



TWO
TWENTY
TWO

grill & cateringSM

menus



TWO TWENTY•TWO grill & catering

- policies and procedures

menus

Our published menus are merely suggestions. We welcome the opportunity to tailor a menu to your event's specific needs and goals. It is requested that all selections be confirmed at least 14 days in advance of the event. To ensure quality and safety, all food must be prepared and served by our team. We cannot accept "prepared" donated food products. Due to food handling and safety concerns, left-over food may not be removed from the premises.

taxes and service charge

All food and beverage is subject a 21% service charge. Food and services, where applicable, are subject to 9.25% state sales tax unless valid proof of tax-exempt status is supplied. Alcoholic beverage pricing includes all required taxes.

guarantee

A final guarantee of attendance must be submitted at least 72 hours prior to the function date. For events occurring on Mondays or Tuesdays, please provide this number by 5:00 p.m. the preceding Friday. It is the client's responsibility to furnish this guarantee. In the absence of a final guarantee, charges will be based upon the original contracted guest count, or actual attendance, whichever is greater. We allow for a 3% oversight. Should your attendance exceed the oversight, a 10% surcharge will be added to the base menu price of each additional guest served.

payment

To secure our services, a 50% deposit on the event's estimated cost is due with receipt of a signed contract. A final invoice for payment of the balance will be provided upon the completion of the event (once alcohol consumption is calculated, etc.). Payment terms on the remaining balance are "net 30 days" upon receipt of the final invoice.

cancellation

Should you find it necessary to cancel an event 30 days or more prior to the contracted event date, the cancellation penalty will equal 50% of your contracted amount or 100% of your initial deposit. For cancellations occurring inside of 30 days prior to the contracted event date, the cancellation penalty will be equal to 100% of all estimated revenues.

alcoholic beverages

The Tennessee Alcoholic Beverage Commission regulates the sales and service of all alcoholic beverages.

Hall of Fame Grill & Catering, LLC, doing business as Two Twenty•Two Grill & Catering is responsible for the administration of those regulations for events at the Country Music Hall of Fame® and Museum. Therefore, all alcoholic beverages must be purchased from Hall of Fame Grill & Catering, LLC. For “hosted” bars, all charges are based on consumption.

We will be happy to share our consumption audit with you after the event. It is a great tool for future planning purposes.

rentals and décor

Menus are priced to be inclusive of standard service equipment... tables, fruitwood finished folding chairs, floor-length spun polyester linens, glassware, china and flatware. There are many linen color options to choose from at no additional charge.

Complimentary votive candles are standard for all evening events.

Should you desire additional rentals, a different chair, or wish to upgrade linens, china, glassware, etc., your catering representative will be happy to discuss options and pricing with you.

For additional fees, we will gladly assist you with floral centerpieces, ice sculptures, decorative lighting, and many other décor elements.

labor

Our staffing ratio is generally 1 server per every 20 guests. Labor, with the exception of “cash” bars, and “hosted” bars that fail to meet minimum sales requirements, is included in all menu pricing. However, should your event exceed the contracted end time, or require additional staffing at your request, additional labor fees will be assessed.

A service charge of 25% will apply for events scheduled on certain holidays. These include the following: Easter Sunday, Independence Day, Thanksgiving Day, Christmas Eve, Christmas Day, New Year’s Eve and New Year’s Day.

BUFFET BREAKFAST

Served with freshly brewed regular and decaffeinated coffee and a selection of hot teas.

Prices are based on a minimum of 25 guests.

All food and beverage is subject to a 21% service charge and 9.25% state sales tax.

sunrise

seasonal fruit and berries
honey-yogurt dipping sauce
assorted pastries and muffins
jams and sweet cream butter

freshly squeezed florida orange juice
cranberry juice

\$15.00++ per person

rise and shine

seasonal fruit and berries
honey-yogurt dipping sauce
assorted pastries and muffins
jams and sweet cream butter

scrambled eggs

choice of:

applewood smoked bacon, country ham,
pork or turkey sausage patties

home-style breakfast potatoes

freshly squeezed florida orange juice
cranberry juice

\$24.00++ per person

daybreak

seasonal fruit and berries
honey-yogurt dipping sauce

scrambled eggs

southern-style biscuits

"sawmill" sausage gravy

choice of:

applewood smoked bacon, country ham,
pork or turkey sausage patties

freshly squeezed florida orange juice
cranberry juice

\$20.00++ per person

morning glory

tropical fruit salad

fresh bagels and smoked nova salmon
assorted flavored cream cheese

eggs benedict with corn beef hash
classic hollandaise

toasted almond french toast
Vermont maple syrup

cheese blintzes with passion fruit sauce

freshly squeezed florida orange juice
freshly squeezed grapefruit juice
cranberry juice

\$29.00++ per person

BUFFET LUNCH

Prices are based on a minimum of 25 guests.

Served with sweet and unsweetened iced tea, regular and decaffeinated coffee, and a selection of hot teas.

All food and beverage is subject to a 21% service charge and 9.25% state sales tax.

lyric

southern-style potato salad
cole slaw

deli sliced smoked turkey breast,
black forest ham and roast beef

cheddar, swiss, and pepper jack

fresh lettuce, tomato, onion, and pickles

assorted sandwich breads

assorted kettle potato chips

fresh baked gourmet cookies

\$26.00++ per person

key

southern-style potato salad
cole slaw

grilled marinated chicken breasts

cheddar, swiss, and pepper jack

fresh lettuce, tomato, onion, and pickles

soft wheat buns

assorted kettle potato chips

fresh baked brownies and blondies

\$27.00++ per person

verse

seasonal fruit salad

mixed green salad
assorted dressings

grilled marinated chicken breasts

hickory-smoked pulled barbeque pork

soft wheat buns

barbeque sauce, chow chow,
assorted hot sauces and pickles

baked beans

roasted corn on the cob

fresh baked gourmet cookies

\$29.00++ per person

melody

mixed green salad
assorted dressings

caribbean grilled pork tenderloin
"mojo" marinated boneless breast of chicken
mango-lime salsa

black bean and yellow rice congrí
fried plantains
roasted seasonal vegetables

pan de agua
sweet cream butter

coconut flan
tres leche

\$30.00++ per person

tempo

mixed green salad
assorted dressings
grilled marinated breast of chicken
hickory-smoked pulled barbeque pork
barbeque sauce, chow chow,
assorted hot sauces and pickles
white Vermont cheddar mac and cheese
turnip greens
roasted seasonal vegetables
fresh baked cornbread
sweet cream butter
caramelized meyer lemon tart
chocolate "ice box" pie
\$30.00++ per person

chorus

caesar salad with croutons
pasta salad primavera
artichoke and spinach
stuffed boneless breast of chicken
sun-dried tomato cream sauce
pesto mashed potatoes
roasted seasonal vegetables
fresh baked artisan breads
sweet cream butter
assorted desserts
\$32.00++ per person

harmony

caprese salad
fresh mozzarella, tomato and basil
chicken picatta
linguine with shrimp "fra diavolo"
asiago-garlic orzo pilaf
sautéed green beans with shallots
garlic bread and focaccia
sweet cream butter
tiramisu and cannoli
\$33.00++ per person

bridge

seasonal fruit display
pasta salad primavera
mixed green salad
assorted dressings
curried chicken salad
smoked tuna salad
grilled portobello mushrooms
and roasted red peppers
havarti, jarlsberg, and gouda
gourmet condiments and spreads
fresh baked artisan breads, pita, and focaccia
caramelized meyer lemon tart
Kentucky bourbon pecan pie
sweet whipped mascarpone cheese
\$34.00++ per person

PLATED LUNCH

Served with sweet and unsweetened iced tea, regular and decaffeinated coffee, and a selection of hot teas.
All food and beverage is subject to a 21% service charge and 9.25% state sales tax.

a sharp

mixed green salad
assorted dressings
pit-smoked, bone-in chicken breast
roasted, herbed new potatoes
seasonal vegetable medley
fresh baked artisan breads and rolls
sweet cream butter
dessert selection

\$26.00++ per person

b flat

chef's seasonal specialty soup
smoked turkey breast
blackberry gastrique
roasted pumpkin and feta risotto
grilled asparagus
fresh baked artisan breads and rolls
sweet cream butter
dessert selection

\$28.00++ per person

c major

crisp wedge of iceberg with cucumbers
and sweet grape tomatoes
house-made ranch dressing
pan-fried boneless breast of chicken
marsala wine and mushroom reduction
sour cream and chive mashed potatoes
sautéed fresh green beans
fresh baked artisan breads and rolls
sweet cream butter
dessert selection

\$28.00++ per person

d minor

mixed green salad
assorted dressings
roasted tenderloin of pork
caramelized maple glaze
sweet potato hash
southern succotash
green limas, black-eyed peas,
corn, okra and onion
fresh baked artisan breads and rolls
sweet cream butter
dessert selection

\$30.00++ per person

BOX LUNCHES

Box lunch selections are packed in attractive upscale "green" containers with eco-friendly flatware, salt and pepper, napkin, and wet nap.

Seating is not provided, but can be arranged for an additional \$3.00+ per person. All food and beverage is subject to a 21% service charge and 9.25% state sales tax.

choice of:

grilled chicken breast with pepper jack on whole wheat roll

smoked roast beef with cheddar and horseradish sauce on onion roll

hickory-smoked turkey and swiss on croissant

julienne of marinated fresh vegetables and feta in pita

all include:

pasta salad primavera

seasonal fruit salad

fresh baked gourmet cookie or brownie

chilled bottled water or soft drink

\$14.00 ++ per person

BASE RECEPTION PACKAGES

Use one of our four base reception packages to design your reception menu.

Passed hors d'oeuvre selections, additional "action" stations and displays can be found on the following pages.

We will be happy to assist with these selections.

Served with regular and decaffeinated coffee and a selection of hot teas.

All food and beverage is subject to a 21% service charge and 9.25% state sales tax.

gold

two passed hors d'oeuvre selections

fresh garden vegetable assortment

basil and bleu cheese dips

imported and domestic cheese

fresh fruit garnish, gourmet crackers and crostini

spinach-artichoke dip

house-made chips

fresh fruit, melon and berry kabobs

dark chocolate fondue

assorted desserts

\$44.00++ per person

platinum

two passed hors d'oeuvre selections

fresh garden vegetable assortment

basil and bleu cheese dips or savory fondues

hickory-smoked breast of turkey

chef-carved with artisan rolls

honey mustard, seasonal fruit mayonnaise
and cranberry relish

choice of:

chips and dips, pâté and terrines or

baked brie en crôte

fresh fruit, melon and berry kabobs

dark chocolate fondue

assorted desserts

\$46.00++ per person

double-platinum

three passed hors d'oeuvre selections
roasted steamship round of beef
chef-carved with artisan rolls
béarnaise, whole grain mustard,
peppercorn mayonnaise and horseradish cream
fresh garden vegetable assortment
basil and bleu cheese dips or savory fondues
imported and domestic cheese
fresh fruit garnish, gourmet crackers and crostini
spinach-artichoke dip
house-made chips
fresh fruit, melon and berry kabobs
dark chocolate fondue
assorted desserts
\$54.00++ per person

diamond

three passed hors d'oeuvre selections
smoked tenderloin of beef
and hickory-smoked breast of turkey
chef-carved with artisan rolls
béarnaise, whole grain mustard, honey mustard,
peppercorn mayonnaise, seasonal fruit mayonnaise,
horseradish cream and cranberry relish
choice of two:
Italian pasta, risotto, mashed potatoes
or mac and cheese action stations
fresh fruit, melon and berry kabobs
dark chocolate fondue
assorted desserts
\$61.00++ per person

RECEPTION HORS D'OEUVRE

Select from the offerings below to complete or upgrade your base reception package.

We will be happy to assist with selection, service options and any additional costs.

All food and beverage is subject to a 21% service charge and 9.25% state sales tax.

cold

tapenade and goat cheese toast points	crunchy "bam bam" crawfish roll
grilled eggplant on crouton saffron aioli	spicy rémoulade
grilled portobello crostini bleu cheese and truffle oil	deviled country ham in profiterole
marinated jumbo shrimp cocktail on bamboo skewer cocktail sauce	house-made pimento cheese on cucumber rondelle
smoked nova salmon or brook trout crème fraîche and dill in roasted new potatoes	cucumber, watercress and/or smoked salmon tea sandwiches
bruschetta	deviled eggs
buffalo mozzarella, roma tomatoes, and fresh basil extra virgin olive oil drizzle	sweet pickle egg mousse, smoked paprika and chervil
lobster salad in bouché fresh tarragon	tuna or beef tartare on pappadum
char siu duck and water chestnut salad on Belgian endive	lump crab, avocado and caviar on plantain crisp
sugar snap pea with herbed boursin	medallion of smoked beef tenderloin miniature bleu cheese biscuits
champagne pork canapé cipollini onion marmalade	Asian vegetable salad on crisp fried wonton
	Thai pork, chicken or vegetarian summer rolls sweet chili-ginger sauce

RECEPTION HORS D'OEUVRE

Select from the offerings below to complete or upgrade your base reception package.

We will be happy to assist with selection, service options and any additional costs.

All food and beverage is subject to a 21% service charge and 9.25% state sales tax.

hot

low country crab cakes
pecan rémoulade

wild mushroom wonton

stuffed button mushrooms
filled with ham and brie cheese,
or andouille sausage

vegetable spring rolls
Thai chili sauce

roquefort and pear phyllo tartlet

cornmeal-cruste fried chicken tenderloins
honey mustard dip

oysters Rockefeller
on the half shell with spinach,
bacon, and cream sauce

applewood bacon-wrapped sea scallops

petite beef Wellington

grilled Cuban sandwiches
roasted pork, ham, swiss, pickles, and mustard
on pan de aqua

fried cheese grit cakes
tomato and country ham

fried green tomatoes
chipotle aioli

duck sausage in puff pastry
cilantro pesto

pork dim sum
Tupelo honey-ponzu sauce

Malaysian chicken satay
Thai peanut-chilli dip

lemon herb chicken satay
mornay dip

beef satay
beurre meunière sauce

brochette of pork tenderloin
and granny smith apple

Caribbean conch fritters
key lime aioli

tempura-fried coconut shrimp
guava sauce

RECEPTION DISPLAYS

These eye-catching displays can be added to any base reception package.

Prices are based on a minimum of 100 guests.

All food and beverage is subject to a 21% service charge and 9.25% state sales tax.

cheese fondue

an array of international and domestic cheese
fresh fruit garnish, gourmet crackers
and crostini

\$9.00++ per person

crusty breads, breadsticks
and fresh garden vegetable assortment
three seasonal savory fondue selections

\$9.00++ per person

crudités mediterranean crudités

fresh garden vegetable assortment
basil and bleu cheese dips

\$8.00++ per person

chilled, marinated grilled vegetables
tabouleh, hummus, baba ghanoush and tzatziki
pita points, lavosh, capers, and olives

\$10.00++ per person

spinach-artichoke dip

with house-made chips

\$7.00++ per person

pâté

assorted pâté and terrines
papaya chutney and gourmet crackers

\$12.00++ per person

fruit

seasonal fruit, melon and berry kabobs
dark chocolate fondue
and honey-yogurt dipping sauce

\$8.00++ per person

grand crudités

fresh garden vegetable assortment
basil and bleu cheese dips
an array of international and domestic cheese
fresh fruit garnish, gourmet crackers and crostini
spinach-artichoke dip with house-made chips
seasonal fruit, melon and berry kabobs
dark chocolate fondue

\$18.00++ per person

baked brie en crôte

imported brie baked in phyllo pastry
served with crisp flatbreads

\$8.00++ per person

chips and dips

house-made chips with pico de gallo,
salsa verde, black bean and corn salsa,
spicy queso, and warm spinach-artichoke dip

\$7.00++ per person

gourmet salad sampler

choose three:

cucumber and vidalia onions,
black-eyed pea, corn and potato,
pasta salad primavera, marinated tomato,
mesclun greens with assorted dressings,
jicama slaw, or summer fruit and pecan

\$8.00++ per person

smoked hawaiian fish

marlin, ahi, tako and mahi mahi
crème fraiche, wasabi-horseradish sauce
and toast points

\$15.00++ per person

chilled, smoked beef tenderloin

medallions of smoked beef tenderloin
miniature bleu cheese biscuits
horseradish cream and whole grain mustard

\$15.00++ per person

seared ahi

sesame-crust seared tuna loin
crisp rice crackers, wasabi aioli,
soy sauce and pickled ginger

\$18.00++ per person

raw bar

your choice of seasonal shellfish
presented on ice
with appropriate sauces and lemon

market price

RECEPTION ACTION STATIONS

Additional action stations can be added to any base reception package.

Prices are based on a minimum of 100 guests and include the labor of a chef/attendant.

All food and beverage is subject to a 21% service charge and 9.25% state sales tax.

hickory-smoked turkey breast

chef-carved with artisan rolls
honey mustard, seasonal fruit mayonnaise,
and cranberry relish
\$8.00++ per person

hickory-smoked tenderloin of beef

chef-carved with miniature bleu cheese biscuits
béarnaise, whole grain mustard,
peppercorn mayonnaise, and horseradish cream
\$14.00++ per person

bourbon glazed ham

chef-carved with Southern-style biscuits
honey mustard, seasonal fruit mayonnaise,
and peach-apricot chutney
\$8.00++ per person

Tennessee barbeque

pulled turkey and pork
miniature corn hoe cakes, Southern-style biscuits
honey mustard, bbq sauce, assorted hot sauces
pickles, onions, and jalapeños
\$12.00++ per person

roasted steamship round of beef

chef-carved with artisan rolls
béarnaise, whole grain mustard,
peppercorn mayonnaise, and horseradish cream
\$10.00++ per person

fajitas

grilled marinated steak, chicken, and shrimp
sautéed peppers and onions, soft flour tortillas
salsa verde, pico de gallo, guacamole,
sour cream, and jalapeños
\$10.00++ per person

creole

“bam bam” salad
Natchitoches meat pies,
bbq shrimp and grits,
chicken étouffée
\$16.00++ per person

salmon

citrus-glazed Pacific salmon
lavosh, fried capers, and roasted lemons
cucumber-dill riata
\$12.00++ per person

mac and cheese

penne, elbow, and fusilli pasta
cheddar, smoked gouda,
and pepper jack sauces
toppings include:
chives, bacon, sun-dried tomatoes,
early peas, and grated parmesan
martini glass presentation
\$8.00++ per person

grits

three cheese grits, shrimp and tasso ham grits,
and roasted garlic grits
toppings include:
chives, bacon, fresh tomato, sautéed onion,
black-eyed peas, cheddar, and parmesan
martini glass presentation
\$9.00++ per person

mashed potatoes

sweet potato, yukon gold, and skin-on red bliss
toppings include:
chives, bacon, basil pesto, sour cream,
grated parmesan, cheddar,
toasted pecans, and brown sugar
martini glass presentation
\$8.00++ per person

pasta

penne, farfalle, and coquille pasta
marinara, roast garlic alfredo, and
herbed white wine/extra virgin olive oil sauces
toppings include:
grilled chicken, Italian sausage, grilled zucchini,
summer squash, mushrooms, sweet peppers,
oven-dried tomatoes, and grated parmesan
\$9.00++ per person

risotto

forest mushroom, primavera,
and saffron risottos
toppings include:
bacon, green onion, oven-dried tomatoes,
grilled zucchini, grilled summer squash,
and grated parmesan
martini glass presentation
\$9.00 ++ per person

FAMILY-STYLE DINNER

A great way to re-ignite old friendships... or build new ones.

Served with sweet and unsweetened iced tea, regular and decaffeinated coffee, and a selection of hot teas.

All food and beverage is subject to a 21% service charge and 9.25% state sales tax.

nashvillian

salad selection (plated)
one entrée selection
three made-from-scratch sides
cornbread and Southern-style biscuits
jams and sweet cream butter
dessert selection (plated)

\$46.00++ per person

music city express

salad selection (plated)
two entrée selections
three made-from-scratch sides
cornbread and Southern-style biscuits
jams and sweet cream butter
dessert selection (plated)

\$52.00++ per person

entrees

cornbread and pecan stuffed
fried boneless breast of chicken
vidalia onion cream sauce
country fried steak
smothered pork chops
slow-roasted chicken
meatloaf
beef or vegetarian lasagna
smoked turkey breast
yankee pot roast
sweet Italian sausage with peppers and onions
braised beef short ribs

salads

mixed green salad
assorted dressings
wedge of iceberg
house-made ranch dressing
heirloom tomato (seasonal)

sides

cole slaw
marinated cucumbers, tomatoes, and onions
potato salad
sautéed fresh green beans
country-style green beans
grilled asparagus
steamed broccoli
summer squash casserole
red wine braised brussels sprouts
slow-cooked turnip greens
candied sweet potatoes
cheddar, smoked gouda, or pepper jack
mac and cheese
home-style mashed potatoes
scalloped potatoes
twice-baked potatoes
roasted, herbed new potatoes
chive and sour cream latkes

dessert

chocolate-banana or "Commander's Palace"
bread pudding
Southern-style banana pudding
Kentucky bourbon pecan pie
mixed berry or peach cobbler
fresh strawberry shortcake

BUFFET DINNER

Prices are based on a minimum of 50 guests.

Served with sweet and unsweetened iced tea, regular and decaffeinated coffee, and a selection of hot teas.

All food and beverage is subject to a 21% service charge and 9.25% state sales tax.

fiddle

red bliss potato salad

mixed green salad

assorted dressings

hamburgers

herbed boneless chicken breasts

cheddar, swiss and pepper jack

fresh lettuce, tomato, onion
and pickles

soft wheat buns

assorted kettle potato chips

fresh baked brownies
and blondies

\$41.00++ per person

mandolin

antipasto

caesar salad

creamy caesar dressing

chicken picatta

homemade meat

-or-

vegetarian lasagna

sautéed fresh green beans

cauliflower gratin

garlic bread

tiramisu and cannoli

\$45.00++ per person

banjo

mixed green salad

assorted dressings

smoked turkey breast
with gravy

sautéed fresh green beans
with shallots

roasted, herbed new potatoes

roasted vegetables

fresh baked artisan breads
and rolls with sweet cream butter

caramelized meyer lemon tart

Kentucky bourbon pecan pie
with sweet whipped
mascarpone cheese

\$46.00++ per person

guitar

Southern-style potato salad
cole slaw

oven-roasted chicken quarters
grilled molasses-glazed pork loin

sour cream mashed potatoes

turnip greens

fried "shoe peg" corn

cornbread and
Southern-style biscuits
jams and sweet cream butter

mixed berry cobbler
chocolate-banana bread pudding

\$47.00++ per person

upright bass

iceberg salad
house-made ranch dressing

yankee pot roast

chicken and dumplings

whipped potatoes

country-style green beans

summer squash casserole

cornbread and
Southern-style biscuits
jams and sweet cream butter

carrot cake
banana pudding

\$47.00++ per person

dobro

seasonal gourmet salad
assorted dressings

hickory-smoked salmon filet
citrus glaze

sirloin of beef
natural jus and horseradish cream

potato-spinach parmesan gratin
sautéed greens beans
red wine braised cabbage
and onions

fresh baked artisan breads and rolls
sweet cream butter

seasonal fruit and berries
honey-yogurt dipping sauce

choice of seasonal dessert

\$49.00++ per person

PLATED DINNER

Customize your selections with your choice of a first and dessert course preference.
Served with sweet and unsweetened iced tea, regular and decaffeinated coffee, and a selection of hot teas.
All food and beverage is subject to a 21% service charge and 9.25% state sales tax.

one

first course selection

one half pit-smoked chicken
natural jus

roasted, herbed new potatoes

farmer's market vegetable medley

fresh baked artisan breads and rolls
sweet cream butter

dessert selection

\$44.00++ per person

three

first course selection

smoked turkey breast
blackberry gastrique

roasted pumpkin and feta risotto

grilled pencil asparagus

fresh baked artisan breads and rolls
sweet cream butter

dessert selection

\$47.00++ per person

two

first course selection

pan-fried boneless breast of chicken
marsala wine and mushroom reduction

sour cream and chive mashed potatoes

sautéed haricot vert

fresh baked artisan breads and rolls
sweet cream butter

dessert selection

\$46.00++ per person

four

first course selection

double-bone pork chop
Jack Daniels glaze

sweet potato hash

southern succotash
green limas, black-eyed peas, corn,
okra and onion

fresh baked artisan breads and rolls
sweet cream butter

dessert selection

\$51.00++ per person

five

first course selection

filet of grilled Pacific salmon
balsamic tomato relish

potato-spinach parmesan gratin

sautéed asparagus

fresh baked artisan breads and rolls
sweet cream butter

dessert selection

\$52.00++ per person

six

first course selection

grilled mahi mahi
sauce velouté

orzo with tomatoes, basil,
and gorgonzola

sautéed asparagus

fresh baked artisan breads and rolls
sweet cream butter

dessert selection

\$57.00++ per person

seven

first course selection

hickory-smoked prime rib of beef
natural jus and horseradish cream

baked potatoes
butter, sour cream and chives

balsamic-braised brussels sprouts

fresh baked artisan breads and rolls
sweet cream butter

dessert selection

\$58.00++ per person

eight

first course selection

grilled filet of beef tenderloin
forest mushroom demi-glace

crème fraîche mashed potatoes

sautéed haricot vert

fresh baked artisan breads and rolls
sweet cream butter

dessert selection

\$59.00++ per person

nine

first course selection

mustard and herb crusted rack of lamb
cranberry-port wine reduction

shiitake mushroom and potato gratin
sautéed asparagus

fresh baked artisan breads and rolls
sweet cream butter

dessert selection

\$62.00++ per person

ten

first course selection

savory stuffed boneless breast of chicken
plum glaze

-and-

center-cut, oven-roasted filet
balsamic demi-glaze

cauliflower and potato gratin

Southern Italian
hot green bean salad

fresh baked artisan breads and rolls
sweet cream butter

dessert selection

\$66.00++ per person

eleven

first course selection

citrus marinated pork tenderloin
-and-

pan-seared black grouper
papaya relish

mashed plantain "mofongo"

wilted spinach with nutmeg butter

fresh baked artisan breads and rolls
sweet cream butter

dessert selection

\$68.00++ per person

twelve

first course selection

Gulf Coast fresh fish selection
citrus beurre blanc

-and-

petite filet of beef tenderloin
balsamic demi-glaze

mushroom pared, roasted new potatoes
sautéed carrots, parsnips, and leeks

fresh baked artisan breads and rolls
sweet cream butter

dessert selection

\$69.00 ++ per person

thirteen

first course selection

smoked tenderloin of beef

-and-

herbed, grilled shrimp skewer

smoked tomato mashed potatoes

roasted root vegetables

fresh baked artisan breads and rolls

sweet cream butter

dessert selection

\$69.00++ per person

fourteen

first course selection

center-cut rib eye

tobacco onions

-and-

low-country crab cake

pecan rémoulade

spinach and artichoke gratin

grilled pencil asparagus ties

fresh baked artisan breads and rolls

sweet cream butter

dessert selection

\$69.00++ per person

fifteen

first course selection

one-half roasted Maine lobster

drawn butter and lemon

-and-

petite filet of certified angus beef

cabernet onion relish

forest mushroom risotto

grilled pencil asparagus ties

fresh baked artisan breads and rolls

sweet cream butter

dessert selection

\$85.00++ per person

PLATED DINNER – FIRST COURSE

Select a first course for your meal from any of the selections below.
Unless otherwise noted, selections are included in the price of our plated dinners.

market salad

a seasonal inspiration
utilizing locally-grown organic ingredients
fresh herbs
raspberry vinaigrette

mixed green salad

mesclun greens
crumbled bleu cheese, spicy fried pecans
and crisp vegetable chips
white peach vinaigrette

wedge of iceberg

crisp iceberg lettuce with cucumbers,
sweet grape tomatoes and fontina cheese
house-made ranch dressing

caesar

bundled romaine hearts, grated parmesan cheese
and a house-made jumbo crouton,
creamy caesar dressing

marinated hearts of palm

arugula and shaved romano
meyer lemon-oregano vinaigrette

spinach salad

baby spoon spinach
sliced strawberries, sweet praline pecans
and crumbled goat cheese
poppy seed vinaigrette

heirloom tomato (seasonal)

green zebra, yellow “ugly”
and brandywine heirloom tomatoes,
shaved Romano, extra virgin olive oil
and balsamic drizzle

chef's seasonal specialty soup

hot or chilled soup
utilizing locally-grown seasonal produce

salad niçoise

seared ahi, blanched asparagus, new potatoes,
black olives, anchovies, tomatoes
and hard boiled egg
herbed vinaigrette

additional **\$7.00++** per person

crab cake salad

low-country crab cake
escarole, radicchio, and endive
sweet red pepper dressing

additional **\$8.00++** per person

striped "squid ink" ravioli

forest mushroom duxelles and ricotta
with arugula, shaved romano
and black truffle meunière

additional **\$9.00++** per person

smoked salmon

salmon gravlax, arugula, fried capers
crisp flatbread
dijon vinaigrette

additional **\$13.00++** per person

smoked duck breast

thinly-sliced muscovy duck breast
wilted greens
granny smith apple vinaigrette

additional **\$14.00++** per person

ceviche

citrus-marinated shrimp and scallops
red onion, celery, peppers and fresh cilantro

additional **\$14.00++** per person

shrimp cocktail martini

chilled jumbo shrimp (five pieces)
fresh horseradish cocktail sauce

additional **\$16.00++** per person

PLATED DINNER – DESSERT

Ahhh dessert... that most important course to complete any great dining experience.
Unless otherwise noted, selections are included in the price of our plated dinners.

“Commander's Palace”
soufflé bread pudding

bourbon crème anglaise

apple brown betty

whipped cream

caramelized meyer
lemon tart

Kentucky bourbon
pecan pie

sweet whipped mascarpone cheese

flourless chocolate tort

warm molten center
cassis coulis and pistachio anglaise

Jack Daniels apple
cheesecake

apple cider caramel sauce

passion fruit glazed
cheesecake

tropical nut crust

panna cotta

Amaretto-infused seasonal berries
chocolate shavings on painted plate

white wine poached pear

champagne mousseline and raspberry sauce
on chocolate painted plate

raspberry-white chocolate
mousse

dark chocolate-dipped spoon

fresh seasonal berries
in a crisp florentine tuile

champagne sabayon

dessert sampler

a trio of three dessert selections
additional **\$8.00**++ per person

“HOSTED” AND “CASH” BARS

We feature only premium brands... Jack Daniels, Maker's Mark, Absolut, Tanqueray, Dewar's, etc. "Super Premium" spirits are available upon request.

Beverage pricing includes all applicable taxes; however, "hosted" bar sales are subject to a 21% service charge.

beer	\$4.50 ++ per domestic \$5.50 ++ per import/micro brew
wine	\$8.00 ++ per glass (featuring regional wines and Tennessee's own Arrington Vineyards)
spirits	\$8.00 ++ per "premium" cocktail \$10.00 - \$12.00 ++ per "super premium" cocktail
cordials	\$8.00 - \$12.00 + per
soft drinks and bottled water	\$2.00 ++ per

1 bartender per every 75 guests is included with all "hosted" bars.

Should sales fail to reach \$500.00 per bar, or should additional bartenders be requested over the staffing ratio above, each bartender will be billed at \$100.00.

"Cash" bars require a minimum of 1 bartender and 1 cashier at \$150.00++ each.

Mixers, glassware and set-ups are included with both "hosted" and "cash" bars.

All Tennessee Alcoholic Beverage Commission rules apply.

Speak with your catering representative about dinner wine options.

WINE LIST

The bottles featured below represent just a small sampling of the varietal and regional wines available in Tennessee. Your catering representative will be happy to suggest alternatives. Beverage pricing includes all applicable taxes; however, "hosted" wine sales are subject to a 21% service charge.

red white

Liberty School, Cabernet Sauvignon, California.....	\$32.00	Liberty School, Chardonnay, California.....	\$32.00
Arrington Vineyards, Red Fox Red, Tennessee....	\$32.00	Arrington Vineyards, Stag's White, Tennessee.....	\$32.00
Sipacha, Grenache, Spain.....	\$34.00	Yalumba, Viognier, Australia.....	\$34.00
Vestini, Sangiovese, Italy.....	\$34.00	Bollini, Pinot Grigio, Italy.....	\$34.00
Louis Jadot, Beaujolais Village, France.....	\$36.00	Benziger, Fume Blanc, California.....	\$34.00
Bonny Doon, Sirah, Australia.....	\$42.00	JT Cellars, Chardonnay, Mendocino....	\$34.00
Artesa, Merlot, California....	\$46.00	Bonny Doon, Riesling, Australia.....	\$36.00
D'Arenburg, High Trellis, Australia.....	\$49.00	Dry Creek, Chenin Blanc, California.....	\$36.00
Toad Hollow, Pinot Noir, California....	\$49.00	Beau Joubert, Sauvignon Blanc, South Africa...	\$38.00
Lindeman Merlot, Bin 40, Australia.....	\$49.00	Kim Crawford, Sauvignon Blanc, New Zealand..	\$48.00
Dynamite, Cabernet Sauvignon, California....	\$52.00	Sonoma Cutrer, Chardonnay, California.....	\$52.00
Ravenswood, Zen of Zin, California....	\$56.00	Louis Latour, Chablis, France.....	\$58.00
Stag's Leap, Artemis Cabernet Sauvignon, California.....	\$97.00	Trefethen, Chardonnay, California.....	\$79.00

GREEN ROOM AND A-LA-CARTE

A-la-carte offerings and accompaniments to enhance any of our menu offerings.

A \$50.00 minimum order is required.

All food and beverage is subject to a 21% service charge and 9.25% state sales tax.

beverages only

freshly brewed regular and decaffeinated coffee
a selection of hot teas

assorted soft drinks and bottled water

\$10.00++ per person

snacks

fresh garden vegetable assortment
basil and bleu cheese dips

imported and domestic cheese
fresh fruit garnish, gourmet crackers

roasted nuts and bar mix

freshly brewed regular coffee
decaffeinated coffee
a selection of hot teas

assorted soft drinks and bottled water

\$16.00++ per person

...and more

hickory smoked turkey and
honey-glazed ham silver dollar roll sandwiches
with appropriate condiments

fresh garden vegetable assortment
basil and bleu cheese dips

imported and domestic cheese
fresh fruit garnish, gourmet crackers

seasonal sliced fruit, melon and fresh berries

roasted nuts and bar mix

freshly brewed regular coffee
decaffeinated coffee
a selection of hot teas

assorted soft drinks and bottled water

\$24.00++ per person

fruits and grains

assorted cereals, oatmeal or granola
\$2.50++ per person

whole fresh fruit
\$1.50++ each

cut seasonal fruit
\$4.00++ per person

snacks

individual yogurt
\$2.50++ each

assorted kettle potato chips
\$30.00++ per dozen bags

roasted nuts and bar mix
\$15.00++ per pound

chips and salsa
\$3.00++ per person

sweets

assorted fresh baked
gourmet cookies
\$36.00++ per dozen

fresh baked brownies
and/or blondies
\$36.00++ per dozen

house-made lemon and/or fig bars
\$30.00++ per dozen slices

breads and pastries

assorted fresh baked muffins,
croissants, and danish
\$36.00++ per dozen

bagels and cream cheese
\$36.00++ per dozen

sausage, bacon, or
country ham biscuits
\$42.00++ per dozen

beverages

freshly squeezed orange juice,
grapefruit or cranberry juice
\$20.00++ per quart

assorted canned soft drinks
and/or bottled water
\$2.00++ each

old-fashioned bottled sodas
\$3.00++ each

house-made fresh lemonade
\$36.00++ per gallon

freshly brewed iced tea
\$36.00++ per gallon

fruit tea
\$36.00++ per gallon

freshly brewed regular coffee
decaffeinated coffee
a selection of hot teas
\$36.00++ per gallon



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