

DINNER MENU



B
BRADFORD
CATERED EVENTS

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

DINNER MENU

8oz. of protein, salad, starch, vegetable, bread, and two beverages.
Additional proteins and sides available upon request.

Salad

CAESAR SALAD

Crisp romaine lettuce topped with seasoned croutons, parmesan cheese, and a creamy Caesar dressing.

GARDEN SALAD

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

MIXED GREEN SALAD

Mixed greens with your choice of fruit, nuts, cheese, and two salad dressings. Our favorite is strawberry, feta, and pecans.

FRUIT SALAD

Fresh mixed fruit.

PASTA SALAD

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



Bread

HOMEMADE POTATO ROLLS

A BCE classic crafted and baked in house.

BUTTERMILK BISCUITS

Soft, flaky, and delicious.

PIMENTO CHEESE BISCUITS

Southern homemade pimento cheese baked into freshly prepared biscuits.

SWEET POTATO BISCUITS

Our family favorite - sweet potato and brown sugar baked into a delicious biscuit.

GARLIC CHEESE BISCUITS

Our classic buttermilk biscuits brushed with garlic butter and loaded with cheese.

CLASSIC YEAST ROLLS

Traditional soft dinner roll.

DINNER MENU

Proteins

8oz. of protein, salad, starch, vegetable, bread, and two beverages.
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Chicken

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, oven baked, and topped with a choice of sauce. Chef's favorite: Garlic cream.

CRANBERRY STUFFED CHICKEN

Chicken breast stuffed with a classic cranberry cornbread stuffing, topped with a choice of sauce.

CHICKEN FLORENTINE

Chicken breast stuffed with our signature spinach dip 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.

GRILLED CHICKEN

Tender chicken breast grilled to perfection.

CHICKEN PICCATA

Lightly breaded chicken breast pan seared with lemon caper sauce.

MAPLE DIJON GLAZED CHICKEN

Pan seared chicken breast finished with a maple dijon pan sauce and a hint of thyme.

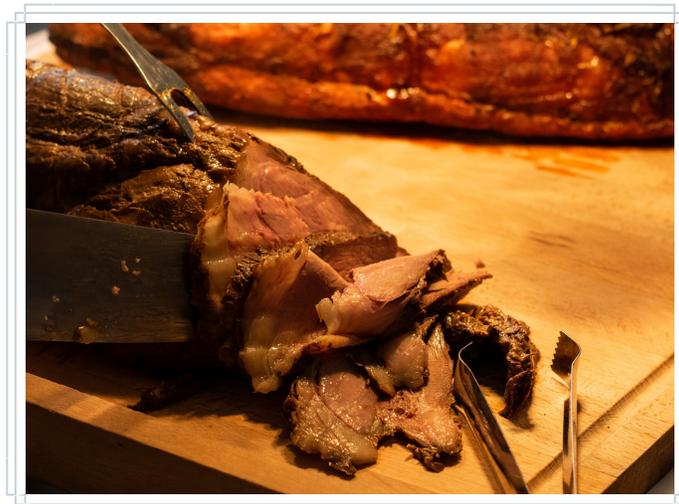
Beef

PULLED POT ROAST

Slow roasted. Accompanied with succulent new potatoes, carrots, and celery.

*SLICED TOP ROUND OF BEEF

Oven roasted top round of beef with a hearty brown gravy or au jus.



***CAN ALSO BE SERVED AT A CARVING STATION**

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Fish

TILAPIA WITH MANGO SALSA (SUMMER)

Baked flaky white fish with a sweet & spicy fresh fruit salsa.

BLACKENED TILAPIA (WINTER)

Broiled white fish with an intense cajun flavor.

GRILLED SALMON

Tender, flaky salmon, grilled with salt & pepper.

BOURBON GLAZED SALMON

Grilled salmon glazed in a sweet bourbon sauce.

Others

***OVEN ROASTED TURKEY BREAST**

Oven roasted turkey breast, sliced, and served with turkey gravy.

***HONEY GLAZED HAM**

Tender ham basted with a honey glaze, served sliced.

***BROWN SUGAR CRUSTED PORK LOIN**

Seasoned with our homemade rub, slow roasted, sliced, and served alongside a seasonal fruit chutney or salsa.



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Starches

COMPANY MASHED POTATOES

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

GARLIC MASHED POTATOES

Our company mashed potatoes with garlic, buttery goodness!

HASHBROWN CASSEROLE

Creamy and cheesy shredded potatoes baked to golden brown.

SCALLOPED POTATOES

Sliced potatoes layered & baked in a smooth cheddar cream sauce.

NEW ROASTED POTATOES

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

TWICE BAKED POTATO CASSEROLE

Our company mashed potatoes loaded with cheese and bacon.

SWEET POTATO CASSEROLE

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

MACARONI & CHEESE

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

WHITE CHEDDAR MACARONI & CHEESE

Small shell pasta mixed with a classic white cheddar bechamel.

MIXED WILD RICE WITH HERB SEASONINGS

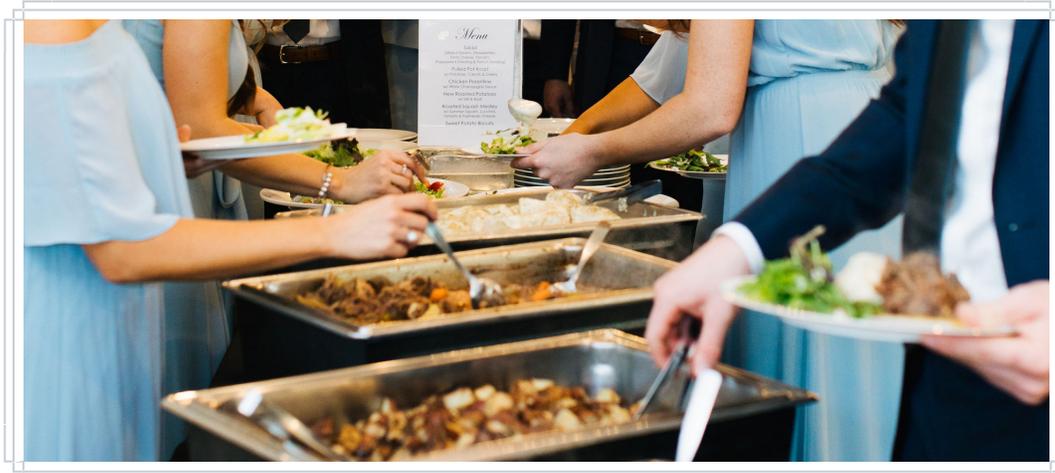
Fluffy long-grain wild rice blended with a mix of herb seasonings.

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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Vegetables

ROASTED BROCCOLI

Roasted with olive oil, salt & pepper.

BROCCOLI RICE CASSEROLE

A southern classic with tender broccoli and rice in a creamy cheese sauce.

ROASTED CARROTS

Sliced carrots, roasted with oil, salt & pepper.

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.

GREEN BEAN ALMONDINE

Steamed green beans with almonds and a citrus garlic butter sauce.

SEASONED GREEN BEANS

Steamed green beans, seasoned with herbs and olive oil.

BROWN SUGAR GREEN BEANS WITH BACON

Our classic hor d'oeuvres transformed into a delicious side dish.

GREEN BEAN CASSEROLE

Traditional green bean casserole topped with crunchy French fried onions.

ROASTED ASPARAGUS

Roasted with olive oil, garlic, salt & pepper.

ROASTED SQUASH MEDLEY

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

SQUASH CASSEROLE

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

ROASTED BRUSSEL SPROUTS

Roasted with olive oil, salt & pepper.

CREAMED SPINACH WITH ARTICHOKE

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

MIXED VEGETABLES

Fresh broccoli, cauliflower, and carrots steamed with butter.

OVEN ROASTED VEGETABLES

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

CARIBBEAN MIXED VEGETABLES

Steamed blend of golden carrots, broccoli, green beans, red peppers, buttered and perfectly seasoned!

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Vegetarian Options

8oz. of protein, salad, starch, vegetable, bread, and two beverages.
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CRANBERRY QUINOA ACORN SQUASH

Vegan, Dairy Free, Vegetarian, and Gluten Free.

GRILLED PORTABELLA WITH ROASTED TOMATOES

Vegetarian and Gluten Free. Could be Vegan and Dairy Free upon request.

VEGETABLE & RICE STUFFED PEPPER

Vegetarian and Gluten Free. Could be Vegan and Dairy Free upon request.

SPAGHETTI SQUASH BURRITO BOWL

Vegetarian and Gluten Free. Could be Vegan and Dairy Free upon request.



We add a service 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, etc. If you would like to provide your own plates, flatware, glassware, and buffet table linens, we reduce our service charge. Disposable service items are also available. 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 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.

All pricing subject to change based on seasonal circumstances.