

Dinner Selections

*All Served Entrées Include a Starter, Potatoes or Rice, Fresh Vegetable, Rolls and Butter,
Regular or Decaf 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*

*Mediterranean Salad... \$1.75
Mixed Greens, Feta Cheese, Artichoke Hearts, Anchovies, Calamata Olives,
Fresh Diced Tomatoes and Celery*

*Warm Spinach Salad... \$2.25
With Mushrooms, Chopped Eggs, Crispy Bacon Bits, and Hot Bacon Dressing*

*Belgium Delight... \$2.25
Belgium Endive, Butter Lettuce, Radicchio, Heart of Palm, Red Onion,
Pistachio and Orange-Poppy Seed Dressing*

*Boston Bibb Lettuce with Baby Shrimp... \$2.95
Served with Sundried Tomato Vinaigrette*

Chilled Shrimp Cocktail... \$8.95

Crab Bisque... \$4.25

Clam Chowder... \$3.95

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

Served Dinner Entrées

Chicken Breast Forestiere...\$23.95

8 oz. Boneless Breast Topped with Onions, Mushrooms and Peppers in a Brown Sauce

Chicken Parmigiana... \$23.95

8 oz. Boneless Breast Topped with Mozzarella Cheese and Tomato Sauce

Chicken Breast "Apulia" ...\$24.95

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... \$25.95

8 oz. Boneless Breast Coated with Egg Batter and Served with a Lemon Butter Sauce

Tuscan Chicken Breast... \$25.95

Italian Style Marinated Grilled Chicken Breast Served with Polenta and Calvados Sauce

Chicken Breast Shenandoah... \$27.95

8 oz. Boneless Breast Stuffed with Apple, Mixed Nuts and Calvados Sauce

Cornish Game Hen...\$27.95

Stuffed with Wild Rice, Peaches and Perigourdine Sauce (Entrée does not include additional starch)

Taste of New Orleans...\$29.95

Jumbo Shrimp and Grilled Boneless Breast of Chicken with Sundried Tomato Cream

Roasted Top Sirloin Forestiere...\$26.95

Topped with Forestiere Sauce

Southwestern Center Cut Steak...\$29.95

Marinated Top Sirloin Steak Served with Mango Salsa

Roasted Prime Rib of Beef...\$30.95

Accompanied with au Jus and Horseradish Sauce Extra Cut... \$33.95

Oven Roasted Strip Loin of Beef Oscar...\$36.95

Tender Strip Loin of Beef Stuffed with Crabmeat Served with Béarnaise Sauce

Tennessee Bourbon Loin of Beef...\$38.95

Broiled to Order, Doused with Bourbon and Sliced

Crowned Filet Mignon...\$39.95

8 oz. Center Cut of Beef Filet with Port Wine Sauce and Fried Onion Curls

Filet of Beef Wellington...\$40.95

Tender Prime Filet with Mushroom Duxelles Wrapped and Baked in Puff Pastry

Broiled Filet of Beef and Stuffed Shrimp... \$41.95

6 oz. Filet Mignon Bordelaise Surrounded by Three Stuffed Shrimp in Lemon Butter

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Pork Loin Hawaiian... \$24.95

Roasted Pork Loin Topped with Pineapple Rings, Cherries and Sweet & Sour Sauce

Herb Encrusted Pork Tenderloin... \$26.95

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

Veal Saltimbocca Alla Romana... \$30.95

Scaloppini of Veal Topped with Prosciutto Ham and Mozzarella Cheese

Roasted Rack of Spring Lamb... \$34.95

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... \$24.95

8 oz. George's Banks Sole Filet Broiled and Served with Lemon Butter Sauce

Poached Salmon... \$27.95

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

Turban of Flounder... \$30.95

Boneless Flounder Turban Filet Stuffed with Crab Meat

Grilled King Salmon... \$29.95

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

Seafood Platter... \$35.95

Prime Selection of Sea Scallops, Jumbo Shrimp, Salmon Medallion and Crab Meat Louis Served with White Wine and Lemon Sauce

Jumbo Shrimp Maryland... \$40.95

Jumbo Shrimp Butterflied and Stuffed with a Maryland Crabmeat Mixture

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Combination Dinner Suggestions

*Oven Roasted Strip Loin (6 oz.)
& Broiled Lemon Sole (5 oz.)...\$32.95*

*Chicken Breast Forestiere (5 oz.)
& Broiled Filet of Beef Bordelaise (6 oz.)...\$36.95*

*Chicken Francaise (6 oz.)
& Crabcake Maryland Style (1 piece/4 oz.)...\$36.95*

*Broiled Filet of Beef Bordelaise
& Grilled King Salmon with Sorrel Sauce... \$38.95*

*Roasted Rack of Spring Lamb (2 Chops)
& Crabmeat Stuffed Filet of Flounder(5 oz.)...\$39.95*

Accompaniments

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 Amandine

Honey Glazed Carrots

Bouquetiere of Broccoli

Tomato Florentine

Italian Vegetable Sauté

Chef's Vegetable Medley: Carrots, Broccoli, Cauliflower, Zucchini and Squash

Fresh Asparagus ... \$2.50 added

Baby Vegetables ... \$3.00 added

Fresh Snapped Peas and Mushrooms ... \$2.50 added

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Dinner Buffet Selections

(Minimum Guarantee of 50 Guests Required)

Choice of Two Entrees ... \$30.95

Choice of Three Entrée ... \$34.95

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

Roast Sirloin of Beef with Mushroom Sauce

BBQ Pork Ribs

Roast Pork Loin Hawaiian

Broiled Lemon Sole

Fried Catfish

Buffet Compliments

*Honey Baked Ham... \$3.75

*Whole Boneless Roasted Turkey... \$4.25

Sliced New York Strip Loin ... \$6.95

*Roast Prime Rib of Beef Au Jus... \$9.95

Poached Salmon with Lemon Butter Sauce... \$5.95

Tempura Fried Shrimp... \$14.95

Beef Wellington Pergourdine... \$17.95

* Requires Culinarian at \$70.00 Each (Two Hour Minimum)

Pasta! Pasta! Pasta!

Served with Grated Cheese and Italian Breadsticks

*Rigatoni with Hot Italian Sausage and Marinara Sauce...\$4.25

*Penne Pasta with Smoked Chicken Breast and Pesto Cream Sauce...\$4.25

*Bowtie Pasta Primavera with Alfredo Sauce...\$4.25

Accompaniments

Starches

(Select One)

Baked Potato with Condiments

Oven Roasted Potato Wedges

Scalloped Potatoes

Wild Long Grain Rice

Rice Pilaf

Rosemary Potato Coins

Vegetables

(Select One)

Honey Glazed Carrots

Bouquetiere of Broccoli

Chef's Vegetable Medley: Carrots, Broccoli,

Cauliflower, Zucchini and Squash

Green Beans Amandine

Italian Vegetable Sauté

Fresh Asparagus...\$2.50 added

Baby Vegetables...\$3.00 added

Fresh Snap Peas & Mushrooms...\$2.50 added

Desserts

Select Four Assorted Selections from Dessert Menu

All Buffets Include Rolls and Butter, Iced Tea and Coffee (Regular and Decaf)

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

Dinner 0408

Dessert Selections

Choice of One for a Served Entree Choice of Four for a Buffet

*Gourmet Carrot Cake
Lemon Mist Cake
Belgium Chocolate Cake
Chocolate Decadence*

*Kentucky Bourbon Pecan Pie
Caramel Apple Pie
Mississippi Mud Pie
Key Island Lime Pie*

*Key Lime Cheesecake
New York Cheesecake with Strawberry Topping*

*Chocolate Mousse
Grand Marnier Mousse
Kahlua Mousse*

Optional Desserts

*Tiramisu ... \$2.25
Chocolate-Cappuccino Tartuffe ... \$3.25
Homemade Apple Strudel with Vanilla Sauce ... \$2.25
Cherries Jubilee ... \$3.25
Bananas Foster ... \$3.25
Fresh Strawberry Romanoff ...
April – November \$2.50 December – March \$4.50
Chocolate Cup Filled with Grand Marnier Mousse ... \$4.25
Fresh Berries with Sabayon Sauce ...
April – November \$4.25 December – March \$6.25*

*Consult with our Chef for Custom Designed Cakes
and other Homemade Desserts*

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Special Dessert Stations and Artistic Dessert Arrangements

Statue of Chocolate Mermaid
Surrounded with Twice Chocolate Dipped Strawberries
\$450.00 – Serves 100 People

Chocolate Croquembouche
Displayed with Nuts Dipped in Chocolate, Chocolate Truffles,
Chocolate Pecan Diamonds and Cordial Cups
\$375.00 – Serves 75 People

Chocolate Crepes Suzette Station
Complimented with Chocolate Ice Cream,
Citrus Fruit Chocolate Coffee Liqueur Stick and Chocolate Chips
\$4.25 per Person – Minimum 100 People

Sundaes and Parfait Station
Chocolate and Coffee Ice Cream
Complimented with Diced Fresh Fruit, Roasted Hazelnuts, Rum-Soaked Raisins,
Chestnut Puree, Raspberry Coulis, Chopped Pistachios,
Chocolate Chips, Strawberries Marinated in Grand Marnier
Chocolate Chip Cookies, Orange Mousse and Other Condiments
\$4.25 per Person – Minimum 100 People

Triple Chocolate Mousse
With Chocolate with Mint Sauce, Dark Chocolate with Raspberry Coulis,
Mocha Chocolate Mousse with Coffee Beans Complimented with
Chocolatines and Cigarettes or Any Chocolate Work of Art
\$4.25 per Person – Minimum 100 People

Assorted Chocolate Cakes
Black Forest Cake, Sachertorte, Chocolate Mousse Cake, Chocolate Cheesecake,
Chocolate Walnut Cake, Chocolate Coffee Cake,
White and Dark Chocolate Ganache Cake
\$4.25 per Person – Minimum 100 People

Chocolate Beverage Bar
Hot Chocolate and Coffee with Chocolate Spoon and Chocolate Stick,
Chocolate Orange Cocktail, Chocolate-Muscat Frappe, Champagne-Chocolate Frappe
\$4.25 per Person – Minimum 100 People

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