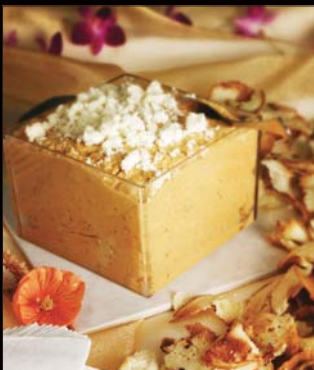




 SCARRITT  
BENNETT

# MENUS

Executive Chef:  
Jennifer Wood



2010  
SCARRITT-BENNETT  
WEDDING MENUS

TABLE OF CONTENTS

BREAKFAST .....1

LUNCH .....2-3

DINNER .....4-5

RECEPTIONS .....6

BEVERAGES .....7

SNACKS & MICROPHONE ORDER .....8

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





## *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.

615.340.7500 or toll-free 866.420.5486 ♦ [reservations@scarrittbennett.org](mailto:reservations@scarrittbennett.org) ♦ [www.scarrittbennett.org](http://www.scarrittbennett.org)



# *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

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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.**

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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 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 &amp; 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.

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

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