

# BOUNDARY

## *Catering Menus*

911 20<sup>th</sup> 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 SEASONED 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 ARTICHOKE  
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 10

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 26

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

CREOLE SHRIMP AND BAKED FALL MILLS GRITS 25

andouille, parmesan, tomato, wild mushroom

SPRINGER MOUNTAIN ROASTED CHICKEN 26

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

PARMESAN EGGPLANT 18

tomato basil, ricotta, parmesan, mozzarella

## *Dessert*

BOUNDARRAY 8

an assortment of desserts presented on marble tiles  
pistachio fruit tarts, chocolate mousse cups, cookie dough truffles

## *Sample Served Dinner 2*

### *Salad*

CAPRESE SALAD 8

roma tomatoes, fresh mozzarella, basil leaves, balsamic vinaigrette

FRESH BAKED BOUND'RY BREADS

Herb butter

### *Choice Entrée*

6 OZ. FILET OF BEEF TENDERLOIN 32

wild mushroom

SEARED SCALLOPS market price

local greens, balsamic vinegar and extra virgin olive oil

HOUSE MADE CANNELLONI 2

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

FALAFEL 18

chick pea, hummus, tabouli, cucumber yogurt, naan

### *Dessert*

BOUNDARRAY 8

an assortment of desserts presented on marble tiles  
cheesecake squares fruit tarts, salted caramel tarts

