




**SCARRITT  
BENNETT**

**2012  
SOCIAL CATERING  
MENUS**

Executive Chef: Jennifer Wood Threadgill



2012  
SCARRITT-BENNETT  
SOCIAL CATERING  
MENUS

TABLE OF CONTENTS

BREAKFAST .....1

LUNCH .....2-4

DINNER .....5-6

RECEPTIONS .....7

BEVERAGES .....8

*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* 2012

### **SCARRITT BREAKFAST BUFFET**

*\$15.50 per person*

Scrambled Cheese Eggs  
Sausage  
Breakfast Potatoes  
Seasonal Fresh Fruit  
Drop Biscuits with Fruit Butter  
Juice  
Decaf and Regular Coffee

### **BENNETT BRUNCH BUFFET**

*\$18.00 per person*

Mushroom and Cheese Strata  
Potatoes O'Brien  
Applewood Bacon  
Turkey Links  
Baked Apricot Casserole  
Banana Nut Streusel  
Juice  
Decaf and Regular Coffee

#### **Minimum of 25 guests.**

No substitutions, please. Served buffet style. Please inquire about rates for plated service. Includes standard linen.

Applicable tax, 20% service fee and room rental fee apply. Menus and prices are subject to change.

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# *Meet & Eat Lunch Buffets* 2012

*All Meals with Meet & Eat Buffets are served on Eco-Disposables*

## **LITE LUNCH BUFFET**

*\$13.00 per person*

Tea Sandwich Trio – Assortment of Cucumber Spread, Almond Chicken Salad, and Tuna Salad  
Fresh Baby Greens with Signature House Dressing  
Mandarin Orange Souffle  
Banana Nut Bread topped w/ Buttercream  
Southern Iced Tea & Lemon Water

## **PICNIC PICKS: BURGER BAR**

*\$13.50 per person*

Burger Bar: Angus, Turkey, Black Bean  
Homemade Potato Chips  
Baked Beans  
Sweets Trio Sampler  
Soft Drinks and Bottled Water

## **PICNIC PICKS: HOT DOG BAR**

*\$13.50 per person*

Hot Dog Bar: Dr. Pepper Dog, Turkey Dog, Chili Dog  
Homemade Potato Chips  
Slaw Salad  
Sweets Trio Sampler  
Soft Drinks and Bottled Water

**Continued...**

**DELI LUNCH BUFFET**

*\$14.00 per person*

Deli Platter to include Glazed Ham, Smoked Turkey, Roast Beef & Salami  
Sliced Deli Cheeses, Gourmet Condiments & Assorted Breads  
Fresh Greens w/ Signature House Dressing  
Pasta Salad with Broccoli, Tomatoes, Roasted Peppers, Onion & Feta Cheese  
Seasonal Fresh Fruit  
Cupcake 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 & Lemon Water

**FIESTA LUNCH BUFFET**

*\$14.50 per person*

Chopped Southwest Salad  
Chicken Enchilada Casserole  
Veggie Enchilada Casserole  
Black Beans and Rice  
Cinnamon Chocolate Cobbler  
Southern Iced Tea & Lemon Water

**TASTE OF TUSCANY**

*\$14.50 per person*

Caesar Salad  
Panzanella Salad  
Tomato Basil Soup  
Caprese & Supreme Flatbreads  
Tiramisu  
Southern Iced Tea & Lemon Water

**Minimum of 25 guests.**

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# *Taste of Nashville Luncheons* 2012

*\$20.00 per person*

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

***Please select two entrees:***

Chicken Artichoke Crepe with Pesto Cream Sauce  
Pecan Crusted Tilapia with Honey Butter  
Dijon Grilled Chicken Breast on Spinach  
Salmon Croquettes with Green Peas  
BBQ Chicken Quarters  
Bowtie Alfredo with Grilled Chicken, Mushrooms & Asparagus in White Sauce  
Mushroom Stroganoff  
Baked Penne Primavera with Roasted Red Pepper Marinara  
Zucchini & Eggplant Parmesan with Wild Mushroom Marinara

***Please select two sides:***

Wild Rice Pilaf  
Scalloped Potatoes with Garlic Crème Sauce  
Roasted New Potatoes  
Vegetable Medley  
Green Bean Casserole  
Tarragon Carrots  
Marinated Tomato & Cucumber Salad  
Mandarin Orange Souffle

***Please select one dessert:***

Granny Smith Apple Pie  
Banana Pudding  
Chocolate Trifle  
Pecan Pie  
Black Bottom Key Lime Squares  
Seasonal Fruit Cobbler with Cinnamon Whipped Cream

**Minimum of 25 guests.**

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# *Taste of the South Dinners* 2012

Served with Rolls, Southern Iced Tea & Regular/Decaf Coffees

***Please select one salad:***

- Sundried Tomato Caesar Salad
- Mixed Greens w/ Roasted Pears, Blue Cheese Crumbles, Candied Walnuts, Cranberry Vinaigrette
- Greek Salad w/ Black Olives, Feta, Cucumber, House Vinaigrette
- Field Greens Salad w/ Mandarin Oranges, Strawberries, Pecans, Goat Cheese, Balsamic Vinaigrette
- Baby Spinach w/ Mushroom, Egg, Red Onion, Creamy Bacon Cucumber Dressing

***Please select two sides:***

- Sauteed Green Beans
- Lyonnaise Potatoes
- Vegetable Medley
- Saffron Rice
- Dutchess Potatoes
- Sesame Broccoli
- Carrots w/ Dill Butter
- Whipped Sweet Potatoes
- Grilled Mushrooms w/ Teriyaki Sauce
- Steamed Asparagus
- Carrot & Zucchini Julienne
- Feta, Sundried Tomato & Basil Couscous

***Please select one entrée:***

(add 5.00 pp for any second entrée option):

**\$25.00 per person selections:**

- Pork Chops w/ Mustard Crème Sauce
- Roasted Chicken Quarters w/ Cornbread Dressing
- Blackened Tilapia w/ Cajun Crème Sauce
- Chicken Picatta
- Garlic and Herb Chicken Breast w/ Tapenade
- Vegetable Lasagna Crepes w/ Pesto Cream Sauce
- Pesto Penne w/ Fresh Mozzarella & Pine Nuts
- Eggplant Cutlets
- Vegetable Stuffed Peppers
- Mousaka

**Continued...**

**\$30.00 per person selections:**  
Sauteed Rainbow Trout w/ Mushrooms & Lump Crab Meat  
Wild Rice & Boursin Cheese Stuffed Chicken Breast  
Bacon Wrapped Pork Filet w/ Apple Cider Sauce  
Marinated Flank Steak w/ Barbeque Onions  
Dijon & Lemon Grilled Salmon  
Sauteed Chicken Breast w/ Sundried Tomato Basil Crème Sauce

**\$35.00 per person selections:**  
Sliced Beef Tenderloin w/ Demi Glaze  
Halibut Niciose  
Peppercorn & Garlic Crusted Prime Rib  
Marinated Pork Tenderloin w/ Plum Sauce

***Please select one dessert***  
(add 3.50 pp for any second dessert option):

Raspberry Swirl Cheesecake  
New Orleans Bread Pudding  
Double Chocolate Ganache Cake  
Chocolate Mousse w/ Peppermint Whipped Cream  
Pecan Tarts w/ Maple Crème  
Banana Crème & Caramel Tarts

**Minimum of 25 guests.**

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# Buffet-style Hors D'Oeuvres Reception

2012

1 Attendant per 25 pp at \$100.00 each

## HOT HORS D' OEUVRES

### Platters Serving 25 People

Spinach Dip w/ Assorted Breads/Crackers	\$88.50	Skewered Tortellini w/ Pistachio Sauce	\$125
Mini Crab Cakes	\$135	Spanikopita	\$105
Breaded Chicken Strips	\$105	Mongolian Beef Skewers w/Peanut Sauce	\$115
Vegetable Spring Rolls	\$95	Baked Brie w/ Peaches	\$100
TN BBQ Meatballs	\$105	Wild Mushroom-Bleu Cheese Tart	\$105
Thai Chicken Satay	\$110	Caprese & Supreme Flatbreads	\$100

## COLD HORS D' OEUVRES

### Platters Serving 25 People

Cucumber Cups w/ Tuna & Chicken Salads	\$120	Smoked Salmon Crostini	\$125
Sliced Beef Tenderloin Rolls w/ Basil Aioli & Beet Mustard	\$135	Prosciutta Wrapped Asparagus	\$100
Caesar Salad Shooters	\$100	Seasonal Fruit Tray	\$115
Sliced Smoked Turkey Rolls w/ Caper Mayo	\$125	Boursin & Grapes w/ Assorted Crackers	\$125
Curry Chicken Salad Rolls	\$125	Cheese & Chive Potato Puffs	\$90
Seasonal Grilled & Roasted Vegetable Tray	\$110	Black Bean & Tomato Bruschetta	\$95
Cool Dip Duo w/ Toasted Chips & Breads (Black Olive Spread & Feta Hummus, )	\$85	Herb Cheese Truffles w/ Pine Nuts	\$105
		Blue Cheese & Walnut Log w/ Crackers	\$110
		Black Bean Dip w/ Assorted Chips	\$85

## CARVING STATION

*Choice of Protein Served with Rolls and Condiment Trio  
Minimum of 50 People; One Station Attendant per 50 pp at \$100 each*

Carved Flank Steak \$10.00 pp • Oven Roasted Turkey Breast \$7.00 pp • Smoked Honey Ham \$9.50 pp

## DESSERT SAMPLER

### Platters Serving 25 People

Black Bottom Key Lime Squares	\$110	Assorted Tarts: <i>Lemon, Chocolate, Banana</i>	\$105
Cheesecake Bites	\$130	Mini Cupcake Sampler:	\$100
Crème Brulee Tartlets	\$95	<i>Chocolate w/ Chocolate Buttercream Frosting &amp; Vanilla w/ Orange Buttercream Frosting</i>	
Traditional Wedding Cookies	\$75		

### Minimum of 50 guests.

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## *Festive Beverage Bar* 2012

*By the Gallon; Serves 15 People*

Cranberry Kiss Punch <i>Cranberry &amp; Pineapple Juices, Almond Extract, Gingerale</i>	\$25 per gallon
Tropical Honeymoon <i>Pineapple Juice, Coconut Cream, Strawberries</i>	\$25 per gallon
Mother of the Bride <i>Orange, Pineapple, &amp; Lemon Juices w/ Grenadine &amp; Gingerale</i>	\$30 per gallon
Passion Citrus Fruit Punch <i>Orange, Peach &amp; Passion Fruit</i>	\$25 per gallon
Country Lemonade	\$15 per gallon
Hot or Cold Apple Cider	\$20 per gallon
Sparkling White Grape Juice <i>(Includes Plastic Toasting Flutes)</i>	\$15 per bottle
Southern Iced Tea <i>Sweet or Unsweet</i>	\$15 per gallon
Fruit Tea	\$20 per gallon
Irish Crème Iced Coffee	\$35 per gallon
Coffee <i>Regular or Decaf</i>	\$30 per gallon

**Minimum of 50 guests.**

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

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