



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

21

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

22

The Memphian

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

24

The Parisian

Chilled Fresh Juices
Seasonal Sliced Fresh Fruit and Berries
Mushroom and Spinach Quiche Tartlettes
Croissants (Plain, Almond and Chocolate)
Dried Apricot and Almond Beignets, Sorghum
Freshly-Brewed Peabody Coffee
Selection of Premium Teas

23

Additional selections to the Breakfast Buffet

Scrambled Eggs 6	Oatmeal 4	Applewood Smoked Bacon 7
Scrambled Eggs <i>with monterey jack</i> 7	Cheddar Cheese Grits 4	Sausage Links 6
Scrambled Eggs Ranchero 7	Assorted Dry Cereals <i>whole, skim milk, 2%, or soy milk</i> 5	Sausage Patty 6
Eggs Benedict 8	<i>add Strawberries and Bananas</i> 7	Smoked Tavern Ham 7
Egg Vegetable Soufflé 7	Individual Fruit Yogurts, Homemade Granola, Cottage Cheese and Seasonal Berries 8	6 oz. Flat Iron Steak 13
Canneloni Crepes 7	Cinnamon Rolls 4	Turkey Sausage Links 5
Breakfast Burritos 7	Bagels and Cream Cheese 5	Turkey Sausage Patty 5
Omelet Station* 14	Bagels and Smoked Salmon 14	Turkey Bacon 5
Brioche French Toast 4	Assorted Bottled Juices 6	Vegetable Sausage 5
Buttermilk Pancakes 4		Biscuits with Ham, Bacon or Sausage 6
Cheese Blintzes 5		Breakfast Potatoes <i>onions and bell peppers</i> 4

* A chef is required at \$75 per hour. All prices are subject to a 21% 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

24

Two

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

26

Three

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

24

Four

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

24

Five

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

25

Six

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

25

Seven

Wafers of Cantaloupe and Honey Yogurt
Bircher Muesli
Scrambled Eggs
Turkey Bacon
Steamed Parsley Potatoes

26

Eight

Orange or Grapefruit Juice
Melon Pearl Salad
Oatmeal Crème Brûlée
Croissant and Preserves

24

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

All prices are subject to a 21% service charge and applicable tax.

10-10





Lunch Menus

Appetizers

Salads

Hearts of Iceberg Lettuce 7.25
bleu cheese crumbles, tomatoes, cucumbers
choice of balsamic vinaigrette, peppercorn ranch or champagne vinaigrette dressing

Romaine Salad 8.25
peppercorn dressing

Classic Caesar 8.25
garlic croutons

Antipasto Salad 10.25

Mozzarella with Beefsteak Tomatoes, Red Onions Pesto 12.25

Romaine with Goat Cheese, Pistachio, Sun-Dried Tomatoes 9.25
garlic herb vinaigrette

Roasted Fingerling Potatoes, String Beans, Pearl Onions, Crispy Pancetta 11.25
whole-grain mustard dressing

Grilled Portobello Mushroom with Baby Spinach 10.25
roasted red bell pepper vinaigrette

Mixed Field Greens 7.25-
choice of balsamic vinaigrette, peppercorn ranch or champagne vinaigrette dressings

Soups

HOT

Butternut Squash Bisque 8

Celery Root Potage 8

Lobster Bisque 10

Tomato Basil 8

Cream of Asparagus 9

Wild Mushroom 9

Chicken Tortilla 8

Chicken Noodle 8

COLD

Vichyssoise 8
tarragon leaves

Cucumber Dill 9
smoked salmon

Spanish Gazpacho 9

Peach and Lemongrass 9

Tomato Consommé 8
fresh mozzarella

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 21% service charge and applicable tax.

10-10



Main Course Salads

Niçoise Salad 24

*fresh pepper-seared tuna, olives, green beans
boiled potatoes, romaine lettuce, red onion,
boiled egg and balsamic vinaigrette*

Poached Salmon 23

*romaine lettuce, applewood smoked bacon, asparagus
walnuts, herb croutons, sherry vinaigrette*

Shrimp Salad 23

vegetables and orzo pasta, lime-thyme dressing

Free-Range Chicken Breast 22

*soba noodles, Napa cabbage, bell pepper
ponzu-soy vinaigrette*

Marinated Beef Steak 23

caramelized red onions, beet curls, romaine hearts, spicy cilantro dressing

Vegetarian Main Course

Penne Pasta 23

julienne of vegetables, portobello mushrooms, light cream sauce

Vegetable Lasagna 23

*grilled zucchini, yellow squash,
Italian spinach and ricotta cheese*

Grilled Marinated Tofu, Vegetables 22

Vegetable Pot Pie 22

Vegetable Risotto 23

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Main Course

Blackened Catfish 27
dirty rice, broccoli florets, carrots vichy, lemon-herb sauce

Seared Salmon 29
*stir fry vegetables, sweet potato purée
brown sugar-ginger sauce*

Sautéed Red Snapper 37
*green beans, roasted fingerling potatoes, olive tapenade
extra virgin olive oil*

Asian Barbeque-Glazed Salmon 29
soba noodles, pickled vegetables

Chicken Piccata 27
vegetable tagliatelle, basmati rice, lemon caper sauce

Lemon Pepper Chicken 27
*basil sauce, Israeli cous cous, green onions, carrots
asparagus, grilled roma tomatoes*

Herbed Fried Chicken Breast 27
*pan gravy, mashed potatoes, green beans,
mushrooms, red peppers*

Chicken Stuffed with Spinach and Feta 29
linguine, vegetables, green olive sauce

Smoked Chicken Ravioli 26
sun-dried tomato cream, basil oil

Chicken, Shrimp and Cajun Sausage Jambalaya 27

Penne Pasta with Chicken 24
marinated portobello mushrooms, red peppers, broccoli florets

BBQ Ribs 25
cole slaw, baked beans and cornbread

Mesquite-Roasted Pork Loin 27
piped rosemary potatoes, vegetable ragout, apple cider sauce

Mesquite-Seared 8 oz. New York Strip 37
*zucchini, caramelized onion, tomato mélange
roasted potatoes, shallot au jus*

Grilled 6 oz. Petite Filet 38
*roasted garlic mashed potatoes, asparagus, honey-glazed
baby carrots, whole-grain mustard sauce*

8 oz. Blackened Sirloin 36
spinach flan, roasted garlic potatoes, cabernet sauce

Roasted 8 oz. Ribeye 36
*herbed potatoes, broccoli, cauliflower, carrots
red pepper medley, peppercorn sauce*

Desserts

Seasonal Fruit and Berry Tart 7.50
strawberry mint sauce

Trio of Homemade Sorbets 7.50
chocolate cup, mango sauce

Creamy Banana Cheesecake on Oreo Cookie Crust 7.50
piña colada sauce

Lemon-Lime Meringue Tart 7.50
strawberry sauce anglaise

Dark Chocolate Pot de Crème 8.50
chantilly cream

Tennessee Bourbon Pecan Caramel Tart 7.50
vanilla sauce

Rich Chocolate Timbale 8.50
raspberry coulis

Strawberry Mascarpone Shortcake 7.50
orange mint sauce

Honey-Infused Pineapple 7.50
and Cranberry Upside Down Cake
guava lime sauce

Decadent Flourless Chocolate Cake 7.50
wild berry foam

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Chilled Plated Luncheons

The Vegetarian

Grilled Vegetables in a Wrap
plum tomatoes, pasta salad

Sorbets
with cookie garnish

26

The Seafarer

Chilled Poached Filet of Salmon
crawfish, wild mushroom, green bean salad

Chocolate Tart
apricot compote

34

Trio Salad

Chicken Salad, Tuna Salad, Shrimp Salad
vine-ripened tomatoes, boiled eggs, pickle spears

Rosemary-Olive Bread, Ciabatta Bread

Key Lime Pie

26

The Italian

Sliced Grilled Breast of Chicken
*gnocchi salad and pancetta
pumpkin seed dressing*

White Chocolate Napoleon
raspberry sauce, fresh berries

28

The Charcuterie

Turkey Breast, Smoked Ham, Mortadella
Salami, Sliced Roast Beef

Rosemary-Olive Bread, Ciabatta Bread

Swiss, American Cheese

Penne Pasta Salad, Pickle Spears

Raspberry Cheesecake

28

The Executive

Chilled Roast Beef Tenderloin
whole-grain mustard sauce

Marinated Chicken Breast
curry sauce

Jumbo Shrimp
cocktail sauce

Cous Cous Salad

White Chocolate Pistachio Pot de Creme

42

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

All prices are subject to a 21% service charge and applicable tax.

10-10



Salad Buffets

Minimum of 25 persons

Cobb Salad Bar

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

Desserts

Crème Brûlée
Grand Marnier Mousse Shooter
Key Lime Tartlettes

27

Caesar Salad Bar

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

Desserts

Key Lime Pie
Peabody Cheesecake
Pecan Pie

27

For an additional charge, grilled items may be added to the salads above

Atlantic Salmon 9
Shrimp 13
Chicken Breast 6
Beef 12

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Charcuterie Buffet

Minimum of 25 persons

Chef's Daily Soup
Freshly Baked Breads
Fingerling Potato Salad
Tomato Salad
Fancy Wild Mushroom Salad
Mélange of Bean Salad
Sliced Beef Steak Tomatoes
Kosher Dill Pickles and Gherkins
Sliced Red Onions
Appropriate Condiments
Roast Sirloin of Beef*
Roasted Breast of Turkey*
Tavern Ham*
Mortadella*
Salami*
Jalapeño Pepper Jack Cheese, Provolone

**Boar's Head Meats*

Desserts

A Selection of Chef's Miniature Desserts

43

Sandwich Buffet

Minimum of 25 persons

Chef's Daily Soup
Asparagus Salad
Penne Salad
sun-dried tomatoes and olives
Cobb Salad
Wild Mushroom Salad

Sandwiches

Please select three sandwiches

Vegetable Wrap (*served cold*)
Deli Sandwich (*served cold*)
Italian Submarine (*served cold*)
Chicken Breast
Swiss cheese and pesto on onion roll (served hot)
Grilled Texas Toast
cured ham and provolone cheese (served hot)
Traditional Reuben (*served hot*)
Philly Cheese Steak Sandwich
smothered onions, roasted peppers (served hot)
Natural Cut Fries
Pita Chips, Hummus

Desserts

Key Lime Boats
Cobbler with Sauce Anglaise
Tennessee Whiskey Pecan Pie
Seasonal Fresh Fruit and Berries

45

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

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10-10



Italian Buffet

Minimum of 50 persons

Salads

Antipasti Display
Tossed Garden Greens
assorted dressings
Tri-Color Tortellini
pesto vinaigrette
Artichoke Salad
Italian vinaigrette

Sides and Main Selections

Beef Lasagna
Rosemary Chicken
with fennel, onions and mushrooms
Seared Trout
scampi butter
Penne Pasta
Italian sausage, vegetables, garlic butter sauce
Risotto
asparagus, basil, fresh tomatoes
Creamed Spinach
Eggplant Parmesan
marinara sauce
Freshly-Baked Breads, Focaccia Bread

Desserts

Tiramisu
Cannoli
Assorted Biscotti
Amaretto Chocolate Cake
Fresh Fruit Tart
almond cream
Italian Cranberry Ricotta Strudel

46

American Buffet

Minimum of 50 persons

Salads

Caesar
Marinated Fresh Vegetables
Tomato and Cucumber Salad
Red Bliss Potato
Macaroni

Sides and Main Selections

Grilled Marinated Flank Steak
with roasted shallot sauce
Blackened Pork Loin
with rosemary au jus
Sautéed Chicken Breast
with mushroom sauce
Seared Salmon
orange peppercorn glaze
Grilled Vegetable Wrap
Dirty Rice
Herb-Roasted Potatoes
Seasonal Vegetables
Freshly-Baked Breads

Desserts

Seasonal Fresh Fruit and Berries
House-Made Ice Cream
Freshly- Baked Cookies
Assorted Mini Cheesecakes
Chocolate Truffle Terrine

48

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

All prices are subject to a 21% service charge and applicable tax.

10-10



Asian Buffet

Minimum of 50 persons

Salads

Napa Cabbage
baby shrimp and toasted sesame seeds
Roasted Red and Yellow Peppers Julienne
Chinese long beans
Baby Spinach
enoki mushrooms and bermuda onions
Shrimp, Snow Peas, Water Chestnut Salad

Sides and Main Selections

Hot and Sour Soup
Chinese BBQ Pork
Thai-Curry Chicken
Sweet and Sour Tilapia
Steamed Rice
Stir Fry Vegetables
Vegetable Lo Mein

Desserts

Fresh Fruit Tart
Pineapple Cheesecake
Coconut Macaroons
Mango Mousse Cake
Tropical Coconut Cake

46

Mexican Buffet

Minimum of 50 persons

Salads

Romaine Salad
corn, tortilla chips, tomatoes
Tri-Color Tortillas, Nacho-Style

Build Your Own Taco

Seasoned Ground Beef and Turkey
shredded lettuce, cheddar cheese, chopped tomatoes
diced red onions, jalapeño peppers, salsa fresco
sour cream, guacamole
soft flour tortillas and taco shells

Sides and Main Selections

Beef Fajitas
onion, peppers, cheese, picante sauce
Pork Loin
roasted tomatillo salsa
Chicken Quesadillas
mushrooms, jalapeño jack cheese
Tilapia Vera Cruz
Mexican Rice
Refried Beans
Vegetable and Corn Stew

Desserts

Fresh Fruit Tart
Churras
Kahlua Flan
Très Leches

42

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

All prices are subject to a 21% service charge and applicable tax.

10-10



Box Lunches

Main Selection

select one

Grilled Vegetable Wrap
mozzarella cheese, pesto dressing

Chicken Salad
croissant, cucumbers, bibb lettuce, sliced roma tomatoes

Smoked Turkey
dill mayonnaise, rustica panini bread

Deli Sandwich
sun-dried tomato basil foccacia

Beef Pastrami
*rye bread, romaine lettuce, Swiss cheese, onions
tomatoes, honey-mustard*

Chips

select one

Terra Vegetable Chips
Potato Chips
Corn Chips

Salad

select one

Mushroom and Cabbage Cole Slaw
Couscous
Pasta Primavera Salad
Tomato and Cucumber Salad

Fruit

select one

Whole Fruit
Fruit Cup

Dessert

select one

Cream Cheese Brownie
Chocolate Chip Cookie
Oatmeal Raisin Cookie
Peanut Butter Cookie
Chocolate Cluster



Dinner Menu

Appetizers

HOT

- Mushroom Ravioli 11.25
basil beurre blanc, cherry tomato confit
- Caramelized Belgian Endive and Baby Vegetable Ragout 10.25
sweet soy glaze
- Sautéed Sweet Water Prawns 14.25
*chickpea pancake in a curry sauce, baby carrots
asparagus, dry vermouth sauce*
- Crab Oscar 14.25
crab and asparagus stuffed crêpe, citrus hollandaise
- Shrimp Casserole 14.25
parmesan peppercorn crust
- Savory Smoked Corn Cheesecake 12.25
crawfish ragout

COLD

- Fresh Tomato and Buffalo Mozzarella Cheese 14.25
basil, balsamic, virgin olive oil
- Grilled Vegetable and Puff Pastry 11.25
mille-feuille with brie, roasted yellow pepper coulis
- Portobello Mushroom Bread Pudding 11.25
herb salad, truffle vinaigrette
- Spicy Tuna Tartare 15.25
garlic-ginger crostini with sweet soy dressing
- Smoked Trout Dip 13.25
fennel seed cracker
- Antipasti 12.25
*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.

10-10

A catered Peabody Dinner must include a first course, an entrée and a dessert. All prices are subject to a 21% service charge and applicable tax.



Appetizers

Salads

- Mixed Field Greens 8.25
vegetable julienne, champagne vinaigrette
- Red Oak Watercress, Endive, Pear and Brie Cheese 12.25
balsamic vinaigrette
- Romaine Lettuce, Pita Crisp, Black Olives, Cucumbers, Red Onion, Feta Cheese 9.25
garlic-lemon dressing
- Cobb Salad 16.25
shrimp, crabmeat, apple smoked bacon, avocado, eggs, tomato and bleu cheese
- Mixed Greens and Belgian Endive 10.25
with citrus segments and raspberry vinaigrette
- The Wedge 8.25
with bleu cheese dressing and tomatoes
- Hearts of Romaine 9.25
crispy tortilla chips, chili dressing
- Hearts of Romaine with Merlot Spiced Poached Pear 11.25
Stilton cheese dressing

Soups

HOT

- Butternut Squash Bisque 9
- Celery Root Potage 9
- Tomato Basil 9
- Cream of Asparagus 10
- Wild Mushroom 10
- Lobster Bisque 11
garlic croutons
- Chicken Tortilla 8
- Chicken Noodle 8

COLD

- Vichyssoise 9
tarragon leaves
- Cucumber Dill 10
smoked salmon
- Spanish Gazpacho 10
- Peach and Lemon Grass 10
- Tomato Consommé 9
fresh mozzarella

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10-10

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Main Courses

- Halibut 45
zucchini and macadamia nut crust, parsley purée, lime butter
- Seared Grouper 45
wild mushroom risotto, sautéed fresh spinach, tomatoes and onions
- Grilled Salmon 37
leek confit, lima bean purée, lemon beurre blanc
- Pan-Seared Hawaiian Sea Bass 47
braised fennel, roasted shallots, whipped potatoes, tarragon sauce
- Horseradish-Crusted Salmon 38
eggplant purée, caramelized pearl onions, string beans, lemon confit
- Seared Red Snapper 41
braised parsnips, carrots, lentil, potato, squash ragout
- Roast Half Chicken 32
mushroom ragout, rosemary potato
- Chicken Piccata 31
basmati rice, bell pepper, roasted onion ragout, lemon caper sauce
- Chicken Breast I 31
stuffed with andouille sausage and caramelized onions, mashed potatoes, sautéed spinach, tomato-olive confit
- Chicken Breast II 31
stuffed with leeks and sun-dried tomato, jasmine rice, vegetable ribbons, mushroom sauce
- Herb-Crusted Pork Medallion 32
grits, braised cabbage, caramelized apple in dark beer sauce
- Peabody BBQ Ribs 29
cole slaw, roasted potatoes, baked beans, corn, vegetable stew
- 8 oz. Porcini-Dusted Filet Mignon 49
mushroom thyme risotto, asparagus, sweet soy butter
- 8 oz. Filet Mignon 49
yukon potato-leek fritter, roasted parsnip purée, tarragon tomato glaze
- 12 oz Filet Mignon 53
potato- sweet onion cake, vegetable strudel, chianti sauce
- 10 oz. Grilled Ribeye 47
basil mashed potato, vegetable medley, whole-grain mustard sauce
- 10 oz. Seared New York Strip 47
sweet potato - ginger purée, grilled zucchini, yellow squash, balsamic-honey reduction
- 10 oz. New York Steak 49
balsamic-braised bermuda onions, garlic mashed potatoes, sautéed mushrooms, roasted carrots, port wine sauce

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Duo Main Courses

4 oz. Filet Mignon accompanied by:

- | | |
|---|--|
| Herb-Crusted Salmon 47
<i>sun-dried tomato risotto cake,
asparagus, basil merlot glaze</i> | Steamed Corvina Bass 45
<i>red onion jam, barley vegetable risotto,
braised fennel, merlot balsamic reduction</i> |
| Sautéed Halibut 49
<i>soft polenta, sautéed spinach, green olive veloute</i> | Broiled 6 oz. Lobster Tail 69
<i>steamed yukon potatoes, asparagus spears, citrus-spiced
vegetable salad, orange-ginger gastrique</i> |
| Seared Sea Bass 49
<i>coco bean purée, braised savoy cabbage, morel sauce</i> | Sautéed Crab Cake 46
<i>lentil ragout, caramelized pearl onions,
vegetable pearls and whole grain mustard</i> |
| Braised Grouper 49
<i>sun-dried tomato risotto, asparagus, grilled
tomato wedges, mushroom beurre blanc</i> | Airline Chicken Breast 39
<i>basil-mashed potatoes, grilled squash,
sun-dried tomato sauce</i> |
| Two U-10 Shrimp 50
<i>paella-style roasted cous cous, shiitake mushrooms,
leek and pepper slaw, oregano, poached garlic butter</i> | |

Other Duo Main Courses

- Chicken Breast stuffed with Mushrooms and Polenta, Seared Salmon 39
baby carrots, asparagus, dry vermouth sauce
- Herb-Crusted Pork Medallion, Baked Halibut 49
ratatouille, celery root purée, marsala beurre blanc
- Medallion of Veal, Seared Hawaiian Sea Bass 55
wild mushroom ragout, truffle reduction, verjus risotto
- Rack of Lamb, Seared Corvina 55
yukon potato cake, vegetable ratatouille, lemon-thyme maple sauce

Vegetarian Main Courses

- | | |
|--|--|
| Grilled Vegetables 26
<i>marinated tofu</i> | Gnocchi 27
<i>mushroom fondue, fontina cheese</i> |
| Vegetable Napoleon 26
<i>ricotta cheese and red pepper nage</i> | Vegetable Pot Pie 25 |
| Fettuccine 24
<i>roasted vegetables and oven-dried tomatoes</i> | Vegetable Risotto 25 |
| | Mushroom and Vegetable Turnover 25
<i>fine herb sauce</i> |

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10-10

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Desserts

- Lemon-Lime Chiboust 8.50
mixed berry compote
- Passion Fruit and Mango Curd Tart 9.50
poached spiced pear and reduction
- Chilled Neoclassic Cheesecake 8.50
almond financier, blueberry chutney
- Guava Bittersweet Chocolate Tart 9.50
mango ginger coulis
- Trio Chocolate Bavarian Timbale 9.50
raspberry and chocolate sauce
- Mango Mousse Dome-Centered with Ginger Brulée 8.50
seasonal berry mélange
- "The King" 9.50
*rich buttermilk chocolate cake layered with bananas,
peanut butter mousseline and ganache*
- Hazelnut and White Chocolate Crunch Torte 9.50
sauce anglaise
- "The Peabody Duck" 8.50
chocolate mousse filled duck in a red raspberry sea
- Dark Chocolate Dome 9.50
Grand Marnier brulée center

Peabody Dessert Trios

- A Taste Of Chocolate 11.50
chocolate mousse, flourless chocolate cake, bittersweet tart
- Southern Sweets 10.50
pecan pie, red velvet cake, key lime boat
- The Great Cheese Cake Trio 10.50
famous Peabody, chocolate, banana
- Custards 11.50
crème brulée, petit pot de crème, crème caramel

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Buffets

Minimum of 50 persons

Beale Street

Salads

Tossed Greens
choice of dressing
Southern Coleslaw
Red Bean
Garlic Potato
Watermelon Basket
fresh fruit

Entrées and Sides

Okra Gumbo with Rice
Barbeque Ribs
Fried Chicken
Pulled Pork
barbecue sauce
Jambalaya
Barbecue Beans
Jalapeño Hush Puppies
Buttermilk Biscuits

Desserts

Cobblers and Southern Desserts
Peabody Cheesecake
Strawberry Shortcake
Pecan Pie
Red Velvet Cake

International

Salads

German Potato
Greek Cucumber
Italian Tomato-Basil
French Green Bean

Entrées and Sides

Chicken Cordon Bleu
Beef Stroganoff
Salmon in Dill Sauce
Pork Chops in Apple Sauce
Basmati Saffron Rice
Roasted Glazed Vegetables
Olive Bread

Desserts

Apple Cake
Fruit Tart
Crème Brulée
Linzertorte
Fruit Bavarian

57

51

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10-10

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Buffets

Minimum of 50 persons

The Italian

Salads

Antipasto Platter
Orzo Lemon
Crisp Romaine
caesar dressing
Tomato and Buffalo Mozzarella
Fresh Seasonal Fruit Platter

Entrées and Sides

Chicken Parmesan
Pork Cacciatore
Salmon
fennel, eggplant, roasted tomato ragout
Balsamic Marinated Skirt Steak
gorgonzola
Wild Mushroom Risotto
Cavatappi
mélange of sautéed vegetables, romano cheese
Focaccia

Desserts

Ricotta Cheesecake
Assorted Biscotti
Tiramisu
Panna Cotta
Macaroons

Asian

Salads

Snow Pea and Carrot
Chinese Chicken
White Soba Noodle, Seaweed
Assorted Sushi Platter
Seasonal Fruit Platter

Entrées and Sides

Beef and Broccoli
Honey-Garlic Chicken
Halibut
ginger mushroom sauce
Sweet and Sour Pork
Fried Rice
Sautéed Bok Choy
Lo Mein Noodles
Green Onion Pancakes

Desserts

Mango Mousse Cake
Guava Bittersweet Chocolate Tart
Crème Caramel
Pineapple Upside Down Cake
Fresh Fruit and Almond Tart

Buffets

Minimum of 50 persons

The Best of Bourbon Street

Salads

Tossed Greens
choice of dressing

Spicy Shrimp

Endive, Cherry Tomato and Bermuda Onion
cajun vinaigrette

Andouille Sausage and Mushroom

Fruit Platter

Entrées and Sides

Flat Iron Steak
caramelized onions and okra

Bourbon-Maple Glazed Pork Loin

Chicken Creole

Blackened Snapper
crawfish etouffée

Dirty Rice

Seasonal Vegetables

Oyster Dressing

Corn Bread

Desserts

Dried Berry and White Chocolate Bread Pudding

Bourbon Pecan Pie

Chocolate Praline Cake

Triple Chocolate Mousse

Peach Cobbler

55

The Southwestern

Salads

Tossed Greens
fire-roasted corn, poblano pepper, honey-lime vinaigrette

Shrimp and Bay Scallops Seviche
blue corn tortilla

Black Bean, Pinto Bean, Green Bean and Cilantro

Romaine Lettuce, Dried Apricots, Dried Figs,
Cotija Cheese and Pepitas
chili vinaigrette

Entrées and Sides

Chili-Rubbed Skirt Steak

Brined Cinnamon-Chipotle Pork Loin

Tequila-Marinated Chicken

Snapper Vera Cruz

Rice-Fennel Pilaf

Whipped Sweet Potatoes
chipotle

Latino Squash Estufado

Succotash

Desserts

Coffee Flan

Trés Leches

Prickly Pear Shooters

Southwestern Cinnamon Tortillas

Rice Pudding

59

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

10-10

A catered Peabody Dinner must include a first course, an entrée and a dessert. All prices are subject to a 21% service charge and applicable tax.



Dinner Buffets

Minimum of 50 persons

American Classic

Salads

Field Greens
crisp vegetables, choice of dressing

Waldorf Salad

Roasted Beet Salad

Marinated Tomatoes
bell peppers, caramelized onions

Entrées and Sides

Seared Halibut
roasted butternut squash sauce

Roasted Turkey Breast*
cranberry sauce, gravy

Roast Pork Loin
bourbon-dried fruit compote

Roast Beef*
horseradish sauce and au jus

Seasonal vegetables, au gratin potatoes

Desserts

Fruit Tarts

Eclair

Mini Cobblers

Opera Cake

Mini Pumpkin Pie

Pecan Pie

61

American Favorite

Salads

Tossed Garden Greens
choice of dressing

Cucumber and Dill Salad

Lentil Salad

Chick Pea Salad

Sliced Seasonal Fruit

Entrées and Sides

Black Drum Fish
roasted red pepper vinaigrette

Chicken Breast
stuffed with ratatouille

Rosemary-Crusted Leg of Lamb*
mint jelly

Beef Tenderloin*
au poivre, tarragon cream

Seasonal vegetables, shallot-roasted potatoes

Desserts

Crème Brûlée

Pot de Crème

Mini Key Lime Pie

Dipped Strawberries

68

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

10-10

A catered Peabody Dinner must include a first course, an entrée and a dessert. All prices are subject to a 21% service charge and applicable tax.

*A chef is required at \$75 per hour with a two hour minimum.





Hospitality Menu

From Our Bakery

Assorted Danish Pastries	42 per dozen	Duck Sugar Cookies	5 each
Buttery Croissants	42 per dozen	Duck Chocolate Chip Cookies	5 each
Chocolate Brownies	42 per dozen	Duck Rice Krispy Cookies	5 each
Cinnamon Rolls	42 per dozen	Selection of Large Fruit Muffins	45 per dozen
Bagels cream cheese	42 per dozen	Southern Biscuits with Sausage	6 each
<i>whole wheat, blueberry, cinnamon-raisin, plain</i>		Southern Biscuits with Ham	6 each
Scones	42 per dozen	Egg, Meat and Cheese Biscuits	7 each
<i>seasonal fresh berries and cream</i>		Banana, Zucchini or Pumpkin Breads	42 per dozen slices
Petit Fours or French Pastries	50 per dozen	Specialty Coffee Cakes	42 per dozen slices
Cookies	40 per dozen		
<i>chocolate chip, peanut butter and oatmeal raisin</i>			

Snacks

Whole Fresh Fruit	4 each	Granola Bars	4 each
Sliced Fresh Fruit	8 per person	Ice Cream Bars	5 each
Crudités with dip	8 per person	Fruit Yogurts	5 each
Chips	3 per bag	Plain & Peanut M&M's	5 per bag
Pretzels	3 per bag	Energy Bars	4 each
Popcorn	4 per bag	Finger Sandwiches	4 each
Candy Bars	4 each	Miniature Fried Peanut Butter	5 each
		and Banana Sandwiches	

Beverages

Peabody Coffee, Decaf, Hot Tea	6 per person	Lemonade	29 per pitcher
	80 per gallon	Fruit Punch	56 per gallon
Iced Tea	80 per gallon	Champagne Punch	100 per gallon
Assorted Soft Drinks	5 each	Snapple	7 each
Assorted Mineral Waters	6 each	Energy Drinks	7 each
Freshly Squeezed Orange or Grapefruit Juice	35 per pitcher	Hot Chocolate	80 per gallon
Apple, Tomato or V-8 Juice	29 per pitcher	Hot Apple Cider	90 per gallon
		Milk, whole or skim	6 each

Prices are subject to a 21% service charge and applicable tax.

10-10



Specialty Breaks

Minimum of 15 persons

Chip n' Dip

Please select two from the following:

Potato Chips, Tortilla Chips, Pita Chips, Corn Chips, Bagel Chips

Please select two from the following:

Cheese, Salsa, Onion, Hummus, Guacamole, Spinach, Herb Sour Cream, Rotel

9

The Big Apple

Warm Jumbo Pretzels
with mustard

Freshly-Popped Popcorn

Apple Turnovers

Assorted Dr. Brown's Sodas

13

Ice Cream Man

"Mondo"-Sized Chocolate Chip Cookies

Häagen Daz® Ice Cream Bar

Freshly-Brewed Peabody Coffee

Selection of Premium Teas

16

Chocolate Break

Assorted Brownies

Chocolate Shooters

Chocolate Tart

Truffles

Chocolate Tasting Palettes

Hot Cocoa or Coffee and Selection of Premium Teas

19

Prices are subject to a 21% service charge and applicable tax.

10-10



Specialty Breaks

Minimum of 15 persons

Feeling Ducky Break

Assorted Fruit and Vegetable Juices
Bran Muffins
Assorted Bagels
Sliced Fresh Fruit
Crunchy Granola Bars
Butter, Preserves, Light Cream Cheese, Honey
Duck Cookie and Rice Krispy Duck
Mineral Water
Freshly-Brewed Peabody Coffee
Selection of Premium Teas

19

French Country Wine 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
Wines By the Glass
one glass per person
Assorted Soft Drinks and Mineral Waters
Freshly-Brewed Peabody Coffee
Selection of Premium Teas

25

Make Your Own Sundae

Chocolate, Vanilla, Strawberry Ice Cream Sorbet
Cherries, Chopped Nuts and M&Ms
Chocolate and Strawberry Topping
Bananas, Brownies and Whipped Cream
Freshly-Brewed Peabody Coffee
Selection of Premium Teas

18

Savory and Sweet Panna Cotta Shopoters

Cauliflower Cardamom
Carrot-Ginger
Lemon-Lime
Blueberry
Assorted Soft Drinks and Mineral Waters
Freshly-Brewed Peabody Coffee
Selection of Premium Teas

19

Strudel Break

Mushroom Vegetable
Shredded Chicken and Spinach
Apple
Ricotta Cranberry
Assorted Soft Drinks and Mineral Waters
Freshly-Brewed Peabody Coffee
Selection of Premium Teas

20

Create Your Own Trail Mix

Assorted Nuts
Banana Chips
Toasted Coconut
Sesame Stix
Raisins
Rice Crackers
Assorted Bottled Juices and Waters

18

Prices are subject to a 21% service charge and applicable tax.

10-10



Meeting Breaks

15 Minute Breaks

The Meeting Planner Break

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

Mid-Morning Refresher

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

Afternoon Time-Out

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

34

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

Mid-Morning Refresher

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

Afternoon Time-Out

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

40

Prices are subject to a 21% service charge and applicable tax.

10-10



Specialty Stations

Southern Grits*

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

14 per person

Barbecue Sundae*

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

11 per person

Fried Green Tomato Bar*

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

11 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 Fresco and Jalapeños

14 per person

Sauté Station*

Tournedoes of Beef -3oz.
peppercorn sauce

Medallions of Salmon -3oz.
chive butter

Crab Cakes -3oz.
lemon aioli

17 per person

Soup-Aperitif*

Passed Miniature Soup
*chilled: cucumber, gazpacho, melon
hot: celery root, tomato basil, butternut squash*

10 per person

Sushi, Nigiri or Sashimi

wasabi, pickled ginger, soy dipping sauce

7.25 per piece

Pasta Bar*

Fusilli, Cavatappi, and Penne Pasta
*alfredo, marinara and pesto,
parmigiano-reggiano cheese, garlic bread sticks*

13 per person

Beignet*

New Orleans-style savory beignets
*filled with smoked chicken- onion,
shrimp-crawfish, mushroom-cheese*

14 per person

Risotto Station*

*chicken, shrimp, bay scallops,
mushrooms and asparagus*

14 per person

Oriental Stir Fry*

*beef, chicken, shrimp,
snow peas, carrots, bean sprouts,
water chestnuts, fried rice*

14 per person

*A Chef is required at \$75 per hour, with a two hour minimum. Prices are subject to a 21% service charge and applicable tax.

10-10



Hospitality Selections

Imported and Domestic Cheese Display

*french bread, assorted deluxe crackers,
fresh fruit garnish*

8

Baked Brie in Puff Pastry

*Honey-Almond Topping
assorted fresh fruit*

Deluxe Crackers and French Bread

115 each, serves 30

Crudite Display

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

8 per person

Grilled Vegetables

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

10 per person

Side of Norwegian Salmon

traditional accompaniments, cocktail breads

450 each, serves 30

Lobster, Shrimp and Crab Claws

cocktail sauce, remoulade, citrus aioli

575 each, serves 30

Dry Snacks

Fancy Mixed Nuts 26 per pound
Dry Roasted Peanuts 25 per pound
Roasted Cashews 26 per pound
Salted Almonds 23 per pound
Smoked Almonds 23 per pound
Spicy Snack Mix 23 per pound

Seasonal Fresh Fruit and Berries

8 per person

Antipasto Display

*hot and sweet capocollo, genoa salami, prosciutto, pic-
colo, sopressatta, mortadella, artichokes,
roasted vegetables, olive variety, cherry peppers*

10 per person

Savory Lollipops

Fruit and Cheese 5 each
Artichoke and Shrimp 6 each
Smoked Salmon 6 each
Cucumber and Crabmeat 6 each

Chocolate Fondue

White and Dark Chocolate Fondues
fresh strawberries, pineapple,
pound cake brochettes

9 per person

Ice Carvings

*priced upon request, with a minimum
price of 475 per block*

Prices are subject to a 21% service charge and applicable tax.

10-10



Hospitality Selections

Herb-Roasted Breast of Turkey*

gravy, cranberry relish, assorted dinner rolls

*275 each
30 servings*

Whole Sesame-Crusted Ahi

seared rare, thai curry, seaweed salad

*market price
35 servings*

Southern Comfort Glazed Ham*

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

*375 each
50 servings*

Blackened Pork Loin*

caramelized apple sauce, dinner rolls

*400 each
30 servings*

Pulled Pork or Hamburger Sliders

appropriate condiments

5 each

Peabody Famous BBQ Ribs*

cole slaw, baked beans, biscuits

*775 each
per 70 servings*

Steamship Round of Beef*

*slow-roasted, horseradish cream,
whole-grain mustard, rosemary au jus,
mayonnaise, french rolls*

*995 each
200 servings*

Prime Rib*

au jus and horseradish cream, assorted dinner rolls

*575 each
45 servings*

Whole Herb-Roasted Tenderloin of Beef

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

or

*sliced and served at room temperature with
horseradish sauce, spicy mustard and sliced breads
(No carver required)*

*500 each
25 servings*

Mesquite-Roasted Lamb*

balsamic jus, assorted dinner rolls

*325 each
30 servings*

*A Chef is required at \$75 per hour, with a two hour minimum. Prices are subject to a 21% service charge and applicable tax.

10-10



Hot Hors d' Oeuvres

Per 100 Pieces

Mini Pizza	425
<i>tomato, mozzarella</i>	
Spanakopita	425
Artichoke Breaded with Boursin	425
Gorgonzola	525
<i>figs in pastry</i>	
Vegetable Quesadilla	525
Sea Scallops	525
wrapped in bacon	
Crab Meat-Stuffed Mushrooms	525
Coconut Shrimp	625
Mini Crab Cakes	525
Lobster Spring Roll	825
Lobster Wellington	825
Smoked Chicken Quesadilla	425
Chicken Saté	425
Chicken Wellington	425
Hot and Spicy Chicken Drumsticks	425
Southern Fried Chicken Skewers	425
Thai Chicken and Cashew Spring Roll	425
Chicken Empanadas	425
Beef Empanadas	425
Beef Tenderloin Saté	525
Beef Wellington	525
Hamburger Sliders	500
Reuben Bite	425

Prices are subject to a 21% service charge and applicable tax.

10-10



Hot Hors d' Oeuvres

Per 100 Pieces

- Bruschetta *grilled vegetable salad* 425
pastrami, fennel slaw 425
olive tapenade 425
tomato and basil 425
- Artichoke Heart with Goat Cheese 425
- Deviled Eggs 325
- Asparagus and Pear Mousseline in Blossom Tartlettes 425
- Mushroom Tartlettes 425
- Smoked Salmon 425
pumpernickel toast, honey mustard sauce
- Smoked Bay Scallops 525
spiced crème fraiche, tomato-basil basket
- Crab Meat Salad 525
citrus-yogurt dressing
- Japanese Eel-Seaweed Salad 425
- Seared Tuna *on crispy wonton* 525
- American Sturgeon Caviar *on onion blinis* 525
- Salmon Caviar 425
chive cream, red bliss potato
- Shrimp and Avocado Shooters 525
- Salmon Sushi 725
- Ahi Sushi 725
- Vegetable Sushi 425
- Gulf Shrimp *on ice* 525
- Crab Claws *on ice* 525
- Mini Beef Filets 525
potato pancakes, horseradish aioli
- Assorted European Open-Faced Miniature Sandwiches 425
- Prosciutto on Dried Fig 425
- Genoa Salami with Herb Cheese 425
- Curried Chicken on Endive 525
- Country Paté-Rosemary Crostini 425

Prices are subject to a 21% service charge and applicable tax.

10-10



Beverages

Hosted Bar

Liquor	Silver 8	Gold 9.50	Platinum 11.50
Vodka	<i>Gilbey</i>	<i>Absolut</i>	<i>Grey Goose</i> <i>Ketel One</i>
Gin	<i>Gordon</i>	<i>Tanqueray</i>	<i>Bombay Sapphire</i> <i>Tanqueray 10</i>
Rum	<i>Cruzan Silver</i>	<i>Bacardi</i>	<i>10 Cane</i>
Tequila	<i>Pepe Lopez</i>	<i>Cuervo Gold</i>	<i>Tequila 1800</i>
Bourbon	<i>Old Charter 8</i>	<i>Maker's Mark</i>	<i>Knob Creek</i>
Blended Whiskey	<i>Canadian Club</i>	<i>Crown Royal</i>	<i>Crown Royal Reserve</i>
Tennessee Whiskey		<i>Jack Daniels</i>	<i>Gentleman Jack</i>
Scotch	<i>Dewars</i>	<i>Chivas Regal</i>	<i>Glenlivet 12 yrs old</i>
Domestic Beer	5.50		
	<i>Bud Light</i>		
	<i>Budweiser</i>		
	<i>Miller Lite</i>		
	<i>Coors Light</i>		
	<i>Bud Select</i>		
Imported Beer	6		
	<i>Heineken</i>		
	<i>Newcastle</i>		
	<i>Corona</i>		
	<i>Bass Ale</i>		
	<i>Sierra Nevada</i>		
	<i>Amstel Light</i>		
Non-Alcoholic Beer	5.50	5.50	5.50
White Wine	8	10	14
Pinot Grigio	<i>Salmon Creek</i>	<i>Maso Canali</i>	<i>Lungarotti</i>
Sauvignon Blanc	<i>Crane Lake</i>	<i>Clos du Bois</i>	<i>Whitehaven</i>
Chardonnay	<i>Calloway</i>	<i>Clos du Bois</i>	<i>Napa Cellars</i>
White Varietals	8	9	
	<i>Crane Lake Riesling</i>	<i>Polka Dot Riesling</i>	
	<i>Maddalena White</i>		
	<i>Zinfandel</i>		

All prices for Host Bars are subject to 21% 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	<i>Silver 8</i>	<i>Gold 9.50</i>	<i>Platinum 14</i>
<i>Pinot Noir</i>		<i>Jargon</i>	
<i>Merlot</i>	<i>Canyon Road</i>	<i>Bogle</i>	
<i>Cabernet Sauvignon</i>	<i>L'Orval</i>	<i>Louis Martini</i>	<i>J. Lohr Estate</i>
Red Varietals	8	9	14
		<i>McManis Zinfandel</i>	<i>Ferrari Carano Siena</i>
			<i>Penfolds Shiraz/Cabernet</i>
Sparkling	10		14
<i>Splits</i>	<i>Freixenet</i>		<i>Mumm</i>
Cordials	9	9	9

Hosted Hourly Receptions with Full Host Bar

<i>Silver</i>	<i>23.00 per person, per hour, Add 8.00 for each additional hour</i>
<i>Gold</i>	<i>28.00 per person, per hour, Add 9.00 for each additional hour</i>
<i>Platinum</i>	<i>33.00 per person, per hour, Add 10.00 for each additional hour</i>

Champagne Fruit Punch	<i>100 per gallon</i>	Soft Drinks	<i>5 each</i>
Fresh Fruit Punch	<i>55 per gallon</i>	Mineral Waters	<i>6 each</i>
Mimosas	<i>100 per gallon</i>		



Beverages

Cash Bar

Liquor	Silver 9	Gold 10	Platinum 12
Vodka	<i>Gilbey</i>	<i>Absolut</i>	<i>Grey Goose</i> <i>Ketel One</i>
Gin	<i>Gordon</i>	<i>Tanqueray</i>	<i>Bombay Sapphire</i> <i>Tanqueray 10</i>
Rum	<i>Cruzan Silver</i>	<i>Bacardi</i>	<i>10 Cane</i>
Tequila	<i>Pepe Lopez</i>	<i>Cuervo Gold</i>	<i>Tequila 1800</i>
Bourbon	<i>Old Charter 8</i>	<i>Maker's Mark</i>	<i>Knob Creek</i>
Blended Whiskey	<i>Canadian Club</i>	<i>Crown Royal</i>	<i>Crown Royal Reserve</i>
Tennessee Whiskey		<i>Jack Daniels</i>	<i>Gentleman Jack</i>
Scotch	<i>Dewars</i>	<i>Chivas Regal</i>	<i>Glenlivet 12 yrs old</i>
Domestic Beer	6.50	6.50	6.50
	<i>Bud Light</i> <i>Budweiser</i> <i>Miller Lite</i> <i>Coors Light</i> <i>Bud Select</i>	<i>Bud Light</i> <i>Budweiser</i> <i>Miller Lite</i> <i>Coors Light</i> <i>Bud Select</i>	<i>Bud Light</i> <i>Budweiser</i> <i>Miller Lite</i> <i>Coors Light</i> <i>Bud Select</i>
Imported Beer	7.50		
	<i>Heineken</i> <i>Newcastle</i> <i>Corona</i> <i>Bass Ale</i> <i>Sierra Nevada</i> <i>Amstel Light</i>		
Non-Alcoholic Beer	6	6	6
White Wine	9.50	11.50	13.50
Pinot Grigio	<i>Salmon Creek</i>	<i>Maso Canali</i>	<i>Lungarotti</i>
Sauvignon Blanc	<i>Crane Lake</i>	<i>Clos du Bois</i>	<i>Whitehaven</i>
Chardonnay	<i>CAlloway</i>	<i>Clos du Bois</i>	<i>Napa Cellars</i>
White Varietals	9.50	10.50	
	<i>Crane Lake Riesling</i> <i>Maddalena White</i> <i>Zinfandel</i>	<i>Polka Dot Riesling</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

Cash Bar

Red Wine	<i>Silver 9.50</i>	<i>Gold 10.50</i>	<i>Platinum 14.50</i>
<i>Pinot Noir</i>		<i>Jargon</i>	
<i>Merlot</i>	<i>Canyon Road</i>	<i>Bogle</i>	
<i>Cabernet Sauvignon</i>	<i>L'Orval</i>	<i>Louis Martini</i>	<i>J. Lohr Estate</i>
Red Varietals	9.50	10.50	14.50
		<i>McManis Zinfandel</i>	<i>Ferrari Carano Siena</i>
			<i>Penfolds Shiraz/Cabernet</i>
Sparkling	12		14
<i>Splits</i>	<i>Freixenet</i>		<i>Mumm</i>
Bottles	32	36	62
	<i>Coastal Vines</i>	<i>Perdrier</i>	<i>Mumm Napa Brut</i>
			<i>Prestige</i>
	45	48	125
	<i>Aria Sparkling Pinot</i>	<i>Saint Meyland Brut</i>	<i>Schramsberg Blanc de Blanc</i>
	<i>Noir Rosé</i>		
Champagne	150	155	170
	<i>Mumm Cordon</i>	<i>Moet White Star</i>	<i>Veuve Clicquot Yellow Label</i>
	<i>Rouge</i>		
			425
			<i>Dom Perignon</i>
			550
			<i>Louis Roederer Cristal</i>
Cordials	10.50	10.50	10.50

Soft Drinks *5 each*

Mineral Waters *6 each*

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>Sauvignon Blanc</i> <i>Chardonnay</i>	<i>Salmon Creek</i> 25 <i>Crane Lake</i> 28 <i>Barefoot</i> 31	<i>Maso Canali</i> 47 <i>Clos du Bois</i> 46 <i>Clos du Bois</i> 46	<i>Lungarotti</i> 49 <i>Whitehaven</i> 45 <i>Napa Cellars</i> 55
White Varietals	<i>Crane Lake</i> <i>Reisling</i> 28 <i>Maddelena White</i> <i>Zinfandel</i> 32	<i>Polka Dot Reisling</i> 33	<i>Conundrum</i> 62
Red Wine			
<i>Pinot Noir</i>		<i>Jargon</i> 39	<i>Smoking Loon</i> 60 <i>Kenwood Russian River</i> 57 <i>Geyser Peak</i> 57 <i>Solaire by R. Mondavi</i> 52
<i>Merlot</i> <i>Cabernet Sauvignon</i>	<i>Canyon Road</i> 29 <i>L'Orval</i> 23	<i>Bogle</i> 36 <i>Louis Martini</i> 38	
Red Varietals		<i>McManis Zinfandel</i> 36	<i>Ferrari Carano Siena</i> 53 <i>Penfolds Shiraz/Cabernet</i> 48
Sparkling	10		14
<i>Splits</i>	<i>Freixenet</i>		<i>Mumm</i>
Bottles	30	32	52
	<i>Coastal Vines</i>	<i>Perdrier</i>	<i>Mumm Napa Brut</i> <i>Prestige</i>
	38	38	95
	<i>Aria Sparkling</i> <i>Pinot Noir Rose</i>	<i>Saint Meyland Brut</i>	<i>Schramsberg Blanc de</i> <i>Blanc</i>
Champagne	90	115	145
	<i>Mumm Cordon</i> <i>Rouge</i>	<i>Moet White Star</i>	<i>Veuve Clicquot Yellow Label</i>
			375 <i>Dom Perignon</i>
			500 <i>Louis Roederer Cristal</i>

Service charge of 21% 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.

