



**OLE[®]
RED**
N A S H V I L L E

CATERING MENU

DENA TIDWELL
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GARRETT PITTLER
EXECUTIVE CHEF

SINGLE HORS D'OEUVRES

Hors d'oeuvres Priced Per Piece. Minimum Order of 25 Per Item Required.

COLD

WATERMELON & FETA SPOON

Balsamic Reduction, Basil, Black Salt

TOMATO CAPRESE PIPETTE

Fresh Mozzarella, Basil

DEILED EGGS

Choice of Pickled, Crispy Broadbent Ham & Jalapeño, and/or Crab & Chive

PICKLED SHRIMP SKEWER

Horseradish Marinated Tomatoes, Pickles, Cured Lemon Zest

COUNTRY HAM & MELON SKEWERS

Pickled Mustard Seed, Cayenne Salt

BLUE CRAB SALAD

Endive Cups, Pickled and Charred Celery

TUNA TARTARE SPOONS

Cucumber Salad, Shallot, Pickled Mustard Seed, Chili Oil

SPICY BLACK HAWK BEEF TARTARE

Fresno Peppers, Soy, Sesame, Peanuts, Pickled Mustard Seed, Chili Oil

HOT

PIMENTO CHEESE & RICE BALLS

House Pimento, Red Pepper Jelly

HOT CHICKEN BITES

Dill Pickle, House Wine, Honey Mustard

HOT

RATATOUILLE SKEWER

Grilled Eggplant, Zucchini, Yellow Squash, Tomato Glace

BLACK HAWK FARM MEATBALLS

Whiskey Bar-B-Que Sauce

DUCK CONFIT BEGGAR'S PURSE

Brie, Orange Marmalade

OK ONION BURGER SLIDERS

American Cheese, Lettuce, Tomato, Onion, Sesame Seed Buns

PULLED PORK SLIDERS

Bar-B-Que Sauce, Coleslaw

HOT (OR NOT) CHICKEN BISCUIT

Bread-and-Butter Pickles, Herb Mayo

BLACK HAWK BEEF QUESADILLA

Roasted Corn, Pepper Jack, Cilantro

SMOKED CHICKEN QUESADILLA

Bar-B-Que Sauce, Cheddar, Caramelized Onion

CARNITAS QUESADILLA

Orange & Cumin, Queso Blanco, Salsa Verde

MARYLAND-STYLE CRAB CAKE

Malt Vinegar Rémolade, Carrot Slaw

BACON-WRAPPED SCALLOP

Sorghum Wine Vinaigrette

All charges are subject to a 23% administration fee and applicable taxes





RECEPTION MENU

DISPLAYS

Price Per Person. 25 Person Minimum.

POPCORN TRIO

Mediterranean Dill, Tennessee Cayenne, and Truffle

OLIVES & NUTS

Country Marinated Mix of Olives, Assorted Nuts, Rosemary, Garlic

SEASONAL FRUIT

Assorted Local and Seasonal Fruits and Berries, Served with Greek Yogurt and Local Honey

WINE-MARINATED GRILLED VEGETABLE PLATTER

Rapini Pesto, Feta Ranch

MEDITERRANEAN PLATTER

Roasted Garlic Hummus, Kale Tabbouleh, Harissa-marinated Olives, Grilled Artichoke, Roasted Eggplant, Roasted Peppers, Tzatziki and Pita Wedges

CHEESE BOARD

Honey and Jam, Nuts, Traditional Fruit, Crostini, and Lavash

CHARCUTERIE

Assorted Aged and Cured Meats, House-pickled Vegetables, Wine Mustard and Rustic Bread

SEAFOOD

Oysters on Half Shell, Smoked Mussels, Crab Claws, Shrimp Cocktail with Bloody Mary Cocktail Sauce, Hot Sauce and Lemon, and House-made Crackers

SEAFOOD SELECTION MAY VARY BASED ON MARKET CONDITIONS

All charges are subject to a 23% administration fee and applicable taxes



RECEPTION MENU

DIPS & SPREADS

Price Per Person. 25 Person Minimum.

SPINACH & ARTICHOKE DIP

House-fried Tortilla Chips

SMOKED TROUT FRENCH ONION DIP

Chili-Lime Kettle Chips

SOUTHERN-STYLE PIMENTO CHEESE

House-made Crackers

CILANTRO & LIME GUACAMOLE

House-fried Tortilla Chips

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RECEPTION MENU

ACTION STATIONS

Price Per Person. Requires Chef Attendant. 25 Person Minimum.

LIVING SALAD

Selection of Living Lettuces, Vine-ripened and Freshly Picked Local Vegetables, Chicken Waldorf Salad, Smoked Duke's Egg and Potato Salad, Rye Bread Crouton "Dirt", Dressings Made to Order

SOUTHERN GRIT

Smoked Pulled Pork, Roasted and Pulled Chicken, Roasted Corn, Wild Mushrooms, Long Cooked Green Beans, Onion Straws, Shredded Cheddar, Sausage Gravy, Bourbon-smoked, Cayenne and Cheddar Béchamel

QUESADILLA

Smoked Pulled Pork, Roasted and Pulled Chicken, Cheddar Jack Cheese, Onions, Peppers, Sautéed Spinach, Corn Relish, Pico de Gallo, Salsa, Guacamole, Sour Cream

POUTINE

Smoked Pulled Pork, Chopped Brisket, Fried Egg, Whiskey Bar-B-Que Sauce, House-cut Fries, House-fried TaterTots, Shredded Cheddar, White Gravy, Kentucky Cheese Curds, Beer Cheese, Fermented Hot Sauce, Crispy Onions, Scallions, Pickled Jalapeños, Wild Mushrooms

PASTA

Garlic Bread, San Marzano Tomato Sauce, Parmesan Herb Béchamel, Ziti, Italian Sausage, Roasted & Pulled Chicken, Wilted Rapini, Wild Mushrooms,

NITRO ICE CREAM SUNDAE

Liquid Nitrogen Chocolate and Vanilla Ice Creams, Hot Fudge, Caramel, Whipped Cream, Sprinkles, Oreo Pieces, Lucky Charms Marshmallows, Cherries, M&M's, and Chopped Nuts

CARVING STATIONS

Price Per Person. Requires Chef Attendant. Accompanied by Biscuits and Pull-A-Part Yeast Rolls. 25 Person Minimum.

SARSAPARILLA CAJUN ROASTED TURKEY

Blackberry and Orange Relish

SPICY ITALIAN SAUSAGE STUFFED PORCHETTA

Mustard Aioli, Demi Glace

BLACK HAWK FARMS SMOKED BRISKET

Whiskey Bar-B-Que Sauce, Coleslaw

BOURBON-SMOKED PRIME RIB

Horseradish Cream



LUNCH MENU

BUFFET OPTIONS

Priced Per Person. Coffee and Ice Tea Included with All Lunches.

DELI PLATTER

Chef's Choice of Breads & Buns, Ham, Turkey, Roast Beef, Grilled Vegetables, Swiss, Cheddar, Provolone, Lettuce, Tomatoes, Mayonnaise, Mustard, Smoked Duke's Bacon Potato Salad, Bacon, Green and Red Onions

BOYS 'ROUND HERE

Cornbread, House Garden Greens Salad, Grilled Chicken, Alabama White Bar-B-Que Sauce, Southern Mashed Potatoes with White Gravy, Chef's Choice Vegetables, and Banana Pudding

THE SOUTHERN GENTLEMEN

Jalapeño Bacon Cornbread with Honey Butter, Smoked Duke's Tomato Salad, Champagne of Fried Chicken—Half Hot, Half Not, Bar-B-Que Sauce, Pimento Mac 'N' Beer Cheese, Southern Smashed Potatoes with White Gravy, Turnip Greens Smoked with Ham Hock, Red Velvet Cake, and Banana Pudding

3RD STREET TACO BAR

Tortilla Chips, Cilantro-Lime Guacamole, Charred Tomato Salsa, Black Bean and Jicama Salad, Mexican Rice, Borracho Beans, Yucatan Spiced Chicken, Grilled Skirt Steak, Cumin-Orange Carnitas, Pico de Gallo, Cheddar Jack, Cotija, Lime Creama, Shredded Lettuce, Tres Leches Shooters, and Churros

THE BLUE TICK GRILL OUT

House Biscuits and Buns, Broccoli and Cranberry Salad, Smoked Duke's Bacon Potato Salad, Cheddar Bratwurst, Grilled Chicken, Alabama White Bar-B-Que Sauce, Skirt Steak, Whiskey Bar-B-Que Sauce and Assorted Dips, Corn Pudding, House-simmered Baked Beans, Grilled Peppers, Onions, Beer Mustard, Cookies, and Assorted Fried Pies

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LUNCH MENU

SALADS & PLATED ENTREES

Priced Per Person. All Entrees Accompanied by Bread Service. Coffee and Ice Tea Included with All Lunches. Three Course Minimum.

FIRST COURSE

SPRING GREEN SALAD

Spring Mix, Peas, Pickled Red Onions, Puffed Farro, Crumbled Feta, Green Goddess Dressing

CAESAR SALAD

Romaine Hearts, Croutons Crumbles, Pecorino Romano, Caesar Dressing

SPINACH SALAD

Spinach, Noble Springs Goat Cheese, Sweet Onions, Dried Cranberries, Candied Pecans, Strawberry Vinaigrette

MAIN COURSE

SOUTHERN-STYLE FRIED CHICKEN SALAD

Romaine, Cornbread Croutons, Cherry Tomato, Egg, Sweetwater Valley Farm Cheddar, Ole Red Ranch

FRIED CHICKEN HOT OR NOT

Pimento Mac 'N' Beer Cheese, Seasonal Veggies

HERB-CRUSTED CHICKEN BREAST

Roasted Red Potatoes, Grilled Asparagus, Bourbon Butter Sauce

MAIN COURSE

PAN-SEARED CAROLINA TROUT

Johnny Cakes, Charred Swiss Chard, Maple-Mustard Jus

ATLANTIC SALMON

Tennessee White Cheddar Grits, Wilted Swiss Chard, Sun-dried Tomato Pesto

BLACK & BLUE FLAT IRON STEAK SALAD

Wedged Baby Iceberg, Cherry Tomatoes, Cucumbers, Fried Onion Straws, Blue Cheese Crumbles, Blue Cheese Vinaigrette

HERB-SEARED SIRLOIN

Mashed Potatoes, Grilled Asparagus, Red Wine Demi-Glace

GRILLED SPRINGER MOUNTAIN CHICKEN & TERES MAJOR STEAK

Tennessee White Cheddar Grits, Farmers Market Roasted Vegetables, Whiskey Buerre Blanc, Red Wine Demi-Glace

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DINNER MENU

BUFFET OPTIONS

Priced Per Person. Coffee and Ice Tea Included with All Dinners.

RED, RED, REDNECK MEAT & 3

House-made Biscuits and Jam, Southern House Salad with Dilled Ranch, Southern Smashed Potatoes, Roasted Seasonal Vegetables, Succotash, Slow-cooked Green Beans, Red Velvet Cake and Banana Pudding

CHOICE OF TWO MEATS

Champagne of Fried Chicken- Half Hot, Half Not, Buffalo Meatloaf with Tomato Gravy, 10-hour Smoked Brisket, Smoked Pulled Pork

THE WARDEN

Cornbread and Biscuits with Assorted Jams and Spreads, Southern Chopped Salad with Buttermilk Ranch, Grilled Chicken with Alabama White Bar-B-Que Sauce, 10-Hour Smoked Brisket with Whiskey Bar-B-Que Sauce, Fried Okra, Jalapeño-Corn Pudding, Sweet Potato Mash with Honey, Whiskey, and Pecans, Green Bean Casserole with Wild Mushrooms and Fried Onion Straws, Mini Chess Pies, Mini Buttermilk Pies, Mini Derby Pies, and Seasonal Cobbler

OLE RED NASHVILLE

House-made Bread and Butter, Kale Salad with Caesar Parmesan, Pimento Mac 'N' Cheese with Breadcrumbs, Cherrywood-Smoked Bacon, Braised Short Ribs with Red Wine Jus, Shrimp 'n' Grits with Tasso Ham, Tomato Gravy, Roasted Fingerling Potatoes, Braised Rapini with Balsamic, Honey, and Feta, S'mores Torte and Goo Goo Cluster Bread Pudding

THE NASHVILLE

House-made Bread and Butter, Broken Cobb Salad with Green Goddess Dressing, American Prime Chuck Roast, Red Wine Demi-Glace, Atlantic Salmon, Lemon Buerre Blanc and Herbs, Horseradish Whipped Potatoes, Fried Brussels Sprouts, Molasses Vinaigrette, Beer Braised Kale, Caramelized Onions, Red Velvet and Chocolate Whoopie Pie Cake

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DINNER MENU

PLATED DINNERS

Priced Per Person. All Entrees Accompanied by Bread Service. Coffee and Ice Tea Included with All Dinners. Three Course Minimum.

FIRST COURSE

GRILLED CAESAR SALAD

Romaine hearts, Crouton Crumbles, Pecorino Romano, Caesar Dressing

SPRING GREEN SALAD

Spring Mix, Peas, Pickled Red Onions, Puffed Farro, Crumbled Feta, Green Goddess Dressing

WEDGE SALAD

Wedged Baby Iceberg, Cherry Tomato, Cherrywood-smoked Bacon, Onion Straws, Gorgonzola, Herb Vinaigrette

SPINACH SALAD

Spinach, Noble Springs Goat Cheese, Sweet Onions, Dried Cranberries, Candied Pecans, Strawberry Vinaigrette

MAIN COURSE

SOY-MARINATED PORK TENDERLOIN

Sweet Potato Purée, Haricot Verts, Red Onion Marmalade

HERB-CRUSTED CHICKEN BREAST

Roasted Red Potatoes, Broccolini, Lemon Beurre Blanc

BLACK GARLIC AIRLINE CHICKEN

Grilled Polenta Cake, Cambozola-stuffed, Prosciutto Crisp, White Balsamic Gastrique

MAIN COURSE

ATLANTIC SALMON

Blue Cornbread Dusted, Blue Crab and Shrimp Relish, Pomegranate Molasses, Carrot Purée

BRAISED SHORT RIB

Herb Risotto, Balsamic and Honey Rapini, Ricotta Salata, Gremolata, Braising Jus

FILET

Asparagus, Horseradish Whipped Potatoes, Demi-Glace

HERB-CRUSTED CHICKEN & HALIBUT

Mashed Potatoes, Jack Daniel's Mushrooms, Sun-dried Tomato Pesto

PECAN-CRUSTED CHICKEN & CAROLINA TROUT

Johnny Cake, Haricot Vert Succotash, Raspberry Dijon, Black Pepper-Lemon Butter

BRAISED SHORT RIB & BACON-WRAPPED SEA SCALLOP

Herb Risotto, Balsamic and Honey Rapini, Ricotta Salata, Gremolata, Braising Jus

BUTTER-POACHED SHRIMP

Mashed Potatoes, Artichoke Caponata, Barolo Demi-Glace

PRIME RIB

Roasted Red Potatoes, Grilled Asparagus, Demi-Glace, Béarnaise



DESSERT MENU

PLATED *DESSERTS*

Desserts Priced Per Piece. Minimum Order of 25 Per Item Required.

COCONUT CAKE

Cream Cheese Buttercream

BUTTERMILK PIE

Blackberry Jam, Chantilly Cream

SEASONAL FRUIT TART

Pastry Cream, Raspberry Coulis

STRAWBERRY SHORTCAKE

Strawberry Compote, Whipped Cream

CHOCOLATE TORTE

White Chocolate Powder, Orange Curd,
Raspberry Coulis

LEMON MERINGUE PIE

Toasted Meringue, Lemon, Raspberry Powder,
Graham Cracker Crust

CHEESECAKE BOMB

Cherry Compote, Chantilly Cream,
Graham Cracker Crust

RED VELVET CAKE BOMB

White Chocolate Shining Glace,
Cream Cheese Buttercream

S'MORES TORTE

House-made Marshmallow, Chocolate Mousse,
Graham Cracker Crust

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DESSERT MENU

DISPLAYED *DESSERTS*

Desserts Priced Per Piece. Minimum Order of 25 Per Item Required.

ASSORTED COOKIES

Chocolate Chip, Sugar, Snickerdoodle,
Oatmeal Cranberry, Peanut Butter

DOUGHNUT WALL

Chocolate, Glazed, Maple Bacon,
Lucky Charms Marshmallows, Strawberry

ASSORTED MINI CUPCAKES

Devil's Food, Hummingbird Cake, Vanilla,
Carrot Cake, Coconut

MINI CANNOLIS

Chocolate Chip, Pistachio, Vanilla

ÉCLAIRS & CREAM PUFFS

Pastry Creme, Chocolate Drizzle

ASSORTED LARGE CUPCAKES

Devil's Food, Hummingbird Cake, Vanilla,
Carrot Cake, Coconut

DESSERT SHOOTERS

Banana Pudding, S'mores, Lemon Meringue,
Tiramisu, Chocolate Mousse Parfait

TARTLETTES

Dulce de Leche, Pecan, Derby, Nutella,
Seasonal Fruit

MINI PIES

Seasonal Fruit, Derby, Pecan, Pumpkin,
Buttermilk, Fudge