



FOUR BRIDGES CATERING

P.O. Box 4795, Chattanooga, TN 37405
423.752.8129

Fresh, Bold & Innovative Food
Attentive & Personal Service
The Style Approachable
The Look is Epic
The Result is an Amazing Event
Designed Exclusively for You

- The Operating Partners

Our Culinary Team includes several culinary school graduates & is headed up by our company's Executive Chef & Partner, Troy Sutton. With a love of food & all of its global influence, there is nothing we can't provide for your event. We have assembled this menu as a list of suggestions, as well as a testament to our abilities. If there are any items unlisted, please feel free to consult with our Catering Director & we will customize to fit your needs.

Working Lunches

Riverside Sandwich Buffet

\$18.00 per person

Premium Deli Meats, Cheeses & Condiments
House Made Chicken Salad
Variety of Fresh Sliced Breads
Pesto Pasta Salad
Assorted Zapp's Potato Chips
Fresh Sliced Fruit
Assorted Cookies & Brownies
Iced Tea & Coffee

"Lighter Side" Salad Buffet

\$17.00 per person

House Made Chicken, Tuna & Egg Salads
Mixed Field Greens with Assorted Toppings & 2 Dressings
Pesto Pasta Salad
Fresh Rolls & Butter
Fresh Sliced Fruit
Assorted Cookies
Iced Tea & Coffee

Entrée Buffet

1 Entrée: \$20.00 per person

2 Entrée: \$25.00 per person

3 Entrée: \$30.00 per person

All Buffets include: Mixed Field Greens Salad with Assorted Toppings & 2 Dressings, Chef Selection of Seasonal Accompaniments, Rolls, Butter, Assorted Desserts, Iced Tea & Coffee

Entrée Selections

Mediterranean Chicken

Bread Crumb Seasoned Chicken Breast topped with Tomato-Olive-Caper Relish

Chicken Roulade

Spinach, Pine Nut & Goat Cheese filled Chicken Breast

Grilled Meatloaf

Veal, Beef & Pork – roasted, then grilled & topped with Roasted Peach Compote with Port Wine Gravy on the side

Marinated Flank Steak

Sliced & Served with Caramelized Onion Sauce

Horseradish Crusted Salmon

Fresh Farm Raised Salmon topped with House Made Horseradish Crust

House Made Crab Cakes

Served with Three Cabbage Slaw & Cajun Remoulade on the side

Rainbow Trout

Cornmeal Crusted & Served with House Made Crawfish Vinaigrette on the side

Smoked Tomato Alfredo

Grilled Chicken, Roasted Portabella Mushrooms, Grilled Red Onions & Penne Pasta, tossed in House Made Smoked Tomato Alfredo & topped with Parmesan

Vegetarian Lasagna

Assorted Roasted & Grilled Vegetables with Fresh Mozzarella, Ricotta Cheese & Fresh Marinara

*Minimum of 20 people for buffets

Plated

Soups

\$5.00 per person

Low Country She- Crab

Broth Based She-Crab Soup finished with Sherry & Green Onions

Creamy Tomato-Artichoke

Roasted Local Tomatoes & Artichoke Hearts

Home Style Chicken Noodle

Made with Fresh Vegetables & House Made Noodles

Black Bean Soup

Slow-cooked Black Beans & Spicy Tasso Ham, Garnished Sour Cream & Green Onion

Shrimp & Corn Chowder

Creamy Blend of Roasted Corn & Rock Shrimp, Served with Cheddar Cornbread

Starter Salads

\$5.00 per person

House Salad

Mixed Field Greens, Matchstick Carrots, Roma Tomatoes & Candied Pecans tossed in Honey Balsamic Dressing

Caesar Salad

Hearts of Romaine, House Made Caesar Dressing, Garlic Croutons, Parmesan & Cracked Pepper

Spinach Salad

Baby Spinach Leaves, Sliced Strawberries, Toasted Walnuts & Goat Cheese tossed in Lemon Vinaigrette

Entrée Salads

\$12 per person

Asian Chicken Salad

Asian Greens, Grilled Chicken, Rice Noodles, Green Onion, Cashews, Bean Sprouts, Sesame Seeds & Wantons in Thai Plum Dressing

The Cobb

Grilled Chicken, Avocado, Bacon, Blue Cheese, Sliced Egg, Asparagus & Roma Tomatoes over Crisp Greens with Blue Cheese Vinaigrette

Mango Shrimp Salad

Grilled Tiger Shrimp & Fresh Mango Salsa over Fresh Field Greens with Cilantro Lime Vinaigrette

Grilled Salmon Salad

Farm Raised Salmon, Chopped Red Onion, Sliced Egg, Capers & Cucumbers over Crisp Greens in Lemon Tarragon Vinaigrette

Tuna Niçoise

Yellow Fin Tuna, Haricot Verts, New Potatoes, Red Onion, Niçoise Olives & Sliced Egg over Spring Mix with French Vinaigrette

Steak Salad

Grilled, Sliced Sirloin Steak, Granny Smith Apples, Goat Cheese & Dried Cranberries with Honey Mustard Vinaigrette

Bangkok Beef Salad

Chilled & Marinated Flank Steak, Matchstick Carrots & Shitake Mushrooms over Fresh Asian Greens in Ginger-Soy Dressing

Chicken Caesar

Grilled Chicken over Hearts of Romaine tossed in House Made Caesar Dressing with Garlic Croutons, Parmesan & Cracked Pepper (sub Grilled Shrimp or Grilled Salmon)

Sandwich Board (all served with choice of side)

\$8.00 each (minimum of 20)

Italian Muffaletta

Stacked with Genoa Salami, Mortadella, Cappelletti & Pepperoni on a Rustic Italian Roll with Provolone, Marinated Tomatoes & Olive Tapenade

Roast Beef on Ciabatta

Thinly Sliced Roast Beef, Field Greens & Roma Tomato with a Boursin Cheese-Horseradish Spread

Turkey & Havarti on Sourdough

Smoked Turkey Breast, Creamy Havarti Cheese, Leaf Lettuce, Tomato & Spinach-Artichoke Spread

Ham & Swiss on Honey Grain

Cured Virginia Ham, Emmentaler Swiss, Sprouts, Tomato & Stone Ground Mustard

Mesquite Chicken Croissant

Mesquite-Smoked, Sliced Chicken Breast, Smoked Gouda & Pepper-Bacon

Mediterranean Chicken Salad on Olive Bread

Roasted, Shredded Chicken Salad with Pesto Vinaigrette, Shaved Parmesan Cheese, Romaine Lettuce & Roma Tomato

The Big Tuna on an Onion Roll

Albacore Tuna Salad with Leaf Lettuce & Tomato

Smoked Salmon on Challah Roll

Smoked Norwegian Salmon, Shaved Red Onion, Sprouts, Tomato & Cucumber-Dill Mayonnaise

Main Course Plates

Chicken

\$15.00 per plate

Chicken Piccata

Bread Crumb Seasoned Chicken Breast sautéed with White Wine, Butter, Mushrooms, Tomatoes & Capers, Served with Yukon Gold Mashed Potatoes & Grilled Veggie Sauté

Herb & Mustard Crusted Chicken

Seared & Roasted Chicken Breast, Served with Grilled Veggie Sauté & Warm Roasted Red Skin Potatoes

Sesame-Ginger Chicken

Served over Jasmine Rice with Honey-Soy Asian Slaw

Pork

\$18.00 per plate

The Chop

Hoi sin Marinated Pork Chop, Grilled & Served over Beer Braised Cabbage & Yukon Gold Mashed Potatoes

Grilled Meatloaf

Veal, Beef & Pork - Roasted, Grilled, & Served over Beer Braised Collards & Yukon Gold Mashed Potatoes with Roasted Peach Compote with Port Wine Gravy

Sliced Tenderloin

Bourbon & Mustard Marinated Pork Tenderloin, Sliced & Served over Whipped Sweet Potatoes & Beer Braised Collards

Fish

\$20.00 per plate

Potato Encrusted Atlantic Salmon

Served with Butternut Squash & Baby Greens in an Apricot Beurre Blanc

Rainbow Trout

Cornmeal Crusted Rainbow Trout over Wilted Greens & Slow Roasted Idaho Potatoes, Topped with Crawfish Vinaigrette

Seared Swordfish

Seasoned Swordfish Steak with Roasted Tomato Coulis, Grilled Veggies & Three Bean Ragout

Grilled Tuna

Hoi sin, Chile & Garlic Glazed Ahi-Tuna over a Sushi Rice Cake with Sautéed Bok Choy

Beef

\$25.00 per plate

The Rib Eye

Angus Cut topped by Tennessee Sour Mash Sauce, Served with Yukon Gold Mashed Potatoes & Grilled Asparagus

New York

Strip Steak topped by Sun-Dried Tomato Butter, Served with Roasted Garlic Mashed Potatoes & Haricot Verts

Pepper Crusted Filet

Seared Center Cut Filet of Beef, Served with Fontina Cheese Potato Gratin, Baby Carrots & Cabernet Demi

Herb Crusted Rack of Lamb

Roasted Rack of Lamb with Rosemary Jus, Roasted Red Potatoes & Steamed Asparagus

Desserts

Chocolate Decadence

Flourless Dark Chocolate Cake, Glazed with Chocolate Ganache & Served with Raspberry Sauce

Tiramisu Martini

Kahlua Soaked Lady Fingers, Layered with Mascapone Mousse in Chocolate-Rimmed Martini Glass, Topped with Whipped Cream & Chocolate Shavings

White Chocolate Raspberry Cheesecake

Baked on Graham Crust, Drizzled with Raspberry Sauce & Topped with Whipped Cream

Fruit Trifle Martini

Fresh Seasonal Fruit, Layered Vanilla Pastry Cream, Raspberry Sauce & Genoise in a Gran Marnier-Drizzled Martini Glass

Strawberry Shortcake

Sour Cream Pound Cake with Brandy Marinated Strawberries & Fresh Whipped Cream

Key Lime Cheesecake

Fresh Key Lime Flavored Cheesecake with Graham Crust & Fresh Whipped Cream

Peanut Butter Cheesecake

Creamy Layers of NY Style Cheesecake & Peanut Butter Filling on Graham Crust, Topped with Chocolate Ganache

NY Style Cheesecake

Traditional Style Cheesecake in Graham Crust, Topped with Fresh Whipped Cream & Berries

Carrot Cake

Moist Carrot Cake with Pecans, Cream Cheese Icing & Coconut Garnish

*Please inquire about any items not listed that you would like to serve at your event. Our culinary team is very capable.

