

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 theme parties and provide clowns, magicians, flowers and balloons 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 carpacchio

Salmon tartar on a waffle chip
with caviar and creme fraiche

Heirloom cherry tomatoes(available in season)
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 caper cream

CATEGORY II \$35.95

Grilled pork loin 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

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

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

Price includes chef's choice dessert assortment

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BRUNCH MENU \$35.00

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, 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 | \$50.00

Choice of One:

Organic Field Greens

Candied walnuts, Gorgonzola cheese,
red onion, raspberry vinaigrette

Garden Salad

Tomatoes, cucumbers, cheddar cheese
and garlic croutons

Caesar Salad

with sourdough croutons, crispy Benton's ham
and Parmesan cheese

Choice of Three:

Grilled Salmon with beurre 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

Pork loin with Maple cream

Choice of One Dessert:

Death by Chocolate Cake

Peanut Butter Pie

Fresh Berry Cobbler with Ice Cream

House made Banana Pudding

NY Style Cheesecake (other flavors available)

Tiramisu Cake

Beverages

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Wine By The Bottle
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SEATED DINNER II \$55.00

Choice of One:

Organic Field Greens

Candied walnuts, Gorgonzola cheese,
red onion, raspberry vinaigrette

Garden Salad

Tomatoes, cucumbers, cheddar cheese
and garlic croutons

Caesar Salad

with sourdough croutons, crispy Benton's ham
and Parmesan cheese

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:

Death by Chocolate Cake

Peanut Butter Pie

Fresh Berry Cobbler with Ice Cream

House made Banana Pudding

NY Style Cheesecake (other flavors available)

Tiramisu Cake

Beverages

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