



# Event Dining Menus

2024



HUTTON  
HOTEL  
NASHVILLE  
Version-24 |

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# Breakfast **BUFFETS**

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

(1) HOUR SERVICE TIME

## **CONTINENTAL DIVIDE** 38

Assorted Bakery Goods, Individual Yogurts, Fresh Fruit, Berries, Oatmeal, served with raisins and brown sugar

## **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 or Fluffy Pancakes with Butter and Maple Syrup

\* 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

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# Breakfast

# ENHANCEMENTS

Available as an addition to a selected breakfast menu item.

## SOUTHERN BISCUIT BAR 12

Fresh Baked Biscuits served with Red Eye Sausage Gravy, Honey Butter, Berry Jams and Preserves, Raw Honey

## OATMEAL 7

Raisins, Brown Sugar

## AM SANDWICHES 10

- 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

## BREAKFAST BURRITOS 12

VEGETARIAN AVAILABLE

Egg, Chorizo Sausage, Potato, Onion, Pork Green Chili, Cheddar Jack Cheese

## YOGURT PARFAIT DISPLAY 13

Yogurt (Vanilla, Plain, Blueberry), House-made Granola, Fresh Diced Fruit, Assortment of Wild Berries, Toasted Almonds, Toasted Coconut, Chocolate Chips, Clover Honey

## OMELET STATION 20

Fresh farm eggs, bacon, sausage, diced ham, onions, tomatoes, peppers, spinach, mushrooms, cheddar, jack and Swiss cheese.

ATTENDANT IS REQUIRED \$150

## OVERNIGHT OATS 14

SELECTION OF 2 OF THE FOLLOWING:

Cinnamon Apple Spice  
Maple Brown Sugar

Golden Raisin & Dried Cranberry

## INDIVIDUAL EGG FRITATTA 8

Spinach and Mushroom, Roasted Red Pepper & Onion

## AVOCADO TOAST BAR 20

Avacado Spread, Lime, diced red onion, tomato, radish, pesto, petite greens, cotija, 7 Grain Bread

ALL PASTRIES BELOW ARE PRICED PER DOZEN.

## BAGEL BAR 68

Assorted Bagels, Plain Cream Cheese, Strawberry Cream Cheese, Herbed Cream Cheese

\*ADD Smoked Salmon, Capers, Diced Onion, Cucumbers and Lemons - \$12/person

## DANISHES 56

## MUFFINS 56

## SCONES 62

## CINNAMON ROLLS 62

## CHOCOLATE CROISSANTS 62

## LOCAL "GOURMET" DONUTS 60

# Breaks

All breaks are priced per 30 minutes of service

## **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 24**

Soft Pretzels, Nacho Cheese, Kettle Chips, Mini All Beef Hotdogs, Fresh Popped Kettle Corn

## **SWEET TOOTH 20**

Chocolate Brownies, Assorted Petit Fours, Blondies, Lemon Bars, Assorted Truffles, Cookies, Rice Krispie Treats

## **LOCALLY SOURCED POPCORN BREAK 18**

Caramel Corn, Cheddar Popcorn, Nashville Hot

## **BUILD YOUR OWN PARFAIT 16**

Vanilla, Strawberry and Mixed Berry Yogurts, Fresh Berries, House Made Granola, Toasted Coconut, M&M's, Crushed Toffee, Crushed Graham Cracker, Vanilla Wafers, Fresh Honeycomb

## **DIPPING STATION 19**

House Fried Pub Chips, Tortilla Chips, Pita Chips, Fresh Vegetable Crudite, Buttermilk Ranch Dressing, Roasted Tomato Salsa, Hummus

## **POWER UP 23**

Energy Bars, Red Bull Energy Drinks, Assorted Granola Bars, Powerade, Kind Bars, Power Smoothie Shots

## **CLASSIC CANDY SHOPPE 20**

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

## **DONUT WORKSHOP 23**

Chocolate, Glazed, and Powdered Sugar Donuts and Donut Holes, Fresh Brewed Hot Coffee served with assorted milk and sugars

## **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.

# Breaks (cont)

All breaks are priced per 30 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, Cranberry or Grapefruit Juice 95

### 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 Hot 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

### ITALIAN HOAGIE

Shaved Salami, Black Forest Ham, Pepperoni, Bibb Lettuce, Mayo, Tomato, and Italian Dressing

### NASHVILLE CHICKEN

Chicken Breast dredged in Panko Breadcrumbs, Nashville Hot Chicken Spices, Fresh Mozzarella, Arugula, Tomato, Herb Garlic Aioli

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 <sup>DF</sup>

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

### THAI BEEF SALAD <sup>GF, DF</sup>

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

### GRAIN BOWL <sup>GF, DF</sup>

Quinoa, Pickled Red Onion, Cucumber, Tomato, Edamame, Parsley, White Balsamic

### SALMON SALAD <sup>GF, DF</sup>

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

### CHEF SALAD <sup>GF</sup>

Mixed Greens, Julienned Turkey Breast and Ham, Swiss and Cheddar Cheese, Tomato, Cucumber, Diced Green Onions, Buttermilk Ranch

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# Plated Lunch

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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

## **CRISPY CHICKEN BREAST** GF, DF **48**

Roasted Potatoes, Green Beans, & Hot Honey Glaze

## **CHICKEN CAPRESE** GF **48**

Fresh Mozzarella, Tomato, Polenta, Fresh Basil, Saba

## **CHILEAN SALMON** GF, DF **56**

Whipped Potatoes, Wild Mushrooms, & Lemon Butter Sauce

## **SHRIMP AND GRITS** **52**

Wild Caught Shrimp, White Cheddar Grits, & Tomato Gravy

## **BISTRO TENDER** GF, DF **66**

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, Eggplant, Spicy Vodka Sauce

## **CHICKEN ROLLOTINI** GF, V+ **50**

Roasted Red Pepper, Fresh Mozzarella Cheese, Italian Breadcrumbs, Spinach, Cream Cheese, Herb Scampi Alfredo

## **RISOTTO** V+ **48**

Wild Mushroom, Truffle Oil, Basil, Grana Padano

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# Plated Lunch (cont)

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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

### **ROASTED BEET**

Arugula, Pickled Onion, Feta Cheese, Pumpkin Seeds, Citrus Vinaigrette

#### **ADDITIONAL DRESSINGS**

Creole Mustard Vinaigrette

Honey Garlic Vinaigrette

Orange Ginger Dressing

## SOUPS

### **SMOKED TOMATO + BASIL BISQUE** GF

Basil Oil

### **ITALIAN WEDDING SOUP**

### **CORN & CRAB BISQUE**

### **BUTTERNUT SQUASH SOUP**

Toppings: Pomegranate Seeds, Sunflower Seeds, Agua Dulce Reduction

## DESSERTS

### **NY STYLE CHEESECAKE**

Seasonal Berry Compote

### **FLOURLESS CHOCOLATE CAKE** GF

Caramel Sauce, White Chocolate Shavings

### **KEY LIME PIE**

### **CARROT CAKE**

with Cream Cheese Icing

### **CARAMEL APPLE TART**

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# Lunch

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# BUFFETS

All buffets include iced tea and water

(1) HOUR SERVICE TIME

## SOUTH OF THE BORDER 62

- Southwest Cobb Salad, Mixed Greens, Roasted Red Peppers, Sweet Corn, Crisp Tortilla Strips, Radishes, Pepper Jack Cheese, Charred Jalapeño Vinaigrette, Buttermilk Ranch
- 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 64

- Jalapeño Cheddar Cornbread
- Garden Salad, Cucumber, Cherry Tomatoes, Carrots, Garlic Croutons, Buttermilk Ranch, Honey Dijon Vinaigrette
- 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 NOLA 70

- Crawfish Bread
- Fresh Spinach and Mixed Greens, Cucumber, Cherry Tomatoes, Carrots, Buttermilk Ranch, Creole Mustard Vinaigrette
- Corn Machoux
- Louisiana dirty rice
- New Orleans style BBQ Shrimp and Smoked Gouda Stone Ground Grits
- Creole Dressing Stuffed Pork Loin with a Mustard Cream Sauce
- Bananas Foster
- White Chocolate and Rum-Soaked Bread Pudding

## THE WOK 65

- Lemongrass Shrimp with Ginger, Bell Peppers, and Green Onions
- Beef and Broccoli Sliced Beef with Garlic, Broccoli, Sweet Soy Sauce
- Roasted Portobello Mushroom, with Grilled Green Onions and Teriyaki Sauce
- Garlic Fried Chicken with Tamari, Korean Chili Paste, Toasted Sesame Seeds
- Vegetable Fried Rice
- Green Beans
- Lo Mein
- Mixed Lettuce Salad with Orange Ginger Dressing
- Brussel Sprout Salad with Sweet Soy Dressing
- Fudge Brownie
- Mango Coconut Custard

# Lunch (cont)

# BUFFETS

All buffets include iced tea and water

(1) HOUR SERVICE TIME

## TASTE OF ITALY

62

- Garlic Bread/Fresh Rolls
- Caesar Salad, Parmesan Cheese, Focaccia Croutons
- Penne Pasta, Chicken Breast, Marinara, Artichoke Hearts, Tossed with Romano Cheese
- Italian Sausage, Sweet Bell Peppers, Onions, Rustic Tomato Sauce
- Fettuccini Alfredo, parmesan cheese, fresh herbs
- Tiramisu
- House Made Cannolis

## COMFORT CLASSIC

64

- 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, Diced Onions
- Macaroni + Cheese
- Peach Cobbler
- Pecan Pie

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# Lunch (cont)

# BUFFETS

All buffets include iced tea and water

(1) HOUR SERVICE TIME

## SANDWICH BOARD BUFFET 62

Complete with House Chips and Homebaked Cookies and Brownies

### CHOOSE ONE SOUP

Italian Wedding

Tomato Bisque

New Orleans Gumbo

Corn & Potato Bisque – add crab +\$4

### 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

### ADDITIONAL DRESSINGS

Creole Mustard Vinaigrette      Green Goddess

Honey Garlic Vinaigrette      Creamy Cilantro

Orange Ginger Dressing

### CHOOSE UP TO 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

#### ITALIAN HOAGIE

Shaved Salami, Black Forest Ham, Pepperoni, Bibb Lettuce, Mayo, Tomato, and Italian Dressing

#### NASHVILLE CHICKEN CUTLET HERO

Chicken Breast dredged in Panko Breadcrumbs, Nashville Hot Chicken Spices, Fresh Mozzarella, Arugula, Tomato, Herb Garlic Mayo

# Plated Dinner

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

## CHOOSE ONE PROTEIN

<b>HERB CRUSTED</b> <small>GF</small>	<b>70</b>
<b>AIRLINE CHICKEN</b>	
<b>SEA BASS</b> <small>GF</small>	<b>94</b>
<b>GRILLED FILET MIGNON*</b> <small>GF</small>	<b>90</b>
<b>BRAISED BEEF SHORT RIB</b> <small>GF</small>	<b>82</b>
<b>NEW YORK STRIP</b>	<b>86</b>
<b>HERB CRUSTED PORK LOIN*</b>	<b>68</b>
<b>CHILEAN SALMON</b> <small>GF, DF</small>	<b>75</b>
<b>LEMON GARLIC SHRIMP</b>	<b>72</b>

## CHOOSE ONE SAUCE

Red Wine Demi-Glace  
Lemon Beurre Blanc  
Herb Chimichurri  
Gorgonzola Cream  
Peppercorn Brandy

## VEGETARIAN AND VEGAN OPTIONS

<b>EGGPLANT RATATOUILLE</b> <small>V</small>	<b>65</b>
Squash Risotto, Asparagus, and smoked tomato	
<b>POTATO GNOCCHI</b> <small>V</small>	<b>65</b>
Tomato Ragout, Sauteed Spinach, and Parmesan	
<b>WILD MUSHROOM RAVIOLI</b> <small>V</small>	<b>65</b>
Pecorino Cream & Black Pepper	

## CHOOSE TWO SIDES

BROCCOLINI

ASPARAGUS

MALIBU CARROTS

HARICOT VERTS

WILD MUSHROOMS

MASHED POTATOES

ROSEMARY AU GRATIN POTATOES

ROASTED FINGERLING POTATOES

ROOT VEGETABLE HASH

WILD RICE PILAF

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# Plated Dinner (cont)

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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

### **SEASONAL SOUP**

SPRING AND SUMMER: Shrimp & Corn Chowder

FALL AND WINTER: Roasted Squash & Apple Bisque

### **ITALIAN WEDDING SOUP**

## DESSERTS

### **NY STYLE CHEESECAKE**

Seasonal Berry Compote

### **FLOURLESS CHOCOLATE TORTE** GF

Caramel Sauce, White Chocolate Shavings

### **VANILLA CRÈME BRULEE**

Chantilly Cream and Biscotti Cookie

### **BANANA CREAM PIE**

Raspberry Compote

### **BOURBON STREET PECAN PIE**

Jack Daniels Sauce

# Dinner BUFFETS

All buffets include coffee, tea and water service.

(1) HOUR SERVICE TIME

## STEAKHOUSE EXPERIENCE 115

- Wedge Salad, Apple-Wood Smoked Bacon and Traditional Caesar Salad
- Corn & Potato Bisque
- Slow-Roasted Sliced Ribeye
- \*CARVED TO ORDER
- Roasted Heritage Chicken
- Pan Roasted Atlantic Salmon Filets
- Horseradish Cream, Lemon Burre Blanc, Red Wine Jus
- Roasted Asparagus, Red Peppers, Roasted Onion
- Wild Mushrooms, Zucchini, Swiss Chard
- Roasted Garlic and Chive Mashed Potatoes
- Add Shrimp Cocktail + \$10
- Cheesecake with Fresh Fruit
- Salted Caramel Vanilla Crumble
- Chocolate Decadence Cake

## TASTE OF HOME BUFFET 115

- Chopped Bibb Lettuce, Gorgonzola Crumbles, Blistered Cherry Tomatoes, Creole Ranch Dressing
- Fresh Local Spinach, Strawberries, Candied Pecans, Goat Cheese, Cane Syrup Vinaigrette
- Italian Wedding Soup
- Pecan-Crusted Chicken
- Grilled Petite Lamb Chops with Rosemary Garlic Jus
- Seared Snapper with Citrus and Grain Mustard Beurre Blanc
- Horseradish Mashed Potatoes
- Roasted Brussels Sprouts Candied Walnuts
- Chocolate Mouse
- Praline Cheesecake

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# Dinner (cont)

# **BUFFETS**

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(1) HOUR SERVICE TIME

## **TOUR OF THE SOUTH 105**

- House made Seasonal Soup
- Local Organic Baby Iceberg, Tomatoes, Cucumbers, Smoked Bacon, Ranch Dressing, Bleu Cheese Dressing, Cilantro Lime Vinaigrette
- Rustic Potato Salad
- Three Bean Salad
- Brown Butter Green Beans with Toasted Almond
- Pecan-Crusted Chicken, Butternut Squash Puree, Chili Sriracha Honey Glaze
- Shrimp Andouille Sauté, Corn Pudding
- Sliced Dry Rubbed Ribeye, Horseradish Cream
- Lemon Meringue Tart
- Carrot Cake, Cream Cheese Frosting

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# Hors D'Oeuvres

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

## HOT

<b>ANDOUILLE SAUSAGE AND CHEESE PUFF</b>	<b>9</b>
Cajun Spiced Andouille Sausage, Zesty Pepper Cheese, and Jalapenos	
<b>CHICKEN CORDON BLEU PUFF</b>	<b>9</b>
Chicken Cordon Bleu Puff with Smoked Ham and Swiss	
<b>MARYLAND STYLE CRAB CAKE</b>	<b>9</b>
Remoulade	
<b>GOAT CHEESE STUFFED DATE WRAPPED IN BACON</b>	<b>8</b>
Medjool Dates, Goat Cheese, and Crispy Par-Cooked Bacon	
<b>FRIED PIMENTO CHEESE BITES</b>	<b>7</b>
<b>BUFFALO CHICKEN SPRING ROLL</b>	<b>8</b>
White Chicken Meat topped with Spicy Buffalo Sauce	
<b>WILD MUSHROOM PHYLLO TRIANGLE</b>	<b>8</b>
Wild Mushrooms and Artisan Cheese in a Phyllo Triangle	
<b>PEAR AND BRIE PHYLLO ROLL</b>	<b>8</b>
Brie Cheese, Pear Puree, and Toasted Almonds	
<b>SPINACH AND ARTICHOKE TART</b>	<b>8</b>
Baby Spinach, Artichokes, and Aged Parmesan Cheese in a tart shell	
<b>BEEF WITH GORGONZOLA WRAPPED IN BACON</b>	<b>9</b>
Tenderloin with Italian, Blue-Veined Gorgonzola wrapped in Apple and Hickory Bacon	
<b>CHICKEN YAKATORI</b>	<b>8</b>
Chicken Marinated with Soy Sauce, Garlic, and Ginger	
<b>MINI LAMB GYRO</b>	<b>9</b>
Pita Bread, Roasted Lamb, and Tzatziki Sauce	
<b>ROASTED ROOT VEGETABLE KABOB</b> GF, V	<b>7</b>
Carrots, Parsnip, Beet, Sweet Potato, and Fresh Herbs	
<b>ARTICHOKE AND BOURSIN BITE</b>	<b>7</b>
Artichoke hearts, Boursin Cheese, and Parmesan Cheese Rolled in Breadcrumbs	

## COLD

<b>CAPRESE SKEWERS</b> GF	<b>7</b>
Fresh Mozzarella, Heirloom Cherry Tomato	
<b>SMOKED SALMON CROSTINI</b>	<b>8</b>
Tarragon, Mascarpone, Chive	
<b>BALSAMIC FIG GOAT CHEESE FLATBREAD</b>	<b>6</b>
Saba Vinegar	
<b>TOMATO BRUSCHETTA</b>	<b>6</b>
Fresh Mozzarella, Basil, Saba Vinegar	
<b>BLUEBERRY + BRIE CROSTINI</b>	<b>6</b>
Fresh Basil, Berry Gastrique	
<b>JUMBO SHRIMP COCKTAIL</b> GF, DF	<b>8</b>
Spicy Cocktail Sauce	
<b>SMOKED PRIME RIB CROSTINI*</b>	<b>8</b>
Horseradish Cream, Guinness Reduction	
<b>TEQUILA LIME SHRIMP</b> GF, DF	<b>8</b>
Grilled Pineapple, Cilantro + Agave Nectar	
<b>PROSCIUTTO WRAPPED MELON</b> GF, DF	<b>8</b>
<b>ANTIPASTO SKEWER</b>	<b>7</b>
Tomato, Cheese, Salami, and Artichoke	
<b>CUCUMBER CHILLS</b>	<b>6</b>
Whipped Cream Cheese, Cherry Tomato, Fresh Dill	

\*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.

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# 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, 10
- DILL PICKLE, HONEY DRIZZLE
- BBQ PULLED PORK, SILVER DOLLAR ROLLS 10
- BLUE LUMP CRAB CAKE, CAJUN REMOULADE, 12
- OVEN BAKED ROLL
- MINIATURE CUBAN 11

### GRILLED FLATBREAD 17

Pepperoni, Cheese, Fig + Burrata

### BAKED BRIE EN CROUTE 16

Toasted Almonds, Brown Sugar, Berry Compote, Crostini

## COLD

### 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

### 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 16

### ATLANTIC OYSTERS WITH MIGNONETTE 9

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# 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** 28  
\*CHEF ATTENDED OPTION  
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\*** 715  
Horseradish Cream, Guinness Demi Glace Cocktail Rolls

**ROASTED TURKEY** 515  
Cranberry Chutney, Pan Gravy, Cocktail Rolls

**HONEY BAKED HAM** 450  
Whole Grain Mustard, Cocktail Rolls

**APPLE CIDER PORK LOIN\*** 475  
Apple Chutney, Apple Gastrique, Biscuits

**HERB CRUSTED BEEF TENDERLOIN\*** 925  
Horseradish Cream, Wild Mushroom Demi, Cocktail

**SMOKED SALMON EN CROUTE** 475  
Lemon Caper Beurre Blanc

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# After Hours

## **FRENCH FRY BAR** 20

Hand Cut Sea Salt Fries, Sweet Potato Fries, Truffle Crushed Potato Cheddar, Bacon, Cultured Sour Cream, Scallions Ketchup, Blue Cheese, Roasted Garlic Aioli, Red Pepper Coulis, Chefs Hot Sauce

## **SOUTHERN FRIED CHICKEN AND WAFFLES** 22

Rosemary Corn Waffles, Buttermilk Fried Chicken Pieces Sorghum, Hyland Park Maple, Agave Nectar Pickled Shallots, Purple Cabbage Slaw Apple Butter, Almond Butter

## **LATE NIGHT MUNCHIES** 25

Crab Cake Slider- Buttermilk Aioli, Sweet Pickle, Arugula Beef Slider- Onion Bacon Jam, Grilled Scallion Aioli Wings- Spicy Buffalo, Bleu Cheese, Buttermilk Ranch House Fried Chips- Vinegar, Black Pepper

## **THE TRUFFLE DIG** 22

Orange and dark chocolate truffles Chocolate peanut butter, pecan truffles Raspberry charlottes, strawberry layer cake Salted caramel and pear crunch

## **CHOCOLATIER** 23

Chocolate chip cookies, triple crunchy chocolate layer cake Dark chocolate & chocolate chunk brownies Orange & chocolate truffles, chocolate macaroons Chocolate malted milk shakes-ice cream, malt, chocolate, milk

## **ASSORTED MINI "GOURMET" DONUTS** 16

Variety of Frostings and Toppings

## **BEIGNETS STATION** \*CHEF ATTENDED OPTION 26

Made to Order Beignets with guest choice of toppings to include powdered sugar, chocolate sauce, hazelnut spread, or strawberry reduction

## **FUNNEL CAKE** \*CHEF ATTENDED OPTION 24

Powdered sugar, cinnamon sugar Macerated strawberries & raspberries, caramelized peaches Chocolate, caramel sauce Chantilly Cream



# 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

CASH BARS REQUIRE (1) CASHIER PER 75 GUESTS \$150

## GOLD PACKAGE

One Hour	30
Second Hour	16
Each Additional Hour	12

## PLATINUM PACKAGE

One Hour	40
Second Hour	25
Each Additional Hour	15

## BEER + WINE PACKAGE (NO COCKTAILS)

One Hour	24
Second Hour	13
Each Additional Hour	10

## GOLD

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior White Rum, Lunazul Silver Tequila, Jack Daniels Whiskey, Old Forester Bourbon, Dewars Scotch

## PLATINUM

Ketel One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Olmeca Altos Silver Tequila, Makers Mark Whiskey, Bulliet Bourbon, Glenlivet Scotch



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# Hosted Bar

## WINE & BEER

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

CASH BAR SET UP FEE \$150

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

### WHITE WINE BY THE BOTTLE

Chateau St. Michelle Riesling – CA	48
Dry Creek Vineyard Sauvignon Blanc - CA	50
Whitehaven Sauvignon Blanc - NZ	55
Estancia Pinot Grigio - CA	56
Maso Canali Pinot Grigio - IT	55
Louis Latour Ardeche Chardonnay - FR	56
Pouilly-Fuisse Louis Jadot Chardonnay – FR	58
Ferrari-Carano Chardonnay – CA	58
Alexander Valley Vineyards Chardonnay - CA	62
Fleurs de Prairie Cotes de Provence Rose - FR	55

### RED WINE BY THE BOTTLE

Meomi Pinot Noir – CA	50
Four Graces Pinot Noir - CA	59
Drumheller Merlot - WA	50
Pascual Toso Alta Reserve Malbec - ARG	52
Carnivore Zinfandel - CA	49
Seven Hills Winery Cabernet Sauvignon - WA	52
Simi Cabernet Sauvignon – CA	53
Justin Cabernet Sauvignon - CA	56
Chateau Haut-La Peteyre Bordeaux - FR	60

### HOUSE WINE

48

Riesling  
Pinot Grigio  
Chardonnay  
Pinot Noir  
Cabernet Sauvignon

### BOTTLED BEER

Michelob Ultra  
Corona Extra  
Stella Artois Pale Lager  
Yuengling Lager  
Blue Moon Belgian White  
Yee Haw Tennessee IPA

### BEVERAGES

	HOSTED	CASH BAR
GOLD	15	17
PLATINUM	18	20
IMPORTED BEER	9	11
DOMESTIC BEER	8	10
CRAFT BEER	9	11
NON-ALCOHOLIC BEER	7	9
HOUSE WINES	15	17
BOTTLED WATER	6	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.





HUTTON  
HOTEL  
NASHVILLE