

## Hors d'oeuvre

*passed - stationed - grazing boards*

Nuts & Bolts **1.50**

Holly's Famous Candied Bacon **gf 2.00**

Sweet & Savory Palmiers

*Buttery Puff Pastry with Assorted Flavors* **v 2.00**

Soy Butter Shiitake Mushroom Lollipop, Celery Leaves **v vg gf 2.00**

Three Cheese Crostini, Honey & Black Pepper **v 2.50**

Assorted Pissaladiere

*Asparagus - Pimiento Cheese - Wild Mushroom - Artichoke - Pesto Parmesan* **v 2.50**

Deviled Eggs

*Traditional - BLT - Curried with Smoked Salmon - Pimiento Cheese* **v gf 2.50**

Blackeyed Pea Cake, Pickled Okra Remoulade **v gf 2.50**

Caprese Skewer, Pesto Drizzle (*seasonal*) **v gf 3.00**

Lemon Rosemary Chicken Skewer, Tahini Vinaigrette **gf 3.00**

Smoked Salmon and Dill Pinwheel, Cucumber Coin **gf 3.50**

Fresh Fruit Skewer, Honey Yogurt Drizzle (*seasonal*) **v 4.00**

Falafel Stuffed Mushroom with Traditional Hummus, Tzatziki **v vg gf 4.00**

Grainger County Tomato Tartlet (*seasonal*) **v 4.00**

Indonesian Chicken Skewer, Sweet Chili Sauce **4.00**

Granny Apple, Sharp Cheddar and Onion Tartlet **v 4.00**

Tiny Red Skin Potato Stuffed with Crab Salad, Fennel Sausage, Feta, Green Onion **4.00**

Tortellini Skewer, Grape Tomato, Salami & Olive **4.00**

Mini Chicken Cordon Bleu Skewer, Dijon Dipping Sauce **gf 4.50**

Mediterranean Beef Skewer, Feta & Lemon Basil Sauce **gf 4.50**

Seasonal Fruit in Prosciutto, Mascarpone Drizzle **gf 5.00**

Spiced Duck Eggrolls, Hoisin **5.00**

Buttermilk Fried Chicken & Waffle Skewer, Maple Glaze **5.00**

Smoked Trout Mousse, Caper, Cucumber Coin **gf 4.50**

Pork Belly Slider (*Chef's Choice*) **gf 5.00**

Bacon Wrapped Shrimp, Pesto **gf 5.00**

# Hors d'oeuvre

*passed - stationed - grazing boards*

Holly's Maryland Style Crab Cake, Caper Remoulade **6.00**

Sashimi Tuna, Cucumber Slaw, Crispy Wonton **6.00**

Mini Shrimp and Grits, Tomato Jam *gf* **6.00**

Grilled Thai Red Curry Shrimp Skewer *gf* **6.00**

Mini Lobster Corndog, Dijonnaise **6.00**

Cocktail Lamb Lollipop, Tzatziki *gf* **7.00**

Duck Confit, Sweet Potato Biscuit, Spiced Apple Butter **7.00**

Tenderloin of Beef Carpaccio, Water Biscuit **Market**

Petite Beef Wellington, Herbed Demi Glaze **Market**

Seared Diver Scallop, Crispy Sea Salt Potato "Chip" **Market**

Garlic Roast Beef Tenderloin on Sister Shubert, Horseradish Cream **Market**



## The Get Fit **16.00 per person**

*Bountiful Display of Crudites & Dips featuring Baby Carrots, Broccoli, Peppers, English Cucumbers, Celery with Ranch Dip & Cauliflower Hummus, Pita & Tortilla Chips with Black Bean & Corn Salsa, & Spinach Artichoke Heart Spread*

## Charcuterie Board **18.00 per person**

*Lovely Assortment of Imported & Domestic Cheeses & Cured Meats, Pickley Vegetables,*

*Selection of Fresh & Dried Fruits, Nuts & Bolts, Water Biscuits & Crostini*

## Holly's Taste of the South Grazing Board **19.00 per person**

*Red Pepper Cream Cheese Ball, Pickled Peaches, Assorted Sweetwater Valley Farm Cheeses, Candied Pecans,*

*Smoked Gouda Pimiento Cheese, Tennessee's Best Pickled Beets & Okra, Flatbread Crackers & Benne Wafers*

## Hambright Family Relish Tray **20.00 per person**

*Assorted Cheddars, Gherkins, Smoked Oysters, Summer Sausage, Conecha Sausage, Green & Black Olives,*

*Ritz Crackers, Jalapeno Pimiento Cheese, Celery & Carrot Sticks, Pretzel Rods & Mustard*

# Main Dishes

*plated - seated - family style*

*All Main Dishes Include Seasonal Garden Salad*

## Poultry 14.00 - 17.00

Grilled Lemon Rosemary Chicken Breast, Tahini Vinaigrette  
 Chicken Saltimbocca with Sage and Prosciutto, Tomato Cream  
 Braised Chicken Thighs with Tarragon and Crème Fraiche  
 Chicken Ballotine, Artichoke Hearts, Spinach & Sundried Tomatoes, Fresh Basil Pesto Cream  
 Creamy Tuscan Garlic Chicken

## Beef Market

Savory Braised Short Ribs  
 Garlic Roasted Beef Tenderloin, Red Wine Demi with Herbs  
 Southwestern Beef, Spicy Chipotle Cilantro Sauce  
 Pepper Beef, Roasted Red Peppers & Green Onions, Soy Ginger Glaze

## Seafood 18.00 - Market

Seared Fillet of Atlantic Salmon, Horseradish Cream  
 Holly's Maryland Style Crab Cake, Caper-Dill Remoulade  
 Jumbo Shrimp & Shelton Farm Cheese Grits, Gumbo Gravy  
 Pan Seared Sea Scallops, Garlic Chile Lemon Butter

## Pork 15.00 - 22.00

Herb Rubbed Pork Loin, Rosemary, Sage & Thyme  
 Lemon Pork Tenderloin, Black Cherry-Onion-Roasted Garlic Jam  
 Soy Ginger Braised Pork Belly  
 Pork Osso Bucco with Gremolata

## Vegetarian 13.00 - 15.00

Quinoa Filled Grilled Portobello, Savory Quinoa "Pilaf" Herbed Butter  
 Savory Bread Pudding, Escarole and Brie  
 Cannelloni of Artichoke Hearts, Spinach & Asparagus, Roasted Red Pepper Cream  
 Wild Rice & Lentil Stuffed Bell Peppers, Tomato Cream  
 Pepper Portobello, Roasted Red Peppers and Green Onions, Soy Ginger Glaze



## Accompaniments

*(2.5 per item per guest)*

Scalloped Potatoes with Parmesan  
 Olive Oil & Sea Salt Smashed Red Potatoes  
 Homemade Mashed Spuds  
 Herbed Rice Pilaf  
 Shelton Farm Grits (+1)  
 Holly's Mac n' Cheese  
 Wild Mushroom Risotto (+1)

Seasonal Roasted Vegetables  
 Steamed Asparagus & Haricots Vert, Fresh Basil  
 Broccolini, Lemon & Fresh Dill  
 Cauliflower Gratin  
 Wild Mushrooms, Garlic & Herbs (+2)  
 Roasted Carrots, Herbs & Honey  
 Asparagus with Seared Grape Tomatoes

Tiny Green Beans, Hazelnut Butter  
 Brussels with Roasted Grapes & Almonds  
 Mixed Stewed Greens with Benton's Ham Hock  
 Grilled Zucchini, Squash, Asparagus & Herbs  
 Allen's Smoky Green Beans  
 Seasonal Vegetable Medley  
 Zucchini Boats Stuffed with Butternut Squash Puree (+1)

*additional selections are limited only by your imagination!*