Dinner Suggestions

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

Starters

Fresh Tossed Garden Salad
with Choice of Two Dressings

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

Promenade Salad
Tomato, Fresh Basil and Sliced Provolone on a Bed of Baby Greens Served with Golden Italian Dressing

Fruit Salad Plate
Fresh Seasonal Fruit on a Bed of Boston Bibb Lettuce with Cottage Cheese or Yogurt Dressing

Optional Starters

Mediterranean Salad … $2.25
Mixed Greens, Feta Cheese, Artichoke Hearts, Anchovies, Calamata Olives, Fresh Diced Tomatoes and Celery

Warm Spinach Salad … $2.50
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 … $3.50
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

Crab Bisque … $4.25

Clam Chowder … $4.25

Prices do not include a 20% Service Charge and 9.25% Sales Tax
Menu prices are subject to change

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

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

**Chicken Parmigiana** … $26.95
8 oz. Boneless Breast Topped with Mozzarella Cheese and Tomato Sauce

**Chicken Breast “Apulia”** … $28.95
Breast of Chicken Grilled with Prosciutto and Artichoke Hearts in a Light White Wine Sauce served with Angel Hair Pasta (Entrée does not include additional starch)

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

**Tuscan Chicken Breast** … $29.95
Italian Style Marinated Grilled Chicken Breast Served with Polenta and Calvados Sauce

**Chicken Breast Shenandoah** … $30.95
8 oz. Boneless Breast Stuffed with Apple, Mixed Nuts and Calvados Sauce

**Cornish Game Hen** … $31.95
Stuffed with Wild Rice, Peaches and Perigourdine Sauce (Entrée does not include additional starch)

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

**Roasted Sirloin Forestiere** … $30.95
Topped with Forestiere Sauce

**Southwestern Center Cut Steak** … $31.95
Marinated Top Sirloin Steak Served with Mango Salsa

**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, Doused with Bourbon and Sliced

**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 Hawaiian** … $26.95
Roasted Pork Loin Topped with Pineapple Rings, Cherries and Sweet & Sour Sauce

*Prices do not include a 20% Service Charge and 9.25% Sales Tax. Menu prices are subject to change.*

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

Dinner 0414
Herb Encrusted Pork Tenderloin … $31.95
Pork Tenderloin Smoked and Encrusted with Herbed Nuts and Sun Dried Tomato Sauce

Veal Parmigiana … $28.95
Breaded Veal Cutlet with Mozzarella Cheese and Tomato Sauce

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

Pan Fried Catfish … $23.95
8 oz. Corn Breaded Catfish Filet Served with Tomato-Cucumber Concasse

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

Poached Salmon … $28.95
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

Seafood Platter … $37.95
Prime Selection of Sea Scallops, Jumbo Shrimp, Salmon Medallion and Crab Meat Louis Served with White Wine and Lemon 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.) … $34.95
Chicken Breast Forestiere (5 oz.) & Broiled Filet of Beef Bordelaise (6 oz.) $41.95
Chicken Francaise (6 oz.) & Crabcake Maryland Style (1 piece/4 oz )... $38.95
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

Prices do not include a 20% Service Charge and 9.25% Sales Tax
Menu prices are subject to change

Fogelman Executive Conference Center & Holiday Inn at The University of Memphis
**Starches**
(Select One)

- Baked Potato with Condiments
- Twice Baked Stuffed Potato
- Oven Roasted Potato Wedges
- Chateau Potato
- Red Bliss Potato
- Rosemary Potato Coins
- Rice Pilaf
- Dauphine Potatoes
- Wild Long Grain Rice
- Scalloped Potatoes
- Spinach Linguini

**Vegetables**
(Select one)

- Green Beans Almandine
- Honey Glazed Carrots
- Bouquetiere of Broccoli
- Tomato Florentine
- Italian Vegetable Sauté
- Chefs Vegetable Medley: Carrots, Cauliflower, Zucchini and Squash

**Optional Vegetables**
(Per Person)

- Fresh Asparagus … $3.50
- Baby Vegetables … $4.00
- Fresh Snapped Peas and Mushrooms … $3.50

*Prices do not include a 20% Service Charge and 9.25% Sales Tax*  
*Menu prices are subject to change*
Dinner Buffet Selections

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

<table>
<thead>
<tr>
<th>Choice of Two Entrees … $33.95</th>
<th>OR</th>
<th>Choice of Three Entrée … $37.95</th>
</tr>
</thead>
</table>

**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
- Roast Sirloin of Beef with Mushroom Sauce
- BBQ Pork Ribs
- Roast Pork Loin Hawaiian
- Broiled Lemon Sole
- Fried Catfish

**Pasta! Pasta! Pasta!**
Served with Grated Cheese & Italian Breadsticks)
- Rigatoni with Hot Italian Sausage & Marinara Sauce … $5.25 per Person
- Penne Pasta with Smoked Chicken Breast & Pesto Cream Sauce … $6.25 per Person
- Bowtie Pasta Primavera with Alfredo Sauce … $5.25 per Person

**Compliments**

<table>
<thead>
<tr>
<th>*Honey Baked Ham … $3.75</th>
<th>*Roast Prime Rib of Beef Au Jus … $10.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Whole Boneless Roasted Turkey … $4.95</td>
<td>*Beef Tenderloin … $14.95</td>
</tr>
<tr>
<td>*Sliced New York Strip Loin … $7.95</td>
<td>Poached Salmon with Lemon Butter Sauce … $6.95</td>
</tr>
</tbody>
</table>

*Requires Culinarian at $70.00 per hour with two hour minimum.

Prices do not include a 20% Service Charge and 9.25% Sales Tax
Menu prices are subject to change

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

Dinner 0414
Accompaniments

**Starches**
(Select One)

- Baked Potato with Condiments
- Oven Roasted Potato Wedges
- Scalloped Potatoes
- Wild Long Grain Rice
- Rice Pilaf
- Rosemary Potato Coins
- Cous Cous Vegetable Casserole
- Sweet Potato Casserole

**Vegetables**
(Select One)

- Honey Glazed Carrots
- Bouquetiere of Broccoli
- Chef’s Vegetable Medley: Carrots, Broccoli, Cauliflower, Zucchini and Squash
- Green Beans Almandine
- Italian Vegetables Sauté

- Fresh Asparagus … $3.50 additional
- Baby Vegetables … $4.00 additional
- Fresh Snap Peas & Mushrooms … $3.50 additional

Dessert Selections

Choice of One for Served Entrée  Choose Three for a Buffet

**Included Desserts**

- Gourmet Carrot Cake
- Lemon Mist Cake
- Belgium Chocolate Cake
- Chocolate Decadence
- Kentucky Bourbon Pecan Pie
- Caramel Apple Pie
- Key Island Lime Pie
- Key Lime Cheesecake
- New York Cheesecake with Strawberry Topping
- Chocolate Mousse
- Grand Marnier Mousse
- Kahlua Mousse

**Optional Desserts**
(Per Person)

- Tiramisu … $2.75
- Chocolate-Cappuccino Tartuffe … $3.25
- Homemade Apple Strudel with Vanilla Sauce … $2.75
- Cherries Jubilee … $4.25
- Bananas Foster … $4.25
- Twice Dipped Chocolate Strawberries
  - April – November … $3.00
  - December – March … $4.50

Prices do not include a 20% Service Charge and 9.25% Sales Tax
Menu prices are subject to change