




**SCARRITT
BENNETT**

M E N U S

Executive Chef:
Jennifer Wood



2010
SCARRITT-BENNETT
MENUS

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*We'd be happy to work with you in customizing your menu.
Please talk to your Guest Services representative for assistance.*



FOR RESERVATIONS OR INFORMATION, CALL 615.340.7500 / TOLL-FREE 1.866.420.5486
OR EMAIL RESERVATIONS@SCARRITTBENNETT.ORG



Breakfast 2010

1 Attendant per 25 pp at \$150 each

SCARRITT BREAKFAST BUFFET

\$13.50 per person

Breakfast Quesadillas
Stuffed French Toast
Home Fried Hash Browns
Baked Apricot Casserole
Drop Biscuits with Fruit Butter
Juice
Decaf and Regular Coffee

LASKEY BREAKFAST BUFFET

\$14.00 per person

Scrambled Eggs
Sausage
Country Potatoes
Southern Grits
Biscuits & Gravy
Fresh Seasonal Fruit
Butter & Preserves
Juice
Decaf and Regular Coffee

BENNETT BRUNCH BUFFET

\$17.25 per person

Phyllo Omelet Rolls
Salmon Croquettes with White Pea Sauce
Country Ham
Smashed Potato Cakes
Fresh Seasonal Fruit
Assorted Breakfast Breads
Banana Cream Tarts
Juice
Decaf and Regular Coffee

Minimum of 25 guests.

No substitutions, please. Served buffet style. Includes standard linen.

Applicable taxes, service fees and room rental fees apply. Menus and prices are subject to change.

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Meet & Eat Lunch Buffets 2010

1 Attendant per 25 pp at \$150 each

LITE LUNCH BUFFET

\$13.75 per person

Stuffed Tomato Trio – Assortment of Chicken, Egg, and Tuna Salads
Fresh Baby Greens with Signature House Dressing
Fruit Compote
Assorted Homemade Cupcakes
Southern Iced Tea

PICNIC PICKS

*\$14.00 per person
(Using Eco Disposables)*

Hot Dog Bar
Veggie Burgers
German Potato Salad
Baked Beans
Chocolate Covered Rice Crispy Treats
Soft Drinks and Bottled Water

DELI LUNCH BUFFET

*\$14.00 per person
(Using Eco Disposables)*

Deli Platter to include Glazed Ham, Smoked Turkey, Roast Beef & Salami
Sliced Deli Cheeses, Gourmet Condiments & Assorted Breads
Pasta Salad with Broccoli, Tomatoes, Roasted Peppers, Onion & Feta Cheese
Roasted Beets with Shaved Herbed Goat Cheese & Citrus Vinaigrette
Seasonal Fresh Fruit
Cookie Sampler
Soft Drinks and Bottled Water

BISTRO LUNCH BUFFET

\$14.50 per person

Madarin Orange Soufflé
Vegetable Lasagna Rolls
French Green Beans
Cheesecake Squares
Southern Iced Tea

Minimum of 25 guests.

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Taste of Nashville Luncheons 2010

Buffet-style Luncheon ~ 1 Attendant per 25 pp at \$150 each
Served Luncheon ~ 1 Attendant per 12 pp at \$150 each

\$18.00 per person

Served with Fresh Greens Salad/House-made Dressings, Rolls,
Southern Iced Tea & Regular/Decaf Coffees

Please select two entrees:

Turkey Crepes
Tilapia Parmesan
Dijon & Lemon Grilled Chicken Breast
Salmon Croquettes
BBQ Chicken
Baked Bowtie with Grilled Chicken in White Sauce
Mushroom Stroganoff
Baked Penne Primavera
Eggplant Cutlets

Please select two sides:

Pineapple Rice
Roasted Scalloped Potatoes
Corn Whipped Potatoes
Vegetable Medley
Sweet Potato Casserole
Tarragon Carrots
Marinated Tomato & Cucumber Salad
Green Bean Casserole
Mandarin Orange Soufflé

Please select one dessert:

Granny Smith Apple Pie
Banana Cream Tarts
Assorted House Made Cupcakes with Butter Cream Frosting
Seasonal Fruit Cobbler with Cinnamon Whipped Cream
Black Bottom Key Lime Squares

Minimum of 25 guests.

Served buffet style unless otherwise arranged. Includes standard linen.

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Taste of the South Dinners 2010

Buffet-style Dinner ~ 1 Attendant per 25 pp at \$150 each

Served Dinner ~ 1 Attendant per 12 pp at \$150 each

Served with Rolls, Southern Iced Tea and Regular/Decaffeinated Coffees

Sundried Tomato Caesar Salad
Baked Tilapia on Angel Hair Pasta with Feta
Spinach Soufflé
Carrot and Zucchini Julienne
Southern Bread Pudding
\$22.00 per person

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Mixed Greens with Roasted Pears, Blue Cheese Crumbles and Cranberry Vinaigrette
Asparagus and Wild Rice Stuffed Chicken Breast with a Light Cream Sauce
Lemon Penne with Edamame
Haricot Verts & Pine Nuts
Chocolate Mousse with Peppermint Whipped Cream
\$23.00 per person

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Greek Salad with Black Olives, Feta, Cucumber and House Vinaigrette
Garlic and Herb Roasted Chicken Breast with Tapenade
Grilled Mushrooms in Teriyaki Ginger Sauce
Orzo Pasta Bake with Four Cheeses
Sautéed Vegetable Medley with Herb Breadcrumbs
Double Chocolate Ganache Cake
\$25.50 per person

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Field Greens Salad with Creamy Avocado Dressing
Pork Tenderloin with Orange Rosemary Glaze
Vegetarian Meatloaf
Roasted Baby Carrots
Parmesan Green Beans
Caramel Apple Crepes
\$26.00 per person

Continued...

(Taste of the South Dinners - Continued)

Tossed Garden Salad w/ Cucumber, Tomato, Carrots, Red Onion, Croutons & Blue Cheese Dressing
Carved Prime Rib w/ Au Jus
Eggplant and Artichoke Parmesan
Lyonnais Potatoes
Sauteéd Green Beans with Balsamic Onions
Lemon Cake with Vanilla Glaze
\$26.50 per person

Bibb Lettuce with Hazelnuts, Goat Cheese and Strawberry Vinaigrette
Sliced Beef Tenderloin
Baked Salmon in Basil Butter
Saffron Rice
Steamed Asparagus and Dill Carrots
Raspberry Swirl Cheesecake
\$29.50 per person

Minimum of 25 guests.

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Buffet-style Hors D'Oeuvres Reception

2010

1 Attendant per 25 pp at \$150 each

HOT HORS D' OEUVRES

Platters Serving 25 People

Spinach Dip w/ Assorted Breads/Crackers	\$84.50	Skewered Tortellini w/ Pistachio Sauce	\$120
Mini Crab Cakes	\$130	Shrimp & Grit Cake	\$115
Breaded Chicken Strips	\$100	Mongolian Beef Skewers w/ Peanut Sauce	\$110
Vegetable Spring Rolls	\$85	Baked Brie w/ Peaches	\$95
TN BBQ Meatballs	\$100	Chicken & Black Bean Quesadilla	\$100
Thai Chicken Satay	\$105	Vegetable Quesadilla	\$95
		Spinach, Onion & Goat Cheese Galette	\$95

COLD HORS D' OEUVRES

Platters Serving 25 People

Open Face Meatball Minis w/ Roasted Red Pepper Marinara	\$115	Seasonal Fruit Tray	\$110
Sliced Beef Tenderloin Rolls w/ Basil Aioli & Beet Mustard	\$135	Boursin & Grapes w/ Assorted Crackers	\$120
Sliced Smoked Turkey Rolls w/ Caper Mayo	\$120	Waldorf Chicken Salad Bouchee	\$90
Country Ham Cakes w/ Red Eye Gravy	\$115	Cheese & Chive Potato Puffs	\$85
Seasonal Grilled & Roasted Vegetable Tray	\$105	Tomato Basil Bruschetta w/ Mozzarella	\$100
Hummus Trio w/ Toasted Chips (Sundried Tomato, Tapenade, Feta)	\$80	Blackened Chicken Tortillas	\$100
Smoked Salmon Crostini	\$120	Mediterranean Shrimp Pate	\$125
		Sundried Tomato & Pine Nut Cheese Log w/ Crackers	\$100
		Blue Cheese & Candied Walnut Log w/ Crackers	\$105
		Black Bean Dip w/ Assorted Chips	\$80

CARVING STATION

*Choice of Protein Served with Rolls and Condiment Trio
Minimum of 50 People; One Station Attendant per 50 pp at \$150 each*

Carved Flank Steak, \$8.50 pp • Oven Roasted Turkey Breast, \$5.30 pp • Smoked Honey Ham, \$7.70 pp

DESSERT SAMPLER

Platters Serving 25 People

Key Lime Squares	\$106.25	Peanut Butter & Chocolate Whoopie Pies	\$103
Chocolate Strawberry Puff Pastry	\$99.75	Mini Tarts: Lemon & Chocolate	\$106.25
Assorted Cheesecakes	\$125	Assorted Petit Fours	\$110

Minimum of 25 guests.

No substitutions, please. Served buffet style. Includes standard linen.

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Festive Beverages 2010

By the Gallon; Serves 15 People

Passion Citrus Fruit Punch <i>Orange, Peach & Passion Fruit</i>	\$20 per gallon
Fruit Frappe (Fruit Sorbet & Sprite)	\$25 per gallon
Country Lemonade	\$15 per gallon
Hot or Cold Apple Cider	\$15 per gallon
Sparkling White Grape Juice (Includes Plastic Toasting Flutes)	\$15 per bottle
Southern Iced Tea (Sweet or Unsweet)	\$15 per gallon
Fruit Tea	\$20 per gallon
Coffee (Regular or Decaf)	\$25 per gallon

Minimum of 25 guests.

No substitutions, please. Includes standard buffet set-up linens.

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Meeting Snack Break Options 2010

One complimentary **morning** coffee station is available between **7:30 and 9:30 a.m.** at centrally located areas near the meeting rooms for all meeting guests. For additional food/drink requests, please place orders at least 30 days in advance of the event with payment in full.

Breaks will be set up in or near the designated meeting area for two hours and are available between the hours of 7:30 a.m. and 5:30 p.m. We are happy to make accommodations for requests outside of this time frame.

A LA CARTE

Fresh Seasonal Fruit Tray	\$3.00 pp	Snack Mix	\$2.50 pp
Double Oat & Nut Breakfast Bars	\$2.50 pp	Homemade Cookie of the Day	\$1.75 pp
Breakfast Pastries	\$3.25 pp	Domestic Cheese Tray w/ Crackers	\$4.25 pp
Assorted Muffins	\$2.75 pp	Vegetable Crudités Tray w/	
Mixed Nuts	\$2.50 pp	Ranch Dip	\$2.50 pp

COMBINATION BREAKS

Energizer Break **\$8.50 pp**
(Whole Fruit, Snack Mix, Pretzels, Double Oat & Nut Breakfast Bars, Soft Drinks, Bottled Water)

Sweet & Salty Snack **\$6.75 pp**
(Chips & Salsa, Chocolate Dipped Pretzels, Chocolate Chip Cookies, Soft Drinks, Bottled Water)

Scarritt-Bennett Reception Snack **\$9.50 pp**
(Sundried Tomato & Pine Nut Log w/ Crackers, Black Bean Dip w/ Chips, Fresh Fruit Tray, Soft Drinks, Bottled Water)

Keeping It Light Snack **\$7.50 pp**
(Vegetable Crudité & Seasonal Fruit Trays, Juice, Bottled Water)

Chocoholic Break **\$7.25 pp**
(Chocolate Chip Cookies, Triple Chocolate Brownies, Chocolate Muffins, Soft Drinks, Bottled Water)

Continued...

(Meeting Snack Break Options - Continued)

CONTINENTAL FARE

Continental Breakfast Break \$8.95 pp
(Assorted Pastries, Fresh Fruit, Juice, Decaf and Regular Coffee)

Healthy Continental Breakfast Break \$10.00 pp
(Seasonal Fruit, Assorted Yogurts w/ Granola, Bran Muffins, Juice, Decaf and Regular Coffee)

Deluxe Continental Breakfast Break \$12.50 pp
(Double Oat & Nut Breakfast Bars, Assorted Pastries, Breakfast Ham Focaccia, Seasonal Fruit, Juice, Decaf and Regular Coffee)

Sandwich Trio Lunch Break \$10.50 pp
(Assorted Sandwich Platters: Tarragon Chicken Salad Rolls, Smoked Turkey & Cheddar on Focaccia, Veggie Wraps, Chips, Whole Fruit, Cookie, Soft Drinks and Bottled Water)

BEVERAGES

Assorted Soft Drinks	\$1.50 each
Bottled Water	\$1.50 each
Juices	\$1.50 each
Coffee Station (Regular & Decaf)	\$3.00 pp
Hot Organic Fair Trade Tea Station	\$2.75 pp
All-day Beverage Service*	\$7.00 pp

(*Sodas, Bottled Water, Coffee Station – Refreshed up to four times.
Full-day attendant required at \$150.00 per 100 people.)

Minimum of 25 guests.

No substitutions, please. \$25 delivery fee for each break. Additional fees may apply for breaks over 75 people.
Includes standard buffet set-up linens only and eco friendly service ware. Applicable taxes, 15% service fees and room rental fees apply.
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