

C A B A N A

Special Events

CABANA's back patio has the capacity to serve up to 125 guests in a private, seated dinner format. Additionally, CABANA can utilize this space for stand-up and cocktail-styled events for up to 250 guests.

Other Information

- Prices are subject to change due to market variability.
 - Complimentary valet parking is available.
 - Audio/Visual Equipment rental is available.
 - We will decorate for parties with flowers, balloons or other requested decorations for an additional charge.
 - Vegetarian and other special dietary requests will be accommodated with advance notice.
 - Buffet service subject to an equipment rental charge.
 - Number of guaranteed guests must be received by 12:00 noon, 48 hours in advance of event date. In the event that the guarantee is not received, the original estimated attendance count will be prepared and billed.
 - A 30% non-refundable deposit is required to reserve space on a definite basis. Space may be reserved on a tentative basis without financial obligation giving you first right of refusal pending additional business inquiries.
 - A credit card number is required to guarantee payment for all charges.
- Payment in full by either credit card or check is required at the end of the event.**
- Reservations for up to 30 guests are available in a non-private setting.
 - Sales Tax is 9 ¼% and Gratuity is 20%.

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Special Events and Private Dining
Angela Hammit
615-414-0850
Angela@cabananashville.com

www.cabananashville.com

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Hors d' Oeuvres

**For hors d' oeuvres before dinner we recommend 3 or 4 per person.
For stand up cocktail parties we recommend 5 or 6 per person.
Each item may be ordered 25 servings or more.**

\$2.50

Ham sliders

Chicken sliders

Truffled egg salad on buttered toast points

Brie & spinach stuffed mushrooms

Pecan chicken salad on toast points

Vegetable crudités

\$3.00

Chicken satay

Steak satay

Crab hushpuppies

Spicy vegetable spring roll

Truffled deviled eggs

White bean hummus on
croustade w/ roasted peppers

Smoked trout canapé

Smoked salmon canapé

\$3.50

Baked brie & raspberry wrapped in phyllo

Tuna tartare on wonton crisp

Crab stuffed mushrooms

Antipasto platter

\$4.00

Shrimp & Grits

Chilled shrimp w/ cocktail sauce

Crab salad in phyllo cups

Scallops wrapped in bacon

Mini crab cakes w/ remoulade

Truffle risotto balls

\$4.50

Lobster corn salad

Lamb lollie pop

Venison wellington

Wild mushroom/goat cheese phyllo

\$5.00

Crab & lobster stuffed tuna

Fig & goat cheese stuffed lamb chop

Scallop ceviche

Vennison carpaccio

Salmon tartar on a waffle chip
with caviar and creme fraiche

Heirloom cherry tomato stuffed with
housemade mozzarella, basil &
Balsamic syrup

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Buffet Menu

CATEGORY I 25.95

Grilled Ashley Farms chicken breast with herbed chicken jus

BBQ baby back ribs

Cheese tortellini with crushed tomato basil sauce

Penne pasta with ham, mushrooms, sweet peas & parmesan cream

Smoked pork loin with maple cream

Chicken pot pie with fresh vegetables & puff pastry

Vegetarian lasagna with roasted vegetables, spinach & house made mozzarella
(also available with Italian sausage or meat sauce)

Pulled BBQ pork

Potato gnocchi tossed with roasted garlic cream sauce

Grilled salmon with lemon beurre blanc

CATEGORY II 33.95

Grilled pork tenderloin with apple pear compote

Grilled Mahi Mahi (corn crusted & blackened also available)
with Pico de gallo or spicy crawfish cream

Smoked BBQ chicken with bourbon BBQ sauce

Black bean & chicken ravioli with andouille cream sauce

Herb roasted chicken with natural jus

Buttermilk fried chicken with sawmill gravy

Tennessee rainbow trout (almond crusted or grilled)
with roasted corn sauce

Roasted Halibut

Grilled hangar steak with onion marmalade

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CATEGORY III 45.95 (includes carving station)

Sliced beef tenderloin with horseradish sauce
Roasted rack of lamb with rosemary demi glace & mint jelly
Seared day boat scallops with hollandaise sauce
Shrimp & scallop pot pie in brandied lobster cream
Slow roasted prime rib with natural jus & horseradish sour cream
Coffee & cocoa crusted venison with lingonberry sauce
Roasted sirloin with red wine demi glace
Crab stuffed sole with Lemon basil butter sauce

SIDES

TN cheddar grits (add shrimp to grits for \$3.00 per person)
TN white cheddar & country ham grits (add shrimp to grits for \$3.50 per person)

Creamy Parmesan polenta	Loaded mashed potatoes
Garlic whipped potatoes	White & wild rice pilaf
Vanilla whipped sweet potatoes	Mac & cheese
Sweet potato gratin	Scalloped Yukon gold potatoes
Buttered broccoli	Seasonal roasted vegetables
Squash casserole	Stir fried vegetables
Corn pudding	Glazed carrots
Green bean almondine	Steamed Broccoli

Pick any three main dishes from a single category and any two side items

Price includes chef's choice dessert assortment

**Additional side items are \$3.00 per person
We can custom build your menu to your event**

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BRUNCH MENU \$35.00 per person

Fresh fruit bowl

Apple wood smoked bacon

Maple sage sausage

Cheddar grits

Breakfast casserole

Steamed asparagus

Scrambled eggs

Antipasto mirror to include:

TN cheeses, Benton's country ham, roasted peppers,
marinated pear tomatoes, deviled eggs, house made mozzarella

Chilled seafood mirror with:

Smoked salmon, smoked trout

Breakfast breads to include:

Mini bagels, assorted muffins, warm sticky buns, sweet potato biscuits
with housemade preserves, jams, cream cheese and butter

Assorted Dessert Station

Beverages

Wine By The Glass
Wine By The Bottle
Domestic Beer
Imported Beer
Premium Beer

\$7/glass and up
\$26/bottle and up
\$3.50
\$4.00
\$4.25

Liquor Well
Call
Premium
Bottled Water Liter
Bottled Water Small

\$5.00
\$6.00
\$6.75
\$6.00
\$3.00

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Seated Dinner One

\$50 plus tax and gratuity

Choice of One:

Organic Field Greens

Grilled pears, candied walnuts, Gorgonzola cheese,
red onion, raspberry vinaigrette

Garden Salad

Tomatoes, cucumbers, cheddar cheese
and garlic croutons

Choice of Three:

Grilled Salmon with buerre blanc

Grilled Ashley Farms organic chicken with herbed jus

Slow roasted prime rib with horseradish sauce

Bob White Spring's rainbow trout with sweet corn sauce

14oz. smoked pork chop with bourbon BBQ sauce

Choice of One:

Chocolate Raspberry Ganache Cake

Banana Foster Cream Pie

Fresh Berry Cobbler with Ice Cream

House made Banana Pudding

NY Style Cheesecake (other flavors available)

Tiramisu Cake

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Seated Dinner Two

\$55 plus tax and gratuity

Choice of One:

Organic Field Greens

Grilled pears, candied walnuts, Gorgonzola cheese,
red onion, raspberry vinaigrette

Garden Salad

Tomatoes, cucumbers, cheddar cheese
and garlic croutons

Choice of Three:

Sliced beef tenderloin with red wine demi

Seared "Day Boat" scallops with hollandaise

Roasted rack of lamb with rosemary demi

Coco and coffee rubbed venison with lingonberry sauce

Grilled mahi mahi with pineapple salsa

Choice of One Dessert

Chocolate Raspberry Ganache Cake

Banana Foster Cream Pie

Fresh Berry Cobbler with Ice Cream

House made Banana Pudding

NY Style Cheesecake (other flavors available)

Tiramisu Cake

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