

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 & 25 guests, 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 \$4.00 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: \$ 31.00  
*Southern comfort food...our take on a classic French beef stew*
- Brisket Wellington: \$ 32.00  
*our beef brisket, roasted mushrooms wrapped in a blanket of puff pastry*
- TN Chicken Cordon Bleu: \$ 27.00  
*chicken breast stuffed w goat cheese & TN country ham, wrapped in bacon*
- Lemon-Artichoke Chicken: \$ 27.00  
*grilled chicken breast w Lemon-artichoke cream & roasted mushrooms*
- Pork Chops, Jambalaya Gravy: \$ 28.50  
*hickory-smoked boneless loin chops w our Smokehouse jambalaya gravy*
- Drunken Peach Pork Loin: \$ 28.50  
*bacon-wrapped pork loin, bourbon-peach glaze*
- Salmon Lafitte: \$ 34.00  
*hickory-smoked salmon w bacon & shrimp cream sauce*
- Salmon Verde: \$ 33.50  
*hickory-smoked salmon w salsa verde crema*
- Shrimp & Grits: \$ 31.00  
*our specialty...grilled shrimp, spicy tomato gravy, garlic cheese grits*
- Farmer's Market \$ 23.50  
*- spring/summer - squash, zucchini, tomato, basil*
- Pappardelle (V): \$ 23.50  
*- fall/winter - carrot, parsnip, brussels, mushrooms*

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

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**~ Salads ~**

- 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 ~**

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| <ul style="list-style-type: none"> <li>- smashed potatoes</li> <li>- brussels sprouts</li> <li>- fresh green beans</li> <li>- roasted vegetables</li> <li>- bacon-fried corn</li> <li>- grits - three ways</li> <li>- mac &amp; cheese</li> <li>- cauliflower</li> <li>- sweet potatoes</li> </ul> | <ul style="list-style-type: none"> <li>- parmesan, cream, horseradish</li> <li>- roasted w apples, red onion</li> <li>- butter, garlic, black pepper</li> <li>- spring/summer - squash, zucchini, mixed peppers, red onion</li> <li>- fall/winter - carrots, parsnips, brussels, mushrooms</li> <li>- bacon, onion, butter, cream</li> <li>- 1) smoked gouda, 2) jalapeno, 3) pimento cheese</li> <li>- penne pasta, parmesan, butter, cream</li> <li>- dijon, worchestershire, parmesan</li> <li>- scalloped, alfredo, parmesan</li> </ul> |
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**~ Desserts ~**

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| <ul style="list-style-type: none"> <li>- B &amp; C Special</li> <li>- Spring</li> <li>- Summer</li> <li>- Fall</li> <li>- Winter</li> </ul> | <ul style="list-style-type: none"> <li>- chocolate gravy cake, seasonal fruit garnish</li> <li>- fresh strawberries, biscuits, whipped cream, lemon</li> <li>- lemon ice-box tarts, fresh berries</li> <li>- caramel apple crisp</li> <li>- bananas foster bread pudding</li> </ul> |
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**~ Drinks ~**

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| <ul style="list-style-type: none"> <li>Tea</li> <li>Lemonade</li> <li>Water</li> </ul> | <ul style="list-style-type: none"> <li>- fruit, sweet, unsweet</li> <li>- traditional, cranberry, blackberry, peach</li> <li>- still, infused w lemon, lime, orange, cucumber</li> </ul> |
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<b>Heavy Hors D'oeuvres:</b>		
<b>"Bacon" - \$4.00 ea:</b>		<b>"Caviar" - \$4.00 ea:</b>
<ul style="list-style-type: none"> <li>- candied bacon <i>brown sugar, pecans, BBQ rub</i></li> <li>- shrimp in a blanket <i>hickory-smoked, bacon, sweet heat</i></li> <li>- cornbread BLT <i>bacon, tomato, pesto, cotija</i></li> <li>- pig in a blanket <i>andouille, pastry, Carolina mustard</i></li> </ul>	<ul style="list-style-type: none"> <li>- tacos de camarones bebe <i>grilled shrimp, guacamole, salsa roja</i></li> <li>- crab cake bites <i>avocado, pineapple-jalapeno salas</i></li> <li>- "nashville goes to paris" grilled cheese <i>croissant, brie, country ham, peach jam</i></li> <li>- brussels Caesar (\$3.00) <i>roasted brussels, parmesan crisp</i></li> </ul>	
<b>Platters:</b>		
<ul style="list-style-type: none"> <li>- creole shrimp cocktail (\$7.50) <i>grilled shrimp, cocktail &amp; white BBQ sauce</i></li> <li>- smokehouse charcuterie (\$7.50) <i>Southern variety of meats, cheeses, olives</i></li> </ul>	<ul style="list-style-type: none"> <li>- cheese, seasonal fruit, crackers (\$5.00) <i>smoked gouda, cranberry cheddar, gorgonzola</i></li> <li>- roasted vegetables (\$5.00) <i>roasted seasonal veggies, white BBQ sauce</i></li> </ul>	
<b>~ Seasonal Appetizers (\$4.00 ea)~</b>		
<b>Suggestions for Winter: (dec-feb)</b>	<b>Suggestions for Spring: (mar-may)</b>	
<ul style="list-style-type: none"> <li>- cranberry &amp; brie (v) <i>baby croissant, walnut, honey</i></li> <li>- drunken mushroom bruschetta (v) <i>roasted garlic, parmesan, grilled pita</i></li> <li>- cornbread po' boy <i>spicy fried shrimp, tomato, remoulade</i></li> <li>- flatbread: <i>mushroom, red onion, gorgonzola</i></li> </ul>	<ul style="list-style-type: none"> <li>- strawberry bruschetta <i>basil, feta, red onion, grilled pita</i></li> <li>- the "Steeplechase" <i>country ham, horseradish, peach jam</i></li> <li>- pepper jelly shrimp <i>grilled shrimp, sweet chili cream cheese</i></li> <li>- flatbread: <i>squash, zucchini, red pepper</i></li> </ul>	
<b>Suggestions for Summer: (jun-aug)</b>	<b>Suggestions for Fall: (sep-nov)</b>	
<ul style="list-style-type: none"> <li>- summer peach bruschetta <i>fresh peach, feta, red onion, basil</i></li> <li>- "the chicken &amp; the egg" <i>deviled egg, hot chicken, buffalo sauce</i></li> <li>- gazpacho shooter <i>tomato, cucumber, garlic, lime, cilantro</i></li> <li>- flatbread: <i>sangria tomato, fresh mozzarella, basil</i></li> </ul>	<ul style="list-style-type: none"> <li>- buffalo cauliflower bruschetta (v) <i>roasted cauliflower, gorgonzola</i></li> <li>- bacon-wrapped sausage balls <i>Carolina mustard sauce for dipping</i></li> <li>- smoked turkey wraps <i>cranberry, greens, pepperjack</i></li> <li>- flatbread: <i>apple, bacon, red onion, gorgonzola</i></li> </ul>	