



Banquet Menus

Prices do not include 20% gratuity and 11.25% food tax

2021 menus

PLATED BREAKFAST MENU

(Prices does not include 20% gratuity and 11.25% tax)

Plated Breakfast includes:
Bakery Basket of fresh Pastries & Muffins, Assorted Jams,
Southern Style Home Fries, Cup of Fresh Fruit, Biscuits and Butter, Freshly Brewed Coffees,
Chilled Orange or Apple Juice and Select Teas

Choose from the following:

THE AMERICAN CLASSIC BREAKFAST

Cinnamon Swirl French Toast, Hickory Smoked Bacon or Sausage (Patty or Link) \$ 12.75

THE COUNTRY BREAKFAST

Fresh Scrambled Eggs or Fluffy Cheese Omelet, Hickory Smoked Bacon or Sausage (Patty or Link) \$ 12.75

THE HEARTY AMERICAN BREAKFAST

Western Omelet with Monterrey Jack and Cheddar Cheeses topped with Salsa, Hickory Smoked
Bacon or Sausage (Patty or Link) \$ 13.50

THE SMOKY MOUNTAIN BREAKFAST

Fresh Scrambled Eggs or Fluffy Cheese Omelet, Country Ham and Redeye Gravy \$13.50

THE TENNESSEE PRIDE

Southern Eggs Benedict with Fried Green Tomato, Bacon, Poached Egg and Hollandaise \$ 13.50

THE EDGEWATER BREAKFAST BUFFET

(Prices does not include 20% gratuity and 11.25% tax)

Buffet Breakfast includes Bakery Basket of Fresh Pastries and Muffins, Assorted Jams, Butter, Country Sausage
and Bacon, Southern Style Home Fries, Fresh Fruit, Biscuits and Gravy, Fresh Brewed Coffees, Orange Juice,
Apple Juice and Select Teas

Choose One of the Following:

Fresh Scrambled Eggs
Cinnamon Swirl French Toast
Banana Nut French Toast with Caramel Sauce
Greek Bake
Quiche- Choose Bacon and Swiss or Spinach, Onion and Cheese
Breakfast Casserole - Eggs, Bacon, Onions, Sausage and Cheese
Mexican Breakfast Casserole - Chorizo, Eggs, Cheese, Onion, Peppers Topped with Picante Sauce
Corned Beef Hash with Baked Eggs
\$15.99

ADD: Chef Attended Omelet or Pancake Station for \$3.99 more per person

Requires On-Site Chef at \$35.00 per hour minimum 2 hours

ADDITIONAL ENHANCEMENTS MAY BE ADDED ANY BREAKFAST

- Country Ham and Redeye Gravy \$ 4.25 per person
- Creamy Stone Ground Grits \$ 1.50 per person
- Creamy Stone Ground Grits with Sharp Cheddar \$ 2.25 per person
- Virginia Sweet Ham \$ 3.25 per person
- Oatmeal with Brown Sugar and Raisins \$2.50 per person
- Bruschetta with Orange Marmalade and Cream Cheese \$3.75 per person
- Breakfast Burritos – Western, Mexican or Veggie \$3.75 per person
- Buttermilk Biscuits \$ 2.25 per person
- Sausage or City Ham Biscuits \$2.25 per person
- Country Ham Biscuits \$2.95 per person
- Ham or Bacon and Egg Croissant \$2.95 per person
- Bagels and Cream Cheese \$2.95 per person
- Bagels, Cream Cheese and Smoked Salmon \$4.95 per person
- Assorted Yogurts \$3.00 per person
- Assorted Cold Cereals and Milk \$3.00 per person
- Assorted Danish Pastries \$4.00 per person
- Grapefruit Half \$ 1.50 per person
- Breakfast Bars \$2.50 per person
- English Muffins \$2.25 per person

Turkey Sausage available upon request

The Smoky Mountain Continental Breakfast

- Pastries and Muffins,
- Assorted Jams, Butter,
- Fresh Seasonal Fruit Platter,
- Freshly Brewed Regular Coffee, Select Teas, and Chilled Juices
- \$10.50 per person**

Healthy Choice Continental Breakfast

- Bran Muffins
- Vanilla Yogurt & Granola
- Whole Bananas & Apples & Sliced Fresh Fruit
- Hard Boiled Eggs
- Orange Juice
- Regular/Decaf Coffee
- \$13.50 per person**

Sweet Rewards Continental Breakfast

- Assorted Donuts
- Bagels & Cream Cheese
- Assorted Muffins
- Fresh Seasonal Fruit Platter
- Orange Juice
- Regular/Decaf Coffee
- \$12.75 per person**

Brunch Buffet Menu

Includes Coffee and Iced Tea

Available 10 AM - 2 PM

\$19.95

Choose One

Cinnamon Swirl French Toast, Bakery Basket, English Muffins, Biscuits & Gravy

Choose One

Quiche Lorraine, Spinach and Onion Quiche,
Breakfast Casserole of Eggs, Bacon and Sausage, Scrambled Eggs,
Mexican Breakfast Casserole - Chorizo, Eggs, Cheese, Onion, Peppers Topped with Picante Sauce

Choose One

Shepherd's Pie, Chicken Pot Pie, Honey Glazed Ham, Turkey Hot Brown
Beef Tips in Puff Pastry, Chicken and Broccoli in Puff Pastry
Grilled Salmon with your choice of Sauce,
Mushroom Bolognese

Choose Two

Polenta, Glazed Carrots, Rice Pilaf, Buttered Corn, Home Fries
Potato Casserole, Spinach Casserole,
Mashed Potatoes, Southern Green Beans
Garlic Cheese Grits, Sweet Soy Green Beans, Macaroni and Cheese,
Green Beans Amandine
Peas and Mushrooms, Garlic Roasted Potatoes, Buttered Bliss Potatoes, Broccoli with Cheese Sauce,
Wild and Long-Grain Rice, Marinated Grilled Vegetable Display,
Corn Pudding (with cornmeal)

Choose Two

Pasta Salad, Fruit Platter, Potato Salad, Garden Salad, Caesar Salad, Spinach Salad, Salad,
Pears, Greens & Walnut Salad, Cornbread Salad

You May Substitute for the Egg Dish at an increased Price Per Person
(Minimum of 25 Guests)

Chef Attended Omelet Station – add -\$4.00 per person****

Chef - \$35.00 per hour

**Enhance your buffet with a Chef's Carving Station
add to the per person price for the following entrees:**

Virginia Ham \$6.25

Smoked Turkey Breast \$6.25

Sirloin Tri-Tip \$ 8.75

Roasted Beef Brisket \$ 8.75

Prime rib Au Jus \$13.75

Beef Tenderloin \$16.75

Add Dessert for \$4.50 Per Person

PLATED LUNCH MENU

Plated Lunches Include Server Poured Iced Tea and Coffee
Add a below choice of Dessert to any lunch for \$4.25 upcharge
(Prices does not include 20% gratuity and 11.25% tax)

Grilled Chicken Caesar Salad - \$14.95 per person

Charbroiled chicken served on fresh chopped romaine leaves that have been tossed with traditional Caesar dressing, Parmesan cheese and topped with Croutons.
Served with fresh baked roll and butter.

Croissant Club Combo - \$14.95 per person

Sliced ham and turkey with bacon, lettuce and tomato on a flaky croissant.
Served with a cup of Soup du Jour, potato chips and a pickle spear.

Breast of Chicken - \$16.50 per person

Marinated breast of chicken, baked, then topped with a white wine mushroom sauce. Served on rice pilaf with choice of vegetable**. Accompanied with rolls & butter, a tossed salad and choice of dressing.

Roast Beef - \$16.50 per person

Choice roasted beef, thinly sliced, topped with a mushroom Madeira sauce. Served with mashed potatoes and choice of vegetable**. Accompanied with rolls & butter, a tossed salad and choice of dressing.

Roasted Turkey - \$16.50 per person

Slow roasted turkey breast, thinly sliced, on cornbread dressing with turkey gravy. Served with mashed potatoes and choice of vegetable**. Accompanied with rolls & butter, a tossed salad and choice of dressing.

Vegetable choices:

Broccoli with Cheese Sauce
Green Beans Almandine
Southern Style Green Beans (contains ham)
Broccoli, Cauliflower and Carrot Medley
Baby Carrots (Buttered & Honey Glazed)
Buttered Corn
Fire Roasted Corn
Sugar Snap Peas
Zucchini, Squash and Pepper Medley

Dessert choices: (NOT INCLUDED) ADD \$4.25

Homemade Apple Pie
Double Chocolate Cake
Chocolate Cream Pie
Pecan Pie
Coconut Cream Pie
Carrot Cake
Red Velvet Cake
Cheesecake (Traditional)
Cobblers: Apple, Peach, Cherry or Blackberry

LUNCH BUFFET MENU

(Prices does not include 20% gratuity and 11.25% tax)

Light Lunch Buffet - \$14.99 per person

Includes one entrée and one salad and from the following options. Served with fresh baked rolls and butter (unless “croissant” option is chosen) and Choice of Fresh Baked Cobbler for dessert (Apple, Peach, Cherry or Blackberry).

Entrée Choices

Deli Style Cold Cuts (Ham, Turkey and Roast Beef) and Cheeses on Croissant (Includes lettuce, tomato and condiments)

Chicken Salad Croissants (Includes lettuce and tomatoes)

Grilled Chicken with Wild Rice

Roasted Turkey with Dressing

Burgundy Beef Tips with Rice

Lasagna (Regular or Vegetable)

Baked/Fried Catfish with Wild Rice

Baked Ham with Pineapple Sauce

Salads

Cucumber and Tomato Salad

Tossed Salad with Dressings

Potato Salad

Fruit Salad

Baked Potato (with butter)

Cole Slaw

Pasta Salad with Vegetables

Spinach Salad with Warm Bacon and Mushroom Dressing

Additional Salad \$2.75 per person

Additional Vegetable \$2.75 per person

Additional Meat \$3.75 per person

Meeting Planners Choice

Soup, Sandwich & More Buffet

Sliced Turkey, Ham and Roast Beef
Assorted Hoagies and Croissants
American and Swiss Cheese
Sliced Onion, Lettuce & Tomato
Fresh Seasonal Fruit Tray
Choice of Homemade Soup (see below for selections)
Country Potato Salad
Creamy Cole Slaw
Pickles
Chef's Dessert
Coffee and Iced Tea
\$17.99 per person

Hot Potato Bar

Baked Potato
Butter, Sour Cream, Shredded Cheese Blend, Cheddar Cheese Sauce,
Bacon Bits and Chives
Tossed Salad
Choice of Homemade Soup (see below for selections)
Chef's Dessert
Coffee and Iced Tea
\$15.95 per person

Choices of Homemade Soup:

Broccoli & Cheese, Home Style Vegetable Corn Chowder, Country Ham & Bean, Cream of Potato & Leek, Cream of Wild Mushroom, Potato, Bacon, Red Pepper & Bean, Beef Pepper Pot, Cream of Vegetable, Smoked Chicken Tortilla, Roma Tomato Basil Bisque

Taco Buffet

Seasoned Taco Beef
Shredded Lettuce, Diced Tomatoes, Onion and Jalapeno Peppers
Sour Cream and Grated Cheese Blend
Guacamole and Salsa
Refried Beans
Cheddar Cheese Sauce
Hard Shell and Soft Tacos
Chef's Dessert
Coffee and Iced Tea
\$15.95 per person

SLIDER BUFFET

Choose Three Different Sandwiches on Slider Buns

BBQ Beef Brisket, Grilled Chicken, Asian BBQ Pork, Cheeseburgers

Vegetarian Options - Spicy Black Bean Pattie or Goat Cheese with Cucumber, Red Onion, Mixed Greens and Basil Mayo

Served with Country Slaw, Asian Slaw, Parmesan Roasted Red Potatoes, Deviled Eggs, Mayonnaise, Mustard, Ketchup

Specialty Chips, Gourmet Cookies, Fresh Fruit

Regular/Decaf Coffee, Unsweetened Iced Tea and Ice Water

\$16.99

Add Soup for \$3.50 per person

(see previous page for soup selections)

BOXED LUNCHES

(Prices does not include 20% gratuity and 11.25% tax)

Traditional Boxed Lunch - \$12.50 per person

Choose One Sandwich: (Choice of one meat only for orders under 25 ppl.)

Roast Beef, Ham, or Turkey on Hoagie Roll (includes: lettuce, tomato & pickle)

OR

Cold Fried Chicken (2 pieces)

Choose One Salad:

Red Potato Salad

Pasta Salad

Macaroni Salad

Fresh Fruit Salad

Carrot Raisin Salad

Also Includes:

Chips

Chocolate Chip Cookie

Soft Drink or Bottled Water

Condiment, Napkin & Cutlery

Grab-n-Go Boxed Wraps - \$12.95 per person

(Includes: one salad, chips, Chef's Special Brownie, Soft Drink or Bottled Water)

Marinated Grilled Vegetable Wrap, Baby Spinach, Roasted Garlic Hummus Tapenade

Chicken Salad Wrap with Chiffonade of Romaine

Premier Boxed Lunches - \$13.95 per person

Choice of One Meat: Smoked Turkey, Smoked Pork Loin or Smoked Roast Beef

Served on Foccacia Bread with Pesto Mayonnaise

Seasonal Fruits and Berries, Zesty Pasta Salad, Chocolate Caramel Brownie

Soft Drink or Bottled Water

PLATED DINNER MENU

Plated Dinners Include Choice of Tossed Garden Salad or Classic Caesar Salad, Fresh Baked Rolls & Butter, Choice of Dessert and Coffee, Water & Iced Tea

(Prices does not include 20% gratuity and 11.25% tax)

*Vegetable and Dessert Choices Listed on Following Page

Chicken Cordon Bleu - \$25.95 per person

Breast of chicken wrapped around ham and Swiss cheese. Lightly breaded, and oven baked. Topped with hollandaise sauce. Served with rice pilaf and choice of vegetable.

Chicken Chardonnay - \$24.95 per person

Breast of chicken topped with a delicate white wine sauce and sautéed mushrooms. Served with rice pilaf and choice of vegetable.

Prime Rib - \$36.95 per person

Choice cut of slow roasted prime rib (8oz.), with horseradish sauce and au jus. Served with baked potato (butter and sour cream) and choice of vegetable.

Ribeye Steak - \$35.95 per person

USDA choice ribeye (8oz.), charbroiled, topped with sautéed mushrooms. Served with baked potato (butter and sour cream) and choice of vegetable.

Filet Mignon - \$39.95 per person

Charbroiled beef tenderloin (6oz.), topped with Béarnaise sauce. Served with baked potato (butter and sour cream) and choice of vegetable.

Apple Rosemary Pork Loin - \$25.95 per person

Slow cooked pork loin with Applejack Cream Sauce. Served with smashed potatoes and choice of vegetable.

“Cajuned” or Grilled Salmon - \$28.50 per person

Served with rice pilaf and choice of vegetable.

Baked Tilapia - \$26.95 per person

Oven Baked, topped with a lemon Chablis sauce. Served with rice pilaf and choice of vegetable.

Plated Dinner Menu (cont)
SALAD, VEGETABLE & DESSERT SELECTIONS

Choice of Salad:

Mixed Green Salad with Dressings	Caesar Salad
Cornbread Salad	Red Potato Salad
Romaine & Broccoli Salad	Cole Slaw
Pasta Salad	Waldorf Salad
Italian Tomato Salad	Cucumber Salad
Macaroni Salad with Ham & Peas	Fruit Salad
Spinach Salad with Warm Bacon and Mushroom Dressing	

Choice of Vegetables:

Sauteed Burgundy Mushrooms	Wild or Classic Rice Pilaf
Buttered Noodles	Creamed Spinach
Broccoli with Cheese Sauce	Macaroni & Cheese
Green Beans Almondine	Corn Cobettes
Southern style Green Beans (contain ham)	Stir-Fried Vegetables
Zucchini, Squash and Pepper Medley	Julienne Vegetables
Broccoli, Cauliflower and Carrot Medley	Snap Peas
Baby Carrots (Buttered or Honey Glazed)	Candied Yams
Asparagus Spears with Red Pepper Pesto	Baked Beans
Roasted Sweet Potatoes with Brown Sugar	Spinach Casserole
Potatoes: Mashed, Roasted Red, Buttered New, Baked & Au Gratin	

Choice of Desserts:

CAKES

Red Velvet, Chocolate, Coconut, Pineapple Upside Down, Carrot Cake, German Chocolate Cake

PIES

Apple Pie, Chocolate Cream, Chocolate Meringue, Coconut Cream, Southern Pecan, Pumpkin, Peach, Banana Cream and Cherry

COBBLERS

Apple, Peach, Cherry & Blackberry

OTHER YUMMY DESSERTS – Additional \$1.50 per person

Apple Dumpling with Caramel Sauce, Milk Chocolate Mousse, Cheesecake, White Chocolate Raspberry Cheesecake, Lemon Italian Cream, Pineapple Upside Down, Lemon Berry Mascarpone, Banana Pudding, Coconut Pudding, Bread Pudding

The Edgewater Buffet

Create your own special meal... Included in your meat choice: choice of two salads, choice of two vegetables, choice of dessert, roll and beverages including unsweetened ice tea and coffee

(Prices does not include 20% gratuity and 11.25% tax)

One Meat Buffet	\$23.95 per person
Two Meat Buffet	\$26.95 per person
Three Meat Buffet	\$29.95 per person

ENTRÉE CHOICES

Tender Roast Beef with Gravy
Southern Fried Chicken
Boneless Chicken Breast, Herb Roasted or Choice of Sauce -Roasted Red Pepper Cream
with Spinach and Mushrooms, Teriyaki, Barbeque, Chardonnay, or Lemon Pepper
Virginia Ham with Raisin Brown Sauce
Roasted Pork Loin, Choice of Sauce (Applejack Cream, Merlot, White Wine Mustard,
Cumberland)
Roasted Turkey Breast with Southern Style Cornbread Dressing & Pan Gravy
Sirloin Tips in Burgundy Sauce
Grilled Salmon with Mango Sauce
Lasagna (Choose from Regular, Vegetarian)
Grilled Maple Chipotle Pork Chops
Salisbury Steak with Gravy
Chicken and Dumplings
Chicken Pot Pie
Southern Fried Catfish
Country Fried Steak, Cream or Brown Gravy
Parmesan Encrusted Chicken Breast with Sundried Tomato Cream
Fettuccine with Tomato Artichoke Alfredo (can be Vegan or Vegetarian)

(see following page for salad, vegetable and dessert choices)

Choice of Salad:

Mixed Green Salad with Dressings	Caesar Salad
Cornbread Salad	Red Potato Salad
Romaine & Broccoli Salad	Cole Slaw
Pasta Salad	Waldorff Salad
Italian Tomato Salad	Cucumber Salad
Macaroni Salad with Ham & Peas	Fruit Salad
Spinach Salad with Warm Bacon and Mushroom Dressing	

Choice of Vegetables:

Sauteed Burgundy Mushrooms	Wild or Classic Rice Pilaf
Buttered Noodles	Creamed Spinach
Broccoli with Cheese Sauce	Macaroni & Cheese
Green Beans Almondine	Corn Cobettes
Southern style Green Beans (contain Pork)	Stir-Fried Vegetables
Zucchini, Squash and Pepper Medley	Julienne Vegetables
Broccoli, Cauliflower and Carrot Medley	Snap Peas
Carrots (Buttered or Honey Glazed)	Candied Yams
Asparagus Spears with Red Pepper Pesto	Baked Beans
Roasted Sweet Potatoes with Brown Sugar	Spinach Casserole
Potatoes: Mashed, Roasted Red, Buttered New & Au Gratin	

NOTE: Substitutions - \$1.50 additional per person for swapping a salad for a side or Side for a salad

DESSERTS – 1 Choice only – Unless numbers are over 50 ppl.

- Cobblers: Apple, Peach, Cherry or Blackberry
- Pecan Pie (Southern or Chocolate)
- Pies (Apple, Chocolate Cream, Coconut Cream or Key lime)
- Cakes (Double Chocolate, Red Velvet or Carrot)
- Cheesecake (Traditional)

Extra Salad	\$3.25 per person
Extra Dessert	\$3.50 per person
Extra Vegetable	\$3.50 per person

Note: Special Dietary Meals - All Vegetarian, Vegan and Gluten Free Meals will a 50% cost upcharge.

SMOKY MOUNTAIN BAR-B-QUE FEAST

**Includes Baked Beans, Potato Salad, Cole Slaw, Rolls & Butter and Beverage
Station Featuring Iced Tea and Coffee**

(Prices does not include 20% gratuity and 11.25% tax)

BBQ Buffet

One Meat Cookout Buffet	\$22.95
Two Meat Cookout Buffet	\$24.95
Three Meat Cookout Buffet	\$26.95

Entrée Choices

BBQ Pork Ribs
BBQ Pork (White or Red style)
BBQ Beef Brisket
BBQ Chicken (bone in breast)
Smoked Turkey
Smoked Roast Beef

Dessert

(Choice of One)

Cobblers: Cherry, Peach, Apple or Blackberry

INDOOR PICNIC

(Prices does not include 20% gratuity and 11.25% tax)

\$15.95 Per Person

Includes:

- **Choice of Two Meats:** Angus Beef Hamburgers (1/3 lb), All Beef Hotdogs or Pulled BBQ Pork
- Baked Beans
- Potato Salad
- Cole Slaw
- Lettuce, Tomatoes & Onions (with Hamburgers)
- Cheese (with Hamburgers)
- Relish
- Mayonnaise, Mustard & Ketchup
- Iced tea
- Lemonade
- Add BBQ Chicken Breast \$3.75 per person

Served with choice of Peach, Cherry, Apple or Blackberry Cobbler

Hawaiian Luau Buffet

*Includes Choice of Three Salads, Stir Fried Rice,
Steamed Fresh Vegetables, Two Desserts, Rolls with Butter
and a Beverage Station Featuring Iced Tea and Tropical Island Punch.*

One Entrée	\$23.99
Two Entrees	\$26.99
Three Entrees	\$29.99

Entrees

Sweet and Sour Chicken
Chicken with Kahlua and Cream Sauce
Island Pork Loin
Tropical Mahi Mahi
Ham with Pineapple Rings and Glaze
Asian Pulled Pork
Stir-Fried Beef

Salads

Tropical Fruit Salad in a Carved Watermelon
Tossed Green Salad with Ginger Sesame Seed Dressing
Hawaiian Pasta Salad
Spinach and Mandarin Orange Salad
Curried Rice Salad
Tropical Ham Salad
Broccoli & Romaine Salad with feta, Sundried Tomatoes, Mandarin Oranges with
Orange Honey Vinaigrette

Desserts

Pineapple Upside Down Cake
Mahalo Coconut Pudding

SOUTHERN STYLE BUFFET DINNER

Create your own special meal: Included in your meat choice, choice of three salads, choice of three vegetables, Choice of two breads, choice of dessert, and beverage station featuring sweet & unsweetened iced tea and coffee.

(Prices does not include 20% gratuity and 11.25% tax)

One Entrée Choice \$25.95 per person
Two Entrée Choices \$28.95 per person
Three Entrée Choices \$31.95 per person

NOTE: ADD \$1.50 PER PERSON FOR SUBSTITUTING SALAD FOR SIDE OR SIDE OR SALAD

ENTRÉE CHOICES

Meatloaf
Crispy Fried Chicken Breast
Burgundy Beef Tips
(Tenderloin Tips in Burgundy Sauce)
Southern Pork Chops with Gravy
Tender Beef Brisket
(Mid-Western Choice Roast Beef, Thinly Sliced, Topped with Brown Gravy)
Roasted Turkey
(Slow Roasted Turkey Breast Served on Cornbread Dressing with Pan Gravy)
Chicken and Dumplings
Virginia Ham with Fruit Sauce
Herb Roasted Bone-in Chicken Breast
Fried Catfish

SALADS – (Choose Three)

Coleslaw
Fruit Salad
Macaroni Salad
Southern Potato Salad
Marinated Vegetable Salad
Spinach Salad with Warm Bacon and Mushroom Dressing
Cucumber, Tomato and Onion Salad with Balsamic Vinegar
Fresh Garden Salad
With choice of two house-made dressings
*Chipotle Ranch, Honey Mustard, Italian, Toasted Sesame,
Thousand Island or Traditional Ranch

Bread

(Choose Two)

Biscuits, Cornbread or Yeast Rolls (served with whole butter)

Side Dish Choices (Choose Three)

Baked Macaroni and Cheese
Black-eyed Peas
Buttered Corn
Cabbage
Candied Yams
Collard Greens
Cornbread Dressing
Deviled Eggs
Grit Cakes
Grits
Herb Roasted Red Potatoes
Lima Beans
Pinto Beans
Red Beans & Rice
Rice & Gravy
Southern Green Beans
Squash Medley
Sweet Potato Casserole
Turnip Greens
Green Bean Casserole
Creamy Roasted Garlic Whipped Potatoes
Carrots (Honey or Glazed)

Additional Side \$2.50 per person

Dessert

Banana Pudding with Meringue
Carrot Cake
Chocolate Cake
Homemade Cobbler - Apple, Peach, Blackberry or Cherry
Pies - Apple, Chocolate, Peach or Coconut Cream
Pecan Pie
Red Velvet Cake
Cheesecake with Strawberry Sauce

Additional dessert \$ 3.95 per person

Note: Special Dietary Meals - All Vegetarian, Vegan and Gluten Free Meals will a 50% cost upcharge.

ITALIAN PASTA FEAST

(Prices does not include 20% gratuity and 11.25% tax)

Mama Mia! This Italian Feast includes a sampling of your favorite Italian Dishes.

\$29.95 per person

Salad Bar Buffet, Featuring:

Fresh Garden Salad with Dressings (Choice of Ranch, Vinaigrette or Honey Mustard)

Marinated Vegetable Salad, Traditional Caesar Salad

Create your own unique pasta entrée with the help of our sauté Chef.

Choose from these 3 Pastas:

- Fettuccini, Penne or Spaghetti

Choose from these 3 Sauces:

- Marinara Sauce, Alfredo Sauce or Basil Pesto

Choose from these 3 Meats:

- Spicy Italian Sausage, Homemade Meatballs or Grilled Chicken
- (Add shrimp for \$4.00 per person)

Finish your dish with Sautéed Vegetables and Freshly Grated Parmesan Cheese

Meal includes freshly baked garlic bread and
Cheesecake for dessert!

**Must have Chef on-site. On-Site Chef \$35 per hour

MEXICAN FIESTA

\$25.95 Per Person

Choice of Two Entrées:

Taco Bar (includes corn tortilla shells, seasoned ground beef)

- Beef or Chicken Fajitas (includes flour tortillas, roasted peppers and onions)
- Burritos- Choice of Beef, Chicken, Pork or Roasted Vegetable
- Enchiladas- Choice of Beef, Chicken or Cheese and Chili
- Beef Strip Burrito with Tomatilla Salsa – **Add \$1.95 per person**

Includes:

Spanish Rice, Refried Beans

Tortilla Chips with Salsa and Cheese Dip

Fiesta Salad- Spinach, Corn, Black Beans and Roasted Peppers with Chipotle Dressing

Lettuce, Tomato, Onion, Jalapenos, Sour Cream, Shredded Cheese

Margarita Cake

Guacamole- **Add \$1.50 per person**

Additional Entrée \$3.25 per person

HORS D' OEUVRES PACKAGES

Includes Fruit Punch, Fresh Fruit with dip and Vegetable Tray with dip

(Prices does not include 20% gratuity and 11.25% tax)

Any 3 selections from Cold Hors d'oeuvres	\$14.95 per person
Any 4 selections from Cold Hors d'oeuvres	\$16.95 per person
Any 3 selections from Hot Hors d'oeuvres	\$18.95 per person
Any 4 selections from Hot Hors d'oeuvres	\$22.95 per person
Any 3 Hot Hors d'oeuvres and 3 Cold Hors d'oeuvres	\$26.95 per person

(NOTE: ADDITIONAL HORS D'OEUVRES - \$3.50 per person)

Hot Hors d'oeuvres

Chicken Kabobs

Beef Kabobs

Asian Pork on Wonton w/Asian Slaw

Bacon wrapped Scallops Marinated in Asian Plum Sauce

Meatballs: (choose one) Italian, Chipotle Cream, BBQ or Swedish Meatballs

Assorted Miniature Quiche

Fajita Stuffed New Potatoes

Grilled BBQ Potato Skins

BBQ Pork or Grilled Chicken

Boneless Chicken Wings (choose one) Buffalo, BBQ, Teriyaki or Cajun

Grilled Pork Tenderloin Skewers with Asian Plum Sauce

Chicken Strips-(Fried or Grilled) w/choose of 2 sauces: Ranch, Chipotle Ranch, Honey Mustard, Caribbean Jerk or BBQ

Sriracha Bacon Chicken Bites

BBQ Pork with Caramelized Onion on Crostini

Skewers – Sesame Chicken w/Honeyed Asian BBQ Sauce or Mexican Chicken w/Chipotle BBQ Sauce

Additional Hors D'oeuvre \$3.50 per person

Finger Sandwiches: Grilled Chicken & Caramelized Onions on Mini Croissants or

Grilled Vegetables with Smoked Mozzarella Crostini

Cold Hors d'oeuvres

Fresh Seasonal Fruit Tray

Cheese Board of Assorted Domestic Cheeses, Crackers & Wafers

Tortilla Chips with Fresh Salsa & Cheese Dip

Chicken Salad in Pastry Shell (Traditional or Curried)

Marinated Cheese – Skewered Bites of Cheese Marinated in Olive Oil, Herbs & Spices

Vegetable Shooters with Tzatziki Sauce

Fruit Shooters with Yogurt Sauce

Strawberry, Basil & Brie, Balsamic Glaze

Smoked Salmon with Dill Cream Cheese on Crostini

(COLD HORS D'OEUVRES – CONTINUED ON NEXT PAGE)

Mini Mexican Chicken Wraps

Meat Tray: Smoked Turkey, Smoked Ham & Roast Beef w/Cocktail Rolls & Sauces

Antipasto Display – Smoked Sausages, Cheeses, Roasted Garlic, Olives, Marinated Asparagus and Mushrooms, Sliced Baguette and Table Wafers

Assorted Tea Sandwiches – (Choose 3) Chicken Salad, Cucumber and Chive Cream Cheese, Ham Salad, Egg Salad, Egg Salad, Tuna Salad or Pimento Cheese

Caprese Kabobs - Fresh Mozzarella, Grape Tomatoes, Fresh Basil, Focaccia Cubes drizzled with Basil Presto

Bruschetta Display with Choice of Three Toppings – Smoked Chicken, Cranberry & Caramelized Onion, Sundried Tomato & Kalamata Olive, Fresh Tomato, Roasted Red Pepper Humus, Sundried Tomato or Grilled Artichoke

ADDITIONAL RECEPTION ENHANCEMENTS

(Prices does not include 20% gratuity and 11.25% tax)

Assorted Baked Cookies \$14.50 per dozen

Chocolate Brownies \$18.25 per dozen

Chocolate Dipped Strawberries \$99.00 per dozen

Assorted Mini Desserts Bar: \$9.50 per person

Chef's Choice of Mini Bites May Include:

Assorted Cake Shooters, Raspberry Chocolate Cups, Assorted Truffles, Mini Cheesecakes, Mini Cream Puffs, Mini Chocolate Eclairs or Other Mini Desserts

Deli Tray (Roast Beef, Turkey and Ham) with Assorted Cheeses, Croissants, Mustard and Mayo:

Small (up to 25 people) \$89.95

Medium (up to 50 people) \$175.00

Large (up to 100 people) \$325.00

Carved Specialty Items:

Inside Top Round (serves 100) \$550.00

Virginia Baked Ham (serves 100) \$550.00

Roast Turkey (serves 100) \$595.00

Beef Tenderloin with Béarnaise Sauce (serves 40) \$900.00

Prime Rib with Horseradish Sauce (serves 40) \$575.00

Specialty Items served with petite rolls and condiments

Carving Board Chef Chef - \$35.00 per hour

(Required For Carving Stations)

REFRESHMENT BREAKS

Trail Mix Build Your Own!

Granola, Roasted Nuts, Raisins, Dried Fruits, Chocolates, Toasted Seeds, Pretzels,
Bottled Water, Juice
\$5.75 per person

Coffee and Doughnuts

Assorted Doughnuts, Fresh Brewed Coffee & Juice
\$4.50 per person

European

Bruschetta with Cream Cheese and Marmalade, Scones, Fruit Platter, Coffee and Bottled
Water
\$5.75 per person

After School Break

Assorted Fresh Baked Cookies, Rice Krispy Treats, Bottled Water, Milk, Chocolate Milk
\$4.75 per person

Ice Cream Social - Make Your Own Sundae Bar

Chocolate, Strawberry, and Vanilla Ice Cream, Fudge Sauce, Nuts, Maraschino Cherries,
Sprinkles, and Assorted Toppings
\$8.25 per person

TV Break

Popcorn, Pretzels, Tortilla Chips with Salsa, Assorted Soft Drinks and Bottled Water
\$5.75 per person

Apple Treats

Mini Apple Strudel Turnovers with Vanilla Sauce, Whole Apples, Apple Coolers (or Hot
Apple Cider in season), Bottled Water
\$5.75 per person

Chocolate, Chocolate & More Chocolate!

Chocolate Dipped Strawberries, Mini Brownies, Chocolate Chip Cookies, Coffee, Bottled
Water
\$7.25 per person

Healthy Choice

Crudit  Tray with Tzatziki and Ranch Dipping Sauces, Fresh Fruit Tray with Yogurt
Dip,
Bottled Water
\$5.75 per person

Afternoon Pick Me Up!

Regular & Decaf Coffee, Assorted Sodas, Bottled Water & Fresh Baked Assorted Cookies
\$4.75 per person

À LA CARTE ITEMS

(Prices does not include 20% gratuity and 11.25% tax)

Dry Snacks:

Potato Chips/Pretzels/Tortilla Chips	\$15.75 per pound
California Mix/Snack Mix	\$20.95 per pound
Roasted Peanuts/Mixed Nuts	\$27.95 per pound
Ranch Dip/Yogurt Dip/Salsa	\$13.50 per quart

Assorted Fresh Baked Muffins	\$25.95 per dozen
Assorted Danish and Pastries	\$18.95 per dozen
Assorted Bagels and Cream Cheese	\$15.95 per dozen
English Muffins with Butter and Jellies	\$18.95 per dozen
Croissants with Butter and Jellies	\$21.95 per dozen
Buttermilk Biscuits with Butter and Jellies	\$9.75 per dozen
Sausage Biscuits	\$22.95 per dozen
Country Ham Biscuits	\$24.25 per dozen
Assorted Doughnuts	\$14.95 per dozen

Assorted Fresh Baked Cookies \$14.75 per dozen
(Chocolate Chip, Oatmeal Raisin, Peanut Butter, and Sugar)

Fresh Baked Brownies \$18.25 per dozen

Coffee	\$28.00 per gallon
Soft Drinks	\$1.75 each
Bottled Water	\$1.75 each
Chilled Juice	\$16.75 per carafe
Fruit Punch	\$21.00 per gallon
Sweet/Unsweetened Iced Tea	\$28.00 per gallon

Imported and Domestic Cheese Tray with crackers:

Small (up to 25 people)	\$75.00
Medium (up to 50 people)	\$135.00
Large (up to 100 people)	\$225.00

Vegetable Crudités Tray with ranch dip:

Small (up to 25 people)	\$67.00
Medium (up to 50 people)	\$95.00
Large (up to 100 people)	\$155.00

Fresh Fruit Tray with honey lemon dip:

Small (up to 25 people)	\$75.00
Medium (up to 50 people)	\$120.00
Large (up to 100 people)	\$180.00

Cash or Host Bar

(Two-Hour Minimum)

Domestic Beers \$3.50 each

Budweiser

Bud Light

Michelob Light

Coors Light

***Import Beers** \$4.25 each

** Some Imported beer can be requested by the group contact. Please check with the Catering Manager regarding brands.*

House Wine \$5.00 glass

House Brand Drinks \$6.00 each

Call Brand Drinks \$6.50 each

***Premium Brand Drinks** \$7.50 each

** Premium Brands Drinks are only offered at the groups request.*

Sodas and Bottled Water \$1.50 each

Bartender Fee – two hour minimum (per bartender):

Per Hour \$50.00

(1) bartender per every 100 guest

Cashier - \$25.00 per hour

Cashiers are required for all cash bars

Over 100 people might require two bartenders

BAR SALES MUST REACH A MINIMUM OF \$250.00. SHOULD BAR SALES FALL BELOW THE \$250.00 MINIMUM THE CLIENT WILL PAY THE DIFFERENCE.

To be in compliance with the state alcohol beverage regulation the hotel does not allow outside alcohol beverages to be brought into the hotel meeting space.

PLATED COMBO MENU

Plated Combos include server poured Sweet and Unsweetened Iced Tea, Water and Rolls and Butter. Choice of Fresh Garden Salad or Caesar Salad with choice of (2) dressings, two vegetables and dessert

Filet Mignon (4oz) and Four Spicy Grilled Shrimp (16-20 oz's) - \$37.75
Grilled Pork Tenderloin with Red Wine Demi & Stuffed Chicken Breast - \$34.50
New York Strip Steak (8 oz) with Shrimp Scampi - \$36.75
Cajun Flat Iron Steak (8oz) and a 4oz Crab Cake \$36.75
Grilled Ribeye (8oz) and Salmon topped with Mango Salsa - \$37.75
Grilled Ribeye (8oz) and Grilled Chicken Breast - \$37.75
Filet Mignon (4oz) and Chicken Breast - \$37.75
Chicken Breast with Five Grilled Shrimp - \$34.75

Choose one:

Wild Rice Pilaf
Regular Rice Pilaf
Smashed Potatoes
Au Gratin Potatoes
Parmesan Roasted Red Potatoes
Garlic Whipped Potatoes
Sweet Potato with Brown Sugar
Baked Potato with Sour Cream, Chives and Butter (add \$2.50)

Choose One:

Roasted Red Vegetables
Steamed Fresh Vegetables
Green Beans Almandine
Honey Glazed Carrots
Corn Cobettes
Sauteed Green Beans

Dessert: Choose One:

Cakes: Coconut, Strawberry, Red Velvet, Lemon Italian Cream, Chocolate, Italian Cream, Banana Chocolate Chip with Peanut Butter Frosting

Pies: Apple, Lemon Meringue, Chocolate Meringue, Coconut Cream, Fruits of the Forest, Key Lime & Bourbon Pecan

Other Delights:

Flan, Key Lime Alaska, Irish Cream Cre'me Brulee', Banana Pastry Cream, White Chocolate Raspberry Cheesecake, Lemon Curd Meringue Tart with Mango Coulis, Lemon Meringue Tart with Lemongrass Blueberry Sauce and Whipped Cream, Slow Roasted Pineapple with Coconut Sorbet and Granola Crumble

BANQUET AND CATERING POLICIES

All food and beverage consumed in the hotel's meeting/banquet space must be provided by the hotel. This policy is strictly enforced due to liability insurance.

Menu Selection

Menu selections should be received approximately 30 days prior to the scheduled event. Service time for food events will be schedule at a maximum of two hours.

Children's Pricing

Ages 0-3 – Complimentary
Ages 4-10 – half price
Ages 11 & up – full price

Guarantees

An approximate number of people to be served is required at the time of your menu selection, 30 days prior to the scheduled event. A guaranteed number to be served is due 7 business days prior to the event. Changes can be made to the guaranteed number up to 72 hours prior to the event. A signed catering agreement (Banquet Event Order) must be received before the hotel will setup and prepare for any function. In an event the final guaranteed number is not received, the original estimated count or the actual number served, whichever is greater, will be used as the guaranteed number.

Taxes & Service Charge

All food sales will be subject to a 20% gratuity and a 11.25% food tax, unless it is stated in writing that the price quoted includes such gratuity and/or food tax. All groups with tax-exempt status must provide a copy of a current exempt form from the State of Tennessee or an IRS issued 501(c)(3).

Payment

50% deposit is required 3 weeks prior to your group event. Payment in full is due 7 days prior to the event. If more guests than the guaranteed number are present, you will be charged the per person rate of your food and beverage cost for each additional person.

Function Room Assignments

Meeting space rooms will be assigned according to number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change rooms reserved to best accommodate either increasing or decreasing attendance figures.

Audio/Visual Equipment

Audio/Visual Equipment may be rented through the catering department.