



# **CHEF SPOTLIGHT**

### **EXECUTIVE CHEF DAVE VIGLIOTTA**

Chef Dave is originally from New York and started his culinary career working in fine dining in the Hamptons on the east end of Long Island. Throughout his schooling on long island and while earning a bachelor's in communications and hospitality at Fairfield University in Connecticut. Chef Dave worked under a renowned Chef on the east end of Long Island for six years that helped cultivate his passion for the industry. Looking to combine sports with his career, he relocated to Minneapolis Minnesota and worked as a Sous Chef at Target Field. In his time there he worked both in their concessions and all-inclusive club spaces. He then went on to do the same with the Texas Rangers at their new stadium, Globe Life Field in Arlington Texas, operating in their largest and most elevated Club. Chef Dave has brought his experience working in food and beverage in professional baseball here to Nashville to work as the Executive Chef with The Nashville Sounds. He couldn't be more excited to continue to work to enhance the culinary experience here at First Horizon Park.

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# SERVICE DIRECTORY

The Nashville Sounds Catering Department will assist with any food and beverage needs. Feel free to email or call with any questions you may have.

Suite Pre-Orders are due by 12:00 pm, three (3) business days prior to each game.

Nashville Sounds Suites & Catering Alley Benefield, Catering Manager Online Ordering

615.515.1142 alley.benefield@sodexo.com

https://firsthorizonpark.ezplanit.com

# Game Day Menu

Look for this Game Day icon for items available until the middle of the 5th inning. (See page 20 for more information.)

Gluten Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

# Vegan Selections VG

Chefs have carefully prepared these vegan items for your health and enjoyment.



# SUITE PACKAGES

Sounds

# NASHVILLE SOUNDS PACKAGES

For your convenience, we have created the following packages which are sure to please you and your guests. Serves approximately 10 guests

### **GRAND SLAM | 595**

### BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN (3)

### DRY ROASTED PEANUTS 🛞

Nutin' like a peanut in the shell, salted and roasted

### BALLPARK-MADE KETTLE CHIPS WITH ROASTED ONION DIP 🚱

Sea salt seasoned natural cut potatoes

### NASHVILLE HOT OR NOT CHICKEN TENDERS

Bring the heat to First Horizon Park with a unique spice blend authentic to the Nashville hot chicken style. Served with Pop's pickles and ranch dipping sauce. 20 tenders. Served "Southern Style" upon request

### COBB SALAD 🝪

Crisp and refreshing summer salad with chopped romaine, heirloom cherry tomatoes, thinly sliced avocado, Nashville hot crispy bacon, roasted chickpeas, and halved hard-boiled eggs, red wine vinaigrette

### ALL BEEF HOT DOGS

10 Grilled Nathan's<sup>®</sup> Hot Dogs on a bed of sauteed onions served with freshly baked buns and traditional condiments of relish, ketchup and mustard

#### **GOURMET BURGERS**

10 All natural, antibiotic and hormone free patties, Pop's pickles and American cheese

### HUNT BROTHERS® PIZZA

2 Pizzas, choice of cheese, pepperoni or sausage pizza

### FRESHLY BAKED COOKIES

10 Jumbo cookies baked fresh and served warm from our kitchen



# NASHVILLE SOUNDS PACKAGES continued

Serves approximately 10 guests

### SOUTHERN BBQ | 555

### BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN 🚱

### DRY ROASTED PEANUTS 🚳

Nutin' like a peanut in the shell, salted and roasted

### BBQ RANCH SALAD 🍪

Chopped romaine, red leaf lettuce, roasted corn, fried onions, black beans

### SMOKED BUFFALO CHICKEN DIP

Homemade dip with freshly fried warm tortilla chips

### COLESLAW 🚱

Shredded cabbage and carrots tossed with a creamy slaw dressing

### MAC N' CHEESE

Elbow macaroni baked with a blend of creamy Jack and cheddar cheese sauce, cracked black pepper with cracker crust

### BBQ BOARD 🝪

House-smoked pork ribs, jumbo chicken wings, and BBQ pulled pork with an assortment of pickled vegetables and BBQ sauce

### **COWBOY BAKED BEANS**

Applewood smoked bacon, green bell pepper, diced white onion, and seasoned ground beef

### **OREO® CHURROS**

Cookie crumble churro, cream dipping sauce



# NASHVILLE SOUNDS PACKAGES continued

Serves approximately 10 guests

### TOUR OF ITALY | 575

BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN 🚳

### DRY ROASTED PEANUTS 🚳

Nutin' like a peanut in the shell, salted and roasted

### SEASONAL CHARCUTERIE BOARD

Assortment of meats, cheeses, seasonal jams and crackers

### CAPRESE SALAD 🍪

Bocconcini balls, heirloom tomatoes, fresh basil, citrus extra virgin olive oil, balsamic vinegar

### **ITALIAN HERO SLIDERS**

12 Sliders with Italian meats and cheese on Martin's Potato Slider Buns served with giardiniera and balsamic vinegar

### SWEET ITALIAN SAUSAGES

10 Grilled Italian sausages on a bed of sauteed peppers and onions

### **GRILLED PESTO CHICKEN FLATBREAD**

Organic chicken, melted mozzarella, sundried tomatoes, and pesto olive oil drizzle

### SPICY ITALIAN MEATBALLS

20 Beef and pork meatballs with parmesan and mozzarella cheese

**CANNOLI CHIPS** Served with chocolate chip cannoli dip



# NASHVILLE SOUNDS PACKAGES continued

Serves approximately 10 guests

### **GERMANTOWN |** 520

### BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN 6

### DRY ROASTED PEANUTS 🚳

Nutin' like a peanut in the shell, salted and roasted

# BALLPARK-MADE KETTLE CHIPS WITH ROASTED ONION DIP

Sea salt seasoned natural cut potatoes

### GERMAN SAUSAGE PLATTER

10 Variety of sausages and bratwurst with pickled vegetables and grain mustard

# PRETZEL STICKS WITH BEER CHEESE AND GRAIN MUSTARD

Warm Bavarian pretzels with homemade beer cheese and grain mustard

#### **GERMAN POTATO SALAD**

Diced white onion, crispy applewood smoked bacon

### CUCUMBER SALAD 🛞 🥨

Thinly sliced cucumbers with pickled red onions and a red wine vinaigrette

### SMOKED CHICKEN WINGS 🛞

20 House-smoked chicken wings with a dry rub and flash fried

# APPLE CRUMBLE BLOSSOMS

Warm apple treat with a caramel drizzle





# A LA CARTE

# **SNACKS**

Serves approximately 10 guests

### BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN 🖂 🚱 | 32

### DRY ROASTED PEANUTS 🚓 🚱 | 26

Nutin' like a peanut in the shell, salted and roasted for the perfect ballpark flavor

### BALLPARK-MADE KETTLE CHIPS WITH ROASTED ONION DIP

Sea salt seasoned natural cut potatoes

### MEXICAN TRIO PLATTER 🖂 | 70

Spicy queso blanco, homemade guacamole, and salsa

## FRITO LAY® ASSORTED CHIPS 🚓 | 42

Mix and match 6 bags of Classic Lay's, Barbeque Lay's, Nacho Cheese Doritos, Cool Ranch Doritos, Cheetos, and Cracker Jacks

### SOFT BAVARIAN PRETZEL STICKS 🚕 | 53

10 Warm pretzels served with grain mustard and nacho cheese

### SMOKED BUFFALO CHICKEN DIP 4 180

Homemade dip with freshly fried warm tortilla chips

### SEASONAL CHARCUTERIE BOARD | 140

Assortment of meats, cheese, seasonal jams and crackers



# **APPETIZERS**

Serves approximately 10 guests

### SPICY ITALIAN MEATBALLS | 100

20 Beef and pork meatballs with parmesan and mozzarella cheese

### MINI CORN DOGS 🚕 | 70

30 All-beef corn dogs dipped in corn batter and fried golden brown. Served with honey mustard and barbeque dipping sauces

### PHILLY CHEESESTEAK EGG ROLLS 🖂 | 80

Crispy egg rolls stuffed with shredded beef, mozzarella cheese, peppers and onions

### LOADED POTATO SKINS 🚓 🚱 | 82

Loaded with bacon, cheddar cheese and chives. Served with sour cream. 20 pieces

FRIES 🖂 🚱 | 30

Hot crispy, golden fried potatoes. Lightly salted and served with ketchup

### ITALIAN HERO SLIDERS | 95

12 Sliders with Italian meats and cheese on Martin's Potato Slider Buns served with giardiniera and balsamic vinegar

### SMOKED CHICKEN WINGS 🛞 | 105

20 House-smoked chicken wings with a dry rub and flash fried

### NASHVILLE HOT CHICKEN TENDERS 🖂 | 150

Bring the heat to First Horizon Park with a unique spice blend authentic to the Nashville hot chicken style. Served with Pop's pickles and ranch dipping sauce 20 tenders. Served Southern Style upon request



# **SALADS - SIDES - FRUIT - VEGGIES**

Serves approximately 10 guests

### BASKET OF GARDEN FRESH & LOCAL CRUDITÉS 🛞 🥨 | 75

A selection of Tennessee farm fresh vegetables with ranch dip

### SEASONAL FRUIT & BERRIES 🛞 🚾 | 75

Watermelon, cantaloupe, honeydew melons, golden pineapple, grapes and seasonal berries

### BBQ RANCH SALAD 🛞 | 85

Chopped romaine, red leaf lettuce, roasted corn, fried onions, black beans

### COBB SALAD 🚱 | 85

Crisp and refreshing summer salad with chopped romaine, heirloom cherry tomatoes, thinly sliced avocado, Nashville hot crispy bacon, roasted chickpeas, and halved hard-boiled eggs, red wine vinaigrette

### GERMAN POTATO SALAD | 77

Diced white onion, crispy applewood smoked bacon

## COLESLAW 🖂 🚳 | 42

Shredded cabbage and carrots tossed with a creamy slaw dressing

### **COWBOY BAKED BEANS | 50**

Applewood smoked bacon, green bell pepper, diced white onion, and seasoned ground beef

# **MAC N' CHEESE** 🖂 | 70

Elbow macaroni baked with a blend of creamy Jack and cheddar sauce and cracked black pepper with cracker crust



# FROM THE GRILL

Serves approximately 10 guests

### NATHAN'S® ALL BEEF HOT DOGS 🦂 | 80

10 Grilled Nathan's<sup>®</sup> Hot Dogs on a bed of sauteed onions served with freshly baked buns and traditional condiments of relish, ketchup and mustard (Vegetarian options available upon request) Add Chili & Cheese | +20 Add Sauerkraut | +5

# GOURMET BURGERS 👫 | 105

10 All-natural, antibiotic and hormone free patties on freshly baked Martin's<sup>®</sup> Potato Buns. Served with sliced Pop's pickles, American cheese, ketchup and mustard

### SOUTHERN SMOKED PULLED PORK 🖂 | 105

Served with bold barbeque sauce, a side of coleslaw, and freshly baked Martin's Potato Buns

### JOHNSONVILLE® ULTIMATE BRATS 👫 | 127

A combination of 10 Johnsonville sausages: Philly Cheesesteak, Johnsonville Italian, and Johnsonville Ultimate Brat. Served with hoagie rolls and accompanying condiments

### BEYOND<sup>®</sup> BURGERS vo | 95

5 Grilled Beyond® patties served with freshly baked Martin's® Potato Buns. Accompanied by crisp lettuce and sliced tomato

# PIZZA

Our 12" Hunt Brothers® Pizza is made with original rising crust and topped with our signature sauce and mozzarella cheese

# CHEESE PIZZA 🖂 | 32

PEPPERONI PIZZA 🖂 | 32

SAUSAGE PIZZA 🖂 | 32





# **SWEET SELECTIONS**

Serves approximately 10 guests

## FRESHLY BAKED COOKIES 🚓 | 52

10 Jumbo cookies served warm from our First Horizon Park kitchen

## DOUBLE FUDGE BROWNIES 🚓 | 52

10 Jumbo buttery chocolate, chewy brownies, generously studded with chunks of fudge

**OREO® CHURRO** (50) Cookie crumble churro, cream dipping sauce

# CANNOLI CHIPS 🖂 | 67

Served with chocolate chip cannoli dip

# DIPPIN' DOTS® 🖂 (each) | 12

Choice from Cookies and Cream, Rainbow Ice Cream, Cookie Dough, Ultimate Brownie Batter, Cherry N' Blue Razy Ice. One portion served in a Nashville Sounds' mini helmet

### ASSORTED ICE-CREAM NOVELTIES 🦂 | 70

A combination of 10 ice cream novelties

### APPLE CRUMBLE BLOSSOMS | 80

Warm apple treat with a caramel drizzle





# BEVERAGES

# **BEVERAGES**

SPIRITS By the Liter. \*By the 750 mL

### VODKA

New Amsterdam | 100 Hall of Fame\* | 115 Tito's Handmade | 130 Ketel One | 145 Grey Goose | 180

### GIN

Bombay Sapphire | 130 Tanqueray | 140

#### **BOURBON & WHISKEY**

Canadian Club | 100 Tullamore D.E.W. | 110 Jack Daniel's | 155 Bulleit | 155 Crown Royal | 160 Woodford Reserve | 175 Jameson | 180

#### SCOTCH

Dewar's White Label | 130 Johnnie Walker Red | 140

#### RUM

Bacardi Superior | 100 Capt. Morgan Spiced | 115

### TEQUILA

Cuervo Tradicional | 105 Herradura Silver | 145 El Bandido Yankee Blanco\* | 110 El Bandido Yankee Reposado\* | 175 El Bandido Yankee Anejo\* | 200

### **COGNAC & CORDIALS**

Martini & Rossi Vermouth | 35 Dekuyper Triple Sec | 40 Dekuyper Blue Curacao | 40 Dekuyper Peach | 40 Baileys Irish Cream | 175 Hennessy V.S. | 250 Hennessy V.S.O.P. | 300

#### CANNED COCKTAILS (4-pack)

Nutrl Pineapple | 50 Nutrl Watermelon | 50 Bacardi, Rum Punch | 50 Cutwater Vodka Mule | 60 Cutwater Lime Margarita | 60

#### **COCKTAIL MIXERS** (quart)

Bloody Mary Mix | 22 Juice | 15 Orange, grapefruit, cranberry, pineapple Club Soda, Tonic Water, or Ginger Ale | 10

### SERVICE OF ALCOHOL

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the ballpark. To maintain compliance with rules and regulations set forth by the local laws, we ask that you adhere to the following:

- It is the responsibility of the Suite Holder or their representative to monitor and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- · It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
- By law, alcoholic beverages cannot be brought into or taken out of First Horizon Park
- All efforts will be made to ensure that an intoxicated individual will no longer have the ability to drink or be served, including removing alcohol from the suite.
- It is up to a Nashville Sounds Food & Beverage employee to determine if an individual is intoxicated.
- No bottles of spirits or wine can leave the suite.

Not all Spirits are available for Game Day service. Ask your Suite Attendant about availability.



# **BEVERAGES**

### **BEER / OTHER**

#### **IMPORT-CRAFT** | 44

By the six-pack Corona Extra Corona Light Heineken Modelo Especial Pacifico Stella Artois Blue Moon Sam Adams Boston Lager Sierra Nevada Pale Ale Yazoo Amarillo Pale Ale Leinenkugel's Summer Shandy Hap and Harry's Tennessee Lager TailGate Orange Wheat TailGate Howdy Cloudy Hazy IPA

#### AMERICAN PREMIUM | 37

By the six-pack Budweiser Bud Light Coors Light Miller Lite Miller High Life | 33 Michelob Ultra | 39

### NON-ALCOHOLIC BEER | 42

By the six-pack Michelob Ultra Zero NA Corona NA Athletic Brewing Co.

- · Cerveza Atletica NA
- · Upside Dawn NA Golden
- · Run Wild NA IPA

#### **BEYOND BEER | 44**

By the six-pack White Claw Black Cherry White Claw Mango Angry Orchard Crisp Apple Hard Cider Twisted Tea

#### **BEVERAGE PACKAGES**

MIX & MATCH BEER PACKAGE | 145 Any combination of 18 beers

#### MIX & MATCH SOFT DRINK PACKAGE | 95 Any combination of 18 sodas

Any combination of 18 sodas and water

### SOFT DRINKS / WATER | 20 By the six-pack Pepsi Diet Pepsi Mountain Dew Starry Lemon Lime Aquafina Bottled Water | 23

**SODA / OTHER** 

#### SWEET TEA & LEMONADE | 31

By the gallon Sweet Tea Unsweetened Tea Lemonade

### **COMMUNITY COFFEE®** | 31 By the gallon Premium or Decaf Coffee

Not all Beverages are available for Game Day service. Ask your suite attendant about availability.



# WINE

#### SPARKLING

Francis Ford Coppola Diamond Collection, Prosecco – Italy | 54 La Marca, Prosecco – Italy | 60

### WHITE WINES

### SAUVIGNON BLANC

Bota Box – Calif. One 3L Box = 4 Bottles | 75 Bota Box Mini – 500ml = 3 Glasses | 20 Joel Gott – California | 48

### **PINOT GRIGIO**

Seaglass – California | 45 Ruffino Lumina – Italy | 42

### RIESLING

Bully Hill, 'Bass' – New York | **46** Chateau Ste. Michelle – Washington | **52** 

### CHARDONNAY

Bota Box – Calif. One 3L Box = 4 Bottles | 75 Bota Box Mini – 500ml = 3 Glasses | 20 Dark Harvest – Washington | 42

ROSÉ Charles & Charles – Washington | 42

#### **RED WINES**

ALTERNATIVE RED Bully Hill, Sweet Walter Red – New York | 46

#### **CABERNET SAUVIGNON**

Bota Box – Calif. One 3L Box = 4 Bottles | 75 Bota Box Mini – 500ml = 3 Glasses | 20 Z. Alexander Brown – California | 60 Francis Ford Coppola Diamond Collection, Black Label Claret – California | 60 Sycamore Lane – California | 42 Intrinsic – Washington | 58

### **PINOT NOIR**

Proverb – California | 42 Erath Reserve – Oregon | 60 Bota Box Mini – 500ml = 3 Glasses | 20

MALBEC Trivento Golden Reserve – Argentina | 73

### MERLOT

Chateau Souverain – California | 42 Bota Box Mini – 500ml = 3 Glasses | 20

Wines listed can be ordered on Game Day, subject to availability.





# **PLACING YOUR ORDER**

### **ORDERING ONLINE IS EASY!**

- 1. Go to: https://firsthorizonpark.ezplanit.com
- 2. Select Date and Event for ordering.
- 3. Select Location/Suite Number for order.
- 4. Select Menu items.
- 5. Submit Order.
- 6. If you have Login Credentials, Log in OR complete Registration.
- 7. Complete Payment options.
- 8. Submit Order.
- 9. Complete Notes field and Submit Order.

If you need any assistance with orders, please call Alley Benefield at 615.515.1142 or email: <u>alley.benefield@sodexo.com</u>



### TIMING

We want you and your guests to be absolutely delighted with your experience at First Horizon Park. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare food for an entire stadium! So please place the order for your suite by 12:00 pm, three (3) business days prior to each game. This gives us the time we need to take good care of you.

# WEBSITE ORDER DISCOUNT:

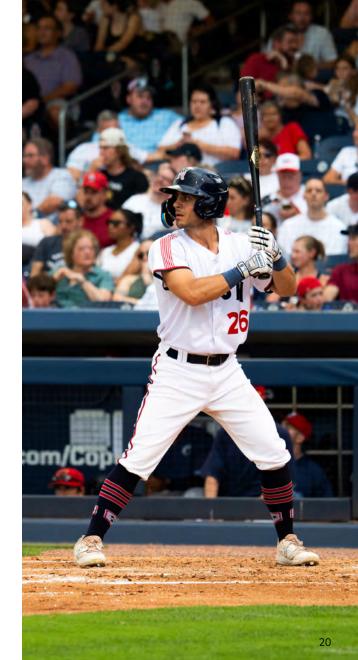
All orders placed through the website before the cut off time will receive a **10% Discount** on all non-game day menu food items and packages. Orders placed by a catering manager are not eligible for the discount. Prices reflected on website have discount already applied.



If you miss the advance order deadline, don't worry! We also offer a smaller "**Game Day**" menu of freshly prepared items.

The Game Day menu is always available until the middle of the 5th inning. Last call for beverages from the Game Day menu is the beginning of the 7th inning.

Please notify us as soon as possible of any cancellations. Orders cancelled by 12:00 pm, one (1) business day prior to your game will not be charged.



# THE FINE PRINT

### GAME DAY SUITE HOURS OF OPERATION

The suites are open for quest arrival 1 hour prior to game time.

### DELIVERY

We strive to deliver your order to your suite with premium freshness and with highest quality. Some items may be delivered after you or your quests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call Alley Benefield at **615.515.1142** to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after two hours of exposure.

### SPECIAL ORDERS

In addition to this Suite Menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your quests may have, including food allergies, can be accommodated when ordered seven (7) business days prior to your event.

### PAYMENT INFORMATION

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, or Discover Card. When placing your order, please provide us with the name of the person(s) who have authority to place additional Game Day orders and who have signing authority. A 22% service charge and all applicable sales tax will be included.

### SUITE STAFFING

A team of Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendants and Bartenders are also available for a fee of \$200 plus 9.75% sales tax per attendant. Please let us know if vou need private attendants or bartenders at least five (5) business days prior to the event.

### SERVICE CHARGE

A "House" or "Administrative" Charge of 22% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

### SUITE HOLDER RESPONSIBILITIES

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and a Nashville Sounds Food and Beverage representative.

### OUR LOCAL SUPPLIERS AND PARTNERS

Hunt Brothers Pizza	Bully Hill Vineyards
Martin's Potato Rolls	Sierra Nevada Brewing Co.
Dippin' Dots	Tito's Handmade Vodka
Frito Lay	Cutwater Spirits
Pepsi	Delicato Family Wine
Anheuser Busch-AJAX Turner	El Bandito Yankee Tequila





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# THANK YOU

Alley Benefield, Catering Manager (615) 515-1142 <u>alley.benefield@sodexo.com</u>