

# *Tennessee State Fairgrounds*



## **DD** Events *Catering Guide*

*All prices are subject to a 18% catering supplement fee and 9.25% sales tax*



*Thank you for choosing D&D Events for your special event!*

*The key to our success is attention to details, whether it be an elegant plated dinner or casual reception.*

*Our goal is to make your event a success!*

*The following guide is simply a representation of what we can offer. We have included a wide variety of menu items for your consideration. This allows you to find what you are looking for and set your budget. However, should you desire something more customized, our staff are here to help every step of the way, helping to create an event that is uniquely yours!*

***Please feel free to contact Crissie Jackson should you have any questions at 615-953-3574 or [cjackson@ddeventsmanagement.com](mailto:cjackson@ddeventsmanagement.com)***

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# Catering Guide

## Morning Offerings

### Continental

*Our continental morning offerings include Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Service and Chilled Orange Juice*

### Traditional Continental

Sliced Seasonal Fruit Display  
Freshly Baked Pastries, Breakfast Breads and Muffins  
Served with Sweet Butter and Fruit Preserves

### City Continental

Sliced Seasonal Fruit Display  
Freshly Baked Pastries, Breakfast Breads and Muffins  
Served with Sweet Butter and Fresh Fruit Preserves  
Fresh Yogurt Assortment with All-Natural Granola  
Assorted Cold Cereals with Whole and Low Fat Milk

### Fresh Start

Sliced Seasonal Fruit Display  
Low Fat Yogurt Assortment, All-Natural Granola,  
Multi Grain Muffins and Wheat bagels  
Steel Cut Irish Oatmeal with Brown Sugar and Sweet Butter

### Boxed Continental

Fresh Cut Fruit Cup  
**Choice of** Danish, Muffin or Bagel with Cream Cheese  
*\*Includes a Beverage Station with Freshly Brewed Coffee,  
Decaffeinated Coffee, and Hot Tea with Disposable Cups and Lids*

### Continental Breakfast Enhancements

Oatmeal Bar with Brown Sugar and Sweet Butter  
Ham, Egg and Cheese Croissants  
French Toast Casserole  
Sausage Biscuits

# Catering Guide

## Morning Offerings

### Buffets

*All Breakfast Buffets include Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Service and Chilled Orange Juice*

#### The Sunrise

Fresh Seasonal Fruit Display with Berries  
Scrambled Eggs  
Hash Brown Casserole  
Hickory Smoked Bacon or Sausage

#### Southern Style

Fresh Seasonal Fruit Display  
Scrambled Eggs  
Breakfast Potatoes  
Hickory Smoked Bacon, Sausage or Breakfast Ham  
Grits or Oatmeal

#### All American

Fresh Seasonal Fruit Display  
Scrambled Eggs  
Breakfast Potatoes  
Hickory Smoked Bacon and Sausage  
French Toast with Warm Maple Syrup

## Breakfast Buffet Enhancements

#### Omelets Made to Order

Ham, Bacon, Sausage, Onions,  
Mushrooms, Tomatoes, Salsa, Shredded Cheddar Cheese

#### Huevos Rancheros

Soft Flour Tortilla topped with cooked to order Fresh Scrambled Eggs,  
Chorizo Sausage, Green Onions, Sweet Peppers, Fresh Tomatoes,  
Cheddar Cheese and Salsa Verde

#### Belgium Waffles

Freshly Made Waffles topped with Fresh Berries, Fresh Whipped Cream,  
Whipped Butter, Chopped Pecans, Chocolate Chips, Warm Maple Syrup

# Catering Guide

## Morning Offerings

### Plated

*Our plated breakfasts are served with Freshly Baked Breakfast Pastries, Butter, Preserves, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, Water Service and Chilled Fresh Orange Juice*

### All American

Sliced Fresh Seasonal Fruit  
Fresh Scrambled Eggs  
Hickory Smoked Bacon  
Hashbrown Casserole

### Low Country

Buttermilk Biscuits topped with Sausage Gravy  
Scrambled Eggs  
Breakfast Potatoes  
Baked Apples

### Tennessee Benedict

Country Ham, Poached Eggs topped with Hollandaise Sauce  
Served on Toasted English Muffins  
Breakfast Potatoes

### Steak and Eggs

Seared Sirloin Steak  
Fresh Scrambled Eggs  
O'Brian Potatoes

### Brioche French Toast

French Toast Double Cut and Hand-Dipped topped with Fresh Berries,  
Powdered Sugar and served with warm Maple Syrup  
Link Sausage

# Catering Guide

## Refreshments

### **Ala Carte Selections**

*(by the gallon)*

Freshly Brewed Regular and Decaf Coffee  
Fruit Punch, Lemonade or Freshly Brewed Iced Tea  
Hot Water with Herbal Tea Bags  
Orange Juice, Apple Juice, Cranberry Juice

*(Individual)*

Minute Maid Individual Bottled Juices  
Bottled Water  
Assorted Bottled Soft Drinks  
Assorted Canned Soft Drinks  
Chilled Whole, Low Fat and Non-Fat Milk  
Chilled Soy, Almond and Rice Milk

### **Snacks**

Assorted Cookies (by the dozen)  
Chocolate Brownies (by the dozen)  
Chocolate Covered Strawberries (by the dozen)  
Chess Squares (by the dozen)  
Gourmet Snack Mix (serves 20 people)  
Roasted Mixed Nuts (by the pound)  
Assorted Candy Bars or Granola Bars (each)  
Fresh Whole Fruit (each)

# Catering Guide

## Refreshments

### Breaks

*Our breaks are priced for up to one hour of service*

### Sundae Bar

*(Service Attendant Required at rate of \$22.00 per hour)*

Hand Dipped Chocolate and Vanilla Ice Cream

Served with Crushed Chocolate Cookies, M&M's, Chopped Nuts

Chocolate, Strawberry and Caramel Sauce Whipped Cream and Cherries

### Cookies & Milk

Freshly Baked Jumbo Cookies

Chocolate Sandwich Cookies

Served with Low Fat White, Chocolate and Strawberry Milk

### South of the Border

Crisp Tortilla Chips

Smoked Pobalo Queso Dip

Homemade Guacamole, Sour Cream

Pico de Gallo

Cinnamon Churros

Assorted Sodas & Bottled Water

### All Star Snack Bar

Soft Pretzels with Mustard and Cheese Sauce

Individual Bags of Dry Roasted Peanuts

Freshly Popped Popcorn

Freshly Brewed Ice Tea, Lemonade and Water Service



# Catering Guide

## Refreshments

### Breaks Continued

#### **Fitness Break**

- Individual Bags of Trail Mix
- Whole Apples and Bananas
- Low Fat Cookie Assortment
- Fresh Yogurt Assortment
- Bottled Water

#### **An Apple a Day**

- Bounty of Fresh Whole Apples
- Caramel Dipping Sauce
- Gourmet Peanut butter
- Bottled Water

#### **All-Day Beverage Break**

- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Soft Drinks
- Bottled Waters
- Artesian Waters
- Assorted Bottled Juices
- Assorted Hot Tea

# Catering Guide

## Lunch & Dinner

### Boxed Lunches

*Our boxed lunches come with bagged chips, choice of one salad, canned soft drink and a fresh baked cookie*

#### *Choice of one Salad*

Fruit Salad, Pasta Salad, Potato Salad, Three Bean Salad

### Club

Smoked Turkey and Pepper Jack Cheese  
Sundried Tomato and Applewood Smoked Bacon on Whole Wheat

### Italian

Ham, Salami, Capicola and Provolone Cheese with Lettuce, Sundried Tomatoes, Pickled Onions and Pesto Mayonnaise on French Baguette

### Roast Beef Sandwich

Roast Beef, Cheddar Cheese, Sliced Tomato, Horseradish Mayonnaise and Stone Mustard on Ciabattia Bread

### \*Salad

Choice of Chicken, Tuna or Crab Salad, Mixed Greens, Sliced Fresh Fruit and Cracker Assortment

### \*Chicken Caesar Salad

Grilled Chicken Strips, Herbed Croutons and Parmesan Croutons on Romaine

\*These boxed lunches are served as a salad and include a canned soda or bottled water

# Catering Guide

## Lunch & Dinner

### Party Platters

*Our party platters **do not** include beverages*

#### **Gourmet Cold Cut Deli Platter**

Roasted Turkey Breast, Virginia Ham, Rare Roast Beef, Genoa Salami, Cheddar cheese, Swiss Cheese, Pepper jack and Provolone. Also includes Potato Chips and assorted Fresh Baked Cookies

#### **Gourmet Sandwich Platter**

Made with Roasted Turkey Breast, Virginia Ham, Roast Beef, Salami, Cheddar Cheese, Swiss Cheese, Pepper jack and Provolone on assorted Breads and Rolls. Includes a Relish Tray with Lettuce, Sliced Tomatoes, Pickles, Onions, Mustard and Mayonnaise also includes Potato Chips and assorted Fresh Baked Cookies

#### **Gourmet Salad Bar**

Market Fresh Greens with Grilled Chicken, Tuna Salad, Cherry Tomatoes, Crumbled Bacon Bits, Shredded Cheddar Cheese, Cucumbers, Pickled Onions, Carrots, Sliced Green Peppers, Black and Green Olives, Herbed Croutons and Assorted Dressings



# Catering Guide

## **Buffet Lunches or Dinners**

*Buffets are served with Chef's Choice of Bread, Water and Ice tea*

*Choice of One Salad, One Entrée, Two Sides and One Dessert*

*Choice of One Salad, Two Entree's ,Two Sides and One Dessert*

### **Salads**

Mixed Green Salad with choice of dressings

Greek Salad with Feta Cheese, Roma Tomatoes and Herbed Vinaigrette

Broccoli Salad with Bacon and Red Onion

Traditional Caesar Salad

Spinach Salad with Sliced Mushrooms, Crumbled Bacon and Dijon Vinaigrette

Home Style Potato Salad or Cole Slaw

### **Main Entrees**

Home Style Meat Lasagna

Chicken Parmesan with Marinara Sauce

Chicken Pot Pie with Herbed Buttermilk Biscuit Crust

Hamburger Steak with Onions and Mushrooms

Chicken Picatta with Lemon and Fresh Parsley

Slow Roast Pork Barbeque with Smoky Hickory Marinade

Roast Caribbean Jerk Pork Loin with Pineapple Salsa

Seared Pork Chops with Caramelized Apples and Onions

Southern Fried Chicken

Spicy Blackened Chicken Breast with Creole Mustard

California Chicken stuffed with sage dressing, fresh spinach and red peppers

Beef Tenderloin Medallions topped with mushroom ragout and onion tumbleweed

Sesame-Crusted Black Cod topped with pineapple salsa

### **Side Dishes**

Mushroom, Asparagus and Green Bean Casserole

Loaded Bacon, Cheddar and Potatoes

Seasonal Vegetable Medley

Rice Pilaf

Potatoes Au Gratin

Roasted Red Bliss Potato Wedges with Rosemary Garlic Rub

Southern Style Green Beans with Smoked Turkey

Baked Beans with Brown Sugar and Bacon

### **Choice of Dessert:**

German Chocolate Cake, New York Cheesecake, Carrot Cake, Classic Red Velvet Cake,

Banana Pudding, Chocolate Pie, Key Lime Pie, Pecan Pie, Peanut Butter Pie, & Lemon Ice Box Pie

# Catering Guide

## Lunch & Dinner

### Chilled Plated Entrees

*Our chilled plated entrees are served with a cup of fruit salad, kettle chips, choice of one dessert and Ice Tea, Water, Regular Coffee and Decaffeinated Coffee*

#### **Beef Gorgonzola Baguette**

Shaved Roast beef with caramelized onions, gorgonzola cheese, sliced tomato, mixed greens and buttermilk ranch dressing. Served on a parmesan baguette.

#### **Tuscan Grilled Chicken Sandwich**

Grilled chicken breast, eggplant, roasted red pepper, fresh mozzarella, spinach, pesto mayonnaise. Served on ciabatta bread.

#### **Muffuletta**

Capicola, prosciutto and salami topped with provolone cheese, fresh tomato, green leaf lettuce and spicy cherry peppers. Served on ciabatta bread with Italian vinaigrette.

#### **Smoke House Club**

Smoked ham and turkey with bacon, plum tomato slices, lettuce, Swiss and cheddar cheeses and honey mustard. Served on a croissant.

#### **Roast Turkey Avocado**

Roast turkey, avocado, bacon and tomato and lettuce with mayonnaise. Served on a croissant.

#### **Italian Ham Sandwich**

Shaved ham, provolone cheese, plum tomato, romaine lettuce and spicy cherry peppers with Italian dressing. Served on herb focaccia bread.

# Catering Guide

## Lunch & Dinner

### Chilled Plated Entrees Continued

*Our salad plated entrees are served with assorted luncheon rolls and butter, with your choice of one dessert and Ice Tea, Water, Kijiji Coffee and Decaffeinated Coffee*

#### Grilled Chicken Caesar

Romaine, Chicken Breast, Parmesan Cheese and Caesar Dressing

#### Signature Chicken Salad

Chicken Salad made with Pecans and Grapes on a bed of Lettuce

#### Trio Salad Plate

Chicken, Tuna, and Egg Salad w/ Tomato and Egg Wedges on a bed of Lettuce

#### Southwestern Salad

Romaine and Butter Lettuce topped with Diced Tomatoes, Corn and Black Bean Relish with Monterey Jack Wedge topped with Crispy Corn Strips, Avocado Ranch Dressing

#### Choice of Dessert:

- Old Fashioned Iced Brownies
- Chess Squares
- Peanut Butter Pie
- Banana Pudding
- New York Cheesecake
- Carrot Cake
- Classic Red Velvet Cake
- Classic Key Lime Pie
- Lemon Ice Box Pie



# Catering Guide

## Lunch & Dinner

### Plated Entrees

*Our plated entrees are served with a choice of one salad and one dessert and Ice Tea, Water, Coffee and Decaffeinated Coffee. All prices should be considered per person.*

### Choice of One Salad

- Mixed Green Salad with choice of dressings
- Greek Salad with Feta Cheese, Roma Tomatoes and Herbed Vinaigrette
- Traditional Caesar Salad
- Spinach Salad with Sliced Mushrooms, Crumbled Bacon and Dijon Vinaigrette

### Entrees

- Three Cheese Roulade
  - Three-cheese lasagna, spinach ravioli and eggplant parmesan with French green beans
- Cowboy Pork Chop
  - Accompanied by sage stuffing, candied sweet potatoes and Southern-style green beans
- Lemon and Herb Chicken
  - Accompanied by basmati rice and steamed broccoli
- Blue Corn Chicken
  - Accompanied by spicy potato cakes and chef's choice steamed vegetables
- Grecian Chicken
  - Accompanied by steamed rice and vegetables
- Seared Salmon
  - Accompanied by green beans, mashed potatoes preserved lemon, fresh tomato
- Chianti Braised Beef Brisket
  - Accompanied by butternut squash ravioli and fresh asparagus

### Choice of Dessert:

- Chess Cake Squares, Old Fashioned Iced Brownies, Peanut Butter Pie, Banana Pudding, New York Cheesecake, Carrot Cake, Classic Red Velvet Cake, Classic Key Lime Pie, Lemon Ice Box Pie,

# Catering Guide

## Reception

*Our reception items are all ala carte. However, we can create any reception package for your event.*

### **Hord'oeuvres**

*Choose one per person*

*Choose two per person*

*Choose three per person*

Pimento Cheese Drops  
Assorted Gourmet Pizzas  
Hummus Spoons with pita croutons and mint  
Spanakopita – Spinach and Feta Cheese in Phyllo  
Fried Green Tomatoes with Cajun Remoulade  
Crispy Fried Chicken Cakes with Cilantro Cream  
Vegetable Empanadas  
Petite Beef Wellingtons  
Thai Chicken Satay  
Teriyaki Beef Satay  
Petite Assorted Quiche  
Swedish Meatballs  
Stuffed Mushrooms  
Roasted Artichokes with Lemon Aioli  
Bacon Wrapped Shrimp  
Phyllo Wrapped Asparagus  
Smoked Chicken Quesadillas  
Mini Reuben  
Buffalo Chicken Wings with bleu cheese dressing



# Catering Guide

## Reception

*Our reception items are all ala carte. However, we can create any reception package for your event.*

### \*Action Stations

Tortellini Station \$7.95 per person  
Sautéed cheese tortellini accompanied with assorted toppings that include marinara and alfredo sauce, bacon bits, mushrooms, black olives, and shredded parmesan cheese

Gourmet Mashed or Baked Potato Bar \$6.95 per person  
Gourmet sweet and regular mashed potatoes accompanied with assorted toppings that include butter, sour cream, shredded Monterey Jack cheese, bacon bits, brown sugar, and cinnamon sugar

Stir Fry Station \$8.95 per person  
Sliced Chicken and Beef accompanied with chopped broccoli, red peppers, green peppers, onion, sliced carrots and water chestnuts sautéed in your choice of garlic and herb oil or teriyaki sauce

Risotto Station \$6.95 per person  
Parmesan Risotto accompanied with assorted toppings that include bacon bits, mushrooms, sautéed shrimp, shredded parmesan cheese and cheddar cheese

### \*Carving Stations

*Our carving stations include assorted dinner rolls and traditional accompaniments*

Roasted Turkey (serves 50-55)  
Glazed Honey Ham (serves 50-55)  
Peppered Pork Loin (serves 40-45)  
Tenderloin of Beef (serves 25-30)  
Steamship Round of Beef (serves 200-225)

\*All action stations and carving stations require an attendant fee

# Catering Guide

## *Reception*

*Our reception items are all ala carte. However, we can create any reception package for your event.*

### **Sweet Endings Dessert Displays**

#### **Vanilla Crème Brule**

Rich creamy custard infused with bourbon and vanilla, served with raspberry compote and orange tulle

#### **Fruit Tart**

Fresh fruit on a shortbread tart filled with vanilla custard and served on mango and raspberry sauce

#### **Frozen Chocolate Soufflé**

A rich French dark chocolate combined with a light crème to form a silky parfait served with chocolate cake and fresh berries

#### **New York Sampler**

New York Cheesecake served with an assortment of toppings including raspberries, strawberries, chocolate sauce, and caramel sauce

#### **Strawberry Shortcake Skewer**

Skewered fresh strawberries and pound cake served with whipped topping and strawberry sauce

# Catering Guide

## *Bar Services*

### **Cash Bar Pricing**

- Premium Liquor
- Call Brand Liquor
- House Wine
- Import/Premium Beer
- Domestic Beer

### **Hosted Bar Pricing**

- Premium Liquor
- Call Brand Liquor
- House Wine
- Import/Premium Beer
- Domestic Beer

*All alcohol must be purchased from D&D Events.*

# Catering Guide

## *General Policies*

D&D Events will customize any event to exceed expectations. We offer the finest and most comprehensive services. We're looking forward to working with you. Please contact Crissie Jackson, 615-953-3574, [cjackson@ddeventsmanagement.com](mailto:cjackson@ddeventsmanagement.com) for information.

### **GUARANTEE**

D&D Events must be notified no later than (7) business days prior to the scheduled function, with the exact number of guests to attend all planned functions.

In some instances, advance notice may be required due to menu complexity, holiday, delivery or other considerations. The number shall constitute a guarantee, not subject to reduction, and charges will be posted accordingly. Should client not notify D&D Events of a guarantee number, D&D Events shall utilize the expected number as the final guarantee.

### **SERVICE CHARGES AND SALES TAX**

An 18% catering fee and Tennessee state sales tax of 9.25% will be applied to all applicable charges. Food, Beverage, and Equipment Rental are subject to these charges. Labor charges are not subject to the sales tax.

The "Catering Fee" Charge of 18% is added to Customer bill for catered events/functions (or comparable services) which is used to defray the cost of set up, break down, service and other house expenses. No portion of the charge is distributed to the employees providing the service.

### **PAYMENTS**

D&D Events requires a deposit of 75% of the estimated catering bill be submitted (7) days prior to the event. The remaining balance and any additional charges incurred during the event is due (15) days after the final catering bill is prepared and sent out via email to the client. We accept Visa, Mastercard, Discover, and business checks as forms of payment.