Seasonal Menus

Please choose one from the choices below.
$15.95 includes Starter, Main, and Finisher
Add an additional entrée for $3.99

Start
Chicken Florentine Soup
Tomato Basil Bisque
Apple and Arugula Salad
Warm Spinach Salad
Tennessee Cobb Salad

Main
Pumpkin Seed Crusted Chicken
Sage and Dry Cranberries, Smoked Yukon Potatoes, Hunters Baby Green Beans, Cheddar Biscuits
Herb Tilapia
Lemon Tomato Relish, Garden Rice Pilaf, Grilled Summer Squash
Crispy Pork Tenderloin
Roasted Shallot Thyme Infused Brown Sauce, White Cheddar Grit Cakes, Broccoli and Baby Carrots
Rosemary Grilled Sirloin
Six-ounce Top Sirloin Steaks served with a Montreal Rub and Caramelized Onion Anjou, Twice Baked Mini Yukon Potatoes, Seasonal Fresh Mixed Vegetables

Finish
Sweet Potato Pie
Candied Pecan Blondes
Personal Cobblers
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 per person
Full Day (4 to 8 hours).............................$5.75 per person
Extended Day (8 to 12 hours)..................$6.75 per person

Á La Cart Breakfast

Breakfast Stuffers
Please choose: Please choice- Chicken, Honey Ham or Sausage Biscuit, Ham Egg and Cheese on Fresh Baked Croissant, English Muffin with Spinach Egg and Feta Cheese.
$32 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 ..................$3.50 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.......................................................$18 per dozen
Assorted Muffins .................................................$18 per dozen
Mini Croissants with Honey and Butter...........$18 per dozen
Pound Cake with Berries and Cream................$18 per dozen
Banana or Pumpkin Bread..........................$18 per dozen
Seasonal Fresh Fruit........................................$2.75 each

The Continental Breakfast.......................$9.95
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......................$12.95
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 Benedict..........................$14.95
*House-Made Jams, Jellies, Honey, and Butter. Orange Juice, Regular and Decaffeinated Coffee, and Hot Tea.

The Sunriser...........................$16.95
Truffle Scrambled Eggs, Hash Brown Casserole, Stone-Ground Cheese Grits, Smoked Sausage, Bacon, Buttermilk Biscuits,
*House-Made Breakfast Pastries, and Seasonal Fresh Fruit.
*House-Made Jams, Jellies, Honey, and Butter. Orange Juice, Regular and Decaffeinated Coffee, and Hot Tea.
**Lunches**

*In-House Specialties*

**The Club** .................................................. $11.95
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** ................................. $13.95

**Vegetarian** .............................................. $10.95
Grilled Portobello, Roasted Peppers, baby Spinach, Boursin Spread on Herb Flat Bread.

**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 Black Angus Beef and Mushrooms** .... $13.95

*Enjoy a cup of soup with any sandwich or salad for an additional $2.50 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** ............................................................. $15.95
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** ..................................... $14.95
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 Artisan** .............................................................. $13.95
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.

**Soup and Salad Plate Du Jour** .............. $9.95
**Blue Plate Special** ......................... $12.95
**Dual Entrée Buffet** ................................ $16.95
(Chicken, Beef or Pork, Potato or Rice, Seasonal Side Dishes, Two Seasonal Salads, Sweet Rolls, Assorted Desserts, and Butter)

**The Value Sizzler** .................................................. $13.95
(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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*In-House Specialties*
The Salads

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.

Speciality Salad Dressing included.

Lunch...............$16.95  Dinner................$18.95

Create your own special meal:
Select Two Salads, Two Entrées, and Three Accompaniments. Includes: Fresh Baked Breads and Deluxe Desserts.

Create your own special meal:
Select Two Salads, Two Entrées, and Three Accompaniments. Includes: Fresh Baked Breads and Deluxe Desserts.
**Entrée Selections**

**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.

*Stuffed Scampi* (add $4.00)  
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 Bolognese**  
Classic Italian Sausage, Roasted Garden Vegetables, and Blended Cheeses served in an Oven-Roasted Tomato Sauce.

**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 $2)
- 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

<table>
<thead>
<tr>
<th>Table-Side Cookery</th>
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<tbody>
<tr>
<td>Includes Chef attendant fee of $35 per hour</td>
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<tr>
<td><strong>Braised Pork Steamship Round</strong></td>
<td>$4.75</td>
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<tr>
<td>Served with Caramelized Red Onion Anjou, Sage Aioli, and Sweet Yeast Rolls.</td>
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<tr>
<td>(Minimum of 50 Guests)</td>
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<tr>
<td><strong>Smoked Black Angus Brisket</strong></td>
<td>$4.75</td>
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<td>Served with a Roasted Garlic Demi-Glaze, Sweet Yeast Rolls, and Horseradish BBQ Sauce.</td>
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<tr>
<td><strong>Flank Steak Sliders</strong></td>
<td>$4.25</td>
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<td>Served with Focaccia Bread, Red Pepper Boursin Cheese, and Toasted Chives.</td>
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<tr>
<td><strong>Turkey Breast Florentine</strong></td>
<td>$4.25</td>
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<tr>
<td>Herb-Brined Boneless Turkey Breast served with Truffle Cheese Stone-Ground Grits, Smoked Bacon, Spinach Sauté, and a Poulette Sauce.</td>
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**Savory and Sweets**

<table>
<thead>
<tr>
<th>Prices Per Person</th>
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<tbody>
<tr>
<td><strong>Fruits and Fondue</strong></td>
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<tr>
<td>White and Dark Chocolate Ganaches, Seasonal Minted Fresh Fruits, Lemon Pound Cake</td>
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<tr>
<td><strong>Lemon Bars</strong></td>
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<tr>
<td><strong>House-Baked Cookies</strong></td>
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<tr>
<td><strong>Double Chocolate Brownies</strong></td>
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<tr>
<td><strong>Mini Assorted Desserts</strong></td>
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<tr>
<td><strong>Assorted Candy Bars</strong></td>
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<tr>
<td><strong>Assorted Gourmet Ice Cream</strong></td>
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<tr>
<td>Pretzels, Potato Chips, Peanuts, or Popcorn</td>
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</tbody>
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**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.*
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 preferences. 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 21% service fee is added to all food and beverage purchases.

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

A beverage charge of $2.50 per person will be added to any meal when participants are not paying for daily beverage service.