



124 N. Main St. | Dickson, TN | 37055
615.446.3311

Sample Catering Menus

Prices listed are per person, subject to TN State Sales Tax. There is an 18% charge for staffed events which includes setup, staffing, and gratuity. For smaller parties, an additional charge may be added to cover the cost of servers for a staffed event. Please ask us for details concerning your event! These menus are only samples-- We are happy to put together a custom menu for your event to suit your tastes!

MENU OPTION #1: \$8 per person

Cold Spinach Dip in Fresh Baked Bread Bowls
Served with Assorted Crackers and Veggies

Cheese Carving Station with Assorted crackers and Fresh Fruit

Pork Loin on Yeast Rolls with Honey Dijon spread

Your choice of Flavored Iced Tea or Lemonade

MENU OPTION #2 \$10.50 per person

Spinach Artichoke Dip or Hot Crab and Cheddar Dip
Served with assorted Tortilla Chips and Crackers and Flatbreads

Assorted Finger Sandwiches on Yeast Rolls (choose 2 Roast Pork, Roast Beef, Ham) served with creamy horseradish, apple butter, or honey Dijon dipping sauces

Cranberry Pecan Chicken Salad in Phyllo Pastry Shells

BLT Crostini

Your choice of Flavored Iced Tea or Lemonade

MENU OPTION #3: \$11.75 per person

Chilled Bacon and Tomato Dip
Served with assorted crackers and veggie dippers

Country Ham and Turnip Green Flatbreads

Grown-up Grilled Cheese Crostinni

Fresh Strawberries

Salted Caramel Brownie Bites

Choice of 2 beverages (Teas, Lemonade, or Punch)

MENU OPTION #4: \$14 per person

Large Fruit and Cheese display served with assorted crackers

Savory Pastry Puffs (Gourgeres) filled with Pimento Cheese

Seared Filet with Bleu Cheese on Crostini

Balsamic Tortellini Skewers with Tomato and Basil

Choice of 2 beverages (Teas, Lemonade, or Punch)

MENU OPTION #5: \$14 per person

Goat Cheese and Caramelized Onion Dip served in a Bread Bowl
with assorted crackers

Hand Breaded Fried Chicken Fingers with Assorted Dips
Bleu Cheese or Ranch, Honey Mustard, Barbeque Sauce (your choice)

Spinach Salad or Salad Station

Served with Strawberries (or some other type of fruit—pear, apple), Bleu Cheese and Candied Pecans,
Poppy Seed Dressing—could also be more of a “gourmet salad bar” set up where people build their own

Mediterranean Pasta Salad

Mini Blondie and Brownie Bites

Choice of 2 beverages (Teas, Lemonade, or Punch)

MENU OPTION #6: \$16 per person

Hot Herb Marinated Mushrooms

Mini Caprese Skewers

With Fresh mozzarella, grape tomatoes, fresh basil and balsamic syrup

Chicken Skewers your choice of
Peanut Dipping Sauce, or Greek Yogurt Sauce

Assorted Finger Sandwiches on Yeast Rolls (Roast Beef, Ham, Turkey) served with creamy horseradish,
apple butter, and honey Dijon dipping sauces

Black Bean Guacamole Salad with Fresh Avocado, Grape Tomatoes and Peppers
Served with Pita Chips

Chocolate Covered Strawberries

Choice of 2 beverages (Teas, Lemonade, or Punch)

**Menu Option #7: \$20 per person
(some items subject to seasonal availability)**

Assorted Summer Crostini:

BLT Crostini, Goat Cheese and Tomato Crostini, Caramelized Onion and Pear Crostini
Watermelon and Mint with Whipped Feta

Choose 1:

Heirloom Tomato Salad with Fresh Basil and House-made Bleu Cheese dressing or Green Goddess
Dressing (also available to do with Fresh Mozzarella and Balsamic)

Or

Homegrown Summer Gazpacho with crusty oversized garlic Croutons

Roasted Pork Tenderloin Sliders
Served with several Sauces on the side

Poached Salmon Bites with cucumber, topped with Lemon Dill Crème Fraiche
Served in disposable Asian spoons

Fresh Corn and Avocado "Salsa" Served with
Tortilla Chips and Flatbread crackers

Savory Pastry Puffs (Gourgeres) filled with Pimento Cheese

Choice of 2 beverages (Teas, Lemonade, or Punch)