



Event Dining Menus

2023



HUTTON
HOTEL
NASHVILLE

Table of Contents

3	Breakfast
4	Breakfast Enhancements
5	AM Breaks
6	Afternoon Breaks
7	Boxed Lunches
8	Plated Lunches
10	Lunch Buffets
12	Plated Dinner
14	Dinner Buffets
15	Hors D'oeuvres
16	Displays
17	Action Stations
18	Bar Packages
19	Hosted Bar

Breakfast

BUFFETS

All buffets include regular and decaf coffee, tea, orange juice, water service and fresh bakery items.

(I) HOUR SERVICE TIME

CONTINENTAL DIVIDE 38

Assorted Bakery Goods, Individual Yogurts, Fresh Fruit, Berries, Oatmeal

SWEET BEGINNING 46

Scrambled Eggs, Cheddar, Chives

Choice of Pork Sausage, Chicken Apple Sausage OR Applewood Smoked Bacon

Includes Roasted Breakfast Potatoes, Sliced Seasonal Fruit, choice of Blueberry French Toast with Maple Syrup and Powdered Sugar OR Belgium Waffles with Maple Syrup and Fruit Compote

* ADD ADDITIONAL MEAT OPTION - 6/PERSON

SOUTHWEST BREAKFAST BAR 55

Green Chili Scrambled Eggs, Cheddar Jack Cheese, Southwest Roasted Breakfast Potatoes, Peppered Bacon, Pork Green Chili, Tomato Salsa, Flour Tortillas, Sour Cream, Agave Fruit Salad



Gluten Free Options Available upon request. Additional fees will apply.

25 person minimum required for all meals. Groups under 25 guests will incur a \$150 small group fee.

GF - Gluten Free | DF - Dairy Free | V+ - Vegan

Breakfast

ENHANCEMENTS

Available as an addition to a selected breakfast menu item.

<p>BUTTERMILK BISCUITS 9</p> <p>Red Eye Sausage Gravy, Honey Butter, Berry Jam</p>	<p>OMELET STATION 22</p> <p>Fresh farm eggs, bacon, sausage, diced ham, onions, tomatoes, peppers, spinach, mushrooms, cheddar, jack and Swiss cheese.</p> <p>ATTENDANT IS REQUIRED \$150</p>
<p>OATMEAL 7</p> <p>Raisins, Brown Sugar, Milk</p>	<p>CORNED BEEF HASH 6</p>
<p>SANDWICHES 10</p> <ul style="list-style-type: none"> • Egg, Bacon & Cheese Buttermilk Biscuit • Ham, Egg & Cheese Croissant • Scrambled Eggs, Sausage & Cheddar Cheese English Muffin • Scrambled Egg Whites, Spinach, Low-Fat Mozzarella English Muffin 	<p>INDIVIDUAL EGG FRITATTA 8</p> <p>Spinach and Mushroom, Roasted Red Pepper & Onion</p>
<p>BREAKFAST BURRITOS 12</p> <p>VEGETARIAN AVAILABLE</p> <p>Egg, Chorizo Sausage, Potato, Onion, Pork Green Chili, Cheddar Jack Cheese</p>	<p>AVOCADO TOAST BAR 20</p> <p>Avacado Spread, Lime, diced red onion, tomato, radish, pesto, petite greens, cotija, 7 Grain Bread</p>
<p>YOGURT PARFAIT DISPLAY 13</p> <p>Yogurt (Vanilla, Plain, Blueberry), House-made Granola, Fresh Diced Fruit, Assortment of Wild Berries, Toasted Almonds, Toasted Coconut, Clover Honey</p>	<p>ALL PASTRIES BELOW ARE PRICED PER DOZEN.</p> <p>BAGEL BAR 68</p> <p>Assorted Bagels, Plain Cream Cheese, Strawberry Cream Cheese, Herbed Cream Cheese</p> <p>*ADD Smoked Salmon, Capers, Diced Onion, Cucumbers and Lemons - \$12/person</p>
	<p>DANISHES 56</p> <p>MUFFINS 56</p> <p>SCONES 62</p> <p>CINNAMON ROLLS 62</p> <p>CHOCOLATE CROISSANTS 62</p> <p>LOCAL "GOURMET" DONUTS 60</p>

Breaks

AM RECHARGE 18

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

TRAIL MIX 23

Build your own with your choice of 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

BALLPARK CONCESSIONS 22

Soft Pretzels, Nacho Cheese, Cracker Jacks, Kettle Chips, Candy Bars

MUCHO NACHO 21

Fresh Tortilla Chips, Green Chili Queso, Black Olives, Pickled Jalapeños, Black Bean + Corn Relish, Scallions, Mexican Crema, Guacamole, House Salsa

SWEET TOOTH 20

Chocolate Brownies, Assorted Petit Fours, Blondies, Lemon Bars, Assorted Truffles

LOCALLY SOURCED POPCORN BREAK 17

Caramel Corn, Cheddar Popcorn, Nashville Hot

DIPPING STATION 19

House Fried Pub Chips, Tortilla Chips, Pita Chips, French Onion Dip, Roasted Tomato Salsa, Hummus

POWER UP 21

Energy Bars, Red Bull Energy Drinks, Assorted Granola Bars, Powerade

CLASSIC CANDY SHOPPE 20

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

HUTTON COOKIE JAR 21

Assorted Macaroons, Cookies, Brownies, Blondies, Rice Krispie Treats, Whole, Skim and Chocolate Milk

ICE CREAM SHOP 21

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

MORE OPTIONS

- Seasonal Whole Fresh Fruit 48/DOZEN
- Fresh Sliced Seasonal Fruit 15/PERSON
- Signature Soft Pretzel Bites, Selection of Mustards and Cheese Fondue 16/PERSON

Gluten Free Options Available upon request. Additional fees will apply.

25 person minimum required for all meals. Groups under 25 guests will incur a \$150 small group fee.

GF - Gluten Free | DF - Dairy Free | V+ - Vegan

Breaks (cont)

All breaks are priced per 30-60 minutes of service

A LA CARTE

CLASSIC SNACKS

10

- Individual Trail Mix
- Mixed Nuts
- Individual Bags of Cracker Jacks
- Smart Food
- Potato Chips
- Pretzels
- Assorted Individual Yogurts
- Assorted Granola Bars
- Individual Kind Bars
- Individual Candy Bars

BEVERAGES BY THE GALLON

- Regular and Decaffeinated Coffee 95
- Selection of Teas 95
- Iced Tea, Lemon, Simple Syrup 85
- Infused Waters 50
- PINEAPPLE + MINT
- STRAWBERRY + BASIL
- GRAPEFRUIT + ROSEMARY
- CUCUMBER + LIME
- Fresh Lemonade 85
- Hot Chocolate 85
- Orange Juice or Grapefruit Juice 95
- Cranberry Juice 85

BY THE BOTTLE

- Fruit Smoothies 10
- Soft Drinks (Coca Cola Brands) 6
- Sparkling Water 8
- Powerade 8
- Bottled Iced Teas 8
- Red Bull (Regular & Sugar-Free) 9
- Vitamin Water 9
- Bottled Water 6

ALL DAY BEVERAGE

45

- Regular & Decaf Coffee, Assorted Teavana Teas,
- Assorted Coke Soft Drinks & Bottled Waters

HALF DAY BEVERAGE

35

- Regular & Decaf Coffee, Assorted Teavana Teas,
- Assorted Coke Soft Drinks and Bottled Waters

MIMOSA BAR

25/HR

- Fresh Squeezed Orange Juice, Grapefruit Juice, Mango
- Pineapple Juice, Selected Sparkling Wine

BARTENDER REQUIRED \$150

BLOODY MARY BAR

25/HR

- House Made Pickles, Assorted Hot Sauces, Celery,
- Olives, Vegetable Garnish, Select Vodka

BARTENDER REQUIRED \$150

SMOOTHIE STATION

20/HR

- Pina Colada, Mixed Berry,
- Mango, Strawberry, Margarita

ATTENDANT REQUIRED \$150

Boxed Lunches

Choose (up to 3). Served with bottled water or soda, whole fruit, potato chips, and a house baked cookie.

SANDWICHES

48

ROAST BEEF

Cheddar Cheese, Gorgonzola Horseradish Cream, Lettuce, Pickled Onion, Tomato, Ciabatta Bread

HAM AND CHEESE

Swiss Cheese, Lettuce, Onion, Tomato, Herbed Mayonnaise, Croissant

VEGETARIAN

Hummus, Roasted Red Bell Peppers, Tomato, Avocado Spread, Iceberg Lettuce, Pita

TURKEY

Swiss Cheese, Lettuce, Tomato, Honey Mustard, Whole Grain Bread

TUNA SALAD

Butter Lettuce, Tomato, Red Onion, Pickle Relish, Croissant

CAPRESE

Fresh Mozzarella, Tomato, Basil Pesto, Balsamic, Ciabatta Bread

ALL SANDWICHES CAN BE MADE GLUTEN FREE OR DAIRY FREE UPON REQUEST FOR AN ADDITIONAL \$2.

SALADS

48

CHICKEN CAESAR SALAD

Grilled Chicken, Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing

COBB SALAD

Roast Turkey, Ham, Bacon, Romaine Lettuce, Chopped Egg, Tomato Onion, Bleu Cheese Dressing

ASIAN NOODLE SALAD DF

Mango BBQ Shrimp, Napa Cabbage, Udon Noodles, Soy + Ginger Dressing

THAI BEEF SALAD GF, DF

Cellophane Noodles, Cucumber, Ginger Soy Beef, Cabbage, Mint, Cilantro, Basil, Peanuts

NICOISE SALAD GF, DF

Seared Tuna*, Fingerling Potato, Haricot Vert, Hard Boiled Egg, Mustard Vinaigrette

SALMON SALAD GF, DF

Spinach, Red Onion, Tomato, Green Bean, Olive, Champagne Vinaigrette

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Gluten Free Options Available upon request. Additional fees will apply.

25 person minimum required for all meals. Groups under 25 guests will incur a \$150 small group fee.

GF - Gluten Free | DF - Dairy Free | V+ - Vegan

Plated Lunch

All plated entrées include a choice of one salad or soup, one dessert, bread service, iced tea and water service.

HERB-SEARED AIRLINE CHICKEN BREAST GF, DF **50**

Garlic Mashed Potatoes, Haricot Verts, Rosemary Demi Glace

CHICKEN MARSALA GF, DF **48**

Roasted Red Potatoes, Mushroom, Asparagus, Marsala Wine Reduction

CHICKEN CAPRESE GF **48**

Fresh Mozzarella, Tomato, Spoon Grits, Fresh Basil, Saba

PAN SEARED SALMON GF, DF **50**

Wild Rice Pilaf, Portobello Mushroom, Vera Cruz Sauce

SAUTÉED TROUT GF **48**

Saffron Rice, Haricot Verts, Lemon Butter, Gremolata

SEAFOOD JAMBALAYA GF **48**

Caribbean Rice, Charred Corn, Pineapple Relish

BISTRO TENDER GF, DF **62**

Roasted Fingerling Potatoes, Haricot Verts, Mushroom Demi-Glace

GRILLED SIRLOIN STEAK* GF **58**

Dauphinoise Potato, Asparagus, Cognac Cream

HERB CRUSTED PORK LOIN* GF, DF **50**

Dauphinoise Potato, Asparagus, Maple + Bacon Demi-Glace

PORTOBELLO STACK GF, V+ **49**

Grilled Zucchini, Roasted Red Bell Peppers, Tomato, Onion, Brava Sauce

SPOON POLENTA GF, V+ **49**

Ratatouille, Garlic Seared Spinach, Balsamic Reduction, Fine Herbs

RISOTTO V+ **49**

Wild Mushroom, Truffle Oil, Basil, Grana Padano

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Plated Lunch (cont)

All plated entrées include a choice of one salad or soup, one dessert, bread service, iced tea and water service.

SALADS

CAESAR

Romaine, Crouton, Shaved Parmesan, Traditional Dressing

CAPRESE

Fresh Mozzarella, Tomato, Basil Pesto, Balsamic Reduction

GARDEN

Mixed Greens, Croutons, Cucumber, Tomato, Red Onion, Balsamic Vinaigrette

WEDGE

Crisp Iceberg, Tomato, Red Onion, Bacon, Crouton, Gorgonzola, Bleu Cheese Dressing

SPINACH

Strawberries, Candied Pecans, Feta, Red Onion, Strawberry Vinaigrette



SOUPS

TOMATO + BASIL BISQUE ^{GF}

Basil Oil

MINESTRONE SOUP

SEASONAL HOUSE SOUP

DESSERTS

NY STYLE CHEESECAKE

Seasonal Berry Compote

FLOURLESS CHOCOLATE CAKE ^{GF}

Caramel Sauce, White Chocolate Shavings

TRIPLE LAYER CAKE

CARROT CAKE

with Cream Cheese Icing

CARAMEL APPLE PIE

Gluten Free Options Available upon request. Additional fees will apply.

25 person minimum required for all meals. Groups under 25 guests will incur a \$150 small group fee.

GF - Gluten Free | DF - Dairy Free | V+ - Vegan

Lunch

BUFFETS

All buffets include iced tea and water

(1) HOUR SERVICE TIME

SOUTH OF THE BORDER **59**

- Southwest Cobb Salad, Mixed Greens, Roasted Red Peppers, Sweet Corn, Crisp Tortilla Strips, Radishes, Pepper Jack Cheese, Charred Jalapeño Vinaigrette
- Spanish Rice and Beans
- Taco Bar, Grilled Marinated Chicken, Cilantro Tender Beef, Soft and Hard Taco Shells, Sautéed Peppers + Onions, Shredded Lettuce, Lime Sour Cream, Salsa Verde, Pico de Gallo, Shredded Cheddar, Cilantro and Limes
- Chips & Salsa
- Cheese Enchiladas with Red Sauce
- Tres Leches, Churros

TENNESSEE BBQ **62**

- Jalapeño Cheddar Cornbread
- Garden Salad, Cucumber, Cherry Tomatoes, Carrots, Garlic Croutons
- BBQ Chicken, House Made Pickles
- BBQ Smoked Beef Brisket
- Baked Beans, Buttered Corn on the Cobb
- Potato Salad, Classic Coleslaw
- Apple Cobbler, Chocolate Chip Cookies

TASTE OF ITALY **59**

- Garlic Bread/Fresh Rolls
- Caesar Salad, Parmesan Cheese, Focaccia Croutons
- Penne Pasta, Marinara, Artichoke Hearts, Romano Cheese
- Italian Sausage, Sweet Bell Peppers, Rustic Tomato Sauce
- Chicken Marsala - Traditional Mushroom Marsala Sauce
- Tiramisu, Biscotti

COMFORT CLASSIC **60**

- Warm Biscuits, Honey Butter
- Cobb Salad, Romaine + Iceberg Lettuce, Red Onion, Cherry Tomato, Hard Boiled Egg, Bacon Bits, Champagne Vinaigrette Herb
- Rubbed Pork Loin*, Caramelized Apples, Apple Reduction
- Fried Chicken
- Green Beans, Bacon + Onions
- Macaroni + Cheese
- Apple Pie, Pecan Pie

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Lunch (cont)

BUFFETS

All buffets include iced tea and water

(I) HOUR SERVICE TIME

SANDWICH BOARD BUFFET **60**

Complete with House Chips and Homebaked Cookies and Brownies

CHOOSE ONE SOUP

Minestrone
Tomato Bisque
Chef's Seasonal Soup

CHOOSE ONE SIDE SALAD

Potato Salad
Pasta Salad
Coleslaw
Three Bean Salad

CHOOSE ONE SALAD

SPRING SPINACH
Tender Baby Spinach, Red Onion, Dried Cranberries, Candied Pecans, Poppy Seed Dressing

SOUTHERN CHOPPED SALAD
Chopped Garden Greens, Grilled Corn, Chopped Scallions, Shaved Radish, Tomato, Croutons, Bleu Cheese Dressing

TOSSED GREEN SALAD
Tomatoes, Cucumbers, Red Onion, Buttermilk Dressing

KALE CAESAR SALAD
Parmesan Cheese, Croutons, Traditional Caesar Dressing

CHOOSE THREE CRAFT SANDWICHES

TURKEY CLUB
Turkey, White Cheddar, Lettuce, Tomato, Bacon, Herb Mayo, Sourdough Bread

ROAST BEEF
Cheddar Cheese, Gorgonzola Horseradish Cream, Lettuce, Pickled Onion, Tomato, Ciabatta Bread

HAM AND CHEESE
Swiss Cheese, Lettuce, Tomato, Herbed Mayonnaise, Croissant

VEGETARIAN
Hummus, Roasted Red Bell Peppers, Tomato, Avocado Spread, Lettuce, Whole Grain Bread

TUNA SALAD
Butter Lettuce, Tomato, Red Onion, Pickle Relish, Croissant

CAPRESE
Fresh Mozzarella, Tomato, Basil Pesto, Balsamic, Ciabatta Bread

Gluten Free Options Available upon request. Additional fees will apply.

25 person minimum required for all meals. Groups under 25 guests will incur a \$150 small group fee.

GF - Gluten Free | DF - Dairy Free | V+ - Vegan

Plated Dinner

All plated entrées include a choice of one salad or soup, one dessert, bread service, coffee and tea service.

HERB CRUSTED AIRLINE CHICKEN GF

Dauphinoise Potatoes, Haricot Verts, Rosemary Demi Glace

68

GARLIC SEARED SHRIMP GF, DF

Orzo Pasta, Chef's Seasonal Vegetables

**SEASONAL FRESH FISH AVAILABLE (MARKET PRICE)

72

CHICKEN PICATTA GF

Roasted New Potatoes, Chef's Vegetable Medley

69

EGGPLANT ROLLATINI GF, DF, V+

Vegetable Risotto, Asparagus, Rustic Tomato Sauce, Pickled Onion

65

GRILLED FILET MIGNON* GF

Roasted Fingerling Potatoes, Grilled Asparagus, Cognac Cream Sauce

84

PORTOBELLO STACK GF, DF, V+

Grilled Zucchini, Roasted Red Bell Peppers, Tomato, Onion, Brava Sauce

65

BRAISED BEEF SHORT RIB GF

Buttermilk Whipped Potatoes, Haricot Verts, Braising Reduction

78

POLENTA GF, V+

Ratatouille, Garlic Seared Spinach, Balsamic Reduction, Fine Herbs

65

GRILLED RIBEYE OF BEEF * GF

Au Gratin Potatoes, Chef's Vegetable Medley

82

POTATO GNOCCHI

Rustic Tomato Sauce, White Bean, Spinach, Parmesan

65

HERB CRUSTED PORK LOIN* GF, DF

Sweet Potato Hash, Garlic Mashed Potatoes

68

WILD MUSHROOM RAVIOLI

Port Wine Sauce, Pecans, Tri

65

PAN SEARED SALMON GF, DF

Wild Rice Pilaf, Portobello Mushroom, Dill Sauce

73

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Plated Dinner (cont)

All plated entrées include a choice of one salad or soup, one dessert, bread service, coffee and tea service.

SALADS

CAESAR

Crisp Romaine, Crouton, Shaved Parmesan, Traditional Dressing

CAPRESE

Fresh Mozzarella, Tomato, Basil Pesto, Balsamic Reduction

GARDEN

Mixed Greens, Croutons, Cucumber, Tomato, Red Onion, Balsamic Vinaigrette

CITRUS

Butter Lettuce + Mixed Greens, Mandarin Orange, Hazelnuts, Honey + Lime Vinaigrette

WEDGE

Iceberg, Tomato, Red Onion, Bacon, Crouton, Gorgonzola, Bleu Cheese Dressing

SPINACH

Strawberries, Candied Pecans, Feta, Red Onion, Strawberry Vinaigrette

ROASTED BEET

Red Beets, Kale + Spinach, Cherry Granola Crunch, Pickled Grapes, Acai Pomegranate Dressing

SOUPS

TOMATO + BASIL BISQUE ^{GF}

Basil Oil

HOUSEMADE SEASONAL SOUP

MINESTRONE ^{GF}

DESSERTS

NY STYLE CHEESECAKE

Seasonal Berry Compote

FLOURLESS CHOCOLATE TORTE ^{GF}

Caramel Sauce, White Chocolate Shavings

RASPBERRY WHITE CHOCOLATE CHEESE BRULEE

Chocolate Sauce

SALTED CARAMEL VANILLA CRUNCH

Chocolate Sauce

BOURBON STREET PECAN PIE

Jack Daniels Sauce

Gluten Free Options Available upon request. Additional fees will apply.

25 person minimum required for all meals. Groups under 25 guests will incur a \$150 small group fee.

GF - Gluten Free | DF - Dairy Free | V+ - Vegan

Dinner

BUFFETS

All buffets include coffee, tea and water service.

(I) HOUR SERVICE TIME

STEAKHOUSE EXPERIENCE

105

- Jumbo Shrimp Cocktail, Cocktail Sauce
- Wedge Salad, Apple-Wood Smoked Bacon
- Traditional Caesar Salad
- Slow-Roasted Sliced Ribeye
- *CARVED TO ORDER
- 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
- Salted Caramel Vanilla Crunch
- Chocolate Decadence Cake

*REQUIRES CARVING ATTENDANT @ \$175.00 PER CHEF

TOUR OF THE SOUTH

95

- Housemade Seasonal Soup
- Local Organic Baby Iceberg, Tomatoes, Cucumbers, Smoked Bacon, Ranch Dressing, Bleu Cheese Dressing
- Rustic Potato Salad
- Three Bean 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
- Lemon Meringue Tart
- Carrot Cake, Cream Cheese Frosting

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Hors D'Oeuvres

Attendant passer fees are \$150 each. 25 piece minimum.

HOT

CHICKEN POTSTICKER	7
Ginger + Soy Glaze	
SKIRT STEAK SKEWER* GF	9
Chimichurri, Cotija Cheese	
MARYLAND STYLE CRAB CAKE	9
Remoulade	
BACON WRAPPED DATES	7
Goat Cheese	
FRIED PIMENTO CHEESE BITES	7
LAMB LOLLIPOPS* GF, DF	11
Pomegranate Glaze, Candied Citrus	
CHICKEN SKEWER GF, DF	8
Lemon Marinade, Spicy Peanut Sauce	
MINI CUBAN SANDWICH	8
Shredded pork, Smoked Ham, Pickled Relish	
REUBEN PUFF	8
Corned Beef, Sauerkraut, Aged Swiss, Spicy Mustard	
BUFFALO CHICKEN SPRING ROLL	8
Chicken, Spicy Buffalo Sauce	
VEGGIE SPRING ROLL	7
Sweet Chili Sauce	
ASIAN SHORT RIB POT PIE	9
Asian Style Beef Short Rib, Sweet & Sour Sauce	
CHICKEN AND CHEESE QUESADILLA CONE	8
Chicken, Pepperjack Cheese, Peppers, Salsa in Cone	
SESAME CHICKEN TENDERS	9
Chicken, Ginger-Soy Sauce	
ROASTED ROOT VEGETABLE KEBOB GF, V	8
Sea Salt and Fresh Herbs	

COLD

CAPRESE SKEWERS GF	7
Fresh Mozzarella, Heirloom Cherry Tomato	
SMOKED SALMON CROSTINI	8
Tarragon, Mascarpone, Chive	
BALSAMIC FIG GOAT CHEESE FLATBREAD	6
Saba Vinegar	
TOMATO BRUSCHETTA	6
Fresh Mozzarella, Basil, Saba Vinegar	
BLUEBERRY + BRIE CROSTINI	6
Fresh Basil, Berry Gastrique	
SHRIMP CEVICHE GF, DF	8
Jalapeño, Tomato, Cilantro, Citrus, Scallion	
SMOKED PRIME RIB CROSTINI*	8
Horseradish Cream, Guinness Reduction	
TEQUILA LIME SHRIMP GF, DF	8
Grilled Pineapple, Cilantro + Agave Nectar	
COFFEE CRUSTED PORK TENDERLOIN* GF, DF	8
Banana Chip, Mango Salsa	
PROSCIUTTO WRAPPED MELON GF, DF	8

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Gluten Free Options Available upon request. Additional fees will apply.

25 person minimum required for all meals. Groups under 25 guests will incur a \$150 small group fee.

GF - Gluten Free | DF - Dairy Free | V+ - Vegan

Displays

Priced per guest for up to 1 hour.

HOT

BROADWAY SLIDERS

PRICED PER PIECE / MINIMUM 25 PIECES EACH

PETITE BEEF BURGER, BRIE, ONION JAM **GF** 11

NASHVILLE HOT CHICKEN, HOMESTYLE BISCUIT,
DILL PICKLE, HONEY DRIZZLE 10

BBQ PULLED PORK, SILVER DOLLAR ROLLS 10

BLUE LUMP CRAB CAKE, CAJUN REMOULADE,
OVEN BAKED ROLL 12

GRILLED FLATBREAD 17

Pepperoni, Cheese, Fig + Burrata

BAKED BRIE EN CROUTE 16

Toasted Almonds, Brown Sugar, Berry Compote, Crostini

SMOKED SALMON* **GF** 20

Capers, Red Onion, Hard Boiled Eggs, Dill Crema,
Lemon, Crostinis

ARTISAN CHEESE SELECTION 19

AMERICAN AND IMPORTED CHEESES INCLUDING:

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

CHARCUTERIE 26

ITALIAN MEATS AND CHEESES INCLUDING:

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

COLD

FRUIT DISPLAY **GF** 16

Honeydew, Cantaloupe, Pineapple, Berries,
Vanilla Yogurt, Honey

VEGETABLE AND
DIP DISPLAY 18

Asparagus, Bell Peppers, Cherry Tomatoes, Celery,
Cucumber, Baby Carrots, Radishes, Red Pepper Hummus,
Traditional Ranch Dip, Toasted Pita, Crostini, Crackers

FROM THE SEA (SUBJECT TO AVAILABILITY)

PRICED PER PIECE / MINIMUM 25 PIECES PER CATEGORY

GULF SHRIMP WITH COCKTAIL SAUCE 10

CRAB CLAW WITH SAVORY MUSTARD SAUCE 12

ATLANTIC OYSTERS WITH MIGNONETTE 9



Stations

Priced per guest for up to 1 hour.

\$175 PER CHEF PER 75 GUESTS RECOMMENDED

BUILD YOUR OWN STREET TACO BAR 26

Pork Carnitas, Chicken Tinga, Flour Tortillas, Corn Tortillas, Lettuce, Cilantro Crema, Morita Salsa Ancho Tomatillo Salsa, Cilantro, Onion

POTATO BAR 17

Horseradish Whipped Potatoes, Smoked Cheddar Yukon Potatoes, Honey + Ginger Whipped Sweet Potatoes, Sour Cream, Bacon Bits, Scallions Cheddar + Jack Cheese, Mini Marshmallows, Candied Pecans

ASIAN TACO BAR 23

Korean Braised Pork, Sambal Braised Beef Steam Buns, Kim Chi, Ginger Pickled Cucumber Lime, Sriracha

PASTA BAR *CHEF ATTENDED OPTION 24

Cavatappi, Penne, Rustic Tomato Sauce, Alfredo Sauce, Italian Sausage, Roasted Mushroom Caramelized Onion, Parmesan, Chili Flakes

ADD: CHICKEN 5, SHRIMP 7

FARMERS MARKET SALAD STATION 18

Tender Baby Spinach, Red Onions, Cranberries Candied Pecans, Poppy Seed Dressing, Southern Chopped Salad, Chopped Garden Greens Grilled Corn, Chopped Scallions, Tomatoes Shaved Radish, Croutons, Balsamic Vinaigrette Bleu Cheese Dressing

MACARONI & CHEESE BAR *CHEF ATTENDED OPTION 28

Macaroni pasta with cheddar cheese sauce.

Toss Ins: Roasted Mushrooms, Roasted Tomatoes, Roasted Peppers, Smoked Ham, Diced Chicken, Crumbled Sausage, Shaved Chives, Pine Nuts Toasted Breadcrumbs, Parmigiano-Reggiano

CARVING STATIONS

ALL CARVING STATIONS SERVE 25 PEOPLE AND REQUIRE A CARVING ATTENDANT @ \$175 PER CHEF PER 75 GUESTS RECOMMENDED

SMOKED PRIME RIB* 695

Horseradish Cream, Guinness Demi Glace Cocktail Rolls

ROASTED TURKEY 495

Cranberry Chutney, Pan Gravy, Cocktail Rolls

HONEY BAKED HAM 425

Whole Grain Mustard, Cocktail Rolls

APPLE CIDER PORK LOIN* 450

Apple Chutney, Apple Gastrique, Biscuits

HERB CRUSTED BEEF TENDERLOIN* 895

Horseradish Cream, Wild Mushroom Demi, Cocktail

SMOKED SALMON EN CROUTE 450

Lemon Caper Beurre Blanc

DESSERTS

PETITE DESSERT TABLE 24

Cookies, Brownie Bites, Stuffed Churros, Assorted Cheesecake Bites, Assorted Mini Dessert Tarts

ASSORTED MINI "GOURMET" DONUTS 16

Variety of Frostings and Toppings

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Gluten Free Options Available upon request. Additional fees will apply.

25 person minimum required for all meals. Groups under 25 guests will incur a \$150 small group fee.

GF - Gluten Free | DF - Dairy Free | V+ - Vegan

Bar Packages

All packages include domestic, imported craft beer + house wine.

BARTENDER FEES ARE \$150 EACH FOR THE FIRST 3 HOURS + \$50 FOR EACH ADDITIONAL HOUR.

ONE BARTENDER PER 75 GUESTS RECOMMENDED

SILVER PACKAGE

One Hour 26
Each Additional Hour 13

GOLD PACKAGE

One Hour 28
Each Additional Hour 14

PLATINUM PACKAGE

One Hour 38
Each Additional Hour 19

BEER + WINE PACKAGE (NO COCKTAILS)

One Hour 20
Each Additional Hour 11

SILVER

Korbel Brandy, New Amsterdam Gin, Cruzan Rum, Sauza Silver, New Amsterdam Vodka, Jim Beam White Label, Dewar's White Label, Jim Beam Rye, Jameson, Canadian Club

GOLD

Hennessy VS, Beefeater, Bacardi Superior, Olmeca Altos, Tito's Handmade Vodka, Jack Daniels, Crown Royal, Glenlivet, Jameson, Templeton Rye

PLATINUM

Remy VSOP, Bombay Original, Sailor Jerry Rum, Cazadores Reposado, Grey Goose, Makers Mark, Glenlivet Scotch, Templeton Rye, Tullamore Dew



Hosted Bar

WINE & BEER

BARTENDER FEES ARE \$150 EACH FOR THE FIRST 3 HOURS
+\$50 FOR EACH ADDITIONAL HOUR.

CASHIER PER 100 GUESTS REQUIRED FOR CASH BAR @ \$150/EACH

WHITE WINE BY THE BOTTLE

Erath Pinot Gris	48
Chateau St. Michele Reisling	44
Charles & Charles Chardonnay	48
Hogue Sauvignon Blanc	48
Clifford Bay Sauvignon Blanc	44
Chloe Rose	42
Caposaldo Pinot Grigio	42

RED WINE BY THE BOTTLE

Erath Pinot Noir	56
Hahn Cabernet	44
Charles and Charles Cabernet Blend	48
Santa Julia Malbec	44
Murphy Goode Merlot	56
Justin Cabernet	68
Firesteed Pinot Noir	43

HOUSE WINE

Trinity Oaks Chardonnay
Trinity Oaks Pinot Grigio
Trinity Oaks Merlot
Trinity Oaks Cabernet Sauvignon

BOTTLED BEER

Bud Light
Heineken
Corona
Sam Adams Boston Lager
Miller High Life
Blue Moon
Tenn Brew Works

BEVERAGES

	HOSTED	CASH BAR
SILVER	12	14
GOLD	14	16
PLATINUM	16	18
IMPORTED BEER	8	10
DOMESTIC BEER	7	9
CRAFT BEER	8	10
NON-ALCOHOLIC BEER	7	9
HOUSE WINES	11	13
MUSIC CITY WATER	5	7
SOFT DRINKS	6	7
SPARKLING WATER	7	8

***ALL PRICING IS PER PERSON, UNLESS NOTED OTHERWISE AND SUBJECT TO CHANGE. PRICES ARE EXCLUSIVE OF 25% TAXABLE SERVICE CHARGE AND SALES TAX, CURRENTLY 9.25%. THE STATE OF TENNESSEE IMPOSES A 15% BEVERAGE TAX OVER AND ABOVE THE 9.25 SALES TAX.



Gluten Free Options Available upon request. Additional fees will apply.

25 person minimum required for all meals. Groups under 25 guests will incur a \$150 small group fee.

GF - Gluten Free | DF - Dairy Free | V+ - Vegan



HUTTON
HOTEL
NASHVILLE