

# dailyDish catering



## CONTACT:

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www.dailydishtn.com

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## Box Lunches

*Delivered to your office!*

**Sandwich, two cold sides, a pickle & dessert:** \$10.50 /each  
**Sandwich, one cold side, pickle & dessert:** \$9.50/each  
**Sandwich, one cold side & a pickle:** \$8.50/each  
**½ Sandwich, one cold side, pickle & dessert:** \$7.50/each

*\*All boxed sandwiches and entrees salads are available as platters, ask our catering team!*

*\*Please note pricing does not include delivery fee \$35, disposable service ware \$1-2 per person and applicable state taxes*

## Sandwich Suggestions

### **Garlic and Herb Roasted Turkey Breast**

Cheddar cheese, apple cranberry chutney on whole wheat

### **Grape, Tarragon and Pecan Grilled Chicken Salad**

Lettuce, tomato & bleu cheese on a croissant

### **Ham and Cheddar**

Pineapple mango chutney & honey mustard aioli on Texas toast

### **Albacore Tuna Salad**

Mozzarella cheese, lettuce & tomato on whole wheat

### **Grilled Pesto Chicken**

Marinated tomatoes, mozzarella cheese & lemon aioli on a Kaiser roll

### **Sliced Roast Beef and Cheddar**

Lettuce and tomato, caramelized onions, roasted red peppers & horseradish sauce on a Kaiser roll

### **“Dish Club” BLT**

Roasted turkey & avocado on whole wheat

### **Veggie Sandwich**

Grilled asparagus, squash wild mushrooms, basil pesto, balsamic, olive tapenade & roasted peppers on whole wheat

## Entrée Salads Suggestions

**Entrée salad, artisan bread & dessert:** \$10 per person  
**Entrée Salad Only & artisan bread:** \$8 per person

Add grilled chicken, salmon, tuna or Mahi Mahi to any salad:  
\$2 per person

### **Tuscan Salad**

Mixed Greens, grilled chicken, crispy mozzarella cake, sun dried tomatoes, roasted wild mushrooms, walnuts & balsamic vinaigrette

### **Greek Salad**

Mixed greens red wine marinated tomatoes, cucumbers, roasted peppers, kalamata olives parmesan encrusted feta cheese cake & red wine vinaigrette

### **Roasted Turkey Breast Salad**

Mixed greens, pecan encrusted sweet potato cake, apple cranberry chutney, crispy bacon, shredded cheddar & maple cider vinaigrette

### **Goat Cheese Salad**

Mixed greens, almond encrusted goat cheese cake, mangos, strawberries, spiced almonds & dried cherry vinaigrette

### **Asian Chop Salad**

Mixed greens, orange glazed Mahi Mahi, mandarin oranges, bell peppers, Bermuda onions, chow mien noodles, pineapple salsa & citrus soy vinaigrette

### **Classic Chicken or Tuna Salad**

Mixed greens, bell peppers, onions, tomatoes, bleu cheese crumbles & creamy garden garlic dressing

### **Southwestern Flair**

Mixed greens, grilled chicken, tortilla encrusted chipotle cheddar cake, guacamole, black bean corn salsa & creamy chipotle vinaigrette

## **Cold Sides *(see suggestions)***

*Please limit sides to single item for every 10 people*

## **Dessert *(see suggestions)***

*Please limit desserts to single item for every 10 people*



# dailyDish catering



Whether entertaining 10 friends for a special occasion, 800 for a gala or fundraiser, planning a wedding or a full day meeting, we will listen to your needs, assess the challenges and lead you through every step to assure a wonderful experience. With exquisite attention to detail, creative and personal menus, and the experience to make it all happen, the dD Catering Team will create one-of-a-kind events anywhere you can imagine.

~Aimee

## Visit our restaurant in Grassland Park!

2205 Hillsboro Road  
Franklin, TN 37069  
615-791-1255

Monday-Friday, 10:30-8:30pm  
Sunday Brunch, 9:30-2:30pm

**Catering available 7 days a week!**

# Express Breakfast

Start your day off right!

## Homemade Egg Casserole or Mini Quiches

**Please limit choice to single option for every 10 people:**

3.50 per person

**Cordon Blue** - ham, chicken, Swiss cheese

**Western** - ham, bell peppers, onions & cheddar cheese

**Florentine** - spinach, mushrooms, tomatoes & havarti cheese

**Mediterranean** - roasted peppers, tomatoes, kalamata olives, fresh basil & feta

**Meat Lovers** - sausage, bacon, ham with peppers, onions, tomatoes & cheddar cheese

**Steak** - cheddar cheese, caramelized onions and roasted peppers

## Bagels and Breakfast Sandwiches

Ham, Egg & Cheese Croissant or Biscuit: 3.25 each

Sausage, Egg & Cheese Croissant or Biscuit: 3.25 each

Bagels and Lox- Smoked Salmon, red onions, tomatoes, chopped eggs & cream cheese: 7.50 per person

Bagels & assorted cream cheeses: 2.75 per person

## Waffles & French Toast

Belgian waffles with strawberry, banana & blueberry sauce: 3.25 per person

Stuffed French toast with strawberry, banana or blueberry filling: 3.25 per person

## Continental Sides

Assorted breakfast pastries: \$2.25 per person

Mini yogurt & fresh berry parfaits: \$2.25 per person

Fresh seasonal fruit: \$2.25 per person

Bacon and sausage: \$2.50 per person

Hash Brown casserole, home fries or grits: \$2.25 per person

Biscuits or English muffins with butters & jellies: 1.75 per person



# Lunch & Dinner Buffet

## Menu Prices

**Lunch Service \$12 Dinner Service, \$14 per person**

**Include one entrée, 2 two sides, salad choice, dessert choice, rolls and butter**

Additional Entrée \$4 each, Additional side \$2 each

Minimum 10 person order required

Please note pricing does not include delivery fee, \$35 disposable service ware \$1-2 per person) and applicable 9.25% state taxes

## Salad Suggestions (Select One)

**Add our signature cakes to any salad \$1 each**

Coconut Encrusted Goat Cheese Cakes, Pecan Encrusted Sweet Potato Cakes, Mozzarella Cake, Parmesan encrusted Feta Cake

### Tuscan Salad

Mixed greens topped with sun dried tomatoes, roasted wild mushrooms and walnuts, balsamic vinaigrette

### Greek Salad

Red wine marinated tomatoes, cucumbers, roasted peppers and kalamata olive over mixed greens, red wine vinaigrette

### Mixed Greens Salad

Mangoes, strawberries, spiced almonds and dried cherry vinaigrette

### Classic Garden Salad

Tomatoes, cucumbers, croutons & red wine vinaigrette

### Southwestern Salad

Mixed greens with guacamole and black bean and corn salsa, creamy southwestern vinaigrette



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## Entrée Suggestions

### Country Fried Chicken

Buttermilk marinated chicken dredged in seasoned flour

### Coconut Encrusted Fried Chicken

Boneless breasts, herb panko and fresh coconut crust

### Grilled Boneless OR Baked Chicken

Simple and healthy, served with your choice of honey mustard aioli, pineapple mango chutney, or cranberry apple chutney

### Roasted Bone-In Chicken

Chicken legs, thighs, breasts and wings, roasted in garlic and herbs

### BBQ Chicken or Pork

Hickory smoked meats served with sweet chipotle BBQ sauce

### Roasted Turkey

Garlic and sage roasted turkey breast, classic gravy

### Gumbo

Cajun style brown roux gumbo chock full of chicken, Andouille sausage, shrimp, okra, tomatoes, onions, and peppers

### Roast Pork Loin

Choice of maple fennel glaze, garlic Dijon or garlic rosemary crust

### Glazed Ham

Pineapple and brown sugar basted diamond cut ham

### Fried Catfish

Fresh fillets dredged in old-fashioned cornmeal breading

### Tilapia

Spicy or plain grilled, blackened or pecan/sesame encrusted

### Pot Roast

Succulent beef round braised low and slow in a hearty red wine tomato gravy

### Country Fried Steak

Tender beef cutlets dredged in cracked black pepper and fresh herb flour

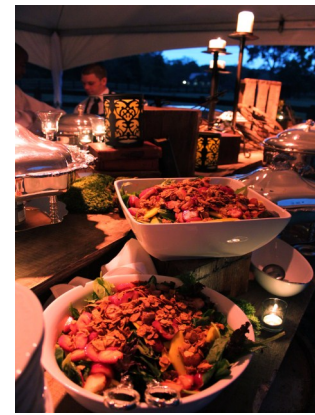
### Meatloaf

Slow baked with a light marinara sauce

### Vegetarian Pastas

Baked penne, rigatoni, or ziti in a rich tomato basil sauce topped with Italian cheeses

Orzo pasta tossed with spinach, and artichoke hearts in a tangy lemon cream sauce.



## Hot Sides

Mac and cheese, Potato Casserole, Lima Beans, Brussels Sprouts, Red Beans and Rice, Caramelized Onion Mashed Potatoes, Glazed Carrots, Cabbage, Green Bean Casserole, Black-eyed Peas, Cheese Grits, Buttered Corn, Cream Corn, Sautéed Veggies, Fried Okra, Rice Pilaf, Hash Brown Casserole, White Beans, Baked Beans, Green Beans, Turnip Greens, Sweet Potatoes

## Cold Sides

Roasted Bliss Potato Salad, Ambrosia, Broccoli Salad, Pasta Salad, Chips, Cider Maple Slaw, Spinach & Walnut Salad, Cucumber-Tomato & Onion Salad, Fresh Fruit

## Dessert Suggestions

**Dessert features change weekly, please ask our catering team**

Assorted Mini Parfaits

Banana Pudding

Homemade Cookies, Brownies or Cookie Bars

## Beverages Suggestions

- Canned Soda or Bottle Water: \$ 1.75 each
- Sweet or Unsweet Ice Tea: \$ 7.99 per gallon
- Fresh Brewed Coffee, regular or decaffeinated: \$ 1.75 per person
- Assorted Fruit Juices (Orange/Cranberry/Apple/Grapefruit/Tomato): \$ 2.25 per person