

THE FOOD COMPANY

Catering Menu



www.foodcompanynashville.com

A La Carte:

Spreads, Dips, and Accompaniments

Priced per quart unless otherwise noted

- Layered Three Pesto Terrine **\$22**
Serves up to 16pp
- Curried Chicken Chutney Spread **\$19.25**
- Spinach & Artichoke Dip **\$17.50**
- Bacon Almond Cheddar Spread **\$10.95**
Priced per Pint
- Hot Artichoke and Parmesan Dip **\$20.85**
- Crackers **\$5**
Priced per Sleeve
- Pita Chips or Tortilla Chips **\$6.50**
Priced per Bag

Platters

Platters serve up to 24 cocktail portions unless otherwise noted

- Grilled Beef Tenderloin with Horseradish Sauce and Biscuits **\$250**
Serves up to 50pp Cocktail or 25pp plated
- Steamed Colossal Shrimp with Spicy Lemon Cocktail Sauce **\$175**
- Pecan Crusted Chicken with Maple Bourbon BBQ Sauce **\$100**
- Apple Cider and Bourbon Glazed Pork Tenderloin with Biscuits and Spiced Pear Chutney **\$135**
- Assorted Roasted Vegetables with Balsamic Glaze **\$90**
- Fresh Fruit and Cheese Platter **\$85**
- Stuffed Chicken with Spinach, Artichoke, Fontina Cheese and Roasted Red Peppers **\$125**
served with a Tomato Basil Sauce
- Smoked Salmon Platter served with Capers, Lemon, Egg, Red Onion and Dill **\$125**
- Brie en Croute with Fruit Compote **\$30**

Small Bites

Priced per dozen
2 dozen minimum order per item

- Montrachet and Pistachio Crusted Grapes **\$12.20**
- Tarragon Almond Chicken Salad Roll-Ups **\$17.60**
- Petite Roast Beef Sandwiches with Horseradish-Chive Mayo **\$16.50**
- Toasted Grilled Cheese Bites with Tomato Basil Dipping Sauce **\$16.50**
- Wild Mushroom Quesadillas with Tarragon Sour Cream **\$19.80**
- Black Bean and Goat Cheese Quesadillas with Salsa Sour Cream **\$19.80**
- BBQ Pork Quesadillas with Chipotle Dipping Sauce **\$23.10**
- Spinach and Artichoke Phyllo Cups **\$17.60**
- Ham and Brie Biscuits with Dijon Butter **\$27.50**
- Petite Twice-Baked Roquefort and Rosemary Potatoes **\$19.80**
- Apricot-Glazed Chicken Skewers with Thai Peanut Sauce **\$29**
- Teeny Burgers with Pancetta, Sharp Vermont Cheddar and BBQ Sauce **\$31**
- Grilled Vegetable Skewers with Honey-Balsamic Dipping Sauce **\$18.70**
- "Wedge" Lettuce Skewers with Blue Cheese Dipping Sauce **\$18.70**
- Jalapeno and Bacon Deviled Eggs **\$9**
- Smoked Sausage and Vermont Sharp Cheddar Stuffed Mushrooms **\$23.10**
- Teriyaki-Glazed Beef Skewers with Peach-Soy Dipping Sauce **\$31.90**
- Lollipop Lamb Chops with Fig-Mint Jelly **\$49.50**
- Petite Crab Cakes with Chipotle Crema **\$49.50**

Ordering:

All items can easily be prepared in your own kitchen, transferred to your serving dishes and include detailed instructions. For orders over \$500, we will gladly offer a \$50 gift card* to be used for in-store purchases

For any questions concerning menu design or quantities needed, please give us a call at (615) 385-4311.

*Gift Cards may not be used for catering or holiday orders.

*****All orders require 48hour notice*****

Delivery/Server/Platter Fees:

Delivery Fee* - \$30+

*Within the Nashville Metro Area. Please call to discuss delivery beyond this area.

*We are not able to deliver Thanksgiving or Christmas Holiday Orders

Full-Service Catering*

This includes set-up, serving, and clean up

\$150 per server

4hr minimum, \$25 for each additional hour

We pride ourselves in offering the best service available. Please note that due to our efforts, each server is only able to effectively accommodate 25 guests for passed hor dourves.

*Bartending Service and Glassware is available, please call for details

Platter Rental Fee

10% of total food bill (pre-tax)

We will gladly use our extensive serving ware and platters to create the perfect event for you!

Table Decor and Floral Arrangement Service are available; however, these are priced on an event-by-event basis. Please call for further information.

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For Dinner:

The Essentials:

The items listed below are priced as platters, not as entrée portions.

Please call for plated pricing.

Balsamic Orange Turkey Breast

\$75

*Served with Cranberry Sauce, Aioli and Dollar Rolls
Serves Approximately 30*

Olive Oil Roasted Leg of Lamb

\$100

*Served with Basil Pesto Aioli and Dollar Rolls
Serves Approximately 2 guests*

Whole Roasted Tenderloin of Beef

\$250

*Served with Horseradish, Mustard and Dollar Rolls
Serves Approximately 25*

Whole Roasted Filet Prime of Rib

\$175

*Served with Horseradish, Mustard and Dollar Rolls
Serves Approximately 50*

Roasted Whole Pork Loin

\$150

*Served with Chipotle Mayonnaise, Mango Salsa and Dollar Rolls
Serves Approximately 25*

A la Carte:

Each item listed below serves 4 to 6 people unless otherwise noted

For \$9:

Peppered Gravy

Yeast Rolls with Rosemary Butter

**12 rolls per order*

Grand Marnier Cranberry Sauce

With Golden Raisins and Nuts

Deviled Eggs

Bacon jalapeno or Traditional

For \$12:

Pumpkin Bisque Soup

Shrimp and Corn Chowder

Bountiful Vegetable

Traditional Stuffing

Candied Yams

Roasted Garlic Mashed Potatoes

Falls Mills Southern Cheese Grits

**add spicy Rock Shrimp for \$12*

For \$15:

Food Company Salad

Mixed Greens, Candied Pecans, Feta and

Raspberry Vinaigrette

Andouille Sausage Cornbread Stuffing

Sweet Potato Casserole

With a Pecan and Brown Sugar Streusel

Topping

Southern Squash and Sweet Onion Casserole

With an Herb and Butter Ritz Cracker Crumb

Topping

Green Bean Casserole

Made with Homemade Mushroom Soup and

Hand Battered Fried Onions

For \$18:

Mascarpone Creamed Spinach

Roasted Root Vegetables

Parsnips, Red and Gold Beets, Carrots, and

Brussel Sprouts

Dessert: Serves 6 to 8

Pumpkin Pie \$18

Pecan Pie \$22

Chocolate Fudge Pie \$18

Chess Pie \$18

Open House Menus:

Delicious

Pecan Crusted Chicken with Maple Bourbon BBQ Sauce

Ham and Brie Biscuits with Dijon Butter

Colorful Crunch Vegetables with Green Goddess Dressing and Blue Cheese Dressing

Wild Mushroom Quesadillas with Tarragon Sour Cream

Fresh Fruit and Cheese Platter

Hot Spinach and Artichoke Dip with Pita Chips

Bacon Almond Cheddar Spread with Assorted Crackers

Assorted Miniature Desserts

Divine

Apple Cider and Bourbon Glazed Pork Tenderloin with Biscuits and Spiced Pear Chutney

Petite Twice-Baked Roquefort and Rosemary Potatoes

Wild Mushroom Quesadillas with Tarragon Sour Cream

Spinach and Artichoke Phyllo Cups

Assorted Roasted Vegetables with Balsamic Glaze

Fresh Fruit and Cheese Platter

Hot Curried Chicken Chutney Spread with Pita Chips

Layered Three Pesto Terrine with Crackers

Assorted Miniature Desserts

Decadent

Lollipop Lamb Chops with Fig-Mint Jelly

Steamed Colossal Shrimp with Spicy Lemon Cocktail Sauce

Ham and Brie Biscuits with Dijon Butter

Assorted Roasted Vegetables with Balsamic Glaze

Petite Twice-Baked Roquefort and Rosemary Potatoes

Spinach and Artichoke Phyllo Cups

Montrachet and Pistachio Crusted Grapes

Brie en Croute with Fruit Compote with Assorted Crackers

Layered Three Pesto Terrine with Crackers

Hot Curried Chicken Chutney Spread with Pita Chips

Fresh Fruit and Cheese Platter

Assorted Miniature Desserts

OPEN HOUSE PRICING MENU

PACKAGE 1

SERVES 16

DELICIOUS MENU – \$300

DIVINE MENU – \$400

DECADENT MENU – NA

PACKAGE 2

SERVES 24

DELICIOUS MENU – \$445

DIVINE MENU – \$585

DECADENT MENU – NA

PACKAGE 3

SERVES 32

DELICIOUS MENU – \$575

DIVINE MENU – \$750

DECADENT MENU – \$1225

PACKAGE 4

SERVES 40

DELICIOUS MENU – \$740

DIVINE MENU – \$925

DECADENT MENU – \$1490

PACKAGE 5

SERVES 50

DELICIOUS MENU – \$900

DIVINE MENU – \$1100

DECADENT MENU – \$1750