

Hors d'Oeuvres Selections

Brochettes

Mini Beef Kabobs

*Tender Sirloin Chunks with Red and Green Peppers and a Pearl Onion on 4" Skewer
\$195.00 per 100 Pieces*

Beef Kabobs

*Three Tender Chunks of Sirloin with Red and Green Peppers and Onions on a 6" Skewer
\$300.00 per 100 Pieces*

Beef Satays

*A Strip of Beef Threaded on a 6" Skewer
\$300.00 per 100 Pieces*

Mini Chicken Kabobs

*Moist Chunks of Chicken Breast with Red and Green Peppers and a Pineapple Chunk on a 4" Skewer
\$195.00 per 100 Pieces*

Chicken Kabobs

*Three Tender Chunks of Chicken Breast with Red and Green Pepper and Onion on a 6" Skewer
\$250.00 per 100 Pieces*

Chicken Pineapple Kabobs

*Moist Chunks of Chicken Breast with Red and Green Peppers and a Pineapple Chunks on a 6" Skewer
\$250.00 per 100 pieces*

Chicken Satays

*A Strip of Tender Chicken Breast Threaded on a 6" Skewer
\$250.00 per 100 Pieces*

Shrimp – Andouille Kabobs

*Two Slices of Andouille Sausage, Shrimp with Red and Green Peppers on a 6" Skewer
\$300.00 per 100 Pieces*

Scallop – Shrimp Kabobs

*Shrimp and a Domestic Scallop with Red and Green Pepper and Red Onion on a 6" Skewer
\$400.00 per 100 Pieces*

Lamb Kabobs

*Three Delicious Domestic Leg of Lamb Chunks
with Red and Green Peppers and Onions on a 6" Skewer
\$300.00 per 100 Pieces*

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

Deep Fried Hors d'Oeuvres

Crab Rangoons

*A Delicious Blend of Crab and Cream Cheese in a Wonton Wrapper
\$195.00 per 100 Pieces*

Chicken Wontons

*Chicken Mixed with Soy Sauce, Sesame Oil, and Chinese Vegetables & Fresh Ginger in a Wonton Wrapper
\$195.00 per 100 Pieces*

Coconut Shrimp

*Large Butterfly Shrimp Dipped in Mild Coconut Batter and Rolled in a Mixture of Coconut and Breadcrumbs
\$350.00 per 100 Pieces*

Crab Cakes

*Lightly Breaded Rich, Handmade Blend of Crabmeat, Pepper and Spice – Cooked to a Golden Brown
\$300.00 per 100 Pieces*

Coconut Chicken

*Tender Chicken Breast Strips Dipped in Mild Coconut Batter and Rolled in a Mixture of Coconut and Breadcrumbs
\$275.00 per 100 Pieces*

Sesame Chicken

*Tender Chicken Breast Strips Marinated in a Sesame Oil and Coated with Sesame Seed and Japanese Bread Crumbs
\$195.00 per 100 Pieces*

Southwestern Spring Rolls

*Chorizo Sausage, Black Beans and Monterey Jack Cheese are blended with Spices and Rolled in a Thin Egg Roll Wrapper
\$250.00 per 100 Pieces*

Stuffed Jalapenos

*Mild Jalapeno Pepper Halves Filled with Cream Cheese and Dipped in a Spicy Breading
\$250.00 per 100 Pieces*

Vegetable Spring Rolls

*A Colorful Blend of Chinese Vegetables Tossed with Soy Sauce, Sesame Oil and Fresh Ginger Wrapped in a Thin Egg Roll Wrapper
\$195.00 per 100 Pieces*

Chinese Egg Rolls

*A Mixture of Pork, Cabbage and Seasonings Wrapped in a Thin Egg Roll Wrapper
\$175.00 per 100 pieces*

Fried Catfish Fingers with Tartar Sauce

*Tender Strips of Catfish Filet Marinated in Lemon Juice and Peppers, Coated with Corn Flour Breading
\$175.00 per 100 pieces*

Fried Mozzarella Cheese

*A Tangy Blend Mozzarella rolled in a mixture of Herbs and Bread Crumbs
\$225.00 per 100 pieces*

Fried Breaded Chicken Tenders

*Marinated and Breaded Tender Strips of Chicken
\$275.00 per 100 pieces*

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Assorted Hors d'Oeuvres

Deluxe Cold Canapés

Salami Cornets, Stuffed Shrimp with Crabmeat, Smoked Salmon on Toast Points, Seafood Barquettes, Smoked Salmon Mousse Bouchees, Marinated Artichoke Buttons Stuffed with Crabmeat, Deviled Eggs with Caviar, Stuffed Cherry Tomatoes
\$250.00 per 100 Pieces

Finger Sandwiches

Our Own Handmade Assortment of Finger Sandwiches Surrounding Vegetable Carving
\$250.00 per 100 Pieces

Assortment of Mini Quiches

Florentine, Classic French, Monterey Jack Cheese, Mushroom
\$195.00 per 100 Pieces

Chicken Quesadillas

A Spicy Blend of Smoked Chicken, Monterey Jack Cheese, Peppers and Fresh Cilantro Grilled Between Two 6" Flour Tortillas and Cut into Eight Triangles
\$195.00 per 100 Pieces

Mushroom Quesadillas

A Blend of Mushroom Purees, Pepper and Fresh Cilantro Rolled in a Flour Tortilla Trumpet
\$225.00 per 100 pieces

Mushroom Tarts

Wild Mushrooms, Fresh Herbs and Swiss Cheese Fill a Flaky Handmade Shell
\$225.00 per 100 pieces

Beef and Black Bean Burritos

Shredded Beef, Black Beans, Monterey Jack Cheese, Peppers, Onions and Spices in a Flour Tortilla (Can be Deep Fried for Chimichangas)
\$200.00 per 100 Pieces

Stuffed New Potatoes with Bacon

New Potatoes Filled with a Creamy Potato Blend with Cheese, Spices and Bacon
\$200.00 per 100 Pieces

Swedish Meatballs

Seasoned Ground Beef Braised in Mushroom Sauce and Finished with Sour Cream
\$200.00 per 100 pieces

Buffalo Wings

Spicy Chicken Wings Accompanied by Bleu Cheese Dipping Sauce
\$175.00 per 100 pieces

BBQ Baby Back Pork Ribs

Tender, Moist Pork Ribs Simmered in Homemade BBQ Sauce
\$275.00 per 100 pieces

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Hors d'Oeuvres 0408

Stuffed Mushrooms Hors d'Oeuvres

Seafood Stuffed Mushrooms
Mushroom Caps Filled with a Delicious Crabmeat Stuffing
\$250.00 per 100 Pieces

Sausage Stuffed Mushrooms
Mushroom Caps Filled with a Spicy Mixture of Italian Sausage Stuffing
\$195.00 per 100 Pieces

Mushrooms Florentine
Mushroom Caps Filled with a Mixture of Spinach, Brie Cheese and Spices
\$195.00 per 100 Pieces

Bacon Wrapped Hors d'Oeuvres

Bacon Wrapped Water Chestnuts
Whole Water Chestnut Wrapped in a Slice
of Par-Cooked Bacon
\$195.00 per 100 Pieces

Bacon Wrapped Shrimp
Shrimp Wrapped in a Slice of Par-Cooked Bacon
\$350.00 per 100 Pieces

Bacon Wrapped Scallops
Made with 30/40 Count Domestic Scallops
Wrapped in a Slice of Par-Cooked Bacon
\$300.00 per 100 Pieces

Rumakis
Chicken Liver and a Water Chestnut
Wrapped in a Slice of Par-Cooked Bacon
\$195.00 per 100 Pieces

Pastry Hors d'Oeuvres

Spanakopitas
A Magnificent Blend of Spinach, Feta Cheese and Spices Wrapped in Phyllo Dough
\$195.00 per 100 Pieces

Franks in Blankets
Miniature Beef Frankfurters Wrapped in a Blanket of Puff Pastry
\$195.00 per 100 Pieces

Italian Sausage in Blankets
Hand-cut Italian Sausage Links Wrapped in a Blanket of Puff Pastry
\$250.00 per 100 Pieces

Mini Chicken Wellingtons
A Tender Piece of Chicken Breast Wrapped with Duxelles in Puff Pastry
\$250.00 per 100 Pieces

Mini Beef Wellingtons
A Juicy Chunk of Tenderloin Enrobed with Duxelles in a Puff Pastry
\$300.00 per 100 Pieces

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Specialty Displays

Fresh Vegetable Crudités

*Raw Display of Carrots, Cauliflower, Zucchini, Cherry Tomatoes,
Mushrooms, Radishes and Celery with Your Choice of Dip*

Small (25 People) - \$85.00 Medium (50 People) - \$160.00 Large (100 People) - \$300.00

Domestic Cheese Selection

Complimented with Crackers and Garnished with Fresh Fruit

Small (25 People) - \$99.00 Medium (50 People) - \$195.00 Large (100 People) - \$395.00

Imported Cheese Selection

Complimented with French Bread and Gourmet Crackers and Garnished with Fresh Fruit
Small (25 People) - \$150.00 Medium (50 People) - \$295.00 Large (100 People) - \$495.00

Seasonal Fresh Fruit Display

Melons, Pineapple and Berries Served with a Fruit Dip

Small (25 People) - \$115.00 Medium (50 People) - \$210.00 Large (100 People) - \$395.00

Pineapple Tree with Chocolate Fondue

*Surrounded with Cubed Fresh Melon, Pineapple, Grapes, Strawberries,
And Other Tropical Fruit Presented with Chocolate Fondue*

Serves 100 People - \$375.00

Antipasto

*Marinated Vegetables, Italian Cold Cuts and Cheeses, Black and Green Olives,
Pepperoni and Marinated Artichokes, Served with Bread and Crackers*

\$9.25 per Person

Brie Cheese Board

Two Kilo Baked Brie with Choice of Basil Pesto or Raspberry Coulis

Displayed on a Cutting Board with a Heating Lamp and Served with French Bread & Gourmet Crackers
\$195.00 Each

Seafood Selections

Jumbo Shrimp

On Ice with Condiments

\$395.00 per 100 Pieces

Side of Smoked Scott's Salmon

With Buttered Brown Bread and Classical Garnitures

\$325.00 - Serves 50 People

Whole Decorated King Salmon Bellevue

Displayed with Medallions of Salmon Filet

\$250.00 - Serves 50 People

Freshly Shucked Oysters and Clams on the Half Shell

Presented and Displayed Around Carved Ice

\$400.00 per 150 pieces

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Specialty Hors d'Oeuvres (Require 10 days notice)

Breaded Parmesan Artichoke Hearts

*A Quartered Artichoke Heart with a Touch of Goat Cheese Dipped in Tempura Batter
And Rolled in a Mixture 250.00 per 100 Pieces*

Szechwan Beef Spring Rolls

*Beef and Chinese Vegetables with a Spicy Szechwan Sauce
\$250.00 per 100 Pieces*

Cashew Chicken Spring Rolls

*Chicken, Cashews and Chinese Vegetables in an Oriental Barbecue Sauce
\$225.00 per 100 Pieces*

Mini Santa Fe Spring Rolls

*Tender Bits of Smoked Chicken Blended with Crushed Tomatoes, Jalapenos and Fresh Cilantro
\$200.00 per 100 Pieces*

Mini Quiches Classic French Lorraine

*Mini Tart Shell Filled with Eggs, Cream, Bacon and Gruyere Cheese
\$250.00 per 100 Pieces*

Beef Fajitas

*Tender Bits of Beef, Peppers and Onions Seasoned and Rolled in a Flour Tortilla with Cheese
\$250.00 per 100 Pieces*

Chicken Fajitas

*Moist Bits of Chicken Breast, Peppers and Onions Seasoned and Rolled in a Flour Tortilla with Cheese
\$195.00 per 100 Pieces*

Pork and Monterey Jack Enchiladas

*A Crisp Corn Tortilla Filled with Lean Shredded Pork, Chicken Breast, Peppers and Onions Seasoned and Rolled in a
Flour Tortilla with Cheese
\$200.00 per 100 Pieces*

Mini Goat Cheese Pizzas

*Mini Pizzas Topped with Spinach, Goat Cheese, Shiitake Mushrooms,
Sundried Tomatoes and Cheddar Cheese
\$300.00 per 100 Pieces*

Dijon Chicken in Puff Pastry

*Tangy Dijon Chicken Wrapped Inside a Flaky Puff Pastry
\$250.00 per 100 Pieces*

Shrimp-Boursin Beggar's Purse

*A Delicious Cheese and Shrimp Wrapped in a Phyllo Beggar's Purse
\$350.00 per 100 Pieces*

Mixed Seafood Beggar's Purse

*A Succulent Blend of Shrimp, Scallops and Crab in Phyllo Beggar's Purse
\$350.00 per 100 Pieces*

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Specialty Hors d'Oeuvres (Require 10 days notice)

Feta Cheese and Sundried Tomatoes

Feta Cheese and Sundried Tomatoes Seasoned with Basil, Olive Oil and Garlic in Phyllo Dough
\$250.00 per 100 Pieces

Garden Vegetables

Fresh, Colorful and Crisp Garden Vegetables Quickly Sautéed and Tossed with Parmesan Cheese
With a Touch of Garlic, Wrapped in a Phyllo Triangle
\$250.00 per 100 Pieces

Santa Fe Chicken

Chopped Smoked Chicken, Salsa, Crushed Chili Peppers and Other Spices Make This
A Favorite Wrapped in Phyllo Dough
\$250.00 per 100 Pieces

Sausage Calzones

Chorizo Sausage, Black Bean and Monterey Jack Cheese in a Flaky Corn Pastry
\$250.00 per 100 Pieces

Brie En Croute

Brie Cheese with Chopped Almonds Wrapped Inside a Puff Pastry
\$300.00 per 100 Pieces

Escargot in Phyllo

Delicious French Snails Marinated in a Garlic Butter Sauce and Wrapped in Phyllo Dough
\$300.00 per 100 Pieces

Chicken Empanadas

Our Authentic Mexican Recipe of Spicy Chicken Wrapped in a Corn Meal Pastry
\$250.00 per 100 Pieces

Mini Reubens

A Perfect Blend of Corned Beef, Sauerkraut and Swiss Cheese Wrapped in Rye Bread
\$300.00 per 100 Pieces

Carving Station Selections

Whole Boneless Roasted Turkey:

Traditional or Hickory Smoked
\$175.00 - Serves 30 People

Top Round of Beef
\$295.00 - Serves 50 People

Roast Steamship Round of Beef
\$625.00 - Serves 175 People

Bourbon Beef Tenderloin
\$350.00 – Serves 30 People

Whole Stuffed Suckling Pig

\$395.00 - Serves 75 People

Honey Glazed Smoked Ham

\$250.00 - Serves 50 People

Stuffed Breast of Veal
with Creamy Tarragon Sauce
\$325.00 - Serves 50 People

Roast Leg of Baby Lamb
with Demi-Mint Glaze
\$325.00 - Serves 50 People

All Carving Station Selections Require a Uniformed Chef to Carve Your Dinner Selection
\$70.00 per hour (Two Hour Minimum)

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The Heirloom Reception... \$42.00 per person
Minimum Guarantee of 100 Guests Required

Cold Hors d'Oeuvres
(Choice of Two)

Assorted Imported and Domestic Cheeses
Fresh Vegetable Crudités with Dip
Fresh Fruit Display with Honey Yogurt Dip
Assorted Deluxe Homemade Canapés

Hot Hors d'Oeuvres
(Choice of Four)

Andouille Sausage en Croute
Beef and Mushroom Teriyaki Brochettes
Mushroom Caps Stuffed with Italian Hot Sausage and Mozzarella
Oysters Rockefeller
Coconut Shrimp
Blackened Fish Mini Steaks
Beef Medallions with Whole Grain Mustard Sauce

Action and Carving Stations
(Choice of One Carving and One Action Station)

Whole Boneless Roasted Turkey
Roast Baron of Beef with Condiments
Pasta Station with your choice of Pasta and Two Sauces
Wok Station with Your Choice of Two Meats and Vegetables

All Carving Station Selections Require a Uniformed Chef to Carve Your Dinner Selection
\$70.00 per hour (Two Hour Minimum)

Dessert Selections

Display of French Pastries
Homemade Mini Éclairs, Cream Puffs and Savarins, Displayed on a Silver Platter or Mirror
\$300.00 per 100 pieces

Assorted Petit Fours
Elaborately Garnished Bite Sized Cakes Arranged on a Silver Tray
\$350.00 per 100 pieces

Assorted Homemade Cookies and Brownies
\$22.00 per dozen

Ice Carving
Large Buffet Centerpiece of Your Family Crest, Corporate Logo or Any Other Work of Art
Created by Our International-Award Winning Chef
Starting at \$250.00

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