

MEETING AND EVENT MENUS

BREAKFAST

We politely request a minimum of 12 guests for a la carte and buffets. A \$150 setup fee will be charged for buffets of fewer than 12 guests. Priced per guest unless otherwise noted.

BREAKFAST A LA CARTE

GALLERY CONTINENTAL / \$22

house made pastry, whipped yogurt with house granola and honey, fresh sliced fruit
orange juice, locally roasted coffee, tea

BANKER'S BREAKFAST / \$22

two scrambled eggs, roasted herb potatoes,
hickory smoked bacon or house country sausage,
cheese grits
orange juice, locally roasted coffee, tea

BREAKFAST BUFFET

+ \$35 ATTENDANT FEE

BICENTENNIAL / \$29

house made pastry, whipped yogurt with house granola and honey, fresh sliced fruit, scrambled eggs, local cheese grits or skillet potatoes, hickory smoked bacon or house country sausage
orange juice, locally roasted coffee, tea

BELLE MEADE BRUNCH BUFFET / \$39

house made pastry, whipped yogurt with house granola and honey, fresh sliced fruit, scrambled eggs, local cheese grits or skillet potatoes, local cheese with seasonal jam and crackers, hickory smoked bacon or house country sausage
orange juice, locally roasted coffee, tea

BREAKFAST TO GO

BOXED SANDWICH / \$15

egg and cheese on english muffin
house made pastry
whole fruit, coffee, tea, water
add hickory smoked bacon or house sausage for \$3

ENHANCEMENTS

ASSORTED BOXED CEREALS / \$5

TN whole and skim milk

STEEL CUT OATMEAL / \$7

candied pecans, seasonal fruit jam

BUTTERMILK PANCAKES / \$9

maple syrup, salted sorghum butter

SCRAMBLED EGG OR EGG WHITES / \$5

FRIED CHICKEN WITH BISCUITS / \$12

LOCAL CHEESE GRITS OR SKILLET POTATOES / \$7

BUTTERMILK BISCUITS AND GRAVY / \$10

FRUIT SMOOTHIES / \$5



221 2nd Avenue North, Nashville, Tennessee 37201 615.610.6400 21cNashville.com
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BREAK MENUS

Served for 2 hours or available in boxes for pickup. Priced per guest unless noted otherwise.

REJUVENATE / \$12

fresh fruit, granola, whipped yogurt, power bars

HEALTHY SNACK / \$11

vegetable crudité, hummus, buttermilk dip, house crackers, pickles

DIPS AND SMEARS / \$14

pimento cheese, hummus, buttermilk dip, seasonal vegetables, house crackers, toast, potato chips

MILK AND COOKIES / \$8

assorted house cookies, whole or non-fat TN milk

SWEET + SALTY SNACK / \$14

house made kettle chips, smoked popcorn, Goo Goo clusters

BEVERAGE STATIONS

Covers up to eight hours of event time.

OPTION ONE / \$7

coffee, hot tea, water

OPTION TWO / \$10

coffee, hot tea, bottled water

OPTION THREE / \$13

coffee, hot tea, soft drinks, bottled water

BEVERAGE ENHANCEMENTS

LaCroix / \$3 each

Redbull / \$3 each



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SPRING AND SUMMER QUICK LUNCH

Priced per guest unless noted otherwise. All sandwiches are served on local artisan breads.

LUNCH PACKAGES

BOXED LUNCH GRAB AND GO / \$29

choice of 2 sandwiches, 1 side
served with bottled water, whole fruit, chocolate chip cookie

DELI SANDWICH BUFFET or GRAB AND GO / \$35

choice of 3 sandwiches, 1 soup or salad, 1 side
served with bottled water, whole fruit, chocolate chip cookies

ENHANCEMENTS

HEALTHY SNACK / \$11

vegetable crudité, hummus, buttermilk dip, house crackers, pickles

DIPS AND SMEARS / \$12

pimento cheese, hummus, buttermilk dip, seasonal vegetables, house crackers, toast, potato chips

SOUPS

Roasted Tomato basil cream, parmesan

Green Chili Chicken tortilla chips, cilantro, avocado cream

Potato and White Bean benton's bacon, herbs

Spring Vegetable Minestrone olive oil, garlic confit

SALADS

Mixed Greens parmesan dressing, sourdough croutons

Baby Lettuces radishes, banyuls vinaigrette, seeds

Cucumber, Asparagus, and White Bean Salad crispy country ham, buttermilk dressing

Spring Vegetable Salad whipped ricotta, fried shallots, herbs

SANDWICHES

Roasted Turkey Breast avocado mayonnaise, lettuces, pickled red onion

Shaved Country Ham pimento cheese, iceberg lettuce

Grilled Marinated Eggplant harissa aioli, arugula, basil

Roast Beef lettuce, horseradish sauce, swiss cheese

SIDES

Coleslaw celery seed, parsley

Potato Chips

Potato Salad rosemary, bacon



SPRING AND SUMMER LUNCH BUFFET

Includes water, iced tea, coffee, and artisan bread. We politely request a minimum of 12 guests for all buffets. A set up fee of \$150 will be applied to buffets fewer than 15 guests. Priced per guest unless noted otherwise. Subject to \$35 attendant fee.

SOUPS

Roasted Tomato basil cream, parmesan

Green Chili Chicken tortilla chips, cilantro, avocado cream

Potato and White Bean benton's bacon, herbs

Spring Vegetable Minestrone olive oil, garlic confit

SALADS

Mixed Greens parmesan dressing, sourdough croutons

Baby Lettuces radish, banyuls vinaigrette, toasted seeds

Cucumber, Asparagus, and White Bean Salad crispy country ham, buttermilk dressing

Spring Vegetable Salad whipped ricotta, fried shallots, herbs

ENTREES

North Carolina Trout warm farro, spring vegetables, yogurt-dill sauce

Roasted Chicken Breast rice pilaf, fingerling potatoes, salsa verde

TN Beef Strip Steak fingerling potatoes, baby greens, horseradish

Black-Eyed Pea Falafel spring peas, herb salad, yogurt sauce, chili oil

PRICING AND OPTIONS

OPTION ONE

Choice of one soup,
one salad, one entrée,
one side, one dessert
\$34 per quest

OPTION TWO

Choice of one soup,
one salad, two entrées,
two sides, two desserts
\$40 per guest

SIDES

Butter Whipped Potatoes

Local Cheese Grits

Braised Collards country ham

Traditional Mac and Cheese

Herbs and Garlic Roasted Fingerling Potatoes

Roasted Broccoli local cheese

Green Beans wine vinegar and tomatoes

DESSERTS

Chef's Selection of Cookies and Petit Fours

Vanilla Pot de Crème seasonal fruit jam, crumbled cookies

Brown Sugar Cheesecake seasonal fruits, bourbon caramel

Flourless Chocolate Cake sea salt toffee crumble, whipped cream

ENHANCEMENTS

HEALTHY SNACK / \$11

vegetable crudité, hummus, buttermilk dip, house crackers, pickles

DIPS AND SMEARS / \$14

pimento cheese, hummus, buttermilk dip, house crackers, grilled bread, potato chips

SPRING AND SUMMER SIT-DOWN LUNCH

Includes water, iced tea, coffee, and artisan bread. Priced per guest unless noted otherwise.

SOUPS

Roasted Tomato basil cream, parmesan

Green Chili Chicken tortilla chips, cilantro, avocado cream

Potato and White Bean benton's bacon, herbs

Spring Vegetable Minestrone olive oil, garlic confit

SALADS

Mixed Greens parmesan dressing, sourdough croutons

Baby Lettuces radishes, banyuls vinaigrette, seeds

Cucumber, Squash, and White Bean Salad crispy country ham, buttermilk dressing

Spring Vegetable Salad whipped ricotta, fried shallots, herbs

ENTREES

North Carolina Trout warm farro, spring vegetables, yogurt-dill sauce

Roasted Chicken Breast rice pilaf, roasted broccolini, salsa verde

TN Beef Strip Steak fingerling potatoes, baby greens, horseradish

Black-Eyed Pea Falafel spring peas, herb salad, yogurt sauce, chili oil

DESSERTS

Vanilla Pot de Crème seasonal fruit jam, crumbled cookies

Brown Sugar Cheesecake seasonal fruits, bourbon caramel

Flourless Chocolate Cake sea salt toffee crumble, whipped cream

FAMILY STYLE SIDES

add for an additional \$7

Butter Whipped Potatoes

Braised Collards country ham

Green Beans wine vinegar and tomatoes

Herbs and Garlic Roasted Fingerling Potatoes

Homestyle Creamed Corn

Local Cheese Grits

Roasted Broccoli local cheese

Traditional Mac and Cheese

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert

\$32 per guest

OPTION TWO

Choice of one soup or salad, two entrées, two desserts

\$38 per guest



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AUTUMN AND WINTER QUICK LUNCH

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LUNCH PACKAGES

BOXED LUNCH GRAB AND GO / \$29

choice of 2 sandwiches, 1 side
served with bottled water, whole fruit, chocolate chip cookie

DELI SANDWICH BUFFET or GRAB AND GO / \$35

choice of 3 sandwiches, 1 soup or salad, 1 side
served with bottled water, whole fruit, chocolate chip cookies

ENHANCEMENTS

HEALTHY SNACK / \$11

vegetable crudité, hummus, buttermilk dip,
house crackers, pickles

DIPS AND SMEARS / \$14

pimento cheese, hummus, buttermilk dip,
seasonal vegetables, house crackers, toast,
potato chips

SOUPS

Roasted Tomato basil cream, parmesan

Green Chili Chicken tortilla chips, cilantro,
avocado cream

Potato and White Bean benton's bacon, herbs

Spring Vegetable Minestrone olive oil, garlic confit

SALADS

Mixed Greens parmesan dressing, sourdough
croutons

Baby Lettuces radishes, banyuls vinaigrette, seeds

Cucumber, Asparagus, and White Bean Salad crispy
country ham, buttermilk dressing

Spring Vegetable Salad whipped ricotta, fried
shallots, herbs

SANDWICHES

Roasted Turkey Breast avocado mayonnaise,
lettuces, pickled red onion

Shaved Country Ham pimento cheese, iceberg
lettuce

Grilled Marinated Eggplant harissa aioli, arugula,
basil

Roast Beef lettuce, horseradish sauce, swiss cheese

SIDES

Coleslaw celery seed, parsley

Potato Chips

Potato Salad rosemary, bacon



AUTUMN AND WINTER LUNCH BUFFET

Includes water, iced tea, coffee, and artisan bread. We politely request a minimum of 12 guests for all buffets. A set up fee of \$150 will be applied to buffets fewer than 15 guests. Priced per guest unless noted otherwise. Subject to \$35 attendant fee.

SOUPS

Roasted Tomato basil cream, parmesan

Green Chili Chicken tortilla chips, cilantro, avocado cream

Potato and White Bean benton's bacon, herbs

Root Vegetable and Mushroom Minestrone olive oil, garlic confit

SALADS

Mixed Greens parmesan dressing, sourdough croutons

Baby Lettuces radish, banyuls vinaigrette, toasted seeds

Cucumber, Asparagus, and White Bean Salad crispy country ham, buttermilk dressing

Roasted Cauliflower Salad whipped ricotta, fried shallots, herbs

ENTREES

North Carolina Trout warm farro, spring vegetables, yogurt-dill sauce

Roasted Chicken Breast rice pilaf, fingerling potatoes, salsa verde

TN Beef Strip Steak fingerling potatoes, baby greens, horseradish

Black-Eyed Pea Falafel roasted squash, herb salad, yogurt sauce, chili oil

PRICING AND OPTIONS

OPTION ONE

Choice of one soup, one salad, one entrée, one side, one dessert
\$34 per guest

OPTION TWO

Choice of one soup, one salad, two entrées, two sides, two desserts
\$40 per guest

SIDES

add for an additional \$7

Butter Whipped Potatoes

Local Cheese Grits

Braised Collards country ham

Traditional Mac and Cheese

Herbs and Garlic Roasted Fingerling Potatoes

Roasted Broccoli local cheese

Green Beans wine vinegar and tomatoes

DESSERTS

Chef's Selection of Cookies and Petit Fours

Vanilla Pot de Crème seasonal fruit jam, crumbled cookies

Brown Sugar Cheesecake seasonal fruits, bourbon caramel

Flourless Chocolate Cake sea salt toffee crumble, whipped cream

ENHANCEMENTS

HEALTHY SNACK / \$11

vegetable crudité, hummus, buttermilk dip, house crackers, pickles

DIPS AND SMEARS / \$14

pimento cheese, hummus, buttermilk dip, house crackers, grilled bread, potato chips



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AUTUMN AND WINTER SIT-DOWN LUNCH

Includes water, iced tea, coffee, and artisan bread. Priced per guest unless noted otherwise.

SOUPS

Roasted Tomato basil cream, parmesan

Green Chili Chicken tortilla chips, cilantro, avocado cream

Potato and White Bean benton's bacon, herbs

Root Vegetable and Mushroom Minestrone olive oil, garlic confit

SALADS

Mixed Greens parmesan dressing, sourdough croutons

Baby Lettuces radishes, banyuls vinaigrette, seeds

Cucumber, Squash, and White Bean Salad crispy country ham, buttermilk dressing

Roasted Cauliflower Salad whipped ricotta, fried shallots, herbs

ENTREES

North Carolina Trout warm farro, roasted mushrooms, yogurt-dill sauce

Roasted Chicken Breast rice pilaf, roasted broccolini, salsa verde

TN Beef Strip Steak fingerling potatoes, baby spinach, horseradish

Black-Eyed Pea Falafel roasted squash, herb salad, yogurt sauce, chili oil

DESSERTS

Vanilla Pot de Crème seasonal fruit jam, crumbled cookies

Brown Sugar Cheesecake seasonal fruits, bourbon caramel

Flourless Chocolate Cake sea salt toffee crumble, whipped cream

FAMILY STYLE SIDES

add for an additional \$7

Butter Whipped Potatoes

Local Cheese Grits

Braised Collards country ham

Traditional Mac and Cheese

Herbs and Garlic Roasted Fingerling Potatoes

Roasted Broccoli local cheese

Green Beans wine vinegar and tomatoes

PRICING AND OPTIONS

OPTION ONE

Choice of one soup, or salad, one entrée, one dessert
\$32 per guest

OPTION TWO

Choice of one soup or one salad, two entrées, two desserts
\$38 per guest



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AUTUMN AND WINTER SIT-DOWN DINNER

Includes water, iced tea, coffee, and artisan bread. Priced per guest unless noted otherwise.

SOUPS

Roasted Tomato basil cream, parmesan

Green Chili Chicken tortilla chips, cilantro, avocado cream

Potato and White Bean benton's bacon, herbs

Root Vegetable and Mushroom Minestrone olive oil, garlic confit

SALADS

Mixed Greens parmesan dressing, sourdough croutons

Baby Lettuces radishes, banyuls vinaigrette, seeds

Cucumber, Squash, and White Bean Salad crispy country ham, buttermilk dressing

Roasted Cauliflower Salad whipped ricotta, fried shallots, herbs

Roasted Beets local feta, pistachios, parsley, olive oil

ENTREES

North Carolina Trout warm farro, roasted mushrooms, yogurt-dill sauce

Roasted Chicken Breast rice pilaf, roasted broccolini, salsa verde

TN Beef Strip Steak fingerling potatoes, baby greens, horseradish

Black-Eyed Pea Falafel roasted squash, herb salad, yogurt sauce, chili oil

Slow Roasted Pork Chop white beans, country ham, gremolata

DESSERTS

Vanilla Pot de Crème seasonal fruit jam, crumbled cookies

Brown Sugar Cheesecake seasonal fruits, bourbon caramel

Flourless Chocolate Cake sea salt toffee crumble, whipped cream

Apple Cinnamon Galette butterscotch, vanilla bean whip

FAMILY STYLE SIDES

add for an additional \$7

Butter Whipped Potatoes

Local Cheese Grits

Braised Collards country ham

Traditional Mac and Cheese

Herbs and Garlic Roasted Fingerling Potatoes

Roasted Broccoli local cheese

Green Beans wine vinegar and tomatoes

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert

\$70 per guest

OPTION TWO

Choice of one soup, one salad, two entrees, two desserts

\$76 per guest

OPTION THREE

Choice of one soup, two salads, three entrees, three desserts

\$84 per guest



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SPRING AND SUMMER SIT-DOWN DINNER

Includes water, iced tea, coffee, and artisan bread. Priced per guest unless noted otherwise.

SOUPS

Roasted Tomato basil cream, parmesan

Green Chili Chicken tortilla chips, cilantro, avocado cream

Potato and Asparagus benton's bacon, spring onions

Vegetable Minestrone olive oil, garlic confit

SALADS

Mixed Greens parmesan dressing, sourdough croutons

Baby Lettuces radishes, banyuls vinaigrette, seeds

Cucumber, Asparagus, and White Bean Salad crispy country ham, buttermilk dressing

Spring Vegetable Salad whipped ricotta, fried shallots, herbs

Watermelon and Tomato Salad sunflower seeds, basil, lime

ENTREES

North Carolina Trout warm farro, spring vegetables, yogurt-dill sauce

Roasted Chicken Breast rice pilaf, roasted broccolini, salsa verde

TN Beef Strip Steak fingerling potatoes, baby greens, horseradish

Black-Eyed Pea Falafel roasted squash, herb salad, yogurt sauce, chili oil

Slow Roasted Pork Chop white beans, country ham, gremolata

DESSERTS

Vanilla Pot de Crème seasonal fruit jam, crumbled cookies

Brown Sugar Cheesecake seasonal fruits, bourbon caramel

Flourless Chocolate Cake sea salt toffee crumble, whipped cream

FAMILY STYLE SIDES

add for an additional \$7

Butter Whipped Potatoes

Local Cheese Grits

Homestyle Creamed Corn

Braised Collards country ham

Traditional Mac and Cheese

Herbs and Garlic Roasted Fingerling Potatoes

Roasted Broccoli local cheese

Green Beans wine vinegar and tomatoes

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, two entrées, one dessert

\$70 per guest

OPTION TWO

Choice of one soup or one salad, two entrées, two desserts

\$76 per guest

OPTION THREE

Choice of one soup two salads, three entrées, three desserts

\$84 per guest



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AUTUMN AND WINTER DINNER BUFFET

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SOUPS

Roasted Tomato basil cream, parmesan

Green Chili Chicken tortilla chips, cilantro, avocado cream

Potato and White Bean benton's bacon, herbs

Root Vegetable and Mushroom Minestrone olive oil, garlic confit

SALADS

Mixed Greens parmesan dressing, sourdough croutons

Baby Lettuces radishes, banyuls vinaigrette, seeds

Cucumber, Squash, and White Bean Salad crispy country ham, buttermilk dressing

Roasted Cauliflower Salad whipped ricotta, fried shallots, herbs

Roasted Beets local feta, pistachios, parsley, olive oil

ENTREES

North Carolina Trout warm farro, roasted mushrooms, yogurt-dill sauce

Roasted Chicken Breast rice pilaf, roasted broccolini, salsa verde

TN Beef Strip Steak fingerling potatoes, baby greens, horseradish

Black-Eyed Pea Falafel roasted squash, herb salad, yogurt sauce, chili oil

Slow Roasted Pork Chop white beans, country ham, gremolata

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, two entrées, two sides, one dessert
\$70 per guest

OPTION TWO

Choice of one soup, one salad, two entrées, two sides, two desserts
\$78 per guest

DESSERTS

Chef's Selection of Cookies and Petit Fours

Vanilla Pot de Crème seasonal fruit jam, crumbled cookies

Brown Sugar Cheesecake seasonal fruits, bourbon caramel

Flourless Chocolate Cake sea salt toffee crumble, whipped cream

Brownies whipped cream, salty caramel

SIDES

Butter Whipped Potatoes

Local Cheese Grits

Braised Collards country ham

Traditional Mac and Cheese

Herbs and Garlic Roasted Fingerling Potatoes

Roasted Broccoli local cheese

Green Beans wine vinegar and tomatoes



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SPRING AND SUMMER DINNER BUFFET

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SOUPS

- Roasted Tomato** basil cream, parmesan
- Green Chili Chicken** tortilla chips, cilantro, avocado cream
- Potato and White Bean** benton's bacon, herbs
- Vegetable Minestrone** olive oil, garlic confit

SALADS

- Mixed Greens** parmesan dressing, sourdough croutons
- Baby Lettuces** radishes, banyuls vinaigrette, seeds
- Cucumber, Asparagus, and White Bean Salad** crispy country ham, buttermilk dressing
- Spring Vegetable Salad** whipped ricotta, fried shallots, herbs
- Watermelon and Tomato Salad** sunflower seeds, basil, lime

ENTREES

- North Carolina Trout** warm farro, spring vegetables, yogurt-dill sauce
- Roasted Chicken Breast** rice pilaf, roasted broccolini, salsa verde
- TN Beef Strip Steak** fingerling potatoes, baby spinach, horseradish sauce
- Black-Eyed Pea Falafel** roasted squash, herb salad, yogurt sauce, chili oil
- Slow Roasted Pork Chop** white beans, asparagus, country ham, chives

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, two entrées, two sides, one dessert
\$70 per guest

OPTION TWO

Choice of one soup, one salad, two entrées, two sides, two desserts
\$78 per guest

DESSERTS

- Chef's Selection of Cookies and Petit Fours**
- Vanilla Pot de Crème** seasonal fruit jam, crumbled cookies
- Brown Sugar Cheesecake** seasonal fruits, bourbon caramel
- Flourless Chocolate Cake** sea salt toffee crumble, whipped cream
- Brownies** whipped cream, salty caramel

SIDES

- Butter Whipped Potatoes**
- Local Cheese Grits**
- Braised Collards** country ham
- Traditional Mac and Cheese**
- Herbs and Garlic Roasted Fingerling Potatoes**
- Roasted Broccoli** local cheese
- Green Beans** wine vinegar and tomatoes



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STATIONED SNACKS

Priced per guest unless noted otherwise. Stationed snacks subject to additional \$50 attendant fee.

CRUDITE AND CRACKERS / \$16

vegetable crudité, hummus, buttermilk dip, house crackers, pickles

DIPS AND SMEARS / \$14

pimento cheese, hummus, buttermilk dip, seasonal vegetables, house crackers, toast, potato chips

CHILLED GULF SHRIMP STATION / \$24

chilled shrimp, cocktail sauce, horseradish, lemons
/ add oysters on the half shell with smoked vinegar mignonette for \$16
/ add smoked catfish dip and house crackers for \$10

SLIDER STATION

Choice of two sliders and one enhancement / \$20
Choice of three sliders and one enhancement / \$24
Chopped Pork Shoulder black pepper, coriander, cilantro yogurt
Bear Creek Farms Burger cheddar cheese, special sauce
/ add bacon for \$2
Fried Chicken shredded iceberg, buttermilk dressing, choice of nashville spicy or traditional

CARVING STATION / \$30

+ \$100 ATTENDANT FEE

Choice of one, served with yeast rolls

Herb and Black Pepper Crusted Prime Rib

horseradish sauce

Slowly Smoked Rack of Pork pickles, spicy sorghum sauce

Fried Whole Turkey Breast comeback sauce, pickled onions

ENHANCEMENTS / \$7

Potato Chips buttermilk dip

Butter Whipped Potatoes

Smoked Popcorn

Local Cheese Grits

Braised Collards country ham

Traditional Mac and Cheese

Herbs and Garlic Roasted Fingerling Potatoes

Roasted Broccoli local cheese

Chunky Fried Sweet Potatoes harissa aioli and lemon

SWEETS / \$9

Chef's Selection of Cookies and Petit Fours

Vanilla Pot de Crème seasonal fruit jam, crumbled cookies

Brown Sugar Cheesecake seasonal fruits, bourbon caramel

Flourless Chocolate Cake sea salt toffee crumble, whipped cream

Brownies whipped cream, salty caramel



PLATED CANAPES

HOT

Cheddar Grit Cakes smoky tomato jam*

Fried Chicken Bites choice of hot or traditional fried chicken, iceberg lettuce, buttermilk dressing

Black Eyed Pea Falafel yogurt dip, fresh herbs, chili oil*

Fried Pickles spicy buttermilk dip

Bear Creek Farms Beef Meatballs bourbon barrel soy, honey glaze

Grilled Pimento Cheese Bites*

Hushpuppies salted sorghum butter*
/ add bacon \$2

Warm biscuits salted sorghum butter, seasonal jam*

Grilled Shrimp red curry coconut dipping sauce*

Cornmeal Fried Oysters remoulade, lemon, parsley

Smoked Pork Belly sweet chili vinegar sauce

COLD

Deviled Eggs dill, fried black eyed peas, paprika*

Shrimp Salad Tostadas avocado crème, jalapeño, lime

Smoked Catfish Dip celery seed crackers, red pepper flakes, lemon*

Whipped Ricotta pepper jelly, fried oregano
Bruschetta smoked tomato marmalade, feta and basil*

Pimento Cheese celery crackers, seasonal vegetables*

Cucumber Tea Sandwich boursin*

Chicken Liver Mousse Crostini pickled shallots, parsley, seasonal jam*

*Available by the piece / \$4 per guest

PRICING AND OPTIONS

OPTION ONE

Choice of three canapés,
served for 45 minutes
\$18 per guest

OPTION TWO

Choice of four
canapés, served for
45 minutes
\$22 per guest



HOSTED AND CASH BARS

All bars are subject to a \$100 bar set-up fee. One bar required for every 75 guests. Custom bar options and craft cocktails are available upon request.

ON CONSUMPTION BAR

NOBRO BAR

Wine / \$40

House Red, House White

Beer / \$6-\$8

Assortment of craft and familiar beers

STUDIO B BAR

Liquor / \$10

Tito's Vodka, Fords Gin, Plantation 3 Star Rum, El Jimador

Tequila, Old Forester Bourbon, Jack Daniel's Tennessee

Whiskey, Famous Grouse Scotch

Wine / \$40

Red, White, Sparkling

Beer / \$6-\$8

Assortment of craft and familiar beers

FONTANEL BAR

Liquor / \$13

Grey Goose Vodka, Hendricks Gin, Plantation 5 Star

Rum, Herradura Tequila, Woodford Reserve

Bourbon, Gentleman Jack, Johnnie Walker Black

Label

Wine / \$50

Red, White, Sparkling, Rose

Beer / \$6-\$8

Assortment of craft and familiar beers

HOURLY BAR PACKAGES

NOBRO BAR

\$20 per guest for first hour

\$13 per guest for each additional hour

STUDIO B BAR

\$25 per guest for first hour

\$15 per guest for each additional hour

FONTANEL BAR

\$30 per guest for first hour

\$20 per guest for second hour

\$18 per guest for each additional after two hours



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