



Menu

The Car Barn is Chattanooga's best all inclusive venue!

From birthdays to anniversaries held in Chattanooga, The Car Barn will treat you and your guests like royalty! The Car Barn is the best Chattanooga caterer! Unlike other Chattanooga banquet halls and Chattanooga banquet facilities, The Car Barn will have your guests talking about the event long after the party is over! The Car Barn offers extensive private catering menus – the best Chattanooga catering menus from the best Chattanooga caterer! From hors d'oeuvres to buffets, we are happy to customize menus as well! **No matter what you are celebrating, let Chattanooga's best venue handle it all!**

THE CAR BARN - A UNIQUE CHATTANOOGA VENUE!



Buffet Menus

LUNCH & DINNER

YOU ARE WELCOME TO CREATE YOUR OWN MENU OR MAKE CHANGES TO THESE MENUS AS THEY CAN BE CUSTOMIZED TO FIT YOUR NEEDS AND YOUR BUDGET.

Prices INCLUDE: buffet and beverage tables and linens, buffet décor and equipment, staff, all disposables, ice, cake-cutting service (if applicable), and clean up.

Prices DO NOT INCLUDE: the venue rental, tax or gratuity.

Fresh Spinach Salad with a Warm Bacon Vinaigrette
Smothered Chicken with Brie and Apples
Carving Station of Prime Rib OR
Sliced Beef Tenderloin with Horseradish Cream
Italian Pasta Station OR
Homemade Mashed Potato Bar with Toppings
Fire-Grilled Portobello Mushrooms
Assorted Dinner Breads with Butter
\$22 pp

Organic Greens, Crispy Onions, Bleu Cheese, Balsamic Vinaigrette
Sliced Prime Rib with Horseradish Cream
Jumbo Lump Crab Cakes with Remoulade
Creamy Scalloped Potatoes
Sautéed Ranch String Beans with Olive Oil and Sea Salt
Assorted Dinner Breads with Butter
\$22 pp

Chilled Assorted Marinated Vegetables
Chile Lime Salmon Filet
Sliced Beef Tenderloin with Horseradish Cream
Grilled Asparagus with Sea Salt
Garlic Roasted New Potatoes with Parsley
Assorted Dinner Breads with Butter
\$22 pp

Fresh Garden Salad with Ranch Dressing
Petite Filet of Beef
Citrus Grilled Shrimp Skewers
Baked Potatoes, Butter, Sour Cream, Cheese, Bacon, Scallions
Grilled Asparagus with Sea Salt
Assorted Dinner Breads with Butter
\$22 pp

Mixed Greens Salad, Vegetables, House Ranch Dressing
Peel and Eat Shrimp with Cocktail Sauce and Lemons
Jumbo Lump Crab Cakes with Remoulade
Homemade Fried Hushpuppies
Roasted New Potatoes with Parsley and Sea Salt
Fresh Corn on the Cob
Creamy Southern Cole Slaw
\$22 pp

Organic Greens, Raspberries, Walnuts, Balsamic Vinaigrette
Sirloin Steak Topped with Gorgonzola and Caramelized Onions
Sweet Balsamic Roasted Chicken
Sautéed Ranch String Beans with Olive Oil and Sea Salt
Penne Pasta Alfredo with Parsley
Assorted Dinner Breads with Butter
\$20 pp



Buffet Menus

LUNCH & DINNER

Southern Fried Chicken
Barbecue Pork Shoulder with Barbecue Glaze
Brown Sugar Baked Beans
Southern Potato Salad
Creamy Cole Slaw
Fresh Baked Rolls
\$17 pp

Spring Green Salad, Fresh Vegetables, Balsamic Vinaigrette
Herb Roasted Chicken Breasts
Sliced Beef Brisket with Brown Gravy
Homemade Mashed Potatoes
Southern Style Green Beans
Assorted Dinner Breads with Butter
\$17 pp

Green Salad, Dried Cranberries, Bacon, House Vinaigrette
Herb Roasted Turkey with Cranberry Chutney
Honey Vanilla Baked Ham
Red Ranch Potatoes
Broccoli Cheese Casserole
Assorted Dinner Breads with Butter
\$17 pp

Tortilla Chips with Homemade Salsa
Mexican Chicken Fajitas with Peppers and Onions
Ground Beef for Tacos with Hard and Soft Taco Shells
Cheddar Cheese, Lettuce, Tomatoes, Sour Cream
Refried Beans or Kettle Black Beans
Seasoned Spanish Rice with Tomatoes
\$17 pp

Organic Spring Greens with Herbed Vinaigrette
Grilled Chicken Breasts with Honey Habenero Pineapple Salsa
Sliced Lemon Pepper Pork Tenderloin
Cilantro Kettle Black Beans
Seasoned Confetti Rice
Sweet Hawaiian Bread
\$17 pp

Caesar Salad, Fresh Grated Parmesan, Croutons, Caesar Dressing
Breaded Chicken Parmesan with Mozzarella & Marinara Sauce
Homemade Beef Lasagna or Spaghetti with Meatballs
Seasoned Roasted Vegetables
Oven Baked Garlic Bread
\$17 pp

Country Style Meatloaf
Homemade Chicken Casserole
Whipped Mashed Potatoes
Southern Style Green Beans
Smoked Gouda Macaroni and Cheese
Fresh Baked Cornbread Muffins
\$17 pp

Grilled Hamburgers
All Beef Hot Dogs
Hamburger and Hot Dog Buns
Lettuce, Tomato, Mustard, Mayo, Pickles, Relish
Brown Sugar Baked Beans
Southern Potato Salad
Creamy Cole Slaw
\$16 pp

Buffalo or Barbecue Chicken Wings
Celery and Carrots with Bleu Cheese and Ranch
Shredded Smoked Beef Brisket Sandwiches
Italian Pasta Salad
Creamy Cole Slaw
Southern Potato Salad
\$16 pp

Smoked Chicken Salad Croissants
Roasted Turkey and Cheddar Sandwiches
Lettuce, Tomato, Mustard, Mayo, Relish Tray
Southern Potato Salad
Italian Pasta Salad
\$14 pp



Buffet Menus

FINGER FOODS

ELEGANT PARTY

Grilled Vegetable Platter with Fresh Sea Salt
Lobster and Seafood Puffs
Petite Beef Tenderloin Rolls with Horseradish Sauce
Domestic and International Cheeses with Crackers
Asian Ginger Chicken Satay
Gulf Shrimp Cocktail with Cocktail Sauce
Fresh Fruit Skewers in Wheat Grass with Vanilla Lime Dip
\$22 pp

MINGLE PARTY

Assorted Gourmet Finger Wraps
Grilled Corn, Shrimp, and Avocado Crostinis
Antipasto Display—Cured Meats, Cheeses, Olives, Peppers
Brazilian Chimmichurri Steak on a Garlic Crostini
Bacon Wrapped Scallops
Chicken and Vegetable Satay
\$22 pp

SOUTHERN HOSPITALITY

Smoked Chicken Salad Cucumber Cups
Goat Cheese Stuffed Peppadews with Balsamic Drizzle
Hushpuppy Cakes with Grilled Shrimp
Petite Fried Green Tomato BLT's
Southern Fried Chicken Sliders with Bleu Cheese Romaine Slaw
Southern Smoked Gouda Macaroni and Cheese Tartlets
\$22 pp

PUB STYLE PARTY

Mini Burger Sliders
Pigs in a Blanket
Chicken Wings or Fingers with Dipping Sauce
Sweet and Spicy Meatballs
Spinach and Artichoke Dip with Tortilla Chips
Potato Skins with Cheddar, Bacon, Chives
\$22 pp

CARVING STATION WITH HORS D'OEUVRES

Station of Sliced Beef Tenderloin, Horseradish Sauce, Fresh Rolls
Assorted Fresh Vegetables with Creamy Herb Dip
Domestic and International Cheeses with Crackers
Assorted Fresh Fruits with Vanilla Cream
Seasoned Chicken Satays
Gulf Shrimp Cocktail with Cocktail Sauce and Lemons
\$21 pp

MIXER PARTY

Thin Sliced Steak Bruschetta on Garlic Crostinis with Bleu Cheese
Cheese, Bacon and Chive Stuffed Grilled Zucchini Cups
Mexican Shrimp Cocktail with Cilantro
Smoked Chicken, Gouda, and Caramelized Onion Flatbread
Italian Tortellini Skewers with Tomatoes, Artichokes, and Olives
Goat Cheese, Fig and Honey Tartlets
\$21 pp

SUMMER FUN PARTY

Tuscan Tomato Bruschetta with Garlic Crostinis
Homemade Spinach and Artichoke Puffs
Chilled Asian Noodle Salad Shooters
Cheese and Herb Stuffed Mushroom Caps
Chipotle Chicken Tostadas with Guacamole
Buffalo, Barbecue, or Honey Ginger Chicken Wings
\$21 pp

LUAU BARBECUE

Jamaican Jerk Chicken Skewers
Petite Barbecue Pork Sliders with Creamy Cole Slaw
Roasted Vegetable and Herbed Cream Cheese Crostini
Fried Coconut Shrimp with Orange Marmalade Horseradish Sauce
Smoked Chicken and Caramelized Onion Tartlets
Barbecue Glazed Beef Satay
\$21 pp

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Buffet Menus

ADD-ONS FOR ANY MENU

China, Glassware, and Flatware - \$4 pp
Vintage MisMatched China - \$5 pp
Barware - \$2 pp
Linen Napkins - \$1.5 pp
Cake Tables - \$25
Cake and Cupcake Stands - \$35
Punch Fountains - \$50
PA System with Wired or Wireless Microphone - \$25
Projector and Screen - \$75
Podium - \$10
Easels - \$10
House DJ - \$699 (outside DJ fees are \$100)
First Bartender - \$299 Additional Bartenders - \$199

HORS D'OEUVRES:

Fresh Vegetables, Fruits, & Cheeses - \$4 pp
Hors d'Oeuvres - \$8 pp for 3 items
Tortilla Chips/Salsa or Nuts/Pretzels for the Bar - \$2 pp

CARVING STATIONS:

Roasted Turkey - \$4 pp
Pork Loin - \$4 pp
Honey Ham - \$4 pp
Beef Brisket - \$4 pp
Beef Tenderloin - \$6 pp
Prime Rib - \$6 pp

STATIONS:

Mashed Potato Bar with Toppings - \$4 pp
Italian Pasta Station - \$4 pp
Mexican Taco Bar - \$5 pp
Italian Bruschetta Bar - \$4 pp
American Burger Bar - \$5 pp

DESSERTS:

Assorted Petite Desserts - \$5 pp
Assorted Candy Bar - \$5 pp
Assorted Cookies and Brownies - \$2 pp
Assorted Mini Cupcakes and Cheesecakes - \$3 pp
Chocolate Fountains - \$4 pp (minimum charge \$399)
Full Size Dessert Bar - Choose 3:
Banana Pudding, Peach or Apple Cobbler,
Italian Tiramisu, Chocolate Cake, Carrot Cake,
Cheesecake, Key Lime Pie, S'mores Skillet Cake,
Strawberry Shortcake, Fruit Trifle - \$5 pp

BEVERAGES AND BAR:

Coffee Service - \$2 pp
Iced Tea or Lemonade or Punch or Soft Drinks - \$2 pp
Juices, Sodas, Tonic, Club Soda for Bar - \$2 pp
Beer and Wine Only for 3.5 hours - 10 pp
Beer, Wine and Liquor for 3.5 hours - 13 pp (call brands extra)

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Buffet Menus

BREAKFAST

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Muffins, and Bagels
Assorted Juices and Coffee
\$7 pp

TRADITIONAL BREAKFAST

Assorted Breakfast Pastries, Muffins, and Bagels
Scrambled Eggs
Bacon or Sausage
Buttermilk Biscuits
Assorted Juices and Coffee
\$10 pp

BREAKFAST BUFFET

Scrambled Eggs
Crisp Bacon or Sausage
Buttermilk Biscuits, Orange Marmalade
Buttermilk Pancakes or Waffles with Syrup
\$12 pp

BRUNCH BUFFET

Assorted Fresh Fruit Selections
Fluffy Scrambled Eggs
Southern Hashbrown Casserole
Buttermilk Biscuits, Orange Marmalade
Crisp Bacon Slices or Sausage
Assorted Breakfast Quiche
Smoked Salmon Spread with Bagels
Smoked Chicken Salad Croissants
Italian Penne Pasta Salad
Assorted Juices and Coffee
\$15 pp

BRUNCH STATIONS

Assorted Fresh Fruit Selection
Domestic and International Cheeses
Assorted Fresh Vegetables
Carving Station of Sliced Beef Tenderloin, Horseradish Cream
Buttermilk Biscuits, Orange Marmalade
Waffle Station, Syrup, Powdered Sugar, Fresh Berries
Southern Grits Station, Butter, Sugar, Petite Shrimp, Cheeses
Assorted Juices and Coffee
\$18 pp

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