



CATERING MENU



Breakfast

Breakfast Buffets

All prices are per person and are available for 12 guests or more

The Continental

Fresh Orange, Grapefruit and Cranberry Juice
Fresh Seasonal Sliced Fruit
Chef Selection of Fresh Assorted Danish
Pastries, Muffins, Butter and Preserves
Freshly Brewed Regular and Decaf Coffee
Assortment of English Breakfast Teas

15.00

The All American Big Breakfast

Fresh Orange, Grapefruit and Cranberry Juice
Fresh Seasonal Sliced Fruit
Chef Selection of Fresh Assorted Danish
Pastries, Muffins, Butter and Preserves
Served with Scrambled Eggs, Cheddar and Onion Frittata, Crispy Applewood Bacon,
Breakfast Sausage, Pancakes with Warm Maple Syrup, Breakfast Potatoes and Biscuits
Freshly Brewed Regular and Decaf Coffee
Assortment of English Breakfast Teas

20.00

Sunrise Sandwich Buffet

Choice of Two Breakfast Sandwiches

Egg and Cheese English Muffin
Egg and Cheese Croissant
Sausage, Egg and Cheese Biscuit
Ham and Egg Cheese Biscuit
Bacon, Egg and Cheese Bagel
Egg Whites, Turkey Bacon or Sausage is 2.00 extra per person
Fresh Orange, Grapefruit and Cranberry Juice
Fresh Seasonal Sliced Fruit
Freshly Brewed Regular and Decaf Coffee
Assortment of English Breakfast Teas

18.00

The All American Breakfast

Fresh Orange, Grapefruit and Cranberry Juice
Fresh Seasonal Sliced Fruit
Scrambled Eggs, Breakfast Potatoes, Breakfast Sausage and Biscuits
Assorted Muffins
Freshly Brewed Regular and Decaf Coffee

17.00

Breakfast Buffet Enhancements

Cinnamon French Toast **3.00**
Biscuits with Country Gravy **3.00**
Pancakes with Whipped Cream, Maple Syrup and Fruit Topping **4.00**
Waffles with Whipped Cream, Maple Syrup and Fruit Topping **4.00**
Oatmeal or Grits **2.00**

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A 9.25% TENNESSEE STATE TAX AND 22% ADMINISTRATIVE CHARGE WILL BE ADDED TO PRICE.
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



Lunch

Deli Market

Choose Three From the following

- Soup Du Jour
- Traditional Coleslaw
- Fresh Fruit Display
- Pasta Salad
- Red Potato Salad
- Mixed Green Salad with (2) Dressings
- Penne Pasta Salad with Sun-Dried Tomatoes and Fresh Herbs

Deli Market Includes

Choose Three From the following

- Chunky Pecan Chicken Salad or Tuna Salad
- Roast Beef, Breast of Turkey, Oven Roasted Pit Ham
- Served with Swiss, Provolone, Cheddar, and American Cheeses
- Assorted Deli Breads and Rolls
- Relish Tray of Lettuce, Tomatoes, Onions, and Pickles and Appropriate Condiments
- Freshly Baked DoubleTree Cookies

26.00 Per Person

Classic Box Lunch

Choice of

- Sliced Smoked Turkey Breast with Pepper Jack Cheese
 - Oven Pit Ham and Swiss Cheese
 - Roast Beef and Cheddar Cheese
- Served with a Bottle of Water, DoubleTree Cookie and Whole Fruit

18.00 Per Person

The Executive Box Lunch

Choice of

- Turkey Cranberry Wrap on a Spinach Tortilla
 - Chicken Club served on Wheatberry Bread
 - Chicken Caesar Wrap on a flour Tortilla
 - Ham and Swiss on Ciabatta with a Red Onion Apple Chutney Relish
 - Garden Salad with Grilled Chicken. Add Salmon for 6.99
- Served with a Bottle of Water, DoubleTree Cookie, Potato Chips, Pasta Salad and Whole Fruit

22.00 Per Person



Buffets

Themed Buffets

All prices are per person and are available for 12 guests or more

Served with Iced Tea or Lemonade

Taste of Memphis

Old Fashioned Coleslaw, Mac and Cheese, BBQ Beans, Potato Salad

BBQ Ribs, Beef Brisket and Pulled Chicken

Served with Mini Cornbread Muffins

Chef's Choice of Desserts

41.00

Tasty Tex Mex

Chips and Salsa

Chicken Tortilla Soup

Mexican Rice, Refried Beans

Beef Fajitas, Chicken Fajitas

Served with Taco Shells, Warm Tortillas, Guacamole, Shredded Lettuce, Diced Tomatoes, Diced Onion, Cheddar Cheese, Diced Jalapenos Peppers, Salsa, Sour Cream and Black Olives

Chef's Choice of Desserts

26.00

Taste of Soul

Potato Salad, Garden Salad, Coleslaw

Southern Buttermilk Fried Chicken or Baked Chicken

Garlic Mashed Potatoes

Season Green Beans

Homemade Biscuits with Honey Butter

Chef's Choice of Dessert

29.00

The Salad and Potato Bar

Mixed Field Greens with

Diced Tomatoes, Bacon Bits, Chopped Eggs, Shredded Cheese, Diced Red Onions, Choice Of Grilled Chicken Breast Strips, Julienne Turkey or Ham

Choice of Salad Dressing

Baked Potatoes Served with Butter, Sour Cream, Bacon Bits, Shredded Cheese, Chives and Salsa

Chef Choice of Desserts

25.00

BBQ Picnic

Potato Salad

Creamy Coleslaw

Assorted Potato Chips

Grilled Hamburger with Buns

Hot Dogs with Buns

Grilled Chicken Breast

Garnish Tray: Lettuce, Tomato, Red Onion, Pickles and Tomato

Fresh DoubleTree Cookies and Brownies

22.00

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Buffets

Design Your Own Buffet

**Buffets include warm baked rolls and Chef's choice of dessert.
Served with Iced Tea or Lemonade**

Classic 1 Entrée / 1 Side 35.00 Per Person
Classic 2 Entrée / 2 Sides 38.00 Per Person
Classic 3 Entrée / 3 Sides 44.00 Per Person

Salads (Choose One)

Garden Salad
Caesar Salad with Parmesan Cheese
Spinach Salad with Feta Cheese, Strawberries, Pecans and Red Onion

Entrées

Cranberry and Brie Stuffed Chicken Breast with Beurre Blanc
Rosemary Chicken Marsala
Seared Hanger Steak with Chimichurri Brown Sugar
Portabella Mushrooms Stuffed with Squash, Zucchini, Eggplant, Orzo and Cheese Blend
Braised Short Ribs
Bourbon Glazed Salmon
Mahi Mahi with a Citrus Beurre Blanc
Southern Style Fried Chicken

Sides

Yukon Gold Mashed Potatoes
Gouda Grits
Rice Pilaf
Honey Glazed Carrots
Creamy Parmesan Polenta
Mac and Cheese
Green Bean Almondine



Plated Dinners

All Prices are Per Person.

**Plated Entrées Include a House Salad, Warm Baked Rolls,
Chef's Choice of Dessert and Iced Tea or Lemonade**

Chicken Picatta

Baked or Grilled Breast of Chicken in natural Au Jus
With Choice of Sauce – Marsala, Teriyaki, Wild Mushroom or Lemon Butter Sauce
Potato AuGratin
Vegetable Medley
27.00

Herb Marinated Skirt Steak

Topped with Chimichurri Sauce, Herb Potatoes and Haricot Verts
32.00

Petite Filet of Beef

Served with Sautéed Mushrooms, Red Wine Demi Glaze with Potato Au Gratin
and Sautéed Spinach
39.00

Braised Short Ribs

Served with root Vegetables and Gouda Grits
37.00

Honey Dijon Mustard Glazed Salmon

Served with Rice Pilaf and Grilled Asparagus
35.00

Shrimp and Grits

Jumbo Shrimp, Stone Ground Grits, Tasso Ham, Fresh Diced Tomato,
Scallions and Sherry Cream Sauce
34.00



Receptions

Reception Hors d'oeuvres

Prices are Per Person

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| Maple Bacon Wrapped Chicken 3.00 | Spinach Stuffed Mushrooms 3.00 |
| Mini Crab Cakes served with Remoulade 4.00 | Mini Caprese Spikes 2.50 |
| Crispy Asiago Asparagus 2.00 | Mini Wedge Bits 2.00 |
| Spanakopita 2.00 | Lollipop Lamb 9.00 |
| Mini Burger Slider 4.00 | Beef Tenderloin Platter at Market Price |
| Chicken Satay 3.00 | Assorted Mini Desserts 3.00 |

Classic Cheese Tray

Serves: 25, 70.00; 50, 140.00; 100, 250.00

Fresh Seasonal Fruit Platter

Serves: 25, 65.00; 50, 130.00; 100, 250.00

Homemade Spinach Dip

Serves: 12, 45.00; 50, 90.00; 100, 160.00

Upcharge with Shredded Chicken, 2.00 Per Person

Upcharge with Crab Meat, 5.00 Per Person

Hummus served with Pita Chips

Serves: 25, 55.00; 50, 110.00; 100, 220.00

Grilled Vegetable Platter

Serves: 25, 55.00; 50, 110.00; 100, 220.00

BBQ or Italian Meatballs

Serves: 25, 75.00; 50, 150.00; 100, 300.00

Chicken Tenders

Serves: 25, 75.00; 50, 150.00; 100, 300.00

Chicken Wings

Serves: 25, 85.00; 50, 170.00; 100, 350.00

Reception Station

Prices are Per Person

Dim Sum

An afternoon snack to spice up your afternoon meeting or reception

Egg Rolls | Pot Stickers | Sweet and Sour Sauce

Chili Garlic Sauce | Sweet and Spicy Boneless Wings

Lemon Square

Happy Hour

Spinach Dip served with Tortilla Chips

Mini Cheesesteak Sliders

Buffalo Tenders served with Celery and Ranch Dressing

Assorted Cookies and Brownies

21.00



Breaks/Beverages

Chocoholic Snack

Mini Candy Bars
DoubleTree Chocolate Chip Cookies
Chocolate Dip Pretzels
Chocolate Covered Strawberries
Chocolate Chilled Milk

9.00 Per Person

Healthy Snack

Apples, Orange, Bananas, Plums
Individual Yogurt Cups
Trail Mix
Granola Bars

8.00 Per Person

Snack Attack

Assorted Chips
Candied Pecans, Trail Mix, Cookies and Fresh Brownies

7.00 Per Person

Beverages

Coffee Regular or Decaf (10 cups) **25.00**
Coffee (per gallon) **40.00**
Hot or Iced Tea with Lemon - Sweet (per gallon) **30.00**
Lemonade or Fruit Punch (per gallon) **30.00**
Assorted Juices per Pitcher (72 oz.) **10.00**

Based on Consumption

Energy Drinks **4.00**
Soft Drinks **3.00**
Bottled Water **2.50**
Sparkling Water (Pellegrino) **4.00**

May we suggest a Served Meal or Reception?

Our talented chef is delighted to create special menus to accommodate your culinary preferences and budget. Please contact our catering office at 901-969-6703.

Lead Time Notice of 72 hour is appreciated.

Extras

If equipment, linens, or service staff are needed, we can take care of it for you with necessary charges.



Breaks/Beverages

Breaks: A la Carte

Food Selections

**Fresh Muffins , Assorted Danishes,
Assorted Doughnuts
Bagels & Cream Cheese**
30.00 Per Dozen

Flaky Croissants
30.00 Per Dozen

**Freshly Baked DoubleTree Cookies
Double Fudge Brownies**
24.00 Per Dozen

Ham or Sausage Biscuits
30.00 Per Dozen

**Fancy Assorted Mixed Nuts &
Gourmet Dry Snack Mix**
5.00 Per Person

**Potato Chips, Pretzels, Granola Bars
& Candy Bars**
8.00 Per Person

Assorted Granola Bars
3.50 Per Person

Individual Fruit Yogurt Assortment
3.00 Per Person

Whole Fresh Fruit
2.00 Per Person

Beverage Selections

**Freshly Brewed Regular or
Decaffeinated Coffee**
40.00 Per Gallon
25.00 Per Pot

Iced Tea with Lemons
30.00 Per Gallon

Hot Water with Assorted Tea Packets
25.00 Per Gallon

Lemonade
30.00 Per Gallon

**Orange, Grapefruit, Tomato or
Cranberry Juice**
10.00 Per Carafe

Assorted Soft Drinks
3.00 Each

Assortment of Energy Drinks
4.00 Each

Bottled Waters
2.50 Each

Sparkling Bottled Waters
4.00 Each



Banquet Beverage Service

Tier 1

Cash or Hosted 9.00 Per Drink

Vodka – Absolut
Gin – Beefeater
Rum – Bacardi
Tequila – José Cuervo Gold
Whiskey – Jim Beam
Blend – Seagram’s VO
Scotch – Famous Grouse

Tier 2

Cash or Hosted 10.00 Per Drink

Vodka – Grey Goose
Gin – Bombay
Rum – Captain Morgan
Tequila – 1800 Silver
Whiskey – Jack Daniel’s
Blend – Crown Royal
Scotch – Dewars

Domestic Beer

Cash or Hosted 4.00 Per Beer

Budweiser, Bud Light, Miller Lite, Coors Light

Imported Beer

Cash or Hosted 5.00 Per Beer

Amstel Light, Heineken, Corona, Dos Equis, Yuengling

Local Beer

Cash or Hosted 6.00 Per Beer

Ghost River, Gotta Get up to Get Down, Ananda, Tiny Bomb

Wine Tier 1

Cash or Hosted 9.00 (glass) 34.00 (bottle)

Moscato – Beringer
White Zinfandel – Beringer
Chardonnay – Tunnel Of Elms
Cabernet Sauvignon – Tunnel of Elms
Merlot – Tunnel of Elms

Wine Tier 2

Cash or Hosted 11.00 (glass) 38.00 (bottle)

Cabernet Sauvignon – Hess Select
Chardonnay – Clos Du Bois
Merlot – Blackstone