

# The Chef's Table

BY ALL-WAYS CATERING

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## DINNER CATERING

### THE CLASSIC

YOUR CHOICE OF ENTREE WITH CHOICE OF 3 PAIRINGS FROM BELOW (EXTRA PAIRING, \$2.5/PERSON).  
INCLUDES COOKIES.

#### ENTREES

OVEN ROASTED CHICKEN - \$14  
BBQ CHICKEN - \$15  
TERIYAKI CHICKEN - \$15  
PULLED CHICKEN - \$15  
GRILLED GARLIC DILL CHICKEN - \$16  
ROASTED PORK LOIN - \$14  
PULLED PORK - \$15  
GRILLED PORK TENDERLOIN - \$16  
BLACKENED TILAPIA - \$15  
GRILLED SHRIMP - \$15  
CRAB CAKES - \$16  
DIJON GLAZED SALMON - \$17  
MEATLOAF - \$16  
MARINATED BEEF TIPS - \$17  
BEEF TENDERLOIN - \$21  
SPICY/SWEET CAULIFLOWER - \$12

#### PAIRINGS

##### HOMEMADE SIDES

SOUTHERN GREEN BEANS  
FRENCH GREEN BEANS  
ROASTED BROCCOLI  
BACON BRUSSELS  
MACARONI AND CHEESE  
GF MAC AND CHEESE  
JALAPEÑO CREAMED CORN  
SAFFRON RICE PILAF  
THAI SWEET GINGER RICE  
ROASTED POTATOES  
ROAST SWEET POTATOES  
GLAZED CARROTS  
SEASONAL VEG MEDLEY

##### SALADS

SEASONAL SPINACH  
CAESAR  
GARDEN  
COBB +1.5  
CHOPPED WEDGE +1

##### DRESSING CHOICES

HONEY VINAIGRETTE  
BASIL VINAIGRETTE  
BALSAMIC PEAR  
HONEY DIJON  
BUTTERMILK  
BLEU CHEESE  
CAESAR

## TACO BAR

CHICKEN - \$13

GROUND BEEF - \$14

STEAK - \$17

SHREDDED PORK - \$14

INCLUDES CHOICE OF MEAT, MEXICAN STYLE RICE, BLACK BEANS, FLOUR TORTILLAS AND TORTILLA CHIPS, SHREDDED LETTUCE, CHEESE, SOUR CREAM, DICED TOMATOES, PEPPERS, AND ONIONS, SALSA, AVOCADO SALAD AND CREAMY JALAPEÑO DRESSING. **INCLUDES COOKIES.**

**MAKE IT A FAJITA BAR - ADD GRILLED VEGETABLES AND QUESO FOR \$4/PERSON**

## PASTAS

PASTA OPTIONS ARE SERVED WITH GARLIC ROLLS AND YOUR CHOICE OF SALAD, INCLUDES COOKIES

**BAKED ZITI - RICOTTA, MOZZARELLA, PARMESAN, MARINARA AND ROTINI NOODLES - \$14**

**ROTINI ALFREDO - GARLIC ALFREDO SAUCE WITH ROTINI NOODLES - \$14**

**ROTINI POMODORO - ROTINI NOODLES WITH MARINARA SAUCE - \$12**

**ADD YOUR CHOICE OF CHICKEN, MEATBALLS OR PORTOBELLO MUSHROOMS TO ANY ABOVE - \$4**

**LASAGNA - LAYERED WITH RICOTTA, MOZZARELLA AND PARMESAN, SEASONED GROUND BEEF AND PORK, AS WELL AS OUR HOMEMADE MARINARA SAUCE - \$15**

# FAR EAST FEAST

**CHICKEN - \$14      PORK - \$15      STEAK - \$16**

CHOICE OF MONGOLIAN MARINATED PROTEIN SERVED WITH SWEET GINGER RICE, ZUCCHINI & MUSHROOMS AND YOUR CHOICE OF ROASTED BROCCOLI OR GLAZED CARROTS.  
COMES WITH WITH ASIAN SLAW OR CHOICE OF SALAD. **INCLUDES COOKIES**

## SPECIALTY SANDWICHES - \$14

CHOOSE ANY COMBINATION (MINIMUM 10 EACH) OF OUR SPECIALTY SANDWICHES. SERVED WITH CHIPS AND HUMMUS, AND YOUR CHOICE OF ANY SALAD. INCLUDES COOKIES.

THE ALL-WAYS - ROAST BEEF, ROASTED RED PEPPERS, RED ONION, PROVOLONE, REMOULADE

CALIFORNIAN - TURKEY, AVOCADO, CUCUMBER, LETTUCE, PROVOLONE, DIJON

CHICKEN PESTO - HOUSE CHICKEN, TOMATO, PROVOLONE, PESTO

CHICKEN CORDON BLEU - HOUSE CHICKEN, HAM, TOMATO, PROVOLONE, HONEY MUSTARD

THE PORT AUTHORITY - (VEGETARIAN) GRILLED PORTOBELLO MUSHROOMS, CARAMELIZED ONIONS, ROASTED RED PEPPERS, PROVOLONE, HORSERADISH SAUCE

## PREMIUM DESSERTS

SOUTHERN BANANA PUDDING - \$2.5

PEANUT BUTTER BROWNIES - \$2.5

MINT CHOCOLATE CHIP MOUSSE - \$2.5

PEANUT BUTTER BANANA PUDDING - \$3

ASSORTED CHEESECAKE - \$4

CHOCOLATE AMARETTO MOUSSE - \$2.5

TIRAMISU - \$4

FRESH FRUIT - \$3

MINI ECLAIRES - \$2.5

GLUTEN FREE BROWNIES - \$3.5

(DESSERT PRICES ARE A LA CARTE, TO SUBSTITUTE FOR COOKIES, SUBTRACT \$.50)

## DRINKS

SWEET OR UNSWEET TEA - \$8/GAL

SWEET OR UNSWEET GREEN TEA - \$8/GAL

FRUIT INFUSED WATER - \$6/GAL

LEMONADE - \$9/GAL

BLUEBERRY BASIL LEMONADE - \$11/GAL

BOTTLED WATER - \$1 EACH

INDIVIDUAL SODAS - \$1.5 EACH

\*\*\*ALL GALLONS INCLUDE ICE AND CUPS

**DINNER CATERING PRICES APPLY AFTER 3PM AND ON WEEKENDS.**

**WE HAVE A 10 PERSON MINIMUM FOR ALL ITEMS, EXCEPT DRINKS.**

**DELIVERY AND SETUP IS \$20 WITHIN 20 MILES, \$1 PER MILE AFTER THAT.**

**CUSTOM MENUS CAN BE BUILT UPON REQUEST, WE CAN ACCOMMODATE**

**NEARLY ANY REQUEST WITH ENOUGH TIME.**