



NIKO'S SOUTHSIDE GRILL OFFERS A UNIQUE VENUE FOR YOUR CHRISTMAS PARTY

Thank you for contacting Niko's Southside Grill, with our various menu options, choosing a holiday menu is a simple and enjoyable experience. Niko's has designed a menu especially for the Christmas wining and dining season. We are delighted to assist you in choosing a menu which best compliments your event. Please refer to these sample menus to get a taste of what we have to offer.

Our culinary team will ensure your party is a sparkling success!

Thanks,
Amy Kyriakidis &
Carlye Rankin
Event Coordinators

**www.NikosSouthside.com
1400 Cowart Street • Chattanooga, Tennessee 37408 • 423.266.6511**

PLATED OPTIONS

The selection for a plated dinner consists of selecting appetizers, salad, entrée and dessert. All food is served plated to the table. The appetizers can be plated on individual tables or as an appetizer display on one table.

APPETIZERS

Calamari

Dusted and fried served with a chipotle aioli 9

South Georgia Chips and Dip

Sweet potato chips served with a sweet Vidalia onion dip and gorgonzola cheese 6

Antipasto

Kessleri cheese, herbed feta, gorgonzola cheese, prosciutto, cappicola, country olive blend, and roasted peppers served with French baguette 10

Fried Green Tomatoes

Topped with prosciutto, spinach, marinated goat cheese and roasted tomato vinaigrette 8

Mediterranean Trio

Olive tapenade, hummus, and dill cucumber dip (tzatziki) served with pita chips and crostinis 8

SALAD ~ Choose one

Niko's House Salad

Mixed greens, sugared pecans, dried cranberries and gorgonzola tossed with warm mustard pecan vinaigrette

Caesar Salad

Romaine lettuce tossed with house made Caesar dressing, fresh Parmesan and focaccia croutons

Greek Salad

Mixed greens, tomatoes, cucumbers, olives, feta cheese, and pepperoncini tossed with a classic vinaigrette dressing

ENTREES ~ choose three entrées

Sun dried Tomato Pesto Stuffed Chicken Breast 28

Served over mashed potatoes and green beans with a light beurre blanc

Grilled Marinated Salmon Filet 29

Soy and ginger marinated fresh salmon filet served with cucumber salad, steamed basmati rice, and a wasabi coulis

Twin Filets 37

Twin filet mignon with a brandy jus served over basil mashed new potatoes and grilled asparagus

Boursin Filet 37

Filet mignon finished with brandy mushroom demi glaze, melted herb Boursin cheese served over mashed potatoes and cream spinach

Filet Mignon and Shrimp 37

One four ounce filet mignon with a brandy jus and three large grilled Gulf Shrimp served with basil mashed new potatoes and asparagus

Sesame Grouper 29

Pan seared, sesame crusted grouper over basmati rice served with green beans and Thai chili sauce

House Seasoned Chicken Breast 29

Fresh breast of chicken with our chef's signature dry rub served with mixed roasted vegetables and squash cakes

Grilled Angus Ribeye 35

Served with garlic basil mashed new potatoes, grilled portabella mushroom and asparagus

Fresh Catch Seafood (Market Price)

Chef prepared accompaniments

Stuffed Duck Breast 35

Pan seared duck breast with a Walnut and Cranberry sauce served with butternut squash casserole and purple asparagus

Dry Rub Bison 42

House seasoned bison Ribeye

DESSERTS ~ select three

Tiramisu

Espresso dipped lady fingers with a light marsala cream

Crème Brulée

Vanilla bean crème with whipped cream

Strawberry Cake

Strawberry cake filled with whipped cream cheese and sliced strawberries finished with whipped cream

Chocolate Buttercream Cake

Layers of chocolate and burnt sugar buttercream

Coffee, Iced Tea and Water Service included.

All charges are subject to an 18% Service fee and 9.25% sales tax. Menus are subject to change with seasonal items

Appetizers are priced a la carte

Buffet Dinner

The selection for a buffet dinner consists of selecting salad, entrées and desserts. Appetizers can be added to the menu, let us know the appetizers you would like for your party and we can price accordingly.

SALAD ~ Choose one

Niko's House Salad

Mixed greens, sugared pecans, dried cranberries and gorgonzola tossed with warm mustard pecan vinaigrette

Caesar Salad

Romaine lettuce tossed with house made Caesar dressing, fresh Parmesan and focaccia croutons

Greek Salad

Mixed greens, tomatoes, cucumbers, olives, feta cheese, and pepperoncini tossed with a classic vinaigrette dressing

ENTRÉES

*Below is a sampling of entrée options. An extended list is on the following page.
Price by entrée includes salad, sides, and dessert.*

Pesto Stuffed Chicken Breast
Herb Encrusted Roast Beef 28

Chicken Piccatta
Whole Grilled Salmon 31

Chicken Scaloppini
Shrimp and Grits 29

Prime Rib Au Jus
Snapper Francaise 36

Peppercorn Encrusted Pork Loin
Grouper topped with a Lemon
Caper sauce 31

SIDES ~ Choose Two

Roasted Autumn Vegetables
Basil Mashed New Potatoes
Sautéed Green Beans
Glazed Carrots
Broccoli and Asiago
Roasted Potatoes with Red Onions

DESSERTS ~ Choose Two

Strawberry Cake
Chocolate Buttercream Cake
Tiramisu
Crème Brulée
Carrot Cake

Coffee, Iced Tea and Water Service included.

All charges are subject to an 18% Service fee and 9.25% sales tax. Menus are subject to change with seasonal items.

ENTRÉE OPTIONS

Stuffed Chicken Breast

Roulade of boneless chicken breast with an andouille sausage and cornbread stuffing topped with tasso pan gravy

Prime Rib Au Jus

Served with horseradish sauce

Whole Grilled Salmon

Served with a lemon dill beurre blanc

Shrimp and Grits

Vidalia onions, roasted peppers, large Gulf shrimp, and andouille sausage in a Tasso ham gravy over stone ground grits

Sun-dried Tomato Pesto Stuffed Breast

With a light beurre blanc

Herb Encrusted Roast Beef

Sliced thin and served with Mushroom gravy

Pecan Encrusted Chicken

Served with a tangy chipotle sauce

Mediterranean Stuffed Chicken Breast

Organic, free range breast of chicken with spinach, chorizo, and feta with Marsala cream sauce

Chicken Piccata

Sautéed with lemon, capers and white wine

Snapper Francaise

Sautéed with white wine and lemons

Chicken Scaloppini

Sautéed chicken breast finished with sun dried tomatoes Mornay sauce

CHRISTMAS COCKTAIL MENU

The selection for the Hors d'oeuvres menu consists of selecting the appetizers you would like to be served at your party. Let us know the appetizers you would like and we will price accordingly. If you let us know your budget we can help you pick out the appetizers that would best suit your event. Generally, 3 Hot Appetizers, 3 Cold Appetizers and a carving station make a great dinner.

COLD APPETIZERS

Country Cheese and Fruit Display

(To include but not limited to)

Smoked Gouda, Swiss, gorgonzola, feta, goat cheese, Sweetwater Valley farm cheddar, Kasseri, Brie, and Saga Blue

Grilled and Roasted Vegetables Crudité's

Grilled asparagus, portabella mushrooms, marinated eggplant, summer squash, red onions, zucchini, roasted peppers, sweet potatoes, fennel, endive

Antipasto Platters

Prosciutto, capicola, mixed olives marinated peppers and olives, Kasseri cheese herbed feta, pepperoncini peppers

Fried Green Tomatoes

Topped with prosciutto, arugula, marinated goat cheese, and a roasted tomato vinaigrette

South Georgia Chips and Dip

Sweet potato chips served with a sweet Vidalia onion dip with gorgonzola cheese

Mediterranean Spreads and Dips (Choose Three)

Bruschetta, olive tapenade, roasted pepper humus, sun dried tomato pesto, basil pesto with crostinis and pita chips

Antipasto Skewers

Artichokes, kalamata olives, mozzarella, and prosciutto

Goat Cheese Truffles

Served with sliced baguettes

Greek Pasta Salad

Bowtie pasta in a vinaigrette dressing with roasted peppers, Kalamata olives, and artichoke hearts

Poached Salmon

A poached whole salmon decorated and served cold with a variety of condiments

Smoked Salmon

Lochs and bagels with cream cheese toast points and various garnishes

Steamed Shrimp

Large gulf shrimp poached and served cold with a variety of sauces including horseradish cream, pico di gallo, and cocktail sauce

Seared Ahi Tuna

Ahi tuna filet seared rare and serve cold with pickled ginger, wasabi and baked lavosch

Prosciutto Wrapped Steamed Asparagus

Gorgonzola Cheese Mousse

In sliced cucumber rounds

Niko's Southside Signature Chicken Salad

Served over fried green tomatoes with crostinis

Pin Wheels

Fresh flour tortillas rolled with your choice of filling and sliced into bite-sized portions

HOT APPETIZERS

Calamari

Dusted and fried served with a chipotle aioli and rich marinara

Spinach Pies (Spanakopita)

Seasoned spinach with feta cheese wrapped in crisp phyllo pastry

Prosciutto and Gouda Rolls

Greek phyllo filled with a prosciutto ham and smoked gouda cheese mixture

Crab Rolls

Fresh blue crab crabmeat and cream cheese filling rolled in Greek phyllo pastry

Chicken Satays

With Thai peanut sauce

Beef Kabobs

Skewered filet with peppers, onions, tomatoes and mushrooms

Beef Tenderloin Skewers

With a Thai chili sauce

Tenderloin Bites

Diane style, bandy, mushroom demi glace

Mushroom Caps

Stuffed with cream cheese and crab, sausage and cheddar

Mini Crab Cakes

With remoulade sauce

Bacon Wrapped Scallops

With a soy ginger glaze

Fried Coconut Shrimp

With sweet and sour sauce or pineapple salsa

Grilled Marinated Chicken Tenderloins

Served with a mustard dipping

Spicy Meatballs

Served with a spicy chili sauce

Almond Crusted Fried Chicken Tenderloins

Served with a dipping sauces and salsas

Large Baked Brie en Croute

Served with water crackers and lavosh. Select one of the following flavors: chili infused honey, savory spinach, mushroom and scallion, red raspberry

Crab and Corn Fritters

Maryland blue crab, fresh corn, and Vidalia onion fried golden and served with a Voodoo sauce

Crispy Lime Drizzled Shrimp

Fried sesame encrusted shrimp tossed with a lime infused Thai chili sauce served over green cabbage

CHEF ATTENDED CARVING STATIONS

Served with assorted hearty Italian rolls and sliced loaves

Slow Roasted Prime Rib

Served with horseradish sauce and mushroom au jus

Peppercorn Encrusted Pork Loin

Served with ground mustard sauce and apricot glaze with assorted breads

Mojo Pork Loin

Served with a spicy BBQ sauce

Steamship Round

Served with horseradish sauce and assorted rolls

Roasted Breast of Turkey

Served with chipotle and honey mustard

Roasted Beef Tenderloin

Served with peppercorn sauce and jus with assorted breads

Leg of Lamb

Served with mint pesto and roasted vegetables

Glazed Ham

Served stone ground mustard sauce and pineapple salsa

PASTA STATION

Two chafers with two pastas each to be replenished by the chef as needed

Santorini Linguini tossed with rich marinara, feta and parmesan cheeses, sliced baby mushrooms, chunks of fresh tomatoes spiced with garlic, oregano and basil leaves.

Chicken Adriatic Strips of boneless chicken breast sautéed in lemon sauce tossed with penne pasta, artichoke hearts, sundried tomatoes and snow peas. Topped with diced kalamata olives and feta cheese

Almond pasta Florentine Rotini pasta tossed in a creamy alfredo sauce, sautéed spinach and onions topped with almond slivers.

Spinach fettuccini with petite shrimp in a garlic butter sauce (ala scampi)

Ravioli La Crema Three cheese ravioli with fresh spinach in a creamy smoked Gouda alfredo.

Accompaniments

Grated parmesan cheese
Crushed red pepper

Basil pesto in extra virgin olive oil
Shredded mozzarella cheese