Hors d’Oeuvres

Cold Hors d’Oeuvres

English Finger Sandwiches $3
All served on sourdough bread
Choice of: Brumley’s pecan chicken salad, Farm fresh egg salad or
house-made pimento cheese

Mediterranean Bruschetta $3
Griddled crostini topped with fresh tomatoes, garlic, raisins, capers, and
Boursin cheese

English Cucumber and Boursin Crostini $3
Griddled crostini, Boursin cheese, English cucumber

Southern Deviled Eggs $3
Farm fresh deviled eggs with smoked bacon

Vegetable Crudité $3
Fresh cut vegetables served with ranch and bleu cheese dipping sauce

Chicken Salad Croissants $3.50
Brumley’s pecan chicken salad served on a buttery mini croissant

Caprese Skewers $4
Heirloom grape tomatoes, fresh mozzarella, and fresh basil

Ahi Tuna Crostini $4
Seared ahi tuna on griddled crostini with wasabi crème fraîche

Smoked Salmon Cups $5
Sliced English cucumber, duct-trapped salmon mousse

Fresh Fruit Display $5
Cantaloupe, honeydew, pineapple, red grapes, and strawberries

International Cheese Display $8.50
Local and international cheeses, red grapes, candied Georgia pecans, dried apricots,
assorted crackers

In order to maintain freshness, buffets will be serviced for 2 hours.
All prices are based on a 2 pieces per person cost except where noted and
a customary 20% taxable service charge and current sales tax will be added.

All hors d’oeuvres are served with the appropriate condiments and garnish

www.generalmorganinn.com | The General Morgan Inn 111 North Main Street, Greeneville, TN
37743 | Sales & Events (423) 787-7510
Hors d’Oeuvres

Hot Hors d’Oeuvres

Spinach Artichoke Dip $3
Artichoke hearts, fresh spinach, cream cheese, and mozzarella
Served with crispy pita points

Fried Mac & Cheese Bites $3
Macaroni noodles and cheddar cheese breaded and deep fried

Sausage In Puff Pastry $3
Smoked sausage wrapped in a puff pastry
Served with spicy mustard

Fried Pierogies $3
Dumplings filled with mashed potatoes, onions, and cheese,
served with garlic sour cream

Andouille & Scallion Arancini $3
Andouille sausage, scallions, parmesan cheese, and arborio rice,
hand-breaded and fried

Teardrop Naan Bread Pizza $3
Available in 4 varieties:
Boursin cheese, arugula, heirloom tomatoes, and balsamic glaze
Caramelized onions, wild mushrooms, and Havarti cheese
Fresh mozzarella, sliced tomatoes, roasted garlic, and fresh basil
Sliced fire-roasted peaches, prosciutto, and honey whipped goat cheese

Chicken Meatballs $3
Ground chicken with onions and peppers, served in a sweet chili sauce

House-made Meatballs $3.50
Choice of:
BBQ, Swedish, or Italian

Duck Crostini $3.50
Roasted duck breast, Boursin cheese, and bourbon bacon jam
on griddled crostini

Warm Smoked Trout Dip $3.50
House-smoked North Carolina trout, cream cheese, and scallions,
served with kettle chips

Stuffed Mushrooms $3.50
Available in 5 varieties (choice of one):
Garlic parmesan, sausage, jalapeño popper, bacon and cheddar or crab and spinach

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Hors d’Oeuvres

Hot Hors d’Oeuvres

Chicken Skewers $4
All made with chicken breast
Choice of:
- Honey chipotle, teriyaki, pineapple lime,
- or BBQ bourbon bacon

Lemon-Garlic Shrimp Skewers $4
Jumbo shrimp marinated in olive oil, fresh garlic, lemon zest, and parsley,
then skewered and char-grilled

Citrus Chili Shrimp Skewers $4
Jumbo shrimp marinated in lemon juice, soy sauce, fresh ginger, cilantro,
honey, and chili sauce, then skewered and char-grilled

Chicken Tenders $4
Breaded chicken tenders served with honey mustard and BBQ sauce

Vegetable Egg Rolls $4
Cabbage, carrots, and spices wrapped in a wonton
Served with sweet chili sauce and tangy mustard sauce

Chicken Lollipops $4.50
Choice of:
- Sundried tomato crème sauce, Buffalo sauce, apricot glaze, smoky BBQ or
garlic parmesan

Pasta Station $4.50
Penne or bowtie pasta with choice of:
- (alfredo, marinara, or sundried tomato cream sauce)
- Garlic bread

Mini Beef Wellington $5
Beef tenderloin, Dijon mustard, mushrooms, shallots, and prosciutto
in a puff pastry, served with horseradish cream sauce

Mini Chicken Cordon Bleu $5
Seasoned chicken, Black Forest ham, Swiss cheese in puff pastry,
served with honey Dijon sauce

Assorted Hot Sliders (Choice of 2) $6
- Hot ham and Swiss with brown mustard on house rolls
- Roast beef with horseradish sauce Parker house rolls
- Hot Brown (roasted turkey, bacon, and tomato with mornay sauce) on
  sourdough bread
- Corn meal battered fried green tomato with house-made pimento cheese, baby arugula,
  and cold smoked bacon
- Breaded and fried chicken breast, spicy honey, and house-made pickles
  Cheeseburger on brioche

Crab Cakes $6
Miniature Maryland crab cakes with lemon dill aioli

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a customary 20% taxable service charge and current sales tax will be added.
Chef’s Carving Station

**Top Round of Beef**
Serves 100 ppl. - $3 per person

**Bone In Ham**
Serves 75 ppl. - $3.50 per person

**Pork Loin**
Serves 35 ppl. - $4 per person

**Free Range Turkey Breast**
Serves 25 ppl. - $6 per person

**Prime Rib of Beef**
Serves 40 ppl. - $15 per person

**Herb Roasted Beef Tenderloin**
Serves 30 ppl. - $17 per person

**Chef’s Attendant Station**
$50 per 100 ppl.

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

**Punch**
$2.50 per person

**Colombian Coffee or Iced Tea Service**
$2.50 per person

**Sparkling White Grape Juice**
$9 per bottle

**Cake Cutting Fee**
$50 per 100 ppl.

To enhance an event, hand carved ice sculptures are available. Please ask your catering manager to assist you in selecting a design that expresses your individual style.

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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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Drinks Selections

Call Brands $7.25
Premium Brands $7.50
Super Premium Brands $8.25
Domestic Beer $4.00
Imported Beer $4.50
Soft Drinks $2.00
Fruit Juices $2.50

Wines

Glass ($7.00) Bottle ($28.00)

Mirassou
America’s Oldest Winemaking Family
- Mirassou Moscato
- Mirassou Chardonnay
- Mirassou Pinot Noir
- Mirassou Cabernet
- Ballatore Sparkling Wine (bottle only)
- Keg (1/2 or 1/4 barrel - Market Price)

Additional wine selections available from Brumley’s wine list

Hosted Bar
Host pays by the drink based on consumption

Cash Bar
Guest pays by consumption

A bartender fee of $50 will apply for each bartender
Maximum 4 hours for bar service