



Drop Off Catering

VEGAN, VEGETARIAN, PLANT BASED AND GLUTEN FREE OPTIONS AVAILABLE FOR MOST ITEMS

Does not include 9.75% tax & 20% service charge

Johnson City | Bristol |
Greeneville | Kingsport |
Rogersville | Abingdon |
Asheville | Sevierville |
Pigeon Forge | Gatlinburg |
Morristown | Erwin

423-723-9915

WWW.MADHATTERCATERS.COM

10 PERSON MIN

1 ENTREE 2 SIDES \$15 ♠ 2 ENTREES 3 SIDES \$20 ♥ 3 ENTREES 4 SIDES \$25

SET UP OPTIONS

All include sweet tea, Chefs dessert, disposables, flameless chafing, serving utensils and setup!

DISPOSABLE - FREE

Pick up or drop-off available within a 30 minute window. All food will be packaged in disposable pans + platters.

PACKAGED - \$2PP

Individually packaged meals in microwave containers. Drinks and desserts are individually packaged

DISPLAYED - \$5PP

Our team will display the buffet with chafing dishes, platters, buffet décor, linens & signage then return after to pickup

STAFFED - \$10PP

Our team will beautifully display all food + beverage, attend to your guests, maintain, clear tables, & clean up at the end.

BUFFET SELECTIONS

Chicken

Chicken Marsala

chicken breast sautéed with mushrooms & garlic wine sauce over pasta

Teriyaki Chicken GF

marinated boneless chicken in a teriyaki pineapple sauce over rice

Marry Me Chicken Pasta

Grilled chicken over pasta, covered with a creamy cheesy sauce.

BBQ Smoked Chicken GF

smoked bone in chicken, glazed in a peach bbq sauce

Grilled Chicken GF

marinated chicken breast topped with parmesan sauce over rice

BBQ Cheesy Chicken GF

with bourbon bbq, peppers, onions, bacon, cheese over rice

Parmesan Crusted Chicken

with a creamy boursin cheese sauce over pasta

Chicken Picatta GF

lightly sautéed with fresh lemons and butter caper sauce over rice

Chicken Parmesan

breaded and fried with marinara, mozzarella over pasta

Bruschetta Chicken

topped with a fresh roma tomato and basil bruschetta over pasta

Pork

BBQ Smoked Ribs GF

pork ribs slow smoked then grilled with a tangy BBQ sauce

Pork Medallions GF

slow roasted pork loin topped with a garlic sweet tea gravy

Applewood Smoked Pork GF

slow smoked pulled pork with our homemade tangy bbq sauce

Seafood

Grilled Salmon (or blackened) GF

Wild caught salmon, grilled and topped with dill sauce over rice

Shrimp n Grits GF

grilled gulf shrimp over creamy gouda parmesan grits

Crab Cakes

sautéed in old bay with melted butter and lemon +\$7

Beef

Burgundy Beef Tips GF

diced sirloin tips slow cooked in beef au jus over rice

Home Style Pot Roast GF

slow cooked with roasted potatoes, onions and carrots

Italian Lasagna

Layers of ground beef, italian sausage, lasagna noodles and cheese

Bacon Wrapped Meatloaf KETO

Angus beef, onions, peppers wrapped in bacon

Beer Braised Brisket GF

Angus brisket slow braised for 12 hours and served with bbq sauce

Sliced Sirloin GF

Slow roasted sirloin, cooked medium and sliced thin with gravy

Prime Rib GF

slow roasted Ribeye with au jus +\$10

Slow Simmered Boneless Short Rib GF

braised beef short ribs in a red wine demi-glace +\$5

Vegetarian

Eggplant Moussaka VG

roasted eggplant, olives, tomato sauce, curry over quinoa

Baked Ziti VG

fresh pasta with homemade marinara, veggies and cheeses

Wild Mushroom Stroganoff VG

Wild mushroom blend in our white wine sauce over egg noodles

Sides

BUTTERED MASHED POTATOES

SOUTHERN GREEN BEANS

MEXICAN STREET CORN

JASMINE RICE

QUINOA PILAF

ENGLISH PEAS

5 CHEESE MAC

CHEESY GRITS

ITALIAN PASTA SALAD

MUSTARD POTATO SALAD

BROCCOLI CHEESE CASSEROLE

LEMON GARLIC BROCCOLI

GRILLED VEGGIES

MASHED SWEET POTATOES

HOUSE SALAD

CAESAR SALAD

BAKED POTATO CASSEROLE

CILANTRO SLAW

BACON BAKED BEANS

GLAZED CARROTS

BUTTERED CORN COB

ROASTED POTATOES



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Build Your Own Bars

all include setup, disposables, flameless chafing, sweet tea, lemonade and chefs dessert.

Baked Potato Bar

Build your own baker with chili, broccoli, sautéed mushrooms, butter, sour cream, green onions, bacon bits, or shredded cheese. Served with garden salad, homemade dressings, and freshly baked focaccia. **\$13.99**

Taco Bar

Soft and hard shell tortillas with seasoned beef, refried beans, Spanish rice, tortilla chips, sour cream, guacamole, onions, shredded cheese, shredded lettuce, diced tomatoes, and salsa. **\$14.99**
Substitute chicken for ground beef +\$1.99 · Add chicken +\$2.99

Fajita Bar

Strips of chicken, peppers & onions flour & corn tortillas, sour cream, guacamole, shredded cheese, tomatoes, Spanish rice, refried beans, tortilla chips and salsa. **Steak or Veggie Fajitas \$15.99 \$14.99**

Pasta Bar

Penne pasta, ziti with marinara and alfredo sauces. Served with grilled vegetables, parmesan cheese, Caesar salad, and focaccia bread **\$13.99**

Add meatball 1.99 • Add grilled chicken 2.99 • Add shrimp 3.99

Gourmet Mac 'N' Cheese Bar

All American, pesto carbonara, and buffalo chicken style mac n' cheese served with fresh grilled vegetables, garden salad and focaccia bread. **\$14.99**

Soup & Salad Bar

Build your own salad bar (ranch & apple butter vin), choice of two soups, fresh fruit, focaccia bread **\$13.99**

Burger Bar

grilled burgers and chicken breast with ketchup, mustard, onions, tomatoes, pickles, lettuce, mayo, bacon, chili and cheeses. Served with potato salad and fruit **\$15.99**

BBQ Bar

pulled pork, smoked brisket, buns, BBQ sauce, pickles, red onions, slaw, homemade potato salad and baked beans **\$14.99**

Slider Bar

Black Angus Slider - burger sauce, beef patty, caramelized onion, pickle
Braised Pork Slider - braised pork, mustard slaw, pickled onion **Crispy Chicken Slider** - breaded chicken, spicy slaw, pickle.
Served with house chips and condiments **\$15.99**

Fresh Made Soups

minimum of 10. Packaged in 16oz containers

Broccoli Cheddar

All Beef Chili

w/cheese & onions

Tomato Basil Bisque

w/ parmesan and croutons

Baja Chicken Tortilla

w/ cheese & tortilla strips

Chicken Vegetable Noodle

Creamy Loaded Potato

Harvest Vegetable

Beef Stew

Breakfast Bars

All served with fresh fruit, assorted juices and water.

Cinnamon Toast Casserole

A delicious French toast bake served with scrambled eggs, hash browns, and your choice of sausage or bacon. **\$14.99**

Biscuit Bar

Includes cheesy scrambled eggs, sausage, bacon, hash browns, biscuits, sausage gravy, red eye gravy and chocolate gravy. **\$14.99**

Breakfast Bake

A baked egg, sausage, and cheese scramble. Includes hash browns and muffins. **\$13.99**

healthy Start

Start your morning right with a build-your-own parfait that includes yogurt, granola, berries and muffins **\$12.99**

Breakfast Burrito

Build-your-own breakfast burrito with tortillas, scrambled eggs, cheese, salsa, sour cream, hash browns, sausage and bacon. **\$14.99**

Executive Continental

Fresh baked bagels with cream cheese, Danish, turnovers, muffins, yogurt and seasonal berries. **\$14.99**

Appetizers and Extras

Mini Crab Cakes **\$8.99**

Spinach and Artichoke Dip **\$4.99**

Shrimp Cocktail Tray **\$6.99**

Chili Con Queso With Chips **\$3.99**

Assorted tea Sandwiches **\$3.99**

Cucumber, Chicken Salad, Ham & Swiss

Mini Chicken Salad Croissants **\$3.99**

mini buttery croissant filled with house made chicken salad

Cheese Filled Toasted Ravioli **\$3.99**

served with warm marinara sauce

Fresh Meatballs **\$3.99**

made with bound beef & pork, garlic, parmesan and romano cheeses

Deviled Egg Trio **\$4.99**

An assortment of classic deviled, BLT and Pimento Cheese

Desserts

Mini Creme Brûlées **\$4.99**

Gourmet Giant Cookies **\$3.99**

Double Fudge Brownies **\$2.99**

Double Fudge Chocolate Cake **\$3.99**

Mini Pies A variety of mini pies **\$3.99**

Dessert Shooters **\$3.99**

Sweets Basket cookies, brownies, banana bread **\$3.99**

Homemade Cheesecake strawberry, chocolate or caramel **\$3.99**

Executive Sweets Basket cookies, brownies, macaroons, cheesecake bites, chocolate champagne truffles **\$5.99**

Key Lime Pie Bars **\$2.99**

Magnolia Banana Pudding Parfait **\$3.99**

Chocolate Champagne Truffles **\$2.99**



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Box Sandwiches \$12.99

All are served with a dill pickle, cookie, choice of: Potato Chips, Carrot Chips, Pasta Salad, Potato Salad or Fresh Fruit

Ham and Sharp Cheddar

Ham and cheddar cheese with green leaf lettuce, tomato and mayo.

Granny Apple Turkey

Sliced green apples, Swiss cheese, apple cider vinaigrette dressing on top of turkey breast

Chicken Bacon Ranch

Chicken salad mixed with ranch, shredded cheese, bacon and lettuce.

Mad Club

Cured ham, oven-roasted turkey breast, bacon, lettuce, and cheddar cheese with our signature sauce.

BLT Avocado

The ultimate BLT piled high with bacon, lettuce, tomato, Swiss cheese, avocado and our signature sauce.

Turkey and Swiss

Oven-roasted turkey breast with Swiss cheese, lettuce, and our signature sauce

Roast Beef

Lean roast beef, lettuce, cheddar cheese with Henry Baines sauce

Vegetarian

Mushrooms, cucumbers, vine-ripened tomatoes, roasted peppers, avocados, lettuce, cheddar cheese and pesto mayo.

Grilled Chicken

grilled chicken, signature sauce, lettuce, tomato and onion

Albacore Tuna

albacore tuna, swiss, lettuce, tomato, red onion, sweet relish and mayo

Steak n Cheese

shaved ribeye, sautéed onions & peppers, smoked provolone and steak sauce

Chicken Salad

housemade with roasted chicken, mayo, dijon, red onion, sweet relish topped with lettuce, tomato and swiss

Chili Cheese Dogs

Two (2) beef hot dogs topped with chili, shredded cheese, mustard & ketchup

Beverages

priced per person. Includes cups and ice

sweet tea & Lemonade \$1.99	Tennessee Soda Display \$6.99
Canned soda bar \$2.99	RC Cola Dr Enuf Big Red Ale 8
Bottled Waters \$1.99	Assorted Fruit Juices .. \$2.99
Iced coffee bar \$4.99	Priced per bottle
Coffee Bar \$4.99	Lemonade Stand \$4.99
	fresh squeezed lemonade, assorted flavors and lemons

Boxed Salads \$13.99

All salads are served with freshly baked bread and choice of dressing: Ranch, Honey Mustard, Balsamic Vin, Apple Butter Vin, Fat-Free Raspberry Vinaigrette, Sesame Ginger, Caesar, Bleu Cheese.

Chef

Roasted turkey and cured ham with hardboiled egg, and Jack & Cheddar cheese on salad greens

Nashville Chicken Salad

grilled or fried chicken tossed in Nashville hot sauce, mixed greens, red onions, tomato topped with crumbled bleu cheese and sriracha ranch

Apple Walnut Salad

Fresh apples, grilled chicken, candied walnuts, crumbled bacon, and shredded cheese on fresh greens.

Mandarin Chicken

Tender chicken breast, mandarin oranges, and slivered almonds on top of salad greens.

Strawberry Grilled Chicken

Grilled chicken breast, strawberries, and feta cheese make this a sweet and savory favorite

Chicken Caesar

Grilled chicken breast, garden fresh romaine lettuce, cucumbers, parmesan cheese, and croutons.

Classic Cobb

Grilled chicken with bacon, hardboiled egg, and bleu cheese crumbles on fresh salad greens.

Charcuterie & Grazing

priced per person.

Charcuterie Cups \$10.99

Charcuterie cups are a great personal sized treat for events! They come bagged with meat, cheese, nuts, fruit, crackers, and more!

Adult Lunchables \$12.99

includes cheeses, meats, fresh & dried fruit, nuts and crackers

Fruit Platter \$3.99

A selection of Fresh Sliced Fruit, including Assorted Melons, Citrus, Grapes and Mixed Berries

Vegetable Platter \$3.99

Seasonal Raw Vegetables with our House made Ranch Dip

Deluxe Crostini Display \$5.99

Assorted Crostini Served with Bruschetta, Hummus, Pimento Cheese, Truffled White Bean; Garnished with Grapes, Dried Berries

Surf & Turf Grazing \$10.99

Grilled Jumbo Shrimp, Carved AAA Grilled Beef Tenderloin, Chimichurri, Remoulade; Garnished with Grilled Vegetables, Lemon and Crostini.

Brunch Grazing \$8.99

The perfect pick-me-up for any day of the week! Every brunch includes assorted breakfast items such as croissants, muffins, cheeses and meats, fresh fruits, dips and sweet treats!

**Want to setup a corporate account for
your staff or clients to order from?**

just call 423-723-9915 or
email info@madhattercaterers.com