

Local Fare - \$25.00 Single Entree, 2nd Entree this level, \$4.50

- BBQ** - Slow roasted pulled pork, Tennessee style, sauce on the side
- Brandied Peach Chicken** - Marinated in sweet brandy & brown sugar, with fresh Georgia peaches
- Pre Carved Pork Loin** - Marinated in a sweet ginger sauce and basted in TN Whiskey Sauce
- Pork Chops** - With roasted onions and peppers
- Tennessee Farmer's Chicken** - Sautéed with a white wine and root vegetable sauce
- Tuscan Chicken** - Grilled, with spinach, cherry tomatoes, mushrooms, sweet peppers & onions, and parma rosa sauce
- Lemon Pepper Chicken** - Grilled with rosemary, garlic, and olive oil, topped with lemon pepper cream sauce and garnished with grilled lemons
- Beef Tips** - Braised in red wine with onions & mushrooms, served over penne pasta or garlic smashed potatoes (counts as 1 side)
- Pot Roast** - Slow roasted with potatoes and carrots
- Lasagna** - Choice of beef, chicken or vegetarian (counts as 1 side)

CHEF'S FAVORITES - \$28.00 SINGLE ENTREE, 2ND ENTREE THIS LEVEL, \$5.25

- Asian Chicken** - Laced with a sweet & sour teriyaki sauce and topped with pineapple, sweet peppers, and onions
- Champagne Chicken** - Roasted with grapes & sweet peppers and smothered in a champagne cream sauce
- Chicken Korma** - Chunks of chicken in a garam masala spiced curry, served with basmati rice (counts as 1 side)
- Beef Brisket** - Applewood smoked, served with apple slaw & BBQ sauce
- Chef Carved Honey Cured Ham** - With cherries and pineapple glaze
- Chef Carved Turkey Breast** - Braised in a sweet bourbon Dijon sauce
- Chef Carved Pork Loin** - Choice of herb crusted or marinated in sweet ginger sauce and basted in TN Whiskey Sauce
- Chef Carved Beef, Steamship Round** - Cooked to your specifications, served with TN Whiskey Sauce and creamy horseradish

The Classics - \$30.00 Single Entree, 2nd Entree this level, \$5.75

- Chicken Dijonnaise** - Sautéed with mushrooms and artichoke hearts in a white wine Dijon sauce
- Chicken Marsala** - Lightly breaded and cooked with Marsala wine, portabella mushrooms, and sweet onions
- Chicken Cordon Bleu** - Breaded and stuffed with Black Forest ham and smoked Gouda, served with a light Chablis sauce
- Grilled Salmon Primavera** - Grilled to perfection and topped with root vegetables
- Beurre Blanc** - Grilled to perfection and topped with a buttery white wine sauce
- Chef Carved Pork Tenderloin** - Marinated, prepared with brandy & fruit salsa

The EPIC Experience - \$34.00 Single Entree, 2nd Entree this level, \$7.00

- Chef Carved Prime Rib** - Aged and slow roasted with tarragon & garlic rub. Served with TN Whiskey Sauce & creamy horseradish
- Grilled Rib Eye** - Grilled to perfection and served with TN Whiskey Sauce & creamy horseradish
- Chicken Oscar** - Pan seared and topped with asparagus, crabmeat and Hollandaise
- Lamb Chops** - Encrusted with Dijon mustard and bread crumbs
- Chef Carved Beef Tenderloin** - Slow roasted with tarragon & garlic rub. Served with TN Whiskey Sauce and creamy horseradish
- Filet Mignon** - Grilled to perfection, optionally stuffed with Gouda & portabella mushrooms and wrapped in bacon

(PRICING IS SUBJECT TO A VOLATILE MARKET AND MINOR ADJUSTMENTS MAY BE NECESSARY)

**BEEF OPTIONS ARE COOKED TO MEDIUM UNLESS OTHERWISE REQUESTED. WE ARE UNABLE TO INDIVIDUALLY SPECIFY STEAK TEMPERATURES PER GUEST. *WHILE DELICIOUS, CONSUMING RAW OR UNDERCOOKED MEAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

ENTREES INCLUDE SALAD, TWO SIDES (UNLESS OTHERWISE NOTED), ROLLS, SWEET & UNSWEET TEA, CHEF'S CHOICE DESSERTS OR CAKE CUTTING SERVICE AND ARE SET UP BUFFET STYLE. ADDITIONAL SIDE ITEM, \$4.00

*DISPOSABLE PLATES/CUPS/FLATWARE INCLUDED. ADD CHINA SERVICE FOR \$3.00 PER PERSON
\$1,250 MINIMUM PURCHASE FOR STAFFED EVENTS MON.-THURS., \$2,000 MINIMUM FRI. - SUN.*

❖10% GRATUITY WILL BE ADDED BASED ON THE FOOD & BEVERAGE TOTAL.



Salads

Garden Salad: Fresh mixed greens, ripe red tomatoes, English cucumbers, black olives, pickled pepperoncini, and cheddar cheese. Served with Buttermilk Ranch and Herbed Italian.

Caesar Salad: Romaine, homemade croutons, shaved Parmesan, tossed in a creamy Caesar dressing.

Fall Harvest Salad: Winter greens, red delicious and granny smith apples, candied walnuts, raisins, and fresh mozzarella cheese. Served with Cherry Balsamic Vinaigrette.

Strawberry Fields Salad: Arcadian blend greens, sliced strawberry hearts, slivered almonds, and feta cheese. Served with Strawberry Vinaigrette.

Vegetables

Vegetable Medley – seasonal vegetables sauteed to perfection in olive oil, garlic, and thyme

Vegetable Stir Fry – broccoli, bok choy, carrots, and onion sauteed with an Asian flare

Oven Roasted Vegetables – asparagus, yellow squash, sweet carrots, and broccoli florets

Roasted Balsamic Glazed Vegetables - Cherry tomatoes, squash, zucchini, and carrots w/a balsamic reduction

Green Beans – Southern Style, Almandine, Italian or Casserole

Candied Carrots with honey, butter and brown sugar

Squash Casserole – fresh yellow squash baked with sour cream and topped with bread crumbs

Fiesta Corn – buttered corn with green and red peppers, onions, and cilantro

Lima Beans with Sundried Tomatoes

Broccoli and Cheese – broccoli florets under an aged cheddar cheese cream sauce

Steamed Broccoli

Corn Souffle

Buttered Corn

Buttered Peas

Cole Slaw

Starches

Oven Roasted New Potatoes – seasoned with paprika, garlic, salt, pepper, and olive oil

Garlic Smashed Potatoes – red bliss potatoes mashed with sour cream, butter, and chives

Mashed Potatoes – Idaho potatoes creamed with butter and sour cream

Baked Potatoes served with sour cream, butter, chives, cheddar cheese, and bacon bits

Au Gratin Potatoes – choice of smoked gouda, cheddar or pepper jack cheeses

Sweet Potatoes served with butter, brown sugar, marshmallows, and cinnamon

Rosemary New Potatoes – oven roasted and seasoned with fresh herbs

Rice Pilaf – rice cooked in a root vegetable broth

Spanish Rice – sauteed with tomatoes, onions, and peppers

Mac and Cheese – choice of smoked gouda, cheddar, or pepper jack cheeses

Baked Beans – southern style with green peppers, onions, and a sweet tangy BBQ sauce

Red Beans and Rice – Louisiana style and slightly spicy

Hash Brown Casserole baked with onions, peppers and sharp cheddar cheese

Pasta Salad – steamed vegetables and tri-colored pasta tossed in an Italian dressing

Butter and Garlic Ziti Pasta

Fettuccini Alfredo – fettuccini noodles served in a garlic cream sauce

Potato Salad

Other options available on request. Additional side item, \$4.00.