

SAVOR...  
**THE EXPERIENCE.**

# Catering Menu

Knoxville Convention Center



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**SAVOR...**  
**KNOXVILLE**  
CONVENTION CENTER



## Local Knoxville, TN Vendors

### BACON

Benton's Smoky Mountain Country Hams  
[bentonscountryham.com](http://bentonscountryham.com)

### CHEESE

Sweetwater Valley Farm  
[sweetwatervalley.com](http://sweetwatervalley.com)

To learn more about how we buy local and partner with some of the best farms, kitchens and vendors in this area, click 'Collaboration' at [savorasmglobal.com](http://savorasmglobal.com)

# WELCOME TO SAVOR EXPERIENCES & SUSTAINABILITY

## Our Mission

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking and breaking bread together.

At SAVOR, we aspire to design a visitor experience so inclusive, so delicious, and so incredible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We seek out partnerships with local chefs, restaurateurs and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community.

We showcase who we are by focusing on where we are and customizing experiences.

## Sustainability

Our sustainability initiatives include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

## Allergens & Food Safety

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference such as a vegan or vegetarian, our teams are trained and our menus are tailored to meet your needs.

Our Catering Team, Chefs and Managers have all taken and passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Catering Manager about any anticipated dietary concerns as early as possible to ensure the most seamless service.

Look for these labels throughout the menu:



# ENHANCING THE GUEST EXPERIENCE

EXECUTIVE CHEF DARYL O'DONNELL

SAVOR-ASM GLOBAL | KNOXVILLE CONVENTION CENTER

Growing up in San Diego, Chef O'Donnell credits his passion in culinary arts to spending time in the kitchen with his grandmother. His first professional experience was working as a pastry chef in the hotel industry. His career spans over 30 years working in resorts, restaurants, entertainment venues and convention centers. The last 22 years he worked at the San Diego Convention Center. Chef prides himself in having a diverse knowledge of varying cuisines, with a creative passion for blending current regional trends with classic culinary dishes. In his words, freshness is key!



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# **BREAKS** **TIME TO RECHARGE.**

SNACKS • BAKERY • CRACKERS & MIXES • DIPS • REFRESHING DRINKS

# A LA CARTE.

## MORNING SELECTIONS

### BREAKFAST CROISSANTS

Egg & Cheese | 8 ea. 

Spinach & Cheese | 8 ea. 

Ham & Cheese | 10 ea.

Sausage, Egg & Cheese | 10 ea.

### BREAKFAST SANDWICHES

Plain Biscuit with  
Honey, Butter & Jelly | 5.50 ea. 

Egg & Cheese Biscuit | 6 ea. 

Sausage & Cheddar Cheese Biscuit | 6.50 ea.

Bacon & Egg English Muffin | 6.50 ea.

BAGELS | 47 per doz. 

Bagels with Butter & Assorted  
Packets of Cream Cheese

CINNAMON ROLLS | 46 per doz. 

With Cream Cheese Icing

FRESH MUFFINS | 46 per doz. 

An Assortment of Muffins

MINI ASSORTED DANISHES | 40 per doz. 

Cinnamon, Raspberry, Vanilla,  
Apple & Maple Pecan

ASSORTED BREAKFAST BREADS | 11 per person 

Cinnamon Streusel, Banana,  
Healthy Morning & Lemon Glazed

OMELET STATION | 13 per person 

Made-to-Order (\$150.00 Attendant Fee; per 50 people)  
Shredded Cheddar Cheese, Bacon, Ham, Sautéed  
Mushrooms, Roasted Peppers, Spinach, Diced  
Onions & Fire Roasted Salsa

### FRITTATAS

Spinach, Mushroom & Artichoke | 8 ea.  

Sausage, Spinach & Jack Cheese | 8 ea. 

SLICED SEASONAL FRUIT | 8.75 per person

Chef's Choice of the Season    



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**WHOLE FRESH FRUIT | 3.75 ea.**

Apples & Bananas

**ASSORTED INDIVIDUAL YOGURTS | 5 ea.**

Served with Granola

**ASSORTED GRANOLA BARS**

Nature Valley Chewy | 25 per doz.

Nutri-Grain | 38.50 per doz.

Nature Valley Oats n' Honey | 38.50 per doz.

## SNACK SELECTIONS

**FRESH BAKED COOKIES | 42 per doz.**

Chocolate Chip, Sugar & White  
Chocolate Macadamia Nut

**FRESH BAKED GOURMET COOKIES | 56 per doz.**

Lemon Cooler, Royale, Heath  
Bar & Red Velvet

**CHOCOLATE FUDGE BROWNIES | 46 per doz.**

**ASSORTED DESSERT BARS | 56 per doz.**

Chocolate Pecan, Coconut Meltaway,  
Caramel Apple & Brownie Bash

**HOUSE-MADE CUPCAKES | 47 per doz.**

Red Velvet with Cream Cheese Frosting, Chocolate or  
Vanilla with Butter Cream Frosting or Mountain Dew  
Cupcakes (Choose 2 Flavors OR 4 Dozen Minimum  
per Flavor)

**ASSORTED CANDY BARS | 4 ea.**

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

**INDIVIDUAL BAGS OF TRAIL MIX | 5.50 ea.**

**ASSORTED BAGS OF CHIPS | 3.25 ea.**

**ASSORTED ICE CREAM BARS | 4.50 ea.**

**WICKED KITCHEN PLANT-BASED  
ICE CREAM BARS | 8 ea.**

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**SYZZLIN SNACK MIX | 28.75 per lb.**

Bread Chips, Cajun Corn Sticks, Cheese Zips, Sesame Sticks, Chili Cheese Corn Jacks, Almonds & Rice Crackers

**MIXED NUTS | 40.25 per lb.**

**MAKE-YOUR-OWN TRAIL MIX BAR | 8.75 per person**

Granola, M&Ms, Assorted Nuts, Dried Fruit Mix & Mini Pretzels

**HOUSE-FRIED KETTLE CHIPS | 4.25 per person**

Add Sour Cream & Onion Dip \$7.50 per person

**FIRE ROASTED TOMATO SALSA | 5 per person**

Served with Tortilla Chips

**FIRE ROASTED TOMATO SALSA & WARM QUESO | 7.50 per person**

Served with Tortilla Chips

**FRESH PITA & ROASTED RED PEPPER HUMMUS | 5.25 per person**

**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

**FRIED WONTONS | 6.50 per person**

With Edamame Hummus

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## BEVERAGES

**SODAS** | 4.25 ea.

**ENERGY DRINKS** | 7 ea.

Assorted Red Bull 8.4 oz Cans

**BOTTLED WATERS** | 4.25 ea.

**SWEET OR UNSWEET ICED TEA,  
LEMONADE OR FRUIT PUNCH** | 60 per gal.

**PITCHERS OF  
ASSORTED JUICES** | 28.75 per pitcher

Orange, Apple, Cranberry

**MOUNTAIN SPRING  
WATER STATION** | 60 per set-up

5-Gallon Jug with Disposable 12 oz Cups

**MOUNTAIN SPRING  
WATER STATION REFRESH** | 35 ea.

5-Gallon Jugs

**REGULAR & DECAFFEINATED  
COFFEE & HOT TEA** | 60 per gal.

**STARBUCKS BOTTLES** | 13 ea.

Mocha and Vanilla Frappuccino

## BREAK PACKAGES

**THE OFFICE ALL DAY BREAK** | 30 per person

Classic Continental with Assorted Chilled Juices, Assorted 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** | 10.75 per person

House-Fried Tortilla Chips with Fire Roasted Salsa, House-Fried Kettle Chips with Warm Street Corn Dip

**NACHO STATION** | 12 per person

Tri-Colored Tortilla Chips with Warm Nacho Cheese, Chili, Sour Cream, Salsa & Jalapenos

**BREAK ADDITIONS** | 4.25 per person

Assorted Sodas OR Lemonade & Sweet Tea



# **BREAKFAST** **START YOUR DAY.**

CONTINENTAL • PLATED • BUFFETS

# BREAKFAST.

## CONTINENTAL BREAKFAST

### CLASSIC CONTINENTAL | 24

Assorted Chilled Juices, Assorted Breakfast Pastries, Sliced Seasonal Fruit

Regular & Decaffeinated Coffee & Hot Tea

*Add Cold Cereal & 2% Milk OR Assorted Yogurt & Granola \$4 per person*

### DELUXE CONTINENTAL | 28

Assorted Chilled Juices, Assorted Breakfast Pastries, Sliced Seasonal Fruit

Oatmeal Bar with Brown Sugar, Raisins, Cinnamon & Honey

Regular & Decaffeinated Coffee & Hot Tea

### SUNRISE BURRITOS | 30

Assorted Chilled Juices, Sliced Seasonal Fruit, Assorted Yogurt & Granola

Breakfast Burrito with Bacon, Egg, Cheddar Cheese & Potato

Vegetarian Burrito with Peppers, Onions, Potato, Egg & Cheddar Jack Cheese

Regular & Decaffeinated Coffee & Hot Tea

### BOXED BREAKFAST | 22

Sliced Seasonal Fruit, Hard-Boiled Egg, Cottage Cheese & Muffin



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## PLATED SELECTIONS

*All Plated Breakfasts include Assorted Mini Muffins, Regular & Decaffeinated Coffee, Hot Tea & Orange Juice. Add Fresh Fruit Martini with Ginger Lime Syrup for \$4.50 per person*

### SUNRISE SCRAMBLER | 26

Fluffy Scrambled Eggs with Cheddar Cheese & Roasted Roma Tomato Garnish

Pork Sausage Patties

Hash Brown Casserole

*Substitute Pork Sausage Patties for Bacon  
Additional \$2.00 per person*

### BISCUITS & GRAVY | 26

Buttermilk Biscuits with Sausage Gravy

Fluffy Scrambled Eggs with Cheddar Jack Cheese

Breakfast Potatoes with Peppers & Onions

### TEXAS FRENCH TOAST | 26

With Cinnamon & Syrup

Pork Sausage Patties

Breakfast Potatoes with Peppers & Onions

*Substitute Pork Sausage Patties for Bacon  
Additional \$2.00 per person*

### HOUSE-MADE FRITTATA | 28

Bacon & Cheddar Cheese

*Vegetarian Frittata Option* 🌱 Spinach, Mushroom & Artichoke

Pork Sausage Links

Sweet Potato Hash

### VEGAN BREAKFAST | 28

Tofu Scramble with Peppers, Onions, Spinach & Roasted Roma Tomato Garnish

Sweet Potato Hash

Vegan 'Wicked' Jalapeno Patty



## BREAKFAST BUFFETS

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

### APPALACHIAN TRAIL | 30

Sliced Seasonal Fruit

Fluffy Scrambled Eggs with Cheddar Cheese

Hash Brown Casserole

Pork Sausage Patties

Buttermilk Biscuits with Sawmill Gravy

### CHIMNEY TOP | 32

Sliced Seasonal Fruit

Fluffy Scrambled Eggs with Cheddar Cheese

Cinnamon French Toast Casserole

Sweet Potato Hash

Applewood Bacon

### FRITTATA BUFFET | 34

Sliced Seasonal Fruit

Assorted Yogurt & Granola

Spinach, Mushroom, Sun-Dried Tomato & Artichoke Frittata

Bacon & Cheddar Cheese Frittata

Smoked Sausage Links

### EPICUREAN MORNING SAMPLER | 35

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 Quiches (Ham & Cheese, Three Cheese and Spinach & Cheese)



# LUNCH SO MANY CHOICES.

FRESH MARKET BOXES • SALADS • PLATED • BUFFETS

# LUNCH.

## BOXED SANDWICHES

*Choice of (3) of the Sandwich and Salad Options; (2) Regular & (1) Vegetarian Option.*

*All Box Lunches include a Bag of Lays Potato Chips, Chocolate Chunk Cookie, Bottled Waters & Iced Sodas.*

*Add Seasonal Fresh Fruit Cup OR Pasta Salad \$3.00 per person.*

*Substitute Chocolate Chunk Cookie for Chocolate Fudge Brownie additional \$1.00 per person.*

*Substitute Chocolate Chunk Cookie for Classic Chocolate Moon Pie OR Rice Krispie Treat at same price.*

*Substitute Gluten Free Bread additional \$2.00 per person*

### HAM & CHEESE | 30

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

### PORK BAHN MI | 30 🌾

Marinated Roast Pork, Pickled Carrots, Jalapeno, Cilantro & Cucumbers with Hoisin Mayonnaise on a French Roll

### TURKEY & CHEESE | 30

Slow Roasted Turkey, Havarti Cheese & Cranberry Aioli on Sourdough Bread

### TURKEY CLUB | 33

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

### ITALIAN HOAGIE | 33

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

### ROAST BEEF & CHEESE | 33

Roast Beef, Provolone Cheese, Arugula & Horseradish Mayonnaise on an Italian Sub Roll

### GRILLED CHICKEN CAESAR WRAP | 29

Grilled Chicken, Chopped Romaine Lettuce, Shredded Parmesan Cheese & Caesar Dressing in a Tortilla Wrap

### CHICKEN PESTO | 30

Roasted Pesto Chicken, Romaine Lettuce, Provolone Cheese & Roasted Tomato on Ciabatta Bread

### ROASTED PORTABELLA & SPINACH | 29 🌿

Roasted Portabella Mushroom, Spinach, Havarti Cheese, Artichokes, & Roasted Garlic Aioli on Ciabatta Bread

### GREEK FLATBREAD | 29 🌿 🥬 🥛 🌾

Hummus with Cucumbers, Olive Tapenade, Tomato, and Pepperoncini Rolled in Pita

### CAPRESE | 31 🌿

Sliced Tomatoes with Fresh Mozzarella, Basil Aioli & Balsamic Glaze on Ciabatta Bread



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## SALADS

*Lunch Salads can be Boxed or Plated. See Boxed Sandwiches or Plated Lunch Selections for more details.*

### PEAR GORGONZOLA SALAD | 30 🌱 🍴

Mixed Lettuce, Pear, Gorgonzola Cheese, Craisins, Candied Pecans & Balsamic Vinaigrette

### ASIAN CHICKEN SALAD | 31 🥛

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

### FAJITA CHICKEN SALAD | 31 🍴

Fajita Grilled Chicken with Peppers & Onions over Salad Mix with Pumpkin Seeds, Corn Tortilla Strips, Cherry Tomatoes & Cotija Cheese with Ranch Dressing

### CHEF SALAD | 32 🍴

Mixed Lettuce, Thinly Sliced Ham & Turkey, Shredded Cheddar Cheese, Chopped Tomatoes & Diced Hard Boiled Eggs with Ranch Dressing

### ATHENA SALAD | 33 🍴

Greek Style Sliced Chicken with Cucumbers, Cherry Tomatoes, Kalamata Olives, Chickpeas, Pepperoncini & Feta Cheese on Chopped Romaine Lettuce with Greek Vinaigrette

### COBB SALAD | 33 🍴

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 Honey Mustard Dressing

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## PLATED SELECTIONS

All Plated Lunch Meals include Salad, Warm Rolls & Butter, Dessert, Water & Coffee Service.  
 Substitute Salad for Hors D'Oeuvres Plate with selection of (2) Hors D'Oeuvres for additional \$2.00 per person.  
 Add Iced Tea Service for \$1.00 per person



### SALADS

Please select ONE of the following:

#### FARMERS MARKET GARDEN SALAD

Tender Young Mixed Greens with Iceberg Lettuce, Julienne Carrots, Cucumbers & Grape Tomatoes with Balsamic Vinaigrette 🌿 🌱 🌾 🥛 and Ranch Dressing 🌿 🌱

#### CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Fresh Parmesan Cheese & Toasted Herb Croutons with Caesar Dressing

#### GREEK SALAD 🌿 🌱

Chopped Romaine Lettuce, Kalamata Olives, Cucumbers, Tomatoes & Feta Cheese with Greek Vinaigrette

### HORS D'OEUVRES

Please select TWO of the following:

#### PIMENTO CHEESE & BACON CROSTINI

#### CAPRESE CROSTINI 🌿

Tomato, Mozzarella & Basil with Balsamic Glaze Drizzle

#### AVOCADO DEVILED EGGS 🌿 🌱 🌾 🥛

#### ANTIPASTO SKEWERS 🌿 🌱

Artichoke, Kalamata Olives, Mozzarella & Grape Tomato

#### SWEET TEA BRINED CHICKEN

With Peach Chutney on Corn Cake

### LUNCH ENTRÉES

Please select ONE of the following:

#### TANGY TENNESSEE BBQ CHICKEN | 42

Tangy Tennessee BBQ Chicken Breast  
 Roasted Garlic Mashed Potatoes  
 Flame Roasted Corn

#### ANCHO CHILI CHICKEN | 42

Ancho Chili Roasted Chicken Breast with Green Chili & Roasted Pineapple Relish  
 Brown Sugar Sweet Potato Puree  
 Sautéed Squash

#### HERB ROASTED CHICKEN | 42 🥛

Herb Roasted Chicken with Basil Oil  
 Roasted Potatoes  
 Green Beans

#### HERB ROASTED PORK LOIN | 43 🌾

Herb Roasted Pork Loin with Puttanesca  
 Creamy Parmesan Polenta  
 Grilled Asparagus

#### MISO MAHI MAHI | 50 🥛

Miso Mahi Mahi with Soy Ginger Sauce  
 Steamed Rice  
 Braised Baby Bok Choy

#### MEDITERRANEAN SALMON | 51 🥛

Tarragon Basil Mint Seared Salmon with Heirloom Tomato, Capers & Sweet Bell Pepper Salsa  
 Couscous  
 Dill Green Beans

#### HERB GRILLED FLAT IRON STEAK | 60 🌾 🥛

Herb Grilled Flat Iron Steak with Chimichurri Sauce  
 Roasted Red Potatoes  
 Oven Roasted Vegetable Medley

### VEGETARIAN & VEGAN OPTIONS

Please select ONE of the following:

#### EGGPLANT, SQUASH & TOMATO NAPOLEAN | 42 🌿 🌱 🌾 🥛

Grilled Eggplant, Roasted Tomatoes, Portabella Mushrooms, Squash & Roasted Red Peppers with Basil Oil, Cauliflower Rice Base, Topped with Artichoke, Olive & Tomato Sauce

#### VEGETABLE TERRINE | 42 🌿 🌱 🌾 🥛

Eggplant, Squash, Mushroom & Red Bell Pepper, Over Polenta, With Tomato Basil Sauce & Roasted Roma Tomatoes

#### 'WICKED' HARISSA MEATBALLS | 45 🌿 🌱 🌾 🥛

Harissa Tomato Sauce  
 Saffron Rice  
 Dill Green Beans

#### 'BEYOND' MEATLOAF | 45 🌿

'Beyond' Meatloaf  
 Roasted Garlic Mashed Potatoes  
 Southern Butter Corn

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## LUNCH DESSERTS

*Please select ONE of the following:*

*Add a Second Dessert Option for \$2.00 per person*

**NEW YORK CHEESECAKE  
WITH STRAWBERRY SAUCE** 

**MEYER LEMON MOUSSE IN A  
MARTINI GLASS WITH FRUIT COMPOTE**  

**BANANA PUDDING TART WITH  
TOASTED COCONUT & BANANA CHIPS** 

**CLASSIC CHOCOLATE CAKE  
WITH CARAMEL SAUCE** 

## LUNCH BUFFETS

All Lunch Buffets include Water & Coffee Service.

Add Iced Tea Service for \$1.00 per person.

For groups less than 50, a Service Charge of \$100.00 will apply.

### MEXICAN FIESTA | 43

Mexican Garden Salad with Cucumber, Radish, Watermelon, Sweet Peppers, Cotija Cheese & Chili Lime Vinaigrette 🌱 🌾

Fusilli Pasta Salad with Corn, Black Beans & Blistered Tomato Cilantro Vinaigrette 🌱 🌿 🌾 🥛

Choose One of the Entrée Pairings:

1. Carne Asada 🌾 🥛 and Pollo Asado 🌾 🥛 with Peppers & Onions
2. Chili Rellenos with Ranchero Sauce 🌱 and Pork Carnitas 🌾 🥛

Pico de Gallo 🌱 🌿 🌾 🥛 🥛, Sour Cream 🌱 🌾  
 Spanish Rice 🌱 🌾, Stewed Pinto Beans with Poblano Peppers 🌱 🌿 🌾 🥛 🥛 & Warm Flour Tortillas 🌱 🥛

Cinnamon Sugar Cookies 🌱 & Tres Leches Cake 🌱

### SOUTHERN COMFORT | 41

Black Eyed Pea Salad with Tomatoes, Celery, Cucumber, Red Bell Pepper, Corn, Red Onion, Parsley & White Balsamic Vinaigrette 🌱 🌿 🌾 🥛 🥛

Garden Salad with Cucumber, Tomatoes, Carrots & Ranch Dressing 🌱 🌾

Nashville Hot Grilled Chicken 🥛

Pot Roast with Roasted Shallot Gravy

Cheesy Corn Casserole 🌱

Yukon Mashed Potatoes 🌱 🌾

Biscuits & Honey Butter 🌱

Chocolate Cake 🌱 & Apple Crumble Pie 🌱

### ASIAN FUSION | 42

Asian Salad with Romaine Lettuce, Napa Cabbage, Carrots, Red Peppers, Edamame, Won Ton Strips & Sesame Cilantro Dressing 🌱 🌿 🥛 🥛

Lo Mein Noodle Salad with Asian Slaw with Shredded Carrots, Cabbage, Red Bell Peppers, Edamame & Citrus Ginger Soy Vinaigrette 🌱 🥛 🥛

Orange Chicken

Broccoli Beef 🥛

Honey Sesame Glazed Brussels Sprouts 🌱 🌾 🥛 🥛

Jasmine Rice 🌱 🌿 🌾 🥛 🥛

Fortune Cookies 🌱 & Matcha Cheesecake Mousse with Mandarin Oranges 🌱



## LUNCH BUFFETS

All Lunch Buffets include Water & Coffee Service.  
 Add Iced Tea Service for \$1.00 per person  
 For groups less than 50, a Service Charge of \$100.00 will apply.

### ITALIAN COURTYARD | 43

Classic Caesar Salad with Shaved Parmesan, Croutons & Traditional Caesar Dressing

Penne Pasta Salad with Pesto, Peas & Benton's Bacon

Italian Sausage with Peppers & Onions 🌾 🥛

Herb Grilled Chicken with Chicken Jus, Stewed Tomatoes, Basil, Garlic, Artichokes & Olives 🌾 🥛

Oven Roasted Zucchini, Yellow Squash & Carrots 🌿 🌱 🌾 🥛

Baked Garlic Knots 🌿

Italian Cream Cake 🌿  
& Orange Semolina Cake 🌿

### NEW YORK DELI | 43

Mixed Greens Salad, Cucumbers, Tomatoes, Black Olives, Pepperoncini & Italian Dressing 🌿 🌱 🌾 🥛

Choose One:

1. Tomato Bisque 🌿 🌾

2. Garden Vegetable 🌿 🌱 🌾 🥛

3. Chili with Shredded Cheddar Cheese

Turkey Club Sandwich with Turkey, Bacon, Cheddar Cheese, Lettuce & Tomato on Ciabatta

Italian Sub Sandwich with Ham, Genoa Salami, Provolone, Pepperoni & Banana Peppers on a Hoagie Roll

Philly Cheesesteak with Peppers, Onions & White Queso on a Hoagie Roll

House-Fried Kettle Chips 🌿 🌱 🌾 🥛

Classic Cheesecake 🌿 & Apple Cobbler 🌿

### DOWN HOME BARBEQUE | 42

Mixed Greens Salad with Tomatoes, Cucumbers, Carrots, Red Onions & Ranch Dressing 🌿 🌾

Traditional Potato Salad 🌿 🥛

Grilled Chicken Breast with Carolina Mustard Sauce 🌾 🥛

Sliced Beef Brisket with Bourbon BBQ Sauce 🌾 🥛

Baked Beans 🌿 🌱 🌾 🥛

Cheddar Macaroni & Cheese 🌿

Peach Cobbler 🌿 & Brownies 🌿

### IT'S ALL GREEK TO ME | 43

Greek Salad with Romaine Lettuce, Cucumbers, Diced Red Onions, Cherry Tomatoes, Kalamata Olives, Feta Cheese & Greek Vinaigrette 🌿 🌾

Classic Hummus 🌿 🌱 🥛 with Naan Bread Dippers 🌿

Grilled Chicken Souvlaki with Tzatziki Dipping Sauce 🌾

Thin-Sliced Beef & Lamb Gyros 🥛 in a Pita 🌿 🌱 🥛

Lemon Orzo Pilaf 🌿 🌱 🥛

Oven Roasted Tomatoes, Eggplant, Red Onion, Squash & Zucchini with Oregano Olive Oil 🌿 🌱 🌾 🥛

Baklava Cheesecake Trifle 🌿  
& Greek Honey Cake 🌿



A group of people in a restaurant setting, with a buffet table in the foreground. The text "DINNER CHEF CRAFTED." is overlaid on the image. The word "DINNER" is in orange, and "CHEF CRAFTED." is in white. Below the main text, the words "SEASONAL INGREDIENTS • PLATED ENTRÉES • BUFFETS" are written in orange.

# DINNER CHEF CRAFTED.

SEASONAL INGREDIENTS • PLATED ENTRÉES • BUFFETS

# DINNER.

## PLATED DINNERS

*All Plated Dinner Meals include Salad, Warm Rolls & Butter, Dessert, Water & Coffee Service. Substitute Salad for Hors D'Oeuvres Plate with selection of (2) Hors D'Oeuvres for additional \$2.00 per person. Substitute Salad for Starter Plate with selection of (1) Starter for additional \$1.00 per person. Add Iced Tea Service for \$1.00 per person.*

### SALADS

Please select **ONE** of the following:

#### FARMERS MARKET GARDEN SALAD

Tender Young Mixed Greens with Iceberg Lettuce, Julienne Carrots, Cucumbers & Grape Tomatoes with Balsamic Vinaigrette 🌿 🌱 🌾 🥛 and Ranch Dressing 🌿 🌱

#### SPINACH SALAD 🌿 🌱 🌾

Baby Spinach, Fresh Blueberries, Crumbled Goat Cheese & Craisins with Honey Dijon Vinaigrette

#### ARUGULA SALAD 🌿 🌱 🌾

Shaved Parmesan, Marinated Artichokes & Pumpkin Seeds with Lemon Pepper Champagne Vinaigrette

#### PEAR AND PECAN SALAD 🌿 🌱 🌾 🥛

Baby Greens, Poached Pear, Shaved Fennel & Candied Pecans with Citrus Basil Vinaigrette

### HORS D'OEUVRES PLATE

Please select **TWO** of the following:

#### BRIE & PEAR CROSTINI 🌿

With Peruvian Pepper Jam

#### NAAN BREAD CROSTINI

With Fig Jam, Goat Cheese & Prosciutto

#### WILD MUSHROOM DUXELLES NAAN CROSTINI 🌿

#### BLUE CRAB SALAD 🌾

On Cucumber with Dill

#### CHILLED CHIMICHURRI SHRIMP SKEWERS 🌾 🥛 🌿

### STARTER PLATE

Please select **ONE** of the following:

#### CHEESE PLATE 🌿

Brie, Cheddar, Smoked Gouda, Jam & Sliced Baguette

#### PESTO RICOTTA CHEESE 🌿

With Olive & Tomato Tapenade & Naan Bread Dippers



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## ENTREES

Please select **ONE** of the following:

### HERB ROASTED CHICKEN | 45

Herb Roasted Chicken Stewed with Tomato Ragout & Basil Garlic  
Mascarpone Polenta  
Roasted Brussels Sprouts with Balsamic Glaze

### BLACKENED PORK LOIN | 47

Blackened Pork Loin with Roasted Pineapple Salsa  
Mashed Sweet Potatoes  
Peas & Baby Carrots

### DRY RUB TENNESSEE PORK LOIN | 47

Dry Rub Tennessee Pork Loin with Jack Daniels Apple Compote  
Pimento Cheese Grits  
Roasted Cauliflower

### BONE-IN CHICKEN | 50

Pan Seared Frenched Chicken Breast with Roasted Shallot Red Wine Demi Glace  
Roasted Fingerling Potatoes  
Grilled Asparagus

### POACHED SALMON | 54

With Pommery Mustard Cream Sauce  
Rice Pilaf  
Roasted Broccoli

### FLAT IRON STEAK | 65

Flat Iron Steak with Roasted Shallot Demi Glace  
Asiago Cheese Mashed Potatoes  
Roasted Brussels Sprouts

### CERTIFIED ANGUS FILET MIGNON | 98

Filet Mignon with Roasted Mushroom & Merlot Demi Glace  
Roasted Fingerling Potatoes  
Grilled Asparagus

## VEGETARIAN & VEGAN OPTIONS

Please select **ONE** of the following:

### 'WICKED' STUFFED PEPPER | 45

'Wicked' Chorizo, Sun-Dried Tomato, Spinach & Quinoa, Stuffed Red Pepper with Tomato Coulis & Roasted Cauliflower

### 'BEYOND' BOLOGNESE | 45

'Beyond' Bolognese Sauce, Served on a Bed of Pesto Spaghetti Squash, Topped with Fresh Basil

### VEGETABLE TERRINE | 45

Eggplant, Squash, Mushroom & Red Bell Pepper, Over Polenta, With Tomato Basil Sauce & Roasted Roma Tomatoes

## DINNER DESSERTS

Please select **TWO** of the following:

### NEW YORK CHEESECAKE WITH CARAMEL SAUCE, SEA SALT, WHIPPED CREAM & CHOCOLATE DECORATION

### LEMON BERRY MASCARPONE CAKE

### CHOCOLATE MOUSSE WITH RASPBERRY COMPOTE PARFAIT

### ORANGE CHOCOLATE TRUFFLE TART



## DUO DINNERS

*All Plated Duo Dinner Meals include Salad (Page 22), Warm Rolls & Butter, Dessert, Water & Coffee Service. Substitute Salad for Hors D'Oeuvres Plate with selection of (2) Hors D'Oeuvres for additional \$2.00 per person (Page 22). Substitute Salad for Starter Plate with selection of (1) Starter for additional \$1.00 per person (Page 22). Add Iced Tea Service for \$1.00 per person.*

### PLATED DUO ENTRÉES

#### **PORK TENDERLOIN & SALMON | 57**

Pork Tenderloin Medallion with Bourbon Apple Compote  
 Pan Seared Salmon with Roasted Fennel Cream Sauce  
 Parmesan Garlic Herb Orzo  
 Brown Butter Green Beans

#### **BEEF BRISKET & CRAB CAKE | 60**

House Smoked Sliced Beef Brisket with Peach BBQ Glaze  
 Blue Crab Cake with Citrus Herb Relish  
 Pimento Cheese Grits  
 Roasted Cauliflower

#### **ROASTED BONE-IN CHICKEN & SHRIMP | 60**

Dry Rub Roasted Bone-In Chicken Breast  
 Old Bay Sautéed Shrimp  
 Roasted Garlic Mashed Potatoes  
 Corn, Edamame & Red Bell Pepper Succotash

#### **FILET MIGNON & SHRIMP | 102**

Certified Angus Filet Mignon with Roasted Shallot  
 Mushroom Demi Glace  
 Herb Roasted Shrimp with Lemon Caper Dill Beurre Blanc  
 Roasted Fingerling Potatoes  
 Asparagus with Balsamic Glaze

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## DINNER BUFFETS

*All Dinner Buffets include Water & Coffee Service.*

*Add Iced Tea Service for \$1.00 per person.*

*For groups less than 50, a Service Charge of \$100.00 will apply.*

### CLINCH AVENUE | 46

Spinach Salad with Bacon, Poached Pear, Craisins, Bleu Cheese & Champagne Vinaigrette 🌾

Potato Leek Soup 🌱🌾

Oven Roasted Turkey with Pan Gravy

Beef Tips Braised in Red-Wine, Herbs, Carrots, Celery & Onion

Parmesan Mashed Potatoes 🌱

Seasonal Vegetables 🌱🌿🌾🥛

Chocolate Truffle Tart 🌱 & Sea Salt Caramel Cheesecake 🌱

### HENLEY STREET | 50

Bibb Lettuce & Radicchio Salad with Strawberries, Watermelon Radish & Roasted Pepitas with Persimmon Vinaigrette 🌱🌿🥛

New England Clam Chowder

Chimichurri Flat Iron Steak 🌾🥛

Tea Smoked Chicken Breast with Artichoke & Slow Roasted Tomatoes 🌾🥛

Roasted Fingerling Potatoes 🌱🌿🌾🥛

Broccolini with Lemon Extra Virgin Olive Oil 🌱🌿🌾🥛

Carrot Cake 🌱 & Assorted Mini Pastries 🌱

### CUMBERLAND AVENUE | 48

Fresh Mozzarella with Heirloom Tomatoes Topped with Arugula, Basil, Extra Virgin Olive Oil & Balsamic Glaze 🌱

Tomato Basil Bisque 🌱🌾

Chicken Parmigiana with Marinara Sauce

Herb Roasted Salmon with Creamy Pesto

Wild Mushroom Risotto 🌱🌾

Sauteed Zucchini & Oven Roasted Tomatoes 🌱🌿🌾🥛

Classic Chocolate Cake 🌱 & Crème Brulé Tart 🌱

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# RECEPTIONS BITES & STATIONS.

HOT & COLD HORS D'OEUVRES • PLATTERS • SMALL PLATE STATIONS



## RECEPTIONS

*Priced per 50 pieces.*

### COLD HORS D'OEUVRES

**AVOCADO DEILED EGGS** | 250 🌿 🌱 🌾 🥛

**PIMENTO CHEESE DEILED EGGS** | 250 🌿 🌾

**ASSORTED MINI PASTRIES** | 260 🌿

**CHOCOLATE COVERED STRAWBERRIES** | 275 🌿 🌾

**SWEET TEA BRINED CHICKEN SALAD PHYLLO** | 275

**PIMENTO CHEESE & BACON CROSTINI** | 275

Sweetwater Valley Pimento Cheese on a Crostini with Lardon of Benton's Bacon

**WILD MUSHROOM DUXELLES NAAN CROSTINI** | 300 🌿

**MEDITERRANEAN NAAN CROSTINI** | 300 🌿

With Roasted Garlic Herb Hummus & Olive Tapenade

**BRUSCHETTA** | 300 🌿

Topped with Tomato, Mozzarella & Basil

**BRIE & PEAR CROSTINI** | 325 🌿

With Peruvian Pepper Jam

**FIG JAM NAAN CROSTINI** | 325

With Goat Cheese, Fig Jam & Prosciutto

**FRESH FRUIT SKEWER** | 325 🌿 🌱 🌾 🥛

**CAPRESE SKEWER** | 325 🌿 🌾

Grape Tomato, Fresh Mozzarella & Basil Oil

**ANTIPASTO SKEWER** | 350 🌿 🌾

Artichoke, Kalamata Olive, Mozzarella & Grape Tomato

**SMOKED BRISKET FLATBREAD** | 350 🥛

House Smoked Beef Brisket Sliced Thin on a Toasted Flatbread with BBQ Glazed Red Onions

**JUMBO SHRIMP** | 375 🥛

With Cocktail Sauce & Lemon

### HOT HORS D'OEUVRES

**PIGS IN A BLANKET** | 225

With Grape Jelly BBQ Sauce

**MEATBALLS** | 225 🌾

Smoky BBQ OR Swedish

*Plant-Based Option: 'Wicked' Meatballs \$300* 🌿 🌱 🌾 🥛

**FRIED RAVIOLI** | 225 🌿

With Marinara Sauce

**MINI TENNESSEE TOMATO TART** | 230 🌿

With Pimento Cheese

**CHICKEN ARTICHOKE BITES** | 230

With Benton's Bacon, Chicken, Artichoke & Smoked Gouda in a Phyllo Cup

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**FRIED MACARONI & CHEESE & BACON CROQUETTES | 245**

**SPANAKOPITA | 250** 🌿

Greek Phyllo Pastry Filled with Spinach & Feta Cheese

**STUFFED MUSHROOMS | 250**

*Choose One:*

Ham & Cheese 🌾

Pine Nuts, Spinach, Shallots & Herb 🌿🌱🌾🥛

Caramelized Onions & Swiss Cheese 🌿🌾

Italian Sausage 🌾🥛

Spinach, Marinara Sauce & Goat Cheese 🌿🌾

**CHICKEN POTSTICKERS | 270**

With Sesame Soy Dipping Sauce

**SOUTHWESTERN CHICKEN EGG ROLLS | 270**

With Cilantro Crème Fraiche

**VEGETABLE SPRING ROLLS | 270** 🌿🌱🥛

With Ponzu Dipping Sauce

**VEGETARIAN POTATO SKINS | 280**

*Choose One:*

Black Bean Corn Salsa with Cheddar Cheese with a Side of Cilantro Sour Cream 🌿🌾

Smoky Tomato Cumin Chickpeas with Mint Greek Yogurt 🌿🌱🌾

Spinach, Artichoke & Feta Cheese 🌿🌾

Ratatouille 🌿🌱🌾🥛

**VEGETABLE EMPANADAS | 296** 🌿

**BEEF EMPANADAS | 312**

**PULLED KAHLUA CHICKEN SLIDERS | 320**

With Pineapple on a Hawaiian Bun

**SOUTHERN STICKY CHICKEN SLIDERS | 325**

Sweet Sticky Chicken Breast with Sweetwater Valley Pimento Cheese on a Potato Roll

**CRAB CAKES | 335** 🥛

With Lemon Saffron Aioli

**COCONUT CHICKEN FINGERS | 335** 🥛

With Peach Chutney

**BEEF WELLINGTON | 340**

Beef & Bordelaise Sauce in Puff Pastry

**CHICKEN KABOB | 352** 🥛

With Honey Soy Glaze

**CHICKEN SOUVLAKI KABOB | 352** 🌾

With Tzatziki Dipping Sauce

**BRIE & RASPBERRY EN CROUTE | 366** 🌿

**BACON WRAPPED SHRIMP | 375** 🌾🥛

With Chipotle Lime Sauce

**STEAK SLIDERS | 390**

Grilled Flank Steak with Peppers, Onions & Chimichurri Sauce

**COCONUT SHRIMP | 410** 🥛

With Sweet Chili Sauce

**HOISIN BEEF SATAY | 440** 🥛

With Orange Ginger Glaze

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## DISPLAYS

### COLD DIP DISPLAY | 10 per person

Roasted Red Pepper Hummus, Baba Ghanoush & Tzatziki with Naan Dippers & Crispy Pita

### HOT DIP DISPLAY | 15 per person

Spinach & Artichoke Dip, Buffalo Chicken Dip & Tomato Garlic Feta Dip, with Naan Dippers, Crackers & Tortilla Chips

### SCRUFFY CITY SWEETS | 12 per person

Dark Chocolate, Candied Pecans, Apple Pop Rocks & Smoked Sea Salt Bark, White Chocolate, Dried Cherries & Cashew Bark & Petite Strawberry Cheesecake Tarts

### GRILLED, RAW & PICKLED VEGETABLE DISPLAY | 500

(Serves up to 50 people)  
Fresh, Grilled & Pickled Vegetables including Zucchini, Squash, Onions, Peppers, Eggplant, Cauliflower, Carrots & Chef's Selection of Seasonal Vegetables

### BUILD-YOUR-OWN BRUSCHETTA STATION | 560

(Serves up to 100 people)  
Sliced Baguettes Brushed with Olive Oil & Garlic, Tomato & Mozzarella Relish, Olive Tapenade, Mushroom Duxelles, Mint Pea Puree & Honey Goat Cheese

### SEASONAL FRESH FRUIT DISPLAY

A Selection of Melons, Berries & Citrus, Served with Brown Sugar Crème Fraiche

Serves up to 50 people \$425  
Serves up to 100 people \$800

### FARM FRESH VEGETABLE CRUDITES DISPLAY

Fresh Vegetables with Ranch & Green Goddess Dip

Serves up to 50 people \$475  
Serves up to 100 people \$800

### EUROPEAN & DOMESTIC CHEESE DISPLAY

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

Serves up to 50 people \$550  
Serves up to 100 people \$1,000

### ANTIPASTO DISPLAY

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

Serves up to 50 people \$650.00  
Serves up to 100 people \$1,200.00

### SMOKY MOUNTAIN CHARCUTERIE BOARD

Salami, Prosciutto, Capicola, Bresaola, Finocchiona, Assorted Domestic & Imported Cheeses, Peppadew Peppers, Gherkins, Assorted Nuts, Fig Jam, Peruvian Pepper Jam, Dried Fruits, Crostini, Crackers & Sliced Baguettes

3-Foot Display Serves up to 100 people \$1,250  
6-Foot Display Serves up to 200 people \$2,500

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## CARVING STATIONS

Carver Fee \$150.00 per Carver. Required Minimum of 50 people.  
Additional Carver may be required over 100 people.

**HONEY CHIPOTLE  
GLAZED PIT HAM | 10 per person**

With Dijonnaise & Sliced Rolls

**ORANGE ROSEMARY  
SMOKED TURKEY | 12 per person**

With Cranberry Sauce, Mayonnaise,  
Maple Mustard & Sliced Rolls

**CHAR SIU PINEAPPLE  
GLAZED PORK LOIN | 12 per person**

With Hoisin Sauce & Sliced Rolls

**CARVED BEEF BRISKET | 15 per person**

With Bourbon BBQ Sauce & Sliced Rolls

**HERB ROASTED  
SIDE OF SALMON | 16 per person**

With Lemon Dill Crème Fraiche, Chimichurri  
Sauce & Ciabatta Croustades

**PORK PRIME RIB | 400**

With Tarragon Whole Grain Mustard  
4 oz. *Portion Serves 30 people*  
6-8 oz. *Portion Serves 15 people*

**CARVED GARLIC & ROSEMARY  
CRUSTED BEEF TENDERLOIN | 800**

With Horseradish & Gremolata  
4 oz. *Portion Serves 15 people*  
6-7 oz. *Portion Serves 7 people*



## ACTION STATIONS

**Attendant Fee \$150.00 per Attendant. Required Minimum of 50 people.**  
**Additional Attendant may be required over 100 people.**

### GREENHOUSE

#### **SALAD BAR | 9.50 per person**

Mixed Greens, Baby Spinach, Cucumbers, Carrots, Cherry Tomatoes, Croutons, Sun-Dried Cranberries, Pumpkin Seeds, Shredded Cheddar Cheese & Garbanzo Beans

*Choose Two Dressings:*

Balsamic Vinaigrette ,  
 Ranch , Bleu Cheese & Champagne  
 Herb Vinaigrette

*(No Attendant Required)*

### HEIRLOOM TOMATO

#### **CARVING STATION | 12 per person**

Heirloom Tomatoes Carved to  
 Order served with Croustades , Local  
 Extra Virgin Olive Oil , Balsamic  
 Glaze , Fresh Mozzarella   
 & Pesto

*(Based on Seasonal Availability)*

*(Attendant Required)*

#### **MASHED POTATO BAR | 12 per person**

Mashed Yukon Gold Potatoes in Martini  
 Glasses, with Butter , Bacon Bits ,  
 Sour Cream , Scallions ,  
 Grated Cheese & Warm Gravy

*(No Attendant Required)*

### BRAISED CHICKEN

#### **NACHO STATION | 13 per person**

Beer Braised Chicken with Tortilla Chips  
 , White Queso , Sliced Jalapenos   
 , Black Olives , Sour Cream ,  
 Scallions & Fire Roasted Tomato Salsa

*(No Attendant Required)*

#### **FISH & CHIPS | 16 per person**

Fried Cod Bites, House-Fried Kettle  
 Chips , Tartar Sauce   
 & Malt Vinegar

*(No Attendant Required)*

### MAKE-YOUR-OWN PHILLY

#### **CHEESESTEAK STATION | 18 per person**

Beef & Chicken Philly Meat , White Queso ,  
 Sautéed Peppers and Onions , Sautéed  
 Mushrooms , Giardiniera   
 & Italian Sub Rolls

*(No Attendant Required)*

#### **PASTA STATION | 20 per person**

Tri-Color Tortellini with Pesto Alfredo  
 Sauce , Ravioli with Bolognese Sauce  
 & Gnocchi with Sage Brown Butter Sauce

*(No Attendant Required)*

*Add Sliced Grilled Chicken \$5.50 per person*  
*Add Sliced Italian Sausage \$5.50 per person*  
*Add Garlic Herb Shrimp \$7.50 per person*

### MAKE-YOUR-OWN

#### **REUBEN STATION | 18.50 per person**

Carved Corned Beef , Sauerkraut  
 , Swiss Cheese , Thousand  
 Island Dressing & Sourdough Bread

*(No Attendant Required)*

#### **STREET TACO STATION | 19 per person**

Pork Carnitas , Pollo Asado , Fajita  
 Style Vegetables , Soft Corn and  
 Flour Tortillas , Pickled Red Onions ,  
 Diced Onion & Cilantro , Cotija Cheese  
 , Sour Cream , Salsa Quemada (Red)  
 , Pico De Gallo & Lime  
 Wedges

*(Attendant Required)*

*Add Al Pastor \$5.50 per person*  
*Add Chipotle Lime Shrimp \$6.25 per person*  
*Add Carne Asada \$6.50 per person*

### SHRIMP SCAMPI

#### **SAUTÉ STATION | 22 per person**

Shrimp Sautéed with Garlic, White Wine,  
 Butter & Capers , Grilled Italian Vegetables  
 & Orecchiette Pasta

*(Attendant Required)*

#### **PICNIC CLASSICS STATION | 22 per person**

Mini Cheeseburger Sliders with Ketchup,  
 Mustard & Mayonnaise, Smoked Chicken Wings  
 with Bleu Cheese & Ranch Dressing and Chicken  
 Salad Sliders

*(No Attendant Required)*

*Add 'Wicked' Meatball Sliders \$5.00 per person*

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## LIBATIONS

### HOUSE BRANDS

J&B Scotch, Jim Beam Bourbon, Beefeater Gin, Svedka Vodka, Cruzan Rum, Jameson Irish Whiskey and Olmeca Altos Plata Tequila

Hosted Bar | 8  
Cash Bar | 8.50

### PREMIUM BRANDS

Dewar's Scotch, Jack Daniels Whiskey, Tanqueray Gin, Tito's Vodka, Bacardi Rum, Buffalo Trace Bourbon, Don Julio Tequila

Hosted Bar | 9  
Cash Bar | 9.50

### HOUSE WINES

Bogle Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & Sauvignon Blanc and Jolee Rosé

Hosted Bar | 8  
Cash Bar | 8.50

### PREMIUM WINES

Kendall Jackson Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc & Rosé

Hosted Bar | 9.50  
Cash Bar | 10

**FREIXENET SPARKLING WINE  
OR BOGLE HOUSE WINES BY THE BOTTLE** | 36 ea.

**KENDALL JACKSON PREMIUM  
WINES BY THE BOTTLE** | 40 ea.

**NON-ALCOHOLIC  
SPARKLING CIDER BY THE BOTTLE** | 25 ea.

### DOMESTIC IMPORTED & CRAFT BEERS & HARD SELTZER

Hosted Bar | 6.50  
Cash Bar | 7

### HARD CIDER & CANNED COCKTAILS

Hosted Bar | 8  
Cash Bar | 8.50

### SOFT DRINKS, JUICES & BOTTLED WATERS

Hosted Bar | 3.75  
Cash Bar | 4

### WEDDINGS

All options from the Menu Guide are available for wedding receptions. Any plated or buffet meal price decreases by \$3.00 to accommodate outside Wedding Cake instead of printed dessert options. Specialty Menus may also be available, please speak with your Catering Manager for more information.

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# GENERAL INFORMATION.

**SAVOR...Knoxville** is the exclusive food & beverage provider for the Knoxville Convention Center and World's Fair Exhibition Hall. All food & beverage items must be supplied and prepared by SAVOR. 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 SAVOR Knoxville'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.

## MENUS

Our menus have been designed to maximize our guest's satisfaction. To ensure our ability to procure menu items, menu selections and other details pertinent to your functions are to be provided to the Catering Manager **a minimum of (4) weeks prior to the first function date.** Our culinary team is happy to customize the perfect menu for your event, and every effort will be made to accommodate requests for special religious or dietary requirements that SAVOR Knoxville is made aware of prior to the event date.

## RAW FOOD DISCLAIMER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## 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, bar services, administrative fees, rental equipment and floral arrangements. A 15% Liquor by the Drink Tax will be applied to all liquor & wine services.

## GUARANTEE

The guaranteed number of attendees is required 7 business days prior to the date and time of the first function. A business day is defined as Monday-Friday by 12:00 noon. If the guarantee is not received, SAVOR Knoxville reserves the right to charge for the expected/contracted number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee, the charge will be for the actual function attendance. The guarantee is not subject to reduction after the 7-business day deadline. **Increases in attendance given after the final guarantee are subject to an additional 20% fee based on the menu price.**

## DECOR

SAVOR Knoxville will provide (2) Votive Candles per Table for Plated or Buffet Meal Functions & (1) Votive Candle per Table for Tall Boy/Cocktail Tables for Reception Functions. You may bring in additional décor or hire a decorator. No holes are to be created in any area of the facility including the air walls. Painters tape may be used to affix items to wall surfaces with prior approval from the venue Event Managers. Glitter, confetti of any kind, rice or similar decorative particles are not allowed indoors or outdoors. Open flames (taper candles/candelabras, etc.) are not allowed per fire code.

## SERVICE STAFF

Guest to server ratio is based on the type of function. The standard is (1) server per (20) guests for a plated meal & (1) server per (40) guests for buffet functions. This is for service at rounds of (10). Rounds of less than (10) guests are subject to a linen fee of \$25.00 per extra table & \$75.00 per extra server required. Banquet prices include white or black linens, colored napkins (based on availability), 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.

## EVENT TIMELINE

All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled. Additional security and ancillary fees will also apply.

## BEVERAGE SERVICES

SAVOR Knoxville offers 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. No alcoholic beverages may 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.

## CONTRACTS

If you are planning to include Food & Beverage with your event, you will need to complete a space contract to hold your space at the venue. In addition, you will need to sign the Food and Beverage Policies. The deposit schedule on your Space Contract will reflect estimated food & beverage charges. The Banquet Event Order (BEO) is your menu order and must be signed and received by our Catering Department no less than two weeks prior to your first function date. The Space Contract, Food and Beverage Policies and BEO, with its stated terms and deposit, constitute the entire agreement between the client and ASM Global/SAVOR Knoxville.

## CANCELLATIONS

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 21 or more days prior to the event date 0% of the total estimated services will be charged. If the event is cancelled less than 21 days but more than 7 business days (guarantee due date) prior to the event, a fee of 75% of the total estimated services will be charged. Any event canceled less than 7 business days (guarantee due date) prior to the event will incur 100% of the estimated charges. This policy does not amend or affect any applicable Space Contract provisions.

## PAYMENT/DEPOSIT

A deposit as outlined in the space contract is due to book or hold space for an event. Additional required food/beverage service deposits will also be outlined in the space contract. Any increases to the final guarantee prior to the function start date as well as any on-site adjustments, additions or replenishments of the contracted catering services will be reflected in the final invoice, payable within 30 days of receipt. You may finalize your account by Company Check, Credit Card or ACH.

## ALLERGIES

SAVOR Knoxville facilities are not certified Gluten Free, Dairy Free, or Vegan. We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facilities.



**ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR.**

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## **CONTACT INFORMATION**

**Catering Sales Department**  
701 Henley Street, Knoxville, TN 37902  
(865) 522-5669

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