



CATERING & POLICY MENU 2023-2024



You are reading this because you are about to make the best event decision of your life, by considering Party Bites Catering as your Event Caterer!! And frankly, we couldn't be more honored our appreciative! Not only will we be your caterer, but explore our wide range of services such as Bartending, Espresso Bar with Barista, Event Servers, and so much more!

We are proud to have been in business for over five years in Chattanooga, and serve at over 1000 events since 2020. We have met so many amazing people along the way...Wow, we are blessed!! We pride ourselves on Wow Service, Delicious Cuisine and Easy-To-Choose

Menus. Please note that our menus are not all we have to offer! We are happy to customize menus and we can also modify menus to fit vegetarian, vegan, or gluten-free diets.

Have a budget? No problem, we would love the opportunity to discuss your event and explore possibilities.

We truly value the relationships and reputation that we have built in the corporate and non-profit community as well as the personal relationships that have been nurtured over planning once-in-a-lifetime events. We are happy to provide references and would direct you to our website gallery and social media for pictures of our past and recent work!

We look forward to working with you in 2023. And thank you for your consideration.

Cheers,

Antonio & Onteaya Tate, Owners

2023 MENU INDEX

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**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,
COMPOSITES 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





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**

WWW.PARTYBITESCATERING.COM | YUM@PARTYBITESCATERING.COM

(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 \$300

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

**\$18.75
\$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, WATER CHESTNUTS, 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 +1.00).

CARVING STATION

YOUR CHOICE OF PRIME RIB (\$18/LB), ROASTED TURKEY BREAST (\$12/LB),
AND/OR HERBED PORK LOIN (\$12/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

SMOKED BAKED BEANS	CORNBREAD DRESSING*	GREEN BEANS ALMONDINE*
SOUTHERN COLE SLAW	SMOKED GOUDA MAC N CHEESE*	ROASTED BRUSSELS W/ BACON AND FIG GLAZE*
SAFFRON YELLOW RICE	HERBED POTATO SALAD*	FESTIVE RICE*
SOUTHERN GREEN BEANS	HARICOT VERTS*	CHAI GLAZED CARROTS*
ROASTED BROCCOLI	PB'S POWER GREENS*	CHAI SWEET POTATO SOUFFLE*
ROASTED VEGGIE MEDLEY	BAKED POTATO*	ELOTE STREET CORN*
HERB ROASTED POTATOES	HERBED ORZO*	GREEN BEAN CASSEROLE*
GARLIC RED SKINNED MASHED POTATOES	RICE PILAF*	BROCCOLI CASSEROLE*
	CILANTRO LIME RICE*	

*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 \$15

- 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 \$19

- 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
- HOUSE MADE CHOCOLATE CHIP COOKIES WITH SEA SALT

HEARTY COCKTAIL PARTY \$25

- 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
- HOUSE MADE CHOCOLATE CHIP COOKIES WITH SEA SALT

VEGETARIAN MEET AND GREET \$21.25

- 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

GOURMET 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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*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)





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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 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.

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

Policies are subject to change at the descretion of Party Bites Catering.
We look forward to working with you on your Special Event!