

CHATTANOOGA

CONVENTION CENTER

DINNER MENU

Dinner Entrées

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

Grilled Filet Mignon

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

\$35

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

Tennessee Barbequed Roasted Loin of Pork

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

\$28

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

\$28

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

\$28

Chicken Chasseur

Glazed Mushrooms, Tomatoes, Shallots, with Brandy
Served with a Tarragon Demi Glaze and Fingerling Potatoes

\$27

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

\$27

Lemon Pepper Chicken

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

\$25

Balsamic Chicken

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

\$25

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

\$35

Roasted Prime Rib 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

\$32

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

\$30

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

Individual Fresh Baked Wild Berry Cobbler

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
Marinated Vegetable and Bean 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

Fine Selection of Decadent Creations

\$38.50

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

Warm Chocolate Fondue with Fresh Strawberries

Cannoli Crème in Chocolate Cups

Tiramisu

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

\$32.50

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 Bean 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

\$32.50