

Banquet Selections



IP Casino Resort Spa
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Welcome

Welcome to IP, 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 & Props
- Complete Theme and Decor for Themed Functions
- Audio - Visual Services

Prices

All prices shown are subject to the customary service charge, market fluctuations and may be confirmed 90 days prior to your function. All prices are subject to change.

Guarantee

IP Casino Resort & Spa (IP) 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 in the amount of 25% 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 your function. IP 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 25% additional food surcharge.

Function rooms are assigned by IP according to the guaranteed minimum number of people anticipated. Extensive meeting room setup changes requested onsite that differ from the details listed on the confirmed banquet event orders may incur a reset fee.

IP 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. IP reserves the right to change meeting/banquet rooms at any point should the number of attendees decrease, increase, or when IP 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. IP 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. IP 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 five (5) 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. IP 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.

All food and beverage must be supplied by IP Casino Resort & Spa. IP 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. IP will assess a taxable service charge for each additional half hour.

Signs/Displays

There is an electronic display program throughout IP 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 preapproved.

IP 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 IP signage from view.

Audio/Visual

IP'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 IP's equipment.

Outdoor Functions

A fee of \$5 per person will be applied to all outdoor functions. A fee of \$1000.00 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. IP will decide at least 5 hours prior to the event if the function will be held outside or should move indoors. In any case, IP reserves the right to make the final decision if weather conditions are an issue.

Smoking

IP'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 IP 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 & Service Charges

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

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. IP reserves the right to reassign the room should any change in attendance or type of function occur prior to the time of your function.

IP may assign suitable charges for the following:

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

In-House Equipment Use
Handling and Delivery Charges for Materials Received for Function
Cleaning Fees
Destruction or Theft of Property

Available for Rent

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

Quoted Upon Request
Quoted Upon Request
\$20.00 per day
Quoted Upon Request
\$75.00
\$20.00
\$25.00

Convention Information & Procedures

Charges will be incurred for incoming and outgoing single packages, bulk shipments and exhibitor drayage requirements:

FedEx, UPS and other Letters	\$2.50 per package
0 to 25 pounds	\$5.00 per package
26 to 50 pounds	\$10.00 per package
51 to 75 pounds	\$15.00 per package
76 to 100 pounds	\$35.00 per package

General Catering

Shipping and Mailing/To and from the Casino

If applicable, must be arranged by client. IP charges a package handling fee of \$5.00 per box. Client must schedule deliveries to arrive at IP at least (7) days, but not more than (10) days prior to client's arrival. The charge for IP 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 IP 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/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 IP. IP will not accept the responsibility of repacking/sealing or labeling packages.

Deliveries

Deliveries will be made to client's meeting room the day of the event unless previous arrangements have been made with the 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:
GROUP NAME:
CONVENTION DATES:
C/O IP CASINO, RESORT & SPA
850 BAYVIEW AVENUE
BILOXI, MS 39530

ARRIVAL DATE:

Telephone Messages

IP is not able to deliver telephone messages to meeting rooms. Messages are taken by IP'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 \$75.00 (plus tax per day) or \$100.00 (plus tax per day) for a speaker phone.

Faxing/Copying

Receiving and sending faxes can only be done at the IP'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 fees;

Incoming	Domestic or International	\$1.00 per page
Outgoing	Domestic	\$5.00 1st page/\$1.00 each page thereafter
Outgoing	International	\$10.00 1st page/\$1.00 each page thereafter
Copies		\$0.15 each

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/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	Money Order
MasterCard	Cashier's Check
Discover	Personal Check
American Express	Company Check
Diners Club	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 IP to authorize a certain amount against the card for a guarantee
- OR**
- Allow IP 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 (Regular or Decaffeinated)	\$40.00 per gallon
Fresh Lemonade	\$30.00 per gallon
Fresh Watermelon Juice	\$35.00 per gallon
Freshly Brewed Iced Tea	\$40.00 per gallon
Fruit Punch	\$30.00 per gallon
Individual Assorted Juices	\$3.75 each
Individual Milk or Chocolate Milk	\$3.00 each
IP Logo Bottled Water	\$3.00 each
Red Bull	\$5.00 each
Soft Drinks (Coke Products upon Request \$3.25)	\$3.00 each
Fresh Squeezed Orange Juice	\$40.00 per gallon

From the Bakery

Assorted Danish Pastries	\$26.00 per dozen
Assorted Muffins	\$26.00 per dozen
Assorted Fruit Breads	\$26.00 per dozen
Cinnamon Rolls	\$26.00 per dozen
Croissants & Butters	\$26.00 per dozen
Doughnuts	\$26.00 per dozen
Fresh Baked Cookies	\$26.00 per dozen
Brownies	\$26.00 per dozen
Bagels & Cream Cheese	\$26.00 per dozen

And more...

Whole Fresh Piece of Fruit	\$2.25 per piece
Granola Bars	\$2.25 each
Fruit Yogurt	\$3.00 each
Seasonal Sliced Fresh Fruit Tray	\$3.25 per person
Domestic and Imported Cheese Tray	\$4.00 per person
Ice Cream Bars	\$3.50 each
Chocolate Dipped Strawberries	\$36.00 per dozen
King Size Candy Bars	\$4.00 each
Individual Bag Potato Chips & Pretzels	\$3.00 each
Soft Pretzels w/Mustard	\$4.00 each
Tortilla Chips & Salsa	\$4.00 per person
Mixed Nuts	\$4.00 per person
Popped Popcorn with Butter	\$4.00 per person



Continental Breakfast Selections

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
 Freshly Brewed Coffee (Regular or Decaffeinated)
 Tea, Milk
 *\$16.00

Deluxe Continental Breakfast

Assorted Fruit Juices
 Sliced Seasonal Fresh Fruit
 Assorted Cereals
 Assorted Breakfast Baked Goods to Include:
 Cinnamon Rolls, Doughnuts,
 Danish, Muffins
 Fruit Preserves & Butter,
 Freshly Brewed Coffee (Regular or Decaffeinated)
 Tea, Milk, Water
 *\$18.00



Fresh and Natural

Assorted Fruit Juices
 Seasonal Harvest Fresh Fruits
 Fruit Yogurt with Granola Topping
 Healthy Bran & Fruit Muffins
 Multi Grain Fruit Bread
 Freshly Brewed Coffee (Regular or Decaffeinated)
 Tea, Milk
 Fruit Preserves
 *\$16.00



European

Sliced Fresh Seasonal Fruit and Berries
 Assorted miniature Scones,
 Danish, and Croissants
 Miniature Quiche Lorraine with Sauce Mornay
 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
 *\$19.00

*Breakfast prices 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.*

** Prices are per person.*

Breakfast Buffets

Biloxi

Assorted Chilled Fruit Juices
 Sliced Fresh Fruit Display
 Brioche French Toast with Syrup and Whipped Butter
 Sausage Patties, Sliced Ham Steaks
 Fluffy Scrambled Eggs
 Country Breakfast Potatoes & Grits
 Assorted Breakfast Danish
 Gravy, Biscuits and Fruit Bread
 *\$19.00

Bay St. Louis

Assorted Chilled Fruit Juices
 Sliced Fresh Fruit with Seasonal Berries
 Vanilla Scented Crème
 Oatmeal with Pecans and Brown Sugar
 Fruit Smoothies with Strawberry
 and Banana Yogurt
 Turkey Sausage Links & Grilled Ham Steak
 Whole Wheat Pancakes with Simmered Apples
 Fluffy Scrambled Eggs with Fresh Herbs
 *\$22.00



Ocean Springs

Assorted Chilled Fruit Juices
 Sliced Fresh Seasonal 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 and Southern Gravy
 Freshly Baked Sweet Rolls
 *\$20.00

Healthy Start

Fresh Fruit Display
 Fresh Squeezed Juices
 (Orange, Grapefruit, Carrot)
 Bran Muffins
 Yogurt and Granola Parfaits
 Oatmeal and Raisins
 Cholesterol-free Egg Beaters with Vegetables
 Turkey Sausage
 Tomatoes Provencal
 Multigrain Pancakes with Light Syrup
 *\$23.00

Singing River

Assorted Chilled Fruit Juices
 Fruit Display with Seasonal Melons and Berries
 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
 *\$25.00



*Breakfast Buffet prices 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 Freshly Brewed Coffee (Regular or Decaffeinated), Tea or Milk.*

** Prices are per person.*

Breakfast Entrees

Quick Start

Brioche French Toast
Choice of Bacon or Sausage
Maple Syrup
Whipped Butter
*\$12.00

Good Morning

Fluffy Scrambled Eggs
Crisp Bacon Strips, Country Sausage,
or Ham Steak
Breakfast Potatoes or Southern Grits
Basket of Bakeries
*\$15.00

The Delmonico

Eggs Benedict – Two Poached Eggs
atop Canadian Bacon on English Muffins
Crowned with Hollandaise Sauce
Breakfast Potatoes or Grits
Basket of Bakeries
*\$19.00

Cheese Blintzes

Triple Berry Compote
Rasher of Crisp Smokehouse Bacon
Breakfast Potatoes
Basket of Bakeries
*\$13.00



Heart Healthy

Scrambled Egg Beaters
with Steamed Broccoli and
Broiled Tomato
Chicken Sausage
*\$17.00

Crab Cake Benedict

Poached Eggs atop
Crispy Crab Cakes
Grilled Croissant
Spiced Alfredo
Breakfast Potatoes
Basket of Assorted Bakeries
*\$24.00

Steak & Eggs

Broiled N.Y. Strip
with Scrambled Eggs
Breakfast Potatoes
Basket of Assorted Bakeries
*\$26.00

*Continental Breakfast prices are based on a Minimum of 25 guests and are served for two hours.
Should your minimum guest guarantee fall below this amount, additional service fees will apply.
All Breakfast Entrees include Freshly Brewed Coffee (Regular or Decaffeinated), Tea, Milk or Juice.
* Prices are per person.*

Breakfast Enhancements

In Addition to Breakfast Buffets or Brunch

Pancake or Brioche Station**

Choice of Cinnamon Apples
Honey Strawberries, or Blueberries
with Powdered Sugar, Whipped Butter
and Warm Syrup
\$8.00 per person



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

Freshly Brewed Coffee, Regular or Decaf
\$12.00 per person

Infusion Coffee Break

With flavorings and toppings

Biscotti and assorted Cookies

Chocolate Covered Espresso Beans

Mini Pastries and Doughnuts

Candied Orange Slices

Shaved Chocolate

Sugared Swizzle Sticks

Coffee Syrups to include:

Hazlenut, Caramel, Vanilla,

Irish Cream, Toffee Nut,

French Vanilla

Whipped Cream

Fresh Juices

Fresh Milk

\$12.00 per person

Omelet Station**

Prepared to order - Omelets with
Ham, Smoked Salmon, Mushrooms,
Tomatoes, Onions, Peppers & Cheese
\$11.00 per person

Oak Smoked Salmon Display

Toasted Bagels, Multigrain Breads,
Cream Cheese, and Caper Relish
\$13.00 per person

Biscuits

Sausage	\$32.00 dozen
Sausage, Egg and Cheese	\$44.00 dozen
Bacon, Egg and Cheese	\$44.00 dozen
Ham, Egg and Cheese	\$44.00 dozen

Croissants

Sausage, Egg and Cheese	\$46.00 dozen
Bacon, Egg and Cheese	\$46.00 dozen
Ham, Egg and Cheese	\$46.00 dozen



*Breakfast Buffet prices 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 Freshly Brewed Coffee (Regular or Decaffeinated), Tea or Milk.

*** Attendant Required - \$50.00 for attendant per 50 guests and \$100.00 for attendant per 100 guests*

Brunch Selections

Gulf Coast Brunch
 Assorted Chilled Fruit Juices
 Fresh Fruit and Imported and Domestic Cheese Display

Choice of one:
 Sliced Roast Beef with Wild Mushroom Sauce
 Grilled Chicken Breast a la Puttanesca
 Seafood Ettouffe with Steamed Rice

Fluffy Scrambled Eggs
 Classic Eggs Benedict
 Cheese Blintzes with Fresh Fruit Compote
 Crisp Smokehouse Bacon
 Seasonal Vegetables du Chef
 Lyonnaise Potatoes and Grits
 Assorted Breakfast Bakeries with Butter and Preserves

*\$30.00



Texas Style Brunch

Selection of Chilled Juices
 Fruit Display to include Texas Grapefruit
 Huevos Rancheros with Black Bean Relish
 Scrambled Eggs with Scallion and Pico de Gallo
 Grilled Smoked Sausage,
 Thick Sliced Canadian Bacon
 Chicken Fried Steak with Country Gravy
 Grilled Pork Chops with Peppers and Onions
 Chicken and Caramelized Onion Quesadillas
 Cottage Fried Potatoes
 Creamy Ranch Pinto Beans
 Buttermilk Pancakes with Apple Butter
 Fresh Corn Tortillas
 Sweet Cornbread Muffins
 Assorted Cowboy Sized Danish and Muffins
 *\$35.00



Italian Fare Brunch

Assorted Chilled Fruit Juices
 Imported and Domestic Cheese Display
 Mozzarella, Tomato and 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 and Brioche French Toast
 Chef's Pilaf Blend
 Assorted Danish Pastries and Muffins
 *\$38.00

As an enhancement, you may add Bloody Marys, Champagne, Mimosas, Bellinis, Screw Drivers or Margaritas for an additional charge of \$8.00 per person.

Brunch prices are based on a Minimum of 50 guests and are served for three hours.

Should your minimum guest guarantee fall below this amount, additional service fees will apply.

All Brunch Selections include Freshly Brewed Coffee (Regular or Decaffeinated), Tea, Milk or Water

** Prices are per person.*

Themed am Breaks

The Healthy Starter

Fresh Sliced Seasonal Melons and Berries
Low fat assorted Yogurts with Granola and Berry Compote
Fresh assortment of Whole Fresh Fruit
Selection of Juices and bottled Water
*\$10.00

Bagel Mania

Fresh sliced seasonal Fruit and Berries
Assorted Bagels to include: Onion, Blueberry, Plain,
Poppy Seed, Everything, Cinnamon Raisin
Strawberry, Blueberry,
Chive and Plain Cream Cheese
Crisp Bagel Chips with Caramelized Onion Spread
Served with Whipped Butter,
assorted Marmalade, and Jams
Selection of Juices and bottled Water
*\$10.00

Power Juice and Smoothie Blends

Create your own Vegetable,
and Fruit Juice Smoothie
Selection of fresh seasonal Fruits,
Berries, and Vegetables
Throw in a shot of Red Bull or protein powder
for an eye opening jolt
*\$12.00

The Hangover

Bloody Marys, Screwdrivers,
and lots of bottled Water
Fresh Fruit with creamy Yogurt Dip
Sausage Biscuits and Mini Cheeseburgers
Skillet fried Hash Browns
Cinnamon Buns and Bear claws
*\$16.00



*Themed Break prices 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.*

** Prices are per person.*

Boxed Lunches



Lunches include condiments, disposable flatware,
chilled Soft Drinks or Water
and 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 Bar
\$18.00 each

Deli-Hoagie - Turkey and Swiss or Ham and Cheese with Lettuce and Tomato

Roast Beef Sandwich - thinly sliced Roast Beef, Smoked Provolone Cheese and Horseradish Mayo on Po-boy Roll

Muffaletta Wedge - Ham, Mortadella & Cappelletti with Olive Salad and Provolone on Muffaletta Bread

Vegetarian Wrap - Flour Tortilla filled with Grilled Vegetables and Boursin Cheese

Italian Hero - Ham, Salami, and Sopresetta, with Smoked Provolone Cheese dressed with Lettuce, Tomato and Italian Vinegar & Oil

Grilled Chicken Caesar Wrap - Grilled Chicken Breast tossed with Croutons and Parmesan Cheese in a Flour Tortilla

Smoked Turkey Wrap - Lettuce, Tomato, and Mustard in a Whole Wheat Tortilla

Grilled Chicken Breast - on Rosemary Ciabatta Bread with Fontina Cheese and Roasted Tomatoes



Boxed Lunches require a minimum of 15 with a maximum of two choices.

If you choose to have the boxed lunch served in your scheduled meeting room, there will be an additional service charge of \$5.00 per person.

Plated Luncheons



Boneless Grilled Breast of Chicken
 Sautéed Wild Mushrooms and Shallots
 Lemon Butter Sauce
 Chef's Choice Vegetable
 Aromatic Rice Pilaf
 *\$17.00

Sautéed Snapper
 Topped with Gulf Shrimp
 Sun Dried Tomato Burre Blanc
 Chefs Choice of Baby Vegetables
 Lemon Pepper Linguine
 *\$19.00

Blackened Chicken Breast
 Over Fettucini Alfredo
 *\$20.00

Parmesan Chicken with Roasted Tomato Sauce
 Creamy Parmesan Grilled Zucchini
 and Orzo Pasta
 Chef's Choice Vegetable
 *\$23.00

Double Cut Pork Chop
 Apple Compote and Bourbon Gravy
 Walnut and Sage Stuffing
 Chef's choice of Seasonal Vegetables
 *\$17.00

Artichoke Parmesan Chicken Breast
 Stuffed Breast of Chicken with Artichokes, and Tomatoes
 Roasted Chicken Jus Lie
 Oven Roasted Herbed Potatoes
 Seasonal Vegetables
 *\$20.00

Seafood Stuffed Flounder
 with Sauce Mornay & Southern Rice Pilaf
 *\$23.00

Seafood Stuffed Gulf Shrimp Wrapped in Bacon
 with Garlic Boursin Mashed Potato
 *\$23.00

Crabmeat Topped Chicken Breast
 with Remoulade drizzle
 Red Potato, Roasted Pepper Hash
 Chef's Choice Vegetable
 *\$23.00

Luncheon Cut Prime Rib, Au Jus (8oz)
 Twice Baked Cheddar Potatoes
 Fresh Jumbo Asparagus
 *\$24.00



Plated lunch prices 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 Brewed Coffee (Regular or Decaffeinated), Tea, Milk or Water.*

** Prices are per person.*

Plated Luncheons (continued)



Caramelized Onion Flank Steak
Parmesan Potatoes
Chef's Choice Vegetable
*\$24.00

Crab Cakes
with Yukon Mash & Lemon Sauce
Chef's Choice Vegetable
*\$25.00

Grilled Salmon with Teriyaki Glaze
with Yukon Mash & Asian Slaw
Chef's Choice Vegetable
*\$25.00

New York style Cheesecake with Strawberries
Carrot Cake
Chocolate Cake with Chocolate Sauce
Chocolate Mousse Cake
Tiramisu

Desserts

Key Lime Pie
Apple Strudel with Crème Anglaise
Fruit Tart
Flourless Chocolate Torte
White Chocolate Bread Pudding



Additional Lunch Enhancements

Minestrone *\$4.00
Tomato Basil Bisque *\$4.00
Seafood Gumbo *\$5.00

Soups

Fish Chowder *\$5.00
Caramelized Onion *\$4.00
Black Bean *\$4.00

Field Green Salad
Tomatoes, Cucumbers, Baby Corn,
Shredded Carrots
*\$3.50

Salads

Spinach Salad
Spinach Leaves, Tomatoes,
Mandarin Orange sections,
Sweet Red Onion Vinaigrette
*\$5.00

Caesar Salad
Crisp Romaine Lettuce
Creamy Caesar Dressing
*\$3.75

Tomato Mozzarella
Fresh Tomato Slices
Fresh Mozzarella & Basil Dressing
*\$5.00

Plated lunch prices are based on a Minimum of 25 guests.

Should your minimum guest guarantee fall below this amount, additional service fees will apply.

Includes Selection of Dessert, Freshly Brewed Coffee (Regular or Decaffeinated), Tea, Milk or Water.

** Prices are per person.*

Chilled Lunches - Plated

Citrus Caesar Salad
with Grilled or Blackened Chicken,
Salmon or Shrimp
*\$16.00

Asian Chicken
Breast of Chicken, Julienne Red &
Green Peppers, Snow Peas, Carrots,
Cabbage, Water Chestnuts, Asian Soba Noodles,
Ginger Vinaigrette
*\$17.00

Chef's Salad
Julienne of Ham and Thinly sliced Turkey,
Cheddar & Swiss Cheeses,
Chopped Egg, Bacon,
Tomato on a Bed of Crisp Lettuce
with Choice of Dressing and
Freshly Baked Rolls
*\$16.00



Steak Salad
Flank Steak grilled to perfection;
Chopped Romaine, Roma Tomatoes, Asparagus,
Fresh Mozzarella and Peppercorn Dressing
*\$18.00

Healthy Turkey Wrap
Shaved Turkey, Crisp Lettuce,
Ripe Tomato, no-fat Ranch Dressing
in a Whole Wheat Tortilla served with Fruit Garnish.
*\$17.00

Club Wrap
Shaved Turkey & Swiss, Bacon,
Lettuce, Tomato and Mayo served
with Fresh Fruit Garnish and Chips.
*\$17.00

Deli Sandwich Plate
Traditional Potato Salad, Sliced Roast Beef,
Honey Cured Ham, Roasted Turkey Breast,
Swiss & American Cheeses with Tomato Slices,
Lettuce, Pickle, served on fresh Baked Bread; garnished with
Fresh Seasonal Fruit,
Mayo and Mustard on the side.
*\$17.00



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

Plated Chilled Lunch prices are based on a Minimum of 25 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, Freshly Brewed Coffee (Regular or Decaffeinated), Tea, or Water.

** Prices are per person.*

Luncheon Buffets



Southern Deli

Vegetable and Cabbage Slaw
 Albacore Tuna Salad
 Baked Potato Salad
 Roast Beef, Turkey and Ham
 Swiss, Pepper Jack, Cheddar Cheeses
 Tomato, Purple Onion, Lettuce, Pickles,
 Olives, and Peppers
 Mayonnaise and Dijon Mustard
 Sliced Breads & Rolls
 Pastry Selection of the Day
 *\$23.00

Southern Buffet

Chicken & Sausage Gumbo
 Baked Potato Salad
 Vegetable and 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
 *\$26.00

Chinese Buffet

Fresh Seasonal Fruits
 Glass Noodle Salad
 Crab Rangoons with Mae Ploy
 Crispy Vegetable Egg Rolls
 Sweet and 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
 *\$24.00

Biloxi Blues

Classic Macaroni Salad
 Marinated Cucumber and Tomatoes
 Green Pea Salad with Tasso Ham and Boiled Eggs
 Grilled Mahi with Andouille Sausage
 and Corn Hash
 Garlic Marinated Flank Steak
 Chicken Jambalaya
 Smashed Potatoes & Gravy
 Squash Casserole
 Assorted Cakes and Pies
 *\$29.00

Taste of Tuscany

Caesar Salad with Garlic Croutons
 Antipasto Salad
 Four Cheese Lasagna
 Chicken Marsala
 Penne Shrimp Alfredo
 Grilled Asparagus and Roasted Peppers
 Fried Ravioli with Pomodoro Sauce
 Breadsticks with Marinara
 Tiramisu, Cheesecake and Cannolis
 *\$30.00



*Luncheon prices 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 Brewed Coffee (Regular or Decaffeinated), Tea, or Water.*

** Prices are per person.*

Luncheon Buffets (continued)

West Coast Buffet

Chef's Soup du Jour
Spinach Salad with Mushrooms, Tomatoes,
Eggs and Bacon Dressing
Orzo Pasta Salad, Grilled Vegetables
and Basil Vinaigrette
Pan Seared Chicken, Artichoke Hearts
and Tomatoes
Grilled Pacific Salmon, Basil,
Capers, Cilantro Butter Sauce
Roasted Fingerling Potatoes and Onions
Buttered Haricot Verts and Young Carrots
California Dessert Assortment
*\$32.00

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 and Assorted Cakes
*\$31.00



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 and Corn Muffins
Apple Pie, Red Velvet Cake and Ice Cream
*\$34.00

East Coast Buffet

Chef's Soup du Jour
Crisp Salad Greens with Tomatoes, Carrots,
Corn, and Vidalia Onion Dressing
Grilled Squash and Zucchini, Cheese Tortellini
and 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 and Apple Cobbler with Vanilla Ice Cream
*\$36.00



*Luncheon prices 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 Brewed Coffee (Regular or Decaffeinated), Tea, or Water.*

** Prices are per person.*

Roll-in Executive Lunches



South of the Border

Roasted Corn and Tomato Salad
with chilled Green Beans

Tossed Green Salad with Pepper Jack Cheese,
Crisp Tortilla Strips, and Southwest Ranch Dressing

Black Bean and Chicken Chimichangas

Grilled Fajita station with Beef and Chicken
to include Peppers, Onions,
diced Tomato, and Sour Cream

Guacamole, Salsa and warmed Flour Tortillas

Mexican Tomato Rice and refried Beans
*\$27.00

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 and Cucumber Remoulade

Mississippi Meatloaf and Mashed Potatoes

Collard Greens

Buttered Cornbread and Pecan Pie
*\$36.00



Little Italy

Balsamic Tomato, Basil, Bermuda Onion Salad

Caesar Salad

Antipasto Salad

Penne and Shrimp Alfredo

Grilled Chicken Piccata

Garlic Bread Sticks with Marinara Sauce

Miniature Tiramisu and Cannoli
*\$28.00

Executive Luncheon prices 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 Freshly Brewed Coffee (Regular or Decaffeinated), Tea, or Water.

** Prices are per person.*

Roll-in Executive Lunches (continued)

Soup Cup and Salad/Sandwich
Select two from each category

Soup

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



Salad

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



Sandwiches

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

*\$26.00

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

Build Your Own Salad and Soup Bowl

- Crisp Green Salad Mixture
- Fresh and Pickled Assorted Vegetables
- Assortment of Diced Deli Meats
- Sliced Domestic Cheese Display
- Boiled Eggs and Garlic Croutons
- Your Choice of Two Dressings
- Choose a soup from our List of Selections

*\$18.00



Executive Luncheon prices 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 Freshly Brewed Coffee (Regular or Decaffeinated), Tea, or Water.

** Prices are per person.*

Themed pm Breaks

Candy Bar Extravaganza
 Assorted Candy Bars
 Chocolate covered Peanuts
 Freshly Brewed Coffee (Regular and Decaffeinated)
 Bottled Water
 *\$7.00

The Wine Tasting
 Fresh Seasonal Fruit
 Domestic and Imported Cheese display
 Assorted Crackers
 *\$9.00
 Wine price per glass upgrades available

Infusion Coffee Break
 With flavorings and toppings
 Biscotti and assorted Cookies
 Chocolate Covered Espresso Beans
 Mini Pastries and Doughnuts
 Candied Orange Slices
 Shaved Chocolate
 Sugared Swizzle Sticks
 Coffee Syrups to include:
 Hazlenut, Caramel, Vanilla,
 Irish Cream, Toffee Nut,
 French Vanilla
 Whipped Cream
 Fresh Juices
 Fresh Milk
 *\$11.00



Milk and Cookies
 Fresh Jumbo Chocolate Chip
 and Macadamia Nut Cookies
 Brownies
 Super Chilled Milk, Sodas,
 Freshly Brewed Coffee (Regular and Decaffeinated)
 *\$7.00

Super Sundae
 Vanilla, Chocolate and Strawberry Ice Cream
 Assorted Toppings including:
 Crushed Peanuts, Caramel,
 and Pineapple toppings,
 M&M's, Heath Bar
 Chocolate and Caramel Syrup,
 Whipped Cream and Cherries
 Everything you need to make the perfect Sundae
 Freshly Brewed Coffee (Regular and Decaffeinated)
 bottled Water
 *\$11.00

A Taste of Mississippi
 Cheese and Lemon Straws
 Boiled Peanuts in Hull
 Pork Rinds
 Chocolate Pretzel Sticks
 Peanut Brittle
 Soft drinks, bottled Water
 Freshly Brewed Coffee (Regular and Decaffeinated)
 *\$12.00



*Themed Break prices 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.*

** Prices are per person.*

Themed pm Breaks (continued)



Pizza Board

Pepperoni, Supreme, and Cheese Pizza
Calzones and Parmesan Bread Sticks
Assorted Sodas and bottled Water
*\$12.00

Sandwich Break

Petite Tea sandwiches with Turkey, Ham,
Chicken and Tuna Salad, Grilled Vegetables
Fresh Fried house Chips
Whole fresh Fruit
Assorted Sodas and bottled Water
*\$16.00

Mexississippi

Fresh fried Corn Chips, grilled Salsa,
Spicy Queso Dip, Guacamole
BBQ Nachos, Build your own with Chips,
Pulled Pork, Grilled and diced Chicken,
Cajun Nacho Cheese
and fresh Jalapeno Slices
Assorted Soft Drinks, bottled Water
*\$16.00
(Ask your IP Sales Representative about customizing
your break with Frozen Margaritas)

Game Day

Fresh Popcorn, hot jumbo Pretzels with Mustard,
Sea Salted Peanuts, and assorted Candy Bars
Miniature Hot Dogs and Cheeseburgers
Assorted Soft Drinks and bottled Water
*\$13.00



*Themed Break prices 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.*

** Prices are per person.*

Reception Hors D'Oeuvres

Cold



Chef's assortment of Canapés	*\$2.75
Sicilian Caponata on Rustic Crostini	*\$2.50
Shrimp Cocktail Martini with Kettle One Tomato Confit	*\$4.00
Gorgonzola Bruschetta with Fuji Apple & Honey	*\$3.50
Sesame Crusted Ahi Tuna on English Cucumber with Wasabi Aoli	*\$3.50
Fire Roasted Tomato and Boursin Cheese Tart	*\$2.75
Spring Potato with Caviar	*\$3.50
Dungeness Crab Hand Rolls	*\$5.00
Kobe Beef Carpaccio	*\$5.00
Artichoke Bottoms with Grilled Leek Boursin	*\$2.75
Fresh Oyster on the Half Shell with Lemon Tabasco Vinaigrette	*\$3.00
Wild Mushroom Pâte	*\$2.50
Smoked Trout on Cornbread Blini	*\$2.50
Deviled Eggs with Bay Shrimp	*\$2.50
Assorted Sushi with Wasabi and Pickled Ginger	*\$4.00
Tomato Basil and Mozzarella Bruschetta	*\$2.75
Beef Tenderloin Crostini with yellow Pepper Mayo	*\$3.75
Smoked Salmon, Red Pepper, Boursin Canapé	*\$3.00
Crab Salad on Cucumber Round	*\$3.50
Asparagus wrappes in Prosciutto	*\$2.75
Gourmet Finger Sandwiches	*\$2.50
Goat Cheese Kalamata Mousse on Sourdough Crouton	*\$2.50
Melon and Prosciutto	*\$3.50



Hot



Dry Bar-B-Q Smoked Wild Boar Slider	*\$4.00
Broiled Oysters on the Half Shell with Tasso Gruyere Cream	*\$3.50
Grilled Moroccan Spice Rubbed Lamb Lollipops	*\$5.00
Blue Crab & Roquefort Stuffed Portabellini	*\$4.00
Lump Crab Cakes with Creamy Remoulade	*\$3.00
Petite Filet Mignon en Croute	*\$3.00
Potato Flake Crusted Fried Snow Crab Claws	*\$4.00
Parmesan Crusted Shrimp with Pomodoro Sauce	*\$4.00
Pear with Brie and Phyllo	*\$3.50

Minimum Order of 50 Pieces Per Selection

* Prices are per piece.

Reception Hors D'Oeuvres



Hot (continued)

Assorted Mini Quiche	*\$3.25
Egg Rolls w/Sweet & Sour Sauce	*\$3.00
Meatballs: BBQ, Swedish, or Italian Chicken Fingers (Fried)	*\$3.00
Buffalo Chicken Drumettes	*\$3.00
Crabmeat Stuffed Mushroom Cap	*\$3.00
Scallops Wrapped in Bacon	*\$3.75
Parmesan Artichoke Hearts with Marinara	*\$3.50
Blue Cheese & Pears in Beggars Purse	*\$3.00
Buffalo Mozzarella, Andouille Crumble, Foccacia Pizza	*\$3.00
White Mushroom Stuffed with Mascarpone, Spinach, and Pancetta	*\$4.00
Mandarin Shrimp on Crispy Sesame Wonton	*\$3.00
Mushroom Profiterole	*\$3.00
Lobster Risotto Cake	*\$5.00
Chipotle Chicken and Jack Cheese Quesadilla Wedge	*\$3.00
Creole Spiced Chicken and Green Tomato Brochettes	*\$3.00
Thai Style Buffalo Wings	*\$3.00
Lobster Cakes with Chile Sour Cream	*\$5.00

Lump Blue Crab Cakes	*\$3.00
Crispy Fried Crab Rangoon	*\$3.00
Pulled Chicken Burritos	*\$3.00
Roasted Vegetable Skewers	*\$3.00
Chipotle Beef Brochette	*\$4.00
Chicken Saté with Peanut Dip	*\$3.00
Pecan Crusted Chicken Tenders	*\$3.00
Four Cheese Sachet	*\$3.00
Shrimp Stuffed with Red Chilies and Cheese	*\$3.00
Mesquite Chicken Quesadilla Cigars	*\$3.00
Oysters Broiled with Tasso Cream	*\$3.50
Vegetable Empanada	*\$3.00
Saltimbocca Con Pesto	*\$3.00
Andouille Sausage En Croute	*\$3.00
Boudin Sausage Balls	*\$3.00
Coconut Breaded Shrimp	*\$4.00
Pork & Vegetable Pot stickers	*\$2.75



Minimum Order of 50 Pieces Per Selection

* Prices are per piece.

Reception Displays



Assortment of Grilled and Fresh Crudité
\$90.00 (serves 35) or \$125.00 (serves 80)

Imported and Domestic Cheeses with English Water Crackers
\$85.00 (serves 35) or \$135.00 (serves 80)

Seasonal Melons, Tropical Fruit & Berries
\$75.00 (serves 35) or \$125.00 (serves 80)

Charcuterie - Thinly Sliced Italian Meats, Cheeses, Italian Bread,
Crackers, Olives and Grapes
\$200.00 (serves 50)

Chocolate Fountain
Milk or White Chocolate, with Strawberries, Pineapple,
Marshmallows, and Pound Cake
\$375.00 (serves 100)

Gourmet Cheese Offerings

Domestic

Selection of Cheddar, Boursin, Swiss,
Pepper Jack, Provolone, Goat Cheese
Accompanied by Fruit garnish, Berries,
and English Water Crackers
\$8.00 per person

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,
and English Water Crackers
\$10.00 per person



Seafood Displays

Fresh Seafood is Beautifully Displayed on Crushed Ice with
Traditional Cocktail and Remoulade Sauces and Lemon Wedges

Boiled Shrimp (Headless and Chilled) \$10.00 per pound (10 lbs. min)

Snow Crab Claw \$4.00 each

Jumbo Cocktail Shrimp \$4.00 each

Snow Crab Claw Fried AQ each

Blue Crab Claws

Breaded and Fried \$18.00 per pound
or Marinated and Chilled \$17.00 per pound

Oysters in the Half Shell \$4.00 each

King Crab Legs (Split) \$40.00 per pound (5 lbs. min)

Littleneck Clams \$2.00 each (50 ct. min)

Cold Water Lobster Tails AQ

King Crab Claws AQ each

Stone Crab Claws (In Season) AQ each

Prince Edward Island Mussels (Steamed and Marinated) \$4.00 each

Crawfish (In Season) \$8.00 per pound (10 lb. min)

Smoked Fish

Oak Smoked Salmon
Diced Eggs, Red Onion, Capers,
Bagel Chips & English Water Crackers
\$125.00 (serves 30)

Pecan Smoked Trout
Grilled Bread, English Water Crackers,
and Spring Chive Cream Cheese
\$125.00 (serves 30)

Carving Stations**

Whole Roasted Turkey
with Cranberry Chutney and Pesto Mayonnaise
(Approximately 50 servings)
\$200.00

Brazilian Picanha
Sea Salt & Garlic Rubbed Sirloin
with Chimchurri and Pico de Gallo
(Approximately 30 servings)
\$200.00 per skewer

Baked Salmon
En Croute with Lemon Dill Aioli
(Approximately 25 servings)
\$250.00

Beef Tenderloin
Herb Garlic Crusted Loin served with Bernaise Sauce
(approximately 30 servings)
\$400.00 each

Peppered New York Strip Loin
with Madagascar Green Peppercorn Sauce
(Approximately 50 servings)
\$475.00



Whole Leg of lamb
Rosemary scented Jus, Apple Mint Jelly
(Approximately 25 servings)
\$225.00

Smoked Pit Ham
served with Maple Glaze and Country Mustard
(Approximately 50 servings)
\$200.00

Whole Roasted Suckling Pig
with Coconut Rum Glaze and Habanero Cream
(Approximately 100 servings)
\$400.00

Prime Rib
Served with traditional accompaniments
(Approximately 50 servings)
\$425.00

Steamship Round of Beef
with creamed Horseradish, au Jus, and Whole Grain Mustard
(Approximately 200 servings)
\$500.00



*Includes appropriate Condiments and Fresh Baked Rolls
Carving Station prices 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 fees will apply.
**\$100.00 Attendant fee*

Taste of the World Enhancements for Receptions or Dinner Buffets



European Station

Flaky Spinach and Feta Cheese Spanakopita
Mixed Seafood Beggar's Purse with Lobster Sauce
assorted Mini Quiches
*\$12.00

Asian Station

Crispy Coconut Shrimp with Mandarin Orange Glaze
Cashew Chicken Spring Roll
with Sweet Soy and Plum Dip
Beef Sate with Spicy Peanut Dipping Sauce
Char su Pork Bun
*\$15.00

Pasta Station

*\$10.00
** Tortellini/Penne/Bowtie Pastas
Marinara, Pesto, and Alfredo Sauces
Add Chicken *\$4.00
Add Shrimp *\$7.00

Mexican Station

Mini Tequila Chicken Burritos with Black Bean Salsa
Gulf Shrimp Quesadillas,
Sweet Corn & Avocado Relish
Mini Pork Tamales in Spicy Adobo Sauce
*\$12.00

Ice Carvings

Our Chefs can prepare a vast array of ice carvings
to enhance your event
Starting at \$400 each

Italian Station

Fried Ravioli with Marinara Toscana
Grilled Pesto Marinated Gulf Shrimp
Petite Roasted Tomato Brushetta & Balsamic Glaze
Melon and Prosciutto Skewers
*\$15.00

Cajun Station

Seafood Okra Gumbo with Louisiana Rice
Chicken and Smoked Sausage Jambalaya
Fried Oysters with Cayenne Tartar
*\$15.00

Around the World Dessert Station

Margarita Cheesecake with Raspberry Tequila Coulis
Key Lime Pie with Vanilla Scented Whipped Cream
Bountiful Display of Domestic and Imported Truffles
Mini Chocolate Dome Cakes
White Chocolate Mousse
Variety of Delicate Petite Fours and Pralines
*\$20.00



*Taste of the World Enhancement prices 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 fees will apply.*

\$100.00 Attendant fee - One (1) Attendant per 100 Guests

\$50.00 Attendant fee - One (1) Attendant per 50 Guests

** Prices are per person.*

Plated Dinners

Chicken Breast Piccata
served over Fettuccine Alfredo
Steamed Broccolini and Baby Vegetables
*\$24.00

Grilled Breast of Chicken topped with Sautéed Shrimp
Herbed Chicken Jus Lie
seasonal Baby Vegetables
choice of Starch
*\$26.00

Baked Fresh Atlantic Salmon
with Lemon-Caper Burre Blanc
choice of Starch
seasonal Vegetables du Chef
*\$27.00

Crab and Shrimp Stuffed Atlantic Salmon
Cilantro Hollandaise
choice of Starch
Chef's Vegetable Selection
*\$29.00

Chicken Portobello
Breast of Chicken filled with Portobello Mushrooms,
Basil, Garlic and Caramelized Onions
choice of Starch
Chef's Vegetable Selection
*\$29.00

Teriyaki Lamb Chops
Seasonal Vegetables du Chef
choice of Starch
*\$30.00



Seared Breast of Chicken Saltimbocca
Sage, Gruyere and Prosciutto Stuffing, Mornay Sauce
Italian Vegetables
choice of Starch
*\$25.00

Cilantro and Lime Marinated Seabass
Sun dried Tomato and Fennel Nage
Seasonal Vegetables du Chef
choice of Starch
*\$27.00

Slow Braised Pork Shank
Whole Grain Mustard Demi Glace
choice of Starch
Chef's Vegetable Selection
*\$28.00

Horseradish Crusted Grouper
with Tomato Coulis
choice of Starch
Chef's Vegetable Selection
*\$29.00

Roast Prime Rib of Beef au Jus (12 oz)
Seasonal Baby Vegetables
choice of Starch
*\$30.00

Braised Boneless Beef Short Rib
Natural Demi Glace
seasonal Starch
Chef's Vegetable
*\$30.00



Plated Dinner prices are based on a Minimum of 40 guests.

Should your minimum guest guarantee fall below this amount, additional service fees will apply.

All dinners are served with freshly Baked Rolls, Freshly Brewed Coffee (Regular or Decaffeinated) or Tea, and Selection of Dessert

** Prices are per person.*

Plated Dinners



Ahi Tuna

Black Sesame crusted, Shiitake Mushrooms, and
Minted Fruit Chutney
choice of Starch
Chef's Vegetable selection
*\$31.00

Charbroiled Filet Mignon

Sauce Béarnaise
Grilled Asparagus
choice of Starch
*\$35.00

Classic Beef Wellington with Mushroom Duxelle

Black Truffle Madeira Sauce
choice of Starch
Chef's Vegetable selection
*\$36.00

Bacon-Wrapped Filet Mignon

Roasted Pepper Tepenade
choice of Starch
Chef's Vegetable selection
*\$37.00

Seafood Trio

Crab Cake, Seared Redfish, Grilled Shrimp
choice of Starch
Chef's Vegetable selection
*\$41.00

Broiled New York Strip (12 oz)

Zinfandel Butter Sauce
choice of Starch
Chef's Vegetable selection
*\$31.00

Lump Blue Crab Cakes

Chive Remoulade
choice of Starch
Chef's Vegetable selection
*\$32.00

Ribeye Steak

12 oz. Grilled Ribeye, Garlic Mushrooms
Medley of Vegetables
choice of Starch
Chef's Vegetable selection
*\$36.00

Mustard Coated Veal Chop

Glace de Viande, and wild Mushrooms
choice of Starch
Chef's Vegetable selection
*\$36.00

Broiled Filet Mignon (6 oz) and Jumbo Shrimp in a Scampi Style Sauce

choice of Starch
Chef's Vegetable selection
*\$43.00

Petite Filet and Cold Water Lobster Tail

Sauce Béarnaise and Drawn Butter
choice of Starch
Grilled Asparagus
*\$56.00



Plated Dinner prices are based on a Minimum of 40 guests.

Should your minimum guest guarantee fall below this amount, additional service fees will apply.

All dinners are served with freshly Baked Rolls, Freshly Brewed Coffee (Regular or Decaffeinated), or Tea, and selection of Dessert

** Prices are per person.*

Plated Dinner Enhancements

SOUPS

Crème of Asparagus	*\$4.00
Seafood Chowder	*\$6.00
Seafood Gumbo	*\$6.00
Chicken & Sausage Gumbo	*\$5.00
Crab Bisque	*\$6.00
Shrimp Bisque	*\$6.00
Tomato Basil Bisque	*\$5.00
Caramelized Onion	*\$5.00
Broccoli & Cheddar	*\$5.00
Italian Wedding	*\$5.00



SALADS

Caesar Salad
with Parmesan Croutons
*\$6.00

Iceberg Wedge
Sliced Tomatoes, Crumbled Bacon, Pecorino Cheese
Homemade Buttermilk Ranch Dressing
*\$5.00

Baby Field Greens Salad
Tomatoes, Cucumbers, Shredded Carrots, Baby Corn
*\$5.00

Fresh Spinach Leaves
with Sesame Seeds, Mushrooms, Mandarin Oranges,
and Sweet Red Onion Vinaigrette
*\$5.00

Hydro Boston Bibb Lettuce
Sun-Dried Cranberries, Yellow Peppers,
Tomatoes and Citrus Vinaigrette
*\$6.00

Plated Chilled Lunch prices are based on a Minimum of 25 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, Freshly Brewed Coffee (Regular or Decaffeinated), Tea, or Water

** Prices are per person.*

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 and Chive Mashed Potatoes
Parmesan Whipped Potato
Mushroom and Bacon Hash
Angel Hair Pasta with Olive Oil & Tomatoes
Basmati Rice
Herbed Couscous



APPETIZERS

Maximum of 3 choices per Party
Parties of 100+ limited to one choice

Chilled Gulf Shrimp Cocktail

Succulent Large Local Shrimp served Chilled
with Cocktail and Remoulade Sauces

*\$9.00

Lump Blue Crab Cakes

Golden Cakes Served with Our Specialty
Cucumber Remoulade and Lemon

*\$10.00

Grilled Filet of Beef Brochettes

served with Roasted Poblano Sauce and Tortilla Garnish

*\$8.00

Chilled Snow Crab Claws

Alaskan Claws served Chilled with Lemon and Cocktail Sauce

*\$10.00

Bar-B-Q Shrimp

Spiced Large Shrimp with Buttery Sauce
Garnished with Garlic Crostini

*\$9.00

Chicken and Mushroom Purse

Chicken and Varietal Mushrooms in a Delicate Cream Sauce
encrusted in a Flaky Puff Pastry Crust

*\$8.00



DESSERTS

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



* Prices are per person.

Dinner Buffets & Receptions



Biloxi Blues

Classic Macaroni Salad
 Marinated Cucumber and Tomatoes
 Green Pea Salad with Tasso Ham and Boiled Eggs
 Grilled Mahi with Andouille Sausage and Corn Hash
 Garlic Marinated Flank Steak
 Chicken Jambalaya
 Smashed Potatoes and Gravy
 Squash Casserole
 Assorted Cakes and Pies
 *\$29.00

West Coast Buffet

Chef's Soup Du Jour
 Spinach Salad with Mushrooms, Tomatoes, Eggs
 and Bacon Dressing
 Orzo Pasta Salad, Grilled Vegetables
 and Basil Vinaigrette
 Pan Seared Chicken,
 Artichoke Hearts and Tomatoes
 Grilled Pacific Salmon, Basil, Capers,
 and Cilantro Butter Sauce
 Roasted Fingerling Potatoes and Onions
 Buttered Haricot Verts and Young Carrots
 California Dessert Assortment
 *\$32.00

Picnic
 Macaroni Salad
 Sliced Watermelon
 Fresh Fruit Salad
 Homestyle Coleslaw
 Chicken Salad
 Grilled Franks & Sausage
 Burgers and Chicken Breasts
 Smoked St. Louis Ribs
 Garnishes & Condiments
 Roasted Potato Wedges
 Southern Baked Beans
 Corn Cobettes with Sweet Butter
 Strawberry Shortcake, Apple Pie, Brownies & Cookies
 *\$32.00

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,
 and Garlic Butter
 Carved Top Round of Beef
 Scalloped Potatoes
 Seasoned Collard Greens and Corn Muffins
 Apple Pie, Red Velvet Cake and Ice Cream
 *\$34.00



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** Prices are per person.*

Dinner Buffets & Receptions (continued)



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
 *\$36.00

Sunset

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

Select two entrees

Shrimp and 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 (add \$8 per person)
 7 oz. Lobster Tails (add \$14 price per person)
 *\$34.00



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Dinner Buffets & Receptions (continued)



The Melting Pot

Carved Baron of Beef and Baked Ham
with assorted Rolls and condiments
Bacon and Cheddar Potato Skins with Sour Cream and Chives
Asian Spring Rolls with Sweet and Sour Sauce
Swedish Meatballs
Crab Stuffed Mushroom Caps
BBQ Smoked Sausage
Crispy Chicken Strips with Ranch Dip
Prosciutto Wrapped Hearts of Palm
assorted Mini Quiche
assorted Fresh Vegetables with Artichoke Dip
selection of Sliced Fresh Fruit
assorted house Baked Rolls
Display of Pies, Cakes, and Mousse
*\$40.00

Cajun Seafood Buffet

Boiled Shrimp with Cocktail Sauce
Cajun Seafood Gumbo and 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 Etouffée with Steamed Rice
Red Beans and Rice
Roasted New Potatoes with Sautéed Onions
Southern Green Beans
Freshly Baked Rolls and Butter
White Chocolate Bread Pudding
*\$36.00



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Dinner Buffets & Receptions (continued)



A Walk through Italy

Spaghettini Salad with Roma Tomatoes, Capers,
and Wild Mushrooms
Classic Caesar Salad with Anchovy Dressing
Vegetable Minestrone
Sausage and Ricotta Lasagna, assorted Pizzas
Chicken Parmesan with Marinara
Veal Marsala with Portabella Mushrooms
Sweet Italian Sausage and Peppers
Linguine with white Clam Sauce
Spaghetti and Meatballs
Sautéed Italian Vegetables
Fresh baked hearth Rolls
Garlic Bread
Tiramisu and Amaretto Cake
*\$45.00

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 Demi-glace
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
assorted house baked Rolls and Breads
assorted Cheesecake, Fruit Cobblers, and Petits fours
*\$41.00



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Dinner Buffets & Receptions (continued)



East Coast Buffet

Chef's Soup Du Jour

Crisp Salad Greens with Tomatoes, Carrots, Corn, and Vidalia Onion Dressing

Grilled Squash and Zucchini, Cheese Tortellini and 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 and Apple Cobbler with Vanilla Ice Cream

*\$48.00

South of the IP Border

Roasted Corn and Black Bean Salad with Chipotle Dressing

Tossed Salad with Red Onion, Tomato, and Cucumber

Chicken and Cheese Enchiladas

Seasoned Beef and Chicken Fajitas

Sautéed Peppers and Grilled Onions

Beef Empanadas

Steamed Pork Tamales

Sonora Beef and Bean Chimichangas

Mexican refried Beans

Cilantro Lime Rice

Warm Corn and Flour Tortillas

Cheddar Cheese, Sour Cream,

Pico de Gallo, and Guacamole

Caramel Flan, Rice Pudding, and Sweet Corn Cake

*\$41.00



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** Prices are per person.*

Dinner Buffets & Receptions (continued)

Luau Night

Island Sushi with Ginger Ponzu
Sliced Tropical Fruit display
Ginger Carrot Soup
Coleslaw with Coconut Pineapple Dressing
Polynesian Glazed Ribs
Sea Bass with Orange and Lemongrass Glaze
Pineapple Chicken Breast with Pink Peppercorns
Sugar Cane and Cinnamon Yams
Chefs Rice Pilaf with dried Fruits
Baby Bok Choy, Macadamia Nut
and Sweet Soy Reduction
Sweet Corn Muffins and hearth baked Rolls
Pineapple Cheesecake, Macaroons
and assorted Desserts
*\$50.00



The West Coast Meets IP Beach Party

Chefs Mixed Greens, Dressing selections
Cucumber and 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 Cobbettes
Chefs Wild Rice Pilaf blend
Smashed Red Potatoes with Roasted Garlic
House baked Rolls and assorted Breads
Fresh Fruit k-bobs, Poppy Seed Yogurt Dip
Variety of Fruit topped Cheesecakes
Fresh Fruit Cobbler with Whipped Cream
*\$51.00

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** Prices are per person.*

Dinner Buffets & Receptions (continued)

The Top Shelf

Assorted Petite Fresh Vegetables with Boursin Dip
 selection of Sliced Fresh Fruit
 Assorted Imported & Domestic Cheese Board
 Sushi Display with Wasabi and 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
 Assorted house baked Breads and Rolls
 Bountiful Display of assorted Desserts to include:
 Cheesecake, Fruit Pies, Brownies, Blondies,
 Assorted Cookies and Cakes
 *\$51.00



Tour of the Mediterranean
 Crisp Romaine, Anchovy Vinaigrette
 and Sour Dough Crouton
 Lebanese Chopped Salad
 with Cucumber, Onion, and Olives
 Tomato, Mint, Lemon, and Olive Oil
 Antipasto Salad to include Sopressata, Mortadella,
 Prosciutto, Grilled Artichokes
 Cured Olives, Provolone and Buffalo Mozzarella
 Tabouli, Hummus, and 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
 and Caper Tapenade
 Tuscan Eggplant Parmesan
 Olive Oil blanched and smashed fingerling Potatoes
 Carved Marinated Leg of Lamb
 with Rosemary Mint Jus
 *\$54.00

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** Prices are per person.*

Dinner Buffets & Receptions (continued)



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
 and Mushrooms
 Blackened Redfish served with Nantua Sauce
 Crispy Fried Chicken
 Stewed Okra and Tomatoes
 Southern style Green Beans
 Sweet Potatoes with Sugar Glaze
 Louisiana style Dirty Rice
 Cornbread Muffins and fresh Rolls
 Sliced King Cake, Doberge Cake, Pralines
 *\$67.00

The Delta

Creamy Cole slaw
 Classic Potato Salad
 Crisp Iceberg Lettuce with choice of Dressings
 Chicken and 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 and Grits
 Crispy fried Chicken Drumettes
 Steamed Corn on the Cob
 Smokey Baked Beans
 Southern style Greens
 Macaroni & Cheese
 Pecan Pie, Moon Pies, and Cookies
 White Chocolate Bread Pudding, Fruit Pies
 *\$56.00



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** Prices are per person.*

Cash and Hosted Bar Selections

Bartender fee is \$100.00 per 100 people.

Taxes and gratuity are in addition.

Preferred Bar
 Seagrams VO
 Jack Daniels
 Smirnoff
 White Zinfandel
 Chardonnay
 Cabernet Sauvignon

Hosted Price
 Bacardi Silver Rum
 Jose Cuervo Gold
 Dewar's White Label
 \$6.00

Cash Price
 Bailey's Irish Cream
 Christian Brothers
 Beefeater Gin
 \$7.00

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

Hosted Price
 Tanqueray Gin
 Bacardi Rum
 Jose Cuervo Gold Tequila
 \$7.00

Cash Price
 Kahlua Liqueur
 Bailey's Irish Cream
 Courvoisier VS Cognac
 \$8.00

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

Hosted Price
 Macallan 12 year scotch
 Jack Daniels Single Barrel
 Kahlua Liqueur
 Bailey's Irish Crème
 Amaretto Di Saronno
 \$8.00

Cash Price
 Peach Schnapps
 Grand Marnier
 Cognac
 Jagermeister Liqueur
 Remy Martin VSOP
 \$9.00



Imported Beer
 Premium Domestic
 Domestic Beer
 Soft Drinks
 Bottled Water

Hosted Price
 \$4.75 per bottle
 \$4.75 per bottle
 \$4.25 per bottle
 \$3.00 each
 \$3.00 each

Cash Price
 \$5.75 per bottle
 \$5.75 per bottle
 \$4.75 per bottle
 \$3.00 each
 \$3.00 each

Cocktails by the Hour

*Pricing is on a per person basis

Preferred Bar
 Initial hour.....*\$20.00
 Each additional hour.....*\$6.00

Premium Bar
 Initial hour.....*\$22.00
 Each additional hour.....*\$7.00

Elite Bar
 Initial hour.....*\$25.00
 Each additional hour.....*\$8.00