



Music Road
Pigeon Forge, TN

calhouns.com



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BREAKFAST BUFFETS

Smoky Mountain Breakfast \$17

Scrambled Eggs
Smoked Bacon
Country Sausage & Sawmill Gravy
Calhoun's Biscuits *with jellies & honey*
Loaded Tater Tots
Fruit Salad
Juices & Fresh Brewed Coffee

Tennessee River Sunriser \$20

Scrambled Eggs with White Cheddar Cheese
Smoked Bacon
Country Sausage & Sawmill Gravy
Loaded Tater Tots
Fruit Salad
Cheddar Cheese Grits
Cinnamon Baked Apples
Calhoun's Biscuits *with jellies & honey*
Muffins & Assorted Breakfast Pastries
Juices & Fresh Brewed Coffee

Continental Breakfast Selections \$11

*Available only for groups having lunch. Choice of one Group.
All include juices & fresh brewed coffee.*

Group 1

Assorted Bagels *with cream cheese*
Fruit Basket of Apples, Oranges & Bananas

Group 2

Muffins, Cinnamon Rolls & Assorted Breakfast Pastries
Fresh Berries & Yogurt

Group 3

Calhoun's Fresh Baked Buttermilk Biscuits *with jellies & honey*
Sausage & Sawmill Gravy
Fresh Fruit Salad

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BREAKFAST BUFFETS

(CONTINUED)

Stadium Brunch **\$32 per person** *(50 person minimum)*

Choice of Your Favorite Two:

Spinach Quiche

Seafood Quiche

Quiche Lorraine

Also includes:

Honey Glazed, Smoked Ham

Smoked Sausage Links

Baked Cinnamon Apples

Fresh Berries & Cream

Smoked Nova Scotia Salmon, Eggs, Onions & Capers

Bagels & Cream Cheese

Chicken Crepes *with maitre 'd cream sauce*

Smoked Cheddar & Bacon Cheese Grits

Pastries, Muffins & Biscuits

Juices & Coffee

ALL PRICES SUBJECT TO CHANGE.

LUNCHEONS

Available 11:00 AM until 2:00 PM

Calhoun's Signature Lunch Buffet \$17

Substitute Beef Brisket add \$2

Roasted Bar-B-Que Chicken *on the bone*

Bar-B-Que Pork *with buns*

Cole Slaw

Potato Salad

Smoky Mountain Baked Beans

Biscuits & Corn Muffins

Chocolate Chip Cookies

Iced Tea & Coffee

Light Side Executive Sandwich Board Buffet \$17

Choice of one housemade soup:

White Chicken Chili, Vegetable Beef, Chicken Almond, Tennessee Chili, Chicken Tortilla

Meat Tray: Turkey, Ham, Smoked Sirloin of Beef

American, Swiss & Monterey Jack Cheeses

Spinach Artichoke Dip *with tortilla chips*

Garden Tray

7 Layer Salad

Pasta Vegetable Salad

Potato Salad

Bread & Rolls

Iced Tea & Coffee



ALL PRICES SUBJECT TO CHANGE.

CREATE YOUR OWN LUNCHEON

Available 11:00 AM until 2:00 PM

Priced per person

Choose two entrées & two sides **\$20** **OR** Choose one entrée & two sides **\$18**

Add Salad on the Buffet **\$4** | Dessert **\$4**

All buffets include our bread basket, iced tea & coffee

Entrées

Beef & Pork Selections

Pulled Pork Bar-B-Que, *carved on buffet*
Beef Brisket, *carved on buffet*
Ale Pork Loin, *carved on buffet*
Bourbon Glazed Pork Chop
Smoked Sirloin of Beef, *carved on buffet*, Add **\$2**
Ham, *carved on buffet*
House Ale Steak Skewers, Add **\$2**
Beef Chopped Steak

Seafood & Fish Selections

Grilled Salmon *over rice*
Charbroiled Shrimp
Southern Fried Catfish
Baked Herb Crusted Cod

Chicken Selections

Grilled Chicken Teriyaki
Grilled Lemon Chicken
Grilled Chicken Calhoun
Tennessee Whisky Bone-in Bar-B-Que Chicken
Fried Chicken Tenders
Rosemary Roasted Bone-in Chicken
Smoked Turkey Breast, *carved on buffet*

Calhoun's Signature Baby Back Ribs

may be added to any buffet by the slab
for **\$25** per slab

Sides

Smoky Mountain Baked Beans
Fresh Green Beans *with lemon & thyme*
Country Style Green Beans
Green Beans Almondine
Steamed Broccoli
Calhoun's Signature Spinach Maria
Spicy Spinach Mac & Cheese
Mac 'n Cheese
Bacon & Cheddar Grits
Tennessee Corn Puddin'
Cream Style Corn

Peas & Mushrooms
Carrots in Butter & Brown Sugar
Cinnamon Apples
Sautéed Zucchini & Squash
Cole Slaw
Stuffing & Gravy
Mixed Vegetables
Mashed Potatoes
Parsley Red New Potatoes
Neva's Potatoes

Desserts

Key Lime Pie
Seasonal Cheesecake
New York Cheesecake *with strawberry topping*
White Chocolate Macadamia Nut Banana Pudding
Cookie Tray
Jack Daniel's Pecan Pie

Apple Crisp Pie
Bread Pudding *with lemon sauce*
Double Chocolate Cake
Red Velvet Cake
Italian Cream Cake

Per Person **\$4**

ALL PRICES SUBJECT TO CHANGE.

HORS D'OEUVRES RECEPTION & FOOD STATIONS

Priced Per 100 Pieces

Hors d'oeuvres Receptions must have a food minimum of \$25 per person.

Calhoun's Award Winning Baby Back Pork Ribs	judges cut of ribs (9 slabs)	\$225
Chilled Shrimp Cocktail	served with cocktail sauce	\$250
Shrimp & Fresh Seasonal Vegetables	grilled on skewers 50 skewers with 2 shrimp each	\$275
Grilled Chicken Teriyaki	on bamboo skewers with pineapple	\$150
Ale Beef Skewers		\$400
Bar-B-Que Chicken	grilled on skewers	\$150
Beer Cheese with Pretzels & Mustard*		\$140
Italian Meatballs in Marinara Sauce		\$150
Mushrooms Stuffed with Italian Sausage & Cheese		\$165
Mushrooms Stuffed with Crab		\$275
Sea Scallops Wrapped in Bacon		\$350
Baked Oysters Maria*		\$200
Baked Oysters	oysters Copper Cellar or Rockefeller	\$250
Miniature Crab Cakes	chili lime aioli	\$500
Fried Chicken Tenders	with honey mustard*	\$150
Naked Wings	sweet & spicy wing sauce & ranch dressing	\$185
Fried Catfish Fingers*	with tartar sauce	\$250
Calhoun's Rocky Top Potato Skins*	with hickory smoked pork & melted cheese served with bar-b-que sauce, sour cream & chives	\$150
Bacon & Cheddar Potato Skins*	sprinkled with chopped chives served with sour cream	\$150
Slider Sandwiches	chicken salad, ham salad or bar-b-que pork	\$250
Chicken Quesadillas		\$175
Cheddar Biscuit with Country Ham		\$150
Meatballs in Burgundy Creme		\$150

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ALL PRICES SUBJECT TO CHANGE.

HORS D'OEUVRES

(CONTINUED)

Priced Per 100 Pieces

Hors d'oeuvres Receptions must have a food minimum of \$25 per person.

Assorted Meat Tray	served with slider buns & assorted sauces _____ roasted turkey breast, Tennessee ham, smoked roast beef	\$375
Chilled Crab Claws	with Old Bay seasoning _____	\$480
Hot Spinach & Artichoke Dip	served with tortilla chips, salsa & sour cream _____	\$170
Italian Sausage & Peppers	with green peppers, red peppers & onions _____	\$195
Smoked Trout Platter	garnished with onions, capers & chopped eggs _____ served with mustard-mayo sauce & toast points	\$450
Smoked Nova Scotia Salmon	served with eggs, capers, red onions, _____ mustard-mayo sauce & toast points	\$450
Calhoun's Chilled Salmon	house smoked whole sides of wild Alaska salmon _____ with ancho-chili aioli & praline mustard	\$450
Wing Bar	Calhoun's naked wings, simply seasoned & fried crispy _____ served with Thunder Road wing sauce, hot & spicy traditional wing sauce, soy ginger, housemade blue cheese dressing	\$475
Smoked Scallops, Shrimp & Mussels Combination Platter	_____	\$450
	served with chopped eggs, onions, capers & mustard sauce	
Cheese Board & Fresh Fruit	served with assorted crackers _____	\$350
Garden Fresh Veggies	served with assorted dips _____	\$250
Smoked Sausage & Cheese Plate	kielbasa, sharp cheddar & pepper jack cheeses, _____ hot pickles, fresh jalapeño, pickled onions, spicy mustard & bar-b-que sauce	\$350
Chips & Dips	beer cheese served with tortilla chips & salsa _____	\$175
Fresh Mozzarella Tomato Caprese	sliced fresh mozzarella cheese & sliced tomatoes _____ served with fresh basil, red onions & extra virgin olive oil	\$250
Bruschetta	crusty bread with tomato & cheese _____	\$250
Marinated, Chilled, Seasonal Vegetable Medley	on a bed of mixed greens _____ & sprinkled with feta cheese	\$275
Seared Ahi Tuna	blackened rare over Asian slaw _____	\$375
Creamy Artichoke Hot Dip	with toast rounds _____	\$170
Baked Seafood Imperial Chesapeake's	with toast rounds _____	\$500

ALL PRICES SUBJECT TO CHANGE.

HORS D'OEUVRES RECEPTION & FOOD STATIONS INTERACTIVE FOOD STATIONS

Priced per 100 Pieces

Hors d'oeuvres Receptions must have a food minimum of \$25 per person.

Smoked Ham _____	\$375
with honey mustard, carved & served with buttermilk biscuits	
Smoked Sirloin Beef _____	\$500
with sour cream horseradish sauce, carved & served with cocktail rolls	
Ale Marinated Pork Loin _____	\$375
carved & served with rolls	
Roasted Turkey Breast _____	\$375
with honey mustard, carved & served with cocktail rolls	
Smoked Tenderloin of Beef _____	\$875
with sour cream horseradish sauce, carved & served with cocktail rolls	
Mashed Potato Bar _____	\$500
white cheddar, caramelized onions, mushroom gravy, smoky bacon, sour cream & scallions	
Creamy Grits Bar _____	\$500
smoky bacon, caramelized onions, white cheddar cheese, blue cheese, chopped jalapeño	
Pasta Station _____	\$500
made to order with guest's choice of Alfredo or marinara sauce	
add smoked chicken, shrimp & Italian sausage _____	+ \$500

Petite Desserts	<i>Priced per item</i>
Key Lime Tartlettes _____	\$2.00
Mini Cheesecake Bites _____	\$2.00
Chocolate Chip Cookies _____	\$1.25
Chocolate Iced Brownies _____	\$2.00
White Chocolate Macadamia Nut Mini Banana Pudding _____	\$3.00
Fresh Berries <i>with lemon sauce & Chantilly cream</i> _____	Per Person \$5.00

ALL PRICES SUBJECT TO CHANGE.

HORS D'OEUVRES RECEPTION & FOOD STATIONS

CITY LIGHTS RECEPTION

Per Person \$27

Carving Station

smoked sirloin beef served with rolls & sour cream horseradish sauce

Pasta Station with Tortellini & Penne Pasta

made to order with guest's choice of Alfredo or marinara sauce

customized with artichokes, sundried tomatoes & Italian cheese

Display Garden Fresh Vegetables

served with assorted dips

Hot Spinach Artichoke Dip

A Calhoun's favorite served with tortilla chips & salsa

Domestic Cheese Board & Display of Seasonal Fruit

accompanied by crackers

Mushrooms Stuffed with Sausage & Cheese

Chilled Crab Claws with Old Bay Seasoning

served with mustard-mayo sauce

Italian Meatballs in Marinara

Chicken Tenders* or Chicken Teriyaki Skewers

ASK ABOUT OUR BEVERAGE STATION - SEE UPTOWN RECEPTION FOR DETAILS



ALL PRICES SUBJECT TO CHANGE.

HORS D'OEUVRES RECEPTION & FOOD STATIONS

UPTOWN RECEPTION

Per Person \$34

Carving Station

smoked turkey breast, smoked sirloin of beef, served with rolls & sauces

Cheddar Biscuits

with ham salad or chicken salad sliders

Creamy Artichoke Dip

with Parmesan toast rounds

Mushrooms Stuffed with Crab

Domestic Cheese Board & Display of Seasonal Fruit

accompanied by crackers

Caprese Salad

on field greens

Pasta Station

made to order with guest's choice of Alfredo or marinara sauce

with smoked chicken, shrimp & Italian sausage

Calhoun's Chilled Salmon

fresh sides of salmon, marked on the grill & lightly smoked

served chilled with praline mustard & chili lime aioli

BEVERAGE STATIONS AVAILABLE

Iced Tea - Sweet & Unsweet, Lemonade _____ **\$2.00 per person**

Iced Tea - Sweet & Unsweet, Coffee _____ **\$2.00 per person**

*Ask about signature punches, lemonades & teas

ALL PRICES SUBJECT TO CHANGE.

DINNER BUFFETS

SIGNATURE BUFFET SELECTIONS

Calhoun's Buffet Per Person \$22

Choice of Two Meats:

Hickory Smoked Pulled Pork

Bar-B-Que Chicken Calhoun

Calhoun's Chicken Tenders *with honey mustard**

Smoked Beef Brisket, Add **\$2**

Also includes:

Smoky Mountain Baked Beans

Cole Slaw

Cream Style Corn

Baked Cinnamon Apples

Buttermilk Biscuits & Corn Muffins *

Chocolate Chip Cookies

Coffee & Tea

Country Hoedown Per Person \$28

Calhoun's Award Winning Baby Back Pork Ribs

Grilled Chicken Calhoun

Catfish Fillets with tartar sauce*

Cole Slaw, Smoky Mountain Baked Beans, Signature Spinach Maria

Buttermilk Biscuits & Corn Muffins*

Apple Crisp Pie

Coffee & Tea



ALL PRICES SUBJECT TO CHANGE.

DINNER BUFFETS

CREATE-YOUR-OWN-CUSTOM BUFFET

Waterfront Buffet Per Person **\$29**
with Beef Selection Per Person **\$32**

Choose: 1 First Course, 2 Entrées, 3 Sides, 1 Dessert. Coffee & Tea provided

Additional Entrée **\$5**

First Course

Garden Salad or Caesar Salad
Crab Bisque
Vegetable Beef Soup

Cream of Chicken & Almond
Calhoun's White Chili

Entrées

Smoked Whole Turkey Breast with Gravy, *carved on buffet*
Lightly Smoked Sirloin of Beef *with sour cream horseradish sauce, carved on buffet*
Ale Pork Loin, *carved on buffet*
Smoked Whole Ham with Honey Mustard, *carved on buffet*
Bar-B-Que Chicken Calhoun *served over rice*
Grilled Chicken Teriyaki *served over rice*
Lemon Chicken *served over rice*
Hickory Smoked Pulled Pork *with bar-b-que sauce*
Chicken Tenders* *with honey mustard & ranch*
Smoked Beef Brisket
Southern Fried Catfish Fillets* *with homemade tartar sauce*
Ale Beef Kabobs

Calhoun's Signature Baby Back Ribs

may be added to any buffet by the slab
for **\$25** per slab

Sides

Smoky Mountain Baked Beans
Fresh Green Beans *with lemon & thyme*
Country Style Green Beans
Green Beans Almondine
Steamed Broccoli
Calhoun's Signature Spinach Maria
Spicy Spinach Mac & Cheese
Mac 'n Cheese
Bacon & Cheddar Grits
Tennessee Corn Puddin'
Cream Style Corn

Peas & Mushrooms
Carrots in Butter & Brown Sugar
Cinnamon Apples
Sautéed Zucchini & Squash
Cole Slaw
Stuffing & Gravy
Mixed Vegetables
Mashed Potatoes
Parsley Red New Potatoes
Neva's Potatoes

Housemade Desserts *Proudly offered by our pastry chef*

Apple Cinnamon Crisp Pie
New York Cheesecake *with strawberries*
Homemade Seasonal Cheesecake
Chocolate Cheesecake
Double Chocolate Cake
Red Velvet Cake
Chocolate Cake *with cappuccino icing*

Jack Daniel's Pecan Pie
White Chocolate Macadamia Nut Banana Pudding
Italian Cream Cake
Key Lime Pie
Bread Pudding *with lemon sauce*
Calhoun's Strawberry Shortcake* **\$2 upcharge**
(when in season)

ALL PRICES SUBJECT TO CHANGE.

DINNER BUFFETS

CREATE-YOUR-OWN-CUSTOM BUFFET

Extravaganza Buffet Per Person \$30

Choose: 1 First Course, 2 Entrées, 3 Sides, 1 Dessert. Coffee & Tea provided.

Additional Entrée \$5

First Course

Garden Salad or Caesar Salad

Crab Bisque

Vegetable Beef Soup

Cream of Chicken & Almond

Calhoun's White Chili

Entrées

Sirloin Selection **Per Person \$32**

Whole Roasted Strip Loin **Per Person \$35**

Prime Rib Selection **Per Person \$38**

Tenderloin **Per Person \$45**

Lightly Smoked Prime Rib of Beef *with sour cream horseradish sauce & au jus, carved on buffet*

Lightly Smoked Sirloin of Beef *with sour cream horseradish sauce, carved on buffet*

Tenderloin of Beef *with au poivre, carved on buffet*

Calhoun's Award Winning Baby Back Bar-B-Que Pork Ribs

Grilled Alaska Salmon *with maitre 'd butter over rice*

Herb Crusted Chicken *served over rice*

Grilled Shrimp on Skewers *served over rice*

Grilled Chicken Cordon Bleu with Ham & Swiss Cheese

Ale Marinated Pork Loin

Calhoun's Signature Baby Back Ribs

may be added to any buffet by the slab
for **\$25** per slab

Sides

Smoky Mountain Baked Beans

Fresh Green Beans *with lemon & thyme*

Country Style Green Beans

Green Beans Almondine

Steamed Broccoli

Calhoun's Signature Spinach Maria

Spicy Spinach Mac & Cheese

Mac 'n Cheese

Bacon & Cheddar Grits

Tennessee Corn Puddin'

Cream Style Corn

Peas & Mushrooms

Carrots in Butter & Brown Sugar

Cinnamon Apples

Sautéed Zucchini & Squash

Cole Slaw

Stuffing & Gravy

Mixed Vegetables

Mashed Potatoes

Parsley Red New Potatoes

Neva's Potatoes

Housemade Desserts *Proudly offered by our pastry chef*

Apple Cinnamon Crisp Pie

New York Cheesecake *with strawberries*

Homemade Seasonal Cheesecake

Chocolate Cheesecake

Double Chocolate Cake

Red Velvet Cake

Chocolate Cake *with cappuccino icing*

Jack Daniel's Pecan Pie

White Chocolate Macadamia Nut Banana Pudding

Italian Cream Cake

Key Lime Pie

Bread Pudding *with lemon sauce*

Calhoun's Strawberry Shortcake* **\$2 upcharge**
(when in season)

ALL PRICES SUBJECT TO CHANGE.

DINNER SELECTIONS

SINGLE ENTREE SERVED MEAL

Includes first course of salad or soup & a side dish.

Calhoun's fresh baked bread basket. Iced tea, water & coffee included.

From the Land

Fried Maryland Chicken with cream sauce & rice		\$25
Grilled Chicken, Teriyaki, Bar-b-que, Lemon or Prosperity with rice		\$25
Filet Mignon, hand cut beef with Nevas Potatoes	7 oz	\$38
	9 oz	\$42
Prime Rib of Beef, 12 oz cut with Nevas Potatoes		\$38
Prosperity Pork Chop, Worcestershire butter & mashed potatoes		\$27
"Ale" Steak, sirloin, marinated in olive oil, mustard garlic & Cherokee Red Ale & mashed potatoes	7 oz	\$27
	10 oz	\$31

Traditional Seafood Favorites

Maryland Crab Cakes, creamy cole slaw	\$40
Grilled Shrimp Skewer, pasta & drawn butter	\$30
Line Caught Salmon, with red pepper butter, rice or pasta	\$30
Herb Crusted Cod, with mornay sauce & mashed potatoes	\$30

Surf & Turf Pairings

Filet Oscar, 7 oz filet & crab cake with asparagus & hollandaise	\$50
Prime Rib & Shrimp, 9 oz cut prime rib & skewer of shrimp, Neva's potatoes	\$45
Filet Mignon & Grilled Shrimp, 7 oz filet & skewer of shrimp, Neva's potatoes	\$40
Filet Mignon & Cold Water Lobster Tail, Neva's potatoes	\$55
Grilled Chicken & Shrimp, roasted red pepper butter & rice	\$35

Sides

Neva's Potatoes
Garlic Mashed Potatoes
Parsley New Potatoes
Loaded Baked Potato
Spicy Mac 'n Cheese with Spinach
Cole Slaw
Mac & Cheese
Bacon & Cheddar Cheese Grits
Spinach Maria
Cinnamon Apples
Succotash

Fresh Green Beans *with lemon & thyme butter*
Country Style Green Beans
Corn Soufflé
Cream Style Corn
Fresh Vegetable Medley
Zucchini & Squash
Cinnamon Apples
Roasted Cauliflower
Rosemary Root Vegetables
Featured Seasonal Vegetables

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DINNER SELECTIONS

SINGLE ENTREE SERVED MEAL

(CONTINUED)

Desserts \$4 per person

Key Lime Pie *with Chantilly*

New York Cheesecake & Berries *(ask about seasonal specialties)*

Bread Pudding *with lemon sauce*

White Chocolate Macadamia Nut Banana Pudding

Double Chocolate Cake

Red Velvet Cake

Italian Crème Cake

Apple Crisp Pie

Jack Daniel's Pecan Pie

Desserts \$6 per person

Strawberry or Mixed Berry Crepes *with white chocolate*

Strawberry Shortcake *(in season)*

Hors d'oeuvres & bar arrangements available to enhance your guests' experience.

ALL PRICES SUBJECT TO CHANGE.