

Savor... Knoxville

Catering by SMG



Whether the occasion you are planning is the social event of a lifetime or a corporate meeting or convention that will leave its mark, the Knoxville Convention Center will impress your guests with our impeccable service, enticing cuisine and attractive presentations.

Our Executive Chef, Culinary and Banquet Team, Catering Sales and Event Managers' commitment to meeting all of your needs will provide the confidence you deserve to ensure your event will be an overwhelming success. Their expertise, knowledge and willingness to think outside the box is a great asset when planning all the intricate details of your unique affair.

We invite you to experience the Knoxville Convention Center, and allow us to exceed your expectations.

Welcome to the Knoxville Convention Center. The following menus are available through our Catering Department and have been designed to give you and your guests a variety of culinary experiences. If you have questions about our menus or services, please contact our Catering Department. Our Executive Chef will always create a special menu upon request.



Index

Food and Beverage Policies	2
A La Carte Morning Selections	4
A La Carte Snacks and Beverages	5
Break Packages	6
Continental Breakfast Selections	7
Served Breakfast	8
Breakfast Buffets	9
Light Lunches	10
House & Specialty Salads	12
Hearty Entrees	13
Duo Plates	16
Desserts	17
Savory Buffets	19
Cold & Hot Hors d'Oeuvres	23
Savory Displays	24
Savory Action Stations	25
Savory Carving Stations	27
Beverages	28
Authorization Request Sample	30

Food & Beverage Policies

Assistance with additional services available upon request:
Floral Arrangements ~ Ice Sculptures ~ Entertainment
Colored Linens ~ Decorations ~ Specialty Lighting

Mailing Address: P.O. Box 2543, Knoxville, TN 37901-2543
Facility Address: 701 Henley Street, Knoxville, TN 37902
Phone: 865-KCC-KNOX (522-5669) Fax: 865-329-0422

SMG is the exclusive food & beverage provider for the Knoxville Convention Center and Knoxville Convention & Exhibition Center. No food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guest or invitees. Food and beverage 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. Sampling and/or distribution of food or beverage by any exhibitor or vendor must be approved by the Food & Beverage Director two weeks prior to any function, must complete an authorization request provided by the Catering Department and will require a temporary Health Permit from the City of Knoxville. SMG reserves the right to adjust, waive or modify exclusivity of these policies related to move-in and move-out of the facility for tradeshow, consumer or related events.

GUARANTEES

The guaranteed number of attendees is required 72 hours or 3 business days prior to the date and time of the function. A business day is defined as Monday-Friday by 12:00 noon. If the guarantee is not received as stated, the number specified on the Banquet Event Order will be your guarantee. The guarantee is not subject to reduction after the 72-hour deadline. Increases in attendance given after the final guarantee may be subject to 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. Pre-set salads and desserts will only be provided for the guarantee. Any overset to include the 5% overage will be charged accordingly.

BEVERAGE SERVICE

We offer a complete selection of beverages to complement your function. The Tennessee Alcohol & 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 21% service charge will be applied to all food, beverage and related services. A 9.25% sales tax will be applied to all food, non-alcoholic beverages, 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 server per hour.

Client Signature _____ Date _____



Food & Beverage Policies

CONTRACTS

If you are planning to include Food & Beverage with your event, you will need to complete a Space Contract to hold your space in the facility. In addition, you will need to sign our Food and Beverage Policies along with the Space Contract. The deposit schedule on your Space Contract will reflect estimated food & beverage charges. The BEO is your menu order and must be signed and received by our Catering Department no less than two weeks prior to your event date. The Space Contract, Food and Beverage 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 25% of the estimated food and beverage charges is due to book or hold space for a food and beverage event. A deposit of 50% is due thirty days prior to the event, and 100% of estimated charges is due, along with the signed Space Contract, Food and Beverage Policies and BEO, by the date specified in the contract to guarantee services (72 hours prior to the event). Any increases in the final guarantee (above the 5% allotted) 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 Company Check, Cashier's Check, Visa, MasterCard, American Express or Cash. The Catering Department will process/pre-approve your credit card for any estimated balance 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 14 or more days prior to the event date 0% of the total estimated services will be charged. If the event is cancelled less than fourteen days but more than 72 hours (three business days) prior to the event, a fee of 75% of the total estimated services will be charged. Any event canceled less than 72 hours (three business days) prior to the event will incur 100% of the estimated charges. This policy does not amend or effect any applicable Space Contract provisions.

FACILITY SERVICES

Round table seating of ten will be provided. Seating of less than 10 guests will incur additional linen and server charges. 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 ballroom and meeting rooms. Requests for china service in the Exhibit Halls may incur rental charges.

SECURITY, ELECTRICAL & INSURANCE

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

DECORATIONS & FLORAL

Your Catering Sales Manager is available to assist you with fresh floral arrangements, thematic decorations and specialty linens to enhance your event. Additional charges will apply for these services.

Client Signature _____ Date _____

Morning Selections

BUTTER CROISSANTS ~ <i>Fresh Flaky Croissants with Whipped Butter, Assorted Jellies & Jams</i>	\$25 per dozen
TEA BISCUITS <i>with Butter & Assorted Jellies</i>	\$23 per dozen
BAGELS ~ <i>Assorted Bagels with Butter & Cream Cheese Spreads</i>	\$27 per dozen
ULTIMATE CINNAMON ROLLS <i>with Cream Cheese Icing</i>	\$38 per dozen
FRESH MUFFINS ~ <i>An Assortment of Jumbo Muffins</i>	\$28 per dozen
ASSORTED SCONES	\$38 per dozen
ASSORTED JUMBO DANISH ~ <i>Cinnamon, Cheese & Fruit-Filled</i>	\$28 per dozen
ASSORTED BREAKFAST BREADS	\$4.25 per person
OMELET STATION ~ <i>Made to Order (\$100.00 Attendant Fee per 50 people)</i>	\$6 per person
BUTTERMILK BISCUIT SANDWICHES ~ <i>Sausage & Cheddar, Ham & Swiss And/or Plain with Butter & Jelly</i>	\$3.50 each
MINI ASSORTED QUICHE ~ <i>Garden Vegetable, Three Cheese Broccoli & Country French Lorraine</i>	\$3.75 each
INDIVIDUAL ARTISAN QUICHE OF CHOICE ~ <i>Goat Cheese, Spinach & Sundried Tomato, Smoked Cheddar & Bacon and/or Caramelized Onion, Feta Cheese & Chives</i>	\$8.95 each
SLICED SEASONAL FRUIT ~ <i>Chef's Choice of the Season</i>	\$3.95 per person
WHOLE FRESH FRUIT ~ <i>Apples, Oranges & Bananas</i>	\$2.25 each
ASSORTED INDIVIDUAL YOGURTS ~ <i>Served with Handmade Granola</i>	\$3.50 each

Snacks & Beverages

FRESH BAKED COOKIES ~ <i>Chocolate Chip, Oatmeal Raisin & White Chocolate Macadamia Nut</i>	\$26 per dozen
CHOCOLATE FUDGE BROWNIES	\$26 per dozen
ASSORTED DESSERT BARS	\$33 per dozen
ASSORTED CANDY BARS ~ <i>Snickers, M&M Plain & Peanut, Skittles, Milky Way Hersheys, 3 Musketeer & Reese's Peanut Butter Cups</i>	\$2.00 each
CHIPS ~ <i>Assortment of Chips</i>	\$1.95 each
ICE CREAM BARS ~ <i>Assorted Selection of Ice Cream Bars</i>	\$2.95 each
MIXED NUTS (<i>serves 25 people</i>)	\$27 per pound
HAND MADE KETTLE CHIPS WITH SOUR CREAM & CHIVE DIP (<i>serves 25 people</i>)	\$27 per basket
SPICY CONFETTI SNACK MIX (<i>serves 25 people</i>)	\$18 per basket
CLASSIC SNACK MIX (<i>serves 25 people</i>)	\$18 per basket
PEPPERIDGE FARM GOLDFISH (<i>serves 25 people</i>)	\$18 per basket
SODAS ~ ASSORTED PEPSI PRODUCTS	\$2.75 each
BOTTLED WATERS	\$2.95 each
ICED TEA, LEMONADE OR FRUIT PUNCH ~ <i>Serves 20 People Per Gallon</i>	\$43 per gallon
PITCHERS OF ASSORTED JUICES ~ ORANGE, APPLE, CRANBERRY, GRAPEFRUIT	\$16 per pitcher
MOUNTAIN SPRING WATER STATION ~ <i>5-Gallon Jug with Disposable Cups</i>	\$43 per set up
REFRESH	\$25 per bottle
PITCHERS OF WATER ~ <i>Individually placed</i>	\$2.95 per person
REGULAR COFFEE, DECAFFEINATED COFFEE & TEA	\$45 per gallon
STARBUCKS REGULAR COFFEE, DECAFFEINATED COFFEE & BIGELOW TEAS	\$52 per gallon

THE OFFICE ALL DAY BREAK

*Classic Continental with Assorted Chilled Juices,
Fresh Breakfast Pastries, Assorted Whole Fruit,
Regular/Decaffeinated Coffee & Tea
Mid-Morning Coffee Refresh
Afternoon Snack with Assorted Cookies, Soda,
Regular/Decaffeinated Coffee & Tea*

\$19.50 per person

THE MOUNTAIN CABIN FIREPLACE BREAK

*Hot Apple Cider
Cranberry Muffins
Assorted Cookies & Hard Candies
Handmade Granola, Dried Fruits, Peanuts and M&Ms
Add Regular/Decaffeinated Coffee & Tea*

\$17.50 per person

\$2.50 per person

Continental Morning Selections

CLASSIC CONTINENTAL

*Assorted Chilled Juices, Fresh Breakfast Pastries,
Sliced Seasonal Fruit, Regular/Decaffeinated Coffee & Tea* \$10.95 per person
Add Cold Cereal & 2% Milk OR Assorted Yogurt & Granola \$12.00 per person

ARTISAN QUICHE CONTINENTAL

Assorted Chilled Juices
Assorted Artisan Breakfast Quiche to include an Assortment OR Choose One:
Spinach, Goat Cheese & Sun-Dried Tomato
Smoked Cheddar & Bacon
Caramelized Onion, Feta Cheese & Chive
Sliced Seasonal Fruit
Regular/Decaffeinated Coffee & Tea \$19.75 per person

SUNRISE BISCUITS

*Assorted Chilled Juices, Sliced Seasonal Fruit,
Flaky Home-Baked Biscuits to include an Assortment OR Choose One:*
Butter & Jelly, Ham & Swiss, Pork & Cheddar
Regular/Decaffeinated Coffee & Tea \$14.50 per person

BREAKFAST BISTRO

Assorted Chilled Juices, Flavored Scones, Fruit-Filled Turnovers
Fresh Baked Breakfast Breads, Gourmet Spreads,
Regular/Decaffeinated Coffee & Tea \$12.95 per person

Breaks are based on two hours of service and may be extended for an additional charge.
Breaks include buffet table with linen, service ware, utensils & condiments.



Plated Breakfast Selections

ALL PLATED BREAKFASTS INCLUDE:

ASSORTMENT OF BREAKFAST PASTRIES

REGULAR & DECAFFEINATED COFFEE, TEA & ORANGE JUICE

STARBUCKS COFFEE IS AVAILABLE FOR AN ADDITIONAL

\$2.50 per person

ADD A SLICED TROPICAL FRUIT PLATE

\$3.75 per person

SUNRISE SCRAMBLER

Fluffy Scrambled Eggs with Cheese

Choose One: Crisp Bacon OR Pork Sausage Patties

*Choose One: Breakfast Potatoes OR Hash Brown Casserole
and Seasonal Fruit Garnish*

\$14.95 per person

SHORT STACK HEARTLAND PANCAKES

Choose One Flavor: Blueberry, Harvest Grain OR Classic

Choose One: Bacon OR Sausage

Served with Maple Syrup and Butter

\$14.50 per person

EGG CASSEROLE

*Egg, Spinach, Manchego Cheese & Mushroom Casserole, Bacon,
Breakfast Potatoes & Seasonal Fruit Garnish*

\$17.95 per person

BREAKFAST WRAP

*Spinach Tortilla with Scrambled Eggs, Cheddar Cheese,
Bacon OR Sausage & Topped with Roasted Tomato Salsa,
Hash Brown Casserole & Seasonal Fruit Garnish*

\$15.25 per person

OPEN-FACED BREAKFAST SANDWICH

*Buttermilk Biscuit With Choice of Sausage Patty OR Grilled Ham,
Topped with Egg & Smothered in Sausage Gravy
and Seasonal Fruit Garnish*

\$15.25 per person



ALL BREAKFAST BUFFETS INCLUDE:

ASSORTMENT OF CHILLED FRUIT JUICES, REGULAR & DECAFFEINATED COFFEE

STARBUCKS COFFEE IS AVAILABLE FOR AN ADDITIONAL

\$2.50 per person

ADD A SLICED TROPICAL FRUIT PLATTER

\$3.75 per person

APPALACHIAN TRAIL

*Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Breakfast Potatoes,
Sage Pork Sausage Patties, Applewood Bacon,
Buttermilk Biscuits & Sawmill Gravy*

\$15.75 per person

CHIMNEY TOP

*Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Pancakes with Maple Syrup,
Hash Brown Casserole, Sage Pork Sausage Patties, Applewood Bacon,
Country Grits with Butter, Buttermilk Biscuits & Sawmill Gravy*

\$16.95 per person

ANYTIME BRUNCH

*Fresh Seasonal Fruit with Blueberry Yogurt, Spanish Frittata,
Fruit Crepes with Strawberry Sauce, Tomato, Cucumber & Onion Salad,
Loaded Breakfast Potatoes, Fresh Asparagus with Hollandaise, Sliced Turkey,
Crisp Bacon, Buttermilk Biscuits & Sawmill Gravy*

\$23.75 per person

BUFFET ADDITION

Heartland Waffle Station

*Blueberry, Harvest Grain, Chocolate & Traditional Heartland Waffles
Made fresh to order with Butter and Maple Syrup*

Add to your buffet for \$5.95 per person

Minimum of 50 people

Attendant Fee @ \$100 per 50 people



ALL LIGHT LUNCHES INCLUDE:

Chef's Selection of Chips (Sandwiches) or Roll with Butter (Salads)

Choose One:

Chocolate Chunk Cookie OR Chocolate Fudge Brownie

Choose One for Boxed Lunches:

Bottled Water OR Iced Sodas

Served Entrees Include:

Water, Iced Tea & Coffee

Add a Tropical Fruit Kabob for \$1.95 per person

ROAST BEEF

On a Kaiser Roll with Aged Cheddar & Horsey Sauce

\$16.75 per person

ROAST SMOKED CHICKEN

*Smoked Chicken with Caramelized Onions, Maytag Bleu Cheese,
& Aioli on Focaccia*

\$15.75 per person

ITALIAN HOAGIE

*Roasted Turkey, Ham & Salami with Provolone
& Swiss Cheese on Honey Wheat Hoagie*

\$16.75 per person

TURKEY & HAVARTI

*Sliced Turkey, Havarti Cheese, Cranberry Chutney & Lettuce
on Honey Wheat Bread*

\$15.25 per person

GRILLED CAPRESE SANDWICH

*Grilled Tomatoes with Buffalo Mozzarella
& Basil Aioli on Focaccia*

\$16.75 per person

TURKEY & BRIE

*Roasted Turkey with Brie Cheese, Sliced Apples
& Garlic Aioli on Ciabatta*

\$16.95 per person



ROASTED CHICKEN CAPRESE SALAD

*Sliced Roasted Chicken, Cherry Mozzarella Balls, Red Onions,
& Assorted Tomatoes over Baby Spinach
with Basil Champagne Vinaigrette*

\$19.95 per person

GRILLED CHICKEN COBB SALAD

*Grilled Chicken, Chopped Eggs, Avocado,
Red Onion, Bleu Cheese & Cherry Tomatoes over Mixed Lettuces
with Lemon Basil Vinaigrette*

\$18.75 per person

GRILLED VEGETABLE PASTA SALAD

*Roasted Red Peppers, Tomatoes, Artichoke Hearts,
Zucchini & Squash with Feta Cheese & Farfalle Pasta Tossed in
Wishbone Italian Vinaigrette*

\$19.25 per person

CHINESE CHICKEN SALAD

*Hoisin Glazed Chicken Breast, Napa Cabbage, Bean Sprouts
Romaine Lettuce, Sugar Snap Peas, Julienne Carrots,
Mandarin Oranges, Sliced Almonds & Crispy Won Ton Strips
with Ginger Lime Dressing*

\$17.95 per person



House Salad

FARMERS MARKET GARDEN SALAD

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

STRAWBERRY & BLEU CHEESE SALAD

Fresh Spring Field Greens, Sliced Strawberries, Bleu Cheese Crumbles & Crushed Pecans

SOUTHERN CHOPPED SALAD

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

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce with Fresh Parmesan Cheese & Toasted Herb Croutons

WINTER GREENS SALAD

Spiced Walnuts, Shredded Sharp White Cheddar Cheese & Sun Dried-Cranberries

Signature Specialty Salad

Add \$1.00 per person

CLASSIC SPINACH SALAD

Sliced Almonds, Benton's Bacon, Scallions, Hard Boiled Eggs & Sun-Dried Cranberries

HEARTS OF ROMAINE SALAD

*Tender Romaine Hearts with a Chopped Tomato, Red Onion & Caper Relish
Garnished with Basil Chiffonade*

MINI CAPRESE SALAD

*White Balsamic Vinaigrette Marinated Cherry Mozzarella Balls & Grape
Tomatoes over Baby Spinach with Fresh Basil*

Dressing Selections

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, Chipotle Lime Ranch,
Green Apple & Tarragon Champagne Vinaigrette, Signature Caesar Dressing,
Bleu Cheese Vinaigrette & Warm Bacon Vinaigrette*



LUNCH PORTION

4 Ounce Portion

\$23.95 (Available before 3 p.m.)

DINNER PORTION

7-8 Ounce Portion

\$26.95 (Available Anytime)

CHOOSE ONE STARCH:

Tri-Colored Couscous
Cheesy Stone Ground Yellow Grits
Cranberry & Almond Wild Rice
Roasted Ranch Red Potatoes
Truffled Mashed Potatoes
Roasted Garlic Mashed Potatoes

CHOOSE ONE VEGETABLE:

Steamed Haricot Verts
Fresh Sugar Snap Peas
Parisian Carrots
Steamed Asparagus
Oven Roasted Vegetable Medley
Broccoli Florets

ALL PLATED MEALS INCLUDE:

WARM ROLLS & BUTTER, WATER, ICED TEA & COFFEE SERVICE

GRILLED LEMON THYME CHICKEN BREAST

Marinated with Lemon Thyme Jus

FOOTHILLS CHICKEN MODENESE

Topped with Benton's Southern Prosciutto, Gruyere Cheese, Asparagus & Sage Demi

GREEK ISLES CHICKEN

Marinated & Topped with an Olive, Pepperoncini, Tomato & Feta Cheese Relish

CHICKEN SANTE FE

Grilled with Sweet Corn Red Pepper Relish & Crispy Tortilla Strips

CHICKEN PICCATA

Topped with Lemon Basil Caper Butter Sauce

CHICKEN CAPRESE

Topped with Mozzarella Cheese, Tomatoes & Fresh Basil

ARGENTINEAN CHICKEN BREAST

Churrascaria Style Bacon Wrapped Brochette with Chimichurri Sauce

CHICKEN PENNE NICOISE (NO STARCH / VEGETABLE SELECTION REQUIRED)

Roasted Chicken Breast & Penne Pasta Tossed with Oven Roasted Vegetables, Basil, Tomatoes, Olives, Parmesan Cheese & Garlic Herb Oil



VERMONT PORK TENDERLOIN

*Oven Roasted Maple Glazed Pork Tenderloin with Maple Sage
& Applewood Smoked Bacon Sauce*

APPALACHIAN PORK LOIN

Oven Roasted with Fried Apples & Caramelized Onion Jus

SOUTHWESTERN PORK LOIN

Southwestern Spiced with Adobo (Mexican BBQ Sauce)

Of the Sea



PARMESAN CRUSTED TILAPIA

With Tomato Relish & Lemon Butter Drizzle

GRILLED FARM FRESH CATFISH

With Creole Butter

PAN ROASTED TROUT

With Smoked Bacon & Lemon Caper Butter Sauce

GRILLED SALMON

With Herb Chile Lime Butter

OVEN ROASTED BARRAMUNDI (SEA BASS)

With a Grapefruit Beurre Blanc



Vegetarian Option 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 Sauteed
In Garlic & White Wine*

VEGETABLE STRUDEL

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

GARDEN TRIO FARFALLE

*Roasted Tomatoes, Grilled Vegetables & Basil Tossed with Farfalle Pasta
Garnished with Parmesan Cheese & Black Olives*

Savor Specialties

CERTIFIED ANGUS SLICED BEEF TENDERLOIN

Served with Sweet Onion Demi-Glace

Market Price

MUSHROOM & LEEK CHICKEN BREAST

Frenched Roasted Chicken Breast with Mushroom Blend & Leek Stuffing

\$27.50 per person

GRILLED APPLEWOOD SMOKED PORK CHOP

Smoked, Grilled & Served with Fried Cinnamon Apples & Tarragon Jus

\$26.95 per person

THE BIG EASY FILET MIGNON

Lightly Blackened 7-ounce Certified Angus Beef Filet with Creole Béarnaise Sauce *Market Price*



CHOOSE ONE

SLICED BEEF TENDERLOIN	MARKET PRICE
PORK TENDERLOIN	\$28.95
<i>Smoked OR Oven Roasted</i>	
BLACK ANGUS FILET MIGNON	MARKET PRICE
CERTIFIED ANGUS BEEF PETITE SIRLOIN STEAK	MARKET PRICE

CHOOSE ONE

- AIRLINE CHICKEN BREAST
- OVEN ROASTED BARRAMUNDI SEA BASS
- PAN ROASTED ATLANTIC SALMON
- GRILLED MAHI MAHI
- DIVER SEA SCALLOP

SAUCES

CABERNET & THYME DEMI-GLACE	(BEEF)
BOURBON HORSERADISH DEMI	(BEEF)
CARAMELIZED ONION APPLE DEMI	(PORK OR CHICKEN)
TAMARI MUSHROOM DEMI-GLACE	(BEEF OR SEAFOOD)
OVEN ROASTED HERB TOMATO BUTTER	(ANY)
CITRUS PONZU GLAZE	(SEAFOOD OR CHICKEN)
POMEGRANATE MERLOT BEURRE ROUGE	(SEAFOOD OR CHICKEN)
CHIPOTLE HONEY GLAZE	(SEAFOOD, PORK OR CHICKEN)
LEMON CAPER BASIL BEURRE NOISETTE	(SEAFOOD OR CHICKEN)

CHOOSE ONE

- TRI-COLORED COUSCOUS
- CHEESY STONE GROUND YELLOW GRITS
- CRANBERRY & ALMOND WILD RICE
- ROASTED RANCH RED POTATOES
- TRUFFLED MASHED POTATOES
- ROASTED GARLIC MASHED POTATOES

CHOOSE ONE

- STEAMED HARICOT VERTS
- FRESH SUGAR SNAP PEAS
- PARISIAN CARROTS
- STEAMED ASPARAGUS
- OVEN ROASTED VEGETABLE MEDLEY
- BROCCOLI FLORETS



HOMEMADE LAYERED RED VELVET CAKE

White Dacquoise (Almond Meringue) Bottom & White Chocolate Glaze

HOMEMADE MOCHA MONTRA

Chocolate Cake with Kahlua Simple Syrup, Topped with Chocolate Espresso Mousse and Covered with Chocolate Ganache

HOMEMADE BANANA BROWNIE FOSTER

Brownie Bottom, Banana Crème Brule, Myers Rum Soaked Sponge Cake and Caramel Mousse

KEY LIME PIE

GOURMET TURTLE CHEESECAKE

ULTIMATE CHOCOLATE CAKE

CLASSIC CHOCOLATE CAKE

CARAMEL APPLE PIE

ITALIAN LEMON CREAM CAKE

GOURMET CARROT CAKE

DULCE DE LECHE CHEESECAKE

SALTED CARAMEL VANILLA CRUNCH CAKE

BAILEY'S IRISH CREAM CHEESECAKE

CHEFS TRIO PLATE

(CHOICE OF THREE)

Lemon Crumb Square, Caramel Chocolate Brownie, Blueberry Pomegranate Trifle, Strawberries Romanoff, Mini Key Lime Bite, Chocolate Covered Strawberry in Crème Anglaise, Chocolate Truffle, Mini Mexican Chocolate Cheesecake, Mini New York Cheesecake, Mini Peanut Butter Mousse Tart, Two Petite Chocolate Chip Cookies



Dessert Action Stations

Attendant Fee ~ \$100 per Station

CRÈME BRULÉ

*Classic Crème Brule with your choice of Two Styles:
Chocolate, Mango Ginger, Raspberry, Pumpkin, Grand Marnier
or Irish Crème*

\$6.95 per person

BANANAS FOSTER

*Fresh Bananas Flambéed with Spiced Rum & Spices
Served with Vanilla Ice Cream*

\$6.95 per person



ITALIAN COURTYARD

*Caesar Salad with Signature Caesar & Wishbone Italian Dressing
Tri-colored Tortellini with Alfredo Sauce, Lasagna with Meat Sauce, Chicken Topped
with Fire Roasted Tomatoes & Pesto Drizzle, Oven Roasted Zucchini,
Squash & Tomatoes, Baked Garlic Bread, Tiramisu & Cannoli*

\$25.95 per person

SOUP AND SANDWICH SHOP

CHOOSE THREE~

*Sliced Turkey, Ham, Roast Beef, Salami, Chicken Salad, Tuna Salad, OR Egg Salad
with Assorted Breads, Relish & Condiment Tray
Mixed Greens Salad with Choice of Two Dressings, Tapas Pasta Salad,*

CHOOSE ONE SOUP~

*Vegetable, Tomato Basil, Broccoli & Cheese or Chicken Tortilla
Assorted Cookies*

**\$21.95 per person
(Lunch Only)**

SOUTHERN CHARM

*Mixed Greens Salad with Tomatoes, Classic Buttermilk Ranch
& Herb Vinaigrette Dressing, Creamy Country Potato Salad,
Southern Cole Slaw, Fried Chicken Tenderloins with BBQ
& Honey Mustard Sauce, Dry Rubbed Pork Loin, Buttered Corn,
Maple Baked Beans, Freshly Baked Rolls with Butter,
Bourbon Pecan & Caramel Apple Pies*

\$27.50 per person

ADD OUR HOUSE SMOKED BBQ RIBS

\$ 5.00 per person

BUFFETS INCLUDE: *Regular & Decaffeinated Coffee, Water & 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.*

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



\$27.95 per person

*Dinner Buffet Includes Fresh Rolls with Butter An Assortment of Cakes & Pies
Regular/Decaffeinated Coffee & Iced Tea*

CHOOSE TWO ~ CHILLED FRESH SALADS

FARMERS GARDEN SALAD

*Fresh Mix of Iceberg Lettuce, Winter Field Greens, Spinach, Red Cabbage,
Carrots & Mizuna Served with Choice of Two Dressings
Topped with Homemade Crunchy Herb Croutons*

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*

FRUIT SALAD

Seasonal Fruits

CAPRESE SALAD

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

BENTON'S SMOKED BACON, BROCCOLI & CHEDDAR SALAD

*Benton's Bacon, Sun-Dried Cranberries, Smoked Cheddar Cheese & Broccoli Florets
with Lemon Aioli Dressing*

ORZO PASTA SALAD

*Roasted Red Peppers, Tomatoes, Red Onion, Black Olives, Parmesan Cheese & Basil
With Italian Dressing*

SOUTHERN CHOPPED SALAD

*Mixed Lettuces with Shredded Cheddar Cheese, Chopped Eggs, Scallions & Tomatoes
Served with Choice of Two Dressings*

RASPBERRY, BLEU CHEESE AND WALNUT SALAD

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

ASIAN PASTA SALAD

*Thin Pasta with Fresh Herbs, Julienne Vegetables and Cucumber,
Tossed in Ginger Lime Sesame Dressing & Garnished with Toasted Peanuts,
Fresh Cilantro & Basil*



CHOOSE THREE ~ SIDE DISHES

TINY GREEN BEANS

With Fried Onions, Sea Salt & Olive Oil

STEAMED BROCCOLI & CARROTS

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 CRANBERRY & ALMOND WILD RICE

Organic Wild Rice with Cranberries & Almonds

MASHED POTATOES

Choice of: Garlic, Horseradish OR Loaded

MACARONI & CHEESE

Choice of: Classic Creamy Cheddar

OR Bacon, Cheddar & Scallion, Topped with a Buttered Ritz Cracker Crust

SWEET PEAS WITH CARAMELIZED ONIONS & PANCETTA

Tender Young Peas with Caramelized Onions & Pancetta

SPRING VEGETABLE MEDLEY

Green Beans, Julienne Carrots & Sugar Snap Peas

OVEN ROASTED VEGETABLES

Zucchini, Squash & Tomatoes Roasted with Olive Oil & Fresh Herbs

CLASSIC SOUTHERN VEGETABLES

*Choice of: Southern Green Beans, Black Eyed Peas, Sauteed Sweet Corn, Peas & Carrots,
Collard Greens OR Cabbage & Bacon*



CHOOSE TWO ~ MAIN COURSES

MAPLE SAGE ROAST PORK LOIN

With Vermont Maple Syrup Sage Sauce

COLA GLAZED BONELESS HAM

Hickory Smoked Pit Ham with Sweet Cola Glaze

GRILLED CHICKEN PENNE PRIMAVERA

Grilled Chicken, Roasted Vegetables, Kalamata Olives, Basil & Garlic Tossed with Penne Pasta

HONEY ROASTED SMOKED TURKEY BREAST

Choice of: Lemon Sage Turkey Gravy OR Chipotle Lime Glaze

CABERNET BLACK ANGUS BEEF TIPS

Sirloin Beef Tips, Cabernet Demi-Glace, Caramelized Onions & Mushrooms

PARMESAN TILAPIA

Parmesan Crusted Tilapia with Tomato Relish & Lemon Butter Drizzle

HOUSE SMOKED CERTIFIED BLACK ANGUS TOP ROUND

Sliced Roast Beef with Onion Beef Au Jus

OVEN ROASTED BREAST OF CHICKEN

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

FINFISH CATCH "CHALKBOARD"

PLEASE ASK ABOUT OUR SEASONAL FISH SELECTIONS

Choice of: Parmesan Crusted with Mornay Sauce, Horseradish Crusted with Horsey Sauce, Citrus Ponzu Herb Crust with Lemon Butter Sauce, Panko Crusted with Shrimp & Basil Cream Sauce, Japanese BBQ Sauce, Tomato Olive Relish with Fresh Basil OR Seafood Au Poivre

BAKED LASAGNA

Vegetarian OR Meat Lasagna



PRICED PER 50 PIECES

SUN-DRIED TOMATO TARTLET ~ <i>With Goat Cheese Herb Filling</i>	\$135
SMOKED DEVILED EGGS <i>With Chipotle & Scallions</i>	\$135
BRUSCHETTA~ <i>Topped with Tomato, Mozzarella & Basil</i>	\$135
BENTON'S SOUTHERN PROSCIUTTO ON CORNBREAD <i>with Jalapeno Chutney</i>	\$155
ASSORTED CANAPÉS ~ <i>Chef's Specialty Selection</i>	\$155
CAPRESE KABOB ~ <i>Baby Mozzarella, Grape Tomatoes & Fresh Basil</i>	\$155
CUCUMBER CUP ~ <i>With Herb Cream Cheese & Tomato Caper Relish</i>	\$155
TEA SANDWICHES ~ <i>Smoked Salmon with Chive Cream Cheese, Pimento Cheese Spread and Smoked Chicken & Pecan Salad</i>	\$170
ASSORTED SUSHI ~ <i>With Ginger, Soy & Wasabi</i>	\$185
JUMBO SHRIMP ~ <i>With Cocktail Sauce, Horseradish & Lemon</i>	\$195
JUMBO LUMP CRAB & AVOCADO RELISH MARTINI	\$295
TUNA WONTON ~ <i>Seared Ahi over Asian Slaw & Crispy Wonton</i>	\$MKT
MINI DESSERTS ~ <i>Assortment of Miniature Desserts</i>	\$160
STRAWBERRIES ~ <i>Chocolate Covered</i>	\$195

Hot Hors d'Oeuvres

MEATBALLS ~ CHOOSE ONE SAUCE: <i>Smoky BBQ/Marinara/Au Poivre OR Swedish</i>	\$135
FRIED RAVIOLI ~ <i>With Marinara Sauce</i>	\$135
BLACK TIE POTATO SKINS ~ <i>Fingerlings with Bacon & Maytag Bleu Cheese</i>	\$155
TRIO OF STUFFED POTATO SKINS ~ <i>Bacon & Cheddar, Roasted Garlic & Truffle Oil and Horseradish & Chive</i>	\$165
CHINESE POT STICKERS ~ <i>Vegetable & Ginger Stuffed with Soy Sauce</i>	\$155
PETITE LOBSTER COBBLER ~ <i>With Lobster Meat & Cream Cheese</i>	\$155
BRIE & RASPBERRY PHYLLO ~ <i>With Brie & Raspberry Filling</i>	\$160
SPANAKOPITA ~ <i>Greek Phyllo Pastry filled with Spinach & Feta Cheese</i>	\$160
CHICKEN FINGERS ~ <i>With Honey Mustard & BBQ Sauce</i>	\$155
BUFFALO STYLE CHICKEN FINGERS <i>with Bleu Cheese</i>	\$155
BUFFALO WINGS ~ <i>With Celery & Bleu Cheese</i>	\$155
MAUI SHRIMP SPRING ROLLS ~ <i>With Ginger Teriyaki Sauce</i>	\$175
GINGER LIME CHICKEN SATAY ~ <i>Marinated with a Ginger Lime Glaze</i>	\$165
BEEF WELLINGTON ~ <i>Beef in Puff Pastry with Bordelaise Sauce</i>	\$185
BENTON'S BACON WRAPPED SHRIMP ~ <i>Broiled with Beurre Noisette</i>	\$195
CRAB CAKES ~ <i>With Anchovy Remoulade</i>	\$195
PETITE FRENCH DIPS ~ <i>With Au Jus</i>	\$195
MINI SHRIMP PO-BOY ~ <i>Popcorn Shrimp, Slaw & Remoulade</i>	\$195
BLACKENED STEAK SANDWICH ~ <i>With Gorgonzola, Pickled Onion & Arugula</i>	\$195
BABY LAMB CHOPS ~ <i>With Mint Chutney Sauce</i>	\$MKT



EUROPEAN & DOMESTIC CHEESE DISPLAY

A Selection of Imported & Domestic Cheeses, Served with Sliced Baguettes & Water Crackers
Serves up to 50 ~ \$300 Serves up to 100 ~ \$450

ADD BAKED BRIE WITH CARAMEL APPLES OR CRANBERRY ORANGE COMPOTE Serves up to 100 ~ \$225

FARM FRESH VEGETABLE CRUDITÉS DISPLAY

Fresh Vegetables with Dip Serves up to 50 ~ \$250 Serves up to 100 ~ \$350

APPALACHIAN ANTIPASTO DISPLAY

*Local Sliced Meats, Marinated Grilled Peppers, Pickled Vegetables,
Imported & Domestic Olives and Tennessee Chow Chow ~ Accompanied by Assorted Breads*
Serves up to 50 ~ \$350 Serves up to 100 ~ \$550

SEASONAL FRESH FRUIT DISPLAY

A Selection of Melons, Berries & Citrus Served with Orange Crème Fraîche
Serves up to 50 ~ \$250 Serves up to 100 ~ \$375

ADD GANACHE AND WHIPPED CREAM ~ Serves up to 50 ~ \$275 Serves up to 100 ~ \$400

TOUR DE EUROPE

*Presented on Broken Granite & Marble Slab Displayed with Artisan Breads & Fresh Rosemary,
Olive Oils & Vinegars, Cheese Wheels are labeled with Ceramic Labels* Serves up to 50 ~ \$575

THE EPICUREAN DISPLAY

*Focaccia, Bruschetta, Fresh Baguettes, House-made Tortilla Chips & Pita Rounds, Served with Basil
Pesto, Sun-Dried Tomato Pesto, Olive Relish, Caponata, Baba Ghanouj, Red Pepper Hummus,
Pico De Gallo, Roasted Tomato Salsa & Warm Local Beer Cheese Dip* \$10.95 per person

SPINACH & ARTICHOKE DIP

Served with Pita Rounds & House-made Tortilla Chips Serves up to 75 ~ \$200

BRUSCHETTA STATION

Sliced Baguettes with Garlic Butter, Served with Tomato Relish & Roasted Red Pepper Hummus
Serves up to 75 ~ \$200

HUMMUS STATION

Roasted Garlic, Red Pepper & Traditional Hummus with Pita Bread Rounds Serves up to 75 ~ \$200

SWEET TREATS

*Cheesecake Truffles, Chocolate Covered Strawberries, Petit Fours & Chef's Selection Mini
Desserts With Regular/Decaffeinated Coffee & Hot Tea* \$11.95 per person



Savory Action Stations

ATTENDANT/CARVER FEE ~ \$100 PER STATION
MINIMUM REQUIREMENT ~ 50 PEOPLE

GREENHOUSE SALAD BAR

*Mixed Greens, Iceberg Lettuce Mix & Baby Spinach Served with Cucumbers, Carrots,
Cherry Tomatoes, Croutons, Sun-Dried Cranberries, Sunflower Seeds & Choice of Two Dressings*
NO ATTENDANT NEEDED **\$5.00 per person**

PASTA PASTA!!!

CHOOSE ONE~ *Ricotta Tortellini OR Penne Pasta*
CHOOSE TWO ~ *Marinara, Alfredo, Pink Vodka, Sun-Dried Tomato Pesto or Basil Pesto*
Served with Fresh Herbed Parmesan Cheese **\$7.00 per person**
Add an additional Pasta OR Sauce **\$3.00**

CHIPS & DIP TABLE

*Fresh Fried Tortilla Chips with Fire Roasted Salsa, Baked Pita Rounds with Red Pepper Hummus, and
House-Made Potato Chips with Sour Cream & Chive Dip*
NO ATTENDANT NEEDED **\$7.50 per person**

NACHO STATION

Fresh Fried Tri-Colored Tortilla Strips with Warm Nacho Cheese, Chili, Sour Cream, Lettuce & Salsa
NO ATTENDANT NEEDED **\$5.75 per person**

MAKE-YOUR-OWN TRAIL MIX

*Granola, Honey Roasted Peanuts, Banana Chips, M & M's, Assorted Nuts, Dried Fruits
& Mini Pretzels* NO ATTENDANT NEEDED **\$5.75 per person**

MACARONI & CHEESE

*Made-To-Order Macaroni with White Mornay Sauce and the following
Mix-Ins: Bacon, Grilled Chicken, Mushrooms, Tomatoes, Scallions, Bleu Cheese,
& Goat Cheese for your own Hand Crafted Version of this Comfort Food Staple* **\$7.00 per person**

SLIDER STATION ~ TOP SHELF BURGER

*Ground Short Rib Burgers with Benton's Bacon, Bleu Cheese & Aged Cheddar
on Yeast Rolls with Condiments* **2 per person \$8.95 per person**

BOUILLABAISSA/CIOPPINO STATION

*Assortment of Fresh Finfish & Shellfish Tossed in a Flavorful Saffron Broth
OR Tomato Cioppino Sauce Served with Toasted Baguettes* **\$15.95 per person**



Savory Action Stations

ATTENDANT/CARVER FEE ~ \$100 PER STATION
MINIMUM REQUIREMENT ~ 50 PEOPLE

RISOTTO

*Arborio Rice Cooked to Order with an Assortment of Toppings to Include:
Asparagus, Tomatoes, Caramelized Onions, Bleu Cheese, Parmesan Cheese,
Black Olives, Roasted Red Peppers, Grilled Vegetables, Pesto,
Olive Oil & Truffle Oil*

\$8.95 per person

CAST IRON SOUTHERN SAUTÉ

*Served over White Rice with Andouille Sausage, Roasted Pork, Julienne Yams,
Okra, Smoked Onions, Julienne Cabbage, Greens, Roasted Peppers, Black Eyed Peas
& Cut Green Beans in a Roasted Chicken Jus*

\$9.25 per person

FRIED BRIE STATION

*Breaded Brie Cheese Fried to Order & Served with Apple Chutney,
Mango Chutney & Sliced Baguettes*

\$6.50 per person

LETTUCE WRAP STATION

*Asian Chopped Chicken with Carrots, Bok Choy, Micro Greens,
Cucumber & Cilantro Ginger Lime Vinaigrette*

\$8.50 per person

LOW COUNTRY SHRIMP & GRITS STATION

Over Aged Cheddar Grits with Peppers, Country Ham & Scallions

\$7.25 per person

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*

\$6.25 per person



Savory Carving Stations

HOUSE SMOKED TURKEY

Choose One: Classic With Cranberry Sauce, Dijon Mustard & Sliced Rolls OR Buffalo Style With Housemade Spicy Red Hot Sauce & Bleu Cheese Sauce

\$7.95 per person

NEW YORK STRIP LOIN

Herb Roasted OR Smoked Strip Loin Served with Sauce Raifort, Demi-Glace & Sliced Rolls

\$325 each ~ serves 20-30 people

HICKORY HAM

Brown Sugar & Dijon Mustard Baked Ham with Sliced Rolls

\$5.50 per person

PEPPERED TENDERLOIN OF BEEF

Tenderloin with Creamy Horseradish, Warm Brandy Sauce & Sliced Rolls

\$250 each ~ serves 20 people

STEAMSHIP OF PORK

Smoked Pork Steamship with Maple Apple Sage Sauce OR Honey BBQ with Sliced Rolls

\$7.50 per person



Beverage List

HOSTED		CASH
	HOUSE BRANDS	
\$6.00	<i>J&B Scotch, Jim Beam Bourbon, Beefeater Gin, Svedka Vodka, Castillo Rum, CC Whiskey Blend & Cuervo Gold Tequila</i>	\$6.50
	PREMIUM BRANDS	
\$6.50	<i>Dewar's Scotch, Jack Daniels Bourbon, Tanqueray Gin, Absolut Vodka, Bacardi Rum, Seagram 7 Whiskey Blend, Jose Cuervo Tequila</i>	\$7.00
	COGNACS/CORDIALS	
\$7.00		\$7.50
	DOMESTIC BEER	
\$4.25		\$4.50
	IMPORTED BEER	
\$4.50		\$4.75
	KEGS ~ DOMESTIC, IMPORTED OR MICROBREW PRICE VARIES WITH SELECTION	
	HOUSE WINE BY THE GLASS	
\$6.25	<i>Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & White Zinfandel</i>	\$6.50
	PREMIUM WINE BY THE GLASS	
\$6.75	<i>Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & White Zinfandel</i>	\$7.00
	CHAMPAGNE OR HOUSE WINE BY THE BOTTLE	
\$29.00		\$29.00
	SPARKLING WHITE GRAPE JUICE OR SPARKLING CIDER	
\$19.00		\$19.00
	PREMIUM WINE BY THE BOTTLE PRICE VARIES WITH SELECTION	
	SOFT DRINKS & JUICES	
\$2.75		\$2.95
	MINERAL WATERS	
\$3.00		\$3.25



HOUSE HOSTED BAR

ONE HOUR ~ \$15.00 Per Person
TWO HOURS ~ \$19.00 Per Person
THREE HOURS ~ \$23.00 Per Person

PREMIUM HOSTED BAR

ONE HOUR ~ \$17.00 Per Person
TWO HOURS ~ \$21.00 Per Person
THREE HOURS ~ \$25.00 Per Person

PUNCHES

CHAMPAGNE ~ \$90 Per Gallon*

*Requires an Attendant for ID Verification over 21 ~ \$100

LEMONADE OR TROPICAL PUNCH

\$43 Per Gallon

A \$100.00 BARTENDER FEE PER BAR WILL APPLY

IF SALES DO NOT EXCEED THE \$500 BAR REVENUE MINIMUM.

A 21% SERVICE CHARGE AND APPLICABLE TAXES WILL BE ADDED TO HOST BARS



Authorization Request

Sample Food and/or Beverage Distribution

SMG has the exclusive food & beverage rights within the Knoxville Convention Center & the Knoxville Convention & Exhibition Center. Sponsoring Organizations & their exhibitors may distribute SAMPLE food or non-alcoholic beverage products with written authorization ONLY.

General Conditions

- ▣ Items dispensed are limited to products manufactured or produced by the exhibiting firm.
- ▣ All items distributed are limited to sample sizes; Beverages are limited to 2 ounce containers; Food items are limited to "bite-sized" portions.
- ▣ Use of cooking equipment must have prior approval from the Knoxville Convention Center.
- ▣ Show management or exhibitor is responsible for securing a City of Knoxville Health Permit.
- ▣ Permits must be obtained in order to distribute food and/or beverages.
- ▣ Standard fees for storage, handling, delivering, etc. will be charged where applicable.
- ▣ Food & beverage items used as "traffic promoters" (i.e. coffee, popcorn, bottled waters, sodas, bar service, etc.) MUST be purchased from SMG. Please contact our Catering Department at 865-522-5669.
- ▣ Sampling or selling of ANY item will require a temporary permit from the local Health Department. Permits are \$30 and must be paid in cash to the Health Department upon arrival on site on the first show day.

The applicant named below acknowledges they have sole responsibility for use, service & disposition of such items in compliance with applicable laws. State law prohibits the sampling & distribution of alcoholic beverages. Accordingly, the applicant agrees to indemnify & forever hold harmless SMG, The Knoxville Convention Center, the Public Building Authority & the City of Knoxville and its agents from all liability, damages, losses, costs or expenses resulting directly or indirectly from their use, distribution or other dispensed food and/or beverage items.

At the discretion of the Director of Food & Beverage, any product not approved for sampling will be subject to fees or commissions.

Name of Event: _____

Event Dates: _____

Company Name: _____

Address: _____ City: _____ State: _____ Zip: _____

Telephone: _____ Fax: _____ On-Site Contact: _____

Title: _____ Booth Number: _____

Product(s) You Wish to Dispense: _____

Size of Portion to be Dispensed: _____

Proposed Method of Dispensing: _____

Reason for Offering Samples: _____

Signature: _____

Services Required: Please notify the SMG Catering Department at 865-522-5669 regarding any special services or requests related to your sample distribution. A state sales tax applies to all charges and service charge where applicable. All samples MUST receive prior approval & confirmation from the Show Manager and SMG Food & Beverage Director

Approved Signature: _____

Food & Beverage Director

Please return this form to the SMG Catering Department fax 865-329-0422 at least two weeks prior to the start of the show.

