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 or Sparkling Punch 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 … $29.95
8 oz. Boneless Breast Grilled and Served with Fresh Tropical Fruit

Chicken Francaise … $27.95
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 … $29.95
8 oz. Boneless Breast Stuffed with Apple, Mixed Nuts, and Served with Calvados Sauce

Cornish Game Hen … $29.95
Stuffed with Wild Rice, Peaches, and Periogourdine Sauce

A Taste of New Orleans … $31.95
Jumbo Shrimp and Grilled Boneless Breast of Chicken with Sundried Tomato Cream Sauce

Grilled Salmon … $31.95
King Salmon Filet Grilled, Served with Tomato, Corn and Creamy Dill Sauce

Roasted Prime Rib of Beef … $30.95 (10 oz.) $34.95 (12 oz.)
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 … $36.95
Rack of Spring Lamb with Demi-Mint Sauce

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
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 … $42.95
Sliced, Served with Bourbon-Peppercorn Sauce

Grilled Duck Breast … $42.95
Served with Cassis Sauce and Apple-Cranberry Chutney

Jumbo Shrimp Maryland Style … $42.95
Jumbo Shrimp, Butterflied and Stuffed with a Maryland Crab Mixture

Crowned Filet Mignon … $42.95
8 oz. Center Cut of Beef Filet with Port Wine Sauce

Broiled Filet of Beef with Stuffed Shrimp … $44.95
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… $3.50 added
Fresh Asparagus… $3.50 added
Baby Vegetables…$4.00 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
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

Entrée
(Choice of One)

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

Chicken Francaise
8 oz. Boneless Breast Coated with Egg Batter and Served with a Lemon Butter Sauce

Southwestern Center Cut Steak
Marinated Top Sirloin Steak Served with Mango Salsa
(add $2.00 per person for this selection)

Accompaniments
  Rosemary Potato Coins
  Mixed Vegetables

  Rolls and Butter

Coffee, Decaffeinated Coffee, and Iced Tea

Champagne or Sparkling Punch Toast (One glass per person)

Traditional Wedding Cake (Based on Complexity)

$44.95 per person

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
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 Caper 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 (One serving per person.)

$66.95 per person

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

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
Dinner Buffet Selections
(Minimum Guarantee of 100 Guests Required)

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 For Two Entrees or Three For Three Entree)

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
Traditional Wedding Cake (Based on Complexity)

Two Entrees … $47.95 per person
Three Entrees … $51.95 per person

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
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 Toast (One Serving Per Person)
*A Uniformed Culinarian is required for this item at $70.00 per hour (two hour minimum)

$34.95 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 Toast (One Serving Per Person)

$40.95 per person

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
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 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 Two Hours with Name Brand Liquor

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

$112.95 per person
$89.95 per person without Host Bar

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
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)

$22.95 per person

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
Custom Designed Wedding Cakes

We offer Custom Designed Wedding Cakes and Ice Carvings
Starting at $350.00

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.

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

Please consult our Catering Manager for more details.

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