



Music Road Resort

Pigeon Forge, TN

calhouns.com



BREAKFAST BUFFETS

Smoky Mountain Breakfast *\$21.50 per person

50 guest minimum

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 *\$26 per person

50 guest minimum

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 *\$15 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

LUNCHEONS

Available 11:00 AM until 2:00 PM

Calhoun's Signature Lunch Buffet \$21 per person

Substitute Beef Brisket add \$3

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 \$22 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



ALL PRICES SUBJECT TO CHANGE.

25% administrative fee & sales tax will be added to the final total of the bill.

CREATE YOUR OWN LUNCHEON

Available 11:00 AM until 2:00 PM

Priced per person

Choose two entrées & two sides **\$22**

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

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 **\$3**
- Ham, *carved on buffet*
- House Ale Steak Skewers, Add **\$3.5**
- Beef Chopped Steak

Seafood & Fish Selections

- Grilled Salmon *over rice*
- Charbroiled Shrimp
- 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 **\$26** 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 **\$6**

- 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

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)	_____	\$250
Chilled Shrimp Cocktail	served with cocktail sauce	_____	\$275
Shrimp & Fresh Seasonal Vegetables	grilled on skewers 100 skewers with 2 shrimp each	_____	\$575
Grilled Chicken Teriyaki	on bamboo skewers with pineapple	_____	\$225
Ale Beef Skewers		_____	\$425
Bar-B-Que Chicken	grilled on skewers	_____	\$225
Italian Meatballs in Marinara Sauce		_____	\$175
Mushrooms Stuffed with Italian Sausage & Cheese		_____	\$200
Mushrooms Stuffed with Crab		_____	\$300
Fried Chicken Tenders*	with honey mustard	_____	\$250
Naked Wings	sweet & spicy wing sauce & ranch dressing	_____	\$285
Slider Sandwiches	chicken salad, ham salad or bar-b-que pork	_____	\$385
Cheddar Biscuit with Country Ham		_____	\$250
Meatballs in Burgundy Creme		_____	\$185
Burnt Ends	bacon wrapped brisket bites	_____	\$300
Assorted Meat Tray	served with slider buns & assorted sauces roasted turkey breast, Tennessee ham, smoked roast beef	_____	\$385
Chilled Crab Fingers	with Old Bay seasoning (subject to availability)	_____	\$490
Hot Spinach & Artichoke Dip	served with tortilla chips, salsa & sour cream	_____	\$250
Italian Sausage & Peppers	with green peppers, red peppers & onions	_____	\$250
Smoked Trout Platter	garnished with onions, capers & chopped eggs served with mustard-mayo sauce & toast points	_____	\$725
Smoked Nova Scotia Salmon	served with eggs, capers, red onions, mustard-mayo sauce & toast points	_____	\$585
Calhoun's Chilled Salmon	house smoked whole sides of wild Alaska salmon with ancho-chili aioli & praline mustard	_____	\$485
Cheese Board & Fresh Fruit	served with assorted crackers	_____	\$575

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HORS D'OEUVRES

CONTINUED

Priced Per 100 Pieces

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

Garden Fresh Veggies	served with assorted dips _____	*275
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 _____	*225
Fresh Mozzarella Tomato Caprese	sliced fresh mozzarella cheese & sliced tomatoes served with fresh basil, red onions & extra virgin olive oil	*375
Bruschetta	crusty bread with tomato & cheese _____	*275
Marinated, Chilled, Seasonal Vegetable Medley	on a bed of mixed greens _____ & sprinkled with feta cheese	*285
Seared Ahi Tuna	blackened rare over Asian slaw _____	*475
Creamy Artichoke Hot Dip	with toast rounds _____	*275
Hot Baked Crab Dip	with toast rounds _____	*525
Beer Cheese	with pretzels & mustard _____	*225

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 _____ **\$500**
with honey mustard, carved & served with buttermilk biscuits

Smoked Sirloin Beef _____ **\$600**
with sour cream horseradish sauce, carved & served with cocktail rolls

Ale Marinated Pork Loin _____ **\$500**
carved & served with rolls

Roasted Turkey Breast _____ **\$500**
with honey mustard, carved & served with cocktail rolls

Smoked Tenderloin of Beef _____ **\$1000**
with sour cream horseradish sauce, carved & served with cocktail rolls

Mashed Potato Bar _____ **\$625**
white cheddar, caramelized onions, mushroom gravy, smoky bacon, sour cream & scallions

Creamy Grits Bar _____ **\$625**
smoky bacon, caramelized onions, white cheddar cheese, blue cheese, chopped jalapeño

Pasta Station _____ **\$625**
Penne & Tortellini with guest's choice of Alfredo or marinara sauce

add smoked chicken, shrimp & Italian sausage _____ **\$525**

Petite Desserts

Priced per item

Key Lime Tartlettes _____ **\$3.50**

Mini Cheesecake Bites _____ **\$2.25**

Chocolate Chip Cookies _____ **\$1.50**

Brownies _____ **\$3.50**

White Chocolate Macadamia Nut Mini Banana Pudding _____ **\$3.75**

Fresh Berries with lemon sauce & Chantilly cream _____ per person **\$7.50**

HORS D'OEUVRES RECEPTION & FOOD STATIONS

CITY LIGHTS RECEPTION

***37** per person
100 guest minimum

Carving Station

smoked sirloin beef served with rolls & sour cream horseradish sauce

Pasta Station with Tortellini & Penne Pasta

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.

25% administrative fee & sales tax will be added to the final total of the bill.

HORS D'OEUVRES RECEPTION & FOOD STATIONS

UPTOWN RECEPTION

***53** 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

Penne Pasta and Tortellini 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 _____ **\$3.00** per person

Iced Tea - Sweet & Unsweet, Coffee _____ **\$3.00** per person

*Ask about signature punches, lemonades & teas

DINNER BUFFETS

SIGNATURE BUFFET SELECTIONS

Calhoun's Buffet \$27 per person

Choice of Two Meats:

Hickory Smoked Pulled Pork

Bar-B-Que Chicken Calhoun

Fried Chicken Tenders* *with honey mustard*

Smoked Beef Brisket, Add \$3

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 \$37 per person

Calhoun's Award Winning Baby Back Pork Ribs

Grilled Chicken Calhoun

Beef Brisket *from the carving board*

Cole Slaw, Smoky Mountain Baked Beans, Signature Spinach Maria

Buttermilk Biscuits & Corn Muffins*

Apple Crisp

Coffee & Tea



ALL PRICES SUBJECT TO CHANGE.

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Music Road, 032025 - RDG

DINNER BUFFETS

CREATE-YOUR-OWN-CUSTOM BUFFET

\$32 per person

\$34 per person with sirloin | **\$37** per person with whole strip

\$42 per person with prime rib loin | **\$48** per person with beef tenderloin

Choose: one first course, two entrées, three sides

Includes iced tea & coffee

Additional entrée **\$7**

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 **\$26** per slab

Entrées

House Favorites

Calhoun's Smoked Pulled Pork *with housemade BBQ sauce*
Chicken Tenders* *with honey mustard, BBQ sauce & ranch*
Herb Crusted Chicken *with maitre'd cream sauce over rice*
Grilled Chicken Cordon Bleu *with ham & Swiss cheese*

Off The Grill

Line Caught Salmon *over rice*
Bar-B-Que Chicken Calhouns
Lemon Chicken *over rice*
Chicken Terikayi *over rice*
Grilled Ale Steak Skewers add **\$3.5**

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* _____ ***6 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
Calhoun's Strawberry Shortcake* *(when in season)* _____ ***8 per person**

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

Grilled Chicken, Teriyaki, Bar-b-que, Lemon or Prosperity <i>with rice</i> _____	\$28
Filet Mignon <i>hand cut beef</i> _____ 7 oz	\$42
Prime Rib of Beef <i>12 oz cut</i> _____	\$42
Prosperity Pork Chop <i>Worcestershire butter & mashed potatoes</i> _____	\$30
"Ale" Steak <i>sirloin marinated in olive oil, mustard garlic & Cherokee Red Ale</i> _____ 7 oz	\$30
	10 oz \$34

Traditional Seafood Favorites

Grilled Shrimp Skewer _____	\$38
Line Caught Salmon <i>with maitre d'butter, rice or pasta</i> _____	\$36
Herb Crusted Cod <i>over fresh spinach</i> _____	\$34

Surf & Turf Pairings

Prime Rib & Shrimp <i>9 oz cut prime rib & skewer of shrimp</i> _____	\$48
Filet Mignon & Grilled Shrimp <i>7 oz filet & skewer of shrimp</i> _____	\$53
Grilled Chicken & Shrimp <i>roasted red pepper, butter & rice</i> _____	\$40

Sides

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

Desserts _____ \$6 per person

Key Lime Pie <i>with Chantilly</i>	
New York Cheesecake & Berries <i>(ask about seasonal specialties)</i>	
Bread Pudding <i>with lemon sauce</i>	
White Chocolate Macadamia Nut Banana Pudding	
Double Chocolate Cake	
Red Velvet Cake	
Italian Crème Cake	
Apple Crisp Pie	
Jack Daniel's Pecan Pie	
Strawberry Shortcake <i>(in season)</i> _____	\$8 per person