

Hors d'oeuvres

Option 1

12.99 per person
(Choose 2 from Category A and 2 from Category B Total of 4 items)

Option 2

15.99 per person
(Choose 2 each from Categories A & B and 1 from Category C Total of 5 items)

Option 3

18.99 per person
(Choose 2 each from Categories A, B & C Total of 6 items)

Category A

- Fresh Fruit Platter with Fruit Dip
- Domestic Cheese Platter with Assorted Crackers
- Garden Fresh Crudites Served with Assorted Dips
- Corn Tortilla Chips with Tomato Salsa
- Caprese Brochettes – Fresh Mozzarella, Basil and Grape Tomatoes drizzled with Balsamic

Category B

- Hot Spinach Artichoke Dip Served with Fresh Corn Tortilla Chips
- Savory Stuffed Mushrooms Filled with Spinach, Onions and Cheese with a Lemon-Basil Sauce
- Hot Ham and Cheese Sliders
- Smoked Pimento Cheese with Red Onion Jam and Seasoned Toast Points
- Housemade Hummus with Red Peppers, Feta Cheese and Pita Chips

Category C

- Mini Crab Cakes with Sweet and Spicy Remoulade
- Chilled Jumbo Gulf Shrimp Served with Fresh Lemons and a Tangy Cocktail Sauce
- Smoked Salmon with Remoulade and Seasoned Toast Points
- Roasted Sirloin with Sliced Dinner Rolls, Au Jus and Creamy Horseradish Sauce

Details

Our Event Coordinator will make sure you have everything needed for your event. The following items are options available to customize your event:

- delicious food
- drinks
- table linens (additional charge)
- chafing dishes and sternos
- bartenders/servers (additional charge)
- pretty much everything, but the location

Guarantees

A final guest count is required ten business days prior to your scheduled event date. The Parkside Grill wants to provide you and your guests with the best possible service. We request your guest count be as accurate as possible. Should the actual number of guests attending be less than your final head count, the number guaranteed will be charged on the final bill. If the actual number of guests is larger than the guarantee, the additional per person charges will be added to your final bill.

Payments

Final bill is based upon your guaranteed head count plus any additional fees incurred. Remaining balance is due the day of your event and may be paid with cash, check or a major credit card. Tax exempt institutions must have a Tennessee State Sales Tax Exemption Form on file with Parkside Grill prior to event. If tax exempt, credit cards and checks must be in the organization's name.

Additional Charges

A 20% service charge and 9.25% food tax will be added to the final bill.

Parkside Grill – 338 N Peters Road – Knoxville, TN 37922 – (865) 862-5358 – parksidegrill.com



Catering Menu



*We'll bring everything great
about our place right to
Your Place!*

Special Event Experience

We bring everything to your desired location to help celebrate your special occasion. We are experienced in providing for small intimate gatherings to weddings of 300+ guests. Choose Parkside Grill to help make your event memorable!

Menu Offerings

With a great selection of Parkside favorites, you'll find something to make an office luncheon or a special dinner impress your guests. The choices are unlimited! The following page will tempt you with the tastes of Parkside Grill, and we would be happy to discuss other menu options as well.

Superior Staff

The Parkside Grill catering staff has years of experience to help guide your selections. Relieve your stress by letting our staff take care of all the details. Call (865) 862-5358 to get the information necessary to make your event one your guests will always remember.

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Lunch Buffet

Includes Parkside House, Caesar Salad or Strawberry Salad (add 1.50) and a delicious vegetable side. Served with Fresh Baked Bread and Butter. All items priced per person.

Entrées:

- | | |
|---|-------|
| <input type="checkbox"/> 4 oz Filet Medallion | 12.99 |
| <input type="checkbox"/> 6 oz Grilled Atlantic Salmon with Mustard Dill Sauce | 12.49 |
| <input type="checkbox"/> 6 oz Grilled Sirloin | 11.99 |
| <input type="checkbox"/> Teriyaki Filet Kabob | 11.49 |
| <input type="checkbox"/> Homestyle Meatloaf | 10.99 |
| <input type="checkbox"/> Cilantro-Lime Marinated Shrimp Skewer | 10.49 |
| <input type="checkbox"/> Wild Turkey Pork Chop | 10.49 |
| <input type="checkbox"/> Spicy Shrimp and Chicken Pasta | 10.49 |
| <input type="checkbox"/> Tennessee Jack Grilled Chicken | 10.49 |
| <input type="checkbox"/> Cilantro-Lime Marinated Chicken Breast | 9.99 |
| <input type="checkbox"/> Chicken Pot Pie | 9.99 |
| <input type="checkbox"/> Roasted Chicken Pasta | 9.49 |
| <input type="checkbox"/> Parkside Cheeseburger | 9.49 |
| <input type="checkbox"/> 1/2 Colossal Club Sandwich | 8.99 |

Dessert Selections

- Strawberry Cake 2.49
A three layer strawberry cake, topped with homemade cream cheese frosting.
- Kahlua Fudge Brownie 2.49
A chocolate brownie covered with a layer of fudge and pecans.
- Two Layer Key Lime Pie 2.49
One layer of traditional custard key lime pie topped with a layer of whipped key lime cream cheese in a deep dish graham cracker crust.
- Strawberry Cupcake 1.50
- Assorted Cookies 4.00 per dozen

Drinks

- 6.99 per gallon
- Sweetened Tea
- Unsweetened Tea
- Lemonade

Dinner Buffet

Includes Parkside House, Caesar Salad, or Strawberry Salad (add 1.50), two appetizers and two delicious vegetable sides. Served with Dinner Rolls and Butter.

Option 1

18.99 per person
(Choose 2 Entrées
Both from Category A)

Option 2

21.99 per person
(Choose 2 Entrées
One each from Category A & B)

Option 3

24.99 per person
(Choose 2 Entrées
both from Category B)

Appetizers (Choose 2)

- Fresh Fruit Platter with Fruit Dip
- Domestic Cheese Platter with Assorted Crackers
- Garden Fresh Crudities Served with Assorted Dips
- Hot Spinach Artichoke Dip Served with Fresh Corn Tortilla Chips
- Savory Stuffed Mushrooms
- Smoked Pimento Cheese with Red Onion Jam and Seasoned Toast Points
- Housemade Hummus with Red Peppers, Feta Cheese and Pita Chips

Category A

- Cilantro-Lime Marinated Grilled Chicken Breast
- Roasted Chicken Pasta
- Tennessee Jack Grilled Chicken
- Homestyle Meatloaf
- Blackened Chicken with Pineapple Salsa
- Savory Pot Roast
- Florentine Chicken

Category B

- Slow Roasted Prime Sirloin
- 6 oz Grilled Atlantic Salmon with Mustard Dill Sauce
- 4 oz Filet Medallion
- Roasted Pork Tenderloin with Rosemary and Garlic
- Teriyaki Filet Kabob
- Wild Turkey Pork Chop
- Grilled Mahi Mahi with Lemon Herb Butter

Vegetables (Choose 2)

- | | |
|---|--|
| <input type="checkbox"/> Steamed Vegetable Medley | <input type="checkbox"/> Herb Roasted Potatoes |
| <input type="checkbox"/> Steamed Broccoli | <input type="checkbox"/> Shiitake Mushroom Rice Pilaf |
| <input type="checkbox"/> Pecan Brittle Sweet Potatoes | <input type="checkbox"/> Baked Potatoes (Loaded add .99) |
| <input type="checkbox"/> Asparagus (add .99) | <input type="checkbox"/> White Cheddar Mashed Potatoes |
| <input type="checkbox"/> Steamed Green Beans | <input type="checkbox"/> Homemade Potato Chips |