



South Street Smokehouse & Crab Shack

Spend an evening in paradise!

Sit. Relax. Stretch your legs. Rub elbows with friends at our fully stocked cabana bar. Open-air breezes and laid back, tropical surroundings make *The Treehouse* an island hideaway nestled among the treetops of downtown Nashville.

The South Street menu offers a variety of culinary creations for your consideration. Your guests are invited to dive into plentiful portions of fresh fish, crab, shrimp and oysters. From seafood to BBQ, our famous southern-urban cuisine will delight even those guests that prefer to stay high and dry! And special requests are always welcome.

The Treehouse is a great catch for social gatherings as well as intimate business meetings that require audio/visual programs. This popular retreat is available 12 months a year for brunch, lunch, dinner, special events and holiday parties.

Dreaming of an evening on the coast? Redefine the Nashville dining experience!
Reel-in *The Treehouse* for your next dinner event!

JUST WHEN YOU THOUGHT IT WAS SAFE TO LEAVE...

*WE ALSO CATER PRIVATE EVENTS FOR GUESTS SEEKING
A DISTINCTLY UNIQUE DINING EXPERIENCE!*

For More Information Or To Schedule Your Event Call:
PanSouth Catering at 615-329-4163

Or Visit Our Website at www.PanSouth.net

BREAKFAST MENU

CONTINENTAL BREAKFAST

Choice of Freshly Ground Regular and Decaffeinated Coffee, Assorted Teas, Selection of Breakfast Pastries, Sweet Butter, Jam, and Jellies **\$7.00**

Add Seasonal Fresh Fruits and Berries, Brown Sugar and Whipped Cream, Granola, Assorted Cereals and Yogurt **\$10.00**

PLATED BREAKFAST

Scrambled Eggs with Fresh Herbs, Choice of Bacon, Sausage or Ham, Hash Browned Potatoes or Grits and Seasonal Fruit and Berries **\$9.50**

OMLETS

Your Choice of Bacon, Sausage or Ham, with Home Fried Potatoes or Grits and Seasonal Fruit & Berries.

Mixed Vegetable **\$10.00**

Fresh Herbs **\$10.50**

Ham and Cheese **\$11.00**



BREAKFAST BUFFET

Includes Continental Breakfast Scrambled Eggs with Fresh Herbs, Bacon Sausage or Ham Potatoes or Grits **\$12.00**

Waffles Made to Order with Sliced Strawberries, Whipped Cream, Toasted Walnuts and Warm Maple Syrup-Additional **\$3.00**

Omelets Made to Order with a Selection of Ham, Sausage, Onions, Mushrooms, Cheese and Peppers-Additional **\$3.75**

FRITTATAS

Includes Continental Diced Chicken and Mixed Vegetables Topped with Tomato Basil Sauce and Parmesan cheese. **\$13.00**

Smoked Beef Tenderloin, Mushroom, and Mixed Cheeses **\$13.00**



Boxed Lunches

Lunches are accompanied by a Choice of Potato Salad, Macaroni Salad or Coleslaw, Chips and a Cookie

CLUB SANDWICH

Turkey, Ham, Bacon, Cheddar Cheese with Lettuce and Tomato
\$10.95

PORK BBQ SANDWICH

Pork Served with BBQ Sauce Topped with Cole Slaw and Served with Mild BBQ Sauce
\$9.95

BBQ TURKEY SANDWICH

Turkey Served with Lettuce, Tomato, and Great White BBQ Sauce
\$9.95

HAM SANDWICH

Ham and Cheddar Cheese with Lettuce and Tomato
\$8.95

BLTC

Bacon, Lettuce and Tomato with Cheese
\$8.97

BOLOGNE

Fried Bologne on Texas Toast with Lettuce and Tomato
\$7.95

PO'BOY BUFFET

Shrimp, Oyster, Ham and Vegetable Po' Boys served with Co'Slaw and Potato Chips
\$11.95

DELI BUFFET

Ham, Turkey, Roast Beef Served with Lettuce, Tomato, and Pickles served with a choice of Co'slaw or Potato Salad and Potato Chips.
\$9.95

HORS D'OEUVRES

Priced Per Person

QUESO, ChiPS & SALSA
\$4.00

FRUIT & CHEESE DISPLAY
\$4.00

VEGGiE PLATTER
\$4.00

APPETiZER PLATTER
Smoked Sausage, Cheddar Cheese &
Pepperoncinis
\$3.00

LITTLE PiGS
Small Roll with Pulled
Pork and Cole Slaw
\$6.50

TOMATO, BASiL, FETA CROSTiNi
\$3.00

SMOKED CHiKEN SALAD
CROSTiNi
\$3.00

MiNi CRAB CAKES
Served with Remolade Sauce
\$6.00

FRiED CALAMARi & ARTiCHOKE
HEARTS
\$4.00

SOUTH STREET BBQ RiBS
\$2.00 Per Bone

STEAK & BUSiCUTS
Homemade Biscuit With
Hand-Trimmed Tenderloin
\$6.95

ONiON RiNGS
Served with Chipotle Ketchup
\$4.00

DiVER DiLLAS
Crab & Asparagus or Smoked
Chicken
\$4.00

FRiED PiCKLES
\$4.00

SMOKiN THiGHS
Far Better Than Wingin' it
\$4.00

SEASONED SHRiMP
Chilled with House Remoulade or
Drawn Butter
\$2.00 Per Shrimp

OYSTERS ON THE HALF SHELL
\$1.25 Each

SALADS

Authentic Caesar Salad

Fresh Romaine Topped with Herbed Croutons, Aged Parmesan Cheese and Dressed in Traditional Caesar Dressing
\$6.00

South Street House Salad

Romaine and Iceberg Lettuce with Diced Cucumbers, Tomatoes, Shredded Cheese, and Potato Stix
\$6.00

Colonel Bib Salad

Cornmeal Fried Goat Cheese on a Bed of Bib Lettuce and Fresh Spinach with Smoked Salmon and Pine Nuts.
\$7.00
Entrée \$12.00

ENTREES

PASTA PRIMAVERA

Sautéed Vegetables and Pasta Tossed in our Tomato and Fresh Basil Sauce Topped with Parmesan
\$9.95

SPAGETTI

With wild Mushroom Meat Sauce
\$9.00

ENCHILADAS

Accompanied by Black Beans, Spanish Rice and Choice of Red or Green Sauce
\$10.95

Choice Of:

Shrimp and Crawfish
Spinach and Cheese
Chicken and Roasted Pepper
Smoked Beef Ranchero

PUMPED CHICKEN

Rotisserie Chicken Pumped with Secret Seasoning then Slow Smoked Just Right.
\$6.95

SOUTHERN BROIL

Marinated Flank Steak, Char Grilled and Thinly Sliced
\$6.95 4 oz Serving \$12.95 8 oz Serving

PULLED BBQ PORK OR BBQ

TURKEY

Smoked for 12 Hours over Hickory Coals and Pulled by Hand
\$6.95

GROUPEr

Grouper Filet Blackened, Grilled or Fried To Perfection
\$10.00

FILET

Seasoned Tenderloin of Beef Char Grilled to Perfection

CATFiSH

Fresh From the Country, Lightly Breaded, Seasoned and Fried
\$9.95

RiB EYE

8 oz Rib eye or Prime Rib Seasoned and Grilled To Perfection

Side Compliments

\$3.00 Per Guest

House Fries	Baked Beans
White Beans and Red Onions	Mac and Cheese
Potato Salad	Steamed Veggies
Homemade Tater Tots	Grilled Veggies
Cottage Cheese	Hushpuppies
Seasoned Rice	Steamed Broccoli
Cuban Corn	New Potatoes
Broccoli Casserole	Baked Potatoes
Sweet Potato Casserole	Steamed Green Beans
Buttermilk Smashed Potatoes	Corn on the Cob



CARVING STATIONS

Served with a Choice of One Side and Fresh Baked Breads Or Cornbread

Smoked Beef Tenderloin \$18.00 Per Person

Smoked Beef Briscit \$14.00

Smoked Poik Loin \$12.00

Smoked Turkey \$12.00

SEAFOOD STATIONS



CRAB-A-RAMA SEAFOOD

EXPLOSION

King Crab
Snow Crab
Crab Cakes
Dungenous Crab
Soft Shell Crab
Crab Salad
\$18.95

SHRIMP STATION

Traditional Shrimp Cocktail
Seasoned Shrimp
In Seasoned Boil Served with Hot Drawn
Butter or Chilled with our House
Remoulade
Shrimp Hand Breaded and Fried
Served with Cocktail Sauce and Fresh
Grated Parmesan
New Orleans Style Shrimp
\$16.00

OYSTER BAR

Oyster Rockefeller
Stuffed Rockville Oysters
Mushrooms, Shrimp, Shallots, Garlic &
Bread Crumbs
Gried Select Gulf Oysters
Oyster on the Half Shell
Savanna Oyster Roast
Fresh Gulf Oysters Barely Roasted
\$12.00

SEAFOOD EXPLOSION

Steamed Crab Legs
Snow Crab
Oyster on the half Shell
Steamed Shrimp
Steamed Mussels
\$16.95



CAJUN FEAST

SHRIMP or CRAWFISH

(Crawfish Seasonal to February, March and April)

Choice of:

South Street Salad or Co'Slaw

Shrimp or Crawfish, Potatoes, and Corn Boiled in Cajun Seasoning

Choice of:

Chicken Gumbo or Etouffée

Smoked Sausages

Corn Cakes or Corn Bread

South Street New Orleans Style Bread Pudding

Shrimp Boil Only \$20.00

SOUTH STREET FISH FRY

Co'Slaw

Catfish Served with Tartar Sauce

Hushpuppies

White Beans & Onions

French Fries

MEXICAN FEAST

Enchiladas

Choice of Beef, Chicken, or Pork

Carnitas

Flour Tortillas, Peppers and onions, Sour Cream, Cheese, Guacamoli, and

Choice of beef, chicken or pork

Spanish Rice

Queso, Chips & Salsa

Black Beans

TRADITIONAL PICNIC

Choice of Co' Slaw or Potato Salad

Hamburgers

Hot dogs

Smoked Pumped Chicken

Choice of Two Sides

BBQ

Pulled BBQ & Turkey BBQ

Baked Beans

Co' Slaw

Corn Bread

Potato Salad

BBQ FEAST

South Street Salad

Pulled BBQ

Smoked Pumped Chicken

Corn Bread

Choice of Two Sides

5 BBQ's

Pulled Pork

BBQ Turkey

Ribs

Pumped Chicken

Brisket

South Street Salad or Co' Slaw

& Choice of Two Sides

Whole Pig Roast

Market Price

Desserts

\$6.00 Per Person

Assortment of Cookies and Brownies

Iced Box Key Lime Pie

New Orleans Bread Pudding with Jack Daniels Sauce

Brownie à la Mode with Chocolate Sauce

Chocolate Fondue-\$5.50

Accompanied by Fresh Seasonal Fruit, Pound Cake, Pretzels, Rice Crispy Treats and Marshmallows

Beverages

Gallon of Tea \$3.00

Gallon of Lemonade \$3.00

Soft Drinks \$1.25 (Per person)