



MENU



Classic Hors d'Oeuvres

Choose five, six or seven items – cost varies

USDA Black Angus Prime Sirloin* (requires carving station for an additional cost)

Hand Carved Pork Tenderloin* (requires carving station for an additional cost)

Spicy Buffalo Bites with Bleu Cheese Dip

Tortellini and Grape Tomato Skewers

Caprese Skewers

Spinach Artichoke Dip with Chips

Cucumber Party Sandwiches

Sausage Stuffed Crescent Roll

Tomato & Mozzarella Bruschetta

Cremini Mushrooms stuffed with Sausage

Three-Cheese Stuffed Mushrooms

Hot Sausage and Cheese Dip with Chips

Skewered Antipasto

Homemade Biscuits with Black Forest Ham

BLT Bruschetta

Assorted Cheese Tray and Crackers

Italian Meatballs in Marinara, BBQ or Sweet & Sour

Chicken Tenders with Honey Mustard

Crab Cakes with Dijon Cream Sauce

Fresh Vegetables with Ranch or Hummus Dip

Gourmet Chicken Salad and Pimento Cheese Croissants

Shrimp with Zesty Cocktail Sauce

Sliced Deli Meats with Fresh Sub Rolls

Gourmet Dessert Bars

Assorted Fruit Tray (Seasonal)

Fresh-Baked Gourmet Cookie Assortment

Chocolate Dipped Strawberries (Seasonal)

Contact one of our event planners for additional details at 865.521.1300.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*