

# 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.**

**\$2.00**

Ham sliders

Chicken sliders

Smoked mozzarella in puff pastry

Brie & spinach stuffed mushrooms

Vegetable crudités

**\$2.50**

Chicken satay

Steak satay

Crab hushpuppies

Spicy beef spring roll

Spicy vegetable spring roll

Crab salad in phyllo cups

Truffled deviled eggs

Truffled egg salad on buttered toast points

White bean hummus on  
croustade w/ roasted peppers

Smoked trout canapé

Smoked salmon canapé

Pecan chicken salad on toast points

**3.00**

Mini chicken pot pies  
w/ wild mushrooms & goat cheese

Baked brie & raspberry wrapped in phyllo

Tuna tartare on wonton crisp

Crab stuffed mushrooms

Antipasto platter

**3.50**

Lobster corndogs

Prosciutto wrapped shrimp

Chilled shrimp w/ cocktail sauce

Scallops wrapped in bacon

Mini crab cakes w/ remoulade

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## Buffet Menu

### CATEGORY I 22.95

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 chop with bourbon BBQ  
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

### CATEGORY II 32.95

Grilled salmon with lemon beurre blanc  
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  
Grilled hangar steak with onion marmalade

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## CATEGORY III 42.95 (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 \$2.00 per person)  
TN white cheddar & country ham grits (add shrimp to grits for \$2.00 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	

**Pick any two 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

<b>Wine By The Glass</b>	<b>\$7/glass and up</b>	<b>Liquor Well</b>	<b>\$5.00</b>
<b>Wine By The Bottle</b>	<b>\$26/bottle and up</b>	<b>Call</b>	<b>\$6.00</b>
<b>Domestic Beer</b>	<b>\$3.50</b>	<b>Premium</b>	<b>\$6.75</b>
<b>Imported Beer</b>	<b>\$4.00</b>	<b>Bottled Water Liter</b>	<b>\$6.00</b>
<b>Premium Beer</b>	<b>\$4.25</b>	<b>Bottled Water Small</b>	<b>\$3.00</b>

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## Seated Dinner One

**\$45 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

NY style cheesecake (other flavors available)

Warm apple crisp

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## Seated Dinner Two

**\$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:**

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

NY style cheesecake (other flavors available)

Warm apple crisp

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## Event Minimums & Rentals

The following are the minimums and rental fees for Cabana’s back patio and full restaurant buyouts. This information is subject to change based on but not limited to: holidays, graduation, in-town events and management’s discretion.

Minimums are inclusive of food and beverages, less tax, rentals and 20% gratuity.

CABANA	Happy Hour 5-7 p.m.	Dinner 6-10 p.m.	Reception & Dinner 5-10 p.m.	Entire Evening 4 p.m.-2 a.m.	Full House Buyout 4 p.m.	Late Night 11 p.m.-2 a.m.	Lunch
Sunday	\$1,000	\$2,000	\$3,000	\$5,000	\$7,500	\$1,000	\$1,000
Monday	\$1,000	\$4,000	\$5,000	\$6,000	\$10,000	\$1,000	\$1,000
Tuesday	\$1,500	\$4,000	\$5,000	\$6,000	\$10,000	\$1,000	\$1,000
Wednesday	\$1,500	\$4,000	\$6,000	\$8,000	\$10,000	\$2,000	\$1,000
Thursday	\$2,000	\$6,000	\$8,000	\$10,000	\$15,000	\$4,000	\$1,000
Friday & Saturday	\$2,000	\$13,000	\$15,000	\$25,000	Please call	\$8,000	\$1,000

CABANA	Happy Hour Rental	Dinner Rental	Buyout Rental
Sunday - Thursday	\$75	\$100	\$300
Friday & Saturday	\$100	\$150	\$300