

## bakery

cookies.....	\$2.99 doz
chocolate chip, sugar-free chocolate chip, oatmeal, coconut, peanut butter	
chocolate cupcakes.....	3.99 1/2 doz...6.99 doz
carrot cupcakes .....	4.99 1/2 doz...7.99 doz
brownies .....	7.99 doz
whole cakes .....	\$9.99
carrot... chocolate... red velvet	
apple pie .....	9.99
chocolate pie .....	13.99
sugar-free blueberry pie .....	13.99
cobbler .... apple or peach .....	16.99
bread pudding .....	16.99
banana pudding .....	16.99



we bake our desserts fresh daily and only use real ingredients.



## breakfast

bacon .....	\$.75¢ strip
sausage .....	.75¢ link/patty
juice ..... apple or orange .....	4.99 gal
blueberry muffins .....	5.99 dozen
gravy .....	5.99 qt
biscuits .....	6.99 dozen
sausage gravy .....	7.99 qt
grits .....	15.99 pan
hash browns .....	19.99 pan
scrambled eggs .....	24.99 pan

## ordering

place order by phone with our location in Sevierville or Pigeon Forge

Sevierville 865.453.8859  
Pigeon Forge 865.453.1827

pick up at your choice of location or we will deliver within a 5 mile radius \*\$25 delivery charge

we can help you design a custom meal. call us to discuss special requests.

**Do you need:**  
Paper Products .25¢ per person  
Disposable Chaffers & Warmers \$8.99 per set

## dine with us

have a large group? we have private rooms to accommodate up to 150 guests. For group pricing, call 865.774.8004.

# golden corral®

3610 Parkway  
Pigeon Forge, TN 37863  
865.453.1827

513 Winfield Dunn Parkway  
Sevierville, TN 37862  
865.453.8859

## Catering Menu



## entrées

chicken tenders .....	\$1.00 each
fried chicken .....	1.25 each
grilled chicken breast .....	1.75 each
add bbq or honey teriyaki .....	2.00 each
rotisserie chicken .....	6.99 each
turkey with gravy .....	6.99 lb
sliced ham .....	6.99 lb
meatloaf .....	19.99 3-lb
baked ziti with marinara .....	19.99
add beef or chicken .....	22.99
bbq pork .....	24.99 pan
pot roast w/ vegetables & gravy .....	29.99
bourbon st. chicken w/rice .....	32.99



our hand-breaded fried chicken starts with fresh chicken. we hand bread each piece with our seasoned flour then fry to a perfect golden crisp



we peel fresh whole potatoes every day and use real milk and butter to whip our creamy mashed potatoes

## vegetables & hot sides

baked potato & sweet potato* .....	\$1.25 each
poultry gravy .....	4.99 qt
white rice .....	5.99 pan
rice pilaf .....	6.99 pan
buttered noodles .....	6.99 pan
cabbage .....	15.99 pan
turnip greens .....	15.99 pan
buttered corn .....	15.99 pan
cornbread stufing .....	15.99 pan
green beans .....	15.99 pan
lima beans .....	15.99 pan
mashed potatoes .....	19.99 pan
pinto beans .....	19.99 pan
pot roast vegetables .....	19.99 pan
sweet potato casserole .....	19.99 pan
mac & cheese .....	19.99 pan

\*baked potatoes include butter & sour cream  
\*sweet potatoes include cinnamon & brown sugar  
add .25¢ per additional topping



## cold sides

potato salad .....	\$5.99 lb
macaroni salad .....	5.99 lb
cole slaw .....	5.99 lb
tuna salad .....	5.99 lb
seafood salad .....	5.99 lb
garden salad (serves 10-12).....	17.99
garden salad (serves 20-24) .....	30.99
dressings: ranch, bleu cheese, 1000 island, French, lite Italian, fat-free ranch, honey mustard and caesar	

## meat & 2 sides

choice of 1 entrée  
choice of 2 sides & yeast roll  
brownies or cookies  
\$9.99 per person (minimum of 10 people)  
add 2nd entrée + \$2.00



did you know our sides are fresh and made from scratch? we start with farm-fresh veggies and real ingredients to bring you our homemade taste

## bread

priced per dozen

cornbread .....	\$4.99
yeast rolls .....	5.99
garlic cheese biscuits .....	6.99

## party platters

seasonal selection

fresh vegetable (serves 15-20) .....	\$19.99
fresh fruit (serves 15-20) .....	33.99

## beverages

tea (sweet or unsweet) .....	\$3.99 gal
raspberry tea .....	4.99 gal
lemonade .....	4.99 gal