



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.

Displays & Presentations

International Breads & Spreads

Artisan Breads, Pita Wedges, Toasted Baguette Rounds, Asian Cucumber Dip, Roasted Red Pepper Hummus & Mediterranean Spinach Dip

\$4.00 per person

Harvest of Al Dente Marinated Vegetables

Elegantly Displayed Fresh, Grilled, Roasted & Marinated Vegetables to include: Artichoke Hearts, Roasted Portobello & Peppers, Grilled Asparagus, Squashes & Roma Tomatoes, Served with Sun-Dried Tomato Aioli

\$4.50 per person

Seasonal Fruit Display

Bright Display of Golden Pineapples, Melons, Grapes & Berries

\$4.00 per person

Fine Imported & Domestic Cheeses

Assortment of Cheeses from Around the World, Garnished with Fresh Fruit & Gourmet Crackers

\$5.00 per person

Tuscan Antipasto Display

Sliced Genoa Salami, Capparicola Ham & Pepperoni, Fresh Mozzarella, Provolone, Grilled Squashes & Red Onions, Marinated Roma Tomatoes & Kalamata Olives, Served with Crostini

\$6.50 per person

Smoked Salmon Presentation

Garnished with Cucumber, Capers, Minced Red Onion, Diced Hard Boiled Egg, Parsley, Lemon Wedges & Cream Cheese

\$8.00 per person

Sun-Dried Tomato & Goat Cheese Torte

Layers of Pesto, Goat Cheese & Sun-Dried Tomato Relish, Served with Grilled Pita Wedges & Gourmet Crackers

\$65.00 each

Blue Cheese & Walnut Terrine

Layers of Blue Cheese Mousse, Candied Walnuts & Balsamic Fig Jam, Served with Toasted Baguette Rounds

\$60.00 each

Baked Brie

Brie Wheel in Puff Pastry with Bourbon Peaches & Candied Pecans

\$60.00 each

Sweet Potato Chips & Blue Cheese Fondue

House Made Sweet Potato Chips tossed in Spices with Warm Blue Cheese Fondue

\$2.50 per person

Hot Spinach & Artichoke Dip

Creamy Spinach & Artichoke Dip, Served with Pita Wedges & Gourmet Crackers

\$2.50 per person

Hors D'oeuvres

Vegetarian - Hot

Spinach & Feta Triangle

\$2.00 per piece

Shitake Mushroom & Asiago Empanada

\$2.50 per piece

Fig & Blue Cheese Tartlet

\$2.50 per piece

Roasted Cherry Tomato & Feta on Parmesan & Rosemary Shortbread

\$2.50 per piece

Vegetarian - Cold

Baby Goat Cheese Cone

\$2.00 per piece

Fruit Skewer

\$2.00 per piece

Roasted Eggplant & Red Pepper & Goat Cheese Bruschetta

\$2.00 per piece

Balsamic Tomato Bruschetta with Fresh Mozzarella & Boursin

\$2.00 per piece

Hand Wrapped Vegetable Spring Roll with Citrus Ponzu Sauce

\$1.75 per piece

Chicken

Chicken & Mango Empanada with Curry Lemon Sauce

\$2.25 per piece

Tempura Coconut Chicken Tender with Pineapple Chutney

\$2.25 per piece

Moroccan Chicken Brochette with Bell Pepper	\$2.25 per piece
Cashew Chicken Spring Roll with Sesame-Ginger Sauce	\$2.00 per piece
Thai Chicken Satay with Peanut Dipping Sauce	\$2.25 per piece
Smoked Chicken & Apple Sausage on Cumin-Dusted Brioche	\$2.50 per piece
Mini Chicken Wellington	\$2.75 per piece

Beef

Beef Empanadas with Sun-Dried Tomato Dipping Sauce	\$2.00 per piece
Grilled Beef Tenderloin Brochette with Salsa Verde	\$2.50 per piece
Greek Beef Kebab with Yogurt Dill Sauce	\$2.50 per piece
Beef & Boursin Tartlet	\$2.75 per piece
Miniature Beef Wellington with Tarragon Mustard	\$3.00 per piece
Beef Tenderloin & Blue Cheese Crostini	\$3.25 per piece

Seafood

Smoked Salmon Mousse & Cucumber Canapé	\$2.50 per piece
Seared Ahi Tuna & Cucumber Canapé with Kimchee	\$3.00 per piece
Salmon & Pineapple Tartar on Rye Crostini	\$3.00 per piece
Mini Crab Cakes with Mango Relish	\$3.00 per piece
Jumbo Shrimp Cocktail Shooter	\$2.75 per piece
Bacon Wrapped Shrimp Brochette	\$3.00 per piece
Lemon Crab Salad on Endive	\$2.75 per piece
Shrimp & Andouille Skewer	\$2.50 per piece
Snow Crab Claws with Lemon Dill Tartar	\$3.50 per piece
Crispy Beet Risotto Cake with Seared Scallop	\$3.50 per piece
Bacon Wrapped Scallop	\$3.50 per piece
Lump Crab, Avocado & Corn Salad in Miniature Tortilla Shell	\$3.50 per piece

Pork

Andouille Sausage in Puff Pastry	\$2.50 per piece
Ginger & Orange Pork Loin Petite	\$3.00 per piece
Manchego & Serrano Ham Stack	\$2.75 per piece
Pear, Prosciutto & Provolone Mini Grilled Cheese	\$3.00 per piece
Sausage Stuffed Mushroom Cap	\$2.75 per piece

Game

Roasted Duck & Apple Crepe with Hickory Barbeque Sauce	\$3.25 per piece
Roasted Baby Lamb Chop Coated with Dijon Mustard & Rosemary Bread Crumbs	\$3.75 per piece
Moroccan Style Baby Lamb Chop	\$3.75 per piece
Duck Confit Tacos	\$3.50 per piece

Ice Bar

Lighted Display with Carved Ice Block \$200

Choose from an Assortment of Seafood Displays including Sushi Rolls, Ahi Tuna Canapés, Crab Legs & Claws, Shrimp Cocktail Shooters, Seaweed Salad, etc.