

CHATTANOOGA

CONVENTION CENTER

HORS D'OEUVRES

Our Recommendations for Receptions

Pre-meal or light reception	7-9	pieces per person
Medium reception	12	pieces per person
Heavy reception	15 +	pieces per person

COLD HORS D'OEUVRES

Prices per 50 pieces

Mini Ham or Turkey Sliders on Small Dinner Rolls	\$125
Herbed Cheese and Sundried Tomato Tartlet	\$110
Chilled Jumbo Shrimp with Cocktail Sauce	\$135
Fresh Mozzarella, Tomato and Basil Brochettes	\$110
Smoked Chicken on Cucumber Roundel	\$125
Stuffed Strawberries with Creamed Maytag Cheese	\$125
Smoked Salmon Canapés	\$135
Asparagus and Ham Bundles	\$135
Prosciutto Ham and Melon	\$135
Grilled Tuna on Flatbread	\$135
California Sushi Rolls	\$ 125
Fresh Fruit Skewers with Chocolate Fondue	\$135

A 20% taxable gratuity is added to all menu items¹

HOT HORS D'OEUVRES

Prices per 50 pieces 50 pieces

Boneless Buffalo Chicken Wings with Blue Cheese	\$125
Classic Chicken Tenders with Honey Mustard	\$125
Homestyle Barbecue Meatballs	\$125
Mini Chicken Quesadillas with Sour Cream and Salsa	\$125
Wonton Confetti Shrimp with Sweet and Hot Pepper Jelly	\$125
Raspberry Baked Brie in Phyllo	\$125
Spinach and Cheese Spanakopitas	\$125
Bacon Wrapped Scallops	\$135
Vegetarian Spring Rolls	\$110
Spinach and Artichoke Dip with Veggie Chips	\$110
Mini Beef Wellington	\$135

CULINARY DISPLAYS

Fresh Fruit Spectacular

Sliced Seasonal Fresh Fruit and Berries
with Yogurt and Pineapple Dip

Medium Platter

Serves Approximately 50 Guests
\$200.00

Large Platter

Serves Approximately 100 Guests
\$350.00

A 20% taxable gratuity is added to all menu items

Mediterranean Display

Garlic and Lemon Hummus, Tomatoes and Cucumbers,
Taboulé, Kalamata Olives and Feta Cheese
with Pita Points and Flat Bread

Serves Approximately 50 Guests
\$200.00 per Platter

Honey Baked Brie

Large Wheel of Imported, Honey Glazed Brie with Toasted Almonds
Served with Crusty French Bread

Serves Approximately 35 Guests
\$175.00 per Platter

Crudités of Fresh Vegetables

Garden Fresh Vegetables of Broccoli, Cauliflower, Baby Carrots
and Cucumber Rondelle
with Bleu Cheese and Sun Dried Tomato Dip

Medium Platter

Serves Approximately 50 Guests
\$200.00

Large Platter

Serves Approximately 100 Guests
\$350.00

Antipasto and Bruschetta Display

Cascading Imported Italian Meats and Cheeses
with Crusty Italian Bread, Diced Tomato and Basil Fresca,
Artichoke and White Bean Rilette
Garnished with Roasted Peppers, Black Olives and Pepperoncini

Serves Approximately 50 Guests
\$250.00 per Platter

A 20% taxable gratuity is added to all menu items⁴

Filet of Smoked Salmon

Imported Norwegian Smoked Salmon
Light and Dark Rye with Lemon, Capers and Onions

Serves Approximately 25 Guests
\$250.00 per Platter

International and Domestic Cheeses

A Variety of Cheese Including
Local Smoked Cheddar, Creamy Boursin, Goat Cheeses, Provolone and Gouda
Garnished with Fresh Fruit and Gourmet Assorted Crackers

Medium Platter
Serves Approximately 50 Guests
\$250.00

Large
Serves Approximately 100 Guests
\$450.00 per Platter

SPECIALTY ACTION & CARVING STATIONS

Sweet and Savory Potato Bar

Smashed Sweet and Savory Mashed Idaho Potatoes
with whipped butter, sour cream, brown sugar, golden raisins, spiced pecans, bacon bits
and shredded cheddar cheese
\$250 per 50 guests

A 20% taxable gratuity is added to all menu items

Stir-Fry Wok Style Vegetables

A Bountiful Selection of Fresh Local Vegetables [quick fired]
and Tossed in Our Own Ginger Wok Sauce
Served with Steamed Rice

Serves Approximately 50 Guests
\$300.00 per Station

Shrimp and Grits

Sautéed Shrimp with Bacon and Sweet Onions
Tossed in a Spicy Sausage Gumbo and Served Over Hominy Grit Cakes
Served with Sautéed Greens

Serves Approximately 50 Guests
\$450.00 per Station

Pasta Pasta

Tricolor Cheese Tortellini with Basil Cream Sauce and
Penne Pasta with Sundried Tomato and Bits of Mild Italian Sausage
Served with Parmesan Cheese, Cracked Pepper, Crushed Red Pepper,
and Italian Bread Sticks

Serves Approximately 50 Guests
\$400.00 per Station

Caesar Salad Station

Hand Cut Romaine Lettuce with Shaved Parmesan Cheese, Crunchy Croutons,
Tossed with a Parmesan Enhanced Caesar Dressing and Served in a Martini Glass
Serves Approximately 50 guests
\$250 per Station

A 20% taxable gratuity is added to all menu items

Roast Tenderloin of Beef

Served with Mini Rolls and Béarnaise Sauce

Serves Approximately 25 Guests
\$300.00 per Station

Roast Prime Rib of Beef

Served with Mini Rolls and Chipotle Barbeque Sauce

Serves Approximately 30 Guests
\$300.00 per Station

Carved Top Round of Beef

Served with Mini Rolls, Creamy Horseradish Sauce and Mayonnaise

Serves Approximately 60 Guests
\$300.00 per Station

Whole Roasted Turkey

Served with Mini Rolls, Cranberry Orange Relish, and Mayonnaise

Serves Approximately 50 Guests
\$300.00 per Station

Baked Honey Cured Ham

Served with Mini Rolls and Dijon Mustard

Serves Approximately 50 Guests
\$300.00 per Station

A 20% taxable gratuity is added to all menu items