

# BREAKFAST

## CAROTHERS CONTINENTAL 8 per person

Seasonal fruit and gourmet breakfast breads  
Bakery fresh bagels and croissants Assorted varieties of yogurt  
Complemented with cream cheese, butter and preserves  
Selection of chilled juices  
Freshly brewed regular and decaffeinated coffee and selection of teas.

## HOLIDAY INN CLASSIC BUFFET 12 per person

*Served in Tuning Forks Restaurant*

Farm fresh scrambled eggs and seasoned breakfast potatoes  
Fully Pancakes with warmed maple syrup Smoked hickory bacon and gourmet breakfast breads Assorted dry cereals with 2% and skim milk  
Variety of flavored yogurt  
Complemented with shredded cheddar cheese, butter, cream cheese and preserves  
Selection of chilled juices  
Freshly brewed regular and decaffeinated coffee and selection of teas

## BREAKFAST ENHANCEMENTS

*Priced per person*

Assortment of breakfast pastries and muffins | 3

Southern buttermilk biscuit and country gravy | 3

Cinnamon French toast with warmed maple syrup | 4

Belgium waffle station with warmed maple syrup | 4



A twenty percent (22%) service charge and applicable state sales tax will be added to all food and beverage arrangements.



# BREAKS

## BREAKFAST A LA CARTE

*Priced a la carte*

Breakfast danishes | 16 per dozen

Breakfast muffins | 8 per dozen

Assorted bakery bagels | 18 per dozen

*Accompanied with whipped butter, cream cheese and preserves*

Assorted yogurt | 24 per dozen

Whole fresh fruit | 18 per dozen

Diced seasonal mixed fresh fruit display | 4 per person

## BEVERAGES A LA CARTE

*Priced a la carte*

Bottled soft drink 20 oz | 3 ea

Bottled water | 3 ea

2%, skim, and/or chocolate milk | 2 ea

Energy drinks | 4 ea

Iced tea | 20 per gallon

Lemonade | 20 per gallon

Freshly brewed regular coffee | 25 per gallon

Freshly brewed decaffeinated coffee | 25 per gallon



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# BREAKS

## AT THE MOVIES

8 per person

Ballpark soft pretzels served warm with gourmet mustard  
Freshly popped popcorn complemented with seasoned salt

## THE CHOCOHOLIC

8 per person

Fresh baked chocolate chip cookies  
Triple chocolate bakery brownies. Freshly  
brewed regular and decaffeinated coffee

## SOUTH OF THE BORDER

9 per person

Smoked chicken and cheddar cheese quesadillas  
Crisp tri-colored tortilla chips  
Garden fresh pico-de-gallo, southwestern guacamole and  
sour cream  
Gourmet queso, salsa, and sliced jalapenos

## ENERGY BURST

9 per person

Seasonal fresh fruit and whole fruit  
Deluxe trail mix and peanuts  
Assortment of breakfast bars  
Freshly brewed regular and decaffeinated coffee

## BREAKS A LA CARTE

*Priced a la carte*

Fresh baked chocolate chip cookies | 24 per dozen  
Triple chocolate bakery brownies | 24 per dozen  
Assorted candy and energy bars | 3 ea



A twenty percent (22%) service charge and applicable state sales tax will be added to all food and beverage arrangements.



# LUNCH



## COOL SPRINGS BISTRO 15 per person

*Choose one item from each section. Menus provided to guests in the morning and collected two hours prior to service time.*

*\*For groups under 12 people only please*

### Entrée Selection

#### Classic Burger

*8oz of char-broiled Angus beef, seasoned and topped with sautéed onions, mushrooms and your choice of cheese.*

#### Bacon Cheddar BBQ Burger

*8oz of char-broiled Angus beef, seasoned and topped with barbecue sauce, crisp bacon and melted cheddar cheese..*

#### Grilled Salmon BLT

*A maple-glazed salmon fillet, seasoned and served on a grilled ciabatta roll with Dijon, thick-cut bacon, lettuce and tomato.*

#### Tuscan Chicken Sandwich

*Marinated chicken breast, grilled and topped with provolone cheese, roasted red pepper, crisp greens and sliced tomato. Serviced on a grilled ciabatta roll with pesto mayonnaise.*

#### Grilled Sirloin Salad

*Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion and served with grilled ciabatta.*

#### Caesar Salad

*Crisp romaine lettuce, shaved parmesan cheese and croutons tossed in Caesar dressing and served with grilled ciabatta.  
Add either grilled chicken or salmon*

Burger and sandwich selection includes fries or pub chips.

Selection includes soft drink or bottled water.



# LUNCH

## LUNCH ON WHEELS 13 per person

Traditional boxed lunch with your choice of two:

Ham and cheddar

Smoked Turkey and cheddar

Roast beef and cheddar

Vegetarian and cheddar

Served on fresh baked bread complemented with lettuce, tomatoes, pickle spear, mustard and mayo

Individual bag of chips

Served with iced tea and water



## DELI MARKET BUFFET 14 per person

Chef's choice of soup and pasta salad

Garden fresh salad with seasonal vegetables

Assortment of deli sliced meats including turkey, ham, and roast beef

Variety of deli cheese and kettle baked chips

Served on fresh baked bread complemented with lettuce, tomatoes, pickle spear, mustard and mayo

Served with iced tea and water



## GARDEN ITALIAN BUFFET 15 per person

Garden fresh salad with seasonal vegetables

Seasoned garlic bread and fresh cut green beans

Spaghetti noodles served with a traditional marinara sauce and Italian meatballs

Signature lasagna topped with shredded mozzarella

Complemented with parmesan, ranch, and Italian dressing

Served with iced tea and water



# LUNCH

## **SOUTH OF THE BORDER** 18 per person

Garden fresh salad with seasonal vegetables Tri-colored crisp tortilla chips with salsa Seasoned grilled chicken fajitas and fully flour tortillas Mexican rice and refried beans

Accompanied with sour cream, guacamole, lettuce, tomato and shredded cheddar cheese.

Served with iced tea and water



## **MONTEREY CHICKEN** 16 per person

Garden fresh salad with seasonal vegetables

Tender grilled chicken breast topped with barbecue sauce, diced tomatoes and crisp bacon.

Served with mashed potatoes and steamed broccoli.

Served with iced tea and water



## **GARDEN PENNE PASTA** 14 per person

Garden fresh salad with seasonal vegetables

Penne pasta topped in pesto. Accompanied with sliced grilled chicken and sautéed garden vegetables

Parmesan cheese and served with ciabatta bread and steamed broccoli

Served with iced tea and water

# DINNER



## FRANKLIN DINNER BUFFET

### One Entrée | 24 per person

1 salad selection, 1 entrée, 1 starch, 1 vegetable, 1 dessert

### Two Entrée | 28 per person

1 salad selection, 2 entrée, 1 starch, 2 vegetable, 1 dessert

### Three Entrée | 32 per person

2 salad selection, 3 entrée, 2 starch, 2 vegetable, 1 dessert

### Selection includes:

#### Salad Selection

Garden fresh salad, Macaroni salad, Pasta salad, Potato salad, Fruit salad

#### Entrée Selection

Southern fried chicken, Grilled boneless breast of chicken, Chicken fried steak, Crusted roast pork loin, Carved roast beef, Lasagna

#### Starch Selection

Baked potato, Garlic mashed potato with chives, Oven roasted potatoes, Baked sweet potato, Rice pilaf

#### Vegetable Selection

Green beans, Sweet corn, Corn on the cob, Asparagus, Broccoli, Zucchini and yellow squash, Steamed carrots

#### Dessert Selection

Peach cobbler, Apple cobbler, Banana pudding, Sweet potato pie, Pecan pie



# DINNER



## SOUTHERN BUFFET 19 per person

Garden fresh salad with seasonal vegetables

Meat loaf in tomato sauce

Seasoned baked chicken in gravy

Mashed potatoes with chives, macaroni and cheese, and corn on the cob

Pecan pie and apple cobbler

Accompanied with dinner rolls and butter

Southern sweetened iced tea and unsweetened iced tea



## BBQ TABLE 24 per person

Garden fresh salad with seasonal vegetables

Pit fired pulled pork shoulder Tender

hickory smoked chicken Mustard

potato salad and baked beans Apple

cobbler and banana pudding

Complemented with fresh baked cornbread

Southern sweetened iced tea and unsweetened iced tea



## A LA CARTE DESSERTS 4 per person

Apple cobbler

Peach cobbler

Pecan Pie

Banana Pudding

Lemon pound cake with strawberries

Chocolate chunk brownies Lemon  
bars

Fresh seasonal fruit



# RECEPTION

## BOTTLED BEER

5 each

Samuel adams boston lager  
Corona extra  
Stella artois lager  
Budweiser  
Bud light  
Michelob ultra  
Miller light  
Heineken  
Coors light



## ENHANCED WINE SELECTION

6 each

Sutter home, white zinfandel  
Sutter home, pinot grigio  
Murphy-goode, fume blanc  
Kendall-Jackson, chardonnay  
  
Jargon, pinot noir  
Sutter home, merlot  
Sutter home, cabernet  
Menage a trois, red blend



## COCKTAIL SELECTION

8 each

Appletini  
Cosmopolitan  
Lemon drop  
Margarita  
Mojito  
Bloody mary

### Consideration

\$75 bartender fee will be assessed for services per three (3) hour time period.



# TECHNOLOGY

Projection screen | 25 per day

Speaker phone | 25 per day

Flip chart with markers | 15 per chart

