



## G Catering

200 Hill Ave, Suite Two and Three

Nashville TN 37210

Phone: 615-872-8230

## Stations Menus

### Nashville Brunch Menu

**\$35.00/pp (for food)**

\$41.30 (Including Service Fee)

#### **Southern Kitchen Station**

*Everything Served in Cast Iron Skillets*

**Jumbo Cinnamon Pull A Part Rolls**

**Praline & Apple Monkey Bread**

**Myer Lemon Glazed Fresh Berry Biscuits**

**Fresh Fruit Salad with Mint Julep Custard**

#### **"The Rolling Pin" Station**

*Chef Active*

*Chefs Assembling Nashville Influenced Gourmet Biscuit Sandwiches*

#### **Nashville HOT Chicken Sage Biscuit Slider**

Buttermilk Sage Biscuit with Nashville HOT Chicken Breast, Green Tomato Relish & Chive Aoli

#### **Gourmet BLT on Cheddar Biscuit**

Cheddar Biscuit with thick Slices of "Local" Benton's Bacon, Cheddar Cheese, Tomato Jam and Fresh Spinach

#### **Black Angus Pimento Jalapeno Burger Slider**

Jalapeno Buttermilk Biscuit with Grilled Black Angus Burger and In House Made Pimento Cheese

#### **Open Faced Shrimp & Cajun Andouille Sausage Biscuit**

Buttermilk Biscuit Served Open Face with Grilled Shrimp and covered in our Cajun Andouille Sausage & Cheddar Gravy

#### **From the Farm Veggie & Egg Scramble Station**

*Chef Active*

Fresh Garden Greens with Cucumbers & Tomatoes lightly tossed with Lemon Vinaigrette

&

"Local" Farm Fresh Eggs Scrambled to Order by Chefs

With Choice of Toppers:

Fresh Spinach, Red & Green Peppers, Onions, Zucchini, Mushrooms, Tomatoes, Shredded Cheese



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### BBQ & Biscuits Station Menu

**\$39.95/pp**

\$47.14 (Including Service Fee)

#### **"From the Pit"**

*Chef Active Station*

#### **Smoked Salad**

*Vessels are individually Smoked and Capped so when guests open the cap they get aroma of Classic BBQ Joint*

Garden Greens, Tomatoes, Cucumbers & Carrots with Balsamic Vinaigrette

Mini Clear Containers with Our Garden Salad Smoked with Mesquite Smoke

#### **Nashville Slaw**

Shaved Brussels Spouts, Kale, Green Beans, Corn, Peppers, Red Cabbage with Sweet & Spicy Vinaigrette

#### **Mini Bourbon Barrel Smoked Black Pepper Baby Green Beans & Grilled Vidalia Onions**

#### **Our Pimento & Cheese Mac & Cheese**

#### **Hand Pulled Smoked Pork Shoulder**

Whole Pork Shoulders Hand Pulled By Chef Attendant

With Assorted BBQ Sauces and Smoked Salt & Sesame Encrusted Mini Brioche Buns

#### **Grilled Corn on the Cob Dipping Station**

#### **Grilled Whole Ears of Corn with Husks still Attached**

*Guests can personalize their own*

Assorted of Warm Butters and Toppers

#### **Warm Butters**

Garlic, Smokey Sriracha, Jamaican Jerk

#### **Toppers**

Parmesan, Spicy Adobo, Queso Fresca, Toasted Coconut, Fresh Herbs

#### **Granny's Pantry**

*Antique Wood Pantry Piece decorated with Cast Iron Skillets, Rolling Pins, Flour, etc.*

Cutting Board with Bacon Slices & Country Ham

Assorted Biscuits – cast iron skillets

Rosemary Sage, Honey Bourbon, Cinnamon, Sweet Potato, Garlic Cheddar, Lemon Berry

Buttermilk Corn Bread & Jalapeno Cheese Cornbread

Assorted Local Jams & Preserves – presented in their actual jars

Sausage and Cheddar Cheese Gravy

Whipped Butter and Cinnamon Butter & TN Chow Chow



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### *Southern Stations*

**\$43.00/pp**

\$50.74 (Including Service Fee)

#### **Passed**

##### **Nashville HOT Mushrooms**

Spicy Breaded Cremini Mushrooms fried golden brown then tossed in Our Nashville HOT Chicken Style Sauce

##### **Shrimp & Grit Arancini**

Bite Size versions of the Classic Shrimp and Grits made Local Stone Ground Grits

##### **Maple & Coconut Chicken Beignets in Mini Waffle Cones**

Drizzled with Red Chili & Coconut Syrup

#### **Station One**

##### **Reimagined Southern Food**

*Classic Southern Dishes with a Twist*

Charred Brussels Sprouts served in Mini Pinewood Cones

Fresh Cucumber & Tomatoes with Bourbon Barrel Smoked Black Pepper, Sea Salt & Lime

Fresh Spinach with Sweet Tea Poached Peaches, Grilled Red Onions and Baby Green Beans with Vinaigrette

Sweet Cornbread and Local Beer Braised Onion Hushpuppies

#### **Station Two**

##### **Mac & Cheese Bar**

Traditional Mac & Cheese

&

Black Truffle Mac & Cheese

Assorted Toppings: Bread Crumbs, Scallions, Chopped Jalapenos, Diced Tomatoes, Shredded Cheese, & Bacon Bits



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### **Station Three**

#### **The Rolling Pin Station**

*Chef Active Table - Chefs Assembling Nashville Influenced Gourmet Biscuit Sandwiches*

Nashville HOT Chicken Breast, TN Chow Chow on Cheddar Cheese Biscuit

Benton's Bacon, Cheddar, Tomato Jam and Spinach on Buttermilk Biscuit

Pork Tenderloin with Chorizo & Cheddar Gravy on Poblano Pepper Biscuits

Grilled Burger Patty & Our Homemade Pimento & Cheese on Rosemary Biscuit



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### Southern Flare Menu

*\*Chef Interactive*

**\$48.00/pp**

\$56.64 (Including Service Fee)

**Passed**

**Scallop with Bacon Jam**

**Roasted Tomato Caprese Cones**

**Lemon Berry Biscuit Bite**

Lemon Glazed Berry Biscuit with Whipped Brie, In House Made Preserves & Arugula

#### **Mini Entrée Stations**

##### **Station One**

*Carver*

Herb Encrusted Pork Tenderloin Carved to Order with Rustic Apple Sauce  
Cheesy Hashbrown Casserole  
with Cornbread

##### **Station Two**

**Individual Garden Salads with Ranch & Balsamic on Side**

*Mini Plate Assembled at Table*

**Deconstructed Chicken Pot Pie**

Sage Buttermilk Biscuit topped with Roasted Chicken Breast, Vegetables & Potatoes smothered in Classic Pot Pie Cream Sauce

##### **Station Three**

*Mini Plate Assembled at Table*

**Braised Beef Short Ribs**

**Boursin Mashed Potatoes**

**Grilled Asparagus**

**Sweet Yeast Rolls**

##### **Station Four**

**Cobbler Bar with Vanilla Ice Cream**

Vanilla Bean Ice Cream

Warm Pecan Cobbler

Warm Peach Cobbler

Dutch Oven Apple Crisp



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### Italian Station Menu

**\$49.95/pp**

\$58.95 (Including Service Fee)

#### **Large Antipasti Table**

Olive Bar – with Flavored Olive Oils  
Marinated Vegetables & Relishes  
Chef's Selection of Italian Cheeses and Charcuterie  
Breadsticks, Crackers & Breads

#### **Passed Hors D'oeuvres**

**Strawberry Basil Bruschetta Crostini**

#### **Traditional Crab Cake**

With Zesty Remoulade

#### **Tuscan Inspired Dinner**

**Small Bites Style**

#### **Nosh Platters Preset on Every Table**

Fresh Burata, Blistered Cherry Tomatoes, Prosciutto, Arugula,  
Cracked Black Pepper and Drizzled with High Quality Olive Oil & Balsamic  
With Toasted Baguette Crostinis

#### **Flat Bread Station**

*Chef Active*

*Classic Pizza Peels and Italian Inspired Décor*

*Chefs Assembling, Baking and serving Flatbread Pizzas at Station*

The Tuscan Flatbread– Italian Sausage, Roasted Tomatoes, Grilled Mushrooms, Spinach & Cheese

The Nash Flatbread– Smoked Pork, Moonshine Peaches, Grilled Onion and Arugula

Fresh Pesto Flatbread– Basil Pesto, Roasted Peppers, Tomatoes & Cheese

#### **Rustic Italian Farmhouse Station**

*Décor Rustic Italian Farmhouse style – Barnwood, Wood & Pewter Platters with Greenery*

Baby Romaine Leaves Served Whole Drizzled with Anchovy & Garlic Dressing

Homemade Italian Meatballs in Tomato Sauce



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Chefs Selection of Grilled & Roasted Seasonal Vegetables (8-10 different Vegetables)

Cannellini Bean & Kale Ragout – Large Cast Iron Kettle

### **Mini Entrée Station**

*Chef Active*

*Small Versions of an Italian Classic Dish*

**Roasted Herb Encrusted Chicken Thighs Cooked in Cast Iron Skillets**

**Bucatini Pasta with Pancetta, Shallots & Tomatoes**

[Made at Station]

**Fresh Pesto & Parmesan Shaved at Station**

\*Bottarga Shaved into Pasta on Request (for an Authentic Taste)



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### Plated Dinner Menus

#### Southern Comfort

**\$42.50/pp**

\$50.15 (Including Service Fee)

##### Passed

##### **Grilled Shrimp & Grit Cake**

Local Stone Ground Grit Cake topped with Grilled Shrimp and Andouille Cream Sauce

##### **Watermelon & Sea Salt Satay**

Fresh Watermelon Satay with Sea Salt, Serrano Pepper, Balsamic Glaze & Lime

##### **Lemon Berry Biscuit Bite**

Lemon Glazed Berry Biscuit with Whipped Brie, In House Made Preserves & Arugula

##### **Southern Comfort Salad**

[Select One]

##### **Grilled Peach Garden Green Salad**

Garden Greens with Grilled Peaches, Red Peppers, Cucumber, Baby Green Beans & Candied Pecans  
Balsamic Vinaigrette

##### **Baby Wedge Salad**

Baby Wedge Salad with Bacon, Tomatoes, Cucumber, Red Onion, Blue Cheese & Green Onion Ranch

##### **Plated Dinner**

##### **Option One**

**Bacon Wrapped Chicken Thigh with Sweet & Spicy BBQ Sauce**

**&**

**Grilled Thick Cut Bone In Heritage Pork Chop with Country Style Apple Sauce  
And Bourbon Glaze**

**Sweet Corn Brulee**

**Roasted Red Bliss Potatoes & Caramelized Sweet Potatoes**

**Rolls, Biscuits & Cornbread Baskets**

With Butter





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### **Option 2**

**Tournedos of Black Angus Beef topped with Braised Onions**

**&**

**Bacon Wrapped Chicken Breast topped with Chardonnay Cream Sauce**

**Grilled Asparagus**

**Sautéed Yukon Gold Potatoes with Fresh Herbs**

**Farmhouse Rolls & Sage Biscuits**

**Butter**

### **Station Dessert**

**Cobbler Bar with Vanilla Ice Cream**

Vanilla Bean Ice Cream

Warm Pecan Cobbler

Warm Peach Cobbler

Dutch Oven Apple Crisp



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### Chicago Meets Nashville Plated Dinner

**\$55.00/pp**

\$64.90 (Including Service Fee)

#### Passed

**Pick 3**

#### **Chicago Beef Crostini**

*Toasted French bread topped with Shaved Beef Tenderloin, Giardiniera & Spicy Mustard*

#### **Chicago Dog Corn Muffin – Nash meets Chi town**

*Cornbread muffin Stuffed with Vienna Beef Hot Dog and Onion topped Spicy Pickled Green Tomato Relish Yellow Mustard*

#### **Roasted Tomato Caprese Cones**

*Mini Cones with Herb Boursin Cheese and Roasted Marinated Tomatoes*

#### **Rosemary Biscuits with Whipped Brie, Moonshine Poached Apples, Sweet Onion Jam & Arugula**

#### **Petite Smokey & Sweet Tea Refresher**

*Bourbon Barrel Smoked Sugar Rimmed Glass with the Classic Southern Sweet Tea  
Paired with Benton's Bacon – clipped on side of Glass with Mini Clothespin*

#### **Toasted Coconut & Maple Chicken Beignet**

*"One-Bite" Size cuts of Chicken Breast dipped in Waffle Batter and Toasted Coconut, fried till Golden Brown then tossed in Our Maple and Coconut Sauce served on Skewer*

#### **Nashville HOT Chicken Cakes**

#### **Maryland Style Crab Cakes**

#### **Wild Salmon Tartare on Edible Wasabi Sesame Spoon**

*Diced Fresh Sushi Grade Wild Salmon, red Onion, Cucumber, Chili Peppers & Dill on Edible Wasabi Sesame Spoon*

#### **Plated Dinner**

#### **Pre-Set Salad**

*Baby Greens & Herbs with Marinated Baby Green Beans with Fresh Tomatoes, Cucumbers & Pickled Shallots*

*Burata with Balsamic and Parmesan Cracker*



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### **Entrée**

#### **Sea Bass & Grits**

*Potato Encrusted Sea Bass topped with our Crawfish, Shrimp and Andouille Sausage Cream Sauce*

*Over Bed of Locally Sourced Stone Ground Grits with Smoked Cheddar*

*&*

#### **Beef Tenderloin**

*Tournedo of Beef Tenderloin with Grilled Pearl Onions, Cast Iron Roasted Tomatoes and Red Wine Demi-Glace*

#### **Grilled Asparagus**

#### **Farmhouse Rolls & Butter**

### **Gluten Free/ Vegetarian Option**

*Stuffed Portabella Roulade with Shallot Butter and Blistered Tomatoes with Grilled Zucchini*

*Grilled Asparagus*

*Quinoa with Peppers*

### **Dessert**

*Deconstructed Strawberry Cheesecake*



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### *Italian Five Course Dinner*

**\$80.00/pp**

\$94.40 (Including Service Fee)

#### **Stationary Display**

##### **Roasted Tomato Caprese Cones**

Mini Cones Filled with Boursin Cheese, Roasted Tomatoes, and Basil

##### **Artisanal Cheese & Antipasti Plate**

Chef's Selection of Artisanal Cheeses and Antipasti Plate  
With In House Made Crackers & Baguettes

#### **First Course**

##### **Fresh Burrata Prosciutto Bruschetta**

Garlic Crostini Topped with Fresh Burrata, Prosciutto, Blistered Tomatoes, & Arugula with Aged Balsamic

#### **Second Course**

##### **Classic Caesar**

Chopped Romaine, Homemade Croutons, Parmesan Cheese, Anchovies, with Caesar Dressing

#### **Third Course**

##### **Ratatouille Eggplant Parmesan**

Ratatouille Parmesan Breaded Eggplant topped with Grilled Zucchini & Squash covered in  
Homemade Marinara & Fresh Mozzarella

#### **Intermezzo**

##### **Limoncello Sorbet**

#### **Main Course**

##### **Tri Italian Farmstead Plate**

[Tasting Size Portions]

Grilled Venison NY Strip with Wild Berry Chimicurri

&

Grilled Black Angus Beef Filet Mignon with Wine Braised Onions & Mushrooms

&

Grilled Chicken Thigh with Shallot Crema

Over Bucatini with Fresh Basil Romano and Shaved Bottarga

#### **Dessert Course**

##### **Chocolate Avocado Mousse**

Chocolate Avocado Mousse with Berries and Lemon Curd and Biscotti Tuile



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### Buffet Menu

#### Southern Buffet Selection

**\$42.50/pp**

\$50.15 (Including Service Fee)

#### Dinner Buffet Menu

##### Stationary Display

Artisanal Cheese & Fruit Display with In House Made Crackers

##### Passed

[Pick 2]

##### **Petite Smokey Sweet Tea Refresher**

Bourbon Barrel Smoked Sugar Rimmed Glass with the Classic Southern Sweet Tea

*Paired with Benton's Bacon – clipped on side of Glass with Mini Clothespin*

**Cornbread Muffins filled with Pulled Pork BBQ served with BBQ Sauce and Local TN Chow Chow**

**Nashville HOT Chicken Cake**

**Sweet Cornbread and Local Beer Braised Onion Hushpuppies**

##### **Nashville HOT Mushrooms**

Spicy Breaded Cremini Mushrooms fried golden brown then tossed in Our Nashville HOT Chicken Style Sauce

##### **Shrimp & Grit Arancinis**

Bite Size versions of the Classic Shrimp and Grits made Local Stone Ground Grits

##### **Brie and Biscuit**

Mini Rosemary Biscuits with whipped Brie, Moonshine Poached Apples, Local Sweet Onion Jam and Arugula

##### **Toasted Coconut & Maple Chicken Beignets in Mini Waffle Cones**

"One-Bite" Size cuts of Chicken Breast dipped in Waffle Batter and Toasted Coconut, fried till Golden Brown then tossed in Our Maple and Coconut Sauce served in Mini Savory Waffle Cones

**Grilled Burger Patty & Our Homemade Pimento & Cheese on Mini Roll**

##### Salads

[Pick 1]

##### **Nashville Salad**

Roasted Corn, Purple Cabbage, Carrots, Kale, Peppers, Green Beans tossed in Light Vinaigrette



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### **Fresh Spinach & Peach Salad**

Fresh Spinach with Sweet Tea Poached Peaches, Grilled Red Onions and Baby Green Beans with Vinaigrette

### **Mixed Garden Green Salad**

Garden Greens with Tomatoes, Cucumbers, Carrots, Baby Green Beans, Red Peppers  
Balsamic & Ranch

### **Deconstructed Baby Wedge**

*All items displayed separate Guests build their own*

Baby Iceberg Wedges, tomatoes, Cucumber, Bacon, Blue Cheese Crumbles and Cilantro  
Ranch

### **Entrée**

[Pick 2 Proteins]

#### **Poultry**

Pancetta Wrapped Chicken Breast stuffed with Spinach, Roasted Tomatoes and Parmesan  
Topped with Creamy Chardonnay Sauce

Bacon Wrapped Chicken Breast stuffed with Goat Cheese and Apricots topped with Lavender  
Buerre Blanc

Roasted Chicken Breast with Moonshine Poached Peach Sauce

BBQ Chicken Breast with Cheddar Cheese

Roasted Chicken Breast with Spinach, Sundried tomato and Artichoke Sauce

Nashville HOT Chicken Breasts

Cajun Turkey with Andouille Cream Sauce

*\*Carved to Order*

#### **Pork**

Smoked Pork Shoulder with BBQ Sauces

Roasted Pork Loin with Grilled Peach Chutney

*\*Carved To Order*

Fresh Herb and Mustard Encrusted Pork Loin

*\*Carved To Order*



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### **Beef**

Braised Beef Short Ribs

Southern Meatloaf with Smoked Tomato Sauce

*\*Carved To Order*

Black Angus Beef Tenderloin with  
Herb and Chicory Coffee Encrusted Black Angus Beef Tenderloin  
with Smoked Onion Demi Glace

*\*Carved To Order*

### **Sides**

[Pick 3]

Large display of Chef's Selection of Local Grilled & Roasted Vegetables

*\*Selection based on availability*

Traditional Mac & Cheese

Southern Hashbrown Casserole

Boursin Mashed Potatoes

Wild Rice with Mushrooms & Spinach

Steamed Potatoes with Rosemary & Dijon

Baby Green Beans with Grilled Onions

Roasted Sweet & Red Potatoes

Roasted Brussels with Caramelized Sweet Potatoes and Candied Pecans

### **Farmhouse Rolls & Butter**



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### **Family Style Menus**

#### **Southern Family Style Menu**

**\$50.00/pp**

\$59.00 (Including Service Fee)

#### **Passed Hors D'oeuvres**

##### **Grilled Scallop**

Jumbo Scallop grilled then topped with Our In House Bacon Jam made with Benton's Bacon

##### **Mini Hot Chicken & Waffle Cones**

Mini Waffle Cones filled with Fried Hot Chicken Pieces

##### **Pimento & Cheese Lollipops**

Our In House Made Peppew & Applewood Smoked Cheddar Cheese Spread  
Rolled in Pretzel Dust

#### **Family Style Dinner**

##### **Preset Salad**

##### **Baby Wedge Salad**

Petite Wedge of Iceberg topped with Smoked Blue Cheese, Benton's Bacon Lardoons, Heirloom Tomatoes and Garlic And Chive Ranch

#### **Family Style Entrée and Sides**

##### **Braised Beef Short Ribs**

##### **Prawns and Grits**

Grilled Prawns with Local Stone Ground Grits Creamy Low Country Sauce

##### **Boursin Mashed Potatoes**

Creamy Mashed Potatoes with Herb Boursin Cheese

##### **Roasted Brussels Sprouts & Butternut Squash**

with Shaved Parmesan  
Drizzled with Lemon Vinaigrette

#### **Bread Served with Entree**

##### **Bread Basket**

Buttermilk Biscuits, Sweet Potato Biscuits, Cheddar Biscuits and Cornbread  
Served with Butter





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### **Family Style Dessert Tray**

#### **Bourbon Pecan Pie Tarts**

Topped with Whipped Cream

#### **Homemade Mini Moon Pies**

#### **Cheesecake Stuffed Strawberries**

Fresh Strawberries filled with White Chocolate Cheesecake



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## Cocktail Reception Menus

### Welcome to Nashville

**\$32.00/pp**

\$37.76 (Including Service Fee)

#### Hors D'oeuvres Station

##### **Nosh Table**

Chef's Selection of Artisanal Cheeses with Nut and Fruit Pairings

Assorted Spreads & Smears:

Smoked Trout Dip, Spicy Feta Dip, & White Bean & Bacon Hummus

In House Made Pickles in Jars

Grilled & Roasted Assorted Seasonal Vegetables

Served with In House Made Crackers & Baguettes

##### **Pimento & Cheese Lollipops**

Our In House Made Peppadew & Applewood Smoked Cheddar Cheese Spread rolled in Pretzel Dust

[Displayed on Mini Forks]

##### **Nashville Hot Chicken Cakes**

A Play on Crab Cakes, but with Hot Chicken

##### **Roasted Tomato Caprese Cones**

Mini Cones Filled with Boursin Cheese, Roasted Tomatoes, and Basil

##### **Pork, Apple & Bourbon Biscuit Slider**

Spiced Pork Loin with Apple Preserves, Arugula on a Bourbon & Honey Biscuit

#### Dessert Station

##### **Mini Maple Bacon Cupcakes**

Maple Cupcake, Buttercream Icing Topped with Benton's Bacon Bit

##### **Banana Pudding Tarts**

Mini Pie Shell Filled with Banana Custard with Toasted Meringue



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### *Small Bites Reception*

**\$40.00/pp**

\$47.20 (Including Service Fee)

#### **Passed Hors D'oeuvres**

##### **Truffle Mac & Cheese Bites**

**Honey Glazed Beet Biscuit with Goat Cheese, Orange Marmalade, Arugula**

#### **Small Bites Table**

##### **Mini Grilled Peach Garden Green Salad**

Mini Vessels with Garden Greens, Grilled Peaches, Green Beans, Cucumbers, Red Peppers  
With Light Vinaigrette

##### **Mini Pimento and Cheese Cones**

Play on Mini Ice Cream Cones but with Savory Mini Cones topped  
With In House Made Pimento & Cheese

##### **Nashville HOT Chicken Sage Biscuit Slider**

Buttermilk Sage Biscuit with Nashville HOT Chicken Breast, Green Tomato Relish & Chive Aioli

##### **Upscale BLT**

Bourbon Barrel Smoked Black Pepper Encrusted Roll with Thick Slices of "Local" Bentons Bacon,  
Cheddar Cheese, Tomato Jam, Fresh lettuce & Basil Mayo

##### **Charred Brussels Sprouts & Crispy Spicy Artichoke Petals with Myer Lemon Zest**

Served in Mini Cones

##### **Seared Tuna Spring Roll Bites**

Mini Spring Roll Tarts with Seared Tuna, Korean Cucumber Relish, Thai Chilies, Sriracha

##### **Mini Pork & Mango Tacos**

Smoked Pork Shoulder mini Tacos with Mango Salsa & BBQ Sauce on Mini Flour Tortilla

#### **Dessert Bar**

##### **Cognac Poached Berry Lemon Curd**

Cognac Poached Berries, Lemon Curd, with Whipped Cream in Mini Vessels

##### **Assorted Dark, Milk, and White Chocolate Truffles**



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### **Gourmet Boxed Lunch Options**

**\$24.00/pp**

18% Service Fee Waived, Delivery Fee Only - \$50

#### **Box 1 – The Italian**

Thin Sliced Prosciutto, Buffalo Burata, Grilled Red Onion, Fresh Basil, Arugula, Roasted Tomato Chutney on Rustic Sourdough Baguette

#### **Orzo Salad**

Orzo, Roasted Red Peppers, Spinach, Olives, Pepperoncini, Sundried Tomatoes, Roasted Pin Nuts & Grilled Mushrooms

#### **Mediterranean Style Fried Pita**

#### **White Chocolate and Almond Biscotti**

#### **Box 2 - The Farm to Table**

In House Roasted Turkey Breast, Local Benton's Bacon, Local Farmhouse Cheddar, Sliced Tomato, Seasonal Greens, Green Tomato Relish, Chive & Parsley Aioli on Local Artisanal Bread

#### **Roasted Petite Potatoes with Whole Grain Mustard & Fresh Rosemary**

#### **Roasted Butternut Squash, Duck Fat Fried Pistachios, Arugula, Pecans & Maple Vinaigrette**

#### **Cinnamon Rhubarb and Apple Turnover**

#### **Box 3 – The Garden Box (Local, Vegan, Gluten Free)**

Local Seasonal Cut Vegetables (May Vary based on Availability)

All Locally Sourced Vegetables are cut fresh and tossed with Ranch Seasoning & Lemon Juice

#### **Old Grain Salad**

Farro, Quinoa and Spelt tossed with Apples, Arugula, Smoked Almonds, Dried Cherries, and Peppers

#### **Kale, Baby Green Beans, Shaved Brussels Sprouts, Red Cabbage, Yellow Peppers and Carrots tossed in light Vinaigrette**

#### **Chocolate Avocado Mousse with Green Apple Sorrel**



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### **Box 4 – The Hamptons**

#### **Coldwater Maine Lobster Roll**

Fresh Maine Lobster steamed and tossed with Seasoned Aioli in Crusty Roll

#### **Fresh Tomato & Cucumber Salad**

#### **In House Made Chips tossed in Smoked Pepper & Sea Salt**

#### **Myer Lemon Glazed Berry Sweet Biscuit**

With in-house made preserves



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### *Basic Boxed Lunch Options*

**\$14.00/pp**

18% Service Fee Waived, Delivery Fee Only - \$50

**Turkey Bacon Ranch**

**Grilled Chicken Caesar Wrap**

**Ham & Cheddar Sandwich**

**Turkey Provolone Sandwich**

**Grilled Veggie Wrap**

**Served with:**

**Bagged Chips**

**Chocolate Brownies**



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### Staffing Wait Staff

# of Guests	Buffet Style	Stations	Plated	Cocktail Reception
100-125	5	5	10	3
126-150	6	6	12	3
151-175	7	7	14	4
176-200	8	8	16	4
201-225	9	9	18	5
226-250	10	10	20	5
251-275	11	11	22	6
276-300	12	12	24	6

### Culinary Staff

# of Guests	Buffet Style	Stations	Plated	**Cocktail Reception
100-125	4	4*	4	2
126-150	4	4*	4	3
151-175	4	4*	4	3
176-200	4	5*	5	3
201-225	5	5*	5	4
226-250	5	5*	5	4
251-275	5	6*	6	4
276-300	5	6*	6	4

\*Dependent on number of action chefs required

\*\*Dependent on menu selection



## G Catering

200 Hill Ave, Suite Two and Three

Nashville TN 37210

Phone: 615-872-8230

### Pricing

**Culinary Staff:** \$150 each

**Carver:** \$150 each (1 needed per carving station)

**Action Station Chefs:** \$150 Each (1-2 needed per live action station)

**Bartender:** \$150 each (5 hours of service. \$30 for every additional hour)

**Server:** \$150 each (5 hours of service. \$30 for every additional hour)

**Captain:** \$150 each (5 hours of service. \$30 for every additional hour)

**Event Manager:** \$200 each (1 needed per event)

#### Staffing Calculations

1 Captain per event

1 Bartender per 100 guests

1 Server per 25 guests (Buffet Style)

1 Server (breakdown person) per event

#### Disposables

\$1.50/pp – Styrofoam Plates, Cutlery Kits, 9oz. Cups

\$2.00/pp – Clear Plastic Plates, Reflection Cutlery, Napkins, 9oz. Cups

\$3.00/pp – Black Plastic Plates, Caterwraps, 9oz. Cups