



## FOOD & BEVERAGE CATERING MENU 2022-2023

# Party Bites Catering Policies

## Continued

### Customized Tastings

Here at Party Bites we offer customized tastings. These tastings are available for you Tuesday, Wednesday or Thursday based on our availability from 5-7pm and include a 90 min in person consultation. This will allow our Catering and Event Coordinator to walk through your vision for your Special Event! Our Tastings begin at \$50 per guest and your menu selections. We do require that your tasting be confirmed 48 hours prior to tasting and payment in full.

### Event Staffing

If your event requires service staff, whether tEvent Space Rental Party Bites Kitchen + Catering Space is a symbol of Chattanooga's Renaissance! Located in the Historic Onion Bottom Station this Space holds true to the Character of its Historic Architecture with a Rustic Elegance; Perfect for your next Special Event! This Space has Ample Parking, a Covered Patio is included, Beautiful Outdoor Green Space is available for an additional cost! Our Space Rental Rate of \$1700 includes the following for upto 50 guests: Security Deposit, Facility Cleaning, 1 Event Attendant and up to 6 hours of space use with setup and teardown included. All Alcoholic Beverages must be served by a License Bartender with a ABC License and Million Dollar Liquor Liability Insurance Policy.

No Rice, Bird Seed, Confetti, etc. is allowed to be used at Party Bites. Smoking is allowed in designated areas only.

While we have our own In-House Caterer we do permit Outside Catering with a fee of \$500. Please contact us for additional details. This includes food attendants and/or bartenders, we can provide professional friendly staff at a flat rate of \$250 per staff per 4 hours, \$450 per staff per 6 hours or \$600 per staff per 8 hour. (this includes travel, load-in and clean up time). Any extended time after will incur a \$75 per staff, per hour fee. If your event is out of our service radius of 15 miles, you will also be responsible for a travel fee. The number of staff required will depend on the number of guests, menu and type of service. Please note that this fee does not include a gratuity but will be added for all guest count over 10. Gratuity is optional for delivery, but always appreciated, and can be added to your invoice, or paid directly to the staff working your event.

Please note: Our bartenders are licensed to serve any type of alcoholic beverage. However, we are unable to purchase the alcohol for you. You will need to provide any wine, beer, or spirits of your choice, and we will be happy to provide a bar setup and any needed mixers with our Premium Bar Service



**TRY OUR  
BITE'S  
BREAKFAST!**

**PARTY  
BITES  
CATERING**



*Breakfast &*  
**BRUNCH**

## BREAKFAST BUFFETS

PRICED PER GUEST, MINIMUM \$400

### CONTINENTAL

HOUSEMADE FRESH BAKED MUFFINS & CROISSANTS, FRESH CUT FRUIT, YOGURT, OJ SPRITZER AND GRANOLA.

**\$11.25**

### DELUXE CONTINENTAL

HOUSEMADE QUICHE OR FRITTATA, HOUSEMADE FRESH BAKED MUFFINS & CROISSANTS, FRESH CUT FRUIT, YOGURT, OJ SPRITZER AND GRANOLA.

**\$15**

### BITE'S BREAKFAST

BACON AND BREAKFAST SAUSAGE, SCRAMBLED EGGS, SOUTHERN CHEESE GRITS OR BREAKFAST POTATOES, BISCUITS WITH BUTTER & ASSORTED JELLIES, FRESH CUT FRUIT AND OJ SPRITZER. ADD SAUSAGE GRAVY FOR \$1.50

**\$17.50**

### MOBILE ESPRESSO BAR



## BREAKFAST A LA CARTE

### BUTTERMILK BISCUITS

WITH BUTTER AND JELLIES \$2  
WITH BUTTER, JELLIES, HONEY,  
APPLE BUTTER AND PIMENTO CHEESE \$4  
CHICKEN BISCUIT \$4.50  
BACON OR SAUSAGE & EGG \$3.75  
WITH SAUSAGE GRAVY \$3.25  
WITH CHORIZO GRAVY \$3.75  
TOFU SCRAMBLE \$3.75

SHRIMP & CHEESE GRITS \$15  
SCRATCH-MADE NUTELLA  
OR HAM & GRUYERE CROISSANTS \$5  
GREEK YOGURT PARFAIT BAR WITH GRANOLA,  
FRUIT & BERRIES \$3.75  
OATMEAL BAR WITH ASSORTED DRIED FRUIT,  
NUTS, BLUEBERRIES, CINNAMON AND CREAM \$8.75  
SMOKED GOUDA CHEESE GRITS \$5.75  
FRESH FRUIT BOWL OR PLATTER \$3.75  
CANDIED BROWN SUGAR CAYENNE BACON \$3.75

### WAFFLE OR PANCAKE BAR

PRICES BEGIN AT \$9.50 PER PERSON. PLEASE ASK ABOUT  
CUSTOM PRICING BASED ON TOPPINGS AND OTHER MENU  
SELECTIONS. TOPPINGS CAN INCLUDE MAPLE SYRUP &  
SWEET CREAM BUTTER, FLAVORED SYRUPS, FRESH BERRIES,  
COMPOSTES AND WHIPPED CREAM  
CHICKEN FINGERS ADD'L \$3.25

### DEEP DISH QUICHE, STRATA OR FRITTATA \$8.75

VEGETABLE  
QUICHE LORRAINE  
SAUSAGE, BACON, HAM & VEGGIES

### OJ SPRITZER \$3.75

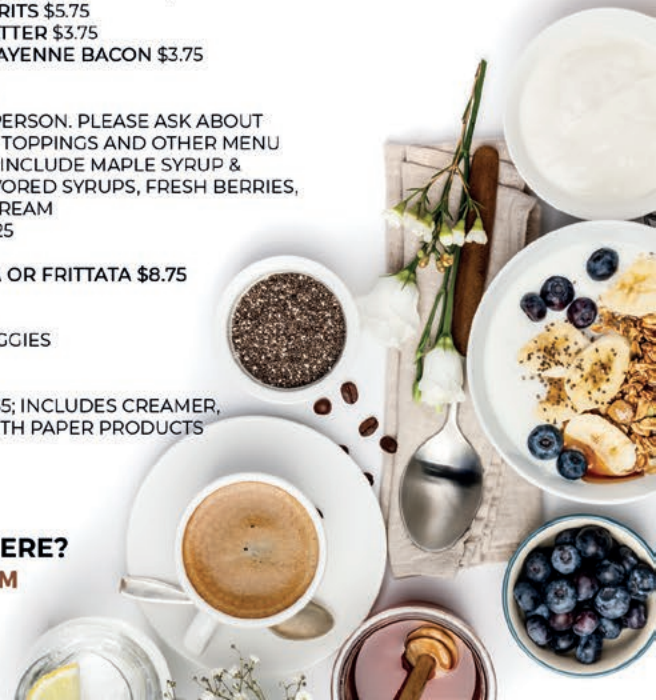
PARTY BITES' COFFEE BAR \$5; INCLUDES CREAMER,  
SUGAR AND SUBSTITUTES WITH PAPER PRODUCTS

**WE HAVE AN AMAZING ESPRESSO BAR THAT WOULD BE  
AWESOME FOR YOUR NEXT EVENT! ANY COFFEE LOVERS OUT THERE?**

**WWW.PARTYBITESCATERING.COM | YUM@PARTYBITESCATERING.COM**

**(423) 708-5222**

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**OUR BOXED LUNCHES ARE AN EXCELLENT CHOICE FOR ANY OFFICE MEETING OR EVENT!**

## PARTY BITES CATERING



*Boxed Lunches & Soups & Salads*

## SIGNATURE SANDWICHES

AVAILABLE FOR PICKUP OR DELIVERY  
PRICED PER GUEST, MINIMUM \$400

### HAM & SWISS, ROASTED TURKEY ON CIABATTA, VEGGIE AND CLUB **\$13.75**

COMES WITH CHOICE OF FRESH FRUIT, KETTLE CHIPS, PICKLE AND FRESH-BAKED CHOCOLATE CHIP COOKIES.

### OUR CLASSIC WRAP **\$13.75**

CHOICE OF VEGGIE HUMMUS WRAP, CAPRESE WRAP, SMOKY ALMOND CHICKEN WRAP, CLUB WRAP; COMES WITH CHOICE OF FRESH FRUIT, KETTLE CHIPS, PICKLE AND FRESH-BAKED CHOCOLATE CHIP COOKIES.

## SIGNATURE SALADS

CHOOSE YOUR SALAD AND YOUR PROTEIN: GRILLED CHICKEN, SMOKY ALMOND CHICKEN SALAD, FROM-SCRATCH HUMMUS OR GRILLED TOFU

### LOADED VEGGIE SALAD **\$15**

MIXED GREENS, SHREDDED CARROTS, CUCUMBERS, HEIR-LOOM TOMATOES, COLORED BELL PEPPERS, CHOICE OF HOUSEMADE BUTTERMILK RANCH OR CREAMY ITALIAN DRESSING.

### MEDITERRANEAN SALAD **\$15**

MIXED GREENS, KALAMATA & GREEN OLIVES, HEIRLOOM TOMATOES, CUCUMBER, FETA, PEPPERONCINI, AND GREEK DRESSING.

### CAESAR SALAD **\$15**

ROMAINE LETTUCE, CROUTONS, SHREDDED PARMESAN, AND CAESAR DRESSING.

### COBB SALAD **\$15**

CRISP ROMAINE LETTUCE, HARD BOILED EGG, BLUE CHEESE, BACON CRUMBLES, SHREDDED CARROT, CROUTONS, AND CHOICE OF HOUSEMADE BUTTERMILK RANCH OR HONEY BALSAMIC DRESSING.

### PASTA SALAD **\$15**

OUR PASTA SALAD IS PREPARED WITH SPIRAL NOODLES, AN ARRAY OF SEASONINGS, ITALIAN DRESSING, BLACK OLIVES, RED ONIONS, FETA CHEESE, AND CAN BE SERVED WITH OR WITHOUT JULIENNE CUT SOPPRESETTA AND SALAMI.

### NICOISE PLATTER **\$18.75**

ROASTED SALMON, POTATOES, HARICOT VERTS, TOMATOES, EGGS, OLIVES, DRIZZLED WITH OUR HOUSE-MADE VINAIGRETTE.

### ORZO OR QUINOA SALAD **\$15**

PERFECTLY COOKED ORZO OR QUINOA, WITH TOMATO, SPINACH, PARMESAN, OLIVES AND ITALIAN DRESSING.

### FROM-SCRATCH SOUPS **\$6.50**

CHICKEN TORTILLA, CHICKEN NOODLE, TOMATO BISQUE, LOADED POTATO AND BROCCOLI CHEDDAR. LOBSTER BISQUE ADD'L \$3 PER GUEST

**NOT SEEING WHAT YOU'RE LOOKING FOR?  
CONTACT US BELOW FOR CUSTOMIZED MENUS**

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**(423) 708-5222**







## CAPRESE SALAD...YUMMY!

# PARTY BITES CATERING



## Lunch BUFFET Packages

### LUNCH BUFFET PACKAGES

AVAILABLE FOR PICKUP OR DELIVERY. ALL LUNCHES INCLUDE DISPOSABLE PLATEWARE, CUTLERY AND SERVING UTENSILS. PLEASE SPECIFY # OF VEGETARIANS OR OTHER DIETARY RESTRICTIONS.

#### PB'S SPREAD

**\$18.75**

- ASSORTED SANDWICH & WRAP PLATTER
- ONE GREEN SALAD CHOICE: VEGGIE SLAD, CAESER SALAD OR CRUNCHY KALE SALAD
- CHOICE OF ONE STARCH SALAD: PESTO PASTA SALAD, MEDITERANEAN PASTA SALAD, SOUTHERN POTATO SALAD, OR HERBED ORZO SALAD.
- CHOICE OF: FRESH BAKED CHOCOLATE CHIP COOKIES OR TRIPLE CHOCOLATE BROWNIES
- CHOICE OF SWEET TEA, UNSWEET TEA AND OR LEMONADE

#### PB'S COLD WEATHER SPREAD

**\$18.75**

- ASSORTED SANDWICH & WRAP PLATTER
- ONE GREEN SALAD CHOICE: VEGGIE SLAD, CAESER SALAD OR COBB SALAD
- CHOICE OF ONE HOT SOUP: TOMATO BASIL, HEARTY CHILI, CHICKEN NOODLE SOUP AND LOADED BAKED POTATO SOUP
- ROSEMARY HERBED FOCACCIA BREAD
- CHOICE OF: FRESH BAKED CHOCOLATE CHIP COOKIES OR TRIPLE CHOCOLATE BROWNIES
- CHOICE OF SWEET TEA, UNSWEET TEA AND OR LEMONADE

#### PB'S DELUXE SPREAD

**\$22.50**

- ASSORTED SANDWICH PLATTER
- ONE GREEN SALAD CHOICE: VEGGIE SLAD, CAESER SALAD OR COBB SALAD
- CHOICE OF ONE STARCH SALAD: PESTO PASTA SALAD, MEDITERANEAN PASTA SALAD, SOUTHERN POTATO SALAD, OR HERBED ORZO SALAD
- FRESH FRUIT SALAD
- CHOICE OF: FRESH BAKED CHOCOLATE CHIP COOKIES OR TRIPLE CHOCOLATE BROWNIES
- CHOICE OF SWEET TEA, UNSWEET TEA AND OR LEMONADE

DELIVERY  
AVAILABLE  
M-F



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**SELECT ONE  
OR ASK  
ABOUT  
COMBINING  
MULTIPLE  
BUFFET  
STATIONS!**

# PARTY BITES CATERING



*Build Your Own  
BUFFET  
Stations*

## BUILD YOUR OWN STATIONS

THESE FUN, INTERACTIVE STATIONS ALLOW YOUR GUESTS TO DESIGN THEIR PERFECT MEAL REGARDLESS OF TASTE AND DIETARY RESTRICTIONS. PRICED PER GUEST, MINIMUM OF \$400

**ONE PROTEIN OPTION:  
TWO PROTEIN OPTIONS:**

**\$17.25  
\$25**

### TEX MEX BOWL

BASES: YELLOW RICE, TORTILLA CHIPS, AND MIXED GREENS;  
PROTEINS: SEASONED GROUND BEEF AND/OR FAJITA CHOPPED CHICKEN;  
TOPPINGS: BLACK BEANS, TOMATOES, SAUTEED BELL PEPPERS AND ONIONS,  
SHREDDED CHEESE, GUACAMOLE, SALSA, SOUR CREAM, HOT SAUCE, (WHITE QUESO +.75).

### ASIAN BOWL

BASES: NOODLES AND JASMINE RICE; PROTEINS: 5-SPICE PORK AND/OR CHICKEN TENDERLOIN,  
AND/OR 5-SPICE TOFU; TOPPINGS: STIR FRY VEGGIES, EDAMAME, SWEET CHILI SAUCE, SRIRACHA.

### PASTA STATION

BASE: YOUR CHOICE OF NOODLES; PROTEINS: ITALIAN GROUND BEEF AND/OR ITALIAN MEATBALLS  
AND/OR GRILLED CHICKEN AND/OR MEATLESS "SAUSAGE";  
SAUCES: TOMATO BASIL MARINARA, CREAMY ALFREDO, AND PESTO;  
TOPPINGS: GRILLED VEGETABLE MEDLEY, SHAVED PARMESAN;  
SIDES: ROSEMARY FOCACCIA BREAD, LOADED VEGGIE SALAD WITH HOUSEMADE DRESSINGS.

### MAC N CHEESE BAR

BASE: CREAMY SMOKED GOUDA MAC 'N' CHEESE; PROTEINS: BBQ PULLED PORK  
AND/OR CHOPPED CHICKEN AND/OR GRILLED TOFU; TOPPINGS: BACON, SAUTEED MUSHROOMS,  
ROASTED CHOPPED BROCCOLI, BLUE CHEESE, SMOKED GOUDA, BBQ SAUCE, BUFFALO SAUCE;  
SIDES: LOADED VEGGIE SALAD WITH HOUSEMADE DRESSINGS.

### BAKED POTATO BAR

BASE: LARGE BAKED POTATOES; PROTEINS: BBQ PULLED PORK AND/OR CHOPPED CHICKEN  
AND/OR BARBECUED JACK FRUIT; TOPPINGS: BUTTER, SOUR CREAM, CHIVES, CHEDDAR CHEESE,  
BACON, CHOPPED BROCCOLI, BBQ SAUCE, BUFFALO SAUCE;  
SIDES: LOADED VEGGIE SALAD WITH HOUSEMADE DRESSINGS.

### FAJITA BAR

BASE: FLOUR TORTILLAS (GF CORN TORTILLAS OPTIONAL); PROTEINS: FAJITA CHOPPED CHICKEN  
AND/OR SOUS VIDE FLANK STEAK AND/OR FAJITA TOFU; SIDES: SEASONED BLACK BEANS, SPANISH RICE,  
GRILLED ONIONS & BELL PEPPERS, SOUR CREAM, SHREDDED CHEESE,  
CHOPPED ROMAINE LETTUCE, CHIPS & SALSA.

### BURGER BAR

JUICY CHOICE CHUCK BURGERS (& VEGGIE BURGERS UPON REQUEST), FRESH BUNS,  
SLICED CHEESES, LETTUCE, SLICED TOMATOES, ONION, PICKLES, CONDIMENTS,  
POTATO CHIPS, POTATO SALAD, BAKED BEANS, AND LOADED VEGGIE SALAD  
WITH HOUSEMADE DRESSINGS. (GRILLED CHICKEN +1.25).

### CARVING STATION

YOUR CHOICE OF PRIME RIB (\$22.50/LB), ROASTED TURKEY BREAST (\$12/LB),  
AND/OR HERBED PORK LOIN (\$15/LB). CARVING STATIONS COME WITH ACCOMPANYING  
SAUCES. FRESH BUTTER ROLLS CAN BE ADDED FOR \$1 PER PERSON.

\*NOTE: THIS STATION MUST BE STAFFED BY A FOOD ATTENDANT AND IS OFFERED IN  
ADDITION TO OTHER MENU ITEMS.







**OUR HOT  
BUFFETS  
COME WITH  
SIDES,  
ROLLS AND  
SALAD!**

## PARTY BITES CATERING



## Traditional Hot Buffets

### TRADITIONAL HOT BUFFET

PRICED PER GUEST, MINIMUM OF \$400; INCLUDES VEGGIE SALAD WITH DRESSINGS, BREAD, AND SIDES. ADD ADDITIONAL SIDES STARTING AT \$2.50

**ITALIAN GRILLED CHICKEN WITH OUR SIGNATURE SAUCE WITH 2 SIDES** \$18.75

**CHICKEN PICCATA OVER NOODLES WITH WHITE WINE CAPER SAUCE, 1 SIDE** \$22.50

**CAPRESE CHICKEN WITH HERBED ORZO SALAD, 1 SIDE** \$22.50

**SWEET CHILI PORK TENDERLOIN WITH CHIPOTLE BBQ SAUCE, 2 SIDES** \$22.50

**2 ENTREE MEAL: CHOICE OF ITALIAN GRILLED CHICKEN, SWEET CHILI PORK, OR SOUS VIDE ROAST BEEF  
2 SIDES WITH SIGNATURE SAUCES** \$26.25

**JAMAICAN JERK CHICKEN, 2 SIDES** \$22.50

**SOUS VIDE ROAST BEEF IN BEEF GRAVY, 2 SIDES** \$31.25

**\*\*PRIME RIB OR BABY BACK RIBS , 2 SIDES** \$31.25

**SWEET BOURBON SALMON, 2 SIDES** \$25

### Sides

CORNBREAD DRESSING  
SOUTHERN GREEN BEANS  
ROASTED BROCCOLI  
ROASTED VEGGIE MEDLEY  
HERB ROASTED POTATOES  
GARLIC RED SKINNED  
MASHED POTATOES  
BAKED POTATOES\*  
HERBED ORZO  
RICE PILAF  
CILANTRO LIME RICE  
GREEN BEANS ALMONDINE  
ROASTED BRUSSELS W/  
BACON AND FIG GLAZE\*

SMOKED GOUDA MAC N  
CHEESE  
HERBED POTATO SALAD  
HARICOT VERTS\*  
SMOKED BAKED BEANS  
SOUTHERN COLE SLAW  
SAFFRON YELLOW RICE  
ROASTED ASPARAGUS &  
PEAS\*  
PB'S POWER GREENS\*

\*PREMIUM SIDES HAVE AN UPCHARGE

\*\*PREPARED SOUS VIDE STYLE

**ASKING ABOUT ORDERING OUR ENTREES  
AND SIDES BY THE FULL OR HALF PAN!**







**USE OUR  
SAMPLE  
MENUS BELOW  
TO PUT  
TOGETHER  
THE PERFECT  
EVENT!**

# PARTY BITES CATERING

## Sample HORS D'OEUVRES Menus

### HORS D'OEUVRES

PRICED PER GUEST, MINIMUM OF \$300. A WELL BALANCED COCKTAIL MENU GENERALLY INCLUDES A GRAZING STATION WITH 1-3 ADDITIONAL SMALL SAVORY BITES AND A SWEET BITE. GAIN INSPIRATION FROM ONE OF OUR SAMPLE MENUS BELOW OR LETS CUSTOMIZE A MENU FOR YOUR EVENT!

### Sample Menus

#### THE NETWORKER \$12

- CHEESE & FRUIT PLATTER WITH ARTISAN CHEESES, BERRIES, GRAPES, NUTS, AND PIMENTO CHEESE BALL. SERVED WITH GOURMET CRACKERS.
- BLT BITES: SMOKED APPLEWOOD BACON, CRISP LETTUCE, HEIRLOOM TOMATO, PESTO AIOLI, CROSTINI
- LEMON GARLIC SHRIMP SKEWERS
- VEGGIE CUPS WITH BUTTERMILK RANCH AND ROASTED RED PEPPER HUMMUS
- BROWNIE BITES

#### THE OPENER \$17

- GRAZING STATION WITH CHARCUTERIE, ASSORTED CHEESES, OLIVES AND MARINATED VEGETABLES, NUTS, ASSORTED BERRIES, GREEN & RED GRAPES, PRETZELS, CRUSTINIS AND GOURMET CRACKERS
- AHI TUNA POKE TASTING SPOONS
- GREEK PORK CROSTINI WITH TZATZIKI AND SLICED CUCUMBER
- MEDITERRANEAN FLATBREAD
- ASSORTED HEIRLOOM RECIPE MINI CUPCAKES: BITTERSWEET MOCHA, VANILLA ALMOND, AND RED VELVET

#### HEARTY COCKTAIL PARTY \$20

- ANTIPASTO SKEWERS: PROSCIUTTO, KALAMATA AND GREEN OLIVES, GRAPE TOMATOES, PEPPERONCINI, AND MARINATED MOZZARELLA WITH FRESH BASIL
- GRILLED CHICKEN BITES WITH OUR SIGNATURE SWEET & SPICY JEZEBEL SAUCE
- GREEK PORK TENDERLOIN SLIDER WITH HERBED FETA SPREAD
- CHILLED SHRIMP PLATTER WITH LEMON WEDGES AND OUR HOUSECOCKTAIL SAUCE
- GOAT CHEESE & CARAMELIZED ONION TARTLETS
- SPINACH ARTICHOKE DIP, ROASTED RED PEPPER HUMMUS, AND FRESH SALSA WITH HAND CUT VEGETABLES & TORTILLA CHIPS
- DEVILLED EGGS WITH SRIRACHI BROWN SUGAR CANDIED BACON OR SWEET POTATO CRISP
- ASSORTED HEIRLOOM RECIPE MINI CUPCAKES: BITTERSWEET MOCHA, VANILLA ALMOND, AND RED VELVET

#### VEGETARIAN MEET AND GREET \$17

- CHEESE & FRUIT PLATTER WITH ARTISAN CHEESES, BERRIES, GRAPES, NUTS, AND OUR PIMENTO CHEESE BALL. SERVED WITH GOURMET CRACKERS.
- ROASTED VEGETABLE SKEWERS WITH EGGPLANT, COLORED BELL PEPPERS, TOMATOES, AND ZUCCHINI
- MEDITERRANEAN PLATTER WITH HOUSEMADE HUMMUS, OLIVE TAPENADE, FETA, FRESH CUCUMBERS, AND PITA CHIPS
- BABY BELLA TARTLETS
- PIMENTO CHEESE & HOT PEPPER JELLY FLATBREAD
- LEMON BERRY TRIFLES







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# PARTY BITES CATERING



## Grazing STATIONS

### GRAZING STATIONS

SELECT ONE BELOW THAT YOU WOULD ENJOY,  
OR ALLOW US TO CUSTOMIZE A SEASONAL GRAZING STATION  
BASED ON YOUR BUDGET AND OTHER MENU ITEMS CHOSEN THERE IS A \$400 MINIMUM.

#### **LITE GRAZING \$4.50**

ARTISAN CHEESES, BERRIES, GRAPES, NUTS, OUR SMOKED GOUDA PIMENTO CHEESE,  
AND GOURMET CRACKERS

#### **ANTIPASTO DISPLAY \$4.50**

CURED MEATS & GOURMET CHEESES, CHEESE TORTELLINI, ASSORTED OLIVES AND MARINATED VEGETABLES

#### **DELUXE CHARCUTERIE \$8.25**

COURMET MEATS, ARTISAN CHEESES, GRAPES, OLIVES, NUTS, MARINATED VEGETABLES, PEPPERONCINI,  
STONE GROUND MUSTARD, JELLIES, CROSTINI, BREADSTICKS AND GOURMET CRACKERS

#### **SOUTHERN CHARCUTERIE \$8.25**

SMOKED CHICKEN SAUSAGE, CHEESE AND BANANA PEPPERS WITH PERI PERI, BRISKET, LIL' SMOKIES,  
STONE GROUND MUSTARD & YELLOW MUSTARD, PORK SKINS, CHOICE OF PICKLED VEGGIES OR  
HAND CUT VEGGIES, BABY CARROTS, CELERY STICKS, AND BUTTERMILK RANCH DIP

#### **SWEET AND SAVORY \$7.50**

ARTISAN CHEESES, FRESH AND DRIED FRUITS, DELUXE NUTS, PRETZELS,  
YOGURT-COVERED PRETZELS, CHEESE WAFERS, ASSORTED CHOCOLATES, AND GOURMET CRACKERS

#### **THE GRAZE MUST GO ON \$10**

CHARCUTERIE: SALAMI, PEPPERONI, PROSCIUTTO; ASSORTED CHEESES - SLICED AND WEDGE;  
BAKED CHEDDAR WAFERS; OLIVES, PEPPADEWS, PEPPERONCINI; ROASTED RED PEPPER HUMMUS;  
SPINACH ARTICHOKE DIP; HOT PEPPER JELLY; BREADSTICKS/CRACKERS/PITA CHIPS; HAND-CUT VEGGIES;  
CHOCOLATE COVERED RAISINS; SMOKED ALMONDS; PRETZELS; ASSORTED BERRIES; GREEN & RED GRAPES;  
MINI LEMON COOKIES & CHOCOLATE CHIP COOKIES

#### **THE NICOISE PLATTER \$12.50**

ROASTED SALMON, POTATOES, HARICOTS VERTS, TOMATOES, EGGS, WATERCRESS, OLIVES  
AND ANCHOVIES, ARRANGED BEAUTIFULLY WITH BRIGHT RED TOMATOES, TOPPED WITH A FRESH  
VINAIGRETTE

### DIPPABLES AND DIPS

#### *Dippables*

HAND CUT VEGGIES  
CROSTINI  
TORTILLA CHIPS  
SALTED PRETZELS  
PITA CHIPS  
KETTLE CHIPS

#### *Dips*

SPINACH ARTICHOKE DIP  
HUMMUS  
ROASTED RED PEPPER HUMMUS  
OLIVE TAPENADE  
SMOKED GOUDA PIMENTO CHEESE DIP  
FRENCH ONION DIP  
BUFFALO CHICKEN DIP  
GUACAMOLE  
CILANTRO SALSA  
SALSA VERDE  
TEXAS CAVIAR  
WHITE QUESO







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## PARTY BITES CATERING



*Beef, PORK, CHICKEN, and Seafood*

## BEEF, PORK, CHICKEN & SEAFOOD

BEEF FILET BITES WITH BLUE CHEESE HORSERADISH CREAM (GF)  
SOUS VIDE FLANK STEAK CROSTINI WITH HORSERADISH CREAM  
ALL-AMERICAN SLIDER: MINI HOUSEMADE HAMBURGER PATTY WITH CRISPY BACON, MELTED CHEESE, SLICED TOMATO, AND PICKLE CHIP  
BEEF TENDERLOIN SLIDER WITH HORSERADISH CREAM BRAISED BEEF BRISKET SLIDER WITH PICKLED ONION & CHIPOTLE AIOLI  
SAMBAL OLEK CHICKEN SKEWERS (GF)  
MEATBALLS : YOUR CHOICE OF ITALIAN OR SWEET AND SOUR  
ANTIPASTO SKEWERS: SALAMI, KALAMATA AND GREEN OLIVES, GRAPE TOMATOES, PEPPERONCINI, AND MARINATED MOZZARELLA WITH FRESH BASIL (GF)  
BUFFALO PORK BELLY BITES WITH BLUE CHEESE CRUMBLES (GF)  
BLT BITES: SMOKED APPLEWOOD BACON, CRISP LETTUCE, HEIRLOOM TOMATO, PESTO AIOLI, CROSTINI  
MEDITERANEAN PORK CROSTINI WITH TZATZIKI AND SLICED CUCUMBER  
PULLED PORK SLIDER WITH SLAW AND SMOKY BBQ SAUCE  
MEDITERANEAN PORK TENDERLOIN SLIDER WITH HERBED FETA SPREAD  
PROSCIUTTO-WRAPPED MELON BALLS (GF)  
KOREAN BBQ EGG ROLLS WITH SWEET CHILI SAUCE  
GRILLED CHICKEN BITES WITH OUR SIGNATURE SWEET & SPICY JEZEBEL SAUCE (GF)  
THAI CHICKEN BITES WITH THAI COCONUT DIPPING SAUCE (GF)  
MEDITERRANEAN CHICKEN SKEWERS WITH COLORED BELL PEPPERS AND RED ONION, SERVED WITH TZATZIKI SAUCE (GF)  
JEZEBEL CHICKEN SLIDER WITH OUR SIGNATURE SWEET & SPICY JEZEBEL SAUCE  
CHICKEN PESTO BITES  
PAN FRIED ASIAN CHICKEN DUMPLINGS WITH DIPPING SAUCE  
GINGER SOY CHICKEN LETTUCE WRAPS (GF)  
CHICKEN OR BEEF SATAY SKEWERS (GF)  
AHI TUNA POKE TASTING SPOONS (GF)  
CHILLED SHRIMP PLATTER WITH LEMON WEDGES AND OUR HOUSE MADE COCKTAIL SAUCE (GF)  
MANGO SHRIMP SKEWERS (GF)  
SHRIMP TACO BITES (GF)

## HEARTY ITEMS

DEVILLED EGGS WITH SRIRACHI BROWN SUGAR CANDIED BACON, SWEET POTATO CRISP, OR TRADITIONAL CRISPY POTATO SKINS WITH CHEDDAR, GREEN ONION, AND CHIPOTLE RANCH DRIZZLE (WITH PULLED PORK OPTIONAL)  
SWEET CORN TAMALES WITH TOMATOES AND GREEN ONIONS DRIZZLED WITH CHIPOTLE RANCH  
PIMENTO CHEESE & HOT PEPPER JELLY FLATBREAD  
HOISIN PORK BELLY FLATBREAD  
MEDITERRANEAN FLATBREAD  
CHEDDAR BISCUITS WITH APPLE BUTTER  
MINI CROISSANTS WITH OUR PIMENTO CHEESE OR SMOKY CHICKEN SALAD  
SOUTHERN SHRIMP & GRITS (GF)







**USE OUR  
SAMPLE  
MENUS BELOW  
TO PUT  
TOGETHER  
THE PERFECT  
EVENT!**

# PARTY BITES CATERING



## More HORS D'OEUVRES

### VEGETABLE HORS D'OEUVRES

FRESH TOMATO BRUSCHETTA CROSTINI WITH FETA CHEESE  
ROASTED VEGETABLE SKEWERS WITH EGGPLANT, COLORED BELL PEPPERS, TOMATOES, AND ZUCCHINI (GF)  
BABY BELLA STUFFED MUSHROOM CAPS  
SMOKY BBQ MUSHROOM CAPS  
VEGGIE CRUDITES WITH BUTTERMILK RANCH AND/OR HUMMUS (GF)  
CAPRESE TORTELLINI: TRI-COLORED TORTELLINI WITH MOZZARELLA, FRESH BASIL, TOMATOES, AND AN AGED BALSAMIC GLAZE DRIZZLE (PLATTERED OR SKEWERED)  
SPINACH ARTICHOKE TARTLETS WITH SHREDDED PARMESAN  
GOAT CHEESE AND CARAMELIZED ONION TARTLETS  
FALAFEL BALLS SERVED WITH HOUSEMADE HUMMUS, TZATZIKI SAUCE, AND FRESH-BAKED PITA CHIPS  
COLD ASIAN NOODLES WITH STIR FRY VEGGIES IN CLASSIC ASIAN TO-GO BOXES  
OLIVE TAPENADE CROSTINI WITH WHIPPED CHEESE

### DECADENT DESSERTS

SCRATCH BAKED CHOCOLATE CHIP COOKIES  
SCRATCH BAKED COMPOST COOKIE (CHOCOLATE CHIPS, PRETZELS, GRAHAMS AND POTATO CHIPS)  
TRIPLE CHOCOLATE FUDGE BROWNIES  
CHEESECAKE BITES WITH FRESH BERRIES  
BROWNIE BITES WITH DARK CHOCOLATE GANACHE  
CHOCOLATE DIPPED RICE-KRISPIE BITES  
LEMON BARS  
MINI TRIFLES: (SELECT ONE) BROWNIE, LEMON BERRY OR BANANA PUDDING  
ASK ABOUT SEASONAL FLAVORS

\*GLUTEN-FREE AND VEGAN DESSERTS AVAILABLE UPON REQUEST.\*

### INFUSED LEMONADES AND TEAS

STONEFRUIT	BLACKBERRY
WHITE PEACH	ROSE
RASPBERRY	ELDERFLOWER
STRAWBERRY	AGAVE NECTAR
PEACH	DIET
LAVENDAR-ROSEMARY	PURE CANE
CUCUMBER-MINT	

PLEASE NOTE THAT THESE ARE ONLY SUGGESTED MENUS. WE ARE HAPPY TO CUSTOMIZE MENUS FOR YOU AND CAN MODIFY MENUS TO FIT VEGETARIAN, VEGAN OR GLUTEN-FREE DIETS.





# Party Bites Catering Policies

## Confirming Events

It is never too early to book your event with Party Bites, our calendars do fill up quickly! Once you have a potential date set, please give us a call or fill out our detailed Event Form. A quote does not guarantee our continued availability. Your event is not confirmed until we have a deposit.

## Minimums

Our minimum fees for catering is \$400 and does not include delivery, gratuity and taxes.

## Payment & Refund Policy

After your 50% deposit is paid, your remaining balance is due fourteen (14) business days prior to your event. We accept credit cards, checks and cash. There will be a 3% merchant convenience fee added should you elect to pay by credit card. Any payments made after the completion of your event will incur a 5% late fee regardless of payment type. Deposits are non-refundable, but can be transferred to use towards another event.

## Event Staffing

If your event requires service staff, whether this includes food attendants and/or bartenders, we can provide professional friendly staff at a flat rate of \$250 per staff per 4 hours, \$450 per staff per 6 hours or \$600 per staff per 8 hour. (this includes travel, load-in and clean up time). Any extended time after will incur a \$75 per staff, per hour fee. If your event is out of our service radius of 15 miles, you will also be responsible for a travel fee. The number of staff required will depend on the number of guests, menu and type of service. Please note that this fee does not include a gratuity but will be added for all guest count over 10. Gratuity is optional for delivery, but always appreciated, and can be added to your invoice, or paid directly to the staff working your event. Please note: Our bartenders are licensed to serve any type of alcoholic beverage. However, we are unable to purchase the alcohol for you. You will need to provide any wine, beer, or spirits of your choice, and we will be happy to provide a bar setup and any needed mixers with our Premium Bar Service

## Delivery & Pickup

Delivery fees begin at \$45 for intown delivery which includes a 15 mile radius excluding Sundays. Any delivery outside of the 15 mile radius will also include a Travel Fee and does not go toward our price minimums. These fees will depend on time of event, location and magnitude. Food will be hot and ready upon delivery, in disposable containers. Please allow a 30 minute delivery window as traffic is often unpredictable. Gratuity is optional for delivery, but always appreciated, and can be added to your invoice, or paid directly to the staff delivering for your event. We have Sunday Delivery and Pickup available for an additional \$150 Service Fee and does not go toward our price minimums.

## Rental Items

We do not carry linens, plateware, or glassware in-house; but are happy to coordinate rentals of these items for a Service Fee of \$250 for up to 100 guests. That fee increases \$100 at each 50. person increment. For example, with 100 guests the fee is \$250, for 150 guests it would then be \$350. This fee does not include the additional costs of rentals from outside vendors, or setting up, removal, or cleaning of items and equipment. Please contact us for additional details.

# Party Bites Catering Policies

## Continued

### Customized Tastings

Here at Party Bites we offer customized tastings. These tastings are available for you Tuesday, Wednesday or Thursday based on our availability from 5-7pm and include a 90 min in person consultation. This will allow our Catering and Event Coordinator to walk through your vision for your Special Event! Our Tastings begin at \$50 per guest and your menu selections. We do require that your tasting be confirmed 48 hours prior to tasting and payment in full.

### Event Staffing

If your event requires service staff, whether tEvent Space Rental Party Bites Kitchen + Catering Space is a symbol of Chattanooga's Renaissance! Located in the Historic Onion Bottom Station this Space holds true to the Character of its Historic Architecture with a Rustic Elegance; Perfect for your next Special Event! This Space has Ample Parking, a Covered Patio is included, Beautiful Outdoor Green Space is available for an additional cost! Our Space Rental Rate of \$1700 includes the following for upto 50 guests: Security Deposit, Facility Cleaning, 1 Event Attendant and up to 6 hours of space use with setup and teardown included. All Alcoholic Beverages must be served by a License Bartender with a ABC License and Million Dollar Liquor Liability Insurance Policy.

No Rice, Bird Seed, Confetti, etc. is allowed to be used at Party Bites. Smoking is allowed in designated areas only.

While we have our own In-House Caterer we do permit Outside Catering with a fee of \$500. Please contact us for additional details. This includes food attendants and/or bartenders, we can provide professional friendly staff at a flat rate of \$250 per staff per 4 hours, \$450 per staff per 6 hours or \$600 per staff per 8 hour. (this includes travel, load-in and clean up time). Any extended time after will incur a \$75 per staff, per hour fee. If your event is out of our service radius of 15 miles, you will also be responsible for a travel fee. The number of staff required will depend on the number of guests, menu and type of service. Please note that this fee does not include a gratuity but will be added for all guest count over 10. Gratuity is optional for delivery, but always appreciated, and can be added to your invoice, or paid directly to the staff working your event.

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