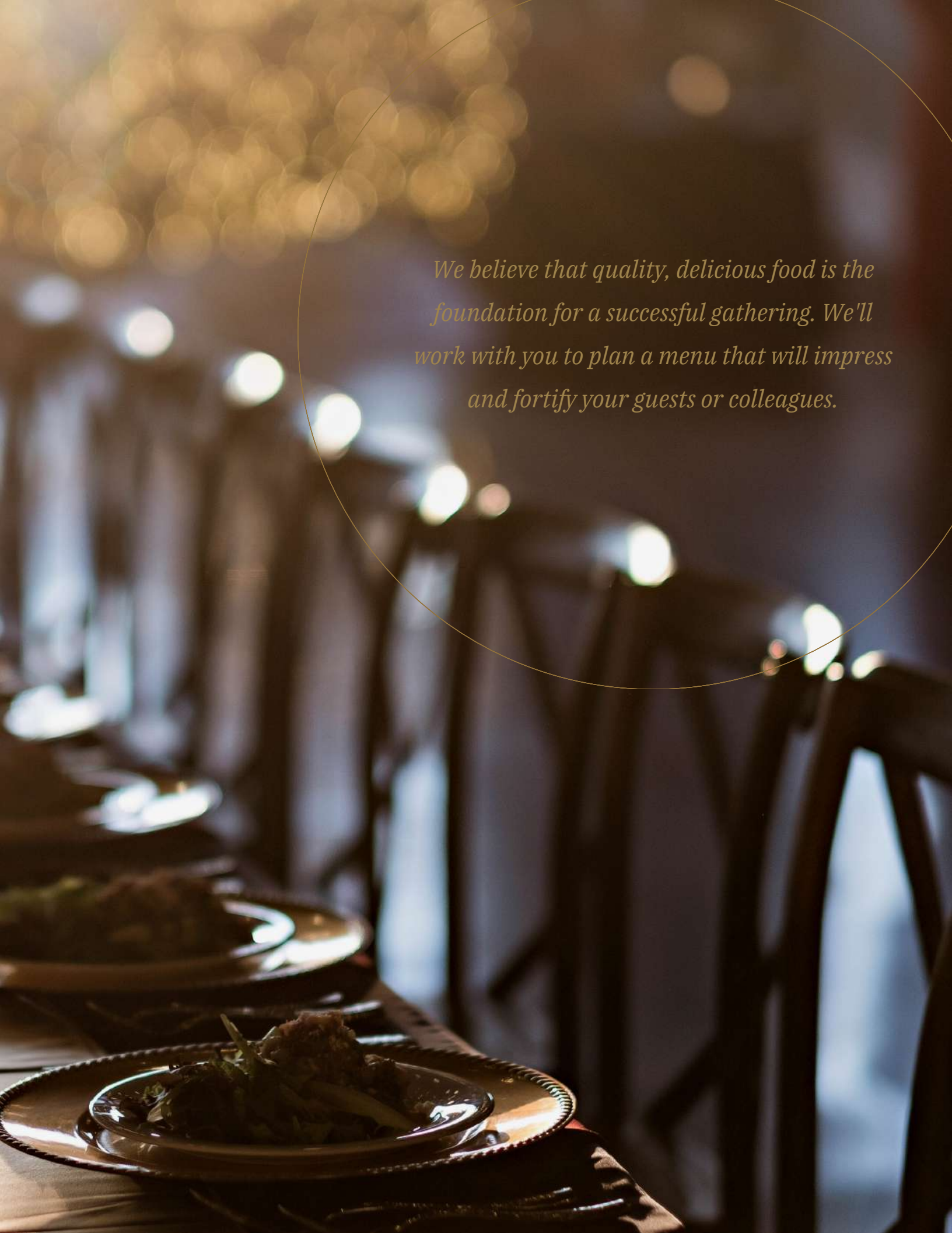




MENUS



We believe that quality, delicious food is the foundation for a successful gathering. We'll work with you to plan a menu that will impress and fortify your guests or colleagues.

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*premium option with
upcharge*



vegetarian

All prices per person + tax & service charge

*Plate ware, tea, water, lemonade & coffee are
included with all menu selections*

BREAKFAST + BRUNCH

All menu items include coffee and all accompaniments

CONTINENTAL BREAKFAST

Freshly baked pastries, bagels and muffins, fresh
fruit preserves, cream cheese + butter
\$ 18.5

OATMEAL STATION

Fresh prepared oatmeal served with
warm cream, brown sugar, assortment of
dried fruit, nuts, shaved coconut, berries,
and house-made granola
\$ 13.5

THE TENNESSEAN

Scrambled eggs, stone ground grits,
roasted potatoes, biscuits + gravy,
bacon + sausage, fresh fruit
\$ 30

GRAB & GO

Choose two \$ 15

Chicken biscuits

Sausage biscuits

Sausage egg and cheese biscuits

Bacon egg and cheese biscuits

Yogurt and granola cups

Fruit cups

Vegetarian breakfast burritos

Sausage breakfast burritos

add another \$2.75



HEALTHY START

Vanilla + strawberry yogurt served with fresh
berries + fruit and housemade granola
\$ 13.5

SALMON DISPLAY

Mini potato latkes, egg whites, egg yolk, red onion, dill
cream fresh, mini bagels, and bagel chips
\$ 20

BREAKFAST ENHANCEMENTS

Assorted croissants *plain, strawberry drizzle + chocolate* \$4.25

Mini quiches \$ 4

Fruit salad \$4.25

Assorted bagels \$4.25

Oatmeal with brown sugar \$ 5

Yogurt and granola \$ 5.5

Parmesan frittata \$ 4

Spinach and feta frittata \$4.5

Hard-boiled eggs \$ 2

BRUNCH BUFFET

*Served with coffee and all
accompaniments*

\$ 39

EGG

Choose one

Parmesan frittata

Quiche \$ 3 ▲

Scrambled

add another \$ 3

PASTRY

Choose one

Fresh baked muffins (assorted)

Croissant and pain au chocolate

Fruit and cheese danish (assorted)

add another \$ 2.5

PROTEIN

Choose one

Bacon and sausage

Grilled country ham

Francaise chicken breast

Grilled pork tenderloin

Baked salmon

Hanger steak \$ 5 ▲

Turkey bacon and turkey sausage

add another \$ 4

STARCH/VEGETABLE

Choose two

Seasonal mixed vegetables with herb butter

Roasted rosemary potatoes

Green bean almondine

Smoked cheddar grits

Whipped potatoes

Broccoli cheddar bake

Hashbrown casserole

add another \$ 3

STAPLE

Choose one

French toast

Buttermilk pancakes

Granola with honey swirled yogurt

Fresh fruit salad

Fresh salad with herb vinaigrette

add another \$ 3

LIVE ACTION BREAKFAST STATIONS

Chef fee of \$300 per 75 guests will be added per station

PANCAKE BAR

Pancakes are prepared fresh in front of your guests to order, toppings include syrup, butter, strawberries, blueberries, pecans, whipped cream, and chocolate chips

\$ 16

OMELETTE STATION

Light and fluffy omelettes are prepared to order, toppings include bacon, ham, cheese, mushrooms, caramelized onions, and bell peppers for guests to customize their own omelette

\$ 19.5

WAFFLE BAR

Waffles are prepared fresh in front of your guests to order, toppings include syrup, butter, strawberries, whipped cream, and chocolate chips

\$ 16

CARVING STATION

Roasted prime rib & horseradish cream sauce

Brown sugar glazed ham with red eye gravy

Beef tenderloin with a horseradish au jus \$ 5 ▲

Cured whole salmon with a dill creme fresh

Country ham \$ 4 ▲

\$ 31.5

BOXED LUNCHES

Each boxed lunch includes cookie and choice of side.

Choose one of the following sides: fresh fruit salad · pasta salad · potato salad · chips

Select up to three items \$ 28

SALADS

STRAWBERRY ▼

Field greens, gorgonzola cheese, strawberries, sweet 'n' spicy candied nuts, served with strawberry vinaigrette

GREEK ▼

Chopped romaine, feta cheese, tomatoes, cucumbers, kalamata olives and pepperoncini served with feta cheese dressing

TUSCAN CAESAR SALAD ▼

Chopped romaine, shaved parmesan, garlic croutons, parmesan crisps, cracked pepper caesar dressing

COBB ▲

Ham, turkey and bacon crumbles with mixed greens, sliced egg, tomatoes and shredded swiss, served with ranch dressing

CHOPPED SALAD

Chopped romaine, corn, avocado, tomatoes, blue cheese crumbles, bacon, with ranch dressing

GRILLED STEAK SALAD ▲

Lean sirloin steak with mixed greens, tomatoes, cucumbers, gorgonzola cheese and caramelized onions, served with herb vinaigrette

add grilled chicken \$4

add grilled salmon \$6

add flank steak \$6

SANDWICHES

CAPRESE SANDWICH ▼

Ovoline mozzarella, herb roasted tomato, baby arugula, pesto, and balsamic glaze on ciabatta

EGGPLANT ▼

Fried and chilled, lemon tahini spread, feta crumble, roasted red pepper, roasted garlic labneh, and watercress on pita

CRISPY CHICKEN

Fried chicken, ranch slaw, chipotle aioli

ROAST BEEF + CHEDDAR

Crispy onion, horseradish cream, red pepper marmalade, cheddar, and baby spinach on a croissant

SHRIMP

Popcorn fried, shaved cucumber, jalapeno, grape tomato, sweet drop peppers, cajun remoulade, and arugula in a flour wrap

TURKEY + AVOCADO

Roasted turkey, avocado, bacon, balsamic onion relish, aioli, toasted ciabatta

SMOKED CHICKEN

Thin sliced smoked chicken breast, Carolina coleslaw, candied bacon, BBQ spiced roasted tomato, and honey mustard on a pretzel bun

HAM + SWISS

Swiss cheese, bacon jam, Dijon crema, shredded iceberg lettuce, and grilled tomato on a kaiser bun

SALAD + SANDWICH BUFFET

Build your own. Served with assorted breads, condiments, cheeses, and vegetables.

\$ 27

SALADS

Choose one

Caesar
Strawberry
Greek
Chopped

add an additional salad \$ 7

HALF SANDWICHES

Choose two

Turkey
Ham
Roast beef
Bologna
Chicken salad
Shaved chicken
Tuna salad

add additional deli meat \$ 3

ENHANCEMENTS

Fresh fruit salad
Pasta salad
Potato salad
Assorted chips
Cookies + bars

add an enhancement \$ 3

BREAKS

Breaks are not stand-alone, but are provided as an extra to enhance guest experience.

SIESTA

Chips with salsa, guacamole and queso
Churros with cinnamon sugar
\$ 12

BAKERS DOZEN

Assorted cookies + bars
\$ 8.25

HEART HEALTHY

Crudit  platter with dip
Assortment of granola bars
Fresh fruit and cheese platter
\$ 12.5

MEDITERRANEAN BREAK

Hummus
Marinated veggies + mixed olives
Roasted red pepper spread
Crudit  platter
Toasted pita
\$ 14

DONUT SHOP

Assorted donuts and crullers
Assorted cookies + bars
Coffee service
\$ 12.5

SOUTHERN COMFORT MENU

Served with fresh rolls and butter + all accompaniments.

Lunch \$ 32 Dinner \$ 39

SALAD

choose one · add an additional salad \$ 4

ICEBERG

Crispy onion, grape tomato, cucumber, shredded carrot

BABY SPINACH

Hard boiled egg, bacon crumble, shaved red onion, gorgonzola

SPRING MIX

Roasted red pepper, grape tomato, cucumber, shredded cheddar

ROMAINE

Shaved red onion, green pepper, house made croutons, shredded carrot, tomato

DRESSINGS

House balsamic · ranch · cajun caesar
blue cheese · honey mustard

PROTEINS

choose two · add an additional protein \$ 4

FRIED CHICKEN

Bone-in buttermilk fried chicken-breast and butter pickles

FRIED PORK CHOPS

Cracker crusted fried pork chops, served with roasted apples and brown sugar spiced ketchup

TRI-STAR POT PIES

Choice of chicken, beef, or vegetable-housemade with fresh vegetable, herbs and housemade stocks, topped with cheddar biscuit dough and baked fresh

GRILLED SAUSAGE

Grilled sausage topped with peppers and onions

CAJUN CATFISH

Cajun corn fried catfish- sweet and spicy chow chow

GRILLED CHICKEN

Grilled bone in chicken- brined with peach, bourbon, and dry BBQ rub

BLACKENED SHRIMP

Blackened shrimp with andouille sausage & louisiana creole broth

SHRIMP & GRITS

Roasted red peppers, caramelized onions, blackened shrimp, cheddar cheese grits, covered in a cajun cream topped with goat cheese
**accounts for an entree & side dish*

GLAZED PORK LOIN

Apple butter glazed pork loin- sliced and finished with butter pan gravy

PULLED PORK

Pulled pork- house smoked and pulled and served with choice of- memphis, carolina or texas bbq sauces

RED EYE TOP SIRLOIN

Red eye top sirloin- coffee and spice rubbed sirloin, grilled, and sliced thin, topped with a creamy spiced demi-glaze

LEMON PEPPER CATFISH

Lemon pepper skillet grilled catfish- topped with wilted greens and lemon pan gravy

STARCHES AND VEGETABLES

choose three · add an additional side \$ 3

CHEDDAR GRITS

BUTTERMILK MASHED POTATOES

TANGY CAROLINA COLESLAW

CAJUN ROASTED CORN ON THE COB

HASH BROWN CASSEROLE

PIMENTO CHEESE GRITS

COLLARD GREENS

With bacon and onion

BRUSSEL SPROUTS

Pan fried brussel sprouts with honey and shallots

MAC & CHEESE

Creamy home style mac and cheese

SOUTHERN GREEN BEANS

With candied carrot

DIRTY RICE PILAF

FRIED RED POTATOES WITH HOUSE SPICES

STEWED OKRA WITH TOMATO

PIMENTO SMASHED YELLOW POTATOES

FRIED OKRA

CORN SOUFFLÉ

TRADITIONAL MENU

Served with fresh rolls and butter + all accompaniments.

Lunch \$35.5 Dinner \$45

SALAD

choose one · add an additional salad \$4.5

CAESAR

Chopped romaine with house made croutons, parmacrisps, shredded asiago and house made ceasar dressing

HOUSE

Spring mix, shredded carrot, grape tomato, shaved red onion, cucumber, and house vinaigrette

STRAWBERRY

Baby spinach, candied walnuts, fresh cut strawberry, crumbled feta, strawberry vinaigrette

CHOPPED

Romaine, hard boiled egg, crumbled bacon, gorgonzola, roasted corn, and grape tomato with an avocado ranch dressing

WEDGE

Baby iceberg topped with bacon, shaved red onion, blistered grape tomato, blue cheese dressing

PROTEINS

choose two · add an additional protein \$5

PORK TENDERLOIN

Mustard brined pork tenderloin grilled and sliced with caraway roasted onion chermoula sauce

EGGPLANT PARMIGIANA

Breaded eggplant layered with whipped ricotta, shredded mozzarella and our homemade pomodoro sauce

FILET OF FLOUNDER

Lemon and coriander crusted filet of flounder- baked with a wine fondue and finished with citrus beurre blanc

GRILLED JERK CHICKEN

Bone- in jerk chicken, marinated in a true jamaican jerk sauce & char grilled, served with jamaican stewed cabbage, and topped with a brown sugar rum glaze

VEGETARIAN LASAGNA

Roasted eggplant zucchini and yellow squash layered between lasagna

CHICKEN CACCIATORE

Bone-in chicken cacciatore- braised with san marzano tomato, capers, herbs, and wine

PORK LOIN ROULADE

Stuffed pork with lemon, fennel, garlic, and onion, roasted and sliced with a sage butter demi-glace

GLAZED SALMON

Tropical citrus glazed salmon, pan seared and served with mango gastrique and plantain chips

GRILLED SALMON

Atlantic salmon, seasoned with dried lemon & sea salt, grilled and finished with a rosemary veloute, served with garlic wilted spinach

CHICKEN MARSALA

Chicken marsala with classic marsala sauce

BONELESS SHORT RIB

Braised short rib with fresh vegetable, herbs, and red wine, finished with a natural demi-glace

RUBBED RIBEYE OF BEEF

Tellicherry peppercorn rubbed ribeye dry rubbed for 24 hours, roasted whole, sliced & finished with a charred pepper demi-glace

SANTA MARIA GRILLED BEEF

Santa maria grilled tri-tip of beef- a mix of dry & wet rubbed marinade that is sliced thin & served with a rosemary chimichurri

CHICKEN SCALLOPINI

Thinly pounded chicken served one of three ways- piccata/florentine/parma

BEEF BOURGUIGNON

Tender beef tips sauteed with lardon, tomato, carrot, pearl onions, and sliced mushrooms finished with red wine, beef stock and demi glace, reduced to completion

PASTAS, STARCHES & VEGETABLES

choose three · add an additional side \$3

PENNE ALLA VODKA

CAVATAPPI ALFREDO WITH PEAS

PENNE POMODORO

TORTELLINI PESTO CREAM PASTA

WILD RICE

With cranberry and walnuts

ROASTED GARLIC MASH

BROWN SUGAR SPICED SWEET POATATO WHIP

FINGERLING POTATOES

With lemon and rosemary

YELLOW RICE

With red beans

BROCCOLI CHEDDAR BAKE

GREEN BEAN ALMONDINE WITH SHALLOTS

SABA GLAZED MIXED GRILLED VEGETABLES

CITRUS SCENTED GRILLED ASPARAGUS

FETA AND BLACK PEPPERED POLENTA

CONTEMPORARY MENU

Served with fresh rolls and butter + all accompaniments.

Dinner \$ 7 8

SALAD

choose two

GREEK

Chopped romaine, feta, cucumber, pepperoncini, red onion, olives, tomato, and feta dressing

ARUGULA

Grapefruit supreme, toasted pine nuts, grana padano, pickled shallot, creamy tarragon vinaigrette

BABY SPINACH

Crumbled chevre, pickled beets, crispy shallot, candied sliced almonds, blood orange vinaigrette

CAPRESE

Fried green tomato with ovoline mozzarella, basil ash, grape must reduction, crispy capers, and spring mix with olive oil and white balsamic

TENDER GREENS

Cucumber, roasted red pepper, cherry tomato, whipped ricotta, bermuda onion, focaccia croutons, citrus herb vinaigrette

PROTEINS

choose three · add an additional protein \$ 7.5

CHICKEN ROULADE

Apple, kale and sausage stuffed chicken, baked, and topped with a blackberry fig gastrique

HANGER STEAK

Herb marinated hanger steak, grilled, and sliced, topped with frizzled leeks and a truffled demi-glace

BEEF WELLINGTON \$ 2 ▲

Mushroom duxelles, fresh crepes, smoked country ham, wrapped in puff pastry, truffled rosemary demi-glace

CURRY BRAISED PRAWNS

Tomato based indian curry, golden raisins, eggplant, & garbanzo beans, with cilantro crema & tobacco fried onion

SEA SCALLOPS

Seasoned scallops with za'atar and seared, with lardon roasted pea tendrils, and, scallion beurre blanc

PAN FRIED GROUPER

Grouper, agave braised bermuda onion, plantain, and crab hash, kafir lime crema

BONELESS CHICKEN

Topped with fresh mozzarella & wrapped in prosciutto, finished with a pesto glaze and roasted tomato demi-glace

GRILLED SEA BASS

Sea bass dry rubbed with dried lime & cumin, pickled jalapeno, pico de gallo, carrot & ginger gastrique, micro cilantro

DUCK LEG CASSOULET

Braised duck leg with white beans, fresh herbs, tomato, & lardons, baked & topped with brown butter herb bread crumb

CROWN OF PORK

Bone-in pork loin stuffed with shiitake mushroom, leek, and brioche, marcona romesco

VEGETABLE NAPOLEON

Layered garlic spinach, whipped chevre, herbed polenta and portobello mushroom, finished pomegranate molasses

VITELLO SALTIMBOCCA

Thin pounded veal, pan seared, fresh sage, pancetta, & smoked mozzarella, white wine pan gravy, wilted kale

PASTAS, STARCHES & VEGETABLES

choose three · add an additional side \$ 5

PENNE

White wine asiago broth, spinach, red pepper, pine nuts, grana padano

TRI COLORED

Tortellini with red pepper pesto cream, kale, and shaved garlic

WILD MUSHROOM

Wild mushroom and chevre risotto topped with rosemary cream

ROASTED TOMATO

Roasted tomato and parma risotto topped with seasoned bread crumb

YUKON GOLD POTATO AU GRATIN

CRISPY POTATOES

With lemon, feta, and parsley

POTATO GNOCCHI

With creamed leeks, pea tendrils, pumpkin seeds, and grana padano

POMMES ALIGOT

Mashed potatoes enriched with cream and melted cheese

HARICOT VERT

With banyuls, fried shallot and pomegranate molasses

FINGERLING CARROTS

Roasted with brown sugar, thyme, and pearl onions

ROASTED CAULIFLOWER

Dry rubbed and drizzled with olive oil, sliced and topped with toasted fenugreek, cilantro and labneh

GRILLED BROCCOLINI

With sweet drop peppers & fleur de sel

PASSED SAVORY BITES

GARDEN

Fig and ricotta crostini ▼

Tomato goat cheese tart ▼

Grilled cheese brie bite with apple ▼

Caprese crostini ▼

Spanakopita ▼

Grilled honey glazed pear, whipped brie crostini ▼

COOP

Mini chicken tacos

Chicken satay skewer with peanut sauce

Chicken quesadilla

Chicken n' waffle skewer

Chicken and sundried tomato pinwheels

Deviled Egg Flight ▼
traditional · wasabi · blt

SEA

Shrimp cocktail shooter

Crab cakes with jalapeno remoulade

Ahi poke cup with crispy sushi rice

Crab-stuffed mushrooms with parmesan

Maple-glazed, bacon-wrapped scallops

Shrimp and grit bites, red pepper cream sauce



PASTURE

Sweet Potato Biscuit with bbq pork

Cheddar cheese biscuits with pimento cheese &
benton's country ham

Mini loaded potato, sour cream, cheddar, bacon, chives

Cocktail meatballs with peach bbq sauce

Mediterranean beef skewers served with garlic yogurt sauce

General tso impossible meat pot sticker with ginger ponzu ▼

Beef tenderloin on brioche with blue cheese & onion jam

Short rib and grit spoon

Antipasto skewer

Select three \$19.5

Select four \$23

Select five \$25.5

Select six \$31.5

**Available stationed upon request*

CHEF DISPLAYS

HIGH TEA!

Assortment of tea sandwiches, wraps, toasts and miniature sandwiches to include curry chicken, garden cucumber, brie and apple, along with fresh fruit and cheese wafers

FIESTA!

Mini quesadillas, jalapeño poppers, queso dip with fresh corn tortilla chips, salsa, and guacamole

SALUTE!

Antipasti display of assorted cheeses, cured meats, marinated olives, roasted and pickled vegetables, served with toasted baguettes and assorted crackers

ENTERTAIN!

Selection of hummus, olive tapenade, spanakopita, roasted eggplant dip, mediterranean meatballs, and tabbouleh. Served with pita bread

TOAST!

Assorted gourmet cheeses, pickled vegetables, crudité display with complimentary dips, and fresh fruit with assorted crackers and breads

DIPS FOR DAYS!

Spinach & artichoke, buffalo chicken, spicy feta, and whipped brie with a honey drizzle, served with assorted breads and crackers

COCKTAIL! \$5▲

Seasoned gulf shrimp, spicy cocktail sauce, scallion hush puppies, fried wontons, warm crab dip



\$20 per person

STATIONS

All stations include necessary accompaniments

Stations do not provide full dinner portions- We recommend two to three stations for full dinner service

■ *Live action station*



CIAO BELLA ■

Panzanella salad, penne and tortellini pasta, served alongside andouille sausage, grilled chicken, and grilled vegetables, with your choice of two sauces: *alfredo, pomodoro, ala vodka, or pesto*
add fennel and rosemary rubbed pork \$4 ▲

\$27

SOUTH OF THE BORDER ■

Southwest salad, flank steak, roasted peppers and onions, grilled chicken, black beans, and mexican rice, accompanied by tortillas, salsa verde, jalapeño, guacamole, sour cream, shredded cheese, roasted corn and poblano salsa

\$33

THE LONE STAR PICNIC

Pulled pork served with carolina mustard, texas bbq, & memphis bbq, accompanied by buttermilk biscuits, cheddar biscuits, fried chicken, marinated five bean salad, pimento cheese, pickled okra, bread and butter pickles, jams + jellies, honey butter, sriracha honey *add brisket \$4 ▲*

\$27

THE ITALIAN STALLION

Italian sausage penne - *broccoli rabe, campari tomatoes, fresh basil, & chili flake*
Mushroom ravioli - *asparagus, peas, truffle oil, spinach, creamy parmesan sauce*
Brown butter gnocchi - *butternut squash, arugula, parmesan, golden raisins, toasted pine nuts*
Served with an artisan caesar, house bread sticks, and focaccia

\$33

TRADITIONAL TACO BAR

Hard and soft tacos served with shredded chicken and ground beef, spanish rice, and refried beans, accompanied by lettuce, jalapenos, tomatoes, black olives, sour cream, cheddar cheese, and guacamole, along side chips, salsa, and queso dip

\$33.5



GOURMET SLIDER BAR

Choose two

Buffalo chicken, buffalo sauce, blue cheese dressing

Pulled pork, barbecue sauce, tangy slaw

Cheeseburger with angus beef, sharp cheddar cheese, condiments

Shaved beef, cheese sauce, peppers and onions

Beef tenderloin, boursin cheese, grilled onions \$ 3.25 ▲

**all slider bar options are served with a chopped salad & mac n' cheese*

\$22

**ask about our sliders a la carte*

SURF & TURF ■

Filet mignon carving - *cabernet demi-glaze*

Jumbo shrimp scampi - *garlic butter, fresh herbs*

Roasted garlic mashed potatoes

Baby spinach salad - *crumbled chevre, pickled beets, crispy shallot, candied sliced almonds, blood orange vinaigrette*

Served with house bread sticks and focaccia

\$65

CARVING STATION ■

Choose one - add an additional protein \$ 5.5 ▲

Three pepper crusted beef tenderloin, horseradish au jus \$ 6 ▲

Top Sirloin, horseradish au jus

Roasted turkey breast, apple chutney

Fennel rosemary seasoned loin of pork

Roasted prime rib, mushroom sherry bordelaise \$ 2 ▲

Brown sugar glazed ham with red eye gravy

All items include a baby wedge salad & mini twice-baked potatoes

Served with assorted breads and condiments

\$39

SIDES - A LA CARTE

Available to accompany any station \$ 3

Macaroni and cheese

Broccoli pesto mac 'n' cheese \$ 1 ▲

Classic lobster mac 'n' cheese \$ 3 ▲

Penne alla vodka

Tortellini pesto cream pasta

Wild mushroom and chevre risotto

Roasted tomato and parma risotto

Southern green beans

Brussel sprouts

Collard greens

Tangy carolina coleslaw

Broccoli cheddar bake

Grilled broccolini

Roasted cauliflower

Dirty rice pilaf

Buttermilk mashed potatoes

Brown sugar spiced sweet potato whip

Roasted fingerling potatoes

Roasted garlic mashed potatoes

Potato gnocchi \$ 1 ▲

Yukon gold potato au gratin \$ 1 ▲

Green bean almondine with shallots



DESSERT STATIONS

OLD SCHOOL BAKE SALE
Assortment of mini tarts, cookies, bars, rice krispie treats

SWEET TREATS
Assortment of cupcakes or cakes

COBBLER BAR
Assorted seasonal fruit cobblers with fresh whipped cream

TRIP TO PARIS \$2 ▲
Macarons, mini eclairs, chocolate dipped strawberries, and custard tartlets

POP STOP
Cake pops, dipped marshmallow pops, dipped pretzels, and rice krispies

VENETIAN
Tiramisu, panna cotta, cannoli, italian cookies, and fruits

TART BAR
Assorted seasonal mini tarts

SHOOTERS
Individual assorted seasonal dessert parfaits

S'MORES BAR
Graham crackers served with assorted chocolate bars and jumbo marshmallows

\$ 12 each per person

PLATED DESSERTS

CHOCOLATE TORTE
With raspberry coulis

CHEESECAKES
Vanilla cheesecakes with assorted topping

TUXEDO DOMES
Rich chocolate cake base with layers of milk & white chocolate mousse, engulfed in a milk chocolate ganache & white chocolate drizzle, finished with raspberry coulis

BUNDT CAKES
Seasonal individual bundt cakes

BROWNIE CHEESECAKE
With vanilla chantilly cream

BERRY TART
Mixed berry tart with lemon curd

LAYER UP
Assortment of trifles layered with creams and custards, and a variety of fruits and berries

Choose one for \$ 12.5
add an additional dessert \$ 1.50 ▲



*We look forward
to serving you!*



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