



PANACHÉ  
CATERING

*Excellence for every occasion.*

*Who We Are*

ABOUT US

In 1999, a new catering company introduced a fresh idea to residents of the Nashville, Tennessee metropolitan area. When he launched Panachè Catering, Darryl Dinning blended culinary expertise and unwavering dedication to customer service to offer the finest cuisine artistically presented, elegantly served at a reasonable price.

Through the years, Panachè Catering has placed an emphasis on quality. We understand that attention to detail, striving for excellence, and a caring professional attitude put people at ease and help create pleasurable memories.

Whether you are hosting a breakfast, lunch, dinner, corporate event or a formal gala, choosing Panachè Catering ensures that your occasion will be unique today and memorable for years to come.

Times have changed, however at Panachè Catering the emphasis on quality has not.

[www.panachecatering.biz](http://www.panachecatering.biz)



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# Breakfast Buffets

## CONTINENTAL BREAKFAST

The perfect combo to start your business day – fresh fruit, delicious pastries, orange juice, and/or bottled spring water.

6.95 PER PERSON

## BREAKFAST SCRAMBLERS

A hearty breakfast. Choose from Canadian bacon Scrambler, South of the Border, Denver Scrambler, or American scrambled eggs. Served with American fries, fresh fruit, petite caramel rolls, Danish, fruit strudels, and mini muffins.

8.95 PER PERSON

## BREAKFAST BURRITOS

Scrambled eggs, chorizo, red and green peppers, shredded Colby Jack, garnished with sour cream and salsa. Served with fresh fruit.

8.95 PER PERSON

## *à la carte*

### BREAKFAST SAMPLER

An assortment of fresh baked muffins, donuts, pastries, and bagels. Served with butter and cream cheese.

18.00 PER DOZEN

### PETITE BREAKFAST PASTRIES

Perfect two-bite muffins, caramel rolls, fruit strudels, and pastries.

8.00 PER DOZEN

### OLD FASHIONED CINNAMON ROLLS

A delicious morning treat with cream cheese frosting.

32.00 PER DOZEN

### CRISPY POTATO CRUSTED EGG BAKE

Golden brown potato crust filled with creamy eggs, ham, and cheese.

45.00 SERVES 9 TO 12

### MINI CROISSANT BASKET

Fresh and elegant all-butter mini croissants in a basket with butter and jelly.

12.00 PER DOZEN

## EGG STRATA

Traditional egg and cheese bake with your choice of ingredients, served with fresh fruit. Choose up to three ingredients including ham, sausage, bacon, broccoli, spinach, sun-dried tomatoes, peppers, mushrooms, and onions. Our fruit bowl includes melons, strawberries, golden sweet pineapple, and grapes.

7.95 PER PERSON

## BAKED BLUEBERRY FRENCH TOAST

A new twist on an old favorite – French bread studded with plump blueberries baked in vanilla flavored custard. Served with blueberry syrup and your choice of bacon, ham, or sausage.

8.95 PER PERSON

## BAKED APPLE CARDAMOM FRENCH TOAST

A delicious combination of cinnamon bread, fire-roasted apples, and cardamom – served with maple syrup, complemented by your choice of bacon, ham, or sausage.

8.95 PER PERSON



### SWEET BREAD PLATTER

Three moist and delicious breads including lemon poppy seed, blueberry, banana chocolate chip, banana nut, and seasonal flavors.

24.00 SERVES 15 TO 20

### CLASSIC QUICHES

All-butter pastry crust with delicious fillings. Choose from Lorraine, cheese, ham and cheese or spinach and cheese. Each quiche is 6 generous servings.

18.00 EACH

### BREAKFAST MEAT

Choose from bacon, ham, sausage links, chicken, or turkey sausage.

3.95 PER SERVING

Breakfast

MENU

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## Cold Buffets

Buffet meals (for groups of 12 or more) – ready-to-serve meals complete with two complements; fresh fruit, potato salad, pasta salad, coleslaw, or chips and choice of dessert tray.

### TORTILLA WRAP SANDWICH BUFFET

Flour, spinach and sun-dried tomato wraps filled with turkey, roast beef, and veggies.

11.95 PER PERSON

### FOCACCIA SANDWICH BUFFET

Italian focaccia bread stacked with turkey, ham, Italian meats, or veggies.

11.95 PER PERSON

### PETITE SANDWICH BUFFET

Our petite croissants and sandwich buns are filled with an assortment of sliced deli meats, cheeses, and salads spreads.

11.95 PER PERSON

### GOURMET SANDWICH BUFFET

Creative flavor combinations for everyone. Choose Smoked Turkey Blue, Egg Salad and Bacon, Roast Beef Supreme, turkey BLT, Cucumber, Radish and Fresh Mozzarella Focaccia, or one of our other chef-created varieties.

11.95 PER PERSON

## Hot Buffets

Hot buffet (for groups of 12 or more) meals include two complements; tossed, Caesar, or pasta salad, mashed potatoes, au gratin, or hot vegetable, rolls, butter, and choice of dessert tray.

### FRIED CHICKEN BUFFET

The best fried chicken in town, lightly breaded, juicy and delicious. 11.95 PER PERSON

### STUFFED CHICKEN BREAST BUFFET

Hearty and full of flavor, these skinless, boneless chicken breasts are prepared with your choice of stuffing. Choose from spinach and artichoke, sun-dried tomato, or wild rice and almonds. 17.95 PER PERSON

### MARINATED CHICKEN BUFFET

Generously sized skinless, boneless chicken breasts prepared with your choice of marinade. Choose from pesto, ginger barbeque, or zesty lemon. 11.95 PER PERSON

### POACHED SALMON WITH MANGO SALSA BUFFET

Fresh salmon lightly seasoned and poached with red onions, mango, and basil then sprinkled with lemon juice to create a wonderful blend of flavors. 19.95 PER PERSON

### ROAST TURKEY BUFFET

Oven roasted turkey breast, moist and delicious, a classic favorite. 11.95 PER PERSON

### LASAGNA BUFFET

Layered with Italian herbs and cheeses and available in three choices including classic beef, vegetable, or Italian sausage. Served with garlic bread and tossed or Caesar salad and dessert tray. 11.95 PER PERSON

### BOEUF BOURGUIGNONNE

Tender beef cooked in a seasoned, hearty sauce served over egg noodles or orzo. Served with garlic bread, tossed or Caesar salad, and dessert tray.

14.95 PER PERSON

# Sandwiches

## SUBMARINE SANDWICHES

Your choice of classic braided two-foot or circle submarine, piled high with meats and cheeses.

40.00 SERVES 10 TO 15

## WRAP SANDWICHES

Assorted flour, spinach, and sun-dried tomato tortillas with your choice of fillings.

36.00 SERVES 8 TO 10

70.00 SERVES 16 TO 20

## PITA SANDWICH BASKET

Choose two flavors: Italian, turkey BLT, chicken Caesar, or veggie.

65.00 SERVES 15 TO 20

## FOCACCIA SANDWICH PLATTER

Our delicious Herbed Focaccia bread, made with your choice of two fillings including ham and cheddar, turkey and Swiss, Italian, or vegetable.

36.00 SERVES 10 TO 12

70.00 SERVES 20 TO 24

## MINI BUN SANDWICHES

Choose from ham and Swiss, smoked turkey and Jarlsberg, pastrami and pepper jack, roast beef and cheddar, veggie and cheese, chicken, tuna, or egg salad.

30.00 SERVES 8 TO 12

58.00 SERVES 20 TO 24

## PETITE CROISSANT SANDWICHES

Delicious butter croissants with your choice of fillings including ham and Swiss; smoked turkey and Jarlsberg; pastrami and pepper jack; roast beef and cheddar; veggie and cheese; chicken, tuna, or egg salad.

33.00 SERVES 8 TO 12

64.00 SERVES 2 TO 24

## CLASSIC SANDWICH LOAF

A favorite at showers, luncheons, and teas for decades. White and wheat breads layered with salad fillings, frosted with cream cheese, and decorated with rosebuds. Each sandwich loaf has three filling layers.

50.00 SERVES 12 TO 15



# Individual Meals

## BOARDROOM SALAD MEALS

Individually plated, beautifully presented, always fresh and delicious with ingredients that blend a variety of flavors into an unforgettable salad. Served with appropriate dressing and dessert. Choose: Chop Chop, Classic Greek, Caribbean Turkey, Caribbean Shrimp, Chicken Caesar, Southwest Grilled Chicken, or St. Pete's Blue Cobb.

11.95 EACH

## BOARDROOM GOURMET SANDWICH MEALS

These unique flavor combinations are individually plated. Each meal includes fresh cut fruit and your choice of potato salad, Mostaccioli pasta salad, or coleslaw. A gourmet bar for dessert is included. 11.95 EACH

## BISTRO BOX MEALS

A hearty meal in a box includes sandwich with your choice of fillings, gourmet potato chips, fresh fruit cup, bottle of water, and dessert. Choose from focaccia, whole grain sandwich bun, or butter croissant. 10.95 EACH

# Sandwiches & Meals

MENU

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ADD A FRESH ETHNIC  
FLARE TO YOUR EVENT  
WITH DELICIOUS

## *Asian Food*

### **EXPRESS ENTRÉE WITH RICE BUFFET**

For groups of 12 or more – includes your choice of up to three entrées and jasmine rice. **10.50 PER PERSON**

### **EXPRESS ENTRÉE WITH RICE & APPETIZER BUFFET**

Your choice of up to three entrées, appetizers, and jasmine rice. **12.50 PER PERSON**

## *Entrée Choices*

### **CHICKEN DISHES**

- LEMON CHICKEN
- SESAME CHICKEN
- ORANGE CHICKEN
- CHICKEN PAD THAI
- KUNG PAO CHICKEN
- RED CURRY CHICKEN
- SZECHUAN CASHEW CHICKEN

- SPICY PEANUT NOODLE WITH CHICKEN
- SPICY PEANUT NOODLE (VEGETARIAN)

### **BEEF DISHES**

- THAI BASIL BEEF
- ORANGE BEEF
- KUNG PAO BEEF
- BEEF AND BROCCOLI
- SZECHUAN CASHEW BEEF
- THAI RED CURRY
- MONGOLIAN BEEF

### **SHRIMP DISHES**

- SZECHUAN SHRIMP
- SHRIMP PAD THAI
- SHRIMP AND CHICKEN CURRY

### **VEGETABLE DISHES**

- YELLOW CURRY TOFU
- TOFU PAD THAI
- VEGETABLE PAD THAI

### **SALAD CHOICES**

- ASIAN CHICKEN
- MANDARIN CHOPPED

## *Express for groups*

### **CHICKEN POTSTICKERS**

Choose chicken or vegetable; served with a ginger soy dipping sauce.  
**12.95 PER DOZEN**

### **EGG ROLLS**

Choose chicken or vegetable; served with sesame mustard, and sweet and sour mustard sauces.  
**24.95 PER DOZEN**

### **EXPRESS SALADS**

Asian Chicken, Mandarin Chopped, Spicy Peanut Noodle with Chicken or Spicy Peanut Noodle.  
**32.50 EACH SERVES 5 AS AN ENTRÉE OR SERVES 10 TO 12 AS A SIDE SALAD**

### **BOSTON LETTUCE WRAPS**

Crisp Boston lettuce cups served with stir fried chicken, mushroom, carrots, and bamboo shoots—served with crunchy rice sticks and flavorful Hoisin sauce.  
**39.95 EACH SERVES 6 TO 8 AS A LIGHT LUNCH OR 12 TO 1 AS AN APPETIZER.**

# *Asian Food*

MENU

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# Pasta

## PASTA STATION

Grilled Breast of Chicken, Roasted Garlic Pesto, Mushrooms,  
Sun Dried Tomatoes, Assorted Banana Peppers

Roasted Red Pepper Shaved Parmesan in a Basil Olive Oil

Grilled Herb Italian Sausage Penne Pasta, Tomatoes, garlic and Basil

Shrimp Scampi Served over Angel Hair Pasta

Fettuccini Tossed with a traditional Alfredo Sauce, Asparagus and Artichokes

Tri Colored tortellini with Homemade Marinara Prosciutto

## ADDITIONAL ITEMS AVAILABLE

Spinach, Tomatoes

Scallions

Sweet Oven Roasted Garlic

Toasted Pine Nuts

Capers

Artichoke Hearts

Roasted Sweet Peppers

Tender Steamed Broccoli Tips

Green Beans

Sweet Baby Peas, Green Peppers

Zucchini

Asparagus

Black Olives

Fresh Sliced Mushrooms

Red Onion

Shallots

Pepperoncini

Sliced Hot Cherry Peppers

## Salads (PLEASE REQUEST SEASONAL PRICING)

CALIFORNIA BABY SPRING GREENS tossed with Dijon/Herb/Cucumber Vinaigrette

SUMMER GREENS with Wine Friendly Citrus Dressing

ORIENTAL CHICKEN SALAD

SANTA FE BLACK BEAN SALAD

ROMA TOMATOES, FRESH BASIL, and Feta Cheese

GARDEN FRESH TOMATOES, PURPLE BASIL, BUFFALO MOZZARELLA,  
& Extra Virgin Olive Oil

ASPARAGUS, CARROTS, MUSHROOMS, GREEN BEANS, all with a different Dressing

MARINATED MUSHROOMS with Celery

MARINATED CUCUMBERS

JICAMA, ORANGE, AND FENNEL SALAD with Tarragon Vinaigrette

TRADITIONAL AMERICAN POTATO SALAD

HOT GERMAN POTATO SALAD

FIRE ROASTED RED BELL PEPPERS with Baby Yellow Tomatoes

PASTA SHELLS with Broccoli and Capers

STRING BEANS, POTATOES, AND PANCETTA

CUCUMBERS, RED ONION, AND BLACK SESAME SEEDS

ROASTED BEETS, ORANGES, JICAMA AND CARAMELIZED RED ONIONS

THAI BEEF SALAD

A SALAD OF SUMMER FRUITS

AMBROSIA SALAD

CLASSICAL CAESAR SALAD

WHITE BEANS AND BAY SHRIMP with Lemon Basil Dressing

SALAD BAR with all of the Trimmings



# Salads & Pasta

MENU

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## *Appetizers*

### **ROAST BEEF AND TURKEY ASPARAGUS ROULADES**

Tender spears of asparagus wrapped with roast beef and turkey spread with Boursin. Served with roasted red pepper dipping sauce.

55.00 SERVES 25 TO 30

### **ROAST BEEF CROSTINIS**

The finest quality roast beef delicately folded on each slice of toasted baguette piped with zesty horseradish spread and garnished with red pepper and green onion.

55.00 SERVES 25 TO 30

### **DEVEILED EGGS**

A traditional favorite.

23.00 SERVES 15 TO 20

### **FINGER SANDWICHES**

Beautifully prepared and presented, these delicate sandwiches are perfect for teas, showers, and parties.

65.00 SERVES 25 TO 30

### **ITALIAN MEAT ANTIPASTO PLATTER**

A colorful selection of Italian meats, roasted and marinated vegetables, cheeses, and olives.

48.00 SERVES 15 TO 20

58.00 SERVES 25 TO 30

### **SPINACH DIP IN ARTISAN BREAD BOWL**

Italian and pumpernickel bread are the ideal complements to traditional spinach dip.

35.00 SERVES 20 TO 25

### **LAMB LOLLIPOPS**

Frenched lamb rack, sliced into chops, delicately seasoned, seared and grilled. Served with béarnaise sauce.

190.00 FOR 24 CHOPS

### **TORTILLA WRAP APPETIZERS**

Colorful and full of flavor, these appetizers come in a variety of flavors and fillings.

37.00 SERVES 20 TO 25

### **CHICKEN SATAY**

Marinated chicken breast strips served with a spicy peanut or Hoi Sin sauce.

72.00 SERVES 25 TO 30

### **BEEF SATAY**

Grilled marinated beef served with a spicy peanut sauce, or with ginger and soy.

72.00 SERVES 25 TO 30

## *Additional Hot Hors D'oeuvres*

PLEASE REQUEST SEASONAL PRICING FOR THE FOLLOWING ITEMS

CRAB CAKE BITES with Organic Carrot and Pommery Mustard Purée

SLICED PEPPERCORN CRUSTED HANGER STEAK on Toast Round with Horseradish Cream

FRIED BEEF WONTON with Plum Wine Sauce

SLICED SAUSAGE (Andouille, Kielbasa or Italian)

CHINESE EGG ROLLS with Hot Mustard Sauce

CAJUN BARBECUED SHRIMP

FIVE SPICED SPARE RIBS

BEEF AND VEGETABLE BROCHETT

TERIYAKI BEEF AND PINEAPPLE KABOBS

# Hot Appetizers

## WARM BITE-SIZE HORS D'OEUVRES

Light, flaky, bite-size pastries with a variety of fillings. Select from the following: black bean egg rolls, beef empanada, spanakopita, Brie & raspberry, lobster triangles, or mini quiche. 27.00 PER DOZEN

## CHICKEN WINGS

Choose from five delicious flavors: Honey Ginger Teriyaki, TexMex Chipotle, Kentucky Bourbon, Buffalo, or Broasted. 18.00 FOR 2 DOZEN

## COCKTAIL MEATBALLS

Warm and wonderful one bite meatballs with a choice of sauces: BBQ, Swedish, or Marinara. 22.00 PER 5 DOZEN

## STUFFED MUSHROOMS

Choose Florentine Parmesan stuffing or spicy Italian sausage. 18.00 PER DOZEN

## SCALLOPS WRAPPED IN BACON

Juicy chunks of fresh scallops are wrapped with bacon and baked.  
18.00 PER DOZEN

# Fruit

## FRUIT SKEWERS

Easy to eat, bite-size fruit on small skewers.

65.00 SERVES 25 TO 30

## BITE-SIZE FRUIT WITH DIP OR VANILLA YOGURT

Platter includes red grapes, pineapple, cantaloupe, honeydew, and strawberries, served with marshmallow cream cheese dip or vanilla yogurt.

40.00 SERVES 15 TO 20

65.00 SERVES 25 TO 30

## FRUIT KABOBS

Colorful fresh fruit presented on skewers: pineapple, cantaloupe, strawberries, watermelon, and honeydew.

65.00 SERVES 20 TO 24

## CASCADING FRUIT

Beautiful display of the season's best melons, pineapple, kiwi, grapes, strawberries, and raspberries.

80.00 SERVES 20 TO 25

## GRANOLA, BITE-SIZE FRUIT AND YOGURT

Creamy vanilla yogurt, crunchy granola served with blueberries, raspberries, bananas, kiwi, and strawberries.

55.00 SERVES 12 TO 15



# Platters & Trays

MENU

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## Cheese

### AMERICAN ARTISAN TRAY

This platter offers specialty cheese from coast to coast complemented by fruit and nuts.

100.00 SERVES 25 TO 30

### FRUIT & CHEESE PLATTER

Fresh fruits of the season complemented by delicious imported and domestic cheeses.

40.00 SERVES 15 TO 20

70.00 SERVES 30 TO 35

### BAKED BRIE

Flaky puff pastry surrounds a creamy 1 kilo Brie. Prepared with brown sugar, honey lemon zest, and almonds.

40.00 SERVES 25 TO 35

### BRIE WITH MIXED BERRIES

Creamy Brie covered with juicy strawberries, raspberries, and blueberries, garnished with mint.

26.00 SERVES 15 TO 20

46.00 SERVES 25 TO 35

### BRIE EN CROUTE

Choose Apple Cranberry or Forest Mushroom. Flaky puff pastry surrounds a creamy 1 kilo Brie.

40.00 SERVES 25 TO 35

### SPANISH TAPAS PLATTER

Spanish cheeses and traditional accompaniments offer a wonderful array of flavors and textures.

92.00 SERVES 25 TO 30

### BELLA ITALIANO PLATTER

The best flavors of Italy, including cheeses, olives, and fruit prosciutto ham, aged salami, and marinated peppers.

92.00 SERVES 25 TO 30

# Trays & Platters

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## Cold Hors D'oeuvres

PLEASE REQUEST SEASONAL PRICING FOR THE FOLLOWING ITEMS

SMOKED MAINE SALMON with Dill Cream on Crustini

TUNA TARTARE with Lemongrass Oil and Fresh Chives served with French Slices

PROSCIUTTO AND ASPARAGUS CANAPÉS

SEARED CERTIFIED ANGUS TARTARE with Crisp Capers and Basil on Croustini

CARPACCIO with Bruschetta Tuscan Oil and Basil

CHICKEN SALAD with Fresh Dill on Toast Points

GARLIC CROUSTINI with Fresh Mozzarella, Tomatoes and Basil

VEGETABLE SAMOSA

BAKED ONION TARTLET with Melted Camembert Cheese

SMOKED SALMON on Benne Wafers with Horseradish-Caper Relish

OSSETRA CAVIAR on Buttered Toast Round

CRAB CANAPÉS with Tarragon Dressing

SHRIMP COCKTAIL 21/25

SALAMI CORONET with cream cheese filling,

DEVEILED EGGS with bleu cheese dressing,

ZUCCHINI CUPS filled Herb Cream Cheese

## Hot & Cold Dips

FRENCH ONION DIP with Homemade Season Chips

CURRIED CRAB DIP with Pita slices

HOT SPINACH DIP with Tortilla Chips

COLD SPINACH ARTICHOKE DIP with French Bread Bowl

ROASTED RED PEPPER HUMMUS with Lemon and Pita Chips

TOMATO AND CILANTRO SALSA

CORN ROASTED GUACAMOLE

# Vegetables

## FRESH VEGETABLE PLATTER

Broccoli, cauliflower, grape tomatoes, sliced cucumbers, baby carrots, and celery sticks served with dill dip.

50.00 SERVES 15 TO 20  
75.00 SERVES 25 TO 30

## GRILLED VEGETABLE PLATTER

Grilled vegetable assortment includes peppers, red onions, green beans, Yukon gold potatoes, asparagus, fennel, portabella mushrooms with roasted red pepper dip.

75.00 SERVES 15 TO 20  
100.00 SERVES 25 TO 30

## VEGETABLE ASSORTMENT PLATTER

Red and green pepper, celery, jicama, carrots, cauliflower, broccoli, and sliced cucumber with dip.

75.00 SERVES 15 TO 20  
100.00 SERVES 25 TO 30

# Meat and Cheese Trays

## SLICED MEAT TRAY

Our finest deli meats—sliced for sandwiches. Homestyle turkey, hickory smoked turkey, pit ham, and roast beef with your choice of mustard or mayonnaise.

50.00 SERVES 15 TO 20  
75.00 SERVES 25 TO 30

## SLICED CHEESE PLATTER

Select cheeses sliced to make the perfect sandwich; Swiss, cheddar, Colby Jack, and pepper jack.

30.00 SERVES 15 TO 20  
40.00 SERVES 25 TO 30

## MEAT & CHEESE PLATTER

Homestyle turkey, smoked turkey, pit ham, Swiss, cheddar, and pepper jack cheese accompanied by dill spears and imported Divina olives.

75.00 SERVES 15 TO 20  
125.00 SERVES 25 TO 30

## ROASTED VEGETABLES WITH HUMMUS

Rich creamy hummus topped with roasted vegetables flavored with olive oil and herbs, served with golden lavosh.

50.00 SERVES 15 TO 20  
75.00 SERVES 25 TO 30

## CRUDITE BASKET

Asparagus spears, broccoli, cauliflower, yellow squash, jicama, green beans, carrots, cucumber, red and green pepper strips beautifully presented with dill dip.

75.00 SERVES 25 TO 30



## SANDWICH TOPPER TRAY

Perfect complement to our meat and cheese platters. Tray includes leaf lettuce, slices of vine-ripened tomato slices, red onions, green and red peppers, dill pickles, banana peppers, and mayonnaise.

30.00 SERVES 25 TO 30

## SANDWICH BUNS

The perfect choice to partner with our meat and cheese platters sliced and placed on a tray for your convenience.

10.00 PER DOZEN

## ARTISAN BREAD BASKET

Assortment of fresh baked artisan breads; rosemary olive oil, multigrain, and sourdough.

20.00 SERVES 15 TO 20

## PETITE CROISSANT TRAY

Sliced for sandwiches.

12.00 PER DOZEN

# Platters & Trays

MENU

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# Meats, Seafood, Sushi

MENU  
[ 10 ]



## HERB MARINATED CHICKEN BREAST

Marinated in fresh herbs, then hand-tied and slow roasted to perfection. Flavored with thyme, parsley, and garlic this chicken breast is moist and delicious. Wonderful served warm as an entrée, it is also delicious served cold, sliced, and placed on a tray for sandwiches.

60.00 SERVES 12 TO 15 AS AN ENTRÉE OR FILLS 40 SANDWICH BUNS

## OVEN ROASTED TURKEY

Seasoned perfectly and roasted to golden brown. Sent out whole, ready for you to carve. Turkey can be enjoyed warm or cold.

50.00 SERVES 10 TO 12  
65.00 SERVES 16 TO 18  
70.00 SERVES 20 TO 22

## MAPLE FENNEL LOIN OF PORK

Marinated and slow-roasted, this loin of pork is tender and flavorful. Fennel,

## Seafood & Sushi

### GRILLED SEAFOOD PLATTER

Scallops, shrimp, and Atlantic salmon grilled to bring out their flavors.

125.00 SERVES 20 TO 25

### MIXED SEAFOOD PLATTER

A beautiful presentation of Caribbean shrimp, crab claws, New Zealand mussels, cocktail shrimp, and smoked salmon served with cocktail sauce and a zesty curry ranch dressing.

125.00 SERVES 20 TO 25

### MOROCCAN SHRIMP SKEWERS

Marinated shrimp and pineapple are skewered and grilled for an amazing flavor combination.

65.00 SERVES 15 TO 20

### JUMBO SHRIMP TRAY

A popular addition to any party, complemented by two sauces; spicy cocktail sauce and cilantro lime aioli.

75.00 SERVES 15 TO 20  
90.00 SERVES 25 TO 30

maple syrup, and garlic as an overnight marinade make this selection unusual and delicious. 74.00 SERVES 8

## MAPLE GLAZED HAM

Tender, glazed ham, perfect for buffet serving. We suggest you serve this ham at room temperature to capture the taste of the glaze.

70.00 SERVES 10 TO 15 AS AN ENTRÉE OR FILLS 40 SANDWICH BUNS

## ROAST BEEF

Seasoned and roasted to perfection, can be served warm or room temperature as an entrée or sliced for sandwiches.

MARKET PRICE, SERVES 15 TO 18 AS ENTRÉE OR FILLS 40 SANDWICH BUNS

## BEEF TENDERLOIN

Cooked to your specifications, tenderloin paired with our creamy horseradish sauce. We suggest cooking to medium rare and serving at room temperature.

MARKET PRICE, SERVES 8 TO 10 AS ENTRÉE OR 12 TO 15 AS AN APPETIZER

## SMOKED SALMON CROSTINIS

The delicate flavor of smoked salmon is complemented by a rosette of creamy mascarpone.

55.00 SERVES 25 TO 30

## SIGNATURE SHRIMP

Our famous shrimp served with lemon and our zesty cocktail sauce.

46.00 SERVES 15 TO 20  
65.00 SERVES 25 TO 30

## CLASSIC POACHED SALMON WITH DILL SAUCE

Traditionally garnished and presented with dill sauce.

100.00 SERVES 25 TO 30

## KYOTO MAJESTY

California, Philadelphia, Eel, Boston roll, Tokyo Fantasy, and Living Color Roll.

80.00 SERVES 15 TO 20

## SHIKOKU CRYSTALS

California, Colossal, Hisso Healthy Roll, Inari, and Nigiri Shrimp.

80.00 SERVES 15 TO 20

# Desserts

## KILLER BROWNIE BITES

A bite-size indulgence, layered with caramel and pecans. **12.00 PER DOZEN**

## FROSTED CUPCAKES

Assorted white, chocolate and marble cupcakes with butter cream and chocolate frosting. **18.00 PER DOZEN**

## PETITE PASTRIES

Two-bite pastries, perfect for entertaining any time. There are many different variations possible and we can put together an assortment for you.

**35.00 PER DOZEN**

## FRESH FRUIT TART

Crisp butter crust topped with pastry crème and a beautiful array of fresh fruit. **30.00 SERVES 12**

## CHOCOLATE TURTLE CAKE

Fudge chocolate cake, layered with chocolate ganache caramel and pecans. **26.00 SERVES 8**

## HARALSON APPLE PIE

Our classic features fresh Haralson apples, flavored with cinnamon in an all-butter crust. **18.00 SERVES 8 TO 12**

## PETITE BARS

Assorted bite-sized bars including tiger brownie, macaroon bar, old-fashioned brownie, silk chocolate truffle bar, magic brownie, caramel silk bar, and lemon bar. **8.00 PER DOZEN**

## MINI COOKIES

A mini version of our favorite cookies. Assortment includes sugar, peanut butter, ginger, and oatmeal raisin.

**10.50 FOR 3 DOZEN**

## SPECIAL OCCASION CAKES AND DESSERTS

Let our pastry chef create the perfect sweet to celebrate your special occasion.



# Beverages

## GOURMET COFFEE

Perfect for your next breakfast meeting, delivered piping hot with cups and condiments.

**15.00 SERVES 8 TO 10**

**35.00 SERVES 25 TO 30**

**75.00 SERVES 70 TO 80**

## FRESH-SQUEEZED ORANGE JUICE

A glass of sunshine to start your day, delivered with juice glasses.

**8.95 SERVES 4 TO 6**

**12.95 SERVES 8 TO 12**

## TEA ASSORTMENT

Assorted black and herbal teas, with cups and condiments.

**15.00 SERVES 8 TO 10**

## COLD BEVERAGES

Canned soda and bottled water.

**1.00 EACH**

## GOLDEN PUNCH

With ice, sliced fruit garnish, and punch cups. Punch bowl and ladle available for additional \$25.

**15.00 PER GALLON**

## PERFECTLY PAIRED WINES

Let our chef suggest the perfect complement to your menu.

**RETAIL PRICE**

# Desserts & Beverages

MENU

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Our catering specialists understand the importance of your special day. We will work with you one-on-one to make your vision a reality -

MENU PLANNING  
THE PERFECT CAKE  
LINENS AND FLORAL  
ENTERTAINMENT

All of the necessary details that make your event personal and unique.

PLEASE CALL FOR AN APPOINTMENT TO DISCUSS YOUR POSSIBILITIES

## SAMPLE MENUS

- BABY GREENS, PEARS, RASPBERRIES AND CANDIED WALNUTS
- BEEF TIPS WITH MUSHROOM GRAVY ON ORZO
- ROAST ASPARAGUS WITH OLIVE OIL AND HERBS
- ARTISAN ROLLS WITH BUTTER
  
- CAESAR SALAD WITH HOMEMADE CROUTONS
- GARLIC FOCACCIA CHICKEN BREAST
- ASIAGO SAGE GRATIN POTATOES
- ARTISAN BREAD BASKET WITH BUTTER
  
- SPINACH, STRAWBERRY, GOAT CHEESE AND WALNUT SALAD
- CINNAMON CURED PORK TENDERLOIN MEDALLIONS
- YUKON GOLD POTATO CROQUETTES
- GARLIC GREEN BEANS
- ARTISAN ROLLS WITH BUTTER
  
- HEARTS OF ROMAINE, FISCALINI CHEDDAR CURLS WITH CITRUS VINAIGRETTE
- TEN BEAN TIMBALE WITH BASIL OIL ROASTED VEGETABLES
- ONION WALNUT ARTISAN ROLL WITH BUTTER



### **SOCIAL HOUR FOR 50**

- CHEESE SELECTIONS WITH CRACKERS
- GRILLED VEGETABLES WITH DIPPING SAUCE
- SESAME SALMON SKEWERS
- ROAST BEEF CROSTINI
- BRUSCHETTA BASKET
- TRADITIONAL DEVILED EGGS
- KILLER BROWNIE BITES
- STRAWBERRY BLOSSOMS

### **WINE, CHEESE & APPETIZER EVENING FOR 25**

- SPANISH TAPAS TRAY
- FOREST MUSHROOM BRIE EN CROUTE
- FIG & GOAT CHEESE FOCACCIA BITES
- SMOKED DUCK BREAST WITH SOUTHWEST AIOLI
- SELECT RED & WHITE WINE

### **SIMPLE DESSERT RECEPTION FOR 50**

- CELEBRATION CAKE
- PETITE BARS & COOKIES
- CASCADING FRUIT TRAY
- GOURMET MIXED NUTS
- GOLDEN CITRUS PUNCH
- GOURMET COFFEE

### **THREE HOUR OPEN HOUSE FOR 100**

- CASCADING FRUIT TRAY
- SIGNATURE SHRIMP TRAY
- FOCACCIA APPETIZERS
- HERB TURKEY & ROAST BEEF ASPARAGUS ROULADES
- ITALIAN MEAT ANTIPASTO TRAY
- ARTISAN BREAD BASKET
- KILLER BROWNIE BITES & LEMON BARS

# *Receptions & Gatherings*

EVENTS

[ 13 ]

*Excellence for every occasion.*

**BUSINESS MEETINGS**

**WORKING LUNCHES**

**GRADUATION PARTIES**

**COCKTAIL PARTIES**

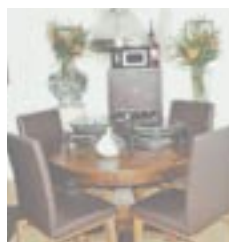
**WEDDINGS**

**BRIDAL SHOWERS**

**BIRTHDAY CELEBRATIONS**



Darryl Dinning  
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Nashville, TN 37228



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**AND PLAN YOUR NEXT EVENT LOCATED AT**

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**(appointment recommended)**

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