
DINNER MENU



B
BRADFORD
CATERED EVENTS

(865) 522 - 5552 | 922 North Central Street, Knoxville TN, 37917 | BradfordEvents.com

DINNER MENU

choice of salad, bread, meat, starch and vegetable

salad

CAESAR SALAD

Crisp romaine lettuce with seasoned croutons, parmesan cheese and a creamy House-made Caesar dressing

GARDEN SALAD

Fresh iceberg lettuce with a variety of sliced vegetables and your choice of two dressings

MIXED GREEN SALAD

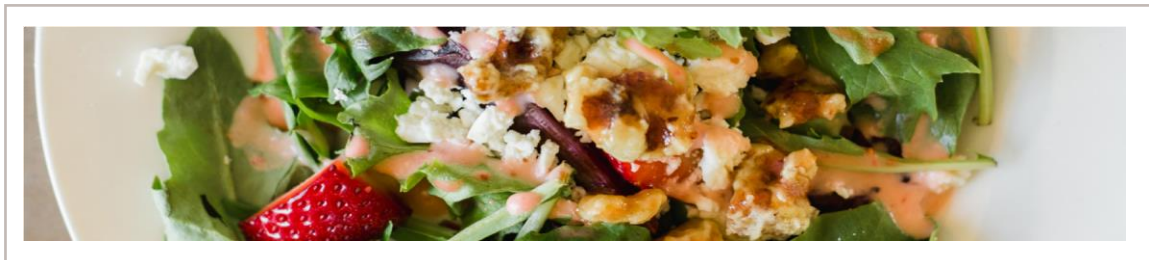
Spring mix greens with your choice of fruit, nuts, cheese, and two salad dressings

FRUIT SALAD

Freshly cut mixed seasonal fruit

PASTA SALAD

Multi-colored rotini pasta tossed in a zesty Italian dressing mixed with seasonal sliced vegetables



bread

HOMEMADE POTATO ROLLS

Prepared, proofed, and baked in-house. Basted with butter and served fresh

BUTTERMILK BISCUITS

Soft, flaky, and delicious

PIMENTO CHEESE BISCUITS

Southern homemade pimento cheese baked into freshly prepared biscuits

SWEET POTATO BISCUITS

Our famous sweet potato biscuits - sweet potato, brown sugar and butter baked into a delicious, flaky biscuit

GARLIC CHEESE BISCUITS

Our classic buttermilk biscuit brushed with a garlic butter and loaded with cheese

CLASSIC YEAST ROLLS

Traditional soft dinner roll

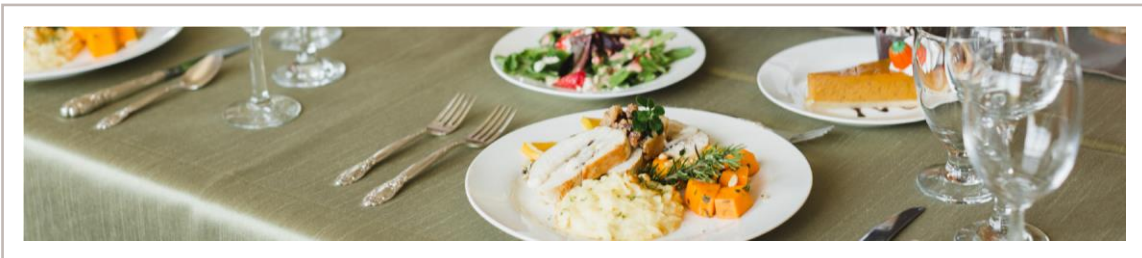
DINNER MENU

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meat

*SLICED TOP ROUND OF BEEF	Oven roasted top round of beef with a hearty brown gravy or au jus
PULLED POT ROAST	Slow roasted. accompanied with succulent new potatoes, carrots, and celery
ROASTED CHICKEN BREAST	Lightly marinated chicken breast baked to perfection and lightly glazed
CHICKEN CORDON BLEU	Tender white meat chicken rolled with swiss cheese and smoked ham. Lightly breaded and oven baked and topped with a choice of sauce
CRANBERRY STUFFED CHICKEN	Chicken breast stuffed with a classic cranberry cornbread stuffing, topped with a choice of sauce
CHICKEN FLORENTINE	Chicken breast stuffed with a creamy spinach blend and covered in a choice of sauce
CHICKEN MARSALA	Lightly breaded chicken breast pan seared with marsala wine and mushroom sauce
HAWAIIAN CHICKEN	Marinated grilled chicken breast served with a pineapple glaze
*OVEN ROASTED TURKEY BREAST	Oven roasted turkey breast, sliced, and served with a turkey gravy
*HONEY GLAZED HAM	Tender ham basted with a honey glaze, served sliced
*BROWN SUGAR CRUSTED PORK LOIN	Slow roasted pork loin, sliced, served alongside a seasonal fruit chutney or salsa
GRILLED CHICKEN	Tender chicken breast grilled to perfection
CHICKEN PICATTA	Lightly breaded chicken breast pan seared with picatta sauce

* Could be done at a carving station



DINNER MENU

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starches

COMPANY MASHED POTATOES

Idaho potatoes are peeled, boiled, mashed, and blended with butter and sour cream

GARLIC MASHED POTATOES

Idaho potatoes are peeled, boiled, mashed, and blended with butter and garlic

HASHBROWN CASSEROLE

Rich, creamy, and cheesy shredded potatoes and baked to golden brown

MACARONI AND CHEESE

Elbow macaroni pasta is blended with natural sharp cheddar cheese and melted into a smooth, creamy sauce

WHITE CHEDDAR MACARONI AND CHEESE

Elbow macaroni pasta is blended with white cheddar cheese and melted into a smooth, creamy sauce

MIXED WILD RICE

Fluffy long-grain wild rice blended with a mix of herb seasonings

WITH HERB SEASONINGS

RE-STUFFED BAKED POTATOES

Baked potatoes stuffed with sour cream, butter, chives, and topped with cheddar cheese

ROASTED DILL AND BASIL NEW POTATOES

Quartered new potatoes roasted, tossed in olive oil, dill, and basil

SCALLOPED POTATOES

Sliced potatoes in a smooth cheddar cream sauce

SWEET POTATO CASSEROLE

Classic recipe of sweet potatoes topped with a brown sugar and nut crunch

TWICE BAKED POTATO CASSEROLE

Our company mashed potatoes loaded with all your favorites

CORN PUDDING

Whole kernel corn prepared in a traditional southern way

CHEESE GRITS

Smooth, homestyle grits blended with creamy cheese and butter



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vegetable

BROCCOLI CASSEROLE

Broccoli florets with a creamy mushroom sauce and a crunchy topping

COPPER PENNY CARROTS

Sliced carrots glazed with a sweet and tangy tomato sauce

CUT CORN

Tender whole kernel corn with a creamy butter glaze

COUNTRY ITALIAN GREEN BEANS

Italian green beans sautéed with onions, bacon, and garlic

CREAM SPINACH WITH ARTICHOKE

One of our signature items! Chopped spinach and artichokes combined into a family recipe

GREEN BEAN CASSEROLE

Traditional green bean casserole topped with crunchy French fried onions

MIXED VEGETABLES

Fresh broccoli, cauliflower, and carrots steamed with butter

SQUASH CASSEROLE

Summer squash and zucchini in a classic cream sauce with a cornbread topping

ROASTED SQUASH MEDLEY

Summer squash, zucchini, grape tomato, and parmesan cheese. A summer treat any time of the year

SEASONED GREEN BEANS

Steamed fresh green beans, seasoned with herbs and olive oil

GREEN BEANS ALMONDINE

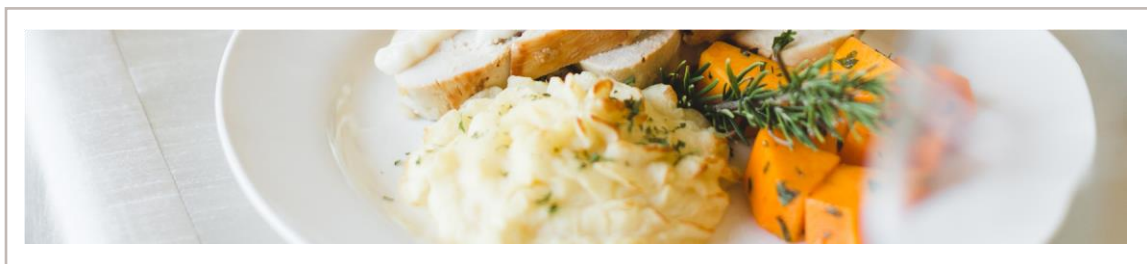
Fresh steamed green beans with an almond, citrus, and garlic butter sauce

OVEN ROASTED VEGETABLES

Fresh squash, zucchini, carrots, corn, onions and red peppers roasted with olive oil, garlic, and rosemary

BROWN SUGAR GREEN BEANS

Our classic hors d'oeuvres transformed into a delicious side dish



We add a 15% equipment charge to our events that includes all the service items you need including china or glass plates, stainless steel flatware, glasses, white buffet table linens, white linen napkins, and all of our food serving equipment like chafing dishes, bowls, serving utensils, dispensers, and lots of other things. Our average equipment list for an event includes over 75 items! If you would like to provide your own plates, flatware, glassware, and buffet table linens, we reduce our equipment charge to 7.5%. If you wish to have disposable service items at your reception, we reduce our equipment charge to 10%.

At the time of your proposal we will make a staffing recommendation based on guest count, amount of service required, venue requirements, and other factors. Our serving staff is billed at \$150 per serving staff member for events up to 5 hours in duration. This includes our staff bringing all the equipment to the event location, setting up all the necessary equipment for food service, replenishing and serving food items, breaking down the food items, and returning all the equipment to our commissary. The final amount of staffing to be provided at your event will be determined when we receive your final guest count.