

HOUSE~BLEND
coffeehouse, cafe and gifts
www.houseblendonline.com

Catering by House~Blend Inc.

124 North Main St.

Dickson, TN 37055

615-446-3311

Sample Reception Menus

Prices listed are per person, subject to TN State Sales Tax. There is an additional charge for staffed events which includes setup, staffing, and gratuity. Please ask us for details concerning your event!

MENU OPTION #1: \$10 per person

Chilled Spinach Dip in a fresh Baked Bread Bowl
served with assorted crackers and veggies

Fresh Fruit and Assorted Cheeses served with Crackers

Silver Dollar Rolls with Ham or Turkey
Served with our house Honey Dijon

Iced Tea or Lemonade

MENU OPTION #2 \$11 per person

Spinach Artichoke Dip
Served with Tortilla Chips

Cranberry Pecan Chicken Salad in Phyllo Pastry Shells

BLT Crostini

Pork Tenderloin Sliders
served with Blackberry Honey Mustard

Iced Tea or Lemonade

MENU OPTION #3 \$13.50 per person

Chilled Bacon and Tomato Dip
Served with assorted crackers and veggie dippers

Country Ham and Turnip Green Flatbreads

Grown-up Grilled Cheese Crostini

Fresh Strawberries

Salted Caramel Brownie Bites

Choice of 2 Beverages (Teas, Lemonade)+ Water

MENU OPTION #4: \$14 per person

Fruit and Cheese Display served with assorted Crackers

Savory Pastry Puffs (Gourgeres) filled with our housemade Pimento Cheese

Mozzarella Caprese Mini Skewers with Tomato and Basil

Italian Beef Sliders

Shredded slow roasted Beef topped with Provolone

Choice of 2 Beverages (Teas, Lemonade) + Water

MENU OPTION #5: \$17.50 per person

Goat Cheese and Caramelized Onion Dip
with assorted crackers

Marinated Chicken Skewers with assorted dipping Sauces

Spinach Salad or Salad Station

Served with Strawberries (or some other type of fruit—pear, apple), Bleu Cheese and Candied Pecans, Poppy Seed Dressing—could also be more of a “gourmet salad bar” set up where people build their own

Mediterranean Pasta Salads

Mini Blondie and Brownie Bites

Choice of 2 Beverages (Teas, Lemonade) + Water

MENU OPTION #6: \$18.50 per person

Hot Herb Marinated Mushrooms

Mini Caprese Skewers

With Fresh Mozzarella, Grape Tomatoes, Fresh Basil, and Balsamic Syrup

Marinated Chicken Skewers with your choice of
Peanut Dipping Sauce, or Cucumber Yogurt Sauce

Assorted Finger Sandwiches on Yeast Rolls (Turkey, Roast Beef, Ham) served with creamy horseradish, apple butter or
honey Dijon dipping sauces

Black Bean Guacamole Salad with Fresh Avocado, Grape Tomatoes and Peppers
Served with Pita Chips

Chocolate Covered Strawberries

Choice of 2 Beverages (Teas, Lemonade) + Water

MENU OPTION #7 \$22.75 PER PERSON

(some items subject to seasonal availability)

Assorted Summer Crostini:

BLT Crostini, Goat Cheese and Tomato Crostini, Caramelized Onion and Pear Crostini Watermelon and Mint with
Whipped Feta

Choose 1:

Heirloom Tomato Salad with Fresh Basil and House-made Bleu Cheese dressing or Green Goddess Dressing (also
available to do with Fresh Mozzarella and Balsamic)

Or

Homegrown Summer Gazpacho with crusty oversized garlic Croutons

Choose 1:

Roasted Pork Tenderloin Sliders Served with several Sauces on the side

Or

Salsa Verde Chicken Sliders served topped with Crumbled Queso Fresco

Poached Salmon Bites with cucumber, topped with Lemon Dill Crème Fraiche Served in disposable Asian spoons

Fresh Corn and Avocado “Salsa” Served with Tortilla Chips and Flatbread crackers

Savory Pastry Puffs (Gourgeres) filled with Pimento Cheese

Choice of 2 Beverages (Teas, Lemonade) + Water