

ACROSS *the* BOARD

A CHEF-DRIVEN MEMPHIS CONCERT EXPERIENCE



THE PERFECT MENU FOR A MEMPHIS SUMMER NIGHT

Our Overton Park Shell Hospitality Program is designed specifically for corporate hosting – whether that’s employee appreciation or executive client entertainment.

FLEXIBLE SERVICE STYLES AND PRICEPOINTS

Whether you’re hosting corporate leadership, longtime clients, an employee appreciation night, or a casual happy hour, Across the Board can provide the level of service to fit your gathering and budget.

THE BEST VIEW FOR MEMPHIS MUSIC

Overton Park Shell shows have been a legendary part of Memphis’ music scene for decades. Hosting a corporate event at the hilltop deck is a memorable and unique Memphis experience your guests will always remember.



PICNIC IN THE PARK

\$38.00 PER GUEST

Designed for relaxed entertaining with thoughtful, elevated picnic-style offerings.

SERVICE STYLE

Delivered & styled in disposable service ware.

IDEAL FOR

Employee appreciation nights, casual hosting.

Beverage Station with iced tea, lemonade, bottled water and plates, utensils, napkins, and cups are included

INCLUDES

Slow Smoked Pork Sliders

pork shoulder, slaw, brioche, bbq sauce

Stage Door Salad

rotini pasta, cherry tomatoes, shaved red onion, kalamata olives, lemon vinaigrette

Memphis Pit Braised Baked Beans

vegetarian

Delta Soul Watermelon Salad

feta, mint, lime

Juke Joint Banana Pudding Cups



SOUND CHECK

\$48.00 PER GUEST

*Refined Memphis
Hospitality*

SERVICE STYLE

Delivered & styled in disposable service ware.

IDEAL FOR

Client entertainment & mid-level corporate hosting.

Beverage Station with iced tea, lemonade, bottled water and plates, utensils, napkins, and cups are included

INCLUDES

Everything included in the “Picnic in the Park” package and:

Backbeat Deviled Eggs

truffle oil, green onion

Soundcheck Spread

pimento cheese, cured meats, pickled vegetables, crackers

Memphis Summer Succotash

blackeye peas, blistered corn, herbs, citrus vinaigrette



THE HEADLINER

\$58.00 PER GUEST

*An Elevated
Southern Spread*

SERVICE STYLE

Delivered & styled in disposable service ware.

IDEAL FOR

Client entertainment & mid-level corporate hosting.

Beverage Station with iced tea, lemonade, bottled water and plates, utensils, napkins, and cups are included

INCLUDES

Everything included in the “Soundcheck” package and:

Soul Session Chicken Skewers

grilled herb-marinated chicken, charred citrus, cracked black pepper

Seasonal Vegetable Skewers

grilled squash, zucchini, onion, bell peppers, balsamic

Blue Suede Brownies

bourbon, pecans



BACKSTAGE VIP

\$78.00 PER GUEST

*Signature Shell
Culinary Experience*

SERVICE STYLE

Passed hors d'oeuvres, styled platters, elevated presentation, dedicated service attendant, custom branded menus.

IDEAL FOR

Executive hosting, law firms, healthcare leadership, sponsor decks.

Beverage Station with iced tea, lemonade, bottled water and plates, utensils, napkins, and cups are included

INCLUDES

Everything included in the “Headliner” package and:

Rhythm and Blues Shrimp Cocktail

chilled gulf shrimp, house cocktail sauce & Memphis comeback sauce

Overton Tenderloin Slider

beef tenderloin, horseradish cream sauce, potato roll

Sun Studio Spanakopita

flakey phyllo, spinach, feta

about the chef

RYAN TRIMM



MEET RYAN TRIMM, EXECUTIVE CHEF

Chef Ryan Trimm was born in Pittsburgh, Pennsylvania and spent the majority of his early childhood in Southern California. He moved to Memphis at the age of twelve and stayed here through graduation from Christian Brothers High School in 1998.

Ryan went on to study English and Business at Ole Miss. During college he discovered his love for cooking. He worked in his first fine dining restaurant the summer after his freshman year. Ryan worked at The Carlton Restaurant in Pittsburgh, PA. He enjoyed the summer so much that he started working for a new restaurant in Oxford, 208 South Lamar.

Upon graduation, Ryan moved to Charleston, South Carolina where he attended Johnson and Wales University. More importantly, he found a job working under Chef Frank Lee at Slightly North of Broad, or S.N.O.B.

He considers his years spent at S.N.O.B. the most influential in his career, crediting Lee's direction as the basis for his broad kitchen skills and the development of his palate. Ryan moved back to Memphis in 2005 and started working at the Grove Grill. He spent over four years there as the Chef de Cuisine, until he opened Sweet Grass in April 2010.

Ryan has been invited to cook in several festivals and showcases from Portland to Boston. And in 2014, Ryan was asked to participate in a Friends of James Beard benefit dinner with seven other local chefs, preparing a six-course "Made in Memphis" dinner at the exalted James Beard House New York City.

In 2017, Ryan partnered with Craig Blondis and Roger Sapp of Central BBQ to open Sunrise Memphis, an eclectic diner specializing in classic breakfast favorites and house prepared artisan meats.