



VANDERBILT
Catering and Events



RECEPTION

DISPLAYS

ARTISAN CHEESE DISPLAY assortment of cheeses fresh & dried fruits artisan bread & crackers seasonal jams	\$9
ANTIPASTO & CHARCUTERIE DISPLAY cured italian & spanish meats pickled seasonal vegetables assorted olives artisan bread & crackers	\$10
CHARCUTERIE & CHEESE DISPLAY smoked & cured meats assorted cheeses seasonal jam assorted olives artisan bread & flatbread crackers	\$12
MEDITERRANEAN BOARD hummus fiery feta assorted olives marinated vegetables grilled pita	\$10
FARMERS MARKET BOARD tri color cauliflower baby carrots watermelon radish broccolini cucumbers avocado ranch pimento cheese dip beet hummus naan artisan bread & crackers	\$10
CRUDITE DISPLAY assortment of crispy vegetables green goddess	\$5
FRESH FRUIT DISPLAY - V+	\$5



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SLIDERS

SHAVED BEEF SLIDER provolone pickled onion horseradish dill cream	\$5
GRILLED CHICKEN SLIDER herb marinated chicken goat cheese spread roasted red pepper bruschetta ciabatta	\$4
HOT ITALIAN SLIDER salami pepperoni ham pepperoncini ranch provolone	\$4
CORDON BLEU CHICKEN SLIDER grilled chicken swiss ham blue cheese sauce slider roll	\$5
BEEF SLIDER ground beef & brisket white cheddar caramelized onion	\$5
HAWAIIAN SALMON SLIDER honey ginger glaze pineapple salsa hawaiian roll	\$5
NASHVILLE HOT CHICKEN SLIDER slaw house made pickles	\$4
BLACK BEAN SLIDER - V roasted red peppers pimento ranch	\$4
FRIED HALLOUMI SLIDER - V pickled red onion marinated cremini butter lettuce black garlic aioli brioche	\$4
PULLED PORK SLIDER sweet & smoky pulled pork dill pickle slaw	\$4



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SANDWICHES & PINWHEELS

CHICKEN SALAD CROISSANT candied pecans peaches bibb lettuce tarragon butter croissant	\$4
CAPRESE SLIDER - V roma tomatoes basil mozzarella balsamic glaze roasted garlic aioli ciabatta	\$4
BAJA SHRIMP SALAD CROISSANT SANDWICH roasted corn black beans peppers tomatoes romaine	\$5
SMOKED SALMON SALAD ciabatta cream cheese red onion capers fresh dill	\$4
OLIVE TAPENADE TEA SANDWICH - V grilled focaccia whipped herb cream cheese open faced	\$2.5
SOUTHERN PIMENTO TEA SANDWICH smoked bacon roasted red peppers	\$2.5
GOAT CHEESE & HAM FOCACCIA TEA SANDWICH apricot jam	\$3
RED ONION JAM, ARUGULA & GOAT CHEESE TEA SANDWICH herb aioli	\$3
ENGLISH CUCUMBER & DILL CREAM CHEESE TEA SANDWICH - V	\$2.5
BUFFALO CHICKEN PINWHEEL celery slaw buttermilk blue cheese aioli	\$2.5
SOUTHWESTERN PINWHEEL - V chipotle mayo roasted red pepper black bean & corn salsa	\$2.5
GRILLED VEGAN PINWHEEL - V+ sundried tomato hummus roasted vegetables & spinach balsamic glaze	\$2.5



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HORS D'OEUVRES

GRILLED PEACH & WHIPPED RICOTTA CROSTINI - V	\$4
WHITE BEAN BRUSCHETTA - V+ sundried tomato basil	\$4
FLANK STEAK CROSTINI queso fresco chimichurri cilantro	\$4
PICKLED BLUEBERRY CROSTINI - V candy cane beets goat cheese crumble	\$4
CRANBERRY, BRIE & PROSCIUTTO CROSTINI naan fig glaze	\$4
FIG & BALSAMIC GOAT CHEESE CROSTINI - V	\$4
CHICKPEA BRUSCHETTA - V+	\$4
WHITE BEAN ARTICHOKE BASIL TOASTS - V+	\$4
SMOKED SALMON CROSTINI - GF house made chip red onion caper dill chipotle creme	\$4
HEIRLOOM TOMATO CROSTINI WITH WHIPPED FETA - V	\$4
TOMATO TARTARE - V crostini capers red wine vinegar cream	\$4



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CAPRESE SKEWER - V/GF sweet cherry tomato fresh mozzarella basil	\$4
PEACH & MOZZARELLA SKEWER basil toasted almond balsamic glaze	\$4
ANTIPASTO SKEWER - V/GF marinated mozzarella roasted red pepper kalamata olive	\$4
BLACKBERRY CUCUMBER CAPRESE SKEWERS - V/GF	\$4
WATERMELON CAPRESE SKEWER - V/GF fresh basil marinated mozzarella balsamic glaze	\$4
BEET SALAD SKEWER - V/GF arugula feta walnut balsamic drizzle	\$4
WEDGE SALAD SKEWER - V+/GF baby tomato radish iceberg green goddess dressing	\$4
PROSCIUTTO MELON SKEWER - GF baby tomato radish iceberg green goddess dressing	\$4



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SPICY TUNA TARTARE POPPER crispy rice	\$5
MANGO & HEARTS OF PALM CEVICHE - V+/GF chili lime tortilla crunch	\$5
YUZU SHRIMP SALAD ROLL hawaiian roll shaved celery	\$5
THAI SHRIMP SALAD ENDIVE CUP - GF cucumber fresno pepper toasted peanut fried shallot micro cilantro	\$5
GRILLED SHRIMP & BLACK RADISH PUFF puff pastry tart goat cheese microgreens	\$5
CITRUS SCALLOP CEVICHE red pepper flakes pistachio crumble yuzu vinaigrette crisp wonton	\$5
CHICKEN WONTON soy ginger marinated chicken sweet chili aioli	\$4
SMOKED SALMON TARTARE - GF potato rosti pickled shallot dill sauce	\$5



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BEET HUMMUS NAAN CRISP - V olive & caper salsa dill tartar sauce	\$4
SWEET POTATO BITES - V+/GF avocado tartare watermelon radish matchsticks micro greens	\$4
DILL PICKLED DEVILED EGGS - V/GF everything seasoning	\$4
MISO DEVILED EGGS- V/GF white miso soy sauce	\$4
SPINACH & ARTICHOKE FETA PUFFS - V	\$4
ROASTED CHICKEN FOCACCIA BITES red onion jam arugula goat cheese herb aioli	\$4
STUFFED CHERRY TOMATO - V/GF whipped herb goat cheese	\$4



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HOT HORS D'OEUVRES

EDAMAME POTSTICKERS - V \$4
toasted sesame | red pepper dipping sauce

SESAME SHORT RIB WONTONS \$4
sweet ginger sauce

CORIANDER & CHILI CRAB CAKES - GF \$5
charred corn | thai basil aioli

SHRIMP & CHIVE RICE PAPER DUMPLINGS - GF \$5
mint & lemon grass gelee | soy sauce caviar

MINI SPICY MEATBALL SUBS \$5
burrata | arrabiata sauce | rustic baguette

ARANCINI \$4
shaved prosciutto | basil oil | marinara

SMOKED CHICKEN ARANCINI \$4
red pepper romesco sauce

RICOTTA ZUCCHINI MEATBALLS - V \$4
candied tomato sauce



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HOT HORS D'OEUVRES

SPANAKOPITA - V spinach fresh herbs	\$4
HEIRLOOM CARROT FALAFEL - V+/GF tahini sauce	\$4
LAMB MEATBALLS greek tzatziki sauce	\$4
CORNMEAL FRIED GREEN TOMATO - V/GF pimento cheese pickled peruvian pepper	\$4
MINI KENTUCKY HOT BROWN turkey bacon tomato jam mornay sauce	\$5
SMOKED CHICKEN & WAFFLE chive & cheddar waffle creole marmalade sauce	\$5
SOUTHWEST PULLED CHICKEN POTATO CAKE - GF chipotle creme green onion	\$4
STREET CORN CROQUETTES - V/GF cilantro lime crema cotija cheese	\$4
CRISPY CHILI SMASHED POTATO - V+/GF avocado chimichurri	\$4
GRILLED HALLOUMI TACOS - V/GF charred corn salad creamy cilantro sauce	\$5
SMOKED BRISKET TACOS crispy wonton chimichurri carrot slaw avocado creme	\$5
CRISPY HALLOUMI BITES WITH HOT HONEY - V	\$4



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FLATBREADS

WILD MUSHROOM FLATBREAD - V \$4
pesto | goat cheese

LOCAL TOMATO FLATBREAD \$4
basil oil | mozzarella | balsamic vinegar | basil

BLUEBERRY, FETA & HONEY CARAMELIZED ONION \$4

GREEN PIZZA FLATBREAD - V \$4
pesto | feta | artichokes | broccoli

PHILLY CHEESE STEAK FLATBREAD \$4
caramelized onion & bell pepper | shaved ribeye
provolone cheese | cheese wiz drizzle

GRILLED VEGETABLE FLATBREAD - V \$4
smoked almond muhammara