



Milk and Honey Food Company, LLC

Catering and Gourmet Food ToGo Variety Event Menu

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Milk and Honey Food Company, LLC offers event catering and gourmet food to go. We use many local ingredients to provide healthy, farm fresh food for the consumer. Our mission is to give back to the community and charities across the world by providing meals and necessities to those in need. We want to help "...lead them to a good and spacious land, a land flowing with milk and honey." Exodus 3:8

Menu Option # 1 "The Italian Dinner"

\$11 per person

Lasagna or Baked Spaghetti

Lasagna pasta or spaghetti pasta, grass fed beef, Italian sausage, organic tomatoes and sauce, mozzarella cheese, ricotta cheese, cottage cheese, cream cheese, yellow onion, garlic, Italian herbs, extra virgin olive oil, sea salt and pepper (additional vegetables added upon request)

Fresh Garden Salad

Organic spinach, kale, and chard with red onion, tomatoes, olives, feta cheese and Ranch or Balsamic dressing on the side

Garlic Bread

Artisan bread, baked with garlic, salt, Italian herbs, and extra virgin olive oil

Menu Option #2 "The Taco Bar Dinner"

\$11 per person

Shredded Chicken, Pork, and Vegetarian Bell Pepper Slaw

Served with corn and flour tortillas, shredded lettuce, cheddar cheese, onion, and sour cream on the side

Mexican Street Corn Salad

Whole kernel corn, cilantro, garlic, jalapeno peppers, red onion, Cotija cheese, lime juice, mayonnaise, chili powder, olive oil, salt and pepper

Black Beans

Organic black beans, seasoned with chili powder, garlic, salt and pepper

Chips & Salsa

Organic tortilla chips with fresh "mild" salsa (fresh made guacamole \$.50 extra per person)

Menu Option #3 "The Southern Dinner"

\$12 per person

Garlic-Balsamic Roasted Chicken Breasts and Italian Herb Roasted Pork Tenderloin

Macaroni and Cheese

Macaroni pasta, butter, flour, milk, salt, sugar, pasteurized cheese, sour cream, small curd cottage cheese, cheddar cheese, mozzarella cheese, with a buttery Ritz cracker topping

Roasted Green Beans or Kale & Cranberry Salad

Green Beans: Fresh green beans, garlic, bacon, chicken broth, salt and pepper, Kale Salad: kale, green cabbage, broccoli, Brussels sprouts, chicory, roasted pumpkin seeds, dried cranberries, green apples, lemon juice, and poppy seed dressing

Buttermilk Cornbread Muffins

All purpose flour, baking soda, cornmeal, sugar, salt, honey, eggs, butter, and buttermilk

Menu Option #4 “The Casserole Dinner”

\$10 per person

Casserole Options (your choice of any 2): *Chicken & Wild Rice Casserole, Chicken or Beef Enchilada Casserole, Tex-Mex Bean & Quinoa Casserole, White Cheese & Chicken Lasagna, Traditional Beef Lasagna, Chicken & Spinach-Artichoke Casserole, Chicken Divan Casserole, or Shepherd’s “Pie” Casserole*

Fresh Garden Salad

Organic spring mix salad with red onion, tomatoes, olives, shredded carrots, cheddar cheese and Ranch or Balsamic dressing on the side

Rolls

Sweet and buttery yeast rolls

Menu Option #5 “The Soup Dinner”

\$10 per person

Soup Options (your choice of any 2): *Traditional Beef Chili or White Bean Chicken Chili, Vegetable Soup (with or without beef), Chicken Enchilada Soup, Taco Soup, Minestrone Soup, Chili Mac & Cheese, Chicken & Wild Rice Soup, Broccoli Cheddar Soup, or Tomato Basil Soup*

Fresh Garden Salad

Organic spring mix salad with red onion, tomatoes, olives, shredded carrots, cheddar cheese and Ranch or Balsamic dressing on the side

Buttermilk Cornbread Muffins

All purpose flour, baking soda, cornmeal, sugar, salt, honey, eggs, butter, and buttermilk

Menu Option #6 “The Heavy Hors D’oeuvres Dinner”

\$11 per person

Slider Sandwiches (your choice of any 2): *Ham and Brie, Roast Beef and Swiss, Kentucky Hot Brown (Turkey), Buffalo Chicken and Blue Cheese, or Italian Muffaletta*

Fresh Vegetable Tray

Broccoli, carrots, sweet peppers, and/or seasonal vegetables with organic hummus or Ranch dressing

Fresh Fruit Tray

Strawberries, blueberries, apples, and grapes

Spinach-Artichoke Dip

Creamy Greek yogurt dip served with pita chips

Dessert Options one dessert choice is **included** with each dinner menu

Strawberry Banana Pudding

Triple Chocolate Brownies

Mini Pies *chocolate, chess, or pecan*

Additional Items

Drinks: Bottled Water, Cocoa-Cola Products, La Croix, Sweet or Unsweet Tea \$1 per person

Disposable plates, cutlery, cups, etc. \$10 per set of 25

Delivery Fee is \$1 per mile from our location. You may also schedule to pick-up your order from 8am-5pm, Monday-Friday.

All catering orders must be placed (call, text, or email) at least 48-hours in advance. An online invoice will be emailed prior to event and must be paid in full upon delivery. There is a 10 person minimum on all variety event catering orders.

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