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 fettucine 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 parmesean 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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All-Inclusive Dinner

All-inclusive banquet menu served with Garden salad and dessert.

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

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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

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**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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All-Inclusive Dinner Buffet

All-inclusive buffet pricing includes tax and gratuity. Dessert not included in price.

Southern BBQ Buffet $25.03
- Tossed salad | Cole slaw
- Potato salad
- BBQ chicken
- BBQ pulled pork
- Baked beans
- Corn pudding
- Southern style green beans

American Buffet $26.34
- 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

California Buffet $32.93
- Pasta salad | Tossed Cobb salad
- Grilled chicken with Mediterranean salad
- Grilled salmon with a pineapple ginger glaze
- Roasted Brussels sprouts with pancetta bacon
- Herb roasted potatoes
- Broccoli

Italian Buffet $36.24
- Caesar salad | Caprese salad
- Italian pork tenderloin
- Chicken Marsala
- Penne
- Italian green beans
- Asparagus

Prime Rib Buffet $48.72
- Tossed salad | Caesar salad
- Carved Prime rib au jus and horseradish sauce
- Chicken Picatta
- Roasted garlic Yukon Gold whipped potatoes
- Steamed green beans
- Baby carrots

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

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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

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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.

In order to maintain freshness, buffets will be serviced for 2 hours and a customary 20% taxable service charge and current sales tax will be added.
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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Drink Selections

Call Brands
Premium Brands
Super Premium Brands
Domestic Beer
Imported Beer
Soft Drinks
Fruit Juices

$7.25
$7.50
$8.25
$4.00
$4.50
$2.00
$2.50

Wines

Glass ($7.00) Bottle ($28.00)

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

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

Additional wine selections available from
Brumley’s wine list

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