



# CATERING MENU

## HORS D'OEUVRE

### Platters

Each Serves 10-12

Artisanal Cheese Plate 45  
With Crostini or Baguette, Fruit and Nuts

Charcuterie Plate 54  
With Baguette, Mustard, Pickles

Smoked Salmon Dip 33  
House Made Bread and Crackers

Flatbread du Jour Platter 34  
*Choice of Vegetarian and/or with Meat*

White Bean Hummus & Tennessee Chow 28  
With Vegetable Crudité and Crackers

Housemade Pimiento Cheese 26  
With Vegetable Crudité and Crackers

### 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 Flat Iron Steak Skewers 46  
With Arugula Pesto

Marinated Grilled Chicken Skewers 36  
With Chimichurri

Duck Confit 45  
White Cheddar Biscuit, Amish Pepper Jam

Smoked Salmon Cakes 42  
With Peppadew Aioli

Country Ham and Pimento Cheese  
Sandwiches 34

Crab Puffs 44  
Comeback Sauce

Potato Blini 38  
Salmon Roe, Crème Fraîche  
*Minimum order 3 dz and 72 hours notice*

BLT Crostini with oven roasted tomatoes,  
candied Benton's bacon 36

Deviled Eggs 16

Oysters on the Halfshell 39

Shrimp Cocktail 24

## **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 20

Pork Shoulder, White Beans, Duck Confit,  
Garlic Sausage

Beef Bourguignon 24

Coq au Vin 16

Red Wine and Bacon Braised Chicken

Roasted Chicken 16.5

Duck Confit 14.5

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 5

Pancetta Mac & Cheese 6

Kale *with Roasted Peanuts, Raisins and Garlic* 6

Brussels Sprouts *with Bacon and Shallots* 6

Seasonal Vegetables 6

House-made Baguette 3.5

Entrees, Salads and Sides Priced Per Person. Minimum Order of 6 Per Item.

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## **BREAKFAST**

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

Cinnamon Rolls...\$34/Dozen

Croissants...\$36/Dozen

Chocolate Croissants...\$40/Dozen

Muffins...\$20/Dozen

Blueberry ♦ Bran

Scones...\$30/Dozen

Lemon Pecan ♦ Blueberry ♦ Bacon Cheddar

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

Vegetable Frittata...\$45 (Serves 12-14)

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

Mini Quiche Lorraine...\$32/Dozen

# DESSERT

<b>WHOLE CAKES - DOUBLE LAYER</b>	<i>9" Round</i>	<i>Half Sheet</i>
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>With Southern Pecan Beer From Lazy Magnolia Brewery and Caramel Chocolate Buttercream</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 on request

## WHOLE TARTS

Pineapple Coconut 24.95

Chocolate 28

Apple Almond 24.95

Linzer 25

Molasses Pecan 28

## MINIATURES

*Priced Per Dozen*

Éclairs 24

Macaroons Drizzled with Dark Chocolate 18

Chocolate Fudge One-Bites, Chocolate Cookie Crust with Dark Chocolate Filling \$34

Miniature Tarts	2 inch - One Bite	3 inch - Two Bite	4 inch - 4 Bites
Fruit Tarts with Pastry Cream and Seasonal Fruit	26 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	34 per dozen	52 per dozen
Lemon Tarts	24 per dozen	32 per dozen	48 per dozen

**COOKIES...\$19.00/Dozen**

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

**Red Cookie Boxes... \$22/Dozen**

**CUPCAKES...\$28/Dozen**

Chocolate ♦ Vanilla ♦ Coconut ♦ Red Velvet

**DESSERT BARS \$28/Dozen**

Brownies ♦ Lemon Squares ♦ Salted Caramel

Snickerdoodle Blondies ♦ Pecan Bars

**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% catering fee (for full service catering only).

**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:**

Kevin Crowley or Wendy Burch

Private Dining & Catering

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