



# Themed Dinner Buffets

All Dinner Buffets are served with Rolls and Butter, Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and TAZO Iced Tea with Lemon (minimum 50 guests, less than 75 guests add \$3.00 per person)

## **MARDI GRAS**

Seafood Gumbo

Gulf Coast Seafood Display to include:

Peel and Eat Shrimp, Oysters and Mussels on the Half Shell and Spiced Crawfish

Southern Relish Tray, Spinach Salad with Hard Boiled Egg,

Toasted Almonds, Sweet Onion, Woodland Mushrooms

and Warm Pancetta Vinaigrette

Mixed Field Greens with Assorted Toppings and Dressings

Four Bean Salad, Citrus Sections, Deviled Crab,

Bayou Shrimp Creole, Cajun Prime Rib

Blackened Red Fish with Crawfish Julie Sauce, Red Beans and Rice,

Fried Okra, Fresh Vegetable Medley, Battered Sweet Corn Nuggets, Jalapeño Corn Bread

Bourbon Pecan Pie, Sweet Potato Pie, Cream Horns and Praline Cheesecake

## **TENNESSEE BARBECUE**

Mixed Field Greens with Assorted Toppings and Dressings

Southern Style Cole Slaw, Red Bliss Potato Salad

Hickory Smoked Pork Ribs, Citrus Barbecue Sauce

Southern Fried **OR** Baked Chicken, Salt and Pepper Catfish Filets, Tartar Sauce

Petite Corn on the Cob, Country Style Green Beans with Bacon and Onion

Molasses Baked Beans, Hush Puppies and Corn Bread

Seasonal Fruit Cobblers with Ice Cream and Strawberry Shortcake



**CROWNE PLAZA®**

KNOXVILLE

**THE PLACE TO MEET.**

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