Seasonal Menus

Please choose one item from the choices below.
$14.95 includes Starter, Main, and Finisher
Add an additional entrée for $3.99

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
In-House Hickory Smoked, Sweet Horseradish BBQ Sauce, Toasted Brussel Sprouts, Sweetwater White Cheddar Macaroni and Cheese
Chicken Cassoulet
Smoked Sausage, Tender White Beans, Toasted Fennel Seeds, Hunter-Style Baby Green Beans
Braised Brisket French Dip
Cornmeal Hoagie, Sweet Onions, Rosemary Jus, Sweet Potato Fries
Crawfish and Grits
Sweet Baby Crawfish, Smoked Trout, Local Creamy Grits, Roasted Red Peppers, Goat Cheese Crackers

Finish
Caramel Bread Pudding
Chocolate Cobbler, Vanilla Drizzle
Pecan Cheesecake
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).......................$4.00
Full Day (4 to 8 hours).........................$5.75
Extended Day (8 to 12 hours)...............$6.75

Á La Cart Breakfast

Breakfast Stuffers
Please choose: Biscuits; Bagels; English Muffins; or Croissants. Sausage and Cheddar; Crispy Chicken; Honey Ham; Smoked Bacon and Swiss; or Egg Whites, Spinach, and Feta. $28 per dozen

- Assorted Yogurt Cups...........................................$2.95 each
- Granola Cups....................................................$1.50 each
- Fresh-Baked Bagels with Flavored Cream Cheese.................................................$3.25 each
- Assorted Fresh-Baked Scones.............................$2.65 each
- Fresh-Baked Assorted Mini Danishes...............$1.25 each
- *Mini Quiches: Smoked Bacon and Swiss or Gouda and Spinach...............................$2.65 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 each
- *Buttermilk Biscuits with Honey and Butter ....$12 per dozen
- Banana Nut, Lemon, or Blueberry Coffee Cake.................................................................$16 per dozen
- Assorted Muffins...............................................$16 per dozen
- Mini Croissants with Honey and Butter..............$16 per dozen
- Pound Cake with Berries and Cream.................$16 per dozen
- Banana or Pumpkin Bread.................................$16 per dozen
- Seasonal Fresh Fruit.........................................$2.75 each

The Continental Breakfast.........................$7.95
Breakfast Pastries, Artisan Bagels with Assorted Cream Cheese, Tennessee Cheeses, and Seasonal Fresh Fruit. Butter and Honey.
(Add a Breakfast Stuffer for only $1.95 per sandwich)

The Traditional Breakfast.........................$11.95
Scrambled Eggs, Lyonnais Potatoes, Smoked Sausage, Bacon, Buttermilk Biscuits, and Seasonal Fresh Fruit. Jellies, Honey, and Butter. Orange Juice, Regular and Decaffeinated Coffee, and Hot Tea.

The Sunriser..................................................$13.95
*House-Made Jams, Jellies, Honey, and Butter. Orange Juice, Regular and Decaffeinated Coffee, and Hot Tea.

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

*In-House Specialties
**Lunches**

*In-House Specialties*

**The Club** .................................................. $10.95
Smoked Turkey, House-Smoked Peppered 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** ............................. $12.95
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 ............................................ $12.95
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 Chef’s Salad** .............................. $11.29
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 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** .............................................. $14.95
Smoked Pulled Pork and Grilled Chicken served with Barbeque Baked Beans, Fried Corn, Baby Green Beans, and House-Made Cole Slaw. 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** ............................................................. $14.95
Flour and Corn Tortillas, Fresh Cilantro Grilled Chicken, and Lime and Seasoned Ground Beef served with Pinto 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 Desserts. Add fish Taco’s for an additional $2.50

**The Sandwich Builder** .................................... $13.95
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 Fresh-Baked Cookies. Add Hot Soup for an additional $1.50 per person.

**The Artesan** ............................................................... $12.95
Hand-Tossed 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.*

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**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.

<table>
<thead>
<tr>
<th>Lunch</th>
<th>$9.95</th>
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</thead>
<tbody>
<tr>
<td>Blue Plate Special</td>
<td>$12.95</td>
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<tr>
<td>Dual Entrée Buffet</td>
<td>$14.95</td>
</tr>
<tr>
<td>Soup and Salad Plate Du Jour</td>
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<tr>
<td>(Chicken, Beef or Pork, Potato or Rice, Seasonal Side Dishes, Two Seasonal Salads, Sweet Rolls, Assorted Desserts, and Butter)</td>
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</tbody>
</table>

**The Value Sizzler** ................................................. $12.95
(This buffet special comes with limited table service.)

*Angus Grilled Hamburgers (veggie burgers available by request)*

Grilled Boneless Chicken Breasts
Mac & Cheese
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

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**The Premium Buffet**

<table>
<thead>
<tr>
<th>Lunch</th>
<th>$16.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dinner</td>
<td>$18.95</td>
</tr>
<tr>
<td>Create your own special meal:</td>
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<tr>
<td>Select Two Salads, Two Entrées, and Three Accompaniments. Includes: Fresh Baked Breads and Deluxe Desserts.</td>
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</tbody>
</table>

*In-House Specialties*
The Salads
Speciality 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.

**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.

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

*In-House Specialties*

Please Choose Two

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**Black Angus Brisket**
House-Smoked Black Angus Brisket served in a Button Mushroom Demi-Glaze.

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

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

**Pork Tenderloin**
Boneless Tenderloin 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.

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

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

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

**Lasagna Bolognaise**
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
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
Rotini Pasta with Alfredo Sauce
Cornbread Stuffing
Southern-Style Green Beans
Fried Corn
Fresh Broccoli and Cauliflower
Fresh Asparagus with Béarnaise Sauce (add $1)
Sweet Peas and Baby Carrots
Buttered Sweet Corn on the Cob
Reception Choices

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 Brisket.................................$4.75
Served with a Roasted Garlic Demi-Glaze,
Sweet Yeast Rolls, and Horseradish BBQ 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 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
Prices Per Person

*Oven-Roasted Tomato and Baked Brie En Croute..........................$2.75
Imported and Domestic Cheese Display with Seasonal Fruits...............$3.25
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 Meatballs with Horseradish BBQ Sauce....................$2.50

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

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

Savory Selections

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

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.