Dinner Suggestions

Served Entrees
Served Entrees Include a Salad, Potatoes or Rice, Fresh Vegetable, Rolls and Butter, Coffee, Iced Tea and Dessert

First Course

Fresh Tossed Garden Salad with Choice of Two Dressings

Caesar Salad
Romaine Lettuce with Homemade Caesar Dressing, Croutons and Parmesan Cheese

Greek Salad
Mixed Greens with Tomato, Feta Cheese, Cucumbers and Kalamata Olives

Fresh Fruit Cup
Fresh Seasonal Fruit served in a Champagne Glass

Optional

Mediterranean Salad … $2.95
Mixed Greens, Feta Cheese, Artichoke Hearts, Anchovies, Kalamata Olives, Fresh Diced Tomatoes and Celery with Greek or Ranch Dressing

Warm Spinach Salad … $2.95
With Mushrooms, Chopped Eggs, Crispy Bacon Bits, and Hot Bacon Dressing

Belgium Delight … $3.95
Belgium Endive, Butter Lettuce, Radicchio, Heart of Palm, Red Onion, Pistachio and Orange-Poppy Seed Dressing

Boston Bibb Lettuce with Baby Shrimp … $4.95
Served with Sundried Tomato Vinaigrette

Chilled Shrimp Cocktail … $9.95
Five Jumbo Shrimp Served in a Martini Glass with Cocktail Sauce

Lump Crab Cakes with Remoulade Sauce … Market Price

Clam Chowder … $4.25

Crab Bisque … $4.75

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Served Dinner Entrées

**Chicken Breast Forestiere**  … $26.95
8 oz. Boneless Breast Topped with Onions, Mushrooms and Peppers in a Brown Sauce

**Chicken Cordon Bleu**  … $27.95
Flattened Chicken Breast Rolled with Ham and Swiss Cheese, Tossed in Bread Crumbs and Baked to a Golden Brown

**Chicken Breast Tuscany**  … $28.95
Marinated Breast of Chicken Grilled with Italian Herbs and served with a Light White Wine Sauce

**Chicken Francaise**  … $29.95
8 oz. Boneless Breast Coated with Egg Batter and Served with a Lemon Butter Sauce

**Chicken Breast Hudson Valley**  … $29.95
8 oz. Boneless Breast Stuffed with Apple, Mixed Nuts and Calvados Sauce

**Caribbean Chicken**  … $30.95
Lightly Seasoned 8 oz. Boneless Jerked Breast with Fruit Salsa

**Chicken Florentine**  … $29.95
Chicken Breast with Spinach Stuffing

**Duck a l’Orange**  … $37.95
Seasoned, Seared and Baked Duck Breast topped with a l’Orange sauce

**Taste of New Orleans**  … $35.95
Jumbo Shrimp and Grilled Boneless Breast of Chicken with Sundried Tomato Cream

**Roasted Sirloin Forestiere**  … $32.95
Topped with Forestiere Sauce

**Roasted Prime Rib of Beef**  10 oz.  … $34.95
Accompanied with au Jus and Horseradish Sauce  Extra Cut 12 oz.  … $37.95

**Oven Roasted Strip Loin of Beef Oscar**  … $38.95
Tender Strip Loin of Beef Stuffed with Crabmeat Served with Béarnaise Sauce

**Tennessee Bourbon Loin of Beef**  … $40.95
Broiled to Order and Served with Bourbon Sauce

**Crowned Filet Mignon**  … $42.95
8 oz. Center Cut of Beef Filet with Port Wine Sauce and Fried Onion Curls

**Broiled Filet of Beef and Stuffed Shrimp**  … $46.95
6 oz. Filet Mignon Bordelaise surrounded by Three Stuffed Shrimp in Lemon Butter

**Pork Loin Hawaiiaian**  … $28.95
Roasted Pork Loin Topped with Pineapple Rings, Cherries and Sweet & Sour Sauce

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*Fogelman Executive Conference Center & Holiday Inn at The University of Memphis*
Herb Encrusted Pork Tenderloin … $31.95
Pork Tenderloin Smoked and Encrusted with Herbed Nuts and Sun Dried Tomato Sauce

Roasted Rack of Spring Lamb … $37.95
Rack of Spring Lamb in Herbs with Bouquetiere of Vegetables

Broiled Butter Sole … $28.95
8 oz. George’s Banks Sole Filet Broiled and Served with Lemon Butter Sauce

Poached Salmon … $29.95
King Salmon Filet Marinated in Wine, Poached and Served with Sorrel Sauce

Turban of Flounder … $32.95
Boneless Flounder Turban Filet Stuffed with Crab Meat

Grilled King Salmon … $32.95
King Salmon Filet Grilled, Served with Tomato, Corn and Creamy Dill Sauce

Jumbo Shrimp Maryland … $42.95
Jumbo Shrimp Butterflied and Stuffed with a Maryland Crabmeat Mixture

**COMBINATION DINNER SUGGESTIONS**

Oven Roasted Strip Loin (6 oz.) & Broiled Lemon Sole (5 oz.) … $36.95

Chicken Francaise (6 oz.) & Crabcake Maryland Style (1 piece/4 oz) … $38.95

Chicken Breast Forestiere (5 oz) & Broiled Filet of Beef Bordelaise (6 oz.) $41.95

Broiled Filet of Beef Bordelaise & Grilled King Salmon with Sorrel Sauce … $42.95

Roasted Rack of Lamb (2 Chops) & Crabmeat Stuffed Filet of Flounder (5 oz.) … $41.95

**Starches**
(Select One)

- Baked Potato with Condiments
- Twice Baked Stuffed Potato
- Oven Roasted Potato Wedges
- Red Bliss Potato
- Rosemary Potato Coins
- Rice Pilaf
- Dauphine Potatoes
- Wild Long Grain Rice
- Au Gratin Potatoes
- Lyonnaise Potatoes with Sauteed Onions

**Vegetables**
(Select one)

- Green Beans Almandine
- Honey Glazed Carrots
- Bouquetiere of Broccoli
- Tomato Florentine
- Italian Vegetable Sauté
- Chefs Vegetable Medley
- Italian Sautéed Spinach
- Corn O'Brien

**Optional Vegetables**
(Per Person)

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Dinner 2.25.15
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Dinner Buffet Selections
(Minimum Guarantee of 50 Guests Required)
Buffet Includes Rolls and Butter, Iced Tea and Coffee (Regular and Decaf)

Choice of Two Entrees … $34.95  OR  Choice of Three Entrée … $37.95

**Salads**  
(Choice of Four)  
Tossed Green Garden Salad with Dressings  
Fresh Sliced Fruit  
Crisp Vegetable Crudités with Dip  
Marinated Mushrooms & Vegetable Salad  
Pasta Salad  
Seafood Salad  
Waldorf Salad  
Southern New Potato Salad  
Cole Slaw  
Tomato-Cucumber Salad

**Entrees**  
(Choice of Two or Three)  
Roasted Chicken Tarragon  
Chicken Breast Marsala  
BBQ Chicken  
Roast Top Sirloin Forestiere  
BBQ Pork Ribs  
Roast Pork Loin Hawaiian  
Tilapia with Lemon Parsley Butter  
Broiled Lemon Sole  
Fried Catfish

**Pasta! Pasta! Pasta!**

Penne Pasta Served with Grated Cheese and Italian Breadsticks  
- Hot Italian Sausage & Marinara Sauce … $5.25  
- Chicken Breast & Pesto Cream Sauce … $6.25  
- Primavera with Alfredo Sauce … 5.25

**Compliments**

*Honey Baked Ham … $3.75  
*Whole Boneless Roasted Turkey … $4.95  
Poached Salmon with Lemon Butter Sauce … $6.95

*Requires Chef at $70.00 per hour with two hour minimum

*Sliced New York Strip Loin … $7.95  
*Roast Prime Rib of Beef Au Jus … $10.95  
*Beef Tenderloin … $ 14.95

Fogelman Executive Conference Center & Holiday Inn at The University of Memphis

Dinner 2.25.15
### Accompaniments

**Starches**
(Select One)
- Oven Roasted Potato Wedges
- Au Gratin Potatoes
- Mashed Potatoes
- Stuffed Baked Potatoes
- Wild Long Grain Rice
- Rice Pilaf
- Rosemary Potato Coins
- Cous Cous Vegetable Casserole
- Sweet Potato Casserole
- Baked Potato with Condiments

**Vegetables**
(Select One)
- Honey Glazed Carrots
- Bouquetiere of Broccoli
- Chef’s Vegetable Medley: Carrots, Broccoli, Cauliflower, Zucchini and Squash
- Green Beans Amandine
- Italian Vegetables Sauté
- Corn Obrien
- Corn Pudding
- Fresh Asparagus … $3.50 additional
- Baby Vegetables … $4.00 additional
- Fresh Snap Peas & Mushrooms … $3.50 additional

### Dessert Selections

**Included Desserts**
Choice of One for Served Entrée Choose Three for a Buffet

**Optional Desserts**
(Per Person – Plated Meals Only)

<table>
<thead>
<tr>
<th>Gourmet Carrot Cake</th>
<th>Boston Crème Bundt Cake with Chocolate</th>
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<tbody>
<tr>
<td>Lemon Mist Cake</td>
<td>Vanilla Bean Bundt Cake with Raspberry Flavor</td>
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<tr>
<td>Belgium Chocolate Cake</td>
<td>Chocolate Pecan Bundt Cake with Salted Caramel</td>
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<tr>
<td>Kentucky Bourbon Pecan Pie</td>
<td>Chocolate Bundt Cake with Chocolate Grenache</td>
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<td>Caramel Apple Pie</td>
<td>Turtle Cheesecake</td>
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<td>Key Island Lime Pie</td>
<td>Tiramisu</td>
<td>3.25</td>
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<td>Very Berry Tarte</td>
<td>Chocolate-Cappuccino Tartuffe</td>
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<tr>
<td>New York Cheesecake with Strawberry or Blueberry Topping</td>
<td>House Special Apple Strudel with Vanilla Sauce</td>
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<tr>
<td>Bread Pudding</td>
<td>Chocolate Covered Strawberries</td>
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<td>Chocolate Mousse</td>
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<td>Grand Marnier Mousse</td>
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<td>Kahlua Mousse</td>
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Dinner 12.2014