

sodexo

 *catering*  
at Mississippi College

## Welcome!

Mississippi College Catering provides the community with exquisite cuisine, an unparalleled atmosphere, and an experienced, committed staff that can match any of your catering needs.

Whether an intimate dinner party, lavish buffet, elegant wedding or large reception, our seasoned event specialists will assist you in making your event seamless and memorable for you and your guests.

We look forward to serving you!

# Breakfast Breaks

Breakfasts served buffet style. Upon request, meals may be plated for an additional cost.

## Early Riser- \$2.95

An assortment of mini Danish, croissants and mini muffins

## Biscuit Basket- \$2.50

Fluffy buttermilk biscuits, cinnamon biscuits, blueberry biscuits served with butter and assorted jams

## Eye Opener- \$2.95

An assortment of mini scones, morning breads and mini muffins

## Healthy Start- \$3.25

Bagels, morning breads, scones, yogurt and granola

## Breakfast Sandwich Break- \$2.25

Choose two sandwiches: sausage biscuit, ham and cheese croissant, turkey sausage biscuit, egg and cheese English muffin, bacon egg or cheese mini bagel

## Oxford Breakfast Break \$2.95

Assorted scones with flavored spreads and preserves, assorted tea breads with honey whipped butter, layered breakfast trifle-fresh fruit layered with yogurt, berries and granola

## New Orleans Breakfast- \$6.95

Beignets with powdered sugar, smoked sausage, cheese grits with tasso, and Cajun scrambled eggs and potatoes.

## Beverage Refreshment

Regular and decaf coffee, hot tea, bottled juices and assorted Coke products

## Coffee Bar

Regular coffee, decaf coffee, half and half creamers, flavored creamers and assorted sweeteners

## A La Carte

Bottled juices (orange, apple, grapefruit, or cranberry)

Hot tea (Tazo tea, herbal tea and decaf tea)

Carafe juices (orange, apple)

Yogurt cups

Bottled water

Hot chocolate (served with mini marshmallows)

Hot Cider

# Create Your Own Breakfast

\$6.95

## Fresh Start (Choose one)

Sliced melon  
Grapefruit half  
Fresh fruit salad  
Yogurt cup

## Entrees and Sides (Choose two)

Scrambled eggs  
Bacon and egg strata  
Mushroom cheese strata  
French toast  
Pancakes  
Hash brown potatoes  
Biscuits and gravy  
Home fried cube potatoes  
Quiche Lorraine  
Vegetable quiche  
Hard boiled eggs  
Grits  
Cheese grits  
Oatmeal (with brown sugar  
and cinnamon)

## Meats (Choose one)

Crisp bacon  
Grilled ham  
Sausage links  
Sausage patties  
Turkey sausage  
Smoked sausage

## Early Riser (Choose one)

Mini muffins  
Muffins  
Breakfast breads  
Danish  
Cinnamon biscuits  
Blueberry biscuits  
Buttermilk biscuits  
Cinnamon rolls  
Bagels with cream cheese  
Petite croissants

# Specialty Breaks



## Quick Start- \$2.50

Assorted yogurt cups, nutri-grain bars, granola bars, bottled juices

## Treat Eats- \$2.40

Assorted mini candy bars, pretzels, popcorn, gummy bears

## Snack Pack- \$2.95

Goldfish crackers, trail mix, honey roasted peanuts and Chex mix

## Cookie Monster- \$1.25

Chocolate chip, oatmeal raisin, peanut butter and sugar cookies

## Afternoon Tea- \$3.50

Mini scones with butter and jam, assorted tea cookies and fresh fruit

## Fruit and Cheese- \$1.95

Cheddar, Swiss and Jack cheeses, seasonal fruits and gourmet crackers

## Putting on the Ritz- \$3.95

Assorted gourmet cheeses, baguette crisps and seasonal fruits

## Bar None- \$2.95

Brownies, lemon bars, pecan squares, Oreo crunch bars

## Afternoon Beverage Refresher

Coke products, bottled water

## Southern Hospitality

Sweet tea, un-sweet tea, lemonade and ice water

# Sandwiches

These can be boxed "to go", served china cold plate, or prepared as a sandwich buffet. "To Go" meals are provided in individual containers with appropriate condiments. Sandwiches include one side (chips or pasta salad), cookies or brownie.

## The Freshman- \$6.99

Your choices of turkey, baked ham, roast beef, or veggie with cheese on a Kaiser roll.

## Low Carb Turkey Wrap- \$6.99

Smoked sliced turkey, cheddar cheese, Romaine lettuce, aloutte herb cheese, rolled in a flour tortilla.

## Roast Beef Baguette- \$7.99

Tender thin slice roast beef, soft brie, cheese, caramelized onions, tomatoes, lettuce, and a horseradish cream on a baguette.

## Poboy- \$7.99

Fried oysters, shrimp or catfish, dresses with lettuce, tomato and remolaude sauce in a French baguette

## Silver Dollar Sandwiches- \$6.99

A trio of soft rolls filled with chicken salad, seafood salad, and ham and cheese

## Chicken Salad Kaiser- \$6.99

Traditional chicken salad tucked inside a fluffy Kaiser roll with lettuce and sliced tomatoes

## Uptown Chicken Salad Sandwich- \$7.25

Creamy chicken salad with toasted almonds, and grapes with lettuce, tomato, served on a multigrain roll.

## Muffaletta- \$7.99

Shaved ham, salami, provolone cheese, and olive salad stuffed inside French bread.

## Croissant Club- \$6.99

Turkey, ham, and bacon with Swiss Cheese, lettuce, tomato, and mayonnaise on a croissant.

## Chicken Toscana- \$7.99

Grilled chicken breast on a ciabatta roll with Swiss cheese lettuce, tomato, and pesto mayo.

## Thoughtful Vegetarian \$6.99

Grilled vegetables, provolone cheese, sundried tomato tapanade and romaine lettuce.

## Caesar Chicken Sandwich \$7.99

Grilled chicken, romaine lettuce, Caesar dressing, parmesan cheese.

# Salads

## Caesar - \$5.99

Crisp romaine lettuce, home made garlic croutons, shredded parmesan cheese, tossed with Caesar dressing.

Add grilled chicken \$1.99

Add grilled salmon \$2.99

Add grilled shrimp \$2.99

## Cobb Salad- \$7.99

Mixed greens topped with rows of diced grilled chicken breast, chopped bacon, diced tomatoes, diced eggs, shredded cheddar served with Honey Dijon vinaigrette.

## Southwest Chicken Salad- \$7.99

Tender chicken breast on a bed of mesculin spring mix, with cheddar cheese, tomato wedges, black bean and corn salsa served with southwest ranch dressing.

## Spinach Salad- \$5.99

Fresh baby spinach with warm bacon and red onion vinaigrette diced tomatoes and sliced mushrooms.

Add grilled chicken \$1.99

Add grilled salmon \$2.99

Add grilled shrimp \$2.99

## Magnolia Chicken Salad- \$7.99

Fried chicken tenders, romaine lettuce, bacon bits, cheddar cheese served with honey mustard Dressing.

## Asian Noodle Salad- \$7.99

Asian noodles with broiled shrimp, green onions, diced tomatoes, sesame seeds, peanuts, and cilantro nested in a bed of greens served with sweet ginger dressing.

## Chicken Amandine Salad- \$7.99

Mixed baby greens with toasted almonds, grilled chicken, sliced pears, blue cheese crumbles and raspberry vinaigrette.

## Dijon Chicken Salad- \$7.99

Grilled chicken breast, mixed greens, cherry tomatoes, steamed asparagus, drizzled with sweet Dijon vinaigrette.

## Grilled Flank Steak Salad- \$8.49

Tender Grilled Flank Steak, Mixed Baby Greens, Crumbled Blue Cheese, Tomatoes, and Crispy Fried Onions Served With Balsamic Vinaigrette

## Mandarin Salad- \$7.99

Mixed greens, orange sections, matchstick peppers and Citrus sesame vinaigrette served with your choice of marinated flank steak or marinated grilled chicken.

# Casual Buffets

Prices are based on a minimum of 15 guests. All menus include ice water and iced tea. Add a **Signature Dessert** for an additional \$1.99. China service is available in Anderson hall at no extra charge.

## Tuscan Fare- \$11.99

Chicken parmesan, pasta with meatball marinara and garden vegetable marinara, Italian blend vegetables, garlic bread, breadsticks, and tossed garden salad.

## Southern BBQ- \$13.99

BBQ chicken, tender pulled pork, savory baked beans, creamy potato salad, coleslaw, corn on the cob and fresh buttermilk biscuits.

## Mississippi Home- \$12.99

Crispy Fried chicken, fried catfish, southern green beans, slow cooked butter beans, tender greens, and buttermilk cornbread.

## Fiesta Fajita- \$9.99

Grilled chicken and grilled steak cut in to thin tender strips and served with Pico del gallo, salsa, shredded blend of cheeses, fresh tomatoes, crisp lettuce, sour cream, grilled onion and bell peppers. Accompanied with flour tortillas.

## Simply Salads- \$9.99

Creamy southern style Chicken salad, seafood salad, melon fruit salad, spinach strawberry salad, tropical fruit salad, served with mini croissants and gourmet rolls.

## Deli Bar- \$9.99

Smoked turkey breast, honey glazed ham, roast beef, provolone cheese, cheddar cheese, Swiss cheese, assorted breads, lettuce, tomato, red onion, Creole mustard, Cajun mayonnaise, pesto mayonnaise.

## Salad Extravaganza- \$10.99

Build your own gourmet salad with baby mixed greens, fresh spinach, American salad blend. Topped off with grilled chicken, broiled shrimp, shredded cheddar cheese, feta cheese crumbles, blue cheese crumbles, fresh diced tomatoes, crisp bell pepper, sliced red onion, cucumbers, shredded carrots, grapes, sunflower seeds, bacon bits, onion crunches, home-made croutons and bread crisps.

## Chili Feast- \$10.99

Three chili's, Chili con carne; traditional with tomatoes, red beans and ground beef, Colorado chili; white beans, grilled chicken and bacon, vegetarian 4 bean chili; black beans, red beans, white beans and black eye peas with tomatoes, peppers and onions. Served with tortilla chips, steamed rice, shredded cheese, jalapenos, sour cream, fresh diced tomatoes and cilantro.

## Wings and Things- \$9.99

Buffalo wings, pepperoni pizza, cheese pizza, served with celery and carrot sticks, blue cheese and ranch.

# Signature Entrées

Prices are based on a minimum of 15 guests. Each menu item includes tossed salad, your choice of **Signature Vegetable** and **Signature Starch**, freshly baked banquet rolls with butter, iced tea, water, coffee service, and choice of **Signature Dessert**.  
China service is available in Anderson hall at no extra charge.

## Entrée Selection

Choose one **Signature Entrée** for \$13.99 per person. Add an additional entrée for an additional \$2.00 per person.

### Fried Chicken

Southern fried chicken, double dipped hand breaded traditional style.

### Pecan Chicken

Tenderized chicken dusted with flour and crushed pecans lightly fried and served with a creamy honey Dijon Sauce.

### Chicken Piccata

Tenderized chicken dusted with flour lightly fried and served with a lemon caper sauce.

### Roast Beef

Oven Seared and slow roasted beef top round rubbed with fresh garlic, kosher salt and black pepper, served with a jus. Served sliced or as a carving station.

### Baked Ham

Apricot and Creole mustard glazed ham, slow baked and served sliced or as a carving Station.

### Roasted Pork Loin

Trimmed Pork loin marinated with fresh rosemary, crushed garlic, kosher salt, olive oil and black pepper. Served sliced or as a carving station.

### Roasted Turkey

Tender turkey breast seasoned with sage rosemary and garlic, and roasted. Served sliced or as a carving station.

### Catfish

A southern classic, dusted with seasoned cornmeal and fried golden brown served with remolaude and tartar sauce.

### Lasagna

Sausage and ground beef layered between pasta, marinara, and a creamy blend of ricotta, mozzarella, parmesan, and provolone cheese served with breadsticks.

### Chicken Spinach Alfredo Lasagna

Grilled chicken breast, steamed spinach, and creamy Alfredo sauce layered with pasta, parmesan and mozzarella cheeses, served with breadsticks.

### Baked Chicken

Seasoned boneless chicken breaks served with your choice of teriyaki sauce, lemon pepper seasoning, or roasted garlic tomato coulis.

# Signature Accompaniments

## Vegetable Selection

(Choose One)

Southern Style Green Beans  
Steamed Green Bean Amandine  
Honey Glazed Carrots  
Corn Casserole  
Bahama Blend Vegetables  
German Blend Vegetables  
Key Largo Blend Vegetables  
Pacific Blend Vegetables  
Spring Blend Vegetables

## Starch Selection

(Choose One)

Roasted Garlic Mashed Potatoes  
Steamed Whole Baby Red Potatoes  
Garden Rice Pilaf  
Steamed White Rice  
Cornbread Dressing  
Brown Rice Pilaf  
Macaroni and Cheese  
Italian Risotto

## Dessert Selection

(Choose One)

### Peach, Apple or Cherry Cobbler

Traditional southern style cobbler served warm

### French Cheesecake

Light fluffy cheesecake in a graham cracker crust

### Caramel Pecan Cake

Rich buttery pecan cake swirled with chocolate and pecans

### Pecan Pie

A southern classic flaky pastry filled with rich pecan filling

### Lemon Icebox Pie

Creamy light lemon pie topped with whipped cream

### Dutch Apple Pie

Light pastry filled with spiced apples and crumb topping

### Key Lime Pie

Graham crust filled with creamy lime filling

### Apple Pie

Flaky pastry filled with sweet and spicy apples

### Bread Pudding with Vanilla Sauce

Custard based bread pudding with cinnamon topped with vanilla sauce

## Traditional Dessert Selection

Indulge Your Senses for just a \$.50 more per guest!

### New York Cheesecake

Topped with your choice of strawberries, caramel sauce, or chocolate sauce.

### Carrot Cake with Cream Cheese Icing

### Chocolate Fudge Layer Cake

### Red Velvet Cake

# Culinary Classics

Prices are based on a minimum of 15 guests. For a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of **Classic Salad**, choice of **Classic Rolls**, butter, and choice of two **Classic Sides**, iced tea, ice water and coffee. Desserts are listed separately. Classics menu require china service. China service is available in Anderson hall at no extra charge. Prices are based on market pricing.

## Chicken

### **Pistachio Chicken**

Pistachio crusted chicken breast served with a rich lemon beurre blanc.

### **Chicken Roulade**

Tenderized chicken filled with spinach, goat cheese and wild mushrooms, served with tomato basil coulis.

### **Chicken Galantine**

Chicken breast pounded, filled with crab meat and asparagus drizzled with hollandaise sauce.

## Pork

### **Porterhouse**

Grilled porter house pork chop with blackberry demi glaze.

### **Pork Tenderloin**

Rosemary infused roasted pork tenderloin with cider sauce.

## Lamb

### **Tamarind Honey Glazed Lamb**

Lamb marinated in Sweet and tangy tamarind and honey sauce then baked.

## **Mustard and Herb Crusted Lamb Chops**

Tender lamb chops dipped in Dijon mustard, dusted with fresh herb breadcrumbs.

## Seafood

### **Crawfish Cakes**

Tender crawfish cakes pan fried and served with remolaude sauce.

### **Shrimp en Croute**

Jumbo shrimp wrapped in a boursin cheese puff pastry and baked nested on lobster cream.

### **Pecan Salmon**

Salmon fillet crusted in toasted pecans and served with sweet onion chutney.

### **Seared Tuna**

Tuna steak brushed with savory warming spices seared on flat top grill served with green onion vinaigrette.

## Beef

### **Sirloin Strip Roast**

Marinated strip loin seared on flat iron grill and oven finished served with grilled sweet onions and wild mushrooms.

## **Beef Tenderloin**

Roasted beef tenderloin, rubbed with kosher salt and cracked pepper, flash seared, then slow roasted to medium served with your choice of cranberry chutney, Béarnaise, Bordelaise or Wild mushroom duxelle.

## **Herb Rubbed Prime Rib**

Beef rib eye coated in salted herb butter and flash seared then slow roasted served with au jus and horseradish.

## Vegetarian

### **Grilled Portobello**

Marinated and Grilled Portobello mushroom caps topped with rich and creamy Boursin cheese.

### **Vegetable Napoleon**

Russet potatoes, sweet potatoes, eggplant, zucchini and yellow squash layered with parmesan cheese and baked in a light cream.

# Culinary Classic Accompaniments

## Classic Salad Selections

(Choose One)

### Grilled Pear Salad

Grilled Pear And Mixed Greens  
With Cider And Honey Vinaigrette.

### Baby Blue

Baby Spinach With Blue Cheese  
Crumbles, Tomatoes And Toasted  
Walnut Balsamic Vinaigrette.

### Manchego Salad

Butter Lettuce , grilled asparagus  
Manchego Cheese, Crostini And  
Dijon Vinaigrette.

### Mythos Salad

Mixed Greens With Feta Cheese,  
Tomatoes, And Greek Onion  
Dressing.

### Orange D'amande

Mesculin Greens, Fresh Oranges,  
Toasted Almonds With Sesame  
Orange Vinaigrette.

### Bari Salad

Romaine, roma tomatoes And Red  
Onion Parmesan Vinaigrette.

### Bartlett Salad

Mixed Greens With Fresh Sliced  
Pears Drizzled With Creamy Goat  
Cheese Dressing.

### Spinach Caesar Salad

Tender Baby Spinach Tossed  
With Light Caesar Vinaigrette  
Served With Homemade Croutons  
and Fresh Parmesan .

### Levantine Salad

Prosciutto, Arugula Salad With  
Pomegranate Vinaigrette.

## Classic Sides Selections

(Choose Two)

Wilted Brussels Sprouts

Roasted Roma Tomatoes with Stilton

Green beans with Caramelized Shallots

Roasted Deviled Potatoes

Maple Glazed Carrots

Roasted beets with parsley

Pasta and Truffle Gratin

Parmesan Custard and Butternut Squash Tarts

Yorkshire pudding

Potato and gratin larden

Buttery rice and grain pilaf

Wild rice pilaf

Fruited cous cous

Steamed red potatoes with parsley butter

Potato croquettes

Roasted root vegetables with rosemary

Steamed asparagus

Roasted sweet potato salad

Rice pilaf with toasted pine nuts

Grilled Asparagus with Garlic Aioli

Haricot Verte Green Beans With Herb Butter

# Culinary Classic Accompaniments

## Classic Rolls Selections

(Choose one)

Banquet Rolls

Wheat Rolls

French Rolls

Assorted Gourmet Rolls

## Classic Sides Selections

(Choose Two)

Wilted Brussels Sprouts

Roasted Roma Tomatoes with Stilton

Green beans with Caramelized Shallots

Roasted Deviled Potatoes

Maple Glazed Carrots

Roasted Beets with Parsley

Pasta and Truffle Gratin

Parmesan Custard and Butternut Squash Tarts

Yorkshire Pudding

Potato and Gratin Larden

Buttery Rice and Grain Pilaf

Wild Rice Pilaf

Fruited Cous Cous

Steamed Red Potatoes with Parsley Butter

Potato Croquettes

Roasted Root Vegetables with Rosemary

Steamed Asparagus

Roasted Sweet Potato Salad

Rice Pilaf with Toasted Pine Nuts

Grilled Asparagus with Garlic Aioli

Haricot Verte Green Beans With Herb Butter

# Culinary Classic Accompaniments

## Classic Dessert Selections

Ask your catering specialist for pricing.

### Panna Cotta with Strawberries

Light charlotte lavender cream with fresh strawberries

### Raspberry Marzipan Tarts

Almond shortbread topped with raspberries and drizzled with chocolate

### Tarte Tatin

Apple filled pastry served with chestnut cream

### Chocolate Pâté with Toasted Biscotti Wafers

Decadent chocolate pâté blended with currants and sultanas served with thin biscotti slices

### Crepes Suzette

Tender crepes filled with cream and topped with an orange glaze

### Strawberry Shortcake

Butter cake layered with whipped cream and fresh berries.

### Key Lime Tarts

Tiny bite size trio of silky lime topped with whipped cream.

### Fallen Marquis Cake

Fudge semi sweet chocolate cake topped with ganache.

### Chocolate French Silk Tartlet

Smooth fluffy French silk in a chocolate crust.

### Chocolate Raspberry Torte

Three chocolates blended with raspberries in a pastry shell.

### Strawberry Pillows

Strawberries, Bavarian cream and whipped cream tucked inside a puff pastry.

# Receptions

## Dips and Spreads

All prices are per person.

### Olive Salad- \$1.75

Black olives, green olives, grilled onions, grilled peppers and olive oil chopped and served with toasted French bread and pita chips

### Sun Dried Tomato Tapenade- \$1.75

Sun dried tomatoes, grilled onions, sea salt, fresh ground pepper, olive oil and balsamic vinegar served with toasted French bread and pita chips

### Original Hummus- \$1.29

Traditional style with a hint of parsley, lemon and garlic served pita chips

### Roasted Garlic Hummus- \$1.35

Our original hummus with roasted garlic, parsley, and lemon served with pita chips

### Spicy Roasted Red Pepper Hummus- \$1.35

Our original hummus with roasted red peppers, cayenne and a hint of parsley, lemon and garlic served pita chips

### Crab Dip- \$2.95

Creamy dip with lump crab meat and bay seasoning.

### Krab Dip- \$1.95

Creamy dip with surimi crab meat and bay seasoning.

### Spicy Shrimp Dip- \$2.35

Creamy dip with steamed baby shrimp and Creole seasoning

### Paté- \$2.25

Smooth and creamy French style served with toast points and French bread

### Pineapple Cream- \$.79

Sweet and creamy with crushed pineapple served with toast points and crackers

### Spinach Parmesan Dip- \$1.19

Spinach, shredded parmesan cheese blended with cream cheese and served with toast points and French bread

### Artichoke Dip- \$1.89

Artichoke hearts, shredded parmesan cheese blended with cream cheese and served with toast points and French bread.

### Garden Vegetable Dip- \$.79

Diced Vegetables, sour cream, salt, and pepper and garlic with assorted breads.

# Receptions

## Hors D'oeuvres

All prices are per person

**Mini Meatballs- \$1.75**  
Your choice of BBQ,  
Tangy Cranberry Glaze,  
Sweet and Spicy, or  
Marinara

**Chicken Tenders-  
\$2.75**

Choose three sauces:  
BBQ, Ranch, Chipotle  
Ranch, Honey Mustard,  
Creole Honey Mustard,  
Teriyaki

**Fried Catfish Fingers-  
\$2.35**

Served with remolaude,  
tartar sauce, and ketchup.

**Mini Crab Cakes-  
\$3.50**

Tiny bite size crab cakes  
served with remolaude  
sauce.

**Egg Rolls- \$1.75**

Crisp egg rolls served with  
sweet and sour sauce.

**Baked Brie- \$2.20**

**Minimum of 20 Guests**  
Raspberry Preserves  
Sun dried Tomato Pesto  
Brown Sugar and  
Almonds

**Stuffed Endive- \$1.95**

Belgian endive filled with  
boursin and pistachios

**Bacon Wrapped  
Scallops- \$2.25**

Sea scallops wrapped with  
bacon and baked.

**Stuffed Mushrooms-  
\$1.95**

Sausage  
Boursin  
Crab

**Finger Sandwiches-  
\$1.25**

Chicken Salad  
Shrimp Salad  
Pimento Cheese  
Watercress with Tarragon  
Cucumber with Herb  
Spread

**Deviled Eggs- \$1.25**

Traditional southern style  
with mayonnaise, sweet  
relish and egg yolk.

**Shrimp Cocktail- \$6.50**

Served with remolaude and  
cocktail sauces.

**Tomato Basil Crostini-  
\$1.95**

French bread crisps topped  
with marinated tomatoes,  
olive oil, roasted garlic and  
fresh basil.

**Mini Quiche- \$3.20**

Assorted bite size quiche

**Savory Tortes- \$2.15**

Served with crackers, toasted bread and French bread

**Cranberry Blue Cheese**

Cream cheese blended with gorgonzola and dried cranberries.

**Pesto and Parmesan**

Blended soft cheeses, parmesan cheese and pesto

**Goat Cheese and Honey**

Creamy goat cheese, honey, pears and a touch of cinnamon

# Receptions

All prices are per person

## Displays

### Smoked Salmon Display- \$6.75

#### Minimum of 20 Guests

Cold or hot smoked salmon side. Served with aloutte cheese, capers, black olive, diced egg, fresh tomatoes, red onion and toasted French bread rounds

### Domestic Cheese Display- \$1.95

Swiss, cheddar and pepper jack cheese cubes, strawberries and red grapes served with assorted breads

### Gourmet Cheese Display- \$3.95

Chef selected gourmet cheeses, exotic fruits, berries, grape varieties and melons served with assorted breads

### Domestic Crudités- \$1.95

Baby carrots, celery sticks, cherry tomatoes, sliced cucumbers, green peppers. Served with ranch dip

### Gourmet Crudités- \$3.50

Baby vegetables; patty pan squash, zucchini, carrots, haricot vert and haricot jaune, celery, grape tomatoes and green onions. Served with garden dill dip

### Antipasto Display- \$3.50

Italian ham, Genoa salami, marinated artichoke hearts, provolone cheese, roasted peppers, grape tomatoes, grilled zucchini, grilled onions

## Stations

### Baked Potato Station- \$2.25

Baked russet potatoes, accompanied with butter, sour cream, bacon bits, salsa, steamed broccoli, cheddar cheese sauce, and chili

### Grits Station- \$2.25

Creamy grits accompanied with shredded cheese, bacon bits, BBQ baby shrimp, chopped green onion, and diced fresh tomato

### Mashed Potato Bar- \$2.25

Red skin mashed potatoes, accompanied with chicken gravy, country cream gravy, brown gravy, bacon bits, shredded cheese, grilled mushrooms, and grilled onions

### Chili Bar- \$2.95

Three chili's, Chili con carne; traditional with tomatoes, red beans and ground beef, Colorado chili; white beans, grilled chicken and bacon, vegetarian 4 bean chili; black beans, red beans, white beans and black eye peas with tomatoes, peppers and onions. Served with tortilla chips, steamed rice, shredded cheese, jalapenos, sour cream, fresh diced tomatoes and cilantro

# Receptions

## Fountains

Minimum of 40 Guests

Prices are per person

### **Chocolate Fountain- \$2.25**

Choose from milk chocolate or semi sweet chocolate. Served with strawberries, pound cake squares, marshmallows and pretzels

### **White Chocolate Fountain- \$2.25**

Smooth white chocolate served with strawberries, pound cake squares, marshmallows and pretzels.

### **Caramel Fountain- \$2.95**

Warm caramel served with strawberries, pound cake squares, marshmallows and pretzels

### Additional Dippers

Fresh Pineapple- \$.40

Brownie Bites- \$.50

Cream Puffs- \$.50

Cheesecake Bites- \$.50

Oreo Cookies- \$.30

Chocolate Chip Cookies- 4.30

Peanut Butter Cookies- \$.30

Sugar Cookies- \$.30

### **Cheese Fountain- \$2.25**

Creamy blended cheese melted and served with pretzels, French bread cubes, whole grain bread cubes and vegetables

### Additional Dippers

Ham Cubes- \$.35

Turkey Cubes- \$.35

Whole Marinated Mushrooms- \$.35

Roasted pearl onions- \$.35

Steamed New Potatoes- \$.25

Fried Potato Cubes- \$.25

## Carving Stations

Add to a buffet or as a stand alone at a reception. Reception prices include a selection of gourmet rolls.

Minimum of 20 Guests.

### **Roasted Beef Tenderloin- \$ 7.50**

Served medium and accompanied by Béarnaise, horseradish sauce, three peppercorn sauce, and zesty Creole mustard sauce.

### **Roasted Turkey Breast- \$2.25**

Tender turkey breast accompanied by pesto mayo, cranberry cream and honey mustard.

### **Roasted Pork Loin- \$2.39**

Oven seared boneless pork loin served with sweet BBQ sauce, honey Dijon, and sesame teriyaki glaze.

### **Roasted Sirloin Strip of Beef- \$4.95**

Marinated strip loin seared on flat iron grill and oven finished served with horseradish sauce, three peppercorn sauce, and zesty Creole mustard sauce and au jus.

### **Baked Ham- \$2.60**

Apricot and Creole mustard glazed ham, slow baked and served with apricot glaze, honey mustard and Creole mustard

# Beverages

## Hot Beverages

Coffee  
Regular or Decaf  
Hot Chocolate  
Hot Tea  
Spiced Cider  
Jazzman's Coffee

## Cold Beverages

Bottled juices- Orange, Apple, Cranberry and Grapefruit  
Bottle drinks 20oz- Coke, Sprite, Diet Coke  
Canned drinks- Coke, Sprite, Diet Coke  
8 oz Glass Bottle Drinks- Coke, Sprite, Diet Coke  
Vitamin water in 16oz bottles- Assorted Flavors  
PowerAde in 20 oz bottles- Assorted Flavors  
Iced tea- Sweetened or Unsweetened  
Lemonade- Traditional or Pink

## Punches

### White Wedding Punch

White grape juice, pineapple juice, and ginger ale

### Orange Blossom

Orange juice, orange sherbet, and cream soda

### Fruit Punch

Cranberry, pineapple juice, grape juice, and Sprite

### Sparkling Lemonade

Traditional or pink lemonade with Sprite

### Southern Iced Tea Punch

Sparkling iced tea with your choice of lemon or peach flavor.

### Lemon Foam

Lemonade, lemon sherbet, and Sprite

### Apple Julep

Apple juice, pineapple juice, lemon juice, fresh mint, and Ginger ale

### Baptist Sangria

Sweet tea, oranges, lemons, and Sprite

### Golden Glow Punch

Sweet tea, apple cider, maraschino cherries, lemonade, and cherry  
Sprite

# Mississippi College Catering Arrangements

Questions concerning the menu or planning details can be directed to our sales office at 601-925-7647, Monday through Friday 8:30am until 5:00pm. We welcome your requests for chef designed menus and special dietary needs.

Please take note of the following guidelines. They are in place to insure the success of your event.

## Lets Get Started!

First, lets book your **Room Reservations**. To book the room for your event, please contact the Mississippi College Campus Coordinator at (601) 925-7604. The Campus Coordinator will also handle the **Physical Set-Up** for your event..

It is your responsibility to arrange for tables, chairs, audio/visual equipment, registration tables, etc.

Next, lets book your **Food and Beverage Selection**. Contact us at (601) 925-7647 to schedule catering and select a menu. Please give us 5 business days advance notice for catered events to insure that your selections are available. If 5 day advance notice cannot be met, there is a **Pop Up Menu** at your disposal and a late charge of 15% of the total bill or \$25, whichever is greater, will be applied to the final bill.

Next lets get your **Attendance Guarantee**. In order for the proper amount of food to be available and the proper number of servers to attend to your event, we must obtain a guaranteed guest count 3 business days prior to your event.. After that date, the count may be increased up to 48 hours in advance, but may not be decreased. You are responsible for the guaranteed number or actual number served, whichever is greater. We will be prepared to serve 5% more than your guarantee. If a count is not turned in, the most current estimated count will become the guarantee.

Monday: count is due previous Wednesday

Tuesday: Count is due previous Thursday

Wednesday: Count is due previous Friday

Thursday: Count is due previous Monday

Friday: Count is due previous Tuesday

Saturday: Count is due previous Wednesday

**Service Time:** It is our desire to serve your group promptly at the time you select. If your group starts the event more than 30 minutes later than scheduled, there may be a charge based on the number of food service personnel involved.

# Mississippi College Catering Arrangements (Continued)

**Payment:** We accept payment by either Mississippi College account number, check or credit card. For all non-University sponsored events full payment is expected prior to the event. All non-University events are subject to applicable taxes and service charge.

**Menu Tasting:** We will schedule a sample tasting upon confirmation of the clients' intent to hold their event with us. The scheduled event must be expecting a minimum of 200 guests. Specific (non standard) menu items may be sampled to assist you in making menu decisions at a tasting. Tasting requests require at least one months notice (when possible) and must be scheduled around the executive chef's schedule. A maximum of three guests may attend the menu tasting; Limitations to the number of menu items to be tasted will apply.

**Linens:** A variety of linen colors are available if desired. Special arrangements for these colors need to be made with our office a minimum of fourteen working days in advance. Our charges include the linens for all dining service tables. Additional linen charges may be added for seating arrangements of less than eight persons per table. Additional linen can be furnished for special set-ups, registration tables, etc. at an additional charge. Due to the limited quantities of skirting available, we may not always be able to accommodate these requests.

**Sustainable Catering:** All catered functions, coffee breaks, buffets, and receptions include our high quality disposable products. China may be used upon request. For all events outside of BC Rogers, a china fee of \$.75 per guest for breaks and receptions will apply. A china fee of \$1.75 per guest will apply for breakfast, lunch, or dinner buffets outside of BC Rogers.

**Set up and Delivery Fee:** A set-up and Delivery fee will apply for any event outside of BC Rogers. For on-campus events a fee of \$20 will apply. Off-campus delivery fees will be based on event location and magnitude.

## Attendants Fee

**Cake Server:** A member of our catering team may be provided to cut and serve cake for an additional charge of \$50.00 per server.

**Carver:** For certain buffet services, a member of our catering team may be provided to carve for an additional charge of \$50.00 per carver, for a two hour period. Additional charges will apply after the allotted time expires.

# Mississippi College Catering Arrangements (Continued)

**Pricing:** Prices are subject to change without notice. The Mississippi Sales tax of 7% is added to all non-university sponsored functions. All outside organizations who book with Sodexo Catering will be billed a 6% Service Charge. This service charge will include set up labor, service labor, and china.

**Liability:** Due to Board of Health regulations and the nature of catering services, any food not consumed may not be removed from the serving location and remains the property of Campus Dining Services. All deliveries are for immediate consumption and we assume no responsibility for handling.

**Cancellations:** In the event your catered function is canceled, please notify us as soon as possible. We require at least 72 hours notice or there will be a charge based on expenses incurred on your behalf.

Thank You for Using  
Mississippi College  
Sodexo Catering!