



Let us
CATER
to you!



Appetizers

Option 1

\$16 per person

– Choose 4 items –
(2) Category A & (2) Category B

Option 2

\$18 per person

– Choose 5 items –
(2) Category A, (2) Category B & (1) Category C

Option 3

\$20 per person

– Choose 6 items –
(2) Categories A, B & C

Category A

- Seasonal Fruit Platter with assorted Melons, Pineapple, Strawberries and Grapes
- Domestic Cheese Platter with Grapes and Assorted Crackers
- Garden Fresh Crudité's served with assorted Dips
- Homemade Tomato Salsa with Fresh Corn Tortilla Chips
- Chilled Spinach Dip and assorted Crackers
- Fresh Tomato - Basil Bruschetta with Seasoned Toast Points
- Hummus Trio - Roasted Garlic, Roasted Red Pepper, and Sweet Potato Hummus served with Crisp Veggies & Pitas
- Caprese Brochettes - Fresh Mozzarella, Basil, and Grape Tomato, drizzled in Olive Oil and Balsamic
- Grilled Vegetable Platter - Asparagus, Zucchini, Yellow Squash, Red Peppers & Eggplant with Pesto Ranch Dressing

Category B

- Hot Spinach and Artichoke Dip served with Fresh Corn Tortillas Chips
- Savory Stuffed Mushrooms filled with Italian Sausage and Parmesan Cheese
- Smoked Turkey Pinwheels with Boursin Cheese, Sautéed Onions, Roasted Red Peppers on Spinach Tortilla
- Smoked Ham Pinwheels with Boursin Cheese, Sautéed Onions, Roasted Red Peppers on a Spinach Tortilla
- Bite-sized Honey - BBQ Meatballs
- Housemade Guacamole and Salsa with Tortilla Chips
- Southwest Chicken Egg Rolls with Avocado Ranch Dressing
- Antipasto Brochettes - Mozzarella Cheese, Pepperoni, Artichoke, Salami, Kalamata Olive and Roasted Red Pepper

Category C

- Mini Crab Cakes with Dill Caper Remoulade
- Southern-Style Chicken Tenders with your choice of Honey Mustard or BBQ Dipping Sauce
- Chilled Jumbo Gulf Shrimp served with Fresh Lemons and a Tangy Cocktail Sauce
- Imported Cheese Platter with Grapes and Assorted Crackers
- Hawaiian Marinated Tenderloin Brochettes - Marinated Tenderloin, Red Pepper and Pineapple
- Bacon Wrapped Shrimp
- Hawaiian Marinated Chicken Brochettes - Marinated Chicken, Red Pepper and Pineapple



Dinner Buffet

Includes Beverage Selection of Iced Tea and Water

Option 1

\$24 per person

– Choose 2 Entrées –
Both from Category A

Option 2

\$26 per person

– Choose 2 Entrées –
(1) Category A & (1) Category B

Option 3

\$28 per person

– Choose 2 Entrées –
Both from Category B

– Additional Entrée \$7 – Additional Side \$5 – Add Dessert \$6 –

Salad (Choose One)

- Fresh Mixed Greens with Tomatoes, Cucumbers, Applewood Smoked Bacon, Cheddar Cheese and Croutons with Choice of Dressing
- Traditional Caesar Salad with crisp Romaine Lettuce, tossed in a Housemade Caesar Dressing with Parmesan Cheese and Croutons
- Strawberry Salad with Fresh Market Greens, Caramelized Pecans and Bleu Cheese Crumbles

Category A

- Grilled Chicken Breast Supreme with Shiitake Mushrooms, Sautéed Onions and a Light Sherry Cream Sauce
- Grilled Marinated Chicken Breast with Rosemary Beurre Blanc Sauce
- Chicken Pasta with Mushrooms, Sundried Tomatoes, Broccoli and Spinach in a Light Sherry Cream Sauce
- Southern-style Chicken Tenders with BBQ and Honey Mustard dipping sauces
- Home-style Meatloaf Smothered with a Wild Mushroom Gravy

Category B

- 4 oz. Flame Grilled Center-Cut Filet Medallions
- BBQ Baby Back Ribs
- Grilled Atlantic Salmon with Mustard Dill Sauce
- Marinated Pork Tenderloin
- Seared Ahi Tuna with a Soy Ginger Glaze (cooked medium)

Sides (Choose Two)

- Green Beans in Herb Butter
- Glazed Baby Carrots
- Four Cheese Mac 'N Cheese
- Creamed Spinach
- Pecan Brittle Whipped Sweet Potatoes
- White Cheddar Mashed Potatoes
- Wild Mushroom Rice Pilaf
- Stone Ground White Cheddar Cheese Grits
- Collard Greens
- Roasted Brussel Sprouts, Bacon and Onions



General Information

Thank you for considering Bullfish Grill for your off site catering event. We offer exciting menus to suit every occasion and will be delighted to assist you in your planning. Call to schedule your event.



Guarantees

A final guest count is required seven business days prior to your scheduled event date. Bullfish Grill wants to provide you and your guests with the best possible service. We request your guest count be as accurate as possible. Should the actual number of guests attending be less than your final head count, the number guaranteed will be charged to the final bill. If the actual number of guests is larger than the guarantee, the additional per-person charge will be added to your final bill. Children 4 to 11 are half price. Children 3 and under are free.

Payments

Final bill is based upon your guaranteed head count plus any additional fees incurred. Remaining balance is due at the conclusion of your event and may be paid with cash, check or a major credit card. Tax-exempt institutions must have a TN State Sales Tax Exemption number or 501(c)3 on file with Bullfish Grill prior to their event. If tax-exempt, payment must be made with cash or check in the organization's name.

Deposits / Cancellations

A credit card or deposit of 50% is required to be on file for all events. For events cancelling within 7 days of the scheduled event date, the following fee structure applies:

- Cancel within 7 days - 25% of total contracted amount
- Cancel within 3 days - 50% of total contracted amount
- Cancel within 24 hours - 100% of total contracted amount

Additional Charges

- Service Charge - A 20% Service Charge will be added to all food and beverages.
- Sales Tax - Applicable Sales tax will be added to all food and beverages.

