



Breakfast Break and Lunch Menu

2010

A Dream Come True Events and Catering

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Breakfast

(\$200.00 minimum)

Continental

Assorted Danishes, Sweet Breads, Muffins, Doughnuts
Bagels and Cream Cheese, Orange Juice,
Regular and Decaf Coffee

\$6.75 per person
Add sausage or ham biscuits for \$1.95

Lite

Fresh Fruit Display and assorted Danishes, Sweet Breads,
Muffins, Doughnuts, Bagels and Cream Cheese,
Orange Juice, Regular and Decaf Coffee

\$8.75 per person
Add sausage or ham biscuits for \$1.95

Biscuit Break

Fresh Fruit Display and an assortment of Fresh Baked Biscuits, plain with
Butter and Jellies or with Gravy, and choose two of the following, Sausage,
Ham, or Bacon biscuits. Top it off with Orange Juice, Regular and Decaf
Coffee

\$8.95 per person
Add eggs for \$1.25

American

Fresh Fruit Display, Cereals and Milk, assorted Danishes, Sweet Breads,
Muffins, Doughnuts, Bagels and Cream Cheese, Quiche or Egg Casserole and
Hashbrown Potato Casserole, with (choose 2) Bacon, Sausage or Ham,
Orange Juice, Regular and Decaf Coffee

\$9.95 per person

Nashville

Fresh Fruit Display, Scrambled Eggs with Cheese, Biscuits and Gravy and
Hashbrown Potato Casserole, with (choose 2) Bacon, Sausage or Ham,
Cereals and Milk, and Orange Juice, Regular and Decaf Coffee

\$9.95 per person

Bagel Station

Selection of Warm Bagels Served with Butter, Jellies
and Flavored Cream Cheeses

\$5.95 per person
Substitute Star Bagels for \$7.95 per person

Chef Manned Waffle, French Toast or Pancake Station

Light and Fluffy Waffles, French Toast or Pancakes made while you
wait and served with Crunch Pecans, Maple Syrup, Whipped Cream,
Chocolate Chips and Fresh Seasonal Berries

\$8.95 per person

Chef Manned Omelet Action Station

Choose from these fresh selections, Shredded Ham,
Crumbled Bacon Sausage, Cheddar Cheese,
Monterrey Jack Cheese, Sliced Mushrooms, Spinach, Tomatoes,
Homemade Salsa and Purple Onions

\$8.95 per person
Add Country Ham for \$1.25 per person

Chef Manned Smoothie Bar

Delicious and fresh Fruit Smoothies made while you wait with these
ingredients: Honey, Yogurt, Orange Juice, Apple Juice, 2% or Skim Milk,
Strawberries, Pineapple Chunks, Blueberries and Bananas

\$7.50 per person

All Prices Assume a \$200.00 Minimum. Smaller Parties will be Priced Accordingly

Breaks

(\$75.00 minimum and must accompany breakfast or lunch service)

Coffee Break

Regular and Decaf coffee with flavored creamers, sweeteners and paper products (Save \$1.00 per person if purchased with one of the following breaks)

\$2.50 per person

Soda Break

An assortment of sodas and/or bottled waters

\$2.50 per person

Sweet Tooth Break

Gourmet Cookies and/or Fudge Brownies

\$3.95 per person

Chips and Dips or Popcorn

Your choice of corn chips and salsa or potato chips and French onion dip or popcorn.

\$3.95 per person

Sweets and Treats

A decadent display of goodies including everything from chocolate covered strawberries to lemon bars - self control is doubtful

\$5.95 per person

Fresh Whole Fruit and Cookies

Apples, Pears, Bananas and Gourmet Cookies

\$4.95 per person

Seasonal Fruit with Imported and Domestic Cheeses

An impressive display of Imported and Domestic Cheeses and Fresh Fruits served with assorted Carr crackers.

\$5.95 per person

Sandwich Box Lunches

(\$200.00 minimum) You May Choose Three Different Sandwich Choices Per Order
All Box Lunches Include Gourmet Cookie

The VIP (Choose from Sandwiches Below)

Choice of Specialty Sandwich, and choose two of the following sides.
Potato Chips, Fresh Fruit Salad, Potato Salad or Pasta Salad, and utensils
and napkins.

\$9.95 per person

VIP Sandwich Choices

Italian Club – thinly sliced ham, salami, prosciutto, pepperoni, Provolone cheese, black olives, leaf lettuce, tomatoes and thinly sliced onions on fabulous Ciabatta bread. Pepperoncini peppers on the side.

Santa Fe Wrap – seasoned, sliced chicken breast with avocado, tomato, lettuce, Monterey Jack cheese and Southwestern Ranch dipping sauce.

Albacore Tuna Salad - served on baguette with Jamaican Relish, lettuce and tomato.

Roast Pork Loin – shaved thin, with delicious Dijon Apple-Butter on Kaiser roll with lettuce and tomato.

Roasted Portobello – With Red Pepper Relish, Provolone Cheese, on a Kaiser Roll with lettuce and tomato.

Turkey Club Roll-Up – turkey, bacon, lettuce, diced tomatoes, Swiss and American cheeses and mayonnaise.

The Executive (Choose from Sandwiches Below)

Choice of Specialty Sandwich, and choose two of the following sides.
Potato Chips, Fresh Fruit Salad, Potato Salad or Pasta Salad,
Utensils and Napkins.

\$9.95 per person

Executive Sandwich Choices

Roasted Turkey Breast - with lettuce and tomato served on Honey Wheat Berry Bread with our famous Cranberry Mayonnaise.

Roasted Red Pepper Chicken Salad - with grapes, lettuce, tomato on a croissant.

Roast Beef - sliced thin and piled high on a Kaiser roll with horseradish sauce, lettuce and tomato.

Vegetarian Baguette – fresh grilled zucchini, yellow squash, onions, mushrooms and roasted peppers with Mozzarella served on a baguette with a drizzle of Balsamic Vinaigrette and olive oil.

Baked Ham and Swiss – with Honey Mustard, served on Rye bread with lettuce and tomato

Marinated Honey Orange Teriyaki Chicken Breast – roasted to perfection, served on a croissant with lettuce and tomato.

BLT Wrap – with Crispy Bacon and American Cheese in a Spinach Wrap with mayo, lettuce and tomato.

K-Paul's Cajun Chicken – Cajun spiced chicken breast with green leaf lettuce, red onion slices, tomatoes and Creole mustard on a hoagie bun.

Chicken Caesar Salad Wrap – grilled chicken, romaine lettuce, Parmesan cheese, croutons and Caesar dressing in a soft tortilla wrap.

The Picnic

Choice of Specialty Sandwich, bag of Potato Chips and a Piece of Fresh Fruit, Utensils and Napkins.

Sandwich Choice from Executive Sandwich Choices \$8.95

Sandwich Choice from VIP Sandwiches \$9.95

Beverages: Iced Tea: \$1.45 per person, Any mixture of Iced Tea, Tropical Fruit Tea, Soft Drinks or Bottled Waters: \$1.95 per person

Salad Box Lunches

(Served with Fresh Fruit Salad, Crackers and a Gourmet Cookie)

Santa Fe Salad

Seasoned Sliced Chicken Breast with Avocado, Tomato, Lettuces, Monterey Jack and Cheddar cheese, Served with Southwestern Ranch Dressing.

\$11.95 per person

Club Salad

Ham, Turkey, Bacon Bits, Egg, Tomatoes, Swiss and American cheeses on a bed of Salad Greens with Parmesan Peppercorn Dressing.

\$11.95 per person

Strawberry Spinach Salad

Strawberries, Sliced Red Onions, Toasted Walnuts and Crumbled Goat Cheese on a Bed of Fresh Spinach. Served with Raspberry Vinaigrette.

\$11.95 per person
Add Chicken Breast \$2.25

Sesame Chicken Noodle Salad

Authentic Peanut Sauce tossed with Seasoned Chicken Breast, Crispy Cabbage, Carrots, Scallions, Whole Wheat Noodles, Lime, Garlic and just a hint of spice.

\$11.95 per person

Spicy Buffalo Salad

Breaded Breast meat tossed in Buffalo Wing Sauce, served over crispy iceberg lettuce, garnished with diced tomatoes, chunks of celery and shredded carrots. Served with Blue Cheese chunks and Ranch dressing.

\$10.95 per person

Asian Chicken Salad

Seasoned Chicken Breast cubed on a bed of Greens with toasted almonds, Mandarin Oranges, red bell peppers and Chow Mein noodles. Served with Ginger Sesame dressing.

\$10.95 per person

Roasted Red Pepper Chicken Salad

Roasted Chicken and Diced Red Peppers, Mayonnaise, Onions and Celery, tossed with Grapes, on a bed of Lettuces with Tomatoes.

\$10.95 per person

Beverages: Iced Tea: \$1.45 per person, Any mixture of Iced Tea, Tropical Fruit Tea, Soft Drinks or Bottled Waters: \$1.95 per person

Deli Platters

(All Deli Platters Lunches Come with a Gourmet Cookies)

Board Room Deli Platter

Assorted meats, choice of Tuna or Chicken Salad, cheeses and breads with condiments, pickles and assorted garnishes, choice of two (pasta, fruit or potato salad) and all paper products.

\$11.95 per person

Party Platter

Assorted meats, cheeses, pickles and breads with condiments, choice of two (pasta, fruit or potato salad) and all paper products.

\$10.95 per person

Sandwich Platter

A variety of sandwich halves from our specialty sandwich selections and your choice of two (pasta, fruit or potato salad) and all paper products.

\$11.95 per person

Beverages

Iced Tea: \$1.45 per person, Any mixture of Iced Tea, Tropical Fruit Tea, Soft Drinks or Bottled Waters \$1.95 per person

Add an assortment of cakes and pies or cobbler for just \$1.95 per person!

All prices assume a \$200.00 minimum. Smaller parties will be priced accordingly.

Entrée Selections

All entrees below are served with rolls and butter, salad, vegetable and starch. Add an assortment of cookies (2 pp), cakes and pies or cobbler for just \$1.95 per person. Add Iced Tea for \$1.45 per person or Tropical Fruit Tea, Soft Drinks, Bottled Waters or any combination of the above for \$1.95 per person. Add Coffee for just \$.50 per person.

Some of our favorite salads included in the prices above are: Fresh Garden, Caesar, Mandarin Spinach, Fresh Vegetable Vinaigrette, or Cucumber, Onion and Tomato

Some specialty salad samples, priced individually, are Greek Salad, Tropical Garden Salad, Sesame Noodle Salad, Insalata Caprese, Mixed Baby Greens with Goat Cheese, Dried Cranberries, and Toasted Pecans, Mixed Baby Greens with Roasted Apples, Gorgonzola, Toasted Walnuts and served with our Homemade Apple Cider Vinaigrette and also the chef's favorite, Mixed Baby greens with Candied Roasted Pears, Toasted Pecans, Virginia Cheddar and our Homemade Pear Vinaigrette.

Ask our event planners about specialty side dishes, which will compliment your chosen entrees.

Wonderful Vegetarian Options are Always Available for your Guests.

China, Silver, Glass & Linen – \$29.95 per person
Nice Plastic Products - \$22.95 per person

Second Entrée and
Extra Starch - \$17.00

Pepper Encrusted Filet Mignon Stuffed with Shitake Mushrooms
Filet Manchego with a Creamy Peppercorn Sauce
Premium Filet Mignon Stuffed with Shrimp Etouffe
Maryland Crab Stuffed Shrimp
Jumbo Maryland Crab Cakes with Old Bay Lemon Aioli
Salmon Wellington with a Lemon Beurre Blanc

China, Silver, Glass & Linen – \$26.95 per person
Nice Plastic Products - \$19.95 per person

Second Entrée and
Extra Starch - \$14.00

Grilled Tenderloin with a Cabernet Shallot Reduction
Grilled New Zealand Lamb Loin with Soy Balsamic Marinade
Grilled New Zealand Lamb Rack
Tuscan Roasted Pork Loin Stuffed with Pancetta and Fresh Sage
Crab Stuffed Portobello Mushroom with Champagne Butter Sauce

China, Silver, Glass & Linen – \$21.95 per person
Nice Plastic Products - \$14.95 per person

Second Entrée and
Extra Starch - \$9.00

Prime Rib Au Jus with Horseradish Sauce
Hand Cut Salmon with a Lemon Dill Hollandaise Sauce
Bacon Wrapped Shrimp
Cajun Shrimp Etouffe
Stuffed, Rolled Flank Steak
Molasses Roasted Pork Loin with Cinnamon Apple Chutney
Paella
Wild Mushroom Ravioli
Marinated and Grilled London Broil
Grilled Mahi Mahi with Avocado Mango Salsa
Parmesan Pine Nut Encrusted Chicken
Colossal Chipotle Mesquite Beef Ribs
Taco and Burrito Bar with Beef and Chicken Fajitas
Miniature Stuffed Hen with Cranberry Almond Dressing

China, Silver, Glass & Linen – \$19.95 per person
Nice Plastic Products - \$12.95 per person

Second Entrée and
Extra Starch - \$7.00

Kentucky Bourbon Glazed Pork Chop
Chicken, Sausage and Shrimp Jambalaya
Granny's "Melt in Your Mouth" Country Pot Roast with Roasted Vegetables
Tenderloin Beef Stroganoff with Parsley Buttered Noodles
Chicken Pomodoro with Angel Hair Pasta
Mediterranean Chicken with Artichoke Hearts, Kalamata Olives and Feta Cheese
Lemon Dream Chicken with Goat Cheese and Sun-Dried Tomatoes

China, Silver, Glass & Linen – \$18.95 per person
Nice Plastic Products - \$11.95 per person

Second Entrée and
Extra Starch - \$6.00

Italian Lemon Herb Chicken Breast
Cajun Grilled Airline Breast
Taco and Burrito Bar
Spicy Chipotle Peach Glazed Chicken Breast
Chicken Chardonnay
Roast Beef with Mushroom Shallot Gravy
Turkey Au Vin Blanc
Traditional Turkey and Dressing with Cranberry Sauce**
Island Roasted Pork
Texas Smokehouse Beef Brisket
Cajun Chicken, Shrimp and Crab Gumbo**
Beef Lasagna with Italian Sausage**
Meat Lovers Baked Ziti**

**These Items Count as One Entrée and One Starch

China, Silver, Glass & Linen – \$16.95 per person
Nice Plastic Products - \$9.95 per person

Second Entrée and
Extra Starch - \$4.00

Farmers Roasted Chicken (Bone-In)
Granny's Chicken Pot Pie**
Chicken Enchilada Casserole**
Vegetarian Lasagna**
Baked Ham with Honey Bourbon Raisin Sauce
Beef Tips in Herb Gravy
Classic Country Meatloaf with a Rich Tomato Glaze
English Shepard's Pie**
Pulled BBQ Pork Shoulder with a Smokey Mesquite Sauce
Finger Licking Good BBQ Chicken (Bone-In)
Pulled Chicken with Gravy
Chicken and Broccoli Rice Casserole**
Pulled Turkey Breast n Gravy
Cajun Chicken and Sausage Gumbo**

****These Items Count as One Entrée and One Starch**

Desserts

Specialty Desserts

- Jack Daniels Pecan Pie - \$5.95
- "Oh My Gosh" Chocolate Gnash Cake - \$5.95
- Bailey's Irish Dream Cake - \$4.95
- Chef's Favorite - Milky Way Mousse Cake - \$4.95
- Chef's other favorite- Butterscotch Schnapps Cake - \$4.95
- Southern Red Velvet Cake - \$4.95
- Strawberry Amaretto Buttercream Cake - \$4.95
- Bananas Foster Cake - \$4.95
- Pineapple Raisin Carrot Cake - \$4.95
- Crème Brulee Cheesecake - \$4.95
- Tiramisu - \$4.95
- Key Lime Cheesecake - \$4.95
- Creamy Cheesecake with Strawberry Topping - \$3.95
- Chocolate Nut Trifle - \$3.95
- Key Lime Pie - \$3.95
- Cannoli - \$2.95

Assorted Desserts

Let Our Chef Choose any Combination From Below Based on our Events for the week!
Lunch \$1.95, or Dinner \$2.45

- Cherry Cobbler
- Blackberry Cobbler
- Peach Cobbler
- Chocolate Cobbler
- Lemon Layer Cake
- French Style Cheesecake
- Chocolate Layer Cake
- Red Velvet Cake
- Coconut Cake
- Carrot Cake
- Chocolate Fudge Pie
- Country Chess Pie
- Southern Pecan Pie
- Granny's Apple Pie
- Coconut Meringue Pie
- Brownies
- Assorted Gourmet Cookies

Service Options

Drop Off	10% with a \$50.00 minimum
Buffet Set Up, Return to Pick Up	15% with a \$150.00 minimum
Plate Up with Minimal Service	15% with a \$150.00 minimum
Buffet Line Service	18% with a minimum of \$175.00
Formal Service using Paper & Plastic - <i>(2 Hour Party)</i>	\$160.00 for a Manager, \$120.00 for each Server
Formal Service using China & Silver - <i>(2 Hour Party)</i>	\$200.00 for a Manager, \$160.00 for each Server

The word GRATUITY means "au gratis". If you feel inclined to tip our staff, for excellent service it will be greatly appreciated!