

We would like to take this opportunity to thank you for your interest in hosting an event at the Gatlinburg Convention Center. We look forward to working with you and certainly hope you will enjoy your "Taste of the Smokies."

Our menus may serve as a basis for your food and beverage plans, but we will be more than happy to work on menus that will be customized to fit your group's particular needs or budgetary restrictions.

Our office will be happy to discuss and assist with any of the many details that will insure the success of your event.

Please feel free to contact our office at any time during the planning stage of your event or during your event. We certainly hope you will enjoy your visit to the Smokies. Please feel free to let us know when we may be of assistance and, again, please enjoy your visit with us.

FOOD AND BEVERAGE POLICIES

MENU SELECTION

The food service office should receive menu selections no later than four weeks prior to the scheduled function. Our office will be happy to work with you if budget restrictions require a special menu. Please note that Luncheon selections are not available for dinner service.

DEPOSITS AND GUARANTEES

All food functions require a 50% deposit based on the estimated number attending. This deposit is required 3 weeks (21 days) prior to the event. The balance will be due at the conclusion of the event.

In order to provide quality in both food and service, we will require a final guarantee three (3) business days prior to the event. Your function will be billed by use of the final guarantee or actual number served by plate count, whichever is greater. Our policy is to prepare 5% over your guarantee for parties of 350 people or less. A maximum of 35 additional meals will be prepared for parties that exceed 350.

TAXES AND SERVICE CHARGE

All food sales will be subject to a 19% service charge. Additionally, all food sales and service charges are subject to 9 ½% state tax and 1 ½% local tax. All groups with tax-exempt status must have a current form from the state of Tennessee in our office prior to the beginning of the function.

EATING AND MEETING IN THE SAME ROOM

All attendees must allow adequate time for the staff to re-set rooms for a food function. The amount of time will be determined by the Food Service Department based on the level of service needed for each event. Following the meal, the staff must have ample time to clean the room prior to the commencement of the meeting. Failure to adhere to the above will result in additional labor charges.

FOOD CONSUMPTION

The Gatlinburg Convention Center has exclusive food and beverage rights. The Food Service Department must approve any outside vendors.

All food must be consumed on premises due to the issues of health and liability. No food from an event may be removed from the building.

Buffet selections, with the exception of the continental selections, are designed for a minimum guarantee of 50 guests. A surcharge will apply to groups of less than 50 people.

MENU PRICING

Menu pricing is subject to change. Pricing for an event is not guaranteed until the Gatlinburg Convention Center receives the food deposit.

ALCOHOLIC BEVERAGE SALES

The Alcoholic Beverage Commission of Tennessee regulates the sale and service of all alcohol in the Gatlinburg Convention Center. It is our responsibility to administer and abide by the following rules.

- Food Service Employees must dispense all alcoholic beverages.
- All attending guests must be able to provide valid picture identification upon request.
- Food Service employees reserve the right to refuse service to any patrons.
- No beer, wine or alcohol may be brought into the center by any outside service.
- The Food Service Department reserves the right to require security officers at any function where alcohol will be served.
- A certified staff bartender is required at all bars. As a rule, we recommend one (1) bartender per 100 guests. There is a two (2) hour minimum charge for each bartender (one hour for set up, one for clean up, plus the service time).

ALCOHOLIC DRINK PRICES

Beer

Wine

Cocktails

Combo Drinks

BEVERAGE SELECTIONS

All beverages will be accompanied by appropriate condiments.

BY THE GALLON

Fresh brewed coffee
(Regular or decaffeinated)

Fresh brewed iced tea

Southern style lemonade

Raspberry infused lemonade

Fresh fruit punch

INDIVIDUALLY PRICED, BASED ON CONSUMPTION

Assorted juice cup

Individual serving of hot tea

Individual serving of hot chocolate

16.9 oz. Bottled water

20 oz. Bottled soda

20 oz. Bottled lemonade

BREAKFAST BUFFETS

All breakfast buffets will include fruit juices, coffee, decaf, iced water and hot teas.

LeConte Continental Breakfast

A display of sliced fresh fruit and seasonal berries, accompanied by an assortment of breakfast breads, pastries, rolls, muffins and coffeecakes

The following items are priced per person and may be added to compliment the LeConte Continental:

Individual cold cereals

Individual hot oatmeal

Individual fruit yogurts

Biscuits filled with bacon,
honeyed ham or eggs & cheese

Biscuits filled with slices of
country ham

The LeConte Continental Breakfast is designed for one hour of service.

The Cades Cove Country Breakfast Buffet

Scrambled eggs (cheese omelets may be substituted for surcharge), country style bacon, oven browned potatoes, fresh fruit trays, sawmill gravy, biscuits with butter and jellies

The following items are priced per person and may be added to compliment your breakfast buffet:

Patty sausage

Link sausage

Southern style grits

Hot fruit compote

Spiced apples

Home style coffeecakes

Pork chops

Country ham

Baskets of pastries

Smoked pork loin

A minimum guarantee of 25 persons will be required for all breakfast buffet meals. Breakfast buffet meals are available under the required guarantee at a surcharge.

The following items are priced by the piece to allow more flexibility in meeting your budgetary restrictions:

1 individual loaf of fruit bread with condiments

1 dozen assorted doughnuts

1 dozen fresh yeast rolls with preserves
(minimum order of 3 dozen)

1 dozen miniature croissants with condiments

1 dozen assorted bagels with cream cheese

1 dozen fruit turnovers (apple or cherry)

1 dozen apple streusel squares

1 dozen individual oatmeal cereals

1 dozen individual breakfast cereals

1 dozen assorted fruit muffins

1 dozen assorted Danish

1 dozen cinnamon rolls

1 dozen miniature fruit yogurts

1 dozen miniature quiche

1 dozen assorted scones with condiments

Home style coffee cakes in various flavors
(18 slices per cake)

A display of sliced fresh fruit and seasonal berries:

Small (25-30 servings)

Large (50-60 servings)

A basket of whole pieces of fresh seasonal fruit with a minimum of 25 pieces

A Southern tradition, buttermilk biscuits with assorted fillings:

1 dozen biscuits with butter and jellies

1 dozen biscuits with shaved ham and honey

1 dozen biscuits with sausage patties

1 dozen biscuits with egg and cheese

1 dozen biscuits with country ham

SERVED BREAKFAST SELECTIONS

All breakfast selections will include fresh juice, hot tea or coffee.

Healthy Hiker's Favorite

A selection of sliced fresh fruit and berries, yogurt and a wedge of sour cream coffee cake served with baskets of miniature fruit muffins

Appalachian Favorite

Scrambled eggs, country style bacon, oven browned potatoes and baskets of biscuits with butter and jellies

Sugarlands Special

Amaretto-laced waffles with powdered sugar and syrup, spicy link sausage and cottage style potatoes

Country Gentleman

A two-egg omelet topped with cheddar cheese sauce and chopped scallions, Canadian bacon, roasted redskin potatoes, sliced tomatoes and assorted breakfast breads with butter and jellies

South of the Border

A two-egg omelet topped with warm salsa, sausage patties, pepper cheese grits, broiled tomato crown with breakfast breads, butter and jellies

Southern Squire

Scrambled eggs, country ham simmered in redeye gravy, cheddar roasted potatoes with breads, butter and jellies

Steak and Eggs

Scrambled eggs, charbroiled rib-eye with sautéed mushrooms; oven roasted potatoes and assorted breakfast breads

A preset cup of sliced fresh fruit and berries may be added to any meal.

LUNCH

*All luncheon entrees will include chef's choice of dessert.
All meals will include preset iced tea with coffee, decaf and iced water available.
If you like, a garden salad or cup of soup may be added.*

LUNCHEON SALAD SELECTIONS

Our salads will include a generous portion of mixed greens with assorted raw vegetable garniture, cheeses and baskets of breads and crackers - Dressings to be served on the side.

Please choose one of the following to compliment your salad:

Homemade chicken salad, garnished with toasted pecans

A sliced, grilled chicken breast

A serving of our homemade tuna salad

A serving of smoked turkey, ham and roast beef

SANDWICH SELECTIONS

All sandwich selections will include your choice of one side dish to compliment your lunch.

Please choose from the following:

Southern style potato salad

Creamy coleslaw

Zesty pasta salad

Fresh fruit cup

THE DELI CASE

A hoagie bun filled with your choice of turkey, ham or roast beef with cheeses, lettuce, tomato and condiments served on the side

CHICKEN SALAD

Our home-style chicken salad, made with all breast meat and served on a fresh baked croissant, lettuce, tomato and condiments served on the side

GRILLED CHICKEN

A marinated, grilled chicken breast complimented with cheese, lettuce, tomato and condiments served on the side

BARBECUE PORK

Pulled pork, peppers and onions tossed with our home-style barbecue sauce served on a bun and complimented with a portion of garlicked green beans

DELI BUFFET

Served buffet style, this meal includes a variety of breads and sandwich buns, trays of sliced turkey, ham and roast beef, trays of cheeses and various condiments. The meal will be accompanied by tossed salad, pasta salad, coleslaw and potato chips. Tureens of homemade soup may be added for an additional charge

VEGETABLE LASAGNA

Fresh vegetables and cheeses layered with pasta and a cream sauce
Served with a mix of herbed vegetables

CLASSIC LASAGNA

Sausage and ricotta cheese layered with pasta and served with a rich marinara sauce
Served with a mix of fresh vegetables

PASTA ALLA PRIMAVERA

Tender vegetables and linguine pasta tossed with an Alfredo sauce – A sliced, grilled chicken breast may be added.

CATFISH LUNCH

A tender breaded filet of farm raised catfish served with tartar sauce accompanied by hushpuppies, roasted redskin potatoes and garlicked green beans

SWEET & SOUR CHICKEN

Slices of grilled chicken tossed with bell peppers in a honey tamarind sauce, served over steamed rice with fresh vegetables

LEMON PEPPER CHICKEN

A boneless breast of chicken finished with fresh herbs and lemon zest, served with roasted redskin potatoes and steamed vegetables.

BREADED CHICKEN

A boneless breast of chicken, rolled in seasoned breadcrumbs, baked and served with a sherry-cream sauce, accompanied by roasted redskin potatoes and a medley of fresh vegetables

COUNTRY FRIED STEAK

A country fried steak topped with creamy gravy, served with mashed potatoes and fresh vegetables

ROAST BEEF

Slices of tender beef served with a mushroom demi-glace, accompanied by mashed potatoes and spring peas

SIRLOIN TIPS

Chunks of beef, onions and button mushrooms simmered in rich gravy, served over Parmesan pasta and accompanied by a mix of fresh vegetables

CORNISH HEN

A whole Cornish game hen, baked and glazed with a rich brown sauce, served with long grain and wild rice with toasted pecans and a steamed medley of fresh vegetables

All hot luncheon choices will be served with baskets of breads.

DINNER SELECTIONS

All dinner selections will be served with a salad of your choice, dessert, freshly baked breads, iced tea and coffee. Dinner entrées will be served with fresh, seasonal vegetables and an appropriate starch.

You may choose from the following salads:

- A tossed garden salad with vegetable garniture and cheeses
- A spinach salad with fresh oranges, red onion and toasted almonds
- A Greek salad with greens, olives, tomatoes and feta cheese

Chicken Rockefeller

A boneless breast of chicken brushed with olive oil and Italian herbs and stuffed with diced shrimp, spinach, bacon and Parmesan cheese laced with Pernod

Chicken en Croute

A boneless breast of chicken filled with chopped mushrooms and fresh herbs, wrapped in puff pastry and finished with a mushroom demi-glace

Chicken Saltimbocca

A herbed, boneless breast of chicken filled with slices of prosciutto and a puree of cheeses, sage and rosemary

Chicken Normandy

A boneless breast of chicken stuffed with Brie, York apples, cranberries and a hint of onion and chive

Applewood Pork Loin

Slices of pork loin, slow smoked over an apple wood fire, garnished with caramelized apples, raisins and cranberries

Beef Medallions

Slices of slow baked, herb rubbed beef tenderloin served with sautéed button mushrooms and a veal and Beaujolais reduction

Filet Mignon

6 oz or 8 oz

A portion of beef tenderloin charbroiled and topped with beurre maitre d'hotel

Our dinner selections may be complimented with either of these additions:

- A trio of peppered Gulf shrimp
- A steamed Maine lobster tail at market price

All dinner entrees include our chef's choice of dessert. If you so desire, our selection of gourmet desserts is available for a surcharge.

DINNER BUFFETS

The buffet menu is designed to allow a choice of entrée, three salads and three side dishes.

All meals served buffet style will include iced tea, coffee and assorted breads.

All buffet style meals will include a dessert buffet with a minimum of five choices.

A minimum guarantee of 50 persons will be required for all buffet meals.

Buffet meals are available for groups under 50 persons at a surcharge.

One meat buffet available Two meat buffet available Three meat buffet available

Salad selections

Tossed garden salad	Creamy pasta salad
Antipasto salad	Southern potato salad
Fresh fruit tray	Fresh coleslaw
Pistachio pineapple salad	Waldorf salad

Entrée selections

Sweet and sour chicken	Sliced roast beef
Chicken divan	Sirloin tips
Lemon pepper chicken	Creole beef
Baked chicken breast	Salisbury steak
BBQ chicken	Meatloaf and gravy
Southern fried chicken	BBQ pork
Turkey and dressing	Citrus glazed ham

Side dishes

Mashed potatoes	Corn pudding
Scalloped potatoes	Buttered corn
Oven-roasted potatoes	Corn on the cob
Parslied new potatoes	Baked beans
Steamed white rice	Lima beans
Long grain and wild rice	Green beans
Poppy seed egg noodles	Spring peas
Parmesan pasta	Ginger glazed carrots
Buttered rotini pasta	Steamed vegetable mix

*For your consideration, we offer a variety of theme meals to be served buffet style.
The menus as well as the décor will reflect your choice.*

“TREASURES UNDER THE SEA”

A mermaid guarding her treasure chest while fronds of seaweed ripple, beach balls and a sand castle surrounded by seashells all evoke a day by the ocean as your group meets for dinner

- Tossed garden salad with crackers and flatbreads
- Creamy home style coleslaw
- Deep-fried shrimp, clam strips and hushpuppies with tartar and cocktail sauces
- Oven baked deviled crab
- Baked Atlantic char with lemon-caper butter
- Steamed rice and toasted almonds
- Fresh vegetables tossed with herbs
- Buttered corn on the cob
- Baskets of dinner rolls
- A dessert buffet with a minimum of five of chef's favorites

“CARIBBEAN MOONLIGHT MAGIC”

Palm trees sway, sandcastles glisten next to sand buckets filled with shells, sand dollars wash to shore as the murmur of the surf and the breeze invite your guests to dinner

- Tossed garden salad with crackers and flatbreads
- Trays of sliced tropical fruits and berries
- Deep-fried coconut shrimp with peach salsa
- Smoked pork loin with hot fruit compote
- Honey-tamarind chicken breast
- Citrus infused rice
- A medley of mixed market vegetables
- Cuban style black beans
- A variety of dinner rolls and breads
- A dessert buffet with a minimum of five of the chef's favorites

“SONS OF THE PIONEERS, A SONG OF THE SOUTHWEST”

Tumbling tumbleweeds, desert skies, beef slow cooked over a campfire, coffee and songs of the West under a starry sky invite your guests to enjoy a time of by-gone days

- Tossed garden salad with assorted crackers and flatbreads
- Bunkhouse coleslaw
- Sliced beef in a mushroom demi-glace
- Southwest chicken breast with peppers, onions and cheeses
- Barbecue baby back ribs
- Roasted redskin potatoes
- Market mix of fresh vegetables
- Buttered corn on the cob
- Assorted dinner rolls and cheddar biscuits
- A dessert buffet with a minimum of five of the chef's favorites

“SUNDAY IN THE PARK, OR AN AFTERNOON AT GRANDMA GLENNIE’S”

Quilts on the ground, fresh churned butter, gossiping aunts, guitar pickers, June bugs on a string, ring around the rosie-a pocket full of posies let your guests enjoy the memories of happy days and simple times

- Tossed garden salad with assorted crackers and flatbreads
- Southern style potato salad
- Creamy coleslaw
- Crisp fried chicken
- Country ham in redeye gravy
- Battered catfish strips with hushpuppies
- Buttered mashed potatoes
- Green beans simmered with ham
- Steamed garden fresh vegetables
- Assorted dinner rolls and breads
- A dessert buffet of fresh fruit cobblers

“MARDI GRAS MADNESS”

Brassy notes of the trumpet, glitter of beads, masks, purple swags, sequins, spangles, feathers and the sounds of cool jazz call your friends to dinner on Bourbon Street

- Tossed garden salad with assorted crackers and flatbreads
- Marinated vegetable tray with a crayfish garniture
- Shrimp and ham jambalaya
- Grilled spiced chicken breast
- Beef Diablo
- Red beans and rice
- Market mix of fresh vegetables
- Corn pudding
- A variety of corn muffins, cheddar biscuits and dinner rolls
- A dessert buffet with a minimum of five of the chef's favorites

“VIVA LA PASTA”

Sunny afternoons, Campari and soda, Puccini arias, and the smell of simmering sauces and fresh baked pastries transport you and your friends back to Rome

- Tossed Caesar salad with assorted breadsticks and flatbreads
- Antipasto trays
- Herbed linguine pasta
- Tri-color rotini pasta
- Chicken and clams poached in chardonnay
- Ragu sauce with beef and spiced sausage
- Vegetable lasagna
- Steamed vegetables and fresh herbs
- Assorted herbed breads and garlic breadsticks
- A dessert buffet with a minimum of five of the chef's favorites

"HOWDY AT THE HOEDOWN"

Bob Wills and the Texas Cowboys, boots and bandannas, the creaking of the saddle and a coyote's howl invite you to have dinner around the chuck wagon

Tossed garden salad with assorted crackers and flatbreads

Creamy bunkhouse coleslaw

Pulled pork barbecue with assorted sandwich buns

Chopped buffalo steaks with button mushrooms

Barbecue grilled chicken breast

Texas style potato salad

Baked beans

Buttered corn on the cob

Assorted dinner rolls, corn muffins and biscuits

A dessert buffet with a minimum of five of the chef's favorites

"AN AFTERNOON WITH MADAMA BUTTERFLY"

The rustle of silk kimonos, babbling brooks beneath wooden bridges, quiet gardens for meditation and temple bells call your guests to dinner with the lure of the East

Chilled pistachio salad

Sliced fresh fruit drizzled with melon liqueur

Prince Yamadori beef

Cherry blossom chicken

Crisp egg rolls with duck sauce

Steamed almond rice

Miniature green beans with Peking sauce

Steamed vegetables with lemon zest

Assorted dinner rolls

A dessert buffet with a minimum of five of the chef's favorites (including fortune cookies)

"AN AFTERNOON IN CADES COVE"

Family reunions, softball games and wading in a mountain stream, and your cousins on a hike, paper plates and red checked table linens will remind you of those fun filled meals

Baskets of assorted breads and buns

Deli trays filled with smoked turkey, ham and seasoned roast beef

Assorted cheeses to compliment your selection

Trays of sliced tomatoes, onions and lettuce

Southern style potato salad

Coleslaw

Baskets of potato chips

Trays of assorted pickles and condiments

A dessert buffet with a minimum of five of the chef's favorites

DESSERT SELECTIONS

CHEF'S CHOICE OPTIONS

Southern Pecan Pie

Lemon Icebox Pie

Carrot Cake

Devil's Food Cake

Berry Cobbler

Banana Pudding

Ream Cheese Mousse Tart

Peach Cobbler

Blueberry Yogurt Cake

French Silk Pie

Italian Crème Cake

Coconut Cream Pie

DELUXE OPTIONS

Strawberry Amaretto Tart

Tiramisu

New York Style Cheesecake

Chocolate Cheesecake

Individual Chocolate Bundt Cake

Berry Charlotte

Lemon Jazzberry Tart

Key Lime Tart

White Chocolate Éclair Cake

Turtle Cheesecake

RECEPTION MENU

A display of imported and domestic cheeses, accompanied by breads and crackers

Small (25-30 servings)

Large (50-60 servings)

A display of sliced fresh fruit and seasonal berries

Small (25-30 servings)

Large (50-60 servings)

A flavored cheese ball rolled in crushed nuts and herbs, served with crackers

25-30 servings

Crudités (raw and blanched vegetables), served with dips and crackers

Small (25-30 servings)

Large (30-60 servings)

Antipasto platter-a selection of vegetables, olives, cheeses, salami and artichoke hearts marinated in Greek oil and vinaigrette

Small (25-30 servings)

Large (50-60 servings)

Deli tray, a variety of select cold cuts, cheeses and breads

Small (25-30 servings)

Large (50-60 servings)

A selection of miniature sweets, chef's choice

Small (25-30 servings)

Large (50-60 servings)

Fondue station-fresh strawberries and cubed pound cake with chocolate and caramel sauces

Large (50-60 servings)

Strips of farm raised catfish with tartar sauce

100 pieces

Chunks of charbroiled chicken breast tossed with sweet & sour sauce

100 pieces

Spanikopita, a cheese and spinach filled pastry

100 pieces

Meatballs in sauce (your choice of mushroom demi-glace or barbecue)

100 pieces

Chicken tender accompanied by a honey mustard sauce
100 pieces

Parmesan artichoke hearts stuffed with cheeses
100 pieces

Miniature beef en croute accompanied by aioli sauce
100 pieces

Miniature brie en croute
100 pieces

Baked artichoke and crab dip served with sliced French baguettes
35 servings

Hand-dipped chocolate strawberries
100 pieces

T-Ho vegetable spring rolls with duck sauce
50 pieces

Assorted fresh baked cookies
By the dozen

Gourmet fresh baked cookies
By the dozen

Miniature puff pastry filled with shrimp salad or chicken salad
100 pieces

Cucumber rounds filled with shrimp salad or chicken salad
100 pieces

An assortment of miniature finger sandwiches
100 pieces

An assortment of miniature gourmet finger sandwiches
100 pieces

Chilled Gulf shrimp, zesty cocktail sauce and lemon wedges
100 pieces

Deep-fried Gulf shrimp with cocktail sauce
100 pieces

Deep-fried coconut shrimp with sauce
100 pieces

Chef's choice of assorted deep-fried breaded vegetables
100 pieces

Deep-fried mozzarella sticks with sauce
100 pieces

Smoked salmon with appropriate condiments

Cajun spice rubbed beef tenderloin with appropriate sauces

FROM THE CARVING STATION

*All stations to include an assortment of breads and the appropriate condiments
A carver's fee will be applied for a minimum of one (1) hour.*

Butter glazed breast of turkey (75 servings)

Honey citrus glazed ham (75 servings)

Oven roasted top round of beef (75 servings)

BY THE POUND

Party mints
Corn chips & salsa
Snack mix
Trail mix

Potato chips & dip
Pretzels & dip
Roasted peanuts
Mixed nuts

AFTERNOON BREAKS

Afternoon break items are priced in a variety of ways to allow more pricing flexibility.

BY THE POUND

Assorted party mints

Potato chips with dip

Nacho chips with salsa

Pretzels with mustard sauce

California trail mix

Roasted peanuts

Mixed nuts

INDIVIDUALLY PRICED

Trays of sliced fresh fruit

Small (25-30 servings)

Large (50-60 servings)

Trays of raw vegetables and dips

Small (25-30 servings)

Large (50-60 servings)

Baskets of cubed domestic cheese and crackers

Small (25-30 servings)

Large (50-60 servings)

Individual loaves of fruit bread

Fresh baked cookies (per dozen)

Gourmet cookies (per dozen)

Baskets of whole fresh fruit, a minimum of 25 pieces

PRICED BY THE PERSON

“AFTERNOON TEA”

A beverage station including assorted hot teas, coffee, lemonade and iced water

A selection of miniature sweets including bite-sized cheesecakes, petit fours, cookies, chocolates and sliced fruit and berries

“SWEET TIMES”

A beverage station including assorted hot teas, coffee, lemonade and iced water

A variety of fresh desserts with a selection of cheesecakes, cakes, pies, cobblers, cookies and sliced fresh fruit

“FONDUE STATION”

A beverage station including assorted hot teas, coffee, lemonade and iced water

Fresh strawberries and cubes of fresh baked pound cakes served with chocolate and caramel sauces

All afternoon breaks include ½ hour of service.