

Lunch Starters

Chicken Quesadilla 8.99

whole wheat tortilla, chicken, bacon, cheese, sour cream, pico de gallo, shredded lettuce

Battered Artichoke Hearts 10.99

lightly breaded, sprinkled with parmesan cheese, chipotle ranch

Buttermilk Fried Calamari 10.99

buttermilk seasoned calamari, classic marinara

Maryland Crab Cakes 10.99

lump crab meat, country ham remoulade, sherry mustard

Tomato & Brie Bruschetta 6.99

grilled Tuscan bruschetta, tomato basil pesto, sliced brie

Spinach & Artichoke Dip 7.99

creamy spinach & artichoke dip, parmesan, sour cream

Charleston She Crab Bisque 6oz \$4.99, 10oz \$6.99

Soup Du Jour 6oz \$4.99, 10oz \$6.99

Salads

Add chicken \$5 shrimp \$7, salmon \$7 or scallops \$5 to any salad

Salmon Spinach Salad 12.99

grilled salmon, spinach, bleu cheese crumbles, spiced walnuts, strawberry mango salsa, strawberry balsamic vinaigrette

Asian Ahi Tuna Salad 12.99

rare sesame encrusted tuna, mesclun greens, mandarin oranges, sliced almonds, wontons, orange sesame wasabi, pickled ginger, sesame soy vinaigrette

Steak Salad 14.99

6 oz. filet of beef, mixed greens, scallions, bleu cheese crumbles, bacon, pine nuts, tomatoes, bleu cheese-horseradish dressing

Chinese Grilled Chicken Salad 9.99

sliced grilled chicken breast tossed with fresh greens, julienne carrots, red peppers, sesame soy dressing, and topped with light peanut sauce and tortilla strips

Warm Goat Cheese and Spinach Salad 10.99

spinach, Granny Smith apples, spiced walnuts, dried cranberries, shaved shallots, white balsamic herb vinaigrette

Mere Bulles Crab Cake Salad 13.99

two crab cakes, spinach, bleu cheese crumbles, mandarin oranges, bacon, diced tomatoes tossed with mandarin orange vinaigrette

Southwest Chicken Salad 9.99

blackened chicken, mesclun mix, avocado black bean relish, tortilla strips, chipotle-mango vinaigrette, chipotle sour cream

Bibb Salad 7.99

delicate bibb lettuce, crisp bacon, bleu cheese crumbles, cherry tomato, red onion, crumbled bleu cheese vinaigrette

Fancy Fried Chicken Salad 8.99

mixed lettuce, bacon, jack & cheddar cheese, scallions, tomatoes. croutons tossed in ranch dressing

Sandwiches (all served with chips unless otherwise noted)

Rib Rolls 12.99

shaved prime rib, jack & cheddar cheese, horseradish cream sauce, au jus

Brentwood's Best Burger 9.99

grilled 8 oz burger with tomato, havarti, lettuce, Dijon mustard, mayo, onion, bacon, & french fries

Mahi-Mahi Sandwich 10.99

grilled mahi-mahi, avocado relish, lettuce, tomato

Salmon BLT 10.99

grilled salmon filet, chipotle aioli, bacon, lettuce, tomato

Turkey & Brie Sandwich 8.99

fresh sliced turkey, brie, arugula, tomato, mayonnaise, cranberry au jus, sourdough toast

Chicken Salad Melt with Havarti 8.99

tender chicken salad, havarti cheese on an english muffin

Vegetarian Burger 9.99

with mesclun mix, tomato basil vinaigrette, pesto mayonnaise and havarti cheese on Tuscan toast

Chicken & Spinach Crepe 8.99

grilled chicken, spinach, swiss cheese, red onion, Dijon mustard, marinara, parmesan cheese, veg of the day

Tortilla Club Sandwich 10.99

wheat tortilla tender grilled chicken, jack and cheddar cheeses, guac, lettuce, pico, bacon, served with chipotle

California Chicken Sandwich on croissant 8.99

grilled 6 oz. chicken with marinara mayonnaise, ham, bacon, jack cheese, tomato, lettuce, onion

Fish Tacos 11.99

blackened grouper, cilantro, pico, shredded lettuce, mixed cheese, sauteed peppers & chipotle sour cream.

Served w/black beans and wild rice

Lunch Features

Chicken Sedona 10.99

grilled chicken over wild rice pilaf & black beans topped with mornay cheese sauce & pico de gallo

Shrimp & Grits 16.99

six shrimp, buttermilk & goat cheese grits with creamed country ham and fresh spinach

Lemon Artichoke Chicken 9.99

grilled marinated chicken breast topped with artichoke lemon sauce. served with mashed potatoes and steamed broccoli.

Seared Teriyaki Salmon 14.99

salmon with sautéed spinach, wild rice pilaf

Grilled Atlantic Mahi-Mahi 12.99

mahi-mahi, sautéed spinach, wild rice pilaf, strawberry mango salsa

Cajun Seared Catfish 10.99

seared catfish over wild rice pilaf & black beans, pico de gallo

Voodoo Pasta grilled chicken, fettuccine 11.99

noodles, primavera vegetables, cajun spiced parmesan cream sauce

Chicken Pignoli Pasta 13.99

grilled chicken, artichoke hearts, pine nuts, feta cheese, parmesan cheese, crushed red pepper and diced tomatoes tossed with penne pasta in e.v.o.o. and spinach pesto

Classic Lasagna 13.99

italian sausage, ground beef, portabella mushrooms, mozzarella, ricotta and parmesan cheeses, topped with marinara and mornay cheese sauces

Seared Filet of Angus Beef 14.99

6 oz. sliced filet of beef topped with a bleu cheese butter, sautéed spinach and parmesan red potatoes

Lunch Catering Options – Served hot to a minimum 10 people. Priced per person. One menu entrée option per 10 people.

Rib Rolls – 3 per person w/chips	13.99
Chicken Sedona	11.99
Florentine Chicken	12.99
Shrimp & Grits	17.99
Seared Teriyaki Salmon	15.99
Grilled Mahi – Mahi	13.99
Cajun Seared Catfish	11.99
Marinara Chicken Pasta	11.99
Voodoo Pasta	11.99
Charleston She Crab Bisque	5.49
Caesar Salad	6.99
House Salad	6.99
<i>Hors D' oeuvres - Minimum 3 choices and 15 people (45 total pieces)</i>	
Chicken Quesadillas	2.75
Shrimp Cocktail 16/20 per lb.	3.99
Maryland Crab Cakes	3.75
Scallop and Artichoke Kabob	3.75
Barbecue Pulled Pork, on Silver Dollar Rolls	3.75
Jumbo Mushroom Caps stuffed with your Choice of Seafood, Vegetable or Ham	3.75
Petit Black Forest Ham and Swiss cheese	
Croissants	3.75
Various Sushi and Maki Rolls with Pickled Ginger, Soy Sauce and Wasabi	4.50
<i>Extras (catering only)</i>	
Linen Napkin with Stainless flatware (p/per)	1.50
China Place setting (p/per)	1.50
Glass Stemware/coffee cups (p/per)	1.50
Table Cloths(p/cloth necessary)	3.00
<i>Bottled Drinks (available on any order)</i>	
Coke, Diet Coke, Sprite, (17oz)	1.99
Gallon of Unsweetened Tea	9.00
Gallon of Fruit Tea	9.99
Panna Spring Water (17oz)	3.50
Pelligrino Sparkling Water (17oz)	4.50

More catering options available on line at www.merebulles.com

Desserts:

Carrot Cake	7.00
Chocolate Decadence	6.99
Key Lime Pie	7.00
Lucia Bella Cheesecake	7.49
Crème Brulee (foil container)	5.00
Strawberry Split Apart Cake	5.99

We specialize in private dining rooms for your every event. We can provide private dining and party space for up to 300 guests. We are happy to cater your home or business lunch and dinner. We excel at Wedding Receptions, Rehearsal dinners and all special occasions. Our packages are available on line at www.merebulles.com Please call Bonnie Carden at 467-1945 for more information or to make reservations.

Mere Bulles is happy to accommodate many dietary needs, substitutions, and guest special requests.

Your feedback is always appreciated at info@merebulles.com

PLEASE NOTE:

All delivery items are packaged with dressings and protein portions on the side. Disposable cutlery accompanies each order.

Complimentary rolls & butter are available upon request.

Please consolidate any faxed orders onto one sheet of paper if possible. Please call 724-1002 to notify the delivery personnel of an incoming fax order.

Prices are subject to change 8/2009



**LUNCH
DELIVERY MENU**

724-1002

FAX: 615-467-2504

Delivery Hours: 11:00 AM- 4:00 PM

Delivery Area: 3 miles from the restaurant

Location:
5201 Maryland Way, Brentwood TN 37027

Restaurant Phone:
(615)467-1945

Hours of Operation:
Monday – Friday: 11:00 AM – 9:30 PM
Saturday: 4:30 PM - 9:30 PM
Sunday Buffet Brunch 10:00 AM – 2:00 PM
Saturday Lunch & Sunday Dinner by banquet/party reservation only

Management:
Steven Smithing, Owner/Operator
Christopher Smithing, General Manager
Josh Werle, Executive Chef
Pam Kemp, Dining Room Manager
Bonnie Carden, Event Coordinator
15% driver gratuity may be added to orders of \$50 or greater