



T E N N E S S E E
State Parks

**Banquet Menu
Guide**

November 1, 2013

Restaurant locations...

Cumberland Mountain State Park

David Crockett State Park

Fall Creek Falls State Park

Henry Horton State Park

Montgomery Bell State Park

Natchez Trace State Park

Paris Landing State Park

Pickwick Landing State Park



GENERAL INFORMATION

MENUS

We hope you find the enclosed menus helpful but creativity is our specialty! We will be pleased to custom design proposals to meet your needs. The enclosed menu prices will be in effect for functions on or before **Dec. 31, 2014**. **Due to market fluctuations, all prices are subject to change.**

GUARANTEES AND MEETING SPACE

An enormous amount of effort goes into coordinating a successful function, therefore all of the details must be completed and agreed upon in writing at least three (3) weeks prior to your function. Any changes made within three weeks prior to the event, other than the number of people attending [guarantee] will be accepted at the discretion of the park.

The customer agrees to begin the function promptly at the scheduled time and agrees to have all guests, invitees and other persons vacate the designated function area at the agreed upon closing time.

Guarantees are required 72 hours in advance (not to include weekends and holidays). Guarantees must be received by noon on the date due; otherwise, the expected number becomes the guarantee. The number of people you anticipate assigns banquet and meeting room locations. If the attendance increases or decreases, the park reserves the right to change groups, without notification, to a room suitable for the expected attendance or guarantees.

Please be aware, if your signed contract is not returned to the park within the specified time and date the park reserves the right to accept another event on that date.

FINANCIAL ARRANGEMENTS

A 10% deposit is required for all functions and is due 30 days in advance of your function, unless other arrangements have been made. All private meal arrangements must be paid with one check.

In some instances, direct billing may be approved through our Hospitality Manager. All direct billing requests must be in our office 15 days prior to the event for processing and approval.

SERVICE CHARGE, GRATUITY AND TAX

Normal staffing guidelines will be used for your event. In the case of special requests, additional carvers, attendants, servers or other personnel, a nominal fee may be charged.

A gratuity of 18% will be added to the cost of food & beverage. Tennessee state sales tax (plus local tax, if applicable) is required for food & beverage unless the customer supplies a valid Tennessee sales tax exemption form.

FOOD SERVICE

The park is responsible for the quality and freshness of food served to its guests. No food or beverage may be brought into the conference and meeting facilities. **The park specifically prohibits the removal of food from the location of the function by the customer or any of the customer's guests or invitees.**

SERVICES AND LIABILITY

Our sales representatives will be happy to coordinate services such as audio-visual, banquet, conference and meeting set-ups. All meal prices include house linens. There may be additional charges for specialty items not supplied by the park.

All decorations, displays and exhibits brought to the inn must be approved prior to arrival. They must conform to state code, fire regulations and TN State Park Policy. In order to prevent damage to fixtures and furnishings, items cannot be attached to walls, ceilings and fixtures with nails, staples or any other substance. Delivery and storage of materials must not be received more than the day prior to the group's function, unless prior approval by the Hospitality Manager or contract agreement.

The park will not assume responsibility for damage to or loss of items left in the conference and meeting rooms. Liability for damages will be charged accordingly.

A LA CARTE BREAK SELECTIONS

BEVERAGES

COFFEE

Regular or Decaffeinated \$10.00 per pot
\$25.00 per gallon

SOFT DRINKS & WATER

Assorted Pepsi products, Bottled Water \$2 each
Flavored Bottled Water \$2.25 each

TEA

Iced Tea \$12.00 per gallon
Hot Chocolate, Hot Apple Cider or Hot Tea \$2.00 each

JUICE

Orange, Apple, Cranberry, Grapefruit & Tomato \$14.00 per gallon
Lemonade or Fruit Punch \$12.00 per gallon

MIXERS

Tonic, Club Soda & Ginger Ale \$3.50 per bottle
Bloody Mary, Sweet & Sour and Margarita Mix \$7.00 per bottle

BEVERAGE STATION SET UP

Mixers, Olives, Lemons, Limes, Orange Slices & Cherries with
Napkins, Stirrers, Cups & Ice \$5.00 per person

SNACKS

[Serves approximately 20]

POTATO OR NACHO CHIPS & DIP

\$12.50 per bowl

DRY ROASTED PEANUTS

\$12.00 per pound

HONEY ROASTED PEANUTS

\$14.00 per pound

MIXED NUTS

\$15.00 per pound

PARTY MIX or GOLDFISH SNACKS

\$10.00 per pound

HOT & FRESH

BUTTERMILK BISCUITS

WITH HAM, COUNTRY SAUSAGE OR BACON

\$24.00 per dozen or \$2.00 each

COUNTRY HAM & BISCUITS

\$30.00 per dozen or \$2.50 each

CINNAMON RAISIN BISCUITS, DONUTS OR BAGELS

\$15.00 per dozen

DANISH, CINNAMON ROLLS OR MUFFINS

\$18.00 per dozen

HOMEMADE SPECIALITY BREADS

[Banana Nut Bread, Apple, Cranberry & Others]

\$12.00 per loaf

FRESHLY BAKED BROWNIES OR GOURMET COOKIES

\$12.00 per dozen

CONTINENTAL BREAKFAST

THE CONTINENTAL

Assorted Chilled Juices
Assorted Muffins, Danish & Bagels
Seasonal Fresh Fruit
Regular & Decaffeinated Coffee
Hot Tea
\$8.00 per person

THE CITY CONTINENTAL

Sausage Biscuits
Seasonal Fresh Fruit
Assorted Chilled Juices
Assorted Cold Cereals
Regular & Decaffeinated Coffee
Hot Tea
\$9.00 per person

THE COUNTRY CONTINENTAL

Ham & Sausage Biscuits
Buttermilk Biscuits with butter & Assorted Jellies
Seasonal Fresh Fruit
Chilled Orange Juice
Regular & Decaffeinated Coffee
Hot Tea
\$10.00 per person

FULL BREAKFAST

HOT BREAKFAST BUFFET

Country Ham
Crispy Bacon, Sausage Links or Patties
Scrambled Eggs
Breakfast Potatoes & Grits
Hot Biscuits & Gravy, Toast
Seasonal Fresh Fruit
Hot & Cold Cereals
Pastries
Coffee, Milk, Orange Juice & Bottled Water
\$12.00 per person

RECEPTION SELECTIONS

ASSORTED MEAT TRAY

[Serves 25]

Roast Beef, Deli Ham & Turkey
Fresh Breads
Condiments
Fresh Garnish
\$85.00

MEAT & CHEESE TRAY

Same as above with American, Swiss & Cheddar Cheese
\$95.00

ASSORTED CHEESE & TRAY

[Serves 25]

American, Swiss & Cheddar
Assorted Crackers
Condiments
Fresh Garnish
\$60.00

GOURMET SHRIMP TRAY

[2 pounds]

Cooked, Tail-On Jumbo Shrimp
Cocktail Sauce
Garnished with Lemon Wedges
\$50.00

SUB-SANDWICH TRAY

[18 Servings]

Deli Ham & Turkey
Swiss Cheese
Tomato, Lettuce & Onion
Honey Dijon Mustard
\$45.00

WRAP TRAY

[Serves 20]

Ham & Cheddar Cheese
Turkey & American Cheese
Roast Beef & Swiss
Tomato & Lettuce
Served with Salsa, Ranch, Mustard
& Horseradish on the side
\$65.00

FRESH VEGETABLE TRAY

[Serves 20]

Crisp Garden Vegetable Display

Home style Ranch Dip

\$40.00

ASSORTED SEASONAL FRESH FRUIT

[Serves 20]

Choose from Assorted Dips or Sauces

\$45.00 per tray

DIPS

French Onion, Cheddar or Bleu Cheese

\$5.00

CHEESE STICKS

50 Pieces

Deep Fried Cheese Sticks

Marinara Sauce

Fresh Garnish

\$40.00

COCKTAIL FRANKS

50 Pieces - \$20.00

100 Pieces - \$35.00

Cocktail Franks in BBQ Sauce

BUFFALO WINGS

50 Pieces - \$40.00

100 Pieces - \$75.00

Buffalo Chicken Wings

Home-style Ranch Dip

Fresh Garnish

CREATE YOUR OWN BOX LUNCH

CROISSANT SANDWICH or WRAP

[Choice of One]

Ham, Turkey, Chicken, Tuna Salad
or Roast Beef & Cheese

Dill Pickle Spear

Bag of Chips

Whole Fresh Fruit

Cookie or Brownie

Choice of Soda or Bottled Water

Croissant -\$10.00 per person

Wrap - \$11.00 per person

CHICKEN TENDER – TWO PIECES

Or

OLD FASHIONED HAMBURGER

Potato Wedges [2]

Baked Beans

Cookie or Brownie

Choice of Soda or Bottled Water

\$11.00 per person

PICNIC PACKAGES

Catered to any approved location in the park.

Minimum attendance may apply.

BBQ PICNIC

Pork Ribs, Chicken & Pulled Pork BBQ

Baked Beans, Corn on the Cob, Coleslaw

Buns & Cornbread Muffins

Brownies or Cookies

Tea & Lemonade

\$16.00 per person

ALL AMERICAN PICNIC

Hamburgers [Cheese on Request] & Hot Dogs

Or

Pulled BBQ

Condiments

Baked Beans, Potato Salad, Coleslaw

Assorted Chips & Brownies

Tea & Lemonade

\$12.00 per person

COMBINATION PICNIC (3)

Smoked Ribs, Chicken, Hamburgers or Hot Dogs **(Pick 3)**
Baked Beans, Potato Salad, Coleslaw
Rolls & Butter
Fruit Cobbler
Tea, Coffee & Lemonade
\$16.00 per person
Cooked on Site - \$18.00 per person

LUNCHEON SELECTIONS

Minimum attendance may apply.

DELI BAR

Deli Meats (Ham, Turkey & Roast Beef)
Various Cheeses
Lettuce, Sliced Tomatoes,
Onions, Pickles
Condiments

Choice of One...

Chicken Salad, Tuna Salad, Pimento Cheese or Vegetarian Option
Assorted Breads
Potato Salad, Pasta Salad or Coleslaw
Cookies or Brownies

Includes...

Bag of Chips
Seasonal Fresh Fruit
Tea or Lemonade
\$13.00 per person

SALAD BAR EXTRAVAGANZA

Garden Fresh Salad Greens
Choice of Dressings (3)
Pasta Salad
Potato Salad
Coleslaw
Home-style Soup
Fresh Bread & Crackers
Tea & Lemonade
\$11.00 per person

(Prices are based on one trip through the buffet)

DINNER SELECTIONS

BUFFET SELECTIONS

Southern Fried Catfish, Baked Fish
Smoked, Fried or Baked Chicken
Pork Chops, Pork Ribs, Pork Loin, BBQ Pork, Country Ham
Roast Beef, Chopped Steak with Gravy, Meatloaf
Smoked, Fried or Baked Turkey
Spaghetti & Meatballs, Lasagna, Vegetarian Option

Choice of *Two Entrees*

Tossed Green Salad
Vegetables [3]
Breads
Desserts [1]
Coffee & Tea
\$15.00 per person

Choice of *Three Entrees*

Tossed Green Salad
Vegetables [4]
Breads
Desserts [2]
Coffee & Tea
\$17.00 per person

CHOICE OF SIDES

[List of specialties may be provided by individual restaurant]

Green Beans, Broccoli, Baked Potato, Rice Pilaf,
Whole Kernel Corn, New Red Potatoes, Macaroni & Cheese,
Squash, Carrots, Fried Apples,
Creamed Potatoes & Gravy,
Vegetable Medley, Cream Style Corn,
BBQ Beans

[Prices are based on one trip through the buffet]

PRIME RIB BUFFET

Slow Roasted Prime Rib
Choice of One Vegetable
Loaded Baked Potato
Green Salad
Dinner Rolls & Butter
Tennessee Style Cheesecake or choice of one dessert
Tea & Coffee
\$25.00

SEAFOOD BUFFET

Crab Legs
Baked & Fried Fish
Stuffed Crabs, Clam Strips, Catfish, Shrimp
Hushpuppies, Coleslaw, French Fries & Onion Rings
Baked Potato, Green Beans
Tossed Green Salad
Hot Dinner Rolls & Butter
Tennessee State Park Banana Pudding or choice of one dessert
Tea & Coffee
\$28.00 per person

PLATED DINNER SELECTIONS

Filet Mignon
Prime Rib of Beef
Ribeye Steak
Steak & Lobster
Alaskan King Crab
Other Seafood Selections

All Market Prices

Select One...

Chicken Breast
Sliced Roast Pork Loin
Turkey & Cornbread Dressing
Fresh Farm Raised Catfish
\$16.00 per person

OR

Charbroiled Pork Chops
Roast Round of Beef
Grilled Salmon Steak
Pork Tenderloin Medallion with Plum Sauce
\$19.00 per person

Served with...

Green Salad
Baked Potato
Vegetable
Dinner Rolls & Butter
Desserts – select two
Coffee & Tea