

Available Upgrades

Please ask your Event designer for details on the following upgrade options:

BAR PACKAGES

ADDITIONAL ENTRÉES OR APPETIZER STATIONS

SPECIALTY LINEN COLORS

TABLE CENTERPIECES
Professional fresh floral arrangements

PHOTOGRAPHY

MUSIC ENTERTAINMENT

BALLOON DÉCOR AND CENTERPIECES

CHOCOLATE FONDUE FOUNTAIN

PROFESSIONAL DJ SERVICES

Ask about having this package at your location

MAINEVENTPRO.COM 615.321.2394
1418 Church Street Nashville TN 37203

Mitzvah Celebrations

ALL-INCLUSIVE PACKAGE



Main Event PRODUCTIONS

EVENTS @



a catered affair
a catered affair

a catered affair
EXPRESS



Passed Appetizers

Fried Green Tomatoes

Topped with tabouli - a twist on a southern favorite

Beef and Vegetable Empanadas

Tender pastry filled with a savory blend of beef and vegetables. Served with red pepper dipping sauce

Buffet Station

Mini Beef Burgers

Angus beef, caramelized onions, and brandied tomato aioli on a fresh baked bun

Salmon Sliders

Caramelized salmon with arugula and fresh roma tomato

Vegetarian Stir Fry

Vegetarian Stir Fry served in takeout boxes (*personalized boxes available*)

Add action station chef for guest interaction

Saladini Station

Hand shaken fresh salads served in individual martini glassware. Three types of salad: wild rice and mango salad with a light red wine vinaigrette – judias verdes salad with fresh green beans, asparagus, sugar snap peas, shallots in a sweet balsamic vinaigrette, and seasonal fresh fruit salad shaken with our signature naval orange vinaigrette.

Add action station chef for guest interaction

Personalized Special Celebration Cake

Our team of cake artists will consult with your child to ensure that the cake is memorable and delicious

OR CHOOSE FROM A DAIRY OPTION BELOW

Passed Appetizers

Vegetarian Quesadillas

Fontina cheese and roasted vegetables are grilled together on flavored flour tortillas. Cut into bite sized rounds and served with spicy sour cream

Caprese Skewers

Mini mozzarella balls, cherry tomatoes and fresh basil are skewered together and drizzled with a balsamic reduction

Buffet Station

Vegetarian Stir Fry

Vegetarian Stir Fry served in takeout boxes (*personalized boxes available*)

Add action station chef for guest interaction

Mini Potatoes

Small red skinned potatoes are hollowed out and filled with a blend of mashed potatoes, 3 cheeses, herbs and spices. Baked until warmed thru and garnished with red pepper curls

Demitasse Shooters

Flavorful seasonal chowder accompanied by a mini sandwich and served in demitasse cups: butternut squash soup sip with a mini grilled cheese, sweet corn chowder soup sip with a mini corn fritter, tomato basil soup sip with a mini grilled cheese

Artichoke Fritters

Fried golden and served with a spicy remoulade sauce

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Venue Rental Events @1418

INCLUDES UP TO 3 HOURS OF SERVICE TIME

Private Roof Top Deck

Tables, Chairs & Linens

FOR 8 GUESTS TABLES AND 4 SERVICE TABLES

HOUSE LINEN COLORS AVAILABLE

BLACK CHAIR COVERS INCLUDED

Music

OVERHEAD SOUND SYSTEM AVAILABLE FOR CDS OR IPOD

Parking

Also included: Necessary Service Personnel who will handle setup of all guest areas, service during your event and cleanup of all food, beverage and guest areas, applicable Event Fees, and Standard Buffet Décor to coordinate with design.

\$42 PER GUEST PLUS TAX (75 GUEST MINIMUM)

ADDITIONAL GUEST \$40 PER PERSON

The menus listed are a small sample of our offerings.

Please call for your complimentary consultation to discuss your event in detail and create a custom menu.