

BOUNDARY

Catering Menus

911 20th Avenue South | Nashville, TN 37212
Phone 615.321.3043 | Catering 615.329.4163

Continental Breakfast

CONTINENTAL

freshly ground regular or decaffeinated coffee,
a selection of house made breakfast pastries
\$8.00 per person

BREAKFAST ADDITIONS

add seasonal fruits and berries,
brown sugar, whipped cream, granola,
assorted cereals and yogurt
\$10.00 per person

Add assorted juices and milk
\$2.50 per person

Brunch Buffet

\$24.00 per person

OMELETE & EGG STATION

ham, bacon, selected herbs,
seasonal vegetables and a
variety of cheeses

WAFFLE STATION

house made waffles, seasonal
fruits & berries, warm maple syrup
and whipped butter and
whipped cream (plain, vanilla,
chocolate, mocha)

HOT STATION

applewood smoked bacon, pork
sausage, smoked country ham,
fried chicken, served with a
choice of two sides potato hash,
whipped potatoes, green beans,
biscuits and gravy

ASSORTED PASTRIES

sweet butters, jams and jellies

Deli Buffet

SALAD STATION

seasonal lettuce, cherry tomatoes,
red onion, cucumber & carrots
chef's choice of two house dressings
\$6.00 per person

ADDITIONAL TOPPINGS (Choice of Two)

artichoke hearts, mushrooms, parmesan,
blue cheese, candied walnuts & almonds
\$2.00 per person

HOMEMADE SALAD ADDITIONS (Choice of Three)

asian slaw , potato salad, pasta salad, smoked chicken salad,
cucumber, onion and pepper salad, black bean & strawberry salad, tabboleh,
marinated green beans, marinated artichokes, pickled cauliflower, pineapple-
apple basil olive monte salad, deviled eggs
\$3.00 per person

SELECTION OF DELI MEATS

roast beef, smoked turkey, honey baked ham
pastrami, salami, assorted breads, cheese,
various condiments and potato chips
\$12.00 per person

DESSERT

fresh baked cookies and brownies
\$4.00 per person

Display Stations

THE PHOENICIAN

hand picked cheeses, cured and smoked meats,
tomato jam, roasted red peppers, mixed olives, hummus,
roasted garlic, flatbread
\$7.00 per person

GRILLED, CHILLED AND SEASOND SHRIMP DISPLAY

choice of two sauces – cocktail, remoulade,
lemon horseradish, soy caramel,
thai peanut or chimichurri
market price

FRUIT & CHEESE DISPLAY

imported and domestic cheeses, seasonal cut fruits,
assorted crackers, flatbreads
\$7.00 per person

RAW & STEAMED BAR

oysters, mussels, scallops, shrimp
lemons, limes, classic cocktail sauce, remoulade
market price

THREE DIP STATION

chef's choice of two dips, plus salsa fresca
flatbread, tortilla chips
\$6.00 per person

Carving Stations

all carving stations served with fresh baked breads and a choice of one side

HERB ROASTED BEEF TENDERLOIN

veal demi glace
\$18.00 per person

SLOW ROASTED OR SMOKED PRIME RIB

horseradish sauce and dijon mustard
\$18.00 per person

CAJUN SPICED TURKEY BREAST

wildflower honey dijon glaze
\$14.00 per person

WEST INDIES RUBBED PORKLOIN

apricot glaze
\$14.00 per person

SOUTHWESTERN SMOKED TURKEY BREAST

corn and bacon succotash
\$12.00 per person

CALVADOS GLAZED STRIPLOIN

roasted garlic puree
\$19.00 per person

Side Items

VEGETABLES

\$4.00 per person

seasonal vegetable medley

spiced carrots

spiced root mash

green beans, almandine

roasted broccoli florets, toasted
breadcrumb gremolata

sautéed asparagus (Seasonal)

pineapple apple basil monte

thyme roasted farmers
market vegetables

roasted zucchini with tomato
and oregano

grilled corn on the cob

homemade cole slaw

baked beans

potato salad, german or southern

STARCHES

\$4.00 per person

mushroom risotto

truffle whipped potatoes

aromatic basmati rice

baked sweet potatoes

rosemary roasted new potatoes

white bean ragout

orzo, ham, goat cheese

white truffle
macaroni and cheese

roasted tri-color
fingerling potatoes

twice baked potatoes

sweet potato succotash

Appetizers

PEPPER SIRLOIN ROULADE
herb cream cheese spread, arugula
\$5.00 per person

INDONESIAN CHICKEN SATAY
red curry peanut sauce
\$5.00 per person

MINI CRAB CAKES
mango, cilantro, honey
\$6.00 per person

CRAB HUSH PUPPIES
tarter sauce
\$6.00 per person

CREOLE CRAB DIP
assorted crackers, flat breads
\$5.00 per person

CURRY SHRIMP
tomato curry \$6.00 per person

RED PEPPER & MANCHEGO STUFFED ARTICHOKEs
rustic tomato basil sauce
\$4.00 per person

FRIED GREEN TOMATOES
walnut goat cheese, black pepper caramel
\$4.00 per person

CRISPY TOFU
sweet and spicy chili sauce
\$4.00 per person

Soup

\$6.00 per person

LOCAL TOMATO SOUP
cheddar crouton

MISO MUSHROOM
crispy leeks

GAZPACHO

CHICKEN COCONUT
tortilla strips

Salads

HOUSE SALAD
mesclun greens, applewood bacon, cherry tomatoes
\$7.00 per person

CAESAR SALAD
reggiano, garlic, peppercorn
\$7.00 per person

ARUGULA SALAD
goat cheese and anjou pears
\$8.00 per person

MEDITERRANIAN SALAD
chick peas, arugula and feta
\$8.50 per person

Salads

SUMMER GREEK SALAD

watercress, almond, red onion, white balsamic vinaigrette
\$10.00 per person

SUMMER FARM SALAD

PEAR, PANCETTA AND WALNUT SALAD

bibb lettuce, anjou pear, crispy pancetta, candied walnuts
apple cider and dijon vinaigrette
\$10.00 per person

CAPRESE SALAD

roma tomatoes, fresh mozzarella,
basil leaves, balsamic vinaigrette
\$8.00 per person

SMOKED CHICKEN AND CRANBERRY SALAD

mixed greens, orange supremes, toasted almonds
\$9.00 per person

PANZANELLA SALAD

house made bread, tomato, cucumber, red onion, basil,
italian parsley, croutons, extra virgin balsamic vinegar
\$10.00 per person

RED LEAF AND CITRUS SALAD

red leaf lettuce, citrus supremes, blue cheese, sorghum dijon vinaigrette
\$8.50 per person

Entrees

all entrees are served with a choice of one starch and one vegetable
prices are based on per person

Beef

8 OR 16 OZ PRIME NEW YORK STRIP 34/43

6 OR 10 OZ FILET OF BEEF TENDERLOIN 32/38
wild mushroom

WHITE MARBLE SMOKED PORK CHOP 26
roasted jalapeño peach glaze, truffled yukon gold mashed potato,
spring pea and corn succotash

ITALIAN SAUSAGE (OR BRATWORST) 22
pepper and onions

SMOKED BRISKET
dry or wet
Market price

LONDON BROIL
Market price

Chicken

SPRINGER MOUNTAIN ROASTED CHICKEN 26
lemon, tarragon, asparagus, ramps, wild rice, extra virgin olive oil

COUNTRY STYLE CHICKEN FRIED CHICKEN 26
boursin mornay

Seafood

CREOLE SHRIMP AND BAKED FALL MILLS GRITS 25
andouille, parmesan, tomato, wild mushroom

SEARED SALMON
market price

SAUTEED SCALLOPS
local greens, balsamic vinegar and extra virgin olive oil
market price

HALIBUT (OR CATCH)
sesame and sautéed spinach
market price

Pasta

HOUSE MADE LASAGNA BOLOGNESE 18

LINGUINE WITH BEEF 22
exotic mushrooms

HOUSE MADE CANNEOLONI 22
beef tenderloin, ricotta cheese, mornay, tomato coulis,
balsamic roasted vegetables

Vegetarian

PARMESAN EGGPLANT 18
tomato basil, ricotta, parmesan, mozzarella

HOUSE MADE VEGETABLE LASAGNA 18
béchamel and seasonal vegetables

*All entrees may be combined to create a dual
entrée for all parties of 40 people or more.*

*Entrée RSVP's are required for choices for
all parties of 40 or more.*

Sample Served Dinner 1

Salad

PEAR, PANCETTA AND WALNUT SALAD

bibb lettuce, apple cider and dijon vinaigrette, anjou pear, crispy pancetta, candied walnuts

FRESH BAKED BOUND'RY BREADS

Sun dried tomato butter

Choice Entrée

WHITE MARBLE SMOKED PORK CHOPS

roasted jalapeño peach glaze, truffled yukon gold mashed potato, spring pea and corn succotash

CREOLE SHRIMP AND BAKED FALL MILLS GRITS

andouille, parmesan, tomato, wild mushroom

SPRINGER MOUNTAIN ROASTED CHICKEN

lemon, tarragon, asparagus, ramps, wild rice, extra virgin olive oil

PARMESAN EGGPLANT

tomato basil, ricotta, parmesan, mozzarella

Dessert

BOUNDARRAY

pistachio fruit tarts, chocolate mousse cups, cookie dough truffles

Sample Served Dinner 2

Salad

CAPRESE SALAD

roma tomatoes, fresh mozzarella, basil leaves, balsamic vinaigrette

FRESH BAKED BOUND'RY BREADS

Herb butter

Choice Entrée

6 OZ. FILET OF BEEF TENDERLOIN

wild mushroom

SEARED SCALLOPS

local greens, balsamic vinegar and extra virgin olive oil

HOUSE MADE CANNELLONI

beef tenderloin, ricotta cheese, mornay, tomato coulis,
balsamic roasted vegetables

FALAFEL

chick pea, hummus, tabouli, cucumber yogurt, naan

Dessert

BOUNDARRAY

assorted cheesecakes, fruit tarts