

Lunch Selections

All 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 ... \$12.95*

Traditional Alfredo Sauce with Spring Vegetables and Fettuccine

**Entrée does not include an additional starch*

Homemade Baked Lasagna ... \$15.95

Prepared with Fresh Ricotta, Provolone, Mozzarella and Tomato Sauce

Eggplant Moussaka ... \$16.95

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

**Smoked Chicken and Mushroom Linguine ... \$18.95*

Mesquite Smoked Chicken Breast with Mushrooms, Scallions, Fresh Spinach Pasta and Alfredo Sauce

**Entrée does not include an additional starch*

Chicken Orientale ... \$18.95

Tender Chicken Strips and Julienne Vegetables Lightly Sautéed in Teriyaki Sauce

Chicken Breast Cordon Bleu ... \$18.95

Boneless Breast of Chicken Rolled with Ham and Cheese, Breaded and Sautéed

Chicken Breast Dijon ... \$19.95

6 oz. Boneless Chicken Breast with Dijon Mustard Cream Sauce

Santa Fe Pork Loin ... \$19.95

Roasted and Sliced Pork Loin with Orange-Cilantro Sauce

Natural Sliced London Broil ... \$21.95

Marinated Charbroiled Flank Steak Thinly Sliced, Served in Its Natural Juice

Sliced Roast Sirloin Beef Bordelaise ... \$22.95

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

Seafood Newberg Maryland ... \$22.95

A Combination of Seafood and Shellfish in a Creamy Lobster Sauce Served over Rice

Butter Sole Supreme ... \$22.95

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

Northwest Passage Salmon... \$23.95

Fresh Alaskan Salmon Filet Grilled and Served with Tomato Concasse

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

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...\$2.00 added
Baby Vegetables...\$2.50 added
Fresh Snap Peas & Mushrooms...\$2.00 added*

Light Lunch Selections

*All Light Lunch Entrees Include Soup of the Day OR Fruit Cup, Dessert, Coffee and Iced Tea
(Except for Box Lunches)*

Chef's Salad Platter...\$10.95

*Julienne of Country Ham, Smoked Turkey Breast, an Array of Cheeses Arranged over Fresh Garden
Greens Served with Redskin Potato Salad*

Quiche ... \$12.95

Chef's Special Chilled Cheese Quiche Served with Fresh Seasonal Fruit

Couscous Chicken Salad ... \$12.95

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

Trio Salad ... \$13.95

*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 ... \$15.95

*Caesar Salad Topped with Grilled Chicken, Roasted Peppers,
Shaved Romano Cheese and Garlic Croutons*

Victorian Platter...\$15.95

*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 ... \$17.95

*Poached Salmon Medallions and Grilled Chicken Breast Fanned Over a Bed of
Mixed Greens and Julienne Vegetables with Sliced Fruit Garnish*

Central Avenue Cold Platter ... \$19.95

*Sliced Beef Tenderloin and Grilled Chicken Breast Fanned over a Bed of
Mixed Greens and Julienne Vegetables with Sliced Fruit Garnish*

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Sandwich Selections

Boxed Lunch ... \$12.95

*Duo Deli Sandwich with Fresh
Whole Fruit, Bag of Chips, Cookies and Soft Drink*

Duo Deli Sandwich ... \$12.95

*Select Your Own Combination of Duo Sandwich: 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...\$14.95

*Marinated Pork Loin Roasted and Chilled Over Garden Greens with Herb Mayonnaise served with
Redskin Potato Salad Garnished with Fresh Fruit*

New Yorker...\$16.95

*Jewish Rye Bread topped with Cream Cheese and Thinly Sliced Smoked Salmon
Served with Antipasto Salad*

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...\$15.95 per Person

Homemade Chili

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

Desserts

Chef's Selection of Freshly Baked Pies and Cakes

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Mini Deli Luncheon...\$15.95

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

Pasta Bar...\$17.95

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

BBQ Buffet...\$19.95

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

South of the Border Buffet...\$21.95

Tortilla Chips and Salsa (on Each Table)
Three Layer Mexican Dip with Nacho Chips
Fajita Bar
Marinated Beef Strips
Spicy Chicken Breast Strips
Sautéed Onions and Peppers
Grated Cheddar Cheese and, Shredded Lettuce
Guacamole and Sour Cream
Burritos
Refried Beans
Mexican Rice
Ponchatoula Strawberry Shortcake
Key Lime Pie

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Build Your Own Lunch Buffet
Minimum Guarantee of 35 Guests Required

Selection of two entrees ...\$18.95 Selection of three entrees ...\$21.95

Cold Buffet Selections

(Select Three)

*Mixed Garden Salad
with Condiments 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
Mesquite 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*

*Natural Sliced London Broil
Marinated Charbroiled Flank Steak Thinly
Sliced and Served In Its Own Natural Juice*

*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...\$3.25
Penne Pasta with Smoked Chicken Breast and Pesto Cream Sauce...\$3.25
Bowtie Pasta Primavera with Alfredo Sauce...\$3.25*

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*

*Assorted Selections from our Pastry Chef's Repertoire of Cakes, Pies and Mousse
Select Three from the Dessert Menu*

Buffet Includes Rolls and Butter, Iced Tea and Coffee (Regular and Decaf)

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Dessert Selections

Lunch Menu Dessert Selections

Choice of One for a Served Entree

Choice of Three for 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

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

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Lunch 0408

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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