



**LET'S BRUNCH!**

French Toast Casserole 40

Croissants, WI maple syrup

8 Biscuits & Sausage Gravy 40

Soup by the Quart 16

Roasted Butternut Squash

Chicken Noodle Hearty Vegetable

*\*Vegan available on request\**

Quiche or Frittata (GF) 40

*Pick 1: Bacon, chicken sausage or pork sausage*

*Pick 1: Parmesan, cheddar, provolone*

*Pick Any: Spinach, onion, mushroom, kale, potato*

Savory Breakfast Casserole 35

*Pick 1: Bacon, chicken sausage or pork sausage*

*Pick 1: Parmesan, cheddar, provolone*

*Pick Any: Spinach, onion, mushroom, kale, potato*

**DESSERTS, PASTRIES AND BREADS**

Dozen Seasonal Cookies 32

Focaccia or Brioche Loaf 4

Dozen Muffins 28

*Ask about current choices*

Dozen Brioche Rolls 9

Cakes and Pies

*Ask about current offerings and price*

Croissant Platter 40

*~Serves 12~*

*almond, chocolate and traditional with butter and house jam*

Lemon-Lavender Scone Platter 30

*~Serves 12~*

**BEVERAGES AND MIXERS**

Blood Orange Puree 5/8oz

House Hot Chocolate 30

Pomegranate Puree 5/8oz

*~serves 8~*

Peach Puree 5/8oz

Ginger Peach Iced Tea 20

Carrot Mary 10/qt

*~serves 10~*

Bloody Mary 10/qt

Bongo Java Coffee 20

*Please call or email with any questions.*

*We're happy to help make your next gathering special!*

*info@marcheartisanfoods.com*

*(615) 262-1111*



# Catering Menu

Hors d'oeuvres , Desserts, Pastries and Beverages

**ORDERING INFORMATION**

Please allow 48 hours before your requested pick-up time.

A credit card is required to secure orders.

All orders are pre-paid.

**CUSTOM ORDERS**

Looking for something specific?

Please ask about serving it at your next event!

**3 WAYS TO PLACE AN ORDER**

1) Email: [info@marcheartisanfoods.com](mailto:info@marcheartisanfoods.com)

2) call 615-262-1111

3) Stop by the front counter

MARCHE ARTISAN FOODS  
1000 Main Street | East Nashville | (615) 262-1111  
[info@marcheartisanfoods.com](mailto:info@marcheartisanfoods.com)  
[marcheartisanfoods.com](http://marcheartisanfoods.com)



***Small serves up to 10 people***

***Medium serves up to 20***

***Large serves up to 30***

Bacon Wrapped Gorgonzola Stuffed Dates

***S-\$65 M-\$125 L-\$175***

Pimento Cheese and Bacon Crostini

***S-\$35 M-\$65 L-\$90***

French Garlic Sausage with Grainy Mustard,  
Cornichons and Pickled Onion

***S-\$55 M-\$105 L-\$150***

#### **VEGETARIAN**

Apples, Brie and Balsamic Honey Tartine

***S-\$45 M-\$85 L-\$120***

Warm Fennel and Orange Marinated Olives

***S-\$50 M-\$95 L-\$135***

Assorted Cheese Platter

***S-\$80 M-\$150 L-\$215***

Roasted Mushroom and Goat Cheese Bruschetta

***S-\$50 M-\$95 L-\$135***

Red Beet Hummus with Feta Cheese on Housemade Crackers

***S-\$30 M-\$55 L-\$80***



#### **CHICKEN AND BEEF**

Pesto Chicken Salad Gougères

***S-\$90 M-\$170 L-\$245***

Bistro Steak Crostini with Onions, Peppers and  
Horseradish Crème Fraiche

***S-\$100 M-\$190 L-\$270***

Hot Chicken Gougères, Pimento Cheese Puff,  
Chicken Liver Mousse, Hot Honey

***S-\$90 M-\$170 L-\$245***

#### **SEAFOOD**

Roasted Garlic and Lemon Shrimp,  
White Bean Hummus, Romesco Sauce, Scallions

***S-\$125 M-\$240 L-\$340***

Gulf Shrimp Cocktail with Traditional Cocktail Sauce

***S-\$125 M-\$240 L-\$340***

Smoked Trout, Jalapeno Corn Cake, Pickled Fennel and  
Horseradish Crème Fraiche

***S-\$90 M-\$170 L-\$245***

Smoked Trout Cakes with Aioli

***S-\$100 M-\$190 L-\$270***

***Small serves up to 10    Medium serves up to 20***  
***Large serves up to 30***