

**MeadowView Marriott
Conference Resort
& Convention Center
Catering Menus**





Table of Contents

• PLATED BREAKFAST	3
• BUFFET BREAKFAST	4
• BREAKFAST ENHANCEMENTS	5
• BREAKS	6-8
• LUNCH – PLATED	9-10
• LUNCH - SANDWICH SHOP	11
• LUNCH – BUFFET	12-13
• LUNCH – GRAB & GO	14
• PLATED DINNER	15-16
• DINNER BUFFET	17-18
• RECEPTION STARTERS	19
• DISPLAYS	20
• CHEF ATTENDED STATIONS	21
• DESSERT RECEPTION	22
• BEVERAGE OPTIONS	23
• BEVERAGE WINES	24

all plated breakfast include, chilled orange, apple and cranberry juices, iced tea, freshly brewed regular & decaffeinated coffee, and teavana premium tea service

PLATED BREAKFAST

Brioche French Toast	\$ 18
- sweet cream butter	
- warm syrup	
- sausage patties or smoky bacon	
- fresh diced fruit and berries	
Meadowview Sunrise	\$ 18
- scrambled eggs	
- bacon or sausage patties	
- breakfast potatoes	
- buttermilk biscuit or fresh muffin	
Tennessee Mountain Morning	\$ 19
- benton's country ham	
- scrambled eggs	
- leek & pepper potato cake	
- creamy sausage gravy	
- freshly baked buttermilk biscuit	
- fresh diced fruit and berries	
Healthy Start Egg White Scramble	\$ 19
- tomatoes	
- peppers	
- grilled onions	
- spinach	
- arugula	
- goat cheese	
- turkey sausage patties	
- fresh diced fruit and berries	

All prices are subject to 25% taxable service charge and applicable taxes.

Prices are subject to change.

gf = gluten-friendly

v= vegetarian

BREAKFAST BUFFET

<p>Deluxe Continental \$ 17</p> <ul style="list-style-type: none"> - sliced seasonal fruit, whole fruit & berries - assorted greek yogurts - freshly baked muffins, croissants & sweet pastries - chilled orange, apple and cranberry juices - seattle's best coffee, decaffeinated coffee & selection of teavana teas 		<p>Catawaba \$ 26</p> <ul style="list-style-type: none"> - egg white florentine frittata in pastry - turkey sausage - oatmeal w/ raisins, brown sugar, toasted pecans - assorted bagels, sweet cream butter, light cream cheese, peanut butter - house made granola w/ greek yogurt - whole fruit & berries - chilled orange, apple and cranberry juices - seattle's best coffee, decaffeinated coffee & selection of teavana teas
<p>Fit for You Continental \$ 18</p> <ul style="list-style-type: none"> - sliced seasonal fruit, whole fruit & berries - greek yogurt parfait w/ granola and fresh berry compote - hard-boiled eggs - oat bran muffins - chilled orange juice & V8 juice - seattle's best coffee, decaffeinated coffee & selection of teavana teas 		<p>The Daniel Boone \$ 29</p> <ul style="list-style-type: none"> - freshly baked muffins, croissants & sweet pastries - sliced seasonal fruit, whole fruit & berries - buttermilk biscuits & sausage gravy - scrambled eggs - bacon & sausage patties - seasoned breakfast potatoes - chilled orange, apple and cranberry juices - seattle's best coffee, decaffeinated coffee & selection of teavana teas
<p>Breakfast Basics \$ 24</p> <ul style="list-style-type: none"> - freshly baked muffins, croissants - whole fruit & berries - scrambled eggs - apple wood smoked bacon - chilled orange, apple and cranberry juices - seattle's best coffee, decaffeinated coffee & selection of teavana teas 		

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change. All buffets are served for a maximum 90 minutes.
 gf = gluten-friendly v= vegetarian

only available as an addition to enhance your breakfast buffet experience

BREAKFAST ENHANCEMENTS

\$6 per guest

- steel cut oatmeal w/ dried fruits & brown sugar
- slow cooked grits w/ cheddar cheese
- freshly baked buttermilk biscuits w/ sausage gravy
- buttermilk pancakes, sweet cream butter, maple syrup
- assorted cereals w/ skim & 2% milk
- ham, egg & cheese on a freshly baked buttermilk biscuit
- turkey sausage patty, egg & cheese on a croissant
- breakfast burrito w/ scrambled eggs, sausage, peppers, grilled onions, cheddar

\$9 per guest

- smoked salmon, cream cheese, red onion, capers, chopped egg, and assorted bagels
- assorted house-made fresh fruit smoothies: mango and fresh berry yogurt smoothies
- belgian waffles served w/ sweet cream butter and your choice of 3 toppings: strawberries, blueberries, walnuts, chocolate chips, maple syrup

\$11 Chef Attendant Stations (stations require one attendant per 50 guests, an attendant fee of \$100 per attendant will apply)

- omelets to order: onion, mushroom, diced tomato, ham, bacon, spinach & cheddar cheese
- sweet and savory grits: shredded cheddar cheese, smoked gouda, cinnamon sugar, sautéed vegetables, berries & honey

Breakfast A la Carte Food

- | | |
|--|----------------|
| - individual parfaits w/ almond granola, vanilla yogurt & seasonal berry compote | \$6 each |
| - freshly baked cinnamon buns, muffins, croissants, sweet cream butter, jams & fruit preserves | \$36 per dozen |
| - individual light, fruit & greek yogurts | \$4 each |
| - seasonal sliced fruit & fresh berries, yogurt dip | \$8 per guest |
| - assorted bagels, cream cheese, sweet cream butter, jams & fruit preserves | \$30 per dozen |
| - hard boiled eggs | \$12 per dozen |

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change. All buffets are served for a maximum 90 minutes.

gf = gluten-friendly v= vegetarian

**MORNING
BREAKS**

Beverage Breaks

Coffee & Tea

seattle's best regular & decaffeinated coffee and a selection of teavana teas

- 4-hour \$14/pp
- 8-hour \$22/pp

Premium

seattle's best regular & decaffeinated coffee and a selection of teavana teas, assorted
pepsi beverages and bottled water

- 4-hour \$18/pp
- 8-hour \$25/pp

A la Carte Beverage Breaks

- seattle's best regular & decaffeinated coffee \$54 per gallon
- cold brew coffee \$54 per gallon
- coffee enhancements: \$3/pp
 - vanilla, sugar free vanilla, caramel, sugar free caramel, hazelnut coffee syrups, cinnamon sprinkles
- teavana premium tea, lemon wedges, sugar, stirrers, honey & milk \$49 per gallon
- iced tea (to include sweet & unsweet) or lemonade \$33 per gallon
- orange, apple & cranberry juice \$33 per gallon

A la Carte Beverages

- individual bottles of orange, apple, and cranberry juice \$4 each
- starbucks frappuccino \$6 each
- flavored sparkling water \$4 each
- bottled water \$3 each
- assorted pepsi beverages \$4.5 each
- sports drink \$5 each
- 16 oz. rockstar energy drink \$6 each

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change.
gf = gluten-friendly v= vegetarian

Food Breaks

will be replenished for 45 minutes and are to be enjoyed for a total duration of 90 minutes

Happy Hour \$ 12 / p p

- soft pretzels & warm cheese dip
- tri-color chips & fresh salsa
- sweet 'n salty trail mix

Mediterranean Treat \$ 12 / p p

- roasted beet hummus
- herbed greek yogurt dip
- olive oil grilled pita
- crudité
- house cured olives

Candy Store \$ 14 / p p

- m&m's
- twix
- swedish fish
- malted milk balls
- tootsie rolls
- jelly beans
- goo goo clusters
- moon pies
- mixed nuts

Mind & Body \$ 15 / p p

- make-your-own trail mix
- energy bars
- fruit smoothie shooters
- gatorade

Milk & Cookie Break \$ 8 / p p

- fresh baked chocolate chip & sugar cookies
- bottles of fresh cold milk

Stay Healthy Break \$ 13 / p p

- crudité
- fresh fruit
- kind bars

Local Fromager (Cheesemaker) \$ 18 / p p

featuring seasonal cheese offerings from:

- sequatchie cove creamery
- noble springs dairy
- bonnie blue farm
- simonton's cheese
- sweetwater valley farm
- house pickled vegetables
- jams
- crackers

Cantina \$ 12 / p p

- tortilla chips
- salsa
- guacamole
- spicy sour cream dip
- black bean dip

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change.

gf = gluten-friendly v= vegetarian

A la Carte Food Breaks

whole fruit	\$2 ea
assorted candy bars	\$3 ea
assorted granola bars	\$28 per dozen
individual rice krispy treat bars	\$28 per dozen
house made brownies or lemon bars.	\$30 per dozen
freshly baked cookies	\$30 per dozen
individually packaged popcorn and chips	\$30 per dozen
clif and kind bars	\$32 per dozen
warm jumbo soft pretzels	\$33 per dozen
- served with honey mustard & yellow mustard	
make-your-own trail mix	\$8 per person
spicy snack mix	\$27 per pound
chocolate covered pecans	\$30 per pound

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change.

gf = gluten-friendly v= vegetarian

PLATED LUNCHES

all plated lunches include warm yeast rolls, sweet cream butter, iced tea, freshly brewed regular & decaffeinated coffee, and teavana premium tea service

LIGHT & FAST

Grilled Chicken Caesar Salad

\$25/pp

- romaine hearts
- caesar dressing
- shaved parmesan cheese
- garlic croutons

Asian Green Salad

\$17/pp

- mixed greens
- mandarin orange
- shaved carrots
- shaved celery
- soy nuts
- sesame dressing

- add marinated grilled chicken breast \$7
- add jumbo shrimp (5) \$9
- add grilled salmon \$11

Greek Salad w/ Grilled Salmon

\$28/pp

- grilled salmon
- mixed greens
- feta cheese
- red onion
- diced cucumber
- fresh tomatoes
- greek vinaigrette

Pulled BBQ Chicken Chopped Salad

\$25/pp

- chopped crisp lettuce
- tomatoes
- benton's smoked country ham
- carrots
- cucumbers
- cheddar
- bbq ranch

add a dessert for \$5: new york style cheesecake or chocolate bundt cake

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change.
gf = gluten-friendly v= vegetarian

THREE COURSE LUNCH

choose one starter and one dessert to accompany your entrée

Starters

- Meadowview Salad
- iceberg and romaine blend
 - grape tomatoes
 - shredded carrots
 - cucumbers
 - croutons
 - ranch dressing & balsamic vinaigrette
- Caesar Salad
- crisp romaine hearts
 - caesar dressing
 - shaved parmesan cheese
 - croutons
- Tennessee Crunch
- crunchy greens blend
 - quinoa oat granola
 - blueberries
 - feta cheese
 - ranch & red wine vinaigrette

Desserts

- cheesecake, seasonal purée, fresh berries
- chocolate cake, strawberry compote, vanilla whipped cream
- carrot cake w/ cream cheese icing, candied pecans, caramel sauce

Entrées

- Grilled NY Strip Steak \$ 40
- smoky onion compote
 - tennessee whiskey butter
 - red bliss mashed potatoes
 - sautéed seasonal vegetables
- Grilled Chicken Breast \$ 31
- roasted fennel
 - roasted potato and arugula hash
 - turmeric jus
- Chicken Marsala \$ 32
- grilled mushrooms
 - garlic mashed potatoes
 - seasonal vegetables
- BBQ Glazed Salmon \$ 37
- mashed potatoes
 - seasonal vegetable
- Pork Tenderloin \$ 35
- roasted apple compote
 - chili mascarpone grits
 - seasonal vegetables
- Grilled Tofu Vegetable Skewers \$ 27
- house curry sauce
 - jasmine rice
 - blistered tomato

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change.
gf = gluten-friendly v= vegetarian

LUNCH - SANDWICH SHOP

all plated sandwich lunches include kettle potato chips, iced tea, freshly brewed regular & decaffeinated coffee, and teavana premium tea service

Warm

- Smokey Beef / Ciabatta \$22
- roast beef
 - roasted garlic mayo
 - smoked gouda
 - roasted red peppers
 - caramelized onions
 - dill pickle

- Mediterranean Mixto / Baguette \$18
- balsamic grilled vegetables
 - feta
 - hummus spread

- California Turkey / Focaccia \$20
- oven roasted turkey
 - arugula
 - garden tomatoes
 - guacamole
 - goat cheese

- Chopped Pork / Brioche \$19
- hickory bbq sauce
 - pimento cheese
 - chow chow

Cold

- Roast Turkey / Focaccia \$20
- thin sliced roast turkey
 - brie
 - frisse
 - applewood smoked bacon
 - tomato

- Grilled Chicken / Garlic-herb Tortilla \$20
- boursin cheese
 - arugula
 - roasted red pepper
 - asparagus

- Roast Beef / Baguette \$21
- frisse
 - boursin spread
 - pickled red onion

- Roasted Portobello / Whole Wheat Roll \$18
- herb marinated portobello
 - roasted peppers
 - grilled red onion
 - arugula aioli
 - goat cheese
 - tomatoes

- Ham & Jam / Ciabatta \$19
- shaved ham
 - creamy brie
 - arugula
 - grilled red onion
 - brown mustard
 - raspberry jam

add a dessert for \$5: new york style cheesecake or chocolate decadence

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change.

gf = gluten-friendly v= vegetarian

CHEF – CREATED THEMED LUNCH BUFFETS

all buffet lunches include warm yeast rolls, sweet cream butter, iced tea, freshly brewed regular & decaffeinated coffee, and teavana premium tea service

Bays Mountain Buffet \$ 30

- chef-crafted soup (gf upon request)
- tossed garden salad, ranch dressing, balsamic vinaigrette
- coleslaw
- broccoli salad
- a variety of fresh sliced breads and mini brioche buns
- thin sliced virginia baked ham, roast beef, roasted turkey breast and salami
- sliced cheddar, swiss, and provolone cheeses
- green leaf lettuce, tomatoes and shaved onions, dijon mustard, mayonnaise, creamy horseradish sauce
- kettle potato chips
- dill pickles
- chef's selection of cookies and brownies

The Sullivan Buffet \$ 30

- grilled hamburgers
- choice of: grilled hot dogs or italian sausage
- sliced american, cheddar, and swiss cheeses
- pickles, onions, lettuce, tomatoes and condiments
- burger and hot dog buns
- cole slaw & potato salad
- seasonal fruit salad, assortment of cookies & brownies
- add grilled chicken for an additional charge of \$2.00 per person

Hawkins Salad Buffet \$ 32

- greens
- crunchy greens mix, romaine leaves, radicchio & baby spinach mix vegetables
- sliced red onion, cucumbers, peppers, julienne carrots, broccoli florets, roasted mushrooms, grilled corn, and sun dried tomatoes
- proteins
- grilled beef flank steak, grilled chicken breast
- cheeses
- cheddar, parmesan, feta, and blue cheese
- dressings
- lemon-herb vinaigrette, fat free raspberry, lite buttermilk ranch, lite
- roasted garlic
- desserts
- seasonal fruit salad, lemon bars, assorted cookies
- add chef-crafted soup (gf/vegetarian upon request) \$3

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change. All buffets are served for a maximum 90 minutes.
gf = gluten-friendly v= vegetarian

THEMED BUFFETSContinued

- Tennessee BBQ Buffet** \$ 38
- tossed garden salad, ranch dressing, vidalia onion dressing gf
 - coleslaw gf
 - bbq red bliss potato & bacon salad gf
 - honey bbq chicken breast gf
 - bbq chopped pork, mini brioche bun
 - baked macaroni & cheese
 - southern style green beans gf
 - baked beans
 - assortment of desserts

- Rustic Italian** \$ 35
- minestrone soup
 - toasted garlic bread
 - classic caesar salad
 - caprese salad (fresh mozzarella and tomato) gf
 - chicken marsala
 - rigatoni & italian sausage bolognese, roasted peppers, parmigiano cheese
 - baked penne marinara v
 - oven-roasted balsamic vegetables gf, v
 - tiramisu and cannoli

- Southwestern Buffet** \$ 36
- tortilla soup
 - southwest salad, romaine, roasted corn, queso fresco, diced tomato, red onion, crisp tortilla strips, chipotle lime vinaigrette & ranch
 - roasted corn and black bean salad
 - grilled chicken and steak fajitas, seasoned ground beef
 - presented with lettuce, jalapenos, cheddar cheese, sour cream, guacamole, and mild salsa
 - cilantro tomato rice
 - steamed flour tortillas and crisp corn tortillas
 - cinnamon sugar churros, tres leches w/ lime

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change. All buffets are served for a maximum 90 minutes.
gf = gluten-friendly v= vegetarian

GRAB & GO LUNCH \$25

all grab & go lunches include:

choice of sandwich, pasta salad, whole seasonal fruit, potato chips, cookies, utensil kits, condiments, pepsi soft drink or bottled water
up to 3 different sandwich selections per group

select from the following sandwich selections:

Turkey BLT Croissant

- cheddar cheese
- smoky bacon
- lettuce
- tomato

Roasted Portobello

- red pepper
- zucchini
- squash
- asparagus
- feta
- spinach
- hummus spread
- whole wheat flour tortilla

Chicken Salad Croissant

- grilled chicken
- raisins
- pecans
- mayo

Virginia Baked Ham

- swiss cheese
- lettuce
- tomato
- whole grain mustard-mayonnaise
- kaiser bun

Shaved Roast Beef

- cheddar
- kaiser bun
- lettuce
- tomato
- shaved red onion
- creamy horseradish

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change.
gf = gluten-friendly v= vegetarian

PLATED THREE COURSE DINNER

all plated entrees include warm yeast rolls, sweet cream butter, iced tea, freshly brewed regular & decaffeinated coffee, and teavana premium tea service

Salad

select one

Meadowview Salad

- iceberg and romaine blend
- grape tomatoes
- shredded carrots
- cucumbers
- croutons
- ranch dressing & balsamic vinaigrette

Spinach & Berry salad

- baby spinach
- sliced strawberries
- blackberries
- mandarin oranges
- feta cheese
- spicy roasted pecans
- balsamic vinaigrette & ranch

Caesar

- crisp romaine hearts
- caesar dressing
- parmesan cheese
- croutons

Tennessee Crunch

- crunchy greens blend
- quinoa oat granola
- blueberries
- feta cheese
- ranch & red wine vinaigrette

Entrée

select one

Chicken

- crispy chicken, garlic tabasco mashed potatoes, southern tomato gravy \$41
- pecan crusted chicken, truffle mashed potatoes, roasted chicken jus lie \$41
- papricot chicken, white chocolate mashed potatoes, apricot jam \$42

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change.

gf = gluten-friendly v= vegetarian

Entrées...continued

B e e f / P o r k / L a m b

- dry brined beef short rib, blackberry cabernet reduction, sweet corn polenta \$49
- grilled filet mignon, mushroom asparagus farro, tennessee whiskey butter, red onion marmalade \$62
- 8oz boneless pork chop, sweet potato hash creamed spinach, whiskey glaze \$42
- 12oz ny strip loin, cauliflower boursin mash, caramelized onion butter \$57
- rosemary-oat crusted lamb loin, gruyere & leek gâteau, blueberry merlot reduction \$63

S e a f o o d

- grilled atlantic swordfish, red pepper & grilled jalapeño mash, broccoli, pineapple relish \$47
- roasted filet of salmon, valencia style rice, green beans almondine, zesty citrus butter \$46

D u o s (s e r v e d w i t h c h e f s s e a s o n a l s i d e s & s a u c e s)

- medallion of beef tenderloin & shrimp scampi \$69
- sautéed chicken breast & garlic shrimp \$60
- jumbo lump crab cake & medallion of beef tenderloin \$70
- petite sirloin & marinated grilled chicken breast \$58

V e g e t a r i a n

- creamy dill bowtie primavera \$41
- stuffed eggplant, portobello mushroom, raisins, sundried tomatoes, onion, jasmine rice, harissa aioli \$41

D e s s e r t

select one

- chocolate decadence cake, chocolate sauce, vanilla whipped cream
- bourbon pecan pie w/ cinnamon whipped cream, caramel
- deep dish caramel lovers apple pie, cinnamon whipped cream
- flourless chocolate torte, mixed berry compote, vanilla whipped cream
- cheesecake with seasonal purée & fresh berries
- carrot cake, cream cheese icing & candied pecans

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change.
gf = gluten-friendly v= vegetarian

CHEF CRAFTED DINNER BUFFET

- The Basics Buffet \$ 40
- chef's seasonal salad
 - seared herb chicken with lemon-chardonnay cream sauce
 - london broil
 - green bean almondine
 - mashed potatoes
 - assortment of desserts

- The Game Day Buffet \$ 40
- grilled hamburgers
 - grilled all beef hot dogs
 - italian sausage w/ onions and peppers
 - marinated grilled chicken breast
 - sliced american, cheddar, and swiss cheeses
 - pickles, onions, lettuce, tomatoes, and condiments
 - burger and hot dog buns
 - cole slaw and potato salad
 - seasonal fruit salad, assortment of cookies & brownies

- The Holston Buffet \$ 47
- chef's choice of soup
 - organic field greens with assorted dressings
 - classic caesar salad
 - grilled flank steak with caramelized onions and red wine sauce
 - herb breast of chicken with red pepper almond sauce
 - pan roasted salmon with lemon dill beurre blanc
 - buttermilk mashed potatoes
 - seasonal vegetables
 - assortment of desserts

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change. All buffets are served for a maximum 90 minutes.
gf = gluten-friendly v= vegetarian

A Taste of the South \$ 50

- homemade cornbread and buttermilk biscuits
- southern potato salad
- roasted apple & pecan salad w/ arugula, radicchio, blue cheese, dill buttermilk dressing
- coleslaw gf
- blackened north carolina catfish, lemon butter gf
- southern-fried chicken
- cajun rubbed pork loin, creole sauce
- braised collard greens gf
- macaroni and cheese
- hoppin' john
- southern-style green beans with bacon gf
- assortment of desserts

Downtown Kingsport Buffet \$ 50

- crunchy greens blend salad, quinoa oat granola, blueberries, feta cheese, ranch and red wine vinaigrette
- local stout braised beef short rib w/ deep roasted mushrooms & grainy mustard cream
- rosemary scented boneless pork chops w/ brown sugar peach glaze
- grilled pecan chicken, honey bourbon glaze
- buttermilk mashed potatoes
- stewed rice w/ green tomatoes and raisins
- roasted broccoli w/ garlic & red pepper flakes
- grilled fennel & carrots
- assortment of desserts

Regional BBQ Buffet \$ 47

- tossed garden salad, ranch dressing, vidalia onion dressing gf
- coleslaw gf
- bbq red bliss potato and bacon salad gf
- grilled chicken breast gf
- smoky pulled pork, mini brioche bun
- smoked baby back ribs
- texas brisket
- honey bbq, carolina bbq tomato based bbq sauces
- baked macaroni and cheese
- southern style green beans gf
- baked beans
- assortment of desserts

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change. All buffets are served for a maximum 90 minutes.
gf = gluten-friendly v= vegetarian

RECEPTION

Hot Hors d Oeuvres (priced per piece, minimum order of 25 pcs)

- korean bbq glazed meatball \$3
- vegetable spring rolls w/ mango chipotle sauce v \$3
- spanakopita, spinach& feta wrapped in phyllo dough v \$3
- brie and raspberry in pastry \$3.5
- andouille sausage en crouete \$4
- mini beef wellington \$4
- grilled chicken kabob w/ peach bourbon glaze \$4
- teriyaki beef brochette \$4
- bacon-wrapped scallops g \$4.5
- tasting of shrimp & grits, smoky tomato sauce \$4.5

Cold Hors d Oeuvres (priced per piece, minimum order of 25 pcs)

- sweet pea pesto, crispy toast w/ roasted tomato, tarragon & feta \$2.5
- caprese crostini, oven roasted tomato, basil pesto, fresh mozzarella \$3
- fresh mozzarella in prosciutto, olive oil, black pepper grisni \$3.5
- fruit skewers w/ white chocolate mascarpone dip gf, v \$4
- anti-pasta tomato-basil mozzarella skewer gf, v \$4
- shrimp cocktail gf \$4.5

butler pass fee of
\$25 per server for
2 hours of service.

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change.
gf = gluten-friendly v= vegetarian

RECEPTION / Display

priced per person

Crudité Display \$ 10

mini garden of fresh vegetables

- carrots
- asparagus
- cucumber
- celery
- broccoli
- peppers
- ranch dip & smoky hummus

Display of Sliced Fresh Fruit \$ 10

- pineapple
- honey dew
- cantaloupe
- strawberries
- seasonal berries
- served with vanilla greek yogurt and chocolate dipping sauce

Dips Station \$ 14

- red pepper hummus
- southwestern black bean dip
- guacamole
- house salsa
- spinach dip
- warm cheddar dip
- served with grilled pita, tortilla chips & baguette slices

Antipasto Display \$ 16

- assorted italian meats
- cheeses
- grilled marinated vegetables
- crusty breads
- roasted & pickled vegetables
- mustards & crackers

Artisan Cheese Display \$ 15

- assortment of local artisan cheeses
- house pimento cheese
- spiced pecans
- assorted crackers
- jams/mustards/local honey
- fresh berries
- grapes
- pickled okra

Meadowview Nacho Bar \$ 16

- corn tortilla chips
- chili con carne
- warm pepper jack queso
- pulled pork
- pulled chicken
- jalapeños, salsa, sour cream, guacamole, scallions

Sliders Anyone \$ 22

- bbq pulled pork sliders, pimento cheese
- mini angus burgers, cheddar, 1000 island
- buffalo fried chicken, blue cheese dip

add crab cake sliders, remoulade \$4

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change.
gf = gluten-friendly v= vegetarian

CHEF-ATTENDED ACTION STATIONS

all dinner stations require one attendant per 75 guests, an attendant fee of \$100 per attendant will apply

FASHIONED FOR YOU

Pasta Station	\$ 19
- cheese tortellini & penne pasta	
- creamy alfredo	
- tomato basil marinara	
- italian sausage & chicken breast	
- artichoke hearts, roasted tomatoes, asparagus, spinach, zucchini	
- shredded parmesan cheese	
- garlic bread	
Shrimp & Grits	\$ 15
- sautéed jumbo shrimp	
- stone-ground pepper jack cheese grits	
- crispy benton's bacon	
- scallions	
- tomato butter hot sauce	
Grilled Cheese & Tomato Soup Bar	\$ 13
- classic grilled american cheese	
- grilled cheddar & tomato	
- grilled ham and swiss	
- creamy tomato soup	
- dill pickles	
- house-fried potato chips	

CARVING STATIONS

Turkey Breast	\$ 3 4 0	(approximately 25–30 guests)
- mini brioche buns		
- herb mayo		
- dijon mustard		
- cranberry relish		
Honey-Glazed Ham	\$ 3 7 5	(approximately 60–75 guests)
- mini brioche buns		
- herb mayo		
- grainy dijon mustard		
- bacon apple pecan relish		
Roast Top Round of Beef	\$ 4 0 0	(approximately 70–80 guests)
- mini brioche buns		
- herb mayo		
- grainy dijon mustard		
- creamy horseradish		
Roasted Pork Loin	\$ 2 9 0	(approximately 35–45 guests)
- mini brioche buns		
- herb mayo		
- dijon mustard		
- blackberry bbq sauce		
Prime Rib of Beef	\$ 4 6 5	(approximately 35–45 guests)
- mini brioche buns		
- herb mayo		
- grainy dijon mustard		
- creamy horseradish		
- rosemary jus lie		
Beef Tenderloin	\$ 4 2 5	(approximately 20–25 guests)
- mini brioche buns		
- herb mayo		
- creamy horseradish		
- truffle jus lie		

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change.

gf = gluten-friendly v= vegetarian

DESSERT RECEPTION

Candy Store \$14/pp

- m&m's
- twix
- swedish fish
- malted milk balls
- tootsie rolls
- jelly beans
- goo goo clusters
- moon pies
- mixed nuts

Cookies & Brownies Bar \$13/pp

- chocolate fudge brownies
- lemon bars
- chocolate chip cookies
- vanilla sugar cookie
- oatmeal raisin cookies
- white chocolate macadamia nut cookies

A la Carte Desserts (priced per piece, minimum order of 25pcs)

- petite apple pie \$3
- petite pecan pie \$3
- strawberry short cake cups \$3
- carrot cake w/ toasted pecans & caramel \$3
- petite blueberry pie \$3
- tiramisu \$3
- mini cannoli \$2
- tres leches w/ lime \$3

- warm chocolate chunk bread pudding w/ vanilla cream \$4
- bourbon-glazed bread pudding, bourbon crème sauce \$4

Petite Four & Macaron Bar \$18/pp

- chocolate: layers of sponge cake, filled with dark chocolate ganache, dipped in semisweet couverture
- passion fruit: layers of passion fruit ganache and sponge cake dipped in a white couverture tinted yellow
- hazelnut: a milk couverture enrobes alternating layers of sponge cake and hazelnut ganache
- raspberry: a classic flavor combination of sponge cake filled with raspberry ganache, dipped in white couverture
- french macron delicacies in chocolate, lemon, raspberry, coffee, pistachio and vanilla

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change.

gf = gluten-friendly v= vegetarian

BEVERAGE OPTIONS

CASH BAR

priced per drink

- well liquor \$7
- call liquor \$9
- premium liquor \$14
- house wine \$8
- domestic beer \$5
- premium beer \$6
- regional/craft beer \$7
- soft drinks / water \$4

inclusive of tax and service charge

HOST BAR

priced per drink

- well liquor \$6
- call liquor \$8
- premium liquor \$13
- house wine \$7
- domestic beer \$4
- premium beer \$5
- regional/craft beer \$6
- soft drinks / water \$3

inclusive of taxes; not inclusive of service charge

BARTENDER FEES

One bartender recommended per 100 guests. \$150 for a 4-hour period. \$30 for each additional hour.

HOUSE WINES

magnolia grove by chateau st. jean

- chardonnay
- pinot grigio
- cabernet sauvignon
- merlot
- rosé
- beringer white zinfandel

PREMIUM BEER

- blue moon belgian white
- samuel adams boston lager
- amstel light
- yuengling
- corona extra
- heineken
- Heineken 0.0 (non-alcoholic)

DOMESTIC BEER

- budweiser
- bud light
- coors light
- miller lite
- michelob

REGIONAL/CRAFT BEER

- cider, some type
- wolf hills brewing
- yee haw brewing co., johnson city, tn

WELL LIQUOR

- smirnoff vodka
- cruzan aged light rum
- beefeater gin
- dewar's white label scotch
- jim beam white label bourbon
- canadian club whisky,
- jose cuervo tradicional silver tequila
- courvoisier vs

CALL LIQUOR

- absolut vodka
- bacardi superior rum
- captain morgan original spiced rum
- tanqueray gin
- dewar's white label scotch
- jack daniel's whiskey
- maker's mark bourbon whiskey
- don julio blanco
- courvoisier vs

PREMIUM LIQUOR

- grey goose vodka
- bacardi superior rum
- bombay sapphire gin
- johnnie walker black scotch
- knob creek bourbon
- crown royal whisky
- patrón silver tequila
- hennessy privilege vsop

All prices are subject to 25% taxable service charge and applicable taxes. Prices are subject to change.

ENHANCED HOST BAR WINE LIST

inclusive of taxes; not inclusive of service charge

select from the list below to enhance your host bar package or tableside wine service

WINE LIST

Champagne

freixenet blanc de blancs brut, spain

\$32 by the bottle only

lamarca, extra dry, prosecco, veneto, italy

\$47 by the bottle only

Blush Wine

beringer vineyards white zinfandel, california

\$7.50 / \$32

magnolia grove by chateau st. jean, rose, california

\$7.50 / \$32

White Wines

light intensity to full intensity

magnolia grove by chateau st. jean, pinot grigio, california casa \$7.50 / \$32

smith, pinot grigio, "vino," ancient lakes, washington

\$13 / \$53

chateau ste. michelle, riesling, columbia valley, washington

\$10.50 / \$43

sea pearl, sauvignon blanc, marlborough, new zealand

\$43 by the bottle only

brancott sauvignon blanc, marlborough, new zealand

\$43 by the bottle only

magnolia grove by chateau st. jean, chardonnay, california, usa

\$7.50 / \$32

j. lohr estates, chardonnay, "riverstone," arroyo seco,

\$70 by the bottle only

monterey, california, usa

meiomi, chardonnay, monterey, sonoma, santa barbara, california, usa

\$48 by the bottle only

Red Wines

light intensity to full intensity

line 39, pinot noir, california, usa erath. pinot noir, oregon, usa

\$10.50 / \$43

magnolia grove by chateau st. jean, merlot, california

\$7.50 / \$32

j. lohr estates, merlot, "los osos," paso robles, california, usa

\$65 by the bottle only

alamos malbec, mendoza, argentina

\$50 by the bottle only

magnolia grove by chateau st. jean, cabernet sauvignon, california

\$7.50 / \$32

avalon, cabernet sauvignon, california, usa

\$43 by the bottle only

estancia, cabernet sauvignon, monterey, california, usa

\$50 by the bottle only

All prices are subject to 25% taxable service charge and applicable taxes.

Prices are subject to change.

HOST BAR CORDIALS

inclusive of taxes; not inclusive of service charge

\$9 per drink

- grand marnier

- kahlúa

- baileys irish cream

- disaronno amaretto

- courvoisier vs,

- drambuie

- b&b

- frangelico

GENERAL EVENT INFORMATION

TAXES AND SERVICE CHARGES

a customary 25% taxable service charge will be added to all event items.

all charges are subject to applicable TN taxes.

to qualify for tax exemption, the organization must provide a valid TN tax exemption certificate in advance of arrival

FOOD AND BEVERAGE

guarantees are due to your event planner 96 business hours in advance. if not given, the estimated number of attendance will default as the guarantee.

all food and beverage must be prepared by the hotel.

EQUIPMENT/SPACE REQUIREMENTS/ICE:

we ask that you bring all of the carts, equipment, bowls, coolers, and display items that you need, we may not be able to loan these items to you

please arrange for ice in advance of your arrival.

the kitchen is not available for any prep work or oven use.

if any of this is needed, please notify the event planner for the group as soon as possible.

GENERAL FEES

all breakfast action stations require one attendant per 50 guests, an attendant fee of \$100 per attendant will apply

all lunch & dinner action stations require one attendant per 75 guests, an attendant fee of \$100 per attendant will apply

\$250 set up fee will be assessed for day of changes to room sets and setups that were not contracted prior to the start of the event dates