



## CATERING MENU

### HORS D'OEUVRE

#### Platters & Dips

Each Serves 10-12

Artisanal Cheese Platter \$54  
*House Made Crackers, Dried Fruit and Nuts*

Charcuterie Platter \$54  
*Grilled Bread, Mustard, Pickled Vegetables*

Cheese & Charcuterie Combo \$54

Flatbread du Jour Platter \$36

#### By the Dozen

Select up to 3 items.

Canapés du Jour \$39  
*Finger-friendly, bite-sized delights...seasonally influenced and ever-changing!*

Garlic Herb Roasted Ribeye \$48  
*Potato Rolls, Horseradish Cream*

Grilled Bistro Steak Skewers \$46  
*With Arugula Pesto*

Marinated Grilled Chicken Skewers \$36  
*Chimichurri*

Duck Confit \$45  
*White Cheddar Biscuit, Amish Pepper Jam*

BLT Crostini with Garden Fresh Tomatoes,  
Candied Benton's Bacon \$36

*Choice of Vegetarian and/or with Meat*

Smoked Tuna Dip \$34  
*Vegetable Crudité and Crackers*

Housemade Pimento Cheese \$28  
*Vegetable Crudité & Crostini*

Grilled Onion Dip \$35  
*House Made Potato Chips*

Smoked Salmon Cakes \$42  
*Peppadew Aioli*

Country Ham and Pimento Cheese on  
House Made Potato Rolls \$34

Crab Puffs \$44  
*Comeback Sauce*

Apple, Pecan, and Camembert  
Puff Pastry \$36

Tuna Tartar on Sesame Crackers \$42

Deviled Eggs \$14

Shrimp Cocktail \$19

Oysters on the Half Shell \$39

## **BUFFET PACKAGE**

**\$34 Per Person Includes:**

Mixed Greens or Caesar Salad

Choice of 2 Entrées\*

Choice of 2 Sides

\* Add \$3 for Beef Bourguignon

## **ENTRÉES**

Cassoulet \$22

*Pork Shoulder, White Beans, Duck Confit,  
Garlic Sausage*

Beef Bourguignon \$25.50

*Farm Vegetables*

Coq au Vin \$19

*Red Wine and Bacon Braised Chicken*

Roasted Chicken \$16.50

Seasonal Vegetarian \$19

## *Salads*

Caesar Salad \$3.5

*Romaine, Parmigiano-Reggiano, Oregano Croutons*

Mixed Greens Salad \$3.5

*Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons*

## **SIDES**

Potato Purée \$6

Pancetta Mac & Cheese \$6

*Kale with Roasted Peanuts, Raisins and Garlic* \$6

House-made Baguette \$3.5

Bread Basket (servers 3-4) \$4

***Al La Carte Prices on Entrees, Salads, Sides – Minimum order of 6***

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## **BREAKFAST**

Assorted Muffins & Pastries...\$30/Dozen

Cinnamon Rolls...\$34/Dozen

Croissants...\$36/Dozen

Chocolate Croissants...\$40/Dozen

Ham & Cheese Roll-Ups...\$30/Dozen

Muffins...\$20/Dozen

Blueberry ♦ Bran ♦ Pineapple Coconut ♦ Seasonal

Banana Bread & Cream Cheese Tea

Sandwiches...\$20/Dozen

Vegetable Frittata...\$45 (Serves 14-16)

Quiche Lorraine...\$35 (Serves 8-10)

Mini Quiche Lorraine...\$32/Dozen

Scones...\$30/Dozen

Lemon Pecan ♦ Blueberry ♦ Bacon Cheddar

# DESSERTS & PASTRIES

## MINIATURES

Priced Per Dozen

Éclairs	\$24
Macaroons Drizzled with Dark Chocolate	\$18
Assorted Dessert Bar Bites	\$20
Chocolate Fudge One-bites, Chocolate Cookie Crust with Dark Chocolate Filling	\$34

Miniature Tarts	2" - One Bite	3" - Two Bites	4" - Four Bites
Fruit Tarts with Pastry Cream and Seasonal Fruit	\$29 per dozen	\$34 per dozen	\$52 per dozen
Mixed Berry Baked Tarts	N/A	\$42 per dozen	\$60 per dozen
Baked Apple Tarts	N/A	\$42 per dozen	\$60 per dozen
Lemon Tarts	\$26 per dozen	\$32 per dozen	\$48 per dozen

## WHOLE CAKES

WHOLE CAKES - DOUBLE LAYER	9" Round	Half Sheet
Chocolate with Choice of Buttercream or Cream Cheese Frosting	\$32	\$48
Vanilla with Choice of Buttercream or Cream Cheese Frosting	\$32	\$48
Lemon with Choice of Buttercream or Cream Cheese Frosting	\$32	\$48
<b>Gourmet Flavors:</b>		
Red Velvet with Choice of Buttercream or Cream Cheese Frosting	\$35	\$48
Carrot with Choice of Buttercream or Cream Cheese Frosting	\$35	\$48
Chocolate Mousse	\$35	\$65
Coconut	\$35	\$65
Lemon w/ curd fill	\$35	\$65
German Chocolate	\$35	\$65
Magnolia Brown <i>Made with Nut Brown Ale, Caramel Chocolate Buttercream Frosting, Candied Pecans</i>	\$35	\$65

**TRIPLE LAYER** is available for additional \$10.00

**SPECIAL FILLING** (lemon curd, custard, choc mousse, rasp jam) \$3.00

**ART WORK** - Roses, Balloons, & Polka Dots - \$10.00

**SPECIALTY CAKES** - considered upon request

## WHOLE TARTS

Pineapple Coconut	\$26
Dark Chocolate	\$28
Apple Almond	\$26
Linzer	\$28
Molasses Pecan	\$28

# COOKIES, CUPCAKES & BARS

## COOKIES...\$19.00/Dozen

Small Brown Butter ♦ Oatmeal Raisin ♦ Peanut Butter ♦ Chocolate Chip ♦ Snickerdoodle

## RED COOKIE BOXES... \$22/Dozen

## CUPCAKES...\$28/Dozen

Chocolate ♦ Vanilla ♦ Coconut ♦ Red Velvet

## DESSERT BARS \$28/Dozen

Brownies ♦ Lemon Squares ♦ Salted Caramel

Blondies ♦ Magic Bars ♦ Pecan Bars ♦ Seasonal

## Table 3 offers full-service catering and event planning!

### Services:

Custom Menus	Delivery & Set-Up
Staffing	Rentals
Bar Service	Valet
Audio Visual	Floral & Décor

**Catering Guidelines:** At least 72-hour notice is recommended for all catering orders. (Need it sooner? Please call to inquire.) Menu and prices are subject to change. Pricing does not include sales tax or 20% service fee.

**Confirmation and Cancellation Policy:** A nonrefundable deposit of 10% of your estimated total is required to confirm your event. A credit card is required to guarantee all catering orders at least 72 hours in advance. Orders cancelled 72-24 hours in advance will be charged the full amount of the guaranteed order, 50% of which may be applied to your next catering order. Orders cancelled within 24 hours will be charged the full amount of the guaranteed order, with no credit towards to your next catering order. There is no charge for orders cancelled more than 72 hours in advance.

### Contact:

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