



HOLIDAY FAVORITES

delivery service



BRADFORD
CATERED EVENTS

By Rex B. Jones

HOLIDAY DINNER

Orders include rolls and butter, brown gravy, and cranberry sauce. 9.25% Sales Tax and \$25 delivery and set up fee not included in pricing. See page 4 for equipment information and FAQ's.

lunch

\$14.95 per person

dinner

\$16.95 per person

entrées

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

ROASTED TURKEY BREAST GF

Sliced and served with brown gravy

HONEY GLAZED HAM DF GF

Tender ham basted with a honey glaze. Served sliced

HOLIDAY ROAST BEEF DF

Oven roasted top round of beef with a hearty brown sauce

**QUINOA-CRANBERRY STUFFED
ACORN SQUASH** DF GF VF

Roasted acorn squash filled with a savory-sweet quinoa stuffing.
Garnished with crumbled pistachios

**CRANBERRY STUFFED CHICKEN
BREAST WITH ORANGE
CHAMPAGNE SAUCE**

Tender chicken breast with a classic cranberry stuffing and topped with a tangy orange champagne sauce

**PORK LOIN WITH BAKED
APPLE TOPPING** 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

**WINTER MIXED GREEN
SALAD** DF GF V VF

Mandarin oranges, dried cranberries, house-made poppy seed dressing

**COMPANY MASHED
POTATOES** GF V

So good we make them for company. Boiled, mashed, and blended with sour cream and butter

**PECAN TOPPED SWEET
POTATOES** V

Sweet potato casserole topped with brown sugar and a nutty crunch

**ROASTED DILL AND BASIL
POTATOES** DF V

Quartered new potatoes roasted and tossed in butter, dill, and basil

**OVEN ROASTED VEGETABLE
MEDLEY** DF GF V

Oven-baked blend of zucchini, red peppers, corn, carrots, red onion, and potatoes in a zesty marinade

COPPER PENNY CARROTS V

Sliced carrots glazed with a sweet, tangy sauce

GREEN BEAN ALMONDINE GF V

French-cut green beans blanched until tender and topped with roasted almonds

SAGE STUFFING

A savory blend of bread pieces, chopped sage, and onions



HOLIDAY HORS D'OEUVRES

9.25% sales tax and \$25 delivery and set up fee not included in pricing.
See page 4 for equipment information and FAQ's.

hors d'oeuvres

Choose 6 \$17.50 per person **Choose 7** \$20.50 per person **Choose 8** \$23.00 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

PEPPERMINT BROWNIE TRAY ▾

Rich chocolate brownies with a crunchy peppermint topping

Small serves 8 - \$16.00 | **Medium** serves 12 - \$24.00 | **Large** serves 26 - \$52.00

WHITE SHEET CAKE WITH RASPBERRY FILLING ▾

Iced with white buttercream frosting

Small serves 16 - \$32.00 | **Large** serves 32 - \$64.00

PECAN PIE ▾

Crisp, buttery pie shell with a rich pecan filling

Whole Pie serves 8 - \$12.00

PUMPKIN CRUNCH ▾

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

Small serves 12 - \$30.00 | **Large** serves 24 - \$60.00

cold beverages

Includes sliced lemons, sugar, sweeteners, and ice

ICED TEA

Sweet or unsweet

Gallon serves 10 - \$5.00

SPICED TEA

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

Gallon serves 10 - \$12.00

LEMONADE

Classic, refreshing, sweet

Gallon serves 10 - \$8.00

hot beverages

Delivered in an insulated cardboard box with a pour spout.

COFFEE

Regular or decaf. Includes assorted creamers, sugar and sweeteners

Box serves 8-10 - \$12.00

HOT COCOA

Rich and sweet. Made in house

Box serves 8-10 - \$24.00

WARM APPLE CIDER

A holiday classic!

Box serves 8-10 - \$24.00





HOLIDAY FAVORITES

ordering information

HOW TO ORDER

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

DROP OFF CATERING DETAILS

\$25 delivery and setup fee applies
Most deliveries will arrive 30 minutes prior to serving time unless otherwise requested

FULL SERVICE FAQs

What is included with my order?

Buffet and lunch orders include 10" clear plastic plates and Caterwrap® heavyweight black cutlery wrapped in a linen-like white napkin. Hors D'oeuvres orders include 6" clear plastic plates, white paper cocktail napkins, and silver Reflections® plastic forks. Cold beverage orders include high quality clear plastic cups and ice while warm beverage orders include thick paper cups with lids and cardboard sleeves.

How will my food be displayed?

Cold menu items will be displayed on thick, plastic, black trays and bowls with disposable serving utensils. Hot menu items will be set up in aluminum foil pans inside disposable chafing dishes. We will provide sterno to keep hot items warm for up to 2 hours.

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 event a success. All that we need is a place to set up our food – a dining room table, kitchen counter, or any flat surface – and our trained delivery staff member will set up your buffet before we leave the rest to you. To ensure your delivery goes as smoothly as possible, please include any additional information necessary for setup like gate codes, parking information, and 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 delivery 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 24 hours prior to the event.

What is your delivery range?

The \$25 delivery fee covers all deliveries within a 45 minute drive from downtown Knoxville. If you are outside of our delivery range, please contact us for information regarding additional travel fees.

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 and send to info@bradfordevents.com.

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

Bradford Catered Events
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