



INTRODUCING
WOOLWORTH THEATRE

EVENTS &
CATERING

CONTINENTAL BREAKFAST



Minimum of 50 guests

Freshly Baked Bagels, Assorted Breakfast Pastries, Seasonal Fresh Fruit
Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Orange Juice

BREAKFAST BUFFETS



Minimum of 50 guests

The Broadway Buffet

Scrambled Eggs, Pork Sausage Links, Bacon, Breakfast Potatoes, Assorted Pastries, Fresh Fruit Display
Freshly Brewed Coffee, Decaf Coffee, Hot Tea, and Fresh Orange Juice

The Woolworth's Signature Breakfast Buffet

Two Choice Selection

Three Choice Selection

All Woolworth Signature Breakfast includes Seasonal Fresh Fruit, Bacon, Sausage,
Breakfast Potatoes, Freshly Brewed Coffee, Tea, Decaf Coffee, Fresh Orange Juice

French Toast Station

Brioche French Toast Sticks, Warm Maple Syrup,
Blueberry Compote, Whipped Cream, Nutella,
Chocolate Sauce, Strawberries, Caramelized
Bananas

Classic Eggs Benny Station

English Muffins Topped with Ham,
Poached Egg, Hollandaise

Mini Quiche Station (Choice of 2)

Bacon and Cheese Quiche
Spinach and Goat Cheese Quiche (v)
Three Cheese Quiche (v)
Roasted Red Pepper, Chorizo, and Queso Fresco

Biscuits and Gravy Station

Buttermilk Biscuits Smothered in Sausage Gravy

Breakfast Taco Station (gf)

Cheddar Cheese, Scallions, Roasted Peppers,
Salsa, Sour Cream, Chorizo, Chopped Bacon,
Corn Tortillas

Scrambled Eggs Station (gf)

Cheddar Cheese, Roasted Peppers, Salsa,
Chopped Bacon, Fresh Fruit

Frittata & Fresh Fruit Station (gf)

Spinach and Feta with Caramelized Onions,
Roasted Peppers, Bacon, Cheddar Cheese

Chicken and Biscuits Station

Buttermilk Chicken Tenders, Biscuits,
Hot Honey

ENHANCEMENTS



Enhancements - *minimum order of 1 dozen*
Ham and Cheddar Biscuits Sausage and Cheese
Biscuits
Breakfast Burrito
Mini Breakfast Quesadilla (gf)
Fruit Yogurt
Apples
Bananas

Half Day (4 Hours) Non-Alcoholic Break Package
(includes Coffee, Tea, Decaf Coffee and Sodas Fountain
Drinks)

Full Day (8 Hours) Non-Alcoholic Break Package
(includes Coffee, Tea, Decaf Coffee and Sodas Fountain
Drinks)

Ala Carte Pastries - *minimum order of 2 dozen*

Pastries (v)
Muffins (v)
Bagels with Cream Cheese (v)
Donuts (v)
Granola Bars (gf) (v)

Beverages Ala Carte
Coffee (Regular/Decaf)
Hot Tea
Hot Chocolate
Orange Juice
Lemonade
Iced Tea
Soft Drinks
Bottled Water



LUNCHEON BUFFETS



Minimum of 50 guests

(2) Entrée Option
(3) Entrée Option

Add a Carving Station

Carving Station for an Entrée Substitute

Salad *Kindly Select One*

- Caesar Salad - Focaccia Croutons, Shaved Parmesan, Classic Caesar Dressing
- Mixed Green Salad - Seasonal Fruit, Candied Pecans, Roasted Shallot Vinaigrette (gf)
- Roasted Beet Salad - Field Greens, Goat Cheese, Pistachio, Herb Vinaigrette (gf)

Entrées

- Herb Roasted Chicken Au Jus (gf)
- Nashville Hot Chicken - Southern Fried Chicken, Buttermilk Biscuits, and Pickle
- Jimbo's Roasted Pork - Roasted Apples, Bourbon Cream Peppercorn Sauce (gf)
- Pasta Du Jour Station - Chef's Choice of Pasta with Choice of Alfredo or Marinara Sauce, Roasted Vegetables, Shredded Parmesan, Grilled Chicken, and Italian Sausage
- Shrimp and Grits - Cajun Shrimp in a White Wine Pan Sauce, with Roasted Shallots and Tomatoes
- Bobo's Braised Beef - Red Wine Demi and Crispy Shallots (gf)
- Vegan Meatball - Impossible Meat, Carrots, Mushrooms, Onions Topped with a Mushroom Demi (v)

Vegetables *Select One*

- Collard Greens (gf)*
- Country Green Beans (gf)*
- Roasted Asparagus (gf)*
- Grilled Broccolini (gf)*
- Roasted Root Vegetables (gf)*
- Roasted Butternut Squash (gf)*
- Summer Squash Medley (gf)*

Starches *Select One*

- Mashed Potatoes (gf)
- Roasted Sweet Potatoes (gf)
- Roasted Pee-Wee Potatoes (gf)*
- Pimento Cheese Grits (gf)
- Jasmine Rice Pilaf (gf)*
- Seasonal Risotto (gf)
- Lemon Garlic Couscous*

Petite Dessert Platter

(Choice of 2) 1.5 servings of each per person

- Mini Cheesecakes
- Mini Key Lime Pies
- Mini Salted Caramel Pies
- Mini Buttermilk Pies
- Mini Chocolate Cakes

** Can be made vegan*

Chef's Selection of Rolls and Butter

All Buffets are served with Freshly Brewed Coffee (Regular and Decaf), Hot Tea, Iced Tea, and Iced Water.

SANDWICH BUFFET



Minimum of 50 guests

All Buffets served with Freshly brewed Coffee, (Regular and Decaf), Hot Tea, and Iced Tea.

Pre-made Sandwiches or Wraps:

Select Three

- Roasted Veggie Sandwiches on Focaccia (v)
- Turkey and Provolone on Cranberry Walnut Loaf Bread
- Ham and Smoked Cheddar on Ciabatta Bun
- Chicken Bacon Ranch Wrap on Spinach Tortilla
- Chicken Caesar Wrap on Sundried Tomato Tortilla

Salad: Select Two

- Potato Salad (gf) (v)
- Roasted Barley Salad (gf) (v)
- Southern Country Slaw (gf) (v)
- Fresh Garden Pasta Salad (v)
- Lemon Thyme Couscous (v)
- Garden Greens (gf) (v)

Chips & Dip: Select One

- Ripple Potato Chips & French Onion Dip (gf) (v)
- Crispy Naan Dippers with Tahini Hummus (gf) (v)
- Tortilla Chips with Salsa (gf) (v)

Cookies and Brownies

BOXED LUNCHES



Includes: 1 oz. Bag of Potato Chips, Petite Side Salad, Petite Cookie, Soda or Bottled Water (1 per person, 50% of each unless otherwise specified)

Minimum order of 10 per variety, 4 variety limit
Any selection over 2 boxed luncheons will be subject to the multiple entrée fee.

- 3 box selection
- 4 Box selection

Petite Side Salad Options:

Choice of 1, same for every boxed lunch

- Potato Salad(gf) (v)
- Roasted Barley Salad (gf) (v)
- Southern Country Slaw (gf) (v)
- Fresh Garden Pasta Salad (v)
- Lemon Thyme Couscous (v)
- Garden Greens (gf) (v)

Sandwiches:

- **Grilled Chicken Caesar Wrap**
Grilled Chicken, Romaine, Caesar, Sundried Tomato Wrap
- **Ham and Smoked Cheddar Sandwich**
Ham, Cheddar Cheese, Mustard Aioli, Lettuce, Tomato on Onion Bun
- **Roasted Chicken, Pesto, & Provolone Sandwich**
Roasted Chicken Breast, Pesto, Lettuce on Potato Bun
- **Smoked Turkey Sandwich**
Smoked Turkey, Smoked Gouda, Dijonnaise, Lettuce, Tomato on Onion Bun
- **Roast Beef**
Classic Roast Beef, Lettuce, Tomato, Horseradish Cream, Sesame Bun
- **Roasted Veggie Wedge (v)**
Roasted Vegetables, Hummus, Lettuce on Focaccia Bun



BAR PACKAGES

Premium Drink Package

SPIRITS

Vodka: Amsterdam, Titos, Absolut (all flavors), Ketel One

Rum: Ron Castillo, Captain Morgan, Bacardi, Malibu

Gin: Gordons, Bombay

Whiskey: Standard Proof Whiskey (Straight Rye), Maker's Mark, Buffalo Trace, GreenBrier, Bulleit, Jameson, Jack Daniels, Crown Royal, Crown Apple, Uncle Nearest 1884

Tequila: Campo Bravo Silver, Espolon, Altos, Terremana

BEERS

Domestic: Budlight, Budweiser, Michelob Ultra

Import: Heineken, Corona Extra

Craft: Goose Island IPA, Mill Creek Lil Darling, Murphy's Irish Stout, Yee-Haw IPA, Black Abbey The Rose Blonde

Seltzers: High Noon (All Flavors), Spritz Society (All Flavors)

WINES

Sparkling: Chandon Sparkling Brut, La Marca Prosecco

White: Proverb Chardonnay, Clos Du Bois Chardonnay, Estancia Pinot Grigio, Urban Mosel Riesling, Barefoot Moscato, Melrosa Sauvignon Blanc, Whispering Angel Rose

Red: Proverb Cabernet, Fransiscan Cabernet, Mark West Pinot Noir, Apothic Red Blend, Alamos Malbec, Melrosa Cabernet

NON ALCOHOLIC BEVERAGES

Includes Sodas (Pepsi Products), Juices, Bottled Water, Redbulls, NA Budweiser

(Brands subject to change based on supplier availability)

Bartender fees: \$200.00 plus tax per bartender for up to 3-hour period per bartender,
\$75.00 plus tax additional per hour over 3 hours.

A Bartender fee is waived for host bars if sales exceed \$1,000 before service charge and tax per bar.

A Bartender fee is waived for cash bars if sales exceed \$1,500 before service charge and tax per bar.



BAR PACKAGES



Beer/Wine/Non-Alcoholic Package

BEERS

Domestic: Bud-light, Budweiser, Michelob Ultra

Import: Heineken, Corona Extra

Craft: Goose Island IPA, Mill Creek Lil Darling, Murphy's Irish Stout,
Yee-Haw IPA, Black Abbey The Rose Blonde

Seltzers: High Noon (All Flavors), Spritz Society (All Flavors)

WINES

Sparkling: Chandon Sparkling Brut, La Marca Prosecco

White: Proverb Chardonnay, Clos Du Bois Chardonnay, Estancia Pinot Grigio,
Urban Mosel Riesling, Barefoot Moscato, Melorosa Sauvignon Blanc,
Whispering Angel Rose

Red: Proverb Cabernet, Fransiscan Cabernet, Mark West Pinot Noir,
Apothic Red Blend, Alamos

Malbec, Melorosa Cabernet

NON-ALCOHOLIC BEVERAGES

Pepsi Products, Juices, Bottled Waters, Redbulls, NA Budweiser

(Brands subject to change based on supplier availability)

Bartender fees: \$200.00 plus tax per bartender for up to 3-hour period per bartender,
\$75.00 plus tax additional per hour over 3 hours.

A Bartender fee is waived for host bars if sales exceed \$1,000 before service charge and tax per bar.

A Bartender fee is waived for cash bars if sales exceed \$1,500 before service charge and tax per bar.



BAR PACKAGES



Super Premium Drink Package

SPIRITS

Vodka: Grey Goose, Belvedere, Ciroc

Rum: Ron Zacapa

Gin: Tanqueray 10, Hendrix

Whiskey: Angel's Envy, Woodford Reserve, Basil Hayden

Tequila: Casamigos Blanco/Reposado, Don Julio Blanco/Reposado/Anejo, Patron Blanco/Reposado/Anejo, Avion Silver/Reposado, 818 Blanco/Reposado/Anejo

BEERS

Domestic: Budlight, Budweiser, Michelob Ultra

Import: Heineken, Corona Extra

Craft: Goose Island IPA, Mill Creek Lil Darling, Murphy's Irish Stout, Yee-Haw IPA, Black Abbey The Rose Blonde

Seltzers: High Noon (All Flavors), Spritz Society (All Flavors)

WINES

Sparkling: Chandon Sparkling Brut, La Marca Prosecco

White: Proverb Chardonnay, Clos Du Bois Chardonnay, Estancia Pinot Grigio, Urban Mosel Riesling, Barefoot Moscato, Melorosa Sauvignon Blanc, Whispering Angel Rose

Red: Proverb Cabernet, Fransiscan Cabernet, Mark West Pinot Noir, Apothic Red Blend, Alamos Malbec, Melorosa Cabernet

NON ALCOHOLIC BEVERAGES

Includes Sodas (Pepsi Products), Juices, Bottled Water, Redbulls, NA Budweiser

(Brands subject to change based on supplier availability)

Bartender fees: \$200.00 plus tax per bartender for up to 3-hour period per bartender, \$75.00 plus tax additional per hour over 3 hours.

A Bartender fee is waived for host bars if sales exceed \$1,000 before service charge and tax per bar.

A Bartender fee is waived for cash bars if sales exceed \$1,500 before service charge and tax per bar.

RECEPTIONS



Passed Hors d'oeuvres

Standard

Passed for one hour. 2 pieces per person per item.

- Spanakopita with Tzatziki
- Jo Foxit's Mac and Cheese Bites with Chipotle Ranch
- Franks in a Blanket with Spicy Mustard
- Mushroom Tartlet (v)
- Tomato, Mozzarella Bite with Balsamic Reduction (gf)
- Pretzel Bites with Beer Cheese (v)
- Meatloaf Meatballs with Spicy Ketchup
- Hot Chicken Bites

Premium

Passed for one hour. 1.5 pieces per person per item.

- Beef Wellington
- Biscuits with Ham
- Mini Crab Cakes with Tartar Sauce
- Bacon Wrapped Scallops (gf)
- Shrimp with Pineapple Skewer with Sweet Chili Glaze (gf)
- Tuna Poke Bites

Sliders

Passed for one hour. 1.5 serving per person per item.

- Bison with Bacon Jam, Aged Cheddar
- Black Angus with Burger Sauce, American cheese, Caramelized Onions
- Pork Belly with Coke Hoisin, Pickled Vegetarian Salad
- Impossible Slider with Caramelized Onions, Burger Sauce (v)

Reception Stations

- **Sugar's Salmon** - Pan Roasted with Blue Berry Bourbon Sauce, Chef's Selection of Accompaniment (gf)
- **Violet's Herb Roasted Chicken Au Jus** - Chef's Selection of Accompaniment (gf)
- **Spice's Nashville Hot Chicken** - Southern Fried Chicken, Buttermilk Biscuits, Pickles, Chef's Selection of Accompaniment
- **Jimbo's Roasted Pork** - Roasted Apples, Bourbon Cream Peppercorn Sauce, Chef's Selection of Accompaniment (gf)
- **Shiner's Mac and Cheese** - Bacon, Chorizo, Roasted Peppers, Shredded Cheeses
- **Lizzie's Pasta Station** - Chef's Selection of (2) Pastas accompanied with Alfredo and Marinara Sauce, Roasted Vegetables, Shredded Parmesan Cheese, Grilled Chicken, and Italian Sausage
- **Mason's Crab Cakes** - Cocktail Sauce, Tartar Sauce, and Lemons
- **Market Fish** - Seasonal Accompaniments (gf)
- **Atlas' Shrimp and Grits** - Cajun Shrimp in a White Wine Pan Sauce, Roasted Shallots, Tomatoes, Seasonal Grits (gf)
- **Bobo's Braised Beef** - Red Wine Demi, Crispy Shallots, Chef's Choice of Accompaniment

Carving Stations

unless stated as Market Price

- Turkey Breast with Gravy, Mini Rolls, Cranberry Sauce
- Honey Ham with Biscuits, Honey Mustard
- Roast Beef with Mini Rolls, Horseradish, Tiger Sauce, Au Jus
- Prime Rib with Mini Rolls, Horseradish, Tiger Sauce, Au Jus - **Market Price**

Carver fee \$200 plus for up to a 2-hour period - \$75 plus tax per hour over 2nd hour.

DINNER BUFFETS



Minimum of 50 guests

(2) Entrée Option

(3) Entrée Option

Add a Carving Station

Carving Station for an entrée substitute

Salad *(Kindly Select One)*

- Caesar Salad - Focaccia Croutons, Shaved Parmesan, Classic Caesar Dressing
- Mixed Green Salad - Seasonal Fruit, Candied Pecans, Roasted Shallot Vinaigrette (gf)
- Roasted Beet Salad - Field Greens, Goat Cheese, Pistachio, Herb Vinaigrette (gf)
- Compressed Melon and Mozzarella - Basil, Microgreens, Country Ham, Sorghum Balsamic Vinaigrette (gf)
- Grains and Greens - Roasted Squash, Walnuts, Feta, Arugula and Tri-colored Quinoa

Entrées

- **Salmon** - Pan Roasted with Blue Berry Bourbon Sauce (gf)
- **Herb Roasted Chicken Au Jus** (gf)
- **Nashville Hot Chicken** - Southern Fried Chicken with Buttermilk Biscuits, Pickles
- **Jimbo's Roasted Pork** - Roasted Apples, Bourbon Cream Peppercorn Sauce (gf)
- **Pasta Station** - Chef's Selection of (2) Pastas accompanied with Alfredo and Marinara Sauce, Roasted Vegetables, Shredded Parmesan Cheese, Grilled Chicken, and Italian Sausage
- **Jo Foxit's Mac and Cheese** - Bacon, Chorizo, Roasted Peppers, Shredded Cheeses
- **Crab Cakes** - with Cocktail Sauce, Tartar Sauce and Lemons (gf)
- **Market Fish** (gf)
- **Shrimp and Grits** - Cajun Shrimp in a White Wine Pan Sauce with Roasted Shallots and Tomatoes (gf) *(no starch accompaniment)*
- **Bobo's Braised Beef** - Red Wine Demi, Crispy Shallots with Chef's Choice of Vegan Meatball, Chicken Peas, Impossible Meat, Carrots, Mushrooms, Onions topped with a Mushroom Demi

Vegetables - Select One

- Collard Greens(gf)*
- Country Green Beans (gf)*
- Roasted Asparagus (gf)*
- Grilled Broccolini (gf)*
- Roasted Root Vegetables (gf)*
- Roasted Butternut Squash (gf)*
- Summer Squash medley (gf)*

Starches - Select One

- Mashed Potatoes (gf)
- Roasted Sweet Potatoes (gf)
- Roasted Pee-Wee Potatoes (gf)*
- Pimento Cheese Grits (gf)
- Jasmine Rice Pilaf (gf)*
- Seasonal Risotto (gf)
- Lemon Garlic Couscous*

* Can be made vegan

Petite Dessert Platter

(Choice of 3) 1.5 servings of each per person

- Mini Cheesecake
- Mini Key Lime Pie
- Mini Salted Caramel Tarts
- Mini Buttermilk Tarts
- Mini Chocolaté Cakes

Chef's Selection of Rolls and Butter

All Buffets are served with Freshly Brewed Coffee (Regular and Decaf), Hot Tea, Iced Tea, and Iced Water.
Creative custom menu options available upon request.



WOOLWORTH
THEATRE

EVENTS &
CATERING

223 Rep. John Lewis Way N.
Nashville, TN 37219

info@woolworththeatre.com