## Planning Your Event

Successful events start with early planning! Whether your event is a business meeting or a social function, Campus Dining Services is here to ensure a superbly catered event, tastefully presented in superior facilities. Our service-oriented staff is trained to assist you in planning your function. We will work with you to customize your event in order to make it special and memorable.

#### Reserve On-Campus Meeting Space

Contact Event and Conference Services at MS College.

Dial 601-925-7604 for room availability.

## Contact the Campus Dining Catering Office

Dial 601-925-3280. Our catering consultant will be happy to share ideas about your menu and function. We provide served banquets, buffets, appetizer parties, receptions, wedding parties and more for almost any type of event!

Office Hours: Monday through Friday 9:00 am – 4:00 pm CLOSED Saturday and Sunday

## Confirm Your Menu 1 week Ahead of Your Event

Dial 601-925-3280 to confirm your menu.

# Final Guest Counts or Cancellations Require 48-Hour Notice

Dial 601-925-3280 to confirm your guest count or to cancel your event. At the time of billing you will be billed for your guaranteed number or the actual count, whichever is greater. Food and seating will be provided for 5% above your guaranteed count. If you must cancel your event... let us know 48 hours in advance to avoid any charges.

# Billing

All campus events will be billed through Mississippi College Purchasing Department. Prior to all campus related events – MS College requires a Purchase Order to be requisitioned. For all other groups - a 7% Mississippi sales tax and a 15% service charge may be added to your bill.

### Alcohol

Alcoholic beverages are not permitted at any campus location.

## Food and Beverage Service - Campus Events

Campus Dining must supply all food and beverages served inside the BC Rogers Student Center. Campus Dining welcomes the opportunity to make a proposal on planned events outside the BC Rogers Student Center.

### Service Levels

Our Catering Department offers four levels of service to fit your event needs.

# Drop Off

Drop off service is recommended for Beverage set-ups, Continental Breakfasts and Deli Buffets. It does not include any attendants or linens. Your order will be dropped off and picked up at the times specified on your event order.

# Self-Service Buffet

Self-service is recommended for informal affairs and business meetings for 25 or fewer guests where hot or cold lunch or dinner is requested. No attendants are provided. This service level includes tabletop linens only, and paper or disposable is recommended. Your buffet will be beautifully presented and ready to start at your convenience.

# Waited Service Buffet

This service level is recommended for Receptions, Luncheons and Dinners serving more than 25 guests. Tabletop linens are included for banquet tables and guest seating tables. Drinks are preset on tables with option of dessert buffet or preset on tables.

#### Formal Table Service

Full waited service is available for Formal Sit-Down Luncheons, Dinners and Cocktail Receptions. Tabletop linens are included; skirting is available at an additional charge. Specialty Linens are available for additional charges.

#### **Breakfast Selections**

#### Just Beverages

Fresh brewed coffee Bottled Water Bottled Juices Coke products

## Continental Breakfast

Choice of one: muffins, pastries or breakfast breads Fresh seasonal fruit (sliced on platter or kabobs with yogurt dipping sauce) Fresh brewed coffee, bottled water and assorted juices

## Deluxe Continental Breakfast

Choice of: sausage and biscuits or egg and cheese croissants Choice of: muffins, pastries or breakfast breads Fresh seasonal fruit (sliced, salad or kabobs with yogurt dipping sauce) Fresh brewed coffee, bottled water and assorted juices

## Healthy Start

Yogurt bar with granola and fresh fruit Bran muffins and Granola bars Fresh brewed coffee, bottled water and assorted juices

## Sun Rise Breakfast

Choice of: cheese grits or hash browns
Scrambled eggs
Choice of: sausage or bacon
Assorted breakfast breads
Fresh seasonal fruit salad

Choice of: french toast, pancakes or waffles

Fresh brewed coffee, bottled water and assorted juices

### New Orleans Brunch

Sausage, egg and cheese casserole
Shrimp and grits
Beignets in powdered sugar
Minted fresh fruit salad
Fresh brewed coffee, bottled water and assorted juices

#### **Breaks**

# Invent Your Own Morning Break

Fresh brewed coffee Pigs in a blanket

Hot tea selection Quiche

Hot chocolate Breakfast croissant with egg and cheese

Assorted bottled juices Sausage and biscuits

Bottled water Coke products

Granola bars Protein bars

Muffins - mini-size Muffins - regular size

Danish Cinnamon rolls
Scones Sweet breads

Fresh fruit parfaits

Mini croissants with jam and butter

# Invent Your Own Afternoon Break

Fresh brewed coffee Spiced nuts
Hot tea selection Trail mix
Punch Chex mix
Hot chocolate Pretzels
Assorted bottled juices Potato chips
Coke Products Granola Bars
Bottled water Protein bars

Gourmet cookies selection (Chocolate chunk, macaroon, white chocolate macadamia nut)

Classic cookie selection (Chocolate chip, oatmeal raisin, sugar, peanut butter)

Fresh seasonal fruit (Whole, platter or kabob)

Dessert bars

Cupcakes

Tortilla chips & salsa

Popcorn

Ice cream treats – (advance notice needed)

#### Sandwich Selections

#### Plated Sandwich Selections

Plated lunch includes catering staff service, table linens, linen napkins and china service for all on-campus events. Additional china charge applied for off-campus events.

#### Boxed Sandwich Selections

Boxed lunch includes delivery to your location and disposable cutlery kit.

## Your plated or boxed lunch include choices from the list below:

#### Choice of 1 side selection + fresh baked cookies

Potato salad

Pasta salad

Cole slaw

Banana, apple or orange

Seasonal fresh fruit salad

Chips - assorted packaged varieties available

#### Plated lunch beverages include:

Water, coffee, and iced tea

#### Boxed lunch beverages include 1 choice:

**Bottled Water** 

**Coke Products** 

Bottled juices

#### Sandwich Selections

### The Club

Layers of deli sliced turkey, ham and swiss cheese with lettuce, tomato and bacon served on a croissant

## Grilled Chicken

Grilled chicken breast served chilled with lettuce and tomato on wheat ciabatta

# Tender Beef

Chilled tenders of beef, cheddar cheese, red pepper aioli, lettuce, tomato and red onion on crusty french bread

## Chicken Delight

Grilled chicken with spinach, red onion, red bell pepper, provolone and basil pesto mayo on wheat ciabatta

### Italian Sub

Sliced ham, salami, turkey, cheddar, red onions, shredded lettuce & tomato on sub bun with seasoned italian vinaigrette

## Dilly Roast Beef

Dill seasoned cream cheese with sliced roast beef, lettuce and tomato in a wrap

## Delí Beef with Horseradish Mayo

Sliced roast beef, cheddar cheese, horseradish mayo, lettuce and tomato on multi grain

## Chicken Caesar Wrap

Grilled chicken breast sliced and tossed with romaine, shredded parmesan and red onion with a caesar dressing

# Turkey Cranberry Wrap

Smoked turkey with cranberry mayo, smoked gouda, red onion and lettuce

## Vegetarian Whole Grain Wrap

Red pepper hummus, black beans, tomatoes, carrots, cucumbers and leaf romaine

# Apple Walnut Turkey Wrap

Sliced turkey, granny smith apples, walnuts, raisins, chopped celery and mayo dressing on whole wheat wrap

# California BLT

Guacamole spread, monterey jack, bacon, tomatoes, grilled chicken, red onion and romaine lettuce on croissant

#### Gourmet Salad Selections

#### Plated Salads

Plated salads include catering staff service, table linens, linen napkins and centerpieces, china service for all on-campus events. Additional china charge applied for off-campus events.

#### Boxed Salads

Boxed salads include delivery to your location, disposable cutlery kit.

## Your plated or boxed salad includes choices from the list below:

#### Choice of 1 side selection + fresh baked cookies:

Fresh baked cookies
Dinner rolls and butter
Bakery muffin
Dressing choice included

#### Plated salad beverages include:

Water, coffee and iced tea

#### Boxed salad beverages include 1 choice:

Bottled water Coke products Bottled juices

#### Gourmet Salad Selections

## Apple Harvest Salad

Mixed greens topped with red onions, sliced apples, blue cheese, sugared walnuts and grilled chicken breast with a honey mustard vinaigrette

### Southwestern Taco Salad

Tossed romaine and iceberg lettuce with tortilla chips, chicken breast, black olives, diced tomatoes, chopped green pepper, shredded cheese, chopped green scallions, jalapeño slices and salsa ranch dressing

#### Cobb Salad

Blend of mixed greens with smoked turkey, bacon, avocado, egg and crumbled bleu cheese with a blue cheese dressing

### Grilled Chicken Pasta Salad

Grilled chicken strips served on a bed of romaine lettuce with chilled bowtie pasta, parmesan cheese, tomatoes, mushrooms, green onion, peppers and bacon with a Caesar dressing

#### BLT Chicken Salad

Grilled and seasoned chicken breast, crumbled bacon, bleu cheese, avocados, diced tomatoes, hard-boiled egg and ranch dressing

#### Salmon Salad

A mixture of fresh greens, mango, strawberries, avocados and almonds tossed with a fresh dill and buttermilk dressing and salmon filet (may substitute with Chicken).

# Muffuletta Salad

Shell pasta, mixed greens, salami, provolone, ham, olives, red onion and cider vinegar dressing

### Orchard Pear Salad

Marinated chicken breast with balsamic vinaigrette, spring mix lettuce, pears, roasted pecans, dried cherries and gorgonzola cheese.

### **Buffet Selections**

## Miniature Sandwich Buffet

Mini Muffulettas, Chicken Salad on Croissant and Pimento and Cheese

Choice of Garden Tossed, Ceasar, Strawberry Spinach or Mandarin Orange Salad

Pasta Salad

Minted fresh fruit salad

Chips

Choice of: cookies or bars

Beverages

Add-ons include: Soups and Salads

Alternative Option: Ask about our Hot Sliders (Burgers, Chicken, Franks or Pork)

#### Pasta Bar

Penne pasta

Alfredo sauce

Pomodoro sauce

Sautéed vegetables

Garlic bread sticks

Italian tossed salad and dressing

Dessert choice

Beverages

Add-ons include: Meatballs, Italian Sausage and Grilled Chicken

### MS Style BBQ,

Choice of BBQ pulled pork or chicken

Mac and cheese

Corn on the cob

Potato salad

Coleslaw

Garlic bread

Choice of: banana pudding or peach cobbler

Beverages

# Buffet Selections - Continued

### Taco Bar

Seasoned ground beef

Vegetarian refried beans

Spanish rice

Soft tortilla shells

House-made tortilla chips

Salsa – Guacamole – Sour cream – Diced onion – Shredded cheese

Jalapenos – Shredded lettuce – Diced tomatoes

Fresh fruit salad

Choice of: cookies or brownies

Beverages

Add-ons include: Seasoned Chicken and Grilled Peppers and Onions

## Simply Salad

Chunky chicken salad

Tuna salad

Fresh fruit salad

Choice of: strawberry spinach or mandarin orange salad

Chef's pasta salad

Mini croissants and rolls

Mini trifle desserts

Add-ons include: Additional Salads or Meats and Cheeses

## Southern Comfort

Crispy fried southern chicken

Garlic and cheddar biscuits

Macaroni and cheese with browned breadcrumbs

Green beans with sautéed bacon and onions

Peach cobbler

# **Express Lunch Buffets**

The following buffets are designed with a "southern" simplicity in mind. All are available at lunch and include salad, drinks, bread and a dessert.

#### Chicken Tetrazzini

Chicken tossed with a creamy tetrazzini sauce and pasta.

#### Chicken Divan

Chicken and broccoli baked in a mushroom sherry sauce and served with rice pilaf.

# Chicken and Dumplings

Southern dumplings with chunks of chicken served with vegetable medley.

#### Pork-loin

Marinated pork-loin baked and served with your choice of Demi or Orange Glaze. Served with sweet potato casserole.

## Chopped Steak

Hand patted steaks made fro m seasoned ground beef and served with a country gravy. Served with country-mashed potatoes.

## Home-style Meatloaf

Home made meatloaf with a tomato sauce served with mashed potatoes.

### Red Beans and Rice

Grilled Smoked Sausage served along side our mixture of red beans and rice and served with assortment of toppings (cheese, tomatoes, green onions, jalapenos)

## Chicken Alfredo

Penne Pasta tossed with our creamy alfredo and grilled chicken. Served with Italian blend vegetables.

## Beef Tips

Sautéed beef tips in brown gravy served with white rice.

### **Traditional Menus**

The following two pages allow you to customize your menu. Whether a sit down affair or buffet style - simply look through the lists of meats, vegetables, salads and desserts to make the event "yours".

Smokey Mountain Chicken-BBQ Breast with bacon, mozzarella, tomatoes and onions.

Pecan Chicken – Lightly fried and served with a creamy honey dijon sauce

Chicken Piccata – Lightly fried and served with a lemon caper sauce

Chicken Cordon Bleu - Stuffed with ham and cheese

Fresh Fried Chicken Tenders - Breaded and fried in our kitchen

Chicken Oscar - with asparagus, mushrooms and artichokes in a hollandaise

Cajun Chicken Pasta - Tossed in a spicy cajun cream sauce

Chicken Marsala - Stuffed with ham and smoked gouda with a demi glace

Chicken Parmesan-Tendered and fried. Served with a tomato basil sauce

Chicken Teriyaki-Grilled and baked in a teriyaki glaze.

Pork Tenderloin-Baked with choice of Demi or Orange Glaze

Grilled Flank Steak - Marinated, grilled and sliced with au-jus.

Tenders of Beef - The next best cut that is not tenderloin

Fried Shrimp - Hand battered and served with remoulade or cocktail sauce

Shrimp Scampi – Sautéed with fresh herbs and garlic

Blackened Catfish – Topped with a Cajun crawfish cream sauce

Tilapía New Orleans – Topped with creamy crawfish sauce

Ettouffe-Choice of shrimp, crawfish or chicken

Shrimp and Grits-Sautéed shrimp over our creamy parmesan grits

Fried Catfish - Choice of shrimp, crawfish or chicken

Baked Tilapia- With choice of parmesan crust, lemon caper sauce or almandine

# Traditional Buffet Accompaniments

# Choice of One Salad

Tossed Garden – lettuce, Tomatoes, cucumbers, red onions and croutons with dressings Strawberry Spinach Salad – Tossed with our home made poppy seed dressing Caesar Salad – Romaine, parmesan and garlic croutons tossed in Caesar Mandarin Orange – Mixed greens, red onion, blue cheese and balsamic vinaigrette

# Choice of One Vegetable

Roasted Vegetable Blend (squash, zucchini, red onion, tomato)

Green Beans (Southern Style or Almandine)

Fresh Broccoli

Baby Carrots (glazed or buttered)

Green Bean Casserole

Carrot Soufflé

Succotash

Sautéed Mushroom Caps

## Choice of Rice or Potatoes

Garden Rice Pilaf

Dirty Rice

Long Grain and Wild Rice

Mashed Potatoes (garlic, country or loaded)

Twice Baked Potatoes

Roasted Red Potatoes

Sweet Potato Casserole

Baked Potatoes (with butter, sour cream, bacon and chives)

Mac and Cheese

# Choice of One Dessert

Peach or Apple Cobbler

Cheese Cake (raspberry, strawberry, chocolate, caramel topping)

Chocolate or Lemon Cream Pie

Pecan Pie

**Bread Pudding** 

Banana Split Pie

Chocolate Dipped Cheesecake

Banana Pudding

Chocolate Cake

# Receptions

Pricing will be based on menu selection, time and length of event and service rendered. Included in our quoted price are china, napkins, serving platters and chafing dishes, draping of the tables for your food and reception tables and staff to keep your tables replenished and the debris cleared. Gratuity is not expected as our staff is paid a higher hourly wage than the traditional restaurant industry.

Stuffed Eggs -Creamy egg yolks blended with light mayo, dijon, and seasonings

Tomato Feta Brochette - Tomatoes, Basil and feta tossed with balsamic vinegar and served with garlic crostini

Grilled Sausage Bites – Bite size Louisiana sausage grilled

Traditional Humus - served with toasted pita bread triangles

Roasted Red Pepper Humus – Our traditional blended with roasted red peppers

Assorted Finger Sandwiches (Choose Two)

(Ham Salad, Chicken Salad, Tuna Salad, Pimento & Cheese, Bacon & Tomato)

Míní Meatballs - Broiled and tossed with a tangy barbeque sauce

Queso Cheese Dip - with ground beef, diced peppers, tomatoes, chilies and spices, blended and served with hand cut tortilla chips

Muffuletta Pasta - Smoked ham, Genoa salami and parmesan cheese tossed with bowtie pasta, marinated vegetables and our olive salad

Chicken Drumettes - served with a buttermilk ranch and honey barbeque sauce

Hot Artichoke & Spinach Dip - served with garlic crostini or pita chips

Pork Tenderloin on Bistro Rolls - served with assorted mustards and mayo

Sliced Turkey Breast on Rolls - served with assorted mustards and mayo

Hot Spínach and Cheese Díp - Creamy spinach served with crostini

Chicken & Andouille Sausage Jambalaya

Meat and Cheese Tray - sliced turkey, ham and salami with slices of smoked gouda, cheddar and swiss cheeses accompanied by condiments and rolls

Grilled Marinated Vegetables - Asparagus, red and yellow peppers, zucchini and yellow squash grilled with a balsamic glaze

Sweet and Sour Chicken Bites - Tender bite size pieces of battered fried chicken

#### tossed in a sweet and sour sauce

Bourbon Chicken Bites - Tender bite size pieces of chicken tossed with a sweet bourbon glaze, chives and sesame seeds

Fruit and Artisan Cheese - Seasonal fruit with smoked gouda, havarti and brie

Seafood & Andouille Sausage Jambalaya – with shrimp and crawfish

Mini Muffulettas - Salami, ham and provolone cheese with Olive Salad

Assorted Mini Quiche - Baked with a light flaky crust

Bacon Wrapped Water Chestnuts - Soaked in soy and rolled in brown sugar

Parmesan Bacon Bites - with sundried tomato in a phyllo cup

 $\label{lem:vegetable Shooters-Asparagus, red pepper and carrot in seasoned ranch$ 

Seasonal Fruit Kabobs – with yogurt dipping sauce

Fruit Salsa – With Cinnamon Chips

Grilled Chicken Tenders - Grilled Chicken Tenders served with a Dipping Sauce

Fried Chicken Tenders - Crispy Fried Chicken Tenders Served with parmesan ranch and raspberry horseradish dipping sauce

Fried Catfish Strips - Corn Flour dusted catfish strips deep fried and served with a Creole remoulade and tarter sauce

Hamburger Slíders – Grilled and topped with cheddar.

Buffalo Chicken Sliders - Fried and served with blue cheese accompaniment

Míní Crab Cakes - Crab cakes sautéed in butter and served with remoulade

Shrimp-n-Grits – Sauteed and served with creamy cheese grits

Crawfish Etouffee - Traditional Louisiana Crawfish Etouffee served with Bouchees

Pepper Crusted Beef Tenders on Bistro Rolls - Garlic and pepper crusted beef tenders served in petit bistro rolls with assorted mustards and mayo

 $Shrimp \ and \ Tasso \ Pasta$  - Sautéed shrimp with Tasso ham and herb cream

Fried Ravioli – Breaded and fried with a marinara dipping sauce

Shrimp Cocktail – Ask about our shooters too

Coconut Shrimp – With orange marmalade dipping sauce