

Wedding Package

2021



gracious service
+
creative cuisine

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Cocktail Hour

~ *One stationary cheese display
&
two passed hors d'oeuvres*



Stationary Cheese Display

chef's selection of five artisan cheeses, assorted fruit & nut pairings, crackers

{Select Two}

Caprese Cone

mini cones, oven roasted tomato,
boursin cheese, balsamic reduction

Black Forest Ham Mini Biscuit

sweet corn biscuit, dijon aioli, cheddar, arugula

Maple Coconut Chicken Satay

**Coffee Cured Salmon
Pretzel Sandwich**

dill cream cheese, pomegranate poached onion,
everything bagel pretzel

Stuffed Strawberry (GF)

apricot goat cheese, balsamic reduction

Mini Maryland Crab Cake

remoulade

Crab Rangoon Cone

dill cream cheese

Shrimp & Grit Arancini

andouille cream

Nashville HOT Chicken Cake

remoulade

Adobo Braised Beef Mini Taco (GF)

pico de gallo

Risotto Cake

black truffle aioli

Roasted Grape Crostini

goat cheese, hazelnuts

Smoked Brisket Mini Biscuit

blue cheese biscuit, arugula, fig jam

Vegetable Bruschetta

vegetable brunoise, ranch cream cheese

BLT Gougère

oven roasted tomato, arugula,
pesto mayo, bacon

Beer Battered Mini Corn Dog

apricot mustard



Buffets

Our Buffet includes:

~ One Salad

~ Two Entrees

~ Two Sides

~ One Bread {Included}

We suggest choosing one vegetable & one starch for your sides, however, we will leave that choice up to the couples.



Salads
{Select One}

House Salad

mixed greens, grape tomato, cucumber,
carrot, radish, croutons
ranch dressing, balsamic vinaigrette

Provençal Salad

mixed greens, baby green beans, grilled red onion,
grape tomato, roasted potato, kalamatta olive,
prosciutto, Italian dressing

Caesar Salad

romaine, parmesan, croutons,
classic caesar dressing

Harvest Salad

mixed greens, grilled peaches, strawberries,
cucumbers, red peppers, baby green beans,
red cabbage, raisins, candied pecans,
berry vinaigrette

Chopped Salad

iceberg & romaine lettuce, grape tomatoes,
cucumber, carrot, grilled red onion, radish,
red bell peppers, bacon, ranch dressing

SEASONAL FAVORITES

Berry Salad

[SPRING / SUMMER]

mixed greens, blueberry, strawberry, goat cheese,
balsamic vinaigrette

Autumn Salad

[FALL / WINTER]

mixed greens, arugula, roasted butternut squash,
pistachio, dried cherry, maple vinaigrette



Entrees
{Select Two}

POULTRY

Bayou Turkey

Andouille cream sauce

Grilled Tuscany Chicken

roasted grape tomato, garlic, rosemary, thyme,
olive oil, balsamic vinegar

Bacon Wrapped Bistro Chicken

oven roasted tomato, spinach, parmesan stuffing,
chardonnay cream

Campfire Grilled Chicken

roasted carrots, celery, onions, red peppers, herbs

8 Piece Southern Fried Chicken

classic bbq sauce, honey mustard, ranch dressing

Bacon Wrapped BBQ Chicken

classic bbq sauce, cheddar cheese, green onions



BEEF & PORK

Grilled Beef Tenderloin

(Choice of sauce)
red wine demi glace
smoked onion demi glace
mushroom & tomato espagnole
mushroom & herb cream sauce

Red Wine Braised Short Ribs

red wine demi glace

House Smoked Pork

assorted bbq sauces: classic bbq sauce,
Carolina mustard sauce, Alabama white sauce

Sweet & Spicy Roasted Pork Loin

bourbon grilled peach & bacon sauce

Teriyaki Roasted Pork Loin

green onion, sesame seeds

SEAFOOD

Grilled Verlasso Salmon
maple-bourbon smoked sugar glaze

CARVING

**Additional culinary staff charge*

Bayou Turkey

Andouille cream sauce

House Smoked Turkey

assorted bbq sauces: classic bbq sauce,
Carolina mustard, spicy bbq sauce

Grilled Beef Tenderloin

smoked onion demi glace

Prime Rib of Beef

au jus, horseradish cream



Sides
{Select Two}

VEGETABLES

Grilled & Roasted Vegetable Display

chef's selection of seasonal vegetables

Broccoli Foriana

toasted walnuts, garlic, golden raisins

Baby Green Beans

garlic butter, grilled red onion

Roasted Sweet Potato Rounds

pecans, maple syrup

Roasted Asparagus

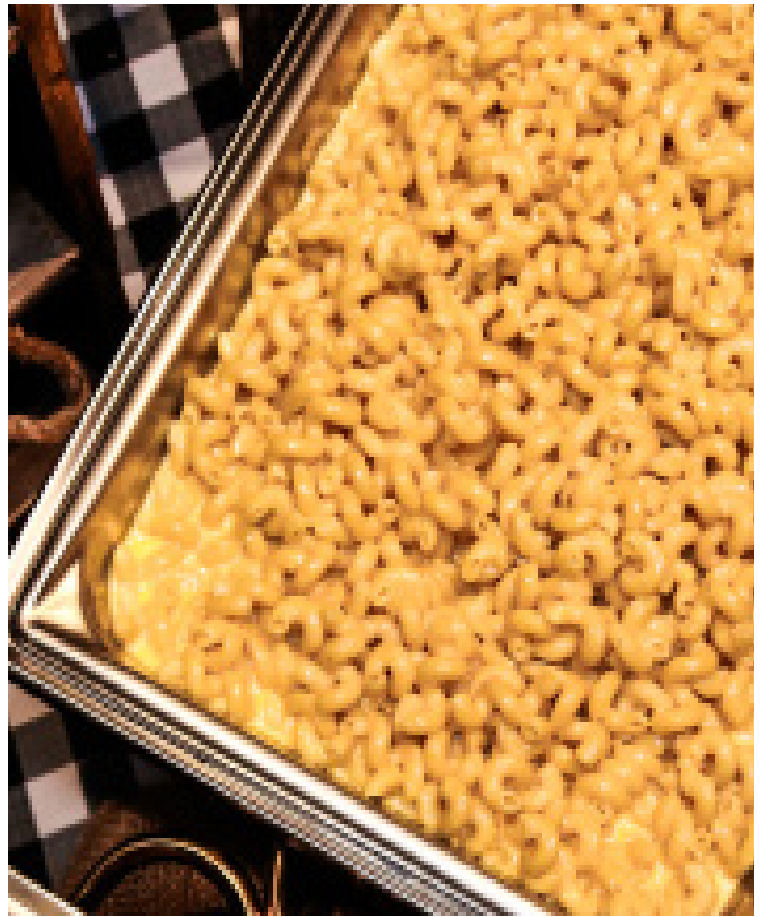
shaved parmesan cheese

Heirloom Carrot & Parsnip Fries

brown butter, sage

Roasted Sweet Potatoes &

Charred Brussel Sprouts



STARCHES

Mac & Cheese

cavatappi pasta

Pimento Mac & Cheese

cavatappi pasta, smoked cheddar,
peppadew peppers

Hashbrown Casserole

shredded potatoes, cheese

Boursin Mashed Potatoes

herb boursin cheese

Wild Rice

roasted grapes, walnuts

Fried Parmesan Polenta

BREAD

{included}

Farmhouse Rolls & Focaccia Bread

served with butter

Plated Dinner



Pricing may vary and is dependent on selections
Plated pricing is based on the following selections:

~ One Salad

~ Two Entrees

~ Two Sides

~ One Bread {Included}

We highly suggest a dual entree plated meal so your guests can have both protein options, but we offer single entree selections as well.

Plated meals require additional service staff.



PLATED SALAD

House

baby field greens, grape tomato, cucumber, croutons, white balsamic vinaigrette

Baby Wedge

grape tomato, cucumber, bacon, blue cheese, buttermilk ranch dressing

Fresh Berry

baby field greens, blueberry, strawberry, goat cheese, balsamic vinaigrette

Brie & Moonshine Apple

brie, walnuts, honey, baby field greens, moonshine poached apple,
balsamic vinaigrette

Harvest

baby field greens, grilled peach, strawberry, cucumber, red pepper, baby green bean,
red cabbage, craisin, candied pecan, berry vinaigrette

Baby Romaine Caesar

anchovy toast crostini, shaved parmesan, Caesar dressing, cured egg yolk

Spring Vegetable

baby field greens, asparagus, radish, carrot, mint julep vinaigrette

DUAL ENTREE

Bacon Wrapped Chicken with Dijon-Thyme Cream Sauce
&
Grilled Beef Tenderloin with
Roasted Tomato Demi glace & Beech Mushrooms
boursin mashed potatoes, roasted asparagus, roasted baby carrots

Grilled Chicken with Chardonnay Cream Sauce
&
Red Wine Braised Beef Short Ribs with Demi glace
smoked cheddar grit cake, baby green beans, charred grape tomato

Pan Seared Duck Breast with Bourbon Cherry Gastrique
&
Grilled Wild Boar Sausage with Apricot Mustard
parmesan polenta, broccolini

Grilled Beef Tenderloin with Smoked Onion Demi glace
&
Bourbon Barrel Sugar Grilled Salmon with Maple Bourbon Glaze
roasted Yukon gold potatoes, baby green beans

Barbecued Chicken with Kansas City BBQ Sauce
&
Sweet & Spicy Roasted Pork Loin with
Bourbon Peach & Bacon Sauce
sweet corn spoonbread, baby green beans

Southern Fried Cod with Lemon-Herb Cream Sauce
&
Pepper Grilled Beef Tenderloin with BBQ Demiglace
boursin mashed potatoes, sorghum butter glazed baby carrots

Bars

~ \$5 Per Person - Full Bar Set Ups
~ \$2 Per Person - Beer & Wine Bar Set Ups
Pricing Based On A 4 Hour Open Bar



Full Bar Set Ups

ginger ale, club soda, tonic water, coke, diet coke, sprite, lemon/lime cocktail mix, orange juice, cranberry juice, grapefruit juice, grenadine, bitters, cherries, lemons, limes, olives, chilling vessels, coolers, ice buckets, ice scoops, cocktail napkins, bar tools, cocktail straws

Beer & Wine Bar Set Ups

chilling vessels, coolers, ice buckets, ice scoops, cocktail napkins, bar tools, cocktail straws



Wine Service/Champagne Pours

If Buffet Style Meal with 125 Guests or Less - No Additional Fee

If Buffet Style Meal with 126-175 Guests - 1 Additional Server Required

If Buffet Style Meal with 176 -225 Guests - 2 Additional Servers Required

If Meal is Plated and Guest Count is Under 150 - No Additional Fee

If Meal is Plated and Guest Count is Over 150 - 2 Additional Servers Required

Signature Drink Service

- G Catering can provide signature drink recipes upon request and dependent on seasonality.
- Client is still to provide all alcohol for signature drinks if not using G Catering as the alcohol provider.

Bartenders

100-160 Guests - 2 Bartenders Required

161-199 Guests - 3 Bartenders Required

200+ Guests - 4 Bartenders Required



Upgraded Station Options

All of the following options are self serve

Inquire about additional pricing



Biscuit Bar

buttermilk, garlic-cheddar, & herb parmesan biscuits
local jams, honey, butter

smoked gouda & chorizo gravy OR maple bacon jam

Mac & Cheese Bar

bacon bits, cheddar, diced tomato, green onion, grilled mushroom, jalapeños

Mashed Potato Bar

bacon bits, cheddar, green onion, grilled mushroom, jalapeño, sour cream



Bacon Bar

bourbon barrel smoked pepper
applewood smoked
candied bacon

Nashville in a Glass

mac & cheese, collard greens,
Nashville HOT chicken bites



Low Country Bowl

rosemary-cheddar grits, grilled
shrimp, Andouille cream sauce

Bistro Bowl

boursin mashed potatoes,
red wine braised beef short ribs

Late Night Snack Options

~ All of the following are passed approximately 45 minutes prior to bar closing





Mini Chicago Dog

all-beef hot dog, poppy seed bun, mustard, onion, sweet relish, pickle, tomato, sport pepper, celery salt

Fried Fish Taco

flour tortilla, vinegar slaw

Adobo Braised Beef Taco

flour tortilla, pico de gallo

Loaded Tot Bowl

bacon, sour cream, green onion, cheese

Nashville HOT Chicken Slider

ranch aioli, pickle, Hawaiian roll

Diner Melt Slider

beef burger, pimento cheese, Hawaiian roll

Smoked Pulled Pork Slider

coleslaw, French roll

Cheeseburger Meatball

bacon ketchup



Dessert Bar Options

Additional pricing upon request



Chocolate Charcuterie Display

chef's selection of in-house made chocolate creations including: chocolate covered fruits, hazelnut butters, salamis, brownies, shaved chocolate, and more

Mini Trifle & Dessert Bites
{Select Up to Three Items}

Salted Caramel Cheesecake Trifle
graham cracker, salted caramel,
whipped cream

Black Forest Trifle
chocolate brownie, cherries,
whipped cream, chocolate sauce

Dark Chocolate Pot de Crème Trifle
whipped cream

Key Lime Pie Trifle
graham crackers, key lime custard,
whipped cream, white chocolate pearls



Strawberry Shortcake Custard Trifle
Salted Caramel Thimble

Lemon Lavendar Tart Petit Fours
edible flowers

Chocolate Ganache Tart Petit Fours
gold leaf



Staffing

Culinary Staff: \$185 each

Action Station Chefs: \$185 each {one-two needed per live action stations and/or carving stations}

Bartenders: \$280 each {minimum of five hours of service;
\$35 for every additional hour}

Servers: \$245 each {minimum of five hours of service;
\$35 for every additional hour}

Captains: \$197.50 each {minimum of five hours of service;
\$39.50 for every additional hour}

Event Manager: \$300 each {one needed per event}

G Catering reserves the right to determine the proper staffing needed at each event. Staffing is based on the number of guests attending, the menu selections, and, in some cases, the venue.



Staffing

Wait Staff

| # of Guests | Buffet | Plated | Stations | Cocktail Reception |
|-------------|--------|--------|----------|--------------------|
| 100-125 | 5 | 10 | 5 | 3 |
| 126-150 | 6 | 12 | 6 | 3 |
| 151-175 | 7 | 14 | 7 | 4 |
| 176-200 | 8 | 16 | 8 | 4 |
| 201-225 | 9 | 18 | 9 | 5 |
| 226-250 | 10 | 20 | 10 | 5 |
| 251-275 | 11 | 22 | 11 | 6 |
| 276-300 | 12 | 24 | 12 | 6 |



Culinary Staff

| # of Guests | Buffet | Plated | Stations | ** Cocktail Reception |
|-------------|--------|--------|----------|-----------------------|
| 100-125 | 3 | 4 | 4* | 2 |
| 126-150 | 3 | 4 | 4* | 3 |
| 151-175 | 4 | 4 | 4* | 3 |
| 176-200 | 4 | 5 | 5* | 3 |
| 201-225 | 5 | 5 | 5* | 4 |
| 226-250 | 5 | 5 | 5* | 4 |
| 251-275 | 5 | 6 | 6* | 4 |
| 276-300 | 5 | 6 | 6* | 4 |

* Dependent on number of action chefs required

** Dependent on menu selections

