



Holiday Inn **Catering Menus**

Holiday Inn Nashville Airport
2864 Elm Hill Pike Nashville, TN 37214
615-949-5262
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Our commitment to *you* **confidence**



One of the most critical aspects of a **Social & Formal Celebration** is the focus placed on the food and service provided. We ensure a culinary journey, with menus that cater to the diversity of your guests and different tastes.



We understand that **Corporate and Association** may range from small gatherings to impressive dinners. Whether it's a themed buffet, passed hors d'oeuvres, or a more formal feast, we've got you covered.



Family Events from retirement parties, birthdays, baby and bridal showers always call for celebration. We provide complete freedom of choice. We can do it all, and we do it all fabulously.



For our college, youth, and other **Sports Teams** staying or visiting the hotel we have the perfect menu options that cater to everyone's taste. Whether it's a team lunch, banquet, or celebration we've got you covered.



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Breakfast





Get Going Boxed Breakfast

Breakfast Sandwiches

Whole Fruit Seasonally Inspired Selection

Greek Yogurt Parfait Fresh Berries and Granola

Choice of Breakfast Sandwich

Brooklyn Bagel Bacon, Cage-Free Scrambled Eggs, and Cheddar Cheese
or

Keep it Healthy Wrap Turkey Sausage, Cage-Free Egg Whites, Swiss Cheese, Tomato, and Baby Spinach

Bottled Water

\$25.95++ per guest

Continental

Whole Fruit Seasonally Inspired Selection

Fresh Baked Muffin

Greek Yogurt Parfait Fresh Berries and Granola

Bottled Water

\$15.95++ per guest

Boxes are pre ordered and built ahead of service. Planner's choice of sandwich due 14 business days in advance.

All items individually packaged.

Additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.

Boxes are pre ordered and built ahead of service

++All prices subject to a 24% Service charge and 9.25% Sales tax. Both are subject to change.

Menu items and pricing may change based on availability and market conditions.

Rise & Shine Continental

Fresh Cut Fruit Seasonal Variety

Chef's Selection of Muffins, Danish, Croissants, and Artisan Breads Butter and Assorted Jams

Vanilla Greek Yogurt

Cage Free Hard-Boiled Eggs

Hot Oatmeal Brown Sugar, Raisins, Nuts and Cinnamon

\$25++ per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
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All American Breakfast Buffet

Fresh Cut Fruit Seasonal Variety

Chef's Selection of Fresh Baked Muffins, Pastries, Croissants, & Artisan Breads Butter and Assorted Jams

Warm Biscuits Butter and Assorted Jams

Cage-Free Scrambled Eggs

Planner's Choice of 2 Meats: Thick Cut Bacon, Sage Pork Sausage, or Turkey Sausage

Cinnamon Vanilla French Toast Butter and Maple Syrup

Parmesan Breakfast Potatoes

\$30.95++ per guest

Planner's choice of meat due 14 business days in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.

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Farmhouse Breakfast Buffet

Fresh Cut Fruit Seasonal Variety

Assorted Fresh Baked Pastries & Artisan Breads Butter and Assorted Jams

Warm Buttermilk Biscuits Black Pepper Gravy

Cage-Free Scrambled Eggs

Smoked Ham & Choice of Breakfast Sausage or Thick Cut Bacon

Breakfast Potato Hash Peppers and Onions

French Toast Bake Butter and Maple Syrup

\$30.95++ per guest

Planner's choice of meat due 14 business days in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.



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Wholesome Breakfast Buffet

Fresh Cut Fruit Seasonal Variety

Chef's Selection of Artisan Breads Butter and Assorted Jams

Greek Fat Free Vanilla Yogurt Granola

Warm Oatmeal Brown Sugar and Dried Fruit

Cage Free Egg White Scramble Roasted Peppers and Parmesan

Turkey Sausage

Roasted Breakfast Potatoes

\$25.95++ per guest

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Menu items and pricing may change based on availability and market conditions.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.

Our Favorite Breakfast Sandwiches

Fresh Cut Fruit Seasonal Variety

Choose Two Sandwiches from below:

The Classic Thick Cut Bacon, Cage-Free Egg, and Cheddar Cheese on Toasted Ciabatta

Crispy Fried Chicken Biscuit Cage-Free Egg and Warm Honey on a Buttermilk Biscuit

Cage-Free Egg White Wrap Swiss Cheese, Spinach, and Fire Roasted Tomato Salsa in a Warm Tortilla

Turkey Sausage English Muffin Cage-Free Egg Whites, Havarti Cheese, and Sliced Tomato

Southwest Wrap Chorizo Sausage, Cage-Free Egg, Pepper Jack Cheese, Green Chilis, and Tomato Salsa

\$18.95++ per guest

Planner's choice of sandwich due 14 business days in advance.
An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.



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Breakfast Stations

Avocado Toast Bar Smashed Avocado, Pickled Red Onions, Capers, Fire Roasted Tomato Salsa, Cilantro, and Feta Cheese with Artisan Breads
\$20++ per 25 guests

Belgian Waffle or Pancake Bar Seasonal Berries, Sliced Bananas, Chocolate Chips, Whipped Cream, Granola, Walnuts, Honey, Chocolate Syrup, and Pure Maple Syrup
\$15++ per 25 guests

Artisan Cheese Display Fresh Cut Fruit, Preserves, Roasted Nuts, Bread, and Crackers
\$25++ per 25 guests

Only sold as additions to the continental or buffets and order must equal the guarantee for the meal.
Pricing based is based on 90 minutes for health and safety standards.



Breakfast Enhancements

Greek Yogurt Parfaits Fresh Berries and Granola \$3.95++ *per guest*

Overnight Oats Fresh Berries and Honey \$3.95++ *per guest*

Assorted Fresh Baked Pastries & Artisan Breads Butter and Assorted Jams \$3.95++ *per guest*

Chilled Greek Yogurt \$4.95++ *per guest*

Warm Buttermilk Biscuits Black Pepper Gravy \$3.95++ *per guest*

Hot Oatmeal Brown Sugar, Raisins, and Cinnamon \$5.95++ *per guest*
Only sold as additions to the continental or buffets and order must equal the guarantee for the meal.

Additional Breakfast Protein Thick-Cut Bacon, Sage Pork Sausage, or Turkey Sausage \$5.95++ *per guest*

Additional Breakfast Potato Choice of Potato Hash, Roasted Potatoes, or Parmesan Herb Potatoes \$3.95++ *per guest*

Cage-Free Scrambled Eggs \$4.95++ *per guest*

Protein Bars \$4.95++ *per bar*

Granola Bars \$2.95++ *per bar*

Chilled Hard-Boiled Eggs \$36++ *per dozen*



Breaks

Breaks

Snack Attack

Flavored Popcorn Salted,
White Cheddar, and Barbeque

Kettle Chips

Assorted Candy Bars
\$15.95++ per guest

Fresh & Fit

Greek Yogurt Parfait Fresh Berries
and Granola

Granola & Protein Bars
\$15.95++ per guest

Sweet Tooth

Assorted Cookies & Brownies
Chocolate Chip, Oatmeal Raisin, Sugar,
Fudge Brownies, and Blondies
\$14.95++ per Dozen

Recharge

Hummus & Vegetable Crudité
Pita Chips and Buttermilk Ranch

Root Vegetable Chips
Caramelized Onion Dip
\$17.95++ per guest

Protein Pack

Protein Bars

Hard Boiled Eggs

Beef & Turkey Jerky
\$20.95++ per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 30 minutes for health and safety standards.



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Menu items and pricing may change based on availability and market conditions.

Sandwiches, Salads, & Soups



Craft Your Cravings

Build Your Own Box Lunch

Choice Of:

Turkey Club Sandwich Bacon, Havarti Cheese, Lettuce, Tomato, and Avocado Spread

Ham and Cheddar Cheese Lettuce, Tomato, and Dijon Mayo

Roast Beef & Blue Cheese Sandwich Lettuce, Tomato, and Horseradish Spread

Tomato & Mozzarella Wrap Basil Pesto

Mixed Greens Salad Apples, Candied Pecans, Roasted Sweet Potatoes, and Feta Cheese with Apple Cider Vinaigrette

Each Box Includes:

Whole Fruit

Garden Pasta Salad

Assorted Kettle Chips

Fresh Baked Cookies

Bottled Water

Mustard, Mayonnaise, and Utensils

\$29.95++ per guest

Boxes are pre ordered and built ahead of service

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All items individually packaged.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.

Broadway Deli Buffet

Chef's Seasonally Inspired Soup of the Day

Mixed Greens Salad Apples, Pecans, and Feta Cheese with Buttermilk Ranch Dressing and Balsamic Vinaigrette

Fresh Breads, Rolls, & Tortilla Wraps

Deli Meats & Cheeses Include Turkey, Ham, Roast Beef, Salami, Cheddar, Havarti, & Swiss Cheeses

Lettuce, Tomato, Red Onion, & Dill Pickles

Garden Pasta Salad

Kettle Chips

Mayonnaise, Grain Mustard, Pesto Mayo, & Horseradish Cream

Assorted Fresh Baked Cookies, Fudge Brownie, & Lemon Bars

\$32.95++ per guest

Additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.



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Artisan Sandwiches

Choice of Three Sandwiches:

Ham, Turkey, Bacon Club Provolone, Lettuce
Tomato, Herb Mayo, Artisan White

Smoked Turkey Sandwich Swiss Cheese,
Avocado Spread, Lettuce, Tomato

Roast Beef & Blue Cheese Sandwich

Shaved Roast Beef, Blue Cheese Aioli,
Arugula, Pickled Red Onion, Lettuce, Tomato

Shrimp Banh Mi Pickled Vegetables, Jalapeno,
Cilantro, Lemon Aioli

Chicken Pesto Chicken Breast, Tomato, Fresh
Mozzarella, Pesto Aioli, Ciabatta

Grilled Vegetable Wrap Zucchini, Red Bell
Pepper, Red Onion, Hummus, Feta Cheese

Choice of Two:

Garden Pasta Salad
Kettle Chips
Garden Salad
Caesar Salad

Assorted Cookies, Brownies, and
Lemon Bars

\$42.95++ per guest

Planner's choice of 3 sandwiches due 14 business
days in advance.

An additional charge of \$5.00 per guest applies for
groups of less than 25 guests.

Pricing based is based on 90 minutes for health and
safety standards.

All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

Soup & Salad Buffet

Vegetable Minestrone Soup

Turkey & White Bean Soup

Iceberg, Romaine, & Mixed Greens Tomatoes, Cucumbers, Radish, Toasted Nuts, Bacon, Fresh Mozzarella, Grilled Chicken, Flat Iron Steak, Buttermilk Ranch, and Balsamic Dressing

Super Greens Salad Spinach, Arugula, Basil, Carrots, Chickpeas Avocado, Lemon Dill Vinaigrette

Sweet Potato Salad Caramelized Onions and Whole Grain Mustard Dressing

Fresh Berry Salad Honey and Mint

Red Velvet Cake

Seasonal Crisp Whipped Cream

\$32.95++ per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.



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BYO

Crafted Rice Bowl

Choose 2 Bases:

Jasmine Rice

Multigrain Rice

Stir Fried Rice

Choose 3 Vegetables: (Served Cold)

Roasted Sweet Potatoes

Shredded Carrots

Snow Peas

Grilled Zucchini

Steamed Broccoli

Roasted Green Beans

Choose 3 Hot Proteins:

Thai Coconut Curry Chicken

Sesame Ginger Glazed Salmon

Spicy Asian BBQ Pulled Pork

Ginger Garlic Shrimp

Honey Soy Marinated Chicken Breast

Teriyaki Marinated Portobello Mushrooms

Additional Protein \$15 per person

Desserts

Assorted Cookies & Brownies

\$38.95++ per guest

Planner's choices due 14 business days in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.

Includes Sriracha, Soy, and Teriyaki Sauce Display.

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Buffets

Gameday Tailgate

Iceberg “Wedge” Salad

Shredded Cheddar Cheese, Tomatoes, Bacon, and Buttermilk Ranch Dressing

Pasta Salad

Tomatoes, Roasted Bell Peppers, Cucumbers, and Ranch Dressing

Whole Grain Mustard Potato Salad

Angus Beef Burgers

Grilled Chicken Breasts

Wisconsin Beer Bratwurst

Assorted Buns & Toppings

Slider Buns and Rolls, Lettuce, Tomato, Onion, Dill Pickles, Sauerkraut, Mayonnaise, Mustard, Ketchup, Relish, and Cheeses

Butter Poached Corn on the Cobb

Bourbon Molasses Baked Beans

Apple Pie Whipped Cream

Lemon Bars

*\$36.95++ per
guest*

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.



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Menu items and pricing may change based on availability and market conditions

Nuevo Sabores

Tortilla Soup Crisp Tortillas, Sour Cream, and Limes

Ensalada Fresco Romaine, Radishes, Cotija Cheese, and Cucumber with a Cilantro Lime Dressing

Fajita Beef & Chicken Peppers and Onions

Roasted Corn, Black Bean, & Tomato Salad

Corn and Flour Tortillas

Guacamole, Sour Cream, Shredded Cheese, Fire Roasted Salsa, & Assorted Hot Sauces

Cilantro & Lime Rice

Charro Pinto Beans

Warm Cinnamon Churros Chocolate Sauce

Tres Leche Cake

\$35.95++ per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests. Pricing based is based on 90 minutes for health and safety standards.

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Seasonal Harvest

Farm Stand Salad Station

Romaine, Baby Spinach, Carrots, Tomatoes, Red Onion, Cucumbers, Parmesan Cheese, Blue Cheese, Bacon, Eggs, Croutons, and Assorted Dressings

Choice of Two Proteins:

Pork Loin Maple-Mustard Glazed

Herb Roasted Chicken Breast Pesto Cream Sauce and Roasted Tomatoes

Honey Soy Salmon Honey Soy Citrus Glaze and Scallions
Additional Protein \$XX

Brown Butter Mashed Sweet Potatoes Candied Pecans and Brown Butter

Roasted Broccoli & Cauliflower Garlic Lemon Charred Broccoli and Cauliflower Florets

Brioche & Artisan Rolls

Chocolate Cake & Berry Tarts

\$38.95++ per guest

Planner's choices due 14 business days in advance.

Additional Protein option \$15 per person

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.



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Menu items and pricing may change based on availability and market conditions.

Southern Picnic

Mixed Greens Tomatoes, Cucumbers, Croutons, and Ranch

Choice of Two Proteins:

Slow Smoked Pulled Pork Texas and Carolina BBQ Sauces

Baby Back Pork Ribs Texas and Carolina BBQ Sauces

Barbeque Pulled Chicken

Cornmeal Fried Catfish Chow Chow

Pimento Cheese Dip Crisp Vegetables and Grilled Pita

Mac n' Cheese

Slow Cooked Green Beans with Caramelized Onions

Hamburger Buns and Sliced Artisan White Bread

Cheddar Scallion Cornbread and Slider Buns

Red Velvet Cake & Apple Tarts

\$38.95++ per guest

Planner's choices due 14 business days in advance.

Additional Protein option \$15 per person

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

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Southern Italian

Vegetable Minestrone Soup

Caesar Salad Station with Romaine, Parmesan, Croutons, and Caesar Dressing

Antipasto Display with Salami, Ham, Provolone, Mozzarella, Roasted Tomatoes, Marinated Mushrooms, and Artichokes

Parmesan Crusted Chicken with Roasted Garlic Tomato Sauce and Parmesan

Seared Salmon Sicilian Tomato Sauce, Blistered Cherry Tomatoes, Olives, and Capers

Linguine Alfredo

Roasted Vegetables Olive Oil and Balsamic

Grilled Ciabatta Garlic and Olive Oil

Tiramisu

Cheesecake Raspberry Coulis

\$35.95++ per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
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Asian Pacific

Hot and Sour Soup Tofu, Bamboo Shoots, and Mushrooms

Vegetable Spring Rolls Sambal and Soy Dipping Sauces

Chow Mein Noodle Salad Cucumbers, Carrots, and Cilantro with Peanut Dressing

Mixed Greens Snow Peas, Peppers, Crisp Wontons, Sesame Seeds, Scallions, and a Sesame Ginger Dressing

Teriyaki Beef & Chicken Stir-Fry Broccoli Grilled Vegetable Stir-Fry

Thai Vegetable Red Curry Coconut, Red and Green Bell Peppers, Carrots, Potatoes, and Spinach

Basmati Rice Green Onion, Basil, Ginger

Fortune Cookies

Green Tea Mochi Ice Cream

\$38.95++ per guest

Planner's choices due 14 business days in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

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Lunch and Dinner Enhancements

Additional Protein \$8.00++ varies based on protein

Field Green Salad \$4.95++ *per guest*

Caesar Salad \$4.95++ *per guest*

Mixed Green Salad \$4.95++ *per guest*

Pimento Cheese Dip Crisp Vegetables and Grilled Pita \$8.95++
per guest

Garden Pasta Salad \$4.95++ *per guest*

Only sold as additions to the buffets and order must equal the guarantee for the meal.

Choice of Soup \$4.95++ *per guest*

Kettle Chips \$3.95++ *per guest*

Bread & Butter Service \$2.95++ *per guest*

Sliced Fruit Tray \$8.95++ *per guest*

Assorted Fresh Baked Cookies \$4.95++ *per dozen*

Fudge Brownies \$35.95++ *per dozen*

Lemon Bars \$35.95++ *per dozen*

Receptions





Hors d'oeuvres

Field

Vegetable Spring Roll with Thai Chili \$7.95++

Bruschetta Crostini with Charred Tomato, Basil, and Fresh Mozzarella \$7.95++

Vegetable Samosa with Mango Chutney \$7.95++

Grit Cake Bite with Tomato Relish \$7.95++

Watermelon Caprese Skewer with Mozzarella, Mint, Balsamic \$7.95++

Greek Spinach Bites \$7.95++

Sea

Shrimp Tempura with Sweet Chili Glaze \$8.95++

Smoked Salmon Crostini with Dill Lemon Creme Fraiche \$8.95++

Mini Shrimp Roll with Lemon, Garlic, and Toasted Buttered Roll \$8.95++

Lump Crab Cake with Spicy Remoulade \$8.95++

Za'atar Salmon Bites with Tzatziki, Lemon \$8.95++

Shrimp Cocktail Shooter \$8.95++

Land

Deviled Egg with Sriracha and Candied Bacon \$9.95++

Candied Bacon & Pineapple Lollipops \$9.95++

Jalapeno Chicken Salad on Cucumber Bites \$9.95++

Chicken Empanadas \$9.95++

Jerk Chicken Skewer with Pineapple Glaze \$9.95++

Beef Satay with Peanut Sauce \$9.95++

Mini Beef Short Rib Tacos with Avocado, Pico \$9.95++

Beef Slider with Whipped Feta, Arugula \$9.95++

Pork Dumplings with Sesame Soy \$9.95++

Cuban Sandwich Slider with Pulled Pork, Ham, Swiss, Mustard \$9.95++

Pulled Pork Slider with Slaw, BBQ Sauce \$9.95++

All items can be displayed
25-piece minimum order for each item.

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Presentation Stations



Artisan Cheese & Charcuterie Assorted Cured Meats, Imported Cheese, Olives, Gherkins, Grain Mustard, Honey, Preserves, Nuts, Crostini, and Crackers
\$24.95 per guest

Shellfish Station Shrimp, Oysters on the Half Shell, and Crab Claws with Hot Sauce, Cocktail Sauce, and Lemon
\$Market Price per guest

Vegetable Crudité Fresh Vegetables with French Onion, Yogurt Dill, and Buttermilk Ranch Dips
\$18.95++ per guest

Chips & Dip Kettle Chips with Caramelized Onion Dip, Spinach Dip, Crumbled Bacon, Scallions, and Diced Tomatoes
\$15.95++ per guest

Pricing based is based on 90 minutes for health and safety standards.

Mediterranean Display Creamy Hummus, Whipped Feta, Olive Oil, Crispy Pita, Grilled Zucchini, Bell Peppers, Red Onions, Cherry Tomatoes, and Mixed Olives
\$18.95++ per guest

Asian Display Spring Rolls, Chicken and Beef Satay, Shrimp Tempura, Sweet Thai Chili Sauce
\$22.95++ per guest

Tex-Mex Nacho Bar Crispy Tortilla Chips, Fire Roasted Salsa, Pickled Jalapeños, Sour Cream, and Warm Queso with Mexican Ground Beef and Shredded Chicken
\$22.95++ per guest

Coastal Brie Creamy Brie, Raspberry Glaze, Seasonal Berries, Crostini, and Crackers
\$24.95++ per guest

Sliced Seasonal Fruit Honey Yogurt Dip and Strawberry Coulis
\$18.95++ per guest

Beverages

Beverage Service

Full Beverage

Bottled Water, Assorted Sodas, Freshly Brewed Coffee and Decaf Upon Request

All Day \$35.95++ per guest Half Day \$25.95++ per guest

Cold Beverages

Bottled Water, Assorted Sodas, and Fresh Brewed Sweet & Unsweet Tea

All Day \$30.95++ per guest Half Day \$20.95++ per guest

Coffee & Hot Tea

Regular, Decaf Coffee, and Hot Tea Service

\$25.95++ per 25 guest

Beverage A La Carte

Coffee \$45.95++ per gallon

Hot Tea \$3.95++ per bag (charged on consumption)

Lemonade \$20.95++ per gallon

A La Carte

Dasani Water \$3.95++ per bottle

Coca-Cola, Diet Coke, or Sprite \$4.95++ per item

Simply Orange Juice \$6.95++ per bottle

Protein Drinks \$8.95++ per bottle

Freshly Brewed Sweet & Unsweet Tea
\$20.95++ per gallon

Superfood Smoothies \$9.95++ per bottle

Infused Water \$10.00 ++ per gallon

Bar Service

Cocktails, Wine, & Beer



House Bar \$8/each

- House vodka
- House gin
- House scotch
- House rum
- House tequila
- House brandy
- House bourbon/whiskey

Premium Bar \$12/each

- Premium vodka
- Premium gin
- Premium scotch
- Premium rum
- Premium tequila
- Premium brandy
- Premium bourbon/whiskey

Beer Selections

- Domestic beer \$7/each
 - Coors, Budweiser, Miller
- Craft/Imported beer \$9/each
 - IPA, Amber, Wheat, Stout

House Wine \$35/bottle

- House wine

Premium Wine \$60/bottle

- Premium wine

Non-Alcoholic Beverages

- Soda: Coke products, bottle juices, bottled water \$4.95/each
- Sparkling Water \$5.95/each

All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

There is a \$250 per Bar Set Up Fee and \$50 Hourly per Bartender Fee

*3 Hour Minimum

1 bartender required for every 50 guests.