



Event Dining Menus

Our Meetings and Special Events Managers and world-renowned chefs look forward to creating a memorable culinary experience for you and your guests.



BREAKFAST

HUTTON CONTINENTAL

\$28 per guest

- Freshly-Squeezed Orange and Grapefruit Juice
- Seasonal Fruit and Berries
- Greek Yogurt
- Baker's Selection of Breakfast Pastries
- House Preserves, Sweet Butter, Cream Cheese
- Assorted Individual Cereals
- Regular, Skim and 2% Milk
- Freshly-Brewed Regular and Decaffeinated Coffee
- Allegro Tea Selection

ENHANCED CONTINENTAL

\$32 per guest

- Freshly-Squeezed Orange and Grapefruit Juice, Cranberry Juice
- Fruit Salad
- Fresh Seasonal Berries and Whole Fruits
- Organic Individual Yogurt
- Assortment of Fresh Baked Muffins and Bagels
- House Preserves, Cream Cheese, and Sweet Butter
- Assorted Individual Cereals
- Muesli with Dried Fruits and Nuts
- Freshly-Brewed Regular and Decaffeinated Coffee, Almond Milk, Soy Milk, Raw Sugar
- Allegro Tea Selection



BREAKFAST *continued*

BUFFET

COMPLETE BREAKFAST TABLE

\$39 per guest

- Freshly-Squeezed Orange and Grapefruit Juice, Cranberry Juice
- Seasonal Fruit and Berries
- Organic Greek Yogurt
- Baker's Selection of Breakfast Pastries
- House Preserves and Sweet Butter
- Assortment of Individual Flavored Yogurt
- Assorted Individual Cereals
- Regular, Skim and 2% Milk
- Assortment of Bagels
- Scrambled Organic Eggs with Chives
- Roasted Breakfast Potatoes, Sauteed Onions, Sweet Peppers
- *Choose One:* Applewood Smoked Bacon or Turkey Bacon
- *Choose One:* Organic Chicken Apple Sausage, Pork Links Sausage, or Sausage Patties
- Freshly-Brewed Regular and Decaffeinated Coffee, Almond Milk, Soy Milk, Raw Sugar
- Allegro Tea Selection

SOUTHERN BREAKFAST

\$42 per guest

- Freshly-Squeezed Orange and Grapefruit Juice, Cranberry Juice
- Seasonal Fruit and Berries
- Organic Greek Yogurt
- Baker's Selection of Breakfast Pastries
- House Preserves, Sweet Butter
- Steel-Cut Irish Oatmeal
- Southern Style Biscuits
- Scrambled Organic Eggs with Chives
- Roasted Breakfast Potatoes, Sauteed Onions, Roasted Sweet Peppers
- Applewood Smoked Bacon
- *Choose One:* Organic Chicken Apple Sausage, Sausage Patties or Southern Ham
- Freshly-Brewed Regular and Decaffeinated Coffee, Almond Milk, Soy Milk, Raw Sugar
- Allegro Tea Selection



BREAKFAST *continued*

CUSTOMIZE YOUR OWN BREAKFAST, CHOOSE NINE ITEMS FROM BELOW.

JUICE, COFFEE + TEA INCLUDED

- Buttermilk Pancakes, Sliced Strawberries and Nutella *\$6 per guest*
- Steel-Cut Irish Oatmeal, Brown Sugar, Cinnamon, Fresh Blueberries & Bananas *\$6 per guest*
- Individual Dry Cereals, Homemade Granola, Whole and Skim Milk *\$6 per guest*
- Breakfast Meats – Choose One: Applewood Smoked Bacon, Turkey Bacon, Organic Chicken Apple Sausage, Pork Links Sausage, Sausage Patties, Southern Ham *\$8 per guest*
- Scrambled Organic Eggs with Chives *\$6 per guest*
- Southern Style Biscuits with preserves and butter *\$6 per guest*
- Individual Organic Fruit Yogurt *\$5 per guest*
- “Stone Ground” Cheddar Grits *\$6 per guest*
- Bagels and Cream Cheeses *\$40 per dozen*
- House-Smoked Salmon served with Bagels, Sliced Tomato, Chopped Egg, Capers, Red Onions, Cream Cheese *\$10 per guest*
- French Toast with Shaved Coconut and Fresh Berry Compote *\$8 per guest*
- Assorted Breakfast Loaves and Sweet Butter *\$5 per guest*

SANDWICHES *\$7 per guest per selection*

- Egg, Bacon and Cheese Buttermilk Biscuit
- Ham, Egg and Cheese Croissant
- Scrambled Eggs, Sausage, and Cheddar Cheese English Muffin
- Scrambled Egg Whites, Spinach, Low-Fat Mozzarella English Muffin

CUSTOM PARFAIT DISPLAY *\$7 per guest*

- Yogurt (vanilla, plain, blueberry)
- House-made Granola
- Fresh Diced Fruit
- Assortment of WildBerries
- Toasted Almonds
- Toasted Coconut
- Clover Honey

HUTTON OMELET STATION

\$18 per guest / \$175 per chef

Prepared with the following selection:

- Organic Brown Country Eggs, Egg Beaters, Egg Whites
- Wisconsin Swiss, Cheddar and Feta Cheese
- Diced Smokehouse Ham, Bacon, Spinach, Scallions, Mushrooms, Tomatoes, Bell Peppers



HUTTON
HOTEL

BREAKS

SWEET TOOTH

\$16 per Person

- Baker's Selection of House-Baked Breakfast Breads and Muffins
- Selection of Bagels and Cream Cheese
- Whole Fruits

\$17 per Person

- Cookies
- Rice Krispie Treats
- Chocolate Fudge Brownies

\$17 per Person

- Designer Trail Mix Station - Raisins, Sunflower Seeds, Dried Fruits, Nuts, Yogurt Covered Pretzels
- Assorted Granola and Energy Bars
- Fruit Smoothies

\$20 per Person

- Assorted French Macarons
- Chocolate Mousse with Berries
- Assorted Cupcakes

CLASSIC SNACKS

- Signature Soft Pretzel Bites, Selection of Mustards, Warm Cheese Fondue *\$8 per guest*
- Healthy Selection Trail Mix (Roasted Nuts, Dried Fruit, Sunflower Seeds, and Raisins) *\$8 per guest*
- House Made Potato Chips with Sour Cream & Onion Dip *\$7 per guest*
- Power Bars, Energy Bars *\$7 per guest*
- Häagen Dazs or Dove Ice Cream Bars *\$9 per guest*
- Individual Bags of Cracker Jacks and Smart Food Popcorn *\$8 per guest*
- Assorted Bags of Potato Chips and Pretzels *\$8 per guest*

FRESH FRUIT

- Seasonal Whole Fresh Fruit *\$36 per dozen*
- Fresh Sliced Seasonal Fruit *\$13 per guest*
- Tropical Fruit Display: Mango, Papaya, Kiwi, Starfruit, Pineapple, Minted Rum Yogurt Sauce *\$15 per guest*

BEVERAGES

By the gallon

- Regular and Decaffeinated Coffee *\$75*
- Selection of Teas *\$75*
- Iced Tea, Lemon, Simple Syrup *\$54*
- Infused Waters: Pineapple+ Mint, Strawberry+ Basil, Grapefruit+ Rosemary, or Cucumber+ Lime
- Hand Squeezed Lemonade *\$54*
- Hot Chocolate *\$75*
- Fresh Squeezed Orange or Grapefruit Juice *\$54*

By the bottle

- Fruit Smoothies *\$8*
- Soft Drinks (Coca Cola Brands) *\$6*
- Voss Mineral Water and Natural Sparkling Water *\$8*
- Gatorade *\$7*
- Bottled Iced Teas *\$7*
- Red Bull (Regular and Sugar-Free) *\$8*
- Vitamin Water *\$7*
- Bottled Water *\$5*



THEMED Priced per guest for a maximum of 30 minutes

All Themed Breaks include Allegro Tea Selection, Regular and Decaffeinated Coffee

THE PUEBLA BREAK \$15

- Traditional Tortilla Chips
- Jalapeno Queso
- Pico de Gallo
- Salsa Verde
- Guacamole
- Churros

CLASSIC CANDY SHOPPE \$17

- Chocolate-Covered Raisins, M&Ms, Reese's Peanut Butter Cups
- Snickers Bars, Gummy Bears
- Jelly Beans, Swedish Fish
- Yogurt-Dipped Pretzels

HUTTON COOKIE JAR \$18

- Assortment of 3 Macarons
- Cookies
- Brownies, Blondies
- Rice Krispie Treats
- Whole, Skim and Chocolate Milk

TRAIL MIX \$20

Build your own with the following ingredients:

- House-Made Granola, Toasted Coconut
- Dried Fruit, Sunflower Seeds, Assorted Nuts
- Chocolate Chips, Dried Berries, M&M's
- Pretzels, Gummy Bears
- Raisins, Mini-Marshmallows
- Seasonal Whole Fresh Fruit
- Fresh Fruit Smoothie

ICE CREAM SHOP \$18

- Vanilla and Chocolate Ice Cream
- Cherries, Strawberries, Sliced Bananas, Toasted Hazelnuts, Chocolate Chips, Sprinkles, Toffee
- Chocolate and Caramel Sauce
- Whipped Cream

SELECTION OF DIPS \$20

- Smooth Hummus
- Baba Ganoush
- Scallion and Dill Dip
- Toasted Pita and Crackers
- Fresh Cut Vegetables



WORKING LUNCH

NEED TO KEEP ON MOVING... PERFECT LUNCH FOR A NON-STOP MEETING, SANDWICH CART PROVIDED FOR CHOICE OF SANDWICH, CHIPS OR FRUIT, DRINK

\$40

Boxed lunches are prepared with appropriate condiments and bottled water.

SANDWICH SELECTION:

Choice of three of the Following Sandwiches / Please Specify Quantity of Each Selection

- Italian Deli featuring Cappelletti, Pepperoni, Genoa Salami, and Provolone Cheese with Giardiniera, Roasted Garlic Aioli and Crisp Romaine on Ciabatta
- Traditional Tuna Salad with Lemon-Olive Vinaigrette on Spinach Wrap
- Home-Style Chicken Salad, Butter Lettuce on Baguette
- Oven-Roasted Turkey and Aged Swiss Cheese, Butter Lettuce and Herb Aioli on Baguette
- Roasted Beef, Lettuce, Tomato, Swiss and Horseradish Aioli on Rye
- Grilled Vegetable Wrap with Goat Cheese and Herbed Hummus
- Bibb Salad with Oven Roasted Tomatoes, Buttermilk Blue Cheese, Candied Pecans and Smoked Tomato Ranch Dressing

SEASONAL WHOLE FRESH FRUIT ACCOMPANIMENTS:

Choose one of the following

- Heirloom Potato Salad with Dijon Mayonnaise
- House Made Cole Slaw
- Grape Tomato and Mozzarella Salad
- All Natural "Cajun" Potato Chips
- Roasted Corn & Quinoa Salad
- Mediterranean Orzo Salad
- Soup du Jour

SNACK:

Choose one of the following

- Granola Bar
- Peanut Butter Cookie
- Double Chocolate Brownie
- Chocolate Chip Cookie
- Oatmeal Cookie



EXPRESS LUNCH

EXPRESS PLATED *Designed especially for groups with limited time (60 guests or less)*
Entrée price includes Allegro Tea Selection, Regular and Decaffeinated Coffee, or Ice Tea

PLATED LUNCH \$43 per guest

SOUP *Choose one of the following*

- Wild Mushroom and Barley Soup, Sage Gremolata
- Corn & Crab Chowder
- Tomato Bisque, Parmesan Crostini

SALAD *Choose one of the following*

- Classic Caesar Salad
- Bibb Salad with Oven Roasted Tomatoes, Buttermilk Blue Cheese, Candied Pecans and Smoked Tomato Ranch Dressing
- Baby Spinach Salad, Dried Cranberries, Chevre, Smoked Bacon, Almonds, Aged Sherry Vinaigrette
- Kale, Garlic Vinaigrette, Pine Nuts, Dried Cherries

SANDWICH *Choose one of the following*

- Oven-Roasted Turkey Club
- Home-Style Chicken Salad, Butter Lettuce on Multigrain Baguette
- Grilled Skirt Steak, Lettuce, Tomato, Swiss and Horseradish Aioli on Rye
- Grilled Vegetable Wrap with Goat Cheese and Hummus

DESSERT *Choose one for your group*

- Coconut Mousse with Passion Fruit Glaze
- Chocolate Crunch with Caramel Sauce



LUNCH

PLATED Entrée price includes:

Fresh Baked Rolls, Allegro Tea Selection, Regular and Decaffeinated Coffee, or Ice Tea

Price Indicated Next to Entrée Selection Includes Three Courses (Four courses available upon request)

SOUPS

- Creamy Vichyssoise with Crispy Fried Leeks
- Tomato Bisque, Basil Oil and Parmesan Crisp
- Butternut Squash Soup with Roasted Pumpkin Seeds and Cotija Cheese

SALADS

- Seasonal Fruit & Arugula, Feta, Sunflower Seeds, Lemon Mint Vinaigrette
- Traditional Caesar Salad, Herb Focaccia, Peppercorn-Parmesan Dressing
- Iceberg Wedge with Crisp Bacon, Roasted Tomatoes, Blue Cheese Dressing
- Market Salad, Tomato, Cucumber, Carrot, Radish, Garden Vinaigrette

ENTREES

- Pan-Roasted Chicken Breast, Herb Polenta, Heirloom Carrots, Lemon Piccata Sauce \$40
- Grilled Atlantic Salmon, Fingerling Potatoes, Sautéed Spinach, Kalamata Vinaigrette \$42
- Jumbo Lump Crab Cake, Shaved Fennel and Citrus Salad, Lemon Emulsion \$42
- Pan-Seared Filet Mignon, Boursin Mashed Red Potatoes, Wild Mushrooms, Red Wine Jus \$45
- Flank Steak, Roasted Root Vegetables, Asparagus, Jus \$42
- Vegetarian Entrée Available Upon Request \$40

DESSERTS

- Vanilla Cheesecake, Fresh Berries
- Lemon Tart
- Dark Chocolate Tart



LUNCH *continued*

BUFFET *Entrée price includes Allegro Tea Selection, Regular and Decaffeinated Coffee, or Ice Tea*

THE SANDWICH BOARD BUFFET

\$48 per guest

- Cobb Salad Bar - Chopped Romaine, Grape Tomatoes, Blue Cheese, Hard-Boiled Brown Eggs, Chopped Bacon, Herb Marinated Grilled Chicken, Honey Dijon Dressing, Ranch Dressing
- Wild Rice Salad, Black Olives, Roasted Tomatoes, Feta and Garden Vinaigrette
- Cold Sandwiches:
 - Italian: Salami, Cappicola, Pepperoni, Provolone Cheese, Tomato and Crisp Romaine on Baguette
 - Southwestern: Marinated Chicken, Black Bean and Corn Salsa, Pepper Jack Cheese, Avocado Aioli on Tortilla
- Hot Sandwiches:
 - Bistro: Grilled Skirt Steak, Caramelized Onions, Fontina Cheese, Arugula on Artisan Ciabatta
 - Garden Market: Grilled Marinated Vegetables, Preserved Tomato Tapenade and Local Goat Cheese, Foccacia
- Individual Chips
- House Made Red Potato Salad
- Double Chocolate Brownies, Vanilla Cheesecake

THE SOUTH OF THE BORDER BUFFET

\$48 per guest

- Chicken Tortilla Soup
- Southwest Cobb Salad- Romaine, Roasted Peppers, Sweet Corn, Crisp Tortilla Strips, Radishes, Pepper Jack Cheese, Charred Jalapeno Vinaigrette
- Spanish Rice and Beans
- Taco Bar- Grilled Tequila Marinated Chicken, Pork Shoulder al Pastor and Cilantro Skirt Steak, Soft and Hard taco shells, Shredded Lettuce, Lime Sour Cream, Salsa Verde, Pico de Gallo, Shredded Cheddar, Cilantro and Limes
- Char Grilled Sweet Corn with Crema Fresca, Cotija and Ground Arbol Peppers
- Churros with Dulce de Leche and Chocolate Sauces for Dipping

THE HOMESTYLE BUFFET

\$48 per guest

- Butter Lettuce, Crisp Onions, Grape Tomatoes, Cucumbers, Blue Cheese Dressing
- Red Potato Salad
- Yellow Mustard Cole Slaw
- Country Style Green Beans
- Buttermilk-Marinated Fried Chicken
- Shrimp and Grits, Tasso Gravy
- Baked Macaroni and Cheese, Pimento Smoked Cheddar Crust
- Southern Biscuits, Corn Bread
- Carrot Cake with Cream Cheese Frosting



THE BBQ

\$50 per guest

Any increases in cover must be communicated to your Meetings and Special Events manager at least 72 hours in advance to ensure time to prepare all BBQ buffet items.

- Locally-Grown Greens with Grape Tomatoes, Cucumbers, Shaved Radish, and Blue Cheese, Sherry Vinaigrette, Balsamic Vinaigrette
- Old Fashioned Macaroni Salad
- Sweet Corn Casserole
- Watermelon, Feta, Pumpkin Seeds and Mint Vinaigrette
- Whole Roasted Chicken, Tomato and Okra Stew
- Slow-Smoked Beef Brisket, Bourbon BBQ Sauce
- Dry-Rubbed Pork Ribs, North Carolina BBQ Sauce
- Cheddar Cheese Biscuits, Corn Bread
- Red Velvet Cupcakes
- Peach Cake

CORPORATE FARE

\$53 per guest

- Boston Bibb Lettuce with Vermont Goat Cheese, Spiced Pecans, Dried Cranberries, Balsamic Vinaigrette
- Heirloom Potato Salad, Dijon Aioli
- Lemon Almond Orzo Salad
- Roasted Vegetable Ziti, Tomato Basil Cream Sauce
- Grilled Chicken Breast, Sautéed Mushrooms, Zucchini, Red Pepper, Maple Jus
- Braised Short Ribs, Butter Corn, Green Beans and Red Onion, Red Wine Jus
- Roasted Grouper, Creamy Grits with Smoked Bacon Tomato Sauce
- Assorted Rolls
- Lemon Meringue Tart
- Chocolate Mousse with Fresh Berries



RECEPTION

TRAY PASSED HORS D'OEUVRES

Priced per piece / Minimum 25 pieces each

HOT

- Ricotta Gnudi with Caramelized Onion Puree and Asiago \$5
- Mushroom Arancini with Bourbon Smoked Paprika Aioli \$5
- Fried Oysters with XO Sauce \$7
- Fried Pimento Cheese Bites \$5
- Confit Duck Spring Rolls with Sweet Soy \$7
- Mini Bison Sliders with Brie and Onion Jam \$7
- Hot Chicken Sliders \$7
- Sorghum Glazed Chicken Biscuit Sliders \$7
- Crab Cake with Lemon Aioli \$6
- Goat Cheese Stuffed Bacon Wrapped Peppadews \$5
- Korean Beef Satay with Crusted Peanuts \$6
- Spicy Beef Empanada with Salsa Negra \$6
- Spinach Empanada with Guajillo Adobo \$5
- Red Currant Glazed Swedish Meatball \$5
- Miniature Vegetable Tartlets \$6

COLD

- Tuna Poke Sesame Cone \$7
- Crab Toast \$7
- Avocado Toast \$5
- Goat Cheese Crostini with Cranberry Compote \$5
- Shrimp Tostada \$6
- Eggplant Caponata Crostini \$5
- Endive with Shrimp Salad \$6
- Roasted Herbed Beets in a Red Endive Cup \$5
- Smoked Salmon and Creme Fraiche Blini \$7
- Caprese Skewers \$5
- Beef Tartare Crostini \$7
- Tarragon Chicken Salad Cucumber Cups \$5



RECEPTION *continued*

DISPLAYS *Purchase for all guests*

GRILLED AND RAW LOCAL VEGETABLE DISPLAY

\$15 per guest

Grilled Sliced and Baby Vegetables including:

- Asparagus, Charred Peppers, Zucchini
- Yellow Squash, Baby Carrots, Radishes, Tomatoes
- Broccoli, Cucumbers, Portobello Mushrooms
- Buttermilk Blue Cheese Dip, Smoked Tomato Ranch and Honey Sherry Vinaigrette

VEGETABLE AND DIP DISPLAY

\$17 per guest

Bowls of Dips and Baby Vegetables including:

- Asparagus, Bell Peppers, Cherry Tomatoes
- Celery, Cucumber, Baby Carrots, Radishes
- Red Pepper Hummus, Baba Ganoush, Scallion Dip
- Toasted Pita, Crostini, Crackers

BRUSCHETTA STATION

\$15 per guest

Assorted Grilled Artisan Breads

- Tomato Basil Spread, Black Olive Tapenade
- Roasted Peppers, Aged Parmesan, Pesto, Artichoke
- Roasted Garlic Puree, Extra Virgin Olive Oil
- Lemon Thyme Ricotta
- Grilled Eggplant Caponata

ARTISAN CHEESE SELECTION

\$16 per guest

American and Imported Cheeses including:

- Blue, Semi-Soft, Goat, Cow, Sheep's Milk
- Dry Fruit, Grape Clusters, Honeycomb, House Jam
- Crispy Crackers, French Baguette, Pecans

ANTIPASTO

\$18 per guest

Italian Meats and Cheeses including:

- Prosciutto, Genoa Salame, Soppressata
- Provolone and Fontina Cheese
- "Caprese Salad", Ciliegne Mozzarella, Baby Tomato, Basil Pesto
- Italian Black and Green Olives, Roasted Peppers, Balsamic Marinated Crimini, Artichoke Hearts
- Toasted Pita, Focaccia Bread, Ciabatta

CHILLED SEAFOOD

Prices per piece / Minimum 25 pieces each

- Jumbo Gulf Shrimp, Cocktail Sauce \$6
- Poached Cajun Shrimp, Herbed Aioli \$6
- Jonah Crab Claws, Lemon \$7
- Oysters on the Half Shell, Mignonette, Fresh Sliced Lemon \$7
- Half a one pound Lobster \$22



RECEPTION *continued*

ACTION STATIONS \$175 per chef / Priced per guest for up to two hours

FARMERS MARKET SALAD STATION

\$15 per guest

- Caesar: Romaine, Herb Focaccia Croutons, Parmigiano Reggiano, Black Pepper-Parmesan Dressing
- Organic Baby Greens, Sunflower Seeds, Grape Tomatoes, Cucumbers, Spiced Pecans, Croutons, Blue Cheese
- Baby Spinach, Dried Cranberries, Chevre, Almond
- Sherry Vinaigrette, Garden Vinaigrette, Buttermilk Ranch

Add any of the following / Prices per guest per selection:

- Grilled Skirt Steak \$7
- Grilled Chicken \$6
- Sautéed Shrimp \$7

PASTA STATION

\$17 per guest for 3 selections / \$21 per guest for 4 selections

- Penne, Farfelle, Orecchiette, Tagliatelle, Cheese Ravioli
- Vodka Sauce, Alfredo Sauce, Pesto, Herb Cream, Basil Marinara
- Roasted Tomatoes, Garlic, Fresh Basil, Artichokes, Olives
- Baby Spinach, Roasted Wild Mushrooms

Includes: Shaved Parmesan, Red Pepper Flakes, Fresh Herbs, Pine Nuts, Garlic Bread

Add: Shrimp Scampi \$6

Per guest

Grilled Rosemary

Chicken \$6 Per guest

CREPE STATION

\$21 per guest

- French Crepes
- Fresh Sliced Strawberries, Blueberries, Bananas
- Nutella, Honey, Maple Syrup
- Whipped Cream, Chocolate Sauce
- Pecans



RECEPTION *continued*

CARVERY \$175 per attendant

- Glazed Virginia Ham, Grilled Pineapple Jam, Whole Grain Mustard, Biscuits \$325 / Serves 30
- Smoked New York Strip Loin, Peppercorn Sauce, Vidalia Onion and Bacon Jam, Pretzel Rolls \$350 / Serves 25
- Traditional Roasted Porchetta, Salsa Verde, Escarole Salad, Ciabatta \$350 / Serves 20
- Whole Roasted Tenderloin of Beef, Creamed Horseradish, Mustard, Red Wine Jus, Miniature Rolls \$400 / Serves 15
- Honey Glazed Oven-Roasted Turkey, Cranberry-Orange Sauce, Sage Jus, Buttermilk Biscuits \$325 / Serves 25
- Parmesan and Herb-Crusted Lamb Rack, Black Olives, Jus, Preserved Tomato Tapenade, Artisan Rolls \$225 / Serves 10
- Slow Roasted Prime Rib of Beef, Au Jus, Creamed Horseradish, Miniature Rolls \$400 / Serves 25
- Cedar Plank Roasted Salmon, Lemon Beurre Blanc \$300 / Serves 15

SIDES \$8 per guest each

- Garlic Roasted Red Potatoes
- Grilled Asparagus, Red Pepper, Red Onion
- Creamy Cheddar Grits

DESSERT DISPLAY

VIENNESE DESSERT STATION

\$20 per guest

- Lemon Tart
- Assorted Macarons
- Chocolate Mousse
- Decadent Chocolate Cake
- Allegro Tea Selection, Regular and Decaffeinated Coffee

CUP CAKE DISPLAY

\$16 per guest

- Chef's Selection of Assorted Cupcakes; Vanilla, Chocolate, and Red Velvet
- Allegro Tea Selection, Regular and Decaffeinated Coffee



DINNER

PLATED *Entrée price includes Fresh Baked Rolls, Allegro Tea Selection, Regular and Decaffeinated Coffee Item pricing contingent on a minimum of three choices and a minimum of 10 guests*

FIRST COURSE *Please choose one*

- Wild Mushroom Bisque, Truffled Parmesan Crostini
- Classic French Onion Soup, Gruyere Crouton
- Lobster Bisque
- Classic Caesar Salad, Romaine, Parmesan, Lemon, Garlic Croutons
- Vine-Ripe Tomato, Marinated Mozzarella, Arugula, Garden Vinaigrette
- Baby Greens, Poached Pear, Blue Cheese, Spiced Pecans, Sherry Vinaigrette
- Wedge Salad, Oven Roasted Tomatoes, Creamy Bleu Dressing, House Smoked Bacon

ENTRÉES

- Pan Seared Chicken Breast, Spinach, Gnocchi, Beurre Blanc \$62
- Atlantic Salmon, Panko Crust, Roasted Vegetable Orzo, Citrus Beurre Blanc \$65
- Lake Trout, Parsnip Puree, Mixed Beets, Lemon Brown Butter \$65
- Center Cut Pork Chop, Thyme Red Skin Potatoes, Braised Red Cabbage, Mustard Jus \$70
- Pancetta-Stuffed Chicken Breast, Mascarpone Polenta, Asparagus, Baby Carrots, Pesto \$62
- Herb Crusted Crusted Filet of Beef, Smoked Cheddar Grits, Haricot Verts, Pearl Onions, Peppercorn Jus \$73
- Grilled Filet Mignon, Butter Whipped Potatoes, Asparagus, Wild Mushroom Ragout, Red Wine Jus \$75
- Rosemary and Dijon Crusted Lamb, Celery Root Puree, Ratatouille, Black Olive Jus \$72
- Seared Petite Filet of Beef, Butter-Poached Maine Lobster, Garlic Whipped Potatoes, Truffled Grilled Vegetables, Lobster Cream \$85

VEGETARIAN OPTIONS *Please choose one*

- Garden Vegetable Pasta, Basil, Olive Oil
- Mushroom Risotto with Parmesan
- Quinoa and Black Bean Stuffed Roasted Red Pepper, Smoked Tomato Sauce, Sautéed Swiss Chard

DESSERTS *Please choose one*

- Coconut Mousse with Passion Fruit Glaze
- Lemon Tart
- Milk Chocolate Mousse with Hazelnuts
- Decadent Chocolate Tart, Fresh Berries



DINNER *continued*

BUFFET *Entrée price includes Allegro Tea Selection, Regular and Decaffeinated Coffee*

THE STEAKHOUSE EXPERIENCE

\$85 per guest

- Jumbo Shrimp Cocktail, Cocktail Sauce
- Wedge Salad, Apple-Wood Smoked-Bacon
- Caesar Salad
- Sliced Ribeye
- Roasted Heritage Chicken
- Pan Roasted Atlantic Salmon Filets
- Horseradish Cream, Peppercorn Sauce, Red Wine Jus
- Roasted Asparagus, Red Peppers, Roasted Onion
- Wild Mushrooms, Zucchini, Swiss Chard
- Roasted Garlic and Chive Mashed Potatoes
- Cheesecake with Fresh Fruit
- Rich Chocolate Mousse
- Chocolate Decadence Cake

VENICE

\$80 per guest

- Pasta Fagioli
- Baby Kale, Blue Cheese, Ciabatta Croutons, Artichokes, Basil Balsamic Vinaigrette, Caesar Dressing
- Tomatoes and Marinated Mozzarella
- Minted Melon and Prosciutto
- Portobello, Asparagus, and Roasted Red Peppers
- Spinach, Fontina Stuffed Chicken Breasts, Gnocchi, Broccolini
- Braised Short Ribs, Wild Mushroom Risotto
- Seared Striped Bass, Parmesan Polenta, Puttanesca
- Pappardelle Pasta “Pomodoro” with Charred Tomatoes, Balsamic Onions, Shaved Parmesan Cheese
- Ciabatta, Focaccia and Grissini
- Biscotti
- Tiramisu
- Amaretto Cheesecake

DEEP SOUTH

\$75 per guest

- Sweet Potato Soup
- Local Organic Baby Iceberg, Tomatoes, Cucumbers, Smoked Bacon, Ranch Dressing, Blue Cheese Dressing
- Heirloom Potato Salad
- Watermelon and Red Onion Salad
- Brown Butter Green Beans with Toasted Almond
- Pecan-Crusted Chicken, Butternut Squash Puree, Chili Sorghum Jus
- Shrimp Andouille Sauté, Corn Pudding
- Sliced Dry Rubbed Prime Rib of Beef, Horseradish Cream
- Red Pepper Jam Greens
- Lemon Meringue Tart
- Carrot Cake, Cream Cheese Frosting



BAR & WINE

APPRECIATED BRANDS

Bartender Fee of | \$150 | Bar

One Bar Required for Every 100 Guests

APPRECIATED BRANDS

SPIRITS

Finlandia Vodka, Bacardi Superior Rum, Beefeater Gin,
Sauza Gold Tequila, Jack Daniels Bourbon, Canadian
Club 6yr, Dewar's Scotch, Courvoisier VS

WINE

Trinity Oaks Cabernet Sauvignon and Chardonnay
SMWE Michelle NV Brut Columbia Valley, WA, Sparkling

BEER

Budweiser, Coors Light, Corona Extra, Sam Adams
Boston Lager, St. Pauli Girl N.A.

APPRECIATED BARS

PACKAGE BAR

Priced Per Hour

First Hour | 23.00

Additional Hours | 10.50

HOSTED BAR

Priced Per Drink

Mixed Drinks | 10.50

Imported Beer | 7.25

Domestic Beer | 6.25

Wine by the Glass | 10.50

Cordials | 12.00

Soft Drinks and Water | 4.00

CASH BAR

Priced Per Drink

Mixed Drinks | 16.00

Imported Beer | 11.00

Domestic Beer | 10.00

Wine by the Glass | 16.00

Cordials | 18.00

Soft Drinks and Water | 6.00

All pricing is per person, unless noted otherwise and subject to change. Prices are exclusive of 24% taxable service charge, a 5% event fee on food and beverage only and sales tax, currently 9.25%.
The state of Tennessee imposes a 15% beverage tax over and above the 9.25% sales tax.



BAR & WINE

EXTRAORDINARY

Bartender Fee of | \$150 | Bar

One Bar Required for Every 100 Guests

EXTRAORDINARY BRANDS

SPIRITS

Grey Goose Vodka, Bacardi Superior Rum, Bombay Gin, Milagro Tequila, Makers Mark Bourbon, Crown Royal, Johnny Black, Courvoisier VSOP

WINE

Joel Gott Cabernet Sauvignon and Chardonnay
SMWE Michelle NV Brut Columbia Valley, WA,
Sparkling

BEER

Budweiser, Coors Light, Corona Extra, Sam Adams
Boston Lager, St. Pauli Girl N.A.

EXTRAORDINARY BARS

PACKAGE BAR

Priced Per Hour

First Hour | 27.00

Additional Hours | 12.50

HOSTED BAR

Priced Per Drink

Mixed Drinks | 12.50

Imported Beer | 7.25

Domestic Beer | 6.25

Wine by the Glass | 12.50

Cordials | 14.00

Soft Drinks and Water | 4.00

CASH BAR

Priced Per Drink

Mixed Drinks | 19.00

Imported Beer | 11.00

Domestic Beer | 10.00

Wine by the Glass | 19.00

Cordials | 22.00

Soft Drinks and Water | 6.00

All pricing is per person, unless noted otherwise and subject to change. Prices are exclusive of 24% taxable service charge, a 5% event fee on food and beverage only and sales tax, currently 9.25%.
The state of Tennessee imposes a 15% beverage tax over and above the 9.25% sales tax.