



Wedding Packages

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Dear Bride and Groom To Be,

Congratulations!

Thank you for your interest in the Knoxville Convention Center for your upcoming wedding. I'm sure that right now you are overwhelmed with the endless possibilities of planning your wedding. We would love to make this the most memorable occasion that you will ever have. We have an experienced and professional staff that will cater to your every need. From rehearsal dinners and intimate ceremonies to magnificent receptions, let the Knoxville Convention Center be your special place.

Full service hotels, convenient parking and historical attractions surround the Knoxville Convention Center, centrally located in downtown Knoxville. The center is finished in Tennessee Marble and colors that mirror the nearby waterways and Smoky Mountains. This will create a spectacular backdrop for a wonderful wedding reception.

We have unique indoor and outdoor spaces that will accommodate the most intimate or large wedding celebrations. Our Ballroom will hold up to 1600 guests for a plated dinner and divides into 6 smaller ballrooms. We also have 14 other smaller rooms that can accommodate up to 240 guests. The newly renovated World's Fair Park serves as a natural backdrop to this beautiful setting. The outdoor Park Plaza Terrace is 19,000 square feet and overlooks the whimsical waters and fountains...ideal for wedding photos.

Our staff will pamper you with skillful attention to detail and service that will ensure a day to remember. Catering menus are available, but if you do not find exactly what you are looking for, our Executive Chef will create unique menus to fit your special occasion.

If you should have any other questions, please feel free to give us a call at 865-522-5669. We look forward to the possibility of hosting such a memorable event.

Sincerely,

*Cheri Nuchols & Lynn Armstrong
Catering Sales Managers*

Food & Beverage Policies

Savor...Catering by SMG is the exclusive food & beverage provider for the Knoxville Convention Center, Knoxville Convention and Exposition Center. No food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged at SMG's sole discretion. Menu pricing is subject to change based on the current market; once contracted, menu pricing can not change, so please see your Catering Manager for details. Off premise catering is available in World's Fair Park and other select locations.

Guarantees-The Guaranteed number of attendance is required 72 hours or 3 business days prior to the date and time of the function (a business day is defined Monday-Friday by 12 noon). If the guarantee is not received as stated, the number specified on the contract will be your guarantee. The guarantee is not subject to reduction after the 72-hour deadline. Increases in attendance given after the final guarantee deadline may be subject to a 20% surcharge over the selected menu price. The Catering Department will make every effort to service additional guests based upon availability of product and labor, however; the Catering Department will not be responsible or liable for servicing these additional guests. The Catering Department will prepare food product for seated functions 5% over the guarantee to a maximum of 30 people. Additional seating will only be placed if needed.

Beverage Service

We offer a complete selection of beverages to compliment your function. The Tennessee Alcohol and Beverage Commission regulates alcohol and beverage service. As the licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. In compliance with TABC regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage services and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

Menus

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that your Catering Sales Manager welcomes the opportunity to customize menus and services to create specialty or thematic events.

Pricing

A 20% service charge will be applied to all food and beverage sales including alcohol. A 9.25% sales tax will be applied to all food, non-alcoholic beverages, labor, service charges, rental equipment and floral arrangements.

Labor

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include set-up, service and breakdown. Events requiring additional time for service will incur an overtime charge of \$25.00 per waiter per hour.

Client Signature

Date

Contracts

A Lease Agreement contract and \$500 non-refundable deposit will be needed to block space on a definite basis. A signed copy of the Catering Policies and Banquet Event Order (BEO) and final deposit must be returned no less than 4 weeks prior to your event. The Space Contract, Catering Policies and BEO signed by both parties, with its stated terms and deposit, constitute the entire agreement between the client and Catering by SMG.

Payment

A deposit of \$500 is due to book or hold space for a wedding event. A deposit of 50 % is due thirty days prior to the event and 100% of estimated charges is due, along with the signed contract, by the date specified in the Catering Contract to guarantee services (72 hours prior to the event). Any increases in final guarantee (above 5%) are due and payable prior to the start of services. Any on-site adjustments, additions or replenishments of the contracted catering services will be reflected in a final invoice, payable within 10 days of receipt. The Catering Department does not extend direct billing. As such, a guaranteed payment is required for all functions. You may finalize your account by Cashier’s Check, Visa, MasterCard, American Express or Cash. The Catering Department will process/pre-approve your credit card for any estimated balance due three business days prior to your function date.

Cancellation Policy

Cancellation of contracted Food & Beverage services must be made in writing a minimum of four weeks prior to the scheduled function. If the event is cancelled less than fourteen days but more than seventy-two hours (3 business days) prior to the event, a fee of 75% of the total estimated services would be charged. Any event cancelled less than 72 hours (3 business days) prior to the event would incur 100% of the estimated charges. This policy does not amend or affect any applicable space contract provisions.

Facility Services

Round table seating of ten will be provided unless otherwise specified. Seating diagrams with numbered tables are available upon request. Banquet prices include white linens, glassware, china and flatware. For banquets exceeding 1000 guests, additional rental charges may apply. China service is available in the Ballrooms and meeting rooms. Requests for china service in the Exhibit Halls may incur rental charges.

Security, Electrical and Insurance

This information is provided in the event guide. Please refer to the guide regarding these areas as they pertain to your specific event.

Decorations and Floral

Your Catering Sales Manager is available to assist you with fresh floral arrangements, thematic decorations and specialty linens to enhance your event.

Client Signature

Date

General Information

Ceremony/Reception

In order to host a ceremony at the Knoxville Convention Center, we require that you also hold a reception (food function) at the Center.

Parking

Parking is available at various locations around the Center at an additional price.

Rehearsal

One hour is allotted for ceremony rehearsal to be held one day prior to ceremony. Specific space for rehearsal is not guaranteed. We do not guarantee that you will have ample space for your requirements.

Rice, Birdseed, Glitter

Can not be thrown inside or outside the Center for safety and cleaning reasons.

Smoking Policy

The Knoxville Convention Center is a non-smoking facility. Designated areas have been provided for smoking guests outside the Center.

Open Flames

Open flames are not permitted in the Knoxville Convention Center. Candles must be enclosed in a Hurricane Globe or Votive Holder. **Candelabras are not allowed.**

Entertainment

Bands or DJ's with electrical requirements will be subject to an additional fee.

Please refer to the Knoxville Convention Center Event Guide for complete details of all policies and procedures. The Event Guide will be mailed with the Lease Agreement Contract.



Complimentary Amenities

- ❖ *Skirted tables for; cake, head table, gift table and DJ table. Skirting color preferences are available while supplies last*
- ❖ *Elegant cake knife and serving pieces*
- ❖ *White table linens and napkins*
- ❖ *Skirted buffet tables elegantly decorated with elaborate fabric*
- ❖ *Beautiful china, stemware, and flatware*
- ❖ *Banquet round tables to comfortably accommodate seating for 10 guests.*
- ❖ *Guidance offered for musicians, florists, decorators, bakers and photographers*

Our Table

Savor Plated Meals

Foothills Chicken Modenese

*With Benton's Southern Prosciutto & Gruyere Cheese
Garnished with Asparagus & Topped with Sage Demi
Roasted Red Potatoes & Tiny Green Beans*

Roasted Greek Chicken

*Marinated Chicken Breast with an Olive, Garlic, Pepperoncini & Tomato Basil Relish
Garnished With Feta Cheese, Fresh Basil & First Press Extra Virgin Olive Oil, Served
Over Roasted Fingerling Potatoes, Baby Portabella Mushrooms & Tiny Green Beans*

Santé Fe "Brick" Chicken

*Grilled Chicken Breast with Sweet Corn & Red Pepper Relish and Crispy Tortilla Strips
Chipotle Mashed Potatoes & Broccoli with Carrots in Herb Butter*

Vermont Roasted Pork Loin

*Apricot Glazed Roasted Pork Tenderloin with Maple Sage & Applewood
Smoked Bacon Sauce, Loaded Mashed Potatoes & Steamed Asparagus*

Southwestern Dry Rubbed Pork Loin

*Southwestern Spiced Pork Loin with Adobo (Mexican BBQ Sauce),
Roasted Sweet Potatoes & Ancho Chile Lime Corn with Roasted Red Peppers & Cilantro*

Parmesan Crusted Tilapia

*Parmesan Crusted Tilapia with Tomato Relish & Lemon Butter Drizzle,
Wild Rice Blend & Sugar Snap Peas*

Lunch

*A 4-6 ounce portion only
available before 3:00 pm
\$21.95*

Dinner

*An 8-10 ounce portion
available at any-time
\$24.95*

*Please Inquire about our "Farm to Table" Steakhouse Menu for the more discerning palette
Entrees Include Fresh Rolls with Butter, Regular and Decaffeinated Coffee,
Iced Tea and Choice of Salad*

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders.

From Rustic Farm to Regional Elegance....We Invite You to Our Table!

Gourmet Dinners

(Although the following are available for lunch, they are not available in smaller portions)

Signature Smokehouse Black Angus Château

*Hickory & Cherrywood Smoked Château Cut Beef
Sliced & Served with Sweet Onion Demi-Glace,
Garlic Mashed Potatoes & Steamed Asparagus
Market Price*

Low Country Grilled Chicken with Shrimp & Grits

*Grilled Chicken Breast over Smoked Cheddar Grits with a Roasted Smoky Andouille, Pepper,
Tomatoes & Shrimp Sauce, Garnished with Scallions & Served with Green Beans.
...\$26.95 per person*

Chicken Cordon Bleu Ridge

*Frenched Chicken Breast Stuffed with Ham & Swiss Cheese, Topped with Sweetwater Valley
White Cheddar Mornay Sauce & Served with Roasted Red Ranch Potatoes & Tiny Green Beans
...\$25.95 per person*

Mushroom & Leek Chicken Breast

*Frenched Roasted Chicken Breast with a Fresh Mushroom Blend & Leek Stuffing,
Roast Chicken Jus Served with Skin on Garlic Mashed Potatoes & Steamed Asparagus
...\$25.50 per person*

Organic Farm Raised Chicken Breast

*Frenched Roasted All Natural Chicken Breast with
Sun Dried Cranberry Roast Chicken Glace,
Skin on Garlic Mashed Potatoes & Steamed Asparagus
...\$27.95 per person*

Applewood Smoked Stuffed Pork Loin

*Applewood Smoked Pork Loin Stuffed with Fried Cinnamon Apples, Served with Tarragon Jus,
Chive & Onion Whipped Potatoes & Southern Green Beans
...\$24.95 per person*

The Big Easy Filet Mignon

*Lightly Blackened 7-ounce Filet of Beef with Creole Béarnaise Sauce,
Horseradish & Sour Cream Skin on Mashed Potatoes & Steamed Asparagus
Market Price*

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From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Land and Sea & Duo Plates

Sliced Beef Tenderloin & Fresh Catch

*Sliced Tenderloin of Beef with Cabernet & Thyme Demi-Glace
& Fresh Seasonal Fish (Mahi Mahi, Ono, Snapper etc. . . based on availability)
Sour Cream Mashed Potatoes & Steamed Haricot Verts
Market Price*

Smoked Pork Tenderloin & Bacon Cheddar Chicken

*Spiced Smoked Roast Pork Tenderloin with Caramelized Onion Apple Demi & Seared Bacon
Cheddar Cheese Topped Chicken with Roasted Ranch Red Potatoes & Fresh Sugar Snap Peas
. . . \$26.95 per person*

Filet of Beef & Chicken Florentine

*Filet of Beef with Sun-Dried Tomato Butter & Chicken Topped with Spinach,
Parmesan Cheese & Tomatoes with Sour Cream Mashed Potatoes & Fresh Sugar Snap Peas
Market Price*

Choice Aged Beef Filet & Salmon Brochette

*Choice Beef Tenderloin Steak with Tamari Mushroom Demi-Glace & A Flavorful Salmon Brochette
With Citrus Ponzu Glaze, Chieftain Wild Rice Blend, Steamed Broccoli Crowns & Organic Carrots
Market Price*

Black Angus Filet Mignon & Grilled Spiced Jumbo Shrimp

*7-ounce Filet with Cabernet Herb Butter & Three Jumbo Shrimp with Chipotle Remoulade
Horseradish Mashed Potatoes & Tiny Green Beans
Market Price*

Ultimate Duo

*Filet Mignon with a Shallot & Green Peppercorn Sauce And Cold Water Maine
Lobster Tail with Ginger Butter, Truffled Mashed Potatoes & Steamed Asparagus
Market Price*

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Entrees Include Fresh Rolls with Butter, Regular and Decaffeinated Coffee,
Iced Tea and Choice of Salad*

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders

From Rustic Farm to Regional Elegance. . . . We Invite You to Our Table!

Vegetarian Options

(Priced According to Main Entrée Selection; One Option per Event)

Grilled Portabella & Cheddar Grits

Grilled Portabella over Falls River Yellow Cheddar Grits Topped with Fire Roasted Tomatoes & Spinach Sautéed in Garlic & White Wine

Stuffed Portabella

Portabella Mushroom Stuffed with Mozzarella Cheese, Spinach & Roasted Red Peppers

Vegetable Strudel

Stuffed with Roasted Squash, Zucchini, Portabella Mushrooms & Wild Rice Topped with Tomato Sauce & Sautéed Spinach

Tuscan Farfalle

Bow Tie Pasta tossed with Artichokes, Sun-Dried Tomatoes, Mushrooms, Zucchini, Garlic, Herbs & Extra Virgin Olive Oil

*Please Inquire about our "Farm to Table" Steakhouse Menu for the more discerning palette
Entrees Include Fresh Rolls with Butter, Regular and Decaffeinated Coffee,
Iced Tea and Choice of Salad*

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From Rustic Farm to Regional Elegance....We Invite You to Our Table!

Fresh Garden Salads

House Salads

The Farmers Market Garden Salad

Fresh Spring Field Greens, Mixed Lettuces, Red Cabbage, Carrots, Grape Tomatoes, Sliced Cucumbers, Mushrooms & Toasted Herb Croutons

Southern Chopped Salad

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

Classic Caesar Salad

Crisp Romaine Lettuce Garnished with Fresh Parmesan Cheese & Toasted Herb Croutons, Served with our Signature Caesar Dressing

With a Choice of Dressings

Choose Two: Balsamic Vinaigrette, Chunky Bleu Cheese, Raspberry Vinaigrette, Classic Buttermilk Ranch, Herb Vinaigrette, Lemon-Basil Vinaigrette, Thousand Island, Wish Bone Italian, Creamy Citrus Tarragon or Chipotle Lime Ranch

Signature Specialty Salad

(Add .95 per person)

Citrus Salad

Mixed Greens & Iceberg Lettuce Served with Mandarin Orange Segments, Red Onion & Toasted Almonds Suggested Dressing: Citrus Tarragon Dressing

Hearts of Romaine Salad

Tender Romaine Hearts with a Chopped Tomato, Red Onion & Caper Relish Garnished with Basil Chiffonade Suggested Dressing: Bleu Cheese Vinaigrette

Mini Caprese Salad

White Balsamic Vinaigrette Marinated Cherry Mozzarella Balls & Grape Tomatoes over Baby Spinach with Fresh Basil Suggested Dressing: Italian

Bacon Bleu Salad

Applewood Smoked Bacon and Bleu Cheese Crumbles over our House Blend of Mixed Lettuces & Greens Garnished with Croutons Suggested Dressing: Balsamic Vinaigrette

Sunburst Salad

Mixed Greens & Iceberg Lettuce Served with Dried Cranberries, Sunflower Seeds & Feta Cheese Suggested Dressing: Raspberry Poppyseed Dressing

Mountain Top Salads

*These Served, Combination Gourmet Salads have elements of both an Appetizer & Salad on one Plate
Add One of These to Your Meal to Bring Your Event to New Heights!*

Chilled Cajun Shrimp Remoulade Salad

*Three Spiced Chilled Shrimp with Remoulade Sauce in a Radicchio Cup
Filled with Mandarin Orange Jicama Cole Slaw with Chile Lime Vinaigrette
\$7.95 per person*

Goat Cheese Truffles & Mixed Greens

*Goat Cheese Truffles Rolled in Fresh Cracked Black Pepper & Fresh Herbs
Served with Tender Mixed Greens & Crostini with Champagne Herb Vinaigrette
\$3.95 per person*

Blue Crab Louie

*Hearts of Romaine with Louie Dressing, Sliced Eggs, Blue Lump Crab & Croutons
(This San Fran Classic is only available with Louie Dressing)
\$7.95 per person*

Seasonal Heirloom Tomato & Mozzarella Salad

*Heirloom Tomatoes & Fresh Mozzarella with Garden Fresh Basil
Thank you for understanding that this salad is only seasonally available
\$4.95 per person*

Beef Carpaccio Salad

*Thinly Sliced Beef Carpaccio with Petite Mixed Greens, Shaved Parmesan, Capers & Cherry Tomatoes
Served with Fresh Herb Apple Cider Vinaigrette & White Cherry Balsamic Cream Drizzle
\$5.95 per person*

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Plated Appetizers

House Cured Gravlox Brioche

Made In House, This Gravlox is Sliced Thin over Toasted Brioche with Sliced Red Onion, Capers & Horseradish Dill Cream, Garnished with Quail Eggs & Fresh Herbs
\$9.25 per person

Chilled Shrimp Cocktail Or Shrimp Remoulade

*Five Jumbo Shrimp served with Cocktail OR Remoulade Sauce
Lemon & Fresh Parsley*
\$9.95 per person

Beef, Salmon or Tuna Carpaccio

*Choice of: Beef, Salmon OR Tuna Served with Shaved Parmesan
Curfs, Petite Greens, Capers & White Truffle Oil*
Market Price

Jumbo Lump Crabcakes

*Two Jumbo Crab Cakes with House Smoked Tomato Remoulade,
Capers & Diced Tomato with Micro Greens*
\$12.95 per person

Seared Jumbo Diver Scallop

*Giant Fresh Scallop seared with a Beurre Rouge Sauce,
Fried Leeks & Tennessee Paddlefish Caviar*
\$10.95 per person

Grilled BBQ Quail

Served with Green Apple Jicama Slaw, Spicy Chipotle Raspberry BBQ Sauce & Petite Greens
\$9.75 per person

House Smoked Duck & Grits

*Laurel Creek Farms Succulent Duck Breast, Smoked In House with Cherrywood,
Sliced over Creamy Falls River Grits & Topped with Cherry Merlot Syrup & Micro Greens*
\$13.95 per person

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Our "Buffet" of Buffets

The Italian Courtyard

Caesar Salad with Romaine Lettuce, Parmesan Cheese, Tomatoes, Black Olives & Croutons with our Signature Caesar & Wishbone Italian Dressing, Tri-colored Tortellini with Alfredo Sauce, Lasagna with Meat Sauce, Chicken Topped with Fire Roasted Tomatoes & Pesto Drizzle & Baked Garlic Bread... \$23.50 per person

Rustic Tuscan

Tossed Salad with Romaine Lettuce, Tomatoes, Kalamata Olives, Red Onion, Fresh Parmesan Cheese & Herb Croutons with Lemon-Basil Vinaigrette, Oven Roasted Chicken Provencal, Tri-Colored Tortellini with Gorgonzola Cream Sauce, Herbed Pappardelle with Chicken & Crimini Mushrooms & Baked Garlic Bread... \$24.95 per person

Great Smokies East Feast

*Mixed Greens Salad with Tomatoes, Classic Buttermilk Ranch & Herb Vinaigrette Dressing, Creamy Country Potato Salad, Southern Cole Slaw, Fried Chicken Tenderloins, Dry Rubbed Pork Loin, Buttered Corn on the Cob, Maple Baked Beans, & Freshly Baked Rolls with Butter... \$24.50 per person
Add Smokey BBQ Ribs ... \$4.00 per person*

New South Cuisine

"Healthier Versions of Southern Classics"

*Iceberg Lettuce with Red Cabbage & Carrots, Low Fat Italian & Lite Ranch Dressing
Herbed Oven "Fried" Chicken, Baked Turkey Meatloaf, Vegetable Garden Mirepoix Rice,
Vegetables du Jour & Freshly Baked Wheat Rolls with Butter... \$24.95 per person*

Southwestern Sunset

*Mixed Greens Salad with Tomatoes Served with Chipotle Ranch & Raspberry Vinaigrette Dressing, Creamy Red Potato Salad, Southwestern Cole Slaw, Santé Fe Chicken with Sweet Corn Relish & Tortilla Strips, Southern Green Beans with Ham & Texas Ranch Beans... \$24.00 per person
Add BBQ Chipotle Pork Ribs ... \$4.50 per person*

Buffets Include: Regular and Decaffeinated Coffee and Iced Tea

Lunch/Dinner Buffets are for 50 or more guests & are based on 2 hours of service. Hours of service may be extended for an additional charge. Buffets will be placed at a central location of your choosing & include tables, linen & attractive décor. For groups less than 50, a service charge of \$75.00 will apply.

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders

From Rustic Farm to Regional Elegance....We Invite You to Our Table!

Create-Your-Own Buffet

You build it, they will come!!!

Chilled Fresh Salads

Fresh Farmers Garden Salad

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

Sliced Cucumber & Tomato Red Onion Salad

*Sliced Cucumbers, Tomatoes & Red Onion with Basil Chiffonade &
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 & Extra Virgin Olive Oil*

Fresh Tropical Fruit Salad

Melons, Strawberries & Fresh Pineapples served with a Light Simple Syrup

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 & Broccoli Florets in a Light Lemon Aioli Dressing*

Southern Chopped Salad

*Fresh Mixed Lettuces colorfully garnished with Shredded
Cheddar Cheese, Chopped Eggs, Scallions & Tomatoes
Served with Classic Buttermilk Ranch and Lite Italian Dressing*

Raspberry, Bleu Cheese and Walnut Salad

*Fresh Crisp Mixed Greens & Baby Spinach Served with
Fresh Raspberries, Candied Walnuts & Maytag Bleu Cheese
Served with Raspberry Vinaigrette with Bleu Cheese Crumbles*

Savory Sides

Sautéed Tiny Green Beans

With Caramelized Onions & Cherry Tomatoes

Steamed Broccoli & Carrots

Fresh Broccoli Florets & Julienne Carrots with Fresh Herb Butter

Herb Mirepoix Rice Pilaf

Classic Rice Pilaf with Carrots, Onions & Celery

Oven Roasted Ranch Red Potatoes

Roasted Red Bliss Potatoes with Ranch Style Herbs & Spices

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

Potatoes Lyonnaise

Fingerling Potatoes with Caramelized Onions (Add \$.95 per person)

Fingerling Potatoes with Caramelized Onions & Benton's Bacon (Add \$1.95 per person)

Sweet Peas & Crimini Mushrooms

Tender Young Peas & Fresh Sliced Crimini Mushrooms

Farm Fresh Southern Classic Vegetables

From the Heart of Our Southern Kitchen to Your Table!

- ☞ Southern Green Beans*
- ☞ Black Eyed Peas*
- ☞ Sautéed Sweet Corn*
- ☞ Peas & Carrots*
- ☞ Collard Greens*
- ☞ Cabbage & Bacon*

Main Courses

Maple Sage Roast Pork Loin

With a Flavorful Vermont Maple Syrup Sage Sauce

Cola Glazed Boneless Ham

Hickory Smoked Pit Ham with our Sweet Cola Glaze

Cabernet Beef Tips

Sirloin Beef Tips, Cabernet Demi –Glaze, Caramelized Onions & Mushrooms

Parmesan Tilapia

Parmesan Crusted Tilapia with Tomato Relish & Lemon Butter Drizzle

House Smoked Top Round

Sliced Roast Beef with Onion Beef Au Jus

Breast of Chicken

Oven Roasted OR Chargrilled

Your Choice of Flavor....

Tomato Olive Relish, Lemon Caper Basil Sauce, Crimini Mushroom Jus, Santé Fe with Corn Relish & Crispy Tortillas, Asiago Cream Sauce, Gruyere Cheese with Southern Prosciutto & Madeira, "Brick" Spice or Benton's Bacon BBQ Sauce

Finfish Catch "Chalkboard"

Please ask about our Fish Selections to be prepared in a Variety of Styles...

Parmesan Crusted with Mornay Sauce, Horseradish Crusted with Horsey Sauce, Citrus Ponzu Herb Crust with Lemon Butter Sauce, or Parmesan Crusted with Shrimp & Basil Cream Sauce

Baked Lasagna

Vegetarian OR Meat Lasagna

Fresh Ingredients scratch made for your event!

...\$25.95 per person

Two Salads, Three Sides & Two Entrees

Dinner Buffet Includes Fresh Rolls with Butter, Regular/ Decaffeinated Coffee and Iced Tea

Lunch/Dinner Buffets are for 50 or more guests & are based on 2 hours of service.

Buffets are placed at a central location of your choosing & include tables, linen & attractive décor.

For groups less than 50, a service charge of \$75.00 will apply.

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Reception

Recommendation: Light Reception ~ 7 Pieces Per Person

Medium Reception ~ 10 Pieces Per Person

Heavy Reception ~ 14+ Pieces Per Person

Cold Hors d'Oeuvres

Priced Per 50 Pieces

Grilled Vegetables ~ Peppers, Zucchini & Squash	\$125
Sun-Dried Tomato Tartlet ~ With Goat Cheese Herb Filling	\$125
Bruschetta ~ Topped with Tomato & Basil	\$125
Benton's "Southern Prosciutto" on Cornbread with Jalapeno Apple Chutney	\$145
Assorted Canapés ~ Chef's Specialty Selection	\$145
Bleu Cheese Stuffed Tomatoes ~ Topped with Candied Walnuts	\$145
Finger Sandwiches ~ Chicken Salad, Ham Salad & Pimento Cheese Spread	\$160
Caprese Kabob ~ Baby Mozzarella, Grape Tomatoes & Fresh Basil	\$165
Smoked Chicken & Walnut Salad ~ Atop Crostini with Sliced Grapes	\$145
California Rolls ~ With Ginger, Soy & Wasabi	\$175
Philadelphia Rolls ~ Smoked Salmon, Avocado & Cream Cheese	\$195
Jumbo Shrimp ~ With Cocktail Sauce, Horseradish & Lemon	\$195
Tuna Wonton ~ Seared Ahi over Asian Slaw & Crispy Wonton	\$Mkt
Mini Desserts ~ Assortment of Miniature Desserts	\$150
Strawberries ~ Chocolate Covered	\$195

Hot Hors d'Oeuvres

Priced Per 50 Pieces

Italian Meatballs ~ With Fresh Tomato Basil Sauce	\$125
Gruyere & Leek Tart ~ Sautéed Leeks with Swiss Gruyere Cheese	\$125
Fried Ravioli ~ With Marinara Sauce	\$125
Mushrooms En Croûte ~ Wild Mushrooms Wrapped in Phyllo Pastry	\$125
Black Tie Potato Skins ~ Fingerling Potatoes with Bacon & Maytag Bleu Cheese	\$145
Chinese Pot Stickers ~ Vegetable & Ginger Stuffed Dumpling with Soy Sauce	\$145
Petite Lobster Cobbler ~ With Lobster Meat & Cream Cheese	\$145
Chicken Fingers ~ Southern Breaded with Honey Mustard & BBQ Sauce	\$145
Buffalo Style Chicken Fingers with Bleu Cheese	\$145
Buffalo Wings ~ With Celery & Bleu Cheese	\$145
Shrimp Spring Rolls ~ With Sweet & Sour and Hot Mustard Sauces	\$155
Duck & Apricot Beggars Purse ~ Duck & Apricot in Phyllo Pastry	\$155
Ginger Lime Chicken Satay ~ Marinated with a Ginger Lime Glaze	\$155
Beef Wellington ~ Beef in Puff Pastry with Bordelaise Sauce	\$175
Benton's Bacon Wrapped Shrimp ~ Broiled and Served with Beurre Noisette	\$185
Crab Cakes ~ Served with Anchovy Remoulade	\$185
Popcorn Langoustines with Aioli	\$185
Shrimp Chopstick ~ Red Curry Shrimp & Cilantro in Spring Roll "Chopstick"	\$185
Baby Lamb Chops ~ With Mint Chutney Sauce	\$Mkt

Bountiful Displays

European & Domestic Cheese Display

A Selection of Imported & Domestic Cheeses

Served with Sliced Baguettes & Water Crackers

Serves up to 50 ~ \$250... Serves up to 100 ~ \$400... Serves up to 200 ~ \$750

Farm Fresh Vegetable Crudités Display

Fresh Vegetables with Dip

Serves up to 50 ~ \$200... Serves up to 100 ~ \$300... Serves up to 200 ~ \$550

Antipasto Display

Italian Meats, Marinated & Grilled Peppers, and Imported & Domestic Olives

Accompanied by Assorted Flatbreads

Serves up to 50 ~ \$300... Serves up to 100 ~ \$525... Serves up to 200 ~ \$850

Fresh Seasonal Fruit

A Selection of Melons, Berries & Citrus

Serves up to 50 ~ \$200... Serves up to 100 ~ \$325... Serves up to 200 ~ \$450

Tour de Europe

Presented on Broken Granite & Marble Slabs, Displayed with

Artisan Breads & Fresh Rosemary, Olive Oils & Vinegars,

Cheese Wheels are Labeled with Ceramic Labels & Presented with Silver Serving Pieces

Serves up to 100 ~ \$550

Tropical Pineapple Trees

Golden Pineapples, Cantaloupe, Strawberries & Pound Cake Displayed

Around a Tree of Fruit

Serves up to 75 ~ \$300

Add Ganache & Whipped Cream \$400

The Olive Loaf

An Assortment of Specialty Breads to Include: Focaccia, Bruschetta & Fresh Baguettes

Served with Basil & Sun-Dried Tomato Pesto, Olive Relish, Warm Marinara, Caponata,

Basil & Tomato Salsa, Assorted Flavored Vinegars & Infused Oils

...\$5.25 per person

Reception Buffets will include: buffet tables, service & linen with attractive décor.

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Bountiful Displays

The Organic Artisan

*An Assortment of Organic Artisan Specialty Breads, All Organic Vinegars & Infused Oils
...\$7.95 per person*

Baked Wheel of Brie

*Warm Wheel of Brie Topped with an Apricot, Cranberry & Orange Compote,
Served with Toasted Baguettes
Serves up to 75 ~ \$200*

Spinach & Artichoke Dip

*This Creamy Hot Dip is served with Pita Points & Fresh Tortilla Chips
Serves up to 75 ~ \$175*

Bruschetta Station

*Sliced Baguettes with Garlic Butter, Served with Tomato Relish & Olive Tapenade
Serves up to 75 - \$175*

Hummus Station

*Red Pepper Hummus & Traditional Hummus with Pita Bread Triangles
Serves up to 75 - \$175*

Sliced Smoked Salmon

*Sides of Smoked Salmon with Toast Points Cream Cheese, Capers, Red Onion & Hard Boiled Egg
\$195 Per Side – (Serves 40)
Attendant Fee \$75*

Sweet Treats

*Cheesecake Truffles, Chocolate Covered Strawberries,
Petit Fours & Chef's Selection Mini Desserts
with Regular/Decaffeinated Coffee and Hot Tea
\$10.95 per person
Add Bananas Foster Station...\$14.95 per person
A \$75 Attendant Fee applies for the Bananas Foster Station*

*Reception Buffets will include: buffet tables, service & linen with attractive décor.
A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders*

From Rustic Farm to Regional Elegance....We Invite You to Our Table!

Action Stations

All Action Stations Unless Noted Have an Attendant/Carver Fee ~ \$75 per Station

The Greenhouse Salad Bar

Mixed Greens, Iceberg Lettuce Mix & Baby Spinach Served with Cucumbers, Carrots, Cherry Tomatoes, Croutons, Sun Dried Cranberries, Sunflower Seeds, Extra Virgin Olive Oils & Balsamic Vinegars
\$4.75 per person ~ 100 person minimum

Pasta Pasta!!!

*Choice of Ricotta Tortellini OR Farfalle Pasta
And a Choice of Two Sauces
Marinara, Alfredo, Pink, Vodka,
Sun Dried Tomato Pesto or Basil Pesto
Served with Fresh Herbed Parmesan Cheese*
\$6.75 per person ~ 100 person minimum
Add an additional Pasta or Sauce for \$2.95

The Steakhouse Carver

*8 oz Marinated Certified Angus Beef Sirloin Steaks
Cooked Medium to Medium Well with
Steakhouse Toppings: Bleu Cheese Crumbles, Cabernet Mushrooms,
Béarnaise Sauce & Assorted Bottled Steak Sauces*
\$10 per person (one steak per two people)

The Chips & Dips Table

Tortilla Chips & Salsa, Hummus with Pita Chips, Potato Chips with Sour Cream & Chive Dip
\$5.75 per person ~ 50 person minimum
No Attendant Needed

The "Nacho" Station

Crispy Tri-Colored Tortilla Strips with Warm Nacho Cheese, Chili, Sour Cream, Lettuce & Salsa
\$4.95 per person ~ 100 person minimum
No Attendant Needed

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Action Stations

Succulent Shellfish Martini Bar

*Martini Glass Filled with Field Greens, Sweet Shrimp & Bay Scallops
Served with Spicy Tomato & Avocado Relish
\$9.95 per person ~ 200 person minimum
No Attendant Needed*

Macaroni & Cheese Bar

*A Chef will prepare Macaroni with White & Yellow Mornay Sauces & The Following Mix-Ins:
Bacon, Andouille Sausage, Ham, Peppers, Onions, Mushrooms, Tomatoes, Scallions, Bleu
Cheese & Cheddar Cheese for your own Hand Crafted Version of this Comfort Food Staple
\$5.95 per person ~ 75 person minimum*

Gorgonzola Shrimp Scampi Station

*Sautéed Shrimp with Gorgonzola Cream Sauce
Served into a Martini Glass Garnished with Tomatoes, Basil & Crostini.
\$7.25 per person ~ 200 person minimum*

Low Country Shrimp & Grits Station

*Low Country Shrimp & Aged Cheddar Grits with Sautéed
Gulf Shrimp & Pepper Sauce Accompanied by Scallions & Country Ham
\$6.95 per person ~ 100 person minimum*

Mashed & Sweet Potato Bar

*Mashed Yukon Gold & Sweet Potatoes in Martini Glasses
With Toppings to include: Butter, Bacon Bits, Sour Cream,
Chives, Grated Cheese, Warm Gravy, Candied Pecans, Cinnamon
Streusel, Bourbon Cream Cheese Sauce & Mini Marshmallows
\$5.95 per person ~ 75 person minimum*

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders

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Carving & Seafood Stations

Carving Stations

Carved Fresh House Smoked Turkey

Carved Roasted House Smoked Turkey with Cranberry, Dijon Mustard & Sliced Rolls
\$5.95 per person ~ 50 person minimum

Carved Baron of Beef

Carved Steamship with Au Jus, Creamy Horseradish, Dijon Mustard & Sliced Rolls
\$7.25 per person ~ 100 people minimum

Carved Hickory Pit Ham

Carved Brown Sugar & Dijon Mustard Baked Ham with Sliced Rolls
\$4.00 per person ~ 50 person minimum

Carved Peppered Tenderloin of Beef

Carved Tenderloin with Creamy Horseradish Brandy Sauce & Sliced Rolls
\$8.25 per person ~ 50 person minimum

Fruits De Mer Stations

Pacific Rim Ahi Tuna

Pepper Crusted Fresh Ahi Tuna served atop Asian Style Cole Slaw & Crispy Wonton
\$12.00 per person ~ 50 person minimum

House Cured Gravlox

Served on Toast Points with Horseradish Crème, Capers, Red Onion & Fresh Herbs
\$7.50 per person ~ 50 person minimum

Pan Seared Scallop

*Pan Seared Sliced Jumbo Diver Scallops to order with Assorted Sauces:
Grapefruit Beurre Blanc, Orange Marmalade Compote & Merlot Beurre Rouge*
\$10.95 per person ~ 50 person minimum

A service charge of 20% & 9.25% sales tax will be added to all Food & Beverage orders

From Rustic Farm to Regional Elegance.....We Invite You to Our Table!

Beverages

<i>Beverage List</i>	<i>Hosted</i>	<i>Cash</i>
<i>House Brands</i>	\$5.50	\$6.00
<i>J&B Scotch, Jim Beam Bourbon Beefeater Gin, Svedka Vodka, Castillo Rum, CC Whiskey Blend & Cuervo Gold Tequila</i>		
<i>Premium Brands</i>	\$6.00	\$6.50
<i>Dewar's Scotch, Jack Daniels Bourbon, Tanqueray Gin, Absolut Vodka, Bacardi Rum, Seagram 7 Whiskey Blend, Jose Cuervo Tequila</i>		
<i>Cognacs/Cordials</i>	\$6.50	\$7.00
<i>Domestic Beer</i>	\$3.75	\$4.00
<i>Imported Beer</i>	\$4.00	\$4.25
<i>Kegs ~ Domestic, Imported or Microbrew</i>	<i>Price Varies With Selection</i>	
<i>House Wine by the Glass</i>	\$6.00	\$6.25
<i>Cabernet, Merlot, Chardonnay & White Zinfandel</i>		
<i>Premium Wine by the Glass</i>	\$6.50	\$6.75
<i>Cabernet, Merlot, Chardonnay & White Zinfandel</i>		
<i>Champagne or House Wine by the Bottle</i>	\$28.00	\$28.00
<i>Sparkling White Grape Juice or Sparkling Cider</i>	\$18.00	\$18.00
<i>Premium Wine by the Bottle</i>	<i>Price Varies With Selection</i>	
<i>Soft Drinks & Juices</i>	\$2.50	\$2.75
<i>Mineral Waters</i>	\$2.75	\$3.00

House Hosted Bar

*One Hour ~ \$14.00 Per Person
Two Hours ~ \$17.00 Per Person
Three Hours ~ \$21.00 Per Person*

Premium Hosted Bar

*One Hour ~ \$16.00 Per Person
Two Hours ~ \$19.00 Per Person
Three Hours ~ \$23.00 Per Person*

Punches

Champagne ~ \$85 Per Gallon
*Requires an Attendant for ID
Verification over 21 ~ \$75*

*Lemonade Or Tropical Punch ~
\$43 Per Gallon*

*A \$75.00 bartender fee per bar will apply if sales do not exceed the \$400 bar revenue minimum.
A 20% Service Charge and Applicable Taxes will be added to Host Bars*



Additional Décor Items

<i>White Chair Covers</i>	<i>\$5.00 each</i>
<i>Crystal Tulip Votives</i>	<i>\$.50 each</i>
<i>Silver 12" Cake Stand</i>	<i>\$25.00 each</i>
<i>Gold Easels for Wedding Posters</i>	<i>\$15.00 each</i>
<i>(2) Short Columns</i>	<i>\$30.00 pair</i>
<i>(2) Medium Columns</i>	<i>\$30.00 pair</i>
<i>(2) Columns</i>	<i>\$30.00 pair</i>

See the Décor Packages for special discounts

Specialty linen and napkins can be ordered at an additional price. Arrangements must be set up with the Catering Manager at least 30 days before scheduled event



Décor Packages

<i>Décor Package One</i>	<i>Décor Package Two</i>	<i>Décor Package Three</i>	<i>Décor Package Four</i>
<p><i>Buffet Décor, Dance Floor (18' by 18') Riser for DJ (12' by 12') Electric for DJ (20amp), Insurance, Votive Candles</i></p> <p><i>(Value \$700.00)</i></p> <p><i>\$350.00 (up to 200 ppl)</i></p> <hr style="border-top: 1px dashed black;"/> <p><i>Over 200 ppl \$1.00 per person with no Maximum</i></p>	<p><i>Buffet Décor, Dance Floor (18' by 18') Riser for DJ (12' by 12') Electric for DJ (20amp), Insurance, Votive Candles (2 per table) & White Chair Covers, (up to 200)</i></p> <p><i>(Value \$1,500)</i></p> <p><i>\$850.00 (up to 200 ppl)</i></p> <hr style="border-top: 1px dashed black;"/> <p><i>Over 200 ppl \$3.00 per person up to 500 ppl</i></p> <p><i>(While Available)</i></p> <p><i>Over 500 ppl \$7.50 per</i></p>	<p><i>Buffet Décor, Dance Floor (18' by 18') Riser for DJ (12' by 12') Electric for DJ (20amp), Insurance, Votive Candles, White Chair Covers, (up to 200) White Columns, Yamaha Grand Piano in Player Mode on Concourse</i></p> <p><i>(Value \$1,900)</i></p> <p><i>\$1,100.00 (up to 200 ppl)</i></p> <hr style="border-top: 1px dashed black;"/> <p><i>Over 200ppl \$5.00per person up to 500 ppl</i></p> <p><i>(While Available)</i></p> <p><i>Over 500 ppl \$8.50 per</i></p>	<p><i>Buffet Décor, Dance Floor (18' by 18') Riser for DJ (12' by 12') Electric for DJ (20amp), Insurance, Votive Candles White Chair Covers, (up to 200) White Columns, Yamaha Grand Piano, in Player Mode on Concourse Champagne Toast (Value \$2,500)</i></p> <p><i>\$1,400.00 (up to 200 ppl)</i></p> <hr style="border-top: 1px dashed black;"/> <p><i>Over 200 ppl \$7.00 per person up to 500 ppl</i></p> <p><i>(While Available)</i></p> <p><i>Over 500 ppl \$9.00 per</i></p>

