

1091 ROOFTOP

FINE DINING • COCKTAILS • CRAFT BEER

MEETING AND EVENTS CATERING MENU

1091 S Willow Ave
Cookeville, TN 38501
931-559-4539

Holidayinn.com/CookevilleTn

We are happy to accommodate food allergies and intolerances within our ability with notice. Prices are subject to a 22% service charge and applicable local and state sales tax

Continental Breakfast

Priced per person

Quick Start Continental \$18

Fresh Baked Danish, Jumbo Muffins and Cinnamon Rolls
Choice of Apple or Orange Juice
Regular and Decaf Coffee
Hot Water / Tea Bags

1091 Continental \$23

Fresh baked Scones, Danish, Jumbo Muffins and Cinnamon Rolls
Bagels with Cream Cheese
Sliced Fresh Fruit Tray
Apple and Orange Juice
Regular and Decaf Coffee
Hot Water / Tea Bags

Premium Continental \$25

Fresh baked Scones, Apple Turnovers , Jumbo Muffins and Cinnamon Rolls
Bagels with Cream Cheese
Sliced Fresh Fruit Tray
Berry Parfaits with homemade Granola
Apple and Orange Juice
Regular and Decaf Coffee
Hot Water / Tea Bags

Injoyable Breakfast \$27

Scrambled eggs
Applewood Smoked Bacon and your choice of Pork or Turkey Sausage
Parmesan Herb Breakfast Potatoes
Apple Turnovers and Cinnamon Rolls
Biscuits with House-Made Country Gravy
Apple and Orange Juice
Regular and Decaf Coffee
Hot Water / Tea Bags

Volunteer Breakfast \$29

Scrambled eggs
Applewood Smoked Bacon and your choice of Pork or Turkey Sausage
Parmesan Herb Breakfast Potatoes
Jumbo Muffins and Cinnamon Rolls
Made from Scratch biscuits with Breakfast Gravy
Fresh Sliced Fruit Tray
Apple and Orange Juice
Regular and Decaf Coffee
Hot Water / Tea Bags

A La Carte Breakfast

Coffee - \$39 per gallon
Fruit juices - \$32 per gallon
Hot water/Tea Bags - \$25 per gallon
Soft Drinks - \$4 each (canned coca-cola products)
Bagels with cream cheese- \$27 per dozen
Giant Cinnamon Rolls - \$36 per dozen
Scones or Apple Turnovers - \$38 per dozen
Homemade Jumbo Muffins - \$36 per dozen
Sausage, egg and cheese biscuit - \$38 per dozen
Bacon, egg and cheese biscuit - \$38 per dozen
Egg and cheese biscuit - \$30 per dozen
Assorted yogurts - \$4 each
Whole fruit - \$29 per dozen
Sliced Fruit tray (serves 25) - \$150 each

Buffets for Every Season

*Priced per person; includes water and iced tea
sides marked can be substituted upon request

Chicken and Hamburger Bar \$25

Creamy Coleslaw
Grilled 1/2 pound Angus Beef Burgers
Grilled 6 oz. Chicken Breasts
Sliced tomatoes, lettuce, red onions, pickle chips and assorted sliced cheeses
Choice of hand cut French fries or loaded potato salad

Taco Tuesday Any Day \$25

Hard and Soft Corn Tortillas
Choice of two (2) meats: Ground Beef, Shredded Chicken, or Pork Carnitas
House made Tortilla Chips with Queso Blanco
Spanish Rice*
Fiesta Black Beans*
Street Corn*
Cold Toppings Bar: Shredded Lettuce, Diced Tomatoes, Diced Onion, Homemade Pico De Gallo, Guacamole, Shredded Cheese, Salsa and Sour Cream

Smoky Mountain BBQ \$32

Salad Bar with 2 dressings
Creamy Coleslaw
Grilled Chicken with Smoky BBQ sauce and Hickory Pulled Pork
Baked beans*
Corn on the cob*
Fresh Fried Seasoned Chips

Executive Park Deli Buffet \$27

Salad Bar with 2 dressings
Soup of the Day
Potato salad and Pasta salad
Sliced Turkey breast, Honey Ham, and Roast Beef
Assorted sliced breads and cheeses
Pickle spears
Fresh Fried Seasoned Chips

1091 Bistro \$28

Salad Bar with 2 dressings
Soup of the Day
Potato salad and Pasta salad
Homemade Chicken Salad on a Baked Croissant
Club Sandwich
Caesar chicken wrap
Fresh Fried Seasoned Chips

Mama's Homemade Buffet \$30

Salad Bar with 2 dressings
Country Fried Chicken
Homemade Meatloaf
House-Made White Pepper Gravy
Your Choice of 3 sides with Rolls and butter

Steak and Salmon \$45

Salad Bar with 2 dressings
8 oz. Sirloin (Choice of 2 temps)
6 oz Grilled Atlantic Salmon
Your Choice of 3 sides with Rolls and butter

Italian Buffet \$32

Salad Bar with 2 dressings
Choice of Breaded Chicken Parmesan on a bed of linguini with Marinara Sauce or Grilled
Chicken breasts on on a bed of linguini with Homemade Garlic Alfredo Sauce
Choice of Meat or Vegetarian Lasagna
Choice of spaghetti with meat sauce or vegetable sauce
Garlic Texas Toast

***Salad Bar- Romaine lettuce, Diced Tomatoes, Cucumber, Diced Red Onion,
Shredded Monterey Cheddar Cheese, Shaved Parmesan Cheese, House-Made
Croutons**

***Dressing Options- Ranch, Jalapeno Ranch, Bleu Cheese, Honey Mustard,
Caesar, Balsamic Vinaigrette**

Side Choices

Roasted Red Potatoes

Vegetable Medley

Hash Brown Casserole

Mac n Cheese

Baked Beans

Grilled Asparagus(+1)

Corn or Corn on the Cob

Beer Battered French Fries

Loaded Potato Salad

Creamy Coleslaw

Pasta Salad

Green Beans

Steamed Broccoli

Garlic Mashed Red Potatoes

Dessert Choices

Desserts can be added to any plated option for a per person charge

\$5 Per Person – Choose one:

Fresh Fruit Cobbler with Whipped Cream

\$6 Per Person - Choose one:

Pecan Pie with Caramel sauce and whipped cream

New York Style Cheesecake with sauce (strawberry, chocolate, raspberry or caramel)

\$7 Per Person - Choose one:

Caramel Fudge Pecan Cake

Ultimate Chocolate Cake