

Catering

Guide



900 Neyland Drive
Knoxville, TN 37901
865-974-2406

Salad Selections

Starter Salads

Classic House

Mixed Greens, Cherry Tomatoes, Cheddar Cheese, Cucumber and Alfalfa Sprouts

\$3.25 Per Person

Traditional Caesar Salad

Served with Garlic Croutons and Shaved Parmigiano-reggiano Cheese and Caesar Dressing

\$3.25 Per Person

Spinach Salad

Sliced Strawberries, Toasted Pecans, Red Onions and Mandarin Oranges
Tossed with Baby Spinach Leaves

\$3.25 Per Person

Wedge Salad

Iceberg Lettuce, Blue Cheese Crumbles, Fresh Sliced Tomatoes,
with Chunky Blue Cheese Dressing

\$3.25 Per Person

Boston Bibb Salad

Havarti Cream Cheese, Over a Bed of Greens with Crunchy Won Ton Crisps, Sun-dried
Cranberries, Blackened Walnuts, Red Onion with a Raspberry Vinaigrette

\$3.75 Per Person

Entree Salads

Grilled Chicken Pasta Salad

Penne Pasta, Marinated Grilled Chicken Breast, Romaine Lettuce, Fresh Tomatoes and
Marinated Vegetables Served with Pesto-ranch

\$12.95 Per Person

Mediterranean Humus Plate

Lime Grilled Vegetables, Olives, Alfalfa Sprouts and Cherry Tomatoes with Fresh Pita

\$12.95 Per Person

Southwest Shrimp Salad

Gulf Shrimp, Black Beans, Roasted Sweet Peppers and Avocados Served in a Radicchio Cup
with Mixed Greens, Cucumbers and Sprouts with Chipotle Ranch Dressing

\$13.95 Per Person

Cajun Salmon Caesar Salad

Classic Blackened Salmon Grilled Served with Romaine, Garlic Croutons and Parmesan
Cheese with Caesar Dressing

\$13.95 Per Person

Classic Cobb Salad

Chargrilled Chicken, Crispy Bacon, Avocado, Hard-cooked Eggs, Black Olives,
Blend of Cheeses, Diced Tomatoes, with Fresh Lettuce and Avocado Ranch Dressing

\$13.95 Per Person

LUNCH Selections

BridgeView Classic Sandwiches

\$9.50 per person

Served with Homemade potato chips and assorted sodas and water

Turkey Lunch

Turkey breast layered with crisp romaine, sliced Roma tomatoes, alfalfa sprouts and Muenster cheese on white, whole wheat or rye bread.

Turkey-Bacon Wrap

Lean turkey breast and smoky bacon wrapped with sprouts, lettuce, tomato finished with Chipotle Spread in a flour tortilla.

Riverside BLT

Turkey breast, apple-wood smoked bacon, romaine lettuce, and mayonnaise on white, whole wheat or rye bread.

Gourmet Grazer

Thinly sliced roast beef with lettuce, tomato and a creamy horseradish sauce served on whole grain bread.

Jerk Chicken Salad Sandwich

Jerk chicken salad with romaine lettuce on grilled onion Focaccia bread.

Sweet Southern Club

Sugar cured ham and smoked turkey breast with pepper jack cheese topped with Big Orange mayo on Rye bread.

Grilled Vegetables

Marinated red onion, zucchini, tomato, Portobello and fresh spinach leaves with roasted garlic mayo in a pita

Chicken and Tasso Wrap

Creole spiced chicken, Tasso ham, and lettuce, tomato & jack cheese rolled in a tortilla

Santa Fe Steak Wrap

Citrus and garlic marinated flank steak, wrapped in a cheddar jalapeno flour tortilla served with lettuce, tomato, salsa fresca, black olives and creamy avocado ranch dressing

Salmon Florentine BLT Sandwich

Grilled Atlantic salmon, fresh spinach, Bermuda Onions, crisp lettuce, vine-ripened tomatoes on toasted sourdough

Chicken Salad Croissant

Creamy pesto and pine nut chicken salad with lettuce, cucumber, tomato and green onion on a croissant

LUNCH Buffet

Sandwich & Salad Buffet

\$9.50 per person

- Assorted Half Sub Sandwiches:
 - Ham & Cheddar
 - Turkey & Cheddar
 - Veggie Wrap
- Complete Garden Salad Bar including Italian and Ranch Dressings
 - Cookies and Brownies
- Iced Tea, Regular & Decaf Coffee, and Water

Tennessee River Buffet

\$10.75 per person

- Includes Three Meats or Veggie:
 - Grilled, Herbed Breast of Chicken
 - Medium-Rare Roast Sirloin of Beef
- Albacore Tuna Salad with Pesto Mayonnaise
 - Grilled, Seasonal Vegetables,
 - Includes Three Cheeses:
 - Swiss, Provolone, or Boursin
 - Pick One Side:
 - Red Bliss Potato Salad
 - Creamy Cole Slaw
- Includes leaf lettuce, sliced tomatoes, deli pickle spears, homemade potato chips, seasonal fruit salad, freshly baked breads and rolls, assorted homestyle cookies & double fudge brownies, and assorted sodas and water.

Southern Specialty

\$10.75 per person

- Classic house salad with ranch dressing
- Sweet Tea brined fried chicken
- Braised Spare Ribs
- Buttermilk mashed potatoes
- Southern style green beans
- Baked macaroni & cheese
- Cornbread and biscuits
- Assorted cookies and brownies

Hors d'oeuvres

Hot & Cold

Tier One

50 pieces for \$50.00

Finger Sandwiches

Chicken Salad, Tuna Salad, Ham & Cheese, or Turkey & Cheese

Hot Artichoke Dip

with Corn Chips, Sour Cream, And Salsa

Italian meatballs

In marinara sauce

Spring Rolls

with Schezuan Dipping Sauce

Fried Mushrooms

with Mustard Dip

Tier Two

50 pieces for \$75.00

Prosciutto and Melon

Parma Ham Wrapped Cantaloupe

Caprese Skewers

with Buffalo Mozzarella and Balsamic Glaze

Pork Pot Stickers

With Schezuan dipping sauce

Chicken Skewers

with Cajun Butter

Cheese Ravioli

in Marinara Sauce

Buffalo Wings

with Blue Cheese or Ranch

Bruschetta

with Fire Roasted Tomatoes & Mozzarella

Swedish Meatballs

In a rich Demi-Glace

Chicken Fingers

with Honey Mustard Sauce

Beef Satay

with Peanut Sauce

Tier Three

50 pieces for \$100

Crab Cakes

with Remoulade Caper Sauce

Chilled Shrimp Cocktail

with Horseradish Cocktail Sauce

Smoked Salmon Rolls

with Soy Sauce and Wasabi

Chipotle Beef Tenderloin Roll-up

Bacon Wrapped Scallops

(All Hors d'oeuvres sold in quantities of 50. Minimum order of 50 per selection)

Signature Sides

Side Items

Buttermilk Mashed Potatoes

Wild Rice Pilaf

Seasonal Grilled Vegetables

Orzo Pasta with Shiitake Mushrooms

Rosemary Roasted New Potatoes

Roasted Asparagus with Butter

Southern Style Green Beans

Eggplant Parmesan

Stuffed Mini Baked Potatoes

Sauteed Sugar Snap Peas

Haricot Verts

Gingered Carrots

Streamed Broccoli and Carrots in a Butter Glaze

Alfredo or Marinara Penne

Garlic and Butter Mashed Potatoes

(Choose two sides with package selections. Sides also include dinner rolls with creamy butter).
Inquire for a la carte side item pricing.

Main Course, À la carte

Main Dish a La Carte

Herb Crusted Beef Tenderloin Medallions
\$18.00

Shrimp & Scallop With Pesto Cream
\$18.00

Cumin Dusted Beef Tenderloin with Cabernet Gorgonzola Demi-glace
\$18.00

Grilled Aged Ribeye
\$17.00

Sauteed Breast of Duck in a Balsamic Raspberry Sauce
\$17.00

Pan Seared Salmon with Vodka Sauce
\$16.00

London Broil with Roasted Garlic Au Jus
\$14.00

Chicken Piccata Topped with Lemon Caper Sauce
\$14.00

Farm Raised Chicken Breast Stuffed with Goat Cheese & Wild Mushrooms
\$14.00

Roasted Turkey Breast Medallions with Cranberry-port Chutney
\$13.00

Jerked Pork Loin with Pineapple Salsa
\$12.00

Stuffed Filet of Portabella Served Florentine Style
\$12.00

Braised Pork Spare Ribs
\$12.00

Burgandy Beef in Red Wine Sauce with Sautéed Onion and Mushroom
\$12.00

Sweet Tea Brined Fried Chicken
\$11.00

Honey Glazed Ham
\$11.00

Sweet and Sour Chicken or Pork
\$11.00

Layered Lasagna with Zesty Tomato Sauce
\$11.00

Eggplant Parmesan
\$11.00

Cheese Ravioli Topped with Homemade Vodka Sauce
\$11.00

Smoked Pulled Pork with Hickory BBQ Sauce
\$11.00

Dinner Buffet

Buffet Dinner Entrees

The Riverboat

Salad: choose two
Sliced Tenderloin with Merlot Sauce
Baked Rosemary Chicken
Herbed Orzo Pasta
Roasted Garlic Mashed Potatoes
Steamed Broccoli and Carrots
Choice of Two Signature Desserts
Dinner Rolls and Creamy Butter
\$29.95

Southern Specialties

House Salad with Ranch
Classic Caesar Salad
Honey Cured Ham
Sliced Roasted Turkey
Southern Style Green Beans
Buttermilk Mashed Potatoes
Confetti Corn
Choice of Two Signature Desserts
Dinner Rolls and Corn Bread with Creamy Butter
\$26.00

BridgeView BBQ

House Salad with Ranch Dressing
Pork Spare Ribs
BBQ Pulled Pork
Farm Raised Chicken Breast in Hickory BBQ sauce
Country Potato Salad
Homemade Coleslaw
Brown Sugar Baked Beans
Homemade Biscuits and cornbread
Served with apple or peach cobbler and double fudge brownies
\$25.00

Dinner Buffets are for 50 or more guests based on 3 hours of service.
A \$50 charge will apply for groups less than 50 people.

All buffets will be placed at a central location of your choosing
inside BridgeView.

Theme Stations

Low Country Grit Station

Cheddar Cheese Grits and Low Country Style
Pesto Cream Sautéed Shrimp
Garnished with Sun Dried Tomatoes and Smoked Bacon
\$9 per person

Creamy Risotto Station

~ A Twist on the Traditional ~
Rich and Creamy Risotto Pasta
Finished in our House Alfredo Sauce
Toppings: Shredded Asiago Cheese, Roma Tomato,
Pesto, and Diced Pancetta & Prosciutto
\$9 Per Person

Asian Wok Station

Stir Fry Chicken and Beef
with Oriental Vegetable Mix and Fried Rice
Served with Egg Rolls, Sweet & Sour Sauce, Soy Sauce, & Hot Sauce
\$7 Per Person
Add Shrimp for Extra \$2.00 Per Person

Potato Martini Station

Topped with Your Choice of Creamy Butter, Roasted Garlic,
Shredded Cheddar Cheese, Sour Cream, Chives,
Crumbled Bacon & Broccoli Florettes
\$7 Per Person

Tour of Italy

Choice of Tortellini or Ravioli and Penne Pasta
Toppings: Diced Tomatoes, Freshly Grated Parmesan,
Chopped Garlic, and Sliced Mushrooms
with Marinara Sauce and Alfredo Sauce
Served with Garlic & Butter Breadsticks
\$6 Per Person

Southwest Fiesta Station

Build Your Own Taco or Fajita Using:
Marinated Skirt Steak and Grilled Chicken
with Warm Flour & Corn Tortillas
Toppings: Sautéed Onions, Bell Peppers,
Cilantro, Shredded Lettuce, Diced Tomatoes,
Sour Cream, Guacamole, and Appropriate Condiments
\$6 Per Person

Attendant Fee of \$100 applies to all Theme and Carving stations.
50 person minimum for all Theme and Carving stations.

Carving Stations

Maple Pork Loin Carvery

With Maple-bourbon Demi-glace, Assorted Mustards,
Creamy Horseradish, and Southern Style Rolls
\$12 Per Person

Pastry-Wrapped Fresh Salmon EnCroute

Hand Sliced Atlantic Salmon
Served with Assorted Sliced Breads,
Lemon-Dill Butter Sauce, and Capers
\$12 Per Person

Beef Tenderloin

Seared Whole Beef Tenderloin with Creamy Horseradish
Served with Southern Style Rolls and Creamy Butter
\$10 Per Person

Honey Spiral Ham

Served with Mango-Pineapple Chutney,
Whole Grain Mustard, and Multigrain Rolls
\$8 Per Person

Roasted Turkey

Roasted Herb Marinated Breast of Turkey, Carved by Attendant
Toppings: Cranberry Chutney & Homemade Turkey Gravy
Served with Southern Style Rolls and Creamy Butter
\$5.50 Per Person

Attendant Fee of \$100 applies to all Theme and Carving stations.
50 person minimum for all Theme and Carving stations.

Decadent Desserts

Key Lime Cheesecake

with Sour Cream Glaze

\$4.25 Per Person

Chocolate Lava Cake

with Dark Chocolate Ganache

\$4.25 Per Person

Tiramisu Italian Coco Tort

with Espresso Cinnamon Cream

\$4.00 Per Person

Pumpkin Cheesecake

with Caramel and Pecans

\$3.95 Per Person

Stuffed Pumpkin Bread

with Cream & Orange Marmalade

\$3.75 Per Person

Carrot Cake

with Cream Cheese Sauce

\$3.75 Per Person

New York Style Cheesecake

with Assorted Toppings

\$3.50 Per Person

Homestyle Pecan Pie

with Whipped Cream

\$3.25 Per Person

Apple Pie a la Mode

\$3.25 Per Person

Double Fudge Iced Brownies

\$3.25 Per Person

The Perfect Break

Cookies **\$4.00 per half dozen, \$8.00 per dozen**

Sugar
Chocolate Chip
Oatmeal
Peanut Butter
Fruit Bars
Chinese Tea Balls
Lemon Iced
Wedding Cookies
Thumbprints
Macaroons
Chocolate Macaroons
Snickerdoodles

Brownies **\$5.50 per half dozen, \$11.50 per dozen**

Chocolate Iced, Blondies, Lemon Bars, Chocolate Macaroon Brownies

Snacks

Mixed Nuts \$16.00 per pound
Potato Chips \$7.00 per pound
Pretzels \$7.00 per pound
King Size Candy Bars \$1.75 per bar
Tortilla Chips \$6.50 per pound
Salsa \$6.00 per pint
Ranch Dip \$4.25 per pint
French Onion Dip \$4.50 per pint
Full Sheet Cake (serves 48) \$46.79
Half Sheet Cake (serves 24) \$24.00

Tennessee Time-Out **\$10.00 per person**

Freshly popped boxed popcorn
Jumbo soft pretzels with mustard
Roasted peanuts in the shell
Cracker Jacks
Kettle cooked potato chips
Assorted candy bars
Assorted sodas

The Mixer **\$12.00 per person**

Mixed nuts
Cajun and light trail mix
Asian rice crackers
Chocolate covered raisins
Bite-sized cheesecakes
Assorted sodas and yogurt drinks

Beverage Selections

Iced Tea

\$8.00 per gallon

Lemonade

\$8.00 per gallon

Raspberry Lemonade

\$10.00 per gallon

Cranberry Lemonade

\$10.00 per gallon

Punch

\$10.00 per gallon

Soft Drinks

\$1.25 each

Coffee

\$10.00 per gallon

Hot Herbal Tea

\$10.00 per gallon

Hot Chocolate

\$8.00 per gallon

Hot Spiced Cider

\$11.00 per gallon

Milk Pints

\$1.09 each

Chocolate Milk Pints

\$1.50 each