



Music Road Resort

Pigeon Forge, TN

calhouns.com



BREAKFAST BUFFETS

Smoky Mountain Breakfast *19.50 per person

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

Tennessee River Sunriser *25 per person

Western Frittata with Peppers, Onions & White Cheddar
Smoked Bacon
Country Sausage & Sawmill Gravy
Loaded Tater Tots Casserole
Cheddar Cheese Grits
Cinnamon Baked Apples
Calhoun's Biscuits *with jellies & honey*
Muffins & Assorted Breakfast Pastries
Juices & Fresh Brewed Coffee

Continental Breakfast Selections *13 per person

*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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ALL PRICES SUBJECT TO CHANGE.

BREAKFAST BUFFETS

CONTINUED

Stadium Brunch ***38** per person

50 person minimum

Choice of Your Favorite Two:

Seafood Quiche

Classic Quiche Lorraine

Vegetarian Quiche

with goat cheese, blistered tomatoes, spinach & onions

Also includes:

Smoked Sausage Links

Fresh Berries & Greek Yogurt Parfait *with honey granola*

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 \$19 per person

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 \$19 per person

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



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CREATE YOUR OWN LUNCHEON

Available 11:00 AM until 2:00 PM

Priced per person

Choose two entrées & two sides **\$20**

Additional entrée **\$6** | Add Salad on the Buffet **\$5** | Dessert **\$5**

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
- 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

Per Person **\$5**

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

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

ALL PRICES SUBJECT TO CHANGE.

HORS D'OEUVRES

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 100 skewers _____ with 2 shrimp each	\$550
Grilled Chicken Teriyaki on bamboo skewers with pineapple _____	\$200
Ale Beef Skewers _____	\$400
Bar-B-Que Chicken grilled on skewers _____	\$200
Italian Meatballs in Marinara Sauce _____	\$150
Mushrooms Stuffed with Italian Sausage & Cheese _____	\$175
Mushrooms Stuffed with Crab _____	\$275
Sea Scallops Wrapped in Bacon _____	\$350
Baked Oysters* oysters Copper Cellar or Rockefeller _____	\$400
Miniature Crab Cakes chili lime aioli _____	\$650
Fried Chicken Tenders with honey mustard* _____	\$200
Naked Wings sweet & spicy wing sauce & ranch dressing _____	\$250
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	\$175
Bacon & Cheddar Potato Skins* sprinkled with chopped chives _____ served with sour cream	\$175
Slider Sandwiches chicken salad, ham salad or bar-b-que pork _____	\$350
Chicken Quesadillas _____	\$200
Cheddar Biscuit with Country Ham _____	\$200
Meatballs in Burgundy Creme _____	\$150
Oysters on the Half Shell _____	Market Price
Burnt Ends bacon wrapped brisket bites _____	\$250

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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 Fingers	with Old Bay seasoning (subject to availability) _____	\$480
Hot Spinach & Artichoke Dip	served with tortilla chips, salsa & sour cream _____	\$200
Italian Sausage & Peppers	with green peppers, red peppers & onions _____	\$200
Smoked Trout Platter	garnished with onions, capers & chopped eggs _____ served with mustard-mayo sauce & toast points	\$700
Smoked Nova Scotia Salmon	served with eggs, capers, red onions, _____ mustard-mayo sauce & toast points	\$550
Calhoun's Chilled Salmon	house smoked whole sides of wild Alaska salmon _____ with ancho-chili aioli & praline mustard	\$450
Cheese Board & Fresh Fruit	served with assorted crackers _____	\$550
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	\$450
Chips & Dips	beer cheese served with tortilla chips & salsa _____	\$200
Fresh Mozzarella Tomato Caprese	sliced fresh mozzarella cheese & sliced tomatoes _____ served with fresh basil, red onions & extra virgin olive oil	\$350
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 _____	\$450
Creamy Artichoke Hot Dip	with toast rounds _____	\$250
Hot Baked Crab Dip	with toast rounds _____	\$500
Beer Cheese	with pretzels & mustard _____	\$200

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.

Honey Glazed 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 _____	\$425
carved & served with rolls	
Roasted Turkey Breast _____	\$450
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 _____	\$600
white cheddar, caramelized onions, mushroom gravy, smoky bacon, sour cream & scallions	
Creamy Grits Bar _____	\$600
smoky bacon, caramelized onions, white cheddar cheese, blue cheese, chopped jalapeño	
Pasta Station _____	\$600
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 _____	\$3.00
Mini Cheesecake Bites _____	\$2.00
Chocolate Chip Cookies _____	\$1.25
Brownies _____	\$3.00
White Chocolate Macadamia Nut Mini Banana Pudding _____	\$3.50
Fresh Berries with lemon sauce & Chantilly cream _____ per person	\$7.00

ALL PRICES SUBJECT TO CHANGE.

HORS D'OEUVRES RECEPTION & FOOD STATIONS

CITY LIGHTS RECEPTION

\$33 per person

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 Fingers with Old Bay Seasoning

served with mustard-mayo sauce | subject to availability
or Ahi Tuna on Asian Slaw

Chicken Tenders* or Chicken Teriyaki Skewers

ASK ABOUT OUR BEVERAGE STATION



ALL PRICES SUBJECT TO CHANGE.

HORS D'OEUVRES RECEPTION & FOOD STATIONS

UPTOWN RECEPTION

\$51 per person

Carving Station

tenderloin of beef accompanied by carmelized onions, horseradish, sour cream and rolls

Cheddar Biscuits

with ham salad and pepper jelly

Creamy Artichoke Dip

with Parmesan toast rounds

Date

stuffed with goat cheese & proscuitto

Cheese Board

with artisanal cheese & jams, baked wrapped brie boursin, olives, dried fruits, berries, candied pecans, bread and crackers

Pasta Station

made to order with guest's choice of Alfredo or marinara sauce
with smoked chicken, shrimp & Italian sausage

Smoked Salmon

flatbread with arugula capers and red onions

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 \$25 per person

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 \$32 per person

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

***\$30** per person

***\$32** per person with sirloin | ***\$35** per person with whole strip

***\$38** per person with prime rib loin | ***\$45** per person with beef tenderloin

Choose: one first course, two entrées, three sides and one dessert

Includes iced tea & coffee

Additional entrée ***\$6**

First Course

Garden Salad, Wedge or Caesar Salad
Cream of Chicken & Almond
Calhoun's White Chili
Crab Bisque
Vegetable Beef Soup

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

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

Entrées

House Favorites

Calhoun's Smoked Pulled Pork *with housemade BBQ sauce*
Chicken Tenders* *with honey mustard, BBQ sauce & ranch*
Southern Fried Catfish Fillets* *with tartar sauce*
Herb Crusted Chicken *with maitre'd cream sauce over rice*
Grilled Chicken Cordon Bleu *with ham & Swiss cheese*
Chesapeake's Maryland Crab Cakes **add *\$8**

Off The Grill

Line Caught Salmon *over rice*
Bar-B-Que Chicken Calhouns
Lemon Chicken *over rice*
Chicken Terikayi *over rice*
Grilled Shrimp Skewers *over rice*
Grilled Ale Steak Skewers **add *\$3**

From the Carving Board

Roasted Turkey Breast *accompanied by gravy*
Ale Pork Loin
Honey Glazed Ham
Calhoun's Beef Brisket *with Tennessee Whiskey BBQ sauce*
Smoked Sirloin of Beef
Whole Roasted Strip Loin *with horseradish sour cream*
Prime Rib of Beef *with au jus & horseradish sour cream*
Tenderloin of Beef *with horseradish sour cream*

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DINNER BUFFETS

CREATE-YOUR-OWN-CUSTOM BUFFET

CONTINUED

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
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 *Proudly offered by our pastry chef* _____ **\$5 per person**

Apple Cinnamon Crisp Pie
Jack Daniel's Pecan Pie
New York Cheesecake *with strawberries*
Homemade Seasonal Cheesecake
Chocolate Cheesecake
Double Chocolate Cake
Red Velvet Cake
Chocolate Cake *with Cappucino icing*
Italian Cream Cake
Key Lime Pie
Bread Pudding *with lemon sauce*
White Chocolate Macadamia Nut Banana Pudding

_____ **\$7 per person**

Calhoun's Strawberry Shortcake* (*when in season*)

DINNER SELECTIONS

SERVED MEAL · ONE SELECTION ONLY

Includes first course of preselected salad or soup & a side dish.
Calhoun's fresh baked bread basket. Iced tea, water & coffee included.

From the Land

Fried Maryland Chicken <i>with cream sauce & rice</i> _____	\$26
Grilled Chicken, Teriyaki, Bar-b-que, Lemon or Prosperity <i>with rice</i> _____	\$26
Filet Mignon <i>hand cut beef</i> _____	7 oz \$39
	9 oz \$43
Prime Rib of Beef <i>12 oz cut</i> _____	\$40
Prosperity Pork Chop <i>Worcestershire butter & mashed potatoes</i> _____	\$29
"Ale" Steak <i>sirloin marinated in olive oil, mustard garlic & Cherokee Red Ale</i> _____	7 oz \$29
	10 oz \$33

Traditional Seafood Favorites

Maryland Crab Cakes <i>creamy cole slaw</i> _____	\$40
Grilled Shrimp Skewer _____	\$36
Line Caught Salmon <i>with maitre d'butter, rice or pasta</i> _____	\$34
Herb Crusted Cod <i>over fresh spinach</i> _____	\$32

Surf & Turf Pairings

Filet Oscar <i>7 oz filet & crab cake with asparagus & hollandaise</i> _____	\$55
Prime Rib & Shrimp <i>9 oz cut prime rib & skewer of shrimp</i> _____	\$45
Filet Mignon & Grilled Shrimp <i>7 oz filet & skewer of shrimp</i> _____	\$49
Filet Mignon & Cold Water Lobster Tail _____	\$61
Grilled Chicken & Shrimp <i>roasted red pepper, butter & rice</i> _____	\$38

Sides

Neva's Potatoes	Succotash
Garlic Mashed Potatoes	Country Style Green Beans
Parsley New Potatoes	Cream Style Corn
Spicy Mac 'n Cheese with Spinach	Fresh Vegetable Medley
Cole Slaw	Zucchini & Squash
Mac & Cheese	Cinnamon Apples
Bacon & Cheddar Cheese Grits	Roasted Cauliflower
Spinach Maria	Rosemary Root Vegetables
Cinnamon Apples	Featured Seasonal Vegetables
Fresh Green Beans <i>with lemon & thyme butter</i>	

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DINNER SELECTIONS

SINGLE ENTREE SERVED MEAL

CONTINUED

Desserts _____ **\$5 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

_____ **\$7 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.

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