



Mere Bulles



INDIVIDUAL HORS D'OEUVRES



— BUTLER~PASSED HORS D'OEUVRES —

*The following selections are designed to enhance your lunch or dinner.
There is a minimum order of four selections and three dozen of each is required.
Hors d'oeuvres are priced per dozen. Refer to our Reception Menu for platter and chafing dish
choices. Our team recommends a minimum of six pieces per person.*

Cold Hors D'oeuvres

Shrimp cocktail *with cocktail sauce*
\$44.00 per doz

California Rolls *with soy & ginger*
\$36.00 per doz

Roast Beef Roulades *with roasted red pepper cream*
\$36.00 per doz

Roasted Red Pepper & Pesto Crostini
\$30.00 per doz

Cucumber Wheel
with feta cheese mousse and dried cranberries
\$29.00 per doz

Chicken ~ Basil Roulade Canapé
\$30.00 per doz

Plum Tomato and Fresh Mozzarella
with spinach pesto on toasted crostini
\$32.00 per doz

Spinach & Artichoke Mousse
with pecorino cheese on toasted crostini
\$34.00 per doz

Crisp Prosciutto Cup
filled with artichoke white truffle mousse
\$38.00 per doz

Ahi Tuna Tartar Lettuce Bites
with avocado and fried wonton
\$48.00 per doz

Shrimp Caesar on Crostini
\$48.00 per doz

Capreci Skewers *(seasonal)*
*tri-colored tomatoes with buffalo mozzarella, basil
and balsamic reduction*
\$36.00 per doz

Stuffed Egg with Bacon, Jalapeno and Red Peppers
\$30.00 per doz

Black Forest Ham Wrapped Asparagus
\$34.00 per doz



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choices. Our team recommends a minimum of six pieces per person.*

Hot Hors D'oeuvres

Vegetable Egg Rolls <i>with ginger dipping sauce</i> \$39.00 per doz	Rib Rolls \$60.00 per doz
Broiled Artichoke Parmesan Puff \$32.00 per doz	Coconut Fried Shrimp \$48.00 per doz
Spinach and Feta Cheese <i>in crisp phyllo pastry</i> \$32.00 per doz	Stuffed New Potato <i>with bacon, cheddar and sour cream</i> \$38.00 per doz
Chicken & Pepper Jack Cheese Wrapped with Bacon \$48.00 per doz	Tomato & Brie Bruschetta <i>with basil pesto and Parmesan cheese</i> \$30.00 per doz
Petite Crab Cakes <i>with lemon aioli</i> \$84.00 per doz	Beef Tenderloin, Shiitake Mushroom and Feta on Crostini \$48.00 per doz
Prosciutto Wrapped Gulf Shrimp \$48.00 per doz	Blackberry Barbecue Slider <i>with Asian slaw</i> \$42.00 per doz
Miniature Beef Wellingtons \$48.00 per doz	Smoked Chicken Cream Puff \$34.00 per doz
Mushroom Croquettes <i>with dijon cream sauce</i> \$40.00 per doz	



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COCKTAIL RECEPTION MENUS



Twenty-Five Person Minimum

Mère Bulles' Reception Menus offer a wide variety of hot and cold hors d'oeuvres. Items are designed and displayed for buffet platter or chafing dish service. All items are charged per person and all buffets must include a minimum of five choices. Please allow our team to assist you in the number of pieces needed for your event. Mère Bulles reception buffets are based on a 2 1/2 hour period.

Cold Reception Hors D'oeuvres

Imported and Domestic Cheese Assortment
with crackers and grape clusters \$6

California Rolls
with pickled ginger, soy and wasabi \$5

Assorted Fresh Fruits & Berries
with creamy orange dipping sauce \$5

Garden Fresh Vegetable Crudités served
with chef's selection of two fresh dips \$5

House Smoked Salmon
*with lemon cream cheese, red onion relish, chopped
eggs served with crostinis \$7*

Fresh Sliced Tri-colored Tomatoes (seasonal)
with buffalo mozzarella, balsamic and basil \$5

Seared Ahi Tuna Platter *with wasabi,
ginger and Asian slaw \$8*

South of the Border
guacamole, salsa verde, chips and spinach dip \$5

Black Forest Ham Wrapped Asparagus \$5

Tenderloin Steak Tartar
with onion, capers and toast points \$7

Shrimp Cocktail
with cocktail sauce and lemon \$8

Shrimp Caesar on Crostini \$7

Hot Reception Hors D'oeuvres

Jumbo Seared Scallop
with lemon-lobster buerre blanc \$15

House Made Meatballs *with sour cream sauce \$6*

Chorizo and Chicken Quesadillas
with pico de gallo and cilantro-lime sour cream \$5

Rib Rolls *with horseradish cream \$9*

Chicken and Pepper Jack Cheese Wrapped with Bacon \$7

Artichoke and Goat Cheese Croquettes
with red pepper dip \$5

Petite Crab Cakes *with lemon aioli \$15*

Black Forest Ham and Swiss Cheese Croissants \$5

Vegetarian Egg Rolls *with spicy mustard \$6*

Spinach and Feta Cheese *in phyllo dough \$5*

Whole Baked Brie *with caramelized apples and pecans,
served with raisin bread croutons \$5*

Pork Pot Stickers *with hoisen glaze \$6*

Miniature Beef Wellingtons \$7

Barbecue Pulled Pork *on silver dollar rolls \$6*

Shrimp and Andouille Sausage Kabobs \$8

Beef Tenderloin, Shiitake Mushroom and Feta on Crostini \$5

Blackberry Barbecue Slider *with Asian slaw \$6*

Flame Roasted Vegetables and Marinated Portobello
Mushrooms *with dipping sauces \$5*



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CARVED FROM OUR BUTCHER'S BLOCK



Twenty-Five Person Minimum

Enhance your buffet with one of our chef-attended carving or action stations. There is a minimum requirement of four hors d'oeuvres prior to adding a station. All selections are served with house made wheat rolls.

A \$75.00 attendant fee will apply for each carved item.

Angus Beef Tenderloin
*accompanied by Dijon mustard,
horseradish cream*
\$23

Bourbon Mustard Glazed Ham
*accompanied by Dijon mustard,
horseradish cream*
\$12

House Roasted Turkey Breast
*sage sauce, dried fruit chutney, mustard and
mayonnaise*
\$12

Cracked Pepper Crusted Roast Sirloin
*accompanied by Dijon mustard,
horseradish cream*
\$16

Soy Plum Glazed Salmon
\$15

Angus Prime Rib
*served with hot au jus, Dijon mustard and
horseradish cream*
\$21

Roasted Pork Loin
with mustard and horseradish cream
\$12

Ahi Tuna Loin
*encrusted with blackening spices and served with
wasabi, ginger and soy sauce*
\$16

— SIDE ITEMS —

all side items are \$6 per person

Roasted Mixed Vegetables
Mixed Julienne Vegetables
Brussel Sprouts & Carrots
Grilled Asparagus
Haricot Verts
Mashed Potatoes

Fingerling Potatoes
Wild Rice Pilaf
White Rice
Cilantro Lime Rice
Goat Cheese Grits



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ACTION STATIONS



Specialty Mini-Soup Station

Choose any of our homemade soups served in demitasse cups with accompanying garnishes.

Classic crab bisque, shrimp & corn chowder, vegetarian black bean, seafood gumbo, chicken pasta, creamy baked potato, chicken tortilla
\$10++

Pasta Station

(choose two pastas)

Penne, Bowtie or Linguini

with your choice of three chef-prepared sauces:

Bolognese meat sauce, creamy alfredo, pesto & olive oil, roasted tomato marinara, white wine dill cream sauce or Cajun cream sauce.

Choose six freshly prepared toppings from:

artichokes, assorted mushrooms, sundried tomatoes, spinach, red onion, roasted red peppers, bacon, Italian sausage, shrimp, salmon bites or grilled chicken

\$10++

\$75 attendant fee per chef

Caesar & Field Green Salad Bowl

Mesclun mixed greens and crisp chopped romaine with toppings of: cherry tomatoes, cucumber slices, spiced walnuts, red onion, feta cheese, shaved carrots, herbed foccacia croutons, pecorino romano cheese balsamic vinaigrette dressing classic caesar dressing

\$8++

Specialty Salad Station

spinach, chopped kale and Mesclun mixed greens
Toppings (choose 5): crumbled bleu cheese, spiced walnuts, strawberry mango salsa, granny smith apples, crumbled bacon, diced red onion, cherry tomatoes, julienne vegetables, feta cheese, herbed foccacia crouton
Dressings (choose 3): lemon herb vinaigrette, strawberry balsamic vinaigrette, blue cheese, ranch, honey Dijon
\$12++

Classic Smoked Salmon Presentation

accompanied by capers, chopped egg, sour cream, sliced tomatoes, lemon wedges and diced red onion
\$15++

Chilled Shellfish Presentation

giant shrimp, large cocktail crab claws, fresh oysters & poached mussels, cocktail sauce, Cajun remoulade over crushed ice
\$MKT

Bread Service

\$4



DESSERT



The Famous Chocolate Fountain

cascades of warm chocolate to coat your favorite treats: marshmallows, strawberries, pineapple, and assorted cookies
\$10++

Assorted Dessert Tray

Bite-sized pieces of miscellaneous desserts selections based on availability
\$8++



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BAR ARRANGEMENTS



— BAR PACKAGES —

Basic Package includes:

1 hour - \$16.00 per person, 2 hours - \$21.00 per person, 3 hours - \$26.00 per person

Well Brands of Liquors

*McCormick Vodka
McCormick Gin
McCormick Rum*

*Kentucky Gentleman Bourbon
Inverhouse Scotch
Montezuma Tequila*

Three Selected Bottles of Wine or Champagne

*Coastal Vines Chardonnay
Coastal Vines Cabernet
Coastal Vines Merlot
Coastal Vines White Zinfandel
Coastal Vines Pinot Noir
Coastal Vines Pinot Grigio
Wycliff Brut*

All Bottled & Draft Beers

(availability may vary on date of event)



Mère Bulles



BAR ARRANGEMENTS



PACKAGE ENHANCEMENTS

Call Bar Package

1 hour - \$20.00 per person, 2 hours - \$24.00 per person, 3 hours - \$28.00 per person

Tito's Vodka
Skyy Vodka
Jack Daniel's

Captain Morgan Spiced Rum
Dewars White Label Scotch

Johnnie Walker Red
El Jimador Tequila
Bacardi Light Rum

Premium Brands

1 hour - \$24.00 per person, 2 hours - \$28.00 per person, 3 hours - \$32.00 per person

Grey Goose Vodka
Belvedere Vodka
Bombay Sapphire Gin
Beefeater Gin

Tanqueray Gin
Chivas Regal Scotch
Johnnie Walker Black
Crown Royal

Makers Mark Bourbon
Bacardi Light Rum
Captain Morgan Spiced Rum
Patron Silver Tequila

Four Selected Wines

Chardonnay
Coastal Vines
Kendall Jackson
F. Coppola
Raeburn

Pinot Grigio
Coastal Vines
Kris
Jones Pinot Gris

Sauvignon Blanc
Glazebrook
Hess Shiretail Creek

Pinot Noir
Coastal Vines
Le Grand

Cabernet Sauvignon
Coastal Vines
Queens Peak
Drumheller

Other Reds
Gascon Malbec
Coastal Vines Merlot
Charles Smith Velvet
Devil Merlot

Other Whites
Coastal Vines White Zin
Beringer Dry Rose
Relax Riesling

Sparkling
Wycliff Brut
Cavicchiolo Prosecco
Ruffino Sparkling Rose

All Bottled & Draft Beers

(availability may vary on date of event)



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BAR ARRANGEMENTS



— BARS BY CONSUMPTION —

As a Mère Bulles service standard, our wait staff serves all beverages.

Portable bars are necessary for parties of more than 100 guests. A \$150 bar set up fee will apply. A tallied consumption bar includes a selection of (7) banquet brands with unlimited beverage service, priced per drink and charged to host based upon consumption.

Prices do not include 9.75% TN State sales & 15% excise taxes and gratuity.

Well Brands

Kentucky Gentleman Bourbon
McCormick Vodka

McCormick Gin
McCormick Rum

Inverhouse Scotch
Montezuma Tequila

Call Brands

Tito's Vodka
Jack Daniel's

Sky Vodka
Dewars 12 Year Scotch
Beefeater Gin

El Jimador Tequila
Bacardi Light Rum

Premium Brands

Grey Goose Vodka
Belvedere Vodka
Bombay Sapphire Gin
Tanqueray Gin

Johnnie Walker Red Scotch
Crown Royal
Makers Mark Bourbon
Bacardi Light Rum

Patron Silver Tequila
Codigo Blanco Tequila
Captain Morgan Spiced Rum
Gosling's Dark Rum

Choice of four wines

All wines charged by the bottle

All Bottle & Draft Beers

(availability may vary on date of event)



Mère Bulles



EVENT AND PRIVATE ROOM POLICIES



- A credit card and signed confirmation is required to reserve a private room. If your contract is not signed two weeks prior to your event, Mère Bulles reserves the right to book over your event. Signed contracts are a necessity.
- Parties of 20 or greater must be contracted on a planned menu. A planned menu insures efficient and timely service for all guests in the restaurant.
- Your planned menu must be arranged within two weeks prior to your event date.
- A confirmed and guaranteed number of guests is required 72 hours prior to your function. If confirmation is not received via email, you will be charged for the number of guests stated on the contract. Please plan and RSVP your event properly. You are contracting with Mère Bulles to execute and service your event; we are not responsible for no-show guests. A best-guess estimate of people attending your event is required 14 days prior to your event.
- Please notify Mère Bulles management of any guests that have special needs/disabilities so Mère Bulles staff can plan accordingly.
- Mère Bulles does not charge room rental fees. However, there is a room minimum that must be met. The room minimum includes food and alcohol. The room minimum is based on the subtotal, excluding tax and gratuity. Audio Visual, Chef Attendant, equipment rental, transportation service fees and additional room set up fees are not included in the room minimum expectation. In addition, alcohol purchased on a separate check cash basis is excluded from the room minimum.
- Room minimums not met will be assessed a room charge equal to the difference between the food & beverage subtotal and the agreed upon room minimum. Preparing food or beverage for takeout is not permitted for greater than the guaranteed number of guests; no-show and delayed guests may be provided food to go. Tennessee state law prohibits the sale of wine, beer and liquor for off-premise consumption.
- All charges and fees must be on one check unless otherwise authorized by management prior to your function. Separate checks take an excessive time to process, thus diminishing the quality experience of your guests and the other guests in the restaurant.
- Any special requirements, such as live music or a DJ, must be pre-approved before your event. Live amplified music is allowed only in the event of a whole house buy-out or if expressly stated in the event contract.
- We suggest parties of 25 or greater pre-select wine and beer to ensure availability of the desired product. Parties consuming alcohol with greater than 100 guests must have pre-selected wines and/or a separate bar arrangement and set up. Our existing main bar will adequately service up to 100 guests only. There is a \$150 fee to have a separate bar (liquors) set up. Wine tables may be set up at management discretion for the service convenience of your guests for no charge.
- Payment is required at the end of the function, unless otherwise discussed with management prior to your function. Personal and corporate checks are very much welcome with advance notice. Hand-keyed credit card authorizations without a security code require a 3% service fee to cover additional processor security charges.
- A 20% gratuity charge will be added to all charges and fees before sales and excise taxes. Tennessee State sales tax is 9.75%. Tennessee State Excise taxes on liquor & wine are 15%.
- Chef-attended stations require a \$75.00 fee per chef.
- Mashed potatoes and the chef's choice of vegetables will be used as side items for all entrées unless a different request is made and noted on the contract. The dietary needs and special requests of your individual guests will be respected and serviced whenever possible. Menu items are subject to change due to availability and seasonality.
- Mère Bulles may include a "damage and/or cleaning fee," subsequent to the event, in order to cover the cost of repairing and cleaning any of the restaurant facilities harmed or excessively soiled during the event. All damages and excessive cleaning instances will be photographed and forwarded to you prior to a damage fee assessment.
- Mère Bulles will happily host your wedding ceremony for up to 60 guests for \$300. Mère Bulles will assign a wedding director to coordinate the time management and flow of your wedding reception for \$250. Mère Bulles provides complimentary cake cutting for a single cake; additional cakes will be assessed a \$75 fee.
- A \$150.00 clean-up fee will be in effect if confetti, rice, birdseed, flower petals or any other unusual decorative items are used. Transparent tape is not allowed under any circumstances.
- Signed confirmation and credit card are required to reserve a private room. Notice of cancellation must be given two weeks in advance. Failure to do so will result in the reservation credit card being charged half of the room minimum amount. Wedding receptions are subject to a 50% non-refundable advance deposit.