



SHERATON DOWNTOWN MEMPHIS

2023 CATERING MENUS MADE SIMPLE

.....

**FOOD BRINGS
PEOPLE TOGETHER
ON MANY
DIFFERENT LEVELS.
IT'S NOURISHMENT
OF THE SOUL AND
BODY: IT'S TRULY
LOVE**

CONTACT

250 NORTH MAIN STREET

MEMPHIS, TN 38103

901-527-7300

sheratonmemphisdowntown.com

Marriott.com/memds



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**BREAKFAST IS EVERYTHING. THE
 BEGINNING, THE FIRST THING. IT IS
 THE MOUTHFUL THAT IS THE
 COMMITMENT TO A NEW DAY, A
 CONTINUING LIFE.**

PRICES ARE SUBJECT TO 23% SERVICE CHARGE | CURRENT 9.75%
 STATE SALES TAX ON FOOD, BEVERAGE, AND MISCELLANEOUS
 CHARGES | ADDITIONAL 15% STATE SALES TAX ACCESSED ON
 ALCOHOL & WINE | 5% TDZ CITY TAX ON ALL CHARGES | PRICES
 ARE SUBJECT TO CHANGE WITHOUT NOTICE | HOTEL MAY PROVIDE
 SUBSTITUTIONS DUE TO SUPPLY CHAIN CHALLENGES | BUFFETS FOR
 30 GUESTS OR UNDER WILL BE ACCESSED A FEE OF \$125.00 |
 *DENOTES FEE OF \$250.00 PER ATTENDANT | BARTENDER | CASHIER |
 CASH BARS REQUIRE A \$1000.00 SPEND PER CASH
 BAR/CONCESSION MINIMUM | GUARANTEES ARE DUE TO THE
 CATERING OFFICE IN WRITING BY 8:00AM CENTRAL TIME 72
 BUSINESS HOURS PRIOR TO THE EVENT | MEAL SERVICE MUST
 OCCUR A MAXIMUM OF 15 MINUTES TO THE CONTRACTED TIME ON
 THE BEO | MENU CHANGES WITHIN 7 BUSINESS DAYS WILL BE
 ACCESSED A CHANGE FEE | CLIENT MUST MEET ALL CONTRACTED
 TERMS FOR ANY CONTRACTED DISCOUNTS TO APPLY | HOTEL IS
 CASH-LESS | CATERING STAFF ARE NOT PERMITTED TO ACCEPT
 CASH PAYMENT

BREAKFAST TABLES

*Breakfast buffet tables include freshly brewed
 regular coffee | decaffeinated coffee | hot
 tea selection | assorted juices | priced per
 person | based on 60 minutes of continuous
 service minimum of 25 guests*

BEALE STREET CONTINENTAL \$32.00

market fresh fruit | berries

assorted individual fruit yogurts

assorted breakfast breads | pastries |
 muffins | croissants | butter | preserves

assorted bagels | cream
 cheese | butter | fruit
 preserves

Oatmeal | raisins | brown
 sugar | cinnamon | toasted
 almonds | butter | whole
 milk | low-fat milk

HOMETOWN BREAKFAST BUFFET \$42.00

market fresh fruits | berries

yogurt | homemade | granola

assorted breakfast breads | pastries |
 muffins |

croissants | butter | preserves

Oatmeal | raisins | brown sugar |
 cinnamon | toasted almonds | butter whole
 milk | low fat milk

(may substitute grits for oatmeal)

scrambled eggs (VG)

MAIN STREET CONTINENTAL \$28.00

market fresh fruit | berries

assorted individual fruit yogurts

assorted breakfast breads | pastries | muffins |
 croissants
 butter | preserves

****each day of the week we rotate our meats, potatoes
 and specialty breakfast item, to offer a variety for your
 guests****

Monday

French toast | whipped butter | warm syrup (VG)
 hickory smoked bacon | sausage links | home fried potatoes

Tuesday

biscuits & gravy
 crisp country bacon | breakfast ham | hash browns

Wednesday

butter milk pancakes | whipped butter | warm syrup (VG)
 hickory smoked bacon | sausage patties | skillet potatoes |
 fried peppers & onions

Thursday

cinnamon French toast casserole | sugar charred pecans |
 whipped butter | warm syrup (VG)
 crisp bacon | sausage links | home fries

Friday

Waffles | whipped butter | warm syrup (VG)
 Hickory smoked bacon | breakfast ham | hash browns

Saturday

French toast | whipped butter | warm syrup

Crisp country bacon | sausage links | skillet potatoes | fried
 pepper & onions

Sunday

biscuits & gravy

Hickory smoked bacon | breakfast ham | hash browns



FOOD IS OUR COMMON GROUND, A UNIVERSAL EXPERIENCE

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BREAKFAST TABLE ENCHANTMENTS

breakfast enhancements can only be purchased in conjunction with the continental breakfast | priced per person unless stated

CREATE YOUR OWN BREAKFAST BOWL \$20.00
herb roasted potato hash | cage-free scrambled eggs | spicy turkey sausage | plant-based sausage | bacon | quinoa | cheddar cheese | diced tomatoes | diced mushrooms | avocado mash | chives | salsa | sour cream | jalapenos | limes | hot sauce (VG GF DF)

***EGGS ANY STYLE AND OMELETS** \$16.00
cage free eggs | egg whites | spinach | mushrooms | onions | peppers | cheddar | Monterey jack | feta | ham | bacon | shrimp | smoked salmon | potato hash | peppers

BREAKFAST PROTEINS \$7.00
bacon | link sausage | sausage patties | turkey bacon | chicken apple sausage | plant-based sausage

ASSORTED CEREALS \$5.00

GRAPEFRUIT HALVES \$5.00

BREAKFAST CLASSICS \$8.00 (chose one)
waffles | whipped butter | warm syrup (VG)

fluffy pancakes | whipped butter | warm syrup (VG)

Cinnamon French toast casserole | candied pecans | whipped butter | warm syrup (VG)

MORNING SUNRISE SANDWICHES & Wraps \$8.00 Each
(minimum of 25 of each, (3) choice maximum)

flaky croissant | scrambled egg | white cheddar cheese (VG)

buttermilk biscuit | cage free fried egg | country sausage | cheddar cheese

buttermilk biscuit | fried egg | fried chicken | smoked honey aioli (VG)

herb tortilla | scrambled egg | pepper jack cheese | chorizo sausage | salsa

gluten free tortilla | egg whites | turmeric charred broccoli | cauliflower couscous | baby kale | flaxseeds | sriracha (GF VG DF)

QUICHE \$8.00
cage-free eggs | baby spinach | portabella mushroom | charred shallot | roasted tomato | feta | mini quiche (VG)

Crustless | cage-free eggs | broccoli | zucchini | charred shallot | roasted tomato | roasted garlic | cheddar | gruyere (VG GF)

OATMEAL CENTRAL \$7.00

steel cut oatmeal | raisins | raisins | brown sugar | cinnamon | toasted almonds | butter | whole milk | low fat milk (V GF)

GRITS \$7.00

slow cooked grits | cheddar cheese | chives | brown sugar | cinnamon | toasted almonds | butter | whole milk | low fat milk (V GF)



ALL HAPPINESS DEPENDS ON A LEISURELY BREAKFAST

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PLATED BREAKFAST

All plated breakfasts are served with breakfast breadbasket | orange juice | fruit cup | freshly brewed coffee | decaffeinated coffee | assorted teas | lemon | honey

MEMPHIS BENEDICT

\$46.00

grilled beef medallions | poached eggs | roasted poblano béarnaise sauce | toasted English muffins | skillet chorizo hash | grilled chili spiced tomato

FOUR MINUTE POACHED EGGS

\$38.00

beef short rib-potato hash | chive hollandaise | asparagus | oven-roasted tomato (GF)

FARM FRESH

\$34.00

fluffy scrambled eggs | home-fried potatoes | caramelized peppers | onions | crisp applewood smoked bacon | country sausage links | oven-roasted tomato (GF, DF)

SOUTH OF THE BORDER

\$34.00

Gluten free corn tortilla wrap | fresh scrambled egg | chorizo sausage | green onions | sweet peppers | fresh tomatoes | cheddar cheese | salsa Verde | breakfast potatoes | roasted green chilies | sweet Texas onion (V GF)

MEDALLION VEGETABLE FRITTATA

\$34.00

mushrooms | spinach | tomatoes | onion | peppers | hash brown parmesan potatoes | roasted pepper coulis



SCIENCE MAY NEVER COME UP WITH A BETTER OFFICE COMMUNICATION SYSTEM THAN THE COFFEE BREAK

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MID –MORNING BREAKS

breaks are based on 30 minutes of continuous service | priced per person

BEVERAGE CART \$12.00
coffee | decaffeinated coffee | gourmet tea selection
assorted Pepsi products | bottled waters

DYI TRAIL MIX STATION \$16.00
granola | chocolate chips | white chocolate chips | almonds | walnuts | raisins | craisins | dried pineapple | dried mango | coconut flakes | M&M's |

PROTEIN PACKED \$20.00
assorted protein & granola bars | hard boiled eggs | almonds | cashews | individual fruit yogurts | bottled protein shakes
coffee | decaffeinated coffee | gourmet tea selection

TIME TO MAKE THE DONUTS \$20.00
glazed | sugar | cake | maple bacon | assorted filled | chocolate
coffee | decaffeinated coffee | gourmet tea selection

AFTERNOON BREAKS

breaks are based on 30 minutes of continuous service | priced per person

COOKIES AND MILK \$23.00
fresh baked cookies | chocolate chip
peanut butter | oatmeal raisin | snicker doodle | white chocolate macadamia nut
whole milk | low-fat | skim milk | chocolate coffee | decaffeinated coffee | gourmet tea selection

SOMBREO \$22.00
warm corn tortillas | nacho cheese sauce | salsa | guacamole
coffee | decaffeinated coffee | gourmet tea selection

TAIL GATE \$28.00
chicken sliders | beef sliders | corn dogs | house made chips | ranch & onion dip
coffee | decaffeinated coffee | gourmet tea selection
(based on 1 piece of each per person)

VITALITY \$29.00
hummus | Roasted Beet hummus | pita chips | edamame pods | fresh fruit skewers | berries | Cashews | Almonds |
Infused water | lemon basil | orange mint | strawberry lavender
coffee | decaffeinated coffee | gourmet tea selection



MAY YOUR BURDENS BE LIGHT, AND YOUR COFFEE BE STRONG

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BREAK ENHANCEMENTS

breaks are based on 30 minutes of continuous service | priced as noted

BY THE BOTTLE

whole low-fat skim	\$5.00
assorted Pepsi soft drinks bottled water sweet tea unsweetened tea sport drink cranberry juice apple juice orange juice	\$5.25
red bull espresso cappuccino lattes cold brews fruit smoothies protein shakes	\$7.00

BY THE DOZEN

breakfast breads pastries Muffins croissants butter preserves	\$48.00
assorted bagels cream cheese butter fruit preserves	\$53.00
cupcakes chocolate devil's food vanilla lemon	\$55.00
chocolate brownies blondies lemon bars pecan bars	\$53.00
fresh baked cookies chocolate chip peanut butter oatmeal raisin snicker doodle white chocolate macadamia nut	\$48.00

BY THE GALLON \$78.75

freshly brewed coffee decaffeinated coffee hot tea selection sweet tea unsweetened tea lemonade
infused water lemon basil orange mint strawberry lavender

BY THE PIECE

assorted fruit yogurts	\$5.00 Per Person
yogurt parfait berries granola	\$7.00 each
whole fresh fruit	\$4.00
assorted granola protein bars	\$6.50
bagged chips snacks	\$4.00
individual trail mix	\$6.00
assorted candy bars	\$4.00



WE MUST HAVE COURAGE, FAITH, AND LUNCH TOGETHER SOON

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DAILY LUNCH TABLES

Lunch table buffets include freshly brewed | decaffeinated coffee | hot tea selection. Based on 60 minutes of continuous service | priced per person | substitutions for day of the week add additional \$8.00 per person

MONDAY – ITALIAN CAFÉ \$48.00

Caesar salad | romaine | parmesan | garlic croutons | classic Caesar dressing (VG)

antipasto salad | provolone | olives | pepperoncini | cucumbers | red pepper vinaigrette (VG GF)

meatballs with tomato gravy | parmesan

chicken marsala (VG)

rigatoni | vodka sauce | torn basil (VG)

roasted broccolini | lemon | EVO (V VG GF)

focaccia bread | sundried tomato butter

tiramisu (VG)

lemon bars (VG)

TUESDAY – SOUTHERN CHARM 58.00

tossed garden green salad | shredded carrots | tomatoes | cucumbers | buttermilk ranch | vinaigrette (VG GF)

tomato & onion salad (V VG GF DF)

cornbread | butter | honey butter (VG GF)

cornmeal breaded fried catfish | tartar sauce | lemons (VG)

herb roasted chicken breast and Tennessee chow chow relish (VG GF)

pimento mac & cheese (VG)

collard greens (V GF DF)

peach cobbler |

devil's food cake



FRIENDS BUY YOU LUNCH. BEST FRIENDS EAT YOUR LUNCH

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WEDNESDAY – SONORA \$56.00

Romaine jicama salad | tajin
pickled onions | queso fresco |
cayenne-lime vinaigrette (VG GF)

Black bean | roasted corn | lime |
cilantro salad (V VG GF)

Flour tortillas | corn tortilla (VG GF)

Adobo marinated flank steak | bell
peppers | onions | plum tomatoes
| jalapenos (GF DF)

Pulled chicken tinga | chipotle
tomato sauce (VG GF DF)

Traditional Mexican rice (V VG GF)

Black beans | jalapenos | cilantro
(V VG GF)

Pico de gallo | sour cream |
guacamole | queso fresco |
cheddar cheese (VG)

Cinnamon sopapillas (V VG DF)

Mexican Chocolate Brownies (VG)

THURSDAY – MEMPHIS BLUES \$50.00

Creamy Memphis slaw (VG GF)

Broccoli salad (V GF)

Smoked pulled pork shoulder

Southern fried chicken (VG)

Smoked bourbon skillet beans (V VG GF)

Cornbread muffins | butter | honey
butter

Banana pudding(VG)

Double chocolate layer cake (VG)



LUNCH HOUR IS THE BEST HOUR OF THE DAY

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FRIDAY – MEDITERRANEAN \$63.00

Greek salad | romaine | pepperoncini | kalamata olives | tomatoes | feta | Greek vinaigrette (VG GF)

Tabouli salad | bulgur wheat | cherry tomatoes | scallions | parsley | mint | lemon juice | EVO | vinaigrette (V VG DF)

Oven roasted chicken | oregano | chicken au jus (VG GF DF)

Roasted salmon | capers | kalamata olives | onions | EVO | citrus jus (VG GF DF)

Couscous | chickpeas | fennel | red peppers (V VG DF)

Roasted eggplant | tomatoes | onions | fava beans | tahini paprika butter | orange zest (V VG GF DF)

Pita bread | roasted red pepper hummus (V VG GF)

Watermelon | mint | cinnamon yogurt (VG GF)

Baklava

SATURDAY – AMERICAN GRILL \$50.00

Mixed greens bar | tomatoes | mushrooms | red onions | black olives | shredded cheddar | bacon bits | garlic croutons | ranch | balsamic vinaigrette (VG)

Macaroni salad (VG)

Hamburgers | brioche buns | cheddar cheese | lettuce | tomato | onion | ketchup | mayo | mustard | spicy mustard

Vegan burger available upon request (V VG DF)

Grilled Italian sausage | peppers | onions | sausage rolls

Quarter fries (V VG GF DF)

Sweet bourbon baked beans (V VG)

Salted caramel chocolate bars (VG)

Apple cobbler (VG)



A RECIPE HAS NO SOUL, THE CHEF MUST BRING SOUL INTO THE RECIPE

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SUNDAY – SOUTHERN AFTERNOON \$48.00

Chopped salad | iceberg | purple cabbage | celery | radishes
| black eyed peas | corn | BBQ ranch | Italian (VG)

Loaded baked potato salad (VG GF)

Buttermilk biscuits | honey butter | butter

Dry rubbed slow braised pulled pork shoulder | brioche buns

Memphis BBQ chicken (VG GF)

Fork smashed potatoes (VG GF)

Honey glazed carrots (VG GF)

Lemon bars (VG)

Chocolate bread pudding (VG)



EACH CULTURE HAS ITS OWN VERSION OF A SANDWICH. A SANDWICH IS LIKE WARM HUG IN YOUR MOUTH

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DAILY LIGHT LUNCH TABLES

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250 NORTH MAIN DELI \$48.00

Tomato basil soup (V VG GF DF)

Spinach | tomatoes | red peppers | shredded carrots | ranch | balsamic vinaigrette (V VG GF)

Seasonal fruit salad (VG GF DF)

Tuna salad | chicken salad (VG GF DF)

Sliced roast beef | oven roasted turkey breast | smoked ham | pastrami | provolone | cheddar | Swiss cheese | shredded lettuce | sliced tomato | Kosher pickles

Rye | sourdough | white | wheat breads

Assorted condiments | mustard | mayonnaise | ketchup

Assorted individual chips

Chocolate brownies (VG)

Pecan bars (VG)

Soup & Salad Bar \$46.00

Cream of broccoli (VG)
Chicken Noodle Soup (V VG DF GF)
Vegan vegetable lentil (V VG GF DF)

Crackers | fresh baked rolls | butter

Salad Bar

Romaine | spring mix | spinach | shredded cheddar | shredded parmesan | feta | bleu | grape tomatoes | carrots | mushrooms | cucumbers | broccoli | red onions | black olives | chopped eggs | raisins | candied pecans | walnuts | bacon bits | pulled chicken | croutons | ranch | balsamic | Italian dressings (VG)

Carrot cake (VG)
Raspberry swirl cheesecake (VG)



PLATED LUNCH

Plated lunch includes choice of soup or salad | rolls & butter | entrée | dessert | coffee and tea service | price per person

ENTREES

MOJITO GRILLED CHICKEN \$47.00
yellow rice | cilantro | seasonal petite vegetables
(VG GF)

HERB ROASTED FARMS CHICKEN BREAST \$50.00
fork smashed garlic potatoes | steamed
broccolini | chicken jus (VG GF)

OVEN ROATED MARSALA PORKLOIN \$50.00
whipped sweet potatoes | green beans

PAN SEARED SALMON \$54.00
orange ginger rice | sauteed spinach | garlic |
citrus glaze (VG GF)

GRILLED FLAT IRON STEAK \$59.00
roasted rosemary potatoes | asparagus |
mushroom demi

STARTERS

Caesar | romaine | shaved parmesan | garlic
croutons | Caesar dressing (VG)

spinach | grape tomatoes | shredded carrots |
cucumber |
red wine vinaigrette (V VG GF DF)

spring mixed greens | dried cranberries | sugar
charred pecans | crumbled goat cheese |
balsamic vinaigrette | (VG)

tomato basil soup (V VG GF DF)

creamy potato & chive chowder (VG)

DESSERT

strawberry cheesecake | strawberry coulis
(VG)

flourless chocolate torte | raspberry coulis
(VG GF)

bourbon pecan pie | chocolate sauce (VG)

red velvet cake (VG)

LUNCH IS BEST SERVED, WITH FRIENDS

PRICES ARE SUBJECT TO 23% SERVICE CHARGE | CURRENT 9.75%
STATE SALES TAX ON FOOD, BEVERAGE, AND MISCELLANEOUS
CHARGES | ADDITIONAL 15% STATE SALES TAX ACCESSED ON
ALCOHOL & WINE | 5% TDZ CITY TAX ON ALL CHARGES | PRICES
ARE SUBJECT TO CHANGE WITHOUT NOTICE | HOTEL MAY
PROVIDE SUBSTITUTIONS DUE TO SUPPLY CHAIN CHALLENGES |
BUFFETS FOR 30 GUESTS OR UNDER WILL BE ACCESSED A FEE OF
\$125.00 | *DENOTES FEE OF \$250.00 PER ATTENDANT | BARTENDER |
CASHIER | CASH BARS REQUIRE A \$1000.00 SPEND PER CASH
BAR/CONCESSION MINIMUM | GUARANTEES ARE DUE TO THE
CATERING OFFICE IN WRITING BY 8:00AM CENTRAL TIME 72
BUSINESS HOURS PRIOR TO THE EVENT | MEAL SERVICE MUST
OCCUR A MAXIMUM OF 15 MINUTES TO THE CONTRACTED TIME ON
THE BEO | MENU CHANGES WITHIN 7 BUSINESS DAYS WILL BE
ACCESSED A CHANGE FEE | CLIENT MUST MEET ALL CONTRACTED
TERMS FOR ANY CONTRACTED DISCOUNTS TO APPLY | HOTEL IS
CASH-LESS | CATERING STAFF ARE NOT PERMITTED TO ACCEPT
CASH PAYMENT



GRAB AND GO

Lunches include whole fruit | pasta salad | potato chips | chocolate chip cookie | bottled water or soda | choice of (3) based on (25) minimum of each selection | unboxed lunch sandwiches are individually wrapped

GOURMET SANDWICHES BOXED OR UNBOXED \$36.00

Roasted turkey | smoked bacon | provolone |
lettuce | tomato | roasted garlic aioli | ciabatta

Roast beef | cheddar cheese | lettuce | tomato
| horseradish aioli | onion roll

Black forest ham | gruyere cheese | lettuce |
tomato | honey mustard aioli | brioche bun

Grilled chicken | black beans | roasted corn salsa
| shredded lettuce | Monterey jack cheese | lie
cilantro crema | gluten free spinach tortilla (VG
GF)

Crispy chicken tenders | romaine | parmesan |
Caesar aioli | flour tortilla (VG)

Grilled portabella mushrooms | grilled red peppers
| arugula | tomato | sprouts | avocado mash |
sprouted grain bread (V VG DF)

ENTRÉE SALADS \$36.00

CAESAR SALAD

Grilled chicken | romaine | shaved parmesan
| garlic croutons | Caesar dressing (VG)

GREEK SALAD

Romaine | grape tomatoes | cucumbers |
pepperoncini | kalamata olives | feta | Greek
vinaigrette (VG GF)

GARDEN SALAD

Mixed greens | spinach | grape tomatoes |
cucumbers | shredded carrots | red peppers |
mushrooms | black olives |

DESTINY MAY RIDE WITH US TODAY, BUT THERE IS NO REASON FOR IT TO INTERFERE WITH LUNCH

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DINNER TABLE

All dinner tables are served with coffee and tea service | based on 130 minutes of continuous service | minimum of 50 guests | prices per person

DOWNTOWN \$76.00

Baby greens | frisse | bleu cheese | dried apples | roasted walnuts | white balsamic vinaigrette(VG)
Romaine | cucumbers | cherry tomatoes | shredded carrots | garlic croutons | Italian vinaigrette | ranch (V VG)
Cornbread | potato rolls | honey butter | butter
Dry rubbed beef brisket | Memphis smoked bbq sauce
Cornmeal fried catfish | Tennessee chow chow relish | tartar sauce
Lemons(VG) | hush puppies(VG)
Candied sweet potatoes(VG GF)
Southern pole beans(V VG DF GF)
Berry cobbler(VG)
Devil's food cake(VG)
Chocolate cheesecake(VG)

MIDTOWN \$80.00

Spinach | tomatoes | diced eggs | hickory smoked bacon | warm bacon white balsamic vinaigrette | roasted beets | orange segments | shaved fennel | crumbled goat cheese | shallot vinaigrette(VG GF)
Bread | butter | herb infused EVO (VG)
Grilled sirloin | forged mushrooms | cabernet demi
Five peppered seared chicken breast | roasted per pepper & basil coulis (VG GF DF)
Creamy polenta | ratatouille (V VG GF DF)
Flourless chocolate cake | caramel sauce | sea salt (VG GF)
White chocolate bread pudding | vanilla anglaise (VG)
Seasonal fruit & berry compote (V VG GF DF)



SOME OF THE MOST IMPORTANT CONVERSATIONS AND DEEP UNDERSTANDING HAPPEN AROUND THE DINNER TABLE

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RIVERSIDE \$85.00

Arcadian salad blend | shaved radish | dried apricots | candied walnuts
Crumbled bleu cheese | balsamic vinaigrette(VG)
French beans | red onion | roasted acorn squash | red pepper parsley | apple cider vinaigrette(V VN GF DF)
Yeast rolls | ciabatta | bread | butter | rosemary butter | roasted marinated chicken | roasted tomatoes | roasted garlic | pan jus(V GF DF)
Grilled hanger steak | chimichurri sauce | risotto | asparagus | sweet peas | red pepper | garbanzo beans | garlic | basil | chives | cashew lemon cream sauce(V VN GF DF)
Roasted fingerling potatoes | garlic | rosemary | EVO(V VN GF DF)
Grilled broccolini | garlic | lime(V VN GF DF)
Salted caramel cheesecake(VG)
Triple chocolate torte(VG)
Key lime tart | whipped cream



PLATED DINNER

*Dinner includes soup or salad | assorted rolls |
butter | dessert | coffee and tea service |
preselected choice of entrée highest price
entrée prevails | maximum of (3) entrees*

SOUPS

Roasted cauliflower bisque |
chervil oil(V VG GF DF)
Classic Manhattan clam chowder(VG)
Moroccan carrot(V VG GF DF)
Sweet corn with fried leeks(VG)

DESSERTS

Dark chocolate gâteau | anglaise sauce(VG)
Raspberry vanilla mousse | fresh berries(VG GF)
Pecan tart | bourbon glaze(VG)
Triple chocolate mousse cake | raspberry coulis
Turtle cheesecake | caramel sauce

SALADS

Frissee | red oak | euro cucumber
| heirloom tomato | goat cheese |
candied pecans | raspberry vinaigrette
Handpicked baby greens | pancetta lardon
| bleu cheese crumbles | cherry tomatoes
| citrus vinaigrette
Arugula | grape tomatoes | shaved parmesan |
balsamic vinaigrette
Spring mix greens | French beans | red onion |
roasted acorn | squash | red pepper
| parsley | apple cider vinaigrette(V VN GF DF)

ENTREES

HERB ROASTED JOYCE FARMS BONE-IN CHICKEN BREAST	\$68.00
Madeira jus olive oil smashed potatoes petite seasonal vegetables(GF)	
PAN SEARED SALMON	\$70.00
White bean ragout sauteed baby kale Spanish olive gremolata roasted tomato butter	
GRILLED BERKSHIRE PORK CHOP	\$66.00
Maple apple compote bourbon BBQ glaze Tennessee spoonbread amaretto scented French beans petite honey glazed carrots	
ROASTED CAULIFLOWER STEAK	\$66.75
Trio lentil ragout kumota tomato bruschetta spicy tomato coulis lemon oil	
GRILLED RIBEYE STEAK	\$78.75
Caramelized onions red wine demi pomme William potatoes grilled asparagus lemon butter	
BLACK PEPPER & SILVER THYME CRUSTED BEEF TENDERLOIN	\$90.00
Dry sack sherry reduction new crop crushed brown butter potato basil pesto roasted asparagus	
BEEF TENDERLOIN AND GRILLED ROSEMARY CHICKEN	\$94.00
Cabernet demi roasted shallot glaze garlic mashed potatoes wilted spinach garlic	
4OZ BEEF TENDERLOIN & JUMBO GRILLED SHRIMP	\$105.00
Chimichurri herb butter mushroom risotto grilled asparagus	

PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST PEOPLE

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PAYMENT



YOU DON'T HAVE TO COOK FANCY OR COMPLICATED, JUST GOOD FRESH INGREDIENTS, PUT TOGETHER WITH PASSION AND SHARED WITH LOVE

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RECEPTION TABLE

Reception boards priced per person | based on 120 minutes of service

CHARCUTIERIE BOARD	\$28.50
Parmigiano Reggiano asiago garlic & herb chevre Manchego sharp cheddar gouda bleu sweet soppresatta hot soppresatta prosciutto hard salami pepperoni cashews candied pecans berries Italian peppers cornichons olive brushed grilled ciabatta gourmet biscuits crackers fig jam olive medley	
ARTISANAL CHEESE TABLE	\$21.50
Regional small farm crafted soft cheeses medium cheeses hard ripened cheeses dried fruits sugar charred pecans local honey olive brushed grilled ciabatta gourmet biscuits crackers fig jam olive medley	
DOMESTIC AND INTERNATIONAL CHEESE DISPLAY	\$18.50
Assorted domestic cheeses assorted imported cheeses dried fruit nuts sliced baguettes assorted crackers fig jam	
MEMPHIS SAUSAGE & CHEESE	\$16.50
BBQ spiced kielbasa cheddar cheese pepperjack bourbon praline pecans pepperoncini flatbread saltine crackers	
GRILLED MARKET VEGETABLES	\$15.50
Seasonal garden vegetables sriracha spiced hummus minted yogurt olive brushed grilled ciabatta flat bread pita bread herb infused EVO	
CRUDITE	\$13.50
Seasonal garden vegetables onion dip red pepper hummus roasted beet hummus	
FRUIT DISPLAY	\$13.50
Fresh seasonal fruits seasonal berries vanilla yogurt dipping sauce	



WHEN FOOD IS SHARED, WALLS FALL DOWN AND WE LEARN TO DANCE TOGETHER

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ACTION STATIONS

Designed to be paired with other reception items such as displays | canapes | other action stations | or as an addition to a dinner buffet | each station requires an attendant | based on 120 minutes of continuous service

TUSCAN PASTA STATION	\$28.00
Rigatoni cheese tortellini fusilli asiago cream sauce fresh pesto classic pomodoro grilled chicken breast Italian sausage meat balls marinated artichokes peppers asparagus tips criminis arugula garlic shaved parmesan	
PASTA STATION ENHANCEMENT	\$16.00
Lobster ravioli	
MUSHROOM RAVIOLI	\$10.00
CROSTINI STATION	\$18.00
Garlic herb ciabatta French bread red pepper hummus artichoke & spinach dip pimento cheese sun dried tomato tapenade boursin spread	
STREET TACOS STATION	\$22.00
Slow braised barbacoa mojo shredded pork tomatillo roasted chicken mini flour & corn tortillas cilantro onion pico de gallo salsa roja queso fresco sour cream chipotle slaw	
MAC & CHEESE BAR	\$22.00
Sauces velvet cheddar cheese white cheddar cheese truffle cream BBQ pulled pork smoked chicken mushrooms pimento caramelized onions scallions shaved parmesan	

SPECIALTY CARVING STATIONS

HARDWOOD SMOKED BEEF TENDERLOIN	\$750.00 serves 15-20 guests
Horseradish crema whipped butter silver dollar rolls	
ROASTED NORWEGIAN SALMON	\$550.00 serves 15-20 guests
Dill lemon aioli lemon wedges petite artisan rolls	
SLOW ROASTED SAGE SPICED TURKEY BREAST	\$475.00 serves 25-30 guests
Roasted garlic aioli cranberry chutney parker house rolls	



COLD HORS D'OEUVRES

All canapes are priced per piece

GRILLED BEEF CROSTINI HORSERADISH PICKLED SWEET ONION	\$8.00
CITRUS SHRIMP CEVICHE AVOCADO ONION CILANTRO (VG GF DF)	\$8.00
CAPRESE BITES BALSAMIC DRIZZLE TOASTED CROSTINI (VG)	\$8.00
ANTIPASTO SKEWER HERB OIL PESTO (VG)	\$8.00
VEGETABLE SHOOTER RED PEPPER HUMMUS ((V BH GF DF)	\$5.25
ROASTED GARLIC HUMMUS EURO CUCUMBER TOASTED SESAME SEEDS (V VG GF DF)	\$5.25

HOT HORS D' OEUVRES

MINI BEEF WELLINGTON	\$8.00
RASPBERRY BRIE EN CROUTE (VG)	\$8.00
PANANG SHRIMP SWEET CHILI (VG)	\$8.00
SHRIMP & ANDOUILLE KABOB	\$8.00
COCONUT SHRIMP SKEWERS LEMON GRASS SWEET CHILI SAUCE (V)	\$8.00
SOUTHERN STYLE CHICKEN TENDERS CREOLE HONEY MUSTARD (VG)	\$6.00
CHICKEN POTSTICKER TZATIKI (VG)	\$6.00
BOURBON & BOURSIN CHICKEN ENCROUTE (VG)	\$6.00
VEGETABLE SPRING ROLL SWEET CHILI SAUCE	\$6.00
CARAMELIZED ONION & FIG PUFF (VG)	\$5.25
VEGETABLE PUNJABI SAMOSA TZATZIKI (VG)	\$5.25

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**SMALL BITES OR BIG DELIGHTS, IT NEED NOT
MATTER AS LONG AS WE DINE TOGETHER**

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HOSTED BARS

All bars require a bartender | 1 bartender per 100 guests | priced per drink | cocktails are served with appropriate mixers and garnishes

ESSENTIAL \$11.50

New Amsterdam Vodka
New Amsterdam Gin
Cruzan Rum
Mi Campo Tequila
Jim Bean Bourbon
Scotch-Monkey Shoulder

EXCEPTIONAL \$12.50

Wheatley's Vodka
Bombay Sapphire Gin
Flor de Cana 4yr Rum
Espolon Blanco Tequila
Four Roses Small Batch Bourbon
Scotch- The Macallan 12yr

EXTRAORDINARY \$13.50

Tito's Vodka
Sipsmith Gin
Diplomatico Rum
El Tesoro Reposado Tequila
Woodford Reserve Whiskey
The Dalmore 12yr Scotch

DOMESTIC BEER \$7.00

Budweiser
Bud Light
Michelob Ultra
Miller Lite

IMPORT | CRAFT BEERS \$9.00

Lagunitas IPA
Corona
Heineken

WINE

ESSENTAIL \$12.50

Proverb Cabernet | Merlot
| Pinot Noir | Chardonnay |
Pinot Grigio

EXCEPTIONAL \$13.50

Trinity Oaks Carbenet |
Merlot | Pinot Noir |
Chardonnay | Pinot Grigio



ONE MARTINI IS NOT ENOUGH, TWO ARE TOO MANY, AND THREE ARE NOT ENOUGH

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NON-HOSTED

All bars require a bartender | staffed at 1 bartender and 1 cashier per 150 guests | priced per drink and inclusive of tax | cocktails are served with appropriate mixers and garnishes

NON-HOSTED BAR

Extraordinary Cocktails	\$16.00
Exceptional Cocktails	\$15.00
Domestic Beer	\$9.00
Imported Beer	\$10.00
Local Craft Beer	\$10.00
Wines by the Glass	\$16.00/\$15.00
Soft Drinks	\$6.00
Bottled Water	\$6.00

EXCEPTIONAL

- Wheatley's Vodka
- Bombay Sapphire Gin
- Flor de Cana 4yr Rum
- Espolon Blanco Tequila
- Four Roses Small Batch Bourbon
- Scotch- The Macallan 12yr

EXTRAORDINARY

- Tito's Vodka
- Sipsmith Gin
- Diplomatico Rum
- El Tesoro Reposado Tequila
- Woodford Reserve Whiskey
- The Dalmore 12yr Scotch



COCKTAIL ARE SOCIETY'S MOST ENDURING INVENTION

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CHAMPAGNE IS SIMPLY ONE OF THE
ELEGANT EXTRAS OF LIFE

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WINE - WHITE

Wine prices are per bottle | specialty wine must be purchased by the case

WHITE

LA CREMA SONOMA COAST CHARDONNAY	\$64.00
KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY	\$47.00
SEAGLASS PINOT GRIGIO [2012]	\$42.00
SONOMA-CUTRER CHARDONNAY RUSSIAN RIVER R [2012]	\$64.00
TRINITY OAKS CHARDONNAY	\$33.00
TRINITY OAKS PINOT GRIGIO	\$33.00
WHITEHAVEN SAUVIGNON BLANC	\$47.00

SPARKLING

J ROGET HOUSE	\$33.00
KORBEL BRUT	\$42.00
DOMAINE CHANDON BRUT CLASSIC	\$72.00

ROSE

14 HANDSWINERY WASHINTON STATE	\$39.00
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WINE - RED

RED

ALAMOS MALBEC	\$53.00
FREI BROTHERS RESERVE PINOT NOIR [2012]	\$64.00
LA CREMA SONOMA COAST PINOT NOIR	\$86.00
MURPHY-GOODER ALEXANDER VALLEY "ALL IN"	\$62.00
REBEL THE SHOW CABERNET	\$50.00
RED ROCK CALIFORNIA MERLOT	\$40.00
TRINITY OAKS CABERNET	\$33.00
TRINITY OAKS MERLOT	\$33.00