Hors d’ Oeuvres Selections

Brochettes
(Per 100 Pieces)

Minibeef 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 … $275.00
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
Assorted Hot Hors d’Oeuvres
(Per 100 Pieces)

Crab Rangoons … $225.00
A Delicious Blend of Crab and Cream Cheese in a Wonton Wrapper

Coconut Shrimp … $375.00
Large Butterfly Shrimp Dipped in Mild Coconut Batter and Rolled in a Mixture of Coconut and Breadcrumbs

Sesame Chicken … $225.00
Tender Chicken Breast Strips Marinated in a Sesame Oil and Coated with Sesame Seeds and Japanese Bread Crumbs

Southwestern Spring Rolls … $275.00
Chorizo Sausage, Black Beans and Monterey Jack Cheese are blended with Spices and Rolled in a Thin Egg Roll Wrapper

Vegetable Spring Rolls … $225.00
A Colorful Blend of Chinese Vegetables Tossed with Soy Sauce, Sesame Oil and Fresh Ginger Wrapped in a Thin Egg Roll Wrapper

Chinese Duck Egg Rolls … $250.00
A Mixture of Duck, Cabbage and Seasonings Wrapped in a Thin Egg Roll Wrapper

Fried Catfish Fingers with Tartar Sauce … $275.00
Tender Strips of Catfish Filet Marinated in Lemon Juice and Peppers, Coated with Corn Flour Breading

Fried Mozzarella Cheese … $250.00
A Tangy Blend Mozzarella rolled in a mixture of Herbs and Bread Crumbs

Fried Breaded Chicken Tenders … $275.00
Marinated and Breaded Tender Strips of Chicken

Chicken Quesadillas … $275.00
A Spicy Blend of Smoked Chicken, Monterey Jack Cheese, Peppers and Fresh Cilantro Grilled Between Two 6” Flour Tortillas and Cut into Eight Triangles

Stuffed New Potatoes with Bacon … $275.00
New Potatoes Filled with a Creamy Potato Blend with Cheese, Spices and Bacon

Swedish Meatballs … $300.00
Seasoned Ground Beef Braised in Mushroom Sauce and Finished with Sour Cream

Sweet & Sour Meatballs … $300.00
Braised Seasoned Ground Beef in a Sweet and Sour Sauce

BBQ Meatballs … $300.00
Braised Seasoned Ground Beef in a Southern BBQ Sauce

BBQ Pork Ribs … $350.00
Moist Pork Ribs Simmered in a Southern BBQ Sauce

BBQ Sundaes … $5.75 Per Person
Layered in a Parfait Glass
Pulled Pork or Chicken, Southern BBQ Sauce, Coleslaw and BBQ baked beans

Beef Wellington with Blue Cheese en Croute … $350.00
Beef Tenderloin with Blue Cheese Wrapped in a Premium Puff Pastry

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

Hors d’Oeuvres 12/2014
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

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**Action Stations**

**Whole Boneless Turkey Breast** … $200.00
Traditional or Hickory Smoked
Serves 30 People

**Honey Glazed Smoked Ham** … $250.00
Serves 50 People

**Roast Top Round of Beef** … $325.00
Serves 50 People With Rolls, Condiments & Au Jus

**Beef Fajitas** … $300.00
Serves 100 People

**Bourbon Beef Tenderloin** … $425.00
Serves 30 People

**Chicken Fajitas** … $250.00
Serves 100 People

**Leg of Lamb** … $275.00
Serves 30 People

**Prime Rib** … $400.00
Serves 30 People

**Pasta Station*** … $6.25

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

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**Dessert Selections**

**Twice Dipped Strawberries** … $4.50 ea

**Bite Size Pecan Squares** … $300 per 100

**Display of Assorted Pastries** … $300.00 per 100

**Bite Size Lemon Squares** … $300 per 100

**Assorted Petit Fours** … $350.00 per 100
Elaborately Garnished Bite-sized Cakes

**Bite Size Brownie Squares** … $300 per 100

**Freshly Baked Cookies & Brownies** … 27.95 per dozen

**Assorted Petit Fours** … $350.00 per 100

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Passed Hors d’Oeuvres are $1.00 per person.

White Glove Service $1.00 per person

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*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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