

PRE-MEAL

Pre-meal menus often accompany cocktail hours and last 45 minutes to 1 hour prior to a reception or banquet.

For wedding receptions, pre-meal menus are highly recommended as guests wait for the bride and groom to begin the celebration.

HAND-PASSED BRUSCHETTA \$2.50 PER PERSON

Assorted hand-passed bruschetta, including:

Tomato & basil bruschetta with herbed butter

BLT bruschetta

Apricot, gorgonzola cheese and roasted pecan bruschetta

SALSA BAR \$2.50 PER PERSON

Freshly baked tortilla chips with salsa, salsa verde, sour cream, pico de gallo and queso on the side

Guacamole can be added for \$1 per guest

SPECIALTY CHEESEBALL \$2.50 PER PERSON

Cheddar cheeseball coated in southern roasted pecans and served with crackers

BRUSCHETTA BAR \$3.25 PER PERSON

Baskets of herbed bread with assorted toppings, including: roasted tomatoes, hummus, tapenade and herbed cheese

PETITE SHOOTER BAR \$4 PER PERSON

Display of petite vegetable shooters, antipasto shooters and tomato caprese shooters

FRUIT & CHEESE \$5 PER PERSON

Fruit skewers

Gluten-free cheese bread with dipping sauce OR a cheese platter with assorted cheeses and crackers

CHEESE & MEAT PLATTER
\$6 PER PERSON

Assorted cheeses, cured meats, bread, crackers, pickled vegetables and marinated vegetables

HAND-PASSED ELEGANCE
\$8 PER PERSON

Cucumber pinwheels topped with herbed cheese

Chicken pesto in pastry

Pastry wrapped asparagus

Fruit skewers

HAND-PASSED DELICACY
\$11 PER PERSON

Edible spoons with spicy pimento cheese

Brie cheese filled mushrooms

Bacon-wrapped scallops

Pastry wrapped asparagus

Caprese skewers

Special request?
Give us a call!
865.690.0103



WEDDING SEA-SON
\$12.25 PER PERSON

Shrimp on ice with spicy cocktail sauce

Petite crab cakes with lemon

Seafood spread with crackers

Bacon-wrapped scallops

BEVERAGE ADD-ONS

Rothchild's homemade citrus fruit punch \$2/per person

For additional beverages, please contact a sales representative!

A 20% service charge and tax will be added to all menus.

Smaller groups may be subject to a flat service fee.

Vegan, gluten free and dairy free desserts available upon request.

Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the chance of foodborne illnesses.