



FOOD & BEVERAGE CATERING MENU 2020



We are ecstatic that you are considering Party Bites Catering as your Event Caterer. Celebrating five years of business in Chattanooga, we pride ourselves on Wow Service, Delicious Cuisine and Easy-To-Choose Menus. Please note that our menus are not all we have to offer! We are happy to customize menus and we can also modify menus to fit vegetarian, vegan, or gluten-free diets. Have a budget? No problem, we would love the opportunity to discuss your event and explore possibilities.

We truly value the relationships and reputation that we have built in the corporate and non-profit community as well as the personal relationships that have been nurtured over planning once-in-a-lifetime events. We are happy to provide references and would direct you to our website gallery and social media for pictures of our past and recent work!

We look forward to working with you in 2020. And thank you for your consideration.

Cheers,

Antonio Tate
Founder & Chef, Party Bites Catering

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**TRY OUR
BITE'S
BREAKFAST!**

PARTY BITES CATERING



Breakfast & BRUNCH

BREAKFAST BUFFETS

PRICED PER GUEST, MINIMUM \$250

CONTINENTAL

HOUSEMADE FRESH BAKED MUFFINS & CROISSANTS, FRESH CUT FRUIT, YOGURT, OJ SPRITZER AND GRANOLA.

\$8

DELUXE CONTINENTAL

HOUSEMADE QUICHE OR FRITTATA, HOUSEMADE FRESH BAKED MUFFINS & CROISSANTS, FRESH CUT FRUIT, YOGURT, OJ SPRITZER AND GRANOLA.

\$10.50

BITE'S BREAKFAST

BACON OR BREAKFAST SAUSAGE, SCRAMBLED EGGS, SOUTHERN CHEESE GRITS OR BREAKFAST POTATOES WITH PEPPERS & ONIONS, BISCUITS WITH BUTTER & ASSORTED JELLIES, FRESH CUT FRUIT AND OJ SPRITZER.

ADD SAUSAGE GRAVY FOR \$1.50

\$12.50

BREAKFAST A LA CARTE

BUTTERMILK BISCUITS

WITH BUTTER AND JELLIES \$1.5
WITH BUTTER, JELLIES, HONEY.

APPLE BUTTER AND PIMENTO CHEESE \$3.5

CHICKEN BISCUIT \$2.5

BACON OR SAUSAGE & EGG \$2.5

WITH SAUSAGE GRAVY \$2.5

WITH CHORIZO GRAVY \$3

TOFU SCRAMBLE \$2.5

SHRIMP & CHEESE GRITS \$7.50

TOGETHER CAFE NUTELLA

OR HAM & GRUYERE CROISSANTS \$3

GREEK YOGURT PARFAIT BAR WITH GRANOLA,

FRUIT & BERRIES \$3

OATMEAL BAR WITH ASSORTED DRIED FRUIT,

NUTS, BLUEBERRIES, CINNAMON AND CREAM \$3.50

SMOKED GOUDA CHEESE GRITS \$2.50

FRESH FRUIT BOWL OR PLATTER \$3

CANDIED BROWN SUGAR CAYENNE BACON \$2

WAFFLE OR PANCAKE BAR

PRICES BEGIN AT \$5 PER PERSON. PLEASE ASK ABOUT CUSTOM PRICING BASED ON TOPPINGS AND OTHER MENU SELECTIONS. TOPPINGS CAN INCLUDE MAPLE SYRUP & SWEET CREAM BUTTER, FLAVORED SYRUPS, FRESH BERRIES, COMPOTES AND WHIPPED CREAM
CHICKEN FINGERS ADD'L \$2.50

DEEP DISH QUICHE \$5

RATATOUILLE (TOMATOES, GARLIC, ONION, ZUCCHINI, EGGPLANT AND BELL PEPPERS)

SPINACH, CHEESE AND SUNDRIED TOMATO
SAUSAGE, BACON OR HAM & CHEESE

OJ SPRITZER \$2

TOGETHER CAFE DRIP COFFEE BAR \$2.50

LOOSE LEAF TEA STATION \$2

**BOOK OUR
MOBILE
ESPRESSO BAR
AT YOUR NEXT
EVENT!**



COFFEE PROVIDED BY

TOGETHER
Cafe
"Linking together, one cup at a time"

**NOT SEEING WHAT YOU'RE LOOKING FOR?
CONTACT US BELOW FOR CUSTOMIZED MENUS**

WWW.PARTYBITESCATERING.COM | YUM@PARTYBITESCATERING.COM

(423) 708-5222





OUR BOXED LUNCHES ARE AN EXCELLENT CHOICE FOR ANY OFFICE MEETING OR EVENT!

PARTY BITES CATERING



Boxed Lunches Soups & Salads

SIGNATURE SANDWICHES

AVAILABLE FOR PICKUP OR DELIVERY
PRICED PER GUEST, MINIMUM \$150

HAM & SWISS, ROASTED TURKEY ON CIABATTA, VEGGIE AND CLUB **\$11**
COMES WITH CHOICE OF FRESH FRUIT, CHIPS, PICKLE AND FRESH-BAKED CHOCOLATE CHIP COOKIES.

OUR CLASSIC WRAP **\$11**
CHOICE OF VEGGIE HUMMUS WRAP, CAPRESE WRAP, SMOKY ALMOND CHICKEN WRAP, CLUB WRAP; COMES WITH CHOICE OF FRESH FRUIT, CHIPS, PICKLE AND FRESH-BAKED CHOCOLATE CHIP COOKIES.

SIGNATURE SALADS

CHOOSE YOUR SALAD AND YOUR PROTEIN: GRILLED CHICKEN, SMOKY ALMOND CHICKEN SALAD, FROM-SCRATCH HUMMUS OR GRILLED TOFU

LOADED VEGGIE SALAD **\$12**
MIXED GREENS, SHREDDED CARROTS, CUCUMBERS, HEIR-LOOM TOMATOES, COLORED BELL PEPPERS, CHOICE OF HOUSEMADE BUTTERMILK RANCH OR HONEY BALSAMIC DRESSING.

PICKLED VEGGIE SALAD **\$12**
MIXED GREENS TOPPED WITH HOUSE-PICKLED VEGGIES AND TOSSED IN OUR NORI VINAIGRETTE

MEDITERRANEAN SALAD **\$12**
MIXED GREENS, KALAMATA & GREEN OLIVES, HEIRLOOM TOMATOES, CUCUMBER, FETA, PEPPERONCINI, AND GREEK DRESSING.

CAESAR SALAD **\$12**
ROMAINE LETTUCE, CROUTONS, SHREDDED PARMESAN, AND CAESAR DRESSING.

COBB SALAD **\$12**
CRISP ROMAINE LETTUCE, HARD BOILED EGG, BLUE CHEESE, BACON CRUMBLES, SHREDDED CARROT, CROUTONS, AND CHOICE OF HOUSEMADE BUTTERMILK RANCH OR HONEY BALSAMIC DRESSING.

NICOISE PLATTER **\$15**
ROASTED SALMON, POTATOES, HARICOT VERTS, TOMATOES, EGGS, OLIVES, DRIZZLED WITH OUR HOUSE-MADE VINAIGRETTE.

ORZO SALAD **\$12**
PERFECTLY COOKED ORZO WITH TOMATO, SPINACH, PARMESAN, OLIVES AND ITALIAN DRESSING.

FROM-SCRATCH SOUPS **\$4**
CHICKEN TORTILLA, CHICKEN NOODLE AND BROCCOLI CHEDDAR.

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CAPRESE SALAD...YUMMY!

PARTY BITES CATERING



Lunch BUFFET Packages

LUNCH BUFFET PACKAGES

AVAILABLE FOR PICKUP OR DELIVERY. ALL LUNCHEES INCLUDE DISPOSABLE PLATEWARE, CUTLERY AND SERVING UTENSILS. PLEASE SPECIFY # OF VEGETARIANS OR OTHER DIETARY RESTRICTIONS.

PB'S SPREAD FOR 10

\$150

- ASSORTED SANDWICH & WRAP PLATTER
- ONE GREEN SALAD CHOICE: VEGGIE SLAD, CAESER SALAD OR CRUNCHY KALE SALAD
- CHOICE OF ONE STARCH SALAD: PESTO PASTA SALAD, MEDITERANEAN PASTA SALAD, SOUTHERN POTATO SALAD, OR HERBED ORZO SALAD.
- CHOICE OF: FRESH BAKED CHOCOLATE CHIP COOKIES OR TRIPLE CHOCOLATE BROWNIES
- CHOICE OF SWEET TEA, UNSWEET TEA AND OR LEMONADE

PB'S COLD WEATHER SPREAD FOR 10

\$150

- ASSORTED SANDWICH & WRAP PLATTER
- ONE GREEN SALAD CHOICE: VEGGIE SLAD, CAESER SALAD OR COBB SALAD
- CHOICE OF ONE HOT SOUP: TOMATO BASIL, HEARTY CHILI, CHICKEN NOODLE SOUP AND LOADED BAKED POTATO SOUP
- ROSEMARY HERBED FOCCACIA BREAD
- CHOICE OF: FRESH BAKED CHOCOLATE CHIP COOKIES OR TRIPLE CHOCOLATE BROWNIES
- CHOICE OF SWEET TEA, UNSWEET TEA AND OR LEMONADE

PB'S DELUXE SPREAD FOR 10

\$180

- ASSORTED SANDWICH PLATTER
- ONE GREEN SALAD CHOICE: VEGGIE SLAD, CAESER SALAD OR COBB SALAD
- CHOICE OF ONE STARCH SALAD: PESTO PASTA SALAD, MEDITERANEAN PASTA SALAD, SOUTHERN POTATO SALAD, OR HERBED ORZO SALAD
- FRESH FRUIT SALAD
- CHOICE OF: FRESH BAKED CHOCOLATE CHIP COOKIES OR TRIPLE CHOCOLATE BROWNIES
- CHOICE OF SWEET TEA, UNSWEET TEA AND OR LEMONADE

DELIVERY AVAILABLE M-F



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**SELECT ONE
OR ASK
ABOUT
COMBINING
MULTIPLE
BUFFET
STATIONS!**

PARTY BITES CATERING



*Build Your Own
BUFFET
Stations*

BUILD YOUR OWN STATIONS

THESE FUN, INTERACTIVE STATIONS ALLOW YOUR GUESTS TO DESIGN THEIR PERFECT MEAL REGARDLESS OF TASTE AND DIETARY RESTRICTIONS. PRICED PER GUEST, MINIMUM OF \$300

**ONE PROTEIN OPTION:
TWO PROTEIN OPTIONS:**

**\$15
\$18**

TEX MEX BOWL

BASES: YELLOW RICE, TORTILLA CHIPS, AND MIXED GREENS;
PROTEINS: SEASONED GROUND BEEF AND/OR FAJITA CHOPPED CHICKEN;
TOPPINGS: BLACK BEANS, TOMATOES, SAUTEED BELL PEPPERS AND ONIONS,
SHREDDED CHEESE, GUACAMOLE, SALSA, SOUR CREAM, HOT SAUCE, (WHITE QUESO +.75).

ASIAN BOWL

BASES: NOODLES AND JASMINE RICE; PROTEINS: 5-SPICE PORK AND/OR CHICKEN TENDERLOIN,
AND/OR 5-SPICE TOFU;
TOPPINGS: STIR FRY VEGGIES, EDAMAME, WATER CHESTNUTS, SWEET CHILI SAUCE, SRIRACHA.

SUPER BOWL

BASE: QUINOA; PROTEINS: BLACKENED CHICKEN AND/OR TILAPIA AND/OR TOFU;
TOPPINGS: ROASTED CHICKPEAS, SWEET POTATOES, SPINACH, SHREDDED CARROTS,
RED CABBAGE, EDAMAME, WALNUTS, AND TAHINI DRESSING. (ADD FRESH AVOCADO +\$1)

PASTA STATION

BASE: YOUR CHOICE OF NOODLES; PROTEINS: ITALIAN GROUND BEEF AND/OR ITALIAN MEATBALLS
AND/OR GRILLED CHICKEN AND/OR MEATLESS "SAUSAGE";
SAUCES: TOMATO BASIL MARINARA, CREAMY ALFREDO, AND PESTO;
TOPPINGS: GRILLED VEGETABLE MEDLEY, SHAVED PARMESAN;
SIDES: ROSEMARY FOCACCIA BREAD, LOADED VEGGIE SALAD WITH HOUSEMADE DRESSINGS.

MAC N CHEESE BAR

BASE: CREAMY SMOKED GOUDA MAC 'N' CHEESE; PROTEINS: BBQ PULLED PORK
AND/OR CHOPPED CHICKEN AND/OR GRILLED TOFU; TOPPINGS: BACON, SAUTEED MUSHROOMS,
ROASTED CHOPPED BROCCOLI, BLUE CHEESE, SMOKED GOUDA, BBQ SAUCE, BUFFALO SAUCE;
SIDES: LOADED VEGGIE SALAD WITH HOUSEMADE DRESSINGS.

BAKED POTATO BAR

BASE: LARGE BAKED POTATOES; PROTEINS: BBQ PULLED PORK AND/OR CHOPPED CHICKEN
AND/OR BARBECUED JACK FRUIT; TOPPINGS: BUTTER, SOUR CREAM, CHIVES, CHEDDAR CHEESE,
BACON, CHOPPED BROCCOLI, BBQ SAUCE, BUFFALO SAUCE;
SIDES: LOADED VEGGIE SALAD WITH HOUSEMADE DRESSINGS.

FAJITA BAR

BASE: FLOUR TORTILLAS (GF CORN TORTILLAS OPTIONAL); PROTEINS: FAJITA CHOPPED CHICKEN
AND/OR SOUS VIDE FLANK STEAK AND/OR FAJITA TOFU; SIDES: SEASONED BLACK BEANS, SPANISH RICE,
GRILLED ONIONS & BELL PEPPERS, SOUR CREAM, SHREDDED CHEESE,
CHOPPED ROMAINE LETTUCE, CHIPS & SALSA.

BURGER BAR

JUICY CHOICE CHUCK BURGERS (& VEGGIE BURGERS UPON REQUEST), FRESH BUNS,
SLICED CHEESES, LETTUCE, SLICED TOMATOES, ONION, PICKLES, CONDIMENTS,
POTATO CHIPS, POTATO SALAD, BAKED BEANS, AND LOADED VEGGIE SALAD
WITH HOUSEMADE DRESSINGS. (GRILLED CHICKEN +1.00).

CARVING STATION

YOUR CHOICE OF PRIME RIB (\$18/LB), ROASTED TURKEY BREAST (\$12/LB),
AND/OR HERBED PORK LOIN (\$12/LB). CARVING STATIONS COME WITH ACCOMPANYING
SAUCES. FRESH BUTTER ROLLS CAN BE ADDED FOR \$1 PER PERSON.
*NOTE: THIS STATION MUST BE STAFFED BY A FOOD ATTENDANT AND IS OFFERED IN
ADDITION TO OTHER MENU ITEMS.





OUR HOT BUFFETS COME WITH SIDES, DESSERT, ROLLS AND SALAD!

PARTY BITES CATERING



Traditional **HOT** Buffets

TRADITIONAL HOT BUFFET

PRICED PER GUEST, MINIMUM OF \$250. INCLUDES VEGGIE SALAD WITH HOUSEMADE DRESSINGS OR CAESAR SALAD, BREAD, SIDES AND DESSERT. ADD AN ADDITIONAL SIDE FOR \$2

ITALIAN GRILLED CHICKEN WITH OUR SIGNATURE SAUCE WITH 2 SIDES	\$15
CHICKEN PICCATA OVER NOODLES WITH WHITE WINE CAPER SAUCE, 1 SIDE	\$15
CAPRESE CHICKEN WITH HERBED ORZO SALAD, 1 SIDE	\$15
SWEET CHILI PORK TENDERLOIN WITH CHIPOTLE BBQ SAUCE, 2 SIDES	\$15
2 ENTREE MEAL: CHOICE OF ITALIAN GRILLED CHICKEN, SWEET CHILI PORK, BROASTED TURKEY, BROWN SUGAR HAM 2 SIDES WITH SIGNATURE SAUCES	\$18
JAMAICAN JERK CHICKEN, 2 SIDES	\$18
SOUS VIDE ROAST BEEF IN BEEF GRAVY, 2 SIDES	\$18
SLOW ROASTED PRIME RIB, 2 SIDES	\$25
SWEET BOURBON SALMON, 2 SIDES	\$20
MEDITERANEAN SKEWERS WITH ROASTED VEGETABLES AND SAFFRON RICE	\$15
SOUS VIDE BABY BACK RIBS, 2 SIDES	\$18

Sides

- CORNBREAD DRESSING
- SOUTHERN GREEN BEANS
- ROASTED BROCCOLI
- ROASTED VEGGIE MEDLEY
- HERB ROASTED POTATOES
- GARLIC RED SKINNED MASHED POTATOES
- BAKED POTATOES
- HERBED ORZO
- SMOKED GOUDA MAC N CHEESE
- HERBED POTATO SALAD
- HARICOT VERTS
- SMOKED BAKED BEANS
- SOUTHERN COLE SLAW
- SAFFRON YELLOW RICE
- ROASTED ASPARAGUS & PEAS

Dessert

- FRESH CHOCOLATE CHIP COOKIES
- TRIPLE CHOCOLATE BROWNIES
- LEMON BERRY TRIFLE
- SOUTHERN PEACH COBBLER
- SOUTHERN APPLE COBBLER
- BANANA PUDDING
- SCRATCH LEMON POUND CAKE

AND MUCH MORE!

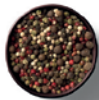
ORDER OUR SIDES & DESSERTS BY THE TRAY OR PAN!





**USE OUR
SAMPLE
MENUS BELOW
TO PUT
TOGETHER
THE PERFECT
EVENT!**

**PARTY
BITES
CATERING**



Sample
HORS D'OEUVRES
Menus

HORS D'OEUVRES

PRICED PER GUEST, MINIMUM OF \$300. A WELL BALANCED COCKTAIL MENU GENERALLY INCLUDES A GRAZING STATION WITH 1-3 ADDITIONAL SMALL SAVORY BITES AND A SWEET BITE. GAIN INSPIRATION FROM ONE OF OUR SAMPLE MENUS BELOW OR LETS CUSTOMIZE A MENU FOR YOUR EVENT!

Sample Menus

THE NETWORKER \$12

- CHEESE & FRUIT PLATTER WITH ARTISAN CHEESES, BERRIES, GRAPES, NUTS, AND PIMENTO CHEESE BALL. SERVED WITH GOURMET CRACKERS.
- BLT BITES: SMOKED APPLEWOOD BACON, CRISP LETTUCE, HEIRLOOM TOMATO, PESTO AIOLI, CROSTINI
- LEMON GARLIC SHRIMP SKEWERS
- VEGGIE CUPS WITH BUTTERMILK RANCH AND ROASTED RED PEPPER HUMMUS
- BROWNIE BITES

THE OPENER \$17

- GRAZING STATION WITH CHARCUTERIE, ASSORTED CHEESES, OLIVES AND MARINATED VEGETABLES, NUTS, ASSORTED BERRIES, GREEN & RED GRAPES, PRETZELS, CRUSTINIS AND GOURMET CRACKERS
- AHI TUNA POKE TASTING SPOONS
- GREEK PORK CROSTINI WITH TZATZIKI AND SLICED CUCUMBER
- MEDITERRANEAN FLATBREAD
- ASSORTED HEIRLOOM RECIPE MINI CUPCAKES: BITTERSWEET MOCHA, VANILLA ALMOND, AND RED VELVET

HEARTY COCKTAIL PARTY \$20

- ANTIPASTO SKEWERS: PROSCIUTTO, KALAMATA AND GREEN OLIVES, GRAPE TOMATOES, PEPPERONCINI, AND MARINATED MOZZARELLA WITH FRESH BASIL
- GRILLED CHICKEN BITES WITH OUR SIGNATURE SWEET & SPICY JEZEBEL SAUCE
- GREEK PORK TENDERLOIN SLIDER WITH HERBED FETA SPREAD
- CHILLED SHRIMP PLATTER WITH LEMON WEDGES AND OUR HOUSECOCKTAIL SAUCE
- GOAT CHEESE & CARAMELIZED ONION TARTLETS
- SPINACH ARTICHOKE DIP, ROASTED RED PEPPER HUMMUS, AND FRESH SALSA WITH HAND CUT VEGETABLES & TORTILLA CHIPS
- DEVILLED EGGS WITH SRIRACHI BROWN SUGAR CANDIED BACON OR SWEET POTATO CRISP
- ASSORTED HEIRLOOM RECIPE MINI CUPCAKES: BITTERSWEET MOCHA, VANILLA ALMOND, AND RED VELVET

VEGETARIAN MEET AND GREET \$17

- CHEESE & FRUIT PLATTER WITH ARTISAN CHEESES, BERRIES, GRAPES, NUTS, AND OUR PIMENTO CHEESE BALL. SERVED WITH GOURMET CRACKERS.
- ROASTED VEGETABLE SKEWERS WITH EGGPLANT, COLORED BELL PEPPERS, TOMATOES, AND ZUCCHINI
- MEDITERRANEAN PLATTER WITH HOUSEMADE HUMMUS, OLIVE TAPENADE, FETA, FRESH CUCUMBERS, AND PITA CHIPS
- BABY BELLA TARTLETS
- PIMENTO CHEESE & HOT PEPPER JELLY FLATBREAD
- LEMON BERRY TRIFLES



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**NOT SEEING WHAT YOU'RE LOOKING FOR?
CONTACT US BELOW FOR CUSTOMIZED MENUS**

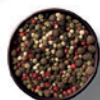
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Grazing STATIONS

GRAZING STATIONS

SELECT ONE BELOW THAT YOU WOULD ENJOY,
OR ALLOW US TO CUSTOMIZE A SEASONAL GRAZING STATION
BASED ON YOUR BUDGET AND OTHER MENU ITEMS CHOSEN.

LITE GRAZING \$3.50

ARTISAN CHEESES, BERRIES, GRAPES, NUTS, OUR PIMENTO CHEESE BALL,
AND GOURMET CRACKERS

ANTIPASTO DISPLAY \$3.50

CURED MEATS & GOURMET CHEESES, CHEESE TORTELLINI, ASSORTED OLIVES AND MARINATED VEGETABLES

DELUXE CHARCUTERIE \$6.50

GOURMET MEATS, ARTISAN CHEESES, GRAPES, OLIVES, NUTS, MARINATED VEGETABLES, PEPPERONCINI,
STONE GROUND MUSTARD, JELLIES, CROSTINI, BREADSTICKS AND GOURMET CRACKERS

SOUTHERN CHARCUTERIE \$6.50

SMOKED SAUSAGE, BRISKET, LIL' SMOKIES, STONE GROUND MUSTARD & YELLOW MUSTARD,
PORK SKINS, PICKLED OKRA, CHEDDAR CHEESE CHUNKS, BABY CARROTS, CELERY STICKS,
AND BUTTERMILK RANCH DIP

SWEET AND SAVORY \$6

ARTISAN CHEESES, FRESH AND DRIED FRUITS, DELUXE NUTS, PRETZELS,
YOGURT-COVERED PRETZELS, CHEESE WAFERS, ASSORTED CHOCOLATES, AND GOURMET CRACKERS

THE GRAZE MUST GO ON \$8

CHARCUTERIE: SALAMI, PEPPERONI, PROSCIUTTO; ASSORTED CHEESES - SLICED AND WEDGE;
BAKED CHEDDAR WAFERS; OLIVES, PEPPADEWS, PEPPERONCINI; ROASTED RED PEPPER HUMMUS;
SPINACH ARTICHOKE DIP; HOT PEPPER JELLY; BREADSTICKS/CRACKERS/PITA CHIPS; HAND-CUT VEGGIES;
CHOCOLATE COVERED RAISINS; SMOKED ALMONDS; PRETZELS; ASSORTED BERRIES; GREEN & RED GRAPES;
MINI LEMON COOKIES & CHOCOLATE CHIP COOKIES

THE NICOISE PLATTER \$8

ROASTED SALMON, POTATOES, HARICOTS VERTS, TOMATOES, EGGS, WATERCRESS, OLIVES
AND ANCHOVIES, ARRANGED BEAUTIFULLY WITH BRIGHT RED TOMATOES, TOPPED WITH A FRESH
VINAIGRETTE

DIPPABLES AND DIPS

Dippables

HAND CUT VEGGIES
CROSTINI
TORTILLA CHIPS
SALTED PRETZELS
PITA CHIPS
KETTLE CHIPS

Dips

SPINACH ARTICHOKE DIP
HUMMUS
ROASTED RED PEPPER HUMMUS
OLIVE TAPENADE
SMOKED GOUDA PIMENTO CHEESE DIP
FRENCH ONION DIP
BUFFALO CHICKEN DIP
GUACAMOLE
CILANTRO SALSA
SALSA VERDE
TEXAS CAVIAR
WHITE QUESO



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Beef, PORK, CHICKEN, and Seafood

BEEF, PORK, CHICKEN & SEAFOOD

BEEF FILET BITES WITH BLUE CHEESE HORSERADISH CREAM (GF)
SOUS VIDE FLANK STEAK CROSTINI WITH HORSERADISH CREAM
ALL-AMERICAN SLIDER: MINI HOUSEMADE HAMBURGER PATTY WITH CRISPY BACON, MELTED CHEESE, SLICED TOMATO, AND PICKLE CHIP
BEEF TENDERLOIN SLIDER WITH HORSERADISH CREAM BRAISED BEEF BRISKET SLIDER WITH PICKLED ONION & CHIPOTLE AIOLI
SAMBAL OLEK CHICKEN SKEWERS (GF)
MEATBALLS : YOUR CHOICE OF ITALIAN OR SWEET AND SOUR
ANTIPASTO SKEWERS: SALAMI, KALAMATA AND GREEN OLIVES, GRAPE TOMATOES, PEPPERONCINI, AND MARINATED MOZZARELLA WITH FRESH BASIL (GF)
BUFFALO PORK BELLY BITES WITH BLUE CHEESE CRUMBLES (GF)
BLT BITES: SMOKED APPLEWOOD BACON, CRISP LETTUCE, HEIRLOOM TOMATO, PESTO AIOLI, CROSTINI
MEDITERANEAN PORK CROSTINI WITH TZATZIKI AND SLICED CUCUMBER
PULLED PORK SLIDER WITH SLAW AND SMOKY BBQ SAUCE
MEDITERANEAN PORK TENDERLOIN SLIDER WITH HERBED FETA SPREAD
PROSCIUTTO-WRAPPED MELON BALLS (GF)
KOREAN BBQ EGG ROLLS WITH SWEET CHILI SAUCE
GRILLED CHICKEN BITES WITH OUR SIGNATURE SWEET & SPICY JEZEBEL SAUCE (GF)
THAI CHICKEN BITES WITH THAI COCONUT DIPPING SAUCE (GF)
MEDITERRANEAN CHICKEN SKEWERS WITH COLORED BELL PEPPERS AND RED ONION, SERVED WITH TZATZIKI SAUCE (GF)
JEZEBEL CHICKEN SLIDER WITH OUR SIGNATURE SWEET & SPICY JEZEBEL SAUCE
CHICKEN PESTO BITES
PAN FRIED ASIAN CHICKEN DUMPLINGS WITH DIPPING SAUCE
GINGER SOY CHICKEN LETTUCE WRAPS (GF)
CHICKEN OR BEEF SATAY SKEWERS (GF)
AHI TUNA POKE TASTING SPOONS (GF)
CHILLED SHRIMP PLATTER WITH LEMON WEDGES AND OUR HOUSE MADE COCKTAIL SAUCE (GF)
MANGO SHRIMP SKEWERS (GF)
SHRIMP TACO BITES (GF)

HEARTY ITEMS

DEVILLED EGGS WITH SRIRACHI BROWN SUGAR CANDIED BACON, SWEET POTATO CRISP, OR TRADITIONAL CRISPY POTATO SKINS WITH CHEDDAR, GREEN ONION, AND CHIPOTLE RANCH DRIZZLE (WITH PULLED PORK OPTIONAL)
SWEET CORN TAMALE CAKES WITH TOMATOES AND GREEN ONIONS DRIZZLED WITH CHIPOTLE RANCH
PIMENTO CHEESE & HOT PEPPER JELLY FLATBREAD
HOISIN PORK BELLY FLATBREAD
MEDITERRANEAN FLATBREAD
CHEDDAR BISCUITS WITH APPLE BUTTER
MINI CROISSANTS WITH OUR PIMENTO CHEESE OR SMOKY CHICKEN SALAD
SOUTHERN SHRIMP & GRITS (GF)



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**NOT SEEING WHAT YOU'RE LOOKING FOR?
CONTACT US BELOW FOR CUSTOMIZED MENUS**

WWW.PARTYBITESCATERING.COM | YUM@PARTYBITESCATERING.COM

(423) 708-5222



**USE OUR
SAMPLE
MENUS BELOW
TO PUT
TOGETHER
THE PERFECT
EVENT!**

**PARTY
BITES
CATERING**



More
HORS D'OEUVRES

VEGETABLE HORS D'OEUVRES

FRESH TOMATO BRUSCHETTA CROSTINI WITH FETA CHEESE
ROASTED VEGETABLE SKEWERS WITH EGGPLANT, COLORED BELL PEPPERS, TOMATOES, AND ZUCCHINI (GF)
BABY BELLA STUFFED MUSHROOM CAPS
SMOKY BBQ MUSHROOM CAPS
VEGGIE CRUDITES WITH BUTTERMILK RANCH AND/OR HUMMUS (GF)
CAPRESE TORTELLINI: TRI-COLORED TORTELLINI WITH MOZZARELLA, FRESH BASIL, TOMATOES, AND AN AGED BALSAMIC GLAZE DRIZZLE (PLATTERED OR SKEWERED)
SPINACH ARTICHOKE TARTLETS WITH SHREDDED PARMESAN
GOAT CHEESE AND CARAMELIZED ONION TARTLETS
FALAFEL BALLS SERVED WITH HOUSEMADE HUMMUS, TZATZIKI SAUCE, AND FRESH-BAKED PITA CHIPS
COLD ASIAN NOODLES WITH STIR FRY VEGGIES IN CLASSIC ASIAN TO-GO BOXES
OLIVE TAPENADE CROSTINI WITH WHIPPED CHEESE

DECADENT DESSERTS

ASSORTED HEIRLOOM RECIPE MINI CUPCAKES: BITTERSWEET MOCHA, VANILLA ALMOND, AND RED VELVET
FRESH-BAKED COOKIE PLATTER: CHOCOLATE CHIP AND/OR LEMON SUPREME COOKIES
TRIPLE CHOCOLATE BROWNIES
CHEESECAKE BITES WITH FRESH BERRIES
BROWNIE BITES WITH DARK CHOCOLATE GANACHE
CHOCOLATE DIPPED RICE-KRISPIE BITES
MINI PIES: (SELECT ONE) BLUEBERRY, CHOCOLATE ICEBOX, KEY LIME, PUMPKIN, ASK ABOUT SEASONAL FLAVORS
MINI TRIFLES: (SELECT ONE) BROWNIE, LEMON BERRY, KEY LIME, BANANA PUDDING, ASK ABOUT SEASONAL FLAVORS

GLUTEN-FREE AND VEGAN DESSERTS AVAILABLE UPON REQUEST.

INFUSED LEMONADES AND TEAS

STONEFRUIT	BLACKBERRY
WHITE PEACH	ROSE
RASPBERRY	ELDERFLOWER
STRAWBERRY	AGAVE NECTAR
PEACH	DIET
LAVENDAR-ROSEMARY	PURE CANE
CUCUMBER-MINT	

**PLEASE NOTE THAT THESE ARE ONLY SUGGESTED
MENUS. WE ARE HAPPY TO CUSTOMIZE
MENUS FOR YOU AND CAN MODIFY
MENUS TO FIT VEGETARIAN, VEGAN
OR GLUTEN-FREE DIETS.**

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Party Bites Catering Policies

Confirming Events

It is never too early to book your event with Party Bites! We do fill up, so once you have a potential date set, please give us a call, or fill out our detailed Event Form. A quote does not guarantee our continued availability. Your event is not confirmed until we have a deposit.

Minimums

Our minimum fees for catering: Breakfast is \$250, Lunch is \$150 and all other events \$300, not including delivery, gratuity and taxes.

Payment & Refund Policy

After your 50% deposit is paid, your final remaining balance is due 5 days prior to your event unless prior approval is given. We accept credit cards, checks and cash. There will be a 5% merchant convenience fee added should you elect to pay by credit card. Any payments made after the completion of your event begins, will incur a 5% late fee regardless of payment choice. All deposits are not refundable, but can be transferred to use towards another event.

Full Service Events

If your event requires service personnel, whether this includes food attendants and/or bartenders, we can provide professional friendly staff at a flat rate of \$200 per staff per 8 Hour event (includes travel, load-in and clean up time). Any time after will incur a \$20 per staff, per hour fee. If your event is out of radius (30+ minutes), you will also be responsible for a travel fee. The number of staff required will depend on the number of guests, menu and type of service. Please note that this fee does not include a gratuity. Gratuity is optional but always appreciated, and can be added to your invoice, or paid directly to the staff working your event.

While our bartenders are licensed to serve any type of alcohol, we are unable to purchase the alcohol for you. If you provide the beer, wine or spirits, we are happy to provide bar set-up or mixers.

Delivery

Delivery fees begin at \$15 and up and depend on time of event, location and magnitude. If delivered & dropped off, food will be hot and ready to eat in disposable containers. Please allow a 30 minute window for delivery, as traffic is often unpredictable. Please call (423) 708-5222 for more details.

Pick Up

There is a \$100 minimum for pick-up orders Monday through Saturday. Pick up is not available on Sundays. During our busy seasons, higher minimums may apply. Food will be prepared in disposable aluminum pans with heating directions, or can be hot and ready with advanced notice and a set pick-up time.

Rental Equipment

We do not carry linens and real plateware in-house, but are happy to coordinate rentals of these items for you for a 15% surcharge. We can also share information about local reputable vendors for renting tables, chairs, and other large furniture and equipment. Please contact us for details.

Leftover Food

When we are on location to serve food, we usually carry more than we expect to serve (running out is a scary experience!). We also have extended food temperatures and holding conditions to a point that we will not release leftover food to you or your guests. This policy is required by the Health Department also. We trust that you will cooperate.