



# THE HARPETH

2024-25 FALL + WINTER CATERING MENU

*“Our menus are seasonally crafted by our chefs  
to showcase the bounty of Tennessee.*

*We pair peak natural produce with  
sustainably sourced seafood and grass-fed beef.*

*Our dishes are simply prepared and elegantly presented with  
our curated brand of southern hospitality.”*



# THOMAS TUGGLE

## EXECUTIVE CHEF

ERNESTO ARBANIL  
BANQUET CHEF

CHER VON TIEDEMANN  
PASTRY CHEF

# BREAKFAST BUFFETS

## Harpeth Breakfast

### FRESHLY BAKED PASTRIES AND BAGELS

*Whipped Butter, Peanut Butter, Plain Cream Cheese, Herb Whipped Cream Cheese, Seasonal Jam*

### BUILD YOUR OWN PARFAIT

*Seasonal Fruit Yogurt, Plain Yogurt, Granola, Honey, Dried Fruits, and Toasted Almonds*

### SEASONAL SLICED FRUITS AND BERRIES

### SCRAMBLED EGGS

### CHOICE OF 2 BREAKFAST MEATS:

*Smoked Bacon  
Pork Sausage  
Turkey Sausage  
Black Forest Ham  
Turkey Bacon*

### CRISPY POTATOES

*Onions & Peppers*

### PAN PERDU FRENCH TOAST

*Grand Marnier Custard, Fresh Berries, Whipped Cream, Maple Syrup*

### FRESHLY BREWED COFFEE + LOOSE LEAF TEA

*Locally Roasted Regular & Decaf Coffee, Selection of Caffeinated & Herbal Teas*

### ORANGE JUICE, APPLE JUICE, GRAPEFRUIT JUICE

**\$48 PER PERSON**

## Rise & Shine

### FRESHLY BAKED PASTRIES AND BAGELS

*Whipped Butter, Peanut Butter, Plain Cream Cheese, Herb Whipped Cream Cheese, Seasonal Jam*

### BUILD YOUR OWN PARFAIT

*Seasonal Fruit Yogurt, Plain Yogurt, Granola, Honey, Dried Fruits, Toasted Almonds*

### SEASONAL SLICED FRUITS AND BERRIES

### STEEL CUT OATS

*Brown Sugar, Dried Fruit, Whipped Butter, Toasted Almonds*

### CHOICE OF BREAKFAST ONE SANDWICH:

#### CHORIZO BREAKFAST BURRITO

*Scrambled Eggs, Potatoes, Cheddar Cheese, Tomatillo Salsa*

#### CROISSANT SANDWICH

*Scrambled Eggs, Bacon, Cheddar Cheese*

#### EGG WHITE BREAKFAST BURRITO

*Scrambled Egg Whites, Turkey Sausage, Spinach, Bell Pepper, Caramelized Onions, Jack Cheese, Tomatillo Salsa*

#### SAUSAGE + EGG SANDWICH

*Scrambled Eggs, Cheddar Cheese, English Muffin*

### FRESHLY BREWED COFFEE + LOOSE LEAF TEA

*Locally Roasted Regular & Decaf Coffee, Selection of Caffeinated & Herbal Teas*

### ORANGE JUICE, APPLE JUICE, GRAPEFRUIT JUICE

**\$42 PER PERSON**

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# BREAKFAST BUFFETS

## Franklin Fresh Start

### FRESHLY BAKED PASTRIES AND BAGELS

*Whipped Butter, Peanut Butter, Plain Cream Cheese, Herb Whipped Cream Cheese, Seasonal Jams*

### BUILD YOUR OWN PARFAIT

*Seasonal Fruit Yogurt, Plain Yogurt, Granola, Honey, Dried Fruits, Toasted Almonds*

### SEASONAL SLICED FRUITS AND BERRIES

### HARD BOILED EGGS

### FRESHLY BREWED COFFEE + LOOSE LEAF TEA

*Locally Roasted Regular & Decaf Coffee, Selection of Caffeinated & Herbal Teas*

### ORANGE JUICE, APPLE JUICE, GRAPEFRUIT JUICE

**\$38 PER PERSON**

## Action Stations

### EGGS ANY STYLE. STATION

*Whole Eggs, Egg Whites, Tomatoes, Onions, Scallions, Mushrooms, Spinach, Bell Peppers, Bacon, Sharp Cheddar Cheese, Feta, Shrimp, Ham, Jalapeño*

**\$19 PP**

### AVOCADO TOAST STATION

*Urban Sprout Sourdough, Avocado, Smoked Salmon, Radishes, Tomato, Pickled Onions, Sprouts, Feta Cheese*

**\$18 PP**

*\*Requires Chef Attendant*

## Buffet Additions

### STEEL CUT OATS

*Brown Sugar, Dried Fruits, Whipped Butter, Toasted Almonds*

**\$7 PP**

### CHORIZO BREAKFAST BURRITO

*Scrambled Eggs, Potatoes, Cheddar Cheese, Tomatillo Salsa*

**\$9 PP**

### CROISSANT SANDWICH

*Scrambled Eggs, Bacon, Cheddar Cheese*

**\$10 PP**

### EGG WHITE BREAKFAST BURRITO

*Scrambled Egg Whites, Turkey Sausage, Spinach, Bell Pepper, Caramelized Onions, Jack Cheese, Tomatillo Salsa*

**\$11 PP**

### SAUSAGE + EGG SANDWICH

*Scrambled Eggs, Cheddar Cheese, English Muffin*

**\$9 PP**

### BISCUITS + SAUSAGE GRAVY

*House Made Biscuits, Sage Sausage Gravy*

**\$13 PP**

### SMOKED SALMON + BAGELS

*Sliced Tomato, Capers, Farm Eggs, Dill, Red Onion, Whipped Cream Cheese, Assorted Bagels*

**\$18 PP**

### CHEESE + CHARCUTERIE

*Assorted Cured Meats & Cheeses, Mixed Nuts, Dried Fruits, Mustarda, Fruit Compote, Honeycomb, Urban Sprout Sourdough*

**\$23 PP**

*Buffet Additions & Action Stations are priced as enhancements to existing breakfast buffets. For a la carte stations with no buffet, add 25% increase per person.*

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# BREAKS + BITES

## Morning & Afternoon

### HEALTHY STARTER

*Hard Boiled Eggs, Sliced Fruits, Sharp Cheddar Cheese, Mixed Nuts*

\$15 PP

### BRAINSTORM

*Peanut Butter & Banana Yogurt Parfait, Whole Fruits, House Made Granola Bars, Dried Fruit*

\$16 PP

### THE SOUTHERN BELLE

*Chef's Assorted Finger Sandwiches:*

*Rye Toast, Cream Cheese, Cucumber & Dill*

*Turkey, Chipotle Mayo, Pickled Onions, Flour Tortilla*

*Farm Fresh Egg Salad, Brioche, Chives*

\$19 PP

### DOWNTOWN BROADWAY

*Buttermilk Biscuits, Nashville Hot Chicken Nuggets, Jam, Local Chocolates, Whipped Butter, Pub Chips with Pimento Cheese*

\$18 PP

## Fall Specialty Break

### PUMPKIN + PECANS

*Mini Pecan Bars, Pumpkin & Cream Cheese Muffins, Sea Salt & Rosemary Toasted Pecans*

\$16 PP

## Winter Specialty Break

### APPLES + BRIE

*Roasted Apples & Warm Brie Tarts, Candied Cracked Pepper Bacon, Sparkling Apple Cider*

\$18 PP

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# BEVERAGE BREAKS

## A la Carte Beverages

### All Day Break

#### 8-HOUR BEVERAGE SERVICE

\$39 PP

*Locally Roasted Regular & Decaf Coffee,  
Selection of Caffeinated & Herbal Teas, Soft Drinks,  
Premium Bottled Water*

### Half Day Break

#### 4-HOUR BEVERAGE SERVICE

\$28 PP

*Locally Roasted Regular & Decaf Coffee,  
Selection of Caffeinated & Herbal Teas, Soft Drinks,  
Premium Bottled Water*

#### ADDITIONAL BEVERAGE SERVICE PER HOUR

\$5 PP

*Price To Extend Half or Full Day Breaks Past Set Times*

#### FRESHLY BREWED COFFEE

\$94 GALLON

*Locally Roasted Regular & Decaf Coffee, Assorted Sweeteners  
Choice of Dairy & Non-Dairy Milks, Regular or Decaffeinated*

#### LOOSE-LEAF TEAS

\$76 GALLON

*Selection of Herbal & Caffeinated Teas, Natural Tea Bags, Honey*

#### ASSORTED SOFT DRINKS

\$5 EACH

*Coke, Diet Coke, & Sprite*

#### HARPETH PREMIUM BOTTLED WATER

\$5 EACH

#### SPARKLING WATER

\$7 EACH

#### ENERGY DRINKS

\$7 EACH

#### CHILLED INFUSED WATER

\$64 / 2 GALLON

*Choice of:*

*Orange & Mint*

*Lemon & Lime*

*Cucumber & Mint*

#### FRESHLY BREWED ICED TEA

\$89 / 2 GALLONS

*Regular or Harpeth Style Sweet Tea*

#### LEMONADE

\$99 / 2 GALLONS

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# A LA CARTE

## Freshly Baked

<b>BLUEBERRY MUFFINS</b>	<b>\$72 DZ</b>
<b>BUTTER CROISSANTS</b>	<b>\$68 DZ</b>
<b>CHOCOLATE CROISSANTS</b>	<b>\$72 DZ</b>
<b>BUTTERMILK BISCUITS</b> <i>Butter &amp; Jam</i>	<b>\$72 DZ</b>
<b>CINNAMON ROLLS</b>	<b>\$86 DZ</b>
<b>CHOCOLATE CHIP COOKIES</b>	<b>\$72 DZ</b>
<b>SUGAR COOKIES</b>	<b>\$68 DZ</b>
<b>CHOCOLATE BROWNIES</b>	<b>\$78 DZ</b>
<b>CHOCOLATE CUPCAKES</b>	<b>\$86 DZ</b>
<b>ASSORTED BAGELS</b> <i>Cream Cheese, Butter, &amp; Jam</i>	<b>\$76 DZ</b>

## Fresh Fruit

<b>FRESH FRUIT CUPS</b> <i>Chef's Selection of Seasonal Fresh Fruit</i>	<b>\$9 EA</b>
<b>YOGURT + BERRY PARFAITS</b> <i>Chef's Selection of Seasonal Fresh Fruit</i>	<b>\$12 EA</b>
<b>WHOLE FRUIT</b> <i>Apples, Oranges, &amp; Bananas</i>	<b>\$5 EA</b>

## Snacks

<b>KETTLE STYLE POTATO CHIPS</b> <i>Assorted Flavors</i>	<b>\$5 EA</b>
<b>GRANOLA + ENERGY BARS</b> <i>Assorted Flavors</i>	<b>\$6 EA</b>
<b>TRAIL MIX</b> <i>Individual Bags</i>	<b>\$6 EA</b>
<b>M+M'S</b> <i>Original &amp; Peanut</i>	<b>\$6 EA</b>

*All Items Above Available Per Consumption Basis*

<b>MIXED NUTS</b> <i>Rosemary &amp; Sea Salt</i>	<b>\$54 LB</b>
<b>CHIPS + DIP</b> <i>House Potato Chips &amp; French Onion Dip</i>	<b>\$14 PP</b>
<b>VEGETABLE CRUDITE</b> <i>Hummus &amp; Ranch</i>	<b>\$18 PP</b>
<b>HUMMUS + PITA</b> <i>Lemon Herb Hummus &amp; Pita Chips</i>	<b>\$12 PP</b>

*10 Pcs Minimum for Fresh Fruit, Parfaits, & Whole Fruit Orders  
Fruit Items Not Available on Consumption,  
2 Hour Limit For Fresh Fruit Cup*

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# LUNCH BUFFETS

## Nashville Nosh

### HOT CHICKEN COBB

*Crispy Hot Chicken Thigh, Romaine, Farm Egg, Pickled Sweet Onions, Blue Cheese Crumbles, Avocado, Green Goddess Dressing  
Served Deconstructed*

### DILL + HONEY SLAW

*Shaved Cabbage, Carrots, Creamy Cider Vinaigrette*

### CHEDDAR + JALAPENO CORN BREAD

*Honey Butter, Seasonal Jam*

### SMOKED CHICKEN THIGH

*Sticky Whiskey Barbecue, Grilled Broccolini*

### SHRIMP + GRITS

*Andouille Sausage, Brown Gravy, Heirloom Peppers, Scallions*

### SOUTHERN MAC

*Smoked Cheddar, Campanelle, Herb Breadcrumbs*

### RED VELVET PARFAIT

*Candied Pecans, Vanilla Curd, Chantilly Cream*

### PEANUT BUTTER BANANA PUDDING

*Peanut Brittle, Banana Chips*

**\$68 PER PERSON**

## 1799 Lunch

### BABY ICEBERG LETTUCE

*Boiled Farm Eggs, Pickled Onions, Bacon, Cucumbers, Ranch, Balsamic  
Served Deconstructed*

### ROASTED BUTTERNUT BISQUE

*Pepitas, Fall Spice Croutons*

### HONEY ROASTED SALMON

*Roasted Carrot Puree, Garlic Greens, Chimichurri*

### BEEF TENDERLOIN MEDALLIONS

*Truffle Cauliflower Purée, Wild Mushrooms, Cabernet Demi*

### ROASTED POTATOES + GREEN ONIONS

*Warm Bacon Dressing*

### ROASTED BROCCOLINI

*Honey Glaze*

### CHARRED VANILLA CHEESECAKE

*Blackberry Compote, Chantilly*

### CHOCOLATE TARTS

*Toasted Marshmallow Fluff, Graham Cracker Crumble*

**\$72 PER PERSON**

## McGavock's Provisions

### WILD ARUGULA + SPINACH

*Cucumbers, Cherry Tomatoes, Shaved Onions, Crispy Chickpeas, Feta Cheese, Red Wine Vinaigrette  
Served Deconstructed*

### FRANKLIN PASTA SALAD

*Farfalle Pasta, Roasted Red Peppers, Charred Broccolini, Feta Cheese, Lemon & Basil Pesto*

### QUINOA

*Roasted Butternut Squash, Red Onion, Parmesan, Dried Cranberry, Pepitas, Poppy Seed Vinaigrette*

### SHAVED TRI-TIP ROAST

*Roasted Peppers & Onions, Garlic Potatoes, Chimichurri*

### ROASTED SALMON

*Butternut Purée, Garlic Greens*

### ROASTED BROCCOLINI + WILD MUSHROOMS

### HOUSE MADE CHOCOLATE CHIP COOKIES

### LEMON MERINGUE TARTS

*Fresh Berries*

**\$58 PER PERSON**

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# LUNCH BUFFETS

## By the Slice

### MARGARITA FLAT BREAD

Tomatoes, Basil, Parmesan, Mozzarella

### PEPPERONI FLAT BREAD

Mozzarella, Parmesan

### PEAR + GOAT CHEESE FLAT BREAD

Crème Fraîche, Pinenuts, Arugula

### GRATED PARMESAN

### CHILI FLAKES

### CAESAR SALAD

Romaine, Croutons, Parmesan, Caesar Dressing

### HOUSE MADE SUGAR COOKIES

### CHOCOLATE BROWNIES

**\$49 PER PERSON**

## Crockett's Deli

### ORGANIC GREENS SALAD

Baby Lettuces, Pickled Shallots, Feta Cheese, Marinated Olives, Quinoa, Lemon Vinaigrette, Served Deconstructed

### LOADED POTATO SALAD

Steamed Potatoes, Bacon, Onion, Cheddar Cheese

### ROAST BEEF

Tomato, Crispy Onions, Creamy Horseradish, Gem Lettuce, Cheddar Cheese, Brioche Roll

### HERB MARINATED CHICKEN

Wild Arugula, Swiss Cheese, Pickled Onions, Chipotle Aioli, Ciabatta

### GRILLED PORTABELLA WRAP

Grilled Portabella Mushroom, Roasted Peppers, Spinach, Caramelized Onion, Romesco, Feta Cheese, Tortilla Wrap

### HOUSE MADE PUB CHIPS

Ranch Spiced, French Onion Dip

### SUGAR COOKIES

### CHOCOLATE BROWNIES

**\$52 PER PERSON**

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# EXPRESS LUNCH

## Plated Lunch

Two Course Lunch For Groups of 20 People or Less  
Maximum of 3 Entree Selections & 1 Dessert Selection Per Group

**CHICKEN CAESAR SALAD** **\$33 PER PERSON**

*Marinated Chicken Breast, Romaine, Croutons, Crispy Capers, Parmesan, Caesar Dressing*

**SEAFOOD WEDGE SALAD** **\$38 PER PERSON**

*Jumbo Shrimp, Crab Meat, Iceberg Lettuce, Radish, Tomato, Cucumber, Pickled Onion, Buttermilk Dressing*

**BLT** **\$36 PER PERSON**

*Thick Cut Bacon, Lemon Aioli, Gem Lettuce, Tomato, Avocado, French Fries*

**COBB SALAD** **\$35 PER PERSON**

*Bacon, Blue Cheese, Hard-boiled Egg, Tomatoes, Marinated Chicken Breast, Ranch Dressing*

**TURKEY CLUB** **\$36 PER PERSON**

*Shaved Turkey, Bacon, Garlic Aioli, Lettuce, Tomato, Avocado, French Fries*

**WAGYU BURGER** **\$39 PER PERSON**

*8oz Wagyu Beef Patty, Onion & Bacon Jam, Swiss Cheese, Fig Aioli, Brioche Bun, French Fries*

## Dessert

**LEMON MERINGUE TART**

*Whipped Cream, Graham Cracker*

**PUMPKIN CHEESECAKE**

*Marshmallow Fluff, Fresh Berries*

**CARROT CAKE**

*Cream Cheese Frosting*

**LEMON PANNA COTTA**

*Strawberry Puree*

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# RECEPTIONS

## Passed Hors d'Oeuvres

<b>SMOKED BACON + RYE TOAST</b> <i>Fresh Blackberry, Mustarda</i>	<b>\$9 PER PIECE</b>
<b>PULLED PORK LOLLIPOP</b> <i>Whiskey Barbecue Sauce</i>	<b>\$10 PER PIECE</b>
<b>MINI GRILLED CHEESE</b> <i>Smoked Tennessee Cheddar, Tomato Jam</i>	<b>\$9 PER PIECE</b>
<b>COCONUT FRIED CHICKEN</b> <i>Sweet Chili Sauce</i>	<b>\$10 PER PIECE</b>
<b>BLOODY MARY SHRIMP COCKTAIL</b> <i>Pickled Onions</i>	<b>\$11 PER PIECE</b>
<b>MINI BEEF WELLINGTON</b> <i>Puff Pastry, Mushroom Duxelles, Béarnaise Aioli</i>	<b>\$14 PER PIECE</b>
<b>ROASTED GARLIC HUMMUS</b> <i>Pita Chip, Roasted Pepper Salsa</i>	<b>\$9 PER PIECE</b>
<b>ROASTED BEETS + GOAT CHEESE</b> <i>Truffle Vinaigrette, Toasted Brioche</i>	<b>\$8 PER PIECE</b>
<b>GRILLED BEEF + SHISHITO</b> <i>Sweet Garlic Soy Glaze</i>	<b>\$11 PER PIECE</b>
<b>SMOKED SALMON TART</b> <i>Herb Whipped Cream Cheese, Chives</i>	<b>\$12 PER PIECE</b>
<b>FRIED BACON MAC + CHEESE LOLLIPOP</b>	<b>\$9 PER PIECE</b>

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# PLATED DINNERS

Dinner Pricing Based on Selecting 1 Salad, 1 Entrees, & 1 Dessert for Event.  
Additional Second Entrée Selection Available at \$10 Per Person in Addition to Entrée Pricing.  
Additional Third Entrée Selection Available for a \$15 Per Person in Addition to Entrée Pricing.

## Salads

### ORGANIC GREENS

*Shaved Cucumbers, Pickled Sweet Onions, Country Olives,  
Cherry Tomatoes, Feta Cheese, Red Wine Vinaigrette*

### BABY SPINACH

*Frisée, Roasted Pear, Goat Cheese, Candied Pecans,  
Pear Balsamic Vinaigrette*

### GEM CAESAR

*Shaved Brussels Sprouts, Torn Focaccia Croutons, Crispy Capers,  
Caesar Dressing*

## Seasonal Salads

### BEETS + GOAT CHEESE

*Frisée, Watercress, Radish, Pinenuts, Balsamic Dressing*

### ROASTED BUTTERNUT SQUASH

*Savory Tart, Roasted Butternut Purée, Frisée, Arugula,  
Pomegranate Molasses, Golden Raisin*

## Entrees

### BEEF TENDERLOIN

**\$79 PER PERSON**

*Au Gratin Potatoes, Broccolini, Cauliflower Purée,  
Cabernet Demi*

### SEARED SALMON

**\$69 PER PERSON**

*Carrot Purée, Wilted Greens, Pancetta, Fingerling Potatoes,  
Caper & Basil Emulsion*

### ROASTED AIRLINE CHICKEN BREAST

**\$68 PER PERSON**

*Carrot Puree, Creamy Mushroom Wild Rice,  
Spring Peas & Carrots, Lemon Jus*

### ROASTED HALIBUT

**\$72 PER PERSON**

*Favetta, Chimichurri, New Potatoes, Grilled Broccolini,  
Saba*

### BEEF TENDERLOIN + JUMBO SHRIMP

**\$98 PER PERSON**

*Carrot Purée, Au Gratin Potato, Melted Leeks & Bacon,  
Red Wine Demi*

### SEARED SCALLOPS + BEEF SHORT RIB

**\$96 PER PERSON**

*Roasted Garlic Purée, Wilted Greens, Roasted Carrots,  
Truffle Demi*

### BEEF TENDERLOIN + LOBSTER TAIL

**\$102 PER PERSON**

*Roasted Carrot Purée, Au Gratin Potatoes, Asparagus,  
Homardine Sauce, Cabernet Demi*

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# PLATED DINNERS

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## Desserts

### LEMON PANNA COTTA

*Blueberry Compote, Mint, Honey Granola*

### CHOCOLATE + CARAMEL

*Manjari Chocolate Mousse, Chocolate Sponge, Bourbon Caramel, Chantilly*

### PINEAPPLE MOUSSE

*Vanilla and Rum Chiffon Cake, Roasted Pineapple, Mango Purée*

### PUMPKIN CHEESECAKE

*Fresh Berries, Graham Cracker Crumble, Chantilly*

## 4<sup>th</sup> Course Enhancements

### SMOKED SCALLOPS

*Crispy Pork Belly, Cauliflower Purée, Pickled Cauliflower, Frisée, Saba*

**\$21 PER PERSON**

### JUMBO SHRIMP

*Fried Grits, Creole Gravy, Wilted Greens*

**\$19 PER PERSON**

### ROASTED RED PEPPER BISQUE

*Crostini, Blue Cheese*

**\$12 PER PERSON**

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# DINNER BUFFETS

## Farmer's Market Feast

### **BABY ICEBERG + ROMAINE**

*Bacon, Cage-Free Eggs, Cherry Tomatoes, Blue Cheese Crumbles, Ranch, Balsamic; Served Deconstructed*

### **MARKET MINISTRONE**

*Seasonal Vegetables, Beans, Herb Pistou*

### **HOUSE MADE FOCACCIA**

*Whipped Butter*

### **CHEF'S CARVING STATION**

*Smoked Tri Tip  
Coriander & Black Pepper Crusted Salmon  
Chimichurri  
Chipotle Aioli*

### **GARLIC + CHEDDAR WHIPPED POTATOES**

*Green Onions*

### **MARKET VEGETABLES**

*Broccolini, Wild Mushrooms, Caramelized Onions*

### **1799 BREAD PUDDING**

*Bourbon Caramel*

### **MINI FRUIT TARTS**

*Chef's Selection of Seasonal Fruits*

**\$78 PER PERSON**  
*Includes Chef Attendant*

## The Tennessean

### **WILD ARUGULA**

*Dried Fruits, Toasted Nuts, Feta Cheese, Strawberry Champagne Vinaigrette*

### **MUSHROOM + FARRO SALAD**

*Shaved Brussels Sprouts, Red Onion, Spinach, Goat Cheese, Champagne Vinaigrette*

### **POACHED SHRIMP + FRESH SHUCKED OYSTERS**

*Bloody Mary Cocktail Sauce, Apple Mignonette, Lemon*

### **FRESH BAKED ROLLS**

*Whipped Butter*

### **CHEF CARVED SMOKED BEEF TENDERLOIN**

*Chimichurri, Creamy Horseradish, Garlic Aioli*

### **HONEY ROASTED AIRLINE CHICKEN BREAST**

*Cauliflower Purée, Wilted Greens, Pancetta*

### **ROASTED FINGERLING POTATOES**

*Wild Mushrooms*

### **GRILLED BROCCOLINI**

*Roasted Garlic*

### **1799 S'MORES**

*Toasted Marshmallow Fluff, Graham Cracker Crumble*

### **BOURBON BANANA BREAD PUDDING**

**\$92 PER PERSON**  
*Includes Chef Attendant*

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# DINNER STATIONS

## Saturday Market

### **BABY LETTUCES**

*Cucumbers, Cherry Tomato, Radishes, Feta Cheese, Ranch & Balsamic  
Served Deconstructed*

### **LEMON HERB HUMMUS + FRENCH ONION DIP**

*Baby Carrots, Cucumbers, Cherry Tomatoes, Sweet Peppers*

### **WARM FOCACCIA**

**\$12 PER PERSON**

## Landlocked Raw Bar

### **POACHED SHRIMP + FRESH SHUCKED OYSTERS**

### **ACCOMPANIMENTS + CONDIMENTS**

*Bloody Mary Cocktail Sauce, Apple Mignonette,  
Caper Remoulade, Lemon Wedges*

### **LAVOSH CRACKERS**

**\$24 PER PERSON**

## Cheese & Charcuterie

### **ARTISINAL CURED MEATS**

*Chef's Selection*

### **ARTISIAN CHEESES**

*Chef's Selection*

### **MARINATED + BRINED**

*Olives, House Pickled Vegetables*

### **SWEET + SAVORY**

*Fruit Compote, Honeycomb, Dried Fruit, Toasted Nuts*

### **GRILLED BREADS**

**\$29 PER PERSON**

## Tennessee Sliders

### **PULLED PORK**

*Sticky Whiskey Pulled Pork, Pickled Onions*

### **NASHVILLE HOT**

*Hot Chicken Thigh, Pickles*

### **THE 1799**

*Angus Beef, Bacon Jam, Blue Cheese, Honey Mustard*

### **RANCH SEASONED PUB CHIPS**

*French Onion Dip*

**\$38 PER PERSON**

*Stations can be added to any Buffet as listed. Minimum Selection of 3 Stations for any individual private event, 25% increase for a la carte Stations. \$150 Chef Attendant Fee, 1 per 75 Guests.  
Menus are based on a minimum of 20 Guests. A service fee of \$200 will be applied to groups under 20. Pricing is Subject to 26% service charge and 9.75% sales tax.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# DINNER STATIONS

## Courtyard Grilling

THE FOLLOWING STATIONS HAVE BEEN DESIGNED FOR COURTYARD EVENTS.  
A CHEF ATTENDANT WILL BE GRILLING THESE MENU ITEMS FRESH FOR YOUR GUESTS.  
CHEF ATTENDANT FEE IS WAIVED FOR INDOOR EVENTS.

### Backyard Grill

#### **PETITE TENDERLOINS**

*Red Wine Demi, Baked Tomatoes, Roasted Garlic*

#### **GRILLED LOBSTER TAILS**

*Tarragon Beurre Blanc, Charred Lemons, Grilled Green Onions*

#### **FINGERLING POTATOES**

*Pancetta, Sherry Mustard Vinaigrette*

#### **ROASTED BROCCOLINI**

*Caramelized Shallots*

**\$68 PER PERSON**

*Chef Attendant Required*

### Smoke Out

#### **SMOKED PORK RIBS**

*Whiskey Barbecue Sauce*

#### **LINGUICA SAUSAGE**

*Chimichurri*

#### **GARLIC MARINATED CHICKEN THIGH**

*Chipotle Aioli*

#### **SMOKED GOUDA MAC + CHEESE**

*Campanelle Pasta, Herb Breadcrumbs*

#### **HONEY + DILL COLE SLAW**

*Shaved Cabbage, Carrots, Broccoli, Candied Pecans,*

*Apple Cider Dressing*

#### **JALAPENO CHEDDAR CORN BREAD**

*Whipped Butter*

**\$54 PER PERSON**

*Chef Attendant Required*

*Stations can be added to any Buffet as listed. Minimum Selection of 3 Stations for any individual private event, 25% increase for a la carte Stations. \$250 Chef Attendant Fee, 1 per 75 Guests. Menus are based on a minimum of 20 Guests. A service fee of \$200 will be applied to groups under 20. Pricing is Subject to 26% service charge and 9.75% sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



# DINNER STATIONS

## Chef's Roast

### ROASTED PRIME RIB

*Chimichurri, Creamy Horseradish*

### ROASTED AIRLINE CHICKEN BREAST

*Lemon Rosemary Jus*

### WHIPPED POTATOES

*Green Onions and Bourbon Gravy*

### ROASTED ASPARAGUS

*Heirloom Peppers*

**\$56 PER PERSON**

*Chef Attendant Required  
20 Person Minimum*

## Pasta Station

### PENNE PASTA

*Andouille Sausage, Shrimp, Peppers, Cajun Cream Sauce*

### CHEESE RAVIOLI

*Roasted Peppers, Eggplant, Olives, Capers, Pomodoro Sauce*

### SMOKED GOUDA MAC + CHEESE

*Campanelle Pasta, Smoked Bacon, Herb Breadcrumbs*

### GARLIC BREAD

*Grated Parmesan, Chile Flakes, Basil Pesto*

**\$40 PER PERSON**

## Flat Bread

### PROSCIUTTO FLAT BREAD

*Truffle Cream Sauce, Gruyere, Arugula*

### HEIRLOOM TOMATO FLATBREAD

*Fresh Mozzarella, Olives, Basil*

### BARBEQUE CHICKEN FLAT BREAD

*Smoked Gouda, Green Onions, Pineapple,  
Grated Parmesan, Chile Flakes*

**\$39 PER PERSON**

## Southern Skewers

### MARINATED BEEF

*Peppers, Onion*

### LEMON PEPPER CHICKEN

*Green Onion*

### ROASTED BRUSSELS SPROUTS + MUSHROOMS

*Honey and Harissa*

### ROASTED GARLIC + HERB RICE

*Tomatoes, Herbs*

**\$43 PER PERSON**

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# DESSERTS + LATE NIGHT

## Ice Cream Sundae Bar

### **SLOW CHURNED ICE CREAM**

*Vanilla, Chocolate, & Strawberry*

### **HOUSE TOPPINGS**

*Fresh Berries, Sprinkles, Chantilly Cream, Caramel,  
Chocolate Sauce, & Cookie Crumbles*

**\$16 PER PERSON**  
*Chef Attendant Included*

## Pizza Night

### **PARMESAN + MOZZARELLA CHEESE FLATBREAD**

*Grated Parmesan, Chili Flakes*

### **PEPPERONI + MOZZARELLA FLATBREAD**

**\$19 PER PERSON**

## Chicken & Waffles

### **PEARLED SUGAR BELGIAN WAFFLES + HOT HONEY CHICKEN TENDERS**

*French Fries, Ranch, Ketchup, Maple Syrup*

**\$24 PER PERSON**

## Mini Pie Shop

### **TENNESSEE PECAN PIE MINI TARTS**

*Vanilla Chantilly*

### **APPLE PIE TARTS**

*Bourbon Caramel*

### **MINI MUD PIES**

*White Chocolate Curls, Blackberries*

**\$16 PER PERSON**

## Fire Station

### **CREME BRULEE**

*Vanilla Bean, & Chocolate, Fresh Berries, Whipped Cream*

### **ICE CREAM SANDWICHES**

*House Made Chocolate Chip Cookies*

**\$18 PER PERSON**

## Beignets

### **HOMEMADE BEIGNETS + LEMON CURD AND NUTELLA CREAM**

*Vanilla Ice-Cream*

**\$16 PER PERSON**

*Stations can be added to any Buffet as listed. Minimum Selection of 3 Stations for any individual private event, 25% increase for a la carte Stations. \$250 Chef Attendant Fee, 1 per 75 Guests.  
Menus are based on a minimum of 20 Guests. A service fee of \$200 will be applied to groups under 20. Pricing is Subject to 26% service charge and 9.75% sales tax.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# SPIRITS + WINE + BEER

## Main Street Bar

### VODKA

*New Amsterdam*

### GIN

*New Amsterdam*

### RUM

*Campesino White Rum*

### TEQUILA

*Campo Bravo Blanco*

### BOURBON

*Old Forester*

### TENNESSEE WHISKEY

*George Dickel*

### SCOTCH

*Dewar's White Label*

### WINES BY THE GLASS

*Cape Heights Cabernet Sauvignon*

*Cape Heights Chardonnay*

*Wycliff, Sparkling Brut*

### BEERS

*Miller Lite*

*Tailgate Brewing TENN Lager*

*Yazoo Gerst Amber Ale*

*Black Abbey Brewing Tennessee IPA*

*Wiseacre Tiny Bomb Pilsner*

## Franklin Bar

### VODKA

*Tito's*

### GIN

*Bombay Sapphire*

### RUM

*Bacardi Superior*

### TEQUILA

*Milagro Silver*

### BOURBON

*Buffalo Trace*

### TENNESSEE WHISKEY

*Jack Daniels*

### SCOTCH

*Johnnie Walker Red Label*

### WINES BY THE GLASS

*Cape Heights Cabernet Sauvignon*

*Cape Heights Chardonnay*

*Choice of Two Additional:*

*Hunky Dory Sauvignon Blanc*

*Bacchus Pinot Noir*

*Cremant de Loire, Sparkling Brut*

*Belstar, Brut Rose*

### BEERS

*Miller Lite*

*Tailgate Brewing TENN Lager*

*Yazoo Gerst Amber Ale*

*Black Abbey Brewing Tennessee IPA*

*Wiseacre Tiny Bomb Pilsner*

## Harpeth Bar

### VODKA

*Grey Goose*

### GIN

*Hendrick's*

### RUM

*Ron Zacapa*

### TEQUILA

*Casamigos Blanco*

### BOURBON

*Angel's Envy*

### TENNESSEE WHISKEY

*Davidson's Reserve*

### SCOTCH

*Johnnie Walker Black Label*

### WINES BY THE GLASS

*Noah River Cabernet Sauvignon*

*High Head Chardonnay*

*Choice of Two Additional:*

*Hunky Dory Sauvignon Blanc*

*Bacchus Pinot Noir*

*Cremant de Loire, Sparkling Brut*

*Belstar, Brut Rose*

### BEERS

*Miller Lite*

*Tailgate Brewing TENN Lager*

*Yazoo Gerst Amber Ale*

*Black Abbey Brewing Tennessee IPA*

*Wiseacre Tiny Bomb Pilsner*

*Menus are based on a minimum of 20 Guests. A service fee of \$200 will be applied to groups under 20.  
Pricing is Subject to 26% service charge and 9.75% sales tax. Wine & Liquor are subject to 15% Tennessee Liquor Tax.*

# SPIRITS + WINE + BEER

## Main Street Bar

### HOSTED OPEN BAR

1st Hour - \$28

2nd Hour +\$22

Each Additional Hour + \$15

## Franklin Bar

### HOSTED OPEN BAR

1st Hour - \$32

2nd Hour +\$26

Each Additional Hour + \$17

## Harpeth Bar

### HOSTED OPEN BAR

1st Hour - \$36

2nd Hour +\$28

Each Additional Hour + \$19

### HOSTED BAR ON CONSUMPTION

Cocktails \$14

Wine \$12

Beer \$8

Sodas \$5

Water \$5

### HOSTED BAR ON CONSUMPTION

Cocktails \$16

Wine \$15

Beer \$8

Sodas \$5

Water \$5

### HOSTED BAR ON CONSUMPTION

Cocktails \$18

Wine \$16

Beer \$8

Sodas \$5

Water \$5

### CASH BARS

Cocktails \$14

Wine \$12

Beer \$8

Sodas \$5

Water \$5

Hosted & Cash Bar Minimum

Guarantee \$750 per 50 guests.

### CASH BARS

Cocktails \$16

Wine \$15

Beer \$8

Sodas \$5

Water \$5

Hosted & Cash Bar Minimum

Guarantee \$750 per 50 guests.

### CASH BARS

Cocktails \$18

Wine \$16

Beer \$8

Sodas \$5

Water \$5

Hosted & Cash Bar Minimum

Guarantee \$750 per 50 guests.

All Bars Includes Liquor, Wine, Beers, Soft Drinks & Bottled Waters.  
Bars Require 1 Bartender per 50 Guests.  
\$150 Per Bartender Fee.

Menus are based on a minimum of 20 Guests. A service fee of \$200 will be applied to groups under 20.  
Pricing is Subject to 26% service charge and 9.75% sales tax. Wine & Liquor are subject to 15% Tennessee Liquor Tax.

# WINE + BEER

# PIAGGIO BAR

## Beer & Wine Only

### WINES BY THE GLASS

*Cape Heights Cabernet Sauvignon*

*Cape Heights Chardonnay*

*Choice of Two:*

*Hunky Dory Sauvignon Blanc*

*Bacchus Pinot Noir*

*Cremant de Loire, Sparkling Brut*

*Belstar, Brut Rose*

### BEERS

*Miller Lite*

*Tailgate Brewing TENN Lager*

*Yazoo Gerst Amber Ale*

*Black Abbey Brewing Tennessee IPA*

*Wiseacre Tiny Bomb Pilsner*

### HOSTED OPEN BAR

*1st Hour - \$24*

*2nd Hour +\$18*

*Each Additional Hour + \$11*

### HOSTED BAR ON CONSUMPTION

*Wine \$15*

*Beer \$8*

*Sodas \$5*

*Water \$5*

*Bar Includes Wine, Beers, Soft Drinks & Bottled Waters.*

*Bars Require 1 Bartender per 50 Guests.*

*\$150 Per Bartender Fee.*

## Piaggio Add-On

### ADD PIAGGIO BAR CART TO ANY HOSTED PACKAGE BAR

*1st Hour - \$5*

*2nd Hour +\$4*

*Each Additional Hour + \$2*

### ADD PIAGGIO BAR CART TO ANY CONSUMPTION BAR

*Draft Beers & Seltzers \$9ea*

*Draft Cocktails \$14ea*

*Draft Prosecco \$16ea*

## Piaggio Bar Offerings

### CRAFT BEERS

*Selection of 3 Craft Breweries offering a rotation of regional favorites*

### SPRITZ + SODAS

*Selection of 3 Rotating Seasonal Hard Sodas & Sparkling Wines*

*Bars Require 1 Bartender per 50 Guests.*

*\$150 Per Bartender Fee*

*Bartender Required for Piaggio Bar Service*

*Piaggio Bar not available January through March*



*Menus are based on a minimum of 20 Guests. A service fee of \$200 will be applied to groups under 20. Pricing is Subject to 26% service charge and 9.75% sales tax. Wine & Liquor are subject to 15% Tennessee Liquor Tax.*

# EVENTS + GUIDELINES

## *Seasonality*

**OUR FOOD DRAWS HEAVILY ON THE RANCHERS, FARMERS, ARTISANS, AND CULINARY TRADITIONS OF MIDDLE TENNESSEE AND THE GREATER AGRICULTURAL SOUTH.**

**AT TIMES, AVAILABILITY CAN CHANGE DUE TO SEASONALITY AND OTHER UN-FORESEEN NATURAL OCCURRENCES.**

**IF PRODUCTS ARE NOT AVAILABLE, WE WILL DO OUR BEST TO SUBSTITUTE COMPARABLE QUALITY ITEMS TO ENSURE A SEAMLESS EXPERIENCE. WE COOK WITH THE SEASONS!**

## *Attendance*

**MENUS ARE BASED ON A MINIMUM OF 20 GUESTS. A SERVICE FEE OF \$200 WILL BE APPLIED TO GROUPS UNDER 20. FINAL GUARANTEE NUMBER OF GUESTS IS DUE BY 9AM (CST), THREE BUSINESS DAYS (72 HOURS) PRIOR TO THE FUNCTION.**

## *Breaks*

**PRICES ARE BASED ON 30 MINUTE BREAKS**

## *Action Stations & Labor Fees*

**ACTION STATIONS ARE AVAILABLE FOR A MAXIMUM OF 2 HOURS. 1 CHEF ATTENDANT IS REQUIRED FOR EVERY 75 GUESTS. \$250 PER CHEF ATTENDANT.**

**CARVING STATIONS ARE AVAILABLE FOR A MAXIMUM OF 2 HOURS WITH A MINIMUM OF 20 GUESTS. 1 CHEF ATTENDANT IS REQUIRED FOR EVERY 75 GUESTS. \$250 PER CHEF ATTENDANT.**

**BARTENDERS ARE REQUIRED FOR ALL BARS. 1 BARTENDER IS REQUIRED FOR EVERY 50 GUESTS. \$150 PER BARTENDER FEE.**

**CAKE CUTTING FEE OF \$4 PER PERSON  
HARPETH MUST APPROVE OF OUTSIDE DESSERTS/CAKE THREE BUSINESS DAYS (72 HOURS)  
BEFORE EVENT DATE.**

# EVENTS + GUIDELINES

## *F&B Policies*

**THE HARPETH HOTEL IS THE SOLE SUPPLIER OF FOOD + BEVERAGE FOR ALL EVENTS ON PROPERTY. NO OUTSIDE FOOD + BEVERAGE PRODUCTS CAN BE BROUGHT INTO THE HOTEL AND/OR CONSUMED IN THE PRIVATE EVENT SPACE.**

**FOOD FOR EVENTS IS INTENDED TO BE CONSUMED ON-PROPERTY DURING THE EVENT. DUE TO HEALTH REGULATIONS, FOOD MAY NOT BE TAKEN OFF PREMISE AFTER IT HAS BEEN PREPARED AND SERVED TO GUESTS.**

**ADDITIONAL FEES MAY APPLY SHOULD OUTSIDE FOOD BE BROUGHT INTO MEETING/EVENT SPACE.**

## *Liquor Laws & Alcohol Service*

**THE HARPETH HOTEL HAS THE RIGHT TO REFUSE SERVICE TO ANY GUEST IT FEELS IS UNFIT TO CONSUME ALCOHOL.**

**THE TENNESSEE ALCOHOLIC BEVERAGE COMMISSION REGULATES THE SALE, SERVICE AND CONSUMPTION OF ALL ALCOHOLIC BEVERAGES AT THE HARPETH. THE COMMISSION REQUIRES ALL ALCOHOLIC BEVERAGES TO BE PURCHASED THROUGH THE HARPETH, CONSUMED ON HOTEL PROPERTY AND SERVED BY HOTEL STAFF. ALCOHOLIC BEVERAGES CANNOT BE REMOVED FROM THE PROPERTY.**

## *Damage & Liability*

**THE HARPETH DOES NOT ASSUME ANY RESPONSIBILITY FOR THE DAMAGE OR LOSS OF ANY PROPERTY BROUGHT INTO THE HOTEL OR LEFT IN THE HOTEL. TO ENSURE COMPLIANCE WITH FRANKLIN FIRE DEPARTMENT, NO OPEN FLAMES ARE ALLOWED WITHOUT PRIOR APPROVAL. ROOM SETS, EQUIPMENT OR ANY OTHER ITEMS CANNOT IMPEDE THE EGRESS OF ANY EMERGENCY OR FIRE EXIT.**

**ANY DECOR THAT REQUIRED ADDITIONAL DEEP CLEANING SUCH AS GLITTER AND CONFETTI IS SUBJECT TO A \$1,000 CLEANING FEE.**