



Catering Menus

Continental Breakfast



Sunrise on Broadway Continental

Chilled Fruit Juices
Whole, 2% and Skim Milk
Sliced Fresh Fruit Display
Buttery Croissants, Muffins, Pecan Rolls and Danishes
Sweet Butter, Marmalade & Assorted Jams
Columbian Coffee, Premium Teas

The Union Station Grand Continental

Chilled Fresh Juices
Whole, 2% and Skim Milk
Sliced Fruit Display
Assortment of Chilled Fruit Yogurt
Buttery Croissants, Muffins, Pecan Streusel, Coffee Cake and Danishes
Toasted Gourmet Bagels & Trio of Flavored Cream Cheese
Sweet Butter, Marmalade, & Assorted Jams
Columbian Coffee, Premium Teas

Continental Breakfast

Enhancements

Smoked Salmon Lox with Traditional Accompaniments

Breakfast Sandwiches
Choice of Country Ham, Egg, & Cheese Croissant, Sausage Biscuit or Breakfast Burrito

Doughnuts

Selection of Cold Cereals

Plated Breakfast



All Plated Breakfasts include Orange Juice, Assortment of Breakfast Breads with Jams & Whipped Butter,
& Freshly Brewed French Roast Coffee

All American

Scrambled Eggs, Sausage Patties, Apple Wood Bacon & Crispy Potato Cakes

Classic Eggs Benedict

Poached Farm Fresh Eggs, Canadian Bacon, Buttered Sourdough Crumpet,
Herb Hollandaise, Roasted Tomato & Asparagus

Western Omelet

Diced Ham, Peppers, Onions, Swiss Cheese & Southern Style Hashbrowns

Cinnamon Swirl Brioche French Toast

Fresh Berry Compote, Powdered Sugar, Maple Syrup
Seasonal Fruit Garnish & Honey Butter

Chocolate Chip Silver Dollar Pancakes

Vanilla Bean Whipped Cream & Maple Syrup
Choice of Bacon, Country Ham or Tennessee Sausage

Signature Steak & Eggs

Petite Bacon Wrapped Tournedo of Beef
Fried Eggs, Sautéed Peppers, Onions, Mushrooms & Sourdough Toast Rounds
White Cheddar and Cracked Pepper Grits

Shrimp & Grits

Blackened Shrimp & Andouille Sausage with Creamy Goat Cheese Grits
Served With Cajun Redeye Gravy, Shiitake Mushrooms & Asparagus

Price subject to 21% service charge, 9.25% sales tax & 15% liquor tax

1001 Broadway • Nashville, Tennessee 37203

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Breakfast Buffets



The Music City Breakfast

Fruit Juices
Sliced Seasonal Fruit Display
Assorted Cold Cereals with Whole, 2% and Skim Milk
Fruit Yogurts
Farm Fresh Scrambled Eggs, Shredded Cheddar & Pico de Gallo
Blueberry-Oat Pancakes, Whipped Butter & Maple Syrup
Crispy Apple Wood Bacon & Sage Sausage Patties
White Cheddar Grits
Breakfast Potatoes
Chef's Selection of Breakfast Breads & Pastries
Spiced Sweet Potato Biscuits, Apple Butter & Assorted Jams
Freshly Brewed Columbian Coffee, Regular and Decaffeinated
Selected Hot Teas
(minimum of 15 guests)

The Tennessean Breakfast

Fruit Juices
Sliced Seasonal Fruit Display
White, Wheat & Marble Rye Breads
Whole Fruit Basket to Include Apples, Bananas, Grapefruit & Pears
Assorted Cold Cereals with Whole, 2% & Skim Milk
Fruit Yogurts
Farm Fresh Scrambled Eggs, Shredded Cheddar & Pico de Gallo
Hashbrown Casserole
Chef's Selection of Breakfast Breads & Pastries
Crispy Apple Wood Bacon & Grilled Andouille Sausage
Buttermilk Biscuits with Country Sausage Gravy
Oatmeal with Sun-Dried Cherries, Golden Raisins & Pecans
Cornflake Crusted Cinnamon French Toast
Spiced Apples & Maple Syrup
Freshly Brewed Columbian Coffee
Selected Hot Teas
(minimum 15 guests)

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Breakfast Buffet Enhancements



Omelet Station

Diced Ham, Bacon, Sausage, Cheddar, Monterey Jack, Roma Tomatoes,
Peppers, Zesty Salsa, Bay Shrimp & Mushrooms

Belgian Waffle Station

Warm Vermont Maple Syrup, Berries, Toasted Pecans,
Whipped Butter & Chantilly Cream

Sunshine Fruit Smoothie Station

Strawberries, Mango, Banana, Fresh Squeezed Orange Juice, Granola
or Bottled Smoothies

Hardwood Smoked Atlantic Salmon

Served with Capers, Slivered Red Onions, Hard Boiled Eggs & Chives

Classic Eggs Benedict

Poached Farm Fresh Eggs, Canadian Bacon, Buttered Sourdough Crumpet,
Herb Hollandaise, Roasted Tomato & Asparagus

* *There will be a fee of \$100 per Attendant/Chef on All Action Stations*

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The L & N

Fruit Juices
Sliced Fruit Display
Assorted Cold Cereals with Whole, 2% and Skim Milk
Imported and Domestic Cheese Display with Lavosh, Crackers & Baguettes
Antipasto of Italian Meats, Grilled Vegetables & Buffalo Mozzarella
Citrus Poached Shrimp Cocktail with Gran Marnier Cocktail Sauce
Chicken Francaise with Capers, Oven Roasted Tomato, Asparagus & Parmesan
Cider Brined Pork Loin, Chipotle-Bourbon Sweet Potatoes & Caramelized Apples
Farm Fresh Omelette & Egg Station
Sausage & Smoked Bacon
Banana Pancakes with Warm Maple Syrup
Chef's Selection of Fresh Breakfast Breads, Danishes & Bagels
Sweet Butter, Marmalade, Cream Cheese & Jams
Pastry Chef's Dessert Display
Freshly Brewed Coffee, Regular and Decaffeinated
Select Hot Teas
(minimum of 30 guests)

The Presidential

Fruit Juices
Sliced Fruit Display
Oatmeal with Sun-Dried Cherries, Golden Raisins & Pecans
Assorted Cold Cereals with Whole, 2% and Skim Milk
Imported and Domestic Cheese Display with Lavosh, Crackers & Baguettes
Hardwood Smoked Salmon with Bagels & Traditional Accompaniments
Cobb Salad with Avocado, Hard Boiled Egg, Saga Bleu Cheese, Tomatoes & Bacon
Marinated Flank Steak, Horseradish Whipped Potatoes, Asparagus & Bordelaise
Hickory Smoked Turkey Breast with Craisin-Raspberry Chutney
Farm Fresh Omelettes, Eggs and Belgian Waffles Prepared to Order
Sausage & Smoked Bacon
Sweet Cheese Stuffed Blintz with Fresh Berries & Cherry Compote
Chef's Display of Muffins, Danishes & Bagels
Pastry Table of Tortes, Cheesecake & Miniature Fruit Tartlets
Sweet Butter, Marmalade, Cream Cheese & Jams
Freshly Brewed Coffee, Regular & Decaffeinated
Select Hot Teas
(minimum of 30 guests)

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Specialty Breaks



The Cookie Jar

An Assortment of Freshly Baked Jumbo Cookies, Brownies & Blondies
Colombian Coffee, Premium Teas & Soft Drinks

Tea Thyme

Chef's Mélange of Tea Sandwiches
Display of Biscotti & Train Cookies
Gourmet Teas
Freshly Brewed Columbian Coffee

The Health Nut

Selection of Granola Bars & Low-Fat Nutrigrain Bars
An Assortment of Organic Snack Mixes
Bowls of Freshly Roasted Nuts
A Variety of Fruit Juices, Skim Milk & Teas

The Energizer

Selection of High Protein Energy Bars & Snack Mixes
Fruit Parfaits with Kiwi, Mango & Berries
Ice Cold Energy Drinks including Rock Star, Powerade & Assorted Soft Drinks

Chocolate Indulgence

A Display of Chocolate Petit Fours, Tuxedo Strawberries & Handmade Truffles
Freshly Brewed Coffee & Select Teas
Candy Bars & Chocolate Mint Sticks

The Barista

Cappuccinos, Espressos, Lattes & Macchiatos Made to Order
Freshly Brewed Colombian Coffee & Teas
Selection of French Pastries, Biscotti & Dunkin' Cookies
Swizzle Sticks, Cocoa, Cinnamon & Flavored Syrups

(Barista Charge)

All Day Meeting Packages

Meeting Package One

Continental on Broadway

(One Hour)

Chilled Fruit Juices
Selection of Sliced Fresh Fruits
Chef's Basket of Fruit Filled and Cheese Danishes, Buttery Croissants,
Homestyle Muffins and Coffee Cake
Sweet Butter, Marmalade & Assorted Jams
Freshly Brewed Columbian Coffee, Regular & Decaf
Selected Teas

The Cookie Jar

(30 Minute Mid-Morning Break)

An Assortment Of Freshly Baked Jumbo Cookies, Brownies & Blondies
Freshly Brewed Colombian Coffee
Select Teas and Soft Drinks

The Health Nut

(30 Minute Afternoon Break)

A Selection Of Granola Bars and Low-Fat Nutrigrain Bars
Assortment Of Organic Snack Mixes
Bowls Of Freshly Roasted Nuts
A Variety Of Fruit Juices, Skim Milk, Assorted Vitamin Waters & Teas

Meeting Package Two

The Nashville Bagel

(One Hour)

Chef's selection of five of the following varieties of Homemade Bagels:
Plain, Egg, Wheat, Blueberry, Spinach, Everything, Banana Walnut, Chocolate Chip & Sun-Dried Tomato
Cream Cheese, Neufchatel, Hardwood Smoked Salmon Spread & Garlic-Chive Spread
Sweet Butter, Marmalade & Assorted Jams
Freshly Brewed Columbian Coffee, Regular and Decaf
Selected Teas

Chocolate Indulgence

(30 Minutes)

A Display Of Chocolate Petit Fors, Tuxedo Strawberries & Handmade Truffles
Candy Bars and Chocolate Mint Sticks
Freshly Brewed Coffee & Select Teas

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All Day Meeting Packages



Meeting Package Three

The Grand Continental

(One Hour)

Chilled Fresh Juices
Tropical Sliced Fruits and Berries
Assortment of Chilled Fruit Yogurts
Fruit Filled and Cheese Danishes, Buttery Croissants, Homestyle Muffins & Breakfast Breads
Fresh Bagels and Cream Cheese
Sweet Butter, Marmalade & Assorted Jams
Freshly Brewed Columbian Coffee, Regular & Decaf
Selected Teas

Tea Thyme

(30 Minutes)

Chef's Mélange Of Tea Sandwiches
Display Of Biscotti and Train Cookies
Gourmet Selection Of Exotic Teas
Freshly Brewed Coffee, Regular & Decaffeinated

The Energizer

(30 Minutes)

Selection Of High Protein Energy Bars and Snack Mixes
Fruit Parfaits with Kiwi, Mango & Berries
Ice Cold Energy Drinks To Include Rock Star, Powerade & Assorted Soft Drinks
Freshly Brewed Columbian Coffee, Regular & Decaf
Selected Teas

If you would like to upgrade your All Day Package with a lunch from our existing lunch menus, there will be a 10% discount. The discount will be applied to both the package and lunch combinations.

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Themed Breaks

The Bakery

Assortment of Freshly Baked Jumbo Cookies, Fruit
Tartlettes & Walnut-Fudge Brownies
Assorted Sodas, Bottled Water & Milk

Fondue

Fresh Fruit Kabobs with Warm White
& Dark Chocolate Fondue
Homemade Pound Cake & Whipped Cream
Assorted Soft Drinks & Bottled Water
(rental fee for chocolate fountain)

Sweet Surrender

Vanilla Bean Ice Cream, Chopped Nuts, Oreos,
M&Ms, Maraschino Cherries,
Chocolate & Strawberry Toppings & Sugar Cones

The Energizer

A Selection of High Protein Energy Bars
& Snack Mixes
Fruit Parfaits with Kiwi, Mango & Berries
Ice Cold Energy Drinks to include Rock Star,
Powerade & Assorted Soft Drinks

The Spa

Plain Yogurt
with Fresh Fruit, Home Made Granola, Fresh Mint,
Lavender Honey & Seasonal Berries
Flavored Vitamin Waters & Assorted Juices

Chips & Dips

Tricolor Tortillas, Potato Chips & Terra Chips
with Fresh Guacamole,
Roasted Corn Salsa, French Onion
& Dirty Martini Olive Dip

Cafe Italiano

Assorted Homemade Biscotti, Miniature Cannoli
& Amaretti Cookies
Dark Italian Roast Coffee,
Iced Cappuccino, Orangina & Select Teas

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Light Plated Luncheons



All Lunch Selections Include your Choice of one Entrée Salad or Entrée,
Warm Rolls and Creamery Butter, Dessert & Iced Tea

Entrée Salads

Union Station Cobb Salad with Butter Lettuce, Roasted Turkey, Apple Wood Bacon,
Avocado, Tomato, Farmstead Bleu Cheese, Hard Boiled Egg & Pesto Ranch



Seared Ahi Salad with Marinated Soba Noodles, Edamame, Scallions,
Red Peppers, Mandarin Oranges & Sesame Vinaigrette



Grilled Chicken Caesar Salad with Romaine Hearts, Asiago Tuile,
Sun-Dried Tomato, Parmesan & Fried Capers



Fried Green Tomato Salad with Blackened Shrimp Remoulade, Watercress & Tomato-Caper Relish

Entrées

Basil Pesto Chicken, Olive Tapenade, Baby Arugula, Sliced Golden Tomato,
Balsamic Marinated Onions & Mozzarella



Mesquite Smoked Turkey Club on a Fresh Baked Croissant with
Apple Wood Bacon, Romaine Lettuce, House Made Pickles, Roma Tomato & Garlic Aioli



Italian Sandwich on Herb Focaccia with Proscuitto, Salami,
Pepperoni, Capicola, Provolone Cheese, Roasted Peppers & Organic Baby Greens



Grilled Vegetable Stack on Whole Grain Ciabatta with
Goat Cheese, Portabella Mushroom & Hydro Bibb Lettuce



Blackened Hanger Steak in a Sun-dried Tomato Tortilla with
Caramelized Onion, Mushrooms, Horseradish Crème Fraîche & Lettuce

Desserts

(Choose One)

Vanilla Bean Cheesecake with Fresh Berry Compote



Chocolate Cappuccino Mousse Cake



Warm Bread Pudding with Whisky Caramel Sauce & Crème Anglaise



Apple Charlotte with Almond Chantilly Creme

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Lunch Buffets



The Nashville Deli

Organic Greens Salad with Trio of Dressings
Assorted Kettle Chips
Macaroni Pasta Salad
Selected Gourmet Deli Meats & Sliced Cheeses
Sourdough, Wheatberry, Marble Rye Breads & Garlic Herb Tortillas
Mayonnaise, Imported Mustards & House Made Giardinera
Freshly Baked Cookies & Fudge Brownies

The Tuscan

Minestrone Soup
Tomato, Mozzarella & Basil Salad with Balsamic Vinaigrette
Artichokes, Olives, Italian Meats & Marinated Vegetables
Chicken Saltimbocca with Ricotta, Spinach, Prosciutto, Sage & Parmesan
Tuscan Roasted Rosemary Potatoes
Penne Pasta with Sweet and Spicy Italian Sausage, Roasted Peppers,
Garlic Rapini and Pesto Cream
Warm Focaccia & Olive-Rosemary Bread
Meyer Lemon Olive Oil Cake
Zuppa Inglese

Taste of the New South

White Bean Soup with Country Ham
Garden Salad with Cucumber, Tomato, Shredded Carrot & Croutons
Buttermilk Ranch Dressing
Marinated Three Bean Salad
Pulled Smoked Pork Shoulder with Raspberry BBQ Sauce & Slaw
Baked White Cheddar Macaroni and Cheese
Buttermilk Fried Chicken
Jalapeno Cornbread & Yeast Rolls
Seasonal Fruit Cobbler with Vanilla Bean Whipped Cream

* additional per person fee added if less than 25

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Lunch Buffets continued



American Brasserie

French Onion Soup with Gruyere Cheese & Sourdough Croutons
Nicoise Salad with Albacore Tuna, Haricot Verts, Olives,
Potatoes, Tomatoes & Hard Boiled Eggs
Organic Spring Mix Lettuce with Lemon-Herb Dressing
Bouillabaisse with Fresh Seafood, Saffron-Tomato Broth & Fennel
Red Wine Braised Beef Short Ribs with Roasted Garlic Mash Potatoes
Glazed Vegetables
Assorted Rolls
Assorted Dessert Display

Bourbon Street

Roasted Chicken and Andouille Sausage Gumbo
Marinated Blue Crab Salad
Blackened Red Fish with Tasso Ham and Crawfish Etouffee
Grilled Marinated Chicken with Stewed Okra, Tomatoes, Saffron Rice & Scallions
Bourbon Bread Pudding with Praline Caramel Sauce & Whipped Chantilly Cream
Crusty French Bread with Whipped Butter

South of the Border

Tricolor Tortillas, Guacamole & Roasted Corn Salsa
Fajita and Taco Station
Seasoned Ground Beef and Honey-Lime Marinated Grilled Chicken
Shredded Lettuce, Diced Tomato, Colby Jack Cheese & Sour Cream
Flour Tortillas, Spanish Rice & Black Beans
Cinnamon Churros
Honey Vanilla Flan with Mango

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Three Course Luncheons



All three-course luncheons include choice of soup or salad, one entrée selection & one dessert

Soups

Loaded Potato with Grafton Cheddar, Bacon & Scallions



Minestrone with Seasonal Vegetables, Cavalo Nero & White Beans



Roasted Sweet Pepper Bisque with Fresh Basil



Smoked Turkey & Corn Chowder

Salads

Organic Greens with English Cucumber, Cherry Tomato, Hearts of Palm
& Peppercorn Buttermilk Ranch



Tomato Mozzarella Salad with Pesto & Vincato



Hydro Bibb Salad with Sliced Granny Smith Apples, Spicy Pecans, Shaved Celery
& Mandarin-Ginger Vinaigrette

Entrees

Pan Roasted King Salmon with Apple-Fennel Relish, Curried Saffron Basmati & Julienne Vegetables



Penne Pasta with Grilled Chicken, Pancetta, Roasted Garlic Broccoli Rabe & Roma Tomatoes



Pork Chops Milanese with Parmesan Herb Crust, Roasted Tomato Sauce & Sautéed Spinach



8 oz New York Strip, Roasted Fingerling Potatoes, Sautéed Asparagus & Mushrooms with Herb Hollandaise



Chicken al Mattone with Artichoke Mash Potatoes, Petite Vegetables, Meyer Lemon,
Sun-Dried Tomato, Caper Sauce & Kalamata Olives

Desserts

Vanilla Bean Cheesecake with Fresh Berry Compote



Chocolate Cappuccino Mousse Cake



Warm Bread Pudding with Whisky Caramel Sauce & Crème Anglaise



Apple Charlotte with Almond Chantilly Creme

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Plated Dinners



All plated dinners include entrée, choice of one salad, one dessert,
fresh baked bread service with whipped butter,
coffee & tea service

Salads

(choose one)

Tomato Mozzarella Caprese with Vincotto Vinegar, Basil Pesto, Organic Greens
& Sun-dried Tomato Infused Olive Oil



Signature House Salad with Celebration Spring Mix Lettuce, Cucumber,
Grape Tomatoes, Hearts of Palm & Curled Vegetables
with Choice of Mandarin Ginger Vinaigrette or Spicy Buttermilk Dressing



Greek Salad of Vine-Ripe Tomato, Cucumber, Garbanzo Beans, Feta Cheese,
Maui Onion, Romaine Hearts, Kalamata Olives,
Pepperoncinis, Croutons & Lemon-Parmesan Dressing



Poached Pear & Gorgonzola Salad with Spicy Walnuts,
Frisee & Sun-Dried Cherry Balsamic Vinaigrette

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Plated Dinners

Entrée Selections

(choice of one entrées or entrée duets)

Entrées

Grilled Filet Mignon with Roasted Garlic Whipped Potatoes, Baby Vegetables
& Black Truffle Bordelaise Sauce



Braised Kobe Beef Short Ribs with Creamy Mascarpone Polenta, Root Vegetables & Gremolata



Crispy Lemon & Sage Roasted Airline Chicken Breast with Sliced Portobello,
Boursin Cheese Grits & Shallot Madeira Demi



Potato Encrusted Halibut with Scallion Beurre Blanc & Sautéed Market Vegetables



Grilled Berkshire Pork Tenderloin with Smoked Chile Sweet Potatoes,
Spiced Apple Chutney & Cider Glaze



Chicken Francaise served over Capelinni with Julienne Vegetables, Capers, Artichoke
& Sun-Dried Tomato Beurre Blanc

Entrée Duets

Smoked Tenderloin of Beef & Lobster Tail with Risotto, Grilled Vegetable Terrine
& a Duo of French Served Sauces



Chicken Roulade with Artichoke, Roasted Pepper & Olive Tapenade
paired with Grilled Garlic-Basil Shrimp Scampi



New York Strip Steak & Grilled Chicken with Parmesan Duchess Potato, Grilled Asparagus,
Bacon & Wild Mushrooms



Blackened King Salmon with Jumbo Lump Crab, Andouille Sausage, Julienne Vegetables,
Lemon-Saffron Rice & Tomato Marmalade

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Plated Dinners

Desserts

(choose one)

Dark Chocolate Raspberry Marquis with Framboise, Fresh Berries & Whip Cream



Warm Jack Daniels Bread Pudding with Golden Raisins, Pecans & Caramel



Vanilla Bean-Mascarpone Cheese Cake with Biscotti Crust, Fresh Fruit & Florentine



Seasonal Fruit Tart with Navan Pastry Cream Brulee



Passed Miniature Pastries, Chocolates & Petit Fors

Dinner Enhancements

Appetizers

Pan Fried Lump Crab Cakes with Napa Cabbage-Mango Slaw, Sriracha Aioli & Sesame Plum Drizzle

Jumbo Prawn Martini with Gran Marnier Cocktail Sauce, Meyer Lemon & Daikon Radish Sprouts

Soup Du Jour

Warm French Brie with Bing Cherries, Truffle Honey & Marcona Almonds

Intermezzos

Meyer Lemon Sorbet

Watermelon Caviar

Peach Gelato

Champagne Granita

Dinner Buffets



minimum of 50 guests

Option One

Choice of Two Soups *or* Two Salads
Choice of Two Entrees
Fresh Baked Bread Display with Flavored Whipped Butter
Chef's Choice of Desserts
Water, Iced Tea and Coffee Service

You may mix selections of both soup and salad for an additional 5 per person

Option Two

Choice of Three Soups *or* Three Salads
Choice of Three Entrees
Fresh Baked Bread Display with Flavored Whipped Butter
Chef's Choice of Dessert Display
Water, Iced Tea and Coffee Service

You may mix selections of both soup and salad for an additional 5 per person

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Dinner Buffet

Soups and Salads



Soups

(Choice of two or three)

Potato Leek with Roasted Garlic Cream



Chilled Cucumber Dill with Sour Cream



Soup of Tropical Fruit with Melon, Mango, Pineapple, Champagne



Miso Broth with Shiitake Mushrooms, Scallions & Kombu



Roasted Chicken Vegetable Soup with Homemade Noodles



Lobster Bisque



Chicken, Andouille and Crawfish Gumbo



Grilled Vegetable and White Bean Minestrone

Salads

(Choice of two or three)

Sesame Noodle Salad with Mandarins, Peppers, Pickled Daikon,
Bamboo Shoots, Snow Peas & Thai Basil



Classic Caesar with Focaccia Croutons, Shredded Asiago, Cracked Pepper & Anchovy



Organic Greens with Cucumber, Cherry Tomato, Shredded Carrots, Olives & Hearts of Palm



Heirloom Tomato with Fresh Mozzarella, Basil Pesto & Aged Vincato



Fresh Tennessee Goat Cheese with Baby Artichoke, Boston Bibb, Roasted Pepper & Caper Vinaigrette



Fiesta Salad with Shredded Lettuce, Diced Tomato, Papaya, Red Onion, Grilled Corn Relish,
Peppers, Cojita Cheese and Fried Tortillas with Honey Lime Vinaigrette



Baby Spinach Salad with Chopped Bacon, Hard Boiled Egg, Marinated Beans,
Sun Dried Tomato, Toasted Almonds & Warm Bacon Vinaigrette



Grilled Vegetables with Cous Cous Salad, Fresh Herbs, Currants & Pine Nuts

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Dinner Buffet

Entrees



(choice of two or three entrees)

Beef Entrees

Pineapple-Soy Marinated Flank Steak with Ginger Hoisin Wasabi,
Scallion Mashed Potatoes & Bok Choy



Roasted Beef Tenderloin with Cabernet Reduction, Truffle Whipped Potatoes & Asparagus



Burgundy Braised Short Ribs with Saffron Risotto, Baby Vegetables,
Rosemary Jus & Horseradish Gremolata



Roasted Dry Aged Strip Loin with Three Cheese Au Gratin Potatoes,
Pineapple Peppercorn Sauce, Baby Carrots & Caramelized Vidalia Onions



Grilled Filet Mignon with Stuffed Twice Baked Potatoes, Port Wine Mushroom Glace,
Sautéed Leeks & Pancetta

Chicken Entrees

Lemon Basil Rotisserie Chicken with Creamy Parmesan Orzo, Sautéed Spinach & Roasted Tomatoes



Grilled Achiote Chicken Kabobs with Basmati Rice & Confetti Vegetables



Boursin & Prosciutto Wrapped Chicken with Tomato Risotto & Haricot Verts

Seafood Entrees

Blackened Snapper with Green Jasmine Rice, Roasted Cherry Tomatoes & Sweet Corn Beurre Blanc



Grilled Herb Crusted Wild Salmon with Citrus Tzatziki,
Olive Oil Roasted Potato Fingerlings & Julienne Vegetables



Seafood Bouillabaise with Calamari, Black Mussels, Clams, Bay Shrimp, Scallops,
Smoked Sausage, Vegetables in a Spicy Tomato-Saffron Broth



Hoisin BBQ Shrimp with Pineapple Relish, Coconut Rice & Stir-Fried Vegetables



Oysters Rockefeller with Apple Wood Bacon, Spinach, Shallots, Pernod & Lemon

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Dinner Buffet

Entrees continued



Pasta Entrees

Sun-Dried Tomato and Herb Fettuccine with Marinated Chicken, Spinach,
Kalamata Olives, Tomatoes, Feta Cheese & Garlic Oil



Porcini Tortellini with Sherry Mushroom Cream, Fresh Herbs & Truffles



Lobster Ravioli with Maine Lobster, Basil, Lobster Cream & English Peas



Potato Gnocchi with Veal Ragout, Roasted Root Vegetables & Demi Glace

Other Meats

Cherry Wood Smoked Pork Loin with Sweet Potato Mash,
Asian Pear Chutney, Pecans & Dried Cherries



Wild Rice Stuffed Quail, Sautéed Apples, Raisins, Mirepoix & Sage



Colorado Lamb Chops with Blackberry Gastrique,
Minted Farro Salad & Marinated Vegetables



Roasted Breast of Turkey with Cornbread, Tasso Dressing,
Giblet Gravy & Green Bean Almandine

Vegetarian Entrees

Coconut Vegetable Curry with Purple Sticky Rice



Black Bean Ravioli with Roasted Corn and Cilantro Cream



Risotto Stuffed Butternut Squash with Dried Fruit & Pecans

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Hors d'oeuvres



Hot Hors d'oeuvres

Pan Fried Mini Crab Cakes
with Mango-Pineapple chutney

Shrimp Tempura with Plum BBQ & Spicy Mayo

Roasted Pepper, Crab & Chevre Roulade

Miniature Caesar Salad in a Parmesan Tuile

Tuscan Mozzarella Spiral

Three Cheese Risotto Fritter with Fra Diavolo Sauce

Tomato Mozzarella Stacks with Basil & Vincotto

Stilton Stuffed Baby Poached Pears with Spicy Walnut

Summer Melon Balls with Serrano Ham

Miniature BLT Sandwiches with Basil Aioli

Cold Hors d'oeuvres

Poached Shrimp Canape with Boursin Cheese

Jonah Crab Cocktail Claw with Key Lime Mustard

Smoked Salmon Asparagus Crepe

Ahi Tuna Nigiri

Roasted Vegetable Samosa

Raspberry Almond Brie Puff

Chicken Cordon Bleu

Miniature Beef Wellington

BBQ Duck Eggroll

Grilled Andouille Sausage & Chicken Kabob

Kobe Beef Negimaki with Asparagus

Lamb Lollipops with Blackberry Gastrique

Smoked Chicken Quesadilla with Chipotle Crema

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Reception Specialties

Tuscan Risotto Station

(choice of two risottos)

Portabella and Sun-dried Tomato
Grilled Chicken & Asparagus
Pesto, Spinach & Boursin Cheese
Tiger Shrimp & Spring Vegetable

Edible Martini Bar

(your choice of two appetizers)

Citrus Cured Salmon with Cucumber, Radish Sprouts & Pepper Vodka Crème Fraiche
Teriyaki Tenderloin Tips with Wasabi-Scallion Whipped Potatoes
Bourbon Pork Loin with Chipotle Sweet Potato Mash
BBQ Shrimp with Vodka-Currant Grits
(martini chef charge)

Pasta Bar

(choice of two pastas, two meats & two sauces)

Penne, Angel Hair, Three Cheese Tortellini, Smoked Chicken Ravioli or Fettuccini
Pomodoro, Roasted Garlic Alfredo, Ala Vodka, Herb Pesto or Three Meat Bolognese Sauce
Grilled Chicken, Meatballs, Sweet & Hot Italian Sausage or Bay Shrimp
Includes a Variety of Traditional Vegetables and Garnishes

Display of Smoked Fish and Shellfish

Served with Capers, Red Onions, Chopped Egg, Citrus Sections and Crostinis

Spanish Tapas and Pintxos Display

Chef's Selection of Handmade Miniature Taste Teasers to Include Dishes from the Basque Region of Spain
And Hand Picked Selections of Exotic Fruits from Our Local Market

(minimum order of 25 guests)

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Reception Specialties continued

Deluxe Crudites

Display of Raw and Barely Steamed Vegetables with a Trio of Dipping Sauces
(minimum order of 25 guests)

Artisanal Cheese Board

Tennessee Farmstead and Imported Cheese Selections
Served with Grapes, Berries, Spiced Nuts, French Baguettes & Crackers
(minimum order of 25 guests)

Finger Sandwiches

Freshly Made Miniature Sandwiches Featuring Both Meat & Vegetarian Selections

Artichoke, Spinach and Quattro Fromaggio Dip

Served Bubbling Hot with Tortillas & Pita Chips
(minimum of 30 guests)

South Western Fajita Station

Ancho-Cilantro Chicken and Corona Marinated Beef Strips
Served with Grilled Peppers, Onions, Warm Tortillas, Roasted Corn Salsa,
Shredded Cheese, Guacamole & Sour Cream

Caesar Salad Station

Romaine Hearts, Ciabatta Croutons, Freshly Grated Parmesan,
Cracked Pepper & Anchovies Tossed to Order

Antipasto Display

Selection of Italian Cheeses, Cured Meats, Marinated Grilled Vegetables & Mixed Olives
Served With Herb Focaccia, Bread Sticks & Lavosh

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Carving Stations



Steamship Round of Beef

Elephant Garlic & Rosemary Studded Steamship Round Served with an Assortment of Silver Dollar Rolls, Horseradish Crème, Pommery Mustard & Roasted Garlic Cloves
(serves 150 people)

Bacon Wrapped Tenderloin of Beef

Served with Bernaise & Wild Mushroom Bordelaise
(serves 20 people)

Whole Bone-in Honey Glazed Karabuta Ham

Served with Parker House Rolls, Peach Chutney and Whisky-Honey sauce
(serves 50 people)

Cherry Wood Smoked Tom Turkey

Served with Wild Rice-Sausage Dressing, Cranberry Compote & Giblet Pan Gravy
(serves 35 people)

Roasted Karabuta Pork Rack

Served with Baked Apple Sauce & Jack Daniels Brown Sugar Glaze
(serves 25 people)

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Carving Stations continued



Rosemary-Shallot Roasted Lamb Rack

Served with Mint Demi & Haricot Verts
(3 racks serves 25 people)

Grilled Kentucky Bison Strip Loin

Served with Silver Dollar Rolls & Wild Mushroom and Barolo Wine Sauce
(serves 50 people)

Slow-Roasted Pork Steamship Round

Served with Baked Apple Chutney and Corn Muffins
(serves 75 people)

Horseradish-Garlic Crusted Bone-in Standing Rib Roast

Served with Shiraz Au Jus, Stone Ground Dijonnaise and Yorkshire Puddings
(serves 35 people)

Salmon Royale En Croute

Fresh Atlantic King Salmon with Jumbo Lump Crab, Spinach, Mushrooms,
Sun-Dried Tomatoes and Garlic

Rolled in Puff Pastry and Baked to Perfection.

Served with Meyer Lemon Hollandaise and Dill Crème Fraiche
(serves 25 people)

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Hosted Banquet Bars

Standard House Bar

Liquors

Smirnoff Vodka
Dewars Scotch
Cruzan Lt. Rum
Sauza Gold Tequila
Seagram's VO Blended Whiskey
Beefeater Gin
Jack Daniels Bourbon

Beer

Budweiser
Bud Light
Michelob Ultra
Coors Light
Corona
Yuengling
Miller Light
Yazhoo

Wine

Sycamore Lane Chardonnay
Sycamore Lane Cabernet
Sycamore Lane Merlot
Beringer White Zinfandel

Consumption Pricing

Cocktails

Wine

Domestic Beer

Imported & Premium Beer

- * *There will be a charge per bar for every two hours that the bar does not reach the minimum.*
- * *You may change the selections of any of the beverage items by choosing Ultra Premium liquors, wine or beer, which are available with hosted bars only. Ultra Premiums must be ordered at least one week prior to event.*
 - * *We offer separate pricing for cash bars.*
 - * *Please see your catering manager for details and pricing.*

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Hosted Bars continued

Premium Bar

Liquors

Stoli Vodka
Chivas Regal Scotch
Bacardi Silver Rum
Cuervo Gold Tequila
Bombay Sapphire Gin
Jameson Bourbon
Crown Royal Whiskey
Jack Daniels Bourbon

Beer

Budweiser
Bud Light
Michelob Ultra
Corona
Heineken
Amstel Light
Guinness
Sam Adams

Wine

Esser Chardonnay
Woodbridge Cabernet
Woodbridge Merlot
Beringer White Zinfandel

Consumption Pricing

Cocktails

Wine

Domestic Beer

Imported & Premium Beer

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Hosted Bars continued

Ultra Deluxe Bar

Liquors

Grey Goose Vodka
Johnnie Walker Black Regal Scotch
Barcardi Rum
Cuervo 1800 Tequila
Tanqueray Gin
Gentlemen Jack Bourbon
Crown Reserve Whiskey

Beer

Budweiser
Bud Light
Michelob Ultra
Corona
Heineken
Amstel Light
Guinness
Sam Adams

Wine

Kendall Jackson Chardonnay
Kendall Jackson Cabernet
Kendall Jackson Merlot
Beringer White Zinfandel

Consumption Pricing

Cocktails

Wine

Domestic Beer

Imported & Premium Beer

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Hosted Bars continued

Wine

Red Wines

Sycamore Lane Cabernet
Sycamore Lane Merlot
Esser Cabernet
Esser Merlot
Kenwood Yulupa Cabernet
Kenwood Yulupa Merlot
Kendall Jackson Cabernet
Kendall Jackson Merlot

White Wines

Sycamore Lane Chardonnay
Esser Chardonnay
Kenwood Yulupa Chardonnay
Kendall Jackson Chardonnay

White Zinfandel

Sycamore Lane White Zinfandel

- * *There will be a charge per bar for every two hours that the bar does not reach the minimum.*
- * *You may also change the selections by choosing from the Restaurant's wine menu*

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