Lunch Suggestions

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

Starters
(Select One)
Fresh Tossed Green Garden Salad with Choice of (2) Dressings
Caesar Salad
Soup Du Jour
Fresh Fruit Cup

Entrees

*Pasta Primavera with Chicken ... $17.95
Traditional Alfredo Sauce with Chicken, Spring Vegetables and Fettuccine
*Entrée does not include an additional starch

*Homemade Baked Lasagna ... $16.95
Prepared with Fresh Ricotta, Provolone, Mozzarella and Tomato Sauce
*Entrée does not include an additional starch

Eggplant Moussaka ... $18.95
Baked Layer of Eggplant, Zucchini, Squash, Peppers, Tomato Basil Sauce, and Parmesan Cheese Served with Cajun Cream Pepper Sauce

*Smoked Chicken and Mushroom Linguine ... $20.95
Mesquite Smoked Chicken Breast with Mushrooms, Scallions, Fresh Spinach Pasta and Alfredo Sauce
*Entrée does not include an additional starch

Chicken Orientale ... $20.95
Tender Chicken Strips and Julienne Vegetables Lightly Sautéed in Teriyaki Sauce

Chicken Breast Cordon Bleu ... $22.95
Boneless Breast of Chicken Rolled with Ham and Cheese, Breaded and Sautéed

Chicken Breast Dijon ... $22.95
6 oz. Boneless Chicken Breast with Dijon Mustard Cream Sauce

Santa Fe Pork Loin ... $23.95
Roasted and Sliced Pork Loin with Orange-Cilantro Sauce

Sliced London Broil ... $26.95
Marinated Charbroiled Flank Steak Thinly Sliced, Served in Its Natural Juice

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
Sliced Roast Sirloin Beef Bordelaise … $27.95
Beef Strip Loin, Slowly Cooked to Perfection and Accompanied with Bordelaise Sauce

Seafood Newberg Maryland … $28.95
A Combination of Seafood and Shellfish in a Creamy Lobster Sauce Served over Rice

Butter Sole Supreme … $26.95
Fresh Filet of Butter Sole Stuffed with Seafood and Vegetables in Supreme Sauce

Northwest Passage Salmon…$26.95
Fresh Alaskan Salmon Filet Grilled and Served with Tomato Concasse

Accompaniments

Starches

(Select One)
Baked Potato with Condiments
Chateau Potato
Twice Baked Stuffed Potato
Oven Roasted Potato Wedges
Scalloped Potatoes
Wild Long Grain Rice
Rice Pilaf
Rosemary Potato Coins
Dauphine Potatoes

Vegetables

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

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
Light Lunch Selections

All Light Lunch Entrees Include Soup of the Day OR Fruit Cup, Dessert, Coffee and Iced Tea

Chef’s Salad Platter … $15.95
Julienne of Country Ham, Smoked Turkey Breast, an Array of Cheeses Arranged over Fresh Garden Greens Served with Redskin Potato Salad

Quiche … $15.95
Chef’s Special Chilled Cheese Quiche Served with Fresh Seasonal Fruit

Couscous Chicken Salad … $15.95
Garnished Couscous Salad Served over a Bed of Greens Topped with Grilled Chicken

Trio Salad … $18.95
Chicken, Tuna and Pasta Salad Served on a Bed of Lettuce and Garnished with Julienne Vegetables, Tomato Wedges and Sliced Eggs

Grilled Chicken Caesar Salad … $20.95
Caesar Salad Topped with Grilled Chicken, Roasted Peppers Shaved Romano Cheese and Croutons

Victorian Platter… $21.95
Mixed Field Greens with Fanned Grilled Chicken Breast Accompanied by Quiche Lorraine Served with a choice of Balsamic Vinaigrette or Homemade Ranch

Memphis Cold Platter … $23.95
Poached Salmon Medallions and Grilled Chicken Breast Fanned Over a Bed of Mixed Greens and garnished with Julienne Vegetables and Sliced Fruit

Central Avenue Cold Platter … $25.95
Sliced Beef Tenderloin and Grilled Chicken Breast Fanned over a Bed of Mixed Greens and garnished with Julienne Vegetables and Sliced Fruit

Sandwich Selections

Duo Deli Sandwich … $15.95
Combination of: Smoked Turkey, Roast Beef, and Ham or Grilled Chicken Breast with American, Swiss or Provolone Cheese Served on a Flaky Croissant with Red Skin Potato Salad and Garnish

Glazed Pork Loin Sandwich… $16.95
Marinated Pork Loin Roasted and Chilled Over Garden Greens with Herb Mayonnaise served with Redskin Potato Salad Garnished with Fresh Fruit

Boxed Lunch … $14.95
Croissant Duo Deli Sandwich with Fresh Whole Fruit, Bag of Chips, Cookies and Soft Drink

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
**Lunch Buffet Selections**

Minimum Guarantee of 35 Guests Required
All Buffets Include Rolls and Butter, Iced Tea and Coffee (Regular and Decaf)

**On the Lite Side Buffet** … $19.95 per Person

**Salad Bar**
- Romaine and Spinach Leaves
- Carrots
- Zucchini
- Sliced Mushrooms
- Green and Red Onions
- Chopped Eggs
- Bacon Bits
- Herb Flavored Croutons
- Celery
- Broccoli
- Cucumbers
- Cherry Tomatoes
- Choice of Dressings

**Idaho Bakers**
- Assorted Toppings to Include:
  - Shredded Cheddar Cheese
  - Chopped Chives
  - Sour Cream & Butter
  - Green Peppers
  - Diced Turkey
  - Diced Ham

**Homemade Chili**
- Desserts
  - Chef’s Selection of Two Desserts

**Desserts**
- Chef’s Selection of Two Desserts

**Mini Deli Lunch Buffet** … $18.95

- Soup du Jour
- Selection of Ham, Turkey and Roast Beef
- Swiss, Cheddar and Provolone Cheeses
- Cole Slaw, Potato and Carrot-Raisin Salads
- Relishes and Condiments
- Assorted Breads
- Assorted Pies and Cakes

*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*
**Pasta Bar** … 21.95

Minestrone Soup  
Caesar Salad  
Antipasto Salad  
Chicken Fettuccine Alfredo  
Spaghetti Bolognese  
Penne Pasta Primavera  
Seasonal Vegetables  
Garlic Bread and Bread Sticks  
Biscotti  
Assorted Italian Desserts

**BBQ Buffet** … $20.95

Cole Slaw  
Potato Salad  
Three Bean Salad  
Pulled BBQ Pork Shoulder with Buns  
BBQ Chicken  
Baked Beans  
Corn on the Cob  
Cornbread and Rolls  
Banana Cream Pie  
Fruit Cobbler

**South of the Boarder** … $22.95

Tortilla Chips and Salsa (on each table)  
Three Layer Mexican Dip with Nacho Chips  
Fajita Bar to include:  
- Marinated Beef Strips  
- Spicy Chicken Breast Strips  
- Sautééd Onions and Peppers  
- Grated Cheese and Shredded Lettuce  
- Guacamole and Sour Cream  
- Burritos  
- Refried Beans  
- Mexican Rice  
- Ponchatoula Strawberry Shortcake  
- Key Lime Pie

---

*Prices do not include a 20% Service Charge and 9.25% Sales Tax  
Menu prices are subject to change*
Build Your Own Lunch Buffet
Minimum Guarantee of 35 Guests Required

Selection of two entrees … $21.95
Selection of three entrees … $25.95

Cold Buffet Selections

(Select Three)

Mixed Garden Salad and Three Dressings
Caesar Salad
Antipasto Salad
Tuna Salad

Red Skin Potato Salad
Marinated Vegetable Salad
Bean Salad
Tropical Fresh Fruit Salad
Sliced Fresh Fruit Display

Entrees

Smoked Chicken & Mushroom Linguini
Smoked Chicken Breast with Mushrooms, Scallions, Fresh Spinach Pasta and Alfredo Sauce

Sliced Roast Sirloin Beef Bordelaise
Beef Strip Loin, Slowly Cooked to Perfection and Accompanied with Bordelaise Sauce

Chicken Breast Forestiere
Boneless Breast Topped with Onions, Mushrooms and Peppers in a Brown Sauce

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

Seared Chicken Breast Mardi Gras
Boneless Breast of Chicken with a Mild Cajun Cream Sauce

Broiled Lemon Sole
George’s Banks Sole Filet Broiled and Served with Lemon Butter Sauce

Southern Catfish
Coated with a Crispy Cornmeal Batter then deep fried to a golden brown & served with Tartar Sauce

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

Pasta Additions
Served with Grated Cheese and Italian Breadsticks
Rigatoni with Hot Italian Sausage and Marinara Sauce … $5.25
Penne Pasta with Smoked Chicken Breast and Pesto Cream Sauce … $6.25
Bowtie Pasta Primavera with Alfredo Sauce … $5.25

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

Lunch 0414
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…$3.50 added
- Baby Vegetables…$4.00 added
- Fresh Snap Peas & Mushrooms…$3.00 added

Dessert Selections

Choice of One for a Served Entree *** Choice of Three for Build Your Own Buffet

Chocolate Cake
Carrot Cake
Strawberry Shortcake
Cheesecake
Banana Cream Pie
Apple Pie
Key Lime Pie

Ice Cream
Sherbet

Chocolate Mousse
Vanilla or Chocolate Pudding
Fruit Cobbler

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
Dessert Stations & Artistic Dessert Arrangements

Twice Dipped Strawberry Display … $450.00 – Serves 100 People
Chocolate Display Surrounded with Twice Chocolate Dipped Strawberries

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

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

Sundaes and Parfait Station … $4.25 per Person – Minimum 100 People
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

Triple Chocolate Mousse … $4.25 per Person – Minimum 100 People
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

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

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