



VANDERBILT
Catering and Events



DINNER

V – VEGETARIAN
V+ – VEGAN
GF – GLUTEN FRIENDLY

ADD A THIRD SIDE FOR
AN ADDITIONAL
\$5/PERSON

SUBSTITUTE VEGAN/GF
OPTION FOR ONE
PROTEIN OR ADD FOR AN
ADDITIONAL \$5/PERSON

FARM TO TABLE BUFFET

20 PERSON MINIMUM - STAFFING REQUIRED

\$35

SALAD - CHOOSE ONE

RADICCHIO & KALE SALAD - GF

raspberries | radishes | prosciutto | raspberry champagne vinaigrette

BEET & BURRATA SALAD - V/GF

*roasted & marinated beets | burrata | arugula | candied pecans | orange zest
honey-balsamic glaze | fresh basil*

SIDES - CHOOSE TWO

HONEY GARLIC ROASTED HEIRLOOM CARROTS - V

BALSAMIC GRILLED SQUASH - V/GF

parmesan

GOAT CHEESE POLENTA - V/GF

roasted tomatoes | wilted spinach

RISOTTA VERDE - V/GF

peas | fava beans | mushrooms | leeks | lemon ricotta

BROWN BUTTER GARLIC CHARRED GREEN BEANS - V/GF

CHILI CRISP CAULIFLOWER - V/GF

WHOLE ROASTED GARLIC MARBLE POTATOES - V+/GF

herb shallot vinaigrette

CREAMY GARLIC PARMESAN BRUSSELS SPROUTS WITH BACON

PROTEINS- CHOOSE TWO

GRILLED ROSEMARY CHICKEN - GF

truffle butter sauce

LEMON PEPPER CHICKEN BREAST - GF

garlic basil sauce

CAST IRON BEEF AU POIVRE - GF

SEARED SALMON - GF

caper & herb relish | roasted garlic cream

VEGAN & GLUTEN FREE PROTEIN

GRILLED PORTOBELLO STEAKS - V+/GF

avocado chimichurri sauce or garlic basil sauce

DESSERT- CHOOSE ONE

STRAWBERRY SHORTCAKE - V

*home made biscuit cake | white chocolate icing | macerated strawberries
french vanilla espresso whipped cream*

LEMON POUND CAKE - V



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DINNER

ITALIAN TRATTORIA BUFFET

20 PERSON MINIMUM - STAFFING REQUIRED

\$32

SALAD - CHOOSE ONE

ARTICHOKE TOMATO SALAD - V/GF

mozzarella | chickpea | artichoke | capers | pepperoncini | fresh basil

RUSTIC CAESAR SALAD - V

*charred romaine | balsamic marinated radicchio | roasted red pepper
shaved parmesan | grilled ciabatta croutons | lemon caesar dressing*

SIDES -

CHARRED ASPARAGUS - V/GF

roasted grape tomatoes | shaved parmesan | balsamic glaze

GNOCCHI POMODORA - V

ricotta

PROTEINS -

CHICKEN SCALLOPINI - GF

white wine cream sauce | mushrooms | lemon | garlic | parsley

HOUSE MADE BEEF MEATBALLS

marinara | shaved parmesan

DESSERT - CHOOSE ONE

LIMONCELLO ITALIANO TIRAMISU - V

CHOCOLATE TORTE - V/GF

flourless chocolate torte | dark cocoa ganache | sea salt

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DINNER

LOW COUNTRY BUFFET

20 PERSON MINIMUM - STAFFING REQUIRED

\$33

PIMENTO CHEESE DIP - V

crackers / crisp veggies

SALAD -

ARUGULA & RADICCHIO SALAD - V+/GF

apple / onion / candied pecan / citrus vinaigrette

SIDES -

FOUR CHEESE MACARONI - V

herbed breadcrumbs

ROASTED OKRA & CHERRY TOMATOES - V+/GF

PROTEINS -

BBQ BRISKET - GF

bourbon bbq sauce

SHRIMP & GRITS - GF

sweet peppers & onions / creamy bacon gravy / aged cheddar grits

VEGAN & GLUTEN FREE PROTEIN

FRIED GREEN TOMATOES - V+/GF

red pepper coulis / charred corn & okra salsa

DESSERT - CHOOSE ONE

BANANA PUDDING CAKE - V

PEACH COBBLER - V

tart & tangy raspberry sauce

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DINNER

SOUTHERN COMFORT BUFFET 20 PERSON MINIMUM - STAFFING REQUIRED

\$32

SALAD -

GARDEN GREENS SALAD - V+/GF

cucumber | tomato | carrot | herb vinaigrette

SIDES - CHOOSE TWO

ROASTED GARLIC MASHED POTATOES - V/GF

MAPLE-GLAZED BABY CARROTS - V+/GF

CHARRED GREEN BEANS - V+/GF

roasted garlic | grilled red onions

PROTEINS - CHOOSE TWO

HONEY-THYME CHICKEN - GF

local honey | fresh herbs

COUNTRY STYLE MEATLOAF - GF

tomato brown sugar glaze | crispy fried onions

MUSHROOM STROGANOFF - V

creamy white wine sauce | fresh parsley

DESSERT -

chocolate bread pudding - V

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DINNER

COASTAL MEDITERRANEAN BUFFET 20 PERSON MINIMUM - STAFFING REQUIRED

\$32

WHIPPED FETA - V

roasted peppers | olives | grilled pita | crudite

SALAD -

QUINOA & BEET SALAD - V/GF

feta | walnuts | mint | lemon dill dressing

SIDES -

BAKED SPINACH & ARTICHOKE PASTA - V

feta | gruyere | herbed breadcrumbs

MOROCCAN SPICED EGGPLANT - V+/GF

cauliflower couscous

PROTEINS -

GRILLED CHICKEN SOUVLAKI - GF

oregano | roasted garlic

MOROCCAN LAMB MEATBALLS

sweet tomato sauce

ROASTED SALMON

olive-tomato caponata

VEGAN & GLUTEN FREE PROTEIN

HOUSE MADE FALAFEL - V+/GF

DESSERT - CHOOSE ONE

OLIVE OIL CAKE - V

orange | almonds

SALTED CARAMEL FIG MOUSSE - V/GF

roasted fig purée | sea salt caramel swirl

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THE STEAKHOUSE BUFFET

20 PERSON MINIMUM - STAFFING REQUIRED

\$40

SALAD -

CHOPPED SALAD - GF

cherry tomatoes / onion / bacon / blue cheese / herb vinaigrette

SIDES -

GARLIC WHIPPED MASHED POTATOES - V/GF

CREAMED SPINACH - V/GF

INCLUDED PROTEIN -

ROSEMARY GARLIC CHICKEN

truffled pan jus

PROTEINS - CHOOSE ONE

CRAB CAKES - GF

brown butter old bay sauce

GARLIC ROSEMARY PETITE TENDER - GF

horseradish cream

VEGAN & GLUTEN FREE PROTEIN

GRILLED PORTOBELLO STEAKS - V+/GF

avocado chimichurri sauce or garlic basil sauce

DESSERT - CHOOSE ONE

BOURBON BREAD PUDDING - V

DOUBLE FUDGE CHOCOLATE CAKE - V