

MUSIC ROAD RESORT

CATERING MENU



BREAKFAST BUFFETS

Smoky Mountain Breakfast

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

Tennessee River Sunriser

Scrambled Eggs with White Cheddar Cheese
Smoked Bacon
Country Sausage & Sawmill Gravy
Neva's Potato Casserole
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

*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

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Stadium Brunch *(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

LUNCHEONS

Available 11:00 AM until 2:00 PM

Calhoun's Signature Lunch Buffet

Substitute Beef Brisket for additional cost

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

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



CREATE YOUR OWN LUNCHEON

Available 11:00 AM until 2:00 PM

Priced per person

Choose two entrées & two sides **OR** Choose one entrée & two sides

Add Salad on the Buffet | Dessert

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*
Ham, *carved on buffet*
House Ale Steak Skewers
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 additional cost

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

HORS D'OEUVRES RECEPTION & FOOD STATIONS

Priced Per 100 Pieces

Calhoun's Award Winning Baby Back Pork Ribs

judges cut of ribs (9 slabs)

Chilled Shrimp Cocktail

served with cocktail sauce

Shrimp & Fresh Seasonal Vegetables

grilled on skewers 50 skewers with 2 shrimp each

Grilled Chicken Teriyaki

on bamboo skewers with pineapple

Ale Beef Skewers

Bar-B-Que Chicken

grilled on skewers

Beer Cheese with Pretzels & Mustard*

Italian Meatballs in Marinara Sauce

Mushrooms Stuffed with Italian Sausage & Cheese

Mushrooms Stuffed with Crab

Sea Scallops Wrapped in Bacon

Baked Oysters Maria*

Baked Oysters

oysters Copper Cellar or Rockefeller

Miniature Crab Cakes

chili lime aioli

Fried Chicken Tenders

with honey mustard*

Naked Wings

sweet & spicy wing sauce & ranch dressing

Fried Catfish Fingers*

with tartar sauce

Calhoun's Rocky Top Potato Skins*

with hickory smoked pork & melted cheese
served with bar-b-que sauce, sour cream & chives

Bacon & Cheddar Potato Skins*

sprinkled with chopped chives, served with sour cream

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HORS D'OEUVRES

(CONTINUED)

Priced Per 100 Guests

Slider Sandwiches

chicken salad, ham salad or bar-b-que pork

Chicken Quesadillas

Cheddar Biscuit with Country Ham

Meatballs in Burgundy Creme

Assorted Meat Tray

served with slider buns & assorted sauces

roasted turkey breast, Tennessee ham, smoked roast beef

Alaska Snow Crab Claws

with Old Bay seasoning

Hot Spinach & Artichoke Dip

served with tortilla chips, salsa & sour cream

Italian Sausage & Peppers

with green peppers, red peppers & onions

Smoked Trout Platter

garnished with onions, capers & chopped eggs

served with mustard-mayo sauce & toast points

Smoked Nova Scotia Salmon

served with eggs, capers, red onions, mustard-mayo sauce & toast points

Calhoun's Chilled Salmon

house smoked whole sides of wild Alaska salmon with ancho-chili aioli & praline mustard

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

Smoked Scallops, Shrimp & Mussels Combination Platter

served with chopped eggs, onions, capers & mustard sauce

Cheese Board & Fresh Fruit

served with assorted crackers

Garden Fresh Veggies

served with assorted dips

Smoked Sausage & Cheese Plate

kielbasa, sharp cheddar & pepper jack cheeses, hot pickles, fresh jalapeño, pickled onions,
spicy mustard & bar-b-que sauce

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HORS D'OEUVRES

(CONTINUED)

Priced Per 100 Guests

Chips & Dips

beer cheese served with tortilla chips & salsa

Fresh Mozzarella Tomato Caprese

sliced fresh mozzarella cheese & sliced tomatoes
served with fresh basil, red onions & extra virgin olive oil

Bruschetta

crusty bread with tomato & cheese

Marinated, Chilled, Seasonal Vegetable Medley

on a bed of mixed greens & sprinkled with feta cheese

Seared Ahi Tuna

blackened rare over Asian slaw

Creamy Artichoke Hot Dip

with toast rounds

Baked Seafood Imperial Chesapeake's

with toast rounds

HORS D'OEUVRES RECEPTION & FOOD STATIONS

INTERACTIVE FOOD STATIONS

Priced per 100 Guests

Hors d'oeuvres Receptions must have a food minimum of \$19 per person.

Smoked Ham

with honey mustard, carved & served with buttermilk biscuits

Smoked Sirloin Beef

with sour cream horseradish sauce, carved & served with cocktail rolls

Ale Marinated Pork Loin

carved & served with rolls

Roasted Turkey Breast

with honey mustard, carved & served with cocktail rolls

Smoked Tenderloin of Beef

with sour cream horseradish sauce, carved & served with cocktail rolls

Mashed Potato Bar

white cheddar, caramelized onions, mushroom gravy, smoky bacon, sour cream & scallions

Creamy Grits Bar

smoky bacon, caramelized onions, white cheddar cheese, blue cheese, chopped jalapeño

Pasta Station

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

Petite Desserts

Key Lime Tartlettes

Mini Cheesecake Bites

Chocolate Chip Cookies

Chocolate Iced Brownies

White Chocolate Macadamia Nut Mini Banana Pudding

Fresh Berries *with lemon sauce & Chantilly cream*

HORS D'OEUVRES RECEPTION & FOOD STATIONS

CITY LIGHTS RECEPTION

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

Alaska Snow 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



HORS D'OEUVRES RECEPTION & FOOD STATIONS

UPTOWN RECEPTION

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

Iced Tea - Sweet & Unsweet, Coffee

*Ask about signature punches, lemonades & teas

DINNER BUFFETS

SIGNATURE BUFFET SELECTIONS

Calhoun's Buffet

Choice of Two Meats:

Hickory Smoked Pulled Pork

Bar-B-Que Chicken Calhoun

Calhoun's Chicken Tenders *with honey mustard**

Smoked Beef Brisket

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

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



DINNER BUFFETS

CREATE-YOUR-OWN-CUSTOM BUFFET

Waterfront Buffet with Beef Selection at additional cost

Choose:

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

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 additional cost

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*
(when in season)

DINNER BUFFETS

CREATE-YOUR-OWN-CUSTOM BUFFET

Extravaganza Buffet

Choose:

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

First Course

Garden Salad or Caesar Salad
Crab Bisque
Vegetable Beef Soup

Cream of Chicken & Almond
Calhoun's White Chili

Entrées

Sirloin Selection
Prime Rib Selection
Tenderloin

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 additional cost

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
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Chocolate Cheesecake
Double Chocolate Cake
Red Velvet Cake
Chocolate Cake *with cappuccino icing*

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White Chocolate Macadamia Nut Banana Pudding
Italian Cream Cake
Key Lime Pie
Bread Pudding *with lemon sauce*
Calhoun's Strawberry Shortcake*
(when in season)

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
Grilled Chicken, Teriyaki, Bar-b-que, Lemon or Prosperity with rice
Filet Mignon, hand cut beef with Nevas Potatoes 7 oz | 9 oz
Prime Rib of Beef, 12 oz cut with Nevas Potatoes
Prosperity Pork Chop, Worcestershire butter & mashed potatoes
"Ale" Steak, sirloin, marinated in olive oil, mustard garlic & Cherokee Red Ale & mashed potatoes 7 oz | 9 oz

Traditional Seafood Favorites

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

Surf & Turf Pairings

Filet Oscar, 7 oz filet & crab cake with asparagus & hollandaise
Prime Rib & Shrimp, 10 oz cut prime rib & skewer of shrimp, Neva's potatoes
Filet Mignon & Grilled Shrimp, 7 oz filet & skewer of shrimp, Neva's potatoes
Filet Mignon & Cold Water Lobster Tail, Neva's potatoes
Grilled Chicken & Shrimp, roasted red pepper butter & rice

Sides

Neva's Potatoes	Fresh Green Beans <i>with lemon & thyme butter</i>
Garlic Mashed Potatoes	Country Style Green Beans
Parsley New Potatoes	Corn Soufflé
Loaded Baked Potato	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
Succotash	

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DINNER SELECTIONS

SINGLE ENTREE SERVED MEAL

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Desserts

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

Strawberry or Mixed Berry Crepes *with white chocolate*

Strawberry Shortcake *(in season)*

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