

inspired events



intimate soirees

Hors D'oeuvres

Classic Options

Artichoke Parmesan in
Phyllo Cups

Basil Deviled Eggs

BLT Bites with Pesto Mayo

Brie & Cranberry Cups with
Rosemary

Caprese Skewers with
Balsamic Glaze

Chicken Salad in Phyllo Cups

Classic Hummus with
Pickled and Fresh Vegetables

Cold Spinach Dip with
Fresh Vegetables & Chips

Goat Cheese & Blackberry Crostini
with Honey Drizzle

Kale & Caramelized Onion Dip

Pimento Cheese Toast with
Bacon Jam

Spinach Puffs

White Cheddar Wafers

Signature Options

Brie & Walnut Phyllo Cups with
Fig Jam

Fig Toast, House-made Ricotta,
Pistachios, Local Honey

Ginger Marinated Tuna on
Cucumber with Siracha Aioli

Ham & Brie Biscuits with
Thyme Butter

Lump Crab Salad on Crostini

Mini Crabcakes with
Comeback Sauce

Shrimp and Sausage Skewers

Smoked Salmon Dip with
Bagel Chips

Truffled Wild Mushroom and
Goat Cheese in Phyllo Cups

bythetrackscatering.com

(865) 851-7773

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Classic Salads

Arugula
Mandarin Oranges
Sliced Almonds
Shaved Parmesan
Honey Orange Vinaigrette

Chopped Lettuce
Shredded Carrots
Sliced Cucumber
Grape Tomatoes
Shredded Cheddar Cheese
Croutons
Buttermilk Ranch
or
Seasonal Vinaigrette

Baby Kale
Roasted Butternut Squash
Apples Threads
Toasted Walnuts
Crumbled Goat Cheese
Sherry Vinaigrette



Signature Salads

Arugula
Marinated Beets
Crumbled Goat Cheese
Toasted Walnuts
Apple Cider Vinaigrette

Arugula
Shaved Parmesan
Mixed Olives
Toasted Pine Nuts
Lemon Thyme
Vinaigrette

Mixed Baby Greens,
Sliced Red Grapes, Cashews,
Dried Cranberries,
White Balsamic Vinaigrette



Wedge Salad with
Iceberg Lettuce
Roasted Tomatoes
Chopped Bacon
Roquefort Crumbles
Caramelized Onions
Balsamic Reduction
Buttermilk Ranch Dressing

Mixed Greens
Fresh Berries
Spiced Pecans
Roquefort Crumbles
Citrus Vinaigrette



Chopped Romaine
Shaved Red Onion
Sliced Cucumber
Grape Tomatoes
Chopped Egg
Roquefort Crumbles
Crispy Shallots
Creamy Lemon Basil
Vinaigrette

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Seasonal Salads

(Spring/Summer)

Butter Greens
Red Oak Lettuce
Spring Peas
Sliced Radish
Feta Crumbles
Sliced Cucumbers
Shaved Carrots
Crispy Country Ham
Lemon Vinaigrette



Heirloom Tomatoes
Local Peaches
Sliced Cucumber
Shaved Red Onion
Basil Vinaigrette

(Fall/Winter)

Arugula
Sliced Pear
Goat Cheese Crumbles
Dried Cranberries
Toasted Pecans
Apple Cider Vinaigrette



Mixed Fall Greens
Baby Kale
Roasted Delicata Squash
Apple Threads
Pomegranate Seeds
Candied Walnuts
Sherry Vinaigrette



Dual Entrée Options Available

Beef

Center Cut Grilled Sirloin Filet with Red Wine Jus

Filet of Beef with Roasted Garlic Herb Butter

Herb Roasted Sliced Beef Tenderloin with Horseradish Sauce

Marinated Grilled Flat Iron Steak with Chimichurri

Smoked Beef Brisket with B'bque Sauce

Chicken

Buttermilk Southern Fried Chicken

Marinated Grilled Chicken with Citrus Herb Butter

Smoked Chicken Thighs with White B'bque Sauce

Smoked Chicken Wings with White B'bque Sauce

Springer Mountain Herb Roasted Airline Chicken Breast

Pork

Braised Pork Cheek with Kimchi

Herb Roasted Pork Tenderloin with Creole Mustard Sauce

Pulled Pork with B'bque Sauce

Sweet Tea Brined Pork Loin with Red Onion Jam

Seafood

Cedar Planked Salmon

Crabcakes with Comeback Sauce

Grilled Grouper with Lemon Caper Beurre Blanc MKT PRICE

Grilled Salmon with Preserved Lemon and Parsley

Shrimp 'n Grits with Conecuh Sausage

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Sides

Mixed Potato Gratin
(Russet and Sweet Potato, Gruyere,
Cream, Thyme)

Potato Hash with
Whole Grain Mustard

Roasted Fingerling Potatoes with
Benton's Bacon & Caramelized Onions

Skillet Potatoes & Onions

Sorghum Sweet Potatoes

Tri-Colored Roasted Potatoes

Baked Potato Bar:
Butter, Sour Cream,
Green Onions,
Bacon Crumbles, Cheese

Housemade Truffle Parmesan Fries

Twice Baked Potato Casserole with Chives

Whipped Yukon Gold Potatoes

Four Cheese Mac 'n Cheese with
Panko Crust

Truffle Mac 'n Cheese

White Cheddar Mac 'n Cheese

Basmati Rice

Parmesan Grits

Tri-Colored Quinoa

Wild Rice Pilaf with Slivered Almonds

Roasted Root Vegetables

Collard Greens

Roasted Brussels Sprouts with
Benton's Bacon & Shallots

Roasted Brussel Sprouts with
Toasted Almond Vinaigrette

Fresh Green Beans with
Preserved Lemon &
Roasted Tomatoes

Haricot Vert with Shallots

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Southern Style
Green Beans

Corn Succotash

Cowboy Baked Beans

Creamed Corn

Curry Carrots

Parmesan Spinach

Roasted Broccolini

Grilled Vegetables with
White Balsamic Glaze

Roasted Summer Squash with
Parmesan Cheese

Apple Cabbage Slaw

Mexican Roasted
Corn Salad

Potato Salad

Spicy Napa Slaw

Sweet Potato & Black Bean Salad

Bread

Artisan Bread

Cheddar Biscuits

Jalapeño Cheddar
Corn Muffins

Soft Rolls

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Desserts

By The Tracks
Signature Cookie

Double Chocolate Cookie

Salted Caramel Cookie

Thumbprint Cookie

Double Chocolate Brownie with
Fudge Icing

White Chocolate
Pistachio Blondie

Banana Pudding

Apple Tart

Buttermilk Pie

Chocolate Chess Pie

Key Lime Tart

Sorghum Pecan Pie

Assorted Mini Cupcakes

Dark Double Chocolate Cake

Flourless Chocolate Torte

Lemon Olive Oil Pound Cake with
Seasonal Berries

Strawberry Basil Cake

Double Chocolate Brownie with
Vanilla Ice Cream &
Caramel Sauce

Apple Crisp with
Vanilla Bean Ice Cream

Creme Brulee

White Chocolate Bread Pudding with
Bourbon Pecan Sauce

Menu pricing and food availability subject to change