Lunch Suggestions

Served Entrees
Served Entrees Include First Course, Starch, Fresh Vegetable, Rolls and Butter, Dessert, Coffee and Iced Tea

First Course
(Select One)
Fresh Tossed Green Garden Salad with Choice of (2) Dressings
Caesar Salad
Greek Salad
Soup Du Jour
Fresh Fruit Cup

Entrees

Pasta Primavera with Chicken … $20.95
Traditional Alfredo Sauce with Chicken, Spring Vegetables and Penne Pasta
*Entrée does not include an additional starch

Three Cheese Meat or Vegetable Lasagna … $18.95
Prepared with Fresh Ricotta, Provolone, Mozzarella Cheeses with Tomato or Alfredo Sauce
*Entrée does not include an additional starch

Eggplant Moussaka … $18.95
Baked Layers of Eggplant, Zucchini, Squash, Peppers, Tomato Basil Sauce, and Parmesan Cheese Served with Cajun Cream Pepper Sauce

Grilled Chicken and Mushroom Penne … $22.95
Mesquite Smoked Chicken Breast with Mushrooms, Scallions, Penne Pasta and Alfredo Sauce
*Entrée does not include an additional starch

Chicken Breast Cordon Bleu … $24.95
Boneless Breast of Chicken Rolled with Ham and Cheese, Breaded and Sautéed

Chicken Breast Dijon … $24.95
6 oz. Boneless Chicken Breast with Dijon Mustard Cream Sauce

Spanish Chicken Paella … $22.95
Julienned Chicken Breast Served on a Rice Pilaf of Tomatoes, Peppers, Onions, Garlic, Saffron, Black and Green Olives
*Entrée does not include an additional starch

Chicken Veronique … $24.95
Sautéed Chicken Breast in a White Wine and Green Grape Cream Sauce

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Fogelman Executive Conference Center & Holiday Inn at The University of Memphis
Chicken With Broccoli Stuffing ... $24.95
Chicken Breast with Broccoli Stuffing

Sliced London Broil ... $28.95
Marinated Charbroiled Flank Steak Thinly Sliced, Served in Its Natural Juice

Sole Veronique ... $27.95
Sautéed Dover Sole Filet in a White Wine and Green Grape Cream Sauce

Northwest Passage Salmon ... $28.95
Fresh Alaskan Salmon Filet Grilled and Served with Tomato Concasse

Accompaniments

Starches
(Select One)
  Baked Potato with Condiments
  Lyonnaise Potatoes & Onion
  Au Gratin 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
  Green Beans Amandine
  Tomato Florentine
  Italian Sautéed Spinach
  Tuscan Assorted Vegetables ...
  $2.50 added

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Lunch 07/2018
Light Lunch Selections

Light Lunch Entrees Include Soup of the Day OR Fruit Cup, Rolls, Butter, Dessert, Coffee and Iced Tea

**Julienne Salad Platter** … $17.95
Fresh Garden Greens with Julienne Ham, Smoked Turkey Breast and Assorted Cheeses, Tomatoes Cucumbers and Boiled Eggs Served with French or Ranch Dressing

**Trio Salad** … $19.95
Fresh Chicken, Tuna and Pasta Salads Served on a Bed of Lettuce and Garnished with Julienne Vegetables, Tomato Wedges and Sliced Eggs

**Quiche Lorraine**… $22.95
Warm Vegetarian Quiche, Rice Pilaf and steamed Vegetables.

**Central Avenue Cold Platter** … $28.95
Sliced Beef Tenderloin and Grilled Chicken Breast Fanned over a Bed of Mixed Greens and garnished with Julienne Vegetables and Sliced Fruit

**Hawaiian Chicken Salad** … $20.95
White Meat Chicken Salad blended with Pineapple and Macadamia Nuts Served over Mixed Greens

**Tuscan Chicken Salad** … $21.95
White Meat Chicken Salad blended with Gorgonzola Cheese and Red Grapes over Mixed Greens

**Black & Blue Salad** … $23.95
Grilled Flank Steak with Blue Cheese, Tomatoes, Cucumbers, Pepperoncini and Roasted Red Peppers served over Mixed Greens with Balsamic or Ranch Dressing

Sandwich Selections

**Duo Deli Sandwich Plate** … $18.95
Choice of a Whole or Two Half Sandwiches of Smoked Turkey, Roast Beef, Ham or Grilled Chicken Breast with American, Swiss or Provolone Cheese Served on a Ciabatta Roll with Red Skin Potato Salad and Garnish

**Boxed Lunch** … $18.95
Ciabatta Roll with Ham, Turkey or Roast Beef choice of Regular Mayo, Pesto Mayo or Mustard Choice of Baked or Assorted Potato Chips Choice of Whole Fruit, Mint Fruit Cup or Pasta Salad Cup Choice of Jumbo Cookie or Fig Newton Water or Soda

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Lunch Buffet Selections

Minimum Guarantee of 35 Guests Required
All Buffets Include Rolls and Butter, Iced Tea and Coffee

**Mini Deli Lunch Buffet** … $19.95

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

**Pasta Bar** … $20.95

Minestrone Soup
Caesar Salad
Antipasto Salad
Chicken Penne Pasta Alfredo
Tomato Beef Lasagna
Broccoli & Ziti in Olive Oil
Seasonal Vegetables
Garlic Bread and Bread Sticks
Biscotti
Assorted Italian Desserts

**Greek Salad Buffet** … $20.95

Grilled Sliced Chicken Breast
Thinly Sliced Marinated Beef Strips
Romaine Lettuce
Tomatoes & Cucumbers
Kalamata & Spanish Olives
Pepperoncinis & Red Onions
Crumbled Feta Cheese
Greek and Oil & Balsamic Vinegar Dressings
Assorted Breads and Pita Basket
Greek Rice Pudding
Mini Baklavas & other Assorted Desserts
**BBQ Buffet** … $28.95

Cole Slaw
Potato Salad
Three Bean Salad
Pulled BBQ Pork Shoulder with Buns
BBQ Chicken
Baked Beans
Corn on the Cob
Cornbread
Banana Pudding
Fried Pies – Peach & Apple

**South of the Border** … $25.95

Tortilla Chips and Salsa (on each table)
Three Layer Mexican Dip with Nacho Chips
Fajita Bar to include:
  - Marinated Beef Strips
  - Spicy Chicken Breast Strips
  - Sautéed Onions and Peppers
  - Grated Cheese and Shredded Lettuce
  - Guacamole and Sour Cream
Burritos
Refried Beans
Mexican Rice
Assorted Desserts

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Build Your Own Lunch Buffet
Minimum Guarantee of 35 Guests Required

Selection of two entrees … $23.95

Selection of three entrees … $26.95

Cold Buffet Selections
(Select Three)

Mixed Garden Salad 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

Grilled Chicken & Mushroom Penne
Smoked Chicken Breast with Mushrooms, Scallions, Penne Pasta and Alfredo Sauce

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

Seared Chicken Breast Mardi Gras
Boneless Breast of Chicken with a Mild Cajun Cream Sauce

Southern Catfish
Coated with a Crispy Cornmeal Batter then deep fried to a golden brown & served with Tartar Sauce

Chicken or Sole Veronique
Lightly Battered & Sautéed Chicken Breast with White Wine and Green Grape Cream Sauce

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

Roasted Pork Loin
Roasted Pork Loin with an Apple Demi-Glace Sauce

Dover Sole Veronique
Broiled Dover Sole Filet with White Wine and Green Grape Sauce

Poached Salmon with Sorrel Sauce
Poached King Salmon Filet Marinated in Wine and Served with Sorrel Sauce

Spanish Chicken Paella
Julienne Chicken Breast Served on a Rice Pilaf of Tomatoes, Peppers, Onions, Garlic Saffron, Black & Green Olives

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Fogelman Executive Conference Center & Holiday Inn at The University of Memphis
Lunch 07/2018
**Accompaniments**

<table>
<thead>
<tr>
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<td>Fresh Asparagus…$2.50 added</td>
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**Dessert Selections**

Choice of One for a Served Entree  ***  Choice of Three for Build Your Own Buffet

Chocolate Cake  
Carrot Cake  
Strawberry Shortcake  
Cheesecake  
Banana Cream Pie  
Apple Pie  
Key Lime Pie  

Ice Cream Vanilla or Chocolate  
Chocolate Mousse  
Vanilla or Chocolate Pudding  
Fruit Cobbler  
Sugar Free Cherry Pie

**Dessert Stations**

**Twice Dipped Strawberry Display**  … $450.00 – Serves 100 People  
Chocolate Display Surrounded with Twice Chocolate Dipped Strawberries

**Sundaes and Parfait Station**  … $10.95 per Person – Minimum 25 People

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Chocolate and Vanilla Ice Cream, Complimented with Diced Fresh Fruit, Slivered Almonds, Raspberry Coulis, Chopped Pecans, Strawberries, Crumbled Chocolate Chip Cookies, Whipped Cream, Chocolate and Caramel Sauces

**Chocolate Fondue Station**… $8.95 – Minimum 25 People
Chocolate Fondue with Cubes of Fresh Fruit, Cake, Marshmallows and Pretzel Rods

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