

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

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 PLANNER

BRIE PERKINS

Director of Sales & Events

With 18 years of event planning experience in fine dining restaurants and luxury hotels, Brie began her career in Miami, FL before bringing her expertise to Charlotte, NC in 2013. For the past five years, she has been a key part of the 5th Street Group, delivering seamless and memorable events. Known for her creativity and hospitality, she brings every client's vision to life with care and professionalism.

Phone

843.603.1720

Email

Brie@the5thstreetgroup.com





THE STAGE

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

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

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 velour seating area provide a cozy, yet airy ambiance. The Buffalo Room can seat up to 50 guests.

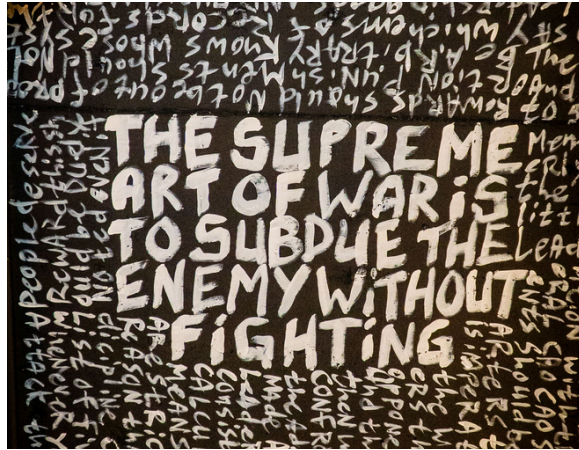
AV accommodations available upon request and additional fee for The Loge and Buffalo Room

Late Night Dinner After Party: VIP Table service available for all rooms



THE J

The J is located between our Buffalo Room and The Loge and can seat up to 28 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

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

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)

Wedge Salad *tomato, crème fraîche, blue cheese, pancetta vinaigrette, breadcrumb*

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

Seasonal Soup *Chef's seasonal selection*

OPTIONAL FAMILY STYLE SIDES

each serves 6-8 guests

\$36 *Crushed Yukon Potatoes*

\$42 *Succotash*

\$36 *French Fries*

\$42 *Glazed Broccoli*

\$42 *Gochujang Roasted Carrots*

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 Yukon's, natural jus*

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

Roasted Salmon *English pea ragout, mushrooms, mushroom tare, sugar snap pea salad*

Bone-In Carnitas *pork ribeye, masa dumplings, mushrooms, green onion, black beans, salsa verde, pickled cilantro stem, crema*

Steak Frites *8oz 1855 Teres Major, French fries, J-1 sauce*

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections

OR

INDIVIDUAL PLATED DESSERTS

+\$5 PER PERSON (SELECT TWO)

Buttermilk Cake *Meyer lemon curd, burnt honeychantilly, whipped mascarpone, candied citrus*

10 Layer Chocolate Cake *espresso three ways, candied cacao nibs*

Raspberry Cheesecake *crème fraîche, almond shortbread, orange lace*

Seasonal Sorbet *chef's seasonal sorbet*

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



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 Crudo *coconut milk, avocado, pickled cucumber salad, rice pearls*
NOLA Shrimp *garlic, worcestershire, brioche*
Arancini *Italian sausage, Pecorino, Monday gravy*
Fried Green Tomatoes *buttermilk remoulade, chow chow, crispy country ham, dill*
Oysters *raw on the half shell - \$8 per person*
Whipped Ricotta *crushed Castelvetrano olive, crispy garlic, za'atar spice, roasted tomato, saba*

FIRST COURSE (SELECT ONE)

Wedge Salad *tomato, crème fraîche, blue cheese, pancetta vinaigrette, breadcrumb*
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 Yukon's, natural jus*
Fried Chicken *jalapeño cornbread, Alabama white sauce, ranch pickles*
Roasted Salmon *English pea ragout, assorted mushrooms, mushroom tare, sugar snap pea salad*
Seasonal Whitefish *(\$8 per person)*
Seared Ahi Tuna *sticky rice, peas, miso brown butter, umami crunch*
Bone-In Carnitas *pork ribeye, masa dumplings, mushrooms, green onion, black beans, salsa verde, pickled cilantro stem, crema*
NY Strip *crushed Yukons, J-1 sauce*

OPTIONAL FAMILY STYLE SIDES

each serves 6-8 guests

\$36 Yukon Potatoes
\$42 Succotash
\$36 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, honeycomb, candied citrus*
10 Layer Chocolate Cake *espresso three ways, candied cacao nibs*
Raspberry Cheesecake *crème fraîche, almond shortbread, orange lace*
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 Crudo *coconut milk, avocado, pickled cucumber salad, rice pearls*
NOLA Shrimp *garlic, worcestershire, brioche*
Arancini *Italian sausage, Pecorino, Monday gravy*
Fried Green Tomatoes *buttermilk remoulade, chow chow, crispy country ham, dill*
Oysters *raw on the half shell - \$8 per person*
Whipped Ricotta *crushed Castelvetrano olive, crispy garlic, za'atar spice, roasted tomato, saba*

FIRST COURSE (SELECT ONE)

Wedge Salad *tomato, crème fraîche, blue cheese, pancetta vinaigrette, breadcrumb*
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 *English pea ragout, assorted mushrooms, mushroom tare, sugar snap pea salad*
Seasonal White Fish *(\$8 per person)*
Seared Ahi Tuna *sticky rice, peas, miso brown butter, umami crunch*
Bone-In Carnitas *pork ribeye, masa dumplings, mushrooms, green onion, black beans, salsa verde, pickled cilantro stem, crema*
NY Strip *crushed Yukons, J-1 sauce*
Filet Mignon *crushed Yukons, J-1 sauce*

FAMILY STYLE SIDES (SELECT TWO)

Crushed 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, honeycomb, candied citrus*

10 Layer Chocolate Cake *espresso three ways, candied cacao nibs*

Raspberry Cheesecake *crème fraîche, almond shortbread, orange lace*

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 Crudo *coconut milk, avocado, pickled cucumber salad, rice pearls*
NOLA Shrimp *garlic, worcestershire, brioche*
Arancini *Italian sausage, Pecorino, Monday gravy*
Fried Green Tomatoes *buttermilk remoulade, chow chow, crispy country ham, dill*
Oysters *raw on the half shell - \$8 per person*
Whipped Ricotta *crushed Castelvetrano olive, crispy garlic, za'atar spice, roasted tomato, saba*

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

FIRST COURSE (SELECT ONE)

Wedge Salad *tomato, crème fraîche, blue cheese, pancetta vinaigrette, breadcrumb*
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 *English pea ragout, assorted mushrooms, mushroom tare, sugar snap pea salad*
Seasonal White Fish *(\$8 per person)*
Seared Ahi Tuna *sticky rice, peas, miso brown butter, umami crunch*
Bone-In Carnitas *pork ribeye, masa dumplings, mushrooms, green onion, black beans, salsa verde, pickled cilantro stem, crema*
NY Strip *crushed Yukons, J-1 sauce*
Filet Mignon *crushed Yukons, J-1 sauce*

FAMILY STYLE SIDES (SELECT TWO)

Crushed 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, honeycomb, candied citrus*
10 Layer Chocolate Cake *espresso three ways, candied cacao nibs*
Raspberry Cheesecake *crème fraîche, almond shortbread, orange lace*
Seasonal Sorbet *chef's seasonal sorbet*



FAMILY STYLE GROUP MENU OPTIONS

TIER ONE | \$70 PER PERSON

FIRST COURSE (SELECT ONE)

Wedge Salad *tomato, crème fraîche, blue cheese, pancetta vinaigrette, breadcrumb*

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 *English pea ragout, assorted mushrooms, mushroom tare, sugar snap pea salad*

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

FAMILY STYLE SIDES (SELECT TWO)

Crushed 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 Crudo *coconut milk, avocado, pickled cucumber salad, rice pearls*
NOLA Shrimp *garlic, Worcestershire, brioche*
Arancini *Italian sausage, Pecorino, Monday gravy*
Fried Green Tomatoes *buttermilk remoulade, chow chow, crispy country ham, dill*
Oysters *raw on the half shell - \$8 per person*
Whipped Ricotta *crushed Castelvetro olive, crispy garlic, za'atar spice, roasted tomato, saba*

FIRST COURSE (SELECT ONE)

Wedge Salad *tomato, crème fraîche, blue cheese, pancetta vinaigrette, breadcrumb*
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 *English pea ragout, assorted mushrooms, mushroom tare, sugar snap pea salad*
Seasonal Whitefish *(\$8 Per Person)*
CU Meatloaf *onion mashed potato, baby carrot, mushroom duxelles, grain mustard demi*
Seared Ahi Tuna *sticky rice, peas, miso brown butter, umami crunch*
Bone-In Carnitas *pork ribeye, masa dumplings, mushrooms, green onion, black beans, salsa verde, pickled cilantro stem, crema*
Steak Frites *8oz 1855 Teres Major, French fries, J-1 sauce*

FAMILY STYLE SIDES (SELECT TWO)

Crushed 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 Crudo *coconut milk, avocado, pickled cucumber salad, rice pearls*
NOLA Shrimp *garlic, Worcestershire, brioche*
Arancini *Italian sausage, Pecorino, Monday gravy*
Fried Green Tomatoes *buttermilk remoulade, chow chow, crispy country ham, dill*
Oysters *raw on the half shell - \$8 per person*
Whipped Ricotta *crushed Castelvetrano olive, crispy garlic, za'atar spice, roasted tomato, saba*

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

INDIVIDUAL FIRST COURSE (SELECT ONE)

Wedge Salad *tomato, crème fraîche, blue cheese, pancetta vinaigrette, breadcrumb*
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 *English pea ragout, assorted mushrooms, mushroom tare, sugar snap pea salad*
Seasonal White Fish *(\$8 Per Person)*
Seared Ahi Tuna *sticky rice, peas, miso brown butter, umami crunch*
Bone-In Carnitas *pork ribeye, masa dumplings, mushrooms, green onion, black beans, salsa verde, pickled cilantro stem, crema*
NY Strip *crushed Yukons, J-1 sauce*

FAMILY STYLE SIDES (SELECT TWO)

Crushed 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*

TIER TWO PACKAGE

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

*Choose 4 Tier One
Selections & 3 Tier
Two Selections*

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
Italian Sausage Arancini
Moroccan Meatballs
Fried Chicken Sliders

COLD

Shrimp Cocktail
Deviled Eggs
Crudité 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
Italian Sausage Arancini | \$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

PASTA STATION

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

\$25 PER PERSON

SEARED SALMON CARVING STATION

lemon dill beurre blanc,
charred lemons, dill sprigs

\$30 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
Bud Light

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
Bud Light



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
Wedge 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***



BRUNCH BUFFET BEVERAGE OPTIONS

PRICED PER PERSON

COFFEE STATION

Hazelnut Cookies, Creamer,
Milk, Sugar Cubes

\$5 PER PERSON

BLOODY MARY BAR

Vodka, House-made Bloody Mary Mix,
Zing Zang, Okra, Pickles, Olives,
Worcestershire, Celery, Hot Sauce,
Horseradish, Bacon, Lemons, Limes

\$30 PER PERSON FOR 2 HOURS

MIMOSA BAR

Rosé, Brut Prosecco, Cranberry Juice,
Orange Juice, Pineapple Juice,
Assorted Fruit

\$30 PER PERSON FOR 2 HOURS

BRUNCH BEVERAGE PACKAGE

Classic Mimosa, Sangria, Bloody Mary,
Prosecco, Bottled and 2 Draft Beers

\$35 PER PERSON FOR 2 HOURS

\$10 PER PERSON EACH ADDITIONAL HOUR



CONTINENTAL BREAKFAST

**\$45 PER PERSON | AVAILABLE MONDAY - FRIDAY
8AM - 11AM**

FOOD

Scrambled Eggs
Breakfast Sausage
Bacon
French Toast
Assorted Pastries
Biscuits & Gravy
Home Fries
Grits
Seasonal Fruit

BEVERAGES

Regular Coffee
Decaf Coffee
Orange Juice
Cranberry Juice
Sweet Tea
Unsweetened Tea
Soft Drinks



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)

Wedge Salad *tomato, crème fraîche, blue cheese, pancetta vinaigrette, breadcrumb*
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
Aperol Spritz
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)

Wedge Salad tomato, crème fraîche, blue cheese, pancetta vinaigrette, breadcrumb

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

NON ALCOHOLIC BEVERAGE PACKAGE INCLUDED

Regular Coffee

Decaf Coffee

Orange Juice

Grapefruit Juice

Cranberry Juice

Pineapple Juice

Soft Drinks

FAMILY STYLE SIDES

Assorted Seasonal Fruit

Home Fries

Grits

Bacon

Breakfast Sausage

BRUNCH BEVERAGE PACKAGE

\$35 PER PERSON FOR 2 HOURS

\$10 EACH ADDITIONAL HOUR

Mimosa

Aperol Spritz

Bloody Mary

Prosecco

Bottled and Draft Beer

ASSORTED FAMILY STYLE DESSERT PLATTERS

\$5 PER PERSON



PLATED LUNCH

AVAILABLE MONDAY - THURSDAY

OPTION 1

\$50 PER PERSON

INDIVIDUAL FIRST COURSE (SELECT 1)

Wedge Salad

Mixed Greens Salad

ENTRÉE SELECTION (SELECT 3)

Chef Jamie's Lamb Burger

CU Burger

Fried Chicken Sandwich

CU Meatloaf

Avocado Toast

Mortadella Sandwich

Chef's Soup of the Day with Toasted

Sourdough

CU Poke Bowl (\$10 per person)

CHEFS ASSORTED COOKIES

OPTION 2

\$75 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 2)

Fried Green Tomatoes

Nola Shrimp

Braised Bacon & Melon

Moroccan Meatballs

INDIVIDUAL FIRST COURSE (SELECT 1)

Wedge Salad

Mixed Green Salad

MAIN COURSE

Pan Roasted Chicken

Roasted Salmon

Butcher's Filet

Vegetarian Pasta

FAMILY STYLE SIDES

Brussels Sprouts

Yukon Potatoes

CHEFS ASSORTED COOKIES

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



LUNCH BUFFET

AVAILABLE MONDAY - THURSDAY
11AM - 3PM

INCLUDES ICED TEA, SOFT DRINKS, REGULAR & DECAF COFFEE

TIER 1

\$55 PER PERSON

Wedge Salad
Fried Green Tomatoes
Nola Shrimp
Fried Chicken Sliders
Chef Jamie's Lamb Sliders
French Fries

TIER 2

\$75 PER PERSON

Wedge Salad
Sliced Butcher's Filet
Roasted Salmon
Pan Roasted Chicken
Seasonal Vegetarian Pasta
Yukon Potatoes
Glazed Broccoli