

# HORS D'OEUVRES



**B**  
**BRADFORD**  
CATERED EVENTS

(865) 522-5552 | 922 North Central Street, Knoxville, TN 37917 | [BradfordEvents.com](http://BradfordEvents.com)

# HORS D'OEUVRES

hot or cold small bites

## Dips

### **SPINACH & ARTICHOKE DIP**

A Knoxville special event legend! Including spinach, diced artichokes, and parmesan cheese. Best served warm with homemade toasted rounds, but just as delicious chilled.

### **HUMMUS**

Creamy chickpea 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 mix of salsa, beans, corn, and peppers. Seasoned for a true Tennessee taste. Served with corn chips.

### **DILL RANCH DIP**

A creamy dip favorite with the added freshness of dill. Served with potato chips.

### **BUFFALO CHICKEN DIP**

Your classic chicken wing, turned into your favorite dip, served with corn chips.

## Cheese, Fruit, and Nuts

### **BAKED BRIE**

Wheel of brie cheese wrapped in puffed pastry with raspberry 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 & 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.



---

# HORS D'OEUVRES

hot or cold small bites

## Chicken

### **COCKTAIL CHICKEN**

Tender white meat chicken with your choice of florentine, cranberry, marsala, piccata, or cordon bleu, oven-baked and topped with sauce.

### **CHICKEN AND WAFFLES**

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

### **HAWAIIAN CHICKEN KABOBS**

A taste of the islands! Marinated chicken and pineapple on a kabob.

### **CHICKEN SATAYS**

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

### **CHICKEN HOT WINGS**

Tender and crispy 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, or sweet & sour.

## Seafood

### **BACON WRAPPED SCALLOPS**

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

### **BACON WRAPPED 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 zesty 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.

# HORS D'OEUVRES

hot or cold small bites

## Beef, Pork, and Lamb

### **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 to medium rare.

### **MEATBALLS**

Meatballs with your choice of marinara, BBQ, bourbon, or sweet & 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 pineapple cream cheese, and topped with maraschino cherry.

### **WHOLE TENDERLOIN WITH POTATO ROLLS**

One of the finest cuts of meat! Aged black angus beef, oven-roasted and cooked medium rare to medium, served with mustard, mayonnaise, and horseradish sauce and potato rolls. Served room temp.



---

# HORS D'OEUVRES

hot or cold small bites

## Sandwiches and Pastries

### **TOMATO GOAT CHEESE TART**

Flaky puff pastry with a herbed goat cheese, onion blend, a fresh Roma tomato and topped with parmesan cheese.

### **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 spread.

### **QUICHE COCKTAIL**

Assorted bite-sized pastry filled with swiss cheese and bacon, florentine, 3-cheese, or ham & cheese.

### **SPANAKOPITA**

A blend of feta and ricotta cheese combined with chopped spinach, then wrapped in flaky phyllo dough.

### **STUFFED CROISSANTS**

Flaky mini croissants stuffed with choice of chicken salad or homemade pimento cheese.

### **FINGER SANDWICHES**

White or wheat breads filled with a choice of your favorite spreads. See Puff Pastries for filling options.

### **MEAT STUFFED HOMEMADE BREADS**

Choice of breads: potato yeast rolls, sweet potato biscuits, or pimento cheese biscuits. Meats include: top round, turkey, ham, or pork loin.

### **MINI SPRING ROLLS**

Veggie stuffed spring rolls, wrapped in a crisp wrapper.

### **EGG ROLLS**

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

### **ASPARAGUS SANDWICHES**

Asparagus and bleu cheese spread, rolled in a buttery parmesan crust.

### **SLIDERS**

Choice of small sandwiches and chef's choice toppings. Choices include burgers, hot dogs, pulled pork, pulled chicken, grilled chicken, fried chicken, or brats. We also offer a grilled portabella mushroom.



---

# HORS D'OEUVRES

hot or cold small bites

## Vegetables

### **CAPRESÉ PICK**

Bite sized portion of fresh mozzarella, basil, and grape tomato drizzled with a balsamic reduction served on a bamboo pick.

### **LAYERED CAPRESÉ 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.

### **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 or sage parmesan dressing.

### **BACON WRAPPED WATER CHESTNUTS**

Crispy water chestnuts marinated, wrapped in bacon and roasted to perfection.

## Everything else

### **DEVILED EGGS**

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

### **MACARONI & 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-sized.

### **ASSORTED BITE-SIZED SWEETS**

Mixed variety of bite-sized sweets that are sure to satisfy your sweet tooth. Desserts may include: pecan bites, brownies, lemon squares, macaroons, dolly bars.

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.\*\*\*