

## CATERING AND PRIVATE DINING

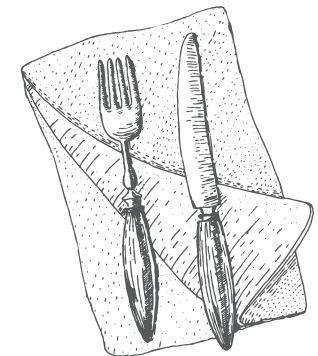
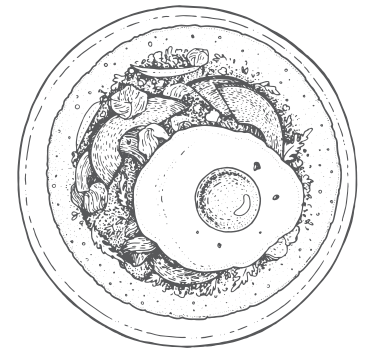
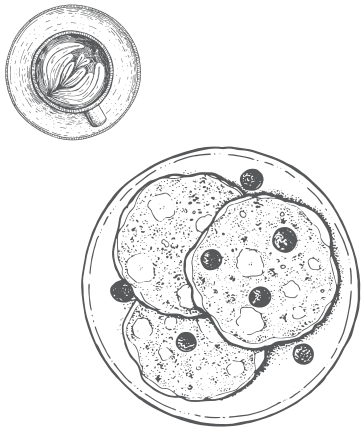
### BREAKFAST

A La Carte Build Your Own Buffet  
priced per person

Scrambled Eggs	\$4
Potato Hash	\$4
Bacon	\$4
Shaved Ham	\$4
Grits	\$4
Fried Chicken, Sausage or Ham Biscuits	\$4
add cheese	+\$1
Yogurt Parfait	\$4
Biscuits with House Jam & Whipped Butter	\$4
Fruit Display	\$5
Sweet Potato Pancakes	\$5

Non-Alcoholic Beverage Station  
priced per person

Coffee	\$3
Assorted Juices	\$2.50



# WOOLWORTH

events@woolworthonfifth.com

ON 5<sup>TH</sup>

221 5th Ave N, Nashville, TN 37219 (615) 891-1361

## PASSED APPETIZERS

priced per person

<b>Medallion of Beef</b> hoe cake, chimichurri	\$6
<b>Get Pickled</b> pickled & fried okra, jalapeño, dill pickle chip, house ranch dressing (vegetarian)	\$4
<b>Nashville Hot Chicken Sliders</b> bleu cheese slaw, pickle chip, toasted slider bun	\$6
<b>BBQ Rumaki</b> bacon-wrapped water chestnut, BBQ sauce	\$4
<b>Sweet Potato Biscuits</b> shaved ham, maple aioli	\$5
<b>Fried Green Tomato Napoleon</b> crispy goat cheese, hot pepper jam	\$4
<b>Southern Bruschetta</b> chef's selection based on seasonal ingredients (vegetarian)	\$4
<b>Caprese Skewer</b> (vegetarian) cherry tomato, buffalo mozzarella, fresh basil, balsamic syrup	\$5
<b>Chopped Shrimp Cocktail</b> crispy tortilla	\$8
<b>Roasted Brussels &amp; Bacon</b>	\$5

## STATIONED APPETIZERS

priced per person

<b>Southern Charcuterie Display</b> local cured meats with pickles, whole grain mustard, fresh breads	\$6.00
<b>Artisan Cheese Display</b> local and gourmet cheeses paired with a variety of nuts and seasonal fruit (vegetarian)	\$6.00
<b>Crudités Display</b> seasonal variety of fresh vegetables with assorted dipping sauces (vegan - no dipping sauce)	\$4.50
<b>Fresh Fruit Display</b> seasonal variety of fresh cut fruit (vegan)	\$5.00

## STATIONED DESSERTS

Priced	Bite Size / Full Size
Warm Brownie	\$4 / \$8
Bread Pudding	\$4 / \$8
Apple Cobbler	\$4 / \$8

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## LUNCH

### A La Carte Build Your Own Buffet

your choice of one (1) salad, two (2) proteins, two (2) sides

**\$26 per person**

#### SALADS

##### Caesar Salad

romaine, garlic croutons, parmesan, caesar dressing

##### Woolworth Salad

shaved brussels sprouts, kale, arugula, carrot, cucumber, craisins, pumpkin seeds, green goddess dressing

##### Wedge Salad

iceberg lettuce wedge, ranch, bleu cheese crumbles, tomato, bacon

#### PROTEINS

##### Home-Style Fried Chicken

##### Grilled Boneless Chicken Breast

##### Bistro Steak

##### Grilled Salmon

#### SIDES

Brussels & Bacon  
Macaroni & Cheese

Buttered Broccolini  
Green Beans

Coleslaw  
Stewed White Beans

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## DINNER BUFFET STYLE

### Dinner Buffet Menu Option 1

choice of two (2) Dinner Salads  
choice of three (3) Dinner Sides

plus

#### Shrimp & Grits

sautéed jumbo shrimp, lasso gravy, weisenberg grits

Herb Roasted Chicken or Home-Style Fried Chicken

**\$38 per person**

### Dinner Buffet Menu Option 2

choice of two (2) Dinner Salads  
choice of three (3) Dinner Sides

plus

#### Braised Short Ribs

wild onion demi-glace

Herb Roasted Chicken or Home-Style Fried Chicken

#### Penne

spicy italian sausage, buffalo mozzarella, pomodoro sauce

**\$44 per person**

### SALADS

#### Caeser Salad

romaine, garlic croutons, parmesan, caesar dressing

#### Woolworth Salad

shaved brussels sprouts, kale, arugula, carrot, cucumber,  
craisins, pumpkin seeds, green goddess dressing

#### Wedge Salad

iceberg lettuce wedge, ranch, bleu cheese crumbles,  
tomato, bacon

### SIDES

#### Brussels & Bacon

Buttered Broccolini

#### Coleslaw

Macaroni & Cheese

#### Green Beans

Stewed White Beans

## DINNER PRIX FIXE

### Dinner Prix Fixe Menu Option 1

#### COURSE ONE

##### **Seasonal Soup**

chef's selection based on seasonal ingredients

##### **Woolworth Salad**

shaved brussels sprouts, kale, arugula, carrot, cucumber, raisins, pumpkin seeds, green goddess dressing

#### COURSE TWO

##### **Grilled Salmon**

sautéed rainbow swiss chard, broccolini, whole grain mustard sauce

##### **Braised Short Ribs**

wild onion demi-glace

##### **Fried Chicken Quarter**

haricot verts, garlic fries

#### COURSE THREE

##### **Warm Brownie**

##### **Apple Cobbler**

##### **Bread Pudding**

\$55 per person

### Dinner Prix Fixe Menu Option 2

#### COURSE ONE

##### **Seasonal Soup**

chef's selection based on seasonal ingredients

##### **Woolworth Salad**

shaved brussels sprouts, kale, arugula, carrot, cucumber, raisins, pumpkin seeds, green goddess dressing

##### **Wedge Salad**

iceberg lettuce wedge, ranch, bleu cheese crumbles, tomato (can add bacon)

#### COURSE TWO

##### **Grilled Salmon**

sautéed rainbow swiss chard, broccolini, whole grain mustard sauce

##### **Bistro Steak**

buttered broccolini, sweet soy

##### **Penne**

spicy italian sausage, buffalo mozzarella, pomodoro sauce

##### **Herb Roasted Chicken Breast**

brussels & bacon, truffle smashed potatoes, dijon cream

#### COURSE THREE

##### **Warm Brownie**

##### **Apple Cobbler**

##### **Bread Pudding**

\$65 per person