



Chef's Catering Inc.

.....Creating Amazing Memories

Delicious Cuisine, Artistic Presentation, Superb Service

Specializing in Destination Events, Rehearsal Dinners, Receptions

Full Service Off-Site Catering to Wedding Chapels,
Resorts, Cabins, Hotels, Motels
On Premise Room Rental

No Event is Too Large or Small, Formal or Informal



Chef's Catering Inc

event@chefscateringtn.com

(865) 286-6272 • Fax (865) 579-3879

CHEF'S CATERING, INC.
GUIDELINES

- 1) Pricing includes China, Glass, Flatware, Napkins, Table Setting and Clean Up. Should you choose a Buffet, we provide the Linens for the Buffet, Buffet Decoration, Buffet Equipment, Utensils, Buffet Set-up and Break-down. Pricing does not include buffet tables or service charge or tax.
- 2) Buffet Pricing takes into account more than one trip per person on an average, but should not be considered
"all you can eat".
- 3) Service includes Table Setting and Clearing, Beverage Service and Food Service for Plated Events.
- 4) Tablecloths, Fountains, Wine/Champagne Glasses are available at an additional charge.
- 5) Service time for events is two hours. Additional time may be arranged at a rate of \$25 plus service charge per hour per server. Bartenders and On-Site Chefs are also available at an hourly rate.
- 6) Are you offering a buffet menu at your event and would like to have your young guests join in the buffet? Guests 4 through 11 are 1/2 price. *Children 3 and under are complimentary.
- 7) With advance notice, we are happy to accommodate special dietary needs; however, some items may require additional charges.
- 8) Minimum guaranteed attendance must be received 8 days prior to the event. If attendance falls below the guaranteed number, the client will be charged for the guaranteed number. If attendance is greater than guaranteed number, client will be charged for actual number served. Guaranteed number must be received by date/time indicated. (A 50% deposit, via credit card or check is due 30 days before the event and final balance is required no later than 8 days prior to the event.)
- 9) A cancellation fee of 20% or \$200.00, whichever is more, will be incurred for any cancellation within 7 days of event. A \$100.00 fee will be incurred for any additional setup on the day of the event. Due to health department regulations no food can be removed by client from event site.

Our staff strives for excellence in service, quality and presentation and we can customize any menu for you.

Chef can do about anything you would like, so if you don't see it, just ask!

*Specialty plated children's menus are available. Please inquire of your salesperson.

BREAKFAST SELECTIONS
BUFFET BREAKFAST
SELECTIONS

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

Choose One

- Traditional French Toast
 - Banana Nut French Toast with Caramel Sauce
- Classic Eggs Benedict with English Muffin, Canadian Bacon, Poached Egg and Hollandaise
 - Southern Eggs Benedict with Fried Green Tomato, Bacon, Poached Egg and Hollandaise
 - Fresh Scrambled Eggs
 - 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

Chef Attended Omelet Station ~ Requires On-Site Chef at \$35.00 per hour minimum 2 hours

Chef Attended Pancake Station ~ Requires On-Site Chef at \$35.00 per hour minimum 2 hours

PLATED BREAKFAST

Plated Breakfast includes Bakery Basket of Fresh Breakfast Breads, Pastries and Muffins, Assorted Jams, Southern Style Hash Browns, Cup of Fresh Fruit, Biscuits and Butter, Freshly Brewed Coffees, Chilled Orange or Apple Juice and Select Teas

- Traditional or Banana Nut French Toast, Hickory Smoked Bacon or Sausage (Patty or Link)
- Fresh Scrambled Eggs or Fluffy Cheese Omelet, Hickory Smoked Bacon or Sausage (Patty or Link)
- Western Omelet with Monterrey Jack and Cheddar Cheeses topped with Salsa, Hickory Smoked Bacon or Sausage (Patty or Link)
 - Fresh Scrambled Eggs or Fluffy Cheese Omelet, Country Ham and Redeye Gravy
- Classic Eggs Benedict with English Muffin, Canadian Bacon, Poached Egg and Hollandaise
 - Southern Eggs Benedict with Fried Green Tomato, Bacon, Poached Egg and Hollandaise
 - Eggs Benedict with English Muffin, Poached Egg and Lobster Hollandaise

ADDITIONAL ENHANCEMENTS MAY BE ADDED TO PLATED OR BUFFET BREAKFAST

- Country Ham and Redeye Gravy
 - Creamy Stone Ground Grits
- Creamy Stone Ground Grits with Sharp Cheddar
 - Virginia Sweet Ham
- Oatmeal with Brown Sugar and Raisins
- Turkey Sausage available upon request
- Additional Juice; Orange, Cranberry, or Tomato

CONTINENTAL
BREAKFAST

Bakery Basket of Banana Nut Breads, Pastries and Muffins, Assorted Jams, Butter, Fresh Seasonal Fruit Platter, Freshly Brewed Coffee, Select Teas, and Chilled Juices

MAY BE ADDED TO ANY
BREAKFAST

Add Bruschetta with Orange Marmalade and Cream Cheese

Add Breakfast Burritos – Western, Mexican or Veggie

Add Buttermilk Biscuits

Add Sausage or City Ham Biscuits

Add Country Ham Biscuits

Add Ham or Bacon and Egg Croissant

Add Bagels and Cream Cheese

Add Bagels, Cream Cheese and Smoked Salmon

Add Assorted Yogurts

Add Assorted Cold Cereals and Milk

Add Assorted Danish Pastries

Add Grapefruit Half

Add Breakfast Bars

Add English Muffins

Brunch Menu
Includes Coffee and Iced Tea
Available 10 AM - 2 PM

Choose One

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

Choose One

Quiche Lorraine, Spinach and Onion Quiche, Breakfast Casserole (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 with Puff Pastry,
Grilled Salmon with your choice of Sauce,
Shrimp and Creamed Mushrooms with Pastry Shells, Seafood Newberg Mushroom
Bolognese

Choose Two

Polenta, Glazed Carrots, Rice Pilaf, Buttered Corn, Home Fries
Cheese Display, Potato Casserole, Spinach Casserole, Mashed Potatoes, Southern Green Beans
Garlic Cheese Grits, Sweet Soy Green Beans,
Macaroni and Cheese (Regular or Baked), 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

Choose Two

Pasta Salad, Fruit Platter, Potato Salad, Garden Salad, Caesar Salad, Spinach Salad, Sausage and Corn 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
Chef Required at \$35.00 per hour per chef

You May Add for an increased Price Per Person

Carving Stations

Smoked Pit Ham
Smoked Turkey Breast
Sirloin Tri-Tip
Roasted Beef
Prime rib Au Jus
Beef Tenderloin
Smoked beef brisket
(Chef Carver Included)

REFRESHMENT BREAKS

Breaks are priced per person as a “drop only”.

Full service is available.

Minimums may apply.

Trail Mix Build Your Own!

Granola, Roasted Nuts, Raisins, Dried Fruits, Chocolates, Toasted Seeds, Pretzels, Bottled Water, Bottled Juices

Coffee and Doughnuts

Assorted Doughnuts, Fresh Brewed Coffee, Bottled Juices

European

Bruschetta with Cream Cheese and Marmalade, Scones, Fruit Platter, Coffee and Bottled Water

After School Break

Assorted Fresh Baked Cookies, Rice Krispy Treats, Bottled Water, Milk, Chocolate Milk

Ice Cream Social - Make Your Own Sundae Bar

Chocolate, Strawberry, and Vanilla Ice Cream, Fudge Sauce, Nuts, Maraschino Cherries, Sprinkles, and Assorted Toppings (Includes Service Staff)

TV Break

Popcorn, Pretzels, Tortilla Chips with Salsa, Assorted Soft Drinks and Bottled Water

Apple Treats

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

Chocolate!

Chocolate Dipped Strawberries, Mini Brownies, Chocolate Chip Cookies, Coffee, Bottled Water

Healthy Choice

Crudité Tray with Tzatziki and Ranch Dipping Sauces, Fresh Fruit Tray with Yogurt Dip, Bottled Water

LUNCH SELECTIONS

AVAILABLE 10 AM-2

PM

Includes Coffee and Iced Tea Service, Rolls
and Butter

PLATED LUNCH SELECTIONS

Includes choice for group of one Soup
or one Salad

SOUPS

- Home Style Vegetable
Soup
 - Broccoli and
Cheese
 - Corn
Chowder
 - Country Ham and
Bean
 - Cream of Potato and
Leek
 - Cream of Wild
Mushroom
 - Beef Pepper
Pot
 - Cream of
Vegetable
 - Smoked Chicken
Tortilla
 - Roma Tomato Basil
Bisque
 - Chilled
Gazpacho
- Chicken and Dumpling

SALADS

- Mediterranean Salad
 - Fresh Garden Salad with Choice of Two Dressings
 - Strawberry and Spinach Salad, Toasted Almonds, Poppyseed Dressing
 - Hearts of Iceberg, Tomatoes, Apple Smoked Bacon, Blue Cheese Dressing
 - Traditional Caesar Salad
 - Grilled Portobello, Yellow Tomatoes, Balsamic Vinaigrette
 - Baby Spinach, Feta Cheese, Shaved Red Onions, Mushrooms, Rosemary Vinaigrette
 - Artesian Greens, Tomatoes, Cucumbers, Julienne Carrots, Balsamic Vinaigrette
 - Marinated Vegetable Salad
- Asparagus, Mushrooms, Carrots, Green Beans, Red and Yellow Peppers, Red Onions
Marinated in a Red Wine Vinaigrette with Pasta Seasonings topped with a Roasted Tomato

PLATED LUNCH
ENTRÉES

ENTRÉE SALADS
(Served with Choice of
Soup)

- Asian Chicken Salad- Sweet and Sour Marinated Grilled Chicken Breast sliced on Field Greens and Napa Cabbage, Macadamia Nuts, Mandarin Oranges, Bean Sprouts and Crispy Wonton
 - Smoked Duck Salad, Field Greens, Crispy Wonton and Plum Dressing
- Southern Cobb Salad – Grilled Chicken, Black-eyed Peas, Tomato, Corn, Bleu Cheese, Bacon, Eggs, Cornbread & Crouton
- Beef Tenderloin Salad- Sliced Grilled Tenderloin served on Hearts of Romaine with Diced Romas, Caramelized Vidalia Onion and Buttermilk Bleu Cheese Dressing
 - Smoked Chicken Salad- Lightly Smoked Chicken Breast tossed with Celery, Onions, Pecans and Mayonnaise served on Field Greens with Seasonal Fruit and Citrus Honey Vinaigrette
- Chicken or Salmon Caesar Salad- Chilled Grilled Chicken or Salmon over Hearts of Romaine, Garlic Croutons, Parmesan Cheese and Classic Caesar Dressing
(Please choose either Chicken or Salmon for entire group)

ENTRÉES

Please Choose One Entrée for Entire
Group
(Served with Choice of Soup or
Salad)

- Oven Broiled Flounder, Champagne Beurre Blanc, Fingerling Potatoes, Steamed Fresh Vegetables
- Choice Roasted Beef, Merlot Mushroom Sauce, Roasted Red Potatoes and Sautéed Green Beans
 - Seared Chicken Breast, Natural Au Jus, Brown and Wild Rice Pilaf, Grilled Vegetables
- Bacon Wrapped Pork Loin, Roasted Sweet Potatoes Tossed in Brown Sugar, Carrots Marianna
 - Herbed Ginger Pork Loin, Fried Rice and Stir Fried Vegetables
 - Ginger and Soy Marinated Mahi Mahi, Black Beans and Rice, Steamed Vegetables
- Southern Fried Boneless Chicken Breast, Cream Gravy, Whipped Potatoes, Southern Green Beans
 - “Cuban” on Ciabatta, Black Beans and Yellow Rice, Plantain Chips

Add Dessert priced per
person

DELICATESSEN BUFFET

Choose

Three

Smoked Turkey, Shaved Ham, Roast Beef, Tuna Salad, Chicken Salad, Pimento Cheese, Genoa Salami, Pastrami, Roasted Vegetables

Choose

Two

Smoked Cheddar, Baby Swiss, Provolone, Colby, Cheddar

Choose

Two

Focaccia, Ciabatta, Sourdough, Rye, Honey Wheat

Includes Iced Tea and

Coffee

and is served with Red Onions, Leaf Lettuce, Tomatoes, Bread and Butter Pickles

Cracked Black Pepper Horseradish Sauce, Pesto Mayonnaise, Dijon Mustard, Yellow Mustard, Mayonnaise

Creamy Southern Style Potato Salad, Penne Pasta Salad, House Fried Chips, Chef's Special Brownies, Fresh Fruit

Add Soup priced per person

SLIDER

BUFFET

Choose Three Different Sandwiches on

Slider Buns

BBQ Beef Brisket, Grilled Chicken, Asian BBQ Pork, Cheeseburgers, Asian Pulled Chicken, Mediterranean Turkey burger, Grilled Salmon

Vegetarian Options - Spicy Black Bean Patty, Baby portabella 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, House Fried Chips, Gourmet Cookies, Fresh Fruit, Iced Tea and Coffee

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Add Soup priced per
person

BOXED
LUNCHES

Includes your choice of Fresh Fruit Salad, Red Potato Salad or Pasta Salad. Served with Gourmet Chips, Chef's Special Brownie, Soft Drink or Bottled Water

All sandwiches should be the same on orders less than 24
box lunches,
no more than 2 different choices on 24 to 100 and no more than 3 choices on
100 or more.

- Smoked Chicken, Pesto Mayonnaise, Swiss Cheese, Field Greens
on Focaccia
- Shaved Mexican Pork Loin Wrap, Lettuce, Tomato, Chipotle
Mayonnaise
- Marinated Grilled Vegetable Wrap, Baby Spinach, Roasted Garlic
Hummus Tapenade
 - Chicken Salad Wrap, Chiffonade of
Romaine
 - Tuna Salad, Wheatberry Bread, Swiss Cheese,
Peppercorn Aioli
- Sliced Virginia Ham on Sourdough Bread, Dijon Mustard, Red Tip Lettuce, Tomato
and Swiss Cheese
- Smoked Turkey, Wheatberry Bread, BBQ Mayonnaise, Red Tip Lettuce,
Tomato, Swiss Cheese
- Asian Wrap, Asparagus Tips, Squash, Carrots, Radishes, Tomatoes, Mixed Greens with
Plum Hoisin Sauce
- Mexican Wrap, Pinto Beans, Zucchini, Guacamole, Red and Green Peppers, Fresh Salsa
and Sour Cream

Basic Box Lunch

- Turkey or Ham Hoagie with Cheese
Pickle, Lettuce, Tomato on the Side
Choice of Potato Salad or Macaroni Salad
Individual Bag of Chips
Cookie
Soft Drink or Bottled Water

LIGHTER FARE LUNCHEON BUFFET

Includes Choice of Salad, Rolls, Iced Tea, Coffee, and Chef's Choice of Dessert

SALADS

(Choice of One)

- Traditional Caesar Salad
 - Fresh Fruit Salad
 - Red Potato Salad
 - Italian Pasta Salad
 - BLT Salad
- Corn, Black Bean, Tomato and Spinach Salad
 - Fresh Garden Salad with Choice of Dressing
- Baby Greens, Tomatoes, Cucumbers, Julienne Carrots, Balsamic Vinaigrette
 - Strawberry and Spinach Salad, Toasted Almonds, Poppyseed Dressing
- Baby Spinach, Feta Cheese, Shaved Red Onions, Mushrooms, Rosemary Vinaigrette Broccoli, Romaine, Feta, Sundried tomato, Mandarin Oranges, Orange Vinaigrette
- Cornbread Salad (Cornbread, Bacon, Ranch Dip, Pinto Beans, Tomatoes, Bell Pepper, Monterey and Cheddar Cheeses, Corn, Green Onion)

ENTRÉES

(Choice of One)

- Grilled Salmon, Mango Salsa, Wild Rice Pilaf
- House-breaded Boneless Chicken Breast, Gently Fried, Rice with Cream Gravy
- Pasta Buffet - Two Types of Pasta - Shells, Spaghetti, Marinara Sauce, Alfredo Sauce, Roasted Vegetables, and (Choose One) Sausage with Peppers and Onions or Grilled Chicken, and Garlic Toast
 - Chopped Steak with Mushrooms, Smashed Potatoes
 - Seared Chicken Breast with Natural Jus, Wild Rice Pilaf
 - Tenderloin Tips in Burgundy Sauce, Buttered Noodles
 - Roasted Turkey Breast, Southern Style Cornbread Dressing, Gravy
 - Tender Roast Beef, Merlot Mushroom Sauce, Roasted Red Potatoes
- Lasagna (Choose from Regular, Vegetarian or Four Cheese), Grilled Fresh Vegetables
 - Vegan chili-cornbread casserole
- Virginia Ham with Brown Sugar Raisin Sauce, Roasted Sweet Potatoes Tossed in Brown Sugar

- Taco Bar and Burrito Bar

Taco and Burrito Bar includes Soft Tortillas, Crunchy Corn Taco Shells, Seasoned Beef, Grilled Chicken, Sauce and Salsa, Sour Cream, Diced Tomatoes, Guacamole, Shredded Lettuce and Cheese, Beans and Seasoned Rice

- Add Fajitas ~ Chicken and Beef

- Add Potato Bar to Any Lunch Menu

Baked or Mashed Potato Bar (White or Sweet) with Sour Cream, Shredded Cheese, Bacon and Chives or Honey Butter, Brown Sugar and Pecans

Includes Fresh Vegetable Tray with Ranch Dip and
Fruit Punch

(Price per person does not include tax or 18%
service charge)

Any 3 selections from Cold Hors D'oeuvres

Any 4 selections from Cold Hors D'oeuvres

Any 3 selections from Hot Hors D'oeuvres

Any 4 selections from Hot Hors D'oeuvres

Any 2 Hot Hors D'oeuvres and 2 Cold Hors D'oeuvres

Any 3 Hot Hors D'oeuvres and 3 Cold Hors D'oeuvres

Please check with your salesperson if you desire
additional passed items.

COLD HORS D 'OEUVRES

Chicken Salad in Pastry Shell

Deviled Eggs (may add bacon or caviar*)

Curried Chicken Salad on Crostini

Roasted Tenderloin of Beef Pinwheels with Horseradish and Cream Cheese* Beef Tenderloin**

Canapé, Creamy Bleu Cheese Spread and Micro Greens**

Fresh Seasonal Fruit Display

Parmesan Cheese Sticks with Fresh Marinara Dipping Sauce

Cheese Board of Assorted Domestic Cheeses, Crackers and Wafers

Grapes rolled in Roquefort Cheese and Chopped Nuts*

Marinated Cheese ~ Skewered Bites of Cheese Marinated in Olive Oil, Herbs and Spices

Skewered Antipasto ~ Olives, Cheese, Sausage, Artichoke, Mushroom

Vegetable Shooters with Tzatziki Sauce

Soup Shooters ~ Choose Two~ Cantaloupe, Strawberry, Vichyssoise, Gazpacho

Fruit Shooters with Yogurt Sauce

Smoked Duck, Plum Sauce on Won Ton Chip

Cream Cheese and pesto stuffed Cherry Tomatoes

Strawberry with Roquefort and Spiced Pecans

Strawberry, Basil and Brie, Balsamic Glaze

Vegetable, Tuna, Salmon or California Rolls (Choose One)

Mexican Seafood Cocktail*

Maple Peppered Salmon Bites

Jumbo Shrimp with Cocktail Sauce ~ Passed**

Smoked Salmon with Dill Cream Cheese on Crostini

Smoked Trout with Wasabi Cream on Crostini*

Pickled Shrimp*

Caprese Kabobs

Fresh Mozzarella, Grape Tomatoes, Fresh Basil, Focaccia Cubes drizzled with Basil Pesto

Antipasto Display

Smoked Sausages, Cheeses, Roasted Garlic, Olives, Marinated Asparagus and Mushrooms, Sliced

Baguette and Table Wafers

Assorted Tea Sandwiches

Choose Your Favorites ~

Chicken Salad, Cucumber and Chive Cream Cheese, Ham Salad, Egg Salad, Tuna Salad, Pimento Cheese

Assorted Meat Tray

Smoked Turkey, Smoked Ham, and Roast Beef with Cocktail Rolls & Appropriate Sauces

Cornucopia of Assorted Tortilla Chips

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Assortment of Stone Ground Tortilla Chips with Fresh Salsa and Cheese Dip

**Bruschetta Display with Choice of Three Toppings
Smoked Chicken, Cranberry and Caramelized Onion,
Mushroom Tapenade, Sundried Tomato and Kalamata Olive, Fresh Tomato, Roasted Red Pepper
Hummus, Dixie Caviar, Sundried Tomato, Grilled Artichoke, Olive Paste and Bleu Cheese**

Shrimp on Ice
Fresh Boiled Seasoned Shrimp on Ice with Lemons and Cocktail Sauce**

Smoked Seafood Display
Salmon, Trout, Oysters with Toast Points, Cream Cheese, Capers, Chopped Egg**

Steak and Lettuce Wraps**

Italian Pin Wheels

Crab or Seafood Salad in Asian Spoons **

Brie on Toast Points with Walnuts and Raspberry Coulis ~ Passed

Asian Ahi Tuna spoons*

Mini Steak Lettuce Wraps*

Mini Mexican Chicken Wraps

Tiramisu cups*

Strawberry Brownie and Marshmallow Skewer*

Assorted Mini Desserts
Assorted Cake Shooters Raspberry chocolate cups, Assorted Truffles, Mini Cheesecakes, Mini
Cream Puffs, Mini Chocolate Eclairs***

HOT HORS D'OEUVRES

Szechwan BBQ Spicy Wings
Oriental Glazed Chicken Skewers
Skewers ~Sesame Chicken with Honeyed Asian BBQ Sauce or Mexican Chicken with Chipotle BBQ Sauce
Assorted Mini Quiche
Country Ham Cheddar Biscuits
Chicken Kabobs
Beef Kabobs
Prosciutto and Asiago Stuffed New Potatoes*
Fajita Stuffed New Potatoes
New Potatoes Stuffed with Country Ham, Cheese and Chives
Roasted Mini Lamb Lollipops with Cabernet Shitake Mushroom Sauce****
Lamb Lollipops with Mint Pesto**
Mini Beef Wellington**
Grilled BBQ Potato Skins
Goat Cheese and Sundried Tomato Phyllo Tartlet ~ Passed
Mushroom Stuffed with Escargot*
Baked Mushrooms with Escargot Garlic Butter
Grilled Pork Tenderloin Skewers with Asian Plum Sauce
Asian Pork on Wonton with Asian Slaw
Shrimp Scampi Mini-Tarts
Mix of Lobster Cakes, Shrimp Cakes, Crab Cakes on a Station*****
Bacon Wrapped Scallops Marinated in Asian Plum Sauce
Miniature Crab Cakes with Lemon and Red Pepper Aioli*
Hot Crab Gratin with Crispy Won Tons***
Shrimp Cakes with Chili Lime Sauce*
Crab and Goat Cheese in Wonton Cups* (Lump Crab)

Chicken Wings

Choose One
Buffalo, BBQ, Teriyaki or Cajun

Boneless Chicken Wings

Choose One
Buffalo, BBQ, Teriyaki or Cajun

Finger Sandwiches

Grilled Chicken and Caramelized Onions on Mini Croissants, Grilled Vegetables with Smoked Mozzarella
Crostini

Meatballs

Choose One
Swedish, Italian, Chipotle Cream or BBQ

HOT HORS D'OEUVRES

St. Louis Ribs

Choose One

BBQ, Sherry or Bourbon Glazed

Sliders

Choose One

Southern BBQ Pork, Grilled Chicken, Oriental Pork or Chicken topped with Asian Slaw

Shrimp Cake with Habanera Tartar Sauce*

Blackened Crabcake with Lemon Remoulade

Spicy Black Bean Patty with Tomato, Mixed Greens, Goat Cheese and Remoulade or

Goat Cheese, Cucumber, Red Onion, Mixed Greens, and Basil Mayo

Quesadilla Triangles

Choose One

Black Bean & Cheese, Mushroom & Beef with Smoked Cheddar, Smoked Chicken with Asiago

BBQ Pork or BBQ Chicken with Apple, Cheddar & Monterey Mix, Onion, Seasonings.

Veggie - Sautéed Onions, Mushrooms, Red Peppers, Yellow Squash, Zucchini and Spinach

Slider Station

Cook Gourmet Mini Burgers Presented on Hibachis**

Toppings ~ Brie, Granny Smith Apples, Bleu Cheese, Roma Tomatoes, Baby Lettuce, Pickles, Cranberry Mayo,

Dijon Mustard, Ketchup

Shrimp Gumbo Skewers**

Grilled Shrimp and Veggies served with Creole Dipping Sauce

Stuffed Mushroom Caps

Choose One

Artichokes & Sun-Dried Tomatoes, Spinach & Feta, Creamy Polenta & Mascarpone, Crabmeat*, Sausage,

Fajita Beef, Taco Bamba

Fried or Grilled Chicken Tenders with Dipping Sauce

Choose Two

Ranch, Chipotle Ranch, Caribbean, Honey Mustard or BBQ Sauce

BBQ Pork with Caramelized Onion on Crostini

Bacon Wrapped Fingerling Potatoes with Queso Dip

Bacon Wrapped Shrimp in either Hot Sauce or Chipotle BBQ Sauce

Bacon Wrapped Pineapple in Sweet and Sour Sauce

Siracha Bacon Chicken Bites

Chocolate Fondue

For Dipping~ Seasonal Fresh Fruit, Pretzels, Cake, Marshmallows**

PLATED DINNER OPTIONS

APPETIZERS

Additional per Person

- Asian Duck Breast

Asian spiced duck breast, on Asian Napa salad, wonton confetti

- Steak Popovers

Classic popovers, fill with choice steak & mushroom in a merlot demi sauce

- Lump Crab Martini

Lump crabmeat tossed in house vinaigrette and served with Creole remoulade sauce in a chilled martini glass

- Shrimp Cocktail

Six Jumbo Shrimp with Cocktail Sauce

- Lobster Bisque

- Seafood Stuffed Portabella on Grilled Onion with Tomato Coulis

- Asparagus Vichyssoise

- Crab Cakes with Red Pepper and Lemon Aioli *Market Price*

- Gazpacho

- Zucchini, Tomato and Mozzarella cheese towers

Plated Dinner Includes

Choice of Salad and Dessert, Coffee, Iced Tea, Assorted Rolls and Butter

Choose One Salad, One Entrée and One Dessert for Entire Group

SALADS

- Baby Spinach, Feta Cheese, Shaved Red Onions, Mushrooms, Rosemary Vinaigrette

- Hearts of Iceberg, Tomatoes, Apple Smoked Bacon, Blue Cheese Dressing

- Traditional Caesar Salad

- Artesian Greens, Tomatoes, Cucumbers, Julienne Carrots, Balsamic Vinaigrette

- Tossed Garden Salad, Choice of Dressing

- Field Greens, Macadamia Nuts, Mandarin Oranges, Bean Sprouts, Wonton Crisps, Sesame Ginger Dressing

- Grilled Portobello, Heirloom Tomatoes, Balsamic Vinaigrette

- Strawberry and Spinach Salad, Toasted Almonds, Poppy seed Dressing

- Yellow Tomato Salad with Diced Asparagus and Country Ham

- Grilled Pear, Field Greens, Mascarpone with Sugared Pecans, White Wine Vinaigrette

- Marinated Vegetable Salad

~ Asparagus, Mushrooms, Carrots, Green Beans, Red and Yellow Peppers, Red Onions, marinated in a Red Wine Vinaigrette with Pasta Seasonings topped with a Roasted Tomato and Parmesan Crisp

- Bibb Salad, with Tomatoes, Hearts of Palm, Egg, and Cucumber and French Vinaigrette

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ENTRÉES

- Apple Rosemary Pork Loin, Applejack Cream, Smashed Potatoes, Vegetable Ragout
 - Pecan Encrusted Trout, Maple Syrup Glaze, Wild Rice Pilaf, Roasted Corn
- 10 Ounce Slow Roasted Prime Rib, Baked Potato, Sour Cream and Butter, Ratatouille, Cheese Popover
 - Chicken Marsala, Rice Pilaf, Steamed Fresh Vegetables
- Bacon Wrapped Tenderloin of Pork, Skewered and Grilled, Zinfandel Wild Mushroom Sauce, Buttered Spaghetti Squash, Steamed Fresh Vegetables
- 12 Ounce Choice, Grilled New York Strip, Caramelized Onions and Mushrooms, Roasted Potato Medley (White, Sweet and Red), Parmesan Baked Tomato
 - Grilled Salmon Filet, Roasted Red Pepper Butter, Horseradish Whipped Potatoes, Sautéed Green Beans
- 8 Ounce Bacon Wrapped Beef Filet, Choron Sauce, Baked Potato, Sour Cream & Butter, Asparagus Bundle
 - Marinated Grilled Portobello with Burgundy Sauce, Corn Relish, Roasted Root Vegetables
 - Chicken and Bacon Pasta in Alfredo Sauce with Tomatoes and Mushrooms
 - 10 Ounce Grilled Ribeye, Baked or Smashed Potatoes, Haricot Vert Bundle
 - Grilled Maple Chipotle Pork Chops, Roasted Sweet Potatoes, Chayote
 - Red Snapper Topped with Cilantro, Garlic and Lime, Wild Rice Cake, Roasted Corn
 - Fettuccine with Tomato Artichoke Alfredo with Jumbo Shrimp
 - Soy Seared Tuna with Orange Sauce, Steamed Rice, Sweet Corn and Edamame Succotash
 - Pecan Encrusted Catfish, Grit Cakes - Tomato Gravy, Cabbage Compote
 - Honey Gingered Pork Tenderloin with Fried Rice and Stir Fried Vegetables

ADD ONS

- Skewer of Shrimp
 - Grilled Chicken Breast, Choice of Sauce
 - 4 oz Tuna Steak w/ Wasabi Soy Sauce
- 4 oz Grilled Salmon w/ Lemon Chablis Sauce

PLATED DESSERTS

CAKES

- Coconut
- Red Velvet
- Chocolate
- Strawberry
- Lemon Italian Cream
- Banana Chocolate Chip with Peanut Butter Frosting
 - Banana Cake with Cream Cheese Frosting

PIES

- Apple
- Chocolate
- Meringue
- Coconut Cream
 - Key Lime
- Lemon Meringue
- Strawberry Cream
- Fruits of the Forest
 - Pecan
- Chocolate Pecan

OTHER DELIGHTS

- Flan
- Crème Brulee ~ Classic, Chocolate, Lavender, Orange, Coffee, Mango
 - Strawberry Napoleon
 - Banana Pastry Cream
 - White Chocolate Raspberry Cheesecake
 - Three Mousse Cake
- Lemon Meringue Tart with Lemongrass Blueberry Sauce and Whipped Cream
 - Slow Roasted Pineapple with Coconut Sorbet and Granola Crumble

SMALL BITES

- Chef's Choice of Mini Bites may include:
Carrot, Red Velvet, German Chocolate or Coconut Cake
 - Dessert Shooters
 - Truffles
 - Tarts
 - Lemon Bars
 - Pecan Diamonds
 - Baklava

LUNCH OR DINNER

BUFFET

Includes Choice of Three Salads, Three Side Dishes, Dessert, Rolls, Coffee and Tea
One Entrée, Two Entrées, or Three Entrées
Pricing does not include Tax or Service Charge

SALADS

- Baby Spinach, Feta Cheese, Shaved Red Onions, Mushrooms, Rosemary Vinaigrette
 - Traditional Caesar Salad
- Baby Greens, Tomatoes, Cucumbers, Julienne Carrots, Balsamic Vinaigrette
 - Tossed Garden Salad with Choice of Dressing
 - Fresh Fruit Salad
 - Waldorf Salad
 - Red Potato Salad
 - Macaroni Salad with Ham and Peas
 - Golden Apple Slaw
 - Romaine and Broccoli Salad
- Asian Slaw ~ Napa Cabbage, Red Bell Peppers, Green Onions, Snow Peas, Roasted Peanuts with Sesame Ginger Dressing
- Marinated Vegetable Salad ~ Cauliflower, Broccoli, Green Beans, Peas, Red and Green Pepper, Tomatoes, Marinated in Red Wine Vinaigrette with Pasta Seasoning
 - Cornbread Salad
 - BLT Salad
 - Pasta Salad

ENTRÉES

- Boneless Chicken Breast, with Choice of Sauce
 - Virginia Ham with Raisin Brown Sauce
- Roasted Turkey Breast, Southern Style Cornbread Dressing, Pan Gravy
 - Country Fried Steak, Cream or Brown Gravy
- Low Country Boil of Shrimp, Sausage, Corn on the Cob, Potatoes (*Counts as two sides*)
 - Tender Roast Beef, Choice of Sauce
- Lasagna (Choose from Regular, Vegetarian or Cheese)
- Roasted Pork Loin, Choice of Sauce (Applejack Cream, Merlot, White Wine Mustard, Cumberland)
 - Sirloin Tips in Burgundy Sauce
- Grilled Salmon, Choice of Sauce (Mango Salsa, Hollandaise, Choron, Red Wine Butter, Lemon Caper)
 - Grilled Maple Chipotle Pork Chops
 - Cuban Pork Loin with Papaya Mango Salsa
 - Oriental Style or Plain BBQ Pork
 - Pecan Encrusted Catfish
- Parmesan Encrusted Chicken Breast with Sundried Tomato Cream
 - Pork Schnitzel with Lemon
- Fettuccine Alfredo with Grilled or Blackened Chicken

LUNCH OR DINNER

BUFFET – continued

PREMIER ENTREES

- Fettuccine Alfredo with Shrimp
- Red Snapper Topped with Cilantro, Garlic and Lime
 - Soy Seared Tuna with Orange Sauce
 - Virginia Ham (Includes On-Site Chef Carver)
- Beef Top Round (Includes On-Site Chef Carver)
- Sirloin Tri-Tip (Includes On-Site Chef Carver)
 - Beef Brisket (Includes On-Site Chef Carver)
- Hand Carved Prime Rib of Beef (Includes On-Site Chef Carver)
 - Beef Tenderloin (Includes On-Site Chef Carver)

SIDE DISHES

- Steamed Fresh Vegetables
- Country Style Green Beans
 - Roasted Corn
- Rice Pilaf (Classic, Wild, Mushroom)
 - Honey Glazed Carrots
 - Creamed Spinach
 - Stir-Fried Vegetables
 - Grilled Vegetables
 - Smoked Gouda Grits
 - Wild Mushroom Grits
- Smoked Bacon Cheddar Grits
 - Grit Cakes
 - Wild Rice Cakes
 - Polenta
- Macaroni and Cheese (Baked or Plain)
 - Country Butter Beans
 - Potatoes Au Gratin
 - Corn Cobettes
- Rosemary Roasted Red Potatoes
 - Scalloped Potatoes
 - Sautéed Green Beans
- Roasted Sweet Potatoes with Brown Sugar
 - Goat Cheese Smashed Potatoes
 - Barley and Rice Pilaf
 - Collards
 - Bleu Cheese Mashed Potatoes
 - Succotash
 - Corn Casserole
 - Roasted Tomatoes
 - Garlicky Greens
 - Stir-Fried Rice
- Sautéed Spinach with Roasted Garlic
- Vidalia Smashed Potatoes (Seasonal)

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- Sweet Corn and Edamame Succotash
 - Crushed Butternut Squash with Pecans and Marshmallow
 - Garlic Haricot Vert with Caramelized Zinfandel Sauce*
 - Roasted Root Vegetables (Turnips, Potatoes, Yams)
 - Whipped Potatoes (Plain, Garlic, Horseradish)
 - Brown Sugar Whipped Sweet Potatoes
 - Roasted Butternut Squash

BUFFET DESSERTS

CAKES

- Red Velvet Cake
- Chocolate Cake
- Lemon Italian Cream Cake
 - Coconut Cream Cake
- Pineapple Upside Down Cake
- German Chocolate Cake

Pies

- Chocolate Cream
- Chocolate Meringue
- Homemade Apple
 - Coconut Cream
 - Southern Pecan
 - Chocolate Pecan
- Fruits of the Forest
- Coconut Pudding
- Banana Pudding

Other suggestions

- Apple Dumpling with Caramel Sauce
 - Milk Chocolate Mousse
 - Dark Chocolate
 - Orange Mousse
 - Raspberry Mousse
- Plain Cheesecake (*Add topping for an extra charge per person*)
 - Strawberry, Cherry, or Blueberry*
 - White Chocolate Raspberry Cheese Cake
 - Pumpkin Cheese Cake
 - Cappuccino Cheese Cake

SMOKY MOUNTAIN PICNIC

(No Substitutions)

Includes Fresh Rolls or Buns, Appropriate Condiments, Iced Tea, Coffee and Lemonade
Choice of Cherry, Peach or Apple Cobbler (Select One)

Plus Choice of Three of the Following:

Molasses Baked Beans, Southern Potato Salad, Cole Slaw, Corn on the Cob, Deviled Eggs, Southern Relish
Tray, Garlic Mashed Potatoes, Grilled Squash, Parmesan Roasted Red Potatoes

Baked Potato with Sour Cream, Green Onions, Bacon, Cheese – Additional Cost per person

One Entrée • Two Entrées • Three Entrées (Pricing does not include tax or service charge)

- Bar-B-Q Chicken Breast (Bone-In Only)
- Herb Roasted Chicken Breast (Bone-In Only)
 - St. Louis Style Bar-B-Q Ribs
- Pulled Pork (w BBQ sauce on side) If drop, white vinegar base
 - Herb Rubbed Smoked Turkey
 - Angus Beef Hamburgers All
 - Beef Hotdog
 - BBQ Beef Brisket

Select One:

Cherry Cobbler • Apple Cobbler • Peach Cobbler

SMOKY MOUNTAIN COOKOUT

Includes:

- Angus Beef Hamburgers
 - All Beef Hotdogs
 - Buns
 - Baked Beans
 - Potato Salad
 - Cole Slaw
- Lettuce, Tomatoes, Onion, Cheese, Relish, Mayonnaise, Mustard, Ketchup,
 - Choice of One Cobbler- Peach or Apple

ALWAYS SERVED ON DISPOSABLE'S UNLESS OTHERWISE INDICATED

Add BBQ Chicken or BBQ Pulled Pork for an Additional Cost Per Person

PRICING DOES NOT INCLUDE TAX OR SERVICE CHARGE
ADD ONSITE CHEF TO GRILL FOR EITHER MENU ABOVE
\$35.00 per hour per Chef (does not include the actual grill)

WEDDING RECEPTION SPECIAL MENU

APPETIZER (Choose One)

Served with Punch or Tea

- Imported and Domestic Cheese Tray with Crackers
 - Antipasto Tray
- ~ Smoked Sausages, Cheeses, Roasted Garlic, Olives, Sliced Baguette and Table Wafers
 - Veggie Shooters
 - Fruit Shooters
- Bruschetta Tray with Choice of 3 Toppings:
Mushroom Tapenade; Sundried Tomato & Kalamata Olive;
Fresh Tomato; Roasted Red Pepper Humus;
Dixie Caviar; Sundried Tomato; Grilled Artichoke;
Smoked Chicken, Cranberry and Caramelized Onion;
Olive Paste and Bleu Cheese
 - Taco Bamba Stuffed Mushrooms
 - Asian Pork on Wonton with Asian Slaw
 - Meatballs in Chipotle Cream Sauce
 - Fried Chicken Tenders with 2 Sauces
Honey Mustard, BBQ, Ranch or Buffalo Sauces

BUFFET

Includes Rolls and Butter, Water, Coffee and Tea, Lemons, Cream and Sugar

SALADS (Choose Two)

- Fresh Garden Salad with Assorted Dressings
 - Traditional Caesar Salad
 - Fresh Fruit Salad
- Marinated Vegetable Salad ~ Cauliflower, Broccoli, Green Beans, Peas, Red and Green Pepper, Tomatoes,
Marinated in Red Wine Vinaigrette with Pasta Seasoning
- Cornbread Salad ~ Cornbread, Bacon, Pintos, Tomatoes, Bell Pepper, Corn, Green Onion, Monterey &
Cheddar Cheese, Ranch Dressing

ENTREES

- Boneless Chicken Breast, Choice of Sauce
 - Tender Roast Beef, Choice of Sauce
 - Roasted Pork Loin, Choice of Sauce
- Roasted Turkey Breast, Southern Style Cornbread Dressing, Pan Gravy
- Fettuccine with Tomato Artichoke Alfredo (Can be Vegan or Vegetarian)
 - Virginia Ham with Raisin Brown Sauce
 - Baked Tilapia, Choice of Sauce

SIDE DISHES (Choose Two)

- Steamed Fresh Vegetables ~ Broccoli, Cauliflower, Carrots, Zucchini, Yellow Squash
 - Whipped Potatoes & Gravy
 - Classic Rice Pilaf
 - Macaroni and Cheese
 - Country Style Green Beans
 - Rosemary Roasted Red Potatoes

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- Potatoes Au Gratin
 - Green Beans Amandine
 - Roasted Sweet Potatoes Tossed in Brown Sugar

Full Cake Service Includes Cutting and Service, Plates, Forks, Napkins

Pricing does not include tax and service charge

Additional Appetizers will be priced per person

One Entree • Two Entrees

ENTRÉE SAUCES

BEEF SAUCES

- Brown Gravy
- Cumberland Sauce ~ Red currant jelly, port, orange and lemon zests, mustard and seasonings
- Diana Sauce ~ Diana sauce is a highly-seasoned tomato sauce similar to a barbecue sauce
 - Hunter's or Chasseur ~ Brown sauce consisting of mushrooms, shallots and white wine
- Béarnaise Sauce ~ A reduction of vinegar, wine, tarragon and shallots, with egg yolks and butter
- Choron Sauce ~ Hollandaise or béarnaise sauce tinted pink by the addition of tomato puree
 - Burgundy Demi-Glace ~ A rich brown sauce flavored with Burgundy
 - Merlot Demi-Glace ~ A rich brown sauce flavored with Merlot
- Green Peppercorn Demi-Glace ~ A rich brown sauce flavored with green peppercorns
 - Red Wine Shallot ~ A rich brown sauce flavored with red wine and shallots
- Zinfandel and Wild Mushroom ~ A rich brown sauce flavored with Zinfandel and mushrooms
- Marsala Mushroom ~ A light cream sauce with mushrooms and onions, flavored with Marsala wine

CHICKEN SAUCES

- Champagne Beurre Blanc ~ Champagne, vinegar, shallot reduction with butter
 - Marsala Mushroom
 - Jack Daniels BBQ
 - Roasted Garlic Cream
 - Basil Pesto
 - Lemon Chablis
 - Sundried Tomato Cream
- Roasted Red Pepper Cream with Spinach and Mushrooms
 - Caribbean Island Sauce
 - Hunter's Sauce
 - Chipotle Chili Sauce
 - Choron
- White Wine Tarragon

PORK SAUCES

- Apple Brandy Sauce
- Applejack Cream
- Burgundy Demi-Glace
- Chipotle Chili Sauce
- White Wine Mustard
 - Cumberland
 - Hunter's Sauce
- Green Peppercorn Demi-Glace
 - Merlot Mushroom
- Smoky Bacon Bourbon
- Zinfandel and Wild Mushroom

FISH SAUCES

- Mango Salsa
- Hollandaise
 - Choron
- Red Wine Butter
 - Lemon Caper
 - Lemon Chablis
- Maitre d' Butter
 - Creole