

THE CHATTANOOGAN

Holiday Menu

2008

Making it Memorable



Awarded



2005

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Catering Holiday Menu 2008

We offer a three tiered price structure for all menus:

- Tier One: This includes dinner only
- Tier Two: This includes dinner & hors d' oeuvres
- Tier Three: This includes dinner, hors d' oeuvres & host bar for 1.5 hours

Plated Menus:

Salads: *One choice per group (included in price of entrée selections)*

Organic baby field greens, candied pecans, roasted butternut squash batons, dried cranberries, blue cheese vinaigrette

~or~

Harvest salad of baby field greens, baby spinach, toasted pine nuts, dried tart cherries, brie croutons, maple-white balsamic vinaigrette

Entrées: *Two selections per group limit*

Chicken Saltimbocca \$32/\$43/\$57

Grilled breast of chicken stuffed with imported parma ham, fresh Mozzarella cheese, pancetta-mushroom risotto and sage-garlic demi

Wine Harvest Chicken Breast \$31/\$42/\$56

Grilled airline chicken breast, crispy parmesan-herb polenta, chardonnay braised wild mushrooms, roasted elephant garlic demi glace

House Smoked Prime Rib of Beef \$45/\$57/\$71

House fruit wood smoked prime rib of beef, cabernet jus lie, fresh horseradish whipped potatoes, tiny green beans with roast shallots

Grilled Pork Chop \$36/\$48/\$62

Grilled thick cut pork chop, dried cranberry spaghetti squash, apple-pear chutney, whipped sweet potatoes

Grilled Sirloin of Beef \$38/\$50/\$64

Char broiled and served with herb whipped potatoes, roasted corn-crispy pancetta relish, wilted organic baby spinach

Pan Seared Salmon Filet \$35/\$47/\$61

Wild rice-grain salad, warm fennel-roasted pepper slaw, lemon butter sauce

Butternut Squash Ravioli \$31/\$42/\$56
Melted leeks, dried apricot cream, petite herb salad

Petit Filet & Shrimp Combo \$ 48/\$60/\$74
Herb whipped potatoes, sun dried tomato cream, asparagus and pesto shrimp

Petit Filet & Chicken Breast Combo \$44/\$56/\$70
Red pepper pesto orzo pasta, wilted organic baby spinach, oven roasted forest mushroom-cabernet sauce

Petit Filet & Salmon Combo \$46/\$58/\$72
Roasted shallot-herb risotto, fresh lump crab meat-tomato marmalade, tiny green beans in a red pepper butter

Dessert Selections: *One selection per group or alternate for an additional \$1 per person*

Chocolate Decandence Torte
flourless chocolate cake, strawberry sauce

Red Velvet Cake
Traditional chocolate red velvet cake, cream cheese icing

Chocolate Cake
Chocolate cake, chocolate mousse, chocolate ganache, respberry sauce

Kentucky Bourbon Pie
Kentucky bourbon custard with buttery pecans, bourbon vanilla sauce

Crème Brulee Cheesecake
Vanilla bean custard layered with cheesecake, caramel sauce

Cappuccino Cheesecake
Coffee cheesecake, cappuccino whipped cream, chocolate sauce

Pumpkin Cheesecake
Pumpkin cheesecake, cinnamon whipped cream, eggnog anglaise

Traditional Holiday Buffet

Tossed baby field greens, herb vinaigrette
Spinach salad, toasted pine nuts, dried cherries, maple vinaigrette
Cranberry grand mariner relish with peppermint
Orecchiette pasta, mushrooms, asparagus, arugula, peppers, broccoli, creamy garlic dressing
Market crudite baskets with herb ranch dip & pesto aioli
Greek anti pasta salad, artichokes, peppers, olives, salami, feta and pepperencini vinaigrette

Sliced natural turkey breast, herb-shitake mushroom gravy
Roast loin of pork, apple-pear chutney
Buttermilk whipped potatoes
Sautéed tiny green beans, shallots, garlic & roasted red pepper butter
Southern cornbread dressing, herbs, onions, celery & rich turkey stock

Brother John's yeast dinner rolls

Holiday Yule log & Gingerbread dessert buffet

Tier One: \$44

Tier Two: \$56

Tier Three: \$70

Add on action station: \$10 per person

House fruit wood smoked prime rib of beef, cabernet jus lie, fresh grated horseradish

Harvest Holiday Buffet

Tossed baby field greens, herb vinaigrette

Spinach salad, toasted pine nuts, dried cherries, maple vinaigrette

Cranberry grand marnier relish with peppermint

Orecchiette pasta, mushrooms, asparagus, arugula, peppers, broccoli, creamy garlic dressing

Market crudite baskets with herb ranch dip & pesto aioli

Greek anti pasta salad, artichokes, peppers, olives, salami, feta and pepperoncini vinaigrette

Farm house cheese display with parmesan baguettes, crackers & imported cured meats

Grilled chicken breast, roasted corn-pancetta relish, wilted spinach

Pan Seared salmon filets, warm fennel-roasted pepper slaw, lemon butter sauce

Butternut Squash Ravioli, apricot cream sauce, leeks, petite herb salad

Buttermilk whipped potatoes with fresh herbs

Sautéed tiny green beans, shallots, garlic & roasted red pepper butter

Brother John's yeast dinner rolls

Holiday Yule log & Gingerbread dessert buffet

Tier One: \$47

Tier Two: \$59

Tier Three: \$73

Add on action station: \$10 per person

House fruit wood smoked prime rib of beef, cabernet jus lie, fresh grated horseradish

Holiday Station Buffet

Mediterranean Station:

*Mushroom ravioli, roasted garlic cream, shaved Reggiano cheese
Grilled vegetable salad with rosemary-balsamic glaze
Garlic focaccia, Rustic Italian bread
Hand cut Caesar salad, classic Caesar dressing, croutons, grated Reggiano cheese*

Southwest Station:

*Grilled chicken and cheese quesadilla's, sour cream, pico de gallo
Smoked chicken and black bean burrito's, Chipotle crema
Chip station, tri color corn chips, pico de gallo, roasted tomato salsa, salsa verde
Chorizo cheese dip with roasted peppers and cilantro*

Southern Station:

*Shrimp and grits, chef manned station
Black tiger shrimp, in a citrus-pepper cream over white cheddar grits
House fruit wood smoked pulled pork bbq sliders, honey bourbon bbq glaze
Cornbread panzanella salad with pickled green tomatoes*

Asian Station:

*Thai Soba noodle salad with crisp vegetables, cilantro, spicy sesame vinaigrette
Peking Duck spring rolls, scallion-soy dipping sauce
Steamed and fried assorted dim sum
Holiday Yule log & Gingerbread dessert buffet*

Tier One:\$49

Tier Two:\$61

Tier Three: \$75

Add on action station: \$10 per person:

House fruit wood smoked prime rib of beef, cabernet jus lie, fresh grated horseradish