BULLFISH
STEAK & SEAFOOD

Let us CATER to you!

2441 PARKWAY, PIGEON FORGE, TN 37863 - (865) 868-1000 - BULLFISHCATERING@DCLFOOD.COM

Breakfast Buffet

Option 1
$13 per person
– Choose 4 items –
(3) Category A & (1) Category B

Option 2
$15 per person
– Choose 5 items –
(3) Category A & (2) Category B

Option 3
$17 per person
– Choose 6 items –
(3) Category A & (3) 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 Cranberries and Pecans
- ❑ Buttermilk Biscuits and Housemade White Peppercorn Gravy
- ❑ Buttermilk Pancakes served with Warm Maple Syrup
- ❑ Fluffy Scrambled Farm Fresh Eggs

Category B

- ❑ Applewood Smoked Bacon
- ❑ Savory Linked Sausages
- ❑ 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 de Gallo on the side
- ❑ Creme Brulee French Toast with Warm Maple Syrup
- ❑ Sausage-Hash Brown Breakfast Casserole with Eggs, Sausage, Hash Brown Potatoes and a blend of assorted Cheeses
- ❑ Country Fried Chicken or Steak

Breakfast Buffet includes a basket of Baked Goods. Beverage selection of Fresh Brewed Coffee and Orange Juice.

Continental Breakfast – $8 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 Coffee or Orange Juice

Brunch Buffet

$20 per person (Choose (6) items – (4) Category A & (2) Category B)
Includes: Basket of Baked Goods, Fresh Brewed Coffee, Iced Tea and Orange Juice

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
- ❑ Buttermilk Biscuits and Housemade White Peppercorn Gravy
- ❑ Fluffy Scrambled Farm Fresh Eggs
- ❑ White Cheddar Mashed Potatoes
- ❑ Wild Mushroom Rice Pilaf
- ❑ Four Cheese Mac 'N Cheese
- ❑ Green Beans in Herb Butter
- ❑ Fiesta Scrambled Farm Fresh Eggs with Sautéed Onions, Red Peppers, Green Peppers, Sausage and Cheddar Cheese, served with Pico de Gallo on the side
- ❑ Buttermilk Pancakes served with Warm Maple Syrup
- ❑ Broccoli Salad
- ❑ Mediterranean Pasta Salad
- ❑ Creme Brulee French Toast with Warm Maple Syrup
- ❑ Strawberry Salad with Fresh Market Mixed Greens, Caramelized Pecans and Bleu Cheese Crumbles, served with Honey Vinaigrette

Category B

- ❑ Southern-style Chicken Tenders with BBQ and Honey Mustard dipping sauces
- ❑ 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 BBQ Sauce
- ❑ Grilled Marinated Chicken Breast with Rosemary Beurre Blanc Sauce
- ❑ Sausage Hash Brown Breakfast Casserole with Eggs, Sausage, Hash Brown Potatoes and a blend of assorted Cheeses

Add to Any Breakfast or Brunch

- ❑ Assorted Cold Cereals with Reduced Fat Milk – $1.50 per person
- ❑ Tropical Citrus Fruit Salad – $1.50 per person
- ❑ Slow Roasted Prime Rib Au Jus with Carver – $12 per person
- ❑ Chef Select Dessert – $3 per person
- ❑ Mimosa – $4 each
- ❑ Bloody Mary – $4.50 each
- ❑ Chef Select Dessert – $3 per person

Boxed Lunch

Sandwich Lunch Options $14 per person

Includes: Chips, Pickle Spear, Fresh Baked Cookie or Brownie and Bottled Water

- ❑ Colossal Club Sandwich with Honey Baked Ham, Roasted Turkey Breast, Swiss & American Cheeses, Applewood Bacon, Mayo, 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, Lettuce and Tomato
- ❑ Turkey Club Hoagie with Turkey Breast with Bacon and Provolone Cheese Served with Mayo, Lettuce and Tomato
- ❑ Ham & Cheese Hoagie with Honey Ham and Cheddar Cheese Served with Mayo, Lettuce and Tomato
- ❑ Chicken Salad Croissant with Diced Breast of Chicken, Red Grapes, Caramelized Pecans, Crisp Celery and Mayo
- ❑ Roasted Veggie Wrap with Roasted Red Pepper, Grilled Zucchini, Spring Mix, Mozzarella, Grilled Red Onion, Shredded Carrots and Pesto Aioli in Spinach Tortilla

Salad Lunch Options $15 per person

Includes: Salad Dressing, Fresh Baked Cookie or Brownie and Bottled Water

- ❑ Chef Salad – Honey Baked Ham and Roasted Turkey on a bed of Fresh Mixed Greens with Shredded Cheese, Tomatoes, Cucumbers and Eggs
- ❑ Strawberry Chicken Salad – Tender Grilled Chicken Breast, sliced thin and served over Fresh Farmers' Market Greens with Strawberries, Caramelized Pecans, Bleu Cheese Crumbles and Honey Vinaigrette

Add to Any Lunch – $3 per person

- ❑ Redskin Potato Salad
- ❑ Mediterranean Pasta Salad
- ❑ Fresh Fruit Salad
- ❑ Broccoli Salad

Beverage Selection

- ❑ (1) Gallon Lemonade – $6
- ❑ (1) Gallon Sweet or Unsweetened Iced Tea – $6
- ❑ 5 lb. Bag of Ice – $2

Appetizers

Option 1	Option 2	Option 3
$16 per person	$18 per person	$20 per person
– Choose 4 items –	– Choose 5 items –	– Choose 6 items –
(2) Category A & (2) Category B	(2) Category A, (2) Category B & (1) Category C	(2) Categories A, B & C

Category A

- ❑ Seasonal Fruit Platter with assorted Melons, Pineapple, Strawberries and Grapes
- ❑ 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 and 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

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 Spinach Tortilla
- ❑ Smoked Ham Pinwheels with Boursin Cheese, Sautéed Onions, Roasted Red Peppers on a Spinach Tortilla
- ❑ Bite-sized Honey - BBQ Meatballs
- ❑ Housemade Guacamole and Salsa with Tortilla Chips
- ❑ Pulled Pork Sliders with BBQ Sauce
- ❑ Buffalo Wings - Choose from Signature Hot - Honey BBQ - Mild
- ❑ Southwest Chicken Egg Rolls with Avocado Ranch Dressing
- ❑ Antipasto Brochettes - Mozzarella Cheese, Pepperoni, Artichoke, Salami, Kalamata Olive and Roasted Red Pepper

Category C

- ❑ Mini Crab Cakes with Dill Caper Remoulade
- ❑ Southern-Style Chicken Tenders with your choice of Honey Mustard or BBQ Dipping Sauce
- ❑ Chilled Jumbo Gulf Shrimp served with Fresh Lemons and a Tangy Cocktail Sauce
- ❑ Imported Cheese Platter with Grapes and Assorted Crackers
- ❑ Hawaiian Marinated Tenderloin Brochettes - Marinated Tenderloin, Red Pepper and Pineapple
- ❑ Bacon Wrapped Shrimp
- ❑ Hawaiian Marinated Chicken Brochettes - Marinated Chicken, Red Pepper and Pineapple

Lunch

Includes Beverage Selection of Iced Tea and Water

Sandwich Buffet – $16 per person (Minimum 10 people)

- ❑ Assorted 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 Potato Salad
- ❑ Lettuce, Tomato, Onion and Pickles
- ❑ Condiment selection of Mayo, Spicy Brown Mustard and Yellow Mustard

Lunch Buffet – $18 per person (Add an Additional Entrée $4 per person / Add (1) side $2 per person)

Salad (Choose One)

- ❑ Fresh Mixed Greens with Tomatoes, 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 Parmesan Cheese and Croutons
- ❑ Strawberry Salad with Fresh Market Greens, Caramelized Pecans and Bleu Cheese Crumbles

Entrées (Choose One)

- ❑ Southern-style Chicken Tenders with Honey Mustard and BBQ Dipping Sauces
- ❑ 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
- ❑ Chicken Pasta with Mushrooms, Sundried Tomatoes, Broccoli and Spinach in a Light Sherry Cream Sauce
- ❑ Home-style Meatloaf Smothered with a Wild Mushroom Gravy
- ❑ Slow Roasted Pork Tenderloin

Sides (Choose Two)

- ❑ Green Beans in Herb Butter
- ❑ Glazed Baby Carrots
- ❑ Four Cheese Mac 'n Cheese
- ❑ White Cheddar Mashed Potatoes
- ❑ Wild Mushroom Rice Pilaf
- ❑ Sweet Potato Casserole

Dessert (Your choice of (1) Dessert may be added to either lunch buffet for $5 per person)

- ❑ New York Cheesecake
- ❑ Key Lime Pie
- ❑ Chocolate Lava Cake

Dinner Buffet

Includes Beverage Selection of Iced Tea and Water

Option 1	Option 2	Option 3
$24 per person	$26 per person	$28 per person
– Choose 2 Entrées –	– Choose 2 Entrées –	– Choose 2 Entrées –
Both from Category A	(1) Category A & (1) Category B	Both from Category B

– Additional Entrée $7 – Additional Side $5 – Add Dessert $6 –

Salad (Choose One)

- ❑ Fresh Mixed Greens with Tomatoes, 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 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, Sautéed Onions and a Light Sherry Cream Sauce
- ❑ Grilled Marinated Chicken Breast with Rosemary Beurre Blanc Sauce
- ❑ Chicken Pasta with Mushrooms, Sundried Tomatoes, Broccoli and Spinach in a Light Sherry Cream Sauce
- ❑ Southern-style Chicken Tenders with BBQ and Honey Mustard dipping sauces
- ❑ Home-style Meatloaf Smothered with a Wild Mushroom Gravy

Category B

- ❑ 4 oz. Flame Grilled Center-Cut Filet Medallions
- ❑ BBQ Baby Back Ribs
- ❑ Grilled Atlantic Salmon with Mustard Dill Sauce
- ❑ Marinated Pork Tenderloin
- ❑ Seared Ahi Tuna with a Soy Ginger Glaze (cooked medium)

Sides (Choose Two)

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

Plated Dinner

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

Salad (Choose One)

- ❑ Fresh Mixed Greens with Tomatoes, 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

Entrée (Choose One)

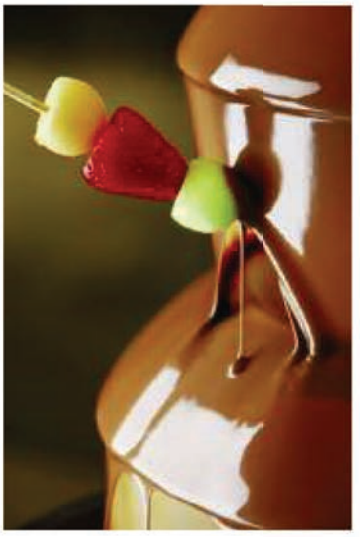
- ❑ 10 oz. Center Cut Choice Sirloin, served with White Cheddar Mashed Potatoes, Green Beans in Herb Butter $27
- ❑ 6 oz. Flame Grilled Center Cut Filet Mignon, paired with White Cheddar Mashed Potatoes and Green Beans in Herb Butter $32
- ❑ Marinated Pork Loin paired with Pecan Brittle Whipped Sweet Potatoes and Fresh Steamed Broccoli $27
- ❑ Grilled Salmon with Mustard Dill Sauce paired with Wild Mushroom Rice Pilaf and Fresh Steamed Broccoli $27
- ❑ Grilled Chicken Supreme with Shiitake Mushrooms and Onions in a Light Sherry Cream Sauce paired with White Cheddar Mashed Potatoes and Roasted Vegetable Medley $25
- ❑ Grilled Marinated Chicken Breast in Rosemary Beurre Blanc paired with White Cheddar Mashed Potatoes and Fresh Steamed Broccoli $25
- ❑ Twin 4 oz. Filet Medallions topped with Wild Mushroom Demi Glaze paired with White Cheddar Mashed Potatoes and Green Beans in Herb Butter $34
- ❑ Asian Grilled Salmon with Jasmine Rice and Fresh Steamed Broccoli $27

– Additional Entrée $5 –

Add to Any Dinner

Carving Station (with Attendant)

- ❑ Roasted Pork Tenderloin $10 per person
- ❑ Roasted Sirloin $12 per person
- ❑ Slow Roasted Prime Rib $15 per person



Dessert ($6 per person)

- ❑ Chocolate Lava Cake - Rich dark chocolate cake with a rich fudge center, served warm
- ❑ 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
- ❑ Dessert Shooters - Key lime Pie, Cheesecake or Raspberry Chocolate Mouse served in Shooter Glasses (2 per person)
- ❑ Chocolate Fountain (Minimum 50 guests)

Bar Services

- ❑ Domestic Beer $5
- ❑ Imported Beer $6
- ❑ House Wine $6
- ❑ Well Drinks $6
- ❑ Call Drinks $8
- ❑ Premium Mixed Drinks $10

Bartending Services

- ❑ Beer and/or Wine Setup Fee $150
- ❑ Full Bar Setup Fee $250
- ❑ Bartender $25 per hour / 2 hour minimum

(Standard mixers, garnishes, ice and disposable drinkware are included.)

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 to 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 or 501(c)3 on file with Bullfish Grill prior to their event. If tax-exempt, payment must be made with cash or check in the organization's name.

Deposits / Cancellations

A credit card or deposit of 50% is required to be on file for all events. For events cancelling within 7 days of the scheduled event date, the following fee structure applies:

- Cancel within 7 days - 25% of total contracted amount
- Cancel within 3 days - 50% of total contracted amount
- Cancel within 24 hours - 100% of total contracted amount

Additional Charges

- Service Charge – A 20% Service Charge will be added to all food and beverages.
- Sales Tax – Applicable Sales tax will be added to all food and beverages.
- Bartender – $25 per hour. (2 hour minimum)
- Tablecloths, wine and specialty glassware are available at an additional charge.

BULLFISH
STEAK & SEAFOOD

2441 PARKWAY, PIGEON FORGE, TN 37863 – (865) 868-1000 – BULLFISHCATERING@DCLFOOD.COM