

# — CATERING MENUS —

Food and Beverages are subject to an 18% service charge and sales tax.

Prices are subject to change.



**Start planning  
your next meeting  
or event!**

Visit [eagleridge.hindscc.edu](http://eagleridge.hindscc.edu) or contact us at  
[EagleRidge@hindscc.edu](mailto:EagleRidge@hindscc.edu) or 601-857-7100.

## **General Information**

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed for 30 days prior to the event. Prices do not include additional rental items requested. The above menu is a suggested menu if you would like to discuss any additional option not listed above please feel free to discuss with the Executive Chef or Director.

Final guaranteed number of guests is required 10 business days prior to the date of the event; however, this number can increase up to 3 days before event but cannot decrease.

Service on all meals must begin within 20 minutes of the scheduled start time. All buffet meals will be served for one (1) hour after the scheduled start time. If there is a program during the scheduled meal time the buffet line will be pulled after the one (1) hour time.

Due to health department regulations to go containers are not allowed for any plated or buffet meals and all left over food will remain the property of dining services.

All food and beverage services are subject to an 18% service fee and state sales tax where applicable.

**A La Carte Break Items**

<b>Fresh Brewed Coffee</b> , per gallon	\$16.00
<b>Filtered Water Service</b> , per gallon	\$4.00
<b>Soft Drinks</b> , per can, Charged on Consumption	\$2.00
<b>Bottled Water</b> , per bottle, Charged on Consumption	\$2.00
<b>Sweet or Unsweet Tea</b> , per gallon	\$16.00
<b>Lemonade</b> , per gallon	\$16.00
<b>Orange Juice</b> , per gallon	\$14.00
<b>Hot Tea</b> , per tea bag, Charged on Consumption	\$1.50

**A.M. Ala Carte**

<b>Assorted Danishes</b> , per dozen	\$20.00
<b>Cinnamon Rolls</b> , per dozen	\$20.00
<b>Muffins (Full Size)</b> , per dozen	\$20.00
<b>Donut Holes</b> , per two dozen	\$20.00

**P.M. Ala Carte**

<b>Assorted Cookies</b> , per dozen	\$17.00
<b>Assorted Dessert Bars</b> , per dozen (Lemon Squares, Blondie Bars & Brownies)	\$17.00
<b>Movie Theater Popcorn</b> , per bag (1 bag serves 10 ppl.)	\$5.00
<b>Assorted Potato Chips</b> , Single Serving/per bag	\$2.00

**Finger Food and Reception Platters**

*All of our Platters feed between 17 and 20 people and cost \$40 except where indicated*

- Vegetable Tray (*\$Market Price*)
- Sliced Fruit Tray (*\$Market Price*)
- Shrimp Cocktail Platter (*\$Market Price*)
- Fried Chicken Fingers w/ Honey Mustard, BBQ, and Ranch Dip
- Assortment of Pinwheel Wraps
- Stuffed Mushrooms
- Spinach and Artichoke Dip w/ Pita Chips
- Smoked Meatballs and Little Smokies in Sweet and Spicy BBQ Sauce
- Deviled Eggs
- Assortment of Sandwiches
- Pimento Cheese Dip w/ Crackers
- Hummus w/ Pita Bread
- Miniature Gyro Platter w/ Lamb
- Chef's Snack Box (Assortment of snack bars, chips, nuts, crackers, hand fruit)

**Beer and Hard Seltzer Service**

Ask our staff about our Beer and Hard Seltzer selection. These can be incorporated into your event or a Cash Bar can be hosted by one of our staff members (\$100 attendant fee for two hours of service). \$4 per beverage.

## **Breakfast Menus**

### **Continental Express Buffet**

*Minimum of 15 Guests*

Assortment of Freshly Baked pastries  
Orange Juice  
Filtered Water Service  
Freshly Brewed Coffee (Decaf on request)  
Assortment of Seasonal Fruit  
Bagels and Cream Cheese  
\$14 per person

### **Deluxe Continental Buffet**

*Minimum of 15 Guests*

Continental Express  
Scrambled Eggs  
Bacon and Sausage, Choice of Turkey or Pork  
Home style Grits  
Buttered Biscuits & Sausage Gravy  
\$19 per person

### **A La Carte Breakfast Items**

Bacon, Egg, and Cheese Biscuit  
Sausage, Egg, and Cheese Biscuit  
Bacon, Egg, Potatoes, and Cheese Wrap  
Sausage, Egg, Potatoes, and Cheese Wrap  
Bacon, Egg, and Cheese Grit Bowl  
Sausage, Egg, and Cheese Grit Bowl  
All of the above priced at \$6 per person

## Soup, Salad and Sandwich Buffet

Comes with Sweet Tea and Water  
Minimum 15 guests

Your Choice of 3 Sandwich Types.....\$27 Per Person  
Your Choice of 4 Sandwich Types.....\$29 Per Person

Comes with Garden Fresh Salad and Soup

- Mixed Greens, including Romaine and Spinach

Assortment of Seasonal Toppings available, including:

Grape tomatoes, Carrots, sliced Cucumbers, Bacon Bits, cheddar, black olives, croutons, red onions, Ranch, Balsamic Vinaigrette, Thousand Island, and Oil and Vinegar.

- Choice of one Soup: Tomato Basil, Vegetarian Vegetable Soup, Broccoli and Cheese, Chicken Tortilla, and Bacon Potato
- Choice of three or four Sandwich Types: (includes pickle spears, lettuce, tomatoes and variety of chips)

Grilled Season Vegetables and Pesto on Focaccia

Italian Hero and Provolone on Ciabatta

Roasted Turkey on Croissant

Chicken Salad on Croissant

Ham and Swiss on Hoagie Roll

Cuban Frio (sliced roasted pork loin, pickles, ham and Swiss) on Toasted Hoagie Roll

Roast Beef and Cheddar on Hoagie Roll

- Guilty Pleasures Choose two:

Brownies, Lemon squares, Chocolate Chip Cookies, Blondies

### Lunch for Smaller Groups

*Between 10 – 15 Guests, \$25 Per Guest*

Red Beans & Rice w/ Sausage

Fried Chicken

Chicken Tetrazzini

Honey Garlic Chicken

*Each Selection Served with Side Salad, One Side, Rolls, Sweet Tea, and your choice of dessert: Chocolate Pie, Peach Cobbler, or Carrot Cake*

## **Box Lunches and Salads**

**Minimum order of 15 Boxes or salads**

**For parties of 20 or less, two varieties can be selected. For Parties of 20 or more, four varieties can be selected.**

**Includes choice of 1 Gallon unsweet tea (per 15 persons) or canned sodas or bottled waters per box**

### **Sandwich or Wraps Boxed Lunches**

Choose one: ham, turkey or roast beef

Choose one: hoagie roll, wheat berry, croissant, white bread or flour tortilla.

Choose one: cheddar, swiss or pepper jack.

Choose one: variety of chips, pasta salad or potato salad

Includes lettuce and tomato, pickle spear, mayonnaise, mustard pack, gourmet cookie, and cutlery kit

\$14 Per Person

(additional side can be selected for a \$2 charge per box)

### **Boxed Salads**

Chef Salad-Bed of romaine and spring mix, cucumber, chopped egg, grape tomatoes, shredded cheddar, garlic herb croutons, chopped ham, turkey and bacon and 3oz dressing cup of your choice. Gourmet Cookie

\$14 Per Person

Chicken or Tuna salad on a bed of spring mix with Grape Tomatoes, cucumber, shredded carrots and a Gourmet Cookie

\$14 Per Person

Grilled Chicken Caesar on a bed of romaine, parmesan cheese, garlic herb croutons and grape tomatoes. Traditional Caesar Dressing and a Gourmet Cookie.

\$16 Per Person

## **Lunch or Dinner Menus served Buffet Style**

Minimum 25 Guests

One entrée @ \$25 per person

Two entrée option @ \$27 per person

Each buffet includes one salad selection, two side items, buttered rolls, dessert, iced tea, filtered water, and fresh brewed coffee (upon request)

### **Entrée Selections:**

#### **Italian Grilled Chicken**

Italian herb grilled chicken breast topped with sautéed peppers, onions and mushrooms

#### **Grilled Chicken**

Grilled Chicken breast seasoned with Lemon Pepper served in a light lemon and butter sauce

#### **Baked Chicken**

A mixture of white and dark chicken seasoned perfectly and baked

#### **Fried Chicken**

A mixture of white and dark chicken fried to golden perfection

#### **Chicken Marsala**

Chicken breast lightly dusted and fried topped with a creamy marsala wine sauce and mushrooms

#### **Roasted Turkey**

Whole roasted turkey breast served with giblet gravy

#### **Herb Crusted and Roasted Pork Tenderloin**

Herb crusted pork tenderloin topped with a creole mustard sauce

#### **Brined and Smoked Pork Chop**

Marinated in a savory garlic and herb brine then smoked to perfection

#### **Italian Style Beef Lasagna**

Lasagna noodles layered with beef, cheese and fresh tomato sauce

#### **Yankee Style Pot Roast**

Slowly cooked roast with hearty vegetables served in a savory au jus

#### **Hamburger Steak**

This southern classic features a fresh hamburger steak smothered in onions and gravy

### **Red Beans and Sausage**

Traditional Creole recipe with kidney beans, onions, peppers and sausage served over steamed rice (rice considered one side)

### **BBQ Pulled Pork and Chicken**

Our tender, juicy pulled pork and chicken is smoked for hours over hickory wood, then shredded. Hamburger rolls can be substituted for our traditional rolls when selecting this item. BBQ sauce provided. We recommend Cole Slaw as the salad selection for this dish.

### **Premium Entrees:**

#### **Sliced Roasted Inside Round \*\*Additional cost of \$4.00 per person**

Slow roasted inside round of beef served in au jus

#### **Pecan Catfish \*\*Additional cost of \$4.00 per person**

Lightly coated catfish fillets sautéed and topped with a butter pecan sauce

#### **Fried Catfish \*\*Additional cost of \$4.00 per person**

Catfish filets seasoned, battered and fried to perfection

### **Vegetarian Entrees:**

#### **\*Italian Style Vegetable Lasagna**

Lasagna noodles layered with your vegetables, cheese and fresh tomato sauce

#### **\*Pasta Primavera**

Pasta prepared with lightly cooked fresh vegetables in an alfredo cream sauce

#### **\*Portobello Steak and Mushroom Medley**

Portobello Mushroom Cap cooked to perfection with a variety of seasonal mushrooms in a light olive oil sauce.

#### **\*Tofu Stir-fry**

Cubed Tofu stir fried with broccoli, onions, carrots, bell peppers, and mushrooms served in a teriyaki and soy sauce.

\*For plated service (lunch or dinner) a one entrée meal is offered at an additional charge of \$6.00 per person



## Salads and Sides

### Salads

*Choose one salad for your buffet. Ranch, Balsamic Vinaigrette, Thousand Island, and Oil & Vinegar Dressings are included.*

Tossed Mixed Green Salad  
Spring Mix Salad with Fresh Berries & Feta Cheese  
Caesar Salad  
Spring Mix & Mandarin Orange Salad  
Cole Slaw

### Side Items

*Choose two items for your buffet, additional side item can be added at a charge of \$2.50 per person*

Rice Pilaf  
Sautéed Squash, Zucchini, and Onion Medley  
Loaded Baked Potato Casserole  
Broccoli and Rice Casserole  
Steamed Asparagus w/ Garlic Butter Sauce  
Sweet Potato Casserole  
Garlic Mashed Potatoes  
Half Corn on the Cob  
Corn Bread Dressing  
Macaroni and Cheese  
Southern Style Seasoned Green Beans  
Steamed Broccoli  
Honey Glazed Carrots  
Fried Okra  
Lima Beans in light butter sauce  
Steamed Whole Green Beans w/ Garlic

## **Dessert Menu**

*Choose one dessert for your buffet, additional dessert option can be added  
at a charge of \$2.50 per person*

Lemon Ice Box Pie  
Southern Pecan Pie  
Cheesecake served with Strawberry Topping  
Double Chocolate Cake  
Carrot Cake  
Red Velvet Cake  
Bread Pudding (*Chef's Special*)  
Banana Pudding  
Peach Cobbler  
Apple Cobbler