



Whether the occasion you are planning is the social event of a lifetime or a corporate meeting or convention that will leave its mark, the Knoxville Convention Center will impress your guests with our impeccable service, enticing cuisine and attractive presentations.

Our Executive Chef, Culinary and Banquet Team, Catering Sales and Event Managers' commitment to meeting all of your needs will provide the confidence you deserve to ensure your event will be an overwhelming success. Their expertise, knowledge and willingness to think outside the box is a great asset when planning all the intricate details of your unique affair.

We invite you to experience the Knoxville Convention Center, and allow us to exceed your expectations.

Catering Menus

Welcome to the Knoxville Convention Center. The following menus are available through our Catering Department and have been designed to give you and your guests a variety of culinary experiences. If you have questions about our menus or services, please contact our Catering Department. Our Executive Chef will always create a special menu upon request.

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*Assistance with additional services available upon request:
Floral Arrangements ~ Ice Sculptures ~ Entertainment
Colored Linens ~ Decorations ~ Specialty Lighting*

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Food & Beverage Policies

SMG is the exclusive food & beverage provider for the Knoxville Convention Center and Knoxville Convention & Exhibition Center. No food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guest or invitees. Food and beverage items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged at SMG's sole discretion. Sampling and/or distribution of food or beverage by any exhibitor or vendor must be approved by the Food & Beverage Director two weeks prior to any function, must complete an authorization request provided by the Catering Department and will require a temporary Health Permit from the City of Knoxville. SMG reserves the right to adjust, waive or modify exclusivity of these policies related to move-in and move-out of the facility for tradeshow, consumer or related events.

Guarantees

The guaranteed number of attendees is required 72 hours or 3 business days prior to the date and time of the function. A business day is defined as Monday-Friday by 12:00 noon. If the guarantee is not received as stated, the number specified on the contract will be your guarantee. The guarantee is not subject to reduction after the 72-hour deadline. Increases in attendance given after the final guarantee may be subject to 20% surcharge over the selected menu price. The Catering Department will make every effort to service additional guests based upon availability of product and labor, however, the Catering Department will not be responsible or liable for servicing these additional guests. The Catering Department will prepare food product for seated functions 5% over the guarantee to a maximum of 30 people. Additional seating will only be placed if needed. Pre-set salads and desserts will only be provided for the guarantee. Any overset to include the 5% overage will be charged accordingly.

Beverage Service

We offer a complete selection of beverages to complement your function. The Tennessee Alcohol & Beverage Commission regulates alcohol and beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. In compliance with TABC regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage services, and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

Menus

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that your Catering Sales Manager welcomes the opportunity to customize menus and services to create specialty or thematic events.

Pricing

A 20% service charge will be applied to all food, beverage and related services. A 9.25% sales tax will be applied to all food, non-alcoholic beverages, labor, service charges, rental equipment and floral arrangements.

Labor

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include set-up, service and breakdown. Events requiring additional time for service will incur an overtime charge of \$25.00 per server per hour.

Client Signature

Date

Holiday Business

Due to the demand of catering service during the holiday season, our deposit and contract policy is modified for this special time of year. Your Catering Sales Manager will discuss contract and deposit policies for the holiday season.

Contracts

If you are planning to include Food & Beverage with your event, you will need to complete a Space Contract to hold your space in the facility. In addition, you will need to sign our Catering Policies along with the Space Contract. The deposit schedule on your Space Contract will reflect estimated food & beverage charges. The BEO is your menu order and must be signed and received by our Catering Department no less than four weeks prior to your event date. The Space Contract, Catering Policies and BEO signed by both parties, with its stated terms and deposit, constitute the entire agreement between the client and Catering by SMG.

Payment

A deposit of 25% of the estimated food and beverage charges is due to book or hold space for a food and beverage event. A deposit of 50% is due thirty days prior to the event, and 100% of estimated charges is due, along with the signed Space Contract, Catering Policies and BEO, by the date specified in the Catering Policies to guarantee services (72 hours prior to the event). Any increases in the final guarantee (above the 5% allotted) are due and payable prior to the start of services. Any on-site adjustments, additions or replenishments of the contracted catering services will be reflected in a final invoice, payable within 10 days of receipt. The Catering Department does not extend direct billing. As such, a guaranteed payment is required for all functions. You may finalize your account by Company Check, Cashier's Check, Visa, MasterCard, American Express or Cash. The Catering Department will process/pre-approve your credit card for any estimated balance three business days prior to your function date.

Cancellation Policy

Cancellation of contracted Food & Beverage services must be made in writing a minimum of four weeks prior to the scheduled function. If the event is cancelled less than fourteen days but more than 72 hours (three business days) prior to the event, a fee of 75% of the total estimated services will be charged. Any event canceled less than 72 hours (three business days) prior to the event will incur 100% of the estimated charges. This policy does not amend or effect any applicable Space Contract provisions.

Facility Services

Round table seating of ten will be provided unless otherwise specified. Seating diagrams with numbered tables are available upon request. Banquet prices include white linens, glassware, china and flatware. For banquets exceeding 1000 guests, additional rental charges may apply. China service is available in the ballroom and meeting rooms. Requests for china service in the Exhibit Halls may incur rental charges.

Security, Electrical & Insurance

This information is provided in the Event Guide. Please refer to this guide regarding these areas as they pertain to your specific event.

Decorations & Floral

Your Catering Sales Manager is available to assist you with fresh floral arrangements, thematic decorations and specialty linens to enhance your event. Additional charges will apply for these services.

Client Signature

Date

The Local Perk

Classic Continental

Assorted Chilled Juices & Fresh Breakfast Pastries
Sliced Seasonal Fruit, Regular/Decaffeinated Coffee & Tea ... \$9.75 per person
Add Cold Cereal & 2% Milk **OR** Assorted Yogurt & Granola... \$10.50 per person
Add Cold Cereal, Milk & Oatmeal with Brown Sugar **OR** Cheddar Cheese Grits... \$11.50 per person

Sunrise Sandwiches

Assorted Chilled Juices, Flaky Home-Baked Biscuits
Filled with Ham & Swiss and Pork Sausage & Cheddar
Regular/Decaffeinated Coffee & Tea ... \$10.50 per person
Croissant Sandwiches instead of Biscuits... \$10.25 per person

The Power T

Assorted Cereal Bars, Bananas, Grapes & Strawberries
Assorted Yogurts, Starbucks Frappuccinos &
Regular/Decaffeinated Starbucks Coffee... \$13.50 per person
Add Gatorade & Aquafina Water... \$14.25 per person

A la Bagel

Assorted Chilled Juices, Sliced Seasonal Fruit
Plain, Poppy Seed, Cinnamon Raisin & Blueberry Bagels
Assorted Cream Cheese, Jellies & Preserves
Regular/Decaffeinated Coffee & Tea
... \$10.25 per person
Add Croissants with Whipped Butter... \$12.50 per Person

Breakfast Bistro

Assorted Chilled Juices, Flavored Scones, Fruit-Filled Turnovers
Fresh Baked Breakfast Breads, Gourmet Spreads, Regular/Decaffeinated Coffee & Tea
... \$10.95 per person

Breaks are based on two hours of service and may be extended for an additional charge.
Breaks include buffet table with linen, service ware, utensils & condiments.
A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders.

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Bountiful Selections

- ❖ *Butter Croissants ~ Fresh Flaky Croissants with Whipped Butter, Assorted Jellies & Jams* \$24 per dozen
- ❖ *Bagels ~ Assorted Bagels with Gourmet Spreads* \$26 per dozen
- ❖ *Big "UNS" ~ Cinnamon Rolls with Cream Cheese Icing* \$37 per dozen
- ❖ *Fresh Muffins ~ An Assortment of Jumbo Muffins* \$27 per dozen
- ❖ *Assorted Scones* \$37 per dozen
- ❖ *Assorted Jumbo Danish ~ Cinnamon, Cheese & Fruit-Filled* \$27 per dozen
- ❖ *Omelet Station ~ Made to Order (\$75.00 Attendant Fee)* \$5 per person
- ❖ *Buttermilk Biscuit Sandwiches ~ Sausage & Cheddar and/or Ham & Swiss* \$2.95 each
- ❖ *Croissant Sandwiches with Shaved Ham & Swiss* \$3.95 each
- ❖ *Mini Quiche Lorraine* \$3.50 each
- ❖ *Sliced Seasonal Fruit ~ Chef's Choice of the Season* \$3.75 per person
- ❖ *Whole Fresh Fruit ~ Apples, Oranges & Bananas* \$1.75 each
- ❖ *Assorted Individual Yogurts ~ Served with Handmade Granola* \$3.25 each
- ❖ *Assorted Breakfast Breads* \$3.95 per person
- ❖ *Fresh Baked Cookies ~ Chocolate Chip, Chocolate Peanut Butter, Oatmeal Raisin & White Chocolate Macadamia Nut* \$25 per dozen
- ❖ *Triple Chocolate Fudge Brownies* \$25 per dozen

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders.

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Break Packages

The Office All Day Break

*Classic Continental with Assorted Chilled Juice, Fresh Breakfast Pastries,
Assorted Whole Fruit, Regular/Decaffeinated Coffee & Tea
Mid Morning Coffee Refresh (add Nutri-grain Breakfast Bars for \$3.00 per person)
Afternoon Snack with Assorted Cookies, Soda,
Regular/Decaffeinated Coffee & Tea (add Brownies for \$1.00 per person)
\$18.50 per person*

The Mountain Cabin Fireplace Break

*Hot Apple Cider
Cranberry Muffins
Assorted Cookies & Hard Candies
Handmade Granola & Dried Fruits
\$15.50 per person
Add Regular/Decaffeinated Coffee & Tea for \$2.50 per person*

The Big Orange Break

*Orange Soda
Moon Pies
Candied Orange Slices
Orange Chiffon Cake Bites
Whole Oranges
Regular/Decaffeinated Coffee & Orange Pekoe Tea
\$14.50 per person*

The Lift Afternoon Break

*Assorted Cookies
Assorted Whole Fruits
Nutri-grain Snack Bars
Assorted Sodas
Regular/Decaffeinated Coffee & Tea
\$13.50 per person*

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders.

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Perkfect A la Carte Additions

- ❖ *Assorted Candy Bars ~ Snickers, Butterfinger, M&M Plain & Peanut, Skittles & Twix* \$1.95 each
- ❖ *Chips ~ Assortment of Chips* \$1.95 each
- ❖ *Ice Cream Bars ~ Assorted Selection of Ice Cream Bars* \$2.95 each
- ❖ *Doughnut Cake ~ Impressive 5-tiered Doughnut Cake (serves 150 people)* \$350 each
- ❖ *European Cupcake Cake ~ Impressive 5-tiered Cupcake Cake; Garnished with Roses (serves 85 people)* \$425 each
- ❖ *Mixed Nuts (serves 25 people per Pound)* \$27 per pound
- ❖ *Chips with Sour Cream & Chive Dip (serves 25 people)* \$18 per basket
- ❖ *Spicy Confetti Snack Mix (serves 25 people)* \$18 per basket
- ❖ *Classic Snack Mix (serves 25 people)* \$18 per basket
- ❖ *Spicy Asian Snack Mix (serves 25 people)* \$19 per basket
- ❖ *Pepperidge Farm Goldfish (serves 25 people)* \$18 per basket
- ❖ *Sodas ~ Assorted Canned Pepsi Products* \$2.75 each
- ❖ *Bottled Waters ~ Bottled Spring or Sparkling* \$2.95 each
- ❖ *Bottled Specialty Drinks ~ Assortment of Sobe & Gatorade Beverages* \$3.75 each
- ❖ *Iced Tea, Lemonade or Fruit Punch ~ Serves 20 People Per Gallon* \$43 per gallon
- ❖ *Mountain Spring Water Station ~ 5-Gallon Jug with Disposable Cups Refresh* \$43 per set up
\$25 per bottle
- ❖ *Pitchers of Water ~ Individually Placed* \$2.95 per person
- ❖ *Starbucks Cooler with Frappuccinos* \$5.25 each
- ❖ *Regular Coffee, Decaffeinated Coffee & Tea* \$45 per gallon
- ❖ *Starbucks Regular Coffee, Decaffeinated Coffee & Bigelow Teas* \$52 per gallon

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders

Served Breakfast Entrees

Our Served Breakfast Selections Include:

Assortment of Breakfast Pastries

Regular & Decaffeinated Coffee, Tea & Orange Juice

Starbucks Coffee is available for an additional \$2.50 per person

Add a Sliced Tropical Fruit plate for \$3.75 per person

Sunrise Scrambler

Fluffy Scrambled Eggs with Cheese

Choose One: Crisp Bacon OR Pork Sausage Patties

Choose One: Country Breakfast Potatoes OR Hash Brown Casserole

Steamed Asparagus

Sliced Pear Half with Cranberry OR Thick Sliced Tomato (Seasonal)

...\$13.50 per person

Egg Scramble & Grilled Chorizo

Fluffy Scrambled Eggs with Peppers, Onions & Jack Cheese

Grilled Chorizo Sausage, Spiced Home Fried Potatoes & Warm Tortillas with Salsa

...\$13.95 per person

Smoky Mountain Hiker

Buttery Croissant filled with Scrambled Eggs & Shredded Cheddar Cheese

Sliced Baked Honey Ham, Breakfast Potatoes

Sliced Pear Half with Cranberry OR Thick Sliced Tomato (Seasonal)

...\$13.75 per person

Spanish Frittata

Homemade Frittata with Fresh Spinach, Manchego Cheese & Mushrooms

Breakfast Potatoes & Sliced Pear Half with Cranberry OR Thick Sliced Tomato (Seasonal)

...\$14.95 per person

The "Clean Eater" Breakfast

Hard Boiled Eggs, Sliced Tomatoes, Fresh Fruit,

House Made Granola & Cottage Cheese

...\$13.95 per person

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders.

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Full Breakfast Buffets

Our Breakfast Buffets Include:

*Assortment of Chilled Fruit Juices, Regular & Decaffeinated Coffee
Starbucks Coffee is available for an additional \$2.50 per person
Add a Sliced Tropical Fruit Platter for \$3.75 per person*

Healthy Habits

*Assorted Whole Fruit, Fresh Bran Muffins, Turkey Sausage,
Assorted Yogurts with Sliced Strawberries & Granola
...\$14.25 per person*

Appalachian Trail

*Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Country Breakfast Potatoes,
Sage Pork Sausage, Applewood Bacon, Buttermilk Biscuits & Sawmill Gravy
...\$15.75 per person*

Chimney Top

*Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Pancakes with Maple Syrup,
Breakfast Potatoes OR Hash Brown Casserole, Local Pork Sausage Patties,
Crisp Applewood Bacon, Country Grits with Butter, Buttermilk Biscuits & Sawmill Gravy
...\$16.95 per person*

Cade's Cove

*Ham & Bacon Egg Casserole with Manchego Cheese & Scallions
Buttermilk Biscuits & Sawmill Gravy
Falls River Stone Ground Grits with Cheddar Cheese
...\$18.95 per person*

Anytime Brunch

*Fresh Seasonal Fruit with Blueberry Yogurt, Spanish Frittata,
Fluffy Scrambled Eggs, Fruit Crepes with Strawberry Sauce,
Tomato, Cucumber & Onion Salad, Loaded Breakfast Potatoes,
Fresh Asparagus with Hollandaise, Baked Ham with Pineapple Glaze,
Crisp Bacon & Buttermilk Biscuits with Sawmill Gravy
...\$23.75 per person*

*A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders.
For groups less than 50, a service charge of \$75.00 will apply.*

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Cold Express Plates

Only have A Few Minutes? Perfect For a Quick Bite; Grab It & Go, All Express Entrées can be Served or Boxed for your event!

Chipotle Turkey Wrap

Turkey, Avocado, Cilantro, Tomato, Shredded Lettuce & Chipotle Mayonnaise in a Chile Tortilla with Sun Chips ... \$15.95 per person

Roast Smoked Chicken & Cambozola

Smoked Chicken on Focaccia with Caramelized Onions, Cambozola Cheese, & Aioli with Sun Chips ... \$15.75 per person

Butcher's Block

Roast Turkey, Honey Ham, Cheddar & Swiss Cheese on Honey Wheat Bread with Sun Chips ... \$16.75 per person

Classic Smoked Turkey & Baby Swiss

Turkey with Baby Swiss Cheese & Lettuce on Honey Wheat Bread with Sun Chips ... \$15.25 per person

The Veggie

Grilled Vegetables with Buffalo Mozzarella, Sunflower Sprouts, Tennessee Chow Chow & Basil Aioli on Focaccia with Sun Chips ... \$16.75 per person

Chilled Roast Chicken Cobb

Roast Chicken, Bleu Cheese, Applewood Bacon & Avocado on Focaccia with Sun Chips... \$16.95 per person

Grilled Chicken Caprese Salad

Sliced Grilled Chicken, Cherry Mozzarella Balls & Assorted Tomatoes served over Baby Spinach with a Red Onion & Basil Champagne Vinaigrette & Fresh Roll with Butter... \$19.95 per person

Chicken Nicoise Salad

Chilled Grilled Chicken with Chopped Eggs, Tiny Green Beans, Nicoise Olives, Red Onion & Cherry Tomatoes over Mixed Lettuces with Lemon Basil Vinaigrette & Fresh Roll with Butter... \$18.75 per person

Tapas Chicken Pasta Salad

Roast Chicken, Roasted Red Peppers, Tomatoes, Artichoke Hearts, Prosciutto, Feta Cheese & Assorted Olives with Manchego Cheese, Aged Vinegars, Herbs & Extra Virgin Olive Oil & Fresh Roll with Butter ... \$19.25 per person

Tuscan Chopped Salad

Provolone, Red Onion & Cherry Tomatoes with Capers Champagne Vinaigrette over Romaine Lettuce on Grilled Focaccia Bread, Drizzled with Extra Virgin Olive Oil, Garnished with Parmesan Reggiano & Fresh Basil... \$17.95 per person

All Cold Express Plates include a choice of Chocolate Chunk Cookie or Triple Chocolate Brownie, Add a Tropical Fruit Kabob for \$1.95 per person

*Served Entrees Include Regular and Decaffeinated Coffee & Iced Tea
Boxed Entrees Include Large Bottled Water & Iced Canned Sodas (One Per Person)*

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders.

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Our Table

Savor Plated Meals

Foothills Chicken Modenese

*With Benton's Southern Prosciutto & Gruyere Cheese
Garnished with Asparagus & Topped with Sage Demi
Roasted Red Potatoes & Tiny Green Beans*

Roasted Greek Chicken

*Marinated Chicken Breast with an Olive, Garlic, Pepperoncini & Tomato Basil Relish
Garnished With Feta Cheese, Fresh Basil & First Press Extra Virgin Olive Oil, Served
Over Roasted Fingerling Potatoes, Baby Portabella Mushrooms & Tiny Green Beans*

Santé Fe "Brick" Chicken

*Grilled Chicken Breast with Sweet Corn & Red Pepper Relish and Crispy Tortilla Strips
Chipotle Mashed Potatoes & Broccoli with Carrots in Herb Butter*

Vermont Roasted Pork Loin

*Apricot Glazed Roasted Pork Tenderloin with Maple Sage & Applewood
Smoked Bacon Sauce, Loaded Mashed Potatoes & Steamed Asparagus*

Southwestern Dry Rubbed Pork Loin

*Southwestern Spiced Pork Loin with Adobo (Mexican BBQ Sauce),
Roasted Sweet Potatoes & Ancho Chile Lime Corn with Roasted Red Peppers & Cilantro*

Parmesan Crusted Tilapia

*Parmesan Crusted Tilapia with Tomato Relish & Lemon Butter Drizzle,
Wild Rice Blend & Sugar Snap Peas*

Lunch

*A 4-6 ounce portion only
available before 3:00 pm
\$22.95*

Dinner

*An 8-10 ounce portion
available at any-time
\$25.95*

*Please Inquire about our "Farm to Table" Steakhouse Menu for the more discerning palette
Entrees Include Fresh Rolls with Butter, Regular and Decaffeinated Coffee,
Iced Tea and Choice of Salad and Dessert*

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders.

From Rustic Farm to Regional Elegance....We Invite You to Our Table!

Gourmet Dinners

(Although the following are available for lunch, they are not available in smaller portions)

Signature Smokehouse Black Angus Château

*Hickory & Cherrywood Smoked Chateau Cut Beef
Sliced & Served with Sweet Onion Demi-Glace,
Garlic Mashed Potatoes & Steamed Asparagus
Market Price*

Low Country Grilled Chicken with Shrimp & Grits

*Grilled Chicken Breast over Smoked Cheddar Grits with a Roasted Smoky Andouille, Pepper,
Tomatoes & Shrimp Sauce, Garnished with Scallions & Served with Green Beans.
...\$27.95 per person*

Chicken Cordon Bleu Ridge

*Frenched Chicken Breast Stuffed with Ham & Swiss Cheese, Topped with Sweetwater Valley
White Cheddar Mornay Sauce & Served with Roasted Red Ranch Potatoes & Tiny Green Beans
...\$26.95 per person*

Mushroom & Leek Chicken Breast

*Frenched Roasted Chicken Breast with a Fresh Mushroom Blend & Leek Stuffing,
Roast Chicken Jus Served with Skin on Garlic Mashed Potatoes & Steamed Asparagus
...\$26.50 per person*

Organic Farm Raised Chicken Breast

*Frenched Roasted All Natural Chicken Breast with
Sun Dried Cranberry Roast Chicken Glace,
Skin on Garlic Mashed Potatoes & Steamed Asparagus
...\$28.95 per person*

Applewood Smoked Stuffed Pork Loin

*Applewood Smoked Pork Loin Stuffed with Fried Cinnamon Apples, Served with Tarragon Jus,
Chive & Onion Whipped Potatoes & Southern Green Beans
...\$25.95 per person*

The Big Easy Filet Mignon

*Lightly Blackened 7-ounce Filet of Beef with Creole Béarnaise Sauce,
Horseradish & Sour Cream Skin on Mashed Potatoes & Steamed Asparagus
Market Price*

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Entrees Include Fresh Rolls with Butter, Regular and Decaffeinated Coffee,
Iced Tea and Choice of Salad and Dessert*

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From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Land and Sea & Duo Plates

Sliced Beef Tenderloin & Fresh Catch

*Sliced Tenderloin of Beef with Cabernet & Thyme Demi-Glace
& Fresh Seasonal Fish (Mahi Mahi, Ono, Snapper etc. . . based on availability)
Sour Cream Mashed Potatoes & Steamed Haricot Verts
Market Price*

Smoked Pork Tenderloin & Bacon Cheddar Chicken

*Spiced Smoked Roast Pork Tenderloin with Caramelized Onion Apple Demi & Seared Bacon
Cheddar Cheese Topped Chicken with Roasted Ranch Red Potatoes & Fresh Sugar Snap Peas
...\$27.95 per person*

Filet of Beef & Chicken Florentine

*Filet of Beef with Sun-Dried Tomato Butter & Chicken Topped with Spinach,
Parmesan Cheese & Tomatoes with Sour Cream Mashed Potatoes & Fresh Sugar Snap Peas
Market Price*

Choice Aged Beef Filet & Salmon Brochette

*Choice Beef Tenderloin Steak with Tamari Mushroom Demi-Glace & A Flavorful Salmon Brochette
With Citrus Ponzu Glaze, Chieftain Wild Rice Blend, Steamed Broccoli Crowns & Organic Carrots
Market Price*

Black Angus Filet Mignon & Grilled Spiced Jumbo Shrimp

*7-ounce Filet with Cabernet Herb Butter & Three Jumbo Shrimp with Chipotle Remoulade
Horseradish Mashed Potatoes & Tiny Green Beans
Market Price*

Ultimate Duo

*Filet Mignon with a Shallot & Green Peppercorn Sauce And Cold Water Maine
Lobster Tail with Ginger Butter, Truffled Mashed Potatoes & Steamed Asparagus
Market Price*

*Please Inquire about our "Farm to Table" Steakhouse Menu for the more discerning palette
Entrees Include Fresh Rolls with Butter, Regular and Decaffeinated Coffee,
Iced Tea and Choice of Salad and Dessert*

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders

From Rustic Farm to Regional Elegance. . . . We Invite You to Our Table!

Vegetarian Options

(Priced According to Main Entrée Selection; One Option per Event)

Grilled Portabella & Cheddar Grits

Grilled Portabella over Falls River Yellow Cheddar Grits Topped with Fire Roasted Tomatoes & Spinach Sautéed in Garlic & White Wine

Stuffed Portabella

Portabella Mushroom Stuffed with Mozzarella Cheese, Spinach & Roasted Red Peppers

Vegetable Strudel

Stuffed with Roasted Squash, Zucchini, Portabella Mushrooms & Wild Rice Topped with Tomato Sauce & Sautéed Spinach

Tuscan Farfalle

Bow Tie Pasta tossed with Artichokes, Sun-Dried Tomatoes, Mushrooms, Zucchini, Garlic, Herbs & Extra Virgin Olive Oil

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Entrees Include Fresh Rolls with Butter, Regular and Decaffeinated Coffee,
Iced Tea and Choice of Salad and Dessert*

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From Rustic Farm to Regional Elegance....We Invite You to Our Table!

Fresh Garden Salads

House Salads

The Farmers Market Garden Salad

Fresh Spring Field Greens, Mixed Lettuces, Red Cabbage, Carrots, Grape Tomatoes, Sliced Cucumbers, Mushrooms & Toasted Herb Croutons

Southern Chopped Salad

Fresh Mixed Lettuces colorfully garnished with Shredded Cheddar Cheese, Chopped Eggs, Sliced Scallions & Tomatoes

Classic Caesar Salad

Crisp Romaine Lettuce Garnished with Fresh Parmesan Cheese & Toasted Herb Croutons, Served with our Signature Caesar Dressing

With a Choice of Dressings

Choose Two: Balsamic Vinaigrette, Chunky Bleu Cheese, Raspberry Vinaigrette, Classic Buttermilk Ranch, Herb Vinaigrette, Lemon-Basil Vinaigrette, Thousand Island, Wish Bone Italian, Creamy Citrus Tarragon or Chipotle Lime Ranch

Signature Specialty Salad

(Add .95 per person)

Citrus Salad

Mixed Greens & Iceberg Lettuce Served with Mandarin Orange Segments, Red Onion & Toasted Almonds Suggested Dressing: Citrus Tarragon Dressing

Hearts of Romaine Salad

Tender Romaine Hearts with a Chopped Tomato, Red Onion & Caper Relish Garnished with Basil Chiffonade Suggested Dressing: Bleu Cheese Vinaigrette

Mini Caprese Salad

White Balsamic Vinaigrette Marinated Cherry Mozzarella Balls & Grape Tomatoes over Baby Spinach with Fresh Basil Suggested Dressing: Italian

Bacon Bleu Salad

Applewood Smoked Bacon and Bleu Cheese Crumbles over our House Blend of Mixed Lettuces & Greens Garnished with Croutons Suggested Dressing: Balsamic Vinaigrette

Sunburst Salad

Mixed Greens & Iceberg Lettuce Served with Dried Cranberries, Sunflower Seeds & Feta Cheese Suggested Dressing: Raspberry Poppyseed Dressing

Mountain Top Salads

*These Served, Combination Gourmet Salads have elements of both an Appetizer & Salad on one Plate
Add One of These to Your Meal to Bring Your Event to New Heights!*

Chilled Cajun Shrimp Remoulade Salad

*Three Spiced Chilled Shrimp with Remoulade Sauce in a Radicchio Cup
Filled with Mandarin Orange Jicama Cole Slaw with Chile Lime Vinaigrette
\$7.95 per person*

Goat Cheese Truffles & Mixed Greens

*Goat Cheese Truffles Rolled in Fresh Cracked Black Pepper & Fresh Herbs
Served with Tender Mixed Greens & Crostini with Champagne Herb Vinaigrette
\$3.95 per person*

Blue Crab Louie

*Hearts of Romaine with Louie Dressing, Sliced Eggs, Blue Lump Crab & Croutons
(This San Fran Classic is only available with Louie Dressing)
\$7.95 per person*

Seasonal Heirloom Tomato & Mozzarella Salad

*Heirloom Tomatoes & Fresh Mozzarella with Garden Fresh Basil
Thank you for understanding that this salad is only seasonally available
\$4.95 per person*

Beef Carpaccio Salad

*Thinly Sliced Beef Carpaccio with Petite Mixed Greens, Shaved Parmesan, Capers & Cherry Tomatoes
Served with Fresh Herb Apple Cider Vinaigrette & White Cherry Balsamic Cream Drizzle
\$5.95 per person*

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Plated Appetizers

House Cured Gravlox Brioche

Made In House, This Gravlox is Sliced Thin over Toasted Brioche with Sliced Red Onion, Capers & Horseradish Dill Cream, Garnished with Quail Eggs & Fresh Herbs

\$9.25 per person

Chilled Shrimp Cocktail Or Shrimp Remoulade

*Five Jumbo Shrimp served with Cocktail OR Remoulade Sauce
Lemon & Fresh Parsley*

\$9.95 per person

Beef, Salmon or Tuna Carpaccio

*Choice of: Beef, Salmon OR Tuna Served with Shaved Parmesan
Curls, Petite Greens, Capers & White Truffle Oil*

Market Price

Jumbo Lump Crabcakes

*Two Jumbo Crab Cakes with House Smoked Tomato Remoulade,
Capers & Diced Tomato with Micro Greens*

\$12.95 per person

Seared Jumbo Diver Scallop

*Giant Fresh Scallop seared with a Beurre Rouge Sauce,
Fried Leeks & Tennessee Paddlefish Caviar*

\$10.95 per person

Grilled BBQ Quail

Served with Green Apple Jicama Slaw, Spicy Chipotle Raspberry BBQ Sauce & Petite Greens

\$9.75 per person

House Smoked Duck & Grits

*Laurel Creek Farms Succulent Duck Breast, Smoked In House with Cherrywood,
Sliced over Creamy Falls River Grits & Topped with Cherry Merlot Syrup & Micro Greens*

\$13.95 per person

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Decadent Desserts

Classic New York Cheesecake

Your Choice of Styles: Topped with Chocolate Sauce & Chocolate Shavings OR Topped with Pomegranate Syrup & Fresh Blueberries OR Topped with Sugared Strawberries in Grand Marnier

Layered Red Velvet Cake

With Dacquoise (Almond Meringue) Bottom & White Chocolate Glaze

Key Lime Pie

Made with Authentic Key Lime Juice

*This Pie is baked in a Graham Cracker Crust, Iced with Real Whipped Cream
And Decorated with Candied Lime Slices*

Mocha Montra

Chocolate Cake soaked with Kahlua Simple Syrup, Topped with a Rich, Creamy Chocolate Espresso Mousse, Enrobed with Dark Chocolate Ganache & Finished with Coffee Cream

Banana Brownie Foster

*Layered Dessert with Brownie Bottom, Banana Crème Brûlée, Sponge Cake
Soaked with Myers Rum & Caramel Mousse Enrobed in White Chocolate Glaze*

Gourmet Turtle Cheesecake

*New York Style Resting on a thick layer of Fudge, Covered with Caramel Sauce,
& Served with Crème Anglaise, Raspberry Coulis & Fresh Fruit Garnish*

Ultimate Chocolate Cake

Chocolate Heaven

*A Foundation of Chocolate Mousse, A layer of Chocolate Butter Cake,
Iced with Rich, Silky Chocolate Ganache*

Classic Chocolate Cake

Several Layers of Traditional Chocolate Cake Served with Whipped Cream & Strawberries

Caramel Apple Pie

*Sliced Granny Smith Apples in a Homemade Pie Filling,
Laced with Cinnamon and Brown Sugar, Baked into a Butter Crust,
Then complemented with a generous helping of Rich Caramel Sauce*

Italian Lemon Cream Cake

*This Lemon Delight is filled with Tangy Lemon Cream
And Topped with a Light Dusting of Confectioner's Sugar*

Decadent Desserts

Gourmet Carrot Cake

Three Delicious Layers of Moist Cake Loaded with Shredded Carrots, Pecan Pieces & Crushed Pineapple, Finished with Real Cream Cheese Icing & Garnished with Pecans

Dulce de Leche Cheesecake

Our Dulce de Leche Cheesecake Features Swirls of Buttery Caramel In a Graham Cracker Crust Topped with a Unique Caramel Mousse & Detailed with a Caramel Drizzle

Classic Apple, Forest Berry or Blackberry Pie

Assortment of Fruit in a Light, Flaky Pie Crust Topped with Whipped Cream

Chefs Trio Plate

*A trio of handcrafted mini desserts
(Choice of three)*

Lemon Crumb Square, Caramel Chocolate Brownie, Blueberry Pomegranate Trifle, Strawberries Romanoff, Mini Key Lime Bite, Chocolate Covered Strawberry in Crème Anglaise, Chocolate Truffle, Mini Mexican Chocolate Cheesecake or Mini NY Cheesecake

Gluten Free Cheesecake

Classic Cheesecake Baked on a Buttery Pecan Shortbread Crust with Fresh Fruit Garnish

Dessert Action Stations

Attendant Fee ~ \$75 Per Station

Crème Brûlée

*Classic Crème Brûlée with Your Choice of Two Styles:
Chocolate, Mango Ginger, Raspberry, Pumpkin, Grand Marnier or Irish Creme
The Chef will Hand Torch Your Dessert at the Station
\$6.95 per person*

Cherries Jubilee

*Assorted Cherries Flambéed in Brandy & Fruit Liqueur
Served with Vanilla Ice Cream
\$6.95 per person*

Bananas Foster

*Fresh Bananas Flambéed with Spiced Rum & Spices
Served with Vanilla Ice Cream
\$6.95 per person*

Our "Buffet" of Buffets

The Italian Courtyard

*Caesar Salad with Romaine Lettuce, Parmesan Cheese, Tomatoes, Black Olives & Croutons
with our Signature Caesar & Wishbone Italian Dressing
Tri-colored Tortellini with Alfredo Sauce, Lasagna with Meat Sauce, Chicken Topped
with Fire Roasted Tomatoes & Pesto Drizzle, Baked Garlic Bread, Tiramisu & Cannoli
...\$24.50 per person*

Soup & Salad "Delicious" Lunch Buffet

*Sliced Turkey, Ham & Roast Beef with Assorted Breads, Pepperoncini Peppers & Condiments with
Mixed Greens Salad, Choice of Two Dressings, Tapas Pasta Salad, Soup du Jour & Cookies
Add an additional Salad or Chef's Soup for \$3.95 each
(Choose from our Create-Your-Own Salad List Below)
...\$19.95 per person (Lunch Only)*

Rustic Tuscan

*Tossed Salad with Romaine Lettuce, Tomatoes, Kalamata Olives, Red Onion,
Fresh Parmesan Cheese & Herb Croutons with Lemon-Basil Vinaigrette,
Oven Roasted Chicken Provençal, Tri-Colored Tortellini with Gorgonzola Cream Sauce,
Herbed Pappardelle with Chicken & Crimini Mushrooms, Baked Garlic Bread
Tiramisu & Fresh Fruit Zabaglione
...\$25.95 per person*

Great Smokies East Feast

*Mixed Greens Salad with Tomatoes, Classic Buttermilk Ranch & Herb Vinaigrette Dressing,
Creamy Country Potato Salad, Southern Cole Slaw, Fried Chicken Tenderloins,
Dry Rubbed Pork Loin, Buttered Corn on the Cob, Maple Baked Beans,
Freshly Baked Rolls with Butter, Bourbon Pecan & Caramel Apple Pies
...\$25.50 per person
Add Smokey BBQ Ribs ...\$4.00 per person*

Buffets Include: Regular and Decaffeinated Coffee and Iced Tea

*Lunch/Dinner Buffets are for 50 or more guests & are based on 2 hours of service.
Hours of service may be extended for an additional charge. Buffets will be placed
at a central location of your choosing & include tables, linen & attractive décor.
For groups less than 50, a service charge of \$75.00 will apply.*

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders

From Rustic Farm to Regional Elegance....We Invite You to Our Table!

Our "Buffet" of Buffets

New South Cuisine

"Healthier Versions of Southern Classics"

*Iceberg Lettuce with Red Cabbage & Carrots, Low Fat Italian & Lite Ranch Dressing
Herbed Oven "Fried" Chicken, Baked Turkey Meatloaf,
Vegetable Garden Mirepoix Rice, Vegetables du Jour
Freshly Baked Wheat Rolls with Butter
& Sugarless Banana Pudding
...\$25.95 per person*

Southwestern Sunset

*Mixed Greens Salad with Tomatoes Served with Chipotle Ranch & Raspberry
Vinaigrette Dressing, Creamy Red Potato Salad, Southwestern Cole Slaw,
Santé Fe Chicken with Sweet Corn Relish & Tortilla Strips, Southern Green
Beans with Ham, Texas Ranch Beans, Tres Leches & Churros...\$25.00 per person
Add BBQ Chipotle Pork Ribs ...\$4.50 per person*

Chef's Daily Lunch Special

*Tossed Garden Salad with Classic Buttermilk Ranch & Raspberry Vinaigrette Dressing
Two Specialty Salads
Choose Two Entrees: Pork Loin, Fish OR Chicken
Two Seasonal Vegetables, One Appropriate Starch
Freshly Baked Rolls with Butter & Chef's Selection Desserts
...\$22.50 per person*

Chef's Daily Dinner Special

*Tossed Garden Salad with Classic Buttermilk Ranch & Raspberry Vinaigrette Dressing
Two Specialty Salads
Choose Two Entrees: Beef, Fish OR Chicken
Two Seasonal Vegetables, One Appropriate Starch
Freshly Baked Rolls with Butter & Chef's Selection Desserts
...\$26.95 per person*

Buffets Include: Regular and Decaffeinated Coffee and Iced Tea

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From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Create-Your-Own Buffet

You build it, they will come!!!

Chilled Fresh Salads

Fresh Farmers Garden Salad

*Fresh Mix of Iceberg Lettuce, Winter Field Greens, Spinach, Red Cabbage, Carrots & Mizuna
Served with Smoked Chipotle Lime Ranch OR Classic Buttermilk Ranch &
Zesty Raspberry Vinaigrette Topped with Homemade Crunchy Herb Croutons*

Sliced Cucumber & Tomato Red Onion Salad

*Sliced Cucumbers, Tomatoes & Red Onion with Basil Chiffonade &
Italian Vinaigrette OR Asian Ginger Dressing*

Madrid Tapas Pasta Salad

*Roasted Red Peppers, Tomatoes, Artichoke Hearts, Prosciutto, Feta Cheese &
Assorted Olives, Garnished with Manchego Cheese Dressed with
Assorted Aged Vinegars, Herbs & Extra Virgin Olive Oil*

Fresh Tropical Fruit Salad

Melons, Strawberries & Fresh Pineapples served with a Light Simple Syrup

Mini Caprese Salad

Cherry Mozzarella Balls, Grape Tomatoes, Fresh Basil & Balsamic Vinaigrette

Benton's Smoked Bacon, Broccoli & Cheddar Salad

*Award winning local Smoked Bacon with Sun Dried Cranberries, Smoked
Cheddar Cheese & Broccoli Florets in a Light Lemon Aioli Dressing*

Southern Chopped Salad

*Fresh Mixed Lettuces colorfully garnished with Shredded
Cheddar Cheese, Chopped Eggs, Scallions & Tomatoes
Served with Classic Buttermilk Ranch and Lite Italian Dressing*

Raspberry, Bleu Cheese and Walnut Salad

*Fresh Crisp Mixed Greens & Baby Spinach Served with
Fresh Raspberries, Candied Walnuts & Maytag Bleu Cheese
Served with Raspberry Vinaigrette with Bleu Cheese Crumbles*

Savory Sides

Sautéed Tiny Green Beans

With Caramelized Onions & Cherry Tomatoes

Steamed Broccoli & Carrots

Fresh Broccoli Florets & Julienne Carrots with Fresh Herb Butter

Herb Mirepoix Rice Pilaf

Classic Rice Pilaf with Carrots, Onions & Celery

Oven Roasted Ranch Red Potatoes

Roasted Red Bliss Potatoes with Ranch Style Herbs & Spices

Chieftain Raspberry & Almond Wild Rice

Organic Wild Rice with Sun Dried Raspberries & Almonds

Loaded Mashed Potatoes

With Benton's Smoked Bacon, Sour Cream, Cheddar Cheese & Chives

Potatoes Lyonnaise

Fingerling Potatoes with Caramelized Onions (Add \$.95 per person)

Fingerling Potatoes with Caramelized Onions & Benton's Bacon (Add \$1.95 per person)

Sweet Peas & Crimini Mushrooms

Tender Young Peas & Fresh Sliced Crimini Mushrooms

Farm Fresh Southern Classic Vegetables

From the Heart of Our Southern Kitchen to Your Table!

- ☞ Southern Green Beans*
- ☞ Black Eyed Peas*
- ☞ Sautéed Sweet Corn*
- ☞ Peas & Carrots*
- ☞ Collard Greens*
- ☞ Cabbage & Bacon*

Main Courses

Maple Sage Roast Pork Loin

With a Flavorful Vermont Maple Syrup Sage Sauce

Cola Glazed Boneless Ham

Hickory Smoked Pit Ham with our Sweet Cola Glaze

Cabernet Beef Tips

Sirloin Beef Tips, Cabernet Demi –Glaze, Caramelized Onions & Mushrooms

Parmesan Tilapia

Parmesan Crusted Tilapia with Tomato Relish & Lemon Butter Drizzle

House Smoked Top Round

Sliced Roast Beef with Onion Beef Au Jus

Breast of Chicken

Oven Roasted OR Chargrilled

Your Choice of Flavor....

Tomato Olive Relish, Lemon Caper Basil Sauce, Crimini Mushroom Jus, Santé Fe with Corn Relish & Crispy Tortillas, Asiago Cream Sauce, Gruyere Cheese with Southern Prosciutto & Madeira, "Brick" Spice or Benton's Bacon BBQ Sauce

Finfish Catch "Chalkboard"

Please ask about our Fish Selections to be prepared in a Variety of Styles...

Parmesan Crusted with Mornay Sauce, Horseradish Crusted with Horsey Sauce, Citrus Ponzu Herb Crust with Lemon Butter Sauce, or Parmesan Crusted with Shrimp & Basil Cream Sauce

Baked Lasagna

Vegetarian OR Meat Lasagna

Fresh Ingredients scratch made for your event!

...\$26.95 per person

Two Salads, Three Sides & Two Entrees

Dinner Buffet Includes Fresh Rolls with Butter An Assortment of Cakes & Pies, Regular/Decaffeinated Coffee and Iced Tea

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Reception

Recommendation: Light Reception ~ 7 Pieces Per Person

Medium Reception ~ 10 Pieces Per Person

Heavy Reception ~ 14+ Pieces Per Person

Cold Hors d'Oeuvres

Priced Per 50 Pieces

Grilled Vegetables ~ Peppers, Zucchini & Squash	\$125
Sun-Dried Tomato Tartlet ~ With Goat Cheese Herb Filling	\$125
Bruschetta ~ Topped with Tomato & Basil	\$125
Benton's "Southern Prosciutto" on Cornbread with Jalapeno Apple Chutney	\$145
Assorted Canapés ~ Chef's Specialty Selection	\$145
Bleu Cheese Stuffed Tomatoes ~ Topped with Candied Walnuts	\$145
Finger Sandwiches ~ Chicken Salad, Ham Salad & Pimento Cheese Spread	\$160
Caprese Kabob ~ Baby Mozzarella, Grape Tomatoes & Fresh Basil	\$165
Smoked Chicken & Walnut Salad ~ Atop Crostini with Sliced Grapes	\$145
California Rolls ~ With Ginger, Soy & Wasabi	\$175
Philadelphia Rolls ~ Smoked Salmon, Avocado & Cream Cheese	\$195
Jumbo Shrimp ~ With Cocktail Sauce, Horseradish & Lemon	\$195
Tuna Wonton ~ Seared Ahi over Asian Slaw & Crispy Wonton	\$Mkt
Mini Desserts ~ Assortment of Miniature Desserts	\$150
Strawberries ~ Chocolate Covered	\$195

Hot Hors d'Oeuvres

Priced Per 50 Pieces

Italian Meatballs ~ With Fresh Tomato Basil Sauce	\$125
Gruyere & Leek Tart ~ Sautéed Leeks with Swiss Gruyere Cheese	\$125
Fried Ravioli ~ With Marinara Sauce	\$125
Mushrooms En Croûte ~ Wild Mushrooms Wrapped in Phyllo Pastry	\$125
Black Tie Potato Skins ~ Fingerling Potatoes with Bacon & Maytag Bleu Cheese	\$145
Chinese Pot Stickers ~ Vegetable & Ginger Stuffed Dumpling with Soy Sauce	\$145
Petite Lobster Cobbler ~ With Lobster Meat & Cream Cheese	\$145
Chicken Fingers ~ Southern Breaded with Honey Mustard & BBQ Sauce	\$145
Buffalo Style Chicken Fingers with Bleu Cheese	\$145
Buffalo Wings ~ With Celery & Bleu Cheese	\$145
Shrimp Spring Rolls ~ With Sweet & Sour and Hot Mustard Sauces	\$155
Duck & Apricot Beggars Purse ~ Duck & Apricot in Phyllo Pastry	\$155
Ginger Lime Chicken Satay ~ Marinated with a Ginger Lime Glaze	\$155
Beef Wellington ~ Beef in Puff Pastry with Bordelaise Sauce	\$175
Benton's Bacon Wrapped Shrimp ~ Broiled and Served with Beurre Noisette	\$185
Crab Cakes ~ Served with Anchovy Remoulade	\$185
Popcorn Langoustines with Aioli	\$185
Shrimp Chopstick ~ Red Curry Shrimp & Cilantro in Spring Roll "Chopstick"	\$185
Baby Lamb Chops ~ With Mint Chutney Sauce	\$Mkt

Bountiful Displays

European & Domestic Cheese Display

A Selection of Imported & Domestic Cheeses

Served with Sliced Baguettes & Water Crackers

Serves up to 50 ~ \$250... Serves up to 100 ~ \$400... Serves up to 200 ~ \$750

Farm Fresh Vegetable Crudités Display

Fresh Vegetables with Dip

Serves up to 50 ~ \$200... Serves up to 100 ~ \$300... Serves up to 200 ~ \$550

Antipasto Display

Italian Meats, Marinated & Grilled Peppers, and Imported & Domestic Olives

Accompanied by Assorted Flatbreads

Serves up to 50 ~ \$300... Serves up to 100 ~ \$525... Serves up to 200 ~ \$850

Fresh Seasonal Fruit

A Selection of Melons, Berries & Citrus

Serves up to 50 ~ \$200... Serves up to 100 ~ \$325... Serves up to 200 ~ \$450

Tour de Europe

Presented on Broken Granite & Marble Slabs, Displayed with

Artisan Breads & Fresh Rosemary, Olive Oils & Vinegars,

Cheese Wheels are Labeled with Ceramic Labels & Presented with Silver Serving Pieces

Serves up to 100 ~ \$550

Tropical Pineapple Trees

Golden Pineapples, Cantaloupe, Strawberries & Pound Cake Displayed

Around a Tree of Fruit

Serves up to 75 ~ \$300

Add Ganache & Whipped Cream \$400

The Olive Loaf

An Assortment of Specialty Breads to Include: Foccacia, Bruschetta & Fresh Baguettes

Served with Basil & Sun-Dried Tomato Pesto, Olive Relish, Warm Marinara, Caponata,

Basil & Tomato Salsa, Assorted Flavored Vinegars & Infused Oils

...\$5.25 per person

*Reception Buffets will include: buffet tables, service & linen with attractive décor.
A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders*

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Bountiful Displays

The Organic Artisan

*An Assortment of Organic Artisan Specialty Breads, All Organic Vinegars & Infused Oils
... \$7.95 per person*

Baked Wheel of Brie

*Warm Wheel of Brie Topped with an Apricot, Cranberry & Orange Compote,
Served with Toasted Baguettes
Serves up to 75 ~ \$200*

Spinach & Artichoke Dip

*This Creamy Hot Dip is served with Pita Points & Fresh Tortilla Chips
Serves up to 75 ~ \$175*

Bruschetta Station

*Sliced Baguettes with Garlic Butter, Served with Tomato Relish & Olive Tapenade
Serves up to 75 - \$175*

Hummus Station

*Red Pepper Hummus & Traditional Hummus with Pita Bread Triangles
Serves up to 75 - \$175*

Sliced Smoked Salmon

*Sides of Smoked Salmon with Toast Points Cream Cheese, Capers, Red Onion & Hard Boiled Egg
\$195 Per Side – (Serves 40)
Attendant Fee \$75*

Sweet Treats

*Cheesecake Truffles, Chocolate Covered Strawberries,
Petit Fours & Chef's Selection Mini Desserts
with Regular/Decaffeinated Coffee and Hot Tea
\$10.95 per person
Add Bananas Foster Station... \$14.95 per person
A \$75 Attendant Fee applies for the Bananas Foster Station*

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From Rustic Farm to Regional Elegance....We Invite You to Our Table!

Action Stations

All Action Stations Unless Noted Have an Attendant/Carver Fee ~ \$75 per Station

The Greenhouse Salad Bar

Mixed Greens, Iceberg Lettuce Mix & Baby Spinach Served with Cucumbers, Carrots, Cherry Tomatoes, Croutons, Sun Dried Cranberries, Sunflower Seeds, Extra Virgin Olive Oils & Balsamic Vinegars
\$4.75 per person ~ 100 person minimum

Pasta Pasta!!!

*Choice of Ricotta Tortellini OR Farfalle Pasta
And a Choice of Two Sauces
Marinara, Alfredo, Pink Vodka,
Sun Dried Tomato Pesto or Basil Pesto
Served with Fresh Herbed Parmesan Cheese
\$6.75 per person ~ 100 person minimum
Add an additional Pasta or Sauce for \$2.95*

The Steakhouse Carver

*8 oz Marinated Certified Angus Beef Sirloin Steaks
Cooked Medium to Medium Well with
Steakhouse Toppings: Bleu Cheese Crumbles, Cabernet Mushrooms,
Béarnaise Sauce & Assorted Bottled Steak Sauces
\$10 per person (one steak per two people)*

The Chips & Dips Table

*Tortilla Chips & Salsa, Hummus with Pita Chips, Potato Chips with Sour Cream & Chive Dip
\$5.75 per person ~ 50 person minimum
No Attendant Needed*

The "Nacho" Station

*Crispy Tri-Colored Tortilla Strips with Warm Nacho Cheese, Chili, Sour Cream, Lettuce & Salsa
\$4.95 per person ~ 100 person minimum
No Attendant Needed*

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From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Action Stations

Succulent Shellfish Martini Bar

*Martini Glass Filled with Field Greens, Sweet Shrimp & Bay Scallops
Served with Spicy Tomato & Avocado Relish
\$9.95 per person ~ 200 person minimum
No Attendant Needed*

Macaroni & Cheese Bar

*A Chef will prepare Macaroni with White & Yellow Mornay Sauces & The Following Mix-Ins:
Bacon, Andouille Sausage, Ham, Peppers, Onions, Mushrooms, Tomatoes, Scallions, Bleu
Cheese & Cheddar Cheese for your own Hand Crafted Version of this Comfort Food Staple
\$5.95 per person ~ 75 person minimum*

Gorgonzola Shrimp Scampi Station

*Sautéed Shrimp with Gorgonzola Cream Sauce
Served into a Martini Glass Garnished with Tomatoes, Basil & Crostini.
\$7.25 per person ~ 200 person minimum*

Low Country Shrimp & Grits Station

*Low Country Shrimp & Aged Cheddar Grits with Sautéed
Gulf Shrimp & Pepper Sauce Accompanied by Scallions & Country Ham
\$6.95 per person ~ 100 person minimum*

Mashed & Sweet Potato Bar

*Mashed Yukon Gold & Sweet Potatoes in Martini Glasses
With Toppings to include: Butter, Bacon Bits, Sour Cream,
Chives, Grated Cheese, Warm Gravy, Candied Pecans, Cinnamon
Streusel, Bourbon Cream Cheese Sauce & Mini Marshmallows
\$5.95 per person ~ 75 person minimum*

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From Rustic Farm to Regional Elegance....We Invite You to Our Table!

Carving & Seafood Stations

Carving Stations

Carved Fresh House Smoked Turkey

Carved Roasted House Smoked Turkey with Cranberry, Dijon Mustard & Sliced Rolls
\$5.95 per person ~ 50 person minimum

Carved Baron of Beef

Carved Steamship with Au Jus, Creamy Horseradish, Dijon Mustard & Sliced Rolls
\$7.25 per person ~ 100 people minimum

Carved Hickory Pit Ham

Carved Brown Sugar & Dijon Mustard Baked Ham with Sliced Rolls
\$4.00 per person ~ 50 person minimum

Carved Peppered Tenderloin of Beef

Carved Tenderloin with Creamy Horseradish Brandy Sauce & Sliced Rolls
\$8.25 per person ~ 50 person minimum

Fruits De Mer Stations

Pacific Rim Ahi Tuna

Pepper Crusted Fresh Ahi Tuna served atop Asian Style Cole Slaw & Crispy Wonton
\$12.00 per person~ 50 person minimum

House Cured Gravlox

Served on Toast Points with Horseradish Crème, Capers, Red Onion & Fresh Herbs
\$7.50 per person~ 50 person minimum

Pan Seared Scallop

*Pan Seared Sliced Jumbo Diver Scallops to order with Assorted Sauces:
Grapefruit Beurre Blanc, Orange Marmalade Compote & Merlot Beurre Rouge*
\$10.95 per person~ 50 person minimum

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Beverages

<i>Beverage List</i>	<i>Hosted</i>	<i>Cash</i>
<i>House Brands</i>	\$5.50	\$6.00
<i>J&B Scotch, Jim Beam Bourbon Beefeater Gin, Smirnoff Vodka, Castillo Rum, CC Whiskey Blend & Cuervo Gold Tequila</i>		
<i>Premium Brands</i>	\$6.00	\$6.50
<i>Dewar's Scotch, Jack Daniels Bourbon, Tanqueray Gin, Absolut Vodka, Bacardi Rum, Seagram 7 Whiskey Blend, Jose Cuervo 1800 Tequila</i>		
<i>Cognacs/Cordials</i>	\$6.50	\$7.00
<i>Domestic Beer</i>	\$3.75	\$4.00
<i>Imported Beer</i>	\$4.00	\$4.25
<i>Kegs ~ Domestic, Imported or Microbrew</i>	<i>Price Varies With Selection</i>	
<i>House Wine by the Glass</i>	\$6.00	\$6.25
<i>Cabernet, Merlot, Chardonnay & White Zinfandel</i>		
<i>Premium Wine by the Glass</i>	\$6.50	\$6.75
<i>Cabernet, Merlot, Chardonnay & White Zinfandel</i>		
<i>Champagne or House Wine by the Bottle</i>	\$28.00	\$28.00
<i>Sparkling White Grape Juice or Sparkling Cider</i>	\$18.00	\$18.00
<i>Premium Wine by the Bottle</i>	<i>Price Varies With Selection</i>	
<i>Soft Drinks & Juices</i>	\$2.50	\$2.75
<i>Mineral Waters</i>	\$2.75	\$3.00

House Hosted Bar

*One Hour ~ \$14.00 Per Person
Two Hours ~ \$17.00 Per Person
Three Hours ~ \$21.00 Per Person*

Premium Hosted Bar

*One Hour ~ \$16.00 Per Person
Two Hours ~ \$19.00 Per Person
Three Hours ~ \$23.00 Per Person*

Punches

Champagne ~ \$85 Per Gallon
*Requires an Attendant for ID
Verification over 21 ~ \$75*

*Lemonade Or Tropical Punch ~
\$43 Per Gallon*

*A \$75.00 bartender fee per bar will apply if sales do not exceed the \$400 bar revenue minimum.
A 20% Service Charge and Applicable Taxes will be added to Host Bars*

Authorization Request

Sample Food and/or Beverage Distribution

SMG has the exclusive food & beverage rights within the Knoxville Convention Center & the Knoxville Convention & Exhibition Center. Sponsoring Organizations & their exhibitors may distribute SAMPLE food or non-alcoholic beverage products with written authorization ONLY.

General Conditions

- ❖ *Items dispensed are limited to products manufactured or produced by the exhibiting firm.*
- ❖ *All items distributed are limited to sample sizes; Beverages are limited to 2 ounce containers; Food items are limited to “bite-sized” portions.*
- ❖ *Use of cooking equipment must have prior approval from the Knoxville Convention Center.*
- ❖ *Show management or exhibitor is responsible for securing a City of Knoxville Health Permit. Permits must be obtained in order to distribute food and/or beverages.*
- ❖ *Standard fees for storage, handling, delivering, etc. will be charged where applicable.*
- ❖ *Food & beverage items used as “traffic promoters” (i.e. coffee, popcorn, bottled waters, sodas, bar service, etc.) MUST be purchased from SMG. Please contact our Catering Department at 865-522-5669.*
- ❖ *Sampling or selling of ANY item will require a temporary permit from the local Health Department. Permits are \$30 & are your responsibility to obtain & post. You may contact the Health Department at 865-215-5200.*

The applicant named below acknowledges they have sole responsibility for use, service & disposition of such items in compliance with applicable laws. State law prohibits the sampling & distribution of alcoholic beverages. Accordingly, the applicant agrees to indemnify & forever hold harmless SMG, The Knoxville Convention Center, the Public Building Authority & the City of Knoxville and its agents from all liability, damages, losses, costs or expenses resulting directly or indirectly from their use, distribution or other dispensed food and/or beverage items.

At the discretion of the Director of Food & Beverage, any product not approved for sampling will be subject to fees or commissions.

Name of Event: _____

Event Dates: _____

Company Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Telephone: _____ Fax: _____

On-Site Contact: _____

Title: _____ Booth Number: _____

Product(s) You Wish to Dispense: _____

Size of Portion to be Dispensed: _____

Proposed Method of Dispensing: _____

Reason for Offering Samples: _____

Signature: _____

Services Required: Please notify the SMG Catering Department at 865-522-5669 regarding any special services or requests related to your sample distribution. A state sales tax applies to all charges and service charge where applicable. All samples **MUST** receive prior approval & confirmation from the Show Manager and SMG Food & Beverage Director

Approved Signature: _____

Food & Beverage Director

Please return this form to the SMG Catering Department fax 865-329-0422 at least two weeks prior to the start of the show.