

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

Our catering manager 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 8:00 am – 4:30 pm

Confirm Your Menu one week Ahead of Your Event

Dial 601-925-7646 to confirm your menu.

Final Guest Counts or Cancellations Require 48-Hour Notice

Dial 601-925-7646 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 may be added to your bill unless a tax ID letter is provided.

Alcohol

Alcoholic beverages are not permitted at any campus location.

Food and Beverage Service – Campus Events

Campus Dining is contracted to provide 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.

[Contact us at 601-925-7646 to place your order](tel:601-925-7646)

Breakfast Selections

Beverages

Coffee -\$1.50 per person

Coffee and Bottled Water -\$2.00 per person

Coffee, Bottled Water and Assorted Juices or Assorted Sodas -\$2.75 per person

Continental Breakfast \$5.50

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 \$6.75

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

Sun Rise Breakfast \$9.95

Choice of: French toast, pancakes or waffles

Choice of: cheese grits or hash browns

Scrambled eggs

Choice of: sausage, bacon or country ham

Assorted breakfast breads

Fresh seasonal fruit salad

Fresh brewed coffee, bottled water and assorted juices

New Orleans Brunch \$14.95

Sausage, egg and cheese casserole

Shrimp and grits

O'Brien potatoes

Beignets in powdered sugar

Minted fresh fruit salad

Fresh brewed coffee, bottled water and assorted juices

Breaks

Personalize Your Own Morning Break

(Per person pricing)

Drinks

Fresh brewed coffee \$1.50
Assorted bottled juices \$2.00
Bottled water \$1.00
Coke products \$1.25
Punch \$1.25
Spiced Cider \$2.25
Hot Chocolate \$1.50

Morning Snacks

Granola bars \$1.00
Muffins – mini size \$1.25
Muffins - regular size \$1.65
Assorted Pastries \$1.50
Cinnamon rolls mini \$1.75
Assorted Breakfast Breads \$2.25
Fresh fruit parfaits \$2.35
Sausage and Biscuits \$2.25
Chicken Biscuits \$2.55
Fruit Kabobs \$1.25
Homemade Turnovers \$2.25 (Apple, Cherry, Blueberry)
Sausage Balls \$1.25
Ham and Cheddar Croissants \$2.55
Assorted Mini Scones \$1.75 (Blueberry, Brown sugar Cinnamon, Chocolate chip)
Quiche-\$1.75

Personalize Your Own Afternoon Break

(May choose from above selections or from reception guide)

Spiced nuts \$1.50
Trail mix \$1.50
Yogurt Pretzels \$3.00
Potato chips \$1.00
Ottis cookie selection \$1.50
(Chocolate chip, oatmeal raisin, sugar, peanut butter)
Homemade cookie selection \$1.95
(Chocolate chip, brownie, sugar, peanut butter)
Dessert bars \$2.45
Cupcakes – mini \$1.75
Cupcakes – large \$2.55
Chocolate dipped praline pretzels \$2.25
Assorted Cheesecake Bites \$2.25
Cheese Straws \$1.25
Cake Balls \$1.75
Pecan Tassies \$1.25

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Boxed Lunch Sandwich Selections

Lunches include drinks and:

Choice of 1 side selection + fresh baked cookies

Sides include: Potato Salad, Pasta Salad, Whole Fruit
Chips, Seasonal Fresh Fruit Salad

The Club - Layers of deli sliced turkey, ham and Swiss cheese with lettuce, tomato and bacon served on a croissant. \$9.50

Grilled Chicken - Grilled chicken breast served chilled with lettuce and tomato on wheat ciabatta. \$9.50

Deli Beef with Horseradish Mayo - Sliced roast beef, cheddar cheese, horseradish mayo, lettuce and tomato on Focaccia. \$9.50

Chicken Caesar Wrap - Grilled chicken breast sliced and tossed with romaine, shredded parmesan and red onion with a Caesar dressing. \$8.95

Vegetarian Whole Grain Wrap - Red pepper hummus, black beans, tomatoes, carrots, cucumbers and leaf romaine. \$8.95

California BLT - Guacamole spread, Monterey jack, bacon, tomatoes, grilled chicken, red onion and romaine lettuce on croissant. \$9.95

Chicken Salad on Croissant - Homemade Chicken Salad with grapes and toasted pecans on a Croissant. \$9.50

Chipotle Chicken Wrap- Sliced Grilled Chicken, Romaine Lettuce, Roma Tomatoes with a chipotle cream cheese spread. \$8.95

Gourmet Salad Selections

Plated

Includes staff service, table linen and china service, along with drinks,
Dinner rolls and dessert choice.

Boxed

Includes delivery, cutlery kits, crackers, drink and cookies.

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

Plated \$11.95 Boxed \$9.95

Chicken Club Salad- Mixed greens topped with fried or grilled chicken, bacon, cheddar cheese, diced tomatoes, boiled eggs, croutons and a Honey Mustard Dressing.

Plated \$11.95 Boxed \$9.95

Cobb Salad - Blend of mixed greens with smoked turkey, bacon, avocado, egg and crumbled blue cheese with a blue cheese dressing.

Plated \$12.95 Boxed \$10.95

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

Plated \$12.95 Boxed \$10.95

Classic Chicken Caesar – Chopped romaine tossed with parmesan, croutons and topped with tender chicken (fried or grilled).

Plated \$11.95 Boxed \$9.95

Chicken Spinach – Baby spinach, strawberries, mandarin oranges, dried cranberries, green onion, feta and pecans tossed in a poppy seed vinaigrette.

Plated \$12.95 Boxed \$10.95

Chicken Pasta Salad – Grilled Chicken served over rotini pasta with bacon, bell peppers, mushrooms, tomatoes, romaine lettuce and Caesar dressing.

Plated \$11.95 Boxed \$9.95

Grilled Chicken or Salmon Salad –Mixed greens, strawberries, mangoes, mandarin oranges, avocados, roasted almonds and a Strawberry Vinaigrette.

Plated \$14.95 Boxed \$12.95

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Themed Buffet Selections

(Per Person Pricing)

Miniature Sandwich Buffet \$11.95

Mini Muffulettas, Chicken Salad on Croissant and Pimento and Cheese Triangles.

Choice of Green Salad: Garden Tossed, Caesar, Strawberry Spinach or Mandarin Orange

Choice of: Pasta, Potato or Minted Fruit Salad

Chips

Cookies

Beverages

Add-ons include: Soups and Salads

Pasta Bar \$11.95

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 - \$2.00 per item

MS Style BBQ \$12.95

Choice of: BBQ pulled pork or chicken

Mac and cheese

Roasted corn

Potato salad

Coleslaw

Garlic bread

Choice of: Banana Pudding or Peach Cobbler

Beverages

Buffet Selections - Continued

Taco Bar \$12.95

Seasoned ground beef
Vegetarian refried beans
Spanish rice
Soft tortilla shells
Salsa – Guacamole – Sour cream – Diced green onions – Shredded cheese
Jalapenos – Shredded lettuce – Diced tomatoes
Fresh fruit salad
Cinnamon
Beverages
Add-ons include: Seasoned Chicken \$2.00
Grilled Peppers and Onions \$1.00

Simply Salad \$11.95

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: Soups, Meats and Cheeses

Southern Comfort \$12.95

Crispy fried southern chicken
Garlic and cheddar biscuits
Macaroni and cheese with browned breadcrumbs
Green beans with sautéed bacon and onions
Peach or Apple cobbler
Add Ice cream for \$1

Express Buffets

The following buffets are designed with a “southern” simplicity in mind. All are available at lunch and dinner and include salad, drinks, bread and a dessert. \$11.95

Chicken Tetrizzini - Chicken tossed with a creamy tetrizzini sauce and pasta

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

Chicken and Sausage Jambalaya - Chicken and sausage tossed with rice, tomatoes and Louisiana seasonings

Chopped Steak - Hand patted steaks made from seasoned ground beef and served with country gravy and country-mashed potatoes

Home-style Meatloaf - Homemade meatloaf with a tomato sauce served with mashed potatoes

Red Beans and Rice - Grilled Smoked Sausage served alongside 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

Lasagna – Made with home-made meat sauce and served with steamed broccoli

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”.

One Meat Buffet **\$13.95**

Additional Meats to Buffet **\$2.00**

****** Indicates additional **\$2** charge to menu price

Chicken and Pork Entrees

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

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

Chicken Carbonara– Lightly breaded chicken served with a bacon cream sauce

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

**** Chicken Oscar** –with asparagus, mushrooms and artichokes in a hollandaise

Cajun Chicken Pasta –Tossed in a spicy cajun cream sauce

Chicken Marsala –Sautéed and topped with a Marsala mushroom sauce

Chicken Parmesan–Tendered and fried and topped with Mozzarella and Parmesan cheese and served with a tomato basil sauce

Chicken Teriyaki–Grilled and baked in a teriyaki glaze

Wine and Tomato Braised Chicken – Grilled chicken breast braised in white wine, bacon, herbs, onions and tomatoes

Fresh Fried Jumbo Chicken Tenders –Breaded and fried in our kitchen

Pork Tenderloin–Baked with choice of Demi or Orange Glaze

Beef Entrees

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

**** Tenders of Beef** – The next best cut that is not tenderloin served with Demi Glaze

Chopped Steak – Seasoned ground beef served with Aujus and sautéed peppers and onions

Seafood and Fish Entrees

**** 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

**** Tilapia 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 – hand battered in cornmeal and lightly fried

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

Contact us at 601-925-7646 to place your order

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, feta with a poppy seed dressing

Red, White and Blue Salad - Spinach, strawberries, blueberries, feta, toasted pecans and a poppy seed 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

Sautéed Mushroom Caps

Roasted Corn and Peppers

Choice of Starch

Garden Rice Pilaf

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)

Baked Sweet Potatoes (with butter, brown sugar and cinnamon)

Mac and Cheese

Pineapple Fried Rice with Cashews

Choice of One Dessert

Peach, Blueberry, Blackberry or Apple Cobbler

Cheese Cake (raspberry, strawberry, chocolate, caramel)

Chocolate or Lemon Cream Pie

Pecan Pie

Bread Pudding

Banana Split Pie

Chocolate Dipped Cheesecake

Banana Pudding

Chocolate Cake

Red Velvet Cake

Reception Price List

To calculate an estimated price per person, simply follow the below steps.

Step One – Initial cost:

Covers the Labor, Setup, Linen, Small Wares and Cleanup

Less than 100 guests **(\$3.50 per person)**

100 - 250 guests **(\$2.75 per person)**

250 – 400 guests **(\$2.00 per person)**

Step Two:

Select your Hors d'oeuvres according to price list to get your total price

Modest Selection - \$1.25 per person

Stuffed Eggs - Traditional, with Hummus or with Guacamole

Tomato Feta Brochette - Tomatoes, Basil and Feta Cheese Tossed with Balsamic Vinegar and
Served with Garlic Crostinis

Grilled Sausage Bites - Bite Size Louisiana Sausage Grilled

Traditional or Roasted Red Pepper Hummus - Served with Fried Pita Chips

Assorted Finger Sandwiches (Choose Two)

Chicken Salad, Tuna Salad, Pimento & Cheese, Bacon & Tomato

Fresh Vegetable Platters - Baby Carrots, Broccoli, Cherry Tomatoes, Yellow Bell Peppers,
Cucumbers & Celery. Served with a Peppercorn Ranch

Mini Meatballs - Meatballs Broiled and Tossed with a Sweet and Tangy Barbeque Sauce

Muffuletta Pasta - Ham, Salami and Parmesan Cheese Tossed with Bowtie Pasta,
Vegetables and Olive Salad

Queso Dip – Served with Tri-Colored Tortillas

Add-ons include: Crawfish **\$0.75** or Ground Beef **\$0.50**

Something Extra - \$1.75 per person

Chicken Drumettes - Served with Buttermilk Ranch Dressing and Honey Barbeque Sauce

Hot Artichoke & Spinach Dip - Served with Fried Pita Chips

Pork Tenderloin on Bistro Rolls - Served with Honey Mustard, Horseradish Mayo or
Orange Marmalade

Sliced Turkey Breast on Bistro Rolls - Served with Assorted Mustards and Mayo

Meat and Cheese Tray - Turkey and Ham with Slices of Cheddar and Monterey cheese
Accompanied with Condiments and Rolls

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Something Extra - \$1.75 per person

Grilled Marinated Vegetables – Assorted Vegetables Grilled with a Balsamic Glaze
Sweet and Sour Chicken Bites - Fried Chicken Bites tossed with a Sweet and Sour Sauce
New Orleans Chicken Bites - Fried Chicken Bites tossed with a Sweet Bourbon Glaze
Assorted Fruit and Cubed Cheese Tray – Fresh cut Seasonal Fruit with a mix of Swiss, Pepper Jack and Cheddar Cubed Cheese
Mini Muffulettas - Salami, Ham and Provolone with Olive Salad
Assorted Mini Quiche - Baked with a Light Flaky Crust
Fruit Salsa - Served With Cinnamon Chips
Vegetable Shooters - Asparagus, Red Pepper and Carrots with a Chipotle Ranch
Parmesan Bacon Bites - With Sun Dried Tomatoes in a Phyllo Cup
Spicy Fried Green Beans - lightly Fried and served with a Zesty Dipping Sauce

Something More - \$2.50 per person

Grilled Chicken Tenders - Marinated Grilled Tenders served with Choice of Sauces
Fried Chicken Tenders - Crispy Fried Tenders served with Choice of Sauces
Fried Catfish Strips - Corn Flour Dusted Catfish served with a Creole Remoulade
Beef Tenders on Bistro Rolls – Served with Creole Mustard and Horseradish Mayo
Fried Ravioli - Breaded and Fried with a Marinara Dipping Sauce
Sliders - Hamburger, Chicken or Catfish on Slider Buns

Extra Touch - \$3.25 per person

Shrimp Cocktail - Can Be Displayed with Shooter Glasses or Served in Bowls
Shrimp and Grits - Sautéed and Served with Creamy Cheese Grits
Coconut Shrimp - Served with an Orange Marmalade Dipping Sauce