
HORS D'OEUVRES

hot or cold small bites



BRADFORD
CATERED EVENTS

By Rex B. Jones

HORS D'OEUVRES

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dips

ARTICHOKE DIP

diced artichokes in a parmesan cream sauce, served warm with toasted rounds and assorted crackers

SPINACH DIP

creamy chilled spinach dip w/ garden spices, served cold with homemade toasted rounds and assorted crackers

SPINACH AND ARTICHOKE DIP

a knoxville special event legend! including spinach, diced artichokes, parmesan cheese, served warm with homemade toasted rounds

HUMMUS

creamy chick pea dip served with our homemade toasted rounds

BRUSCHETTA

italian favorite! classic topping of tomato, basil, and garlic, served with homemade toasted rounds

TENNESSEE CAVIAR

southern salsa of beans, corn and peppers, seasoned for a true tennessee taste! served with tortilla chips

cheese, fruit and nuts

BAKED BRIE

wheel of brie cheese wrapped in puffed pastry with your choice of filling and selection of assorted crackers

GARLIC CHEESE GRIT TRIANGLES

we've taken our traditional garlic cheese grit recipe and developed it into a finger food for your enjoyment

BLEU CHEESE GRAPES

fresh red grapes rolled in bleu cheese and crusted with pecans

BLEU CHEESE WAFERS

crispy baked wafers flavored with a tang of bleu cheese

CHEESE STRAWS

blend of cheeses combined and baked for a southern hors d'oeuvres favorite

CHEESE AND FRUIT DISPLAY

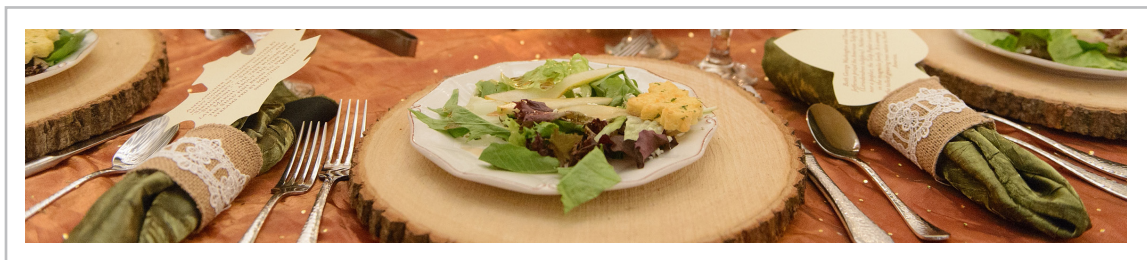
variety of domestic and imported cheeses, fresh seasonal fruit, and assorted crackers in a beautiful display. add chocolate fondue or baked brie.

FRUIT KABOBS

fresh seasonal fruit, sliced and arranged beautifully on a skewer

MIXED NUTS

a delicious mix of salted nuts



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chicken

COCKTAIL CHICKEN CORDON BLEU

tender white meat chicken rolled with swiss cheese and smoked ham. oven baked and topped with a white champagne sauce

COCKTAIL CHICKEN FLORENTINE

tender white meat chicken stuffed with cooked spinach. oven baked and topped with a white champagne sauce

CHICKEN TAPENADE

marinated chicken skewers topped with a delicious mix of tomatoes, roasted red peppers, green olives, and roasted garlic

RUMAKI

fresh chicken livers wrapped in bacon and marinated with an asian blend of spices

CHICKEN AND WAFFLES

breaded chicken paired with a belgian waffle and skewered with a pipette of maple syrup

HAWAIIAN CHICKEN KABOBS

a taste of the islands! chicken, peppers, and pineapple marinated and grilled on a kabob

CHICKEN KABOBS

lightly marinated and seasoned tender chunks of white chicken skewered with fresh mushrooms and onions

CHICKEN SATAYS

skewered tender chicken breasts basted in your favorite glaze. options include curry, teriyaki, bbq, and sweet and sour

CHICKEN HOT WINGS

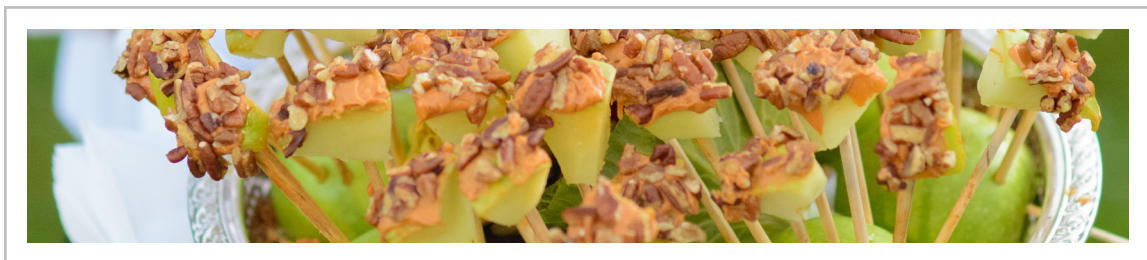
tender and crispy, select chicken wings are seasoned and breaded with a fiery, hot pepper sauce, served with bleu cheese dressing and celery

GRILLED CHICKEN STRIPS

chargrilled chicken strips served with choice of dipping sauce. options include bbq, honey mustard, ranch, and sweet and sour

BREADED CHICKEN TENDERS

lightly breaded chicken tenders served with choice of dipping sauce. options include bbq, honey mustard, ranch, and sweet and sour



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beef, pork and lamb

WHOLE TENDERLOIN WITH POTATO ROLLS

one of the finest cuts of meat! aged black angus beef, oven braised and cooked to perfection, served with mustard, mayonnaise, and horseradish

BEEF KABOBS WITH A SOY-GINGER GLAZE

tender beef lightly marinated in a soy-ginger glaze, sprinkled with sesame seeds, served on a bamboo skewer

BEEF WELLINGTON BITES

tender morsels of beef in a rich demi-glaze wrapped in a buttery puff pastry

BEEF ROLL UPS

thinly sliced beef filled with cream cheese, red pepper, and onion served on a decorate pick

LAMB LOLLIPOPS

petite lamb chops basted with a light mint glaze, served along side mint jelly

SLIDERS

choice of small sandwiches and all the toppings. choices include burgers, hot dogs, and bbq

MEATBALLS

meatballs with your choice of marinara, bbq or sweet and sour sauce

SAUSAGE BALLS

blend of sausage and cheddar cheese oven baked

PIGS IN A BLANKET

cocktail sausages wrapped in a flaky, buttery puff pastry and served with dipping sauces

HAM ROLLUPS

thin sliced ham filled with cream cheese, pineapple and topped with marachino cherry

seafood

BACON WRAPPED SCALLOPS

large sea scallops, marinated, wrapped in bacon and roasted to perfection

BACON WRAPPED BBQ SHRIMP

shrimp wrapped in bacon and basted with bbq sauce

CRAB CAKES

cocktail sized traditional style maryland crab cakes served with a zesty cocktail sauce

CRAB CROWN

fresh lump crab meat, herbed cream cheese w/ red sauce, served with assorted crackers

SHRIMP COCKTAIL

large 16/20 shrimp served decoratively and chilled with a homemade cocktail sauce

MARINATED SHRIMP

large 16/20 gulf shrimp marinated with basil, garlic and onion

COCONUT SHRIMP

shrimp breaded in a coconut topping

FISH TACOS

freshly prepared white fish in a cocktail sized tortilla with a tangy island slaw

WHOLE OR PIECED SMOKED SALMON

oven smoked poached salmon with lemon, cream cheese, onions, capers and eggs. whole or pieced dependant on guest count.



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sandwiches and pastries

TOMATO GOAT CHEESE TART	flaky puff pastry topped with a goat cheese blend, cheese, and tomato
CUCUMBER CANAPÉS	a crostini topped with a crisp cucumber spread with a homemade herbed cream cheese
PUFF PASTRIES	freshly baked light puff pastry stuffed with our homemade chicken salad, homemade pimento cheese, or other choice of spreads
QUICHE COCKTAIL	bite-size flaky pastry cup filled with a choice of quiche lorraine, spinach, monterrey jack cheese, or garden vegetables
SPANIKOPITA	a blend of feta and cream cheese combined with freshly chopped spinach, then wrapped in flaky phyllo dough triangles
CLUB SANDWICHES	white and wheat breads with pimento cheese and cream cheese & olive, spread with our homemade options of spreads
CHICKEN SALAD CROISSANTS	flaky croissants stuffed with our traditional chicken salad
FINGER SANDWICHES	white and wheat breads filled with a choice of your favorite spreads
MEAT STUFFED HOMEMADE POTATO YEAST ROLLS	our famous homemade potato yeast rolls stuffed with your choice of meat: top round of beef, turkey, ham, or pork. available with pimento cheese or sweet potato biscuits

vegetables

CAPRESE' PICK	bite sized portion of fresh mozzarella, basil, and grape tomato drizzled with a balsamic vinaigrette served on a decorative pick
CAPRESE' SALAD	layered sliced mozzarella, fresh tomato and basil drizzled with balsamic vinaigrette
FRESH VEGETABLES	variety of seasonal vegetables freshly sliced, served with a house recipe creamy dill ranch dip
ROASTED VEGETABLES	variety of seasonal vegetables freshly sliced, marinated, and lightly blanched on the grill
ASPARAGUS SPEARS	crispy asparagus marinated in a light cinnamon vinaigrette marinade
ASPARAGUS SANDWICHES	blanched asparagus rolled in a buttery parmesan dough and filled with a creamy bleu cheese
GREEN BEAN BUNDLES WITH BROWN SUGAR	bundles of fresh green beans wrapped in bacon and seasoned with brown sugar
GREEN BEAN BUNDLES WITH ONION AND BACON	bundles of fresh green beans wrapped with a green onion after sautéing in onion and bacon
STUFFED MUSHROOMS	tender mushroom caps stuffed with your choice of sage parmesan dressing, pecan dressing, crabmeat, or our famous three-cheese blend
CHERRY TOMATOES STUFFED WITH GOAT CHEESE	vine ripened cherry tomatoes decoratively stuffed with a mixture of pine nuts, goat cheese, and basil
BACON WRAPPED WATER CHESTNUTS	crispy water chestnuts marinated in an asian blend, wrapped in bacon and roasted to perfection

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everything else

DEVILED STUFFED EGGS

a southern family favorite! available in many different ways

EGG ROLLS

crispy egg noodle wrapper filled with vegetables and served with a housemade hot mustard

MACARONI AND CHEESE SQUARES

creamy cheddar cheese macaroni covered in a crispy cheddar batter

RE-STUFFED NEW POTATOES

traditional twice baked potatoes served in an appetizer form

MINI PIZZAS

miniature pizzas topped your way. available in a customized box

BAKED RAVIOLI

breaded ravioli, oven baked and served with a spicy marinara sauce

ASSORTED BITE SIZE DESSERTS

mixed variety of bite sized sweets sure to satisfy your sweet tooth

Beverages

SELECTION OF ONE OR TWO BEVERAGES FROM THE FOLLOWING, ICE WATER INCLUDED:

FRESHLY BREWED SWEET TEA

UNSWEET TEA

LEMONADE

FAMOUS SPICED TEA

VARIETY OF PUNCHES

REGULAR COFFEE

DECAF COFFEE



STATIONS MENU



STATIONS MENU

breakfast

OMELET STATION

light and fluffy omelets are prepared to order by a uniformed chef. you choose the 5 toppings available for guests to customize their own

BISCUIT STATION

your choice of 3 types of freshly baked biscuits served with five toppings and spreads that will take you back to grandma's kitchen

WAFFLE BAR

belgian waffles prepared freshly in front of your guests by a uniformed chef with your choice of 5 toppings. topping choices include syrup, butter, fresh fruits, whipped cream, or nuts

YOGURT PARFAIT STATION

perfect for brunch or business meetings! guests can combine vanilla yogurt with their favorite combinations for a parfait. choices of mix-ins include granola, freshly sliced fruit, and nuts



starters

SOUP SHOOTERS

your choice of 3 chilled or room temperature soups, beautifully displayed in a variety of shot glasses

SALAD STATION

perfect for cocktail hour! choose up to three handcrafted salads to be displayed and served in individual glasses

STATIONS MENU

main dishes

CARVING STATION

choice of top round of beef, smoked or glazed ham, roasted breast of turkey or pork loin. served freshly carved by a uniformed chef. includes selection of our housemade breads and condiments

SLIDER STATION

choice of two types of slider sized entrées for guests to customize with toppings. choices include hamburgers, hot dogs, bratwurst, bbq, or come up with your own

FRIED GREEN TOMATO STATION

a taste of grainger county! breaded green tomatoes are pan fried for guests on site by a uniformed chef. choice of 5 toppings and condiments

LOW COUNTRY SHRIMP BOIL

also known as frogmore stew in charleston, this traditional low country shrimp boil w/ large shrimp, corn on the cob, new red potatoes, andouille sausage boil is seasoned with old bay and served hot straight onto the table

PASTA STATION

choice of two pastas, two sauces, and five toppings are customized by each guest and prepared to order by a uniformed chef. served with freshly baked breadsticks

STARCHTINI STATION

we started out calling this a mashed potato martini station but it is so much more than that! choose two "starches" and five toppings for guests to customize their own, served by a uniformed chef. choices of starches include white or sweet potatoes, variety of grits, variety of macaroni and cheeses

sweets

ICE CREAM SUNDAE BAR

your choice of ice cream flavor served by a uniformed chef. choice of 5 toppings for guests to customize their own

KRISPY KREME DOUGHNUT STATION

krispy kreme doughnuts served warm by a uniformed chef. choice of 5 toppings for guests to customize their own

TORCHED BACON S'MORES STATION

you didn't know bacon went with a s'more until you tried this! graham cracker and bacon are combined, dipped in chocolate, and a uniformed chef adds marshmallow crème and blowtorches it to the guests preference

DINNER MENU



DINNER MENU

choice of salad, bread, meat, starch and vegetable

salad

CAESAR SALAD

crisp romaine lettuce with seasoned croutons, parmesan cheese and a creamy caesar dressing

GARDEN SALAD

fresh iceberg lettuce with a variety of sliced vegetables and your choice of two dressing

MIXED GREEN SALAD

spring mix greens with your choice of fruit, nuts, cheese, and two salad dressings

FRUIT SALAD

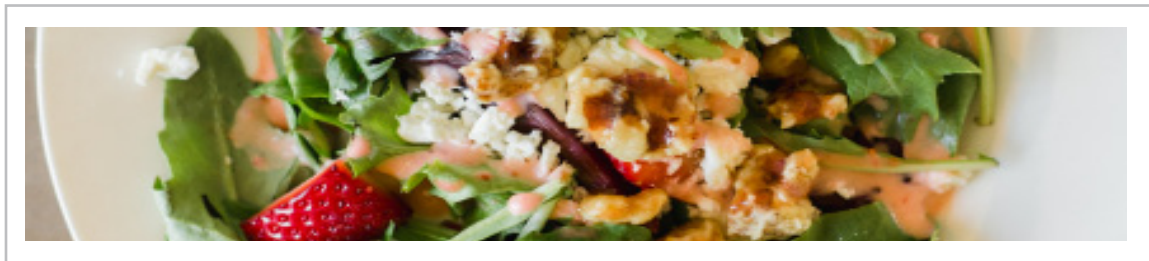
freshly sliced mixed seasonal fruit

PASTA SALAD

multi-colored rotini pasta tossed in a zesty italian dressing alongside sliced vegetables

THREE CHEESE TORTELLINI SALAD

cheese filled tortellini with cheddar cheese, diced vegetables, and a parmesan dressing



bread

HOMEMADE POTATO YEAST ROLLS

prepared, proofed, and baked in-house. basted with butter and served freshly prepared with butter and served freshly prepared

PIMENTO CHEESE BISCUITS

southern homemade pimento cheese baked into freshly prepared biscuits

SWEET POTATO BISCUITS

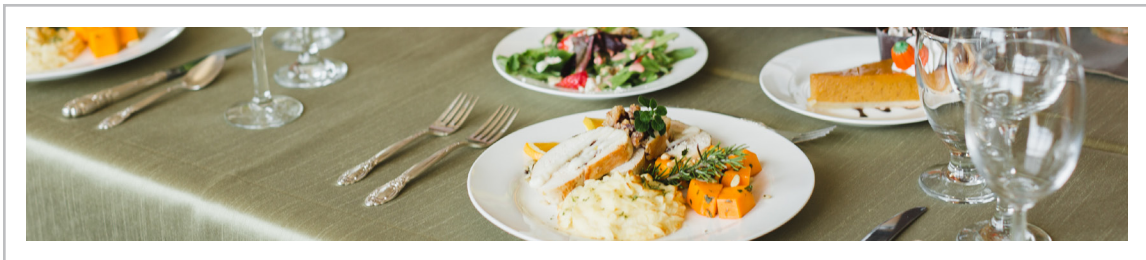
freshly baked southern recipe of sweet potatoes, brown sugar, and butter

DINNER MENU

choice of salad, bread, meat, starch and vegetable

meat

SLICED TOP ROUND OF BEEF	oven roasted top round of beef with a hearty brown sauce
PULLED POT ROAST	slow roasted. accompanied with succulent new potatoes, carrots, and celery
OVEN BAKED GLAZED CHICKEN BREAST	lightly marinated breast of chicken baked to perfections and lightly glazed
CHICKEN CORDON BLEU	tender white meat chicken rolled with swiss cheese and smoked ham. lightly breaded and oven baked and topped with a white champagne sauce
CRANBERRY STUFFED CHICKEN	chicken breast stuffed with a classic cranberry stuffing, topped with a champagne sauce
CHICKEN FLORENTINE	chicken breast stuffed with a savory spinach blend and covered in a champagne sauce
CHICKEN MARSALA	lightly breaded chicken breast braised with marsala wine and mushrooms
HAWAIIAN CHICKEN	grilled citrus marinated chicken breast served with sliced pineapples in a pineapple glaze
OVEN ROASTED TURKEY BREAST	oven roasted turkey breast, sliced, and served with a brown gravy
HONEY GLAZED HAM	tender ham basted with a honey glaze, served sliced
PORK TENDERLOIN	slow roasted pork tenderloin, sliced, served alongside your choice of fruit chutney or salsa



DINNER MENU

choice of salad, bread, meat, starch and vegetable

potatoes, pasta or rice

COMPANY MASHED POTATOES	idaho potatoes are peeled, boiled, mashed, and blended with butter and sour cream
GARLIC MASHED POTATOES	idaho potatoes are peeled, boiled, mashed, and blended with butter and garlic
HASHBROWN CASSEROLE	shredded potatoes in a smooth cheddar cream sauce
MACARONI AND CHEESE	elbow macaroni pasta is blended with natural sharp cheddar cheese and melted into a smooth, creamy sauce
MIXED WILD RICE WITH HERB SEASONINGS	fluffy long grained wild rice blended with a mix of herb seasonings
RE-STUFFED BAKED POTATOES	baked potatoes stuffed with sour cream, butter, chives, and topped with cheddar cheese
ROASTED DILL AND BASIL NEW POTATOES	quartered new potatoes roasted, tossed in butter, dill, and basil
SCALLOPED POTATOES	rich, creamy, cheesy
SWEET POTATO CASSEROLE	classic recipe of sweet potatoes topped with a brown sugar and nut crunch



DINNER MENU

choice of salad, bread, meat, starch and vegetable

vegetable

BROCCOLI CASSEROLE	broccoli florets with a creamy mushroom sauce and a crunchy topping
CABBAGE CASSEROLE	cabbage with a cheddar celery sauce and a crisp cracker crust
COPPER PENNY CARROTS	sliced carrots glazed with a sweet, tangy sauce
CORN PUDDING	whole kernel corn prepared in a traditional southern way
CUT CORN	tender whole kernel corn with a creamy butter glaze
COUNTRY ITALIAN GREEN BEANS	italian green beans sautéed with onions, bacon, and garlic
CREAM SPINACH WITH ARTICHOKE	one of our signature items! diced spinach and artichokes combined into a family recipe
GREEN BEAN CASSEROLE	traditional green bean casserole topped with crunchy onion rings
MIXED VEGETABLES	fresh broccoli, cauliflower, and carrots steamed with butter
SAUTÉED MUSHROOMS	pan sautéed mushrooms with white wine and herbs
SQUASH CASSEROLE	summer squash and zucchini in a classic cream sauce with a cornbread topping
SQUASH MEDLEY	summer squash, zucchini, tomato, and parmesan cheese. a summer treat any time of the year

