

**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

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

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

## **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

We apologize, but no split orders

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

**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