Dinner Suggestions

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

First Course

Fresh Tossed Garden Salad with Choice of Two Dressings

Caesar Salad
Romaine Lettuce with Homemade Caesar Dressing, Croutons and Parmesan Cheese

Greek Salad
Mixed Greens with Tomato, Feta Cheese, Cucumbers and Kalamata Olives

Fresh Fruit Cup
Fresh Seasonal Fruit served in a Martini Glass

Optional

Boston Bibb Lettuce with Baby Shrimp … $4.95
Served with Sundried Tomato Vinaigrette

Chilled Shrimp Cocktail … $11.95
Five Jumbo Shrimp Served in a Martini Glass with Cocktail Sauce

Lump Crab Cakes with Remoulade Sauce …. Market Price

Clam Chowder … $4.25

Crab Bisque … $4.75

Prices do not include a 22% Service Charge and 9.25% Sales Tax
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Fogelman Executive Conference Center & Holiday Inn at The University of Memphis
Served Dinner Entrées

**Chicken Breast Forestiere … $28.95**
8 oz. Boneless Breast Topped with Onions, Mushrooms and Peppers in a Brown Sauce

**Chicken Cordon Bleu … $28.95**
Flattened Chicken Breast Rolled with Ham and Swiss Cheese, Tossed in Bread Crumbs and Baked to a Golden Brown

**Chicken Breast Tuscany… $28.95**
Marinated Breast of Chicken Grilled with Italian Herbs and served with a Light White Wine Sauce

**Chicken Francaise … $31.95**
8 oz. Boneless Breast Coated with Egg Batter and Served with a Lemon Butter Sauce

**Chicken Breast Hudson Valley … $31.95**
8 oz. Boneless Breast Stuffed with Apple, Mixed Nuts and Calvados Sauce

**Caribbean Chicken … $31.95**
Lightly Seasoned 8 oz. Boneless Jerked Breast with Fruit Salsa

**Chicken Florentine … $31.95**
Chicken Breast with Spinach Stuffing

**Taste of New Orleans … $37.95**
Jumbo Shrimp and Grilled Boneless Breast of Chicken with Sundried Tomato Cream

**Roasted Sirloin Forestiere … $35.95**
Topped with Forestiere Sauce

**Roasted Prime Rib of Beef 10 oz…. $38.95**
Accompanied with au Jus and Horseradish Sauce Extra Cut 12.oz… $40.95

**Oven Roasted Strip Loin of Beef Oscar … $44.95**
Tender Strip Loin of Beef Stuffed with Crabmeat Served with Béarnaise Sauce

**Crown Filet Mignon … $42.95**
6 oz. Center Cut of Beef Filet with Port Wine Sauce and Fried Onion Curls

**Broiled Filet of Beef and Stuffed Shrimp … $48.95**
6 oz. Filet Mignon Bordelaise surrounded by Three Stuffed Shrimp in Lemon Butter

**Pork Loin Hawaiian … $30.95**
Roasted Pork Loin Topped with Pineapple Rings, Cherries and Sweet & Sour Sauce

**Herb Encrusted Pork Tenderloin … $31.95**
Pork Tenderloin Smoked and Encrusted with Herbed Nuts and Sun Dried Tomato Sauce

**Roasted Rack of Spring Lamb … $38.95**
Rack of Spring Lamb in Herbs (four chops) with Bouquetiere of Vegetables

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**Broiled Butter Sole** … $30.95  
8 oz. George’s Banks Sole Filet Broiled and Served with Lemon Butter Sauce

**Poached Salmon** … $30.95  
King Salmon Filet Marinated in Wine, Poached and Served with Sorrel Sauce

**Turban of Flounder** … $32.95  
Boneless Flounder Turban Filet Stuffed with Crab Meat (two pieces)

**Grilled King Salmon** … $32.95  
King Salmon Filet Grilled, Served with Tomato, Corn and Creamy Dill Sauce

**Jumbo Shrimp Maryland** … $42.95  
Jumbo Shrimp Butterflied and Stuffed with a Maryland Crabmeat Mixture (four pieces)

### COMBINATION DINNER SUGGESTIONS

<table>
<thead>
<tr>
<th>Combination</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Oven Roasted Strip Loin &amp; Broiled Lemon Sole</td>
<td>$36.95</td>
</tr>
<tr>
<td>Chicken Francaise &amp; Crabcake Maryland Style</td>
<td>$38.95</td>
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<tr>
<td>Chicken Breast Forestiere &amp; Broiled Filet of Beef Bordelaise</td>
<td>$41.95</td>
</tr>
<tr>
<td>Broiled Filet of Beef Bordelaise &amp; Grilled King Salmon with Sorrel Sauce</td>
<td>$44.95</td>
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<tr>
<td>Roasted Rack of Lamb (2 Chops) &amp; Crabmeat Stuffed Filet of Flounder</td>
<td>$43.95</td>
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### Starches

(Select One)

- Baked Potato with Condiments
- Oven Roasted Potato Wedges
- Red Bliss Potato
- Rosemary Potato Coins
- Rice Pilaf
- Dauphine Potatoes
- Wild Long Grain Rice
- Au Gratin Potatoes
- Lyonnaise Potatoes with Sauteed Onions

### Vegetables

(Select one)

- Green Beans Almandine
- Honey Glazed Carrots
- Bouquetiere of Broccoli
- Tomato Florentine
- Italian Vegetable Sauté
- Chefs Vegetable Medley
- Italian Sautéed Spinach
- Roasted Corn Obrien

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### Dinner Buffet Selections

(Minimum Guarantee of 50 Guests Required)  
Buffet Includes Rolls and Butter, Iced Tea and Coffee (Regular and Decaf)

<table>
<thead>
<tr>
<th>Choice of Two Entrees … $36.95 OR Choice of Three Entrée … $39.95</th>
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</thead>
<tbody>
<tr>
<td><strong>Salads</strong> (Choice of Four)</td>
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<tr>
<td>Tossed Green Garden Salad with Dressings</td>
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<tr>
<td>Fresh Sliced Fruit</td>
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<tr>
<td>Crisp Vegetable Crudités with Dip</td>
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<tr>
<td>Marinated Mushrooms &amp; Vegetable Salad</td>
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<tr>
<td>Pasta Salad</td>
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<tr>
<td>Seafood Salad</td>
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<tr>
<td>Waldorf Salad</td>
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<td>Southern New Potato Salad</td>
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<tr>
<td>Cole Slaw</td>
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<tr>
<td>Tomato-Cucumber Salad</td>
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<tr>
<td><strong>Entrees</strong> (Choice of Two or Three)</td>
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<tr>
<td>Roasted Chicken Tarragon</td>
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<tr>
<td>Chicken Breast Marsala</td>
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<tr>
<td>BBQ Chicken</td>
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<tr>
<td>Roast Top Sirloin Forestiere</td>
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<tr>
<td>BBQ Pork Ribs</td>
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<tr>
<td>Roast Pork Loin Hawaiian</td>
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<tr>
<td>Tilapia with Lemon Parsley Butter</td>
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<tr>
<td>Broiled Lemon Sole</td>
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<tr>
<td>Fried Catfish</td>
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</tbody>
</table>

**Pasta! Pasta! Pasta!**  
Penne Pasta Served with Grated Cheese and Italian Breadsticks  
- Chicken Breast & Pesto Cream Sauce … $6.25  
- Primavera with Alfredo Sauce … $5.25

**Compliments**

- Honey Baked Ham … $3.75  
- Whole Boneless Roasted Turkey … $4.95  
- Poached Salmon with Lemon Butter Sauce … $6.95  
- Sliced New York Strip Loin … $7.95  
- Roast Prime Rib of Beef Au Jus … $10.95  
- Beef Tenderloin … $14.95

*Requires Chef at $70.00 per hour with two hour minimum

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Dinner 07/2018
Accompaniments

Starches
(Select One)

- Oven Roasted Potato Wedges
- Au Gratin Potatoes
- Mashed Potatoes
- Stuffed Baked Potatoes
- Wild Long Grain Rice
- Rice Pilaf
- Rosemary Potato Coins
- Cous Cous Vegetable Casserole
- Sweet Potato Casserole
- Baked Potato with Condiments

Vegetables
(Select One)

- Honey Glazed Carrots
- Bouquetiere of Broccoli
- Chef’s Vegetable Medley: Carrots, Broccoli, Cauliflower, Zucchini and Squash
- Green Beans Amandine
- Italian Vegetables Sauté
- Roasted Corn Obrien
- Corn Pudding

Dessert Selections

Choice of One for Served Entrée   Choose Three for a Buffet

Included Desserts

- Gourmet Carrot Cake
- Lemon Mist Cake
- Belgium Chocolate Cake
- Kentucky Bourbon Pecan Pie
- Caramel Apple Pie
- Key Island Lime Pie
- Very Berry Tarte
- New York Cheesecake with Strawberry or Blueberry Topping
- Bread Pudding
- Chocolate Mousse
- Grand Marnier Mousse
- Kahlua Mousse

Optional Desserts
(Per Person – Plated Meals Only)

- Boston Crème Bundt Cake with Chocolate … $2.95
- Vanilla Bean Bundt Cake with Raspberry Flavor … $2.95
- Chocolate Pecan Bundt Cake with Salted Caramel … $2.95
- Chocolate Bundt Cake with Chocolate Grenache … $2.95
- Turtle Cheesecake … 3.25
- Tiramisu … $3.25
- Chocolate Covered Strawberries … $4.50

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