



MENU



## Classic Menu

All menus are customizable

### Entrees

#### **Smoked Ham**

Sliced smoked ham slow-baked to perfection

#### **Roasted Pork Loin**

Pork\* rubbed with spices roasted golden brown

#### **Buttermilk Fried Chicken Breast**

Boneless breaded and fried chicken breast

#### **Chicken Tenders**

Strips of chicken cooked to a golden brown served with BBQ and honey mustard dipping sauces

#### **Roasted Turkey**

Turkey breast seasoned with herbs and spices roasted to golden brown

#### **Meat Lasagna**

Traditional lasagna layered with meat and served with marinara

#### **Vegetarian Lasagna**

Lasagna layered with carrots, spinach, broccoli, onions and topped with a creamy cheese sauce

#### **Eggplant Parmesan**

Eggplant sliced and breaded then fried, finished with mozzarella, parmesan and marinara sauce

#### **Chicken Parmesan**

Chicken lightly fried covered with marinara sauce and melted mozzarella cheese

#### **Hand Pulled BBQ Pork**

Hickory smoked fresh pork combined with a sweet and tangy BBQ sauce

#### **Teriyaki Chicken Breast**

Chicken breast covered with sweet and savory teriyaki sauce and pineapple

#### **Herb Roasted Chicken**

Tender, juicy herb seasoned bone-in chicken breast

#### **Sliced Roast Beef with Au Jus**

Slow roasted Tender USDA Black Angus beef\* seasoned with fresh herbs and spices

#### **Old Fashioned Pulled Roast Beef**

Tender USDA Black Angus beef\* slow cooked to perfection

#### **Smothered BBQ Chicken**

Boneless chicken breast topped with diced tomatoes, chives, bacon, BBQ sauce and cheese

#### **Home-Style Meatloaf**

Ground beef combined with peppers and onions then topped with tangy tomato sauce

#### **Slow Cooked Pork Roast**

Boston butt roast\* rubbed with fresh herbs and spices and slow cooked

#### **Baked Tilapia**

Baked Tilapia topped with peppers and onions

#### **Chicken Casserole**

Chicken diced into a creamy chicken broth and topped with a cornbread stuffing

#### **Orange Blossom Chicken**

Chicken breast roasted and basted with our own sweet zesty orange blossom sauce.

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## Accompaniments

Buttered Corn  
Dressing & Gravy  
Sweet Potato Casserole  
Steamed Mixed Vegetables  
White Macaroni & Cheese  
Twice Baked Potato Casserole  
Pinto Beans  
Baked Beans  
Seasoned Italian Green Beans  
Parsley Potatoes  
Hash Brown Casserole  
Sliced Candied Carrots

Garden Blend Seasoned Rice  
Jasmine Rice  
Spiced Apples  
Traditional Mashed Potatoes  
Garlic Mashed Potatoes  
Zesty Bowtie Pasta Salad  
Red Skin Potato Salad  
Crunchy Layer Salad  
Seven Layer Salad  
Tossed Garden Salad  
Caesar Salad

## Desserts

Cookies & Brownies  
Simple Pies & Sheet Cakes  
Cobblers & Puddings  
Cheesecakes and "Ultimate" Desserts

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## Premier Menu

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### Garden Fresh Salads

#### **Cobb Salad**

Garden fresh selection of mixed greens, cucumbers and tomatoes

#### **Crunchy Layer Salad**

Fresh Tossed Garden Salad topped with Gourmet Chicken Salad

#### **Spinach Salad**

Fresh baby spinach leaves tossed with fresh berries and pecan pieces served with vinaigrette dressing

#### **Cranberry Waldorf Salad**

Sliced ham, turkey and cheese on a bed of mixed greens with sliced cucumbers & grape tomatoes, served with a variety of dressings.

### Entrees

#### **Smoked Pork Loin with Spiced Apples**

Applewood smoked pork loin\* served with an apple garnish

#### **Roasted Pork Tenderloin\***

Seasoned and roasted to perfection

#### **Baby Back Ribs**

Smoked ribs slow cooked and served with a sweet barbeque sauce

#### **Chicken Cordon Bleu**

Fresh chicken breast filled with ham and Monterey jack cheese breaded and topped with a Dijon mustard cream sauce

#### **Bacon Wrapped Chicken**

Tender chicken breast stuffed with cream cheese and chives and wrapped with a slice of bacon and topped with basil cream sauce

#### **Osso Buco**

Osso Buco combined with sweet and tangy BBQ sauce

#### **Bourbon Glazed Salmon**

Hand-cut salmon broiled and glazed with a bourbon sauce

#### **Chicken Bruschetta**

Chicken breast baked and topped with diced tomatoes, basil, and mozzarella cheese

#### **Chicken Piccata**

Chicken floured and sautéed with lemon, white wine, butter, and capers

#### **Prime Rib**

Slow roasted or smoked prime rib\*, seasoned with fresh herbs and spices cooked to medium rare

#### **Premium Beef Tenderloin**

Hand Carved USDA Black Angus beef tenderloin\* cooked to medium rare

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## Side Items

Baby Bakers with Butter  
Parsley Potatoes  
Corn Soufflé  
Maple Infused Sweet Potato  
White Cheddar Macaroni  
Roasted Vegetable Medley  
Yukon Gold Creamed Potatoes  
Burgundy Mushrooms  
Jasmine Rice  
Rice Pilaf  
Haricot Green Beans with Garlic and Roasted Red Peppers  
Pearl Couscous with Red Grains  
Asparagus with Truffle Oil  
Whole Baby Carrots  
Roasted Brussel Sprouts with Bacon and Brown Sugar  
Angel Hair with Butter and Garlic

## Desserts

Cookies & Brownies  
Simple Pies & Sheet Cakes  
Cobblers & Puddings  
Cheesecakes and "Ultimate" Desserts

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## One Bite Hors d'Ouevres

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Shrimp with Roasted Red Pepper and Avocado Cream Sauce  
Shrimp and Grit Bite with a smoked grit cake and Andouille Sausage  
Grilled Pear with Cream Cheese and Honey  
Antipasto Mini Bite with Garlic Chive Aioli  
Bacon Apple Bite with Cheese  
Bang Bang Shrimp in Phyllo  
Summer Citrus Shrimp  
Braised Short-rib in Phyllo with Arugula and Onion Jam  
Pork Tenderloin\* with Cranberry Chutney and Red Pepper Jelly  
Goat Cheese and Artichoke with Basil and Tomato  
Orange Basil Mini Bite with Radish, Mango and Arugula  
Goat Cheese with Grape Salsa  
Lobster BLT Bruschetta  
Reuben with Napa Cabbage, Thousand Island and Swiss Cheese  
Strawberry and Cream Cheese with Basil  
Smoked Salmon Bite on Cucumber (Gluten Free)  
Pork Tenderloin\* with BBQ Aioli and Sweet Slaw  
Grilled Chicken with Tomato Aioli and Butter Panko and Parmesan Shred  
Smoked Salmon with Diced Egg and Onion topped with Lemon Aioli and Caper  
Spinach, Brie, Apple Compote and Granny Smith Apple

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## Classic Hors d'Oeuvres

Choose five, six or seven items – cost varies

USDA Black Angus Prime Sirloin\* (requires carving station for an additional cost)

Hand Carved Pork Tenderloin\* (requires carving station for an additional cost)

Spicy Buffalo Bites with Bleu Cheese Dip

Tortellini and Grape Tomato Skewers

Caprese Skewers

Spinach Artichoke Dip with Chips

Cucumber Party Sandwiches

Sausage Stuffed Crescent Roll

Tomato & Mozzarella Bruschetta

Cremini Mushrooms stuffed with Sausage

Three-Cheese Stuffed Mushrooms

Hot Sausage and Cheese Dip with Chips

Skewered Antipasto

Homemade Biscuits with Black Forest Ham

BLT Bruschetta

Assorted Cheese Tray and Crackers

Italian Meatballs in Marinara, BBQ or Sweet & Sour

Chicken Tenders with Honey Mustard

Crab Cakes with Dijon Cream Sauce

Fresh Vegetables with Ranch or Hummus Dip

Gourmet Chicken Salad and Pimento Cheese Croissants

Shrimp with Zesty Cocktail Sauce

Sliced Deli Meats with Fresh Sub Rolls

Gourmet Dessert Bars

Assorted Fruit Tray (Seasonal)

Fresh-Baked Gourmet Cookie Assortment

Chocolate Dipped Strawberries (Seasonal)

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## Premier Hors d' Oeuvres

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Wonton Shrimp & Sweet Jamaican Relish

Miniature Beef Wellington

Ahi Tuna\* on Toasted Wheat

Shrimp Tapas in Phyllo

Beef Tenderloin Crostini

Asparagus Wrapped in Phyllo

Sea Scallops Wrapped in Bacon

Cremini Mushroom Stuffed With Crab

Spanakopita

Goat Cheese Purses with Apples or Cranberries

Wild Mushroom Purse

Smoked Chicken Quesadilla

Fried Mac & Cheese

Southern Pimento Bites

Assorted Mini Tarts

Petite Fours

Dessert Shooters

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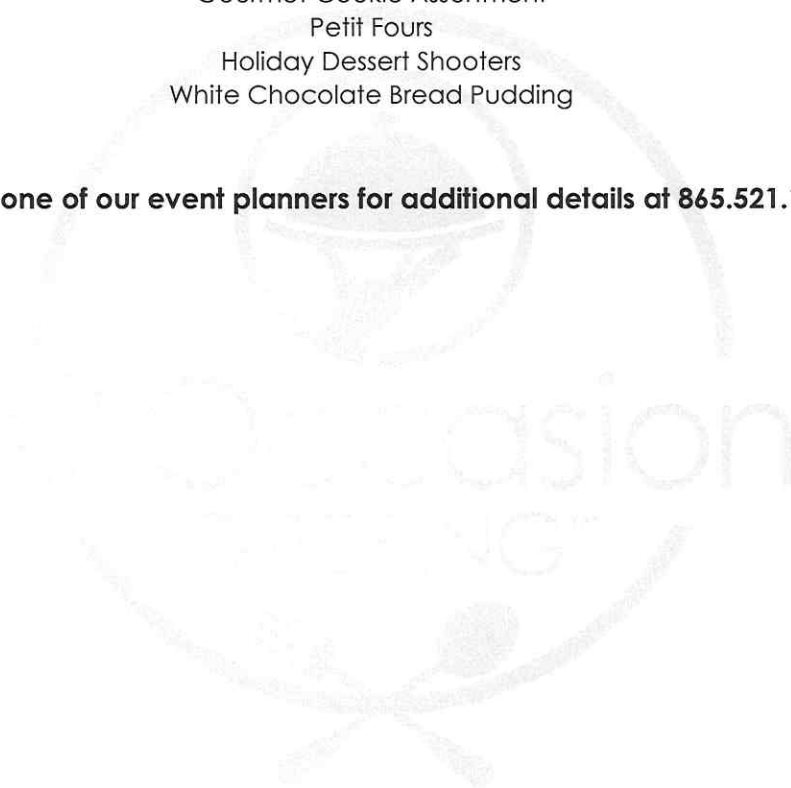
## Chasing Chocolate Dessert Bar

All menus are customizable

### Desserts

Peppermint Brownies  
Red Velvet Cake  
Italian Cream Cake  
Cheesecake Bites with Chocolate Sauce  
Gourmet Cookie Assortment  
Petit Fours  
Holiday Dessert Shooters  
White Chocolate Bread Pudding

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## Sandwich and Salad Box Lunches

All box lunches include a fresh apple and gourmet cookie

### Freshly Made Sandwiches

Using an assortment of white or wheat sub rolls, includes tomato and leaf lettuce  
(Wrap or butter croissant available for additional charge)

|                     |                         |
|---------------------|-------------------------|
| Ham & Cheese        | Homemade Pimento Cheese |
| Turkey & Cheese     | Gourmet Chicken Salad   |
| Roast Beef & Cheese | Tuna Salad              |

### Side Items

Potato Salad  
Black Bean Salad  
Potato Chips

### Garden Fresh Salads

#### **Fresh Tossed Garden Salad**

Garden fresh selection of mixed greens, cucumbers and tomatoes

#### **Chicken Salad Salad**

Fresh Tossed Garden Salad topped with Gourmet Chicken Salad

#### **Tuna Salad Salad**

Fresh Tossed Garden Salad topped with Gourmet Tuna Salad

#### **Spinach Salad**

Fresh baby spinach leaves tossed with fresh berries and pecan pieces served with vinaigrette dressing

#### **Chef Salad**

Sliced ham, turkey and cheese on a bed of mixed greens with sliced cucumbers & grape tomatoes, served with a variety of dressings

#### **Fresh Tossed Garden Salad with Chicken**

Chicken breast on a bed of mixed greens with cucumbers, tomatoes, croutons and served with ranch dressing

#### **Fresh Tossed Garden Salad with Teriyaki Chicken**

Chicken breast with teriyaki sauce, served on a bed of mixed greens with crunchy noodles and sesame ginger dressing

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## Breakfast Menus

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### Continental Breakfast

#### **Breakfast Pastries**

A Variety of Fresh Scones and Danish

#### **Fresh Fruit Bowl**

A Selection of Seasonal Fruit

### Full Breakfast

Freshly Baked Biscuits  
White Peppered Gravy  
Scrambled Eggs  
Hash Brown Casserole  
Breakfast Sausage  
Smoked Sausage  
City Ham Slices  
Assorted Breakfast Danish  
Fresh Fruit Bowl

### Add to any menu

Items below are for an additional fee

Assorted Yogurts  
Bagels  
Muffins  
Sausage Biscuit  
Ham Biscuit  
Chicken Biscuit

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