



NEWS RELEASE

Burger Republic Announces BIG RED Catering

Nashville, Tenn., July 1, 2016 – Burger Republic, an original and fiercely independent concept specializing in gourmet burgers, American craft beers and hand-spun milkshakes, today announced the launch of its catering and large-scale to-go business (<http://burgerrepublic.com/catering/>).

"Now people in the greater Nashville area can enjoy the goodness of our award-winning food anywhere they want," said Drew Jackman, who partnered with another industry veteran, Jeff Warne, to create Burger Republic. "Our BIG RED trailer is available for fresh on-site cooking for either buffet or walk-up service. A large flat-screen TV is mounted near the service window and is customizable for events – perfect for graduations, block parties, corporate events, weddings, rehearsal dinners and so many other special occasions."

Pick-up and delivery options also are available. "We can do all the set-up necessary to take the load off of the event organizer," said Jackman. "Whether it's pick-up, delivery or on-site cooking, Burger Republic is the answer for bringing a 'wow'-factor to the party."

Burger Republic's catering menu begins with its top-selling menu items: burgers and sliders, Tater Tot Fondue, chicken wings and tenders. "But we also know that every client has different needs so we offer customizable menus," said Jackman. "Since we're a from-scratch kitchen and independent, we can be more accommodating to people who are looking for diverse food selections for their events."

About Burger Republic

Burger Republic was created to provide the best-tasting burgers and beverages at an affordable price. To make the perfect burger, Burger Republic starts with 100-percent fresh Certified Angus Beef that is hand-formed into a patty and cooked-to-order on a flat-top grill to sear in the juicy flavor. The beef is ground using a combination of cuts: brisket, chuck and short rib. Local and regional products play a key role in the line-up, such as Benton's bacon and Charpier's brioche buns.

For non-beef eaters, other sandwich possibilities include an all-natural ground turkey burger, an Ahi Tuna burger, all-natural chicken breast fillet, and a savory vegetarian patty made in-house with red beans. Burgers and sandwiches are paired with a hearty side. Selections include crisp tator tots, French fries, homemade chips, and creamy mac and cheese topped with Benton's bacon. Lighter options include mixed salad greens and vegetable of the day. Several entrée salads round out the menu.

Beverages receive special treatment at Burger Republic, which offers 30 rotating craft beers on tap from America's best brewers as well as 25+ milkshakes – from ice cream made in-house and handspun in both spiked and non-alcoholic concoctions.

The first Burger Republic opened May 23, 2012 in the Lenox Village Town Center development, just off Nolensville Road in southern Davidson County. The second location opened Jan. 23, 2014 in the Pine Street Flats building in the Gulch area of downtown Nashville. A third location is planned in late 2016 for the new Providence Station complex in Mt. Juliet, located at 1984 Providence Parkway.

Since the first Burger Republic opened four years ago, it has consistently been recognized in the best burger categories by readers of *The Tennessean*, *Nashville Scene*, and *Nashville Lifestyles*.

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To learn more about Burger Republic, visit www.burgerrepublic.com

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