

615-944-3462
baconandcaviar@gmail.com

Bacon & Caviar Gourmet Catering

2702 Nolensville Pike
Nashville 37211

~ Stations & Late Night ~

How Does It Work?

- what is this menu for? - cocktail parties, weddings, celebrations, special occasions
- minimum per order? - 50 guests/\$1,000.00, unless specified otherwise
- when is this menu available? - year round
- how do I order? - menu items are not priced separately
 - send us a "wish list" of what interests you (baconandcaviar@gmail.com)
 - include # of guests, start & end times, location, desired budget
 - we will respond w a quote priced "per person"
- 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
- On-site cooking: - subject to venue regulations
 - labor for on-site cooking added as separate charge

Main Dishes:

- Prime Rib:
whole hickory-smoked beef ribeye carved on-site, twice baked potatoes
Ed's homemade yeast rolls, variety of sauces
- Smokehouse Carving Board:
choice of hickory-smoked beef brisket, turkey breast, bacon-wrapped pork loin
Ed's homemade yeast rolls, variety of sauces
- Shrimp & Grits:
our spicy Creole gravy, grilled jumbo shrimp & B&C garlic cheese grits
seasonal green salad, baby sweet corn muffins
- Pasta, Made to Order:
variety of pastas, meats, seafood, vegetables & sauces
finished to order on-site, grilled garlic bread, B&C Caesar salad

Grazing Platters:

- Creole Shrimp Cocktail
grilled shrimp, cocktail & white BBQ sauce
- Smokehouse Charcuterie
Southern variety of meats, cheeses, olives
- Anti Pasti & Mezza
Italian variety of meats, cheeses, olives
- Cheese, Seasonal Fruit, Crackers (v)
smoked gouda, cranberry cheddar, gorgonzola
- Roasted Vegetables (v)
roasted seasonal veggies, white BBQ sauce
- Farm Stand Vegetables (v)
raw & blanched veggies, white BBQ sauce

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~ Crowd Pleasers! ~

Comfort Food:

- Grilled Cheese:
baby croissants, variety of cheeses & gourmet fillings, served hot of the griddle
- BBQ sliders:
beef brisket, pulled pork, pulled chicken brioche buns, variety of housemade sauces
- Mac & Cheese, Please!
served w a variety of toppings on the side also available w smashed potatoes or grits!
- Burgers & Dogs:
little cheeseburgers and/or mini hot dogs toppings & chili on the side

Sweet Treats:

- Banana Pudding Shooters:
vanilla & chocolate pudding, variety of fruits, toppings & sprinkles
- Donut Holes & Hot Chocolate:
variety of homemade donut bites, served with our Mexican hot chocolate
- Pie...a la Mode:
choice of our Southern homemade tarts & a variety of ice cream & toppings
- Coke Floats:
root beer, orange crush, and 7-Up too with a variety of ice cream & toppings

Food Truck Flavors:

- Tacos Pequenos
brisket barbacoa, chicken verde, pork carnitas, homemade salsas, pico, guac
- Smokehouse Jambalaya:
our cajun specialty...served with jalapeno corn muffins, seasonal salad
- Flatbreads:
our seasonal flatbreads, alongside traditional favorites, served hot
- Noodle Boxes:
ramen noodles tossed w variety of toppings served hot in takeout boxes w chopstix

Late Night (All Day!):

- Hot Wings, Smoked & Fried:
buffalo, bourbon-molasses, sweet chili white BBQ sauce & blue cheese on the side
- Queso Fiesta:
queso blanco, salsas roja & verde corn tortilla chips, variety of toppings
- Frito Pie:
B&C homemade brisket chili, Fritos variety of toppings to spice it up
- Biscuits & Gravy:
little buttermilk biscuits, milk gravy sausage, country ham, cheddar on the side