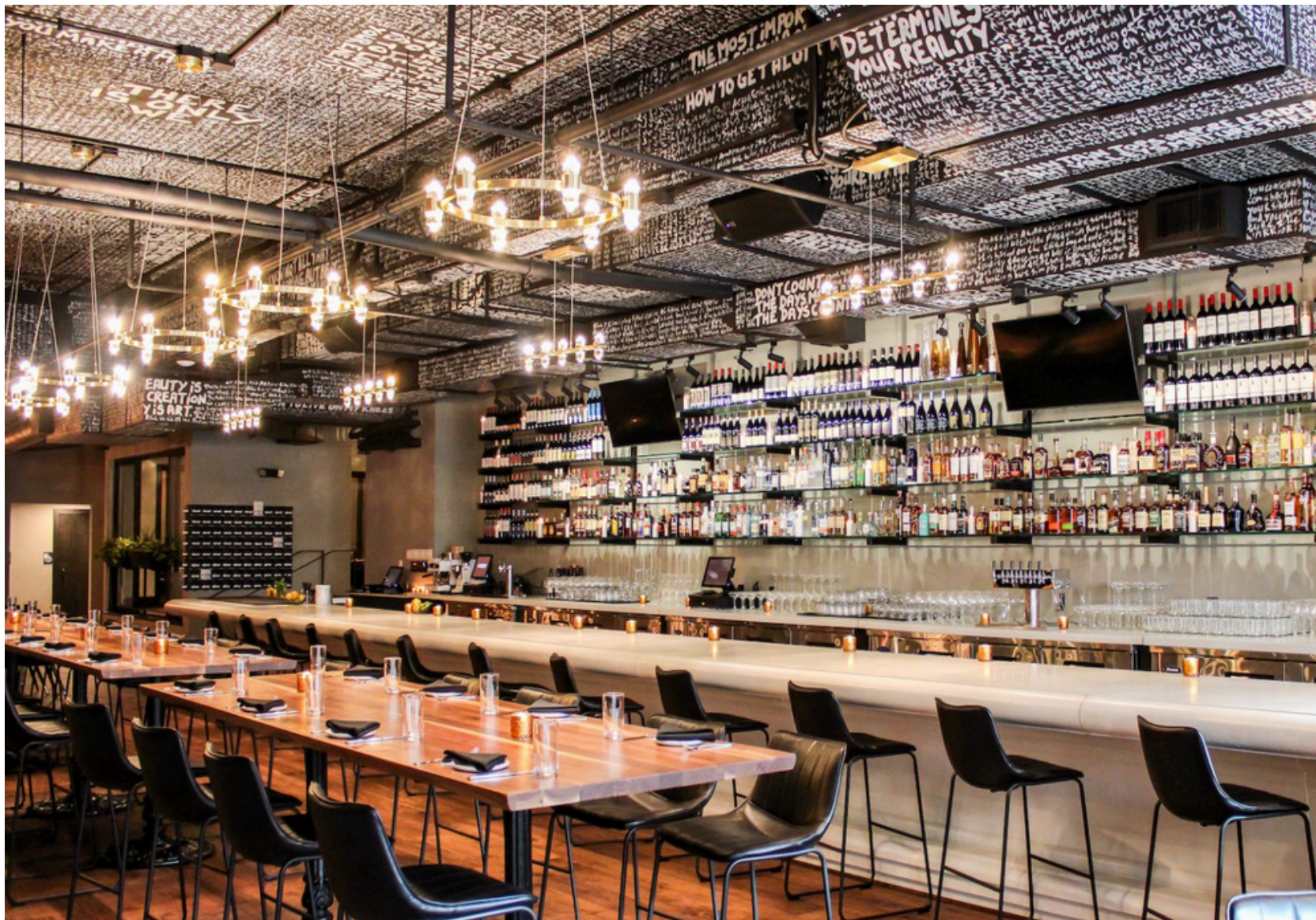


*Church*  
#  
**UNION**



**CHURCH & UNION**

**PRIVATE DINING**





# WELCOME

From intimate hosted dinners to large scale parties and events, our experienced team will help create a seamless and memorable event for you and your guests from beginning to end.

Phone

615.502.2062

Email

[Sales@ChurchandUnionNashville.com](mailto:Sales@ChurchandUnionNashville.com)

Location

201 4th Avenue N., Suite 101  
Nashville, TN 37219



## **EVENT SPACES AT A GLANCE**



### **THE STAGE**

25 SEATED | 30 STANDING

### **THE LOGE**

36 SEATED | 40 STANDING

### **BUFFALO ROOM**

50 SEATED | 60 STANDING

### **THE J**

25 SEATED

### **THE PATIO**

14 SEATED | 20 STANDING

### **PARTIAL BUYOUT**

110 SEATED

### **FULL BUYOUT**

175 SEATED | 250 STANDING



# **MEET YOUR EVENT PLANNERS**

## **CESAR TELLEZ**

**Sales & Events Manager**

Phone

**615.864.0977 ext 2**

Email

**Cesar@the5thStreetGroup.com**



## **BRIE PERKINS**

**Director of Sales & Events**

Phone

**843.603.1720**

Email

**Brie@the5thStreetGroup.com**







## THE STAGE



[Virtual Walk Through](#)

The Stage is great for entertaining groups of 25 or less, and overlooks the main dining room and main bar. This elevated dining area allows for guests to experience the full ambiance and energy of the restaurant with the benefits of being a semi private space. For social groups on the weekends - it is the perfect space for those who want to see and be seen.



## THE LOGE



[Virtual Walk Through](#)

One of our more versatile private dining rooms, The Loge can seat up to 36 guests. It is great for hosting celebrations, family events, or corporate dinners. This is a fully private space with two walls of glass doors that can be kept open or closed. The Loge is equipped with a private bar dedicated exclusively for you and your guests, which can be setup for a \$250 fee. This is also a perfect space for VIP guests who would like complete privacy, as a private entrance is also available upon request.



## BUFFALO ROOM



[Virtual Walk Through](#)

This space is in our main dining room and can be made private by closing our custom curtain panels, which envelop the entire room, or semi-private, by leaving them open to provide a view of the restaurant. This customizable element allows for guests to experience the atmosphere of the restaurant, while still being able to experience the benefits of a private space. The high ceilings, custom artwork, and velvet seating area provide a cozy, yet airy ambiance.



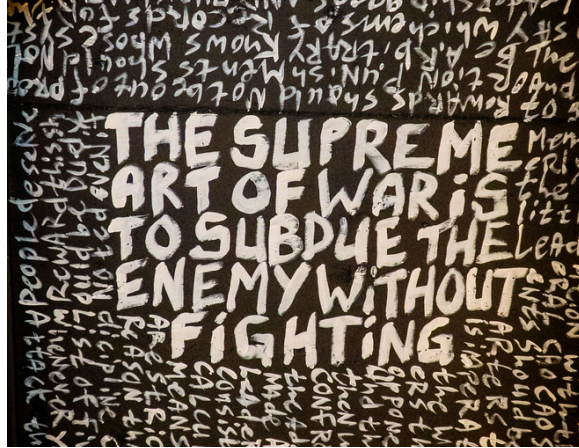


## THE J



[Virtual Walk Through](#)

The J is located between our Buffalo Room and The Loge and can seat up to 25 guests. Guests can be seated at one long table with banquets that line one side, or split into two separate tables. Great for birthdays, bachelor and bachelorette parties and other celebrations! Although this space is not fully private, it is seated towards the back of the restaurant, and provides an exclusive vibe.



## PARTIAL BUYOUT



[Virtual Walk Through](#)

A Partial Buyout consists of the back half of the restaurant including the Buffalo Room, the J, and the Loge. This space can seat up to 110 guests with an open seating floor plan. The private bar in the Loge can be setup upon request for exclusive bar service. This space is perfect for groups that want a more non traditional experience with rooms that are not joined together.



## FULL BUYOUT



[Virtual Walk Through](#)

A full buyout of the restaurant includes the entire space and allows for a completely customizable experience including décor, AV, and music. The floor plan, menus, and beverage options can all be tailored to fit your event needs. A full buyout of the space also allows for DJ's, bands, photographers, and other live entertainment to be brought in. Buyouts can accommodate up to 175 guests for a seated dinner and 250 guests for a standing cocktail reception.





# GROUP DINNER PLATED OPTIONS

## TIER ONE | \$75 PER PERSON

### FIRST COURSE (SELECT ONE)

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

**Mixed Greens Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

**Seasonal Soup** *Chef's seasonal selection*

### ENTREE SELECTION (SELECT THREE)

**CU Meatloaf** *onion mashed potato, baby carrot, mushroom duxelles, grain mustard demi*

**Lamb Burger** *red onion marmalade, gorgonzola fondue, arugula, secret sauce, French fries*

**Seasonal Vegetarian Pasta** *rigatoni, marsala mushrooms, tomato sauce, ricotta, capers, lemon oil, basil*

**Airline Pan Roasted Chicken** *seasonal vegetable, crushed yukons, natural jus*

**Fried Chicken** *jalapeño cornbread, Alabama white sauce, ranch pickles*

**Roasted Salmon** *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

**Butcher's Cut** *crushed Yukon potatoes, J-1 sauce\**

**\*Add Chef's Way to any steak for \$6pp**

*pavé fries, brandy & green peppercorn butter*

### OPTIONAL FAMILY STYLE SIDES

*each serves 6-8 guests*

\$36 Yukon Potatoes

\$42 Succotash

\$36 Hand Cut French Fries

\$42 Glazed Broccoli

\$42 Gochujang Roasted Carrots

### FAMILY STYLE DESSERT PLATTERS

*Chef's Seasonal Selections*

### OR

### INDIVIDUAL PLATED DESSERTS

### +\$5 PER PERSON (SELECT TWO)

**Buttermilk Cake** *meyer lemon curd, burnt honey chantilly, whipped mascarpone, candied citrus*

**Hot Chocolate Gateau** *dark chocolate mousse, torched marshmallow, burnt sugar ice cream*

**Strawberry Shortcake** *strawberry custard, vanilla mascarpone whip, fresh strawberries*

**Seasonal Sorbet** *Chef's seasonal sorbet*





# GROUP DINNER PLATED OPTIONS

## TIER TWO | \$85 PER PERSON

### FAMILY STYLE APPETIZERS (SELECT TWO)

**Artisan Meat & Cheese** *Chef's selection of artisan cured meats, cheese and accompaniments*

**Moroccan Meatballs** *spiced BBQ glaze, whipped feta, cucumbers, gremolata*

**Tuna Tartare** *calabrian chili, sofrito, garlic ciabatta*

**NOLA Shrimp** *garlic, worcestershire, brioche*

**Bacon & Melon** *unagi, wasabi aioli, pickled jalapeños, allium ash*

**Fried Green Tomatoes** *buttermilk remoulade, chow chow, crispy country ham, dill*

**Oysters** *raw on the half shell - \$8 per person*

**Whipped Ricotta** *pickled blackberry, fennel, TN prosciutto, toasted sourdough*

### FIRST COURSE (SELECT ONE)

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

**Mixed Greens Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

**Seasonal Soup** *Chef's seasonal selection*

### ENTREE SELECTION (SELECT THREE)

**CU Meatloaf** *onion mashed potato, baby carrot, mushroom duxelles, grain mustard demi*

**Lamb Burger** *red onion marmalade, gorgonzola fondue, arugula, secret sauce, French fries*

**Seasonal Vegetarian Pasta** *rigatoni, marsala mushrooms, tomato sauce, ricotta, capers, lemon oil, basil*

**Airline Pan Roasted Chicken** *seasonal vegetable, crushed yukons, natural jus*

**Fried Chicken** *jalapeño cornbread, Alabama white sauce, ranch pickles*

**Roasted Salmon** *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

**Butcher's Cut** *crushed Yukon potatoes, J-1 sauce\**

**Seasonal Whitefish** *(\$8 Per Person)*

**Seared Ahi Tuna** *sticky rice, peas, miso brown butter, umami crunch*

**\*Add Chef's Way to any steak for \$6pp**

*pavé fries, brandy & green peppercorn butter*

### OPTIONAL FAMILY STYLE SIDES

*each serves 6-8 guests*

\$36 Yukon Potatoes

\$42 Succotash

\$36 Hand Cut French Fries

\$42 Glazed Broccoli

\$42 Gochujang Roasted Carrots

### FAMILY STYLE DESSERT PLATTERS

*Chef's Seasonal Selections*

### OR

### INDIVIDUAL PLATED DESSERTS

### +\$5 PER PERSON (SELECT TWO)

**Buttermilk Cake** *meyer lemon curd, burnt honey chantilly, whipped mascarpone, candied citrus*

**Hot Chocolate Gateau** *dark chocolate mousse, torched marshmallow, burnt sugar ice cream*

**Strawberry Shortcake** *strawberry custard, vanilla mascarpone whip, fresh strawberries*

**Seasonal Sorbet** *Chef's seasonal sorbet*



# GROUP DINNER PLATED OPTIONS

## TIER THREE | \$100 PER PERSON

### FAMILY STYLE APPETIZERS (SELECT TWO)

**Artisan Meat & Cheese** *Chef's selection of artisan cured meats, cheese and accompaniments*  
**Moroccan Meatballs** *spiced BBQ glaze, whipped feta, cucumbers, gremolata*  
**Tuna Tartare** *calabrian chili, sofrito, garlic ciabatta*  
**NOLA Shrimp** *garlic, worcestershire, brioche*  
**Bacon & Melon** *unagi, wasabi aioli, pickled jalapeños, allium ash*  
**Fried Green Tomatoes** *buttermilk remoulade, chow chow, crispy country ham, dill*  
**Oysters** *raw on the half shell - \$8 per person*  
**Whipped Ricotta** *pickled blackberry, fennel, TN prosciutto, toasted sourdough*

### FIRST COURSE (SELECT ONE)

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*  
**Mixed Greens Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*  
**Seasonal Soup** *Chef's seasonal selection*

### ENTREE SELECTION (SELECT FOUR)

**CU Meatloaf** *onion mashed potato, baby carrot, mushroom duxelles, grain mustard demi*  
**Lamb Burger** *red onion marmalade, gorgonzola fondue, arugula, secret sauce, French fries*  
**Seasonal Vegetarian Pasta** *rigatoni, marsala mushrooms, tomato sauce, ricotta, capers, lemon oil, basil*  
**Airline Pan Roasted Chicken** *seasonal vegetable, crushed yukons, natural jus*  
**Fried Chicken** *jalapeño cornbread, Alabama white sauce, ranch pickles*  
**Roasted Salmon** *coconut pirlou, tomato ginger emulsion, crispy rice furikake*  
**Butcher's Cut** *crushed Yukon potatoes, J-1 sauce\**  
**Filet Mignon** *crushed Yukon potatoes, J-1 sauce\**  
**Seasonal White Fish** *(\$8 Per Person)*  
**Chesapeake Crab Cake** *spinach, bacon, fingerling potato, romesco*  
**Seared Ahi Tuna** *sticky rice, peas, miso brown butter, umami crunch*  
**Beeler's Pork Chop** *herb spaetzle, gruyere, roasted apple jus, grilled cabbage, lemon*

**\*Add Chef's Way to any steak for \$6pp**  
*pavé fries, brandy & green peppercorn butter*

### FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes  
Succotash  
Hand Cut French Fries  
Glazed Broccoli  
Gochujang Roasted Carrots

### FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections

### OR

### INDIVIDUAL PLATED DESSERTS +\$5 PER PERSON (SELECT TWO)

**Buttermilk Cake** *meyer lemon curd, burnt honey chantilly, whipped mascarpone, candied citrus*  
**Hot Chocolate Gateau** *dark chocolate mousse, torched marshmallow, burnt sugar ice cream*  
**Strawberry Shortcake** *strawberry custard, vanilla mascarpone whip, fresh strawberries*  
**Seasonal Sorbet** *Chef's seasonal sorbet*





# GROUP DINNER PLATED OPTIONS

## TIER FOUR | \$125 PER PERSON

### FAMILY STYLE APPETIZERS (SELECT TWO)

**Artisan Meat & Cheese** *Chef's selection of artisan cured meats, cheese and accompaniments*  
**Moroccan Meatballs** *spiced BBQ glaze, whipped feta, cucumbers, gremolata*  
**Tuna Tartare** *calabrian chili, sofrito, garlic ciabatta*  
**NOLA Shrimp** *garlic, worcestershire, brioche*  
**Bacon & Melon** *unagi, wasabi aioli, pickled jalapeños, allium ash*  
**Fried Green Tomatoes** *buttermilk remoulade, chow chow, crispy country ham, dill*  
**Oysters** *raw on the half shell - \$8 per person*  
**Whipped Ricotta** *pickled blackberry, fennel, TN prosciutto, toasted sourdough*

**FAMILY STYLE SEAFOOD TOWERS** *oysters, chilled shrimp, Maine lobster, chef's selection of seafood salads, accompaniments*

### FIRST COURSE (SELECT ONE)

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*  
**Mixed Greens Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*  
**Seasonal Soup** *Chef's seasonal selection*

### ENTREE SELECTION (SELECT FOUR)

**CU Meatloaf** *onion mashed potato, baby carrot, mushroom duxelles, grain mustard demi*  
**Lamb Burger** *red onion marmalade, gorgonzola fondue, arugula, secret sauce, French fries*  
**Seasonal Vegetarian Pasta** *rigatoni, marsala mushrooms, tomato sauce, ricotta, capers, lemon oil, basil*  
**Airline Pan Roasted Chicken** *seasonal vegetable, crushed yukons, natural jus*  
**Fried Chicken** *jalapeño cornbread, Alabama white sauce, ranch pickles*  
**Roasted Salmon** *coconut pirlou, tomato ginger emulsion, crispy rice furikake*  
**Butcher's Cut** *crushed Yukon potatoes, J-1 sauce\**  
**Filet Mignon** *crushed Yukon potatoes, J-1 sauce\**  
**Seasonal White Fish** *(\$8 Per Person)*  
**Chesapeake Crab Cake** *spinach, bacon, fingerling potato, romesco*  
**Seared Ahi Tuna** *sticky rice, peas, miso brown butter, umami crunch*  
**Beeler's Pork Chop** *herb spaetzle, gruyere, roasted apple jus, grilled cabbage, lemon*

**\*Add Chef's Way to any steak for \$6pp**  
*pavé fries, brandy & green peppercorn butter*

### FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes  
Succotash  
Hand Cut French Fries  
Glazed Broccoli  
Gochujang Roasted Carrots

### FAMILY STYLE DESSERT PLATTERS

*Chef's Seasonal Selections*

### OR

### INDIVIDUAL PLATED DESSERTS +\$5 PER PERSON (SELECT TWO)

**Buttermilk Cake** *meyer lemon curd, burnt honey chantilly, whipped mascarpone, candied citrus*  
**Hot Chocolate Gateau** *dark chocolate mousse, torched marshmallow, burnt sugar ice cream*  
**Strawberry Shortcake** *strawberry custard, vanilla mascarpone whip, fresh strawberries*  
**Seasonal Sorbet** *Chef's seasonal sorbet*

\*\*\* Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally - Buffet options available\*\*\*



# FAMILY STYLE GROUP MENU OPTIONS

## TIER ONE | \$70 PER PERSON

### FIRST COURSE (SELECT ONE)

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

**Mixed Greens Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

**Seasonal Soup** *Chef's seasonal selection*

### ENTREE SELECTION (SELECT THREE)

**Seasonal Vegetarian Pasta** *rigatoni, marsala mushrooms, tomato sauce, ricotta, capers, lemon oil, basil*

**Airline Pan Roasted Chicken** *seasonal vegetable, crushed yukons, natural jus*

**Fried Chicken** *jalapeño cornbread, Alabama white sauce, ranch pickles*

**Roasted Salmon** *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

**Butcher's Cut** *crushed Yukon potatoes, J-1 sauce\**

**\*Add Chef's Way to any steak for \$6pp**

*pavé fries, brandy & green peppercorn butter*

### FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes

Succotash

Hand Cut French Fries

Glazed Broccoli

Gochujang Roasted Carrots

### FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections





# FAMILY STYLE GROUP MENU OPTIONS

## TIER TWO | \$90 PER PERSON

### FAMILY STYLE APPETIZERS (SELECT TWO)

**Artisan Meat & Cheese** *Chef's selection of artisan cured meats, cheese and accompaniments*

**Moroccan Meatballs** *spiced BBQ glaze, whipped feta, cucumbers, gremolata*

**Tuna Tartare** *calabrian chili, sofrito, garlic ciabatta*

**NOLA Shrimp** *garlic, worcestershire, brioche*

**Bacon & Melon** *unagi, wasabi aioli, pickled jalapeños, allium ash*

**Fried Green Tomatoes** *buttermilk remoulade, chow chow, crispy country ham, dill*

**Oysters** *raw on the half shell - \$8 per person*

**Whipped Ricotta** *pickled blackberry, fennel, TN prosciutto, toasted sourdough*

### FIRST COURSE (SELECT ONE)

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

**Mixed Greens Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

**Seasonal Soup** *Chef's seasonal selection*

### ENTREE SELECTION (SELECT THREE)

**Seasonal Vegetarian Pasta** *rigatoni, marsala mushrooms, tomato sauce, ricotta, capers, lemon oil, basil*

**Airline Pan Roasted Chicken** *seasonal vegetable, crushed yukons, natural jus*

**Fried Chicken** *jalapeño cornbread, Alabama white sauce, ranch pickles*

**Roasted Salmon** *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

**Seasonal Whitefish** *(\$8 Per Person)*

**Butcher's Cut** *crushed Yukon potatoes, J-1 sauce\**

**Filet Mignon** *crushed Yukon potatoes, J-1 sauce\**

**Seared Ahi Tuna** *sticky rice, peas, miso brown butter, umami crunch*

**\*Add Chef's Way to any steak for \$6pp**

*pavé fries, brandy & green peppercorn butter*

### FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes

Succotash

Hand Cut French Fries

Glazed Broccoli

Gochujang Roasted Carrots

### FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections



# FAMILY STYLE GROUP MENU OPTIONS

## TIER THREE | \$115 PER PERSON

### FAMILY STYLE APPETIZERS (SELECT TWO)

**Artisan Meat & Cheese** *Chef's selection of artisan cured meats, cheese and accompaniments*  
**Moroccan Meatballs** *spiced BBQ glaze, whipped feta, cucumbers, gremolata*  
**Tuna Tartare** *calabrian chili, sofrito, garlic ciabatta*  
**NOLA Shrimp** *garlic, worcestershire, brioche*  
**Bacon & Melon** *unagi, wasabi aioli, pickled jalapeños, allium ash*  
**Fried Green Tomatoes** *buttermilk remoulade, chow chow, crispy country ham, dill*  
**Oysters** *raw on the half shell - \$8 per person*  
**Whipped Ricotta** *pickled blackberry, fennel, TN prosciutto, toasted sourdough*

**FAMILY STYLE SEAFOOD TOWERS** *oysters, chilled shrimp, Maine lobster, chef's selection of seafood salads, accompaniments*

### INDIVIDUAL FIRST COURSE (SELECT ONE)

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*  
**Mixed Greens Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*  
**Seasonal Soup** *Chef's seasonal selection*

### ENTREE SELECTION (SELECT FOUR)

**CU Meatloaf** *onion mashed potato, baby carrot, mushroom duxelles, grain mustard demi*  
**Seasonal Vegetarian Pasta** *rigatoni, marsala mushrooms, tomato sauce, ricotta, capers, lemon oil, basil*  
**Airline Pan Roasted Chicken** *seasonal vegetable, crushed yukons, natural jus*  
**Fried Chicken** *jalapeño cornbread, Alabama white sauce, ranch pickles*  
**Roasted Salmon** *coconut pirlou, tomato ginger emulsion, crispy rice furikake*  
**Seasonal White Fish** *(\$8 Per Person)*  
**Butcher's Cut** *crushed Yukon potatoes, J-1 sauce\**  
**Filet Mignon** *crushed Yukon potatoes, J-1 sauce\**  
**Seared Ahi Tuna** *sticky rice, peas, miso brown butter, umami crunch*  
**Chesapeake Crab Cake** *spinach, bacon, fingerling potato, romesco*

**\*Add Chef's Way to any steak for \$6pp**  
*pavé fries, brandy & green peppercorn butter*

### FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes  
Succotash  
Hand Cut French Fries  
Glazed Broccoli  
Gochujang Roasted Carrots

### FAMILY STYLE DESSERT PLATTERS

*Chef's Seasonal Selections*





# HORS D'OEUVRES

PRICED PER PERSON PER TWO HOURS

PASSED OPTIONS AVAILABLE FOR PARTIAL AND FULL BUYOUTS

## TIER ONE PACKAGE

\$40 per person 2 hours/  
\$15 per person each  
additional hour

Choose 4 Tier One  
Selections

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## TIER TWO PACKAGE

\$60 per person 2 hours/  
\$25 per person each  
additional hour

Choose 4 Tier One  
Selections & 3 Tier  
Two Selections

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## TIER THREE PACKAGE

\$70 per person 2 hours/  
\$30 per person each  
additional hour

Choose 9 from either tier

## TIER ONE SELECTIONS

### HOT

Fried Oysters  
Fried Mortadella Sliders  
Prosciutto Wrapped Asparagus  
Braised Bacon & Melon Bites  
Moroccan Meatballs  
Fried Chicken Sliders

### COLD

Shrimp Cocktail  
Deviled Eggs  
Crudit  Platter  
Avocado Relish Wontons

## TIER TWO SELECTIONS

### HOT

Confit Fish Dip  
NY Strip Skewer  
Crispy Pork Belly Skewers  
Street Corn Wonton  
Mini Crab Cakes  
Atlantic Crab Hushpuppies  
Chef Jamie's Lamb Sliders

### COLD

Tuna Tartare Wontons  
Whipped Ricotta Crostini  
Tuna Poke Bites  
Crab Salad with Lavash Chips

**ASSORTED DESSERT PLATTERS \$35 PER PLATTER OF 12 PIECES**



## **HORS D'OEUVRES**

**PRICED PER PLATTER OF 12 PIECES**

**PASSED OPTIONS AVAILABLE FOR PARTIAL AND FULL BUYOUTS**

### **HOT SELECTIONS**

Atlantic Crab Hushpuppies | \$108  
Fried Mortadella Sliders | \$72  
Prosciutto Wrapped Asparagus | \$60  
Mini Crab Cake | \$112  
Confit Fish Dip | \$108  
NY Strip Skewer | \$108  
Crispy Pork Belly Skewers | \$72  
Fried Chicken Sliders | \$84  
Street Corn Wontons | \$96  
Fried Oysters | \$72  
Braised Bacon & Melon Bites | \$60  
Moroccan Meatballs | \$72  
Chef Jamie's Lamb Sliders | \$96

### **COLD SELECTIONS**

Shrimp Cocktail | \$84  
Tuna Poke Bites | \$108  
Deviled Eggs | \$64  
Crudit  Platter | \$48  
Tuna Tartare Wontons | \$84  
Whipped Ricotta Crostini | \$64  
Bruschetta Crostini | \$64  
Crab Salad with Lavash Chips | \$108  
Avocado Relish Wontons | \$64  
Assorted Seasonal Desserts | \$35





## **ACTION STATIONS**

**PRICED PER PERSON, FOR 2 ½ HOURS**

**CHEF ATTENDANT FEE OF \$150 PER ACTION STATION**

### **PRIME RIB CARVING STATION**

house rolls, sauce raifort, au jus,  
marinated roma tomatoes

**MKT PRICE**

### **SEARED SALMON CARVING STATION**

lemon dill beurre blanc,  
charred lemons, dill sprigs

**\$30 PER PERSON**

### **PASTA STATION**

parmesan cheese sauce, bacon,  
scallions, tomato, chicken rye crumble,  
crawfish, ground beef, bleu cheese,  
caramelized onions

**\$25 PER PERSON**

### **BONE MARROW WHISKEY LUGE STATION**

roasted bone marrow, chimichurri,  
remoulade, Maker's Mark

**\$35 PER PERSON**

**\*AVAILABLE FOR FULL RESTAURANT BUYOUTS & OFF-SITE CATERINGS\***

*\*\*\* Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally\*\*\**



## THEMED STATIONS

### PRICED PER PERSON

#### RAW BAR STATION

oysters, shrimp, crab legs,  
poke, mignonette, cocktail  
sauce, lemon

**MKT PRICE**

#### MEAT & CHEESE TABLE DISPLAY

variety of cured meats, cheese,  
breads, vegetables, and accompaniments

**\$15 PER PERSON**

#### BBQ STATION

pulled bbq pork, pulled chicken,  
house slaw, pickles, rolls  
tomato sweet bbq, corn bread

**\$30 PER PERSON**

#### MAC & CHEESE BAR

parmesan mac & cheese, cheeseburger  
mac, local mushroom mac & cheese with  
orange parmesan sauce

**\$15 PER PERSON**

**\*AVAILABLE FOR FULL RESTAURANT BUYOUTS & OFF-SITE CATERINGS\***

*\*\*\* Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally\*\*\**



# BEVERAGE PACKAGES

## PRICED PER PERSON

### TIER ONE PACKAGE \$40 PER PERSON

2 Hours  
Each Additional Hour \$15 per person

#### WINE AND BEER

Sauvignon Blanc  
Chardonnay  
Rosé  
Pinot Noir  
Cabernet Sauvignon  
2 Draft Beers  
(IPA + Blonde)  
Bud Light

### TIER TWO PACKAGE \$50 PER PERSON

2 Hours  
Each Additional Hour \$20 per person

#### WINE, BEER, HOUSE LIQUOR

Svedka Vodka  
Gordon's Gin  
Corazon Tequila  
Benchmark Bourbon  
Bacardi Rum  
Prosecco  
Sauvignon Blanc  
Chardonnay  
Rosé  
Pinot Noir  
Cabernet Sauvignon  
3 Draft Beers  
(IPA + Blonde + Pilsner)  
Michelob Ultra  
Budweiser

### TIER THREE PACKAGE \$60 PER PERSON

2 Hours  
Each Additional Hour \$20 per person

#### WINE, BEER, PREMIUM LIQUOR

1 Specialty Cocktail  
Tito's Vodka  
Bombay Sapphire Gin  
Patron Blanco Tequila  
Elijah Craig Bourbon  
George Dickel Rye  
Captain Morgan's Rum  
Dewars White Label Scotch  
Prosecco  
Sauvignon Blanc  
Chardonnay  
Rosé  
Pinot Noir  
Cabernet Sauvignon  
3 Draft Beers  
(IPA + Blonde + Pilsner)  
Michelob Ultra  
Budweiser





# BRUNCH BUFFET

OFFERED FRIDAY - SUNDAY  
PRICED PER PERSON FOR TWO HOURS

## TIER ONE PACKAGE

\$65 per person 2 hours

Choose 5 Tier  
One Selections



## TIER TWO PACKAGE

\$75 per person 2 hours

Choose 4 Tier  
One Selections & 3 Tier  
Two Selections



## TIER THREE PACKAGE

\$90 per person 2 hours

Choose 9 from either  
tier

## TIER ONE SELECTIONS

Home Fries  
Scrambled Eggs  
French Toast  
Yogurt Parfait  
Seasonal Fruit  
Assorted Pastries  
Breakfast Sausage  
Bacon

## TIER TWO SELECTIONS

Mini Sausage Biscuits  
Fried Chicken Sliders  
Shrimp Cocktail  
Southern Salad  
Biscuits & Gravy  
Avocado Toast  
Hot Chicken Biscuits  
Shrimp & Grits (\$6 per person)

## ASSORTED DESSERT PLATTERS \$35 PER PLATTER OF 12 PIECES

### INCLUDES:

Regular coffee, decaf coffee, orange juice, tea,  
and soft drinks for 2 hours

AVAILABLE FOR FULL BUYOUTS, THE BUFFALO ROOM (30 GUESTS OR LESS),  
OR THE LOGE (20 GUESTS OR LESS)

\*\*\* Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally\*\*\*



# PLATED BRUNCH

**\$55 PER PERSON | AVAILABLE FRIDAY - SUNDAY**

## **FIRST COURSE (SELECT 1)**

Family Style Pastry Board  
Family Style Seasonal Fruit  
Individual Yogurt Parfaits

## **MAIN COURSE (SELECT 3)**

Southern Salad *corn, pickled red onion, croutons, cotija, creamy poblano dressing*  
Avocado Toast *ricotta, lemon zest, everything bagel seasoning*  
Breakfast Sandwich *breakfast sausage, fried egg, cheese, croissant, home fries*  
4th Ave Breakfast *bacon, eggs, English muffin, home fries*  
Brioche French Toast *macerated berries, sorghum butter, honey*  
Mushroom Omelet *aged cheddar cheese, fines herbes, home fries, toast*  
CU Burger *shredded lettuce, diced onion, pickles, burger sauce, cheddar, home fries*  
Fried Chicken Sandwich *Alabama white sauce, ranch pickles, lettuce, home fries*  
Shrimp & Grits *roasted pepper and feta grits, tasso gravy, espelette - +\$6pp*

## **FAMILY STYLE SIDES (SELECT 2)**

Home Fries  
Grits  
Bacon  
Breakfast Sausage

## **INCLUDED BEVERAGE PACKAGE**

Regular Coffee  
Decaf Coffee  
Orange Juice  
Grapefruit Juice  
Cranberry Juice  
Pineapple Juice  
Soft Drinks

## **OPTIONAL UPGRADED BEVERAGE PACKAGE**

**\$35 PER PERSON FOR 2 HOURS**

**\$10 EACH ADDITIONAL HOUR**

Mimosa  
Sangria  
Bloody Mary  
Prosecco  
Bottled and Draft Beer

## **FAMILY STYLE DESSERT PLATTERS**

**\$5 PER PERSON**



# FAMILY STYLE BRUNCH

**\$60 PER PERSON | SERVED ON LARGE PLATTERS MEANT FOR SHARING**

## MAIN COURSE (SELECT 4)

Southern Salad *corn, pickled red onion, croutons, cotija, creamy poblano dressing*  
Avocado Toast *ricotta, lemon zest, everything bagel seasoning*  
Scrambled Eggs  
Biscuits & Sausage Gravy  
Brioche French Toast *macerated berries, sorghum butter, honey*  
Fried Chicken Sliders *Alabama white sauce, ranch pickles, lettuce*  
Shrimp & Grits *roasted pepper and feta grits, tasso gravy, espelette - +\$6pp*

## FAMILY STYLE SIDES

Assorted Seasonal Fruit  
Home Fries  
Grits  
Bacon  
Breakfast Sausage

## NON ALCOHOLIC BEVERAGE PACKAGE INCLUDED

Regular Coffee  
Decaf Coffee  
Orange Juice  
Grapefruit Juice  
Cranberry Juice  
Pineapple Juice  
Soft Drinks

## BRUNCH BEVERAGE PACKAGE

**\$35 PER PERSON FOR 2 HOURS**

**\$10 EACH ADDITIONAL HOUR**

Mimosa  
Sangria  
Bloody Mary  
Prosecco  
Bottled and Draft Beer

## ASSORTED FAMILY STYLE DESSERT PLATTERS

**\$5 PER PERSON**