SAVOR... Knoxville Convention Center
CATERING MENU
WELCOME TO KNOXVILLE

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

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

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

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

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

MORNING SELECTIONS

Sweet & Savory Sandwiches 5.00 each
Smoked Sausage on French Toast Biscuits with Maple Syrup Drizzle, Fried Chicken & Waffle
Biscuits with Honey Drizzle and/or Plain Waffle or French Toast Biscuits with Honey, Butter & Jelly

Buttermilk Biscuit Sandwiches 4.50 each
Sausage & Cheddar, Ham & Swiss, Bacon & Egg
and/or Plain with Honey, Butter & Jelly

Oatmeal 3.25 per person
With Brown Sugar, Raisins & Chopped Nuts

Butter Croissants 30.00 per dozen
Fresh Flaky Croissants with Whipped Butter, Assorted Jellies & Jams

Tea Biscuits 28.50 per dozen
With Butter & Assorted Jellies

Bagels 34.00 per dozen
Assorted Bagels with Butter & Cream Cheese

Cinnamon Rolls 30.00 per dozen
With Cream Cheese Icing

Fresh Muffins 30.00 per dozen
An Assortment of Muffins

Assorted Jumbo Danish 34.00 per dozen
Cinnamon, Cheese & Fruit-Filled

Assorted Breakfast Breads 7.50 per person
Cinnamon Streusel, Orange Poppy Seed, Marble Chocolate Chip & Lemon Glazed

Omelet Station 8.00 per person
Made-to-Order (100.00 Attendant Fee per 50 people)
Shredded Cheddar Cheese, Bacon, Ham, Olives, Mushrooms, Roasted Peppers & Green Onions
Assorted Personal Quiche 5.25 each
Garden Vegetable, Bacon & Cheddar and/or Three Cheese

Sliced Seasonal Fruit 5.00 per person
Chef’s Choice of the Season

Whole Fresh Fruit 3.25 each
Apples & Bananas

Assorted Individual Yogurts 4.25 each
Served with Handmade Granola

Assorted Granola Bars 28.00 per dozen

**SNACK SELECTIONS**

Fresh Baked Cookies 34.00 per dozen
Chocolate Chip, Oatmeal Raisin & White Chocolate Macadamia Nut

Fresh Baked Gourmet Cookies 48.50 per dozen
Double Chocolate, Lemon Blueberry & Salted Caramel Crunch

Chocolate Fudge Brownies 34.00 per dozen

Assorted Dessert Bars 39.00 per dozen
Chocolate Pecan, Coconut Meltaway, Caramel Apple & Brownie Bash

House-Made Cupcakes 38.00 per dozen
Red Velvet with Cream Cheese Frosting, Chocolate or Vanilla with Butter Cream Frosting or Mountain Dew Cupcakes (1 dozen minimum per flavor)

Assorted Candy Bars 3.00 each
Snickers, M&M Plain and Peanut, Skittles, Milky Way, Hersheys, 3 Musketeer & Reese’s Peanut Butter Cups

Individual Bags of Trail Mix 3.75 each

Assorted Bags of Chips 2.75 each

Assorted Ice Cream Bars 3.75 each

Sizzlin’ Confetti Snack Mix 25.00 per pound
Classic Snack Mix 25.00 per pound
Pepperidge Farm Goldfish 25.00 per pound
Mixed Nuts 35.00 per pound
Sunburst Snack Mix 26.00 per pound
S’mores & More Snack Mix 27.50 per pound

Dark Chocolate Energy Snack Mix 27.50 per pound
Dark Chocolate Espresso Beans, Dark Chocolate Probiotic Cranberries, Dark Chocolate Raisins, Dark Chocolate Chunks, Cranberries, Almonds & Pineapple

Make-Your Own Trail Mix 7.50 per person
Granola, Honey Roasted Peanuts, M&Ms, Assorted Nuts, Dried Fruit Mix & Mini Pretzel Twists

House-Fried BBQ Kettle Chips 3.50 per person

House-Fried Garlic & Herb Chick Peas 3.00 per person

Fire Roasted Tomato Salsa 4.00 per person
Served with Tortilla Chips

Fire Roasted Tomato Salsa & Warm Queso 6.50 per person
Served with Tortilla Chips

Fresh Pita & Smoked Hummus Dip 4.50 per person
With Chipotle Tabasco

Soft Pretzel Bites 6.50 per person
With Spicy Mustard & Warm Beer Cheese Dip

House-Fried Pork Rinds 5.50 per person
With Warm Pimento Cheese Dip
BEVERAGES

<table>
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<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>Sodas</td>
<td>3.50 each</td>
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<tr>
<td>Assorted Pepsi Products</td>
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<tr>
<td>Bottled Waters</td>
<td>3.50 each</td>
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<tr>
<td>Sweet Tea, Unsweetened Iced Tea</td>
<td>52.00 per gallon</td>
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<tr>
<td>Lemonade OR Fruit Punch</td>
<td></td>
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<tr>
<td>Pitchers of Assorted Juices</td>
<td>25.00 per pitcher</td>
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<tr>
<td>Orange, Apple, Cranberry</td>
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<tr>
<td>Mountain Spring Water Station Refresh</td>
<td>52.00 per set up</td>
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<tr>
<td>5-Gallon Jug with Disposable Cups</td>
<td>30.00 per bottle</td>
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<tr>
<td>Regular &amp; Decaffeinated Coffee and Hot Tea</td>
<td>50.00 per gallon</td>
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<tr>
<td>Starbucks Regular &amp; Decaffeinated</td>
<td>62.00 per gallon</td>
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BREAK PACKAGES

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

CONTINENTAL SELECTIONS

**Classic Continental** 13.50 per person
Assorted Chilled Juices, Fresh Breakfast Pastries, Sliced Seasonal Fruit, Regular & Decaffeinated Coffee & Hot Tea

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

**Sunrise Biscuits** 18.25 per person
Assorted Chilled Juices, Sliced Seasonal Fruit, Assorted Yogurt & Granola, Flaky Home-Baked Biscuits with Ham & Swiss, Flaky Home-Baked Biscuits with Sausage & Cheddar, Plain Home-Baked Biscuits with Honey, Butter & Jelly, Regular & Decaffeinated Coffee & Hot Tea

**Sweet & Savory Biscuits** 19.25 per person
Assorted Chilled Juices, Sliced Seasonal Fruit, Assorted Yogurt & Granola, Plain French Toast Biscuits with Honey, Butter & Jelly, Smoked Sausage on French Toast Biscuits with Maple Syrup Drizzle, Fried Chicken & Waffle Biscuits with Honey Drizzle, Regular & Decaffeinated Coffee & Hot Tea
PLATED SELECTIONS

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

Starbucks Coffee is available for an additional 3.75 per person.

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

Sunrise Scrambler 18.50 per person
Fluffy Scrambled Eggs with Cheese, Seasonal Fruit Garnish, Choose One: Crisp Bacon OR Pork Sausage Patties & Choose One: Breakfast Potatoes OR Hash Brown Casserole

Biscuits & Gravy 18.50 per person
House-Made Buttermilk Biscuits with Chorizo Sausage Gravy, Fluffy Scrambled Eggs & Fiesta Breakfast Potatoes with Peppers & Onions

House-Made Frittata 18.75 per person
Bacon & Cheddar Cheese OR Spinach, Mushroom & Feta Cheese, Served with Crisp Bacon OR Pork Sausage Patties & Breakfast Potatoes

Texas French Toast with Cinnamon & Syrup 18.50 per person
Served with Crisp Bacon OR Pork Sausage Patties & Breakfast Potatoes

BUFFETS

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

Starbucks Coffee is available for an additional 3.75 per person

Appalachian Trail 19.50 per person
Sliced Seasonal Fruit, Fluffy Scrambled Eggs with Cheese, Hash Brown Casserole, Sage Pork Sausage Patties, Applewood Bacon & Buttermilk Biscuits with Sawmill Gravy

Chimney Top 20.75 per person
Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Cinnamon French Toast Casserole, Sweet Potato Hash, Sliced Smoked Sausage, Applewood Bacon, Country Grits with Butter & Buttermilk Biscuits with Sawmill Gravy

Frittata Buffet 19.25 per person
Sliced Seasonal Fruit, Assorted Yogurt & Granola, Spinach, Mushroom & Feta Cheese Frittata, Bacon & Cheddar Cheese Frittata & Sliced Honey Ham

Epicurean Morning Sampler 23.50 per person
Fresh Fruit Martinis with Ginger Lime Syrup, Yogurt Parfaits, Oatmeal Bar with Raisins, Assorted Dried Fruits, Brown Sugar, Cinnamon & Sliced Almonds, Mini Bagels with Assorted Cream Cheese, Butter & Smoked Salmon & Assorted Mini Quiche
LIGHT LUNCHES

SANDWICHES & SALADS

Choice of (3) Including Vegetarian Option

All Light Lunches include Bag of Lays Potato Chips
ADD: Seasonal Fresh Fruit Cup for 2.50 per person

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

Italian Hoagie 19.50 per person
Ham, Salami & Pepperoni with Provolone Cheese on an Italian Sub Roll

Grilled Caprese Sandwich 19.50 per person
Grilled Tomatoes with Buffalo Mozzarella, House Grown Basil Aioli & Balsamic Glaze on Focaccia

Turkey Rachel 19.50 per person
Slow Roasted Turkey, Swiss Cheese & Crunchy Cabbage with Thousand Island Dressing on Ciabatta Bread

Grilled Chicken 19.50 per person
Grilled Chicken, Lettuce, Havarti Cheese & Corn Relish on Ciabatta Bread

Ham & Cheese 19.50 per person
Black Forest Ham, Arugula & White Cheddar Cheese with Dijonnaise on Honey Wheat Bread

Roast Beef & Cheese 19.50 per person
Swiss Cheese, Caramelized Onions, Arugula & Horseradish Mayonnaise on an Italian Sub Roll

Roasted Portabella Muffalata 19.50 per person
Roasted Portabella, Squash, Mixed Bell Peppers & Arugula with Olive Tapenade on Ciabatta Bread
Turkey Club 19.50 per person
Slow Roasted Turkey, Applewood Bacon, Lettuce, Tomato, Cheddar Cheese & Roasted Garlic Aioli on Sourdough Bread

Pimento Cheese 19.50 per person
House-Made Pimento Cheese, Applewood Bacon & Green Tomato Chutney on Sourdough Bread

Roasted Chicken Caprese Salad 23.00 per person
Sliced Balsamic Glazed Chicken, Fresh Mozzarella Cheese, Pickled Red Onions & Cherry Tomatoes Over Baby Spinach with Lemon-Basil Vinaigrette

Chinese Chicken Salad 21.50 per person
Hoisin Glazed Chicken Breast, Napa Cabbage, Romaine Lettuce, Red Peppers, Julienne Carrots, Mandarin Oranges, Sliced Almonds & Crispy Won Ton Strips with Ginger Lime Dressing

Athena Salad 22.50 per person
Greek Style Sliced Chicken with Cucumbers, Cherry Tomatoes, Olive Tapenade, Chick Peas, Pepperoncini & Feta Cheese on Baby Kale & Chopped Romaine Lettuce with Greek Vinaigrette

Fajita Chicken Salad 21.50 per person
Fajita Grilled Chicken with Peppers & Onions Over Salad Mix with Black Bean & Corn Relish, Tortilla Strips, Cherry Tomatoes & Shredded Cheddar Cheese with Salsa Ranch Dressing

Pinwheel Cobb Salad 21.50 per person
Sliced Grilled Chicken Breast, Chopped Romaine Lettuce, Diced Tomatoes, Grilled Sweet Corn, Scallions, Crumbled Bacon, Chopped Hard Boiled Eggs, Bleu Cheese Crumbles & Shredded Cheddar Cheese with Apple Dijon Vinaigrette

Chef Salad 20.00 per person
Mixed Lettuces, Thinly Sliced Ham & Turkey, Shredded Cheddar Cheese, Chopped Tomatoes & Diced Eggs with Creamy Buttermilk Ranch Dressing
HOUSE SALAD

Farmers Market Garden Salad
Tender Young Mixed Greens with Iceberg Lettuce, Julienne Carrots, Cucumbers & Grape Tomatoes

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

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

Hickory Wood Smoked Bacon BLT Salad
Chopped Romaine, Marinated Roma Tomatoes, Crumbled Bacon & Shredded Cheddar Cheese

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

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

Dressing Selections ~ Choose Two:
- Vinaigrette Style
  - Balsamic Vinaigrette, Lemon-Basil Vinaigrette, WishBone Italian, Warm Bacon Vinaigrette, Red Wine Vinaigrette, Apple Dijon Vinaigrette, Raspberry Vinaigrette OR Smoked Tomato Vinaigrette
- Ranch Style
  - Classic Buttermilk Ranch, Smoky Bacon Ranch, Salsa Ranch, Jalapeño Lime Ranch OR Roasted Garlic Ranch
- House Specials
  - Benton’s Bacon Thousand Island, Mixed Wild Berry and Meyer Lemon, Georgia Peach and Lemon Ginger, Signature Caesar, Creamy Citrus Tarragon OR Chunky Bleu Cheese

HORS D’OEUVRES PLATE

CHOICE OF TWO:

- Pimento Cheese & Bacon Crostini
- Caprese Crostini ~ Tomato, Mozzarella & Basil with Balsamic Glaze Drizzle
- Brie & Sweet Green Apple Relish Crostini
- Naan Bread Crostini with Spinach Herb Hummus & Olive Tapenade
- Sweet Tea Brined Chicken Salad Profiterole
- BLT Bite with Tarragon Mayonnaise on Sourdough Round
- Siracha 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’oeuves Plate, Warm Rolls & Butter, Dessert, Water, Iced Tea & Coffee Service

Lunch Portion 28.50
4-Ounce Portion (Available before 3 p.m.)

Dinner Portion 31.50
7-8 Ounce Portion (Available anytime)

STARCHES

Choose One:

- Parmesan, Garlic & Herb Orzo
- Whipped Maple Bacon Sweet Potatoes
- Mashed Yukon Gold Potatoes & Cauliflower with Asiago Cheese
- Signature Smashed Rosemary Red Potatoes
- Lyonnaise Potatoes with Bacon & Caramelized Onions
- White Cheddar Cheese Mashed Potatoes
- Pimento Cheese Grits

VEGETABLES

Choose One:

- Grilled Asparagus
- Oven Roasted Vegetable Medley ~ Zucchini, Squash & Baby Carrots
- Edamame Succotash ~ Edamame, Sweet Corn & Red Peppers with Southwestern Butter
- Roasted Tri-Color Carrots, Parsnips & Turnips with Herbed Olive Oil
- Pan Roasted Balsamic Glazed Brussels Sprouts
- Roasted Cauliflower & Red Onion
- Flame Roasted Corn
- Green Beans & Blistered Basil Herb Tomatoes
OF THE SKY

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

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

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

Napa Valley Grilled Chicken
Topped with Artichoke Hearts, Portabella Mushrooms, Roasted Tomatoes & Sauterne Herb Sauce

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

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

Chicken Mornay
Roasted Chicken Breast with Smoked Gouda & Bacon Mornay Sauce

Lemon Tarragon Chicken
Oven Roasted Chicken Breast with Tarragon & Meyer Lemon Demi

OF THE LAND

Herb Crusted Pork Loin
Topped with Gingered Apple & Caramelized Onion Compote

Braised Pork
Topped with Rosemary Portabella Cream Sauce

Tennessee Pork Loin
Pecan Crusted Pork Loin with Jack Daniels Apple Butter Sauce

OF THE GARDEN

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

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

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

Chargrilled Cauliflower Steak
Chargrilled Cauliflower Steak Over Rice Pilaf with Roasted Tomato Vinaigrette

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

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

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

Coleman Chicken 35.00
Pan Roasted Frenched Chicken Breast with Roasted Garlic & Caramelized Onion Veloute

Duroc Pork Chop 37.00
Dry Aged, Bone-In Duroc Heritage Breed Pork Chop with Green Apple Relish & Sourwood Honey Maple Glaze

Certified Angus Sliced Beef Tenderloin MP
Topped with Roasted Mushroom & Merlot Reduction

Filet Mignon MP
Topped with Benton’s Bacon & Red Wine Demi Glace
DUO DINNER

ENTREE

Choose One:

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

ENTREE

Choose One:

- Frenched Chicken Breast
- Crab Cakes
- Jumbo Shrimp
- Seared Trout
- Pan Roasted Atlantic Salmon
- Oven Roasted Mahi Mahi
SIDE
Choose One:
- Parmesan, Garlic & Herb Orzo
- Whipped Maple Bacon Sweet Potatoes
- Mashed Yukon Gold Potatoes & Cauliflower with Asiago Cheese
- Signature Smashed Rosemary Red Potatoes
- Lyonnaise Potatoes with Bacon & Caramelized Onions
- White Cheddar Cheese Mashed Potatoes
- Pimento Cheese Grits

VEGETABLE
Choose One:
- Grilled Asparagus
- Oven Roasted Vegetable Medley ~ Zucchini, Squash & Baby Carrots
- Edamame Succotash ~ Edamame, Sweet Corn & Red Peppers with Southwestern Butter
- Roasted Tri-Color Carrots, Parsnips & Turnips with Herbed Olive Oil
- Pan Roasted Balsamic Glazed Brussels Sprouts
- Roasted Cauliflower & Red Onion
- Flame Roasted Corn
- Green Beans & Blistered Basil Herb Tomatoes

SAUCES
- Bourbon Horseradish Demi (Beef)
- Benton’s Bacon & Red Wine Demi-Glace (Beef or Pork)
- Red Wine & Shallot Tarragon Reduction (Beef or Chicken)
- Mushroom & Rosemary Demi-Glace (Beef, Chicken or Pork)
- Balsamic Caramelized Onion Demi (Beef, Chicken or Pork)
- Sweet Shallot, Garlic & Merlot Compound Butter (Beef, Chicken, Seafood or Pork)
- Roasted Garlic & Cracked Black Pepper Compound Butter (Beef, Chicken, Seafood or Pork)
- Lemon Caper Basil Beurre Blanc (Chicken or Seafood)
- Roasted Jalapeno & Pineapple Puree (Chicken or Seafood)
- Lemon Thyme Veloute (Chicken or Seafood)
- Garlic Sherry Beurre Blanc (Chicken or Seafood)
- Warm Roasted Tomato Vinaigrette (Chicken or Seafood)
- Tarragon & Meyer Lemon Demi (Chicken or Seafood)
- Siracha Soy Glaze (Chicken, Seafood or Pork)
- Honey Dijon Mustard Glaze (Chicken, Seafood or Pork)
- Honey Chipotle BBQ Glaze (Chicken or Pork)
- Smoky Gouda Bacon Mornay Sauce (Chicken or Pork)
DESSERTS

Key Lime Pie
Sea Salt Caramel Cheesecake
Classic Cheesecake with Mixed Berry Sauce
Chocolate Cheesecake with Strawberry Sauce
Classic Chocolate Cake
Italian Lemon Cream Cake
Salted Caramel Vanilla Crunch Cake
Decadent Chocolate Cake
Oreo Cookie Bash

HOUSE MADE DESSERTS

Meyer Lemon Mousse
Caramelized Banana Pudding
Chocolate Mousse & Raspberry Compote Parfait
Salted Caramel Apple Napoleon
Strawberry Shortcake Trifle with Local Honey Drizzle
SAVORY BUFFETS

All Savory Buffets include Water, Iced Tea & Coffee Service

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

Soup & Sandwich Shop  27.50 per person  (Lunch Only)
Mixed Greens Salad with Choice of Two Dressings
Choice of Three: Sliced Turkey, Ham, Roast Beef, Salami, Sweet Tea Brined Chicken Salad OR Grilled Vegetable Platter & Hummus with Assorted Breads, Assorted Cheeses, Relish & Condiment Tray
Choice of One Soup: Broccoli & Smoked Cheddar, Garden Vegetable, Loaded Potato, Chicken Noodle, Southwestern Chicken Tortilla OR Chili with Shredded Cheddar Cheese
Assorted Cookies

New York Deli  30.50 per person
Mixed Greens Salad with Choice of Two Dressings
Choice of One Soup: Broccoli & Smoked Cheddar, Tomato Bisque, Garden Vegetable, Loaded Potato, Chicken Noodle OR Chili with Shredded Cheddar Cheese
Choice of One Sandwich: Turkey Club, Chicken Cheesesteak, Sausage, Pepper & Onion, Meatballs Marinara, Buffalo Chicken OR Chicken Parmigiana
Choice of One Sandwich: Pastrami Reuben, Corned Beef Reuben, Philly Cheesesteak, Cuban Panini OR BBQ Beef Brisket
House-Fried Sea Salt Kettle Chips
Classic Cheesecake with Strawberry Sauce & Cinnamon Roll Bread Pudding
Down Home Barbeque 29.50 per person
Mixed Greens Salad with Tomatoes, Classic Buttermilk Ranch & Smoked Tomato Vinaigrette Dressing
Yellow Mustard Potato Salad
Green Beans
Pimento Macaroni & Cheese
Cornbread Muffins with Butter
Boneless Chicken Breast with Honey Chipotle Glaze
Sliced Beef Brisket with Bourbon BBQ Sauce
Peach Cobbler & Caramelized Banana Pudding

Southern Comfort 28.50 per person
Cucumber & Tomato Salad with Red Wine Vinaigrette Dressing
Classic Macaroni Salad
Fire Roasted Corn
Creamy Home-Style Mashed Potatoes
Buttermilk Biscuits with Honey Butter
Sliced Pot Roast in Rich Beef Gravy
Chicken Pot Pie Stew with Puff Pastry Cups
Caramel Apple Pie & Classic Chocolate Cake

Mexican Fiesta 31.50 per person
Fresh Crispy Tortilla Chips with Roasted Tomato Salsa & Warm Queso
Choice of One: Steak Empanadas OR Southwestern Vegetable Empanadas
Choice of One: Chicken Mole OR Pork Carnitas
Choice of One: Carne Asada OR Mojito Grilled Chicken
Cilantro Lime Rice
Fiesta Black Beans with Poblano Peppers, Onions & Flame Roasted Corn
Fajita Style Vegetable Sauté
Churros & Key Lime Pie

Taste of the Orient 29.50 per person
Edamame, Feta & Sun-Dried Cranberry Salad with Herb Vinaigrette
Asian Pickled Cucumber & Onion Salad
Egg Drop Soup OR Roasted Mushroom & Green Onion Broth
Chicken with Siracha Soy Glaze OR Chicken Teriyaki
Ginger Lemongrass Salmon
Vegan Fried Rice
Stir-Fried Bok Choy, Carrots, Red Peppers & Water Chestnuts
Sweet Ginger Crème Brule & Lemon Bars
<table>
<thead>
<tr>
<th>Menu Option</th>
<th>Price per Person</th>
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<tbody>
<tr>
<td>On the Bayou</td>
<td>$31.50</td>
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<tr>
<td>House-Made Cole Slaw</td>
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<tr>
<td>New Orleans Vegetable Gumbo</td>
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<tr>
<td>Choice of One: Cajun Shrimp &amp; Grits OR Blackened Salmon with Bourbon Dill Sauce</td>
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<tr>
<td>Choice of One: Creole Smoked Sausage &amp; Chicken Jambalaya OR Blackened Chicken with Cajun Alfredo Sauce</td>
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<tr>
<td>Herb Roasted Red Skin Potatoes</td>
<td></td>
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<tr>
<td>Tiny Green Beans with Cajun Butter</td>
<td></td>
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<tr>
<td>Hush Puppies</td>
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<tr>
<td>French Bread with Butter</td>
<td></td>
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<tr>
<td>Bourbon Pecan Pie &amp; Bananas Foster Bread Pudding</td>
<td></td>
</tr>
<tr>
<td>It's All Greek to Me</td>
<td>$29.50</td>
</tr>
<tr>
<td>Greek Salad with Romaine Lettuce, Cucumbers, Diced Red Onion, Cherry Tomatoes, Kalamata Olives &amp; Feta Cheese with Greek Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Classic Hummus with Naan Bread Dippers</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Souvlaki with Tzatziki Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Sliced Flank Steak with Red Wine Reduction</td>
<td></td>
</tr>
<tr>
<td>Lemon Orzo Pilaf</td>
<td></td>
</tr>
<tr>
<td>Oven Roasted Tomatoes, Eggplant, Red Onion, Squash &amp; Zucchini with Oregano Olive Oil</td>
<td></td>
</tr>
<tr>
<td>Baklava &amp; Lemon Greek Yogurt Mousse</td>
<td></td>
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<tr>
<td>Italian Courtyard</td>
<td>$29.50</td>
</tr>
<tr>
<td>Caesar Salad with Signature Caesar &amp; WishBone Italian Dressing</td>
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<tr>
<td>Tomato Bisque Soup OR Italian Vegetable Soup</td>
<td></td>
</tr>
<tr>
<td>Choice of Three: Italian Sausage, Onion &amp; Pepper Sauté, Chicken Cacciatore, Chicken Parmigiana, Chicken Caprese, Chicken Marsala, Braised Pork with Rosemary Portobella Cream Sauce, Tri-Color Tortellini with Vodka Sauce OR Meat Lasagna</td>
<td></td>
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<tr>
<td>Oven Roasted Zucchini, Squash &amp; Baby Carrots</td>
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<tr>
<td>Baked Garlic Bread</td>
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<tr>
<td>Italian Lemon Cream Cake &amp; Italian Chocolate Mousse Parfaits ~ Chocolate Mousse with Coffee Infused Whipped Cream &amp; Crumbled Italian Cookies Dusted with Cocoa Powder</td>
<td></td>
</tr>
<tr>
<td>Green Hills</td>
<td>$30.50</td>
</tr>
<tr>
<td>Super Foods Salad with Mixed Greens, Sun-Dried Cranberries, Edamame, Chopped Walnuts, Blueberries &amp; Feta Cheese with Chipotle Ranch &amp; Lemon Basil Vinaigrette Dressing</td>
<td></td>
</tr>
<tr>
<td>Choice of Two: Grilled Pork Chops with Bourbon Butter OR Roasted Chicken with Smoked Gouda &amp; Bacon Mornay Sauce OR Baked Local Sunburst Trout with Lemon Caper Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>Pimento Cheese Grits</td>
<td></td>
</tr>
<tr>
<td>Edamame Succotash ~ Edamame, Sweet Corn &amp; Red Peppers with Southwestern Butter</td>
<td></td>
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<tr>
<td>Sea Salt Caramel Cheesecake &amp; Orange Blossom Cake</td>
<td></td>
</tr>
</tbody>
</table>
CREATE YOUR OWN

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

Create Your Own 34.00 per person

CHILLED FRESH SALADS

Choice of Two:

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

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

Corn & Tomato Salad
Golden Corn & Fresh Tomatoes with Creamy Citrus Tarragon Dressing

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

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

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

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

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

Choose Two for Farmer’s Market Salad:

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

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

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

SIDE DISHES

Choose Two:

Mashed Potatoes
Choice of: White Cheddar Cheese OR Rosemary & Thyme

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

Twice Baked Potato Casserole

Whipped Maple Bacon Sweet Potatoes

Mashed Yukon Gold Potatoes & Cauliflower with Asiago Cheese

Signature Smashed Rosemary Red Potatoes

Parmesan, Garlic & Herb Orzo

Green Beans & Blistered Basil Herb Tomatoes

Oven Roasted Vegetables
Zucchini, Squash & Cherry Tomatoes

Spring Vegetable Medley
Green Beans, Baby Carrots & Red Peppers

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

Flame Roasted Corn

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

Pan Roasted Balsamic Glazed Brussels Sprouts
MAIN COURSES

Choose Two:

Glazed Boneless Ham
Hickory Smoked Pit Ham with Maple Dijon Brown Sugar Glaze

Bourbon Pork Chops
Grilled Pork Chops with Bourbon Butter

Braised Portabella Pork
Braised Pork with Rosemary Portabella Cream Sauce

Honey Roasted Smoked Turkey Breast
With Sage Turkey Gravy

Chicken Mornay
Roasted Chicken Breast with Smoked Gouda & Bacon Mornay Sauce

Napa Valley Grilled Chicken
Topped with Artichoke Hearts, Portabella Mushrooms, Roasted Tomatoes & Sauterne Herb Sauce

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

Jambalaya
Cajun Chicken & Smoked Sausage Jambalaya

Flank Steak
Thin-Sliced Grilled Flank Steak with Béarnaise Sauce

Braised Beef Burgundy
Tender Braised Black Angus Beef with a Burgundy Reduction

Blackened Mahi Mahi
With Classic Remoulade

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

Tri-Color Tortellini
With Vodka Sauce
RECEPTIONS

COLD HORS D’OEUVRES

Priced per 50 pieces

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

Priced per 50 pieces

**Meatballs** 165.00
Choose One Sauce: Smoky BBQ, Sweet & Sour, Madeira OR Swedish

**Fried Ravioli** 165.00
With Marinara Sauce

**Stuffed Potato Skins** 175.00
Truffle Oil & Garlic

**Chicken Potstickers** 175.00
With Honey Soy Dipping Sauce

**Spanakopita** 185.00
Greek Phyllo Pastry Filled with Spinach & Feta Cheese

**Chicken Fingers** 185.00
With Honey Mustard & BBQ Sauce

**Southwestern Spring Rolls** 195.00
With Cilantro Crème Fraiche

**Southern Fried Chicken Sliders** 205.00
Cruze Farm Buttermilk Battered Chicken on Waffle Biscuit with Sweetwater Valley Pimento Cheese & Classic Remoulade

**Lobster & Shrimp Spring Rolls** 255.00
With Ginger Teriyaki Sauce

**Beef Wellington** 245.00
Beef in Puff Pastry with Bordelaise Sauce

**Benton’s Bacon Wrapped Shrimp** 230.00
Broiled with Beurre Noisette

**Stuffed Mushrooms** 165.00
Roasted Vegetables with Kansas City Sweet Hickory BBQ Sauce in a Crimini Mushroom Topped with Crispy Tobacco Onions

**Steak Sliders** 215.00
Grilled Flat Iron Steak with Salsa Verde Aioli

**Chicken Artichoke Bites** 185.00
With Benton’s Bacon, Spinach, Smoked Gouda & Havarti Cheese in a Phyllo Cup

**Pork Belly Kabob** 205.00
With Blackberry Moonshine Glaze

**Jamaican Jerk Chicken Satay** 175.00
With Mango Chutney Glaze

**Chicken Souvlaki Kabob** 175.00
With Tzatziki Dipping Sauce

**Pork Tenderloin Kabob** 175.00
With Brandy Peach Glaze

**Crab Cakes** 225.00
With Lemon Saffron Aioli

**Pulled Chicken Sliders** 185.00
Smoked Chicken Braised in a Beer & Brown Sugar Reduction

**Hoisin Short Rib Satay** 195.00
With Sweet Chili Garlic Glaze

**Nashville Hot Tofu Bites** 165.00
Tossed in Seasoned Cornstarch, Pan Fried & Drizzled with Nashville-Style Hot Sauce

**Fried Macaroni & Cheese Croquette** 185.00
With Smoked Gouda Bacon Sauce
## DISPLAYS

### European & Domestic Cheese Display
A Selection of Imported & Domestic Cheeses  
Served with Sliced Baguettes & Water Crackers

<table>
<thead>
<tr>
<th>Serves up to 50</th>
<th>$375.00</th>
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<tbody>
<tr>
<td>Serves up to 100</td>
<td>$525.00</td>
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</tbody>
</table>

### Farm Fresh Vegetable Crudités Display
Fresh Vegetables with Herb & Dill Dip OR Avocado Ranch Dip

<table>
<thead>
<tr>
<th>Serves up to 50</th>
<th>$325.00</th>
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<tbody>
<tr>
<td>Serves up to 100</td>
<td>$400.00</td>
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</tbody>
</table>

### Grilled, Raw & Pickled Vegetable Display
A Bountiful Array of Fresh, Grilled & Pickled Vegetables to include Zucchini, Squash, Onions, Peppers, Eggplant, Cauliflower, Carrots & Chef’s Selection of Seasonal Vegetables

| Serves up to 25 | $175.00 |

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

<table>
<thead>
<tr>
<th>Serves up to 50</th>
<th>$400.00</th>
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<tbody>
<tr>
<td>Serves up to 100</td>
<td>$625.00</td>
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</table>

### Seasonal Fresh Fruit Display
A Selection of Melons, Berries & Citrus  
Served with Creamy Lemon Dip

<table>
<thead>
<tr>
<th>Serves up to 50</th>
<th>$325.00</th>
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<tbody>
<tr>
<td>Serves up to 100</td>
<td>$450.00</td>
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</table>
Local Artisan Cheese Display
Sweetwater Valley Smoked White Cheddar, Roasted Garlic & Pepper Cheddar & Monterey Jack, Benton’s Bacon Pimento Cheese Spread, Noble Springs Goat Cheese Truffles, Sweet Grass Dairy Asher Bleu Cheese & Sequatchie Farm Cumberland Tomme
Served with Dried Fruits, Crostini & Assorted Crackers
Serves up to 50 450.00

Bruschetta Station
Sliced Baguettes with Garlic Butter, Served with Tomato & Mozzarella Relish and Olive Tapenade
Serves up to 75 275.00

Hot Dip Display 9.75 per person
Spinach & Artichoke Dip, Buffalo Chicken Dip and Hot Pimento Cheese Dip with Naan Dippers, Crackers, Fresh Fried Tortilla Chips & Crostini

Hummus Trio 6.25 per person
Traditional Chickpea, Spinach Herb & Roasted Red Pepper Hummus with Naan Dippers & Crispy Pita

Southern Sweet Treats 8.00 per person
Strawberry Shortcake Biscuit Martinis, Caramelized Banana Pudding & Chocolate Cola Cupcakes with Sweet Whiskey Buttercream, Regular & Decaffeinated Coffee & Hot Tea
CARVING STATIONS

Hickory Ham 7.00 per person
Brown Sugar & Dijon Mustard
Baked Ham with Sliced Rolls

Bacon Wrapped Pork Loin 9.50 per person
With Apple Cider Gravy

Carved Beef Brisket 10.00 per person
With Bourbon BBQ Sauce & Sliced Rolls

Citrus Rosemary Roasted Turkey 8.00 per person
With Cranberry Sauce, Mayonnaise, Maple Mustard & Sliced Rolls

Ultimate BLT Mini Sandwiches 7.50 per person
Hickory Smoked Pork Belly, Lettuce, Vine-Ripe Tomatoes, Roasted Garlic Aioli, Chipotle Mayonnaise, Classic Mayonnaise & Sliced Rolls

Prime Rib Carving Station 575.00
Served with Creamy Horseradish Sauce & Herb Infused Au Jus
4 oz. Portion Serves 40
6-8 oz. Portion Serves 20

Carved Cracked Pepper, Garlic & Rosemary Crusted Sliced Beef Tenderloin 450.00
Served with Benton’s Bacon & Port Wine Demi, Creamy Horseradish Sauce & Sliced Rolls
4 oz. Portion Serves 24
6-7 oz. Portion Serves 14
ACTIONS STATIONS

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

**Greenhouse Salad Bar**  6.00 per person
Mixed Greens, Baby Spinach, Cucumbers, Carrots,
Cherry Tomatoes, Croutons, Sun-Dried Cranberries,
Sunflower Seeds, Shredded Cheddar Cheese &
Garbanzo Beans with Choice of Two Dressings
No Attendant Required

**Macaroni & Cheese**  8.50 per person
Made-to-Order Macaroni with White Mornay Sauce
& the Following Mix-ins: Bacon, Sliced Grilled Chicken,
Mushrooms, Tomatoes, Scallions, Bleu Cheese
& Goat Cheese for Your Own Hand Crafted Version
of this Comfort Food Staple

**Slider Station**  11.50 per person
Choice of One: Grilled Flat Iron Steak Slider with
Salsa Verde Aioli, Ground Short Rib Slider with
Pimento Cheese & Caramelized Onion Bacon
Jam, Crab Cake Slider with Lemon Saffron Aioli
OR Grilled Salmon BLT Slider with Roasted
Garlic Aioli
Choice of One: Beer & Brown Sugar Pulled
Chicken Slider, House Smoked BBQ Pulled
Pork Slider OR Smoked Beef Brisket Slider with
Horseradish Aioli
No Attendant Required

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

- **Chicken (2)**  8.75 per person
- **Gulf White Shrimp (2)**  10.00 per person
- **Black Angus Beef (2)**  11.00 per person
<table>
<thead>
<tr>
<th>Menu Option</th>
<th>Price per Person</th>
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<tbody>
<tr>
<td><strong>Artisan Taco Station</strong></td>
<td>$12.50</td>
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<tr>
<td>Smoked Chili Lime Chicken &amp; Fajita Style Vegetables</td>
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<tr>
<td>Served with Crunchy Corn &amp; 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 &amp; Lime Wedges</td>
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<tr>
<td>No Attendant Required</td>
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<tr>
<td>ADD: Sliced Grilled Flank Steak</td>
<td>$5.50</td>
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<tr>
<td>ADD Carnitas Pork</td>
<td>$4.75</td>
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<tr>
<td>ADD Tequila Lime Shrimp (3)</td>
<td>$5.25</td>
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<tr>
<td><strong>Scampi Sauté Station</strong></td>
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<tr>
<td>Classic Combination of Garlic, White Wine, Butter &amp; Capers Sautéed with Your Choice of Shrimp OR Chicken, Presented with Grilled Italian Vegetables, Fire Roasted Sweet Red Peppers &amp; Penne Pasta</td>
<td></td>
</tr>
<tr>
<td>Chicken</td>
<td>$12.25</td>
</tr>
<tr>
<td>Gulf White Shrimp</td>
<td>$14.25</td>
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<tr>
<td><strong>Pasta Station</strong></td>
<td>$13.50</td>
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<tr>
<td>Tri-Color Tortellini with Roasted Garlic Alfredo Sauce, Ravioli with Bolognese Sauce &amp; Gnocchi with Vodka Sauce</td>
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<tr>
<td>No Attendant Required</td>
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<tr>
<td>ADD: Sliced Grilled Chicken</td>
<td>$3.50</td>
</tr>
<tr>
<td>ADD Garlic Herb Shrimp (3)</td>
<td>$5.50</td>
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<tr>
<td>ADD Sliced Italian Sausage (3)</td>
<td>$3.75</td>
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<tr>
<td><strong>Picnic Classics Station</strong></td>
<td>$16.50</td>
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<tr>
<td>Mini Hot Dogs, Mini Cheeseburger Sliders &amp; Smoked OR Buffalo Chicken Wings with Relish Tray &amp; Condiments</td>
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<tr>
<td>No Attendant Required</td>
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<tr>
<td><strong>Southern Shrimp &amp; Grits Station</strong></td>
<td>$10.50</td>
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<tr>
<td>Pimento Cheese Grits with Peppers, Benton’s Bacon &amp; Scallions</td>
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<tr>
<td><strong>Cast Iron Southern Sauté</strong></td>
<td>$11.00</td>
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<tr>
<td>Served over White Rice with Andouille Sausage, Roasted Pork, Julienne Yams, Okra, Smoked Onions, Julienne Cabbage, Greens, Roasted Peppers, Black Eyed Peas &amp; Cut Green Beans in a Roasted Chicken Jus</td>
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<tr>
<td><strong>Mashed &amp; Sweet Potato Bar</strong></td>
<td>$7.75</td>
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<tr>
<td>Mashed Yukon Gold &amp; 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 &amp; Mini Marshmallows</td>
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<tr>
<td><strong>Braised Chicken Nacho Station</strong></td>
<td>$9.50</td>
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<tr>
<td>Beer Braised Chicken with Tortilla Chips, Shredded Cheddar Cheese, Sliced Jalapeños, Black Olives, Sour Cream, Scallions, Fire Roasted Tomato Salsa &amp; Cilantro</td>
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<tr>
<td>No Attendant Required</td>
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<tr>
<td><strong>Southern Style Pot Pie Station</strong></td>
<td>$12.75</td>
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<tr>
<td>Puff Pastry Cups with Assorted Fillings: Roasted Corn, Yellow Squash, Zucchini &amp; Red Peppers in Chipotle Crema, Traditional Diced Chicken with Peas, Onions &amp; Carrots in Creamy Chicken Veloute and Beef Stew with Potatoes, Mushrooms &amp; Onions in a Red Wine Reduction</td>
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<tr>
<td>No Attendant Required</td>
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<tr>
<td><strong>Noodle Bar</strong></td>
<td>$15.50</td>
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<tr>
<td>Made-to-Order with a Variety of Asian Inspired Ingredients to Include: Wheat Soba Noodles &amp; Ramen Noodles with Roasted Sliced Chicken, Sliced Beef, Asian Ginger Broth, Sesame Oil, Shiitake Mushrooms, Daikon Radish, Bok Choy, Shredded Carrots &amp; Citrus Ponzu</td>
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<tr>
<td><strong>Philly Cheesesteak Station</strong></td>
<td>$13.00</td>
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<tr>
<td>Beef &amp; Chicken Steak Meat, Warm Cheese Sauce, Caramelized Onions, Sautéed Mushrooms, Hot Peppers, Banana Peppers, Ketchup, Mayonnaise &amp; Italian Sub Rolls</td>
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<tr>
<td>No Attendant Required</td>
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</table>
LIBATIONS

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

Hosted Bar 7.00
Cash Bar 7.50

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

Hosted Bar 7.50
Cash Bar 8.00

DOMESTIC & IMPORTED BEER

Hosted Bar 5.25
Cash Bar 5.50

HOUSE WINE BY THE GLASS
Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & White Zinfandel

Hosted Bar 7.25
Cash Bar 7.50

PREMIUM WINE BY THE GLASS
Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay & Pinot Grigio

Hosted Bar 7.75
Cash Bar 8.00

CHAMPAGNE OR HOUSE WINE BY THE BOTTLE

Hosted Bar 32.00
Cash Bar 32.00
SPARKLING WHITE GRAPE JUICE OR SPARKLING CIDER

Hosted Bar  22.00
Cash Bar  22.00

SOFT DRINKS & JUICES

Hosted Bar  3.25
Cash Bar  3.50

BOTTLED WATERS

Hosted Bar  3.25
Cash Bar  3.50

KEYS
Domestic, Imported or Microbrew. Price Varies with Selection.

PREMIUM WINE BY THE BOTTLE
Price Varies with Selection

HOSTED BARS

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

HOUSE

1 Hour  18.00
2 Hours  22.00
3 Hours  26.00

PREMIUM

1 Hour  20.00
2 Hours  24.00
3 Hours  28.00
FOOD & BEVERAGE POLICIES

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

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

Guarantees

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

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

Beverage Service

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

Menus

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

Pricing

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

Labor

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

Approved Signature

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

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

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

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

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

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

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

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

Facility Address
701 Henley Street, Knoxville, TN 37902

Phone
865-KCC-KNOX (522-5669)

Fax
865-329-0422

Approved Signature

Date
Sample Food and/or Beverage Distribution Authorization

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

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

General Conditions

- Items dispensed are limited to products manufactured or produced by the exhibiting firm.
- All items distributed are limited to sample sizes; Beverages are limited to 2 ounce containers; Food items are limited to “bite-sized” portions.
- Standard fees for storage, handling & delivering will be charged where applicable
- Use of cooking equipment must have prior approval from the Knoxville Convention Center.
- Food and beverage items used as “traffic promoters” (i.e. coffee, popcorn, bottled waters, sodas, barservice, 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