



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 615.515.1142 Alley Benefield, Catering Manager alley.benefield@sodexo.com **Online Ordering** 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.



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

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 little gem 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® hot dogs on a bed of sauteed onions served with freshly baked buns and traditional condiments of diced onion, 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 🚳

Little gem romaine, red leaf lettuce, smoked 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

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 89

Assortment of meats, cheeses, and seasonal jams

CAPRESE SALAD

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

ITALIAN HERO SLIDERS

10 Sliders with Italian meats and cheese on Martin's Potato Buns, giardiniera, balsamic vinegar, and olive oil

SWEET ITALIAN SAUSAGES

10 Grilled Italian sausages on a bed of sauteed peppers and onions with warm Amaroso rolls

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, mozzarella, and Calabrian oil

CANNOLI CHIPS

Served with chocolate chip cannoli dip



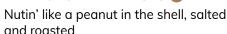
NASHVILLE SOUNDS PACKAGES continued

Serves approximately 10 quests

GERMANTOWN | 520

BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN 🚳

DRY ROASTED PEANUTS (9)



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 69 00

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

SMOKED CHICKEN WINGS (3)



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

APPLE CRUMBLE BLOSSOMS

Warm apple treat with a caramel drizzle





SNACKS

Serves approximately 10 quests

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 🦛 🍪 | 26

Sea salt seasoned natural cut potatoes

MEXICAN TRIO PLATTER 40

Spicy queso blanco, homemade quacamole, 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 6 1 53

10 Warm pretzels served with grain mustard and nacho cheese

SMOKED BUFFALO CHICKEN DIP 4 | 80



Homemade dip with freshly fried warm tortilla chips

SEASONAL CHARCUTERIE BOARD | 140

Assortment of meats, cheese, and seasonal jams



APPETIZERS

Serves approximately 10 quests

SPICY ITALIAN MEATBALLS | 100

20 Beef and pork meatballs with parmesan, mozzarella, and Calabrian oil

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

SMOKED CHICKEN WINGS (3) | 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 quests

BASKET OF GARDEN FRESH & LOCAL CRUDITÉS 🚱 🚾 | 75

A selection of Tennessee farm fresh vegetables with ranch dip

SEASONAL FRUIT & BERRIES (8) 00 | 75





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

BBQ RANCH SALAD 🚳 | 85



Little gem romaine, red leaf lettuce, smoked corn, fried onions, black beans

COBB SALAD 4 185

Crisp and refreshing summer salad with little gem 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

cracked black pepper with cracker crust

MAC N' CHEESE 🦛 I 70

Elbow macaroni baked with a blend of creamy lack and cheddar sauce and



FROM THE GRILL

Serves approximately 10 quests

NATHAN'S® ALL BEEF HOT DOGS 4 180



10 Grilled Nathan's® hot dogs on a bed of sauteed onions served with freshly baked buns and traditional condiments of diced onion, relish. ketchup and mustard (Vegetarian options available upon request)

Add Chili & Cheese | +20

Add Sauerkraut | +5



10 All-natural, antibiotic and hormone free patties on freshly baked Martin's® potato buns. Served with sliced Pop's pickles, American cheese, ketchup and mustard

SOUTHERN SMOKED PULLED PORK (105



Served with bold barbeque sauce and freshly baked Martin's® potato buns

IOHNSONVILLE® ULTIMATE BRATS 🤲 I 127



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

BEYOND® BURGERS © | 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 quests

FRESHLY BAKED COOKIES 🦂 | 52

10 Jumbo cookies served warm from our First Horizon Park kitchen

DOUBLE FUDGE BROWNIES 4 | 52

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

OREO® CHURRO 🦛 | 50

Cookie crumble churro, cream dipping sauce

CANNOLI CHIPS 💨 | 55

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

SPIRITS By the liter

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 Yank Blanco | 110 El Bandido Yank Reposado | 175 El Bandido Yank 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 and water

SODA / OTHER

SOFT DRINKS / WATER | 20

By the six-pack

Pepsi

Diet Pepsi

Mountain Dew

Starry Lemon Lime

Aquafina Bottled Water | 23

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 |oel 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

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

MERLOT

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

ROSÉ

Charles & Charles – Washington | 42

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: alley.benefield@sodexo.com



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:

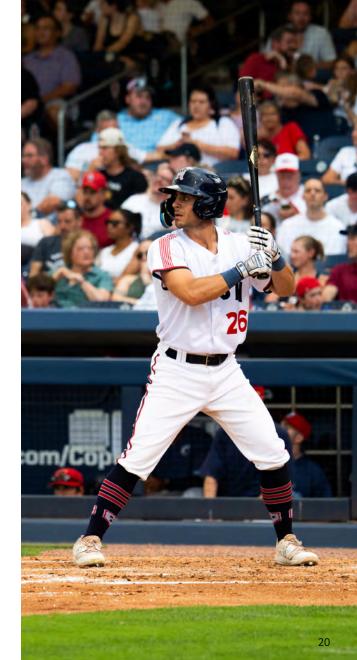
All orders placed through the website before the cut off time will receive a **10% Discount** on all non-game day menu food items and packages. Orders placed by a catering manager are not eligible for the discount. Prices reflected on website have discount already applied.



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 guest 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 guests 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 guests 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 9.25% sales tax per attendant. Please let us know if you 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 Martin's Potato Rolls Dippin' Dots Frito Lay Pepsi

Anheuser Busch-AJAX Turner

Bully Hill Vineyards
Sierra Nevada Brewing Co.
Tito's Handmade Vodka
Cutwater Spirits
Delicato Family Wine
El Bandito Yankee Teguila































