



Holiday Inn

PLATED DINNERS

<p>Apricot Chicken</p> <p><i>Grilled Chicken Breast in an apricot citrus sauce. Served with broccoli, asparagus and diced tomatoes.</i></p>	<p>Chicken Cordon Bleu</p> <p><i>Tender breast of chicken with ham and Swiss cheese, rolled in bread seasoning and topped with a rich cream sauce. Served with scalloped potatoes, steamed broccoli.</i></p>
<p>Chicken Scampi</p> <p><i>Chicken breast tenderloins sautéed with bell peppers, roasted garlic and onions in a garlic cream sauce over angel hair pasta.</i></p>	<p>Mixed Grill</p> <p><i>Skewers of grilled marinated steak and chicken with a rosemary demi-glaze. Served with steamed mixed vegetables, and roasted garlic red potatoes.</i></p>
<p>Sweet & Sour Pork</p> <p><i>Tender chunks of pork roast, pineapples, onions and green peppers in a homemade sweet and sour sauce topped with Chinese noodles.</i></p>	<p>Roasted Prime Rib Au Jus</p> <p><i>Seasoned slowly roasted prime rib that is hand cut just prior to your event. Served with a baked potato, and steamed vegetable medley.</i></p>
<p>Oven Baked Pork Chops</p> <p><i>Tender oven baked roast pork with garlic roasted red potatoes and asparagus spears.</i></p>	<p>Roasted Turkey</p> <p><i>Sliced roasted turkey, cornbread dressing, mashed potatoes with gravy, buttered corn o brien, and seasoned green beans.</i></p>
<p>Parmesan Crusted Tilapia</p> <p><i>Oven baked delicate white fish crusted with parmesan cheese. Served with mixed steamed vegetables over angel hair pasta, and tossed in a light garlic butter sauce.</i></p>	<p>Herb-Grilled Salmon</p> <p><i>8oz Salmon filet brushed with herbs and seasonings and extra-virgin olive oil. Served with seasoned broccoli, and rice pilaf.</i></p>

All Entrées are served with your choice of Fresh Garden Salad or Caesar's Salad, dinner rolls, iced tea, coffee, & water.

a customary 21% service fee and 10.75% sales tax will be added

CONTACT:

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