



# SEMINAR PACKAGES



*Delicious food, delightfully served*

865-690-0103

8807 Kingston Pike  
Knoxville, TN 37923

[www.rothchildcatering.com](http://www.rothchildcatering.com)

Updated October 2021

# Partial Day

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- Room only
- Private room for 4 hours on a weekday
- Linen-draped registration tables with two chairs and a wastebasket
- Linen-draped round tables for guest seating
- Screen package includes: screen, linen-draped table, extension cords
- Water station
- Free parking
- Wi-Fi

# Traditional Full Day Seminar

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- Private room for 8 hours
- **Morning pastries, lunch** (*see menu*) **and afternoon cookies**
- Linen-draped registration tables with two chairs and a wastebasket
- Linen-draped round tables for guest seating
- Screen package includes: screen, linen-draped table, extension cords
- Up to two linen-draped material tables
- Unlimited iced tea, water, and coffee
- Free parking
- Wi-Fi

# Signature Full Day Seminar

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- **TWO** private rooms: one for meeting (8 hours) and one for lunch (1 hour)
- **Morning snack, lunch** (*see menu*), **and afternoon snack**
- Linen-draped registration tables with two chairs and a wastebasket
- Linen-draped round tables for guest seating
- Screen package includes: screen, linen-draped table, extension cords
- Up to two linen-draped material tables
- LCD projector (*we do not supply computers*)
- Executive podium and microphone
- Unlimited iced tea, water, coffee
- Free parking
- Wi-Fi

# Morning Snack

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For signature seminar, choose three (3):

Sliced breakfast breads with butter and cream cheese

Assorted fruit yogurt with berries granola and pecans

Toasted bagels with jam, butter and cream cheese

Assorted muffins

Assorted pastries

Fruit scones with butter and jam

Warm cinnamon rolls with creamy icing

Platter of assorted cheeses

Buttermilk biscuits filled with sausage

French toast sticks with maple syrup and powdered sugar

Oatmeal with butter, cinnamon, pecans and brown sugar

Hash brown potato cake

Cheddar and chive biscuits with sliced, maple glazed ham

Egg quesadilla with salsa and sour cream

Yeast rolled with egg and cheese

# Afternoon Snack

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For signature seminar, choose two (2):

Freshly made tortilla chips with salsa

Cheese ball coated in pecans served with crackers

“Veggie shots” individual cups of julienne veggies with dip

Tomato Caprese cups

Freshly made popcorn

Basket of individual snacks

Brownie bites

Assorted dessert squares

Basket of granola bars

Antipasto shooters

Spicy pimento cheese with crackers

Freshly made popcorn

Hummus with pita bread and veggie sticks

Creamy artichoke and spinach dip with crackers

Cheese quesadilla

Basket of fresh whole fruit

Bruschetta

Platter of freshly baked cookies

# Lunch

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All meals are buffet service - for traditional and signature seminar guests, choose one (1):

## OPTION 1

Mixed green salad with lots of fresh veggies

Baked traditional meat lasagna  
**OR** vegetarian lasagna

Flame roasted vegetables

Freshly baked rolls

## OPTION 2

Mixed green salad with lots of fresh veggies

Hickory smoked pulled pork BBQ with buns, coleslaw and relish

Southern style green beans

Extra cheesy mac n' cheese

Freshly baked rolls

## OPTION 3

Mixed green salad with lots of fresh veggies

Homemade soup

Roasted turkey & cheese, and ham & cheese sandwiches

House made seasoned chips

Fresh fruit salad

## OPTION 4

Mixed green salad with lots of fresh veggies

Baked potato bar with bacon, butter, sour cream, chives, shredded cheese and chili

Steamed green beans

Fresh fruit salad

## OPTION 5

Mixed green salad with lots of fresh veggies

Warm Cuban sandwiches

Pickles

House made seasoned chips

Fruit salad

## OPTION 6

Mixed green salad with lots of fresh veggies

Penne pasta with side toppings of:

Creamy Alfredo sauce

Traditional Red sauce

Diced grilled chicken

Italian meatballs

Freshly grated cheese

Steamed green beans

Bread sticks

### OPTION 7

Mixed green salad with lots of fresh veggies

Sliced roasted turkey breast, roast beef, Genoa Salami and honey ham sandwiches

Platter of assorted sliced cheeses and condiments

Assorted breads and rolls

Rothchild's veggie pasta salad

### OPTION 8

Mixed green salad with mandarin oranges, pineapple, rice noodles and almonds

Beef and broccoli **OR** Chicken cashew stir-fry

Fried oriental rice

Sautéed vegetables

Spring rolls with apricot and wasabi sauce

### OPTION 9

Mixed green Latin style salad with chipotle ranch and vinaigrette dressing

Fajita chicken with sautéed peppers and onions

Warm flour tortillas

Salsa, sour cream, diced tomatoes, jalapenos, refried beans and guacamole

Tortilla chips

### OPTION 10

Mixed green salad with lots of fresh veggies

Seasoned grilled chicken breast

Mac & cheese with toppings on the side

Steamed green beans with roasted red peppers

Freshly baked yeast rolls

If you would like plated lunch service, please let us know.

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.

# Pricing

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## PARTIAL DAY

*Room only*

- Blue or Sunset room \$175
- Library room \$250
- Burgundy room \$350
- Main room \$600
- Gardenia room \$800

## TRADITIONAL FULL DAY

- 15 guests or less flat fee - \$400
- 16 guest or more - \$26/per guest

## SIGNATURE FULL DAY

- 15 guests or less flat fee - \$475
- 16 guest or more - \$32/per guest

Please add state sales tax or furnish a TN tax exempt form prior to service.

Please add \$125 server fee or 20% service fee, whichever is greater.

