









WELCOME!

Here at IP, we take tremendous pride in serving you. We have made every effort to provide you with a superior selection of banquet accommodations.

The following menus are offered as guidelines 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:

- Custom Menus
- Bar Set-Ups
- Decor for Themed Functions
- · Audio Visual Services and Rentals

GUARANTEE

IP Casino Resort Spa (the Resort) requests that you notify your Convention Services Manager with the exact number of guests attending the function at least 7 business days prior to the function. If fewer than the guaranteed number of guests attend the function, the client is charged for the guaranteed number. Final guarantees for functions must be given to the convention services department 7 business days 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 your function. The Resort will be prepared to set your room at 3% above your final 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 7 business days, prior to the event, your guarantee will automatically be your expected number indicated on your most recent Banquet Event Order(s). Any additions submitted within 7 business days 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 guests anticipated. Meeting room setup changes requested on-site that differ from the details listed on the confirmed Banquet Event Order(s) 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 reset 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.

All food and beverages 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 food amenity deliveries. All food and beverage prices are guaranteed 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 of menu service.

SIGNS/DISPLAYS

There is an electronic display program throughout the Resort and in front of each meeting room noting your meeting or event name. Printed signage can be provided by the IP Advertising Department 21 days prior to event date. Price will vary depending on signage requested. Signs must be displayed on easels, and signage locations must be preapproved. Handwritten signs are not permitted.

The Resort reserves the right to approve staging, props and decor. It must complement 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 arrangements be made through the Convention Services Department. Outside audio visual equipment is not permitted. Should your group use an outside vendor or bring in your own equipment, you will be subject to service charges and/or electrical fees. Outside equipment will not be permitted to be connected to the Resort's equipment.

OUTDOOR FUNCTIONS

A setup fee will be applied to all outdoor functions. An additional location must be reserved in case weather conditions do not permit the event to be held outdoors. All catered food & beverages 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 setup is required, an additional service charge may apply. The Resort will decide at least 4 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, during or following the banquet or meeting. Security is available to guard exhibits, merchandise and/or articles that are set-up for display prior to, during 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 a 20% service charge and 7% sales tax on all food and beverage purchased through our banquet department.

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)
- In-House Equipment
- Handling & Delivery Charges for Materials Received
- Cleaning Fees
- Destruction or Theft of Property

RENTAL FEES

IP Casino Resort Spa offers a wide array of items available to rent that will enhance your event.

- Podium
- Centerpieces
- Portable Bars

CONVENTION INFORMATION & PROCEDURES

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 Resort:

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 7 days, but not more than 10 days prior to client's arrival.

The charge for the Resort to move or deliver boxes to your clients' or exhibitors' 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.

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 receipt of 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	

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. Clients must provide their own shipping labels. No shipping/mailing charges can be paid by the Resort. The Resort will not accept the responsibility of repacking/sealing or labeling packages.

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 having a telephone line installed in your meeting room for additional fees.

Faxing and/or copying:

Receiving and sending faxes can only be done at the Resort's Front Desk. The FAX number is (228) 432-3260. Copies in small quantities can be requested on-site and can be arranged through the Banquet Manager. 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 Order(s) 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 Convention Services Department no later than 14 days prior to the function date.

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

Payments:

We accept the following forms of payments:

- Visa
- American Express
- Cashier's Check
- Company Check

- MasterCard
- Diners Club
- Personal Check
- Cash

- Discover
- Money Order

Personal and company checks are accepted if received 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:

- Must complete, sign and date a credit card authorization form
- AND 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:

Bv.	Date:









REFRESHMENTS

BEVERAGES

- Freshly Brewed Coffee (Regular or Decaf)
- Fresh Lemonade
- Fresh Seasonal Fruit Juices
- Freshly Brewed Iced Tea
- Assorted Sports Drinks
- Fruit Punch
- Individual Assorted Juices
- Individual Milk or Chocolate Milk

- IP Logo Bottled Water 10 fl. oz
- Fiji Water
- Evian Water
- Red Bull Sugar Free Red Bull
- Soft Drinks
 Coke Products (Upon Request)
- Freshly Squeezed Orange Juice
- Water Station
- Infused Water Station

FROM THE BAKERY

- Assorted Danishes & Pastries
- Assorted Fruit Breads & Muffins
- Cinnamon Rolls
- Croissants with Butters

- Doughnuts (Glazed)
- Assorted Fresh Baked Cookies
- Brownies
- Assorted Bagels with Cream Cheese

AND MORE...

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

- King Size Candy Bars
- Individual Bags of Potato Chips
- Individual Bags of Pretzels
- Soft Pretzels with Mustard
- Tortilla Chips & Salsa
- Mixed Nuts
- Popped Popcorn with Butter









CONTINENTAL BREAKFAST SELECTION

Continental breakfast includes regular and decaffeinated coffee, tea, assorted fruit juices, milk and water.

TRADITIONAL CONTINENTAL BREAKFAST

- Sliced Seasonal Fresh Fruit
- Assorted Breakfast Baked Goods to include:

Cinnamon Rolls

Doughnuts

Danishes

Muffins

Fruit Preserves & Butter

FRESH AND NATURAL BREAKFAST

- Sliced Seasonal Fresh Fruit
- Fruit Yogurt with Granola Topping
- Bran & Fruit Muffins
- Multi-Grain Fruit Bread

CONTINENTAL DELUXE BREAKFAST

- Sliced Seasonal Fresh Fruit
- Charcuterie & Domestic Cheeses with Local Honey
- Individual Fruit & Greek Yogurt with Berries & Granola
- Warm Buttermilk Biscuits & Pecan Cinnamon Rolls with Honey Butter, Cane Syrup & Praline Anglaise
- Southern Cheese Grits
- Provencal Tomatoes
- Butter & Fruit Preserves
- Assorted Pastries to include:

Danishes

Scones

Doughnuts

Muffins

Bagels

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









BREAKFAST BUFFET SELECTIONS

All breakfast buffets include regular and decaffeinated coffee, tea, assorted fruit juices, milk and water.

GOOD MORNING BREAKFAST

- Fluffy Scrambled Eggs
- Choice of Two: Applewood Smoked Bacon, Country Sausage or Ham Steak
- Breakfast Potatoes
- Southern Stone Ground Cheese Grits
- Biscuits
- Butter & Fruit Preserves

OCEAN SPRINGS BREAKFAST

- Sliced Seasonal Fresh Fruit
- Assorted Cold Cereals
- Fruit Yogurt with Granola
- Fluffy Scrambled Eggs
- Breakfast Potatoes
- Cheese Grits
- Sausage Links, Applewood Smoked Bacon & Grilled Ham Steaks
- Buttermilk Biscuits with Country Gravy
- Freshly Baked Sweet Rolls
- Butter & Fruit Preserves









BREAKFAST BUFFET SELECTIONS

All breakfast buffets include regular and decaffeinated coffee, tea, assorted fruit juices, milk and water.

BILOXI BREAKFAST

- Assorted Cereal
- Sliced Fresh Fruit with Honey Yogurt Dip
- Assorted Yogurts
- Fresh Breakfast Pastries
- Choice of Soy Milk, Low-Fat Milk or Whole Milk
- Croissants, Assorted Muffins & Assorted Bagels with Cream Cheese
- Scrambled Eggs with Onions, Peppers, Tomatoes & Cheddar Cheese
- Applewood Smoked Bacon & Sausage
- Home Fried Potatoes with Green Onions
- Biscuits
- Butter & Fruit Preserves

HEALTHY START BREAKFAST

- Assorted Cereal
- Sliced Fresh Fruit with Honey Yogurt Dip
- Granola & Dried Fruit
- Choice of Soy Milk, Low-Fat Milk or Whole Milk
- Scrambled Egg Whites with Roasted Red Peppers, Asparagus & Scallions
- Turkey Sausage
- Oven Roasted Herbed Tomatoes
- Multi-Grain Fruit Breads
- Butter & Fruit Preserves









BREAKFAST BUFFET SELECTIONS

All breakfast buffets include regular and decaffeinated coffee, tea, assorted fruit juices, milk and water.

PEARL RIVER BREAKFAST

- Sliced Fresh Seasonal Fruit
- Creole Scrambled Eggs
- Thick Applewood Smoked Bacon
- Grilled Smoked Andouille Sausage
- Grits & Grillades
- Hash Brown Casserole
- Sweet Potato Biscuits with Pecan Butter & Praline Anglaise
- Fresh Baked Pastries
- Butter & Fruit Preserves

SINGING RIVER BREAKFAST

- Assorted Cereal
- Sliced Fresh Fruit with Honey Yogurt Dip
- Oatmeal with Raisins & Brown Sugar
- Assorted Single Serving Yogurts
- Fresh Danishes, Assorted Croissants, Muffins
 & Assorted Bagels with Lox & Cream Cheese
- Scrambled Eggs with Sweet Peppers, Mushrooms & Cheese
- Applewood Smoked Bacon & Sausage
- Home Fried Potatoes with Green Onions
- Bailey's® French Toast with Grilled Pineapple
 & Maple Syrup
- Butter & Fruit Preserves









BREAKFAST ENHANCEMENTS

In addition to breakfast buffet or brunch selections.

OMELET STATION*

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

SMOKED SALMON DISPLAY

Assorted Sliced Bagels, Cream Cheese, Capers, Diced Red Onions & Chopped Eggs

PARFAIT STATION

Bananas, Fresh Berries & Granola with your choice of Greek, Plain or Vanilla Yogurt

BELGIUM WAFFLE STATION*

Fresh Made Belgium Waffles accompanied by your choice of Fire Roasted Spiced Apples, Fresh Berries, Berry Compote, Bananas Foster Sauce, Honey Rum Syrup & Flavored Butters

BEIGNET STATION*

Fresh Fried Beignets with a side of Powdered Sugar, your choice of Local Honey or Maple Syrup









À LA CARTE ITEMS

CROISSANTS

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

BISCUITS

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

BURRITOS

- Chorizo Ranchero Eggs & Cheese
- Bacon, Egg & Cheese
- Bacon, Egg, Potato & Cheese
- Sausage, Egg & Cheese
- Egg Rancheros & Cheese









PLATED BREAKFAST

All plated breakfasts include regular and decaffeinated coffee, tea, milk, assorted fruit juices and water.

BILOXI BREAKFAST

- Bailey's® Brioche French Toast
- Spice Roasted Apples
- Applewood Smoked Bacon
- Country Sausage with Maple Syrup
- Basket of Fresh Pastries & Breads
- Fruit Preserves
- Flavored Whipped Butter

QUICK START

- Chilled Orange Juice
- Scrambled Eggs
- Sausage Patties
- Crispy Bacon
- **Breakfast Potatoes**
- Basket of Fresh Pastries & Breads
- **Butter & Fruit Preserves**

HEALTHY HEART

- Scrambled Egg Whites
- Steamed Broccoli
- **Grilled Tomatoes**
- Chicken & Apple Sausage
- Basket of Fresh Pastries & Breads
- **Butter & Fruit Preserves**

- Blackened Shrimp
- Andouille Sausage & Poached Eggs
- Cheddar Cheese Biscuits
- Tabasco® Hollandaise Sauce
- Tasso Potato Hash
- Basket of Fresh Pastries & Breads
- **Butter & Fruit Preserves**

ARTISAN QUICHE

- Prosciutto Ham, Mushrooms & Gruyère Cheese Quiche
- Grilled Tomatoes & Asparagus
- Basket of Fresh Pastries & Breads
- **Butter & Fruit Preserves**

STEAK AND EGGS

- New York Strip Steak
- Scrambled Eggs
- **Grilled Tomatoes**
- Sliced Red Potato Hash
- Basket of Fresh Pastries & Breads
- **Butter & Fruit Preserves**











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BILOXI, MISSISSIPPI

BUILD YOUR OWN BRUNCH

All brunch selections include regular and decaffeinated coffee, tea, milk, assorted fruit juices and water.

BRUNCH INCLUDES:

Assorted Breakfast Pastries, Fresh Fruit, Display of Assorted Vegetables, Charcuterie and Assorted Domestic Cheeses, Fluffy Scrambled Eggs, Crispy Bacon, Country Sausage & Breakfast Potatoes

CHOICE OF TWO:

Cheese Blintzes with Fresh Fruit Compote, Classic Eggs Benedict, Buttermilk Pancakes with Flavored Butter, Grilled Ham Steaks, French Toast, Cinnamon Oatmeal

CHOICE OF TWO:

Oven Roasted Red Bliss Potatoes, Lyonnaise Potatoes, Mashed Potatoes, Roasted Asparagus, Tomato Provencal, Chef's Choice of Vegetables, Mozzarella Tomato & Basil Salad, Cucumber Tomato Salad, Rice Pilaf, Caesar Salad, Tossed Green Salad, Baked Macaroni & Cheese

CHOICE OF ONE:

Grilled Chicken Puttanesca, Chicken Fried Steak with Gravy, Grilled Pork Chops with Peppers & Onions, Shrimp Étouffée with Steamed Rice, Chicken & Sausage Gumbo with Rice, Fresh Catch of the Day with Lemon Caper Butter Sauce

CHOICE OF ONE STATION:

Carved Prime Rib, Roasted Citrus Brined Turkey, Marinated Flank Steak, Cane Syrup Glazed Roasted Pork Loin, Top Round of Beef, Pork Steamship, Glazed Pit Smoked Ham, Omelet Station, Pasta Station, Caesar Salad Station









THEMED AM BREAKS

MILK AND COOKIES

- Fresh Jumbo Chocolate Chip & White Chocolate Macadamia Nut Cookies
- Brownies
- Chilled Milk
- Soft Drinks
- Regular & Decaffeinated Coffee

THE HEALTHY STARTER

- Sliced Seasonal Fruit
- Low Fat Assorted Yogurt, Granola & Fresh Berries
- Selection of Juices & Bottled Water

CAFÉ AU LAIT

- Glazed Doughnuts
- Freshly Made Beignets
- · Fresh Seasonal Berries & Fruit
- Powdered Sugar & Honey Rum Syrup
- Petit Pastries
- Soft Drinks and Water
- Regular & Decaffeinated Coffee
- Endless Café Au Lait

BAGEL MANIA

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

INFUSION COFFEE BREAK

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









BOXED LUNCHES

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

ASIAN WRAP

Teriyaki Chicken, Sweet Peppers & Asian Slaw, Crispy Won Ton, Sriracha & Peanut Sauce, wrapped in a Flour Tortilla

LOBSTER SALAD SANDWICH

Lobster and Arugula Salad on a Brioche Bun

DELI SANDWICH

Turkey & Swiss or Ham & Cheddar Cheese with Lettuce & Tomato, on your choice of Bread

ROAST BEEF SANDWICH

Thinly Sliced Roast Beef, Smoked Gouda Cheese & Horseradish Mayo on a Hoagie Roll

ITALIAN HERO

Ham, Salami & Soppresseta with Provolone Cheese Dressed with Lettuce, Tomato, Peperoncini, & Pesto Aioli, on a Hoagie Roll

GRILLED CHICKEN CAESAR WRAP

Grilled Chicken Breast, Romaine, Croutons, Parmesan Cheese and Caesar Dressing wrapped in a Flour Tortilla

SMOKED TURKEY WRAP

Thinly Sliced Turkey with Lettuce, Tomato & Mustard in a Whole Wheat Tortilla

GRILLED CHICKEN BREAST SANDWICH

Grilled Chicken on a Rosemary Ciabatta Roll with Fontina Cheese & Roasted Tomatoes

BLT SANDWICH

Thinly Sliced Tomato, Crispy Apple Smoked Bacon & Green Leaf Lettuce with Dijon Mustard & Mayo on Sourdough Bread

Lunches include condiments, chilled soft drinks, water, disposable flatware & selection of three accompaniments.

- Assorted Potato Chips
- Chef's Pasta Salad
- Baked Potato Salad
- Fresh Fruit Salad

- Piece of Whole Fresh Fruit
- Jumbo Chocolate Chip Cookie
- Granola Bar

Boxed lunches are based on a minimum of 12 guests.

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









PLATED LUNCHEONS

Includes selection of mixed green salad, freshly baked rolls, dessert, regular and decaffeinated coffee, tea and water.

TWIN FRIED PORK CHOPS

- Apple Compote & Bourbon Gravy
- Pecan & Sage Stuffing
- Chef's Selection of Vegetables

GRILLED BREAST OF CHICKEN

- Sautéed Wild Mushrooms and Cipollini Onions
- Hunter Sauce, Chef's Selection of Vegetables
- Truffle Scented Mashed Potatoes

SAUTÉED SNAPPER

- Topped with Gulf Shrimp & Sun Dried Tomato Beurre Blanc
- · Chef's Selection of Vegetables
- Aromatic Rice Pilaf

CAJUN CHICKEN BREAST

- Pan Seared Breast of Chicken with Shrimp & Crawfish Ragout
- Creole Tomato Risotto
- Chef's Selection of Vegetables

LUNCHEON CUT PRIME RIB AU JUS 8 OZ.

- Twice Baked Cheddar Potatoes
- Fresh Pencil Asparagus

ROASTED ATLANTIC SALMON

- Roasted Fingerling Potatoes
 Tossed in Tarragon Butter
- Asparagus with Brown Butter Hollandaise









PLATED LUNCHEONS

Includes selection of mixed green salad, freshly baked rolls, dessert, regular and decaffeinated coffee, tea and water.

CHICKEN OSCAR

- Pan Seared Boneless Breast of Chicken with Hollandaise Sauce & Jumbo Lump Crabmeat
- Red Potatoes, Roasted Pepper Hash
- Fresh Pencil Asparagus

BLUE CRAB CAKES

 Served on a Bed of Spicy Southern Slaw, Roasted Corn Relish & Traditional Remoulade Sauce

NEW ORLEANS BBQ SHRIMP & GRITS

- Blackened Fresh Gulf Shrimp
- Tasso Herb Stone Ground Cheese Grits
- New Orleans Style BBQ Sauce
- Toasted Garlic French Bread

SLICED BEEF TENDERLOIN

- Brandied Mushroom Demi-Glace, Truffled Parmesan Potatoes
- Chef's Selection of Vegetables

DESSERTS

- New York Style Cheesecake with Strawberries
- Carrot Cake
- Chocolate Cake
- Chocolate Mousse Cake
- Tiramisu
- Apple Strudel with Crème Anglaise
- White Chocolate Bread Pudding
- Red Velvet Torte with White Chocolate Sauce
- Banana Cream Pie with Whipped Cream
- Flourless Chocolate Torte









PLATED LUNCHEONS

Includes selection of mixed green salad, freshly baked rolls, dessert, regular and decaffeinated coffee, tea and water.

ADDITIONAL LUNCH ENHANCEMENTS SALADS

- Field Green Salad
 Tomatoes, Cucumbers, Baby Corn, Shredded Carrots, your choice of Dressing
- 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

- Beef and Vegetable
- Caramelized French Onion
- Chicken and Sausage Gumbo
- Chicken Noodle
- French Onion
- Minestrone
- Mushroom and Brie
- New England Clam Chowder
- Seafood Gumbo
- Shrimp and Corn Bisque
- Truffle Mushroom
- Artichoke and Crab Bisque
- Corn and Crab Chowder
- Lobster Bisque









CHILLED LUNCHEONS - PLATED

Includes freshly baked rolls, selection of dessert, regular and decaffeinated coffee, tea and water.

GRILLED CHICKEN CAESAR SALAD

With your choice of Grilled or Blackened Chicken, Shrimp or Marinated Flank Steak, Parmesan Cheese, Croutons, Classic Caesar Dressing

THAI CHICKEN LETTUCE WRAPS

Fresh Bibb Lettuce Cups, Minced Marinated Chicken, Bean Sprouts, Basil, Scallions, Caramelized Onions, Bell Peppers, Crushed Peanuts, Peanut Sauce and Sriracha

CHEF'S SALAD

Julienne of Ham & Turkey, Cheddar & Swiss Cheese, Chopped Egg, Bacon, Tomatoes, on a Bed of Crisp Iceberg Lettuce with choice of Dressing

COBB SALAD

Fresh Garden Greens, Diced Egg, Bacon, Chicken, Avocados, Tomatoes, Bleu Cheese Crumbles, Dijon Vinaigrette



DESSERTS

- New York Style Cheesecake with Strawberries
- Carrot Cake
- Chocolate Cake
- Chocolate Mousse Cake
- Tiramisu

- Red Velvet Torte with White Chocolate Sauce
- Apple Strudel with Crème Anglaise
- Banana Cream Pie with Whipped Cream
- Flourless Chocolate Torte
- White Chocolate Bread Pudding

HOUSE-MADE DRESSINGS

- 1000 Island Dressing
- Roquefort Dressing
- Catalina Dressing
- Ranch Dressing
- Mango Poppy Seed

- Bacon Dressing
- Green Goddess Dressing
- Balsamic Vinaigrette
- Asian Ginger Dressing
- Wasabi Dressing



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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.

LUNCHEON BUFFETS

All luncheon buffets include freshly baked rolls, regular and decaffeinated coffee, tea and water.

SOUTHERN DELI

- Mixed Green Salad, Seasonal Toppings & choice of 2 Dressings
- Albacore Tuna Salad
- Baked Potato Salad
- Sliced Roast Beef, Turkey, Smoked Ham & Salami
- Sliced Swiss, Pepper Jack & Cheddar Cheeses
- Mayonnaise, Yellow Mustard & Dijon Mustard
- Tomatoes, Red Onions, Lettuce, Pickles, Olives & Peppers
- Assorted Sliced Breads
- Assorted Cookies & Brownies

TASTE OF ASIA

- Fresh Sliced Fruit Display
- Dragon Noodle Salad with Sambal Dressing
- Crab Rangoon with Sweet Chili Dipping Sauce
- Crispy Spring Rolls with Plum Sauce
- Mongolian Beef
- Shanghai Chicken
- Pork Chow Fun
- Combination Fried Rice
- Wok Fried Vegetables
- Steamed White Rice
- Pineapple Cheesecake
- Almond Cake









LUNCHEON BUFFETS

All luncheon buffets include freshly baked rolls, regular and decaffeinated coffee, tea and water.

BILOXI BLUES

- Watermelon Wedges
- Baked Potato Salad
- Coleslaw
- BBQ Pulled Pork
- Carved Smoked Brisket
- Southern BBQ Chicken
- Dirty Rice
- Baked Beans
- Grilled Corn on the Cob
- Mississippi Mud Pie & Peach Cobbler

SOUTHERN BUFFET

- Boiled Peel & Eat Shrimp
- Chicken & Sausage Gumbo
- Baked Potato Salad
- Vegetable & Cabbage Slaw
- Cucumber, Tomato & Onion Salad
- Carved Roast Beef with Au Jus
- Country Fried Chicken
- Blackened Snapper with Crab Sauce
- Mashed Red Potatoes
- Biscuits
- Bread Pudding & Pecan Pie

TASTE OF TUSCANY

- Panzanella Salad
- Antipasto
- Four Cheese Lasagna
- Chicken Carciofo
- Roasted Pork Loin with Cherry Peppers & Onions
- Pasta Toscana
- Roasted Asparagus with Marinated Red Onions & Tomatoes Crudo
- Garlic Bread Sticks with Marinara
- Tiramisu, Cheesecake & Cannoli

CALIFORNIA DREAMING

- Chef's Soup Du Jour
- Spinach Salad with Mushrooms, Grape Tomatoes, Boiled Chopped Eggs with Bacon Dressing
- Roasted Vegetables & Orzo Pasta Salad with Basil Pesto Vinaigrette
- Pan Seared Breast of Chicken with Black Bean & Corn Salsa & Cilantro Lime Butter
- Grilled Fillet of Salmon with Lemon Caper Butter Sauce
- Herb Roasted Fingerling Potatoes
- Buttered Haricot Vert with Fresh Baby Carrots
- California Dessert Assortment to include Chef's Selection of the Day









LUNCHEON BUFFETS

All luncheon buffets include freshly baked rolls, regular and decaffeinated coffee, tea and water.

TASTE OF THE ISLANDS

- Mixed Greens, Sliced Beets, Cucumbers, Tomatoes, Onions, Red Cabbage & Shredded Carrots, choice of Dressing
- Grilled Vegetable Platter with a Sherry Vinaigrette
- Potato Salad with Bacon and Red Onions
- Mango & Pineapple Slaw
- Spiced Chicken with Black Bean Salsa in a Lime Butter Sauce
- · Pigeon Peas & Barefoot Rice
- Cuban Ropa Vieja
- Trinidad Curry Pork
- Market Vegetable Medley
- Oreo Crusted Key Lime Pie
- Guava Cheesecake

HOME SWEET HOME

- Create your own Chopped Salad:
 Finely Chopped Iceberg Lettuce, Tomatoes, Cucumbers, Peppers, Bleu Cheese,
 Diced Ham, Diced Salami, Olives, Scallions & Fried Tortilla Strips with a Balsamic
 & Black Peppercorn Vinaigrette
- Grilled Vegetable Platter with Hummus & Pita Points
- Red Skin Potato Salad with Bacon
- Pasta Salad with Pesto & Oven Roasted Tomatoes
- Mama's Meatloaf
- Mashed Potatoes with Mushroom Gravy
- Chicken with Thyme & Lemon Jus Lie
- Redfish Court-Bouillon
- Horseradish Au Gratin Potatoes
- Seasonal Vegetables
- Berry Shortcake
- Hummingbird Cake

Luncheon buffets are based on a minimum of 40 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.









ROLL-IN EXECUTIVE LUNCHEONS

All executive lunches include coffee, tea and water.

SOUP AND SANDWICH COMBINATIONS

Please select one soup, one salad and one sandwich offering.

SOUP

- Beef and Vegetable
- Caramelized French Onion
- Chicken Noodle
- French Onion
- Minestrone
- Mushroom and Brie
- New England Clam Chowder
- Shrimp and Corn Bisque
- Truffle Mushroom
- Artichoke and Crab Bisque
- Corn and Crab Chowder
- Lobster Bisque

SALAD

- Crisp Green Salad with Tomatoes, Cucumbers & Baby Corn
- Caesar Salad with Garlic Croutons
- Spinach Salad with Eggs, Mushrooms & Bacon Dressing
- Bibb Lettuce Salad with Hearts of Palm & Herb Vinaigrette
- Iceberg Wedge with Bleu Cheese
 & Bacon with Ranch Dressing
- Cobb Salad Fresh Garden Greens, Diced Eggs, Bacon, Chicken, Avocado, Tomatoes, Bleu Cheese, with Dijon Vinaigrette
- Chef Salad Fresh Garden Greens, Ham, Turkey, Diced Eggs, Bacon, Tomatoes with choice of Dressing

SANDWICHES

Choice of Bread: Croissant, Ciabatta, Po-Boy, Sliced White, Wheat or Marble Rye

- Deli Sandwich: Turkey, Ham, Roast Beef with Swiss, Cheddar or Pepper Jack, Lettuce, Tomato & Onion on Ciabatta Bread
- Italian Hero: Ham, Salami and Sopressata with Smoked Provolone, Lettuce, Onion, Tomato, Oil & Vinegar on a fresh baked Hoagie Roll
- Lobster & Arugula BLT on Brioche
- Albacore Tuna Salad, Lettuce & Tomato on your choice of Bread
- House-made Chicken Salad on Croissant with Lettuce & Tomato
- Grilled Chicken Breast on Rosemary Ciabatta Bread with Baby Swiss & Roasted Tomatoes









Executive luncheons are based on a minimum of 12 guests.

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

THEMED PM BREAKS

CHIPS & DIPS

• Fresh Fried Salted Tortilla Chips & Potato Chips with Salsa, Ranch & Onion Dips

SWEET & CRUNCHY

- Assorted King Size Candy Bars
- Mini Yogurt Covered Pretzels
- Chocolate Covered Peanuts & Honey Roasted Peanuts
- Regular & Decaffeinated Coffee
- · Assorted Soft Drinks & Bottled Water

MILK AND COOKIES

- Fresh Jumbo Chocolate Chip & White Chocolate Macadamia Nut Cookies
- Blondies & Red Heads
- Chilled Milk
- Assorted Soft Drinks, Regular & Decaffeinated Coffee

SUPER SUNDAE*

- Vanilla, Chocolate & Strawberry Ice Cream
- Assorted Toppings to include: Crushed Peanuts, M&M's, Heath Bar, Caramel Sauce, Chocolate Syrup, Whipped Cream & Maraschino Cherries

SUGAR RUSH

- Hostess[™] Cup Cakes
- Twinkies[™]
- Moon Pies[™]
- Chocolate Chip Cookies
- Monster[™] Energy Drink & Bottled Water

*Attendant Required. Additional Fee Applies.

Themed 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.









THEMED PM BREAKS

INFUSION COFFEE BREAK

- Biscotti
- Chocolate Covered Espresso Beans
- Shaved Chocolate
- Sugared Swizzle Sticks
- · Special Columbian Medium Roast Coffee
- Coffee Syrups to include: Hazelnut, Caramel, Vanilla, Irish Cream, Toffee Nut & French Vanilla

DAY AT THE PARK

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

TEA TIME

- Assorted Petit Tea Sandwiches
- Display of Fresh Fruit
- Scones, Crumpets, Macaroons, Chocolate Covered Strawberries
- Fruit Preserves & Flavored Butters
- Gourmet Tea Selection, Assorted Soft Drinks & Bottled Water

NACHO BAR

Ask about customizing your break with Margaritas.

- Tri-Color Tortilla Chips with Salsa, Chili Con Queso, Guacamole, Jalapeños, Olives, Sour Cream, Shredded Jack & Cheddar Cheeses
- Assorted Soft Drinks & Bottled Water

THE WINE DOWN

- Fresh Seasonal Fruit with Yogurt Dip
- Domestic and Imported Cheese Display
- Artisan Breads & Tapenade
- Bottled Water

Themed 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.









RECEPTION HORS D'OEUVRES

Minimum order of 40 pieces per selection.

COLD

- Chef's Selection of Canapés
- Deviled Eggs with Bay Shrimp
- Gorgonzola Bruschetta with Fuji Apple & Honey
- · Artichoke Bottoms with Grilled Leek & Boursin
- Fresh Oysters on the Half Shell with Lemon Tabasco® Vinaigrette
- Wild Mushroom Pâté in Tartelette Shells
- Smoked Trout on Cornbread Blinis
- Tomato Basil & Mozzarella Bruschetta
- Smoked Salmon, Red Pepper & Boursin Canapé
- Crab Salad on Cucumber Rounds
- Gourmet Finger Sandwiches
- Fresh Vietnamese Summer Rolls
- Bloody Mary Shrimp Shooters
- Mango Curry Chicken Salad on Brioche Crostinis
- Lobster Salad Profiteroles
- Shrimp Cocktail Martinis with Kettle One Tomato Confit
- Sesame Crusted Ahi Tuna on English Cucumber with Wasabi Aioli
- · Assorted Sushi with Wasabi, Pickled Ginger & Soy Sauce
- Beef Tenderloin Crostinis with Yellow Pepper Mayonnaise
- Melon & Prosciutto
- Fresh Ahi Tuna Poke on Wonton Crisp









RECEPTION HORS D'OEUVRES

Minimum order of 40 pieces per selection.

HOT

- Pear with Brie & Phyllo
- Fried Spring Rolls with Sweet & Sour Sauce
- Meatballs: BBQ, Swedish or Italian
- Chicken Fingers (Fried)
- Tempura Fried Vegetable Skewers with Ponzu
- Thai Chicken Saté with Peanut Dip
- Pork & Vegetable Pot Stickers
- Broiled Oysters on the Half Shell with Tasso Gruyère Cream
- Lump Crab Cakes with Creamy Remoulade
- Petit Filet Mignon En Croute
- Buffalo Chicken Drumettes
- Crabmeat Stuffed Mushroom Caps
- Parmesan Artichoke Hearts with Marinara
- Buffalo Mozzarella, Andouille Crumble, Focaccia Pizza
- White Mushrooms Stuffed with Mascarpone, Spinach & Pancetta
- Mandarin Shrimp on Crispy Sesame Wonton
- Chipotle Chicken & Jack Cheese Quesadilla Wedges
- Lump Blue Crab Cakes
- Mesquite Chicken Quesadilla Cigars
- Coconut Breaded Shrimp with Sriracha Mango Dipping Sauce
- Korean BBQ Beef Sate
- New Orleans BBQ Shrimp on Grit Cakes
- Seafood Hush Puppy with Caper Remoulade
- Harissa Marinated Moroccan Lamb Chop with Harrisa Yogurt Sauce
- Scallops Wrapped in Bacon
- Lobster Arancini
- Lobster Cakes with Chile Sour Cream









RECEPTION DISPLAYS

RECEPTION DISPLAYS

- · Assortment of Grilled & Fresh Crudité
- Imported & 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 Melted Chocolate, with Strawberries, Pineapple, Marshmallows & Pound Cake

4-TIER DISPLAY

• Fruit, Cheese, Charcuterie, Crudité

SUSHI & SASHIMI DISPLAY

Beautiful Array of Sushi, Nagiri & Sashimi
 To include Spicy Tuna Roll, Philly Roll, California Roll, Fresh Tuna & Salmon, Wasabi,
 Pickled Ginger, Soy Sauce & Ponzu









SEAFOOD DISPLAYS

Fresh seafood is beautifully displayed on crushed ice with traditional cocktail and remoulade sauces and lemon wedges.

- Peel & Eat Boiled Shrimp Headless & Chilled (10 lbs. Min)
- Jumbo Cocktail Shrimp
- Blue Crab Claws
 Breaded, Fried, Marinated or Broiled in Garlic Butter
- Raw Oysters on the Half Shell
- King Crab Claws
- King Crab Legs (Split)
- Stone Crab Claws (In Season)
- Prince Edward Island Mussels Steamed & Marinated
- Cold Water Lobster Tails
- Crawfish (In Season) (10 lbs. Min)
- Smoked Fish
 - Smoked Tuna Dip, Assorted Breads & Crackers, Shredded Iceberg Lettuce
 - Scottish Smoked Salmon, Diced Eggs, Red Onions, Capers, Bagel Chips & English Water Crackers
 - Pecan Smoked Trout, Grilled Bread, English Water Crackers & Spring Chive Cream Cheese









CARVING STATIONS

Includes condiments and freshly baked rolls.

WHOLE ROASTED TURKEY

With Cranberry Chutney & Pesto Mayonnaise (Approximately 50 Servings)

BRAZILIAN PICANHA

Sea Salt & Garlic Rubbed Sirloin with Chimichurri & Pico de Gallo (Approximately 30 Servings)

BEEF TENDERLOIN

Herb and Garlic Crusted Beef Tenderloin served with Béarnaise Sauce (Approximately 30 Servings)

PEPPERED NEW YORK STRIP LOIN

With Madagascar Green Peppercorn Sauce (Approximately 50 Servings)

TOP ROUND OF ROAST BEEF

Caramelized Onion, Brown Pan Gravy, Silver Dollar Rolls (Approximately 75 Servings)

CEDAR PLANK SALMON

Brown Sugar & Mustard Glazed (Approximately 25 Servings)

SMOKED PIT HAM

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

WHOLE LEG OF LAMB

Rosemary Garlic Jus, Apple Mint Jelly (Approximately 25 Servings)

WHOLE ROASTED SUCKLING PIG

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

PRIME RIB

With Fresh Horseradish, Thyme Jus Lié & Silver Dollar Rolls (Approximately 50 Servings)

STEAMSHIP ROUND OF BEEF

With Creamed Horseradish, Au Jus and Whole Grain Mustard (Approximately 200 Servings)









Attendant Required. Additional Fee Applies.

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 fees may apply.

SPECIALTY STATIONS

Attendant required for all specialty stations. Attendant fee applies. Tax and gratuity are additional.

MAC N CHEESE DELIGHT*

Cavatappi Pasta, Quatro Formaggio with your choice of Toppings: Caramelized Onions, Mushrooms, Green Onions, Bacon, Tasso, Shredded Cheddar, Bleu Cheese Crumbles, Parmesan Cheese, Diced Tomatoes, Sautéed Leeks

Add Shrimp or Crawfish

Additional Fee Applies.

NEW ORLEANS BBQ SHRIMP & GRITS'

Fresh Gulf of Mexico Shrimp prepared to order with Tasso Herb Stone Ground Cheese Grits, New Orleans Style BBQ Sauce

BILOXI TAQUERIA*

Ask about customizing your break with Margaritas.

- Slow Braised Barbacoa Tacos with Fresh Pico de Gallo, Pickled Onions & Cilantro
- Gulf Shrimp Quesadillas with Sweet Corn & Avocado Relish
- Chicken Fajitas with Sautéed Peppers & Onions, Sour Cream & Guacamole

MEDITERRANEAN MEZZÉ

- Assorted Hummus Dips: Roasted Garlic, Sun-Dried Tomato & Roasted Red Peppers
- Mixed Medley of Olives, Grilled Vegetables, Roasted Peppers, Tabbouleh Salad
 & Feta Cheese with Crostini
 & Grilled Pita Bread

50'S DRIVE-IN

- Cheeseburger Sliders, Hot Dogs, French Fries
- Vanilla or Chocolate Shake Shooters
- Condiments include:
 Pickles, Cole Slaw, Chili, Caramelized
 Onions, Jalapeños, Mushrooms,
 Pineapples, Lettuce, Tomatoes,
 Shaved Onions, Cheddar Cheese,
 Chef's Secret Sauce, Tabasco®
 Aioli & Mustard

LITTLE ITALY*

- Pappardelle Pasta with Chicken & Italian Sausage, Parma Rosa
- Grilled Pesto Marinated Gulf Shrimp
- Mini Chicken Parmesan
- Petit Roasted Tomato Bruschetta
- Balsamic Glaze Melon
 & Prosciutto Skewers









BILOXI, MISSISSIPPI

SPECIALTY STATIONS

Attendant required for all specialty stations. Attendant fee applies. Tax and gratuity are additional.

SUSHI STATION

Assorted Hand Rolled Nigiri, Sashimi, Hosomaki & Futomaki Rolls served with **Traditional Accompaniments**

AROUND THE WORLD DESSERT STATION

- Churros with Mexican Hot Chocolate Sauce
- Baklava
- Strawberry Shortbread
- Crème Brûlée
- Tiramisu
- Schwartzwalder Kirsch Torte-Black Forest Cake
- Sweet Cheese Fritter with Berry Kissel
- Sesame Balls with Red Bean Filling

CAJUN COUNTRY

- New Orleans BBQ Shrimp & Grits
- Chicken & Smoked Sausage Jambalaya
- Fried Oysters with Cayenne Tartar Sauce
- Fried Boudin Balls with Grain Mustard Dipping Sauce

ASIAN STATION*

- Display of Sushi Rolls, Sashimi & Nigiri
- Cashew Chicken Spring Rolls with Sweet Soy & Plum Dipping Sauce
- Thai Lettuce Wraps with Spicy Peanut Dipping Sauce
- Bánh Mì Vietnamese Style Po Boy with BBQ Pork, Pork Roll & Pâté, Pickled Vegetables, Fresh Cilantro

FRUITS DE MER

- Fresh Oysters on the Half Shell with Sauce Mignonette
- Marinated Blue Crab Fingers
- Fresh Ahi Tuna Poke
- Ceviche of Bay Scallops
- Cracked Stone Crab











PLATED DINNERS

All dinners are served with freshly baked rolls, mixed green salad, regular & decaffeinated coffee, tea, water & selection of dessert.

CHICKEN BREAST PICCATA

- Served over Risotto Milanese
- Steamed Broccolini & Baby Vegetables

GRILLED BREAST OF CHICKEN AND GULF SHRIMP

- Butter Basted Chicken Breast, Sautéed Jumbo Gulf Shrimp
- Roasted Foraged Mushrooms
- Truffle Whipped Potatoes
- Seasonal Baby Vegetables

ROASTED ATLANTIC SALMON

- Honey & Creole Mustard Glazed Salmon Fillet
- Roasted Rissole Potato, Portobello Mushroom & Leek Gratin
- Chef's Vegetable Selection

ROAST PRIME RIB OF BEEF AU JUS 12 OZ.

- Twice Baked Potato
- Seasonal Baby Vegetables

PAN FRIED TROUT AMANDINE

Herb and Stone Ground Cheese Grits with Almond Haricot Verts

SLOW BRAISED PORK OSSO BUCCO

- Whole Grain Mustard Demi-Glace
- Horseradish Mashed Potatoes
- Chef's Vegetable Selection

BRAISED BONELESS BEEF SHORT RIB

- Natural Demi-Glace
- Garlic Roasted Red Potatoes
- Chef's Vegetable Selection











PLATED DINNERS

All dinners are served with freshly baked rolls, mixed green salad, regular & decaffeinated coffee, tea, water & selection of dessert.

APPLE BRINED PORK CHOP 12 OZ.

- Grilled & Roasted Pork Chop with Apple & Sausage Cornbread Stuffing & Red Pepper Jelly Gastrique
- Chef's Vegetable Selection

BROILED NEW YORK STRIP 12 OZ.

- Zinfandel Butter Sauce
- **Truffled Pomme Frites**
- Chef's Vegetable Selection

CHARBROILED FILET MIGNON 8 OZ.

- Sauce Béarnaise
- Grilled Asparagus
- Potato & Basil Croquettes

CLASSIC BEEF WELLINGTON WITH MUSHROOM DUXELLE

- Shiitake Madeira Sauce
- Pomme Marquise
- Chef's Vegetable Selection





SELECTION OF STARCHES

- Yukon Gold Mashed Potatoes
- Smashed Red Bliss Potatoes
- Spiced Pecan Glazed Potatoes
- Pasta Alfredo
- Andouille & Sweet Potato Hash
- Roasted Herb Potatoes
- **Danish Fingerling Potatoes**
- Twice Baked Cheddar Potatoes
- Cajun Dirty Rice

DESSERTS

- New York Style Cheesecake with Strawberries
- Carrot Cake
- Chocolate Cake
- Chocolate Mousse Cake
- Tiramisu
- White Chocolate Bread Pudding

- Goat Cheese & Chive Mashed Potatoes
- Parmesan Whipped Potatoes
- Wild Foraged Mushroom Risotto
- Herb Cheese Grits
- Horseradish & Gruyère Mashed Potatoes
- Garlic Roasted Red Bliss Potatoes
- **Truffled Pomme Frites**
- **Basil & Potato Croquettes**
- Pomme Marquise
- Red Velvet Torte with White Chocolate Sauce
- Apple Strudel with Crème Anglaise
- Banana Cream Pie with Whipped Cream
- Flourless Chocolate Torte
- Red Velvet Cake
- Hummingbird Cake



Plated dinners are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees may apply.

PLATED DINNER ENHANCEMENTS

SOUPS

- Beef and Vegetable
- Caramelized French Onion
- Chicken and Sausage Gumbo
- Chicken Noodle
- French Onion
- Minestrone
- Mushroom and Brie

- New England Clam Chowder
- Seafood Gumbo
- Shrimp and Corn Bisque
- Truffle Mushroom
- Artichoke and Crab Bisque
- Corn and Crab Chowder
- Lobster Bisque

SALAD

- Caesar Salad with Traditional Anchovy Dressing, Parmesan Croutons
- Baby Field Greens Salad with Tomatoes, Cucumbers, Shredded Cheddar Cheese, choice of two Dressings
- Iceberg Wedge with Sliced Tomatoes, Crumbled Bacon, Bleu Cheese & Homemade Buttermilk Ranch Dressing
- Spinach Salad with Sesame Seeds, Mushrooms, Mandarin Oranges, Bacon, Chopped Egg & Sweet Red Onion Vinaigrette
- Boston Bibb Lettuce with Sun-Dried Cranberries, Yellow Peppers, Tomatoes & Citrus Vinaigrette

APPETIZERS

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

- Chilled Gulf Shrimp Cocktail
 Succulent Large Local Shrimp served Peeled & Chilled with Cocktail & Remoulade Sauces
- Lump Blue Crab Cakes
 Golden Cakes served with our specialty Cucumber Remoulade & Lemon
- Seared Ahi Tuna
 Sesame Napa Cabbage Slaw, Soy Pickled Mushrooms, Cherry Blossom Ponzu
- Butter Poached Maine Lobster Cocktail Vanilla Mango & Mint Sauce
- Bar-B-Q Shrimp
 Seared Gulf Shrimp with New Orleans BBQ Sauce garnished with Garlic Crostini

Plated dinners are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees may apply.









DINNER BUFFETS & RECEPTIONS

All dinner buffets are served with freshly baked rolls, regular and decaffeinated coffee, tea and water.

PICNIC

- Macaroni Salad
- Sliced Melon (Seasonal)
- Fresh Fruit Salad
- Homestyle Coleslaw
- Chicken Salad with Pecans & Grapes
- Grilled Franks
- Burgers & Grilled Chicken Breasts
- Smoked St. Louis Ribs
- Fried Potato Wedges
- Southern Baked Beans
- · Corn Cobbettes with Sweet Butter
- Strawberry Shortcake & Apple Pie

SINGING RIVER*

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

THE MELTING POT*

- · Carved Baron of Beef & Baked Ham, Carved by Chef
- Bacon and 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
- Prosciutto Wrapped Hearts of Palm
- Assorted Mini Quiche
- Assorted Fresh Vegetables with Artichoke Dip
- Selection of Sliced Fresh Fruit
- Display of Pies, Cakes & Mousse







*Attendant Required. Additional Fee Applies.

Dinner buffets 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 may apply.

DINNER BUFFETS & RECEPTIONS

All dinner buffets are served with freshly baked rolls, regular and decaffeinated coffee, tea and water.

CAJUN SEAFOOD BUFFET*

- Boiled Shrimp with Cocktail Sauce
- Cajun Seafood Gumbo & Rice
- Tossed Salad
- Potato Salad
- Fresh Seasonal Fruit Display
- · Carved Top Round of Beef, Carved by Chef
- Broiled Crab Stuffed Tilapia Fillets
- Southern Fried Catfish with Remoulade
- · Crawfish Étouffée with Steamed Rice
- Crispy Fried Gulf Shrimp
- Red Beans & Rice
- Roasted Red Potatoes with Sautéed Onions
- Southern Style Green Beans
- Roasted Vegetable Medley
- White Chocolate Bread Pudding & Apple Pie

CLASSIC BUFFET*

- Soup Du Jour
- Tossed Green Salad with Dressing
- Bowtie Pasta Salad
- Fresh Seasonal Fruit
- Roast Prime Rib of Beef Au Jus with Horseradish Sauce, Carved by Chef
- Pan Seared Stuffed Breast of Chicken with Fontina Cheese & Fresh Herbs
- Fresh Red Snapper Grenobloise
- Oven Roasted Potatoes
- Fresh Harvest Vegetables
- Cheesecake, Pecan Pie
 & Banana Pudding









BIG EASY*

- Marinated Tomatoes, Onion & Cucumber Salad
- Baked Potato Salad
- Mini Muffalettas
- Seafood Gumbo
- Chicken & Sausage Jambalaya
- Red Beans & Rice
- · Carved Smoked Flank Steak, Carved by Chef
- Blackened Catfish with Dirty Rice & Sauce Pontchartrain
- Corn Maque Choux
- Braised Cabbage
- Macaroni & Cheese
- Smothered Potatoes
- Bread Pudding, King Cake & Pralines

*Attendant Required. Additional Fee Applies.

Dinner buffets 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 may apply.

DINNER BUFFETS & RECEPTIONS

All dinner buffets are served with freshly baked rolls, regular and decaffeinated coffee, tea and water.

MISSISSIPPI*

- Fresh Garden Green Salad
- Baked Potato Salad
- Cole Slaw
- Spicy Boiled Shrimp with Cocktail Sauce
- Southern Fried Mississippi Catfish
- · Carved Top Round of Beef & Brown Gravy, Carved by Chef
- Southern Fried Chicken
- Pan Seared Speckled Trout with Crawfish Nantua Sauce
- Southern Collard Greens & Corn Bread
- Pecan Glazed Sweet Potatoes
- Mississippi Mud Pie, Bourbon Banana Pudding & Hummingbird Cake

TOP SHELF*

- Assorted Petit 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 Glace, Carved by Chef
- Lemon Lime Swordfish Kabobs
- Grilled Baby Lamb Chops with Mint Jus Lié
- Farfalle with Herb Chicken in Vodka Sauce
- Bountiful display of assorted Desserts to include: Cheesecake, Fruit Pies, Brownies, Blondies, Assorted Cookies & Cakes









*Attendant Required. Additional Fee Applies.

Dinner buffets 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 may apply.

CASH AND HOSTED BAR SELECTIONS

Bartender fee applies per 100 people. Tax and gratuity are additional.

WELL LIQUOR SELECTIONS

House Brand

- Bourbon
- Scotch
- Vodka
- Rum
- Tequila
-
- Whiskey

House Wine Selection

- Merlot
- White Zinfandel
- Chardonnay
- Cabernet Sauvignon
- Pinot Noir

CALL LIQUOR SELECTIONS

- Jack Daniels
- Crown Royal
- Beefeater Gin
- Dewar's White Label
- Jim Beam
 White Label Bourbon
- Bacardi Light Rum
- Absolut Vodka
- Patron Silver

Wine Selection

- Chardonnay
- Cabernet Sauvignon
- Pinot Noir
- Merlot
- White Zinfandel
- Sauvignon Blanc
- Italian Blends

PREMIUM LIQUOR SELECTIONS

- Jack Daniels' Single Barrel
- Tanqueray Gin
- Macallan 12 Yr. Scotch
- Chivas Regal Scotch
- Patron Anejo Tequila
- Four Roses Single Barrel
- Grey Goose Vodka
- Appleton White Rum
- Meyers Dark Rum

Wine Selection

- Chardonnay
- Cabernet Sauvignon
- Pinot Noir
- Merlot
- White Zinfandel
- Sauvignon Blanc
- Italian Blends









SPECIALTY DRINK SELECTIONS

Bartender fee applies per 100 people. Tax and gratuity are additional.

MARTINI BAR

Gin/Vodka Choices

- Beefeater
- Tanqueray
- Bombay
- Hendrick's
- Absolut

- Absolut Peppar
- Belvedere
- Cîroc
- Grey Goose

- Ketel One
- Stolichnaya
- Tito's
- Svedka

Additional Martini Choices

- Olives
- Pomegranate
- Espresso
- Green Apple
- Cosmopolitan
- Lemon Drop
- Godiva Chocolate

BLOODY MARY BAR

Can be prepared mild or hot and with or without salt or pepper on the rim. Vodka Choices

- Absolut
- Absolut Peppar
- Belvedere
- Grey Goose
- Ketel One
- Stolichnaya
- Tito's

With Traditional Garnish

Create a Custom Bloody Mary

- Roasted Garlic
- Fresh Horseradish
- Jalapeño Slices
- Marinated Artichokes
- Cucumber
- Bleu Cheese
- Olives

- Cilantro
- Avocado
- Dill Pickle
- Feta Cheese
- Goat Cheese
- Sliced House Bacon
- Spiced Green Bean









SPECIALTY DRINK SELECTIONS

Bartender fee applies per 100 people. Tax and gratuity are additional.

INTERNATIONAL COFFEE BAR

Café Grande

- Tia Maria® Coffee Liqueur
- Dark Creme de Cacao
- Grand Marnier® Orange Liqueur
- Hot Black Coffee
- Whipped Cream

Bavarian Coffee

- Peppermint Schnapps
- Kahlua® Coffee Liqueur
- Hot Black Coffee
- Whipped Cream
- Sugar

Café Disaronno

- Amaretto Di Saronno[®] Liqueur
- Hot Black Coffee
- Whipped Cream
- Sugar

Irish Coffee

- Irish Whiskey
- Brown Sugar
- Hot Coffee
- Heavy Cream

Spanish Coffee

- Kahlua® Coffee Liqueur
- Hot Black Coffee
- Whipped Cream
- Sugar

Café Mazatlan

- Dark Rum
- Kahlua® Coffee Liqueur
- Hot Coffee
- Brown Sugar
- Whipped Cream

FLAVORED VODKA BAR

With Assorted Flavors

- Mandarin
- Peach
- Vanilla
- Citron
- Red Berry

- Sweet Tea
- Mango
- Raspberry
- Pomegranate
- Iced Cake

- Caramel Kiss
- Cinnamon Sugar
- Honeysuckle
- And More

ISLAND RUM BAR

Featuring

- Malibu[®] Cranberry
- Bay Breeze
- Rum Punch
- Beach Bum
- Rum Runner
- Cuba Libre

MIMOSA BAR

Featuring

- Orange Juice
- Mango Nectar
- Peach Nectar
- Served with Chilled Champagne







AUDIO VISUAL

Rentals per day. Tax not included.

A/V SUPPORT

- A/V Technician (Pre-Meeting)
- A/V Technician Half Day (4 hours or less)
- A/V Technician Full Day (4 hours or more)
- A/V Audio Engineer
- Lighting Design Technician
- A/V 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 LCD Projector

TV/MONITORS

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

VIDEO EQUIPMENT

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









AUDIO VISUAL

Rentals per day. Tax not included.

SCREENS

- 5x7 Tripod Projection Screen
- 5x7 Fast Fold Dual Screen
- 6x8 Fast Fold Dual Screen
- 6x8 Tripod Projection Screen
- 7x10 Fast Fold Dual or Pull Down Projection Screen*
- 10x12 Fast Fold Dual Projection Screen*

*Studio A or B Only

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 Hand Held Microphone, 1 Mixer)*

- Mixer Microphone Patch
 - (Includes: 1 Mixer, 1 Wired Hand Held Microphone, Overhead Speaker Patch)*
- Mixer, Microphone Patch, Microphone, Cart Projector, Extension Cord, Podium & A/V Tech prior to start of meeting or event

ADDITIONAL MICROPHONES

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









^{*}Upgrade wired microphone to wireless microphone for an additional fee.

AUDIO VISUAL

Rentals per day. Tax not included.

DRAPERY

Black Velour Pipe & Drape

MEETING SUPPORT

- Wireless Mouse
- Projection Clicker
- Video Cart
- Flip Chart/White Board Combo
- 3M Flip Chart on Stand
- Moving Lights
 Lighting Design Technician Required
- Mackie 12 Channel Mixer

AUDIO

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

STAGING

- Entertainment Stage
- Banquet Stage
- LED Dance Floor*
 Lighting Design Technician Required
- Dance Floor 21x21
- Dance Floor 15x15

*Two A/V Stage Hands required for setup for 4-hour show.







