

Minimum 10 food items after 4 p.m. for staffed, hors d'oeuvres-only events

Cold

Nacho Chips with Black Bean or White Bean Salsa

\$2.25

Seasonal Fresh Vegetable Crudités with Ranch Dressing

\$2.50

Add Hummus, \$0.50

\$3.00

Grilled Vegetables with Peppercorn Ranch Dip

\$3.00

Veggie Bite Canapes- Seasonal Veggies with Herbed Cream Cheese Served on a Pita Chip

\$3.35

Domestic Cheese Board with Crackers

\$3.25

Imported and Domestic Cheese Board with Gourmet Crackers

\$3.75

Herbed Hummus with Pita Chips

\$2.50

Veggie Wraps

\$3.00

Make-your-own Red Pepper & Tomato Bruschetta

\$2.75

Sliced Fruit and Berry

\$3.00

Add Strawberry Yogurt Dip, \$0.50

\$3.50

Olive Tapenade served on French Bread and Topped with Mozzarella Cheese

\$3.00

Assorted Sandwich Wraps

\$3.00

Caprese Salad Skewer - Mozzarella, Basil, and Cherry Tomatoes with a Balsamic Vinaigrette Drizzle

\$3.25

Biscuits w/Butter, Honey, Jam

\$2.00

Hot

Assorted Petite Quiche

\$3.00

Loaded New Potatoes- Potato Skins Topped with Cheddar Cheese, Hickory Smoked Bacon, and Chives.

\$3.00

Served with Sour Cream and Jalapeños On the Side

Twice Baked New Potatoes Stuffed with Cheddar Cheese and Chives

\$3.25

Mushrooms Stuffed with Boursin Cheese

\$3.25

Vegetarian Egg Rolls Served with Sweet and Sour Sauce

\$3.25

Spinach and Artichoke Dip with Fresh Pita Chips

\$3.00

Spanakopita Phyllo (Pastry Stuffed with Spinach and Cheese)

\$3.25

Beef

Swedish Meatballs

\$3.00

BBQ Meatballs

\$3.00

Italian Meatballs

\$3.00

TN Whiskey Steak Sauce Meatballs

\$3.00

Marinated Beef and Pepper Skewers

\$3.50

Mini Hamburgers Sliders

\$3.75

Steamship Round with Yeast Rolls and Creamy Horseradish

\$4.00

with Chef's Famous "Tennessee Whiskey Steak Sauce"

Beef Tenderloin with Yeast Rolls and Creamy Horseradish

\$5.00

With Chef's Famous "Tennessee Whiskey Steak Sauce"

2024/25

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Chicken/Turkey

Pastry Shells Stuffed with Chicken Salad \$2.50

Miniature Pecan Chicken Salad Croissants \$3.50

Chicken Tenders with Honey Mustard on the side, or Tossed with BBQ, Buffalo Sauce, or Honey Sriracha \$3.50

Buffalo Chicken Dip w/Pita Chips \$3.50

Turkey Breast with Yeast Rolls and Chipotle Mayo \$3.50

Nashville Hot (or not) Chicken and Waffle Skewers \$4.25

Nashville Hot (or not) Chicken and Southern Biscuits \$4.25

Lamb

Mini Lamb Chops w/ Mint Jelly or Tennessee Whiskey Steak Sauce \$5.75

Pork

Genoa Salami and Cream Cheese Coronets \$2.50

Miniature Ham and Yeast Rolls with Dijon Mustard \$2.50

Country Ham and Biscuits w/Peach Jam \$3.25

Mini Pastry Wrapped Wieners \$2.75

Mushrooms Stuffed with Sausage and Cheddar Cheese \$2.75

Asparagus and Ham Bundles \$3.00

Prosciutto Ham and Asparagus Bundles \$3.50

Mini BBQ Sandwiches Sliders \$3.75

Antipasto Skewer -Salami, Mozzarella, Artichoke, Tomato \$4.25

Gingered Pork Loin with Yeast Rolls \$3.50

Pork Tenderloin with Yeast Rolls \$4.75

Seafood

Crab Stuffed Mushrooms \$3.75

Crab Dip with Toast Points \$3.75

Salmon and Cream Cheese Medallions \$3.75

Scallops Wrapped in Peppered Bacon \$4.250

Smoked Salmon Display with Accouterments and Mini Bagels \$4.25

Crab Cakes with White Bean Salsa \$4.25

Open Faced Crab Cake BLTs \$4.50

Jumbo Shrimp with Cocktail Sauce \$4.50

Shrimp Shooters \$4.50

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Stations

Chef Carved Steamship Round w/ Yeast Rolls, Creamy Horseradish, and Chef's Famous "Tennessee Whiskey Steak Sauce" \$4.50

Chef Carved Beef Tenderloin with Yeast Rolls, Creamy Horseradish, and Chef's Famous "Tennessee Whiskey Steak Sauce" \$5.75

Chef Carved Turkey Breast with Yeast Rolls and Chipotle Mayo \$4.25

Chef Carved Gingered Pork Loin with Yeast Rolls \$4.25

Chef Carved Pork Tenderloin with Yeast Rolls and Pineapple Salsa \$5.25

Plated Salad - choose one - Garden, Caesar, Fall Harvest, or Strawberry Fields \$4.00

Salad Station \$4.50

Cheese Fondue with Assorted Dippables - White Cheddar Cheese Sauce with Seasonal Veggies, Sausage, French Bread, Pita Chips, and Pretzels \$4.25

Nachos - Chips, Refried Beans, Cheese, Sour Cream, Guacamole, Salsa, Pico De Gallo, Hot Peppers, Black Olives, and Onions \$4.75

Soft Taco - Corn and Flour Tortillas, Refried Beans, Cheese, Sour Cream, Guacamole, Salsa, Pico De Gallo, Hot Peppers, Black Olives, Lettuce, Tomatoes, and Onions \$5.75
Your Choice of - Ground Beef, Shredded Chicken, or Pulled Pork (Two Meats - Add \$1.00)
Shrimp - Add \$2.00

Chef Manned Quesadillas Station - Served with Refried Beans, Cheese, Sour Cream, Guacamole, Pico De Gallo, Black Olives, Onions, and Salsa. \$6.00
Your Choice of - Ground Beef, Shredded Chicken, or Pulled Pork (Two Meats - Add \$1.50)
Shrimp - Add \$2.00

Mashed Potato Bar - Cheese, Butter, Bacon, Chives, Salsa, Sour Cream, and Brown Gravy \$4.75
*Upgrade your dinner side item, \$1.75

Macaroni Bar - Cheddar and Pepper Jack Cheese, Butter, Sauteed Peppers and Onions, Salsa, and Bacon \$4.75
*Upgrade your dinner side item, \$1.75

Antipasti Station - Assorted Olives, Marinated Veggies, Mozzarella Cheese, Salami, Peppers, Onions, and French Bread \$5.00

Charcuterie Station \$6.00

Chef Manned Pasta Station with Assorted Pastas, Alfredo and Marinara Sauces, Italian Sausage, Mushrooms, Peppers, Parmesan Cheese, and French Bread Toast Points \$5.50
Add Chicken or Shrimp - \$2.00 \$7.50

Chef Manned Grilled Cheese Station with Assorted Breads and Cheeses \$5.00
Add Tomato Bisque - \$2.00 \$7.00

Southern Biscuit Station - Country Ham, Sausage, Sawmill Gravy, Assorted Jellies & Jams, Honey, and Butter \$4.25

Hot Pretzel Station \$3.75

Waffle Station - Made-to-Order Waffles Served with Assorted Syrups, Butter, Chocolate Chips, Mixed Fruit, Whipped Cream, Assorted Nuts, Powdered Sugar, and Brown Sugar \$4.75
Make it (Hot or Not) Chicken & Waffles by Adding \$1.00 \$5.75

2024/25	
Desserts	
Assorted Pies and Cakes, Cobbler, and Bread Pudding (In Accordance to Guest Count)	\$3.25
Make Your Dessert Ala Mode	\$1.25
Chocolate Dipped Strawberries	\$3.25
Assorted Miniature Desserts	\$4.25
Ice Cream Sundae Bar - Served with All the Fixins'	\$5.00
Assorted Cookies and Brownies	\$1.75
Beverages	
Strawberry Lemonade	\$1.75
Sweet Tea or Unsweet Tea (Included when ordering 10 food items or more)	\$1.75
Fruit Tea	\$2.25
Cranberry Punch	\$2.25
White Wedding Punch	\$2.25
Bottled Water	\$1.00
Assorted Sodas	\$2.00
Hot Apple Cider	\$2.50
Coffee	\$2.25
Hot Tea	\$2.25
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Off-site \$1,250 minimum purchase for staffed events Mon.-Thurs., \$2,000 minimum Fri. - Sun.	
Bar AT EPIC: \$100 bar set-up fee & \$100 minimum bar sales--no outside alcohol permitted.	
Off-site China Upgrade	\$3.00pp
Off-Site Bar Service: \$60 per hour, per bartender with a 5 hour minimum which includes one hour for setup and breakdown. Total cost to be determined by service hours plus one hour. Includes Liquor Liability Insurance All needed ice & drinkware included *Client provides all alcohol and mixers*	\$300+
optional Off site Mixers for Bar, Client Must Provide a List of Alcohol Options They Will Be Providing	\$2.00
❖ 10% gratuity will be added based on the food & beverage total	