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 601-925-7646. 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 8:00 am – 4:30 pm
CLOSED Saturday and Sunday

Confirm Your Menu 1 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 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.
Breakfast Selections

**Just Beverages**  $2.75 Per Person
- Freshly brewed coffee
- Combination of bottled juices and assorted Coke products
  - Just Coffee - $1.50 Per Person
  - Coffee and Bottled Water - $2.00 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

**Healthy Start**  $6.95
- Yogurt with granola and fresh fruit
- Bran muffins and Granola bars
- 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 or bacon
- Assorted breakfast breads
- Fresh seasonal fruit salad
- Fresh brewed coffee, bottled water and assorted juices

**New Orleans Brunch**  $12.95
- Sausage, egg and cheese casserole
- Shrimp and grits
- Beignets in powdered sugar
- Minted fresh fruit salad
- Fresh brewed coffee, bottled water and assorted juices

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

**Invent Your Own Morning Break**  
\(\text{per person}\)

| Item                              | Price  \\n|-----------------------------------|--------
| Fresh brewed coffee              | $1.75  \\n| Hot chocolate                    | $1.00  \\n| Assorted bottled juices           | $2.00  \\n| Bottled water (10 ounce)         | $1.00  \\n| Coke products                    | $1.25  \\n| Granola bars                     | $1.00  \\n| Cliff bars                       | $1.85  \\n| Muffins - mini-size               | $1.25  \\n| Muffins – regular size            | $1.65  \\n| Danish                            | $1.50  \\n| Cinnamon rolls                    | $1.75  \\n| Sweet breads                      | $2.25  \\n| Fresh fruit parfaits              | $2.35  \\n| Sausage and Biscuits              | $2.25  \\n| Chicken Biscuits                  | $2.55  \\n| Fruit Kabobs                      | $1.25  \\n
**Invent Your Own Afternoon Break**  
(May choose from above selections)

| Item                              | Price  \\n|-----------------------------------|--------
| Spiced nuts – 3oz bags            | $1.50  \\n| Trail mix - 3oz bags              | $1.50  \\n| Yogurt Pretzels – 3oz bags        | $3.00  \\n| Potato chips – Individual bags     | $1.00  \\n| Ottis cookie selection            | $1.50  \\n| (Chocolate chip, oatmeal raisin, sugar, peanut butter) |  \\n| Homemade cookie selection         | $1.75  \\n| (Chocolate chip, brownie, sugar, peanut butter) |  \\n| Fresh seasonal fruit (Whole, platter or kabob) | $1.25  \\n| Dessert bars                      | $1.95  \\n| Cupcakes – mini                   | $1.50  \\n| Cupcakes - large                  | $2.25  \\n| Chocolate dipped praline pretzels | $2.25  \\n| Chocolate dipped strawberries      | $2.25  \\n
Contact us at 601-925-7646 to place your order
Sandwich Selections

Plated Sandwich Selections $10.95
Plated lunch includes catering staff service, table linens, linen napkins and china service for all on-campus events.

Boxed Sandwich Selections $8.95
Boxed lunch includes delivery to your location and disposable cutlery kit.

Your plated or boxed lunch include drinks and:
Choice of 1 side selection + fresh baked cookies
- Potato salad
- Cole slaw
- Chips
- Pasta salad
- Whole Fruit (banana, apple, orange)
- Seasonal fresh fruit salad

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

Deli 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

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

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

Tomato Mozzarella Wrap - Roasted red peppers and arugula sprinkled with a basil balsamic

Contact us at 601-925-7646 to place your order
Gourmet Salad Selections

Plated Salads $11.95
Plated salads include catering staff service, table linens, linen napkins and centerpieces, china service for all on-campus events.

Boxed Salads $9.95
Boxed salads include delivery to your location, disposable cutlery kit.

Your plated or boxed salad includes drinks and:
Choice of bread selection + fresh baked cookies:
Mini Muffins Dinner rolls Crackers

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

Santa Fe Ranch Salad - Tossed romaine and iceberg lettuce with tortilla chips, chicken breast, diced tomatoes, shredded cheese and a salsa ranch dressing

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

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

Classic Chicken Ceasar - Chopped romaine tossed with parmesan, croutons and topped with tender chicken (fried or grilled)

Chicken Spinach - Baby spinach, strawberries, oranges, dried cranberries, green onion, feta and pecans tossed in a light vinaigrette
Buffet Selections

**Miniature Sandwich Buffet** $11.95
- 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

**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
House-made tortilla chips
Salsa – Guacamole – Sour cream – Diced green onions – Shredded cheese
Jalapenos – Shredded lettuce – Diced tomatoes
Fresh fruit salad
Choice of: cookies or brownies
Beverages
Add-ons include: Seasoned Chicken $2.00 and 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: Additional Salads or 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, Apple or Blackberry cobbler
Express Lunch Buffets - $11.95

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 Sausage Jambalaya**

Chicken and sausage tossed with rice, tomatoes and Louisiana seasonings.

**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 from 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”.

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Meat Buffet</td>
<td>$13.95</td>
</tr>
<tr>
<td>Additional Meats to Buffet</td>
<td>$2.00</td>
</tr>
<tr>
<td>$$$ Indicates additional $2 charge to buffet price</td>
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</tr>
</tbody>
</table>

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

Fresh Fried Jumbo 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 – Sauteed and topped with a Marsala mushroom sauce

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

Tilapia New Orleans – Topped with creamy crawfish sauce

$\$$ Etouffe – Choice of shrimp, crawfish or chicken

$\$$ Shrimp and Grits – Sautéed shrimp over our creamy parmesan grits

Fried Catfish –

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

**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

**Choice of Rice or Potatoes**
- 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

**Choice of One Dessert**
- Peach, Blueberry, Blackberry or Apple Cobbler
- Cheese Cake (*raspberry, strawberry, chocolate, caramel or praline topping*)
- Chocolate or Lemon Cream Pie
- Pecan Pie
- Bread Pudding
- Banana Split Pie
- Chocolate Dipped Cheesecake
- Banana Pudding
- Chocolate Cake

Contact us at 601-925-7646 to place your order
Reception Price List

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

Step One – Initial cost:
This is the cost that helps cover the Labor, Setup, Linen, Small Wares and Cleanup

Less than 100 guest ($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
Something Extra Selection $1.75 Per person
Something More Selections $2.50 per person
Extra Touch $3.25 per person

Modest Selection - $1.25 per Item

Stuffed Eggs
Traditional or with Hummus

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 Humus & Tossed Pita Bread
Served With Toasted Pita Bread Triangles

Roasted Red Pepper Humus
Our Traditional Humus blended with Red Peppers and served with toasted pita bread

Assorted Finger Sandwiches (Choose Two)
Ham Salad, Chicken Salad, Tuna Salad, Pimento & Cheese, Bacon & Tomato

Fresh Vegetable Platters
Baby Carrots, Broccoli, Grape Tomatoes, Yellow Squash, Zucchini & Celery 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

Hot Spinach and Cheese Dip
Creamy Spinach Served with Crustinis

Contact us at 601-925-7646 to place your order
Something Extra - $1.75

Chicken Drumettes
Served with Buttermilk Ranch Dressing and Honey Barbeque Sauce

Hot Artichoke & Spinach Dip
Served with Garlic Crustinis 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

Meat and Cheese Tray
Sliced Turkey, Ham and Salami with Slices of Cheddar and Swiss Accompanied with 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
Bite Size Pieces of Battered Fried Breast of Chicken Tossed with a Sweet and Sour Sauce

Bourbon Chicken Bites
Bite Size Pieces of Fried Chicken Tossed with a Sweet Bourbon Glaze and Sesame Seeds

Artisan Cheese Trays
Mix of Havarti, Smoked Gouda and Brie

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 Baby Carrots with a Chipotle Ranch

Parmesan Bacon Bites
With Sun Dried Tomato in a Phyllo Cup
Something More - $2.50

Grilled Chicken Tenders
Marinated Grilled Tenders Served with Choice of Sauce

Fried Chicken Tenders
Crispy Fried Tenders Served with Choice of Dipping Sauces

Fried Catfish Strips
Corn Flour Dusted Catfish Strips Fried and Served with a Creole Remoulade and Tartar Sauce

Seafood Stuffed Mushrooms
Sautéed Lump Crabmeat and Shrimp Stuffed in Mushrooms and Topped with Herb Panco Crumbs

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 a Herb Cream Tossed with Angel Hair Pasta

Fried Ravioli
Breaded and Fried with a Marinara Dipping Sauce

Sliders
Hamburger, Chicken or Catfish on Slider Buns

Extra Touch - $3.25

Shrimp Cocktail
Can Be Displayed With Shooter Glasses or Served in Bowls

Shrimp and Grits
Sautéed and Served Over Creamy Cheese Grits

Coconut Shrimp
Served with an Orange Marmalade Dipping Sauce

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