

STEP 1: CATERING STYLE

01. BUFFET STYLE OPTION

02. PLATED MEAL

Requires Gold Service Package

03. FAMILY STYLE

STEP 2: FOOD

BRONZE PACKAGE

\$27.99/Person

1 appetizer, 1 entree, 1 side,
House Salad or Caesar Salad,
Butter Rolls.

SILVER PACKAGE

\$39.99/Person

comes with 1 appetizers, 2
entrees, and 2 sides, House Salad
or Caesar Salad, Butter Rolls.

GOLD PACKAGE

\$49.99/Person

comes with 1 appetizers, 2
entrees, and 3 sides, House Salad
or Caesar Salad, Butter Rolls, and
Beverages.

APPETIZERS

★ Spicy Deviled Eggs

Hard boiled eggs, mayonnaise, mustard, minced
pickled jalapeno, chives, smoked paprika

★ Veggie Platter

Seasonal selection of fresh cut vegetables (ask us for
our current selection)

★ Pigs in a Cornbread Blanket

Pork hotdogs, cornbread, herb butter, flaky salt (Beef
hot dogs available upon request)

★ Assorted Pinwheel Sandwich Wraps

Assortment of flour wraps, spinach wraps, & sundried
tomato wraps, ham, turkey, lettuce, tomato, Swiss
cheese, American cheese, Ranch dressing

★ Corn Bread

Just like grandma used to make it! Buttery and sweet

★ Butter Rolls

Baked dinner rolls topped with melted butter

★ Spinach Dip

Cream cheese, sauteed spinach, Parmesan cheese,
Mozzarella cheese, sour cream, garlic, cream of
chicken, heavy cream, assortment of seasonings, baked
and served with white corn tortilla chips

★ Turkey Bacon Wrapped Asparagus

Grilled asparagus wrapped in turkey bacon, roasted
with butter, assortment of seasonings

★ Sausage Herb & Cheese Stuffed Mushrooms

Roasted Portabella mushroom caps, Italian sausage,
chorizo, cream cheese, panko breadcrumbs, butter,
fresh herbs, cream of mushroom, Parmesan cheese

★ Korean BBQ Glazed Meatballs

Ground beef, ground Italian sausage, egg, bread-
crumbs, fresh herbs, assortment of seasonings, Korean
BBQ sauce

★ **Grilled Veggie Skewers**

Cherry tomato, zucchini, squash, mushroom, red onion, orange bell pepper, brushed with Citrus Vinaigrette

★ **Chicken or Beef Flautas**

Fried flour tortilla, grilled chicken or stewed ground beef, Creamy Cilantro, taco blend cheese

★ **Fried Mini Tacos**

Pan-fried Mini Corn tortilla, stewed ground beef, taco blend cheese, Creamy Cilantro, side of Tom Chili dipping sauce.

★ **Fresh Fruit Platter**

Seasonal selection of fresh cut fruit (ask us for our current selection)

★ **Southern Steak Toast (\$7/person upcharge)**

Sliced baked French Baguette garlic bread, thinly sliced beef tenderloin, braised collard greens, parmesan cheese, fresh parsley

★ **Frank Brussel halves**

Beef Franks, sautéed Brussel sprouts in garlic butter, toasted brioche garlic bun cut in half.

★ **Asian Lettuce Wraps**

Iceberg lettuce shells, diced sautéed chicken thighs (breasts available upon request), water chestnuts, mushrooms, caramelized onion, garlic, shoestring carrots, soy sauce, teriyaki sauce, Sesame seeds, green onions.

SIDES

★ **Garlic Mashed Potatoes**

Russet potatoes, butter, heavy cream, garlic, fresh parsley, assortment of seasonings

★ **Spicy Collard Greens**

Braised collard greens, smoked turkey leg meat, caramelized onions, garlic, chicken stock, butter, crushed red pepper, assortment of seasonings

★ **Brown Sugar Glazed Carrots**

Carrot halves, butter, brown sugar, cinnamon, black pepper, garlic salt

★ **Sauteed Garlic Green Beans**

Trimmed string green beans, garlic, butter, assortment of seasonings

★ **Homestyle Macaroni Salad**

Elbow macaroni noodles, celery, onion, green bell peppers, mayo, mustard, relish

★ **Homestyle Potato Salad**

Red skin potatoes, celery, onion, fresh dill, hard boiled eggs, Apple Cider vinegar, mayo, mustard, assortment of seasonings

★ **Creamy Buttered Corn (off the cob)**

Golden corn kernels, butter, garlic, mayo, Parmesan cheese, Italian seasoning, fresh parsley, assortment of seasonings

★ **Roasted Broccoli and Cauliflower Medley**

Broccoli heads, cauliflower heads, butter, crushed red pepper, assortment of seasonings

★ **Grilled Asparagus (\$1.25/person upcharge)**

Thick cut Asparagus, Seasoned to perfection, tossed in butter, Lightly grilled

★ **Braised Mushrooms**

Portabella mushrooms, White mushrooms, Dale's Steak Sauce, assortment of seasonings, caramelized onions and Garlic

★ **Brown Sugar Cinnamon Apples**

Assortment of sliced apples, butter, brown sugar, cinnamon

★ **Petite Herb-Roasted Potato Halves**

Fingerling potato halves, butter, caramelized onions, fresh Parmesan cheese, fresh parsley, assortment of seasonings

★ **Braised cabbage with bacon**

Slow cooked green cabbage, sauteed bacon bits, caramelized onions, garlic, butter, assortment of seasonings

★ **Mashed Cauliflower**

Cauliflower, butter, garlic, assortment of seasonings

★ **Beefy Brussel Sprouts**

Slow cooked Brussel Sprout halves, caramelized onions, garlic, beef base, red wine, assortment of seasonings

★ **Seasonal Vegetable Medley**

Assortment of sauteed vegetables with butter. Assortment of seasonings (ask us for our current selection)

★ **Broccoli Casserole**

Fresh broccoli heads

★ **Black Truffle Mac & Cheese (\$5/person upcharge)**

Corkscrew noodles, Truffle Gouda Cheese, Swiss cheese, American cheese, butter, evaporated milk, salt, pepper, Black Truffle oil, Truffle seasoning

★ **Baked Mac & Cheese (\$2/person upcharge)**

Corkscrew noodles, Cheddar Cheese, Swiss cheese, American cheese, butter, evaporated milk, salt, pepper, Paprika, Truffle seasoning. Topped with American cheese, then baked for a golden crust

ENTREES

★ Chopped Steak

Grilled Angus beef patties, caramelized onions, sliced mushrooms, beef drippings, beef stock, assortment of seasonings

★ Baked Chicken with Mushroom & Garlic Sauce

Bone-in chicken thighs, mushrooms, caramelized onions, garlic, cream of mushroom, cream of chicken, heavy cream, fresh parsley, fresh rosemary, assortment of seasonings

★ Cajun Chicken Alfredo w/ Garlic Bread

Fettuccini noodles, grilled chicken with Cajun seasoning, heavy cream, butter, Parmesan cheese, Mozzarella cheese, garlic, Italian seasoning, Cajun seasoning

★ House Special Fried Rice

Beef, chicken, shrimp, pork, egg, peas, carrots, onion, mushroom, corn, green onion, teriyaki, soy sauce

★ Asian Sticky Wings

Flats, drums, soy sauce, teriyaki, oyster sauce, hoisin, toasted sesame oil, ketchup, honey, chili garlic sauce, garlic, ginger, green onions, sesame seeds

★ Prime Rib (\$7/person up charge) (provided by Smoked Pickle BBQ)

Smoked prime rib seasoned and cooked to perfection

★ Butterfly Drumsticks

Bone-In grilled chicken drumsticks. Skin off & butterflied. Assortment of Seasonings, White BBQ sauce.

★ Korean Chicken Thighs

Sliced boneless + skinless chicken thighs, dry rub, Korean BBQ glaze, grilled to perfection

★ Casey's Favorite

Cajun style chicken broth rice, Andouille beef sausage, chicken, shrimp, grilled onions, grilled bell peppers, celery, garlic, Cajun Seasoning, Parsley

★ Beef Short Ribs (\$6/person up charge)

* Slow cooked in a beefy, red wine sauce blend. Fresh Rosemary, Thyme, Sage, Worcestershire, onion, carrots, celery, garlic, butter

★ Pork Tenderloin w/ Bacon Gravy

Slow roasted pork tenderloin, butter, assortment of seasonings, bacon bits, chicken stock, heavy cream

★ Pot Roast w/ Roasted Vegetables & Red Wine Sauce

Chuck Roast, butter, red skin potatoes, celery, onion, carrots, mushrooms, beef stock, red wine, fresh rosemary, fresh thyme, assortment of seasonings

★ Philly Cheesesteak Sliders

Garlic butter Hawaiian roll, Grilled steak picada, caramelized onions/bell peppers/mushrooms, mayo, provolone cheese

★ Brisket (\$5/person up charge) (provided by Smoked Pickle BBQ)

Smoked brisket seasoned and cooked to perfection

★ Grilled Chicken & Steak Kabobs

Cubed chicken & steak, bell pepper, onion, mushroom, zucchini

★ Grilled Salmon w/Garlic Herb Butter

Farm raised salmon filet, lemon, rosemary and thyme butter, assortment of seasonings

★ CJ's Famous Meatloaf

80/20 Angus ground beef. Diced onions, garlic, egg, breadcrumbs, fresh Parsley, fresh Tarragon, fresh Rosemary, melted butter, Worcestershire sauce, ground Italian sausage, diced carrots, assortment of seasonings. Baked low and slow!

★ Beef Tenderloin (\$7/person up charge)

Dry Rub, Blackened Worcestershire Butter, Grilled, then Roasted. Sliced. (Medium rare unless requested otherwise)

★ Grilled Italian Wins

Drums and flats grilled to perfection. Heavily seasoned, and brushed with Italian seasoning.

BUILD YOUR OWN

★ Burger Bar (\$19.99/person)

Comes with 2 sides of your choice
Grilled angus hamburger patties, brioche buns, lettuce, tomato, pickle, onion, American & Swiss cheese, ketchup, mayo, mustard. (1 patty per person)

★ Soup & salad bar (\$15.99/person)

*Comes with buttered rolls, 2 soups and 2 salads of your choice.

★ Nacho Bar (\$19.99/person)

Choose two meats from the following- ground beef, grilled chicken, grilled steak picada (\$2.99/person upcharge), grilled pork picada.
Tortilla chips, melted white Queso, shredded taco blend cheese, lettuce, tomato, pickled jalapeños, black olives, salsa, sour cream. (Add guacamole for \$34.99/quart- feeds 8-10 people).

HOUSE MADE SOUPS & SALADS

★ Salads

- House salad
- Caesar salad
- Chopped salad (\$3/person upcharge)
- Seasonal salad (ask us what's currently on the menu!) (\$3/person upcharge)

★ Soups

- Homestyle chili
- Southern comfort soup
- Creamy chicken noodle
- Seasonal soup (ask us what's currently on the menu!)

MEAT & CHARCUTERIE BOARDS

★ Pricing available on request

★ Pricing varies based on the following factors:

- * Number of guests
- * Do we need to provide a board?
- * Food selections
- * Extra decor?

ALL MIXED UP CAKES

- Custom dessert menus available upon request
- All desserts are add-ons

★ Dessert Shooters (\$6.25 each)

- Chocolate Trifle
- Strawberry shortcake
- Cheesecake Oreo
- Tiramisu
- Biscoff

★ Macarons (\$34/dozen)

- Lemon
- White chocolate raspberry
- Salted caramel
- Strawberry pistachio
- Dark chocolate
- Vanilla chai

★ Mini Cheesecake Bites (\$4.50 each)

- Vanilla with fruit
- Chocolate caramel
- Peanut butter
- Oreo

★ Mini Tarts (\$5 each)

- Vanilla custard with fruit
- Lemon
- Black forest
- Blackberry lime
- Dark chocolate bourbon pecan

★ Standard Cupcakes (\$37/dozen) Mini Cupcakes (\$37/two dozen)

- Vanilla
- Double chocolate
- Almond raspberry
- Strawberry
- Red velvet
- Carrot cake

*Regular cupcakes can be requested to be gluten free for \$40/dozen.

★ Ganache Brownies (\$4.50 each)



BEVERAGES

★ Canned sodas and bottled waters (\$2/person)

★ Beverage station

- * \$40 for beverage dispensers + \$2.50/person
- * Beverage dispensers are yours to keep!
- * If you supply the beverage dispensers, you won't be charged \$40.
- * Choose two from the following- Lemonade, water, sweet tea, unsweetened tea

STEP 3: PLATING/CUTLERY

★ Round plates

- Black- \$0.75/person
- White- \$0.75/person
- Clear- \$0.75/person
- White w/gold trim- \$1.25/person

★ Cutlery

- Black
- White
- Clear
- Gold

*All plating and cutlery are disposable

★ Square plates

- Black- \$0.99/person
- White- \$0.99/person
- Clear- \$0.99/person
- White w/ gold trim- \$1.49/person

STEP 4: SERVICE

BRONZE - \$149

Setup food & presentation, depart

SILVER - \$299

Setup food & presentation, serve guests, depart

GOLD - \$449

Setup food & presentation, serve guests, package food at the end, cleanup buffet area and dining room, take out trash

*Pass out Appetizers (if applicable)

STEP 5: TRAVEL & EXTRAS

- Menu item ingredients can be sent upon request
- Vegetarian/Vegan or dietary restriction menus can be made upon request
- 50% deposit required upon booking to reserve your date. Final payment is due 1 week prior to your event.
- First 10 miles of travel are free. We only charge for the trip to your location, not the trip back. It's an additional \$4/mile for anything past 10 miles from our Homebase.

FOR POTENTIAL WEDDING CLIENTS

COMPLIMENTARY TASTE TESTINGS

For couples in the process of planning their weddings, we offer taste testings free of charge for up to 4 guests. Choose 3 items from our catering menu to experience and we'll show you why Save the Last Plate is the perfect choice to cater your wedding!

📍 LOCATION

Embassy Suites West Hotel
9621 Parkside Dr
Knoxville, TN 37922