Banquet Menus 2019
Continental Breakfast
Breakfast Buffets
Catering Menus

Continental Breakfast

**Chattanooga Continental**
- Fresh Orange & Apple Juice
- Freshly Cut Seasonal Fruit
- Assorted Bagels with Cream Cheese
- Assorted Danish and Muffins
  - Butter, Jams & Jellies
- Freshly Brewed Coffee
  - (Regular & Decaffeinated)
- Mighty Leaf Assorted Hot Teas
  - $14 | Person

**Chattanooga Deluxe Continental**
- Fresh Orange & Apple Juice
- Freshly Cut Seasonal Fruit
- Pain au Chocolate, Banana Walnut Bread, Blueberry Muffins
- Butter, Jams & Jellies
- Individual Yogurt with Granola & Fresh Berries
- Maple Cinnamon Oatmeal
- Breakfast Biscuit | Sausage, Egg & Cheddar
- Freshly Brewed Coffee
  - (Regular & Decaffeinated)
- Mighty Leaf Assorted Hot Teas
  - $18 | Person

**Beverage Enhancements**
- Acqua Panna Natural Spring Water | $5 Each
- San Pellegrino Sparkling Water | $5 Each
- Recover 180 Assorted Hydration Beverage | $5 Each
- Coca-Cola Soft Drinks | $3 Each
  - Regular & Diet

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Continental Breakfasts Require a Minimum of 25 Guests and Are Available for a 90 Minute Period

$3 Surcharge Per Person Will Be Applied if Minimum is Not Met

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
**Homestyle Breakfast**
- Fresh Orange & Apple Juice
- Freshly Cut Seasonal Fruit
- Selection of Freshly Baked Pastries & Muffins
- Butter, Jams & Jellies
- Individual Yogurt with Granola and Fresh Berries
- Creamy Grits with Cheddar
- Smoked Bacon, Sage Sausage
- Scrambled Eggs
- Hashbrown Casserole
- Freshly Brewed Coffee
  (Regular & Decaffeinated)
- Mighty Leaf Assorted Hot Teas
  $20 | Person

**Southside Breakfast**
- Fresh Orange & Apple Juice
- Freshly Cut Seasonal Fruit
- Apple Turnovers, Orange Cranberry Muffins, Sticky Buns
- Butter, Jams & Jellies
- Individual Yogurt with Granola & Fresh Berries
- Poached Egg and Country Ham Benedict with Hollandaise
- Buttermilk Biscuits and Sausage Gravy
- Smoked Bacon
- Thick Cut Cinnamon French Toast with Maple Syrup
- Freshly Brewed Coffee
  (Regular & Decaffeinated)
- Mighty Leaf Assorted Hot Teas
  $22 | Person

**Chattanoogaan Spa Breakfast**
- Fresh Orange & Apple Juice
- Freshly Cut Seasonal Fruit
- Carrot Raisin, Banana Nut and Blueberry Muffins
- Butter, Jams & Jellies
- Greek Yogurt with Granola & Fresh Berries
- Cinnamon Raisin Steel Cut Oats
- Whole Wheat Pancakes with Blueberry Syrup
- Poached Eggs on Asparagus and Sweet Potato Hash
- Spinach and Mushroom Frittata
- Chicken Apple Sausage
- Potato Lyonnaise
- Freshly Brewed Coffee
  (Regular & Decaffeinated)
- Mighty Leaf Assorted Hot Teas
  $24 | Person

**Beverage Enhancements**
- Acqua Panna Natural Spring Water | $5 Each
- San Pellegrino Sparkling Water | $5 Each
- Recover 180 Assorted Hydration Beverage | $5 Each
- Coca-Cola Soft Drinks | $3 Each
- Regular & Diet

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax
Breakfast Buffets Require a Minimum of 30 Guests and Are Available for a 2 Hour Period
$5 Surcharge Per Person Will Be Applied if Minimum is Not Met

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
Catering Menus

Breakfast Buffet Enhancements

Belgian Waffles
*Chef Required
(Groups of 30 Guests or Less)
Assorted Toppings to Include: Maple Syrup, Nutella, Whipped Cream, Seasonal Fruit Compote, Crispy Fried Chicken, Chocolate Chips, Butter
$12 | Person

Omelets
*Chef Required | 1 per 50 Guests
Includes: Eggs, Egg Whites, Oven Roasted Mushrooms, Onions, Tomatoes, Green Bell Peppers, Bacon, Ham, Scallions, Shredded Cheddar
$12 | Person

Applewood Smoked Bacon, Egg and Cheese on a Buttery Croissant
$6 | Person

Egg, Country Sausage and Cheese on a Buttermilk Biscuit
$5 | Person

Southern Breakfast Wrap
Scrambled Eggs, Country Ham, Cheddar Cheese
$5 | Person

Euro Breakfast Display
Cured and Smoked Meats, Artisan Cheeses, Olives, Assorted Mustards and Breads
$16 | Person

Smoked Salmon Display
Smoked Salmon, Mini Bagels, Cream Cheese, Capers, Onions, Tomatoes, Chopped Eggs
$16 | Person

Beverage Enhancements

Southern Peach Bellini
Peach Schnapps & LaMarca Prosecco
$9 | Each
(Bartender Required)

Mimosa
Champagne with Choice of Orange, Cranberry or Ruby Red Grapefruit Juice
$8 | Each
(Bartender Required)

Bloody Mary
Tito’s Vodka, Spicy Bloody Mary Mix, Celery, Olives, Pickled Okra, Celery Salt, Tabasco and Worcestershire
$9.5 | Each
(Bartender Required)

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax
Breakfast Enhancements Must Accompany a Breakfast Buffet Selection
Chef Fee | $75 Per Chef
Bartender Required for Alcoholic Beverages | $75 Per Bartender | Bartender Fee Waived if Sales Meets & Exceeds $400 Per Bar

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
Break Selections
Catering Menus
Breaks | Packages

ALL-DAY REFRESHMENT PACKAGE
Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Assorted Teas
All Day
Orange, Cranberry, and Grapefruit Juices
Provided A.M.
Fruit-Infused Water, Iced Tea, and Lemonade
Begins P.M.

$19 | Person

ALL-DAY BREAK PACKAGE
Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea
All Day
House Made Bakery Bars, Trail Mix, Candy and Whole Fruit
Orange and Cranberry Juices
Provided A.M.
Fruit-Infused Water, Iced Tea, and Lemonade
Assorted Cookies, Chips, and Pretzels
Begins P.M.

$30 | Person

Beverage Enhancements
Arnold Palmer | $35 Gallon
Acqua Panna Natural Spring Water | $5 Each
San Pellegrino Sparkling Water | $5 Each
Recover 180 Assorted Hydration Beverage | $5 Each

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax
Minimum 25 Guests Required for All Day Breaks | Additional $5.00 Per Person for Under 25 Guests

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
Catering Menus

ALL-DAY Conference Break Package
Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Assorted Teas Beverages served all day

Breakfast Pastries, Muffins, and Croissants
Assorted Yoghurts and Granola
Hard Boiled Eggs
House Made Breakfast Bars
Trail Mix, Freshly Cut Seasonal Fruit
Orange, Cranberry, and Grapefruit Juices
Served 1 Hour

Morning Item - Served for 1 Hour
Monday: Fresh Warm Doughnuts
Tuesday: Country Ham and Cheddar Biscuit
Wednesday: Warm Apple Turnover
    Thursday: Apple Fritters
    Friday: Warm Cinnamon Buns
Saturday: Country Ham and Cheddar Biscuit
    Sunday: Warm Apple Turnovers

Fruit-Infused Water, Iced Tea, and Lemonade
Assorted Cookies, Chips, and Pretzels
    Begins after lunch

Afternoon Item - Served for 1 Hour
Monday: Strawberries with Chocolate Fondue
    Tuesday: Queso Dip with Tortilla Chips
Wednesday: Soft Pretzels with Spicy Brown Mustard
    Thursday: Garlic Toasted Pita and Hummus
    Friday: Double Fudge Brownies
    Saturday: Queso Dip and Tortilla Chips
    Sunday: Soft Pretzels with Spicy Brown Mustard

$40 | person

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax
Minimum 25 Guests Required for All Day Breaks | Additional $5.00 Per Person for Under 25 Guests
Catering Menus

Breaks | A la Carte

A la Carte Break Selections
- Jumbo Cookies $32 dozen
- Fudge Nut Brownie $36 dozen
- Pastry Bars $30 dozen
- Chocolate Dipped Coconut Macaroons $28 dozen
- Warm Pretzels with Mustard $33 dozen
- Candy Bars $3.50 each
- Individual Cracker Jacks $3.50 each
- 'Dirty' Potato Chips $3.50 each
- Breakfast Danish Pastries $31 dozen
- Assorted Muffins $24 dozen
- Bagels with Cream Cheese, Jams $26 dozen
- Cinnamon Coffee Cake (serves 24) $38 each
- Egg, Sausage, and Cheese Biscuit $5.00 each
- Country Ham Biscuit with Honey-Mustard Butter $4.50 each
- Whole Fresh Fruit $18 dozen

Beverage Enhancements
- Orange Juice $45 Gallon
- Lemonade or Arnold Palmer $35 Gallon
- Iced Tea - Sweet or Unsweet $35 Gallon
- Acqua Panna Natural Spring Water $5 Each
- San Pellegrino Sparkling Water $5 Each
- Recover 180 Assorted Hydration Beverage $5 Each
- Coca-Cola Soft Drinks $3 Each
- Freshly Brewed Coffee (Regular & Decaffeinated) $50 Gallon
- Mighty Leaf Assorted Hot Teas $50 Gallon

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
Catering Menus
Breaks | Themed

Themed Breaks

Pop Culture
Cherry Cashmere Pops, Chocolate Tuxedo Pops, Toffee Top Hat Pops,
Root Beer & Ginger Ale
Sparkling and Still Water
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Assorted Teas
$15 | Person

Candy Crush
M&M’s, Fire Balls, Jelly Bellies, Sour Gum Balls, Cummin Worms, Jolly Ranchers, Hershey Kiss
Assorted Mini Candy Bars
Orange Soda, Grape Soda, Coca Cola
$12 | Person

Spa Break

-Juice Creations-
Morning Melon | Cantaloupe, Honeydew, Pineapple, Strawberry
Mean Green | Lemon, Lime, Ginger, Celery, Cucumber
Better Than Orange Juice | Melon, Carrot, Apple

-Healthy Snacks-
Air Popped Popcorn Seasoned Lightly with Sea Salt, Whole Fruit, Apples, Bananas, Oranges
Terra Chips | Assorted Artisan Root Vegetable Chips
Dried Fruit and Nut Medley
Apple-Mint Iced Tea, and Mighty Leaf Assorted Teas
$20 | Person

Intermission
Warm Jumbo Soft Pretzels, Brown Derby Mustard, Cheddar Cheese Sauce
Tortilla Chips with Charred Tomato Salsa, Individual Cracker Jacks, Roasted Peanuts
Lemonade, Freshly Brewed Iced Tea, Assorted Soft Drinks and Bottled Water
$16 | Person

Chocolate Obsession
Mini Chocolate–Chocolate Chip Cookies, Chocolate–Walnut Brownies, Dark Chocolate Layer Cake,
Toasted Almond–White Chocolate Swirl Bark
Individual Milk and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Assorted Teas
$15 | Person

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

30 Minute Service for Theme Breaks | Each Additional 30 Minutes $5 | Person

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
Lunch Selections
Catering Menus
Lunch Buffets

**Chattanoogaan Buffet**
- Crisp Romaine, Shaved Parmesan, Croutons, Caesar Dressing
- Baby Spinach, Candied Pecans, Goat Cheese, Red Onion, Roasted Shallot Vinaigrette
- Oven-Roasted Chicken Breast, Marinated Tomatoes, Chicken Jus
- Seared Salmon, Spinach, Lemon Butter Sauce
- Penne Pasta with Grilled Vegetables and Sauce Alfredo
- Roasted Vegetable Medley
- Assorted Cheesecake Bars
- Unsweetened Iced Tea
- Freshly Brewed Coffee (Regular & Decaffeinated), Mighty Leaf Assorted Hot Teas

$30 | Person

**Southside Cookout Buffet**
- Spinach and Arugula, Strawberries, Candied Pecans, Goat Cheese, Herb Vinaigrette
- Loaded Baked Potato Salad
- Southern Style Macaroni Salad
- Grilled Sirloin Burgers and All Beef Hot Dogs with Accompaniments
  (Veggie Burgers Available Upon Request)
- Hamburger and Hot Dog Buns
- Grilled Mexican Corn
- Baked Beans
- Assorted Cookies, Pecan Pie Bites, Banana Pudding
- Unsweetened Iced Tea
- Freshly Brewed Coffee
  (Regular & Decaffeinated)
- Mighty Leaf Assorted Hot Teas

$34 | Person

**Beverage Enhancements**
- Lemonade or Arnold Palmer | $3.50 Gallon
- Acqua Panna Natural Spring Water | $5 Each
- San Pellegrino Sparkling Water | $5 Each
- Recover 180 Assorted Hydration Beverage | $5 Each
- Coca-Cola Soft Drinks | $3 Each
- Regular & Diet

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Lunch Buffets Include Soft Rolls & Butter, Unsweetened Iced Tea and Iced Water Pre-set and Coffee
Lunch Buffets Require a Minimum of 30 Guests and Are Available for a 2 Hour Period
$5 Surcharge Per Person Will Be Applied for Under 30 Guests

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
Catering Menus
Lunch Buffets

Chattanooga Deli Buffet
Field Greens, Mandarin Oranges, Shaved Fennel, Almonds, Citrus Vinaigrette
Bow Tie Pasta, Feta, Sun-dried Tomato, Black Olives, Red Onion
Boar's Head Turkey, Cheddar, Bacon, Lettuce, Tomato, Herb Mayo, Ciabatta Hoagie,
Roast Beef, Blue Cheese, Lettuce, Tomato, Horseradish Mayo, Challah Bun,
Spinach Tortilla, Grilled Vegetables, Field Greens, Sliced Olives, Hummus
Assorted Cookies
Unsweetened Iced Tea
Freshly Brewed Coffee (Regular & Decaffeinated), Mighty Leaf Assorted Hot Teas
$27 | Person

South of the Border
Romaine Lettuce, Jack Cheese, Cherry Tomatoes, Grilled Corn, Chipotle Ranch
Baby Spinach, Queso Fresco, Shaved Peppers, Radish, Citrus Vinaigrette
Grilled, Ancho Flank Steak
Grilled Spiced Chicken Thighs,
Warm Tortillas
Charred Tomato Salsa, Cilantro Sour Cream,
Guacamole, Jalapeno Queso Sauce
Spice Roasted Seasonal Vegetables
Spanish Rice
Espresso Cream Cheese Brownies and Blondies
Unsweetened Iced Tea
Freshly Brewed Coffee (Regular & Decaffeinated), Mighty Leaf Assorted Hot Teas
$30 | Person

Beverage Enhancements
Lemonade or Arnold Palmer | $35 Gallon
Acqua Panna Natural Spring Water | $5 Each
San Pellegrino Sparkling Water | $5 Each
Recover 180 Assorted Hydration Beverage | $5 Each
Coca-Cola Soft Drinks | $3 Each
Regular & Diet

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax
Lunch Buffets Include Soft Rolls & Butter, Unsweetened Iced Tea and Iced Water Pre-set and Coffee
Lunch Buffets Require a Minimum of 30 Guests and Are Available for a 2 Hour Period
$5 Surcharge Per Person Will Be Applied if Minimum is Not Met

1201 Broad Street | Chattanooga TN  37402 | 423 756 3400
Catering Menus

Lunch Buffets

Local Garden Buffet
Build Your Own Salad
Field Greens, Field Greens, Romaine Lettuce
Toppings to Include: Chopped Bacon, Croutons, Cherry Tomatoes, Cucumbers, Shredded Carrots, Shaved Parmesan, Shredded Cheddar

Selection of Three (3)
Grilled Steak, Poached Shrimp, Herb Roasted Chicken, Seared Salmon, Marinated Vegetables, Tuna Salad or Grilled Tofu

Selection of Two (2)
Herb Vinaigrette, Caesar Dressing, Ranch
Roasted Shallot Vinaigrette, Honey Mustard Dressing

Pecan and Coconut Bars
Unsweetened Iced Tea
Freshly Brewed Coffee (Regular & Decaffeinated)
Mighty Leaf Assorted Hot Teas
$30 | Person

Lunch To Go
All Lunches On The Go Presented in To Go Bags and Include Salad, Sandwich, Individual Bag of “Dirty” Potato Chips, Cookie, and Bottled Water

Selection of One (1)
Roasted Red Potato Salad,
Bow Tie Pasta, Feta, Sun-dried Tomato, Black Olives, Red Onion
Tomato, Cucumber, Red Onion, Herb Vinaigrette

Select Up To Three (3)
Boar’s Head Turkey, Cheddar, Bacon, Lettuce, Tomato, Herb Mayo, Ciabatta Hoagie
Roast Beef, Blue Cheese, Lettuce, Tomato, Horseradish Mayo, Challah Bun
Cranberry Walnut Chicken Salad, Lettuce, Tomato, Croissant
Rosemary Ham, Provolone, Lettuce, Tomato, Herb Mayo, 9-Grain Bread
Grilled Vegetables, Field Greens, Sliced Olives, Hummus, Spinach Tortilla
$25 | Person

Beverage Enhancements
Lemonade or Arnold Palmer | $35 Gallon
Acqua Panna Natural Spring Water | $5 Each
San Pellegrino Sparkling Water | $5 Each
Recover 180 Assorted Hydration Beverage | $5 Each
Coca-Cola Soft Drinks | $3 Each
Regular & Diet

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax
Lunch Buffets Include Soft Rolls & Butter, Unsweetened Iced Tea and Iced Water Pre-set and Coffee
Lunch Buffets Require a Minimum of 30 Guests and Are Available for a 2 Hour Period
$5 Surcharge Per Person Will Be Applied if Under 30 Guests
Additional Sandwich Selections for Lunch On The Go Above Three (3) are $5.00 Per Person Additional

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
Catering Menus
Lunch | Plated

Plated Lunch Selections

Chattanooga House Salad
Crisp Iceberg Lettuce, Carrots, Cucumbers, and Croutons
Ranch Dressing
Oven-Roasted Chicken Breast
Creamy Polenta, Succotash
Lemon Thyme Veloute
Macerated Strawberry Short Cake
$28 | Person

Chattanooga House Salad
Crisp Iceberg Lettuce, Carrots, Cucumbers, and Croutons
Ranch Dressing
Confit Pork Shoulder
Sweet Potato Puree, Collard Greens
Port Wine Jus
Chocolate Cherry Trifle
$29 | Person

Chattanooga House Salad
Crisp Iceberg Lettuce, Carrots, Cucumbers, and Croutons
Ranch Dressing
Seared Salmon
Garlic Risotto, Wilted Kale, Lemon Butter Sauce
White Chocolate Raspberry Cake
$30 | Person

Chattanooga House Salad
Crisp Iceberg Lettuce, Carrots, Cucumbers, and Croutons
Ranch Dressing
Braised Beef Short Rib
Whipped Potato, Roasted Asparagus, Beef Jus
Lemon Pound Cake and Berry Compote
$35 | Person

Salad Upgrade Options
Field Greens, Goat Cheese, Strawberries, Candied Pecans, White Balsamic Vinaigrette
$3 | Person
Spinach and Arugula
Green Apples, Walnuts, Blue Cheese Herb Dressing
$3 | Person
Romaine Hearts, Shaved Parmesan, Focaccia Croutons
Classic Caesar Dressing
$3 | Person

Dessert Upgrade Options
Vanilla Cheesecake
Berry Compote $3 | Person
American Heritage Chocolate Torte
Dried Cherry Compote $4 | Person
Chocolate Mousse Cake
Raspberry Sauce
$4 | Person
Caramelized Banana Pudding
$3 | Person
Lemon Cloud Tart
Toasted Meringue
$3 | Person

Beverage Enhancements

Lemonade or Arnold Palmer | $3.50 Gallon
Acqua Panna Natural Spring Water | $5 Each
San Pellegrino Sparkling Water | $5 Each
Recover 180 Assorted Hydration Beverage | $5 Each
Coca-Cola Soft Drinks | $3 Each
Regular & Diet

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax
Lunch includes Rolls & Butter, Unsweetened Iced Tea and Iced Water Pre-set and Coffee Served Tableside
Consult with Your Catering Professional for Chef’s Seasonal Vegetarian Entree Selections

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
Reception Selections
Catering Menus
Reception | Hors d’oeuvres

COLD HORS D’OEUVRE SELECTIONS
Roasted Red Pepper Hummus, Cucumber, Olive Tapenade  
$3 | Piece
Pimiento Cheese in Puff Pastry, Chow Chow  
$3.5 | Piece
Roasted Tomato and Goat Cheese Tartlets  
$3.5 | Piece
Jumbo Lump Crab Salad, Preserved Lemon, Fine Herbs, Crostini  
$4.5 | Piece
Smoked Salmon, Fried Pita, Pickled Mustard Seed  
$4 | Piece
Tomato, Mozzarella, Basil Pesto, Crostini  
$3 | Piece
Whipped Marscapone, Fig Jam and Almond Tartlet  
$3.5 | Piece
Melon and Prosciutto Skewer with Honey  
$3.5 | Piece
Shrimp Salad Tart, Bloody Mary Cocktail Sauce, Celery  
$4.5 | Piece
Cranberry Walnut Chicken Salad on Crostini  
$4 | Piece

HOT HORS D’OEUVRE SELECTIONS
Warm Brie, Raspberry Jam, Buttermilk Biscuit  
$3.5 | Piece
BBQ Chicken and Cheddar Crostini, Cilantro  
$3.5 | Piece
Bacon and Goat Cheese Tart with Marinated Tomato  
$3.5 | Piece
Mini Maryland Style Crab Cakes, Remoulade  
$5 | Piece
Country Ham and Cheddar Puff with Apple Chutney  
$4 | Piece
Crispy Vegetable Spring Roll with Thai Chili  
$3.5 | Piece
Bacon Wrapped Scallops with Remoulade  
$5.5 | Piece
Chicken Ropa Vieja Empanada with Cilantro Aioli  
$4.5 | Piece
Shrimp Fritters with Lemon Aioli  
$6 | Piece
Braised Short Rib in Puff Pastry  
$5 | Piece

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax
Minimum Order | 25 Pieces of Each Item
Please Advise Your Planner if You Would Like The Hors d’oeuvres Passed or Stationed

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
Catering Menus

Reception | Stations

CHILLED RECEPTION DISPLAYS

Vegetable Crudités
Baby Carrot, Celery
Cherry Tomatoes, Broccoli, Cauliflower, Cucumber
Blue Cheese Dip, Ranch Dip, Hummus
$8 | Person

Southside Experience
Pimento Cheese, Country Ham Dip
Caramelized Onion Dip
Kettle Chips, Grilled Bread
$12 | Person

Taste of the Mediterranean
Grilled Asparagus, Marinated Tomatoes, Feta, Assorted Olives
Crispy Pita, Grilled bread
Garlic Hummus, Baba Ghannoush, Pickled Peppers
$12 | Person

Local Cheese Display
Regional Artisan Cheeses
Dried and Fresh Fruits
Crisp Lavosh, Crackers, French Bread
$15 | Person

Charcuterie Board
Assorted Dry Cured Meats, Grilled Asparagus,
Marinated Tomato and Roasted Cauliflower, Seasonal Jams and Chutneys
Whole Grain Mustard, Grilled Artisan Bread and Lavosh
$18 | Person

Fresh Fruit Display
Pineapple, Cantaloupe, Strawberries, Seasonal Fruit, and Grapes
$8 | Person

Chilled and Smoked
Poached Shrimp, Oysters on the Half Shell
Smoked Salmon, Mussels, and Scallops
Tabasco, Cocktail Sauce, Lemon, Southern Remoulade
$25 | Person

*All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax*

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
Catering Menus
Reception | Stations

CARVING & CHEF ACTION STATIONS

Herb Crusted Prime Rib
Horseradish Aioli, Soft Rolls
$17 | Person

Salt Rubbed Beef Tenderloin
Horseradish Aioli, Soft Rolls
$19 | Person

Bourbon Glazed Ham
Whole Grain Mustard, Buttermilk Biscuits
$14 | Person

Slow Roasted Turkey Breast
Cranberry Chutney, Soft Rolls
$13 | Person

Pasta Station
Penne Pasta, Spinach, Parmesan Alfredo Sauce
Ziti, Bolognese Sauce
Herbed Focaccia,
$14 | Person

Southside Fajita
Marinated Flank Steak & Chicken Breast with
Charred Peppers and Onions, Flour Tortillas
Salsa, Sour Cream, Guacamole, Shredded Jack, and Cheddar
$16 | Person

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

All Stations Above Require a Chef | Chef Fee $75 | per Chef
Minimum Number of 30 Guests per Station | $3 Surcharge for Under 30 Guests Per Person

A Minimum of Four (4) Stations Required if Not Scheduled with a Dinner to Follow
Catering Menus

Receptions

Broad Street Sliders
Pulled Pork, Creamy Slaw
Angus Beef Cheeseburger, Tobacco Onions
Crab Cake, Remoulade
Buffalo Fried Chicken, Celery - Blue Cheese Aioli
Kettle Chips
$22 | Person

Fort Finley Game Day
Chicken Wings, Hoff’s Hot Sauce, Buttermilk Ranch
Pretzel Bites, Dunkel Beer Cheese
Hot Dogs, Traditional Accompaniments
BBQ Pork Nachos, Queso
$18 | Person

Sweet Tooth Stations

Pastry Table | A Mini Indulgence of Classics
Southern Pecan Tarts
Chocolate Pot de Crème
Raspberry Lemon Tarts
Individual Blueberry Crisp
Chocolate Bread Pudding, Caramel Sauce
$16 | Person

Bananas Foster Flambé
Sautéed Bananas, Caribbean Rum, Brown Sugar, and Orange Juice
Vanilla Ice Cream
*Chef Required
$11.00 | Person

Cookies and Cream Station
Artisan Ice Cream | Vanilla, Chocolate, Strawberry
Assorted Petite Cookies
$8.00 | Person

Custom Cupcake Station
Carrot | Cream Cheese Icing
Red Velvet | Butter Cream Icing
Vanilla Bean | Chocolate Icing
$8.00 | Person

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax
Receptions Are Based on One Hour | Each Additional Hour is $10 | Person
Chef Fee $75 | per Chef
A Minimum of Four (4) Stations Required if Not Scheduled with a Dinner to Follow
1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
Dinner Selections
# Catering Menus

## Dinner | Plated Selections

### Salad Selections
- Baby Iceberg, Marinated Tomato, Crispy Bacon, Blue Cheese
- Romaine Hearts, Shaved Parmesan, Focaccia Croutons
- Baby Spinach and Arugula, Shaved Carrots, Vegetables, Cranberries
- Field Greens, Cheddar Cheese, Green Apples, Crispy Country Ham
- Heirloom Tomato, Mozzarella, Arugula, Crostini
  - Basil Pesto, Balsamic Syrup

### Entree Selections
- Pan Seared Chicken Breast
  - Garlic Risotto, Caramelized Onions
  - Haricot Vert
  - Natural Jus
  - $38 | Person
- Seared Salmon
  - Polenta, Wilted Spinach, Roasted Mushrooms
  - Herb Butter Sauce
  - $40 | Person
- Grilled Berkshire Pork Tenderloin
  - Sweet Potato Puree, Collard Greens
  - Port Jus
  - $44 | Person
- Beef Short Rib
  - Garlic Risotto, Roasted Brussels Sprouts
  - Pan Sauce
  - $45 | Person
- Beef Tenderloin Filet
  - Whipped Potato, Roasted Asparagus
  - Red Wine Jus
  - $48 | Person

### Dessert Selections
- Vanilla Cheesecake
- Berry Compote
- American Heritage Chocolate Torte
- Dried Cherry Compote
- Chocolate Mousse Cake
- Raspberry Sauce
- Caramelized Banana Pudding
- Lemon Cloud Tart
- Toasted Meringue

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All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Dinner Includes Rolls & Butter, Unsweetened Iced Tea and Iced Water Pre-set and Coffee Served Tableside

Consult with Your Catering Professional for Chef’s Seasonal Vegetarian Entree Selections

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
Catering Menus
Dinner | Plated Selections

Salad Selections
Baby Iceberg, Marinated Tomato, Crispy Bacon, Blue Cheese
Blue Cheese Dressing

Romaine Hearts, Shaved Parmesan, Focaccia Croutons
Caesar Dressing

Baby Spinach and Arugula, Shaved Carrots, Vegetables, Cranberries
Roasted Shallot Vinaigrette

Field Greens, Cheddar Cheese, Green Apples, Crispy Country Ham
Ranch Dressing
$3 | Person

Heirloom Tomato, Mozzarella, Arugula, Crostini
Basil Pesto, Balsamic Syrup
$3 | Person

Duo Entree Selections
Herb Crusted Chicken Breast and Pan Seared Salmon
Garlic Risotto, Caramelized Onions, Haricot Vert
Madeira Jus and Lemon Butter Sauce
$43 | Person

Beef Short Rib and Butter Poached Shrimp
Whipped Potatoes, Broccoli, Roasted Mushroom
Pan Gravy and Garlic Butter Sauce
$48 | Person

Beef Short Rib and Herb Crusted Chicken Breast
Sweet Potato Puree, Collard Greens
Natural Jus
$45 | Person

Beef Tenderloin Filet and Crab Cake
Whipped Potato, Roasted Asparagus
Red Wine Jus and Herb Butter Sauce
$52 | Person

Dessert Selections
Vanilla Cheesecake
Berry Compote

American Heritage Chocolate Torte
Dried Cherry Compote

Chocolate Mousse Cake
Raspberry Sauce

Caramelized Banana Pudding

Lemon Cloud Tart
Toasted Meringue

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax
Dinner Includes Rolls & Butter, Unsweetened Iced Tea and Iced Water Pre-set and Coffee Served Tableside
Consult with Your Catering Professional for Chef’s Seasonal Vegetarian Entree Selections
1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
Catering Menus
Dinner | Buffets

Chattanoogan Buffet
Romaine, Shaved Parmesan, Croutons, Caesar Dressing
Kale and Arugula, Root Vegetables, Cranberries, Crispy Leeks, Roasted Shallot Vinaigrette
Grilled Chicken Breast, Herb Chicken Jus
Beef Tenderloin, Marsala Braised Mushrooms
Seared Salmon, Spinach, Crispy Prosciutto, Lemon Butter Sauce
Roasted Red Potatoes
Seasonal Vegetables
Lemon Cheesecake, Blueberry Crisp, Black Forest Trifle, Peanut Butter Pie Bites, Glazed Chocolate Tart
Warm Bread Pudding with Caramel Sauce
Unsweetened Iced Tea
Freshly Brewed Coffee
(Regular & Decaffeinated)
Mighty Leaf Assorted Hot Teas
$48 | Person

Broad Street Buffet
Iceberg, Romaine, Cherry Tomatoes, Shredded Carrots, Cucumbers, Croutons, Ranch Dressing
Southern Style Coleslaw
Fried Chicken with Thyme Honey
Market Fish with Herb Butter Sauce
Bourbon Glazed Berkshire Pork Loin, Pan Gravy
Sweet Potato Casserole
Roasted Broccoli and Cauliflower
Oreo Cheesecake, Mixed Berry Trifle, Pecan Bars, Strawberry Delight Shot,
Chocolate Layer Cake, Warm Peach Cobbler
Unsweetened Iced Tea
Freshly Brewed Coffee
(Regular & Decaffeinated)
Mighty Leaf Assorted Hot Teas
$45 | Person

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax
Dinner Buffets Include Unsweetened Iced Tea and Iced Water Pre-set and Coffee
Dinner Buffets Require a Minimum of 30 Guests and Are Available for a 2 Hour Period
$5 Surcharge Per Person Will Be Applied if Minimum is Not Met

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
Catering Menus
Dinner | Buffets

**Broad Street BBQ**

- Baby Iceberg, Charred Tomatoes, Bacon, Grilled Red Onion, Blue Cheese Dressing
- Roasted Red Potato Salad
- Southern Style Coleslaw
- Carolina Gold BBQ Grilled Chicken
- Slow Smoked Beef Brisket, Chattanooga Whiskey BBQ
- Chopped BBQ Pork, NC Vinegar BBQ
- Braised Collard Greens
- Mac & Cheese
- Peach Tartlets and Mini Caramel Bread Puddings
- Unsweetened Iced Tea

Freshly Brewed Coffee (Regular & Decaffeinated), Mighty Leaf Assorted Hot Teas

$40 | Person

**Taste of Tuscany Buffet**

- Grilled Romaine, Mozzarella, Focaccia Croutons, Cherry Tomatoes, Basil Vinaigrette
- Antipasto of Salami, Marinated Tomato, Feta, Olive, Grilled Artichoke
- Herb Roasted Cod, Lemon Thyme Butter Sauce
- Roasted Chicken, Marsala Sauce
- Tomato Braised Short Ribs, Basil Tomato Sauce
- Ratatouille
- Brown Butter Roasted Cauliflower
- Tiramisu, Italian Cream Cake, Chocolate Espresso Shot, Cannoli's
- Unsweetened Iced Tea

Freshly Brewed Coffee

(Regular & Decaffeinated)

Mighty Leaf Assorted Hot Teas

$45 | Person

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Dinner Buffets Include Soft Rolls & Butter, Unsweetened Iced Tea and Iced Water Pre-set and Coffee

Dinner Buffets Require a Minimum of 30 Guests and Are Available for a 2 Hour Period

$5 Surcharge Per Person Will Be Applied if Minimum is Not Met

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
## Catering Menus

### Beverage | Bar Selections

<table>
<thead>
<tr>
<th>Host Bar By The Drink</th>
<th>Chattanoogaan Cash Bars</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Classic Bar</strong></td>
<td>$7.50 Drink</td>
</tr>
<tr>
<td>New Amsterdam Gin</td>
<td>New Amsterdam Gin</td>
</tr>
<tr>
<td>Svedka Vodka</td>
<td>Svedka Vodka</td>
</tr>
<tr>
<td>McClellan Scotch</td>
<td>McClellan Scotch</td>
</tr>
<tr>
<td>Cruzan Silver Rum</td>
<td>Cruzan Silver Rum</td>
</tr>
<tr>
<td>Old Forester Bourbon</td>
<td>Old Forester Bourbon</td>
</tr>
<tr>
<td>Canadian Club Whiskey</td>
<td>Canadian Club Whiskey</td>
</tr>
<tr>
<td>El Jimador Reposano Tequila</td>
<td>El Jimador Reposano Tequila</td>
</tr>
<tr>
<td><strong>Distinctive Bar</strong></td>
<td>$8.50 Drink</td>
</tr>
<tr>
<td>Tanqueray Gin</td>
<td>Tanqueray Gin</td>
</tr>
<tr>
<td>Tito’s Vodka</td>
<td>Tito’s Vodka</td>
</tr>
<tr>
<td>Johnny Walker Red Label Scotch</td>
<td>Johnny Walker Red Label Scotch</td>
</tr>
<tr>
<td>Myer’s Platinum Rum</td>
<td>Myer’s Platinum Rum</td>
</tr>
<tr>
<td>George Dickel #8 Tennessee Whiskey</td>
<td>George Dickel #8 Tennessee Whiskey</td>
</tr>
<tr>
<td>Seagram’s VO Whiskey</td>
<td>Seagram’s VO Whiskey</td>
</tr>
<tr>
<td>Milagro Tequila</td>
<td>Milagro Tequila</td>
</tr>
<tr>
<td><strong>Luxury Bar</strong></td>
<td>$9.50 Drink</td>
</tr>
<tr>
<td>Bombay Sapphire Gin</td>
<td>Bombay Sapphire Gin</td>
</tr>
<tr>
<td>Grey Goose Vodka</td>
<td>Grey Goose Vodka</td>
</tr>
<tr>
<td>Johnny Walker Black Scotch</td>
<td>Johnny Walker Black Scotch</td>
</tr>
<tr>
<td>Bacardi Silver Rum</td>
<td>Bacardi Silver Rum</td>
</tr>
<tr>
<td>Jack Daniel’s Whiskey</td>
<td>Jack Daniel’s Whiskey</td>
</tr>
<tr>
<td>Crown Royal Whiskey</td>
<td>Crown Royal Whiskey</td>
</tr>
<tr>
<td>Don Julio Silver Tequila</td>
<td>Don Julio Silver Tequila</td>
</tr>
<tr>
<td><strong>House Chardonnay</strong></td>
<td>$8 Glass</td>
</tr>
<tr>
<td>House Cabernet Sauvignon</td>
<td>$8 Glass</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$5 Each</td>
</tr>
<tr>
<td>Budweiser, Miller Light, Michelob Ultra</td>
<td>$6 Each</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$6 Each</td>
</tr>
<tr>
<td>Heineken, Amstel Light, Corona Extra, Local IPA Beer</td>
<td>$7 Each</td>
</tr>
<tr>
<td>Non-Alcoholic</td>
<td>$3 Each</td>
</tr>
<tr>
<td>Assorted Soft Drinks, Bottled Water (Sparkling &amp; Still)</td>
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</tr>
</tbody>
</table>

### Additional Information

**All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax**

**Bartender Fee $75 per Bar, Per Hour. This Fee Will Be Waived if Beverage Revenue Meets/Exceeds $400 Exclusive per Bar, per Hour**

One (1) Bartender Required for Every 75 Guests Hosted & Ticket Bars, and One (1) per 100 for Cash Bars (Excludes Ticketed Bars)

All Alcohol Must Be Dispensed by a Hotel Team Member | No Outside Alcohol Permitted

Required Age for Consumption of Alcoholic Beverages is 21 - All Guests Will Be Required to Provide ID
Catering Menus
Beverage | Wine Selections

**Sparkling**
- Wycliff Champagne $30
- Chic, Cava $32
- LaMarca Prosecco $45
- Korbel Brut $60
- Moet Chandon Brut $85
- Veuve Clicquot Ponsardin Brut $140

**Whites**
- House Chardonnay $35
- Calcada, Vino Verde $40
- Coats Do Roam, Rose $45
- Kung Fu Girl Dry Riesling $46
- Conundrum, White Blend $50
- Acrobat, Pinot Gris $52
- Kono, Sauvignon Blanc $55
- LoveDrunk, Rose $53
- Mer Soleil Santa Lucia Chardonnay $58
- Sonoma Cutrer Russian River, Chardonnay $66
- J Wilkes Chardonnay $70

**Reds**
- House Cabernet Sauvignon $35
- Trapiche Oak Cast, Malbec $43
- Charles Smith Velvet Devil, Merlot $45
- Conundrum Red Blend $45
- Predator, Old Vines Zinfandel $59
- Seven Falls, Merlot $60
- Halie, Brodeaux $60
- 6th Sense, Syrah $60
- MacMurry Ranch Russian River, Pinot Noir $69
- Freakshow, Cabernet Sauvignon $70
- J Wilkes, Pinot Noir $83
- J Wilkes, Cabernet Sauvignon $84
- Sequoia Grove, Cabernet Sauvignon $100

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

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1201 Broad Street | Chattanooga TN 37402 | 423 756 3400
General Information & Policies

Attendance & Guarantees
The guarantee of final attendance is required by 11:00am, three (3) business days prior to the event or the original attendance will be considered as the final guarantee.

Should your actual attendance exceed your guarantee, you will be charged for the actual number of attendees.

Final attendance guarantee cannot be decreased within three (3) business days prior to the event.

Food and Beverage menu selections cannot be changed within five (5) business days prior to the event.

The hotel will overset seating no more than five percent (5%) over the guarantee.

Should your guaranteed final attendance be significantly less than your original count, the hotel reserves the right to move your event to a more suitable location in order to better serve your guests’ space requirements.

If the count falls below your food and beverage minimum, your Planner will consult with you on enhancement options in order to achieve your minimum.

Audio Visual
The Chattanoogan Hotel has retained M&M Audio Visual to provide a wide range of production services. M&M Audio Visual is a full-service production company with staff located on property.

Decor & Entertainment
Let us assist you with all of your decor and entertainment needs. We have a wide variety of vendors for these services to enhance your special event.

Please exercise caution when attaching items to walls, doors, or ceilings. No nails, pins or tacks of any kind are permitted, with the exception of specific tack and tape friendly walls located in the conference wing.

All decorations must comply with local fire regulations.

Any damages to the hotel property will be the responsibility of the group and will be charged accordingly. The hotel cannot assume responsibility for any personal property or equipment brought onto the premises.

Food & Beverage
All food and beverage must be contracted through The Chattanoogan Hotel due to health code regulations.

No outside food or beverage may be brought in from another source for consumption in our event facilities.

No food may be taken off the premise after it has been prepared and served.

All alcoholic beverage sales and services are regulated by the TABC.

Final menu selections must be submitted to the hotel at least 21 days prior to scheduled arrival. In the event that this deadline is not met, please be advised that menu prices are subject to increase by the hotel in order to reflect increased costs of obtaining and transporting food to the hotel on short notice.

The hotel will provide Event Orders approximately 21 days prior to program dates. Signed Events Orders will be required at least 14 days prior to the program dates in order to confirm the arrangements.

Special Meal requests are easily accommodated. Please advise your Planner at time of guarantee of attendance, the requirement and the name of the guest.

Service Charge & Tax
All prices are subject to 22% service charge and applicable state sales tax. Current state sales tax is 9.25% and is subject to change.