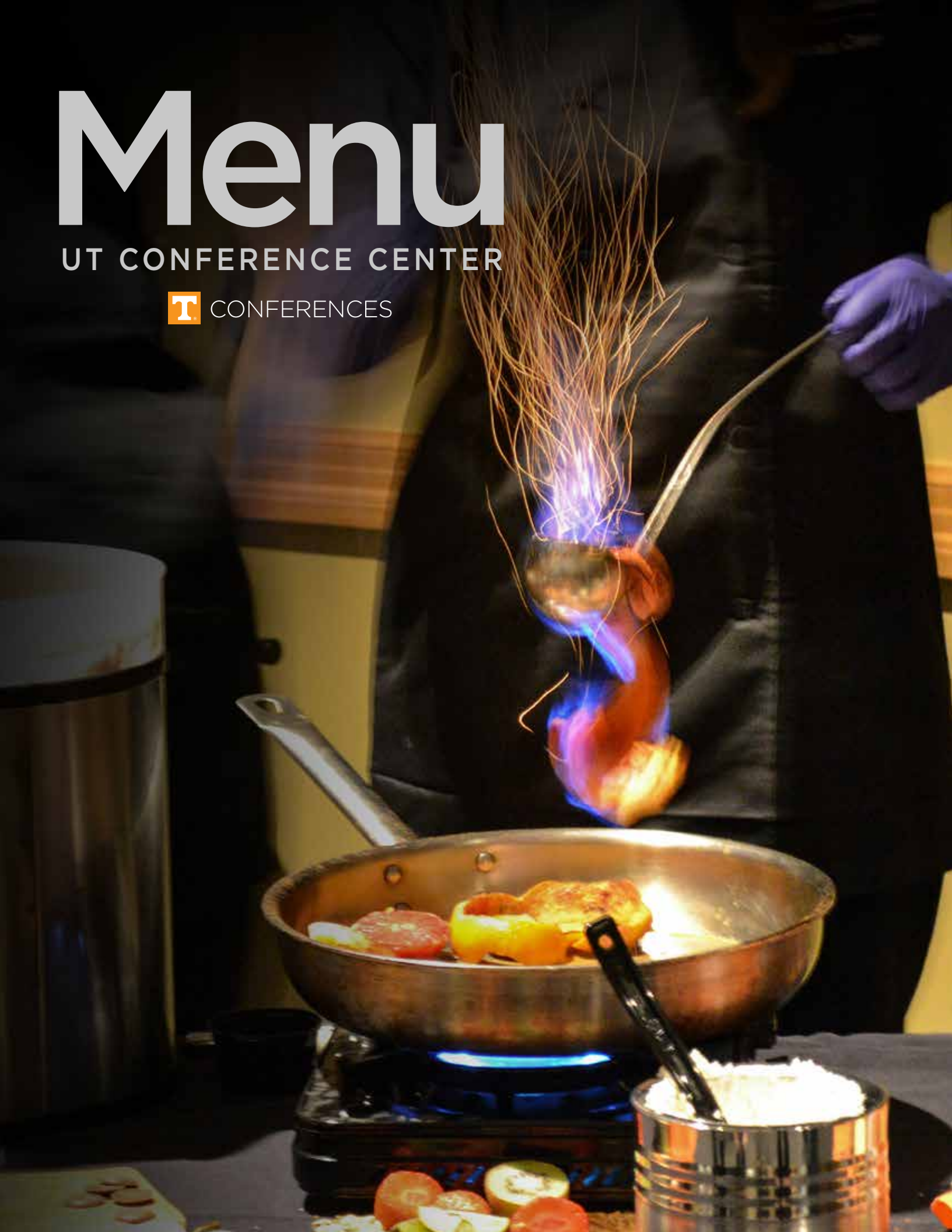


# Menu

UT CONFERENCE CENTER

 CONFERENCES



# Breakfast

*\*In-House Specialties*

## 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

## À La Carte Breakfast

**Breakfast Stuffers**.....\$40 per dozen  
Please choose: Biscuit with Chicken, Honey Ham, or Sausage; Fresh-Baked Croissant with Ham, Egg, and Cheese; or English Muffin with Spinach, Egg, and Feta Cheese.

**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 Spinach and Gouda**..... \$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**..... \$22 per dozen

**Assorted Muffins**..... \$18 per dozen

**Mini Croissants with Honey and Butter**..... \$22 per dozen

**Pound Cake with Berries and Cream**..... \$18 per dozen

**Banana or Pumpkin Bread**..... \$22 per dozen

**Seasonal Fresh Fruit**..... \$2.75 each

**The Continental Breakfast**..... \$12.95  
Jumbo Breakfast Pastries, Seasonal Fresh Fruit, and Yogurt.  
(Add a Breakfast Stuffer for only \$2.50 per sandwich.)

**The Traditional Breakfast**..... \$15.95  
Scrambled Eggs, Lyonnais Potatoes, Smoked Sausage, Bacon, Buttermilk Biscuits, and Seasonal Fresh Fruit served with Jellies, Honey, and Butter.

**\*The Benedict**..... \$16.95  
Petite Pork Tenderloin Medallions, Poached Eggs, Potatoes O'Brian, Hollandaise Sauce, Stone-Ground Cheese Grits, Buttermilk Biscuits, and Seasonal Fresh Fruit served with Jams, Jellies, Honey, and Butter.

**The Sunriser**..... \$17.95  
Truffle Scrambled Eggs, Hash Brown Casserole, Stone-Ground Cheese Grits, Smoked Sausage, Bacon, Buttermilk Biscuits, \*House-Made Breakfast Pastries, and Seasonal Fresh Fruit served with Jams, Jellies, Honey, and Butter.



# Lunches

*\*In-House Specialties*

**\*The French Dip**..... \$14.95  
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** ..... \$14.29  
Field Greens, Iceberg Lettuce, Smoked Turkey, Honey Ham, Applewood Bacon, English Cucumbers, Vine-Ripened Tomatoes, Garlic Croutons, and Cheddar Cheese served with Sweet Yeast Rolls and Assorted Desserts.

**The Southern Cobb** ..... \$16.95  
Mixed Greens, Smoked Bacon, Mesquite Turkey, Chopped Egg, Kalamata Olives, Avocados, Ripe Tomatoes, and Blue Cheese served with Sweet Yeast Rolls, Butter, and Assorted Desserts.

**Vegetarian**..... \$10.95  
Grilled Portobello Mushroom, Roasted Peppers, Baby Spinach, and Boursin Spread on Herb Flat Bread.

**The Strawberry Salad**..... \$16.95  
Mixed Greens, Smoked Chicken Breast, Fresh Strawberries, Candied Pecans, Shaved Red Onions, Dried Cranberries, and Feta Cheese served with Sweet Yeast Rolls and Assorted Desserts.

**The Black Angus Beef and Mushrooms**.... \$14.95  
Slow-Roasted Black Angus Top Round and a Button Mushroom Demi-Glace served with Twice-Baked Potatoes, Baby Green Beans, Carrots, Sweet Yeast Rolls, Butter, and Chef's Choice of Desserts.

*Enjoy a cup of soup with any sandwich or salad for an additional \$3.50 per person.*



# Our Luncheon Buffets

## *\*In-House Specialties*

**The Smoke House** ..... \$17.95  
Smoked Pulled Pork and Grilled Chicken served with Barbeque Baked Beans, Fried Corn, Baby Green Beans, House-Made Cole Slaw, Garden Pasta Salad or Seasonal Fresh Fruit Salad, Corn Dusted Kaiser Rolls, Horseradish BBQ Sauce, and Fresh-Baked Cookies.

**\*The Country** ..... \$15.95  
Buttermilk-Dipped Pork Fritter with Peppered Cream Gravy and Rotisserie-Style Chicken served with Hunter-Style Green Beans, White Cheddar Mashed Potatoes, Fried Sweet Corn, Mixed Green Garden Salad, Sweet Yeast Rolls, Butter, and Chef's Choice of Desserts.

**The Tex-Mex** ..... \$17.95  
Flour and Corn Tortillas, Cilantro Grilled Chicken, and Seasoned Ground Beef served with Refried Beans, Spanish Rice, Queso, Sour Cream, Shredded Lettuce, Guacamole, Classic White Queso, Salsa, Jalapeños, Roasted Corn and Bean Salad, and Chef's Choice of Desserts.  
*(Add Fish Tacos for \$2.50 per person.)*

**Sandwich Builder** ..... \$16.95  
The finest cold cuts: Bold Blackened Turkey Breast, Maple Glazed Honey Ham, Top Round Pastrami, House Smoked Cheese, In-House Baked Breads, Condiments and Sauces, Seasonal Salad, Soup du Jour, and Fresh-Baked Cookies.

**The Artisan** ..... \$15.95  
Hand-Tossed Calzones served with Oven-Roasted Marinara Sauce, Pasta Primavera, Seasonal Salads, and Assorted Desserts.

## **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

**Dual Entrée Buffet** ..... \$17.95  
Chicken, Beef, or Pork served with Potato or Rice, Seasonal Side Dishes, Two Seasonal Salads, Sweet Rolls, Butter, and Assorted Desserts.

**The Sizzler** ..... \$15.95  
Angus Grilled Hamburgers and Grilled Boneless Chicken Breasts served with Mac & Cheese, Home-Style Green Beans, Chef's Choice of Two Salads, Fresh Sandwich Buns, Cheddar and Swiss Cheese, Lettuce, Tomato, Pickles, Condiments, and Fresh-Baked Cookies.  
*(Veggie Burgers available by request.)*



# The Premium Buffet

Lunch.....\$20.95

Dinner.....\$23.95

## Create your own special meal:

Select Two Salads, Two Entrées, and Three Accompaniments.

Includes: Fresh-Baked Breads and Deluxe Desserts.

# 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

Mixed Greens, Hand-Pulled Buffalo Mozzarella, Ripe Tomatoes, Fried Basil, and Roasted Garlic served with Aged Balsamic.

## 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*

## The Entrées

### **Black Angus Brisket**

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

### **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 and 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)

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.

## 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

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



# Plated Menu Options

## Chicken Florentine

Classic Greek Wedge Salad (Feta Vinaigrette)  
Stuffed Chicken Florentine, Lemon Herb Reduction,  
Rice Pilaf with Roasted Leeks and Seasonal Fresh  
Mixed Vegetables  
Fresh-Baked Rolls and Butter \$36 Assorted Chef's  
Choice of Desserts

**\$24.95**

## Chicken Picatta

Caesar Salad, Artesian Lettuce, Garlic Croutons,  
and Savory Dressing  
Chicken Picatta, White Cheddar Mashed Potatoes,  
Broccoli and Roasted Peppers  
Fresh-Baked Rolls and Butter  
Cheesecake with Fresh Berries

**\$24.95**

## Chicken Caccitore

Micro Cobb Salad (Herb Balsamic Vinaigrette)  
Sautéed Chicken Breast, Tomato Garden  
Vegetables, and Herb Pesto Pasta Primavera  
Fresh-Baked Rolls and Butter  
Chocolate Bread Pudding with Crème Caramel

**\$18.95**

## Rosemary Braised Brisket

Traditional Tossed Salad with Choice of Dressings  
Tender 20-Hour Braised Brisket, Rosemary  
Demi-Glace, Garlic Mashed Potatoes, and Hunter  
Green beans  
Fresh-Baked Rolls and Butter  
Pecan Pie with Vanilla Mascarpone Mousse

**\$21.95**

## Grilled Strip Steak, Maitre'D Butter

Classic Greek Wedge Salad  
Hearty Thick Cut Strip Steak with House-Made Garlic  
Lemon Herb Butter, Ember Roasted Asparagus, and  
Twice Baked Potato  
Fresh-Baked Rolls and Butter  
Chef's Choice of Premium Desserts

**\$33.95**

## Dejon Stuffed Pork Tenderloin

Panko and Rosemary Crusted Pork Tenderloin,  
Stuffed with Country Ham and White Cheddar  
Cheese, Stewed Red Skin Potatoes, and Butter  
Green Beans

Fresh-Baked Rolls and Butter  
Chef's Choice of Premium Desserts

**\$21.95**

## Cajun Grilled Chicken Club on Honey Croissant

Lite Creole Marinated Grilled Chicken  
House-Baked Fresh Croissant  
Lettuce  
Tomato  
Apple Smoked Bacon  
House-Made Potato Chips  
Seasonal Fresh Fruit Salad  
Jumbo Cookie

**\$15.95**



# Dinner Menu Selections

## **Pan Seared Chicken Marsala**

Garden Tossed Salad with Choice of Dressing  
Chicken Marsala, Rice Pilaf, and Steamed Fresh  
Vegetables

Fresh-Baked Rolls and Butter

Chef's Choice of Assorted Desserts

**\$20.95**

## **Asian Scented Chicken Tenderloin**

Field Greens, Macadamia Nuts, Mandarin Oranges,  
Wonton Crisps, and Sesame Ginger Dressing  
Honey Gingered Chicken Tenderloin with Fried Rice  
and Stir-Fried Vegetables

Hot Apple Dumpling with Caramel Sauce

**\$23.95**

## **Crispy Southern Chicken**

Fresh Garden Salad with Choice of Two Dressings...92

Southern Fried Boneless Chicken Breast, Cream  
Gravy, Whipped Potatoes, and Southern Green Beans  
Fresh-Baked Rolls and Butter

Pecan Pie

**\$16.95**

## **Rosemary and Sage Brined Pork Loin**

Baby Spinach, Feta Cheese, Shaved Red Onions,  
and Balsamic Vinaigrette

Apple Rosemary Roasted Pork Loin, Garlic Mashed  
Potatoes, and Vegetable Ragou

Fresh-Baked Rolls and Butter

White Chocolate Raspberry Cheesecake

**\$24.95**

## **Chipotle Grilled Pork Tenderloin**

Grilled Pear, Field Greens, Mascarpone with  
Sugared Pecans, and White Wine Vinaigrette

Grilled Maple Chipotle Pork Chops, Roasted Sweet  
Potatoes, and Garden Squash

Fresh-Baked Rolls and Butter

Chocolate Bread Pudding with Vanilla Cream

**\$19.95**

## **The Carbonara**

Tossed Garden Salad with Choice of Dressing

Chicken and Bacon Pasta Carbonara with Tomatoes  
and Mushrooms

Fresh-Baked Rolls and Butter

Tiramisu Shooter

**\$16.95**

## **Grilled New York Strip Steak**

Traditional Caesar Salad

Caramelized Onions and Mushrooms

Roasted Potato Medley, Parmesan Baked Tomato

Fresh-Baked Rolls and Butter

Chocolate Cobbler a la mode

**\$32.95**

## **Marinated Grilled Portobello with Burgundy Sauce**

Bibb Salad with Tomatoes, Hearts of Palm, Egg  
Cucumber and Red Wine Vinaigrette

Corn Relish, and Roasted Root Vegetables

Fresh Baked Rolls and Butter

Carrot Cake with Cream Cheese Frosting

**\$23.95**

## **Soy Seared Tuna with Orange Sauce**

Strawberry and Spinach Salad, Toasted Almonds

Red Onions and Garlic Croutons

Steamed Rice, Sweet Corn and Edamame Succotash

Lemon Cream Cake

**\$36.95**

## **Pecan Crusted Catfish, Grit Cakes - Tomato Gravy**

Hearts of Iceberg, Tomatoes, Apple Smoked Bacon  
Blue Cheese Crumbles

Braised Southern Cabbage

Chefs Choice of Assorted Desserts

**\$28.95**



### **Tuscany Sub Sandwich**

Razor Shaved New York Deli Meats  
on Parmesan Crusted Italian Bread  
Provolone Cheese  
Lettuce  
Tomato  
Red Onion  
Garlic Basil Spread  
House-Made Potato Chips  
Seasonal Fresh Fruit Salad  
Jumbo Cookie

**\$15.95**

### **Tennessee Sunshine Salad**

Green Onion Pesto Grilled Chicken  
Crisp Lettuce  
Tomato  
Seasonal Berries and Melon  
Raspberry Vinaigrette  
Bleu Cheese  
Candied Pecans  
Tomato Basil Bisque Soup  
Fresh-Baked Rolls and Butter  
Assorted Chef's Choice of Desserts8

**\$19.95**

### **Mediterranean Chick Pea Salad Platter**

Cumin Scented Roasted Chick Peas  
Grilled Eggplant  
Garden Bell Peppers  
Crisp Spinach  
Oven Roasted Tomatoes  
Lemon Vinaigrette  
Feta Crumbles  
Crispy Sea Salt Pita Chips  
Assorted Chef's Choice of Desserts

**\$19.95**

### **Grilled Caesar Salad**

Your Choice add Grilled Lemon Thyme Salmon,  
Garlic Parmesan Crusted Chicken Breast  
Grilled Sirloinwith Wild Mushroom. Crisp Artesian Lettuce  
Parmesan  
Peppery Caesar Dressing  
Cheddar Broccoli Chowder  
Fresh-Baked Rolls and Butter  
Jumbo Assorted Cookies

**\$23.95**



# Ala Carte

## Breakfast

- Assorted Yogurt Cups - \$36
- Granola Bars - \$26
- Assorted Bagels and Flavored Cream Cheese - \$38
- House Made Jumbo Danishes - \$32
- Mini Assorted Quiche - \$28
- Buttery Biscuits with Honey and Butter - \$14
- Assorted Muffins - \$24
- Mini Croissants with Honey and Butter - \$28
- Mascarpone and Carrot Muffin Crisp Torte - \$36
- Seasonal Fresh Fruit Cups - \$36

## Snacks Pre-packaged

*All items "Per Dozen"*

- Assorted Yogurt Cups - \$36
- House-Made Potato Chips - \$18
- White Cheddar Popcorn - \$18
- Trail Mix - \$28
- Salted Peanuts - \$18
- House-Baked Cookies - \$24
- Double Chocolate Brownies - \$36
- Lemon Bars - \$36
- Granola Bars - \$26
- Dessert Bar Assorted - \$28
- Mixed Nuts - 24
- Warm Pretzels w/Cheese Sauce - \$28
- Pita Chips and Red Pepper Hummus - \$28



# Reception Choices

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

*\*In-House Specialties*

## Savory Selections

*Prices Per Person*

<b>*Oven-Roasted Tomato and Baked Brie En Croûte</b> .....	\$2.75
<b>Imported and Domestic Cheese Display with Seasonal Fruits</b> .....	\$4.25
<b>Roasted Vegetable Display with Goat Cheese Crostini</b> .....	\$4.25
<b>Hand-Dusted Crispy Chicken Tenderloins</b> .....	\$3.25
<b>European Antipasti, Specialty Cured Meats, and Imported Cheeses</b> .....	\$3.75
<b>*House-Made Meatballs with Horseradish BBQ Sauce</b> .....	\$3.50

## 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-Glace, 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

Served in a Martini glass:

### **Yukon Gold Smashed Potatoes**..... \$3.25

### **Truffle Cheese Stone-Ground Grits**..... \$3.95

### **White Cheddar Macaroni and Cheese**..... \$3.95

Toppings include Smoked Bacon, Blue Cheese, Chives, Roasted Garlic, Broccoli, and Roasted Red Peppers.

*(Add Grilled Shrimp for \$2.50 per person.)*

## Savory and Sweets

*Priced per dozen*

### **Fruits and Fondue**..... \$3.25

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

### **Lemon Bars**..... \$18 per dozen

### **House-Baked Cookies**..... \$24 per dozen

### **Double Chocolate Brownies**..... \$20 per dozen

### **Mini Assorted Desserts**..... \$24 per dozen

### **Assorted Candy Bars**..... \$24 per dozen

### **Assorted Gourmet Ice Cream**..... \$24 per dozen

### **Pretzels, Potato Chips, Peanuts, or Popcorn**..... \$16 per pound





***Our goal is your  
complete satisfaction.***

*Greg J. Eisele, C.E.C., A.C.E., PC-II  
Executive Chef  
UT Culinary Program Director*

## **Special Needs**

We understand special dietary preferences. With advance notice we are happy to meet almost any special dietary need. Additional fees may occur for dietary preferences.

## **Food and Beverage Policies**

We are happy to design custom menus for your group.

There is a \$25 surcharge per function where less than 25 people are guaranteed.  
This does not apply to beverage service.

Chef attendant served buffet add \$75

No food or beverage may be brought in or removed from the UT Conference Center.

A final number is required 5 business days prior to the event.

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 canceled 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 event manager 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.