

Wedding Event Menus





The Hermitage Hotel

The Hermitage Hotel, opened in 1910, is a renowned Nashville icon known for its history, luxury and grandeur. The only Forbes Five-Star property in the state, the Hermitage prides itself on offering exemplary service and exceptional attention to detail. From the moment guests step into the hotel's impressive Grand Lobby, they are met with an air of southern charm and timeless style.

The boutique luxury property features more than 5,000 square feet of versatile event, banquet, conference and meeting space. This includes the 2,484-square-foot Circassian Walnut Grand Ballroom and 1,386-square-foot southern Veranda. One hundred years of history, culture and luxury make The Hermitage Hotel the perfect place to host your next meeting, event or gala.

231 Sixth Ave. N
Nashville, TN 37219
615.649.3927
TheHermitageHotel.com



Derek Brooks

Executive Chef, The Hermitage Hotel & Capitol Grille

Hermitage Hotel, Tennessee's Only Forbes Five Star and AAA Five Diamond Hotel, and its restaurant, Capitol Grille. Prior to joining the team in December 2017, Chef Derek was part of the pre-opening team at Faena Hotel in Miami Beach, the only independent hotel to receive the highly coveted Forbes Five Stars in the first year of opening. Chef Derek grew up in a family that enjoyed entertaining. He learned how to pick fresh produce and transform it into simple, delicious fare for in-home gatherings. Chef Derek's first opportunity to step into a professional kitchen came when he was a teenager working as a busboy at a local restaurant. A favor for an absent cook one day led him down a culinary path and into the kitchen of the Chicago Ritz Carlton. Working under James Beard Awarding Chef Sarah Stegner, Derek continued to sharpen his techniques and learn how to utilize the seasonal produce from many local farms at the five-star, five diamond level. Chef Derek left the Ritz Carlton to follow Chef Sarah, helping in the opening of her independent restaurant, Prairie Grass Café, learning his craft from one of the best chefs in Chicago. Chef Derek then joined the opening team of the Five Star, Five Diamond, The Resort at Pelican Hill in Southern California. He first served as Sous Chef in the fine dining restaurant Andrea, learning traditional Italian cuisine under the guidance of a three-star Michelin Chef Gianluca Re Fraschini, and continued his career as Banquet Chef, working under Executive Chef Jean-Pierre Dubray. In 2012, Derek was named Executive Chef of the Pelican Grill Restaurant where his team created a chef table in the open concept kitchen to utilize the Irvine Ranch that provided the restaurant its locally grown seasonal produce. After working six years at The Resort at Pelican Resort, Chef Derek took a trip of a lifetime traveling through Europe, learning first-hand how local products enhance cooking regional cuisine, before he joined the Faena Hotel team in 2015.



The Garden at Glen Leven

For 107 years, we've believed in taking care of the lands we call home. This belief is more than southern pride, it's the foundation of our heritage and of our partnership with the Land Trust for Tennessee. Since 2008, when our partnership with The Land Trust began, The Hermitage has been able to directly support the conservation of over 85,000 acres of land. These protected lands, made of scenic trails, state parks and urban spaces, allow Tennesseans the opportunity to bike, hike, fish, farm and play for generations to come.

On the Land Trust's historic Glen Leven property, we're proud to run an heirloom period garden just 15 minutes from the hotel. The Hermitage Hotel has not only helped to restore the property's 1857 manor and heirloom farmland, but to create educational agriculture programs for local schools. Today the garden is home to our own crops like kale, beets, carrots, turnips, corn, watermelon, thyme, basil, and pumpkin, all of which are used for seasonal cuisine at Capitol Grille, Oak Bar, and our celebrated banquet events.

Capitol Grille Inspired Items

Sprinkled within the banquet menus, you may notice some seasonal items. These dishes are meant to be fresh and tailored to the farm harvest throughout the year. The Hermitage Hotel is proud to offer a locally-sourced menu that honors a true farm-to-table experience.

The award-winning Capitol Grille has a long and rich history at The Hermitage Hotel and is among top fine dining spots in Nashville. Focusing on the hotel's sustainable practices, Executive Chef Derek Brooks offers modern and creative interpretations of traditional Southern classics.

Throughout the menu you will notice items marked with a **CG**. These dishes are Capitol Grille menu items or inspired dishes that carry over the restaurant's grand traditions to our Banquet and Catered Events.



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 English Muffin
Seasonal Farm Vegetables and Egg Burrito with
Cheddar Cheese and House-Made Salsa

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 Smoked
Sausage, Peppers, Onions, and Cheese
Ham and Cheddar Cheese Frittata

Breakfast Meats *(Select Two For Your Group)*

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

Potatoes & Grits *(Select One For Your Group)*

Anson Mills Cheddar Grits
Roasted Fingerling Potatoes with Carmelized
Onions
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.

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.



Breakfast

Breakfast Sandwiches

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

Bacon, Egg, and Cheese English Muffin
\$7 EACH.

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

Seasonal Farm Vegetables and Egg Burrito with
Cheddar Cheese and House-Made Salsa
\$7 EACH.

Plated Breakfast

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

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. 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.

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

\$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.

EGGS BENEDICT STATION

Traditional Eggs Benedict with Poached Eggs, Tennessee Ham, and Hollandaise

\$12 PER PERSON.

FARM FRESH EGGS *(Select One For Your Group)*

Fresh Farm Scrambled Eggs
Southern Scramble with Smoked Sausage, Peppers, Onions, and Cheese
Ham and Cheddar Cheese Frittata

\$8 PER PERSON.

OPTIONAL ENHANCEMENTS

Pork Belly **\$1 PER PERSON.**

Smoked Salmon **\$2 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.

*Chef attendant / bartender required: \$125 per Chef / Bartender (one chef / bartender per 50 guests)



Brunch

Brunch Menus

THE CAPITOL

Sliced Seasonal Fruit and Berries
House-Made Muffins, Croissants and Danishes, Preserves, Local Honey and Butter
Assorted Bagels served with House Smoked Salmon, Herbed Cream Cheese Spread, Capers, Red Onion, Hard Boiled Egg and Tomatoes
Farm Fresh Scrambled Eggs
Traditional Eggs Benedict, Poached Eggs, Tennessee Ham, Hollandaise
Lemon Blueberry Pancakes
Applewood Smoked Bacon & Local Sausage, Roasted Potatoes with Caramelized Onion
Bite Sized Fruit Tarts

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

\$48 PER PERSON.

THE 1910

Sliced Seasonal Fruit and Berries
House-Made Muffins, Croissants and Danishes
Preserves, Local Honey and Butter
Assorted Bagels served with Smoked Salmon, Garden Vegetable Cream Cheese, Capers, Red Onion, Hard Boiled Egg and Tomatoes
Classic Iceberg Wedge Salad with Eggs, Blue Cheese, Bacon, Roasted Tomatoes, Buttermilk Vinaigrette
Ham & Cheddar Cheese Frittata
Nashville Signature Hot Chicken
Brioche French Toast with Salted Caramel, Pecans,
and Whipped Cream
Applewood Smoked Bacon & Double H Farms Sausage
Caramelized Onion Roasted Potatoes
Strawberry Shortcake Bites
Pecan Tartlettes

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

\$53 PER PERSON.

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 groups of less than 15 guests, please consult with your Catering Manager for options.



Breaks

Theme Breaks

(Based on 45 Minutes of Service)

COFFEE SHOP

Freshly Baked Assorted Coffee Cakes
Freshly Baked Croissants
Freshly Baked Assorted Danishes

\$15 PER PERSON.

DOUGHNUT SHOP

(Select Three For Your Group)

House-Made Old Fashioned Cake Doughnut
House-Made Chocolate Cake Doughnut
House-Made Lemon Blueberry Cake
Doughnut
House-Made Assorted Doughnut Holes
House-Made Glazed Doughnut
House-Made Maple Glazed Doughnut

\$16 PER PERSON.

BALANCED

Make Your Own Trail Mix with: Pretzels, M&M's,
Yogurt Covered Raisins, Dried Fruit, Cashews,
Almonds, Chocolate Chips
House-Made Granola Bites
Individual Yogurts
Fruit Infused Water

\$18 PER PERSON.

THE SOUTHERN REFRESH

Assorted Sliced Seasonal Fruit
Southern Tea Sandwiches to include: Pimento
Cheese, Roasted Chicken Salad, Green Tomato
Sweet Tea

\$14 PER PERSON.

***ENHANCE ANY BREAK PACKAGE WITH ASSORTED SOFT DRINKS,
BOTTLED WATER, FRESHLY BREWED ROYAL CUP COFFEE,
DECAFFEINATED COFFEE AND HARNEY & SONS GOURMET HOT TEA
SELECTIONS FOR AN ADDITIONAL \$4 PER PERSON**

Service is for forty-five minutes from the scheduled start time of the event.
A customary 24% taxable service charge and applicable sales tax will be added to prices.



Breaks

Theme Breaks

(Based on 45 Minutes of Service)

TENNESSEE SNACK

Nashville's "Colt's Chocolates"
Bourbon Spiced Nuts
Goo Goo Clusters
Prohibition Popcorn

\$20 PER PERSON.

COOKIE EXTRAVAGANZA

(Select Three For Your Group)

Peanut Butter Cookies
Chocolate Chip Cookies
Snickerdoodle Cookies
Fudge Brownies
Assorted Dessert Bars

\$16 PER PERSON.

SOUTH OF THE BORDER

House-Made Tortilla Chips
Trio of Salsas, Guacamole, Queso Dip
Churros with Chocolate Dipping Sauce

\$16 PER PERSON.

TASTE OF THE SOUTH

Nashville Soft Pretzles with Pimento Cheese
and Stone Ground Mustard
Granny's Deviled Eggs
Hot Chicken Bites with White BBQ Sauce

\$20 PER PERSON.

PETIT FOURS DISPLAY

(Select Three For Your Group)

Chocolate Peanut Butter Cup
Salted Caramel Tart
French Macarons
Fresh Fruit Tart
Lemon Meringue Tart
Chocolate Cake Bites
Shortbread Tea Cookies

\$15 PER PERSON.

***ENHANCE ANY BREAK PACKAGE WITH ASSORTED SOFT DRINKS,
BOTTLED WATER, FRESHLY BREWED ROYAL CUP COFFEE,
DECAFFEINATED COFFEE AND HARNEY & SONS GOURMET HOT TEA
SELECTIONS FOR AN ADDITIONAL \$4 PER PERSON**

Service is for forty-five minutes from the scheduled start time of the event.
A customary 24% taxable service charge and applicable sales tax will be added to prices.



Breaks

A La Carte Break Items

Freshly Brewed Royal Cup Coffee
\$86 PER GALLON.

Decaffeinated Coffee
\$86 PER GALLON.

Assorted Harney & Sons Gourmet Hot Tea Selection
\$86 PER GALLON.

Hermitage Hotel Bottled Spring Water
\$5 EACH.

Mountain Valley Spring Water
\$8 EACH.

Assorted Soft Drinks
\$5.5 EACH.

Assorted Juices - Orange, Grapefruit, Cranberry
\$45 PER CARAFE.

Red Bull
\$6 EACH.

Assorted Muffins
\$40 PER DOZEN.

Assorted Danish Pastries
\$54 PER DOZEN.

Freshly Baked Cookies, Assorted Dessert Bars, and
Brownies
\$52 PER DOZEN.

Fresh Seasonal Sliced Fruit and Berries
\$9 PER PERSON.

Yogurt Parfaits with House-Made Granola
\$6 EACH.

A customary 24% taxable service charge and applicable sales tax will be added to prices.

Beverage Package

ALL DAY

Freshly Brewed Royal Cup Coffee
Freshly Brewed Decaffeinated Coffee
Assorted Harney & Sons Gourmet Hot Tea Selection
Hermitage Hotel Bottled Spring Water
Assorted Soft Drinks

\$40 PER PERSON.



Breaks

A La Carte Break Items

Nashville Soft Pretzles, Hand-Rolled German Style

1 DOZEN 2OZ. \$30.

1 DOZEN 4OZ. \$70.

Miss Vickie's Kettle Chips

\$5 EACH.

House-Made Bourbon Spiced Pecans

\$52 PER POUND.

Assorted Deluxe Mixed Nuts

\$46 PER POUND.

Assorted Premium Granola Bars

\$4.5 EACH.

Whole Fresh Fruit

\$3.25 EACH.

Goo Goo Clusters

\$4 EACH.

Colts Bolts

\$4 EACH.

House-Made Salted Caramel Tarts

\$3 EACH.

Bite-Sized, House-Made Fruit Tarts: Peanut Butter Mousse Cups,
Seasonal Shortcakes, or Peanut Butter Cups

\$3 EACH.

Prohibition Popcorn

\$6 EACH.

A customary 24% taxable service charge and applicable sales tax will be added to prices.

Beverage Package

ALL DAY

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee,

Assorted Harney & Sons Gourmet Hot Tea Selection

Hermitage Hotel Bottled Spring Water

Assorted Soft Drinks

\$40 PER PERSON.



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 Local Lettuces, Seasonal Farm Vegetables and House-Made Citrus Vinaigrette

Beet Salad

Roasted Beets tossed with Arugula, Crumbled Feta with a Blackberry Vinaigrette

Classic Wedge Salad

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

Tomato & Mozzarella Salad

Arugula, Basil, Garlic Croutons with Pesto

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 Capitol Grille Hot Sauce

\$42 PER PERSON.

Market Fish of the Day **CG**

Anson Mills Grits, Seasonal Vegetables, Creole Mustard Sauce

\$48 PER PERSON.

Braised Beef Short Ribs

Tennessee Cheddar Mashed Potatoes, Grilled Asparagus

\$48 PER PERSON.

Smoked Pork Loin

Sweet Potato Purée, Brussel Sprout Slaw, Bourbon Apple Sauce

\$45 PER PERSON.

Roasted Seasonal Vegetable Risotto

Shaved Parmesan Cheese, Toasted Pine Nuts

\$40 PER PERSON.

Local Mushroom Ravioli

Wilted Spinach, Mushroom Cream

\$40 PER PERSON.

Lunch includes freshly baked rolls, water and iced tea.
A customary 24% taxable service charge and applicable sales tax will be added to prices.



Lunch

Plated Lunch

DESSERT *(Select One For Your Group)*

Strawberry Shortcake

Macerated Strawberries, Sweet Crusted Scone, Whipped Cream

Flourless Chocolate Torte

Whipped Cream, Cocoa Nibs, Raspberry Sauce, Fresh Raspberries

Traditional Carrot Cake

Cream Cheese Frosting, Candied Pecans

Coconut Cake CG

Layers of Coconut Cream, Toasted Coconut, Cream Cheese Buttercream

Southern Style Chocolate Cake CG

Silky Chocolate Buttercream, Chocolate Fudge, Chocolate Salted Crumb

Bourbon Praline Pot De Crème *(Gluten Free)*

Bourbon and Dark Chocolate, Candied Pecans, Whipped Cream

Key lime Pie

Graham Cracker Crust, Tart Lime Filling, Whipped Cream

Lunch includes freshly baked rolls, water. Freshly brewed royal cup coffee, freshly brewed decaffeinated coffee and assorted harney & sons gourmet hot tea selection. A customary 24% taxable service charge and applicable sales tax will be added to prices.

Lunch

Buffet Lunch

DELI SANDWICH BUFFET

Buffet Includes:

Chef's Soup Creation
Farm Salad - Fresh Local 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
Roast Beef
Swiss Cheese
Aged Cheddar
Lettuce, Tomato, Onion, Pickles
Mustard, Mayonnaise, Creamy Horseradish

Chef's Selection of Cookies, Brownies, or Dessert Bars

Beverages

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

\$44 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

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 Local Lettuces, Seasonal Farm Vegetables and House-Made Citrus Vinaigrette

Double H Farms Beet Salad

Roasted Beets, Arugula, Crumbled Feta, tossed with a Blackberry Vinaigrette

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**

BBQ Smoked Brisket

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)*

Roasted Cauliflower 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 Greens with Bacon

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

Chocolate Peanut Butter Mousse Cups

Gluten Free Chocolate Mousse Bites

Coconut Cake Bites **CG**

Mini Seasonal Shortcake

Salted Caramel Tarts

Cheesecake Bites

Key Lime Pie Bites

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***

Buffet includes freshly baked rolls. Service is for ninety minutes from the scheduled start time of the event. Buffet fee of \$125 applies for parties with a guarantee less than twenty-five. A customary 24% taxable service charge and applicable sales tax will be added to prices.



Lunch

Boxed Lunch

All Box Lunches include Apples, Oranges, Bananas

SANDWICHES *(Select Two For Your Group)*

Smoked Turkey & Brie Sandwich

Smoked Turkey, Brie Cheese, Cranberry Aioli, Bibb Lettuce, Multigrain Bread

Black Forrest Ham Sandwich

Black Forrest Ham, White Cheddar, Arugula, Honey Mustard, Sourdough Bread

Grilled Vegetable Wrap

Grilled Asparagus, Roasted Red Peppers, Spinach, Herbed Goat Cheese, Whole Wheat Wrap

Roast Beef Sandwich

Roast Beef, Creamy Horseradish, Arugula, Blue Cheese, Crispy Onions, Potato Bun

Chicken Salad Sandwich

Chicken Salad, Sliced Grapes, Curry Mayo, Baby Greens, Croissant

Turkey Wrap

Avocado, Bacon, Bibb Lettuce, Creamy Buttermilk Dressing in a Wheat Wrap

SIDES *(Select Two For Your Group)*

Miss Vickie's Kettle Chips

Pasta Salad

Cole Slaw

Country-Style Sweet Potato Salad

DESSERT

Chef's Choice of House-Made Cookie, Brownie, or Dessert Bar

\$40 PER PERSON.

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

A customary 24% taxable service charge and applicable sales tax will be added to prices.

Receptions

Hors d'Oeuvres

A minimum of 25 pieces each per order is required.

WHIPPED LOCAL GOAT CHEESE

Lavendar Honey, Brioche

GRANNY'S DEVEILED EGG

Bourbon Smoked Paprika, Micro Greens

TOMATO BRUSCHETTA

Farm Fresh Tomato, Basil, Crostini

TRUFFLED MAC & CHEESE FRITTER

Chives

FRIED GREEN TOMATOES

Pimento Cheese

CREAMY TOMATO SOUP

Grilled Cheese

CONFIT HEIRLOOM TOMATO

Whipped Burrata, Crostini

PIMENTO MAC & CHEESE FRITTER

Chives, Hot Pepper Mash

BLACK EYE PEA HUSH PUPPY

Green Onions, Bourbon Honey

PIGS IN A BLANKET

Whole Grain Mustard

TARRAGON & GRAPE CHICKEN SALAD

In a Phyllo Cup

\$6 PER PIECE.

JUMBO SHRIMP COCKTAIL SHOOTER

Spicy Bloody Mary Cocktail Sauce and Lemon Wedge

SPICY TUNA TARTARE

Avocado Purée, Wonton, Sesame Seeds

MINI PORK SLIDER

Crispy Pork Belly, Coleslaw, Creole Mustard

ASIAN INSPIRED DOUBLE H BEEF SPRING ROLL

Ginger Soy Dipping Sauce

NASHVILLE HOT CHICKEN SKEWERS

White BBQ Sauce and Butter Pickle

CRAB CAKE

Cajun Remoulade

BACON WRAPPED CHORIZO STUFFED DATES

Piquillo Pepper Dipping Sauce

SWEET & SOUR DOUBLE H BEEF MEATBALLS

Teriyaki Glaze

BEEF CARPACCIO

Spicy Dukes Mayo, Crostini

\$7.50 PER PIECE.

A customary 24% taxable service charge and applicable sales tax will be added to prices. Items can be butler passed if requested. A butler labor charge of \$150 will apply.



Receptions

Displays

SLICED SEASONAL FRUITS AND BERRIES

Selection of Seasonal Fruits and Berries, Yogurt Dipping Sauce

\$9 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

\$18 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)

\$28 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.

DEVILED EGG STATION *(Choose Three Types)*

Traditional- Spicy Pickle, Bourbon Smoked Paprika
Blackened Crab Meat, Celery
Smoked Trout Caviar, Hot Pepper Mash
Crispy Country Ham, Pickled Carrots
Fried Okra, White BBQ Sauce
Smoked Salmon, Cucumbers

\$19 PER PERSON.

A customary 24% taxable service charge and applicable sales tax will be added to prices.

Receptions

Specialty Stations

LOW COUNTRY SHRIMP AND GRITS

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

\$20 PER PERSON.

SLIDER STATION *(Select Three For Your Group)*

House Smoked Beef with Coleslaw and Tennessee Bourbon BBQ
Ground Lamb with a Yogurt Sauce and Feta Cheese
Capitol Grille 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, and Baby Arugula
Pulled Buffalo Chicken with a Blue Cheese Fondue

\$20 PER PERSON.

SOUTHERN CLASSIC STATION

Sweet Potato Salad
Fried Green Tomatoes, Pepper Jelly
Fried Bologna Sliders, Dukes Mayo
Confit Hot Chicken Wings, White BBQ
Fried Catfish Bites, Spicy Cole Slaw

\$20 PER PERSON.

MAC & CHEESE STATION

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

Roasted Porcini Mushroom Ravioli

Porcini Mushroom Jus

Rigatoni with Roasted Chicken

Pine Nuts, Shaved Parmigiano-Reggiano and 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)

GARLIC & ROSEMARY SLOW ROASTED PRIME RIB

(Serves Approximately 30 guests)

Served with Horseradish Crème Fraîche, Au Jus

\$850 EACH.

MUSTARD & THYME ROASTED BEEF TENDERLOIN

(Serves Approximately 15 guests)

Served with Horseradish Crème Fraîche,
Thyme Jus

\$525 EACH.

ROASTED NEW YORK SIRLOIN

(Serves Approximately 25 guests)

Served with Green Peppercorn Sauce, Whole Grain Mustard

\$685 EACH.

LOCAL SLOW ROASTED STEAMSHIP WITH FRESH HERBS

(Serves Approximately 125 guests)

Served with Horseradish Crème Fraîche, Brandy Peppercorn Sauce

\$2125 EACH.

BBQ SPICED ROASTED PORK LOIN

(Serves Approximately 40 guests)

Served with Apple-Onion Chutney

\$680 EACH.

SMOKED SORGUM GLAZED HAM

(Serves Approximately 30 guests)

Served with House-Made Apple Butter

\$495 EACH.

ROASTED ORGANIC TURKEY BREAST

(Serves 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 Mousse Cups (GF)
Salted Caramel Tarts
French Macarons (GF)
Fresh Fruit Tarts
Chocolate Cake Bites
Shortbread Tea Cookies (GF)
Peanut Butter Cups (GF)
Lemon Meringue Tarts

\$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:

Banana Fosters Sauce
Chocolate Sauce
Seasonal Fruit Compote
Fresh Macerated Berries
Whipped Cream

\$16 PER PERSON.

FONDUE STATION

Dark Chocolate Ganache
House-Made Brownies (GF)
Mixed Seasonal Berries
Marshmallows
Whipped Cream

\$18 PER PERSON.

A customary 24% taxable service charge and applicable sales tax will be added to prices.



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 Local Lettuces, Seasonal Farm Vegetables and House-Made Citrus Vinaigrette

Beet Salad

Roasted Beets, Arugula, Crumbled Feta, tossed with a Blackberry Vinaigrette

Classic Wedge Salad

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

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 includes freshly baked rolls, water, freshly brewed royal cup coffee, freshly brewed decaffeinated coffee and assorted harney & sons gourmet hot tea selection.



Dinner

Plated Dinner

ENTRÉE *(Select One For Your Group)*

12 oz. NY Strip Steak

Twice Baked Potato, Asparagus and Red Wine Demi

\$76 PER PERSON.

8 oz. Filet

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

\$85 PER PERSON.

8 oz. Braised Beef Short Rib

Pimento Cheese Polenta, Roasted Pimento Demi and Charred Broccolini

\$70 PER PERSON.

8 oz. Chimichurri Grilled Tri Tip

Herb Roasted Baby Potatoes, Local Farm Vegetables

\$68 PER PERSON.

9 oz. Free Range Chicken Breast

Sweet Corn Spoon Bread, Braised Greens

\$68 PER PERSON.

9 oz. Confit Hot Chicken

Mashed Potatoes, Braised Greens

\$68 PER PERSON.

9 oz. Free Range Airline Chicken Breast

Anson Mills Grits, Chef's Seasonal Vegetables, Whole Grain Mustard Sauce

\$68 PER PERSON.

6 oz. Seared Salmon

Lemon-Thyme Cous Cous, Spinach, Caper Beurre Blanc

\$72 PER PERSON.

6 oz. Market Fish

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

\$74 PER PERSON.

Wild Mushroom Ravioli

Roasted Mushrooms, Parmesan Cheese, Cream Cheese Sauce

\$66 PER PERSON.

Farm-Inspired Pasta Creation

With Seasonal Garden Vegetables

\$65 PER PERSON.

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

Dinner includes freshly baked rolls, water and iced tea. A customary 24% taxable service charge and applicable sales tax will be added to prices. A maximum of 3 entrée selections to include a vegetarian will be permitted for all plated menu selections. If more than one entrée is selected for a plated meal, the price for the menu will be determined by the highest priced entrée. A per entrée final guarantee must be submitted 10 days prior and the final event guarantee 72 hours in advance. Group is required to denote entrée selection with place cards and have a seating chart for the night of the event.



Dinner

Plated Dinner

DUO ENTRÉE

Petit Filet & Maryland-Style Crab Cake

Capitol Grille Whipped Potatoes, Asparagus, Hollandaise Sauce

\$98 PER PERSON.

Grilled Filet & Seared Scallops

Parmesan Grits, Seasonal Vegetable, Red Wine Mushroom Au Jus

\$98 PER PERSON.

Braised Beef Short Rib & Chicken Scallopini

Parmesan Polenta, Wilted Greens, Pomodoro Sauce

\$78 PER PERSON.

Braised Beef Short Rib & Nashville Hot 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.

Braised Beef Short Rib & Pan Seared Salmon

Parmesan Polenta, Wilted Greens, Red Pepper Coulis

\$88 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. A maximum of 3 entrée selections to include a vegetarian will be permitted for all plated menu selections. If more than one entrée is selected for a plated meal, the price for the menu will be determined by the highest priced entrée. A per entrée final guarantee must be submitted 10 days prior and the final event guarantee 72 hours in advance. Group is required to denote entrée selection with place cards and have a seating chart for the night of the event.

Dinner

Dinner Buffet

TENNESSEE BBQ BUFFET

Buffet Includes:

Chef's Soup Creation
House-Made Corn Muffins
Farm Salad- Fresh Local 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
Freshly Brewed 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 Mousse Bites
Pear & Almond Tart

Beverages

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

\$86 PER PERSON.

Service is for ninety minutes from the scheduled start time of the event. A buffet fee of \$125 applies with a guarantee less than twenty-five. A customary 24% taxable service charge and applicable sales tax will be added to prices.

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 Local Lettuces, Seasonal Farm Vegetables and Citrus Vinaigrette

Baby Spinach Salad

Goat Cheese, Dried Cherries, Bacon Vinaigrette

Beet Salad

Roasted Beets, Arugula, Crumbled Feta, tossed with a Blackberry 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, Olive Relish

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 Broccolini
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 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.

Dinner

Create Your Own Dinner Buffet (Continued)

DESSERT *(Select One For Your Group)*

Chocolate Mousse Bites (GF)

Flourless Chocolate Cake, Chocolate Mousse, Chocolate Glaze

Mini Cheesecakes

Assortment, Fresh Berries, Caramel, Chocolate

Coconut Cake Bites **CG**

Coconut Cream, Coconut Cake, Cream Cheese Buttercream

Bourbon Pecan Tarts

Whipped Cream

Key Lime Pie Bites

Graham Cracker Crust, Whipped Cream

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 cup coffee, freshly brewed 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.



Receptions

Host Bar

(Based on Consumption Per Drink)

PREMIUM BRANDS

Absolut Vodka, Wheatley Vodka, Bombay Gin, Buffalo Trace Bourbon, Jack Daniel's Whiskey, Dewar's White Label Scotch, Cruzan Spiced Rum, El Jimador Tequila.

\$12 EACH.

TOP SHELF BRANDS

Ketel One Vodka, Bombay Sapphire Gin, HH Single Barrel Jack Daniel's, Four Roses Yellow Label Bourbon, Dewar's 12-Year Scotch, Captain Morgan Spiced Rum, El Jimador Añejo

\$14 EACH.

WINE BY THE GLASS

HH Private Label - **\$11.**
Chardonnay, Pinot Grigio, Cabernet, Merlot

DOMESTIC BOTTLED BEER

Bud Light, Budweiser, Michelob Ultra

\$7 EACH.

IMPORTED AND MICROBREW BEERS

Yazoo Pale Ale, Yazoo Dos Perros, Stella, Corona

\$8 EACH.

NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks - **\$5.**
Bottled Juices - **\$5.**
Hermitage Hotel Bottled Spring Water - **\$5.**
Sparkling Water - **\$8.**

Bar Packages

(Unlimited Consumption)

PREMIUM BRANDS

First Hour - **\$26 PER PERSON.**
Second Hour - **\$14 PER PERSON.**
Additional Hour - **\$12 PER PERSON.**

TOP SHELF BRANDS

First Hour - **\$28 PER PERSON.**
Second Hour - **\$15 PER PERSON.**
Additional Hour - **\$13 PER PERSON.**

CUSTOM BOURBON & WHISKEY FLIGHTS

(Available upon request)

George Dickel, Buffalo Trace, Maker's Mark, Jameson Select Reserve, Glenlivet 18 Year

\$70 PER PERSON.

****COMPLETE WINE LIST AVAILABLE
UPON REQUEST****

A Bartender fee of \$150 applies to all bars up to 4 hours. Cash bars will also require (1) Cashier for every 75 guests at \$150 each for up to 4 hours. A Sommelier Fee of \$300 applies to any function that requests or requires the use of a Sommelier. A customary 24% taxable service charge and applicable sales tax will be added to prices. In addition A 15% Tennessee State Beverage Tax will be added on Liquor and Wine prices.



Receptions

Cash Bar, Per Drink

COCKTAILS

Premium - **\$12.**

Top Shelf - **\$15.**

BEER BY THE BOTTLE

Domestic - **\$7.**

Imported - **\$8.**

Microbrew - **\$8.**

WINE BY THE GLASS

HH Private Label - **\$10.**

Chardonnay, Pinot Grigio, Cabernet, Merlot

NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks - **\$5.**

Bottled Juices - **\$5.**

Hermitage Hotel Bottled Spring Water - **\$5.**

Sparkling Water - **\$8.**

Complete wine list available upon request. Beverages are charged based on Consumption when selecting a hosted bar. A Bartender fee of \$125 applies to all bars up to 4 hours. Cash bars will also require (1) Cashier for every 75 guests at \$150 each for up to 4 hours. A Sommelier Fee of \$300 applies to any function that requests or requires the use of a Sommelier. A 15% Tennessee State Beverage Tax is Included on Liquor and Wine prices. A customary 24% taxable service charge and applicable sales tax will be added to prices.



For event inquiries, please contact our Events and Catering Department
at (615) 649-3927 or by email at events@thehermitagehotel.com