



**1400 Cowart Street  
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**[www.NikosSouthside.com](http://www.NikosSouthside.com)**

Thank you for contacting Niko's Southside, with our various Buffet options, choosing an event menu is a simple and enjoyable experience. We are delighted to assist you in choosing a menu which best compliments your event. Niko's can tailor a menu for your event. Please refer to these sample menus to get a taste of what we have to offer. In addition to the Buffet options we also offer plated options, We have included one in the following menus.

Thanks,

Amy Kyriakidis &  
Carlye Rankin  
Event Coordinators

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

## **SOUTHSIDE MENU**

### ***Buffet Service***

***\$28 per person***

*Add a chef attended station for additional charges.*

### **Cold Hor d'oeuvres ~ Select Three**

#### **DISPLAY OF FRESH SEASONAL FRUIT**

Red and green grapes, kiwi fruit, apples, peaches, pears, cantaloupes, honeydew melon, watermelon, strawberries, oranges, grapefruit, mangoes and papayas

#### **IMPORTED AND DOMESTIC CHEESE TRAY**

*Served with assorted Crackers and Baguettes*

#### **GRILLED AND ROASTED VEGETABLE CRUDITES**

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

#### **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

#### **ANTIPASTO PLATTER**

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

#### **MEDITERRANEAN DIPS AND SPREADS (choose three)**

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

#### **CHERIE'S SIGNATURE CHICKEN SALAD**

Served over fried green tomatoes with crostinis

### **Hot Hor d'oeuvres ~ Select Three**

#### **TENDERLOIN BITES**

Diane style, bandy, mushroom demi glace

#### **SPINACH PIES (Spanakopita)**

Seasoned spinach with feta cheese wrapped in crisp phyllo pastry

#### **MINI CRAB CAKES**

With remoulade sauce

#### **MUSHROOM CAPS**

Stuffed with cream cheese and crab, sausage and cheddar

#### **CHICKEN SATAYS**

With Thai peanut sauce

#### **FRIED COCONUT SHRIMP**

With sweet and sour sauce or pineapple salsa

### ***Dessert ~ Select Two***

#### **STRAWBERRY CAKE**

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

#### **CHOCOLATE BUTTERCREAM CAKE**

Layers of chocolate and butter cream with a ganache

#### **TIRAMISU**

Espresso dipped lady fingers with a light marsala cream

## **14TH STREET MENU**

***Plated Service***

**\$29 per person**

***Appetizers are ala carte.***

**Salad ~ Select one**

### **NIKO'S HOUSE**

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

### **CAESAR SALAD**

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

**Entrees ~ Select Two**

### **GRILLED CHICKEN VERA CRUZ**

Boneless chicken breast grilled and topped with sautéed  
peppers, onions and avocados served with roasted corn and black bean salsa

### **SUN DRIED TOMATO PESTO STUFFED CHICKEN BREAST**

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

### **GREEK FIRE PASTA**

Tri-color penne pasta tossed with a roasted red pepper crème sauce and topped with grilled chicken or  
vegetarian

### **MEDITERRANEAN STUFFED CHICKEN BREAST**

Organic, free range breast of chicken with spinach, chorizo, and feta over squash fritters and orzo salad  
with Marsala cream sauce

### **HERB ENCRUSTED ROAST BEEF**

Sliced thin and served with Mushroom gravy

### **SESAME GROUPER**

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

**DESSERT ~ Select Two**

### **CRÈME BRULÉE**

Vanilla bean crème with balsamic reduction strawberries

### **CHOCOLATE BUTTERCREAM CAKE**

Layers of chocolate and butter cream with a ganache

### **STRAWBERRY CAKE**

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

### **TIRAMISU**

Espresso dipped lady fingers with a light marsala cream

## ON THE SOUTHSIDE MENU

*Buffet Service*

*\$34 per person*

### Cold Hor d'oeuvres ~ Select Three

#### DISPLAY OF FRESH SEASONAL FRUIT

Red and green grapes, kiwi fruit, apples, peaches, pears, cantaloupes, honeydew melon, watermelon, strawberries, oranges, grapefruit, mangoes and papayas

#### IMPORTED & DOMESTIC CHEESE TRAY

*Served with assorted Crackers and Baguettes*

#### GRILLED AND ROASTED VEGETABLE CRUDITES

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

#### FRIED GREEN TOMATOES

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

#### MEDITERRANEAN DIPS AND SPREADS (Choose Three)

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

#### SOUTH GEORGIA CHIPS AND DIP

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

#### ANTIPASTO PLATTER

Prosciutto, capicola, mixed olives cheese herbed feta, pepperoncini

#### NIKO'S SIGNATURE CHICKEN SALAD

Served over fried green tomatoes with crostinis

#### SMOKED SALMON

Lochs and bagels with cream cheese toast points and various garnishes

### Hot Hor d'oeuvres ~ Select Three

#### BEEF TENDERLOIN SKEWERS

With a Thai chili sauce

#### MUSHROOM CAPS

Stuffed with cream cheese and crab, sausage and cheddar

#### SPINACH PIES (Spanakopita)

Seasoned spinach with feta cheese wrapped in crisp phyllo pastry

#### MINI CRAB CAKES

With remoulade sauce

#### FRIED COCONUT SHRIMP

With sweet and sour sauce or pineapple salsa

#### CHICKEN SATAYS

With Thai peanut sauce

#### SPICY MEATBALLS

Served with a spicy chili sauce

#### CHEF ATTENDED CARVING STATION

Roast Pork Loin

Prime Rib

Additional options available

#### DESSERT ~ Select Two

TIRAMISU

CHOCOLATE BUTTERCREAM CAKE

STRAWBERRY CAKE

## **NIKO'S SIGNATURE MENU**

***Buffet Service***

**\$42 per person**

### **DISPLAY OF FRESH SEASONAL FRUIT**

Red and green grapes, kiwi fruit, apples, peaches, pears, cantaloupes, honeydew melon, watermelon, strawberries, oranges, grapefruit, mangoes and papayas

### **IMPORTED AND DOMESTIC CHEESE TRAY**

*Served with assorted Crackers and Baguettes*

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

### **SOUTH GEORGIA CHIPS AND DIP**

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

### **STEAMED SHRIMP**

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

### **BACON WRAPPED SCALLOPS**

With a soy ginger glaze

### **MUSHROOM CAPS**

Stuffed with cream cheese and crab, sausage and cheddar

### **MINI CRAB CAKES**

With remoulade sauce

### **SEARED AHI TUNA**

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

### **CHEF ATTENDED CARVING STATION**

**Roast Pork Loin**

**Prime Rib**

**Additional options available**

***Served with assorted breads and complimenting sauces.***

### **DESSERT ~ Select three**

#### **TIRAMISU**

Espresso dipped lady fingers with a light marsala cream

#### **CRÈME BRULEE**

Vanilla bean crème with balsamic reduction strawberries

#### **CHOCOLATE BUTTERCREAM CAKE**

Layers of chocolate and butter cream with a ganache

#### **STRAWBERRY CAKE**

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

## **DESSERT OPTIONS**

### **TIRAMISU**

Espresso dipped lady fingers with a light marsala cream

### **CRÈME BRULEE**

Vanilla bean crème with balsamic reduction strawberries

### **CHOCOLATE BUTTERCREAM CAKE**

Layers of chocolate and butter cream with a ganache

### **STRAWBERRY CAKE**

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

## **BEVERAGES**

Coffee, Iced Tea and Water Service included

HOST BAR AND CASH BAR AVAILABLE

### **HOUSE BANQUET WINE**

Black Oak Cabernet \$22

Black Oak Chardonnay \$22

(Additional selections available from restaurant wine list)

## CHEF ATTENDED CARVING STATIONS

### **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

### **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

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## 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

## 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 Crudités

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

### **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

### **Mini Crab Cakes**

With remoulade sauce