



2018 Catering Menu

Beyond the Ordinary

615-383-0777

Meetings Made Easy

At TakeAway, we pride ourselves with years of corporate catering experience. Since 1999, we have had the pleasure of catering Breakfast, Lunch, Dinner, and all specialty events for Nashville businesses and individuals.

Ordering

For all corporate catering events, our catering specialists will customize your event for your needs. Please contact us to discuss your event at 615-383-0777 or sales@sovafood.com. 24-hour notice appreciated.

We Deliver

We deliver to Davidson and all surrounding counties. Please inform your catering specialist of your desired delivery time. A member of our professional delivery team will deliver and set up your event. Charges may apply.

Dietary Requirements

To best serve your guests, please inform us of any dietary needs when placing your order. Not all ingredients are listed on our menus. We can cater to special requests including vegan, kosher, gluten free, and nut restrictions; however, we do process nuts and wheat products in our kitchens. Charges may apply.

Disposables & Rentals

From casual to upscale, please inquire about our disposable products or rental items. Charges may apply.

\$200 minimum on all delivery orders.

Any order placed within 24 hours of event start time must be paid in full at the time of ordering. Credit card required for all orders. Payment by check is available.

Cancellation Policy: Events cancelled within 48 hours will result in charge of 50% of the invoice total. Events cancelled within 24 hours of event will result in 100% charge of total invoice.

We Proudly Serve:



Boar's Head



615-383-0777

**Please Contact Us For All
Your Catering Needs!**

**Take Away Catering
sales@sovafood.com**

Breakfast Menu

The Continental

\$9.00 per Guest

Baker's Whim Fresh Pastries & Muffins
Butter & Jam
Seasonal Fruit Salad
Yogurt Bowl & Granola Bowl

The Down Home

\$11.50 per Guest

Scrambled Eggs with Fresh Herbs
Breakfast Potatoes
Fresh Biscuits & Sweet Muffins
Butter & Jam
Seasonal Fruit Salad

The NY Deli

\$13.00 per Guest

Seasonal Fruit Salad
Plain & Everything Bagels
Fresh Garden & Plain Cream Cheeses
Lox Platter with Tomatoes
Cucumber | Red Onion | Capers
Baker's Whim Fresh Pastries & Muffins

The Burrito

All Three--\$12.50 per Guest

Choice of Two--\$11.00 per Guest

1. Bacon, Egg, & Cheddar
2. Sausage, Egg, Peppers, & Cheddar
3. Spinach, Egg, Tomato, & Feta

With Seasonal Fruit Salad and
Choice of:
Hash-Brown Casserole
OR Breakfast Potatoes

Breakfast Stations

\$13.00 per Guest,

Choice of Two Stations

(or add one to a breakfast: \$6.00 pp)

Pancake Station

Freshly Griddled Pancakes Served with:
Blueberries | Bananas | Strawberries
Nutella | Pecans | Whipped Cream
Maple Syrup | Chocolate Chips

Waffle Station

Belgian Waffles Served with Fresh
Fresh Berries | Nutella Spread
Jack Daniels Maple Syrup
Chocolate Chips | Powdered Sugar
Cinnamon Sugar

Add Southern Fried Chicken or
Nashville Hot Chicken Tenders \$3.50 pp

Biscuit Station

Fresh Baked Biscuits Served with:
Honey Glazed Ham | Scrambled Eggs
Breakfast Sausage Patties or Bacon
Country Sausage Gravy
Fruit Jams & Butter

Quiche Station

Choice of 2 Assorted Sliced Quiches:
Quiche Lorraine | Caprese Quiche
Broccoli & Cheddar Quiche
Caramelized Onion & Mushroom
Quiche | Ham & Peppers Quiche

Breakfast Add Ons:

(Minimum of 10 for add on items)

Scrambled Eggs with Herbs--\$2.50 pp
Hash Brown Casserole--\$3.50 pp
Breakfast Potatoes--\$2.50 pp

Croissant Breakfast Sandwiches
Choice of:

Ham, Egg, & Swiss--\$5.50 pp

OR

Egg, Cheddar, & Tomato--\$5.50 pp

Individual Ham or Sausage Breakfast
Quiche--\$3.50

Individual Vegetarian Breakfast
Quiche--\$3.00 pp

French Toast Casserole
with Maple Syrup--\$3.50 pp

Warm Oatmeal, Brown Sugar, &
Cranberries--\$3.00 pp

Bacon or Sausage--\$2.00 pp

Assorted Individual Fruit Yogurts
---\$2.50 pp

Breakfast Beverages

Juice: Orange or Cranberry--\$1.50 pp

Fresh Brewed Regular Coffee Service
Includes: Cups, Stirrers, Sugar, Cream
---\$3.00 pp

Boxed Lunch Menu

Salad Box Lunches

\$13.00 per Guest

Served with Baker's Whim Dessert!

Harvest Salad 🥕

Mixed Greens | Cranberries | Diced Apples
Raspberry Onions | Monterey Jack Cheese
Spiced Pecans | Raspberry Vinaigrette

Asian Spinach Salad 🥕

Snow Peas | Mandarin Oranges
Mushrooms | Carrots | Red Peppers
Crispy Lo Mein Noodles
Sesame Ginger Vinaigrette

Chef Salad

Mixed Greens | Turkey Breast | Egg
Glazed Ham | Tomato | Cucumber
Shredded Cheese | Black Olives
Buttermilk Ranch Dressing

Cobb Salad

Mixed Greens | Chopped Roast Chicken
Tomato | Black Olive | Cheddar Cheese
Egg | Avocado | Blue Cheese | Bacon
Ranch Dressing

Traditional Greek Salad

Romaine Lettuce | Pepperoncini
Tomato | Grilled Chicken | Cucumber | Feta
Red Onion | Kalamata Olives
Lemon Oregano Vinaigrette

Primo Caesar

Chopped Romaine | Grilled Chicken
Herb Croutons | Kalamata Olives
Cherry Tomatoes | Artichoke
Hearts | Parmesan | Classic Caesar Dressing

Sandwich Box Lunches

\$13.00 per Guest

Served with Chips, Chef's Choice of Side, and Baker's Whim Dessert

Gala Apple Chicken Salad

Roasted Chicken Breast | Leaf Lettuce
Diced Gala Apples | Whole Wheat Bread

Turkey and Provolone

Roasted Turkey Breast | Provolone
Leaf Lettuce | Red Pepper Basil Mayo
Tomato | Whole Wheat Bread

Roast Beef and Cheddar

Roast Beef | Cheddar Cheese | Leaf Lettuce
Tomato | Whole Grain Mustard Sauce
Sourdough Bread

Albacore Tuna Salad

Albacore Tuna | Sweet Gherkins
Leaf Lettuce | Whole Wheat Bread

Sweet Baked Ham & Swiss

Baked Ham | Swiss Cheese
Honey Mustard | Leaf Lettuce
Tomato | Sourdough Bread

Santa Fe Chicken Wrap

Santa Fe Chicken | Mixed Peppers
Onions | Cheddar Cheese
Salsa Ranch | Chipotle Wrap

Hummus and Grilled Vegetable Wrap

Grilled Vegetables | Hummus
Spinach | Feta Cheese | Wheat Wrap 🥕

Avocado Club with Swiss

Avocado | Swiss Cheese | Sprouts
Cucumber | Leaf Lettuce | Tomato
Whole Grain Mustard Sauce | Wheat Wrap 🥕

Sandwich Platter Buffet!

\$13.50 per Guest

**Served with Green Garden Salad,
Ranch & Balsamic Vinaigrette,
Half Sandwich, Chips or Chef's Choice
Side & Baker's Whim Dessert!**

**Add a Chicken or Salmon Platter for
\$2.50 per Guest**

New! Lunch Bowls

\$13.00 per Guest

Mediterranean Bowl 🥕

Kalamata Olives | Chickpeas | Tomatoes
Red Onions | Cucumber | Hummus | Feta
Lemon Oregano Vinaigrette | Grilled Pita

Asian Bowl 🥕

Edamame | Scallions | Water Chestnuts
Carrots | Mushrooms | Peanuts | Peppers
Wonton Crips | Asian Dressing

Pico Bowl 🥕

Black Beans | Corn | Jalapeno Peppers
Roasted Onions & Peppers | Tomato
Cilantro | Tortilla Strips | Salsa Ranch
Cotija Crumbles

Choose a Quinoa or Brown Rice Base

Add Chicken or Salmon \$2.50 per bowl

🥕 **Vegetarian Options**

Hot Lunch Menu

\$15.00 per Guest

Choose One Entree and One Side
Additional Entrees \$6.00 pp
Additional Sides \$3.00 pp

**All Hot Lunches Include:
Green Garden Salad | Dinner
Rolls | Baker's Whim Dessert!**

Hot Entrees

London Broil (Additional \$2.00 pp)
Mustard & Herb Roasted Pork Loin
Sundried Tomato Grilled Chicken
Chipotle BBQ Chicken Pieces
Herb Roasted Chicken Pieces
Orange Chili Roasted Salmon
Tortilla Crusted Baked Tilapia
Vegetarian Meals Can Be Added

**For 1/2 & 1/2 Entrée—Add \$3.00pp
(20 or more)**

Hot Sides

Ginger Glazed Baby Carrots
Herb Roasted Potatoes | Corn Pudding
Sautéed Kale with Raisins and Walnuts
Spinach & Broccoli Casserole
White Cheddar Grits | Mashed Potatoes
Seasonal Roasted Vegetables
Baby Green Beans | Brussels Sprouts
Roasted Sweet Potatoes
Pecan Wild Rice
Roasted Cauliflower & Mushrooms
Homestyle Mac & Cheese

**Substitute a Specialty Salad for
Green Salad--\$1.50 pp. Includes:
Harvest | Caesar |
Teriyaki Spinach | Fresh Fruit**

Specialty Lunch Menu

\$15.50 per Guest

**All Specialty Lunch Meals Come with
Baker's Whim Dessert!**

\$2.50 for Additional Protein

Build Your Own Taco Bar

Your Choice of: Santé Fe Chicken,
Seasoned Ground Beef, or
Chili Lime Pork

Served with Hard Corn and Soft Flour
Tortillas | Spanish Rice | Black Beans
Lettuce | Onions | Jalapenos | Cheddar
Cheese | Sour Cream | Salsa

Add Guacamole or Warm Queso Dip
with Tri-Color Tortilla Chips--\$3.00pp

Create Your Own Pasta Bar

Pasta with Marinara and Alfredo Sauces
Your Choice of: Meatballs | Grilled
Chicken | Creamy Pork
Served With: Seasonal Vegetables
Green Garden Salad | Dressings
Garlicky Focaccia

Mediterranean Lunch

Your Choice of:
Za'atar Lemon Roasted Chicken
or Grilled Beef Kabobs
Served With: Pita Bread | Hummus Dip
Warm Couscous and
Israeli Chopped Salad (Cucumbers
Tomatoes | Red Onion)

Corporate Snacks

Crudité & Dips---\$3.50pp

Served with:
Carrots | Celery | Broccoli | Cucumbers
Cherry Tomatoes | Sliced Peppers
Buttermilk Ranch & Roasted Red
Pepper Basil Dip

Office Snacks---\$4.00pp

Snack Mix and Mixed Nuts Served with
Choice of Seasonal Fruit or Cookie
Platter

Fruit & Cheese---\$5.50pp

Imported and Domestic Cheese with
Gourmet Crackers & Crisps Served with
Seasonal Fruit

Italian Antipasti----\$6.50pp

Tuscan Antipasti with Italian Meats &
Cheeses Served with Grilled Vegetables
Crostoni's & Baguette Slices

Lunch Beverages

Single Drinks--\$1.25 per Drink
Assorted Canned Coca Cola Products
and Bottled Water

Drinks by the Gallon--\$9.99/Gallon
Our Signature Fruit Tea | Unsweetened
Tea | Lemonade (serves 10)

Fresh Brewed Regular Coffee Service--
\$3.00 per Guest
Includes: Cups, Stirrers, Sugar & Cream
Decaf Coffee & Tea Available