

COPPER CELLAR
CATERING & EVENTS



400 Neyland Drive
Knoxville, TN 37902
865-673-3399

coppercellarcatering.com

WELCOME TO CALHOUN'S BANQUETS AND COPPER CELLAR CATERING

For your every private dining and banquet need from weddings to corporate functions, we offer a downtown waterfront banquet facility with panoramic views sure to please. If you need full service off site catering, our professional team can cater for you to East Tennessee's premier venues. Offering featured favorites from the Copper Cellar family of restaurants, it would be our distinct pleasure to assist you in planning a perfect, stress free and unique experience for you and your guests.

BANQUET FEATURES

Private banquet rooms for groups from 30 – 250
Lovely downtown waterfront views and balconies
Large screen TV's, projection screen, mic & podium
Elevator and private restroom facilities for your guests
Tables, chairs and linens

CATERING SERVICES

Classic Copper Cellar foods and your Calhoun's favorites brought to your location.
Experienced, professional staff to bring, set up and maintain everything thru out your event.

We even take the trash!

Bartenders and an off site liquor license
Linens and china available

To best serve you, Calhoun's Banquets and Copper Cellar Catering offers
buffet style service for breakfast, lunch, dinner and hors d' oeuvres receptions.

Please contact our banquet and catering experts for an event planning guide with options
to customize your event, full listing of costs & fees and a personalized estimate.

Calhoun's Banquets and Copper Cellar Catering

865.673.3399 | coppercellarcatering.com
400 Neyland Drive, Knoxville Tn 37902

BREAKFAST BUFFETS

Smoky Mountain Breakfast \$15

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 \$18

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 \$11

*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 *\$26 per person (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 \$17

Substitute Beef Brisket add \$2

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 \$17

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 **\$18** **OR** Choose one entrée & two sides **\$16**

Add Salad on the Buffet **\$4** | Dessert **\$4**

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 **\$22** per slab

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

ALL PRICES SUBJECT TO CHANGE. | *Items not available for catering. | A 20% administrative fee & sales tax will be added to the final total of the bill.

HORS D'OEUVRES RECEPTION & FOOD STATIONS

Priced Per 100 Pieces

Calhoun's Award Winning Baby Back Pork Ribs judges cut of ribs (9 slabs)	_____	\$198
Chilled Shrimp Cocktail served with cocktail sauce	_____	\$250
Shrimp & Fresh Seasonal Vegetables grilled on skewers 50 skewers with 2 shrimp each	_____	\$275
Grilled Chicken Teriyaki on bamboo skewers with pineapple	_____	\$140
Ale Beef Skewers	_____	\$175
Bar-B-Que Chicken grilled on skewers	_____	\$140
Beer Cheese with Pretzels & Mustard*	_____	\$140
Italian Meatballs in Marinara Sauce	_____	\$100
Mushrooms Stuffed with Italian Sausage & Cheese	_____	\$165
Mushrooms Stuffed with Crab	_____	\$250
Sea Scallops Wrapped in Bacon	_____	\$350
Baked Oysters Maria*	_____	\$200
Baked Oysters oysters Copper Cellar or Rockefeller	_____	\$250
Miniature Crab Cakes chili lime aioli	_____	\$500
Fried Chicken Tenders with honey mustard*	_____	\$150
Naked Wings sweet & spicy wing sauce & ranch dressing	_____	\$150
Fried Catfish Fingers* with tartar sauce	_____	\$175
Calhoun's Rocky Top Potato Skins* with hickory smoked pork & melted cheese served with bar-b-que sauce, sour cream & chives	_____	\$150
Bacon & Cheddar Potato Skins* sprinkled with chopped chives served with sour cream	_____	\$150
Slider Sandwiches chicken salad, ham salad or bar-b-que pork	_____	\$250
Chicken Quesadillas	_____	\$175
Cheddar Biscuit with Country Ham	_____	\$150
Meatballs in Burgundy Creme	_____	\$100

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HORS D'OEUVRES

(CONTINUED)

Priced Per 100 Guests

Assorted Meat Tray	served with slider buns & assorted sauces roasted turkey breast, Tennessee ham, smoked roast beef	\$360
Alaska Snow Crab Claws	with Old Bay seasoning	\$325
Hot Spinach & Artichoke Dip	served with tortilla chips, salsa & sour cream	\$170
Italian Sausage & Peppers	with green peppers, red peppers & onions	\$195
Smoked Trout Platter	garnished with onions, capers & chopped eggs served with mustard-mayo sauce & toast points	\$300
Smoked Nova Scotia Salmon	served with eggs, capers, red onions, mustard-mayo sauce & toast points	\$300
Calhoun's Chilled Salmon	house smoked whole sides of wild Alaska salmon with ancho-chili aioli & praline mustard	\$325
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	\$475
Smoked Scallops, Shrimp & Mussels Combination Platter	served with chopped eggs, onions, capers & mustard sauce	\$375
Cheese Board & Fresh Fruit	served with assorted crackers	\$350
Garden Fresh Veggies	served with assorted dips	\$250
Smoked Sausage & Cheese Plate	kielbasa, sharp cheddar & pepper jack cheeses, hot pickles, fresh jalapeño, pickled onions, spicy mustard & bar-b-que sauce	\$350
Chips & Dips	beer cheese served with tortilla chips & salsa	\$175
Fresh Mozzarella Tomato Caprese	sliced fresh mozzarella cheese & sliced tomatoes served with fresh basil, red onions & extra virgin olive oil	\$250
Bruschetta	crusty bread with tomato & cheese	\$250
Marinated, Chilled, Seasonal Vegetable Medley	on a bed of mixed greens & sprinkled with feta cheese	\$275
Seared Ahi Tuna	blackened rare over Asian slaw	\$350
Creamy Artichoke Hot Dip	with toast rounds	\$170
Baked Seafood Imperial Chesapeake's	with toast rounds	\$435

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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 _____	\$350
with honey mustard, carved & served with buttermilk biscuits	
Smoked Sirloin Beef _____	\$400
with sour cream horseradish sauce, carved & served with cocktail rolls	
Ale Marinated Pork Loin _____	\$350
carved & served with rolls	
Roasted Turkey Breast _____	\$350
with honey mustard, carved & served with cocktail rolls	
Smoked Tenderloin of Beef _____	\$875
with sour cream horseradish sauce, carved & served with cocktail rolls	
Mashed Potato Bar _____	\$300
white cheddar, caramelized onions, mushroom gravy, smoky bacon, sour cream & scallions	
Creamy Grits Bar _____	\$300
smoky bacon, caramelized onions, white cheddar cheese, blue cheese, chopped jalapeño	
Pasta Station _____	\$500
made to order with guest's choice of Alfredo or marinara sauce	
add smoked chicken, shrimp & Italian sausage _____	+ \$350

Petite Desserts

Priced per item

Key Lime Tartlettes _____	\$2.00
Mini Cheesecake Bites _____	\$2.00
Chocolate Chip Cookies _____	\$1.00
Chocolate Iced Brownies _____	\$2.00
White Chocolate Macadamia Nut Mini Banana Pudding _____	\$3.00
Fresh Berries <i>with lemon sauce & Chantilly cream</i> _____	Per Person \$5.00

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HORS D'OEUVRES RECEPTION & FOOD STATIONS

CITY LIGHTS RECEPTION

Per Person \$27

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

Per Person \$32

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 _____ **\$2.00 per person**

Iced Tea - Sweet & Unsweet, Coffee _____ **\$2.00 per person**

*Ask about signature punches, lemonades & teas

DINNER BUFFETS

SIGNATURE BUFFET SELECTIONS

Calhoun's Buffet Per Person \$20

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 Per Person \$26

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 Per Person **\$29**
with Beef Selection Per Person **\$32**

Choose:

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

Add Dessert **\$4** | Additional Entrée **\$5**

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 **\$22** per slab

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* _____ Per Person **\$4**

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* **\$6**
(when in season)

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DINNER BUFFETS

CREATE-YOUR-OWN-CUSTOM BUFFET

Extravaganza Buffet Per Person \$30

Choose:

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

Add Dessert \$4 | Additional Entrée \$5

First Course

Garden Salad or Caesar Salad

Crab Bisque

Vegetable Beef Soup

Cream of Chicken & Almond

Calhoun's White Chili

Entrées

Sirloin Selection **Per Person \$32**

Prime Rib Selection **Per Person \$35**

Tenderloin **Per Person \$45**

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 poive, 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 \$22 per slab

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* _____ Per Person \$4

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* \$6

(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 _____	\$24
Grilled Chicken, Teriyaki, Bar-b-que, Lemon or Prosperity with rice _____	\$24
Filet Mignon, hand cut beef with Nevas Potatoes _____	7 oz \$36
	9 oz \$40
Prime Rib of Beef, 12 oz cut with Nevas Potatoes _____	\$35
Prosperity Pork Chop, Worcestershire butter & mashed potatoes _____	\$25
“Ale” Steak, sirloin, marinated in olive oil, mustard garlic & Cherokee Red Ale & mashed potatoes _____	7 oz \$24
	9 oz \$29

Traditional Seafood Favorites

Maryland Crab Cakes, creamy cole slaw _____	\$33
Grilled Shrimp Skewer, pasta & drawn butter _____	\$28
Shrimp & Grits _____	\$31
Line Caught Salmon, with red pepper butter, rice or pasta _____	\$27
Herb Crusted Cod, with mornay sauce & mashed potatoes _____	\$30

Surf & Turf Pairings

Filet Oscar, 7 oz filet & crab cake with asparagus & hollandaise _____	\$45
Prime Rib & Shrimp, 10 oz cut prime rib & skewer of shrimp, Neva's potatoes _____	\$42
Filet Mignon & Grilled Shrimp, 7 oz filet & skewer of shrimp, Neva's potatoes _____	\$37
Filet Mignon & Cold Water Lobster Tail, Neva's potatoes _____	\$48
Grilled Chicken & Shrimp, roasted red pepper butter & rice _____	\$31

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

(CONTINUED)

Desserts \$4 per person

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

Desserts \$6 per person

Strawberry or Mixed Berry Crepes *with white chocolate*

Strawberry Shortcake *(in season)*

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