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THE **READ HOUSE** 1872

CATERING MENU

UPDATED 2020





THE READ HOUSE

Luxury and superb hospitality, these words form the backbone of the Read House. The hotel officially opened on January 1, 1872 and has never closed its doors. Built on the site of the old Crutchfield House, a Civil War era hotel that served as the Union Army headquarters and hospital. After it burned to the ground in 1867, the lot set empty and desolate until some local businessmen decided to build a small three-story brick office building on the land. Enter John T. Read and his wife, Caroline. They convinced the men to rent the space to them for use as a hotel. When the Read House opened, it soon became the place for guests to socialize, partake in sumptuous food, and enjoy the famed hospitality offered by the Reads.

In 1879, at only 19 years of age, Samuel Read, John and Caroline's only son, took over the hotel. Through his care and hard work, Sam transformed the Read House from the small office building to the current Georgian Revival building that was built in its place in 1926. The New Read House, as it was called, cost \$2.5 million and was

heralded as a palatial, elegant hotel. Over the years the Read House has played host to Winston Churchill, Grace Moore, Eleanor Roosevelt, Bing Crosby, Jack Dempsey, Ronald Reagan, and scores of other celebrities.

Guests and the community alike can step back in time to the 1920s, an era of extravagant parties and opulent decors. Inside the hotel, one can enjoy the Walnut paneled lobby, the elegant Green Room, and our Silver Ballroom—once the largest ballroom in the South. The room still boasts its original silver-leaf ornamentation and three Waterford chandeliers. The Read House is considered an icon known for its history, luxury and grandeur. The Read House prides itself on offering exemplary service and exceptional attention to detail. From the moment guests step into the hotel's impressive lobby, they are met with an air of southern charm and timeless style. The property features more than 13,000 square-feet of versatile event, banquet, conference and meeting space. Almost one hundred years of history, culture and luxury makes The Read House the perfect place to host your next meeting, event or gala.

BREAKFAST BUFFETS

Stations are Offered for 1.5 hours

All Selections include: Selection of Fresh-Squeezed Citrus and Tropical Juices,
Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Whole and Skim Milk

THE CRUTCHFIELD HOUSE

\$18 per person | 15 guests minimum

Seasonal Sliced Fruit and Berries
Fresh Baked Biscuits and Croissants
Assorted Fruit Preserves and Butter
Assorted Dry Cereals

THE READ HOUSE

\$22 per person | 25 guests minimum

Seasonal Sliced Fruit and Berries
Assorted Fresh Baked Muffins and Danishes
Sliced Hardwood Smoked Salmon Bagels with Cream Cheese
Tomatoes, Capers, Onion Garnish
Assorted Fruit Preserves and Butter
Individual Low-Fat Yogurt Cups
House-Made Granola

THE LOOKOUT

\$25 per person | 15 guests minimum

Seasonal Sliced Fruit and Berries
Fresh Scrambled Eggs
Applewood Smoked Bacon
Sausage Patty
Roasted Red-Bliss Potatoes
Creamy Stone-Grind Grits
Fresh Baked Biscuits
Assorted Fruit Preserves and Butter

THE EXECUTIVE

\$27 per person | 25 guests minimum

Seasonal Sliced Fruit and Berries
Assorted Fresh Baked Muffins
Assorted Fruit Preserves and Butter
Cold Cut Platter with Genoa Salami,
Prosciutto, Soppressata and Mortadella
Fresh Baked Biscuits with Country Gravy
Yogurt-Parfaits with House-Made Granola,
Berries, Low-Fat Yogurt and Local Organic Honey

THE BALLROOM

\$36 per person | 25 guests minimum

Parfaits with House-Made Granola, Berries, Low-Fat Yogurt and Local Organic Honey
Seasonal Sliced Fruit and Berries
Fresh Baked Muffins, Croissants and Danishes
Fresh Baked Biscuits with Country Gravy
Assorted Fruit Preserves and Butter
Fresh Scrambled Eggs
Applewood Smoked Bacon and Sausage Patty
Stone-Ground Grits
Roasted Yukon Gold Potatoes

BREAKFAST COMPLIMENTS

ACTION STATIONS

25 Guests Minimum | \$100 per Station Chef Fee

Stations are offered for 1.5 hours

Stations are to be ordered in conjunction with additional breakfast items

CREAMY OATMEAL STATION

\$6 per person

Steel-Cut Oatmeal with Butter,
Brown Sugar, Cinnamon, Dry Fruit, Granola

WAFFLE STATION

\$5 per person

Mini-Waffles with Sorghum Butter,
Fresh Fruit Compote, Candied Pecan

OMELET STATION

\$10 per person

Includes Fresh Eggs, Egg-Whites and Egg-Beater
Fillings Include: Cheddar Cheese, Ham, Bacon, Sausage,
Mushroom, Spinach, Tomatoes, Salsa, Peppers and Diced Onions

BLOODY-MARY BAR

\$12 per drink | \$14 per drink for Top Shelf Liquor

House-Made Bloody Mary Mix, Celery,
Pepperoncini, Green Olives, Pickled Onion

MIMOSAS

\$11 per drink

House Cava, Freshly Squeezed Citrus Juices and Fresh Fruit Purees

A LA CARTE OPTIONS

BEVERAGES

All Day Beverage Station*	\$17 per person
Half Day Beverage Station*	\$12 per person
Brewed Coffee, Decaf Coffee	\$42 per gallon
Assorted Specialty Teas	\$40 per gallon
Iced Tea, Lemonade or Fruit Punch	\$40 per gallon
Assorted Chilled Fruit Juices	\$20 per liter
Pellegrino Sparking Water	\$9 per liter
Aqua Panna Spring Water	\$9 per liter
Coke Soft Drinks	\$3 each
Bottled Water	\$3 each
Assorted Milk (Whole, 2% or Skim)	\$2 each

BREAKFAST ITEMS

Seasonal Fresh Fruit	\$4 per person
Assorted Cereals	\$3 each
Whole Fresh Fruit	\$24 per dozen
Assorted Bagels and Cream Cheese	\$28 per dozen
Fresh Baked Muffins/Danish/Croissants	\$20 per dozen
Egg and Cheese Biscuit	\$32 per dozen
House-Made Granola Parfait	\$8 per person
Sausage, Egg and Cheese Biscuit	\$36 per dozen
Bacon, Egg and Cheese Biscuit	\$36 per dozen
Ham, Egg and Cheese Biscuit	\$36 per dozen
Hard Boiled Eggs	\$14 per dozen

*Includes Brewed Coffee, Decaf, Assorted Specialty Teas and Bottled Water for up to 8 hours and for a minimum of 10 people.

A surcharge of \$3 per person will apply for less than minimum.

BREAKS & SNACKS

Breaks are based on a minimum of 15 guests and are offered for up to 45 minutes.
 Surcharge of \$5 per person will apply for less than minimum required.

BREAKS

ENERGY BOOST

\$5 per person

- Seasonal Whole Fruit
- Assorted Granola Bars
- Citrus & Mint Infused Water

HALFTIME BREAK

\$9 per person

- Roasted Peanuts
- Assorted Candy Bars
- Cracker Jacks
- Mini Pretzels
- Lemonade and Iced Tea

CHATTANOOGA FARMER'S MARKET

\$11 per person

- Local Vegetable Crudités with House-Made Dips
- Sun-dried Tomato Hummus with Pita Chips
- V-8 Juice

SUGAR RUSH

\$12 per person

- Assorted Fresh Baked Cookies
- Chocolate Fudge Brownies
- Chocolate Dipped Biscotti
- Sodas and Water
- Brewed Regular & Decaf Coffee
- Whole and 2% Milk

STARBUCKS BREAK

\$13 per person

- Assorted Starbucks Pastries
- Brewed Pike Place and Dark French Roast Coffee
- Assortment of Syrups, Toppings and Whipped Cream

CHATTANOOGA TREATS

\$18 per person

- Assorted Cupcakes from Cupcake Kitchen
- German Pretzels from Bluff View Bakery
- Julie Darling Donuts
- Assorted Flavored Sodas from Double Cola Co.

AFTERNOON SNACK BREAK

CHOCOLATE LOVERS

- Assorted Freshly Baked Cookies \$22 per dozen
- Freshly Baked Brownies & Blondies \$26 per dozen
- Assorted Chocolate Candy Bars \$4.50 each
- Chocolate Covered Strawberries \$36 per dozen

MOVIE MADNESS

- Assorted Potato Chips (Individual Bags) \$3 each
- Pretzels (Individual Bags) \$3 each
- Cracker Jacks (Individual Bags) \$3 each

HEART HEALTHY

- Artisanal Cheese, Fruits, Water Crackers \$45 (serves 10)
- Vegetable Crudité with House-Made Dips \$40 (serves 10)
- Granola Bars \$2.50 each
- Trail Mix \$2.50 each

LUNCH BUFFET

All Buffets are Offered for 1.5 hours
Served with Iced Tea, Water, and Brewed Coffee

SUPER SALAD & SOUP BUFFET

\$20 per person | 25 guests minimum

MIXED GARDEN SALAD

Cucumbers, Tomatoes, Red Onions, Cheddar Cheese, Bacon Bits, Herbed Croutons, Assorted Dressings

CHEF'S DAILY SOUP

SMOKED CHICKEN SALAD

ALBACORE TUNA SALAD

THREE CHEESE TORTELLINI SALAD

SEASONAL FRUIT

SOUTHERN AFTERNOON BUFFET

\$23 per person | 25 guests minimum

PULLED PORK SHOULDER

GRILLED BBQ CHICKEN BREAST

BRAISED COLLARD GREENS

MAC & CHEESE

FRESH BAKED BISCUITS

SOUTHERN PEACH COBBLER

READ HOUSE DELI BOARD

\$24 per person | 15 guests minimum

BABY MIXED GREENS SALAD

Cucumbers, Tomatoes, Onions, Olives, Cheddar Cheese, Herbed Croutons

PASTA SALAD

SEASONAL FRUIT

SLICED ROAST BEEF, OVEN ROASTED TURKEY, HONEY HAM

Assorted Sliced Cheeses, Lettuce, Sliced Red Onions, Sliced Tomatoes, Pickles, Condiments, Assorted Breads, Potato Chips

NY CHEESECAKE

Fresh Strawberries, Whipped Cream

LUNCH BUFFET

All Buffets are Offered for 1.5 hours
Served with Iced Tea, Water, and Brewed Coffee

THE ALL AMERICAN BUFFET

\$22 per person | 25 guests minimum
includes beef chili with red and black beans

ENTREE

select two

Jumbo All Beef Hotdog

Sauerkraut, Relish, Condiments

Grilled Angus Burger

Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles, Condiments

Grilled Chicken Breast

Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles, Condiments

SIDES

Coleslaw
Baked Beans
Potato Chips

DESSERT

select one

Fresh Baked Chocolate Chip Cookies
Chocolate Brownies
Banana Pudding

THE ITALIAN BUFFET

\$25 per person | 25 guests minimum
includes assorted dinner rolls and butter

Caesar Salad

Romaine Hearts Tossed with Shaved Parmesan,
Herbed Croutons, Caesar Dressing

Caprese Salad

Fresh Ciliegine Mozzarella, Sliced Tomatoes,
Fresh Basil, Balsamic Reduction

ENTREES

select two

Baked Lasagna

Seasoned Ground Beef, Marinara Sauce,
Mozzarella, Parmesan Cheese

Chicken Marsala

Pan Seared Chicken Breast, Sautéed Mushrooms,
Fresh Herbs, Marsala Wine

Three Cheese Tortellini

Vodka Sauce, Fresh Spinach, Parmesan Cheese, Fresh Herbs

Garlic Shrimp

Penne Pasta, White Wine Sauce,
Roasted Tomato, Garlic, Fresh Herbs

DESSERT

select one

Fresh Berry Cheesecake
Tiramisu

THE SANDWICH BOARD

\$24 per person | 25 guests minimum

Mixed Garden Salad

Cucumbers, Tomatoes, Red Onions, Cheddar Cheese,
Herbed Croutons, Assorted Dressings

Potato Salad

ENTREES

select two

Chicken Salad

House-Made Chicken Salad, Bibb Lettuce, Buttery Croissant

Roast Beef & Swiss

Shaved Roast Beef, Swiss Cheese, Lettuce, Tomato, French Baguette

Smoked Turkey Club

Smoked Turkey Breast, Cheddar Cheese,
Bacon, Bibb Lettuce, Tomato, Sourdough Bread

Honey Ham & Swiss

Sliced Honey Ham, Swiss Cheese, Bibb Lettuce, Wheat Berry Bread

All Sandwiches Served with Seasonal Fruit, Potato Chips,
Horseradish Sauce, Herb Aioli, Assorted Mustard

DESSERT

select one

Assorted Fresh Baked Cookies
Chocolate Brownies

THE HAMILTON LUNCH

\$25 per person | 25 Guest Minimum

Served with Iced Tea, Water, and Brewed Coffee | Includes Bread Service

*The Hamilton may be served Buffet style for additional \$5 per person.

FIRST COURSE

select one for plated or two for buffet style

CHICKEN NOODLE SOUP

HEARTY VEGETABLE SOUP

TOMATO AND BASIL BISQUE

MIXED GREEN SALAD

Baby Mixed Greens, Cucumbers, Tomatoes, Onions, Raspberry Vinaigrette

CAESAR SALAD

Romaine Hearts Tossed with Shaved Parmesan,
Herbed Croutons, Caesar Dressing

CAPRESE SALAD

Sliced Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic Reduction

SECOND COURSE

select one for plated or two for buffet style

SEARED CHICKEN BREAST

Pan Seared Chicken Breast, Rosemary Roasted Potatoes, Seasonal Vegetables, Lemon and Butter Sauce

GRILLED SALMON

Wild Rice Pilaf, Seasonal Vegetables, Creamy Dill Sauce

GRILLED PORK TENDERLOIN

Herbed Tenderloin, Rosemary Roasted Potatoes, Seasonal Vegetables, Balsamic Reduction

DESSERT COURSE

select one for plated or two for buffet style

FRESH BERRY CHEESECAKE

TRIPLE CHOCOLATE MOUSSE CAKE

LEMON TART

BOXED LUNCHES

\$16 per person | 15 Guests Minimum

Boxed Lunches are served with Bottled Water

SANDWICH

select one

SMOKED TURKEY & CHEDDAR

Smoked Turkey Breast, Cheddar Cheese,
Bibb Lettuce and Tomato, Wheat Berry Bread

HONEY HAM & SWISS

Sliced Honey Ham, Swiss Cheese,
Bibb Lettuce, Tomato, Wheat Berry Bread

FRESH VEGETABLE & HUMMUS WRAP

Sautéed Zucchini, Yellow Squash, Brussels Sprouts,
Onions, Goat Cheese Crumbles, Roasted Red Pepper,
Baby Mixed Greens, Hummus, Flour Tortilla

CHICKEN SALAD

House-Made Chicken Salad, Bibb Lettuce, Buttery Croissant

ROAST BEEF & SWISS

Shaved Roast Beef, Swiss Cheese, Lettuce, Tomato, Wheat Berry Bread

SIDE

select one

FRESH FRUIT CUP

FRESH WHOLE FRUIT

GOURMET POTATO CHIPS

PASTA SALAD

DESSERT

select one

FRESH BAKED COOKIES

CHOCOLATE BROWNIES



RECEPTION DISPLAYS

25 guests minimum

ANTIPASTO DISPLAY

\$7 per person

Italian Meats and Artisanal Cheeses with Olives,
Pickled Vegetables, Baguettes, Water Crackers, Fresh Fruit

CHILLED SEAFOOD DISPLAY

\$4 per person

Shrimp Cocktail Shooters and House-Made Cocktail Sauce

SEASONAL FRUIT DISPLAY

Fresh Berries, Melons and Exotic Fruits

\$4 per person

LOCAL FARMERS' VEGETABLE CRUDITÉ

\$4.50 per person

Seasonal Vegetables with House-Made Dipping Sauces

ROASTED RED PEPPER HUMMUS SHOOTERS

\$4 per person

With Carrot and Celery Sticks

WHITE QUESO, JALAPENO, SPINACH & ARTICHOKE DIP

\$6 per person

With Fresh Fried Tortillas and Toasted Baguettes

ARTISANAL CHEESE DISPLAY

\$6.50 per person

Domestic and Imported Cheeses, Local Honey,
Fresh and Dry Fruits, Crostini, Water Crackers

MARIACHI SALSA TRIO & GUACAMOLE

\$6 per person

Fresh Traditional Salsa, Tomatillo and Pico de Gallo,
Guacamole and Tortilla Chips

BUILD YOUR OWN CAESAR SALAD

\$5 per person

Romaine Hearts Tossed with Shaved Parmesan,
Herbed Croutons, Caesar Dressing

CHOPPED SALAD

\$5 per person

Heirloom Tomatoes, Cucumbers, Red Onions, Carrots, Olives,
Herbed Croutons and Cheddar Cheese with Choice of Dressing

SOUTHWESTERN SMOKED HOUSE CHILI

\$6 per person

Smoked Beef with Red & Black Beans, Corn, Sour Cream,
Cheddar Cheese, Scallions, Jalapenos, Tortilla Strips

HORS D'OEUVRES

(Priced at 25 Pieces)

Selections are to be ordered in conjunction with additional reception items

COLD SELECTIONS

Smoked Chicken Salad on Mini Hawaiian Rolls	\$60
Pimento Cheese Finger Sandwiches	\$60
Deviled Eggs	\$65
Pepper-Crusted Beef with Horseradish Cream on Crostini	\$65
Mini Croissant with Smoked Chicken, Egg or Ham Salad	\$65
Caprese Skewers	\$75
Heirloom Cherry Tomato, Fresh Mozzarella & Basil	
Marinated Shrimp & Scallop Ceviche with Jalapeno & Avocado	\$95
Blue Crab Louie Salad with Endive	\$100
Poached Shrimp with House-Made Cocktail Sauce	\$100
Fresh Ahi Tuna with Dijon, Capers, Chives and, Avocado	\$100

HOT SELECTIONS

Panko Crusted Chicken Croquettes with Garlic Aioli	\$75
Braised Mint Lamb Meatballs with Tzatziki Sauce	\$75
Beef Meatballs with BBQ Sauce	\$75
Mini Baked Brie in Puff Pastry	\$75
5 Spiced Chicken Satay with Thai Peanut Sauce	\$85
Sesame Beef Satay with Citrus Soy Dipping Sauce	\$90
Roast of Mini Beef Wellington	\$100
Angus Burger Sliders on Hawaiian Roll	\$100
Applewood Smoked Bacon Wrapped Jumbo Shrimp with BBQ Glaze	\$105
Applewood Smoked Bacon Wrapped Divers Scallop	\$115
Seared Maryland Style Crab Cakes with Spice Remoulade Sauce	\$115

DINNER COMPLIMENTS

All Stations Require A Chef at \$100 per Chef
Minimum Number of 25 Guests per Station | \$3 Surcharge (per person) For Under 25 Guests

ACTION STATIONS

PASTA STATION

\$11 per person

Served with Garlic Rolls

PASTA

select two

Penne, Farfalle, Tortellini, Orecchiette

SAUCES

select two

Alfredo, Pesto, Marinara, Vodka, White Wine Butter Sauce

TOPPINGS

select two

Rosemary Roasted Mushrooms, Grilled Asparagus, Caramelized Onions, Cherry Heirloom Tomatoes, Grilled Squash, Black Olives

PROTEIN OPTIONS

select two for an additional \$7 per person

Garlic Roasted Scallops, Lemon Butter Shrimp,
Herbed Chicken Breast, Italian Sausage

SHRIMP & GRITS

\$12 per person

Stone Ground Grits, Broiled Shrimp,
Applewood Smoked Bacon, Diced Roma Tomatoes,
Sautéed Peppers and Onions, Herbed Blue Cheese,
Smoked Gouda, Lowcountry Charleston Gravy

MASHED POTATO BAR

\$10 per person

Mashed Potatoes, Applewood Smoked Bacon,
Herbed Sour Cream, Crumbled Blue Cheese,
Shredded Cheddar, Crumbled Goat Cheese,
Scallions, Toasted Pecans, Brown Sugar,
Candied Bacon, Dried Cherries

CARVING STATIONS

MAPLE GLAZED ROASTED TURKEY BREAST

\$150 each | serves 15-20 guests

Herb Gravy, Cranberry and Orange Relish, Assorted Rolls

HONEY ROASTED HAM

\$150 each | serves 15-20 guests

Dijon Mustard, Whole Grain Mustard, Herb Aioli, Assorted Rolls

BAKED ATLANTIC SALMON EN CROUTE

\$200 each | serves 10-15 guests

Whole Grain Mustard Dill Sauce, Assorted Rolls

CHICAGO SPICE RUBBED PRIME RIB

\$400 each | serves 20-25 guests

Horseradish Cream Sauce, Merlot Au-Jus, Assorted Rolls

ROSELI PARMESAN & HERB CRUSTED BEEF TENDERLOIN

\$350 each | serves 15-20 guests

Red Wine Demi-Glace, Horseradish Sauce, Assorted Rolls

THE CHESTNUT DINNER BUFFET

Buffet offered for 1.5 hours | Minimum of 25 Guests | \$5 Surcharge for Under 25 Guests

Served with Iced Tea, Water, and Brewed Coffee | Includes Bread Service

\$50 per person

SALADS

select one

Garden Greens

Baby Mixed Greens, Heirloom Tomatoes,
Cucumbers, Herbed Croutons, Balsamic Vinaigrette

English Cucumber Salad

Marinated English Cucumbers, Heirloom Tomatoes,
Shaved Red Onions, Roasted Red Pepper Vinaigrette

Caesar Salad

Romaine Hearts Tossed with Shaved Parmesan,
Herbed Croutons, Caesar Dressing

Fusilli Pasta Salad

Fusilli Pasta Tossed with Shaved Red Onions, Heirloom Tomatoes,
Fresh Basil, Olives, Parmesan Cheese, Creamy Italian Vinaigrette

ENTREES

select one or select two for an additional \$6 per person

Herb Marinated Flank Steak

Charbroiled Flank Steak, Rosemary Mushroom,
Cabernet Demi-Glace

Springer Mountain Farms Chicken Breast

Pan Seared Herb Infused Chicken with Baby Spinach,
Roasted Onions, Lemon Butter, Capers Sauce

Atlantic Spiced Salmon

Brown Sugar Roasted Atlantic Salmon,
Tomato Relish, Herb Jus

Beef Short Ribs

Cabernet Braised Short Ribs, Fresh Herbs,
Garlic, Mirepoix of Vegetables, Jus Reduction

STARCHES

select two

Wild Rice Pilaf

Herb Roasted Baby New Potatoes

Yukon Gold Mashed Potatoes

Scalloped Potatoes

VEGETABLES

select two

Garlic Green Beans

Roasted Broccoli with Shaved Parmesan

Grilled Asparagus with Tomato Balsamic

Ratatouille Medley of Zucchini, Squash, and Sweet Onion

DESSERTS

select one

NY Cheesecake with Fresh Berries and Whipped Cream
Peach or Apple Cobbler

Double Chocolate Brownies
Assorted Fresh Baked Cookies

THE TERRACE DINNER BUFFET

Buffet offered for 1.5 hours | Minimum of 25 Guests | \$5 Surcharge for Under 25 Guests

Served with Iced Tea, Water, and Brewed Coffee | Includes Bread Service

\$65 per person

SALADS

select one

Caesar Salad

Romaine Hearts Tossed with Shaved Parmesan,
Herbed Croutons, Caesar Dressing

Fresh Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Basil,
Drizzled with Aged Balsamic Reduction

Garden Greens

Baby Mixed Greens, Goat Cheese Crumbles, Cherry Tomatoes, Toasted
Candied Pecans with Raspberry Vinaigrette

Three Cheese Tortellini Salad

Cherry Tomatoes, Black Olives, Shaved Red Onions,
Tossed in a Creamy Italian Vinaigrette

ENTREES

select two or select three for an additional \$8 per person

Pepper Crusted New York Strip

Chicago Pepper Crusted NY Strip,
Oyster Mushroom Confit, Sauce Au Poivre

Seared Salmon Filet

Cape Code Dusted Atlantic Salmon,
Smoked Heirloom Tomato Relish, Riesling Dill Sauce

Springer Mountain Farms Chicken Breast

Szegeged Spiced Grilled Chicken, Corn Maque Choux, Tarragon Sauce

Roast of Pork Tenderloin

Rosemary Basted Grilled Tenderloin, Cider Spiked Apples, Herb Jus

STARCHES

select two

Pilaf of Forbidden Rice

Wild Mushroom Risotto with Roseli Parmesan

Grafton Village Smoked White Cheddar Potato Puree

Creamy Goat Cheese Polenta

Roasted Fingerling Potatoes with Lemon and Herbs

VEGETABLES

select two

Triple Creamed Spinach

Roasted Butternut Squash with Pecans

Sage Charred Broccolini with Parmesan Cheese

Grilled Asparagus with Marcona Almonds, Aged Balsamic

DESSERTS

select one

NY Cheesecake with Fresh Berries and Whipped Cream
Crème Brûlée with Raspberries

Lemon Tart with Whipped Cream and Berries
Carrot Cake with Toasted Walnuts and Candied Carrots

THE SCENIC CITY DINNER BUFFET

Buffet offered for 1.5 hours | Minimum of 25 Guests | \$10 Surcharge for Under 25 Guests

Served with Iced Tea, Water, and Brewed Coffee | Includes Bread Service

\$80 per person

SOUPS

select one

Lobster Bisque

Cognac Lobster Tail Cream

New England Clam Chowder

Benton's Bacon Crouton

Hearty Roasted Vegetable Soup

Parmesan Crouton

SALADS

select two

Baby Green Salad

Baby Mixed Greens, Cucumbers, Applewood Smoked Bacon, Toasted Almonds, Heirloom Tomatoes, Balsamic Vinaigrette

Greek Salad

Crisp Iceberg Cucumbers, Heirloom Tomatoes, Olives, Shaved Red Onions, Pepperoncini Peppers, Feta Cheese, Creamy Herb Dressing

Caesar Salad

Romaine Hearts Tossed with Shaved Parmesan, Herbed Croutons, Caesar Dressing

Vegetable Salad

Grilled Squash, Zucchini, Asparagus, Sweet Onions, Roasted Red Pepper, Fresh Basil, Feta Cheese, Fresh Cilantro Vinaigrette

ENTREES

select two

Filet of Beef Tenderloin

Char-grilled Chicago Spice Crusted Tenderloin, Conserva of Mushrooms and Thyme, Reduction of Sauce Bordelaise

Springer Mountain Farms Chicken Breast

Grilled Herb Basted Chicken, Roasted Shallot, Vegetable Succotash, Herb Pan Jus

New Zealand Lamb Rack

Herb Crusted Lamb, Braised Tomato, Garlic, Onions, Port Wine Jus

Pan Seared Grouper

Louisiana Spiced Grouper, Smoked Tomato, Wilted Spinach, Myers Lemon Basil Sauce

ENTRÉE ENHANCEMENTS

each enhancement is \$10 per person

Lobster Tail

Colossal Shrimp

Seared Diver Scallops

VEGETABLES

select two

Grilled Asparagus

Marcona Almonds and Balsamic

Crispy Brussels Sprouts

Benton's Bacon and Parmesan Cheese

Roasted Baby Carrots

Balsamic Reduction

Sautéed Broccoli

Confit Garlic

French Green Beans

Blistered Heirloom Cherry Tomato

STARCHES

select two

Buttermilk Whipped Potatoes

Garlic Herb Roasted Fingerling Potatoes

Smoked White Cheddar Mac & Cheese

Wild Mushroom Risotto

Basmati Rice with Saffron and Cardamom

DESSERTS

select two

NY Cheesecake

Fresh Berries and Whipped Cream

Triple Chocolate Mousse Cake

Shaved Chocolate and Whipped Cream

Key Lime Pie

Candy Lime and Whipped Cream

White Chocolate Panna Cotta

Fresh Berries, Brulée Banana, Chocolate Snow, and Pink Peppercorn

THEME DINNER BUFFETS

All buffets offered for 1.5 hours | Minimum of 25 Guests | \$5 Surcharge for Under 25 Guests
Served with Iced Tea, Water, and Brewed Coffee | Includes Bread Service

BEAUTIFUL CARIBBEAN

\$40 per person

Seasonal Fruit & Berries

Pineapple, Papaya, Mango

Shrimp Salad

Herb Poached Shrimp, Black Eyed Pea Salad, Citrus Vinaigrette

Jamaican Jerk Chicken

Sweet Peppers, Onion

Red Strip Baked Fish

Tropical Salsa

Fried Green Plantains

Puerto Rican Rice

Caribbean Johnny Cakes

Yuca con Mojo

Steamed Yucca with Mojo Sauce

Piña Colada Bread Pudding

Myer's Rum Sauce, Whipped Cream

MAUI LUAU

\$45 per person

Seasonal Fruit and Berries

Pineapple, Papaya, Mango

Spinach Salad

Ham, Macadamia Nuts, Pineapple,
Oranges, Citrus Vinaigrette

Ahi Tuna Poke

Seaweed, Sesame Seeds,
Ginger Soy, Green Onions

Kalua Pulled Pork

Hekka Chicken

Shiitake Mushrooms, Glass Noodles, Sweet Onions

Hawaiian Coleslaw

Carrots, Sesame Seed, Pineapple, Ginger Soy Vinaigrette

Big Island Stir Fry Vegetables

Wailuku Rice, Cashews, Coconut, Pineapple

Coconut Pineapple Upside Down Cake

Macadamia Nut, Coconut Cream
(Add Whole Roasted Pig for an additional \$400)

BIG TEXAN BBQ

\$45 per person

Baby Mixed Green Salad

Cherry Tomatoes, Cucumbers,
Shaved Red Onions, Ranch Dressing

Yukon Gold Potato Salad

Onions, Pickled Relish, Eggs, Celery

Bourbon Barrel Smoked Beef Brisket

Hickory Smoked Pork Shoulder

Grilled BBQ Chicken

Green Beans

Applewood Smoked Bacon

Mac & Cheese

Smoked Gouda

Baked Beans

Apple Cider Coleslaw

Pecan Pie

Spiced Whipped Cream

Apple Cobbler

Vanilla Ice Cream

(Add Whole Roasted Pig for an additional \$400)

THEME DINNER BUFFETS

All buffets offered for 1.5 hours | Minimum of 25 Guests | \$5 Surcharge for Under 25 Guests
Served with Iced Tea, Water, and Brewed Coffee | Includes Bread Service

MI LINDO ACAPULCO

\$55 per person

Fiesta Salad

Iceberg Lettuce, Bell-Peppers, Tomato,
Green Onions, Queso Fresco, Cilantro Vinaigrette

Spiced Chicken & Beef Taco Bar

Warm Tortilla, Corn Taco Shell,
Fresh Salsa, Sour Cream, Guacamole, Tomatoes,
Cheese, Shredded Lettuce, Fresh Fried Tortilla Chips

Adobo Chicken Leg Quarters

Cheese Enchiladas

Queso Fresco, Cilantro

Black Bean Soup

Cumin Spiced, Cilantro

Fiesta Rice

Vegan Rice, Tomatoes, Corn, Black Beans, Bell Peppers,
Onions, Garlic, Cilantro, Cumin, Lime Juice

Churros

Caramel and Chocolate Sauces

Tres Leches Cake

Fluffy Cake with Condensed, Evaporated, and Whole Milk,
Whipped Cream, Maraschino Cherries

THE ITALIAN DINNER

\$45 per person

SALADS

Caesar Salad

Romaine Hearts Tossed with Shaved Parmesan,
Herbed Croutons, Caesar Dressing

Caprese Salad

Fresh Ciliegine Mozzarella, Sliced Tomatoes,
Fresh Basil, Balsamic Reduction

ENTREES

select three

Baked Lasagna

Seasoned Ground Beef, Marinara Sauce,
Mozzarella, Parmesan Cheese

Chicken Marsala

Pan Seared Chicken Breast, Sautéed Mushrooms,
Fresh Herbs, Marsala Wine

Three Cheese Tortellini

Vodka Sauce, Fresh Spinach, Roseli Parmesan Cheese, Fresh Herbs

Garlic Shrimp

Penne Pasta, White Wine Sauce,
Roasted Tomato, Garlic, Fresh Herbs

DESSERT

Fresh Berry Cheesecake
Tiramisu



THE CAROLINE READ PLATED DINNER

\$50 per person

SALAD OR SOUP COURSE

select one

Roasted Tomato Bisque

Herbed Croutons, Fried Basil, Shaved Parmesan

Roasted Root Vegetable Soup

Kale, Onions, Butternut Squash, Tomato

Baby Green Salad

Baby Mixed Greens, Cherry Tomatoes,
Cucumbers, Carrots, Balsamic Vinaigrette

Split Pea Soup

Virginia Ham Hock, Parmesan Croutons

Wedge Baby Iceberg

Applewood Smoked Bacon, Buttermilk Blue Cheese Crumbles,
Tomatoes, Served with Blue Cheese Dressing and Balsamic Reduction

Caesar Salad

Romaine Hearts Tossed with Shaved Parmesan,
Herbed Croutons, Caesar Dressing

ENTREE COURSE

select one or two for an additional \$15 per person

Teres Major Bistro Filet Peppercorn Crusted Filet

Smoked White Cheddar Puree Potatoes,
Seasonal Roasted Vegetables, Cabernet Demi-Glace

Grilled Springer Mountain Farms Chicken Breast

Olive Oil and Herb Grilled Chicken, Thyme and Rosemary
Baby Yukon Gold Potatoes, Seasonal Roasted Vegetables,
Cherry Tomato Jus

Pan Seared Salmon

Cape Cod Seared Fresh Salmon, Harvest Wild Rice Pilaf,
Seasonal Roasted Vegetables, Meyers Lemon Dill Sauce

Roasted Pork Tenderloin

Oven Roasted Applewood Smoked Bacon Wrapped Medallions,
Creamed Navy Bean Puree, Seasonal Roasted Vegetables,
Reduction of Balsamic Cider Jus

Vegetarian

Cinnamon Bark Infused Roasted Acorn Squash,
Pearled Ferro, Roasted Wild Mushroom, Toasted Pine Nuts,
Seasonal Roasted Vegetables, Piquillo Romesco Sauce

DESSERT COURSE

select one

NY Cheesecake with Fresh Berry Compote
Key Lime Pie

Carrot Cake
Triple Chocolate Mousse Cake

PLATED DINNERS

APPALACHIAN DINNER

\$55 per Person

FIRST COURSE

Caesar Salad

Romaine Hearts Tossed with Shaved Parmesan,
Herbed Croutons, Caesar Dressing

ENTRÉE COURSE

Springer Mountain Farms Chicken Breast

Roast of Provencal Chicken, Caramelized Onions,
Garlic, Potato Hash, Crispy Brussels Sprouts,
Morel Mushrooms Herb Supreme Sauce

DESSERT COURSE

NY Turtle Cheesecake

Fresh Berries, Whipped Cream

THE RAINBOW LAKE DINNER

\$65 per person

FIRST COURSE

California Spinach Salad

Baby Spinach, Strawberries, Candied Pecans,
Avocado, Blue Cheese, Raspberry Vinaigrette

ENTRÉE COURSE

Chilean Sea Bass

Moroccan Spiced Roasted Sea Bass, Wild Mushroom Risotto,
Tomato and Thyme Conserva, Haricot Vert

DESSERT COURSE

Argentinean Crème Brûlée

Berries, Dulce de Leche Mousse

THE GREEN ROOM DINNER

\$70 per person

AMUSE BOUCHE

Blue Crab Deviled Eggs

FIRST COURSE

Baby Greens Salad

Baby Mixed Greens, Cherry Tomatoes,
Cucumbers, Carrots, Balsamic Vinaigrette

ENTRÉE COURSE

Prime Tenderloin of Beef

Chicago Spiced Crusted Grilled Filet,
Roasted Mashed Yukon Gold Potatoes, Applewood Smoked Bacon,
Roasted Root Vegetables, Reduction Red Wine Gastrique

DESSERT COURSE

Bread Pudding

Bourbon Caramel Sauce, Vanilla Bean Ice Cream

ROSS'S LANDING DINNER

\$85 per person

FIRST COURSE

Colossal Shrimp Cocktail

House Made Cocktail Sauce

SALAD COURSE

Lemon Thyme Roasted Beet Salad

Oven Roasted Baby Beets, Baby Mixed Greens,
Goat Cheese, Toasted Walnuts, Honey Citrus Vinaigrette

AMUSE-BOUCHE

Chef's Sorbet

ENTRÉE COURSE

Filet and Lobster Tail

Chicago Spiced Grilled Petite Filet, Sauce Bordelaise,
Broiled Lobster Tail, Clarified Butter,
House-Made Potatoes, Grilled Asparagus

DESSERT COURSE

White Chocolate Panna Cotta

Fresh Berries, Brûlée Banana, Chocolate Snow,
Pink Peppercorn, Raspberry Coulis

HOST BAR

1 hour minimum

PREMIUM BRANDS

First two hours \$12 per person, per hour.
 Each additional hour \$10 per person.
 Includes spirits, beer, and wine.

SUPER PREMIUM BRANDS

First two hours \$14 per person, per hour.
 Each additional hour \$12 per person.
 Includes spirits, beer, and wine.

TOP SHELF BRANDS

First two hours \$16 per person, per hour.
 Each additional hour \$14 per person.
 Includes spirits, beer, and wine.

BEER & WINE HOST BAR

First two hours \$13 per person, per hour.
 Each additional hour \$10 per person.
 Includes 3 domestic beers and 3 house wines.
 Imported and Craft Beers are available at an additional \$1 per person.
 Premium wine can be added at an additional cost, based on the wine.

Assorted Soft Drinks	\$3	Spring Water	\$3
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Host Bar prices are exclusive of a 22% Service Charges, 9.25% Sales Tax and 15% State Liquor & Wine Tax
 Bartender Fee: \$100 for First Three Hours, \$25 for each Additional Hour, per bartender
 * Bars include: Spirits, Wine, Beer, Soft Drinks, Mixers and Bottled Water

CASH BAR

Premium Brands	\$12	Domestic Beer	\$7
Super Premiums	\$14	Assorted Soft Drinks	\$3
Top Shelf Brands	\$16	Spring Water	\$3
House Wine	\$10	Bottled Juice	\$5
Imported & Microbrews Beer	\$8		

Prices are inclusive of all Service Charges and Taxes.
 Bartender Fee: \$100 for First Three Hours, \$25 for each Additional Hour, per bartender.



SPIRITS

COCKTAIL LAB

Design your favorite cocktail, price per gallon

SIGNATURE COCKTAIL	PREMIUM BRAND	SUPER PREMIUM
Classic Martini	\$256	\$358
Old Fashioned	\$256	\$358
Traditional Mojito	\$230	\$333
Add Champagne for \$2		
Tropical Fruits Margarita	\$230	\$333
Tropical Margarita	\$256	\$358

*Signature Cocktails contain 1.25oz of Premium Liquor or Super Premium per drink. Cocktails with a higher alcohol content or more than one brand will result in additional pricing. Based on selections Cocktail Lab drinks are only available at Host or On-Consumption Bars. Prices are inclusive of all service charges and taxes.

PREMIUM BRANDS

Smirnoff Vodka
New Amsterdam Gin
Jim Beam Bourbon
Dickel 8 Years Whiskey

Grant's Scotch
Castillo Silver Rum
Gran Centenario Silver Tequila

SUPER PREMIUM BRANDS

Ketel One Vodka
Beefeater Gin
Maker's Mark Bourbon
Jack Daniels No. 7 Whiskey

Dewar's 10-Year Scotch
Flor de Caña Rum
Grand Centenario Tequila Añejo

TOP SHELF BRANDS

Grey Goose Vodka
Bombay Sapphire Gin
Basil Hayden Bourbon
Dickel 12 Years Whiskey

J.W. Black Scotch
Bacardi Silver
Altos Silver Tequila

BOURBON & WHISKEY CART

\$70 per person

Angel's Envy
Buffalo Trace Single Barrel
Four Roses Single Barrel
Old Forester 1920
Woodford Reserve
Woodford Double Oaked

WINE BY THE GLASS

complete wine list available upon request

Sparkling Wine
Rosé
Chardonnay
Pinot Grigio
Merlot
Cabernet Sauvignon

BEER SELECTION

DOMESTIC BEERS

Bud Light
Miller Lite
Michelob Ultra
Coors Light

IMPORTED BEERS

Stella Artois
Heineken Corona

LOCAL MICROBREW BEERS

cans and bottles available year round

From Hutton & Smith

Igneous IPA, 6.3% ABV

The Good Schist

American Pale Ale, 4.80% ABV

Chattanooga Brewing Co.

Chattahooligan, Kölsch, 4.2% ABV

Chestnut Street

Brown Ale, 6.2% ABV.

SPIRITS

GREAT GATSBY

BUBBLES

\$8 per drink

Anna Codorníu Reserva Cava,
Anna Codorníu Cava Rosé,
Anna Codorníu Cava Dulce

OLD FASHIONED RYE

\$12 per drink

Jean Bean Rye Whiskey, Prohibition Style
Carpano Antarctica Sweet Vermouth,
Angostura Bitters, Luxardo Maraschino Cherry

MANHATTAN

\$11 per drink

Medley 4yrs. Bourbon
Dolin De Chambéry Sweet Vermouth
Orange Bitters Fabbri Amarena Cherry

FRENCH 75

\$10 per drink

Malfy Gin Originale
Juvé y Camps Cava Rosé Orange Peel
Luxardo Maraschino Cherry

TROPICAL COCKTAILS

ideal for outdoors

HEMINGWAY'S DAIQUIRI

\$12 per drink

Castillo Silver Rum, Luxardo Liqueur, Grapefruit Juice,
Lime Juice, Fabbri Amarena Cherry

NO-BANANAS TODAY

\$12 per drink

Meyer's Dark Rum, Brown Sugar-Banana Syrup

CHAMPAGNE MOJITO

\$12 per drink

Castillo Rum, Sugar Cane Simple Syrup,
Fresh Mint, Limes, Champagne Brut

CUCUMBER MARGARITA

\$12 per drink

Centenario Silver Tequila, Amaretto,
Freshly Squeezed Orange Juice, Sour Mix

CORDIALS

Bailey's Irish Cream.....	\$10 each
Kahlua Coffee Liqueur.....	\$10 each
Big O Orange-Ginger.....	\$10 each
Frangelico Hazelnut Liqueur.....	\$10 each
Amaretto Disaronno.....	\$12 each
Grand Marnier.....	\$12 each
Strega.....	\$10 each
Sambuca Romana.....	\$11 each
Ouzo 12.....	\$12 each

BRANDY & COGNAC SELECTIONS

Hennessy VSOP Cognac.....	\$12 each
Courvoisier VSOP Cognac.....	\$11 each
Remy Martin VSOP Cognac.....	\$11 each
Martell Cordon Bleu Cognac.....	\$17 each
Hennessy XO Cognac.....	\$19 each
Remy Martin XO Cognac.....	\$30 each
Courvoisier XO Cognac.....	\$35 each
Sempé VSOP Armagnac.....	\$22 each

Prices are inclusive of 22% Service Charges, 9.25% Sales Tax and 15% State Liquor & Wine Tax

NON-ALCOHOLIC BEVERAGES

SODAS

12oz Cans \$3

Coca Cola	Sprite
Diet Coke	Sprite Zero

12oz Bottles \$4

Coca Cola	Diet Coke
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BOTTLE OF JUICE

10oz Simply \$5

Orange Juice	Fruit Punch
Lemonade	Mixed Berries

INFUSED WATER STATIONS

price per gallon

Local Apples & Peaches	\$20
Cucumber Fresh	\$15
Lime, Lemon and Navel Oranges	\$20
Watermelon & Basil	\$22
Lime & Lavender	\$20

MINERAL WATER

8oz San Pellegrino Sparkling	\$5
1 Liter San Pellegrino Sparkling	\$9
500ml Aqua Panna Spring	\$5
1 Liter Aqua Panna Spring	\$9

Non-Alcoholic Beverages and Infused Water prices are exclusive of a 22% Service Charges, 9.25% Sales Tax.



CATERED EVENTS POLICIES

We offer a variety of dining options from breakfast and luncheon events to elegant served dinners and themed buffets featuring the freshest local menu items. Our Executive Chef will be glad to assist in customizing menus to fit your needs.

In order to properly prepare for your event a confirmed attendance is required five working days prior to your event. This final guaranteed number, within 5% of confirmed attendance, must be received by 12:00 noon on date specified above. Your final bill will be based on the guaranteed number or the actual attendance, whichever is greater. Meals will be prepared based on your guaranteed number.

All pricing excludes 22% Service Charge and 9.25% Sales Tax. Menus may require modification if guaranteed numbers are less than specified minimums.

Any outdoor function may be moved indoors due to rain, wind or the forecast of rain based on the National Weather Service information. A 4 hour minimum advance location decision will be made by The Read House giving proper notification to the client. If the client wishes to delay the decision or chooses to stay outdoors against predicted bad weather, and inclement weather forces the function to move indoors, there will be an additional per person charge added to the group's account.

CATERING & CONFERENCE SERVICES INFORMATION

SHIPPING & LABELING

Please label all Packages and Pallets as Follows:

The Read House Hotel
Attn: Russ Young, Conference Planning Manager
107 W.M.L.K. Blvd.
Chattanooga, TN 37402
Hold for: "Group and Meeting Planner Name, Date, Conference"

The Read House will accept (10) registration boxes complimentary. Any additional boxes or freight will require a \$5 per box handling fee. Exhibits and larger boxes (over 50 lbs.) will incur an additional fee (minimum of \$25 per piece).

There will be a 20% handling fee for all outgoing freight shipped through the Conference Services Offices.

PACKAGES & PALLETS

INCOMING TO THE READ HOUSE

To ship packages to The Read House, we recommend using a carrier that provides a tracking number. Please use the sample provided for the labeling of any shipments to the hotel for your program. We request that vendor shipment come in no sooner than 3 days prior to the event.

OUTGOING FROM THE READ HOUSE

The Read House does not have regularly scheduled FedEx or UPS pickup. It is the responsibility of the guest to notify their carrier and arrange for pickup. It is the responsibility of the guest to provide any shipping labels and packaging materials.

The Read House does not offer unloading, loading, or re-packaging services. If your group requires this service, please ask your Planner to recommend one of our preferred vendors. The Read House is not liable for any missing or damaged packages.

MEETING AND EXHIBIT CHARGES

Registration Desk: The Read House will provide complimentary registration tables for groups requesting registration. Additional set up requirements may be arranged and additional fees.

Keys: Function room keys are available with a signed "Key Acceptance Form" available through the Conference Services Office.

Exhibit Charges: There will be a \$25 per table charge, which includes one table, two chairs, cloth and garbage receptacle. Additional charges will be applied for additional linen, electrical, special lighting or other equipment requests.

TELEPHONES

The Read House can provide one house telephone at no charge. Additional house telephones are available at a one-time charge of \$50. DID Telephone extensions are available at a one-time charge of \$100.

INTERNET

One internet connection per room is available complimentary. The Read House is equipped with complimentary Wi-Fi Internet service however speed cannot be guaranteed for large streaming demand. Fees may apply to accommodate specific internet requirements.

Our Catering and Conference Services staff will be happy to assist you with entertainment, centerpieces, decor and additional items to enhance your event.

We look forward to working with you on your upcoming event.