

**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**

Minimum of 10 People for All Meals

A La Carte Break Items

Fresh Brewed Coffee, per gallon	\$15.00
Hot Tea Service, per bag, Charged on Consumption	\$1.50
Chilled Orange Juice, per carafe	\$9.00
Soft Drinks, per can, Charged on Consumption	\$1.50
Bottled Water, per bottle, Charged on Consumption	\$1.75
Sweet Tea, per gallon	\$12.00
Unsweet Tea, per gallon	\$12.00
Lemonade, per gallon	\$15.00
White Grape Juice Punch or Fruit Punch, per gallon	\$20.00

A.M. Ala Carte

Donuts, per dozen	\$12.00
Banana Nut Bread Slices, per dozen	\$10.00
Coffee Cake Slices, per dozen	\$12.00
Assorted Danishes, per dozen	\$18.00
Cinnamon Rolls, per dozen	\$18.00
Bagels with Cream Cheese, per dozen	\$16.00
Sausage Rolls, per dozen	\$18.00
Granola Nut Bars, per dozen	\$18.00
Quiche Bites, per dozen	\$18.00
Muffins (Full Size), per dozen	\$18.00
Ham and Cheese Biscuits, per dozen	\$20.00
Sausage & Egg Biscuits, per dozen	\$20.00
Sausage Biscuits, per dozen	\$20.00
Ham, Egg & Cheese Croissants, per dozen	\$20.00
Breakfast Burrito, per dozen	\$18.00
Fresh Sliced Fruit Tray, per person (Minimum 15 ppl.)	\$2.75

P.M. Ala Carte

Brownies, per dozen	\$15.00
Lemon Squares, per dozen	\$15.00
Assorted Cookies, per dozen	\$15.00
Assorted Mini Cheesecake Bites, per dozen	\$15.00
Assorted Dessert Bars, per dozen (Lemon Squares, Blondie Bars, Brownies & Strawberry Swirl Cheesecake)	\$15.00
Cajun Trash Mix, per pound	\$9.00
Movie Theater Popcorn, per bag (1 bag serves 10 ppl.)	\$4.00
Assorted Potato Chips, Single Serving/per bag	\$1.25
Assorted Cubed Cheese and Crackers, per person (Minimum 15 ppl.)	\$4.00
Vegetable Tray with Dip, per person (Minimum 15 ppl.)	\$2.75
Tortilla Chips and Salsa, per person, (Minimum 15 ppl.)	\$2.75

Eagle Ridge Conference Center Breakfast Menus

Continental Express

Assorted muffins, pastries & breakfast breads served with jelly
Fresh sliced assorted fruit
Orange juice, fresh brewed coffee & pitchers of water
\$6.75 per person

Deluxe Continental

Assorted muffins, pastries & breakfast breads served with jelly
Fresh sliced assorted fruit
Orange juice, Fresh brewed coffee, & pitchers of water
Planner's choice of:
Sausage Rolls
Sausage & Biscuits
Ham & Cheese Biscuits
Ham, Egg & Cheese Croissants
Chicken & Biscuits
\$7.75 per person

Birdie Breakfast Buffet

Fresh sliced assorted fruit, scrambled eggs, bacon,
Grits, hash brown potatoes, buttered biscuits served with gravy,
Assorted breakfast breads & pastries served with jelly
Orange juice, fresh brewed coffee & pitchers of water
\$9.75 per person

Eagle Breakfast Buffet

Fresh sliced assorted fruit, scrambled eggs, bacon, sausage,
Grits, hash brown potatoes, buttered biscuits served with gravy,
Assorted breakfast breads & pastries served with jelly
Orange juice, fresh brewed coffee & pitchers of Water
\$11.50 per person

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**Eagle Ridge Conference Center
Lite Lunch Selections**

Baked Potato Bar

Freshly Baked Potatoes with the following toppings:
Chopped Grilled Chicken, Chopped Ham, Crispy Bacon
Grilled Onions & Peppers, Shredded Cheese, Sour Cream & Butter
Tossed Mixed Green Salad with Assorted Dressings & Crackers
(Thousand Island, Ranch & Italian)
Choice of Dessert
Served with Iced Tea & Fresh Brewed Coffee
\$14.00 per person

Soup and Salad Bar

Build your own Salad & Planner's Choice of one Soup
Salad Bar to include the following:
Tossed Mixed Greens with Tomatoes & Cucumbers
Chopped Grilled Chicken, Chopped Ham, Crispy Bacon
Chopped Onions, Olives & Peppers
Served with Assorted Salad Dressings & Crackers
(Thousand Island, Ranch & Italian)
Choice of Dessert
Served with Iced Tea & Fresh Brewed Coffee
\$14.00 per person

We apologize, but no split orders
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Eagle Ridge Conference Center Sandwich Lunches and Buffets

Soup, Salad and Sandwich Buffet

Buffet includes your choice of homemade soup, a choice of two cold salads,
Sliced roasted turkey breast & smoked ham, American and Swiss cheese slices
Served with white and wheat hoagie buns, mayonnaise & mustard
This buffet also includes a fresh relish tray consisting of pickles, olives, peppers,
lettuce and sliced tomatoes
Served with iced tea, fresh brewed coffee and one dessert selection
\$17.00 per person

Sandwich Buffet

Buffet includes a platter of ham, turkey and roast beef slices, American and Swiss
cheese slices served with white and wheat hoagie buns, mayonnaise & mustard
This buffet also includes a fresh relish tray consisting of pickles, olives, peppers,
lettuce and sliced tomatoes & Planner's choice of one salad or one soup
Served with iced tea, fresh brewed coffee and one dessert selection
\$16.25 per person

Boxed Lunch

Choice of ham, roast beef or turkey croissant with sliced cheese,
lettuce and tomato served with a pickle, fresh cookies and a soft drink.
Condiments, napkins and plastic ware included.
This lunch also includes the planner's choice of one side item
(Pasta salad, Fresh fruit, Chips or Potato salad)
\$11.25 per person

*You may add an additional side item for \$1.50 per person

*For groups larger than 50 you may choose half and half on the sandwich selection

Wrap Boxed Lunch

Choice of ham, roast beef or turkey wrapped in a tortilla shell with sliced cheese,
lettuce and tomato served with a pickle, fresh cookies and a soft drink.
Condiments, napkins and plastic ware included.
This lunch also includes the planner's choice of one side item
(Pasta salad, Fresh fruit, Chips or Potato salad)
\$11.85 per person

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**Eagle Ridge Conference Center
Soup and Salad Options**

Soup Choices:

Chicken noodle
Beef stew
Vegetable soup
Creamy loaded potato
Corn bisque
Baja chicken enchilada soup
Chicken tortilla
Vegetarian chili
Creamy broccoli cheddar soup

Salad Choices:

Coleslaw
Caesar salad
Tossed mixed green salad with assorted dressings
Chef's salad with assorted dressings
Spring mix salad with fresh berries & feta cheese
Pasta salad
Potato salad
Loaded potato salad
Spring mix & mandarin orange salad

Lunch or Dinner Menus served Buffet Style

Lunch:

One entrée @\$12.75 per person

Two entrée @\$15.75 per person

Dinner:

One entrée @\$16.50 per person

Two entrée @\$19.50 per person

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

Entrée Selections:

Italian Grilled Chicken

Italian herb grilled chicken breast topped with parmesan cheese, sautéed peppers, onions and mushrooms served in a marsala wine sauce

Grilled Chicken

Grilled Chicken breast seasoned with Lemon Pepper or Blackened

Grilled Chicken and Cheese Filled Tortellini

Cheese filled tortellini served with grilled chicken in a creamy alfredo sauce

Baked Chicken

A mixture of white and dark chicken seasoned perfectly and baked

Barbecued Chicken

A mixture of white and dark chicken seasoned perfectly, topped with southern barbecue Sauce and baked

Chicken 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 Enchiladas

Flour Tortillas filled with a chicken mixture topped with a cream sauce & a blend of cheese

Chicken and Dumplings

A southern favorite of chicken and dumplings served in a creamy sauce

Chicken Cordon Blue

Chicken breast wrapped around slices of ham and Swiss cheese topped with a rich cream sauce

Chicken Marsala

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

Roasted Turkey

Sliced roasted turkey breast served with giblet gravy

Pulled Pork with Barbecue Sauce

Pork Roast slowly cooked and shredded served with southern style barbecue sauce

Herb Crusted and Roasted Pork Tenderloin

Herb crusted pork tenderloin topped with a creole mustard sauce

Country Fried Steak

Chicken fried steak covered in buttermilk gravy

Red Beans and Rice

This creole favorite consists of red beans and sausage served with rice

Italian Style Beef Lasagna

Lasagna noodles layered with beef, cheese and fresh tomato sauce

Yankee Style Pot Roast

Slowly cooked roast served in a savory au jus

Homemade Meatloaf

A mixture of ground beef topped with a homemade tomato sauce

Hamburger Steak

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

Spaghetti & Meat Sauce

One of our favorite Italian dishes of pasta served with a beef & tomato sauce

Seasoned Tilapia

Lightly dusted and pan fried fillet (Blackened or Lemon Pepper seasoned)

Premium Entrees:

Sliced Roasted Inside Round **Additional cost of \$1.50 per person

Slow roasted inside round of beef served in au jus

Pecan Catfish **Additional cost of \$2.00 per person

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

Fried Catfish **Additional cost of \$2.00 per person

Catfish fillets seasoned, battered and fried to perfection

Vegetarian Entrees:

***Italian Style Vegetable Lasagna**

Lasagna noodles layered with vegetables, cheese and fresh tomato sauce

***Pasta Primavera**

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

***Vegetable Marinara**

Pasta prepared with lightly cooked vegetables and topped with a fresh marinara sauce

For plated service (lunch or dinner) a one entrée meal is offered at an additional charge of \$4.00 per person

Minimum of 10 People for Meals

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

Salads and Sides

For Lunch and Dinner Menus

Salads

Choose one salad for your buffet

- Tossed Mixed Green Salad
- Spring Mix Salad with Fresh Berries & Feta Cheese
- Chef's Salad
- Caesar Salad
- Cole Slaw
- Spring Mix & Mandarin Orange Salad
- Pasta Salad

Side Items

Choose two side items for your buffet

- Rice Pilaf
- Wild Rice
- Bacon & Cheese Mashed Potato Casserole
- Loaded Baked Potato Casserole
- Rice & Broccoli Casserole
- Sweet Potato Casserole
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Spicy Southwest Succotash
- Sautéed Squash & Onions
- Corn Pudding
- Whole Kernel Corn
- Corn Bread Dressing
- Macaroni and Cheese
- Green Bean Casserole
- Southern Style Seasoned Green Beans
- Whole Steamed Green Beans
- Steamed Broccoli
- Steamed Vegetable Medley
- Honey Glazed Carrots
- Fried Okra
- Field Peas
- Baked Beans
- Lima Beans
- Collard Greens

Additional side item can be added at a charge of \$1.75 per person

Eagle Ridge Conference Center Dessert Menu

Planner's Choice of one dessert to be served with your
meal

Lemon Ice Box Pie
Key Lime Pie
Chocolate Meringue Pie
Mississippi Mud Pie
Southern Pecan Pie
Apple Pie
Cheesecake served with Strawberry Topping
Boston Cream Pie
Double Chocolate Cake
Carrot Cake
Red Velvet Cake
German Chocolate Cake
Strawberry Cake
Bread Pudding
Peach Cobbler
Apple Cobbler
Blackberry Cobbler