

APPETIZERS

BBQ Pulled Pork Sliders

Fried Chicken Sliders with House Aioli

Cranberry & Almond Sweet Potato Crostini (v, gf)

Creamy Stuffed Mushrooms with Sriracha Aioli (v)

Buffalo Chicken Crostini

Moroccan Chicken with Cucumber Relish (gf)

Bacon Wrapped Shrimp with Hoisin Glaze

Bourbon BBQ Meatballs (Choice of Beef or Chicken)

Pecan Chicken Bites with Dijon Cream

Antipasti Skewers (gf)

Bacon-Wrapped Dates (gf)

Cranberry Brie Bites (v)

Pork Belly Sliders with Pomegranate Molasses

Garlic Parmesan Cauliflower Bites (v, gf)

APPETIZER DISPLAYS & STATIONS

Charcuterie Display

Chef's Selection of Sliced Cured Meats and Crostini (Gluten-Free Crackers can be added)

Cheese and Fruit Display (v)

Assorted Domestic Cheeses and Fresh Seasonal Fruit with Assorted Crackers, (Gluten-Free Crackers can be added)

Southern Biscuit Bar Display

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

Mac and Cheese Bar

Choice of 2 Pastas: Traditional Three Cheese, White Cheese, Pimento Cheese, and Smoked Gouda. Toppings including Bacon, Scallions, Jalapenos, Cracked Black Pepper, and Parmesan. Upgraded Protein Toppings include Chicken, Shrimp, Crab Meat, Ground Beef, Shredded Pork

Smoked Salmon Display (gf)

Thinly Sliced Smoked Salmon with Red Onions, Capers and Cucumbers

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

We reserve the right to make small changes to the menu if key ingredients are unable to be sourced due to reasons beyond our control.

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



SALADS

Apple Crisp Salad (v)

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

Arugula Salad (v, gf)

Arugula, Dried Cherries, Nectarines, Candied Walnuts, Goat Cheese with White Wine Vinaigrette Magnolia Salad (v, gf)

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

Winter Roast Salad (v, gf)

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

SIDES

Baked Beans with Molasses and Bacon

Brown Butter Scallion Mashed Potatoes (v, gf)

Cajun Dirty Rice

Cajun Smokehouse Mac& Cheese

Charred Cauliflower (v, vg, gf)

Cheddar and Goat Cheese Grits (v)

Confetti Rice Pilaf (v, vg, gf)

Gorgonzola Scalloped Potatoes (v)

Red Skinned Potato Salad (v)

Roasted Brussels Sprouts (v, vg, gf)

Roasted Vegetables (v, vg, gf)

Rosemary Roasted Red Potatoes (v, vg, gf)

Smoked Gouda Mac and Cheese (v)

Spiced Sweet Potato Wedges (v, vg, gf)

Whiskey Glazed Carrots (v, vg)



ENTRÉES

CHICKEN

Herb Roasted Bone-in Chicken (gf)
Peach BBQ Chicken Thighs (gf)
Boneless Fried Chicken
Pecan Crusted Chicken with Dijon Cream Sauce
Southern Stuffed Chicken filled with Pecans and Goat Cheese, wrapped in Bacon

PORK

Barbecue Pulled Pork Rosemary Pork Loin with Pan Jus (gf) Chile Rubbed Pork Tenderloin topped with Peach BBQ Sauce

BEEF

Braised Roast Beef Smoked Beef Brisket Marinated Sliced Beef Sirloin with Red Wine Mushroom Sauce

FISH

Blackened Catfish with Crawfish Butter Parmesan Crusted Cod with Red Wine Butter Sauce Broiled Salmon with Dijon Whiskey Glaze

VEGETABLE

Creole Style Red Beans & Rice Stuffed Bell Pepper (v, vg, gf) Mushroom Three-Cheese Strudel with Caramelized Onions, Goat Cheese, Cream Cheese and Mozzarella (v)



DESSERTS

Cobbler (v)

Apple, Blueberry, Peach, Berry, Cherry

Pies

Pecan, Fudge, Apple

Cookies (v)

Chocolate Chip, Butter Pecan, White Chocolate Macadamia

Gooey Butter Bars (v)

Chocolate, Red Velvet

Trifles (v)

*Comes in two sizes 2oz or 5oz cups*Banana Pudding, Strawberry Shortcake,
Chocolate, Berry

Tartelettes/Mini Pies

Pecan, Apple, Fudge

Banana Pudding (v)

Chocolate Dipped Fruit (v)

Oranges, Strawberries, Kiwis

Gluten-Free Brownies (v, gf)

Gluten-Free Banana Pudding (v, gf)

Fruit Cups (v, gf, vg)

Vegan Brownies (vg, v) Rice Krispies Treat Bites (v, gf)