

Hotel Preston invites you to consider a unique hotel experience to host your upcoming meetings, banquets and celebrations! Offering personalized attention throughout the planning process, recommending only quality service partners and serving your guests with the utmost care.

Our team will take extra consideration in the entire process of planning your events, from menus to place settings, linens and décor. Each element has been closely examined to offer you an event that is polished and poised for success.

At the Hotel Preston, we know you have many choices in banquet facilities it is a privilege to be considered. Please contact our sales team for more information concerning the enclosed menu selections. With great pride we offer our service and will be honored to assist you with special event planning.

Contact information
Sales Event Office: 615-361-5900
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Official Hotel Preston web site: www.hotelpreston.com



733 Briley Parkway, Nashville, Tennessee 37217

BREAKFAST

CONTINENTAL BREAKFAST

Sunrise Starter

Minute Maid Orange and Cranberry Juice
Fresh Breakfast Pastries Danish, Donuts and Muffins
Freshly Brewed Colombian Coffee or Decaffeinated Coffee
Selection of Tazo Teas

The Eye Opener

Minute Maid Orange Juice, Cranberry and Apple Juice
Selection of Sliced Seasonal Fruits and Berries
Assorted Fruit Yogurts
Assorted Breakfast Bakeries
Fruit and Cheese Danish, Cinnamon Rolls, Muffins, Coffee Cake
Sweet Butter and Preserves
Freshly Brewed Colombian Coffee or Decaffeinated Coffee
Selection of Tazo Teas

CONTINENTAL BREAKFAST ENHANCEMENTS

Preston Breakfast Burrito

Scrambled Eggs
Cheddar and Monterey Jack Cheese
Onions, Peppers and Ham
Wrapped in Flour Tortillas
Served with Homemade Salsa

Early Riser

Scrambled Egg,
Choice of Apple Smoked Bacon, Baked Ham, or Sausage Patty
American Cheese
On a Toasted English Muffin

Sausage Biscuit

Fresh Baked Buttermilk Biscuit with a Sausage Patty

Service time for Continental Breaks is 1 hour

BUFFET BREAKFAST

Minimum of 25 People

Buffet Breakfast Includes

Minute Maid Orange and Cranberry Juice
Breakfast Pastries, Danish, Muffins and Cinnamon Rolls
Freshly Brewed Colombian Coffee or Decaffeinated Coffee
Selection of Tazo Teas

Create Your Own | Select One Specialty Entrée

Scrambled Egg Bar

Grilled Peppers, Onions, Mushrooms,
Diced Roma Tomatoes and Cheddar Cheese

Cheese Omelets

Topped with Monterey Jack Cheddar Cheese,
Peppers, Onions and Ham

Frittata

Eggs, Sausage and Peppers,
Baked and Topped with Mozzarella Cheese

Accompaniments | Select One

Cheddar Grits
Southern Biscuits and Gravy
Potato Cheese Casserole
Red Bliss and Herb Potatoes
Baked Spiced Apple Slices

Meat Accompaniments | Select One

Crisp Bacon
Sausage Patties
Sugar-Cured Grilled Ham

BUFFET BREAKFAST ENHANCEMENTS

Petite Sirloin Steak

Wild Mushrooms and Béarnaise Sauce

Omelet Station

Farm Fresh Egg Omelets Made to Order
Smoked Ham, Sliced Mushrooms, Peppers,
Bacon, Cheddar Cheese and Pico de Gallo

Belgian Waffle

Seasonal Berries, Whipped Honey Butter
Served with Warm Maple Syrup

Service time for Breakfast Buffet is 1 hour

PLATED BREAKFAST

Plated Breakfasts Include

Orange Juice
Basket of Bake Shop Specialties
Freshly Brewed Colombian Coffee or Decaffeinated Coffee
Selection of Tazo Teas

Starters / Select One

Tropical Fruit Cup
Granola and Yogurt with Plump Strawberries and Berries

Entrée / Select One

Fluffy Scrambled Eggs

Served with Cheddar, Diced Roma Tomatoes
Choice of One Bacon, Sausage, or Ham

Chef's Eggs Benedict

Maximum 100 Guests

Poached Eggs on Toasted English Muffin,
Canadian Bacon and Boursin Cheese Hollandaise

Cheese Omelet

Topped with Monterey Jack Cheddar Cheese,
Peppers, Onions and Ham

Select One

Baked Spiced Apples
Pan Fried New Potatoes
Potato Cheese Casserole

French Toast with Cinnamon Peaches

Served with Powdered Sugar,
Warm Maple Syrup and Crisp Bacon

BREAKFAST

A LA CARTE

From the Bakery

Assorted Breakfast Bakeries
Toaster Station of Fresh Bagels
Jumbo Cinnamon Buns
Cold Dry Cereals
Assorted Fruit Yogurts
Whole Fruit
(Bananas, Apples and Oranges)
Sliced Seasonal Fruits

Snack Selections

Assorted Candy Bars
Southern Style Afternoon Tea Sandwiches
Kettle Chips
Smart Popcorn
Deluxe Mixed Nuts
Nutri-Grain® and Energy Bars

Beverage Selection

Freshly Brewed Colombian Coffee or Decaffeinated Coffee
Iced Tea
Lemonade or Fruit Punch
Orange or Cranberry Juice
Assorted Soft Drinks
Bottled Waters
Individual Fruit Juices
Energy Drinks
Frappuccino

BREAKS

MID-MORNING BREAKS

Jammin' Wake Up

Chocolate Toffee Squares
Raspberry Bars
Chocolate Chocolate Chip Muffins
Freshly Brewed Colombian Coffee or Decaffeinated Coffee
Selection of Tazo Teas

Earthy Mid-Morning

Morning Glory Muffins
Granola, Assorted Breakfast Bars
Market Fresh Selection Fruit Wedges with Vanilla Yogurt Dip
Assorted Fruit Juices
Freshly Brewed Colombian Coffee or Decaffeinated Coffee
Selection of Tazo Teas

MID-AFTERNOON BREAKS

Deep in the Heart of Chocolate

Chocolate Chip, White Chocolate Macadamia and Chocolate-Chocolate Chip Cookies,
Chocolate Iced Brownies and Hershey Chocolate Candy Bars
Two Percent, Chocolate Milk and Freshly Brewed Colombian Coffee

Southwest Trail

Tri-Colored Tortilla Chips with Fire Roasted Salsa,
Chile con Queso,
Spicy Trail Mix
Lemonade

Half Time Break

Pretzels, Popcorn, Cracker Jacks,
Tortilla Chips with Cheese Sauce,
Snack Mix and Hersey Candy Bars
Fruit Punch

Cookie Jar

Freshly Baked Chocolate Chip,
Peanut Butter,
Old Fashioned Oatmeal-Raisin
and Snickerdoodle Cookies
Two Percent and Chocolate Milk
Freshly Brewed Colombian Coffee

Beverage Break

Freshly Brewed Colombian Coffee or Decaffeinated Coffee
Selection of Hot Tazo Teas
Assorted Soft Drinks and Bottled Water

Breaks are for 1 Hour Only

BREAKS

All Day Break

To Start

Minute Maid Orange and Cranberry Juice
Danish and Muffins
Freshly Brewed Colombian Coffee or Decaffeinated Coffee
Selection of Hot Teas

Mid Morning Break

Refresh Coffee and Pull Juice
Add Assorted Sodas and Bottled Spring water

After Lunch

Refresh Beverages

Afternoon Break

Assorted Fresh Baked Cookies to include Chocolate Chunk and Oatmeal Raisin
Freshly Brewed Colombian Coffee or Decaffeinated Coffee
Soda and Bottled Spring Water

Deluxe All Day Break

To Start

Minute Maid Orange and Cranberry Juice
Danish, Muffins, Coffee Cake and Cinnamon Rolls
Fresh Fruit with Honey Yogurt
Brewed Colombian Coffee or Decaffeinated Coffee
Selection of Hot Teas

Mid Morning Break

Refresh Coffee, Pull Pastries and Juices,
Add Assorted Sodas and Bottled Spring Water

After Lunch

Refresh beverages

Afternoon Break

Fresh Baked Cookies to include Chocolate Chunk,
Oatmeal Raisin, and White Chocolate Macadamia
Chocolate Fudge Brownies
Assorted Candy Bars
Freshly Brewed Colombian Coffee or Decaffeinated Coffee
Soda and Bottled Spring Water

LUNCH

BUFFET LUNCH

Minimum of 25 People

Create Your Own Lunch Buffet

Luncheon Buffets Include

House Baked Rolls

Freshly Brewed Colombian Coffee or Decaffeinated Coffee, Iced Tea

Accompanied by Assorted Sodas and Spring Water
Charged Upon Consumption

Select One Package Lunch

Choose Two Entrée selections from chosen menu

Preston Lunch Buffet

Tossed Salad Bar to include Mixed Greens, Tomatoes, Cucumbers, Red Onions, Mushrooms,
Cheddar Cheese, Pepperoncini Peppers, Olives, Bacon,
Dressings to include Parmesan Peppercorn Ranch, Honey Dijon Mustard, and Pesto Vinaigrette
Marinated Chicken Breast Topped with a Sundried Tomato Basil Cream Served with Penne Pasta
Blackened Salmon with Cajun Cream Served with Rice Pilaf
Pork Medallions with an Apple Dijon Demi-Glace and Roasted Herb Potatoes
Grilled Chicken with Lemon Thyme Au Jus and Garlic Mashed Potatoes
Baked Chicken Breast with Madeira Mushroom Brown Sauce and Orzo Pasta
Grilled Flank Steak with Mushroom Demi-Glace and New Potato Steak Fries
Glazed Green Beans and Baby Carrots
Fruit Cobbler

Southern Lunch Buffet

Creamy Cole Slaw
Macaroni Salad
Biscuits and Cornbread
Southern Fried Chicken with Mashed Potatoes and Brown Gravy
Pulled Pork with Tangy BBQ Sauce
Blackened Catfish with Creole Sauce and Dirty Rice
Baked Chicken with Mashed Potatoes and Herb Au Jus
Smoked Beef Brisket with Jack Daniels BBQ Sauce and Roasted New Potatoes
Corn O'Brian
Baked Beans
Pecan Pie, Red Velvet Cake

LUNCH BUFFETS (cont.)

Italian Lunch Buffet

Salads / Select One

Caesar Salad with Romaine Lettuce,
Parmesan Cheese, Croutons and Olives,
Creamy Caesar Dressing

Tossed Salad with Tomatoes,
Cucumbers, Carrots and Mozzarella,
Italian Pesto Vinaigrette

Garlic Bread Sticks
Penne Pasta with Tomato Coulis and Parmesan
Fettuccini Alfredo

Entrées / Select Two

Stuffed Shells with Marinara Sauce Melted Mozzarella
Chicken Parmesan on Bed of Tomato Coulis
Pork Chops with Marsala Cream Demi-Glace with Mushrooms
Chicken Cacciatore Smothered with Peppers, Onions and Tomato Sauce
Garlic, Mushroom, and Tomatoes in Demi finished with Heavy Cream
Lasagna with Meat Sauce
Zucchini and Summer Squash
Assorted Desserts, Cheese Cake with Strawberries, Éclairs and Cannolis

Pasta Buffet

Tossed Salad with Mixed Greens, Tomatoes, Cucumbers, Mozzarella cheese, Croutons, Italian dressing
Garlic Bread, Penne Pasta and Bow Tie Pasta
Marinara & Alfredo Sauce
ADD Grilled Chicken for \$3.50 per person
Lemon Layered Cake

Tex Mex South of Border Buffet

Tossed Salad with Salsa Ranch Dressing
Tortilla Chips with Queso Cheese Dip
Fajitas with Chili Rubbed Chicken Breast and Marinated Flank Steak
Grilled Peppers, Onions and Tomatoes
Flour Tortillas, Sour Cream, Shredded Cheese, Salsa and Guacamole
Refried Beans and Spanish Rice with Corn and Beans
Sopaipillas Dusted with Cinnamon sugar
Key Lime Pie

LUNCH BUFFETS (cont.)

Soup, Salad and Loaded Baked Potato Buffet

Soup Choice of Chicken Gumbo, Vegetable Minestrone,
Chicken Rice or Tomato Cheddar Basil with Wild rice
Salad Bar with Mixed Greens, Carrots, Tomatoes, Cucumbers, Cheese, Olives and Croutons
Choice of Two Dressings: Ranch, Italian, Dijon Honey Mustard or Poppy Seed
Large Baked Potatoes with Butter, Sour Cream, Bacon, Green Onions,
Shredded Cheese, Chili, Steamed Broccoli, Diced Grilled Chicken and Cheese Sauce
Chocolate Sheet Cake or Peach Cobbler

All American Cook Out

Homemade Potato Salad, Macaroni Salad, and Creamy Cole Slaw
Grilled Hamburgers, Grilled Chicken Breast and Beef Hot Dogs
Kaiser Rolls, Hot Dog Buns
Jack Daniel's BBQ Beans, Corn on the Cob and Potato Chips
Sliced Tomatoes, Red Onions, Leaf Lettuce, Pickles, Ketchup, Mustard, Relish and Mayonnaise
Homemade Fruit Cobbler

Deli Buffet

Soup du Jour, Potato Chips, Pasta Salad and Southern Style Potato Salad
Cured Ham, Smoked Turkey Breast, Peppered Roast Beef, and Genoa Salami
Swiss, American and Provolone Cheeses
Sliced Beefsteak Tomatoes, Sweet Onions, Leaf Lettuce and Pickles
Appropriate Condiments
Sliced Breads and Luncheon Rolls
Gourmet Cookies and Chocolate Fudge Brownies

Mini Sandwich Buffet

Homemade Potato Chips and Cole Slaw
Chicken Salad with Celery, Grapes, Cranberry Mayonnaise and Sage on a Mini Flaky Croissant
BLT with Apple Smoked Bacon, Lettuce, and Vine Ripe Tomato with a Cheddar Aioli on Focaccia Points
Italian Ciabatta with Ham, Salami, Provolone, Italian Pico on a Ciabatta Roll
Roast Beef with Bleu Cheese, Lettuce, Tomato, Roasted Peppers and Horseradish Cream on French Bread
Smoked Turkey Wrap with Lettuce, Tomato, Bacon, Swiss Cheese in a Tortilla Wrap
Mini Strawberry Shortcake, Chocolate Mousse, and Mini Cheesecake

Service time for Lunch Buffets is for 1 1/2 hours

PLATED LUNCH

Plated Lunches Include

One Choice of Salad, Fresh Baked Rolls, One Choice of Our Sweet Delights,
Iced Tea, Freshly Brewed Columbian Coffee or Decaffeinated Coffee
Selection of Tazo Teas

Accompanied by Assorted Sodas and Mineral Water
Charged Upon Consumption

Salads / Select One

House Salad

Mixed Greens, Romaine, Iceberg and Radicchio
Served with Grape Tomatoes, Cucumber, Red Onion Rings,
Shredded Cheddar Cheese, Bacon and Croutons

Mandarin Spinach

Baby Spinach, Bacon, Mandarin Oranges, Blanched Almonds,
Feta Cheese Crumbles and Red Onion Rings with Raspberry Poppy Seed Dressing

Caesar Salad

Romaine Hearts, Parmesan Cheese, Croutons,
Grape Tomatoes and Olives with our Creamy Caesar Dressing

***For Entrée House or Caesar Salad
Add Grilled Chicken Breast or Blackened Salmon***

Entrées / Select One

Cobb Salad

Romaine and Iceberg Lettuce, Diced Tomatoes, Red Onion, Bacon, Hardboiled Egg,
Bleu Cheese Crumbles, Guacamole
Sliced Smoked Turkey Breast
Dressings Include Peppercorn Ranch, Pesto Vinaigrette, Honey Dijon Mustard,
Bleu Cheese and Raspberry Poppy Seed

Chicken Capri

Baked Chicken Breast Topped with a Ragout of Tomatoes, Olives, Garlic, Sweet Onion, Oregano and Basil Simmered
in Chicken Broth and Pinot Grigio, Smothered with Mozzarella
Served on a Bed of Angel Hair Pasta with Chef's Choice of Fresh Seasonal Vegetables

Teriyaki Chicken

Chicken Breast with a Pineapple Teriyaki Sauce
Broccoli, Baby Corn, Carrots, Green Onions, and Steamed Rice

All prices subject to applicable sales tax, 21% service charge.

PLATED LUNCH (cont.)

Grilled Salmon with Ginger Citrus Sauce

Fresh Salmon Marinated, Grilled and Laced with a Citrus Ginger Glaze,
Rice Pilaf, Honey Glazed Snap Peas and Julienne Carrots with Black Sesame Seeds

Baked Tilapia with Shrimp and Scallion Cream Sauce

Seasoned Tilapia Baked and Topped with a Rich Shrimp and Scallion Cream Sauce
Served with Roasted Potatoes and Chef's Choice of Seasonal Vegetables

London Broil

Marinated Flank Steak Sliced Thin and Laced with a Cabernet Mushroom Demi-Glace
Served with Garlic Mashed Potatoes and Chef's Choice of Seasonal Vegetables

Mesquite Grilled Sirloin Steak

Choice Sirloin Steak Grilled with Mesquite
Served with Homemade Steak Cut Fried Potatoes Tossed with our Blend of Spices
Chef's Choice of Seasonal Vegetables

Plated Sweet Delights | Select One

Strawberry Shortcake
Chocolate Layered Cake
Lemon Raspberry Cake
Carrot Cake

SOUTHERN SPECIALTY PLATED LUNCHES

Available Monday through Friday

Southern Specialty Plated Lunches Include

Soft Rolls and Cornbread, Choice of Two Sides, Choice of Dessert and Iced Tea

Accompanied by Assorted Sodas and Spring Water
Charged Upon Consumption

Entrées | Select One

Homemade Meatloaf

Ground Angus Beef Mixed with Herbs and Spices
Topped with a Sweet Tomato Glaze Served with Brown Gravy

All prices subject to applicable sales tax, 21% service charge.

PLATED LUNCHES (cont.)

SOUTHERN SPECIALTY PLATED LUNCHES (cont.)

Fried Chicken Breast

Boneless Skinless Chicken Breast
Tossed in our Special Seasoned Flour Mix,
Fried to a Golden Brown and Served with Brown Gravy

Pulled BBQ Pork

Delicious Slow Smoked Pork
Served with our Sweet and Bold Barbeque Sauce

Fried Catfish

Catfish Filets Dusted with Cornmeal
Hushpuppies and Tartar Sauce

Smoked Beef Brisket

Tender Sliced Beef Brisket
Served with our Delicious
Sweet and Bold Barbeque Sauce

Sides / Select Two

Whipped New Potatoes, Roasted Red Skin Potatoes, Macaroni and Cheese, Rice Pilaf,
Cole Slaw (Served Family Style), Southern Style Green Beans, Buttered Corn, Glazed Carrots

Dessert / Select One

Pecan Pie, Carrot Cake, Red Velvet Cake

PLATED SANDWICH LUNCH

All served with Iced Tea

Italian Cold Cut

Ham, Salami, Mortadella, Provolone,
Leaf Lettuce and Italian Pico (Roma Tomatoes, Olives, Garlic, Onion and Pesto)
Served on a Hoagie Roll with Pasta Salad

California Club

Roasted Turkey, Swiss Cheese, Apple Smoked Bacon,
Guacamole Aioli, Leaf Lettuce and Sliced Tomato
Served on Croissant with Potato Salad

Southwest Chicken Wrap

Diced Chili Rubbed Chicken Breast, Mixed with Pico de Gallo,
Cilantro Mayonnaise, Monterey Jack and Cheddar Cheese
Wrapped in a Tortilla Shell with Lettuce and Sliced Tomato
Served with Tortilla Chips

Dessert

Family Style Brownies and Cookies

All prices subject to applicable sales tax, 21% service charge.

DINNER

PLATED DINNERS

All Dinner Selections Include

Chef's selection of Market Fresh Vegetables, Choice of One Salad,
One Selection from our Pastry Chef's Best, House Baked Bread,
Freshly Brewed Colombian Coffee or Decaffeinated Coffee

Salads / Select One

Preston House Salad

Romaine and Iceberg Lettuce with Carrots, Tomatoes, Cucumbers,
Shredded Cheddar Cheese, Bacon Bits and Croutons
Choice of Ranch, Italian, Dijon Honey Mustard or Poppy Seed Dressing

Caesar Salad

Romaine Hearts, Parmesan Cheese, Croutons, Tomatoes and Olives
Served with our Creamy Caesar Dressing

Caprice Salad Vine

Ripe Red and Yellow Tomatoes Layered with Buffalo Mozzarella
Garnished with Micro Greens and Parmesan Crisps
Drizzled with Pesto Olive Oil and Reduction of Balsamic

Mandarin Spinach

Baby Spinach, Bacon, Mandarin Oranges and Blanched Almonds
Served with Raspberry Poppy Seed Dressing

Entrees / Select One

Chicken Cordon Bleu

Chicken Breast Stuffed with Ham and Swiss Cheese
Rolled in Bread Crumbs and Baked
Served with a Dijon Cream and Cheddar Grit Cakes

Chicken Capri

Baked Chicken Breast Topped with a Ragout of Tomatoes, Olives,
Garlic, Sweet Onion, Oregano and Basil
Simmered in Chicken Broth and Pinot Grigio,
Smothered with Mozzarella and Served on a Bed of Angel Hair Pasta

PLATED DINNERS (cont.)

Chicken Piña Colada

Chicken Breast Marinated in Pineapple, Ginger, Spiced Rum,
Grilled and Garnished with a Pineapple Fruit Salsa
Served with Basmati Rice Cooked with Cream of Coconut and a Hint of Nutmeg

Chicken Piccata

Chicken Breast Sautéed and Topped with a Lemon Mushroom Cream
Served with Whipped Roasted Garlic and Parmesan New Potatoes

Pecan Crusted Chicken Breast

Baked Airline Chicken Breast Encrusted with a Pecan Crust
Topped with a Mango and Peach Chutney
Served with Cheddar Chive Mashed Potatoes

Grilled Salmon with Ginger Citrus Glaze

Fresh Salmon Marinated Grilled and Laced with a Citrus Ginger Glaze
Served with Wild Rice Pilaf, Honey Glazed Snap Peas and
Julienne Carrots with Black Sesame Seeds

Stuffed Jumbo Shrimp

Four Jumbo Shrimp Stuffed with our Crabmeat Stuffing
Drizzled with a Beurre Blanc Butter Parsley Sauce
Served atop a Cheesy Risotto Cake

New York Strip Steak

10oz. Choice New York Strip Chargrilled with Sautéed Onions and Mushrooms
Finished with a Merlot Demi-Glace and Served with Duchess Potatoes
Add Two Stuffed Shrimp for 8.00
Add Two Garlic Shrimp for 5.00

Grilled Filet of Beef Encrusted with Bleu Cheese and Rosemary

6oz. Filet of Beef Marinated, Grilled and
Topped with a Bread Crumb Bleu Cheese, Rosemary and Butter Crust,
Finished in the Oven and Served over a Merlot Demi-Glace with
Cheddar Chive Mashed Potatoes

PLATED DINNERS (cont.)

Prime Rib Au Jus

Minimum of 20 People

Slow Roasted Prime Rib of Beef
Rubbed with Garlic, Rosemary and Dijon Mustard
Served with Natural Au Jus, Horseradish Cream, and
Loaded Mashed Potatoes (bacon bits green onion cheese sour cream and butter)

Pork Loin with Blackberry BBQ Sauce

Center Cut Medallions of Pork Loin Grilled and
Topped with our Blackberry Barbeque Sauce
Served with Roasted Red Potatoes

Dual Entrées

Grilled 5oz. Filet of Beef with Port Wine Demi-Glace
Two Garlic Shrimp

Grilled 5oz. Filet of Beef with Port Wine Demi-Glace
Two Stuffed Shrimp

Grilled 4oz. Filet of Beef with Port Wine Demi-Glace
Chicken with Sundried Tomato Cream

Grilled 4oz. Filet of Beef with Port Wine Demi-Glace
Grilled Salmon with a Ginger Citrus Glaze

Desserts / Select One

Preston Irish Cream Chocolate-Chocolate Chip Cake
Cheesecake with Strawberries
Chef's Lemon White Chocolate Raspberry Cake
Carrot Cake with Cream Cheese Frosting
Chocolate Fudge Layered Cake

DINNER BUFFET

AN OLD NIGHT IN ITALY

Choice of Three Entrées
Choice of Two Entrées
Choice of One Entrée
Choice of Two Pastas

Salads and Soups / Select Two

Minestrone Soup
Caesar Salad
Tossed Salad with Pesto Italian Vinaigrette and Parmesan Peppercorn Ranch
Pasta Salad with Italian Marinated Vegetables, Olives and Provolone Cheese
Vine Ripe Tomatoes with Buffalo Mozzarella, Pesto Olive Oil and Balsamic Glaze
Marinated Vegetable Couscous Salad

Entrees

Served with Chef's Vegetables, Garlic Bread Sticks and Rolls

Chicken Piccata

Chicken Sautéed and Topped with a Lemon Mushroom Cream Sauce

Chicken Parmesan

Fried Breaded Chicken Breast in Marinara with Melted Mozzarella Cheese

Chicken Madeira

Sautéed Chicken Breast with a Mushroom and Madeira Creamy Demi-Glace

Grouper and Shrimp Scampi

Broiled Filet of Grouper Topped with Sweet Baby Shrimp in a Garlic White Wine Lemon Butter Sauce

Pork Marsala

Medallions of Roasted Pork Loin Topped with a Marsala Mushroom Demi-Glace

Homemade Meatballs and Italian Sausage

Served with Marinara, Peppers and Onions Sautéed in Olive Oil and Garlic

Stuffed Shells

Pasta Stuffed with Ricotta, Tomato Meat Sauce and Covered in Mozzarella Cheese

Pasta / Select Two

Penne with Tomato Coulis
Three Cheese Tortellini with Marinara
Bow Tie with Sun Dried Tomato Cream
Fettuccini with Alfredo Sauce
Rotini with Pesto Cream

Desserts

Lemon Layered Cake, Chocolate Layered Cake, Éclairs and Cannolis

DINNER BUFFET (cont.)

HOTEL PRESTON BUFFET

Choice of Three Entrées
Choice of Two Entrées
Choice of One Chicken Entrée

Salads / Select Two

Garden Salad Bar

Mixed Greens, Cherry Tomatoes, Cucumbers,
Pepperoncini, Mushrooms, Olives Croutons
Choice of two dressings: Ranch, Honey Mustard, Raspberry Poppy Seed or Italian

Caesar Salad

Romaine, Parmesan Cheese, Cherry Tomatoes, Croutons and Tangy Caesar Dressing

Mediterranean Salad

Couscous tossed with Marinated Grilled Vegetables, Feta in Pesto Dressing

Spinach Salad

Bacon, Red Onions, Mushrooms, Mandarin Oranges and Raspberry Poppy Seed Dressing

Entrees

Chicken Piña Colada

Chicken Breast Marinated in Pineapple, Ginger and Spiced Rum
Grilled and Garnished with a Pineapple Fruit Salsa
Served with Basmati Rice Cooked with Cream of Coconut and a Hint of Nutmeg

Grilled Chicken with Thyme Au Jus

Marinated Chicken Breast Grilled
Topped with a Thyme, Chardonnay and Cranberry Au Jus
Served with Mashed New Potatoes

Chicken with Bing Cherry Sauce

Baked Chicken Breast with Thyme, Sage and Fresh Cracked Pepper
Topped with a Bing Cherry Chambord Sauce and Wild Rice

Pecan Crusted Salmon

Fresh Salmon Topped with a Pecan Crust and Laced with an Orange Ginger Sauce
Served with our Garlic Smashed Potatoes

Jerk Swordfish with Mango

Mini Swordfish Steaks Dusted with Jerk Seasonings
Grilled and Garnished with a Mango Salsa
Served with Rice Pilaf

DINNER BUFFET (cont.)

Roasted Pork Loin with a Brandy Plum Sauce

Pan Seared then Roasted Pork Loin
Sliced and Topped with a Brandy Plum Sauce
Served with Herb Roasted Potatoes

Dijon New York Strip Loin

Dijon and Rosemary Rubbed Angus Strip Loin Slow Roasted Sliced and Topped with Button Mushrooms in a Merlot
Demi and Fried Idaho Potato Wedges

Carved Prime Rib Au Jus

Minimum of 20 People

Angus Prime Rib Slow Roasted
Carved to Order with Au Jus and Horseradish Cream

Chef's Choice of Vegetables

Dessert Display Includes

Preston Chocolate Layered Cake with Irish Butter Cream Frosting
Carrot Cake with Cream Cheese Frosting
Cheesecake with Strawberries

ADDITIONS FOR RECEPTIONS OR BUFFETS

CARVINGS

Herb and Pepper Crusted Tenderloin of Beef

Serves 25 Guests

Served with Creamy Horseradish, Béarnaise Sauce, Mayonnaise, Sliced Baguette

Cedar Plank Salmon

Serves 25 Guests

Served with Herbed Pecan Bread Crumb Topping, Mango Ginger Sauce

Hickory Chip Smoked Beef Brisket

Serves 35 Guests

Slow Smoked Beef Brisket Served with Jack Daniel's Barbeque Sauce and Silver Dollar Rolls

Sage Rubbed Breast of Turkey

Serves 50 Guests

Served with Dijon Mustard, Mayonnaise, Peach Chutney and Yeast Rolls

Roasted New York Sirloin

Serves 40 Guests

Served with Creamy Horseradish, Aioli Mayonnaise, Gourmet Mustard and Silver Dollar Rolls

Mustard Brown Sugar Glazed Ham

Serves 70 Guests

Served with Mustard Brown Sugar Glaze, Pineapple Raisin Dijon Sauce and Fresh Biscuits

Slow Roasted Top Round of Beef Infused with Rosemary, Garlic, Kosher Salt and Cracked Pepper

Serves 80 Guests

Served with Creamy Horseradish, Herb Mayonnaise, Gourmet Mustard and Silver Dollar Rolls

Smoked & Pulled Pork with Blackberry BBQ Sauce

Minimum of 30 people

Pulled Pork served with Cornbread Pancakes Grilled to Order, Blackberry BBQ Sauce and Homemade Slaw

* Stations requiring a Carver or Attendant and will be subject to an additional 75.00 Charge per Carver or Attendant, based upon a maximum of two hours.

COLD DISPLAYS

Seafood Raw Bar

Market Price Per Person (*Based Upon Four Pieces per Person*)

Shellfish Presentation of Gulf Jumbo Prawns, Oysters and Alaskan Crab Spicy Remoulade,
Spiked Cocktail Sauce and Sauce Mignonette

International and Domestic Cheese Display

Selections of Fine Cheeses Garnished with Cascading Seasonal Fruits
Selection of Sliced Breads and Gourmet Crackers

Tennessee's Fruit Display

Finest Fruits of the Season with Honey Yogurt Dipping Sauce

Market Display of Vegetables

Fresh Vegetables such as Celery, Baby Carrots, Zucchini, Yellow Squash,
Broccoli, Turmeric, Cauliflower and Grape Tomatoes
Served with Parmesan Ranch

Tahini Hummus Station

Serves 30-35 people

Trio of Hummus, Garlic and Lemon, Roasted Pepper, Cilantro, Sun Dried Tomato and Basil
Served with Pita Chips and Bread Sticks

Baked Brie En Croute

Serves 40-50 Guests

Brie Wrapped in a Puff Pastry with Apples and Garnished with Raspberry Sauce
Served with Sliced French Bread and Crackers

FEATURED ENHANCEMENT STATIONS

Shots of Tomato Cheddar Bisque

Homemade Creamy Tomato Basil Cheddar Bisque
Served in Shot Glass with Mini Grilled Cheese Triangles

Shrimp and Grits Martini Station

Shrimp Cooked in a Cajun Cream Served over Cheddar and Chive Grits

Loaded Mashed Potato Martini Bar

Mashed Potatoes Served with an Array of Toppings
Including Whipped Butter, Cheddar Cheese, Bacon Bits, Chives, Chili, Sour Cream and Pico De Gallo

Sweet Potato Bar

Whipped Sweet Potatoes with Butter
Toppings of Mini Marshmallows, Pecans, Brown Sugar and Cinnamon

Italian Pasta Station

Penne and Cheese Tortellini Pasta with Marinara, Alfredo and Sun Dried Tomato Pesto Cream
Sautéed Peppers, Onions, Mushrooms, Parmesan Cheese, Focaccia and Garlic Bread Sticks
Add Grilled Chicken 5.00, Meatballs and Italian Sausage 4.00, or Shrimp Scampi 7.00

Crab Cake Griddle Station

Jumbo Lump Crab Cakes Cooked to Order with a Chipotle Honey Mustard Sauce

Scampi Station

Market Price per person

Shrimp in a White Wine, Garlic, Tomato, Onion and Lemon Sauce with Orzo Pasta and Garlic Croutons

Fresh Fruit Fantasia

Fresh Cubed Fruit, Strawberries, Pretzels, Marshmallows, Sugar Cookies and Chocolate Fondue

Desert Shooters

Assorted Desserts in a Shot Glass to Include Cheesecake, Carrot Cake,
Key Lime Pie, Strawberry Shortcake and German Chocolate Cake

HORS D'OEUVRES

*For pre dinner receptions minimum 1 cold 2 hot with 1 piece each per person recommend passing
Reception only minimum 1 Display or Action Station 3 cold 4 hot with 1-2 pieces per person of each*

COLD HORS D'OEUVRES

Minimum of 50 pieces per order

First Tier

Red Bliss Potatoes Baked Filled with Sour Cream and Topped with Chives
Genoa Salami with Cream Cheese
Cherry Tomatoes Stuffed with Herb Cream Cheese
Southwest Chicken Roulade Wrapped in Flour Tortilla
Focaccia with Concasse of Roma Tomatoes, Sweet Onions, Garlic, Pesto and Parmesan Cheese
Pulled Pork with Blackberry BBQ on Cornbread
Smoked Turkey Salad with Cranberry Sage Aioli on a Wheat Crouton
Mini Kabob of Cheese, Salami, Olive and Cherry Tomato

Second Tier

Smoked Salmon Crostini with Boursin Cheese, Diced Onion and Capers
Strawberries with Mascarpone Cheese and Toasted Almond
Pastry Shells with Dilled Lemon Cream Cheese and Shrimp
Shots of Gazpacho Soup Garnished with a Shrimp and Julianne Tortillas
Artichoke Bottoms Filled with Crab Salad
Lightly Steamed Asparagus Wrapped with Ham
Sliced Blackened Beef Tenderloin on Sourdough with Roasted Pepper and Bleu Cheese,
Served with Horseradish Sauce
Sesame Crusted Ahi Tuna on Wonton with Wasabi Aioli

HORS D'OEUVRES

HOT HORS D'OEUVRES

Minimum of 50 pieces per order

First Tier

Vegetable Spring Rolls with Sweet Spicy Thai Sauce
Petite Quiche Lorraine
Spinach Phyllo Triangle
Black Bean Spring Rolls with Spicy Sour Cream
Chicken Tenders with Honey Mustard
Hibachi Beef with Teriyaki Glaze
Mozzarella Triangles with Marinara
Chicken Quesadilla Roll with Fire Roasted Salsa
Fried Ravioli with Tomato Coulis
Meatballs in a Tangy Tomato Sauce, BBQ Sauce or Swedish Style
Mini Pizza Bites
Jalapeno Poppers Filled with Cheddar Cheese

Second Tier

Brie and Raspberry in Phyllo
Salmon Oscar en Croute (Salmon, Crabmeat, Spinach and Béarnaise in a Puff Pastry)
Fried Shrimp with Cocktail Sauce
Coconut Shrimp with a Sweet Orange Chili Sauce
Maryland Crab Cake with Mango Chutney Glaze
Mini Beef Wellington with Béarnaise
Fried Mac and Cheese with Lobster
Cheese Burger Sliders with Apple Smoked Bacon and Cheddar Cheese
Pulled Pork Sliders with Tangy BBQ Sauce
Portabella Mushrooms in a Puff Pastry
Miniature Chicken Cordon Bleu with Dijon Cream Sauce
Homemade Italian Sausage and Mozzarella Cheese Stuffed Mushroom with Marinara

NETWORKING NUANCES

Set the WOW factor for your meeting!

A LA CARTE ADD ON's:

ice carved logo display
sour shocker hard candy
fresh green apples
toys – variety of boredom busters
mini VOSS bottled water 12.6 oz
chair massage service 30 minutes

What is your WOW factor?

Give us your “You Want It Item” and we will get you a price!

Yoga Group Session

Rejuvenating Break- stretch, move, breath, loosen their minds

Relax to Refocus – recharging their mental alertness

Wake Them Up- light, fun activities to wake them up

Up to 20 participants per session

20 – 50 participants per session

Go Green

Hotel Preston encourages green practices. Fees vary.

Bulk condiments

Pitched beverage services

Recycling services

Give us your green meeting details, and we will give our best efforts to incorporate those practices into your event.

All services must be pre-arranged in 7 days in advance of meeting,
non-refundable once contracted.