



*Chef's Catering
Information Packet*

Hors D'oeuvres

HORS D'OEUVRES

Includes Fresh Vegetable Tray with Ranch Dip and Fruit Punch
(Price per person does not include tax or 15% service charge)

Any 3 selections from Cold Hors D'oeuvres

Any 4 selections from Cold Hors D'oeuvres

Any 3 selections from Hot Hors D'oeuvres

Any 4 selections from Hot Hors D'oeuvres

Any 3 Hot Hors D'oeuvres and 3 Cold Hors D'oeuvres

COLD HORS D'OEUVRES

Fresh Seasonal Fruit Display

Antipasto Display

Smoked Sausages, Cheeses, Roasted Garlic, Olives, sliced baguette and table wafers

Caprese Kabobs

Fresh Mozzarella, Grape tomatoes, Fresh Basil, Focaccia Cubes drizzled with Olive Oil

Bruschetta Tennessee

Toasted French bread topped with herb-roasted bell peppers, onions and tomatoes

Tortellini Skewers with Parmesan Dip

Cornucopia of Assorted Tortilla Chips

Assortment of stone ground tortilla chips with fresh salsa and cheese dip

Assorted Tea Sandwiches

Chicken Salad, Cucumber and Chive Cream Cheese, Ham Salad, Egg Salad, Tuna Salad

Puff Pastry Cheese Straws

Vegetable Sushi Rolls

Smoked Seafood Display**

Salmon, Trout, Oysters with toast points, cream cheese, capers, chopped egg

Assorted Meat Tray

Smoked Turkey, Smoked Ham, and Roast Beef with cocktail rolls & appropriate sauces

Walnut Chicken Salad in pastry shell

Deviled Eggs (may add bacon or caviar)

Cheese Board of assorted domestic cheeses, crackers and wafers

Grapes rolled in Roquefort Cheese and Chopped Nuts*

Prosciutto wrapped Shrimp***

Cocktail Crab Claws****

Smoked Trout Pate on crostini with diced eggs, red onion & dill sour cream***

Roasted Tenderloin of Beef Pinwheels with horseradish and cream cheese***

Shrimp on Ice**

Fresh Boiled Seasoned Shrimp on ice with lemons and cocktail sauce



119 Music Road, Pigeon Forge, TN 37863

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

HOT HORS D'OEUVRES

Assorted Quiche

Mini Country Ham Biscuits

Mushrooms stuffed with Sausage or Beef

Chicken or Beef Kabobs

Meatballs, Swedish, Italian, or BBQ

Chicken Wings, Buffalo, BBQ, Teriyaki or Cajun

Fajita Stuffed New Potatoes

St. Louis Ribs, BBQ, Sweet and Sour or Bourbon Glazed

Chicken Tenders with Chipotle Ranch, Caribbean, Honey Mustard or BBQ Sauce

Black Bean and Cheese Quesadillas

Baked Brie Puffs with Raspberry and Almonds

Bacon Wrapped Scallops

Wild Mushroom Tarts**

Prosciutto and Asiago Stuffed New Potatoes*

Oriental Glazed Chicken Skewers

Mini Tacos

Shrimp Gumbo Skewers**

Grilled Shrimp and Veggies served with Creole Dipping Sauce

Duck and Apricot Skewers**

Chicken "Beggars Purses" with chili garlic sauce*

Mini Chicken Cordon Bleu in Champagne Sauce*

Roasted Mini Lamb Lollipops with Cabernet Shitake Mushroom Sauce****

Mushroom Caps with Crabmeat Stuffing*

Miniature Crab Cakes with Lemon and Red Pepper Aioli*

Mini Reubens*

Mini Potato Pancakes with Smoked Chicken and Sundried Cherry Sauce**

Hot Crab Gratin with Crispy Won Tons**

Tenderloin of Beef thinly sliced, served on an herb crostini
with horseradish cream****

Assorted Mini Desserts:**

New York Vanilla, Chocolate Chip, Key Lime, Banana, Lemon, Raspberry and
Amaretto Almond Mini Cheesecakes; Pecan Diamonds,
Mini Cream Puffs, Mini Chocolate Éclairs

For that Special Touch
(Priced per each)

Chocolate Covered Strawberries

Tuxedo Strawberries

Petit Fours



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PASSED CANAPES

Deviled Eggs with Bacon or Caviar
Boursin Stuffed Tomatoes
Cucumber Slices with Bleu Cheese and Bacon
Strawberry with Roquefort and Spiced Pecan
Chicken Salad Bouchee
Miniature Maryland Crab Cakes with Lemon Aioli*
Smoked Duck, Plum Sauce on Won Ton Chip
Basil Pesto, Sundried Tomatoes, & Mozzarella Bruschetta
Fajita Stuffed New Potatoes

CARVING STATIONS

Apple Rosemary Pork Loin
Prime Rib of Beef
Pepper Crusted Strip Loin of Beef
Maple Glazed Baked Ham
Whole Roasted Turkey Breast
Beef Tenderloin
Chef's Carver Fees Apply

ACTION AND DISPLAY STATIONS

May be added at an additional cost per person

Scampi Station

Pasta Station

Mashed Potato Station

Soup and Salad Station

Nacho Cheese Fountain

Assortment of stone ground tortilla chips with fresh salsa
and flowing cheese dip

Wings Galore

Pick your favorite chicken wing flavors- served with celery,
carrots and ranch

Skewer Feast

Choose your favorite skewers and kabobs

Chocolate Fountain

Seasonal Fresh Fruit, Pretzels, Cake, Marshmallows for
dipping in creamy chocolate sauce



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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!