



VANDERBILT
Catering and Events



RECEPTION

DISPLAYS

ARTISAN CHEESE DISPLAY

assortment of cheeses | fresh & dried fruits
artisan bread & crackers | seasonal jams

\$8

ANTIPASTO & CHARCUTERIE DISPLAY

cured italian & spanish meats | pickled seasonal vegetables
assorted olives | artisan bread & crackers

\$10

CHARCUTERIE & CHEESE DISPLAY

smoked & cured meats | seasonal jam | assorted olives
artisan bread & flatbread crackers

\$12

MEDITERRANEAN BOARD

hummus | fiery feta | olive tapenade | marinated vegetables
grilled pita | artisan bread & crackers

\$8

FARMERS MARKET BOARD

tri color cauliflower | baby carrots | watermelon radish | broccolini
cucumbers | avocado ranch | pimento cheese dip | beet hummus | naan
artisan bread & crackers

\$8

CRUDITE DISPLAY

assortment of crispy vegetables | green goddess | romesco dip

\$5

FRESH FRUIT DISPLAY - V+

\$4.50



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SLIDERS

SHAVED BEEF SLIDER provolone pickled onion horseradish dill cream	\$4
GRILLED CHICKEN SLIDER herb marinated chicken goat cheese spread roasted red pepper bruschetta ciabatta	\$4
CLUB BURGER SLIDER turkey burger bacon lettuce roma tomatoes avocado ranch dressing wheatberry bread	\$5
CORDON BLEU CHICKEN SLIDER grilled chicken swiss ham blue cheese sauce slider roll	\$5
GRILLED THAI SPICE CHICKEN SLIDER sriracha mayo sauce ground chicken patties bok choy leaves kings hawaiian roll	\$5
HAWAIIAN SALMON SLIDER honey ginger glaze pineapple salsa kings hawaiian roll	\$5
NASHVILLE HOT CHICKEN SLIDER slaw house made pickles	\$4
BLACK BEAN SLIDER - V roasted red peppers pimento ranch	\$4
FRIED HALLOUMI SLIDER - V pickled red onion marinated cremini butter lettuce black garlic aioli brioche bun	\$4
PULLED PORK SLIDER sweet & smoky pulled pork cornbread waffle slider dill pickle slaw	\$4
BEEF SLIDER ground beef & brisket white cheddar caramelized onion	\$4
HOT ITALIAN SLIDER salami pepperoni ham pepperoncini ranch provolone	\$4



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SANDWICHES & PINWHEELS

- CHICKEN SALAD CROISSANT** \$4
candied pecans | peaches | bibb lettuce | tarragon | butter croissant
- CAPRESE SLIDER - V** \$4
roma tomatoes | fresh basil | mozzarella | balsamic glaze
roasted garlic aioli | ciabatta roll
- BAJA SHRIMP SALAD CROISSANT SANDWICH** \$5
roasted corn | black beans | onions | peppers | tomatoes
shredded romaine | croissant
- COTTAGE CHEESE EGG SALAD CROISSANT - V** \$4
- SMOKED SALMON SALAD** \$4
ciabatta | cream cheese | red onion | capers | fresh dill
- OLIVE TAPENADE TEA SANDWICH - V** \$2
grilled focaccia | whipped herb cream cheese | open faced
- SOUTHERN PIMENTO TEA SANDWICH** \$2
smoked bacon | roasted red peppers
- GOAT CHEESE & HAM FOCACCIA TEA SANDWICH** \$2
apricot jam
- RED ONION JAM, ARUGULA & GOAT CHEESE TEA SANDWICH** \$2
herb aioli
- ENGLISH CUCUMBER & DILL CREAM CHEESE TEA SANDWICH - V** \$2
- BUFFALO CHICKEN PINWHEEL** \$2
celery | red onion | slaw | buffalo sauce | buttermilk blue cheese aioli
- SOUTHWESTERN PINWHEEL - V** \$2
chipotle mayo | roasted red pepper | black bean & corn salsa
cilantro
- GRILLED VEGAN PINWHEEL - V+** \$2
sundried tomato hummus | seasonal roasted vegetables
baby spinach | balsamic glaze



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HORS D'OEUVRES

PORT POACHED PLUMS & WHIPPED RICOTTA CROSTINI - V	\$4
apple thyme honey crumbled blue cheese	
GRILLED PEACH & WHIPPED RICOTTA CROSTINI - V	\$4
apple thyme honey crumbled blue cheese	
WHITE BEAN BRUSCHETTA - V+	\$4
sundried tomato basil	
BUTTERNUT SQUASH CROSTINI - V	\$4
red onion balsamic caviar	
FLANK STEAK CROSTINI	\$4
queso fresco chimichurri cilantro	
PICKLED BLUEBERRY CROSTINI - V	\$5
candy cane beets goat cheese crumble	
CRANBERRY, BRIE & PROSCIUTTO CROSTINI	\$5
naan fig glaze	
GRILLED PEAR & WHIPPED RICOTTA CROSTINI - V	\$4
apple thyme honey crumbled blue cheese	
FIG & BALSAMIC GOAT CHEESE CROSTINI - V	\$4
CHICKPEA BRUSCHETTA - V+	\$4
crispy garlic bread mashed chickpeas sun dried tomatoes parsley	
WHITE BEAN ARTICHOKE BASIL TOASTS - V+	\$4
SMOKED SALMON CROSTINI - GF	\$5
house made chip red onion caper dill chipotle creme	
HEIRLOOM TOMATO CROSTINI WITH WHIPPED FETA - V	\$4
WHIPPED GOAT CHEESE & BLUEBERRY CROSTINI - V	\$5
balsamic mixed greens	
TOMATO TARTARE - V	\$4
crisp baguette crostini capers chive shallot red wine vinegar cream	



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HORS D'OEUVRES

CAPRESE SKEWER - V/GF sweet cherry tomato fresh mozzarella basil	\$4
PEACH & MOZZARELLA SKEWER basil toasted almond balsamic glaze	\$5
ANTIPASTO SKEWER - V/GF marinated mozzarella roasted red pepper kalamata olive	\$5
BLACKBERRY CUCUMBER CAPRESE SKEWERS - V/GF	\$5
WATERMELON CAPRESE SKEWER - V/GF fresh basil marinated mozzarella balsamic glaze	\$4
BEET SALAD SKEWER - V/GF arugula feta walnut golden beets balsamic drizzle	\$4
WEDGE SALAD SKEWER - V+/GF baby tomato radish iceberg green goddess dressing	\$4
PROSCIUTTO MELON SKEWER - GF baby tomato radish iceberg green goddess dressing	\$4



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SPICY TUNA TARTARE POPPER crispy rice	\$5
MANGO & HEARTS OF PALM CEVICHE - V+/GF chili lime tortilla crunch	\$5
YUZU SHRIMP SALAD ROLL hawaiian roll shaved celery	\$4
THAI SHRIMP SALAD ENDIVE CUP - GF cucumber fresno pepper toasted peanut fried shallot micro cilantro	\$5
CRISPY AVOCADO WEDGES WITH CRAB SALAD - GF	\$5
CUCUMBER WRAPPED SUSHI ROLL - GF smoked salmon avocado asparagus sushi rice toasted sesame seeds	\$5
CITRUS SCALLOP CEVICHE red pepper flakes pistachio crumble yuzu vinaigrette crisp wonton	\$5
CHICKEN WONTON soy ginger marinated chicken sweet chili aioli	\$4
SMOKED SALMON TARTARE - GF potato rosti pickled shallot dill sauce	\$5
GRILLED SHRIMP & BLACK RADISH PUFF puff pastry tart goat cheese microgreens	\$5
SPICY TUNA & AVOCADO CUCUMBER SUSHI BITES - GF	\$5



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HORS D'OEUVRES

BEET HUMMUS NAAN CRISP - V olive & caper salsa dill tartar sauce	\$4
AVOCADO FETA MOUSSE BLINI - V	\$4
BUFFALO JACKFRUIT CUCUMBER CUP - V+/GF	\$5
TZATZIKI & ROASTED TOMATO GREEK CUCUMBERS - V+/GF	\$4
HEIRLOOM CARROT & EGGPLANT PATE - V+	\$4
SWEET POTATO BITES - V+/GF avocado tartare watermelon radish matchsticks micro greens	\$4
BEET PICKLED DEVILED EGGS WITH AVOCADO MOUSSE - V/GF	\$4
DILL PICKLED DEVILED EGGS - V/GF everything seasoning	\$4
MISO DEVILED EGGS- V/GF white miso soy sauce	\$5
STUFFED CHERRY TOMATO - V/GF whipped herb goat cheese	\$4
ROASTED CHICKEN FOCACCIA BITES red onion jam arugula goat cheese herb aioli	\$5
SPINACH & ARTICHOKE FETA PUFFS - V	\$4



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HOT HORS D'OEUVRES

EDAMAME POTSTICKERS - V \$4
toasted sesame | red pepper dipping sauce

SESAME SHORT RIB WONTONS \$4
sweet ginger sauce

CORIANDER & CHILI CRAB CAKES - GF \$5
charred corn | thai basil aioli

SHRIMP & CHIVE RICE PAPER DUMPLINGS - GF \$5
mint & lemon grass gelee | soy sauce caviar

FRIED OYSTER MUSHROOMS - V \$4
thai basil aioli | crisp basil leaves

ARANCINI \$4
shaved prosciutto | basil oil | marinara

SMOKED CHICKEN ARANCINI \$4
red pepper romesco sauce

FRIED SPAGHETTI WITH ARRABIATA SAUCE - V \$4

SPAGHETTI NESTS WITH ITALIAN MEATBALLS \$4

RICOTTA ZUCCHINI MEATBALLS - V \$4
candied tomato sauce

MINI SPICY MEATBALL SUBS \$5
burrata | arrabiata sauce | rustic baguette



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HOT HORS D'OEUVRES

SPANAKOPITA - V spinach fresh herbs	\$4
HEIRLOOM CARROT FALAFEL - V+/GF tahini sauce	\$5
ZUCCHINI PANEER FRITTERS - V/GF tarragon vinaigrette	\$5
LAMB MEATBALLS warm pita bread greek tzatziki sauce	\$5
CAULIFLOWER QUINOA MEATBALLS - V coconut turmeric sauce	\$4
CORNMEAL FRIED GREEN TOMATO - V/GF pimento cheese pickled peruvian pepper	\$5
MINI KENTUCKY HOT BROWN turkey bacon tomato jam mornay sauce toasted bread	\$5
NASHVILLE HOT CHICKEN & BISCUIT dill pickle aioli	\$5
SPICY PICKLE DEVILED TOTS - V/GF	\$4
SMOKED CHICKEN & WAFFLE chive & cheddar hashbrown waffle creole marmalade sauce	\$5
HONEY BUFFALO MEATBALLS	\$5
NASHVILLE HOT CAULIFLOWER BITES - V+/GF ranch drizzle	\$4



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HOT HORS D'OEUVRES

SOUTHWEST PULLED CHICKEN POTATO CAKE - GF \$4
chipotle creme | green onion

STREET CORN CROQUETTES - V/GF \$4
cilantro lime crema | cotija cheese

CRISPY CHILI SMASHED POTATO - V+/GF \$4
avocado chimichurri

SMOKED BRISKET TACOS \$5
crispy wonton | pulled brisket | chimichurri carrot slaw
avocado creme

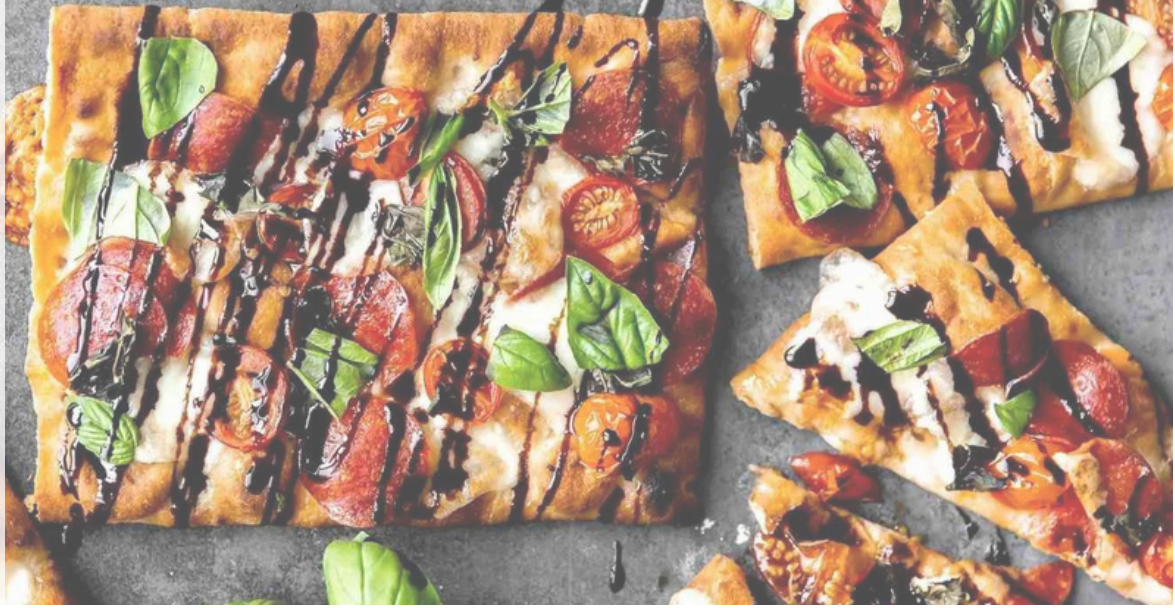
CRISPY HALLOUMI BITES WITH HOT HONEY - V \$4

GRILLED HALLOUMI TACOS - V/GF \$5
charred corn salad | creamy cilantro sauce

ROJO CHIMICHURRI MEATBALLS \$5



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FLATBREADS

WILD MUSHROOM FLATBREAD - V \$4
pesto | goat cheese

LOCAL TOMATO FLATBREAD \$4
basil oil | mozzarella | balsamic vinegar | basil

BLUEBERRY, FETA & HONEY CARAMELIZED ONION \$4

GREEN PIZZA FLATBREAD - V \$4
pesto | feta | artichokes | broccoli

PHILLY CHEESE STEAK FLATBREAD \$4
caramelized onion & bell pepper | shaved ribeye
provolone cheese | cheese wiz drizzle

GRILLED VEGETABLE FLATBREAD - V \$4
smoked almond muhammara