

# HOLIDAY FAVORITES

*full service catering*



**BRADFORD**  
CATERED EVENTS  
*By Rex B. Jones*

# HOLIDAY DINNER

Price includes all equipment and labor. 9.25% sales tax not included. See page 5 for equipment information and FAQ's.  
Orders include rolls and butter, brown gravy, cranberry sauce, and two non-alcoholic beverages.  
See page 3 for dessert and beverage options.

## *lunch*

**buffet** \$20.00 per person **plated** \$36.00 per person

## *dinner*

**buffet** \$23.00 per person **plated** \$39.00 per person

## *entrées*

Choose two entrées. **Additional entrée:** **Lunch** - \$3.00 per person **Dinner** - \$4.00 per person

<b>ROASTED TURKEY BREAST</b> DF GF	Sliced and served with brown gravy
<b>HONEY GLAZED HAM</b> DF GF	Tender ham basted with a honey glaze. Served sliced
<b>HOLIDAY ROAST BEEF</b> DF GF	Oven roasted top round of beef with a hearty brown sauce
<b>QUINOA-CRANBERRY STUFFED ACORN SQUASH</b> DF GF VF	Roasted acorn squash filled with a savory-sweet quinoa stuffing. Garnished with crumbled pistachios
<b>CRANBERRY STUFFED CHICKEN BREAST WITH ORANGE CHAMPAGNE SAUCE</b>	Tender chicken breast with a classic cranberry stuffing and topped with a tangy orange champagne sauce
<b>PORK LOIN WITH BAKED APPLE TOPPING</b> GF	Savory and sweet; juicy, roasted pork loin with onion-apple topping

## *sides*

Choose two sides. **Additional side:** **Lunch** - \$1.50 per person **Dinner** - \$2.00 per person

<b>WINTER MIXED GREEN SALAD</b> DF GF V VF	Mandarin oranges, dried cranberries, house-made poppy seed dressing
<b>COMPANY MASHED POTATOES</b> GF V	So good we make them for company. Boiled, mashed, and blended with sour cream and butter
<b>PECAN TOPPED SWEET POTATOES</b> V	Sweet potato casserole topped with brown sugar and a nutty crunch
<b>ROASTED DILL AND BASIL POTATOES</b> DF V	Quartered new potatoes roasted and tossed in butter, dill, and basil
<b>OVEN ROASTED VEGETABLE MEDLEY</b> DF GF V	Oven-baked blend of zucchini, red peppers, corn, carrots, red onion, and potatoes in a zesty marinade
<b>COPPER PENNY CARROTS</b> V	Sliced carrots glazed with a sweet, tangy sauce
<b>GREEN BEAN ALMONDINE</b> GF V	French-cut green beans blanched until tender and topped with roasted almonds
<b>SAGE STUFFING</b>	A savory blend of bread pieces, chopped sage, and onions





# HOLIDAY HORS D'OEUVRES

Price includes non-alcoholic beverages, all equipment, and labor. 9.25% sales tax not included.  
See page 5 for equipment information and FAQ's.

## *hors d'oeuvres*

**Choose 6** \$25.50 per person   **Choose 7** \$29.00 per person   **Choose 8** \$30.00 per person

### SPINACH AND ARTICHOKE DIP **V**

A creamy blend of fresh spinach, diced artichokes, and parmesan cheese. Served with house-made toasted rounds and assorted crackers

### CRANBERRY STUFFED CHICKEN BREAST WITH ORANGE CHAMPAGNE SAUCE

Tender bite-sized chicken breast with a classic cranberry stuffing; topped with tangy orange champagne sauce

### GRILLED CHICKEN STRIPS **DF GF**

Char-grilled chicken tenders served with honey mustard

### BEEF WELLINGTON BITES

Tender beef in rich demi-glaze, wrapped in a buttery puff pastry served with horseradish sauce

### SWEET AND SOUR MEATBALLS

Hearty meatballs in a tangy sweet and sour sauce

### CHEESE AND FRUIT DISPLAY WITH BAKED BRIE **GF V**

Pepper jack, colby, and cheddar cheese morsels with fresh seasonal fruit around a wheel of brie baked in flaky pastry and raspberry jam. Served with assorted crackers

### MARYLAND CRAB CAKES

Bite-sized Maryland crab cakes served with a creamy remoulade sauce

### HAM-STUFFED SWEET POTATO BISCUITS

Our house-made sweet potato biscuits stuffed with sliced ham and served with spicy brown mustard

### SHRIMP COCKTAIL **DF GF**

Large chilled shrimp served decoratively with zesty house-made cocktail sauce

### SLICED BEEF TENDERLOIN PLATTER **(+\$6) DF GF**

Aged black angus beef and house-made potato yeast rolls served with mayonnaise, mustard, and horseradish

### PIMENTO CHEESE PUFF PASTRIES **V**

Freshly baked, light puff pastry filled with house-made pimento cheese spread

### BACON-WRAPPED WATER CHESTNUTS **DF**

Crispy water chestnuts marinated in an Asian-infused sauce; wrapped in bacon and roasted till perfection

### THREE CHEESE MUSHROOMS **V**

Tender mushroom caps stuffed with our famous three-cheese blend

### RE-STUFFED NEW POTATOES **V**

Traditional twice-baked potatoes in bite-sized form

### ASSORTED BITE SIZED HOLIDAY SWEETS **V**

An assortment of mini cookies, peppermint brownie bites, dolly bars, lemon squares, and macaroons



# HOLIDAY ADDITIONS

## desserts

Lunch - \$2.00 per person Dinner - \$3.00 per person

### PEPPERMINT BROWNIES ▾

Rich chocolate brownies with a crunchy peppermint topping

### WHITE SHEET CAKE WITH RASPBERRY FILLING ▾

Iced with white buttercream frosting

### PECAN PIE ▾

Crisp, buttery pie shell with a rich pecan filling

### PUMPKIN CRUNCH ▾

A fall crumb cake featuring pumpkin, pecan pieces, cinnamon and brown sugar

## cold beverages

Two beverages and water complimentary with your order. Includes sliced lemons, sugar, sweeteners, and ice

Additional beverage: \$0.50 per person

### ICED TEA

Sweet or unsweet

### SPICED TEA

A fall favorite! citrus - flavored tea with hints of mint

### LEMONADE

Classic, refreshing, sweet

## hot beverage station

\$3.00 per person

Add our Hot Beverage Station to any order. Includes assorted creamers, cinnamon sticks, candy canes, marshmallows, and the following beverages:

### COFFEE

Regular or decaf.

### HOT COCOA

Rich and sweet. Made in house

### WARM APPLE CIDER

A holiday classic!





# HOLIDAY BEVERAGES

Bradford Catered Events can provide cash or hosted bars for most events where Bradford Catered Events is also providing food service. All types of bars carry a \$30 per hour per bartender fee. Allow 2 hours total for setup and breakdown. The amount of bartenders necessary will be provided by your sales representative based on location, guest count, and other factors.

## beer and wine

\$200 setup fee. Includes black bar linens, ice, disposable cups, and payment terminal

**Glassware Upgrade** - \$2.50 per person

### BEER

**Domestic Beer** \$4.00 each

Yuengling, Bud Light, Miller Lite, Sam Adams

**Premium Beer** \$5.00 each

Corona, Blue Moon, Heineken, Stella Artois, Guinness

### WINE

**House Wine** \$6.00 each

Choose 3 of the Following:

Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay,  
Pinot Grigio, White Zinfandel, Riesling

### SODAS

\$2.00 each

Coke, Diet Coke, Sprite

## standard full bar package

\$200 setup fee. Includes black bar linens, ice, disposable cups, and payment terminal

**Glassware Upgrade** - \$2.50 per person

### BEER

**Domestic Beer** \$4.00 each

Yuengling, Bud Light, Miller Lite, Sam Adams

### MIXERS

Coca-Cola, Diet Coke, Sprite, Club Soda, Tonic Water,  
Orange Juice, Cranberry Juice, Margarita Mix, Triple Sec,  
Lemons, Limes, Cherries, Olives

### WINE

**House Wine** \$6.00 each

Choose 3 of the Following:

Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay,  
Pinot Grigio, White Zinfandel, Riesling or Moscato

### SODAS

\$2.00 each

Coke, Diet Coke, Sprite

### LIQUOR

**Well Brand Liquor Drinks** \$6.00 each

Vodka, Gin, Rum, Tequila, Scotch, Whiskey

## premium full bar package

\$200 setup fee. Includes black bar linens, ice, disposable cups, and payment terminal

**Glassware Upgrade** - \$2.50 per person

### BEER

**Domestic Beer:** \$4.00 each

Yuengling, Bud Light, Miller Lite, Sam Adams

**Premium Beer** \$5.00 each

Corona, Blue Moon, Heineken, Stella Artois, Guinness

### WINE

**House Wine** \$6.00 each

Choose 3 of the Following:

Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay,  
Pinot Grigio, White Zinfandel, Riesling or Moscato

### MIXERS

Coca-Cola, Diet Coke, Sprite, Club Soda, Tonic Water,  
Orange Juice, Cranberry Juice, Margarita Mix, Triple Sec,  
Lemons, Limes, Cherries, Olives

### LIQUOR

**Premium Brand Liquor Drinks** \$9.00 each

Grey Goose Vodka, Jack Daniel's Whiskey, Bacardi Rum,  
Camerana Tequila, Beefeater's Gin, Jim Beam Bourbon,  
Dewar's White Label Scotch

### SODAS

\$2.00 each

Coke, Diet Coke, Sprite



# HOLIDAY FAVORITES

## *ordering information*

### HOW TO ORDER

Email us at [info@bradfordevents.com](mailto:info@bradfordevents.com) or submit a contact form via our website at [bradfordevents.com/contact](http://bradfordevents.com/contact)  
Call our office at 865-522-5552 to speak with our experienced administrative staff

### FULL SERVICE CATERING DETAILS

Minimum order of \$500 required for full service.

All labor and timeless glass, silver and china items included with your order. We will usually arrive 1.5-2 hours prior to your event to begin set up.

### FULL SERVICE FAQs

#### What is included with my order?

Buffet and Plated meals include 10" white china plates, stainless steel flatware, and white linen napkins. Hors D'oeuvres orders include 6" clear glass or white china plates, white paper cocktail napkins, and stainless steel forks. Cold beverage orders include glass glasses, beverage dispensers, sweetners and condiments, and ice. Hot beverage station includes white china coffee mugs, china and glass serving pieces, and thermal drink dispensers. We will provide white linens for the buffet and beverage tables.

#### How will my food be displayed?

Cold menu items will be displayed on silver and glass platters with stainless steel serving pieces. Hot buffet items will be kept in high quality chafing dishes. Hot hors d'oeuvres will be in classic silver chafing dishes. We will provide sterno to keep your food up to temperature for the duration of your event.

#### What do you need from me?

Not much! Our goal is to make your event as easy on you as possible. We will provide all service-ware necessary to make your special occasion a success. You or your venue are only responsible for providing buffet tables, guest tables, guest linens, chairs, and decorations for your event. Our experienced serving staff will set up your buffet and replenish the food throughout the function. To ensure your setup goes as smoothly as possible, please include any additional information necessary for arrival like gate codes, parking information, and site contact numbers with your order.

#### Is gratuity included in my pricing?

The listed prices do not include gratuity, as we prefer to leave the option and amount entirely up to your discretion! We pride ourselves in providing quality service for every event. While not required, our serving staff certainly appreciates any acknowledgement of thanks you wish to provide.

#### Can I make changes to my order after booking?

Of course! We understand that flexibility is required when planning any special occasion. For food ordering and staffing proposes, all changes to your guest count and menu must be finalized at least 72 hours prior to the event.

### PAYMENT OPTIONS

Payment is due in full on or before the day of your event.

To pay with a credit card, call our office at 865-522-5552 or complete a credit card authorization form on our website [bradfordevents.com/creditcard](http://bradfordevents.com/creditcard) and send to [info@bradfordevents.com](mailto:info@bradfordevents.com).

Checks may given to your server or mailed to our main office:

Bradford Catered Events  
4409 Greenway Drive  
Knoxville, TN 37918