17 per drink

### SOUTHERN DRAWL

Espolòn silver tequila, fresh lime, fresh grapefruit, simple syrup, grapefruit soda, lime wedge

17 per drink





# EVENT GUIDELINES

## FOOD AND BEVERAGE POLICIES

1. The Omni Nashville does not allow any food or beverage to be brought into the hotel by guests due to city, state, health and liquor laws. The Omni Nashville maintains exclusive rights to provide, control and maintain all food and beverage services throughout the Omni Nashville Hotel.
2. All food and beverage must be purchased through the Omni Nashville Hotel for consumption on premise. Any leftover food or beverage cannot be taken off property at the conclusion of your event. The Omni Nashville Hotel will purchase any reasonable special items or products from a licensed approved vendor. All kosher, gluten-friendly or specialty products must be guaranteed 7 days prior to the event.
3. Omni Nashville, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Tennessee Alcoholic Beverage Control Board regulations. It is our policy, therefore, that all alcoholic beverages must be supplied by the Hotel.
4. All menu items and prices listed are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. The Omni Nashville reserves the right to make a product substitution in the case that the factors listed above deem the product availability out of our reasonable control.

## GUARANTEES

1. A 5-business-day guarantee is required for all meal functions. In the event a guarantee is not received by 11:00 AM Central Standard Time, the most recent estimated attendance count will be prepared and billed. For functions scheduled on a Tuesday, the final guarantee must be received by 11:00 AM Central Standard Time on the preceding Friday.
2. All changes to food and beverage functions that take place less than 10 days prior to the event are subject to approval by the Omni Nashville. Requests to increase guarantees within 10 days will be accommodated based on product availability and cannot be guaranteed.
3. Omni Nashville reserves the right to add a 100 fee to all pop-up event requests. A pop-up event is classified as an event that is requested within 5 business days prior to the group arrival. The menu selection for a pop-up event will be decided by the Omni Nashville and cannot be changed within this 5 business day time-frame unless approval from the Omni Nashville Executive Chef or Banquet Chef has been granted.



# EVENT GUIDELINES

## MENU STANDARDS

1. A minimum of twenty (20) guests are required for a plated breakfast, lunch or dinner. All buffets with a guarantee under twenty-five (25) guests are subject to a 100 setup fee. All buffets with a guarantee under fifteen (15) guests are subject to a 200 setup fee.
2. All menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count.
3. Breaks are designed for 30 minutes of service. Breakfast and Lunch Buffets and Reception Stations are designed for 1.5 hours of service. All Dinner Buffets are designed for 2 hours of service. Additional fees will apply for requests to exceed these standards.
4. A maximum of three entrée options, to include a vegetarian selection, will be permitted for all plated menus. If more than one entrée is selected for a plated meal, the price for the menu will be determined by the highest priced entrée. A per entrée guarantee must be submitted 10 days prior and the final event guarantee 72 hours in advance. Group is required to denote entrée selection with placecards.
5. The kitchen will prepare a maximum of 3% over guarantee.
6. For any events requiring pre-set food, the guarantee number is to be equal to the set number.
7. A bartender is required for all receptions. One bartender is required per 100 guests for all hosted bars at a cost of 200 per bartender. One cashier is required for every 2 cash bars at a cost of 100 per cashier.







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