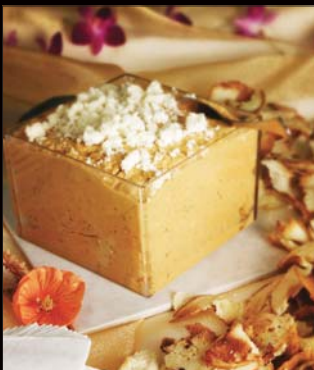




 SCARRITT
BENNETT

MENUS

Executive Chef:
Jennifer Wood



2010
SCARRITT-BENNETT
WEDDING 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

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

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

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.

Served buffet style unless otherwise arranged. Includes standard linen.

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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 Stay	\$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 Brouchee	\$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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2010 WEDDING SNACKS & MICROPHONE ORDER FORM

Scarritt-Bennett Center is pleased to offer snack options for your wedding party to eat while preparing for the ceremony. The snacks will be available for service to the Bride's Room and to the Groom's Room. There is a ten person minimum, per item, per room. On the order form below, please indicate the number of persons to be served.

All orders must be received thirty (30) days prior to the wedding day and payment must accompany the order. Please make checks payable to Scarritt-Bennett Center with your wedding date listed on the check.

Mail order form and payment to: Scarritt-Bennett Center, Weddings - 1008 19th Ave. S., Nashville, TN 37212
 Feel free to contact our office at 615.340.7500 with any questions; our fax number is 615.340.7551 *Thank you for your order!*

	<i>Bride's Rm. #</i>	<i>Groom's Rm. #</i>	<i>Cost</i>
<u>SUNRISE SAMPLER WEDDING BREAK</u>			
<i>\$9 per person</i>			
Assorted Pastries, Breakfast Ham Focaccia, Fresh Seasonal Fruit, Bottled Water	_____	_____	_____
<u>SCARRITT-BENNETT WEDDING SNACK</u>			
<i>\$7.50 per person</i>			
Vegetable Crudites Tray, Mini Tea Sandwich Duo (Cucumber Spread & Almond Chicken Salad), Cookie of the Day, Bottled Water	_____	_____	_____
<u>WEDDING SAMPLER TRIO</u>			
<i>\$5.50 per person</i>			
Mixed Nuts, Homemade Chex Mix, Chocolate Chip Cookies	_____	_____	_____
<u>BEVERAGES</u>			
Assorted Soft Drinks \$1.50pp	_____	_____	_____
Bottled Water \$1.50pp	_____	_____	_____
Juice \$1.50pp	_____	_____	_____

Food Subtotal: \$ _____

15% Service Fee: \$ _____

Delivery Fee: \$ **25.00**

Mic Subtotal: \$ _____

WIGHTMAN CHAPEL MICROPHONE SYSTEM @ \$100 Access Fee

Circle your request(s) 1 lapel mic 1 freestanding mic

TOTAL: \$ _____

TN State Tax (9.25%) x .925 \$ _____

GRAND TOTAL: \$ _____

Snacks are self-serve and will be available for service to the Bride and Groom changing rooms.
 No substitutions, please. Snacks may not be available on holidays. Please do not bring food onto the property.
 Applicable taxes and service fees apply. Menu and prices are subject to change.

Signature of responsible party: _____ *Today's Date:* _____ *Wedding Date:* _____

_____ *I authorize Scarritt Bennett Center to charge my credit card on file for any orders placed for snacks/ microphones.*