

Savor... Knoxville

Catering by SMG



Whether the occasion you are planning is the social event of a lifetime or a corporate meeting or convention that will leave its mark, the Knoxville Convention Center will impress your guests with our impeccable service, enticing cuisine and attractive presentations.

Our Executive Chef, Culinary and Banquet Team, Catering Sales and Event Managers' commitment to meeting all of your needs will provide the confidence you deserve to ensure your event will be an overwhelming success. Their expertise, knowledge and willingness to think outside the box is a great asset when planning all the intricate details of your unique affair.

We invite you to experience the Knoxville Convention Center, and allow us to exceed your expectations.

Welcome to the Knoxville Convention Center. The following menus are available through our Catering Department and have been designed to give you and your guests a variety of culinary experiences. If you have questions about our menus or services, please contact our Catering Department. Our Executive Chef will always create a special menu upon request.



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Food & Beverage Policies

Assistance with additional services available upon request:
Floral Arrangements ~ Ice Sculptures ~ Entertainment
Colored Linens ~ Decorations ~ Specialty Lighting

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Facility Address: 701 Henley Street, Knoxville, TN 37902
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SMG is the exclusive food & beverage provider for the Knoxville Convention Center and Knoxville Convention & Exhibition Center. No food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guests or invitees. Food and beverage items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged at SMG's sole discretion. Sampling and/or distribution of food or beverage by any exhibitor or vendor must be approved by the Food & Beverage Director two weeks prior to any function, must complete an authorization request provided by the Catering Department and will require a temporary Health Permit from the City of Knoxville. SMG reserves the right to adjust, waive or modify exclusivity of these policies related to move-in and move-out of the facility for tradeshow, consumer or related events.

GUARANTEES

The guaranteed number of attendees is required 72 hours or 3 business days prior to the date and time of the function. A business day is defined as Monday-Friday by 12:00 noon. If the guarantee is not received as stated, the number specified on the Banquet Event Order will be your guarantee. The guarantee is not subject to reduction after the 72-hour deadline. Increases in attendance given after the final guarantee may be subject to 20% surcharge over the selected menu price. The Catering Department will make every effort to service additional guests based upon availability of product and labor, however, the Catering Department will not be responsible or liable for servicing these additional guests. The Catering Department will prepare food product for seated functions 5% over the guarantee to a maximum of 30 people. Additional seating will only be placed if needed. Pre-set salads and desserts will only be provided for the guarantee. Any overset to include the 5% overage will be charged accordingly.

BEVERAGE SERVICE

We offer a complete selection of beverages to complement your function. The Tennessee Alcohol & Beverage Commission regulates alcohol and beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. In compliance with TABC regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage services, and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

MENUS

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that your Catering Sales Manager welcomes the opportunity to customize menus and services to create specialty or thematic events.

PRICING

A 21% labor charge will be applied to all food, beverage and related services. A 9.25% sales tax will be applied to all food, non-alcoholic beverages, labor charges, rental equipment and floral arrangements.

LABOR

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include set-up, service and breakdown. Events requiring additional time for service will incur an overtime charge of \$25.00 per server per hour.

Client Signature _____ Date _____



Food & Beverage Policies

CONTRACTS

If you are planning to include Food & Beverage with your event, you will need to complete a Space Contract to hold your space in the facility. In addition, you will need to sign our Food and Beverage Policies along with the Space Contract. The deposit schedule on your Space Contract will reflect estimated food & beverage charges. The BEO is your menu order and must be signed and received by our Catering Department no less than two weeks prior to your event date. The Space Contract, Food and Beverage Policies and BEO signed by both parties, with its stated terms and deposit, constitute the entire agreement between the client and Catering by SMG.

PAYMENT

A deposit of 25% of the estimated food and beverage charges is due to book or hold space for a food and beverage event. A deposit of 50% is due thirty days prior to the event, and 100% of estimated charges is due, along with the signed Space Contract, Food and Beverage Policies and BEO, by the date specified in the contract to guarantee services (72 hours prior to the event). Any increases in the final guarantee (above the 5% allotted) are due and payable prior to the start of services. Any on-site adjustments, additions or replenishments of the contracted catering services will be reflected in a final invoice, payable within 10 days of receipt. The Catering Department does not extend direct billing. As such, a guaranteed payment is required for all functions. You may finalize your account by Company Check, Cashier's Check, Visa, MasterCard, American Express or Cash. The Catering Department will process/pre-approve your credit card for any estimated balance three business days prior to your function date.

CANCELLATION POLICY

Cancellation of contracted Food & Beverage services must be made in writing a minimum of four weeks prior to the scheduled function. If the event is cancelled 14 or more days prior to the event date 0% of the total estimated services will be charged. If the event is cancelled less than fourteen days but more than 72 hours (three business days) prior to the event, a fee of 75% of the total estimated services will be charged. Any event canceled less than 72 hours (three business days) prior to the event will incur 100% of the estimated charges. This policy does not amend or effect any applicable Space Contract provisions.

FACILITY SERVICES

Round table seating of ten will be provided. Seating of less than 10 guests will incur additional linen and server charges. Seating diagrams with numbered tables are available upon request. Banquet prices include white linens, glassware, china and flatware. For banquets exceeding 1000 guests, additional rental charges may apply. China service is available in the ballroom and meeting rooms. Requests for china service in the Exhibit Halls may incur rental charges.

SECURITY, ELECTRICAL & INSURANCE

This information is provided in the Event Guide. Please refer to this guide regarding these areas as they pertain to your specific event.

DECORATIONS & FLORAL

Your Catering Sales Manager is available to assist you with fresh floral arrangements, thematic decorations and specialty linens to enhance your event. Additional charges will apply for these services.

Client Signature _____ Date _____

Morning Selections

ENGLISH MUFFIN SANDWICHES ~ Bacon, Egg & Cheese, Sausage, Egg & Cheese And/or Canadian Bacon, Egg & Cheese	\$4.25 each
BUTTER CROISSANTS ~ Fresh Flaky Croissants with Whipped Butter, Assorted Jellies & Jams	\$27 per dozen
TEA BISCUITS with Butter & Assorted Jellies	\$25 per dozen
BAGELS ~ Assorted Bagels with Butter & Cream Cheese Spreads	\$29 per dozen
ULTIMATE CINNAMON ROLLS with Cream Cheese Icing	\$40 per dozen
FRESH MUFFINS ~ An Assortment of Jumbo Muffins	\$30 per dozen
ASSORTED SCONES	\$40 per dozen
ASSORTED JUMBO DANISH ~ Cinnamon, Cheese & Fruit-Filled	\$30 per dozen
ASSORTED BREAKFAST BREADS	\$4.75 per person
OMELET STATION ~ Made to Order (\$100.00 Attendant Fee per 50 people)	\$6.50 per person
BUTTERMILK BISCUIT SANDWICHES ~ Sausage & Cheddar, Ham & Swiss And/or Plain with Butter & Jelly	\$3.75 each
MINI ASSORTED QUICHE ~ Garden Vegetable, Three Cheese Broccoli & Country French Lorraine	\$3.75 each
SLICED SEASONAL FRUIT ~ Chef's Choice of the Season	\$4.25 per person
WHOLE FRESH FRUIT ~ Apples, Oranges & Bananas	\$2.50 each
ASSORTED INDIVIDUAL YOGURTS ~ Served with Handmade Granola	\$3.75 each
ASSORTED GRANOLA BARS	\$24 per dozen



Snacks & Beverages

FRESH BAKED COOKIES ~ <i>Chocolate Chip, Oatmeal Raisin & White Chocolate Macadamia Nut</i>	\$28 per dozen
CHOCOLATE FUDGE BROWNIES	\$28 per dozen
ASSORTED DESSERT BARS	\$35 per dozen
HOUSE-MADE CUPCAKES ~ <i>Red Velvet with Cream Cheese Frosting, Chocolate with Butter Cream Frosting or Vanilla with Butter Cream Frosting (1 dz. min. per flavor)</i>	\$33 per dozen
ASSORTED CANDY BARS ~ <i>Snickers, M&M Plain & Peanut, Skittles, Milky Way Hersheys, 3 Musketeer & Reese's Peanut Butter Cups</i>	\$2.25 each
CHIPS ~ <i>Assortment of Chips</i>	\$2.25 each
ICE CREAM BARS ~ <i>Assorted Selection of Ice Cream Bars</i>	\$3.25 each
MIXED NUTS (<i>serves 25 people</i>)	\$29 per pound
HAND MADE KETTLE CHIPS WITH SOUR CREAM & CHIVE DIP (<i>serves 25 people</i>)	\$29 per basket
TORTILLA CHIPS & FIRE ROASTED TOMATO SALSA	\$3.00 per person
TORTILLA CHIPS WITH FIRE ROASTED TOMATO SALSA & GUACAMOLE	\$4.00 per person
FRESH PITA & SMOKED HUMMUS DIP WITH CHIPOTLE TABASCO	\$3.00 per person
SPICY CONFETTI SNACK MIX (<i>serves 25 people</i>)	\$20 per basket
CLASSIC SNACK MIX (<i>serves 25 people</i>)	\$20 per basket
PEPPERIDGE FARM GOLDFISH (<i>serves 25 people</i>)	\$20 per basket
SODAS ~ ASSORTED PEPSI PRODUCTS	\$3.00 each
BOTTLED WATERS	\$3.00 each
ICED TEA, LEMONADE OR FRUIT PUNCH ~ <i>Serves 20 People Per Gallon</i>	\$45 per gallon
PITCHERS OF ASSORTED JUICES ~ ORANGE, APPLE, CRANBERRY, GRAPEFRUIT	\$18 per pitcher
MOUNTAIN SPRING WATER STATION ~ <i>5-Gallon Jug with Disposable Cups</i>	\$45 per set up
REFRESH	\$26 per bottle
REGULAR COFFEE, DECAFFEINATED COFFEE & TEA	\$47 per gallon
STARBUCKS REGULAR COFFEE, DECAFFEINATED COFFEE & BIGELOW TEAS	\$55 per gallon

THE OFFICE ALL DAY BREAK

*Classic Continental with Assorted Chilled Juices,
Fresh Breakfast Pastries, Assorted Whole Fruit,
Regular/Decaffeinated Coffee & Tea
Mid-Morning Coffee Refresh
Afternoon Snack with Assorted Cookies, Soda,
Regular/Decaffeinated Coffee & Tea*

\$21.00 per person

THE MOUNTAIN CABIN FIREPLACE BREAK

*Hot Apple Cider
Cranberry Muffins
Assorted Cookies & Hard Candies
Handmade Granola, Dried Fruits, Peanuts and M&Ms
Add Regular/Decaffeinated Coffee & Tea*

\$19.00 per person

\$3.00 per person

CHIPS & DIP TABLE

*Fresh Fried Tortilla Chips with Fire Roasted Salsa
Baked Pita Rounds with Red Pepper Hummus
House-Made Potato Chips with Sour Cream & Chive Dip
Add Assorted Sodas*

\$8.00 per person

\$3.00 per person

NACHO STATION

*Fresh Fried Tri-Colored Tortilla Strips with Warm Nacho Cheese,
Chili, Sour Cream, Lettuce & Salsa
Add Assorted Sodas OR Lemonade & Sweet Tea*

\$6.25 per person

\$3.00 per person

MAKE-YOUR-OWN TRAIL MIX

*Granola, Honey Roasted Peanuts, Banana Chips, M & M's, Assorted Nuts,
Dried Fruits & Mini Pretzels*

\$6.00 per person

CLASSIC CONTINENTAL

*Assorted Chilled Juices, Fresh Breakfast Pastries,
Sliced Seasonal Fruit, Regular/Decaffeinated Coffee & Tea* \$11.50 per person
Add Cold Cereal & 2% Milk OR Assorted Yogurt & Granola \$12.75 per person

SUNRISE BISCUITS

*Assorted Chilled Juices, Sliced Seasonal Fruit,
Flaky Home-Baked Biscuits to include an Assortment OR Choose One:
Butter & Jelly, Ham & Swiss, Sausage & Cheddar
Regular/Decaffeinated Coffee & Tea* \$15.50 per person

BREAKFAST BISTRO

*Assorted Chilled Juices, Flavored Scones, Fruit-Filled Turnovers
Fresh Baked Breakfast Breads, Gourmet Spreads,
Regular/Decaffeinated Coffee & Tea* \$13.75 per person



Plated Breakfast Selections

ALL PLATED BREAKFASTS INCLUDE:

PETITE BUTTERMILK BISCUITS WITH BUTTER, ASSORTED JELLIES
& ORANGE MARMALADE

REGULAR & DECAFFEINATED COFFEE, TEA & ORANGE JUICE

STARBUCKS COFFEE IS AVAILABLE FOR AN ADDITIONAL

\$3.00 per person

ADD A SLICED SEASONAL FRUIT PLATE

\$4.00 per person

SUNRISE SCRAMBLER

Fluffy Scrambled Eggs with Cheese

Choose One: Crisp Bacon OR Pork Sausage Patties

*Choose One: Breakfast Potatoes OR Hash Brown Casserole
and Seasonal Fruit Garnish*

\$16.00 per person

BREAKFAST WRAP

*Spinach Tortilla with Scrambled Eggs, Cheddar Cheese,
Bacon OR Sausage Topped with Roasted Tomato Salsa,
Hash Brown Casserole & Seasonal Fruit Garnish*

\$16.00 per person

HOUSE-MADE FRITTATA

*Bacon & Cheddar Cheese OR Red Potato, Onion, Pepper &
Manchego Cheese OR Spinach, Roasted Red Pepper & Feta Cheese,
Served with Crisp Bacon OR Pork Sausage Patties
& Breakfast Potatoes*

\$17.50 per person

TEXAS FRENCH TOAST WITH CINNAMON & SYRUP

Served with Crisp Bacon OR Pork Sausage Patties & Breakfast Potatoes

\$16.50 per person



ALL BREAKFAST BUFFETS INCLUDE:

**ASSORTMENT OF CHILLED FRUIT JUICES, REGULAR & DECAFFEINATED COFFEE
STARBUCKS COFFEE IS AVAILABLE FOR AN ADDITIONAL**

\$3.00 per person

APPALACHIAN TRAIL

*Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Breakfast Potatoes,
Sage Pork Sausage Patties, Applewood Bacon,
Buttermilk Biscuits & Sawmill Gravy*

\$16.75 per person

CHIMNEY TOP

*Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Pancakes with Maple Syrup,
Hash Brown Casserole, Sage Pork Sausage Patties, Applewood Bacon,
Country Grits with Butter, Buttermilk Biscuits & Sawmill Gravy*

\$18.00 per person

FRITTATA BUFFET

*Sliced Seasonal Fruit, Assorted Yogurt & Granola, Red Potato, Onion,
Pepper & Manchego Cheese Frittata, Bacon & Cheddar Cheese Frittata &
Country OR Virginia Ham*

\$17.50 per person

ANYTIME BRUNCH

*Fresh Seasonal Fruit with Blueberry Yogurt, Spanish Frittata,
Fruit Crepes with Strawberry Sauce, Tomato, Cucumber & Onion Salad,
Loaded Breakfast Potatoes, Fresh Asparagus with Hollandaise, Sliced Turkey,
Crisp Bacon, Buttermilk Biscuits & Sawmill Gravy*

\$25.00 per person



ALL LIGHT LUNCHES INCLUDE:

Chef's Selection of Chips (Sandwiches) or Roll with Butter (Salads)

Choose One:

Chocolate Chunk Cookie OR Chocolate Fudge Brownie

Choose One for Boxed Lunches:

Bottled Water OR Iced Sodas

Served Entrees Include:

Water, Iced Tea & Coffee

Add a Seasonal Fresh Fruit Kabob for \$2.25 per person

ITALIAN HOAGIE

*Roasted Turkey, Ham & Salami with Provolone
& Swiss Cheese on a Honey Wheat Hoagie*

\$17.50 per person

GRILLED CAPRESE SANDWICH

*Grilled Tomatoes with Buffalo Mozzarella
& House Grown Basil Aioli on Focaccia*

\$17.75 per person

MESQUITE TURKEY

*Applewood Smoked Bacon, Swiss Cheese,
House Grown Basil Aioli, Lettuce & Tomato on a Multigrain Roll*

\$17.75 per person

GRILLED CHICKEN

Fresh Spinach & Provolone on Ciabatta Bread with Herb Aioli

\$17.50 per person

HAM & CHEESE ~ Sweet Honey Ham & Smoked Gouda Cheese on Honey Wheat Bread

\$17.50 per person

ROAST BEEF & CHEESE

Swiss Cheese, Grilled Onions, Arugula & Horseradish Mayonnaise on a Kaiser Roll

\$17.75 per person

GRILLED VEGETABLE SANDWICH

*Pickled Red Onion, Grilled Eggplant, Lightly Dressed Arugula,
Fresh Basil & Black Olive Hummus on Focaccia*

\$17.75 per person

OVEN ROASTED VEGETABLE SANDWICH

*Mushrooms, Zucchini, Yellow Squash, Carrots & Red Peppers
With Spinach Spread on a Multigrain Roll*

\$17.75 per person



ROASTED CHICKEN CAPRESE SALAD

*Sliced Balsamic Glazed Chicken, Cherry Mozzarella Balls,
Pickled Red Onions & Assorted Tomatoes over Baby Spinach
with Basil Champagne Vinaigrette*

\$21.00 per person

CHINESE CHICKEN SALAD

*Hoisin Glazed Chicken Breast, Napa Cabbage, Bean Sprouts
Romaine Lettuce, Sugar Snap Peas, Julienne Carrots,
Mandarin Oranges, Sliced Almonds & Crispy Won Ton Strips
with Ginger Lime Dressing*

\$19.00 per person

ATHENA SALAD

*Greek Style Sliced Chicken with Cucumbers, Red & Yellow Tomatoes,
Kalamata Olives, Chick Peas, Pepperoncini & Feta Cheese on Baby Kale
& Chopped Romaine Lettuce with Oregano Lemon Vinaigrette*

\$20.00 per person

GRILLED STEAK SALAD

*Romaine Hearts, Roasted Tomatoes, Fried Shoe String Onions,
Marinated Fingerling Potatoes, Crumbled Gorgonzola Cheese
& Red Wine Vinaigrette*

\$22.00 per person

CHEF SALAD

*Mixed Lettuces, Thinly Sliced Ham & Turkey, Shredded Cheddar Cheese,
Chopped Tomatoes & Diced Eggs Served with Creamy Buttermilk Ranch Dressing*

\$18.00 per person



FARMERS MARKET GARDEN SALAD

*Fresh Spring Field Greens, Mixed Lettuces, Red Cabbage, Carrots,
Grape Tomatoes, Sliced Cucumbers, Mushrooms & Toasted Herb Croutons*

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce with Fresh Parmesan Cheese & Toasted Herb Croutons

WINTER GREENS SALAD

Spiced Walnuts, Shredded Sharp White Cheddar Cheese & Sun-Dried Cranberries

ADONIS GREEK SALAD

Assorted Lettuces, Cucumber & Tomato Relish, Capers & Feta Cheese Crumbles

HICKORY WOOD SMOKED BACON BLT SALAD

Chopped Romaine, Salad Mix, Marinated Roma Tomatoes, Crumbled Bacon & Shredded Cheddar Cheese

SOUTHWESTERN SALAD

Mixed Greens & Romaine Lettuce with Roasted Corn, Black Beans, Tortilla Strips & Pico de Gallo

HORS D'OEUVRES PLATE: CHOOSE (2) FOR PLATE

Pimento Cheese & Benton's Bacon Crostini, Caprese Crostini, Pita with Grainger County Tomato Relish & Chow Chow, Artisanal Cheese & Olive Plate with Flatbread Crackers, Romaine Leaf with Grilled Vegetable Relish OR Smoked Hummus with Fried Pita Chips & Carrots

Signature Specialty Salad

CLASSIC SPINACH SALAD

*Sliced Almonds, Benton's Bacon, Scallions, Hard Boiled Eggs
& Sun-Dried Cranberries*

Add \$1.50 per person

NEW SOUTH CAPRESE SALAD

*Sliced Grainger County Tomatoes with Lightly Smoked Buffalo Mozzarella, Olive Basil Oil,
Tomato Vinaigrette & Fresh Basil*

CUMBERLAND WEDGE SALAD

*Iceberg Lettuce with Sliced Radishes, Crisp Bacon Lardons, Marinated Cherry Tomatoes,
Crumbled Bleu Cheese & Pickled Red Onion*

DRESSING SELECTIONS: CHOOSE (2)

*VINAIGRETTE STYLE Balsamic Vinaigrette, Lemon-Basil Vinaigrette, Wish Bone Italian,
Warm Bacon Vinaigrette, Red Wine Vinaigrette OR Smoked Tomato Vinaigrette*

*RANCH STYLE Classic Buttermilk Ranch, Smoky Bacon Ranch, Jalapeno Lime Ranch
OR Roasted Garlic Ranch*

*HOUSE SPECIALS Vidalia Onion Spicy Catalina, Benton's Bacon Thousand Island,
Mixed Wild Berry & Meyer Lemon, Georgia Peach & Lemon Ginger, Signature Caesar,
Creamy Citrus Tarragon OR Chunky Bleu Cheese*



LUNCH PORTION

4 Ounce Portion

\$25.25 (Available before 3 p.m.)

CHOOSE ONE STARCH:

Cheesy Stone Ground Yellow Grits
Roasted Garlic Mashed Potatoes
Parmesan, Garlic & Herb Orzo
Roasted Vegetable Brown Rice
with Garlic & Fresh Herbs
Whipped Maple Bacon Sweet Potatoes
Mashed Yukon Gold Potatoes & Cauliflower
with Asiago Cheese
Signature Smashed Rosemary Red Potatoes

DINNER PORTION

7-8 Ounce Portion

\$28.50 (Available Anytime)

CHOOSE ONE VEGETABLE:

Fresh Sugar Snap Peas
Steamed Asparagus
Oven Roasted Vegetable Medley
Edamame Succotash
Edamame, Sweet Corn & Red Peppers
with Tarragon Chile Butter
Roasted Broccoli & Cauliflower
with Blistered Grape Tomatoes
Tiny Green Beans & Vidalia Onions
Grilled Asparagus with Balsamic Roasted
Mushrooms, Shallots & Baby Carrots

ALL PLATED MEALS INCLUDE:

SALAD, WARM ROLLS & BUTTER, DESSERT, WATER, ICED TEA & COFFEE SERVICE

FOOTHILLS CHICKEN MODENESE

Topped with Benton's Southern Prosciutto, Gruyere Cheese, Asparagus & Sage Demi

CHICKEN PICCATA

Topped with Lemon Basil Caper Butter Sauce

ARGENTINEAN CHICKEN BREAST

Churrascaria Style Bacon Wrapped Brochette with Chimichurri Sauce

NAPA VALLEY GRILLED CHICKEN

Topped with Artichoke Hearts, Portabella Mushrooms, Roasted Tomatoes & Sauterne Herb Sauce

CHICKEN FONTINA

Herb Encrusted Chicken Breast with Diced Tomatoes, Scallions & Chipotle Butter Sauce Topped with Fontina Cheese

ROASTED BREAST OF CHICKEN

Topped with Melted Mozzarella, Sauteed Spinach, Shiitake Mushrooms & Roasted Shallots Glazed with Bacon Vinaigrette

PAPRIKA CHICKEN

White Wine Butter Thyme Sauce on a Bed of Spinach (No Vegetable Selection Required)

HONEY MUSTARD ROASTED CHICKEN

Wildflower Honey & Whole Grain Mustard Glazed Roasted Chicken with a Warm Green Apple & Caramelized Onion Relish



HERB CRUSTED PORK LOIN

Gingered Honey & Fresh Tarragon Jus

SMOKY PORK LOIN

Local Honey Chipotle Barbeque Glaze

ROASTED PORK LOIN

Ale Mustard Roasted with Apple Butter Demi

Of the Sea



BAKED TILAPIA

Lemon Parsley Butter

THAI LEMONGRASS ASIAN ROASTED SALMON

NOLA SEASONED BARRAMUNDI SEA BASS

Creole Butter Sauce

ADD SHRIMP \$2.75 PER PERSON OR CRABMEAT \$3.75 PER PERSON



Vegetarian Option Priced According to Main Entrée Selection; One Option per Event

VEGETABLE STRUDEL

*Stuffed with Roasted Squash, Zucchini, Portabella Mushrooms & Wild Rice
Topped with Tomato Sauce & Sauteed Spinach*

EGGPLANT & TOMATO NAPOLEON

*Grilled Eggplant, Roasted Tomatoes, Portabella Mushrooms & Roasted Red Peppers with Basil Oil
& Pomegranate Balsamic Glaze Served with Roasted Potatoes & Caramelized Onions*

KALE & BRUSSELS SPROUT SAUTE

Sauteed Kale, Brussels Sprouts, Purple Cabbage & Roasted Cauliflower over Artisan Rice Blend

VEGETARIAN POLENTA LASAGNA

Layered Roasted Vegetables & Polenta Cakes Topped with Smoky Tomato Sauce & Parmesan Cheese

ROASTED ROMA TOMATO TART

Phyllo Shell Filled with Roma Tomatoes, Buffalo Mozzarella & Basil

Savor Specialties

CHICKEN ROULADE

*Stuffed with Prosciutto, Roasted Red Peppers & Provolone Cheese Topped
with Creamy Marsala Sauce*

\$28.95 per person

CHICKEN ROULADE

*Stuffed with Ricotta Cheese, Dried Tomatoes & Pancetta
with Pinot Grigio Basil Cream Sauce*

\$28.95 per person

CERTIFIED ANGUS SLICED BEEF TENDERLOIN

Shallot Rosemary Crust & Merlot Bordelaise Sauce

Market Price

FILET MIGNON

Green Peppercorn & Thyme Beurre Noisette

Market Price



CHOOSE ONE

PORK TENDERLOIN	\$30.50
<i>Smoked OR Oven Roasted</i>	
BACON WRAPPED PORK TENDERLOIN	\$33.50
SLICED BEEF TENDERLOIN	MARKET PRICE
BLACK ANGUS FILET MIGNON	MARKET PRICE
BRAISED BONELESS BEEF SHORT RIB	MARKET PRICE
FLAT IRON STEAK	MARKET PRICE

CHOOSE ONE

AIRLINE CHICKEN BREAST	TILAPIA
OVEN ROASTED BARRAMUNDI SEA BASS	JUMBO SHRIMP
PAN ROASTED ATLANTIC SALMON	CRISPY PORK BELLY ON EDAMAME SUCCOTASH
DIVER SEA SCALLOP	(NO VEGETABLE SELECTION REQUIRED)

SAUCES

CABERNET & THYME DEMI-GLACE	(BEEF)
BOURBON HORSERADISH DEMI	(BEEF)
CARAMELIZED ONION APPLE DEMI	(PORK OR CHICKEN)
CITRUS PONZU GLAZE	(SEAFOOD OR CHICKEN)
CHIPOTLE HONEY GLAZE	(SEAFOOD, PORK OR CHICKEN)
LEMON CAPER BASIL BEURRE NOISETTE	(SEAFOOD OR CHICKEN)
GREEN PEPPERCORN & BRANDY DEMI-GLACE	(CHICKEN OR BEEF)
WHITE WINE MEYER LEMON SAUCE	(CHICKEN OR SEAFOOD)
GARLIC SHERRY BEURRE BLANC	(CHICKEN OR SEAFOOD)
SWEET SHALLOT, GARLIC & MERLOT COMPOUND BUTTER	(CHICKEN, SEAFOOD, BEEF OR PORK)
GREEN APPLE HICKORY BARBEQUE GLAZE	(PORK OR CHICKEN)

CHOOSE ONE

- CHEESY STONE GROUND YELLOW GRITS
- ROASTED GARLIC MASHED POTATOES
- PARMESAN, GARLIC & HERB ORZO
- ROASTED VEGETABLE BROWN RICE WITH GARLIC & FRESH HERBS
- RISOTTO CAKE WITH ASPARAGUS, OLIVE OIL & SHREDDED PARMESAN CHEESE
- WHIPPED MAPLE BACON SWEET POTATOES
- MASHED YUKON GOLD POTATOES & CAULIFLOWER WITH ASIAGO CHEESE
- SIGNATURE SMASHED ROSEMARY RED POTATOES

CHOOSE ONE

- FRESH SUGAR SNAP PEAS
- STEAMED ASPARAGUS
- OVEN ROASTED VEGETABLE MEDLEY
- EDAMAME SUCCOTASH ~ EDAMAME, SWEET CORN & RED PEPPERS WITH TARRAGON CHILE BUTTER
- ROASTED BROCCOLI & CAULIFLOWER WITH BLISTERED GRAPE TOMATOES
- TINY GREEN BEANS & VIDALIA ONIONS
- GRILLED ASPARAGUS WITH BALSAMIC ROASTED MUSHROOMS, SHALLOTS & BABY CARROTS



KEY LIME PIE

GOURMET TURTLE CHEESECAKE

CLASSIC CHOCOLATE CAKE

ITALIAN LEMON CREAM CAKE

GOURMET CARROT CAKE

DULCE DE LECHE CHEESECAKE

SALTED CARAMEL VANILLA CRUNCH CAKE

TRIPLE BERRY RUSTIC TART

BLACK TIE DECADENT CHOCOLATE CAKE

LEMON BLUEBERRY MERINGUE PIE

IRISH CREAM BASH

OREO COOKIE BASH



ITALIAN COURTYARD

*Tuscan White Bean Soup OR Vegetable Minestrone
Caesar Salad with Signature Caesar & Wish Bone Italian Dressing
Choice of (3):
Sausage, Pepper & Onion Sandwiches, Chicken Marsala, Chicken Piccata,
Braised Pork with Porcini Cream, Tri-Color Tortellini with Alfredo Sauce
OR Meat Lasagna
Oven Roasted Zucchini, Squash & Tomatoes, Baked Garlic Bread,
Tiramisu & Cannoli*

\$27.50 per person

SOUP AND SANDWICH SHOP

Mixed Greens Salad with Choice of Two Dressings

CHOOSE THREE

*Sliced Turkey, Ham, Roast Beef, Salami, Sweet Tea Brined Chicken Salad,
Tuna Salad, OR Egg Salad with Assorted Breads, Relish & Condiment Tray*

CHOOSE ONE SOUP

*Benton's Smoked Tomato, Loaded Potato, Minestrone OR Beer Cheese
Assorted Cookies*

**\$23.50 per person
(Lunch Only)**

SOUTHERN CHARM

*Mixed Greens Salad with Tomatoes, Classic Buttermilk Ranch
& Herb Vinaigrette Dressing, Creamy Country Potato Salad, Green Beans,
Macaroni & Cheese, Cornbread with Butter, Boneless Chicken Breast
with Raspberry Chipotle BBQ Sauce, Beer Battered Mahi Mahi with Jalapeno
Remoulade, BBQ Pork Sandwiches, Peach Cobbler & Red Velvet Cake*

\$29.00 per person

*Add Our Sliced Brisket with Sourwood Honey Mustard BBQ Sauce,
Bourbon BBQ Sauce & Kansas City Sweet Hickory BBQ Sauce*

\$4.95 per person

BUFFETS INCLUDE: Regular & Decaffeinated Coffee, Water & Iced Tea

For groups less than 50, a service charge of \$75.00 will apply.



MAKE-YOUR-OWN ASIAN SALAD

\$19.95 per person

Chopped Romaine Lettuce Mixed with Napa Cabbage, Bean Sprouts, Edamame, Shiitake Mushrooms, Sugar Snap Peas, Broccoli, Julienne Carrots, Mandarin Oranges, Sliced Almonds, Toasted Sesame Seeds & Crispy Won Ton Strips Served with Ginger Lime Vinaigrette & Thai Peanut Dressing
Add: Asian Salad to Another Buffet \$2.75 per person
Add: Hoisin Glazed Chicken Breast \$3.50 per person
Add: Miso Glazed Salmon \$4.25 per person
Add: Sweet & Sour Pork Belly \$3.50 per person (100 person minimum)
Add: Thai Chili Shrimp (3 per person) \$4.00 per person
Cookies & Brownies OR Assorted Dessert Bars

MAKE-YOUR-OWN GREEK SALAD

\$19.95 per person

Romaine Hearts, Feta Cheese, Goat Cheese, Red Onions, Cucumber, Diced Tomatoes, Kalamata Olives, Sun-Dried Tomatoes, Roasted Portabella Mushrooms, Roasted Eggplant, Banana Peppers, Roasted Red Peppers, Chick Peas, Golden Raisins & Crispy Pita Wedges Served with Greek Vinaigrette & Creamy Feta Dressing
Add: Greek Salad to Another Buffet \$3.25 per person
Add: Lamb OR Chicken Souvlaki Meat \$3.50 per person
Cookies & Brownies OR Assorted Dessert Bars

MAKE-YOUR-OWN SPINACH SALAD

\$19.95 per person

Baby Spinach, Grape Tomatoes, Hickory Smoked Bacon Bits, Red Onion, Diced Eggs, Sliced Strawberries, Sunflower Seeds, Croutons, Crumbled Bleu Cheese & Candied Pecans Served with Balsamic Vinaigrette & Warm Bacon Vinaigrette Dressing
Add: Spinach Salad to Another Buffet \$2.25 per person
Add: Benton's Smoked Bacon \$2.75 per person
Add: Balsamic Grilled Chicken \$3.50 per person
Cookies & Brownies OR Assorted Dessert Bars

BUFFETS INCLUDE: *Regular & Decaffeinated Coffee, Water & Iced Tea*

For Groups less than 50, a service charge of \$75.00 will apply



\$30.00 per person

*Dinner Buffet Includes Fresh Rolls with Butter An Assortment of Cakes & Pies
Regular/Decaffeinated Coffee & Iced Tea*

CHOOSE TWO ~ CHILLED FRESH SALADS

FARMERS GARDEN SALAD

*Fresh Mix of Iceberg Lettuce, Winter Field Greens, Spinach, Red Cabbage, Carrots & Mizuna
Served with Choice of Two Dressings Topped with Homemade Crunchy Herb Croutons*

BENTON'S SMOKED BACON, BROCCOLI & CHEDDAR SALAD

*Benton's Bacon, Sun-Dried Cranberries, Smoked Cheddar Cheese & Broccoli Florets
with Lemon Aioli Dressing*

SOUTHERN CHOPPED SALAD

*Mixed Lettuces with Shredded Cheddar Cheese, Chopped Eggs, Scallions & Tomatoes
Served with Choice of Two Dressings*

SWEET POTATO SALAD

Roasted Sweet Potatoes with Jalapeno, Red Peppers & Onions

EDAMAME, SUN-DRIED CRANBERRY & FETA SALAD

GARDEN TORTELLINI SALAD

*Cheese Tortellini with Sweet Cherry Tomatoes, Corn, Fresh Basil & Chunks of Fresh Mozzarella
with Basil Vinaigrette Dressing*

BABY SPINACH SALAD

Baby Spinach, Tomatoes, Bacon & Sliced Almonds with Goat Cheese & Warm Bacon Vinaigrette

ASIAN PICKLED CUCUMBER & ONION SALAD

DRESSING SELECTIONS: CHOOSE (2)

*VINAIGRETTE STYLE Balsamic Vinaigrette, Lemon-Basil Vinaigrette, Wish Bone Italian,
Warm Bacon Vinaigrette, Red Wine Vinaigrette OR Smoked Tomato Vinaigrette*

*RANCH STYLE Classic Buttermilk Ranch, Smoky Bacon Ranch, Jalapeno Lime Ranch
OR Roasted Garlic Ranch*

*HOUSE SPECIALS Vidalia Onion Spicy Catalina, Benton's Bacon Thousand Island,
Mixed Wild Berry & Meyer Lemon, Georgia Peach & Lemon Ginger, Signature Caesar,
Creamy Citrus Tarragon OR Chunky Bleu Cheese*



CHOOSE TWO ~ SIDE DISHES

MASHED POTATOES

Choice of: Garlic OR Loaded

MACARONI & CHEESE

Choice of: Classic Creamy Cheddar

White Cheddar & Parmesan

Tomato, Fresh Basil & Mozzarella

TWICE BAKED POTATO CASSEROLE

WHIPPED MAPLE BACON SWEET POTATOES

MASHED YUKON GOLD POTATOES & CAULIFLOWER WITH ASIAGO CHEESE

SIGNATURE SMASHED ROSEMARY RED POTATOES

ROASTED VEGETABLE BROWN RICE WITH GARLIC & FRESH HERBS

PARMESAN, GARLIC & HERB ORZO

PARMESAN & CILANTRO CORN

TINY GREEN BEANS & VIDALIA ONIONS

OVEN ROASTED VEGETABLES

Zucchini, Squash & Tomatoes Roasted with Olive Oil & Fresh Herbs

SPRING VEGETABLE MEDLEY

Green Beans, Julienne Carrots & Sugar Snap Peas

EDAMAME SUCCOTASH

Edamame, Sweet Corn & Red Peppers with Tarragon Chile Butter

ROASTED BROCCOLI & CAULIFLOWER WITH BLISTERED GRAPE TOMATOES

GRILLED ASPARAGUS WITH BALSAMIC ROASTED MUSHROOMS, SHALLOTS & BABY CARROTS



CHOOSE TWO ~ MAIN COURSES

COLA GLAZED BONELESS HAM

Hickory Smoked Pit Ham with Sweet Cola Glaze

HERB CRUSTED PORK LOIN

Gingered Honey Apple Jus & Fresh Tarragon

SMOKY PORK LOIN

Local Honey Chipotle Barbeque Glaze

HONEY ROASTED SMOKED TURKEY BREAST

Choice of: Lemon Sage Turkey Gravy OR Chipotle Lime Glaze

CHICKEN ROMANO

*Topped with Sauteed Spinach, Roasted Red Peppers & Fontina Cheese
with Red Wine Mushroom Sauce*

NAPA VALLEY GRILLED CHICKEN

Topped with Artichoke Hearts, Portabella Mushrooms, Roasted Tomatoes & Sauterne Herb Sauce

CHICKEN FONTINA

*Herb Encrusted Chicken Breast with Diced Tomatoes, Scallions & Chipotle Butter Sauce
Topped with Fontina Cheese*

CABERNET BLACK ANGUS BEEF TIPS

Sirloin Beef Tips, Cabernet Demi-Glace, Caramelized Onions & Mushrooms

SLICED BRAISED BEEF BOURGUIGNONNE

Tender Braised Black Angus Beef with a Burgundy Reduction

NOLA SEASONED BARRAMUNDI SEA BASS

Creole Butter Sauce

TAOS PASILLA PEPPERS

*Stuffed with Chili Lime Corn, Black Beans & Red Rice Topped with Queso Fresco,
Fresh Cilantro & Lime*

ROASTED PEPPER QUINOA

Grilled Sweet Potatoes & Apple Kale Slaw



PRICED PER 50 PIECES

SMOKED DEVEILED EGGS ~ <i>With Chipotle & Scallions</i>	\$145
BRUSCHETTA ~ <i>Topped with Tomato, Mozzarella & Basil</i>	\$145
BENTON'S SOUTHERN PROSCIUTTO ON CORNBREAD ~ <i>With Jalapeno Chutney</i>	\$165
CAPRESE KABOB ~ <i>Baby Mozzarella, Grape Tomatoes & Fresh Basil</i>	\$165
CUCUMBER CUP ~ <i>With Herb Cream Cheese & Tomato Caper Relish</i>	\$165
ASSORTED SUSHI ~ <i>With Ginger, Soy & Wasabi</i>	\$200
JUMBO SHRIMP ~ <i>With Cocktail Sauce, Horseradish & Lemon</i>	\$205
TUNA WONTON ~ <i>Seared Ahi over Asian Slaw & Crispy Wonton</i>	\$MKT
BLT BITES ~ <i>With Tarragon Mayonnaise on Sourdough Rounds</i>	\$145
FRESH VEGETABLES & CREAMY RANCH DIP ~ <i>In Baguette Cups</i>	\$145
SMOKED SPICY HUMMUS ON PITA ROUNDS WITH LOCAL CHOW CHOW	\$135
PIMENTO CHEESE CROSTINI ~ <i>Sweetwater Valley Pimento Cheese</i> <i>On Grilled Sourdough with Lardon of Benton's Bacon</i>	\$145
MINI DESSERTS ~ <i>Assortment of Miniature Desserts</i>	\$185
STRAWBERRIES ~ <i>Chocolate Covered</i>	\$205

Hot Hors d'Oeuvres

MEATBALLS ~ CHOOSE ONE SAUCE: <i>Smoky BBQ/Marinara/Au Poivre OR Swedish</i>	\$145
FRIED RAVIOLI ~ <i>With Marinara Sauce</i>	\$145
STUFFED POTATO SKINS ~ <i>Bacon & Cheddar</i>	\$175
PETITE LOBSTER COBBLER ~ <i>With Lobster Meat & Cream Cheese</i>	\$165
SPANAKOPITA ~ <i>Greek Phyllo Pastry filled with Spinach & Feta Cheese</i>	\$170
CHICKEN FINGERS ~ <i>With Honey Mustard & BBQ Sauce</i>	\$165
BUFFALO STYLE CHICKEN FINGERS ~ <i>With Bleu Cheese</i>	\$165
BUFFALO WINGS ~ <i>With Celery & Bleu Cheese</i>	\$165
MAUI SHRIMP SPRING ROLLS ~ <i>With Ginger Teriyaki Sauce</i>	\$185
BEEF WELLINGTON ~ <i>Beef in Puff Pastry with Bordelaise Sauce</i>	\$195
BENTON'S BACON WRAPPED SHRIMP ~ <i>Broiled with Beurre Noisette</i>	\$205
CRAB CAKES ~ <i>With Anchovy Remoulade</i>	\$205
MINI SHRIMP PO-BOY ~ <i>Popcorn Shrimp, Slaw & Remoulade</i>	\$205
MINI COUNTRY HAM BISCUITS ~ <i>Benton's Country Ham on Fresh Buttermilk Biscuit</i> <i>with Sourwood Honey Butter</i>	\$145
STUFFED MUSHROOMS ~ <i>Smoked Beef Brisket with Jack Daniels BBQ Sauce in a</i> <i>Crimini Mushroom Topped with Crispy Tobacco Onions</i>	\$155
STEAK SLIDERS ~ <i>Grilled Flat Iron Steak with Salsa Verde Aioli</i>	\$195
BEER & CHIPOTLE FISH TACO BITES	\$175
BLACKBERRY MOONSHINE GLAZED PORK BELLY ~ <i>With Local Corn Relish & Smoky BBQ Sauce</i>	\$185
JAMAICAN JERK CHICKEN SATAY ~ <i>With Mango Chutney Glaze</i>	\$155
CHICKEN SOUVLAKI KABOB ~ <i>With Tzatsiki Dipping Sauce</i>	\$155
CHURASCARIA BEEF TENDERLOIN BROCHETTE ~ <i>Crimini Mushrooms & Tomatoes Brushed with</i> <i>Chimichurri Sauce</i>	\$165



EUROPEAN & DOMESTIC CHEESE DISPLAY

*A Selection of Imported & Domestic Cheeses
Served with Sliced Baguettes & Water Crackers
Serves up to 50 ~ \$325 Serves up to 100 ~ \$475*

ADD BAKED BRIE WITH CARAMEL APPLES OR CRANBERRY ORANGE COMPOTE Serves up to 100 ~ \$250

FARM FRESH VEGETABLE CRUDITÉS DISPLAY

Fresh Vegetables with Dip Serves up to 50 ~ \$275 Serves up to 100 ~ \$350

GRILLED, RAW & PICKLED VEGETABLE DISPLAY

A Bountiful Array of Fresh, Grilled & Pickled Vegetables to include Zucchini, Squash, Onions, Peppers, Eggplant, Cauliflower, Carrots & Chef's Selection of Seasonal Vegetables Serves up to 25 ~ \$125

APPALACHIAN ANTIPASTO DISPLAY

*Local Sliced Meats, Marinated Grilled Peppers, Pickled Vegetables,
Imported & Domestic Olives and Tennessee Chow Chow ~ Accompanied by Assorted Breads
Serves up to 50 ~ \$350 Serves up to 100 ~ \$575*

SEASONAL FRESH FRUIT DISPLAY

*A Selection of Melons, Berries & Citrus Served with Orange Crème Fraîche
Serves up to 50 ~ \$275 Serves up to 100 ~ \$400*

ADD GANACHE AND WHIPPED CREAM ~ Serves up to 50 ~ \$300 Serves up to 100 ~ \$425

TOUR DE EUROPE

*Presented on Broken Granite & Marble Slab Displayed with Artisan Breads & Fresh Rosemary,
Olive Oils & Vinegars, Cheese Wheels are labeled with Ceramic Labels Serves up to 50 ~ \$600*

BRUSCHETTA STATION

*Sliced Baguettes with Garlic Butter, Served with Tomato Relish & Roasted Red Pepper Hummus
Serves up to 75 ~ \$225*

HOT DIP DISPLAY

*English Cheddar & Ale Dip, Spinach & Artichoke Dip & Triple Cream Brie & Prosciutto Dip with
Pita, Crackers & Crostini \$8.75 per person*

HUMMUS TRIO

Traditional Chickpea, White Bean & Edamame Hummus with Fresh & Crispy Pita \$5.50 per person

SOUTHERN MASON JAR DESSERTS

*Caramelized Banana Pudding, Peach Cobbler & Amaretto Bread Pudding
with Regular/Decaffeinated Coffee & Hot Tea \$6.95 per person*



Savory Action Stations

ATTENDANT/CARVER FEE ~ \$100 PER STATION

MINIMUM REQUIREMENT ~ 50 PEOPLE

GREENHOUSE SALAD BAR

Mixed Greens, Iceberg Lettuce Mix & Baby Spinach Served with Cucumbers, Carrots, Cherry Tomatoes, Croutons, Sun-Dried Cranberries, Sunflower Seeds & Choice of Two Dressings
NO ATTENDANT NEEDED **\$5.25 per person**

MACARONI & CHEESE

Made-To-Order Macaroni with White Mornay Sauce and the following Mix-Ins: Bacon, Grilled Chicken, Mushrooms, Tomatoes, Scallions, Bleu Cheese, & Goat Cheese for your own Hand Crafted Version of this Comfort Food Staple **\$7.50 per person**

SLIDER STATION ~ TOP SHELF BURGER

Ground Short Rib Burgers with Benton's Bacon, Bleu Cheese & Aged Cheddar on Yeast Rolls with Condiments NO ATTENDANT NEEDED **\$9.50 per person**

BOUILLABAISSE/CIOPPINO STATION

Assortment of Fresh Finfish & Shellfish Tossed in a Flavorful Saffron Broth OR Tomato Cioppino Sauce Served with Toasted Baguettes **\$16.75 per person**

HOT ROCK SATAY STATION

Brochettes of Lightly Marinated Beef, Chicken OR Shrimp in Fresh Herbs & Seasonings Served with Tarragon Beurre Noisette & Merlot Chasseur Sauce
Chicken (2 per person) **\$8.00 per person**
Gulf White Shrimp (2 per person) **\$9.00 per person**
Black Angus Beef (2 per person) **\$10.00 per person**

ARTISAN QUESADILLA STATION

Flour Tortillas Filled with Sliced Chicken Breast, Cheddar Cheese and/or Jalapeno Jack Cheese Served with Sour Cream, Pickled Jalapenos, Pico de Gallo, Avocado Crema & Fire Roasted Tomato Salsa **\$10.50 per person**
Add: Chipotle Lime Shrimp (3 per person) **\$4.50 per person**
Add: Sliced Grilled Steak **\$5.25 per person**
Add: Taos Pork Belly **\$4.25 per person**

GRILLED CHEESE & TOMATO SOUP STATION

Freshly Prepared Grilled Cheese on Crusty Bread with Classic Creamy Tomato Soup **\$8.50 per person**

PASTA STATION

Tri Color Tortellini with 2-Cheese Alfredo Sauce, Ravioli with Bolognese Sauce & Gnocchi with Scampi Cream Sauce NO ATTENDANT NEEDED **\$11.95 per person**

PICNIC CLASSICS STATION

Mini Hot Dogs, Mini Cheeseburger Sliders & Smoked OR Buffalo Chicken Wings with Relish Tray & Condiments NO ATTENDANT NEEDED **\$14.95 per person**



Savory Action Stations

ATTENDANT/CARVER FEE ~ \$100 PER STATION
MINIMUM REQUIREMENT ~ 50 PEOPLE

RISOTTO

*Arborio Rice Cooked to Order with an Assortment of Toppings to Include:
Asparagus, Tomatoes, Caramelized Onions, Bleu Cheese, Parmesan Cheese,
Black Olives, Roasted Red Peppers, Grilled Vegetables, Pesto,
Olive Oil & Truffle Oil*

\$9.50 per person

CAST IRON SOUTHERN SAUTÉ

*Served over White Rice with Andouille Sausage, Roasted Pork, Julienne Yams,
Okra, Smoked Onions, Julienne Cabbage, Greens, Roasted Peppers, Black Eyed Peas
& Cut Green Beans in a Roasted Chicken Jus*

\$9.75 per person

LOW COUNTRY SHRIMP & GRITS STATION

Over Aged Cheddar Grits with Peppers, Country Ham & Scallions

\$7.75 per person

MASHED & SWEET POTATO BAR

*Mashed Yukon Gold & Sweet Potatoes in Martini Glasses With Toppings to Include:
Butter, Bacon Bits, Sour Cream, Chives, Grated Cheese, Warm Gravy, Candied Pecans,
Cinnamon Streusel, Bourbon Cream Cheese Sauce & Mini Marshmallows*

\$6.75 per person

CARNITAS PORK NACHO STATION

*Beer Braised Pork with Tortilla Chips, Shredded Cheddar Cheese,
Sliced Jalapenos, Black Olives, Sour Cream, Scallions, Diced Tomatoes & Cilantro*

\$7.50 per person

FISH TACO BAR

*Beer Battered Fried Fish & Grilled Mahi Mahi with Warm Tortillas, Pico de Gallo,
Roasted Tomato Salsa, Avocado Relish, Lime Wedges, Jicama Slaw,
Shredded Lettuce & Chipotle Remoulade*

\$11.00 per person

NOODLE BAR

*Made-to-Order with a variety of Asian inspired ingredients to include Wheat
Soba Noodles & Ramen Noodles with Roasted Sliced Chicken, Sliced Beef,
Asian Ginger Broth, Sesame Oil, Shiitake Mushrooms, Daikon Radish, Bok Choy,
Shredded Carrots & Citrus Ponzu*

\$10.50 per person



Savory Carving Stations

HICKORY HAM

Brown Sugar & Dijon Mustard Baked Ham with Sliced Rolls \$6.00 per person

STEAMSHIP OF PORK

Smoked Pork Steamship with Maple Apple Sage Sauce & Honey BBQ Sauce with Sliced Rolls \$8.00 per person

CARVED BEEF BRISKET

Served with Sourwood Honey Mustard BBQ Sauce, Bourbon BBQ Sauce, Kansas City Sweet Hickory BBQ Sauce & Sliced Rolls \$8.95 per person

CITRUS ROSEMARY ROASTED TURKEY

Served with with Cranberry Sauce, Mayonnaise, Maple Mustard & Sliced Rolls \$7.00 per person

ULTIMATE BLT MINI SANDWICHES

Hickory Smoked Pork Belly, Lettuce, Vine-Ripe Tomatoes, Fresh Rolls, Roasted Garlic Aioli, Chipotle Mayonnaise & Classic Mayonnaise \$5.50 per person

PRIME RIB CARVING STATION

Served with with Sauce Raifort, Fresh Horseradish & Herb Infused Au Jus \$500.00
4 oz portion serves 40
6-8 oz portion serves 20

CARVED GARLIC, CRACKED PEPPER & ROSEMARY CRUSTED SLICED BEEF TENDERLOIN

Served with Cabernet Demi-Glace, Creamy Horseradish Sauce & Sliced Rolls \$375.00
4 oz portion serves 24
6-7 oz portion serves 14



Beverage List

HOSTED	CASH
HOUSE BRANDS	
\$6.25	\$6.75
<i>J&B Scotch, Jim Beam Bourbon, Beefeater Gin, Svedka Vodka, Castillo Rum, CC Whiskey Blend & Cuervo Gold Tequila</i>	
PREMIUM BRANDS	
\$6.75	\$7.25
<i>Dewar's Scotch, Jack Daniels Whiskey, Tanqueray Gin, Absolut Vodka, Bacardi Rum, Seagram 7 Whiskey Blend, Jose Cuervo Tequila</i>	
DOMESTIC & IMPORTED BEER	
\$4.50	\$4.75
KEGS ~ DOMESTIC, IMPORTED OR MICROBREW PRICE VARIES WITH SELECTION	
HOUSE WINE BY THE GLASS	
\$6.50	\$6.75
<i>Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & White Zinfandel</i>	
PREMIUM WINE BY THE GLASS	
\$7.00	\$7.25
<i>Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & White Zinfandel</i>	
CHAMPAGNE OR HOUSE WINE BY THE BOTTLE	
\$29.00	\$29.00
SPARKLING WHITE GRAPE JUICE OR SPARKLING CIDER	
\$19.00	\$19.00
PREMIUM WINE BY THE BOTTLE PRICE VARIES WITH SELECTION	
SOFT DRINKS & JUICES	
\$2.75	\$3.00
BOTTLED AND/OR MINERAL WATERS	
\$3.00	\$3.25



HOUSE HOSTED BAR

ONE HOUR ~ \$16.00 Per Person
TWO HOURS ~ \$20.00 Per Person
THREE HOURS ~ \$24.00 Per Person

PREMIUM HOSTED BAR

ONE HOUR ~ \$18.00 Per Person
TWO HOURS ~ \$22.00 Per Person
THREE HOURS ~ \$26.00 Per Person

PUNCHES

CHAMPAGNE ~ \$100 Per Gallon*

*Requires an Attendant for ID Verification over 21 ~ \$100

LEMONADE OR TROPICAL PUNCH

\$45 Per Gallon

A \$100.00 BARTENDER FEE PER BAR WILL APPLY

IF SALES DO NOT EXCEED THE \$500 BAR REVENUE MINIMUM.

A 21% LABOR CHARGE AND APPLICABLE TAXES WILL BE ADDED TO HOST BARS



Authorization Request

Sample Food and/or Beverage Distribution

SMG has the exclusive food & beverage rights within the Knoxville Convention Center & the Knoxville Convention & Exhibition Center. Sponsoring Organizations & their exhibitors may distribute SAMPLE food or non-alcoholic beverage products with written authorization ONLY.

General Conditions

- ☰ Items dispensed are limited to products manufactured or produced by the exhibiting firm.
- ☰ All items distributed are limited to sample sizes; Beverages are limited to 2 ounce containers; Food items are limited to "bite-sized" portions.
- ☰ Use of cooking equipment must have prior approval from the Knoxville Convention Center.
- ☰ Show management or exhibitor is responsible for securing a City of Knoxville Health Permit.
- ☰ Permits must be obtained in order to distribute food and/or beverages.
- ☰ Standard fees for storage, handling, delivering, etc. will be charged where applicable.
- ☰ Food & beverage items used as "traffic promoters" (i.e. coffee, popcorn, bottled waters, sodas, bar service, etc.) MUST be purchased from SMG. Please contact our Catering Department at 865-522-5669.
- ☰ Sampling or selling of ANY item will require a temporary permit from the local Health Department. Permits are \$30 and must be paid in cash to the Health Department upon arrival on site on the first show day.

The applicant named below acknowledges they have sole responsibility for use, service & disposition of such items in compliance with applicable laws. State law prohibits the sampling & distribution of alcoholic beverages. Accordingly, the applicant agrees to indemnify & forever hold harmless SMG, The Knoxville Convention Center, the Public Building Authority & the City of Knoxville and its agents from all liability, damages, losses, costs or expenses resulting directly or indirectly from their use, distribution or other dispensed food and/or beverage items.

At the discretion of the Director of Food & Beverage, any product not approved for sampling will be subject to fees or commissions.

Name of Event: _____

Event Dates: _____

Company Name: _____

Address: _____ City: _____ State: _____ Zip: _____

Telephone: _____ Fax: _____ On-Site Contact: _____

Title: _____ Booth Number: _____

Product(s) You Wish to Dispense: _____

Size of Portion to be Dispensed: _____

Proposed Method of Dispensing: _____

Reason for Offering Samples: _____

Signature: _____

Services Required: Please notify the SMG Catering Department at 865-522-5669 regarding any special services or requests related to your sample distribution. A state sales tax applies to all charges and service charge where applicable. All samples MUST receive prior approval & confirmation from the Show Manager and SMG Food & Beverage Director

Approved Signature: _____

Food & Beverage Director

Please return this form to the SMG Catering Department fax 865-329-0422 at least two weeks prior to the start of the show.

