



Menu

Executive Chef Joe Irwin



Scarritt Bennett

Susie Gray Dining Hall

All meals in the Susie Gray Dining are Chef's Choice and are served at the times indicated *

BREAKFAST

7:30am-8:30am

Includes Eggs, 2 Breakfast Meats, Potatoes, Bread, Hot Cereal, Yogurt, Granola, and Fresh Fruit
Coffee, Hot Tea, Juice, Soda, and Water

\$12.50 pp

LUNCH

11:30am-1pm

Includes 1 Entree, 2 Sides, Salad, Bread, and Ice Cream
Iced Tea, Soda, and Water

\$15.00 pp

DINNER

5:30-6:30pm

Includes 2 Entrees, 3 Sides, Salad, Bread, and Dessert
Iced Tea, Soda, and Water

\$18.50 pp

*Food allergies and restrictions can be accommodated.
Additional charges may apply for special dietary accommodations.



Breakfast

QUICK BREAKFAST (minimum 15 pp)

Choice of one for the group:

Chef's Choice Overnight Oats

Maple-Blueberry Quinoa

Yogurt Bar with Berries, Granola, Dried Fruit and Seeds

Toasted Bagel Bar with Chef's Choice Spreads

Fresh Fruit Platter and Baked Muffins

Fresh Fruit Platter and Croissants with Chocolate Gravy

Includes Coffee (Regular and Decaf) and Iced Water

\$10.00 pp | add 2nd à la carte item \$7.00 pp

MILK & HONEY PANCAKE BREAKFAST

(Served with Butter, Maple Syrup, Local Honey, Seasonal Berries and Fresh Whipped Cream)

Choice of one for the group:

Buttermilk or Sweet Potato Pancakes

Choice of one for the group:

Bacon, Pork Sausage, Turkey Sausage or Vegan Sausage

Includes Coffee (Regular and Decaf), Juice, and Iced Water

\$14.50 pp (2 Meats, add \$2)

BIG BLESSINGS BREAKFAST

Includes Eggs, Breakfast Meat, Potatoes, Bread, Fruit, Coffee, Juice, and Water

Eggs - Choice of one for the group:

Fresh Scrambled, Chef's Choice Frittatas, or Cheddar Cheese Omelets with Pico Scarritt Benedict **(add \$1 pp)**

Breakfast Meat - Choice of one for the group:

Bacon (add \$1 pp), Pork Sausage, Turkey Sausage, or Ham

Breakfast Bread - Choice of one for the group:

Buttermilk Biscuits, Bagels or Croissants

\$18.50 pp

All catering orders require a minimum of 20pp. Scarritt Bennett Center is an alcohol-free and tobacco-free venue. Each break is buffet-style with disposable-ware and is set up near or inside the designated meeting space for 2 hours of service between the hours of 7:30am-9:00pm. China service is available for an additional charge.

Applicable tax, 20% service fee, and room rental fee apply.

Additional fees may apply for extended service time and/or additional staffing needed.

Menus and prices are subject to change.

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Event Snacks

Cookies	\$3 pp
Assorted Dessert Bars	\$4 pp
House Made Trail Mix	\$4 pp
House Made Lemon Pepper Potato Chips	\$4 pp
Cheese & Crackers	\$5 pp
Tortilla Chips with Roasted Salsa	\$4 pp
Pita with Hummus	\$5 pp
Charcuterie Platter	\$11 pp
Chef's Choice Protein Balls (can be vegan and gluten-free)	\$9 pp
Whole Fruit	\$3 pp
Mixed Nuts	\$5 pp
Fresh Fruit Platter	\$4 pp

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Reception Appetizers

Cheese and Fruit with Bread and Crackers	\$7 pp
Cheese and More (Dips, Vegetables, Salads, Cured Meats)	\$9 pp

The Pasture

Bacon Wrapped Pineapple	\$6 pp
Lamb Meatball with Mint-Pea Pesto	\$11 pp
Fried Green Tomato BLT Bacon, Basil Aioli and Watercress	\$7 pp
Beef Short Rib Sliders with Tomato Jam	\$13 pp
Country Ham Sweet Potato Biscuits with Red Eye Aioli	\$9 pp

The Sea

Grilled Shrimp Tostada with Avocado and Pico	\$12 pp
Catfish Spring Roll with Tartar Sauce #6	\$11 pp
Shrimp 3 Way and 3 Sauces	\$13 pp
Crab Cakes with Sherry Mustard	\$11 pp
Smoked Salmon Macarons	\$12 pp

The Garden

Collard Green Dip with Toast Points	\$6 pp
Goat Cheese Fritters with Green Goddess Dressing	\$8 pp
Sweet Potato Tart with Bruleed Marshmallow Cream	\$6 pp
Strawberry Bruschetta with Goat Cheese and Balsamic Syrup	\$6 pp
Vegetable Spring Rolls with Yum Yum and Miso Mustard	\$6 pp

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Catered Lunch

Buffet Lunch delivered to your Meeting Room are served with Assorted Soft Drinks and Bottled Water

Sandwich Trio Platter **\$14.50 pp**

Chef's Choice Sandwiches and Wraps Served on
Artisan Bread, House Made Chips, Whole Fruit and Sweet Treat

Boxed Sandwich Trio (same as above in take-away box) **\$16.50 pp (max 100)**

BBQ Grazer Buffet **\$16.50 pp**

Pulled Pork with BBQ Sauce and
Roast Turkey with Alabama White BBQ Sauce,
Served with Cornbread, Slider Buns, Baked Beans,
Corn on the Cob, Slaw, and Sweet Treat

Italian Bistro **\$17 pp**

Grilled Chicken Breast with Arugula Pesto, Cavatappi with
a Vegetarian Puttanesca Sauce, Haricot Verts, Caesar Salad,
Garlic Bread, and a Sweet Treat

Mediterranean Islands **\$17 pp**

Grilled Chicken Breast with Tzatziki Sauce, Lemon-garlic Roasted Potatoes,
Green Beans with Tomato, Onion and Feta Vinaigrette, Hummus with
Toasted Pita Bread, Romaine Salad with Chickpeas and Lemon-tahini Vinaigrette,
and a Sweet Treat

Additional waitstaff fees apply to all catered events.

Waitstaff Buffet on Disposables 1 person per 50 @ \$200 each

Waitstaff Buffet on China 1 per 25 @ \$200 each

Waitstaff Plated on China 1 per 10 @ \$200 each

All Catered Services - 2 hours of service with a 15-person minimum

20% Catering Service Fee applied to all catered orders

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Catered Lunch or Dinner

NEW NASHVILLE CUISINE

Served with Fresh Garden Salad, Bread and Butter, Unsweetened Tea, Coffee (Regular and Decaf), and Iced Water

Entree Lunch **\$30 pp**
(Choice of one for the group)

Entree Dinner **\$35 pp**
(Choice of two for the group)

- Grilled Chicken Breast with Choice of Sauce (Green Apple BBQ, Creamed Country Ham, Wild Mushroom Pico)
- Grilled Flank Steak with Celery Pesto
- Fried or Blackened Catfish with Tartar Sauce #6
- Smoked Brisket with Blackberry BBQ
- Chef's Choice Vegetarian or Vegan Entree

Premium Entrees **Add \$4 pp**

- Roasted Beef Tenderloin with Red Wine Demi-Glace
- Seared Salmon with Avocado Salsa
- Slow Cooked Ribeye with Au Jus and Horseradish Mayo
- Pretzel Crusted Grouper with Creole Mustard Butter
- Dr. Pepper Braised Beef Short Ribs

Two Sides (Choice of two for the group)

- Goat Cheese Yukon Gold Mashed Potatoes
- Wild Rice-Lentil Pilaf
- Grilled Asparagus with Tomato Oil
- Creamy Green Beans with Mushrooms & Fried Shallots
- Steamed Broccoli with Smoked Gouda Sauce
- White Cheddar Potato Gratin
- Roasted Brussel Sprouts with Dried Cranberries
- Sweet Potato Tater Tots

One Dessert (Choice of one for the group)

- Blueberry Dumplings with Vanilla Ice Cream
- Key Lime Tarts
- Seasonal Fruit Cobbler
- White Chocolate-Raspberry Bread Pudding
- Peanut Butter Banana Pudding
- Chocolate Waffle with Macerated Fresh Berries & Vanilla Whipped Cream

For the Kids **\$12 pp**

Served with Fries or Mac & Cheese, Bottled Water or Soda

Choice of one per group:

- Chicken Tenders Grilled or Fried
- Grilled Cheese
- Cheese Quesadilla

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Beverages

Coffee Break (Regular, Decaf and Hot Water Tea Station)	\$4.50 pp
Bottled Water	\$2 each
Assorted Sodas	\$3 each
Iced Tea (Sweet or Unsweetened)	\$20 gallon
Lemonade	\$20 gallon
Lemonade (Honey, Strawberry, Blackberry, Raspberry)	\$25 gallon
Seasonal Fruit Tea	\$25 gallon
All Day Beverages Break includes Coffee, Hot Tea, Assorted Sodas, and Bottled Water (minimum 40 people averages 4 drinks per person over 8 hours)	\$10 pp

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