



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





## WELCOME TO KNOXVILLE

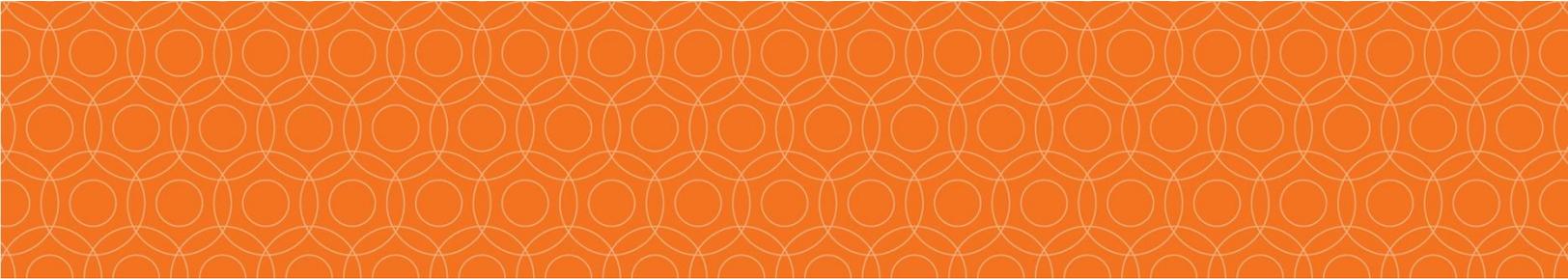
Whether the occasion you are planning is the social event of a lifetime or a corporate meeting or convention that will leave its mark, the Knoxville Convention Center will impress your guests with our impeccable service, enticing cuisine and attractive presentations.

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

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#### **Sweet & Savory Sandwiches** **5.75 each**

Smoked Sausage with Maple Syrup Drizzle,  
Fried Chicken with Honey Drizzle,  
Bacon & Egg & Cheddar Cheese

#### **Buttermilk Biscuit Sandwiches** **5.25 each**

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

#### **Oatmeal** **3.75 per person**

With Brown Sugar, Raisins & Chopped Nuts

#### **Butter Croissants** **34.50 per dozen**

Fresh Flaky Croissants with  
Whipped Butter, Assorted Jellies & Jams

#### **Tea Biscuits** **33.00 per dozen**

With Butter & Assorted Jellies

#### **Bagels** **39.25 per dozen**

Assorted Bagels with Butter  
& Cream Cheese

#### **Cinnamon Rolls** **34.50 per dozen**

With Cream Cheese Icing

#### **Fresh Muffins** **34.50 per dozen**

An Assortment of Muffins

#### **Assorted Danish** **39.25 per dozen**

Cinnamon, Cheese & Fruit-Filled

#### **Assorted Breakfast Breads** **8.75 per person**

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

#### **Omelet Station** **9.25 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** 6.25 each

Garden Vegetable, Bacon & Cheddar and/or  
Three Cheese

**Sliced Seasonal Fruit** 5.75 per person

Chef's Choice of the Season

**Whole Fresh Fruit** 3.75 each

Apples & Bananas

**Assorted Individual Yogurts** 5.00 each

Served with Handmade Granola

**Assorted Granola Bars** 32.25 per dozen

## SNACK SELECTIONS

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**Fresh Baked Cookies** 39.25 per dozen

Chocolate Chip, Oatmeal Raisin &  
White Chocolate Macadamia Nut

**Fresh Baked Gourmet Cookies** 56.00 per dozen

Double Chocolate, Lemon Blueberry  
& Salted Caramel Crunch

**Chocolate Fudge Brownies** 39.25 per dozen

**Assorted Dessert Bars** 45.00 per dozen

Chocolate Pecan, Coconut Meltaway,  
Caramel Apple & Brownie Bash

**House-Made Cupcakes** 43.75 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** 3.50 each

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

**Individual Bags of Trail Mix** 4.50 each

**Assorted Bags of Chips** 3.25 each

**Assorted Ice Cream Bars** 4.50 each

**Sizzlin' Confetti Snack Mix** 28.75 per pound

**Classic Snack Mix** 28.75 per pound

**Pepperidge Farm Goldfish** 28.75 per pound

**Mixed Nuts** 40.25 per pound

**Sunburst Snack Mix** 30.00 per pound

Peanuts, Cocoa Gems, Raisins & Almonds

**Make-Your Own Trail Mix** 8.75 per person

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

**House-Fried BBQ Kettle Chips** 4.25 per person

**House-Fried Garlic & Herb Chick Peas** 4.25 per person

**Fire Roasted Tomato Salsa** 4.75 per person

Served with Tortilla Chips

**Fire Roasted Tomato Salsa  
& Warm Queso** 7.50 per person

Served with Tortilla Chips

**Fresh Pita & Smoked Hummus Dip** 5.25 per person

With Chipotle Tabasco

**Soft Pretzel Bites** 7.50 per person

With Spicy Mustard & Warm Beer Cheese Dip

**House-Fried Pork Rinds** 6.50 per person

With Warm Pimento Cheese Dip



## BEVERAGES

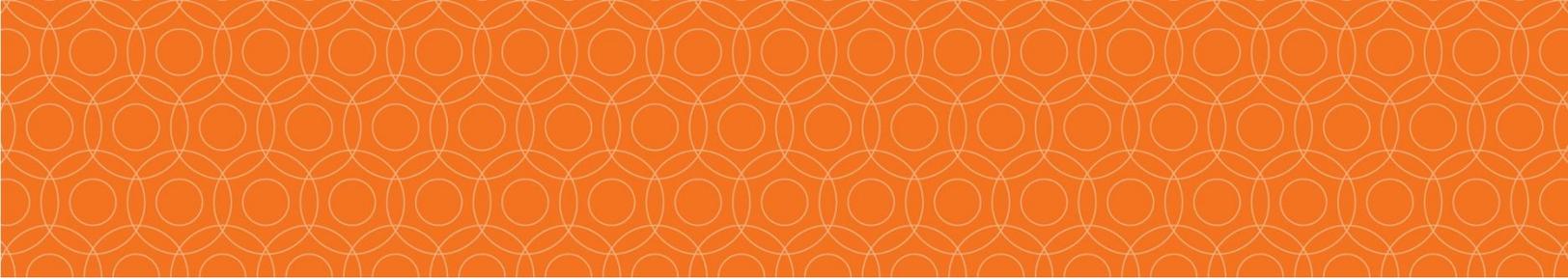
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<b>Sodas</b>	<b>4.25 each</b>
Assorted Pepsi Products	
<b>Bottled Waters</b>	<b>4.25 each</b>
<b>Sweet Tea, Unsweetened Iced Tea Lemonade OR Fruit Punch</b>	<b>60.00 per gallon</b>
<b>Pitchers of Assorted Juices</b>	<b>28.75 per pitcher</b>
Orange, Apple, Cranberry	
<b>Mountain Spring Water Station Refresh</b>	<b>60.00 per set up 34.50 per bottle</b>
5-Gallon Jug with Disposable Cups	
<b>Regular &amp; Decaffeinated Coffee and Hot Tea</b>	<b>57.50 per gallon</b>
<b>Starbucks Regular &amp; Decaffeinated</b>	<b>71.50 per gallon</b>

## BREAK PACKAGES

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<b>The Office All Day Break</b>	<b>27.75 per person</b>
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	
<b>Chips &amp; Dip Table</b>	<b>10.75 per person</b>
House-Fried Tortilla Chips with Fire Roasted Salsa, House-Fried Pork Rinds with Warm Pimento Cheese Dip & House-Fried BBQ Kettle Chips	
<b>Nacho Station</b>	<b>8.50 per person</b>
Fresh Fried Tri-Colored Tortilla Chips with Warm Nacho Cheese, Chili, Sour Cream, Lettuce & Salsa	
<b>BREAK ADDITIONS Assorted Sodas OR Lemonade &amp; Sweet Tea</b>	<b>4.25 per person</b>



# BREAKFAST

## CONTINENTAL SELECTIONS

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**Classic Continental** **15.75 per person**

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

ADD Cold Cereal & 2% Milk **2.50 per person**  
OR Assorted Yogurt & Granola

**Sunrise Biscuits** **21.00 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** **22.25 per person**

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

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## PLATED SELECTIONS

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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

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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 22.50 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 24.00 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 22.25 per person**

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

### **Epicurean Morning Sampler 27.25 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

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#### 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** **22.50 per person**

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

#### **Grilled Caprese Sandwich** **22.50 per person**

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

#### **Turkey Rachel** **22.50 per person**

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

#### **Grilled Chicken** **22.50 per person**

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

#### **Ham & Cheese** **22.50 per person**

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

#### **Roast Beef & Cheese** **22.50 per person**

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

#### **Roasted Portabella Muffalata** **22.50 per person**

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

**Turkey Club 22.50 per person**

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

**Pimento Cheese 22.50 per person**

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

**Roasted Chicken Caprese Salad 26.50 per person**

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

**Chinese Chicken Salad 24.75 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 26.00 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 24.75 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 24.75 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 23.00 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** **33.00**

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

**Dinner Portion** **36.25**

7-8 Ounce Portion (Available anytime)

## STARCHES

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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**

## VEGETABLES

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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**

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### 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

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### Ginger Lemongrass Salmon

### Blackened Mahi Mahi

With Classic Remoulade

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### 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

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### 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

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

**Coleman Chicken** **40.25**

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

**Duroc Pork Chop** **42.75**

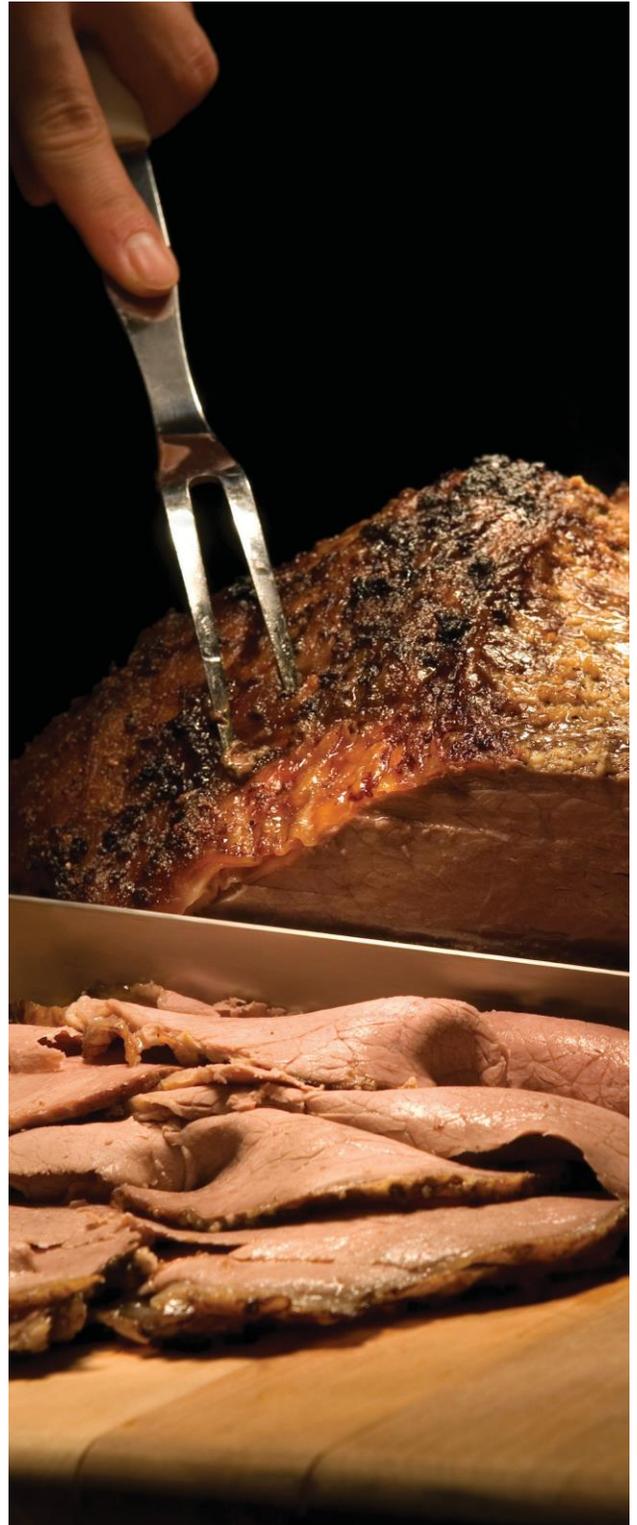
Dry Aged, Bone-In Duroc Heritage Breed Pork Chop with  
Green Apple Relish & Sourwood Honey Maple Glaze

**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

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Choose One:

<b>Smoked OR Oven Roasted Pork Tenderloin</b>	<b>38.75</b>
<b>Bacon Wrapped Pork Tenderloin</b>	<b>42.00</b>
<b>House-Smoked Sliced Beef Brisket</b>	<b>39.75</b>
<b>Sliced Beef Tenderloin</b>	<b>MP</b>
<b>Black Angus Filet Mignon</b>	<b>MP</b>
<b>Braised Boneless Beef Short Rib</b>	<b>MP</b>

### ENTREE

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Choose One:

<b>Frenched Chicken Breast</b>
<b>Crab Cakes</b>
<b>Jumbo Shrimp</b>
<b>Seared Trout</b>
<b>Pan Roasted Atlantic Salmon</b>
<b>Oven Roasted Mahi Mahi</b>

## SIDE

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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

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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

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**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

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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

## HOUSE MADE DESSERTS

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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** **31.75 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** **35.25 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** **34.00 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

**Mexican Fiesta** **36.25 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

**Southern Comfort** **33.00 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

Caramel Apple Pie & Classic Chocolate Cake

**Taste of the Orient** **34.00 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 Brulee & Lemon Bars

**On the Bayou** **36.25 per person**

House-Made Cole Slaw

New Orleans Vegetable Gumbo

Choice of One: Cajun Shrimp & Grits OR  
Blackened Salmon with Bourbon Dill Sauce

Choice 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

**It's All Greek to Me** **34.00 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

**Italian Courtyard** **34.00 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

**Green Hills** **35.25 per person**

Super Foods Salad with Mixed Greens,  
Sun-Dried Cranberries, Edamame, Chopped Walnuts,  
Blueberries & Feta Cheese with Chipotle Ranch  
& Lemon Basil Vinaigrette Dressing

Choice 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**

**39.25 per person**

## CHILLED FRESH SALADS

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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

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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

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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

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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**

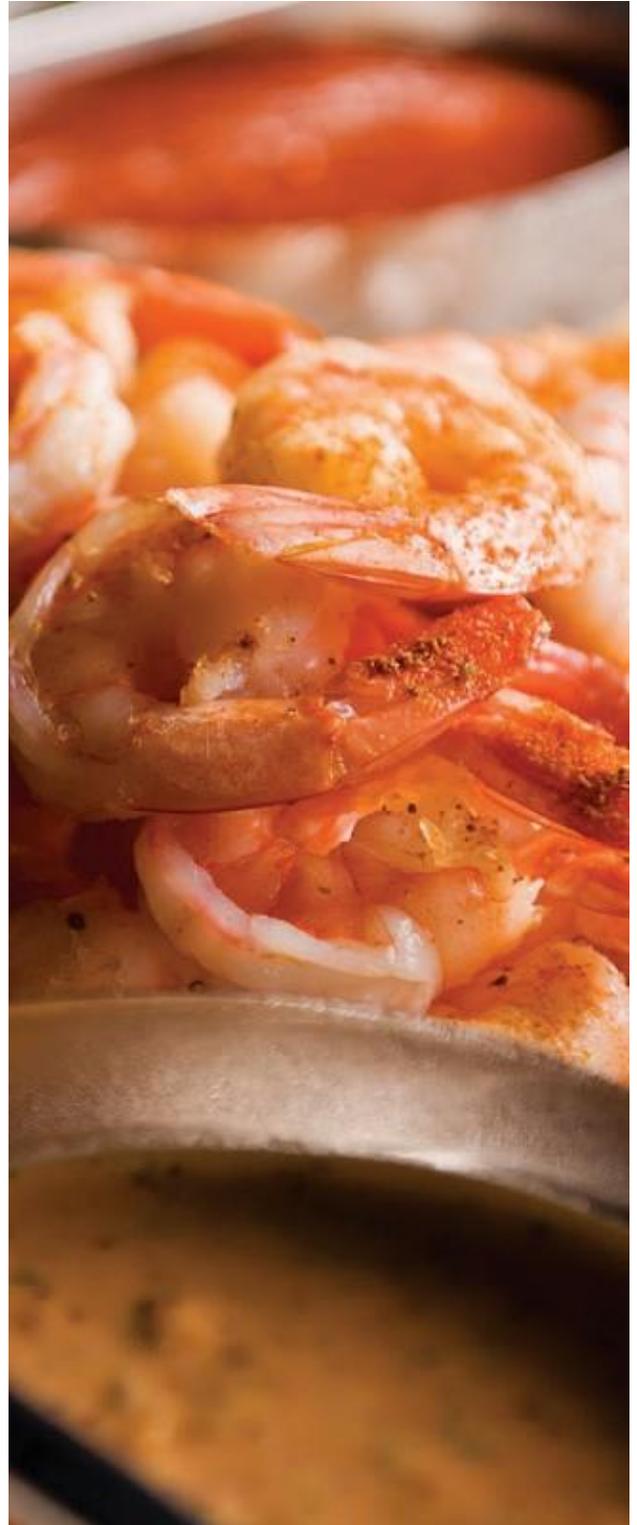
With Classic Remoulade

### **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

<b>Siracha Lime Deviled Eggs</b>	<b>189.75</b>
<b>Bruschetta</b>	<b>189.75</b>
Topped with Tomato, Mozzarella & Basil	
<b>Benton's Southern Prosciutto On Cornbread</b>	<b>212.75</b>
With Jalapeño Chutney	
<b>Naan Bread Crostini</b>	<b>189.75</b>
With Spinach Herb Hummus & Olive Tapenade	
<b>Mexican Street Corn Cucumber Crostini</b>	<b>189.75</b>
With Creamy Cotija Cheese, Corn, Cilantro, Lime & Jalapeno Filling	
<b>Smoked Brisket Flatbread</b>	<b>201.25</b>
House Smoked Beef Brisket Sliced Thin Atop a Toasted Flatbread with BBQ Glazed Red Onions	
<b>Jumbo Shrimp</b>	<b>247.25</b>
With Cocktail Sauce, Horseradish & Lemon	
<b>Reuben Crostini</b>	<b>195.50</b>
Pumpernickel/Rye Swirl Toast Round Topped with Shaved Corned Beef, Sauerkraut, Swiss Cheese & Thousand Island Dressing, Garnished with a Gherkin Pickle Chip	
<b>BLT Bites</b>	<b>189.75</b>
With Tarragon Mayonnaise on Sourdough Rounds	
<b>Sweet Tea Brined Chicken Salad Profiterole</b>	<b>195.50</b>
<b>Pimento Cheese Crostini</b>	<b>189.75</b>
Sweetwater Valley Pimento Cheese on Grilled Sourdough with Lardon of Benton's Bacon	
<b>Grand Cru Assorted Mini Desserts</b>	<b>235.75</b>
<b>Chocolate Covered Strawberries</b>	<b>253.00</b>

## HOT HORS D'OEUVRES

Priced per 50 pieces

<b>Meatballs</b>	<b>189.75</b>	<b>Stuffed Mushrooms</b>	<b>189.75</b>
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	
<b>Fried Ravioli</b>	<b>189.75</b>	<b>Steak Sliders</b>	<b>247.25</b>
With Marinara Sauce		Grilled Flat Iron Steak with Salsa Verde Aioli	
<b>Stuffed Potato Skins</b>	<b>201.25</b>	<b>Chicken Artichoke Bites</b>	<b>212.75</b>
Truffle Oil & Garlic		With Benton's Bacon, Spinach, Smoked Gouda & Havarti Cheese in a Phyllo Cup	
<b>Chicken Potstickers</b>	<b>201.25</b>	<b>Pork Belly Kabob</b>	<b>235.75</b>
With Honey Soy Dipping Sauce		With Blackberry Moonshine Glaze	
<b>Spanakopita</b>	<b>212.75</b>	<b>Jamaican Jerk Chicken Satay</b>	<b>201.25</b>
Greek Phyllo Pastry Filled with Spinach & Feta Cheese		With Mango Chutney Glaze	
<b>Chicken Fingers</b>	<b>212.75</b>	<b>Chicken Souvlaki Kabob</b>	<b>201.25</b>
With Honey Mustard & BBQ Sauce		With Tzatziki Dipping Sauce	
<b>Southwestern Spring Rolls</b>	<b>224.25</b>	<b>Pork Tenderloin Kabob</b>	<b>201.25</b>
With Cilantro Crème Fraiche		With Brandy Peach Glaze	
<b>Southern Fried Chicken Sliders</b>	<b>235.75</b>	<b>Crab Cakes</b>	<b>258.75</b>
Cruze Farm Buttermilk Battered Chicken on a Biscuit with Sweetwater Valley Pimento Cheese & Classic Remoulade		With Lemon Saffron Aioli	
<b>Lobster &amp; Shrimp Spring Rolls</b>	<b>293.25</b>	<b>Pulled Chicken Sliders</b>	<b>212.75</b>
With Ginger Teriyaki Sauce		Smoked Chicken Braised in a Beer & Brown Sugar Reduction	
<b>Beef Wellington</b>	<b>281.75</b>	<b>Hoisin Short Rib Satay</b>	<b>224.25</b>
Beef in Puff Pastry with Bordelaise Sauce		With Sweet Chili Garlic Glaze	
<b>Benton's Bacon Wrapped Shrimp</b>	<b>264.50</b>	<b>Nashville Hot Tofu Bites</b>	<b>189.75</b>
Broiled with Beurre Noisette		Tossed in Seasoned Cornstarch, Pan Fried & Drizzled with Nashville-Style Hot Sauce	
		<b>Fried Macaroni &amp; Cheese Croquette</b>	<b>212.75</b>
		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** **431.25**

**Serves up to 100** **603.75**

### Farm Fresh Vegetable Crudité's Display

Fresh Vegetables with Herb & Dill Dip OR  
Avocado Ranch Dip

**Serves up to 50** **373.75**

**Serves up to 100** **460.00**

### 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** **201.25**

### 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** **460.00**

**Serves up to 100** **718.75**

### Seasonal Fresh Fruit Display

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

**Serves up to 50** **373.75**

**Serves up to 100** **517.50**

### 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** **517.50**

### Bruschetta Station

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

**Serves up to 75** **316.25**

### Hot Dip Display **11.25 per person**

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

### Hummus Trio **7.25 per person**

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

### Southern Sweet Treats **9.25 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** **8.25 per person**

Brown Sugar & Dijon Mustard  
Baked Ham with Sliced Rolls

### **Bacon Wrapped Pork Loin** **11.00 per person**

With Apple Cider Gravy

### **Carved Beef Brisket** **11.50 per person**

With Bourbon BBQ Sauce & Sliced Rolls

### **Citrus Rosemary Roasted Turkey** **9.25 per person**

With Cranberry Sauce, Mayonnaise,  
Maple Mustard & Sliced Rolls

### **Ultimate BLT Mini Sandwiches** **8.75 per person**

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

### **Prime Rib Carving Station** **661.25**

Served with Creamy Horseradish Sauce  
& Herb Infused Au Jus

**4 oz. Portion** **Serves 40**

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

### **Carved Cracked Pepper, Garlic & Rosemary Crusted Sliced Beef Tenderloin** **517.50**

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** **7.00 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** **10.00 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** **13.25 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)** **10.25 per person**

**Gulf White Shrimp (2)** **11.50 per person**

**Black Angus Beef (2)** **12.75 per person**

**Artisan Taco Station 14.50 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 6.50 per person**

**ADD Carnitas Pork 5.50 per person**

**ADD Tequila Lime Shrimp (3) 6.25 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 14.25 per person**

**Gulf White Shrimp 14.25 per person**

**Pasta Station 16.50 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 4.25 per person**

**ADD Garlic Herb Shrimp (3) 6.50 per person**

**ADD Sliced Italian Sausage 4.50 per person**

**Picnic Classics Station 19.00 per person**

Mini Hot Dogs, Mini Cheeseburger Sliders & Smoked OR Buffalo Chicken Wings with Relish Tray & Condiments

No Attendant Required

**Southern Shrimp & Grits Station 12.25 per person**

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

**Cast Iron Southern Sauté 12.75 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 9.00 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 11.00 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 14.75 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 18.00 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 15.00 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

<b>Hosted Bar</b>	<b>7.50</b>
<b>Cash Bar</b>	<b>8.00</b>

### PREMIUM BRANDS

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

<b>Hosted Bar</b>	<b>8.00</b>
<b>Cash Bar</b>	<b>8.50</b>

### DOMESTIC & IMPORTED BEER

<b>Hosted Bar</b>	<b>5.50</b>
<b>Cash Bar</b>	<b>6.00</b>

### HOUSE WINE BY THE GLASS

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

<b>Hosted Bar</b>	<b>7.50</b>
<b>Cash Bar</b>	<b>8.00</b>

### PREMIUM WINE BY THE GLASS

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

<b>Hosted Bar</b>	<b>8.00</b>
<b>Cash Bar</b>	<b>8.50</b>

### CHAMPAGNE OR HOUSE WINE BY THE BOTTLE

<b>Hosted Bar</b>	<b>34.00</b>
<b>Cash Bar</b>	<b>34.00</b>

## SPARKLING WHITE GRAPE JUICE OR SPARKLING CIDER

Hosted Bar	23.00
Cash Bar	23.00

## SOFT DRINKS & JUICES

Hosted Bar	3.50
Cash Bar	3.75

## BOTTLED WATERS

Hosted Bar	3.50
Cash Bar	3.75

## KEGS

Domestic, Imported or Microbrew. Price Varies with Selection.

## PREMIUM WINE BY THE BOTTLE

Price Varies with Selection

## HOSTED BARS

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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	19.00
2 Hours	23.00
3 Hours	27.00

## PREMIUM

1 Hour	21.00
2 Hours	25.00
3 Hours	29.00

# 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 7 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 7-day 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 22% 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.

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Approved Signature

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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

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Approved Signature

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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 [lynn.armstrong@asmknoxville.com](mailto:lynn.armstrong@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