

Wedding Reception Packages



102 ALPHA DRIVE | FRANKLIN, TN 37064
615.791.9779 | INFO@MENUMAKERCATERING.COM
MENUMAKERCATERING.COM



CLASSIC DINNER PACKAGE

FULL-SERVICE BUFFET OR PLATED | MINIMUM OF 50 GUESTS | \$37

SELECT:

1 APPETIZER DISPLAY | 1 SALAD | 1 ENTRÉE | 2 SIDES

SERVED WITH ROLLS, BUTTER, SWEET TEA, UNSWEETENED TEA, AND WATER

APPETIZER DISPLAYS

CHOOSE 1 DISPLAY
EACH ADDITIONAL DISPLAY \$9 PER PERSON

Crudités & Dip Display (v, gf)

Seasonal Vegetables served with
Creamy Green Goddess Dip

Seasonal Fruit & Cheese Display (v)

Seasonal Fresh Fruit, Domestic and Imported
Cheeses served with Crackers and Crostini

Southern Biscuit Display (v)

Buttermilk Biscuits served with Honey, Apple
Butter, Bacon Jam and Fruit Preserves

SALADS

CHOOSE 1 SALAD
EACH ADDITIONAL SALAD \$8 PER PERSON

Mixed Green Salad (v)

Cherry Tomatoes, Cucumbers, Shredded
Carrots with Ranch Dressing

Apple Crisp Salad (v)

Crisp Apples, Spiced Pecans, and Bleu Cheese
with Raspberry Vinaigrette

Caesar Salad (v)

Romaine, Arugula, Parmesan Cheese,
Grape Tomatoes, Croutons with Caesar
Dressing

(v) vegetarian (vg) vegan (gf) gluten free

PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.



CLASSIC DINNER PACKAGE CONT.

FULL-SERVICE BUFFET OR PLATED | MINIMUM OF 50 GUESTS | \$37

SELECT:

1 APPETIZER DISPLAY | 1 SALAD | 1 ENTRÉE - CHICKEN, PORK, OR BEEF | 2 SIDES
SERVED WITH ROLLS, BUTTER, ICED TEA, AND WATER

ENTRÉES

CHOOSE 1 ENTRÉE
EACH ADDITIONAL ENTRÉE \$9++ PER
PERSON (BASE + PREMIUM FEE)

CHICKEN

Herb Roasted Bone-in Chicken (gf)

Pulled Chicken

Boneless Fried Chicken Breast

BBQ Bone-in Chicken

Blackened Chicken Thighs

Pecan Crusted Chicken

Chicken Florentine

PORK

Cider Braised Pork Loin (gf)

Dijon Fennel Pork Loin (gf)

Barbecue Pulled Pork

BEEF

Braised Roast Beef, \$7++ pp

Beef Lasagna, \$2++

VEGETABLE

Roasted Cauliflower Steak
with Chimichurri (v, vg, gf)

Vegetable Lasagna (v)

Creamy Pea Pasta
with Basil and Pine Nuts (v, vg)

SIDES

CHOOSE 2 SIDES
EACH ADDITIONAL SIDE \$7 PER PERSON

Fresh Vegetable Medley (v, vg, gf)

Rosemary Roasted Red Potatoes (v, vg, gf)

Garlic Mashed Potatoes (v, gf)

Confetti Rice Pilaf (v, vg, gf)

Southern Style Green Beans

Whiskey Glazed Carrots (v, vg)

Cheddar and Goat Cheese Grits (v)

Cajun Dirty Rice

Baked Beans with Molasses and Bacon

Smoked Gouda Mac and Cheese (v)

Red Skinned Potato Salad (v)

Alfredo Pasta (v)

Creamy Cole Slaw (v, gf)

Corn Soufflé (v)

Braised Greens

(v) vegetarian (vg) vegan (gf) gluten free

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.



PREMIUM DINNER PACKAGE

FULL-SERVICE BUFFET OR PLATED | MINIMUM OF 50 GUESTS | \$58

SELECT:

1 APPETIZER DISPLAY | 1 PASSED APPETIZER | 1 SALAD | 1 ENTRÉE | 2 SIDES
SERVED WITH ROLLS, BUTTER, ICED TEA, AND WATER

APPETIZER DISPLAYS

CHOOSE 1 DISPLAY
EACH ADDITIONAL DISPLAY \$10 PER PERSON

Roasted Vegetable Display (v, vg)
Roasted Seasonal Vegetables with a Balsamic Reduction, Hummus and Crostini

Fresh Fruit & Cheese Display (v)
Seasonal Fresh Fruit, Domestic and Imported Cheeses served with Crackers

Southern Biscuit Bar
Buttermilk Biscuits served with Honey, Apple Butter, Bacon Jam and Fruit Preserves

SALADS

CHOOSE 1 SALAD
EACH ADDITIONAL SALAD \$8 PER PERSON

Southern Fare Salad (v)
with Fried Black-eye Peas, Cucumbers, Blue Cheese, Tomatoes, Carrots with Apple Cider Vinaigrette

Strawberry Balsamic Salad (v)
Toasted Almonds, Sliced Strawberries, and Feta Cheese with Balsamic with Vinaigrette

Winter Roast Salad (v)
Roasted Butternut Squash, Dried Cranberries, Feta Cheese, and Toasted Walnuts with Champagne Vinaigrette

PASSED APPETIZERS

CHOOSE 1 APPETIZER
EACH ADDITIONAL APPETIZER \$7 PER PERSON

Vegan Quinoa Stuffed Mini Peppers (v, vg, gf)

Spicy Tomato Bruschetta (v, vg)

Tomato Caprese Skewers (v, gf)

Garlic Parmesan Cauliflower Bites (v, gf)

Fruit Skewers (v, vg, gf)

Pecan Chicken Bites with Dijon Cream

Creamy Stuffed Mushrooms with Sriracha Aioli (v)

Vegetable Spring Rolls with Spicy Peanut Sauce (v)

Nashville Hot Chicken Bites

Three Cheese Tortellini Skewers with Basil Oil (v)

Cranberry & Almond Sweet Potato Crostini (gf, v)

Spanakopita (v)

Poblano Potato Puffs with Sriracha Aioli (v)

Florida BBQ Shrimp Skewers

Italian Meatballs with Marinara

Mushroom & Brie Flatbread (v)

Bourbon BBQ Meatballs (Beef or Chicken)

Avocado Deviled Eggs

(v) vegetarian (vg) vegan (gf) gluten free

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PREMIUM DINNER PACKAGE CONT.

FULL-SERVICE BUFFET OR PLATED | MINIMUM OF 50 GUESTS | \$58

SELECT:

1 APPETIZER DISPLAY | 1 PASSED APPETIZER | 1 SALAD | 1 ENTRÉE | 2 SIDES
SERVED WITH ROLLS, BUTTER, ICED TEA, AND WATER

ENTRÉES

CHOOSE 1 ENTRÉE
EACH ADDITIONAL ENTRÉE \$10++ PER PERSON
(BASE + PREMIUM FEE)

CHICKEN

Pecan Crusted Chicken with
Dijon Cream Sauce

Tomato and Feta Stuffed Chicken Breast
with White Wine Cream Sauce

Lemon Artichoke Chicken (gf)

BEEF

Marinated Sliced Grilled Flank Steak, \$15++ pp
with Red Wine Mushroom Sauce

Braised Beef Roast, \$7++ pp
with Shallots and Pan Gravy

PORK

Rosemary Pork Loin with Pan Jus (gf)

Chile Rubbed Pork Tenderloin
topped with Peach BBQ Sauce

SEAFOOD

Broiled Codfish
with Butter, Lemon, and Almonds

Broiled Salmon with Dijon Whiskey Glaze

VEGETARIAN

Mushroom Three-Cheese Strudel with
Caramelized Onions, Goat Cheese,
Cream Cheese and Mozzarella (v)

Penne Pasta in Vodka Sauce with
Fresh Cream, Garlic and Tomatoes (v)

SIDES

CHOOSE 2 SIDES
EACH ADDITIONAL SIDES \$8 PER PERSON

Green Beans Almondine (v, gf)

Cucumber and Tomato Salad (v, vg, gf)

Vegetable Medley (v, vg, gf)

Cranberry Wild Rice Pilaf (v, vg, gf)

Smoked Gouda Macaroni and Cheese (v)

Southern Style Green Beans

Brown Butter Scallion Mashed Potatoes (v, gf)

Roasted Brussels Sprouts (v, vg, gf)

Roasted Red Potatoes with Rosemary (v, vg, gf)

Cous Cous with Roasted Vegetables (v, vg, gf)

Lemon Orzo Pilaf (v)

Tuscan Tortellini Salad (v)

Fiesta Corn (v, vg, gf)

Spiced Sweet Potato Wedges (v, vg, gf)

Charred Cauliflower (v, vg, gf)

Braised Greens

(v) vegetarian (vg) vegan (gf) gluten free

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DELUXE DINNER PACKAGE

FULL-SERVICE BUFFET OR PLATED | MINIMUM OF 50 GUESTS | \$85

SELECT:

2 APPETIZER DISPLAYS | 2 PASSED APPETIZERS | 1 SALAD | 2 SIDES | 2 ENTRÉES
SERVED WITH ROLLS, BUTTER, ICED TEA, AND WATER

APPETIZER DISPLAYS

CHOOSE 2 DISPLAYS
EACH ADDITIONAL DISPLAY \$12 PER PERSON

Charcuterie Display

Selection of Cured Meats, Roasted Nuts,
Bacon Cheddar Dip, Bacon Jam and Crostini

Roasted Vegetable Display (v, vg, gf)

Roasted Seasonal Vegetables with Hummus

Seasonal Fruit & Cheese Display (v)

Seasonal Fresh Fruit, Domestic and Imported
Cheeses served with Crackers and Crostini

Southern Biscuit Bar

Buttermilk Biscuits served with Local Honey,
Apple Butter, Bacon Jam and Fruit Preserves

Mashed Potato Bar

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

Mac and Cheese Bar

Macaroni Shells with Choice of Creamy White
Cheddar Sauce or a Smoked Gouda Sauce with
Bacon, Scallions, Jalapenos, and Parmesan

Housemade Pimento Cheese Display

with Crackers and Crostini

PASSED APPETIZERS

CHOOSE 2 APPETIZERS | EACH ADDITIONAL
APPETIZER \$8 PER PERSON

Vegan Quinoa Stuffed Mini Peppers (v, vg, gf)

Parmesan Tuiles with Heirloom Tomato Salad (v)

Cranberry & Almond Sweet Potato Crostini (v, gf)

Goat Cheese Stuffed Peppadews (v, gf)

Creamy Stuffed Mushrooms with Sriracha Aioli (v)

Buffalo Chicken Crostini

Moroccan Chicken with Cucumber Relish (gf)

Bacon Wrapped Shrimp with Hoisin Glaze

Crab and Sweet Corn Cakes with Dill Remoulade

Shrimp and Grits Shooters

Smoked Trout Crostini

Smoked Salmon Canapes with Fresh Dill

Beef Tenderloin on a Crostini with
Arugula and Mediterranean Salsa

Prosciutto Wrapped Asparagus with Lemon Aioli (gf)

(v) vegetarian (vg) vegan (gf) gluten free

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DELUXE DINNER PACKAGE CONT.

FULL-SERVICE BUFFET OR PLATED | MINIMUM OF 50 GUESTS | \$85

SELECT:

2 APPETIZER DISPLAYS | 2 PASSED APPETIZERS | 1 SALAD | 2 SIDES | 2 ENTRÉES
SERVED WITH ROLLS, BUTTER, ICED TEA, AND WATER

SALADS

CHOOSE 1 SALAD
EACH ADDITIONAL SALAD \$9 PER PERSON

Magnolia Salad (v)

Orange Segments, Toasted Almonds,
Dried Cranberries, and Goat Cheese
with Citrus Vinaigrette

Mixed Green Salad (v)

Cherry Tomatoes, Cucumbers,
Shredded Carrots with Ranch Dressing

Strawberry Balsamic Salad (v)

Toasted Almonds, Sliced Strawberries,
Feta Cheese with Balsamic Vinaigrette

Winter Roast Salad (v)

Roasted Butternut Squash, Dried Cranberries,
Feta Cheese and Toasted Walnuts with
Champagne Vinaigrette

Apple Crisp Salad (v)

Crisp Apples, Spiced Pecans,
Bleu Cheese with Raspberry Vinaigrette

Caesar Salad (v)

Parmesan Cheese, Grape Tomatoes,
Croutons with Caesar Dressing

Italian Chopped Salad (v)

Cucumbers, Red Onions, Tomatoes, Olives,
Chickpeas, Banana Peppers with Italian Vinaigrette

Arugula Salad (v)

Arugula, Dried Cherries, Nectarines, Candied
Walnuts, Goat Cheese with White Wine Vinaigrette

SIDES

CHOOSE 2 SIDES
EACH ADDITIONAL SIDE \$8 PER PERSON

Corn Soufflé (v)

Green Beans Almondine (v, gf)

Cucumber and Tomato Salad (v, vg, gf)

Vegetable Medley (v, vg, gf)

Cranberry Wild Rice Pilaf (v, vg, gf)

Smoked Gouda Macaroni and Cheese (v)

Southern Style Green Beans

Brown Butter Scallion Mashed Potatoes (v)

Roasted Red Potatoes with Rosemary (v, vg, gf)

Cous Cous with Roasted Vegetables (v, vg, gf)

Lemon Orzo Pilaf (v)

Chardonnay Citrus Roasted Carrots (v, vg, gf)

Tuscan Tortellini Salad (v)

Roasted Brussels Sprouts (v, vg, gf)

Braised Southern Greens

Gorgonzola Scalloped Potatoes (v)

(v) vegetarian (vg) vegan (gf) gluten free

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FULL-SERVICE BUFFET OR PLATED | MINIMUM OF 50 GUESTS | \$85

SELECT:

2 APPETIZER DISPLAYS | 2 PASSED APPETIZERS | 1 SALAD | 2 SIDES | 2 ENTRÉES
SERVED WITH ROLLS, BUTTER, ICED TEA, AND WATER

ENTRÉES

CHOOSE 2 ENTRÉES

EACH ADDITIONAL ENTRÉE \$10++ PER PERSON (BASE + PREMIUM FEE)

CHICKEN

Lemon Chicken with Gulf Shrimp
and White Wine Caper Sauce

Southern Stuffed Chicken filled with Pecans and
Goat Cheese, wrapped in Bacon

Parmesan Crusted Chicken topped with
Marinara and Mozzarella Cheese

Chicken Marsala with Mushroom Sauce

BEEF

Garlic Herb-Rubbed Beef Sirloin, \$17++ pp
with Tarragon Aioli

Slow Roasted Beef Brisket (gf), \$10++ pp

Chimichurri Flank Steak (gf), \$8++ pp

PORK

Pork Tenderloin with Apples and
Caramelized Onions (gf)

Chili Rubbed Pork Tenderloin
with Peach BBQ

Fig and Balsamic Glazed Pork Loin

SEAFOOD

Blackened Salmon with Lime Beurre Blanc

Tilapia Chimichurri

Shrimp and Grits

Blackened Catfish with Crawfish Butter

Parmesan Crusted Cod with Red Wine Butter Sauce

VEGETARIAN

Mushroom Three-Cheese Strudel
with Caramelized Onions, Goat Cheese,
Cream Cheese and Mozzarella (v)

Penne Pasta in Vodka Sauce with
Fresh Cream and Tomatoes (v)

VEGAN

Creole Style Red Beans and Rice Stuffed
Bell Pepper with Chipotle Corn Sauce (v, vg, gf)

Roasted Cauliflower Steak
with Chimichurri (v, vg, gf)

Roasted Eggplant Stuffed
with Quinoa and Vegetables (v, vg, gf)

Creamy Pea Pasta
with Basil and Pine Nuts (v, vg)

(v) vegetarian (vg) vegan (gf) gluten free

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CLASSIC APPETIZER RECEPTION PACKAGE

FULL-SERVICE HEAVY APPETIZERS | MINIMUM OF 50 GUESTS | \$38

SELECT:

2 APPETIZER DISPLAYS | 3 STATIONARY APPETIZERS
SERVED WITH ICED TEA, AND WATER

APPETIZER DISPLAYS

CHOOSE 2 DISPLAYS
EACH ADDITIONAL DISPLAY \$8 PER PERSON

Crudités & Dip Display (v, gf)
Seasonal Vegetables served with Creamy Green Goddess Dip

Seasonal Fruit & Cheese Display (v)
Slices of Seasonal Fresh Fruit and Domestic and Imported Cheese with Crackers and Crostini

Southern Biscuit Display
Buttermilk Biscuits served with Local Honey, Apple Butter, Bacon Jam and Fruit Preserves

Housemade Pimento Cheese Display
with Crackers and Crostini

Desserts Display
Chef's Selection of Mini Desserts

STATIONARY APPETIZERS

CHOOSE 3 APPETIZERS
EACH ADDITIONAL APPETIZER \$7 PER PERSON

Vegan Quinoa Stuffed Mini Peppers (v, vg, gf)

Tomato Caprese Skewers (v, gf)

Creamy Stuffed Mushrooms with Sriracha Aioli (v)

Pimento Cheese Deviled Eggs (v)

Three Cheese Tortellini Skewers with Basil Oil (v)

Vegetable Spring Rolls with Sweet Chili Sauce (v)

Nashville Hot Chicken Sliders

Jerk Chicken Sliders with Mango Salsa

Chicken Wings with Bleu Cheese Dip

Smoked Turkey & Brie Sliders
with Apricot Chutney

Ham and Swiss Poppy Seed Rolls

Italian Meatballs with Marinara

Bourbon BBQ Meatballs

Peruvian Beef Skewers with Corn Salsa

(v) vegetarian (vg) vegan (gf) gluten free

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PREMIUM APPETIZER RECEPTION PACKAGE

FULL-SERVICE HEAVY APPETIZERS | MINIMUM OF 50 GUESTS | \$72

SELECT:

2 APPETIZER DISPLAYS | 2 PASSED APPETIZERS | 4 STATIONARY APPETIZERS
SERVED WITH ICED TEA, AND WATER

APPETIZER DISPLAYS

CHOOSE 2 SELF-SERVE DISPLAYS
EACH ADDITIONAL DISPLAY \$11 PER PERSON

Crudités & Dip Display (v, gf)
Seasonal Vegetables served with
Creamy Green Goddess Dip

Seasonal Fruit & Cheese Display (v)
Slices of Seasonal Fresh Fruit and Domestic
and Imported Cheese with Crackers and
Crostini

Charcuterie Display
Selection of Cured Meats, Roasted Nuts,
Bacon Cheddar Dip and Crostini

Southern Biscuit Display
Buttermilk Biscuits served with Local Honey,
Apple Butter, Bacon Jam and Fruit
Preserves

Crostini Bar
French Baguette Crackers served with
choice of three toppings including:
Wild Mushroom Ragout, Tomato Basil
Bruschetta, Smoked Trout with Apple
Chutney, Cajun Chicken, and Spinach
Artichoke Fondue

Warm Crab Dip Display
with Crackers and Crostini

Mini Desserts Display
Chef's Selection of Mini Desserts that
may include Cookies, Dessert Bars,
Brownies, and Tartelettes

PASSED APPETIZERS

CHOOSE 2 APPETIZERS
EACH ADDITIONAL APPETIZER \$8 PER PERSON

Vegan Quinoa Stuffed Mini Peppers (v, vg, gf)

Fruit Skewers (v, vg, gf)

Tomato Caprese Skewers (v, gf)

Deviled Eggs with Truffle Oil (v, gf)

Charred Brussels Sprout Crostini (v, vg)

Poblano Potato Puffs with Sriracha Aioli (v)

Creamy Stuffed Mushrooms with Sriracha Aioli (v)

Moroccan Chicken with Cucumber Relish (gf)

Pecan Chicken Bites with Dijon Cream

Nashville Hot Chicken Bites

Three Cheese Tortellini Skewers with Basil Oil (v)

Garlic Parmesan Cauliflower Bites (v)

Southwest Sushi
with Smoked Salmon and Poblano Soy Sauce

Florida BBQ Shrimp Skewers

Bourbon BBQ Meatballs

Antipasti Skewers (gf)

(v) vegetarian (vg) vegan (gf) gluten free

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PREMIUM APPETIZER RECEPTION PACKAGE CONT.

FULL-SERVICE HEAVY APPETIZERS | MINIMUM OF 50 GUESTS | \$72

SELECT:

2 APPETIZER | 2 PASSED APPETIZERS | 4 STATIONARY APPETIZERS
SERVED WITH ICED TEA, AND WATER

STATIONARY APPETIZERS

CHOOSE 4 STATIONARY APPETIZERS
EACH ADDITIONAL APPETIZER \$8 PER PERSON

Vegan Quinoa Stuffed Mini Peppers (v, vg, gf)

Cranberry Brie Bites (v)

Three Cheese Tortellini Skewers with Basil Oil (v)

Creamy Stuffed Mushrooms with Sriracha Aioli (v)

Poblano Potato Puffs with Sriracha Aioli (v)

Vegetable Spring Rolls with Sweet Chili Sauce (v)

Smoked Turkey & Brie Sliders with Apricot Chutney

Nashville Hot Chicken Sliders

Chicken Wings with Bleu Cheese Dip

Jerk Chicken Sliders with Corn Salsa

Moroccan Chicken with Cucumber Relish (gf)

Herbed Chicken Liver Pâté

Pork Ban Mi Sliders

Ham and Swiss Poppy Seed Rolls

Beef Sliders with Sweet Onion and Cheddar

Mini French Dip Sliders

Bourbon BBQ Meatballs

(v) vegetarian (vg) vegan (gf) gluten free

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DELUXE APPETIZER RECEPTION PACKAGE

FULL-SERVICE HEAVY APPETIZERS | MINIMUM OF 50 GUESTS | \$95

SELECT:

2 APPETIZER DISPLAYS | 2 PASSED APPETIZERS | 3 STATIONARY APPETIZERS | 1 ACTION STATION
SERVED WITH WATER AND CHOICE OF 2 BEVERAGES INCLUDING:
BLACKBERRY LIME PUNCH, LEMONADE, STRAWBERRY LEMONADE, SWEET TEA, FRUIT TEA, UNSWEETENED TEA

APPETIZER DISPLAYS

CHOOSE 2 DISPLAYS
EACH ADDITIONAL DISPLAY \$12 PER PERSON

Charcuterie Display

Selection of Cured Meats, Roasted Nuts,
Bacon Cheddar Dip and Crostini

Crudités & Dip Display (v, gf)

Seasonal Vegetables served
with Creamy Green Goddess Dip

Seasonal Fruit & Cheese Display (v)

Slices of Seasonal Fresh Fruit and Domestic and
Imported Cheese with Crackers and Crostini

Deluxe Southern Biscuit Display

Buttermilk Biscuits and Sweet Potato Biscuits
with Honey, Hummus Butter, Sun-dried Tomato
Butter, Sriracha Honey Butter, Apple Butter,
Bacon Jam and Fruit Preserves

Smoked Salmon Display

Thinly Sliced Smoked Salmon with
Red Onions, Capers and Cucumbers

Mini Trifles Display

Assorted Mini Trifles including Banana Pudding,
Strawberry Shortcake, and Chocolate Mousse

Mini Desserts Display

Chef's Selection of Mini Desserts that may include
Cookies, Dessert Bars, Brownies, and Tartelettes

PASSED APPETIZERS

CHOOSE 2 APPETIZERS
EACH ADDITIONAL APPETIZER \$9 PER PERSON

Vegan Quinoa Stuffed Mini Peppers (v, vg, gf)

Deviled Eggs with Truffle Oil (v, gf)

Poblano Potato Puffs with Sriracha Aioli (v)

Avocado Toast Bruschetta (v, vg)

Moroccan Chicken with Cucumber Relish (gf)

Pecan Chicken Bites with Honey Mustard

Crab Stuffed Mushrooms with Dill Aioli

Bacon Wrapped Shrimp with Hoisin Glaze

Crab and Sweet Corn Cakes with Dill Remoulade

Shrimp and Grits Shooters

Spicy Korean Beef with Cucumber

Bacon-Wrapped Dates (gf)

Chimichurri Beef Skewers (gf)

Filet Oscar Crostini

Shrimp Tostada with Avocado

Antipasti Skewers

Thai Chicken Lettuce Wraps

(v) vegetarian (vg) vegan (gf) gluten free

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DELUXE APPETIZER RECEPTION PACKAGE CONT.

FULL-SERVICE HEAVY APPETIZERS | MINIMUM OF 50 GUESTS | \$95

SELECT:

**2 APPETIZER DISPLAYS | 2 PASSED APPETIZERS | 3 STATIONARY APPETIZERS | 1 ACTION STATION
SERVED WITH WATER AND CHOICE OF 2 BEVERAGES INCLUDING:
BLACKBERRY LIME PUNCH, LEMONADE, STRAWBERRY LEMONADE, SWEET TEA, FRUIT TEA, UNSWEETENED TEA**

STATIONARY APPETIZERS

CHOOSE 3 APPETIZERS | EACH ADDITIONAL APPETIZER \$9 PER PERSON

Vegan Quinoa Stuffed Mini Peppers (v, vg, gf)

Tomato Caprese Skewers (v, gf)

Warm Spinach Dip & Tortilla Chips (v)

Black Bean and Spinach Quesadilla (v)

Goat Cheese Stuffed Peppadews (v, gf)

Three Cheese Tortellini Skewers with Basil Oil (v)

Cranberry Brie Bites (v)

Buffalo Chicken Meatballs

Jerk Chicken Sliders with Corn Salsa

Nashville Hot Chicken Sliders

Smoked Turkey & Brie Sliders with Apricot Chutney

Herbed Chicken Liver Pâté

Prosciutto-Wrapped Asparagus
with Lemon Aioli (gf)

Pork Ban Mi Sliders

Ham and Swiss Poppy Seed Rolls

Pork Belly Sliders with Pomegranate Molasses

Sesame Seared Ahi Tuna Wontons

Florida BBQ Shrimp Skewers

Crab and Sweet Corn Cakes with Dill Remoulade

Southern-Style Crab Fondue

Brisket Sliders with Caramelized Onions

Mini French Dip Sliders

Bourbon BBQ Meatballs

Peruvian Beef Skewers with Corn Salsa

(v) vegetarian (vg) vegan (gf) gluten free

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DELUXE APPETIZER RECEPTION PACKAGE CONT.

FULL-SERVICE HEAVY APPETIZERS | MINIMUM OF 50 GUESTS | \$95

SELECT:

2 APPETIZER DISPLAYS | 2 PASSED APPETIZERS | 3 STATIONARY APPETIZERS | 1 ACTION STATION
SERVED WITH WATER AND CHOICE OF 2 BEVERAGES INCLUDING:
BLACKBERRY LIME PUNCH, LEMONADE, STRAWBERRY LEMONADE, SWEET TEA, FRUIT TEA, UNSWEETENED TEA

ACTION STATIONS

CHOOSE 1 STATION | EACH ADDITIONAL STATION \$18 PER PERSON

ACTION STATIONS CAN BE SELF-SERVE OR CHEF-ATTENDED

Mac and Cheese Bar

Pasta shells smothered in guests' choice of creamy white cheese sauce or a spicy pimento cheddar sauce with choice of toppings including bacon, scallions, green chili peppers, jalapenos, cracked black pepper, and Parmesan

Sliders Station

Three slider options including Hot Chicken, Southern Fried Chicken, Ham and Swiss Poppyseed, Cheeseburger, Chicken Salad, Brisket, Barbecue Pork, French Dip, Corned Beef Reuben, Grilled Portobello Mushroom, Meatball

Shrimp and Grits Station

Tender shrimp and Parmesan Cheese Grits served with Low Country Tomato Gravy or Pesto Cream Sauce. Garnishes include: Fresh Herbs, Scallions, Tomatoes, and Cracked Black Pepper

Mini Taco Station

Mini Corn and Flour Tortillas with Seasoned Beef and Chicken, with Black Beans, Vegetables, Fresh Salsa, Guacamole, Cheese and Sour Cream

Pasta Station

Choice of 2 pastas including Penne, Orecchiette, Linguine, or Cavatappi. Choice of 2 Sauces including Alfredo, Marinara, and Pesto. Served with Chicken, Italian Sausage, Garlic, Seasonal Vegetables, and Parmesan

Carving Stations

Choice of meat carved and served with rolls and condiments.

Options include:

- Roast Turkey Breast with Cranberry Chutney
- Whiskey Glazed Ham with Pineapple Sauce
- Pork Loin with Apple Butter Demi-Glace
- Rosemary Roasted Beef Sirloin Roast with Warm Mushroom Salad, premium fee of \$20++per person
- Seared Beef Tenderloin with Horseradish Cream, premium fee of \$35++per person
- Herb Roasted Side of Salmon with Citrus Aioli, premium fee of \$15++per person

(v) vegetarian (vg) vegan (gf) gluten free

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.