

Wedding Menus



Contemporary Twist on Traditional
Event Space

1400 Cowart Street

Chattanooga, Tennessee 37408

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www.NikosSouthside.com

Niko's Southside Grill Wedding Menus

What makes us different than a hotel or other banquet space? The answer is simple. We are an upscale, contemporary restaurant offering cutting edge cuisine located within walking distance from several downtown hotels. So, that means freshly prepared food for you and your guests on one of the most memorable days of your life! Our event space, holding 15 to 220 people has a warm and modern atmosphere.

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With our Wedding Menus, choosing a menu is a simple and enjoyable experience. We are delighted to assist you in choosing a menu which best compliments your event, whether it is a wedding reception, rehearsal dinner or bridal luncheon. If you do not find your perfect menu in the packages, Executive Chef Ed Louis can tailor a menu exclusively for your special day.

**NIKO'S LUNCH WEDDING MENU**

**Buffet Service**

**\$20**

**Add a chef attended station for additional charges.**

**Hor d'oeuvres & Salad**

**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

**CHERIE'S ROSEMARY CHICKEN SALAD**

With fried green tomatoes, grilled asparagus and a cherry tomato vinaigrette

**CAESAR SALAD**

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

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Entrées ~ Select Two

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

GRILLED CHICKEN VERA CRUZ

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

STUFFED CHICKEN BREAST

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

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

SOUTHSIDE WEDDING 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

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

ANTIPASTO PLATTER

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 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

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

CHICKEN SATAYS

With Thai peanut sauce

FRIED COCONUT SHRIMP

With sweet and sour sauce or
pineapple salsa

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.

14TH STREET WEDDING MENU

Plated Service

\$29

Add a chef attended station for additional charges.

Hors d' oeuvres Display

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

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 GROUPE

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

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.*

ON THE SOUTHSIDE WEDDING MENU

Buffet Service

\$34 per person

Cold Hor d'oeuvres ~ Select Three

**DISPLAY OF FRESH SEASONAL
FRUIT**

**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

ANTIPASTO PLATTER

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

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 DIPS AND
SPREADS (choose three)**

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

**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

SPICY MEATBALLS

Served with a spicy chili sauce

MINI CRAB CAKES

With remoulade sauce

CHICKEN SATAYS

With Thai peanut sauce

FRIED COCONUT SHRIMP

With sweet and sour sauce or
pineapple salsa

CHEF ATTENDED CARVING STATION

Roast Pork Loin

Prime Rib
Additional options available
Coffee, Iced Tea and Water Service included

NIKO'S SIGNATURE WEDDING 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.

Coffee, Ice Tea and Water service are included.

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

NIKO'S SOUTHSIDE GRILL OFFERS

- Beautiful Event Space, including cake and gift tables
- Round table seating with white linen tablecloth and napkins

For an added touch with additional fee

- Dance Floor 12x12 (\$100 per event)
- Ice Carvings, price based on design
- Chocolate Fountain
- Chair Covers with sash
- Specialty Linens, table overlays
- Centerpieces

Niko's is happy to offer customized wedding planning. We have an event designer/coordinator that can assist you in planning your event including; Flowers for the Reception and Ceremony, DJ service or Band, Transportation (Limo or Horse Drawn Carriage).

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

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)