



Nashville - Opryland/Airport

Banquet Menus

2200 Elm Hill Pike, Nashville, TN 37130

Phone: (615) 883-9770

Fax: (615) 391-4265

A La Carte

Beverages

Soft Drinks	\$2.95 Each
Bottled Water	\$2.95 Each
Milk (2%, whole or Skim)	\$2.25 Each
Fresh Brewed Coffee or Decaffeinated Coffee	\$38.00 Per Gallon
Assorted Hot Teas	\$38.00 Per Gallon
Freshly Squeezed Florida Orange Juice	\$28.00 Per Gallon
Freshly Brewed Iced Tea	\$20.00 Per Gallon
Lemonade	\$20.00 Per Gallon
10oz Apple, Orange, Cranberry or Grapefruit juice	\$2.95 Per Bottle
Fuze- All Natural Drink. Slenderize, Vitalize, and Teas	\$3.25 Per Bottle

Pastries and Snacks

Freshly Baked Danish	\$26.00 Per Dozen
Assorted Muffins	\$26.00 Per Dozen
Bagels with Flavored Cream Cheese	\$24.00 Per Dozen
Croissants	\$26.00 Per Dozen
Sliced Assortment of Breakfast Breads	\$26.00 Per Dozen
Assorted Flavored Fruit Yogurt	\$2.95 Per Person
Assorted fresh baked Cookies	\$24.00 Per Dozen
Whole Fruit	\$2.50 Per person
Sliced Seasonal Fruit Display	\$3.95 Per Person
Jumbo Fresh Baked Pretzels	\$26.00 Per Dozen
Ice Cream Bars	\$2.50 Per person
Granola Bars	\$2.25 Per person
Fresh popped Popcorn	\$1.50 Per Person
Mixed Nuts	\$20.00 Per Pound
Vegetables and Dip	\$3.95 Per Person
Chips and Dip or Salsa	\$3.50 Per Person
Cheese and Crackers	\$4.95 Per Person
Mini Hard Pretzels	\$2.50 Per Person

Refreshment Packages

All Day Executive Break

Begin the day with Assorted Breakfast Breads or Sliced Fresh seasonal Fruit, Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea, and Chilled Juices to include Orange and Apple

10am Mid Morning Refresh

Refresh Coffee, Remove Juices, and Add Assorted Sodas and Bottled Water

1pm After Lunch

Refresh Sodas, Coffee and Water

2:30pm Afternoon

Refresh Above Beverages and choose two of the following snacks: Assorted Freshly Baked Cookies, Chocolate Fudge Nut Brownies, Jumbo Hot Pretzels with Mustard, Chips & Salsa, Popcorn, Granola Bars, assorted Fruit Yogurts or Whole Fruit

**Package Priced at \$18.95
Per Person**

Refreshment Packages

Cookie Monster

Assorted Cookies to include: White Chocolate Macadamia Nut, Chocolate Chip, Old Fashioned Oatmeal Raisin, Home-Style Peanut Butter and Sugar with Milk and Freshly Brewed Coffee

\$8.95 per person

Chocolate Lovers

Dark Chocolate Dipped Strawberries, Double Fudge Nut Brownies, Chocolate Chip Cookies, with Fresh Brewed Coffee and Iced Tea

\$9.95 per person

Take Me Out To The Ball Game

Assorted Candy Bars, Mixed Nuts, Cracker Jacks, Hot Buttered Popcorn, Warm Lightly Salted Pretzels with Honey Mustard, with Assorted Sodas, Lemonade, and Fresh Brewed Coffee

\$10.95 per person

Healthy Alternative

Whole Fresh Fruits, Assorted Granola Bars, Vegetable Crudite with Ranch Dip, Assorted Fruit Yogurts, with Bottled Water, Fuze, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

\$11.95 per person

Beverage Breaks

Morning Beverage Break

Basic Beverage Break
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Soda
Served 8am-12pm
\$7.00 per person

Executive Morning Beverage Break

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, Soda, and Assorted
10oz Apple, Orange, Cranberry, and Grapefruit Juices
Served 8am- 12pm
\$9.00 per person

All Day Beverage Break

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Soda
Served 8am-5pm
\$14.00 per person

Executive All Day Beverage Break

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, Soda, and Assorted
10oz Apple, Orange, Cranberry, and Grapefruit Juices
Served 8am- 5pm
\$16.00 per person

Continental Breakfast Buffets

Included in each package:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

The Continental

Orange and Apple Juice on ice

Assorted Gourmet Muffins, Breakfast Breads, Bagels and Croissants

Served with Real Butter, Fruit Preserves and Flavored Cream Cheeses

\$10.95 per person

Hot Starts

Chilled Grapefruit, Orange, Apple and Cranberry Juice

Freshly prepared Egg, Sausage & Cheese and Egg, Ham & Cheese Croissants

Home- Style Country Potatoes with Onions and Peppers

\$11.95 per person

Healthy Beginnings

Chilled Grapefruit, Orange, Apple and Cranberry Juice

Sliced Seasonal Fresh Fruit

Assorted Gourmet Muffins, Danish and Bagels

Served with Real Butter, Fruit Preserves and Flavored Cream Cheeses

Assorted Fruit Yogurts with Granola

\$11.95 per person

Breakfast Enhancements

Individual Fruit Yogurt with Granola	\$2.95 Each
Assorted Cold Cereal with 2%, Whole and Skim milk	\$3.25 Each
Hot Oatmeal	\$2.00 Per Person
Southern- Style Grits	\$2.00 Per Person
Sausage Biscuits	\$2.95 Each
Ham Biscuits	\$2.95 Each
Sausage Gravy and Country Biscuits	\$2.95 Per Person
Ham and Cheese Croissants	\$3.00 Each
Ham, Egg & Cheese Croissant	\$3.25 Each
Sausage, Egg & Cheese Croissant	\$3.25 Each

Build Your Own ~ Luncheon Buffets

All Buffets include

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Freshly Baked Rolls with Butter

(Minimum 25 people)

(Vegetarian options available upon request.)

Salads

Mixed Field Green Salad

Tossed Garden Greens with Sliced Cucumbers, Cherry Tomatoes, Shredded Cheese,
Bacon Bits, and Croutons

Served with Choice of Two Dressings:

Creamy Ranch, Italian, Thousand Island, Bleu Cheese, Honey Mustard,
Cucumber Wasabi, Oriental Sesame Seed and French

Caesar Salad

Traditional Caesar Salad with Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese
and Traditional Caesar Dressing on the Side

Country Potato Salad

Slow Cooked Potatoes in a Well Blended Mayonnaise Sauce

Greek Pasta Salad

Tri-color Rotini Pasta tossed with Julianne Red Onions, Sliced Cucumber, Black Olives
and Feta Cheese in oil and vinegar vinaigrette

Tortellini Pasta Salad

Cheese Filled Tri-color Tortellini Mixed with Bell Peppers, Red Onions, and Shredded
Carrots Tossed in a Tomato Basil Vinaigrette

Fruit Salad

Fresh Seasonal Fruits in a Poppy Seed Dressing

Starches

Oven Roasted Rosemary and Garlic Potatoes O'Brien
Roasted Garlic Mashed Potatoes
Italian Style New Potatoes
Wild Mushroom Rice Pilaf
Baked Potato
Smoked Cheddar Cheese Grits
Manhattan Wild Rice Medley
Orzo Pasta
Baked Beans
Macaroni and Cheese

Vegetables

Squash Medley
Southern Green Beans
Corn on the Cob
Grilled Corn with Chipotle Butter
Roasted Kernel Corn with Onions and Peppers
Oven Roasted Vegetables (Zucchini, Squash, Peppers, Sweet Onions, Carrots, and Celery)
Broccoli
Whole Baby Carrots with Honey Tarragon Sauce
Fresh Peas with Pearl Onions
Roasted Asparagus with Hollandaise Sauce

Entrées

~ Chicken

Old Fashion Fried Chicken

Southern Fried Chicken with a Well-Seasoned Crust

Pecan Chicken Breast

Pan Seared Pecan Encrusted Boneless Chicken Breast served with a Sun-dried Tomato Cream Sauce

Marinated and Grilled Chicken Breast

Marinated and Grilled Chicken Breast with choice of one sauce:
Marinara and Parmesan, Wild Mushroom Sauce, Creole Mustard Demi Sauce, Lemon Piccata Sauce, Dijon Cream Sauce, Barbeque, Roasted Red Pepper Coulis or Sun-dried Tomato Basil Sauce

~ Pork

Pulled Pork Barbecue

Slow Smoked and served with a Homemade BBQ Sauce

Pork Loin

Oven Roasted Pork Loin Medallions
with Red Pepper Coulis

~ Beef

Flank Steak

Tender Marinated Thinly Sliced Beef Flank Steak
Topped with Wild Mushroom Demi Sauce

Oven Roasted Roast Beef

Oven Roasted Beef Top Round Sliced and Finished with an Au-Jus Sauce

~ Fish

Catch of the Day

Ask your Catering Team for the Selection of the Day

Fried Cat Fish

Freshly Fried Cat Fish with Cajun Remoulade and Hush Puppies

Buffet Dessert

Warmed Fruit Cobbler

Chocolate Layer Cake

Layers of Rich Chocolate Cake Divided and Surrounded by a Smooth Dark Chocolate Icing, Fresh Whipped Cream and a Strawberry Garnish

Lemon Layer Cake

3 Fluffy Layers of Yellow Cake, Engorged with a Light Lemon Frosting, Whipped Topping and a Strawberry Garnish

Coconut Layer Cake

3 Layers of Moist Yellow Cake, with Vanilla Icing Sprinkled with Sweet Shredded Coconut, Whipped Topping and a Strawberry Garnish

Carrot Layer Cake

3 Layers of Spiced Cake with Walnuts, Raisins and Spiced Cream Cheese Filling Whipped Topping and a Strawberry Garnish

Cheese Cake with Raspberry Sauce

A Rich and Creamy New York Style Cheesecake with Graham Cracker Crust, Topped with a Raspberry Sauce, Whipped Cream and a Strawberry Garnish

Old Fashioned Southern Pecan Pie

A Buttery Sweet Filling with Fancy Selected Young Pecan Halves baked in a Flaky Pie Crust and Garnished with a Strawberry and Fresh Whipped Cream

Old Fashioned Chess Pie

A Rich Buttery Smooth Filling Baked in a Flaky Pie Crust, Garnished with Whipped Cream and a Strawberry

Old Fashioned Chocolate Chess Pie

A Rich Buttery Smooth Filling Mixed with a Bittersweet Chocolate and Baked in a Flaky Pie Crust, Garnished with Whipped Cream and a Strawberry

Above menu priced:

\$27.95 per person to include choice of 2 Salads, 2 Entrees, 2 Starch, 2 Vegetables, and 2 Desserts

\$30.95 per person to include choice of 3 Salads, 3 Entrees, 2 Starch, 2 Vegetables, and 3 Desserts

Served Luncheon Entrées

All Entrees include

*Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
Freshly Baked Rolls with Butter
(Minimum 25 people)*

SALAD

(Choice of one)

Jackson's Garden Salad

Mixed greens with Cherry Tomato, Cucumber Slices,
Shredded Cheese and Bacon Bits

Traditional Caesar Salad

Crisp Romaine Lettuce Greens, Shredded Parmesan Cheese,
Garlic Croutons and a Creamy Caesar Dressing

Mixed Greens Salad

Mixed Field greens with Feta Cheese, Pine Nuts,
Diced Tomatoes and Cucumber Slices

Starches

(Choice of one)

Rice Pilaf

Italian Style New Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Saffron Rice Medley

Wild Rice Medley

Oven Roasted Irish Potatoes

Vegetables

(Choice of one)

Squash Medley

Southern Style Green Beans

Kernel Corn with Fire Roasted Peppers and Onions

Oven Roasted Vegetables

(Zucchini, Squash, Peppers, Sweet Onions, Carrots and Celery)

Broccoli

Whole Baby Carrots with Honey Tarragon Sauce

Grilled Corn with Chipotle Butter

Fresh Peas with Pearl Onions

Roasted Asparagus with Hollandaise Sauce

Entrée

Marinated and Grilled Chicken Breast

Marinated and Grilled Chicken Breast with Choice of One Sauce:
\$19.95

Oven Roasted Sliced Pork Loin

6oz. of Oven Roasted Pork Loin served with Choice of One Sauce:
\$19.95

Broiled Salmon

8oz. Seasoned Atlantic Salmon Broiled to Perfection and served with Choice of One
Sauce:
\$20.95

London Broil

6oz. sliced London Broil Topped with a Burgundy Mushroom Sauce
\$21.95

Macadamia Nut Encrusted Chicken Breast

6oz. Chicken Breast Hand Breaded and Rolled with Macadamia Nuts
served with a Tarragon Cream Sauce.
\$21.95

Vegetarian –Mediterranean Beggars Purse

Filo Dough Stuffed with Couscous, Portabella Mushrooms, Zucchini, Squash,
and Asparagus Topped with a Roasted Red Pepper Coulis
\$18.95

Sauces

Marinara and Parmesan, Wild Mushroom Sauce, Creole Mustard Demi Sauce, Lemon
Piccata Sauce, Roasted Red Pepper Coulis, Apple Bacon Demi, Dijon Cream Sauce,
Lemon Dill Cream Sauce, Lemon Caper Sauce, Gorgonzola Cream Sauce
or Sun-dried Tomato Basil Sauce

Entrée Salads

Jamaican Jerk Chicken Salad

Mixed Baby Greens with Grilled Pineapple Slices, Cherry Tomatoes, Cucumbers and Bleu Cheese Crumbles Topped with a Marinated and Grilled Jerk Chicken breast

\$18.95

Grilled Vegetable Salad

Mixed Greens with Marinated and Grilled Zucchini, Yellow Squash, Asparagus, Portabella Mushrooms and Cherry Tomatoes

\$16.95

Blackened Shrimp Salad

Mixed Field Greens to include: Arugula, Romaine, Baby Spinach and Caesar Salad with Blackened Shrimp, Feta, and Cherry Tomatoes

\$20.95

Salad Dressing

(Choose two)

Creamy Ranch, Crumbled Bleu Cheese, Zesty Italian, Sesame Soy Vinaigrette, Creamy Cucumber and Wasabi, Thousand Island, French, Raspberry Vinaigrette

Soup Du Jour

(For an additional \$3.50 charge per person)

Lunch Desserts

Chocolate Layer Cake

Layers of Rich Chocolate Cake Divided and Surrounded by a Smooth Dark Chocolate Icing, Fresh Whipped Cream and a Strawberry Garnish

Lemon Layer Cake

3 Fluffy Layers of Yellow Cake, Engorged with a Light Lemon Frosting, Whipped Topping and a Strawberry Garnish

Coconut Layer Cake

3 Layers of Moist Yellow Cake, with Vanilla Icing Sprinkled with Sweet Shredded Coconut, Whipped Topping and a Strawberry Garnish

Carrot Layer Cake

3 Layers of Spiced Cake with Walnuts, Raisins and Spiced Cream Cheese Filling Whipped Topping and a Strawberry Garnish

Cheese Cake with Raspberry Sauce

A Rich and Creamy New York Style Cheesecake with Graham Cracker Crust, Topped with a Raspberry Sauce, Whipped Cream and a Strawberry Garnish

Old Fashioned Southern Pecan Pie

A Buttery Sweet Filling with Fancy Selected Young Pecan Halves baked in a Flaky Pie Crust and Garnished with a Strawberry and Fresh Whipped Cream

Old Fashioned Chess Pie

A Rich Buttery Smooth Filling Baked in a Flaky Pie Crust, Garnished with Whipped Cream and a Strawberry

Old Fashioned Chocolate Chess Pie

A Rich Buttery Smooth Filling Mixed with a Bittersweet Chocolate and Baked in a Flaky Pie Crust, Garnished with Whipped Cream and a Strawberry

Luncheon Buffet Selections

All Buffets include

*Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
(Minimum 25 people)*

BBQ Buffet

Market Fresh Fruit Cup
Pasta Salad with Roasted Peppers and Herb
Mayonnaise
Jack Daniel's BBQ Chicken with Caramelized
Onions
Pulled Pork with BBQ Sauce
Roasted Sweet Kernel Corn with Charred Peppers
and Onions
Smoked Cheddar Mashed Potatoes
Warm Peach Cobbler, Southern Chess Pie with
Raspberry Sauce
\$25.95

Southern Style Buffet

Tossed Garden Greens with Assorted Dressings and
Herb Croutons
Country Style Potato Salad
Southern Fried Chicken
Baked Ham with Sweet and Sour Glaze
Southern Green Beans
Macaroni and Cheese
Cornbread and Freshly Baked Rolls
Georgia Pecan Pie and Southern Chess Pie
\$25.95

Southern Fish Buffet

Tossed Garden Greens with Assorted Dressings and
Herb Croutons
Zesty Home-Style Cole Slaw
Baked Cod with Tarter Sauce, Fresh Lemon, and
Hushpuppies
Baked Herb Chicken, Slow Roasted with Basil
Pesto
Harvest Blend Rice with Herbs and Spices
Braised Green Beans topped with Tobacco Onions
Cornbread and Freshly Baked Rolls
Chef's Selection of Dessert
\$25.95

Smokey Mountain Deli Buffet

Mustard Potato Salad
House-made Cole Slaw
Shaved Mesquite Smoked Turkey Breast, Cured
Ham, Garlic Roasted Beef, and Genoa Salami
Cheddar, Swiss, and American Cheeses
Relish Tray with Garden Fresh Lettuce, Vine-
Ripened Tomatoes, Red Onions, and Crispy Dill
Pickles
Potato Chips
Chef Selection of Fresh Baked Breads
Fruit Cobbler
\$20.95

South Of The Border

Tex-Mex Salad with Olives, Green Onions, Tri-
Colored Tortilla Croutons and Co Jack Cheese with
Mexi-Ranch Dressing
Marinated Beef and Chicken Fajitas with Roasted
Peppers and Onions, Sour Cream, Guacamole,
Salsa, Shredded Cheese, and Black Olives
Refried Beans
Spanish Rice
Soft Flour Tortillas
Sopaipilla with Cinnamon Sugar
\$25.95

Tour of Italy

Freshly Tossed Caesar Salad with Traditional
Dressing, Herb Croutons, and Grated Parmesan
Cheese
Chicken Parmesan with a Light Tomato Basil Sauce
Vegetable Lasagna with Layers of Wide Noodles,
Garden Fresh Vegetables, and Creamy Alfredo
Sauce
Broccoli and Cauliflower Steamed then tossed with
Fresh Herbs and Tomatoes Focaccia and Garlic
Bread
Tiramisu
\$25.95

*Above menus subject to 21% service charge and 9.25% sales tax.
Looking for something different ...Specialty menus available upon request*

Loaded Soup, Salad and Potato Bar

Soup Du Jour

Tossed Garden Greens with Assorted Dressings and Herb Croutons
Freshly Tossed Caesar Salad with Traditional Dressing, Herb Croutons, and Grated
Parmesan Cheese

Jumbo Baked Potato

Topping to include: Caramelized Onions, Marinated Grilled Chicken, Chili, Shredded
Cheddar, Diced Bacon, Diced Tomatoes, Sautéed Mushrooms, Broccoli Florets, Whipped
Butter and Sour Cream

Chef's Selection of Dessert

\$23.95

Build Your Own Dinner Buffet

All Buffets include

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Freshly Baked Rolls with Butter

(Vegetarian options available upon request.)

(Minimum 25 people)

Salads

Mixed Field Green Salad

Tossed Garden Greens with Sliced Cucumbers, Cherry Tomatoes, Shredded Cheese,
Bacon Bits, and Croutons

Served with Choice of Two Dressings:

Creamy Ranch, Italian, Thousand Island, Bleu Cheese, Honey Mustard,
Cucumber Wasabi, Oriental Sesame Seed and French

Caesar Salad

Traditional Caesar Salad with Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese
and Traditional Caesar Dressing on the Side

Country Potato Salad

Slow Cooked Potatoes in a Well Blended Mayonnaise Sauce

Greek Pasta Salad

Tri-color Rotini Pasta tossed with Julianne Red Onions, Sliced Cucumber, Black Olives
and Feta Cheese in oil and vinegar vinaigrette

Tortellini Pasta Salad

Cheese Filled Tri-color Tortellini Mixed with Bell Peppers, Red Onions, and Shredded
Carrots Tossed in a Tomato Basil Vinaigrette

Starches

Oven Roasted Rosemary and Garlic Potatoes O'Brien
Roasted Garlic Mashed Potatoes
Italian Style New Potatoes
Wild Mushroom Rice Pilaf
Baked Potato
Smoked Cheddar Cheese Grits
Wild Rice Medley
Orzo Pasta
Baked Beans

Vegetables

Green Bean and Baby Carrot Blend
Broccoli with Shredded Carrots
Baby Whole Carrots with Honey Tarragon
Green Beans Sautéed with Garlic and Tomatoes
Squash Medley
Kernel Corn with Fire Roasted Peppers and Onions
Green Bean Casserole
Sautéed Spinach
Corn on the Cob
Grilled Corn with Chipotle Butter
Fresh Peas with Pearl Onions
Roasted Asparagus with Hollandaise Sauce

Entrees

~ Chicken & Pork

Marinated and Grilled Chicken Breast

Marinated and Grilled Chicken Breast with Choice of One Sauce: Marinara and Parmesan, Wild Mushroom Sauce, Creole Mustard Demi Sauce, Lemon Piccata Sauce, Roasted Red Pepper Coulis or Sun-dried Tomato Basil Sauce

Macadamia Nut Chicken

Chicken Breast Hand Breaded and Rolled with Macadamia Nuts served with a Tarragon Cream Sauce.

Chicken Roulade

Sun-dried Tomato and Asiago Cheese Stuffed Chicken Ballotine with a Mustard Demi Sauce or a Lemon Cream Sauce

Pecan Chicken Breast

Pan Seared Pecan Encrusted Boneless Chicken Breast served with a Sun-dried Tomato Cream Sauce

Pork Loin

Oven Roasted Pork Loin Medallions
with Red Pepper Coulis

Jack Daniel's Glazed Ham

Sliced Ham topped with a Jack Daniel's Sweet and Sour Honey Sauce

Caribbean Oven Roasted Pork Loin

Sliced Pork Loin Seasoned with Caribbean Jerk Spices Topped with
Black Bean Fruit Salsa

Pulled Pork Barbecue

Slow Smoked and served with a Homemade BBQ Sauce

~ Seafood

Broiled Salmon

Fresh Atlantic Salmon Filet Seasoned with Aromatic Spices and Oven Broiled served
with Choice of One: Sauce a Sun-dried Tomato Basil Sauce, Lemon Caper Sauce or
Artichoke Cream Sauce

Blazin' Red Fish

Tender Flaky Redfish Strips Breaded in a Special Spicy Crumb Coating and Fried
Golden

Seafood Stuffed Flounder

Crab, Shrimp and Pollock Mixed with Breadcrumbs and Select Spices then Stuffed in a
Flounder Filet and Topped with a Lemon Bure Blanc

Caribbean Snapper

Fork Tender Snapper Filets Crusted with Select Island Spices and Baked in the Oven

~ Beef

Flank Steak

Tender Marinated Thinly Sliced Beef Flank Steak
Topped with Wild Mushroom Demi Sauce

Oven Roasted Roast Beef

Oven Roasted Beef Top Round Sliced and Finished with an Au-Jus Sauce

Beef Brisket

Tender Sliced Beef Brisket Smoked and Slow Cooked, Topped with Chef's Homemade
Barbecue Sauce

Buffet Deserts

Chocolate Mousse

Rich Chocolate Mousse Layered in a Chocolate Cup with Fresh Seasoned Berries

Carmel Apple Pie

Sliced Granny Smith Apples in a Flaky Pie Crust Topped with Jack Daniel's Vanilla Sauce

Bourbon Pecan Pie

Large Buttery Caramel Pecans, Layered on a Rich Goopy Filling with a Hint of Bourbon, All Resting in an All-Butter Short Paste Crust Topped with a Jack Daniel's Carmel Sauce

Tennessee Cheesecake

Creamy Tennessee Style Cheesecake Resting on Top of a Graham Cracker Crust and Topped with a Strawberry Sauce

Key Lime Pie

Authentic Key Lime Pie made with Key Lime Juice and Baked in a Graham Cracker Butter Crust Garnished with Fruit Garnish and Whipped Cream

Triple Chocolate Layer Cake

Three Layers of Chocolate Cake, Iced and Layered with a Rich Chocolate Icing and Finished with Whip Topping and a Strawberry Garnish

Above menu priced:

**\$30.95 per person to include choice of 2 Salads, 2 Entrées, 2 Starch,
2 Vegetable and 2 Desserts**

**\$36.95 per person to include choice of 3 Salads, 3 Entrées, 2 Starches,
2 Vegetables and 3 Desserts**

Dinner Buffet Selections

*All Buffets include
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
(Minimum 25 people)*

Little Italy

Traditional Caesar Salad
Vine Ripened Tomato and
Mozzarella Salad
Chicken Parmesan
Meat Lasagna
Sausage and Peppers
Tri-Colored Orzo with warm
Balsamic Vinaigrette
Italian Vegetable Medley
Focaccia and Garlic Bread
Tiramisu and Chocolate Eclairs
\$36.95

Volunteer State

Tossed Garden Salad
Creole Mustard and Egg Potato Salad
Jack Daniel's Glazed Ham
Southern Fried Chicken
Cornmeal Breaded Catfish
White Beans
Braised Cabbage
Biscuits and Hushpuppies
Chocolate Cake and Apple Pie
\$36.95

Back At The Ranch

Tossed Garden Salad
Cherry Tomato and Cucumber Salad
BBQ Pork Ribs
Marinated Sliced Flank Steak with
Mushroom Gravy
Pecan Encrusted Chicken with Dijon
Cream
Herbed Roasted Red Potatoes
Seasonal Fresh Vegetables
Home-Style Carrot Cake and
Georgia Pecan Pie
\$36.95

Signature

Seasonal Fresh Fruit Salad
Fresh Garden Greens with
Assorted Dressings
Grilled Chicken Breast with Sun-Dried
Tomato Cream Sauce
Rosemary Pork Loin
Wild Rice
Steamed Vegetable Medley
Fresh Rolls and Butter
Warm Fruit Cobbler
\$32.95

Served Dinner Entrées

All Entrees include

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Freshly Baked Rolls with Butter

(Vegetarian options available upon request.)

Salad

(Choice of one)

Mixed Field Greens with Cherry Tomatoes, Sliced Cucumber,
Shredded Carrots and Spicy Pecans

Mesclun Greens with Bourbon Glazed Walnuts, Feta Cheese,
and Cherry Tomatoes

Baby Field Greens with Sliced Strawberries, Gorgonzola
Bleu Cheese Crumbles and Toasted Pine Nuts

Baby Greens Topped with Roasted Yellow and Green Peppers, Roasted
Red Onions, Cherry Tomatoes, and Toasted Pine Nuts

Citrus Salad with Mixed Field Greens, Mandarin Orange and Grapefruit
Wedges Topped with Crumbled Bleu Cheese Tossed in a
Strawberry Raspberry Vinaigrette

Caesar Salad with Garlic Croutons and Parmesan Cheese with a Creamy Dressing
on the side, Garnished with Cherry Tomatoes and Chopped Boiled Eggs

Salad Dressing

(Choose two)

Creamy Ranch, Crumbled Bleu Cheese, Zesty Italian, Sesame Soy Vinaigrette,
Creamy Cucumber and Wasabi, Thousand Island, French, Raspberry Vinaigrette

Soup

(For an additional charge)

Creamy Charred Tomato Bisque, New England Clam Chowder,
Boursin Potato and Chive with Cheddar, Mushroom Bisque
Broccoli and Cheese, Hearty Vegetable Beef, Shrimp Bisque
\$3.50 per person

Entrée

~ Chicken

Chicken Wellington

A Boneless Breast of Chicken with Mushroom Duxelles
Wrapped in a Puff Pastry served with Garlic Mashed Potatoes and Baby Carrots
\$30.95

Chicken Roulade

Sun-dried Tomato and Asiago Cheese Stuffed Chicken Ballotine
with a Mustard Demi Sauce or a Lemon Cream Sauce
\$31.95

~ Seafood

Broiled Salmon Filet

A Fresh Atlantic Salmon 8oz. Filet Broiled and Topped with a Sesame Soy Ginger Sauce
served with a Rice Pilaf and an Asian Slaw
\$34.00

Seafood Stuffed Flounder Florentine

Flounder Filet Stuffed with Crab, Shrimp, and Pollock Nestled on a
Bed of Sautéed Spinach served with Smoked Cheddar Grits
\$36.00

~ Pork

Pork Valencia

Twin Pork Loin Medallions with a Red Pepper Coulis Topped with Roasted Onions and
Bell Peppers served with Oven Roasted Irish Potatoes and Squash Medley
\$34.00

Caribbean Oven Roasted Pork Loin

Served with Black Bean Fruit Salsa, Roasted Banana Mashed Sweet
Potatoes and Ratatouille Stuffed Tomatoes
\$33.00

~ Beef

Filet of Beef

An 8oz. Grilled Filet of Beef and Topped with Wild Mushroom Ragout served with Au Gratin Potatoes, Baby Carrots and Green Beans

\$40.95

Ribeye Steak

A 10oz. Ribeye Steak Grilled and Topped with Sautéed Onions and Button Mushrooms, served with Twice Baked Potato and Fresh Steamed Broccoli

\$40.95

New York Strip Steak

A 10oz. New York Strip Steak Grilled and Topped with a Rosemary Demi Glaze and Caramelized Onions with Mashed Potatoes and Green Beans Amandine

\$38.95

DINNER DESERTS

(Choice of one)

Chocolate Mousse

Rich Chocolate Mousse Layered in a Chocolate Cup with Fresh Seasoned Berries

Carmel Apple Pie

Sliced Granny Smith Apples in a Flaky Pie Crust Topped with Jack Daniel's Vanilla Sauce

Bourbon Pecan Pie

Large Buttery Caramel Pecans, Layered on a Rich Goey Filling with a Hint of Bourbon, All Resting in an All-Butter Short Paste Crust Topped with a Jack Daniel's Carmel Sauce

Tennessee Cheesecake

Creamy Tennessee Style Cheesecake Resting on Top of a Graham Cracker Crust and Topped with a Strawberry Sauce

Key Lime Pie

Authentic Key Lime Pie made with Key Lime Juice and Baked in a Graham Cracker Butter Crust Garnished with Fruit Garnish and Whipped Cream

Triple Chocolate Layer Cake

Three Layers of Chocolate Cake, Iced and Layered with a Rich Chocolate Icing and Finished with Whip Topping and a Strawberry Garnish

Served Dual Entrées

All Entrees include

*Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
Freshly Baked Rolls with Butter*

Grilled Beef and Chicken

Grilled Beef Fillet with Burgundy Demi Glaze Paired with a Marinated Grilled Chicken Breast with a Mushroom Sauce Accompanied by Horseradish Infused Mashed Red Potatoes and an Asparagus Wrap

\$38.95

Sirloin and Pork

Marinated Jack Daniel's Sirloin Steak with a Dijon Demi Glaze Paired with a Pork Tenderloin Medallion with an Apple Raisin Chutney Accompanied with Tri-color Oven Roasted Potatoes and Green Beans

\$40.95

Beef Tenderloin and Salmon

Sliced Beef Tenderloin with Wild Mushroom Ragout Paired with a Poach Salmon Filet Topped with a Sun-dried Tomato Basil Sauce, Accompanied by Wild Rice Pilaf and Green Bean Bundles

\$46.95

Filet of Beef and Stuffed Flounder

Grilled Beef Tenderloin Filet with a Creole Mustard Demi Paired with a Seafood Stuffed Flounder with a Lemon Lime Cream Sauce, served with Smoked Cheddar Grits and a Squash Medley

\$48.95

Lunch on the Run...

Create your on *Box Lunch*

Each selection includes: Whole Fresh Fruit, Bag of Chips, Fresh Baked Cookie,
choice of Soda or Bottled Water
and Appropriate Condiments
(Substitute Potato Salad or Cole Slaw for the Fruit; an additional \$1.95)

Choose either Buttery Croissant or Corn Dusted Kaiser Roll

SANDWICHES

(Choice of one)

Jackson's Chicken Salad – Our Homemade Chicken Salad
With Crisp Leaf Lettuce and Vine Ripened Tomato

Honey Baked Ham and Cheddar Cheese with Crisp Leaf Lettuce
and Vine Ripened Tomato

Smoked Turkey and Swiss Cheese with Crisp Leaf Lettuce
and Vine Ripened Tomato

Fresh Made Tuna Salad with Crisp Leaf Lettuce
and Vine Ripened Tomato

Grilled Vegetable to include Squash, Zucchini, Red Pepper and Portabella Mushroom
Marinated and Grilled with Sun-dried Tomato Mayonnaise

Ham, Turkey, Bologna and Salami Sub with American Cheese served on Hoagie Roll
with Crisp Leaf Lettuce and Vine Ripened Tomato

Above lunches \$17.95 each

*Above menus subject to 21% service charge and 9.25% sales tax.
Looking for something different ...Specialty menus available upon request*