

Casual Catering Menu

Appetizers

BBQ Meatless Meatballs \$40

Serves 25

Preservation Pub's housemade vegetarian meatballs made with walnuts & tossed in custom BBQ sauce

Salsa & Chips (32 oz) \$20

Fresh, housemade salsa

Queso & Chips (64 oz) \$40

Made from scratch queso with Dos Equis beer, fresh peppers & cheese with aromatic spices

Housemade Guinness Crust Pizzas

Each 14" pizza serves 6

Cheese Pizza \$10

\$1.75 for each extra toppings (we have most everything - just ask)

Specialty Pizzas \$15

Ring of Fire

Zesty pizza sauce, red & green bell peppers, banana peppers, jalapeno peppers, serrano peppers, topped with a ring of sriracha

Jack Daniel's BBQ Chicken

Jack Daniel's BBQ sauce, mozzarella cheese, grilled chicken, red onion, fresh cilantro & topped with white cheddar cheese

Buffalo Soldier

Buffalo blue cheese sauce, grilled chicken, mozzarella & sharp cheddar cheese, topped with diced celery and lettuce

Finger Sandwiches

Serves 8 per tray \$40

Classic Italian Sub

Canadian bacon, pepperoni, salami, mozzarella cheese, lettuce, tomato, onion, black olives, oil & vinegar

Mediterranean Chicken Panini

Grilled chicken, white & sharp cheddar, spinach, roasted red pepper, fresh basil, herb feta spread

Cheese Lovers Panini

Sharp & white cheddar, mozzarella, feta, basil, parmesan roma tomatoes, feta spread cracked pepper aioli & toasted till ooey-goey

Turkey & Avocado Wrap

Thin sliced turkey, fresh avocado, white & sharp cheddar cheese, cherry tomato chutney

Big Phat Greek Wrap

Roma tomatoes, cucumbers, red onions, kalamata olives, feta cheese, lettuce, tossed in olive oil & wrapped in a spinach tortilla

Quesadillas

Serves 4 per tray \$25

Chicken Quesadilla

Grilled chicken sauteed with peppers and onions, mozzarella & sharp cheddar, seasoned with a blend of aromatic spices

Veggie Quesadilla

Black bean corn salsa, mozzarella & sharp cheddar, seasoned with aromatic spices on a spinach tortilla

If you have any special needs please let us know and we will do our best to accommodate you. ~ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please inform your server of any food allergies you may have.

Semi~Formal Dining Menu

Appetizers:

\$10 a person for two/ \$15 person for three

Deviled Eggs - with a spicy filling topped with paprika and pickle

Roasted Garlic Hummus - traditional style hummus served with pita and fresh vegetables

Devils on a Horseback - Fresh dates stuffed with Blu Cheese and Wrapped in bacon then roasted and served with a chili oil sauce. (seasonal)

Caprese Skewers - cherry tomatoes, fresh mozzarella cheese, and basil all topped with a balsamic reduction

Cheese Boards

80-100 people - \$300

60-80 people - \$250

40-60 people - \$200

20-40 people - \$150

Vegetable Dish

80-100 people- \$220

60-80 people- \$190

40-60 people- \$160

20-40 people- \$130

Entrees

\$30 a person for one item and two sides/ \$40 a person for two items and three sides

Tilapia with chimmichurri sauce on the side

Oven roasted chicken with a portabella mushroom and veal demi sauce.

Salmon with a lemon burre blanc

Slow Roasted pork tenderloin rubbed in whole grain mustard

Slow cooked Prime Rib Served with a horseradish cream sauce (additional \$5 per person)

Sides

Roasted Asparagus ~ Whipped Potatoes

Brussel Sprouts roasted with garlic and Parmesan cheese

French style green beans with red pepper ~ Mac and Cheese

Desserts

\$8 a person

Chocolate Tart with a berry coulis

Whiskey Cake served with a sweet sorghum sauce

Bread Pudding

Reserve your space today ~ Call Michael West at 865-312-1982

Scruffy City Hall ~ Knoxville UnCorked ~ Market House Cafe ~ Preservation Pub
On Historic Market Square Knoxville TN