Plated Dinner

**Honey Garlic Pork Tenderloin** $23
Slow roasted with a honey garlic demi-glace, Yukon Gold mashed potatoes, and shaved Brussels sprouts

**Sundried Tomato Orecchiette*** $22
Orecchiette pasta, grilled chicken, Italian sausage, sundried tomato cream sauce, spinach, wild mushrooms, broccolini

**New York Strip** $30
10 oz. Slow roasted and sliced with bordelaise sauce, herb roasted potatoes, and steamed baby carrots

**Prime Rib of Beef** $32
10 oz. Slow roasted beef served au jus and creamy horseradish, roasted garlic Yukon Gold whipped potatoes, and steamed broccoli

**Grilled Filet Mignon** $35
6 oz. Center cut tenderloin over garlic Yukon Gold whipped potatoes topped with a burgundy mushroom demi-glace, and grilled asparagus

**Steak Diane** $35
6 oz. Beef tenderloin with a mushroom cognac demi-glace, wild rice, and smoked bacon Brussel sprouts

Your choice of:
- Caesar $5
- Garden $5
- or Brumley’s house salad $7

Add dessert for an additional per person cost.
See attached dessert menu for options.

All prices are based on a per person cost except where noted and a customary 20% taxable service charge and current sales tax will be added.
All-Inclusive Dinner

All-inclusive banquet menu served with Garden salad and dessert.  
Caesar salad add $1.00  
Brumley’s house salad add $2.00  
Cheesecake add $1.00  
Loaded bread pudding add $2.00  
All-inclusive price does not include tax or gratuity.

**Chicken Picatta $20**  
Sautéed with mushroom caper buerre blanc, mashed Yukon Gold potatoes, and asparagus

**Chicken Parmesan $20**  
Rolled in Italian breadcrumbs and pan fried with house-made marinara, fresh mozzarella cheese, served with fettuccine alfredo, and steamed broccoli

**Greek Chicken $20**  
Grilled chicken topped with feta cheese, onions, tomatoes, peppers, and olives over couscous with steamed baby carrots

**Chicken Milanese $20**  
Rolled in parmesan bread crumbs with lemon parsley butter, served with Yukon Gold mashed potatoes and asparagus

**Chicken Française $20**  
Egg battered chicken with lemon beurre blanc, served with mashed Yukon Gold potatoes and asparagus

**Jerk Chicken $20**  
Grilled chicken with Caribbean jerk seasoning, lime butter sauce, served with yellow rice and fire roasted corn

**Mediterranean Chicken $20**  
Seasoned grilled chicken with onions, tomatoes, parsley, olives, scallions, and lemon white sauce, served with wild rice and asparagus

**Chicken Saltimbocca $20**  
Topped with prosciutto ham, mozzarella cheese, baby spinach, and served with mashed Yukon Gold potatoes and green beans

**BBQ Pork Loin $20**  
Smoked pork loin with BBQ jus, served with mashed Yukon Gold potatoes and asparagus

**Apple Pork Loin $20**  
Herb rubbed pork loin with apple-cranberry chutney, served with mashed Yukon Gold potatoes and asparagus

**Peach Pork Loin $20**  
Slow roasted pork loin with peach chutney, served with mashed Yukon Gold potatoes and asparagus

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www.generalmorganinn.com | The General Morgan Inn 111 North Main Street, Greeneville, TN 37743 | Sales & Events (423) 787-7510
All-Inclusive Dinner

All-inclusive banquet menu served with Garden salad and dessert.
- Caesar salad add $1.00
- Brumley's house salad add $2.00
- Cheesecake add $1.00
- Loaded bread pudding add $2.00
All-inclusive price does not include tax or gratuity.

The General's Stuffed Chicken $25
Stuffed with pancetta bacon, Swiss cheese, asparagus, topped with maître d'hotel cream sauce, wild rice, and green beans

Chicken Oscar $25
Topped with jumbo lump crab, sauce béarnaise, and asparagus over Yukon gold mashed potatoes

Chicken Wellington $25
Chicken breast stuffed in puff pastry with sautéed mushrooms, spinach and fresh mozzarella cheese, served with roasted asparagus and burgundy demi-glace

Fresh Alaskan Salmon $27
Over braised baby spinach with pineapple ginger buerre blanc, and steamed baby carrots

8-oz Sirloin $27
Grilled 8oz sirloin served with mashed Yukon Gold potatoes and roasted asparagus with red wine demi-glace
Dinner Buffet

Southern BBQ Buffet $24
- Tossed salad | Cole slaw
- Potato salad
- BBQ chicken
- BBQ pulled pork
- Baked beans
- Corn pudding
- Southern style green beans
Choice of one: Strawberry shortcake, Cobbler, or Banana pudding

American Buffet $25
- Garden salad
- Herb grilled chicken with velouté sauce
- Slow roasted pork loin with BBQ jus
- Yukon Gold mashed potatoes
- Garlic haricots verts
- Baby carrots
- Rolls and butter
- German chocolate cake

California Buffet $30
- Pasta salad | Tossed Cobb salad
- Mediterranean chicken
- Grilled salmon with a pineapple ginger glaze
- Roasted Brussels sprouts with pancetta bacon
- Broccoli
- Herb roasted potatoes
- Red Velvet cake

Italian Buffet $31
- Caesar salad | Caprese salad
- Italian pork tenderloin
- Chicken Marsala
- Penne alfredo
- Italian green beans
- Broccoli
Choice of one: Italian crème cake or Cheesecake

Prime Rib Buffet $42
- Garden salad | Caesar salad
- Carved Prime rib au jus and horseradish sauce
- Chicken Picatta
- Roasted garlic Yukon Gold whipped potatoes
- Steamed green beans
- Baby carrots
- New York cheesecake with strawberry or blueberry topping

All beef is cooked Medium Rare to Medium unless guests specify otherwise

Iced tea & coffee beverage service

Parties under 50 people will be charged an additional fee.
In order to maintain freshness, buffets will be serviced for 2 hours.
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Dinner Desserts

Cakes
Red Velvet, Chocolate, Carrot, Lemon blueberry, Coconut cream, Black Forest, Reese’s, Strawberry cream cheese, Butterfinger, Hummingbird, Italian cream, German chocolate, Peach, Apple or blackberry cobblers, Hot fudge cake

Pies
Chocolate, butterscotch, coconut, coconut cream, French coconut, Key lime, Peanut butter, Mounds, Banana split, pumpkin

Gourmet Cupcakes
German chocolate, Key lime, Reese’s, Lemon blueberry, Butterfinger, Snickerdoodle, Milky Way, Twix, Banana split, Banana filled chocolate, Peanut butter and jelly, Strawberry shortcake, M&M, Strawberry cheesecake, Cherry cheesecake, Salted caramel, Cracker Jack, Red Velvet, Orange Creamsicle, Pineapple upside down cake, Oreo, Turtle, Coconut cream, Black Forest, Italian cream

Choice of 3 flavors
$5 per person
Minimum order of 12

Tennessee cheesecake
$6 per person

Chocolate or loaded bread pudding with Tennessee whiskey sauce
$7 per person

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