

# Samuel MENU











where we take tremendous pride in serving you. We have made every effort to provide you with a superior selection of banquet accommodations. Please keep in mind that the following menus are offered as a guideline and do not in any manner indicate the limit of our culinary expertise.

Our staff of highly qualified catering consultants will be happy to advise and suggest any arrangements in regards to the following:

- Menus
- Bar Set-Ups
- Table Decorations and Props
- Complete Theme and Decor for Themed Functions
- Audio Visual Services

### **GUARANTEE**

IP Casino Resort Spa (the Resort) requests that you notify your Catering and Conference Services Manager with the exact number of guests attending the function at least seven (7) days prior to the function (not including weekends). Guarantees for Tuesday and Wednesday events must be confirmed on the proceeding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. Guarantees for functions must be given to the convention services department seventy-two (72) business hours prior to the first function. If the guarantee is not received within the allocated time, an additional food service charge will be applied.

The number given will be considered your minimum guarantee and you will be charged for the number given even if fewer attend the function. The Resort will be prepared to set your room by no more than 3% above your initial guaranteed number. Should you use the 3% overage you will be charged for the amount served. If your guaranteed number is not received in writing by the 72 business hour period, prior to the event, your guarantee will automatically be your expectant number indicated on your Banquet Event Order(s). Food additions submitted within the 72 business hours of the event will be subject to an additional food surcharge.

Function rooms are assigned by the resort according to the guaranteed minimum number of people anticipated. Extensive meeting room setup changes requested on-site that differ from the details listed on the confirmation banquet event orders may incur a reset fee. The Resort will provide standard setups for the meeting/banquet rooms. The group may be financially responsible for the rental charges of additional equipment required for extraordinary setups.

The Resort reserves the right to change meeting/banquet rooms at any point should the number of attendees decrease, increase, or when the Resort deems it necessary. Resetting of meeting rooms from previously agreed upon setups on your banquet event order(s) may result in a resetting fee. Room rental fees may be applicable. The Resort reserves the right to assign another room for a function in the event that the room originally designated for such function shall become unavailable or inappropriate. The Resort reserves the right to make the final decision regarding outdoor functions.

The decision to move a function to an indoor location will be made no less than four (4) hours prior to the event.

### **FOOD AND BEVERAGE**

In accordance with Mississippi liquor laws, IP Casino Resort Spa does not allow any food or beverages to be brought into the IP property or taken out of any of our food outlets or banquet facilities by patrons or their guests. The Resort reserves the right to remove any food or beverage that is brought into the meeting/banquet rooms in violation of this policy and service charges may apply.





### **FOOD AND BEVERAGE (CONTINUED)**

All food and beverage must be supplied by IP Casino Resort Spa. The Resort is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries. All food and beverage prices are guaranteed ninety (90) days prior to the date of the function.

Menu service to less than the specified minimum guarantee of guests for breakfast, lunch, dinner or reception is subject to a minimum taxable surcharge. Menu service is available for maximum time specified on each menu. The Resort will assess a taxable service charge for each additional half hour.

### SIGNS/DISPLAYS

There is an electronic display program throughout the Resort and in front of each meeting room noting your meeting name. Should your group provide their own signage, it must be approved by the IP advertising department at least 21 days prior to function. Signs must be displayed on easels, and the locations must be pre-approved.

The Resort reserves the right to approve staging, props and décor. It must compliment the design, integrity and color palette of the meeting rooms. Signs, banners or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the meeting rooms and foyer areas, nor should they obstruct permanent Resort signage from view.

### **AUDIO/VISUAL**

The Resort's on-site Audio Visual Department features state-of-the-art equipment and trained technicians. It is the policy of IP Casino Resort Spa that all audio visual requirements are made through your Convention Services Department. Outside audio visual equipment is not permitted. If your group decides to use an outside vendor or bring in your own equipment, you will be subject to a service charge and/or electrical fees. It will not be permitted to be connected to the Resort's equipment.

### **OUTDOOR FUNCTIONS**

A fee will be applied per person to all outdoor functions. An additional fee will be applied to all outdoor functions of less than 125 guests. All catered food & beverage will be served using non-breakable plates and glassware. Plated meal functions cannot be held outdoors. Event will be set up using the existing pool furniture; if special seating is requested, a service charge may apply. The Resort will decide at least 5 hours prior to the event if the function will be held outside or should move indoors. In any case, the Resort reserves the right to make the final decision if weather conditions are an issue.

### **SMOKING**

The Resort's meeting rooms and foyer areas are a smoke-free environment. Smoking is permitted in designated casino areas.

### **SECURITY**

IP Casino Resort Spa shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort prior to or following the banquet or meeting. Security is available to guard exhibits, merchandise and/or articles that are set up for display prior to and after the planned event at a designated charge per hour or per security guard.

### **TAXES AND SERVICE CHARGES**

IP Casino Resort Spa will add 20% service charge and 7% sales tax on food and beverages.





### **MISCELLANEOUS**

Pins, tacks or tape may not be attached to any walls in banquet rooms or any other public area. Any signs, decorations or other items displayed must be of professional quality and have prior approval from the Convention Services Manager. Each room has different capabilities and features. The Resort reserves the right to reassign the room should any change in attendance or type of function occur prior to the time of your function.

The Resort may assign suitable charges for the following:

- Extraordinary Room Set-Ups
- Resetting of Rooms
- Additional Power Requirements
- Centerpieces (when available)

### RENTAL EQUIPMENT

- Dance Floor 6'X8' 20'X20'
- Staging
- Podium
- Centerpieces
- Portable Bars
- Extension Cords
- Champagne Fountain

Charges for incoming and outgoing single packages, bulk shipments and exhibitor drayage requirements will be applied. Prices vary by weight.

### **GENERAL CATERING**

### Shipping and Mailing to and from the Casino:

If applicable, must be arranged by client. The Resort charges a package handling fee per box. Client must schedule deliveries to arrive at the Resort at least seven (7) days, but not more than ten (10) days prior to client's arrival. The charge for the Resort to deliver boxes to your exhibitors meeting room/sleeping room will be posted to your group's master account. It is the responsibility of the group to collect this fee from the exhibitor making the presentations to your attendees.

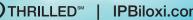
The charge for the Resort to move or deliver boxes to your clients' meeting room or sleeping room will be posted to your group's master account. It is the responsibility of the group to collect this fee from the exhibitor making a presentation to your attendees.

### Return labels and/or call tags must be provided by client:

Client must arrange and pay for return shipping and must repack/seal/tape and properly label each item in a manner acceptable to the shipping company. No shipping/mailing charges can be paid by the Resort. The Resort will not accept the responsibility of repacking/sealing or labeling packages.







### **GENERAL CATERING (CONTINUED)**

### **Deliveries:**

Deliveries will be made to client's meeting room the day of the event unless previous arrangements have been made with the IP Convention Services Manager or Sales Manager. Client must call the Convention Services Manager or Sales Manager Representative for the group to arrange a delivery time and client must sign for each item.

Please label each item as shown below:

GUEST NAME:	ARRIVAL DATE:
GROUP NAME:	
CONVENTION DATES:	
C/O IP CASINO RESORT SPA	
850 BAYVIEW AVENUE	
BILOXI, MS 39530	

### Telephone messages:

The Resort is not able to deliver telephone messages to meeting rooms. Messages are taken by the Resort's PBX department for guests staying here. If the guest is staying at another property, please refer the call to their hotel. If you need messages delivered or require access to an outside telephone line we suggest to have a telephone line installed in your meeting room for an additional fee. Speaker phones are also available.

### Faxing and/or copying:

Receiving and sending faxes can only be done at the Resort's Front Desk. That FAX number is **(228) 432-3260.**Client will be referred to an outside source for large copying requests.

Incoming or outgoing faxing will incur charges.

### Food and beverage:

No food or beverages will be sold on a "consumption basis" except in the case of full "Hosted Bar" set-ups where minimums do apply.

### Catering and convention approvals and/or changes:

All Banquet Event Orders or "BEO's" must be reviewed for accuracy. If there are no changes or corrections to be made, the BEO(s) must be signed and dated and returned to the Catering Department.





### SPACE AND SERVICES ARE NOT GUARANTEED AND ANY REQUESTED CHANGES CANNOT BE IMPLEMENTED UNTIL A SIGNED CONTRACT AND DEPOSIT HAVE BEEN RECEIVED.

### Payments:

We accept the following forms of payments:

- Visa
- MasterCard
- Discover
- American Express
- Diners Club
- Money Order
- Cashier's Check
- Personal Check
- Company Check
- Cash

Personal and company checks are accepted if received fourteen (14) days prior to the group's arrival. If received after this date, a credit card will be required to guarantee the check until clearance.

Credit cards are accepted with the following requirements:

- A completed, signed and dated credit card authorization form
- Must allow the Resort to authorize a certain amount against the card for a guarantee
- OR Allow the Resort to charge a set amount prior to your arrival for anticipated charges

IF THE INFORMATION NEEDED FOR CREDIT CARD PROCESSING CANNOT BE SUPPLIED, ALTERNATE TENDER WILL BE REQUIRED.

I have read and accept the guidelines as listed above:

By:	Date:	









## Refreshments

### **BEVERAGES**

- ▶ Freshly Brewed Coffee (Reg or Decaf)
- Freshly Squeezed Lemonade
- Fresh Watermelon Juice
- Freshly Brewed Iced Tea
- Fruit Punch
- Individual Assorted Juices

### **FROM THE BAKERY**

- Assorted Danish Pastries
- Assorted Muffins
- Assorted Fruit Breads
- ▶ Cinnamon Rolls
- Croissants & Butters

### AND MORE...

- ▶ Whole Fresh Piece of Fruit
- ▶ Granola Bars
- Fruit Yogurt
- Seasonal Sliced Fresh Fruit Tray
- Domestic & Imported Cheese Tray
- ▶ Ice Cream Bars
- Chocolate Dipped Strawberries

- Individual Milk or Chocolate Milk
- ▶ IP Logo Bottled Water
- ▶ Red Bull
- ▶ Soft Drinks Coke Products upon Request
- Freshly Squeezed Orange Juice
- Doughnuts
- Fresh Baked Cookies
- Brownies
- ▶ Bagels & Cream Cheese
- King Size Candy Bars
- Individual Bag Potato Chips & Pretzels
- ▶ Soft Pretzels with Mustard
- Tortilla Chips & Salsa
- Mixed Nuts
- Popped Popcorn with Butter









## Continental Breakfast Selections

Continental breakfast is based on a minimum of 20 guests and is served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

### **CONTINENTAL BREAKFAST**

Assorted Breakfast Baked Goods to Include:

- ▶ House-Baked Cinnamon Rolls
- Assorted Doughnuts
- Fruit Danish, Variety of Muffins
- Sliced Fruit Breads
- Assorted Fruit Juices
- Fruit Preserves & Butter
- Coffee, Decaf, Tea, Milk, Water

### **DELUXE CONTINENTAL BREAKFAST**

Assorted Breakfast Baked Goods to Include:

- Assorted Fruit Juices
- Sliced Seasonal Fresh Fruit
- Assorted Cereals
- Cinnamon Rolls, Doughnuts, Danish, Muffins
- Fruit Preserves & Butter
- Coffee, Decaf, Tea, Milk, Water

### **EUROPEAN**

Assorted Breakfast Baked Goods to Include:

- Sliced Fresh Seasonal Fruit and Berries
- Assorted Miniature Scones, Danishes and Croissants
- Miniature Quiche Lorraine with Mornay Sauce
- Selection of Sliced Charcuterie, Cheeses and Petite Breads
- Fresh Fruit and Yogurt Parfait Station with Toasted Granola
- Whipped Butter, Marmalades and Assorted Jams
- Selection of Juices and Bottled Water

### **FRESH AND NATURAL**

Assorted Breakfast Baked Goods to Include:

- Assorted Fruit Juices
- Seasonal Harvest Fresh Fruits
- Fruit Yogurt with Granola Topping
- Healthy Bran & Fruit Muffins
- Multi-Grain Fruit Bread
- Fruit Preserves
- Coffee, Decaf, Tea, Milk, Water











Breakfast buffets are based on a minimum of 20 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All breakfast buffets include coffee, decaffeinated coffee, tea, juice and milk.

### **BAY ST. LOUIS**

- Assorted Chilled Fruit Juices
- Sliced Fresh Fruit Display
- Vanilla Scented Crème
- Oatmeal with Pecans & Brown Sugar
- Fruit Smoothies with Strawberry

### BILOXI

- Assorted Chilled Fruit Juices
- Sliced Fresh Fruit Display
- Brioche French Toast with Syrup & Whipped Butter
- Sausage Patties, Sliced Ham Steaks
- Fluffy Scrambled Eggs
- Country Breakfast Potatoes & Grits
- Assorted Breakfast Danishes
- Gravy, Biscuits & Fruit Bread

### **GOOD MORNING**

- Fluffy Scrambled Eggs
- Crisp Bacon Strips, Country Sausage or Ham Steak
- Breakfast Potatoes or Southern Grits
- Basket of Bakeries & Banana Yogurt
- Turkey Sausage Links & Grilled Ham Steaks
- Whole Wheat Pancakes with Simmered Apples
- Fluffy Scrambled Eggs with Fresh Herbs

### **HEALTHY START**

- Sliced Fresh Fruit Display
- Freshly Squeezed Juices (Orange, Grapefruit, Carrot)
- Bran Muffins
- Yogurt & Granola Parfaits
- Oatmeal & Raisins
- Cholesterol-Free Egg Beaters with Vegetables
- Turkey Sausage
- Tomatoes Provencal
- Multi-Grain Pancakes with Light Syrup

### OCEAN SPRINGS

- Assorted Chilled Fruit Juices
- Sliced Fresh Fruit Display
- Assorted Cold Cereals, Granola and Fruit Yogurt
- Fluffy Scrambled Eggs, Breakfast Potatoes and Grits
- Sausage Links, Crisp Smokehouse Bacon, Grilled Ham Steaks
- Buttermilk Biscuits & Southern Gravy
- Freshly Baked Sweet Rolls

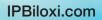
### SINGING RIVER

- Assorted Chilled Fruit Juices
- Sliced Fresh Fruit Display
- Atlantic Smoked Salmon Display
- Fluffy Scrambled Eggs
- Classic Eggs Benedict
- Cajun Style Smoked Sausage
- Hickory Ham Steaks
- Home Fried Potatoes
- Cheesy Southern Grits
- Brioche French Toast with Berry Compote
- Coffee Cake, Muffins & Fruit Danish











Breakfast is based on a minimum of 25 guests and is served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All breakfast entrées include coffee, decaffeinated coffee, tea, milk and juice.

### **CHEESE BLINTZES**

- ▶ Triple Berry Compote
- Rasher of Crisp Smokehouse Bacon
- Breakfast Potatoes
- Basket of Assorted Bakeries

### **CRAB CAKE BENEDICT**

- Poached Eggs atop Crab Cakes
- Grilled Croissant
- Spiced Alfredo
- Breakfast Potatoes
- Basket of Assorted Bakeries

### **HEART HEALTHY**

- ▶ Scrambled Egg Beaters
- Steamed Broccoli
- Broiled Tomato
- Chicken Sausage

### **QUICK START**

- ▶ Brioche French Toast
- Choice of Bacon or Sausage
- Maple Syrup
- Whipped Butter

### STEAKS AND EGGS

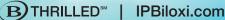
- Broiled N.Y. Strip
- Scrambled Eggs
- Breakfast Potatoes
- Basket of Assorted Bakeries

### THE DELMONICO

- Eggs Benedict Two Poached Eggs
- Canadian Bacon on English Muffins Crowned with Hollandaise Sauce
- Breakfast Potatoes or Grits
- Basket of Assorted Bakeries









## Breakfast Enhancements

In addition to breakfast buffets or brunch

### **CROISSANTS**

- Sausage, Egg, Cheese
- Bacon, Egg, Cheese
- Ham, Egg, Cheese

### **BISCUITS**

- Sausage
- Sausage, Egg, Cheese
- Bacon, Egg, Cheese
- Ham, Egg, Cheese

### PANCAKE OR BRIOCHE STATION\*\*

Choice of Cinnamon Apples, Honey Strawberries or Blueberries with Powered Sugar, Whipped Butter and Warm Syrup

### **OMELET STATION\*\***

Prepared to Order Omelets with Ham, Smoked Salmon, Mushrooms, Tomatoes, Onions, Peppers and Cheese

### OAK SMOKED SALMON DISPLAY

Toasted Bagels, Multi-Grain Breads, Cream Cheese & Caper Relish

\*\*Attendant Required. Additional fees apply.

### **BREAK TO YOUR HEALTH**

Attendants are ready to prepare your guests an ultimate smoothie, using all natural concoctions. You pick the ingredients:

- Fresh Fruit
- Wheat Germ
- Fresh Yogurt
- Ice Cream
- Ice Cold Milk
- Fresh Juices

- Whole Fruit
- Assorted Granola Bars
- Trail Mix
- Bran Muffins
- Assorted Power Bars
- Coffee, Decaf

### **INFUSION COFFEE BREAK**

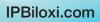
with flavorings and toppings

- Biscotti & Assorted Cookies
- Chocolate Covered Espresso Beans
- Mini Pastries and Doughnuts
- Candied Orange Slices
- Shaved Chocolate
- Sugared Swizzle Sticks
- Whipped Cream
- Fresh Juices
- Fresh Milk
- Coffee Syrups to include: Hazelnut, Caramel, Vanilla, Irish Cream, Toffee Nut, French Vanilla



Casino • Resort • Spa









Brunch is based on a minimum of 50 guests and is served for three hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All brunch selections include coffee, tea, milk and water.

### **GULF COAST BRUNCH**

- Assorted Chilled Fruit Juices
- Fresh Fruit & Imported and Domestic Cheese Display
- Fluffy Scrambled Eggs
- Classic Eggs Benedict
- Cheese Blintzes with Fresh Fruit Compote
- Crisp Smokehouse Bacon
- Seasonal Vegetable du Chef
- Lyonnaise Potatoes & Grits
- Assorted Breakfast Bakeries with Butter & Preserves

### Choice of one:

- Sliced Roast Beef with Wild Mushroom Sauce
- Grilled Chicken Breast ala Puttanesca
- Seafood Étouffée with Steamed Rice

### **ITALIAN FARE BRUNCH**

- Assorted Chilled Fruit Juices
- Imported & Domestic Cheese Display
- Mozzarella, Tomato & Basil Salad
- Antipasto Display Italian Meat and Marinated Vegetables
- Scottish Smoked Salmon Display
- ▶ Chicken Breast Saltimbocca
- Carved Prime Rib of Beef with Horseradish Cream
- ▶ Seafood Primavera on Penne Pasta
- Chef's Choice Vegetable
- ▶ Red Bliss Breakfast Potatoes
- Smokehouse Bacon, Country Sausage Links & Grilled Ham Steak
- Apple Pancakes & Brioche French Toast
- ▶ Chef's Pilaf Blend

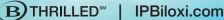
### **TEXAS STYLE BRUNCH**

- Selection of Chilled Juices
- Fruit Display to include Texas Grapefruit
- Huevos Rancheros with Black Bean Relish
- Scrambled Eggs with Scallion & Pico de Gallo
- ▶ Grilled Smoked Sausage, Thick Sliced Canadian Bacon
- Chicken Fried Steak with Country Gravy
- Grilled Pork Chops with Peppers & Onions
- ▶ Chicken & Caramelized Onion Quesadillas
- Cottage Fried Potatoes, Creamy Ranch Pinto Beans
- Buttermilk Pancakes with Apple Butter
- Fresh Corn Tortillas & Sweet Cornbread Muffins
- Assorted Cowboy Sized Danishes & Muffins

As an enhancement, you may add Bloody Marys, Champagne, Mimosas, Bellinis, Screw Drivers or Margaritas for an additional charge per person.









## Themed Am Breaks

Themed AM breaks are based on a minimum of 25 guests and are attended for thirty minutes. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

### **BAGEL MANIA**

- Fresh Sliced Seasonal Fruit & Berries
- Assorted Bagels to include: Onion, Blueberry, Plain, Poppy Seed, Everything & Cinnamon Raisin
- Strawberry, Blueberry, Chive or Plain Cream Cheese
- Crisp Bagel Chips with Caramelized Onion Spread
- Served with Whipped Butter, Assorted Marmalade & Jams
- Selection of Juices & Bottled Water

### **POWER JUICE & SMOOTHIE BLENDS**

- Create Your Own Vegetable & Fruit Juice Smoothie
- Selection of Fresh Seasonal Fruits, Berries & Vegetables
- Throw in a Shot of Red Bull or Protein Powder for an Eye Opening Jolt

### THE HANGOVER

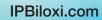
- Bloody Marys, Screwdrivers & Lots of Bottled Water
- Fresh Fruit with Creamy Yogurt Dip
- Sausage Biscuits & Mini Cheeseburgers
- Skillet Fried Hash Browns
- Cinnamon Buns & Bear Claws

### THE HEALTHY STARTER

- Fresh Sliced Seasonal Melons & Berries
- Low Fat Assorted Yogurts with Granola & Berry Compote
- Fresh Assortment of Whole Fresh Fruit
- Selection of Juices & Bottled Water











Boxed lunches require a minimum of 12 with a maximum of two choices.

- ▶ **DELI-HOAGIE** Turkey & Swiss or Ham & Cheese with Lettuce & Tomato
- ▶ GRILLED CHICKEN BREAST Grilled Chicken on Rosemary Ciabatta Bread with Fontina Cheese & Roasted Tomatoes
- ▶ GRILLED CHICKEN CAESAR WRAP Grilled Chicken Breast Tossed with Croutons & Parmesan Cheese in a Flour Tortilla
- ▶ ITALIAN HERO Ham, Salami & Soprasetta with Smoked Provolone Cheese Dressed with Lettuce & Tomato & Italian Vinegar & Oil
- ▶ MUFFALETTA WEDGE Ham, Mortadella & Cappacolla with Olive Salad & Provolone on Muffaletta Bread
- ▶ ROAST BEEF SANDWICH Thinly Sliced Roast Beef, Smoked Provolone Cheese & Horseradish Mayo on a Po-Boy Roll
- SMOKED TURKEY WRAP Smoked Turkey with Lettuce, Tomato & Mustard in a Whole Wheat Tortilla
- VEGETARIAN WRAP Flour Tortilla Filled with Grilled Vegetables & Boursin Cheese

Lunches include Condiments, Disposable Flatware, Chilled Soft Drinks or Water & Selection of Three Accompaniments:

- Sun Chips or Baked Potato Chips
- Terra Chips-Vegetable Chips
- Zapp's Potato Chips

- Chef's Pasta Salad
- Baked Potato Salad
- Red Delicious Apple or Banana
- Fruit Salad
- Jumbo Chocolate Chip Cookie
- Granola Bars







Plated Luncheons

Plated lunches are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply. Includes selection of dessert, freshly baked rolls, coffee, tea and water.

### **ARTICHOKE PARMESAN CHICKEN BREAST**

- Stuffed Breast of Chicken with Artichokes & Tomatoes
- ▶ Roasted Chicken jus lie
- Oven Roasted Herbed Potatoes
- ▶ Chef's Choice of Seasonal Vegetables

### **BLACKENED CHICKEN BREAST**

Over Fettuccine Alfredo

### **BONELESS GRILLED BREAST OF CHICKEN**

- Sautéed Wild Mushrooms and Shallots
- ▶ Lemon Butter Sauce
- ▶ Chef's Choice of Seasonal Vegetables
- Aromatic Rice Pilaf

### **CRAB MEAT TOPPED CHICKEN BREAST**

- With Remoulade Drizzle
- ▶ Red Potato, Roasted Pepper Hash
- ▶ Chef's Choice of Seasonal Vegetable

### **DOUBLE CUT PORK CHOP**

- Apple Compote and Bourbon Gravy
- Walnut and Sage Stuffing
- ▶ Chef's Choice of Seasonal Vegetables

### PARMESAN CHICKEN WITH ROASTED TOMATO SAUCE

- ▶ Creamy Parmesan Grilled Zucchini
- Orzo Pasta
- Chef's Choice of Seasonal Vegetables

### **SAUTÉED SNAPPER**

- Topped with Gulf Shrimp
- ▶ Sun dried Tomato Burre Blanc
- Chef's Choice of Baby Vegetables
- ▶ Lemon Pepper Linguine

### **SEAFOOD STUFFED FLOUNDER**

With Sauce Mornay & Southern Rice Pilaf

### **SEAFOOD STUFFED GULF SHRIMP WRAPPED IN BACON**

With Garlic Boursin Mashed Potatoes







Plated lunches are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply. Includes selection of dessert, freshly baked rolls, coffee, tea and water.

### CARAMELIZED ONION FLANK STEAK

- Parmesan Potatoes
- Chef's Choice of Seasonal Vegetables

### **CRAB CAKES**

- With Yukon Mash & Lemon Sauce
- Chef's Choice of Seasonal Vegetables

### **DESSERTS**

- New York Style Cheesecake with Strawberries
- Carrot Cake
- ▶ Chocolate Cake with Chocolate Sauce

### **GRILLED SALMON WITH TERIYAKI GLAZE**

- With Yukon Mash & Asian Slaw
- ▶ Chef's Choice of Seasonal Vegetables

### **LUNCHEON CUT PRIME RIB, AU JUS (80z)**

- Twice Baked Cheddar Potatoes
- Fresh Jumbo Asparagus
- Chocolate Mousse Cake
- Tiramisu
- Key Lime Pie
- Apple Strudel with Crème Anglaise
- Fruit Tart
- ▶ Flourless Chocolate Torte
- White Chocolate Bread Pudding

### **ADDITIONAL LUNCH ENHANCEMENTS**

### Salads

- Field Green Salad Tomatoes, Cucumbers, Baby Corn, Shredded Carrots
- Caesar Salad Crisp Romaine Lettuce Creamy Caesar Dressing
- ▶ Spinach Salad Spinach Leaves, Tomatoes, Mandarin Orange Sections, Sweet Red Onion Vinaigrette
- ▶ Tomato Mozzarella Fresh Tomato Slices, Fresh Mozzarella & Basil Dressing

### Soups

- Minestrone
- Tomato Basil Bisque
- Seafood Gumbo
- Fish Chowder
- Caramelized Onion
- Black Bean









### Chilled Lunches - Plated

Plated chilled lunches are based on a minimum of 12 guests and are served for one hour. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All plated chilled lunches include dessert selection, coffee, decaffeinated coffee, tea and water.

### **CITRUS CAESAR SALAD**

With Grilled or Blackened Chicken, Salmon or Shrimp, over Bed of Lettuce with Citrus Caesar Dressing

### **CHEF'S SALAD**

Julienne of Ham & Thinly Sliced Turkey, Cheddar & Swiss Cheese, Chopped Egg, Bacon, Tomato, on a Bed of Crisp Lettuce with Choice of Dressing

### **DELI SANDWICH PLATE**

Sliced Roast Beef, Honey Cured Ham or Roasted Turkey Breast, Traditional Potato Salad, Swiss or American Cheese with Tomato Slice, Lettuce, Pickle, Served on Fresh Baked Bread; Garnished with Fresh Seasonal Fruit, Mayo & Mustard on the side

### **CLUB WRAP**

Shaved Turkey & Swiss, Bacon, Lettuce, Tomato & Mayo served with Fresh Fruit Garnish and Chips

### **ASIAN CHICKEN SALAD**

Breast of Chicken, Julienne Red & Green Peppers, Snow Peas, Carrots, Cabbage, Water Chestnuts, Asian Soba Noodles, Ginger Vinaigrette

### **HEALTHY TURKEY WRAP**

Shaved Turkey, Crisp Lettuce, Ripe Tomato, Non-Fat Ranch Dressing in a Whole Wheat Tortilla, Served with Fruit Garnish

### **STEAK SALAD**

Flank Steak Grilled to Perfection; Chopped Romaine, Roma Tomatoes, Asparagus, Fresh Mozzarella & Peppercorn Dressing

### **DESSERT SELECTIONS**

- New York Style Cheesecake with Strawberries
- Carrot Cake
- Chocolate Cake with Chocolate Sauce
- Chocolate Mousse Cake
- Tiramisu
- Key Lime Pie
- Apple Strudel with Crème Anglaise
- Fruit Tart
- ▶ Flourless Chocolate Torte
- ▶ White Chocolate Bread Pudding









## Luncheon Buffets

Luncheon buffets are based on a minimum of 40 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All luncheon buffets include coffee, decaffeinated coffee, tea and water.

### **BILOXI BLUES**

- Classic Macaroni Salad
- Marinated Cucumber & Tomatoes
- Green Pea Salad with Tasso Ham & Boiled Eggs
- Grilled Mahi with Andouille Sausage & Corn Hash
- Garlic Marinated Flank Steak
- Chicken Jambalaya
- Smashed Potatoes & Gravy
- Squash Casserole
- Assorted Cakes & Pies

### **CHINESE BUFFET**

- Fresh Seasonal Fruits
- Glass Noodle Salad
- Crab Rangoons with Mae Ploy
- Crispy Vegetable Egg Rolls
- Sweet & Sour Pork
- Oriental Pepper Steak
- Kung Pao Chicken
- Rainbow Fried Rice
- Steamed White Rice
- Vegetable Lo Mein
- Chinese Vegetable Stir Fry
- Pineapple Cheese Cake, Almond Cake, Fortune Cookies

### **SOUTHERN BUFFET**

- Chicken & Sausage Gumbo
- Baked Potato Salad
- Vegetable & Cabbage Slaw
- Cucumber, Tomato, Onion Salad
- Spicy Boiled Shrimp on Ice
- Crispy Fried Chicken
- Sliced Roast Beef Au Jus
- ▶ Blackened Snapper with Crab Sauce
- Smashed Potatoes
- Baked Mac & Cheese
- ▶ Rolls, Biscuits, Butter
- ▶ Bread Pudding, Pecan Pie

### **SOUTHERN DELI**

- Vegetable & Cabbage Slaw
- Albacore Tuna Salad
- Baked Potato Salad
- Roast Beef, Turkey & Ham
- Swiss, Pepper Jack, Cheddar Cheeses
- Tomato, Purple Onion, Lettuce, Pickles, Olives & Peppers
- Mayonnaise & Dijon Mustard
- ▶ Sliced Breads & Rolls
- Pastry Selection of the Day

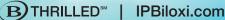
### TASTE OF TUSCANY

- Caesar Salad with Garlic Croutons
- Antipasto Salad
- Four Cheese Lasagna
- Chicken Marsala
- Penne Shrimp Alfredo
- Grilled Asparagus & Roasted Peppers
- Fried Ravioli with Pommodoro Sauce
- Breadsticks with Marinara
- Tiramisu, Cheesecake & Cannolis











Luncheon buffets are based on a minimum of 40 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All luncheon buffets include freshly baked rolls, coffee, decaffeinated coffee, tea and water.

### **BEACH BUFFET**

- Mixed Greens, Tomato, Cucumber Egg, Mushrooms, Artichokes, Raisins Sunflower Seeds, with Choice of Two Dressings
- ▶ Grilled Chicken Salad
- ▶ Honey Mint Fruit Salad
- Lemon Basil Couscous
- ▶ Grilled Vegetable Pizzas
- Seared Tuna Steaks
- Spicy Garlic Shrimp & Asian Noodles
- Fresh Fruit Display
- Assorted Flat Breads
- Sorbet & Assorted Cakes

### **EAST COAST BUFFET**

- Chef's Soup Du Jour
- Crisp Salad Greens with Tomatoes, Carrots, Corn & Vidalia Onion Dressing
- Grilled Squash & Zucchini, Cheese Tortellini & Balsamic Dressing
- Sugar Cane Georgia Peaches
- Twice Baked Potato Salad
- ▶ Whole Slow-Roasted Chicken
- Crab Stuffed Flounder with Tarragon Cream
- Spicy Shrimp Daufuskie with Cheese Grits
- Smoked Beef Brisket
- ▶ Roasted Sweet Potatoes
- Fresh Corn on the Cob
- Florida Key Lime Pie & Apple Cobbler with Vanilla Ice Cream

### **WEST COAST BUFFET**

- ▶ Chef's Soup Du Jour
- Spinach Salad with Mushrooms, Tomatoes, Eggs & Bacon Dressing
- Orzo Pasta Salad, Grilled Vegetables & Basil Vinaigrette
- Pan Seared Chicken, Artichoke Hearts & Tomatoes
- ▶ Grilled Pacific Salmon, Basil, Capers, Cilantro Butter Sauce
- ▶ Roasted Fingerling Potatoes & Onions
- Buttered Haricot Verts & Young Carrots
- California Dessert Assortment

### **SINGING RIVER**

- Tossed Green Salad, Tomato, Cucumber, Baby Corn
- ▶ Black-Eyed Peas, Marinated & Chilled
- ▶ Georgia Peaches with Cinnamon Sugar Glaze
- Southern-style Potato Salad
- Blackened Chicken with Crawfish Sauce
- ▶ Red Snapper with Almonds, Mushrooms, Garlic Butter
- ▶ Carved Top Round of Beef
- Scalloped Potatoes
- Seasoned Collard Greens & Corn Muffins
- Apple Pie, Red Velvet Cake & Ice Cream











### Roll-in Executive Lunches

Executive lunches are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All executive luncheon buffets include coffee, decaffeinated coffee, tea and water.

### LITTLE ITALY

- Balsamic Tomato, Basil, Bermuda Onion Salad
- Caesar Salad
- Antipasto Salad
- ▶ Penne & Shrimp Alfredo
- ▶ Grilled Chicken Picatta
- ▶ Garlic Bread Sticks with Marinara Sauce
- Miniature Tiramisu & Cannolis

### **SOUTH OF THE BORDER**

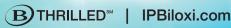
- Roasted Corn & Tomato Salad with Chilled Green Beans
- Tossed Green Salad with Pepper Jack Cheese, Crisp Tortilla Strips & Southwest Ranch Dressing
- ▶ Black Bean & Chicken Chimichangas
- Grilled Fajita Station with Beef & Chicken to include Peppers, Onions, Diced Tomato & Sour Cream
- Guacamole, Salsa & Warmed Flour Tortillas
- Mexican Tomato Rice & Refried Beans

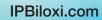
### TASTE OF THE SOUTH

- Seafood or Chicken Gumbo with Rice
- Marinated Black Eyed Pea Salad
- Southern Potato Salad
- Grilled Chicken with Pancetta Crawfish Cream Sauce
- Fried Catfish & Cucumber Remoulade
- Mississippi Meatloaf & Mashed Potatoes
- Collard Greens
- Buttered Cornbread
- Pecan Pie













Executive lunches are based on a minimum of 12 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All executive luncheon buffets include coffee, decaffeinated coffee, tea and water.

### SOUP CUP AND SALAD/SANDWICH - Select TWO from each category

### **SOUP**

- Chicken or Seafood Gumbo
- French Onion
- Tomato Basil Cream
- Crab & Corn Chowder
- New England Clam Chowder
- Manhattan Clam Chowder
- Chicken Noodle
- Beef Vegetable
- Minestrone

### **SALAD**

- Crisp Green Salad with Tomato, Cucumber & Baby Corn
- Caesar Salad with Garlic Croutons
- Spinach Salad with Egg, Mushrooms & Bacon Dressing
- ▶ Hearts of Palm, Bibb Lettuce & Herb Vinaigrette
- Iceberg Wedge with Ranch Dressing, Blue Cheese & Bacon

SANDWICHES (Ask about customizing a wrap, chips, or something different from our Chef for your personal touch.)

- ▶ Deli Fresh Hoagie; Turkey or Ham with Swiss, Cheddar, Lettuce & Tomato
- Italian Hero: Ham, Salami & Sopressata with Smoked Provolone, Lettuce, Onion, Tomato, Oil & Vinegar
- BBQ Shrimp BLT on a Ciabatta Roll
- Albacore Tuna Salad on Your Bread Choice with Lettuce & Tomato
- House Made Chicken Salad on your Choice of Bread with Lettuce & Tomato
- Grilled Chicken Breast on Rosemary Ciabatta Bread with Baby Swiss & Roasted Tomatoes

### **BUILD YOUR OWN SALAD AND SOUP BOWL**

- Crisp Green Salad Mixture
- Assorted Fresh & Pickled Vegetables
- Assortment of Diced Deli Meats
- Sliced Domestic Cheese Display

- Boiled Eggs & Garlic Croutons
- Your Choice of Two Dressings
- ▶ Choose a Soup from our List of Selections











## Themed PM Breaks

Themed PM breaks are based on a minimum of 25 guests and are attended for thirty minutes. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

### **CANDY BAR EXTRAVAGANZA**

- Assorted Candy Bars
- ▶ Chocolate Covered Peanuts
- Coffee & Decaf
- Bottled Water

### **MILK AND COOKIES**

- Fresh Jumbo Chocolate Chip & Macadamia Nut Cookies
- Brownies
- Super Chilled Milk
- ▶ Sodas, Coffee & Decaf

### THE WINE TASTING

Wine price per glass upgrades available

- Fresh Seasonal Fruit
- Domestic & Imported Cheese Display
- Assorted Crackers

### **SUPER SUNDAE**

- Vanilla, Chocolate & Strawberry Ice Cream
- Assorted Toppings Including:
   Crushed Peanuts, Caramel & Pineapple
   Toppings, M&M's, Heath Bar, Chocolate &
   Caramel Syrup, Whipped Cream & Cherries
- Coffee & Decaf
- ▶ Bottle Water

### **INFUSION COFFEE BREAK**

- With Flavorings & Toppings
- Biscotti & Assorted Cookies
- ▶ Chocolate Covered Espresso Beans
- Mini Pastries & Doughnuts
- Candied Orange Slices
- Shaved Chocolate
- Sugared Swizzle Sticks
- Coffee Syrups to include: Hazelnut, Caramel, Vanilla, Irish Cream, Toffee Nut, French Vanilla
- Whipped Cream
- Fresh Juices
- Fresh Milk









Themed PM breaks are based on a minimum of 25 guests and are attended for thirty minutes. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

### A TASTE OF MISSISSIPPI

- ▶ Cheese & Lemon Straws
- ▶ Boiled Peanuts in Hull
- Pork Rinds
- Chocolate Pretzel Sticks
- Peanut Brittle
- > Soft Drinks, Bottled Water, Coffee & Decaf

### **GAME DAY**

- Fresh Popcorn
- Hot Jumbo Pretzels with Mustard
- Sea Salted Peanuts
- Assorted Candy Bars
- Miniature Hot Dogs & Cheeseburgers
- Assorted Soft Drinks & Bottled Water

### **MEXISSISSIPPI**

Ask your IP Sales Representative about customizing your break with Frozen Margaritas.

- Fresh Fried Corn Chips, Grilled Salsa, Spicy Queso Dip. Guacamole
- BBQ Nachos, Build Your Own with Chips, Pulled Pork, Grilled & Diced Chicken, Cajun Nacho Cheese
- Fresh Jalapeño Slices
- Assorted Soft Drinks & Bottled Water

### **PIZZA BOARD**

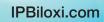
- Pepperoni, Supreme & Cheese Pizza
- Calzones & Parmesan Bread Sticks
- Assorted Sodas & Bottled Water

### **SANDWICH BREAK**

- Petite Tea Sandwiches with Turkey, Ham, Chicken & Tuna Salad
- Grilled Vegetables
- Fresh Fried House Chips
- Whole Fresh Fruit
- Assorted Soft Drinks & Bottled Water











## Reception Hors D'oeuvres

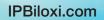
Minimum order of 50 pieces per selection.

### COLD

- Chef's Assortment of Canapés
- Sicilian Caponata on Rustic Crostini
- Shrimp Cocktail Martini with Kettle One Tomato Confit
- Gorgonzola Bruschetta with Fuji Apple & Honey
- Sesame Crusted Ahi Tuna on English Cucumber with Wasabi Aoli
- Fire Roasted Tomato & Boursin Cheese Tart
- Spring Potato with Caviar
- Dungeness Crab Hand Rolls
- Kobe Beef Carpaccio
- Artichoke Bottoms with Grilled Leek Boursin
- Fresh Oyster on the Half Shell with Lemon Tabasco Vinaigrette
- Wild Mushroom Pâte
- Smoked Trout on Cornbread Blini
- Deviled Eggs with Bay Shrimp
- Assorted Sushi with Wasabi & Pickled Ginger
- ▶ Tomato Basil & Mozzarella Bruschetta
- Beef Tenderloin Crostini with yellow pepper mayo
- Smoked Salmon, Red Pepper, Boursin Canapé
- Crab Salad on Cucumber Round
- Asparagus Wrapped in Prosciutto
- Gourmet Finger Sandwiches
- Goat Cheese Kalamata Mousse on Sourdough Croutons
- Melon & Prosciutto











## Reception Hors Doeuvres

Minimum order of 50 pieces per selection.

### HOT

- Dry Bar-B-Q Smoked Wild Boar Slider
- Broiled Oysters on the Half Shell with Tasso Gruyere Cream
- ▶ Grilled Moroccan Spice Rubbed Lamb Lollipops
- ▶ Blue Crab & Roquefort Stuffed Portabelini
- Lump Crab Cakes with Creamy Remoulade
- ▶ Petite Filet Mignon En Croute
- ▶ Potato Flake Crusted Fried Snow Crab Claws
- Parmesan Crusted Shrimp with Pomodoro Sauce
- Pear with Brie & Phyllo
- Assorted Mini Quiche
- ▶ Egg Rolls with Sweet & Sour Sauce
- Meatballs: BBQ, Swedish or Italian
- Chicken Fingers (Fried)
- Buffalo Chicken Drumettes
- Crabmeat Stuffed Mushroom Cap
- ▶ Scallops Wrapped in Bacon
- Parmesan Artichoke Hearts with Marinara
- ▶ Blue Cheese & Pears in Beggar's Purse
- ▶ Buffalo Mozzarella, Andouille Crumble, Foccacia Pizza
- White Mushroom Stuffed with Mascarpone, Spinach & Pancetta
- Mandarin Shrimp on Crispy Sesame Wonton
- Mushroom Profiterole
- Lobster Risotto Cake
- Chipotle Chicken & Jack Cheese Quesadilla Wedge
- Creole Spiced Chicken & Green Tomato Brochettes
- ▶ Thai Style Buffalo Wings









## Reception Ftors Doeuvres

Minimum order of 50 pieces per selection.

### **HOT**

- Lobster Cakes with Chile Sour Cream
- Lump Blue Crab Cakes
- Crispy Fried Crab Rangoon
- Pulled Chicken Burritos
- ▶ Roasted Vegetable Skewers
- ▶ Chipotle Beef Brochette
- Chicken Saté with Peanut Dip
- ▶ Pecan Crusted Chicken Tenders
- ▶ Four Cheese Sachette
- ▶ Shrimp Stuffed with Red Chilies & Cheese
- Mesquite Chicken Quesadilla Cigars
- Oysters Broiled with Tasso Cream
- Vegetable Empanada
- ▶ Saltimbocca Con Pesto
- ▶ Andouille Sausage En Croute
- ▶ Boudin Sausage Balls
- Coconut Breaded Shrimp
- Pork & Vegetable Pot stickers











## Reception Displays

### **RECEPTION DISPLAYS**

- Assortment of Grilled & Fresh Crudité
- Imported and Domestic Cheeses with English Water Crackers
- Seasonal Melons, Tropical Fruit & Berries
- ► Charcuterie –Thinly Sliced Italian Meats, Cheeses, Italian Bread, Crackers, Olives & Grapes
- Chocolate Fountain Milk or White Chocolate, with Strawberries, Pineapple, Marshmallows & Pound Cake

### **GOURMET CHEESE OFFERINGS**

### **DOMESTIC**

Selection of Cheddar, Boursin, Swiss, Pepper Jack, Provolone, Goat Cheese Accompanied by Fruit Garnish, Berries & English Water Crackers

### **IMPORTED AND UNIQUE**

Maytag Bleu, Brie, Smoked Cheddar, Havarti, Fresh Mozzarella, Chevre, Black Truffle Sheep's Milk Cheese, Sage Derby Garnished with Dried Fruits, Nuts, Berries & English Water Crackers







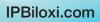


Fresh seafood is beautifully displayed on crushed ice with traditional Cocktail and Remoulade sauces and lemon wedges.

- ▶ Boiled Shrimp (Headless & Chilled)
- Jumbo Cocktail Shrimp
- Snow Crab Claw
- Snow Crab Claw Fried
- ▶ Blue Crab Claws
  - Breaded & Fried
  - Marinated (Chilled)
- Oysters in the Half Shell
- King Crab Claws
- King Crab Legs (Split)
- Stone Crab Claws (in season)
- Littleneck Clams
- Prince Edward Island Mussels Steamed & Marinated
- Cold Water Lobster Tails
- Crawfish (In Season)
- Smoked Fish
  - Oak Smoked Salmon, Diced Eggs, Red Onion, Capers, Bagel Chips & English Water Crackers
  - Pecan Smoked Trout, Grilled Bread, English Water Crackers & Spring Chive Cream Cheese











## Carving Stations

Includes appropriate condiments and fresh baked rolls. Carving stations are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service and attendant fees will apply.

### **BAKED SALMON**

En Croute with Lemon Dill Aioli (Approximately 25 servings)

### **BEEF TENDERLOIN**

Herb Garlic Crusted Loin Served with Bernaise Sauce (Approximately 30 servings)

### **BRAZILIAN PICANHA**

Sea Salt & Garlic Rubbed Sirloin with Chimchurri & Pico de Gallo (Approximately 30 servings)

### PEPPERED NEW YORK STRIP LOIN

With Madagascar Green Peppercorn Sauce (Approximately 50 servings)

### **PRIME RIB**

Served with Traditional Accompaniments (Approximately 50 servings)

### **SMOKED PIT HAM**

Served with Maple Glaze & Country Mustard (Approximately 50 servings)

### STEAMSHIP ROUND OF BEEF

With Creamed Horseradish, Au Jus & Whole Grain Mustard (Approximately 200 servings)

### **WHOLE LEG OF LAMB**

Rosemary Scented Jus, Apple Mint Jelly (Approximately 25 servings)

### WHOLE ROASTED SUCKLING PIG

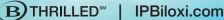
With Coconut Rum Glaze & Habanero Cream (Approximately 100 servings)

### WHOLE ROASTED TURKEY

With Cranberry Chutney & Pesto Mayonnaise (Approximately 50 servings)









### Taste of the World Enhancements for Receptions or Dinner Buffets

Taste of the world enhancements are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service and attendant fees will apply.

### **ASIAN STATION**

- Crispy Coconut Shrimp with Mandarin Orange Glaze
- Cashew Chicken Spring Roll with Sweet Soy & Plum Dip
- ▶ Beef Sate with Spicy Peanut Dipping Sauce
- ▶ Char su Pork Bun

### AROUND THE WORLD DESSERT STATION

- Margarita Cheesecake with Raspberry Tequila Coulis
- ▶ Key Lime Pie with Vanilla Scented Whipped Cream
- Bountiful Display of Domestic & Imported Truffles
- Mini Chocolate Dome Cakes
- White Chocolate Mousse
- Variety of Delicate Petite Fours & Pralines

### **CAJUN STATION**

- Seafood Okra Gumbo with Louisiana Rice
- Chicken & Smoked Sausage Jambalaya
- Fried Oysters with Cayenne Tartar

### **EUROPEAN STATION**

- Flaky Spinach & Feta Cheese Spanakopita
- Mixed Seafood Beggar's Purse with Lobster Sauce
- Assorted Mini Quiches

### **ICE CARVING**

Our chefs can prepare a vast array of ice carvings to enhance your event.

### **ITALIAN STATION**

- Fried Ravioli with Marinara Toscana
- Grilled Pesto Marinated Gulf Shrimp
- Petite Roasted Tomato Bruschetta & Balsamic Glaze
- Melon & Prosciutto Skewers

### **MEXICAN STATION**

- Mini Tequila Chicken Burritos with Black Bean Salsa
- Gulf Shrimp Quesadillas, Sweet Corn & Avocado Relish
- Mini Pork Tamales in Spicy Adobo Sauce

### **PASTA STATION**

- Tortellini, Penne, Bowtie Pastas
- Marinara, Pesto, and Alfredo Sauces

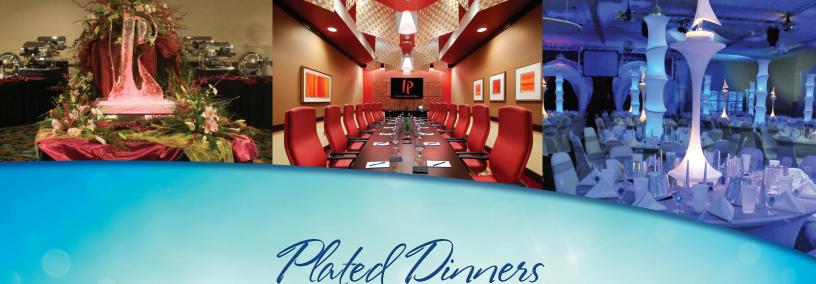
Add Chicken or Shrimp for additional fees



Casino • Resort • Spa







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### **BAKED FRESH ATLANTIC SALMON**

- With Lemon-Caper Burre Blanc
- Choice of Starch
- Chef's Choice Seasonal Vegetables

### **BRAISED BONELESS BEEF SHORT RIBS**

- Natural Demi Glace
- Seasonal Starch
- Chef's Choice Seasonal Vegetables

### **CHICKEN BREAST PICCATA**

- Served over Fettuccine Alfredo
- Steamed Broccolini & Baby Vegetables

### **CHICKEN PORTOBELLO**

- Breast of Chicken Filled with Portobello Mushrooms, Basil, Garlic & Caramelized Onions
- Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

### **CILANTRO AND LIME MARINATED SEABASS**

- Sun Dried Tomato and Fennel Nage
- Chef's Choice Seasonal Vegetables
- Selection of Starch

### CRAB AND SHRIMP STUFFED ATLANTIC SALMON

- Cilantro Hollandaise
- Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

### GRILLED BREAST OF CHICKEN TOPPED WITH SAUTÉED SHRIMP

- Herbed Chicken jus Lie
- Seasonal Baby Vegetables
- Selection of Starch

### HORSERADISH CRUSTED GROUPER

- With Tomato Coulis
- Choice of Starch
- Chef's Choice Seasonal Vegetables

### **ROAST PRIME RIB OF BEEF AU JUS (120z)**

- Seasonal Baby Vegetables
- Selection of Starch

### SEARED BREAST OF CHICKEN SALTIMBOCCA

- Sage, Gruyere & Prosciutto Stuffing, Mornay Sauce
- Italian Vegetables
- Selection of Starch

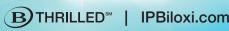
### SLOW BRAISED PORK SHANK

- Whole Grain Mustard Demi Glace
- Choice of Starch
- Chef's Choice Seasonal Vegetables

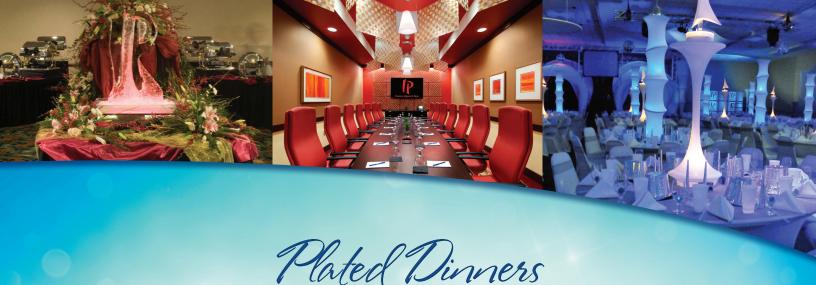
### **TERIYAKI LAMB CHOPS**

- ▶ Chef's Choice Seasonal Vegetables
- ▶ Choice of Starch









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additional service fees will apply. All dinners are served with freshly baked rolls, coffee, decaf, tea and selection of dessert.

### **AHI TUNA**

- Black Sesame Crusted, Shiitake Mushrooms & Minted Fruit Chutney
- Choice of Starch
- Chef's Choice Seasonal Vegetables

### **BACON-WRAPPED FILET MIGNON**

- Roasted Pepper Tepenade
- Choice of Starch
- Chef's Choice Seasonal Vegetables

### **BROILED FILET MIGNON (60z) &** JUMBO SHRIMP IN A SCAMPI SAUCE

- Choice of Starch
- Chef's Choice Seasonal Vegetables

### **BROILED NEW YORK STRIP (120z)**

- Zinfandel Butter Sauce
- Choice of Starch
- Chef's Choice Seasonal Vegetables

### CHARBROILED FILET MIGNON

- Sauce Béarnaise
- Grilled Asparagus
- Selection of Starch

### **CLASSIC BEEF WELLINGTON WITH** MUSHROOMS DUXELLE

- Black Truffle Madeira Sauce
- Choice of Starch
- Chef's Choice Seasonal Vegetables

### **LUMP BLUE CRAB CAKES**

- Chive Remoulade
- Choice of Starch
- Chef's Choice Seasonal Vegetables

### **MUSTARD COATED VEAL CHOP**

- Glace de Viande & Wild Mushrooms
- Choice of Starch
- Chef's Choice Seasonal Vegetables

### PETITE FILET AND COLD WATER **LOBSTER TAIL**

- Sauce Béarnaise & Drawn Butter
- Choice of Starch
- Grilled Asparagus

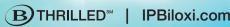
### **RIBEYE STEAK**

- ▶ 12 oz. Grilled Ribeye, Garlic Mushrooms
- Choice of Starch
- Chef's Choice Seasonal Vegetables

### **SEAFOOD TRIO**

- Crab Cake, Seared Redfish, Grilled Shrimp
- Choice of Starch
- Chef's Choice Seasonal Vegetables











## Plated Dinner Enhancements

### **SOUPS**

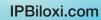
- Crème of Asparagus
- Seafood Chowder
- Seafood Gumbo
- Chicken & Sausage Gumbo
- Crab Bisque
- Shrimp Bisque
- ▶ Tomato Basil Bisque
- Caramelized Onion
- Broccoli & Cheddar
- Italian Wedding

### **SALADS**

- ▶ Caesar Salad with Parmesan Croutons
- Baby Field Greens Salad with Tomatoes, Cucumbers, Shredded Carrots, Baby Corn
- ▶ Iceberg Wedge with Sliced Tomatoes, Crumbled Bacon, Pecorino Cheese Homemade Buttermilk Ranch Dressing
- Fresh Spinach Leaves with Sesame Seeds, Mushrooms, Mandarin Oranges & Sweet Red Onion Vinaigrette
- ▶ Hydro Boston Bibb Lettuce with Sun-Dried Cranberries, Yellow Peppers, Tomatoes & Citrus Vinaigrette











### Selection of Starches

- Yukon Gold Mashed
- Smashed Red Bliss
- Orzo Pasta
- Pasta Alfredo
- Pasta Carbonara
- Roasted Herb Potatoes

- Fingerling Potatoes
- Twice Baked Cheddar Potato
- Aromatic Rice Pilaf
- Five Grain Wild Rice
- Goat Cheese & Chive Mashed Potatoes

tppetizers

Parmesan Whipped Potato

- Mushroom and Bacon Hash
- Angel Hair Pasta with Olive Oil & Tomatoes
- Basmati Rice
- Herbed Couscous

### **BAR-B-Q SHRIMP**

Spiced Large Shrimp with Buttery Sauce; Garnished with Garlic Crostini

### **CHICKEN & MUSHROOM PURSE**

Chicken & Varietal Mushrooms in a Delicate Cream Sauce Encrusted in a Flaky Puff Pastry Crust

### CHILLED GULF SHRIMP COCKTAIL

Succulent Large Local Shrimp Served Chilled with Cocktail & Remoulade Sauces

### **CHILLED SNOW CRAB CLAWS**

Alaskan Claws Served Chilled with Lemon & Cocktail Sauce

Desserts

### **GRILLED FILET OR BEEF BROCHETTES**

Served with Roasted Pablano Sauce; Tortilla Garnish

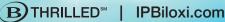
### **LUMP BLUE CRAB CAKES**

Golden Cakes Served with our Specialty Cucumber Remoulade & Lemon

- New York-style Cheesecake with Strawberries
- Carrot Cake
- Chocolate Cake with Chocolate Sauce
- Chocolate Mousse Cake
- Tiramisu
- Key Lime Pie
- Apple Strudel with Crème Anglaise
- Fruit Tart
- ▶ Flourless Chocolate Torte
- White Chocolate Bread Pudding









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### **BILOXI BLUES**

- Classic Macaroni Salad
- Marinated Cucumber and Tomatoes
- Green Pea Salad with Tasso Ham & Boiled Eggs
- Grilled Mahi with Andouille Sausage & Corn Hash
- Garlic Marinated Flank Steak
- Chicken Jambalaya
- Smashed Potatoes & Gravy
- Squash Casserole
- Assorted Cakes & Pies

### **PICNIC**

- Macaroni Salad
- Sliced Watermelon
- Fresh Fruit Salad
- Homestyle Coleslaw
- Chicken Salad
- Grilled Franks & Sausage
- Burgers & Chicken Breasts
- Smoked St. Louis Ribs
- Garnishes & Condiments
- Roasted Potato Wedges
- Southern Baked Beans
- Corn Cobbettes with Sweet Butter
- Strawberry Shortcake, Apple Pie, **Brownies & Cookies**

### **SINGING RIVER**

- Tossed Green Salad, Tomato, Cucumber, Baby Corn
- Black-Eyed Peas, Marinated & Chilled
- Georgia Peaches with Cinnamon Sugar Glaze
- Southern Style Potato Salad
- Blackened Chicken with Crawfish Sauce
- ▶ Red Snapper with Almonds, Mushrooms, Garlic Butter
- Carved Top Round of Beef
- Scalloped Potatoes
- Seasoned Collard Greens & Corn Muffins
- Apple Pie, Red Velvet Cake & Ice Cream

### **WEST COAST BUFFET**

- Chef's Soup Du Jour
- Spinach Salad with Mushrooms, Tomatoes, Eggs & Bacon Dressing
- Orzo Pasta Salad, Grilled Vegetables & Basil Vinaigrette
- Pan Seared Chicken, Artichoke Hearts & Tomatoes
- Grilled Pacific Salmon, Basil, Capers, Cilantro Butter Sauce
- Roasted Fingerling Potatoes & Onions
- Buttered Haricot Verts & Young Carrots
- California Dessert Assortment

### SUNSET

- Grilled Vegetable Platter
- Colored Tomatoes, Cucumber, Bermuda Onions, Red Wine Vinegar & Oil
- Vermicelli Pasta with Asparagus Tips
- Portabella Mushrooms & Dijon Vinaigrette
- Parsley Butter New Potatoes
- Wild Rice Pilaf
- Steamed Asparagus with Shallot Vinaigrette
- Sautéed Zucchini & Tomatoes
- Corn Bread Muffins/Sweet Butter
- Fruit Cobbler Brownies

### Select two entrées:

- Shrimp & Scallop Kabobs
- Chipotle Lime Chicken Breast
- Bar-B-Q Chicken
- Dry Rubbed Ribs
- Grilled Skirt Steak with Chimichurri Sauce
- Marinated Mahi Mahi with Pineapple Salsa
- ▶ 8 oz. NY Strip (additional fees apply)
- 7 oz. lobster tails (additional fees apply)



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### **CAJUN SEAFOOD BUFFET**

- Boiled Shrimp with Cocktail Sauce
- Cajun Seafood Gumbo & Rice
- Tossed Salad, Potato Salad, Pasta Salad
- Fresh Seasonal Fruit Display
- Carved Top Round of Beef
- Broiled Stuffed Tilapia Fillets
- Crispy Fried Shrimp
- Breaded Catfish Bites with Remoulade
- Crawfish Étouffée with Steamed Rice
- Red Beans & Rice
- Roasted New Potatoes with Sautéed Onions
- Southern Green Beans
- Freshly Baked Rolls & Butter
- White Chocolate Bread Pudding

### THE CLASSIC BUFFET

- Soup du Jour
- Tossed Green Salad with Dressing
- Bowtie Pasta Salad
- Fresh Seasonal Fruit
- Roast Prime Rib of Beef au Jus (Carved by Chef) with Horseradish Sauce

- Seared Breast of Chicken filled with Fontina
- Cheese & Fresh Herbs
- Fresh Red Snapper Grenobloise
- Oven Roasted Potatoes
- Fresh Harvest Vegetables
- Freshly Baked Rolls & Butter
- Assorted Desserts

### THE MELTING POT

- Carved Baron of Beef & Baked Ham with Assorted Rolls & Condiments
- Bacon & Cheddar Potato Skins with Sour Cream & Chives
- Asian Spring Rolls with Sweet & Sour Sauce
- Swedish Meatballs
- Crab Stuffed Mushroom Caps
- BBQ Smoked Sausage
- Crispy Chicken Strips with Ranch Dip Rosciutto Wrapped Hearts of Palm
- Assorted Mini Quiche
- Assorted Fresh Vegetables with Artichoke Dip
- Fresh Seasonal Fruit
- Freshly Baked Rolls & Butter
- Display of Pies, Cakes & Mousse

### THE OHRMAZING RECEPTION

- Grilled Asparagus Spears with Toasted Pine Nuts
- Parmesan Artichoke Hearts Fried Crisp
- Display of Imported Cheeses
- Marinated Fire Roasted **Bell Pepper Medley**
- Green Beans, Kalamata Olives and Feta Cheese
- Chicken Teriyaki Brochettes
- Grillades of Beef with Red Wine Demiglace
- Grilled Scallops with Saffron Vin Blanc
- Coconut Fried Shrimp with Banana Orange Glaze
- St. Louis Pork Ribs with Watermelon BBQ Sauce
- Beef Sate with Spicy Peanut Sauce
- Freshly Baked Rolls & Butter
- Assorted Cheesecake, Fruit Cobblers and Petit Fours



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### A WALK THROUGH ITALY

- Spaghettini Salad with Roma Tomatoes, Capers & Wild Mushrooms
- Classic Caesar Salad with **Anchovy Dressing**
- Vegetable Minestrone
- Sausage & Ricotta Lasagna
- Assorted Pizzas
- Chicken Parmesan with Marinara
- Veal Marsala with Portabella Mushrooms
- Sweet Italian Sausage & Peppers
- Linguine with White Clam Sauce
- Spaghetti & Meatballs
- Sautéed Italian Vegetables
- Garlic Bread
- Tiramisu & Amaretto Cake

### **EAST COAST BUFFET**

- Chef's Soup Du Jour
- Crisp Salad Greens with Tomatoes, Carrots, Corn & Vidalia Onion Dressing
- Grilled Squash & Zucchini, Cheese Tortellini & Balsamic Dressing
- Sugar Cane Georgia Peaches
- Twice-baked Potato Salad

- Whole Slow-Roasted Chicken
- Crab Stuffed Flounder with Tarragon Cream
- Spicy Shrimp Daufuskie with Cheese Grits
- Smoked Beef Brisket
- Roasted Sweet Potatoes
- Fresh Corn on the Cob
- Florida Key Lime Pie & Apple Cobbler with Vanilla Ice Cream

### **LUAU NIGHT**

- Island Sushi with Ginger Ponzu
- Sliced Tropical Fruit Display
- Ginger Carrot Soup
- Coleslaw with Coconut Pineapple Dressing
- Polynesian Glazed Ribs
- Seabass with Orange & Lemongrass Glaze
- ▶ Pineapple Chicken Breast with Pink Peppercorns
- Sugar Cane & Cinnamon Yams
- Chefs Rice Pilaf with Dried Fruits
- Baby Bok Choy, Macadamia Nut & Sweet Soy Reduction
- Sweet Corn Muffins & Hearth Baked Rolls
- Pineapple Cheesecake, Macaroons & **Assorted Desserts**

### SOUTH OF THE IP BORDER

- Roasted Corn & Black Bean Salad with Chipotle Dressing
- Tossed Salad with Red Onion, Tomato & Cucumber
- Chicken & Cheese Enchiladas
- Seasoned Beef & Chicken Fajitas
- Sautéed Peppers & Grilled Onions
- Beef Empanadas
- Steamed Pork Tamales
- Sonora Beef & Bean Chimichangas
- Mexican Refried Beans
- Cilantro Lime Rice
- Warm Corn & Flour Tortillas
- Cheddar Cheese, Sour Cream, Pico de Gallo & Guacamole
- Carmel Flan, Rice Pudding & Corn Cake



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### THE TOP SHELF

- Assorted Petite Fresh Vegetables with Boursin Dip
- Selection of Sliced Fresh Fruit
- Assorted Imported & Domestic Cheese Board
- Sushi Display with Wasabi & Pickled Ginger
- Artichoke Bottoms with Kalamata Olive Mousse
- Marinated Blue Crab Fingers
- Bacon Wrapped Scallops
- New Orleans Style BBQ Shrimp
- Carved Tenderloin of Beef with Pink Peppercorn Demi
- Lemon Lime Swordfish K-Bobs
- Grilled Baby Lamb Chops with Mint Jus
- Farfalle with Herb Chicken in Vodka Sauce
- Bountiful Display of Assorted Desserts to include: Cheesecake. Fruit Pies, Brownies, Blondies, Assorted Cookies & Cakes

### THE WEST COAST MEETS **IP BEACH PARTY**

- Chefs Mixed Greens, **Dressing Selections**
- Cucumber & Dill Salad
- Spinach Salad with Warm Bacon Dressing
- Grilled Mahi Mahi with Tropical Fruit Salsa
- Stuffed Chicken del mar with Artichoke Relish
- Grilled Pork Chops with Ancho Sauce
- California Vegetable Medley
- Sweet Corn Cobbetts
- Chef's Wild Rice Pilaf Blend
- Smashed Red Potatoes with Roasted Garlic
- Fresh Fruit K-bobs, Poppy Seed Yogurt Dip
- Variety of Fruit Topped Cheesecakes
- Fresh Fruit Cobbler with Whipped Cream

### **TOUR OF THE MEDITERRANEAN**

- Crisp Romaine, Anchovy Vinaigrette & Sour Dough Croutons
- Lebanese Chopped Salad with Cucumber, Onion & Olives
- Tomato, Mint, Lemon & Olive Oil
- Antipasto Salad to include Sopressata, Mortadella, Prosciutto, Grilled Artichokes
- Cured Olives, Provolone & Buffalo Mozzarella
- Tabouli, Hummus & Baba Ghanoush with Grilled Flatbread Assortment
- Braised Pork Shank with Pomegranate Sauce
- Grilled Tuna Steak with Puttanesca Olive Ragout
- Roasted Airline Chicken with Warm Tomato, Grilled Artichoke & Caper Tapenade
- Tuscan Eggplant Parmesan
- Olive Oil Blanched & Smashed Fingerling Potatoes
- Carved Marinated Leg of Lamb with Rosemary Mint Jus



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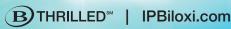
### **CAJUN COUNTRY**

- Fresh Shucked Oysters Served on Ice in Pirogue Boats
- Lemon Wedges, Cocktail Sauce, Mignonette Sauce
- Louisiana Seafood Gumbo with Steamed Rice
- Mustard Potato Salad
- Mixed Green Salad with Dressing Selections
- Southern Style Coleslaw
- Carved Tur-duc-hen
- Carved Smoked Andouille Sausage
- New Orleans Style Barbecue Shrimp
- Crawfish Etouffee
- N.Y. Steak with Caramelized Onions & Mushrooms
- ▶ Blackened Redfish Served with Nantua Sauce
- Crispy Fried Chicken
- Stewed Okra & Tomatoes
- Southern Style Green Beans
- Sweet Potatoes with Sugar Glaze
- Louisiana Style Dirty Rice
- Cornbread Muffins & Fresh Rolls
- Sliced King Cake, Doberge Cake, Pralines

### THE DELTA

- Creamy Cole Slaw
- Classic Potato Salad
- Crisp Iceberg Lettuce with Choice of Dressings
- Chicken & Sausage Gumbo with White Rice
- Steamed Pork Tamales
- Fried Catfish Lafayette with Tasso Cream Sauce
- Deep Fried Hushpuppies
- Fried Pork Chops
- Memphis Style Dry Rub Ribs
- Shrimp & Grits
- Crispy Fried Chicken Drumettes
- Steamed Corn on the Cob
- Smokey Baked Beans
- Southern Style Greens
- Macaroni& Cheese
- Pecan Pie, Moon Pies & Cookies
- White Chocolate Bread Pudding, Fruit Pies











### Cash and Hosted Bar Selections

Bartender fees are per 100 people. Taxes and gratuity are additional.

### **ELITE BAR**

- Magellan Gin
- Chopin Vodka
- Crown Reserve Blend
- Patron Anejo Tequila
- Sailor Jerry's Rum
- White Zinfandel
- Chardonnay
- Cabernet Sauvignon
- Pinot Noir

### **Hosted**

- Macallan 12 Year Scotch
- Jack Daniels Single Barrel
- Kahlua liqueur
- Bailey's Irish Crème
- Maretto Di Saronno

### Cash

- Peach Schnapps
- Grand Marnier
- Cognac
- Jagermeister liqueur
- Remy Martin VSOP

### PREFERRED BAR

- Seagrams VO
- Jack Daniels
- Smirnoff
- White Zinfandel
- Chardonnay
- Cabernet Sauvignon

### Hosted

- Bacardi Silver Rum
- Jose Cuervo Gold
- Dewar's White Label

### Cash

- ▶ Bailey's Irish Cream
- Christian Brothers
- Beefeater Gin

### **PREMIUM BAR**

- Gentleman Jack Whiskey
- Crown Royal Blend
- Chivas Regal Scotch
- Grey Goose Vodka
- White Zinfandel
- Chardonnay
- Cabernet Sauvignon
- Pinot Noir

### Hosted

- Tanqueray Gin
- Bacardi Rum
- Jose Cuervo Gold Tequila

### Cash

- Kahlua liqueur
- Bailey's Irish Cream
- Courvoisier VS Cognac

### **Hosted & Cash**

- Imported Beer
- Domestic Beer
- Soft Drinks
- Bottled Water









### Audio Visual Pricing Rentals Per Day

### **AV SUPPORT**

- ▶ AV Technician (In-Meeting)
- ▶ AV Technician (Pre-Meeting)
- AV Audio Engineer
- ▶ Lighting Design Technician
- ▶ AV Stage Hand

### **COMPUTER NETWORKING**

- ▶ HP Laptop Computer
- Dell Desktop Monitor
- Wi-Fi Access
- ▶ Hard-Wired Internet Line

### **POWER**

- ▶ Power Cable or Quad Box
- ▶ Power Strip
- **Extension Cord**
- ▶ 50' VGA Cable

### **VISUAL PRESENTATION**

- ▶ Sanyo 5500L Projector
- ▶ Sanyo 5000L Projector
- ▶ Infocus 3500L Projector\* 3500L Projector - includes 6x8 screen\*\*
- ▶ Dell 3500MP 1100L Projector\*\*
- \*Additional Charge for Rear Projection
- \*\*Front Projection Only

### TV/MONITORS

- ▶ 42" LCD TV
- ▶ 52" LCD TV
- ▶ 67" DLP TV

### **VIDEO EQUIPMENT**

- DVR/DVD Player
- CD Player
- VHS/DVD Player
- Presentation Switcher
- Camcorder with Tripod

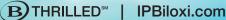
### **SCREENS**

- ▶ 5x7 Tripod Projection Screen
- ▶ 5x7 Fast Fold Dual Screen
- ▶ 6x8 Fast Fold Dual Screen
- ▶ 6x8 Tripod Projection Screen
- 7x10 Fast Fold Dual Projection Screen\*
- ▶ 10x12 Fast Fold Dual Projection Screen\*\*
- \*Recommended Studio A or B Only
- \*\*Studio A or B Only













## Audio Visual Pricing Rentals Per Day

### **LIGHTING PACKAGES**

- ▶ Small Portable Lighting Tree
- ▶ LED Portable Up Lighting
- ▶ Truss
- ▶ Truss Base
- ▶ Lycian 1275 Spotlights

### **AUDIO PACKAGE**

- Portable PA System
   (Includes: 2 Portable Speakers, 1 Wired Microphone, 1 Mixer)
- Mixer Microphone Patch (Includes: 1 Mixer, 1 Wired Microphone, Overhead Speaker Patch)
- \*Upgrade wired microphone to wireless microphone for an additional fee.

### **ADDITIONAL MICROPHONES**

- ▶ Handheld Wired
- ▶ Handheld Wireless
- ▶ Podium Gooseneck
- ▶ Table Top
- Lavaliere (Wired)
- Lavaliere (Wireless)
- Mic Stands
- ▶ PCDI Box/DI Box

### **DRAPERY**

▶ Black Velour Pipe & Drape

### **MEETING SUPPORT**

- Wireless Mouse
- ▶ Projection Clicker
- ▶ Video Cart
- ▶ Flip Chart White board Combo
- Moving LightsLighting Design Technician Required
- Mackie 12 Channel Mixer

### **AUDIO**

- ▶ CD Player
- ▶ CD Recorder Includes 1 Disc
- ▶ 5 Piece Drum Kit
- ▶ Audio Console 21 Channel
- Powered/Portable Speaker

### **STAGING**

- ▶ Entertainment Stage 4x6 Section
- ▶ Banquet Stage 4x8 Section
- LED Dance Floor
   Plus Labor Lighting Design Technician required
- <sup>2</sup> AV Stage Hands Required for Setup



