

Caterers provide food service staff to set up, oversee, and clean up the catering services. Drop-off catering service is not allowed.

Supplemental rentals for table linens and catering service equipment are arranged by the Frist Art Museum. Costs are based on the layout and confirmed menu. Alcoholic beverage service is exclusively arranged by the Special Events Office. Please see the Alcoholic Beverage Services document for further details. The following caterers provide creative and artfully designed food as well as quality service. Visit their websites for menus and planning information. Contact them directly to plan your event.

Clean Plate Club

Monica Holmes
615.661.5866
monica@cleanplateclubevents.com
cleanplateclubevents.com

Kristen Winston Catering

Kristen Winston
615.810.9229
kristen@kristenwinston.com
david@kristenwinston.com
kristenwinston.com

Suzette Catering & Events

Suzette Lane
615.435.3656
cateringandeventsbysuzette@gmail.com
cateringbysuzette.com

G Catering

Rebecca Haskins
615.872.8230
rebecca@gcatering.com
kelly@gcatering.com
gcatering.com

Sharon Johnson Catering

Sharon Johnson
615.394.2048
sjohnsoncatering@aol.com
sharonjohnsoncatering.com

UKno Café & Catering Food Services

Brenda Odom
615.733.0104
brenda@uknocatering.com
uknocatering.com