



The Peabody[®]
MEMPHIS



CATERING MENUS

11.17.2020



THE PEABODY MEMPHIS

Legendary for its charm, elegance and gracious Southern hospitality, The Peabody Memphis has been made world-famous for its 5 resident mallard ducks, who march daily through the Lobby at 11am and 5pm. Built in 1869, the downtown luxury hotel is on the National Register of Historic Places and continues to carry the distinction as the “South’s Grand Hotel.”

149 Union Avenue
Memphis, Tennessee 38103

800.PEABODY • 901.529.4000
peabodymemphis.com



Information

Guaranteed number must match anticipated attendance and must be provided no less than three (3) business days in advance of function.

All prices are subject to a 22% service charge and applicable tax.

Choice of Entrées

Guests may be given a choice of entrée in advance with the following stipulations:

- A production fee of \$5 per person, per choice applies
- All entrées will have the same chef's selection of side accompaniments
- If there is a price discrepancy between entrées, the highest price will prevail for all entrées
- Guarantee of attendance with the breakdown for each entrée is due five business days in advance
- Client must provide a form of entrée identification for each guest to be displayed at the dinner table (such as a place card with identifier)

As a standard of Peabody culture, the safety and security of our guests and team members remains our highest priority. We take pride in maintaining the highest standards of cleanliness and hygiene. In response to the Coronavirus, we have taken additional measures in step with global and local public health authorities (including the WHO and CDC) to make our cleaning and hygiene protocols even more relevant

Breakfast

Assorted Bagels —————\$4.5
• Butter, Cream Cheese, Preserves

Buttermilk Biscuits —————\$3.5
• Butter, Cream Cheese, Preserves

Large Croissants —————\$3.95
• Butter, Cream Cheese, Preserves

Chocolate Croissant —————\$3.95

Almond Cheese Danish —————\$4.25

Cinnamon Danish —————\$4.5

Elvis Smoothie Bowl —————\$17
• Peanut Butter Yogurt, House Made Granola, Sliced Banana, Banana Nut Bread

Banana Nut Bread —————\$5

Large Croissant —————\$14
• Scrambled Eggs, Bacon, Breakfast Potatoes on the Side

Large Croissant —————\$14
• Scrambled Eggs, Sausage Patties, Breakfast Potatoes on the Side

Plated Breakfast —————\$18
• Scrambled Eggs, Choice of Bacon or Sausage, Breakfast Potatoes, Biscuit

Time for a Break

Items individually packaged

Jumbo 4" Cookies —————\$5.5 ea

- Chocolate Chip
- Peanut Butter
- Oatmeal

Short Bread

Duck Cookies —————\$6.25 ea

1" Thick Sliced Banana

Nut Bread —————\$5 ea

Sausage & Cheese Plate —————\$9.5 ea

- Smoked Sausage, Cheddar Cheese,
Everything Crackers

Individual Cheese Plate —————\$14 ea

Snacks & Beverages

Snacks

Chips	\$4 per bag
Pretzels	\$4 per bag
Popcorn	\$5 per bag
Candy Bars	\$5 ea
Granola Bars, Kind Bars	\$6 ea
Energy Bars	\$6 ea
Fruit Yogurts	\$6 ea
Yogurt Parfaits	7 ea

Beverages

Peabody Coffee, Decaf, Hot Tea	— \$6 per pp (price above is a 30 minute break)
Peabody Coffee and Decaf	— \$85 per gal
Iced Tea or Hot Tea	— \$85 per gal
Assorted Soft Drinks	— \$5 ea
Bottled Waters	— \$6 ea
Perrier	— \$6.75 ea
Assorted Premium Sparkling Waters	— \$7.75 ea
Bottled Juices	— \$6 ea
Energy Drinks	— \$7 ea
Milk, whole, 2% or skim	— \$6 each (individual servings)

Lunches

Prices are per person.

Salads (Served with Crispy Breadsticks)

Caesar, Petite Romaine, Garlic Croûtons,
Caesar Dressing ————— \$14
The Wedge, Iceberg, Port-Blue Cheese
Dressing, Brown Sugar Bacon, Dried
Tomato ————— \$13
Leafy Green Salad, Field Greens, Dried
Cranberries, Goji Berries, Pecans and
Citrus Cilantro Dressing ————— \$12

Sandwiches (Served with Potato Chips)

Traditional Club, Turkey, Ham, Bacon,
Swiss Cheese, Lettuce, Tomato,
Sour Dough ————— \$34
Avocado Wrap, Avocado Spread, Grilled
Chicken Breast ————— \$32
Classic Reuben on Marble Rye ——— \$34
BBQ Salmon Roll
BBQ "Pulled" Salmon on Soft Roll ——— \$34

*All Sandwiches are Served with Chips,
FruitCup and Chocolate Chip Cookie

Entrées

Free Range Chicken Breast, Mashed
Potatoes, Asparagus, Mushroom
Sauce ————— \$30
Herb Crusted Salmon
Mashed Potato Asparagus,
Creole Mustard Aioli ————— \$32

Desserts

Banana Oreo Cheesecake
Piña Colada Sauce, Mango Crema — \$12
Peabody White Chocolate Duck
Dark Chocolate Mousse, Raspberry
Coulis ————— \$12
Lemon Curd Tart
Strawberry Crèmeux, Anglaise ——— \$10
Pecan Bourbon Pie
Chocolate Mousse Quenelle, Bittersweet
Chocolate Sauce ————— \$10

Hors d'oeuvres

Reception items are sold in increments of twenty-five (25).

Butler passing fee \$100.

Cold

- Deviled Eggs, Cornichon, Yolk, Herbs, Smoked Paprika
- Asparagus, Prosciutto, Lemon, Garlic Oil

\$5.5 Per Piece

- Smoked Salmon, Pumpernickel, Honey Mustard Vinaigrette, Chives
- Shrimp & Avocado, Roasted Red Pepper Coulis, Red Onion

\$6.25 Per piece

- Mini Beef Filets, Potato Fritter, Horseradish Aioli

\$7 Per piece

Hot

- Indian Chicken Tandoori

\$5.5 Per piece

- Peruvian Chicken Empanadas
- Green Chili and Chicken Tamales
- Vermont Cheddar and Bacon Beef Sliders
- Memphis BBQ Pork Mini Sliders
- Bacon Wrapped Blue Cheese Meat Balls

\$6 Per piece

- Malaysian Shrimp Spring Roll
- Artichoke and Sundried Tomato Croquette
- Korean BBQ Spring Roll

\$6.5 Per piece

- Chicken Chao, Fresh Herbs on Sugar Cane
- Shrimp Tempura
- Maryland Crab Cake

\$7 Per piece

Attended Stations & Displays

All stations are priced for sixty (60) minutes of service.

Prices are per person.

Chef attendant is \$100 per hour.

Fresh Fruit

Display —————\$15 per person

Cheese

Board —————\$13 per person

Roasted

Vegetables —————\$13 per person

Roasted Top Round of Beef Station

—————\$390 (serves 45 guests)

- Green Tomato and Pepper Confit
- Roasted Garlic Aioli
- Artisan Rolls

Prime Rib Station

—————\$650 (serves 25 guests)

- Roasted Grape Tomato, Garlic Jam
- Bearnaise Aioli
- Artisan Rolls

Beef Tenderloin Station

—————\$575 (serves 20 guests)

- Forest Mushroom, Onion Compote
- Black Truffle Sauce
- Artisan Rolls

Roasted Turkey Breast Station

—————\$300 (serves 25 guests)

- Cranberry Sauce
- Herb Gravy
- Buttermilk Biscuits

Risotto Station

—————\$16 per person

- Shrimp
- Sausage
- Assorted Mushrooms

Crispy Pork Belly Station

—————\$17 per person

- Balsamic-Sorghum Glaze
- Creamy Grits

Chef's Selection of French Pastries

—————\$30 per dozen

Plated Dinner

Peabody plated dinners are a minimum of three (3) courses including an entrée.

Prices are per person.

Appetizer

- Whipped Feta Cheese, Lavender Honey and Garlic Pita Chips —————\$11
- Charcuterie Platter of Prosciutto, Genoa Salami, Mortadella, Soppressata, Manchego and St. Andre Cheese —————\$19
- Chilled Shrimp, Quinoa and Assorted Mushrooms in a Rocks —————\$18

Soup

- Cream of Cauliflower —————\$9
- Lobster Bisque —————\$12
- Minestrone —————\$8.5

Salad

- Traditional Caesar Salad, Petite Romaine, Garlic Croûtons, Caesar Dressing —————\$12.5
- The Wedge, Iceberg, Blue Cheese Dressing, Crumbled Bacon, Bleu Cheese Crumbles, Cucumber and Tomato —————\$13
- Chickpeas, Cucumber, Tomato, Olive, Roasted Corn, Goat Cheese, Fresh Italian Parsley, Lemon Oregano Vinaigrette —————\$11.5
- Arugula Field Greens, Dried Cranberries, Cantonese Hazelnut, Carrot Curls and Balsamic Dressing —————\$12

Plated Dinner

All plated dinners are served with freshly baked rolls, freshly brewed Peabody coffee, decaffeinated coffee, and selection of premium teas. Pricing is based on three courses.

Entrées

- Seared 6oz Filet of Beef, Truffle Sauce _____ \$52
- Herb Crusted Salmon, Creole Mustard Aioli _____ \$38
- Blackened Free Range Chicken Breast,
Roasted Pepper and Tomato Cream _____ \$32
- Fresh Herb and Black Pepper Marinated Free Range Chicken Breast,
Oven Roasted Shallots Sauce _____ \$34
- Braised Short Rib, Port Wine Reduction _____ \$49
- Plancha Grilled Pork Medallion, Calvados, Apple Vinegar Glacé _____ \$36
- Seared Sea Bass, Buttery Vermouth Tomato Sauce _____ \$42

*All dishes come with a garnish of Slow Roasted Heirloom Grape Tomatoes and Honey Glazed Baby Carrots.

Please choose one of the following:

- Basil Mashed Potatoes
- Traditional Mashed Potatoes
- Roasted Red Potatoes
- Spiced Fragrant Basmati Rice
- Whipped Creamy Polenta with Goat Cheese

Please choose one of the following:

- Brussels Sprouts, Caramelized Onion and Dried Cranberries
- Asparagus Scented with Lemon Grape Seed Oil
- Roasted Cauliflower with Madras Curry, Fennel Seeds and Cumin
- Oven Roasted Broccoli, Blackened Seasoning

Plated Desserts

All plated dinners are served with freshly baked rolls, freshly brewed Peabody coffee, decaffeinated coffee, and selection of premium teas. Pricing is based on three courses.

Banana Oreo Cheesecake

- Piña Colada Sauce, Mango Crema —————\$10

Peabody White Chocolate Duck

- Dark Chocolate Mousse, Raspberry Coulis —————\$12

Lemon Curd Tart

- Strawberry Crèmeux, Anglaise —————\$10

Pecan Bourbon Pie

- Chocolate Mousse Quenelle, Bittersweet Chocolate Sauce —————\$10

Tiramisu

- Mascarpone Cream, Ladyfinger, Espresso Anglaise —————\$10

Hosted Bar Silver Level

All prices for Host Bars are subject to 22% service charge.

Host Bars: Charges based upon consumption and all applicable sales tax.

Bartender Fees for Host Bars: \$100 per bartender.

If Host Bar sales exceed \$500 per bar, bartender fees will be waived.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

One bar per 100 guests.

Liquor ————— \$8.5

- Three Olives Vodka
- Gordon's Gin
- Cruzan Silver Rum
- Pepe Lopez Tequila

- Four Roses Bourbon
- Canadian Club Blended Whiskey
- Grant's Scotch

White Wine (choose 2) ——— \$8.75

- Tunnel of Elms Pinot Grigio
- Bogle Sauvignon Blanc
- Pepperwood Grove Chardonnay
- Peter Mertz Riesling

Rosé ————— \$8.75

- Broadbent Vinho Verde Rosé

Red Wine (choose 2) ——— \$8.75

- Pepperwood Grove Pinot Noir
- Forest Glen Merlot
- Sycamore Lane Cabernet Sauvignon

Domestic Beer (choose 2) ——— \$6.5

- Bud Light
- Budweiser
- Miller Lite

- Coors Light
- Michelob Ultra

Import (choose 1) ————— \$7

- Heineken
- Corona
- Stella Artois

Local (choose 1) ————— \$7

- Ghost River Golden Ale
- Wiseacre Tiny Bomb
- Wiseacre Ananda (IPA)

Hosted Bar Gold Level

All prices for Host Bars are subject to 22% service charge.

Host Bars: Charges based upon consumption and all applicable sales tax.

Bartender Fees for Host Bars: \$100 per bartender.

If Host Bar sales exceed \$500 per bar, bartender fees will be waived.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

One bar per 100 guests.

Liquor ————— \$10

- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Jose Cuervo Tequila

- Makers Mark Bourbon
- Crown Royal Blended Whiskey
- Jack Daniel's Tennessee Whiskey
- Dewar's Scotch

White Wine (choose 2) ————— \$10.75

- Kendall Jackson Pinot Gris
- Margerum Sauvignon Blanc
- Beckon Chardonnay
- Delta Canard Chardonnay
- Seaglass Riesling

Rosé ————— \$10.75

- Perrin Reserve Rosé
- The Peabody Sesquicentennial Rosé

Red Wine (choose 2) ————— \$10.75

- Story Point Pinot Noir
- Delta Canard Pinot Noir
- Drumheller Merlot

Domestic Beer (choose 2) ————— \$6.5

- Bud Light
- Budweiser
- Miller Lite

- Coors Light
- Michelob Ultra

Import (choose 1) ————— \$7

- Heineken
- Corona
- Stella Artois

Local (choose 1) ————— \$7

- Ghost River Golden Ale
- Wiseacre Tiny Bomb
- Wiseacre Ananda (IPA)

Hosted Bar Platinum Level

All prices for Host Bars are subject to 22% service charge.

Host Bars: Charges based upon consumption and all applicable sales tax.

Bartender Fees for Host Bars: \$100 per bartender.

If Host Bar sales exceed \$500 per bar, bartender fees will be waived.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

One bar per 100 guests.

Liquor ————— \$12

- Grey Goose Vodka
- Bombay Sapphire Gin
- Prichard's Fine Rum
- Patron Silver Tequila

- Knob Creek Bourbon
- Crown Royal Reserve Blended Whiskey
- Gentleman Jack Tennessee Whiskey
- Chivas Regal Scotch

White Wine (choose 2) ————— \$12.75

- Zachagnini Pinot Grigio
- Frei Brothers Sauvignon Blanc
- Duckhorn "Decoy" Chardonnay
- Monchhof Riesling

Rosé ————— \$12.75

- Margerum Rosé

Red Wine (choose 2) ————— \$12.75

- Duckhorn "Decoy" Cabernet Sauvignon
- Diora La Petite Grace Pinot Noir
- St. Francis Merlot

Domestic Beer (choose 2) ————— \$6.5

- Bud Light
- Budweiser
- Miller Lite

- Coors Light
- Michelob Ultra

Import (choose 1) ————— \$7

- Heineken
- Corona
- Stella Artois

Local (choose 1) ————— \$7

- Ghost River Golden Ale
- Wiseacre Tiny Bomb
- Wiseacre Ananda (IPA)

Jack Daniel's Bar

The taste that started the tradition

In 1933, The Peabody's general manager returned from a "Tennessee whiskey"-soaked hunting trip and mischievously slipped his live duck decoys into the hotel's lobby fountain. He unwittingly set in motion one of the travel industry's most eccentric and beloved traditions... the March of the Peabody Ducks.

JACK DANIEL'S
Tennessee Whiskey
SINGLE BARREL



The Peabody Signature

Jack Daniel's Peach Sour ———\$14.5

"Peabody Select" Jack Daniel's Single Barrel, peach schnapps, peach purée and fresh lemon juice.

Jack Daniel's Single Barrel———\$12.5

Specialty selected for and by The Peabody, this barrel is sweet to the nose, smooth with an incredible entry, and long oak finish. The Peabody hand selects barrels three times a year at the Jack Daniel's distillery with the guidance of the Master Distiller.

Jack Daniel's Tasting Bar

Choose any four from our hand-selected Jack Daniel's Tennessee whiskeys. Enjoy a special tasting along with complimentary tasting notes for the selections.

- Jack Daniel's Tennessee Fire -----\$6
- Jack Daniel's Honey Whiskey -----\$6
- Jack Daniel's Old No. 7 Whiskey -----\$7
- Jack Daniel's Gentleman Jack -----\$6
- Jack Daniel's Single Barrel -----\$7
- Jack Daniel's Sinatra -----\$12

Classic Manhattan ———\$13.5

Classic cocktail with "Peabody Select" Jack Daniel's Single Barrel, Antica Formula Sweet Vermouth and Amarena cherries.

Lynne Tolley's Lady Manhattan —\$13.5

Named for Jack Daniel's great grand niece - "Peabody Select" Jack Daniel's Single Barrel, raspberry syrup and fresh lemon juice.

Presbyterian ———\$11.75

A refreshing delight with "Peabody Select" Jack Daniel's Single Barrel, ginger ale and club soda.

Tennessee Toronto ———\$12.5

Smooth blend of Jack Daniel's Tennessee Rye, Fernet-Branca, Angostura bitters, and fresh orange twist.

Peabody Old Fashioned ———\$13.5

Fresh orange and cherry crushed together and served with "Peabody Select" Jack Daniel's Single Barrel and a splash of soda.

Peabody's Jack Punch *cocktail* —\$11.50

punch bowl (8 servings) ———\$93

Served as a cocktail for one or in a punch bowl to share, this is a mixture of Jack Daniel's Old no7, orange and lemon juices, peach syrup, grenadine and finished with tableside champagne.

Hosted Bar Drinks

All prices for Host Bars are subject to 22% service charge.

Host Bars: Charges based upon consumption and all applicable sales tax.

Bartender Fees for Host Bars: \$100 per bartender.

If Host Bar sales exceed \$500 per bar, bartender fees will be waived.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

Drinks available for all Levels

Cordials ————— \$10.5

- Bailey's
- Kahlua
- Grand Marnier
- Tia Maria

- Champagne Fruit Punch — \$100 per gal
- Fresh Fruit Punch ————— \$55 per gal
- Mimosas or Bellinis ————— \$11 each
- Peabody Signature
Cocktail ————— \$16.25 each

Sparkling

- Louis Perdrier ————— \$45 per bottle
- Bloody Mary ————— \$11 each
- Soft Drinks ————— \$5 each
- Bottled Water ————— \$6 each

Hosted Receptions by Hour with full host bar

Silver

- \$26 per person, first hour
- + \$8 for each additional hr

Gold

- \$31 per person, first hour
- + \$9 for each additional hr

Platinum

- \$36 per person, first hour
- + \$10 for each additional hr

Bottled Wine

White Wine

- Tunnel of Elms Pinot Grigio —————\$36
- Bogle Sauvignon Blanc —————\$36
- Pepperwood Grove Chardonnay —\$36
- Peter Mertz Riesling —————\$36
- Seaglass Riesling —————\$46
- Kendall Jackson Pinot Gris ————\$48

Rosé Wine

- Broadbent Vinho Verde Rosé ———\$36
- Perrin Reserve Rosé —————\$46
- Margerum Rosé —————\$60

Red Wine

- Forest Glen Merlot —————\$36
- Pepperwood Grove Pinot Noir —\$36
- Sycamore Lane
Cabernet Sauvignon —————\$36
- Drumheller Merlot —————\$42
- Story Point Pinot Noir ————\$46

Champagne and Sparkling

- Louis Perdrier —————\$45
- Champalou Vouvray Brut ———\$72
- Mumm Cordon Rouge —————\$108
- Moet Rosé —————\$125
- Veuve Cliquot Yellow Label ———\$175

- Margerum Sauvignon Blanc ———\$48
- Beckon Chardonnay —————\$48
- Duckhorn “Decoy” Chardonnay —\$56
- Frei Brothers Sauvignon Blanc —\$56
- Monchof Riesling —————\$58
- Zachagnini Pinot Grigio ———\$60

- Seven Falls
Cabernet Sauvignon —————\$46
- Duckhorn “Decoy”
Cabernet Sauvignon —————\$56
- Dora La Petite Grace Pinot Noir—\$58
- St. Francis Merlot —————\$60

- Dom Perignon —————\$438
- Louis Roederer Cristal ————\$550

Cash Bar Silver Level

All prices for Cash Bars include service charge and applicable sales tax.

Bartender Fees for Cash Bars: \$100 per bartender.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

One bar per 150 guests.

Liquor ————— \$9.75

- Three Olives Vodka
- Gordon's Gin
- Cruzan Silver Rum
- Pepe Lopez Tequila

White Wine (choose 2) ————— \$10

- Tunnel of Elms Pinot Grigio
- Bogle Sauvignon Blanc
- Pepperwood Grove Chardonnay
- Peter Mertz Riesling

Domestic Beer (choose 2) ————— \$7

- Bud Light
- Budweiser
- Miller Lite

Import (choose 1) ————— \$8

- Heineken
- Corona
- Bass Ale
- Stella Artois
- Guinness Draft

Local (choose 1) ————— \$8

- Ghost River Golden Ale
- Wiseacre Tiny Bomb
- Wiseacre Ananda (IPA)

- Four Roses Bourbon
- Canadian Club Blended Whiskey
- Grant's Scotch

Red Wine (choose 2) ————— \$10

- Pepperwood Grove Pinot Noir
- Forest Glen Merlot
- Sycamore Lane Cabernet Sauvignon

Rosé ————— \$10

- Broadbent Vinho Verde Rosé

- Coors Light
- Michelob Ultra

Cash Bar Gold Level

All prices for Cash Bars include service charge and applicable sales tax.

Bartender Fees for Cash Bars: \$100 per bartender.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

One bar per 150 guests.

Liquor ————— \$10.75

- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Jose Cuervo Tequila

White Wine (choose 2) ————— \$12

- Kendall Jackson Pinot Gris
- Margerum Sauvignon Blanc
- Beckon Chardonnay
- Delta Canard Chardonnay
- Seaglass Riesling

Red Wine (choose 2) ————— \$12

- Story Point Pinot Noir
- Delta Canard Pinot Noir
- Drumheller Merlot
- Seven Falls Cabernet Sauvignon

Domestic Beer (choose 2) ————— \$7

- Bud Light
- Budweiser
- Miller Lite

Import (choose 1) ————— \$8

- Heineken
- Corona
- Stella Artois

Local (choose 1) ————— \$8

- Ghost River Golden Ale
- Wiseacre Tiny Bomb
- Wiseacre Ananda (IPA)

- Makers Mark Bourbon
- Crown Royal Blended Whiskey
- Jack Daniel's Tennessee Whiskey
- Dewar's Scotch

Rosé ————— \$12

- Perrin Reserve Rosé
- The Peabody Sesquicentennial Rosé

- Coors Light
- Michelob Ultra

Cash Bar Platinum Level

All prices for Cash Bars include service charge and applicable sales tax.

Bartender Fees for Cash Bars: \$100 per bartender.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

One bar per 150 guests.

Liquor ————— \$14.75

- Grey Goose Vodka
- Bombay Sapphire Gin
- Prichard's Fine Rum
- Patron Silver Tequila

- Knob Creek Bourbon
- Gentleman Jack Tennessee Whiskey
- Chivas Regal Scotch

White Wine (choose 2) ————— \$14

- Zachagnini Pinot Grigio
- Frei Brothers Sauvignon Blanc
- Duckhorn "Decoy" Chardonnay
- Monchof Riesling

Red Wine (choose 2) ————— \$14

- Duckhorn "Decoy" Cabernet Sauvignon
- Dora La Petite Grace Pinot Noir
- St. Francis Merlot

Rosé ————— \$14

- Margerum Rosé

Domestic Beer (choose 2) ————— \$7

- Bud Light
- Budweiser
- Miller Lite

- Coors Light
- Michelob Ultra

Import (choose 1) ————— \$8

- Heineken
- Corona
- Stella Artois

Local (choose 1) ————— \$8

- Ghost River Golden Ale
- Wiseacre Tiny Bomb
- Wiseacre Ananda (IPA)