



WEDDING RECEPTION

OFF-SITE

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Knoxville, TN 37923

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CONGRATULATIONS ON YOUR ENGAGEMENT!

We look forward to being a part of your special day! You can rely on 30 years of industry experience to assist with your reception. Our passion for delicious food, beautiful presentation and impeccable event execution will create an unforgettable experience for you and your guests.

Wedding receptions by Rothchild Catering **ALWAYS** include:

- Hearty portions
- Professional service staff to set up, serve/replenish food and clean up
- Detailed attention to food presentation
- Stainless cutlery rolled in linen napkin in your color of choice
- Elegant white dinner plates
- Foodservice equipment
- Freshly baked bread
- Beverages: iced tea, punch and lemon ice water



BUFFET

Each menu is priced for 75 or more guests. Pricing for smaller groups is available.

Have a menu in mind?
Contact a sales representative!

BACKYARD BBQ \$18 PER PERSON

Potato salad

Creamy cole slaw

Hickory smoked pulled pork
with buns, relish and sauce

Grilled lemon pepper chicken

Campfire baked beans OR mac
'n' cheese

Southern style green beans



FIESTA \$18 PER PERSON

Seasoned chicken mixed with
onions and multi-color peppers

Seasoned beef mixed with
onions and multi-color peppers

Warm flour tortillas

Toppings of salsa, sour cream,
guacamole, cheese and jalapenos

Refried beans

Latin style rice

Freshly made tortilla chips

ITALIAN BASICS \$20 PER PERSON

Spinach salad: Spinach, bacon,
egg, carrot, mushroom and red
onion

Baked ziti with red meat sauce

Chicken parmesan

Choice of two sides

SIMPLE AND SAVORY
\$22 PER PERSON

Apple salad: mixed greens, sliced apple, Gorgonzola, roasted nuts

Grilled herb marinated chicken
OR grilled lemon peppered chicken breast

Sliced sirloin with a red wine sauce

Choice of two sides

TRULY DELICIOUS
\$24 PER PERSON

Traditional salad: mixed greens, grape tomato, cucumber, shaved carrot and cheese

Julienne vegetable stuffed chicken with white wine sauce
OR cornbread, apple and cranberry stuffed chicken

Sliced herb seared sirloin with red wine sauce

Choice of two sides

PRIME TIME
\$28 PER PERSON

Traditional salad: mixed greens, grape tomato, cucumber, shaved carrot and cheese

Chicken Marsala

Black pepper prime rib with au jus and horseradish cream

Choice of three sides

GUEST'S CHOICE
\$34 PER PERSON

Traditional salad: mixed greens, grape tomato, cucumber, shaved carrot and cheese

Chicken piccata

Black pepper prime rib with au jus and horseradish cream

Salmon filet with creamy lemon caper sauce

Choice of three sides

State sales tax will be added to all menus. Delivery and set up fees may apply.

Vegetarian, vegan and gluten free menus available upon request.

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

SIDE CHOICES

Roasted red potatoes

Curried rice with vegetables

Cheddar cheese potatoes

Rice pilaf

Mashed potatoes

Brown rice with herb butter

Mac 'n' cheese

Southern style green beans

Steamed green beans with
roasted red peppers

Grilled asparagus (seasonal)

Flame-roasted Brussels sprouts

Spinach maria

Freshly cooked carrots

Steamed broccoli with lemon

Roasted vegetable medley

Sweet potato casserole

Pasta alfredo

Black beans

Italian style orzo

Mediterranean quinoa



APPETIZER RECEPTIONS

Each menu is priced for 75 or more guests. Pricing for smaller groups is available.

SOUTHERN STATIONS \$17.25 PER PERSON

Display of assorted fresh seasonal fruits

Freshly baked Idaho potato chips with creamy ranch dipping sauce

Veggie shots

BBQ sliders with assorted sauces, slaw and spicy relish

Fried chicken strips with honey mustard and BBQ sauce

Ham filled cheddar chive biscuits

Southern style green beans

LATIN INSPIRATION \$18 PER PERSON

Display of assorted fresh seasonal fruits

Veggie shots

Salsa bar with freshly made tortilla chips, traditional salsa, salsa verde, queso, guacamole and pico de gallo

Spicy beef tacos with soft shell tortillas and assorted toppings

Herb marinated chicken skewers

Vegetable quesadillas

TASTY TRADITIONAL \$19 PER PERSON

Display of assorted fresh seasonal fruits

Display of freshly cut vegetables with vegetable dip

Freshly baked rolls filled with honey ham and sliced roasted turkey and lettuce

Freshly made tortilla chips with salsa

Sweet and sour hand-rolled meatballs

Twice stuffed red potatoes

Brie stuffed mushrooms

Lemon pepper chicken skewers

DELICIOUS BITES
\$22 PER PERSON

Display of assorted fresh seasonal fruits with house made pina colada dip

Display of assorted cheeses with crackers garnished with fruit

Caprese skewers

Brie stuffed mushrooms

Vegetable quiche

Sliced beef sliders

Petite crab cakes with remoulade sauce

Mac 'n' cheese bar

Pesto chicken skewers

ELEGANT EVENING
\$27 PER PERSON

Display of assorted fresh seasonal fruits with house made pina colada dip

Display of assorted gourmet cheeses with crackers garnished with fruit

Antipasto shots

Mushrooms stuffed with cheese, roasted walnuts, basil and garlic

Seafood spread with crackers and flatbread

Petite crab cakes with remoulade sauce

Pork pot stickers with ginger teriyaki dipping sauce

Pastry wrapped asparagus

Lemon pepper chicken skewers

