



Breakfast & Lunch Menu

2012

Contact Us:

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PO Box 92066 | Nashville, TN 37209

Breakfast

(\$200.00 minimum)

Continental

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

\$7.75 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

\$8.95 per person
Add Sausage or Ham Biscuits for \$1.95

Bagel Station

Selection of Warm Bagels Served with Butter, Jellies and Flavored Cream Cheeses, Orange Juice, Regular and Decaf Coffee

\$8.95 per person
Substitute Star Bagels for \$9.95 per person

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

\$9.95 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. Complete with Orange Juice, Regular and Decaf Coffee

\$10.95 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

\$10.95 per person

Hearty Healthy Breakfast

Fresh Fruit Display, Scrambled Eggs with Cheese (on the side), Turkey Bacon and Ham. Hot Cereal Bar Featuring Hearty Oatmeal and Cream of Wheat, Diced Apples, Raisins, Dried Cranberries, Honey, Brown Sugar, Whipped Butter and Cinnamon Butter. Complete with Orange Juice, Regular and Decaf Coffee

\$10.95 per person

For Premium Breakfast Add a Chef Manned Station Below to Any Breakfast Above

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

Add \$6.95 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

Add \$6.95 per person
Add Country Ham for \$1.25 per person

Chef Manned Smoothie Bar

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

Add \$6.50 per person
Add Country Ham for \$1.25 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
Domestic Cheese Board A display of Domestic Cheeses and Crackers	\$3.95 per person
Yogurt with Granola and Whole Fresh Fruit	\$4.45 per person
Granola Bars with Whole Fresh Fruit	\$4.25 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 Box (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. \$10.95 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, Monterrey 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 Box (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

California Veggie Wrap – Sliced Tomatoes and Cucumbers with Alfalfa Sprouts, Black Olives, Monterey Jack Cheese and Avocado Spread wrapped in a Soft Tortilla

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

The Picnic Box

Choice of Specialty Sandwich, bag of Potato Chips and a piece of Fresh Fruit, Utensils and Napkins \$8.95 per person
Sandwich Choice from Executive Sandwich Choices \$9.95 per person
Sandwich Choice from VIP Sandwich Choices \$9.95 per person

Beverages

Iced Tea: \$1.95 per person, any mixture of Iced Tea, Tropical Fruit Tea, Soft Drinks or Bottled Waters: \$2.45 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, Monterrey 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

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 Asian

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: \$1.95 per person, any mixture of Iced Tea, Tropical Fruit Tea, Soft Drinks or Bottled Waters: \$2.45 per person

Deli Platters

(All Deli Platters Lunches Come with 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, 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

\$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: \$1.95 per person, any mixture of Iced Tea, Tropical Fruit Tea, Soft Drinks or Bottled Waters: \$2.45 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.

Lunch 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 \$1.95 per person or Tropical Fruit Tea, Soft Drinks, Bottled Waters or any combination of the above for \$2.45 per person. Add Coffee for just \$.75 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 – \$39.95 per person

Nice Plastic Products – \$32.95 per person

Second Entrée and Extra Starch – \$24.00

Pepper Encrusted Filet Mignon Bordelaise Stuffed with Shitake Mushrooms
Filet Mancheo with a Creamy Peppercorn Sauce
Premium Filet Mignon Stuffed with Shrimp Etouffe
Maryland Crab Stuffed Shrimp with a Roasted Red Pepper Sauce
Jumbo Maryland Crab Cakes with Old Bay Lemon Aioli (Offered as Second Entrée Only)
Pacific Sea Bass Oscar topped with Lump Crab Meat, Asparagus and a Lemon Bearnaise

China, Silver, Glass & Linen – \$34.95 per person

Nice Plastic Products – \$27.95 per person

Second Entrée and Extra Starch – \$20.00

Tornadoes of Tenderloin with a Mélange of Wild Mushrooms Drizzled with Cabernet Reduction
Chef Carved 10oz. Prime Rib Au Jus with Horseradish Sauce
Tuscan Roasted Pork Loin Stuffed with Pancetta and Fresh Sage
Seasoned Lump Crab Stuffed Roasted Portobello
8oz. Salmon with Choice of Lemon Dill Hollandaise or Cilantro Lime Pesto

China, Silver, Glass & Linen – \$27.95 per person

Nice Plastic Products – \$20.95 per person

Second Entrée and Extra Starch – \$15.00

Chef Carved 8oz. New York Club Strip Roast with a Fig Balsamic Glaze
Parmesan Pine Nut Encrusted Chicken with Jalapeno Cream Sauce
Chef Carved Smoked Rack of Pork Served with Balsamic Fig Glaze and Creole Mustard
Miniature Stuffed Hen with Cranberry Almond Dressing
Grilled Mahi Mahi with Avocado Mango Salsa

China, Silver, Glass & Linen – \$21.95 per person

Nice Plastic Products – \$16.95 per person

Second Entrée and Extra Starch – \$10.00

Molasses Roasted Pork Loin with Cinnamon Apple Chutney
Bacon Wrapped Cajun Shrimp (Offered as Second Entrée Only)
Mediterranean Chicken with Artichoke Hearts, Kalamata Olives and Feta Cheese
English Cut 8oz. Prime Rib Au Jus with Horseradish Sauce
Classic Paella Ala Spania
Marinated Grilled London Broil Bearnaise
Colossal Chipotle Beef Short Ribs
Jack Daniels Mesquite BBQ Baby Back Ribs
Taco & Burrito Bar with Chicken and Beef Fajitas
Chipotle Peach Glazed Chicken Breast
6oz. Salmon with Choice of Lemon Dill Hollandaise or Cilantro Lime Pesto
Pacific Sea Bass with Chili Plum Sauce

China, Silver, Glass & Linen – \$19.95 per person
Nice Plastic Products – \$13.95 per person

Second Entrée and Extra Starch – \$8.00

Tenderloin Beef Stroganoff with Parsley Buttered Noodles
Boneless Pork Loin Ribeye with Caramelized Balsamic Onions
Kentucky Bourbon Glazed Pork Chop
Granny's "Melt in Your Mouth" Country Pot Roast with Roasted Vegetables
Chicken Pomodoro Served with Fresh Homemade Pasta**
Lemon Dream Chicken with Goat Cheese and Sun-Dried Tomatoes
Bayou Chicken, Sausage and Shrimp Jambalaya**
Poulet Au Champignon
Poisson Au Buerre Blanc
Cajun Shrimp Etouffe
Cajun Creole Chicken Breast
Tennessee Smokehouse Beef Brisket

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

Second Entrée and Extra Starch – \$6.00

Chef Carved Roast Beef with Mushroom Shallot Gravy
Chicken Chardonnay
Cajun Shrimp & Chicken OR Shrimp and Sausage Gumbo with Rice**
Beef Lasagna with Italian Sausage**
Meat Lovers Baked Ziti**
Island Roasted Pork
Traditional Turkey and Dressing with Cranberry Sauce**
Pesce Napoli
Beef Tips in Herb Gravy
Cajun Grilled Chicken Breast
Baked Ham with Honey Bourbon Raisin Sauce
Turkey Au Vin Blanc
Italian Lemon Herb Chicken Breast
Authentic Taco and Burrito Bar with Classic Mexican Sides
***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) Gravy Optional
Pulled BBQ Pork Shoulder with a Smokey Mesquite Sauce
Country Pulled Chicken OR Turkey with Gravy and Cranberry Sauce
Granny's Chicken Pot Pie**
Country Beef and Gravy
Classic Country Meatloaf with a Rich Tomato Glaze
English Shepard's Pie**
Chicken and Broccoli Rice Casserole**
Cajun Chicken and Sausage Gumbo with Rice**
Finger Licking Good BBQ Chicken (Bone-In)
***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
- New Orleans Bread Pudding with Bourbon Raisin Sauce - \$3.95

Assorted Desserts

Let Our Chef Choose any Combination From Below Based on our Events for the week!

Lunch \$1.95 or Dinner \$2.95

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

Service Options

Disposable Drop Off
Deliver and Set-up Service

12% with a \$50.00 minimum

Buffet Set Up, Return to Pick Up

With Set Up Return Pick Up Service, ADCT Catering will set up the buffet and beverage station with nice platters, chafing dishes, nice coffee urns, and linen. We will make sure your buffet is ready to go, pull the chafing dish lids, then leave. We will return at a pre-determined time, box up any leftovers, and clean everything up. You will never know we were there except for the leftovers in the fridge.

18% with a \$150.00 minimum

Buffet Line Service

With Buffet Line Service, ADCT Catering will do everything above except we will stay and attend to the buffet. We will change out the food pans as needed and make sure the buffet stays neat and clean. This does not include any table side service.

20% with a minimum of \$175.00

Formal Service using Paper & Plastic - (2-3 Hour Party)

With Formal Service, ADCT includes everything above as well as we bring table side staff for bussing and table side service. Set up times of all table tops and table scaping to fit your event's theme as well as breakdown and clean up.

**\$160.00 for a Manager
\$120.00 for each Server**

Formal Service using China & Silver - (2-3 Hour Party)

With Formal Service, ADCT includes everything above as well as set-up and breakdown of china, silver and glassware.

**\$200.00 for a Manager
\$160.00 for each Server**

*****Additional Service Times Billed at \$25.00 per Manager/Server per Hour*****

The word GRATUITY means "au gratis". If you feel inclined to tip our staff, for excellent service it will be greatly appreciated!
We do not automatically add this charge.