

Main Event

PRODUCTIONS

EVENTS @

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a catered affair


a catered affair
EXPRESS



Buffet Menus

We Bring the Event to You!

A great event depends upon Great Food, Great Service, Great Presentation and Great Logistics

WHAT OUR CLIENTS HAVE SAID ABOUT A CATERED AFFAIR:

"Thank you for helping with the refreshments at the conference. Your team was wonderful to work with and the food was delicious. We couldn't have done it without you!"

– A. McNeely {545 guest corporate event}

"I just wanted to let you know what a wonderful job you did at our wedding reception. We have gotten so many compliments on the food and the service was outstanding.

The reception ran so smoothly thanks to you."

– A. Livesay {250 guest wedding reception}

"The food and decorations were everything I had hoped they would be.

I received countless compliments on the excellent job that you all did.

Your attention to detail and professionalism are impeccable."

– L. Underwood {550 guest corporate event}

CHOOSE FROM OUR PREMIUM, TRADITIONAL OR CLASSIC SAMPLE MENUS
OR CREATE YOUR OWN UNIQUE CUSTOM MENU.

615.321.2394

Main Event
PRODUCTIONS

PREMIUM BUFFET DINNER MENUS BY A CATERED AFFAIR

are designed for the client who desires a wider menu choice as well as a higher style of design. Premium Buffet Dinners allow a greater level of assistance in the planning process.

After your initial complimentary conversation, we will provide to you as many planning sessions and on-site consultations as needed to design your event. We know that your event is important and we want to understand all the details surrounding your special occasion.

The Team at *A Catered Affair* will assist you with planning in order to create an itinerary so that your event flows in the manner you desire. We will work with you during your event to ensure that your itinerary is followed and your plans are carried out.

We will coordinate and handle any rental items as needed such as linens, china, tables, chairs, barware, lighting, etc.

In addition to consultation and planning sessions, Menu Pricing includes:

- Choice of 1 Premium Entrée and 3 Signature Sides:
- Coffee with all Condiments and Sweeteners
- Iced Water and Fresh Lemon
- Choice of Beverages
- Specialty Bread Basket (*Southern-Style Yeast Rolls, French Bread, Asiago Cheese Bread, Kalamata Olive Bread. All are served with sweet cream butter*)
- Your own Personal Event Coordinator who will assist you in all aspects of your event planning, including the development of table design as well as helping to create your service itinerary.
- China plates, stainless flatware, beverage glasses and white disposable napkins. China, flatware and napkin upgrades are available in many different styles and colors.
- All necessary Kitchen Equipment to keep food at proper temperatures.
- All necessary Buffet Service Equipment
- All Stylized Buffet Décor (*i.e. Columns and Elevations, Candles, In-House Fabric, Fresh Greenery and Tablescaping*) to coordinate with your event.

Premium Buffet Dinner Pricing

>225	guests	<i>call for pricing</i>
161 – 225	guests	33.15
101 – 160	guests	33.21
61 – 100	guests	33.57
30 – 60	guests	35.63
10 – 29	guests	<i>call for pricing</i>

plus applicable fees and Tennessee sales tax

Premium Selections

Blackened Chicken Oscar

Blackened chicken breast topped with asparagus spears,
lump crab meat and béarnaise Sauce

Signature Roasted Pork

Whole pork loin is rubbed with our signature cranberry-jalepeno relish
and slowly roasted until tender.

Can also be served at a carving station-- *attendant fee applies*

Traditional Prime Rib

Seasoned with herbs and spices then slow cooked in the traditional method.

Served with Au Jus and Horseradish

Served as a carving station – *attendant fee applies*

Herb Roasted Strip Loin of Beef

Slow Baked with herbs and spices, served with a marsala demi glace

Served as a carving station – *attendant fee applies*

J.D. Beef

Beef Tenderloin glazed with Jack Daniels and served with cracked black pepper
and roasted garlic sauce on the side as well as traditional horseradish sauce

Served as a carving station – *attendant fee applies*

Pecan Encrusted Chicken

Breast of chicken served with a lemon champagne cream sauce

Pomegranate Seared Lamb Chops

With a port wine reduction

Seared Sea Bass with Tropical Chutney

Mild flavored sea bass is accented with a flavorful blend of coconut, herbs and spices

Seafood Stuffed Tilapia

Flaky tilapia stuffed with shrimp, lobster, and crab

Finished with a flavorful tasso cream sauce

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{ Premium Menu continued }

Herb and Pepper Crusted Pork Tenderloin
Served with Sauce au Poivre

Herb Roasted Duck Breast
Served on a bed of roasted apples and leeks

Ya-Ya Pasta
Bowtie pasta tossed in a creamy creole sauce with chicken, shrimp, and sausage

PREMIUM VEGETARIAN ENTREE OPTIONS

Mediterranean Pepper
CousCous, feta and spinach stuffed red bell pepper with sun-dried tomato sauce

Zucchini, Sun-dried Tomato and Mozzarella Tart
Layered vegetables in a phyllo pastry shell with fresh herbs and mozzarella

Butternut Squash Sage Penne
Roasted butternut squash, shallots and walnuts tossed in a creamy sage sauce

Wild Mushroom Strudel
Shitake, portabella, cremini, and oyster mushrooms sautéed in butter with fresh cream,
parmesan and romano cheeses in a puff pastry

*Create a dual entrée buffet and add an additional premium entrée
for \$7 per guest*

TRADITIONAL BUFFET DINNER MENUS BY A CATERED AFFAIR are designed for the client who desires the menu choice options as well as additional variety. Traditional Buffet Dinners require moderate assistance in planning.

After your initial complimentary conversation, we will provide to you an additional one-hour planning session and as many telephone consultations as needed to design your event. One on-site evaluation is available if needed. We know that your event is important and we want to understand all the details surrounding your special occasion.

The Team at *A Catered Affair* will assist you with planning and creating an itinerary with you so your event flows in the manner you desire. We work with you during your event to ensure that your itinerary is followed and your plans are carried out.

We will assist you with coordinating and ordering rental items as needed such as linens, china, tables, chairs, barware, lighting, etc.

In addition to the coordinating and planning sessions, Menu Pricing includes:

- Choice of 1 Entrées and 3 Signature Sides:
- Coffee with all Condiments and Sweeteners
- Iced Water and Fresh Lemon
- Choice of Beverage
- Specialty Bread Basket (*Southern-Style Yeast Rolls, French Bread, Asiago Cheese Bread, Kalamata Olive Bread and served with sweet cream butter*)
- Your Personal Event Coordinator who will assist you in creating your service itinerary.
- China plates, stainless flatware, beverage glass and white disposable napkins. Upgrades are available in many different styles and colors
- All necessary Kitchen Equipment needed to keep food at proper temperatures.
- All necessary Buffet Service Equipment
- All Standard Buffet Décor (*i.e. Columns and Elevations, Candles, In-House Fabric, Fresh Greenery and Tablescaping*)

Traditional Dinner Buffet Pricing

>225	guests	<i>call for pricing</i>
161 – 225	guests	26.14
101 – 160	guests	26.39
61 – 100	guests	26.64
30 – 60	guests	29.76
10 – 29	guests	<i>call for pricing</i>

plus applicable fees and Tennessee sales tax

you may also choose selections from the Classic Menu

Traditional Buffet Dinner Menu

Southwest Dry-Rubbed Pork Tenderloin
Tender pork tenderloin marinated with 16 different herbs and spices
and served with a honey Dijon mustard

Blackened Salmon
With a tarragon cream sauce

Drunken Chicken
Whole chicken smoked with dried fruit and Tennessee whiskey
and served with a bourbon glaze

Tennessee BBQ Brisket
Smoked with mesquite and hickory, thin sliced and topped
with our signature BBQ sauce

Pesto Chicken Roulade
Stuffed with fontina cheese and basil pesto, served on a red pepper sauce

Slow –Roasted Beef Ribs
Sprinkled with shitake mushrooms and caramelized pearl onions

Ginger-Hoisin Flank Steak
Served over wilted nappa cabbage

Traditional London Broil
Flank steak is marinated for 24 hours then grilled medium rare.
Served as a carving station – attendant fee applies

Pan Roasted Chicken
Served with an onion-ale sauce

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{ Traditional Menu continued }

TRADITIONAL VEGETARIAN ENTREE OPTIONS

Garden Lasagna

Tender layers of lasagna pasta, béchamel sauce and sautéed vegetables.

Spicy Soba Noodles with Asian Vegetables

Chile-tossed soba noodles with an array of Asian vegetables

Black Bean and Barley Cakes

Topped with cilantro avocado salsa and cumin lime cream sauce

*Create a dual entrée buffet and add an additional traditional entrée
for \$6 per guest*

Beverages

Please select 1 from the following:

Iced Tea – available as Fruited Tea, Minted Tea, Southern Style Sweetened Tea and Unsweetened Tea

CLASSIC BUFFET DINNER MENUS BY A CATERED AFFAIR are designed for the client who desires deliciously prepared foods utilizing high quality ingredients with minimal details. Classic Buffet Menu meals require minimal assistance in planning.

After your initial complimentary conversation, we will provide an additional one-hour planning session at no charge. We know that your event is important and we want to understand any special details surrounding your food and beverage service.

Menu Pricing includes:

- Choice of 1 Entrée and 2 Signature Sides:
- Coffee with all Condiments and Sweeteners
- Iced Water and Fresh Lemon
- Choice of Beverage
- House Bread Basket (*Crispy French Bread Baguettes and Sweet Cream Butter*)
- Your own Personal Event Coordinator will assist in creating your service itinerary
- All disposable dishes, flatware and white disposable napkins. We utilize only rigid Clear Plastic Dishes – no flimsy paper products. ***Upgrades are available in many different styles and colors.
- All necessary Kitchen Equipment to keep food at proper temperatures
- All necessary Buffet Service Equipment.
- All Standard Buffet Décor (*i.e. Columns and Elevations, Candles, In-House Fabric, Fresh Greenery and Tablescaping*)

Classic Buffet Dinner Pricing

>225 guests	<i>call for pricing</i>
161 – 225 guests	21.24
101 – 160 guests	21.44
61 – 100 guests	21.64
30 – 60 guests	24.76
10 – 30 guests	<i>call for pricing</i>

plus applicable fees and Tennessee sales tax

Classic Buffet Dinner Menus

Oven Baked Chicken

Herb Seasoned and sauced with a mushroom cream sauce

Bourbon Glazed Ham

Bone in ham roasted to perfection

Beef Tenderloin Tips

Sautéed beef tips smothered in burgundy wine gravy and served over egg noodles

Smothered Pork Chops

Sautéed with onions and mushrooms in rich gravy

Chicken Piccata

Lightly breaded breast of chicken in a lemon caper beurre blanc

Swiss Steak

Beef steaks are breaded and pan seared then slow baked in a rich aromatic marinara sauce.
A fork-tender version of a northern Italian classic

CLASSIC VEGETARIAN ENTREE OPTIONS

Penne Alfredo

Penne pasta in a rich alfredo sauce with fresh roasted broccoli, mushrooms, zucchini and onion

Baked Ziti

Ziti baked in traditional rich tomato sauce, fresh herbs and Italian cheeses

*Create a dual entrée buffet and add an additional classic entrée
for \$5 per guest*

Beverages

Please select from the following:

Iced Tea – available as Fruited Tea, Minted Tea, Southern Style Sweetened and Unsweetened Tea

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{ Classic Menu continued }

SIGNATURE SIDES

Spring Mix Salad

with shaved red onions, cherry tomatoes, buttermilk ranch dressing

Traditional Caesar Salad

Salad with our Signature croutons and our house caesar dressing

Citrus Spinach Salad

with mandarin oranges, sliced almonds, and a raspberry balsamic vinaigrette

Pasta Primavera Salad

with roasted seasonal vegetables, tricolor pasta and parmesan pepper ranch dressing

Fontina Scalloped Potatoes

Served au gratin style

Buttermilk Smashed Potatoes

Russet potatoes are smashed with 100% real butter and tangy buttermilk then simply seasoned with kosher salt and cracked black pepper

Oven Roasted Potatoes with Onions

Seasoned with a Mediterranean spice blend

Wild Rice Pilaf

Traditional style with a white and wild rice blend

Roasted Vegetable Rice Pilaf

Chef's selection of roasted seasonal vegetables are diced and then mixed with long grain rice for a twist on the traditional rice pilaf

Home style Green Beans

Slow cooked with ham and onions

Bacon Balsamic Green Beans

Fresh green beans tossed with a bacon balsamic sauce and cooked crisp tender

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{ Classic Menu continued }

Oven Roasted Herbed Vegetables

Seasonal fresh vegetables simply seasoned with kosher salt and cracked pepper then roasted to bring out the natural sweet flavors

Buttered Sweet Corn

Shoepeg corn tossed with 100% real butter and our chef's secret of a tiny amount of Worcestershire sauce and coriander - make the ordinary not so ordinary!

Signature Squash Casserole

Fresh tomatoes, yellow summer squash and Swiss cheese

Braised Brussels Sprouts

Tossed with a balsamic butter sauce

Fresh Broccoli

Tossed with a light lemon butter sauce and toasted almonds

Broccoli with Oven Roasted Mushrooms

Tossed with a browned butter sauce

Roasted Asparagus

Lightly seasoned with sea salt and cracked pepper

Rainbow Vichy Carrots

Tricolor carrots are thinly sliced and glazed with butter and sparkling mineral water a-la-vichy

Broccoli Cheese Casserole

Traditional southern style

Savory and Sweet Potatoes Spinach Terrine

Layers of Idaho potatoes and sweet potatoes in rich cream sauce with fresh spinach

Cheese Tortellini

Mixed with broccoli, toasted walnuts and parmesan alfredo sauce

THE FOLLOWING FEES APPLY TO THE ABOVE MENUS:

Service Staff

\$30 per hour for Onsite Event Manager.
\$25 per hour for waitstaff.
\$25 per hour for kitchen and culinary staff.

Staff members will arrive onsite, setup buffet according to the pre-determined plan set with you and your Personal Event Coordinator. Initial setup Staff arrive approximately 2 hours prior to event – depending upon your event details.

Waitstaff assigned to the buffet will maintain buffet for approximately 1.5-2 hours and then remove it and cleanup all food and beverage items.

Waitstaff assigned to guest areas will maintain the guest tables to be free of empty plates and glasses. At the end of the event, the food and beverage area will be returned to the condition upon arrival.

Staffing ratios:

1 Event manager per 200 guests.
1 waiter per 35 guests
Culinary staff needs are dependent upon individual party details – please discuss with your Event Coordinator.

Event fees

Range from 10-20% depending on location and event details. Event fee covers all Event planning sessions, Standard buffet decor, Buffet service equipment, All necessary Kitchen and Transportation equipment to maintain proper food temperatures, All necessary Buffet Equipment, All necessary liability insurances, Transportation and Fuel Costs

Reservations

A retainer of 50% is required to reserve your event. 25% payment is due 2 months in advance of your event and final payment is due with final guest count 10 business days in advance.
Cash, Check or Credit Card is accepted for payment.

Cancellations

180 days or more prior to event date; 100% of retainer will be refunded less a \$200 administration fee.
179-90 days prior to event date; 50% of retainer will be refunded less a \$300 administration fee
89-60 days prior to event date; 25% of retainer will be refunded less a \$500 administration fee
60-30 days prior to event date; 10% of retainer will be refunded less a \$1000 administration fee
30 days or less prior to event date; No refund

*Any exception to payment schedule or refund policy must be approved by management
Prices subject to change due to market conditions.
Ingredients subject to availability.*