

Corporate Events

Having a party or celebration coming up?



The corporate event requires a unique atmosphere. Professionalism, tastefulness, and image awareness are all very important to corporate event success. Whether you are having a small promotional dinner or a large fund raising event, we can be your one stop caterer for food, decorations, music, and ambience. Let us make your event one that leaves a lasting impression for a long time.

Hors d'Oeuvres Menu

Vegetable Garden

A garden display of the freshest vegetables served with assorted dips. Includes fresh seasonal vegetables such as asparagus, broccoli, zucchini, squash, radishes, tomatoes, carrots, and celery. Beautifully displayed for your event.

Cubed Cheese Sampler

Choose from a variety of bite-size cubed cheeses such as cheddar, mozzarella, Swiss, Colby, Colby jack and pepper-jack. Includes various crackers and wafers; or let us add your favorites.

Fruit Cascade

Fresh seasonal fruit cut into bite-size pieces may include honeydew, cantaloupe, watermelon, grapes, strawberries, raspberries, blueberries, and pineapple. Presented on a wrought-iron cascade - silver or mirrors.

Strawberry Fondue Station

Fresh strawberries served with a choice of dips. Chocolate fondue, powdered sugar, whipped cream, and fruit dip give your guests a variety of choices for the fresh strawberries. Displayed elegantly and served fresh.

Croissants

Delicious bite-size croissants stuffed with your choice of chicken, crab salad, ham, smoked turkey, or roast beef. Always made fresh for your event.

Carving Station

Adding a carving station will guarantee your guests' appetites will be satisfied. Top choice meats will be served with a variety of dinner rolls and condiments.

Swedish Meatballs

This mushroom based cream sauce blended with homemade meatballs is a delicious favorite. A must have for any gathering.

Quiche

Spinach or ham and cheese quiche make a delicious bite-size appetizer. Quiche will always add just the right touch to your event.

Shrimp Platter

Steamed, peeled, and deveined large shrimp are served with a zesty cocktail sauce. This platter adds the elegance without the cost.

Phyllo Triangles

A puff pastry filled with your choice of feta and spinach or curried walnut chicken. Simple yet elegant, these will delight your event guests.

Chicken Pineapple Kebob

Two moist chunks of chicken breast with red and green peppers and a pineapple chunk on a skewer. These will have your guests talking for weeks afterward.

- Beef Kebob** Three tender chunks of sirloin with red and green peppers and onion on a skewer. Mixing with the chicken kebobs will give you a great duet of hors d'oeuvres.
- Bacon Wrapped Scallops** A domestic medium scallop is wrapped with a lean slice of cooked bacon and skewered with a toothpick. In tandem with a shrimp platter, this will provide elegance for an event to remember.
- Crab Stuffed Mushrooms** A large mushroom cap is filled with a delicious blend of crabmeat stuffing. Adding these hors d'oeuvres to scallops and shrimp will give you a terrific trio of seafood delight.
- Mini Beef Wellington** A savory piece of beef tenderloin is accented with a mushroom duxelle encased in a French-style puff pastry. Choosing something light to accompany this will balance the richness of the Wellington.
- Crab Ragoon** A wonderful blend of crab meat, cream cheese and oriental spices are wrapped in a Chinese-style wonton wrapper. An excellent blend of texture what will surely impress your guests.
- Chicken Quesadilla** A spicy blend of smoked chicken, Monterey jack cheese, peppers and fresh cilantro is rolled in a flour tortilla trumpet. These will add a touch of Southwestern pizzazz to your event.
- Canapés** We have ten uniquely different kinds of canapés, each with it's own delicious flavor. Salmon Roulade, Goat Cheese and Pistachio, Shitake Mushroom and Herb Profiterole, Ham and Cheese Pinwheel, Smoked Trout, Brie with Marmalade, Chicken Pate' on Rye, Shrimp and Boursin Tartlet, Lobster Medallion with Caviar and Artichoke Heart Garni.
- Antipasto Salad** The antipasto salad is one of our newest menu additions. The antipasto tray consists of an assortment of olives, pickles, relishes, deli meats and cheeses can be added for an additional cost. The taste of Italy will impress your guests.
- Smoked Salmon Display** The name says it all - a fantastic display of the freshest smoked salmon that you have ever tasted. Class, elegance and flavor all in one bite.
- Sausage Balls** A true Southern tradition, sausage balls are highly popular small finger foods that are a hit at any event. They add a spicy tang to any display.
- Spring Rolls** From our friends across the Pacific comes this longtime favorite. Freshly made with a crunchy, firm wrapping surrounding your favorite Asian spring mix of vegetables, spring rolls are popular with everyone.
- Punch** Our most popular choices are a white grape juice (champagne colored) and a white grape juice raspberry flavored (light pink colored) served in crystal champagne flutes. Punch fountain may be rented at an additional charge.

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