2017 Spring Seasonal Menus

Please choose one from the choices below
$ 13.95 includes Starter, Main, and Finisher
Add an additional entrée for $2.99

**Start**
Bloomsdale Spinach and Apple Salad
Granny Smith Apples, Hearty Spinach, Truffle Roasted Onions, Sun Dried Tomatoes,
White Balsamic, Tender baby Kale, Winter Shoots
Twice Baked Potato Soup
Smoked Bacon, Yukon Potatoes, Crispy Toasted Green Onions

**Main**
Sage Brined Pork Tenderloin
Hickory Smoked, Sweet Horseradish BBQ Sauce, Toasted Brussel Sprouts,
Sweet Water White Cheddar Macaroni and Cheese
Chicken Cassoulet
Smoked Sausage, Tender white beans, Toasted Fennel Seeds, Hunter Style Baby Green Beans
Braise Brisket French Dip
Cornmeal Hoagie, Sweet Onions, Rosemary jou, Sweet Potato Fries
Crawfish and Grits
Sweet Baby Crawfish, Smoked Trout, Local Creamy Grits,
Roasted Red Peppers, Goat Cheese Crackers

**Finish**
Pumpkin Pecan Bar, Butter Scotch Sauce
Chocolate Cobbler, Vanilla Drizzle
Fried Apple Pie Ice Cream
Breakfast

*In House* Specialties

**A La Cart Breakfast**

**Breakfast Stuffers**

Please choose: Biscuits; Bagels; English Muffins; Croissants; Sausage and Cheddar; Crispy Chicken; Honey Ham; Smoked Bacon and Swiss; or Egg Whites, Spinach, and Feta.

-$24 per dozen

Assorted Yogurt Cups, Granola ............................................................$2.95 each

Fresh Baked Bagels with Flavored Cream Cheese and *House Made Jams* .............................................................$2.75 each

Assorted Fresh Baked Scones................................................................$2.25 each

Jumbo Assorted Danishes ...................................................................$1.95 each

*Mini Quiches, Smoked Bacon and Swiss or Gouda and Spinach*.........$2.25 each

Frittatas, Honey Ham and White Cheddar Cheese or Spinach and Feta Cheese .............................................................$5.95 each

Omelet Made to Order *(attendant fees apply, $75 for each 50 people.)*  $5.95

*Buttermilk Biscuits with *House Made Jams, Honey, and Butter* ..............$12 per dozen

Banana Nut, Lemon, or Blueberry Coffee Cake .....................................$16 per dozen

Assorted Muffins ..................................................................................$16 per dozen

Mini Croissants with *House Made Jams, Honey, and Butter* ...............$16 per dozen

Pound Cake with Berries and Cream ...................................................$16 per dozen

Banana or Pumpkin Bread ................................................................,...$16 per dozen

**The Continental Breakfast** .........................................................$7.95

Breakfast Pastries, Bagels with Assorted Cream Cheese or Buttermilk Biscuits with *House Made Jams. Tennessee Cheeses and Seasonal Fresh Fruit. Butter and Honey. *(Add a Breakfast Stuffer for only $1.50 per sandwich)*

**The Traditional Breakfast** ............................................................$10.95

Scrambled Eggs, Lyonnais Potatoes, Smoked Sausage, Bacon, and Buttermilk Biscuits. Seasonal Fresh Fruit. *House Made Jams, Jellies, Honey, Butter, Orange Juice, Regular and Decaffeinated Coffee, and Hot Tea.

**The Sunriser** .................................................................................$12.95


**The Benedict** .................................................................................$14.95


**Our Beverage Breaks**

Regular and Decaffeinated Coffee, Hot Tea, Hot Chocolate, Soft Drinks, Bottled Water, and Morning Juices are available for your attendees throughout your meeting. Service can be provided in or near your meeting room.

**Half Day** (up to 4 hours) .................................................................$3.50

**Full Day** (4 to 8 hours) .................................................................$4.75

**Extended Day** (8 to 12 hours) .....................................................$6.75

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Lunches

* *In House* Specialties

**The Deli** .......................................................... $9.95
Choice of Hand Shaved Smoked Turkey, Roast Beef, or Honey Ham served with Cheddar and Provolone Cheeses.
*House Made Mesquite Potato Chips, Garden Pasta or Seasonal Fresh Fruit Salad, and Assorted Desserts.

**The Club** .......................................................... $11.95
Smoked Turkey, Applewood Bacon, and Cheddar Cheese on a Flaky Croissant. *House Made Mesquite Potato Chips, Garden Pasta or Seasonal Fresh Fruit Salad, and Assorted Desserts.

**The Charbroiled Chicken** ........................................ $11.95
Grilled Boneless Chicken Breast, Crisp Lettuce Greens, Vine Ripened Tomatoes, and White Cheddar Cheese served on a Corn Dusted Kaiser Roll. *House Made Mesquite Potato Chips, Garden Pasta or Seasonal Fresh Fruit Salad, and Assorted Desserts.

**The French Dip** ................................................... $11.95
Black Angus Top Sirloin and Tennessee White Cheddar Cheese served with Roasted Garlic Au Jus. Hand Cut Sweet Potato Steak Fries, Seasonal Fresh Fruit Salad, and Assorted Desserts.

**The Classic Chefs Salad** ........................................... $10.95
Smoked Turkey, Honey Ham, Applewood Bacon, Field Greens, Iceberg lettuce, English Cucumbers, Vine Ripened Tomatoes, Garlic Croutons, and Cheddar Cheese. Sweet Yeast Rolls and Assorted Desserts.

**The Southern Cobb** ................................................ $12.95
Mixed Greens, Smoked Bacon, Mesquite Turkey, Chopped Egg, Kalamata Olives, Avocados, Ripe Tomatoes, and Blue Cheese. Sweet Yeast Rolls, Butter, and Assorted Desserts.

**The Strawberry Salad** ........................................... $12.95
Mixed Greens, Smoked Chicken Breast, Fresh Strawberries, Candied Pecans, Shaved Red Onions, Cranraisins, and Feta Cheese. Sweet Yeast Rolls, and Assorted Desserts.

**The Sweetwater Stuffed Chicken** ........................ $14.95

**The Chicken And Noodles** ................................. $12.95

**The Black Angus Beef And Mushrooms** ............. $13.95

Enjoy a cup of soup with any sandwich or salad for an additional $1.50 per person.
Our Luncheon Buffets

The Smoke House ................................................................. $13.95
Choice of Barbeque Pulled Beef or Pork and Grilled Chicken served with Barbeque Baked Beans, Corn on the Cob, Baby Green Beans, and House Made Cole Slaw.
*House Made Mesquite Potato Chips, Garden Pasta Salad or Seasonal Fresh Fruit Salad, Corn Dusted Kaiser Rolls, Horseradish BBQ Sauce, and Fresh Baked Assorted Cookies.

*The Country ........................................................................... $14.95

The Tex-Mex ................................................................. $13.95
Flour and Corn Tortillas, Fresh Cilantro Grilled Chicken, and Lime and Ancho Beef Strips served with Cumin Black Beans, Spanish Rice, Sour Cream, Shredded Lettuce, Guacamole, Pico De Gallo, Salsa Verde, and Jalapeños. Roasted Corn and Bean Salad and Chef’s Choice of Dessert.

The Sandwich Builder .......................................................... $12.95
Generous Portions of Hand Shaved Smoked Turkey, Roast Beef, and Honey Ham served with Assorted Cheese, Condiments, and Sauces. Three Seasonal Salads, Fresh Baked Breads, and Assorted Desserts.
Add Hot Soup for an additional $1.50 per person.

The American Pie ................................................................. $12.95
Hand Tossed Pizzas, Stuffed Pizzas, and Calzones served with Oven Roasted Marinara Sauce and Pasta Primavera. Seasonal Salads and Assorted Desserts.

*A surcharge is added to our luncheon buffets when there are less than 25 people. Minimum 15-25 people = $2 service charge.

Our “Value Added” Lunches
Please let our Chef help select your lunch. Your satisfaction is 100% guaranteed. Each lunch served with Chef’s choice of desserts.

Soup And Salad Plate Dujour .............................................. $9.95
Blue Plate Special ................................................................. $10.95
Dual Entrée Buffet ................................................................. $14.95
(Chicken, Beef or Pork, Potato or Rice, Seasonal Side Dishes, Two Seasonal Salads, Sweet Rolls, Assorted Desserts, and Butter)

The Value Sizzler ................................................................. $11.95
(This buffet special comes with limited table service.)
Angus Grilled Hamburgers (veggie burgers available by request)
Grilled Boneless Chicken Breasts
Sweet Potato Steak Fries
Home-style Green Beans
Chef’s Choice of Two Salads
Cheddar and Swiss Cheese Slices
Fresh Sandwich Buns
Lettuce, Tomato, Pickles
Ketchup, Gourmet Mustard, Regular and Lite Mayonnaise
Fresh Baked Cookies

*In House* Specialties

The Premium Buffet

**Lunch** ................................................................................. $16.95
**Dinner** ................................................................................. $18.95
**Extra Entrée** .......................................................................... $4

Create your own special meal:

*In House* Specialties
The Salads
Specialty Salad Dressing included.

**Mixed Green Tossed**
Lettuce Varieties, Cherry Tomatoes, Carrots, English Cucumbers, Cheddar Cheese, and Garlic Croutons.

**Greek**
Mixed Greens, Feta Cheese, Kalamata Olives, Red Onions, Pepperoncini, and Ripe Tomatoes served with Balsamic Vinaigrette.

**Caprese**

**Caesar**
Romaine Hearts, Parmesan Cheese, and Garlic Croutons.

**Fresh Fruit**
Fresh Pineapples, Cantaloupe, Honeydew, and Strawberries in their own natural juices.

**Mushroom Salad**
Button Mushrooms, Garden Vegetables, and White Cheddar Cheese.

**Garden Bowtie Pasta**
Bowtie Pasta, Seasonal Fresh Vegetables, and Cheddar Cheese served with White Balsamic Dressing.

**Broccoli With Bacon**
Smoked Bacon, Fresh Broccoli Florets, Yellow Onions, Shredded Carrots, and Sweet Raisins.

**Southern Slaw**
Shaved Cabbage and Garden Vegetables served in a Savory Dressing.

**English Cucumber**
Sliced English Cucumbers and Yellow Sweet Onions.

**Baked Potato**
Idaho Red Skin Potato served with Sour Cream Dressing.

**Southern Cobb**
Mixed Greens, Smoked Bacon, Blue Cheese, Chopped Egg, Kalamata Olives, Ripe Tomatoes, and Avocados.

**Wilted Spinach**
Hearty Bloomsdale Spinach, Shaved Red Onions, Button Mushrooms, Smoked Bacon, White Cheddar Cheese, and Ripe Tomatoes.
Entree Selections

*In House* Specialties

Please Choose Two

**Roast Beef and Mushrooms**
Slow Roasted Black Angus Top Round served in a Button Mushroom Demi-Glace.

**Top Sirloin Steaks** *(add $2)*
Six-ounce Top Sirloin Steaks served with a Montreal Rub and Caramelized Onion Anjou.

**Pork Chops**
Fire Grilled Boneless Chops served with Pineapple Chutney.

**Pork Loin**
Boneless Loin served with Harvest Apples.

**Turkey Breast**
Whole Sage Brined Breasts, Oven-Roasted served with a Poulette Sauce.

**Sweetwater Stuffed Chicken**
White Cheddar and Herb Stuffed Chicken Breast served with Roasted Red Pepper Cream.

**Barbecued Chicken**
Smokey Marinated Rotisserie Chicken served with Horseradish BBQ Sauce.

**Sweet Glazed Ham with Molasses Glaze**
Baked Virginia Ham served with a Maple and Honey Glaze.

**Stuffed Scampi** *(add $3.00)*
Savory Lump Crab Stuffing and Jumbo Shrimp served with a Creole Mornay Sauce.

**Lemon Thyme Flounder**
Baked Atlantic Flounder served with Lemon-Thyme Butter.

**Shrimp Alfredo**
Grilled Gulf Shrimp served in a Classic Parmesan Alfredo Sauce.

**Lasagna Bolognase**
Classic Italian Sausage, Roasted Garden Vegetables, and Blended Cheeses served in an Oven Roasted Tomato Sauce.

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The Accompaniments

- Baby Baked Idaho Potatoes
- Scalloped Potatoes
- Garlic Mashed Potatoes
- Stone Ground Truffle Cheese Grits
- Hand Cut Sweet Potato Steak Fries
- House Made Twice Baked Potatoes *(add $1)*
- Hash Brown Casserole
- Broccoli Rice Casserole
- Rice Pilaf
- Wild Rice
- Tri-Color Tortellini Basil Pesto
- Broccoli with Sage Butter
- Spaghetti Squash Butter Garlic
- Rotini Pasta with Alfredo Sauce
- Corn Bread Stuffing
- Southern Style Green Beans
- Fried Corn
- Fresh Broccoli and Cauliflower
- Sugar Snap Peas and Sweet Baby Carrots
- Fresh Asparagus with Béarnaise Sauce *(add $1)*
- Sweet Peas and Baby Carrots
- Buttered Sweet Corn on the Cob
Reception Choices

*In House* Specialties

Please allow our professional service teams to assist your planning process.

Savory Selections

*Prices Per Person*

*Oven Roasted Tomato and Baked Brie En Croute* ........................................ $2.75  
Imported and Domestic Cheese Display with Seasonal Fruits ........................................ $2.50  
Roasted Vegetable Display with Goat Cheese Crostini ........................................ $2.25  
Hand Dusted Crispy Chicken Tenderloins ........................................ $2.25  
European Antipasti, Specialty Cured Meats, and Imported Cheeses ........................................ $2.75  
*House Made Meat Balls with Horseradish BBQ Sauce* ........................................ $1.95

Table Side Cookery

Includes Chef attendant fee of $35 per hour

Braised Pork Steamship Round ........................................ $4.75  
Served with Caramelized Red Onion Anjou, Sage Aioli, and Sweet Yeast Rolls. 
(Minimum of 50 Guests)

Smoked Black Angus Sirloin ........................................ $4.75  
Served with a Roasted Garlic Demi-Glaze, Sweet Yeast Rolls, and a Creamy Horseradish Sauce.

Flank Steak Sliders ........................................ $4.25  
Served with Focaccia Bread, Red Pepper Boursin Cheese, and Toasted Chives.

Turkey Breast Florentine ........................................ $4.25  
Herb Brined Boneless Turkey Breast served with Truffle Cheese Stone Ground Grits, Smoked Bacon, Spinach Sauté, and a Poulette Sauce.

Martinis

*Your Choice:*

Yukon Gold Smashed Potatoes ........................................ $3.25  
Truffle Cheese Stone Ground Grits ........................................ $3.95  
White Cheddar Macaroni and Cheese ........................................ $3.95  
Toppings Include: Smoked Bacon, Bleu Cheese, Chives, Roasted Garlic, Broccoli, and Roasted Red Pepper.  
Add Grilled Shrimp for $2.50 per person.

Savory and Sweets

Fruits and Fondue ........................................ $3.25  
White and Dark Chocolate Ganaches, Seasonal Minted Fresh Fruits, Lemon Pound Cake

Cajun Praline Pecans ........................................ $16 per dozen  
Mascarpone Turtle ........................................ $16 per dozen  
Lemon Bars ........................................ $16 per dozen  
House Baked Cookies ........................................ $14 per dozen  
Double Chocolate Brownies ........................................ $16 per dozen  
Mini-assorted Desserts ........................................ $16 per dozen  
Assorted Candy Bars ........................................ $18 per dozen  
Assorted Gourmet Ice Cream ........................................ $18 per dozen  
Pretzels, Potato Chips, Peanuts, or Popcorn ........................................ $8 per pound

Pretzels, Potato Chips, Peanuts, or Popcorn ........................................ $8 per pound
Our goal is your complete satisfaction; please let us know if we fail to meet your expectations in any way.

Special Needs
We understand special dietary needs. With advance notice we are happy to meet almost any special dietary need.

Food and Beverage Policies
We are happy to design custom menus for your group.

There is a $35 staffing charge per food function where less than 15 people are guaranteed. This does not apply to beverage service.

No food or beverage may be brought in or removed from the UT Conference Center. Our affordable unlimited beverage service is required for all groups.

For events of fewer than 100 people, a final number is due 3 business days prior to your event. If you have more than 100 people, a final number is required 5 business days prior. Once your guarantee is received, you will be charged for the number provided or the actual number if more than the guaranteed number is served. Events cancelled after a guarantee is provided will be charged for the number guaranteed but will not be charged the service fee.

Private lunches and other social functions are subject to room rental charges. Your program specialist can provide you with additional information.

A 17% service fee is added to all food and beverage purchases.

Our chef will prepare special vegetarian plates when notified in advance.

Sales tax is added to all groups unless appropriate sales tax exemption forms are provided.

A beverage charge of $1.50 per person will be added to any meal when participants are not paying for daily beverage service.