



*Thank you for choosing Spaces in the City for your event. Our team is honored to have the opportunity to make your event the rewarding and memorable experience you envision.*

*Our venue, unsurpassed cuisine, gracious service, and attention to every detail gives us the ability to surpass even the highest expectations.*

*Our event professionals will assist you with all the details of your event, simplifying both the planning and coordinating.*

*Thank you again for making us a part of your plans. We look forward to serving you!*

*Spaces in the City  
Orchestrating your event from start to finish*

For tours and further information:

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# About

Off Site Catering Coordinator—

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## ◆ *City Catering*

Every good gathering starts with great food and drinks. City Catering (previously Café 4 catering) has earned an exceptional reputation by providing food prepared from scratch, flawless service, and creative presentations. Our success is attributed to our passion for perfection, combined with our experience and expertise in culinary arts, visual design, and event production.

*All catering to include 20% service charge and 9.25% sales tax*

# Breakfast & Brunch

*All menus come with orange juice and coffee with all accompaniments*

## **Continental Breakfast \$9**

*Freshly baked pastries, bagels and muffins  
Fresh fruit Preserves, cream cheese &  
butter*

## **Oatmeal Station \$5.5**

*Fresh prepared oatmeal served with warm  
cream, brown sugar, assortment of dried  
fruit, nuts, shaved coconut, berries, and  
house-made granola*

## **The Tennessean \$15**

*Scrambled eggs  
Stone ground grits  
Roasted potatoes  
Biscuits & gravy  
Bacon & sausage  
Fresh fruit*

## **Healthy Start \$6**

*Vanilla & strawberry yogurt served with  
fresh berries and fruit and house-made  
granola*

## **Broadway Brunch \$18**

*Assortment of fresh pastries and muffins  
Fresh fruit and cheese display  
Choice of one breakfast enhancement*

## **Breakfast Enhancements**

*Bacon Cheddar Scones \$1.75*

*Mini Quiches \$2.25*

*Whole Fruit Basket (Apples, oranges, &  
bananas) \$2*

*Assorted Croissants (Plain, almond &  
chocolate) \$2.5*

*Assorted bagels \$2.5*

*Iced Coffee \$2.5*

*Mimosa Bar \$6*



# Breaks

*Breaks are not stand-alone, but are provided as an extra to enhance guest experience.*

## **Bakers Dozen \$2.25**

*Assorted cookies & bars*

*Regular milk and Chocolate milk*

## **Donut Shop \$6**

*Assorted donuts and krullers*

*Assorted cookies & bars*

*Regular milk and Chocolate milk*

*Coffee service*

## **Siesta \$7.5**

*Chips with salsa, guacamole, and queso*

*Churros with cinnamon sugar*

*Assorted Jarritos sodas and water*

## **The Candy Store \$3.5**

*Assorted candy buffet*

*Assorted sodas and water*

## **Heart Healthy \$6**

*Crudité platter with dip*

*Assortment of granola bars*

*Fresh Fruit and cheese platter*

*Assorted Juices*

## **Mediterranean Break \$8**

*Hummus*

*Marinated veggies and mixed olives*

*Roasted red pepper spread*

*Crudité platter*

*Toasted pita*

*Assorted sodas and water*



# Boxed Lunches

Choice of 3

Each comes with tea or bottled water, choice of fresh fruit salad, pasta salad, potato salad, or chips, and cookie \$13

Add Grilled Chicken \$4 Add Grilled Salmon \$6

## SALADS

### Strawberry

Field Greens, gorgonzola cheese, strawberries, sweet 'n spicy candied nuts. Served with strawberry vinaigrette

### Greek

Roasted chicken with mixed greens, feta cheese, tomatoes, cucumber, Kalamata olives and pepperoncini. Served with feta cheese dressing

### Tuscan Ceasar Salad (V)

Chopped Romaine, Shaved Parmesan  
Garlic Croutons, Caesar Dressing  
Cracked Pepper

### Cobb

Ham, turkey and bacon crumbles with mixed greens, sliced egg, tomatoes, and shredded swiss. Served with ranch dressing

### Grilled Steak Salad

Lean sirloin steak with mixed greens, tomatoes, cucumbers, gorgonzola cheese and caramelized onions. Served with herb vinaigrette

## SANDWICHES

### Veggie Wrap (V)

Sliced Tomatoes, cucumbers, spring mix, grilled vegetables, black olives, Monterey jack cheese, avocado spread

### Turkey & Bacon

Avocado, cheddar cheese, chipotle mayonnaise on whole wheat bread

### Chicken & Sundried Tomatoes

Sliced grilled chicken, bacon, spinach, pesto mayonnaise on whole wheat bread

### Ham & Gruyere

Honey roasted ham, gruyere cheese, bacon-tomato jam on sourdough bread

### Roast Beef & Smoked Cheddar

Caramelized onions, smoked cheddar, horseradish aioli, on ciabatta

### Italian Club

Pepperoni, salami, prosciutto, ham, provolone cheese, black olives, tomatoes, lettuce, onions, pepperoncini on ciabatta

(V) - Vegetarian

(\$) - Premium option w/ upcharge

# Lunch Buffets

*Each menu comes with water and tea with all accompaniments*

**Soup, Salad and Sandwich buffet \$12 | \$14**

**Choose from two Selections from below or from all three**

## **Soups**

*Tomato Bisque*  
*Potato Leek*  
*Lemony Chicken & Orzo*  
*Clam Chowder*

## **Salads**

*Caesar*  
*Strawberry*  
*Greek*  
*Cobb*

## **Sandwiches**

*Turkey*  
*Ham*  
*Roast Beef*

**Build your own Salad Bar \$14**

***Greens:** Mixed greens and baby spinach*

***Cheeses:** Cheddar, feta, and blue*

***Meats:** Turkey, ham, and curry chicken salad*

***Toppings:** Shredded carrots, grape tomatoes, cucumbers, chopped bacon, herbed croutons, and sliced red onions*

***Served with fresh bread***

**Specialty Deli Platter \$14**

***Meats:** (pick 3) Ham, turkey, roast beef, Italian meats, chicken salad*

***Cheeses:** (pick 2) Sharp cheddar, dill havarti, gruyere, and pimento*

***Spreads:** (pick 3) Herbed mayonnaise, olive tapenade, horsey sauce, Dijon mustard*

***Garnishes:** lettuce, tomatoes, caramelized onions, banana peppers, sweet pickles, dill pickles*

***Served with assorted artisan breads***

**Lunch Enhancements \$2-\$4.5**

*Fresh Fruit Salad, Pasta Salad, Potato Salad, Assorted Chips, Cookies and Bars*

# *Chef Displays*

*All chef displays are priced at \$9 for the first hour; \$3 for each additional hour*



## ***Toast!***

*Assorted gourmet cheeses, pickled vegetables, crudité display with complimentary dips, and fresh fruit with assorted crackers and breads*

## ***High Tea!***

*Assortment of tea sandwiches, wraps, toasts and miniature sandwiches to include curry chicken, garden cucumber, brie and apple, along with fresh fruit and cheese wafers*



## ***Fiesta!***

*Mini quesadillas, or mini chimichangas, jalapeño poppers, queso dip with fresh corn tortilla chips, salsa, and guacamole*



## ***Salute!***

*Antipasti display of assorted cheeses, cured meats, marinated olives, grilled and roasted vegetables. Served with toasted baguettes and assorted crackers*

## ***Entertain!***

*Selection of hummus, olive tapenade, spanakopita, roasted eggplant dip, Mediterranean meatballs, and tabbouleh. Served with pita bread*

# Hors D'oeuvres

## *Passing By...*

2 selections + 1 premium \$12  
4 selections +1 premium \$22

3 selections + 1 premium \$16  
3 selections +2 premium \$24

## **Hot Selections**

*Mini Loaded Potato, sour cream, cheddar, bacon, chives*

*Cocktail Meatballs with Peach BBQ Sauce*

*Spanakopita with Tzatziki (V)*

*Chicken Satay Skewer with Peanut Sauce*

*Mediterranean Beef Skewers with Peppers, Onions, and Kalamata Olives*

*Butternut Squash and Gorgonzola Tart with Herbs (V)*

*Black-Eyed Pea Cakes, Pickled Okra Remoulade (V)*

*Crostini with Lemony Ricotta, Broccolini, and Italian Sausage (V upon request)*



## **Cool Selections**

*Caprese skewer (V)*

*Curry chicken salad wonton*

*Smoked Salmon Crostini with Boursin*

*Shrimp Cocktail*

*Deviled Egg Flight: Traditional, Wasabi, BLT*

*Cheddar cheese biscuits, pimento cheese, and Benton's Country ham*

## **Premium Selections**

*Fried Chicken and Waffle Bite, Maple Syrup*

*Short Rib and Grit Spoon*

*Maple-Glazed, Bacon-Wrapped Scallops*

*Low-Country Marinated Shrimp Skewers*

*Crab Cakes with Jalapeno Remoulade*

*Brioche Toasts with Duck Confit and Thyme Aioli*

*Shrimp and Grit Bites, Red Pepper Cream Sauce*

*Crab-Stuffed Mushrooms with Parmesan*

*Tomato Bisque Shooters with Mini Grilled Cheese (V)*

*Grilled Lamb Lollipops with Chimichurri Sauce*

*Premium Deviled Egg Flight: "Carbonara" Deviled Eggs with Benton's Country Ham and Parmesan Crisp; Beet-Pickled Deviled Eggs with Crème Fraiche, Domestic Caviar, and Fresh Dill; Deviled Eggs With Smoked Trout and Fennel Salad*



*(V) - Vegetarian*

*(\$) - Premium option w/ upcharge*



# Stations

*All menus come with water, tea and all accompaniments*

## **The Garden**

*Choose one for \$5.5*

*Choose two for \$8.5*

*The Mixed Green Bowl*

*Spring Greens, Shredded Carrots, Applewood Bacon, Cucumbers, Cheddar, Hard-Boiled Egg,  
House-made Croutons*

*Pick two dressings: Buttermilk Ranch, Balsamic Vinaigrette, Bleu Cheese Dressing, Creamy Chipotle  
Dressing, Warm Bacon Vinaigrette*

## **The Wedge**

*Iceberg Wedges, Crumbled Bacon, Cherry Tomatoes, Sliced Red Onion, Bleu Cheese Crumbles*

*Pick two dressings: Buttermilk Ranch, Balsamic Vinaigrette, Bleu Cheese Dressing, Creamy Chipotle  
Dressing, Warm Bacon Vinaigrette*

## **The Caesar (V)**

*Chopped Romaine, Shaved Parmesan, Garlic Croutons, Cracked-Pepper Caesar Dressing*

## **Gourmet Slider Bar \$8**

*Choose three*

*Buffalo Chicken*

*Buffalo Sauce, Celery-bleu cheese dressing*

*Pulled Pork*

*BBQ Sauce, Tangy Slaw*

*Cheeseburger*

*Angus Beef, Sharp Cheddar Cheese, Condiments*

*Beef Tenderloin (\$)*

*Boursin Cheese, Griddled Onions*

*Cajun Crab Cake (\$)*

*Maryland Crab Cake, Jalapeño Remoulade*

## **Ciao Bella \$13**

*Herb and Italian cheese ravioli tossed in alfredo sauce or roasted tomato marinara, andouille sausage,  
grilled chicken, tortellini salad, grilled seasonal vegetables. Fennel and rosemary rubbed pork (\$)*

## **South of the Border \$15**

*Flank steak, roasted pepper and onions, grilled chicken, tortillas, salsa verde, jalapeño, guacamole,  
sour cream, shredded cheese, roasted corn and poblano salsa*

*(V) - Vegetarian*

*(\$)* - Premium option w/ upcharge

# Stations

*All menus come with water, tea and all accompaniments*

## **Brisket + Biscuit and more \$15**

*Buttermilk biscuits and cheddar biscuits, Texas style brisket, choice of fried chicken or country ham, marinated 5 bean salad, pimento cheese, pickled okra, bread and butter pickles, jams & jellies, honey butter, sriracha honey*

## **All American Cookout \$13**

*Regular and cheeseburger sliders, hotdogs, potato salad, chili, chopped tomatoes, griddled onions, pickle relish, sauerkraut, bourbon ketchup, spicy mustard*

## **MacDaddy Mac n' Cheese Bar \$8**

*Three cheese mac n' cheese with your choice of two proteins: bacon, grilled chicken, pulled pork, lobster (\$). Served with broccoli, pesto, jalapeños.*

## **Deep South \$18**

*Choose three proteins: blackened fish, shrimp, chicken, andouille sausage. Cheesy grits, Creole tomato sauce, fried onion straws, Cajun cream sauce*

## **Carving Station (\$) Market price**

*Choose one, or two (\$). Each served with assorted breads and condiments*

*Three pepper crusted beef tenderloin, horseradish, au jus*

*Roasted turkey breast, apple chutney*

*Cumin + garlic crusted pork tenderloin, tomatillo salsa*

*Roasted prime rib, mushroom sherry bordelaise*

*Citrus glazed ham, bing cherry chutney*

## **Under the Sea (\$) Market Price**

*Seasoned gulf shrimp, spicy cocktail sauce, lemon wedges, scallion hushpuppies with herb aioli, blue crab fingers, soy bourbon glazed petit salmon, fried wontons, pickled ginger, warm crab dip, wasabi-cucumber slaw*

## **Wok'n Down the Aisle \$20**

*Stir Fry Rice, Chow-mein noodles, grilled chicken, shrimp, garlic teriyaki, assorted toppings, spicy kung pao sauce with Asian chilies and peanuts. Vegetarian spring rolls with peach sweet and sour, hearts of romaine with julienne carrots and miso ginger dressing.*

## **Let's Taco 'Bout Love \$15**

*Choose two: barbacoa, chipotle chicken, crispy cauliflower and chickpeas (V), blackened redfish. Corn and flour tortillas, pico de gallo, shredded Monterey jack, cilantro, shredded lettuce, black bean corn salsa.*

*(V) - Vegetarian*

*(\$) - Premium option w/ upcharge*

# *Seated & Served*

*Served with water, fresh dinner rolls, choice of salad, and choice of dessert*

## ***Beef \$36***

### ***Short Rib Bourguignon***

*Red Wine Braised, horseradish cream, wild mushrooms, fingerling carrots, parmesan risotto*

### ***Filet Mignon***

*Truffled Wild Mushroom Demi Glace, Garlic Mashed Potatoes, Roasted Asparagus*

### ***Grilled Sirloin***

*Chimichurri Sauce, Wild Rice Pilaf, Seasonal Medley of Roasted Vegetables*

### ***Smoked Beef Brisket***

*Blackberry-Fig Gastrique, Stone Ground Cheese Grits, Haricot Verts with Shallots & Lemon*

## ***Seafood \$32***

### ***Low Country Shrimp & Grits***

*Andouille Sausage, Stone Ground Cheese Grits, Red Pepper cream sauce, Roasted Asparagus*

### ***Grilled Atlantic Salmon***

*Pesto Cream Sauce, Garlic Mashed Potatoes, Seasonal Medley of Roasted Vegetables*

### ***Blackened Redfish***

*Stone Ground Cheese Grits, Creole Tomato Sauce, Haricots Verts with Lemon and Shallot*

### ***Maryland Crab Cake***

*Caper-Dill Beurre Blanc, Tomato Risotto, Asparagus*



# Seated & Served

*Served with water, fresh dinner rolls, choice of salad, and choice of dessert*

## ***Poultry - \$30***

### ***Herb De Provence Chicken***

*Garlic Mashed Potatoes, Roasted Mixed Vegetables, Lemon-Cream Sauce*

### ***Apple, Italian Sausage, and Kale-Stuffed Chicken***

*Blackberry-Fig Gastrique, Feta Polenta, Roasted Fingerling Carrots*

### ***Sun-Dried Tomato Stuffed Chicken***

*Pesto Cream Sauce, Feta Polenta, Seasonal Medley of Roasted Vegetables*

### ***Chicken Provencal***

*Tomato Sauce with Artichoke and Castelvetrano Olives, Stone Ground Cheese Grits, Roasted Asparagus*

### ***Chicken Marsala***

*Classic Marsala Sauce, Parmesan Risotto, Roasted Asparagus*



## ***Pork - \$30***

### ***Cider Brined Pork Loin Chops***

*Blackberry-Fig Gastrique, Wild Rice Pilaf, Roasted Fingerling Carrots*

### ***Bacon-Wrapped Pork Tenderloin Medallions***

*Dijon Cream Sauce, Garlic Mashed Potatoes, Haricots Verts with Shallots and Lemon*

### ***Blackened Pork Tenderloin Medallions***

*Cajun Cream Sauce; Stone Ground Cheese Grits; Seasonal Medley of Roasted Vegetables*

# *Seated & Served*

*Served with water, fresh dinner rolls, choice of salad, and choice of dessert*

## ***Vegetarian \$28***

### ***Seasonal Canneloni***

*Rolled Pasta Stuffed with Seasonal Vegetables, Ricotta Cheese and Herbs, Topped with Tomato Basil Cream Sauce*

### ***Pasta Primavera***

*Linguine with Baby Spinach, Artichoke Hearts, Asparagus, Grape Tomatoes, Basil Pesto, Parmesan*

### ***Eggplant Parmesan***

*Fresh Mozzarella, Parmesan, Marinara, Angel Hair Pasta, Roasted Asparagus*

### ***Sun-Dried Tomato Stuffed Portobello Mushrooms***

*Pesto Cream Sauce, Tomato Risotto, Seasonal Medley of Roasted Vegetables*

### ***Wild Mushroom Bourgignon***

*Truffled Red Wine Sauce, Papardelle Pasta, Asparagus, Parmesan*

## ***Vegan Entrees Available***

***Upon Request***



# *Salad Options*



## ***Greek Salad (V)***

*Romaine hearts, tomato, kalamata olives, cucumbers, feta cheese, red onion, with creamy feta cheese dressing*

## ***Tuscan Caesar (V)***

*Chopped romaine, shaved parmesan, house-made croutons, with cracked pepper caesar dressing*

## ***Strawberry (V)***

*Strawberries, spiced nuts, gorgonzola, red onion, with strawberry vinaigrette*

## ***Caprese (V)***

*Tomato, mozzarella, basil, with balsamic vinaigrette*

## ***Classic Spinach***

*Baby spinach, sliced egg, red onion, bacon, parmesan, with ranch dressing*

## ***Artisan Greens (V)***

*Caramelized apples, gorgonzola, spiced nuts, with balsamic vinaigrette*

## ***Chopped Salad***

*Greens, corn, avocado, tomato, feta cheese, bacon, with ranch dressing*

*(V) - Vegetarian*

*(\$) - Premium option w/ upcharge*

# Dessert Stations



All Stations below - \$3.5 pp

## Old School Bake Sale

*Assortment of Mini Tarts,  
Cookies, Bars, Rice Krispies Treats*

## Sweet Treats

*Assortment of cupcakes or cakes*

## Milk & Cookies

*Assortment of cookies and assorted  
flavored milk*

All Stations below - \$4.5 pp

## Cheesecakes

*Vanilla Cheesecakes with  
assorted topping*

## Cobbler Bar

*Assorted seasonal fruit cobblers  
with fresh whipped cream*

## Build your own Sundae

*Vanilla ice cream with  
assorted sauces and  
toppings*

## Layer Up

*Assortment of trifles layered  
with creams and custards, and a  
variety of fruits and berries*

## Trip to Paris

*Macaroons, mini eclairs,  
chocolate dipped strawberries,  
and custard tartlets*

## Pop Stop

*Cake Pops, Dipped  
Marshmallow Pops, Dipped  
Prezels, and Rice Krispies*



# Bar Packages

The Spaces in the City Beverage Program features a variety of options for your event at The Press Room and our other venues at 4 Market Square. Choose premium or house brand liquors; a selection of imported, domestic and craft beers; and our featured or signature wines served from our bar.

## OPTION 1: PER DRINK BAR PRICING

Total bill based on a per drink basis, and settled at the end of the event. You may choose to offer house products, premium products, or a combination of the two.

BEVERAGE	PRICE PER DRINK
Standard Liquor	\$7.00
Premium Liquor	\$8.00
Top Shelf Liquor	\$9.00
House Wine	\$5.00
Domestic Beer	\$3.00
Draft Beer	\$4.00
Import   Craft Beer	\$5.00

## OPTION 2: PER PERSON HOSTED BAR PRICING

Total bill based on a per person basis. You pay a flat rate, per head, per hour. A final headcount should be given no later than 7 days prior to the event.

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
Top Shelf Bar	\$23	\$24	\$26	\$28	\$32
Premium Bar	\$18	\$19	\$20	\$22	\$26
Standard Bar	\$16	\$17	\$18	\$20	\$23
Beer & Wine Bar	\$13	\$14	\$16	\$18	\$21

**CHAMPAGNE TOAST ONLY \$4 PER PERSON plus \$50 SETUP FEE**



# *Bar Packages*

## **Standard**

Press Room or Square Room House Liquors

Domestic Bottled Beer

Seasonal Draft Beer

House Wine Varietals

## **Premium**

Tito's Vodka

Bacardi Rum

Beefeater Gin

Four Roses Yellow Label Bourbon

Espolon Tequila

Dewars 12 year Scotch

Domestic Bottled Beer

Seasonal Draft Beer

House Wine Varietals

## **Top Shelf**

Ketel One

Bacardi Rum

Bombay Sapphire

Basil Hayden or Makers Mark

Patron Tequila

Glenmorangie 10 year Scotch

Domestic Bottled Beer

Seasonal Draft Beer

House Wine Varietals