Panache'
NASHVILLE • CHICAGO • ATLANTA
EST. 1999

ENTREES
2018

While Panache' strives to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions.

CONTACT US:
615.289.0987

VISIT US ONLINE:
WWW.PANACHENASHVILLE.COM

ENTREES

COMES WITH YOUR CHOICE OF TWO SIDES AND DINNER ROLLS
INCLUDES DISPOSABLE SERVICE WARE

CHICKEN

CHICKEN MARSALA
Tender boneless breast sautéed with **mushrooms** in a marsala wine cream sauce

CHICKEN PARMESAN
Boneless breast with marinara sauce and mozzarella

CHICKEN FLORENTINE
Tender boneless breast filled with spinach and fontina cheese in a roasted red pepper sauce

OVEN FRIED CHICKEN
Lightly breaded, juicy and delicious

OVEN ROASTED CHICKEN BREAST
Stuffed with your choice of spinach & artichoke, sun-dried tomato or wild rice & almonds

ROASTED ROSEMARY-LEMON CHICKEN
With extra virgin olive oil and garlic

LUNCH $12.75
DINNER $14.75

SEAFOOD

PAN SEARED SALMON
With garlic lemon butter sauce

LUNCH $12.75
DINNER $14.75

SOY AND GINGER GLAZED COD

LUNCH $11.75
DINNER $13.75

MEYER LEMON BUTTER PRAWNS
With sweet cherry tomatoes

LUNCH $12.75
DINNER $15.75

SHRIMP SCAMPI
Sautéed shrimp with garlic, fresh basil and a white wine lemon butter sauce

LUNCH $11.75
DINNER $13.75

SEAFOOD ENCHILADAS
With crab, shrimp and cheese

LUNCH $11.75
DINNER $13.75

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COMES WITH YOUR CHOICE OF TWO SIDES AND DINNER ROLLS
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BEEF & LAMB

HANGER STEAK
With mushrooms and red wine sauce

FLANK STEAK
With chimichurri sauce

LUNCH $12.75
DINNER $14.75

ROAST BEEF
With carrots and potatoes

WINE BRAISED SHORT RIBS
With root vegetables

LUNCH $10.75
DINNER $12.75

BEEF TENDERLOIN
Paired with our creamy horseradish sauce

MARINATED RIB EYE
With mushroom cabernet sauce

GRILLED LAMB CHOPS
With olive oil, rosemary, lemon and garlic

LUNCH $14.75
DINNER $16.75

PORK

PORK TENDERLOIN STUFFED
With goat cheese and sun dried tomatoes with beurre blanc

BBQ ST. LOUIS OR BABY BACK RIBS

PORK ROAST WITH JACK DANIELS SAUCE

MAPLE FENNEL LOIN OF PORK
Fennel, maple syrup and garlic marinated overnight

MAPLE GLAZED HAM
Tender, maple brown sugar glazed ham

LUNCH $12.75
DINNER $14.75

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ENTREES

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VEGETARIAN

EGGPLANT CASSEROLE
Layers of eggplant with spinach and pomodoro sauce

RAVIOLI PRIMAVERA
Basil and Shaved Parmesan

ASPARAGUS RISOTTO
Asparagus & sun-dried tomatoes

STUFFED PORTOBELLO MUSHROOMS
Quinoa, raisins, cherry tomatoes

PORTOBELLO BROWN FRIED RICE
Green onions, celery, carrots

SPINACH RICOTTA STUFFED PEPPERS

More Available Upon Request

LUNCH $12.75
DINNER $14.75

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VEGETABLES & SIDES

VEGETABLES

SOUTHERN GREEN BEANS

ROASTED ASPARAGUS SPEARS

MIXED MEDLEY OF SAUTÉED VEGETABLES

ROASTED BRUSSEL SPROUTS

CARMELIZED ROOT VEGETABLES

GRATIN OF ROASTED CAULIFLOWER

CREAMED CORN

STEWED ZUCCHINI, YELLOW SQUASH, ROMA TOMATOES

CREAMED SPINACH

COLLARD GREENS

TURNIP GREENS

SIDES

ROSEMARY ROASTED POTATOES

GARLIC PARMESAN MASHED POTATOES

ROASTED FINGERLING POTATOES

SCALLOPED POTATOES

SOUR CREAM MASHED POTATOES

SALSA VERDE MAC & CHEESE

SOUTHERN MAC & CHEESE

JASMINE RICE

SAFFRON RICE

CANDIED SWEET POTATOES

CHEESY GRITS

RED BEANS & RICE

VARIETY OF BEANS AND PEAS

WILD RICE MEDLEY

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ITALIAN

INCLUDES DISPOSABLE SERVICE WARE

PASTA BAR

YOUR CHOICE OF PASTA, TWO MEATS, TWO SAUCES, TWO VEGETABLES.

PASTA

Penne, Tortellini, Fettuccini, Shells, Angel Hair

MEAT/SEAFOOD

Chicken, Beef, Italian Sausage, Shrimp

SAUCE

Marinara, Alfredo, Roasted Garlic Pesto, Basil Olive Oil

VEGETABLES

Spinach, Tomatoes, Roasted Garlic, Toasted Pine Nuts, Capers, Artichoke Hearts, Sweet Peppers, Broccoli Tips, Baby Peas, Assorted Peppers, Zucchini, Asparagus, Black Olives, Mushrooms, Red Onions, Pepperonicini

15-24 ..... $16.00
25-49 ..... $15.00
50+ ..... $14..00

UPGRADES

GRILLED CHICKEN
..... $2.00 / person

CLAMS, SCALLOPS, BAY SHRIMP & CHICKEN
**Requires Two Day Notice*
..... $7.00 / person

ACTION PASTA STATION

Your choice of two pastas or create two of your own to be cooked in front of your guests. Requires an On-Site Chef. Perfect for large groups. Served with grilled marinated vegetables, sliced tomatoes with buffalo mozzarella and drizzled with a basil aioli. Also includes caesar salad, dinner rolls & butter.

PENNE PASTA

Italian sausage, roma tomatoes, garlic, and fresh basil tossed in Marinara Sauce and topped with parmesan cheese

CHEESE TORTELLINI

Mushrooms and chicken tossed in a creamy pesto alfredo sauce sauce and topped with parmesan cheese

FUSILLI PASTA

Chicken breast, mushrooms, sundried tomatoes, peppers, and garlic tossed with alfredo sauce and topped parmesan cheese.

24-49 ..... $16.00
50+ $15.00

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LATIN

INCLUDES DISPOSABLE SERVICE WARE

CHOOSE TWO ENTREES

CHICKEN ENCHILADAS (VERDE OR RANCHERO)

CHEESE ENCHILADAS RANCHERO

CHICKEN VERDE

TEQUILA LIME CHICKEN (UPGRADE $1.50)

SOUTHWEST CHICKEN (UPGRADE $1.50)

RANCHERO CHICKEN (UPGRADE $1.50)

POLLO ASADO TACOS

CARNITAS TACOS

AL PASTOR TACOS (UPGRADE $1.50)

CARNE ASADA TACOS (UPGRADE $1.50)

FISH TACOS (UPGRADE $2.50)

CHOOSE THREE SIDES

BLACK BEANS

REFRIED BEANS

RANCH STYLE BEANS

SPANISH RICE

MEXICAN STREET CORN

FRESH FRUIT

MEXICAN CAESAR SALAD

Includes tortilla chips, salsa & sour cream.

15-24 .....$20.00
25-49 .....$18.00
50+ $17.00

BUILD YOUR OWN BURRITO & TOSTADA BAR

Freshly made tortilla basket and our tortillas with grilled chicken, shredded beef, spanish rice, pinto beans, shredded lettuce, diced tomatoes, green onion, shredded cheese, sour cream, salsa & fresh fruit.

15-24 .....$16.50
25-49 .....$15.50
50+ $14.50

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DOWN SOUTH

INCLUDES DISPOSABLE SERVICE WARE

ENTREES

SMOTHERED CHICKEN

BBQ CHICKEN

BROWN SUGAR GLAZED HAM

BBQ RIBS (UPGRADE $2.50)

POT ROAST

SMOKED BRISKET (UPGRADE $3.00)
**Requires Two Day Notice*

CHOOSE THREE SIDES

COLLARD GREENS

GREEN BEANS

BLACK EYED PEAS

RED BEANS & RICE

CREAMED CORN

SOUTHERN MAC & CHEESE

MASHED POTATOES & GRAVY

MIXED GREEN SALAD

SOUTHERN CHOPPED SALAD

SEASONAL FRESH FRUIT

CHOOSE ONE

ROLLS & BUTTER

CORN BREAD & HONEY BUTTER

ONE ENTREE:

15-24 ……..$19.00

25-49 ……..$17.00

50+ ……$16.00

TWO ENTREES:

15-24 ……..$23.00

25-49 ……..$21.00

50+ ……$20.00

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BBQ

INCLUDES DISPOSABLE SERVICE WARE

ENTREES

BBQ CHICKEN

BBQ PULLED PORK

ST. LOUIS PORK RIBS

GRILLED HOT DOGS & SMOKED SAUSAGE

BABY BACK RIBS (UPGRADE $3.00)

BUILD YOUR OWN BURGER (UPGRADE $2.00)
**Requires On Site Chef*

SMOKED BRISKET (UPGRADE $3.00)
**Requires Two Day Notice*

CHOOSE THREE SIDES

BAKED BEANS

COLE SLAW

POTATO SALAD

CORN ON THE COBB

SOUTHERN MAC & CHEESE

MIXED GREEN SALAD

FRESH FRUIT SALAD

CHOOSE ONE

ROLLS & BUTTER

TEXAS TOAST

ONE ENTREE:
15-24 ……..$17.00
25-49 ……..$16.00
50+ ……$15.00

TWO ENTREES:
15-24 ……..$21.00
25-49 ……..$19.00
50+ ……$18.00

BUILD YOUR OWN BURGER

**Requires on site chef*

Served with fresh hamburger buns, lettuce, tomatoes, onion, pickles, jack & cheddar cheese, condiments, and choice of three sides.

25-49 .....$13.00
50-99 .....$12.00
100+ $11.00

GOURMET TOPPINGS
Avocado $1.00/ person

Caramelized Onions, Bacon, Blue Cheese, & Red Pepper, Aioli $2.50 / person

ADDITONS

**Requires on site chef*

HOT DOGS
1/4 pound $2.50 each

CHILI DOGS
upgrade $1.00

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