

UNIVERSITY of TENNESSEE
Conference Center



Menu

Mornings

Beverages

Our beverage service includes regular and decaffeinated coffee, hot tea, hot chocolate, soft drinks, bottled water and morning juices. The per person price includes unlimited on-site consumption from beverage stations in or near your meeting room.

Full day (4 ½ -8 hours)	\$4.50 per person
Half day (up to 4 hours)	\$3.25 per person
Meal or reception only	\$1.75 per person
Extended day (8 ½ to 12 hours)	\$6.75 per person

Breakfast and Morning Breaks

Continental Breakfast \$5.65

Includes breakfast breads, bagels with cream cheese, assorted danish, cereals with milk, and fresh whole and cut fruit.

Deluxe Continental Breakfast \$7.50

Includes all of the above, with your choice of miniature quiche or assorted ham and sausage biscuits.

Assorted Pastries and Breakfast Breads \$4.50

Served with baskets of whole fresh fruit.

Traditional Breakfast \$8.95

Includes scrambled eggs, potatoes or grits, and sausage or bacon, served with fruit cup and biscuits.

English Omelet with Cheddar Cheese \$8.95

Build your omelets from the following: Your choice of bacon, ham, onion, or peppers. Served with fruit cup and breakfast breads.

Breakfast Quiche \$8.95

Choose from bacon, vegetable or seafood. Served with a slice of orange-glazed ham, fruit cup, and breakfast breads.

Southern Breakfast Buffet \$10.95

Includes scrambled eggs, two breakfast meats, potatoes or grits, sausage gravy, biscuits, breakfast breads with butter, jams and jellies, and sliced fresh fruit.

A la Carte Items

Cheese and Fruit Danish \$16/dozen

Bagels with assorted cream cheeses \$16/dozen

Assorted Muffins \$16/dozen

Croissants with honey, butter, and jellies .. \$16/dozen

Biscuits with butter and jellies \$12/dozen

Sausage Biscuits \$18/dozen

Honey Ham Biscuits \$18/dozen

Miniature Quiche \$14/dozen

Fluffy Omelet Croissant \$3 each

Served with swiss, cheddar, and sausage on a flaky croissant.

Breakfast Pita \$4 each

A honey wheat roll-up filled with eggs, pepper Monterey Jack cheese, bacon, bell peppers, and onions.

Breakfast Sandwiches \$3 each

Assorted breakfast breads (such as cinnamon-streusel, marbled, lemon, and orange) filled with cream cheese and served with strawberry cream cheese.

Breakfast Turnover \$4 each

A flaky pastry shell filled with scrambled eggs, cheese, and sausage.

Banana or Pumpkin Bread \$8/approx 8 servings

Lemon or Blueberry Coffee Cake \$20/approx 20 servings

Assorted Fruit-on-the-Bottom Yogurts ... \$15/dozen

Fresh-cut Fruit, Melons, and Berries... \$3/per person

Lunches

Sandwiches

All sandwiches include baskets of chips and your choice of pasta salad, fruit salad, marinated vegetable salad, or baked beans, and chef's choice of dessert.

Deli Sandwich..... \$8.95
(Plated and served in the Dining Room or in a basket in your meeting room) Includes your choice of turkey, roast beef, or ham with American or Swiss cheese. Served with lettuce and tomato on the side.

Club Sandwich \$8.95
Includes smoked turkey, bacon, Swiss and cheddar cheeses on a flaky croissant. Served warm with lettuce and tomato on the side.

Soup and Sandwich..... \$9.95
Includes your choice of roast beef, turkey, ham or chicken salad sandwich served with a cup of our famous Kit Carson Soup.

Chunky Chicken Salad Sandwich \$9.95
Homemade, using sliced all white meat. Served on a croissant or in a pita with lettuce and tomato on the side.

Charbroiled Chicken Sandwich..... \$9.95
A grilled boneless chicken breast and your choice of cheese. Served warm with lettuce and tomato on the side.

Grilled Honey Chicken Wrap..... \$9.95
Grilled glazed chicken breast, sautéed onions and bell peppers, and cheddar and hot pepper jack cheeses wrapped in a honey-wheat flatbread.

London Broil Sandwich \$9.95
Served on a French roll with a creamy horseradish sauce. Served warm or cold with lettuce and tomato on the side.

Sliced Pork Tenderloin Sandwich \$9.95
Served warm on a kaiser roll with lettuce and tomato on the side.

Salads

Salads include rolls with butter, crackers, appropriate dressings and chef's choice of dessert.

Pineapple Boat..... \$9.95
Fresh pineapple half topped with chicken or tuna salad and a fruit garnish.

Grilled Chicken Caesar Salad..... \$9.95
Grilled marinated chicken breast on a bed of romaine and leaf lettuces, tomatoes, bell peppers, zucchini, artichoke hearts and black olives. Topped with shredded parmesan and seasoned croutons and accompanied by a creamy caesar dressing.

Traditional Chef's Salad..... \$8.95
Turkey, roast beef and ham on a bed of seasonal greens garnished with an assortment of salad vegetables. Topped with grated Swiss and cheddar cheeses and seasoned croutons.

Delicatessen Salad \$9.95
Cubed peppered chicken breast, crumbled smoked bacon, grated hot pepper Jack and Colby cheeses, and English walnuts on a bed of romaine and leaf lettuces. Accompanied by Yukon Gold potato salad.

Enjoy a cup of soup with your meal for an additional \$1.50 per person.

Quiche, Soup, and Salad..... \$9.95
Choice of bacon and sausage, vegetable or seafood quiche. Served with soup du jour and a small salad.

Lunches

Lunch Specialties

All lunches include rolls with butter and served with chef's choice of vegetable and dessert.

Sandwich Plate \$8.95

Chef's Choice - Let our chef choose your lunch.

Hot Luncheon Entrée \$9.95

Chef's Choice - Let our chef choose your lunch.

Vegetarian Lasagna \$9.95

All-vegetable lasagna with spinach, carrots, and cheeses with our special white sauce.

Lasagna with Meat \$9.95

Hot Open-faced Roast Beef Sandwich \$9.95

Served on sourdough bread. Accompanied by mashed potatoes with brown gravy and English peas.

Pasta Primavera \$9.95

Spring vegetables tossed in a light tomato and olive oil sauce served over pasta with fresh parmesan cheese.

Manicotti \$9.95

With half a grilled chicken breast \$12.95

A trio of cheese-filled manicotti topped with an alfredo or marinara sauce.

Sirloin Tips \$10.95

Beef tips with mushroom sauce served over poppy seed noodles.

Luncheon Chicken Breast \$10.95

A luncheon portion of our specialty baked boneless, skinless, chicken breast covered in thyme and sage seasoned breadcrumbs. Served with oven-browned potatoes and fresh vegetables.

Grilled Chicken Breast \$10.95

A luncheon portion of grilled boneless, skinless chicken breast topped with your choice of white alfredo or barbecue sauce. Served with oven browned potatoes or rice, and fresh vegetables.

Sweet and Sour Chicken or Lemon Pepper Chicken \$10.95

Slices of chicken breast with mushrooms and red, gold, and green peppers. Finished with either a zesty lemon sauce or soy and citrus sweet-and-sour sauce. Served with rice.

Enjoy a small salad or a cup of soup with your meal for an additional \$1.50 per person.

Lunch Buffets *(Minimum guarantee of 25 people)*

Served with assorted breads and desserts and your selection of our seasonal salads: Fresh lettuce, potato, three bean, cole slaw, marinated vegetable, pasta, fruit, or carrot and raisin.

Two Pastas \$14.95

Two varieties of pasta served with clam and parsley sauce, vegetable marinara sauce and marinara sauce with Italian sausage. Accompanied by three seasonal salads.

Baked Potato Bar \$11.95

Soup du jour and baked potato with toppings (chili, bacon, sour cream, butter, cheddar and white cheeses, broccoli, diced tomatoes, chopped onions, and chives). Served with three seasonal salads.

Deluxe Deli \$12.95

Soup du jour and platters of assorted sliced deli meats, imported and domestic cheeses, two seasonal salads and condiments.

Oriental Array \$14.95

Sweet and sour chicken, teriyaki beef and peppers, egg rolls, rice and vegetables, two seasonal salads and vegetable soup.

Southern Smorgasbord

14.95

Served with your choice of two entrees, potato or rice, seasonal vegetables, and three seasonal salads.

Additional entrée \$1.50

Entrée selections include:

Baked, breaded chicken breast

Beef tips with noodles

Sliced turkey with dressing

Sliced roast beef with mushroom gravy

Barbecue pork or beef

Meat loaf with pasta

Sliced ham with orange glaze

Sliced pork loin

Dinner

Deluxe Buffet

Choose from the following to create your own custom buffet.

Choose Two Entrées \$19.95

Choose Three Entrées..... \$21.95

Entrée selections include:

Chef Carved Turkey	Seafood Medley
Chef Carved Roast Beef	Breaded Baked
Chef Carved Prime Rib (add \$2.00)	Chicken Breast
Sliced Roasted Pork Tenderloin	Chicken Cordon Bleu
	Grilled Salmon

Salads (choose two)

Mixed Greens with Assorted Dressings	Marinated Vegetable Salad
Spinach Salad with Poppy Seed Dressing	Three-Bean Salad
Fresh Fruit Salad	Pasta Salad
	Carrot and Raisin

Side Selections (choose three)

Steamed Broccoli, with Almonds	Roasted Red Potatoes
Sugar-Snap Peas	Garlic Mashed Potatoes
Steamed Asparagus	Baked Potato
Orange-Glazed Baby Carrots	Long Grain Wild Rice
Steamed Garden Mix of Vegetables	Rice Pilaf
Zucchini	Poppy Seed Egg Noodles
Button Mushrooms	Pasta Primavera
	Oven-browned Potatoes
	Sweet Potato Casserole

Desserts (choose two)

Traditional Cheesecake with fruit topping	Red Velvet Cake
Carrot Cake	Key Lime Pie
Double Chocolate Cake	German Chocolate Cake
Lemon Icebox Pie	Assorted Flavored Cheesecakes

Dinner Dessert Choices

(Available at lunch for an extra \$1.50)

Traditional Cheesecake with fruit topping	Red Velvet Cake
Carrot Cake	Key Lime Pie
Double Chocolate Cake	German Chocolate Cake
Lemon Icebox Pie	Assorted Flavored Cheesecakes

Dinner (also available for lunch)

All dinners are served with soup du jour or a salad, vegetables, rolls with butter, and your choice of specialty dessert.

Twin Chicken Breast (our specialty) \$14.95

Baked boneless, skinless, whole chicken breast covered in thyme and sage seasoned breadcrumbs. Served with oven-browned potatoes.

Half Chicken Breast meal \$12.50

Pasta Alfredo \$11.95

Fettuccini pasta with an Alfredo sauce.

With Chicken \$13.95

With Shrimp \$16.95

Hawaiian Chicken \$13.95

A grilled boneless, skinless chicken breast covered with teriyaki sauce and sliced pineapple. Served with rice pilaf.

Beef and Mushrooms \$14.95

Slices of roasted top round of beef with sautéed mushrooms and onions in a rich brown sauce. Served with a twice-baked potato.

Stuffed Pork Chops \$15.95

A pair of center cut chops stuffed with sausage and pecans. Ladled with a rich brown demi-glace and served with rice pilaf or oven-browned potatoes.

Sliced Pork Tenderloin \$14.95

Delicately baked pork tenderloin served with fresh fruit and oven-browned potatoes.

Chicken Normandy \$14.95

Baked boneless chicken breast with apple and walnut stuffing. Served with rice pilaf.

Sliced Beef Tenderloin \$17.95

Roasted beef tenderloin, sliced and finished with a demi-glace. Accompanied by oven-browned potatoes.

Steak and Shrimp \$21.95

Charbroiled 8 oz. rib eye with a trio of peppered shrimp. Garnished with sautéed bell peppers, mushrooms, and onions. Served with oven-browned potatoes or baked potato.

Without Shrimp \$16.95

Shrimp and Scallops \$ Market Price

Pan-seared shrimp and scallops served over linguine and tossed with a Newburg sauce.

Fresh Tuna, Halibut or Salmon Steak \$ Market Price

Grilled or baked and served with rice pilaf or oven-browned potatoes.

Chef's Special Entrees

Twin Chicken Breasts

(One of our client's favorites)\$12.95
A whole skinless boneless chicken breast marinated, dredged in thyme and sage seasoned bread crumbs, then baked to succulent perfection. Served with your choice of oven-browned potatoes, rice, or egg noodles and a seasoned medley of fresh vegetables. Chef's choice of salad and dessert included.

Or combine one-half chicken breast with:

Italian Sausage\$12.95

A Trio of Broiled Fresh

Jumbo Shrimp\$14.95

Baked Tennessee Country Ham ..\$14.95

Sliced Pork Tenderloin\$14.95

Southern-Style Pork Ribs\$14.95

Sliced Beef Tenderloin\$17.95

Petite Ribeye of Beef with a

Wild Mushroom Sauce\$16.95

Petite Filet Mignon in a

Béarnaise Sauce.....\$18.95

Fresh Tuna, Halibut or Salmon

(as available)\$ Market Price

Afternoon Breaks

Assorted Cookies.....\$12/dozen

Assorted Ice Creams.....\$2/per person

Assorted Large Candy Bars...\$18/dozen

Brownies.....\$18/dozen

*Fresh-cut Fruit, Melons,
and Berries*\$3/per person

*Fresh-cut Vegetable Medley
with Dips*\$3/per person

Mixed Nuts.....\$10/pound

Petit Fours.....\$18/dozen

*Pound Cake with Whipped Topping
and Cut Fruit*.....\$3/per person

*Pretzels, Potato Chips, Peanuts or
Assorted Popcorn (plain, white cheddar,
cheese, caramel)*\$8/pound

*Tray of Assorted Cheeses and Crackers
with Grapes*.....\$3/per person

Yogurts.....\$15/dozen

Fresh-cut Fruit Tray

Small (serves 25 people)\$75/tray

Large (serves 50 people)\$150/tray

Receptions

Basic Reception

\$6.50 per person

(minimum 25)

A display of cheeses, fruits and flowers, crudités and dips, mixed nuts, and punch.

Build onto the basic reception with additional hot or cold selections:

One Selection.....\$1.75 per person

Two Selections.....\$3.25 per person

Three Selections.....\$4.50 per person

Hot Selections

Assorted Mini-quiche

Crab Puffs

Empanadas

Spanakopita

Sausage Puffs

Shrimp Turnovers

Chicken Tenders

Swedish Meatballs

Tortellini and Marinara Sauce

Cold Selections

Cucumbers and Seafood

Chicken Salad Tartlets

Rainbow Mousse of Vegetables

Finger Sandwiches with Meats or Salad

Gourmet Cookies

Mini-cheesecakes

Petit-fours

Baklava

Brownies

Chocolate-dipped Strawberries

Specialty Selections

Chilled Jumbo Shrimp

with Sauces.....\$21/pound

Carved Roast Beef with Sauce

and Breads.....\$4/per person
(minimum 50)

Carved Turkey with Sauce

and Breads.....\$3/per person
(minimum 25)

Stuffed Mushrooms.....\$18/dozen

A Taste of Tennessee Reception

\$18.95 per person

(minimum of 100 people)

Enjoy a lovely array of classic homemade Southern treats complimented by a variety of beverages, including punch, coffee, tea, assorted soft drinks and bottled water.

The Carvery:

Tender Round of Roast Beef

Succulent Golden Turkey

Honey Bourbon Glazed Ham

Sugar-cured Country Ham and

Buttermilk Biscuits

Tennessee River Bowfin Caviar
on Toast Points

Mini Pastries filled with

Herbed Goat Cheese

Garden-fresh Crudités and Dip

Old-fashioned Apple Stack Cake

Strawberry Jam Tarts

Black Walnut Baklava

Hickory Nut Fudge

International Sampler Reception

\$17.95 per person

(minimum of 50 people)

Delight in our small feast from around the world complimented by a variety of beverages, including punch, coffee, tea, assorted soft drinks and bottled water.

Swedish Meatballs

Mini Croissants filled with

Ham and Cheese

Italian Tortellini topped with

Red Meat Sauce

Mini Quiche

Mexican Mini Tacos

Cajun Chicken Tenders

Oriental Mini Eggrolls

Garden Crudités and Dip

Amaretto Sugar Cookies

Petit-fours

Chocolate-tipped Strawberries