



EAGLE RIDGE CONFERENCE CENTER HINDS COMMUNITY COLLEGE

CATERING MENUS

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

Prices are subject to change

A La Carte Break Items

Fresh Brewed Coffee , per gallon	\$16.00
Filtered Water Service , per gallon	\$4.00
Soft Drinks , per can, Charged on Consumption	\$2.00
Bottled Water , per bottle, Charged on Consumption	\$2.00
Unsweet Tea , per gallon	\$14.00
Lemonade , per gallon	\$16.00

A.M. Ala Carte

Assorted Danishes , per dozen	\$19.00
Cinnamon Rolls , per dozen	\$19.00
Muffins (Full Size) , per dozen	\$19.00

P.M. Ala Carte

Assorted Cookies , per dozen	\$16.00
Assorted Dessert Bars , per dozen (Lemon Squares, Blondie Bars & Brownies)	\$16.00
Movie Theater Popcorn , per bag (1 bag serves 10 ppl.)	\$5.00
Assorted Potato Chips , 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

Charcuterie Board (\$65)
Cured Meats, Assorted Chesses, Seasoned Vegetables and Dips
 Mississippi Caviar in Tortilla Cups
 Assortment of Pinwheel Wraps
 Stuffed Mushrooms
 Spinach and Artichoke Dip
 Pigs in Blankets
 Smoked Meatballs and Little Smokies in Sweet and Spicy BBQ Sauce
 Fried Deviled Eggs
 Assortment of Sandwiches
 Pimento Cheese Dip
 Shrimp Cocktail Platter (*Market Price*)

Beer and Light Wine

Ask our staff about our Beer and Light Wine Selection. These can be incorporated into your event or a Cash Bar can be hosted by one of our staff members. Pricing and availability subject to change.

Breakfast Menus

Continental Express Buffet

Minimum of 15 Guests

Assortment of Freshly Baked pastries
Apple, Orange and Cranberry Juice
Freshly Brewed Coffee (Decaf on request)
Assortment of Seasonal Fruit
Bagels and Assorted Cream Cheeses
\$13 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
Self Serve Waffle station
\$19 per person

A La Carte Breakfast Items

Bacon, Egg, and Cheese Biscuit
Sausage, Egg, and Cheese Biscuit
Bacon, Egg, and Cheese Wrap
Sausage, Egg, 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 and iceberg Lettuce

Assortment of Seasonal Toppings available, including:

Grape tomatoes, Carrots, sliced Cucumbers, artichoke hearts, cheddar, feta, black olives, garbanzo beans, dried cranberries, croutons, red onions, bell peppers, buttermilk ranch, Apple cider Vinaigrette, Balsamic Vinaigrette, Thousand Island.

- Choice of one Soup: Tomato Basil, Roasted Red Bell Pepper Gouda, Broccoli and Cheese, Cream of Asparagus, Bacon Potato
- Choice of three or four Sandwich Types: (includes pickle spears, lettuce, tomatoes and homemade chips)

Grilled Season Vegetables and Pesto

Italian Hero and Provolone

Roasted Turkey

Chicken Salad Croissant

Ham and Swiss

Cuban Frio (sliced roasted pork loin, pickles, ham and Swiss)

Roast Beef and Cheddar

- Guilty Pleasures Choose two:

Brownies, Lemon squares, Chocolate Chip Cookies, Blondies

Lunch for Smaller Groups

Between 10 – 15 Guests, \$23.50 Per Guest

Red Beans & Rice

Spaghetti & Meat Sauce

Chicken Tetrazzini

Each Selection Served with Side Salad, 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: gourmet chips, pasta salad or potato salad

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

\$13.50 Per Person

(additional side can be selected for a \$1.50 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

\$13.50 Per Person

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

\$13.50 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.

\$15 Per Person

Lunch or Dinner Menus served Buffet Style

Minimum 25 Guests

One entrée @ \$23.50 per person

Two entrée option @ \$25.50 per person

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

Entrée Selections:

Italian Grilled Chicken

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

Grilled Chicken

Grilled Chicken breast seasoned with Lemon Pepper or Blackened

Baked Chicken

A mixture of white and dark chicken seasoned perfectly and baked

Chicken and Sausage Jambalaya

Creole chicken and sausage cooked with tomatoes, onions, peppers and rice

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

Chef's Carnivore Groups (Smoked on site by Executive Chef):

Pulled Pork

Pulled Chicken

Beef Brisket

Smoked Ribs

Smoked Chicken

Smoked Wings

Smoked Sausage

Choice of Two Sides (Cole Slaw, Baked Beans, Potato Salad, Mac and Cheese)

Choice of one Dessert (Banana Pudding or Chocolate Pie)

Choice of one Bread (Traditional Bun, Slider Bun, or Texas Toast)

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

Surf & Turf **MARKET PRICE

Ribeye Steak and Shrimp (fried, blackened, or boiled)

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

*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

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

Side Items

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

Rice Pilaf
Loaded Baked Potato Casserole
Broccoli and Rice Casserole
Sweet Potato Casserole
Garlic Mashed Potatoes
Whole Kernel Corn
Corn Bread Dressing
Macaroni and Cheese
Southern Style Seasoned Green Beans
Steamed Broccoli
Honey Glazed Carrots
Fried Okra
Field Peas
Whole Green Beans
Creamed Spinach

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
Banana Pudding
Peach Cobbler
Apple Cobbler

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 1 week 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.