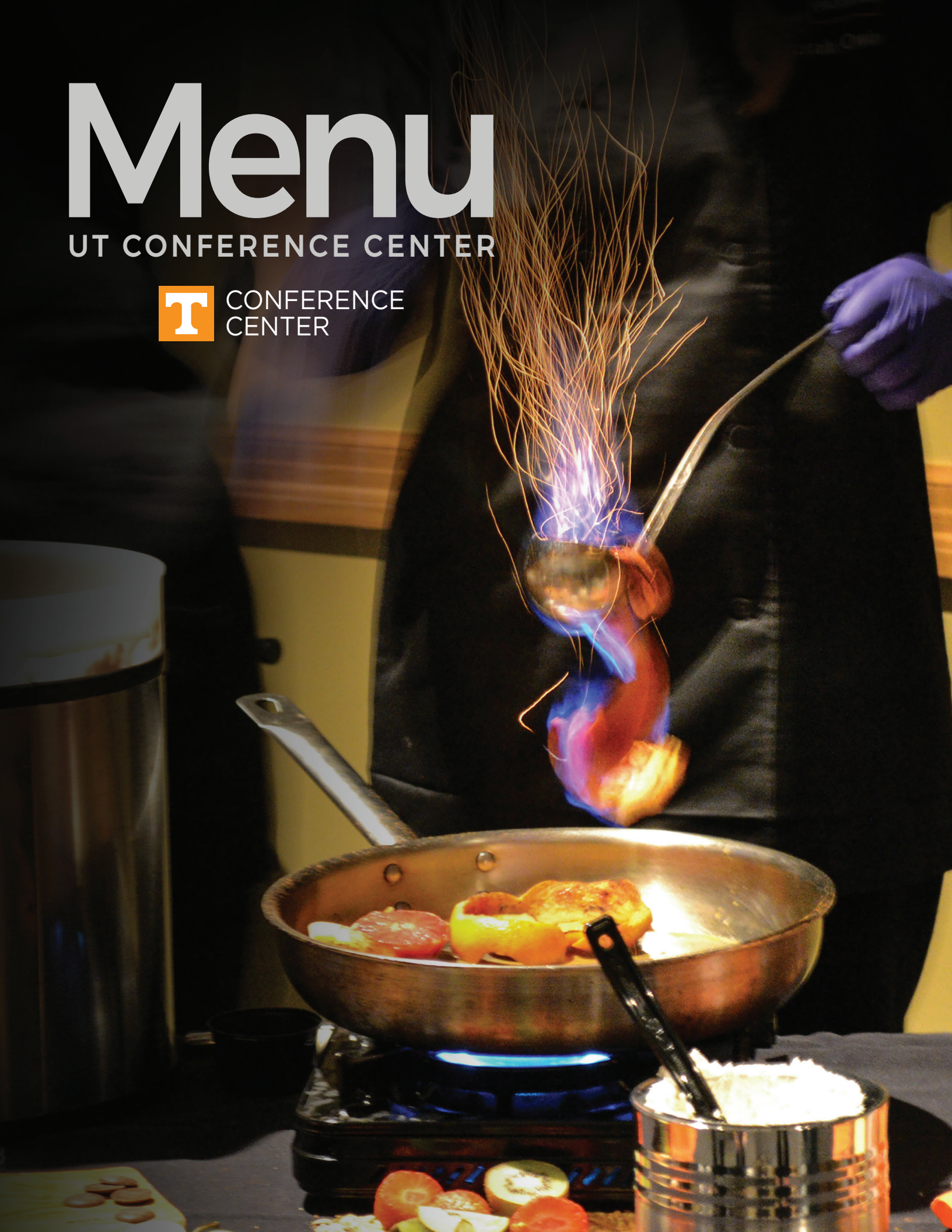


Menu

UT CONFERENCE CENTER



CONFERENCE
CENTER



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

À La Carte Breakfast

Breakfast Stuffers, served

“deconstructed”\$3.75 each
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.

Fresh-Baked Bagels.....\$3.50
Assorted Fresh-Baked Scones.....\$3.50
Fresh-Baked Assorted Danishes.....\$3.50
Buttermilk Biscuits with Honey and Butter...\$1.75
Assorted Muffins.....\$2.25
Croissants with Honey and Butter\$2.75
Seasonal Fresh Fruit.....\$2.25

The Continental Breakfast.....\$15.95
Jumbo Breakfast Pastries, Seasonal Fresh Fruit, and Yogurt.
(Add a Breakfast Stuffer for only \$2.50 per person.)

The Traditional Breakfast.....\$18.95
Scrambled Eggs, Lyonnais Potatoes, Smoked Sausage, Bacon, Buttermilk Biscuits, and Seasonal Fresh Fruit served with Jams, Jellies, Honey, and Butter.

***The Benedict**.....\$19.95
Petite Pork Tenderloin Medallions, Poached Eggs, Potatoes O'Brier, Hollandaise Sauce, Stone-Ground Cheese Grits, Buttermilk Biscuits, and Seasonal Fresh Fruit served with Jams, Jellies, Honey, and Butter.

The Sunriser.....\$19.95
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**.....\$17.95
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 Luncheon Buffets

**In-House Specialties*

The Smoke House.....\$18.95
Smoked Pulled Pork and Grilled Chicken served with Barbeque Baked Beans, Baby Green Beans, Seasonal Salad, Corn Dusted Kaiser Rolls, Horseradish BBQ Sauce, and Fresh-Baked Cookies.

***The Country**.....\$19.95
Buttermilk-Dipped Pork Fritter with Peppered Cream Gravy and Rotisserie-Style Chicken served with Hunter-Style Green Beans, White Cheddar Mashed Potatoes, Mixed Green Garden Salad, Sweet Yeast Rolls, Butter, and Chef's Choice of Desserts.

The Tex-Mex.....\$19.95
Flour and Corn Tortillas, Cilantro Grilled Chicken, and Seasoned Adobo Beef served with Refried Beans, Spanish Rice, Queso, Sour Cream, Shredded Lettuce, Guacamole, Salsa, Jalapeños, and Chef's Choice of Desserts.
(Add Fish Tacos for \$2.50 per person.)

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.

New allergy Friendly Entree Menu

Please add to your buffet selection
\$12.95 per person
All Vegan, Vegetarian and Gluten Free

Candied Summer Pecan Salad
Candied Pecans, Mixed Greens, Crisp Carbanzo Bean, Fresh Strawberries, Bermuda Onion

Teriyaki Portobello Steak
Sweet Chili Teriyaki Sauce, Portobello Planks, Spiced Snap Peas, Mandarin Oranges

Tuscany Eggplant Steak
Grilled Eggplant, Roasted Vegetable Reduction, Tomato Basil Artichoke Risotto

Roasted Spaghetti Squash Primavera
Dry Roasted Spaghetti Squash, Garlic Red Pepper Hummus, Sweet Garden Tomato Relish

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.....\$19.95
Chicken, Beef, or Pork served with Potato or Rice, Seasonal Side Dishes, Seasonal Salad, Sweet Rolls, Butter, and Assorted Desserts.

The Sizzler.....\$17.95
Angus Grilled Hamburgers and Grilled Boneless Chicken Breasts served with Mac & Cheese, Home-Style Green Beans, Seasonal Salad, Fresh Sandwich Buns, Cheddar and Swiss Cheese, Lettuce, Tomato, Pickles, Condiments, and Assorted Desserts.
(Veggie Burgers available by request.)



The Premium Buffet

Lunch.....\$23.95

Dinner.....\$27.95

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

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 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

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



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 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 Chef's 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

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

\$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



Ala Carte

Snacks

Prices Per Person

- Assorted Yogurt Cups - \$3.00
- House-Made Potato Chips - \$2.25
- White Cheddar Popcorn - \$2.25
- Trail Mix - \$1.75
- Salted Peanuts - \$1.75
- House-Baked Cookies - \$2.00
- Double Chocolate Brownies - \$3.00
- Granola Bars - \$2.25
- Dessert Bar Assorted - \$2.50
- Deluxe Mixed Nuts - \$2.50
- Warm Pretzels w/Cheese Sauce - \$2.75
- Pita Chips and Red Pepper Hummus - \$2.50



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	\$4.75
Gourmet Cheese Display with Seasonal Fruits	\$5.50
Roasted Vegetable Display with Goat Cheese Crostini	\$4.25
Hand-Dusted Crispy Chicken Tenderloins	\$5.50
European Antipasti, Specialty Cured Meats, and Imported Cheeses	\$5.50
*House-Made Meatballs with Horseradish BBQ Sauce	\$4.50

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.)

Fruits and Fondue..... \$4.25

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





***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 \$50 surcharge per function where less than 25 people are guaranteed.

This does not apply to beverage service.

To ensure superior food quality, all events with 20 or fewer guests will be served as chef's selection.

Chef attendant served buffet add \$75.

Buffet services will be offered for 1.25 hours, refresh fees will apply for extended service times.

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.