



Catering



2441 Parkway Pigeon Forge, TN 37863

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BREAKFAST

Breakfast Buffet

\$9.99 per person

(Choose 4 Items – 3 from Category A
and 1 from Category B)

\$11.99 per person

(Choose 5 Items – 3 from
Category A, 2 from Category B)

\$13.99 per person

(Choose 6 Items – 3 from
Category A, 3 from Category B)

Category A

- Seasonal Fruit Platter with assorted Melons, Pineapple, Strawberries and Grapes
- Shoestring Hash Browns baked with White Cheddar and Parmesan cheese in a creamy Béchamel Sauce
- Stone Ground White Cheddar Cheese Grits
- Traditional Steel Cut Oatmeal served with Brown Sugar, Dried Cranberry and Pecans
- Buttermilk Biscuits and Housemade White Peppercorn Gravy
- Applewood Smoked Bacon
- Savory Linked Sausages
- Fluffy Scrambled Farm Fresh Eggs
- Broccoli Salad
- Mediterranean Pasta Salad
- Selection of Cold Cereals served with Whole and Reduced Fat Milk

Category B

- Blueberry Pancakes dusted with Powdered Sugar and served with Warm Maple Syrup
- Fiesta Scrambled Farm Fresh Eggs with Sautéed Onions, Red Peppers, Green Peppers, Sausage and Cheddar Cheese, served with Pico D' Gallo on the side
- Eggs Benedict- Poached Eggs served over toasted English Muffins, Canadian-Style Bacon and topped with a smooth and creamy Hollandaise Sauce
- Crème Brulee French Toast with Warm Maple Syrup
- Chesapeake Bay Benedict- Poached Eggs served over toasted English Muffins, Blue Crab Cakes, and topped with a smooth and creamy Hollandaise Sauce
- Buttermilk Pancakes served with Warm Maple Syrup
- Sausage-Hash Brown Breakfast Casserole with Eggs, Sausage, Hash Brown Potatoes and a blend of assorted Cheeses

Breakfast Buffet includes a basket of Baked Goods. Beverage selection of Fresh Brewed Coffees, Chilled Orange Juice or Our Signature Tropical Juice beverage.

Plated Breakfast \$11.99 per person

Choose Two Items from Category A and One Item from Category B

Plated Breakfast includes a Basket of Baked Goods, Assorted Jams, Butter, Fresh Fruit Garnish, Fresh Brewed Coffees, Chilled Orange Juice or Our Signature Tropical Juice Beverage.

BREAKFAST

Brunch Buffet

\$15.99 per person (Choose 6 Items – 3 from Category A and 3 from Category B)

Category A

- Seasonal Fruit Platter with assorted Melons, Pineapple, Strawberries and Grapes
- Shoestring Hash Browns Baked with White Cheddar and Parmesan cheese in a creamy Béchamel Sauce
- Applewood Smoked Bacon
- Stone Ground White Cheddar Cheese Grits
- Savory Linked Sausage
- Buttermilk Biscuits with Housemade White Peppercorn Gravy
- Fluffy Scrambled Farm Fresh Eggs
- White Cheddar Mashed Potatoes
- Wild Mushroom Rice Pilaf
- Four Cheese Mac N' Cheese
- Green Bean Amandine
- Fiesta Scrambled Farm Fresh Eggs with Sautéed Onions, Red Peppers, Green Peppers, Sausage and Cheddar Cheese, served with Pico D' Gallo on the side
- Selection of Cold Cereals served with Whole and Reduced Fat Milk
- Buttermilk Pancakes served with Warm Maple Syrup
- Broccoli Salad
- Mediterranean Pasta Salad

Category B

- Southern-style Chicken Tenders with Barbeque & Honey Mustard dipping sauces.
- Crème Brulee French Toast with Warm Maple Syrup
- Pan-seared, lightly breaded Trout Amandine topped with Toasted Almonds and Lemon Butter Sauce
- Strawberry Salad with Fresh Market Mixed Greens, Caramelized Pecans and Blue Cheese Crumbles. Served with Honey Vinaigrette Dressing.
- Bullfish Chicken Pasta with Mushrooms, Sundried Tomatoes, Broccoli, and Spinach in a light Sherry Cream Sauce
- Grilled Salmon with Mustard Dill Sauce
- Slow Roasted Pork Tenderloin with Carolina BBQ Sauce
- Grilled Marinated Chicken Breast with Rosemary Beurre Blanc Sauce
- Seasonal Ripe Melon wrapped with Prosciutto
- Sausage-Hash Brown Breakfast Casserole with Eggs, Sausage, Hash Brown Potatoes and a blend of assorted Cheeses
- Eggs Benedict- Poached Eggs served over toated English Muffins, Canadian-Style Bacon and topped with a smooth and creamy Hollandaise Sauce
- Chesapeake Bay Benedict- Poached Eggs served over toasted English Muffins, Blue Crab Cakes, and topped with a smooth and creamy Hollandaise Sauce

Brunch Buffet includes Basket of Baked Goods, Fresh Brewed Coffees, Iced tea, and Orange Juice.

BREAKFAST

Additional Breakfast & Brunch Offerings

Continental Breakfast \$6.99 per person

- Seasonal Fruit Platter with assorted Melons, Pineapple, Strawberries and Grapes
- Bakery Fresh Danishes, Bagels, Breads, Croissants and Muffins
- Assorted Jams, Cream Cheese and Butter
- Fresh Brewed Coffees, Chilled Orange Juice and Our Signature Tropical Juice beverage

May be Added to Any Breakfast or Brunch

- Hardwood Smoked Salmon with Capers, Diced Red Onion, and Diced Egg \$3.50 per person
- Assorted Cold Cereals with Whole Milk and Reduced Fat Milk \$1.50 per person
- Chilled Tropical Citrus Fruit Salad \$1.50 per person
- Omelet Station with Chef \$3.00 per person
- Belgian Waffle Station with Chef \$2.00 per person
- Slow Roasted Prime Rib Au Jus with Carver \$10.00 per person
- Beef Tenderloin and Mushroom Demi Glace with Carver \$15.00 per person
- Steamship Round of Beef Au Jus with Carver \$499.00 per 150 persons
- Roasted Sirloin of Beef Au Jus with Carver \$6.00 per person

A Chef Select Dessert may be added for \$2.99 per person

Ramos Gin Fizz, Mimosa, Poinsettia, or Glass of Sparkling Wine may be added for \$3.00 per person

Premium Bloody Mary Bar may be added to any Brunch or Breakfast for \$4.50 per person



REFRESHMENT OFFERINGS

Prices are per person

- **Cupcake Social**
Choose Gourmet Mini or Jumbo decorated Cupcakes served on platters or a cupcake tree
Served with Bottled Water \$3.99
- **Coffee Break**
Fresh Brewed Starbucks Coffees, Fresh Baked Cinnabon Rolls and Bottled Water \$3.29
- **Showtime Intermission**
Fresh Popcorn, Plain M&M's, Snack Mix, Roasted Nuts and Assorted Bottled Sodas \$3.99
- **Milk and Cookies**
Fresh Baked Jumbo Cookies (Chocolate-Chocolate Chunk, White Chocolate Macadamia Nut, Oatmeal Raisin, & Sugar Cookies) Bottled Water and Milk \$2.99
- **Afternoon Social**
Housemade Lemonade, Assorted Tea Sandwiches and Bottled Water \$3.49
- **Chocolate Craving**
Chocolate Fountain served with Assorted Dippers (Strawberries, Marshmallows, Pretzel Rods, Maraschino Cherries and Pineapple) and Bottled Water \$4.99
- **Chips and Dip Trio**
Fresh Corn Tortilla Chips with Fresh-made Guacamole, Flame Roasted Salsa, Texas Caviar and assorted Sodas \$3.49
- **Ice Cream Social**
Premium Vanilla and Chocolate Ice Cream, Ghirardelli Chocolate and Caramel Syrups, Chocolate Sprinkles, Rainbow Sprinkles, Chopped Peanuts, Whipped Cream and Maraschino Cherries with Bottled Water \$3.99
- **Casual Hour**
Hot Spinach and Artichoke Dip served with Fresh Corn Tortilla Chips, Crisp Vegetable Dippers and Bottled Water \$3.99
- **Fit and Fancy Free**
Garden Fresh Crudité's uniquely presented with assorted Dips served with Bottled Water \$3.99
- **C'est Francais**
Domestic Cheese Platter with Fresh Grapes, assorted Crackers and Bottled Water \$4.99
Imported Cheese Platter with Fresh Grapes, assorted Crackers and Bottled Water \$5.99
- **Veni Vidi Vici**
Fresh Tomato-Basil Bruschetta, Olive Tapenade, Seasoned Toast Point and Bottled Water \$3.99
- **It's a Wrap**
Smoked Turkey and Honey Baked Ham Pinwheels made with Gourmet Tortilla Wraps and Bottled Water \$3.99
- **Sweet and Scrumptious**
Chef Select Miniature Dessert Shooters and Bottled Water \$4.99



BOXED LUNCH OFFERINGS

Boxed Lunch \$8.99 per person

Includes Gourmet Chips, Pickle Spear, Fresh Baked Cookie and a Bottled Water

Boxed Lunch Options

- **Colossal Club Sandwich** with Honey Baked Ham, Roasted Turkey Breast, Swiss & American Cheeses, Applewood Bacon, Mayonnaise, Lettuce, Tomato on Wheatberry Bread
- **Smoked Turkey Wrap** with Roasted Onion & Pepper Medley, Baby Spinach, and Boursin Cheese in a Fresh Herb Tortilla
- **Honey Ham Wrap** with Roasted Onion & Pepper Medley, Baby Spinach, and Boursin Cheese in a Fresh Herb Tortilla
- **Italian Hoagie** with Ham, Pepperoni, Salami, Fresh Mozzarella, and Caramelized Onions Served with Mayo, Basil, Spring Mix, Tomatoes, and Herb Vinaigrette
- **Turkey Club Hoagie** with Turkey Breast with Bacon, Provolone Cheese and Onions Served with Mayo, Lettuce, Tomato and topped with Spring Mix
- **Ham & Cheese Hoagie** with Honey Ham, Cheddar Cheese and Onions. Served with Mayo, Lettuce, Tomato and topped with Spring Mix
- **Curried Chicken Salad Croissant** with Diced Breast of Chicken, Red Grapes, Caramelized Pecans, Crisp Celery and Mayonnaise
- **Roasted Veggie Wrap** with Roasted Red Pepper, Grilled Zucchini, Spring Mix, Mozzarella, Grilled Red Onion, Shredded Carrots and Pesto Aioli in Spinach Tortilla

May be Added to Any Boxed Lunch \$0.75 each per person

- Redskin Potato Salad
- Mediterranean Pasta Salad
- Broccoli Salad
- Carrot and Raisin Salad
- Texas Caviar
- Fresh Fruit Salad

Beverage Selection

- 20oz Sodas \$2.00
- 1 Gallon Lemonade \$9.99
- 1 Gallon Sweet or Unsweetened Iced Tea \$5.99
- 5lb. Bag of Ice \$1.50
- 96oz Coffee Box To Go \$12.99



APPETIZERS

Hors D'oeuvres

Option 1

\$12.99 per person

(Choose 2 from Category A
and 2 from Category B)

Option 2

\$14.99 per person

(Choose 2 from Category A,
2 from Categories B & 1 from Category C)

Option 2

\$16.99 per person

(Choose 2 from Categories A, B & C)

Category A

- Fresh Fruit Platter with assorted Melons, Pineapple, Strawberries, Grapes, and Fruit Dip
- Domestic Cheese Platter with Grapes and Assorted Crackers
- Garden Fresh Crudités served with assorted Dips
- Homemade Tomato Salsa with Fresh Corn Tortilla Chips
- Chilled Spinach Dip with assorted Crackers
- Fresh Tomato-Basil Bruschetta with Seasoned Toast Points
- Hummus Trio - Roasted Garlic, Roasted Red Pepper, and Sweet Potato Hummus served with Crisp Veggies & Pitas
- Caprese Brochettes - Fresh Mozzarella, Basil, and Grape Tomato, drizzled in Olive Oil and Balsamic
- Grilled Vegetable Platter - Asparagus, Zucchini, Yellow Squash, Red Peppers & Eggplant with Pesto Ranch Dressing
- Blue Cheese Grapes with Red Grapes Rolled in Blue Cheese and Chopped Pecans

Category B

- Hot Spinach and Artichoke Dip served with Fresh Corn Tortillas Chips
- Savory Stuffed Mushrooms filled with Italian Sausage and Parmesan Cheese
- Smoked Turkey Pinwheels with Boursin Cheese, Sautéed Onions, Roasted Red Peppers on a Spinach Tortilla
- Smoked Ham Pinwheels with Boursin Cheese, Sautéed Onions, Roasted Red Peppers on a Spinach Tortilla
- Bite-sized Honey-Barbeque Meatballs
- Guacamole and Salsa with Tortilla Chips
- Meatball and Fresh Mozzarella Skewers in Marinara
- Pulled BBQ Pork Corn Dodgers
- Buffalo Wings. Choose from Signature Hot, Honey BBQ, or Honey Garlic Wings.
- Southwest Chicken Eggrolls with Avocado Ranch Dressing
- Bacon Wrapped Dates
- Smoked Salmon & Caper Deviled Eggs
- Bacon & Chive Aioli Deviled Eggs
- Antipasto Brochettes - Mozzarella Cheese, Pepperoni, Artichoke, Salami, Kalamata Olive and Roasted Red Pepper
- Seared Ahi Tuna, Cucumber and Wasabi Aioli on Water Crackers
- Shrimp and Bacon Flatbread
- Caper Dill Salmon Flatbread
- Smoked Salmon Mousse Crostini

Category C

- Mini Crab Cakes with Dill Caper Remoulade
- Southern-style Chicken Tenders with your choice of Sweet Honey Mustard or Barbeque Dipping Sauce
- Chilled Jumbo Gulf Shrimp Served with Fresh Lemons and a Tangy Cocktail Sauce
- Sweet & Spicy Shrimp served on Wonton Crisps
- Oyster Shooters with Cocktail Sauce
- Imported Cheese Platters and Artisan Crackers
- Brie Wheel with Artisan Crackers, Green Apples and Red Grapes
- Baked Brie en Croute with Mango Chutney and Artisan Crackers
- Smoked Salmon, Diced Egg, Diced Red onion, Capers and Seasoned Toast Points
- Chicken Salad in Puff Pastry Basket
- Hawaiian Marinated Tenderloin Brochettes - Marinated Tenderloin, Button Mushrooms and Grape Tomato
- Bacon Wrapped Shrimp
- Mini Beef Wellies in Puff Pastry
- Hawaiian Marinated Chicken Brochettes- Marinated Chicken, Green Pepper, Red Pepper, and Pineapple
- Baked Oysters Beinvillie on the Half Shell
- Blackened Filet Mignon Flatbread



LUNCH

Lunch

Includes Beverage Selection of Iced Tea and Water.

Sandwich Buffet \$12.99 per person

(Minimum 10 People)

- Homemade Potato Chips
- Sliced Honey Ham, Smoked Turkey, and Roast Beef
- Assorted Sliced Cheeses
- Assorted Breads and Rolls
- Choice of Creamy Cole Slaw, Mediterranean Pasta Salad or Broccoli Salad
- Lettuce, Tomato, Onion and Pickles
- Condiment selection of Mayonnaise, Spicy Brown Mustard and Yellow Mustard

Lunch Buffet \$13.99 per person

(Add an Additional Entrée \$3.00 Per Person)

Salad *Choose One*

- Fresh Mixed Greens with Tomatoes, chopped Eggs, Cucumbers, Applewood Smoked Bacon, Cheddar Cheese and croutons with Choice of Dressing
- Traditional Caesar Salad with crisp Romaine Lettuce, tossed in a Housemade Caesar Dressing with Imported Parmesan Cheese and Croutons
- Strawberry Salad with Fresh Market Greens, Caramelized Pecans, and Bleu Cheese Crumbles

Entrées *Choose One*

- Southern-style Chicken Tenders with your choice of Sweet Honey Mustard or Barbeque Dipping Sauce
- Grilled Atlantic Salmon with Mustard Dill Sauce
- Grilled Chicken Breast Supreme with Shiitake Mushrooms, Sautéed Onions and a Light Sherry Cream Sauce
- Grilled Marinated Chicken Breast with Rosemary Beurre Blanc Sauce
- Bullfish Chicken Pasta with Mushrooms, Sundried Tomatoes, Broccoli, and Spinach in a Light Sherry Cream Sauce
- Homestyle Meatloaf Smothered with a Wild Mushroom Gravy and topped with Tobacco Onions
- Slow Roasted Pork Tenderloin with Carolina BBQ Sauce

Vegetables *Choose Two*

- Green Beans in Herb Butter
- Glazed Baby Carrots
- White Cheddar Mashed Potatoes
- Wild Mushroom Rice Pilaf

Desserts

Your choice of (1) Dessert may be added to either lunch buffet for \$2.99 a person.

Choose from:

- NY Cheesecake
- Key Lime Pie
- Chocolate Dream



DINNER

Dinner Buffet

Includes Beverage Selection of Iced Tea and Water.

\$18.99 per person
(Choose 2 Entrées –
both from Category A)

\$22.99 per person
(Choose 2 Entrées –
One each from Category A & B)

\$24.99 per person
(Choose 2 Entrées –
both from Category B)

Appetizers Choose One from Category A or B on the Hors D'oeuvres Page

Salad Choose One

- Fresh Mixed Greens with Tomatoes, chopped Eggs, Cucumbers, Applewood Smoked Bacon, Cheddar Cheese and croutons with Choice of Dressing
- Traditional Caesar Salad with crisp Romaine Lettuce, tossed in a Housemade Caesar Dressing with Imported Parmesan Cheese and Croutons
- Strawberry Salad with Fresh Market Greens, Caramelized Pecans, and Bleu Cheese Crumbles

Category A

- Grilled Chicken Breast Supreme with Shiitake Mushrooms, Sauteed Onions and a Light Sherry Cream Sauce
- Grilled Marinated Chicken Breast with Rosemary Beurre Blanc Sauce
- Bullfish Chicken Pasta with Mushrooms, Sundried Tomatoes, Broccoli, and Spinach in a Light Sherry Cream Sauce
- Southern-style Chicken Tenders with Barbeque and Honey Mustard dipping sauces.
- Homestyle Meatloaf Smothered with a Wild Mushroom Gravy and topped with Tobacco Onions
- Sautéed Trout Amandine

Category B

- Poached Salmon with Basil Dill Cream
- 4oz Flame Grilled Center-Cut Filet Medallions
- Bullfish Barbeque Baby Back Ribs
- Grilled Atlantic Salmon with Mustard Dill Sauce
- Wild Turkey Marinated Pork Chops
- Beef Wellington
- Sesame Crusted Tuna with Ginger Glaze
- Filet Tips in Wild Mushroom Demi Glace

Vegetables Choose Two

- | | |
|--|--|
| • Green Beans in Herb Butter | • White Cheddar Mashed Potatoes |
| • Glazed Baby Carrots | • Wild Mushroom Rice Pilaf |
| • Four Cheese Mac N' Cheese | • Stone Ground White Cheddar Cheese Grits |
| • Creamed Spinach | • Collard Greens |
| • Pecan Brittle Whipped Sweet Potatoes | • Roasted Brussel Sprouts, Bacon and Onion |



DINNER

Plated Dinner

Includes Choice of Salad, Bread Service, Coffee, and Iced Tea.

Salad *Choose One*

- Fresh Mixed Greens with Tomatoes, chopped Eggs, Cucumbers, Applewood Smoked Bacon, Cheddar Cheese and croutons with Choice of Dressing
- Traditional Caesar Salad with crisp Romaine Lettuce, tossed in a Housemade Caesar Dressing with Imported Parmesan Cheese and Croutons
- Strawberry Salad with Fresh Market Greens, Caramelized Pecans, and Bleu Cheese Crumbles
- Exotic Salad with crisp Spring Mix, Toasted Pine Nuts, Dried Cranberries and Mandarin Oranges in a light Citrus Vinaigrette
- Tuscan Salad with Crisp Romaine Lettuce, Feta Cheese, Grape Tomatoes, Sunflower Seeds in a Champagne Vinaigrette

Entrés Selection *Choose One*

- 8oz Slow Roasted Prime Rib of Beef Au Jus, served with a Baked Potato with Butter and Sour Cream, and Green Bean Amandine \$22.99
- 12oz Aged Choice Angus Beef NY Strip Steak, served with a Baked Potato with Butter and Sour Cream, and Steamed Broccoli \$24.99
- 10oz Center Cut Choice Sirloin, served with a Baked Potato with Butter and Sour Cream, and Chef's Veggies \$19.99
- 6oz Flame Grilled Center Cut Filet Mignon, paired with White Cheddar Mashed Potatoes and Fresh Steamed Asparagus \$22.99
- 10oz Aged Ribeye Steak, served with a Baked Potato with Butter and Sour Cream, and Fresh Steamed Broccoli \$22.99
- Wild Turkey Marinated Pork Loin paired with Pecan Brittle Whipped Sweet Potatoes, and Fresh Steamed Broccoli \$18.99
- Poached Salmon with Basil Dill Cream paired with Wild Mushroom Rice Pilaf, and Fresh Steamed Asparagus \$19.99
- Grilled Chicken Supreme with Shiitake Mushrooms and Onions in a Light Sherry Cream Sauce paired with White Cheddar Mashed Potatoes and Chef Veggies \$18.99
- Grilled Marinated Chicken Breast in Rosemary Beurre Blanc paired with White Cheddar Mashed Potatoes and Fresh Steamed Broccoli \$18.99
- Twin 4oz Filet Medallions each topped with their own unique sauce, Wild Mushroom Demi Glace and Blue Crab Hollandaise, paired with White Cheddar Mashed Potatoes and Fresh Steamed Asparagus \$24.99
- Sesame Crusted Ahi Tuna with a Ginger Soy Glaze paired With Wild Mushroom Rice Pilaf and Chef Veggies \$21.99
- Housemade Meatloaf smothered in Wild Mushroom Demi Glace paired with White Cheddar Mashed Potatoes and Fresh Steamed Broccoli \$17.99
- Beef Wellington served with White Cheddar Mashed Potatoes & Green Bean Amandine \$24.95
- Asian Grilled Atlantic Salmon served with Wild Mushroom Rice Pilaf and Fresh Steamed Asparagus \$18.99

ADDITIONAL SERVICES

Carving Station With Attendant

Add to any buffet.

- Sirloin of Beef \$6.00 per person
- Slow Roasted Grand Champion Angus Prime Rib served with Creamy Horseradish Sauce. \$10.00 per person
- Roasted Pork Loin with Carolina Barbeque Sauce. \$5.00 per person
- Steamship Round of Beef served with creamy horseradish sauce. \$499 per 100 guests

Desserts Selections \$3.99 per person

- **Chocolate Dream** - Two decadent layers of rich, dark chocolate cake with a creamy chocolate mousse center, topped with a velvety warm chocolate sauce
- **Two-Layer Key Lime Pie** - Our twist on the classic. One layer of traditional custard key lime pie topped with a layer of whipped key lime cream cheese in a deep dish graham cracker-pecan crust.
- **New York Cheesecake** - Our version of a classic, made in a deep dish hand-crafted graham cracker-pecan crust. Drizzled with your choice of chocolate, caramel or raspberry sauce.
- **Cake Pops** - Strawberry and Chocolate Cake Enrobed in Decadent Chocolate Ganache and rolled in assorted Toppings (two per person)
- **Dessert Shooters** - Keylime Pie, Cheesecake, and Raspberry Chocolate Mousse served in Shooter Glasses (two per person)
- **Truffle Lollipops** - Decadent Chocolate Truffles rolled in assorted toppings

Chocolate Fountain (serves approximately 50 guests) \$150.00

- Strawberries
- Pretzels
- Pineapple
- Marshmallows
- Maraschino Cherries
- Rice Crispy Treats
- Oreo Cookies

Beverages

Soft Drinks	\$2.00
Bottled Water	\$1.50
Starbuck's Coffee Service (for 20)	\$30.00
Iced Tea Service (for 20)	\$20.00
Domestic Beer	\$3.00
Imported Beer & Premium Domestic Beer	\$4.00
House Wine	\$5.00
Well Mixed Drinks	\$5.00
Call Mixed Drinks	\$6.00
Premium Mixed Drinks	\$8.00

GENERAL INFORMATION

Thank you for considering Bullfish Grill for your off site catering event. We offer exciting menus to suit every occasion and will be delighted to assist you in your planning. Call to schedule your event.

Guarantees

A final guest count is required seven business days prior to your scheduled event date. Bullfish Grill wants to provide you and your guests with the best possible service. We request your guest count be as accurate as possible.

Should the actual number of guests attending be less than your final head count, the number guaranteed will be charged to the final bill. If the actual number of guests is larger than the guarantee, the additional per-person charge will be added your final bill. Children 4 to 11 are half price. Children 3 and under are free.

Payments

Final bill is based upon your guaranteed head count plus any additional fees incurred. Remaining balance is due at the conclusion of your event and may be paid with cash, check, or a major credit card. Tax-exempt institutions must have a TN State Sales Tax Exemption number on file with Bullfish Grill prior to their event. If tax-exempt, credit cards and check must be in the organization's name.

Deposits / Cancellations

- A deposit of 50% is required seven days before the scheduled event.
- Within three days of the event the deposit is non-refundable

Included in Your Event

- Pricing includes China, Water/Tea glasses, Flatware, Napkins and Table Settings. Buffets include Linens for the Buffet Tables and Utensils.
- Service time for events is two hours. Additional time may be arranged at a rate of \$25.00 per hour per server, onsite chef or bartender.

Extra Services

Bullfish is a full service catering company. In addition to great food, we provide party planning expertise, professional service staff and coordination of outside services such as rental equipment, flowers and music.

Additional Charges

- Set Up Fees & Gratuities - A 20% Set Up Fee and Gratuity will be added to all food and beverages. (\$50.00 minimum charge)
- Sales Tax - Applicable Sales Tax will be added to all food and deliveries.
- Bartender - \$25.00 per hour (2 hour minimum)
- Tables, Tablecloths, wine and specialty glassware are available at an additional charge
- Floral Arrangements, wedding cakes and music are available at an additional charge