
HORS D'OEUVRES



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hot or cold small bites

dips

SPINACH AND ARTICHOKE DIP

A Knoxville special event legend! including spinach, diced artichokes, parmesan cheese, served warm with homemade toasted rounds. Served warm or chilled

HUMMUS

Creamy chick pea dip served with our homemade toasted rounds.

BRUSCHETTA

Italian favorite! Classic topping of tomato, basil, and garlic, served with homemade toasted rounds.

TENNESSEE CAVIAR

Southern salsa of beans, corn, and peppers. Seasoned for a true Tennessee taste! Served with tortilla chips.

DILL RANCH DIP

A creamy dip favorite with the added freshness of dill.

BUFFALO CHICKEN DIP

Your classic chicken, turned into your favorite dip, served with scoops.

cheese, fruit and nuts

BAKED BRIE

Wheel of brie cheese wrapped in puffed pastry with your choice of fruit filling or mushroom duxelle and selection of assorted crackers.

GARLIC CHEESE GRIT TRIANGLES

We've taken our traditional garlic cheese grit recipe and developed it into a finger food for your enjoyment.

CHEESE AND FRUIT DISPLAY

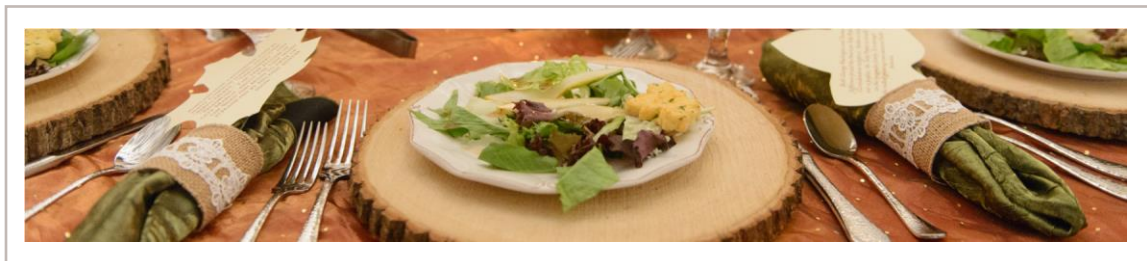
Cubes of cheddar, pepper jack, and Colby jack cheeses, fresh seasonal fruit, and assorted crackers in a beautiful display. add chocolate fondue or baked brie.

FRUIT KABOBS

Fresh seasonal fruit, sliced and arranged beautifully on a skewer.

MIXED NUTS

A delicious mix of salted nuts.



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chicken

STUFFED COCKTAIL CHICKEN

Tender white meat chicken stuffed with your choice of Florentine, cranberry, cornbread, tapenade, or cordon bleu, oven-baked and topped with your choice of sauce.

CHICKEN AND WAFFLES

Breaded chicken paired with a Belgian waffle and skewered and served with maple syrup.

HAWAIIAN CHICKEN KABOBS

A taste of the islands! Chicken and pineapple marinated and grilled on a kabob.

CHICKEN SATAYS

Skewered tender chicken breasts basted in your favorite glaze. Options include teriyaki, BBQ, and sweet and sour.

CHICKEN HOT WINGS

Tender and crispy, select chicken wings are seasoned with a fiery hot pepper sauce, served with ranch or bleu cheese dressing and celery.

CHICKEN TENDERS

Chargrilled or lightly breaded chicken tenders served with choice of dipping sauce. Options include BBQ, honey mustard, ranch, and sweet and sour.

seafood

BACON WRAPPED SCALLOPS

Large sea scallops, marinated with house seasoning, wrapped in bacon and roasted to perfection.

BACON WRAPPED BBQ SHRIMP

Shrimp wrapped in bacon and rubbed with western BBQ seasonings.

CRAB CAKES

Cocktail sized Maryland crab cakes served with a zesty cocktail or remoulade sauce.

SHRIMP COCKTAIL

Chilled 16/20 shrimp served decoratively and chilled with a homemade cocktail sauce.

COCONUT SHRIMP

Shrimp breaded in a coconut topping. Served with sweet chili sauce.

FISH TACOS

Freshly prepared white fish in a cocktail sized tortilla with a tangy island slaw.

SIDE OF SMOKED SALMON

Smoked salmon with lemon, cream cheese, onions, capers and eggs.

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beef, pork and lamb

WHOLE TENDERLOIN WITH POTATO ROLLS

One of the finest cuts of meat! Aged black angus beef, oven roasted and cooked to medium, served with mustard, mayonnaise, and horseradish. .

BEEF KABOBS WITH ORANGE-GINGER GLAZE

Tenderloin tips lightly marinated in an orange-ginger glaze, served on a bamboo skewer.

BEEF WELLINGTON BITES

Tender morsels of beef with a mushroom duxelle wrapped in a buttery puff pastry.

LAMB LOLLIPOPS

Herb roasted petite lamb chops, served alongside mint jelly. Served Rare.

SLIDERS

Choice of small sandwiches and chef's choice toppings. Choices include burgers, hot dogs, pork BBQ, pulled chicken, or brats.

MEATBALLS

Meatballs with your choice of marinara, BBQ, bourbon or sweet and sour sauce.

SAUSAGE BALLS

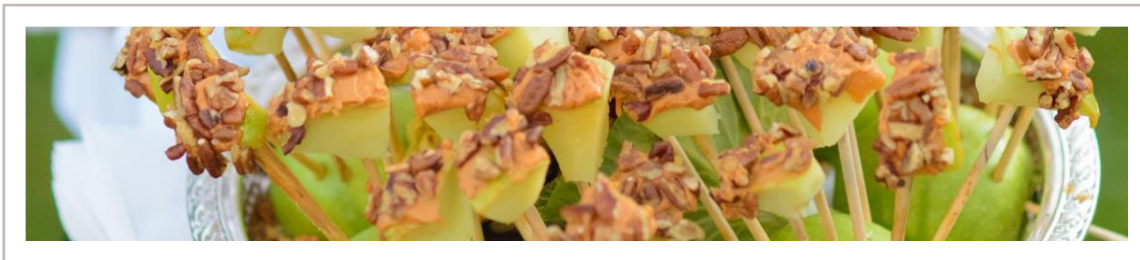
Blend of mild and hot sausage and cheddar cheese, baked and served room temp.

PIGS IN A BLANKET

Cocktail sausages wrapped in a flaky, buttery puff pastry and served room temp with BBQ or spicy brown mustard.

HAM ROLLUPS

Bite size skewers of thin sliced ham filled with cream cheese, pineapple and topped with maraschino cherry.



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sandwiches and pastries

TOMATO GOAT CHEESE TART	Flaky puff pastry topped with a goat cheese onion blend, and fresh Roma tomato.
CUCUMBER CANAPÉS	A crostini topped with a crisp cucumber, spread with a homemade herbed cream cheese.
PUFF PASTRIES	Freshly baked light puff pastry stuffed with our homemade pimento cheese, chicken salad, cucumber cream cheese, or cream cheese and olive.
QUICHE COCKTAIL	Assorted bite-size cup filled with swiss cheese and bacon, Florentine, 3 cheese and ham and cheese.
SPANAKOPITA	A blend of feta and ricotta cheese combined with freshly chopped spinach, then wrapped in flaky phyllo dough triangles. Served room temp.
CHICKEN SALAD CROISSANTS	Flaky mini croissants stuffed with our traditional chicken salad.
FINGER SANDWICHES	White or wheat breads filled with a choice of your favorite spreads.
MEAT STUFFED HOMEMADE BREADS	Breads of your choice- potato yeast rolls, sweet potato or pimento cheese biscuits. Stuffings include- top round of beef, turkey, ham, or pork.

vegetables

CAPRESE' PICK	Bite sized portion of fresh mozzarella, basil, and grape tomato drizzled with a balsamic reduction served on a bamboo pick.
LAYERED CAPRESE' SALAD	Sliced mozzarella, layered with slices of fresh tomato, and basil, drizzled with a balsamic reduction.
FRESH VEGETABLES	Variety of seasonal vegetables freshly sliced, served with a house-made, creamy dill ranch dip.
GRILLED VEGETABLES	Variety of seasonal vegetables freshly sliced, marinated in Italian seasonings, and grilled. Served room temp.
MARINATED ASPARAGUS SPEARS	Crispy asparagus marinated in a light cinnamon vinaigrette marinade. .
ASPARAGUS SANDWICHES	Asparagus and bleu cheese spread, rolled in a buttery garlicky parmesan crust.
BACON WRAPPED GREEN BEAN BUNDLES	Bundles of fresh green beans wrapped in bacon and seasoned with our brown sugar marinade.
STUFFED MUSHROOMS	Tender mushroom caps stuffed with your choice of our famous three-cheese blend, sage parmesan dressing, pecan dressing, or crabmeat.
BACON WRAPPED WATER CHESTNUTS	Crispy water chestnuts marinated, wrapped in bacon and roasted to perfection.

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everything else

DEVILED STUFFED EGGS

A southern family favorite! Available with classic, pesto, or horseradish bacon fillings.

EGG ROLLS

Crispy wonton wrapper filled with vegetables and served with choice of sweet and sour sauce or sweet chili sauce.

MACARONI AND CHEESE WEDGES

Creamy cheddar macaroni and cheese covered in a crispy cheddar batter and baked until golden brown.

RE-STUFFED NEW POTATOES

Traditional twice baked potatoes served bite size.

ASSORTED BITE SIZE DESSERTS

Mixed variety of bite sized sweets sure to satisfy your sweet tooth.

Desserts may include: pecan bites, brownies, lemon squares, macarons, dolly bars

beverages

SELECTION OF ONE OR TWO BEVERAGES FROM THE FOLLOWING, ICE WATER INCLUDED:

FRESHLY BREWED SWEET TEA

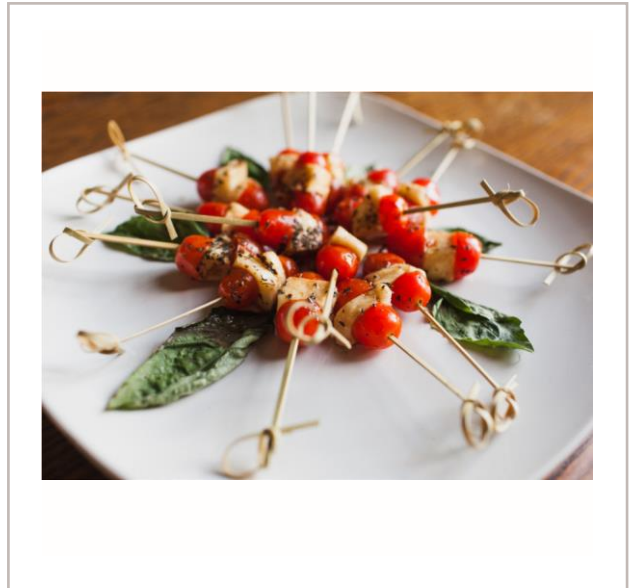
UNSWEET TEA

LEMONADE

REGULAR COFFEE

DECAF COFFEE

FAMOUS SPICED TEA (upcharge)



We pride ourselves in being a great value to you by providing most all the equipment that you will need for food for your reception. 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.