



SAVOR... Knoxville Convention Center **CATERING MENU**





WELCOME TO KNOXVILLE

Whether the occasion you are planning is the social event of a lifetime or a corporate meeting or convention that will leave its mark, the Knoxville Convention Center will impress your guests with our impeccable service, enticing cuisine and attractive presentations.

Our Executive Chef, Culinary and Banquet Team, Catering Sales and Event Managers' commitment to meeting all of your needs will provide the confidence you deserve to ensure your event will be an overwhelming success. Their expertise, knowledge and willingness to think outside the box is a great asset when planning all the intricate details of your unique affair.

We invite you to experience the Knoxville Convention Center, and allow us to exceed your expectations.

Welcome to the Knoxville Convention Center. The following menus are available through our Catering Department and have been designed to give you and your guests a variety of culinary experiences. If you have questions about our menus or services, please contact our Catering Department.

Our Executive Chef will always create a special menu upon request.



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A LA CARTE

MORNING SELECTIONS

Sweet & Savory Sandwiches 5.00 each

Smoked Sausage on French Toast Biscuits with Maple Syrup Drizzle, Fried Chicken & Waffle Biscuits with Honey Drizzle and/or Plain Waffle or French Toast Biscuits with Honey, Butter & Jelly

Buttermilk Biscuit Sandwiches 4.50 each

Sausage & Cheddar, Ham & Swiss, Bacon & Egg and/or Plain with Honey, Butter & Jelly

Oatmeal 3.25 per person

With Brown Sugar, Raisins & Chopped Nuts

Butter Croissants 30.00 per dozen

Fresh Flaky Croissants with Whipped Butter, Assorted Jellies & Jams

Tea Biscuits 28.50 per dozen

With Butter & Assorted Jellies

Bagels 34.00 per dozen

Assorted Bagels with Butter & Cream Cheese

Cinnamon Rolls 30.00 per dozen

With Cream Cheese Icing

Fresh Muffins 30.00 per dozen

An Assortment of Muffins

Assorted Jumbo Danish 34.00 per dozen

Cinnamon, Cheese & Fruit-Filled

Assorted Breakfast Breads 7.50 per person

Cinnamon Streusel, Orange Poppy Seed, Marble Chocolate Chip & Lemon Glazed

Omelet Station 8.00 per person

Made-to-Order (100.00 Attendant Fee per 50 people)
Shredded Cheddar Cheese, Bacon, Ham, Olives, Mushrooms, Roasted Peppers & Green Onions

Assorted Personal Quiche 5.25 each

Garden Vegetable, Bacon & Cheddar and/or
Three Cheese

Sliced Seasonal Fruit 5.00 per person

Chef's Choice of the Season

Whole Fresh Fruit 3.25 each

Apples & Bananas

Assorted Individual Yogurts 4.25 each

Served with Handmade Granola

Assorted Granola Bars 28.00 per dozen

SNACK SELECTIONS

Fresh Baked Cookies 34.00 per dozen

Chocolate Chip, Oatmeal Raisin &
White Chocolate Macadamia Nut

Fresh Baked Gourmet Cookies 48.50 per dozen

Double Chocolate, Lemon Blueberry
& Salted Caramel Crunch

Chocolate Fudge Brownies 34.00 per dozen

Assorted Dessert Bars 39.00 per dozen

Chocolate Pecan, Coconut Meltaway,
Caramel Apple & Brownie Bash

House-Made Cupcakes 38.00 per dozen

Red Velvet with Cream Cheese Frosting,
Chocolate or Vanilla with Butter Cream Frosting or
Mountain Dew Cupcakes (1 dozen minimum per flavor)

Assorted Candy Bars 3.00 each

Snickers, M&M Plain and Peanut, Skittles, Milky Way,
Hersheys, 3 Musketeer & Reese's Peanut Butter Cups

Individual Bags of Trail Mix 3.75 each

Assorted Bags of Chips 2.75 each

Assorted Ice Cream Bars 3.75 each

Sizzlin' Confetti Snack Mix 25.00 per pound

Classic Snack Mix 25.00 per pound

Pepperidge Farm Goldfish 25.00 per pound

Mixed Nuts 35.00 per pound

Sunburst Snack Mix 26.00 per pound

Peanuts, Cocoa Gems, Raisins & Almonds

S'mores & More Snack Mix 27.50 per pound

Honey Graham Toasters, Chocolate Chunks,
Roasted Salted Peanuts, Mini Marshmallows
& Dried Strawberries

Dark Chocolate Energy Snack Mix 27.50 per pound

Dark Chocolate Espresso Beans, Dark
Chocolate Probiotic Cranberries, Dark
Chocolate Raisins, Dark Chocolate Chunks,
Cranberries, Almonds & Pineapple

Make-Your Own Trail Mix 7.50 per person

Granola, Honey Roasted Peanuts,
M&Ms, Assorted Nuts, Dried Fruit
Mix & Mini Pretzel Twists

House-Fried BBQ Kettle Chips 3.50 per person

House-Fried Garlic & Herb Chick Peas 3.00 per person

Fire Roasted Tomato Salsa 4.00 per person

Served with Tortilla Chips

**Fire Roasted Tomato Salsa
& Warm Queso 6.50 per person**

Served with Tortilla Chips

Fresh Pita & Smoked Hummus Dip 4.50 per person

With Chipotle Tabasco

Soft Pretzel Bites 6.50 per person

With Spicy Mustard & Warm Beer Cheese Dip

House-Fried Pork Rinds 5.50 per person

With Warm Pimento Cheese Dip



BEVERAGES

Sodas	3.50 each
Assorted Pepsi Products	
Bottled Waters	3.50 each
Sweet Tea, Unsweetened Iced Tea Lemonade OR Fruit Punch	52.00 per gallon
Pitchers of Assorted Juices	25.00 per pitcher
Orange, Apple, Cranberry	
Mountain Spring Water Station Refresh	52.00 per set up 30.00 per bottle
5-Gallon Jug with Disposable Cups	
Regular & Decaffeinated Coffee and Hot Tea	50.00 per gallon
Starbucks Regular & Decaffeinated	62.00 per gallon

BREAK PACKAGES

The Office All Day Break	24.00 per person
Classic Continental with Assorted Chilled Juices, Fresh Breakfast Pastries, Assorted Whole Fruit, Regular & Decaffeinated Coffee & Hot Tea	
Mid-Morning Coffee Refresh	
Afternoon Snack with Assorted Cookies, Assorted Sodas, Regular & Decaffeinated Coffee & Hot Tea	
Chips & Dip Table	9.25 per person
House-Fried Tortilla Chips with Fire Roasted Salsa, House-Fried Pork Rinds with Warm Pimento Cheese Dip & House-Fried BBQ Kettle Chips	
Nacho Station	7.25 per person
Fresh Fried Tri-Colored Tortilla Chips with Warm Nacho Cheese, Chili, Sour Cream, Lettuce & Salsa	
BREAK ADDITIONS Assorted Sodas OR Lemonade & Sweet Tea	3.50 per person



BREAKFAST

CONTINENTAL SELECTIONS

Classic Continental 13.50 per person

Assorted Chilled Juices, Fresh Breakfast Pastries, Sliced Seasonal Fruit, Regular & Decaffeinated Coffee & Hot Tea

ADD Cold Cereal & 2% Milk 2.00 per person
OR Assorted Yogurt & Granola

Sunrise Biscuits 18.25 per person

Assorted Chilled Juices, Sliced Seasonal Fruit, Assorted Yogurt & Granola, Flaky Home-Baked Biscuits with Ham & Swiss, Flaky Home-Baked Biscuits with Sausage & Cheddar, Plain Home-Baked Biscuits with Honey, Butter & Jelly, Regular & Decaffeinated Coffee & Hot Tea

Sweet & Savory Biscuits 19.25 per person

Assorted Chilled Juices, Sliced Seasonal Fruit, Assorted Yogurt & Granola, Plain French Toast Biscuits with Honey, Butter & Jelly, Smoked Sausage on French Toast Biscuits with Maple Syrup Drizzle, Fried Chicken & Waffle Biscuits with Honey Drizzle, Regular & Decaffeinated Coffee & Hot Tea

PLATED SELECTIONS

All Plated Breakfasts include Assorted Mini Muffins, Regular & Decaffeinated Coffee, Hot Tea & Orange Juice.

Starbucks Coffee is available for an additional 3.75 per person.

ADD: Fresh Fruit Martini with Ginger Lime Syrup for an additional 4.50 per person

Sunrise Scrambler 18.50 per person

Fluffy Scrambled Eggs with Cheese, Seasonal Fruit Garnish, Choose One: Crisp Bacon OR Pork Sausage Patties & Choose One: Breakfast Potatoes OR Hash Brown Casserole

Biscuits & Gravy 18.50 per person

House-Made Buttermilk Biscuits with Chorizo Sausage Gravy, Fluffy Scrambled Eggs & Fiesta Breakfast Potatoes with Peppers & Onions

House-Made Frittata 18.75 per person

Bacon & Cheddar Cheese OR Spinach, Mushroom & Feta Cheese, Served with Crisp Bacon OR Pork Sausage Patties & Breakfast Potatoes

Texas French Toast with Cinnamon & Syrup 18.50 per person

Served with Crisp Bacon OR Pork Sausage Patties & Breakfast Potatoes

BUFFETS

All Breakfast Buffets include an Assortment of Chilled Fruit Juices, Regular & Decaffeinated Coffee & Hot Tea.

Starbucks Coffee is available for an additional 3.75 per person

Appalachian Trail 19.50 per person

Sliced Seasonal Fruit, Fluffy Scrambled Eggs with Cheese, Hash Brown Casserole, Sage Pork Sausage Patties, Applewood Bacon & Buttermilk Biscuits with Sawmill Gravy

Chimney Top 20.75 per person

Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Cinnamon French Toast Casserole, Sweet Potato Hash, Sliced Smoked Sausage, Applewood Bacon, Country Grits with Butter & Buttermilk Biscuits with Sawmill Gravy

Frittata Buffet 19.25 per person

Sliced Seasonal Fruit, Assorted Yogurt & Granola, Spinach, Mushroom & Feta Cheese Frittata, Bacon & Cheddar Cheese Frittata & Sliced Honey Ham

Epicurean Morning Sampler 23.50 per person

Fresh Fruit Martinis with Ginger Lime Syrup, Yogurt Parfaits, Oatmeal Bar with Raisins, Assorted Dried Fruits, Brown Sugar, Cinnamon & Sliced Almonds, Mini Bagels with Assorted Cream Cheese, Butter & Smoked Salmon & Assorted Mini Quiche



LIGHT LUNCHES

SANDWICHES & SALADS

Choice of (3) Including Vegetarian Option

All Light Lunches include Bag of Lays Potato Chips

ADD: Seasonal Fresh Fruit Cup for 2.50 per person

Choose One: Chocolate Chunk Cookie OR Chocolate Fudge Brownie OR Classic Chocolate Moon Pie
Boxed Lunches Include: Bottled Waters & Iced Sodas
Served Entrees Include: Water, Iced Tea & Coffee Service

Italian Hoagie **19.50 per person**

Ham, Salami & Pepperoni with Provolone Cheese on an Italian Sub Roll

Grilled Caprese Sandwich **19.50 per person**

Grilled Tomatoes with Buffalo Mozzarella, House Grown Basil Aioli & Balsamic Glaze on Focaccia

Turkey Rachel **19.50 per person**

Slow Roasted Turkey, Swiss Cheese & Crunchy Cabbage with Thousand Island Dressing on Ciabatta Bread

Grilled Chicken **19.50 per person**

Grilled Chicken, Lettuce, Havarti Cheese & Corn Relish on Ciabatta Bread

Ham & Cheese **19.50 per person**

Black Forest Ham, Arugula & White Cheddar Cheese with Dijonnaise on Honey Wheat Bread

Roast Beef & Cheese **19.50 per person**

Swiss Cheese, Caramelized Onions, Arugula & Horseradish Mayonnaise on an Italian Sub Roll

Roasted Portabella Muffalata **19.50 per person**

Roasted Portabella, Squash, Mixed Bell Peppers & Arugula with Olive Tapenade on Ciabatta Bread

Turkey Club 19.50 per person

Slow Roasted Turkey, Applewood Bacon, Lettuce, Tomato, Cheddar Cheese & Roasted Garlic Aioli on Sourdough Bread

Pimento Cheese 19.50 per person

House-Made Pimento Cheese, Applewood Bacon & Green Tomato Chutney on Sourdough Bread

Roasted Chicken Caprese Salad 23.00 per person

Sliced Balsamic Glazed Chicken, Fresh Mozzarella Cheese, Pickled Red Onions & Cherry Tomatoes Over Baby Spinach with Lemon-Basil Vinaigrette

Chinese Chicken Salad 21.50 per person

Hoisin Glazed Chicken Breast, Napa Cabbage, Romaine Lettuce, Red Peppers, Julienne Carrots, Mandarin Oranges, Sliced Almonds & Crispy Won Ton Strips with Ginger Lime Dressing

Athena Salad 22.50 per person

Greek Style Sliced Chicken with Cucumbers, Cherry Tomatoes, Olive Tapenade, Chick Peas, Pepperoncini & Feta Cheese on Baby Kale & Chopped Romaine Lettuce with Greek Vinaigrette

Fajita Chicken Salad 21.50 per person

Fajita Grilled Chicken with Peppers & Onions Over Salad Mix with Black Bean & Corn Relish, Tortilla Strips, Cherry Tomatoes & Shredded Cheddar Cheese with Salsa Ranch Dressing

Pinwheel Cobb Salad 21.50 per person

Sliced Grilled Chicken Breast, Chopped Romaine Lettuce, Diced Tomatoes, Grilled Sweet Corn, Scallions, Crumbled Bacon, Chopped Hard Boiled Eggs, Bleu Cheese Crumbles & Shredded Cheddar Cheese with Apple Dijon Vinaigrette

Chef Salad 20.00 per person

Mixed Lettuces, Thinly Sliced Ham & Turkey, Shredded Cheddar Cheese, Chopped Tomatoes & Diced Eggs with Creamy Buttermilk Ranch Dressing



HOUSE SALAD

Farmers Market Garden Salad

Tender Young Mixed Greens with Iceberg Lettuce,
Julienne Carrots, Cucumbers & Grape Tomatoes

Classic Caesar Salad

Crisp Romaine Lettuce, Grape Tomatoes, Black
Olives & Fresh Parmesan Cheese with Toasted Herb
Croutons

Spinach Salad

Baby Spinach, Fresh Blueberries, Crumbled Feta Cheese
& Spiced Candied Pecans

Hickory Wood Smoked Bacon BLT Salad

Chopped Romaine, Marinated Roma Tomatoes,
Crumbled Bacon & Shredded Cheddar Cheese

Mediterranean Wedge

Wedge of Romaine Lettuce, Goat Cheese Crumbles,
Chopped Bacon, Olive Relish & Roasted Red
Peppers

Superfoods Salad

Tender Kale, Spinach & Mixed Greens with
Edamame, Sliced Almonds & Sun-Dried Cranberries

Dressing Selections ~ Choose Two:

Vinaigrette Style
Balsamic Vinaigrette, Lemon-Basil Vinaigrette,
WishBone Italian, Warm Bacon Vinaigrette,
Red Wine Vinaigrette, Apple Dijon Vinaigrette,
Raspberry Vinaigrette OR Smoked Tomato
Vinaigrette

Ranch Style
Classic Buttermilk Ranch, Smoky
Bacon Ranch, Salsa Ranch, Jalapeño
Lime Ranch OR Roasted Garlic Ranch

House Specials
Benton's Bacon Thousand Island, Mixed Wild
Berry and Meyer Lemon, Georgia Peach and
Lemon Ginger, Signature Caesar, Creamy
Citrus Tarragon OR Chunky Bleu Cheese

HORS D'OEUVRES PLATE

CHOICE OF TWO:

Pimento Cheese & Bacon Crostini

Caprese Crostini ~ Tomato, Mozzarella & Basil with
Balsamic Glaze Drizzle

Brie & Sweet Green Apple Relish Crostini

Naan Bread Crostini with Spinach Herb Hummus
& Olive Tapenade

Sweet Tea Brined Chicken Salad Profiterole

BLT Bite with Tarragon Mayonnaise
on Sourdough Round

Sriracha Lime Deviled Egg

Mexican Street Corn Cucumber Crostini ~
With Creamy Cotija Cheese, Corn, Cilantro,
Lime & Jalapeno Filling

Crispy Pita with Grainger County Tomato Relish
& Chow Chow

Reuben Crostini ~ Pumpernickel/Rye Swirl Toast Round
Topped with Shaved Corned Beef, Sauerkraut,
Swiss Cheese & Thousand Island Dressing, Garnished
with a Gherkin Pickle Chip



HEARTY ENTREES

All Plated Meals Include: Salad OR Hors d'oeuvres Plate, Warm Rolls & Butter, Dessert, Water, Iced Tea & Coffee Service

Lunch Portion **28.50**

4-Ounce Portion (Available before 3 p.m.)

Dinner Portion **31.50**

7-8 Ounce Portion (Available anytime)

STARCHES

Choose One:

Parmesan, Garlic & Herb Orzo

Whipped Maple Bacon Sweet Potatoes

Mashed Yukon Gold Potatoes & Cauliflower with Asiago Cheese

Signature Smashed Rosemary Red Potatoes

Lyonnaise Potatoes with Bacon & Caramelized Onions

White Cheddar Cheese Mashed Potatoes

Pimento Cheese Grits

VEGETABLES

Choose One:

Grilled Asparagus

Oven Roasted Vegetable Medley ~ Zucchini, Squash & Baby Carrots

Edamame Succotash ~ Edamame, Sweet Corn & Red Peppers with Southwestern Butter

Roasted Tri-Color Carrots, Parsnips & Turnips with Herbed Olive Oil

Pan Roasted Balsamic Glazed Brussels Sprouts

Roasted Cauliflower & Red Onion

Flame Roasted Corn

Green Beans & Blistered Basil Herb Tomatoes

OF THE SKY

Smoky Chicken Caprese

Pan Roasted Chicken Breast with Roasted Tomatoes & Smoked Mozzarella, Drizzled with Basil Oil & Garnished with Basil Chiffonade

Chicken Asiago

Rosemary & Garlic Rubbed Chicken Breast with Vodka Sauce, Topped with Asiago Cheese

Italian Chicken

Oven Roasted Chicken with Salami, Smoked Provolone Cheese & Pesto Butter

Napa Valley Grilled Chicken

Topped with Artichoke Hearts, Portabella Mushrooms, Roasted Tomatoes & Sauterne Herb Sauce

Fiesta Chicken

Oven Roasted Chicken Breast with Corn Salsa, Monterey Jack Cheese & Chipotle Lime Butter

Mediterranean Chicken

Pan Seared Chicken, Topped with Oven Roasted Hummus and Olive, Tomato & Feta Relish

Chicken Mornay

Roasted Chicken Breast with Smoked Gouda & Bacon Mornay Sauce

Lemon Tarragon Chicken

Oven Roasted Chicken Breast with Tarragon & Meyer Lemon Demi

OF THE SEA

Ginger Lemongrass Salmon

Blackened Mahi Mahi

With Classic Remoulade

OF THE LAND

Herb Crusted Pork Loin

Topped with Gingered Apple & Caramelized Onion Compote

Braised Pork

Topped with Rosemary Portabella Cream Sauce

Tennessee Pork Loin

Pecan Crusted Pork Loin with Jack Daniels Apple Butter Sauce

OF THE GARDEN

Vegetable Strudel

Stuffed with Roasted Squash, Zucchini, Portabella Mushrooms & Wild Rice, Topped with Tomato Sauce & Sautéed Spinach

Eggplant & Tomato Napoleon

Grilled Eggplant, Roasted Tomatoes, Portabella Mushrooms & Roasted Red Peppers with Basil Oil & Pomegranate Balsamic Glaze, Served Over Garlic & Herb Cauliflower Rice

Vegetarian Polenta Lasagna

Layered Roasted Vegetables & Polenta Topped with Smoky Tomato Sauce & Parmesan Cheese

Chargrilled Cauliflower Steak

Chargrilled Cauliflower Steak Over Rice Pilaf with Roasted Tomato Vinaigrette

Braised Vegetables

Chef's Selection of Seasonal Vegetables Over Potato Puree in a Red Wine Reduction

Stuffed Zucchini

Zucchini Boat Stuffed with Sun-Dried Tomatoes, Spinach & Kalamata Olive Cous Cous Topped with Red Onion Jam & Feta Cheese Crumbles

SAVOR...KNOXVILLE HOUSE SPECIALTIES

All Plated House Specialties Include: Salad OR Hors d'oeuvres Plate,
Warm Rolls & Butter, Dessert, Water, Iced Tea & Coffee Service

Coleman Chicken **35.00**

Pan Roasted Frenched Chicken Breast with
Roasted Garlic & Caramelized Onion Veloute

Duroc Pork Chop **37.00**

Dry Aged, Bone-In Duroc Heritage Breed Pork Chop with
Green Apple Relish & Sourwood Honey Maple Glaze

Certified Angus Sliced Beef Tenderloin **MP**

Topped with Roasted Mushroom & Merlot Reduction

Filet Mignon **MP**

Topped with Benton's Bacon & Red Wine Demi Glace





DUO DINNER

ENTREE

Choose One:

Smoked OR Oven Roasted Pork Tenderloin	33.50
Bacon Wrapped Pork Tenderloin	36.50
House-Smoked Sliced Beef Brisket	34.50
Sliced Beef Tenderloin	MP
Black Angus Filet Mignon	MP
Braised Boneless Beef Short Rib	MP

ENTREE

Choose One:

Frenched Chicken Breast
Crab Cakes
Jumbo Shrimp
Seared Trout
Pan Roasted Atlantic Salmon
Oven Roasted Mahi Mahi

SIDE

Choose One:

Parmesan, Garlic & Herb Orzo

Whipped Maple Bacon Sweet Potatoes

**Mashed Yukon Gold Potatoes & Cauliflower
with Asiago Cheese**

Signature Smashed Rosemary Red Potatoes

**Lyonnais Potatoes with Bacon & Caramelized
Onions**

White Cheddar Cheese Mashed Potatoes

Pimento Cheese Grits

VEGETABLE

Choose One:

Grilled Asparagus

**Oven Roasted Vegetable Medley ~
Zucchini, Squash & Baby Carrots**

**Edamame Succotash ~ Edamame,
Sweet Corn & Red Peppers with
Southwestern Butter**

**Roasted Tri-Color Carrots, Parsnips &
Turnips with Herbed Olive Oil**

**Pan Roasted Balsamic Glazed
Brussels Sprouts**

Roasted Cauliflower & Red Onion

Flame Roasted Corn

Green Beans & Blistered Basil Herb Tomatoes

SAUCES

Bourbon Horseradish Demi (Beef)

Benton's Bacon & Red Wine Demi-Glace (Beef or Pork)

Red Wine & Shallot Tarragon Reduction (Beef or Chicken)

**Mushroom & Rosemary Demi-Glace
(Beef, Chicken or Pork)**

Balsamic Caramelized Onion Demi (Beef, Chicken or Pork)

**Sweet Shallot, Garlic & Merlot Compound Butter
(Beef, Chicken, Seafood or Pork)**

**Roasted Garlic & Cracked Black Pepper Compound
Butter (Beef, Chicken, Seafood or Pork)**

Lemon Caper Basil Beurre Blanc (Chicken or Seafood)

Roasted Jalapeno & Pineapple Puree (Chicken or Seafood)

Lemon Thyme Veloute (Chicken or Seafood)

Garlic Sherry Beurre Blanc (Chicken or Seafood)

Warm Roasted Tomato Vinaigrette (Chicken or Seafood)

Tarragon & Meyer Lemon Demi (Chicken or Seafood)

Sriracha Soy Glaze (Chicken, Seafood or Pork)

Honey Dijon Mustard Glaze (Chicken, Seafood or Pork)

Honey Chipotle BBQ Glaze (Chicken or Pork)

Smoky Gouda Bacon Mornay Sauce (Chicken or Pork)

DESSERTS

Key Lime Pie

Sea Salt Caramel Cheesecake

Classic Cheesecake with Mixed Berry Sauce

Chocolate Cheesecake with Strawberry Sauce

Classic Chocolate Cake

Italian Lemon Cream Cake

Salted Caramel Vanilla Crunch Cake

Decadent Chocolate Cake

Oreo Cookie Bash

HOUSE MADE DESSERTS

Meyer Lemon Mousse

Caramelized Banana Pudding

Chocolate Mousse & Raspberry Compote Parfait

Salted Caramel Apple Napoleon

Strawberry Shortcake Trifle with Local Honey Drizzle





SAVORY BUFFETS

All Savory Buffets include Water, Iced Tea & Coffee Service

For groups less than 50, a Service Charge of 75.00 will apply.

Soup & Sandwich Shop **27.50 per person** (Lunch Only)

Mixed Greens Salad with Choice of Two Dressings

Choice of Three: Sliced Turkey, Ham, Roast Beef, Salami, Sweet Tea Brined Chicken Salad OR Grilled Vegetable Platter & Hummus with Assorted Breads, Assorted Cheeses, Relish & Condiment Tray

Choice of One Soup: Broccoli & Smoked Cheddar, Garden Vegetable, Loaded Potato, Chicken Noodle, Southwestern Chicken Tortilla OR Chili with Shredded Cheddar Cheese

Assorted Cookies

New York Deli **30.50 per person**

Mixed Greens Salad with Choice of Two Dressings

Choice of One Soup: Broccoli & Smoked Cheddar, Tomato Bisque, Garden Vegetable, Loaded Potato, Chicken Noodle OR Chili with Shredded Cheddar Cheese

Choice of One Sandwich: Turkey Club, Chicken Cheesesteak, Sausage, Pepper & Onion, Meatballs Marinara, Buffalo Chicken OR Chicken Parmigiana

Choice of One Sandwich: Pastrami Reuben, Corned Beef Reuben, Philly Cheesesteak, Cuban Panini OR BBQ Beef Brisket

House-Fried Sea Salt Kettle Chips

Classic Cheesecake with Strawberry Sauce & Cinnamon Roll Bread Pudding

Down Home Barbeque 29.50 per person

Mixed Greens Salad with Tomatoes, Classic Buttermilk Ranch & Smoked Tomato Vinaigrette Dressing

Yellow Mustard Potato Salad

Green Beans

Pimento Macaroni & Cheese

Cornbread Muffins with Butter

Boneless Chicken Breast with Honey Chipotle Glaze

Sliced Beef Brisket with Bourbon BBQ Sauce

Peach Cobbler & Caramelized Banana Pudding

Southern Comfort 28.50 per person

Cucumber & Tomato Salad with Red Wine Vinaigrette Dressing

Classic Macaroni Salad

Fire Roasted Corn

Creamy Home-Style Mashed Potatoes

Buttermilk Biscuits with Honey Butter

Sliced Pot Roast in Rich Beef Gravy

Chicken Pot Pie Stew with Puff Pastry Cups

Caramel Apple Pie & Classic Chocolate Cake

Mexican Fiesta 31.50 per person

Fresh Crispy Tortilla Chips with Roasted Tomato Salsa & Warm Queso

Choice of One: Steak Empanadas OR Southwestern Vegetable Empanadas

Choice of One: Chicken Mole OR Pork Carnitas

Choice of One: Carne Asada OR Mojito Grilled Chicken

Cilantro Lime Rice

Fiesta Black Beans with Poblano Peppers, Onions & Flame Roasted Corn

Fajita Style Vegetable Sauté

Churros & Key Lime Pie

Taste of the Orient 29.50 per person

Edamame, Feta & Sun-Dried Cranberry Salad with Herb Vinaigrette

Asian Pickled Cucumber & Onion Salad

Egg Drop Soup OR
Roasted Mushroom & Green Onion Broth

Chicken with Siracha Soy Glaze OR Chicken Teriyaki

Ginger Lemongrass Salmon

Vegan Fried Rice

Stir-Fried Bok Choy, Carrots, Red Peppers & Water Chestnuts

Sweet Ginger Crème Brûlée & Lemon Bars

On the Bayou**31.50 per person**

House-Made Cole Slaw

New Orleans Vegetable Gumbo

Choice of One: Cajun Shrimp & Grits OR
Blackened Salmon with Bourbon Dill SauceChoice of One: Creole Smoked Sausage & Chicken
Jambalaya OR Blackened Chicken with Cajun Alfredo
Sauce

Herb Roasted Red Skin Potatoes

Tiny Green Beans with Cajun Butter

Hush Puppies

French Bread with Butter

Bourbon Pecan Pie & Bananas Foster Bread Pudding

Italian Courtyard**29.50 per person**Caesar Salad with Signature Caesar & WishBone Italian
Dressing

Tomato Bisque Soup OR Italian Vegetable Soup

Choice of Three: Italian Sausage, Onion & Pepper Sauté,
Chicken Cacciatore, Chicken Parmigiana, Chicken
Caprese, Chicken Marsala, Braised Pork with Rosemary
Portabella Cream Sauce, Tri-Color Tortellini with Vodka
Sauce OR Meat Lasagna

Oven Roasted Zucchini, Squash & Baby Carrots

Baked Garlic Bread

Italian Lemon Cream Cake & Italian Chocolate Mousse
Parfaits ~ Chocolate Mousse with Coffee Infused Whipped
Cream & Crumbled Italian Cookies Dusted with Cocoa
Powder**It's All Greek to Me****29.50 per person**Greek Salad with Romaine Lettuce, Cucumbers,
Diced Red Onion, Cherry Tomatoes, Kalamata
Olives & Feta Cheese with Greek Vinaigrette

Classic Hummus with Naan Bread Dippers

Grilled Chicken Souvlaki with Tzatziki Dipping Sauce

Grilled Sliced Flank Steak with Red Wine Reduction

Lemon Orzo Pilaf

Oven Roasted Tomatoes, Eggplant, Red Onion, Squash &
Zucchini with Oregano Olive Oil

Baklava & Lemon Greek Yogurt Mousse

Green Hills**30.50 per person**Super Foods Salad with Mixed Greens,
Sun-Dried Cranberries, Edamame, Chopped Walnuts,
Blueberries & Feta Cheese with Chipotle Ranch
& Lemon Basil Vinaigrette DressingChoice of Two: Grilled Pork Chops with Bourbon Butter
OR Roasted Chicken with Smoked Gouda
& Bacon Mornay Sauce OR Baked Local Sunburst
Trout with Lemon Caper Cream Sauce

Pimento Cheese Grits

Edamame Succotash ~ Edamame, Sweet Corn
& Red Peppers with Southwestern Butter

Sea Salt Caramel Cheesecake & Orange Blossom Cake



CREATE YOUR OWN

Buffet includes Fresh Rolls with Butter,
An Assortment of Cakes & Pies,
Water, Iced Tea & Coffee Service

Create Your Own

34.00 per person

CHILLED FRESH SALADS

Choice of Two:

Farmers Garden Salad

Tender Young Mixed Greens with Iceberg Lettuce,
Julienne Carrots, Cucumbers & Grape Tomatoes
Served with Choice of Two Dressings

Baby Spinach Salad

Baby Spinach, Spiced Candied Pecans,
Fresh Blueberries, Crumbled Feta Cheese
& Lemon Basil Vinaigrette Dressing

Corn & Tomato Salad

Golden Corn & Fresh Tomatoes with Creamy
Citrus Tarragon Dressing

Deviled Egg Potato Salad

Yukon Gold Potatoes with Chopped Hard Boiled
Eggs, Diced Onion, Dijonnaise Relish Dressing,
Sprinkled with Paprika

BLT Macaroni Salad

Elbow Macaroni with Diced Tomato, Chopped
Bacon & Tarragon Aioli Dressing

Asian Rice Salad

Sushi Rice with Shredded Carrots, Diced
Cucumbers, Toasted Sesame Seeds & Wasabi
Soy Vinaigrette

Edamame, Sun-Dried Cranberry & Feta Salad
With Herb Vinaigrette

Garden Tortellini Salad

Cheese Tortellini with Sweet Cherry Tomatoes,
Corn, Fresh Basil & Chunks of Fresh Mozzarella
with Basil Vinaigrette Dressing

DRESSING SELECTIONS

Choose Two for Farmer's Market Salad:

Vinaigrette Style

Balsamic Vinaigrette, Lemon-Basil Vinaigrette, WishBone Italian, Warm Bacon Vinaigrette, Red Wine Vinaigrette, Apple Dijon Vinaigrette, Raspberry Vinaigrette OR Smoked Tomato Vinaigrette

Ranch Style

Classic Buttermilk Ranch, Smoky Bacon Ranch, Salsa Ranch, Jalapeño Lime Ranch OR Roasted Garlic Ranch

House Specials

Benton's Bacon Thousand Island, Mixed Wild Berry and Meyer Lemon, Georgia Peach and Lemon Ginger, Signature Caesar, Creamy Citrus Tarragon OR Chunky Bleu Cheese

SIDE DISHES

Choose Two:

Mashed Potatoes

Choice of: White Cheddar Cheese OR Rosemary & Thyme

Macaroni & Cheese

Choice of: Classic Creamy Cheddar, White Cheddar & Parmesan OR Pimento Cheese

Twice Baked Potato Casserole

Whipped Maple Bacon Sweet Potatoes

Mashed Yukon Gold Potatoes & Cauliflower with Asiago Cheese

Signature Smashed Rosemary Red Potatoes

Parmesan, Garlic & Herb Orzo

Green Beans & Blistered Basil Herb Tomatoes

Oven Roasted Vegetables

Zucchini, Squash & Cherry Tomatoes

Spring Vegetable Medley

Green Beans, Baby Carrots & Red Peppers

Edamame Succotash

Edamame, Sweet Corn & Red Peppers with Southwestern Butter

Flame Roasted Corn

Roasted Tri-Color Carrots, Parsnips & Turnips with Herbed Olive Oil

Pan Roasted Balsamic Glazed Brussels Sprouts

MAIN COURSES

Choose Two:

Glazed Boneless Ham

Hickory Smoked Pit Ham with Maple Dijon Brown Sugar Glaze

Bourbon Pork Chops

Grilled Pork Chops with Bourbon Butter

Braised Portabella Pork

Braised Pork with Rosemary Portabella Cream Sauce

Honey Roasted Smoked Turkey Breast

With Sage Turkey Gravy

Chicken Mornay

Roasted Chicken Breast with Smoked Gouda & Bacon Mornay Sauce

Napa Valley Grilled Chicken

Topped with Artichoke Hearts, Portabella Mushrooms, Roasted Tomatoes & Sauterne Herb Sauce

Italian Chicken

Oven Roasted Chicken with Salami, Smoked Provolone Cheese & Pesto Butter

Jambalaya

Cajun Chicken & Smoked Sausage Jambalaya

Flank Steak

Thin-Sliced Grilled Flank Steak with Béarnaise Sauce

Braised Beef Burgundy

Tender Braised Black Angus Beef with a Burgundy Reduction

Blackened Mahi Mahi

With Classic Remoulade

Braised Vegetables

Chef's Selection of Seasonal Vegetables in a Red Wine Reduction over Potato Puree

Tri-Color Tortellini

With Vodka Sauce





RECEPTIONS

COLD HORS D'OEUVRES

Priced per 50 pieces

Siracha Lime Deviled Eggs	165.00
Bruschetta	165.00
Topped with Tomato, Mozzarella & Basil	
Benton's Southern Prosciutto On Cornbread	185.00
With Jalapeño Chutney	
Naan Bread Crostini	165.00
With Spinach Herb Hummus & Olive Tapenade	
Mexican Street Corn Cucumber Crostini	165.00
With Creamy Cotija Cheese, Corn, Cilantro, Lime & Jalapeno Filling	
Smoked Brisket Flatbread	175.00
House Smoked Beef Brisket Sliced Thin Atop a Toasted Flatbread with BBQ Glazed Red Onions	
Jumbo Shrimp	215.00
With Cocktail Sauce, Horseradish & Lemon	
Reuben Crostini	170.00
Pumpnickel/Rye Swirl Toast Round Topped with Shaved Corned Beef, Sauerkraut, Swiss Cheese & Thousand Island Dressing, Garnished with a Gherkin Pickle Chip	
BLT Bites	165.00
With Tarragon Mayonnaise on Sourdough Rounds	
Sweet Tea Brined Chicken Salad Profiterole	170.00
Pimento Cheese Crostini	165.00
Sweetwater Valley Pimento Cheese on Grilled Sourdough with Lardon of Benton's Bacon	
Grand Cru Assorted Mini Desserts	205.00
Chocolate Covered Strawberries	220.00

HOT HORS D'OEUVRES

Priced per 50 pieces

Meatballs	165.00	Stuffed Mushrooms	165.00
Choose One Sauce: Smoky BBQ, Sweet & Sour, Madeira OR Swedish		Roasted Vegetables with Kansas City Sweet Hickory BBQ Sauce in a Crimini Mushroom Topped with Crispy Tobacco Onions	
Fried Ravioli	165.00	Steak Sliders	215.00
With Marinara Sauce		Grilled Flat Iron Steak with Salsa Verde Aioli	
Stuffed Potato Skins	175.00	Chicken Artichoke Bites	185.00
Truffle Oil & Garlic		With Benton's Bacon, Spinach, Smoked Gouda & Havarti Cheese in a Phyllo Cup	
Chicken Potstickers	175.00	Pork Belly Kabob	205.00
With Honey Soy Dipping Sauce		With Blackberry Moonshine Glaze	
Spanakopita	185.00	Jamaican Jerk Chicken Satay	175.00
Greek Phyllo Pastry Filled with Spinach & Feta Cheese		With Mango Chutney Glaze	
Chicken Fingers	185.00	Chicken Souvlaki Kabob	175.00
With Honey Mustard & BBQ Sauce		With Tzatziki Dipping Sauce	
Southwestern Spring Rolls	195.00	Pork Tenderloin Kabob	175.00
With Cilantro Crème Fraiche		With Brandy Peach Glaze	
Southern Fried Chicken Sliders	205.00	Crab Cakes	225.00
Cruze Farm Buttermilk Battered Chicken on Waffle Biscuit with Sweetwater Valley Pimento Cheese & Classic Remoulade		With Lemon Saffron Aioli	
Lobster & Shrimp Spring Rolls	255.00	Pulled Chicken Sliders	185.00
With Ginger Teriyaki Sauce		Smoked Chicken Braised in a Beer & Brown Sugar Reduction	
Beef Wellington	245.00	Hoisin Short Rib Satay	195.00
Beef in Puff Pastry with Bordelaise Sauce		With Sweet Chili Garlic Glaze	
Benton's Bacon Wrapped Shrimp	230.00	Nashville Hot Tofu Bites	165.00
Broiled with Beurre Noisette		Tossed in Seasoned Cornstarch, Pan Fried & Drizzled with Nashville-Style Hot Sauce	
		Fried Macaroni & Cheese Croquette	185.00
		With Smoked Gouda Bacon Sauce	



DISPLAYS

European & Domestic Cheese Display

A Selection of Imported & Domestic Cheeses
Served with Sliced Baguettes & Water Crackers

Serves up to 50 375.00

Serves up to 100 525.00

Farm Fresh Vegetable Crudité's Display

Fresh Vegetables with Herb & Dill Dip OR
Avocado Ranch Dip

Serves up to 50 325.00

Serves up to 100 400.00

Grilled, Raw & Pickled Vegetable Display

A Bountiful Array of Fresh, Grilled & Pickled
Vegetables to include Zucchini, Squash, Onions,
Peppers, Eggplant, Cauliflower, Carrots & Chef's
Selection of Seasonal Vegetables

Serves up to 25 175.00

Appalachian Antipasto Display

Sliced Black Forest Ham, Prosciutto, Capicola, Salami &
Smoked Turkey, Marinated Grilled Peppers, Pickled
Vegetables, Imported & Domestic Olives & Tennessee
Chow Chow With Naan Dippers

Serves up to 50 400.00

Serves up to 100 625.00

Seasonal Fresh Fruit Display

A Selection of Melons, Berries & Citrus
Served with Creamy Lemon Dip

Serves up to 50 325.00

Serves up to 100 450.00

Local Artisan Cheese Display

Sweetwater Valley Smoked White Cheddar,
Roasted Garlic & Pepper Cheddar & Monterey Jack,
Benton's Bacon Pimento Cheese Spread,
Noble Springs Goat Cheese Truffles,
Sweet Grass Dairy Asher Bleu Cheese
& Sequatchie Farm Cumberland Tomme
Served with Dried Fruits, Crostini & Assorted Crackers

Serves up to 50 450.00

Bruschetta Station

Sliced Baguettes with Garlic Butter, Served with
Tomato & Mozzarella Relish and Olive Tapenade

Serves up to 75 275.00

Hot Dip Display 9.75 per person

Spinach & Artichoke Dip, Buffalo Chicken Dip
and Hot Pimento Cheese Dip with Naan Dippers, Crackers,
Fresh Fried Tortilla Chips & Crostini

Hummus Trio 6.25 per person

Traditional Chickpea, Spinach Herb
& Roasted Red Pepper Hummus
with Naan Dippers & Crispy Pita

Southern Sweet Treats 8.00 per person

Strawberry Shortcake Biscuit Martinis, Caramelized
Banana Pudding & Chocolate Cola Cupcakes with
Sweet Whiskey Buttercream, Regular & Decaffeinated
Coffee & Hot Tea





CARVING STATIONS

Hickory Ham 7.00 per person

Brown Sugar & Dijon Mustard
Baked Ham with Sliced Rolls

Bacon Wrapped Pork Loin 9.50 per person

With Apple Cider Gravy

Carved Beef Brisket 10.00 per person

With Bourbon BBQ Sauce & Sliced Rolls

Citrus Rosemary Roasted Turkey 8.00 per person

With Cranberry Sauce, Mayonnaise,
Maple Mustard & Sliced Rolls

Ultimate BLT Mini Sandwiches 7.50 per person

Hickory Smoked Pork Belly, Lettuce,
Vine-Ripe Tomatoes, Roasted Garlic Aioli,
Chipotle Mayonnaise, Classic Mayonnaise
& Sliced Rolls

Prime Rib Carving Station 575.00

Served with Creamy Horseradish Sauce
& Herb Infused Au Jus

4 oz. Portion **Serves 40**

6-8 oz. Portion **Serves 20**

Carved Cracked Pepper, Garlic 450.00

& Rosemary Crusted Sliced Beef Tenderloin

Served with Benton's Bacon & Port Wine Demi,
Creamy Horseradish Sauce & Sliced Rolls

4 oz. Portion **Serves 24**

6-7 oz. Portion **Serves 14**



ACTION STATIONS

Attendant/Carver Fee 100.00 per Station.
Requirement of 50 people

Greenhouse Salad Bar 6.00 per person

Mixed Greens, Baby Spinach, Cucumbers, Carrots, Cherry Tomatoes, Croutons, Sun-Dried Cranberries, Sunflower Seeds, Shredded Cheddar Cheese & Garbanzo Beans with Choice of Two Dressings
No Attendant Required

Macaroni & Cheese 8.50 per person

Made-to-Order Macaroni with White Mornay Sauce & the Following Mix-ins: Bacon, Sliced Grilled Chicken, Mushrooms, Tomatoes, Scallions, Bleu Cheese & Goat Cheese for Your Own Hand Crafted Version of this Comfort Food Staple

Slider Station 11.50 per person

Choice of One: Grilled Flat Iron Steak Slider with Salsa Verde Aioli, Ground Short Rib Slider with Pimento Cheese & Caramelized Onion Bacon Jam, Crab Cake Slider with Lemon Saffron Aioli OR Grilled Salmon BLT Slider with Roasted Garlic Aioli

Choice of One: Beer & Brown Sugar Pulled Chicken Slider, House Smoked BBQ Pulled Pork Slider OR Smoked Beef Brisket Slider with Horseradish Aioli

No Attendant Required

Hot Rock Satay Station

Brochettes of Lightly Marinated Beef, Chicken OR Shrimp in Fresh Herbs & Seasonings, Served with Garlic Sherry Beurre Blanc & Mushroom and Rosemary Demi-Glace

Chicken (2) 8.75 per person

Gulf White Shrimp (2) 10.00 per person

Black Angus Beef (2) 11.00 per person

Artisan Taco Station 12.50 per person

Smoked Chili Lime Chicken & Fajita Style Vegetables
Served with Crunchy Corn & Soft Flour Tortillas and
the Following Toppings: Purple Cabbage, Pickled Red
Onions, Shredded Lettuce, Roasted Red Peppers,
Fresh Cilantro, Shredded Cheddar Cheese, Sour
Cream, Fire Roasted Salsa, Salsa Verde, Pico de
Gallo, Guacamole, Mexican Street Corn Relish & Lime
Wedges

No Attendant Required

ADD: Sliced Grilled Flank Steak 5.50 per person

ADD Carnitas Pork 4.75 per person

ADD Tequila Lime Shrimp (3) 5.25 per person

Scampi Sauté Station

Classic Combination of Garlic, White Wine, Butter
& Capers Sautéed with Your Choice of Shrimp OR
Chicken, Presented with Grilled Italian Vegetables,
Fire Roasted Sweet Red Peppers & Penne Pasta

Chicken 12.25 per person

Gulf White Shrimp 14.25 per person

Pasta Station 13.50 per person

Tri-Color Tortellini with Roasted Garlic Alfredo
Sauce, Ravioli with Bolognese Sauce & Gnocchi
with Vodka Sauce

No Attendant Required

ADD: Sliced Grilled Chicken 3.50 per person

ADD Garlic Herb Shrimp (3) 5.50 per person

ADD Sliced Italian Sausage 3.75 per person

Picnic Classics Station 16.50 per person

Mini Hot Dogs, Mini Cheeseburger Sliders
& Smoked OR Buffalo Chicken Wings with
Relish Tray & Condiments
No Attendant Required

Southern Shrimp & Grits Station 10.50 per person

Pimento Cheese Grits with Peppers,
Benton's Bacon & Scallions

Cast Iron Southern Sauté 11.00 per person

Served over White Rice with Andouille Sausage,
Roasted Pork, Julienne Yams, Okra, Smoked Onions,
Julienne Cabbage, Greens, Roasted Peppers, Black
Eyed Peas & Cut Green Beans in a Roasted Chicken Jus

Mashed & Sweet Potato Bar 7.75 per person

Mashed Yukon Gold & Sweet Potatoes in Martini Glasses
with Toppings to Include: Butter, Bacon Bits, Sour Cream,
Chives, Grated Cheese, Warm Gravy, Candied Pecans,
Cinnamon Streusel, Bourbon Cream Cheese Sauce
& Mini Marshmallows

Braised Chicken Nacho Station 9.50 per person

Beer Braised Chicken with Tortilla Chips,
Shredded Cheddar Cheese, Sliced Jalapeños,
Black Olives, Sour Cream, Scallions, Fire Roasted
Tomato Salsa & Cilantro
No Attendant Required

Southern Style Pot Pie Station 12.75 per person

Puff Pastry Cups with Assorted Fillings: Roasted
Corn, Yellow Squash, Zucchini & Red Peppers in
Chipotle Crema, Traditional Diced Chicken with Peas,
Onions & Carrots in Creamy Chicken Veloute and
Beef Stew with Potatoes, Mushrooms & Onions in a
Red Wine Reduction
No Attendant Required

Noodle Bar 15.50 per person

Made-to-Order with a Variety of Asian Inspired
Ingredients to Include: Wheat Soba Noodles & Ramen
Noodles with Roasted Sliced Chicken, Sliced Beef, Asian
Ginger Broth, Sesame Oil, Shiitake Mushrooms, Daikon
Radish, Bok Choy, Shredded Carrots & Citrus Ponzu

Philly Cheesesteak Station 13.00 per person

Beef & Chicken Steak Meat, Warm Cheese Sauce,
Caramelized Onions, Sautéed Mushrooms,
Hot Peppers, Banana Peppers, Ketchup,
Mayonnaise & Italian Sub Rolls
No Attendant Required



LIBATIONS

HOUSE BRANDS

J&B Scotch, Jim Beam Bourbon, Beefeater Gin, Svedka Vodka, Castillo Rum, CC Whiskey Blend and Cuervo Gold Tequila

Hosted Bar	7.00
Cash Bar	7.50

PREMIUM BRANDS

Dewar's Scotch, Jack Daniels Whiskey, Tanqueray Gin, Absolut Vodka, Bacardi Rum, Seagram 7 Whiskey Blend, Jose Cuervo Tequila

Hosted Bar	7.50
Cash Bar	8.00

DOMESTIC & IMPORTED BEER

Hosted Bar	5.25
Cash Bar	5.50

HOUSE WINE BY THE GLASS

Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & White Zinfandel

Hosted Bar	7.25
Cash Bar	7.50

PREMIUM WINE BY THE GLASS

Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay & Pinot Grigio

Hosted Bar	7.75
Cash Bar	8.00

CHAMPAGNE OR HOUSE WINE BY THE BOTTLE

Hosted Bar	32.00
Cash Bar	32.00

SPARKLING WHITE GRAPE JUICE OR SPARKLING CIDER

Hosted Bar	22.00
Cash Bar	22.00

SOFT DRINKS & JUICES

Hosted Bar	3.25
Cash Bar	3.50

BOTTLED WATERS

Hosted Bar	3.25
Cash Bar	3.50

KEGS

Domestic, Imported or Microbrew. Price Varies with Selection.

PREMIUM WINE BY THE BOTTLE

Price Varies with Selection

HOSTED BARS

A 100.00 Bartender fee per bar will apply if sales do not exceed the 500.00 bar revenue minimum. A 21% Administrative Fee & Applicable Taxes will be added to Host Bars

HOUSE

1 Hour	18.00
2 Hours	22.00
3 Hours	26.00

PREMIUM

1 Hour	20.00
2 Hours	24.00
3 Hours	28.00

FOOD & BEVERAGE POLICIES

ASM Global is the exclusive food & beverage provider for the Knoxville Convention Center and World's Fair Exhibition Hall. No food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guests or invitees. Food and beverage items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged at ASM Global's sole discretion. Sampling and/or distribution of food or beverage by any exhibitor or vendor must be approved by the Food & Beverage Director two weeks prior to any function, must complete an authorization request provided by the Catering Department and will require a temporary Health Permit from the City of Knoxville.

ASM Global reserves the right to adjust, waive or modify exclusivity of these policies related to move-in and move-out of the facility for tradeshow, consumer or related events.

Guarantees

The guaranteed number of attendees is required 72 hours or 3 business days prior to the date and time of the function. A business day is defined as Monday-Friday by 12:00 noon. If the guarantee is not received as stated, the number specified on the Banquet Event Order will be your guarantee. The guarantee is not subject to reduction after the 72-hour deadline. Increases in attendance given after the final guarantee may be subject to a 20% surcharge over the selected menu price. The Catering Department will make every effort to service additional guests based upon availability of product and labor, however, the Catering Department will not be responsible or liable for servicing these additional guests.

The Catering Department will prepare food product for seated functions 5% over the guarantee to a maximum of 30 people. Additional seating will only be placed if needed. Pre-set salads and desserts will only be provided for the guarantee. Any overset to include the 5% overage will be charged accordingly.

Beverage Service

We offer a complete selection of beverages to complement your function. The Tennessee Alcohol & Beverage Commission regulates alcohol and beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. In compliance with TABC regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage services, and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

Menus

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that your Catering Sales Manager welcomes the opportunity to customize menus and services to create specialty or thematic events.

Pricing

All food and beverage charges are subject to a 21% Administrative Fee. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. A 9.25% Sales Tax will be applied to all food, non-alcoholic beverages, administrative fees, rental equipment and floral arrangements.

Labor

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include set-up, service and breakdown. Events requiring additional time for service will incur an overtime charge of \$25.00 per server per hour.

Approved Signature

Date

Contracts

If you are planning to include Food & Beverage with your event, you will need to complete a Space Contract to hold your space in the facility. In addition, you will need to sign our Food and Beverage Policies along with the Space Contract. The deposit schedule on your Space Contract will reflect estimated food & beverage charges. The BEO is your menu order and must be signed and received by our Catering Department no less than two weeks prior to your event date. The Space Contract, Food and Beverage Policies and BEO signed by both parties, with its stated terms and deposit, constitute the entire agreement between the client and Catering by ASM Global.

Payment

A deposit of 25% of the estimated food and beverage charges is due to book or hold space for a food and beverage event. A deposit of 50% is due thirty days prior to the event, and 100% of estimated charges is due, along with the signed Space Contract, Food and Beverage Policies and BEO, by the date specified in the contract to guarantee services (72 hours prior to the event) unless a direct bill account has been established. Any increases in the final guarantee (above the 5% allotted) are due and payable prior to the start of services. Any on-site adjustments, additions or replenishments of the contracted catering services will be reflected in a final invoice, payable within 10 days of receipt. You may finalize your account by Company Check, Cashier's Check, Visa, MasterCard, American Express or Cash. The Catering Department will process/pre-approve your credit card for any estimated balance three business days prior to your function date.

Facility Services

Round table seating of ten will be provided. Seating of less than ten guests will incur additional linen and server charges. Seating diagrams with numbered tables are available upon request. Banquet prices include white or black linens, glassware, china and flatware. For banquets exceeding 1000 guests, additional rental charges may apply. China service is available in the ballroom and meeting rooms. Requests for china service in the Exhibit Halls may incur rental charges.

Cancellation Policy

Cancellation of contracted Food & Beverage services must be made in writing a minimum of four weeks prior to the scheduled function. If the event is cancelled 14 or more days prior to the event date 0% of the total estimated services will be charged. If the event is cancelled less than fourteen days but more than 72 hours (three business days) prior to the event, a fee of 75% of the total estimated services will be charged. Any event canceled less than 72 hours (three business days) prior to the event will incur 100% of the estimated charges. This policy does not amend or affect any applicable Space Contract provisions.

Security, Electrical & Insurance

This information is provided in the Event Guide. Please refer to this guide regarding these areas as they pertain to your specific event.

Decorations & Floral

Your Catering Sales Manager is available to assist you with fresh floral arrangements, thematic decorations and specialty linens to enhance your event. Additional charges will apply for these services.

Additional Services

Assistance with additional services available upon request: Ice Sculptures, Entertainment, Colored Linens, Decorations & Specialty Lighting

Mailing Address

P.O. Box 2543, Knoxville, TN 37901-2543

Facility Address

701 Henley Street, Knoxville, TN 37902

Phone

865-KCC-KNOX (522-5669)

Fax

865-329-0422

Approved Signature

Date

Sample Food and/or Beverage Distribution Authorization

ASM Global has the exclusive food and beverage rights within the Knoxville Convention Center and World's Fair Exhibition Hall. Sponsoring Organizations and their exhibitors may distribute SAMPLE food or non-alcoholic beverage products with written authorization ONLY.

Please return this form to the ASM Global Catering Department fax 865.329.0422 or e-mail to kim.beets@asmknoxville.com at least two weeks prior to the start of the show.

General Conditions

- Items dispensed are limited to products manufactured or produced by the exhibiting firm.
- All items distributed are limited to sample sizes; Beverages are limited to 2 ounce containers; Food items are limited to "bite-sized" portions.
- Standard fees for storage, handling & delivering will be charged where applicable
- Use of cooking equipment must have prior approval from the Knoxville Convention Center.
- Food and beverage items used as "traffic promoters" (i.e. coffee, popcorn, bottled waters, sodas, bar service, etc.)
MUST be purchased from the Knoxville Convention Center.
Please contact our Catering Department at 865-522-5669.
- Sampling or selling of ANY item for a multi-day show will require a temporary permit from the local Health Department. Permits are \$30 and must be paid in cash to the Health Department upon arrival on site the first show day

The applicant named below acknowledges they have sole responsibility for use, service and disposition of such items in compliance with applicable laws. State law prohibits the sampling and distribution of alcoholic beverages. Accordingly, the applicant agrees to indemnify and forever hold harmless ASM Global, The Knoxville Convention Center, the Public Building Authority and the City of Knoxville and its agents from all liability, damages, losses, costs or expenses resulting directly or indirectly from their use, distribution or other dispensed food and/or beverage items.

At the discretion of the Director of Food and Beverage, any product not approved for sampling will be subject to fees or commissions.

Name of Event:

Event Dates:

Company Name:

Address:

City, State, Zip

Telephone

On-Site Contact & E-mail Address:

Booth Number:

Product(s) You Wish to Dispense & Portion Size:

Method of Dispensing:

Signature: _____

Please notify the Knoxville Convention Center Catering Department at 865-522-5669 regarding any special services or requests related to your sample distribution. A state sales tax applies to all charges and administrative fee where applicable. All samples MUST receive prior approval and confirmation from the Show Manager and Knoxville Convention Center Food and Beverage Director:

Approved Signature
