



presented by



exclusive caterer for Copper Cellar venues

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1529 East Broadway  
Maryville, TN 37804  
865-851-9088

[SHOWROOMAT5POINTS.COM](http://SHOWROOMAT5POINTS.COM)



# DINNER BUFFET

\$30 per person | \$32 per person with sirloin  
\$35 per person with prime rib | \$45 per person with tenderloin of beef

## Choose two entrées & three sides

Includes:

One 1st course choice of: Crab Bisque, House Salad or Caesar Salad  
Fresh baked house breads, tea and coffee

add dessert \$4 | additional entrée \$5

## SEAFOOD & HOUSE FAVORITES

Maryland Crab Cakes  
Shrimp & Grits  
Shrimp Scampi over pasta  
Fried Shrimp or Chicken Tenders  
Herb Crusted Cod  
Maryland Fried Chicken  
Seafood Manicotti with tomato cream

## FROM THE CARVING BOARD

Smoked Sirloin of Beef  
Prime Rib of Beef  
Prosperity Pork Loin  
Roasted Turkey Breast  
Honey Glazed Ham  
Beef Brisket

## OFF THE GRILL

Line Caught Salmon  
Shrimp and Vegetables  
House or Teriyaki Grilled Chicken  
Ale Steak Beef Skewer

## DESSERTS

\$4 per person

Key Lime Pie with chantilly  
Traditional New York Cheesecake with berries  
(Ask about our baker's other cheesecake offerings)  
White Chocolate Macadamia Nut Banana  
Homemade Double Chocolate Cake  
Red Velvet Cake  
Apple Crisp Pie  
Jack Daniels Pecan Pie

## SIDES

Neva's Potatoes  
Garlic Mashed Potatoes  
Parsley New Potatoes  
Spicy Mac n Cheese with Spinach  
Cole Slaw  
Mac n Cheese  
Bacon & Cheddar Cheese Grits  
Spinach Maria  
Cinnamon Apples  
Succotash  
Green Beans lemon & thyme butter  
Country Style Green Beans  
Corn Soufflé  
Cream Style Corn  
Fresh Vegetable Medley  
Zucchini & Squash  
Roasted Cauliflower  
Rosemary Root Vegetables  
Featured Seasonal Vegetable

\$6 per person

Strawberry or Mixed Berry Crepes  
with white chocolate sauce  
Strawberry Shortcake (in season)

\*Subject to availability of onsite cooking equipment.

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# DINNER BUFFETS

## SIGNATURE BUFFET SELECTIONS

### **SOUTHERN BBQ BUFFET** \$20 Per Person

**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 \*  
Coffee & Tea

### **COUNTRY HOEDOWN** \$26 Per Person

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\*  
Coffee & Tea

### **SEAFOOD BOIL** \$35 Per Person

Salad of field greens, strawberries, feta, craisins, candied pecans, tomatoes, served with balsamic vinaigrette and ranch  
Seafood Boil of shrimp, clams, crab claws, mussels, house made sausage in an Old Bay and veer bath  
Grilled Prosperity Chicken with Worchestershire butter over rice  
Parsley Red New Potatoes  
Grilled Corn on the Cob with citrus butter (*in season*)  
or Corn Soufflé  
Bread Basket  
Coffee & Tea

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# DINNER SELECTIONS

## Served Meal of Single entrée

Includes:

First course of salad or soup and a side dish  
Fresh baked bread basket  
Iced tea, water and coffee

## TRADITIONAL SEAFOOD FAVORITES

Maryland Crab Cakes creamy cole slaw _____	\$33
Grilled Shrimp skewer pasta & drawn butter _____	\$28
Crab Imperial baked succotash _____	\$32
Shrimp Scampi heirloom tomatoes & pasta _____	\$31
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 Neva's Potatoes _____	\$37
Filet Mignon & Cold Water Lobster Tail Neva's Potatoes _____	\$48
Grilled Chicken & Shrimp roasted red pepper butter & rice _____	\$31

## FROM THE LAND

Fried Maryland Chicken with cream sauce & rice _____	\$24
Grilled Chicken with roasted red pepper butter & rice _____	\$24
Filet Mignon 7 oz. hand cut beef & Neva's Potatoes _____	\$36
Prime Rib of Beef 12 oz. cut & Neva's Potatoes _____	\$35
Prosperity Pork Chop Worchestershire butter & mashed potatoes _____	\$25

## SIDES

Neva's Potatoes	Succotash
Garlic Mashed Potatoes	Green Beans lemon & thyme butter
Parsley New Potatoes	Country Style Green Beans
Loaded Baked Potato	Corn Soufflé
Spicy Mac n Cheese with Spinach	Cream Style Corn
Cole Slaw	Fresh Vegetable Medley
Mac & Cheese	Zucchini & Squash
Bacon & Cheddar Cheese Grits	Roasted Cauliflower
Spinach Maria	Rosemary Root Vegetables
Cinnamon Apples	Featured Seasonal Vegetables

continued on next page

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# DINNER SELECTIONS *continued*

## DESSERTS

\$4 per person

**Key Lime Pie** with chantilly

**Traditional New York Cheesecake** with berries

(Ask about our seasonal offerings)

**White Chocolate Macadamia Nut Banana**

**Homemade Double Chocolate Cake**

**Red Velvet Cake**

**Apple Crisp Pie**

**Jack Daniels Pecan Pie**

**Italian Crème Cake**

\$6 per person

**Strawberry or Mixed Berry Crepes**  
with white chocolate sauce

**Strawberry Shortcake** (*in season*)

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# 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
Alle 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

## RECEPTION & FOOD STATIONS

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## INTERACTIVE FOOD STATIONS

Priced per 100 Guests

*Hors d'oeuvres Receptions must have a food minimum of \$19 per person.*

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

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

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# HORS D'OEUVRES

Priced Per 100 Guests

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

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# SEAFOOD STATIONS

Priced Per 100 Guests

## SEAFOOD RAW BAR

Lobster Tails

Cocktail Shrimp

Mussels

Crab

Oysters on the Half Shell

served with a mustard mayo sauce, cocktail sauce and raw horseradish

**\$2000**

## SEAFOOD CHARCUTERIE 1

Smoked Scallops

Smoked Oysters

Smoked Salmon

Smoked Trout

Smoked Mussels

served with toast points, pickled onions & carrots  
brie with black olive tapenade, m&m sauce, drawn butter and a sundried tomato pesto

**\$1500**

## SEAFOOD CHARCUTERIE 2

Chilled Jonah Crab Claws

Lobster Tails

Cocktail Shrimp

Blue Crab Cocktail

Poke

Pickled Herring in sour cream sauce

served with crackers, goat cheese with pecans, salmon spread,  
cocktail sauce and raw horseradish

**\$1500**

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# HORS D'OEUVRES RECEPTION & FOOD STATIONS CITY LIGHTS RECEPTION

\$27 Per Person

## 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 page 10 for details

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# HORS D'OEUVRES RECEPTION & FOOD STATIONS

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## UPTOWN RECEPTION

\$32 Per Person

### 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*

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# LUNCH BUFFET

Available 11:00 AM until 2:00 PM

**\$18** per person  
*plus service charge & tax*

**Choose two entrées & two sides**

Includes:

Fresh baked house breads, tea, coffee and water

add salad or soup \$4 | additional entrée \$5 | add dessert \$4

## SEAFOOD FAVORITES

Maryland Crab Cakes  
Shrimp & Grits  
Shrimp Scampi  
Fried Shrimp  
BBQ Shrimp over pasta  
Herb Crusted Cod  
Maryland Fried Chicken  
Chicken Tenders

## FROM THE CARVING BOARD

Smoked Sirloin of Beef  
Beef Brisket  
Prosperity Pork Loin  
Roasted Turkey Breast  
Honey Glazed Ham

## OFF THE GRILL

Line Caught Salmon  
Shrimp & Vegetables  
House or Teriyaki Grilled Chicken  
Ale Steak Beef Skewer

## DESSERTS

Key Lime Pie with chantilly  
Bread Pudding with lemon sabayon  
Housemade Cheesecake  
Orange Sherbet

## SIDES

Neva's Potatoes  
Garlic Mashed Potatoes  
Parsley New Potatoes  
Spicy Mac n Cheese with Spinach  
Cole Slaw  
Mac n Cheese  
Bacon & Cheddar Cheese Grits  
Spinach Maria  
Cinnamon Apples  
Succotash  
Green Beans lemon & thyme butter  
Country Style Green Beans  
Corn Soufflé  
Cream Style Corn  
Fresh Vegetable Medley  
Zucchini & Squash  
Roasted Cauliflower  
Rosemary Root Vegetables  
Featured Seasonal Vegetable

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# FEATURED LUNCHEON BUFFET

Available 11:00 AM until 2:00 PM  
priced per person

## **SIGNATURE BBQ 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**

**Brownies**

**Iced Tea & Coffee**

## **SOUP, SALAD AND BAKED POTATO BAR \$18**

**CHOICE OF ONE HOUSEMADE SOUP:**

Crab Bisque, Seafood Gumbo, Clam Chowder, Minestrone, White Chili

**Salad Bar with Salad Greens and fixin's, Caesar Salad, Vegetable & Pasta Salad** served with avocado ranch, honey mustard and balsamic vinaigrette

**Grilled Prosperity Chicken and Chilled Grilled Sides of Salmon for topping salad**

**Baked Potato Bar** with white cheddar, bacon, boursin, green onions, salsa, and sour cream

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