



NOELLE

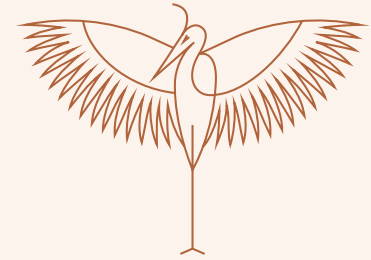
**BANQUET CATERING
MENUS**



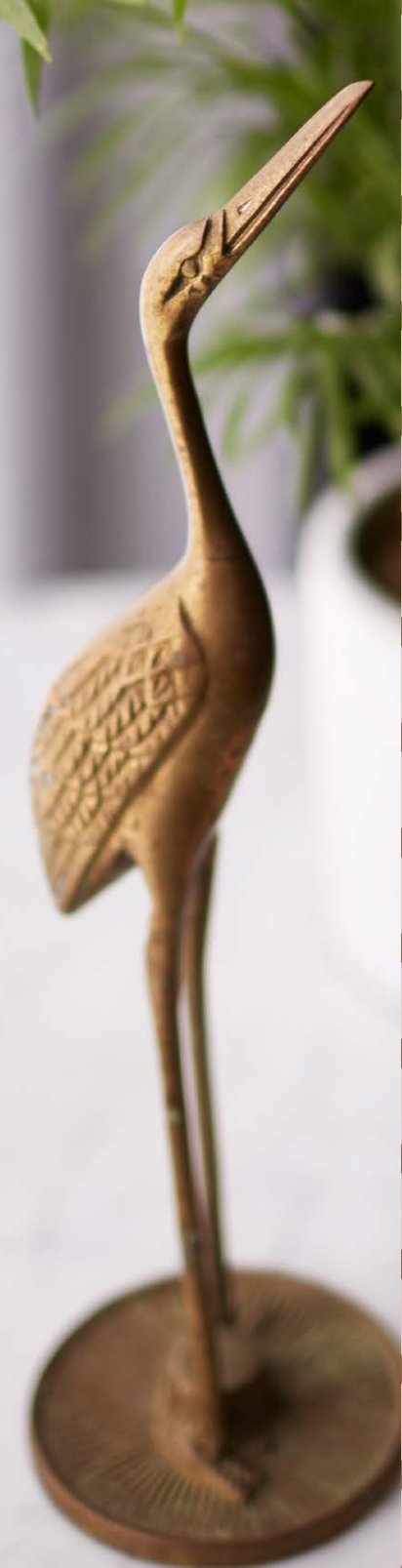
1930

2017

NOELLE



BREAKFAST



BREAKFAST BUFFET

3 

HERON

\$55.00 Per Person

Seasonal Sliced Fruit (v • gf)

Overnight Oats with Banana, Maple, and Pecans (v)

House Made Yogurt with Granola, and Seasonal Fruit (v)

Soft Scrambled Eggs (v • gf)

Sweet Potato Hash with Pickled Red Onion (v • gf)

Coffee, Juices

PRINTERS

\$58.00 Per Person

Seasonal Sliced Fruit (v • gf)

Noelle Sweet Breads and Muffins (v)

Steel Cut Oats with Honey, Sliced Almonds, and Dried Fruit (v)

Assorted Box Cereals and Milk (v • gf)

Hard Boiled Eggs with Tabasco (v • gf)

Soft Scrambled Eggs (v • gf)

• Hickory Smoked Bacon • Chicken Apple Sausage or • Thick Cut Ham (Choose One) (gf)

Herb Seasoned Skillet Potatoes (v • gf)

Coffee, Juices

(v = vegetarian • gf = gluten free)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



BREAKFAST BUFFET

ALL BREAKFASTS INCLUDE

Seasonal Sliced Fruit (v • gf)
Noelle Pastries & Muffins (v)
Beverages

BREAKFAST SOLO

Minimum 20 people
\$58.00 Per Person

Choose: Egg (1)
Protein (1) • Potato (1)
Griddle and Sides (1)

BREAKFAST DUO

Minimum 30 people
\$73.00 per Person

Choose: Egg (1)
Protein (2) • Potato (1)
Griddle and Sides (2)

NEED MORE?

PER PERSON ADD

Eggs \$ 8.00
Protein \$12.00
Potato \$7.00
Griddle
Grains | Sides \$11.00

EGGS

Soft Scrambled
Seasonal Frittata
Hard Boiled Eggs (v • gf)

PROTEINS

Hickory Smoked Bacon (gf)
Chicken Apple Sausage (gf)
Pork Sausage (gf)
Cold Smoked Salmon (gf)

POTATOES

Herb Seasoned (v • gf)
Skillet Potatoes (v • gf)
Crispy Hash Browns (v • gf)

GRIDDLE GRAINS | SIDES

Vanilla Waffles with
Pure Maple Syrup (v)
French Toast with
Seasonal Compote (v)
Griddled Pancakes with
Seasonal Compote (v)
Yogurt Parfait with Granola,
and Seasonal Fruit (v)
Overnight Oats with
Honey, Sliced Almonds,
and Dried Fruit (v)
Creamy Grits (v)
House Made
Buttermilk Biscuits (v)

Events under guest minimum will be charged
a \$500 labor and preparation fee

(v = vegetarian • gf = gluten free)
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or eggs may increase your risk of foodborne illness*



BREAKFAST ENHANCEMENTS

5 

HANDHELDS

Choose One - \$19 Per Person
(Minimum order of 12 of each item)

Breakfast Burrito:
Scrambled Egg,
Smoked Paprika Potatoes,
Chorizo, Monterey Jack,
and Salsa Rojo

English Muffin:
Hickory Smoked Bacon,
Farm Egg, Gouda

Buttermilk Biscuit:
Bacon, Farm Egg,
Whole Grain Mustard,
Smoked Cheddar

GRIDDLE (v)

\$21.00 Per Person

- Waffle • Pancake
- French Toast

All Griddle Stations to Include:
Pure Maple Syrup, Sorghum,
Whipped Butter, and Seasonal
Toppings

BAGELS (v)

\$21.00 Per Person

House Made Bagels
Whipped Cream Cheese
Seasonal Jam
Wildflower Honey
Seasonal Sliced Fruit

\$16 Add Smoked Salmon,
Capers, Pickled Red Onion,
Tomato

OMELET & EGGS

\$32.00 Per Person

Whole Eggs, Egg White & Egg
Beaters (v • gf)
Sweet Peppers, Tomato,
Caramelized Onion, Kale (v • gf)
Aged Cheddar, Swiss Cheese,
Chevre (v • gf)
Ham, Bacon, Sausage,
Smoked Salmon

Chefs Attendant Required ***

FRUIT (v • gf)

\$21.00 Per Person

Seasonal Sliced Fruit and Melons
Seasonal Whole Fruit
Honey Yogurt Dip

BISCUITS (v • gf)

\$ 26.00 Per Person

Buttermilk Biscuits
Seasonal Fruit Jams
Whipped Butter, Honey
Add Country Gravy
\$6.00 per Person

EGGS BENEDICTS (v)

\$24.00 Per Person

Classic Eggs Benedict
Candied Bacon,
Tarragon Hollandaise
Substitute Blue Crab
\$21.00 per Person
Substitute Salmon
\$16.00 per Person

Chefs Attendant Required ***

YOGURT (v)

\$ 26.00 Per Person

Greek Yogurt
Seasonal Sliced Fruit
Wildflower Honey
Vanilla Granola
Seasonal Fruit Compote

BLENDED (v • gf)

\$ 26.00 Per Person • Choose One

- Banana & Mixed Berry
- Green: Kale, Ginger, Cucumber
- Tropical: Coconut, Pineapple,
Mango
- Peach & Blueberry

CARVED

- Lox - Serves 18 - 20 \$312
- Prime Rib - Serves 24 \$1,516
- Country Ham - \$21.00 per Person

All carving stations served with
appropriate accompaniment

Chefs Attendant Required ***

BREAKFAST TO GO \$42 Per Person Includes Fruit Cup or Green Salad, Handheld (1) Beverages

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BRUNCH & BREAKS



BRUNCH TABLES

7

MUSIC CITY

\$94.00 Per Person

Seasonal Sliced Fruit (v • gf)
Overnight Oats with Honey,
and Dried Fruit (v)
Chicken Apple Sausage
Greek Yogurt with Almond Granola and
Seasonal Sliced Fruit (v • gf)

Hickory Smoked Bacon
Chicken Apple Sausage
Noelle Sweet Breads and Muffins
Potato Hash with Pickled Onion (v • gf)
Griddled Pancakes with Seasonal Compote (v)

COUNTRY CLUB

\$102.00 Per Person

Seasonal Sliced Fruit (v • gf)
Noelle Sweet Breads (v)
Overnight Oats with Banana, Maple, Pecans,
and Chocolate (v)
Greek Yogurt with Vanilla Almond Granola,
and Seasonal Fruit (v)
Sweet Potato Hash (v • gf)
Chefs Selection of Cheese and Dried Fruit (v)

Protein (Choose 2)
Hickory Smoked Bacon
Thick Cut Ham
Chicken Apple Sausage
Tea Sandwiches (Choose 2)
Chicken Salad on Croissant
Turkey, Gouda, Apple on Whole Wheat
Curried Shrimp on White
Meyer Lemon Meringue Éclair (v)
Black Forest Trifle (v)

TU CASE MI CASA

\$89.00 Per Person

Seasonal Sliced Fruit (v • gf)
Noelle Pan Dulce (v)
Horchata Steel Cut Oats (v)
• Skirt Steak • Shrimp • Chorizo (Choose 2)
Arroz Rojo (v • gf)

• Refried Beans (v) or • Borracha Black Beans (v)
(Choose 1)
Flour Tortillas (v)
Salsa Bar (v • gf)
Soft Scrambled Eggs (v • gf)
Cilantro and Onion Potatoes (v • gf)

* Minimum of 30 guests or additional fee \$500

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BEVERAGES & SNACKS

BEVERAGE OPTIONS

Drug Store Coffee (regular & decaf)
\$128.00 per gallon

Assorted Hot Tea
\$128.00 per gallon

Assorted Cans Coca Cola Soft Drinks
\$7.00 per bottle

Bottled Water (still & sparkling)
\$8.00 per bottle

Coconut Water \$8.00 per bottle

Bottled Fruit Juices \$8.00 per bottle

Red Bull \$12.00 per can

BEVERAGE DAY PACKAGES

Freshly brewed Drug Store Coffee,
decaffeinated coffee, assorted hot tea,
bottled Coca Cola products & water station

Half Day (4 Hours) \$39.00 per person

Full Day (8 Hours) \$52.00 per person

SNACKS

Granola Bars \$6.00 Ea. (v • gf)

Bagged Potato Chips \$8.00 Ea. (v • gf)

Whole Fruit \$7.00 (v • gf)

Mixed Nuts \$59.00 per pound (v • gf)

Fresh Popped Truffle Parmesan Corn \$12.00 Ea. (v)

Fudge Brownies \$55.00 per Dozen (v)

Toffee Blondies \$55.00 per Dozen (v)

Cookie Assortment \$50.00 Per Dozen (v)

Local Candy \$11.00 Ea. (v)

BREAKS

TRAIL MIX (v)

\$24.00 Per Person

Pretzel, M&Ms,
Cashews, Peanuts,
Dried Cranberry

BALLPARK SNACKS

\$39.00 Per Person

Sourdough Soft Pretzel (v)
Sharp Cheddar Cheese Sauce (v • gf)
Parmesan Truffled Popcorn (v)
Mixed Nuts (v • gf)

FRUIT

\$20.00 Per Person

Seasonal Sliced Fruit Kabobs
Seasonal Flavored Yogurt

DIP IT

\$29.00 Per Person

Tortilla Chips, Baked Pita
Crudité (gf)
Roasted Red Pepper Hummus (gf)
Guacamole (gf)
Three Onion Dip (gf)

CHARCUTERIE

\$47.00 Per Person

Local and Regional
Selection of Cured Meats
accompanied with Marinated
Olives, House made Pickles,
and Grilled Bread

Local and Regional
Selection of Cheeses
accompanied with Wildflower
Honey, Roasted Nuts, Seasonal
Fruit, Flat Bread Crisps

COOKIES & MILK (v)

\$ 26.00 Per Person

Chef's Selection of
House Made Jumbo Cookies
Includes Whole Milk,
Chocolate Milk,
Almond Milk

DOUGHNUTS

\$32.00 Per Person

Chef's Selectin of
Seasonal Doughnuts
Includes Whole Milk,
Chocolate Milk, Almond Milk

ENERGY

\$42.00 Per Person (Choose 1)

Smoked Mixed Nuts (v • gf)
Assorted Juice Blends (v • gf)

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LUNCH



LIGHT LUNCH BUFFET ^(v)

INCLUDES BREAD AND BUTTER • \$52.00 Per Person

GREENS

Choose (1)
Artisan Mixed Greens
Chopped Romaine

TOPPINGS

Choose (4)
Shaved Radish, Sliced Almonds, Blue Cheese,
Parmesan, Croutons, Spiced Pecans,
Chevre, Cucumber, Tomato, Red Onion

DRESSINGS

Choose (2)
Green Goddess (v)
Caesar (not vegetarian)
Buttermilk Ranch (v)
Citrus Vinaigrette (v)
Seasonal Fruit Vinaigrette (v)

DESSERT

Choose (1)
Chocolate Chip Cookies
Fudge Style Brownie
Toffee Blondies
Seasonal Fruit Tart

COMPOSED SALADS

Choose (1)
Waldorf with
Apple, Celery, Pecan, Grapes
Chilled Quinoa with
Cherry Tomato, Avocado, Lemon,
Cucumber
Caprese with
Tomato, Mozzarella, Opal Basil,
Pesto, Croutons

ADD ON

Served Chilled
Hangar Steak \$28 Per Person
Jumbo Shrimp \$24 Per Person
Grilled Chicken \$16 Per Person

NEED MORE

Add
Greens \$11.00 Per Person
Composed Salad \$16.00 Per Person
Dressing \$6.00 Per Person
Toppings \$6.00 Per Person
Dessert \$13.00 Per Person

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SELECT SIGNATURE SANDWICHES

\$63.00 Per Person

SANDWICHES

Choose (2)

Turkey Club with Honey Ham, Bacon,
Spinach, Red Pepper, Onion, Havarti

Grilled Cheese with Aged Cheddar, Gouda,
Pimento Cheese (v)

Veggie Wrap with Hummus, Squash, Garlic
Portobello, Charred Red Pepper

Grilled Chicken with Artichoke, Mozzarella,
Basil Pesto, Tomato on Ciabatta

SALADS

Choose (2)

Mixed Greens, Shaved Radish,
Citrus Vinaigrette (v • gf)

Roasted Potato Salad with Bacon (gf)

Chilled Quinoa Salad with Tomato (v • gf)

Broccoli Salad (v • gf)

Waldorf (gf)

Chopped Kale Caesar

SIDES

Choose (1)

House Made Chips: Sea Salt

Herb Fries (v • gf)

DESSERT

Choose (1)

Chocolate Chip Cookies (v)

Fudge Style Brownies (v)

Toffee Blondies (v)

Seasonal Fruit Salad (v • gf)

LUNCH TO GO

\$59.00 Per Person

Side (1)

Sandwich (1)

Dessert (1)

or Whole Fruit Salad (1)

Beverages

NEED MORE

Add

Greens \$11.00 Per Person

Sandwich \$16.00 Per Person

Dessert \$11.00 Per Person

Sides \$8.00 Per Person

* Minimum of 15 attendees *

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LUNCH BUFFET

13 



LUNCH SOLO

\$65.00 per Person

Choose

Main (1)

Soup or Salad (1)

Hot Side (1)

Dessert (1)

LUNCH DUO

\$76.00 per Person

Choose

Main (2)

Soup or Salad (1)

Hot Side (2)

Dessert (2)

NEED MORE?

ADD

Main \$24.00 Per Person

Cold Side \$11.00 Per Person

Hot Side \$11.00 Per Person

Soup \$13.00 Per Person

Dessert \$11.00 Per Person

MAINS

Petite Tender Filet (gf)

Lemon Pepper Shrimp (gf)

Herb Grilled Chicken (gf)

Blackened Verlasso Salmon (gf)

Mushroom Ravioli (v)

SOUP

(Includes Bread)

Seasonal Selection

DESSERT (v)

Fudge Brownies

Toffee Blondies

Chocolate Chip Cookies

Key Lime Pie

Banana Pudding

Carrot Cake

SALAD

Grilled Caesar Salad with
Parmesan, Brioche Crouton

Artisan Mixed Greens:
Radish, Tomato Vinaigrette (v • gf)

Baby Spinach:
Apple, Dried Cranberry,
Blue Cheese, Almond (v • gf)

Grain Salad

Caprese Salad

HOT SIDES

Boursin Mashed Potatoes (v • gf)

Creamy Mac and Cheese (v)

Crispy Fried Brussels Sprouts (v • gf)

Roasted Root Vegetables (v • gf)

Charred Broccolini (v • gf)

Smoked Cheddar Grits (v • gf)

Loaded Smoked Grits:
Cheddar, Bacon, Tomato,
Green Onion

\$6.00 add per Person

Minimum of 15 attendees

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PLATED LUNCH

3 COURSE

Choose
Starter (1) Main (1)
Hot Side (2) Dessert (1)

SOUP

(Soups Includes Bread)
Seasonal Soup

SALAD

Grilled Caesar Salad with
Parmesan, Brioche Crouton
Artisan Mixed Green Salad with
Radish, Citrus Vinaigrette (v • gf)
Baby Spinach Salad with Apple,
Dried Cranberry, Blue Cheese,
Almond Dressing (v • gf)

MAINS

Petite Tender Filet \$73.00 (gf)
Lemon Pepper Shrimp \$68.00 (gf)
Herb Grilled Chicken \$63.00 (gf)
Blackened Verlasso Salmon \$71.00 (gf)
Mushroom Ravioli \$71.00 (v)

HOT SIDES

Boursin Mashed Potatoes (v • gf)
Herb Butter Haricot Vert (v • gf)
Crispy Fried Brussels Sprouts (v • gf)
Roasted Root Vegetable (v • gf)
Smoked Cheddar Grits (v)

DESSERT (v)

Key Lime Pie
Carrot Cake
Goo Goo Cluster Flourless Chocolate Cake
Bourbon Sugar Pecan Pie

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LUNCH & DINNER TABLES

15 

TENN-MEX TABLE

\$91.00 Per Person

- Elote Salad (v • gf)
 - Tortilla Chips and Salsas (v • gf)
 - Chimichurri Skirt Steak (gf)
 - Citrus Marinated Shrimp (gf)
 - Pollo Asado (gf)
- (Choose 2)

- Flour (v) or Corn Tortilla (v • gf)
- Guacamole, Crema, Shredded Lettuce, Fresh Cilantro & Onion, Grilled Peppers & Onions (v • gf)
- Borracha Beans & Arroz Rojo (v • gf)
- Flourless Chocolate Cake with Cinnamon (v • gf)
- Arroz Con Leche with Coconut (v • gf)

FARMED AND FORAGED

\$111.00 Per Person

- Beet Salad with Watercress, Arugula, Farmer's Cheese, Squash Vinaigrette (v • gf)
 - Hazelnut Broccolini (v • gf)
 - Baked Herb and Marinated Glazed Salmon (gf)
 - Roasted Chicken with Tomato and Fennel (gf)
 - Red Wine Braised Short Rib (gf)
- (Choose 2)

- Butter Steamed Potatoes with Dill (v • gf)
- Chilled Quinoa Salad Tomato, Lemon (v • gf)
- Wild Mushrooms and Leeks (v • gf)
- Seasonal Buttermilk Tarts (v)
- Carrot Cake with Black Walnut (v)

ITALIAN COUNTRY TABLE

\$104.00 Per Person

- House made Bread and Whipped Butter (v)
 - Panzanella Salad with Chicory's, Grilled Onion (v)
 - Cannellini Bean Salad with Sage
 - Balsamic Roast Chicken with Creamy Polenta
 - Broiled Flank Steaks with Tomato & Olives (gf)
 - Sweet Potato Ravioli w/ Brown Butter, Parmesan & Sage (v)
- (Choose 2)

- Fried Artichoke with Lemon and Parmesan (v)
- Sautéed Broccolini with Olive Oil and Garlic (v • gf)
- Gratinéed Gnocchi with Spinach and Ricotta (v)
- Chocolate Torte with Seasonal Fruit (v)
 - Pear and Almond Torta (v)

Minimum of 30 People





DISPLAY STATIONS

CANAPE

17 

Minimum 12 of Each Item • Price per Item \$10.00

Choose • (3) \$28.00 per Person • (6) \$52.00 per Person • (8) \$67.00 per Person

COLD

Truffled Deviled Egg (v • gf)

Feta Watermelon Mint, Prosciutto Skewer (gf)

Bloody Mary Shrimp Cocktail (gf)

Crostini, Cream Cheese, Deli Meat, Mint Leaf

Hummus Cup with Crudité (v • gf)

Crostini with Thyme, Chevre, and Fig (v)

Parma Ham & Mozzarella (gf)

Shrimp Toast Bites

Tomato, Boursin Cheese, Basil Crostini (v)

Salmon Puree Crostini with Cucumber & Fennel

HOT

Pimento Cheese Fritters (v)

Crab Cake w/ Creole Mustard

Wild Mushroom and Fennel Bruschetta (v)

Beef Wellington Bites w/ Horseradish Cream

Shrimp and Grits

Lamb Kebab Skewers w/ Tzatziki

Hot Chicken and Waffles

Sicilian Stuffed Mushrooms (v • gf)

Mac and Cheese Bites (v)

Mushroom Tartine Bites (v)

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DISPLAY / RECEPTION

DIP

\$29.00 Per Person

Tortilla Chips (v • gf), Baked Pita (v)
Vegetable Crudité (v • gf)
Roasted Red Pepper Hummus (v • gf)
Lemon Cilantro Guacamole (v • gf)
Heirloom Tomato Pico (v • gf)
Three Onion Dip (v • gf)

CHEESE & CHARCUTERIE

\$47.00 Per Person

Local and Regional
Selection of Cheeses
accompanied with
Wildflower Honey, Roasted Nuts,
Seasonal Fruit, Flat Bread Crisps

Local and Regional
Selection of Cured Meats
accompanied with
Marinated Olives,
House made Pickles,
and Grilled Breads

SLIDERS

\$37.00 Per Person (choose 3)

L&L Burger
L&L Hot Chicken
Fried Chicken Biscuit
Pork Belly Cuban
Mushroom and Swiss (v)
Add Herb Fries or Coleslaw (v • gf)
\$8.00 per person

SPUDS (gf)

\$29.00 Per Person

- Mashed Potatoes
- Baked Potato
- Tater Tots
(choose 2)
- Bacon • Sour Cream • Scallions
- Broccoli • Cheese Sauce
- Cheddar Cheese • Parmesan
(choose 3)

SEAFOOD BOIL (gf)

\$50.00 Per Person

Shrimp, Mussels, Clams,
Potatoes, Corn, Smoked Sausage

Add Crab Legs MKT Price
Add Lobster Tail MKT Price

SALAD BOWLS

\$32.00 Per Person (Choose 3)

- Caprese (v • gf)
Tomato, Mozzarella, Basil, Artichoke,
Balsamic
- Caesar
Romaine, Brioche, Parmesan
- Greek (v • gf)
Mixed Greens, Feta, Olives, Tomato,
Cucumber, Red Onion, Herb Red Wine
Vinaigrette
- Spinach (v • gf)
Mixed Greens, Charred Corn, Avocado,
Pico de Gallo, Cheddar Cheese, Cilantro
Lime Dressing
- Cobb (gf)
Chopped Greens, Bacon, Grilled Chicken,
Tomato, Avocado, Boiled Egg,
Blue Cheese Dressing

RECEPTION STATIONS

* CARVING *

- Prime Rib
\$1,516.00 • Serves 12
Horseradish Cream,
Rosemary Au Jus, Potato Roll
- Berkshire Pork Loin
\$488.00 • Serves 10
Braised Cabbage,
Apple and Onion Chutney,
Sweet Roll
- Beef Tenderloin
\$910.00 • Serves 12
Roasted Sage Au Jus
- Maple Glazed Ham
\$585.00 • Serves 25
Whole Grain Spicy Mustard,
Biscuit

SHRIMP & GRITS (gf)

- \$32.00 Per Person
- Creamy Grits
 - Aged Cheddar Cheese,
Parmesan, Gouda
 - Heirloom Tomato Sauce
 - Wild Mushrooms, Scallions, Bacon,
Caramelized Onions,
Roasted Red Peppers

TAQUERIA

- \$47.00 Per Person
- Elote (v • gf)
 - Pork Barbacoa, Carne Asada,
Pollo Asado, Citrus Marinated Shrimp
(gf) (Choose 2)
 - Cilantro, Onions, Grilled Red Peppers,
Lime Crema Queso Fresco,
Lemon Cilantro Guacamole (v • gf)
 - Salsa Bar (v • gf)
 - Corn Tortillas (v • gf) or Flour Tortillas (v)

** Action Station - Chef Attendant Required**

PASTA

- \$38.00 Per Person
- Pasta
Risotto, Campanella, Cavatappi,
or Gnocchi
(v • gf) (Choose 1)
 - Sauce
Marinara, Bolognese, Pesto,
Garlic Alfredo, Scampi
(v) (Choose 2)
 - Meats
Chicken, Meatballs,
Shrimp, Short Rib
(Choose 2)
 - Toppings **
Sausage, Bacon, Red Peppers,
Onions, Mushroom, Spinach, Artichoke,
Goat Cheese, Boursin, Parmesan,
Asiago (gf)
- ** Pick 4 Toppings
** Pick 2 Cheeses

DESSERT STATIONS

CHURROS (v)

\$39.00 Per Person

Spiced Chocolate Sauce, Salted Caramel Sauce,
Whipped Cream & Condiments

SHORTCAKES (v)

\$26.00 Per Person

Seasonal Fresh Fruit, Sweet Cream, Jam, Honey, and Fruit Curd

CHEF'S LATE NIGHT DESSERT BAR

\$37.00 Per Person

Selection of Seasonal Desserts

DOUGHNUT SHOP (v)

\$32.00 Per Person

Selection of Classic, Creative, and Seasonal Doughnuts

(v = vegetarian • gf = gluten free)

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DINNER



DINNER BUFFET

Minimum 30 people

DINNER DUO

\$115.00 per Person

- Choose
- Main (2)
- Soup and Salad
- Hot Side (3)
- Dessert (2)

NEED MORE?

ADD

- Main \$34.00 Per Person
- Salad \$11.00 Per Person
- Hot Side \$11.00 Per Person
- Soup \$13.00 Per Person
- Dessert \$1e.00 Per Person

MAINS

- Braised Short Rib (gf)
- Roasted Pork Tenderloin (gf)
- Garlic Airline Chicken Breast (gf)
- Nashville Hot or Fried Chicken
- Herb Seared Salmon (gf)
- Vegan Mushroom Risotto (v)
- Hanger Steak (gf) + \$13 pp
- Sea Bass (gf) + \$26 pp

SOUP

- (Includes Bread)
- Chef's Choice Seasonal Selection

SALAD

- Mixed Green Salad with Radish, Mandarin, Sherry (v • gf)
- Baby Kale Caesar
- Arugula Salad with Pear, Pine Nuts, White Truffle Vinaigrette (v • gf)
- Farro with Grilled Squash and Thyme
- Quinoa with Red Onion, Avocado, Lemon (v • gf)

HOT SIDES

- Boursin Mashed Potatoes (v • gf)
- Creamy Mac and Cheese (v)
- Garlic Butter Haricot Vert (v • gf)
- Braised Swiss Chard (v • gf)
- Harissa Roasted Brussels Sprouts (v • gf)
- Saffron Roasted Potatoes (v • gf)
- Pan Roasted Squash (v • gf)
- Lemon Wild Rice (v • gf)
- Smoked Cheddar Grits (v)

DESSERT (v)

- Key Lime Pie with Meringue
- Carrot Cake with Black Walnut
- Goo Goo Cluster Flourless Chocolate Cake
- Bourbon Brown Sugar Pecan Pie
- Seasonal Fruit Hand Pie

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PLATED DINNER

3 COURSE

Choose
Soup or Salad (1)
Main (1)
Sides (2)
Dessert (1)

Add an Extra course of Soup
or Salad for \$13 Per Person

MAINS

Braised Short Rib \$130.00 (gf)
Pan-Seared Filet (8 oz) \$157.00 (gf)
Garlic Airline Chicken Breast \$91.00 (gf)
Herb Seared Salmon \$98.00 (gf)
Vegan Mushroom Risotto \$85.00 (v)
Mushroom Ravioli \$85.00 (v)
Seared Sea Bass (6 oz) \$157.00 (v)
Petite Filet (6 oz) \$135.00 (gf)

SALADS

Baby Spinach Salad with Green Apple,
Dried Cranberry, Blue Cheese, and Almond
Vinaigrette (v • gf)
Roasted Beet Salad with Arugula, Fennel,
Walnut, and Citrus Vinaigrette (v • gf)
Grilled Caesar with Parmesan, Brioche

SOUP

(Includes Bread)
Chef's Choice Seasonal Selection

HOT SIDES

Boursin Mashed Potatoes (v • gf)
Herb Goat Cheese Potato Gratin (v • gf)
Garlic Butter Haricot Vert (v • gf)
Roasted Root Vegetables (v • gf)
Harissa Roasted Brussels Sprouts (v • gf)
Saffron Roasted Potatoes (v • gf)
Charred Broccolini with Hazelnuts (v • gf)
Lemon Wild Rice (v • gf)
Smoked Cheddar Grits (v)
Honey Glazed Carrots with Cardamom (v • gf)

DESSERTS (v)

Goo Goo Cluster Flourless Chocolate Cake
Bourbon Brown Sugar Pecan Pie
Seasonal Tart

DUO MAINS

Filet (4 oz) + Fish (4oz) \$163.00

SURF N' TURF - ADD ON

Scallops (2 each) \$24.00 (gf)
Lobster Tail (5-6 oz) \$42.00 (gf)
Lemon Pepper Shrimp (3 each) \$16.00 (gf)

(v = vegetarian • gf = gluten free)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



OPEN BAR PACKAGES

24 

All bars include liquor, wine, beers, soft drinks and bottled waters

HOUSE BRANDS

New Amsterdam Vodka • Citadelle Gin
Bacardi Rum • Lunazul Blanco Tequila
Four Roses Bourbon • Ritten House Rye Whiskey
Famous Grouse Scotch

HOUSE BEER

Muchacho • Michelob Ultra • White Claw
Wiseacre Tiny Bomb • Seasonal Assorted

HOUSE WINES

Campo Viejo
Cava, Spain
Ferrari Carano
Pinot Grigio, Sonoma County, CA
Rickshaw
Chardonnay, California
Rickshaw,
Pinot Noir, California
EOS
Cabernet Sauvignon, California
\$47 first hour • \$67 two hours
\$25 each additional hour

CALL - BEER / WINE BAR

1 HR • \$35 per person
2 HRS • \$55 per person
Additional HRS • \$19 per person / per hr

PREMIUM BRANDS

Tito's Vodka • Ford's Gin • Planteray 3 Star Rum
Espolon Blanco Tequila • Elijah Craig Bourbon
Bulleit Rye Whiskey • Dewar's White Label Scotch

PREMIUM BEER

Muchacho • Michelob Ultra • White Claw
Wiseacre Tiny Bomb Homestyle Bearded Iris
Seasonal Assorted

PREMIUM WINES

Lucein Albrecht Cremant D'Alsace
Brut, France
Bieler Pere & Fils Sabine
Rose, France
Locations NZ
Sauvignon Blanc, New Zealand
Kali Hart
Chardonnay, California
J vineyards
Pinot Noir, California
Wild Horse
Cabernet Sauvignon, Paso Robles, California
\$55 first hour • \$76 two hours
\$30 each additional hour

PREMIUM - BEER / WINE BAR

1 HR • \$39 per person
2 HRS • \$59 per person
Additional HRS • \$23 per person / per hr

LUXE BRANDS

Ketel One Vodka • Gunpowder Gin • Bacardi 8 Rum
Casamigos Blanco Tequila • Woodford Reserve Bourbon
Elijah Craig Bourbon • Johnnie Walker Black Scotch

LUXE BEER

Muchacho • Michelob Ultra • White Claw
Wiseacre Tiny Bomb Homestyle Bearded Iris
Seasonal Assorted

LUXE WINES

Simonnet-Febvre Cremant De Bourgogne
Brut, France
Lucein Albrecht Cremant D'Alsace
Brut Rose, France
Saint Clair Family Estate Reserve
Sauvignon Blanc, Marlborough, New Zealand
Trefethen Family Estate
Chardonnay, Oak Knoll District, California
Patricia Green Reserve
Pinot Noir, Willamette Valley, Oregon
Orin Swift Cellars Abstract
Red Blend, California
\$55 first hour • \$76 two hours
\$30 each additional hour

LUXE - BEER / WINE BAR

1 HR • \$44 per person
2 HRS • \$64 per person
Additional HRS • \$28 per person / per hr

MIMOSA BAR

2 HRS • \$42 per person

BLOODY MARY BAR

2 HRS • \$46 per person

Availability Of Special Beverage Requests Can Be Reviewed For Each Group
Bartender Fee Of \$125 / One Bartender Per 50 Guests

HOST BAR – ON CONSUMPTION OR CASH BAR

25 

Your selected beverage tier, including soft drinks and bottled water.

HOUSE BRANDS

New Amsterdam Vodka • Citadelle Gin
Bacardi Rum • Lunazul Blanco Tequila
Four Roses Bourbon • Ritten House Rye Whiskey
Famous Grouse Scotch

\$19 per drink

HOUSE BEER

Muchacho • Michelob Ultra • White Claw
Wiseacre Tiny Bomb • Seasonal Assorted

\$12 per glass

HOUSE WINES

Campo Viejo
Cava, Spain

Ferrari Carano
Pinot Grigio, Sonoma County, CA

Rickshaw
Chardonnay, California

Rickshaw,
Pinot Noir, California

EOS
Cabernet Sauvignon, California

\$22 per drink

PREMIUM BRANDS

Tito's Vodka • Ford's Gin • Planteray 3 Star Rum
Espolon Blanco Tequila • Elijah Craig Bourbon
Bulleit Rye Whiskey • Dewar's White Label Scotch

\$21 per drink

PREMIUM BEER

Muchacho • Michelob Ultra • White Claw
Wiseacre Tiny Bomb • Homestyle Bearded Iris
Seasonal Assorted

\$13 per glass

PREMIUM WINES

Lucein Albrecht Cremant D'Alsace
Brut, France

Bieler Pere & Fils Sabine
Rose, France

Locations NZ
Sauvignon Blanc, New Zealand

Kali Hart
Chardonnay, California

J vineyards
Pinot Noir, California

Wild Horse
Cabernet Sauvignon, Paso Robles, California

\$24 per drink

LUXE BRANDS

Ketel One Vodka • Gunpowder Gin • Bacardi 8 Rum
Casamigos Blanco Tequila • Woodford Reserve Bourbon
Elijah Craig Bourbon • Johnnie Walker Black Scotch

\$23 per drink

LUXE BEER

Muchacho • Michelob Ultra • White Claw
Wiseacre Tiny Bomb • Homestyle Bearded Iris
Seasonal Assorted

\$13 per drink

LUXE WINES

Simonnet-Febvre Cremant De Bourgogne
Brut, France

Lucein Albrecht Cremant D'Alsace
Brut Rose, France

Saint Clair Family Estate Reserve
Sauvignon Blanc, Marlborough, New Zealand

Trefethen Family Estate
Chardonnay, Oak Knoll District, California

Patricia Green Reserve
Pinot Noir, Willamette Valley, Oregon

Orin Swift Cellars Abstract
Red Blend, California

\$27 per drink

MIMOSA BAR

\$18 per drink

BLOODY MARY BAR

\$19 per drink

Availability Of Special Beverage Requests Can Be Reviewed For Each Group
Bartender Fee Of \$125 / One Bartender Per 50 Guests

ADDITIONAL BAR ENHANCEMENTS

26 

SPECIALTY COCKTAILS

\$850 per batch of 50 cocktails

Classic Margarita
Blanco Tequila, Triple Sec, Lime

Espresso Martini
Espresso Vodka, Coffee Liqueur, Espresso

Moscow Mule
Vodka · Lime Juice · Ginger Beer

Old Fashioned
Bourbon, Demerara Syrup, Orange, Bitters

French 75
Gin, Lemon, Simple, Topped with Champagne

Mezcal Paloma
Mezcal, Grapefruit, Lime, Simple

A LA CARTE WINE OFFERINGS

BUBBLES

Campo Viejo
Cava, Spain • \$65 / bottle

Lucein Albrecht Cremant D'Alsace
Brut, France • \$80 / bottle

Lucein Albrecht Cremant D'Alsace
Brut Rose, France • \$80 / bottle

Simonnet-Febvre Cremant De Bourgogne
Brut, France • \$100 / bottle

Veuve Cliquot Yellow Label
Brut, France • \$175 / bottle

WHITE

Ferrari Carano
Pinot Grigio, Sonoma County, CA • \$65 / bottle

Locations NZ
Sauvignon Blanc, New Zealand • \$80 / bottle

Saint Clair Family Estate Reserve
Sauvignon Blanc, Marlborough, New Zealand • \$90 / bottle

Rickshaw,
Chardonnay, California • \$65 / bottle

WHITE

continued

Kali Hart
Chardonnay, California • \$80 / bottle

Trefethen Family Estate
Chardonnay, Oak Knoll District, CA • \$100 / bottle

Bieler Pere & Fils Sabine
Rose, France • \$80 / bottle

RED

Rickshaw
Pinot Noir, California • \$65 / bottle

J vineyards
Pinot Noir, California • \$80 / bottle

Patricia Green Reserve,
Pinot Noir, Willamette Valley, Oregon • \$100 / bottle

EOS
Cabernet Sauvignon, California • \$65 / bottle

Wild Horse
Cabernet Sauvignon, Paso Robles, CA • \$80 / bottle

Orin Swift Cellars Abstract
Red Blend, California • \$100 / bottle

Availability Of Special Beverage Requests Can Be Reviewed For Each Group
Bartender Fee Of \$125 / One Bartender Per 50 Guests



NOELLE

Events under guest minimum will be charged a \$500 labor and preparation fee.

Chef Attendant fee of \$200 per Chef Attendant for 2 hours of service for every 50 guests. \$50 for each additional hour.

Attendant fee of \$150 per Attendant for 2 hours of service for every 50 guests. \$50 for each additional hour.

All food and beverages purchases are subject to “++” = 27% service charge & TN state sales tax

