
HORS D'OEUVRES

hot or cold small bites



BRADFORD
CATERED EVENTS

By Rex B. Jones

HORS D'OEUVRES

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dips

ARTICHOKE DIP

Diced artichokes in a parmesan cream sauce, served warm with toasted rounds and assorted crackers

SPINACH DIP

Creamy chilled spinach dip with garden spices, served cold with homemade toasted rounds and assorted crackers

SPINACH AND ARTICHOKE DIP

A knoxville special event legend! including spinach, diced artichokes, parmesan cheese, served warm with homemade toasted rounds

HUMMUS

Creamy chick pea dip served with our homemade toasted rounds

BRUSCHETTA

Italian favorite! classic topping of tomato, basil, and garlic, served with homemade toasted rounds

TENNESSEE CAVIAR

Southern salsa of beans, corn and peppers. Seasoned for a true Tennessee taste! Served with tortilla chips

cheese, fruit and nuts

BAKED BRIE

Wheel of brie cheese wrapped in puffed pastry with your choice of filling and selection of assorted crackers

GARLIC CHEESE GRIT TRIANGLES

We've taken our traditional garlic cheese grit recipe and developed it into a finger food for your enjoyment

BLEU CHEESE GRAPES

Fresh red grapes rolled in bleu cheese and crusted with pecans

BLEU CHEESE WAFERS

Crispy baked wafers flavored with a tang of bleu cheese

CHEESE STRAWS

Blend of cheeses combined and baked for a southern hors d'oeuvres favorite

CHEESE AND FRUIT DISPLAY

Variety of domestic and imported cheeses, fresh seasonal fruit, and assorted crackers in a beautiful display. add chocolate fondue or baked brie.

FRUIT KABOBS

Fresh seasonal fruit, sliced and arranged beautifully on a skewer

MIXED NUTS

A delicious mix of salted nuts



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chicken

COCKTAIL CHICKEN CORDON BLEU

Tender white meat chicken rolled with Swiss cheese and smoked ham. Oven baked and topped with a white champagne sauce

COCKTAIL CHICKEN FLORENTINE

Tender white meat chicken stuffed with cooked spinach, oven-baked and topped with a white champagne sauce

CHICKEN TAPENADE

Marinated chicken skewers topped with a delicious mix of tomatoes, roasted red peppers, green olives, and roasted garlic

RUMAKI

Fresh chicken livers wrapped in bacon and marinated with an asian blend of spices

CHICKEN AND WAFFLES

Breaded chicken paired with a belgian waffle and skewered with a pipette of maple syrup

HAWAIIAN CHICKEN KABOBS

A taste of the islands! chicken, peppers, and pineapple marinated and grilled on a kabob

CHICKEN KABOBS

Lightly marinated and seasoned tender chunks of white chicken skewered with fresh mushrooms and onions

CHICKEN SATAYS

Skewered tender chicken breasts basted in your favorite glaze. Options include curry, teriyaki, bbq, and sweet and sour

CHICKEN HOT WINGS

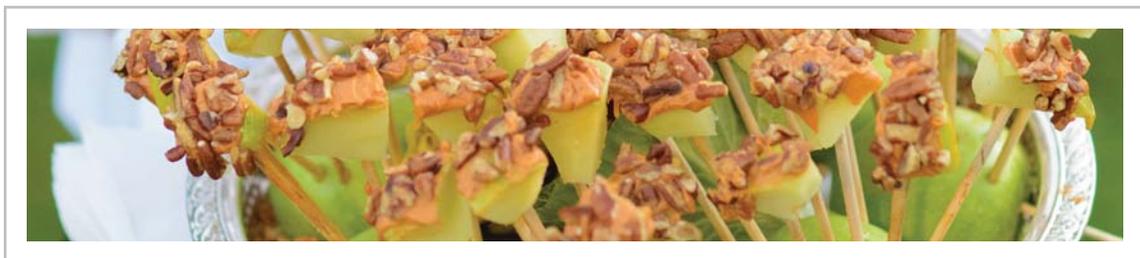
Tender and crispy, select chicken wings are seasoned and breaded with a fiery, hot pepper sauce, served with bleu cheese dressing and celery

GRILLED CHICKEN STRIPS

Chargrilled chicken strips served with choice of dipping sauce. Options include bbq, honey mustard, ranch, and sweet and sour

BREADED CHICKEN TENDERS

Lightly breaded chicken tenders served with choice of dipping sauce. Options include bbq, honey mustard, ranch, and sweet and sour



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beef, pork and lamb

WHOLE TENDERLOIN WITH POTATO ROLLS

One of the finest cuts of meat! aged black angus beef, oven braised and cooked to perfection, served with mustard, mayonnaise, and horseradish

BEEF KABOBS WITH AN ORANGE-GINGER GLAZE

Tender beef lightly marinated in an orange-ginger glaze, sprinkled with sesame seeds, served on a bamboo skewer

BEEF WELLINGTON BITES

Tender morsels of beef in a rich demi-glaze wrapped in a buttery puff pastry

BEEF ROLL UPS

Thinly sliced beef filled with cream cheese, red pepper, and onion served on a decorative pick

LAMB LOLLIPOPS

Petite lamb chops basted with a light mint glaze, served along side mint jelly

SLIDERS

Choice of small sandwiches and all the toppings. choices include burgers, hot dogs, and bbq

MEATBALLS

Meatballs with your choice of marinara, bbq or sweet and sour sauce

SAUSAGE BALLS

Blend of sausage and cheddar cheese oven baked

PIGS IN A BLANKET

Cocktail sausages wrapped in a flaky, buttery puff pastry and served with dipping sauces

HAM ROLLUPS

Thin sliced ham filled with cream cheese, pineapple and topped with marachino cherry

seafood

BACON WRAPPED SCALLOPS

Large sea scallops, marinated, wrapped in bacon and roasted to perfection

BACON WRAPPED BBQ SHRIMP

Shrimp wrapped in bacon and basted with bbq sauce

CRAB CAKES

Cocktail sized traditional style maryland crab cakes served with a zesty cocktail sauce

CRAB CROWN

Fresh lump crab meat, herbed cream cheese w/ red sauce, served with assorted crackers

SHRIMP COCKTAIL

Large 16/20 shrimp served decoratively and chilled with a homemade cocktail sauce

MARINATED SHRIMP

Large 16/20 gulf shrimp marinated with basil, garlic and onion

COCONUT SHRIMP

Shrimp breaded in a coconut topping

FISH TACOS

Freshly prepared white fish in a cocktail sized tortilla with a tangy island slaw

WHOLE OR PIECED SMOKED SALMON

Oven smoked poached salmon with lemon, cream cheese, onions, capers and eggs. whole or pieced dependant on guest count.



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sandwiches and pastries

TOMATO GOAT CHEESE TART	Flaky puff pastry topped with a goat cheese blend, and fresh tomato
CUCUMBER CANAPÉS	A crostini topped with a crisp cucumber-spread with a homemade herbed cream cheese
PUFF PASTRIES	Freshly baked light puff pastry stuffed with our homemade chicken salad, homemade pimento cheese, or other choice of spreads
QUICHE COCKTAIL	Bite-size flaky pastry cup filled with a choice of quiche lorraine, spinach, monterrey jack cheese, or garden vegetables
SPANIKOPITA	A blend of feta and cream cheese combined with freshly chopped spinach, then wrapped in flaky phyllo dough triangles
CLUB SANDWICHES	White and wheat breads with pimento cheese and cream cheese & olive spreads.
CHICKEN SALAD CROISSANTS	Flaky croissants stuffed with our traditional chicken salad
FINGER SANDWICHES	White and wheat breads filled with a choice of your favorite spreads
MEAT STUFFED HOMEMADE POTATO YEAST ROLLS	Our famous homemade potato yeast rolls stuffed with your choice of meat: top round of beef, turkey, ham, or pork. available with pimento cheese or sweet potato biscuits

vegetables

CAPRESE' PICK	Bite sized portion of fresh mozzarella, basil, and grape tomato drizzled with a balsamic vinaigrette served on a decorative pick
CAPRESE' SALAD	Layered sliced mozzarella, fresh tomato and basil skewer drizzled with balsamic vinaigrette
FRESH VEGETABLES	Variety of seasonal vegetables freshly sliced, served with a house creamy dill ranch dip
ROASTED VEGETABLES	Variety of seasonal vegetables freshly sliced, marinated, and lightly blanched on the grill
ASPARAGUS SPEARS	Crispy asparagus marinated in a light cinnamon vinaigrette marinade
ASPARAGUS SANDWICHES	Blanched asparagus rolled in a buttery parmesan dough and filled with a creamy bleu cheese
GREEN BEAN BUNDLES WITH BROWN SUGAR	Bundles of fresh green beans wrapped in bacon and seasoned with brown sugar
GREEN BEAN BUNDLES WITH ONION AND BACON	Bundles of fresh green beans wrapped with a green onion after sautéing in onion and bacon
STUFFED MUSHROOMS	Tender mushroom caps stuffed with your choice of sage parmesan dressing, pecan dressing, crabmeat, or our famous three-cheese blend
CHERRY TOMATOES STUFFED WITH GOAT CHEESE	Vine ripened cherry tomatoes decoratively stuffed with a mixture of pine nuts, goat cheese, and basil
BACON WRAPPED WATER CHESTNUTS	Crispy water chestnuts marinated in an asian-infused sauce, wrapped in bacon and roasted to perfection

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everything else

DEVILED STUFFED EGGS

A southern family favorite! available in many different ways.

EGG ROLLS

Crispy egg noodle wrapper filled with vegetables and served with a housemade hot mustard.

MACARONI AND CHEESE SQUARES

Creamy cheddar macaroni and cheese covered in a crispy cheddar batter and baked until golden brown.

RE-STUFFED NEW POTATOES

Traditional twice baked potatoes served in an appetizer form.

MINI PIZZAS

Miniature pizzas topped your way. available in a customized box.

BAKED RAVIOLI

Breaded ravioli, oven baked and served with a spicy marinara sauce.

ASSORTED BITE SIZE DESSERTS

Mixed variety of bite sized sweets sure to satisfy your sweet tooth.

beverages

SELECTION OF ONE OR TWO BEVERAGES FROM THE FOLLOWING, ICE WATER INCLUDED:

FRESHLY BREWED SWEET TEA

UNSWEET TEA

LEMONADE

FAMOUS SPICED TEA

VARIETY OF PUNCHES

REGULAR COFFEE

DECAF COFFEE



We pride ourselves in being a great value to you by providing most all the equipment that you will need for food for your reception. We add a 15% equipment charge to our events that includes all the service items you need including china or glass plates, stainless steel flatware, glasses, white buffet table linens, white linen napkins, and all of our food serving equipment like chafing dishes, bowls, serving utensils, dispensers, and lots of other things. Our average equipment list for an event includes over 75 items! If you would like to provide your own plates, flatware, glassware, and buffet table linens, we reduce our equipment charge to 7.5%. If you wish to have disposable service items at your reception, we reduce our equipment charge to 10%.

Bradford Catered Events is also extremely proud of our event serving staff. At the time of your proposal we will make a staffing recommendation based on guest count, amount of service required, venue requirements, and other factors. Our serving staff is billed at \$150 per serving staff member for events up to 5 hours in duration. This includes our staff bringing all the equipment to the event location, setting up all the necessary equipment for food service, replenishing and serving food items, breaking down the food items, and returning all the equipment to our commissary. The final amount of staffing to be provided at your event will be determined when we receive your final guest count.