



CATERING MENU

RK
Bluff City
AN RK GROUP COMPANY

WELCOME

On behalf of The RK Group Bluff City, we welcome you to the dynamic Renasant Convention Center and the amazing city of Memphis. Prepare to discover an incredible diversity of contemporary attractions, historic landmarks, and virtually non-stop entertainment—all matched by our equally amazing options for award-winning cuisine!

The RK Group Bluff City, the largest privately held culinary group in Memphis, represents the talents of our city's finest catering professionals. Our dedication to the most inspired selections, locally sourced whenever possible for authentic preparation and freshest flavor, matched by the highest standards of service make every event a success from start to finish.

Whatever your taste, event theme, or dietary requests, we have the perfect menu and ideal solutions to fit the occasion for any number of guests. Quality preparation, exacting attention to every detail and presentation, and sensational cuisine has raised the bar for event dining that surpasses all others.

The distinguished professionals who comprise tThe RK Group Bluff City understand what it takes to make great food—so please explore our extensive menu opportunities and let us know if you have any special needs or event considerations that require customized meal selections.

Our entire team is here to help and ensure your visit to the Renasant Convention Center is bold, bright, and the most beautiful experience on every level. We look forward to serving you!

Kate Strause, CMP

General Manager & Director of Sales

Following her education in hospitality administration/management, Kate launched a highly successful career that includes supervisory roles at luxury hotels located in major markets. Her 15-years with The RK Group encompass a vast range of exceptional client-facing services for the Henry B. Gonzalez Convention Center, from large-scale event planning and administration to menu design, resource acquisition, program management, and more.

Maria Coronado

Director of Operations

With a diverse background, Maria Coronado brings a wealth of experience to The RK Group, having contributed to high-profile events such as the Super Bowl, F1 racing, and the Pro Football Hall of Fame. Her extensive expertise and responsiveness enhance the experience for Memphis convention attendees at every level of event operations. And her passion for gracious hospitality drives her effective oversight of facility teams and day-to-day logistics procedures.

Oliver Henry

Executive Chef

Oliver's training and experiences began at a youthful age in fine dining at some of the highest rated restaurants in the Hamptons, Long Island. This included Chef De cuisine and Executive Chef positions at two top James Beard Winner and top100 Zagat rated restaurants. In addition, Oliver has 18 years of experience in banquets at several 4 and 5 diamond hotels and resorts. He is knowledgeable and passionate about many types of cuisine and diverse types of dietary and allergen requirements. Most recently, Oliver was the Executive Sous Chef at the Music City Center- Nashville, since its opening eleven years ago. Oliver is thrilled to be on The RK Group Bluff City in Memphis, TN.

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POLICIES AND PROCEDURES

The following menu is a compilation of our most popular selections, priced and categorized for your convenience. This menu is a sampling of our offerings. Any menu can be customized by our talented team of culinary professionals to suit your individual needs and tastes. Your account executive will be happy to work with you to customize any event menu.

FOOD AND BEVERAGE

All food and beverage served in the Renasant Convention Center is to be provided exclusively by the The RK Group Bluff City. The planning of the event, including selection of menus pertinent details should be arranged at least thirty (30) days prior to the event date.

GUARANTEES

Customer agrees when initially arranging for a catered function that the estimated number of persons to be served will be provided. However, a specific or guaranteed number of guests is required by 10 a.m., five (5) business days prior to each of the functions or events to ensure adequate time for ordering purposes. You will be billed for the guaranteed number or for the actual number served, whichever is greater. In the event the guarantee is increased fewer than forty-eight (48) hours before the catered function, we reserve the right to make reasonable substitutions to the menu and/or charge an additional service fee.

CHINA SERVICE

All meal functions include china and glassware, unless otherwise specified by the Customer.

DECOR SERVICE

All food-service tables are dressed with house linen in your choice of Black or White.

GROUP MINIMUMS

A \$150.00 service charge will apply for all meal functions of fifty (50) or fewer persons.

CANCELLATIONS

Any food or beverage function canceled within four (4) business days of the event is subject to a cancellation fee.

LENGTH OF SERVICE

Pricing for all menu options are based on two (2) hour service unless otherwise noted. Additionally, fees will be assessed for extended lengths of food service.

MENU PRICING

Menus and menu pricing are guaranteed for up to six (6) months prior to event start date

BREAKFAST



BREAKFAST CONTINENTAL

THE BAGEL SHOP

Fresh Juices

Seasonal Fruits and Berries

Local Assorted Bagels including

Cream Cheese, Strawberry Cream Cheese

Cinnamon, Sugar and Local Honey

\$23.00 | PERSON

[With Smoked Salmon Lox, Sliced Tomatoes, and Onions]

\$32.25 | PERSON

TRADITIONAL

Fresh Juices

Seasonal Fruits and Berries

Assorted Yogurts

Assorted Croissants, Pecan Sticky Buns, Muffins

Butter, Local Jams, Preserves

\$24.00 | PERSON

BREAKFAST WITH SOUL

Fresh Juices

Assorted Fruit Yogurt

Seasonal Fruits, Berries

Assorted Local Donuts, Sticky Buns, Biscuits

Butter, Local Jams, Preserves

\$24.00 | PERSON

HEALTHY CHOICE

Fresh Juices

Seasonal Fruits and Berries

Greek Yogurt Display with Dried Fruits, Granola, Assorted

Gourmet Nuts

Whole Grain Baked Goods, Croissants,

Butter, Local Honey and Preserves

\$25.00 | PERSON

***Gluten-free options available with Advanced notice**



**COFFEE, DECAFFEINATED COFFEE, AND HOT
TEA INCLUDED WITH EACH CONTINENTAL
SELECTION**

22% additional service charge and all applicable
sales taxes

\$150.00 service charge added for all parties fewer
than fifty

(50) persons | Priced for two (2) hour service

BREAKFAST BUFFETS

QUICK START

Fresh Juices
Seasonal Fruits and Berries
Assorted Croissants, Danish, and Muffins
Scrambled Eggs
Bacon, Breakfast Potatoes
Jams, Preserves, Butter, Hot Sauce

\$33.00 | PERSON

MEMPHIS SUNRISE

Fresh Juices
Seasonal Fruits and Berries
Buttermilk Biscuits
Scrambled Eggs, Thick Cut Bacon, Breakfast Sausage
Links
Homestyle Potatoes
Butter, Jams, Preserves, Hot Sauce

\$35.00 | PERSON

DOWNHOME BREAKFAST

Fresh Juices
Seasonal Fruits and Berries
Biscuits and Country Gravy
Breakfast Scramble with Fresh Eggs, Sausage, Cheddar
Cheese, Sautéed Onions and Peppers
Homestyle Potatoes
Butter, Jams, Preserves, Hot Sauce

\$36.00 | PERSON

BREAKFAST SKILLET

Fresh Juices
Seasonal Fruits and Berries
Assorted Croissants, Cinnamon Rolls, Muffins
Scrambled Eggs, Bacon, Sausage Patties, Home-style Potatoes
Tennessee Whiskey French Toast with warm syrup
Butter, Jams, Preserves, Hot Sauce

\$37.00 | PERSON



**COFFEE, DECAFFEINATED COFFEE, AND HOT
TEA INCLUDED WITH EACH BUFFET SELECTION**

22% additional service charge and all applicable sales
taxes \$150.00 service charge added for all parties
fewer than fifty (50) persons | Priced for two (2) hour
service

BREAKFAST PLATED

ALL AMERICAN

Fruit cup
Three-Egg Scramble
Cherrywood Smoked Bacon
Cheddar Cheese Grits
Buttermilk Biscuits

\$32.00 | PERSON

FULL BREAKFAST OMELET ROLL

Fruit Cup
Stuffed Rolled Omelet
Bacon, Sausage, American Cheese
Homestyle Potatoes
Buttermilk Biscuits

\$35.00 | PERSON

“THE ELVIS” FRENCH TOAST

Fruit Cup
Peanut Butter Battered Brioche, Sautéed Bananas
with Whiskey and Orange-Infused Maple Syrup
Scrambled Eggs, Oven Roasted Tomato

\$36.00 | PERSON

MEMPHIS “BENEDICTION” - Limited 100 ppl

Fruit Cup
Local Spin on Eggs Benedict
Buttermilk Biscuits, Country Ham, Over Easy Egg,
topped with Peppered Hollandaise
Homestyle Potatoes, Oven Roasted Tomato

\$38.00 | PERSON



**COFFEE, DECAFFEINATED COFFEE, AND HOT TEA
INCLUDED WITH EACH PLATED SELECTION**

**FRESH BREAKFAST BREADS SET AS CENTERPIECE
WITH FRUIT CUPS**

22% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons

BREAKFAST À LA CARTE

CEREALS AND MILK

\$6.00 | PERSON

GREEK YOGURT PARFAIT BAR

Seasonal Berries, Dried Fruit,
Fresh Macerated Strawberries
Sliced Almonds, Chocolate Shavings, Honey
and Granola

\$8.00 | PERSON

SEASONAL FRUIT AND BERRIES

\$8.00 | PERSON

PANCAKE TRIO BAR

Buttermilk Pancakes
Banana Crunch Pancakes
Gluten-Free Multigrain Pancakes
Toppings: Whipped Cream, Whipped Butter
Warm Maple Syrup, Chocolate Sauce, Strawberry
Coulis, Honey, Chocolate Shavings

\$13.00 | PERSON

OMELET STATION

Whole Eggs, Chopped Bacon
Breakfast Sausage Crumbles, Mushrooms,
Tomatoes, Onions, Spinach, Scallions, Cheddar
and Jack Cheeses, Hot Sauce
(\$200 CHEF FEE APPLIES PER CHEF)

\$15.00 | PERSON

AVOCADO TOAST BAR

Whole Wheat and Sourdough Breads
Smashed Avocado Spread, Bacon Bits,
Cucumbers, Cherry Tomatoes, Spinach,
Shredded Cheeses and Hard-Boiled Eggs
Crumbles

\$22.00 | PERSON

ASSORTED BAGELS

Local Bagels with Assorted Cream Cheeses,
Butter and Local Honey

\$50.00 | DOZEN

ASSORTED PASTRIES

Croissants, Pecan Sticky Buns, Muffins

\$51.00 | DOZEN

BREAKFAST SANDWICHES

Buttermilk Biscuits

CHOOSE:

Bacon, Egg and Cheese
Ham, Egg and Cheese
Spinach, Mushroom and Egg

\$90.00 | DOZEN

INDIVIDUAL QUICHE

CHOOSE BETWEEN:

Quiche Lorraine
Bacon, Onions, Gruyere Cheese
Vegetables and Feta Cheese
Ham, Sundried Tomato, Wax Pepper Cheddar

\$90.00 | DOZEN

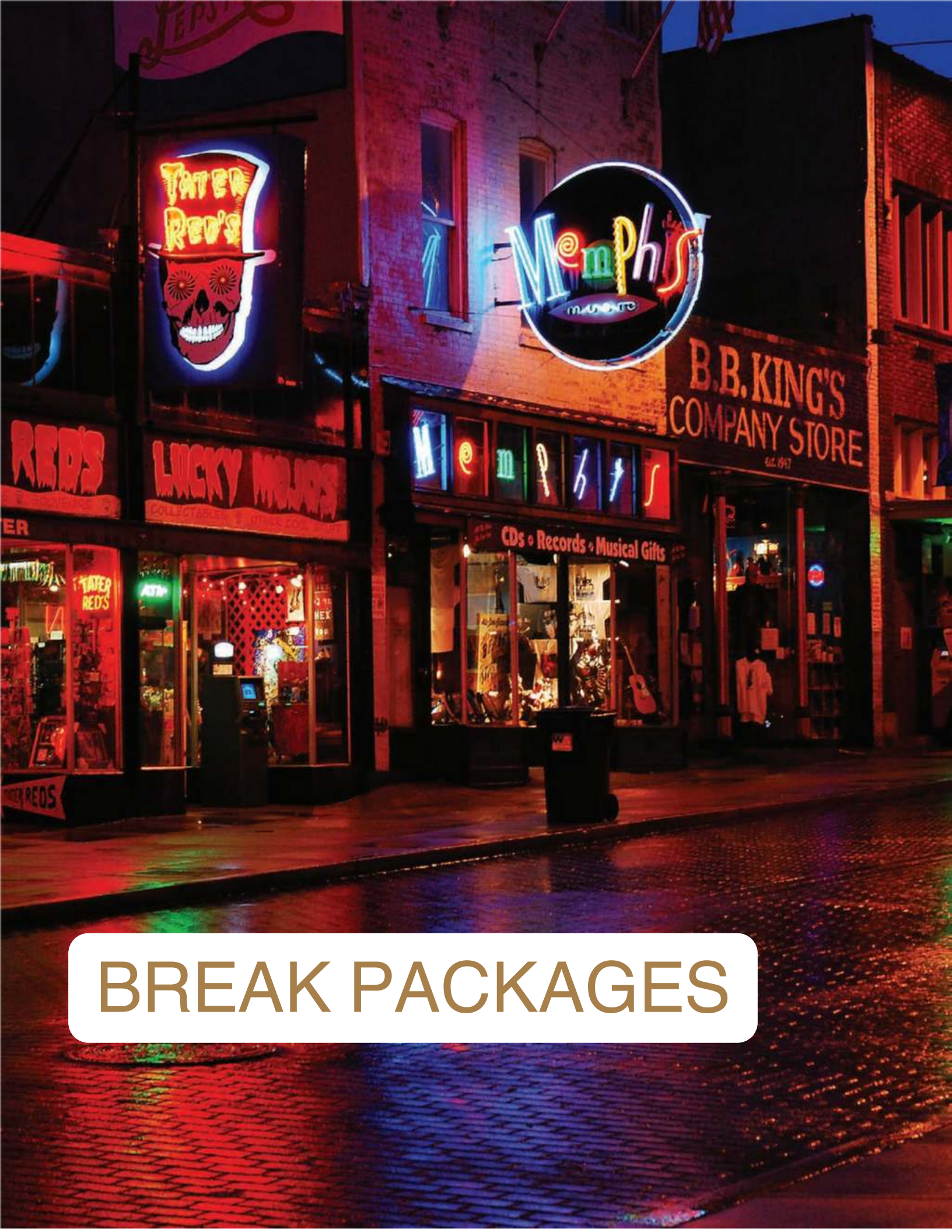
HOT BREAKFAST BURRITO

CHOOSE BETWEEN:

- Peppers, Spinach, Potatoes, Eggs
- Bacon and Egg
- Sausage, Potato, Eggs

\$90.00 | DOZEN

22% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons | Priced for two (2) hour service



BREAK PACKAGES

TAKE-A-BREAK

ICE CREAM DAY

Assorted Ice Cream Bars, Ice Cream Sandwiches, Frozen Fruit Bars, Lemonade

\$17.00 | PERSON

QUICK SNACK

Assorted Potato Chips, Trail Mix, Mixed Nuts, Yogurt Pretzels, Whole Fruit, Lemonade

\$19.00 | PERSON

SOUTH OF THE BORDER

Chicken and Peppers Quesadillas
Assorted Salsas, Guacamole, Queso
Tortilla Chips, Lemonade

\$20.00 | PERSON

GAME TIME

Warm Soft Pretzels and Tennessee Whiskey
Cheese Dip, Chips & Salsa, Assorted Potato
Chips and French Onion Dip
Lemonade

\$21.00 | PERSON

COFFEE HOUSE

Local Assorted Donuts and Makeda Butter
Cookies, Banana Bread, Regular and
Decaffeinated Coffee, Hot Tea

\$21.00 | PERSON

AVOCADO TOAST BAR

Whole Wheat and Sourdough Breads with
Smashed Avocado Spread, Bacon Bits,
Cucumbers, Cherry Tomatoes, Spinach,
Shredded Cheeses, Hard-Boiled Eggs
Crumbles

\$22.00 | PERSON

ENERGIZE

Seasonal Fruits and Berries, Granola Bars,
Fresh Vegetable Cups with Ranch, Power Bars
Lemonade

\$26.00 | PERSON

22% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons | Priced for thirty (30) minute service

À LA CARTE SNACKS

ASSORTED WHOLE FRUIT

\$3.00 | PERSON

ASSORTED ENERGY BARS

\$4.00 | PERSON

ASSORTED POTATO CHIPS

\$4.00 | PERSON

ASSORTED CANDY BARS

\$4.00 | PERSON

INDIVIDUAL ASSORTED YOGURTS

\$4.00 | PERSON

ASSORTED ICE CREAM BARS

\$6.00 | PERSON

INDIVIDUAL HOUSE TRAIL MIX CUPS

\$6.00 | PERSON

YOGURT COVERED PRETZELS

\$6.00 | PERSON

LOCALLY SOURCED INDIVIDUAL

POPCORN BAGS

\$7.00 | PERSON

FRESH SEASONAL FRUIT AND BERRIES

\$8.00 | PERSON

BAKERY FRESH COOKIES

Chocolate Chip, Oatmeal Raisin,
Snickerdoodle, Sugar

\$45.00 | DOZEN

BROWNIES AND BLONDIES

\$49.00 | DOZEN

ASSORTED PASTRIES

Cinnamon Rolls, Danish, Muffins

\$51.00 | DOZEN

ASSORTED MINI CUPCAKES

Vanilla, Chocolate, Red Velvet

\$52.00 | DOZEN

BEVERAGES À LA CARTE

MILK

Whole | 2% | Skim

\$3.50 | HALF PINT

BOTTLED WATERS

\$4.25 | BOTTLE

SODAS (PEPSI PRODUCTS)

\$4.25 | CAN

ALL NATURAL FRUIT JUICES

\$4.75 | BOTTLE

SPARKLING WATERS

\$5.00 | BOTTLE

STARBUCKS® FRAPPUCCINO

\$8.00 | BOTTLE

STARBUCKS® DOUBLESHOT

\$8.00 | CAN

ENERGY DRINKS

\$8.00 | CAN

LEMONADE

\$53.00 | GALLON

ICED TEA (SWEET OR UNSWEET)

\$53.00 | GALLON

FRUIT INFUSED WATER:

Prickly Pear-Hibiscus, Watermelon Mixed Berry,
Pineapple-Strawberry

\$59.00 | GALLON

HOT TEA SELECTION

\$73.00 | GALLON

HOUSE COFFEE

Regular and Decaffeinated

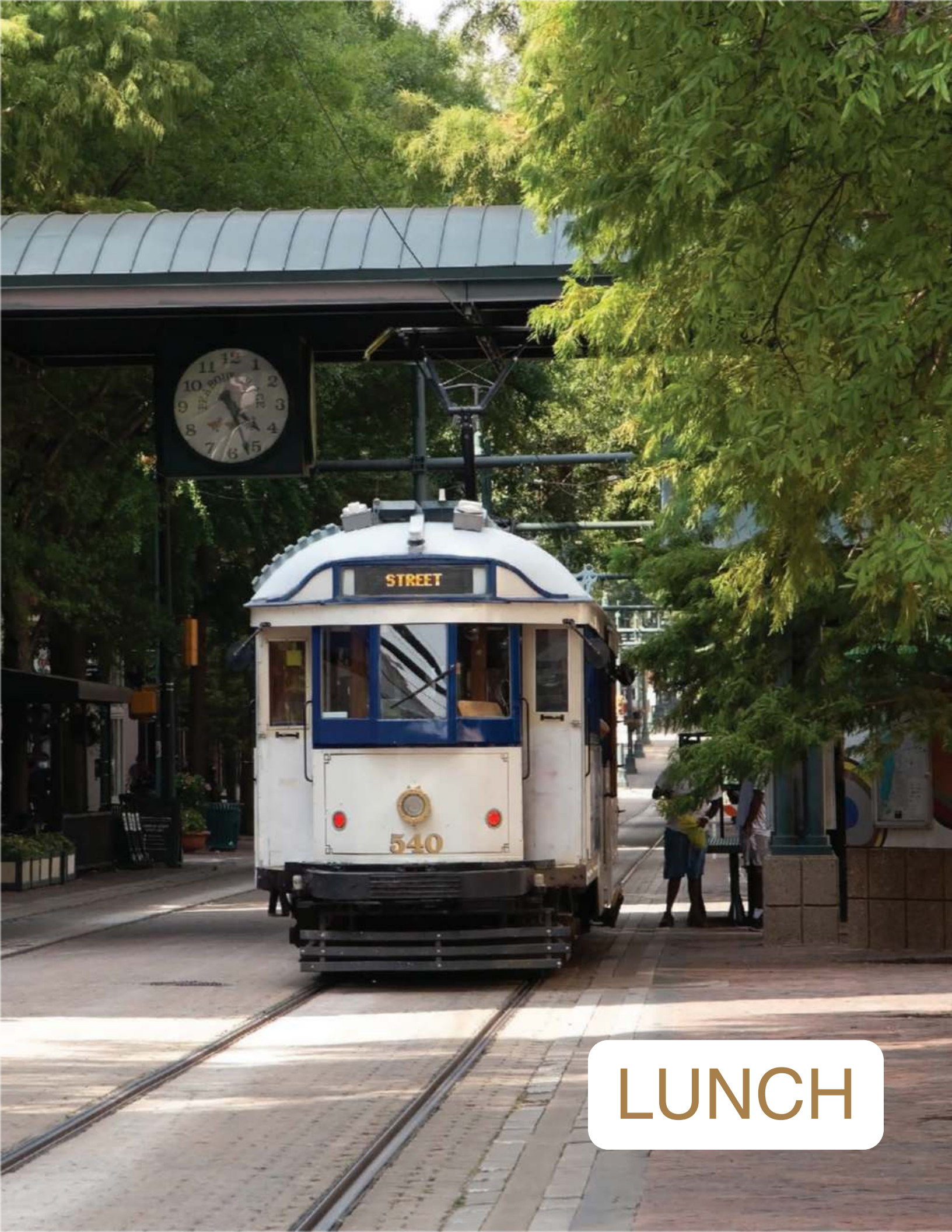
\$73.00 | GALLON

WATER DISPENSER

\$85.00 | EACH

5 GALLON SPRING WATER

\$40.00 | EACH



LUNCH

LUNCH THEMED BUFFET

FROM THE DELI

Tomato-Basil Soup

Seasonal Garden Salad

Tomatos, Cucumber, Carrots, Ranch Dressing

Picnic Macaroni Salad, Creamy Style Cole Slaw

Deli Meats and Cheeses

Roast Beef, Ham, Salami, Turkey, Provolone, Swiss, Cheddar

Assorted Rolls, Leaf Lettuce, Tomatoes, Red

Onions, Pickles, Potato Chips

Cookies, Brownies

\$39.00 | PERSON

MEMPHIS BBQ

Memphis Slaw

Potato Salad

Pulled Pork

Chopped Chicken

Assorted Buns, Pickles and Peppers

Baked Beans

Green Beans with Onions

Pecan Pie Tart

Chocolate Chess Pie Tart

\$40.00 | PERSON

EXECUTIVE DELI

Caprese Salad

Red Bliss Potato Salad, Chilled Grilled Asparagus

Gourmet Deli Platters

Roasted Angus Beef, Sliced Herb Roasted Chicken Breasts, Sliced Smoked Turkey, Provolone, Cheddar

Assorted Rolls, Leaf Lettuce, Tomatoes, Red

Onions, Herb Mayo, Dijon Mustard, Horseradish Cream

Assorted Kettle Chips

Assorted Mini Sweets

\$43.00 | PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, AND ICED WATER INCLUDED WITH EACH BUFFET SELECTION

22% additional service charge and all applicable sales taxes \$150.00 service charge added for all parties fewer than fifty (50) persons | Priced for two (2) hour service

LUNCH THEMED BUFFETS

TACO BAR

Southwestern Style Caesar Salad

Fresh Corn, Marinated Black Beans, Cilantro-
Caesar Dressing

Beef Fajitas

Chicken Fajitas

Refried Beans

Adobo Rice

Salsa Verda, Pico de Gallo, Sour Cream,
Guacamole, Shredded Cheese

Flour Tortillas and Corn Tortillas

Cinnamon Sugar Churros

Whipped Cream and Caramel Sauce

\$39.00 | PERSON

BLUFF CITY BURGER BAR

Tossed Garden Salad

Tomato, Cucumber, Carrots, Ranch Dressing

Creamy Style Coleslaw

Nathan's Hot Dogs

Hamburger Buns

Grilled Beef Hamburgers

Honey BBQ Chicken Breasts

Black Bean Burgers

Tater Tots

Relish, Cheeses, Leaf Lettuce, Tomatoes, Red
Onion

Cookies and Brownies

\$43.00 | PERSON

MEMPHIS HOT PLATE

Tossed Garden Salad

Tomato, Cucumber, Carrots, Ranch Dressing

Coleslaw

Dry-Rubbed Beef Ribs

BBQ Chicken Breast

Macaroni and Cheese

Southern Greens

Cornbread and Biscuits

Cola Cake and Mini Sweet Potato Pies

\$46.00 | PERSON

LITTLE ITALY

Classic Romaine Lettuce Caesar Salad

Parmesan Cheese, Croutons, Caesar Dressing

Tossed Vegetable Antipasto Salad

Crisp Lettuce, Arugula, Baby Tomatoes,
Cucumbers, Artichokes, Olives, Marinated White
Beans, Balsamic Vinaigrette

Traditional Chicken Piccata

Lemon, Capers, White Wine Sauce

Vegetarian Baked Ziti

Green Beans

Olive Oil, Braised Tomatoes, Garlic

Rosemary Roasted Potatoes

Garlic and Focaccia

Italian Wedding Cookies and Tiramisu

\$48.00 | PERSON

BISTRO

California Salad

Endive and Arugula Salad

Goat Cheese, Seedless Grapes, Lemon Truffle
Vinaigrette

Herb Crusted Seared Salmon

Tomato Relish

Chicken Breast

Roast Shallot, Black Olive Tapenade

Brown Rice Pilaf

Asparagus with Pesto

Sliced Sourdough Points

Berry Trifle with Whipped Cream

Chocolate Mousse Cup, Raspberries, Honey

\$50.00 | PERSON

**COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED
TEA, AND ICED WATER INCLUDED WITH EACH BUFFET
SELECTION**

22% additional service charge and all applicable sales
taxes \$150.00 service charge added for all parties
fewer than fifty (50) persons | Priced for two (2) hour
service

LUNCH MOVEABLE FEAST

COOKIES AND BROWNIE STATION

Assorted Cookies, Brownies, Blondies

\$6.00 | PERSON

HOUSE-MADE POTATO CHIPS

Sriracha, Sea Salt & Pepper, Ranch Dusted

\$6.00 | PERSON

MINI CUPCAKE STATION

\$7.00 | PERSON

MINI PIE STATION

\$7.00 | PERSON

TRIO OF SIDE SALADS

Red Bliss Potato Salad, Creamy Style Coleslaw
Fruit Salad

\$9.00 | PERSON

CAESAR SALAD DISPLAY

Romaine Lettuce, Sun Dried Tomatoes, Black
Olives, Herb Croutons, Parmesan Shavings
Creamy Caesar Dressing

\$11.00 | PERSON

Add Grilled Chicken

\$6.00 | PERSON [additional]

MAC & CHEESE BAR

Traditional Creamy Cheddar Cheese

Toasted Bread Crumbs White Cheese with Gulf
Shrimp and Bacon Bits

Fried Creamy Cheddar Mac and Cheese Cakes

\$15.00 | PERSON

GOURMET HOT SANDWICH STATION

Hand-Carved Smoked Turkey

Smoked Cheddar, Spicy Cranberry Mayo,
Hawaiian Roll

Southern Fried Chicken

Coleslaw, Pickle, Slider Bun

Vegetarian Sandwich

Thick-Sliced Mozzarella, Tomato, Spicy Arugula
Slaw, Balsamic Drizzle on Ciabatta

\$16.00 | PERSON

TACO BAR

Adobo Pulled Chicken, Jalapeño-Pulled Pork
Warm Corn Tortillas, Flour Tortillas, Pico de
Gallo, Lime, Cilantro and Onions

\$20.00 | PERSON

MINIMUM OF FOUR (4) STATIONS ORDERED PER LUNCH EVENT

22% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons Priced for two (2) hour service

LUNCH BOXED SANDWICHES

BOTTLED WATER

\$4.00 | EACH

SODA

\$4.00 | EACH

VEGGIE SPINACH WRAP

Roasted Mushrooms, Spinach, Pepperdew
Peppers, Roasted Vegetable Aioli on Spinach
Flour Tortilla
Pasta Salad

\$23.00 | EACH

PICNIC LUNCH

Tuna Salad, Wheatberry Bread, Lettuce,
Tomato
Classic Coleslaw

\$24.00 | EACH

BLACK PEPPER ROAST BEEF

Black Pepper Roast Beef, Cheddar, Lettuce,
Caramelized Onions, Kaiser Roll
Picnic Potato Salad

\$27.00 | EACH

TURKEY SANDWICH

Hand-Carved Smoked Turkey, Smoked
Cheddar, Lettuce, Cranberry Mayo,
Wheatberry Bread
Picnic Potato Salad

\$27.00 | EACH

OLD FASHIONED CHICKEN SALAD SANDWICH

Homestyle Chicken Salad, Kale, Croissant
Picnic Potato Salad

\$27.00 | EACH

CHICKEN CAESAR WRAP

Grilled Chicken, Romaine, Parmesan Cheese,
Caesar Mayo, Flour Tortilla
Pasta Salad

\$27.00 | EACH

HONEY HAM

Honey-Roasted Ham, Swiss Cheese,
Leaf Lettuce, Dijon Mustard, Whole Grain Bread
Creamy Macaroni Salad

\$27.00 | EACH

GOURMET GRILLED CHICKEN SANDWICH

Balsamic Marinated Grilled Chicken Breast,
Dijon Aioli, Bacon, Cheddar Cheese, Lettuce,
Tomato
Ciabatta Bun Red Bliss Potato Salad

\$30.00 | EACH

**INCLUDES CHIPS, YOUR CHOICE OF A COOKIE OR
BROWNIE AND FRESH WHOLE FRUIT WITH EACH
BOXED SELECTION**

22% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons Order minimum is twenty-five (25) lunches of
the same selection

LUNCH BOXED

SALADS

BOTTLED WATER

\$4.00 | EACH

SODA (PEPSI PRODUCTS)

\$4.00 | EACH

GREEK SALAD

Garden Greens, Artichokes, Olives, Sundried Tomatoes, Hearts of Palm, Feta Cheese
Red Wine Vinaigrette

\$28.00 | EACH

CHICKEN CAESAR SALAD

Chilled Grilled Chicken Breasts, Romaine Hearts, Sundried Tomatoes, Parmesan Cheese
Classic Caesar Dressing

\$28.00 | EACH

BABY SPINACH SALAD

Baby Spinach, Butter Lettuce, Tomatoes, Cucumbers, Red Onions, Hard-Boiled Egg, Pita Chips
Lemon-Caper Vinaigrette

\$28.00 | EACH

COBB SALAD

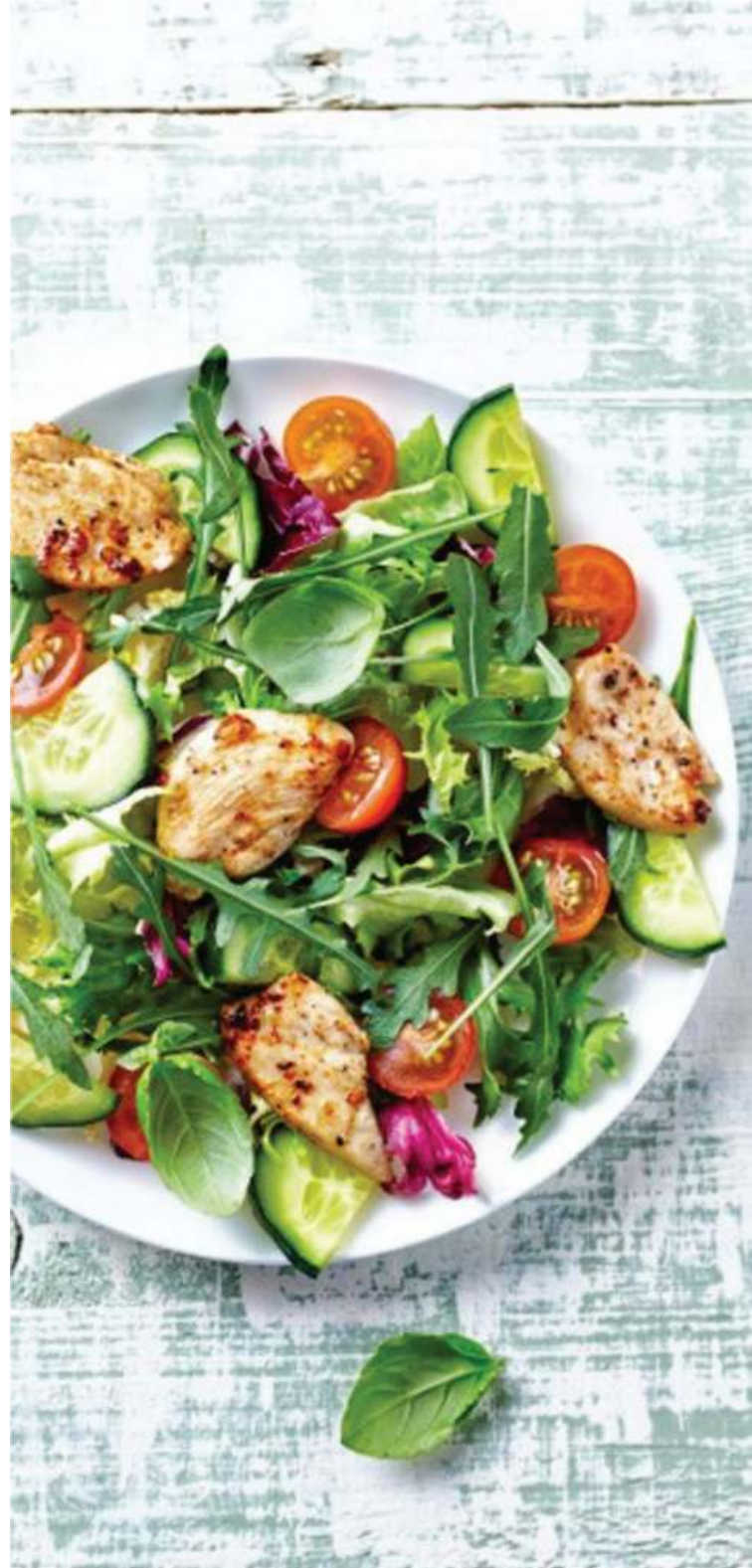
Grilled Chicken, Romaine Hearts, Baby Greens, Applewood Smoked Bacon, Hard-Boiled Eggs, Tomatoes, Blue Cheese Crumbles,
Ranch Dressing

\$30.00 | EACH

CHEF SALAD

Garden Greens, Turkey, Ham, Swiss, Cheddar Hard-Boiled Eggs, Carrots, Cucumbers, Tomatoes, Croutons
Buttermilk Ranch Dressing

\$30.00 | EACH



INCLUDES CHIPS, YOUR CHOICE OF A COOKIE OR BROWNIE AND FRESH WHOLE FRUIT WITH EACH BOXED SELECTION

22% additional service charge and all applicable sales taxes \$150.00 service charge added for all parties fewer than fifty (50) persons Order minimum is twenty-five (25) lunches of the same selection

LUNCH-TWO- COURSE CHILLED PLATED

CROISSANT CLUB SANDWICH

Roasted Turkey, Smoked Bacon, Cheddar
Cheese, Leaf Lettuce, Sliced Tomatoes
Herb Mayonnaise, Croissant
Potato Salad

\$34.00 | PERSON

SOUTHWEST COBB SALAD

Grilled Chicken, Smoked Bacon, Tomatoes,
Avocados, Roasted Corn, Hard-Boiled Eggs,
Tortilla Chips
Cilantro-Ranch Dressing

\$35.00 | PERSON

GRILLED CAESAR SALAD

Grilled Chicken, Chopped Romaine, Tomatoes,
Parmesan, Croutons, Creamy Caesar Dressing

\$35.00 | PERSON

CHEF SALAD

Ham, Turkey, Swiss, Cheddar Cheese, Hard-
Boiled Eggs
Tomatoes, Cucumbers, Croutons Buttermilk
Ranch Dressing

\$35.00 | PERSON

SHRIMP AND SPINACH SALAD

Spinach, Poached Shrimp, Marinated
Strawberries, Shaved Red Onion, Walnuts, Blue
Cheese

\$38.00 | PERSON



**COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED
TEA, ICED WATER, AND DESSERT INCLUDED IN THE
PLATED SELECTION**

22% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons

LUNCH THREE-COURSE PLATED

SALAD SELECTIONS

Garden Salad

Mixed Greens, Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette, Ranch Dressing

Caesar Salad

Romaine Lettuce, Baby Tomatoes, Black Olives, Parmesan Cheese, Croutons, Creamy Caesar Dressing, Red Wine Vinaigrette

Chopped Salad

Lettuce, Tomatoes, Cucumbers, Ranch Dressing, Balsamic Vinaigrette

Tomato Caprese Salad

Arugula, Baby Spinach, Tomatoes, Mozzarella, Basil-Pesto Vinaigrette

MAIN DISH SELECTIONS | CHICKEN

Chicken Florentine

Chicken Breast, Spinach Pesto, Wild Rice Pilaf, Garlic Green Beans with Tomatoes, Pecorino Black Pepper Cream Sauce

\$44.00 | PERSON

Drunken Chicken

Grilled Honey - Whiskey Chicken Breast, Marinade Red Bliss Potatoes, Roasted Asparagus, Baby Roots, Whiskey Chicken Jus

\$44.00 | PERSON

Chicken Roulade

Spinach, Blue Cheese, Roasted Garlic Chicken Roulade, Grilled Zucchini, Parmesan Risotto, Pan Reduction

\$49.00 | PERSON

BBQ Chicken

BBQ Chicken Breast, Creamy Mac & Cheese, Brussels Sprouts, Tennessee Whiskey BBQ Sauce Glaze

\$46.00 | PERSON

Herb-Roasted Chicken Breast

Chicken Breast, Wild Rice Pilaf, Green Beans with Onions and Natural Chicken Jus

\$46.00 | PERSON

MAIN DISH SELECTIONS | BEEF and PORK

Beef and Italian Sausage Lasagne

Spicy Cauliflower, Oven Dried Plum Tomatoes

\$43.00 | PERSON

Brined BBQ Pork Loin

Roasted Fingerling Potatoes, Sautéed Haricot Verts

\$44.00 | PERSON

Pot Roast

White Cheddar Scalloped Potatoes, Green Beans, Tri-Colored Carrots, Rich Demi Glaze

\$44.00 | PERSON

Smoked Beef Brisket

Creamy Mac & Cheese, Tri-Colored Carrots, Pearl Onions, Honey BBQ Glaze

\$48.00 | PERSON

Lemon Ricotta Stuffed Chicken

Tomato Concasse, Broccolini, Rosemary Roasted Fingerling Potatoes

\$48.00 | PERSON

Petit Filet Mignon

Truffle Mashed Potatoes, Grilled Jumbo Asparagus, Red Wine Demi

MARKET PRICE

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, ICED WATER, CHEF'S SELECTION OF FRESH DINNER ROLLS, SALAD, AND DESSERT INCLUDED IN THE PLATED SELECTION

22% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons

LUNCH THREE-COURSE PLATED

MAIN DISH SELECTIONS | SEAFOOD

Cornmeal Dusted Catfish

Braised Collard Greens, Dirty Rice
Sweet Corn Succotash

\$42.00 | PERSON

Grilled Mahi-Mahi

Seared Sweet Potato Cake, Sautéed Kale and
Garlic, Brown Butter Pimento Sauce

\$45.00 | PERSON

Ginger Soy Salmon

Purple Mashed Potatoes, Baby Bok Choy,
Spiced Carrots

\$47.00 | PERSON

Pan-Seared Crab Cakes

Blue Cheese Grits, Grilled Asparagus, Smoked
Chili Jalapeno Tartar Sauce

\$52.00 | PERSON

MAIN DISH SELECTIONS | VEGETARIAN

Vegetarian Lasagna

\$39.00 | PERSON

Grilled Vegetable Terrine

Roasted Spaghetti Squash, Red Pepper Coulis

\$42.00 | PERSON

Smoked Quinoa and Barley Cake

Wilted Greens Over Stewed Cauliflower

\$44.00 | PERSON

DESSERT SELECTIONS

Classic Carrot Cake

Vanilla Chantilly, Strawberries

Banana Pudding

Double Chocolate Brownie

Caramel Sauce, Walnuts, Whipped Cream

Chocolate Chess Pie

Caramel, Whipped Cream, Strawberries

New York Style Cheesecake

Chantilly, Cherries

Sweet Potato Pie

Whipped Cream

Red Velvet Cake

Cream Cheese Frosting, Whipped Cream,
Strawberries

Dutch Apple Pie

Whipped Cream, White Chocolate

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED
TEA, ICED WATER, CHEF'S SELECTION OF FRESH
DINNER ROLLS, SALAD, AND DESSERT INCLUDED IN
THE PLATED SELECTION

22% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons

RECEPTION



RECEPTION PACKAGES

FIESTA

Pico De Gallo, Salsa Verde Guacamole and Chips

Oaxacan Chicken Salad

Mini Pork Tamales

Chicken Quesadillas

Bean & Cheese Taco

Cinnamon Sugar Sopapilla

Mexican Wedding Cookies

\$52.00 | PERSON

Southern FAVORITES

Local Beautiful Garden Veggie Box (V)

Featuring Rows of Seasoned and Roasted Vegetables, Heirloom Vegetables, Olives, Pickled Carrots, Tapenade, Hummus and Chef Specialties

Local Cheeses & Charcuteries

Dried Fruits, Artisan Breads & Crackers, Lavash, Bread Sticks

Chicken Lollipops

Ancho-Maple Glazed

Cheddar & Shrimp Grit Cakes, Cheddar Grit Cakes (V)

BBQ Smoked Turkey Breast

(CHEF FEE APPLIES)

Roasted Root Vegetables, Fingerling Potatoes, Peppers, Sweet Yeast Rolls and a Variety of Tennessee BBQ Sauces

Assorted Cake Shooters

Red Velvet, German Chocolate, Lemon

Assorted Seasonal Fruits and Berries

\$58.00 | PERSON

22% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons
\$200.00 chef fee | Priced for two (2) hour service

RECEPTION PACKAGES

ROSEMARY'S FAVORITES

Local Beautiful Garden Veggie Box (V)

Featuring Rows of Seasoned and Roasted Vegetables, Heirloom Vegetables, Olives, Pickled Carrots, Tapenade, Hummus and Chef Specialties

Short Rib Empanadas

Chimichurri Sauce

Crab Cakes

Lemon, Red Pepper Remoulade

RK Famous Chicken, Bacon, Jalapeno Bites

Tossed in Ranch Dressing

Gourmet Mac & Cheese Bar

Traditional Creamy Cheddar Cheese, Toasted Bread Crumbs (V) White Cheese with Gulf Shrimp and Bacon Bits

Fried Creamy Cheddar Mac and Cheese Cakes (V)

Garlic Spiked Ribeye Carving Board

Lemon-Brined Fried Chicken Carving Board

(CHEF FEE APPLIES)

Roasted Root Vegetables, Peppers, Sweet Potatoes White and Wheat Rolls

Mini Pies, Cookies and Brownies

\$68.00 | PERSON



22% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons
\$200.00 chef fee | Priced for two (2) hour service

RECEPTION CHILLED HORS D'OEUVRES

CHICKEN

Oaxacan Chicken Salad

Salsa Verde, Plantain

\$6.00 | EACH

Smoked Turkey “Club” Sliders

Cheddar, Bacon, Avocado Mayo

\$6.00 | EACH

California Chicken Salad, Phyllo Cup

\$7.00 | EACH

PORK | BEEF

Parma Prosciutto Wrapped Jumbo

Asparagus

\$6.00 | EACH

Tennessee Whiskey Marinated Roast Beef

Tenderloin Crostini

Triple Crème Cheese, Horseradish Sauce

\$8.00 | EACH

Pork Belly, Pimento Cheese Crostini

\$8.00 | EACH

Sliced Roast Beef, Smoked Cheddar,

Henry Baines Sauce, Grilled Onions, Rye Bread

\$8.00 | EACH

FISH | SHELLFISH

Lobster Salad, Cheddar Biscuit

\$7.00 | EACH

Gulf Oyster On The Half Shell

Mignonette Sauce

\$7.00 | EACH

Jumbo Shrimp Cocktail Shooter

Cocktail Sauce

\$8.00 | EACH

22% additional service charge and all applicable sales taxes
Order minimum is 100 pieces per item

RECEPTION

CHILLED HORS

D'OEUVRES

VEGETARIAN

Individual Veggie Crudité Cups

Ranch Dressing

\$6.00 | EACH

Avocado Crostini

Topped with Queso Fresco and Heirloom Tomatoes

\$6.00 | EACH

Watermelon, Whipped Fetta, Microgreens Shooters

\$6.00 | EACH

Chilled Rice-Noodles-Sesame Salad

Cucumber Cup, Red Chilies, Cilantro

\$6.00 | EACH

Baby Tomato Caprese Skewers

Basil Pesto

\$6.00 | EACH



22% additional service charge and all applicable sales taxes Order minimum is 100 pieces per item

RECEPTION HOT HORS D'OEUVRES

CHICKEN

RK's Jalapeño Chicken Bites

Ranch Dip

\$6.00 | EACH

Tennessee Whiskey Glazed Chicken Biscuit

Bread and Butter Pickle

\$6.00 | EACH

Nashville Hot Chicken Slider

\$6.00 | EACH

Chicken & Waffle Skewer

Maple Glaze, Smoked Bacon Bits

\$7.00 | EACH

Chicken Meatball

\$7.00 | EACH



22% additional service charge and all applicable sales taxes Order minimum is 100 pieces per item

RECEPTION HOT HORS D'OEUVRES

PORK | BEEF

Mini Bacon, Spinach and Gruyère Quiche
Pearl Onion-Thyme Compote
\$6.00 | EACH

Pork Empanadas
\$6.00 | EACH

**Cornbread Muffin, Pulled Pork BBQ, Old
Bay Aioli**
\$7.00 | EACH

Pulled Beef Short Rib Empanadas
\$8.00 | EACH

Mini Beef Wellingtons
\$8.00 | EACH

FISH | SHELLFISH

Handmade Lump Crab Cakes
Old Bay-Pepperoncini Remoulade
\$8.00 | EACH

Shrimp Corndog
\$8.00 | EACH

VEGETARIAN

Spinach and Feta Spanakopita
\$6.00 | EACH

Mac and Cheese Fried Cakes
\$6.00 | EACH

Wild Mushroom Arancini
Oregano, Parmigiano Reggiano
\$6.00 | EACH

Mini Veggie Galette
\$7.00 | EACH

22% additional service charge and all applicable sales taxes
Order minimum is 100 pieces per item

RECEPTION CHILLED DISPLAYS

SEASON'S GARDEN CRUDITÉS

Chilled Seasonal Raw, Roasted, Marinated
Vegetables
Buttermilk Ranch, Blue Cheese Dips

\$8.25 | PERSON

PICNIC CHEESES AND CRACKERS DISPLAY

Domestic Cheeses, Crackers, Breadsticks,
Grapes

\$9.00 | PERSON

CHIPS & SALSA

Corn Tortilla Crisps, Roasted Salsa, Green
Salsa

Pico de Gallo

\$9.00 | PERSON

CHIPS & DIPS

Tortilla Crisps, Kettle Potato Chips, Pita Chips,
Ranch, Sour Cream Dips, Guacamole, Pico de
Gallo, Salsas

\$14.00 | PERSON

BRUSCHETTAS

Grilled Baguette Slices, Lavash, Pita Crisps
Tomato-Basil Bruschetta, Olive Tapenade and
Eggplant Bruschetta

\$14.00 | PERSON

HUMMUS AND PITA BAR

Traditional, Garlic, and Red Pepper Hummus
Pita Crisps
Fresh Vegetables

\$16.00 | PERSON

MEMPHIS MEAT AND CHEESE

Dried Sausage, Cubed Cheese, Pickles,
Peperoncino, Crackers, Dry Rub Seasoning

\$16.00 | PERSON

CHARCUTERIE AND CHEESE BOARD

Local Cheese and Cured Meats, Fruits,
Mustards, Breads, Grissini, Lavash

\$20.00 | PERSON

SHRIMP COCKTAIL

Jumbo Shrimp, Cocktail Sauce, Lemons

MARKET PRICE

THE RAW BAR

Prawns, Crab Claws, Ceviche, Oysters,
Selection of Cocktail Sauces Tabasco®,
Lemons

MARKET PRICE

**MINIMUM OF THREE (3) RECEPTION DISPLAYS
ORDERED PER RECEPTION.**

**CAN BE ADDED AS AN ENHANCEMENT TO
EXISTING RECEPTION MENU.**

CANNOT BE ORDERED AS A STAND ALONE ITEM.

RECEPTION

WARM DISPLAYS

GOURMET MAC & CHEESE BAR

Traditional Creamy Cheddar Cheese, Toasted Bread Crumbs

White Cheese with Gulf Shrimp and Bacon Bits

Fried Creamy Cheddar Mac and Cheese Cakes

\$12.00 | PERSON

BBQ NACHO BAR

Pulled BBQ Chicken, Pulled BBQ Pork, Tortilla Crisps, Queso, Salsas, Jalapeños, Sour Cream, Pico de Gallo, Guacamole

\$18.00 | PERSON

BURGER BAR

Beef-Bacon-Cheddar Slider,

Chicken-Mushroom-Swiss Slider

Vegetarian Slider

Toppings: lettuce, tomato, pickled onions

\$18.00 | PERSON

PASTA BAR DISPLAY

Cheese Tortellini in Parmesan-Cream Sauce, Garlic Shrimp

Penne Pasta in Mama's Marinara Sauce, Italian Sausage

Gluten-Free Penne Pasta in Vegan Red Sauce, Broccoli, Mushrooms

\$18.00 | PERSON

SHRIMP AND CHEDDAR GRITS

Buttered Shrimp, Cheddar Grits, Bacon, Scallions, Hot Sauces

\$20.00 | PERSON

MEXICAN FAJITAS

Marinated Steak, Marinated Chicken, Cheddar and Jack Cheeses, Homemade Salsas, Guacamole

Pico de Gallo, Sour Cream, Flour Tortilla, Corn Tortilla

\$20.00 | PERSON



22% additional service charge and all applicable sales taxes \$150.00 service charge added for all parties fewer than fifty (50) persons | Priced for two (2) hour service

RECEPTION CARVING STATIONS

TENNESSEE BBQ GLAZED TURKEY BREAST

Seasonal Grilled Roasted Vegetables, Whiskey BBQ Sauce, Caramelized Onion, Mayo, Biscuits, Cornbread Muffins

\$16.00 | PERSON

LEMON-BRINED FRIED CHICKEN CARVING BOARD

Roasted Root Vegetables, Peppers, Sweet Potatoes, White and Wheat Rolls

\$18.00 | PERSON

BARBECUE BEEF BRISKET

Seasonal Roasted Vegetables, Potatoes Sorghum BBQ Sauce

Horseradish Mayo, Split Yeast Rolls

Jalapeño Cornbread Muffins

\$20.00 | PERSON

BOURBON-APPLE GLAZED BERKSHIRE PORK LOIN

Seasonal Roasted Vegetables, Fried Apples Chilled Vinegar Slaw

Pork Jus, Honey Dijon Mustard

Sweet Rolls

\$20.00 | PERSON

ANGUS BEEF TENDERLOIN

Seasoned Roasted Vegetables, Potatoes Red Wine

Demi-Glace

Horseradish Cream, Fresh Herb Brioche

\$25.00 | PERSON



MINIMUM OF THREE (3) RECEPTION DISPLAYS ORDERED PER RECEPTION.

CAN BE ADDED AS AN ENHANCEMENT TO EXISTING RECEPTION MENU.

CANNOT BE ORDERED AS A STANDALONE ITEM.

22% additional service charge and all applicable sales taxes \$150.00 service charge added for all parties fewer than fifty (50) persons
\$200.00 chef fee | Priced for two (2) hour service

RECEPTION SWEET DISPLAYS

PIE TIME

Mini and Classic Pies

Seasonal Fruit Pies

Chocolate Chess Pies

Sweet Potato Pies

Whipped Cream, Chocolate Sauce, Berry
Sauce

\$10.00 | PERSON

COOKIE MONSTER

Jumbo, Classic and Mini Cookies

Chocolate Chip, Sorghum Crinkle and Makedas

Butter Cookies

Whole, Skim and Chocolate Milk

\$10.00 | PERSON

LET THEM EAT CAKE

Carrot Cake, Cola Cake, Lemon Cake

\$12.00 | PERSON

CUPCAKE BAR

Chocolate, Red Velvet, Lemon, Raspberry,

Vanilla, Carrot

\$12.00 | PERSON

THE 901

Pecan Clusters

Makedas Butter Cookies

Mini Banana Pudding Shooters

Beale Street Candies

\$14.00 | PERSON

Soul Desserts

Peach Cobbler, Apple Cobbler, Cherry Cobbler

Pecan Pies and Banana Pudding

\$16.00 | PERSON

**MINIMUM OF THREE (3) RECEPTION DISPLAYS
ORDERED PER RECEPTION.**

**CAN BE ADDED AS AN ENHANCEMENT TO
EXISTING RECEPTION MENU.
CANNOT BE ORDERED AS A STAND ALONE
ITEM.**

**CHEF FEE APPLIES TO ALL ATTENDED
STATIONS**

22% additional service charge and all applicable sales
taxes \$150.00 service charge added for all parties
fewer than fifty (50) persons
\$200.00 chef fee | Priced for two (2) hour service

DINNER



DINNER THEMED BUFFETS

SOUTHERN FRIED

Bibb Salad

Baby Tomatoes, Carrots, Smoked Cheddar,
Buttermilk Ranch Dressing
Traditional Cole Slaw

Fried Chicken & Waffles

Maple Bacon Butter

Southern Fried Catfish

Lemon Dill Tartar Sauce

Green Beans

Onions

Buttermilk Whipped Potatoes

Cornbread and Rolls

Banana Pudding and Chocolate Chess

\$45.00 | PERSON

MEMPHIS - STYLE

Mixed Green Salad, Cucumbers, Tomatoes,
Carrots

Ranch and Balsamic

Three Bean Salad

Dry-Rubbed Smoked Chicken

Grilled Brined Pork Chop

Braised Greens with Bacon

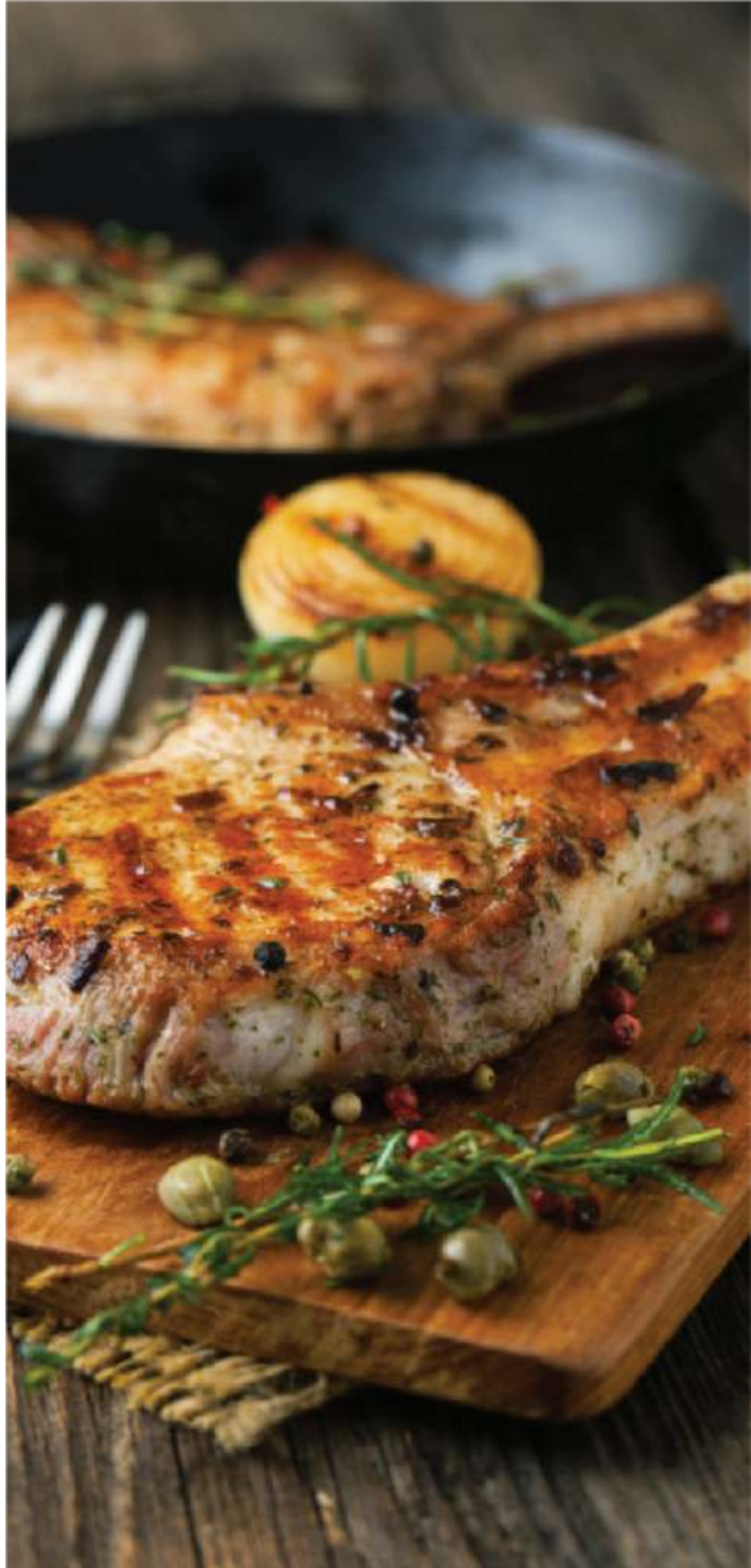
Three Cheese Mac and Cheese

Biscuits and Cornbread

Caramel Cake

Assorted Fruit Pies

\$47.00 | PERSON



**COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
AND ICED WATER INCLUDED WITH EACH BUFFET
SELECTION**

22% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50)
persons | Priced for two (2) hour service

DINNER THEMED BUFFETS

ITALIANO

Caesar Salad

Caprese Salad

Tri-Colored Sweet Tomatoes, Baby Mozzarella, Pesto

Braised Beef Ragout over Polenta

Chicken Piccata

Ratatouille

Seasonal Antipasto

Garlic and Rosemary Focaccia

Limoncello Layer Cake

Tiramisu

\$56.00 | PERSON

BRASSERIE RENASANT

Marinated Chopped Vegetable Salad

Salade Nicoise

Tomatoes, Hard-Boiled Eggs, Olives, Anchovies, Vinaigrette

Chicken Coq au Vin

Sea Bass, Meuniere Sauce

Scalloped Potatoes

Haricot Verts, Shallots, Garlic, White Wine

Warm Rolls, Butter

Crème Brûlée

Seasonal Tarte Tatin

\$63.00 | PERSON



COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, AND ICED WATER INCLUDED WITH EACH BUFFET SELECTION

22% additional service charge and all applicable sales taxes \$150.00 service charge added for all parties fewer than fifty (50) persons | Priced for two (2) hour service

DINNER THREE-COURSE PLATED

SALAD SELECTIONS

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons,
Creamy Caesar Dressing

Greek Salad

Chopped Romaine, Olives, Tomatoes,
Artichokes Feta Cheese
Greek-Feta Vinaigrette

Farmer’s Market Salad

Garden Greens, Grilled Corn, Tomatoes,
Cucumbers, Carrots, Black Beans, Cilantro
Ranch Dressing

Watermelon Salad

Mixed Greens, Feta Cheese

Chilled Roasted Beets Salad

Spinach, Frisée Greens, Goat Cheese
Crumbles, Oregano Leaves, Balsamic
Vinaigrette

MAIN DISH SELECTIONS | POULTRY

Grilled Citrus Brined Chicken Breast

Buttermilk Whipped Potatoes, Globe Carrots
Roasted Pea Pods, Shiitakes, Natural Jus

\$52.00 | PERSON

Smoked Bacon Wrapped Chicken

Pan Roasted Bacon Wrapped Semi-Boneless
Chicken Breast
Paprika-Crusted Roasted Potatoes
Garlic Green Beans, Pearl Onions, Honey Carrots
Roasted Chicken Jus

\$53.00 | PERSON

Crispy Skin Chicken Breast

Semi-Boneless Chicken Breast, Mushrooms,
Grilled Scallions, Rice Pilaf, Tarragon Sauce

\$53.00 | PERSON

The Southern Staple

Fried Chicken Breast
Slow Cooked Collard Greens
Baked Three Cheese Mac n Cheese
Southern Corn Bread

\$53.00 | PERSON

Roasted Chicken

Roasted Semi-Boneless Chicken Breast
Charred Parmesan Asparagus
Roasted Red Smashed Potatoes
White Wine Cream Sauce
Assorted Rolls

\$53.00 | PERSON

Southern Grilled Herb Chicken

Semi-Boneless Chicken Breast
Asosted Vegetable Medley,
Mashed Sweet Potatoe
Lemon-Rosemary Demi Sauce
Seated Rolls

\$54.00 | PERSON

Chicken Marsala

Semi-Boneless Chicken Breast
Garliced Mased Potatoes
Roasted Broccolini
Creamy Mushroom Marsala Sauce
Yeast Rolls

\$54.00 | PERSON

**COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
ICED WATER, CHEF’S SELECTION OF FRESH DINNER
ROLLS, SALAD, AND DESSERT INCLUDED IN PLATED
SELECTION**

22% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons

DINNER THREE-COURSE PLATED

MAIN DISH SELECTIONS | BEEF and PORK

Chop & Belly

Grilled Berkshire Pork Chop, Smoked Belly
Confit Creamed Grits
Corn, Green Beans, Shallots, Roasted Pork Jus

\$50.00 | PERSON

Beef Short Ribs

Braised Beef Short Ribs, Caramelized Onion
Mashed Potatoes
Roasted Peas, Thumbelina Carrots, Red Wine
Demi

\$53.00 | PERSON

6 oz. Seared Filet Mignon

Truffle Dauphinoise Potatoes, Grilled
Asparagus Tri-Color Carrots
Cippolini Onions, Bordelaise Sauce

MARKET PRICE

MAIN DISH SELECTIONS | SEAFOOD

Seared Atlantic Cod

Local Mill Black Rice Pilaf, Lemon-Seared
Asparagus, Chow Chow Relish, Carrot Purée

\$46.00 | PERSON

Shrimp and Grits

Sautéed Prawns, Roasted Peppers Heirloom
Tomato Sauce
Delta Grind Cheesy Grits

\$48.00 | PERSON

Brown Butter Seared Salmon

Grilled Whipped Sweet Potatoes, Zucchini
Sun-dried Tomato Veloute

\$50.00 | PERSON

Homemade Lump Crab Cakes

Pommes Purée, Broccolini, Baby Squashes
Sun-dried Tomato
Bacon Fondue

MARKET PRICE

MAIN DISH SELECTIONS | VEGETARIAN

Grilled Vegetable Terrine

Roasted Spaghetti Squash, Red Pepper Coulis

\$46.00 | PERSON

Herb Polenta Cakes, Butternut Squash and Kale “Fricassee”

Roasted Zucchini, Broccolini, Piquillo Peppers,
Parmigiana Reggiano

\$48.00 | PERSON

Smoked Quinoa and Barley Cake

Wilted greens over stewed cauliflower

\$48.00 | PERSON

MAIN DISH SELECTIONS | DUET ENTRÉE

Braised Short Rib and Grilled Chili-Dusted Prawns

Garlic Herb Roasted Fingerling Potatoes, Tri-
Color Carrots, Stewed Brussels, Demi-glace,
Ancho Butter Fondue

MARKET PRICE

Classic Surf & Turf of Grilled Beef Filet

Mignon and Butter Poached Lobster Tail

Truffle Dauphinoise Potatoes, Romanesco
Cauliflower, Honey Carrots, Shiitake Mushroom
Caps, (Madeira Shiitake Glaze) Green Onion-
Truffle Butter Fondue

MARKET PRICE

Grilled Beef Tenderloin and Scallops

Sweet Potato Purée, Broccolini, Baby Golden
Beets Red Wine Veal Reduction
Lemon Beurre Blanc

MARKET PRICE

**COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
ICED WATER, CHEF'S SELECTION OF FRESH DINNER
ROLLS, SALAD, AND DESSERT INCLUDED IN PLATED
SELECTION**

22% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty
(50) persons

DINNER THREE-COURSE PLATED

DESSERT SELECTIONS

Classic Red Velvet Cake

Whipped Cream, Strawberries

Lemon Curd Tart

Raspberries, Chambord Syrup, Whipped Cream, Vanilla Meringues

Dark Chocolate Mousse Cake

Jubilee Cherries, Burnt Vanilla

Sweet Potato Pie

Italian Ricotta Cheesecake

Whipped Cream, Fresh Berries Sweet Biscotti-Almond Crumble

Fudge Cake

Chocolate Mousse and Sea Salt “Kisses”

Blueberry Pancake-Cake

Candied Walnuts, Whipped Topping and Blueberries

Dutch Apple Pie, Whipped Cream

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, ICED WATER, CHEF'S SELECTION OF FRESH DINNER ROLLS, SALAD, AND DESSERT INCLUDED IN LIST PRICE

22% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons

BEVERAGES



BAR POLICIES AND GUARANTEES

POLICIES

The RK Group Bluff City will provide all necessary bar accoutrements, bartender service, mixers, garnishes, ice, paper cocktail napkins, upgraded disposable glasses for cash bars and glass glasses for host bars, liquor, beer, wine, assorted sodas, and bottled water to ensure proper service throughout the event.

BARTENDERS & FEES

Bartenders are provided at the following rates:

\$150++ per bartender for a 2-hr period

\$225++ per bartender for a 3-hr period

\$300++ per bartender for a 4-hour period

RK recommends (1) Bartender for every (75) people on a Hosted Bar, or a (1) Bartender for every (100) people on a Cash Bar.

If your event falls into ½ hour increments, the bartender fees will be rounded up to the next full hour charge.

| 22% additional service charge and all applicable sales taxes

HOST BAR

HOST BAR (PACKAGES)

BEER/ WINE

\$15.00 | PERSON 1ST HOUR

\$9.00 | PERSON EACH ADDITIONAL HOUR

BEER/ WINE/ MARGARITA

\$18.00 | PERSON 1ST HOUR

\$10.00 | PERSON EACH ADDITIONAL HOUR

HOUSE FULL BAR

\$18.00 | PERSON 1ST HOUR

\$10.00 | PERSON EACH ADDITIONAL HOUR

PREMIUM FULL BAR

\$20.00 | PERSON 1ST HOUR

\$11.00 | PERSON EACH ADDITIONAL HOUR

HOST BAR (PER CONSUMPTION)

SODA OR BOTTLED WATER

\$4.00 | EACH

DOMESTIC BEER

\$7.00 | EACH

IMPORTED OR MICROBREW BEERS

\$8.00 | EACH

HOUSE WINE

\$9.00 | EACH

PREMIUM WINE

\$12.00 | EACH

HOUSE MIXED DRINKS

\$9.00 | EACH

PREMIUM MIXED DRINKS

\$12.00 | EACH

CASH BAR

SODA OR BOTTLED WATER

\$4.00 | EACH

DOMESTIC BEER

\$9.00 | EACH

IMPORTED OR MICROBREW BEERS

\$10.00 | EACH

HOUSE WINE

\$10.00 | EACH

PREMIUM WINE

\$15.00 | EACH

HOUSE MIXED DRINKS

\$12.00 | EACH

PREMIUM MIXED DRINKS

\$14.00 | EACH

HOSTED TICKETS ON A CASH BAR

The Host pays for drinks when drink tickets are redeemed at the bar. Host is responsible for creation and distribution of tickets. Tickets are redeemed at \$9.00 per ticket for House Brands Bar and \$10.00 per ticket for a Premium Brand Bar.

WINE SELECTIONS

HOUSE WINE | \$40.00 PER BOTTLE

Josh Cabernet Sauvignon

Josh Pinot Grigio

La Vielle Fernie Rose

Saracco Moscato

Mionetto Prosecco

Conundrum White Blend

Conundrum Red Blend

Meiomi Chardonnay

PREMIUM WINES | \$60.00 PER BOTTLE

Harvey & Harriet Red Blend

Belle Glos Pinot Noir

Force & Grace Chardonnay

Groth Sauvignon Blanc

Whispering Angel

Roederer Estate

Emmolo Merlot

Dr Loosen Reisling

La Crema Pinot Grigio

WINE SELECTIONS

Please note that any specific wine request from the list is considered a specialty order that must be guaranteed, pre-purchased and cannot be 'Billed on Consumption'.