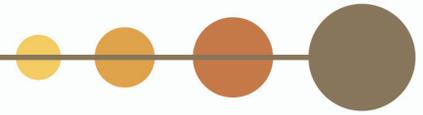


Banquet Menus 2019

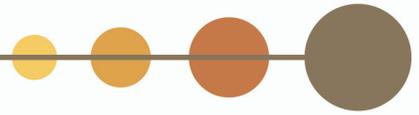




Continental Breakfast Breakfast Buffets



THE CHATTANOOGAN



Catering Menus

Continental Breakfast

Chattanooga Continental

Fresh Orange & Apple Juice
Freshly Cut Seasonal Fruit
Assorted Bagels with Cream Cheese
Assorted Danish and Muffins
Butter, Jams & Jellies
Freshly Brewed Coffee
(Regular & Decaffeinated)
Mighty Leaf Assorted Hot Teas
\$14 | Person

Chattanooga Deluxe Continental

Fresh Orange & Apple Juice
Freshly Cut Seasonal Fruit
Pain au Chocolate, Banana Walnut Bread, Blueberry Muffins
Butter, Jams & Jellies
Individual Yogurt with Granola & Fresh Berries
Maple Cinnamon Oatmeal
Breakfast Biscuit | Sausage, Egg & Cheddar
Freshly Brewed Coffee
(Regular & Decaffeinated)
Mighty Leaf Assorted Hot Teas
\$18 | Person

Beverage Enhancements

Acqua Panna Natural Spring Water | \$5 Each

San Pellegrino Sparkling Water | \$5 Each

Recover 180 Assorted Hydration Beverage | \$5 Each

Coca-Cola Soft Drinks | \$3 Each
Regular & Diet

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Continental Breakfasts Require a Minimum of 25 Guests and Are Available for a 90 Minute Period
\$3 Surcharge Per Person Will Be Applied if Minimum is Not Met

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400

THE CHATTANOOGAN

Catering Menus

Breakfast Buffets

Homestyle Breakfast

Fresh Orange & Apple Juice
Freshly Cut Seasonal Fruit
Selection of Freshly Baked Pastries & Muffins
Butter, Jams & Jellies
Individual Yogurt with Granola and Fresh Berries
Creamy Grits with Cheddar
Smoked Bacon, Sage Sausage
Scrambled Eggs
Hashbrown Casserole
Freshly Brewed Coffee
(Regular & Decaffeinated)
Mighty Leaf Assorted Hot Teas
\$20 | Person

Southside Breakfast

Fresh Orange & Apple Juice
Freshly Cut Seasonal Fruit
Apple Turnovers, Orange Cranberry Muffins, Sticky Buns
Butter, Jams & Jellies
Individual Yogurt with Granola & Fresh Berries
Poached Egg and Country Ham Benedict with Hollandaise
Buttermilk Biscuits and Sausage Gravy
Smoked Bacon
Thick Cut Cinnamon French Toast with Maple Syrup
Freshly Brewed Coffee
(Regular & Decaffeinated)
Mighty Leaf Assorted Hot Teas
\$22 | Person

Chattanooga Spa Breakfast

Fresh Orange & Apple Juice
Freshly Cut Seasonal Fruit
Carrot Raisin, Banana Nut and Blueberry Muffins
Butter, Jams & Jellies
Greek Yogurt with Granola & Fresh Berries
Cinnamon Raisin Steel Cut Oats
Whole Wheat Pancakes with Blue Berry Syrup
Poached Eggs on Asparagus and Sweet Potato Hash
Spinach and Mushroom Frittata
Chicken Apple Sausage
Potato Lyonnaise
Freshly Brewed Coffee
(Regular & Decaffeinated)
Mighty Leaf Assorted Hot Teas
\$24 | Person

Beverage Enhancements

Acqua Panna Natural Spring Water | \$5 Each

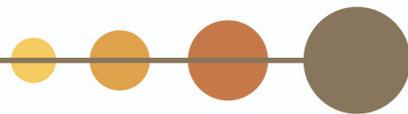
San Pellegrino Sparkling Water | \$5 Each

Recover 180 Assorted Hydration Beverage | \$5 Each

Coca-Cola Soft Drinks | \$3 Each
Regular & Diet

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax
Breakfast Buffets Require a Minimum of 30 Guests and Are Available for a 2 Hour Period
\$5 Surcharge Per Person Will Be Applied if Minimum is Not Met

THE CHATTANOOGAN



Catering Menus

Breakfast Buffet Enhancements

Belgian Waffles

*Chef Required

(Groups of 30 Guests or Less)

Assorted Toppings to Include: Maple Syrup, Nutella, Whipped Cream, Seasonal Fruit Compote, Crispy Fried Chicken, Chocolate Chips, Butter

\$12 | Person

Omelets

* One Chef Required per 50 Guests

Includes; Eggs, Egg Whites, Oven Roasted Mushrooms, Onions, Tomatoes, Green Bell Peppers, Bacon, Ham, Scallions, Shredded Cheddar

\$12 | Person

Applewood Smoked Bacon, Egg and Cheese on a Buttery Croissant

\$6 | Person

Egg, Country Sausage and Cheese on a Buttermilk Biscuit

\$5 | Person

Southern Breakfast Wrap

Scrambled Eggs, Country Ham, Cheddar Cheese

\$5 | Person

Euro Breakfast Display

Cured and Smoked Meats, Artisan Cheeses, Olives, Assorted Mustards and Breads

\$16 | Person

Smoked Salmon Display

Smoked Salmon, Mini Bagels, Cream Cheese, Capers, Onions, Tomatoes, Chopped Eggs

\$16 | Person

Beverage Enhancements

Southern Peach Bellini

Peach Schnapps & LaMarca Prosecco

\$9 | Each

(Bartender Required)

Mimosa

Champagne with Choice of Orange, Cranberry or Ruby Red Grapefruit Juice

\$8 | Each

(Bartender Required)

Bloody Mary

Tito's Vodka, Spicy Bloody Mary Mix, Celery, Olives, Pickled Okra, Celery Salt, Tabasco and Worcestershire

\$9.5 | Each

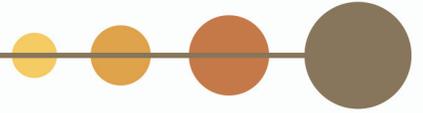
(Bartender Required)

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Breakfast Enhancements Must Accompany a Breakfast Buffet Selection

Chef Fee | \$75 Per Chef

Bartender Required for Alcoholic Beverages | \$75 Per Bartender | Bartender Fee Waived if Sales Meets & Exceeds \$400 Per Bar



Break Selections



Catering Menus

Breaks | Packages

ALL-DAY REFRESHMENT PACKAGE

Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Assorted Teas
All Day

Orange, Cranberry, and Grapefruit Juices
Provided A.M.

Fruit-Infused Water, Iced Tea, and Lemonade
Begins P.M.

\$19 | Person

ALL-DAY BREAK PACKAGE

Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea
All Day

House Made Bakery Bars, Trail Mix, Candy and Whole Fruit
Orange and Cranberry Juices
Provided A.M.

Fruit-Infused Water, Iced Tea, and Lemonade
Assorted Cookies, Chips, and Pretzels
Begins P.M.

\$30 | Person

Beverage Enhancements

Arnold Palmer | \$35 Gallon

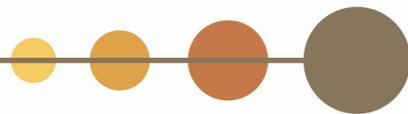
Acqua Panna Natural Spring Water | \$5 Each

San Pellegrino Sparkling Water | \$5 Each

Recover 180 Assorted Hydration Beverage | \$5 Each

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Minimum 25 Guests Required for All Day Breaks | Additional \$5.00 Per Person for Under 25 Guests



Catering Menus

Breaks | Packages

ALL-DAY Conference Break Package

Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Assorted Teas
Beverages served all day

Breakfast Pastries, Muffins, and Croissants
Assorted Yogurts and Granola
Hard Boiled Eggs
Orange, Cranberry, and Grapefruit Juices
Served 1 Hour

Morning Item - Served for 1 Hour
Monday: Fresh Warm Doughnuts
Tuesday: Country Ham and Cheddar Biscuit
Wednesday: Warm Apple Turnover
Thursday: Apple Fritters
Friday: Warm Cinnamon Buns
Saturday: Country Ham and Cheddar Biscuit
Sunday: Warm Apple Turnovers

House Made Breakfast Bars
Trail Mix, Freshly Cut Seasonal Fruit
Served morning to lunch

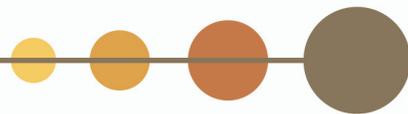
Fruit-Infused Water, Iced Tea, and Lemonade
Assorted Cookies, Chips, and Pretzels
Begins after lunch

Afternoon Item - Served for 1 Hour
Monday: Strawberries with Chocolate Fondue
Tuesday: Queso Dip with Tortilla Chips
Wednesday: Soft Pretzels with Spicy Brown Mustard
Thursday: Garlic Toasted Pita and Hummus
Friday: Double Fudge Brownies
Saturday: Queso Dip and Tortilla Chips
Sunday: Soft Pretzels with Spicy Brown Mustard

\$40 | person

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Minimum 25 Guests Required for All Day Breaks | Additional \$5.00 Per Person for Under 25 Guests



Catering Menus

Breaks | A la Carte

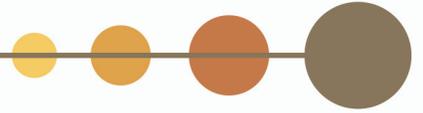
A la Carte Break Selections

- Jumbo Cookies | \$32 dozen
- Fudge Nut Brownie | \$36 dozen
- Pastry Bars | \$30 dozen
- Chocolate Dipped Coconut Macarons | \$28 dozen
- Warm Pretzels with Mustard | \$33 dozen
- Candy Bars | \$3.50 each
- Individual Cracker Jacks | \$3.50 each
- "Dirty" Potato Chips | \$3.50 each
- Breakfast Danish Pastries | \$31 dozen
- Assorted Muffins | \$24 dozen
- Bagels with Cream Cheese, Jams | \$26 dozen
- Cinnamon Coffee Cake (serves 24) | \$38 each
- Egg, Sausage, and Cheese Biscuit | \$5.00 each
- Country Ham Biscuit with Honey-Mustard Butter | \$4.50 each
- Whole Fresh Fruit | \$18 dozen

Beverage Enhancements

- Orange Juice | \$45 Gallon
- Lemonade or Arnold Palmer | \$35 Gallon
- Iced Tea - Sweet or Unsweet | \$35 Gallon
- Acqua Panna Natural Spring Water | \$5 Each
- San Pellegrino Sparkling Water | \$5 Each
- Recover 180 Assorted Hydration Beverage | \$5 Each
- Coca-Cola Soft Drinks | \$3 Each
- Freshly Brewed Coffee (Regular & Decaffeinated) | \$50 Gallon
- Mighty Leaf Assorted Hot Teas | \$50 Gallon

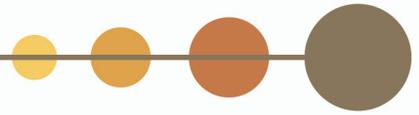
All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax



Lunch Selections



THE CHATTANOOGAN



Catering Menus

Lunch Buffets

Chattanooga Buffet

Crisp Romaine, Shaved Parmesan, Croutons, Caesar Dressing
Baby Spinach, Candied Pecans, Goat Cheese, Red Onion, Roasted Shallot Vinaigrette
Oven-Roasted Chicken Breast, Marinated Tomatoes, Chicken Jus
Seared Salmon, Spinach, Lemon Butter Sauce
Penne Pasta with Grilled Vegetables and Sauce Alfredo
Roasted Vegetable Medley
Assorted Cheesecake Bars
Unsweetened Iced Tea
Freshly Brewed Coffee (Regular & Decaffeinated), Mighty Leaf Assorted Hot Teas
\$30 | Person

Southside Cookout Buffet

Spinach and Arugula, Strawberries, Candied Pecans, Goat Cheese,
Herb Vinaigrette
Loaded Baked Potato Salad
Southern Style Macaroni Salad
Grilled Sirloin Burgers and All Beef Hot Dogs with Accompaniments
(Veggie Burgers Available Upon Request)
Hamburger and Hot Dog Buns
Grilled Mexican Corn
Baked Beans
Assorted Cookies, Pecan Pie Bites, Banana Pudding
Unsweetened Iced Tea
Freshly Brewed Coffee
(Regular & Decaffeinated)
Mighty Leaf Assorted Hot Teas
\$34 | Person

Beverage Enhancements

Lemonade or Arnold Palmer | \$35 Gallon

Acqua Panna Natural Spring Water | \$5 Each

San Pellegrino Sparkling Water | \$5 Each

Recover 180 Assorted Hydration Beverage | \$5 Each

Coca-Cola Soft Drinks | \$3 Each
Regular & Diet

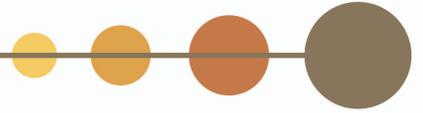
All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Lunch Buffets Include Soft Rolls & Butter, Unsweetened Iced Tea and Iced Water Pre-set and Coffee

Lunch Buffets Require a Minimum of 30 Guests and Are Available for a 2 Hour Period
\$5 Surcharge Per Person Will Be Applied for Under 30 Guests

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400

THE CHATTANOOGAN



Catering Menus

Lunch Buffets

Chattanooga Deli Buffet

Field Greens, Mandarin Oranges, Shaved Fennel, Almonds, Citrus Vinaigrette
Bow Tie Pasta, Feta, Sun-dried Tomato, Black Olives, Red Onion
Boar's Head Turkey, Cheddar, Bacon, Lettuce, Tomato, Herb Mayo, Ciabatta Hoagie,
Roast Beef, Blue Cheese, Lettuce, Tomato, Horseradish Mayo, Challah Bun,
Spinach Tortilla, Grilled Vegetables, Field Greens, Sliced Olives, Hummus
Assorted Cookies
Unsweetened Iced Tea
Freshly Brewed Coffee (Regular & Decaffeinated), Mighty Leaf Assorted Hot Teas
\$27 | Person

South of the Border

Romaine Lettuce, Jack Cheese, Cherry Tomatoes, Grilled Corn, Chipotle Ranch
Baby Spinach, Queso Fresco, Shaved Peppers, Radish, Citrus Vinaigrette
Grilled, Ancho Flank Steak
Grilled Spiced Chicken Thighs,
Warm Tortillas
Charred Tomato Salsa, Cilantro Sour Cream,
Guacamole, Jalapeno Queso Sauce
Spice Roasted Seasonal Vegetables
Spanish Rice
Espresso Cream Cheese Brownies and Blondies
Unsweetened Iced Tea
Freshly Brewed Coffee (Regular & Decaffeinated), Mighty Leaf Assorted Hot Teas
\$30 | Person

Beverage Enhancements

Lemonade or Arnold Palmer | \$35 Gallon

Acqua Panna Natural Spring Water | \$5 Each

San Pellegrino Sparkling Water | \$5 Each

Recover 180 Assorted Hydration Beverage | \$5 Each

Coca-Cola Soft Drinks | \$3 Each
Regular & Diet

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Lunch Buffets Include Soft Rolls & Butter, Unsweetened Iced Tea and Iced Water Pre-set and Coffee

Lunch Buffets Require a Minimum of 30 Guests and Are Available for a 2 Hour Period
\$5 Surcharge Per Person Will Be Applied if Minimum is Not Met

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400

Catering Menus

Breaks | Themed

Themed Breaks

Pop Culture

Cherry Cashmere Pops, Chocolate Tuxedo Pops, Toffee Top Hat Pops,
Root Beer & Ginger Ale
Sparkling and Still Water
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Assorted Teas
\$15 | Person

Candy Crush

M&M's, Fire Balls, Jelly Bellies, Sour Gum Balls, Gummie Worms, Jolly Ranchers, Hershey Kiss
Assorted Mini Candy Bars
Orange Soda, Grape Soda, Coca Cola
\$12 | Person

Spa Break

-Juice Creations-

Morning Melon | Cantaloupe, Honeydew, Pineapple, Strawberry
Mean Green | Lemon, Lime, Ginger, Celery, Cucumber
Better Than Orange Juice | Melon, Carrot, Apple

-Healthy Snacks-

Air Popped Popcorn Seasoned Lightly with Sea Salt, Whole Fruit, Apples, Bananas, Oranges
Terra Chips | Assorted Artisan Root Vegetable Chips
Dried Fruit and Nut Medley
Apple-Mint Iced Tea, and Mighty Leaf Assorted Teas
\$20 | Person

Intermission

Warm Jumbo Soft Pretzels, Brown Derby Mustard, Cheddar Cheese Sauce
Tortilla Chips with Charred Tomato Salsa, Individual Cracker Jacks, Roasted Peanuts
Lemonade, Freshly Brewed Iced Tea, Assorted Soft Drinks and Bottled Water
\$16 | Person

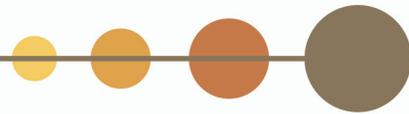
Chocolate Obsession

Mini Chocolate-Chocolate Chip Cookies, Chocolate-Walnut Brownies, Dark Chocolate Layer Cake,
Toasted Almond-White Chocolate Swirl Bark
Individual Milk and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Assorted Teas
\$15 | Person

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

30 Minute Service for Theme Breaks | Each Additional 30 Minutes \$5 | Person

THE CHATTANOOGAN



Catering Menus

Lunch Buffets

Local Garden Buffet

Build Your Own Salad

Field Greens, Field Greens, Romaine Lettuce

Toppings to Include: Chopped Bacon, Croutons, Cherry Tomatoes, Cucumbers,
Shredded Carrots, Shaved Parmesan, Shredded Cheddar

Selection of Three (3)

Grilled Steak, Poached Shrimp, Herb Roasted Chicken, Seared Salmon,
Marinated Vegetables, Tuna Salad or Grilled Tofu

Selection of Two (2)

Herb Vinaigrette, Caesar Dressing, Ranch,
Roasted Shallot Vinaigrette, Honey Mustard Dressing

Pecan and Coconut Bars

Unsweetened Iced Tea

Freshly Brewed Coffee (Regular & Decaffeinated)

Mighty Leaf Assorted Hot Teas

\$30 | Person

Lunch To Go

All Lunches On The Go Presented in To Go Bags and Include Salad, Sandwich,
Individual Bag of "Dirty" Potato Chips, Cookie, and Bottled Water

Selection of One (1)

Roasted Red Potato Salad,

Bow Tie Pasta, Feta, Sun-dried Tomato, Black Olives, Red Onion

Tomato, Cucumber, Red Onion, Herb Vinaigrette

Select Up To Three (3)

Boar's Head Turkey, Cheddar, Bacon, Lettuce, Tomato, Herb Mayo, Ciabatta Hoagie

Roast Beef, Blue Cheese, Lettuce, Tomato, Horseradish Mayo, Challah Bun

Cranberry Walnut Chicken Salad, Lettuce, Tomato, Croissant

Rosemary Ham, Provolone, Lettuce, Tomato, Herb Mayo, 9-Grain Bread

Grilled Vegetables, Field Greens, Sliced Olives, Hummus, Spinach Tortilla

\$25 | Person

Beverage Enhancements

Lemonade or Arnold Palmer | \$35 Gallon

Acqua Panna Natural Spring Water | \$5 Each

San Pellegrino Sparkling Water | \$5 Each

Recover 180 Assorted Hydration Beverage | \$5 Each

Coca-Cola Soft Drinks | \$3 Each
Regular & Diet

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

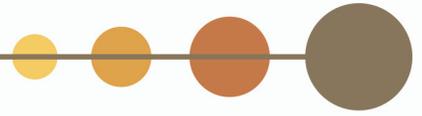
Lunch Buffets Include Soft Rolls & Butter, Unsweetened Iced Tea and Iced Water Pre-set and Coffee

Lunch Buffets Require a Minimum of 30 Guests and Are Available for a 2 Hour Period

\$5 Surcharge Per Person Will Be Applied if Under 30 Guests

Additional Sandwich Selections for Lunch On The Go Above Three (3) are \$5.00 Per Person Additional

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400



Catering Menus

Lunch | Plated

Plated Lunch Selections

Chattanooga House Salad
Crisp Iceberg Lettuce, Carrots, Cucumbers, and Croutons
Ranch Dressing
Oven-Roasted Chicken Breast
Creamy Polenta, Succotash
Lemon Thyme Veloute
Macerated Strawberry Short Cake
\$28 | Person

Chattanooga House Salad
Crisp Iceberg Lettuce, Carrots, Cucumbers, and Croutons
Ranch Dressing
Confit Pork Shoulder
Sweet Potato Puree, Collard Greens
Port Wine Jus
Chocolate Cherry Trifle
\$29 | Person

Chattanooga House Salad
Crisp Iceberg Lettuce, Carrots, Cucumbers, and Croutons
Ranch Dressing
Seared Salmon
Garlic Risotto, Wilted Kale, Lemon Butter Sauce
White Chocolate Raspberry Cake
\$30 | Person

Chattanooga House Salad
Crisp Iceberg Lettuce, Carrots, Cucumbers, and Croutons
Ranch Dressing
Braised Beef Short Rib
Whipped Potato, Roasted Asparagus, Beef Jus
Lemon Pound Cake and Berry Compote
\$35 | Person

Salad Upgrade Options

Field Greens, Goat Cheese,
Strawberries, Candied Pecans,
White Balsamic Vinaigrette
\$3 | Person

Spinach and Arugula
Green Apples, Walnuts, Blue Cheese
Herb Dressing
\$3 | Person

Romaine Hearts, Shaved Parmesan
Focaccia Croutons
Classic Caesar Dressing
\$3 | Person

Dessert Upgrade Options

Vanilla Cheesecake
Berry Compote \$3 | Person

American Heritage Chocolate Torte
Dried Cherry Compote \$4 | Person

Chocolate Mousse Cake
Raspberry Sauce
\$4 | Person

Caramelized Banana Pudding
\$3 | Person

Lemon Cloud Tart
Toasted Meringue
\$3 | Person

Beverage Enhancements

Lemonade or Arnold Palmer | \$35 Gallon

Acqua Panna Natural Spring Water | \$5 Each

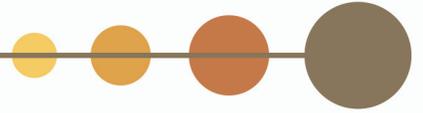
San Pellegrino Sparkling Water | \$5 Each

Recover 180 Assorted Hydration Beverage | \$5 Each

Coca-Cola Soft Drinks | \$3 Each
Regular & Diet

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Lunch Includes Rolls & Butter, Unsweetened Iced Tea and Iced Water Pre-set and Coffee Served Tableside
Consult with Your Catering Professional for Chef's Seasonal Vegetarian Entree Selections



Reception Selections



THE CHATTANOOGAN

Catering Menus

Reception | Hors d'oeuvres

COLD HORS D'OEUVRE SELECTIONS

Roasted Red Pepper Hummus, Cucumber, Olive Tapenade
\$3 | Piece

Pimiento Cheese in Puff Pastry, Chow Chow
\$3.5 | Piece

Roasted Tomato and Goat Cheese Tartlets
\$3.5 | Piece

Jumbo Lump Crab Salad, Preserved Lemon, Fine Herbs, Crostini
\$4.5 | Piece

Smoked Salmon, Fried Pita, Pickled Mustard Seed
\$4 | Piece

Tomato, Mozzarella, Basil Pesto, Crostini
\$3 | Piece

Whipped Marscapone, Fig Jam and Almond Tartlet
\$3.5 | Piece

Melon and Prosciutto Skewer with Honey
\$3.5 | Piece

Shrimp Salad Tart, Bloody Mary Cocktail Sauce, Celery
\$4.5 | Piece

Cranberry Walnut Chicken Salad on Crostini
\$4 | Piece

HOT HORS D'OEUVRE SELECTIONS

Warm Brie, Raspberry Jam, Buttermilk Biscuit
\$3.5 | Piece

BBQ Chicken and Cheddar Crostini, Cilantro
\$3.5 | Piece

Bacon and Goat Cheese Tart with Marinated Tomato
\$3.5 | Piece

Mini Maryland Style Crab Cakes, Remoulade
\$5 | Piece

Country Ham and Cheddar Puff with Apple Chutney
\$4 | Piece

Crispy Vegetable Spring Roll with Thai Chili
\$3.5 | Piece

Bacon Wrapped Scallops with Remulade
\$5.5 | Piece

Chicken Ropa Vieja Empanada with Cilantro Aioli
\$4.5 | Piece

Shrimp Fritters with Lemon Aioli
\$6 | Piece

Braised Short Rib in Puff Pastry
\$5 | Piece

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Minimum Order | 25 Pieces of Each Item

Please Advise Your Planner if You Would Like The Hors d'oeuvres Passed or Stationed

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400

THE CHATTANOOGAN

Catering Menus

Reception | Stations

CHILLED RECEPTION DISPLAYS

Vegetable Crudités

Baby Carrot, Celery

Cherry Tomatoes, Broccoli, Cauliflower, Cucumber

Blue Cheese Dip, Ranch Dip, Hummus

\$8 | Person

Southside Experience

Pimento Cheese, Country Ham Dip

Caramelized Onion Dip

Kettle Chips, Grilled Bread

\$12 | Person

Taste of the Mediterranean

Grilled Asparagus, Marinated Tomatoes, Feta, Assorted Olives

Crispy Pita, Grilled bread

Garlic Hummus, Baba Ghanoush, Pickled Peppers

\$12 | Person

Local Cheese Display

Regional Artisan Cheeses

Dried and Fresh Fruits

Crisp Lavosh, Crackers, French Bread

\$15 | Person

Charcuterie Board

Assorted Dry Cured Meats, Grilled Asparagus,

Marinated Tomato and Roasted Cauliflower, Seasonal Jams and Chutneys

Whole Grain Mustard, Grilled Artisan Bread and Lavosh

\$18 | Person

Fresh Fruit Display

Pineapple, Cantaloupe, Strawberries, Seasonal Fruit, and Grapes

\$8 | Person

Chilled and Smoked

Poached Shrimp, Oysters on the Half Shell

Smoked Salmon, Mussels, and Scallops

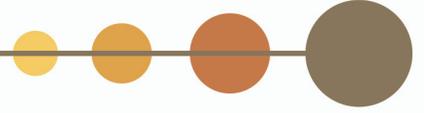
Tabasco, Cocktail Sauce, Lemon, Southern Remoulade

\$25 | Person

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400

THE CHATTANOOGAN



Catering Menus

Reception | Stations

CARVING & CHEF ACTION STATIONS

Herb Crusted Prime Rib

Horseradish Aioli, Soft Rolls

\$17 | Person

Salt Rubbed Beef Tenderloin

Horseradish Aioli, Soft Rolls

\$19 | Person

Bourbon Glazed Ham

Whole Grain Mustard, Buttermilk Biscuits

\$14 | Person

Slow Roasted Turkey Breast

Cranberry Chutney, Soft Rolls

\$13 | Person

Pasta Station

Penne Pasta, Spinach, Parmesan Alfredo Sauce

Ziti, Bolognese Sauce

Herbed Focaccia,

\$14 | Person

Southside Fajita

Marinated Flank Steak & Chicken Breast with

Charred Peppers and Onions, Flour Tortillas

Salsa, Sour Cream, Guacamole, Shredded Jack, and Cheddar

\$16 | Person

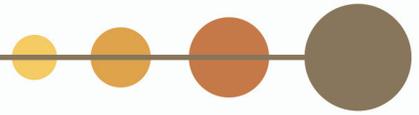
All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

All Stations Above Require a Chef | Chef Fee \$75 | per Chef

Minimum Number of 30 Guests per Station | \$3 Surcharge for Under 30 Guests Per Person

A Minimum of Four (4) Stations Required if Not Scheduled with a Dinner to Follow

THE CHATTANOOGAN



Catering Menus

Reception | Stations

Receptions

Broad Street Sliders

Pulled Pork, Creamy Slaw

Angus Beef Cheeseburger, Tobacco Onions

Crab Cake, Remoulade

Buffalo Fried Chicken, Celery-Blue Cheese Aioli

Kettle Chips

\$22 | Person

Fort Finley Game Day

Chicken Wings, Hoff's Hot Sauce, Buttermilk Ranch

Pretzel Bites, Dunkel Beer Cheese

Hot Dogs, Traditional Accompaniments

BBQ Pork Nachos, Queso

\$18 | Person

Sweet Tooth Stations

Pastry Table | A Mini Indulgence of Classics

Southern Pecan Tarts

Chocolate Pot de Crème

Raspberry Lemon Tarts

Individual Blueberry Crisp

Chocolate Bread Pudding, Caramel Sauce

\$16 | Person

Bananas Foster Flambé

Sautéed Bananas, Caribbean Rum, Brown Sugar, and Orange Juice

Vanilla Ice Cream

*Chef Required

\$11.00 | Person

Cookies and Cream Station

Artisan Ice Cream | Vanilla, Chocolate, Strawberry

Assorted Petite Cookies

\$8.00 | Person

Custom Cupcake Station

Carrot | Cream Cheese Icing

Red Velvet | Butter Cream Icing

Vanilla Bean | Chocolate Icing

\$8.00 | Person

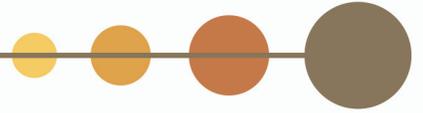
All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Receptions Are Based on One Hour | Each Additional Hour is \$10 | Person

Chef Fee \$75 | per Chef

A Minimum of Four (4) Stations Required if Not Scheduled with a Dinner to Follow

1201 Broad Street | Chattanooga TN 37402 | 423 756 3400



Dinner Selections



Catering Menus

Dinner | Plated Selections

Salad Selections

Baby Iceberg, Marinated Tomato, Crispy Bacon, Blue Cheese
Blue Cheese Dressing

Romaine Hearts, Shaved Parmesan, Focaccia Croutons
Caesar Dressing

Baby Spinach and Arugula, Shaved Carrots Vegetables, Cranberries
Roasted Shallot Vinaigrette

Field Greens, Cheddar Cheese, Green Apples, Crispy Country Ham
Ranch Dressing
\$3 | Person

Heirloom Tomato, Mozzarella, Arugula, Crostini
Basil Pesto, Balsamic Syrup
\$3 | Person

Entree Selections

Pan Seared Chicken Breast
Garlic Risotto, Caramelized Onions
Haricot Vert
Natural Jus
\$38 | Person

Seared Salmon
Polenta, Wilted Spinach, Roasted Mushrooms
Herb Butter Sauce
\$40 | Person

Grilled Berkshire Pork Tenderloin
Sweet Potato Puree, Collard Greens
Port Jus
\$44 | Person

Beef Short Rib
Garlic Risotto, Roasted Brussels Sprouts
Pan Sauce
\$45 | Person

Beef Tenderloin Filet
Whipped Potato, Roasted Asparagus
Red Wine Jus
\$48 | Person

Dessert Selections

Vanilla Cheesecake
Berry Compote

American Heritage Chocolate Torte
Dried Cherry Compote

Chocolate Mousse Cake
Raspberry Sauce

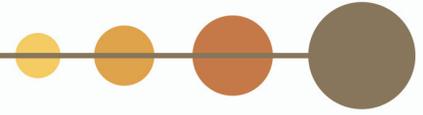
Caramelized Banana Pudding

Lemon Cloud Tart
Toasted Meringue

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Dinner Includes Rolls & Butter, Unsweetened Iced Tea and Iced Water Pre-set and Coffee Served Tableside

Consult with Your Catering Professional for Chef's Seasonal Vegetarian Entree Selections



Catering Menus

Dinner | Plated Selections

Salad Selections

Baby Iceberg, Marinated Tomato, Crispy Bacon, Blue Cheese
Blue Cheese Dressing

Romaine Hearts, Shaved Parmesan, Focaccia Croutons
Caesar Dressing

Baby Spinach and Arugula, Shaved Carrots Vegetables, Cranberries
Roasted Shallot Vinaigrette

Field Greens, Cheddar Cheese, Green Apples, Crispy Country Ham
Ranch Dressing
\$3 | Person

Heirloom Tomato, Mozzarella, Arugula, Crostini
Basil Pesto, Balsamic Syrup
\$3 | Person

Duo Entree Selections

Herb Crusted Chicken Breast and Pan Seared Salmon
Garlic Risotto, Caramelized Onions Haricot Vert
Madeira Jus and Lemon Butter Sauce
\$43 | Person

Beef Short Rib and Butter Poached Shrimp
Whipped Potatoes, Broccoli, Roasted Mushroom
Pan Gravy and Garlic Butter Sauce
\$48 | Person

Beef Short Rib and Herb Crusted Chicken Breast
Sweet Potato Puree, Collard Greens
Natural Jus
\$45 | Person

Beef Tenderloin Filet and Crab Cake
Whipped Potato, Roasted Asparagus
Red Wine Jus and Herb Butter Sauce
\$52 | Person

Dessert Selections

Vanilla Cheesecake
Berry Compote

American Heritage Chocolate Torte
Dried Cherry Compote

Chocolate Mousse Cake
Raspberry Sauce

Caramelized Banana Pudding

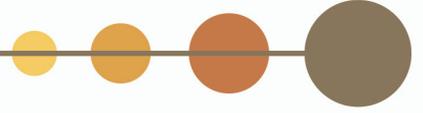
Lemon Cloud Tart
Toasted Meringue

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Dinner Includes Rolls & Butter, Unsweetened Iced Tea and Iced Water Pre-set and Coffee Served Tableside

Consult with Your Catering Professional for Chef's Seasonal Vegetarian Entree Selections

THE CHATTANOOGAN



Catering Menus

Dinner | Buffets

Chattanooga Buffet

Romaine, Shaved Parmesan, Croutons, Caesar Dressing
Kale and Arugula, Root Vegetables, Cranberries, Crispy Leeks, Roasted Shallot Vinaigrette
Grilled Chicken Breast, Herb Chicken Jus
Beef Tenderloin, Marsala Braised Mushrooms
Seared Salmon, Spinach, Crispy Prosciutto, Lemon Butter Sauce
Roasted Red Potatoes
Seasonal Vegetables
Lemon Cheesecake, Blueberry Crisp, Black Forest Trifle, Peanut Butter Pie Bites, Glazed Chocolate Tart
Warm Bread Pudding with Caramel Sauce
Unsweetened Iced Tea
Freshly Brewed Coffee
(Regular & Decaffeinated)
Mighty Leaf Assorted Hot Teas
\$48 | Person

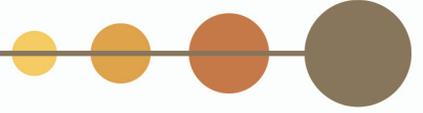
Broad Street Buffet

Iceberg, Romaine, Cherry Tomatoes, Shredded Carrots, Cucumbers, Croutons, Ranch Dressing
Southern Style Coleslaw
Fried Chicken with Thyme Honey
Market Fish with Herb Butter Sauce
Bourbon Glazed Berkshire Pork Loin, Pan Gravy
Sweet Potato Casserole
Roasted Broccoli and Cauliflower
Oreo Cheesecake, Mixed Berry Trifle, Pecan Bars, Strawberry Delight Shot,
Chocolate Layer Cake, Warm Peach Cobbler
Unsweetened Iced Tea
Freshly Brewed Coffee
(Regular & Decaffeinated)
Mighty Leaf Assorted Hot Teas
\$45 | Person

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Dinner Buffets Include Unsweetened Iced Tea and Iced Water Pre-set and Coffee
Dinner Buffets Require a Minimum of 30 Guests and Are Available for a 2 Hour Period
\$5 Surcharge Per Person Will Be Applied if Minimum is Not Met

THE CHATTANOOGAN



Catering Menus

Dinner | Buffets

Broad Street BBQ

Baby Iceberg, Charred Tomatoes, Bacon, Grilled Red Onion, Blue Cheese Dressing
Roasted Red Potato Salad
Southern Style Coleslaw
Carolina Gold BBQ Grilled Chicken
Slow Smoked Beef Brisket, Chattanooga Whiskey BBQ
Chopped BBQ Pork, NC Vinegar BBQ
Braised Collard Greens
Mac & Cheese
Peach Tartlets and Mini Caramel Bread Puddings
Unsweetened Iced Tea
Freshly Brewed Coffee (Regular & Decaffeinated), Mighty Leaf Assorted Hot Teas
\$40 | Person

Taste of Tuscany Buffet

Grilled Romaine, Mozzarella, Focaccia Croutons, Cherry Tomatoes, Basil Vinaigrette
Antipasto of Salami, Marinated Tomato, Feta, Olive, Grilled Artichoke
Herb Roasted Cod, Lemon Thyme Butter Sauce
Roasted Chicken, Marsala Sauce
Tomato Braised Short Ribs, Basil Tomato Sauce
Ratatouille
Brown Butter Roasted Cauliflower
Tiramisu, Italian Cream Cake, Chocolate Espresso Shot, Cannoli's
Unsweetened Iced Tea
Freshly Brewed Coffee
(Regular & Decaffeinated)
Mighty Leaf Assorted Hot Teas
\$45 | Person

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Dinner Buffets Include Soft Rolls & Butter, Unsweetened Iced Tea and Iced Water Pre-set and Coffee

Dinner Buffets Require a Minimum of 30 Guests and Are Available for a 2 Hour Period
\$5 Surcharge Per Person Will Be Applied if Minimum is Not Met

THE CHATTANOOGAN

Catering Menus

Beverage | Bar Selections

Host Bar By The Drink

Classic Bar | \$7.50 Drink

New Amsterdam Gin
Svedka Vodka
McClellan Scotch
Cruzan Silver Rum
Old Forester Bourbon
Canadian Club Whiskey
El Jimador Reposano Tequila

Distinctive Bar | \$8.50 Drink

Tanqueray Gin
Tito's Vodka
Johnny Walker Red Label Scotch
Myer's Platinum Rum
George Dickel #8 Tennessee Whiskey
Seagram's VO Whiskey
Milagro Tequila

Luxury Bar | \$9.50 Drink

Bombay Sapphire Gin
Grey Goose Vodka
Johnny Walker Black Scotch
Bacardi Silver Rum
Jack Daniel's Whiskey
Crown Royal Whiskey
Don Julio Silver Tequila

House Chardonnay | \$8 Glass

House Cabernet Sauvignon | \$8 Glass

Domestic Beer | \$5 Each

Budweiser, Miller Light, Michelob Ultra

Imported Beer | \$6 Each

Heineken, Amstel Light, Corona Extra, Local IPA Beer

Non-Alcoholic | \$3 Each

Assorted Soft Drinks, Bottled Water (Sparkling & Still)

Chattanooga Cash Bars

Classic Bar | \$8.00 Drink

New Amsterdam Gin
Svedka Vodka
McClellan Scotch
Cruzan Silver Rum
Old Forester Bourbon
Canadian Club Whiskey
El Jimador Reposano Tequila

Distinctive Bar | \$9.00 Drink

Tanqueray Gin
Tito's Vodka
Johnny Walker Red Label Scotch
Myer's Platinum Rum
George Dickel #8 Tennessee Whiskey
Seagram's VO Whiskey
Milagro Tequila

Luxury Bar | \$10.00 Drink

Bombay Sapphire Gin
Grey Goose Vodka
Johnny Walker Black Scotch
Bacardi Silver Rum
Jack Daniel's Whiskey
Crown Royal Whiskey
Don Julio Silver Tequila

House Chardonnay | \$9 Glass

House Cabernet Sauvignon | \$9 Glass

Domestic Beer | \$6 Each

Budweiser, Miller Light, Michelob Ultra

Imported Beer | \$7 Each

Heineken, Amstel Light, Corona Extra, Local IPA Beer

Non-Alcoholic | \$3 Each

Assorted Soft Drinks, Bottled Water (Sparkling & Still)

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Bartender Fee \$75 per Bar, Per Hour. This Fee Will Be Waived if Beverage Revenue Meets/Exceeds \$400 Exclusive per Bar, per Hour

One (1) Bartender Required for Every 75 Guests Hosted & Ticket Bars, and One (1) per 100 for Cash Bars (Excludes Ticketed Bars)

All Alcohol Must Be Dispensed by a Hotel Team Member | No Outside Alcohol Permitted

Required Age for Consumption of Alcoholic Beverages is 21 - All Guests Will Be Required to Provide I.D.

Catering Menus

Beverage | Wine Selections

Sparkling

Wycliff Champagne	\$30
Chic, Cava	\$32
LaMarca Prosecco	\$45
Korbel Brut	\$60
Moet Chandon Brut	\$85
Veuve Clicquot Ponsardin Brut	\$140

Whites

House Chardonnay	\$35
Calcada, Vino Verde	\$40
Goats Do Roam, Rose	\$45
Kung Fu Girl, Dry Riesling	\$46
Conundrum, White Blend	\$50
Acrobat, Pinot Gris	\$52
Kono, Sauvignon Blanc	\$55
LoveDrunk, Rose	\$53
Mer Soleil Santa Lucia Chardonnay	\$58
Sonoma Cutrer Russian River, Chardonnay	\$66
J Wilkes Chardonnay	\$70

Reds

House Cabernet Sauvignon	\$35
Trapiche Oak Cast, Malbec	\$43
Charles Smith Velvet Devil, Merlot	\$45
Conundrum Red Blend	\$45
Predator, Old Vines Zinfandel	\$59
Seven Falls, Merlot	\$60
Halie, Brodeaux	\$60
6th Sense, Syrah	\$60
MacMurry Ranch Russian River, Pinot Noir	\$69
Freakshow, Cabernet Sauvignon	\$70
J Wilkes, Pinot Noir	\$83
J Wilkes, Cabernet Sauvignon	\$84
Sequoia Grove, Cabernet Sauvignon	\$100

All Selections are Subject to 22% Service Charge and 9.25% State Sales Tax

Bartender Fee \$75 per Bar, Per Hour. This Fee Will Be Waived if Beverage Revenue Meets/Exceeds \$400 Exclusive per Bar, per Hour
One (1) Bartender Required for Every 75 Guests Hosted & Ticket Bars, and One (1) per 100 for Cash Bars (Excludes Ticketed Bars)

All Alcohol Must Be Dispensed by a Hotel Team Member | No Outside Alcohol Permitted

Required Age for Consumption of Alcoholic Beverages is 21 - All Guests Will Be Required to Provide I.D.

General Information & Policies

Attendance & Guarantees

The guarantee of final attendance is required by 11:00am., three (3) business days prior to the event or the original attendance will be considered as the final guarantee.

Should your actual attendance exceed your guarantee, you will be charged for the actual number of attendees.

Final attendance guarantee cannot be decreased within three (3) business days prior to the event.

Food and Beverage menu selections cannot be changed within five (5) business days prior to the event.

The hotel will overset seating no more than five percent (5%) over the guarantee.

Should your guaranteed final attendance be significantly less than your original count, the hotel reserves the right to move your event to a more suitable location in order to better serve your guests' space requirements.

If the count falls below your food and beverage minimum, your Planner will consult with you on enhancement options in order to achieve your minimum.

Audio Visual

The Chattanooga Hotel has retained M&M Audio Visual to provide a wide range of production services. M&M Audio Visual is a full-service production company with staff located on property.

Decor & Entertainment

Let us assist you with all of your decor and entertainment needs. We have a wide variety of vendors for these services to enhance your special event.

Please exercise caution when attaching items to walls, doors, or ceilings. No nails, pins or tacks of any kind are permitted, with the exception of specific tack and tape friendly walls located in the conference wing.

All decorations must comply with local fire regulations.

Any damages to the hotel property will be the responsibility of the group and will be charged accordingly. The hotel cannot assume responsibility for any personal property or equipment brought onto the premises.

Food & Beverage

All food and beverage must be contracted through The Chattanooga Hotel due to health code regulations.

No outside food or beverage may be brought in from another source for consumption in our event facilities.

No food may be taken off the premise after it has been prepared and served.

All alcoholic beverage sales and services are regulated by the TABC.

Final menu selections must be submitted to the hotel at least 21 days prior to scheduled arrival. In the event that this deadline is not met, please be advised that menu prices are subject to increase by the hotel in order to reflect increased costs of obtaining and transporting food to the hotel on short notice.

The hotel will provide Event Orders approximately 21 days prior to program dates. Signed Events Orders will be required at least 14 days prior to the program dates in order to confirm the arrangements.

Special Meal requests are easily accommodated. Please advise your Planner at time of guarantee of attendance, the requirement and the name of the guest.

Service Charge & Tax

All prices are subject to 22% service charge and applicable state sales tax. Current state sales tax is 9.25% and is subject to change.