

Hilton Jackson Banquet Menu



BANQUET POLICIES AND GENERAL INFORMATION

BANQUET POLICIES

The Hilton Jackson assigns banquet and meeting rooms on the basis of availability, the anticipated number of guests and specific group requirements. The Hilton Jackson does not guarantee specific meeting room assignments and reserves the right to change room assignments. We will do our best to accommodate all requests.

If your group attendance exceeds the original estimate, a larger room will be assigned, if available, and may increase public space fees accordingly. If your group attendance decreases from the original estimate, a smaller room will be assigned, if available.

The Hilton Jackson expects the event coordinator and group members to follow the itinerary specified in the confirmation of group arrangements, catering agreements and/or banquet event order(s) as there may be other groups using our facility prior to or following your scheduled activity.

Changes to the original confirmation of group arrangements and/or catering agreement will be agreed upon in writing between the client and the Hilton Jackson and may result in re-negotiated public space fees, room set-up fees, gratuities, complimentary room policies and overnight room rates.

PRICES

All groups requesting tax exemption status must provide a copy of the Mississippi Tax Commission exemption letter with return of signed contract and follow the payment guidelines according to Mississippi state tax law. Otherwise, all taxes will be charged.

DEPOSITS AND CANCELATIONS

To secure your group and/or event as a definite function, a good faith deposit is required with return of the signed contract. The deposit is equal to 50% of the estimated total dollar cost of your event. The deposit will be credited against the total dollar amount of your final bill.

CANCELLATIONS REFUND SCHEDULE

If cancellation of your function should become necessary the following payment of refund schedule will apply:

If a notice of more than 180 days is given no charges will apply and 100% of the deposit will be refunded

If a notice of more than 120 days, but less than 180 days is given, 50% of all estimated charges will be due and payable

If a notice greater than 90 days, but less than 120 days is given, 60% of all estimated charges are due and payable

If a notice greater than 30 days, but less than 90 days is given, 75% of all estimated charges are due and payable

A cancellation received 30 days or less in advance of the function will result in full billing of all estimated charges

Advance deposit(s) received will be credited toward the total amount due and the balance will be billed

MENUS AND ROOM SET-UP REQUIREMENTS

Final menu selections and/or meeting room requirements must be confirmed (4) four weeks prior to the date of the function. All food and beverage purchases are subject to a customary 22% service charge and 9% Mississippi sales tax.

ROOM RENTAL FEES

Room rental fees vary. Fees based on the size of the meeting room(s), the number of meeting rooms required, room set-up requirements, demand period and additional revenues generated through hotel accommodations and food/beverage sales. All room rental fees are subject to a customary 22% service charge and 9% Mississippi sales tax.

ROOM SET-UP FEES

Room set up fees may be charged. Set-up fees are based on the time and labor required for your particular room set-up. Set-up changes requested the day of the function, which varies from the original contracted agreement, will result in a set-up fee charge. All set up fees are subject to a customary 22% service charge and 9% Mississippi sales tax.

GUARANTEES

The final guaranteed number of guests attending your function is required three (3) working days prior to the event date and is not subject to reduction. You will be billed the guaranteed count or the actual number of guests, if attendance exceeds the guarantee. If the guarantee is not received, the attendance count reflected on the contract will be prepared for and billed to your organization.

The Hilton Jackson will set and prepare five (5) percent over your guaranteed attendance, as allowed. Food and beverage functions that exceed the five percent overage are not guaranteed the contracted food and/or beverage items.

PAYMENT

Payment terms and conditions are agreed upon in writing between the Hilton Jackson sales and/or catering manager and the client. All payment terms and conditions will follow Hilton Jackson guidelines.

Payment in full is required three (3) business days in advance for all functions.

Direct billing is a service offered to high volume accounts. For clients requesting direct billing, a current, approved direct bill

must be on file with the Hilton Jackson. For clients requesting a new direct bill account, please be advised the approval process

requires thirty (30) days and must meet the criteria established by Management.

BEVERAGE POLICIES

The Hilton Jackson serves alcohol in a responsible manner and reserves the right to request identification and proof of legal age from anyone. The Hilton Jackson reserved the right to refuse alcoholic beverage service to under age attendees or to any person, who in the opinion of hotel management, appears intoxicated.

Mississippi state law requires that all alcoholic beverages served on the Hilton Jackson premises must be provided by the hotel and dispensed by the Hilton Jackson staff.

A three hundred dollar (\$300) minimum is required for all cash bars. Bartender fees are as follows: First Hour: Seventy five dollars (\$75) per hour, per bartender and per cashier. Additional Hours: ten dollars (\$10) per hour, per bartender and per cashier each additional hour.

We recommend one bartender per one hundred (100) persons and one cashier per two bartenders.



AUDIO VISUAL

The Hilton Jackson has an on-site audio visual department which can meet most group audio visual requirements. We can provide specialized audio/visual equipment with advance notification.

The Hilton Jackson offers high-speed internet access in our meeting rooms. Additional IP's can be provided with advance notification.

If your electrical and/or telecommunication requirements are beyond standard requirements, additional charges may apply based on the labor, service and material costs incurred.

All audio/visual requests must be made seventy two (72) hours in advance. We suggest a two (2) week notice for all specialized audio/visual requests.

Specific rental prices will be provided upon request. Please contact the Sales Department.

SHIPPING

Packages for functions may be delivered to the Hilton Jackson three (3) working days prior to the function date with advance notice. Please indicate the group and/or function name, on-site contact, sales contact and the date of the function. The Hilton Jackson does not assume responsibility for the delivery, return, loading or unloading of any shipments. The Hilton Jackson does not accept collect on delivery (COD) packages.

DAMAGE LIABILITY

In the unlikely event that any damage to the Hilton Jackson should occur as a result of your function, your group and/or agent shall assume responsibility for all damages, bear all cost(s) of repair and/or replacement and any costs associated with damage recovery including, but not limited to, legal and court fees.

We ask your cooperation in not stapling, taping, tacking or nailing any items to any walls, floors or ceilings of the hotel facilities. All display material must obtain prior approval by the hotel sales and catering department. Contact group sales and catering for assistance. All decorations must meet city, state, and federal fire code regulations.

Should merchandise or articles be left in the Hilton Jackson preceding or following your event, the Hilton Jackson will assume no responsibility for damage or loss. Loss or damage of your group's displays, equipment, decorations, or personal property brought onto the premises will be the sole responsibility of the group and/or organization.

All decorations, displays and materials utilized during your function need to be removed at the close of the event, unless prior arrangements have been made in writing with the group sales and catering department. If prior arrangements have not been made, all remaining decorations, displays and/or materials will be disposed of.

MAP AND DIRECTIONS

FROM MEMPHIS:

Take I-55 South straight into Jackson, take exit 103 (County Line Road). The Hilton Jackson Hotel is immediately on the right as soon as you exit the Interstate.

FROM THE AIRPORT:

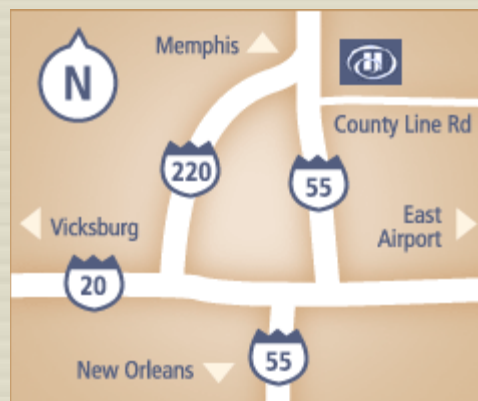
Take I-20 West to I-55 North, Continue on I-55 North until you see the County Line Road Exit, Take exit 103, County Line Road, the Hilton Jackson Hotel is immediately on the right as soon as you exit the Interstate.

FROM VICKSBURG:

Take I-20 East to I-55 North, Continue on I-55 North until you see the County Line Road Exit. Take Exit 103, County Line Road, the Hilton Jackson Hotel is immediately on the right as soon as you exit the Interstate.

FROM NEW ORLEANS:

Take I-10 to I-55 North into Jackson, take I-20 East, and reconnect with I-55 North. Exit to the East from I-55 North at Exit 103, County Line Road, the Hilton Jackson Hotel is immediately on the right as soon as you exit the Interstate.



AUDIO VISUAL & CENTER PIECES

Rental Terms

- All equipment prices are per day per room.
- All orders are subject to 22% service charge for equipment set and strike and 9% sales tax.
- All cables must be safety taped
- Any cancellations on the day of event will be subject to full one-day rental charge.
- Please report equipment problems to AV staff immediately in order to receive credit.

Data Projector Package

XVGA Data Projector 1400 lumens	425.00
XVGA Data Projector 2500+ lumens	510.00
HDMI Projector 3000+ lumens	600.00

Includes LCD projector, skirted cart, appropriate tripod screen for room, all necessary cabling safety taped and tech support. Larger screens add **45.00**

For Two Projectors/Screens:

add VGA Distribution Amplifier	75.00
add Cable package	50.00

Projector/Computer Set Up (bring your own) 125.00

Skirted cart, appropriate tripod screen, all necessary cabling, Setup Only. For "Tech Support" see hourly rates.

For 8'x8', 9'x12', 10.5'x14 (in Salon A)
add **\$35.00**

Video Equipment

DVD Player	60.00
Video Distribution Amplifier	75.00
55" Video Monitor	250.00
Video Scaler	135.00

Audio Equipment

Podium, Table, or Floor Microphone includes:
Mixer, stand cables and house sound.
65.00

Each additional microphone	30.00
Wireless (handheld or lavalier)	125.00
4-channel mixer	45.00
16-channel mixer	135.00
Audio conferencing speaker phone	90.00
CD Player (5 disc)	45.00

Powered Speaker	45.00
Small Sound System incl. 4 ch. mixer	75.00
Large Sound System incl. 16 ch. Mixer	200.00
Audio Snake	60.00
Audio Patch Fee	25.00
Direct Box	20.00

Meeting Accessories

Projection stands and carts	15.00
Laser Pointer	30.00
Flipchart with paper and markers	40.00
White Dry Erase Board with markers	45.00
Easel	25.00
Message Board on Easel	35.00
Digital Easel Board	130.00
Masking Tape	20.00
Gaffers Tape	35.00
25' Extension Cord	20.00
Power Strip	20.00
Podium Light	15.00
Laptop Computer w/XP and Office XP	250.00
Remote Mouse	30.00

Show Equipment and Services

Leko - Par lighting	45.00 each/min 2 per tree
Follow Spot (requires operator)	100.00

Professional show quality pipe and drape
16'h x 100' l available. Per linear foot
15.00

Videotaping and Image magnification

Call for prices and scheduling

Operator/Technician Labor

Rates Per Hour

Monday-Friday

6am-5pm **\$45.00**

5pm-12am **\$60.00**

12am-6am **\$70.00**

Saturday-Sunday

6am-5pm **\$55.00**

Holidays

12am-6am **\$75.00**

There is a 4-hour minimum for operators and technicians.

Centerpiece Options

Bubble Balls

Clear glass bowl, filled with water, iridescent pebbles, floating floral, placed on mirrored tile
\$7.50

Hurricane Globes

5" diameter hurricane globe, candle taper, placed on mirrored tile
\$10.00

Eiffel Towers

Clear vase (27" height), floral, placed on mirrored tile
starting price **\$20.00++ & up**

Votives

Can be added to above
\$5.00++ (set of 4)



A La Carte Menu

BEVERAGES

**Freshly Brewed
Columbian Blend Coffee**
(Regular & Decaffeinated)
\$40.00 per gallon

Assorted Fruit Juices
\$3.25 each

Milk(Whole, 2%, or Skim)
\$3.25 each

Water Enhancement Packets
\$20.00 per dozen

Assorted Hot Teas
\$3.00 per cup

Southern Iced Tea
(Sweetened or Unsweetened)
\$38.00 per gallon

California Iced Tea
\$40.00 per gallon

Bottled Water
\$3.25 each

Lemonade
\$31.00 per gallon

Fruit Punch
\$31.00 per gallon

**Red Bull
(Regular or Sugar Free)**
\$4.00 each

Assorted Gatorade
\$4.00 each

Assorted Soft Drinks
\$3.25

BREAKFAST FOOD

**Seasonal Sliced Fresh Fruit
Served with Honey Yogurt Dip**
\$225.00 (small) serves 25
\$385.00 (large) Served 50

Seasonal Whole Fruit
(Apples, Bananas, Navel Oranges)
\$3.00 Per Piece

Danish, Pastries or Croissants
\$34.00 per dozen

Assorted Doughnuts
(Glazed, Powdered, Jelly, or Cream Filled)
\$30.00 per dozen

Assorted Flavored Yogurt
\$4.00 each

Assorted Cereal
\$3.25 per box

Assorted Bagels with Cream Cheese
\$40.00 per dozen
\$42.00(specialty bagels)

Assorted Muffins
(Blueberry, Bran, Apple Cinnamon)
\$33.00 per dozen

Homemade Cinnamon Rolls with Icing
\$36.00 per dozen

Sunrise Quesadilla
\$43.00 per dozen

Sausage & Biscuits
\$40.00 per dozen, \$43.00(with cheese)

Ham & Biscuits
\$42.00 per dozen, \$45.00(with cheese)

Ham & Cheese Croissant
\$46.00 per dozen

Biscuits & Gravy
\$34.00 per dozen

Biscuits & Honey, Jams, Jellies
\$30.00 per dozen

OTHER FOODS

Assorted Baked Cookies
\$30.00 per dozen

Chocolate Dipped Cookies
(choose Milk or White Chocolate)
\$32.00 per dozen

Fudge Brownies with Chocolate Icing
\$32.00 per dozen

Assorted Candy Bars
\$29.00 per dozen

Assorted Granola Bars
\$28.00 per dozen

Assorted Ice Cream Bars
\$4.25 each

Bagged Popcorn
\$4.00 per person

Popcorn Machine
\$325.00(100 servings, maximum 1 hour
break) Attendant \$25.00

All pricing is subject to applicable sales tax and gratuity.



Breakfast Menu

PLATED BREAKFAST SELECTIONS

All Plated Breakfasts Include:
Biscuits with Butter, Freshly Brewed Regular and Decaffeinated Coffee

Ham Steak & Eggs

Southern Ham Steak with Red Eye Gravy
Scrambled Eggs
Breakfast Potatoes or Hash Brown Casserole
\$20.00

Rib Eye Steak & Eggs

Char Broiled Beef Rib Eye (Prepared Medium),
Brandy Crème Peppercorn Sauce,
Scrambled Eggs, Sliced Fruit, Broiled Tomato
\$32.00

Add Action Station:

Omelet or Waffle ~ \$7.00 per person
Made to Order by our Uniformed Chef
(\$50.00 Chef Fee)

Traditional American Breakfast

Scrambled Eggs, Crispy Bacon
Breakfast Potatoes, Silver Dollar Pancakes,
Grits or Hash Brown Casserole
\$19.00

The French Quarter

Seasonal Fresh Fruit Plate
Bananas Foster French Toast
Spinach & Cheese Quiche, Crispy Bacon or
Smoked Sausage
\$24.00

Chimneyville Breakfast Buffet

Sliced Seasonal Fruit, Yogurt Parfait,
Scrambled Eggs, Smoked Sausage, Crispy
Bacon, Southern Grits, Breakfast Potatoes,
Buttermilk Pancakes, Biscuits with Gravy
\$26.00

Eggs Benedict

Poached Eggs, Canadian Bacon, English Muffin,
Hollandaise Sauce, Sliced Fruit,
Broiled Tomato
\$17.00

Eggs Acadian

Poached Eggs, Grilled Smoked Sausage, English
Muffin, Hollandaise Sauce, Sliced Fruit,
Broiled Tomato
\$18.00

Eggs Oscar

Poached Eggs, Lump Crab Meat, Grilled
Asparagus Tips, English Muffin, Béarnaise Sauce,
Sliced Fruit, Broiled Tomato
\$21.00

CONTINENTAL BREAKFAST SELECTION

Continental on County Line

Assorted Fruit Juices
Display of Seasonal Fruits with
Honey Yogurt Dip,
Assorted Muffins
Croissants with Whipped Butter & Preserves
Freshly Brewed Coffee
\$19.00

Petite Meeting Continental Breakfast

(15 or Less)
Assorted Fruit Juices
Fresh Seasonal Cut Fruit
Assorted Muffins
Tea Biscuits, Assorted Jellies
Freshly Brewed Coffee
\$14.00

The Executive

Assorted Fruit Juices
Display of Seasonal Fruits & Berries with
Honey Yogurt Dip,
Assorted Muffins
Croissants with Whipped Butter & Preserves
Egg and Cheese Biscuits
Bagels with Cream Cheese
Assorted Cereal with Cold Milk
Freshly Brewed Coffee
\$22.00

(Add \$2 per person for one meat choice:

Smoked Sausage, Patty Sausage,
Crispy Bacon)

Continental Enhancements

Cottage Cheese \$3.25 Per Person
Breakfast Bars \$26.00 Per Dz
Apple Wood Smoked Bacon \$4.00 Per Person
Hard Boiled Eggs \$13.00 Per Dz
Bacon, Egg & Cheese Biscuits \$38.00 Per Dz
Sunrise Breakfast Quesadilla \$7.00 Per Person
Whole Fruit \$3.00 Per Person
Sliced Fruit \$4.00 Per Person
Turkey Sausage \$4.25 Per Person
Cold Cereal & Milk \$4.00 Per Person
Milk \$3.25 Per Person

The Healthy Start

Assorted Fruit Juices
Assorted Muffins, Whole Wheat Bagels,
Breakfast Bars
Fruit Smoothies, Individual Yogurt Parfaits
Assorted Cold Milk
Freshly Brewed Coffee
\$17.00

Grab & Go Breakfast

Assorted Muffins
Bacon, Egg & Cheese Biscuit
Whole Fresh Fruit of the Day
Freshly Brewed Coffee
\$16.00

All pricing is subject to applicable sales tax and gratuity. For groups less than (25) guests, a \$50 set up fee will be assessed.



Corporate Meetings Menu

CORPORATE MEETING PACKAGES

*Corporate Executive Package

\$45.00 Per Person

Meeting Packages:

1) *Corporate Package AM

(Minimum 50 people)

- Breakfast Buffet
 - Mid-Morning Break
 - Lunch Buffet
 - Afternoon Break
 - Sodas, Water & Coffee provided
- \$61.00 Per Person

2) *Corporate Package PM

(Minimum 50 People)

- Mid-Morning Break
 - Lunch Buffet
 - Mid-Afternoon Break
 - Dinner Buffet
 - Sodas, Water & Coffee Provided
- \$76.00 Per Person

3) *Corporate "All Day" Affair

(Minimum 50 people)

- Breakfast Buffet
 - Mid-Morning Break
 - Lunch Buffet
 - Mid-Afternoon Break
 - Dinner Buffet
 - Sodas, Water & Coffee Provided
- \$84.00 Per Person

Morning Break

Freshly Brewed Coffee, Tazo Teas & Orange Juice, Seasonal Sliced Fruit
Assorted Pastries, Muffins, Bagels & Cream Cheese, Flavored Yogurt & Granola

Mid-Morning Break

Freshly Brewed Coffee & Tazo Teas, Soft Drinks and Assorted Granola Bars

Mid Afternoon Break

Freshly Baked Cookies & Brownies, or Soft Jumbo Pretzels with Mustard
Freshly Brewed Coffee, Assorted Tazo Teas

Cold Lunch Selection

Served with Iced Tea, Coffee

(Select one)

Chicken Salad or Smoked Turkey Wrap

Served with Apple Smoked Bacon
Shredded Cheddar Cheese

Baby Mixed Greens & Comeback Dressing
Penne Pasta Salad & Chips

Chicken Caesar Salad

Grilled Chicken over Romaine Lettuce, Tossed with a Garlic Vinaigrette Dressing
Grated Parmesan Cheese & Croutons

Croissant Sandwich

Smoked Turkey or Honey Ham on a Freshly Baked Croissant

Served with Potato Salad

Optional Hot Lunch Selection

(Add \$12.00)

Select from one of the entrees on the Hot Luncheon Selection

All Day Beverage Package

(Minimum 25 People)

Assorted Sodas, Bottled Water, Freshly Brewed Coffee, Assorted Tazo Teas

\$13.00 Per Person

(Assorted Bottled Juices, add \$2 Per Person)

* Meeting Packages Include

LCD Projector-1400 Lumens
(2500+ Lumens add \$100)

Projector Support, Podium Microphone

-Items Provided When Requested in Advance
-Unused A/V Items Have No Credit Value Toward Package Price

SPECIALTY BREAKS

Pump It Up

Yogurt Fruit Smoothie Station
Assorted Power Bars, Granola Bars
Roasted Nuts, Whole Fruit
Flavored Vitamin Water
Red Bull (Regular and Sugar-Free)

\$14

Sweet and Low

Sliced Seasonal Fruit, Assorted Cheeses
Sugar-Free Fudge Brownies
Mini Key Lime Cheesecake with Oreo Cookie Crust
Assorted Crystal Light Beverages

\$14

At The Movies

Hot Popcorn and Movie Candies,
Nachos & Cheese with Pickled Jalapeno,
Assorted Soft Drinks

\$15

Old Time Popcorn Machine

Freshly Popped Popcorn
Made in Old Time Popcorn Machine
Assorted Flavored Popcorn Toppings

\$13

Seventh Inning Stretch

Cracker Jacks, Individual Bags of Popcorn
Salted Shelled Peanuts
Ball Park Dogs, Warm Soft Pretzels with Mustard,
Assorted Soft Drinks

\$17

Cookies & Cream

Assorted Freshly Baked Cookies, Chocolate
Fudge-Caramel Brownies
Individually Packaged Ice Cream Bars
Cold Milk (Whole, Skim & Chocolate)

\$16

All pricing is subject to applicable sales tax and gratuity. For groups less than (25) guests, a \$50 set up fee will be assessed.



Corporate Meetings Menu

BOARDROOM MENU

Orders require a minimum of 1& 1/2 hours notice prior to requested serving time

Appetizers

Seafood Gumbo Soup du Jour
Cup: \$8 Bowl: \$13

Fried Green Tomatoes

Fried Green Tomatoes / Crawfish Cream Sauce
\$10

Bacon Wrapped Gulf Shrimp

Gulf Shrimp / Apple Wood Smoked Bacon /
Pepper Jelly Salsa
\$14

Salads

Southern Caesar Salad

Romaine / Shaved Parmesan Cheese / Garlic
Crostini / Caesar Dressing
\$15

Wellington Salad

Greens / Candied Pecans / Crumbled Bleu Cheese
/ Cranberries / Cranberry Vinaigrette
\$12

Add Chicken - \$5 Add Shrimp- \$7

Strawberry Chicken Salad

Greens / Smoked Chicken / Strawberries /
Cucumbers / Tomatoes / Walnuts / Poppy Seed
Dressing
\$16

Fruit Plate

Fresh Seasonal Fruits Served with a Honey Yogurt
Dipping Sauce.
Small Plate \$8
Large Plate \$10

Entrees served with Chef's Choice of Vegetable & Starch Sandwiches Served with Fries

Entrees

Filet Mignon

8 oz. Filet of Beef / Brandy Garlic Butter /
Onion Rings
\$32

Brandy Cream Pepper Tournedos

2 Tournedos of Beef / Brandy Cream
Peppercorn Sauce
\$28

Redfish Anna

Sautéed Redfish / Crab Meat / Capers /
Lemon Butter sauce
\$29

Blackened Catfish

Grilled Catfish / Cajun Seasonings
\$17

Grilled Redfish

Fresh Gulf Filet / Grilled to Perfection
\$19

Creole Glazed Salmon

Creole Herbs / Shaved Carrots / Creole
Mustard Hollandaise
\$24

Catfish and Shrimp Combo Plate (Grilled or Fried)

\$21

Grilled or Fried Chicken Breast

\$17

Triple Decker Club

Shaved Ham, Turkey, Bacon, Swiss & American
Cheeses, Lettuce & Tomato
\$10

BBQ Shrimp Po-Boy

Grilled or Fried Jumbo Gulf Shrimp / New Orleans
Style BBQ Shrimp Sauce
\$14

Classic Reuben

Corn Beef / Sauerkraut / Rye Bread / Russian
Dressing
\$11

Jerk Chicken Sandwich

Jamaican Spiced Chicken / Toasted Ciabatta Bun /
Swiss Cheese / Sun Dried Tomato Pesto
\$12

Grilled Chicken Caesar Wrap

Fresh Baby Mixed Greens, Hummus, Avocado
Wrapped in a Spinach Tortilla
\$12

Westbrook Burger

Grilled Pablano Pepper / Over Medium Fried Egg
/ Apple Wood Smoked Bacon / Pepper Jack
Cheese
\$13

Traditional Fitz Burger

Lettuce / Tomatoes / Onion / Cheddar Cheese
\$12

Veggie Burger

Onion Marmalade / Tomato, Basil and Buffalo
Mozzarella Salad
\$11

DESSERT MENU

Southern Pecan Pie

\$6

3 Layer Chocolate Cake

\$6

Key Lime Pie

\$5

White Chocolate Bread Pudding

\$7

Mr. Thomas's Cheesecake

\$7

Lemon Icebox Pie

\$5

***Mississippi Mud Pie**

\$7

Tiramisu

\$6

All pricing is subject to applicable sales tax and 22% gratuity.



Luncheons

Menu

LIGHT LUNCHEONS

Sandwiches and Wraps served with your choice of:
Potato Chips, Baked Potato Salad, Pasta Salad or Cole Slaw
All offerings served with Iced Tea, Freshly Brewed Coffee

Classic Caesar Salad

Crispy Romaine Lettuce Tossed with House
Caesar Dressing, Croutons & Shredded
Parmesan Cheese
\$16.00

With Grilled Chicken - \$19, Grilled Shrimp - \$21,
Lump Crab Cake - \$24

Rotisserie Chicken Cobb Salad

Baby Greens, Tomatoes, Chopped Eggs,
Shredded Cheddar & Crumbled Bleu Cheese,
Crispy Bacon, Sliced Avocado and Shredded
Rotisserie Chicken served with Corn Cakes
\$17.00

Grilled Beef Tenderloin Sandwich

Shaved Beef Tenderloin with Caramelized Red
Onions, Havarti Cheese, Baby Greens, Sliced
Tomatoes & Creamy Horseradish Sauce on
Ciabatta Bread
\$18.00

Rotisserie Chicken Sandwich

Tender Rotisserie Chicken served with a
Sundried Tomato Cream Cheese Spread &
Baby Greens, Served on Ciabatta Bread
\$17.00

Caesar Wrap with Grilled Chicken

Our Classic Caesar Salad with Grilled Chicken
Wrapped in a Whole Wheat Tortilla
\$16.00

Traditional Deli Platter

Build Your Own

Sliced Roast Beef, Turkey and Smoked Ham,
Cheese Slices, Potato Salad, Cole Slaw, Relish
Tray of Lettuce, Tomatoes, Pickle Spears, Red
Onion, Olives, Pepper Jelly
Condiments, Assorted Breads & Chips
\$24.00

Plated Luncheons

All Entrees include House Salad with Ranch and Comeback Dressings, Chef's Choice of Vegetable & Starch,
Coffee & Iced Tea, Choice of Dessert

Stuffed Frenched Chicken Breast

Chicken Breast Stuffed with Boursin Cheese &
Sundried Tomatoes, Lemon Butter Sauce
\$24.00

Chicken County Line

Panéed Chicken Breast with Tomato Creole Sauce
and Asparagus Tips
\$23.00

Glazed Salmon Audubon

Creole Herbs, Shaved Carrots, Creole Mustard
Hollandaise
\$24.00

Mississippi Catfish

Mississippi Catfish Filet: Fried or Baked
with Herbs & Spices
\$23.00

*Redfish Anna

Panéed Redfish with Sautéed Lump
Crabmeat and Lemon Butter Sauce
\$29.00

Tuscan Chicken

Roasted Chicken Breast Stuffed with
Prosciutto, Spinach & Goat Cheese
topped with Lemon Butter Sauce
\$24.00

Parmesan Crusted Tilapia

Tilapia Filet Crusted with Parmesan Panko
Breading and Topped with Creole Tomato Sauce
\$23.00

Herb Crusted Pork Tenderloin

Herb Crusted Sliced Pork Loin with Creole
Mustard Hollandaise
\$25.00

*Flat Iron Steak

Marinated Flat Iron Steak with Caramelized
Onions & Au Jus
\$27.00

BUFFET

Buffet pricing based on a service time of one (1) hour
All Buffets Offered with Dinner Rolls & Butter, Iced Tea & Coffee
(50 Person Minimum)

Southern Buffet

Hickory Smoked Chicken, Pulled Pork with
Mississippi Sweet BBQ Sauce, Fried Catfish &
Hush Puppies, Baked Beans, Fresh Greens,
Potato Salad, Cole Slaw,
Macaroni & Cheese
Choice of Dessert
\$28.00

Deli Buffet

Chef Brenda's Seafood Gumbo, Garden Salad
with Assorted Dressings,
Thinly Sliced Smoked Turkey, Honey Cured Ham
& Roast Beef, Sliced Swiss, American, Cheddar &
Provolone Cheese
Baked Potato Salad, Assorted Bags of Chips,
Assorted Breads, Condiments
Choice of Dessert
\$27.00

Tailgate Buffet

House Salad with Assorted Dressings,
Potato Salad, Fruit Salad
Smoked Chicken, Hamburgers, Fried
Chicken, Assorted Sliced Cheeses,
Lettuce, Tomatoes and Pickles,
Condiments, Choice of Dessert
\$29.00

Mexican Buffet

House Salad with Assorted Dressings,
Beef Tacos, Chicken Fajitas, Soft and Hard
Shells, Sautéed Peppers and Onions,
Shredded Lettuce, Shredded Cheese,
Guacamole, Pico de Gallo, Sour Cream,
Black Bean & Corn Salsa, Tortilla Chips
Choice of Dessert
\$26.00

American Buffet

House Salad with Assorted Dressings,
Waldorf Salad
Sliced Roast Beef with Mushroom Demi-Glace,
Chicken Creole, Baked Tilapia,
Mashed Potatoes, Broccoli Cheese Casserole,
Green Beans, Choice of Dessert
\$32.00

Taste of Italy Buffet

Caesar Salad with Baked Croutons & Shaved
Parmesan Cheese, Pasta Salad with Roasted
Veggies, Pesto and Pine Nuts, Penne Primavera,
Traditional Meat Lasagna or Vegetable Lasagna,
Chicken Parmigiana, Chef's Starch & Fresh
Sautéed Vegetables
Choice of Dessert
\$31.00

All pricing is subject to applicable sales tax and gratuity. For groups less than (25) guests, a \$50 set up fee will be assessed.



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Boxed Lunches Menu



Boxed Lunches

Menu

Grilled Beef Tenderloin Sandwich

Shaved Roast Beef on a French Baguette
Provolone cheese, Horseradish Cream & infused Mustard
Individual Bag of Chips
Individual Assorted Cookie or Brownie
Choice of Soda or Bottled Water
\$20.00 Per Person

Ham and Cheese Sandwich

Sliced Ham on Ciabatta Bread, Havarti Cheese
Mayo & Leaf Lettuce
Individual Bag of Chips
Individual Assorted Cookie or Brownie
Choice of Soda or Bottled Water
\$18.00 Per Person

Turkey Breast Sandwich

Sliced Turkey, Smoked Bacon, Leaf Lettuce, Tomato
Infused Mayo, Swiss Cheese, Wheat Bread
Individual Bag of Chips
Individual Assorted Cookie or Brownie
Choice of Soda or Bottled Water
\$18.00 Per Person

Jerk Chicken Caesar Wrap

Classic Caesar Salad, Jerk Chicken, Wrapped in Whole Wheat Tortilla
Individual Bag of Chips
Individual Assorted Cookie or Brownie
Choice of Soda or Bottled Water
\$16.00 Per Person

Boxed Salad

Tossed Chicken Caesar Salad, Sliced Ciabatta Bread
Individual Assorted Cookie or Brownie
Caesar Dressing on Side
Choice of Soda or Bottled Water
\$15.00 Per Person

Boxed Chili Smoked Hummus Salad

Hummus, Greek Salad, Grilled Flat Bread
Greek Dressing on Side
Individual Cookie or Brownie
Choice of Soda or Bottled Water
\$14.00 Per Person

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Dinner Menu



Dinner Menu

PLATED DINNER SELECTIONS

All Entrées Include House Salad with House Dressing and Ranch, Warm Rolls & Butter, Chef's Choice of Starch and Vegetable, Coffee & Iced Tea, Choice of Dessert (See Dessert Menu for Selection)

Appetizers

- Shrimp Remoulade Martini - \$14.00
- Lump Crab Cakes, Remoulade Sauce - \$15.00
- Bacon Wrapped Shrimp,
Pepper Jelly Salsa - \$13.00
- Chef Brenda's Seafood Gumbo - \$8.00
- Crawfish Corn Chowder - \$8.00
- Tomato Basil Soup - \$7.25

Chicken Marsala

- Sautéed Chicken Breast, Roasted Field
Mushrooms, Marsala Wine Sauce
\$28.00

Tuscan Chicken

- Frenched Chicken Breast, Crumbled Tasso Ham,
Spinach & Goat Cheese, Red Wine Demi-Glace
\$29.00

Chicken County Line

- Panéed Chicken Breast, Creole Sauce and
Asparagus Tips
\$28.00

***Vegetable Pasta Bordelaise**

- Sautéed Broccoli, Asparagus Tips,
Sun Dried Tomatoes,
Garlic Butter Olive Oil
\$26.00

Honey Mustard Crusted

Pork Tenderloin

- Pork Tenderloin, Homemade Creole Honey
Mustard Sauce
\$29.00

Parmesan Crusted Catfish

- Baked Catfish Filet
Fresh Herbs
Parmesan Cheese
\$28.00

Redfish Étouffée

- Sautéed Redfish
Shrimp Étouffée Sauce
\$30.00

Redfish Maux Choux

- Creole Spice Baked Redfish
White Wine Lemon Butter Sauce
Corn Maux Choux
\$29.00

Redfish Orleans

- Sautéed Redfish, Crabmeat, Capers,
White Wine Lemon Butter Sauce
\$30.00

Oven Roasted Salmon

- Salmon Filet, Roasted Tomato Buerre Blanc
\$28.00

Char Grilled Rib Eye

- 14 oz. Grilled Rib Eye, Maître d' Butter
\$38.00

Pepper Filet with New Orleans Style BBQ Shrimp

- 8 oz. Grilled Filet, Brandy Crème Peppercorn
Sauce, Barbecue Shrimp
\$39.00

Filet Oscar

- 8 oz. Grilled Filet, Sautéed Lump Crabmeat,
Béarnaise Sauce
\$38.00

Tournedos Westbrook

- Two 4 oz. Petite Filets, Béarnaise and Marchand
du Vin Sauces
\$35.00

Filet du Vin

- 8 oz. Grilled Filet, Red Wine Mushroom sauce
\$36.00

Marinated Flat Iron Steak

- Grilled Marinated Flat Iron Steak,
Sautéed Onions,
Port Wine Demi-Glace
\$33.00

*Additional Vegetarian Entrées Available

DINNER BUFFET SELECTION

Buffet Pricing Based on Service Time of One (1) Hour (50 Person Minimum)

All Buffets Offered with Dinner Rolls & Butter, Iced Tea & Coffee

TWO Entrées / \$46.00 Person THREE Entrées / \$49.00 Person

Salads

(Select Two)

- Garden Salad
- Caesar Salad
- Marinated Vegetable Salad
- Cucumber, Onion & Tomato Salad
- Pasta Salad

Starch & Vegetables

(Select Three)

- Wild Mushroom & Parmesan Cheese Risotto
- Wild Rice
- Scalloped Potatoes
- Rosemary New Potatoes
- Truffle Oil & Sea Salt Laced Brabant Potatoes
- Chive Mashed Potatoes
- Roasted Asparagus
- Sautéed Seasonal Vegetables
- Haricot Vert (French Green Beans)
- Creamed Spinach

Entrées

(Select Two or Three)

- Chicken Marsala
- Tuscan Chicken
- Marinated Flat Iron Steak
- Fresh Fish of the Day Étouffée
- Parmesan Crusted Catfish
- Blackened Tilapia
- Chicken Creole
- Honey Mustard Crusted Pork Tenderloin
- Vegetable Pasta Bordelaise
- Chicken & Tasso Pasta Alfredo
- Oven Roasted Chicken
- Jambalaya
- Red Beans and Rice
- Smothered Pork Chops
- Fried Catfish
- BBQ Chicken

Dessert

(Select Two)

- Classic Cheesecake
- Lemon Cake with Fresh Marinated Berries
- Chocolate Chip Cheesecake
- Mississippi Mud Pie
- Strawberry Shortcake
- Mama's Apple Pie
- Key Lime Pie
- Chocolate Mousse
- Southern Pecan Pie
- Three Layer Chocolate Mousse Cake
- Homemade Lemon Icebox Pie
- White Chocolate Bread Pudding
- Classic Bread Pudding
- Seasonal Cobbler



DESSERT SELECTION

3 Layer Chocolate Cake

Mr. Thomas's Cheesecake

Southern Pecan Pie

White Chocolate Bread Pudding

Mississippi Mud Pie

Key Lime Pie

Lemon Icebox Pie

Tiramisu

Coconut Cake

Carrot Cake

*Sugar Free Dessert Available Upon
Request

All pricing is subject to applicable sales tax and gratuity. For groups less than (25) guests, a \$50 set up fee will be assessed.



Hors d'Oeuvres Menu



Hors d'Oeuvres

Menu

COLD SELECTIONS

Assorted Seasonal Fruit Display

Melons, Pineapple, Grapes & Strawberries,
Served with Honey-Lime Yogurt Dip
\$225 (Serves 25)
\$385 (serves 50)

Assorted Cheese Display

Smoked Gouda, Cheddar, Pepper Jack, Havarti,
Boursin & Brie Cheeses, Gourmet Crackers &
Toasted French Bread
\$240 (Serves 25)
\$400 (Serves 50)

Chili Smoked Hummus

Grilled Flat Bread
\$145 (Serves 25)
\$255 (Serves 50)

Pimento Cheese

Grilled Flat Bread
\$145 (Serves 25)
\$255 (Serves 50)

Combination Table Display

Assorted Fruits, Cheeses & Vegetables, all
arranged with Assorted Dips and Crackers
\$740 (Serves 150)

Add Assorted Mixed Nuts \$790

Crudité Display

Assorted Seasonal Fresh Vegetables
Served with Caramelized Onion Dip
\$150 (Serves 25)
\$260 (Serves 50)

Whole Poached Fresh Salmon

Side of Dill Poached Salmon Garnished with
Cucumber Scales,
Served with Capers, Cream Cheese, Minced Red
Onions and Croutons
\$425 (serves 40)

HOT SELECTIONS

Trays are individually priced, per 100 pieces

\$250 per tray

Spinach & Feta Phyllo
Spring Rolls with Sweet & Sour Sauce
Marinara or BBQ Meatballs
Smoked Sausage Bites in a BBQ Sauce
Bruschetta with Roma Tomatoes
Fried Cheese Ravioli with Dill Marinara
Potato Puffs with Bacon & Onion

\$275 per tray

Panko Crusted Chicken Tenderloins
Roasted Asparagus with Prosciutto
Fried Catfish Nuggets
Stuffed Mushrooms with Sausage
Honey Ham or Smoked Turkey on Yeast
Rolls (served with honey mustard)
Chicken Sate with Peanut Sauce
Grilled Andouille Sausage & Smoked Gouda
Skewers with Smoked BBQ Sauce

\$325 per tray

Mini Muffalettas
Stuffed Mushrooms with Crabmeat
Pork Tenderloin on Yeast Rolls, served with Creole
Mustard Sauce
Smoked Beef Brisket Sliders
Thai Glazed Chicken Wings

\$400 per tray

Mini Crab Cakes with a Spicy Mayo
Fried Shrimp with Remoulade Sauce
Boiled Shrimp with Cocktail Sauce
Oysters Rockefeller or Bienville
Petite Beef Wellington
Coconut Shrimp

½ Trays will incur a 25% up-charge

COCKTAIL DIPS & DRY SNACKS

Each Dip Served with Appropriate Chips and/or Crackers

Cold Dips

Per Quart (Serves 20 guests)

Caramelized Onion Dip

\$85

Savory Shrimp Dip

\$100

Chili Smoked Hummus

\$80

Fresh Avocado & Basil Guacamole

\$95

Bean, Corn and Cilantro Dip

\$90

Hot Dips

Per 3 Quarts (Serves 50 guests)

Fiesta Dip

\$210

Rotel Dip

\$195

Artichoke Dip

\$220

Artichoke, Spinach, and Cheese Dip

\$255

Dry Snacks

Per Pound (Serves 10 guests)

Spicy Toasted Pecans

\$38

Mixed Nuts

\$30

Party Snack Mix (Sweet and Spicy Mix)

\$27

Wasabi Peas

\$26

FROM THE CARVING BOARD

Steamship Round of Beef (Serves 225 guests)

With Horseradish Sauce, Honey Mustard,
Mayonnaise & Rolls
\$675

Inside Round of Beef (Serves 125 guests)

With Horseradish Sauce, Honey Mustard,
Mayonnaise & Rolls
\$475

Pork Tenderloin (Serves 40 guests)

Creole Mustard, Mayonnaise & Rolls
\$400

Beef Tenderloin (Serves 40 guests)

With Horseradish Sauce, Honey Mustard,
Mayonnaise & Rolls
\$450

Whole Roasted Pig (Serves 75 guests)

(Minimum Two Weeks' Notice Required)
With Hot BBQ Sauce, Honey Mustard,
Mayonnaise & Rolls
\$525

Oven Roasted Turkey (Serves 40 guests)

With Honey Mustard, Mayonnaise & Rolls
\$345

Glazed Bone-In Ham (Serves 35 guests)

With Honey Mustard, Mayonnaise & Rolls
\$395

*Carved Items Require a Uniform Chef at \$50.00
per station*

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Banquet Bar List



Banquet Bar

List

\$75.00 Bartender Fee/first hour, \$10.00/each additional hour
 (We recommend 1 bartender for each 100 guests)
 \$65.00 Cashier Fee/first hour (Cash Bar Only), \$10.00/each additional hour
 Cash Bar minimum is \$300.00 in sales per bar with host responsible for any balance
 Bar setup for less than 50 people will incur a \$75.00 setup fee

BRANDS

Super Premium	Premium Brands	House Brands
Oban Scotch	Glen Livet Scotch	Dewar's Scotch
Booker's Bourbon	Woodford Reserve Bourbon	Jim Beam Bourbon
Crown Royal	Seagram's VO	Canadian Club
Jack Daniel's Single Barrel	Gentleman Jack	Jack Daniel's
Grey Goose Vodka	Ketel One Vodka	Absolut Vodka
Bombay Sapphire Gin	Tanqueray Gin	Beefeater Gin
Appleton Estate Rum	Mount Gay Rum	Bacardi Rum
Patron Silver Tequila	1800 Silver Tequila	Milagro Silver Tequila

BEVERAGE PRICES

BRANDS	HOSTED(Consumption)	CASH BAR
Super Premium Brands	\$8.75	\$9.00
Premium Brands	\$7.75	\$8.00
House Brands	\$6.75	\$7.00
Domestic Beer	\$4.75	\$5.00
Imported Beer	\$5.75	\$6.00
House Wine	\$6.75	\$7.00
Bottle House Wine	\$36.00 1.5L	\$38.00 1.5L

OPEN BAR PRICES

(Per Person/Per Hour)

BRANDS	1 st Hour	2 nd Hour	3 rd Hour
Super Premium Brands	\$20.00	\$14.00	\$8.00
Premium Brands	\$17.00	\$15.00	\$7.00
House Brands	\$15.00	\$13.00	\$6.00
Premium Wine & Beer Only	\$14.00	\$12.00	\$5.00
House Wine & Beer Only	\$13.00	\$11.00	\$5.00

OTHER BEVERAGES

Soft Drinks \$3.25	Mock Champagne Punch \$70.00/Gallon	House Wine for Service with Dinner \$34.00/Bottle 750ml
Non-Alcoholic Beer \$4.00	Fruit Punch \$31.00/Gallon	
Bottled Water \$3.25	Champagne Punch \$110.00/Gallon	House Champagne for Toasting or Service with Dinner \$38.00/Bottle 750ml
Freshly Brewed Coffee \$42.00/Gallon	Raspberry Cooler \$100.00/Gallon	
	Mimosas \$115.00/Gallon	
Freshly Brewed Iced Tea \$42.00/Gallon	Bloody Mary \$125.00/Gallon	Non-Alcoholic Sparkling Grape Juice \$26.00/Bottle 750 ml
	Margarita Punch \$130.00/Gallon	

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