



HOLSTON'S

KITCHEN • CATERING CO.

CUSTOMIZED CATERING
ANY OCCASION | ANY EVENT

865.365.1524 | catering@holstonscatering.com



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BREAKFAST



BREAKFAST MENU

Breakfast Includes: Assorted Jams, Butter,
Freshly Brewed Coffee and Chilled Orange Juice

Add Fresh Seasonal Fruit | +6 per person

• BISCUIT BAR BREAKFAST •

Scratch-Made Buttermilk Biscuits, Fluffy Scrambled Eggs,
Bacon and Sausage (Patty or Link) | 16.50

• PANCAKE BREAKFAST •

Pancakes, Fluffy Scrambled Eggs, Bacon,
Sausage (Patty or Link) and Warm Maple Syrup | 19.00

• SAMPLER BREAKFAST •

Scratch-Made Buttermilk Biscuits and Gravy, Fluffy Scrambled Eggs,
French Toast, Warm Maple Syrup, Ribbon-Cut Hash Browns,
Stone Ground Grits, Candied Apples, Bacon,
Sausage (Patty or Link) | 24.95

• CONTINENTAL BREAKFAST •

Pastries and Muffins, Yogurt, Fresh Seasonal Fruit | 12.50



LUNCH



LUNCH MENU

Lunch Includes: Sweet Tea and Unsweet Tea

Add a Dessert Choice to Any Lunch Below | +5.95 per person

• CROISSANT CLUB COMBO •

Sliced ham and turkey with bacon, lettuce and tomato on a flaky croissant.
Served with a cup of soup du jour, potato chips and a pickle spear. | 21.45 per person

• HALF ROTISSERIE CHICKEN •

Dry rub rotisserie chicken served with mashed potatoes and choice of side.*
Accompanied with rolls and butter. | 21.45 per person

• ROAST BEEF •

Thinly sliced choice roast beef with au jus. Served with mashed potatoes and gravy
and choice of side.* Accompanied with rolls and butter. | 21.45 per person

• SMOKED TURKEY •

Smoked turkey breast, thinly sliced, on cornbread dressing
with turkey gravy. Served with mashed potatoes and choice of side.*
Accompanied with rolls and butter. | 21.45 per person

SIDE CHOICES •

- Broccoli
- Green Beans in Mornay Sauce
- Southern Style Green Beans (Contains Bacon)
- Honey Glazed Baby Carrots
- Buttered Corn on the Cob
- Creamed Corn
- Zucchini, Squash and Pepper Medley
- Mashed Potatoes
- Potatoes Au Gratin
- Baked Potato (Butter and Sour Cream)
- Rice Pilaf
- Spinach Maria
- Sweet Potato

DESSERT CHOICES •

Not Included | +5.95 per person

- Double Chocolate Cake
- Orange Soak Cake
- Chocolate Cream Pie
- Pecan Pie
- Coconut Cream Pie
- Carrot Cake
- Red Velvet Cake
- Cobblers: Apple, Peach, Cherry, Blueberry or Blackberry
- Cheesecake



SANDWICH BAR

50 Guests and Under Includes:

One (1) choice of each sandwich, side, dessert and beverage

50+ Guests Includes:

Two (2) choices of each sandwich, side, dessert and beverage

17.75 per person

SANDWICHES •

- Chicken Salad
- Shaved Ham
- Turkey
- Pimento Cheese
- Roast Beef

SIDES •

- Potato Salad
- Pasta Salad
- Homemade Chips
- Tossed Salad
- Cut Fruit
- Raw Veggies
with Ranch Dressing

DESSERTS •

- Brownie
- Peanut Butter Cookie
- Chocolate Chip Cookie

BEVERAGES •

- Bottled Water
- Iced Tea
- Soft Drinks



• BAKED POTATO BAR •

Butter, Sour Cream, Shredded Cheese Blend, Bacon Bits and Chives,
Tossed Salad and Choice of Homemade Soup.

Served with Sweet and Unsweet Tea | 21.50 per person

Choices of Homemade Soup: Broccoli and Cheese,
Homestyle Vegetable, Corn Chowder, Potato, Tomato Basil and Chili

• TACO BUFFET •

Seasoned Taco Meat, Crispy and Soft Shells, Shredded Lettuce,
Cheddar and Jack Cheese, Pico De Gallo, Sour Cream, Mexican Rice,
Refried Beans and Chips and Salsa | 20.00 per person

• FAJITA BAR •

Grilled Steak and Chicken, Grilled Red and Green Bell Peppers and Onions,
Crispy and Soft Shells, Shredded Lettuce, Cheddar and Jack Cheese,
Pico De Gallo, Sour Cream, Mexican Rice, Refried Beans
and Chips and Salsa | 29.00 per person

Add Ons: Chile con Queso – 3.00 per person | Guacamole – 4.50 per person



DINNER



DINNER MENU

Dinner Includes: Choice of Tossed Garden Salad or Classic Caesar Salad,
Fresh-Baked Rolls and Butter, Water and Iced Tea

• CHICKEN CORDON BLEU •

Breast of chicken wrapped around ham and Swiss cheese. Lightly seasoned and oven baked.
Topped with sauce. Served with rice pilaf and choice of side. | 30.00 per person

• PRIME RIB •

(30 guest minimum)

8 oz. choice cut slow-roasted prime rib with horseradish sauce and au jus.
Served with a baked potato (butter and sour cream) and choice of side. | Market Value

• RIBEYE STEAK •

8 oz. choice ribeye, charbroiled and topped with sautéed mushrooms. Served with baked
potato (butter and sour cream) and choice of side. | Market Value

• FILET MIGNON •

6 oz. choice charbroiled beef tenderloin topped with Burgundy mushrooms.
Served with a baked potato (butter and sour cream) and choice of side. | Market Value

• ROSEMARY ROASTED PORK LOIN •

Slow cooked pork loin. Served with smashed potatoes and choice of side. | 30.00 per person

• GRILLED SALMON •

Served with rice pilaf and choice of side. | 30.00 per person

• LEMON DILL BAKED FLOUNDER •

Oven-Baked, topped with a lemon Chablis sauce.
Served with rice pilaf and choice of side. | 30.00 per person



DINNER MENU *cont.*

• SIDES •

- Sautéed Burgundy Mushrooms
- Broccoli
- Green Beans in Mornay Sauce
- Southern Style Green Beans (Contains Bacon)
- Zucchini, Squash and Pepper Medley
- Baby Carrots (Buttered or Honey Glazed)
- Roasted Sweet Potatoes with Brown Sugar
- Classic Rice Pilaf
- Spinach Maria
- Macaroni & Cheese
- Corn on the Cob
- Baked Beans
- Seasoned Quinoa
- Sweet Potato Souffle
- Mashed Potatoes
- Roasted Red Potatoes
- Baked Potatoes
- Au Gratin Potatoes

• DESSERTS •

Not Included | 5.95 per person

CAKES •

- Red Velvet Cake
- Chocolate Cake
- Coconut Cake
- Pineapple Upside Down Cake
- Carrot Cake
- German Chocolate Cake

PIES •

- Chocolate Cream Pie
- Coconut Cream Pie
- Southern Pecan Pie
- Pumpkin Pie
- Key Lime Pie

COBBLERS •

- Apple Cobbler
- Peach Cobbler
- Cherry Cobbler
- Blackberry Cobbler
- Blueberry Cobbler

PREMIUM •

Not Included | +3.00 per person

- Cheesecake
- Orange Soak Cake



BUFFETS



BUFFET MENU

Create your own special meal. Buffet Includes:
Choice of Meat, Choice of Salad, Choice of Two Sides,
Rolls and Beverages (Including Unsweetened Iced Tea)

One Meat: 30.00 per person | **Two Meats:** 35.00 per person | **Three Meats:** 39.00 per person

Extra Salad: +3.75 per person | **Extra Dessert:** +5.95 per person | **Extra Vegetable:** +3.99 per person

Substitute a Salad for a Side or a Side for a Salad | +3.00 per person

ENTRÉE CHOICES •

- Tender Roast Beef with Gravy
- Rosemary Roasted Pork Loin
- Roasted Turkey Breast with Cornbread Dressing & Pan Gravy
- Rotisserie Half Chicken
- Grilled Salmon
- Pot Roast
- Baked Chicken Cordon Bleu
- Boneless Grilled Chicken Breast
- Crab Stuffed Salmon
- Salmon
- Lasagna (Regular or Vegetarian)
- Grilled Maple Pork Chops
- Vegetable Wellington
- Grilled Filet Kabobs with Peppers & Mushrooms
- Herb Crusted Chicken Breast
- Chicken Pot Pie
- Chicken and Dumplings
- Chicken Broccoli Alfredo

SALAD CHOICES •

- House Salad
- Caesar Salad

Please Note: *Special Dietary Meals including Vegetarian, Vegan and Gluten Free will include a 50% upcharge.*

SIDE CHOICES •

- Sautéed Burgundy Mushrooms
- Broccoli
- Green Beans in Mornay Sauce
- Southern Style Green Beans (Contains Bacon)
- Zucchini, Squash and Pepper Medley
- Baby Carrots (Buttered or Honey Glazed)
- Roasted Sweet Potatoes with Brown Sugar
- Classic Rice Pilaf
- Spinach Maria
- Macaroni & Cheese
- Corn on the Cob
- Seasoned Quinoa
- Sweet Potato Soufflé
- Baked Beans
- Mashed Potatoes
- Roasted Red Potatoes
- Baked Potatoes
- Au Gratin Potatoes

DESSERT CHOICES •

Not Included | 5.95 per person

- Cobblers: Apple, Peach, Blueberry, Cherry or Blackberry
- Pies: Chocolate Cream, Coconut Cream, Pumpkin, Key Lime or Pecan Pie
- Cakes: Double Chocolate, Red Velvet or Carrot
- Cheesecake +3.00 per person

FEASTS





FEASTS MENU

• SMOKY MOUNTAIN BAR-B-QUE FEAST •

One Meat: 25.00 per person | **Two Meats:** 27.00 per person | **Three Meats:** 29.00 per person

Feast Includes: Baked Beans, Potato Salad, Coleslaw, Rolls and Butter, and a Beverage Station Featuring Iced Tea

ENTRÉE CHOICES •

- Half Rack BBQ Pork Ribs
- BBQ Pork
- BBQ Beef Brisket
- Smoked Half Chicken
- Smoked Turkey
- Smoked Roast Beef

DESSERT CHOICES •

Not Included | 5.95 per person

Cobblers:

- Apple Cobbler
- Peach Cobbler
- Cherry Cobbler
- Blackberry Cobbler
- Blueberry Cobbler

• SOUTHERN BBQ •

20.00 per person

Feast Includes: Pulled Pork and/or Pulled Chicken, Fresh Rolls and Butter, Baked Beans, Coleslaw and Potato Salad

• INDOOR PICNIC •

24.00 per person

Feast Includes: Angus Beef Hamburgers (1/3 lb), All-Beef Hot Dogs, Baked Beans, Potato Salad, Coleslaw, Homemade Chips, Lettuce, Tomatoes and Onions (with Hamburgers), Cheese (with Hamburgers), Relish, Mayonnaise, Mustard and Ketchup, Iced Tea, and Lemonade



FEASTS MENU *cont.*

• ITALIAN PASTA FEAST •

Feast Includes: Fresh Garden Salad with Dressings (Choice of Ranch, Balsamic Vinaigrette, Honey Mustard, Bleu Cheese, Thousand Island, Italian or Caesar) and Garlic Bread | 29.00 per person

Choose two (2) from the following:

- CHICKEN ALFREDO •
- CHICKEN PARMESAN •
- SPAGHETTI & MEATBALLS •
- LASAGNA •
- (MEAT SAUCE OR CHEESE)
- BAKED ZITI •

• SALADS AS MAIN COURSE •

Includes: Rolls and Butter and Sweet Tea | 17.85 per person

Dressings: Balsamic Vinaigrette, Creamy Ranch, Honey Mustard, Bleu Cheese, Caesar, Raspberry Vinaigrette, Thousand Island and Italian

Add a Cup of Soup | +3.99 per person

• CHICKEN CAESAR •

Grilled Chicken Breast, Crisp Romaine, Parmesan and Croutons

• STRAWBERRY CHICKEN •

Grilled Chicken Breast, Strawberries, Red Bell Peppers, Dried Cranberries, Dried Raisins and Shredded Carrots

• GRILLED CHICKEN COBB •

Grilled Chicken Breast, Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions, Bleu Cheese Crumbles, Parmesan, Bacon and Parsley

• GREEK GRILLED CHICKEN •

Grilled Chicken Breast, Mixed Greens, Cucumbers, Red Bell Peppers, Kalamata Olives, Pepperoncini Peppers and Feta Cheese

• CHICKEN WALNUT •

Grilled Chicken, Mixed Greens, Candied Walnuts, Craisins, Cherry Tomatoes, Feta Cheese and Cucumbers

• MANDARIN CHICKEN •

Grilled Chicken Breast, Mandarin Oranges, Granny Smith Apples, Red Bell Peppers, Slivered Almonds, Dried Cranberries and Golden Raisins

HORS D'OEUVRES





HORS D'OEUVRES PACKAGES

Cold Hors d'Oeuvres:

Choose Three (3): 27.50 per person

Choose Four (4): 29.75 per person

Hot Hors d'Oeuvres:

Choose Three (3): 32.25 per person

Choose Four (4): 39.25 per person

Hot and Cold Hors d'Oeuvres:

Choose Two (2) Cold Hors d'Oeuvres and

Choose Three (3) Hot Hors d'Oeuvres

43.00 per person

COLD HORS D'OEUVRES •

- Fresh Seasonal Fruit Tray
- Cheese Board of Assorted Domestic Cheeses & Crackers
- Tortilla Chips with Fresh Salsa & Queso
- Mini Chicken Salad Croissants
- Ham and Cheese Pesto Pinwheels
- Turkey and Cream Cheese Pinwheels
- Cream Cheese and Smoked Salmon Crudite
- Canapes (Fig and Prosciutto, Bruschetta, Smoked Salmon and Dill)
- Antipasto Skewers
- Smoked Salmon Dip with Pita Chips
- Deviled Eggs
- Buffalo Chicken Dip with Homemade Potato Chips
- Shrimp Cocktail
- Charcuterie - Chef's assorted meats and cheeses

HOT HORS D'OEUVRES •

- Meatballs [Choice of One (1)]: Sweet and Sour, BBQ or Swedish Meatballs
- Assorted Miniature Quiche
- Prime Rib Slider
- Spinach Dip with Tortilla Chips
- Stuffed Mushrooms with Green Goddess
- Crab Stuffed Mushrooms
- BBQ Pork Sliders
- Chicken Wings [Choice of One (1)]: Buffalo, BBQ, or Teriyaki
- Bacon Wrapped Shrimp
- Texas Twinkies
- Bacon Wrapped Burnt Ends
- Fried Mac & Cheese Bites
- Nacho Flatbread
- Ham & Cheese Sliders

- BANQUET AND - CATERING POLICIES

There is a minimum requirement of 25 guests for all catering arrangements.

TAXES & SERVICE CHARGE •

All sales will be subject to a 20% service charge and a 10.75% food tax. All groups with tax-exempt status must provide a copy of a current exempt form from the State of Tennessee or an IRS issued 501(c)(3).

PAYMENT •

When booking, a 20% deposit is due. Balance and final headcount are due 10 days prior to the event.

We accept all major credit cards for your convenience. A 2.95% processing fee will be applied to all payments made by credit card. To avoid this fee, clients may choose to pay by cash, check, or ACH where available.

CANCELLATION POLICY •

To ensure the highest quality service and proper preparation for your event, we require timely notice of any cancellations.

- Cancellations made **30 or more days** prior to the scheduled event date will receive a full refund.
- Cancellations made **10 to 30 days** prior to the scheduled event date will forfeit the 20% deposit
- Cancellations made **less than 10 days** prior to the event are **non-refundable**.

We appreciate your understanding, as late cancellations impact our ability to reallocate resources and accommodate other clients.

If you have any questions or need to discuss your booking, please contact us as soon as possible.

SETUP •

All pricing is for buffet-style setup.

SERVICE OPTIONS •

- *Plated Meal:* customized quote by event
- *Drop-offs:* +\$100 setup fee
- *Served Buffet:* +200 for every two (2) items that you would like served.
- *Bartender Service:* +200 for every three (3) hours of service
- *China Package:* +5 per person
- *Disposables:* +3 per person



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