



*Let us create a customized menu for your
special day!*

**1000 Deep Woods Trail
Brentwood, TN 37027
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Menumakercatering.com**

\$25 Package

You Choose:

2 Passed Appetizers

1 Salad

1 Entrée – Chicken or Pork

2 Accompaniments

with Rolls, Butter, Iced Tea and Water

Passed Appetizers

Baby BLTs

Cannellini Bruschetta

Apple and Goat Cheese slices w/
pomegranate seed and drizzled
honey

Spinach and Parmesan Stuffed
Mushrooms

Pimento Cheese Stuffed Potatoes

Tomato, Basil and Mozzarella Skewers

Sundried Tomato Palmiers

Tomato Basil Confit Bruschetta

Crudités Shooters

Fried Okra

Mini Chicken and Waffles

Turkey Sliders

Mini Flat Bread Pizza Bites

Salads

Chef Salad

tossed with cherry tomatoes, cucumbers
and shredded Carrots with Choice of 2
dressings

Caesar Salad

Crisp Romaine Lettuce served with
freshly shredded Parmesan
Cheese, Grape Tomatoes,
Croutons and Caesar Dressing

Strawberry Balsamic Salad

with Toasted Almonds, Sliced
Strawberries, and Feta, with Choice of
Balsamic or Raspberry Vinaigrette

Entrees

Garlic and Dijon Crusted Pork Loin

Parmesan Encrusted Chicken BBQ

Bone-in Chicken Breast

Sliced Roast Beef

Barbecue Pulled Pork

Lasagna

Lemon and Oregano Chicken

Herb Crusted Boneless Pork Chop

Chicken Florentine

Alfredo Chicken Pasta

Pecan Crusted Chicken

Accompaniments

Green Beans Almondine

Fresh Vegetable Medley

Whiskey Glazed Carrots

Garlic Mashed Potatoes

Rice Pilaf w/ Vegetables

Whipped Sweet Potato Casserole

Smoked Gouda Mac and Cheese

Lemon Steamed Broccoli

Rosemary Roasted Red Potatoes

Cheddar and Goat Cheese Grit

Casserole

Corn Soufflé

Alfredo Pasta

\$35 Package

You Choose:

2 Passed Appetizers

1 Self-Serve Display

1 Salad

2 Entrees – Beef, Chicken, Pork or Fish

2 Accompaniments

with Rolls, Butter, Iced Tea and Water

Passed Appetizers

Mini Red Potatoes and Caviar
Stuffed Cherry Peppers w/ salami
& provolone, drizzled with olive oil
Steamed Dumplings –
(chicken, pork or veggie)
Chicken Salad Canapes
Belgian Endive with Asian Slaw
Mini French Dip Sliders
Bourbon Spiked Meatballs

Apple Brie Quesadillas
BBQ Pork on Jalapeno Corn Fritters
Goat Cheese Bites
Sweet and Sour BBQ Chicken Sliders
Bacon Wrapped Turkish Dates
Peach Salsa with Chips
Bacon Wrapped Shrimp
Petite Crab and Corn Cakes
Baby BLTs

Self-Serve Food Display

Assorted Roasted Vegetables Display with a Balsamic Reduction

Assorted Domestic Cheeses served with Crackers, Flatbreads, and Crostini

Seasonal Fresh Fruit and Berries Display

Homemade Tomato Bruschetta Display w/ Toasted Breads

Assorted Hummus Display with Pitas and Mediterranean Garnishes

Various Homemade Salsas and Chips Display

Homemade Biscuits Display served with various Butters, Jams and Jellies

Salads

Chef Salad

tossed with cherry tomatoes,
cucumbers and shredded Carrots with
Choice of 2 dressings

Strawberry Balsamic Salad

with Toasted Almonds, Sliced
Strawberries, and Feta, with Choice
of Balsamic or Raspberry
Vinaigrette

Winter Roast Salad

Spring Mix with Roasted Butternut
Squash, Craisins, Feta, and
Toasted Walnuts, Served with
Spiced Ranch or Champagne
Vinaigrette

Summer Greek Salad

with Marinated Olives, Cubed
Watermelon, Cucumber and Feta,
Served with a Greek Vinaigrette

Entrees

Chicken Wellington

Pecan Crusted Chicken topped with Dijon Cream Sauce

Broiled Codfish served with Butter and Lemon

Broiled Salmon with Dijon Whiskey Glaze

Marinated Sliced Beef Sirloin with Red Wine Mushroom Sauce

Harvest Pork Tenderloin with Apple Butter Demi-Glace

Three-Cheese Strudel with Mushrooms, Caramelized Onions and Goat Cheese

Penne Pasta with Vodka Sauce with fresh Cream, Garlic, Tomatoes and Vodka

Spanish Style Flank Steak Marinated

Rosemary Pork Loin roasted and topped with Blackberry Sauce

Chile Rubbed Pork Tenderloin topped with Jezebel Sauce

Tilapia with Crabmeat and Lemon Buerre Blanc

Tomato and Feta Stuffed Chicken Breast with White Wine Cream Sauce

Sliced Roast Beef with Au Jus

Accompaniments

Green Beans Almondine

Vegetable Medley

Smoked Gouda Macaroni and Cheese

Southern Style Green Beans

Roasted Asparagus

Brown Butter Scallion Mashed Potatoes

Wild Rice Pilaf

Couscous with Roasted Vegetables

Brussel Sprouts

Roasted Red Potatoes

Glazed Baby Carrots

Lemon Orzo Pilaf

Roasted Seasonal Vegetables

\$45 Package

You Choose:

3 Passed Appetizers

1 Self-Serve Display

1 Salad

2 Entrees – Upgraded Beef and Fish

3 Accompaniments

with Rolls, Butter, Iced Tea and Water

Passed Appetizers

Fig and Stilton Squares

Beef Carpaccio

Chickpea Pizza Bites

Seared Tuna on Endive with Wasabi

Cajun Chicken Crostini

Crab and Sweet Corn Cakes

Stuffed Mini Red Potatoes

Sweet Fig Crostini w/ Ricotta Cheese

Bacon Wrapped Shrimp

Beef Short Rib Sliders

Gazpacho Soup Shooters

Lobster Mac and Cheese Shooters

Mushroom Brie Bites

Pork Chimichurri Skewers

Roasted Duck Crostini

Shrimp and Grits Shooters

Risotto Cakes with Garlic Shrimp

Smoked Salmon Canapes

Self Serve Food Display

Imported Cheese Display:

Such as: Baked Brie with Blackberry Preserves, marinated fresh Mozzarella, Cheddar Bacon Dip, house-made Dijon Maple Cheddar Balls, assorted imported Cheeses such as Danish Havarti, Gouda, Stilton with Lemon and Gruyere, all served with fresh Crostini and gourmet Crackers

Seasonal Fruit:

Slices of seasonally available Fresh Fruit

Mashed Potato Bar:

served with Cheddar Cheese, Bacon Bits, Sour Cream, Sautéed Mushrooms, and Fresh Chives

Smoked Gouda Mac and Cheese Bar:

Shells smothered in a guest's choice of Creamy Smoked White Cheese Sauce or a Spicy Pepper Cheddar Sauce mixed to order with guest's choice of mix-ins, such as Bacon, Chives, Green Chili Peppers, Jalapenos, Cracked Black Pepper, Shaved Parmesan

Biscuit Bar:

Homemade Biscuits served with various Jams, Jellies, and Honey

Antipasti Display:

Various Charcuterie such as Salami, Prosciutto, Italian Sausage, Hams garnished with fresh grapes, Roasted Nuts and Honey

S'mores Bar:

toast your own marshmallow on a skewer and make a s'more with chocolate, peanut butter, coconut, graham crackers, and additional toppings

Chocolate Fondue Bar:

Assorted Fruits and Berries, Marshmallows and Pretzels to dip with assorted sprinkles and toppings

Salads

All salads are available in this package

Entrees

Pesto Crusted Salmon with Lemon Burre Blare Sauce

Braised Beef Short Ribs with Red Wine and Shallot Gravy

Beef Tenderloin with Red Wine Mushroom Sauce

Garlic and Herb-Rubbed Beef served medium rare with a Red Wine Mushroom Sauce

Chicken Wellington

Hoisin Grilled Pork Chops Grilled to perfection with Asian Style Barbeque Sauce

Lemon Chicken with Gulf Shrimp with Lemon White Wine Sauce

Pork Tenderloin with apples and caramelized onions

Flat iron Steak with Corn Tomato Relish

Angel Hair Pasta with Pesto Shrimp

Crab Cakes with smoked corn remoulade

Sesame Teriyaki Salmon seared with a sweet Asian glaze

Bacon wrapped Chicken

Chile Rubbed Pork Tenderloin served with Jezebel Sauce

Tilapia with Crabmeat and Lemon Buerre Blanc

Parmesan Crusted Chicken topped with Marinara and Mozzarella Cheese

Pecan Crusted Chicken topped with Dijon Cream Sauce

Beef Brisket slow roasted and seasoned to perfection

Accompaniments

Green Beans Almondine
Vegetable Medley
Wild Rice Pilaf
Smoked Gouda Macaroni and Cheese
Southern Style Green Beans
Roasted Asparagus
Brown Butter Scallion Mashed Potatoes
Roasted Fingerling Potatoes
Broccolini with Lemon
Orzo Pilaf with Spinach
Chipotle Whipped Sweet Potatoes Cranberry Almond
Rice Pilaf
Creamed Onion with Bacon and Thyme
Creamed Spinach
Corn Soufflé

Couscous with Roasted Vegetables
Glazed Baby Carrots
Lemon Orzo Pilaf
French Green Beans
Potato and Mushroom Gratin
Roasted Red Potatoes
Roasted Seasonal Vegetables
Israeli Couscous Pilaf
Roasted Sweet Potato Wedges
Broccoli with Pine Nuts

A Full service Buffet is available for your events for a 20% operational charge.

The operational charge includes:

- Buffet setup and cleanup of chafing dishes, platters, utensils
- Disposable dinnerware (silver plastic utensils, clear plastic plates, clear plastic cups and white paper napkins)
- Delivery within our service area
- Cake cutting service with clear plastic plates, white paper napkins, and forks
- Free site check of new venues
- “To go” boxes for bride and groom
- Free tasting if you book with Menu Maker Catering
- Table decor for buffet table

Menu Maker Catering will staff your event based on the size, menu and location. These servers are provided for an additional fee (see upgrade options below for pricing) and are required as part of the Full Service option. Servers will also maintain any non-alcoholic, self-serve beverage stations. The Full Service option includes two hours maximum food service and having servers on-site for one hour before to setup and one hour after the buffet service ends for cleanup. Servers will keep all buffet items stocked and will clear tables. If requested, individual plated service is available at an additional charge.

Full Service Drop Off Service: This service requires a \$30 delivery fee. An additional mileage fee will be charged for deliveries outside of the service area. Food items will be delivered and set-up buffet style with serving utensils. Suitable condiments and ice for all items are provided by Menu Maker Catering. Hot drop-off service requires a disposable chafers for each hot item. These chafing dish packages are yours to keep for any events we drop off for you in the future.

Upgrade Options:

- Paper goods for Drop-Off Service, \$1.00 per person (Napkins, plastic ware, cups, plates etc.)
- Server, \$150 each
- Service Captain, \$175 each
- Busboys \$110 each
- ABC Licensed Bartender, \$175 for four hours, \$35 for each additional hour
- Disposable chafing racks for each hot food item, \$10 each
- Bar Service with soft drinks, mixers, ice, etc., \$5 per person
- Culinary \$150
- Station Attendant \$150