

Buffet Menus

Breakfast

Original Continental Breakfast

Chef's Choice Assorted Muffins & Pastries
Whipped Butter, Jams & Jellies
Selection of Juices
Freshly Brewed Regular & Decaf Coffee

Eye Opener Breakfast

Fluffy Scrambled Eggs
Apple Smoked Bacon and Sausage Patties
Hash Brown Potatoes with Peppers & Onions
Seasonal Sliced Fresh Fruit Display
Savory Scones, Bagels and English Muffins
Selection of Chilled Fruit Juices
Freshly Brewed Regular & Decaf Coffee
Selection of Herbal Teas

The Foothills Hot Breakfast

Chef's Choice Assorted Muffins & Pastries
Whipped Butter, Jams & Jellies
Fluffy Scrambled Eggs
Bacon, Sausage, Buttermilk Biscuits & Sawmill Gravy
Hash Brown Potatoes with Peppers and Onions
Seasonal Sliced Fresh Fruit Display
Selection of Chilled Fruit Juices
Freshly Brewed Regular & Decaf Coffee
Selection of Herbal Teas

Healthy Option Breakfast

Chef's Choice Assorted English Muffins & Toast
Whipped Butter, Jams & Jellies
Hot Oatmeal Bar with Assorted Toppings
Seasonal Cut Fruit Display with Vanilla Honey Yogurt
Selection of Chilled Fruit Juices
Freshly Brewed Regular & Decaf Coffee

Carolina Sunshine

Shrimp and Grits
Topped with Farm Fresh Eggs
Served with Fresh Fruit
Garlic Cheddar Biscuits

Lunch Buffets

All Pricing is per person (minimum of 20), any substitutions are subject to additional charge.
All Buffets come with iced tea and water.

The Deli Board

Potato Salad
Tossed Garden Green Salad
Buttermilk Ranch, Balsamic Vinaigrette, and Italian Dressing
Assorted Rolls and Breads
Assorted Gourmet meats to include:
Smoked Turkey, Honey Ham, Roast Beef
Assorted Cheeses to Include:
Swiss, Cheddar and Provolone
Green Leaf Lettuce, Sliced Red Onions,
Vine Ripped Tomatoes, Kosher Dill Pickle Spears
Assorted Condiments
Chef's Choice Dessert

Baked Potato Bar

Tossed Garden Salad with Cherry Tomatoes, Cucumber and Carrots
Buttermilk Ranch, Balsamic Vinaigrette, and Italian Dressings
Jumbo Baked Idaho Potatoes
Diced Onions and Tomatoes
Cubed Grilled Chicken
BBQ Pulled Pork
Broccoli Florets
Grated Cheese, Green Onions, Sour Cream, Fresh Bacon Bit, Butter and Freshly Baked Rolls
Chef's Choice Dessert

Pasta Buffet

Tossed Garden Salad with Cherry Tomatoes, Cucumber and Carrots
Buttermilk Ranch and
Balsamic Vinaigrette
Fettuccine and Bow Tie Pasta
Bolognese Sauce
Creamy Alfredo Sauce
Freshly Baked Garlic Bread

Themed Buffets

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All buffets come with iced tea and water.

Build A Burger OR Chicken Sandwich

Apple Smoked Bacon
Swiss Cheese and Cheddar Cheese
Lettuce, Tomato, Onion and
Jalapenos
Ketchup, Mustard and Mayo
Potato Salad or Cole Slaw
House Chips
Baked Beans

Tennessee BBQ

Tossed Garden Green Salad with Cherry Tomatoes, Cucumber and Carrots
Choice of Two Dressings
BBQ Pulled Pork and Chicken
Potato Salad or Cole Slaw
Baked Beans
Three Cheese Mac n Cheese
Southern Style Green Beans
Freshly Baked Rolls with Butter
Peach Cobbler

South of the Border

Mexican Tortilla Soup
Tri-Colored Chips With Homemade Chips
Spanish Rice & Refried Beans
Crisp Romaine tossed in a Lime Cilantro Dressing
With Roasted Corn, Black Bean and Zucchini Salad
Marinated Beef and Chicken Strips
Sautéed with Red and Green Peppers and Onions
Seasoned Ground Beef
Soft and hard Taco Shells
Shredded Lettuce, Black Beans, Diced Jalapenos
Diced Tomatoes, Sour Cream, and Guacamole
Apple Sopapilla

Themed Buffets

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Taste of New Orleans

Tossed Garden Green Salad
With Choice of Two Dressings
Gumbo
Red Beans and Rice
Cornmeal Dusted Catfish
Stuffed Chicken Breast with a Spicy Tomato Broth Three Cheese Macaroni and Cheese
Jalapeno Hush Puppies
Beignets

Day in Florence

Caprese Salad or Italian Wedding Soup
Grilled Marinated Vegetables
Scalloped Potatoes
Green Bean Almondine
Honey Glazed Carrots
Chicken Florentine
Prosciutto Wrapped Pork Loin
Freshly Baked Rolls and Butter
Macerated Berries over Sweetened Mascarpone Cheese

Southern Bow Tie

Southern Tossed Salad
Arugula, Ramps, Dandelion Greens, Boiled Egg and Bentons Bacon
Roasted Apple Bisque
Boneless Pork Chop
Beef Tenderloin with Roasted Shallot Mushroom Demi Glaze
Butternut Squash Risotto
Baked Brussels Sprouts
Collard Greens with Red Wine Vinegar Reduction
Cornbread
Mixed Berry Cobbler

Build Your Own Buffet

Buffet Includes Choice of: one soup, one salad, one starch, one vegetable, two entrees and one dessert. Your choice of dressing, freshly baked rolls and butter, iced tea and water.

Substitutions are subject to additional charge.

Minimum of 20 people.

Soups

(Choose One)

Country Chicken Noodle Soup

Broccoli Cheese Soup

Tomato Bisque

Chili

Smoked Bacon & Corn Chowder

Vegetable Beef

Minestrone

Cream of Asparagus with Lemon

Clam Chowder

Ham and Bean

She Crab

Salads

(Choose One)

House Salad

Caesar Salad

Country Potato Salad

Caprese Salad

Southern Style Cole Slaw

Marinated Cucumbers and Tomatoes

Balsamic Grilled Vegetables with Extra Virgin Olive Oil

& Sea Salt

Choice of Dressings:

Ranch, Basil Balsamic, Honey Mustard, Blue Cheese, Caesar, Oil & Vinegar

Vegetables

(Choose One)

Vegetable Medley

Honey Curried Baby Carrots

Southern Style Collard Greens

Steamed Broccoli

Green Bean Almondine

Southern Green Beans

Southern Style Fried Corn

Creamed Spinach

Roasted Brussel Sprouts

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Minimum of 20 people.

Starches

(Choose One)

Roasted Garlic Whipped Potatoes

Herb Roasted Fingerling Potatoes

Roasted Redskin Potatoes

Long Grain Rice with Almonds & Dried Cranberries

Three Cheese Mac n Cheese

Wild Rice Pilaf

Risotto

Entrees

(Choose Two)

Traditional Meatloaf

Grilled Flank Steak with House Made Steak Sauce

Beef Lasagna

Herb Grilled Chicken with Lemon Jus

Oven Baked BBQ Chicken

Blackened Pork Loin with Chipotle Peach Chutney

BBQ Pulled Pork

Grilled Salmon with Dill Cream

Cornmeal Fried Catfish with Tartar Sauce

Grilled Portobello Napoleans with Goat Cheese

Chicken Florentine

Desserts

(Choose One)

Red Velvet Cake

Carrot Cake

Pecan Pie

Tennessee Cheesecake

Caramel Apple Tart

Tiramisu

Banana Pudding

Sweet Potato Pie

Double Chocolate Layer Cake

Peach Shortcake

Raspberry Lemon Trifle

Live Dessert Stations

Banana Foster or Cherries Jubilee

Additional charge of \$4.00 per person

Boxed Lunches

All pricing is per person (minimum of 10). Any substitutions are subject to an additional charge.

Includes bag of chips, whole fruit, freshly baked cookies or brownies, soft drink and condiment packets.
Choice of Two.

BLT

Apple Smoked Bacon, Lettuce and
Tomato on White or Wheat Bread
Whole Fresh Fruit, Potato Chips
and Condiments
Cookie or Brownie and Soft Drink

Balsamic Grilled Vegetable Wrap

Chef's Choice of Veggies, Whole
Wheat Wrap and Choice of Cheese
Whole Fresh Fruit, Potato Chips
and Condiments
Cookie or Brownie and Soft Drink

The Big Slammer

Hoagie Roll with Turkey Breast,
Ham and Swiss Cheese
Whole Fresh Fruit, Potato Chips
and Condiments
Cookie or Brownie and Soft Drink

Tuna Salad Croissant

Albacore Tuna Salad on Buttery
Croissant with Lettuce and Tomato
Whole Fresh Fruit, Potato Chips
and Condiments
Cookie or Brownie and Soft Drink

Chicken Salad Croissant

Homemade Chicken Salad on
Buttery Croissant with Lettuce and
Tomato
Whole Fresh Fruit, Potato Chips
and Condiments
Cookie or Brownie and Soft Drink

The Following Priced By Dozen:

Ham, Egg and Cheese Biscuits
Sausage, Egg and Cheese Biscuits
Bacon, Egg and Cheese Biscuits
Cinnamon Rolls
Fresh Baked Scones with Butter and Marmalade
Assorted Pastries - Danish & Muffins
Assorted Cookies or Brownies
Assorted Ice Cream Bars
Assorted Candy Bars
Assorted Bagels with Cream Cheese
Jumbo Pretzel with Cheese Dip and Yellow
Mustard

Yogurt Parfaits	Each
Smoked Salmon w/ Capers, Cream Cheese, Boiled Egg, Minced Red Onion Served with Mini Bagels	Side of Salmon (25-30 ppl)
Fresh Fruit with Yogurt Dip	Small - Medium - Large
Cheese and Crackers	Small - Medium - Large
Vegetable Tray	Small - Medium - Large
Snack Mix	By the Pound (10-12 ppl)

Receptions

Minimum of 20 Guests

Reception

Assorted Finger Sandwiches
Barbecue Meatballs
Chicken Tenders with Honey-Mustard Sauce
Vegetable Crudités with Ranch Dip
Continental Cheese Display
Garnish with Seasonal Fresh Fruits
Coffee and Iced Tea

Breaks

Prices are per person (minimum of 10), all pricing is subject to change.

Farmers Market

Assortment of Crisp Garden Vegetables with
Ranch and Blue Cheese Dip
Fresh Strawberry, Melon, & Pineapple Kebabs
Smoothies

Power Break

Assortment of Freshly Baked Cookies
Assorted Candy and Energy Bars
Assorted Bags of Chips
PowerAde

Ballpark

Peanuts
Popcorn
Cracker Jacks
Mini Corndogs
Hot Pretzels with Mustard

Volunteer Tailgate

Pigs in a Blanket
Soft Pretzels with Mustard
Mini Corndogs
Burger Sliders
Assorted Chips

Fiesta

Tortilla Chips with Homemade Guacamole
Fresh Pico de Gallo and
Con Queso
Pita Chips with Cinnamon Sugar and Caramel

Hors d'oeuvres

Priced per piece unless otherwise specified. Minimum of 50 pieces.
Butler Service is \$25 per hors d'oeuvre.

Artisanal Cheese Tasting
Chutney, Fig Cakes, Candied Pecans, Tennessee Wildflower Honey
Spinach Artichoke Dip Served with Toasted Points
French Onion Dip With Assortment of Chips and Crackers
Hot Crab Dip Served with Toasted Points
Miniature Ham & Swiss Croissants
Miniature Chicken Salad Croissants
Bruschetta
Grilled Pear and Gorgonzola Crostini
Buffalo Wings (baked)
Antipasto Skewers
Mini Burgers
Chicken Sliders on Yeast Roll
Meatballs with Bleu Cheese Fondue, BBQ or Swedish
Asparagus Wrapped in Phyllo with Goat Cheese
Chilled Peeled Shrimp with Spicy Cocktail and Lemon
Spinach Stuffed Mushrooms
Chicken Satay with Spicy Peanut Sauce
Low Country Style Miniature Crab Cakes with Lemon Garlic Aioli
Miniature Beef Wellingtons with Horseradish Piquant
Benton's Bacon Mini BLT
Brie En Crouete with a Nut or Fruit Compote Topping One (Serves 25 people)

Carving Stations and Specialty Bars

Chef Attendant is required for Carving Stations &
Specialty Bars up to 1.5 Hours.

Pasta Bar

Cooked to Order Bow Tie Pasta, Penne Pasta
And Linguini with Toppings Including:
Alfredo and Marinara Sauce, Shrimp and Chicken,
Garlic, Onions, Tomatoes
And Spinach

Potato Martini Bar

\$25 Chef Fee

Mashed Potatoes with Choice of Toppings
Bacon, Butter, Blue cheese, Cheddar Cheese
Diced Tomatoes, Horsersdish, Scallions, Sour Cream
Sundried Tomatoes

Carveries

All carved items served with silver dollar rolls.

A \$75 Chef Fee will Apply (up to 1.5 hours)

Herb Roasted Carolina Turkey

Cranberry Apple Relish

Roast Beef

Choice of Top Round Beef

Served with Dijon Mustard, Dill Mayonnaise
and Horseradish Sauce

Roasted Beef Tenderloin

Horseradish Crème Fraiche, Au Jus

Crusted Pork Loin

Herb Crusted Pork Loin

Served with Thyme Mustard Reduction

Maple Bacon Glazed Tennessee Ham

Bourbon Peach Chutney

Beverage Services

Bar

(requires a Bartender)

Domestic Beers

Imported Beers

House Wine

Well Liquors

Call Brand Liquors

Premium Wine

Varies by Selection

Premium Liquor

Bartender Fees

\$100.00 up to 3 hours per Bartender (One bartender required per 75 guests)

\$25.00 Each Additional Hour

*\$100.00 Fee Waived After \$350.00 in Alcohol Sales

Other Beverages

Assorted Hot Teas	Each
Assorted Sodas	Each
Bottled Water	Each
Unsweet or Sweetened Iced Tea	Gallon
Juices	Carafe
Orange, Grapefruit or Cranberry	(Serves 6 ppl)