



Boone Tavern Hotel Catering Menu

**All Pricing is Subject to an additional 22% Service Charge plus Tax

Beverages

Warm Up

Regular and Decaf Coffee with Cream and Sugar

\$30.00 Per Gallon

Canned Sodas

Canned Soft Drinks, Diet and Regular

\$5.00 Per Person (4 Hours)

Hot Tea

Assortment (Hot Water with Assorted Tea)

\$5.00 Per Person (4 Hours)

By the Bulk

Gallon of Lemonade

Gallon of Punch

Gallon of Sweetened or Unsweetened Tea (Flavors Available)

Gallon of Hot Chocolate

Gallon of Warm Cider (Seasonal)

\$32.00 Per Gallon

All-Day Beverage Breaks and Additional Items Are Available Upon Request

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Breaks

AM Break of Champions

Choose 3..... (Add to Beverage Selection Above)

Market Fresh Whole Fruit

Orange Juice

Assorted Freshly Baked Pastries

Yogurt and Toppings (Granola Nuts, Seasonal Fresh Fruit)

Assorted Breakfast Breads

Warm Cinnamon Rolls with Icing

\$15.00 Per Person with a Beverage Break

PM Afternoon Snack

Choose 3..... (Add to Beverage Selection Above)

Boone Tavern Kettle Chips

Warm Soft Pretzels with Mustard

Boone Tavern Signature Trail Mix

Freshly Baked Cookies

Freshly Baked Brownies

Market Fresh Whole Fruit

Granola Bars

Buffalo Mozzarella Cheese Sticks with Tomato Garlic Marinara

\$15.00 Per Person with A Beverage Break

Afternoon Tea

Assortment of Herbal and Caffeinated Teas, Coffee, Finger Sandwiches,

Assorted Pastries, Petite Cookies, and Fruit Preserves

\$38.00 Per Person

Breakfast

All Option include Beverage Break:

Boone Tavern Signature Regular Coffee & Decaf Coffee, Hot Tea Assortment, Orange Juice

Simple Tavern Continental Buffet

Market Fresh Whole Fruit, Choice of Either Warm Cinnamon Rolls with Icing or Assorted Pastries **\$18.00 Per Person**

Breakfast Tacos Buffet

Eggs, Cheese, Salsa, Choice of one Protein (bacon, sausage, or chorizo)
Taco wraps with Toppings of Choice: Red Peppers, Tomatoes, Onions, Jalapenos **\$21.00 Per Person**

Nellie's Appalachian Sunrise Buffet

Scrambled Eggs, Market Fresh Cut Fruit, Bacon or Sausage, Choice of Cheese Grits or Hash Browns, Choice of Southern Biscuits with Sausage Gravy, Pancakes with Syrup, or French Toast with Syrup

\$32.00 Per Person

(Substitute Turkey Links Upon Request)

Add....

Oatmeal W/ Toppings (Pecans, Blueberries, Maple Syrup)

\$10 Per Cup

Country Biscuits and Gravy

\$10 Per Person

Country Ham Biscuits

\$9 Per Biscuit

Sausage Biscuits

\$9 Per Biscuit

Egg and Cheese Biscuits

\$7 Per Biscuit

Individual Yogurt Cups

\$4 Per Cup

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Scholar's Buffet

Includes Choice of Iced Tea or Lemonade, with Ice Water

Salad

Garden or Caesar

Soup (Choose One)

Tomato Basil, Hearty Vegetable, Loaded Potato, Broccoli & Cheese, or Chicken Noodle

Sandwiches (Choose Two Cut in Half)

Roast Turkey Sandwich with Herb Mayonnaise, Smoked Cheddar Cheese, Lettuce, Tomato

Ham and Swiss Cheese Sandwich with Honey Mustard, Lettuce and Tomato

Homemade Chicken Salad on Croissant with Lettuce, Tomato, and Pimiento Cheese

Roast Beef Sandwich Horseradish Cream Sauce, Lettuce, and Swiss Cheese

Egg Salad Sandwich with Red Onion, Sprouts, and Lettuce

Veggie Wrap with Basil, Pesto, or with Hummus, Roasted Peppers with Carrots, Roasted Mushrooms, Cucumbers, Spinach on A Spinach Wrap

Sides (Choose Two)

Pasta Salad, Potato Salad, Fresh Cut Fruit, Cole Slaw, Kettle Chips

Gluten Free Bread Available Upon Request

Dessert

Cookie or Brownie

\$32.00 Per Person (20 Person Minimum)

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Plated Royal Dinner

Includes Choice of Iced Tea or Lemonade, with Ice Water
Signature Spoonbread with Butter

Includes House Salad with Dressings, Entrée, and Dessert

Entrée Choices (Choose Two):

Fried Chicken Breast
\$35.00

Spice Rubbed Pork Loin with Apple Glaze
\$38.00

Roasted Chicken with Cremini Mushroom Sauce
\$36.00

Roasted Salmon with Bourbon Soy Glaze
\$50.00

Beef Short Ribs with a Bone Broth Gravy
\$55.00

Sides (Choose Two)

Mashed Potatoes, Mashed Sweet Potatoes, Roasted Red Potatoes, Wild Rice, Asparagus,
Roasted Baby Carrots, Vegetable Medley, Haricot Vert

Desserts (Choose 1): Chocolate Lava Cake with White Chocolate Sauce - Carrot Cake -
Cheesecake with Caramel or Chocolate drizzle – Red Velvet Cake

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3 Course Dinner

Includes Choice of Iced Tea or Lemonade, with Ice Water
Signature Spoonbread with Butter

Includes House Salad with Dressings, Entrée, and Dessert

Plated Entrees Choices (Can only serve two choices per group):

Roasted Chicken Breast with Pan Gravy, Mashed Potatoes, and Haricot Vert

Chicken Marsala Topped with Arugula & Parmesan

Pasta Alfredo with Broccoli

Roasted Pork Loin with Fried Apples Served with Mashed Potatoes and Haricot Vert
(20 Order Minimum)

Traditional Turkey Dinner (Seasonal) with Cranberry-Orange Relish, Cornbread Stuffing,
Mashed Potatoes and Country style Green Beans

Tofu Stir Fry with Wild Rice - Vegan

Dessert (Choose one to serve to all guests):

Derby Pie, Cheesecake, Bread Pudding

(Coffee Service Included with Dessert)

\$35.00 Per Person

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Taste of The South

Buffet Includes: Gallon(s) of Iced Tea or Lemonade, Gallon(s) of Ice water, Coffee Station, Two Entrees, Three Sides, and One Dessert.
Signature Spoonbread with Butter

Entrees (Choose two)

Roasted Pork Loin, Fried Chicken, Pulled Pork BBQ, Roasted Chicken Meatloaf with Mushroom Gravy, Fried Catfish with Tartar Sauce, Cajun Pasta Alfredo

Sides (Choose three)

Garden Salad with Assorted Dressings, Cole Slaw, Macaroni Salad, Potato Salad, Roasted Red Potatoes, Mashed Potatoes, Country Style Green Beans, White Cheddar Grits, Corn on the Cob, Fresh Green Beans, Broccoli, Roasted Baby Carrots, Wild Rice, Roasted Corn Medley

Dessert (Choose One)

Seasonal Cobbler, Cheesecake, Bread Pudding, Derby Pie

\$42.00 Per Person (20 Guests Minimum)

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Boxed To-Go

Box Lunch Option

Sandwiches (Choose Two)

Homemade Chicken Salad Croissant with Lettuce & Tomato (Contains Nuts)
Roast Turkey with Smoked Cheddar, Lettuce, Tomato
Roast Beef with Lettuce, Tomato, and Swiss Cheese
Ham and Swiss Cheese with Honey Mustard, Lettuce, Tomato
Egg Salad Sandwich with Red Onion and Lettuce

*All Sandwiches Come with Chips and a side of slaw

(Gluten Free Bread Available)

Dessert

Freshly Baked Cookie

\$24.00 Per Box

Add a bottle of water for \$2 per box

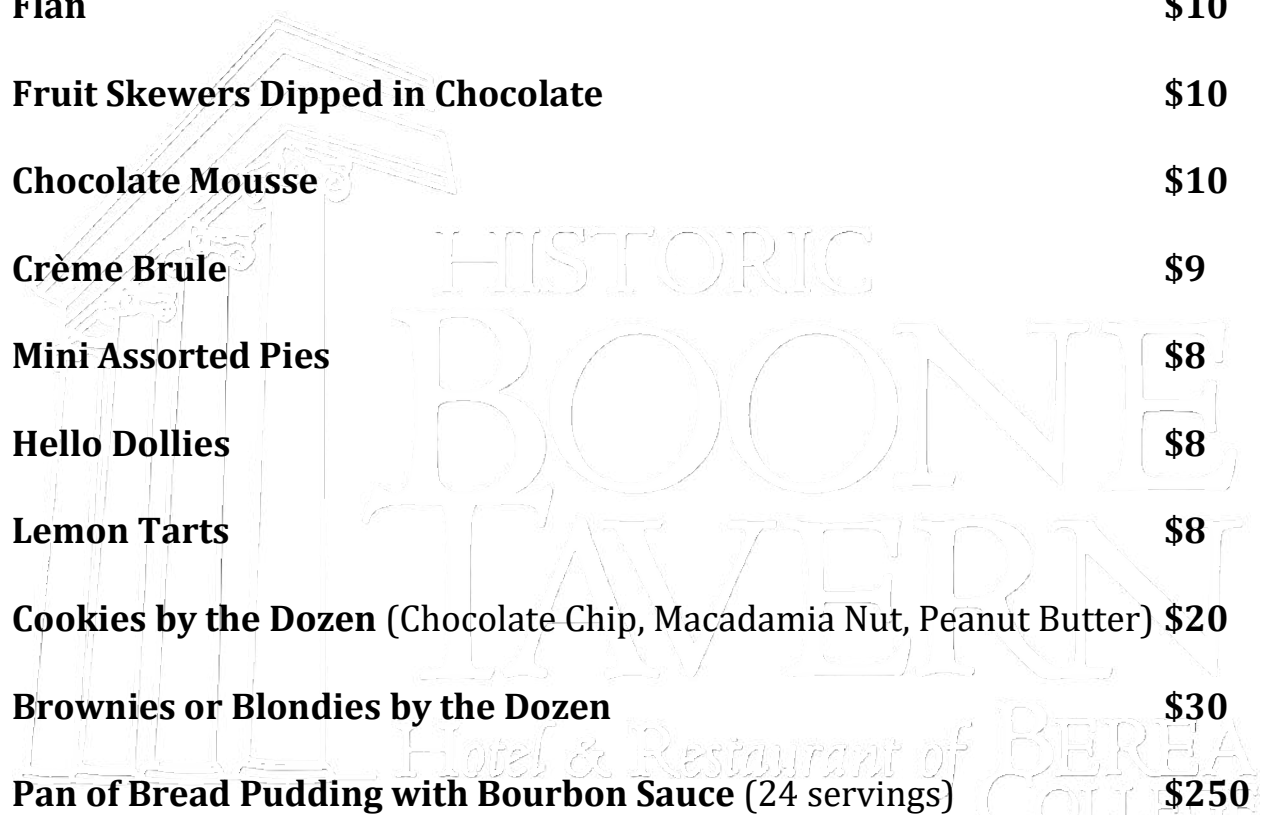
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Appetizers

Fried Green Tomato Caprese (Vegetarian)	\$5 Per Piece
Chicken Salad Phyllo Tart	\$5 Per Piece
Dr. Pepper Meatballs	\$5 Per Piece
Brie Tartlets (Vegetarian)	\$5 Per Piece
Chicken & Waffle Bites	\$7 Per Piece
Crab Cakes with Roasted Jalapeño Remoulade	\$7 Per Piece
Shrimp Cocktail with Cocktail Sauce (Gluten Free)	\$7 Per Piece
Butter Bean Hummus with Pita Crisps (Vegan)	\$15 Per Guest
Vegetable Crudités with Dip (Vegetarian, Vegan Possible, Gluten Free) Celery, Carrots, Broccoli, Cauliflower, Cherry Tomatoes, Cucumbers, And Assorted Seasonal Offerings with Ranch Dip and Butterbean Hummus	\$18.00 Per Guest
Fresh Fruit Platter (Vegan, Gluten Free) Cantaloupe, Honeydew, Strawberries, Pineapple, Blueberries, Oranges, And Assorted Seasonal Offerings Presented Beautifully	\$13.00 Per Guest
Imported & Domestic Cheese Charcuterie Board Display (Vegetarian, Gluten Free Possible)	
• X-Small (2-3 guests)	\$18.00
• Small (20-25 guests)	\$125.00
• Medium (40-50 guests)	\$250.00
• Large (75-100 guests)	\$500.00

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Sweet Treats



Mini Cheesecakes	\$9
Flan	\$10
Fruit Skewers Dipped in Chocolate	\$10
Chocolate Mousse	\$10
Crème Brule	\$9
Mini Assorted Pies	\$8
Hello Dollies	\$8
Lemon Tarts	\$8
Cookies by the Dozen (Chocolate Chip, Macadamia Nut, Peanut Butter)	\$20
Brownies or Blondies by the Dozen	\$30
Pan of Bread Pudding with Bourbon Sauce (24 servings)	\$250

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