



KARRINGTON
Rowe

CATERING
MENU

(615) 750-2281

330 Franklin Road Brentwood, TN 37027
karringtonrowe.com | @karringtonrowe



We can't wait to help with your catered event!

Please note:

The price excludes tax and gratuity.

Plates, cutlery, cups, and serving utensils are available by request.

Disposable chafing dishes and sterno are available for \$25 per set, which includes a wire rack, a pan, and two fuel canisters.

Orders are available for pickup or delivery. We offer free delivery on orders of \$250+ within a 3-mile radius; \$10 per additional mile (up to 10 miles).

COLD APPETIZERS

All cold appetizers serve 10 people

- Pimento Cheese GF** _____ \$55
Served with crostinis + pita*
- Hummus GF** _____ \$55
Basil pesto & feta served with crostinis + pita*
- Smoked Salmon Dip GF** _____ \$90
Served with crostinis + pita*
- Vegetable Crudite GF** _____ \$125
Broccolini + red bell peppers + carrots + celery + tomato and served with ranch or bleu cheese dressing
- Shrimp Cocktail GF** _____ \$55
Served with housemade cocktail sauce and lemons

* Gluten Free crackers available for \$3 per person

HOT APPETIZERS

All hot appetizers serve 10 people

- Meatballs GF** _____ \$100
Veal ricotta meatballs with house marinara, mozzarella + basil pesto
- Brussels Sprouts Gluten Friendly** _____ \$80
Fried with a sweet chili glaze
- Squash Fritters** _____ \$45
Panko + feta + ricotta + herbs + buttermilk ranch
- Crab Cakes** _____ \$90
Mini crab cake bites with cape cod remoulade
- Fried Green Tomatoes** _____ \$65
Red pepper sauce with goat cheese crumbles
- Chorizo Stuffed Dates Gluten Friendly** _____ \$65
Bacon wrapped + romesco + marcona almonds



SALADS

All salads serve 10 people

Market Salad GF _____ **\$100**

Spring mix + carrots + cabbage + cheddar + tomato + champagne vinaigrette

Caesar Salad GF - without croutons _____ **\$120**

Romaine with croutons + parmesan tossed in caesar dressing

Arugula Salad GF _____ **\$120**

Dried figs + candied pecans + crumbled goat cheese + granny smith apples + smoked apple caramel vinaigrette

Asian Noodle Salad GF _____ **\$100**

Rice noodles + herb mix + kale blend + cashews + lime ginger dressing + peanut sauce

Salad Protein Add-Ons

Chicken - \$90 | Shrimp - \$120 | Salmon - \$140

Steak - \$180 | Chicken Salad - \$100



ENTREES

Regular - Serves 15 | Large - Serves 30

Garden Patch Pasta _____ **Regular \$175**

Garlic butter + squash + zucchini + oyster mushrooms + arugula + spiced pepitas

Large \$300

Green Chili Mac _____ **Regular \$85**

Green chili pepperjack blend topped with panko bread crumbs

Large \$160

Half Chicken GF - skip the gravy _____ **Regular \$225**

Brined with house aromatics and roasted with fresh lemon, served with heirloom carrots + brussel sprouts + chicken gravy

Large \$400

Coconut Curry Shrimp GF _____ **Regular \$300**

Served with coconut curry sauce + jasmine rice + broccolini

Large \$575

Chickpeas and Greens GF _____ **Regular \$175**

Sauteed chickpeas + spinach + charred broccolini + spicy pomodoro sauce + parmesan + red pepper flakes

Large \$350

Crispy Salmon GF - without wontons _____ **Regular \$300**

Served with szechuan green beans + coconut rice + chili plum sauce + wonton strips + lime

Large \$600



DESSERTS

Apple Crisp _____ **\$55**

Caramelized apples + oat streusel topping

Cheesecake Serves 14 _____ **\$80**

Rich cheesecake + graham cracker crust

Key Lime Pie Serves 10 _____ **\$50**

Tart lime custard + graham cracker crust

Dark Chocolate Mousse/Tart Serves 14 _____ **\$75**

Dark chocolate mousse + almond crust + dark chocolate curls + caramel



LUNCH BOXES

Individual box that includes plasticware and a napkin.
Includes a choice of sandwich, side item, and dessert.
Priced per person at \$25 each.

SANDWICHES

Chicken Salad Sandwich GF - served on a bed of lettuce without the bun
Pulled roasted chicken + sourdough + spiced apples + spring mix + fig jam

Fried Green Tomato Sandwich

Fried green tomatoes + pimento cheese + bacon + lettuce +
red bell pepper sauce

Buffalo Feather Pita Wrap GF - substitute a gluten free bun for \$3
Flash fried sweet & spicy pulled chicken + pickled
red onions + cheddar cheese + shredded lettuce + buttermilk cream

Side Items

Caesar Salad | Market Salad
Arugula Salad | Fresh Fruit Cup

Dessert

Featured Cheesecake | Key Lime Pie
Dark Chocolate Mousse Tart GF, contains nuts

Adult Lunchable Add-On

Serves 1 - \$10

Honey bruleed goat cheese + rotating daily cheese + apple slices +
maple glazed assorted nuts + fig jam + orange marmalade + crackers +
balsamic reduction + charcuterie

* Gluten free crackers available for \$3 per person

FAQ

How do I place a catering order?

Submit your order request via our website:
karringtonrowe.com/eventscatering

How much notice is required for catering?

We ask for at least 48 hours' notice for all catering orders. For larger or more customized events (50+ guests, special menus, ect), we recommend booking 1-2 weeks in advance.

Do you deliver?

Yes! Delivery is available for all catering orders.

- Delivery requires a \$250 minimum.
- Complimentary delivery is available within a 3-mile radius.
- Deliveries beyond 3 miles incur a \$25 base fee, which includes setup.

Delivery includes set up

How much food should I order for my party?

Here are general serving guidelines to help you plan:

- Appetizers: 6-8 pieces per person (light reception), 12+ pieces per person (hearty spread)
- Entrees: 1 entrée for smaller groups; 1.5-2 portions per person for buffet style
- Sides: 4-6 oz per person per side

Need help calculating quantities? Just tell us your guest count and appetite level (light/medium/hearty), and we'll guide you.

Do you have gluten-free, vegan, or other allergen-sensitive options?

Yes—we offer a variety of dietary options including gluten-free, vegetarian, and vegan selections.

Please let us know of any allergies or dietary needs when you order so we can recommend appropriate items and prevent cross-contact.

Do plates, utensils, and servingware come with my order?

Standard disposable plates, napkins, utensils, and serving utensils are included with every catering order.

Still have questions?

Reach out to our sales team – we're here to help make your event delicious and stress-free!

events@uphospitalitypartners.com