



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 Piece. 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

Poached Gulf Shrimp, Cocktail Sauce

\$3.25

California Rolls, Soy and Ginger

\$2.75

Smoked Salmon Mousse with Capers on Toasted Crostini

\$2.75

Tuna Tartare on Fried Wonton

\$3.25

Roast Beef Roulades with Horseradish Whip

\$2.75

Roasted Red Pepper & Pesto Crostini

\$2.25

Cucumber Wheel filled with Gorgonzola Cheese and Walnut Mousse

\$2.25

Smoked Chicken Cream Puff

\$1.75

Chicken ~ Basil Roulade Canapé

\$2.25

Plum Tomato and Fresh Mozzarella with Spinach Pesto on Toasted Crostini

\$2.50

Spinach & Artichoke Mousse with Pecorino Cheese on Toasted Crostini

\$2.50

Chorizo and Black Bean Tortilla Pinwheel

With Cilantro Cream

\$1.75

Boursin Stuffed Celery with Tomato and Asparagus

\$1.75

Stuffed Egg with Deviled Smoked Trout

\$2.25

Crisp Proscuitto Cup Filled with Artichoke White Truffle Mousse

\$2.75



Hot Hors D'oeuvres

Vegetable Egg Rolls, Ginger Dipping Sauce

\$2.75

Broiled Artichoke Parmesan Puff

\$2.25

*Spinach and Feta Cheese
in Crisp Phyllo Pastry*

\$2.25

Chicken & Pepper Jack Cheese Wrapped with Bacon

\$2.50

Tandoori Chicken Satay, Ginger Sauce

\$2.75

*Salmon Satay with Chili Lime Marinade
Sesame Remoulade*

\$3.25

Miniature Crab Cake with Spicy Remoulade

\$2.75

Prosciutto Wrapped Gulf Shrimp

\$3.25

*Wild Mushroom and Chevre Cheese
in Bouche*

\$2.00

Miniature Beef Wellingtons

\$2.25

Stuffed Mushroom Caps: Ham and Gruyere Cheese or Seafood and Brie

\$2.75

Teriyaki Beef Satay with Peanut Sauce

\$2.75

Sesame Chicken with Ginger Dipping Sauce

\$2.25

Coconut Fried Shrimp

\$3.50

Stuffed New Potato with Bacon, Cheddar and Sour Cream

\$2.75

Bruschetta with Bacon, Blue Cheese and Sun Dried Tomatoes

\$2.25

Jumbo Seared Scallop with Lemon Lobster Buerre Blanc

\$3.75



Mère Bulles 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 ½ 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 \$3.95
Garden Fresh Vegetable Crudites Served with Chef's Selection of two Fresh Dips \$2.50
Flame Roasted Vegetables and Marinated Portabello Mushrooms with Dipping Sauces \$2.75
House Smoked Salmon with Lemon Cream Cheese, Red Onion Relish, Chopped Eggs and Miniature Bagels \$3.95
Assorted Finger Sandwiches Seafood, Meat and Vegetarian Selections \$2.95
Fresh Sliced Tri Colored Tomatoes with Buffalo Mozzarella, Balsamic and Basil \$2.75
Seared Ahi Tuna Platter Pickled Diakon Radish, Seaweed Salad Soy and Wasabi \$4.50
South of the Border, Guacamole, Salsa Verde, Chips and Spinach Artichoke Dip \$3.25
Black Forest Ham Wrapped Asparagus \$3.25
Quartered Chicken Salad Sandwiches \$3.00
Tenderloin Steak Tartar Onion, Capers and Toast Points \$4.25
American Caviar on Potato Cake with Dill Crème Fraiche \$4.00
Poached Gulf Shrimp, Cocktail Sauce and Lemon \$6.50
Oysters on The Half Shell, Cocktail Sauce and Lemon \$5.50

Hot Reception Hors d' Oeuvres

Jumbo Seared Scallop with Lemon Lobster Buerre Blanc \$6.75
House Made Meatballs with Sour Cream Sauce \$3.00
Chorizo and Chicken Quesadillas Picco de Gallo and Cilantro Lime Sour Cream \$2.75
Sesame Chicken Strips Ginger Dipping Sauce \$2.75
Rib Rolls with horseradish cream \$4.75
Quartered Club Sandwiches \$3.00
Stuffed Jumbo Mushroom Caps your Choice of Seafood, Vegetable or Ham \$3.75
Artichoke and Goat Cheese Croquettes Red Pepper Dip \$3.25
Tandoori Chicken, Teriyaki Beef or Chili Lime Salmon Satay, with Appropriate Sauces \$3.75
Quartered Reuben Sandwiches \$3.50
Miniature Crab Cakes Remoulade Dip \$3.75
Petit Black Forest Ham and Swiss Cheese Croissants \$3.75
Vegetarian Egg Rolls, Spicy Mustard \$3.50
Spinach and Feta Cheese in Phyllo Dough \$3.25
Whole Baked Brie, with Caramelized Apples and Pecans, Served with Raisin Bread Croutons \$3.25
Pork Pot Stickers, Hoisen Glaze \$3.75
Mini Beef Wellingtons \$3.75
Barbecue Pulled Pork, on Silver Dollar Rolls \$3.75
Shrimp and Andouille Sausage Kabob \$3.75
Chicken & Spinach Crepes with marinara sauce & parmesan cheese \$3.50
Scallop and Artichoke Kabob \$3.75



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

\$6.00++

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

\$7.50++

Classic Smoked Salmon Presentation

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

\$8.00++

Seaside Shellfish Presentation

Giant Shrimp, Large Cocktail Crab Claws, Cocktail Sauce, Cajun Remoulade over Crushed Ice

\$13.50++

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++

Berry-Tini

Fresh Berry Medley Flambéed with Grand Marnier

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

\$8.50++



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 Prior to Adding a Station.
A \$75.00 Attendant Fee Will Apply for All Carved Items*

Prime Tenderloin of Beef \$12.99

Accompanied by Dijon Mustard, Horseradish Cream, Assorted Miniature Rolls

House Roasted Breast of Turkey \$7.00

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

Veal Top Round \$10.50

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

Balsamic Glazed Salmon \$9.00

Served with Basil Remoulade

Roast Pork Loin \$8.00

with Mustard, Horseradish Cream and Variety Of Rolls

Bourbon Mustard Glazed Ham \$6.75

Accompanied by Dijon Mustard, Horseradish Cream and Assorted Miniature Rolls

Persillade Crusted Roast Sirloin \$8.50

Accompanied by Dijon Mustard, Horseradish Cream and Assorted Miniature Rolls

Smoked Prime Rib of Beef \$10.99

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

Chicken "Oscar" Roulade \$7.50

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



Bar Arrangements

Bar Packages

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

Portable bars are necessary for parties of more than 100 guests. A \$100 bar set up fee will apply.

Open bar with well and call brands as detailed below, as well as a champagne toast.

Extended Bar Time Per Person Based on Guest Guarantee:

30 Minutes House & Call Brands: \$2.50

30 Minutes Premium Brands: \$3.00

Package includes: 1 hour - \$11.00 per person, 2 hours - \$17.00 per person, 3 hours - \$21.00 per person, 4 hours - \$25 per person

Well brands of all liquors plus the following call brands:

Smirnoff Vodka

Bacardi Rum

Bacardi Limon

Peach Schnapps

Jim Beam

Southern Comfort

Christian Brothers Brandy

Harvey's Bristol Cream

Beefeater's Gin

Canadian Club

Apricot Brandy

Malibu Rum

Bacardi Vanilla

Domestic & Imported Beers:

Budweiser

Bud Light

Michelob Ultra

Miller Lite

Buckler (non-alcoholic)

Samuel Adams Lager

Heineken

Amstel Light

Varietal wines and champagne by the glass

Assorted soda, juices & mixes

Package Enhancements

Premium Bar Package: 1 hour - \$14.00 per person, 2 hours - \$20.00 per person, 3 hours - \$24.00 per person, 4 hours - \$29 per person

Absolut

Absolut Citron

Stoli

Flavored Stoli

Ketel One

Tanqueray

J&B Scotch

Jack Daniels

V.O.

Jameson Irish Whiskey

Crown Royal

Captain Morgan

Myer's Dark Rum

Dewars White Label Scotch

Johnnie Walker Red

Jose Cuervo Tequila

Kahlua

Bailey's Irish Cream

Campari

Super Premium Brands & Cordials:

Grey Goose Vodka

Flavored Grey Goose

Bombay Sapphire

Glenfiddich

Appleton Estate Rum

Chivas Regal

Johnnie Walker Black

Amaretto Di Saronna

\$125 per bottle (charged in 1/10 bottle increments)

Frangelico

Sambuca Romano

Courvoisier

Ultra Premium Brands & Cordials:

Belvedere Vodka

McCallans 12YR

Grand Marnier

Tanqueray 10

\$135.00 per bottle (charged in 1/10 bottle increments)

Remy Martin VSOP

Hennessy VS



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 \$100 bar set up fee will apply. A tallied consumption bar includes the following banquet brands with unlimited beverage service, priced per drink and charged to host based upon consumption. Event host may choose to limit bar options. Prices do not include TN State sales & excise taxes and gratuity.

Well Brands- \$4.50 per drink

Call Brands- \$5.00 per drink

*Smirnoff Vodka
Southern Comfort
Bacardi Rum
Beefeater's Gin*

*Canadian Club
Apricot Brandy
Christian Bros. Brandy
Flavored Bacardi*

*Grant's Scotch 8YR
Peach Schnapps
Jim Beam
Harvey's Bristol Cream*

Premium Brands- \$5.50 per drink

*Absolut
Flavored Absolut
Stoli
Flavored Stoli
Ketel One
Tanqueray Gin
Campari*

*Jack Daniels
V.O.
Jameson Irish Whiskey
Crown Royal
Captain Morgan Spiced Rum
Meyer's Rum*

*Dewars White Label Scotch
Johnnie Walker Red
J&B Scotch
Jose Cuervo
Kahlua
Bailey's Irish Cream*

Super Premium- \$6.00 per drink

*Grey Goose
Flavored Grey Goose
Bombay Sapphire
Makers Mark*

*Chivas Regal
Johnnie Walker Black
Glenfiddich
Appleton Estate Rum*

*Frangelico
Amaretto Di Saronna
Sambuca Romano
Courvoisier*

Extra Premium/Cordials- \$7.00 per drink

*Belvedere Vodka.
Grand Marnier*

*Hennessy VS
Remy Martin VSOP*

*Courvosier
McCallans 12yr Scotch*

House Wine- \$6.00 per glass

Domestic Beer- \$3.25 per drink

*Budweiser
Bud Light*

*Michelob Ultra
Miller Lite*

*Coors Light
Buckler (Non-alcohol)*

Imported Beer- \$4.25 per drink

Heineken

Amstel Light

Samuel Adams

Soft Drinks & Iced Tea- no charge

Juices- \$2.50 per drink

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.
- Mere 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.
- Mere 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.

