



BREAKFAST

CONTINENTAL BREAKFAST

THE CLASSIC CONTINENTAL

The Hermitage Hotel Bakery Basket
Butter, Jams and Jellies
Sliced Seasonal Fruits and Berries
Yogurt Parfait with House-Made Granola, Berries,
and Local Honey
Assorted Cereals with 2% Milk and Skim Milk

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee,
Harney & Sons Gourmet Hot Tea Selections
Selection of Chilled Fruit Juices

\$32 PER PERSON.

THE EXECUTIVE CONTINENTAL

The Hermitage Hotel Bakery Basket
Butter, Jams and Jellies
Sliced Seasonal Fruits and Berries
Yogurt Parfait with House-Made Granola, Berries,
and Local Honey
Assorted Cereals with 2% Milk and Skim Milk

(Select One For Your Group)

Ham, Egg and Cheddar Croissant
Bacon, Egg and Cheese Biscuit
Seasonal Farm Vegetables and Egg Burrito with Cheddar
Cheese and House-Made Salsa
Double H Farm Sausage Biscuit with Country Gravy

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee,
Harney & Sons Gourmet Hot Tea Selections
Selection of Chilled Fruit Juices

\$38 PER PERSON.

BREAKFAST BUFFET

ALL AMERICAN *(Minimum of 15 Guests)*

The Hermitage Hotel Bakery Basket
Butter, Jams and Jellies
Sliced Seasonal Fruits and Berries
House-Made Granola, Berries, and Local Honey
Assorted Cereals with 2% Milk and Skim Milk
Individual Assorted Yogurts

Farm Fresh Eggs (Select One For Your Group)

Fresh Farm Scrambled Eggs
Southern Scramble- Farm Fresh Eggs With Double H Smoked
Sausage, Peppers, Onions, and Cheese
Ham and Cheddar Cheese Frittata

Breakfast Meats (Select Two For Your Group)

Applewood Bacon
Double H Farms Smoked Link Sausage
Double H Farms Breakfast Sausage Patties
All Natural Turkey Bacon
Country Ham

Potatoes & Grits (Select One For Your Group)

Anson Mills Cheddar Grits
Potato and Caramelized Onion Hash
Crisp Red Bliss Breakfast Potatoes

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee,
Harney & Sons Gourmet Hot Tea Selections
Selection of Chilled Fruit Juices

\$42 PER PERSON.

***ADD DOUBLE H CORN BEEF HASH FOR \$3 PER PERSON**



BREAKFAST

BREAKFAST SANDWICHES

Sausage Biscuit with Whole Grain Mustard Gravy
\$8 EACH.

Ham, Egg and White Cheddar Cheese Croissant
\$7 EACH.

Bacon, Egg, and Cheese Biscuit
\$7 EACH.

Country Ham and Egg with Gruyere on English Muffin
\$7 EACH.

PLATED BREAKFAST

Designed for groups with 15 people or less. Please consult with your Catering Manager for options.



BREAKFAST

BREAKFAST ENHANCEMENTS

OMELETS MADE TO ORDER *

Farm Fresh Eggs, Local Ham, Bacon, Sausage, Mushrooms, Peppers, Cheese, Tomatoes, Onion, Spinach

\$13 PER PERSON.

WAFFLE STATION

Mini Waffles with Sorghum Butter, Fruit Compote, Candied Pecans, Maple Syrup

\$12 PER PERSON.

HOUSE-MADE BISCUITS STATION

Local Honey, House-Made Jams, Jellies and Apple Butter

\$10 PER PERSON.

BAGEL BAR

Assorted Bagels with House-Made Jams, Local Honey, and Assorted Cream Cheeses to include Garden Vegetable and Plain

\$8 PER PERSON.

SMOKED SALMON BAGEL BAR

Assorted Bagels with Smoked Salmon, Capers, Red Onion, Hard-Boiled Egg, Tomatoes, Garden Vegetable Cream Cheese

\$14 PER PERSON.

CREAMY OATMEAL BAR

Steele Cut Oatmeal with Brown Sugar, Cinnamon, Raisins, Berries, and Butter

\$9 PER PERSON.

BEVERAGE ENHANCEMENTS

BLOODY MARY BAR *

House-Made Bloody Mary Mix, Celery Sticks, Pepperoncini, Green Olives, Pickled Onion, Horseradish and Tabasco Sauces

**\$12 PER DRINK.
\$14 PER DRINK (TOP SHELF).**

MIMOSA BAR *

House Sparkling Wine

Choice of 2 of the following:

Fresh Squeezed Orange Juice
Blood Orange
Grapefruit

\$12 PER DRINK.

ENHANCEMENTS ARE TO BE ADDED TO THE BREAKFAST BUFFETS AND BRUNCHES. THE SELECTIONS ABOVE ARE NOT AVAILABLE ON THEIR OWN. MINIMUM ORDER OF 20 PER ITEM.

*STATIONS REQUIRE A CHEF ATTENDANT. A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES.



LUNCH

PLATED LUNCH

SALAD *(Select One For Your Group)*

Caesar Salad **CG**

Hearts of Romaine, Parmesan, and Brioche Croutons with a Creamy Caesar Dressing

Farm Salad **CG**

Fresh Double H Farms Lettuces
Seasonal Farm Vegetables and House-Made Citrus Vinaigrette

Double H Farms Beet Salad

Roasted Beets tossed with Arugula, Basil, Crumbled Feta with an Aged Balsamic Dressing

Classic Wedge Salad

Crisp Iceberg Lettuce, Crumbled Blue Cheese, Roasted Tomatoes, Eggs, Bacon with Buttermilk Dressing

Heirloom Tomato & Mozzarella Salad

Arugula, Basil, Garlic Croutons
With an Aged Balsamic Vinaigrette

ENTREES *(Select One For Your Group)*

Free Range Chicken Breast

Roasted Fingerling Potatoes, Sautéed Baby Spinach, Rosemary Au Jus

\$45 PER PERSON.

Signature Nashville Hot Chicken

Buttermilk Mashed Yukon Gold Potatoes, Collard Greens and White BBQ Sauce

\$42 PER PERSON.

Market Fish of the Day **CG**

Anson Mills Grits, Brussel Sprouts Slaw, Creole Mustard Sauce

\$48 PER PERSON.

Braised Double H Farms Beef Short Ribs

Tennessee Cheddar Mashed Potatoes, Grilled Asparagus

\$48 PER PERSON.

Smoked Pork Loin

Sweet Potato Purée, Glazed Seasonal Root Vegetables, Bourbon Apple Sauce

\$45 PER PERSON.

Roasted Beet Risotto

Shaved Parmesan Cheese, Toasted Pistachios

\$40 PER PERSON.

Local Mushroom Ravioli

Wilted Spinach, Mushroom Cream

\$40 PER PERSON.



LUNCH

PLATED LUNCH

DESSERT *(Select One For Your Group)*

Strawberry Shortcake

Macerated Strawberries, Sweet Crusted Biscuit, Whipped Cream

Flourless Chocolate Torte

Whipped Cream, Salted Chocolate Dust, Chocolate Sauce, Raspberries

Traditional Carrot Cake

Cream Cheese Frosting, Candied Pecans

Coconut Cake **CG**

Layered Coconut Cream, Whipped Cream, Toasted Coconut

Southern Style Chocolate Cake **CG**

Rich Chocolate Cream, Dark Chocolate Ganache

Bourbon Praline Pot De Crème

Bourbon and Milk Chocolate, Candied Pecans, Chantilly Cream



LUNCH

BUFFET LUNCH

DELI SANDWICH BUFFET

Buffet Includes:

Chef's Soup Creation
Farm Salad - Fresh Double H Farms Lettuces with Seasonal Farm
Vegetables and House-Made Citrus Vinaigrette
Country Style Potato Salad
Creamy Coleslaw

Build-Your-Own Sandwich

Assorted Breads
Oven-Roasted Turkey Breast
Smoked Ham
Double H Farms Roast Beef
Swiss Cheese
Aged Cheddar
Lettuce, Tomato, Onion, Pickles
Mustard, Mayonnaise, Creamy Horseradish

Assorted Desserts

House-Made Cookies
House-Made Brownies

Beverages

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Harney
& Sons Gourmet Hot Tea Selections
Iced Tea and Water

\$42 PER PERSON.

ENHANCEMENTS

CHEF CREATED HOT SANDWICHES

(Choice of Two For Your Group)

Club Sandwich

Country Ham, Turkey, Cheddar, Swiss, Lettuce, Tomato, Bacon,
Mayo on Toasted House-Made Multigrain Bread

Pulled BBQ Chicken Sandwich

Pickled Onions, Blue Cheese Fondue, Brioche

Pimento Grilled Cheese

Fried Green Tomato, Arugula, Green Goddess on House-Made
Brioche Bread

\$6 ADDITIONAL PER PERSON.

****ENHANCE YOUR LUNCH WITH ASSORTED
SOFT DRINKS AND BOTTLED WATER FOR AN
ADDITIONAL \$5 PER BOTTLE***



LUNCH

CREATE YOUR OWN BUFFET LUNCH

SALAD *(Select One For Your Group)*

Caesar Salad **CG**

Hearts of Romaine, Parmesan, and Brioche Croutons with a Creamy Caesar Dressing

Farm Salad **CG**

Fresh Double H Farms Lettuces
Seasonal Farm Vegetables and House-Made Citrus Vinaigrette

Double H Farms Beet Salad

Roasted Beets, Arugula, Basil, Crumbled Feta, tossed with an Aged Balsamic

Baby Spinach Salad

Goat Cheese, Dried Cherries, Bacon Vinaigrette

ENTREE *(Select Two For Your Group)*

Herb Grilled Marinated Chicken **CG**

Buttermilk Fried Chicken Breast

Pan-Seared Salmon **CG**

Double H Farms BBQ Smoked Brisket

Double H Farms Braised Beef Short Ribs

Smoked Pork Loin

STARCH *(Select One For Your Group)*

Tennessee Style Macaroni and Cheese **CG**

Roasted Fingerling Potatoes with Caramelized Onion **CG**

Buttermilk Smashed Yukon Gold Potatoes **CG**

Orzo with Charred Scallions, Fresh Herbs and Tomatoes

VEGETABLES *(Select One For Your Group)*

Cauliflower Casserole with Toasted Almonds

Chili Honey Parsnips

Roasted Brussels Sprouts with Apple Cider Glaze

Sorghum Glazed Carrots

Green Beans with Hazlenuts and Tarragon

Creamed Corn

Braised Double H Farms Greens

DESSERT *(Select Two Small Bite Options for Your Group)*

Chocolate Peanut Butter Cups

Chocolate Cake Bites

Coconut Cake Bites **CG**

Mini Seasonal Shortcake

Salted Chocolate Tarts

Cheesecake Tarts

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee,

Harney & Sons Gourmet Hot Tea Selections

Iced Tea and Water

\$56 PER PERSON.

****ENHANCE YOUR LUNCH WITH ASSORTED SOFT DRINKS AND BOTTLED WATER FOR AN ADDITIONAL \$5 PER BOTTLE***

RECEPTIONS

HORS D'OEUVRES

WHIPPED LOCAL GOAT CHEESE

Lavendar Honey, Brioche

GRANNY'S DEVILED EGG

With Micro Greens

TOMATO BRUSCHETTA

Farm Fresh Tomato, Basil, Crostini

TRUFFLED MAC & CHEESE FRITTER

With Chives

FRIED GREEN TOMATOES

Pimento Cheese

CREAMY TOMATO SOUP

Grilled Cheese

CONFIT HEIRLOOM TOMATO

Whipped Burrata, Crostini

\$6 PER PIECE.

JUMBO SHRIMP COCKTAIL SHOOTER

Spicy Bloody Mary Cocktail Sauce and Lemon Wedge

SPICY TUNA TARTARE

Avocado Purée

MINI PORK SLIDER

Crispy Pork Belly, Coleslaw, Creole Mustard

ASAIN INSPIRED DOUBLE H BEEF SPRING ROLL

Ginger Soy Dipping Sauce

NASHVILLE HOT CHICKEN SKEWERS

White BBQ Sauce and Butter Pickle

FRIED CHICKEN AND WAFFLE

Honey Mustard

CRAB CAKE

Cajun Remoulade

BACON WRAPPED CHORIZO STUFFED DATES

Piquillo Pepper Dipping Sauce

SWEET & SOUR DOUBLE H BEEF MEATBALLS

Teriyaki Glaze

\$7.50 PER PIECE.



RECEPTIONS

DISPLAYS

SLICED SEASONAL FRUITS AND BERRIES

Selection of Seasonal Fruits and Berries

\$9 PER PERSON.

CRUDITÉ OF FRESH VEGETABLES

Seasonal Double H Farms Vegetables, Buttermilk Dressing and Hummus

\$12 PER PERSON.

FARM STAND

Grilled and Pickled Vegetables, Squash, Zucchini, Cauliflower, Tomatoes, Olives, Okra, Pimento Cheese, Hummus

\$14 PER PERSON.

IMPORTED & LOCAL ARTISANAL CHEESES

Served with Dried Fruits, Nuts, Grapes, Assorted Flatbreads and Crackers

\$16 PER PERSON.

CHARCUTERIE DISPLAY

Imported Meats, Marinated and Pickled Vegetables with Rustic Breads and Crackers, Whole Grain Mustard

\$22 PER PERSON.

RAW BAR

Jumbo Shrimp, Oysters on the Half Shell, Citrus Mussels served with Spicy Bloody Mary Cocktail Sauce and Lemon Wedges (based on 4 pcs per serving)

\$20 PER PERSON.

**ENHANCE YOUR RAW BAR EXPERIENCE WITH SNOW CRAB CLAWS AND LOBSTER TAILS AT MARKET PRICE. SPECIALTY ICE CARVINGS AVAILABLE UPON REQUEST. PLEASE CONTACT YOUR CATERING REPRESENTATIVE FOR MORE INFORMATION.*

MEDITERRANEAN STATION

Hummus, Tzatziki, Roasted Red Peppers, Feta Cheese, Baba Ghanoush, Assorted Marinated Olives, Warm Pita Bread

\$16 PER PERSON.



RECEPTIONS

SPECIALTY STATIONS

LOW COUNTRY SHRIMP AND GRITS

Jumbo Shrimp Delicately Sautéed with Garlic Butter,
Served Over Creamy Grits with Tasso Ham Gravy

\$18 PER PERSON.

SLIDER STATION *(Select Three For Your Group)*

Smoked Double H Beef with Coleslaw and Tennessee
Bourbon BBQ
Ground Lamb with a Yogurt Sauce and Feta Cheese
Double H Burger with White Cheddar Cheese, Lettuce,
Tomato, Onion and Double H Sauce
Tuna with a Sriracha Aioli and Seaweed Salad
Braised Short Rib with a Horseradish Crème Fraîche,
Swiss Cheese and Baby Arugula
Pulled Buffalo Chicken with a Blue Cheese Fondue

\$18 PER PERSON.

TACO STATION *(Select Two Meats For Your Group)*

Beef, Chicken, Pork or Seafood
Flour or Corn Tortillas
Sour Cream, Rice, Cheese
Salsa, Guacamole, Red Onions, Cilantro

\$24 PER PERSON.

MAC & CHEESE STATION

TO INCLUDE:

Classic

Classic Macaroni, Aged Wisconsin Cheddar

Southern

Classic Macaroni, Aged Cheddar, BBQ Pulled Pork

\$15 PER PERSON.

OPTIONAL ENHANCEMENT:

Crab Mac & Cheese

Classic Macaroni, White Cheddar, Truffle Oil

\$3 PER PERSON.

MASHED POTATO BAR

Applewood Smoked Bacon, Tennessee Cheddar, Sour
Cream, Green Onions, Butter

\$14 PER PERSON.

PASTA STATION *(Select Two For Your Group)*

Penne Pomodoro

Tomatoes, Garlic and Basil

Porcini Mushroom & Roasted Chicken Ravioli

Porcini Mushroom Jus

Rigatoni

Pine Nuts, Shaved Parmigiano-Reggiano and Basil
Chiffonade Pesto Cream

\$18 PER PERSON.

*ALL STATIONS HAVE A 25 GUEST MINIMUM AND REQUIRE AN ATTENDANT.

*ATTENDANT FEE: \$150 PER CHEF FOR 2 HOURS (ONE CHEF PER 50 GUESTS) \$50 FOR EACH ADDITIONAL HOUR.

A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES.

RECEPTIONS

CARVING STATIONS

(All Carving Stations are Served with House-Made Rolls)

DOUBLE H FARMS SLOW ROASTED PRIME RIB

(Served Approximately 30 guests)

Served with Horseradish Crème Fraîche, Au Jus

\$850 EACH.

DOUBLE H FARMS ROASTED ALL-NATURAL BEEF TENDERLOIN

(Served Approximately 15 guests)

Served with Horseradish Crème Fraîche, Brandy Peppercorn Sauce

\$525 EACH.

DOUBLE H FARMS SIRLOIN

(Served Approximately 30 guests)

Served with Horseradish Crème Fraîche, Whole Grain Mustard

\$685 EACH.

DOUBLE H FARMS STEAMSHIP

(Served Approximately 125 guests)

Served with Horseradish Crème Fraîche, Brandy Peppercorn Sauce

\$2125 EACH.

ROASTED PORK LOIN

(Served Approximately 40 guests)

Served with Apple-Onion Chutney

\$680 EACH.

SMOKED SORGUM GLAZED HAM

(Served Approximately 30 guests)

Served with House-Made Apple Butter

\$495 EACH.

ROASTED ORGANIC TURKEY BREAST

(Served Approximately 30 guests)

Served with Cranberry-Orange Relish

\$350 EACH.

*ALL STATIONS HAVE A 25 GUEST MINIMUM AND REQUIRE AN ATTENDANT.

*ATTENDANT FEE: \$150 PER CHEF FOR 2 HOURS (ONE CHEF PER 50 GUESTS) \$50 FOR EACH ADDITIONAL HOUR.

A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES.



RECEPTIONS

SWEET STATIONS

SOUTHERN STYLE BISCUITS

Buttermilk and Sweet Potato Biscuits, Fresh Fruit Preserves,
Local Honey, Chocolate Gravy, Whipped Cream,
Candied Nuts

\$14 PER PERSON.

PETIT FOURS DISPLAY

(Select Three For Your Group)

Chocolate Peanut Butter Cups
Salted Chocolate Tarts
French Macarons
Fresh Fruit Tarts
Vanilla Almond Cake Bites
Chocolate Cake Bites
Assorted Short Bread Tea Cookies

\$15 PER PERSON.

ADDITIONAL PETIT FOUR - \$3 PER PERSON

CRÊPE STATION

(Select One For Your Group)

Lemon-Filled Crêpe
Vanilla-Filled Crêpe

Accompaniments to Include:

Caramel Fosters Sauce
Chocolate Sauce
Seasonal Fruit Compote
Fresh Maccerated Berries
Chantilly Cream

\$16 PER PERSON.

FONDUE STATION

Dark Chocolate Ganache
House-Made Brownies
Mixed Seasonal Berries
Marshmallows
Chantilly Cream

\$18 PER PERSON.



DINNER

PLATED DINNER

SALAD *(Select One For Your Group)*

Caesar Salad **CG**

Hearts of Romaine, Parmesan, and Brioche Croutons with a Creamy Caesar Dressing

Farm Salad **CG**

Fresh Double H Farms Lettuces
Seasonal Farm Vegetables and House-Made Citrus Vinaigrette

Double H Farms Beet Salad

Roasted Beets, Arugula, Crumbled Feta, tossed with an Aged Balsamic

Classic Wedge Salad

Crisp Iceberg Lettuce, Crumbled Blue Cheese, Roasted Tomatoes, Eggs, Bacon, with a Buttermilk Dressing

Heirloom Tomato & Mozzarella Salad

Arugula, Pesto, Garlic Croutons

SOUPS *(Select One For Your Group)*

Tomato Gazpacho
Sweet Onion Bisque, Brie Grilled Cheese, Bacon, Chives
Roasted Corn Chowder

\$8 PER PERSON.

SHORT PLATE *(Select One For Your Group)*

Smoked Salmon

Johnny Cake, Arugula, Red Onion Jam, Crème Fraîche

Double H Beef Carpaccio

Soft Boiled Egg, Shaved Parmesan, Grilled Asparagus, Lemon Oil

Pan-Seared Scallop

Corn Purée, Roasted Corn Relish, Popcorn

Italian Porcini Risotto

English Peas, Aged Parmesan

Crab Cake

Celery Root Remoulade, Basil Purée

\$12 PER PERSON.



DINNER

PLATED DINNER

ENTRÉE *(Select One For Your Group)*

NY Strip Steak

Twice Baked Potato, Asparagus and Red Wine Demi

\$72 PER PERSON.

Double H Farms Filet

Potato Purée, Local Farm Fresh Vegetables and Roasted Shallot Au Jus

\$79 PER PERSON.

Double H Farms Braised Beef Short Rib

Mascarpone Polenta, Roasted Tomato Demi and Charred Broccolini

\$66 PER PERSON.

Chimichurri Grilled Tri Tip

Herb Roasted Baby Potatoes, Local Farm Vegetables

\$63 PER PERSON.

Free Range Chicken Breast

Sweet Corn Spoon Bread, Braised Greens

\$63 PER PERSON.

Seared Salmon

Lemon-Thyme Cous Cous, Spinach, Caper Beurre Blanc

\$68 PER PERSON.

Market Fish

Orzo with Confit Heirloom Cherry Tomatoes, Baby Kale, Lemon Butter Sauce

\$70 PER PERSON.

Wild Mushroom Risotto

Arborio Rice, Fresh Mushrooms, Pine Nuts

\$61 PER PERSON.

Farm-Inspired Pasta Creation

With Seasonal Double H Garden Vegetables

\$60 PER PERSON.

****SEE FOLLOWING PAGE FOR DUO ENTRÉE OPTIONS***



DINNER

PLATED DINNER

DUO ENTRÉE

Petit Double H Farms Filet & Maryland-Style Crab Cake

Capitol Grille Whipped Potatoes, Asparagus, Hollandaise Sauce

\$96 PER PERSON.

Grilled Double H Farms Filet & Seared Scallops

Parmesan Grits, Grilled Asparagus, Red Wine Mushroom Au Jus

\$96 PER PERSON.

Braised Double H Farms Beef Short Rib & Chicken Scallopini

Parmesan Polenta, Wilted Greens, Pomodoro Sauce

\$78 PER PERSON.

Braised Double H Farms Beef Short Rib & Buttermilk Fried Chicken

Potato Gratin, Collard Greens, Horseradish Jus

\$78 PER PERSON.

Herb Grilled Chicken Breast & Lemon Roasted Salmon

Saffron Risotto, Sautéed Green Beans, Lemon Oil

\$80 PER PERSON.

DINNER INCLUDES FRESHLY BAKED ROLLS, WATER AND ICED TEA.

A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES.

DINNER

PLATED DINNER

DESSERT *(Select One For Your Group)*

Flourless Chocolate Torte

Dark Chocolate Torte, Whipped Cream, Chocolate Sauce, Raspberries

Chocolate Crunch Bar

Chocolate Crunch, Bittersweet Mousse, Chocolate Glaze

Strawberry Cake

White Chocolate Crunch, Strawberry Mousse, Macerated Strawberries

Signature Cheesecake

Strawberry Sauce, Almond Crust, Fresh Berries

Chocolate Cake

Rich Chocolate Cream, Chocolate Sauce

Bourbon Praline Pot de Creme

Bourbon and Milk Chocolate, Candied Pecans, Chantilly Cream



DINNER

DINNER BUFFET

TENNESSEE BBQ BUFFET

Buffet Includes:

Chef's Soup Creation
House-Made Corn Muffins
Farm Salad- Fresh Double H Farms Lettuces with Seasonal Farm Vegetables with House-Made Citrus Vinaigrette
Red Bliss Potato Salad with Mustard and Sweet Peppers
Macaroni Salad with Onions and Smoked Ham
Slow Smoked Double H Farms Brisket with Tennessee Bourbon BBQ Sauce
Pulled Pork with a Peach-Pepper Vinegar
Braised Double H Garden Greens
Red Rice and Beans

Assorted Desserts

Bourbon Pecan Pie
Strawberry Shortcake
Seasonal Cobbler

Beverages

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Harney & Sons Gourmet Hot Tea Selections
Iced Tea and Water

\$72 PER PERSON.

SURF & TURF BUFFET

Buffet Includes:

Brandy Lobster Bisque
Classic Caesar Salad - Hearts of Romaine, Parmesan, and Brioche Croutons with a Creamy Caesar Dressing
Heirloom Tomato Salad - Dill, Cucumber and Feta Cheese
Double H Farms Bistro Tenderloin Medallions with a Madeira Jus
Pan Seared Crab Cakes with a Creole Butter Sauce
Potatoes au Gratin
Capitol Grille Brussels Sprouts tossed in an Apple Cider Glaze

Assorted Desserts

Southern Bread Pudding
Dark Chocolate Cake Bites
Raspberry Mousse Shooters

Beverages

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Harney & Sons Gourmet Hot Tea Selections
Iced Tea and Water

\$86 PER PERSON.



DINNER

CREATE YOUR OWN DINNER BUFFET

SALAD *(Select Two For Your Group)*

Caesar Salad **CG**

Hearts of Romaine, Parmesan, and Brioche Croutons

Farm Salad **CG**

Fresh Snipped Double H Farms Lettuces
Seasonal Farm Vegetables and Citrus Vinaigrette

Baby Spinach Salad

Goat Cheese, Dried Cherries, Bacon Vinaigrette

Watermelon and Baby Beet Salad

Arugula, Crumbled Feta, Raspberry Vinaigrette

COMPOSED SALAD *(Select One For Your Group)*

Sweet Potato Salad with Bacon and Green Onions
Heirloom Tomato Salad with Dill, Cucumber and Feta Cheese

ENTREE *(Select Two For Your Group)*

Braised Beef Short Ribs, Au Jus
Grilled Chicken Breast, Thyme Au Jus
Spice Rubbed Cast Iron Chicken
Fennel Glazed Salmon, Lemon Butter Sauce
Grilled Swordfish

STARCH *(Select One For Your Group)*

Anson Mills Grits **CG**
Roasted Fingerling Potatoes with Caramelized Onion
Buttermilk Smashed Yukon Gold Potatoes **CG**
Confit Potatoes with Charred Scallion and Fresh Herbs
Creamy Polenta

VEGETABLES *(Select One For Your Group)*

Brown Butter Roasted Cauliflower with Toasted Almonds
Honey Glazed Parsnips
Candied Brussels Sprouts with Bacon
Sorghum Glazed Carrots **CG**
Grilled Broccoli
Charred Asparagus
Creamed Corn

BUFFET INCLUDES FRESHLY BAKED ROLLS, WATER AND ICED TEA.

SERVICE IS FOR NINETY MINUTES FROM THE SCHEDULED START TIME OF THE EVENT. A CUSTOMARY 22% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES. BUFFET FEE OF \$125 APPLIES FOR PARTIES WITH A GUARANTEE LESS THAN TWENTY-FIVE.

DINNER

CREATE YOUR OWN DINNER BUFFET *(Continued)*

DESSERT *(Select One For Your Group)*

Chocolate Mousse Tarts

Mousse, Chocolate Ganache

Mini Cheesecake

Assortment, Fresh Berries, Caramel, Chocolate

Coconut Cake Bites **CG**

Coconut Cream, Yellow Sponge, Toasted Coconut

Chocolate Cake Bites

Cocoa Nib Tuile, Chocolate Sauce

Bourbon Pecan Tarts

Whipped Cream, Cinnamon Sugar

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee,
Harney & Sons Gourmet Hot Tea Selections
Iced Tea and Water

\$78 PER PERSON.

BUFFET INCLUDES FRESHLY BAKED ROLLS, WATER, FRESHLY BREWED ROYAL CP COFFEE, DECAFFEINATED COFFEE AND ASSORTED HARNEY & SONS GOURMET HOT TEA SELECTION. SERVICE IS FOR NINETY MINUTES FROM THE SCHEDULED START TIME OF THE EVENT. A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES. BUFFET FEE OF \$125 APPLIES FOR PARTIES WITH A GUARANTEE LESS THAN TWENTY-FIVE.



FOR EVENT INQUIRIES, PLEASE CONTACT OUR EVENTS AND CATERING DEPARTMENT
AT (615) 649-3927 OR BY EMAIL AT EVENTS@THEHERMITAGEHOTEL.COM