



HOLSTON'S

KITCHEN • CATERING CO.

CUSTOMIZED CATERING
ANY OCCASION | ANY EVENT

GATLINBURG CONVENTION CENTER MENU



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HOLSTON'S
KITCHEN • CATERING CO.

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BEVERAGES



BEVERAGES

Iced Tea: Sweet and Unsweet.....	3 gallons: \$135
Coffee, Decaf and Hot Tea.....	3 gallons: \$150
Lemonade.....	3 gallons: \$135
Sugar Free Fruit Punch with Sugar Free Ginger Ale.....	3 gallons: \$135
Champagne Punch.....	3 gallons: \$150
Orange Juice.....	3 gallons: \$140
Cranberry Juice.....	3 gallons: \$140
Iced Water.....	3 gallons: \$36
Bottled Juice – Orange, Apple, Grapefruit and Cranberry.....	\$4/each
Soft Drinks: Coca-Cola products.....	\$4/each
Bottled Water: Dasani.....	\$4/each
Bottled Water: Smartwater.....	\$5/each
Smartwater must be ordered two weeks in advance.	

BEVERAGE SERVICE

\$7 per person (4 hour limit)

Coffee, Tea, Iced Tea, Iced Water.....	\$7 per person
Add Lemonade.....	+\$1 per person
Substitute Keurig Service for Coffee.....	\$25 setup fee
Keurig Service: Keurig machine with assortment of coffees and teas.	\$3 per pod

BREAKS



BREAKS

12 person minimum | Groups under 12 will incur a \$50 fee.

CONTINENTAL BREAKFAST •

\$20 per person

- Individual Yogurt
- Seasonal Fruit Salad
- Assorted Chef's Choice Baked Goods With Accompaniments
- Coffee (Regular and Decaf)

MID-MORNING BREAK •

\$15 per person

- Bagged Chips and Pretzels
- Cheese Snack
- Assorted Whole Seasonal Fruit
- Iced Tea (Sweet and Unsweet)
- Coffee (Regular and Decaf)

AFTERNOON BREAK •

\$15 per person

- Chef's Choice Assortment of Fresh Baked Cookies and/or Brownies
- Assorted Whole Seasonal Fruit
- Iced Tea (Sweet and Unsweet)
- Coffee (Regular and Decaf)



À LA CARTE SNACKS



À LA CARTE SNACKS

Fresh Baked Cookies and Brownies.....	\$32 per dozen
Freshly Popped Popcorn.....	\$4 per bag
Bagged Chips and Pretzels.....	\$3 per bag
Granola Bars.....	\$4 each
Jumbo Soft Pretzels.....	\$5 each





BREAKFAST BUFFETS

BREAKFAST BUFFETS

All Breakfast Buffets include Seasonal Fruit Salad, Coffee (Regular and Decaf) and Orange Juice.
25 person minimum | Groups under 25 will incur a \$100 fee.

FARM KITCHEN BREAKFAST •

\$22 per person

- Scrambled Eggs
- Local Sausage
- Thick Cut Bacon
- Biscuits and Gravy
- O'Darrell Potato Casserole
- Chef's Choice Baked Good

FIVE OAKS BREAKFAST •

\$26 per person

- Scrambled Eggs
- Brown Sugar Glazed Ham
- Jumbo Biscuits and Sausage Gravy
- Thick Cut Bacon
- Cinnamon Rolls with Cream Cheese Icing
- Blueberry Muffins
- Warm Apple Crisp

CROCKETT'S BREAKFAST •

\$22 per person

- Buttermilk Pancakes
Add Banana, Blueberry or
Chocolate chips for +\$1 per person
- Butter and Real Maple Syrup
- Scrambled Eggs
- Local Sausage
- Thick Cut Bacon
- Cheese Grits
- Chef's Choice Baked Good

À LA CARTE BREAKFAST ADDITIONS

Muffins or Cinnamon Rolls.....	\$45 per dozen
Individual Yogurt.....	\$36 per dozen
Whole Seasonal Fruit.....	\$3 each
Seasonal Fruit Salad.....	\$4 each
Sausage, Bacon or Ham Biscuits or Croissants.....	\$55 per dozen
Add Scrambled Egg and Cheese +\$10 per dozen	
Assorted Doughnuts.....	\$40 per dozen
Plain Biscuits or Croissants with Butter and Jam.....	\$35 per dozen
Baked Goods.....	\$50 per dozen
Coffee Cakes, Banana Bread, Flavored Cinnamon Rolls, etc.	



LUNCH

LUNCHES ON THE GO

25 person minimum | Groups under 25 will incur a \$100 fee.

• BOXED SANDWICH LUNCHES •

All Boxed Sandwich Lunches include a bag of chips, whole fruit, a fresh baked cookie and a bottle of water. All condiments are provided on the side. | \$20 per person

MEAT •

- Ham
- Turkey
- Roast Beef
- Chicken Salad
- Egg Salad
- Hummus

CHEESE •

- Cheddar
- Swiss
- American
- Smoked Cheddar
- Provolone

BREAD •

- Sourdough
- Wheatberry
- Croissants
- Whole Wheat Wrap
- Gluten Free Bun

• BOXED SALAD LUNCHES •

All Boxed Salad Lunches include whole fruit, a fresh baked cookie and a bottle of water. | \$20 per person

• CHOPPED COBB SALAD •

Baby Greens | Grilled Chicken Breast | Hard Cooked Egg | Bacon | Shredded Cheddar and Jack Blend
Tomato | Cucumber | Radish | Carrot | Assorted Dressings

• CHEF SALAD •

Baby Greens | Ham | Turkey | Cheddar | Swiss | Hard Cooked Egg | Bacon
Tomato | Cucumber | Radish | Carrot | Assorted Dressings

• HAPPY VEGAN •

Baby Greens | Tomato | Cucumber | Radish | Carrot | Celery
Hummus | Spicy Black Bean Dip





PLATED MEALS

PLATED MEALS

All Plated Meals include Green Salad with Assorted Dressings, Dinner Rolls, Iced Tea, Coffee (Regular and Decaf) and Chef's Choice Dessert.

25 person minimum | Groups under 25 will incur a \$100 fee.

• ROASTED CHICKEN HALF •

Cornbread Stuffing | White Wine Pan Gravy
Seasonal Vegetables | \$30 per person

• HERB AND GARLIC PORK LOIN •

Rosemary Roasted Potatoes | Au Jus
Seasonal Vegetables | \$31 per person

• FILLET OF SALMON •

Roasted With Fennel and Herbs | Garden Rice Pilaf
Seasonal Vegetables | \$34 per person

• PRIME RIB OR ROASTED TENDERLOIN OF BEEF •

Au Jus | Horseradish Sauce | Rosemary Roasted Potatoes
Seasonal Vegetables | (Market Price)

• SMITH & SON'S HOMESTYLE MEATLOAF •

House-Made Meatloaf with BBQ Glaze | Topped with Tobacco Onions
Red Skin Mashed Potatoes with Brown Gravy | Roasted Broccoli | \$28 per person

• HOLSTON'S SMOKY MOUNTAIN GRILLE •

BBQ Basted Grilled Chicken Breast | Topped with Smoked Bacon & Cheddar Cheese
Red Skin Mashed Potatoes | California Blend Veggies | \$26 per person

• J.T HANNAH'S GRILLED HAWAIIAN CHICKEN •

Teriyaki Glazed Chicken Breast | Topped with Grilled Pineapple
Rice Pilaf | Soy & Ginger Green Beans | \$26 per person

• HOLSTON'S MARGARITA CHICKEN •

Citrus Marinated Chicken Breast with Habanero Mango Glaze
Topped with Jack Cheese, Tortilla Strips & Pico de Gallo
Rice Pilaf | Lemon Roasted Broccoli | \$26 per person

• CUMBERLAND JACK'S OPEN-FACED ROASTED BEEF •

Thin Sliced Roast Beef Piled High on Thick Cut White Bread
House-Made Mashed Potatoes with Beef Gravy
Buttered Corn or Country Style Green Beans | \$28 per person

• FIVE OAKS FARM KITCHEN'S SUGAR-CURED HAM STEAK •

Grilled Ham Steak with Pineapple & Molasses Glaze
Maple Baby Carrots or Country Style Green Beans | Baked Mac & Cheese | \$26 per person

• GREENBRIER'S PORK CHOP •

Apple Cider Brined Grilled Pork Chop with Cider Reduction
Mashed Sweet Potatoes | Roasted Brussels Sprouts | \$28 per person

A close-up, slightly blurred photograph of several Mexican dishes arranged on a table. In the foreground, a bowl of white cream or sour cream is garnished with lime wedges. To its left is a bowl of pico de gallo (diced tomatoes, onions, and peppers). Behind these are bowls of shredded cheese and a bowl of salsa. The background shows more dishes, including what appears to be a bowl of beans or a similar hearty dish. The lighting is warm, highlighting the textures and colors of the food.

CHEF'S TABLES

CHEF'S TABLES

All Buffets include Green Salad with Assorted Dressing,
Coffee (Regular and Decaf), Iced Tea and Chef's Choice Dessert.
25 person minimum | Groups under 25 will incur a \$100 fee.

MEATLOAF •

\$26 per person

- House-Made Meatloaf with BBQ Glaze
- Buttered Corn
- Au Gratin Potatoes

CHICKEN POT PIE •

\$22 per person

- Chicken Pot Pie with Savory Gravy, Veggies and Biscuit Top
- Steamed or Roasted Broccoli
- Roasted Red Skin Potatoes with Fresh Herbs

POT ROAST •

\$28 per person

- Slow Roasted Beef Pot Roast with Carrots & Onions
- Maple Glazed Baby Carrots
- Skin On Mashed Potatoes (with or without Beef Gravy)

CHICKEN TAMALES •

\$22 per person

- House-Made Authentic Chicken Tamales in Red Sauce
- Mexican Rice
- Black Beans

CHICKEN BREAST •

\$26 per person

- Seared Chicken Breast (with either Creamy Mushroom Sauce or Lemon Butter Sauce)
- Creamed Corn
- Steamed Baby Gold Potatoes with Butter and Garlic

PORK •

\$26 per person

- Slow Roasted Pork Tenderloin or Shredded BBQ Pork
- Buttered Corn or Country Style Green Beans
- Baked Mac & Cheese

LASAGNA •

\$24 per person

- Hearty Meat Lasagna with Four Cheeses
- Roasted or Steamed Broccoli
- Scalloped Potatoes



DELUXE CHEF'S TABLES

All Buffets include Green Salad with Assorted Dressing,
Coffee (Regular and Decaf), Iced Tea and Chef's Choice Dessert.
25 person minimum | Groups under 25 will incur a \$100 fee.

SOUTHERN BARBECUE •

\$32 per person

- Slow Braised Pork Shoulder with BBQ Sauce
- Grilled Chicken Breast
- Country Slaw and Potato Salad
- Baked Macaroni and Cheese
- Country Style Green Beans with Bacon and Onions
- Sweet Yeast Rolls
- Roasted Poblano Corn Pudding

FIESTA FAJITA BAR •

\$30 per person

- Fresh Tortilla Chips and Salsa
- Grilled Steak
- Shredded Chicken
- Grilled Peppers and Onions
- Warm Flour Tortillas
- Shredded Lettuce, Cheddar and Jack Cheese, Diced Tomato and Sour Cream
- Mexican Rice
- Refried or Black Beans
- House-made Chile Con Queso

JOSE'S TACO BAR •

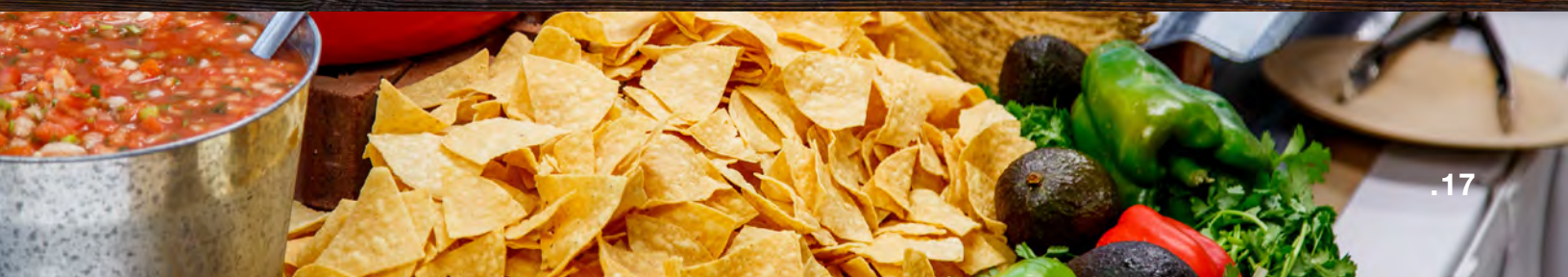
\$28 per person

- Fresh Tortilla Chips and Salsa
- Seasoned Beef
- Shredded Chicken
- Soft Street-Style Tortillas
- Shredded Lettuce, Cheddar and Jack Cheese, Diced Tomato and Sour Cream
- Mexican Rice
- Refried or Black Beans
- House-made Chile Con Queso

BAKED POTATO BAR •

\$26 per person

- Baked Russet and Sweet Potatoes
- Chili or Pulled Pork
(Add both for +\$4 per person)
- Bacon Bits
- Shredded Chicken
- Shredded Lettuce, Cheddar and Jack Cheese, Diced Tomato and Sour Cream
- House-made Chile Con Queso
- Spicy Black Beans
- Cinnamon Honey Butter



DELUXE CHEF'S TABLES

All Buffets include Green Salad with Assorted Dressing,
Coffee (Regular and Decaf), Iced Tea and Chef's Choice Dessert.
50 person minimum | Groups under 50 will incur a \$100 fee.

SMOKEHOUSE BARBECUE •

\$38 per person

- Slow Braised Pork Shoulder
- Herb Roasted Chicken Breast
- Bourbon BBQ Sauce
- Buttermilk Smashed Potatoes
- Baked Macaroni and Cheese
- Homestyle Brown Sugar Baked Beans
- Country Style Green Beans
with Bacon and Onions
- Roasted Poblano Corn Pudding
- Fresh Baked Sweet Yeast Rolls
- Cheddar Cornbread

THREE SISTERS •

\$52 per person

- Garlic Herb Crusted Pork Tenderloin with Au Jus
- Roasted Turkey Breast with Sage Pan Gravy
- Jumbo Shrimp in White Wine Sauce
- Penne and Broccoli in Garlic Sauce
- Baked Sweet Potatoes with Hot Honey Butter
- Roasted Rosemary Red Potatoes
- Brussels Sprouts with Bacon, Shallot and Balsamic Vinegar
- Maple Glazed Baby Carrots
- Sour Cream and Chive Whipped Cauliflower
- Warm Multi-Grain Rolls

MEXICAN FIESTA •

\$36 per person

- Seasoned Beef
- Grilled Sliced Steak
- Grilled Chicken Breast
- Soft Street-Style Tortillas
- Shredded Lettuce, Cheddar and
Jack Cheese, Diced Tomato
and Sour Cream
- Mexican Rice
- Refried Pinto Beans
- Spicy Black Bean and Corn Salad
- Fresh Guacamole
- House-made Chile Con Queso
- Fresh Tortilla Chips
- Fresh Pico de Gallo and Pineapple Salsa



HORS D'OEUVRES



HORS D'OEUVRES

Priced per 50 Portions.

Caprese Salad with Balsamic Reduction on Skewers.....	\$180
Ham and Gruyere Puff Pastry Pinwheels.....	\$200
Chilled Jumbo Shrimp with Bloody Mary Dip.....	\$300
Grilled Country Ham and Pineapple with Bourbon Brown Sugar Glaze.....	\$170
Assorted Deviled Eggs (Classic, Cheddar Bacon, Avocado).....	\$200
Homestyle BBQ Meatballs (Turkey or Beef/Pork Blend).....	\$200
Grilled Jerk Beef Skewers with Mango Habanero Glaze.....	\$220
Moroccan Beef Sliders on Hawaiian Rolls with Cucumber Yogurt Sauce.....	\$230
Hot Three Cheese Spinach Dip with Fresh Tortilla or Potato Chips.....	\$190
Mexican Chicken and Queso Dip with Fresh Tortilla or Potato Chips.....	\$200
Nathan's Hot Dog Sliders	\$190
Mini Nathan's Hot Dogs in Buns with Mustard, Ketchup and Relish on the Side	
White Cheddar Breaded Cheese Curds (Original, Garlic or Jalapeno) with Ranch Dipping Sauce.....	\$160
Pimento Cheese Stuffed Pretzel Knots.....	\$175
Mini Crab Cakes with Remoulade Dipping Sauce.....	\$415
Gluten Free Crispy Battered Shrimp with Thai Sweet Chili Dipping Sauce.....	\$275
Chicken and Veggie or Pork and Veggie Potstickers with Tamari Soy Sauce and Sesame Seeds.....	\$180
Veggie Spring Rolls with Hoisin Sauce.....	\$190
Mac & Cheese Bites (Smoked Gouda or Pepper Jack).....	\$200
Corn Nuggets.....	\$160
Fried Pickle Chips with Ranch Dipping Sauce.....	\$160
Fried Pickle Spears with Ranch Dipping Sauce.....	\$170
Fried Green Tomatoes with Spicy Remoulade and Ranch Dipping Sauces.....	\$175
Mini Hard Shell Chicken Tacos with Salsa and Sour Cream.....	\$205

HORS D'OEUVRES

Priced per 50 Portions.

Spanakopita..... Phyllo Dough Stuffed with Spinach and Feta	\$265
Caprese Salad Skewers..... Mozzarella, Fresh Basil, Cherry Tomatoes with Balsamic Drizzle	\$180
Heirloom Tomato Bruschetta..... Heirloom Baby Tomatoes, Olive Oil, Herbs, Shaved Parmesan	\$185
Bacon Wrapped Water Chestnuts with Teriyaki Glaze.....	\$215
Bacon Wrapped Fingerling Potatoes with Creamy Dill Dipping Sauce.....	\$255
Spinach and Artichoke Phyllo Cups with Mozzarella and Jack Cheese.....	\$235
Pimento Cheese, Caramelized Onion and Bacon Crostini.....	\$185
Mashed Potato Poppers with Pretzel Sticks, Gruyere Cheese, Bacon and Chives	\$250
Fried Cheese Ravioli with Marinara Sauce.....	\$190
Fresh Fruit Platter.....	\$300 per 50 guests
Cheese Platter.....	\$350 per 50 guests
Crudit� With Hummus and Ranch Dip.....	\$300 per 50 guests
Charcuterie Platter..... Including Cured Meats, Imported Cheeses, Fresh Fruit, Bacon Jam, Chutney, Candied Walnuts, Assorted Crackers and Flatbreads.	\$500 per 50 guests





DESSERT STATION

DESSERT STATION

Priced per 50 People.

RUSTIC TARTS •

(Your Choice of Flavor/s)
4" | 1 per person | \$390

- Apple
- Cherry

ASSORTED MINI DESSERT BARS •

1.5" | 2 per person | \$175

- Oreo
- Caramel Apple
- Lemonberry
- Chocolate Pecan

ASSORTED CHEESECAKES •

1 per person | \$175

- Raspberry
- Tuxedo
- Original
- Death by Chocolate

ASSORTED 2 LAYER CAKES •

(Your Choice of Flavor/s)
1 per person | \$400

- Red Velvet
- Ultimate Chocolate
- Carrot
- Italian Lemon Crème
- Chocolate Chip Cookies & Milk
- Gluten Free Chocolate Torte

INDIVIDUAL CAKES •

(Your Choice of Flavor/s)
1 per person | \$300

- Tiramisu
- Red Velvet

CHEESECAKE BITES •

2 per person | \$525

- Plain
- Chocolate
- Raspberry
- Mocha

ASSORTED CHEESECAKE POPS •

2 per person | \$525

- Pistachio
- Toffee
- Peanut Butter

ASSORTED PETIT FOURS •

4 per person | \$490

- Strawberry
- Orange
- Lemon
- Almond
- Chocolate
- Vanilla
- Tuxedo

SUGAR PEARL WAFFLES WITH SAUCES •

2 per person | \$400

- Raspberry or Strawberry Sauce
- Caramel Sauce
- Chocolate Sauce



WINE, BEER & COCKTAILS

WINE, BEER & COCKTAILS

BEER •

\$6 each

- Heineken
- Miller Lite
- Coors Light
- Samuel Adams
- Truly Seltzers

Other items may be available upon request – prices may vary due to market fluctuations.

WINE •

\$7 per glass

- Robert Mondavi Cabernet
- Robert Mondavi Chardonnay
- Sutter Home White Zinfandel

PREMIUM LIQUOR •

\$9 each

- Beefeater Gin
- Buffalo Trace Bourbon
- Jack Daniels Black Whiskey
- Johnny Walker Red
- Cruzan White Rum
- Wheatley Vodka

BAR FEES •

- \$69/hour per bartender (5 hour minimum)
- \$100 bar setup fee per bar
- 2 Bartenders | 100 guests

A 15% LBD tax and the sales taxes will be included on the final bill.





**This is only a small sampling
of what we have to offer.**

**Please contact us to create the custom
menu that will perfectly suit your event.**

We can provide gluten-free, vegan, and vegetarian options as needed. We are educated in the top allergens and sensitivities, and can work around them to give you the best possible experience.

Please note: We are unable to provide Certified Kosher and Halal meals. We are not a certified Gluten Free, Peanut Free or Tree Nut Free facility. While we do take every precaution to prevent cross contamination, we make no guarantees as everything is prepared in a facility that contains wheat, peanuts and tree nut containing products.

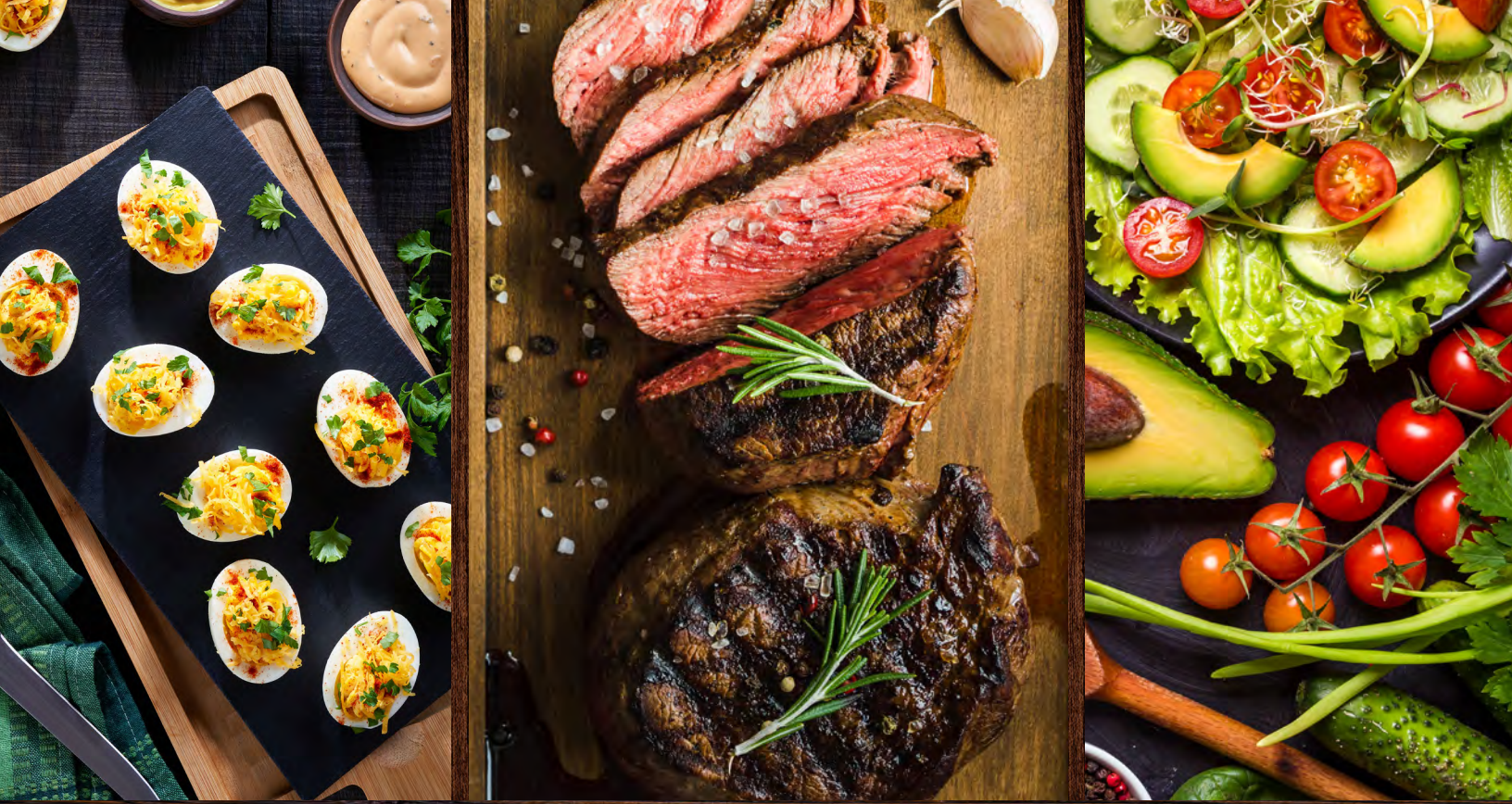


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**For more information, please email
Sales@HolstonsCatering.com.**

A 21% Service Fee and Sales Tax will be added to all invoices. Prices may fluctuate with the market and are not guaranteed until a 50% deposit is paid. Menu Availability subject to change.
Updated May 2024.





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ANY OCCASION | ANY EVENT

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