



CATERING MENUS





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BREAKFAST

Holiday Inn



GET UP & 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

\$21 per guest

Continental

Whole Fruit Seasonally-Inspired Selection

Fresh Baked Muffin

Greek Yogurt Parfait Fresh Berries and Granola

Bottled Water

\$16 per guest

Boxes are pre ordered and built ahead of service. Planner's choice of sandwich due 72 business hours in advance.

All items individually packaged.

Additional charge of \$5.00 per guest applies for groups of less than 15 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.



TSU CONTINENTAL BREAKFAST BUFFET

Fresh Seasonal Fruit and Berries

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

Vanilla Greek Yogurt with granola, dried fruit, and
nuts on the side

Overnight oats

\$28 per guest

Include Regular and Decaffeinated Coffee, Water, and Orange Juice

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. 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 standard.

VANDERBILT BREAKFAST BUFFET

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

Fresh Seasonal Fruit and Berries

Vanilla Greek Yogurt with granola, dried fruit, and nuts on the side

Scrambled Eggs

Breakfast Potatoes

Planner's Choice: Bacon, sausage patty, sausage links, turkey sausage, grilled ham, **OR** roasted tomato

\$37 per guest

Include Regular and Decaffeinated Coffee, Water, and Orange Juice

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. Planner's choice of meat due 72 business hours 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.



WHOLESOME BREAKFAST BUFFET

Fresh Cut Assortment of Seasonal Favorites Fruit

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

\$21 per guest

Include Regular and Decaffeinated Coffee, Water, and Orange Juice

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. Planner's choice of meat due 72 business hours 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.





OUR FAVORITE BREAKFAST SANDWICHES

Includes Seasonal Fresh Fruit and Berries

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 per guest

Include Regular and Decaffeinated Coffee, Water, and Orange Juice

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. Planner's choice of meat due 72 business hours 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.

BREAKFAST STATIONS

Omelet Station Cage-Free Scrambled Eggs, Bacon, Turkey Sausage, Smoked Ham, Bell Peppers, Onions, Tomatoes, Baby Spinach, Jalapenos, Cheddar Jack, Feta, and Swiss Cheese

\$14 per guest

Belgian Waffle or Pancake Bar Seasonal Berries, Sliced Bananas, Chocolate Chips, Whipped Cream, Granola, Walnuts, Honey, Chocolate Syrup, and Pure Maple Syrup

\$13 per guest

Artisan Cheese Display Fresh Cut Fruit, Preserves, Roasted Nuts, Bread, and Crackers

\$18 per guest

Must be added to a breakfast buffet.

Stations require a chef attendant, fee is \$150.00 per 25 guests.

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. An additional charge of \$100.00 for groups of less than 25 guests. Pricing based is based on 90 minutes for health and safety standard.





BREAKFAST ENHANCEMENTS

Greek Yogurt Parfaits Fresh Berries and Granola *\$9 per guest*

Overnight Oats Fresh Berries and Honey *\$9 per guest*

Assorted Fresh Baked Pastries & Artisan Breads Butter and Assorted Jams *\$5 per guest*

Chilled Greek Yogurt *\$4 per guest*

Warm Buttermilk Biscuits with Sausage Gravy *\$6 per guest*

Hot Oatmeal Brown Sugar, Raisins, and Cinnamon *\$5 per guest*

Additional Breakfast Protein Thick-Cut Bacon, Sage Pork Sausage, or Turkey Sausage *\$7 per guest*

Additional Breakfast Potato Choice of Potato Hash, Roasted Potatoes, or Parmesan Herb Potatoes *\$4 per guest*

Cage-Free Scrambled Eggs *\$4 per guest*

Protein Bars *\$6 per bar*

Granola Bars *\$4 per bar*

Chilled Hard-Boiled Eggs *\$44 per dozen*

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. All Enhancements must accompany a Breakfast Buffet. Pricing based is based on 90 minutes for health and safety standard.



BREAKS

Holiday Inn





BREAKS

SNACK ATTACK

Flavored Popcorn, Kettle Chips, Assorted Candy Bars

\$12 per guest

FRESH & FIT

Greek Yogurt Parfait Fresh Berries and Granola, Granola & Protein Bars

\$16 per guest

SWEET & SAVORY

Fruit skewers, Caprese vegetable kabobs, Cookies & Brownies

\$25 per guest

RECHARGE

Assorted whole fruit, Creamy roasted red pepper hummus with toasted pita

\$15 per guest

TENNESSEE SWEET TOOTH

Goo Goo Clusters, Moon Pies, flavored popcorn

\$18 per guest

FIESTA

Handmade Mini-chicken quesadilla, tortilla chips with queso, Pico de Gallo, and sour cream

\$18 per guest

ALL AMERICAN

Freshly baked pretzels with mustard and cheese dip, pastry-wrapped smokies with mustard and ketchup, and Popcorn

\$19 per guest

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. 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.

EXECUTIVE MEETING PACKAGE

BREAKFAST

Assorted Breakfast Pastries, Sliced Fruit, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Chilled Orange Juice

AM BREAK

Refresh of Hot Beverages, Addition of Bottled Water and Soft Drinks

PM BREAK

Refresh of Hot Beverages, Soft Drinks, Bottled Water, Assorted Cookies, Brownies and Assorted Chips

\$50 per guest

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SANDWICHES, SALADS & SOUPS

Holiday Inn



CRAFT YOUR CRAVINGS

Choice of:

Grilled Portobello Mushroom stacked with Smoked Gouda Cheese, Roasted Bell Pepper, topped with Tomato and Lettuce (*balsamic vinegar on the side*)

Ham and Cheddar Cheese, Lettuce, and Tomato

Tomato & Mozzarella Wrap Basil Pesto

Roast Beef & Swiss Sandwich
Lettuce, Tomato, and Horseradish Spread

Turkey Club Sandwich Bacon, Cheese, Lettuce, and Tomato

Chicken Salad, Lettuce, and Tomato on a Croissant

Each Box Includes:

Whole Fruit

Assorted Chips

Fresh Baked Cookie
OR Brownie

Bottled Water

Mustard, Mayonnaise,
and Utensils

\$30 per guest

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BROADWAY DELI BUFFET

Chef's Seasonally Inspired Soup of the Day

Planner's Choice: Garden salad with assorted dressings, Potato salad, pasta salad and coleslaw (**choose two**)

Assorted Breads

Sliced Turkey, Ham, & Roast Beef

Cheddar, American, Swiss, & Provolone Cheese

Lettuce, Tomatoes, Red Onion, & Pickles

Assorted Chips

Assorted Cookies & Brownies

\$35 per guest

Includes Water, Iced Tea, and Lemonade

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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

Assorted Chips

Garden Salad

Caesar Salad

Choice of Two:

Assorted Cookies

Assorted Brownies

Lemon Bars

\$42 per guest

Includes Water, Iced Tea, and Lemonade

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SOUP & SALAD BUFFET

Planners Choice: Vegetable Minestrone Soup, Boston Clam Chowder, **OR** Chicken Sausage Gumbo *(select up to two)*

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

Chef's Choice for Dessert

Seasonal Crisp with Whipped Cream

\$45 per guest

Includes Water, Iced Tea, and Lemonade

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BYO CRAFTED RICE BOWLS

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 *\$12 per guest*

Desserts

Assorted Cookies & Brownies

\$65 per guest

Includes Water, Iced Tea, and Lemonade

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A buffet table featuring several bowls of fresh food. In the foreground, there's a white bowl with bean sprouts and a white bowl with a green salad. Behind them are black bowls containing purple lettuce, green leafy vegetables, and a salad with tomatoes and cucumbers. Further back, more bowls with yellow corn and other vegetables are visible. The word "BUFFETS" is centered in white text.

BUFFETS

Holiday Inn





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 with Whipped Cream

Lemon Bars

\$45 per guest

Includes Water, Iced Tea, and Lemonade

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NUEVO SABORES

Chicken Tortilla Soup with 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 **OR** Carmel Sauce

Tres Leche Cake

\$42 per guest

Includes Water, Iced Tea, and Lemonade

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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 \$12 per guest

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

\$52 per guest

Includes Water, Iced Tea, and Lemonade

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. 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.

DOWN SOUTH DELIGHT

Tennessee Pulled Pork

Assorted Fried Chicken

Crunchy Vinegar Pickles

Cowboy Caviar

Garden Salad with Assorted Dressings

Macaroni and Cheese

Potato Salad **OR** Cole Slaw

Southern-Style Green Beans **OR** Collard Greens

Freshly Baked Rolls **OR** Cornbread

Banana Pudding **OR** Peach Cobbler

\$45 per guest

Include Water, Iced Tea, and Lemonade

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. 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.





SOUTHERN ITALIAN

Italian Wedding **OR** Minestrone Soup

Caesar Salad with Romaine and Shaved Parmesan Cheese

Chicken Parmesan with Angel Hair Pasta

Beef **OR** Veggie Homestyle lasagna

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

Linguine Alfredo

Roasted Vegetables

Freshly Baked **Garlic Bread**

Tiramisu

Cannoli

\$52 per guest

Include Water, Iced Tea, and Lemonade

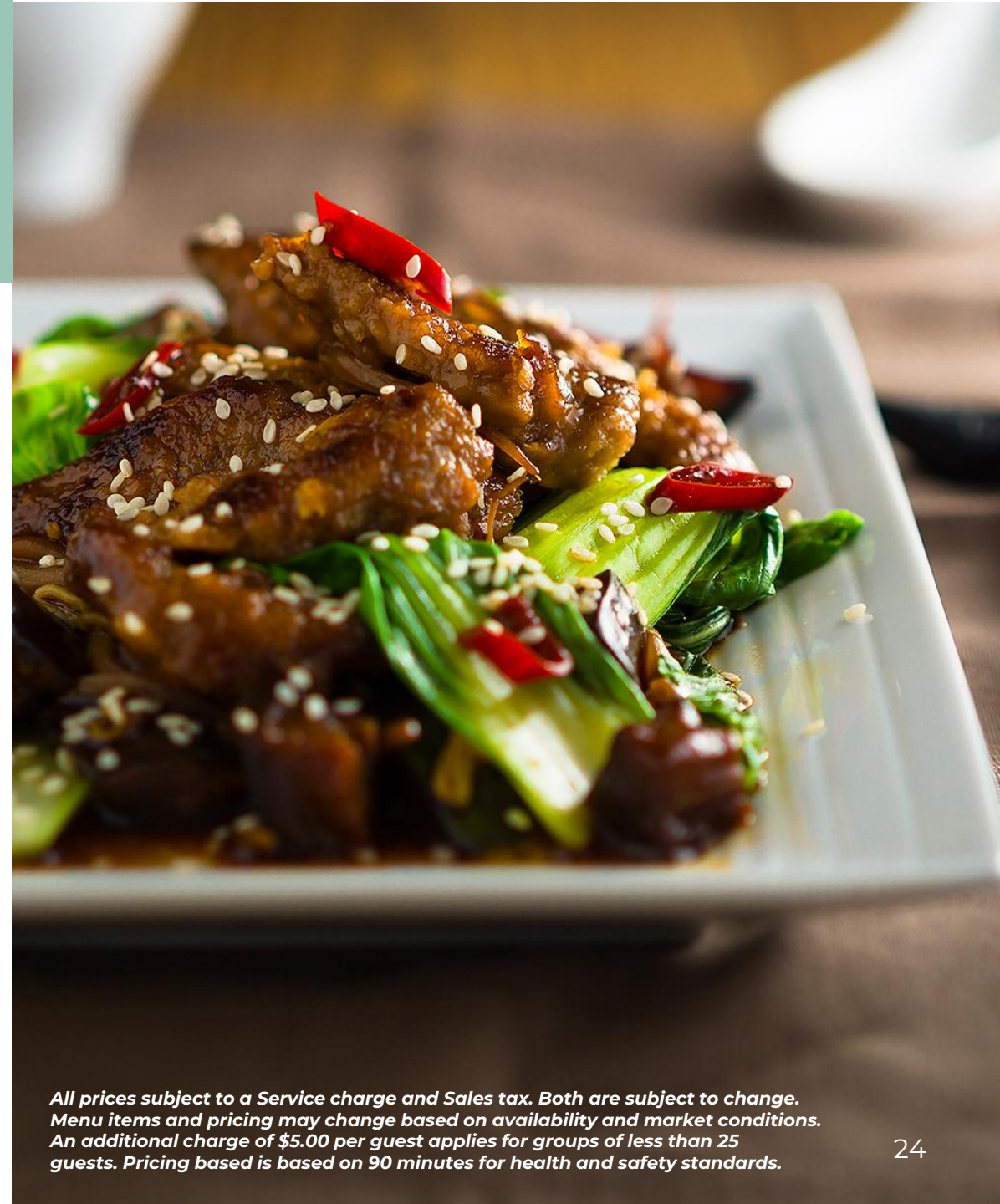
All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions. An additional charge of \$5.00 per guest applies for groups of less than 25 guests. Pricing based is based on 90 minutes for health and safety standards.

ASIAN PACIFIC

Vegetable Spring Rolls with Sweet & Sour Sauce
Mixed Greens with Snow Peas, Sliced Almonds, Crisp Wontons, Sesame Seeds, Scallion, and Sesame Ginger Dressing
Thai Chicken & Rice Soup
Ginger Sesame Beef
Grilled Orange Chicken
Asian Stir Fry
Asian Vegetables
Vegetable Fried Rice
Fortune Cookies
Chef's Choice for Dessert

\$45 per guest

Include Water, Iced Tea, and Lemonade



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. 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.



LUNCH & DINNER ENHANCEMENTS

Field Green Salad *\$8 per guest*

Caesar Salad *\$10 per guest*

Mixed Green Salad *\$8 per guest*

Pimento Cheese Dip Crisp Vegetables
and Grilled Pita. *\$12 per guest*

Garden Pasta Salad *\$12 per guest*

Choice of Soup *\$9 per guest*

Assorted Chips *\$5 per guest*

Bread & Butter Service *\$6 per guest*

Sliced Fruit Tray *\$11 per guest*

Assorted Fresh Baked Cookies
\$38 per dozen

Fudge Brownies *\$48 per dozen*

Lemon Bars *\$48 per dozen*

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.
Pricing based is based on 90 minutes for health and safety standards. Enhancement items must accompany a buffet.



PLATED EVENTS

Holiday Inn



CELEBRATION

Three Courses Plated

Planner choose 1 starter, 1 entrée, and 1 dessert.

STARTERS

Caesar Salad Romaine, Parmesan, and Croutons

Market Salad Mandarin Oranges, Strawberries, Grapes, Pecans, Feta, and a Raspberry Vinaigrette

Tomato Bisque Basil, Parmesan, and Crouton

DESSERTS

New York Style Cheesecake
Whipped Cream and Fresh Berries

Key Lime Pie

Triple Chocolate Cake
with Raspberry Coulis

ENTREES

Peppercorn Crusted Sirloin

Demi-Glace, Rosemary Garlic Mashed Potatoes, and Roasted Broccoli
\$58 per guest

Grilled Ginger Glazed Salmon

Sauteed Spinach, Roasted Broccoli and Carrots, Basmati Rice and White Wine Butter
\$45 per guest

Blackened Chicken Alfredo

Linguine, Roasted Garlic, and Blistered Cherry Tomatoes
\$38 per guest

Farmer's Penne Pasta

Roasted Peppers, Tomatoes, Spinach, Baby Bella Mushrooms, Pesto, and Shaved Parmesan
\$32 per guest

Include Bread and Butter Service, Regular and Decaffeinated Coffee, Water, Lemonade and Iced Tea.

Planner to communicate designated course per guest 7 days prior to event. An additional charge of \$5.00 per guest applies for groups of less than 25 guests. 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. Pricing based is based on 90 minutes for health and safety standards.



EXECUTIVE

Three Courses Plated

Planner choose 1 starter, 1 entrée, and 1 dessert.

STARTERS

Caesar Salad Romaine, Parmesan Crisp, and Toasted Croutons

Mixed Garden Salad Feta, Strawberries, Almonds, and a Raspberry Vinaigrette

Caprese Salad Spring Lettuce, Tomato, Fresh Mozzarella, Basil, and Balsamic Reduction

French Onion or Broccoli Cheddar Soup

DESSERTS

New York Style Cheesecake Whipped Cream and Fresh Berries

Double Chocolate Cake
Raspberry Coulis

Triple Berry Tart

ENTREES

Grilled Beef Tenderloin

Hollandaise, Grilled Asparagus, Roasted Sweet Potatoes
\$68 per guest

Braised Short Ribs Red Wine Demi, Whipped Potatoes, Braised Kale and Spinach
\$55 per guest

Dry Rubbed Chicken Breast Chicken Glace, Roasted Red Potatoes, and Fresh Green Beans
\$43 per guest

Soy & Ginger Glazed Salmon Jasmine Rice, Sautéed Spinach
\$49 per guest

Roasted Sage & Mustard Pork Loin Mashed Sweet Potatoes, Charred Asparagus
\$45 per guest

Grilled Marinated Vegetables Basil Pesto, Zucchini, Red Peppers, Mushrooms, and Asparagus
\$31 per guest

Include Bread and Butter Service, Regular and Decaffeinated Coffee, Water, Lemonade and Iced Tea.

Planner to communicate designated course per guest 7 days prior to event. An additional charge of \$5.00 per guest applies for groups of less than 25 guests. 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. Pricing based is based on 90 minutes for health and safety standards.



RECEPTIONS

Holiday Inn



HORS D'OEUVRES



Field

Vegetable Spring Roll
with Thai Chili \$150

Bruschetta Crostini with
Charred Tomato, Basil, and
Fresh Mozzarella \$145

Vegetable Samosa with
Mango Chutney \$60

Grit Cake Bite with
Tomato Relish \$90

**Watermelon Caprese
Skewer** with Mozzarella,
Mint, Balsamic \$110

**Sweet & Sour OR BBQ
Meatballs** \$200

Greek Spinach Bites \$105

Spanakopita \$175

Jalapeno poppers with
Ranch Dipping Sauce \$150

Land

Deviled Egg with Sriracha
and Candied Bacon \$85

**Candied Bacon &
Pineapple Lollipops** \$110

Jalapeno Chicken Salad
on Cucumber Bites \$125

Chicken Empanadas \$105

Chicken Quesadilla \$250

Jerk Chicken Skewer
with Pineapple Glaze \$125

Beef Satay with
Peanut Sauce \$165

Mini Beef Short Rib Tacos
with Avocado, Pico \$160

Beef Slider with
Whipped Feta, Arugula \$155

Pork Dumplings with
Sesame Soy \$155

Cuban Sandwich Slider
with Pulled Pork, Ham, Swiss,
Mustard \$145

Pulled Pork Slider with Slaw,
BBQ Sauce \$135

Sea

Shrimp Tempura with
Sweet Chili Glaze \$175

Smoked Salmon Crostini with
Dill Lemon Creme Fraiche \$205

Mini Shrimp Roll with Lemon,
Garlic, and Toasted Buttered Roll
\$185

Lump Crab Cake with
Spicy Remoulade \$215

Za'atar Salmon Bites with
Tzatziki, Lemon \$160

Shrimp Cocktail Shooter \$180

Coconut Shrimp with honey soy
sauce \$250

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.
All items can be displayed, or hand passed. Attendant fee is \$150 for every 50 guests. Items are priced per 25 pieces.

ACTION STATIONS

Pasta Bar Cavatappi and Penne Pastas, Green Peas, Mushrooms, Parmesan, Italian Sausage, Grilled Chicken, Spinach, Marinara, and Alfredo Sauces

\$27 per guest

Grilled Slider Station beef patty and marinated chicken breast, add Beyond burgers (\$3 more per person), slider buns, Dijon mustard, spicy ketchup, soft herbed cheese, arugula, Pico de Gallo and herbed mayonnaise

\$28 per guest

Mac & Cheese Station Elbow Macaroni Tossed with a Classic Cheese Sauce and Chipotle Jack Cheese Sauce. Choice of Herb Breadcrumbs, Bacon, Chicken, Shrimp, Broccoli, Caramelized Onions, Marinated Tomatoes, and Assorted Shredded Cheeses

\$35 per guest

Guacamole Bar Crispy tortilla chips, Smashed Fresh Avocado, Pico, Tomato, Red Onion, Cucumber, Lime, Cilantro, Garlic, Roasted Corn, Pineapple, and Bacon

\$22 per guest

Ice Cream Sundae Bar Vanilla and Chocolate Ice Cream, Fudge & Caramel Sauces, Salted Pretzels, Peanut Butter Cups, Brownie Morsels, Gummy Bears, Graham Cracker Crumbles, Sprinkles, Cherries, and Whipped Cream

\$23 per guest

Stations require a chef attendant, fee is \$150.00 per 25 guests.

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. An additional charge of \$100.00 for groups of less than 25 guests. Pricing based is based on 90 minutes for health and safety standard. Minimum of 3 combined selections from action, presentation, and carving station or in addition to a buffet, required for an event.





PRESENTATION STATIONS

Artisan Cheese & Charcuterie Assorted Cured Meats, Imported Cheese, Olives, Gherkins, Grain Mustard, Honey, Preserves, Nuts, Crostini, and Crackers
\$450

Shellfish Station Shrimp, Oysters on the Half Shell, and Crab Claws with Hot Sauce, Cocktail Sauce, and Lemon
\$600

Vegetable Crudité Fresh Vegetables with French Onion, Yogurt Dill, and Buttermilk Ranch Dips
\$300

Chips & Dip Kettle Chips with Caramelized Onion Dip, Spinach Dip, Crumbled Bacon, Scallions, and Diced Tomatoes
\$425

Sliced Seasonal Fruit Honey Yogurt Dip and Strawberry Coulis
\$375

Mediterranean Display Creamy Hummus, Whipped Feta, Olive Oil, Crispy Pita, Grilled Zucchini, Bell Peppers, Red Onions, Cherry Tomatoes, and Mixed Olives
\$425

Asian Display Spring Rolls, Chicken and Beef Satay, Shrimp Tempura, Sweet Thai Chili Sauce
\$525

Tex-Mex Nacho Bar Crispy Tortilla Chips, Fire Roasted Salsa, Pickled Jalapeños, Sour Cream, and Warm Queso with Mexican Ground Beef and Shredded Chicken
\$500

Coastal Brie Creamy Brie, Raspberry Glaze, Seasonal Berries, Crostini, and Crackers
\$450

Stations require a chef attendant, fee is \$150.00 per 25 guests.

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CARVING STATIONS

Grilled Beef Tenderloin Chimichurri,
Peppercorn Pan Gravy, Horseradish Cream
\$720 per 25 guests

Slow Roasted Beef Prime Rib Horseradish
Cream, Beef Jus, Whipped Butter, Warm Rolls
\$720 per 25 guests

Maple Glazed Pork Loin Whole Grain Mustard
and Fruit Chutney
\$540 per 25 guests

Herb Roasted Breast of Turkey Rolls,
Cranberry Citrus Sauce, and Herb Gravy
\$510 per 25 guests

Roasted Salmon Lemon, Caper, and Dill Cream
\$560 per 25 guests

Carving Station Enhancements: *Priced per 25 guests*

Grilled Asparagus *\$65*

Fresh Green Beans *\$55*

Sauteed Spinach *\$55*

Roasted Broccoli & Carrots *\$45*

Garlic Mashed Potatoes *\$50*

Whipped Sweet Potatoes *\$60*

Roasted Red Potatoes *\$55*

Basmati Rice *\$50*



Stations require a chef attendant, fee is \$150.00 per 25 guests.

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. An additional charge of \$100.00 for groups of less than 25 guests. Pricing based is based on 90 minutes for health and safety standard. Minimum of 3 combined selections from action, presentation, and carving station or in addition to a buffet, required for an event.

A close-up photograph of a glass filled with a reddish-orange beverage, ice cubes, and a sprig of mint. The glass is surrounded by a large pile of crushed ice. A straw is visible in the background. The word "BEVERAGES" is overlaid in white, bold, sans-serif capital letters.

BEVERAGES

Holiday Inn



BEVERAGE SERVICE



Full Beverage

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

\$22 per guest

Cold Beverages

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

\$16 per guest

Coffee & Hot Tea

Regular, Decaf Coffee, and Hot Tea Service

\$14 per guest

Beverage Refresh

Additional 4 Hour Service

Full Beverage Refresh *\$16 per guest*

Coffee & Hot Tea Refresh *\$9 per guest*

Cold Beverage Refresh *\$8 per guest*

A La Carte

Freshly Brewed Regular or Decaf Coffee
\$70 per gallon

Assorted Hot Tea *\$38 per gallon*

Freshly Brewed Sweet OR Unsweet Tea
\$60 per gallon

Assorted Fruit Juices *\$45 per gallon*

Lemonade *\$60 per gallon*

Water Bottle *\$5 per bottle*

Assorted Vitamin Water *\$6 per bottle*

Assorted Soda *\$5 per can*

Beverage service is priced in 4-hour increments and refreshes in 2-hour increments.

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

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



BAR SERVICE

COCKTAILS, WINE & BEER

House Bar **\$14 each**

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

Premium Bar **\$16 each**

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

Beer Selections

- Domestic beer **\$9 each**
Bud Light, Budweiser, Coors Light, Miller Life, Michelob Ultra, Yuengling, and PBR
- Craft/Imported beer **\$10 each**
1554 Black Lager, Angry Orchard, Corona Extra/Light, Guinness, Heineken, Stella Artois, and Modelo

House Wine

- House wine **\$14 glass**

Sparkling Wine

- Wycliff, CA **\$50 per bottle**
- Chandon, CA **\$65 per bottle**

Non-Alcoholic Beverages

- Coke products, bottled juice, or bottled water **\$5 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 Bar Set Up Fee and Hourly Bartender Fee
There's an additional charge for each additional hour over 4 hours
1 bartender required for every 50 guests. Fee is \$150 per bartender.

CATERING POLICIES

Beverage and Bar Service

Holiday Inn Vanderbilt offers a complete selection of beverages including non-alcoholic beverages for the event. The hotel does not permit alcohol to be brought onto the premises from outside sources without special advanced authorization from the hotel. The hotel will assess a negotiated corkage fee for all wine brought in for an event. The legal drinking age in TN is 21. All patrons must provide proof of age.

Cancellation

In the event of a cancellation, deposits will not be refunded. Events canceled within three days of the event will be charged 100% of the estimated food and beverage totals, using the guaranteed number of guests, in addition to the cost of the room and applicable taxes and service charges. A sliding scale cancellation applies to cancellations outside of three business days prior to the event.

Deposit

Space is not contractually obligated without a signed contract and a credit card and if applicable, a non-refundable deposit. If a contract and deposit are not received by the specified date, the space may be released without notification.

Final Number of Guest Attendance

Holiday Inn Vanderbilt requests that clients notify the Catering Manager with the final guest guarantee attending each function by 11:00 a.m. three business days prior to the first function. Final guest attendance for Wednesday events must be confirmed by 11:00 a.m. on the preceding Friday.

Food Preparation

Holiday Inn Vanderbilt is able to satisfy all dietary restrictions, allergies, and personal preferences. Communication of these details will need to be in advance of the function(s) to the Catering Manager. Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if certain medical conditions are present. To ensure the quality and safe handling of products serviced by the hotel, no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

Included Equipment

In-house tables, banquet chairs, flatware, glassware and China, and standard linen are all included with the event.

Meeting Rooms

Holiday Inn Vanderbilt reserves the right to reassign function space without written notice to the guests. Additional charges may be applicable to room and/or setup changes made within 24 hours of event or during the event.

Taxes and Service Charges

Holiday Inn Vanderbilt will add a 25% taxable administrative fee and 9.75% state sales tax on food and beverages, with an additional 15% county tax on alcoholic beverages. Such taxes and service charges are subject to change without notice. Buffets for smaller groups (25 and under) will assume a \$100 taxable surcharge for breakfast, lunch, and dinner which will be included in the final price.

Room Set-Up

Holiday Inn Vanderbilt will set no more than 5% of additional places, based on your guaranteed meal count (e.g. for a guarantee of 100 guests, we will set up to 105 places). On-site changes to room set-ups may incur additional labor fees.

Shipping and Receiving

Materials or equipment shipped to Holiday Inn Vanderbilt will be the responsibility of the client. Shipments cannot be accepted or stored more than three business days prior to the event. The hotel will charge shipping and handling fees for all shipments that arrive four or more business days prior to the event. Please advise the Catering Manager of any shipments of supplies or equipment prior to delivery.

Property Damages

The guest will be responsible for reimbursing Holiday Inn Vanderbilt for damage to premises by attendees and/or other persons associated with group, including outside contractors hired separately.

Property Loss

Holiday Inn Vanderbilt shall not be responsible for items lost, stolen, damaged, or left on the premises. Guests shall not move any hotel items from their current location or attach any items to any hotel property (including furniture, walls, and windows) without prior approval from the Catering Manager.

Outside Food Policy

Due to licensing requirements and quality control issues, all food and beverage served on hotel property must be supplied, served, and prepared by the hotel. No outside food and beverage is permitted in the event space. There will be a \$500 penalty for any outside food and beverage brought in to the event space.