



Dinner & Reception Menu

2012

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PO Box 92066 | Nashville, TN 37209

Hors d'Oeuvres

(25 Person Minimum)

Cold Hors d'Oeuvres

Seasonal Fruit, Imported and Domestic Cheese Display with Chef Carvings and Assorted Crackers(See Page 4)

Fresh Vegetable Mountain with Herb Dips (See Page 4)

Gourmet Chip and Dip Display (See Page 4)

Smoked Salmon on Potato Pancake with Creamy Garlic Spread

Smoked Salmon Wrapped Asparagus with Lemon Oil

Ginger Shrimp Wrapped with Snow Peas

Mediterranean Tortellini Skewer with Balsamic Drizzle

Jumbo Shrimp Cocktail with Tangy Cocktail Sauce

Shrimp Cocktail Shooters

Mini Turkey Croissant with Cranberry Mayonnaise

Mini Ham Roll with Honey Mustard Sauce

Mini Roast Beef Sandwich with Creamy Horseradish Cream

Mini Roast Pork Loin on a Roll with Dijon Apple Butter

Cajun Chicken Breast on Ciabatta

Garlic Cheddar Biscuit with Country Ham and Apple Salsa

Cheese Straws (Minimum Order of 25 People)

Italian Antipasti Display (See Page 4)

Do-It-Yourself Bruschetta Station (See Page 5)

Crostini Misti

Assorted Finger Sandwiches (choose 3) Pimento Cheese, Chicken Salad, Ham Salad, Egg Salad, Tuna Salad, Benedictine

Assorted Cold Canapés (Choose 4 From Below)

Arugula BLT on a Toast Round

Roasted Red Pepper Chicken Salad Phyllo Cup Topped with Mandarin Orange

Artichoke Parmesan Bruschetta

Kalamata Olive Tapenade on Tuscan Toast

Ham and Swiss Pinwheel with Honey Mustard Cream Cheese

Turkey Pinwheel with Cranberry Cream Cheese

Smoked Salmon Pinwheel with Dill Cream Cheese and Capers

Smoked Salmon on Pumpernickel with Dill Cream Cheese and Capers

Roasted Vegetable Bruschetta with Provolone Cheese Toast

Deviled Eggs, Russian Eggs

Cucumber Medallion with Boursin and Red Pepper Jelly

Open Face Cucumber and Watercress Dainties

Pesto Stuffed Cherry Tomatoes

Open Face Portobello Dainty on a Toast Round

Goat Cheese and Sun-dried Tomatoes in Belgian Endive Boat

Marinated Vegetable Stuffed Mushroom Caps

Shrimp Salad Phyllo Cup Topped with Mandarin Orange

Brie Crostini with Fresh Berries

Belgian Endive with Maytag Bleu Cheese and Spicy Pecans

Hot Hors d'Oeuvres

Spicy Sesame Chicken with Hoisin Dipping Sauce
Bacon Wrapped Cajun Shrimp
Honey Orange Teriyaki Chicken -OR- Beef Brochettes
Mini Beef Wellington with Béarnaise Dipping Sauce
Mini Chicken Wellington with Dijon Mustard Dipping Sauce
Sautéed Maryland Crab Cakes with Old Bay Lemon Aioli
Assorted Mini Pizzas
Spanakopita with Tzatziki Dipping Sauce
Vintage Van Gogh and Vidalia Onion Tart
Feta Stuffed Artichoke Bottoms with Olive Tapenade
Spinach and Artichoke Stuffed Mushroom Caps
Roasted Vegetable and Havarti Stuffed Mushroom Caps
Italian Sausage with Marinara Stuffed Mushroom Caps
Cashews and Boursin Stuffed Mushroom Caps
Pure Crab Meat Stuffed Mushroom Caps Topped with Béarnaise Sauce
Bacon Wrapped Tenderloin with Demi Glace
Cheese -OR- Chicken and Cheese Quesadillas with Sour Cream, Salsa and Black Olives
Tennessee Smokehouse Beef Brisket Quesadillas with Sour Cream, Salsa and Black Olives
Italian -OR- Swedish Meatballs
Savory Cranberry Meatballs
Vegetarian Spring Roll -OR- Shrimp and Pork Eggrolls with Chili Plum Sauce
Chicken Tenders with Assorted Dipping Sauces
Assorted Stuffed New Potatoes
Puff Pastry Tartlet of Gruyere, Prosciutto, Pear and Arugula
Grilled Tiger Shrimp Served with Spicy Red Pepper Sauce
Mini Filet Mignon Topped with Crawfish Etouffee
Grilled Kielbasa with Hot Mustard Dipping Sauce
Lamb Lollipops with Cucumber-Yogurt Sauce
Prosciutto Wrapped Shrimp with Torn Basil
Diver Scallops Wrapped with Apple Wood Smoked Bacon
Pesto Chicken Skewers
Coconut Teriyaki Drummetts
Sweet-n-Sour, BBQ, Creole-Molasses or Classic Buffalo Wings
Fresh Cavatappi Primavera with a Vodka Cream Sauce
Chipotle BBQ Rib Tips
Tortellini with Creamy Alfredo Pesto Sauce
Bow Tie Pasta with Zesty Marinara Sauce and Parmesan Cheese
Cheese Tortellini with Sun-Dried Tomatoes, Artichoke Hearts, Kalamata Olives and Fresh Mozzarella Cheese
Shooters: Jamaican Shrimp with Pineapple Salsa, Crab with Peach Salsa, or Salmon and Avocado with Mango Puree
Cajun Shrimp and Chicken -OR- Sausage and Chicken Gumbo Shooters

Chef-Manned Action Stations

Roman Pasta Station

With Roasted Red Peppers, Garlic Chicken, Shrimp, Vegetables, Fettuccine and Penne Pastas and Authentic Alfredo and Marinara Sauces

Risotto Station

With Creamy Parmesan Risotto, Shrimp, Chicken, Basil Pesto, Pancetta, Wilted Spinach, Artichoke Hearts, Asparagus, Snow Peas, and Roasted Red Peppers

Ragin' Cajun Station

Okra Gumbo and choice of Etouffee, or Jambalaya, Red Beans and Rice, Crusty French Bread, and New Orleans Bread Pudding with Bourbon Raisin Sauce for Dessert

Caesar Salad Station

With Fresh Romaine, Shredded Parmesan, Creamy Caesar Dressing, Purple Onion Rings and Garlic Croutons, Hand Tossed and served with Fresh Cracked Pepper

Quesadilla Station

Choose from Cheese and Chicken, or Cheese and Beef Brisket, or Cheese only, Served with Pico de Gallo, Sour Cream, Salsa, Guacamole, Chopped Tomatoes, Black Olives, Jalapenos, Shredded Cheese, and Peppers and Onions

Taco, Burrito and Fajita Station

With Zesty Ground Beef, Marinated Beef and Chicken, with Onions and Peppers, Served with Corn and Flour Tortillas, Mexican Rice and Beans, Black Bean and Corn Taco Salad with Mexi-Ranch Dressing, Pico de Gallo, Sour Cream, Homemade Salsa, Chips, Guacamole, Chopped Tomatoes, Black Olives, Jalapenos, Shredded Monterrey Jack and Cheddar Cheese

Fresh Fish and Chicken Taco Bar

With Savory Chicken, Fresh Fish, Marinated Shrimp, Corn and Flour Tortillas Black Beans, Coconut Rice, Cabbage Salad, Pineapple Salsa, Avocado-Mango Salsa, Traditional Salsa, Chips, Sour Cream, Guacamole, Chopped Tomatoes, Black Olives, Jalapenos, Shredded Monterrey Jack and Cheddar Cheese

Gourmet Grilled Cheese & Soup Shooter Pairing Station

Pair your Favorite Artisan Breads with Meat and Vegetarian Grilled Cheese Sandwiches Grilled Before your Eyes. Our Chef will Assist You in Pairing Delicious Homemade Soup Shooters to Accompany Your Grilled Cheese Choices

Gourmet Macaroni and Cheese Station

With Smoked Gouda Parmesan and Classic Cheddar Cheese with Assorted Toppings of Sautéed Country Ham -OR- City Ham with Tomatoes and Onions, Chicken, Red Onions, Fresh Sautéed Vegetables, Bacon Bits, Sour Cream and Chives

Shrimp and Grits Station

Served with Sautéed Shrimp, Country Ham, Onions and Tomatoes and Mushrooms, Asparagus Tips and Red Peppers with your choice of Cheese Grits or Plain Grits

Display Tables and Carving Stations

Seasonal Fruit, Imported and Domestic Cheese Display with Chef Carvings

We start with Beautiful Chef Carvings such as apple love birds or melon swans, and then add only the freshest berries, grapes, melons, kiwi's etc. Then we add a variety of imported and domestic cheeses such as Havarti Dill, Jarlesburg, Gouda, Brie, Virginia and Smoked Cheddar, Big Eye Swiss, Pepper Jack, and Monterrey Jack

Gourmet Chip and Dip Display

Graze on an incredible display of Spinach and Artichoke Dip, Cajun Crawfish Dip, California Dip, Hummus and Homemade Salsa with cascading tri-colored tortilla chips, seasoned toast rounds and pita chips

Do-It-Yourself Bruschetta Station

Assemble Your Own Unique Combination from Herbed Focaccia, Seasoned Toast Rounds, Pita Chips, Tomato and Basil Compote, Kalamata Olive Tapenade, Balsamic Onions, Roasted Wild Mushrooms, Sun Dried Tomatoes, Roasted Garlic, Caramelized Onions, Pesto, Shaved Parmesan, Spreadable Chevre, Aromatic Herbs and Extra Virgin Olive Oil

Fresh Vegetable Mountain with Herb Dips

Enjoy mounds of fresh cauliflower, celery, carrots, peppers, broccoli, zucchini, yellow squash and radishes cascading from glass bowls. Served with delicious herb dips and garnished with our Chef's vegetable carvings

Underwater Sushi Display

Assorted Rolls and Nigiri Displayed on Mirrors with Seaweed Salad, Wasabi, and Picked Ginger with Soy Sauce on the side for Dipping

Italian Anti-Pasta Display

Prosciutto, Italian Meats and Cheeses, Olives, Marinated Mushrooms, Roasted Peppers and Vegetables Drizzled with Olive Oil and Balsamic Vinegar, Roasted Garlic, Herbed Focaccia, Ciabatta Toast, Sun Dried Tomatoes, Caramelized Onions, Prosciutto, Pesto, Artichokes, Tuscan Toast, Giardinaire, Italian pepper Garnish and Shaved Parmesan

Chef Carving Stations

Rosemary Garlic Roast Beef

Served with Silver Dollar Rolls and Assorted Sauces

Mouth Watering Roasted Turkey Breast

Served with Mini Croissants and Cranberry Mayonnaise

Southern Honey Bourbon Ham

Served with Mini Yeast Rolls and Honey Mustard Sauce

Smoked Rack of Pork

Served with Balsamic Fig Glaze and Creole Mustard

Apple Glazed Pork Loin

Served with Rolls and Dijon Apple Butter

Succulent Beef Tenderloin

Served with Silver Dollar Rolls, and Horseradish Sauce

Prime Rib

Served with Silver Dollar Rolls, Au Jus and Horseradish Sauce

Club Strip Roast

Served with Silver Dollar Rolls, Au Jus and Horseradish Sauce

Salmon Florentine En Croute

Served with Lemon Buerre Blanc

Tennessee Smokehouse Beef Brisket

Served with a Smoky Mesquite BBQ Sauce

Dinner 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 \$2.95 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 the chef's favorite, Mixed Baby Greens with Candied Roasted Pears, Toasted Pecans, Virginia Cheddar and our Homemade Pear Vinaigrette. Also a crowd pleaser is the Bleu Waldorf Salad with Mixed Baby Greens tossed with Apples, Candied Pecans and Craisins then topped with Bleu Cheese Crumbles and Fresh Blueberries, Served with a Vanilla Yogurt Dressing

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 – \$42.95 per person

Nice Plastic Products – \$35.95 per person

Second Entrée and Extra Starch – \$26.00

Pepper Encrusted Filet Mignon Bordelaise Stuffed with Shitake Mushrooms
Filet Manchego with a Creamy Peppercorn Sauce
Premium Filet Mignon Stuffed with Shrimp Etouffee
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 Crabmeat, Asparagus and a Lemon Béarnaise

China, Silver, Glass & Linen – \$37.95 per person

Nice Plastic Products – \$30.95 per person

Second Entrée and Extra Starch – \$22.00

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 with Herbed Lemon Butter
8oz. Salmon with Choice of Lemon Dill Hollandaise or Cilantro Lime Pesto

China, Silver, Glass & Linen – \$30.95 per person

Nice Plastic Products – \$23.95 per person

Second Entrée and Extra Starch – \$17.00

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 – \$26.95 per person

Nice Plastic Products – \$19.95 per person

Second Entrée and Extra Starch – \$12.00

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
Chef Carved 8oz. Prime Rib Au Jus with Horseradish Sauce
Classic Paella Ala Spania
Marinated Grilled London Broil Béarnaise

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 – \$23.95 per person

Second Entrée and Extra Starch – \$10.00

Nice Plastic Products – \$16.95 per person

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 Etouffee
 Cajun Creole Chicken Breast
 Tennessee Smokehouse Beef Brisket
 **These Items Count as One Entrée and One Starch

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

Second Entrée and Extra Starch – \$8.00

Nice Plastic Products – \$14.95 per person

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 – \$18.95 per person

Second Entrée and Extra Starch – \$6.00

Nice Plastic Products – \$11.95 per person

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

Dream Desserts

Bananas Foster Action Station

Let our staff flambe' Bananas Foster in Front of your guests. The Wonderful aroma will drift through the air as the bananas are caramelized in brown sugar, crème de Banana liquor, and Rum. The warm Bananas foster is served over Vanilla Ice Cream in a martini glass. It is fabulous!

\$9.95

Plated Dessert Trio

Our Chef will customize a dessert trio for you that will "WOW" your guests. It will be dessert decadence at its finest.

\$8.95

Plated Dessert Duo

Same as above but a little less yet still out of this world

\$7.95

Fondue Mountain

Featuring Delicious Melted White and Dark Chocolate, Presented with a Beautiful Display of Strawberries, Pineapples, Apples, Bananas, Pound Cake, Angel Food Cake, Marshmallows, Kettle Potato Chips, Graham Crackers, Candies, Mini Cheesecakes and Much More...

\$6.95

Assorted Dessert Shots

White Chocolate Mousse with Raspberry Sauce, Coconut Key Lime Pie, Strawberry Shortcake, Chocolate nut Trifle, Blueberry Cheesecake, or request your personal favorites

\$5.95

Sweets and Treats

A Decadent Display of Sweets and Treats with Chocolate Covered Strawberries, Gaufrettes and Wafers, Mini Cheesecakes and Assorted Dessert Bars, nestled atop glass pedestals

\$5.95

Specialty Desserts

Jack Daniels Pecan Pie - \$5.95

"Oh My Gosh" Chocolate *Ganache* 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 Cakes and Pies

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

Lunch \$1.95, or Dinner \$2.95

Cherry Cobbler

Chocolate Fudge Pie

Blackberry Cobbler

Country Chess Pie

Peach Cobbler

Southern Pecan Pie

Chocolate Cobbler

Granny's Apple Pie

Luscious Lemon Layer Cake

Coconut Meringue Pie

French Style Cheesecake

Lemon Meringue Pie

Chocolate Chocolate Chip Cake Carrot Cake

Coconut Cake

Golden Butter Cake with Chocolate Icing

Assorted Gourmet Cookies

Brownies

Dinner 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.