



RECEPTIONS

ARTISAN CHEESE DISPLAY	\$8
assortment of cheeses fresh & dried fruits artisan bread & crackers seasonal jams	
ANTIPASTO & CHARCUTERIE DISPLAY	\$10
cured italian & spanish meats pickled seasonal vegetables assorted olives artisan bread & crackers	
CHARCUTERIE & CHEESE DISPLAY	\$12
smoked & cured meats assortment of cheeses assorted olives seasonal jam flatbread crackers	
MEDITERRANEAN BOARD	\$8
hummus fiery feta olive tapenade marinated vegetables grilled pita	
FARMERS MARKET BOARD	\$8
tri color cauliflower baby carrots watermelon radish broccolini cucumbers avocado ranch pimento cheese dip beet hummus naan	
CRUDITÉ DISPLAY	\$5
assortment of crisp vegetables green goddess romesco dip	
FRESH FRUIT DISPLAY - V+	\$ 4.50



VANDERBILT
Catering and Events



RECEPTIONS

SLIDERS- \$4 EACH

Shaved Beef Slider

vermont white cheddar | pickled onion | horseradish-dill cream

Grilled Chicken Slider

herb marinated chicken | goat cheese spread | roasted red pepper bruschetta | ciabatta

Nashville Hot Chicken Slider

slaw | house-made pickles

Pulled Pork Slider

sweet & smoky pulled pork | cornbread waffle slider | dill pickle slaw

Beef Slider

ground beef & brisket | caramelized onion

Hot Italian Slider

salami | pepperoni | ham | pepperoncini relish | provolone cheese

Black Bean Slider – V

roasted red peppers | pimento ranch

Crispy Falafel Slider – V

tzatziki | brioche roll

Fried Halloumi Slider – V

pickled red onion | marinated cremini | butter lettuce | black garlic aioli | brioche bun



RECEPTIONS

COLD TEA SANDWICHES & PINWHEELS - \$2 EACH

Southern Pimento Tea Sandwich

smoked bacon | roasted red peppers

Chicken Salad Tea Sandwich

candied pecans | peaches | bibb lettuce | tarragon | butter
croissant

Buffalo Chicken Pinwheel

celery | red onion | slaw | buffalo sauce | buttermilk blue
cheese aioli

Olive Tapenade Tea Sandwich - V

grilled focaccia | whipped herb cream cheese

Southwestern Pinwheel - V

chipotle mayo | roasted red pepper | black bean & corn
salsa | fresh cilantro

Grilled Vegan Pinwheel - V

sun dried tomato hummus | seasonal roasted vegetables |
baby spinach | balsamic glaze



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RECEPTIONS

COLD HORS D'OEUVRES - \$4 EACH

Chicken Wonton

soy-ginger marinated chicken | sweet chili aioli

Flank Steak Crostini

queso fresco | chimichurri | cilantro

Yuzu Shrimp Salad Roll

hawaiian roll | shaved celery

Caesar Salad Wonton Cups – V

shaved parmesan | romaine | caesar dressing

Grilled Peach and Whipped Ricotta Crostini – V

apple thyme honey | crumbled blue cheese

Port Poached Plums and Whipped Ricotta Crostini – V

apple thyme honey | crumbled blue cheese

Butternut Squash Crostini – V

red onion | balsamic caviar

Stuffed Cherry Tomato – V, GF

whipped herb goat cheese

Caprese Skewer – V, GF

sweet cherry tomato | fresh mozzarella | basil

White Bean Bruschetta – V+

sundried tomato | basil



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HOT HORS D 'OEUVRES - \$4 EACH

Smoked Brisket Tacos

crispy wonton | pulled brisket | chimichurri carrot slaw | avocado crème

Lobster Biscuit

cheddar cheese biscuit | drawn butter

Mini Kentucky Hot Brown

turkey | bacon | tomato jam | mornay sauce | toasted bread

Nashville Hot Chicken & Biscuit

dill pickle aioli

Coriander & Chili Crab Cakes - GF

charred corn | thai basil aioli

Cornmeal Fried Green Tomato - V, GF

pimento cheese | pickled peruvian pepper

Heirloom Carrot Falafel - V+, GF

tahini sauce

Manchego & Chive Gougères - V

Wild Mushroom Flatbread -V

pesto | goat cheese