

# CHATTANOOGA CONVENTION CENTER

Effective July 1, 2019

## DINNER MENU

### Dinner Entrée

All Entrées include Salad, Fresh Rolls from a locally owned bakery, Dessert Selection, Iced Tea, Water and Freshly Brewed Regular and Decaffeinated Coffee

#### **Chicken Saltimbocca**

Sautéed Tender Chicken Layered with Plum Tomatoes, Prosciutto Ham, Buffalo Mozzarella Served with Orzo Primavera and Sage Cream and Chef's Choice Seasonal Vegetable

\$29.00

#### **Chicken Chasseur**

Glazed Mushrooms, Tomatoes, Shallots, with Brandy Served with a Tarragon Demi Glaze and Fingerling Potatoes and Chef's Choice Seasonal Vegetable

\$28.00

#### **Athenian Chicken**

Chicken Breast Rubbed with Mediterranean Spices and Olive Oil Topped with a Tapenade of Olives, Tomatoes and Goat Cheese and Served with Roasted Potato Spears and Lemon Vinaigrette and Chef's Choice Seasonal Vegetable

\$28.00

**Lemon Pepper Chicken**

Searched Breast of Chicken with a Lemon Pepper Seasoning  
with a Sweet Basil Cream and Fresh Steamed Vegetable with Tomato Butter  
and Chef's Starch Selection

\$26.00

**Balsamic Chicken**

Marinated Grilled Breast of Chicken in a Balsamic Reduction  
Asparagus Confiet with Hearts of Palm  
and Chef's Starch Selection

\$26.00

**Tennessee Barbequed Roasted Loin of Pork**

Roasted Loin of Pork Glazed with Cumberland Honey Barbeque  
Served with Crispy Onions  
Roasted Sweet Potatoes  
and Chef's Seasonal Vegetable Selection

\$28.00

**Grilled Filet of Atlantic Salmon**

Atlantic Salmon Filet with Fresh Pineapple and Mango Relish  
Sautéed Shrimp and Sweet Peppered Rice  
and Chef's Choice Seasonal Vegetable

\$30.00

**Prime Rib of Beef**

Garlic Studded and Sliced Prime Rib of Beef and Rosemary Demi Au Jus  
Horseradish, Chive Infused Potatoes  
Chef's Seasonal Vegetable Selection

\$32.00

**Grilled Filet Mignon**

Grilled Center Cut 8 oz. Filet with Chiffonade of Wild Mushrooms  
Roasted and Savory Fingerling Potatoes  
and Chef's Seasonal Vegetable Selection

Market Price

## **Entrée Duets**

### **Seared Filet Mignon and Stuffed Shrimp with Crabmeat**

Petite Grilled Filet Mignon with Merlot Demi Glaze  
Twin Crabmeat Stuffed Baked Shrimp with Tarragon Butter  
Arborio Rice with Crab Cream  
and Chef's Seasonal Vegetable Selection

\$38.00

### **London Broil and Garlic Chicken**

Savory Roasted Prime Rib of Beef and  
Grilled Breast of Garlic Chicken  
with Rosemary Demi and Shallot Butter  
Roasted Potatoes with Fresh Chives  
and Chef's Choice Seasonal Vegetable

\$34.00

### **Balsamic Chicken with Seared Mahi Mahi or Grilled Salmon**

Grilled Chicken Breast Paired with  
your Choice of Fresh Fish with  
a Mango Cucumber Relish and  
Chive Butter Sauce  
Lemon Thyme Couscous  
and Chef's Choice Seasonal Vegetable

\$32.00

## **Dinner Salad Selections**

### **Farmer's Garden Market Salad**

Fresh Field Greens and Lettuces with Tomatoes, Cucumbers and Mushrooms  
House Creamy Buttermilk Ranch

### **Mediterranean Salad**

Crisp Romaine Leaves with Diced Tomatoes, Cucumbers, Black Olives, Green Beans and  
Chick Peas  
Feta Cheese and Greek Vinaigrettes

### **Capresé Salad**

Beef Steak Tomato, Mozzarella and Romaine Salad  
Basil Balsamic Vinaigrette

### **Caesar Style Salad**

Tossed Romaine with Croutons and Parmesan Cheese  
Garnished with Grape Tomatoes  
Dressing Served on the Side

### **Baby Spinach Salad**

Baby Spinach with Toasted Almonds and Mandarin Oranges  
Served with Poppy Seed Dressing

## **Dinner Dessert Selections**

Decadent Chocolate Torte

Key Lime Mousse Martini

New York Style Cheese Cake

Fresh Strawberry and White Chocolate Mousse Parfait

Chocolate Rondelle with Peanut Butter Mousse

Chocolate Peanut Butter Pie

## **Dinner Buffets**

50 Person Minimum on Buffets

### **Carter Plaza Buffet**

Crisp Hearts of Romaine with Shredded Carrots,  
Grape Tomatoes and Sliced Mushrooms  
Served with Balsamic Vinaigrette and Peppercorn Ranch Dressing  
Cucumber, Artichoke and Red Onion Salad  
an Array of Strawberries, Pineapple and Orange Segments

Boneless Breast of Chicken with a Tarragon Cream Sauce  
Grilled Salmon Filet Glazed with Orange and Lemon Zests  
Chef Carved Prime Rib of Beef

Sautéed Green Beans and Julienne Carrots  
Roasted Herbed Potatoes  
Warm Rolls and Butter

An Assortment of Torts,  
Cheesecake and Pies

\$38.50

### **Scenic City Buffet**

Hearts of Iceberg, Red Leaf and Endive  
Salad Bar with Crusty Corn Bread Croutons  
Local Orange Blossom Honey Vinaigrette  
Tennessee Caviar and Spicy Chow Chow with Local Artesian Breads  
Fresh, Diced Seasonal Fruit and Cheese Bar  
Hominy and Broccoli Salad  
Tomatoes and Red Onion Salad  
Market Street Rotisserie Chicken  
Slow Roasted Barbequed Short Ribs of Beef  
Blackened Salmon with Sweet Pepper Butter  
Green Beans and Bacon Ragout  
Baked Sweet Potatoes with Rum Butter  
Honey Buttered Corn Bread

Local artisan bread and pastry selections to include:  
Bread Pudding, Pecan Pie, Lemon Drop Squares, Chocolate Fudge Cake

\$35.00

### **Mediterranean Shore Buffet**

Antipasto and Bruschetta Display of Cascading Imported Italian Meats and Cheeses  
with Crusty Italian Bread, Diced Tomato and Basil Fresca  
Artichoke and Cheese Fondue with Crusty Flat Breads

Freshly Tossed Caesar Salad with Toasted Croutons and Parmesan Cheese  
Plum Tomato and Crabmeat Salad, Artichoke and Mushroom Salad  
Marinated Hearts of Palm and Asparagus Salad

Grilled Swordfish with Caper Butter  
Sautéed Chicken Marsala, Stuffed Shells with Ricotta Cheese  
Baked Shrimp Pesto with Penne Pasta Carbonara  
Zucchini with Roasted Peppers  
Warm Rolls and Butter

White Chocolate and Fresh Strawberry Parfait  
Cannoli Crème in Chocolate Cups  
Tiramisu  
Freshly Brewed Coffee, Iced Tea and Water

\$35.00

### **Southern BBQ**

Crisp Garden Greens, Shredded Cheddar Cheese, Spring Peas, Crispy Bacon, Hard  
Boiled Eggs, Cucumbers, Bell Peppers, Shredded Carrots and Baby Beets  
Served with House Made Ranch, Green Goddess and Berry Vinaigrette

Locally Jarred Pickles, Assorted Olives, Radishes, Celery and Carrot Sticks  
Lime and Coke Infused Watermelon, Tomato Cucumber Salad with Fresh Mint  
Black Eyed Pea Salad, Country Cole Slaw  
Redskin Potato Salad

Pulled Barbequed Pork  
Citrus and Rosemary Grilled Chicken Breasts  
Hearty Homemade Baked Beans with Bacon  
Southern Style Green Beans  
Creamy Macaroni and Cheese  
Parmesan Roasted Red Skinned Potatoes  
Locally Inspired BBQ Sauces  
Corn Bread with Local Honey and Freshly Baked Yeast Rolls

Strawberry Short Cake, Warm Apple and Peach Cobbler  
Double Chocolate Chunk Cookies

\$36.50