

Troutdale Catering
423-968-9099

Full Breakfast Buffet Cost \$12

Scrambled Eggs, Scrambled Eggs w/ Cheese, Bacon, Sausage, Biscuits & Gravy,
Hash Browns, Fresh Fruit, Muffins, Orange Juice,
Coffee and Decaffeinated (Minimum of 15 people)

Gourmet Box Lunch

All lunches include Chips, Fresh Fruit or Potato Salad and Brownie or Cookie
and served on a choice of Croissant, Hoagie Roll, or Wrap

Roast Beef and Goat Cheese \$11.00

Roasted Red Peppers and Grilled Onions
Basil Aoli

Chicken and Mozzarella \$11.00

Creamy Pesto

Club \$11.00

Ham, Turkey and Bacon
Honey Mustard

Veggie \$11.00

Roasted Mushrooms, Red Peppers, Onions, Zucchini and Squash

Basic Box Lunch

All lunches include Chips, Fresh Fruit or Potato Salad and Brownie or Cookie
and served on a choice of Croissant, Hoagie Roll, or Wrap

Sandwiches

Honey Glazed Ham and Cheddar \$9

Oven Roasted Turkey and Swiss \$9

Oven Roasted Roast Beef and Smoked Gouda \$9

Roasted Red Pepper Grilled Chicken Salad \$9

Tuna Salad \$9

Vegetarian Greek \$9

Salads

Chicken Caesar \$9

Chef Salad Choice of Dressing \$9

Cajun Grilled Trout over Mixed Greens \$9

Cold Lunch Buffets -Served with Housemade Cookies, Brownies or Dessert Bars.

Cakes & Pies available for \$2.00 extra.

Soup or Baked Potatoes w/butter & sour cream for \$2.00

Traditional Salad Bar \$10

Mixed Baby Field Greens, Romaine Lettuce, Chef's Choice of 8 Condiments,
Chef's Ranch, Vinaigrette, Caesar Dressings

Choice of 2:

Grilled Chicken, Cajun Grilled Trout, Cajun Grilled Chicken,

Curried Chicken and Honey Dijon Glazed Chicken, Cajun Grilled Beef Tips

New York Style Deli Platter \$10

Ham, Turkey, Roast Beef, Cheddar, Swiss,
3 different types of Bread, Lettuce, Tomato, Onion, Pickles,
Potato Salad, Coleslaw, Mustard, Mayonnaise

**Hot Lunch Buffets- Served with Housemade Cookies, Brownies or Dessert Bars.
Cakes & Pies available for \$2.00 extra**

Nacho/Taco Bar \$10

Ground Beef, Grilled Chicken, Crispy Corn Tortillas, Soft Flour Tortillas,
Corn Chips, Lettuce, Tomato, Scallions, Fresh Housemade Salsa, and Sour Cream
Mixed Greens with Cucumbers, Tomatoes, Carrots, Two Dressings

Baked Potato Bar \$10

Fresh Baked Potatoes, Housemade Chili, Cheddar Cheese, Real Bacon Crumbles,
Fresh Tomato, Scallions, Housemade Salsa, Sour Cream
Mixed Greens with Cucumbers, Tomatoes, Carrots, Two Dressings

Lasagna \$12

Served with Housemade French Bread Mixed Greens with Cucumbers,
Tomatoes, Carrots, Two Dressings

Choose 2 Beef w/ Marinara, Chicken Alfredo, Vegetable Alfredo

Smoked Pulled Pork and Grilled Chicken \$10

Housemade Smoked Pork and Grilled Chicken,
Buns, Potato Salad, Coleslaw, Hickory & Chipotle BBQ sauces

Traditional Southern Style Meatloaf and Chicken Meatloaf \$10

House Ground Beef Baked and Chicken Topped with Tomato Molasses Glaze
Housemade French Bread, Mashed Potatoes,
Chef's Choice Seasonal Vegetables
Mixed Greens with Cucumbers, Tomatoes, Carrots, Two Dressings

Beef and Chicken Stroganoff \$12

Beef and Chicken Sautéed with Onions and Mushrooms and
tossed with a Dijon Cream Sauce and Served with Seasonal Vegetable and Fettuccini or Steamed Rice.
Mixed Greens with Cucumbers, Tomatoes, Carrots, Two Dressings

Fajitas \$10

Marinated Chicken and Beef with Peppers and Onions
Served with Flour Tortillas, Lettuce, Tomato, Sour Cream, Cheddar Cheese, Salsa
Mixed Greens with Cucumbers, Tomatoes, Carrots, Two Dressings

Asian Stir Fry \$10

Steak & Chicken Stir Fry with Seasoned Veggies in a Housemade Wok Sauce served with Steamed Rice
Mixed Greens with Cucumbers, Tomatoes, Carrots, Two Dressings
Add Veggie Fried Rice \$2.00

Grilled Honey Glazed Ham and Turkey Roll \$10

Turkey stuffed with Housemade Dressing and topped with Turkey Gravy
Served w/Mashed Potatoes & Vegetables w/French Bread
Mixed Greens with Cucumbers, Tomatoes, Carrots, Two Dressings

Fried and Baked Chicken \$10

Mashed Potatoes, Seasonal Vegetables, House Baked Bread
Mixed Greens with Cucumbers, Tomatoes, Carrots, Two Dressings

Fresh New York Style Pizzas \$10

Served with Mixed Greens with Cucumbers, Tomatoes, Carrots, Two Dressings

Choose from Specialty Pizzas or Create Your Own:

Greek- Kalamata Olives, Feta Cheese, Roasted Red Peppers, Red Onions

Grilled BBQ Chicken and Pineapple

Grilled Italian Sausage and Sweet Peppers

Margherita Pizza – Fresh Tomatoes, Basil, and Mozzarella Cheese

Supreme – Olives, Onions, Peppers, Sausage, Pepperoni and Mushrooms

Pepperoni

Cheese

Veggie

Pizza Toppings:

Pepperoni

Sausage

Ham

Chicken

Peppers

Onions

Tomatoes

Roasted Red Peppers

Anchovies

Feta

Parmesan

Cheddar

Chef Attended Cooking Stations – Requires \$50.00 Chef Fee

All-American Cookout \$12

Grilled Hamburgers, Grilled Jumbo Hotdogs, Grilled Chicken

Fresh Buns, Lettuce, Tomato, Onions, Mayo, Ketchup, Mustard, Relish, Barbecue Sauce

Potato Salad, Coleslaw, with choice of Cookies, Brownies, or Dessert Bars

Troutdale Café - Choose Two \$12

Pasta, Quesadillas, Stir Fry

Mixed Greens with Cucumbers, Tomatoes, Carrots, & two Dressings

Celebration Cakes

Work with our Pastry Chef to design and create the perfect look and flavors for your cake

Sheet Cakes

Full Sheet Cakes (Serves 100) \$200.00

3/4 Sheet Cake (Serves 75) \$150.00

1/2 Sheet Cake (Serves 50) \$100.00

1/4 Sheet Cakes (Serves 25) \$50.00

Wedding Cakes \$5.00 per person

Birthday and Anniversary Cakes \$4.00 per person

Ala Carte Beverage Service

12oz Soft Drinks \$1.25

Bottle Water \$1.50

Fruit Juices \$1.50

Coffee or Decaffeinated \$8 per Pot

Hot Tea w/ Assorted Tea Bags \$6 per Pot

Fresh Brewed Tea (Sweet or UnSweet) \$5 per Gallon

Gourmet Hazelnut Flavored Coffee \$10 Per Pot

Dinner

Dinner is customized based on the needs of the customer. We can do plated dinners, buffet dinners and cocktail receptions anywhere from \$15 to \$59 per person based on demands of the customer.