

# CHATTANOOGA

## CONVENTION CENTER

### LUNCHEON MENU

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

#### Plated Luncheons

##### **Pecan Chicken**

Seared Breast of Chicken with Glazed Pecans and Laced with Marmalade  
Cumberland Honey Roasted Sweet Potatoes  
Local Bean Succotash

\$17.50

##### **Herbed Chicken**

Marinated Grilled Breast of Chicken in a Balsamic Reduction  
Forest Mushroom Ragout with Madeira Cream  
Served with Pasta Primavera and Chef's Seasonal Vegetable

\$17.50

##### **Glazed Chicken Teriyaki**

Breast of Chicken with Grilled Pineapple and Red Pepper Relish  
Served on a Bed of Stir-Fried Rice

\$17.50

##### **Fried or Stewed Chicken and Biscuits**

Tender Breast of Chicken with Baby Carrots, Pearl Onions, Celery,  
and Buttermilk Biscuits Smothered with a Creamed Sauce Supreme  
or Fried Breast of Chicken and Biscuits  
Accompanied by Home-style Green Beans and Tomatoes

\$17.50

**Chicken Focaccia**

Dijon Seasoned Chicken Breast with a Baked Focaccia Crust  
Sundried Tomato Orzo Pasta and Chefs Seasonal Vegetable

\$18.50

**Herb Roasted Pork Loin**

Roasted Loin of Pork with Sautéed Apples and Shallot Marmalade  
Country Pan Gravy and Hamilton County Corn Bread  
with Chef's Seasonal Vegetable

\$21.50

**Herbed Grilled Salmon**

Atlantic Salmon Filet with Fresh Tomato & Chive Relish  
Served with Lemon Thyme Cous Cous and Chef's Seasonal Vegetable

\$20.50

**Short Ribs of Beef**

Tender Short Ribs of Beef with Tennessee Barbeque Glaze  
Horseradish and Buttermilk Mashed Potatoes and Chef's Seasonal Vegetable

\$21.50

**Petite Filet Mignon**

with Herbed Steak Butter, Cottage Fried Potatoes and Chefs Seasonal Vegetable

\$28.50

**Southern Duet**

Tender Breast of Pecan Chicken and Barbeque Seasoned Loin of Pork  
Roasted Sweet Potatoes with Chef's Seasonal Vegetable

\$23.50

## **Cold Sandwiches & Entrée Salads**

All items include Dessert Selection, Iced Tea, Water  
and Freshly Brewed Regular and Decaffeinated Coffee

### **Carter Street Club Croissant**

Sliced Smoked Turkey Breast with Canadian Bacon,  
Lettuce and Tomato on a Large Multigrain Croissant with Fresh Seasonal Fruit Salad

\$16.50

### **Mediterranean Chicken Wrap**

Grilled Chicken, Roasted Red Peppers, Smoke Provolone Cheese and Tomatoes  
Wrapped in a Tortilla with Sundried Tomato Mayonnaise and Served  
with Herbed Penne Pasta Salad

\$17.50

### **Roast Beef on Sour Dough**

Tender Roast Beef and Swiss Cheese with Beef Steak Tomatoes, Red Onion and  
Horseradish Mayonnaise Served with Country Potato Salad

\$17.50

### **Tropical Chicken Salad**

Grilled Chicken with Fire-Roasted Pineapple and Roasted Red Peppers  
on a Bed of Mixed Greens with Wild Berry Poppy Seed Dressing

\$16.50

### **Carter Street Smoked Chicken or Dilled Shrimp Salad**

Pineapple, Strawberries and Clusters of Grapes with Smoked Gouda Cheese  
Served on a Bed of Crisp Lettuce Served with a Fresh Croissant

\$17.50

## **Luncheon Salad Selections**

Tossed Hearts of Romaine with Grape Tomatoes,  
Asiago Cheese and Balsamic Vinaigrette

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

Mediterranean Salad with Feta Cheese and Sundried Tomatoes  
Served with Herb Citrus Dressing

Fresh Market Salad with Iceburg, Shredded Carrots, Tomatoes and Cucumbers  
Served with Buttermilk Ranch Dressing

Seasonal Fresh Fruit Served in a Martini Glass

## **Luncheon Dessert Selections**

Lemon Bar

Chocolate Mousse Cake

Hershey Chocolate Pie

Fresh Fruit Tart with Bavarian Cream

Banana Pudding Iced with Meringue

New York Cheese Cake with Fresh Berries

## **Luncheon Buffets**

50 Person Minimum on Buffets

### **Carter Street South Buffet**

Country Slaw and Potato Salad  
Mixed Greens, Beefsteak Tomatoes, Cucumbers, Shredded Carrots and Cheddar Cheese,  
Ranch and Red Wine Vinaigrette Dressings

Buttermilk Fried Chicken  
Tennessee Style Rubbed Pork Loin with Barbequed Glaze  
Baked Macaroni and Cheese Casserole  
Green Beans with Roasted Sweet Onions

Assorted Rolls and Corn Bread with Sweet Creamed Butter  
Pecan, Apple Pie and Peach Cobbler  
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

\$21.00

### **Express Deli Buffet**

Fresh Seasonal Fruit Display  
Tomato & Cucumber Salad  
Chilled Pasta Salad  
Country Potato Salad

Deli Sliced Roast Beef, Roast Turkey and Smoked Ham  
Sliced American, Swiss and Provolone Cheese  
Iceberg Lettuce, Sliced Tomatoes and Red Onions  
Pickle Spears, Olives and Condiments

Assorted Sandwich Rolls and Breads  
Chef's Daily Assortment of Dessert Creations  
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

\$20.50

**Mediterranean Buffet**

Caesar Salad

Marinated Mushroom and Artichoke Salad

Fresh Tomato Basil and Mozzarella Salad

Marinated Green Beans

Grilled Chicken with Portobello Mushrooms Over Bowtie Pasta Primavera

Stuffed Shells with Parma Ham

Cheese, Pepperoni and Deluxe Flatbread Pizzas

Warm Breadsticks

Tiramisu and Italian Cookies

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

\$23.50

**Heart Healthy Buffet**

Tomato, Minestrone Soup

Asparagus and Hearts of Palm Salad

Grilled Artichoke and Olive Salad

Broccoli Polonaise Salad

Green Bean Salad with Chianti Dressing

Baked Sweet Potato and Spinach Salad Bar

Baked Pecans, Red Onion Jam, Grape Tomatoes

Assorted Local Cheeses and Assorted Vinaigrettes

Stir Fry Chicken and Shrimp with Snow Peas and Brown Rice

Seasonal Array of Fresh Fruit

Yogurt with Seasonal Berries

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

\$22.50

Vegetarian heart healthy buffet  
(the same great buffet without the proteins)

\$19.50

**Executive Market Street Lunch Buffet**

Club Salad Bar that Includes:

Romaine Lettuce, Chopped Eggs, Crumbled Bacon,  
Shredded Cheddar Cheese, Tomatoes and Cucumber with  
Ranch and Mediterranean Vinaigrette Dressings  
Fresh Seasonal Fruit Salad

Market Street Deli Meats to Include:

Honey Baked Ham, Roast Beef and Roast Turkey  
Sliced Provolone, American and Swiss Cheese  
Iceberg Lettuce, Sliced Tomatoes, Spicy Mustard and Herbed Mayonnaise  
Assorted Sandwich Rolls and Breads

Southern Style Fried Chicken

Pulled Pork Barbeque

Green Beans with Bacon and Onions

Macaroni and Cheese Casserole

Assorted Rolls with Butter

Bowls of Whole Fruit

Apple Crisp

Chef's Assorted Daily Bakery Selection

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

\$27.00

## **Boxed Lunches**

All boxed lunches include cookies, bags of potato chips, whole fruit, soda or bottled water

### **Deli**

Includes Your Choice of Beef, Turkey or Ham Sandwich on Specialty Bread  
Assorted Condiments  
\$14.50

### **Croissant Club**

Croissant Sandwich, Choice of Turkey with Monterey Jack Cheese or Ham with Swiss Cheese  
Assorted Condiments, Pasta Salad, Bag of Potato Chips,  
\$15.50

### **Chicken Wrap**

Grilled Herbed Breast of Chicken with Lettuce and Tomatoes  
Wrapped in a Flour Tortilla  
with Assorted Condiments, Pasta Salad, Bag of Potato Chips,  
\$15.50

### **Chopped Cobb Salad**

Sliced Hardboiled Egg, Red Grape Tomatoes, Cheddar and Swiss Cheese,  
Cucumber Slices Grilled Chicken and Crumbled Bacon  
\$15.50

### **Create Your Own Box Lunch**

Minimum 100 Guests  
An Array of Packaged Salads, Sandwiches and Wraps.  
with Tortellini Pasta Salad, Red Bliss Potato Salad, Fresh Fruit Salad  
Assorted Desserts  
\$17.50

### **Build Your Own Salad and Baked Potato Bar**

Minimum 100 Guests  
A Fresh Bountiful Array of Fresh Premium Local Produce with Fresh Cheeses, Condiments and  
Salad Dressings Served with Your Choice of Baked Sweet Potatoes or Baked Idaho Potato  
\$15.50