



## **Mère Bulles Off-Site Catered 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 Six 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 Hour Period*

### **Cold Reception Hors D'oeuvres**

- Imported and Domestic Cheese Assortment with Crackers and Grape Clusters \$5.95*
- Cold Poached Salmon Roulade with Remoulade \$3.95*
- Various Sushi And Maki Rolls with Pickled Ginger, Soy and Wasabi \$4.50*
- Assorted Fresh Fruits & Berries with Creamy Orange Dipping Sauce \$4.25*
- Garden Fresh Vegetable Crudites Served with Chef's Selection of two Fresh Dips \$3.50*
- Flame Roasted Vegetables and Marinated Portabello Mushrooms with Dipping Sauces \$3.75*
- House Smoked Salmon with Lemon Cream Cheese, Red Onion Relish, Chopped Eggs and Miniature Bagels \$4.25*
- Assorted Finger Sandwiches Seafood, Meat and Vegetarian Selections \$3.25*
- Fresh Sliced Tri Colored Tomatoes with Buffalo Mozzarella, Balsamic and Basil \$3.75*
- Seared Ahi Tuna Platter Pickled Daikon Radish, Seaweed Salad Soy and Wasabi \$5.75*
- South of the Border, Guacamole, Salsa Verde, Chips and Spinach Artichoke Dip \$3.75*
- Black Forest Ham Wrapped Asparagus \$3.75*
- Quartered Chicken Salad Sandwiches \$3.75*
- Tenderloin Steak Tartar Onion, Capers and Toast Points \$4.75*
- American Caviar on Potato Cake with Dill Crème Fraiche \$4.75*
- Poached Gulf Shrimp, Cocktail Sauce and Lemon \$6.95*
- Oysters on The Half Shell, Cocktail Sauce and Lemon \$5.75*

### **Hot Reception Hors d'Oeuvres**

- Jumbo Seared Scallop with Lemon Lobster Buerre Blanc \$6.95*
- House Made Meatballs with Sour Cream Sauce \$3.75*
- Chorizo and Chicken Quesadillas Picco de Gallo and Cilantro Lime Sour Cream \$3.50*
- Sesame Chicken Strips Ginger Dipping Sauce \$3.25*
- Rib Rolls with horseradish cream \$4.95*
- Quartered Club Sandwiches \$3.75*
- Stuffed Jumbo Mushroom Caps your Choice of Seafood, Vegetable or Ham \$3.95*
- Artichoke and Goat Cheese Croquettes Red Pepper Dip \$3.75*
- Tandoori Chicken, Teriyaki Beef or Chili Lime Salmon Satay, with Appropriate Sauces \$3.95*
- Quartered Reuben Sandwiches \$4.25*
- Miniature Crab Cakes Remoulade Dip \$3.95*
- Petit Black Forest Ham and Swiss Cheese Croissants \$3.95*
- Vegetarian Egg Rolls, Spicy Mustard \$3.75*
- Spinach and Feta Cheese in Phyllo Dough \$3.75*
- Whole Baked Brie, with Caramelized Apples and Pecans, Served with Raisin Bread Croutons \$3.75*
- Pork Pot Stickers, Hoisen Glaze \$3.75*
- Mini Beef Wellingtons \$3.75*
- Barbecue Pulled Pork, on Silver Dollar Rolls \$4.25*
- Shrimp and Andouille Sausage Kabob \$3.95*
- Chicken & Spinach Crepes with marinara sauce & parmesan cheese \$4.25*
- Scallop and Artichoke Kabob \$4.75*



## **Action Stations:**

### **Caesar & Field Green Salad Station**

*Mesculun Mixed Greens and Crisp Chopped Romaine,*

*With Toppings of:*

*Cherry Tomatoes, Cucumber Slices, Spiced Walnuts, Red Onion, Feta Cheese, Shaved Carrots, Herbed Focaccia Croutons,*

*Pecorino Romano Cheese*

*Balsamic Vinaigrette Dressing*

*Classic Caesar Dressing*

**\$6.75++**

### **Specialty Salad Station**

*Spinach, Bibb Lettuce and Mesculun Mixed Greens.*

*With Toppings of:*

*Crumbled Bleu Cheese, Spiced Walnuts, Strawberry Mango Salsa, Granny Smith Apples, Crumbled Bacon, Diced Red Onion,*

*Cherry Tomatoes, Julienne Vegetables, Feta Cheese, Herbed Focaccia Crouton*

*White Balsamic Herb Vinaigrette, Strawberry Balsamic Vinaigrette, Blue Cheese Vinaigrette, Honey Dijon*

**\$7.95++**

### **Classic Smoked Salmon Presentation**

*Accompanied by Capers, Chopped Egg, Sour Cream, Sliced Tomatoes, Lemon Wedges and Diced Red Onion*

**\$8.50++**

### **Seaside Shellfish Presentation**

*Giant Shrimp, Large Cocktail Crab Claws, Cocktail Sauce, Cajun Remoulade over*

*Crushed Ice*

**\$13.95++**

## **Dessert Stations**

### **The Famous Chocolate Fountain**

*Cascades of Warm Chocolate to Coat your Favorite Treats:*

*Pirouette Cookies, Marshmallows, Strawberries, Pineapple, Dried Apricots, Angel Food Cake, Pretzel Rods*

**\$7.99++ (\$450.00 minimum)**

### **Berry-Tini**

*Fresh Berry Medley Flambéed with Grand Marnier*

*Served over Pound Cake in a Martini Glass with Vanilla Ice Cream*

**\$9.50++**



### ***Carved From Our Butchers Block***

*Twenty Five Person Minimum*

*Enhance Your Buffet with One of Our Chef Attended Carving Stations.  
There is a Minimum Requirement of four Hors D'oeuvres Before Adding a Station.  
A \$75.00 Attendant Fee Will Apply for All Carved Items*

***Prime Tenderloin of Beef \$14.99***

*Accompanied by Dijon Mustard, Horseradish Cream, Assorted Miniature Rolls*

***House Roasted Breast of Turkey \$8.00***

*Sage Sauce, Dried Fruit Chutney, Mustard, Mayonnaise and Assorted House Baked Rolls*

***Veal Top Round \$11.50***

*Rich Veal Jus with Tomato and Thyme, Caramelized Onions, Spicy Grain Mustard, Horseradish Cream and Variety of Rolls*

***Balsamic Glazed Salmon \$9.99***

*Served with Basil Remoulade*

***Roast Pork Loin \$8.99***

*with Mustard, Horseradish Cream and Variety Of Rolls*

***Bourbon Mustard Glazed Ham \$7.75***

*Accompanied by Dijon Mustard, Horseradish Cream and Assorted Miniature Rolls*

***Persillade Crusted Roast Sirloin \$9.50***

*Accompanied by Dijon Mustard, Horseradish Cream and Assorted Miniature Rolls*

***Smoked Prime Rib of Beef \$11.99***

*Served with Hot Au Jus, Salt Crusted "Wick" Rolls, Dijon Mustard and Horseradish Cream*

***Chicken "Oscar" Roulade \$8.75***

*Rolled with Crab, Asparagus and Sage Mousse and Served with Sauce Charone*

## 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, Mere Bulles reserves the right to book over your event. Signed contracts are a necessity.
- Parties of 25 or greater must be contracted on a planned menu. A planned menu insures efficient and timely service. Your planned menu must be arranged 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 Mere 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 Mere Bulles management of any guests that have special needs/disabilities so Mere 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 and transportation service 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.
- **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.**
- 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 \$100 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 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 9.25%. 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 sides items for all entrees 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.
- A \$150.00 clean up fee will be in effect if confetti, rice, birdseed, flower petals or any other unusual decorative items are used.
- Signed confirmation and Credit card are required to reserve a private room. Notice of cancellation must be given 2 weeks in advance. Failure to do so will result in the reservation credit card being charged ½ of the room minimum amount.

