





A Catered Affair is Nashville's leading full-service catering company. We are dedicated to crafting remarkable experiences that leave a lasting impact. We offer varied service styles including passed appetizers, stations, buffets, and plated dinners. Our cuisine is cooked from

scratch, offering a quality culinary experience for all your clients. In addition to delicious cuisine, we also offer exceptional service. Every A Catered Affair team member is committed to ensuring that the dining experience we provide is executed *flawlessly*.

"As your caterers we are an extension of your brand. We understand that our every interaction reflects on you, and we take this responsibility seriously. Our dedicated team works meticulously to ensure that every touch point, upholds your standards and enhances the client experience."



a catered affair



· 2025 ·

HOLIDAY Buffet PACKAGES

A festive spread of seasonal dishes served self-style, letting guests enjoy a variety of flavors.



TRADITIONAL | CLASSIC | ELEVATED | PREMIUM

Traditional

Classic

mixed greens salad

Mixed salad greens topped with carrots, cucumbers, and tomatoes. Served with our signature navel orange vinaigrette.

herb roasted turkey & glazed ham

A holiday duo of tender herb-roasted turkey and traditional glazed ham. Served with whole grain honey mustard and herbed aioli, alongside fresh-baked yeast rolls.

Approximately 4 oz. of each meat per guest

buttermilk smashed potatoes (GF)

Red-skinned potatoes are smashed with skins left on for texture and color, then combined with butter, sour cream and buttermilk. Seasoned with salt and pepper to bring out the flavors.

honey stung baby carrots (GF)

Baby carrots, roasted on high heat for caramelization and local honey for that perfect bite.

fresh green bean casserole (GF + V)

Not your grandmother's casserole. This Chef Special is made with fresh green beans and mushrooms, seasoned with herbs and spices.

silver dollar yeast rolls

Served alongside sweet 100% real butter.

festive holiday cookie tray

A cheerful collection of house-baked favorites and seasonal specialties: classic chocolate chip, chewy oatmeal raisin, sweet white chocolate chip, spiced holiday snickerdoodle, and fudgy chocolate crinkle cookies.

caesar salad

Traditional romaine tossed with shredded Parmesan, our house Caesar dressing and garnished with black olives and Chef's Signature Croutons (served on the side).

Select 1 of 3 chicken options:

bourbon street chicken (GF)

Bronzed chicken breast, sautéed shallots, button mushrooms in a decadent butter sauce

balsamic cranberry roast chicken

Boneless chicken thighs marinated in a cranberry balsamic then roasted with additional fresh cranberries until browned.

apple brie grilled chicken (GF)

Chargrilled chicken breast topped with creamy brie and granny smith apples with a citrus beurre blanc.

caramelized brussels sprouts (GF + VGA)

Drizzled with EVOO and then roasted and tossed with bacon and herbs.

brown butter green beans (GF + VGA)

Fresh green beans sauteed with caramelized red onions and brown butter, served crisp and tender.

loaded smashed potatoes (GF + VGA)

Chef will add all the favorite flavors: butter, sour cream, cheddar cheese, bacon, and scallions into smashed potatoes.

festive holiday cookie tray

A cheerful collection of house-baked favorites and seasonal specialties: classic chocolate chip, chewy oatmeal raisin, sweet white chocolate chip, spiced holiday snickerdoodle, and fudgy chocolate crinkle cookies.

TRADITIONAL | CLASSIC | ELEVATED | PREMIUM

THE Elevated PACKAGE

select 1 of 3 salad options:

apple almond crunch salad (GF + VGA)

Apples, feta, black currants and almonds on a bed of mixed greens and drizzled with apple cider vinaigrette.

chickpea and spinach salad

Filling and protein-rich chickpeas with feta, raisins, and spinach drizzled with devilishly delicious dressing.

italian salad

Chopped romaine, pepperoncini, diced tomatoes, olives, & red onions with a roasted garlic balsamic Italian vinaigrette.

brisket (select 1)

braised brisket pot roast: Slow-cooked with onions, tomatoes, celery, and fresh herbs for rich, comforting flavor.

hickory-smoked brisket: Sliced for an elegant presentation and served with BBQ sauce on the side.

roasted chicken breast (select 1)

Oven-roasted and served with your choice of:

blackened cream: lightly spiced with a smooth cream finish

white wine caper: bright and savory

mustard cream: tangy with a touch of richness tomato bacon jam: sweet, smoky, and bold

spiced roasted cauliflower (GF + VGA)

Cauliflower florets roasted on high heat until golden brown. Tossed with capers and red pepper flakes then finished with shredded Parmesan cheese.

honey-roasted sweet potatoes and butternut squash

Fresh green beans sauteed with caramelized red onions and brown butter, served crisp and tender.

roasted asparagus (GF + VGA + VA)

Roasted then tossed lightly with lemon butter and garnished with lemon zest curls.

Select 1 of 2 dessert options:

martini cheesecake bar

Traditional cheesecake filling is baked and then scooped into mini ball shapes and placed into a martini glass. Your guests will create their favorite combo with favorite toppings:

chocolate fudge • macerated strawberries • toasted nuts whipped cream • salted caramel • hot fudge

grilled pound cake with mixed berry compote

Buttery pound cake is lightly grilled and served alongside a seasonal fruit compote, fresh whipped cream, and warm chocolate sauce.

TRADITIONAL | CLASSIC | ELEVATED | PREMIUM

THE Premium PACKAGE

PASSED APPETIZERS (choose 3)

mini twice baked potatoes (VGA)

Savory blend of redskinned potatoes, seasonings and butter, and garnished with fresh herbs.

polenta with tomato jam

Parmesan flavored polenta cut into bite-size, topped with tomato jam, and garnished with fresh parsley.

maryland style crabcakes

Handmade bite-sized crabcakes topped with remoulade.

cranberry brie bite

Delicate puff pastry envelopes a creamy cranberry brie filling. Baked until golden. A bright and delicious bite.

roasted pork crostini

Seasoned crostini topped with herbed cheese and perfectly roasted pork tenderloin then garnished with pickled onions.

champagne lobster tart

Delicious blend of stock-poached lobster and gruyere cheese baked in a savory bite-sized shell, garnished with cream and fresh chives.

hot chicken skewer (GF)

Chicken is skewered, then dusted with hot chicken spice before grilled. Served with a cooling spiced ranch dip.

applewood bacon-wrapped quail bites

Tender quail breast, marinated to perfection, then wrapped in smoky applewood bacon for a crispy, savory bite that's full of flavor!

Select your favorite dip to pair:

• honey mustard • fig jam • balsamic glaze • spicy aioli

SALAD TINI STATION (choose 2)

Fresh Salads served in individual martini glassware.

harvest

torn spinach, toasted walnuts, blue cheese, dried cranberries, red onion with a red wine vinaigrette

caesar

traditional romaine with our herbed croutons and fresh parmesan

shanghai

julienned vegetables, baby corn, crisp fried noodles and sesame dressing

spinach

mandarin oranges, slivered toasted almonds, red pepper rings and naval orange vinaigrette

lemon parmesan brussels

shaved brussels sprouts and parmesan with toasted almonds tossed with a tangy honey lemon vinaigrette

continued on next page -

TRADITIONAL | CLASSIC | ELEVATED | PREMIUM

continued on from previous page

THE Premium PACKAGE

CARVING STATION (choose 1)

herb roasted strip loin of beef

Your choice of oven-roasted or hickory-smoked. Carved and served with rolls and your choice of sauce.

Select 2: green peppercorn, horseradish or wild mushroom

churrasco-style

Hanging Skewer meat is marinated in garlic, olive oil, lemon and fresh herbs and roasted. Served with a trio of condiments such as Spiced Harissa, Chimichurri, and Smoky BBQ Sauces

Select 2:

beef sirloin, boneless chicken thighs, pork loin or lamb loin.

molasses-brined pork loin

Molasses coffee marinated boneless pork chop.

PASTA STATION (choose 1)

pan seared potato gnocchi

Pillows of potato gnocchi are sauteed with EVOO, S&P and fresh garlic. Enjoy our favorite special, creamy roasted mushrooms or select your favorite sauce and create your favorite bite from crowd favorites such as pesto parmesan, zesty red pepper or traditional marinara sauce.

three cheese macaroni and cheese station

A delectable and creamy three cheese macaroni dish. Traditional elbow macaroni is mixed with a blend of gruyere, smoked gouda and cheddar. Simply a crowd favorite! Served in a stemless martini glass and topped with diced tomatoes, chopped scallions and crispy bacon.

traditional pasta station

Traditional penne pasta, our signature marinara and alfredo sauces, grilled chicken breast tenders and Italian sausage, fresh parmesan, garlic bread, a vegetarian option with sauteed mushrooms, spinach, onions and tomato.

DESSERT STATION (choose 3)

baklava bites

Traditional baklava filling rolled in crispy filo dough and served in individual bites topped with a spiced honey syrup

whipped brie and berry tartlets

Brie is whipped with a local wildflower honey and cream and piped atop a variety of local

berry jams in tart shells, garnished with a fresh berry and sprig of dill. (Vegetarian)

espresso brownies

Dark chocolate brownies are enhanced with espresso powder and chocolate chips for the perfect brownie bite

chocolate mousse shots (GF)

Individual servings of dark chocolate mousse garnished with white chocolate shavings and a milk chocolate stick.

chocolate white chocolate chip cookie banana pudding shots

Banana pudding garnished with tiny nilla wafers served in shot glasses. Banana Pudding garnished with tiny nilla wafers served in shot glasses

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HOLIDAY

Cocktail-Style

PACKAGES

Mingle over seasonal cocktails, hors d'oeuvres, and cheerful conversation.



3 HOLIDAY COCKTAIL-STYLE PACKAGE OPTIONS:

Silver Bells

Select 1 from each pairing below:

herb roasted turkey slider

Seasoned and roasted sliced turkey breast tucked into silver dollar rolls with bourbon cranberry sauce.

or

glazed turkey meatballs (GF)

Hand-rolled meatballs seasoned with fresh thyme and sage, roasted and simmered in an orange cranberry glaze.

3 cheese mini mac bites (V)

Our famous three-cheese mac & cheese. Mini, melty, and made to pop in one bite. oh

herbed polenta bites with roasted tomato jam (GF + V)

Golden, sautéed herbed polenta squares topped with sweet and savory roasted tomato jam for a delightful bite.

champagne lobster tart

Delicious blend of stock-poached lobster and gruyere cheese baked in a savory bite-sized shell, garnished with cream and fresh chives.

or

cranberry goat cheese canape (V + GFA)

Crisp crostini topped with creamy goat cheese and cranberry ginger compote, garnished with sparkling cranberries.

roasted corn dip

Sweet and salty blend of roasted corn and Tennessee-cured bacon, onions and queso with tri-colored tortilla chips.

or

spinach & artichoke dip

Traditional recipe with fresh spinach, cream cheese and artichokes, served with tri-colored tortilla chips.

(Dip is GF. GF chips available upon request.)

Golden Bells

This package includes
Silver Bells selections
PLUS the following additions:

mini beef bites

2-bite rolls filled with thin-sliced medium rare beef, garlic and herb cream cheese spread with a tiny dollop of onion jam. The best 2 bites!

maryland style crabcakes

Handmade bite-sized crabcakes topped with remoulade sauce.

Platinum Bells

This package includes Silver Bells
AND Golden Bells selections
PLUS the following additions:

herb-crusted chicken satay (GF)

Tender marinated chicken breast skewered and baked until golden brown. Served with a sweet chili glaze.

mini twice baked potatoes

(VGA)

Mini potatoes filled with savory blend of redskinned potatoes, seasonings and butter, then garnished with fresh herbs.

choose your

desserts

on the next

page!

HOLIDAY COCKTAIL-STYLE DESSERT OPTIONS:







caramel apple cheesecake bar

Buttery shortbread crust topped with chopped Granny Smith apples with a traditional cheesecake batter topped with an oatmeal crumb prior to baking. A delightful blend of textures and flavors make this dessert a consistent crowd pleaser!

mini pecan bites

Mini tartlets filled with traditional southernstyle pecan pie and baked to perfection.

chocolate mousse shots (GF)

Individual servings of dark chocolate mousse garnished with white chocolate shavings and a milk chocolate stick.

chocolate peppermint brownie bites

Dark chocolate brownies baked with crushed peppermint and topped with additional mint pieces for the perfect combo!

mini cookie duo (select 2):

chocolate chip • gingerbread • oatmeal raisin white chocolate chip • holiday snickerdoodle

banana pudding shots

Banana pudding garnished with tiny nilla wafers served in shot glasses.

HOLIDAY MENUS PRICING DETAILS:

There is a minimum of \$2,000 for each package. This can be met with food, beverage, or enhancements of your choice.

Package	price per guest	level 1 staff fee (up to 75 guests)	level 2 staff fee (76-150 guests)	
traditional buffet	\$40	\$950	\$1,275	
classic buffet	\$40	\$950	\$1,275	
elevated buffet	\$47	\$950	\$1,350	
premium buffet	\$70	\$2,350	\$3,050	
silver bells cocktail-style	\$40	\$950	\$1,275	
golden bells cocktail-style	\$52	\$950	\$1,275	
premium bells cocktail-style	\$64	\$950	\$1,275	

Custom pricing available for smaller or larger groups

All prices subject to 9.75% Tennessee State Sales Tax.

Catering Event Operation Fee:

An 18% Event Operations Fee is added to all food and beverage. This ensures your event is fully supported with planning, décor, equipment, disposable dishes, serviceware, transportation, and liability coverage—everything in place so your celebration runs effortlessly. (This is not a gratuity. Staffing is billed separately.)

- event planning session, custom-designed buffet décor to coordinate with your office or home décor and tables
- all necessary kitchen and transportation equipment to maintain proper food temperatures
- all necessary buffet equipment
- all necessary liability insurances
- transportation and fuel costs
- disposable plates, forks, and napkins

Staffing:

Your catering team is there to make the experience stress-free. Our staff will arrive 2 hours before your event to set up, provide up to 2 hours of attentive service, and finish with a complete cleanup of food and beverage areas.

Staff fee for the Premium Buffet includes passed hors d'oeuvres trays, carving stations, chef-manned stations, and extra staff per guest for seamless luxury service.

GF: Gluten-Free	GFA: Gluten-Free	Available	V: Vegetarian	VA: Vegeta	rian Available	VG: Vegan	VGA: Vegan Available