



Breakfast Menus

Buffets

The Traditional

Chilled Fresh Juices
Seasonal Sliced Fresh Fruit and Berries
Homemade Breakfast Pastries
Sweet Cream Butter and Fruit Preserves
Freshly-Brewed Peabody Coffee
Selection of Premium Teas

23.00 per person

Rise and Shine

Chilled Fresh Juices
An Assortment of Bagels
Fat-Free Philadelphia Cream Cheese
and Fruit Preserves
Seasonal Sliced Fresh Fruit and Berries
Individual Fruit Yogurts *homemade granola*
Freshly-Brewed Peabody Coffee
Selection of Premium Teas

23.00 per person

The Memphian

Chilled Fresh Juices
Southern-Style Chicken and Biscuits
Pecan Sticky Buns
Sweet Corn Fritters *lemon-honey*
Seasonal Sliced Fresh Fruit and Berries
Freshly-Brewed Peabody Coffee
Selection of Premium Teas

24.75 per person

The Parisian

Chilled Fresh Juices
Seasonal Sliced Fresh Fruit and Berries
Broccoli and Ham Quiche Tartlettes
Croissants: *Plain, Almond and Chocolate*
Apple and Pecan Fritters
Freshly-Brewed Peabody Coffee
Selection of Premium Teas

24.75 per person

Additional selections to the Breakfast Buffet (per person)

Scrambled Eggs 6.25
Scrambled Eggs 7.25
with monterey jack
Scrambled Eggs Ranchero 7.25
Eggs Benedict 8.50
Egg Vegetable Soufflé 7.25
Rice 7.25
Breakfast Burritos 7.25
Omelet Station* 14.25
Brioche French Toast 4.25
Buttermilk Pancakes 4.25
Cheese Blintzes 5.25
Oatmeal 4.25
Cheddar Cheese Grits 4.25

Assorted Dry Cereals 5.25
whole, skim milk, 2%, or soy milk
add Strawberries and Bananas 7.25
Individual Fruit Yogurts, Homemade 8.50
Granola, Cottage Cheese and Seasonal Berries
Cinnamon Rolls 4.25
Bagels and Cream Cheese 5.25
Bagels and Smoked Salmon 14.75
Smoothies 6.25
Biscotti 46.00 per dozen
Applewood Smoked Bacon 7.25
Sausage Links 6.75
Sausage Patty 6.75
Smoked Tavern Ham 7.25

6 oz. Flat Iron Steak 14.25
Turkey Sausage Links 5.50
Turkey Sausage Patty 5.50
Turkey Bacon 5.50
Vegetable Sausage 5.50
Peabody Stuffed Biscuits 7.00
Ham, Egg & Cheddar
Sausage, Egg & Cheese
Bacon, Egg & Cheddar
Onion, Egg & Cheese
Southern Biscuits with Ham 6.75
Southern Biscuits with Sausage 6.75
Breakfast Potatoes
onions and bell peppers 4.25
Tater Tots 5.25

* A chef is required at \$75 per hour. All prices are subject to a 23% service charge and applicable tax.



Plated Menus

One

Freshly-Squeezed Orange Juice
Country Scrambled Eggs
jalapeño jack cheese
Griddle-Seared Breakfast Potatoes
onions, crispy smoked bacon

27.00 per person

Two

Fresh Strawberries
balsamic honey
Traditional Eggs Benedict
O'Brien Potatoes
peppers, onions

28.00 per person

Three

Fresh Seasonal Fruit Cup
Quiche
smoked ham and cheese
Oven-Roasted Tomatoes
Potato Wedges
smothered onions

27.00 per person

Four

Orange or Grapefruit Juice
Pit Ham
country white gravy
Scrambled Eggs
Stone-Ground Cheddar Cheese Grits

27.00 per person

Five

Orange and Nut Salad
Brioche French Toast
maple syrup
Choice of Bacon, Ham or Sausage

28.50 per person

Six

Fresh Fruit
low-fat yogurt sauce
Scrambled Egg Beaters
Vegetarian Sausage Links
Sliced Seasoned Tomato
Bran Muffin

28.00 per person

Seven

Wafers of Cantaloupe and Honey Yogurt
Oatmeal with Golden Raisins
Scrambled Eggs
Turkey Bacon
Steamed Parsley Potatoes

28.00 per person

Southern Breakfast

Grits and Shrimp
Scrambled Eggs
Fried Chicken Wings and Waffles

27.00 per person

Breakfast breads and pastries, sweet cream butter, fruit preserves, Peabody coffee, decaf and a selection of premium teas are included.

11-22-13

All prices are subject to a 23% service charge and applicable tax.





Lunch Menus

Appetizers

Salads

- Hearts of Iceberg Lettuce 8.00
roquefort cheese crumbles, tomatoes, cucumbers
Roaring Forty roquefort dressing
- Bibb Lettuce, Cherry Tomatoes, Julienne Carrots, Bacon Bits 8.50
creamy malt vinegar dressing
- Romaine and Arugula, Roma Tomatoes, Green Onions, Red Beets 9.00
peppercorn dressing
- Traditional Caesar 10.0
garlic croutons, white anchovies and shaved parmesan
- Italian 10.00
juliennne of Italian cured meat, caramelized onion, olive crostini and fresh oregano vinaigrette
- Buffalo Ciliegine Mozzarella Martini 13.75
grape tomatoes, fresh basil chiffonade, bread sticks and white balsamic vinaigrette
- Southwestern Romaine 9.50
pickled corn, zucchini, yellow squash, red peppers, green chili,
black bean crispy corn tortilla strips and cilantro dressing
- Baby Spinach 9.50
sliced egg, sliced red onion, enoki mushroom and pancetta vinaigrette
- Mixed Field Greens 8.00
sliced radishes, tomato, cucumber and your choice of dressing

Soups

HOT

- Butternut Squash Bisque 9.00
- Lobster Bisque 12.00
garlic croutons
- Cream of Asparagus 10.00
- Wild Mushroom 10.00
- Chicken Noodle 9.00
- Vegetable Minestrone 9.00
- Tomato Basil 9.00

COLD

- Vichyssoise 9.00
tarragon
- Cucumber Dill 10.00
smoked salmon
- Spanish Gazpacho 10.00
- Peach and Lemongrass
10.00

Luncheons include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas.

A catered Peabody Lunch must include a first course, a main course and a dessert. All prices are subject to a 23% service charge and applicable tax.



Lunch Entrées

Chicken Parmesan 28.00 <i>vegetable julienne, soft polenta and fresh tomato sauce</i>	Marinated Skirt Steak 30.00 <i>on a foccacio pillow, caramelized onions, sweet potato fries and chutney aioli</i>
Lemon Pepper Chicken 28.00 <i>Israeli cous cous, green onions, carrots, asparagus and basil sauce</i>	Bayou Meatloaf 26.00 <i>spicy mashed potatoes, market vegetables and Cajun sauce</i>
Southern Fried Chicken (Breast and Wing) 28.00 <i>mashed potatoes, corn on the cob, broccoli and wild mushroom sauce</i>	Mesquite-Roasted Pork Loin 28.00 <i>pipéd rosemary potatoes, vegetable ragout and apple cider sauce</i>
Chicken Stuffed with Spinach and Boursin Cheese 29.00 <i>steamed rosemary jasmine rice, carrot purée</i>	Fried Catfish 27.00 <i>dirty rice, broccoli florets, carrots vichy and lemon herb sauce</i>
Smoked Chicken Ravioli 27.00 <i>sundried tomato cream and basil oil</i>	Seared Mahi Mahi 29.00 <i>fresh tomato risotto, basil sauce and market vegetables</i>
Tri-Color Fusilli with Chicken 26.00 <i>marinated portobello mushrooms, red peppers and broccoli florets</i>	Seared Tilapia 28.00 <i>roasted fingerling potatoes, market vegetable and yellow bell pepper sauce</i>
Grilled 6 oz. Petite Filet 39.00 <i>roasted garlic mashed potatoes, asparagus, honey-glazed baby carrots and pommery mustard sauce</i>	Miso-Glazed Salmon 30.00 <i>sweet potato purée and market vegetables</i>
Grilled Flat Iron Steak 30.00 <i>smoked black bean sauce, fried onion, au gratin potatoes and market vegetables</i>	

Vegetarian Meals

Penne Pasta 26.00 <i>julienne of vegetables, portobello mushrooms, light cream sauce</i>
Vegetable Lasagna 26.00 <i>grilled zucchini, yellow squash, Italian spinach and ricotta cheese</i>
Grilled Vegetables 25.00 <i>marinated tofu</i>
Bread Bowl with Vegetable Medley 26.00 <i>bechamel sauce</i>
Vegetable Turnover 26.00 <i>roasted vegetable in puff pastry</i>

Luncheons include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas.
A catered Peabody Lunch must include a first course, a main course and a dessert. All prices are subject to a 23% service charge and applicable tax.



Desserts

Seasonal Fruit and Berry Tart	8.50
<i>strawberry mint sauce</i>	
Creamy Banana Cheesecake on Oreo Cookie Crust	8.00
<i>piña colada sauce</i>	
Tennessee Bourbon Pecan Tart	9.50
<i>vanilla sauce</i>	
Strawberry White Chocolate Shortcake	8.50
<i>orange mint sauce</i>	
Decadent Flourless Chocolate Cake	9.00
<i>wild berry foam</i>	
Milk Chocolate Praline Dome	8.50
<i>chicory coffee sponge, salted caramel sauce</i>	
Southern Buttermilk Chess Pie	9.00
<i>sweetened chantilly cream, stout caramel sauce</i>	
Trio of Homemade Sorbet in Chocolate Cup	8.50
<i>mango sauce</i>	
Apple-Oatmeal Streusel Pie	8.50
<i>caramel vanilla sauce</i>	
Almond Espresso Tiramisu	8.50
<i>amaretto chocolate sauce</i>	
Delta Grits Pineapple Upside-Down Cake	9.50
<i>sour mash caramel & coconut cream</i>	

Luncheons include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas.

A catered Peabody Lunch must include a first course, a main course and a dessert. All prices are subject to a 23% service charge and applicable tax.



Chilled Plated Luncheons

European Deli Platter

Black Forest Ham, Mortadella, Genoa Salami,
Sopressata and Chorizo
Swiss, Provolone Cheese
Assorted Olives and Pepperoncini
Pesto Mayonnaise and Garlic Aioli
German Style Fingerling Potato Salad
Rosemary, Olive Bread and Ciabatta Bread
Black Forest Torte

34.00

Trio Salad

Chicken Salad, Tuna Salad, Shrimp Salad
*traditionally-made salads presented in quenelle form
and garnished with micro greens*

Ciabatta Crostini

Key Lime Pie

34.00

The Executive

Roast Beef Tenderloin
whole grain mustard

Marinated Chicken Breast
with curry

Jumbo Shrimp
with chucka soba, sweet chili and jicama

Chocolate Mousse Shooter

44.00

American Deli Platter

Maple Ham, Smoked Turkey,
Roasted Chicken Breast, Pastrami
Sharp Cheddar and Pepper Monterey Jack
Sliced Tomato, Dill Pickles, Mayonnaise, Deli
Mustard
New York-Style Macaroni Salad
White, Wheat and Rye Bread
Oatmeal Apple Streusel Pie

32.00

The Seafarer

Pepper Seared Tuna
*with crawfish, wild mushroom, haricot
vert salad and lemon herb dressing*

Chocolate Tart
apricot compote

37.00

The Vegetarian

Grilled Vegetables
with hummus and baked pita bread

Tabouleh and Lemon Salad

Sorbets
cookie garnish

27.00

Luncheons include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas.

All prices are subject to a 23% service charge and applicable tax.



Cold Salad Buffets

Minimum of 25 persons (please see below for fewer than 25 guests)

Cobb Salad Bar

Chef's Soup of The Day
Chopped Hearts of Romaine
Diced Ripe Tomatoes
Hard-Boiled Eggs
Applewood Smoked Bacon Bits
Avocado
Crumbled Stilton Cheese
Diced Grilled Chicken
Choice of Dressing
*thousand island, ranch, house vinaigrette
low-fat Italian dressing*

Desserts

Crème Brûlée
Grand Marnier Mousse Shooter
Key Lime Tartlettes

32.00

*37.00 10-24 people
fewer than 10 people - not available*

Caesar Salad Bar

Chef's Soup of The Day
Crisp Romaine with Garlic Croutons,
Parmigiano-Reggiano Cheese,
Anchovies, Cracked Black Pepper

Desserts

Key Lime Pie
Peabody Cheesecake
Pecan Pie

31.00

*34.00 10-24 people
fewer than 10 people - not available*

Add grilled chicken 6.50
Add grilled salmon 7.00
Add roasted shrimp 8.75

Luncheons include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas.
A catered Peabody Lunch must include a first course, a main course and a dessert. All prices are subject to a 23% service charge and applicable tax.



Luncheon Buffets

Minimum of 25 persons (please see below for fewer than 25 guests)

Charcuterie Buffet

Salads

Chef's Soup du Jour

Fingerling Potato

Tomato and Cucumber

Fancy Wild Mushroom

Cold Cuts

Roast Sirloin of Beef

Roasted Breast of Turkey

Tavern Ham

Mortadella

Genoa Salami

Jalapeño Peppered Jack Cheese, Provolone

Sliced Beef Steak Tomatoes

Kosher Dill Pickles and Gherkins

Sliced Red Onions

Freshly Baked Breads

Appropriate Condiments

We use only Boar's Head Meats

Desserts

Assorted French Pastries

48.00

54.00, 10-24 people

fewer than 10 people - not available

Luncheons include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas.

A catered Peabody Lunch must include a first course, a main course and a dessert. All prices are subject to a 23% service charge and applicable tax.



Luncheon Buffets

Minimum of 25 persons (please see below for fewer than 25 guests)

Sandwich Buffet

Please select a total of three sandwiches

Chef's Daily Soup

Penne Salad
sun-dried tomatoes and olives

Cobb Salad

Hot Sandwiches

Po-Boy Sandwich

New Orleans classic fried oyster, lettuce, tomato and pickles with garlic mayo on French baquette

Roast Beef Sandwich

hand-carved roast beef with melted blue cheese and sautéed mushrooms on focaccia roll

Philly Cheese Steak

smothered onions and sautéed peppers on hoagie bun

Chicken Breast

provolone cheese, roasted peppers and pesto on brioche

Cold Sandwiches

Italian Submarine

mortadella, Genoa salami, pepperoni, olives, provolone cheese pepperoncini and marinated onions on ciabatta

Pastrami

New York-style layered with pastrami, deli mustard and cole slaw on caraway rye

Deli Sandwich

smoked turkey, maple ham, roast beef, Swiss cheese, mayo and American mustard on pretzel roll

Vegetable Wrap

grilled zucchini, yellow squash, eggplant, red bell peppers and portobella mushroom with sun dried tomato hummus in spinach herb wrap

Natural-Cut Fries

Desserts

Key Lime Boats

Cobbler with Sauce Anglaise

Tennessee Whiskey Pecan Pie

Seasonal Fresh Fruit and Berries

48.00

54.00, 10-24 people

fewer than 10 people - not available

Luncheons include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas.

All prices are subject to a 23% service charge and applicable tax.



Luncheon Buffets

Minimum of 50 persons (please see below for fewer than 50 guests)

Memphis BBQ Buffet

Salads

Southern Blues Salad
*chopped romaine with roasted pecans, radishes, carrots, raisins,
dried cranberries, finely shredded cheddar & ranch dressing*

Creamy Cole Slaw
green cabbage, carrots red onion and creamy dressing

Red Bliss Potato
applewood smoked bacon, onions, celery whole grain mustard

Entrées

BBQ Beef Brisket
slow-roasted to perfection

BBQ Chicken
herb-roasted chicken with honey flavored bbq sauce

Pulled Pork Shoulder
with buns and bbq sauce

Sides

Corn on the Cob
steamed with milk and butter

Braised Cabbage
bacon and onions

Molasses Baked Beans
slow-cooked for hours

Desserts

Red Velvet Cake

Bourbon Pecan Pie

Peach Walnut Bread Pudding

Carrot Cake

44.00

50.00, 25-49 people
fewer than 25 people - not available

Homestyle Buffet

Salads

Iceberg
*tomatoes, julienne of peppers, blue cheese,
applewood smoked bacon and buttermilk ranch dressing*

Chopped Salad
*romaine, eggs, tomato, cucumber mushrooms,
carrot curls and goddess dressing*

Marinated Cucumber
*cucumbers, red onions, garlic, fresh herbs
and light sour cream dressing*

Entrées

Fried Catfish
tartar sauce and lemon glaze

Stuffed Pork Loin
cranberries, apricot and chestnuts, rosemary au jus

Buttermilk Fried Chicken

Sides

Yukon Potato and Caramelized Leek Casserole

Market Vegetable Medley

Rice and Peas

Okra and Tomato stew

Desserts

Southern Banana Pudding

Apple Pecan Pie

Chocolate Mousse Shooter

Lemon Meringue Tarts

43.00

49.00, 25-49 people
fewer than 25 people - not available

Luncheons include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas.

All prices are subject to a 23% service charge and applicable tax.



Italian Buffet

Minimum of 50 persons
(please see below for fewer than 50 guests)

Salads

Tossed Garden Greens
assorted dressings
Tri-Color Tortellini
pesto vinaigrette
Caesar Salad

Entrées

Beef Ravioli
with fresh sage chianti sauce
Penne Pasta with Shrimp
roasted bell peppers and garlic sauce
Seared Chicken Breast
with marinara, provolone and parmesan cheese

Sides

Gnocchi
with creamy pesto
Eggplant Caponata
Creamed Spinach
Garlic Bread Sticks

Desserts

Biscotti
Tiramisu
Ricotta Cranberry Strudel
Cannolis
Lemon Pannacotta

48.00

54.00, 25-49 people
fewer than 25 people - not available

American Buffet

Minimum of 50 persons
(please see below for fewer than 50 guests)

Salads

Red Bliss Potato
applewood smoked bacon, onions, celery, whole grain mustard and olive oil mayonnaise
Macaroni
English peas, red onion, sweet pickle relish and fresh Italian parsley

Baby Field Greens
Oregon blue, threads of carrots, grape tomatoes, sun dried cranberries, golden raisins and balsamic dressing

Entrées

Rainbow Trout
with white clam sauce
Marinated Grilled Chicken Breast
with smoked corn sauce
Grilled Marinated Flank Steak
with roasted shallot sauce

Sides

Herb-Roasted Potatoes
Market Vegetables
O'Brien Rice

Desserts

Chocolate Truffle Terrine
Assorted Mini Cheesecakes
Fresh Baked Cookies
Seasonal Fresh Fruit and Berries

50.00

56.00, 25-49 people
fewer than 25 people - not available

Luncheons include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas.

All prices are subject to a 23% service charge and applicable tax.



Asian Buffet

Minimum of 50 persons
(please see below for fewer than 50 guests)

Salads

Asian Leaf Mix
*with bamboo shoots, carrot, straw mushroom
and toasted sesame seed vinaigrette*
Shrimp, Snow Peas and Water Chestnut Salad
Wonton Soup

Entrées

Sweet and Sour Pork
Asian Glazed Salmon
Shrimp Lo Mein

Sides

Steamed Beef and Broccoli
Stir Fry Vegetables
Fried Rice

Desserts

Fresh Fruit Tart
Pineapple Cheesecake
Mango Mousse Cake
Tropical Coconut Cake

49.00

55.00, 25-49 people
fewer than 25 people - not available

Latin Buffet

Minimum of 50 persons
(please see below for fewer than 50 guests)

Salads

Romaine Salad
corn, tortilla chips, tomatoes, chili dressing
Black Bean Salad
*black bean, peppers, tomatoes, avocados
and tri-color tortilla chips*
Jicama Slaw
*julienne of jicama, carrots, green onions, Anaheim peppers,
fresh jalapeño peppers and lime chili dressing*

Entrées

Beef and Chicken Fajitas
*smothered onions and peppers, shredded lettuce,
cheddar cheese, chopped tomatoes, diced red onions,
jalapeño peppers, salsa fresco, sour cream, guacamole*

Soft Flour Tortillas and Taco Shells

Chicken Tamales
Spinach Tamales
Tilapia Vera Cruz

Sides

Mexican Rice
Refried Beans
Market Vegetables

Desserts

Fresh Fruit Tart
Churras
Kahlua Flan
Three Milk Cake

46.00

51.00, 25-49 people
fewer than 25 people - not available

Luncheons include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas.

All prices are subject to a 23% service charge and applicable tax.



Lunch To Go

Lunch To Go includes one sandwich, one salad, one snack and one dessert
Please select up to three sandwich choices

Main Selection

select one

Beef Pastrami

served on rye bread with romaine lettuce, Swiss cheese, onions and tomato accompanied by honey-mustard

Chicken Salad

served on an onion roll with cucumber, bibb lettuce, sliced roma tomatoes

Deli Sandwich

served on a sun-dried tomato basil foccacia

Smoked Turkey

with dill mayonnaise served on rustic panini bread

Vegetable Wrap

grilled zucchini, yellow squash, eggplant, red bell peppers and portobello mushrooms with sun-dried tomato hummus in spinach herb wrap

Salads

select one

Pasta Primavera

Tomato and Cucumber

Spicy Cole Slaw

Red Bliss Potato

Diced Fruit Medley

Snacks

select one

Potato Chips

Gourmet Terra Chips

Granny Smith Apple

D'Anjou Pear

Banana

Desserts

select one

Cream Cheese Brownie

Dark Chocolate Cluster

White Chocolate Cluster

Oatmeal Raisin Cookie

Chocolate Chip Cookie

31.00

Beverages are sold separately for box lunch menus. All prices are subject to a 23% service charge and applicable tax.





Dinner Menu

Appetizers

HOT

Crab Cake 16.00
on warm lentil salad, tarragon sauce

Lobster Ravioli 16.00
with lobster and pearl onion salad, chardonnay butter sauce

Pulled Pork Croquette 13.00
warm cabbage and Southern cured ham salad, apple bbq jus

Crab Oscar 16.00
crab and asparagus stuffed crêpe, citrus hollandaise

Fried Herbed Goat Cheese 13.00
with mushroom onion tartlette

Portobello Mushroom Brioche Bread Pudding 14.00
herb salad and truffle vinaigrette

COLD

Spicy Tuna Tartare 17.00
served on garlic-ginger crostini with sweet soy dressing

Jack Daniel's Marinated Tiger Shrimp 17.00
red pepper-cucumber salad and sweet onion, avocado cream

Smoked Corn Cheese Cake 13.00
herb salad, truffle vinaigrette

Vine-Ripe Tomato, Buffalo Mozzarella Cheese 15.00
served with basil, balsamic and virgin olive oil

Antipasto 15.00
*prosciutto, genoa salami, sopressata, marinated olives, artichokes
pepperoncini, roasted peppers, bucatini mozzarella*

Dinners include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas. Upgrade to a Capriccio bread display is available.

A catered Peabody Dinner must include a first course, an entrée and a dessert. All prices are subject to a 23% service charge and applicable tax.



Appetizers

Salads

- Mixed Field Greens and Vegetable Julienne 9.00
champagne vinaigrette
- Traditional Caesar Salad 10.50
with rosemary croutons
- Romaine Lettuce, Pita Crisp, Black Olives, Cucumbers, Red Onion, Feta Cheese 10.00
garlic-lemon dressing
- Mixed Greens, Marinated Mushrooms, Golden Beets, Grape Tomatoes, Roasted Pine Nuts 10.50
basil vinaigrette
- Wrapped Mixed Green Bouquet 10.00
with plum tomato and goat cheese crouton
- The Wedge 9.00
with bleu cheese dressing and tomatoes
- Hearts of Romaine with Julienne of Cappaccola 10.50
olives, mozzarella, sundried tomatoes and asiago herb crisp, Italian dressing
- Hearts of Romaine with Merlot Spiced Poached Pear 10.50
Stilton cheese dressing
- Fingerling Potato, Caramelized Pearl Onion and String Bean Salad 10.50
whole grain mustard dressing

Soups

HOT

- Butternut Squash Bisque 9.00
- Lobster Bisque 12.00
garlic croutons
- Tomato Basil 9.00
- Cream of Asparagus 10.00
- Wild Mushroom 10.00
- Chicken Tortilla 9.00
- Chicken and Vegetable Broth 9.00

COLD

- Vichyssoise 9.00
tarragon
- Cucumber Dill 10.00
smoked salmon
- Spanish Gazpacho 10.00
- Peach and Lemon Grass 10.00

Dinners include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas. Upgrade to a Capriccio bread display is available.

A catered Peabody Dinner must include a first course, an entrée and a dessert. All prices are subject to a 23% service charge and applicable tax.



Dinner Entrées

Minimum of 20 persons (please add 6.00 per person for 2-19 guests)

Seared Grouper 47.00

wild mushroom risotto, sautéed fresh spinach with tomatoes and onions

Seared Salmon 42.00

fanned baked potato, leek and shiitake fondue, lemon beurre blanc

Pan-Seared Hawaiian Sea Bass 50.00

vegetable ragout, whipped potato and tarragon sauce

Seared Salmon, Eggplant Ratatouille Quenelle 42.00

roasted tomato purée and angry potato

Seared Red Snapper 46.00

braised parsnips, carrots, lentil, potato, squash ragout

Sautéed Tiger Shrimp 48.00

jasmine lobster rice, Asian vegetables, sweet chili sauce

Porcini-Dusted Filet Mignon 8 oz. 55.00 12oz. 62.00

sesame yukon potato purée, glazed asparagus and sweet soy butter

8 oz Filet Mignon 55.00

potato-leek fritter, roasted parsnip purée, seasonal vegetables and truffle demi

12 oz. New York Steak 58.00

balsamic-braised Bermuda onions, garlic mashed potatoes, sautéed mushrooms, roasted carrots, port wine sauce

Braised Beef Short Rib 48.00

root vegetables, caramelized pearl onion and garlic mashed potatoes

Lamb Chop and Braised Lamb Profiteroles 56.00

roasted vegetables, creamy herb stone-ground grits and rosemary lamb jus

Roast Half Chicken 37.00

mushroom ragout market vegetables and rosemary potato

Chicken Parisian 36.00

market vegetables, onion-potato casserole and morel sauce

Stuffed Chicken Breast 36.00

smoked corn and roasted pepper, sweet potato purée, seasonal vegetables, lemon thyme red wine sauce

Cornish Hen 38.00

leek and mushroom stuffing, herb infused jasmine rice, market vegetables, white balsamic glaze

Pork Medallion with Grits-Mushroom Crust 35.00

braised red cabbage and caramelized apple in dark beer sauce

Peabody BBQ Ribs 35.00

cole slaw, roasted potatoes, baked beans, corn on the cobb

Dinners include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas. Upgrade to a Capriccio bread display is available.

A catered Peabody Dinner must include a first course, an entrée and a dessert. All prices are subject to a 23% service charge and applicable tax.



Duo Entrées

Minimum of 20 persons (please add 6.00 per person for 2-19 guests)

Herb-Crusted Pork Medallion and Baked Halibut 52.00 <i>celery root purée and marsala beurre blanc</i>	Filet Mignon and Tiger Prawns 56.00 <i>vegetable cous cous, beer battered crispy artichokes and chervil butter sauce</i>
Chicken Breast with exotic mushrooms and provolone cheese and Seared Salmon 50.00 <i>baby carrots, asparagus, dry vermouth sauce</i>	Medallion of Veal and Seared Hawaiian Sea Bass 62.00 <i>wild mushroom, truffle risotto and verjus reduction</i>

Vegetarian Entrées

Minimum of 20 persons (please add 6.00 per person for 2-19 guests)

Grilled Vegetables 29.00 <i>marinated tofu</i>	Fettuccine 28.00 <i>roasted vegetables and oven-dried tomatoes</i>
Vegetable Napoleon 30.00 <i>ricotta cheese and red pepper nage</i>	Gnocchi 31.00 <i>mushroom fondue, fontina cheese</i>
Risotto 25.00 <i>fresh market vegetables</i>	

4 oz. Filet Mignon accompanied by:

Minimum of 20 persons (please add 6.00 per person for 2-19 guests)

Herb-Crusted Salmon 53.00 <i>grits soufflé, asparagus, basil merlot glaze</i>	Sautéed Red Snapper 54.00 <i>red onion jam, vegetable cous cous, braised fennel, merlot balsamic reduction</i>
Sautéed Halibut 55.00 <i>soft polenta, sautéed spinach, green olive velouté</i>	Broiled 6 oz. Lobster Tail "market price" <i>steamed yukon potatoes, asparagus spears, citrus-spiced vegetable salad, orange-ginger gastrique</i>
Seared Sea Bass 56.00 <i>coco bean purée, braised savoy cabbage, morel sauce</i>	Sautéed Crab Cake 54.00 <i>lentil ragout, caramelized pearl onions, vegetable pearls and whole grain mustard</i>
Braised Grouper 58.00 <i>sun-dried tomato risotto, asparagus, grilled tomato wedges, mushroom beurre blanc</i>	Airline Chicken Breast 50.00 <i>basil-mashed potatoes, grilled squash, sun-dried tomato sauce</i>
Two U-10 Shrimp 56.00 <i>paella-style roasted cous cous, shiitake mushrooms, leek and pepper slaw, oregano, poached garlic butter</i>	

Dinners include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas. Upgrade to a Capriccio bread display is available.

A catered Peabody Dinner must include a first course, an entrée and a dessert. All prices are subject to a 23% service charge and applicable tax.



Dinner Desserts

Chocolate Red Velvet Swirl Cheesecake 10.50
roasted brownie chips and bourbon pecans

Chilled Neoclassic Cheesecake 9.50
almond financier, blueberry compote

“The King” 10.50
*rich buttermilk chocolate cake layered with bananas
and peanut butter mousseline and ganache*

“The Peabody Duck” 12.50
chocolate mousse filled white chocolate duck

Trio Chocolate Bavarian Timbale 10.50
raspberry and chocolate sauce

Banana Caramel Custard Pie 10.50
vanilla chantilly cream, rye-bourbon Anglaise

Hazelnut White Chocolate Crunch Torte 10.50
sauce Anglaise

Sweet Key Lime Curd Tart 10.50
strawberry bavarian savarin and couli

Grand Marnier Brulée Centered Chocolate Dome 10.50
raspberry Anglaise

Hazelnut Linzer Torte 10.50
raspberry mascarpone cremeux, vanilla Anglaise

“Coffee and Cream” 9.50
espresso chocolate pot de crème, shortbread cookies

Delta Grits pineapple Upside-Down Cake 10.00
sour mash caramel and coconut cream

Peabody Dessert Trios

“A Taste of Chocolate” 13.50
chocolate mousse, flourless chocolate cake and bittersweet tart

Southern Sweets 13.50
pecan pie, red velvet cake, key lime boat

The Great Cheese Cake Trio 13.50
famous Peabody, chocolate, banana

Custards 13.50
*crème brulée, petit pot de crème, crème caramel
(limited to 300 persons)*

Dinners include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas. Upgrade to a Capriccio bread display is available.

A catered Peabody Dinner must include a first course, an entrée and a dessert. All prices are subject to a 23% service charge and applicable tax.



Dinner Buffets

Minimum of 50 persons (please see below for fewer than 50 guests)

The Pride of Memphis

Salads

Tossed Greens

choice of dressing, a variety of field greens with julienne of vegetables and grape tomatoes

Southern Coleslaw

green cabbage and carrots with a light mayonnaise dressing

Watermelon Salad

seedless watermelon, grapes, raisins and fresh mint

Entrées

Peabody-Style Ribs

tender, dry rubbed baby back ribs (half slab ribs per guest)

BBQ Chicken

herb-roasted chicken with honey flavored BBQ sauce

BBQ Beef Brisket

slow-roasted to perfection

Blackened Catfish

baked and served with citrus BBQ sauce

Sides

Barbecue Beans

Roasted Sweet Potato

Fried Green Tomato

with ranch dressing

Market Vegetables

Desserts

Cobblers and Southern Desserts

Peabody Cheesecake

Strawberry Shortcake

Pecan Pie

Red Velvet Cake

61.00 per person

70.00, 25-49 people

fewer than 25 people - not available

Dinners include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas. Upgrade to a Capriccio bread display is available.

A catered Peabody Dinner must include a first course, an entrée and a dessert. All prices are subject to a 23% service charge and applicable tax.



Dinner Buffets

Minimum of 50 persons (please see below for fewer than 50 guests)

Southern Home Cooking

Salads

Fruit Salad
freshly cut fruit

Potato
red bliss, prepared home-style

Cucumber and Tomato
refreshing cucumber and tomato mixture

Entrées

Southern Meatloaf
ultimate comfort food

Pork Chop
marinated and baked

Smothered Chicken
smothered with onions, peppers and gravy

Baked Salmon
lemon and fresh herbs

Sides

Green Beans

Mashed Potatoes

Corn on the Cob

Fried Okra

Desserts

Apple Streusel Pie

Assorted Cheesecakes

Double Chocolate Cake

Carrot Cake

58.00 per person

66.00, 25-49 people

fewer than 25 people - not available

Dinners include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas. Upgrade to a Capriccio bread display is available.

A catered Peabody Dinner must include a first course, an entrée and a dessert. All prices are subject to a 23% service charge and applicable tax.



Dinner Buffets

Minimum of 50 persons (please see below for fewer than 50 guests)

Italian

Salads

Antipasto Platter
*Italian style cold cuts, cheese, artichokes,
pepperoncini, roasted pepper and olives*

Crisp Romaine
*crisp romaine, parmesan cheese,
herb croutons and Caesar dressing*

Grape Tomato and Cherry Buffalo Mozzarella Salad
*grape tomato and buffalo mozzarella tossed with
Italian dressing and fresh basil*

Entrées

Chicken Parmesan
crispy chicken with parmesan cheese and tomato pomodoro

Stuffed Pork
pork loin stuffed with basil and prosciutto

Salmon
fennel, eggplant, roasted tomato ragout

Grilled Skirt Steak
marinated with balsamic and a rosemary glacé

Sides

Wild Mushroom Risotto

Cavatappi Pasta with Olive Oil and Herbs

Peperonata Rustica
tasty simple stewed peppers

Mélange of Sautéed Vegetables

Desserts

Fresh Fruit and Almond Tart

Assorted Biscotti

Tiramisu

Pannacotta

63.00 *per person*

70.00, 25-49 *people*

fewer than 25 people - not available

Dinners include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas. Upgrade to a Capriccio bread display is available.

A catered Peabody Dinner must include a first course, an entrée and a dessert. All prices are subject to a 23% service charge and applicable tax.



Dinner Buffets

Minimum of 50 persons (please see below for fewer than 50 guests)

Creole

Salads

Tossed Greens with Choice of Dressing
*a variety of field greens with julienne of
vegetables and grape tomatoes*

On the Bayou
*endive, cherry tomato and red onion
with a Cajun vinaigrette*

Andouille Sausage and Mushroom Salad
*grilled andouille sausage with marinated wild
mushrooms and pimento cider vinaigrette*

Entrées

Blackened Snapper
red snapper with seasoning and creole sauce

Roast Chicken Breast
airline chicken breast with mushroom etouffée

Bourbon-Marinated Pork Loin
pork loin marinated in bourbon and roasted slowly

Flat Iron Steak
caramelized onions

Sides

Red Bean Stew

Jambalaya Rice

Smothered Okra

Cajun Mashed Potatoes

Desserts

Dried Berry and White Chocolate Bread Pudding

Bourbon Pecan Pie

Chocolate Praline Cake

Triple Chocolate Mousse

63.00 per person

71.00, 25-49 people

fewer than 25 people - not available

Dinners include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas. Upgrade to a Capriccio bread display is available.

A catered Peabody Dinner must include a first course, an entrée and a dessert. All prices are subject to a 23% service charge and applicable tax.



Dinner Buffets

Minimum of 50 persons (please see below for fewer than 50 guests)

American Classic

Salads

Greens with Crisp Vegetables
choice of dressing

Waldorf Salad
apple, celery, walnuts, golden raisins and red grapes

Chicken Salad
made the old-fashioned way

Entrées

Prime Rib*
horseradish cream and au jus

Roasted Turkey Breast*
cranberry sauce and gravy

Roast Pork Loin
apple and Jack Daniel's glaze

Seared Halibut
roasted butternut squash sauce

Sides

Seasonal Vegetables

Au Gratin Potatoes

String Beans

Traditional Stuffing

Desserts

German Chocolate Cake

Assorted Cheesecakes

Assorted Mini Cookies

Peanut Butter Mousse Shooter

68.00

74.00, 25-49 people
fewer than 25 people - not available

American Favorite

Salads

Cobb Salad
assorted dressings

Macaroni Salad

Sliced Seasonal Fruit

Entrées

Seared Grouper
with lemon beurre blanc

Chicken Breast
stuffed with ratatouille

Rosemary-Crusted Leg of Lamb*
mint jelly

Beef Tenderloin*
au poivre, tarragon cream

Sides

Seasonal Vegetables

Corn Soufflé

Wild Rice and Pecans

Shallot-Roasted Potatoes

Desserts

Crème Brulée

Pot de Crème

Mini Key Lime Pie

Dipped Strawberries

74.00

82.00, 25-49 people
fewer than 25 people - not available

Dinners include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas. Upgrade to a Capriccio bread display is available.

*A chef is required at \$75 per hour with a two hour minimum. A catered Peabody Dinner must include a first course, an entrée and a dessert.

All prices are subject to a 23% service charge and applicable tax.



Dinner Buffets

Minimum of 50 persons (please see below for fewer than 50 guests)

Mediterranean

Salads

Tossed Garden Greens
delicate leaf lettuce with choice of dressing

Cucumber and Dill Salad
in a Greek yogurt dressing

Tabouleh
the traditional way with lemon and chopped parsley

Entrées

Rosemary-Crusted Leg of Lamb*
olive tapenade

Sumac Spiced Beef Tenderloin*
tomato and red onion chutney

Fenugreek-Crusted Sea Bass
roasted fennel cream sauce

Chicken Breast
stuffed with mushrooms, spinach and feta cheese

Sides

Seasoned Vegetables

Lemon Cous Cous

Shallot-Roasted Potatoes

Eggplant and Pepper Stew

Desserts

Tiramisu

Baklava

Coconut Bars

White Chocolate Pistachio Pot de Crème

65.00 per person

75.00, 25-49 people

fewer than 25 people - not available

Dinners include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas. Upgrade to a Capriccio bread display is available.

*A chef is required at \$75 per hour with a two hour minimum. A catered Peabody Dinner must include a first course, an entrée and a dessert.

All prices are subject to a 23% service charge and applicable tax.



Dinner Buffets

Minimum of 50 persons (please see below for fewer than 50 guests)

Southwestern

Salads

Tossed Greens

*black bean, tomato and cilantro with
lime-chili vinaigrette*

Shrimp and Bay Scallop Ceviche

blue corn tortilla

Jicama Slaw

papaya, fresh jalapeño and cilantro marinated onion

Entrées

Grilled Skirt Steak

poblano pepper rub

Roasted Pork Loin

marinated in buttermilk and green chili

Tequila Baked Chicken

baked tequila soaked chicken breast

Seared Red Snapper

roasted tomatillo salsa

Sides

Roasted Garlic Mashed Potatoes

Green Chile Macaroni

Roasted Corn and Spinach

Mushroom Succotash

Desserts

Spiced Kahlua Flan

Churros and Bittersweet Chocolate Sauce

Strawberry Trè Leches

Coconut Mousse Shooters

66.00 per person

74.00, 25-49 people

fewer than 25 people - not available

Dinners include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas. Upgrade to a Capriccio bread display is available.

A catered Peabody Dinner must include a first course, an entrée and a dessert. All prices are subject to a 23% service charge and applicable tax.



Dinner Buffets

Minimum of 50 persons (please see below for fewer than 50 guests)

French

Salads

Haricot Vert and Mushroom Salad
*french string beans with mushrooms in a
pommery mustard dressing*

Roasted Baby Beet Salad
*red and golden baby beets roasted
with champagne vinaigrette*

French Potato aux Fromage
roasted fingerling potatoes with fine herbs

Entrées

Flat Iron Steak "Diane"
traditionally prepared with brandy and mushrooms

Chicken Roquefort
*stuffed chicken with Roquefort, artichokes
and roasted peppers*

Seafood Bouillabaisse
French seafood stew with saffron

Lamb Ragout
pearl onions, carrots, celery and cêpes

Sides

Potato Lyonnaise
potatoes, onions and fresh herbs

Risi Bisi
rice with English peas

Ratatouille
roasted glazed vegetable

Haricot Vert Almondine
green beans with roasted almonds

Desserts

A Chefs Choice Selection of Mini French Pastries

70.00 per person

75.00, 25-49 people

fewer than 25 people - not available

Dinners include freshly baked rolls, Peabody coffee, decaf and a selection of premium teas. Upgrade to a Capriccio bread display is available.

A catered Peabody Dinner must include a first course, an entrée and a dessert. All prices are subject to a 23% service charge and applicable tax.





Hospitality Menu

From Our Bakery

Assorted Danish Pastries	45.00 per dozen	Cookies	47.00 per dozen
Buttery Croissants	45.00 per dozen	<i>chocolate chip, peanut butter and oatmeal raisin</i>	
Chocolate Brownies	45.00 per dozen	Duck Sugar Cookies	6.00 each
Cinnamon Rolls	45.00 per dozen	Duck Chocolate Chip Cookies	6.00 each
Bagels & Cream Cheese	45.00 per dozen	Duck Rice Krispies Cookies	6.00 each
<i>whole wheat, blueberry, cinnamon-raisin, plain</i>		Selection of Large Fruit Muffins	46.00 per dozen
Scones	45.00 per dozen	Banana, Zucchini or Pumpkin Breads	45.00 per dozen slices
<i>seasonal fresh berries and cream</i>		Specialty Coffee Cakes	45.00 per dozen slices
Petit Fours or French Pastries	56.00 per dozen	Biscotti	44.00 per dozen

Snacks

Whole Fresh Fruit	5.00 each	Ice Cream Bars	6.00 each
Sliced Fresh Fruit	12.00 per person	Fruit Yogurts	6.00 each
Crudité's with Dip	10.00 per person	Yogurt Parfaits	7.00 each
Chips	4.00 per bag	Plain & Peanut M&M's	6.00 per bag
Pretzels	4.00 per bag	Energy Bars	5.00 each
Popcorn	5.00 per bag	Finger Sandwiches	5.00 each
Candy Bars	5.00 each	Miniature Fried Peanut Butter and Banana Sandwiches	6.00 each
Granola Bars	5.00 each		

Beverages

Peabody Coffee, Decaf, Hot Tea	6.00 per person	Lemonade	29.00 per pitcher
<i>(price above is a 30 minute break)</i>		Fruit Punch	56.00 per gallon
	80.00 per gallon	Champagne Punch	100.00 per gallon
Iced Tea	80.00 per gallon	Snapple	7.00 each
Assorted Soft Drinks	5.00 each	Energy Drinks	7.00 each
Assorted Bottled Waters	6.00 each	Hot Chocolate	80.00 per gallon
Bottled Juices	6.00 each	Hot Apple Cider	90.00 per gallon
Freshly Squeezed Orange or Grapefruit Juice	35.00 per pitcher	Milk, whole or skim	6.00 each
Apple, Tomato or V-8 Juice	29.00 per pitcher	To Go Cups	1.00 each

Prices are subject to a 23% service charge and applicable tax.



Meeting Breaks

Minimum of 25 persons (please add 5.00 per person for 2-24 guests)

The Meeting Planner Pre-Meeting

Assorted Chilled Juices
House-Baked Breakfast Breads, Pastries
Sliced Fresh Fruit, Seasonal Berries
Freshly-Brewed Peabody Coffee
Selection of Premium Teas
30 minute break

Mid-Morning Refresher

Freshly-Brewed Peabody Coffee
Selection of Premium Teas
Assorted Soft Drinks, Mineral Waters
15 minute break

Afternoon Time-Out

Freshly-Baked Cookies and
Chocolate Fudge Brownies
Freshly-Brewed Peabody Coffee
Selection of Premium Teas
Assorted Soft Drinks, Mineral Waters
15 minute break

36.00

The Executive Pre-Meeting

Assorted Chilled Juices
House-Baked Breakfast Breads and Pastries
Sliced Fresh Fruit, Seasonal Berries
Honey Yogurt and Granola
Freshly-Brewed Peabody Coffee
Selection of Premium Teas
30 minute break

Mid-Morning Refresher

Freshly-Brewed Peabody Coffee
Selection of Premium Teas
Assorted Soft Drinks, Mineral Waters
15 minute break

Afternoon Time-Out

Sliced Fresh Fruit and Seasonal Berries
Cheese and Sausage Platter
Raw Vegetables and Onion Dip
Banana, Date Nut Bread
Oatmeal Raisin Cookies
Freshly-Brewed Peabody Coffee
Selection of Premium Teas
Assorted Soft Drinks, Mineral Waters
30 minute break

45.00

Prices are subject to a 23% service charge and applicable tax.



Meeting Breaks

Minimum of 25 persons (please add 5.00 per person for 5-24 guests)

The Snackers

Warm Jumbo Pretzels
with mustard

Freshly-Popped Popcorn

Brownies and Blondies

Assorted Gourmet Bottled Teas

16.00 per person

Ice Cream Man

Strawberry Crunch, Fudge Bar, Mississippi Mud Sandwich, Cookie & Cream Bar and Ice Cream Wafers

Freshly-Brewed Peabody Coffees and a Selection of Premium Teas

17.00 per person

Southern Treat Miniatures

Pecan Pie

Key Lime Pie

Red Velvet Cake

Carrot Cake

Lemon Chess Pie

Freshly-Brewed Peabody Coffees and a Selection of Premium Teas

19.00 per person

Make Your Own Sundae

Chocolate, Vanilla, Strawberry Ice Cream

Cherries, Chopped Nuts, M&M's, Chocolate, Strawberry
Topping, Bananas, Brownies and Whipped Cream

Freshly-Brewed Peabody Coffee and Selection of Premium
Teas

19.00 per person

Prices are subject to a 23% service charge and applicable tax.



Meeting Breaks

Minimum of 25 persons (please add 5.00 per person for 2-24 guests)

Feeling Ducky Break

Assorted Fruit and Vegetable Juices
Assorted Muffins
Sliced Fresh Fruit
Crunchy Granola Bars
Duck Cookies and Rice Krispies Duck
Sparkling and Flat Water
Freshly-Brewed Peabody Coffee
A Selection of Premium Teas

23.00 per person

Turnover Break

Savory Turnovers
*Chicken and spinach, assorted seafood
and vegetable medley*
Sweet Turnovers
Peach, apple, raisin-cream cheese
Assorted Soft Drinks and Mineral Waters
Freshly-Brewed Peabody Coffee
A Selection of Premium Teas

22.00 per person

The Hot Dog Bar

All Beef Hot Dogs
*Served with potato rolls and an assortment of toppings:
Chili, relish, shoestrings, cheese sauce, sauerkraut,
guacamole, pico de gallo, sour cream, thousand island,
ketchup, yellow mustard, spicy mustard*

14.00 per person

French Country Break

Assorted Sausages and Patés to include:
*Turkey, pheasant, cajun, country paté,
chicken and pork paté*
Assorted Cheeses to include:
St. André, gouda, goat cheese, brie
Sliced Fresh Fruit and French Bread
Assorted Soft Drinks and Mineral Waters
Freshly-Brewed Peabody Coffee
A Selection of Premium Teas

27.00 per person

The Spread

Traditional Hummus, Red Pepper Hummus,
Garlic-Herb Cream Cheese, Cucumber-Yogurt
Spread
Pita, Lavosh, French Baguette and Naan

12.00 per person

The Fiesta

Tri-Color Tortilla Chips, Queso, Pico de Gallo
and Guacamole
Make Your Own Nachos
Tortilla chips, cheese sauce and various toppings

12.00 per person

The Cake Break

Assorted Cupcakes with Peabody Coffees and Teas
*Chocolate cake with white chocolate frosting
Yellow cake with chocolate frosting
Red velvet cake with cream cheese frosting
Banana cake with caramel frosting*

15.00 per person

Prices are subject to a 23% service charge and applicable tax.



Hospitality Selections

International Cheese Display

An array of International cheese from the most exclusive dairies around the world.

Dried and fresh fruit, deluxe crackers and French baguettes

14.00 per person

Domestic Cheese Display

An assortment of Domestic cheeses from the most notable dairies in the nation.

Dried and fresh fruit, deluxe crackers and French baguettes

12.00 per person

Baked Brie in Puff Pastry

Honey-Almond Topping, Assorted Fresh Fruit
Deluxe Crackers and French Bread

120.00 each, serves 30

Crudité Display

A Selection of Raw Garden-Fresh Crisp Vegetables
selection of dips

10.00 per person

Grilled Vegetables

A Selection of Garden Fresh Vegetables
variety of specialty oils and vinegars

11.00 per person

Dry Snacks

Fancy Mixed Nuts *27.00 per pound*
Spicy Snack Mix *24.00 per pound*

Seasonal Fresh Fruit and Berries

12.00 per person

Whole Side of Scottish Salmon

Traditional accompaniments, cocktail breads,
whipped cream cheese, mini bagels and
pumpernickel bread

495.00 each, serves 30

Seafood Bar

A selection of:
Alaskan Snow Crab Claw
Chilled U-10 Jumbo Shrimp
Alaskan King Crab Legs
Butter-Poached 2lb. Maine Lobster

850.00, serves 25

Sushi, Nigiri or Sashimi

Wasabi, pickled ginger, soy dipping sauce

8.00 per piece

Antipasto Display

*Hot and sweet capocollo, genoa salami, prosciutto,
piccolo, sopressatta, mortadella, artichokes,
roasted vegetables, olive variety, cherry peppers*

13.00 per person

Chocolate Fondue

White and Dark Chocolate Fondues
fresh strawberries, pineapple, pound cake bro-
chettes, pretzels and marshmallows

11.00 per person

Prices are subject to a 23% service charge and applicable tax.



Interactive Stations

Southern Grits*

Stone-ground grits, choice of spicy shrimp, creole chicken or crawfish

15.00 per person

Barbecue Sundae*

Pulled pork, baked beans, cole slaw and barbecue sauce, served in a parfait glass

12.00 per person

Fried Green Tomato Bar*

Topping choices of bacon, cheese, sour cream, green onions, chopped olives, herb dressing

12.00 per person

Fajita Bar

Warm Flour Tortillas

Beef, Chicken and Shrimp

Guacamole, shredded cheese, diced tomatoes, shredded lettuce, sour cream, peppers, onions, refried beans, salsa fresca and jalapeños

15.00 per person

Sauté Station*

Tournedos of Beef -3oz.

Bearnaise sauce

Shrimp -3oz.

Lemon aioli

Crab Cakes -3oz.

Whole-grain mustard

24.00 per person

Minimum number for this station is 50 guests.

Soup-Aperitif*

Passed Miniature Soup

Chilled: cucumber, gazpacho, melon

Hot: celery root, tomato basil, butternut squash

11.00 per person

Pasta Bar*

Cavatappi and Penne

Marinara, pesto cream and fresh parmesan garlic bread stick

14.00 per person

Add Chicken *6.50 per person*

Add Shrimp *8.50 per person*

Macaroni and Four Cheese

Cheddar, Fontina, Parmesan & Goat Cheese

Smoked ham, crispy bacon, forest mushrooms, green onions

12.00 per person

Add Chicken *6.50 per person*

Add Shrimp *8.80 per person*

Add Lobster *12.00 per person*

Risotto Station*

Sausage, forest mushrooms and asparagus

15.00 per person

Add Chicken *6.50 per person*

Add Shrimp *8.80 per person*

Hamburger Sliders

Toppings: bleu cheese, bacon, sautéed mushrooms, caramelized onions, avocados, salsa fresca, green chili sauce, lettuce, tomato, onion condiments include mustard, mayonnaise and ketchup

8.00 each

**A Chef is required at \$75 per hour, with a two hour minimum. Prices are subject to a 23% service charge and applicable tax.*



Carving Station

Herb-Roasted Breast of Turkey*

Gravy, cranberry relish, assorted dinner rolls

300.00 each, 30 servings

Enhance your station with a side dish of:
Green Bean Casserole, Sweet Potato Soufflé,
or Corn Bread Stuffing and Gravy

6.75 per person

Southern Comfort Glazed Ham*

*Pineapple chutney, whole-grain mustard
small buttermilk biscuits*

400.00 each, 50 servings

Enhance your station with a side dish of:
Fingerling Potato Salad or
Gourmet Macaroni and Cheese

6.75 per person

Steamship of Beef*

*Slow-roasted, horseradish cream,
dijon mustard, mayonnaise, au jus, french rolls*

1025.00 each 200 servings

Whole Herb-Roasted Tenderloin of Beef*

*Peppercorn sauce or port wine glaze
and assorted dinner rolls*

525.00 each, 25 servings

Enhance your station with a side dish of:
Wild Mushroom Ragout or Truffle Mashed Potatoes

6.75 per person

Whole Sesame-Crusted Ahi

Seared rare, Thai curry, seaweed salad

market price, 35 servings

Blackened Pork Loin*

Caramelized apple sauce, dinner rolls

325.00 each, 20 servings

Enhance your station with a side dish of:
Roasted Sweet Potatoes or
Warm Bacon Cabbage Salad

6.75 per person

Peabody BBQ Ribs*

Cole slaw, baked beans, biscuits

600.00 each, 50 servings

Peabody BBQ Brisket*

Cole slaw, baked beans, biscuits

325.00 each per, 20 servings

Prime Rib*

Au jus and horseradish cream, assorted dinner rolls

600.00 each, 35 servings

Enhance your station with a side dish of:
Roasted Red Bliss Potatoes or Asparagus and Root
Vegetable Medley

6.75 per person

Mesquite-Roasted Lamb*

Balsamic jus, assorted dinner rolls

375.00 each, 30 servings

Enhance your station with a side dish of:
Au Gratin Potatoes or Broccoli, and
Roasted Golden Beets

6.75 per person

*A Chef is required at \$75 per hour, with a two hour minimum. Prices are subject to a 23% service charge and applicable tax.



Hot Hors d' Oeuvres

Per 100 Pieces

Artichoke Breaded with Boursin 575.00
Crispy artichoke hearts breaded with boursin cheese and deep-fried in a puff pastry

Beef Satay 575.00
Thai chili marinated beef on a skewer with sweet and sour dip

Beef Wellington 575.00
Hand-cut beef tenderloin topped with duxelle and wrapped in puff pastry

Mini Chicken and Cheese Hoagie 475.00
Fresh baked Italian hoagie bun stuffed with roasted chicken breast, white American cheese, onions, red and green peppers

Chicken Satay 475.00
Thai chili marinated chicken on a skewer with sweet and sour dip

Chicken with Wine En Croute 475.00
Traditional French coq au vin hors d' oeuvre size. Chicken breast marinated in red wine with pinot noir infused mushroom duxelle, caramelized onion and smoked bacon

Southern Chicken Stick 475.00
Fried buttermilk marinated chicken on a skewer, ranch dip

Coconut Shrimp 675.00
Classic Asian-style shrimp tossed in coconut flakes and deep-fried

Mini Crab Cakes 625.00
Crab cakes made from lump and claw crab meat, hand mixed and formed

Crab Meat Stuffed Mushrooms 675.00
Jumbo mushrooms stuffed with hand-picked lump crab meat

Florida Shrimp and Grit Cake 675.00
A Southern recipe made with Florida royal red shrimp, smoky bacon, Vermont cheddar cheese, roasted poblano pepper and Southern-style buttered grits

Hamburger Sliders 575.00
Fresh ground beef and cheddar on a small bun

BBQ Pork Sliders 550.00
Pulled pork with bbq sauce and cole slaw on mini buttermilk biscuits

Little Havana 550.00
A classic Cuban sandwich made with leche asado (roast pork), smoked ham, baby Swiss cheese, a dill pickle and spicy mojo mustard, all stacked on a freshly baked Cuban loaf

Lobster Spring Roll 850.00
Lobster meat, mango, ginger and an Asian chili sauce in a spring roll wrapper

Mini Philly Cheese Steak 575.00
Fashioned after the original "Genos." Fresh baked Italian hoagie bun stuffed with sliced steak, cheese whiz, onions, peppers and banana peppers

Salmon Oscar 575.00
Fresh Atlantic salmon topped with special crab meat, fresh spinach and handmade bernaise sauce, wrapped in a premium puff pastry

Spinach and Artichoke Spanakopita 475.00
Mediterranean inspired phyllo triangle filled with artichoke, spinach and mozzarella

Thai Chicken and Cashew Spring Roll 475.00
Spring roll shell filled with chicken, cashews, oyster sauce, onion, garlic, pickled ginger, salt and spices

Butler-Passed Service available. Prices are subject to a 23% service charge and applicable tax.



Cold Hors d' Oeuvres

Per 100 Pieces

House Bruschetta

All served on herbed crostini

Grilled vegetable salad 475.00

Pastrami, fennel slaw 475.00

Olive tapenade 475.00

Tomato and basil 475.00

Artichoke Heart with Goat Cheese 475.00

Stuffed with herb-infused goat cheese

Deviled Eggs 425.00

From the famous Peabody recipe

Asparagus and Pear 475.00

Chilled asparagus and pear mousse in a blossom tartlett

Mushroom Tartlettes 500.00

A ragout of forest mushrooms in a savory tartlett

Smoked Salmon 575.00

Served on pumpernickel toast, honey mustard sauce

Smoked Bay Scallops 575.00

Spiced crème fraîche, tomato-basil basket

Crab Meat Salad 550.00

Citrus-flavored crabmeat with yogurt dressing on a cucumber round

Japanese Eel 475.00

Smoked eel with daikon, cucumber and seaweed salad

Ahi Tuna 625.00

Seraed fresh tuna in a crispy wonton shell

American Sturgeon Caviar 550.00

A selection of domestic caviars on onion blinis

Salmon Caviar 525.00

Chive cream, red bliss potato

Shrimp and Avocado 575.00

Gulf shrimp served in a shooter glass with avocado and red pepper mousse

Sushi

All served with pickled ginger, wasabi and soy sauce

Salmon 750.00

Ahi 750.00

Vegetable 525.00

Gulf Shrimp 575.00

Jumbo shrimp on ice with cocktail sauce

Alaskan Crab Claws 575.00

Crab claws on ice with cocktail remoulade

Mini Beef Filets 575.00

Grilled beef tenderloin on a potato pancakes, horseradish aioli

Miniature Sandwiches 550.00

Assorted European open-faced selections

Genoa Salami 475.00

A salami cornet with herb cream cheese

Curried Chicken 575.00

Chicken salad with Granny Smith apple on toasted baguette

Country Paté-Rosemary 475.00

House-made paté, cornichon on rosemary toast

Asparagus Bundle 575.00

Proscuitto-wrapped fresh asparagus

Butler-Passed Service available. Prices are subject to a 23% service charge and applicable tax.



Beverages

Hosted Bar

Liquor	Silver 8.25	Gold 9.75	Platinum 11.75
Vodka	Svedka	Absolut	Grey Goose Ketel One
Gin	Gordon	Tanqueray	Bombay Sapphire Tanqueray 10
Rum	Cruzan Silver	Bacardi	Prichard's Fine Rum
Tequila	Pepe Lopez	Cuervo Gold	Patron Silver
Bourbon	Old Charter 8	Maker's Mark	Knob Creek
Blended Whiskey	Canadian Club	Crown Royal	Crown Royal Reserve
Tennessee Whiskey		Jack Daniel's	Gentleman Jack
Scotch	Dewars	Mac Gavins	Chivas Regal
 Domestic Beer	5.75		
	Bud Light		
	Budweiser		
	Miller Lite		
	Coors Light		
	Michelob Ultra		
	Ghost River (Local Brewery)		
 Imported Beer	6.25		
	Heineken		
	Newcastle		
	Corona		
	Bass Ale		
	Sierra Nevada		
	Amstel Light		
	Guinness Draft		
	Stella Artois		
 Non-Alcoholic Beer	5.75		
	Beck's		
 White Wine	8.25	10.25	12.00
Pinot Grigio	CK Mondavi	Zaccagnini Clos du Bois	Santa Margarita
Sauvignon Blanc	CK Mondavi	Clos du Bois	Whitehaven
Chardonnay	Callaway	Clos du Bois	Napa Cellars
 White Varietals	8.25	9.25	12.25
	Fetzer Reisling	Cupcake Riesling	Lindemann Moscato
	Maddalena White		Conundrum White
	Zinfandel		

All prices for Host Bars are subject to 23% service charge. Host Bars: Charges based upon consumption and all applicable sales tax.
Bartender Fees for Host Bars: \$100.00 per hour for first four hours, per bartender. If Host Bar sales exceed \$500 per bar, bartender fees will be waived.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.



Beverages

Hosted Bar

Red Wine	Silver 8.25	Gold 9.75	Platinum 12.25
Pinot Noir	Ca' Donini	Hob Nob	Nicolas Potel Bourgogne Rouge
Merlot	Forest Glen	Bogle	Geyser Peak
Cabernet Sauvignon	Canyon Oaks	Louis Martini	J. Lohr Estate
 Red Varietals		9.25	12.25
		McManis Zinfandel (Red)	Ferrari Carano Siena Penfolds Shiraz/Cabernet
 Sparkling	10.25		12.25
Splits	Veuve de Vernay		Mumm
 Cordials	9.25		
	Bailey's		
	Kahlua		
	Grand Marnier		
	Tia Maria		

Hosted Hourly Receptions with Full Host Bar

Silver	25.00 per person, per hour, Add 8.00 for each additional hour
Gold	30.00 per person, per hour, Add 9.00 for each additional hour
Platinum	35.00 per person, per hour, Add 10.00 for each additional hour

Champagne Fruit Punch	100.00 per gallon	Soft Drinks	5.00 each
Fresh Fruit Punch	55.00 per gallon	Mineral Waters	6.00 each
Mimosas	100.00 per gallon		



Beverages

Cash Bar

Liquor	Silver 9.50	Gold 10.50	Platinum 14.50
Vodka	Svedka	Absolut	Grey Goose Ketel One
Gin	Gordon	Tanqueray	Bombay Sapphire Tanqueray 10
Rum	Cruzan Silver	Bacardi	Prichard's Fine Rum
Tequila	Pepe Lopez	Cuervo Gold	Tequila 1800
Bourbon	Old Charter 8	Maker's Mark	Knob Creek
Blended Whiskey	Canadian Club	Crown Royal	Crown Royal Reserve
Tennessee Whiskey		Jack Daniel's	Gentleman Jack
Scotch	Dewars	Mac Gavins	Chivas Regal
 Domestic Beer	 6.75		
	Bud Light		
	Budweiser		
	Miller Lite		
	Coors Light		
	Michelob Ultra		
	Ghost River (Local Brewery)		
 Imported Beer	 7.75		
	Heineken		
	Newcastle		
	Corona		
	Bass Ale		
	Sierra Nevada		
	Amstel Light		
	Guinness Draft		
	Stella Artois		
 Non-Alcoholic Beer	 6.25		
	Beck's		
 White Wine	 9.75	 11.75	 13.75
Pinot Grigio	CK Mondavi	Zaccagnini Clos du Bois	Santa Margarita
Sauvignon Blanc	CK Mondavi	Clos du Bois	Whitehaven
Chardonnay	Calloway	Clos du Bois	Napa Cellars
 White Varietals	 9.50		
	Fetzer Reisling		
	Maddalena White		
	Zinfandel		

All prices for Cash Bars include service charge and applicable sales tax.

Bartender Fees for Cash Bars: \$100.00 per hour for first three hours, per bartender. Additional hours, 25.00 each.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.



Beverages

Cash Bar

Red Wine	<i>Silver 9.75</i>	<i>Gold 10.75</i>	<i>Platinum 14.75</i>
<i>Pinot Noir</i>	<i>Ca' Donini</i>	<i>Hob Nob</i>	<i>Nicolas Potel Bourgogne Rouge</i>
<i>Merlot</i>	<i>Forest Glen</i>	<i>Bogle</i>	<i>Geysler Peak</i>
<i>Cabernet Sauvignon</i>	<i>Canyon Oaks</i>	<i>Louis Martini</i>	<i>J. Lohr Estate</i>
Red Varietals		<i>10.75</i>	<i>14.75</i>
		<i>McManis Zinfandel</i>	<i>Ferrari Carano Siena</i>
			<i>Penfolds Shiraz/Cabernet</i>
Sparkling	<i>12.25</i>		<i>14.25</i>
<i>Splits</i>	<i>Freixenet</i>		<i>Mumm</i>
Bottles	<i>32.00</i>		<i>62.00</i>
	<i>Freixenet Cava</i>		<i>Mumm Napa Brut</i>
	<i>Blanc de Blancs</i>		<i>Prestige</i>
	<i>45.00</i>	<i>49.00</i>	<i>125.00</i>
	<i>Aria Sparkling Pinot</i>	<i>Korbel Brut</i>	<i>Schramsberg Blanc de Blanc</i>
	<i>Noir Rosé</i>		
Champagne	<i>92.00</i>	<i>125.00</i>	<i>175.00</i>
	<i>Mumm Cordon</i>	<i>Moet Rosé</i>	<i>Veuve Clicquot Yellow Label</i>
	<i>Rouge</i>		
			<i>425.00</i>
			<i>Dom Perignon</i>
			<i>550.00</i>
			<i>Louis Roederer Cristal</i>
Cordials	<i>10.75 each</i>		
Soft Drinks	<i>5.00 each</i>		
Mineral Waters	<i>6.00 each</i>		

All prices for Cash Bars include service charge and applicable sales tax.

Bartender Fees for Cash Bars: \$100.00 per hour for first three hours, per bartender. Additional hours, 25.00 each.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.



Beverages

Hosted Wines by the Bottle

White Wine	Silver	Gold	Platinum
<i>Pinot Grigio</i>	<i>CK Mondavi 34.00</i>	<i>Zaccagnini 52.00</i>	<i>Santa Margarita 62.00</i>
<i>Sauvignon Blanc</i>	<i>CK Mondavi 34.00</i>	<i>Clos du Bois 46.00</i>	<i>Whitehaven 45.00</i>
<i>Chardonnay</i>	<i>Calloway 32.00</i>	<i>Clos du Bois 46.00</i>	<i>Napa Cellars 55.00</i>
 White Varietals	 <i>Fetzer</i>	 <i>Cupcake Reisling 46.00</i>	
	<i>Reisling 34.00</i>	<i>Beringer White Zinfandel 42.00</i>	
	<i>Maddelena White</i>	<i>Lindemann Moscato 36.00</i>	<i>Conundrum 62.00</i>
	<i>Zinfandel 32.00</i>		
 Red Wine			
<i>Pinot Noir</i>	<i>Ca' Donini 36.00</i>	<i>Hob Nob 42.00</i>	<i>Nicolas Potel Bourgogne Rouge 60.00</i>
		<i>Main Street 42.00</i>	<i>Kenwood Russian River 57.00</i>
<i>Merlot</i>	<i>Forest Glen 36.00</i>	<i>Bogle 36.00</i>	<i>Geyser Peak 57.00</i>
<i>Cabernet Sauvignon</i>	<i>Canyon Oaks 32.00</i>	<i>Louis Martini 42.00</i>	<i>J Lohr 52.00</i>
 Red Varietals		<i>McManis Zinfandel 36.00</i>	<i>Ferrari Carano Siena 53.00</i>
			<i>Penfolds Shiraz/Cabernet 48.00</i>
 Sparkling	 <i>12.00</i>		 <i>14.00</i>
<i>Splits</i>	<i>Freixenet</i>		<i>Mumm</i>
	<i>Veuve du Vernay</i>		<i>Marquis de la Tour (Rosé)</i>
 Bottles	 <i>32.00</i>	 <i>45.00</i>	 <i>58.00</i>
	<i>Frexinet Cava Blanc</i>	<i>Korbelt Brut</i>	<i>Mumm Napa Brut</i>
	<i>de Blancs</i>		<i>Prestige</i>
 Champagne	 <i>88.00</i>	 <i>120.00</i>	 <i>160.00</i>
	<i>Mumm Cordon</i>	<i>Moet Rosé</i>	<i>Veuve Clicquot Yellow Label</i>
	<i>Rouge</i>		
			<i>410.00</i>
			<i>Dom Perignon</i>
			<i>520.00</i>
			<i>Louis Roederer Cristal</i>

Service charge of 23% and applicable tax will be added to Host Bottle wine purchases. Additional wine choices are available. Please contact your Catering-Conference Manager for assistance. Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.



Beverages

ONEHOPE Wine

ONEHOPE Wine is the perfect way to integrate charity into your big day. 50% of profits from each varietal of ONEHOPE is given back to partner non-profits through the ONEHOPE Foundation. No matter how you choose to include ONEHOPE Wine in your wedding festivities, there is truly no better way to celebrate than by supporting a greater cause.

ONEHOPE Chardonnay 42.00

ONEHOPE Chardonnay is blended with Muscat and Chenin Blanc displaying a pale gold color with aromas of fresh apple blossom and honeysuckle. Flavors of crisp pear and apple are vibrant on the palate, while its balanced oak and bright acidity make this wine a great match with broiled or grilled seafood, poultry dishes and a wide assortment of cheeses.

ONEHOPE is committed to not only finding a cure for Breast Cancer, but also for early detection and prevention. Every 8 cases sold of ONEHOPE Chardonnay funds a mammogram for a woman in need through the National Breast Cancer Foundation.

ONEHOPE Sauvignon Blanc 42.00

ONEHOPE Sauvignon Blanc's stainless steel fermentation contributes to its pale golden color, flavors of pink grapefruit and bright grassy undertones. ONEHOPE Sauvignon Blanc is refreshing and light making it a perfect pairing with salmon, halibut, light pasta dishes, fresh fruits and a variety of cheeses.

Half of the profits of ONEHOPE Sauvignon Blanc benefit the American Forest Foundation where one tree is planted for every bottle sold.

ONEHOPE Merlot 42.00

ONEHOPE Merlot's bright cherry color and subtle notes of toasty spice are a result of aging in a combination of American and French oak barrels. Rich tannins make Onehope Merlot a perfect match with a range of main courses, including meats, pastas and vegetarian dishes.

50% of the profits of ONEHOPE Merlot benefit the non-profit, Keep a Child Alive, and provide the treatment and medications necessary to keep children suffering with HIV/AIDS alive.

ONEHOPE Cabernet 42.00

A dark ruby red, ONEHOPE Cabernet is a pleasure for the senses with the aromas of lush black cherry, cassis and a hint of tobacco. Aged in American and French oak, the complex layers of spice are balanced by soft tannins making it the perfect wine to pair with roasted and grilled meats such as lamb, prime rib or porterhouse steak.

Sales of ONEHOPE Cabernet benefit ACT Today! to help children with Autism achieve their highest potential. The partnership between ONEHOPE and ACT Today! helps provide funding and support for families who cannot afford specialized care for their children with Autism.

ONEHOPE Zinfandel 42.00

ONEHOPE Zinfandel is a rich red color with loads of juicy dark fruit flavors including plum and black cherry with hints of pepper and a spicy finish. This delicious wine is versatile and pairs well with dishes such as pizza, barbeque ribs and lamb.

Half of the profits from the sale on ONEHOPE Zinfandel go toward Snowball Express, an organization that supports families and children of fallen soldiers.

ONEHOPE Brut 42.00

ONEHOPE California Brut has a light golden color with aromas of green apple, nectarine with biscuit and an effervescence which has pronounced ribbons of bubbles. On the palate, this Sparkling Wine has a noticeable refreshing fruity flavor with a yeasty nuance followed by a lingering, delightful finish.

Half of the profits on ONEHOPE's Sparkling Wine benefit the fight against childhood hunger. Every case sold provides 100 meals to children in need through the non-profit, Share Our Strength.

Service charge of 23% and applicable tax will be added to Host Bottle wine purchases. Additional wine choices are available. Please contact your Catering-Conference Manager for assistance. Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

