Campus Catering Guide
2013-2014
www.utdining.com
865-974-2406
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Welcome to the world of UT Catering, the official caterer in residence for the University of Tennessee.

Whether you are planning a breakfast, luncheon, dinner, cocktail party, or a wedding, the professionals at UT 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 also available.
Catering Arrangements

“What do I do first?”

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 event coordinator 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 or our online ordering system at www.utcatering.catertrax.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: $15.00 per table skirt, $4.00 per tablecloth, $1.10 per napkin. “Linen Only” services are required to be picked up at the University Center Catering Kitchen.

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 is responsible for decorations before and after the event?
9. Is there a head table? Who will direct special guests to the head table?
10. Have you considered special needs such as podiums, microphone, lights, etc?
11. Do you need a special table for the awards or gifts? Do you need a tablecloth?
12. Are there place cards or reserved seating? Who will put out place cards and when? Programs?
13. Will the entertainers be invited to eat? Before or after the performance? In the same room as guests or separately?
14. How much time have you allowed for different services: meal, program, awards, etc?
15. Do you plan to say grace? If so, before salad, during dinner, or after the meal?
16. Are your guests familiar with the location, or do you need a map or directions?
17. Where will your guests park?
18. How will your guests be identified and who will control participation?
19. Will tickets be collected?
20. Will guests be greeted? Where and by whom?
21. Have you arranged for coat racks if necessary?
22. Where are the restrooms?
23. Have you confirmed table arrangements for the event? Is there an alternate person in case of emergency or illness?
24. Who is responsible for payment of the bill?
25. Remember to call the professionals at UT 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
*Scrambled Eggs - $1.94 per serving
*French Toast - $1.89 per serving
*Potato Crusted Frittata - $2.95 per serving
*Assorted Fruit Blintzes - $2.95 per serving

Breakfast Meats
*Bacon - $1.64 per serving
*Sausage Patties - $1.64 per serving
*Sausage Links - $1.64 per serving

Breakfast Sandwiches
*Ham Biscuit - $1.89 per serving
*Sausage Biscuit - $1.89 per serving
*Ham & Swiss Croissant - $2.25 per serving
*Bacon & Cheddar Croissant - $2.25 per serving
*Bacon & Egg Croissant - $2.25 per serving

Baked Goods
*Donut - $.80 per serving
*Biscuit with Butter & Preserves - $.80 per serving
*Pumpkin Bread - $.80 per serving
*Banana Bread- $.80 per serving

*Danish - $1.35 per serving
*Muffin - $1.35 per serving
*Blueberry or Apple Cinnamon Coffee Cake - $1.35 per serving
*Bagels with Cream Cheese & Jelly - $1.35 per serving

Additional Items
*Grits - $1.12 per serving
*Cheese Grits - $1.09 per serving
*Breakfast Potatoes - $1.09 per serving
*Biscuit & Gravy - $1.12 per serving
*Oatmeal with Brown Sugar - $1.09 per serving
*Sliced Fruit - $1.94 per serving

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**

* Scrambled Eggs $2.15 per serving
* Cheese Omelet $2.15 per serving
* French Toast $2.15 per serving
* Potato Crusted Frittata $3.49 per serving

**Meats**

* Bacon $1.89 per serving
* Sausage Patties $1.89 per serving

**Additional Items**

* Biscuits with Butter & Preserves $1.09 per serving
* Muffin $1.09 per serving
* Grits $1.35 per serving
* Cheese Grits $1.35 per serving
* Breakfast Potatoes $1.35 per serving
* Seasonal Sliced Fresh Fruit $1.89 per serving

**A La Carte Menu**

**Baked Goods**

* Bagel with Flavored or Plain Cream Cheese $1.09 each
* Sliced Pumpkin or Banana Bread $.67 each
* Cinnamon Rolls $.80 each
* Glazed Yeast, Plain Cake, or Glazed Cake Donuts $.55 each
* Chocolate Iced, Vanilla Iced, Cinnamon Sugar, Powdered Sugar or Jelly Donuts $.65 each
* Glazed Donut Holes (minimum order 4 dozen) $3.20 dozen
* Fruit Danish $1.09 each
* Cheese Danish $1.09 each
* Muffins (Blueberry, Banana Nut, & Chocolate) $1.09 each
* Blueberry or Apple Cinnamon Coffee Cake (minimum order of 24 pieces) $.80 each

**Lighter Options**

* Fruit Yogurt Cup $1.65 each
* Seasonal Fruit Tray (Serves 25) $42.80 each
* Seasonal Whole Fruit (apples, bananas, and oranges) $.65 each
* NutraGrain Bars $1.09 each
* Single Serving Fresh Fruit Cup $1.94 each

**Beverages**

* Decaffeinated & Regular Coffee $9.90 gallon/$5.89 1/2 gallon
* Hot Herbal Tea $9.90 gallon
* Hot Tea $6.99 gallon/$4.55 1/2 gallon
* Hot Chocolate $10.15 gallon
* Bottled Juices-Apple, Orange, Cranberry (10 oz. servings) $1.60 each
* Milk, pint (2% or whole) $1.19 each
* Chocolate Milk, pint $1.60 each
* Bottled Water (20 oz. servings) $1.29 each

**Starbucks Coffee (Regular & Decaf Available)** $15.95 per gallon

*Please Note: There are fourteen 9 oz. servings in a gallon.*
Cold Breakfast Buffets

**Early Riser** $7.25 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** $8.29 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** $9.59 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** $8.25 per person
*For parties of 15 or more*
- 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*

**Accompanied by:**
- Choice of two -
  - Hickory smoked bacon
  - Country sausage
  - Hash Browns

**Omelet Station is available for parties of 20 or more to add to your Hot Breakfast Buffet.**
**Additional $6.69 per person**

Our chef attendant will prepare your omelet which will feature fresh eggs and your choices of: cheddar cheese, diced onions, red and green peppers, mushrooms, ham, bacon, tomatoes, spinach, chives, and salsa.
The Tennessee Gourmet Buffets
**Breakfast items include potatoes O'Brien and fresh fruit**

**Country Quiche** $10.65 per person
Pastry dough, farm fresh eggs, smoked cheddar cheese and country ham with fresh chives and a Roquefort cheese sauce, baked to perfection

**Asiago & Pork Tenderloin Hash** $10.65 per person
Marinated pork tenderloin, farm fresh eggs, & caramelized onions baked with Asiago & Fontina cheeses in a pastry cup

**Smokey Mountain Maple-Grilled Ham Steak** $10.65 per person
Smoked ham with sweet syrup & mustard glaze served with smoked cheddar scrambled eggs

**Rocky Top Calzone** $10.65 per person
Smoked ham, spinach, tomatoes, caramelized onions, & sweet peppers with farm fresh eggs & a cheddar-jack cheese blend

**Traditional Beef Tenderloin Eggs Benedict** $10.65 per person
English muffin topped with Canadian bacon, beef tenderloin, poached eggs, & creamy hollandaise sauce
Lunch Buffets

The minimum buffet order is for 20 guests

Casual Lunch Buffets
All casual buffets include iced tea, decaffeinated/regular coffee and ice water
Also included is your choice of a brownie or a cookie

Sandwich and Salad Bar $10.15 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

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The Neyland Drive $10.15 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

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The Cumberland Avenue $11.28 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

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**The Quick Huddle**

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

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**The West Campus Lunch**

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

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Salad Boxed Lunches
Includes assorted crackers & a jumbo cookie or a brownie

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

Spinach Salad with Grilled Chicken
Baby spinach topped with a grilled chicken breast & served with a poppy seed dressing

Southern Cobb Salad
A generous portion of grilled chicken, bacon, cheese, egg & tossed greens served with ranch dressing

Freshman
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
Choose from the following sandwiches:
- Pepper-crusted 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

$6.86 per person
Graduate $7.68 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

Add a side for $1.35

- Marinated Vegetable Salad
- Mozzarella and Roma Tomatoes with Basil
- Classic Potato Salad
- Asian Coleslaw
- Seasonal Fresh Fruit
- Wild Mushroom Primavera Pasta Salad
Dinner Buffets and Served Events

*Each buffet includes freshly baked rolls with butter, iced tea, water and coffee

**All buffet dinners include dessert, iced tea, ice water, & decaffeinated/regular coffee.

***The minimum buffet order is for 20 guests.

Starter Salads

Classic House $2.69 per person
Mixed greens, cherry tomatoes, Cheddar cheese, cucumber and alfalfa sprouts

Spinach Salad $2.95 per person
Sliced strawberries, toasted pecans, red onions and mandarin oranges tossed with baby Spinach leaves

Traditional Caesar Salad $2.95 per person
Served with garlic croutons and shaved Parmigiano-Reggiano cheese and Caesar dressing

Mixed Greens Salad $2.95 per person
Mixed greens with Goat Cheese bruschetta, julienne vegetables and Pommery mustard dressing

Boston Bibb Salad $3.20 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 $3.20 per person
Shaved parmesan, sun-dried tomatoes with a white wine vinaigrette

Mediterranean Salad $2.95 per person
Hearts of romaine, feta cheese, Kalamata olives, red onions and roasted tomato vinaigrette

Entree Salads

Grilled Chicken Pasta Salad $9.60 per person
Penne pasta, marinated grilled chicken breast, romaine lettuce, fresh tomatoes and marinated vegetables served with pesto-ranch

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Hot Selections

Poultry

Farm Raised Chicken Breast
$13.12 per person
Stuffed with goat cheese & wild mushrooms finished with a rice pilaf and sautéed vegetable medley

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Sweet Tea Brined Fried Chicken
$12.80 per person
Served with buttermilk-mashed potatoes and green beans with smoked pork jowl

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Asian Glazed Chicken
$13.12 per person
Accompanied with gingered carrots and five spiced roasted potatoes

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Medallions of Roasted Turkey Breast
$12.80 per person
Served with traditional corn bread stuffing, haricots verts, mashed potatoes and cranberry-port chutney

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Pistachio Crusted Chicken Breast
$13.65 per person
A green curry sauce served with garam masala vegetables and saffron rice

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**Breast of Chicken stuffed with Fontina Cheese**
$14.70 per person
Roasted leeks and seasonal wild mushrooms, finished with white wine, diced tomatoes and basil sauce over orzo pasta

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**Seafood**

**Pan-Roasted, Herbed Salmon Fillet**
$17.10 per person
With shiitake mushrooms and lemon sauce

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**Beef and Pork**

**Braised Pork Spare Ribs**
$12.80 per person
Served with potato salad and baked beans with spicy cornbread

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**London Broil with Roasted Garlic Au Jus**
$15.31 per person
Caramelized onion mashed potatoes and dilled carrots with sugar snap peas

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**Rosemary and Thyme Pork Loin**
$16.00 per person
Served with roasted new potatoes and candied brussel sprouts with apples

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Jerked Pork Loin with Pineapple Salsa
Along side roasted fingerling potatoes and plantains with patty pan squash

$16.00 per person

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<td>Tier 1</td>
</tr>
<tr>
<td>Qty</td>
</tr>
<tr>
<td>Price</td>
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Shallot Crusted Beef Tenderloin Medallions
Served atop wild mushroom risotto and roasted asparagus

$20.30 per person

<table>
<thead>
<tr>
<th>Quantity Discounts</th>
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<tr>
<td>Tier 1</td>
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<tr>
<td>Qty</td>
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<tr>
<td>Price</td>
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Vegetarian

Stuffed Filet of Portabella Mushroom
With balsamic sec and served with sautéed spinach and accordion potatoes

$16.40 per person

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<th>Quantity Discounts</th>
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<tr>
<td>Tier 1</td>
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<tr>
<td>Qty</td>
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<tr>
<td>Price</td>
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Specialty Dessert Selections that can be accompanied with Buffet or Served Meal:

- Key Lime Tart
- Derby Tart
- Pecan Pie
- Sweet Potato Pie
- Chess Pie
- New York Cheesecake with Assorted Toppings
- Praline Pound Cake with Whipped Cream
- Carrot Cake
- Almond Berry Tart
- Italian Cream Cake
- Pumpkin Cheesecake
- Chocolate Cake
Reception Stations

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

Carving Stations
(Includes a chef attendant)

**Top Round of Beef**
$7.64 per person
With native Tennessee mushroom ragout, three-peppercorn sauce and multigrain rolls

**Roast Loin of Pork Tenderloin**
$11.75 per person
With maple-bourbon demi-glace, assorted mustards and sweet potato biscuits

**Tenderloin of Beef**
$13.85 per person
With roasted garlic aioli, horseradish cream, pommery mustard and French baguettes

**Pasta Station**
$13.85 per person
(Includes a Chef Attendant)

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

**Pasta**
Choose Two:
- Penne
- Farfalle

Choose one:
- Grilled Fennel Italian Sausage
- Five Spice Grilled Chicken

**Sauces**
Choose two:
- Basil Pesto with Pine Nuts
- Sauce Puttanesca (spicy marinara)
- Tomato Basil
- Sun-Dried Tomato Cream

**Fajita Station**
$8.25 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 $7.94 per person
Salami, prosciutto, provolone and fresh mozzarella cheeses, roasted eggplant, roasted red pepper salad, hard boiled eggs, olives, marinated artichoke hearts, pepperoncini, and flavored oils served with focaccia and bread sticks

Dessert Action Stations
(Includes a Chef Attendant)

Flambé Table Side Desserts $8.50 per person
Choose two:
Bananas 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 $9.10 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) $65.60
Large (Serves 50 people) $104.04

Seasonal Crudités with Garden Herb Dips
Regular (Serves 25 people) $27.42
Large (Serves 50 people) $49.20

Seasonal Fresh Fruit Platter
Regular (Serves 25 people) $43.56
Large (Serves 50 people) $82.00

Selections of Domestic and Imported Cheeses with Fruit Garnish
Regular (Serves 25 people) $43.56
Large (Serves 50 people) $98.40
Array of Baked Brie en Croute
Topped with caramelized onions, candied pecans and raspberry preserves

*Served with sliced French bread and assorted crackers*

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<tbody>
<tr>
<td>Regular (Serves 25 people)</td>
<td></td>
<td>$42.50</td>
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<tr>
<td>Large (Serves 50 people)</td>
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<td>$96.00</td>
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Mediterranean Platter
With hummus, Tabouleh, lemons, Kalamata olives, feta cheese, grape leaves and pita bread

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<tbody>
<tr>
<td>Regular (Serves 25 people)</td>
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<td>$38.44</td>
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<td>Large (Serves 50 people)</td>
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<td>$65.60</td>
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</table>
Hors d’Oeuvres

(50 pieces per order)

- Lemon Tzatsiki Chicken Bites on Soft Pita Triangles with Kalamata Pesto $71.24
- Home-style Chicken Tenders (choose Regular, BBQ or Buffalo style) $49.20
- Buffalo Chicken Wings with bleu cheese $48.00
- Maine Crab Cakes with Green Herb Aioli and Asian Cole Slaw $101.50
- Shrimp with Thai Barbecue Sauce $104.04
- Cocktail Meatballs with Sauce Puttanesca $49.20
- Vegetable Spring Rolls with Thai Dipping Sauce $71.24
- Truffled Seared Scallops $101.50
- Chambord Poached Fiji Bites with Almonds and Brie $69.50
- Mascarpone Stuffed White Chocolate Strawberries $48.00
- Peppered Ahi Tuna Loin on Wonton Seaweed Cracker $69.50
- Chipotle Beef Tenderloin Crisp $104.04
Desserts

Specialty Dessert Selections
**Minimum of 15 per order**

- Southern Peach Cobbler a la mode
- Strawberry Shortcake Torte
- Pumpkin Cheesecake with Caramel and Pecans
- Italian Cream Cake with Chocolate Enrober
- Carrot Cake with Cream Cheese Sauce
- Chess Pie with Brandy Sauce
- Double Layer Chocolate Cake with Creamy Chocolate Frosting
- White Double Layer Cake with Rich Vanilla Frosting
- American Apple Pie
- Fresh Blueberry Pie
- Strawberry Shortcake
- Coconut Cake
- German Chocolate Cake
- New York Style Cheesecake with Assorted Toppings
- Red Velvet Cake
- Praline Pound Cake with Whipped Cream
- Pecan Pie
- Sweet Potato Pie

Signature Desserts
**Minimum of 15 per order**

- Chocolate Bundt Cake
  Double chocolate fudge cake with dark chocolate gouache

- Mascarpone Poached Pear
  Chablis poached bartlett pear stuffed with mascarpone cheese and raspberry coulis

- Dessert Spoons
  Turtle cheesecake, chocolate mousse, zabaglione with berries

- 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

- Tiramisu Italian Coco Tort
  with espresso cinnamon crème

- Crème Brule cake
  with vanilla and berry hazelnut crème

- Sweet Brie and Fijis
  Poached sweet Fiji apples stuffed with orange sweetened brie and toasted almonds
Premium Desserts
**Minimum of 15 per order**

- Chocolate Decadence Cheesecake
- Chocolate Cup with Fresh Berries
- Tiramisu
- Baklava
- Caramel Apple Cheesecake

Casual Breaks

Cookies $6.56 per dozen

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

Brownies $9.84 per dozen

Chocolate Iced, Blondies, Lemon Bars, Chocolate Macaroon Brownies

Mixed Nuts $17.00 per pound
Potato Chips $7.68 per pound
Pretzels $7.49 per pound
Tortilla Chips $7.12 per pound
Salsa $6.61 per pint
Ranch Dip $4.80 per pint
French Onion Dip $4.80 per pint

Pizza (8 slices per pizza) $15.00 per pizza

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

Full Sheet Cake (serves 100) $51.25
Half Sheet Cake (serves 50) $25.63

Everyday is Sundae

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

Everyday is Sundae $7.25 per person
## Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>Coffee</td>
<td>$10.15 per gallon</td>
</tr>
<tr>
<td>Starbucks Coffee</td>
<td>$15.95 per gallon</td>
</tr>
<tr>
<td>Hot Herbal Tea</td>
<td>$9.90 per gallon</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$10.15 per gallon</td>
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<tr>
<td>Hot Spiced Cider</td>
<td>$10.15 per gallon</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$7.12 per gallon</td>
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<tr>
<td>Lemonade</td>
<td>$7.12 per gallon</td>
</tr>
<tr>
<td>Raspberry Lemonade</td>
<td>$9.90 per gallon</td>
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<tr>
<td>Cranberry Lemonade</td>
<td>$9.90 per gallon</td>
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<tr>
<td>Punch</td>
<td>$9.90 per gallon</td>
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<tr>
<td>Soft Drinks</td>
<td>$1.08 each</td>
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<tr>
<td>Milk Pints</td>
<td>$1.19 each</td>
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<tr>
<td>Chocolate Milk Pints</td>
<td>$1.60 each</td>
</tr>
<tr>
<td>10oz Bottled juices</td>
<td>$1.60 each</td>
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<tr>
<td>20oz Bottled Water</td>
<td>$1.32 each</td>
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