



CATERING & POLICY MENU 2024



Get ready for an exhilarating journey with Party Bites Catering in 2024! Your decision to choose us as your event caterer is about to elevate your experiences to new heights, and we are genuinely thrilled and honored. At Party Bites, we go beyond just catering; we offer a myriad of services, including bartending, an espresso bar with a skilled barista, event servers, and much more! With over five years of successful operation in Chattanooga and a track record of serving at over 1000 events since 2020, we've had the privilege of meeting incredible people along the way. It's truly a blessing!

Our commitment revolves around delivering Wow Service, offering Delicious Cuisine, and presenting Easy-To-Choose Menus. And don't let the menus limit your imagination – we're delighted to customize them to fit your preferences, whether it's vegetarian, vegan, or gluten-free. Have a specific budget in mind? No worries! Let's sit down and explore the endless possibilities to make your event truly remarkable.

The relationships we've cultivated in both the corporate and non-profit communities, along with the personal connections forged while planning once-in-a-lifetime events, hold immense value for us. Feel free to ask for references, and be sure to check out our website gallery and social media for a visual feast of our past and recent work.

As we step into 2024, we eagerly anticipate the prospect of collaborating with you. Thank you for considering Party Bites Catering for your upcoming event – it's a decision you won't regret!

Cheers,

Antonio & Onteaya Tate, Owners

2024 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.

\$12.00

DELUXE CONTINENTAL

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

\$16

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 \$1.75

\$18.75

MOBILE ESPRESSO BAR



BREAKFAST A LA CARTE

BUTTERMILK BISCUITS

WITH BUTTER AND JELLIES \$2.25
WITH BUTTER, JELLIES, HONEY,
APPLE BUTTER AND PIMENTO CHEESE \$4.50
CHICKEN BISCUIT \$5
BACON OR SAUSAGE & EGG \$4
WITH SAUSAGE GRAVY \$3.50
WITH CHORIZO GRAVY \$4
TOFU SCRAMBLE \$4

SHRIMP & CHEESE GRITS \$15.50
SCRATCH-MADE NUTELLA
OR HAM & GRUYERE CROISSANTS \$5.50
GREEK YOGURT PARFAIT BAR WITH GRANOLA,
FRUIT & BERRIES \$4
OATMEAL BAR WITH ASSORTED DRIED FRUIT,
NUTS, BLUEBERRIES, CINNAMON AND CREAM \$9.50
SMOKED GOUDA CHEESE GRITS \$6.25
FRESH FRUIT BOWL OR PLATTER \$4
CANDIED SRIRACHA CHAI BACON \$4

WAFFLE OR PANCAKE BAR

PRICES BEGIN AT \$10.25 PER PERSON. PLEASE ASK ABOUT
CUSTOM PRICING BASED ON TOPPINGS AND OTHER MENU
SELECTIONS. TOPPINGS CAN INCLUDE MAPLE SYRUP &
BUTTER
FLAVORED SYRUPS, FRESH BERRIES, COMPOTES AND
WHIPPED CREAM ADD'L \$4
CHICKEN FINGERS ADD'L \$3.25

DEEP DISH QUICHE, STRATA OR FRITTATA \$9.50

VEGETABLE
QUICHE LORRAINE
SAUSAGE, BACON, HAM & VEGGIES

OJ SPRITZER \$4

PARTY BITES' COFFEE BAR \$5.50; 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?**

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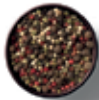
(423) 708-5222





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 \$14.75

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

OUR CLASSIC WRAP \$14.75

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, CHICKEN SALAD, ROASTED RED PEPPER HUMMUS OR GRILLED TOFU

LOADED VEGGIE SALAD \$16

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

MEDITERRANEAN SALAD \$16

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

CAESAR SALAD \$16

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

COBB SALAD \$16

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 \$20.25

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

ORZO OR QUINOA SALAD \$16

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

FROM-SCRATCH SOUPS \$7

CHICKEN TORTILLA, CHICKEN NOODLE, TOMATO BISQUE, LOADED POTATO AND BROCCOLI CHEDDAR. LOBSTER BISQUE ADD'L \$4 PER GUEST

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

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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

\$20

- ASSORTED SANDWICH & WRAP PLATTER
- ONE GREEN SALAD CHOICE: VEGGIE SALAD, CAESAR SALAD OR CRUNCHY KALE SALAD
- CHOICE OF ONE STARCH 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

\$20

- ASSORTED SANDWICH & WRAP PLATTER
- ONE GREEN SALAD CHOICE: VEGGIE SALAD, CAESAR 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 OR HERBED DINNER ROLL
- CHOICE OF: FRESH BAKED CHOCOLATE CHIP COOKIES OR TRIPLE CHOCOLATE BROWNIES
- CHOICE OF SWEET TEA, UNSWEET TEA AND OR LEMONADE

PB'S DELUXE SPREAD

\$24

- ASSORTED SANDWICH PLATTER
- ONE GREEN SALAD CHOICE: VEGGIE SALAD, CAESAR SALAD, CAPRESE SALAD OR COBB SALAD
- CHOICE OF ONE STARCH 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:

\$18.75
\$25

FAJITA OR TEX MEX BOWL **S**

BASES: FLOUR TORTILLAS, CORN TORTILLAS, YELLOW RICE, TORTILLA CHIPS, AND MIXED GREENS;
PROTEINS: SEASONED GROUND BEEF AND/OR FAJITA CHOPPED CHICKEN; SOUS VIDE
FLANK STEAK +1.50

TOPPINGS: BLACK BEANS, SAUTEED BELL PEPPERS AND ONIONS,
SHREDDED CHEESE, GUACAMOLE, PICO, SOUR CREAM, HOT SAUCE, (WHITE QUESO +.75).

ASIAN BOWL **S**

BASES: NOODLES AND JASMINE RICE; PROTEINS: 5-SPICE PORK AND/OR CHICKEN TENDERLOIN,
AND/OR 5-SPICE TOFU;

TOPPINGS: STIR FRY VEGGIES, FISH CHIPS, SWEET CHILI SAUCE AND SRIRACHA.

PASTA STATION

BASE: YOUR CHOICE OF NOODLES; PROTEINS: ITALIAN GROUND BEEF AND/OR ITALIAN MEATBALLS
AND/OR GRILLED CHICKEN AND/OR MEATLESS IMPOSSIBLE GROUND BEEF;
SAUCES: TOMATO BASIL MARINARA AND CREAMY PESTO CHIPOTLE ALFREDO;
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,
ROASTED CHOPPED BROCCOLI, BLUE CHEESE, CHAI BBQ SAUCE, BUFFALO SAUCE;
SIDES: LOADED VEGGIE SALAD WITH HOUSEMADE DRESSINGS.

BAKED POTATO BAR **S**

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

BRICK OVEN PIZZA BAR **S**

BASE: FLAT BREAD (GF CAULIFLOWER CRUST AVAILABLE FOR AN ADDITIONAL CHARGE);
PROTEINS: PEPPERONI, SAUSAGE, BACON, CHICKEN SAUCES: BASIL MARINARA, ALFREDO WHITE SAUCE,
BBQ OR PESTO; VEGETABLE TOPPINGS: MUSHROOMS, PEPPERS & ONIONS, BASIL, MOZZARELLA,
BANANA PEPPERS, OLIVES AND PINEAPPLES. INCLUDES CRUSHED RED PEPPER & PARM SHAKERS.

BURGER BAR

JUICY CHOICE CHUCK BURGERS (& IMPOSSIBLE BURGERS UPON REQUEST), FRESH BUNS,
SLICED AMERICAN CHEESE, LETTUCE, SLICED TOMATOES, ONION, PICKLES, CONDIMENTS,
POTATO SALAD, BAKED BEANS, AND HOUSE SLAW (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 SIDES.

S -Signifies that this station can be offered on our
food trailer **Street Style**



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DON'T SEE THE PERFECT STATION? LET'S TALK AND DREAM ONE UP TOGETHER!

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**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	\$20
CHICKEN PICCATA OVER NOODLES WITH WHITE WINE CAPER SAUCE, 1 SIDE	\$24
CAPRESE CHICKEN WITH HERBED ORZO SALAD, 1 SIDE	\$24
**SWEET CHILI PORK TENDERLOIN WITH CHIPOTLE BBQ SAUCE, 2 SIDES	\$24
JAMAICAN JERK CHICKEN, 2 SIDES	\$24
SOUS VIDE ROAST BEEF IN BEEF GRAVY, 2 SIDES	\$24
CHAI BOURBON SALMON, 2 SIDES	\$26
**PRIME RIB OR BABY BACK RIBS , 2 SIDES	\$28
2 ENTREE MEAL: CHOICE OF ITALIAN GRILLED CHICKEN, **SWEET CHILI PORK, OR SOUS VIDE ROAST BEEF AND GRAVY 2 SIDES WITH SIGNATURE SAUCES	\$33

Signature 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!**

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**USE OUR
SAMPLE
MENUS BELOW
TO PUT
TOGETHER
THE PERFECT
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PARTY BITES CATERING



Sample HORS D'OEUVRES Menus

HORS D'OEUVRES

PRICED PER GUEST, MINIMUM OF \$400. 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
- DEVILED 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 \$5

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

ANTIPASTO DISPLAY \$5

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

DELUXE CHARCUTERIE \$9

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

SOUTHERN CHARCUTERIE \$9

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

THE GRAZE MUST GO ON \$11

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; ALMONDS; PRETZELS; ASSORTED BERRIES; GREEN & RED GRAPES;
MINI LEMON COOKIES & CHOCOLATE CHIP COOKIES

THE NICOISE PLATTER \$13.50

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

\$3 SOUS VIDE FLANK STEAK CROSTINI WITH HORSE RADISH CREAM

\$3.25 ALL-AMERICAN SLIDER: MINI HOUSEMADE HAMBURGER PATTY WITH CRISPY BACON, MELTED CHEESE, SLICED TOMATO, AND PICKLE CHIP

\$3.25 BEEF TENDERLOIN SLIDER WITH HORSE RADISH CREAM BRAISED BEEF BRISKET SLIDER WITH PICKLED ONION & CHIPOTLE AIOLI

\$3.25 SAMBAL OELEK CHICKEN SKEWERS (GF)

\$3 MEATBALLS : YOUR CHOICE OF ITALIAN, CHAI BBQ OR SWEET AND SOUR

\$3 ANTIPASTO SKEWERS: SALAMI, KALAMATA AND GREEN OLIVES, GRAPE TOMATOES, PEPPERONCINI, AND MARINATED MOZZARELLA WITH FRESH BASIL (GF)

\$3 BCT BITES: SMOKED APPLEWOOD BACON, KATSU STYLE CABBAGE, SUNDRIED TOMATO AIOLI ON A HAWAIIAN ROLL

\$3 MEDITERANEAN PORK CROSTINI WITH TZATZIKI AND SLICED CUCUMBER

\$3 PULLED PORK SLIDER WITH SLAW AND CHAI BBQ SAUCE

\$3 MEDITERANEAN PORK TENDERLOIN SLIDER WITH HERBED FETA SPREAD

\$3 GRILLED CHICKEN BITES WITH OUR SIGNATURE ALL SAINTS SAUCE (GF)

\$3 THAI CHICKEN BITES WITH THAI COCONUT DIPPING SAUCE (GF)

\$3.50 MEDITERRANEAN CHICKEN SKEWERS WITH COLORED BELL PEPPERS AND RED ONION, SERVED WITH TZATZIKI SAUCE (GF)

\$3.25 CHICKEN SLIDER WITH OUR SIGNATURE ALL SAINTS SAUCE

\$3 GINGER SOY CHICKEN LETTUCE WRAPS (GF)

\$3.25 CHICKEN OR BEEF SATAY SKEWERS (GF)

HEARTY ITEMS

\$4 AHI TUNA POKE TASTING SPOONS (GF)

\$4.25 CHILLED SHRIMP PLATTER WITH LEMON WEDGES AND OUR HOUSE MADE COCKTAIL SAUCE (GF)

\$4 MANGO SHRIMP SKEWERS (GF)

\$3.75 SHRIMP TACO BITES (GF)

\$4 KOREAN BBQ EGG ROLLS WITH SWEET CHILI SAUCE

\$3.50 DEVILLED EGGS WITH SRIRACHI BROWN SUGAR CANDIED BACON, SWEET POTATO CRISP, OR TRADITIONAL

\$4 CRISPY POTATO SKINS WITH CHEDDAR, GREEN ONION, AND CHIPOTLE RANCH DRIZZLE (WITH PULLED PORK OPTIONAL)

\$3.75 SWEET CORN TAMALES WITH TOMATOES AND GREEN ONIONS DRIZZLED WITH CHIPOTLE RANCH

\$3.75 PIMENTO CHEESE & HOT PEPPER JELLY FLATBREAD

\$4 HOISIN PORK BELLY FLATBREAD

\$3.50 MEDITERRANEAN FLATBREAD

\$3.50 CHEDDAR BISCUITS WITH APPLE BUTTER

\$3.50 MINI CROISSANTS WITH OUR PIMENTO CHEESE OR SMOKY CHICKEN SALAD

\$4.50 SOUTHERN SHRIMP & GRITS SHOTS (GF)





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PARTY BITES CATERING



More HORS D'OEUVRES

VEGETABLE HORS D'OEUVRES

- \$3.50 FRESH TOMATO BRUSCHETTA CROSTINI WITH FETA CHEESE
- \$4 ROASTED VEGETABLE SKEWERS WITH EGGPLANT, COLORED BELL PEPPERS, TOMATOES, AND ZUCCHINI (GF)
- \$3.50 BABY BELLA STUFFED MUSHROOM CAPS
- \$3.50 SMOKY BBQ MUSHROOM CAPS
- \$4 CAPRESE TORTELLINI: CHEESE TORTELLINI WITH MOZZARELLA, FRESH BASIL, TOMATOES, AND AN AGED BALSAMIC GLAZE DRIZZLE (PLATTERED OR SKEWERED)
- \$3 SPINACH ARTICHOKE TARTLETS WITH SHREDDED PARMESAN
- \$3 GOAT CHEESE AND CARAMELIZED ONION TARTLETS
- \$4.50 FALAFEL BALLS SERVED WITH HOUSEMADE HUMMUS, TZATZIKI SAUCE, AND FRESH-BAKED PITA CHIPS
- \$5 COLD ASIAN NOODLES WITH STIR FRY VEGGIES IN CLASSIC ASIAN TO-GO BOXES
- \$4 OLIVE TAPENADE CROSTINI WITH WHIPPED CHEESE

DECADENT DESSERTS

- FRESH-BAKED COOKIE PLATTER: CHOCOLATE CHIP AND/OR LEMON SUPREME COOKIES
- TRIPLE CHOCOLATE FUDGE BROWNIES
- CHEESECAKE BITES WITH FRESH BERRIES
- BROWNIE BITES WITH DARK CHOCOLATE GANACHE
- CHOCOLATE DIPPED RICE-KRISPIE BITES
- MINI PIES: (SELECT ONE) CHOCOLATE, KEY LIME, PUMPKIN, ASK ABOUT SEASONAL FLAVORS
- MINI TRIFLES: (SELECT ONE) BROWNIE, LEMON BERRY, KEY LIME, 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. Any payments made after the completion of your event will incur a 5% daily 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 counts 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 \$55 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 \$65 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 up to 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 discretion of Party Bites Catering.
We look forward to working with you on your Special Event!