



CATERING
MENU

WELCOME

On behalf of The RK Group Bluff City, we welcome you to the dynamic Renasant Convention Center and the amazing city of Memphis. Prepare to discover an incredibly diverse city, filled with contemporary attractions, historic landmarks, and virtually non-stop entertainment matched by our equally amazing options for award-winning cuisine!

The RK Group Bluff City, the largest privately held culinary group in Memphis, represents the talents of our city's finest catering professionals. Our dedication to the most inspired selections, locally sourced whenever possible for authentic preparation and freshest flavor, along with the highest standards of service, make every event a success from start to finish.

Whatever your taste, event theme, or dietary requests, we have the perfect menu and ideal solutions to fit the occasion for any number of guests. Our team's quality preparation, exacting attention to every detail and presentation, and sensational cuisine has raised the bar for Memphis event dining that surpasses all others.

The distinguished professionals who comprise The RK Group Bluff City understand what it takes to make great food. Please explore our extensive menu opportunities and let us know if you have any special needs or event considerations that require customized meal selections.

Our entire team is here to help and ensure your visit to the Renasant Convention Center is bold, bright, and the most beautiful experience on every level. We look forward to serving you!

Nikki Barnett
Director of Sales

With over 20 years of progressive leadership experience in hospitality, Nikki brings a strong foundation in events, catering, sales strategy, and marketing. Her career has spanned both restaurant management groups and full-service hotels, where she advanced through multiple leadership roles in event and catering sales before moving into corporate hotel sales to further her hospitality experience.

Throughout her journey, she has accomplished many achievements including several awards that recognized her sales excellence and delivering an exceptional guest experience. Nikki has a passion for delivering high level hospitality and creating exceptional guest experiences that build lasting client partnerships.

Maria Coronado
Director of Operations

With diverse industry background, Maria Coronado brings a wealth of experience to The RK Group, having contributed to high-profile events such as the Super Bowl, F1 racing, and the Pro Football Hall of Fame. Her extensive expertise and responsiveness enhance the experience for Memphis convention attendees at every level of event operations. And her passion for gracious hospitality drives her effective oversight of facility teams and day-to-day logistics procedures.

Patrick Smallen
Executive Chef

With over 25 years of experience in the culinary industry, Patrick is a seasoned chef known for innovative flavors, leadership in the kitchen, and a passion for excellence. In 2020, he joined The RK Group, turning a lifelong vision into reality and joining a brand that matches his dedication to quality, creativity, and community.

Throughout his career, Patrick has honed his skills in a wide range of cuisines and kitchen environments, from fine dining establishments to large-scale enterprises. His leadership is rooted in deep respect for ingredients, technique, and team collaboration--values that define every dish served under The RK Group family of brands.

Today, Patrick continues to lead with vision and heart, bringing decades of experience to every plate.

TABLE OF CONTENTS

POLICIES AND PROCEDURES - 5

BREAKFAST ----- 6

Breakfast Continental----- 7

Breakfast Buffets ----- 8

Breakfast Plated ----- 9

Breakfast À La Carte----- 10

BREAK PACKAGES ----- 11

Take-A-Break ----- 12

À La Carte Snacks ----- 13

Beverage À La Carte ----- 14

LUNCH ----- 15

Lunch Themed Buffets----- 16

Lunch Movable Feast ----- 18

Lunch Boxed Sandwiches ----- 19

Lunch Boxed Salads ----- 20

Lunch Two-Course-Chilled-Plated 21

Lunch Three-Course Plated ----- 22

RECEPTION ----- 24

Reception Packages----- 25

Reception Chilled Hors D'oeuvres 27

Reception Hot Hors D'oeuvres --- 29

Reception Chilled Displays----- 31

Reception Warm Displays ----- 32

Reception Carving Stations----- 33

Reception Sweet Displays ----- 34

DINNER ----- 35

Dinner Themed Buffets ----- 36

Dinner Three-Course Plated ----- 38

BEVERAGES ----- 41

Bar Policies and Guarantees ----- 42

Host Bar ----- 43

POLICIES AND PROCEDURES

The following menu is a compilation of our most popular selections, priced and categorized for your convenience. This menu is a sample of our offerings. Any menu can be customized by our talented team of culinary professionals to suit your individual needs and tastes. Your account executive will be happy to work with you to customize any event menu.

FOOD AND BEVERAGE

All food and beverage served in the Renasant Convention Center is to be provided exclusively by The RK Group Bluff City. The planning of the event, including selection of menus pertinent details should be arranged at least thirty (30) days prior to the event date.

GUARANTEES

Customer agrees when initially arranging for a catered function that the estimated number of persons to be served will be provided. However, a specific or guaranteed number of guests is required by 10 a.m., five (5) business days prior to each of the functions or events to ensure adequate time for ordering purposes. You will be billed for the guaranteed number or for the actual number served, whichever is greater. In the event the guarantee is increased fewer than forty-eight (48) hours before the catered function, we reserve the right to make reasonable substitutions to the menu and/or charge an additional service fee.

CHINA SERVICE

All meal functions include china and glassware, unless otherwise specified by the Customer.

DECOR SERVICE

All food-service tables are dressed with house linen in your choice of Black or White.

GROUP MINIMUMS

A \$150.00 service charge will apply for all meal functions of fifty (50) or fewer people.

CANCELLATIONS

Any food or beverage function canceled within seven (7) business days of the event is subject to a 100% cancellation fee.

LENGTH OF SERVICE

Pricing for all menu options are based on two (2) hour service unless otherwise noted. Additionally, fees will be assessed for extended lengths of food service.

MENU PRICING

Menus and menu pricing are guaranteed for up to six (6) months prior to event start date

BREAKFAST



BREAKFAST CONTINENTAL

THE BAGEL SHOP

Fresh Juices

Seasonal Fruits and Berries

Local Assorted Bagels

Cream Cheese, Strawberry Cream Cheese

\$24.00 | PERSON

With Smoked Salmon Lox, Sliced Tomatoes,
Onions

\$33.00 | PERSON

TRADITIONAL

Fresh Juices

Seasonal Fruits and Berries

Assorted Yogurts

Assorted Croissants, Cinnamon Rolls, Muffins

Butter, Jams, Preserves

\$25.00 | PERSON

BREAKFAST WITH SOUL

Fresh Juices

Seasonal Fruits and Berries

Assorted Yogurts

Assorted Local Donuts, Pecan Sticky Buns, Biscuits

Butter, Jams, Preserves

\$25.00 | PERSON

HEALTHY CHOICE

Fresh Juices

Seasonal Fruits and Berries

Greek Yogurt Display

Dried Fruits, Granola

Assorted Whole Grain Baked Goods

Butter, Honey and Preserves

\$26.00 | PERSON

*Gluten-Free Options Available with Advanced
Noticed



COFFEE, DECAFFEINATED COFFEE, AND HOT TEA
INCLUDED WITH EACH CONTINENTAL
SELECTION

23% additional service charge and all
applicable taxes
\$150.00 service charge added for all parties
fewer (50) people
Priced for two (2) hour service

BREAKFAST BUFFETS

QUICK START

Fresh Juices
Seasonal Fruits and Berries
Assorted Croissants, Danish, Muffins
Scrambled Eggs
Bacon, Breakfast Potatoes
Butter, Jams, Hot Sauce

\$35.00 | PERSON

MEMPHIS SUNRISE

Fresh Juices
Seasonal Fruits and Berries
Buttermilk Biscuits
Scrambled Eggs
Thick Cut Bacon, Chicken Sausage
Homestyle Potatoes
Butter, Jams, Hot Sauce

\$36.00 | PERSON

DOWNHOME BREAKFAST

Fresh Juices
Seasonal Fruits and Berries
Biscuits and Country Gravy
Breakfast Scramble with Fresh Eggs, Sausage,
Cheddar Cheese, Sautéed Onions and Peppers
Homestyle Potatoes
Butter, Jams, Hot Sauce

\$37.00 | PERSON

BREAKFAST SKILLET

Fresh Juices
Seasonal Fruits and Berries
Assorted Croissants, Cinnamon Rolls, Muffins
Scrambled Eggs, Bacon, Chicken Sausage
Home-style Potatoes
Tennessee Whiskey French Toast with Warm Syrup
Butter, Jams, Hot Sauce

\$39.00 | PERSON



COFFEE, DECAFFEINATED COFFEE, AND HOT TEA
INCLUDED WITH EACH BUFFET SELECTION

23% additional service charge and all
applicable sales taxes
\$150.00 service charge added for all parties
fewer than fifty (50) people
Priced for two (2) hour service

BREAKFAST PLATED

ALL AMERICAN

Fruit cup

Three-Egg Scramble

Cherrywood Smoked Bacon

Breakfast Potatoes

Buttermilk Biscuits

\$34.00 | PERSON

FULL BREAKFAST OMELET ROLL

Fruit Cup

Stuffed Rolled Omelet

Bacon, Sausage, American Cheese

Homestyle Potato

Buttermilk Biscuits

\$36.00 | PERSON

"THE ELVIS" FRENCH TOAST

Fruit Cup

Peanut Butter Battered Brioche, Sautéed Bananas
with Whiskey and Orange-Infused Maple Syrup

Scrambled Eggs, Oven Roasted Tomato

Buttermilk Biscuits

\$37.00 | PERSON



COFFEE, DECAFFEINATED COFFEE, AND HOT TEA INCLUDED
WITH EACH PLATED SELECTION

23% additional service charge and all applicable
sales taxes
\$150.00 service charge added for all parties fewer
than fifty (50) people

BREAKFAST À LA CARTE

CEREALS AND MILK

\$6.00 | PERSON

SEASONAL FRUITS AND BERRIES

\$10.00 | PERSON

PANCAKE TRIO BAR

- Buttermilk Pancakes
- Banana Crunch Pancakes
- Gluten Free Multigrain Pancakes

Toppings: Whipped Cream, Whipped Butter Warm Maple Syrup, Chocolate Sauce, Strawberry Coulis, Honey, Chocolate Shavings

\$15.00 | PERSON

OMELET STATION

Whole Eggs, Chopped Bacon
Breakfast Sausage Crumbles, Mushrooms, Tomatoes, Onions, Spinach, Scallions, Cheddar and Jack Cheeses, Hot Sauce
(\$200 CHEF FEE APPLIES PER CHEF)

\$18.00 | PERSON

AVOCADO TOAST BAR

Whole Wheat and Sourdough Breads
Smashed Avocado Spread, Bacon Bits, Cucumbers, Cherry Tomatoes, Spinach, Shredded Cheeses and Hard-Boiled Eggs
Crumbles

\$24.00 | PERSON

ASSORTED BAGELS

Local Bagels
Assorted Cream Cheeses, Butter

\$55.00 | DOZEN

ASSORTED PASTRIES

Croissants, Cinnamon Rolls, Muffins

\$56.00 | DOZEN

BREAKFAST SANDWICHES

Buttermilk Biscuits
Bacon, Egg, Cheese
Ham, Egg, Cheese
Spinach, Mushroom, Egg

\$96.00 | DOZEN

INDIVIDUAL QUICHE

- Quiche Lorraine
Bacon, Onions, Gruyere Cheese
- Vegetables and Feta Cheese
- Ham, Sundried Tomato, Cheddar

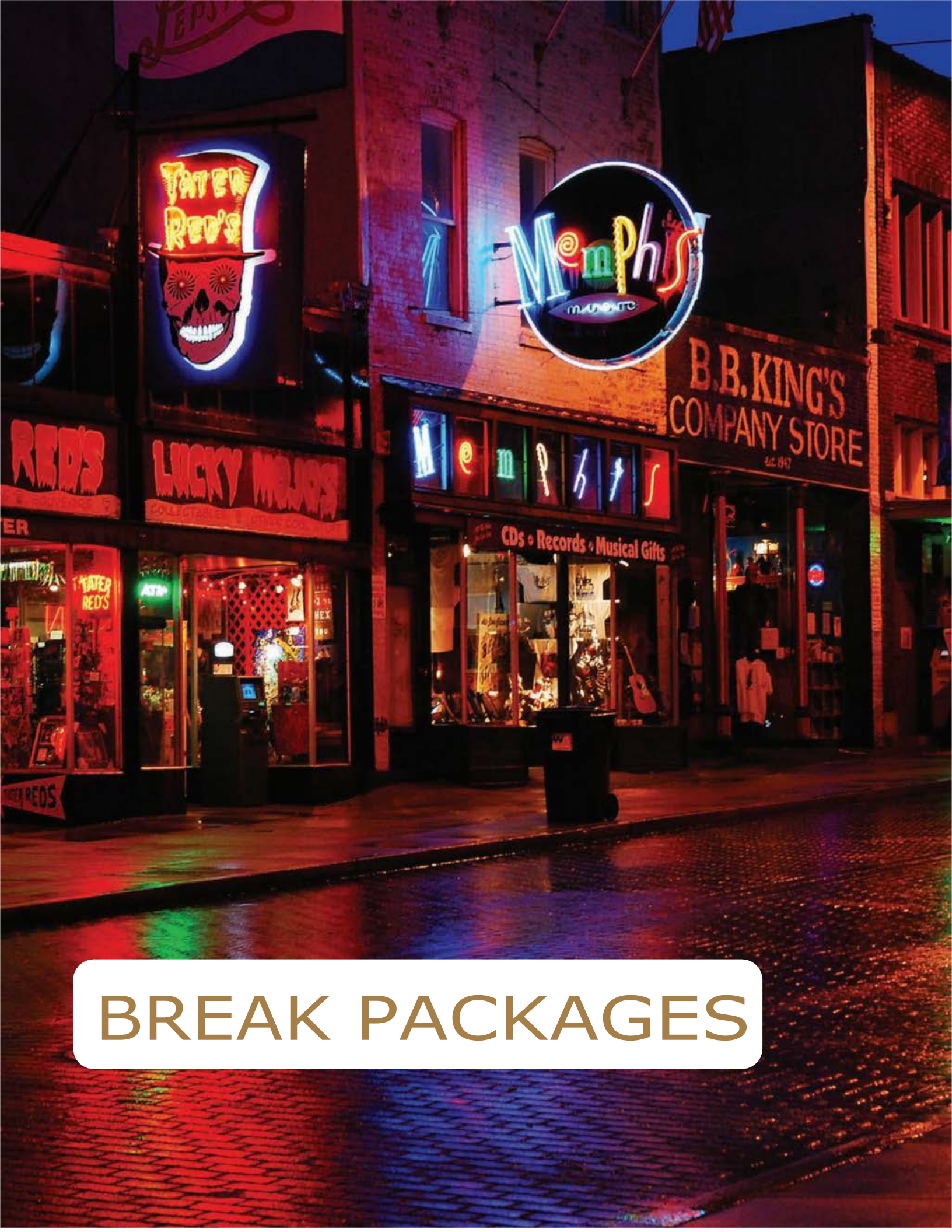
\$96.00 | DOZEN

HOT BREAKFAST BURRITO

- Peppers, Spinach, Potatoes, Eggs
- Bacon, Egg
- Sausage, Potato, Eggs

\$90.00 | DOZEN

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) people
Priced for two (2) hour service



BREAK PACKAGES

TAKE-A-BREAK

ICE CREAM DAY

Assorted Ice Cream Bars, Ice Cream Sandwiches, Frozen Fruit Bars, Lemonade

\$18.00 | PERSON

QUICK SNACK

Assorted Potato Chips, Trail Mix, Mixed Nuts Whole Fruit, Lemonade

\$20.00 | PERSON

SOUTH OF THE BORDER

Chicken and Peppers Quesadillas

Salsa, Guacamole, Queso

Tortilla Chips, Lemonade

\$23.00 | PERSON

GAME TIME

Warm Soft Pretzels and Tennessee Whiskey Cheese Dip, Chips & Salsa, Assorted Potato Chips and French Onion Dip, Lemonade

\$23.00 | PERSON

COFFEE HOUSE

Local Assorted Donuts and Makeda Butter Cookies, Banana Bread, Regular and Decaffeinated Coffee, Hot Tea

\$23.00 | PERSON

AVOCADO TOAST BAR

Whole Wheat and Sourdough Breads with Smashed Avocado Spread, Bacon Bits, Cucumbers, Cherry Tomatoes, Spinach, Shredded Cheeses, Hard-Boiled Eggs Crumbles

\$24.00 | PERSON

ENERGIZE

Seasonal Fruits and Berries, Granola Bars, Fresh Vegetable Cups with Ranch, Lemonade

\$26.00 | PERSON

23% additional service charge and all applicable sales taxes

\$150.00 service charge added for all parties fewer than fifty (50) people

Priced for one (1) hour of service

À LA CARTE SNACKS

ASSORTED WHOLE FRUIT

\$4.00 | PERSON

ASSORTED ENERGY BARS

\$4.00 | PERSON

ASSORTED POTATO CHIPS

\$4.00 | PERSON

ASSORTED CANDY BARS

\$4.00 | PERSON

INDIVIDUAL ASSORTED YOGURTS

\$4.00 | PERSON

ASSORTED ICE CREAM BARS

\$6.00 | PERSON

INDIVIDUAL HOUSE TRAIL MIX CUPS

\$8.00 | PERSON

LOCALLY SOURCED INDIVIDUAL

POPCORN BAGS

\$8.00 | PERSON

FRESH SEASONAL FRUITS AND BERRIES

\$10.00 | PERSON

BAKERY FRESH COOKIES

Chocolate Chip, Oatmeal Raisin,
Snickerdoodle, Sugar

\$50.00 | DOZEN

BROWNIES AND BLONDIES

\$50.00 | DOZEN

ASSORTED PASTRIES

Cinnamon Rolls, Danish, Muffins

\$56.00 | DOZEN

ASSORTED MINI CUPCAKES

Vanilla, Chocolate, Red Velvet

\$56.00 | DOZEN

BEVERAGES À LA CARTE

MILK

Whole | 2% | Skim

\$4.00 | HALF PINT

BOTTLED WATERS

\$4.50 | BOTTLE

SODAS (PEPSI PRODUCTS)

\$4.50 | CAN

ALL NATURAL FRUIT JUICES

\$5.00 | BOTTLE

SPARKLING WATERS

\$5.00 | BOTTLE

ENERGY DRINKS

\$8.00 | CAN

LEMONADE

\$55.00 | GALLON

ICED TEA (SWEET OR UNSWEET)

\$55.00 | GALLON

FRUIT INFUSED WATER:

Prickly Pear-Hibiscus, Watermelon Mixed Berry, Pineapple-Strawberry

\$59.00 | GALLON

HOT TEA SELECTION

\$78.00 | GALLON

HOUSE COFFEE

Regular and Decaffeinated

\$78.00 | GALLON

WATER DISPENSER

\$95.00 | EACH

5 GALLON SPRING WATER

\$45.00 | EACH



LUNCH

LUNCH THEMED BUFFET

FROM THE DELI

Tomato-Basil Soup

Seasonal Garden Salad

Tomatoes, Cucumbers, Carrots,
Ranch Dressing

Picnic Macaroni Salad

Creamy Style Coleslaw

Deli Meats and Cheeses

Roast Beef, Ham, Salami, Turkey
Provolone, Swiss, Cheddar

Assorted Rolls, Leaf Lettuce, Tomatoes, Red Onions, Pickles

Assorted Potato Chips

Cookies, Brownies

\$40.00 | PERSON

MEMPHIS BBQ

Memphis Slaw

Potato Salad

Pulled Pork

Chopped Chicken

Assorted Buns, Pickles and Peppers

Baked Beans

Fresh Green Beans

Pecan Pie Tart

Chocolate Chess Pie Tart

\$42.00 | PERSON

TACO BAR

Southwestern Style Caesar Salad

Fresh Corn, Marinated Black Beans
Cilantro- Caesar Dressing

Beef Fajitas

Chicken Fajitas

Refried Beans

Adobo Rice

Traditional Salsa, Salsa Verde, Pico de Gallo,

Sour Cream, Guacamole, Shredded Cheese

Flour Tortillas and Corn Tortillas

Cinnamon Sugar Churros

Whipped Cream and Caramel Sauce

\$45.00 | PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA,
ICED TEA, AND ICED WATER INCLUDED WITH
EACH BUFFET SELECTION

23% additional service charge and
all applicable sales taxes
\$150.00 service charge added for all
parties fewer than fifty (50) people
Priced for two (2) hour service

LUNCH THEMED BUFFETS

BLUFF CITY BURGER BAR

Tossed Garden Salad
Tomatoes, Cucumbers, Carrots
Ranch Dressing
Creamy Style Coleslaw
Nathan's Hot Dogs
Grilled Beef Hamburgers
Honey BBQ Chicken Breasts
Hot Dog Buns and Hamburger Buns
Tater Tots
Relish, Cheeses, Leaf Lettuce, Tomatoes, Red Onion
Cookies and Brownies
\$45.00 | PERSON

Rosemary's Pick

Garden Green Salad
Carrots, Tomatoes, Cucumbers
Ranch Dressing
Chilled Corn Salad
Pickled Red Onions, Bell Pepper, Dressing
Honey Glazed Chicken Breast
Chicken Fried Steak
Creamy Mashed Potatoes
Tri-Color Carrots
Assorted Rolls
Assorted Cupcakes
\$48.00 | PERSON

MEMPHIS HOT PLATE

Tossed Garden Salad
Tomato, Cucumber, Carrots
Ranch Dressing
Creamy Style Coleslaw
BBQ Brisket
BBQ Chicken Breast
Macaroni and Cheese
Southern Greens with Bacon
Cornbread and Biscuits
Cola Cake and Mini Sweet Potato Pies
\$50.00 | PERSON

LITTLE ITALY

Classic Romaine Lettuce Caesar Salad
Parmesan Cheese, Croutons, Caesar Dressing
Tossed Vegetable Antipasto Salad
Crisp Lettuce, Arugula, Baby Tomatoes
Cucumbers, Artichokes, Olives, Marinated
White Beans, Balsamic Vinaigrette
Traditional Chicken Piccata
Lemon, Capers, White Wine Sauce
Vegetarian Baked Ziti
Green Beans
Olive Oil, Braised Tomatoes
Garlic Roasted Potatoes
Garlic Focaccia
Italian Wedding Cookies and Tiramisu
\$50.00 | PERSON

BISTRO

California Salad
Cucumbers, Tomatoes, Olives, Feta Cheese
Endive and Arugula Salad
Goat Cheese, Seedless Grapes
Lemon Truffle Vinaigrette
Tennessee Whiskey Braised Short Rib
Chicken Breast
Roast Shallot, Black Olive Tapenade
Brown Rice Pilaf
Grilled Asparagus
Sliced Sourdough Points
Berry Trifle with Whipped Cream
Chocolate Mousse Cup
Raspberries, Honey
\$52.00 | PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
AND ICED WATER INCLUDED WITH EACH BUFFET
SELECTION

23% additional service charge and all
applicable sales taxes
\$150.00 service charge added for all parties
fewer than fifty (50) people
Priced for two (2) hour service

LUNCH BOXED SANDWICHES

BOTTLED WATER

\$4.50 | EACH

SODA

\$4.50 | EACH

VEGAN SPINACH WRAP

Hummus, Veggies, Sriracha Chickpeas
Spinach Flour Tortilla
Pasta Salad

\$25.00 | EACH

PICNIC LUNCH

Tuna Salad, Wheatberry Bread
Lettuce, Tomato
Creamy Style Coleslaw

\$27.00 | EACH

BLACK PEPPER ROAST BEEF

Black Pepper Roast Beef, Cheddar,
Lettuce, Caramelized Onions, Kaiser Roll
Picnic Potato Salad

\$30.00 | EACH

TURKEY SANDWICH

Hand-Carved Smoked Turkey
Smoked Cheddar, Lettuce
Cranberry Mayo, Wheatberry Bread
Picnic Potato Salad

\$30.00 | EACH

OLD FASHIONED CHICKEN SALAD SANDWICH

Homestyle Chicken Salad, Kale, Croissant
Picnic Potato Salad

\$30.00 | EACH

CHICKEN CAESAR WRAP

Grilled Chicken, Romaine, Parmesan
Cheese, Caesar Mayo, Flour Tortilla
Pasta Salad

\$30.00 | EACH

HONEY HAM

Honey-Roasted Ham, Swiss Cheese
Leaf Lettuce, Dijon Mustard, Whole Grain Bread
Creamy Macaroni Salad

\$30.00 | EACH

GOURMET GRILLED CHICKEN SANDWICH

Balsamic Marinated Grilled Chicken Breast
Dijon Aioli, Bacon, Cheddar Cheese, Lettuce
Tomato, Ciabatta Bun
Red Bliss Potato Salad

\$32.00 | EACH

INCLUDES CHIPS, BROWNIE AND FRESH WHOLE
FRUIT WITH EACH BOXED SELECTION

23% additional service charge and all applicable sales
taxes

\$150.00 service charge added for all parties fewer than
fifty (50) people

Order minimum is twenty-five (25) lunches of the same
selection

LUNCH BOXED SALADS

BOTTLED WATER

\$4.50 | EACH

SODA (PEPSI PRODUCTS)

\$4.50 | EACH

GREEK SALAD

Garden Greens, Artichokes, Olives, Sundried Tomatoes, Hearts of Palm, Feta Cheese
Red Wine Vinaigrette

\$30.00 | EACH

CHICKEN CAESAR SALAD

Chilled Grilled Chicken Breasts, Romaine Hearts
Sundried Tomatoes, Parmesan Cheese
Classic Caesar Dressing

\$30.00 | EACH

BABY SPINACH SALAD

Baby Spinach, Butter Lettuce, Tomatoes,
Cucumbers, Red Onions, Hard-Boiled Egg
Lemon-Caper Vinaigrette

\$30.00 | EACH

COBB SALAD

Grilled Chicken, Romaine Hearts, Baby Greens
Applewood Smoked Bacon, Hard-Boiled Eggs
Tomatoes, Blue Cheese Crumbles
Buttermilk Ranch Dressing

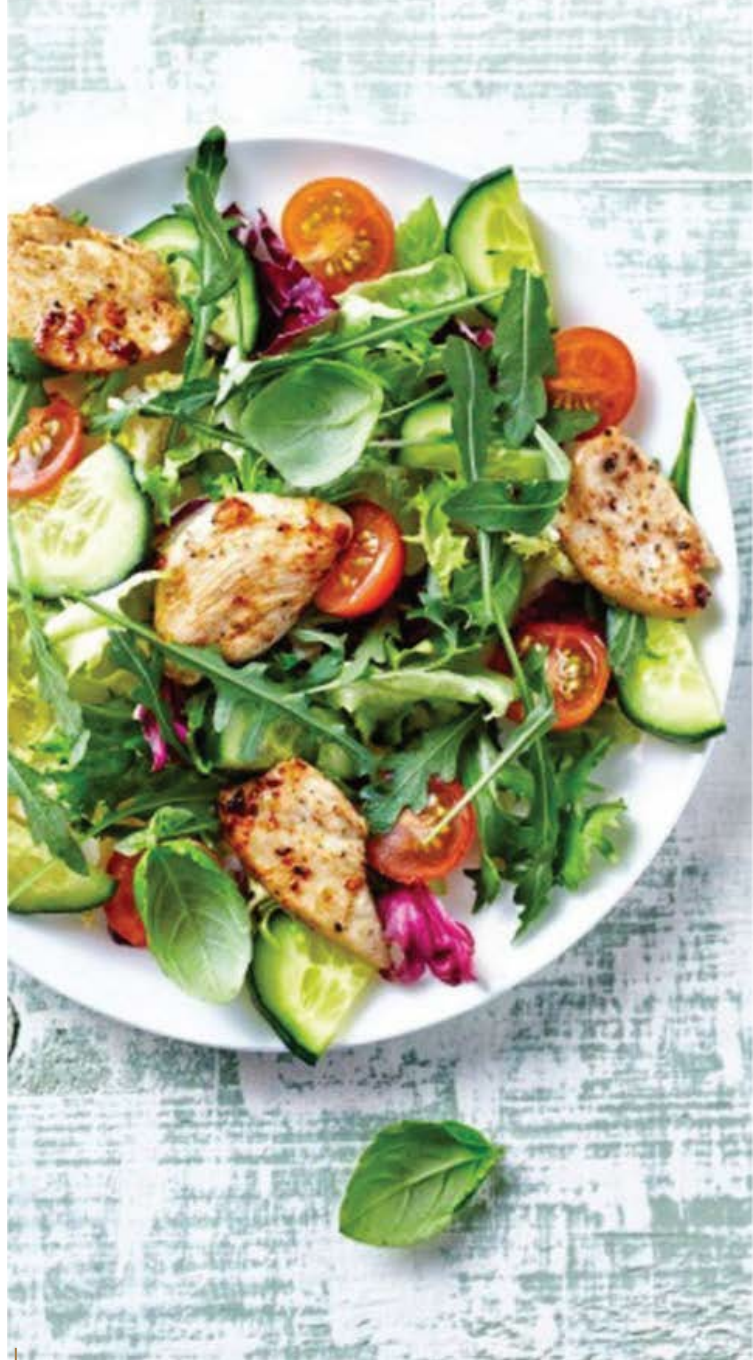
\$32.00 | EACH

CHEF SALAD

Garden Greens, Turkey, Ham, Swiss, Cheddar
Hard-Boiled Eggs, Carrots, Cucumbers, Tomatoes,
Croutons

Buttermilk Ranch Dressing

\$32.00 | EACH



INCLUDES CHIPS, BROWNIE AND FRESH WHOLE FRUIT WITH EACH BOXED SELECTION

23% additional service charge and all applicable sales taxes

\$150.00 service charge added for all parties fewer than fifty (50) people

Order minimum is twenty-five (25) lunches of the same selection

LUNCH-TWO-COURSE CHILLED PLATED

CROISSANT CLUB SANDWICH

Roasted Turkey, Smoked Bacon
Cheddar Cheese, Leaf Lettuce, Sliced
Tomatoes, Herb Mayonnaise, Croissant
Potato Salad

\$35.00 | PERSON

SOUTHWEST COBB SALAD

Grilled Chicken, Smoked Bacon
Tomatoes, Avocado, Roasted Corn
Hard-Boiled Eggs, Tortilla Chips
Cilantro-Ranch Dressing

\$36.00 | PERSON

GRILLED CAESAR SALAD

Grilled Chicken, Chopped Romaine, Tomatoes
Parmesan Cheese, Croutons
Creamy Caesar Dressing

\$36.00 | PERSON

CHEF SALAD

Ham, Turkey, Swiss, Cheddar Cheese
Hard-Boiled Eggs, Tomatoes, Cucumbers
Croutons, Buttermilk Ranch Dressing

\$36.00 | PERSON



COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
ICED WATER, AND DESSERT INCLUDED IN THE PLATED
SELECTION

22% additional service charge and all applicable
sales taxes

\$150.00 service charge added for all parties fewer
than fifty (50) people

LUNCH THREE-COURSE PLATED

SALAD SELECTIONS

Garden Salad

Mixed Greens, Tomatoes, Cucumbers
Carrots, Ranch Dressing

Caesar Salad

Romaine Lettuce, Baby Tomatoes, Black
Olives, Parmesan Cheese, Croutons
Creamy Caesar Dressing

Tomato Caprese Salad

Arugula, Baby Spinach, Tomatoes
Mozzarella, Basil-Pesto Vinaigrette

MAIN DISH SELECTIONS | CHICKEN

Drunken Chicken

Grilled Whiskey - Honey Chicken Breast
Mashed Potatoes, Roasted Asparagus
Whiskey Chicken Jus

\$46.00 | PERSON

BBQ Chicken

BBQ Chicken Breast, Creamy Mac & Cheese
Brussels Sprouts
Tennessee Whiskey BBQ Sauce Glaze

\$46.00 | PERSON

Herb-Roasted Chicken Breast

Chicken Breast, Wild Rice Pilaf
Blistered Green Beans
Natural Chicken Jus

\$46.00 | PERSON

Chicken Florentine

Chicken Breast, Spinach Pesto, Wild Rice Pilaf,
Garlic Green Beans with Tomatoes, Pecorino
Romano & Black Pepper Cream Sauce

\$48.00 | PERSON

Chicken Roulade

Spinach, Blue Cheese, Roasted Garlic Chicken
Roulade, Grilled Zucchini, Parmesan Risotto
Natural Chicken Jus

\$50.00 | PERSON

MAIN DISH SELECTIONS | BEEF and PORK

Beef and Italian Sausage Lasagna

Spicy Cauliflower, Oven Dried Plum Tomatoes

\$45.00 | PERSON

Pot Roast

White Cheddar Scalloped Potatoes, Green
Beans, Tri-Colored Carrots, Rich Demi-Glace

\$48.00 | PERSON

Smoked Beef Brisket

Creamy Mac & Cheese, Tri-Colored Carrots,
Pearl Onions, Honey BBQ Glaze

\$55.00 | PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
ICED WATER, CHEF'S SELECTION OF FRESH DINNER
ROLLS, SALAD, AND DESSERT INCLUDED IN THE
PLATED SELECTION

23% additional service charge and all applicable
sales taxes

\$150.00 service charge added for all parties fewer
than fifty (50) persons

LUNCH THREE-COURSE PLATED

MAIN DISH SELECTIONS | SEAFOOD

Cornmeal Dusted Catfish

Braised Collard Greens, Dirty Rice
Sweet Corn Succotash

\$46.00 | PERSON

Grilled Mahi-Mahi

Seared Sweet Potato Cake, Sautéed Kale
Brown Butter Pimento Sauce

\$48.00 | PERSON

Ginger Soy Salmon

Purple Mashed Potatoes, Baby Bok Choy, Spiced
Carrots

\$52.00 | PERSON

MAIN DISH SELECTIONS | VEGETARIAN

Vegetarian Lasagna

\$42.00 | PERSON

Grilled Vegetable Terrine

Roasted Spaghetti Squash, Red Pepper Coulis

\$45.00 | PERSON

Smoked Quinoa and Barley Cake

Wilted Greens Over Stewed Cauliflower

\$47.00 | PERSON

DESSERT SELECTIONS

Classic Carrot Cake

Vanilla Chantilly, Strawberries

Vanilla Chantilly, Strawberries

Banana Pudding

Double Chocolate Brownie

Caramel Sauce, Walnuts, Whipped Cream

Chocolate Chess Pie

Caramel, Whipped Cream, Strawberries

New York Style Cheesecake

Chantilly, Cherries

Sweet Potato Pie

Whipped Cream

Red Velvet Cake

Cream Cheese Frosting, Whipped Cream,
Strawberries

Dutch Apple Pie

Whipped Cream, White Chocolate

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
ICED WATER, CHEF'S SELECTION OF FRESH DINNER
ROLLS, SALAD, AND DESSERT INCLUDED IN THE PLATED
SELECTION

23% additional service charge and all applicable
sales taxes
\$150.00 service charge added for all parties fewer
than fifty (50) people

RECEPTION



RECEPTION CHILLED HORS D'OEUVRES

POULTRY

Oaxacan Chicken Salad

Salsa Verde, Plantain

\$7.00 | EACH

Smoked Turkey Club Sliders

Cheddar, Bacon, Avocado, Mayo

\$7.00 | EACH

California Chicken Salad

Phyllo Cup

\$7.00 | EACH

PORK | BEEF

Pork Belly & Pimento Cheese Crostini

\$8.00 | EACH

Tennessee Whiskey Marinated Roast Beef Tenderloin Crostini

Triple Crème Cheese, Horseradish Sauce

\$9.00 | EACH

Sliced Roast Beef & Smoked Cheddar Canapé

Henry Baines Sauce, Grilled Onions, Rye Bread

\$9.00 | EACH

FISH | SHELLFISH

Lobster Salad

Cheddar Biscuit

\$9.00 | EACH

Jumbo Shrimp Cocktail Shooter

Cocktail Sauce

\$9.00 | EACH

VEGETARIAN

Individual Veggie Crudité Cups

Ranch Dressing

\$7.00 | EACH

Avocado Crostini

Queso Fresco, Heirloom Tomatoes

\$7.00 | EACH

Watermelon, Whipped Feta, Microgreens Shooters

\$7.00 | EACH

Chilled Rice, Noodles, and Sesame Salad

Cucumber Cup, Red Chilies, Cilantro

\$7.00 | EACH

Baby Tomato Caprese Skewers

Basil Pesto

\$7.00 | EACH

Mediterranean Antipasto Skewer

Marinated Olive, Fresh Mozzarella, Marinated
Artichoke, Roasted Tomato

\$7.00 | EACH

23% additional service charge and all applicable sales taxes
Order minimum is 100 pieces per item

RECEPTION HOT HORS D'OEUVRES

POULTRY

RK's Jalapeño Chicken Bites

Ranch Dip

\$7.00 | EACH

Chicken Meatball

\$7.00 | EACH

Sesame Crusted Chicken

Sweet Thai Chili Sauce

\$7.00 | EACH

Cashew Chicken Spring Roll

Spicy Peanut Sauce

\$7.00 | EACH

Tennessee Whiskey Glazed Chicken Biscuit

Bread and Butter Pickle

\$8.00 | EACH

Nashville Hot Chicken Slider

\$8.00 | EACH

Chicken & Waffle Skewer

Maple Glaze, Smoked Bacon Bits

\$8.00 | EACH

Mini Chicken Cordon Bleu

\$8.00 | EACH



23% additional service charge and all applicable sales taxes
Order minimum is 100 pieces per item

RECEPTION HOT HORS D'OEUVRES

PORK | BEEF

Mini Bacon, Spinach and Gruyère Quiche

Pearl Onion-Thyme Compote

\$7.00 | EACH

Cornbread Muffin, Pulled Pork BBQ

\$8.00 | EACH

Pulled Beef Short Rib Empanadas

\$8.00 | EACH

Mini Beef Wellingtons

\$8.00 | EACH

Jamaican Beef Patty

Mango Chutney

\$8.00 | EACH

FISH | SHELLFISH

Handmade Lump Crab Cakes

Old Bay-Pepperoncini Remoulade

\$9.00 | EACH

Shrimp Corndog

\$9.00 | EACH

VEGETARIAN

Parmesan Crusted Artichoke Heart

\$7.00 | EACH

Spinach and Feta Spanakopita

\$7.00 | EACH

Quatro Fromage Macaroni & Cheese Fritter

\$7.00 | EACH

Wild Mushroom and Truffle Arancini

Oregano, Parmigiano Reggiano

\$7.00 | EACH

Tuscan Ratatouille Tart

Zucchini, Squash, Onion, Bell Pepper

Fresh Herb Ricotta Cheese, Buttery Tart Shell

\$8.00 | EACH

Asparagus Asiago Roll

Fresh Asparagus Wrapped in a Buttery Asiago
Phyllo and Crusted with Kafaifi

\$8.00 | EACH

23% additional service charge and all applicable sales taxes
Order minimum is 100 pieces per item

RECEPTION

CHILLED DISPLAYS

SEASON'S GARDEN CRUDITÉS

Chilled Seasonal Raw, Roasted, Marinated
Vegetables

Buttermilk Ranch, Blue Cheese Dips

\$9.00 | PERSON

PICNIC CHEESES AND CRACKERS DISPLAY

Domestic Cheeses, Crackers, Breadsticks,
Grapes

\$10.00 | PERSON

CHIPS & SALSA

Corn Tortilla Crisps, Roasted Salsa

Green Salsa, Pico de Gallo

\$10.00 | PERSON

BRUSCHETTAS

Grilled Baguette Slices, Lavash, Pita Chips,
Tomato-Basil Bruschetta, Olive Tapenade and
Eggplant Bruschetta

\$14.00 | PERSON

HUMMUS AND PITA BAR

Traditional, Garlic, and Red Pepper Hummus

Pita Chips, Fresh Vegetables

\$16.00 | PERSON

MEMPHIS MEAT AND CHEESE

Dried Sausage, Cubed Cheese, Pickles
Pepperoncino, Crackers, Dry Rub Seasoning

\$16.00 | PERSON

CHARCUTERIE AND CHEESE BOARD

Local Cheese and Cured Meats, Fruits, Mustards
Breads, Grissini, Lavash

\$22.00 | PERSON

MINIMUM OF THREE (3) RECEPTION DISPLAYS ORDERED
PER RECEPTION.

23% additional service charge and all applicable
sales taxes

RECEPTION

WARM

DISPLAYS

BBQ NACHO BAR

Pulled BBQ Chicken, Pulled BBQ Pork, Tortilla Chips
Queso, Salsas, Jalapeños, Sour Cream, Pico de Gallo
Traditional Salsa, Salsa Verde, Guacamole

\$16.00 | PERSON

GOURMET MACARONI AND CHEESE BAR

Traditional Creamy Cheddar Cheese, Toasted Breadcrumbs
White Cheese with Gulf Shrimp and Bacon Bits
Fried Creamy Cheddar Macaroni and Cheese Cakes

\$18.00 | PERSON

SLIDER BURGER BAR

Beef-Bacon-Cheddar Slider
Chicken-Mushroom-Swiss
Slider Vegetarian Slider

\$18.00 | PERSON

PASTA BAR DISPLAY

Cheese Tortellini in Parmesan-Cream Sauce, Garlic
Shrimp Penne Pasta in Mama's Marinara Sauce, Italian
Sausage Gluten-Free Penne Pasta in Vegan Red Sauce,
Broccoli Mushrooms

\$18.00 | PERSON

SHRIMP AND CHEDDAR GRITS

Buttered Shrimp, Cheddar Grits, Bacon
Scallions, Hot Sauces

\$20.00 | PERSON

MEXICAN FAJITAS

Marinated Steak, Marinated Chicken, Cheddar and Jack
Cheeses, Traditional Salsa, Salsa Verde, Guacamole
Pico de Gallo, Sour Cream, Flour Tortilla, Corn Tortilla

\$20.00 | PERSON

LEMON-BRINED FRIED CHICKEN

Deco Roasted Root Vegetables
White and Wheat Rolls

\$20.00 | PERSON



23% additional service charge and all applicable sales taxes

\$150.00 service charge added for all parties fewer than fifty (50) people

Priced for two (2) hour service

RECEPTION CARVING STATIONS

TENNESSEE BBQ GLAZED TURKEY BREAST

Deco Roasted Root Vegetables
Tennessee Whiskey BBQ Sauce, Mayonnaise
Biscuits, Cornbread Muffins

\$20.00 | PERSON

BARBECUE BEEF BRISKET

Deco Roasted Root Vegetables, Potatoes
Sorghum BBQ Sauce, Horseradish Mayo
Split Yeast Rolls

\$24.00 | PERSON

BOURBON-APPLE GLAZED BERKSHIRE PORK LOIN

Fried Apples, Chilled Vinegar Slaw
Pork Jus, Honey Dijon Mustard
Sweet Rolls

\$24.00 | PERSON

ANGUS BEEF TENDERLOIN

Deco Roasted Root Vegetables
Red Wine Demi-Glace, Horseradish Cream
Brioche

\$29.00 | PERSON



Minimum Of Three (3) Reception Displays Ordered Per Reception.

23% additional service charge and all applicable sales taxes

\$150.00 service charge added for all parties fewer than fifty (50) people

\$200.00 chef fee

Priced for two (2) hour service

RECEPTION SWEET DISPLAYS

PIE TIME

Assorted Mini Pies

Whipped Cream, Chocolate Sauce, Berry Sauce

\$12.00 | PERSON

COOKIE MONSTER

Chocolate Chip, Oatmeal Raisin, Snickerdoodle, Sugar

Makeda's Butter Cookies

\$12.00 | PERSON

CUPCAKE BAR

Chocolate, Red Velvet, Lemon

Raspberry, Vanilla, Carrot

\$14.00 | PERSON

THE 901

Pecan Clusters

Makeda's Butter Cookies

Mini Banana Pudding Shooters

\$16.00 | PERSON

Soul Desserts

Peach Cobbler, Apple Cobbler, Cherry Cobbler

Pecan Pies and Banana Pudding

\$18.00 | PERSON

Minimum of three (3) reception displays ordered per reception

23% additional service charge and all applicable sales taxes

\$150.00 service charge added for all parties fewer than fifty (50) people

Priced for two (2) hour service

DINNER



DINNER THEMED BUFFETS

SOUTHERN FRIED

Bibb Salad

Baby Tomatoes, Carrots, Smoked Cheddar
Buttermilk Ranch Dressing

Creamy Style Coleslaw

Fried Chicken

Southern Fried Catfish

Lemon, Dill Tartar Sauce

Green Beans

Buttermilk Whipped Potatoes

Cornbread and Rolls

Banana Pudding, Chocolate Chess Pie

\$50.00 | PERSON

MEMPHIS - STYLE

Garden Salad

Mixed Green Salad, Cucumbers, Tomatoes
Carrots, Ranch Dressing

Corn Salad

Pickled Red Onions, Bell Pepper

BBQ Chicken

Tennessee Whiskey Braised Short Rib

Braised Greens with Bacon

Three Cheese Macaroni and Cheese

Biscuits and Cornbread

Caramel Cake Assorted

Fruit Pies

\$52.00 | PERSON



COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, AND ICED WATER INCLUDED WITH EACH BUFFET SELECTION

23% additional service charge and all applicable sales taxes

\$150.00 service charge added for all parties fewer than fifty (50) people

Priced for two (2) hour service

DINNER THEMED BUFFETS

ITALIANO

Caesar Salad

Romaine Lettuce, Parmesan Cheese
Caesar Dressing

Caprese Salad

Tri-Colored Sweet Tomatoes
Baby Mozzarella, Pesto

Pork Tenderloin

Forest Mushrooms, Marsala Wine Sauce

Grilled Chicken Breast Florentine

Artichokes, Olives

Olive Oil Spicy Cauliflower and Broccoli

Rosemary Roasted Red Potatoes

Garlic Focaccia

Limoncello Layer Cake, Tiramisu

\$58.00 | PERSON

ROSEMARY'S FAVORITE

Farm and Mesclun Lettuce Greens

Marinated Cherry Tomatoes, Carrot, Cucumbers,
Croutons, Buttermilk Ranch Dressing

Crisp Greens and Tortilla Salad

Black Olives, Avocados, Pico de Galló

Queso Fresco, Chipotle Ranch Dressing

Plancha Seared Chicken Breasts

Roasted Garlic, Pearl Onions, Chimichurri Sauce

Grilled Achiote

Beer Marinated Flank Steak

Fajita Vegetables, Spicy Achiote-Chili Sauce

Poblano Rice

Grilled Seasonal Vegetables

Oaxacan Chocolate Cupcakes, Whiskey Pecan Pie

\$60.00 | PERSON



COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, AND ICED WATER INCLUDED WITH EACH BUFFET SELECTION

23% additional service charge and all applicable sales taxes
\$150.00 service charge added for all parties fewer than fifty (50) persons

Priced for two (2) hour service

DINNER THREE-COURSE PLATED

SALAD SELECTIONS

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons,
Creamy Caesar Dressing

Farmer's Market Salad

Garden Greens, Grilled Corn, Tomatoes,
Cucumbers, Carrots, Ranch Dressing

Chilled Roasted Beets Salad

Spinach, Frisée Greens, Goat Cheese
Crumbles, Oregano Leaves, Balsamic Vinaigrette

MAIN DISH SELECTIONS | POULTRY

Grilled Citrus-Brined Chicken Breast

Globe Carrots, Roasted Pea Pods, Shiitakes
Buttermilk Whipped Potatoes
Natural Jus

\$55.00 | PERSON

Smoked Bacon Wrapped Chicken Breast

Garlic Green Beans, Pearl Onions, Honey Carrots
Paprika-Crusted Roasted Potatoes
Roasted Chicken Jus

\$53.00 | PERSON

Roasted Semi-Boneless Chicken Breast

Charred Parmesan Asparagus
Wild Rice Pilaf
White Wine Cream Sauce

\$53.00 | PERSON

Southern Grilled Herb Chicken

Assorted Vegetable Medley
Mashed Sweet Potatoes
Lemon-Rosemary Demi Sauce

\$54.00 | PERSON

Chicken Marsala

Roasted Broccolini
Penne Pasta
Creamy Mushroom Marsala

\$54.00 | PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA,
ICED WATER, CHEF'S SELECTION OF FRESH DINNER
ROLLS, SALAD, AND DESSERT INCLUDED IN PLATED
SELECTION

23% additional service charge and all applicable sales
taxes

\$150.00 service charge added for all parties fewer than
fifty (50) people

DINNER THREE-COURSE PLATED

MAIN DISH SELECTIONS | BEEF

Beef Short Ribs

Braised Beef Short Ribs, Caramelized Onion
Honey Glazed Tri-Color Carrots
Mashed Potatoes, Red Wine Demi-Glace

\$58.00 | PERSON

6 oz. Seared Filet Mignon

Truffle Dauphinoise Potatoes, Blistered
Green Beans, Cippolini Onions,
Bordelaise Sauce

MARKET PRICE

MAIN DISH SELECTIONS | SEAFOOD

Seared Atlantic Cod

Local Mill Black Rice Pilaf, Lemon-Seared
Asparagus, Chow Chow Relish, Carrot Purée

\$46.00 | PERSON

Shrimp and Grits

Sautéed Prawns, Roasted Peppers Heirloom
Tomato Sauce,
Delta Grind Cheesy Grits

\$48.00 | PERSON

Brown Butter Seared Salmon

Grilled Zucchini, Whipped Sweet
Potatoes, Sun-Dried Tomato Velouté

\$50.00 | PERSON

Homemade Lump Crab Cakes

Pommes Purées, Broccolini, Baby Squash,
Sun-dried Tomato Bacon Fondue

MARKET PRICE

MAIN DISH SELECTIONS | VEGETARIAN

Grilled Vegetable Terrine

Assorted Vegetables, Roasted Spaghetti Squash,
Red Pepper Coulis

\$48.00 | PERSON

Herb Polenta Cakes, Butternut Squash and Kale Fricassee

Roasted Zucchini, Broccolini, Piquillo Peppers,
Parmigiana Reggiano

\$50.00 | PERSON

Smoked Quinoa and Barley Cake

Wilted Greens Over Stewed Cauliflower

\$50.00 | PERSON

MAIN DISH SELECTIONS | DUET ENTRÉE

Braised Short Rib and Grilled Chili-Dusted Prawns

Garlic Herb Roasted Fingerling Potatoes, Tri-Color
Carrots, Stewed Brussels Sprouts
Demi-glace, Ancho Butter Fondue

MARKET PRICE

Classic Surf & Turf: Grilled Beef Filet Mignon and Butter-Poached Lobster Tail

Truffle Dauphinoise Potatoes, Romanesco
Cauliflower, Honey Carrots, Shiitake Mushroom Caps
Madeira Shiitake Glaze, Green Onion-Truffle Butter
Fondue

MARKET PRICE

Grilled Beef Tenderloin and Scallops

Sweet Potato Purée, Broccolini, Baby Golden
Beets, Red Wine Veal Reduction,
Lemon Beurre Blanc Sauce

MARKET PRICE

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, ICED
WATER, CHEF'S SELECTION OF FRESH DINNER ROLLS, SALAD,
AND DESSERT INCLUDED IN PLATED SELECTION

23% additional service charge and all applicable sales
taxes

\$150.00 service charge added for all parties fewer than
fifty (50) people

DINNER THREE-COURSE PLATED

DESSERT SELECTIONS

Classic Red Velvet Cake

Whipped Cream, Strawberries

Lemon Curd Tart

Raspberries, Chambord Syrup, Whipped Cream, Vanilla Meringues

Dark Chocolate Mousse Cake

Jubilee Cherries, Burnt Vanilla

Sweet Potato Pie

Italian Ricotta Cheesecake

Whipped Cream, Fresh Berries Sweet

Fudge Cake

Chocolate Mousse and Sea Salt

Blueberry Pancake-Cake

Candied Walnuts, Whipped Topping and Blueberries

Dutch Apple Pie

Whipped Cream

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA, ICED WATER, CHEF'S SELECTION OF FRESH DINNER ROLLS, SALAD, AND DESSERT INCLUDED IN LIST PRICE

23% additional service charge and all applicable sales taxes

\$150.00 service charge added for all parties fewer than fifty (50) people

BEVERAGES



BAR POLICIES AND GUARANTEES

POLICIES

The RK Group Bluff City will provide all necessary bar accoutrements, bartender service, mixers, garnishes, ice, paper cocktail napkins, upgraded disposable glasses for cash* bars and glass glasses for host bars, liquor, beer, wine, assorted sodas, and bottled water to ensure proper service throughout the event.

BARTENDERS & FEES

All bartenders for all bars, host and cash*, must be employed by the RK Group Bluff City and are provided at the following rates:

\$175++ per bartender for a 2-hr period

\$250++ per bartender for a 3-hr period

\$350++ per bartender for a 4-hour period

RK recommends (1) Bartender for every (75) people on a Hosted Bar, or a (1) Bartender for every (100) people on a Cash Bar.

If your event falls into ½ hour increments, the bartender fees will be rounded up to the next full hour charge.

*We are a Cashless Company. "Cash" Bar drinks may be purchased by card or tap.

23% additional service charge and all applicable sales taxes

HOST BAR

HOST BAR (PACKAGES)

BEER/ WINE

\$15.00 | PERSON 1ST HOUR

\$9.00 | PERSON EACH ADDITIONAL HOUR

BEER/ WINE/ MARGARITA

\$18.00 | PERSON 1ST HOUR

\$10.00 | PERSON EACH ADDITIONAL HOUR

HOUSE FULL BAR

\$18.00 | PERSON 1ST HOUR

\$10.00 | PERSON EACH ADDITIONAL HOUR

PREMIUM FULL BAR

\$20.00 | PERSON 1ST HOUR

\$11.00 | PERSON EACH ADDITIONAL HOUR

HOST BAR (PER CONSUMPTION)

SODA OR BOTTLED WATER

\$4.50 | EACH

DOMESTIC BEER

\$7.00 | EACH

IMPORTED OR MICROBREW BEERS

\$8.00 | EACH

HOUSE WINE

\$9.00 | EACH

PREMIUM WINE

\$12.00 | EACH

HOUSE MIXED DRINKS

\$9.00 | EACH

PREMIUM MIXED DRINKS

\$12.00 | EACH

CASH BAR

SODA OR BOTTLED WATER

\$4.50 | EACH

DOMESTIC BEER

\$9.00 | EACH

IMPORTED OR MICROBREW BEERS

\$10.00 | EACH

HOUSE WINE

\$10.00 | EACH

PREMIUM WINE

\$14.00 | EACH

HOUSE MIXED DRINKS

\$10.00 | EACH

PREMIUM MIXED DRINKS

\$14.00 | EACH

HOSTED TICKETS ON A CASH BAR

The Host pays for drinks when drink tickets are redeemed at the bar. Host is responsible for creation and distribution of tickets. Tickets are redeemed at \$10.00 per ticket for House

Brands Bar and \$12.00 per ticket for a Premium Brand Bar.