



CATERING MENU

DENA TIDWELL
DIRECTOR OF SPECIAL EVENTS & CATERING
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OpryEvents.com/ole-red

SINGLE HORS D'OEUVRES

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

COLD

BOOZY COMPRESSED WATERMELON 5

Mint and Lime

TOMATO CAPRESE PIPETTE 6

Fresh Mozzarella, Basil

SHRIMP COCKTAIL SHOOTERS 6

Old Bay, Lemon

COUNTRY HAM AND MELON SKEWERS 5

Aged Cain Vinegar

BLT CROSTINI 6

Wagyu Bacon, Tomatoes, Lettuce, Bacon Aioli

TUNA TARTARE SPOON 6

Cucumber Salad, Pickled Mustard Seed, Chili Oil

HOT

PIMENTO CHEESE & RICE BALL 6

House Pimento, Red Pepper Jelly

HOT CHICKEN BITE 6

Dill Pickle, House Wine Honey Mustard

KOREAN SHORT RIB SLIDER 6

Smoked Bulgogi, Kimchi & Slaw, Cilantro

CARROT & CUCUMBER SPRING ROLLS 6 (v/gf)

Red Cabbage, Peanuts, Bulgogi Marinade & Sesame Ginger Dipping Sauce

SOUTHWESTERN POTATO SKINS 7 (v/gf)

Beyond Crumbles, Black Beans, Roasted Corn, Cilantro-Cumin "Mayo", Cheese, Peppers

SMOKED SHORT RIB POTATO SKINS 6

Bourbon-thyme Demi, Tennessee White Cheddar, Carnalized Onions

LOBSTER AND CORN FRITTERS 6

Old-bay Aioli and Lemon

PRETZEL WRAPPED PIGS IN A BLANKET 5

Bourbon Ketchup

BAR-B-QUE MEATBALLS 5

Whiskey Bar-B-Que Sauce

HOT (OR NOT) CHICKEN BISCUIT 5

Bread-and-Butter Pickles, Herb Mayo

MARYLAND-STYLE CRAB CAKE 6

Malt Vinegar Rémooulade, Carrot Slaw

BACON-WRAPPED SCALLOP 6

Sorghum Wine Vinaigrette

BOLOGNA SLIDER 6

Fried Bologna, Caramelized Onions, Beer Cheese, Crushed Kettle Chips, Mustard

SOUTHERN MARGARITA FLATBREAD 5

Pimento Cheese, Heirloom Tomatoes, Arugula

FILO TRIANGLE 6

Goat Cheese, Honey, Fig, Mostarda

RATATOUILLE STUFFED MUSHROOMS 5 (v/gf)

Zucchini, Peppers, Sweet Onions, Celery, Spinach, Olives & Spinach (contains almonds)

All charges are subject to a 25% service charge and applicable taxes.

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BUFFET OPTIONS

Priced Per Person. Coffee and Ice Tea Included with All Lunches. Buffets Served Family Style with 20 or Less

DELI PLATTER 28

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 Onions, Red Onions

BOYS 'ROUND HERE 29

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

THE SOUTHERN GENTLEMEN 34

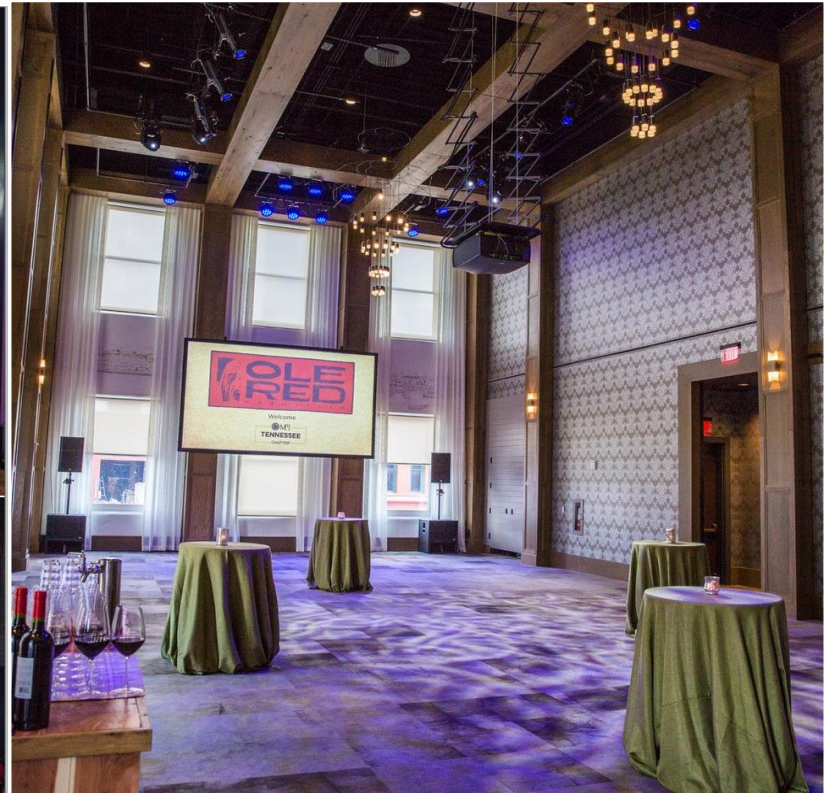
Jalapeño Bacon Cornbread, Honey Butter, Smoked Duke's™ Tomato Salad, Champagne of Fried Chicken —Half Hot, Half Not, Bar-B-Que Sauce, Pimento Mac 'N' Beer Cheese, Southern Smashed Potatoes with White Gravy, Turnip Greens Smoked with Ham Hock, Mini Cream Pies; Coconut, Banana, Peanut Butter, Key Lime

3RD STREET TACO BAR 40

Tortilla Chips, Cilantro-Lime Guacamole, Charred Tomato Salsa, Black Bean & 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, Churros

THE BLUE TICK GRILL OUT 41

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, Assorted Dips, Corn Pudding, House-Simmered Baked Beans, Grilled Peppers, Onions, Beer Mustard, Cookies, Assorted Fried Pies



SALADS & PLATED ENTREES

Priced Per Person. Bread Service, Coffee and Ice Tea Included.

SALAD pick one

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, Goat Cheese, Sweet Onions, Dried Cranberries, Candied Pecans, Strawberry Vinaigrette

MAIN COURSE pick one

SOUTHERN-STYLE FRIED CHICKEN SALAD 39

Romaine, Cornbread Croutons, Cherry Tomato, Egg, Country Cheddar, Ole Red Ranch

FRIED CHICKEN HOT OR NOT 40

Pimento Mac 'N' Beer Cheese, Seasonal Veggies

HERB-CRUSTED CHICKEN BREAST 41

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

PAN-SEARED ATLANTIC SALMON 47

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

BLACK & BLUE FLAT IRON STEAK SALAD 48

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

HERB-SEARED SIRLOIN 48

Mashed Potatoes, Grilled Asparagus, Red Wine Demi-Glace

PAN-SEARED AIRLINE CHICKEN & TERES MAJOR STEAK 50

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

DESSERT pick one

COCONUT CAKE

Caramelized Pineapple Purée, Toasted Coconut

SEASONAL FRUIT TART

Pastry Cream, Raspberry Coulis

STRAWBERRY SHORTCAKE

Strawberry Compote, Whipped Cream

CHEESECAKE BOMB

Cherry Compote, Chantilly Cream, Graham Cracker Crust

RED VELVET CAKE BOMB

White Chocolate Shining Glace

CHOCOLATE ACROSS TRIO

Chocolate-dipped Strawberry, White Chocolate Cake Bite, Chocolate Tartelette

TOFFEE BANANA PUDDING CAKE

Caramel Sauce

FLOURLESS CHOCOLATE CAKE

Seasonal Berries, Fruit Coulis

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DISPLAYS

Price Per Person. 25 Person Minimum.

POPCORN TRIO 6

Mediterranean Dill, Cayenne, and Truffle

OLIVES & NUTS 8

Marinated Mix of Olives, Assorted Nuts, Rosemary, Garlic

SEASONAL FRUIT 13

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

MARINATED GRILLED VEGETABLE PLATTER 13

Pesto, Ranch

REDNECK SNACK BOARD 14

Beer-boiled Peanut Hummus, Pork Rinds, Candied Bacon, Pimento Cheese, Buttermilk Cheddar, Pickled Green Tomatoes, Radishes, Grilled Bread, Tabbouleh, Raw Honey

SEAFOOD 27

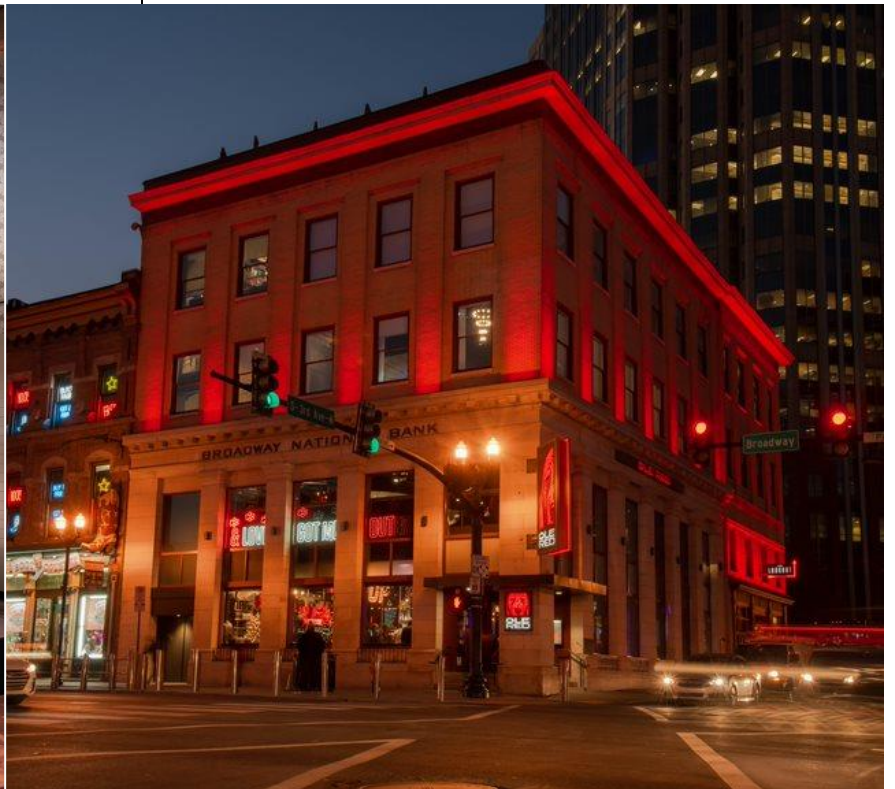
Oysters on Half Shell, Smoked Mussels, Crab Claws, Shrimp Cocktail, Bloody Mary Cocktail Sauce, Hot Sauce, Lemon, House-made Crackers Seafood Selection May Vary Based on Market Conditions

TRAIL MIX 17

Pecans, Walnuts, Peanuts, M&Ms, Chocolate Chips, Reeses Pieces, Butterscotch chips, Raisins, Dried Mango, Dried Cranberries, Dried Cherries, Dehydrated Coconut, Dried Peaches, Burlap Sacks

PLATTERED SALAD 16

Watermelon and Mango with Agave-Chili Vinaigrette, Braised Beets Goat Cheese Candied Pecans and Balsamic, Heirloom Tomato Shaved Vidalia Onions Basil Dukes Mayonnaise, Pull-apart Rolls Butter and Jams



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CARVING STATIONS

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

CAJUN RUBBED SMOKED TURKEY BREAST 23

Cranberry & Orange Relish, Cornbread Dressing, Hashbrown Casserole, Sister Schubert Rolls

KUMQUAT & SWISS CHARD STUFFED PORK LOIN 25

Pecan & Cinnamon Gremolata, Roasted Sweet Potatoes, Sourdough Rolls, Bourbon Pork Demi

HERB CRUSTED PRIME RIB 29

Roasted Fingerlings, Coriander Charred Baby Carrots, Red Wine Demi, Dinner Rolls, Horseradish Cream

SMOKED BRISKET 24

Buttermilk Biscuits, Jam, Butter, Vinegar Slaw, Whiskey BBQ Sauce, Pickles

ROSEMARY LEG OF LAMB 27

Herbed Citrus Couscous, Lemon-Grilled Asparagus, Parmesan Hard Rolls, Tzatziki

COFFEE RUBBED VENISON LOIN 27

Roasted Brussel Sprouts, Garlic Whipped Potatoes, Huckleberry Jus, Sourdough Rolls

SCALLOP & SHRIMP STUFFED HALIBUT 28

Herbed Pilaf, Roasted Patty Pan Squash, Tarragon Buerre Blanc, Soft Yeast Rolls



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ACTION STATIONS

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

LIVING SALAD 18

Fixins': Selection of Living Lettuces, Heirloom Tomatoes, Radishes, Roasted Beets, Baby Carrots, English Cucumbers, Sweet Peppers, Red Onions, Corn Bread Croutons, Chickpeas

Enhancements: Ranch, Sesame-ginger Vinaigrette, Chipotle- lime Vinaigrette, Potato Salad, Chicken and Apple Salad, Duke's Mayo Egg Salad, Pull-apart Rolls, Butter and Jams

NACHO 26

Fixins': Chimichurri Marinated Skirt Steak, Citrus Grilled Shrimp, Smoked Chicken, White Queso, Velveeta Cheese Sauce, Cheddar Jack Cheese, Charred Peppers and Onions, Rotel Tomatoes, Pickled Jalapenos, Black Olives, Shredded Lettuce, Sour Cream, Salsa, Tomatillo Salsa, Tortilla Chips

Enhancements: Cumin Black Beans, Spanish Style Rice, Street Corn Salad, Chili-rubbed Grilled Zucchini

PASTA 27

Fixins': Italian Sausage, Roasted Chicken, Meatballs, Gnocchi, Cheese Tortellini, Rigatoni, San Marzano Tomato Sauce, Cheesy Alfredo, Pesto, Fresh Mozzarella, Grated Parmesan, Artichokes, Sautéed Spinach, Roasted Wild Mushrooms, Country Olives, Roasted Tomatoes, Caramelized Onions, Fire Roasted Peppers, Basil, Garlic, Aged Balsamic

Enhancements: Garlic Roasted Broccolini, Grilled Asparagus and Herb Mushroom Salad, Parmesan Pull-apart Rolls

POUTINE 24

Fixins': Smoked Pulled Pork, Chopped Brisket, Sautéed Shrimp, Fried Egg, House-fried Tater Tots, Whiskey Bar-B-Que Sauce, Velveeta Beer Cheese, Sawmill Gravy, Kentucky Cheese Curds, Roasted Wild Mushrooms, Sautéed Peppers and Onions, Ole Red Hot Sauce, Crispy Fried Onions, Scallions, Picked Jalapenos

Enhancements: Jalapeno-cheddar Corn Bread, Georgia Pecan and Apple Salad, Fried Okra, Sweet Cream Corn

FISH TACO 28

Fixins': Plancha Grilled Seasonal Fish, Guacamotijo Sauce, Napa Cabbage Slaw, Pickled Carrots & Jalapeños, Pineapple Chutney, Baja Sauce, Guacamole, Salsa Verde, Pico de Gallo, Chipotle Citrus Vinaigrette, Limes, Flour & Corn Tortillas

Enhancements: Black Bean & Quinoa Citrus Salad, Fried Plantain Chips, Saffron Rice, Blistered Peppers

GRAIN 'DOG' BOWLS 22

Fixins': Quinoa, Brown Rice, Herb Grilled Chicken, Yucatan Marinaded Shrimp, Asian Tofu, Feta, Fresh Mozzarella, Cheddar Jack, Tomatoes, Corn, Black Beans, Crispy Chickpeas, Cucumbers, Chopped Kale, Baby Spinach, Cilantro, Oranges, Peanuts, Pepitas, Fresno Chilis, Avocado, Diced Egg, Green Beans, Carrots, Scallions, Kimchee, Sesame-Ginger Vinaigrette, Chipotle- Lime Vinaigrette, Ranch

Enhancements: Warm Yeast Rolls, Seasonal Jam

ACTION STATIONS *cont'd*

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

HONKY-TONK HIBACHI 26

Fixins': Korean BBQ Short Ribs, Cilantro Grill Shrimp, Steam Buns, Spam Fried Rice, Kimchee, Fresno Chilis, Carrot & Raisin Chutney, Bean Sprouts, Lime, Cilantro, Candied Lemon, Korean Mayo, Sriracha

Enhancements: Pork Potstickers, Green Bean & Shitake Soy-Sesame Salad, Sautéed Baby Boy Choy with Chee-Hou Garlic Sauce

FRITO PIE WALKING TACO 23

Fixins': Smoked Brisket Chili, Turkey & White Bean Chili, Cheddar Jack, Cotija, Sour Cream, Scallions, Shaved Carrots, Radishes, Crispy Onions, Pickled Jalapeños, Pico de Gallo

Enhancements: Cornbread Muffins, Fried Okra, Hoppin' John Salad

NASHVILLE CHICKEN & WAFFLES

& MEATLOAF OH MY! 27

Fixins': Hot & Not Hot Fried Chicken, Meatloaf "Cupcakes" Bourbon Maple Syrup, Butter, Seasonal Jam

Enhancements: Buttermilk Biscuits, Five Cheese Mac N Cheese, Braised Collard Greens, Whipped Cream Corn & Jalapeño Salad

SLIDERS 27

Fixins': Beef Slider, Griddled Bologna, Smoked Pork, Hot Fried Country Steak, Short Rib, Mini Brioche Buns, Mini Biscuits, Kentucky Sorghum Onion Jam, Crispy Onions, Velveeta Cheese Sauce, Shredded Lettuce, Sliced Tomatoes, Mucky Duck Mustard, Whiskey BBQ Sauce, Vinegar Slaw, B&B Pickles

Enhancements: Honey Sriracha Smoked Chicken Wings, Rosemary French Fries, Bacon & Brown Sugar Brussel Sprouts, Broccoli & Cheese Salad

NITRO ICE CREAM SUNDAE 14

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

INJECTABLE DONUTS STATION 14

Crispy Fried Donuts

INJECTABLES Lemon, Strawberry, Vanilla Cream, Chocolate, Coffee Cream

SHAKABLES Cinnamon/Sugar, Powdered Sugar, Strawberry Powder, Cocoa Powder

S'MORES STATION 19

Lava Rock Camp Fire, House Made Mint, Strawberry, Banana & Bourbon Marshmallow Cubes, Cinnamon Graham Crackers, Chocolate Graham Crackers, Reeses', Hershey Bars, Kit-Kats, Crunch Bars

CARNIVAL! 14

Spun to order Cotton Candy, Assorted Cupcakes, Chocolate/Red Velvet/Vanilla Cake Pops, S'More "Rice Krispy" Treats, Lego Candy Blocks, M&M's, Gummy Bears, Reeses Pieces, Candied Baby Apples



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BUFFET OPTIONS

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RED, RED, REDNECK MEAT & 3 49

House-made Biscuits and Jam, Southern House Salad with Ranch, Southern Smashed Potatoes, Champagne of Fried Chicken- Half Hot, Half 10-hour Smoked Brisket
Roasted Seasonal Vegetables, Slow-cooked Green Beans, Red Velvet Cake and Banana Pudding

THE WARDEN 53

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, Fried Okra, Jalapeño-Corn Pudding, Sweet Potato Mash with Honey, Whiskey, and Pecans, Green Bean Casserole with Wild Mushrooms and Fried Onion Straws, Mini Fudge Pies, Mini Pecan Pies, Mini Peanut Butter Pies, Mini Chocolate Pies, Mini Derby Pies, and Seasonal Cobbler

TOUR OF ASIA 63

Bok Choy Salad with Sesame-Ginger Dressing, Shaved Veggies, Lo Mein Noodles, Pho Station with Mushroom Dashi, Blistered Shisito Peppers, Coriander Scented Jasmine Rice, Braised Carrots, Snap Pea & Mushroom Salad, Five Spiced Pork Spare Ribs, Citrus & Hoisin Glazed Chicken, Spiced Banana Fritters, Coconut Bibingka

CUMBERLAND GAP 59

Mixed Greens Salad with Ranch & BBQ Vinaigrette, Buttermilk Biscuits, Jalapeño-Cheddar Cornbread, Heirloom Tomato & Sweet Onion Salad, Redskin Potato Salad, Country Ham Wrapped Carolina Trout, BBQ Rubbed Smoked Chicken, Five Cheese Mac N Cheese, Cumin Charred Baby Carrots, Lemon & Parmesan Zucchini, Southern Black Eyed Peas, Bourbon Chocolate Bread Pudding, Derby Tarts, Apple Butter Stack Cakes with Bourbon-Brown Sugar Glaze

OLE RED NASHVILLE 49

House-made Bread and Butter, Kale Caesar, Pimento Mac 'N' Cheese with Breadcrumbs 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™ Shooters

THE NASHVILLE 72

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, Chili-fried Brussels Sprouts, Beer Braised Kale, Caramelized Onions, S'mores Torte, Red Velvet and Carrot Cake Whoopie Pies

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PLATED DUO MENU

Priced Per Person. Bread Service, Coffee and Ice Tea Included.

SALAD pick one

SPRING GREEN SALAD

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

CAESER SALAD

Romaine Hearts, Croutons Crumbles, Pecorino Romano, Caesar Dressing

SPINACH SALAD

Spinach, Goat Cheese, Sweet Onions

WEDGE SALAD

Iceberg Lettuce, Cherry Tomatoes, Smoked Bacon, Onion Straws, Blue Cheese, Herb Vinaigrette

MAIN COURSE pick one

FILET MIGNON & VERLASSO SALMON 92

Bourbon Demi Glace & Tarragon Buerre Blanc

HERB CRUSTED CHICKEN BREAST & GRILLED VERLASSO SALMON 81

Chicken-Thyme Demi & Tarragon Buerre Blanc

FILET MIGNON & LUMP CRAB CAKES 85

Bourbon Thyme Demi & Mustard Dijonaise

HERB CRUSTED CHICKEN BREAST & SAUTÉED GARLIC SHRIMP 79

Bourbon Thyme Demi & Artichoke Bagna Cauda

FILET MIGNON & SAUTÉED SHRIMP 89

Bourbon Demi Glace & Artichoke Bagna Cauda

FARMER'S MARKET pick one

ROASTED ASPARAGUS

Bourbon Smoked Sea Salt

BRAISED RAPINI

Raw Honey & Balsamic

ROASTED BABY SQUASHES

Thyme & Barrel-Aged Vinegar

CHARRED HEIRLOOM CARROTS

Coriander & Maple

CREAMED KALE

Garlic & Parmesan

ROASTED BRUSSELS SPROUTS

Sweet Chili Sauce & Sesame

STARCHES pick one

WHITE CHEDDAR GRITS

HORSERADISH MASHED POTATOES

GRANA PADANO RISOTTO

HERB RICE PILAF

HERB-ROASTED FINGERLING POTATOES

POTATO GRATIN

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PLATED DESSERTS

COCONUT CAKE BAR

Caramelized Pineapple Purée, Toasted Coconut, White Chocolate

STRAWBERRY SHORTCAKE

Rosemary Biscuit, Strawberry Jam, Whipped Cream, Candied Rosemary

RED VELVET CAKE TOWER

Cheesecake Icing, Crystallized Berries

BLACK WALNUT AND PEACH POUND CAKE

Charred Peaches, Maple Oat Clusters, Caramel Pecan Ice Cream

TOFFEE BANANA PUDDING CAKE

Honey Almond Cookie, Banana Infused Whipped Cream, Caramel Sauce

KENTUCKY APPLE SPICED STACKED CAKES

Kentucky Sorghum, Apple Butter, Bourbon Brown Sugar Glaze

MIXED BERRY BUCKLE

Crumbled Topping, Poppyseed Buttermilk Ice Cream

CHOCOLATE ACROSS TRIO

Triple Chocolate Shooter, White Chocolate Petite, Chocolate Strawberry



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CATERING MENU

DISPLAYED DESSERTS

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

ASSORTED COOKIES 3

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

DONUTS & DONUT HOLES 5

Chocolate, Glazed, Maple Bacon, Oreo, Fruit, Banana Pudding

ASSORTED MINI CUPCAKES 5

Chocolate, Hummingbird, Vanilla, Carrot, Southern Belle

WARM COBBLER & ICE CREAM 8

Peach, Blackberry, Apple, Bourbon Vanilla Ice Cream

MINI PIES 6

Seasonal Fruit, Derby, Pecan, Buttermilk, Peanut Butter, Fudge Pie

DESSERT SHOOTERS 6

Banana Pudding, S'mores, Strawberry Cheesecake, Oreo, Key lime

TARTLETTES 6

Dulce de Leche, Pecan, Bourbon Chocolate, Lemon Meringue, Nutella, Seasonal Fruit

CEREAL TREAT BARS 8

M&M Rice Krispy Treats, Golden Graham S'Mores, Cocoa Puff & Banana Chips, Fruity Pebble Treats, Reeses' Puffs & Chocolate/Peanut Butter Chips



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BAR PACKAGES

CALL BRAND LIQUORS

VODKA

Deep Eddy
Smithworks

TEQUILA

Sauza Gold
Altos Plata
Lunazol Blanco

WHISKEY

Buffalo Trace
Jim Beam
Four Roses
Southern Comfort
Seagram 7

GIN

Beefeater

RUM

Bacardi
Captain Morgan
RumHaven Coconut

BRANDY

Copper & Kings

SCOTCH

Dewars
Johnnie Walker Red

CALL BRAND WINE

Semi Chardonnay
Nobila Icon Pinot Grigio
Hahn Cabernet
Semi Sauvignon Blanc
Lola Rose

1 HOUR : \$27 ++

2 HOUR: \$39 ++

EACH ADDITIONAL HOUR: \$13 ++

CALL BY THE GLASS: \$12 ++

DRINK TICKETS

DOMESTIC BEER, CALL BRAND WINE & LIQUOR \$12 ++

PREMIUM BEER, WINE & LIQUOR : \$14 ++

PREMIUM BRAND LIQUORS

VODKA

Tito's

WHISKEY

Jack Daniels
Maker's Mark
Crown Royal
Bulleit
Bulleit Rye
Jameson

BRANDY

Grand Marnier

COGNAC

Hennessey

TEQUILA

Don Julio Blanco
Herradura Reposado
Altos Añejo

GIN

Hendrick's
Tanqueray

RUM

Mount Gay
Myers

SCOTCH

Johnnie Walker Black

PREMIUM WINE

Joel Gott Unoaked Chardonnay, Ferrari Merlot,
LeCrema Chardonnay, Tahan Malbec,
Villa Maria Sauvignon Blanc, The Prisoner,
Conundrum Red & White, AIX,
Joel Gott 815 Cabernet, J Vineyards Brut Cuvee

1 HOUR : \$30 ++

2 HOUR: \$42 ++

EACH ADDITIONAL HOUR: \$15 ++

PREMIUM BY THE GLASS: \$13-18 ++

DOMESTIC BEER, RED & WHITE WINE

1 HOUR : \$20 ++

2 HOURS : \$34 ++

EACH ADDITIONAL HOUR: \$10 ++

BEER & WINE BY THE GLASS: 8-12

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SPECIALTY DRINK STATIONS

Priced Per Person. Requires Bartender On Staff.

MARGARITA BAR 32

Premium Tequila Margaritas Accompanied with Seasoned Salts, Fresh Fruits & Berries, Herbs and Jalapenos. Choice of 3 Flavored Margaritas; Classic, Blackberry Mint, Peach, Strawberry, Mango Habanero, Prickly Pear

MIMOSA BAR 30

The Mimosa Bar Comes Complete with Seasonal Fruit and Berries. Choice of 3 Classic, Blackberry Mint, Grapefruit Rosemary, Berry Peach, Bellini

MOJITO BAR 30

Premium Rum, Fresh Picked Mint and Hand Squeezed Lime Juice. Choice of 3 Classic, Blueberry, Watermelon, Blackberry Mint and Pineapple

FALL IS IN THE AIR 5

Enjoy a Warm Glass of Apple Cider with Cinnamon Sticks

COFFEE BAR 5

Light & Dark Roast Coffee Brewed, Assorted Flavored Teas, Syrups, Cane Sugar Cubes, Cinnamon Multi-flavored Creamers

BLOODY MARY BAR 30

Smithworks Vodka Accompanied with Bloody Mary Mix and All the Accoutrements; Celery Sticks, Carrot Sticks, Peppers, Lemons, Limes, Olives, Cherry Tomatoes, Cucumbers and Assorted Hot Sauces, Seasonings, Fresh Herbs

MARTINI BAR 32

Assorted Flavored Vodkas to Create Cosmos & Gimlets. Garnishments included. Add an Ice Luge with Your Logo

SANGRIA BAR 28

House-Made Red & White Sangria Infused with Seasonal Fruit

THE MAKE YOUR OWN LEMONADE 20

Fresh House-made Lemonade, Strawberries, Blueberries, Lemons, Basil, Mint, Base Spirit of Choice, Includes Take-home Mason Jar



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ENHANCEMENTS

SIGNATURE COCKTAIL

Treat Your Guests to a Signature Cocktail
Created by Our Team of Mixologists

PRICES VARY DEPENDING ON COCKTAIL

BRANDED ICE

Take Your Event's Signature Cocktail to the
Next Level by Branding an Oversized Ice Cube
with Your Company's Logo.

\$200 Setup Fee with a Two-week Turnaround
\$2-\$5 PER CUBE DEPENDING ON SIZE

CHAMPAGNE TOAST PRICE PER PERSON

Make Your Event Special by Adding a
Champagne Toast

LINENS: \$40

CENTERPIECES: \$40-\$65

PHOTO BOOTH: \$800

LOOK-A-LIKES: \$800-\$1,500

ICE SCULPTURE OR LUGE: PRICES VARY

MADAME TUSSAUDS BLAKE SHELTON WAX FIGURE: \$2500



GROUP EVENT PACKAGE OPPORTUNITIES

BUILD A CUSTOM GROUP RETAIL PACKAGE.



\$4.99
9307692



\$24.99
9308789

\$5.99
9308447



\$14.99
9305697



\$7.99
9307732



\$9.99
9307711



\$19.99
9306428



\$29.99
9303517



\$24.99
9303532



\$49.99
9307382



\$19.99
9308793



\$9.99
9306766

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.