



VANDERBILT
Catering and Events



DINNER

V – VEGETARIAN
V+ – VEGAN
GF – GLUTEN FRIENDLY

FARM TO TABLE BUFFET 24 PERSON MINIMUM - STAFFING REQUIRED

\$32

SALAD - CHOOSE ONE

RADICCHIO & KALE SALAD - GF

raspberries | radishes | prosciutto
raspberry champagne vinaigrette

BEEF & BURRATA SALAD

HEIRLOOM CAULIFLOWER SALAD - V+/GF

arugula | black forbidden rice | kalamata olives | capers
fresh herbs | almonds | pickled red onions

SUMMER VEGETABLE CEVICHE - V+/GF

heirloom baby tomatoes | bell peppers | edamame
lima beans | peaches

SIDES - CHOOSE TWO

BALSAMIC GRILLED SQUASH - GF

parmesan

GOAT CHEESE POLENTA - V/GF

roasted tomatoes | wilted spinach

RISOTTO VERDE

peas | fava beans | mushrooms | leeks | lemon ricotta

CREAMY GARLIC BRUSSELS SPROUTS WITH BACON

BROWN BUTTER GARLIC CHARRED GREEN BEANS - V/GF

CRISPY CHILI CAULIFLOWER - V/GF

HONEY GARLIC ROASTED HEIRLOOM CARROTS

WHOLE ROASTED GARLIC MARBLE POTATOES - V+/GF

herb shallot vinaigrette



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SUBSTITUTE
VEGETARIAN OPTION FOR
ONE PROTEIN OR ADD
FOR AN ADDITIONAL
\$7/PERSON

FARM TO TABLE BUFFET

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MENU CONTINUED

PROTEINS - CHOOSE TWO

BLACKENED SALMON - GF

pickled okra & charred corn succotash

GRILLED LEMON CHICKEN - GF

truffle rosemary butter sauce

LEMON PEPPER CHICKEN BREAST - GF

CAST IRON PETIT TENDERLOIN AU POIVRE - GF

CORIANDER BAKED CHICKEN - GF

garlic basil sauce

SEARED SALMON - GF

asparagus succotash | creamy corn

VEGAN SUBSTITUTE

GRILLED PORTOBELLO STEAKS - V+/GF

choice of: spicy avocado chimichurri sauce or garlic basil sauce

DESSERTS - CHOOSE ONE

STRAWBERRY SHORTCAKE - V

home made biscuit cake | white chocolate icing

macerated strawberries | french vanilla espresso whipped cream

LEMON POUND CAKE - V/GF



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ITALIAN TRATTORIA BUFFET

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SALAD - CHOOSE ONE

ARTICHOKE TOMATO SALAD - V/GF

mozzarella | chickpea | artichoke | capers
pepperoncini | fresh basil

RUSTIC CAESAR SALAD

SIDES

PARMESAN CHARRED CAPRESE ASPARAGUS - V/GF

charred asparagus | roasted grape tomatoes | shaved parmesan
balsamic glaze

CRISPY GNOCCHI & RICOTTA - V

pomodoro sauce

PROTEINS - CHOOSE ONE CHICKEN & ONE BEEF

CHICKEN

PAN SEARED CHICKEN - GF

sage mushroom marsala

CHICKEN SCALLOPINI - GF

white wine cream sauce | mushrooms | lemon | garlic | parsley

BEEF

HOUSE MADE BEEF MEATBALLS

marinara | shaved parmesan

DESSERTS- CHOOSE ONE

ZEPPOLE DI SAN GIUSEPPE - V

traditional italian cream filled pastries

LIMONCELLO ITALIANO TIRAMISU - V



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LATIN FLAIR BUFFET

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FRIED PLANTAINS - V+/GF

cilantro garlic sauce | sweet corn & bean salsa

AVOCADO & CORN CHOPPED SALAD - V+/GF

romaine lettuce | tomatoes | peppers | red onion
avocado | cilantro lime

ARROZ ROJO - V+/GF

BRAISED BLACK BEANS - V+/GF

onions | peppers | oregano

CHILI LIME-RUBBED CHICKEN THIGHS - GF

HARISSA MARINATED FLANK STEAK - GF

rojo chimichurri

WHITE BEAN & GREEN CHILE ENCHILADAS - V/GF

cheese | mole sauce

TRES LECHES CAKE - V

salted caramel | whipped cream

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SOUTHERN COMFORT BUFFET

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PIMENTO CHEESE DIP - V/GF

crispy pork skins | crackers | crisp veggies

ARUGULA & RADICCHIO SALAD - V+/GF

apple | onion | candied pecans | citrus vinaigrette

FOUR CHEESE MACARONI - V

herbed breadcrumbs

CHARRED CAULIFLOWER & SHISHITO PEPPERS - V+/GF

picada sauce

BBQ BRISKET - GF

bourbon bbq sauce

SHRIMP & GRITS - GF

sweet peppers & onions | creamy bacon gravy
aged cheddar grits

VEGAN SUBSTITUTE

FRIED GREEN TOMATOES - V+/GF

red pepper coulis | charred corn & okra salsa

DESSERTS - CHOOSE ONE

PEACH COBBLER - V

tart & tangy raspberry sauce

BANANA PUDDING CAKE

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COASTAL MEDITERRANEAN BUFFET

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HARISSA CARROT DIP - V+/GF

roasted carrots | lentils | grilled pita | baby carrots | zucchini

ISARELI COUSCOUS & BEET SALAD - V

roasted red beets | cherry tomatoes | english cucumbers
feta | walnuts | mint | lemon dill dressing

BAKED SPINACH & ARTICHOKE PASTA - V

feta | gruyere | herbed breadcrumbs

STUFFED EGGPLANT ROLLS - V

cauliflower | couscous

GRILLED CHICKEN SOUVLAKI - GF

oregano | roasted garlic

MOROCCAN LAMB MEATBALLS

sweet tomato raisin sauce

VEGAN SUBSTITUTE

house made falafel - V+/GF

ORANGE OLIVE OIL ALMOND CAKE - V

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THE STEAKHOUSE BUFFET

24 PERSON MINIMUM - STAFFING REQUIRED

\$45

CHOPPED STEAKHOUSE SALAD - V/GF

cherry tomatoes | onion | bacon | blue cheese | herb vinaigrette

CHILI + HONEY ROASTED SWEET POTATOES - V+/GF

SAUTEED BABY BEETS & PICKLED MUSTARD SEEDS - V+/GF

GRILLED SALMON - GF

corn & zucchini salsa

GARLIC ROSEMARY RIBEYE - GF

horseradish cream

PROTEIN SUBSTITUTION

MESQUITE BBQ SMOKED CHICKEN - GF

alabama white bbq sauce

VEGAN SUBSTITUTION

GRILLED PORTOBELLO STEAKS - V+/GF

spicy avocado chimichurri sauce

DESSERTS - CHOOSE ONE

BUTTERSCOTCH PIE

butterscotch custard | whipped cream

CHOCOLATE BREAD PUDDING

DOUBLE FUDGE LAVA CAKE