

Menu

SPECIAL EVENTS



Scarritt Bennett

Executive Chef
Jennifer Threadgill



Breakfast

Served with Juice, Regular & Decaf Coffee, Water

Scarritt Pancake Breakfast
\$13.50pp

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

Bennett Breakfast
\$15.50pp

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

Clyde and Mary's Southwest Breakfast
\$15.50pp

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

Fondren Breakfast
\$16.50pp

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

Laskey Brunch
\$18.50pp

Broccoli, Mushroom, and Cheese Quiche
French Toast Casserole
Poblano Grits
Smoked Ham and Turkey Sausage
Breakfast Potatoes
Fresh Fruit and Yogurt
Buttermilk Biscuits

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

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

Menu and prices subject to change.

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

Lunch and Dinner

Taste of Nashville Menu

\$25.00pp

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

Choose Two Entrées

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

Choose Two Sides

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

Choose One Dessert

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

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Taste of the South Menu

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

Choose One Entrée

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

\$28.00pp

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

or

\$33.00pp

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

Choose Two Sides

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

Choose One Salad

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

Choose One Dessert

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

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Buffet Style Hors d'Oeuvres Reception

1 server per 25 people at \$150 each

Platters serve 25 people

Fresh Fruit Tray and Candied Nuts	\$115	Tennessee BBQ Meatballs	\$105
Grilled and Roasted Vegetables	\$115	Mini Crab Cakes with Remoulade	\$150
Crostini Duo:	\$100	Chicken Croquettes with Dried Cherry Aioli	\$110
Caprese Bruschetta with Fresh Tomato, Mozzarella, Basil and Balsamic Drizzle		Panko Breaded Chicken Strips OR	\$115
Roasted Grapes, Candied Walnuts, and Goat Cheese		Nashville Hot Chicken Strips with Ranch and Honey Mustard	
Sundried Tomato Hummus and	\$85	Baked Crispy Chicken Flautas with	\$100
Roasted Pepper Whipped Feta		Salsa Sour Cream	
with Toasted Crostini, Pita Chips and Crackers		Beef Tenderloin Rolls with Basil Aioli	\$150
Warm Spinach Dip with Toasted Crostini	\$85	and Tiger Sauce	
and Assorted Crackers		Smoked Turkey on Silver Dollar Rolls	\$125
Warm Onion and Bacon Soufflé with	\$85	with Chutney Mayo	
Toasteds Crostini and Assorted Crackers		Asian Flank Steak Skewers with	\$115
Herb & Cheese Stuffed Mushrooms	\$85	Soy Dipping Sauce	
Cheese and Chive Potato Puffs	\$90	Toasted Cheese Ravioli with Roasted	\$90
with Bacon Sour Cream		Pepper Marinara	
Roasted Fingerling Potatoes with	\$90	Charcuterie and Cheese	\$120
Caramelized Onion Sour Cream		Select Artisanal Cured Meats and	
Seasonal Salad Shooters	\$90	Cheeses with Relishes, Pickles, and Crackers	
Vegetable Egg Rolls with Thai Chili and	\$100		
Soy Dipping Sauce			

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Beverages

1 gallon serves 15 people

Unsweetened Tea \$15 per gallon

Sweetened Tea \$15 per gallon

Coffee \$30 per gallon

Sparkling Nonalcoholic Juice with Toasting Flutes \$15 per bottle

Honey Lemonade \$18 per gallon

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

Seasonal Fruit Tea \$20 per gallon

Bennett Tropical Punch \$25 per gallon

Seasonal Fruit, Coconut Cream and Pineapple Juice

Raintree Punch \$25 per gallon

Cranberry Juice, Pineapple Juice, Almond Extract and Ginger Ale

Dogwood Punch \$25 per gallon

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

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