

615-944-3462

baconandcaviar@gmail.com

Bacon & Caviar Gourmet Catering

2702 Nolensville Pike

Nashville 37211

"Caviar"...Upscale & Southern

How Does It Work?

- what is this menu for? - cocktail parties, weddings, celebrations, special occasions
- minimum per order? - \$500.00, unless specified otherwise
- when is this menu available? - year round, with seasonal highlights
- how does pricing work? - each main course is priced separately on a per-person basis
 - meals come with 1 entrée, 3 sides, bread, 1 dessert & 2 drinks
 - for two entrée choices, take average of two prices plus 10%
 - prices are for buffet service
 - prices for plated or family-style meals may vary
 - **appetizers can be added for \$3.00 per item (may vary)**
- serving pieces? - included in price
- dishes, silverware, glasses? - not included in price, but we can offer rental company referrals
- what else do I need? - waitstaff, bartending available & priced separately

Main Dishes:

- Brisket Bourguignon: \$ 30.00
Southern comfort food...our take on a classic French beef stew
- Brisket Wellington: \$ 30.00
our beef brisket, roasted mushrooms wrapped in a blanket of puff pastry
- TN Chicken Cordon Bleu: \$ 26.00
chicken breast stuffed w goat cheese & TN country ham, wrapped in bacon
- Lemon-Artichoke Chicken: \$ 26.00
grilled chicken breast w Lemon-artichoke cream & roasted mushrooms
- Pork Chops, Jambalaya Gravy: \$ 27.50
hickory-smoked boneless loin chops w our Smokehouse jambalaya gravy
- Drunken Peach Pork Loin: \$ 27.50
bacon-wrapped pork loin, bourbon-peach glaze
- Salmon Lafitte: \$ 32.50
hickory-smoked salmon w bacon & shrimp cream sauce
- Salmon Verde: \$ 32.50
hickory-smoked salmon w salsa verde crema
- Shrimp & Grits: \$ 30.00
our specialty...grilled shrimp, spicy tomato gravy, garlic cheese grits
- Farmer's Market \$ 22.50
- spring/summer - squash, zucchini, tomato, basil
- Pappardelle (V): \$ 22.50
- fall/winter - carrot, parsnip, brussels, mushrooms

what's next => appetizers, salads, side dishes, desserts to follow...

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<p align="center">~ Salads ~</p>		
<ul style="list-style-type: none"> - B & C House Caesar (all year): <i>grilled romaine, shaved parmesan, tomato, bacon, parmesan frico, homemade caesar dressing</i> - Spring (mar-may): <i>mixed greens, strawberry, orange, pecan, red onion, gorgonzola, balsamic vinaigrette</i> - Summer (jun-aug): <i>mixed greens, melon, blueberry, sunflower seeds, red onion, feta, citrus vinaigrette</i> - Fall (sep-nov): <i>mixed greens, apples, cranberries, walnuts, smoked gouda, red onion, apple cider vinaigrette</i> - Winter (dec-feb): <i>romaine, oranges, golden raisins, cranberries, goat cheese, red onion, dijon vinaigrette</i> 		
<p align="center">~ Side Dishes ~</p>		
<ul style="list-style-type: none"> - smashed potatoes - brussels sprouts - fresh green beans - roasted vegetables - bacon-fried corn - grits - three ways - mac & cheese - cauliflower - sweet potatoes - parmesan, cream, horseradish - roasted w apples, red onion - butter, garlic, black pepper - spring/summer - squash, zucchini, mixed peppers, red onion - fall/winter - carrots, parsnips, brussels, mushrooms - bacon, onion, butter, cream - 1) smoked gouda, 2) jalapeno, 3) pimento cheese - penne pasta, parmesan, butter, cream - dijon, worchestershire, parmesan - scalloped, alfredo, parmesan 		
<p align="center">~ Desserts ~</p>		
<ul style="list-style-type: none"> - B & C Special - Spring - Summer - Fall - Winter - chocolate gravy cake, seasonal fruit garnish - fresh strawberries, biscuits, whipped cream, XXX - lemon ice-box tarts, fresh berries - caramel apple crisp - bananas foster bread pudding 		
<p align="center">~ Drinks ~</p>		
<ul style="list-style-type: none"> Tea Lemonade Water - fruit, sweet, unsweet - traditional, cranberry, blackberry, peach - still, infused w lemon, lime, orange, cucumber 		

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Heavy Hors D'oeuvres:		
"Bacon" - \$3.00 ea:		"Caviar" - \$4.00 ea:
<ul style="list-style-type: none"> - candied bacon <i>brown sugar, pecans, BBQ rub</i> - shrimp in a blanket <i>hickory-smoked, bacon, sweet heat</i> - cornbread BLT <i>bacon, tomato, pesto, cotija</i> - pig in a blanket <i>andouille, pastry, Carolina mustard</i> 	<ul style="list-style-type: none"> - tacos de camarones bebe <i>grilled shrimp, guacamole, salsa roja</i> - crab cake bites <i>avocado, pineapple-jalapeno salas</i> - "nashville goes to paris" grilled cheese <i>croissant, brie, country ham, peach jam</i> - brussels Caesar (\$3.00) <i>roasted brussels, parmesan crisp</i> 	
Platters:		
<ul style="list-style-type: none"> - creole shrimp cocktail (\$5.00) <i>grilled shrimp, cocktail & white BBQ sauce</i> - smokehouse charcuterie (\$4.00) <i>Southern variety of meats, cheeses, olives</i> 	<ul style="list-style-type: none"> - cheese, seasonal fruit, crackers (\$4.00) <i>smoked gouda, cranberry cheddar, gorgonzola</i> - roasted vegetables (\$3.00) <i>roasted seasonal veggies, white BBQ sauce</i> 	
~ Seasonal Appetizers (\$3.00 ea)~		
Suggestions for Winter: (dec-feb)	Suggestions for Spring: (mar-may)	
<ul style="list-style-type: none"> - cranberry & brie (v) <i>baby croissant, walnut, honey</i> - drunken mushroom bruschetta (v) <i>roasted garlic, parmesan, grilled pita</i> - cornbread po' boy <i>spicy fried shrimp, tomato, remoulade</i> - flatbread: <i>mushroom, red onion, gorgonzola</i> 	<ul style="list-style-type: none"> - strawberry bruschetta <i>basil, feta, red onion, grilled pita</i> - the "Steeplechase" <i>country ham, horseradish, peach jam</i> - pepper jelly shrimp <i>grilled shrimp, sweet chili cream cheese</i> - flatbread: <i>squash, zucchini, red pepper</i> 	
Suggestions for Summer: (jun-aug)	Suggestions for Fall: (sep-nov)	
<ul style="list-style-type: none"> - summer peach bruschetta <i>fresh peach, feta, red onion, basil</i> - "the chicken & the egg" <i>deviled egg, hot chicken, buffalo sauce</i> - gazpacho shooter <i>tomato, cucumber, garlic, lime, cilantro</i> - flatbread: <i>sangria tomato, fresh mozzarella, basil</i> 	<ul style="list-style-type: none"> - buffalo cauliflower bruschetta (v) <i>roasted cauliflower, gorgonzola</i> - bacon-wrapped sausage balls <i>Carolina mustard sauce for dipping</i> - smoked turkey wraps <i>cranberry, greens, pepperjack</i> - flatbread: <i>apple, bacon, red onion, gorgonzola</i> 	