



417UNION.COM

## **CATERING MENU**

# BREAKFAST

A LA CARTE

*ITEMS ARE PRICE PER PERSON*

**TRADITIONAL SCRAMBLED EGGS 3**

**SOUTHWESTERN STYLE SCRAMBLED EGGS 3.5**

**GRITS 3.5**

**BREAKFAST POTATOES 4**

Sub/Add Beef Hash 1.5

**TRADITIONAL PORK BACON 4**

**TURKEY BACON 4.5**

**TRADITIONAL PORK SAUSAGE 4**

**TURKEY SAUSAGE 4.5**

**COUNTRY OR SUGAR CURRED HAM 4.5**

**CHEFS CHOICE MUFFIN/PASTRY 4**

**FRESH CUT FRUIT 4**

**BISCUITS WITH GRAVY 3.5**

**SILVER DOLLAR PANCAKES 4**

**FRENCH TOAST 4**

**BREAKFAST BEVERAGES 4**

Orange juice & fresh brewed coffee

# BREAKFAST

## SOUTHERN BRUNCH BUFFET 24

### PANCAKES

Add French toast 2

Substitute french toast 1

### SCRAMBLED OR SOUTHWESTERN EGGS

For both options 2

### BREAKFAST POTATOES

### TRADITIONAL PORK BACON

Add/Sub turkey bacon 2

### TRADITIONAL PORK SAUSAGE

Add/Sub Turkey Sausage 2

### FRESH CUT FRUIT

### GRITS

### BISCUITS WITH GRAVY

Add English muffin 1

### CHEFS CHOICE MUFFIN

### *ADDITIONS*

LOX AND BAGEL PLATTER 6

OMELETTE BAR 6

Minimum of 50 people

CHEFS CHOICE QUICHE 4

COUNTRY OR CURRED SUGAR HAM 3

### *BRUNCH BAR*

*Will Include \$155 bar set & bartender fee*

CLASSIC MIMOSA BAR 7.5

Champagne, juice selection

HOUSE STYLE BLODDY MARY 9.5

## APPETIZERS

### WARM SERVED

**GUACAMOLE DIP** 3

**SPINACH AND ARTICHOKE DIP** 4

**QUESO DIP** 4

**SOUTHWESTERN EGG ROLLS** 4

With spicy ranch dipping sauce

**FRIED PICKLES** 4.5

**FRIED GREEN TOMATOES** 4.5

**HAM AND JALAPEÑO FRITTERS** 5

**MEATBALLS** 4.5

Swedish or Italian style

**CHICKEN STICKLER** 4.5

Choice of three signature sauces Bbq, honey mustard, & spicy red

**PORK BBQ SLIDERS** 5

# APPETIZERS

## COLD SERVED

**BOURSIN CHEESE WITH CROSTINI** 4

**BRUSCHETTA WITH CROSTINI** 4

**SILVER DOLLAR SLIDERS** 5  
Selection of turkey or ham

**CRUDITÉS** 4  
With ranch dipping sauce

**SHRIMP COCKTAIL** 8

**SMOKED SALMON PLATE** 6

**RELISH TRAY** 5  
Marinated mushrooms, olives, toasted pepper, artichoke hearts

**CHARCUTERIE CHEESE BOARD** 6

**SELECT CHEESE DISPLAY** 5

**SEASONAL FRUIT DISPLAY** 4

**INTERNATIONAL CHEESE & FRUIT DISPLAY** 12

# LUNCH

## SOUTHERN LUNCH BUFFET 27

### *CHOICE OF 2*

*\*For an additional meat 3*

**COUNTRY FRIED STEAK**

**FRIED CHICKEN**

**BLACKENED CATFISH**

**PULLED PORK WITH CORN CAKES 2**

### *BUFFET WILL INCLUDE*

**BISCUITS**

**MASHED POTATOES**

With brown beef gravy

**GREEN BEANS**

**GARDEN SALAD**

Substitute soup 1.5

Add soup 2

**CHEFS CHOICE DESSERT**

**SWEET & UNSWEETENED TEA**

### *ADDITIONAL SIDES*

**TOMATO CUCUMBER SALAD 1**

**COLSE SLAW 1**

**FRESH SHUCKED CORN 1.5**

**BROCCOLI CHEESE CASSEROLE 2**

**SWEET POTATOES 1.5**

**TURNIP GREENS 2**

**MACARONI & CHEESE 2**

# DINNER

*ALL BUFFET SELECTIONS WILL INCLUDE TENNESSEE INSPIRED GARDEN SALAD, BREAD, AND CHEFS CHOICE OF DESSERT*

*DINNER SELECTION BUFFETS WILL INCLUDE TWO SPECIAL MADE CHOICE SIDES*

## TRADITIONAL SOUTHERN STYLE DINNER

<b>BUFFET</b>	<b>30</b>	<b>SEATED</b>	<b>34</b>
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### *CHOICE OF 2*

SOUTHERN FRIED CHICKEN

COUNTRY FRIED STEAK

FRIED OR BLACKENED CATFISH

PULLED BARBECUE PORK WITH CORN-CAKES

<b>BBQ RIBS</b>	<b>4</b>
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### *ADDITIONAL SIDES*

<b>TOMATO CUCUMBER SALAD</b>	<b>1</b>
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<b>COLSE SLAW</b>	<b>1</b>
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<b>FRESH SHUCKED CORN</b>	<b>1.5</b>
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<b>BROCCOLI CHEESE CASSEROLE</b>	<b>2</b>
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<b>SWEET POTATOES</b>	<b>1.5</b>
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<b>TURNIP GREENS</b>	<b>2</b>
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<b>MACARONI &amp; CHEESE</b>	<b>2</b>
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# DINNER

*ALL BUFFET SELECTIONS WILL INCLUDE TENNESSEE INSPIRED GARDEN SALAD, BREAD, AND CHEFS CHOICE OF DESSERT*

*DINNER SELECTION BUFFETS WILL INCLUDE TWO SPECIAL MADE CHOICE SIDES*

	<b>EXECUTIVE DINNER</b>		
<b>BUFFET</b>	<b>36</b>	<b>SEATED</b>	<b>40</b>

## *CHOICE OF 2*

**MAPLE BOURBON PORK CHOP**

**FRIED OR ROASTED HEIR-LINE CHICKEN**

**CHEFS CHOICE OF SEASONAL FISH**

**GLAZED PORK LOIN**

**ROAST PRIME RIB**      3

## *ADDITIONAL SIDES*

**TOMATO CUCUMBER SALAD**      1

**COLSE SLAW**      1

**FRESH SHUCKED CORN**      1.5

**BROCCOLI CHEESE CASSEROLE**      2

**SWEET POTATOES**      1.5

**TURNIP GREENS**      2

**MACARONI & CHEESE**      2



**PLATINUM SEATED DINNER      OPTION 1      48**  
*THREE COURSE MEAL*

**PLATINUM SEATED DINNER      OPTION 2    54**  
*FOUR COURSE MEAL*

# SENSATIONAL SOUTHERN DELIGHTS

**SMALL BITES**

**3**

**FULL SIZE**

**6**

## **CLASSIC CHEESECAKE**

Add strawberry, chocolate, or raspberry drizzle

**1.5**

## **KEY LIME PIE**

## **BANANA PUDDING**

## **CHOCOLATE FLOURLESS TORTE**

## **PEACH/ APPLE COBBLER**