

niko's

**1400 Cowart Street
Chattanooga, Tennessee 37408
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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

Add a chef attended station for additional charges.

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 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 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

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

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

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

