

# CHATTANOOGA CONVENTION CENTER

## HORS D'OEUVRES

Effective July 1, 2019

### 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

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

A 20% taxable service charge is added to all menu items

## **HOT HORS D'OEUVRES**

Prices per 50 pieces

Vegetarian Spring Rolls	\$110
Spinach and Artichoke Dip with Veggie Chips	\$110
Boneless Buffalo Chicken Wings with Blue Cheese	\$125
Classic Chicken Tenders with Honey Mustard	\$125
Homestyle Barbeque Meatballs	\$125
Mini Chicken Quesadillas with Sour Cream and Salsa	\$125
Coconut Shrimp served with Sweet and Hot Pepper Jelly	\$125
Raspberry Baked Brie in Phyllo	\$125
Spinach and Cheese Spanakopita	\$125
Bacon Wrapped Scallops	\$135
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 per Platter

#### **Large Platter**

Serves Approximately 100 Guests     \$350.00 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 per Platter

#### **Large**

Serves Approximately 100 Guests     \$450.00 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 per Platter

#### **Large Platter**

Serves Approximately 100 Guests     \$350.00 per Platter

### **Mediterranean Display**

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

Serves Approximately 50 Guests     \$200 per Platter

### **Honey Baked Brie**

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

Serves Approximately 35 Guests     \$175.00 per Platter

### **Antipasto and Bruschetta Display**

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

Serves Approximately 50 Guests     \$250.00 per Platter

A 20% taxable service charge is added to all menu items

### **Filet of Smoked Salmon**

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

Served Approximately 25 Guests     \$250.00 per Platter

### **Dessert Presentations**

Mini Chocolate Mousse Cups  
Mini Strawberry Shortcakes  
Petite Cookies and Cream  
Key Lime Mousse Amuse  
Mini Cheesecake Slices  
Mini Pastries  
Raspberry and White Chocolate Torte  
Chocolate Fondue with Strawberries, Marshmallows and Rice Crispy Treats

\$350 per 50 Guests with a minimum of 100 Guests

## **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,  
Scallions and Shredded Cheddar Cheese  
Serves 50 Guests     \$250.00 per Station

### **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

A 20% taxable service charge is added to all menu items

### **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

Served 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

### **Roast Tenderloin of Beef**

Served with Mini Rolls and Béarnaise Sauce

Serves Approximately 25 Guests     \$300 per Station

### **Roast Prime Rib of Beef**

Served with Mini Rolls and Chipotle Barbeque Sauce

Serves Approximately 30 Guests     \$300 per Station

### **Carved Top Round of Beef**

Served with Mini Rolls, Creamy Horseradish Sauce and Mayonnaise

Serves Approximately 60 Guests     \$300 per Station

### **Whole Roasted Turkey**

Served with Mini Rolls, Cranberry Orange Relish, and Mayonnaise

Serves Approximately 50 Guests     \$300 per Station

### **Baked Honey Cured Ham**

Served with Mini Rolls and Dijon Mustard

Serves Approximately 50 Guests     \$300 per Station