

# Wedding Selections

(Served)

All Entrees Include an Appetizer, Fresh Vegetable, Potato or Rice,  
Rolls and Butter, Regular or Decaf Coffee, Iced Tea, and Dessert  
Champagne Toast (one complimentary glass per person)

## Starters

(Choice of One)

Mixed Field Greens with Balsamic Vinaigrette

Caesar Salad

Spinach Salad with Raspberry Vinaigrette

Soup du Jour

## Entrees

(Choice of One)

*Caribbean Chicken...\$27.95*

8 oz. Boneless Breast Grilled and Served with Fresh Tropical Fruit

*Chicken Francaise...\$28.95*

8 oz. Boneless Breast Lightly Coated with Egg Batter, Sautéed and Served with Lemon Butter Sauce

*Herb Encrusted Pork Tenderloin...\$29.95*

Pork Tenderloin Smoked and Encrusted with Herbed Nuts, Served with Sundried Tomato Sauce

*Chicken Shenandoah...\$30.95*

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

*Cornish Game Hen...\$30.95*

Stuffed with Wild Rice, Peaches, and Periogourdine Sauce

*A Taste of New Orleans...\$32.95*

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

*Grilled Salmon...\$32.95*

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

*Roasted Prime Rib of Beef...\$34.95*

12 oz. Cut of Prime Rib Accompanied with Au Jus and Horseradish Sauce

*Nut Encrusted Salmon...\$34.95*

Nut Encrusted King Salmon Filet, Served with Caper Berry Sauce

*Oven Roasted Strip Loin...\$39.95*

8 oz. Roasted Sliced Strip Loin Topped with Bordelaise Sauce

*Roasted Rack of Spring Lamb...\$39.95*

Rack of Spring Lamb with Demi-Mint Sauce

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

*Tournedos Antares...\$42.95*  
*Center Cut of Beef Tenderloin Broiled, Topped with Pate de Foie Gras,*  
*Served with Mushroom Caps and Madeira Sauce*

*Roast Beef Tenderloin...\$41.95*  
*Sliced, Served with Bourbon-Peppercorn Sauce*

*Grilled Duck Breast...\$41.95*  
*Served with Cassis Sauce and Apple-Cranberry Chutney*

*Jumbo Shrimp Maryland Style...\$44.95*  
*Jumbo Shrimp, Butterflied and Stuffed with a Maryland Crab Mixture*

*Crowned Filet Mignon...\$44.95*  
*8 oz. Center Cut of Beef Filet with Port Wine Sauce*

*Broiled Filet of Beef with Stuffed Shrimp...\$45.95*  
*6 oz. Filet Mignon Bordelaise Accompanied with Three Stuffed Shrimp in Lemon Butter*

## *Accompaniments*

*(Select Two)*

### *Starches*

*Blended Wild Rice*  
*Chateau Potato*  
*Twice Baked Stuffed Potato*  
*Herbed Couscous*  
*Potato Croquettes*  
*Rosemary Potato Coins*  
*Duchess Potatoes*

### *Vegetables*

*Baby Honey Glazed Carrots*  
*Bouquetiere of Broccoli, Cauliflower and Carrots*  
*Green Beans Amandine*  
*Tomato Florentine*  
*Sautéed Snow Peas*  
*Fresh Snapped Peas and Mushrooms...\$2.00 added*  
*Fresh Asparagus...\$2.00 added*  
*Baby Vegetables...\$2.50 added*

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

# *Wedding Dinner Package*

*(Served)*

## ***To Receive Your Guests...***

*A Selection of Imported Cheeses with French bread, Crackers,  
and Garnished with Fresh Fruit*

## *A Selection of Hot Hors D'oeuvres Including*

*Sweet and Sour Meatballs*

*Assorted Mini Quiche*

*Chicken Satays*

*Breaded Artichoke Hearts*

## *Salad*

*Mixed Field Greens with Your Choice of Dressings*

## *Chicken Breast Forestierre*

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

## *Accompaniments*

*Rosemary Potato Coins*

*Mixed Vegetables*

*Rolls and Butter*

*Coffee, Decaffeinated Coffee, and Iced Tea*

## *Dessert*

*Champagne Toast*

*Wedding Cake (Based on Selection)*

***\$44.95 per Person***

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## *Deluxe Dinner Package*

*(Served)*

### **APPETIZERS** *(Choice of One)*

*Beggars Purse with Red Pepper Coulis  
Cheese Ravioli in Yellow Coulis*

*Smoked Filet of Rainbow Trout with Fresh Tomato Salsa and Tropical Fruit Relish  
Scallops Timbale Surrounded by Crab Stuffed Shrimp with Fresh Tomato Puree*

### **SALAD** *(Choice of One)*

*Boston Bibb lettuce, Radicchio, Hearts of Palm, Served with Orange Mandarin Segments, Bermuda Onion Rings, and Pistachio Nuts with Orange Poppy Seed Dressing  
Garden Greens and Vegetable Stock Salad, Featuring Boston Bibb lettuce, Shredded Iceberg Lettuce, Julienne of Turnip, Carrots and Beets Garnished with Tomato Wedges, Served with Orange Sherry Vinaigrette  
Mediterranean Salad, Featuring Mixed Greens, Feta Cheese, Artichoke Hearts, Calamata Olives, Tomato Wedges and Diced Celery, Served with Balsamic Vinaigrette*

### **INTERMEZZO** *(Choice of One)*

*Champagne or Lemon Sorbet*

### **ENTRÉE** *(Choice of One)*

*Nut Encrusted Salmon Filet with Creamy Dill Sauce  
Baked Sea Bass with Capers Berry Sauce  
Stuffed Filet of Fresh Atlantic Salmon with Lobster Mousse Baked in a Delicate Fish Shaped Crust  
Boneless Chicken Breast Stuffed with Back Fin Crabmeat and Served with Lobster Sauce  
Filet of Beef Wellington with Mushroom Duxelles  
Tennessee Bourbon Loin of Beef with Jumbo Shrimp Maryland Style*

### **VEGETABLE** *(Choice of One)*

*Asparagus with Julienne of Vegetables  
Baby Eggplants and Zucchini on a Bed of Warm Cabbage  
Julienne of Zucchini, Baby Yellow Squash with Sautéed Parsnip and Ginger  
Sautéed Snow Peas and Pearl Onions with Honey Glazed Carrots*

### **STARCH** *(Choice of One)*

*Oven Browned Potatoes  
Potato Croquettes  
Rosemary Potato Coins  
Pecan Wild Rice  
Wild Rice with Couscous*

### **DESSERT** *(Choice of One)*

*(Traditional Wedding Cake with Your Choice of One of the following)  
White Chocolate or Lemon Mousse with Fresh Strawberry Puree  
Decorated Dessert Plates Garnished with Twice Chocolate Dipped Strawberries  
Bride and Groom's Initials Drizzled on Plates  
Fresh Berries with Sabayon Sauce*

*Champagne Toast*

**\$66.95 per person**

**WHITE GLOVE SERVICE IS AVAILABLE UPON REQUEST. WEDDING CAKE ATTENDANT IS INCLUDED.**

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# *Dinner Buffet Selections*

*(Minimum Guarantee of 100 Guests Required)*

***Two Entrees per Person - \$47.95***

***Three Entrees per Person - \$51.95***

## *To Receive Your Guests...*

*A Selection of Imported Cheeses, with French Bread, Crackers, and Garnished with Fresh Fruit  
Raw Vegetable Display Featuring Carrots, Cauliflower, Zucchini, Cherry Tomatoes, Mushrooms, Radishes,  
and Celery with Your Choice of Dip*

*Cornets of Salami, Stuffed with Ham Mousse and Black Olives  
Deviled Eggs*

## *Buffet Dinner*

*All Buffets Include Rice, Potato, or Pasta and Seasonal Fresh Vegetables, Rolls and Butter  
Coffee, Decaffeinated Coffee and Iced Tea*

## *Salad and Appetizers*

*(Choice of Four)*

*Fresh Sliced Fruit*

*Pasta Salad*

*Tossed Green Salad with Two Dressings*

*Marinated Mushrooms and Vegetable Salad*

*Waldorf Salad*

*Southern New Potato Salad*

*Tomato and Cucumber Salad*

*Couscous Salad*

## *Entrees*

*(Choice of Two or Three)*

*Roasted Chicken Tarragon*

*Chicken Breast Marsala*

*Roast Pork Loin with Ginger Mustard*

*Roast Top Round of Beef with Mushroom Sauce*

*Grilled Salmon with Dill Sauce*

*Sliced Roast Strip Loin Doused with Bourbon*

*Broiled Flounder Filet with Lemon Butter Sauce*

*Steamship of Beef\**

*Honey Baked Ham\**

*\*A Uniformed Culinarian is required for this item at \$70.00 per hour (two hour minimum)*

## *Dessert*

*Champagne Toast*

*Wedding Cake (Based on Selection)*

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## *Ballroom Reception I*

*(Minimum Guarantee of 100 Guests Required)*

### *Hors d'Oeuvre Buffet (12 Pieces per Person)*

*Vegetable Crudités with Dip  
Domestic Cheese Display with Crackers  
Coconut Shrimp  
Vegetable Spring roll  
Mini Beef Kabobs  
Sausage Stuffed Mushrooms  
Honey Glazed Ham with Silver Dollar Rolls\*  
Pineapple Tree with Chocolate Fondue*

### *Beverage Station*

*Freshly Brewed Coffee, Tea, and Decaffeinated Coffee  
Champagne Fruit Punch*

*\*A Uniformed Culinarian is required for this item at \$70.00 per hour (two hour minimum)*

**\$28.95 per person**

## *Ballroom Reception II*

*(Minimum Guarantee of 100 Guests Required)*

### *To Receive Your Guests...*

*A selection of Imported Cheeses Complemented with French bread and Gourmet Crackers Garnished with Fresh Fruit  
Raw Vegetables Display of Carrots, Cauliflower, Zucchini, Cherry Tomatoes, Mushrooms, Radishes and Celery  
with your choice of Dip*

### *Hors d'Oeuvre Buffet (14 Pieces per Person)*

*Sesame Chicken  
Tender strip of chicken breast are marinated in a sesame oil and coated with sesame seed and Japanese bread crumbs  
Crab Rangoons  
A delicious mix of crab and cream cheese in a wonton wrapper  
Chicken Pineapple Kabobs  
Moist chunk of chicken breast with red and green pepper and a pineapple chunk on a 6" skewer  
Spanakoptias  
A magnificent blend of spinach, feta cheeses and spices in phyllo dough*

*Whole Roast Boneless Turkey & Top Round of Beef Carved to Perfection\*  
Served with Silver Dollar Rolls and Appropriate Condiments*

*\*A Uniformed Culinarian is required for this item at \$70.00 per hour (two hour minimum)*

### *Beverage Station*

*Freshly Brewed Coffee, Tea, and Decaffeinated Coffee  
Champagne Fruit Punch*

**\$32.95 per person**

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# *Ballroom Reception III*

*(Minimum Guarantee of 50 Guests Required)*

## *Foyer Reception*

*White Gloved Hors D'oeuvre Service*

*(Choice of One)*

*Italian Bruchetta*

*Assorted Mini Quiche: Florentine, Classic French, Monterey and Mushroom*

*Rumaki: Chicken Liver and a Water Chestnut Wrapped in a Slice of Par-Cooked Bacon*

*Chef's Canapés: Salami Cornets, Ham Bouchees with Black Olives, Smoked Salmon Mousse,*

*Deviled Eggs, Stuffed Cherry Tomatoes, and Seafood Stuffed Celery Boats*

## *Ballroom Presentation*

*Display of Baked Brie Topped with Melba Sauce Wrapped in Puff Pastry with Red Grape Clusters*

*Domestic Cheese Display of Jalapeno, Cheddar, Monterey Jack and Smoked Gouda*

*Herbed Cheese Spread with Assorted Crackers*

## *Exotic Pineapple Tree*

*Fruit Tree with Honey Yogurt Dip and Chocolate Fondue*

*Shrimp on Ice, Served with Cocktail and Remoulade Sauces (3 Pieces per Person)*

## *Carving Station\**

*Steamship Round of Beef and Whole Roasted Boneless Turkey*

*Served with Appropriate Condiments and Breads*

## *Pasta Station\**

*Penne and Bowtie Pasta and Spinach Linguine Prepared to Order with Marinara, Alfredo, and Garlic Butter*

*Accompanied with the Following Options of Toppings: Grilled Chicken, Broken Shrimp, Blanched Zucchini, Broccoli,*

*Mushrooms, Red and Green Peppers, Sautéed Onions,*

*Served with Sliced Italian Bread, Parmesan Cheese and Crushed Red Peppers*

## *Hot Hors D'oeuvre Station*

*Mini Beef Kabobs*

*Chicken Wonton*

*Southwestern Spring roll*

*Spanakopita*

*Sausage Stuffed Mushrooms*

## *Custom Designed Wedding Cake*

*(Based on Selection)*

## *Beverage Station*

*Flavored Coffee Station*

*Host Open Bar for Three Hours with Name Brand Liquor*

*\*A Uniformed Culinarian is required for this item at \$70.00 per hour (two hour minimum)*

***\$85.95 per person***

***(\$67.95 per person without Bar)***

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# *Wedding Brunch*

## *Starters*

*Carafes of Chilled Orange, Grapefruit and Tomato Juices*

*Sliced Seasonal Fresh Fruit*

*Assorted Fresh Bagels with Cream Cheese and Lox*

## *Eggs Benedict*

*Served with Canadian bacon on a toasted English muffin with Hollandaise Sauce*

**or**

## *Eggs Rubenstein*

*Poached Eggs and Smoked Salmon on a Toasted English Muffin dressed with Mornay Sauce*

## *Omelette Station\**

*Cooked to Order with choice of Cheeses, Mushrooms and Peppers*

## *Belgium Waffle Station\**

*Fresh Strawberry topping, Whipped Cream and Butter with Warm Maple Syrup*

*Cheese Blintzes with Strawberry or Blueberry topping*

*Bacon and Sliced Country Ham with Red Eye Gravy*

## *Home Fries*

## *Fresh Baked Breakfast Pastries*

*Freshly Brewed Coffee, Tea, and Decaffeinated Coffee*

*\*A Uniformed Culinarian is required for this item at \$70.00 per hour (two hour minimum)*

***\$17.95 per Person***

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# *Custom Designed Wedding Cakes*

*We offer Custom Designed Wedding Cakes and Ice Carvings  
Starting at \$ 250.00*

*We offer an extensive selection of Traditional, Gourmet  
and Fondant Wedding Cakes garnished with edible flowers.*

*Only the freshest ingredients, the purest extracts and liqueurs,  
and finest Belgian chocolates are blended and baked to perfection.*

## **Starting Prices**

*These prices are an estimate only; the actual costs will be based on the selection and varying detail involved.*

<b>Guests</b>	<b>Tiers</b>	<b>Sizes</b>	<b>Traditional</b>	<b>Gourmet</b>	<b>Fondant</b>
100	3	6" 10" 14"	\$280.00	\$320.00	\$360.00
150	3	8" 12" 16"	\$360.00	\$390.00	\$430.00
200	4	6"10"12"16"	\$425.00	\$475.00	\$525.00
300	4	6"12"14"18"	\$595.00	\$625.00	\$660.00
400	5	6"10"12"14"18"	\$795.00	\$825.00	\$875.00

*For your convenience, we can schedule a cake tasting for a consultation fee of \$50.00.*

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