

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, 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!
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

DINNER BUFFETS

CREATE YOUR OWN CUSTOM BUFFET

Calhoun's Buffet

Choice of Two Meats:

Hickory Smoked Pulled Pork

Bar-B-Que Chicken Calhoun

Calhoun's Chicken Tenders *with honey mustard**

Smoked Beef Brisket extra charge

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

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

priced per person

add: sirloin, whole strip, prime rib loin, beef tenderloin

Choose: one first course, two entrées & three sides

Includes iced tea & coffee

First Course

Garden Salad, Wedge or Caesar Salad

Cream of Chicken & Almond

Calhoun's White Chili

Crab Bisque

Vegetable Beef Soup

Calhoun's Award Winning Baby Back Bar-B-Que Ribs

may be added to any buffet by the slab

Entrées

House Favorites

Calhoun's Smoked Pulled Pork *with housemade BBQ sauce*

Chicken Tenders* *with honey mustard, BBQ sauce & ranch*

Southern Fried Catfish Fillets* *with tartar sauce*

Herb Crusted Chicken *with maitre'd cream sauce over rice*

Grilled Chicken Cordon Bleu *with ham & Swiss cheese*

Chesapeake's Maryland Crab Cakes extra charge

Off The Grill

Line Caught Salmon *over rice*

Bar-B-Que Chicken Calhouns

Lemon Chicken *over rice*

Chicken Terikayi *over rice*

Grilled Shrimp Skewers *over rice*

Grilled Ale Steak Skewers extra charge

From the Carving Board

Roasted Turkey Breast *accompanied by gravy*

Ale Pork Loin

Honey Glazed Ham

Calhoun's Beef Brisket *with Tennessee Whiskey BBQ sauce*

Smoked Sirloin of Beef

Whole Roasted Strip Loin *with horseradish sour cream*

Prime Rib of Beef *with au jus & horseradish sour cream*

Tenderloin of Beef *with horseradish sour cream*

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DINNER BUFFETS

CREATE YOUR OWN CUSTOM BUFFET

(CONTINUED)

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
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 *Proudly offered by our pastry chef*

Apple Cinnamon Crisp Pie
Jack Daniel's Pecan Pie
New York Cheesecake *with strawberries*
Homemade Seasonal Cheesecake
Chocolate Cheesecake
Double Chocolate Cake
Red Velvet Cake
Chocolate Cake *with Cappuccino icing*
Italian Cream Cake
Key Lime Pie
Bread Pudding *with lemon sauce*
White Chocolate Macadamia Nut Banana Pudding
Calhoun's Strawberry Shortcake* (when in season)

DINNER SELECTIONS

SERVED MEAL • ONE SELECTION ONLY

*Includes first course of preselected 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

Grilled Chicken, Teriyaki, Bar-b-que, Lemon or Prosperity with rice

Filet Mignon, hand cut beef with Nevas Potatoes, 7 oz

Prime Rib of Beef, 12 oz cut

Prosperity Pork Chop, Worcestershire butter & mashed potatoes

"Ale" Steak, sirloin marinated in olive oil, mustard garlic & Cherokee Red Ale, 7 oz | 9 oz

Traditional Seafood Favorites

Maryland Crab Cakes

Grilled Shrimp Skewer

Line Caught Salmon, with maitre d'butter, rice

Herb Crusted Cod, over fresh spinach

Surf & Turf Pairings

Filet Oscar, 7 oz filet & crab cake with asparagus & hollandaise

Prime Rib & Shrimp, 9 oz cut prime rib & skewer of shrimp

Filet Mignon & Grilled Shrimp, 7 oz filet & skewer of shrimp

Filet Mignon & Cold Water Lobster Tail

Grilled Chicken & Shrimp, roasted red pepper butter & rice

Sides

Neva's Potatoes

Garlic Mashed Potatoes

Parsley New Potatoes

Loaded Baked Potato

Spicy Mac 'n Cheese with Spinach

Cole Slaw

Mac & Cheese

Bacon & Cheddar Cheese Grits

Spinach Maria

Cinnamon Apples

Succotash

Fresh Green Beans *with lemon & thyme butter*

Country Style Green Beans

Cream Style Corn

Fresh Vegetable Medley

Zucchini & Squash

Cinnamon Apples

Roasted Cauliflower

Rosemary Root Vegetables

Featured Seasonal Vegetables

(CONTINUED)

DINNER SELECTIONS

SINGLE ENTREE SERVED MEAL

(CONTINUED)

Desserts

Key Lime Pie *with Chantilly*

New York Cheesecake & Berries *(ask about seasonal specialties)*

Bread Pudding *with lemon sakayon*

White Chocolate Macadamia Nut Banana Pudding

Housemade Double Chocolate Cake

Red Velvet Cake

Italian Crème Cake

Apple Crisp Pie

Jack Daniel's Pecan Pie

Desserts

Strawberry or Mixed Berry Crepes *with white chocolate sauce*

Strawberry Shortcake *(in season)*

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

HORS D'OEUVRES

Priced Per 100 Pieces

Hors d'oeuvres Receptions have a food minimum.

Calhoun's Award Winning Baby Back Pork Ribs

judges cut of ribs (9 slabs)

Chilled Shrimp Cocktail

served with cocktail sauce

Shrimp & Fresh Seasonal Vegetables

grilled on skewers 100 skewers with 2 shrimp each

Grilled Chicken Teriyaki

on bamboo skewers with pineapple

Ale Beef Skewers

Bar-B-Que Chicken

grilled on skewers

Italian Meatballs in Marinara Sauce

Mushrooms Stuffed with Italian Sausage & Cheese

Mushrooms Stuffed with Crab

Sea Scallops Wrapped in Bacon

Baked Oysters*

oysters Copper Cellar or Rockefeller

Miniature Crab Cakes

chili lime aioli

Fried Chicken Tenders

with honey mustard*

Naked Wings

sweet & spicy wing sauce & ranch dressing

Fried Catfish Fingers*

with tartar sauce

Calhoun's Rocky Top Potato Skins*

with hickory smoked pork & melted cheese,
served with bar-b-que sauce, sour cream & chives

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HORS D'OEUVRES

Priced Per 100 Pieces

Hors d'oeuvres Receptions have a food minimum.

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Bacon & Cheddar Potato Skins*

sprinkled with chopped chives, served with sour cream

Slider Sandwiches

chicken salad, ham salad or bar-b-que pork

Chicken Quesadillas*

Cheddar Biscuit with Country Ham
and pepper jelly

Meatballs in Burgundy Creme

Oysters on the Half Shell

Burnt Ends

house smoked brisket wrapped in bacon

HORS D'OEUVRES A LA CARTE

Priced Per 100 Guests

Hors d'oeuvres Receptions have a food minimum.

Assorted Meat Tray

served with slider buns & assorted sauces
roasted turkey breast, Tennessee ham, smoked roast beef

Chilled Crab Fingers

with Old Bay seasoning

Hot Spinach & Artichoke Dip

served with tortilla chips, salsa & sour cream

Italian Sausage & Peppers

with green peppers, red peppers & onions

Smoked Trout Platter

garnished with onions, capers & chopped eggs
served with mustard-mayo sauce & toast rounds

Smoked Nova Scotia Salmon

served with eggs, capers, red onions, mustard-mayo sauce & toast points

Calhoun's Chilled Salmon

house smoked whole sides of wild Alaska salmon
with ancho-chili aioli & praline mustard

Cheese Board & Fresh Fruits

served with assorted crackers

Garden Fresh Veggies

served with assorted dips

Smoked Sausage & Cheese Plate

kielbasa, sharp cheddar & pepper jack cheeses,
pimento cheese, hot pickles, fresh jalapeño, pickled onions, spicy mustard & bar-b-que sauce

Chips & Dips

beer cheese served with tortilla chips & salsa

Fresh Mozzarella Tomato Caprese

sliced fresh mozzarella cheese & sliced tomatoes
served with fresh basil, red onions & extra virgin olive oil

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HORS D'OEUVRES A LA CARTE

Priced Per 100 Guests

Hors d'oeuvres Receptions have a food minimum.

(CONTINUED)

Bruschetta

crusty bread with tomato & cheese

Marinated, Chilled, Seasonal Vegetable Medley

on a bed of mixed greens & sprinkled with feta cheese

Seared Ahi Tuna

blackened rare over Asian slaw

Creamy Artichoke Hot Dip

with toast rounds

Hot Baked Crab Dip

with toast rounds

Beer Cheese with Pretzel Bites & Mustard

HORS D'OEUVRES A LA CARTE

INTERACTIVE FOOD STATIONS

Priced per 100 Guests

Hors d'oeuvres Receptions have a food minimum.

Honey Glazed Ham

with honey mustard, carved & served with buttermilk biscuits

Smoked Sirloin Beef

with sour cream horseradish sauce, carved & served with cocktail rolls

Ale Marinated Pork Loin

carved & served with rolls

Roasted Turkey Breast

with honey mustard, carved & served with cocktail rolls

Tenderloin of Beef

with sour cream horseradish sauce, carved & served with cocktail rolls

Mashed Potato Bar

white cheddar, caramelized onions, mushroom gravy, smoky bacon, sour cream & scallions

Creamy Grits Bar

smoky bacon, caramelized onions, white cheddar cheese, blue cheese, chopped jalapeño

Pasta Station

made to order with guest's choice of Alfredo or marinara sauce
add smoked chicken, shrimp & Italian sausage

Petite Desserts

Priced per item

Key Lime Tartlettes

Mini Cheesecake Bites

Chocolate Chip Cookies

Brownies

White Chocolate Macadamia Nut Mini Banana Pudding

Fresh Berries *with lemon sauce & Chantilly cream*

HORS D'OEUVRES RECEPTION & FOOD STATIONS

CITY LIGHTS RECEPTION

Priced Per Person

Minimum of 100 guests

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

served with crackers

Mushrooms Stuffed with Sausage & Cheese

Chilled Crab Fingers with Old Bay Seasoning

served with mustard-mayo sauce | subject to availability

Or Ahi Tuna on Asian Slaw

Chicken Tenders* or Chicken Teriyaki Skewers

ASK ABOUT OUR BEVERAGE STATION



HORS D'OEUVRES RECEPTION & FOOD STATIONS

UPTOWN RECEPTION

Priced Per Person

Carving Station

tenderloin of beef accompanied by caramelized onions, horseradish, sour cream and rolls & jelly

Cheddar Biscuits

with country ham and pepper jelly

Creamy Artichoke Dip

with Parmesan toast rounds

Dates Stuffed with Goat Cheese and Prosciutto

Cheese Board

with artisanal cheese and jams, baked wrapped brie, boursin, olives, dried fruits, berries, candied pecans, bread and crackers

Pasta Station

made to order with guest's choice of Alfredo or marinara sauce
with smoked chicken, shrimp & Italian sausage

Smoked Salmon Flatbread

with arugula capers and red onions

BEVERAGE STATIONS AVAILABLE

Iced Tea - Sweet & Unsweet and Lemonade

Iced Tea - Sweet & Unsweet and Coffee

*Ask about signature punches, lemonades & teas

BREAKFAST BUFFETS

Smoky Mountain Breakfast

50 guest minimum

Scrambled Eggs
Smoked Bacon
Country Sausage & Sawmill Gravy
Calhoun's Biscuits *with jellies & honey*
Loaded Tater Tots
Fruit Salad
Juices & Fresh Brewed Coffee

Tennessee River Sunriser

50 guest minimum

Western Frittata with peppers, onions and white cheddar
Smoked Bacon
Country Sausage & Sawmill Gravy
Loaded Tater Tots
Cheddar Cheese Grits
Cinnamon Baked Apples
Calhoun's Biscuits *with jellies & honey*
Muffins & Assorted Breakfast Pastries
Juices & Fresh Brewed Coffee

Continental Breakfast Selections

*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

100 guest minimum

Choice of Your Favorite Two:

Seafood Quiche

Quiche Lorraine

Goat Cheese with blistered tomatoes,
spinach and onions with crab, shrimp, scallops

Also includes:

Smoked Sausage Links

Smoked Nova Scotia Salmon, Eggs, Onions & Capers

Bagels & Cream Cheese

Fresh Berries & Greek Yogurt Parfait with honey granola

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

Substitute Beef Brisket extra charge

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

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

Add: Additional entrée, Salad on the Buffet, Dessert

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* extra charge
Ham, *carved on buffet*
House Ale Steak Skewers extra charge
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

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
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
Jack Daniel's Pecan Pie

Apple Crisp Pie
Bread Pudding *with lemon sauce*
Double Chocolate Cake
Red Velvet Cake
Italian Cream Cake