



Campus Catering Guide

2007-2008

www.utdining.com

865-974-2406

Table of Contents

Catering Arrangements	4
Breakfast	7
Lunch Buffets	12
Buffets and Served Events	18
Hors d'Oeuvres	26
Desserts	27
Beverages	32

UT Campus Catering

Welcome to the world of UT Campus Catering, the official caterer in residence for the University of Tennessee.

Whether you are planning a business luncheon, cocktail party, a baby shower, or a wedding, the professionals at UT Campus Catering stand ready to help you make your event truly special.

Included in this guide are menu options, details on ordering, checklists, planning tips, prices, and food service policies. Custom designed menus and other special services are available.

UT Campus Catering
865-974-2406

Catering Arrangements

“What do I do first?”

Just read through this guide, follow the instructions, make your menu choices, and give us a call. If you don't see an item listed in the guide, please ask - we will be happy to design a special menu for you. Throughout this guide, if you come across anything that you don't understand just pick up the phone and give us a call at 865-974-2406.

Pre-Event Planning

A Catering Sales Manager is available to assist you with the details of your event including menus, flowers, linens, and staffing. We suggest that you contact the Catering Sales Office two to four weeks in advance to begin your event planning process. We will gladly accommodate your last minute needs to the best of our abilities. However, please be aware that additional charges may apply and food availability may be limited. Please call our Catering Sales Office at 865-974-2406 between the hours of 8:00 a.m. - 5:00 p.m., Monday - Friday, with any questions.

In addition to this menu, specialty menus are available upon request. One of our Chefs will be happy to assist you.

Groups outside of the University of Tennessee community should contact the Catering Sales Office at 865-974-2406. Catered events for outside groups are subject to a 9.25% Tennessee state sales tax when applicable. If your group is tax exempt, we must have a Tennessee Department of Revenue Certificate of Exemption form on file with our office. All off-campus organizations will need to pay in full three business days prior to your event. We accept the following forms of payment: checks, Visa, MasterCard, American Express or Discover.

Service Period

When planning your program, note that charges for catered events are based on a maximum two-hour service period. Any function lasting more than two hours will be assessed a surcharge.

Guarantees

A final guarantee is needed three full business days prior to your function. The final bill will be based on that number or the actual guest count should it exceed your guarantee. In the case of a cancellation, you will be responsible for any costs incurred up to the time of cancellation.

Room Reservations

Please speak with your reservationists to arrange table set-up and event clean-up with Facility Services. Please ensure that the building will be open in time to set-up for your event. If you would like assistance with the number and types of tables you will require, or what time our catering team will need to access the room, a Catering Sales Manager will assist you.

Event Specifics

All meals and receptions are planned for a two-hour service period. Prices on all served meals and hot buffets are inclusive of service staff for a two-hour service period. Additional charges may apply for extended service.

There will be an additional per person charge for china service for meals and receptions outside any University of Tennessee campus facility. This charge also applies to all menus designed for paper service such as deli lunches.

For the safety and well-being of our clients and guests, food and beverages are not permitted to leave the premises.

For seasonal menu updates, please visit our website at www.utdining.com.

All UT Campus Catering selections are designed for groups of 15 or more. Smaller groups, please contact a Catering Sales Manager for assistance.

Delivery

Food and beverage orders on the University of Tennessee campus are subject to free delivery. Beyond the University of Tennessee campus, delivery charges will vary. Customers may also pick up their orders at the University Center if they do not require delivery.

Linen Rental Fees

We can accommodate "linen only" services as follows: \$15 per table skirt, \$4 per tablecloth, \$1 per napkin. If you would like to have our staff cloth the tables for you, a \$1 per table charge is applied.

For additional services, menu items and assistance, please contact our Catering Sales Office at 865-974-2406.

Alcohol Beverage Service Policy

UT Campus Catering holds a liquor license with the State of Tennessee. Please inquire for details. If there are University of Tennessee students attending your event, a Dean of Students approval is required.

Customer Checklist

1. Decide on the event date, time and location.
2. Check availability of desired location and make reservations.
3. Decide on rain location, if event is to be held outdoors.
4. What is your budget for food?
5. Will your party be formal or informal?
6. Determine what type of service best suits your needs.
7. Have you obtained permission for wine service, if applicable?
8. Who will purchase wine and deliver it to the catering office?
9. Who is responsible for decorations before and after the event?
10. Is there a head table? Who will direct special guests to the head table?
11. Have you considered special needs such as podiums, microphone, lights, etc?
12. Do you need a special table for the awards or gifts? Do you need a tablecloth?
13. Are there place cards or reserved seating? Who will put out place cards and when? Programs?
14. Will the entertainers be invited to eat? Before or after the performance? In the same room as guests or separately?
15. How much time have you allowed for different services: meal, program, awards, etc?
16. Do you plan to say grace? If so, before salad, during dinner, or after the meal?
17. Are your guests familiar with the location, or do you need a map or directions?
18. Where will your guests park?
19. How will your guests be identified and who will control participation?
20. Will tickets be collected?
21. Will guests be greeted? Where and by whom?
22. Have you arranged for coat racks if necessary?
23. Where are the restrooms?
24. Have you confirmed table arrangements for the event? Is there an alternate person in case of emergency or illness?
25. Who is responsible for payment of the bill?
26. Remember to call the professionals at UT Campus Catering. (865) 974-2406

Breakfast

Hot Breakfast Buffets

Please choose from the following list to build your breakfast buffet. Each item listed is on a per serving basis. The minimum combination price is \$5.95 per person. Your choice of orange or apple juice, decaffeinated/regular coffee and ice water are included.

Main Dishes

\$1.75 per serving

Scrambled Eggs, Cheese Omelet, French Toast

\$2.95 per serving

Potato Crusted Frittata, Assorted Fruit Blintzes, Ricotta Blintz, Apple Crepe
Cheese Quiche

Breakfast Meats

\$1.50 per serving

Bacon Sausage Patties Sausage Links

\$1.75 per serving

Smoked Sausage, Canadian Bacon, Ham

Breakfast Sandwiches

\$1.75 per serving

Ham Biscuit, Sausage Biscuit, Country Fried Steak Biscuit

\$2.25 per serving

Ham & Swiss Croissant, Bacon & Cheddar Croissant, Bacon & Egg Croissant

Baked Goods

\$.75 per serving

Donut, Biscuit with Butter & Preserves, Pumpkin Bread, Banana Bread

\$1.25 per serving

Danish, Muffin, Coffee Cake (Blueberry or Apple Cinnamon)

Cinnamon Roll, Bagels with Cream Cheese & Jelly

Additional Items

\$1.00 per serving

Grits, Cheese Grits, Breakfast Potatoes, Biscuit & Gravy

Oatmeal with Brown Sugar, Mini Butter Croissant

\$1.75 per serving

Sliced Fruit, Spiced Apples

(Not available on CaterTrax)

Served Breakfasts

To create your served breakfast, choose one item from each of the following categories. Your choice of orange or apple juice, decaffeinated/regular coffee, and ice water are included.

The minimum served breakfast order is \$5.95 a person.

Main Dishes

\$2.00 per serving

Scrambled Eggs, Cheese Omelet, French Toast

\$3.25 per serving

Smoked Gouda & Honey Cured Ham Quiche, Potato Crusted Frittata

Ricotta Blintz, Cheese Quiche

Meats

\$1.75 per serving

Bacon, Sausage Patties

\$2.00 per serving

Smoked Sausage, Canadian Bacon, Ham

Additional Items

\$1.00 per serving

Biscuits with Butter & Preserves, Muffin

\$1.25 per serving

Grits, Cheese Grits, Breakfast Potatoes

\$1.75 per serving

Seasonal Sliced Fresh Fruit, Spiced Apples

A La Carte Menu

Baked Goods

Bagel with Flavored or Plain Cream Cheese	\$.99 ea.
Sliced Pumpkin or Banana Bread	\$.60 ea.
Cinnamon Rolls	\$.75 ea.
Glazed Yeast, Plain Cake, or Glazed Cake Donuts	\$.50 ea.
Chocolate Iced, Vanilla Iced, Cinnamon Sugar, Powdered Sugar, or Jelly Donuts	\$.60 ea.
Glazed Donut Holes (minimum order 4 dozen)	\$3.00 dz.
Fruit Danish	\$.99 ea.
Cheese Danish	\$.99 ea.
Jumbo Muffins	
(Blueberry, Apple Cinnamon, Lemon Poppyseed, Chocolate, Raisin Oat bran)	\$.99 ea.
Coffee Cake (Blueberry or Apple Cinnamon)	\$.75 ea.
(minimum order of 24 pieces)	
Mini Butter Croissant	\$.99 ea.

(Not available on CaterTrax)

Lighter Options

Fruit Yogurt Cup	\$1.55 ea.
Seasonal Fruit Tray (Serves 25)	\$40.00 ea.
Seasonal Whole Fruit (apples, bananas, and oranges)	\$.60 ea.
NutraGrain Bars	\$.99 ea.
Single Serving Fresh Fruit Cup	\$1.75 ea.

Beverages

Decaffeinated & Regular Coffee	\$9.25 gal./\$5.50 1/2 gal.
Hot Herbal Tea	\$9.25 gal.
Hot Tea	\$6.50 gal./\$4.25 1/2 gal.
Hot Chocolate	\$9.50 gal.
Bottled Juices-Apple, Orange, Cranberry (10 oz. servings)	\$1.50 ea.
Milk, pint (2% or whole)	\$1.09 ea.
Chocolate Milk, pint	\$1.50 ea.
Bottled Water (20 oz. servings)	\$1.19 ea.

Please Note: There are fourteen 9 oz. servings in a gallon.

(Not available on CaterTrax)

Cold Breakfast Buffets

Early Riser

\$6.75 per person

For parties of 15 or more
Assorted freshly baked pastries du jour (muffins, bagels, etc.)
Assorted chilled juices
Regular and decaffeinated coffee, selected teas
Butter and jam, cream cheese

The Volunteer Continental

\$7.75 per person

For parties of 15 or more
Assorted freshly baked pastries du jour (muffins, bagels, etc.)
Seasonal fresh fruit salad
Assorted chilled juices
Regular and decaffeinated coffee, selected teas
Butter and jam, cream cheese

The Power "T" Breakfast

\$8.95 per person

For parties of 15 or more
Selection of muffins and Sweet Breads
Chilled individual yogurt
Seasonal minted fresh fruit salad
Home-style granola
Regular and decaffeinated coffee, selected teas

Hot Breakfast Buffet

\$7.70 per person

Your choice of two entrees and two accompaniments

Includes bagels with cream cheese, biscuits with butter and jam, muffins, Regular and decaffeinated coffee, selected teas and fresh orange juice.

Entrees

Choice of two:

Buttermilk pancakes with Vermont maple syrup or seasonal fruit toppings

Thickly sliced cinnamon French toast with Vermont maple syrup

Farm fresh scrambled eggs* with cream cheese and fresh garden herbs

Egg beaters available upon request

Accompaniments

Choice of two:

Hickory smoked bacon

Country sausage

Grilled hash browns

Roasted red bliss potatoes a la lyonnaise

Potato pancakes with applesauce and sour cream

Omelet Station is available for parties of 20 or more to add to your Hot Breakfast Buffet.

**Additional \$6.25 per person

Our chef attendant will prepare your omelet to your liking which will feature fresh eggs and your choice of: cheddar cheese, diced onions, red and green peppers, mushrooms, ham, bacon, tomatoes, spinach, chives, and salsa.

The Tennessee Gourmet

\$9.95 per person

** Breakfast items include potatoes O'Brien and fresh fruit**

Country Quiche

Pastry dough, farm fresh eggs, smoked cheddar cheese and country ham with fresh chives and a Roquefort cheese sauce, baked to perfection.

Asiago and Pork Tenderloin Hash

Marinated pork tenderloin, farm fresh eggs and caramelized onions, baked with asiago and fontina cheeses in a pastry cup.

Smokey Mountain Maple Grilled Ham Steak and Farm Fresh Eggs

Smoked ham with sweet syrup and savory mustard glaze served with Smoked Cheddar scrambled eggs.

Rocky Top Calzone

Smoked ham, spinach, tomatoes, caramelized onions, and sweet peppers, with farm fresh eggs and cheddar-jack cheese blend.

Traditional Beef Tenderloin Eggs Benedict

Toasted English muffin topped with Canadian bacon, beef tenderloin, poached eggs and creamy hollandaise sauce

Add \$2.00 per person

Lunch Buffets

The minimum buffet order is for 50 guests. For a party of 20-29 guests there will be a charge of \$2.00 per person. For a party of 30-49 guests there will be a charge of \$1.50 per person.

Sandwich and Salad Bar

\$7.25 per person

Begin your meal with an assortment of half of a sub sandwich filled with ham & cheddar, or turkey & cheddar, and a veggie wrap. Then create your own salad from the salad bar. Our salad bar includes: lettuce, shredded carrots, broccoli, cauliflower, cherry tomatoes, cucumbers, shredded cheese, croutons, and Italian and Ranch dressings. Other dressings available upon request. All casual buffets include iced tea, decaffeinated/regular coffee and ice water. Also included is your choice of a brownie or a cookie.

The Neyland Drive

\$7.25 per person

Oven-roasted turkey breast
Medium-rare roast beef
Baked deli-style ham
Swiss, American and muenster cheeses

Your buffet includes:

- Leaf lettuce, sliced tomatoes, and deli pickle spears
- Country-style potato salad or creamy cole slaw with dried cranberries
- Freshly baked breads and rolls
- Assorted home-style cookies and double fudge brownies
- Assorted sodas and water

The Cumberland Avenue

\$8.25 per person

Grilled, herbed chicken breast
Medium-rare roast sirloin of beef
Albacore tuna salad with pesto mayonnaise
Grilled, seasonal vegetables
Swiss, provolone and Boursin cheeses

Your buffet includes:

- Leaf lettuce, sliced tomatoes, and deli pickle spears
- Red Bliss potato salad or creamy cole slaw
- Homemade potato chips
- Seasonal fresh fruit salad
- Freshly baked breads and rolls
- Assorted home-style cookies and double fudge brownies
- Assorted sodas and water

The Quick Huddle

\$9.25 per person

Choose two:

Medium-rare roast beef with allouette cheese, thinly-sliced Bermuda onion, green leaf lettuce and sliced tomatoes on a baguette

Fresh oven-roasted turkey breast with leaf lettuce and cranberry mayonnaise on whole wheat bread

Albacore tuna salad with pesto mayonnaise, Swiss cheese, romaine lettuce and plum tomatoes on light rye bread

Vegetarian spinach wrap with plum tomatoes, alfalfa sprouts, shredded carrots, roasted red peppers, red onions, romaine lettuce and guacamole

Your buffet includes:

Choice of one salad (house or traditional Caesar)

Deli pickle spears

Kettle potato chips

Assorted home-style cookies and double fudge brownies

Assorted sodas and water

The West Campus Lunch

\$10.25 per person

Choose Two:

Pepper-seasoned roast tenderloin of beef with tomatoes, leaf lettuce and horseradish cream on sourdough bread

Mesquite wood-smoked turkey breast on a flavored tortilla with spinach, mushrooms, plum tomatoes and honey mustard

Roasted Portobello mushrooms, fresh mozzarella cheese, caramelized onions, roma tomatoes and fresh basil on focaccia bread

Roma basil baguette with pepper crusted prosciutto, roasted citrus garlic and provolone cheese

Your buffet includes:

Choice of one salad (house or traditional Caesar)

Deli pickle spears

Vine-ripe tomato and mozzarella salad

Homemade chips

Assorted home-style cookies, double fudge brownies and dessert bars

Assorted sodas, water and juices

Salad Boxed Lunches

Includes assorted crackers & a jumbo cookie or a brownie.

Caesar Salad \$5.45 per person
Traditional luncheon salad of romaine lettuce, parmesan cheese & croutons
Add Chicken- \$1.00

Spinach Salad with Grilled Chicken \$7.00 per person
Baby spinach topped with a grilled chicken breast & served with a poppy seed dressing.

Southern Cobb Salad \$7.25 per person
A generous portion of grilled chicken, bacon, cheese, egg & tossed greens served with ranch dressing.

Freshman \$5.50 per person

Choose one from the following sandwiches:

- * Oven-roasted turkey breast on whole wheat bread
- * Ham and Swiss cheese on light rye bread
- * Medium-rare roast beef on sourdough bread
- * Plum tomatoes, alfalfa sprouts, shredded carrots roasted red peppers, red onions, romaine lettuce and guacamole in a vegetarian spinach wrap

Freshman box lunch includes:

- Homemade potato chips
- Home-style cookies
- Soda or water

Senior \$6.25 per person

Choose from the following sandwiches:

- * Pepper-crusting prosciutto, roasted citrus garlic and provolone cheese on a Roma basil baguette
- * Grilled chicken with crisp arugula and caramelized onions on focaccia bread
- * Shaved roast beef and smoked ham with black pepper mayonnaise and cheddar cheese on a croissant
- * Chicken salad with dried cranberries on a focaccia roll
- * Oven-roasted turkey with mango chutney and peppery watercress on a French baguette

Your box lunch includes:

- Homemade potato chips
- Whole fruit
- Home-style cookies
- Soda or water

Graduate

\$7.00 per person

Choose from the following sandwiches:

- * Portabella mushroom and spinach with roasted red pepper sauce on focaccia bread
- * Grilled tenderloin of beef with herb aioli, roasted peppers and romaine lettuce on a baguette
- * Roasted chicken breast with vine-ripe tomatoes, Boursin cheese and lettuce on sourdough bread

Your box lunch includes:

- Homemade potato chips
- Mediterranean pasta salad
- A double fudge brownie
- Soda or water

Signature Sizzler Sandwiches

\$7.75 per person

Served with homemade potato chips and assorted sodas and water

Smoked Chipotle Düsseldorf

Grilled pork loin topped with smoked gouda, caramelized onions and a chipotle cream cheese on a toasted baguette and served with an apple walnut salad.

Big Angus

Grilled top sirloin with sautéed mushrooms, hickory smoked bacon, creamy Havarti cheese and horseradish mayo on a sourdough boule.

Grilled Chicken Philly

Grilled julienne chicken breast with caramelized shallots and green peppers, pepper jack cheese and Honey Dijon on a toasted hoagie bun served with a marinated vegetable salad.

Add a side for \$ 1.25

- Marinated vegetable salad
- Mozzarella and Roma tomatoes with basil
- Classic potato salad
- Asian cole slaw
- Seasonal fresh fruit
- Wild mushroom primavera pasta salad

Tennessee Valley Sandwiches

\$7.25 per person

Served with Homemade potato chips and assorted sodas and water

Turkey Lunch

Turkey breast layered with crisp romaine, sliced Roma tomatoes, alfalfa sprouts and Muenster cheese on white, whole wheat or rye bread.

Turkey-Bacon Wrap

Lean turkey breast and smoky bacon wrapped with sprouts, lettuce, tomato finished with Chipotle Spread in a flour tortilla.

Cranberry Farms BLT

Turkey breast, apple wood-smoked bacon romaine lettuce and mayonnaise on white, whole wheat or rye bread.

Gourmet Grazer

Thinly sliced roast beef with lettuce, tomato and a creamy horseradish sauce served on whole grain bread

Jerk Chicken Salad Sandwich

Jerk chicken salad with romaine lettuce on grilled onion focaccia bread.

Sweet Southern Club

Sugar cured ham and smoked turkey breast with pepper jack cheese topped with Big Orange mayo on Rye bread.

Top of the Hill Deli Sandwiches

\$7.75 per person

Served with Homemade potato chips and assorted sodas and water

Grilled Vegetables

Marinated red onion, zucchini, tomato, Portobello and fresh spinach leaves with roasted garlic mayo in a pita

Sashimi Tuna Panini

Sesame tuna seared, Bibb lettuce with a wasabi mayo on a toasted panini

All-Vol Chicken and Tasso Wrap

Creole spiced chicken, Tasso ham, and lettuce, tomato & jack cheese rolled in a tortilla

Santa Fe Steak Wrap

Citrus and garlic marinated flank steak, wrapped in a cheddar jalapeno flour tortilla served with lettuce, tomato, salsa fresca, black olives and creamy avocado ranch dressing

Salmon Florentine BLT Sandwich

Grilled Atlantic salmon, fresh spinach, Bermuda Onions, crisp lettuce, vine-ripened tomatoes on toasted sour-dough

The Thompson Croissant

Creamy pesto and pine nut chicken salad with lettuce, cucumber, tomato and green onion on a croissant

Buffets and Served Events

Volunteer Bakery rolls and butter

All buffets include dessert, iced tea, ice water, & decaffeinated/regular coffee.

The minimum buffet order is for 50 guests. These additional charges apply to the dinner of your choice.

**For a party of 20-29 guests there will be a charge of \$2.00*

**For a party of 30-49 guests there will be a charge of \$1.50*

Served Events

All served events include iced tea, decaffeinated/regular coffee & ice water service with fresh baked bread & butter & the choice of one signature dessert on page 26. There is an additional charge of \$2.50 per person for plated and served events.

Starter Salads

Classic House

\$2.50 per person

Mixed greens, cherry tomatoes, Cheddar cheese, cucumber and alfalfa sprouts

Spinach Salad

\$2.75 per person

Sliced strawberries, toasted pecans, red onions and mandarin oranges tossed with baby Spinach leaves

Traditional Caesar Salad

\$2.75 per person

Served with garlic croutons and shaved Parmigiano-Reggiano cheese and Caesar dressing

Mixed Greens Salad

\$2.75 per person

Mixed greens with Goat Cheese bruschetta, julienne vegetables and Pommery mustard dressing

Boston Bibb Salad

\$3.00 per person

Havarti cream cheese, over a bed of greens with crunchy won ton crisps, sun-dried cranberries, blackened walnuts, red onion with a raspberry vinaigrette

Arugula Salad

\$3.00 per person

Shaved parmesan, sun-dried tomatoes with a white wine vinaigrette

Mediterranean Salad

\$2.75 per person

Hearts of romaine, feta cheese, Kalamata olives, red onions and roasted tomato vinaigrette

Salad Toppers

Add a tasty topping to any salad for an elegant first course:

Lemon pepper grilled shrimp

\$3.75 per person

Sliced Parma prosciutto

\$2.75 per person

Smoked chicken breast

\$2.75 per person

Crispy warm goat cheese

\$2.75 per person

Entree Salads

Grilled Chicken Pasta Salad

\$6.95 per person

Penne pasta, marinated grilled chicken breast, romaine lettuce, fresh tomatoes and marinated vegetables served with pesto-ranch

Mediterranean Hummus Plate

\$6.95 per person

Lime grilled vegetables, olives, alfalfa sprouts and cherry tomatoes with fresh pita bread

Chicken-Almond Salad

\$7.75 per person

Diced chicken, snow peas, sweet peppers, broccoli and cherry tomatoes tossed with zesty teriyaki vinaigrette and layered atop mixed greens and cumin-lime scented rice

Southwest Shrimp Salad

\$8.95 per person

Gulf shrimp, black beans, roasted sweet peppers and avocados served in a radicchio cup with mixed greens, cucumbers and sprouts with chipotle ranch dressing

Roast Beef Lo Mien Salad

\$8.95 per person

Shaved roast beef, sesame seeds, spaghetti noodles, snow peas and cherry tomatoes are tossed in a light soy vinaigrette and served over greens with crunchy wontons

Cajun Salmon Caesar Salad

\$8.95 per person

Classic blackened salmon grilled served with romaine, garlic croutons and parmesan cheese with Caesar dressing

Hot Selections

Poultry

Farm Raised Chicken Breast

\$9.95 per person

Stuffed with goat cheese & wild mushrooms finished with a rice pilaf and sautéed vegetable medley

Sweet Tea Brined Fried Chicken

\$9.95 per person

Served with buttermilk-mashed potatoes and green beans with smoked pork jowl

Asian Glazed Chicken

\$9.95 per person

Accompanied with gingered carrots and five spiced roasted potatoes

Medallions of Roasted Turkey Breast

\$9.95 per person

Served with traditional corn bread stuffing, haricots verts, mashed potatoes and cranberry-port chutney

Pistachio Crusted Chicken Breast

\$10.75 per person

A green curry sauce served with gram masala vegetables and saffron rice

Bruschetta Chicken Served over orzo pasta and ratatouille	\$10.75 per person
Breast of Chicken stuffed with Fontina Cheese Roasted leeks and seasonal wild mushrooms, finished with white wine, diced tomatoes and basil sauce over orzo pasta	\$11.75 per person
Sautéed Breast of Duck In a Balsamic raspberry sauce with seasonal grilled vegetables and saffron rice	\$14.75 per person

Seafood

Cornmeal Crusted Catfish Served with southern style succotash and Cajun rice	\$10.25 per person
Baked Cod Provencal Prepared with thinly sliced tomatoes, basil, capers and olive oil	\$11.25 per person
Pan-Roasted, Herbed Salmon Fillet With shiitake mushrooms and lemon sauce	\$13.95 per person
Martini Sauce Salmon Served with dilled rice pilaf and haricot verts, pearl onions and pancetta	\$13.95 per person
Pan-Seared Halibut With spicy tomato coulis and braised fennel, charred pineapple, mango and papaya chutney served with mashed plantains and gingered sugar snap peas	\$13.95 per person
Shrimp and Sea Scallop Sauté Sautéed and topped with pesto cream	\$14.95 per person

Beef and Pork

Braised Pork Spare Ribs Served with potato salad and baked beans with spicy cornbread	\$9.95 per person
London Broil with Roasted Garlic Au Jus Caramelized onion mashed potatoes and dilled carrots with sugar snap peas	\$11.95 per person
Rosemary and Thyme Pork Loin Served with roasted new potatoes and candied brussel sprouts with apples	\$12.95 per person

Sumac Crusted Pork Loin On wild rice pilaf and pearl onion gratin	\$12.95 per person
Jerked Pork Loin with Pineapple Salsa Along side roasted fingerling potatoes and plantains with patty pan squash	\$12.95 per person
Grilled Aged Rib Eye Accompanied by twice-baked potato and southern style green beans	\$13.95 per person
Smoked Espresso Paprika Crusted Tenderloin of Beef Served with pumpkin risotto and brussel sprouts	\$16.95 per person
Shallot Crusted Beef Tenderloin Medallions Served atop wild mushroom risotto and roasted asparagus	\$16.95 per person
Cumin Dusted Beef Tenderloin With cabernet gorgonzola demi-glace boursin potato gratin and haricot verts	\$16.95 per person
Dijon Mustard and Rosemary Crusted Bison Tenderloin Served with truffled grits and sweet and spicy collard greens	\$18.95 per person
Vegetarian	\$12.95 per person
Stuffed Filet of Portabella Mushroom With balsamic sec and served with sautéed spinach and accordion potatoes	
Curried Vegetable Cassolette With wild rice and butter beans	
Green Herb Risotto Au Gratin With grilled zucchini, seasonal vegetables and roasted red pepper sauce	

Pasta

Polenta Lasagna \$12.95 per person

With mixed herbs, artichoke and three cheese filling served with sautéed mixed vegetables and roasted tomato sauce

Zucchini Tenderloin \$12.95 per person

Stuffed with three Italian cheeses and Roma tomatoes served with eggplant frita

Classic Eggplant Parmesan \$12.95 per person

With spaghetti and marinara sauce

Gemelli Pasta \$12.95 per person

With artichokes, roasted peppers, broccoli florets, basil oil and shaved parmesan cheese

Reception Stations

These stations are designed for groups of 50 people or more as a complement to your reception.

Carving Stations (chef attendant)

Top Round of Beef \$6.95 per person

With native Tennessee mushroom ragout, three-peppercorn sauce and multigrain rolls

Baked Country Ham \$6.95 per person

With mango-pineapple chutney, whole grain mustard and rye rolls

Tasso and Spinach Stuffed Roasted Breast of Turkey \$7.95 per person

With herbed mayonnaise, cranberry chutney, dried fruit compote and buttermilk biscuits

Roast Loin of Pork Tenderloin \$10.95 per person

With maple-bourbon demi-glace, assorted mustards and sweet potato biscuits

Gravolox Marinated Salmon en Croute \$10.50 per person

With lemon caper sauce and dill cucumber sauce baguettes

Tenderloin of Beef \$12.95 per person

With roasted garlic aioli, horseradish cream, pommery mustard and French baguettes

Pasta Station

\$12.95 per person

(Includes a chef attendant)

With your choice of two pastas, two sauces, freshly grated Parmigiano-Reggiano cheese, rosemary-sea salt foc-cacia and caramelized onion breadsticks.

Pasta

Choose Two:

Penne

Farfalle

Cavatappi

Sun-dried Tomato Linguini

Choose one:

Grilled Fennel Italian Sausage

Artichoke Tuttimare

Five Spice Grilled Chicken

Sauces

Choose two:

Gorgonzola Cream

Basil Pesto with Pine Nuts

Sauce Puttanesca (spicy marinara)

Tomato Basil

Sun-Dried Tomato Cream

Porcini Mushroom Shallot Butter

Seafood Brochette Station \$14.95 per person
Sesame seared Ahi Tuna, honey lime gulf shrimp and lemon thyme poached salmon served with crusty french baguette, lavosh squares, stilton and wasabi spreads

Fajita Station \$7.50 per person
Herbed Breast of Chicken
Marinated Flank Steak
Grilled Fresh Vegetables
Red and Yellow Peppers, Spanish Onions, Fresh Cilantro and Chopped Tomatoes
Sautéed in tequila and lime and served with warm tortillas, salsa fresca, guacamole relish, Monterey Jack cheese and sour cream

Antipasto Station \$7.25 per person
Salami, prosciutto, provolone and fresh mozzarella cheeses, roasted eggplant, roasted red pepper salad, hard boiled eggs, olives, marinated artichoke hearts, peperoncini, and flavored oils served with focaccia and bread sticks

Action Desserts
(Includes a chef attendant)

Flambé Table Side Desserts \$7.95 per person
Choose two:
Banana Foster Gauche with Sweet Filo Crisps
Fresh Berries Romanoff with Vanilla Pound Cake
Minted Peach and Walnut Flambé Garnished with Almond Pralines
White Chocolate Neapolitan built to order with Grasshopper White Chocolate Mousse and Raspberry Sauce

Dessert Fondue Station \$8.50 per person
Petite French Pastries
Chocolate Truffles
Petit Cakes
Gourmet Shortbread Cookies and Macaroons
Seasonal Fruit

Reception Platters

Fiesta Platter
With guacamole, red salsa, tomatillo salsa, sour cream, black olives, jalapenos and blue corn tortilla chips

Regular (Serves 25 people)	\$60.00
Large (Serves 50 people)	\$95.00

Seasonal Crudités with Garden Herb Dips

Regular (Serves 25 people)	\$25.00
Large (Serves 50 people)	\$45.00

Seasonal Fresh Fruit Platter

Regular (Serves 25 people)	\$40.00
Large (Serves 50 people)	\$75.00

Selections of Domestic and Imported Cheeses with Fruit Garnish

Regular (Serves 25 people)	\$40.00
Large (Serves 50 people)	\$90.00

Array of Baked Brie en Croute

Topped with caramelized onions, candied pecans and raspberry preserves
Served with sliced French bread and assorted crackers

Regular (Serves 25 people)	\$40.00
Large (Serves 50 people)	\$90.00

Mediterranean Platter

With hummus, tabbouleh, lemons, Kalamata olives, feta cheese, grape leaves and pita bread

Regular (Serves 25 people)	\$35.00
Large (Serves 50 people)	\$60.00

Side of Duck Trap River Smoked Salmon

\$ 2.75 per person

With capers, red onion, grated egg, dijonaisse and pumpernickel bread

Hors d'Oeuvres

(50 pieces per order)

Lemon Tsatsiki Chicken Bites on Soft Pita Triangles with Kalamata Pesto	\$65.00
Home-style Chicken Tenders (choose regular, BBQ or buffalo style)	\$45.00
Buffalo Chicken Wings with bleu cheese	\$45.00
Maine Crab Cakes with Green Herb aioli and Asian Cole Slaw	\$95.00
Shrimp with Thai Barbecue Sauce	\$95.00
Cocktail Meatballs with Sauce Puttanesca	\$45.00
Vegetable Spring Rolls with Thai Dipping Sauce	\$65.00
Szechwan Marinated Artichoke Hearts	\$65.00
Truffled Seared Scallops	\$95.00
Chambord Poached Fiji Bites with Almonds and Brie	\$65.00
Mascarpone stuffed White Chocolate Strawberries	\$45.00
Panko and Thyme Crusted Saffron Risotto Rounds	\$45.00
Peppered Ahi Tuna loin on Wonton Seaweed Cracker	\$65.00
Chipotle Beef Tenderloin Crisp	\$95.00
Grilled Gravllox Fakes with Caper Dill Relish	\$65.00

Desserts

Dessert Selections

\$1.75 per order

Strawberry Shortcake Torte
Pumpkin Cheesecake with Caramel and Pecans
Italian Cream Cake
Carrot Cake with Cream Cheese Sauce
Chess Pie with Brandy Sauce

Signature Desserts

\$2.50 per order

White Chocolate Orange Bomb

Dome shaped white chocolate outer shell with orange mousse filling served with a vanilla cake bottom and white chocolate whip

Chocolate Bundt Cake

Double chocolate fudge cake with dark chocolate gouache

Mascarpone Poached Pear

Chablis poached bartlet pear stuffed with mascarpone cheese and raspberry coulis

Orange Bundt and Crème

Tangy bundt cake garnished with sugared orange channels and crème glaze

Zabaglione in Filo with Fresh Berries

Fresh Italian custard nested in a filo shell with berries

Almond Berry Tartlet

Vanilla pastry cream and seasonal fresh berries with apricot glaze

Key Lime Cheesecake

With sour cream glaze

Tiramisu Italian Coco Tort

With espresso cinnamon crème

Orange Pound Cake

Vanilla pound cake with orange butter, pineapple relish and chambord

Dessert Selections

\$1.75

Specialty Desserts

Double Layer Chocolate Cake with Creamy Chocolate Frosting

White Double Layer Cake with Rich Vanilla Frosting

American Apple Pie

Fresh Blueberry Pie

Bundt Cake with Chocolate Icing

Pineapple Upside Down Cake

Strawberry Shortcake

Coconut Cake

German Chocolate Cake

Red Velvet Cake

Italian Cream Cake

Signature Desserts

Carrot Cake

Pumpkin Cheesecake

New York Style Cheesecake with Assorted Toppings

Praline Pound Cake with Whipped Cream

Pecan Pie

Sweet Potato Pie

Chess Pie

Derby Tart

Key Lime Tart

Casual Breaks

Cookies

\$3.00 per half dozen, \$6.00 per dozen

Sugar, Chocolate Chip, Oatmeal, Peanut Butter, Fruit Bars, Chinese Tea Balls, Lemon Iced, Wedding Cookies, Thumbprints, Macaroons, Chocolate Macaroons, Snickerdoodles

Brownies

\$4.50 per half dozen, \$9.00 per dozen

Chocolate Iced, Blondies, Lemon Bars, Chocolate Macaroon Brownies

Mixed Nuts	\$16.00 per pound
Potato Chips	\$7.00 per pound
Pretzels	\$7.00 per pound
King Size Candy Bars	\$1.75 per bar
Tortilla Chips	\$6.50 per pound
Salsa	\$6.00 per pint
Ranch Dip	\$4.25 per pint
French Onion Dip	\$4.50 per pint

Pizza (8 slices per pizza) \$14.00 per pizza

Please Note: There are 16 servings per pound or pint.

Full Sheet Cake (serves 48)	\$46.79
Half Sheet Cake (serves 24)	\$24.00

Event Breaks

Enhance your event with the appropriate supplies, decorations, and wait staff.

Orange Fever

\$8.95 per person

- Freshly popped boxed popcorn
- Jumbo soft pretzels with mustard
- Roasted peanuts in the shell
- Cracker Jacks
- Kettle cooked potato chips
- Assorted candy bars
- Assorted sodas

The Mixer

\$9.95 per person

- Mixed nuts
- Cajun and light trail mix
- Asian rice crackers
- Chocolate covered raisins
- Bite-sized cheesecakes
- Assorted sodas and yogurt drinks

South of the Border

\$8.25 per person

- Seven Layer Dip
(Refried beans, sour cream, salsa fresca, black olives, guacamole, shredded Monterey Jack cheese, shredded lettuce)
- Red, white, and blue corn tortilla chips with salsa fresca
- Warm refried bean dip
- Fried churros
- Agua fresca (Mexican fruit-flavored water)

Everyday is Sundae

\$6.75 per person

Ice cream
Warm chocolate sauce
Strawberry topping
Heath bar crunch
Crushed oreo cookies
M&M's
Whipped cream
Maraschino cherries

Death by Chocolate

\$7.75 per person

Double thick chocolate brownies
Dark and white chocolate dipped pretzels
Chocolate dipped biscotti
M&M's
Chocolate chip and double chocolate cookies
Milk
Assorted sodas and water

Beverages

Coffee	\$9.25 per gallon
Hot Herbal Tea	\$9.25 per gallon
Hot Chocolate	\$6.50 per gallon
Hot Spiced Cider	\$9.50 per gallon
Iced Tea	\$6.50 per gallon
Lemonade	\$6.50 per gallon
Raspberry Lemonade	\$9.25 per gallon
Cranberry Lemonade	\$9.25 per gallon
Punch	\$9.25 per gallon
Soft Drinks	\$.95 each
Milk Pints	\$1.09 each
Chocolate Milk Pints	\$1.50 each
10oz Bottled juices	\$1.50 each