



CUSTOM MENU OPTIONS

615.851.2433

www.chefsmarket.com





HORS D'OEUVRE SELECTIONS

Nashville Hot Chicken in a Waffle Cone

with a rosemary syrup infuser

- V** **Fried Green Tomatoes**
*with a house made jalapeno pimento
cheese & garnished with a fresh strip of
jalapeño*

- GF** **Asian Chili Shrimp
Skewers**
*wrapped with red pepper & snow pea
pod*

Mini BLT Bites
in a hand made toast cup

- V** **Woodland Tartlettes**
with figs, beets and goat cheese

- V** **Fig & Goat Cheese
Flatbreads**
with a drizzle of balsamic glaze

Curried Chicken Salad
*in an edible cone & garnished
with toasted coconut*

- GF** **V** **Caprese Salad Skewers**
*hand pulled mozzarella, grape tomatoes,
fresh basil & balsamic*

Mini Chicken & Waffles
with a house made rosemary infused syrup

- V** **Mini Tempura Avocado
Tacos**
*in a mini taco shell with chipotle aioli, fresh pico &
cilantro; presented on a lime wedge*

- GF** **Barbeque Shrimp Wrapped
in Bacon**
skewered with a wooden pick

- GF** **V** **Mini Watermelon Cups**
with goat cheese & fresh basil (seasonal item)

- GF** **Candied Bacon Figs**
stuffed with boursin cheese

Shrimp & Grit Cakes
*Cajun seared shrimp & creamy smoked
gouda grit cakes*



HORS D'OEUVRE SELECTIONS

V **Mini Fried Green Tomatoes on a Biscuit**

with herb goat cheese & balsamic

Sesame Crusted Chicken Satay

with a house made plum sauce

Mini Sweet Potato Biscuits with Country Ham

with raspberry dijon mustard

Coconut Shrimp Lollipops

with sweet coconut dipping sauce

V **Heirloom Tomato Bisque**

with asiago grilled cheese triangle

Lobster Tabouli

in a cucumber cup with rice wine vinaigrette

V **Wild Rice Orzo Salad**

in an edible green tea cone

Buffalo Chicken Spring Rolls

with a cream bleu cheese dip

Jumbo Lump Mini Crab Cakes

with a house made remoulade

GF **V** **Individual Vegetable Crudite Shooters**

with red pepper hummus or buttermilk ranch dip

GF **Prosciutto Wrapped Melon**

fresh honeydew & cantaloupe

V **Mini Smoked Gouda Mac Cupcakettes**





MINI SLIDER SELECTIONS

Nashville Hot Chicken Slider

with purple cabbage slaw & a house made pickle chip

Belmont Boulevard Slider

mini teriyaki angus burger with pickled onions & wasabi mayo

Candied Bacon Burger

mini angus burger with brown sugar candied bacon, gruyere cheese and chipotle ketchup

Chicken Pesto Slider

with tomato bruschetta & shaved parmesan cheese

Banh Mi Slider

vietnamese glazed pork with pate, sweet & sour carrot slaw, thinly sliced cucumber, fresh jalapeno & sriracha mayo

Pulled Pork BBQ Slider

with a sweet & tangy house made bbq sauce & crispy onion straws

East Nashville Slider

mini angus burger with jalapeno pimento cheese and spicy aioli

Mini Chicken & Waffle Slider

crispy chicken medallion between two miniature waffles with a house made rosemary infused syrup

Mini Cajun Fried Turkey Slider

with spicy remoulade

Beef Short Rib Slider

with a Jack Daniels gastrique & crispy tobacco onion strings

V Vegetarian Banh Mi Slider

grilled portabello mushroom with sweet & sour carrot slaw, thinly sliced cucumber, fresh jalapeño & sriracha mayo

Mini BLT Sandwiches

applewood bacon, heirloom tomatoes, baby arugula & basil-garlic aioli on mini toast squares

Mini Pork Loin Sliders

with raspberry dijon mustard



GOURMET SALAD SELECTIONS

GF V Club Med Salad

mixed baby greens, fresh sliced strawberries, goat cheese, toasted pine nuts & a light sesame vinaigrette

V Farmer's Salad

mixed greens, fresh roasted corn, grape tomatoes, shredded cheddar & fried okra croutons with a house made buttermilk herb ranch

V Spinach Salad

tender baby spinach, red onion, chopped eggs & sourdough croutons with a warm bacon dressing

GF V Harvest Salad

mixed field greens, roasted butternut squash, spiced pecans, crumbled goat cheese & dried cranberries with a sherry vinaigrette

GF V Bistro Garden Salad

crisp romaine lettuce tossed with baby greens, grape tomatoes, shaved carrots & sliced cucumbers with a balsamic vinaigrette

V Apple Joe Salad

mixed field greens, cut red grapes, spiced pecans & bleu cheese crumbles with a spiced pecan vinaigrette

V Winter Pear Salad

tender baby greens, sundried cranberries, sliced poached pears & toasted walnuts with a house made balsamic vinaigrette

V Fried Green Tomato Salad

chopped romaine, shredded cheddar, sliced cucumber, with a house made buttermilk ranch & finished with a crispy fried green tomato

GF V Kale & Wild Rice Orzo Salad

chopped kale & mixed baby greens, wild rice, orzo & dried cranberries with a sesame vinaigrette

GF V Fresh Fruit Salad

fresh chopped seasonal fruit medley tossed in a lemon poppyseed dressing & finished with toasted coconut



ENTREE SELECTIONS

Herb Stuffed Chicken Roulade

with a creamy white wine mushroom sauce

Bourbon Glazed Airline Chicken Breast

generously stuffed with granny smith apples & creamy brie

GF Sundried Tomato & Chevre Stuffed Airline Chicken Breast

on a bed of sauteed spinach with a decadent pinot grigio demi glace

GF Herb Roasted Airline Chicken Breast

with a garlic herb demi glace

GF Jerusalem Chicken

white wine & herb marinated with green olives, capers & dried plums

Fork-n-Knife Fried Chicken

with a house made country gravy

French Braised Boneless Beef Short Rib

with a Jack Daniels gastrique & crispy tobacco onions

GF Roasted Beef Tenderloin

with bordelaise sauce

Peppercorn Trio Encrusted Filet

tender & juicy filet lightly encrusted with white, pink & black peppercorns with a cognac cream sauce

New England Style Pot Roast

with a rich au jus & tender vegetables

GF Porcini Encrusted Filet

with a port cherry wine glaze

Beef Wellington

filet coated with pâté de foie gras & duxelles, wrapped in puff pastry and baked

GF Spice Rubbed Flank Steak

seared and cooked to tender perfection & served with a horseradish creme fraiche



ENTREE SELECTIONS

Tennessee Sweet Tea Glazed Ham

*with freshly baked rolls & charred
pineapple chutney*

Bourbon Glazed Pork Loin

*generously stuffed with granny smith
apples & creamy brie*

Herb Stuffed Butterfly Pork Chop

with a garlic herb demi glaze

GF Five Spice Rubbed Pork Loin

with a decadent plum sauce

Raspberry Glazed Ham

with freshly baked rolls & pear chutney

GF Peach & Mustard Glazed Pork Chops

with a rosemary garnish

GF Pan Seared Halibut

with a light lemon caper sauce

Cajun Shrimp & Grits

*lemon creole Cajun seared jumbo shrimp paired with
smoked gouda stone ground grits & crawfish julie sauce*

GF Bourbon & Garlic Glazed Salmon

on a bed of coconut jasmine rice

GF Trout Amandine

with a creole meunier sauce

Cajun Seared Salmon

with a Cajun monica sauce

Blackened Catfish

*with a lemon zest tartar sauce. Also available southern
fried with a cornmeal batter.*

GF Cilantro Lime Halibut

with a sweet mango chutney



ACCOMPANIMENT OPTIONS

GF V Fire Roasted Root Vegetables

sweet potatoes, Yukon gold potatoes, turnips, parsnips, carrots, beets, butternut squash & Brussels sprouts

GF V Garlic & Parmesan Seared Asparagus

fresh and crisp

GF V Green Beans Amandine

fresh green beans sauteed in olive oil and a pinch of salt & tossed with sliced almonds

GF Pan Fried Brussel Sprouts with Bacon

and a balsamic glaze

GF V Sweet Potato & Yukon Gold Au Gratin

thin layers of sweet potato & Yukon gold with a creamy three cheese sauce layered in between

GF V Twice Baked Sweet Potatoes
with brown sugar pecan crumble

GF V Hasselback Potatoes
layers of cheese & butter between vertical slices of a whole Idaho potato

GF V Roasted Baby Vegetables
*tender & flavorful baby squash, zucchini, carrots & asparagus *price varies depending on availability & seasonality*

GF V Roasted Rosemary Potatoes
roasted with fresh rosemary & olive oil

GF V Grilled Summer Vegetable Medley
grilled seasonal medley of fresh vegetables to include zucchini, squash, carrots & red peppers

GF V Pan Roasted Brussel Sprouts
with granny smith apple slices

GF V Garlic Butter Asparagus Bundles
tied with a strip of roasted red pepper



CARVING STATION OPTIONS

Deep Fried Turkey Breast

carved to order and served with a Cranberry Aioli and a Tarragon Aioli

Spiced Rubbed Flank Steak

carved to order and served with horseradish creme fraiche & silver dollar rolls

Teres Major

herb roasted beef served with beef jus, pear chutney & silver dollar rolls

Sweet Tea Glazed Tennessee Cured Ham

hand carved and served with raspberry dijon, charred pineapple chutney & freshly baked spoon rolls

Herb Roasted Turkey Breast

carved to order and served with house made gravy, blackberry sauce & spoon rolls

Herb Marinated Flank Steak

carved to order and served with horseradish creme fraiche & silver dollar rolls

Brown Sugar & Dijon Pork Loin

hand carved and served with silver dollar rolls

Peach Bourbon Glazed Ham

carved to order and served with peach chutney & silver dollar rolls

Five Spice Rubbed Pork Loin

hand carved and served with plum sauce & silver dollar rolls

Garlic Herb Marinated Beef Tenderlion

carved to order and served with horseradish creme fraiche & silver dollar rolls



INTERACTIVE STATIONS

Brazilian BBQ Carving Station

(carved to order by a culinarian)

Garlic Parmesan Steak & Sweet and Spicy Chicken

skewered on a Brazilian-style sword

-served with-

Fire Roasted Vegetables

Upscale Charcuterie Display

*chorizo, smoked prosciutto, salami, black olives, blackberries, blueberries, & strawberries, sweet gherkins, green olives, Brie wedges, asiago cheese cracker, rosemary crisps, fig chutney, and local honey with spiced pecans
garnished with fresh sprigs of rosemary*

Bruschetta Bar

classic tomato bruschetta, olive tapenade, herbed ricotta, pesto, breadsticks, asiago toast points, sliced baguettes, & wasa crackers

Build Your Own Pasta Station

(chef attended)

Penne Pasta & Bowtie Pasta

rustic marinara, Bolognese, pesto, and creamy alfredo sauces

-toppings include-

parmesan, garlic seared spinach, Cajun chicken, crispy prosciutto, crushed red pepper, & fresh basil

-served with garlic bread sticks-



INTERACTIVE STATIONS

Short Plate Station

(served by a culinarian)

Jack Daniels Boneless Braised Beef Short Ribs

*delicately braised in a rich Jack Daniels sauce until fork tender,
topped with crispy tobacco onions*

-accompanied by -

Autumn Roasted Root Vegetables

sweet potatoes, yukon gold, carrots, parsnips, turnips, beets and brussel sprouts

Shrimp & Grits Station

(served in a martini glass by a culinarian)

*buttery Creole Shrimp nestled atop a bed of creamy smoked gouda grits
and topped with a savory Cajun monica sauce*

Southern Chicken & Waffles Station

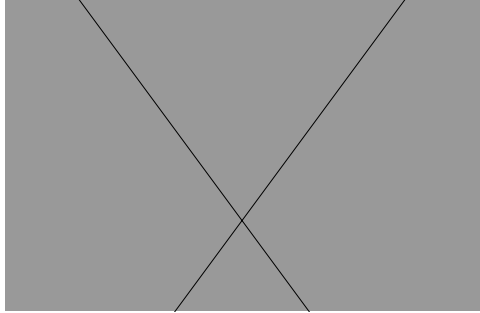
(served by a culinarian)

*crispy southern fried chicken breast is placed on top of a fluffy
Belgian waffle & drizzled with local honey or rosemary infused syrup*

-accompanied by-

Pan Roasted Brussels Sprouts

with granny smith apples



INTERACTIVE STATIONS

Build Your Own Taco Station

Chef's Signature Chips & Spinach Queso

Warm Flour Tortillas

Crispy Taco Shells

Grilled Chipotle Flank Steak

Southwest Chicken Strips

Black Beans

served with lettuce, shredded cheese, pico de gallo, guacamole, jalapenos, sour cream, sweet & sour cilantro slaw, mango salsa, and creamy jalapeno ranch

Short Plate Station

Chicken Ballentine

asiago and herb stuffed chicken with white wine and herb cream sauce

-accompanied by-

Fire Roasted Baby Vegetables

Southern Biscuit & More Station

Give your guests an authentic taste of the South! Our biscuit & more station includes:

Buttermilk Biscuits

Sweet Potato Biscuits

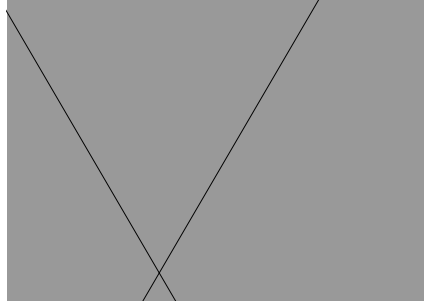
Nashville Hot Chicken Medallions

Tennessee Country Ham

Tennessee Bacon

Sawmill Country Gravy

This station also includes honey, whipped butter, red pepper jelly, blackberry jam, raspberry dijon mustard and house made sliced dill pickles.



INTERACTIVE STATIONS

Mashed Spuds Bar

Garlic Roasted Mashed Potatoes

-served with crowd pleasing toppings-

crispy bacon, green onions, sour cream, cheddar cheese, & diced tomatoes

Creamy Whipped Sweet Potatoes

-with all the fixin's-

*candied pecans, mini marshmallows, dried cranberries, brown sugar,
fresh whipped cream & raisins*

Mac & Cheese Station

-SELECT 2-

Smoked Gouda Mac & Cheese

Pepperjack Mac & Cheese

White Cheddar Mac & Cheese

-served with crowd pleasing toppings-

*crispy bacon, green onions, sundried tomatoes, sauteed mushrooms,
pickled jalapenos & diced tomatoes*

Couscous Bowl Station

*sesame couscous with curried shrimp, mint, ginger,
cashews, coriander, & fresh cut avocado*

- and -

*braised pulled chicken thighs over couscous with Turkish apricots garlic,
plums & almonds*



CUSTOM DESSERT OPTIONS

Mini White Chocolate Banana Pudding Shots

white chocolate banana pudding shots topped with whipped cream, served in a tall shot glass

Mini Cheesecake Bites

luscious cheesecake made in perfect squares with a swirl of whipped cream, presented with a miniature fork

Sweet Potato Whoopie Pies

*whipped cream cheese icing between two spiced sweet potato cake cookies
-also available in chocolate
& red velvet-*

Key Lime Bite

key lime curd with fresh whipped cream on an edible graham cracker spoon

No Bake Lemon Cheesecake

served in individual cups

Cake Bite Truffles

*house made & in a variety of flavors
Strawberry • Milk Chocolate • Dark Chocolate
Spice Cake • Bourbon Bacon • Key Lime
Lemon • Gingerbread*

Cheesecake Lollipops

New York style cheesecake with graham crackers dipped in white chocolate or milk chocolate

Assorted Mousse Shots

*available in a variety of flavors
Chocolate • White Chocolate Raspberry
White Chocolate Banana • Lemon Curd*

Jack Daniels Apple Crumb Bite

mini puff pastry filled with classic apple pie filling spiked with Jack Daniels & a decadent cinnamon crumble topping



PREMIUM GOURMET DESSERTS

Strawberry Shortcake in a Jar

strawberries, blueberries, shortcake & whipped cream in a mason jar tied with a wooden spoon

Teardrop NY Cheesecake

drizzled with caramel & raspberry coulis topped with fresh whipped cream & garnished with mint chiffonade

White Chocolate Raspberry Tear Drop Mousse Cake

genoise cake with layers of creamy raspberry mousse, white chocolate mousse & raspberry jam

Napolean Creme Brulee

thin layers of puff pastry & vanilla bean custard with pureed raspberry sauce & garnish with fresh berries & mint

Macarons

available in a variety of custom colors & flavors

Brown Butter Peach Shortbread Parfaits

with maple cinnamon whipped cream

Mini Cannolis

a variety of classic cannolis dipped with chocolate, chopped peanuts & macerated cherries with house made custard

Warm Dark Chocolate Pecan Tart

with locally made caramel ice cream, salted caramel sauce & rum whipped cream

Mini Individual Tiramisu Cakes

ladyfingers soaked in espresso and rum and laced with creamy mascarpone

Service Charge

All line items are subject to a pre-tax 21% service charge.

Event Staffing

There is a \$175 fee for each professionally trained server at your event, although additional charges may apply for events more than 45 minutes away, or for events lasting longer than 6 hours.

Event staff will arrive a minimum of 2 hours before your event start time and will attend to the event so that you can be a guest at your own party!

Your Sales Manager will assist you in the number of staff that you will need to ensure your event is a success.

We also provide ABC Certified Bartenders, please ask!

Bar Service

Although Chef's Market does not have a liquor license, we are happy to lend our expertise in planning for bar services, including suggestions of beer and wine brands, quantity, etc.

Additionally, we offer the following bar services.

Chef's Market can provide bar-set-ups, all mixers, juices, fruits, ice, bar tools, Coke, Diet Coke, Sprite and bottled water based on the rate schedule below:

Full Bar \$5.00 per guest

Beer and Wine Bar \$3.00 per guest

Ice, Coolers, and Bar Tools only \$2.00 per guest

ABC Certified Bartenders \$175 per bartender

Payment

All prices are subject to a mandated sales tax of 9.25%
(with the exception of labor)

Chef's Market accepts Cash, Checks, VISA, MasterCard, Discover, American Express & Diner's Club.

We require a 21% non-refundable deposit in order to secure your date.

Your final number will be due one week prior to your event.

All events must be paid in full three business days prior to your event.

Every proposal includes a built-in cash discount. If payment is made by credit card, cash discount is lost and an additional 3% is added to each payment.

Tablescaping

Full Service catering includes tablescape design, based on your specific color and theme requirements. We have an extensive inventory of decorations and props that allow us to accommodate almost any color scheme or décor desired by the client. It is our pleasure to provide this service at no additional charge.

Additional Services

Please note that we routinely provide other services such as venue selection, and florals for both buffet & seating tables, specialty linen rentals, china, stemware, & equipment rentals, vendor selections & more! Pricing for these things are on a case by case basis, please feel free to call or email anytime for a specific quote!