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 ........................................... $10.95
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, Lyonnaise Potatoes, Smoked Sausage, Bacon, Buttermilk Biscuits, and Seasonal Fresh Fruit served with Jellies, Honey, and Butter.

*The Benedict .......................................................... $16.95

The Sunriser ............................................................. $17.95

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) .................. $4.00 per person
Full Day (4 to 8 hours) .................. $5.75 per person
Extended Day (8 to 12 hours) ........... $6.75 per person

*In-House Specialties

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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.
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*In-House Specialties
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

The Tex-Mex .................................................... $16.95
Flour and Corn Tortillas, Cilantro Grilled Chicken, and Seasoned Ground Beef served with Refried Beans, Spanish Rice, Queso, Sour Cream, Shredded Lettuce, Guacamole, Salsa, Jalapeños, Roasted Corn and Bean Salad, and Chef’s Choice of Desserts.
(Add Fish Tacos for $2.50 per person.)

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 ....................................... $15.95
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 Hamburger 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.)

Boar’s Head Sandwich Builder .. $17.95
The finest Boar’s Head cold cuts, Bold Blackened Turkey Breast, Maple Glazed Honey Coat 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.
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.
**Entrée Selections**

**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
- 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

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

*In-House Specialties

Savory Selections

Prices Per Person

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

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
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 $4 surcharge per function where less than 25 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 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.

Our goal is your complete satisfaction; please let us know if we fail to meet your expectations in any way.

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