



THE UNIVERSITY of
TENNESSEE **UT**

Conference Center

Menu 2010

Breakfast

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.

Full Day (4 to 8 hours).....	\$4.75
Half Day (up to 4 hours).....	\$3.50
Extended Day (8 to 12 hours).....	\$6.75

Our Breakfast Offerings

Continental Breakfast\$6.95

Includes breakfast breads, bagels with cream cheese or biscuits and gravy, assorted danish, Tennessee cheeses, assorted whole and cut fresh fruit, butter, jellies, jams, and honey. (Add sausage or ham biscuits for an additional \$1.25 per person or assorted petite quiche for an additional \$2.25 per person.)

Biscuit Feast\$6.95

(served continental style) Includes fresh baked biscuits, honey ham, pepper gravy, sausage gravy, whole and cut fresh fruit, butter, jellies, jams, and honey.

Traditional Breakfast\$10.95

Includes scrambled eggs, potatoes, sausage, and bacon with fresh fruit and biscuits. Orange juice, regular and decaffeinated coffee, hot tea and butter, jellies, jams, and honey at your table.

Breakfast Buffet.....\$11.95

Includes scrambled eggs, potato casserole, sausage and bacon, fresh fruit, white gravy or grits, biscuits, pastries, and breakfast breads. Orange juice, regular and decaffeinated coffee, hot tea and butter, jellies, jams, and honey at your table.

Lunch

Our Value Lunches

Let our chef help select your lunch. Save time and money. Your satisfaction is 100% guaranteed. Each choice served with chef's choice dessert buffet.

- Cold Sandwich Plate** \$8.95
- Hot Sandwich Plate**.....\$9.95
- Blue Plate Special**\$10.95
(Let our chef create a great lunch for you!)
- Chef's Choice Soup and Sandwich** ...\$9.95
- Two Meat Buffet**\$14.95
(chicken, beef or pork, potato or rice, two vegetables, three salads, assorted desserts, rolls, and butter)

Our Sandwiches and Salads

- Deli Sandwich**\$9.95
Choice of turkey, roast beef, or ham with cheddar and provolone cheeses. Served with bowls of chips and pasta, potato, or fruit salad.
- Club Sandwich**\$10.95
Smoked turkey, applewood smoked bacon, and cheddar cheeses served hot on a flaky croissant. Served with bowls of chips and pasta, potato, or fruit salad.
- Charbroiled Chicken Sandwich**.....\$10.95
Tender grilled boneless chicken breast topped with cheddar cheeses. Served with bowls of chips and pasta, potato, or fruit salad.
- Open Faced Roast Beef Sandwich** ..\$10.95
Premium roast beef and succulent gravy top our special bread. Served with tiny sweet peas, glazed carrots, and mashed potatoes.

French Dip Sandwich\$10.95
Premium roast beef topped with Tennessee smoked white cheese served hot on a fresh hoagie roll with au jus for dipping. Served with oven browned potatoes and fruit salad.

Traditional Chef's Salad\$10.95
Turkey, roast beef, ham, and bacon served on field greens and iceberg lettuce with cucumbers, tomatoes, and garden fresh vegetables. Your salad is topped with assorted cheeses and croutons and served with rolls, and choices of dressing plus a chef's choice of dessert.

Enjoy a cup of soup with any sandwich or salad for an additional \$1.50 per person.

Our Served Lunches

- Lemon Pepper Chicken**\$11.95
Grilled boneless chicken breast lightly seasoned with lemon pepper and topped with a citrus sauce. Served with mini baked potatoes, garden vegetables, assorted desserts, rolls, butter, and a garden salad or soup as a starter.
- Chicken and Pasta**\$11.95
Grilled boneless chicken breast served atop linguini noodles lightly tossed in alfredo sauce with broccoli and garnished with peppers and pine nuts. Served with assorted desserts, rolls, butter, and a garden salad or soup as a starter.
- Sliced Beef with Mushrooms**\$13.95
Premium beef sliced with a homemade mushroom sauce. Served with mini baked potatoes, garden vegetables, chef's choice of dessert, rolls, butter, and a garden salad or soup as a starter.

Lunch

Our Luncheon Buffets

Barbeque Buffet.....\$13.95

Your choice of barbeque beef or pork, grilled chicken, barbeque beans, corn, green beans, homemade cole slaw, potato or pasta salad, fruit salad, potato chips, buns and rolls, sauces, and assorted desserts.

Baked Potato Buffet\$12.95

Chef's choice of soup, baked Idaho potatoes, chili, bacon bits, sour cream, butter, Tennessee cheeses, diced tomatoes, and chopped onions. Served with three seasonal salads, assorted desserts, rolls, and butter. Add oven fried chicken tenders for an additional \$2 per person.

Sandwich Builder's Buffet.....\$12.95

Generous portions of smoked turkey, roast beef, honey ham, and assorted cheeses presented with condiments, sauces, and deli breads. Served with three seasonal salads and assorted desserts. Add hot soup for an additional \$1.50 per person.

Gourmet Pizza Buffet.....\$12.95

A variety of hand tossed gourmet pizzas served with pasta primavera, three 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.**

Our Stimulus Package Special Buffet – \$9.95

(This buffet special comes with limited table service.)

Angus Grilled Hamburgers (veggie burgers available by request)

Grilled Boneless Chicken Breasts

Oven-Baked Steak Fries

Homestyle 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

Lunch/Dinner

Our Premier Buffet

Lunch	\$15.95
Dinner	\$17.95
Extra Entrée	\$2

Create your own special meal:

Select three salads, two entrées, and a combination of three vegetables and starches to enjoy with our variety of deluxe desserts, hot yeast rolls, and creamy butter. *Choose from a variety of beverages with your meal.*

Salads

Traditional Tossed Salad

Lettuce varieties, cherry tomatoes, carrots, sliced cucumbers, cheddar cheese, seasoned croutons, and dressing choices.

Corn, Black Bean, Red Pepper and Salsa Salad

A blended Mexican salad served chilled.

Caesar Salad

Romaine hearts and croutons tossed in a creamy Caesar salad dressing with parmesan cheese.

Fruit Salad

Fresh pineapples, cantaloupe, honeydew, strawberries in their own natural juices.

Waldorf Salad

This creamy Waldorf salad boasts a whipped crème of yogurt with apples, grapes, and pecans.

Zesty Bowtie Salad

Bow tie pasta is tossed into green and red peppers, carrots, onions, romano cheese in a savory seasoned dressing.

Three Bean Salad

Green beans, wax beans and kidney beans with a bit of onion and chilled.

Broccoli Salad with Bacon

Real bacon bits, onions, raisins in a sweet dressing combined with fresh broccoli florets.

Greek Pasta Salad

Penne pasta and rotini mixed with spinach, feta cheese, cucumbers, black olives, banana peppers, red peppers, and onions in a Greek style dressing.

Carrot Raisin Salad

A sweet and crunchy conglomeration of shredded carrots and raisins wrapped in a sweet creamy dressing.

Pineapple Salad

A southern salad that is sweet and creamy loaded with bits of pineapple and walnuts.

Cucumber Salad

Medley of sliced cucumbers, onions and vibrant red peppers in a tart clear dressing.

Coleslaw

Finely shredded cabbage and diced carrots in a special slaw dressing.

Baked Potato Salad

Red skin potatoes in a sour cream base.

Potatoes, Rice, Pasta, and Dressing

Baby Baked Idaho Potatoes

Roasted Red Potatoes

Scalloped Potatoes

Traditional Mashed Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Traditional Baked Potatoes

House-Made Twice Baked

Potatoes (add \$1)

Hand-scooped potatoes with shredded Cheddar cheese, milk, cream, green onion and butter.

Broccoli Rice Casserole

Rice Almandine

Wild Rice

Tri-Color Tortellini

Angel Hair Pasta with

Marinara Sauce

Rotini Pasta with Alfredo Sauce

Stuffing with Sautéed Celery and Onions

Lunch/Dinner

Our Premier Buffet Choices (*continued*)

Vegetables

Chef's Choice of Fresh Steamed Vegetables
Italian Mixed Vegetables
Oriental Mixed Vegetables
House Made Vegetable Casserole
Southern Style Green Beans
Cream Style Corn
Corn with Mushrooms
Fresh Broccoli and Cauliflower
Sweet Baby Carrots
Fresh Asparagus with Hollandaise Sauce (add \$1)
Sweet Peas with Baby Carrots

Meat, Poultry, Seafood, and Pasta

Roast Beef and Mushrooms

Oven-roasted U.S. choice roast, thinly sliced, and topped with a mushroom demi glaze.

Top Sirloin Steaks (add \$2)

Six-ounce top steaks grilled to medium and served with jus .

Pork Chops

Boneless chops grilled and served with fruit chutney.

Pork Loin

Boneless loin served with harvest apples.

Turkey Breast

Whole breasts oven-roasted, sliced and served with natural gravy.

Tropical Chicken

Boneless breasts grilled and served with pineapple and sweet and sour sauce.

Barbecued Chicken

Boneless breasts grilled and served with a our special BBQ sauce.

Chicken Alfredo

Grilled chicken strips served atop fettuccine noodles with a creamy Alfredo sauce.

Ham with Honey Glaze

Baked Virginia ham, sliced and served with a house made honey glaze.

Turkey and Dressing

Turkey slices stuffed with our house-made dressing, then topped with a creamy gravy.

Beef Tips

Choice beef tips combined with peppers and onions served in a thick bourbon sauce.

Grilled Blackberry Salmon

Grilled salmon filets topped with a special blackberry sauce.

Fresh Halibut (add \$3)

Never-frozen halibut baked with a hint of lemon and butter and topped with tiny Gulf shrimp.

Seafood Scampi (add \$3)

Tail-on large shrimp, white fish, crab, and sea scallops prepared with fresh garlic, butter, and white wine.

Shrimp and Pasta

Petite shrimp tossed with pasta noodles with a special white sauce.

Vegetarian or Beef Lasagna

Special Needs

We understand special dietary needs. With advance notice we are happy to meet almost any special dietary or religious need.

Specialty Breaks

Our A la Carte Items

Fresh baked biscuits with butter and jellies.....	\$12 dozen
Sausage or honey ham biscuits	\$18 per dozen
Assorted breakfast pastries	\$16 dozen
Fresh baked bagels.....	\$16 dozen
Assorted muffins.....	\$16 dozen
Croissants with honey, butter, and jellies.....	\$16 dozen
Pound cake with berries and cream.....	\$16 per dozen slices
Banana or pumpkin breads	\$16 per dozen slices
Lemon or blueberry coffee cake.....	\$16 per dozen slices
Assorted cookies.....	\$14 dozen
Brownies	\$16 dozen
Mini-assorted desserts	\$16 dozen
Assorted candy bars.....	\$18 dozen
Assorted ice creams	\$18 dozen
Fruit yogurts	\$18 per dozen
Fresh melons and berries.....	\$3 per person
Fresh cut vegetables with dip and breads	\$3 per person
Pretzels, potato chips, peanuts, or popcorn	\$8 per pound

Our Basic Reception

Assorted Cheeses
Mixed Nuts
Crackers and Flatbreads
Fresh Fruit with Yogurt Dip
Assorted Raw and Grilled Vegetables
Vegetarian Tea Sandwiches
Homemade Chicken Salad Tartlets
Sweet and Sour Meatballs
Assorted Mini-Desserts
Sparkling Punch
Coffee, Tea, Bottled Water, and Soft Drinks

\$14.95 per person (25 person minimum)

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. Our affordable unlimited beverage service is required for all groups.

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 17% service fee is added to all food and beverage purchases.

Our chef will prepare special vegetarian plates when notified in advance.

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

A beverage charge of \$1.50 per person will be added to any meal when participants are not paying for daily beverage service.

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



THE UNIVERSITY of
TENNESSEE **UT**

UT Conferences

Conference Center Building, 600 Henley Street, Suite 212, Knoxville, TN 37902

Phone: (865) 974-0250 • Fax: (865) 974-0264

E-mail: conferences@tennessee.edu • www.utconferences.org