

1091 ROOFTOP

FINE DINING • COCKTAILS • CRAFT BEER

MEETING AND EVENTS CATERING MENU

1091 S Willow Ave

Cookeville, TN 37090

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 21% service charge and applicable local and state sales tax

Continental Breakfast

Quick Start Continental \$15

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

1091 Continental \$17

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 \$19

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

A La Carte Breakfast

Coffee - \$39 per gallon
Fruit juices - \$27 per gallon
Hot water/Tea Bags - \$25 per gallon
Soft Drinks - \$4 each
Bagels - \$27 per dozen
Cinnamon Rolls - \$27 per dozen
Scones and Danish - \$25 per dozen
Homemade Jumbo Muffins - \$30 per dozen
Sausage, egg and cheese biscuit - \$33 per dozen
Bacon, egg and cheese biscuit - \$33 per dozen
Egg and cheese biscuit - \$31 per dozen
Assorted yogurts - \$4 each
Whole fruit - \$29 per dozen
Sliced Fruit tray (serves 25) - \$150 each

Breakfast Favorites

Injoyable Breakfast \$21

Scrambled eggs
Smoked Bacon and your choice of Pork or Turkey
Sausage
Hash browns and Cinnamon Apples
Fresh Baked Danish and Cinnamon Rolls
Made from Scratch biscuits with Breakfast Gravy
Orange Juice

Volunteer Breakfast \$25

Scrambled eggs
Smoked Bacon and your choice of Pork or Turkey
Sausage and Breakfast Ham
Hash browns and Cinnamon Apples
Jumbo Muffins and Cinnamon Rolls
Made from Scratch biscuits with Breakfast Gravy
Fluffy Pancakes with Maple syrup
Fresh Sliced Fruit Tray
Oatmeal with raisins and brown sugar lets remove this
Simply Orange juice
Coffee and decaf, hot water/tea bags

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 Cole slaw
Grilled ½ pound Angus Beef Burgers
Grilled 6 oz. Chicken Breasts
Sliced tomatoes, lettuce, red onions and assorted sliced cheeses
Crisp Dill pickle spears
Choice of hand cut French fries or Sweet Potato fries

Taco Tuesday Any Day \$25

Mexican Chop Salad

Hard and Soft Tortillas

Choice of two (2) meats: Ground Beef, Shredded Chicken, or Pork Carnitas

Spanish Rice*

Fiesta Black Beans*

Street Corn (kernel or on the cob)*

Homemade Pico De Gallo, Guacamole, Shredded Cheese, Salsa and Sour Cream

House made Tortilla Chips with Queso Blanco

Smokey Mountain BBQ \$28

Fresh Chef Salad with toppings and two (2) dressings

Creamy Cole Slaw

Smoked BBQ Chicken and Hickory Pulled Pork BBQ

Baked beans*

Corn on the cob*

Kettle chips

Executive Park Deli Buffet \$25

Fresh Chef Salad with toppings and two (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

Kettle chips

I-40 Bistro \$25

Fresh Chef Salad with toppings and two (2) dressings

Soup of the Day

Potato salad and Pasta salad

Homemade Chicken Salad on a baked Croissant

Club Sandwich

Caesar chicken wrap

Kettle chips

Farmer's Plate Buffet \$29

Fresh Chef Salad with toppings and two (2) dressings

Roasted Chicken

Sliced Coca Cola Glazed Ham

3 Sides

Rolls and butter

Mama's Homemade Buffet \$33

Fresh Chef Salad with toppings and two (2) dressings

Country Fried Steaks

Homemade Meatloaf

BBQ Pork Ribs

3 Sides

Rolls and butter

Surf N Turf \$45

Chef's salad with Lemon Vinaigrette

8 oz. Sirloin with mushrooms

Stuffed Flounder

Shrimp Scampi with Jasmine Rice

Your Choice of 3 sides with Rolls and butter

Saffron Buffet \$28

Chicken/Shrimp/Paneer/White Fish Choice

Naan

Rice

Pick a sauce Tikka Masala, Korma, Butter Masala

Side Choices

Roasted Potatoes

Vegetable Medley

Mac n Cheese

Baked Beans

Grilled Asparagus

Hash Brown Casserole

Hand Cut French Fries

Pancetta Green Beans

Creamy Coleslaw

Bowtie Pasta Salad

Green Beans

Steamed Broccoli

Au Gratin Potatoes

Potato Salad

Corn or Corn on the Cob

Mashed Potatoes

Boxed Lunches

Served with potato chips, whole fruit, pickle, cookie and bottled nonalcoholic beverage

\$14 per person – Choose one:

1091 Sandwich – ham, turkey, Applewood bacon, lettuce, tomato, mayo, cheddar and swiss cheese served on toasted white bread

Caesar Chicken Wrap – chopped romaine, shredded parmesan cheese, diced chicken breast and grape tomatoes wrapped in a wheat tortilla

The Big BLT – six (6) strips of bacon piled high along side two tomato slices, fresh lettuce, and mayo served on toasted white bread

Plated Meals for All Occasions

Priced per person; includes water and iced tea

Grilled Chicken Breast with Mashed Potatoes, Vegetable Medley, and Roll **\$14**

Grilled Chicken Caesar Salad with Parmesan and croutons **\$13**

Spring Salad: Strawberries, Blueberries, Walnuts, Goat Cheese and Strawberry Vinaigrette **\$13**

Baked Lasagna served with Garlic Bread and Broccoli **\$14**

Classic Chicken Cordon Bleu with 2 Sides **\$15**

Chicken Masala sautéed in a red wine mushroom sauce with mashed Potatoes, Vegetable Medley, and a Roll **\$18**

Roasted Split Chicken with Corn on the Cob, Mac N Cheese and a roll **\$18**

Hickory Smoked Pork Ribeye served with baked beans, corn on the cob and a roll **\$23**

8 oz. Sirloin with Grilled Asparagus, Roasted Potatoes and a Roll **\$27**

Plated Salad Choices

Pre-Set Salads can be added to any plated option for a per person charge

\$4 Per Person – Choose one:

Garden Iceberg Salad with two (2) dressing options

Spring Salad Mix with two (2) dressing options

\$5 Per Person – Choose one:

Very Berry spring mix; strawberries, blueberries, walnuts, goat cheese and strawberry vinaigrette

Caesar salad with Parmesan cheese and croutons served with Caesar Dressing

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

Ice Cream with 4 topping

\$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 or Ultimate Chocolate Cake

Anytime Breaks

Per person pricing

Milk and Cookies \$7

Jumbo Cookies, Fudge Brownies & Low Fat Milk

Sugar Rush \$9

Assorted Candy Bars, Cookies & Brownies

The Perfect Snack \$12

Assorted Cheese and Crackers
Fresh Vegetable Crudit  with Ranch
Potato Chips and Dip

I Scream U Scream Sundae \$8

Vanilla and Chocolate Ice Cream
Assorted Candy Toppings
Choice of two (2) Syrups: Strawberry, Chocolate, Caramel, or Cherry
Crushed Nuts and Whipped Cream

Carnival Fun \$12

Mini Corndogs with Mustard
BBQ Meatballs
Hot Pretzels with Mustard

Fiesta Time \$9

Tortilla Chips with Queso Blanco
Fresh Salsa and Pico De Gallo

Health Conscience \$12

Fresh Fruit Tray
Assorted Mixed Nuts
Hummus and Pitas

A La Carte Break Options (12/25 Guests)

Vegetable Crudit�	\$52 / \$86	Cheese and Crackers	\$52 / \$92
Fresh Fruit Tray	\$86 / \$150	Cookies and/or Brownies	\$30 / \$57

Receptions

Pricing based on fifty (50) Pieces

Cold Hors D'oeuvres

Tomato and Artichoke Bruschetta	\$98
Assorted Ham & Turkey Finger Sandwiches	\$98
Caprese skewers with Pesto	\$86
Ham or Turkey Pinwheels	\$75
Smoked Salmon & Boursin cheese on rye crisps	\$144
Spring rolls with Sweet chili lime sauce	\$172
Jumbo Shrimp Cocktail	\$172
Asparagus wrapped in Prosciutto	\$115
Crab stuffed Endive	\$172
Lemon squares	\$92
Mini cheesecakes	\$115
Chocolate covered strawberries	\$110

Hot Hors D'oeuvres

Barbeque Meatballs	\$104
Coconut shrimp	\$132
Italian Meatballs	\$104
Sweet chili lime wings	\$115
Buffalo chicken wings	\$115
Hand breaded chicken tenders	\$115
Vegetarian egg rolls	\$98
Curried Beef kabobs	\$115
Scallops wrapped in bacon	\$172
Chicken Satay skewers	\$98
BBQ bacon shrimp	\$132
Crab stuffed mushrooms	\$144

Carving Stations

\$50 Chef fee will be applied per station for up to 1.5 hours

Whole Bone-in Ham \$165

Serves up to thirty (30) guests, carved to order and served with rolls and condiments

Baked or Smoked

Smoked or Roasted Turkey Breast \$141

Serves approximately thirty (30) guests, carved to order and served with rolls, whole grain mustard and cranberry sauce

Slow Roasted Pork Tenderloin \$162

Serves approximately thirty (30) guests, carved to order and served with rolls and condiments

Roasted Top Round of Beef \$330

Serves up to twenty five (25) guests, carved to order and served medium to medium rare. Includes rolls, Horseradish sauce and condiments

Roasted Prime Rib of Beef \$500

Serves up to twenty five (25) guests, carved to order and served with rolls, Au Jus and Horseradish sauce

Reception Displays

Baked Brie in Puff Pastry \$86

A perfect wheel of Brie wrapped in a puff pastry and baked golden brown, served with crackers and serves twenty five (25) guests

Bruschetta Tray \$115

Served with hummus, tapenade, sundried tomatoes, bruschetta and fresh baguettes, serves fifty (50) guests

Smoked Salmon \$148

Served with capers, lemons, assorted gourmet crackers and a cucumber dill sauce, serves fifty (50) guests

Charcuterie Board \$200

Served with dry aged salami, summer sausage, smoked ham, capicola, domestic cheeses, green olives and peppers, serves fifty (50) guests

Domestic Cheese and fruit Display \$173

Served with fresh fruit and an assortment of domestic cheeses, and gourmet crackers, serves fifty (50) guests
**Upgrade to Imported/International cheeses for \$288

Fresh Vegetable Crudité \$173

An array of fresh vegetables displayed with Ranch and Bleu cheese, serves fifty (50) guests

Chips and Dip Trio \$46

Tortilla chips served with House Made Salsa, Queso Blanco and Bean dip, serves twenty five (25) guests

Enhancement stations for any Event

Salad Bar Station \$7

Chefs selections of spring mix, and romaine lettuces, with two (2) cheeses, bacon bits, tomatoes, onions, cucumbers, carrots, broccoli, croutons and three (3) dressings
Pasta salad and Fruit salad

Macaroni and Cheese Station \$8

Penne pasta with homemade cheese sauce served with your choice of smoked ham, bacon, cheddar cheese, sweet peppers, parmesan and scallions

Pasta Station \$15

Penne and bowtie pasta with vodka tomato cream, alfredo and pesto sauces, chicken, shrimp, mushrooms, spinach, peppers, grilled zucchini, Parmesan and Romano cheeses

Baked Potato Bar \$8

Large baked Idaho potatoes with shredded cheddar, bacon, broccoli, chili, sour cream, butter and scallions

Beverage Selections

Non Alcoholic Beverages

Assorted Soft Drinks \$4 Regular & Decaf Coffee \$39
Bottled Water \$3 Upgraded Flavored Coffee \$45
Sweet or Unsweet Iced Tea \$15 gallon Peach or Raspberry Iced Tea \$15 gallon
Fruit Punch \$20 gallon Fruit Juice \$20 gallon

Wine & Beer

House Wine by the Glass \$6.00 Domestic Bottle \$5.00
House Wine by the Bottle \$30.00 Import / Craft Bottle \$6.00
House Champagne \$24.00 Keg of Domestic \$325
House Punch \$38 Keg of Import / Craft \$375

**House wine includes Cabernet, Merlot, Chardonnay, and Pinot Grigio. You may inquire about higher tiered wine selections as we have several selections to choose from.*

Well Pours by the drink \$7

Vodka
Gin
Bourbon
Scotch
Rum
Tequila

Call Pours by the drink \$9

Titos
Tanqueray
Crown Royal
Jack Daniels
Dewars
Bacardi
Jose Cuervo
Captain Morgan

Premium Pours by the drink \$11

Grey Goose
Bombay Sapphire
Buffalo Trace
Makers Mark
Delgado Rum
Patron

Bartender Fee \$40 per hour – One bartender required for every 75 people

House Wine – Pours ~ 4 glasses **House Champagne** – Pours ~ 6 glasses **Keg of Beer** – Pours ~ 165 glasses

All Prices Listed are Subject to 21% Service Charge and applicable states sales tax

