Hors d’ Oeuvres Selections

Brochettes
(Per 100 Pieces)

Mini Beef Kabobs … $250.00
4” Tender Sirloin Chunks with Red and Green Peppers and a Pearl Onion on a Skewer

Mini Chicken Kabobs … $250.00
4” Moist Chunks of Chicken Breast with Red and Green Peppers and a Pineapple Chunk on a Skewer

Lamb Kabobs … $350.00
Three Delicious Domestic Leg of Lamb Chunks with Red and Green Peppers and Onions on a Skewer

Sausage & Cheese Kabobs … $275
Mild sausage and Cheddar Cheese Squares on a Skewer

Pastry Hors d’Oeuvres
(Per 100 Pieces)

Spanakopitas … $275.00
A Magnificent Blend of Spinach, Feta Cheese and Spices Wrapped in Phyllo Dough

Assortment of Mini Quiches … $275.00
Three Cheese, Garden Vegetable, Broccoli & Cheese and Lorraine

Mushrooms … $275.00
Portabella Mushrooms, Fresh Herbs and Swiss Cheese in a Flaky Handmade Shell

Franks in Blankets … $250.00
Miniature Beef Frankfurters Wrapped in a Blanket of Puff Pastry

Bacon Wrapped Hors d’Oeuvres
(Per 100 Pieces)

Bacon Wrapped Water Chestnuts … $275.00
Whole Water Chestnut wrapped and broiled in a Slice of Bacon

Bacon Wrapped Scallops … $350.00
Made with 30/40 Count Domestic Scallops wrapped and broiled in a Slice of Bacon

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

Hors d’Oeuvres 12/2014
### Assorted Hot Hors d’Oeuvres

(Per 100 Pieces)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Crab Rangoons</strong></td>
<td>$225.00</td>
<td>A Delicious Blend of Crab and Cream Cheese in a Wonton Wrapper</td>
</tr>
<tr>
<td><strong>Coconut Shrimp</strong></td>
<td>$375.00</td>
<td>Large Butterfly Shrimp Dipped in Mild Coconut Batter and Rolled in a Mixture of Coconut and Breadcrumbs</td>
</tr>
<tr>
<td><strong>Sesame Chicken</strong></td>
<td>$225.00</td>
<td>Tender Chicken Breast Strips Marinated in a Sesame Oil and Coated with Sesame Seeds and Japanese Bread Crumbs</td>
</tr>
<tr>
<td><strong>Southwestern Spring Rolls</strong></td>
<td>$275.00</td>
<td>Chorizo Sausage, Black Beans and Monterey Jack Cheese are blended with Spices and Rolled in a Thin Egg Roll Wrapper</td>
</tr>
<tr>
<td><strong>Vegetable Spring Rolls</strong></td>
<td>$225.00</td>
<td>A Colorful Blend of Chinese Vegetables Tossed with Soy Sauce, Sesame Oil and Fresh Ginger Wrapped in a Thin Egg Roll Wrapper</td>
</tr>
<tr>
<td><strong>Chinese Duck Egg Rolls</strong></td>
<td>$250.00</td>
<td>A Mixture of Duck, Cabbage and Seasonings Wrapped in a Thin Egg Roll Wrapper</td>
</tr>
<tr>
<td><strong>Fried Catfish Fingers with Tartar Sauce</strong></td>
<td>$275.00</td>
<td>Tender Strips of Catfish Filet Marinated in Lemon Juice and Peppers, Coated with Corn Flour Breading</td>
</tr>
<tr>
<td><strong>Fried Mozzarella Cheese</strong></td>
<td>$250.00</td>
<td>A Tangy Blend Mozzarella rolled in a mixture of Herbs and Bread Crumbs</td>
</tr>
<tr>
<td><strong>Fried Breaded Chicken Tenders</strong></td>
<td>$275.00</td>
<td>Marinated and Breaded Tender Strips of Chicken</td>
</tr>
<tr>
<td><strong>Chicken Quesadillas</strong></td>
<td>$275.00</td>
<td>A Spicy Blend of Smoked Chicken, Monterey Jack Cheese, Peppers and Fresh Cilantro Grilled Between Two 6” Flour Tortillas and Cut into Eight Triangles</td>
</tr>
<tr>
<td><strong>Stuffed New Potatoes with Bacon</strong></td>
<td>$275.00</td>
<td>New Potatoes Filled with a Creamy Potato Blend with Cheese, Spices and Bacon</td>
</tr>
<tr>
<td><strong>Swedish Meatballs</strong></td>
<td>$300.00</td>
<td>Seasoned Ground Beef Braised in Mushroom Sauce and Finished with Sour Cream</td>
</tr>
<tr>
<td><strong>Sweet &amp; Sour Meatballs</strong></td>
<td>$300.00</td>
<td>Braised Seasoned Ground Beef in a Sweet and Sour Sauce</td>
</tr>
<tr>
<td><strong>BBQ Meatballs</strong></td>
<td>$300.00</td>
<td>Braised Seasoned Ground Beef in a Southern BBQ Sauce</td>
</tr>
<tr>
<td><strong>BBQ Pork Ribs</strong></td>
<td>$350.00</td>
<td>Moist Pork Ribs Simmered in a Southern BBQ Sauce</td>
</tr>
<tr>
<td><strong>BBQ Sundaes</strong></td>
<td>$5.75 Per Person</td>
<td>Pulled Pork or Chicken, Southern BBQ Sauce, Coleslaw and BBQ baked beans</td>
</tr>
<tr>
<td><strong>Beef Wellington with Blue Cheese en Croute</strong></td>
<td>$350.00</td>
<td>Beef Tenderloin with Blue Cheese Wrapped in a Premium Puff Pastry</td>
</tr>
</tbody>
</table>

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Mini Philly Cheesesteak Hoagies … $350.00
Angus Beef Thin Sliced and Grilled with Fresh Onion, Green Peppers and Banana Peppers on an Italian Roll and Topped with Cheese Sauce

Maryland Style Crab Cakes… $325.00
70% Lump and Crab Claw Meat with Spiced and Premium Bread Crumbs

Kobe Mushroom & Swiss Sliders … $ 375.00
100% Kobe Beef with Baby Swiss Cheese, Sautéed Mushrooms on a Fresh Baked Mini Hamburger Bun

Pulled Pork BBQ Sliders … $375.00
Pulled Pork in a Southern BBQ Sauce on a Fresh Baked Mini Hamburger Bun

Mini Shrimp and Grit Cakes … $325.00
Florida Royal Red Shrimp with Vermont Cheddar, Roasted Pablano Pepper and Southern Style Buttered Grits

Specialty Displays

Jumbo Shrimp
On Ice with Condiments
$450.00 … per 100 Pieces

Fresh Vegetable Crudités
Raw Display of Carrots, Cauliflower, Zucchini, Cherry Tomatoes, Mushrooms, Radishes and Celery with Your Choice of Dip: Ranch, Humus, or Olive Tapenade
Small (25 People) … $105.00  Medium (50 People) … $185.00  Large (100 People) … $325.00

Domestic Cheese Selection
Complimented with Crackers and Garnished with Fresh Fruit
Small (25 People) … $110.00  Medium (50 People) … $225.00  Large (100 People) … $400.00

Imported Cheese Selection
Complimented with French Bread and Gourmet Crackers and Garnished with Fresh Fruit
Small (25 People) … $185.00  Medium (50 People) … $350.00  Large (100 People) … $550.00

Seasonal Fresh Fruit Display
Melons, Pineapple and Berries Served with a Fruit Dip
Small (25 People) … $150.00  Medium (50 People) … $260.00  Large (100 People) … $450.00

Tropical Fruit Tree with Chocolate Fondue
Surrounded with Cubed Fresh Melon, Pineapple, Grapes, Strawberries, and Other Tropical Fruit. Served with Chocolate Fondue
Serves 75 People …$425.00

Antipasto
Marinated Vegetables, Italian Cold Cuts and Cheeses, Black and Green Olives, Pepperoni, Roasted Red Peppers and Marinated Artichokes, Served with Bread and Crackers
Small (25 people) … $175.00  Medium (50 People) … $300.00

Pocket Sandwiches
Yeast Rolls with Smoked Turkey or Ham with Assorted Condiments
Serves 75 People … $275.00

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
Serves 75 People … $195.00

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Fogelman Executive Conference Center & Holiday Inn at The University of Memphis
Hors d’Oeuvres 12/2014
**Specialty Hors d’Oeuvres** (Requires 10 day notice)
(Per One 100 Pieces)

**Mini Goat Cheese Pizzas** … $350.00  
Mini Pizzas Topped with Spinach, Goat Cheese, Shiitake Mushrooms, Sundried Tomatoes and Cheddar Cheese

**Mixed Seafood Beggar’s Purse** … 400.00  
A Succulent Blend of Shrimp, Scallops and Crab in Phyllo Beggar’s Purse

**Action Stations**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Boneless Turkey Breast</td>
<td>$200.00</td>
<td>30 People</td>
</tr>
<tr>
<td>Traditional or Hickory Smoked</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Top Round of Beef</td>
<td>$325.00</td>
<td>50 People</td>
</tr>
<tr>
<td>Roast Steamship Round of Beef</td>
<td>$625.00</td>
<td>175 People</td>
</tr>
<tr>
<td>Bourbon Beef Tenderloin</td>
<td>$425.00</td>
<td>30 People</td>
</tr>
<tr>
<td>Leg of Lamb</td>
<td>$275</td>
<td>30 People</td>
</tr>
<tr>
<td>Honey Glazed Smoked Ham</td>
<td>$250.00</td>
<td>50 People</td>
</tr>
<tr>
<td>Beef Fajitas</td>
<td>$300.00</td>
<td>100 People</td>
</tr>
<tr>
<td>Chicken Fajitas</td>
<td>$250.00</td>
<td>100 People</td>
</tr>
<tr>
<td>Prime Rib</td>
<td>$400.00</td>
<td>30 People</td>
</tr>
<tr>
<td>Pasta Station*</td>
<td>$6.25</td>
<td></td>
</tr>
</tbody>
</table>

*Pasta Station*  
Selection of Olives, Sausage, Pepperoni, Chicken, Grated Cheese and Onions with choice of Alfredo, Pesto and Marinara Sauce Served over Penne Pasta.

**Dessert Selections**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Twice Dipped Strawberries</td>
<td>$4.50 ea</td>
<td></td>
</tr>
<tr>
<td>Display of French Pastries</td>
<td>$300.00 per 100</td>
<td></td>
</tr>
<tr>
<td>Assorted Petit Fours</td>
<td>$350.00 per 100</td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Cookies &amp; Brownies</td>
<td>27.95 per dozen</td>
<td></td>
</tr>
</tbody>
</table>

Passed Hors d’Oeuvres are $1.00 per person.

*All Action Stations and Specialty Bars Require a Uniformed Chef to Carve and Serve Your Dinner Selection  
$70.00 per hour (Two Hour Minimum)*

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