

EVENT CATERING

CHATTANOOGA

Menu Planning & Service Guide



Events Catering

Let's Get Started!

About Us

We're a team of chefs and restaurant innovators who had a dream: we wanted to create a catering company that would satisfy even the most demanding foodies. Since 2013, we've delighted our customers with delicious, innovative food. We pride ourselves on pleasing the most diverse and meticulous palates. We specialize in wedding services, however, honored to have several corporate events such as: Volkswagen of Chattanooga, Knoxville Smokies Baseball Team, Moon River Festival in Chattanooga, Hamilton County Fair, Red wolves Soccer Team, Live Nation Entertainment. Our Experience will stand out from the rest!

Tastings

We gladly offer tasting by appointment. Tastings are \$99 for the wedding couple and up to 4 guests. This fee is due at the time of booking a tasting, Tastings are scheduled Monday & Tuesday's during regular business hours.

What to Expect

We will arrive up to 2 hours prior to the event. Our team will conduct themselves in a professional manner, dressed in all black with a logo on their shirt. We will cater to all your needs with great guest service. Each of our teams will be served by an event manager and their team.

Our Offices

We are conveniently located at 7000 Lee High Suite 600 in Chattanooga, Tennessee. Our company is owned by Events Chattanooga which is the parent company of: Elopements of Chattanooga, The Bliss Bridal Show & Expo. We also house in our office Loga Event Planners and Pro-Sound Entertainment (DJ, Lighting, and Photo-booth Services). Our office hours are by appointment only and we gladly offer weekends and late evening appointments for our client.

Terms & Conditions

Our terms are simple! \$700 holds your wedding date. Your final payment is not due until 30 days before your wedding/event. You may make changes throughout the window of your contract as you plan your event up to 30 days prior to the wedding/event. This deposit is non-refundable or transferable and is applied toward your principal balance.

Guarantee of Services – we do book quickly, we do not hold dates due to the demand of our schedule. The guarantee of services is paid if full deposit at the time of booking.

The booking process is simple. Most everything can be done online on our client portal. You're welcome to schedule a time to come by our offices if you prefer.

Bite Size Starters



Mac'tinis

(loaded Mac/Cheese served in Tini glasses)

Fruit Skewers

Crab Cakes

Watermelon & Tomatoes

Pipette Basil

Hummus Shooters

Bruschetta Bites

Mini Chicken & Waffles

Chips, Salsa and Queso

Cheese, Fruit and Crackers

Stuffed Croissants

(chicken Salad/Pimento Cheese)

Meatballs

(Sweet & Savory, Sweet & Spicy)

Chicken or Steak Kabobs

Spinach Dip

(served with toasted Baguettes)

Charcuterie Board or Cups

Sliders (BBQ/Burgers)

Caprese Bites

Shrimp Cocktail

Mini Chicken Biscuits

Entrée Menu

Our entrée menu includes 1 or 2 proteins, 2 sides, bread and non-alcoholic drinks during dinner. This menu will include cloth napkins, Sleek White Glass plates, Glass Goblets, and Stainless-Steel Eatery. Also includes complimentary cake cutting services.

The price is based on Buffet Services. Includes team to work the event: Setup, clean up buffet area, bus tables and clean the kitchen area and, take out the trash in the kitchen area prior to departure.

Plated Services or Family Style may be selected for additional fee.

Add Coffee Service may be added

Chicken Entrees

Pan Fried Chicken

Fried Chicken & Waffles

Stuffed Chicken Stuffed Kiev

Fiesta Chicken

Garlic Herb Grilled Chicken Breast



Pork Entrees

Southern Pulled Pork

Slow-Cooked Pork Tenderloin

Tender Pork Chop

Entrée Menu

Beef Entrees

Roast Beef

Beef Tenderloin Filet

Prime Rib

Add A Carving Station!

Seafood Entrees

Leamon Pepper Salmon

Brown Sugar Glazed Salmon

Lobster Tails (Mkt Price)

Fresh Oysters (Mkt Price)



Side Item Options

Garlic Smashed Potatoes

Garlic Roasted Broccoli

Cheesy Roasted Potatoes

Cole Slaw

Country Green Beans

Honey Glazed Carrots

Summer Mixed Vegetables

Buttery Corn

Savory Baked Beans

Yellow Rice

Roasted Potatoes

Mac & Cheese

Potato Salad

Pasta Salad

Bread Options

Yeast Rolls

Corn Bread

Italian Loaf

Fresh Baked Biscuits

Soup & Salad Menu



Salad Options

Fresh Garden Salad

Cesar Salad

Fresh Apple Crisp Salad

Greek Salad

Strawberry Spinach Salad

Soup Options

Broccoli Cheese Soup

Gumbolaya Soup

Chicken Enchilada Soup

Italian Wedding Soup

Tomato Basil Soup

Pasta Menu



Lasagna Feast

Our Homemade Beef or Roasted Veggie Lasagna served with Roasted Garlic Pasta

Served with: .

Comes with Ceasar or Garden Salad and Italian Loaf Bread

Served with Tea, Lemonade and Water

Buffet Services

Gluten Free Pasta Available

**Comes with our China
Glass Plate Package!**

Pasta & More

Your guest can pile the Penna Pasta high and cover it with their choice of our Vodka Red Pasta Sauce or, our Parmesan Cream Sauce.

Served with our Italian Grilled Chicken on the side or add Fresh Beef Meatballs for \$2 Per Person for a 2nd protein.

Comes with Ceasar or Garden Salad and Italian Loaf Bread

Served with Tea, Lemonade and Water

Buffett Service

Gluten Free Pasta Available

Bruschetta Chicken

Bruschetta Chicken or Egg Plant Parmesan served with Roasted Garlic Pasta

Served with: .

Comes with Ceasar or Garden Salad and Italian Loaf Bread

Served with Tea, Lemonade and Water

Buffet Service

Gluten Free Pasta Available

Food Stations

Food Stations are a way to impress your guest. Interactive with more variety for your guest to choose from.

Have it All

Station One:

Southwest Steak & Chicken Fajita Station with Southwest Rice and All the toppings.

Station Two:

Penne Pasta with your guest choice of Red Vodka Marinara Sauce or our Parmesan Cream Sauce Served with Beef Meatballs OR Grilled Italian Chicken with Dinner Bread

North & South

Station One:

Pan Fried Chicken, Garlic Smashed Potatoes, Country Green Beans with Biscuits.

Station Two:

Carving Station with Roast Beef with Gravy
Roasted Cheese Potatoes, Summer Vegetables Yeast Roll



A Taste Above

Station One:

Prime Rib Carving Station, Red Roasted Potatoes, Garden Medley Veggies Dinner Roll

Station Two:

Stir Fry Station with Steak & Chicken Stir Fry Veggies, Yellow Rice, Spring Rolls

Taco Bar Menus



Southwest Taco Bar

This Taco Bar comes with Southwest Ground Beef and Mexi Rice.

Served with Lettuce, Sour Cream, Mixed Cheese.

Soft Flour Tortillas

Served with Tea, Lemonade and Water

Served on our Deposable High Grade Plastic Eatery Package

Southwest Taco Feast

This is a fully Loaded Taco Bar. Your guest may choose from Southwest Steak or Chicken Tacos! Comes with Mexi Rice, Black Beans, Fiesta Corn, Jalapenos, Lettuce. Sour Cream. Plus, or Chips and Salsa with Queso Bar Flour Tortillas

Served with Tea, Lemonade and Water

Served on our Deposable High Grade Plastic Eatery Package

Live Station

Fajita Bar

Steak & Chicken, Peppers Onions, Mexi Rice, Black Beans Lettuce Sour Cream Pico and Cheeses. Queso, Chips and Salsa served with flour tortillas

Served with Tea, Lemonade and Water

Served on our Deposable High Grade Plastic Eatery Package

BBQ Menu

BBQ Dinner

You will choose either Smoked BBQ Pork or Chicken (1 Protein)

Two of our Signature Sides

One Bread Choice

BBQ Sauces Served on the side

Served with Tea, Lemonade and Water

Served on our Disposable High Grade Plastic Eatery Package



BBQ Feast

Smoked BBQ Pork & Chicken

BBQ Sauces served on the side. You Choose from 3 of our signature side items, Bread and either a Garden Salad or Cesar Salad.

Served with Tea, Lemonade and Water

Served on our Disposable High Grade Plastic Eatery Package

BBQ Add On's

Add BBQ Beef Brisket

Add BBQ Baby Backs

Add Smoked Sausage

Something Sweet



Sweet Options

Assorted Dessert Shooters

Country Banana Pudding

Strawberry Shortcake

Apple Pie

Coke-Cola Cake

Cheesecake

Chocolate Cake