

BREAKFAST

BREAKFAST STATIONS

Minimum 20 guests on all hot buffets and hot enhancements, Prices are per person unless otherwise indicated.

FOUR POINTS CONTINENTAL

SUNRISE TABLES

SOUTHERN BELLE TABLE

Scrambled Egg Breakfast casserole warm buttermilk biscuits, sausage gravy, country grits, Applewood smoked bacon, sausage, breakfast breads, fresh fruit, assorted fruit juices, regular and decaffeinated coffee and teas23.00

BREAKFAST PLATED OPTION

Fluffy scrambled eggs and bacon, served with country fried potatoes and warm house prepared buttermilk biscuit. Includes coffee, tea and juice service20.00

MORNING ENHANCEMENTS

*Chef's omelet station	800
*Classic eggs benedict	
Berry Parfait	each 5.00
Pint of milk	
Individual yogurts	each 3.00
Granola	per person 2.00
Whole Fresh fruit	per dozen 18.00
Ham, egg and cheese croissant	each 4.00
Sausage, egg and cheese biscuit	each 4.00

*WAFFLE STATION

Chef attendant fee \$75/each

Four Points by Sheraton Nashville-Brentwood

^{*}Must be included with a hot buffet.



BREAKS

All breaks are based on a 30 minute service time and 20 guests.

MORNING BREAKS

All prices are per person unless otherwise noted.

FOUR POINTS BEVERAGE SERVICE

Full Day 8 hours 15.00

BREAKFAST BAKERY

HEALTHY START

Includes assorted low fat yogurts, trail mix station, fruit bars, whole fruit_____11.00

ENHANCEMENTS

Assorted Bagels and Spreads	per dozen 31.00
Assorted Coffee Cakes	per dozen 34.00
Irish Steel-Cut Oatmeal	each 5.00
Assorted Milk	each 3.00
Assorted Fruit Juices	per carafe 20.00
Assorted Frozen Cappuccino	5.00 per Bottle
Ham, Egg and Cheese Croissant	each 4.00
Sausage, Egg and Cheese Biscuit	each 4.00
Coffee, Tea, Decaf	38.00/gal



BREAKS

All breaks are based on a 30 minute service time and 20 guests.

AFTERNOON BREAKS

All prices are based per person unless otherwise noted.

SWEET TREAT

Freshly-baked cookies, fudge brownies, and candy bars 10.00

FRUIT AND CHEESE

CHIPS AND DIPS

Tri-color corn tortilla chips, kettle chips and warm pitas with roasted red pepper hummus, roasted corn salsa and French Onion spread 8.00

HUMMUS TRIO

Our Signature homemade hummus and warm pita bread. Served with traditional hummus, roasted red pepper hummus and fresh pesto hummus.......9.00

ENHANCEMENTS

Individual Bags of Trail Mix	each 3.00
Assorted Energy Bars	each 3.00
Premium Mixed Nuts	Per pound 23.00
Warm Jumbo Pretzels	Per dozen 37.00
Assorted Candy Bars	Per dozen 37.00
Fresh Baked Cookies	Per dozen 25.00
Bags of Chips	each 4.00
Granola Bars	each 3.00
Coffee, Tea, Decaf	38.00/gal
Glaceau Vitamin Water	
Bottled Iced Tea	each 3.00
Assorted Coca-Cola soft drinks	each 3.00
Red Bull Regular and Sugar Free	each 4.00

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LUNCH

PLATED

All qualifying entrees are served with your choice of salad, fresh seasonal vegetables, Chef's choice of starch and dessert, warm rolls and butter, freshly-brewed coffee, iced tea and water. All prices are per person unless otherwise indicated.

HERB GRILLED CHICKEN

Marinated herb grilled chicken breast with a white wine and shallot reduction sauce 18.00

CHICKEN FRANÇAISE

SAGE-ROASTED AMISH CHICKEN BREAST

APPLEWOOD AND SAGE-SMOKED PORK LOIN

Tender smoked pork loin rubbed with fresh herbs. Served drizzled in a sun-dried cherry and pear compote............20.00

CHICKEN PICCATA

On a bed of linguine, with a lemon beurre blanc sauce. 24.00

GRILLED SALMON SALAD

Baby spinach leaves with strawberries, craisins, bleu cheese crumbles, and walnuts 19.00

BLACK AND BLEU SALAD

GRILLED CHICKEN CAESAR SALAD

Crisp romaine lettuce tossed in a special Caesar dressing, parmesan cheese, housemade croutons and a marinated grilled chicken breast ______16.00

The Ingredients in this menu item were grown using environmentally and socially responsible methods. Staying true to sustainability, some ingredients may have been substituted based on seasonal and regional availability.



LUNCH

LUNCH BUFFETS

All lunch tables include a salad, Chef's dessert selection, freshly-brewed coffee, iced tea and water. Minimum of 20 people. All prices are per person unless otherwise noted.

THE GOURMET DELI

EL BRENTWOOD HACIENDA

Fiesta salad, cumin-spiced tacos, cilantro-lime chicken fajitas, black beans, Spanish rice, lettuce, tomatoes, jalapenos, salsa, sour cream, shredded cheese and a traditional Mexican dessert 25.00

THE SOUTHERN ANTEBELLUM

FOUR POINTS SOUP AND SALAD TABLE

THE ITALIANO

Caesar salad, minestrone soup, grilled chicken penne pasta alfredo, spaghetti and old world-style tomato meat sauce with garlic-parmesan rolls and Chef's choice of dessert ______24.00

ENHANCEMENTS

Assorted Coca-Cola soft drinks	each 3.00
Glaceau vitamin water	each 4.00
Red Bull regular and sugar free	_each 4.00



GRAB & GO

Nashville Brentwood

All grab & go items are served with a whole piece of fresh seasonal fruit, Chef's jumbo cookie, bag of chips and bottled water. Prices are per person unless otherwise indicated.

BLACK FOREST HAM AND SWISS

CURRIED CHICKEN SALAD WRAP

ROAST BEEF AND CHEDDAR

GRILLED VEGETABLE WRAP

GRILLED CHICKEN CAESAR

SMOKED TURKEY SANDWICH

Deli-sliced roasted turkey breast and Swiss cheese piled high on a flaky croissant with lettuce, tomato and a pickle spear 19.00

ENHANCEMENTS

Red Bull regular and sugar free	<u>each 4.00</u>
Glaceau vitamin water	each 4.00
Assorted Coca-Cola soft drinks	each 3.00
Assorted granola bars	each 3.00
Assorted energy bars	each 4.00



LUNCH

LUNCH BUFFET

All lunch buffets are served with warm rolls, freshly-brewed coffee, iced tea, water and Chef's choice dessert. Minimum of 20 people. All prices are per person unless otherwise noted.

CREATE YOUR OWN BUFFET

Includes your choice of two (2) entrees, three	e (3) side dishes and Chef's choice of dessert selections	25.00
Add an additional entree	5.00	
Add an additional side, salad or soup	3.00	

ENTREES

Basil pesto chicken with artichoke, tomato and caper ragout.

Bacon wrapped meat Loaf with raspberry BBQ sauce.

Herb-marinated flank steak with caramelized onion and mushroom demi.

Moroccan-spiced Atlantic salmon with roasted pineapple chutney.

Hickory-grilled pork loin with apple and dried.

Pan-seared tilapia with citrus beurre blanc

Vegetarian lasagna

SIDE DISHES

Tuscan rosemary potatoes
Roasted garlic mashed potatoes, Sour cream + chive
Chipotle sweet potato mashed potatoes
Wild rice pilaf
Baked white cheddar mac and cheese
Fingerling potatoes
Roasted pepper risotto

VEGETABLE OPTIONS

Green beans Asparagus Grilled vegetables

SOUPS AND SALADS

French onion soup
Minestrone
Loaded potato soup
Butternut squash bisque
Garden greens
Caesar salad
Pasta salad
Baby spinach salad
Asian noodle salad

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DINNER

PLATED

All plated dinners are served with your choice of salad and accompanied by Chef's choice of starch and vegetables, dessert, warm dinner rolls, butter, freshly-brewed coffee, iced tea and water.

CHICKEN FRANCAISE

Parmesan and egg battered chicken breast, served with Mediterranean orzo, spinach, sun-dried tomato and a lemon-artichoke beurre blanc.........30.00

SAGE-ROASTED AMISH CHICKEN BREAST

BEEF TENDERLOIN FILET

Grilled to perfection and served with potatoes du jour, seasonal vegetables and a burgundy reduction.......37.00

ASIAN BARBECUE SALMON

Seared fresh Atlantic salmon, glazed with a ginger-plum barbecue, rice du jour and stir-fried vegetables 32.00

PORK CHOP MILANESE

Breaded boneless chop topped with a wild mushroom ragout and balsamic port reduction 26.00

PASTA PRIMAVERA

Angel hair pasta tossed sauteed seasonal vegetables, spring peas, basil, fresh garlic and toasted pine nuts......25.00

PAN-ROASTED TILAPIA

Marinated ginger, soy, sake and sesame seared on a bed of wasabi-scallion mashed potatoes.......29.00

FAMILY-STYLE TENNESSEE BARBECUE PICNIC

Old hickory-smoked pork shoulder with house made raspberry barbecue sauce, baked white cheddar macaroni and cheese, loaded potato soup, fresh local garden salad with house dressing, warm yeast rolls and cornbread muffins.......27.00



DINNER

DINNER BUFFETS

All dinner buffets are served with warm dinner rolls, freshly-brewed coffee, iced tea, water and Chef's choice dessert. Minimum of 20 people required.

CREATE YOUR OWN BUFFET

Option One:

Includes your choice of two (2) entrees, three (2) side dishes and Chef's choice of dessert selections. 37.00

Option Two:

Add an additional entree 5.00 Add an additional side, salad or soup 3.00

ENTREES

Basil pesto chicken with artichoke, tomato and caper ragout.

Bacon wrapped meat Loaf with raspberry BBQ sauce.

Herb-marinated flank steak with caramelized onion and mushroom demi.

Moroccan-spiced Atlantic salmon with roasted pineapple chutney.

Hickory-grilled pork loin with apple and dried.

Pan-seared tilapia with citrus beurre blanc

Vegetarian lasagna

SIDE DISHES

Tuscan rosemary potatoes
Roasted garlic mashed potatoes, Sour cream + chive
Chipotle sweet potato mashed potatoes
Wild rice pilaf
Baked white cheddar mac and cheese
Fingerling potatoes
Roasted pepper risotto

VEGETABLE OPTIONS

Green beans Asparagus Grilled vegetables

SOUPS AND SALADS

French onion soup
Minestrone
Loaded potato soup
Butternut squash bisque
Garden greens
Caesar salad
Pasta salad
Baby spinach salad
Asian noodle salad

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RECEPTION

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HORS D'OEUVRES

Tomato basil bruschetta
Wild mushroom and Swiss panini
Miniature beef slider
Ham and cheese risotto fritter
Per piece 3.00

Grilled chicken and andouille sausage skewer
Vegetable spring roll
Fruit Kabob
Spanakopita
Crab rangoon
Per piece 3.50

Fresh lump crab cake
Beef wellington
Rosemary scallop and bacon skewer
Coconut-pecan shrimp
Beef tenderloin on sourdough crostini
Per piece 4.00

GOURMET DISPLAYS

Citrus poached shrimp cocktail with sriracha cocktail sauce	250.00 for 50 pieces
Artisan cheese and fruits display with assorted crackers, baguette and garnishes	per person 6.00
Antipasto platter with grilled marinated vegetables, Assortment of cured Italian meats, olives and cheeseper person 7.00	artichokes,
Miniature dessert display to include petite cheesecake bites, and chocolate delicacies per person6.00	
Fresh sliced fruit and berry displayper person 5.00	
Vegetable crudite with raw and lightly steamed vegetables with dipping sauces	per person 5.00
Baked brie en croute with dried fruit, local honey and puff pastry	per person 5.00
Miniature gourmet cheesecakes per piece 3.50	
Chocolate covered strawberriesper piece 4.00	

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RECEPTION

CARVING STATIONS

Carvers are for two hours. Each carved item is priced per piece and includes an average number of servings to expect out of each item.

PEPPERCORN CRUSTED BEEF TENDERLOIN

Roasted whole tenderloin with dollar rolls, roasted garlic mayonnaise, horseradish and grain mustard. (serves 15-25 guests)...........325.00 each

MAPLE DIJON GLAZED PIT HAM

Served with maple-mustard, fresh baked biscuits and butter. (serves 45-60 quests) 300.00 each

HARDWOOD SMOKED HOLIDAY TURKEY

Served with giblet pan gravy, sausage, wild rice & focaccia dressing and cranberry chutney (serves 35-50 guests)............275.00 each

GARLIC-ROSEMARY RUBBED PRIME RIB

(serves 50-65 guests) 375.00 each

ROASTED PORK STEAMSHIP WITH BAKED APPLE COMPOTE AND WARM YEAST ROLLS

(Serves 45-60 guests) 275.00 each

STEAMSHIP LEG OF ANGUS BEEF

(Serves 100-125 guests) 400.00 each

Carver fee \$75/each



RECEPTION

SPECIALTY STATIONS

All stations require a minimum of 25 guests and are priced per person. Chef attendants are for two hours.

EDIBLE MARTINI BAR

Choose two of the following selections:

LITTLE ITALY PASTA STATION

TACO FIESTA STATION

Tri Colored Tortilla Chips
Salsa, Guacamole and Queso
Lettuce, Tomato, Pico de Gallo, Shredded Cheese and Sour Cream
Black Bean & Corn Salad
Hard and Soft Taco Shells
Ground Beef and Chicken
Refried Beans
Spanish Rice
______15.00

CAESAR SALAD STATION

CHINA WOK STIR-FRY STATION

Chef attendant fee \$75/each

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BEVERAGES

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BARTENDER FEES

A \$75 fee will be assessed per bartender for the first two hours of service. Additional charges are assessed per bartender after three hours of service. One bartender needed for every 75 people. Bartender fees are waived if total sales on each bar exceeds \$350.

HOSTED BAR

Cordials and Speciality Drinks	8.50+
Premium Wine	8.50+
Well Brands	6.00+
Call Brands	7.00+
Imported Beer	5.00
Domestic Beer	4.00
House Wine Champagne	6.00+
Soda or Juice	3.00
Bottled Water	3.00

CASH BAR

Cordials and Speciality Drinks	10.00
Premium Wine	10.00
Well Brands	7.00
Call Brands	8.00
Imported Beers	6.00
Domestic Beer	5.00
House Wine Champagne	7.00
Soda or Juice	4.00
Bottled Water	4.00

BEVERAGE OPTIONS

House Champagne	24.00+
Champagne Punch	
Vodka or Bourbon Punch	55.00+
House Wine	24.00+
Fruit Punch (Non-Alcoholic)	
Sherbet Punch (Non-Alcoholic)	32.00
Lemonade (Non Alcoholic)	28.00
Sweetened/Unsweetened Iced Tea	28.00
Mixed Fruit Iced Tea (Served by the gallon)	24.00
Draught Beer by the Keg	350.00

All bar arrangements or packages require a bartender and a minimum of 25 guests.

Bartender fee of 75 applies for up to 4 hours, additional 25 per hour applies thereafter. One bartender is required for every 75 guests.

Please note that available brands are subject to change.

All pricing is per drink unless noted otherwise.

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⁺Liquor tax is 15%, not including the 9.25% sales tax.