



Weddings...



Holiday Inn[®]

Holiday Inn Memphis Airport & Conference Center
2240 Democrat Road Memphis, TN 38132 USA
t: 901.332.1130 f: 901.398.5206

Silver

SALADS

Choice of One

Traditional Caesar Salad

Romaine, fresh herbed crostini, parmesan cheese and Caesar dressing

Mixed Green Salad

Lettuce, grape tomatoes, cucumber, shaved carrots, croutons with ranch and balsamic vinaigrette

ENTRÉES

Choice of One

Chicken Marsala

Paneed chicken breast on a bed of linguine with a wild mushroom marsala sauce, served with haricot vert green beans

Chicken Piccata

Paneed airline chicken on a bed of rice pilaf with fresh broccoli and lemon caper sauce

Bronzed Sirloin Chateau

Bronzed top sirloin with roasted red potatoes and vegetable medley accompanied by a roasted garlic chardonnay demi-glace reduction

Braised Citrus Tilapia

Pan braised tilapia nestled in rice pilaf served with haricot vert green beans and a citrus beurre blanc

Angel Hair Shrimp Alfredo

Shrimp tossed in angel hair pasta, bell peppers with alfredo sauce

Creole Roasted Pork Loin

Creole roasted pork loin on sweet potato bonbons, haricot vert green beans complemented with pork au jus

RECEPTION

Choice of Two

Seasonal Fresh Fruit Display
Mozzarella Cheese Sticks
Bruschetta

Mini Chicken Wellingtons
Fried Gulf Crab Rangoon
Chicken Pot Stickers

SALADS

Choice of One

Traditional Caesar Salad

Romaine, fresh herbed crostini, parmesan cheese and Caesar dressing

Mixed Green Salad

Lettuce, grape tomatoes, cucumber, shaved carrots, croutons with ranch and balsamic vinaigrette

Wedge Salad

Iceberg wedge, apple smoked bacon bits, sliced beefsteak tomatoes, cucumber, carrots, bleu cheese crumbles and Vidalia onion vinaigrette

ENTRÉES

Choice of One

Mediterranean Chicken

Chicken breast marinated in Italian herbs, served with penne pasta and mixed vegetables

Wild Mushroom Beef Pasta

Beef tips cooked down in a wild mushroom demi-glace, served on a bed of fettucine

Center Cut Pork Chops

Grilled center cut pork chops on a bed of rice pilaf and a wild mushroom marsala sauce, served with haricot vert green beans

Chicken Cordon Bleu

Chicken breast stuffed with ham and cheese gently fried and nestled over a bed of crisp sautéed vegetables and crowned with a sherry supreme sauce served with wild rice

Grilled Sirloin Portobello

Hand cut sirloin grilled to perfection and served with sautéed Portobello mushrooms, oven roasted potatoes and fresh Delta grown vegetable medley

Lemon Lime Grilled Salmon

Grilled salmon filet topped with a light lemon lime dill butter sauce served with

Platinum

RECEPTION

Choice of Two

Mushroom Caps Stuffed with Crabmeat
Bacon Wrapped Scallops
Smoked Salmon Bellini

Mini Beef Wellingtons
Spinach Spanakopita
Cheese Display

SALADS

Choice of One

Traditional Caesar Salad

Romaine, fresh herbed crostini, parmesan cheese and Caesar dressing

Mixed Green Salad

Lettuce, grape tomatoes, cucumber, shaved carrots, croutons with ranch and balsamic vinaigrette

Wedge Salad

Iceberg wedge, apple smoked bacon bits, sliced beefsteak tomatoes, cucumber, carrots, bleu cheese crumbles and Vidalia onion vinaigrette

ENTRÉES

Choice of One

Petit Filet and Creole BBQ Shrimp

Aged tenderloin grilled to perfection topped with béarnaise sauce combined with fresh Gulf shrimpsautéed in a New Orleans BBQ sauce, served with rice pilaf and fresh Delta grown vegetable medley

Queen Cut Prime Rib

Slow roasted herb incrustated prime rib served with au jus and horseradish sauce.
Roasted new potatoes and Delta grown vegetable medley

Chipotle Glazed Pork Loin

Roasted pork loin on sweet potato hash, haricot vert green beans complemented with house made chipotle sauce

Rosemary Game Hen

Half hen roasted with fresh rosemary and garlic. Served with roasted red potatoes and haricot vert green beans

Grilled Ribeye Portobello

Ribeye grilled to perfection and served with sautéed Portobello mushrooms, oven roasted potatoes and fresh Delta grown vegetable medley

Ginger Basil Mahi Mahi

Basil pesto broiled Mahi Mahi on a bed of curry rice and black beans with a sweet ginger butter sauce

Desserts

New York Style Cheesecake with Sliced Strawberries

Key West Key Lime Pie

Southern Peach Cobbler with Ice Cream

Carrot Cake with Cream Cheese Frosting

Black Forest Cake

Deep Dish Apple Pie

Bourbon Glazed Bread Pudding

Warm Pecan Pie Ala Mode

Chocolate Lava Cake with Vanilla Ice Cream

Hot Hors D'oeuvres

Mini Crab Cakes with Remoulade Sauce

Mushroom Caps Stuffed with Crabmeat

Mozzarella Cheese Sticks

Bacon Wrapped Scallops

Buffalo Wings with Celery, Carrots & Ranch or Bleu Cheese

Crab Rangoon

Assorted Petite Quiche

Jalapeño Poppers

Teriyaki Chicken Satay

Teriyaki Beef Satay

Vegetable Spring Rolls with Thai Dipping Sauce

Chicken Tenders with Honey Mustard & Tangy BBQ

Meatballs with Swedish or BBQ

Spinach Spanakopita

Coconut Shrimp with Orange Marmalade Sauce

Cold Hors D'oeuvres

Sausage & Cheese Tray with Crackers

Fresh Vegetable Crudités

Sliced Fresh Fruit Presentation

Smoked Fish Pate Tray with Crackers

Deviled Eggs

Assorted Cold Canapes

Iced Jumbo Shrimp with Cocktail Sauce

DRY SNACKS

Mixed Nuts

Roasted Peanuts

Pub Chips with Dip

Nacho Chips with Salsa

Dinner Enhancements

Carving Stations

All carved items are accompanied by dinner rolls and appropriate condiments and requires a chef.

Roasted Pork Tenderloin

Slow Roasted Prime Rib

Roasted Turkey

Whole Honey Baked Ham

Steamship Round of Beef

Seafood Bar

King Crab Legs

Iced Jumbo Shrimp

Oysters on the Half Shell

Green Mussels

Potato Martini Bar

Fresh Mashed Potatoes

Cheddar Cheese

Bacon Bits

Scallions

Jalapenos

Mushrooms

Butter

Sour Cream

Beverage Packages

Silver

Smirnoff Vodka
Beefeater Gin
Jim Beam Bourbon
Canyon Road Chardonnay
Canyon Road Cabernet Sauvignon
Choice of two domestic beer

Gold

Russian Standard Vodka
Bombay Sapphire Gin
Jack Daniel's Whiskey
Jose Cuervo Gold Tequila
Bacardi Rum
Captain Morgan Spiced Rum
Kendall Jackson Chardonnay
Kendall Jackson Cabernet Sauvignon
Columbia Crest Merlot
Choice of 2 domestic and one import or craft beer

Platinum

Absolut Vodka
Tanqueray Gin
Maker's Mark Bourbon
Patron Silver Tequila
Bacardi Rum
Sailor Jerry Spiced Rum
Sonoma Cutrer Chardonnay
Kim Crawford Sauvignon Blanc
Black Stallion Cabernet Sauvignon
Alexander Valley Merlot
Choice of 2 domestic and two import or craft beer

Beer Selection



Domestic Beer

Bud Light
Budweiser
Coors Light
Miller Lite
Michelob Ultra

Import Beer

Corona Extra
Guinness
Heineken
Stella Artois

Craft Beer

Angry Orchard Cider
Blue Moon
Ghost River
Goose Island IPA
Leinenkugel Seasonal
Samuel Adams Boston Lager
Samuel Adams Seasonal





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