

Knoxville  
Convention Center  
Holiday Menus  
2011



**\$29.95 Per Person**  
**Chilled Fresh Salads**

*Choice of Two...*

*Add additional Salad for \$2.00 per person*

**Fresh Farmers Garden Salad**

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

**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.*

**Winter Fruit Salad**

*Orange Segments, Pineapples, Cherries, Coconut & Pecans in Sweet Whipped Cream*

**Mini Caprese Salad**

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

**Southern Chopped Salad**

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

**Winter Green Salad**

*Mix of Lettuces with Spiced Walnuts & Sharp White Cheddar Cheese  
Served with Apple Tarragon Champagne Vinaigrette*

**Cucumber, Tomato & Onion Salad**

*Pickled Red Onions, Feta Cheese, Cucumber & Oven Roasted Tomatoes  
Tossed in Apple Cider Sherry Vinaigrette*

## Asian Noodle Salad

*Sesame Noodles, Orange Segments, Cashews & Julienne Vegetables  
Tossed in your choice of **Sesame** or **Asian Peanut** Dressing*

## Spinach Salad

*Spinach, Red Onion, Walnuts, Benton's Bacon, Hard Boiled Eggs &  
Sun Dried Cranberries with a Warm Bacon Vinaigrette*

## Savor "E" Sides

*Choice of Three...*

*Add additional Side for \$2.00 per person*

### Fresh Green Beans, Asparagus & Julienne Carrots

*Fresh Vegetable Medley with Herb Butter*

### Fingerling Potatoes Lyonnaise

*Oven Roasted Fingerling Potatoes with Caramelized Onion & Fresh Herbs*

### Chieftain Raspberry & Almond Wild Rice

*Organic Wild Rice with Sun Dried Raspberries & Almonds*

### Loaded Mashed Potatoes

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

### Corn Casserole

*Sweet Corn Baked with Green Chilies & White Cheddar Cheese  
Topped with a Ritz Cracker Crust*

### Broccoli Casserole

*Broccoli Crowns Baked in a Cheddar Cheese Sauce &  
Topped with Panko Bread Crumbs*

### Cornbread Dressing

*Made with Local Swaggertys Sausage, Onions,  
Celery & Fresh Sage*

### Mac - n - Cheese

*Roasted Red Pepper, Caramelized Onion & Smoked Gouda*

## Butternut Squash

*Roasted Maple Thyme Butternut Squash*

## Sweet Peas

*With Caramelized Onions & Pancetta*

## Sweet Potato Casserole

*With Sweet Butter, Brown Sugar & Streusel Topping*

## Featured Main Courses

*Choice of Two*

*Add additional Entree for \$4.00 per person*

### Roast Pork Loin

*With Fried Apples & Caramelized Onions*

### Chicken Marsala

*Roast Chicken in a Marsala Wine Sauce with Crimini Mushrooms*

### Roasted Greek Chicken

*Roast Chicken Breast topped with Feta Cheese, Capers, Tomatoes & Basil*

### Citrus Salmon

*Citrus Crusted Salmon with a Citrus Butter Sauce*

### Parmesan Crusted Tilapia

*With a Shrimp, Tomato & Basil Cream Sauce*

### “Château” Beef Creole Béarnaise

*Château cut house smoked Certified Angus Beef with Creole Béarnaise*

### Skirt Steak

*Grilled Skirt Steak with Caramelized Shallot Butter & Grilled Scallions*

### Herb & Lemon Roast Turkey

*Our version of Classic Holiday Roast Turkey Served with Cranberry Chutney*

### Bacon Wrapped Turkey Roulade

*Benton's Bacon Wrapped Pinwheel Turkey Breast Stuffed with Cornbread Dressing  
& served with a Caramelized Onion Turkey Jus Lie*

# Sweet Endings

*Choice of Three...*

*Add additional dessert for \$3.00 per person*

Gourmet Carrot Cake

Ultimate Chocolate Cake

Pumpkin Cheesecake

Red Velvet Cake

Caramel Apple Pie

New York Style Cheesecake

Warm Gingerbread Pudding

*With Godiva White Chocolate Crème Anglaise*

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