



Gatlinburg  
GOURMET

Wedding Menu



# Appetizers

*Minimum order of 30 pieces per item*

## CAPRESE SKEWERS

Individual servings of sliced fresh mozzarella, topped with tomatoes, basil, sea salt, and olive oil.

\$1.75 ea

## CARAMELIZED ONION CROSTINI

Caramelized onions and gorgonzola served on top of a crostini.

\$2.00 ea

## MINI STUFFED PEPPERS

Sweet peppered peppers stuffed with an herb cream cheese.

\$1.25 ea

## ENDIVE BITES

Endive leaf filled with herb goat cheese and caponata.

\$2.25 ea

## HUMMUS ENDIVE BITES

Endive leaf filled with hummus and caponata.

\$2.25 ea

## SPINACH-ARTICHOKE TARTS

Sautéed spinach and artichokes with whipped goat cheese, stuffed inside a petit tart.

\$3.25 ea

## PROSCIUTTO WRAPPED ASPARAGUS

Roasted asparagus segments wrapped in prosciutto, drizzled with aged balsamic reduction..

\$3.25 ea

## CRANBERRY CHILI MEATBALLS

Spicy and sweet meatballs on toothpicks. Perfect finger food for any upscale occasion.

\$2 ea

## ARTISAN VEGETABLE PLATTER

A cold platter of roasted squash, zucchini, eggplant, and bell peppers. Beautifully displayed with marinated artichokes, olives, and mushrooms.

Served as a station appetizer.

\$105 Sm / \$215 Lg

## MINI CHICKEN SKEWERS

Grilled marinated chicken, bell peppers, and onions on toothpicks. Best served as a station

appetizer

\$3 ea

## PROSCIUTTO WRAPPED MELON

Seasonal melon scoops wrapped in thinly sliced prosciutto, elegantly displayed with toothpicks. .

\$2 ea

## SALMON CUCUMBER BITES

Smoked salmon, dill, and cream cheese delicately placed on freshly sliced cucumber rounds; finished with an essence of lemon.

\$2.75 ea

## JUMBO PRAWN SHOOTERS

Fresh jumbo prawn elegantly placed in a shooter cup on top of a dollop of cocktail sauce and garnished with a lemon slice.

\$5 ea

## CRAB LETTUCE WRAPS

Crisp cutter lettuce stuffed with a house made crab salad.

\$5.5 ea

## MINI CRAB CAKES

Louisiana blue crab caked with Romesco sauce,

\$5.5 ea

## ARTISAN CHEESE & CRACKER PLATTER

An elegant platter with chef's choice of domestic and artisan cheeses. Beautifully displayed with dried fruits, crackers and chocolates. Served as a station appetizer

\$135 Sm (12 guests) / \$280 Lg (25 guests)

## ARTISAN FRUIT PLATTER

An elegant fresh fruit platter, consisting of seasonal fruit such as guava, berries, dragon fruit, kiwi, mango, and passion fruit. Served as a station appetizer

\$115 Sm (12 Guests) / \$240 Lg (25 guests)

# Gourmet Buffets

## Gourmet Smokehouse Buffet

Includes Baked Beans, Southern Potato Salad, Creamy Cole Slaw, Rolls & Butter, and Beverage Station with Sweet Tea, Lemonade and Ice Water

One Meat Choice - \$22.99 per person  
Two Meat Choices - \$25.99 per person  
Three Meat Choices - \$29.99 per person

### SMOKED MEAT CHOICES

Smoked Pork Ribs  
BBQ Pulled Pork  
Slow Smoked Beef Brisket  
Smoked Chicken Leg Quarters  
Smoked Turkey  
Smoked Roast Beef

## Gourmet Pasta Buffet

Includes Freshly Baked Garlic Bread, Choice of Salad and Beverage station with Sweet Tea, Lemonade and Ice Water

One Entrée Choice \$19.99 per person  
Two Entrée choices \$22.99 per person  
Three Entrée choices \$26.99 per person

### ENTREE CHOICES

Chicken Parmesan  
Spaghetti & Meatballs  
Lasagna  
Chicken Alfredo  
Baked Ziti  
Cheese Manicotti

### SALAD CHOICES

Fresh Garden Salad  
Traditional Caesar Salad  
Spinach Salad  
Strawberry Salad

All gourmet buffets include our eco-friendly disposable dishware, stainless silverware and disposable linen-like napkins.

# Casual Buffet Dinner

Fully customizable and as unique as you are! Included in your entree choice is your choice of salad, dressing, two accompaniments, one dessert, rolls, butter and beverages including Sweet Tea, Lemonade and water. Also included are eco-friendly disposable plates, cups, linen-like napkins and stainless silverware.

One Entree Buffet \$24.99 per person  
Two Entree Buffet \$29.99 per person  
Three Entree Buffet \$34.99 per person

## ENTRÉE CHOICES

Tender Roast Beef with Gravy  
Herb Crusted Pork Loin  
Roasted Turkey Breast with Cornbread Dressing & Pan  
Gravy  
Smoked Chicken Leg Quarter  
Honey Glazed Salmon  
Smoked Beef Brisket  
Chicken Marsala  
Cilantro Lime Chicken Breast  
Spinach & Cream Cheese Stuffed Salmon Filet  
Grass Fed Meatloaf  
Lasagna (Choose from Regular or Vegetarian)  
Grilled Maple Pork Chops  
Baked Ham with Brown Sugar Glaze  
Chicken and Dumplings  
Chicken Pot Pie  
Braised Beef Short Ribs (add \$4 pp)  
Hand Carved Prime Rib (add \$4 pp)  
Low Country Shrimp & Grits  
Creamy Garlic Chicken Breast  
Signature Chicken Pasta  
Herb Crusted Grouper (add \$3 pp)  
Applewood Smoked Pork Tenderloin  
Beef Tenderloin Medallions in Bordelaise (add \$5 pp)

## SALAD CHOICES

House Salad  
Caesar Salad  
Strawberry & Candied Pecan Salad  
Fall Harvest Salad  
Wedge Salad  
Peach & Arugula  
Spinach

## DRESSING CHOICES

Buttermilk Ranch, Thousand Island, Raspberry Vinaigrette,  
Apple Vinaigrette, Blue Cheese, French, Italian, Balsamic  
Vinaigrette

## ACCOMPANIMENT CHOICES

Rice Pilaf  
Parmesan Risotto  
Broccoli  
Grilled Asparagus  
Elote Corn with Fresh Crema  
Creamed Spinach  
Steamed Green Beans  
Smoked Gouda Mac & Cheese  
Garlic Parmesan Roasted Cauliflower  
Southern style Green Beans (with bacon)  
Pan Roasted Fingerling Potatoes  
Cilantro Lime Jasmine Rice  
Mushroom Risotto  
Buttered Corn on the Cob  
Zucchini, Squash and Pepper Medley  
BBQ Baked Beans  
Honey Glazed Baby Carrots  
Roasted Brussels Sprouts with Balsamic Glaze  
Creamed Corn  
Roasted Root Vegetables  
Potatoes: Garlic Mashed, Roasted Red, Baked, Baked Sweet Potato  
or Au Gratin

## DESSERT CHOICES

1 Choice only – Unless guest count is over 50 ppl.

Cobblers: Apple, Peach, Cherry, or Blackberry  
Pecan Pie (Southern or Bourbon)  
Pies: Cherry, Apple, Coconut Cream or Key Lime  
Cakes: Double Chocolate, German Chocolate, Carrot or  
Vanilla  
Cheesecake – Plain, Salted Caramel, Oreo or Cherry



# Elegant Buffet Dinner

\$32.99 / person

min. 25 people

Includes elegant serve ware, and white stone dinnerware sets, chilled tea, lemonade and ice water.

## Salads

*Choose one:*

Pear & Candied Walnut Salad

Caesar

Strawberry Salad

Fall Harvest Salad

House Salad

Wedge Salad

## SIDE DISHES

*Choose two:*

Roasted Root Vegetables

Roasted Brussel Sprouts  
with bacon & balsamic

Steamed Green Beans

Red Potatoes w/ Rosemary

Garlic Mashed or Baked Potatoes

Mushroom Risotto

## ENTREES

*Choose up to two:*

Lemon Herb Chicken

Herb Crusted Pork Loin

Boursin Stuffed Chicken

Creamy Garlic Chicken Breast

Chicken Parmesan

Traditional Lasagna

Peach Glazed Pork Chops

Herb Crusted Pork Tenderloin

Braised Beef Short Ribs (add \$4 pp)

Beef Tenderloin Medallions in Bordelaise (add \$5 pp)

Roasted Cauliflower Steak

Honey Glazed Salmon

Herb Crusted Grouper (add \$3 pp)

Blackened Mahi Mahi

Seared Cod in White Wine Tomato Basil Sauce

## DESSERTS

*Choose two:*

Salted Caramel Cheesecake

New York Cheesecake with Cherry Topping

Raspberry Dark Chocolate Brownies

Fruit Tarts - Kiwi, Raspberries and Blueberries on a custard tart

Dessert Shooters - Key lime, Peanut Butter Pie, Black Forest Brownie Trifle, Tiramisu, or Banana Pudding

Specialty Cupcakes - Available in red velvet with cream cheese, carrot with cream cheese, chocolate with salted caramel buttercream, and vanilla with buttercream

# Plated / Family Style Dinner

\$39.99 / person min. 25 people

Includes elegant serve ware, white ceramic dinnerware sets including charger, dinner plate, salad plate, dessert plate, silverware, goblet and linen napkins in a color of your choosing.

*Plated dinners require the addition of 1 server for every 10 guests at a rate of \$25 per hour/per server.*

## SALADS

Choose One:

Pear & Candied Walnut Salad  
Caesar  
Strawberry Salad  
Fall Harvest Salad  
House Salad  
Wedge Salad

## SIDE DISHES

Choose two:

Roasted Root Vegetables  
Roasted Brussel Sprouts  
with bacon & balsamic  
Steamed Green Beans  
Red Potatoes w/ Rosemary  
Garlic Mashed or Baked Potatoes  
Mushroom Risotto

## ENTREES

Choose up to three:

Lemon Herb Chicken  
Boursin Stuffed Chicken  
Creamy Garlic Chicken Breast  
Chicken Parmesan  
Traditional Lasagna  
Peach Glazed Pork Chops  
Low Country Shrimp & Grits  
Chicken Marsala  
Herb Crusted Pork Tenderloin  
Roasted Cauliflower Steak  
Honey Glazed Salmon  
Braised Beef Short Ribs (add \$4 pp)  
Hand Carved Prime Rib (add \$4 pp)  
Blackened Mahi Mahi  
Seared Cod in White Wine Tomato Basil Sauce  
Spinach & Cream Cheese Stuffed Salmon Filet  
Herb Crusted Grouper (add \$3 pp)  
Applewood Smoked Pork Tenderloin  
Beef Tenderloin Medallions in Bordelaise (add \$5 pp)

## DESSERTS

Choose two:

Salted Caramel Cheesecake  
New York Cheesecake with Cherry Topping  
Raspberry Dark Chocolate Brownies  
Fruit Tarts - Kiwi, Raspberries and Blueberries on a custard  
tart  
  
Dessert Shooters : Key lime, Peanut Butter Pie, Black  
Forest Brownie Trifle, Tiramisu, or Banana Pudding  
  
Specialty Cupcakes - Available in red velvet with cream  
cheese, carrot with cream cheese, chocolate with salted  
caramel buttercream, and vanilla with buttercream

# Optional Add-Ons

*Add Passed Appetizers-* Add \$26.95 / person  
Choose three appetizers from our appetizer menu.  
Two pieces/person/item. *(includes serving staff)*

*Add Appetizer Station-* Add \$22.95 / person  
Choose three appetizers from our appetizer menu.  
Two pieces/person/item.

*Add Dessert Station-* Add \$12.95 / person  
Includes your choice of up to four desserts from our dessert menu.  
Two pieces/person/item.

*Add Tables & Chairs-* Prices vary. Contact us for a quote.

## Desserts

CHOCOLATE CHIP COOKIES  
\$1.5 ea

ASSORTED COOKIES  
Assortment of oatmeal raisin, chocolate chip,  
snickerdoodle, & peanut butter cookies.  
\$2 ea

LEMON BARS  
\$4 ea

FRUIT TARTS  
Fresh raspberries, kiwi, blueberries on top of a  
custard filling in 3" pie cups.  
\$5 ea

FRENCH MACARONS  
\$25 per dozen

SPECIALTY CUPCAKES  
Available in red velvet with cream cheese, carrot  
with cream cheese, chocolate with salted caramel  
buttercream, and vanilla with buttercream.  
\$5 ea

STRAWBERRY CHEESECAKE PETIT FOURS  
Individual squares of cheesecake with strawberry  
reduction swirl on a graham cracker crust.  
\$2 ea

BROWNIES  
\$1.5 ea

MINI CANNOLI'S  
Filled with fresh cream and drizzled with  
chocolate sauce.  
\$4 ea

MINI CHEESECAKES  
Served in martini glasses and your choice of up to  
four different toppings  
\$6 ea

DESSERT SHOOTERS  
Key lime, Peanut Butter Pie, Black Forest Brownie  
Trifle, Tiramisu, or Banana Pudding  
\$4 ea

# Policies & Provisions

## Booking Policies

A 25% deposit of the total is due upon booking our services. The remaining balance and final guest count are due 14 days prior to your event. No changes may be made after final payment and guest count are made.

## Event Provisions

· *Menu Curation:* Menu choices must be finalized along with the final guest count no later than 14 days prior to your event. If the final guest count differs from the original estimated guest count, the final invoice will be adjusted to reflect that change. No guest count changes may be made after the 14 day deadline.

*Dietary Restrictions:* We will prepare individual meals to be gluten-free, dairy-free, vegetarian, pescatarian, vegan, keto-friendly as requested by you or your representative.

*Kitchen:* We require access to a kitchen with a sink for handwashing and washing of utensils as needed.

*Wait Staff:* We are happy to provide serving staff upon request at a rate of \$25 per hour, per server.

*Set Up:* Full set up services are included and will entail setting up tables, linens, décor, chafers, chafing fuel, and all required utensils for the meal.

*Clean Up:* We will be responsible for cleaning up all catering items after all guests have completed dining.

*Insurance:* Should your venue require proof of insurance from your vendors, please notify us in writing at [hello@gatlinburggourmet.com](mailto:hello@gatlinburggourmet.com) with the name of the venue contact and their email address.