DINNER

OFF-SITE

@rothchildcatering
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Updated January 2026

Buffet Menu

List price based on groups of 75 or more. For smaller groups, contact us for pricing. Custom menus are available, please inquire!

(included: dinner rolls, water and tea, china, and linen napkin)

BACKYARD BBQ $21.50

Traditional Salad
Hickory Smoked pulled pork w/ creamy coleslaw and bbq sauces on the side
Grilled herb marinated chicken
Baked gourmet mac n' cheese
Southern-style green beans w/ ham and onions

LATIN $23.00

Seasoned pulled chicken w/ onions and multi-color peppers
Seasoned ground beef and onion
Warm flour tortillas
Spanish style rice
Refried beans
salsa, sour cream, guacamole, shredded lettuce, cheese, and jalapenos

SOUTHERN COMFORT $24.00

Choice of salad
Country Cornbread & apple stuffed chicken
Classic mashed potatoe
Southern-style green beans w/ ham and onions
Cornbread muffins

ITALIAN $28.00

Ceasar Salad
Pasta with red meat sauce and alfredo
Chicken parmesan or Rosemary chicken
Choice of 2 sides

COASTAL HARVEST $29.00

Choice of salad
Choice of chicken
Baked cod w/ lemon and dill
Roasted Red new potaotes
Grilled Asparagus

SIMPLE & SAVORY $30.00

Choice of salad
Grilled herb marinated chicken with choice of sauce
Sliced sirloin w/ cabernet sauce
Choice of 2 sides

PRIME TIME $36.00

Choice of salad
choice of chicken
Black pepper prime rib w/ au jus and horseradish cream Choice of 2 sides
*recommended; carving station

SURF & TURF $41.00

Choice of salad
Choice of chicken
Braised short ribs w/ cabernet sauce
Brown sugar bourbon glazed salmon OR lemon cream sauce
Choice of 2 sides

SALADS

Apple
Caprese
Classic Caesar
Greek
Spinach
Traditional

SIDE DISHES

Baked gourmet macaroni & cheese

Scalloped potatoes w/ artisan cheese

Flame roasted brussel sprouts with bacon, garlic & shallots

Grilled asparagus

Garlic herb mashed potatoes

Pasta Alfredo: Option to add chicken or seafood

Quinoa

Rice pilaf with diced veggies

Roasted red skinned potatoes

Roasted vegetable medley

Steamed green beans with roasted red peppers

Steamed broccolini (seasonal)

Steamed broccoli

Southern style green beans with onions and ham

Sweet potato casserole (contains nuts)

Tennessee state sales tax, delivery, and staffing priced separately.
Dietary restrictions and food allergies can be accommodated with advance notice.
Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the chance of foodborne illnesses.

GF - Gluten Free, V - Vegetarian

Plated Menu

Choose 1 Salad, 2 Entrees & 2 Sides

List price is per person and based on groups of 75 or more. For smaller groups, please inquire for pricing. (Includes dinner rolls, water and tea, pre-set china, stainless cutlery and linen napkin)

SALADS

Orchard Greens
mixed greens, sliced apples, Gorgonzola and roasted nuts with a citrus vinaigrette

Heirloom Caprese
spring greens, sliced tomato, mozzarella and basil pesto with a balsamic reduction

Classic Caesar
romaine lettuce, parmesan cheese and garlic herb croutons

Mediterranean
romaine, tomato, cucumber, red onion, Kalamata olives and feta with a lemon vinaigrette

Baby Spinach
spinach, bacon, egg, carrot, mushroom and red onion with a balsamic vinaigrette

Garden Greens
mixed greens, grape tomato, cucumber, carrot . on the side: shredded cheese with ranch dressing

Autumn Harvest
mixed greens, oasted sweet potatoes, cranberries, pumpkin seeds, grape tomatoes, diced cucumbers; champagne vinaigrette

ENTREES

Garden vegetable stuffed chicken with white wine sauce	$32.00
Sliced sirloin with red wine sauce OR chimichurri sauce	$32.00
Spinach and cheese stuffed chicken	$32.00
Latin rice, pepper and onion stuffed chicken with enchilada sauce	$32.00
Baked cod with lemon cream sauce	$32.00
Salmon with creamy lemon caper sauce OR brown sugar bourbon glaze	$32.00
Chicken Marsala	$34.00
Chicken Piccata	$34.00
Country cornbread, apple, and cranberry stuffed chicken	$34.00
Caprese stuffed chicken with tomato basil cream sauce	$34.00
Chicken cordon bleu	$34.00
Sliced sirloin with hunter sauce	$34.00
Herb crusted prime rib with au jus	$37.00
Cabernet braised short ribs	$38.00
Flank steak pinwheels stuffed with spinach and cheese	$38.00
Crab crusted white fish with lemon cream sauce	$48.00
Sliced beef tenderloin with red wine demi glaze	$48.00

SPECIALTY PLATES

Pasta pesto topped with flame roasted vegetables (V)	$33.00
Eggplant parmesan (V)	$33.00
Curried rice and vegetable stuffed zucchini boat (Vegan)	$33.00
Quinoa and veggie stuffed bell pepper (Vegan)	$33.00
Tofu and veggie stir fry with teriyaki glaze (Vegan)	$33.00