

HOTEL INDIGO Catering Menus

Hotel Indigo Nashville Downtown
301 Union Street, Nashville TN 37219
615-891-6000



Hotel Indigo Catering Menus

Hotel Indigo Nashville Downtown
301 Union Street, Nashville TN 37219
615-891-6000

At Hotel Indigo Nashville, we set the Beat in the heart of Downtown. Located in Printers Alley, Once a Bank you will notice hints of that heritage throughout our Hotel like the original travertine floors in many of our guest rooms and U.S. Post drops in our hallways. Here we live, work & play in the neighborhood we call home.

AUTHORIZATION

To secure your event, we require pre- authorization of the full amount of your event when you book with us. This hold will be processed three (3) business days prior to the first day of your event and final charges will be processed at the conclusion of your event.

BANQUET EVENT ORDERS

Event Details are required (30) days prior to arrival. Each event requires a Banquet Event Order regardless if food and beverage is ordered. You will work closely with our Hotel Event Planner in coordinating these details prior to your arrival. Once details are finalized your Event Planner will send you BEOs to review. All BEOs must be signed and approved prior to your groups arrival. Any changes after BEOs are signed must be handled and approved by Hotel Event Planner.

MINIMUMS & GUARANTEES

All Menu Buffets & Breaks require a Minimum Number of Guests as listed on the Menus. Any function not attaining listed minimums will be subject to a Surcharge that will be based on the menu item and confirmed with our Hotel Event Planner. All Meal Functions require a Guaranteed Number of Guests. The Guarantee is due three (3) business days prior to your first event. The number guaranteed will be charged in full even if guest attendance is lower. If we do not receive a guaranteed number of guests by the event planner (3) business days prior we will move forward with the numbers noted on the Banquet Event Order at that time.

FOOD & BEVERAGE

All Food and Beverage served must be supplied by Hotel Indigo onsite Catering Department. No outside food or beverage is permitted within your meeting or event space without prior approval from Hotel Event Planner. If items are brought into meeting or event space that has not been pre-approved there will be an automatic surcharge. No Leftover food or beverage from Catering Functions are permitted to leave the premises.

ONSITE EVENT CHANGES

All Changes prior to and onsite must be approved by our Hotel Event Planner. There will be a Service fee of \$150 for any changes that occur (72) hours prior to your event. There will be exceptions made for certain situations, these exceptions can only be approved by your Hotel Event Planner and must be in writing and signed by both parties.

MEETING ROOMS

Hotel Indigo Nashville reserves the right to make necessary changes or substitutions to Meeting Space to better accommodate the Groups. If a change will need to occur, our Hotel Event Planner will inform the client and both parties will sign in agreement of said changes.

Hotel Indigo Nashville takes much Pride in the overall look of our Event Spaces. The Hotel requests that nothing be affixed to walls, floors or ceilings with nails, staples, tape or any substance that could cause damage. If you are unsure please consult with our Hotel Event Planner.

SHIPPING & RECEIVING

Packages for Events can be shipped to Hotel Indigo Nashville (2) Business Days prior to your event.

Please Address all Packages to:

Hotel Indigo Nashville, Attention: Group Name/Sales Department
301 Union Street, Nashville TN 37219

Due to limited storage, shipments cannot be accepted more than (3) business days prior to your event. Pallet shipments will not be accepted, the courier must break down all pallets prior to arrival at hotel.

Any items left in function space without proper return labels and pick up arranged for more than (2) business days will become property of Hotel.

**For Any Questions:
Please Contact: Sales Department
615- 891- 6000**

HOTEL INDIGO

Breakfast

Continental Breakfasts- Based on (1) Hour of Service with a (10) person Minimum
Groups Below (10) persons require a Custom Menu

SUNRISE CONTINENTAL

(10) Person Minimum

Sliced Seasonal Fruit Display
Assorted Pastries, Croissants & English Muffins
Assorted Fruit Preserves & Butter
Fresh Squeezed Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee

30.00 per person

WAKE UP IN THE NEIGHBORHOOD

(10) Person Minimum

Sliced Seasonal Fruit Display
Assorted Pastries, Muffins & Bagels with Fruit Preserves, Cream Cheese & Butter
Assorted Individual Yogurts
Steel Cut Oatmeal, Brown Sugar, Dried Fruits, Nuts, Granola, Milk & Honey
Fresh Squeezed Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee

35.00 per person

CONTINENTAL ENHANCEMENTS

(10) Person / (10) Order Minimum

Chef's Breakfast Casserole	9.00 / person
Ham, Egg & Cheese Croissants	6.00/ each
Sausage Egg & Cheese Biscuits	6.00/ each
Southwest Meatless Burritos	6.00/ each
Buttermilk Biscuits & Sausage Gravy	8.00/ person



Menu Prices are subject to a taxable 24% Service Charge and
9.50% State Sales Tax

HOTEL INDIGO

Breakfast

Breakfast Buffet- Based on (1) Hour of Service with a (15) person Minimum
150.00 Surcharge for Groups Below (15)- Under (10) Requires Custom Menu

WRITERS BLOCK

(15) Person Minimum

Sliced Seasonal Fruit Display
Home Style Buttermilk Biscuits with Fruit Preserves,
Honey & Butter

Choice of One Egg:

Fresh Scrambled Eggs

Scrambled Eggwhites

Country Scramble with Peppers, Onions & Cheese

Choice of Two Proteins:

Smoked Apple Wood Bacon

Honey Ham

Sausage

Turkey Sausage Links

Vegetarian Sausage

Choice of One Side:

Country Style Breakfast Potatoes

Hash Brown Casserole

Stone Ground Grits

Whipped Yogurt & Granola Parfait

Steel Cut Oatmeal with Brown Sugar, Dried Fruits, Nuts,
Granola, Milk & Honey

Served with Freshly Brewed Regular & Decaffeinated Coffee and
Fresh Squeezed Orange Juice

42.00 per person



HOTEL INDIGO

Breakfast

Breakfast Stations- Based on (1) Hour of Service with a (25) person Minimum. Must be ordered alongside a Breakfast Buffet.

150.00 Surcharge for Groups Below (25)- Below (10) Requires Custom Menu

UNION STREET OMELETS

Prepared to order by a Personalized Chef Attendant. (1) Attendant required per (25) guests at 100.00 per Chef.

Fresh Cracked Eggs, Onions, Bell Peppers, Cheddar Cheese, Diced Tomatoes, Honey Ham, Turkey Sausage, Spinach & Mushrooms
Cooked to Order

17.00 per person

PRINTERS ALLEY BELGIAN WAFFLES OR PANCAKES

Prepared to order by a Personalized Chef Attendant. (1) Attendant required per (25) guests at 100.00 per Chef.

Your Choice of Belgian Waffles or Fluffy Pancakes
Fresh Seasonal Berries, Toasted Pecans, Maple Flavored Syrup, Strawberry Compote, Whipped Butter & Powdered Sugar

17.00 per person

MINI STATIONS BREAKFAST SANDWICHES

Choice of Two:

Sausage, Egg & Cheese Biscuit
Ham, Egg & Cheese Croissant
Southwest Meatless Breakfast Burrito
Egg White & Spinach Burrito

14.00 per person

SOUTHERN BISCUITS

Home Style Buttermilk Biscuits
with Sausage Gravy, Assorted
Fruit Preserves & Honey

14.00 per person



Menu Prices are subject to a taxable 24% Service Charge and 9.50% State Sales Tax

HOTEL INDIGO

Breaks

Break Stations- Based on (1) Hour of Service unless otherwise noted with a (15) person Minimum.
150.00 Surcharge for Groups below (15)- Below (10) Requires Custom Menu

ALL DAY BEVERAGE STATION

Up to (9) Hours of Service

Replenished throughout the day as needed

Assorted Bottled Coca Cola Products,
Bottled Water, Hot Tea Service with Varietal Teas,
Lemons & Honey
Freshly Brewed Regular & Decaffeinated
Coffee with Cream & Sweeteners

32.00 per person

LOCAL FLAVOR

A Delicious Assortment of Local Favorites

Moose Head Kettle Corn, Assorted
Brittle Brothers Brittle, Goo Goo Clusters,
Moon Pies & Lemonade

23.00 per person

HIT THE TRAIL

Create your own Mix, Includes but not limited to:

Peanuts, Almonds, Cashews, Sunflower Seeds,
Pretzels, Wasabi Peas, Dried Fruits, M&Ms,
Chocolate Covered Raisins & White Chocolate Chips

21.00 per person

MIX & MINGLE

Unwind with a Happy Hour Break

(1) Bartender per (50) Guests Required at \$100/ each
House Red & White Wine

Assorted Domestic, Craft & Import Beers

20.00 per person/ per 1/2 hour

HALF DAY BEVERAGE STATION

Up to (4) Hours of Service

Replenished throughout the day as needed

Assorted Bottled Coca Cola Products,
Bottled Water, Hot Tea Service with Varietal Teas,
Lemons & Honey
Freshly Brewed Regular & Decaffeinated
Coffee with Cream & Sweeteners

22.00 per person

THE COOKIE JAR

Assortment of Fresh Baked Cookies,
Goo Goo Cluster Brownies and
Assorted Dairy & Non-Dairy Milk

22.00 per person

CHIPS & DIPS

House Made Guacamole, Queso,
Fresh Salsa & French Onion Dip
Served with Tortilla Chips & Pita Chips
Jarritos Mexican Sodas

22.00 per person

HEALTH BREAK

Chef's Hummus & Herb Dip served with
Pita Chips & Vegetable Crudite
Fruit Skewers with Chili Lime Glaze
Assorted Energy & Granola Bars
Vitamin Water

27.00 per person

HOTEL INDIGO

A-la Carte

Individual Orders charged on Consumption
Per Piece, Dozen or Gallon

BEVERAGES

Assorted Soft Drinks (Coca Cola)	5.00 each
Bottled Water	5.00 each
Assorted Vitamin Waters	6.00 each
San Pellegrino Sparkling Water (16oz)	8.00 each
San Pellegrino Sparkling Water (8oz)	5.00 each
Acqua Panna Still Water (16oz)	8.00 each
Assorted Red Bull Energy Drinks	6.00 each
Freshly Brewed Coffee with Cream & Sweeteners (Regular or Decaf)	74.00 gallon
Cranberry, Orange or Apple Juice	52.00 gallon
Freshly Brewed Unsweetened Iced Tea	65.00 gallon
Varietal Hot Teas with Lemon & Honey	58.00 gallon
Fresh Squeezed Lemonade	55.00 gallon
Fruit Infused Strawberry, Raspberry or Lemon Mint Water	65.00 gallon

SNACKS

Assorted Granola & Energy Bars	5.00 each
Candy Bar Assortment	4.00 each
Assorted Individual Bags of Chips	4.00 each
Deluxe Peanut Trail Mix	4.00 each
Assorted Whole Fresh Fruit (Apples, Oranges & Bananas)	3.00 each

BY THE DOZEN

Individual Almond, Soy, Whole or Chocolate Milk	65.00 dozen
Individual Sabra Hummus Cups	72.00 dozen
Individual Fruit Flavored Yogurts	48.00 dozen
Locally Made Goo Goo Clusters	50.00 dozen
Locally Made Mini Moon Pies	50.00 dozen
Locally Made Brittle Bros. Peanut Brittle (3oz bag)	72.00 dozen
Locally Made Moose Head Kettle Corn	96.00 dozen
Fresh Baked Cookies or Brownies	45.00 dozen
Assorted Gourmet Cupcakes	65.00 dozen
Fresh Baked Muffins, Croissants or Pastries	60.00 dozen
Locally Made Doughnut Assortment	50.00 dozen
Assorted Bagels with Cream Cheese, Butter & Preserves	55.00 dozen

Menu Prices are subject to a taxable 24% Service Charge and
9.50% State Sales Tax

HOTEL INDIGO

Lunch

Lunch Buffets- Based on (1) Hour of Service unless otherwise noted with a (15) person Minimum
150.00 Surcharge for Groups Below (15). Below (10) Requires Custom Menu
All Buffets Served with Freshly Brewed Iced Tea

THE INDIGO

(25) Person Minimum

CHOICE OF (1) SALAD

Traditional Caesar Salad

House Salad with Grape Tomatoes, Red Onions & Cucumbers

Artisanal Berry Salad with Candied Pecans

CHOICE OF (2) OR (3) ENTREES

Oven Roasted Chicken Breast with Lemon Caper Beurre Blanc

Meat or Vegetarian Lasagna

Pesto Grilled Salmon

Blackened Catfish with Remoulade

Served with Warm Rolls & Butter

CHOICE OF (2) SIDES

Herb Roasted Fingerling Potatoes

Garlic Mashed Red Potatoes

Saffron Rice

Three Cheese Macaroni

Seasonal Vegetable Medley

Haricot Verts

CHOICE OF (2) DESSERTS

Seasonal Fruit Panna Cotta

Vanilla Bean Cheesecake with Seasonal Fruit Compote

Chocolate Decadence Cake

Southern Pecan Pie

Dark Chocolate Mousse with Candied Pecans

Two Entree Selection- 55.00 Person

Three Entree Selection- 61.00 Person



Menu Prices are subject to a taxable 24% Service Charge and
9.50% State Sales Tax

HOTEL INDIGO

Lunch

Lunch Buffets- Based on (1) Hour of Service unless otherwise noted with a (15) person Minimum
150.00 Surcharge for Groups Below (15). Below (10) Requires Custom Menu
All Buffets Served with Freshly Brewed Iced Tea



BUILD YOUR OWN BOWL

CHOICE OF (2) PROTEINS

Roasted Chicken Breast
Slow Braised Beef
Baked Fresh Atlantic Salmon
Vegan Bratwurst
Grilled Shrimp

ASSORTED TOPPINGS TO INCLUDE

Rice, Red Quinoa, Cucumber, Tomatoes, Guacamole, Red Cabbage, Spinach,
Broccoli, Carrots, Scallions, Toasted Peanuts, Olives, Zucchini,
Berries & Black Eyed Peas

ASSORTED SAUCES

Hummus, Spicy Peanut Sauce, White Balsamic Vinaigrette, Italian Dressing,
Taziki, Hot Sauce, Fresh Limes & Pico de Gallo

DESSERTS

Lavender Lemon Panna Cotta
Strawberry Shortcake

49.00 person

TASTE OF ITALY

ANTIPASTI

Roasted Red Peppers, Arugula, Grape Tomatoes,
Asiago Cheese, Olives, Salami & Crostini

TRADITIONAL CAESAR

Shaved Parmesan and Garlic Croutons

CHOICE OF (2) ENTREES

Vegetarian or Meat Lasagna

Layers of Pasta, Basil Ricotta, Mozzarella, Parmesan & Fresh Marinara

Chicken Marsala

Seasoned Chicken Breast & Mushroom Marsala Sauce

Polpette

Italian Meatballs with Spices & Herbs braised in Tomato Sauce

Roasted Tenderloin of Pork

Slow Roasted Tenderloin with Basil Parmesan Cream

SIDES

Seasonal Vegetable Medley, Roasted Red Potatoes
& Baked Garlic Bread

CHOICE OF (2) DESSERTS

Tiramisu

Dark Chocolate Mousse with Candied Pecans

Chocolate Chip Cannoli

49.00 person



Menu Prices are subject to a taxable 24% Service Charge and
9.50% State Sales Tax

HOTEL INDIGO

Lunch

Lunch Buffets- Based on (1) Hour of Service unless otherwise noted with a (15) person Minimum
150.00 Surcharge for Groups Below (15). Below (10) Requires Custom Menu
All Buffets Served with Freshly Brewed Iced Tea

MEDITERRANEAN

GREEK SALAD

Romaine Lettuce, Cucumber, Tomato, Feta, Shaved Red Onion & Roasted Lemon Mint Vinaigrette

MEZZO SALAD

Roasted Garlic Hummus, Kalamata Olives, Quinoa Tabbouleh & Grilled Pita

CHOICE OF (2) ENTREES

Eggplant Napoleon

Crispy Breaded Eggplant topped with Tomato Cream Sauce, Feta Cheese & Oregano

Lemon Roasted Chicken

Airline Chicken Breast with Lemon, Olive Oil & Oregano

Baked Salmon Tzatziki

Fresh Baked Salmon with Cucumber Dill Sauce

Char Broiled Moroccan Kefte Tagine

Lamb & Beef Meatballs with Zesty Tomato Sauce

SIDES

Couscous, Roasted Vegetables

DESSERTS

Baklava with Lemon Yogurt & Seasonal Fruit Trifle

49.00 person

MEXICAN FIESTA

House Made Guacamole with Tri-Color Tortilla Chips

CHARRED CORN & QUINOA SALAD

Roasted Anaheim Peppers, Black Beans, Roasted Tomato & Jicama with Avocado Tequila Lime Dressing

BUILD YOUR OWN TACOS

Corn & Flour Tortillas

(Choice of 2): Carne Asada, Cumin-Lime Chicken, Pork Carnitas

Toppings to Include: Shaved Lettuce, Cabbage Slaw, Grilled Onions & Peppers, Shredded Cheddar Cheese, Sour Cream & Pico de Gallo

SIDES

Spanish Rice & Black Beans

DESSERTS

Caramel Flan & Churros with Chocolate Sauce

Jarritos Mexican Sodas

48.00 person



Menu Prices are subject to a taxable 24% Service Charge and
9.50% State Sales Tax

HOTEL INDIGO

Lunch

Lunch Buffets- Based on (1) Hour of Service unless otherwise noted with a (15) person Minimum
150.00 Surcharge for Groups Below (15). Below (10) Requires Custom Menu
All Buffets Served with Freshly Brewed Iced Tea

TENNESSEE COMFORT

Creamy Cole Slaw & Southern Style Potato Salad

CHOICE OF (2) ENTREES

Southern Fried Chicken

BBQ Pulled Pork

Smoked Beef Brisket

Nashville Style Hot Chicken

SIDES

Southern Collard Greens with Bacon

Three Cheese Mac

Slider Rolls & Cornbread Muffins

Seasonal Fruit Cobbler & Pecan Pie

48.00 person

UNION STREET DELI

(10) Person Minimum

INDIGO SALAD

Garden Greens tossed with Cucumbers,

Tomatoes & Croutons

Served with Ranch &

White Balsamic Vinaigrette Dressing

BUILD YOUR OWN SANDWICH

Premium Selection of Sliced Roast Beef,

Turkey & Ham

Swiss, Cheddar & Smoked Gouda Cheese

Accompaniments: Mayonnaise, Mustard,

Creamy Horseradish Aioli, Lettuce,

Sliced Red Onions,

Tomatoes & Pickle Spears

Fresh Baked Breads, Pita & Tortilla Wraps

Assorted Individual Bags of Chips

Assorted Fresh Baked Cookies & Brownies

42.00 person

BOXED LUNCH

(10) Person Minimum

CHOOSE (2) SANDWICHES

Curry Chicken Salad

Red Grapes & Toasted Almonds on a Buttery Croissant

Cranberry Walnut Chicken Salad

Dried Cranberries, Apples, Walnuts, Celery & Arugula
wrapped in a Whole Wheat Tortilla

Grilled Vegetable Wrap

Zucchini, Carrots, Cremini Mushrooms & Bell Peppers
wrapped with Lettuce, Feta Cheese & Basil Vinaigrette
in a Whole Wheat Tortilla

Avocado Turkey

Roasted Turkey, Avocado, Tomato, Bacon, Lettuce &
Buttermilk Dressing on a Soft Roll

Grilled Chicken

Provolone Cheese, Arugula & Basil Pesto on a Sourdough Roll

Black Forest Ham

Pimento Cheese, Dill Pickles & Bibb Lettuce on a Soft Roll

CHOOSE (1) SIDE

Italian Pasta Salad with Crisp Vegetables

Southern Style Potato Salad

Creamy Coleslaw

Fresh Fruit Salad

Boxed with a Bag of Kettle Chips, Fresh Baked

Cookie & Bottled Water

36.00 person

Menu Prices are subject to a taxable 24% Service Charge and
9.50% State Sales Tax

HOTEL INDIGO

Reception

Priced per Piece- Minimum order of (50) pieces per Selection
Additional .50 added to price for Passed Hors D'oeuvres

HOT HORS D'OEUVRES

5.00 PER PIECE

Vegetable Spring Roll with Ginger Soy Sauce
Spanakopita

Sausage Stuffed Mushroom Caps

Chicken or Beef Satay with Thai Peanut Sauce

Baked Brie & Raspberry Puff with Clover Honey Drizzle & Toasted Almond

6.00 PER PIECE

Chicken Curry Tartlets

Tender Beef Wellington with Creamy Horseradish

Pan Fried Pork Dumpling with Ginger Soy Sauce

Artichoke Parmesan Crisp

7.00 PER PIECE

Nashville Hot Chicken Slider with Coleslaw & Aioli

BBQ Pulled Pork Slider with Pickle Chip

Petite Crabcake with Spicy Remoulade

Bacon Wrapped Scallop

COLD HORS D'OEUVRES

5.00 PER PIECE

Caprese Skewers with Balsamic Glaze

Goat Cheese Stuffed Peppadews

Tomato Bruschetta with Garlic Basil on a Toasted Parmesan Crostini

Grilled Fruit Skewer with Chili Lime Glaze

6.00 PER PIECE

Miniature Caesar Shooter with Parmesan Twille

Petite Reubens

Antipasto Skewer with Olives, Tomatoes, Artichokes & Salami

Walnut Chicken Salad Tartlets

7.00 PER PIECE

Beef Carpaccio with Horseradish & Shaved Parmesan on Crostini

Tuna Tartar Spoon with Wasabi Aioli

Jumbo Shrimp Cocktail



Menu Prices are subject to a taxable 24% Service Charge and
9.50% State Sales Tax

HOTEL INDIGO

Reception

All Displays are priced for up to (2) hours of Service
Minimum of (25) people per Display
150.00 Surcharge for Groups Below (25). Below (15) Requires Custom Menu

CHARCUTERIE BOARD

Varietal Selection of Import & Domestic Cheeses, Cured Meats, Market Vegetables, Nuts, Dried Fruits, Crackers & Flatbreads
Accompanied by Chutney & Honey

23.00 per person

FARMERS MARKET VEGETABLES

An Array of Fresh Picked Vegetables served with Buttermilk Herb Dip, Pimento Cheese & Traditional Hummus
Served with Crackers & Flatbreads

17.00 per person

MAC & CHEESE BAR

Classic Creamy Cheddar Macaroni with Gourmet Toppings to Include:
Applewood Smoked Bacon, Caramelized Onions, Diced Tomatoes, Green Onions, Jalapeños, Mushrooms, Bleu Cheese, Parmesan & Herb Bread Crumbs

19.00 per person

MASHED POTATO BAR

Your Choice of Yukon Gold Potatoes or Sweet Potatoes
Smashed Potatoes served with Assorted Toppings to Include:

Butter, Sour Cream, Bacon, Cheddar Cheese, Salsa, Caramelized Onions, Brown Sugar, Cinnamon, Marshmallow Cream, Candied Pecans

18.00 per person

RAINBOW BOARD

Chef's Array of Colorful Fresh Sliced Seasonal Fruits & Berries with Chili Honey Lime Sauce

17.00 per person



SLIDER BAR

Your Choice of (3) Sliders

Nashville Style Hot Chicken
BBQ Pulled Pork with Coleslaw
Mini Cheeseburgers with Pickle Chip
Chicken & Waffle Slider with Honey
Veggie Burger with Pickle Chip

20.00 per person

Menu Prices are subject to a taxable 24% Service Charge and 9.50% State Sales Tax

HOTEL INDIGO

Reception

All Stations must be ordered with a buffet Reception package and are priced for up to (2) hours of Service Minimum of (25) people per Station. 150.00 Surcharge for Groups Below (25). Below (15) Requires Custom Menu. Stations Require a Chef Attendant at \$100 per (50) Guests unless otherwise noted

CARVERY BOARDS

HERB CRUSTED BEEF TENDERLOIN

Serves Approximately (15) Guests
Served with Horseradish Cream & Bordelaise
550.00 each

GARLIC RUBBED PRIME RIB

Serves Approximately (25) Guests
Served with Au Jus & Bordelaise
780.00 each

ROASTED PORK TENDERLOIN

Serves Approximately (25) Guests
Served with Champagne Mustard Cream
370.00 each

PASTA BAR

(1) Chef Attendant Required per (25) Guests

CHOICE OF (2) PASTAS

Cheese Ravioli, Spinach Ravioli, Fettuccini, Rigatoni, Penne

CHOICE OF (2) SAUCES

Parmesan Cream, Classic Marinara, Basil Pesto, A la Vodka

CHOICE OF (2) PROTEINS

Beef Meatballs, Chicken, Sausage, Shrimp

TOPPINGS TO INCLUDE:

Spinach, Mushrooms, Roma Tomatoes, Chopped Garlic, Broccoli, Zucchini, Peppers, Parmesan Cheese & Herb Bread Crumbs

47.00 per person

Includes garlic bread, Caesar salad, cannolis and tiramisu



HOTEL INDIGO

Dinner

Dinner Buffets- Based on (1) Hour of Service unless otherwise noted with a (25) person Minimum
150.00 Surcharge for Groups Below (25). Below (15) Require Custom Menu
All Buffets served with Freshly Brewed Iced Tea

THE INDIGO

CHOICE OF (2) SALADS

Traditional Caesar Salad
House Salad with Grape Tomatoes, Red Onions & Cucumbers
Artisanal Berry Salad with Candied Pecans
Mediterranean Pasta Salad
with Feta Cheese, Tomatoes, Black Olives & Oregano with Italian Dressing

CHOICE OF (2) ENTREES

Herb Crusted Beef Tenderloin
Creamy Horseradish & Stone Ground Mustard
Pan Seared Salmon
Lemon Herb Butter
Mushroom Marsala Chicken
Braised Short Ribs
Red Wine Demi Glace
Mushroom Ravioli
Marinara Sauce

Served with Warm Rolls & Butter

CHOICE OF (3) SIDES

Truffle Mashed Red Potatoes
Herb Roasted Fingerling Potatoes
Saffron Rice
Haricot Verts with Herb Butter
Roasted Asparagus with Garlic Butter & Parmesan

CHOICE OF (2) DESSERTS

Mini Dark Chocolate Mousse, Vanilla Creme Brûlée, Red Velvet Cake,
Carrot Cake, Vanilla Bean Cheesecake, Key Lime Pie,
Flourless Chocolate Torte

Two Entree Selection- 69.00 person

Three Entree Selection- 79.00 person



Menu Prices are subject to a taxable 24% Service Charge and
9.50% State Sales Tax

HOTEL INDIGO

Dinner

Dinner Buffets- Based on (1) Hour of Service unless otherwise noted with a (25) person Minimum
150.00 Surcharge for Groups Below (25). Below (15) Requires Custom Menu
All Buffets Served with Freshly Brewed Iced Tea

MEDITERRANEAN

GREEK SALAD

Romaine Lettuce, Cucumber, Tomato, Feta, Shaved Red
Onion & Roasted Lemon Mint Vinaigrette

MEZZO SALAD

Roasted Garlic Hummus, Kalamata Olives, Quinoa
Tabbouleh & Grilled Pita

CHOICE OF (2) ENTREES

Eggplant Napoleon

Crispy Breaded Eggplant topped with Tomato Cream Sauce,
Feta Cheese & Oregano

Lemon Roasted Chicken

Airline Chicken Breast with Lemon,
Olive Oil & Oregano

Baked Salmon Tzatziki

Fresh Baked Salmon with Cucumber Dill Sauce

Char Broiled Moroccan Kefte Tagine

Lamb & Beef Meatballs with Zesty Tomato Sauce

SIDES

Couscous, Roasted Vegetables

DESSERTS

Baklava with Lemon Yogurt &
Seasonal Fruit Trifle

59.00 person

TASTE OF ITALY

GRILLED ANTIPASTI

Roasted Red Peppers, Arugula, Grape
Tomatoes, Asiago Cheese, Olives,
Salami & Crostini

TRADITIONAL CAESAR

Shaved Parmesan and Garlic Croutons

CHOICE OF (2) ENTREES

Vegetarian or Meat Lasagna

Layers of Pasta, Basil Ricotta, Mozzarella,
Parmesan & Fresh Marinara

Chicken Marsala

Seasoned Chicken Breast & Mushroom
Marsala Sauce

Polpette

Italian Meatballs with Spices & Herbs
braised in Tomato Sauce

Roasted Tenderloin of Pork

Slow Roasted Tenderloin with Basil
Parmesan Cream

SIDES

Seasonal Vegetable Medley, Roasted
Red Potatoes & Baked Garlic Bread

CHOICE OF (2) DESSERTS

Tiramisu Martini

Dark Chocolate Mousse with Biscotti
Chocolate Chip Cannoli

59.00 person

Menu Prices are subject to a taxable 24% Service Charge and
9.50% State Sales Tax

HOTEL INDIGO

Dinner

Lunch Buffets- Based on (1) Hour of Service unless otherwise noted with a (25) person Minimum
150.00 Surcharge for Groups Below (25). Below (15) Requires Custom Menu
All Buffets Served with Freshly Brewed Iced Tea

TENNESSEE COMFORT FARMHOUSE SALAD

Sweet & Tart Greens with English Cucumbers, Grape Tomatoes, Aged Cheddar, Biscuit Croutons and White Balsamic Basil Vinaigrette

Cornbread Muffins & Biscuits

CHOICE OF (2) ENTREES

Nashville Style Hot Chicken
Southern Fried Chicken
BBQ Pulled Pork
Smoked Beef Brisket
Cornbread Catfish
Blackened Catfish

CHOICE OF (3) SIDES

Southern Style Potato Salad
Three Cheese Mac
Rosemary Roasted New Potatoes
Tangy Pineapple Coleslaw
Haricot Verts
Braised Collard Greens
Brown Butter Baby Carrots

DESSERTS

Seasonal Fruit Cobbler & Pecan Pie

56.00 person



SOUTHWESTERN

Trio of Salsas

Pico de Gallo, Salsa Roja & Salsa Verde
Served with Tri-Color Tortilla Chips

AVOCADO LIME JICAMA SALAD

Fresh Cut Jicama with Charred Corn, Blackbeans & Avocado with a Cilantro Lime Dressing

CHOICE OF (2) ENTREES

Beef or Chicken Fajitas

Flour Tortillas, Grilled Peppers & Onions
Sour Cream & Guacamole

Enchilada Casserole

Beef, Chicken or Vegetarian Enchiladas with Queso Fresca, Cheddar Cheese & Enchilada Sauce

Grilled Salmon

Vera Cruz Sauce

SIDES

Spanish Rice & Refried Beans

DESSERTS

Caramel Flan & Churros with Chocolate Sauce

55.00 person

Menu Prices are subject to a taxable 24% Service Charge and 9.50% State Sales Tax

HOTEL INDIGO

Desserts

All Displays are Priced for up to (2) Hours
Minimum of (25) People required
150.00 Surcharge for Groups Below (25). Below (15) Requires Custom Menu

DESSERT BARS

CHOCOLATE INDULGENCE

Triple Chocolate Cake, Flourless Chocolate Torte,
Chocolate Pecan Pie &
Mini Chocolate Mousse Parfaits

18.00 person

ASSORTED DESSERT BARS

Assortment of Dessert Bars to Include:

Raspberry White Chocolate, Toffee Crunch
Caramel Apple, Lemonberry

21.00 person

PIES SO SWEET

Southern Pecan Pie, Fudge Pie, Key Lime Pie,
Apple Pie, Lemon Bars, Goo Goo Brownies & Cookies

20.00 person

DECANDENCE DESSERTS

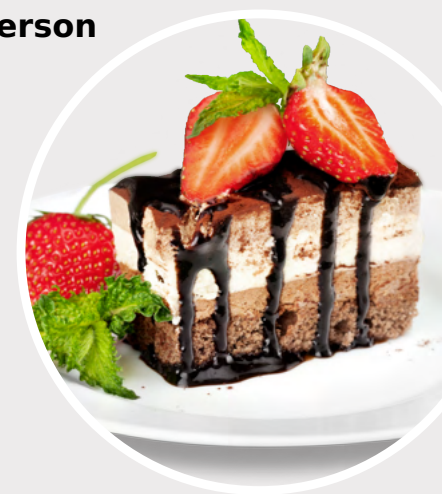
Chocolate Chip Cannoli, Creme Brulee with Fresh Berries,
Flourless Chocolate Torte, Vanilla Bean Cheesecake & Tiramisu

20.00 person

GOURMET COFFEE BAR

Freshly Brewed Regular & Decaffeinated Coffee,
Hot Tea & Hot Cocoa with Gourmet Toppings:
Flavored Syrups, Whipped Cream, Chocolate Shavings,
Rock Candy, Marshmallows, Cinnamon Sticks, Honey, Lemon
Zest, Orange Zest & Crushed Peppermint
Served with Biscotti & Tea Cookies

20.00 person



Menu Prices are subject to a taxable 24% Service Charge and
9.50% State Sales Tax

HOTEL INDIGO

Bar

Bartender Required per (50) guests at \$100 each
Alcoholic Beverages will not be served to guests under 21 years of Age

CASH BAR

Cash Bar Prices include 24.50% Taxes

LIQUOR

TOP SHELF BRANDS 19.00

Grey Goose Vodka, Hendricks Gin, Patron Silver Tequila, Johnnie Walker Black Scotch, Ron Zacapa Rum, Basil Hayden's Bourbon

PREMIUM BRANDS 15.00

Ketel One Vodka, Bombay Sapphire Gin, Don Julio Blanco Tequila, Johnnie Walker Red Scotch, Plantation Dark Rum, Captain Morgan Rum, Makers Mark Bourbon

HOUSE BRANDS 12.00

Titos Vodka, Fords Gin, Jose Cuervo Silver Tequila, Dewars Scotch, Bacardi Silver Rum, Old Forester Bourbon, Jack Daniel's Whiskey

WINE

PREMIUM 13.00

14 Hands- Chardonnay, Pinot Grigio, Merlot, Cabernet

HOUSE 11.00

Stone Cellars- Chardonnay, Pinot Grigio, Merlot, Cabernet

BEER

IMPORT & CRAFT 8.00

Blue Moon, Stella Artois, Yuengling, Bell's Two Hearted Ale

DOMESTIC 7.00

Bud Light, Budweiser, Michelob Ultra



Menu Prices are subject to a taxable 24% Service Charge,
15% Alcohol Tax and 9.50% State Sales Tax

HOTEL INDIGO

Bar

Bartender Required per (50) guests at \$100 each
Alcoholic Beverages will not be served to guests under 21 years of Age

HOST BAR

Hosted Bar Charged Per Drink on Consumption
Prices do not include Service Charge & Tax

LIQUOR

TOP SHELF BRANDS 15.00

Grey Goose Vodka, Hendricks Gin, Patron Silver Tequila, Johnnie Walker Black Scotch, Ron Zacapa Rum, Basil Hayden's Bourbon

PREMIUM BRANDS 13.00

Ketel One Vodka, Bombay Sapphire Gin, Don Julio Blanco Tequila, Johnnie Walker Red Scotch, Plantation Dark Rum, Captain Morgan Rum, Makers Mark Bourbon

HOUSE BRANDS 11.00

Titos Vodka, Fords Gin, Jose Cuervo Silver Tequila, Dewars Scotch, Bacardi Silver Rum, Old Forester Bourbon, Jack Daniel's Whiskey

WINE

PREMIUM 12.00

14 Hands- Chardonnay, Pinot Grigio, Merlot, Cabernet

HOUSE 10.00

Stone Cellars- Chardonnay, Pinot Grigio, Merlot, Cabernet

BEER

IMPORT & CRAFT 8.00

Blue Moon, Stella Artois, Yuengling, Bell's Two Hearted Ale

DOMESTIC 7.00

Bud Light, Budweiser, Michelob Ultra



Menu Prices are subject to a taxable 24% Service Charge,
15% Alcohol Tax and 9.50% State Sales Tax

HOTEL INDIGO

Bar

Bartender Required per (50) guests at \$100 each
Alcoholic Beverages will not be served to guests under 21 years of Age

BAR PACKAGES

Prices do not include Service Charge & Tax

TENNESSEE LOCAL

Pickers Vodka, Corsair Gin, Belle Meade Bourbon,
Chattanooga Whiskey, Jack Daniel's Whiskey,
Pennington Rye Whiskey, Black Abbey Seasonal Beer,
Yazoo Gerst & Yazoo Dos Perros Beer, Hap & Harry's Beer

One Hour- 32.00 person
Two Hours- 52.00 person
Each Additional Hour
Add 16.00 person

PREMIUM

Ketel One Vodka, Bombay Sapphire Gin, Don Julio Blanco
Tequila, Johnnie Walker Red Scotch, Plantation Dark Rum,
Captain Morgan Rum, Makers Mark Bourbon,
14 Hands Wines, Domestic, Import & Craft Beers

One Hour- 32.00 person
Two Hours- 52.00 person
Each Additional Hour
Add 16.00 person

BEER & WINE

Stone Cellars Wine- Chardonnay, Pinot Grigio, Cabernet &
Merlot, Domestic, Import & Craft Beers

One Hour- 24.00 person
Two Hours- 38.00 person
Each Additional Hour
Add 13.00 person

TOP SHELF

Grey Goose Vodka, Hendricks Gin, Patron Silver Tequila,
Johnnie Walker Black Scotch, Ron Zacapa Rum, Basil
Hayden's Bourbon, 14 Hands Wine, Domestic,
Import & Craft Beers

One Hour- 34.00 person
Two Hours- 54.00 person
Each Additional Hour
Add 17.00 person

HOUSE

Titos Vodka, Fords Gin, Jose Cuervo Silver Tequila,
Dewars Scotch, Bacardi Silver Rum, Old Forester
Bourbon, Jack Daniel's Whiskey, Stone Cellars Wine,
Domestic, Craft & Import Beers

One Hour- 28.00 person
Two Hours- 43.00 person
Each Additional Hour
Add 15.00 person

DRINK TICKETS

PREMIUM

15.00 PER TICKET

HOUSE

12.00 PER TICKET

BEER & WINE

10.00 PER TICKET
Type something...

Menu Prices are subject to a taxable 24% Service Charge,
15% Alcohol Tax and 9.50% State Sales Tax