



BRADFORD CATERED EVENTS



Wow your guests and their taste buds with our East Tennessee inspired tailgating menu. Using fall flavors and orange inspired dishes, this tailgating option will make your tailgate the place to be on Knoxville Saturdays.

Sweet Potato Biscuits with Ham

A made from scratch sweet potato biscuit and sliced brown sugar cured ham, served with Gulden's Spicy Mustard.

Tennessee Caviar

A southern dip blend of freshly diced tomatoes, corn, peppers, seasoned for a true taste of Tennessee!

Pimento Cheese Pulled Pork Quesadillas

Quesadilla with house made pimento cheese, Clifty Farms pulled pork, and Sweet Baby Ray's BBQ Sauce. Served with salsa and extra BBQ sauce.

Swaggerty's Sharp Cheddar Sausage Balls

A perfect blend of sharp and cheddar cheeses combined with local East Tennessee sausage

Macaroni and Cheese Squares

Creamy Cheddar Cheese Macaroni covered in a crispy cheddar batter

Spinach and Artichoke Dip

A Bradford Catered Events legend! Served with homemade garlic toasted rounds and crackers

Orange Creamsicle Cupcakes

White cake cupcakes with an orange buttercream icing swirl

Freshly Brewed Spiced Tea

Our secret tea recipe with hints of orange and mint. It tastes like Fall and football season!

Serves 10 People: \$175 plus tax

Serves 20 People: \$325 plus tax

Serves 40 People: \$550 plus tax

The following items are provided for your tailgate: Disposable serviceware (tongs, spoons), disposable wire chafing dishes with wicked canned heat, disposable plates, disposable forks, paper napkins, and plastic cups.

We will deliver your tailgate (\$25 fee applies) on disposable trays to one of the following meeting areas around the University of Tennessee Campus:

Downtown: The Parking Lot of The Historic Southern Railway Station, 306 W. Depot Avenue

Campus: The Circle Park Security/Parking Hut

West of Campus: The Laurel Church of Christ Parking Lot on Kingston Pike

Please allow for unexpected traffic when scheduling your delivery time.

Interested in a full service, customized catering option?

Contact us at 865-522-5552 or info@bradfordevents.com.

