615-944-3462 baconandcaviar@gmail.com	Bacon & Caviar Gourmet Catering	2702 Nolensville Pike Nashville 37211	
~Brunch~ How Does It Work?			
- serving pieces? - dishes, silverware, glasses? - what else do I need?			
	Main Dishes:		
Entrees:		Per Person:	
- TN Eggs Benedict - country ham, baked egg, swiss, English muffin, B&C white sauce		te sauce \$ 20.00	
- Chicken-Wild Rice casserole - artichokes, mushrooms…our favorite comfort food		food \$ 18.00	
- Kentucky Hot Brown - B&C smoked turkey, bacon, tomato, swiss, B&C white sauce		auce \$ 20.00	
- Monte Cristo casserole - country ham, swiss, vanilla, eggs, cream, raspberry jam			
- Shrimp & Grits - grilled Gulf shrimp, spicy tomato gravy, garlic cheese grits		grits \$ 23.00	
- Morning Tacos - scrambled eggs, tortillas, sausage, bacon, homemade salsas		as \$ 20.00	
- Sunday Morning Breakfast casserole - eggs, cheddar, sausage		\$ 18.00	
=> prices include 1 entrée, 3 sides, bread & sauces, 1 dessert, 2 drinks			
=> prices for any 2 entrees above = average of two prices plus 10% Appetizers (add \$4.00 each):			
- candied bacon		s - three choices:	
brown sugar, pecans, BBQ rub		ned, hot chicken, bacon & blue	
hot chicken & waffle canape		ed sausage balls	
cornbread, dill pickle, honey		ustard sauce for dipping	
shrimp in a blanket	- bruschetta - mini pita:		
hickory-smoked, bacon, sweet h			
cornbread BLT	spring - strawberry, basil, feta		
bacon, tomato, pesto, cotija summer - peach, feta, red onion, basil			
pig in a blanketfall - buffalo cauliflower, gorgonzolaandouille, pastry, Carolina mustardwinter - drunken mushroom			

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Salads (counts as one side item):				
- B & C House Caesar (all year):				
grilled romaine, shaved parmesan, tomato, bacon, parmesan frico, homemade caesar dressing				
- Spring (mar-may):				
mixed greens, strawberry, orange, pecan, red onion, gorgonzola, balsamic vinaigrette				
- Summer (jun-aug):				
mixed greens, melon, blueberry, sunflower seeds, red onion, feta, citrus vinaigrette				
- Fall (sep-nov):				
mixed greens, apples, cranberries, walnuts, smoked gouda, red onion, apple cider vinaigrette				
- Winter (dec-feb):				
romaine, oranges, golden raisins, cranberries, goat cheese, red onion, dijon vinaigrette				
Side Dishes (choose two):				
Hot Sides:	Cold Sides:	Grits:		
- hashbrown casserole	- fresh seasonal fruit	- garlic cheese		
- roasted red potatoes	- cheese, fruit & crackers	- jalapeno		
- biscuits & gravy	- fresh seasonal vegetables	- bacon & cheddar		
- blueberry delight	- marinated tomato & cucumber salad	- buffalo		
- cinnamon roll French toast	- blueberry-banana cornbread	- corn, tomato, green chili		
=> cornbread, yeast rolls, variety of sauces included @ no charge				
Desserts (choose one):				
- available all year:	- Oreo truffles, banana pudding shooters, carrot cake bites			
- Spring	- strawberry shortcake			
- Summer	- peach tarts			
- Fall	- caramel apple tarts			
- Winter	- pecan tarts			
Drinks (choose two):				
	- fruit, sweet, unsweet			
	- old fashioned, cranberry, blackberry, peach			
Water - still, infused w lemon, lime, orange, cucumber (optional)				