

Menu

SPECIAL EVENTS



Scarritt Bennett

Executive Chef
Jennifer Threadgill



Breakfast

Served with Juice, Regular & Decaf Coffee, Water

Scarritt Pancake Breakfast

\$13.50pp

Buttermilk Pancakes with Butter
Syrup, Fresh Seasonal Fruits,
Nuts and Fresh Whipped Cream
Pork Sausage
Turkey Sausage

Bennett Breakfast

\$15.50pp

Freshly Scrambled Eggs
Pork Sausage
Turkey Sausage
Biscuits and Gravy
Cheese Grits
Fresh Fruit Bowl

Clyde and Mary's Southwest Breakfast

\$15.50pp

Western Scramble with Ham, Bacon, Peppers, Onions and Cheese
Grilled Tortillas and Fire Roasted Salsa
Breakfast Potatoes
Cinnamon Pastry Straws
Fresh Fruit Bowl

Fondren Breakfast

\$16.50pp

Italian Sausage & Cheese Mini Frittatas
Vegetable & Cheese Mini Frittatas
Breakfast Potatoes
Oatmeal or Cheese Grits
Toast with Butter and Jelly
Fresh Fruit Bowl
Yogurt and Granola

Laskey Brunch

\$18.50pp

Spinach, Tomato and Feta Frittata
French Toast Casserole
Poblano Grits
Smoked Ham and Turkey Sausage
Breakfast Potatoes
Fresh Fruit and Yogurt
Biscuit Beignets & Buttermilk Biscuits

Minimum of 25pp. Alcohol & Tobacco-free venue.

Includes use of in-house china and linen. Additional wait staff fees apply for plated events or catered events extending beyond three hours. Applicable tax, 20% service fee and room rental fee apply.

Menu and prices subject to change.

615.340.7500 | 866.420.5486 | reservations@scarrittbennett.org | www.scarrittbennett.org

Lunch and Dinner

Taste of Nashville Menu

\$25.00pp

Served with Fresh Garden Salad, Rolls, Unsweetened Tea, Regular & Decaf Coffee, Water

Choose Two Entrées

Marinated Grilled Chicken Breast on Spinach
Bone-in BBQ Chicken
Pasta Alfredo with Grilled Chicken, Mushrooms and Asparagus
Lasagna Bolognese
Beef Short Ribs
Blackened Catfish with Green Onion Cream Sauce
Pecan Crusted Tilapia with Citrus Butter
Baked Penne Primavera with Roasted Red Pepper Marinara
Veggie Lasagna

Choose Two Sides

Yellow Rice Pilaf
Scalloped Potatoes with Garlic Cream Sauce
Herb Roasted New Potatoes
Lentils and Spinach
Vegetable Medley
Haricot Verts with Julienne Peppers
Creamed Spinach
Fresh Beet, Carrot and Apple Salad

Choose One Dessert

Assorted Tarts
Banana Pudding
Chocolate Trifle
Seasonal Fruit Cobbler with Fresh Whipped Cream
Chef's Choice Assorted Cakes

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Taste of the South Menu

Served with Rolls, Unsweetened Tea, Regular & Decaf Coffee, Water

Choose One Entrée

(add \$5.00pp for any second entrée option):

\$28.00pp

Chicken Marsala
Herb Crusted Airline Chicken Breast
Sautéed Chicken Breast with Sundried Tomato Basil Cream Sauce
Wild Rice and Boursin Stuffed Chicken
Bacon Wrapped Pork Filet au Poivre
Marinated Pork Tenderloin with Maple Apples
Marinated Flank Steak with BBQ Onions
Pork Chops with Apricot Apple Chutney
Vegetable Lasagna Rolls with Pesto Cream Sauce
Pesto Penne with Artichokes, Mushrooms, Spinach and Fresh Mozzarella

or

\$33.00pp

Sliced Beef Tenderloin with Wine Sauce and Béarnaise
Peppercorn and Garlic Crusted Prime Rib Au Jus
Seared Salmon with Lump Crab Sauce
Pan Fried Halibut with Grainy Mustard Aioli
Lump Crab Cakes with Creole Mustard Cream Sauce

Choose Two Sides

Wild Rice Pilaf
Mashed Yukon Gold Potatoes
Hasselback Baked Potatoes (with Cheddar, Green Onions & Bacon)
Roasted Sweet Potatoes with Candied Pecans
Mixed Mushroom Sauté
Grilled Asparagus
Steamed Broccoli with Lemon Butter
Fresh Carrots with Homemade Pepper Jelly
Roasted Vegetable Medley

Choose One Salad

(All served w/ two accompanying in-house dressings)
Mixed Garden Greens w/ Cucumber, Tomato, Carrot
Chopped Greek w/ Olives, Chickpeas, Onion, Tomato
Spinach Salad w/ Strawberry, Walnuts, Goat Cheese
Shaved Kale Salad w/ Almonds, Parmesan

Choose One Dessert

New Orleans Bread Pudding with Caramel Sauce (buffet only)
Double Chocolate Ganache Cake (gluten-free)
Pecan Tarts with Brown Sugar Cream
Salted Caramel Crunch Cake
Seasonal Fruit Cobbler with Whipped Cream
Chocolate Trifle

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Buffet Style Hors d'Oeuvres Reception

1 server per 25 people at \$150 each
Platters serve 25 people

Fresh Fruit Tray and Candied Nuts	\$115	Tennessee BBQ Meatballs	\$105
Grilled and Roasted Vegetables	\$115	Mini Crab Cakes with Remoulade	\$150
Caprese Bruschetta (Tomato, Fresh Basil)	\$100	Chicken Croquettes with Dried Cherry Aioli	\$110
Roasted Grape and Goat Cheese Crostitini with Walnuts and Fresh Mozzarella	\$90	Panko Breaded Chicken Strips OR Nashville Hot Chicken Strips	\$115
Feta and Sundried Tomato Hummus Duo with Toasted Crostitini, Pita Chips and Crackers	\$85	Baked Crispy Chicken Flautas with Salsa Sour Cream	\$100
Warm Spinach Dip with Toasted Crostitini and Assorted Crackers	\$85	Beef Tenderloin Rolls with Basil Aioli and Tiger Sauce	\$150
Warm Onion and Bacon Soufflé with Toasted Crostitini and Assorted Crackers	\$85	Smoked Turkey on Silver Dollar Rolls with Chutney Mayo	\$125
Herb & Cheese Stuffed Mushrooms	\$85	Asian Flank Steak Skewers with Soy Dipping Sauce	\$115
Cheese and Chive Potato Puffs	\$90	Cheese Tortellini with Pistachio Cream Sauce	\$90
Roasted Fingerling Potatoes with Caramelized Onion Sour Cream	\$90	Toasted Cheese Ravioli with Roasted Pepper Ravioli	\$90
Mediterranean Salad Shooters	\$90		
Vegetable Egg Rolls with Thai Chili and Soy Dipping Sauce	\$100		

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Beverages

1 gallon serves 15 people

Unsweetened Tea \$15 per gallon

Sweetened Tea \$15 per gallon

Coffee \$30 per gallon

Sparkling Nonalcoholic Juice with Toasting Flutes \$15 per bottle

Honey Lemonade \$18 per gallon

Berry Lemonade – Strawberry, Raspberry or Blackberry \$20 per gallon

Seasonal Fruit Tea \$20 per gallon

Tropical Honeymoon Punch \$25 per gallon

Pureed Strawberries, Coconut Cream and Pineapple Juice

Wedding Kiss Punch \$25 per gallon

Cranberry Juice, Pineapple Juice, Almond Extract and Ginger Ale

“I Do” Punch \$25 per gallon

Peach Nectar, Pureed Seasonal Berries, Assorted Juices and Pink Lemonade

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