

DD Events

Catering Guide

General Policies

This guide is simply a representation of what we offer. We have included a wide variety of menu items for your consideration. However, should you desire something more customized, our staff is here to assist you in every step of the way, to create an event that is uniquely yours!

Guarantee

Final event guarantees must be provided no later than 7 business days prior to the scheduled event, with exact number of guest to attend all planned functions. If final guarantees are not submitted to D&D Events seven (7) days prior to the event, D&D reserves the right to service the most recent number of attendees provided by the client.

Additions to final guarantees less than 7 days prior to event, will be subject to a 25% surcharge per person per meal.

Cancellation

In the event of a cancellation, D&D Events should be notified in writing. If cancellation is received less than 15 days prior to the event, 50% of the deposit amount paid will be forfeited and any refund amount will be issued in the form of a check. Refunds will be processed within 10 business days of receiving cancellation notification.

Payments

A deposit of 75% of the total estimated charges is due at time of booking. The remaining balance will be due the day prior to your event. A credit card is required on file for charges billed on consumption or any additional charges that may be ordered during your event. We accept all major credit cards, business checks, or cashier checks for payment.

Sales Tax

Tennessee state sales tax of 9.25% will be applied to all applicable food, beverage and equipment rentals for your event. Labor charges billed to your event are not subject to the sales tax rates. Tax exempt entities must supply a copy of tax exempt status prior to final invoicing or sales tax will be applied.

Any wine or spirit that is invoiced for your event is subject to a 15% State Liquor Tax. This tax is mandated by the state of Tennessee and cannot not be waived even for tax exempt entities.

Catering Supplemental Fee

An 20% catering supplemental fee will be added to final bill for all catered events. The catering supplemental fee is used to defray the cost of set up, break down, service & other house expenses. No portion of this fee is distributed to the employees providing the services for your event.

General Policies

Staffing

Staff rates will be applied to all services ordered for each event. Standard staff of one server per 50 people for buffet and one server per 30 people for plated events is required. The number of staff will be based on the standard requirements and determined by the length of the event, the number of guests being served and the number of meals served. Rates will be billed at \$30 per hour per person, with a minimum of four hours per staff member.

Rentals & Service Ware

All pricing is based on disposable service ware. All of our buffets can become a plated option, additional costs for china service ware will apply as well as increased staff based on the requirements listed above. If you choose a buffet option but china is preferred, please let us know and we can include the price of china in your quote.

D&D Events provides standard black linen for all buffet and service tables. If styles/colors or theme's are desired our Sales Manager can work with you to design your food service and bars to your theme, however if additional costs are associated, D&D Events will include those costs in your final invoice.

Additional Equipment rental options can include

- Table Linens & Napkins
- Specialty Bars
- Specialty Food Service Tables
- Glassware
- Table Scapes

Our Sales Managers can assist in creating your dream event!

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Morning Offerings

Continental

Included in the price of each of our continental options is freshly brewed Regular and Decaffeinated Coffee.

Traditional

\$7.95 per person

Assorted Whole Fruit or Fresh Cut Seasonal Fruit

Assorted Bakery Fresh Pastries & Danishes

Music City

\$10.95 per person

Assorted Whole Fruit or Fresh Cut Seasonal Fruit

Assorted Bakery Fresh Pastries, Danish or Muffins

Individual Yogurt Assortment

Assorted Cold Cereals with whole & low fat milk

Health Start

\$8.95 per person

Assorted Whole Fruit or Fresh Cut Seasonal Fruit

Multigrain Muffins & Bagels with Low Fat Cream Cheese

Low Fat Yogurt Assortment

Continental Enhancements

Build your own yogurt parfait with Greek yogurt, granola, fresh berries & honey

+\$2.95 per person

Breakfast Sandwich on Croissant, white or wheat toast, or biscuit

Bacon, Ham, or Sausage

+\$3.00 per person

Add Egg & Cheese

+\$1.50 per person

Morning Offerings

Buffets

Included in the price of each of our buffet options is freshly brewed regular & decaffeinated coffee. Breakfast buffets are recommend to only be served for 1.5 hours. If your breakfast service should extended longer than 1.5 hours, we commend substituting our signature breakfast casserole for \$1.00 extra per person. in place of scrambled eggs. You may substitute turkey bacon or sausage for your meat at no additional charge.

The Sunrise

\$10.95 per person

Scrambled Eggs

Breakfast Potatoes

Hickory Smoked Bacon or Sausage (1 Patty or 2 links)

Fresh Baked Buttermilk Biscuits

Scratch made Country Sausage Gravy

The Southern

\$12.95 per person

Scrambled Eggs

Hashbrown Casserole or Breakfast Potatoes

Hickory Smoked Bacon, Sausage (1 Patty or 2 links) or Breakfast Sliced Ham

Fresh Baked Buttermilk Biscuits

Scratch made Country Sausage Gravy

Southern Cheese Grits or Oatmeal served with Brown Sugar & Butter

Buffet Enhancements

Build your own yogurt parfait with Greek yogurt, granola, fresh berries & honey

+\$2.95 per person

Additional Meat - Bacon, Sausage, Breakfast Ham

+\$2.00 per person

Lunch
or
Dinner
Offerings

Boxed Sandwich Meals

The price of our boxed meals include bagged chips, choice of canned soda (Coke, Diet Coke, Sprite) or 16.9oz bottled water, and fresh baked cookie or choice of apple, banana or orange. If no drink is specified, bottled water will be served.

The Traditional

\$9.95 per person

Choice of Honey Ham, Smoked Turkey, or Roast Beef with Cheese. Choice of American, Swiss or cheddar). Served on a bakery fresh 6" hoagie roll with lettuce and tomato, with mayonnaise or mustard on the side.

The Club

\$10.95 per person

Smoked Turkey, Honey Ham & Hickory Smoked Bacon with Swiss Cheese. Served on a bakery fresh 6" hoagie roll with lettuce and tomato, with mayonnaise or mustard on the side.

Big Mama's Signature Pecan Chicken Salad \$10.95 per person

Our scratch made signature Chicken Salad served on a fresh buttery croissant with fresh iceberg lettuce and garden fresh tomato.

Classic BLT

\$10.95 per person

Layers of Hickory Smoked Bacon, fresh iceberg lettuce and garden fresh tomato. Served on choice of Rustic White or Wheatberry bread with mayonnaise on the side.

The Ruben

\$10.95 per person

Sliced Corned Beef with Sauerkraut, Swiss Cheese, house made Ruben sauce served on Marble Rye bread.

Make any sandwich a wrap for \$1.00 more per person. Choice of traditional flour, sundried tomato or spinach tortilla.

Lunch
or
Dinner
Offerings

Boxed Salad Meals

The price of our boxed meals include club crackers, choice of canned soda (Coke, Diet Coke, Sprite) or 16.9oz bottled water, and fresh baked cookie or choice of apple, banana or orange. If no drink is specified, bottled water will be served.

House Salad \$9.95 per person

Fresh iceberg lettuce topped with grape tomatoes, sliced cucumbers, shredded carrots, sweet red onion, shredded cheese, house made croutons, and choice of dressing.

Spring Mix \$9.95 per person

Fresh iceberg lettuce mixed with field greens topped with grape tomatoes, sliced cucumbers, shredded carrots, sweet red onion, shredded cheese, house made croutons, and choice of dressing.

Dressing options include:

House made Ranch, Italian, Honey Mustard, Low Fat Ranch, Low Fat Italian or Oil & Vinegar

Add one of the following meat options to any salad:

Oven Roasted Turkey, Honey Ham, or Grilled Chicken +\$2.00 per person

Big Mama's Signature Pecan Chicken Salad +\$3.00 per person

Caesar \$10.95 per person

Fresh chopped Romaine lettuce, sweet red onion, and house made croutons tossed in our signature Caesar dressing topped with shaved parmesan. Add Grilled Chicken for \$2.00 more.

Music City Cobb \$13.95 per person

Fresh iceberg lettuce mixed with field greens topped with diced chicken, grape tomatoes, blue cheese crumbles, sweet red onion, diced avocado, crumbled bacon, diced egg, house made croutons, and choice of dressing.

Lunch
or
Dinner
Offerings

Buffets

The price of our buffets include dinner rolls, water & iced tea services.

One Entrée \$15.95 per person

Two Entrée \$20.95 per person

Options include choice of classic entrée, salad, two traditional sides and tier one dessert

Salads

House- Fresh ice burg lettuce topped with grape tomatoes, sliced cucumbers, shredded carrots, sweet red onion, shredded cheese, house made croutons, and choice of dressing

Spring Mix- Fresh ice burg lettuce mixed with field greens topped with grape tomatoes, sliced cucumbers, shredded carrots, sweet red onion, shredded cheese, house made croutons, and choice of dressing

Caesar- Fresh chopped Romaine lettuce, sweet red onion, and house made croutons tossed in our signature Caesar dressing topped with shaved parmesan

Traditional Side Items

House made Creamy Cole Slaw
House made Potato Salad
Italian Pasta Salad
Vinegar Slaw
House made Macaroni Salad
Honey Mustard Pasta Salad with Bacon
Fresh Steamed Broccoli
Buttered Carrots
Southern Green Beans
Seasoned Green Beans
Sautéed Squash
Broccoli/Cauliflower Medley
Zucchini & Tomatoes
Squash Casserole

Herb Rice Pilaf
Wild Rice Pilaf
Old Fashioned Corn Pudding
Homemade Macaroni & Cheese
Corn off the Cobb
Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Brown Sugar Glazed Carrots
Baked Apples
Baked Beans with Brown Sugar & Bacon
Vegetarian Baked Beans
Mashed Potatoes
Broccoli Casserole

Premium Side Items +\$1.50 per person

Sautéed Haricot Verde
Steamed Asparagus
Caramelized Brussel Sprouts
Roasted Balsamic Brussel Sprouts
Oven Roasted Mixed Vegetables
3 Cheese Twice Baked Potatoes

Lunch
or
Dinner
Offerings

Buffets

Classic Entrée's

Boneless Chicken Breast Any style:

- Parmesan
- Teriyaki
- Parmesan & Peppercorn
- Breaded Italian
- Grilled Italian
- Southern Fried
- Nashville Hot

- Traditional Homestyle Meatloaf
- Signature Hamburger Steak with Gravy
- Pulled Pork Barbeque
- Baked Spaghetti
- Down Home Pot Roast with Gravy
- Jambalaya with Chicken & Sausage
- Chicken & Dumpling Casserole
- Chicken & Broccoli Casserole

Premium Entrée's +\$2.00 per person

- Sliced Herb Crusted Pork Loin
- Chicken Breast Almandine with White Wine Sauce
- Sliced Roast Beef with Au Jus
- Homemade Three Meat Lasagna
- Beef Tips with Mushrooms over Egg Noodles
- Oven Roasted Turkey Breast with Gravy
- Sun Dried Tomato Crusted Chicken Breast
- Baked White Fish with Dill Sauce

Tier One Dessert

- Homemade Banana Pudding
- Nannie's Brownies
- Peanut Butter Bars
- Homemade Fruit Cobbler
Apple, Peach, or Blueberry
- Dessert Bars
Chocolate, Butterscotch, or White Chocolate Cranberry

Tier Two Dessert +\$1.00 per person

- Chocolate Cream Pie
- Coconut Cream Pie
- Reese's Peanut Butter Pie
- Cola Cake with Fudge Icing
- Coconut Cake
- Southern Butter Cake with Caramel Icing

Tier Three Dessert +\$2.00 per person

- Southern Pecan Pie
- Pecan Fudge Pie with Salted Caramel Sauce
- Decadent Triple Chocolate Cake
- Fresh Strawberry Shortcake or Pie
- Ricotta Cheesecake*
- Scratch Made New York Style Cheesecake*
- *Choice of Topping
Strawberry, Raspberry or Chocolate

Lunch
or
Dinner
Offerings

Themed Buffets

All of our Themed Buffets are Two Entrée and priced at \$18.95 per person

Each buffet includes accompanying bread, iced tea & water services.

Mexican Fiesta

Corn Tortilla Chips & Salsa

Choice of Two Entrées

- Chicken or Beef Fajitas
- Chicken, Beef, or Black Bean Chimichanga
- Chicken, Beef or Cheese Quesadilla
- Chicken, Beef or Black Bean Burrito
- Shredded Chicken or Beef Taco

Choice of Two Side Items

- Spanish Rice
- Seasoned Pinto or Black Beans
- Refried Pinto or Black Beans
- Roasted Mexican Style Whole Kernel Corn
- Vegetable Medley- Peppers, Onions, Tomatoes

Choice of One Dessert

- Tres Leche Cake
- Caramel Flan
- Homemade Churros with Chocolate & Cinnamon

Add On's:

- Fresh Guacamole +\$1.50 per person
- White Queso Dip +\$1.50 per person
- Shrimp Fajitas +\$2.00 per person

Italian Style Pasta

Mixed Green Salad with Italian Vinaigrette Dressing
Garlic Bread Sticks

Choice of Two Entrées

- Spaghetti & Meatballs
- Spaghetti Bolognese
- Fettuccini Alfredo
- Baked Pasta Al For no
- Vegetable Lasagna

Choice of Two Side Items

- Buttered Corn
- Fresh Steamed Broccoli Florets
- Seasoned Broccoli & Cauliflower
- Zucchini & Tomatoes

Choice of One Dessert

- Tiramisu
- Chocolate Mousse
- Classic Cheesecake with Blueberries

Add On's:

- Grilled Chicken Breast +\$1.50 per person

Lunch
or
Dinner
Offerings

Themed Buffets

All of our Themed Buffets are Two Entrée and priced at \$18.95 per person

Each buffet includes accompanying bread, iced tea & water services.

Taste of China

Vegetable Egg Role with Dipping Sauce
Fortune Cookie

Choice of Two Entrées

Stir Fry Chicken or Beef
Sweet N Sour Chicken or Pork
General Tso's Chicken
Chicken or Beef & Broccoli
Garlic Beef or Pork

Choice of Two Side Items

Steamed or Fried Rice
Vegetable Lo Mein
Steamed Vegetables
Fried Cabbage

Choice of One Dessert

Nannie's Brownies
Homemade Banana Pudding
Dessert Bar
Chocolate, Butterscotch, White Chocolate Cranberry

Hawaiian Luau

Mixed Green Salad with Citrus Vinaigrette Dressing
Garlic Knot Bread

Choice of Two Entrées

Slow Cooked Polynesian Pork
Teriyaki Chicken or Shrimp
Pineapple Glazed Sliced Ham

Choice of Two Side Items

Steamed Rice
Pineapple & Coconut Rice
Roasted Mixed Vegetables
Fresh Steamed Broccoli
Glazed Carrots

Choice of One Dessert

Upside Down Cake
Grilled Pineapple Cake
Coconut Cake
Coconut Cream Pie

Add On's:

Pot Stickers	+\$1.50 per person
Coconut Shrimp	+\$2.00 per person

Party Platters

Our party platters do not include beverages

Gourmet Cold Cut Deli Platter \$8.95 per person

Display of Oven Roasted Turkey Breast, Honey Ham, Cheddar, Swiss & Provolone Cheeses. Accompanied with assorted bakery fresh breads and relish tray with including lettuce, tomato, pickles, onions and mayonnaise & mustard on the side. Served with bagged potato chips and freshly baked chocolate chip cookies.

Gourmet Market Fresh Salad Bar \$8.95 per person

Market fresh greens with assorted toppings served on the side including cherry grape tomatoes, crumbled bacon, shredded cheddar cheese, sliced cucumbers, shredded carrots, black olives, house made croutons.

Choice of Two Dressings:

House made Ranch, Italian, Honey Mustard, Low Fat Ranch, Low Fat Italian or Oil & Vinegar

Add On Grilled Chicken Strips or Big Mama's Pecan Chicken Salad +\$2.00 per person

Market Fresh Veggie Tray \$49.95 per person (Serves 25-30 people)

Display of Market Fresh Vegetables served with Home Made Buttermilk Ranch Dipping Sauce

Assorted Cubed Cheese Tray \$89.95 per person (Serves 25-30 people)

Cubed Cheddar, Pepper Jack, & Monterey Jack Cheese garnished with fresh strawberries and grapes.
Served with assorted gourmet crackers.

Seasonal Fresh Fruit Tray Market Price (Serves 25-30 people)

Arrangement of Fresh Cut Seasonal Fruit served with Yogurt Dip

Break Out Offerings

Our break outs are priced for one hour of service. Additional \$1.50 per hour of service will apply to all breakouts scheduled for longer than one hour of service.

South of the Border **\$7.95 per person**

Corn Tortilla Chips
Fresh Salsa
Homemade Pico De Galo
Sweet & Unsweet Iced Tea
Lemonade

Add On's

Homemade Guacamole or White Queso Dip +\$1.00 per person
Seasoned Ground Beef or Chorizo to Queso +\$1.00 per person
Homemade Churros with Chocolate & Cinnamon +\$2.00 per person

Cookies & Berries **\$8.95 per person**

Freshly Baked Assorted Cookies
 Snickerdoodle
 Chocolate Chip
 Cranberry Raisin
Seasonal Fresh Berries
Sweet & Unsweet Iced Tea
Lemonade

Beverage Break **\$9.95 per person**

Freshly Brewed Regular & Decaffeinated Coffee
 Assorted Flavored Creamers
Sweet & Unsweet Iced Tea
Citrus Infused Water

Ala Cart Offerings

Beverages

(By the Gallon)

Freshly Brewed Regular or Decaffeinated Coffee	\$15.00
Lemonade or Iced Tea (Sweet or Unsweet)	\$10.00
Orange, Apple or Cranberry Juice	\$12.00
Herbal & Specialty Hot Tea Bag Assortment	\$10.00 (per dozen)

(Individual)

Assorted Bottled Juice	\$3.25
20oz Bottled Water	\$2.50
16.9oz Bottled Water	\$1.50
Assorted 20oz Bottled Soda	\$2.50
Assorted 12oz Canned Soda	\$1.50
Chilled Whole, Low- Fat & Non-Fat Milk (16oz)	\$3.50
12oz Bottled Gatorade	\$1.50
20oz Bottled Gatorade	\$2.50

Snacks

Chocolate Chip Cookies	\$10.95 (per dozen)
Nannie's Brownies	\$11.95 (per dozen)
Nannie's Chess Squares	\$12.95 (per dozen)
Assorted Bulk Snack Mix	\$28.95 (serves 20 people)
Assorted Candy Bars or Granola Bars	\$1.75 (each)
Fresh Whole Fruit	\$1.75 (each)
Assorted Individual Bagged Chips	\$1.75 (each)

Our reception items are priced ala cart. However we can create a customized reception package for your event to fit any budget.

Carving Stations

All carving stations include rolls and traditional accompaniments

Roasted Turkey	\$349.00	(Serves 50-55 people)
Bourbon Glazed Ham	\$369.00	(Serves 50-55 people)
Peppered Pork Loin	\$375.00	(Serves 40-45 people)
Whole Roasted Beef Bottom Round	Market Price	
Roasted Boneless Beef Rib	Market Price	
Prime Rib	Market Price	
Herb Crusted Whole Beef Tenderloin	Market Price	

Hors d'oeuvres

Pick One \$6.95 per person

Pick Two \$9.95 per person

Pick Three \$12.95 per person

Above hors d'oeuvre pricing is based on classic picks. All serving sizes are based on three pieces per item per person

Classic

Pimento Cheese Drops
Petite Assorted Quiche
Smoked Chicken Quesadillas
Swedish Meatballs
Bite Size Party Ham Rolls
Fried Mushrooms
Stuffed Mushrooms
Fried Green Tomatoes
with Cajun Remoulade Sauce
Crispy Chicken Tenders
with Buttermilk Ranch Dressing

Premium

+\$1.00 per person

Teriyaki Beef Satay
Teriyaki Chicken Satay
Chicken & Bacon Poppers
Bite Size Pecan Chicken Salad Puff
Petite Reuben
Petite Beef or Chicken Empanada
Vegetable Skewers
with Peppers, Onions, Mushrooms & Tomato

Deluxe

+\$2.00 per person

Petite Beef Wellington
Petite Chicken Wellington
Prosciutto Wrapped Sea Scallops
Bacon Wrapped Shrimp
Prosciutto Wrapped Asparagus
Petite Crab Cakes
Beef Tenderloin Skewer
with Peppers & Onions
Individual Shrimp Cocktail
with Homemade Cocktail Sauce

Reception

Offerings

DDEvents

Bar Services

Hosted or Cash Bar Services

Each of our bar options require a minimum of two bartenders and a sales minimum of \$750 in sales for events held at one of our venues or \$1,000 in sales for events held off site.

	Hosted Bar Pricing	Cash Bar Pricing
Premium Brand Liquor <i>Gentleman Jack, Tito's vodka, Hendricks Gin, Patron Tequila, Duce' Cognac, Crown</i>	\$8.85	\$11.00
Call Brand Liquor <i>Jack Daniel's Black Label, Picker's vodka, Tanqueray Gin, Jose Cuervo Tequila, Bacardi Rum</i>	\$7.25	\$9.00
House Wine <i>Woodbridge or Fetzer Wines</i>	\$6.45	\$8.00
Premium & Craft Beer (12oz cans or bottles) <i>Brands are customizable</i>	\$6.40	\$7.00
Domestic Beer (12oz cans or bottles) <i>Brands are customizable</i>	\$5.50	\$6.00

*Hosted bar pricing is subject to sales tax and state liquor tax where applicable.
Cash bar pricing is inclusive of all taxes and charge directly to the guests or attendees of the event.*

Bartenders and bar backs are billed at \$37.50 per hour with a 4 hour minimum per person.