



*Chef's Catering
Information Packet*

Lunches

PLATED LUNCH SELECTIONS

SOUP OR SALAD

Roma Tomato Basil Bisque with Parmesan Croustades
Corn Chowder

Cream of Russet Potato with Chives

Beef Pepperpot Soup

Smoked Chicken Tortilla Soup

Cream of Wild Mushroom with Toasted Goat Cheese Crouton

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

ENTRÉE SALADS

(Served with Choice of Soup)

Asian Chicken Salad- Sweet and Sour Marinated Grilled Chicken Breast sliced on Field Greens and Napa Cabbage with Macadamia Nuts, Mandarin Oranges, Bean Sprouts and Crispy Wonton

Crab Salad- Lump Crab Meat tossed with Onions, Red Peppers, Celery and Lemon Aioli served on Fresh Avocado and Field Greens with Julienne of Vegetables, Diced Romas and Tomato Basil Vinaigrette

Beef Tenderloin Salad- Sliced Grilled Tenderloin served on Hearts of Romaine with Diced Romas, Carmelized Vidalia Onion and Buttermilk Bleu Cheese Dressing

Smoked Chicken Salad- Lightly Smoked Chicken Breast tossed with Celery, Onions, Pecans and Mayonnaise served on Field Greens with Seasonal Fruit and Citrus Honey Vinaigrette

Chicken Caesar Salad- Chilled Grilled Chicken over Hearts of Romaine, Garlic Croutons, Parmesan Cheese and Classic Caesar Dressing

LUNCH ENTRÉES

(Served with Choice of Soup or Salad)

Grilled Meatloaf Sandwich on Focaccia Bread, Tomato Basil Cream,
Garlic Smashed Potatoes, Southern Green Beans

Salmon BLT with Apple Smoked Bacon, Avocado, Herb Mayonnaise, Tomato Basil Bread, Specialty Chips

Capellini Pasta, Petite Meatballs, Roasted Garlic Tomato Basil Sauce,
Shaved Parmesan and Garlic Toast

Seared Chicken Breast, Natural Au Jus, Brown and Wild Rice Pilaf,
Grilled Vegetables

Tenderloin Tips in Burgundy Sauce, Buttered Noodles, Seasonal
Vegetable Ragout

Turkey Filet Mignon, Smashed Potatoes and Roasted Vegetables

Choice Roasted Beef, Topped with Merlot Mushroom Sauce,
Roasted Red Potatoes and Sautéed Green Beans



119 Music Road, Pigeon Forge, TN 37863

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

DELICATESSEN BUFFET

Choose Three

Smoked Turkey, Shaved Smoked Ham, Roast Beef, Tuna Salad, Chicken Salad, Pimento Cheese, Genoa Salami, Pastrami, Roasted Vegetables

Choose Two

Smoked Cheddar, Baby Swiss, Provolone, Colby

Choose Two

Ciabatta Rolls, Po' Boy Rolls, Sourdough, Rye, Honey Wheat

Served with

Red Onions, Leaf Lettuce, Tomatoes, Bread and Butter Pickles
Cracked Black Pepper Horseradish Sauce, Basil Mayonnaise, Dijon Mustard, Yellow Mustard, Mayonnaise
Creamy Southern Style Potato Salad, Penne Pasta Salad, Specialty Chips
Chef's Special Brownies, Fresh Fruit

BOXED LUNCHES

To include your choice of Fresh Fruit Salad, Red Potato Salad or Pasta Salad.
Served with Gourmet Chips, Chef's Special Brownie, Soft Drink or Bottled Water.

Smoked Chicken, Basil Mayonnaise, Baby Swiss, Fried Greens on Ciabatta

Smoked Tenderloin, Boursin Horseradish Spread, Charred Vidalia Onions on New Orleans Po' Boy Roll***

Marinated Grilled Vegetable Wrap, Baby Spinach, Roasted Garlic Hummus Tapenade

Chicken Salad Wrap, Chiffonade of Romaine,
Cranberry Mayonnaise

Tuna Salad, Wheatberry Bread, Baby Swiss, Peppercorn Aioli

Sliced Virginia Ham on Sourdough Bread, Dijon Mustard,
Red Tip Lettuce, Tomato and Swiss or Provolone Cheese

Mesquite Smoked Turkey, Wheatberry Bread,
BBQ Mayonnaise, Red Tip Lettuce, Green Tomatoes,
Cheddar or Swiss Cheese



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LIGHTER FARE LUNCHEON BUFFET

Includes Choice of Salad, Rolls and Jalapeno Cornbread, Iced Tea, Coffee

SALADS (Choice of One)

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

Red Potato Salad

Italian Pasta Salad

ENTRÉES (Choice of One)

Southwestern Style Meatloaf, Smashed Potatoes

Seared Chicken Breast with Natural Jus, Wild rice Pilaf

Tenderloin Tips in Burgundy Sauce, Buttered Noodles

Smoked Roasted Turkey Breast, Southern Style Cornbread Dressing, Gravy

Tender Roast Beef, Merlot Mushroom Sauce, Roasted Red Potatoes

Lasagna (Choose from Regular, Vegetarian or Four Cheese), Additional Salad

Virginia Ham with Brown Sugar Raisin Sauce, Sweet Potatoes

Pecan Encrusted Trout, Wild Rice Pilaf



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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!