



*Chef's Catering
Information Packet*

Dinners & Buffets

PLATED DINNER ENTREES

Include Choice of Salad, Coffee, Iced Tea, Assorted Rolls and Butter

SALADS

Baby Spinach, Feta Cheese, Shaved Red Onions, Mushrooms, Rosemary Vinaigrette

Hearts of Iceberg, Tomatoes, Apple Smoked Bacon, Blue Cheese Dressing

Traditional Caesar Salad

Baby Greens, Tomatoes, Cucumbers, Julienne Carrots, Balsamic Vinaigrette

Tossed Garden Salad, Choice of Dressing

Field Greens, Macadamia Nuts, Mandarin Oranges, Bean Sprouts, Wonton Crisps, Sesame Ginger Dressing

ENTRÉES

Apple Rosemary Pork Loin, Applejack Cream, Smashed Potatoes, Vegetable Ragout

Pecan Encrusted Trout, Maple Syrup Glaze, Wild Rice Pilaf, Roasted Corn

10 Ounce Slow Roasted Prime Rib, Baked Potato, Sour Creme and Butter Ratatouille, Cheese Popover

Chicken Marsala, Mushroom Rice Pilaf, Steamed Fresh Vegetables

Bacon Wrapped Tenderloin of Pork, Skewered and Grilled, Zinfandel Wild Mushroom Sauce,
Mushroom Rice Pilaf, Steamed Fresh Vegetables

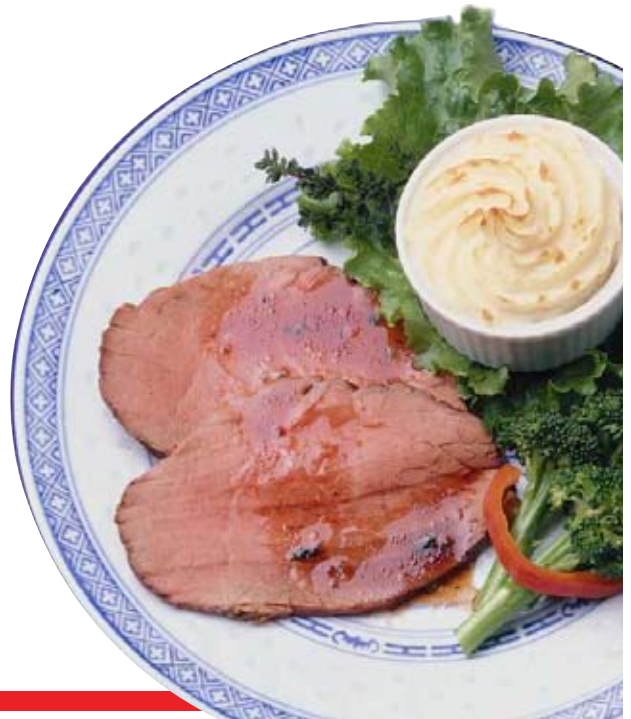
12 Ounce Choice, Grilled New York Strip, Caramelized Onions and Mushrooms, Roasted Potato Medley
(White, Sweet and Red), Parmesan Baked Tomato

Grilled Salmon Filet, Roasted Red Pepper Butter, Horseradish
Whipped Potatoes, Sautéed Green Beans

8 Ounce Bacon Wrapped Beef Filet, Choron Sauce, Baked Potato,
Sour Cream and Butter, Asparagus Bundle

Vegetable Strudel, Corn Relish, Roasted Root Vegetables

Chicken and Rosemary Ravioli, Tomato Basil Sauce, Shaved
Parmesan, Fresh Garlic Bread



119 Music Road, Pigeon Forge, TN 37863

Please Contact Jane Dillard at (865) 429-7183 Ext. 3172 • Fax (865) 429-5034

LUNCH OR DINNER BUFFET

Includes Choice of Three Salads, Three Side Dishes, Rolls, Coffee and Tea

One Entrée, Two Entrées, Three Entrées

SALADS

Baby Spinach, Feta Cheese, Shaved Red Onions, Mushrooms, Rosemary Vinaigrette

Hearts of Iceberg, Tomatoes, Apple Smoked Bacon, Blue Cheese Dressing

Traditional Caesar Salad

Baby Greens, Tomatoes, Cucumbers, Julienne Carrots, Balsamic Vinaigrette

Tossed Garden Salad with Choice of Dressing

Fresh Fruit Salad

Waldorf Salad

Red Potato Salad

Macaroni Salad with Ham and Peas

Golden Apple Slaw

Romaine and Broccoli Salad

ENTRÉES

Boneless Chicken Breast, Herb Roasted or Choice of Sauce
(Basil Pesto, Sundried Tomato Cream, Choron, Marsala Mushroom)

Prime Rib Au Jus, Creamy Horseradish Sauce (carver required)

Roast Beef Tenderloin (carver required)

Virginia Ham with Raisin Brown Sauce

Smoked Roasted Turkey Breast, Southern Style Cornbread Dressing,
Pan Gravy

Country Fried Steak, Cream or Brown Gravy

Low Country Boil of Shrimp, Sausage, Corn on the Cob, Potatoes

Tender Roast Beef, Choice of Sauce
(Merlot Demi-Glace, Red Wine Shallot, Bernaise, Green Peppercorn)

Lasagna
(Choose from Regular, Vegetarian or Four Cheese)

Roasted Pork Loin, Choice of Sauce
(Applejack Cream, Merlot, White Wine Mustard, Cumberland)

Tenderloin Tips in Burgundy Sauce

Grilled Salmon, Choice of Sauce
(Mango Salsa, Hollandaise, Choron, Red Wine Butter, Lemon Caper)

SIDE DISHES

Steamed Fresh Vegetables

Classic Rice Pilaf

Honey Glazed Baby Carrots

Macaroni and Cheese

Corn Cobbettes

Roasted Root Vegetables

(Turnips, Potatoes, Yams)

Country Style Green Beans

Wild Rice Pilaf

Ratatouille of Fresh Vegetables

Country Butter Beans

Rosemary Roasted Red Potatoes

Roasted Corn

Mushroom Rice Pilaf

Creamed Spinach

Potatoes AuGratin

Scalloped Potatoes

Whipped Potatoes

(Plain, Garlic, Horseradish)



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BARBEQUE AND COOK OUT BUFFETS

One Entrée, Two Entrees, Three Entrees

Barbeque Chicken
Saint Louis Style Barbeque Ribs
Carolina Pulled Pork
Herb Rubbed Smoked Turkey Breast
Smoked Beef Brisket
Angus Beef Hamburgers
All Beef Hotdogs

INCLUDED ACCOMPANIMENTS

Fresh Rolls or Buns
Appropriate Condiments
Cherry, Peach or Apple Cobbler

And Choose Three of Following:

Southern Potato Salad
Deviled Eggs
Coleslaw
Corn on the Cob
Molasses Baked Beans
Southern Relish Tray

THEME PARTIES

(With Appropriate Decorations.
Guest will supply any alcoholic beverages)

“Margaritaville”
Hawaiian Luau
Low Country Boil
Mardi Gras
Mexican Hat Dance
50's Sock Hop



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HOLIDAY BUFFETS

Create Your Own Unique Meal with Our Traditional Favorites.
Choose One, Two or Three Entrees, Three Salads, Three Side Items and One Dessert.
Includes Yeast Rolls with Butter and Coffee, Water and Iced Tea.

One Meat Holiday Buffet
Two Meat Holiday Buffet
Three Meat Holiday Buffet

ENTRÉES

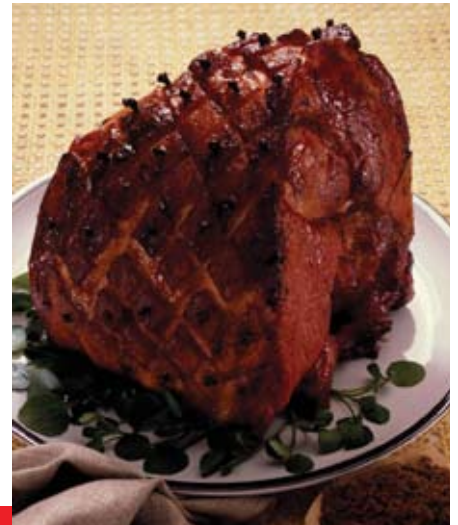
Roasted Turkey and Gravy
Roast Beef with Merlot Mushroom Sauce
Glazed Sliced Ham with Brown Sugar Sauce
Smoked Pork Loin with Applejack Cream
Herb Roasted Chicken
Prime Rib au jus – Chef Carver Required
Beef Tenderloin – Chef Carver Required

SALADS

Tossed Salad with Dressing Choices
Spinach Salad with Warm Bacon Mushroom Dressing
Traditional Caesar Salad
Fresh Sliced Fruit Salad
Waldorf Salad
Homemade Ambrosia

VEGETABLES AND SIDE ITEMS

Homemade Cornbread Stuffing
Smashed Potatoes and Gravy
Roasted Red Potatoes
Baked Acorn Squash with Butter and Brown Sugar
Candied Yams
Sweet Potato Casserole
Baked Potato/Baked Sweet Potato
Rice Pilaf
Potatoes Au Gratin or Scalloped
Honey Glazed Baby Carrots
Corn (Buttered or Fire Roasted)
Ratatouille
Green Bean Casserole
Broccoli Casserole
Creamed Spinach
Country Style Green Beans (with ham)
Green Beans Amandine



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HOLIDAY BUFFETS

DESSERTS

Traditional Bread Pudding (served warm)
Homemade Pumpkin Pie
Homemade Apple Pie
Southern Pecan Pie
Chocolate Pecan Pie
Pumpkin Cheesecake
Red Velvet Cake
Carrot Cake with Cream Cheese Icing
Chocolate Cake
Fresh Baked Cobbler (served warm) – Apple, Cherry, Blackberry or Peach

Add Hot Apple Cider
Add Hot Cocoa
Eggnog



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CHEF'S CATERING GUIDELINES

- 1) Pricing includes China, Glass, Flatware, Napkins, Table Setting and Clean Up. Should your guest choose a Buffet, we provide the Linens for the Buffet, Buffet Decoration, Buffet Equipment, Utensils, Buffet Set-up and Breakdown. Pricing does not include 15% service charge or tax.
- 2) Buffet Pricing takes into account more than one trip per person on an average, but should not be considered "all you can eat".
- 3) Service includes Table Setting and Clearing, Beverage Service and Food Service for Plated Events.
- 4) Tablecloths, Fountains, Wine/Champagne Glasses are available at an additional charge.
- 5) Service time for events is two hours. Additional time may be arranged at a rate of \$25 plus service charge per hour per server. Bartenders and On-Site Chefs are also available at an hourly rate.
- 6) Children 4-11 are one-half price. Children 3 and under are free.
- 7) Minimum guaranteed attendance must be received one week prior to the event. If attendance falls below the guaranteed number, the client will be charged for the guaranteed number. If attendance is greater than guaranteed number, client will be charged for actual number served. Guaranteed number must be received by date/time indicated. (A 50% deposit, via credit card or check is due 30 days before the event and final balance is required no later than 7 days prior to the event. This applies only if, for some reason, we are direct billing your guest.)
- 8) A cancellation fee of 20% or \$200.00, whichever is more, will be incurred for any cancellation within 7 days of event. A \$100.00 fee will be incurred for any additional setup on the day of the event. Due to health department regulations no food can be removed by client from event site.

Our staff strives for excellence in service, quality and presentation and we can customize any menu for you. Chef can do about anything you would like, so if you don't see it, just ask!