

## OFF-SITE CATERED EVENTS

Wedding Receptions | Rehearsal Dinners | Corporate Events | Special Occasions

for all of life's affairs, Hometown caters & cares

WWW.HOMETOWNCATERS.COM | 615.999.7357 | INFO@HOMETOWNCATERS.COM



#### Hometown Breakfast Buffet

OVEN-BAKED BISCUITS WITH GRAVY & STRAWBERRY PRESERVES CHEDDAR SCRAMBLED EGGS OR HOMEMADE EGG CASSEROLE HASHBROWN CASSEROLE OR SOUTHERN GRITS THICK-CUT BACON & SAUSAGE PATTIES ORANGE JUICE & 2% MILK

#### Add-Ons

Create Your Own Breakfast With Any Of These Add-Ons
BUTTERMILK PANCAKES SERVED WITH SYRUP, BUTTER
HAND-BATTERED FRENCH TOAST SERVED WITH SYRUP, BUTTER & SEASONAL BERRIES
OVEN BAKED BISCUITS WITH GRAVY & PRESERVES
HOMEMADE COFFEE CAKE & ASSORTED MUFFINS
SEASONAL FRUIT SALAD
HASHBROWN CASSEROLE OR SOUTHERN GRITS
SOUTHERN FRIED APPLES
THICK CUT BACON & SAUSAGE PATTIES
TURKEY BACON
COUNTRY HAM OR MAPLE GLAZED HAM
ASSORTED PETITE QUICHE
CHEDDAR SCRAMBLED EGGS OR HOMEMADE EGG CASSEROLE

#### Breakfast Croissant

LARGE CROISSANT LOADED WITH CHEDDAR SCRAMBLED EGGS, SAUSAGE, BACON, OR COUNTRY HAM SEASONAL FRUIT SALAD HASHBROWN CASSEROLE OR SOUTHERN GRITS ORANGE JUICE & 2% MILK

## **Brunch Reception**

FRUITED CHICKEN SALAD ON PETITE CROISSANTS

SAUSAGE CHEDDAR BISCUIT MUFFINS

MAPLE GLAZED HAM & TEA BISCUITS WITH STRAWBERRY PRESERVES

VEGETABLE PETITE QUICHE

SEASONAL FRUIT SALAD

HOMEMADE COFFEE CAKES & MUFFINS

## A Pastry Get Together

Perfect For An Office Gathering!
ASSORTMENT OF PASTRIES, HOMEMADE COFFEE CAKE & MUFFINS
BOTTLED WATERS, ORANGE JUICE & COMMUNITY COFFEE



# BUFFET OPTIONS INCLUDE: HOUSE GARDEN SALAD & YEAST ROLLS ICED TEAS & STRAWBERRY LEMONADE CHOICE OF 1 ENTRÉE & 2 SIDE ITEMS

### Option 1

Choose 1 Entrée

Mom's Home-Style Meat

LOAF

SOUTHERN FRIED CHICKEN

TERIYAKI GLAZED

PINEAPPLE CHICKEN

HERB MARINATED PORK LOIN

GRILLED CHICKEN

BBQ CHICKEN BREASTS

## Option 2

Choose 1 Entrée

SLOW COOKED POT ROAST

HERBAL ROASTED CHICKEN

BREAST WITH CRÈME SAUCE

SMOKED BEEF BRISKET WITH

A SWEET BBQ GLAZE

HERB ENCRUSTED TILAPIA

ISLAND MANGO CHICKEN

## Option 3

Choose 1 Entrée

SOUTHERN CHICKEN CORDON

BLEU

CRACKED PEPPER ENCRUSTED

BEEF TENDERLOIN

CITRUS GLAZED FRESH

SALMON

SEARED RIBEYE STEAK

#### Side Items

Choose 2 Side Items

SOUTHERN FRIED CORN

CREAMY MACARONI & CHEESE

SEASONAL VEGETABLE MEDLEY

COUNTRY STYLE GREEN BEANS

WILD RICE PILAF

Mashed Yukon Gold Potatoes

BUTTERED NEW POTATOES

COWBOY BAKED BEANS

GARDEN PASTA SALAD

HOMEMADE BROCCOLI SALAD

HERBAL ROASTED VEGETABLES

NEW POTATO SALAD STEAMED BROCCOLI WITH CHEESE SAUCE CREAMY COLE SLAW

#### Finer Side Items

Twice-Stuffed Baked Potatoes

FRESH STEAMED GREEN BEANS

SOUASH CASSEROLE

SCALLOPED POTATOES

BRAISED BRUSSEL SPROUTS

Oven-Roasted Seasonal Vegetables

ITALIAN MARINATED VEGETABLES

GRILLED ASPARAGUS



## THEMED BUFFET OPTIONS INCLUDE: ICED TEAS & STRAWBERRY LEMONADE

#### Nacho Bar With Chip + Co Handmade Chips \$16

Chip + Co Handmade Tortilla Chips | Spinach-Artichoke Queso | Tennessee Caviar | Guacamole Salsa Cilantro Salsa | Pulled Pork BBQ | Grilled Chicken | Jalapeños | Sour Cream

#### House of Hickory BBQ Buffet \$15

Pulled Pork BBQ & Smoked Beef Brisket | Sweet BBQ Sauce | Buns Cowboy Baked Beans | Creamy Cole Slaw | New Potato Salad

#### Italian Feast \$16

Grilled Chicken Alfredo | Merlot-Marinated Beef Lasagna Crisp Caesar Salad | Toasted Garlic Bread

#### The Fajita Buffet \$14

Fajita Chicken & Steak | Add Shrimp \$2 | Black Beans | Spanish Rice Shredded Cheddar | Lettuce | Tomato | Jalapeños | Soft Tortillas | Sour Cream Chip + Co Handmade Tortilla Chips With Spinach-Artichoke Queso

#### Catfish Fry \$20

Fried On-Site By One Of Our Fry Cooks! 5-7 Oz. Fish Filets Tossed In Our Cajun Batter Country White Beans | Cole Slaw | Hushpuppies

#### A Southern Holiday \$22

Herb Roasted Turkey With Turkey Gravy | Maple Glazed Sliced Ham Southern Cornbread Dressing | Cranberry Relish | Homestyle Idaho Mashed Potatoes With Brown Gravy Country Style Green Beans | Sweet Potato Casserole | Yeast Rolls & Cornbread



#### BBQ Martini Bar

Baby Back BBQ Ribs | Gouda Mac N' Cheese Or Loaded Mashed Potatoes
Petite Cornbread Muffin | Toppers

#### Southern Shrimp & Grits Station

#### Mac N' Cheese Or Mashed Potato Stations

#### Biscuit Bar

Freshly Baked Biscuits | Thick-Cut Bacon | Country Ham Gravy | Strawberry Preserves | Butter | Honey

#### Carving Stations

Beef Tenderloin, Horseradish CreamPrime Rib, Horseradish CreamHerbed Roast Beef, Horseradish CreamSmoked
Beef Brisket, Barbecue GlazeHerb Marinated Pork Loin With Dijon Mustard
Herb Roasted Turkey With Turkey Gravy
Maple Glazed Sliced Ham



#### Garnishments

Homemade Tortilla Chips With Dip
Spinach-Artichoke Queso, Spinach Dip, Tennessee Caviar, Guacamole Salsa, Garden Hummus
Homemade Pimento Cheese On Toast Points
Italian Marinated Vegetables
Domestic & International Cheeses, Seasonal Fruits & A Variety Of Crackers
Seasonal Vegetable Tray With Buttermilk Ranch Dip
Apple Slices With Caramel Dip

Kettle Chips
Miniature Stuffed Potatoes
Tortellini & Mozzarella Skewers With Pesto
Platter Of Roasted Vegetables
Vegetable Crudité Cups With Cucumber Dill Dip
Pita Crisps With Warm Spinach-Artichoke Dip

#### **Entree Appetizers**

Fruited Chicken Salad On Petite Croissants
Fried Chicken Tenders With BBQ Sauce & Buttermilk Ranch
Country Ham On Tea Biscuits With Strawberry Preserves
Smoked BBQ Pork Sliders
Nashville Hot Chicken Waffle Cones
Pork Loin On Petite Yeast Rolls & Cranberry Sauce
Pineapple Chicken Kabobs
Beef Tenderloin On Petite Yeast Rolls With Horseradish Cream
Chicken Florentine Crostini

Steak Bruschetta

Assorted Sandwiches On Petite Yeast Rolls (Ham, Turkey, Roast Beef)
Assorted Tortilla Spirals (Ham, Turkey, Roast Beef)
Assorted Finger Sandwiches (Pimento Cheese, Chicken Salad & Cucumber Cream)
Sweet & Savory Beef Meatballs
Asparagus Spears Wrapped In Applewood-Smoked Bacon
Beef Tenderloin Tea Biscuits With Horseradish Cream
Wild Mushroom Stuffed New Potatoes
Gulf Shrimp Cocktail With Cocktail Sauce & Lemons
Blackened Chicken Skewers
Tender Steak & Vegetable Kabobs

Southern Deviled Eggs
Smoked Salmon On Toasted Baguettes
Virginia Ham & Homemade Pimento On Tea Biscuits
Petite BLT Sliders



#### **Small Bite Desserts**

Chocolate Dipped Fresh Garden Strawberries
Country Banana Pudding Tartlets
Lemon Squares
Miniature Dessert Shooters
Petite Assorted Cupcakes
Fudge Brownies
Mini Southern Pecan, Fudge & Chess Pies
Moist Yellow Pound Cake With Whipped Crème & Strawberries
Homemade Assorted Cookies
S'mores Bar

#### Full Size Desserts

Decadent Chocolate Cake
Southern Banana Pudding Topped With Real Meringue
Peach Cobblers
Homemade Pecan, Chocolate & Chess Pie
Strawberry Cake
Moist Pound Cake With Fresh Whipped Cream & Berries
Chocolate Silk Pie With Whipped Cream And Shaved Chocolate
Sour Cream Coffee Cakes
Homemade Strawberry Shortcake With Fresh Vanilla Whipped Cream
New York Style Cheesecake
German Chocolate Cake
Pineapple Upside-Down Cake With Brown Sugar And Cherries
Warm Apple, Peach, Or Berry Cobbler
Key Lime Pie
Pumpkin Spice Pie



Iced Tea
Strawberry Or Regular Lemonade
Canned Sodas
Fruited Tea
Community Coffee
Hot Apple Cider
Infused Waters

#### **BAR SERVICES**

#### Beer & Wine Reception

Hometown does not have a liquor license. The customer is responsible for providing the alcohol for their event.

Bar Options Include: Chip + Co. Tortilla Chips with Spinach-Artichoke Queso, Cups, Napkins, Stirrers, Ice, & Bar

Service Equipment.

#### Signature Cocktail Reception

Hometown does not have a liquor license. The customer is responsible for providing the alcohol for their event.

Bar Options Include: Chip + Co. Tortilla Chips with Spinach-Artichoke Queso, Cups, Napkins, Stirrers, Ice, & Bar Service Equipment.

## We LOVE To Customize Menus

### Work With Your BUDGET!

#### INCLUDED IN PRICING

Everything You Need For Your Perfect Event.

Disposable Flatware, Cups & Napkins, Ice, Attendants & Serving Ware (Chaffing Dishes, Serving Dishes, Drink Dispensers)

#### ADDITIONAL FEES

9.25% TN State Sales Tax: Added On All Applicable Charges Unless Valid Tax-Exempt Information Is Supplied.

10% Operational Fee: This Is NOT A Gratuity. It Is Applied To All Food, Beverage & Staff Sales To Covers The Following Items: \$2,000,000 Liability Insurance, Liquor Liability Insurance, All Necessary Overhead & Administrative Expenses, Planning Sessions, Delivery, Set-Up, & Use Of Service Equipment.

#### PAYMENTS & DEPOSIT FEE

20% Estimated Non-Refundable Deposit Is Due At Time Of Booking.

Balance Remainder Must Be Paid 7 Business Days Prior To Service Unless Otherwise Specified & Arranged. We Accept Cash, Transfer, Checks, & Credit Cards.

Checks Are Made Payable To Hometown Catering, Inc.

Credit Cards Payments Are Subject To A 3% Processing Fee.

If We Receive A Payment For Services Via Check & That Payment Clears As NSF, The Customer Is Responsible For A \$50.00 NSF Bank Fee Which Will Be Added To Your Invoice.

A Credit Card Must Be Kept On File In Case Additional Charges Are Incurred.