À La Carte Breakfast

Breakfast Stuffers ........................................... $48 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 ............................................. $3.50 each
Granola Bars ....................................................... $3.00 each
Fresh-Baked Bagels ............................................. $3.50 each
Assorted Fresh-Baked Scones ............................... $3.50 each
Fresh-Baked Assorted Danishes ....................... $3.50 each
Buttermilk Biscuits with Honey and Butter ............... $14 per dozen
Blueberry Coffee Cake ........................................... $25 per dozen
Assorted Muffins ................................................. $22 per dozen
Mini Croissants with Honey and Butter ................. $25 per dozen
Pound Cake with Berries and Cream ....................... $22 per dozen
Seasonal Fresh Fruit ............................................ $3.25 each

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) .......................... $5.50 per person
Full Day (4 to 8 hours) ....................... $7.25 per person
Extended Day (8 to 12 hours) ................... $8.25 per person

*In-House Specialties

The Continental Breakfast .................................. $14.95
Jumbo Breakfast Pastries, Seasonal Fresh Fruit, and Yogurt. (Add a Breakfast Stuffer for only $2.50 per sandwich.)

The Traditional Breakfast ................................. $17.95
Scrambled Eggs, Lyonnaise Potatoes, Smoked Sausage, Bacon, Buttermilk Biscuits, and Seasonal Fresh Fruit served with Jams, Jellies, Honey, and Butter.

*The Benedict ............................................... $18.95

The Sunriser .................................................. $19.95
**Lunches**

*In-House Specialties*

**The French Dip** .................................................... $16.95
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** .............................. $15.95
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, Butter and Assorted Desserts.

**The Southern Cobb** .......................................... $17.95
Mixed Greens, Smoked Bacon, Mesquite Turkey, Chopped Egg, Kalamata Olives, Avocadoes, Ripe Tomatoes, and Blue Cheese served with Sweet Yeast Rolls, Butter, and Assorted Desserts.

**Vegetarian** ........................................................... $13.95
Grilled Portobello Mushroom, Roasted Peppers, Baby Spinach, and Boursin Spread on Herb Flat Bread.

**The Strawberry Salad** ..................................... $18.95
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** .... $17.95
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.
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.

Dual Entrée Buffet ........................................ $18.95
Chicken, Beef, or Pork served with Potato or Rice, Seasonal Side Dishes, Seasonal Salad, Sweet Rolls, Butter, and Assorted Desserts.

The Sizzler ....................................................... $16.95
Angus Grilled Hamburgers and Grilled Boneless Chicken Breasts served with Mac & Cheese, Home-Style Green Beans, Seasonal Salads, Fresh Sandwich Buns, Cheddar and Swiss Cheese, Lettuce, Tomato, Pickles, Condiments, and Fresh-Baked Cookies.
(VEggie Burgers available by request.)

Sandwich Builder ............................................. $18.95
The finest cold cuts: Bold Blackened Turkey Breast, Maple Glazed Honey Ham, Roast Beef, In-House Baked Breads, Condiments and Sauces, Seasonal Salad, Home Made Chips, Soup du Jour, and Fresh-Baked Cookies.

The Artisan .................................................... $17.95
Hand-Tossed Calzones served with Oven-Roasted Marinara Sauce, Pasta Primavera, Seasonal Salads, and Assorted Desserts.
The Premium Buffet

Lunch..................$22.95  Dinner..................$26.95

Create your own special meal:
Select Two Salads, Two Entrées, and Two 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

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
- 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 with Butter and Chef’s Choice of Desserts.
$25.95

**Chicken Picatta**
Caesar Salad, Artesian Lettuce, Garlic Croutons, and Savory Dressing,
Chicken Picatta, White Cheddar Mashed Potatoes,
Broccoli and Roasted Peppers,
Fresh-Baked Rolls with Butter, and Cheesecake with Fresh Berries.
$25.95

**Chicken Caccitore**
Micro Cobb Salad (Herb Balsamic Vinaigrette),
Sautéed Chicken Breast, Tomato Garden Vegetables, and Herb Pesto Pasta Primavera,
Fresh-Baked Rolls with Butter, and Chocolate Bread Pudding with Crème Caramel.
$25.95

**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 with Butter, and Pecan Pie with Vanilla Mascarpone Mousse.
$25.95

**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 with Butter, and Chef’s Choice of Premium Desserts.
$34.95

**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, and Chef’s Choice of Premium Desserts.
$24.95

**Cajun Grilled Chicken Club on Honey Croissant**
Lite Creole Marinated Grilled Chicken with Lettuce, Tomato, and Apple Smoked Bacon,
House-Baked Fresh Croissant, House-Made Potato Chips
Seasonal Fresh Fruit Salad, and Jumbo Cookie.
$18.95
Pan Seared Chicken Marsala
Garden Tossed Salad with Choice of Dressing,
Chicken Marsala, Rice Pilaf, and Steamed Fresh
Vegetables,
Fresh-Baked Rolls with Butter, and
Chef’s Choice of Assorted Desserts.
$24.95

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, and
Hot Apple Dumpling with Caramel Sauce.
$24.95

Crispy Southern Chicken
Fresh Garden Salad with Choice of Two Dressings,
Southern Fried Boneless Chicken Breast, Cream
Gravy, Whipped Potatoes, and Southern Green Beans,
Fresh-Baked Rolls with Butter, and
Pecan Pie.
$24.95

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 with Butter, and
White Chocolate Raspberry Cheesecake.
$25.95

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 with Butter, and
Chocolate Bread Pudding with Vanilla Cream.
$24.95

The Carbonara
Tossed Garden Salad with Choice of Dressing,
Chicken and Bacon Pasta Carbonara with Tomatoes
and Mushrooms,
Fresh-Baked Rolls with Butter, and
Tiramisu Shooter.
$19.95

Grilled New York Strip Steak
Traditional Caesar Salad,
Caramelized Onions and Mushrooms,
Roasted Potato Medley, Parmesan Baked Tomato,
Fresh-Baked Rolls with Butter, and
Chocolate Cobbler a la mode.
$33.95

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 with Butter, and
Carrot Cake with Cream Cheese Frosting.
$24.95

Soy Seared Tuna with Orange Sauce
Strawberry and Spinach Salad with Toasted Almonds,
Red Onions and Garlic Croutons,
Steamed Rice, Sweet Corn and Edamame Succotash, and
Lemon Cream Cake.
$37.95

Pecan Crusted Catfish, Grit Cakes –
Tomato Gravy
Hearts of Iceberg, Tomatoes, Apple Smoked Bacon,
Blue Cheese Crumbles,
Braised Southern Cabbage, and
Chefs Choice of Assorted Desserts.
$29.95
Tuscany Sub Sandwich
Razor Shaved New York Deli Meats on Parmesan Crusted Italian Bread with Provolone Cheese, Lettuce, Tomato, Red Onion, and Garlic Basil Spread, House-Made Potato Chips, Seasonal Fresh Fruit Salad, and Jumbo Cookie.
$17.95

Tennessee Sunshine Salad
$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, and Chef’s Choice of Assorted Desserts.
$17.95

Grilled Caesar Salad
Your Choice of Grilled Lemon Thyme Salmon, Garlic Parmesan Crusted Chicken Breast, or Grilled Sirloin with Wild Mushroom. Crisp Artesian Lettuce, Parmesan, Peppery Caesar Dressing, Cheddar Broccoli Chowder, Fresh-Baked Rolls with Butter, and Jumbo Assorted Cookies.
$23.95
Snacks

- 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
- Granola Bars – $26
- Dessert Bar Assorted – $28
- Mixed Nuts – $24
- Warm Pretzels w/Cheese Sauce – $32
- Pita Chips and Red Pepper Hummus – $28
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.)

Fruits and Fondue..............................................$4.25
White and Dark Chocolate Ganaches, Seasonal Minted
Fresh Fruits, and Lemon Pound Cake.

Savory Selections
Prices Per Person

*Oven-Roasted Tomato and Baked Brie En Croûte..........................$3.75
Gourmet Cheese Display with Seasonal Fruits..........................$4.25
Roasted Vegetable Display with Goat Cheese Crostini.................$4.25
Hand-Dusted Crispy Chicken Tenderloins..........................$4.25
European Antipasti, Specialty Cured Meats, and Imported Cheeses...$4.75
*House-Made Meatballs with Horseradish BBQ Sauce................$3.50

Savory and Sweets

House-Baked Cookies........................................$24 per dozen
Double Chocolate Brownies...............................$20 per dozen
Mini Cheese Cake..............................................$36 per dozen
Assorted Candy Bars..........................................$36 per dozen
Pretzels, Potato Chips, Peanuts,
or Popcorn.....................................................$18 per pound

*In-House Specialties
Please allow our professional service team to assist your planning process.
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.

Menu subject to change.

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.