



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
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

By the Dozen (2 dozen minimum)

Select up to 3 items.

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

Garlic Herb Roasted Ribeye \$48
House Made 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 Tomatoes, Candied
Benton's Bacon \$36

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 \$24

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

Beef Bourguignon \$27.50

Farm Vegetables

Coq au Vin \$21

Red Wine and Bacon Braised Chicken

Roasted Chicken \$20

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

House-made Baguette \$3.5

Bread Basket (serves 3-4) \$4

Seasonal Vegetable - MKT

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

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)

Scones...\$30/Dozen

Lemon Pecan ♦ Blueberry ♦ Bacon Cheddar

DESSERTS & PASTRIES

MINIATURES

Priced Per Dozen

Macaroons Drizzled with Dark Chocolate	\$18
Assorted Dessert Bar Bites	\$20
Chocolate 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	<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
Gourmet Flavors:		
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

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:

Kevin Crowley or Wendy Burch
Private Dining & Catering
events@table3nashville.com
615.269.8948