



124 N. Main St. | Dickson, TN | 37055
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Reception Menu Options

Below is an extensive list of many of the hors d'oeuvres we offer for receptions. From this list, you can put together your own menu, or we can customize one for you to suit your taste, your needs, and your budget.

FINGER SANDWICHES

Roasted Pork loin on yeast rolls with sweet honey Dijon

Shaved Roast Beef on yeast rolls served with creamy horseradish sauce

Sweet Potato Biscuits with Country Ham and Apple Butter

Seared Steak Biscuits with blackberry Basil Butter or Bleu Cheese Spread

Parmesan crusted chicken on biscuits served with warm artichoke spread or marinara**

Roasted Beef cooked with pepperoncini on wheat baguette with provolone**

Chicken Salad with cranberries and pecans in pita or pastry shells

Roast Beef Wraps with spinach, provolone, tomato and a creamy horseradish spread

Curried Chicken with grapes, pineapple, and walnuts in pastry shells

Bistro wrap with smoked turkey, Brie, apple butter, and fresh greens

ANY HB SANDWICH CAN BE MADE FOR CATERING—just ask!!!

FINGER FOODS

Parmesan Polenta Triangles with Balsamic Tomato dipping sauce

Spanikopita: Spinach and Feta in Pastry**

Shrimp and Fresh Corn Fritters with Apricot Dipping Sauce**

BLT Crostini

Grown-up Grilled cheese Bruschetta

Goat cheese and caramelized onion tartlets**

Mushrooms stuffed with hummus (cold or hot)

Spinach and Asiago Stuffed Mushrooms

Sweet and Sour Meatballs

Filet Medallions with Bleu Cheese Cole Slaw**

Artichoke Lemon Crostini (cold or hot)

Butternut Squash and Browned Butter Bruschetta with Cranberries, Sage, and Walnuts

Individual Quiche: Proscuitto and Goat cheese, Roasted Tomato and spinach
Or any combination of flavors**

Jumbo Shrimp Cocktail with Lemon Wedges and Cocktail Sauce

Smoked Salmon Platter: Featuring Toasted Flatbreads, Triple Cream Brie
Capers, hard-cooked egg, and red onion

Asian Pulled Pork on Baked Wontons with Green Onion and Sesame

DIPS

Hot crab dip topped with sharp cheddar and served with flatbread**

Crab Dip Chardonnay with assorted veggie and bread dippers

Eggplant Caviar with Baked Wontons

Spinach Artichoke Dip with Tortilla Chips
Artichoke Dip with Toasted Flatbreads

Artichoke and Crab Dip with Toasted Flatbreads

Pumpkin Cream Cheese Dip served with Fresh Baked Ginger Cookies

Smoked Salmon and Goat Cheese dip with flatbread crackers

Caramelized Onion and Goat Cheese Dip served with assorted Crackers

Hummus: Garlic, Spinach Parmesan, Roasted Red Pepper with assorted veggie and bread dippers

BREADS

Rosemary and Concord Grape Focaccia Bread

Mini Corn Muffins

Mini Sweet Potato Biscuits with assorted Spreads

Asiago and Cracked Pepper Biscuits

House Made Mini Biscuits with a selection of local jams

Assorted Mini muffins and Mini Scones

Flatbreads:

Turnip Green, Country Ham, and White Cheddar

Ham, Pineapple, and Mozzarella with Pesto

Pear and Bleu Cheese

Eggplant and Goat Cheese with Caramelized Onion

Roasted Tomato with Pesto and 3 Cheeses

Thai Chicken

VEGGIES AND SALADS

Spinach and Strawberry Salad with Candied Pecans and Bleu Cheese

Chilled Roasted Vegetable Medley dressed with Olive Oil and Balsamic
Mushrooms, Zucchini, Grape Tomatoes, Sugar Snap Peas, Red Onion, and Red Potatoes

Mediterranean Pasta Salad: Cucumbers, Tomatoes, black olives, feta tossed in a Greek vinaigrette

Summer Garden Penne Pasta Salad: fresh corn, tomatoes, red onion tossed in a sweet Vidalia vinaigrette

Trio of Veggies: Roasted Asparagus, Caramelized Onions, and Balsamic marinated Tomatoes on Crostini with
Basil Aioli

Marinated Mushrooms—Hot or Cold

Grape tomato and feta salad

Balsamic tortellini salad

Black Bean Guacamole with pita chips

Italian tuna and cannellini bean salad served with flatbreads or crackers and Sharp White Cheddar Cheese

CHEESE

Baked Brie en crouete served with assorted crackers and sliced apples and pears**

Wheel of Brie with honey and fresh seasonal berries served with assorted crackers and sliced apples and pears

Assorted House made Cheese Straws and wafers: Sharp Cheddar with Cayenne, blue cheese walnut, parmesan Rosemary, etc.

Goat cheese and tomato crostinni with fresh lemon zest

Cheese Ball (assorted flavors) with Assorted Crackers

Goat Cheese Torta—layered with roasted Red Peppers and Basil Pesto served with crackers

Cheese Station: see fruit and cheese station below

FRUITS

Seasonal Fruits and Assorted Cheeses: this is a large display, fruit varies with your preference and seasonal availability. A variety of cheeses are included in both cubes and blocks along with a cheese board for slicing from assorted large cheese wedges or wheels. Served with assorted crackers.

Fresh whipped cream or chocolate fondue (add to fruit station)

Fruit Skewers with orange yogurt dip

Pears stuffed with Bleu cheese, walnuts and honey (can be served in radicchio cups)

Mini Skewers of Blackberries, Raspberries, and Rosemary Goat Cheese

SWEET TREATS

Pumpkin Whoopee pies with Cinnamon Cream Filling

Chocolate Whoopee pies with espresso Cream Filling

Chocolate Whoopee Pies with Crushed Peppermint

Mini or Full-Size Cupcakes

Wedding White with Swiss Buttercream

Chocolate with Espresso Buttercream

Red Velvet with Cream Cheese Icing

Chocolate with Peanut butter Buttercream

Dark Chocolate with Pomegranate Swiss Buttercream

Banana Cupcake with Milk Chocolate Buttercream

Strawberry with Strawberry Buttercream

Orange with Cream Cheese Icing

Key Lime with Lime Buttercream

Plus just about any other flavor you might dream up! Just ask!

Chocolate Covered Strawberries

Chocolate Ganache Cheesecake Bites
Also available in Chocolate Mint

Dark Chocolate Covered Rice Krispee Treats

Chocolate Fondue with Fresh Fruit, Pound Cake, and Pretzels

Key Lime or Lemon Tartlets

Chocolate Ganache Petit Fours

Caramel Mocha Trifle

Banana Cream Pudding Trifle

Chocolate Croissant Bread Pudding

Chocolate and Pistachio Cannoli with Chocolate and Caramel Sauces

Dark Chocolate lemon chess squares.

Candied Pecans or Walnuts

Brownie and Blondie Assortment

Mini Cheesecake squares (available in any flavor!)

Assorted House Made Biscottis

Chocolate Chip Meringue Cookies

Chocolate Chip Cookie Bites with Chocolate Ganache and Sea Salt

BEVERAGES

Fruit Tea:

Blackberry, Raspberry, or Strawberry Iced tea

Tropical Fruit Tea

Mint Fruit Tea

Tea Punch

Flavored Lemonades:

Strawberry, Cherry, Blackberry, or Blueberry

Watermelon lemonade

Basil Lemonade

Punch Flavors:

Sparkling White Grape Punch

Cranberry Apple Punch

Pineapple Orange Punch

Banana Pineapple Punch

Fruit Tea Punch

And any other flavor you can think of...

Coffee Service

Coffee Punch

Signature Coffee Drink: Let us design a drink uniquely for your event, cold or hot, it makes a unique alternative to the traditional punch for coffee lovers!

On-Site Espresso Bar: our full service menu, brought to your event
Staffed by a House Blend barista who will make drinks to order for your guests.

** denotes items usually served warm