

615-944-3462 baconandcaviar@gmail.com	Bacon & Caviar Gourmet Catering	2702 Nolensville Pike Nashville 37211
~ <i>Holiday Parties...Home or Office</i> ~		
~How To Order...See Page 2~		
Cocktail Entrees (Dishes You Can Eat Standing Up...):		
- Brisket Bourguignon: <i>our version of the hearty French classic... with parmesan smashed potatoes, yeast rolls</i>		- Shrimp & Grits: <i>rich Creole gravy, grilled jumbo shrimp garlic cheese grits, baby corn muffins</i>
Hot Dips:		
- Shrimp & Artichoke: <i>a little Creole spice & parmesan corn tortilla chips on the side</i>		- Cranberry-Walnut Brie: <i>whole brie baked in puff pastry butter crackers on the side</i>
Heavy Hors D'Oeuvres:		
"Bacon"		"Caviar"
- candied bacon <i>brown sugar, pecans, BBQ rub</i> - sausage balls, wrapped in bacon <i>Carolina mustard sauce</i> - shrimp in a blanket <i>hickory-smoked, bacon, sweet heat sauce</i> - cornbread BLT <i>bacon, tomato, pesto, cotija</i> - Santa's flatbread <i>apple, bacon, gorgonzola, red onion</i>		- smoked ribeye canapes <i>horseradish crème, red onion, baguette</i> - crabby mushrooms <i>cream cheese, crab, shrimp, artichoke</i> - smoked salmon BLT <i>bacon, guacamole, tomato, remoulade</i> - pepper jelly shrimp shooter <i>grilled shrimp, sweet chili remoulade</i> - little twice baked potato <i>crispy tot, parmesan mash, chives, cheddar</i>
Platters:		
- hickory smoked ribeye <i>- chilled & sliced, horseradish crème, yeast rolls</i> - smoked salmon, bourbon-sweet chili glaze <i>lemon, red onion, white BBQ sauce</i> - smokehouse charcuterie <i>Southern variety of meats, cheeses, olives, pickles</i>		
- roasted vegetables (v) <i>roasted seasonal veggies, white BBQ sauce</i> - cheese, seasonal fruit, crackers (v) <i>smoked gouda, cranberry cheddar, gorgonzola</i>		

615-944-3462 baconandcaviar@gmail.com		Bacon & Caviar Gourmet Catering	2702 Nolensville Pike Nashville 37211	
Treats for Santa:				
<div>- Holiday Sweet Charcuterie</div> <div>- variety of small bites that'll make Santa happy!</div> <div>- hot chocolate & donuts</div> <div>our homemade hot chocolate, mini donut bites</div>				
Festive Beverages:				
<div>- Fruit Tea (we like it with good bourbon or spiced rum)</div> <div>- Cranberry Lemonade (try it with prosecco, or vodka & a splash of 7-UP)</div>				
Menu Suggestions:				
Cocktail Supper:			\$50.00 per person	
<div>- brisket bourguignon & smashed potatoes, holiday salad, yeast rolls</div> <div>- warm shrimp & artichoke dip, candied bacon, sausage balls</div> <div>- smoked salmon platter, roasted vegetable platter, cheese & fruit board</div> <div>- hot chocolate & donuts</div>				
Heavy Hors D'Oeuvres:			\$40.00 per person	
<div>- smoked ribeye canapes, crabby mushrooms, smoked salmon BLT, little twice baked potatoes</div> <div>- pepper jelly shrimp shooters, roasted vegetable platter, cranberry-walnut brie, cheese & fruit platter</div> <div>- Holiday sweet charcuterie</div>				
Casual Open House:			\$32.50 per person	
<div>- candied bacon, sausage balls, shrimp in a blanket, cornbread BLT, little twice baked potatoes</div> <div>- warm cranberry-walnut brie, cheese & fruit platter, roasted vegetable platter</div> <div>- Holiday sweet charcuterie</div>				
How Does It Work?				
<div><div>- when is this menu available?</div><div>- minimum per order?</div><div>- how do I order?</div><div>- serving pieces?</div><div>- dishes, silverware, glasses?</div><div>- what else do I need?</div><div>- how do I pay?</div><div>- when do I pay?</div><div>- what if I cancel?</div></div> <div><div>- for holiday parties in November & December</div><div>- \$1,000.00, and 30 guests unless specified otherwise</div><div>- email us a "wish list" to baconandcaviar@gmail.com, including:<div><div>- # of guests, start & end times, location, desired budget</div><div>- type of service desired (passed, buffet, stations, etc.)</div></div></div><div>- we will respond w a quote priced "per person"</div><div>- included in price if staff is present</div><div>- not included, but we can offer rental company referrals</div><div>- waitstaff, bartending available & priced separately</div><div>- we accept checks, credit & debit cards</div><div>- 50% deposit due when booked; payment in full one week before your event</div><div>- cancellation within 60 days of the event may result in loss of deposit</div></div>				