



C A T E

R I N G



AT BELMONT





# Our Menu



**SODEXHO CATERING**  
1900 Belmont Blvd.  
Nashville, TN 37212  
Phone: 615.460.6380  
Fax: 615.460.6018  
eMail: [catering@mail.belmont.edu](mailto:catering@mail.belmont.edu)

## WELCOME LETTER

### BELMONT CATERING ARRANGEMENTS:

This section outlines the timetable for your event.

### PLANNING YOUR ORDER

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.

### MENU CHAPTERS:

A GREAT START

LUNCH TIME

LUNCHEON SALADS

BOUNTIFUL BUFFETS

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CULINARY CLASSICS

FINISHING TOUCHES

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HORS D'OEUVRES

BEVERAGES



# Welcome

From basic coffee services to outdoor events for unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff and a wide range of resources available from our international network.



As a catering service, our main function is FOOD! Our trained, professional staff is dedicated to providing the highest level of catering services. The quality of your food, however, does not rest upon the chefs alone. Every member of the Catering Department receives monthly training on food and beverage services, as well as day-to-day experience on the job.



This brochure provides fresh, contemporary menus. This represents only a starting point. Our commitment is to customize and create whatever is required to provide your guests with an unforgettable experience.



We look forward to the opportunity to work with you!



# Belmont Catering Arrangements

We hope you enjoy viewing our menu. We've created this brochure as a guide to our most popular selections. Questions concerning the menu or planning details should be directed to our catering office at 615-460-6380. We welcome your requests for a "one-of-a-kind" menu designed by our Chef.



The catering team will assist you in planning your event. These guidelines are in place to insure the success of your event by allowing proper planning for service and culinary functions.

An Event Sheet is produced for each individual function. This sheet contains important event and payment information. The Event Sheet should always be reviewed carefully, signed and returned to the catering office at least three business days in advance. Once received, your order will be confirmed.

## **Meeting Banquet Room Reservations**

Contact Curb Event Center/Inman at 615-460-8064 or 615-460-6786 for other campus locations.



## **Timetable**


Please place your order two weeks in advance of your event. Dates are booked quickly and at times we may be unable to accommodate your needs. Services are provided on a first-come-first-served basis. Every effort will be made to facilitate your event. Late booking (less than three business days advance notice) will incur a \$25.00 charge or a 5% late fee, whichever is greater. Prices for catering are based on minimum guest counts as indicated in this Catering Guide. **There is a minimum order of \$50.00 for delivered services before 6:00 PM Monday-Friday and a \$100.00 minimum order after 6:00 PM and on weekends.**






# Planning Your Order

## **Attendance Guarantee**




Guaranteed guest counts must be faxed or phoned in to the catering office three business days prior to your event. However, without proper advance notice a \$25.00 charge or 5% late fee, whichever is greater, will be added to the cost of the increased guest count. If no guaranteed attendance is provided, your estimate serves as your guarantee and you will be billed accordingly. Guest counts may not be reduced following the guarantee deadline. At the conclusion of your event, you will be billed for the guarantee number or the actual number of guests, whichever is greater.

## **Event Order Changes and Cancellations**



All changes or cancellations referring to the menu, guest counts or event arrangements must be confirmed in writing three business days prior to the event. Any cancellations made with less than three business days notice will incur charges for food or labor committed to the event. An order cancelled on the day of the event will be billed for the function as originally booked.

## **Event Delivery and Pick Up**



Catering personnel does not have keys, to every room on campus or access to, locations, tables, chairs, or trash receptacles. It is the responsibility of the client to ensure that locations are unlocked and ready to receive delivery, set up, or pick up. Drop-off service requires access ninety minutes prior to the event. Served functions require access three hours prior to the event. Pick-ups will be made within one hour of the designated pick-up time. The catering office cannot be responsible for the timelines of events scheduled in buildings or rooms that are inaccessible.



# Planning Your Order (cont.)

## **Service Options**

**Please refer to the guidelines below when selecting your preferred catering service.**

All catering buffet food and/or beverage tables will be dressed with the appropriate linen. However, if you would like linen for your guest tables or any additional table for your event a \$5.00 per linen fee will apply. A limited amount of table skirts are available at \$14.00 each.



**Please Note:** It is the clients responsibility to contact the University Event Staff with all table and room set-up requirements, including required buffet and beverage tables.

## **Plastic Buffet**

Buffet and beverage tables will be dressed with linen. All plastic ware will be provided and located on the buffet and beverage tables. No additional service charge will apply.



## **Basic China Buffet**

Buffet and beverage tables will be dressed with linen. All china/glass plates and linen-rolled silverware will be provided and located on the buffet table. Glassware will be provided and located on the beverage table. No additional service charge will apply.

## **China Full Service Plated or Buffet**

Each guest table will be preset with your selected cold beverages, folded linen napkin, silverware, a bread/butter plate, and coffee cup/saucer if applicable. A 17% service charge will apply.



China Full Service Plated or Buffet Option: Preset salad and/or dessert



## Planning Your Order (cont.)

### **Linens**

Linens are provided for food tables only. Additional standard white linens will be provided at a charge of \$5.00 per cloth. A limited number of table skirts are available for rental at \$14.00 each. Contact the Belmont Catering office for specialty linen rates and availability.



### **Payment**

Payment information is required upon booking your catered function. We accept checks, Visa, Mastercard and cash. Please make checks payable to Sodexho.



### **Sodexho Catering**

1900 Belmont Blvd.  
Nashville, TN 37212  
Phone: 615.460.6380  
Fax: 615.460.6018



### **Website**

<http://campus.belmont.edu/sodexho/catering.html>

### **eMail**

[catering@mail.belmont.edu](mailto:catering@mail.belmont.edu)

***Menu prices are subject to change without notice.***



## A GREAT START

### SUNRISE BREAKFAST: (10 GUEST MINIMUM)

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

#### EARLY RISER

\$5.50

An assorted pastry basket of mini danish, and mini muffins, and carafes of orange juice

#### LIGHTER SIDE

\$9.50

Golden onion and mushroom quiche, fresh cut fruit, oatmeal bran muffins, and wild berry and granola parfait.

#### EYE OPENER

\$6.50

An assorted pastry basket of mini danish, and mini muffins, carafes of orange juice and an assortment of fresh seasonal sliced fruit.

#### SUNRISE START

\$10.50

Scrambled eggs, bacon or sausage, buttermilk biscuit with gravy, vidalia onion potato hash or baked cheddar grits.

#### OPTION

- 2 Meats add \$1.00

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

# B R E A K F A S T



## LUNCH TIME

### EXPRESS BOX LUNCHES: (10 GUEST MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. We package these to go, however if a served meal is desired, please advise our sales staff. It will be our pleasure to accommodate your request. Additional charges may apply.

#### ALBUQUERQUE CHICKEN \$10.50

Chicken sandwich with a Southwest flair featuring chipotle mayonnaise, cheddar cheese, grilled onions, peppers, lettuce & tomato served with side salad of the day, gourmet chips, cookies or brownies and a can of soda or bottled water.

#### PESTO CHICKEN CLUB \$10.50

Pesto chicken breast, crisp bacon, lettuce and tomato on rustic roll served with side salad of the day, condiments, gourmet chips, cookies or brownies and a can of soda or bottled water.

#### BISTRO GRILL \$10.50

Grilled herb chicken breast with melted mozzarella, pesto mayonnaise, lettuce & tomato on focaccia bread with the side salad of the day, gourmet chips, cookies or brownies and a can of soda or bottled water.

#### ITALIAN PANINI \$10.50

Salami, ham, provolone, roasted red peppers on a french roll with garlic mayonnaise served with side salad of the day, gourmet chips, cookies or brownies, a can of soda or bottled water.

#### GRILLED VEGETABLE BAGUETTE \$10.50

Grilled vegetables with boursin cheese, lettuce & tomato on a baguette with side salad of the day, gourmet chips, cookies or brownies and a can of soda or bottled water.

#### TURKEY CHEDDAR WRAP \$10.50

Turkey and cheddar with horseradish cream cheese, lettuce & tomato on a herbed flour tortilla, served with side salad of the day, gourmet chips, cookies or brownies and a can of soda or bottled water.

#### HONEY PECAN CHICKEN SALAD \$9.50

Delicate blend of honey roasted pecans, & white meat chicken, lettuce & tomato on a buttery croissant served with side salad of the day, gourmet chips, cookies or brownies and a can of soda or bottled water.

# EXPRESS LUNCHES



# LUNCHEON SALADS

## BOXED LUNCHEON SALADS: (10 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event. We package these to go with you. If you're planning a more formal luncheon, please advise our sales staff, and it will be our pleasure to accommodate your request. Additional charges may apply. Luncheon salads include a dinner roll and butter, cookies or a brownie, a choice of a canned soda or bottled water.

### STRAWBERRY FIELDS SALAD \$12.50

Field greens, spiced pecans, strawberries, gorgonzola crumbles with raspberry balsamic vinaigrette dressing

### TRI-SALAD COMBO \$11.50

Your choice of 3 salads listed below  
Honey pecan chicken salad, lemon tarragon tuna salad, fresh fruit gelatin salad, vegetable couscous salad or fruit salad with creamy orange dressing

### SOUTHERN COBB SALAD \$11.50

Fried chicken strips, TN ham bits, fried black eyed peas, tomatoes, cucumbers, cheddar cheese, vidalia onion rings with buttermilk vinaigrette dressing

### SOUTHWESTERN SALAD \$10.75

Tortillas strips, lime wedge, roasted corn, cheese, hard boiled eggs and black olives on a bed of mixed greens with fresh cilantro chipolte ranch dressing

### CAESAR SALAD \$9.50

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

#### OPTION

- Grilled or fried chicken breast Add \$2.00
- Grilled or fried shrimp Add \$3.50

#### OPTION

- Grilled balsamic chicken breast Add \$2.00
- Beef strips Add \$2.50

### PACIFIC RIM SALAD \$11.50

Beef or grilled chicken, wonton noodles, red peppers, mandarin oranges, toasted almonds on a bed of mixed greens with orange basil poppyseed dressing

### CARRIBEAN SALAD \$12.50

Grilled chicken and pineapple, shredded coconut, sliced pecans, fresh mint on a bed of mixed greens with spicy mango vinaigrette dressing

# LUNCHEON SALADS



## B O U N T I F U L B U F F E T S

### SPECIALTY BUFFETS: (20 GUEST MINIMUM)

The following buffets have been created for your event planning convenience. All are available for lunch or dinner, and include complimentary plasticware.

#### DELI BUFFET

\$12.50

Sliced roast beef, ham, turkey, cheddar, swiss and provolone cheese accompanied by assorted bread and rolls, chef's salad du jour, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, and pitchers of lemonade or iced tea and water.

#### FIT AS A FIDDLE

\$13.50

Mixed greens, cucumbers, tomatoes & carrots with balsamic vinaigrette, grilled chicken topped with a mango chutney and roasted pork loin dressed with black bean salsa, brown rice pilaf, steamed green beans, rolls and butter, fresh fruit trifle and pitchers of lemonade or iced tea and water.

#### OPTIONS

- Can sodas and bottled water  
Add \$1.25
- Healthy Choice® meats sliced roast beef, ham, turkey, American, swiss, and provolone  
Add \$1.25

#### ROMA ITALIANO

\$11.75

Classic Caesar salad, penne and linguine pasta with your choice of two sauces, marinara, meat sauce or alfredo, shredded parmesan cheese, freshly baked garlic bread, homemade Italian cookies, and pitchers of lemonade or iced tea and water

#### OPTIONS

- Classic meat or vegetarian lasagna  
Add \$2.25

## B U F F E T S



## MOVABLE FEASTS

### MOVABLE FEASTS: (20 GUEST MINIMUM)

The following feasts have been created for your event planning convenience. All are available for lunch or dinner and include complimentary plasticware.

#### ALL AMERICAN PICNIC \$12.50

Hamburgers, hot dogs, sliced cheese, choice of red skinned potato salad, pasta salad or coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips with cookies and brownies, and pitchers of lemonade or iced tea and water

#### SOUTH OF THE BORDER \$13.50

Salad of mixed greens with tomato, cucumbers, jack cheese, and tortilla strips served with southwest ranch dressing. Grilled chicken with fire roasted relish, beef carne asada, chips and salsa, cilantro fried rice, black beans, cumin spiced vegetables and cinnamon crisp, and pitchers of lemonade or iced tea and water

#### TENNESSEE STYLE BBQ \$14.50

Pulled pork with your choice of BBQ chicken breast or fried chicken, baked beans, red skinned potato salad, cole slaw, spicy corn muffins with cookies and brownies, and pitchers of lemonade or iced tea and water

#### SWEET MAGNOLIA \$14.25

Fried chicken and slow roasted sliced sirloin with au jus, marinated cucumber salad, buttermilk mashed potatoes, yellow squash & tomato au gratin, fresh green beans with almond butter, fresh fruit cobbler, yeast rolls with creamy honey butter, and pitchers of lemonade or iced tea and water

#### OPTIONS

- Cans of soda \$1.25
- Bottled water \$1.25
- Peach tea \$11.75 gal.
- Citrus punch \$13.00 gal.



# CULINARY CLASSICS

(25 GUEST MINIMUM)

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad, fresh garden vegetables, freshly baked rolls and butter, fresh brewed coffee, iced tea and chef's choice of dessert. See dessert listings for selections.

		LUNCH	DINNER			LUNCH	DINNER
BEEF	<b>ROASTED TENDERLOIN OF BEEF</b>	\$21.95	\$24.95	PORK	<b>PEPPER CRUSTED PORK LOIN</b>	\$18.25	\$20.25
	Green peppercorn sauce paired with asiago cheese grits				Cracked peppercorn and old bay seasoning, roasted and served with a red chile sauce and Manhattan potatoes		
	<b>GRILLED NY STRIP</b>	\$18.95	\$20.95		<b>PORK TENDERLOIN</b>	\$18.25	\$20.25
	Mushroom madeira sauce and Manhattan potatoes			A spicy sweet Jezebel sauce with asiago cheese grits			
	<b>TRADITIONAL PRIME RIB</b>	\$19.25	\$22.25				
	Paired with stilton twice baked potato						
<hr/>							
POULTRY	<b>TURKEY PICCATA</b>	\$16.95	\$18.95	VEGETARIAN	<b>MUSHROOM RAVIOLI</b>	\$15.25	\$17.25
	Lightly breaded turkey cutlet served with a light lemon sauce with garlic, herbs & capers, paired with pearl pasta				Accompanied with shiitake cream sauce		
	<b>CHICKEN BALLONTINE</b>	\$17.25	\$19.25		<b>VEGETABLE NAPOLEON</b>	\$14.25	\$16.25
	Stuffed chicken breast with asiago cheese, roasted red peppers & herb stuffing, served with a light veloute sauce, paired with mushroom leek risotto				Layer roasted garden vegetables with boursin cheese, served with a roasted tomato sauce		
	<b>CHICKEN ARISTOTLE</b>	\$17.25	\$19.25				
	Stuffed chicken breast with sundried tomatoes, fresh spinach & feta cheese, paired with a wild rice pilaf			SEAFOOD	<b>SHRIMP SCAMPI LINGUINI</b>	\$17.95	\$19.95
	<b>CHICKEN PROVENCAL</b>	\$16.95	\$18.95		Accompanied with parmesan crisp		
	Lightly breaded chicken breast simmered in a tomato artichoke caper & onion sauce, paired with a parmesan herb orzo pasta				<b>CRAB CAKES</b>		MARKET
	<b>CHICKEN A LA ROMANO</b>	\$17.25	\$19.25		Served with a grilled pineapple vinaigrette		
	Fresh chicken breast served with creamy blend of romano cheese, fresh basil and marinara with a hint of cream, served with an herbal orzo pasta				<b>SWEET CHILI GLAZED SALMON</b>	\$17.25	\$19.25
					Tender salmon filets topped with an Asian cucumber slaw paired with brown rice pilaf		
					<b>SHE CRAB AND SHRIMP POT PIE</b>	\$18.25	\$20.25
					Tender shrimp & sweet crab combined with baby peas, carrots & potatoes in a delicate puff pastry		

# C L A S S I C S



## SWEETS & DESSERTS

### SWEETS

- Chocolate brownies \$9.50 dz.
- Marble brownies \$10.75 dz.
- Lemon bars \$10.75 dz.
- Seven layer bars \$10.95 dz.
- Marshmallow krispies \$8.50 dz.
- Macaroons \$9.50 dz.
- Oreo dream bar \$10.75 dz.
- Assorted gourmet cookies \$10.25 dz.
- Petite gourmet dessert \$15.75 dz.

### DESSERTS

CHOOSE ONE TO ACCOMPANY YOUR  
"CULINARY CLASSICS MENU"

- Rich chocolate layer cake
- Lemon cake
- Flourless chocolate torte
- Key lime pie
- Pecan pie
- Classic cheesecake
- Carrot cake
- Angel food cake with seasonal berries

\*For elegant dessert options please contact your  
catering director



## TRAYS AND DISPLAYS/CARVING STATIONS

### TRAYS: (10 GUEST MINIMUM) PER GUEST

- Savory sun dried tomato & artichoke cheese dip with crostini \$2.90
- Spinach and artichoke dip with fresh tortilla chips \$2.75
- French onion dip with chips \$2.25
- Lemon tarragon hummus & Pita chips \$2.00
- Olive Tapenade with crostini \$2.50
- Shrimp fresca with crostini \$2.75
- Tuscan bruschetta \$2.75

### CARVING STATION

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge of \$25.00 per hour, per station chef.

- Roast turkey with cranberry orange relish (serves 30-35) \$95.00
- Sougham glazed ham with orange raisin preserves (serves 50-60) \$120.00
- Pork loin with spicy mango chutney (serves 45-50) \$110.00
- Herb roasted top round with horseradish cream (serves 40-50) \$125.00
- Black pepper dusted beef tenderloin (serves 20-25) \$195.00

### DISPLAYS

	SMALL (12-16)	MEDIUM (25-30)	LARGE (50-60)
• Crudités and dip	\$29.95	\$55.95	\$119.95
• Imported specialty cheeses with gourmet crackers and pepper jelly	\$39.95	\$74.95	\$149.95
• Fresh seasonal fruit with creamy orange dipping sauce	\$39.95	\$74.95	\$149.95

TRAYS AND DISPLAYS  
CARVING STATIONS



## H O R S D ' O E U V R E S

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event. Additional charges may apply.

### HOT, PRICED PER DOZEN

- Fried ravioli with marinara \$9.95
- Spanakopita \$16.50
- Honey drizzled chicken drumettes \$15.50
- Fried chicken tenders \$14.95
- Coconut shrimp \$26.95
- Eggrolls \$11.50
- Stuffed mushrooms \$14.50
- Scallops wrapped in bacon \$27.95
- Mini lamb chops MARKET
- Crab rangoon \$17.95
- Honey ginger chicken satay \$17.95
- Crab cakes MARKET
- Mini quiche \$16.95

### COLD, PRICED PER DOZEN

- Caprese skewers \$16.25
- Skewered fruit with yogurt dressing \$16.25
- Endive with goat cheese, cranberries & pistachio \$16.25
- Polenta with duck breast & blueberry BBQ \$19.25
- Caramelized onion tartlet \$14.50
- Tropical chicken salad in phyllo cup \$16.95
- Pinwheel appetizer, roast beef, turkey ham or veggie \$14.50
- Asparagus parmesan canape's \$15.95
- Smoked salmon rosette on English cucumber with lime creme fraiche' \$18.95
- Classic shrimp cocktail MARKET
- Asian beef and green onion rolls \$21.25

# H O R S D ' O E U V R E S



## BEVERAGES/SNACKS/A LA CARTE

### HOT, BY THE GALLON: 12 SERVINGS PER GALLON

- Regular Coffee \$12.50 gallon
- Decaf Coffee \$13.50 gallon
- Hot tea \$10.50 gallon
- Hot apple cider \$12.75 gallon
- Hot chocolate \$12.75 gallon

### COLD

- Iced tea \$10.75 gallon
- Lemonade \$10.75 gallon
- Peach tea \$11.75 gallon
- Sparkling citrus punch \$13.00 gallon
- Orange juice \$15.00 gallon
- Apple juice \$15.00 gallon
- Bottled juices \$1.95 each
- Assorted sodas (canned) \$1.25 each
- Bottled water \$1.25 each

### SNACKS, BY THE POUND

- Southern Carolina snack mix \$15.00 lb.
- Popcorn \$10.00 lb.
- Potato Chips \$10.00 lb.
- Pretzels \$15.00 lb.
- Chips and salsa \$15.00 lb.
- Mixed nuts \$30.00 lb.
- Mini candy bars \$10.00 lb.

### A LA CARTE ITEMS

- Mini danish or muffins \$9.25 doz .
- Mini croissants \$9.75 doz.
- Ham or sausage biscuit \$17.95 doz.
- Mini black forest bagels \$26.95 doz.
- Cup yogurt \$1.25 each
- Whole fresh fruit \$1.25 each
- Granola bars \$1.25 each

B E V E R A G E S  
S N A C K S  
A L A C A R T E



