

Knoxville
Convention Center
Holiday Menus
2009



\$29.95 Per Person

Sensational Salads

Choice of Two...Add additional Salad for \$2.00

Fresh Farmers Garden Salad

Fresh Mix of Iceberg, Winter Field Greens, Spinach, Red Cabbage, Carrots and Mizuna served with Smoked Chipotle Lime Ranch or Classic Ranch and Zesty Raspberry Vinaigrette Topped with Homemade Crunchy Herb Croutons

Sliced Cucumber & Tomato Red Onion Salad

Sliced Cucumbers, Tomatoes & Red Onion with Basil Chiffonade and Italian Vinaigrette or Asian Ginger Dressing

Madrid "Tapas" Pasta Salad

Roasted Red Peppers, Tomatoes, Artichoke Hearts, Prosciutto, Feta Cheese & Assorted Olives, Garnished with Manchego Cheese & dressed with Assorted Aged Vinegars, Herbs & E.V.O.O.

"Mini" Caprese Salad

Cherry Mozzarella Balls, Grape Tomatoes, Fresh Basil & Balsamic Vinaigrette

Benton's Smoked Bacon, Broccoli & Cheddar Salad

Award winning local Smoked Bacon with Sun Dried Cranberries, Smoked Cheddar Cheese and Broccoli in a light Lemon Aioli Dressing

Southern Chopped Salad

Fresh Mixed Lettuces colorfully garnished with Shredded Cheddar Cheese, Chopped Eggs, Scallions, Tomatoes & Red Onions

Raspberry, Blue Cheese & Walnut Salad

Fresh Crisp Mixed Greens & Baby Spinach Served with Fresh Raspberries, Candied Walnuts & Maytag Blue Cheese Served with a Raspberry & Blue Cheese Vinaigrette

Big Tomato & Olive Salad

Fresh Tomatoes, Assorted Olives & Cotija Cheese Served with Lemon Basil Dressing

Savor “E” Sides

(Choice of Three...add additional side for \$2.00)

Sautéed Blue Lake Green Beans

With Local Benton's Country Ham, Caramelized Onions & Spiced Walnuts

Green Apple & Sage Corn Bread Dressing

Made with Fresh Onions, Celery, Herbs & Green Apples

Steamed Broccoli & Carrots

Fresh Broccoli Florets & Baby Carrots with Fresh Herb Butter

Broccoli & Cheddar Casserole

Broccoli in a Cheddar Cheese Sauce with Seasoned Breadcrumbs

Mirepoix Rice Pilaf

Classic Rice Pilaf with Carrots, Onions & Celery

Fresh Green Beans, Asparagus & Julienne Carrot

Fresh Vegetable Medley with Herb Butter

Rustic Roast Garlic Mashed Potatoes

Simple Rustic Skin On Mashed Potatoes With Fresh Roasted Garlic

Oven Roasted Ranch Red Potatoes

Roasted Red Bliss Potatoes with Ranch Style Herbs & Spices

Whipped Sweet Potatoes with Almond-Brown Sugar Streusel

Savory Sweet Potatoes with a crunchy Sweet Streusel Topping

Chieftain Raspberry & Almond Wild Rice

Organic Wild Rice with Sun Dried Raspberries & Almonds

Truffle & Rosemary Yukon Mashed Potatoes

Yukon Potatoes Blended with Idaho Potatoes, Truffle Oil & Fresh Rosemary

Loaded Mashed Potatoes

With Benton's Smoked Bacon, Sour Cream, Cheddar Cheese & Chives

Smoked Gouda Corn Soufflé

Kernels & Creamed Corn Baked Golden brown with Smoked Gouda Cheese

Featured Main Courses

(Choice of two.... add an additional entrée for \$4.00)

Meyer Lemon & Fresh Herb Rubbed Sliced Whole Turkey

Silky Roasted Turkey & Sage Gravy with Orange Cranberry Relish

Applewood Smoked Pork Loin

With Cinnamon Fuji Apples

Baked Glazed Boneless Ham

With Maple Grain Mustard Glaze

Cabernet Beef Tips

In A Red Wine Demi-Glace with Caramelized Onions

Chicken Lafayette

*Pam Roasted with Artichoke Lemon Caper Cream Sauce;
Garnished with Diced Tomato Basil Chiffonade*

Horseradish Encrusted Atlantic Cod

With a Lemon Black Pepper Horseradish Cream Sauce

Pacific Rim Salmon

Fresh Atlantic Salmon with Sun-Dried Tomato Pesto Cream Sauce

Oven Roasted Breast of Chicken

Served with a Fines Herb Butter

Sliced Tenderloin of Beef

*Roasted Sliced Tenderloin of Beef with Roasted Garlic & Cracked Black Pepper Béarnaise
(Counts as two or add \$4.00 Per person)*

Shrimp & Scallop St. Jacques

*With Warm Puff Pastry shells
(Counts as two or add \$4.00 Per person)*

Sweet Endings

Choice of Three...or add an additional dessert for \$2.50

Dulce de Leche Cheesecake

Gourmet Carrot Cake

Ultimate Chocolate Cake

Gingerbread Cookies

Swiss Chocolate Cheesecake

Italian Lemon Cream Cake

Pumpkin Cheesecake

Caramel Chocolate Brownies

Key Lime Pie

Gourmet Turtle Cheesecake

A 20% Service Charge and 9.25% Tax will be added
To all Food and Beverage Orders