



Lunch and Dinner Menu Options

Service Includes: Salad, Meal, Bread, Dessert, Choice of, Tea, or Water (Coffee service available with dessert for an additional charge)

Prices Do NOT include: TN State Sales Tax, 18% gratuity and service. 18% is not charged for drop-off catering. (15% for parties of 150+, 12% for parties of 200+)

Salad Choices:

- Caesar Salad tossed with croutons, Parmesan, and Caesar Dressing.
- Garden Salad tossed with grape tomatoes, cucumbers, croutons, and house-made ranch dressing
- Greek Salad tossed with Feta, tomatoes, cucumbers, black olives, and Greek vinaigrette.
- Bistro Salad tossed with dried cranberries, candied pecans, and balsamic vinaigrette.

Entrée Choices:

- **Mediterranean Chicken** with Kalamata Olives, Roasted Tomatoes, Red Onion, and Lemon Slices Served over Cumin scented Rice with Feta
- **Shepherds Pie**, made with beef or turkey, and lots of slow roasted veggies, topped with Roasted Garlic Mashed Potatoes and lots of Sharp White Cheddar
- **Baked Rigatoni** with Roasted Chicken in a Sun-dried Tomato Béchamel Sauce (subtract \$1 per person)
- **Bistro Pot Pie**: Savory curried chicken pot pie made with sweet potatoes and edamame in a flaky whole wheat crust
- **Garlic and Herb Crusted Pork Tenderloin** served with baked parmesan polenta, and trio of roasted veggies (Add \$2 per person)
- **Spinach Manicotti** (subtract \$1 per person)
- **Baked Ziti** (subtract \$3 per person)
- **Almond Chicken** with mushrooms in a savory Dijon sauce served with Rosemary Potatoes and green beans

- **Butter Herb Chicken** a light savory chicken Breast served with our Roasted Veggie Medley and Sweet Potato Wedges
- **Chicken Parmesan** with angel hair and marinara (add \$2)
- **Pork Chops** in a Balsamic Tomato Barbecue Sauce with Roasted Garlic Smashed Potatoes (add \$1)
- **Eggplant Parmesan** served with angel hair pasta in marinara (add \$1)
- **Sun-dried tomato Turkey Meatloaf** with Horseradish Cream Sauce and smashed potatoes with basil and parmesan (add \$1)
- **Southern Pot Roast** with carrots, and onions, served with our Yukon Gold Smashed Potatoes. (add \$3)
- **Red Wine Braised Short Ribs over Creamy Polenta** served with Moroccan Spiced Tricolor Roasted Carrots (Add \$6)
- **Chicken and Dressing** with Roasted Squash, also available with Turkey (add \$2)
- **BLT Shrimp and Grits** bacon, leek, and tomato shrimp and grits over white cheddar grits. (Add \$5)
- **Pesto Roasted Salmon** with Trio of Roasted Vegetables and Mediterranean Couscous(Add \$4)
- **Walnut and White Cheddar Crusted Chicken** with house made cranberry chutney, Yukon Gold Smashed Potatoes, and garlic green beans (add \$3)

Dessert Options:

- Jumbo Cookie
- Pumpkin Crisp
- Fresh Apple Cake
- Berry Cobbler
- Texas Sheet Cake
- Italian Cream Cake (add \$1 per person)
- Carrot Cake with Cream Cheese Icing (add \$1 per person)
- Chocolate Croissant Bread Pudding (add \$1 per person)
- Turtle Cake (add \$1 per person)
- Key Lime Pie (add \$0.75 per person)
- Cheesecake (add \$2.50 per person)
- Chef's Choice

Add an additional Vegetable Side:

- Ultimate Mac and Cheese: \$3.50
- Yukon Gold Smashed Potatoes \$2.50
- Roasted Veggie Medley \$3
- Trio of Roasted Veggies (Roma tomatoes, Yellow Squash, and Zucchini) \$3
- Brussel Sprouts with Butternut squash and Cranberry \$3.50

- Roasted Asparagus \$3.50
- Garlic Green Beans \$2.50
- Baked Apples with Raisins \$3.25
- Squash Casserole \$3
- Corn Pudding \$2.50
- Maple glazed baby carrots \$3
- Rosemary Roasted Potatoes \$2.50

Base Price:

Tier 1: 1-25 Guests: \$20 per person

Tier 2: 25-50 Guests: \$19 per person

Tier 3: 50+ Guests \$18 per person