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BREAKFAST

Based on 60 Minutes of Service. Price is per Guest.
Includes Fresh-Squeezed Orange and Grapefruit Juice, Freshly Brewed Regular and Decaffeinated 8th & Roast Coffee. A Minimum of 8 Guests will be Charged.

7TH AVENUE CONTINENTAL  $28
Assorted Breakfast Pastries and Breads
Butter and Local Preserves
Seasonal Fresh Fruit and Berries
Organic Yogurt and Granola

FELIX BUFFET  $32
Assorted Breakfast Pastries
Butter and Local Preserves
Seasonal Fresh Fruit and Berries
Organic Yogurt and Granola
Southern Grits with Cajun Cream Sauce
Country Style Frittata with Garden Vegetables

CHARLOTTE BUFFET  $42
Assorted Breakfast Pastries
Butter and Local Preserves
Seasonal Fresh Fruit and Berries
Organic Yogurt and Granola
Soft Scrambled Eggs, Gruyère, Fine Herbs
Biscuits and Gravy
Crispy Potatoes with Shallot Butter

SELECT ONE
• Crisp Applewood Smoked Bacon
• Chicken Apple Sausage

CUMBERLAND BUFFET  $56
Assorted Breakfast Pastries and Breads
Butter and Local Preserves
Seasonal Fresh Fruit and Berries
Organic Yogurt and Granola
Country Style Frittata with Garden Vegetables
Shrimp and Grits
Chicken and Waffles with Hot Pepper Jam

BOXED BREAKFAST  $34
Includes Whole Fruit, Mini Yogurt, To-Go Coffee or Bottled Juice.

SELECT ONE SANDWICH
• Smoked Bacon, Egg, Local White Cheddar on Brioche Bun
• Country Ham, Fried Egg, Pepper Jam on Southern Biscuit
• Local Southern Sausage, Eggs, Chile Aioli, Local White Cheddar on Flour Tortillas
• Egg White, Butter Lettuce, Tomato, Chile Aioli on Brioche Bun

All Prices are Subject to 24% Taxable Service Charge, 9.5% Food Sales Tax, and 24.5% Wine and Liquor Sales Tax.
ENHANCEMENTS
Available with the Purchase of Any Breakfast. Price is per Guest.

Honey-Infused Yogurt and Granola................................................................. $8
Nashville Pepper Glazed Chicken on Southern Biscuit......................... $12
Artisan Bread French Toast, Pure Maple Syrup........................................... $12
Steel-Cut Oatmeal, Seasonal Fruit Compote, Brown Sugar, Milk......... $9
Soft Scrambled Eggs, Gruyère, Fine Herbs.................................................. $10
Crisp Applewood Smoked Bacon or Pork Sausage............................... $10
Crisp Bacon and Fried Egg Sandwich, Gruyère Cheese,
Fresh Herbs, on Brioche Bun ................................................................. $12
Brisket Sandwich with Fried Egg, Red Wine Onions,
Horseradish, on Texas Toast................................................................. $14

All Prices are Subject to 24% Taxable Service Charge, 9.5% Food Sales Tax, and 24.5% Wine and Liquor Sales Tax.
À LA CARTE

À LA CARTE ITEMS
Seasonal Fresh Fruit and Berries .............................................. $10 per Guest
Whole Fruit ......................................................................................... $5 per Piece
Seasonal Fresh Fruit Skewers ....................................................... $32 per Dozen
Crisp Vegetable Crudité ................................................................. $14 per Guest
Assorted Muffins .................................................................................. $34 per Dozen
Assorted Breakfast Pastries and Breads ........................................... $34 per Dozen
Assorted Bagels with Cream Cheese ................................................. $36 per Dozen
Assorted Fresh Baked Cookies or Brownies ...................................... $42 per Dozen
Goo Goo Cluster Brownies ............................................................... $44 per Dozen
BBQ Spiced Nuts ................................................................................ $20 per Pound
Trail Mix ............................................................................................ $16 per Pound
Assorted Candy Bars .......................................................................... $6 Each
Assorted Granola Bars ......................................................................... $6 Each
Individual Bag of Chips ..................................................................... $6 Each

À LA CARTE BEVERAGES
8th & Roast Coffee (Regular or Decaf) .............................................. $80 per Gallon
Assorted Hot Teas ............................................................................... $65 per Gallon
Assorted Soft Drinks ........................................................................... $4 Each
Still or Sparkling Water ....................................................................... $6 Each
Bottled Fruit Juices ............................................................................... $6 Each

All Prices are Subject to 24% Taxable Service Charge, 9.5% Food Sales Tax, and 24.5% Wine and Liquor Sales Tax.
BREAKS

Based on 60 Minutes of Service. Price is per Guest.

CHOCOLATE LOVER  $17
Chocolate Dipped Strawberries
Freshly Baked Brownies
Freshly Baked Cookies

SNACK TIME  $18
Kettle Chips with Caramelized Onion Dip
Seasoned Popcorn
BBQ Spiced Nuts

ENERGY BREAK  $20
Seasonal Fresh Fruit Skewers
Honey Infused Peanut Butter
Assorted Granola Bars
Trail Mix

MUSIC CITY SPECIAL  $20
Hot Chicken Bites
House-made Pickles
Glazed Nuts
Goo Goo Clusters

CHEF’S CHARCUTERIE  $22
Artisanal Cheese Display
Cured Meats
Pickled Vegetables
PACKAGES

Price is per Guest.

CONTINUOUS BEVERAGES $20 HALF DAY / $30 FULL DAY
8th & Roast Coffee
Assorted Hot Teas
Assorted Soft Drinks
Bottled Still Water

ALL DAY BREAK $65
MID-MORNING
Seasonal Fresh Fruit Skewers
Honey Infused Peanut Butter
Trail Mix
ALL DAY BEVERAGES
8th & Roast Coffee
Assorted Hot Teas
Assorted Soft Drinks
Bottled Still Water
AFTERNOON
Kettle Chips with Caramelized Onion Dip
Crisp Vegetable Crudité
Seasoned Popcorn
Freshly Baked Brownies

COMPLETE MEETING PACKAGE $100
A Minimum of 12 Guests will be Charged.

EARLY MORNING
Assorted Breakfast Pastries
Butter and Local Preserves
Seasonal Whole Fruit and Berries
Organic Yogurt and Granola
Orange Juice
8th & Roast Coffee

MID-MORNING
Seasonal Fresh Fruit Skewers
Honey Infused Peanut Butter
Assorted Granola Bars
Trail Mix
8th & Roast Coffee

LUNCH
SELECT ONE (See Pages 9-10)
• Gourmet Sandwich Station
• Deluxe Lunch Buffet with Two Entrées

LATE AFTERNOON
SELECT THREE
• Crisp Vegetable Crudité
• Hot Chicken Bites
• Seasoned Popcorn
• House-made Kettle Chips with Caramelized Onion Dip
• Freshly Baked Brownies
• Freshly Baked Cookies
• 8th & Roast Coffee

All Prices are Subject to 24% Taxable Service Charge, 9.5% Food Sales Tax, and 24.5% Wine and Liquor Sales Tax.
LUNCH

Based on 60 Minutes of Service. A Minimum of 12 Guests will be Charged.
All Menus Include Water Service, Iced Tea, and Freshly Brewed Regular and Decaffeinated 8th & Roast Coffee. Price is per Guest.

SALAD BAR  $30
Parker House Rolls, Honey Butter
Market Green Salad, Seasonal Shaved Vegetables
Beet Salad, Goat Cheese, Pickled Raisins
Selection of House-made Dressings
Sliced Seasonal Fruit

ENHANCE YOUR SALAD
Price per person
Mountain Tea Grilled Chicken  $5
Grilled Shrimp  $7
Steak  $10

GOURMET SANDWICH STATION  $44
Served with Mixed Green Salad, Sliced Seasonal Fruit, Choice of One Seasonal Side and Freshly Baked Cookies.

SELECT THREE
• Grilled Chicken Sandwich  Mountain Tea Chicken, Gruyère Cheese, Pesto, Crushed Avocado, House-made Pickle on Brioche Bun
• Deli Italian  Cured Ham and Salami, Pickled Vegetables, Lemon Vinaigrette on Garlic Texas Toast
• Marinaded Portobello  Roasted White Bean Hummus, Grilled Scallions, Peppers, Lemon Dressed Arugula on Texas Toast
• Honey Cured Ham  House-made Pimento Cheese, Spiced Mustard, Red Wine Onion, Butter Lettuce on Wheat Bread
• Loaded Grilled Cheese  Three-cheese Blend, Avocado, Crisp Bacon on Artisan Bread

SEASONAL SIDES
• Crispy Potatoes
• Broccoli Rabe
• Sautéed Greens
• Mac-n-Cheese

All Prices are Subject to 24% Taxable Service Charge, 9.5% Food Sales Tax, and 24.5% Wine and Liquor Sales Tax
LUNCH

Based on 60 Minutes of Service. A Minimum of 15 Guests will be Charged.

All Menus Include Water Service, Iced Tea, and Freshly Brewed Regular and Decaffeinated 8th & Roast Coffee. Price is per Guest.

DELUXE LUNCH
BUFFET OPTIONS
Option 1  $45
Select One Soup and One Starter, Two Entrées and One Dessert
Option 2  $55
Select One Soup and Two Starters, Two Entrées and Two Desserts

FAMILY STYLE OPTIONS
Option 1  $40
Select One Soup and One Starter, Two Entrées and One Dessert
Option 2  $50
Select One Soup and Two Starters, Two Entrées and Two Desserts

STARTERS
Butternut Squash Soup  Crema, Red Pepper, Basil
Southern Chicken Noodle Soup  Pulled Roasted Chicken, Seasonal Vegetables, Egg Noodles
Kale Salad  Apples, Radish, Walnuts, Blue Cheese
Market Salad  Artisan Greens, Shaved Vegetables, Puff Grains, Lemon Vinaigrette
Roasted Beet Salad  Goat Cheese, Pickled Raisins

ENTRÉES
Grilled Market Fish  Garden Greens, Caramelized Lemon, Dill Mustard Sauce
Brined Grilled Chicken  Sautéed Greens, Red Pepper Jam
Steak  Broccoli Rabe, Fine Herbs, Chimichurri
Local Grain Bowl  Pea Sprouts, Avocado, Radish, Seasonal Squash

DESSERT
Apple Streusel  Seasonal Apples, Crispy Pastry, Cinnamon
Banana Pudding  Golden Custard, Fresh Bananas, Crisp Wafers, House-made Whipped Cream
Goo Goo Cluster Brownies  Fudge Brownies Filled with Goo Goo Clusters
Holston House Cookies  Chef’s Selection of Freshly Baked Cookies

BOXED LUNCH  $37
Includes Whole Fruit, Bag of Chips, Freshly Baked Cookie, and Bottled Water.

SELECT UP TO 2 OPTIONS
• Grilled Chicken Sandwich  Mountain Tea Chicken, Gruyère Cheese, Pesto, Crushed Avocado, House-made Pickle on Brioche Bun
• Deli Italian  Cured Ham and Salami, Pickled Vegetables, Lemon Vinaigrette on Garlic Texas Toast
• Marinated Portobello  Roasted White Bean Hummus, Grilled Scallions, Peppers, Lemon Dressed Arugula on Texas Toast
• Honey Cured Ham  House-made Pimento Cheese, Spiced Mustard, Red Wine Onion, Butter Lettuce on Wheat Bread

All Prices are Subject to 24% Taxable Service Charge, 9.5% Food Sales Tax, and 24.5% Wine and Liquor Sales Tax.
RECEPTION

A Minimum of 15 Guests will be Charged. Based on 60 Minutes of Service. Price is per Guest.

RECEPTION STATIONS

FARMER’S TABLE  $22
Chef’s Charcuterie Board with Local Cured Meats and Cheeses, Spiced Nuts, Lavash and Accompaniments

SLIDER BAR  $20
Pork Belly, Brisket, Burger, Soy Salmon

RAW BAR  MARKET PRICE
Chef’s Selection of East and West Coast Oysters, Poached Shrimp, Mussels and Maine Lobster. All Served with Accompaniments.

DESSERT TABLE  $17
Chef’s Selection of Seasonal Mini Desserts

CARVING STATIONS
Includes Appropriate Sauces and Condiments. All Stations Require One Chef Attendant per 40 Guests. $125 per Attendant.

Leg of Lamb  $18
Savory Roasted Turkey Breast  $12
Smoked Brisket  $14
Prime Rib  $36
Pork Loin  $16

All Prices are Subject to 24% Taxable Service Charge, 9.5% Food Sales Tax, and 24.5% Wine and Liquor Sales Tax.
PASSED HORS D’OEUVRES

Price is per Piece. Minimum Order of 25 Pieces per Item.

COLD

Deviled Eggs, Grapeseed Oil, Chives.......................... $7
Beef Tartar, Charred Shishito, Whole Grain Mustard........ $8
Smoked Trout, Cucumber, Dill.................................. $7
White Bean Hummus, Spiced Lavash........................ $6
Mini Shrimp Po Boy................................................. $9
Burrata Toast, Fig, Pistachio, Balsamic...................... $7
Crab Toast, Pickled Onions, Chicory, Fresno............... $9

HOT

Fried Oysters, Sweet Chili Mayo, Wasabi Tobiko........... $8
Steak Skewer, Chimichurri........................................ $8
Charred Shishito Skewer, Smoked Sea Salt............... $6
Pork Belly Slider, Hot Pepper Jam on a Biscuit.......... $8
BBQ Bacon Burger Slider, Chile Aioli, Caramelized Onions.... $8
Chicken Dumpling, Garlic, Chive............................... $9
Crab Cake, Remoulade............................................. $9
Goat Cheese Stuffed Dates, Wrapped in Bacon........... $7
Lamb Meatball, Sweet and Sour Glaze...................... $8

All Prices are Subject to 24% Taxable Service Charge, 9.5% Food Sales Tax, and 24.5% Wine and Liquor Sales Tax.
BRUCH BUFFET

Based on 60 Minutes of Service. A Minimum of 15 Guests will be Charged.
All Menus Include Water Service, Iced Tea, and Freshly Brewed Regular and Decaffeinated 8th & Roast Coffee. Price is per Guest.

DELUXE BRUNCH
BUFFET OPTIONS

OPTION 1  $39
Smoked Salmon Platter
Assorted Breakfast Pastries and Bagels  Flavored Cream Cheese, Jelly, Butter
Gem Lettuce  Radish, Lemon, Crumbs, Goat Cheese, Herbs
Seasonal Frittata
Biscuits and Gravy
Fruit Salad
Crispy Potatoes
Apple Wood Smoked Bacon or Pork Sausage
Mini Banana Puddings

OPTION 2  $49
Smoked Salmon Platter
Assorted Breakfast Pastries and Bagels  Flavored Cream Cheese, Jelly Butter
Gem Lettuce  Radish, Lemon, Crumbs, Goat Cheese, Herbs
Seasonal Frittata
Biscuits and Gravy
Mini Burger Sliders with Hollandaise and Bacon
Fruit Salad
Crispy Potatoes
Apple Wood Smoked Bacon or Pork Sausage
Charcuterie Board
Cauliflower Salad  Raisins, Pine Nuts, Chives
Loaded Mac & Cheese
Mini Banana Puddings

*Enhance your Brunch with Ribeye Carving Station and Shrimp Cocktail with Cocktail Sauce and Lemons (MKT price).
DINNER

Based on 90 Minutes of Service. A Minimum of 15 Guests will be Charged.
Includes Water Service, Iced Tea, and Freshly Brewed Regular and Decaffeinated 8th & Roast Coffee.
Price is per Guest.

BUFFET OPTIONS
Option 1  $80
Select Two Starters, Two Entrées and One Dessert
Option 2  $90
Select Three Starters, Two Entrées and Two Desserts

FAMILY STYLE OPTIONS
Option 1  $75
Select Two Starters, Two Entrées and One Dessert
Option 2  $85
Select Three Starters, Three Entrées and Two Desserts

STARTERS
Butternut Squash Soup  Crema, Red Pepper, Basil
Southern Chicken Noodle Soup  Pulled Roasted Chicken, Seasonal Vegetables, Egg Noodles
Kale Salad  Apples, Radish, Walnuts, Blue Cheese
Market Salad  Artisan Greens, Shaved Vegetables, Puff Grains, Lemon Vinaigrette
Roasted Beet Salad  Goat Cheese, Pickled Raisins
Fried Oysters  Chili Mayo, Cabbage, Wasabi Tobiko
Crab Toast  Pickled Onions, Chicory, Fresno

ENTRÉES
Grilled Market Fish  Garden Greens, Caramelized Lemon, Dill Mustard Sauce
Seared Pork Belly  Braised Cabbage, Cider Glaze
Crispy Chicken Thighs  Potatoes, Carrots
Steak  Fine Herbs, Chimichurri, Broccoli Rabe
Local Grain Bowl  Pea Sprouts, Avocado, Radish, Seasonal Squash
Shrimp and Grits  Andouille Sausage, Poblano, Shallots
Strozzapreti  Broccoli Rabe, Squash, Bechamel, Sage

DESSERT
Apple Streusel  Seasonal Apples, Crispy Pastry, Cinnamon
Banana Pudding  Golden Custard, Fresh Bananas, Crisp Wafers, House-made Whipped Cream
Goo Goo Cluster Brownies  Fudge Brownies Filled with Goo Goo Clusters
Holston House Cookies  Chef’s Selection of Freshly Baked Cookies

*We can also customize a menu for your special occassion. Please inquire.
BEVERAGE PACKAGES

HOSTED FULL BAR
Price is per Guest. A Guaranteed Number of Attendance is Required.
An Additional Hour may be added to any bar package at a rate of $5.00 per Guest.

LEVEL I
1 Hour $25
2 Hours $40
3 Hours $52

LEVEL II
1 Hour $28
2 Hours $44
3 Hours $57

LEVEL III
1 Hour $32
2 Hours $50
3 Hours $65

HOSTED BAR BY CONSUMPTION
Drinks will be Charged Based on Consumption During the Entirety of the Event.
One Hour Minimum.

Level I Brands $11 Each
Level II Brands $13 Each
Level III Brands $15 Each
Domestic Beer $6 Each
Imported Beer $7 Each
House Wines $12 Each
Premium Wines $15 Each
Mineral Water $5 Each
Soft Drinks $4 Each

HOSTED BEER & WINE BAR
Price is per Guest. A Guaranteed Number of Attendance is Required.
An Additional Hour may be added at a Rate of $5 per Guest per Hour.

LEVEL I
1 Hour $18
2 Hours $30
3 Hours $38

LEVEL II
1 Hour $28
2 Hours $40
3 Hours $48

A Bartender Fee of $150.00 per Bartender for up to Three Hours of Service Applies.

All Prices are Subject to 24% Taxable Service Charge, 9.5% Food Sales Tax, and 24.5% Wine and Liquor Sales Tax.
BEVERAGE PACKAGES

CASH BAR
Price is Inclusive of Service Charge and Sales Tax. One Hour Minimum.
A Bartender Fee of $150.00 per Bartender for up to Three Hours of Service Applies.
A Cashier Fee of $100.00 Applies to All Cash Bars.

- Level I Brands $12 Each
- Level II Brands $14 Each
- Level III Brands $16 Each
- Domestic Beer $7 Each
- Imported Beer $8 Each
- House Wines $12 Each
- Premium Wines $16 Each
- Mineral Water $6 Each
- Soft Drinks $5 Each

BEER
- Bud Light
- Michelob Ultra
- Corona
- Local, Craft Selection

HOUSE WINES
Collection of Red and White Wine

PREMIUM WINES
- Pinot Gris
- Chardonnay
- Pinot Noir
- Cabernet Sauvignon

LEVEL I LIQUOR
- Hangar 1 Vodka, Bombay Gin, Evan Williams Bourbon, Lunazul Blanco Tequila, Lunazul Reposado Tequila, Plantation 3 Stars Rum, Dewar’s Scotch

LEVEL II LIQUOR
- Tito’s Vodka, Fords Gin, Sailor Jerry Rum, Wild Turkey Bourbon, Old Forester Signature Bourbon, Bulleit Bourbon, Rittenhouse Rye, Bulleit Rye, Casamigos Tequila

LEVEL III LIQUOR
- Ketel One, Tito’s Vodka, Tanqueray, Sailor Jerry Rum, Hendricks, El Dorado 12 Year Rum, Johnny Walker Black, Macallan 12 Year, Makers Mark, Makers 46, George Dickel No. 12

*We can customize a Beverage Package. Please inquire.*
TO BOOK YOUR SPECIAL EVENT,
PLEASE CONTACT OUR SALES OFFICE
AT 629.208.1607