



Clarion

Inn & Suites

Gatlinburg, TN

Wedding Reception Menu

2015

Prices based on minimum of thirty (30) people unless otherwise noted.

All items are subject to Sales Tax of 9.75% and Food Tax of 1.5% unless your organization is Tax Exempt in the State of Tennessee and documentation is on file with our Sales Office.

Prices do not include Service Charge of 22% and Sales Tax of 9.75%.

Menu items are prepared in an area where milk and dairy products, eggs and egg products, fish and shellfish, soy and soy products, wheat and nuts are present. Consuming raw or undercooked meats may increase your risk of foodborne illness.

Menu is subject to change.

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Hors d'oeuvres

Includes Fresh Vegetable Tray with Ranch Dip and Fruit Punch

Any 3 Cold Hors D'oeuvres \$14.95 per person

Any 3 Hot Hors D'oeuvres \$17.95 per person

Any 2 Hot Hors D'oeuvres & 2 Cold Hors D'oeuvres \$19.95 per person

Any 3 Hot Hors D'oeuvres & 3 Cold Hors D'oeuvres \$24.95 per person

Cold Hors D'oeuvres

Fresh Seasonal Fruit Display

Cheese Board of Assorted Domestic Cheeses, Crackers and Wafers

Bruschetta Display with Choice of Three Toppings

Smoked Chicken, Cranberry and Caramelized Onion,

Mushroom Tapenade, Sundried Tomato and Kalamata Olive, Fresh Tomato,
Roasted Red Pepper Humus, Dixie Caviar, Sundried Tomato, Grilled Artichoke

Assorted Tea Sandwiches

Choose Your Favorites ~

Chicken Salad, Cucumber and Chive Cream Cheese, Ham Salad, Egg Salad, Tuna Salad,
Pimento Cheese

Chicken Salad in Pastry Shell

Deviled Eggs (may add bacon or caviar*)

Roasted Tenderloin of Beef Pinwheels with Horseradish and
Cream Cheese***

Thai Roast Beef & Lettuce Rolls

Focaccia Sticks with Fresh Marinara Dipping Sauce

Skewered Antipasto ~ Olives, Cheese, Sausage, Artichoke, Mushroom

Vegetable Shooters with Tzatziki Sauce

Soup Shooters ~ Choose Two~Cantaloupe, Strawberry, Vichyssoise,
Gazpacho

Fruit Shooters with Yogurt Sauce

Roquefort and Spiced Pecan Vegetable Sushi Rolls

Salmon Sushi Rolls

Antipasto Display

Smoked Sausages, Cheeses, Roasted Garlic, Olives, Marinated Asparagus and
Mushrooms, Sliced Baguette and Table Wafers

Assorted Meat Tray

Smoked Turkey, Smoked Ham, and Roast Beef with Cocktail Rolls & Appropriate Sauces

Cornucopia of Assorted Tortilla Chips

Assortment of Stone Ground Tortilla Chips with Fresh Salsa and Cheese Dip

Shrimp on Ice**

Fresh Boiled Seasoned Shrimp on Ice with Lemons and Cocktail Sauce

Assorted Mini Desserts**

Mini Fruit and Cream Tarts, Assorted Truffles, Mini Cheesecakes, Mini Cream Puffs, Mini
Chocolate Eclairs**

**\$1.50 additional per person, **\$3.00 additional per person,*

****\$4.00 additional per person, ****\$5.00 additional per person*

Hot Hors D'oeuvres

Chicken Wings

Choose One

Buffalo, BBQ, Teriyaki or Cajun

Boneless Chicken Wings

Choose One

Buffalo, BBQ, Teriyaki or Cajun

Meatballs

Choose One

Swedish, Italian or BBQ

Fried or Grilled Chicken Tenders with Dipping Sauce

Choose Two

Ranch, Chipotle Ranch, Caribbean, Honey Mustard or BBQ Sauce

Sliders

Choose One

Southern BBQ Pork, Grilled Chicken, Oriental Pork or Chicken topped with Asian Slaw

Shrimp Cake with Habanera Tartar Sauce* Blackened

Crabcake with Lemon Remoulade & Jicama Slaw*

Spicy Black Bean Patty with Tomato, Mixed Greens, Goat Cheese and Remoulade

Goat Cheese, Cucumber, Red Onion, Mixed Greens, and Basil Mayo

Quesadilla Triangles

Choose One

Mango & Brie, Black Bean & Cheese, Mushroom & Beef with Smoked Cheddar, Smoked

Chicken with Asiago BBQ Pork or BBQ Chicken with Apple, Mexican Cheese,

Onion, Mexican Seasonings

Sautéed Onions, Mushrooms, Red Peppers, Yellow Squash, Zucchini and Spinach

Oriental Glazed Chicken Skewers

Chocolate Fondue

For Dipping~ Seasonal Fresh Fruit, Pretzels, Cake, Marshmallows**

Skewers ~ Sesame Chicken with Honeyed Asian BBQ Sauce or Mexican

Chicken with Chipotle BBQ Sauce

Kabobs

Beef Kabobs

Rangoon with Plum Sauce

Artichoke & Sundried Tomato Wonton

Mushroom Stuffed with Escargot*

Grilled Pork Tenderloin Skewers with Asian Plum Sauce Asian

Mix of Lobster, Shrimp, Crab Cakes on a Station*****

Finger Sandwiches

Grilled Chicken and Caramelized Onions on Mini Croissants,

Grilled Vegetables with Smoked Mozzarella Crostini

St. Louis Ribs

Choose One

BBQ, Sweet and Sour or Bourbon Glazed

Shrimp Gumbo Skewers**

Grilled Shrimp and Veggies served with Creole Dipping Sauce

*\$1.50 additional per person, **\$3.00 additional per person,

\$4.00 additional per person, *\$5.00 additional per person



Two Entrée Wedding Reception Buffet

Includes Rolls and Butter, Water, Coffee and Tea, Lemons, Cream and Sugar

\$23.95 per person/Additional Appetizer \$3.50 per person

Appetizer (Choose One)

Served with Choice of Punch or Tea

Imported and Domestic Cheese Tray with Crackers

Antipasto Tray

Smoked Sausages, Cheeses, Roasted Garlic, Olives, Sliced Baguette
and Table Wafers

Veggie Shooters

Fruit Shooters

Bruschetta Tray with Choice of 3 Toppings

Mushroom Tapenade; Sundried Tomato & Kalamata Olive; Fresh Tomato; Roasted Red
Pepper Humus; Dixie Caviar; Sundried Tomato; Grilled Artichoke;

Chicken, Cranberry and Caramelized Onion; Olive Paste and Bleu Cheese

Taco Bamba Stuffed Mushrooms

Asian Pork on Wonton with Asian Slaw

Meatballs in Chipotle Cream Sauce

Fried Chicken Tenders with 2 Sauces

Honey Mustard, BBQ, Ranch or Buffalo Sauces

Salads (Choose Two)

Fresh Garden Salad with Assorted Dressings

Traditional Caesar Salad

Fresh Fruit Salad

Marinated Vegetable Salad

Cauliflower, Broccoli, Green Beans, Peas, Red and Green Pepper, Tomatoes Marinated in
Red Wine Vinaigrette with Pasta Seasoning

Cornbread Salad

Cornbread, Bacon, Pintos, Tomatoes, Bell Pepper, Corn, Green Onion,
Monterey & Cheddar, Ranch

Entrées (Choose Two)

Boneless Chicken Breast, Choice of Sauce

Marsala Mushroom, Jack Daniels BBQ, Lemon Chablis, Sundried Tomato Cream,
Chipotle Chili Sauce, Roasted Garlic Cream

Tender Roast Beef, Choice of Sauce

Brown Gravy, Red Wine Shallot, Zinfandel and Wild Mushroom, Marsala Mushroom

Roasted Pork Loin, Choice of Sauce

Applejack Cream, Merlot, White Wine Mustard, Cumberland

Roasted Turkey Breast, Southern Style Cornbread Dressing, Pan Gravy
Fettuccine with Tomato Artichoke Alfredo (Can be Vegan or Vegetarian)

Virginia Ham with Raisin Brown Sauce

Baked Tilapia With Choice of Sauce

Mango Salsa, Red Wine Butter, Lemon Chablis, Creole

Side Dishes (Choose Two)

Steamed Fresh Vegetables

Broccoli, Cauliflower, Carrots, Zucchini, Yellow Squash

Whipped Potatoes & Gravy

Classic Rice Pilaf

Macaroni and Cheese

Country Style Green Beans

Rosemary Roasted Red Potatoes

Potatoes AuGratin

Green Beans Amandine

Roasted Sweet Potatoes

Tossed in Brown Sugar

Full Cake Service

Includes Cutting and Service, Plates, Forks, Napkins

Three Entrée Buffet

Includes Choice of Three Salads, Three Side Dishes, Dessert,
Rolls, Coffee and Tea

\$28.95 per person

Salads (Choose Two)

Tossed Garden Salad with Choice of Two Dressings
Baby Spinach, Feta Cheese, Shaved Red Onions, Mushrooms, Rosemary
Vinaigrette

Traditional Caesar Salad
Baby Greens, Tomatoes, Cucumbers, Julienne Carrots, Balsamic
Vinaigrette

Fresh Fruit Salad
Waldorf Salad
Macaroni Salad with Ham and Peas

Golden Apple Slaw
Romaine and Broccoli Salad
Asian Slaw

Napa Cabbage, Red Bell Peppers, Green Onions, Snow Peas, Roasted Peanuts
with Sesame Ginger Dressing

Marinated Vegetable Salad
Cauliflower, Broccoli, Green Beans, Peas, Red and Green Pepper,
Tomatoes Marinated in Red Wine Vinaigrette with Pasta Seasoning
Cornbread Salad

BLT Salad
Pasta Salad

Entrées (Choose Three)

Boneless Chicken Breast, with Choice of Sauce
Marsala Mushroom, Jack Daniels BBQ, Lemon Chablis, Sundried Tomato Cream,
Chipotle Chili Sauce, Roasted Garlic Cream
Virginia Ham with Raisin Brown Sauce
Roasted Turkey Breast, Southern Style Cornbread Dressing, Pan Gravy
Tender Roast Beef, Choice of Sauce

Brown Gravy, Red Wine Shallot, Zinfandel and Wild Mushroom, Marsala Mushroom
Lasagna (Choose from Regular, Vegetarian or Four Cheese)

Roasted Pork Loin, Choice of Sauce
Applegate Cream, Merlot, White Wine Mustard, Cumberland
Sirloin Tips in Burgundy Sauce

Grilled Salmon, Choice of Sauce
Mango Salsa, Hollandaise, Choron, Red Wine Butter, Lemon Caper
Grilled Maple Chipotle Pork Chops
Cuban Pork Loin with Papaya Mango Salsa
Oriental BBQ Pork

Parmesan Encrusted Chicken Breast with Sundried Tomato Cream
 Braised Veal Shoulder with Pork Farci
 Fettuccine with Tomato Artichoke Alfredo (Can be Vegan or Vegetarian)

Premier Entrées

Fettuccine with Tomato Artichoke Alfredo with Shrimp*
 Red Snapper Topped with Cilantro, Garlic and Lime*
 Virginia Ham (Includes On-Site Chef Carver)**
 Beef Top Round (Includes On-Site Chef Carver)**
 Beef Brisket (Includes On-Site Chef Carver)**
 Hand Carved Prime Rib of Beef (Includes On-Site Chef Carver)***
 Beef Tenderloin (Includes On-Site Chef Carver)****

*\$3.00 additional per person, **\$6.00 additional per person,
 \$12.00 additional per person, *\$15.00 additional per person

Side Dishes (Choose Three)

Steamed Fresh Vegetables
 Country Style Green Beans
 Roasted Corn
 Classic Rice Pilaf
 Wild Rice Pilaf
 Stir-Fried Vegetables
 Grilled Vegetables
 Smoked Gouda Grits
 Wild Mushroom Grits
 Smoked Bacon Cheddar Grits
 Mushroom Rice Pilaf
 Honey Glazed Carrots
 Creamed Spinach
 Macaroni and Cheese
 Country Butter Beans
 Whipped Potatoes (Plain, Garlic, Horseradish)
 Brown Sugar Whipped Sweet Potatoes
 Potatoes AuGratin
 Corn Cobbettes
 Rosemary Roasted Red Potatoes
 Scalloped Potatoes
 Sautéed Green Beans
 Roasted Sweet Potatoes with Brown Sugar
 Stir-Fried Rice
 Apple Smoked Bacon Corn Cake
 Goat Cheese Smashed Potatoes
 Bleu Cheese Mashed Potatoes
 Sautéed Spinach with Roasted Garlic
 Vidalia Smashed Potatoes (Seasonal)
 Sweet Corn and Edamame Succotash

Buffet Desserts (Choose One)*

*50/50 split available on request

Cakes

Red Velvet
 Chocolate Chocolate
 Italian Cream Italian
 Cream
 Coconut Pineapple
 Upside Down Carrot
 Cake
 German Chocolate

PIES

Chocolate Cream
 Chocolate Meringue
 Apple Coconut
 Cream Southern
 Pecan Chocolate
 Pecan Bourbon
 Pecan Fruits of the
 Forest

CHEESE CAKE, MOUSSE, PUDDING, OTHER

Apple Dumpling with Caramel Sauce
 Milk Chocolate Mousse Dark
 Chocolate Orange Mousse
 Raspberry Mousse
 Cheesecake
 White Chocolate Raspberry Cheese Cake
 Pumpkin Cheese Cake Mango
 Raspberry Cheesecake
 Cappuccino Cheese Cake
 Banana Pudding
 Coconut Pudding
 Bread Pudding

