



# Banquet Menus

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

***2022- 2023 menus***

## **PLATED BREAKFAST MENU**

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

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) \$ 14.85

### **THE COUNTRY BREAKFAST**

Fresh Scrambled Eggs or Fluffy Cheese Omelet, Hickory Smoked Bacon or Sausage (Patty or Link) \$ 14.85

### **THE HEARTY AMERICAN BREAKFAST**

Western Omelet with Monterrey Jack and Cheddar Cheeses topped with Salsa, Hickory Smoked  
Bacon or Sausage (Patty or Link) \$ 15.49

### **THE SMOKY MOUNTAIN BREAKFAST**

Fresh Scrambled Eggs or Fluffy Cheese Omelet, Country Ham and Redeye Gravy \$ 15.75

### **THE TENNESSEE PRIDE**

Southern Eggs Benedict with Fried Green Tomato, Bacon, Poached Egg and Hollandaise \$ 15.75

## **THE EDGEWATER BREAKFAST BUFFET**

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

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 \$4.99 more per person**  
*Requires On-Site Chef at \$ 50.00 per hour minimum 2 hours*

### **ADDITIONAL ENHANCEMENTS MAY BE ADDED ANY BREAKFAST**

Country Ham and Redeye Gravy **\$ 5.50 per person**  
Creamy Stone Ground Grits **\$ 2.75 per person**  
Creamy Stone Ground Grits with Sharp Cheddar **\$ 3.25 per person**  
Virginia Sweet Ham **\$ 4.25 per person**  
Oatmeal with Brown Sugar and Raisins **\$3.25 per person**  
Bruschetta with Orange Marmalade and Cream Cheese **\$4.50 per person**  
Breakfast Burritos – Western, Mexican or Veggie **\$4.50 per person**  
Buttermilk Biscuits **\$ 3.25 per person**  
Sausage or City Ham Biscuits **\$3.25 per person**  
Country Ham Biscuits **\$3.50 per person**  
Ham or Bacon and Egg Croissant **\$3.75 per person**  
Bagels and Cream Cheese **\$3.50 per person**  
Bagels, Cream Cheese and Smoked Salmon **\$6.25 per person**  
Assorted Yogurts **\$4.25 per person**  
Assorted Cold Cereals and Milk **\$3.75 per person**  
Assorted Danish Pastries **\$5.00 per person**  
Grapefruit Half **\$ 2.50 per person**  
Breakfast Bars **\$3.75 per person**  
English Muffins **\$3.75 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  
**\$11.50 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  
**\$14.50 per person**

### **Sweet Rewards Continental Breakfast**

Assorted Donuts  
Bagels & Cream Cheese  
Assorted Muffins  
Fresh Seasonal Fruit Platter  
Orange Juice  
Regular/Decaf Coffee  
**\$13.75 per person**

## **Brunch Buffet Menu**

**Includes Coffee and Iced Tea**

**Available 10 AM - 2 PM**

**\$24.00**

### **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 -**\$6.50 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 \$7.50

Smoked Turkey Breast \$7.50

Sirloin Tri-Tip – Market Value

Roasted Beef Brisket – Market Value

Prime rib Au Jus – Market Value

Beef Tenderloin- Market Value

**Add Dessert for \$5.50 Per Person**

## **PLATED LUNCH MENU**

**Plated Lunches Include Server Poured Iced Tea**

**Add a below choice of Dessert to any lunch for \$5.50 upcharge**

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

### **Grilled Chicken Caesar Salad - \$17.00 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 - \$17.00 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 - \$19.00 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 - \$20.25 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 - \$19.00 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 \$5.50**

Homemade Apple Pie  
Double Chocolate Cake  
Chocolate Cream Pie  
Pecan Pie  
Coconut Cream Pie  
Carrot Cake  
Red Velvet Cake  
Cobblers: Apple, Peach, Cherry or Blackberry  
Cheesecake (Traditional) - \$6.50

# **LUNCH BUFFET MENU**

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

## **Light Lunch Buffet - \$17.75 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 \$3.75 per person

Additional Vegetable \$3.75 per person

Additional Meat \$4.75 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  
Iced Tea  
**\$21.75 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  
Iced Tea  
**\$18.50 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  
Iced Tea  
**\$18.50 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

Unsweetened Iced Tea and Ice Water

**\$20.25**

*Add Soup for \$4.25 per person*

*(see previous page for soup selections)*

## **BOXED LUNCHES**

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

### **Traditional Boxed Lunch - \$13.50 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)- \$15.50 per person

**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 - \$13.99 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 - \$15.75 per person**

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

Served on Focaccia 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 Water & Iced Tea**

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

\*Vegetable and Dessert Choices Listed on Following Page

### **Chicken Cordon Bleu - \$28.95 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 - \$27.75 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 – Market Value**

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 – Market Value**

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

### **Filet Mignon - Market Value**

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

### **Apple Rosemary Pork Loin - \$28.95 per person**

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

### **“Cajuned” or Grilled Salmon - \$30.50 per person**

Served with rice pilaf and choice of vegetable.

### **Baked Tilapia - \$28.95 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 Cobbettes
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 \$3.95 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  
(Prices do not include 11.25% tax and 20% gratuity)*

<b>One Meat Buffet</b>	<b>\$27.25 per person</b>
<b>Two Meat Buffet</b>	<b>\$30.50 per person</b>
<b>Three Meat Buffet</b>	<b>\$33.75 per person</b>

**NOTE: ADD \$2.75 PER PERSON FOR SUBSTITUTING SALAD FOR SIDE OR SIDE FOR SALAD**

### **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)

- Note- limit (1) one fried entrée for parties of 100 or more

(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 Cobbettes
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	

**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	\$3.75 per person
Extra Dessert	\$5.25 per person
Extra Vegetable	\$3.75 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**

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

### **BBQ Buffet**

<b>One Meat Cookout Buffet</b>	<b>\$24.50</b>
<b>Two Meat Cookout Buffet</b>	<b>\$26.75</b>
<b>Three Meat Cookout Buffet</b>	<b>\$28.99</b>

### **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 do not include 11.25% tax and 20% gratuity)

**\$19.00 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 \$4.99 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            \$25.75**

**Two Entrees         \$28.95**

**Three Entrees       \$32.00**

### **Entrees**

Sweet and Sour Chicken  
Chicken with Kahlua and Cream Sauce  
Island Pork Loin  
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.**

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

One Entrée Choice \$27.75 per person  
Two Entrée Choices \$30.75 per person  
Three Entrée Choices \$33.75 per person

***NOTE: ADD \$2.75 PER PERSON FOR SUBSTITUTING SALAD FOR SIDE OR SIDE FOR SALAD***

### **ENTRÉE CHOICES**

***NOTE: Limit (1) one fried entrée for parties of 100 or more***

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 \$3.75 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 \$5.25 per person

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



## **ITALIAN PASTA FEAST**

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

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

**\$35.75 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 \$50 per hour**

## **MEXICAN FIESTA**

**\$29.25 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 \$2.25 per person**

**Additional Entrée \$4.50 per person**

## **HORS D' OEUVRES PACKAGES**

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

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

Any 3 selections from Cold Hors d'oeuvres	\$22.95 per person
Any 4 selections from Cold Hors d'oeuvres	\$26.95 per person
Any 3 selections from Hot Hors d'oeuvres	\$28.95 per person
Any 4 selections from Hot Hors d'oeuvres	\$32.95 per person
Any 3 Hot Hors d'oeuvres and 3 Cold Hors d'oeuvres	\$38.95 per person

**(NOTE: ADDITIONAL HORS D'OEUVRES - \$4.95 per person)**

- \*Add \$2.25 additional per person
- \*\*Add \$4.25 additional 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

\*Country Ham Cheddar Biscuits\*

### **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

(COLD HORS D'OEUVRES – CONTINUED FROM PREVIOUS PAGE)

Fruit Shooters with Yogurt Sauce

Strawberry, Basil & Brie, Balsamic Glaze

**\*\*Smoked Salmon with Dill Cream Cheese on Crostini\*\***

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

**\*\*Assorted Mini Dessert Bar (see below for details)\*\***

## **ADDITIONAL RECEPTION ENHANCEMENTS**

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

Assorted Baked Cookies \$15.50 per dozen

Chocolate Brownies \$19.00 per dozen

Chocolate Dipped Strawberries \$98.00 per dozen

### **Assorted Mini Desserts Bar: \$10.99 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) \$134.75

Medium (up to 50 people) \$269.00

Large (up to 100 people) \$510.00

### **Carved Specialty Items:**

Inside Top Round (serves 100) Market Value

Virginia Baked Ham (serves 100) \$580.00

Roast Turkey (serves 100) \$625.00.00

Beef Tenderloin with Béarnaise Sauce (serves 40) Market Value

Prime Rib with Horseradish Sauce (serves 40) Market Value

### **Specialty Items served with petite rolls and condiments**

**Carving Board Chef - \$50.00 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  
**\$6.99 per person**

### **Coffee and Doughnuts**

Assorted Doughnuts, Fresh Brewed Coffee & Juice  
**\$6.25 per person**

### **European**

Bruschetta with Cream Cheese and Marmalade, Scones, Fruit Platter, Coffee and Bottled  
Water  
**\$6.99 per person**

### **After School Break**

Assorted Fresh Baked Cookies, Rice Krispy Treats, Bottled Water, Milk, Chocolate Milk  
**\$6.99 per person**

### **Ice Cream Social - Make Your Own Sundae Bar**

Vanilla Ice Cream, Fudge Sauce, Nuts, Maraschino Cherries,  
Sprinkles, and Assorted Toppings  
**\$10.99 per person**

### **TV Break**

Popcorn, Pretzels, Tortilla Chips with Salsa, Assorted Soft Drinks and Bottled Water  
**\$7.99 per person**

### **Apple Treats**

Mini Apple Strudel Turnovers with Vanilla Sauce, Whole Apples, Apple Coolers (or Hot  
Apple Cider in season), Bottled Water  
**\$7.50 per person**

### **Chocolate, Chocolate & More Chocolate!**

Chocolate Dipped Strawberries, Mini Brownies, Chocolate Chip Cookies, Coffee, Bottled  
Water  
**\$10.95 per person**

### **Healthy Choice**

Crudit  Tray with Tzatziki and Ranch Dipping Sauces, Fresh Fruit Tray with Yogurt  
Dip,  
Bottled Water  
**\$10.95 per person**

### **Afternoon Pick Me Up!**

Regular & Decaf Coffee, Assorted Sodas, Bottled Water & Fresh Baked Assorted Cookies  
**\$6.25 per person**

## **À LA CARTE ITEMS**

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

### **Dry Snacks:**

Potato Chips/Pretzels/Tortilla Chips	\$17.95 per pound
California Mix/Snack Mix	\$22.95 per pound
Roasted Peanuts/Mixed Nuts	\$32.95 per pound
Ranch Dip/Yogurt Dip/Salsa	\$14.25 per quart

Assorted Fresh Baked Muffins	\$27.25 per dozen
Assorted Danish and Pastries	\$19.95 per dozen
Assorted Bagels and Cream Cheese	\$16.95 per dozen
English Muffins with Butter and Jellies	\$19.95 per dozen
Croissants with Butter and Jellies	\$22.95 per dozen
Buttermilk Biscuits with Butter and Jellies	\$10.75 per dozen
Sausage Biscuits	\$24.95 per dozen
Country Ham Biscuits	\$26.95 per dozen
Assorted Doughnuts	\$15.95 per dozen

Assorted Fresh Baked Cookies (Chocolate Chip, Oatmeal Raisin, Peanut Butter, and Sugar)	\$15.00 per dozen
--------------------------------------------------------------------------------------------	-------------------

Fresh Baked Brownies	\$19.00 per dozen
----------------------	-------------------

Coffee	\$30.00 per gallon
Soft Drinks	\$2.00 each
Bottled Water	\$2.00 each
Chilled Juice	\$17.00 per carafe
Fruit Punch	\$25.00 per gallon
Sweet/Unsweetened Iced Tea	\$30.00 per gallon

### **Imported and Domestic Cheese Tray with crackers:**

Small (up to 25 people)	\$100.00
Medium (up to 50 people)	\$190.00
Large (up to 100 people)	\$350.00

### **Vegetable Crudités Tray with ranch dip:**

Small (up to 25 people)	\$85.00
Medium (up to 50 people)	\$160.00
Large (up to 100 people)	\$290.00

### **Fresh Fruit Tray with honey lemon dip:**

Small (up to 25 people)	\$100.00
Medium (up to 50 people)	\$190.00
Large (up to 100 people)	\$350.00

## **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 14 business days prior to the event. Changes can be made to the guaranteed number up to 7 days 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.