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
# Individual Hors d’Oeuvres

## Butler-Passed Hors d’Oeuvres

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## Hot Hors d’oeuvres

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Egg Rolls with ginger dipping sauce</td>
<td>$39.00</td>
</tr>
<tr>
<td>Broiled Artichoke Parmesan Puff</td>
<td>$32.00</td>
</tr>
<tr>
<td>Spinach and Feta Cheese in crisp phyllo pastry</td>
<td>$32.00</td>
</tr>
<tr>
<td>Chicken &amp; Pepper Jack Cheese Wrapped with Bacon</td>
<td>$48.00</td>
</tr>
<tr>
<td>Petite Crab Cakes with lemon aioli</td>
<td>$84.00</td>
</tr>
<tr>
<td>Prosciutto Wrapped Gulf Shrimp</td>
<td>$48.00</td>
</tr>
<tr>
<td>Miniature Beef Wellingtons</td>
<td>$48.00</td>
</tr>
<tr>
<td>Mushroom Croquettes with dijon cream sauce</td>
<td>$40.00</td>
</tr>
<tr>
<td>Rib Rolls</td>
<td>$60.00</td>
</tr>
<tr>
<td>Coconut Fried Shrimp</td>
<td>$48.00</td>
</tr>
<tr>
<td>Stuffed New Potato with bacon, cheddar and sour cream</td>
<td>$38.00</td>
</tr>
<tr>
<td>Tomato &amp; Brie Bruschetta with basil pesto and Parmesan cheese</td>
<td>$30.00</td>
</tr>
<tr>
<td>Beef Tenderloin, Shiitake Mushroom and Feta on Crostini</td>
<td>$48.00</td>
</tr>
<tr>
<td>Blackberry Barbecue Slider with Asian slaw</td>
<td>$42.00</td>
</tr>
<tr>
<td>Smoked Chicken Cream Puff</td>
<td>$34.00</td>
</tr>
</tbody>
</table>
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 21/2 hour period.

<table>
<thead>
<tr>
<th>Cold Reception Hors D’oeuvres</th>
<th>Hot Reception Hors D’oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imported and Domestic Cheese Assortment with crackers and grape clusters</td>
<td>Jumbo Seared Scallop with lemon-lobster buerre blanc</td>
</tr>
<tr>
<td>California Rolls with pickled ginger, soy and wasabi</td>
<td>House Made Meatballs with sour cream sauce</td>
</tr>
<tr>
<td>Assorted Fresh Fruits &amp; Berries with creamy orange dipping sauce</td>
<td>Chorizo and Chicken Quesadillas with pico de gallo and cilantro-lime sour cream</td>
</tr>
<tr>
<td>Garden Fresh Vegetable Crudités served with chef’s selection of two fresh dips</td>
<td>Rib Rolls with horseradish cream</td>
</tr>
<tr>
<td>House Smoked Salmon with lemon cream cheese, red onion relish, chopped eggs served with crostinis</td>
<td>Chicken and Pepper Jack Cheese Wrapped with Bacon</td>
</tr>
<tr>
<td>Fresh Sliced Tri-colored Tomatoes (seasonal) with buffalo mozzarella, balsamic and basil</td>
<td>Artichoke and Goat Cheese Croquettes with red pepper dip</td>
</tr>
<tr>
<td>Seared Ahi Tuna Platter with wasabi, ginger and Asian slaw</td>
<td>Petite Crab Cakes with lemon aioli</td>
</tr>
<tr>
<td>South of the Border guacamole, salsa verde, chips and spinach dip</td>
<td>Black Forest Ham and Swiss Cheese Croissants</td>
</tr>
<tr>
<td>Black Forest Ham Wrapped Asparagus</td>
<td>Vegetarian Egg Rolls with spicy mustard</td>
</tr>
<tr>
<td>Tenderloin Steak Tartar with onion, capers and toast points</td>
<td>Spinach and Feta Cheese in phyllo dough</td>
</tr>
<tr>
<td>Shrimp Cocktail with cocktail sauce and lemon</td>
<td>Whole Baked Brie with caramelized apples and pecans, served with raisin bread croutons</td>
</tr>
<tr>
<td>Shrimp Caesar on Crostini</td>
<td>Pork Pot Stickers with hoisen glaze</td>
</tr>
<tr>
<td></td>
<td>Miniature Beef Wellingtons</td>
</tr>
<tr>
<td></td>
<td>Barbecue Pulled Pork on silver dollar rolls</td>
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<tr>
<td></td>
<td>Shrimp and Andouille Sausage Kabobs</td>
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<tr>
<td></td>
<td>Beef Tenderloin, Shiitake Mushroom and Feta on Crostini</td>
</tr>
<tr>
<td></td>
<td>Blackberry Barbecue Slider with Asian slaw</td>
</tr>
<tr>
<td></td>
<td>Flame Roasted Vegetables and Marinated Portobello Mushrooms with dipping sauces</td>
</tr>
</tbody>
</table>
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

Roast ed 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
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++

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++
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)
### 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

<table>
<thead>
<tr>
<th>Drinks</th>
<th>1 hour</th>
<th>2 hours</th>
<th>3 hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tito's Vodka</td>
<td>$20.00</td>
<td>$24.00</td>
<td>$28.00</td>
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<tr>
<td>Skyy Vodka</td>
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<tr>
<td>Jack Daniel’s</td>
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<tr>
<td>Captain Morgan Spiced Rum</td>
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<tr>
<td>Dewars White Label Scotch</td>
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<tr>
<td>Johnnie Walker Red</td>
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<tr>
<td>El Jimador Tequila</td>
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<tr>
<td>Bacardi Light Rum</td>
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</tbody>
</table>

#### Premium Brands

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

<table>
<thead>
<tr>
<th>Drinks</th>
<th>1 hour</th>
<th>2 hours</th>
<th>3 hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grey Goose Vodka</td>
<td>$24.00</td>
<td>$28.00</td>
<td>$32.00</td>
</tr>
<tr>
<td>Belvedere Vodka</td>
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<tr>
<td>Bombay Sapphire Gin</td>
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<tr>
<td>Beefeater Gin</td>
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<tr>
<td>Tanqueray Gin</td>
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</tr>
<tr>
<td>Chivas Regal Scotch</td>
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<td></td>
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<tr>
<td>Johnnie Walker Black</td>
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<tr>
<td>Crown Royal</td>
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<tr>
<td>Makers Mark Bourbon</td>
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<tr>
<td>Bacardi Light Rum</td>
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<td></td>
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</tr>
<tr>
<td>Captain Morgan Spiced Rum</td>
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</table>

#### Four Selected Wines

- **Chardonnay**
  - Coastal Vines
  - Kendall Jackson
  - F. Coppola
  - Raeburn

- **Pinot Grigio**
  - Coastal Vines
  - Kris
  - Jones Pinot Gris

- **Sauvignon Blanc**
  - Glazebrook
  - Hess Shirtail 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)
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
McCormik Gin
McCormik Rum
Inverhouse Scotch
Montezuma Tequila

Call Brands

Tito's Vodka
Jack Daniel’s
Skyy 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)
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 setup 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 tax 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 aside 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.