

EAGLE RIDGE CONFERENCE CENTER

HINDS COMMUNITY COLLEGE

CATERING MENUS

**IF you do not see what you are looking for,
please consult with our sales office to
customize your menu choices**

A La Carte Break Items

Fresh Brewed Coffee, per gallon	\$15.00
Hot Tea Service, per bag, Charged on Consumption	\$1.25
Chilled Fruit Juices, per carafe, (Orange, Apple, Cranberry)	\$8.00
Milk, per carafe	\$6.00
Soft Drinks (Coca Cola Products), per can, Charged on Consumption	\$1.25
Bottled Water, per bottle, Charged on Consumption	\$1.75
Sweet Tea, per gallon	\$12.00
Unsweet Tea, per gallon	\$11.00
Lemonade, per gallon	\$15.00
Fruit Punch, per gallon	\$20.00
White Grape Juice Punch, per gallon	\$18.75

A.M. Ala Carte

Donuts, per dozen	\$11.00
Banana Nut Bread Slices, per dozen	\$9.00
Coffee Cake Slices, per dozen	\$12.00
Cinnamon Rolls, per dozen	\$17.00
Bagels with Cream Cheese, per dozen	\$14.00
Pigs in Blankets, per dozen	\$17.00
Quiche Bites, per dozen	\$17.00
Muffins (Full Size), per dozen	\$18.00
Ham and Cheese Biscuits, per dozen	\$18.00
Sausage and Egg Biscuits, per dozen	\$18.00
Sausage Biscuits, per dozen	\$18.00
Ham and Egg Croissants, per dozen	\$18.00
Fresh Sliced Fruit Tray, per person (Minimum 15 ppl.)	\$2.50

P.M. Ala Carte

Brownies, per dozen	\$15.00
Lemon Squares, per dozen	\$15.00
Assorted Cookies, per dozen	\$15.00
Cajun Trash Mix, per pound	\$9.00
Movie Theater Popcorn, per bag (1 bag serves 10 ppl.)	\$3.00
Mixed Nuts, per pound	\$12.00
Cornbeef Cream Cheeseball and Crackers, per person (Minimum 15 ppl.)	\$2.75
Assorted Cubed Cheese and Crackers, per person (Minimum 15 ppl.)	\$3.25
Vegetable Tray with Dip, per person (Minimum 15 ppl.)	\$2.50
Fresh Sliced Fruit Tray, per person (Minimum 15 ppl.)	\$2.50
Tortilla Chips and Veggie Ranch Dip, per person, (Minimum 15 ppl.)	\$2.50

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

Eagle Ridge Conference Center Breakfast Menus

Continental Express

Assorted muffins, pastries and breakfast breads served with jelly
Fresh sliced assorted fruit
Orange juice, fresh brewed coffee and pitchers of water
\$6.00 per person

Deluxe Continental

Assorted muffins, pastries and breakfast breads served with jelly
Fresh sliced assorted fruit
Orange juice, fresh brewed coffee, and pitchers of water
Planner's choice of:
Sausage and Egg Biscuits
Sausage and Biscuits
Ham and Cheese Biscuits
Ham and Egg Croissants
\$7.00 per person

Birdie Breakfast Buffet

Fresh sliced assorted fruit, scrambled eggs, bacon,
Grits, home style potatoes, buttered biscuits served with gravy,
Assorted breakfast breads and pastries served with jelly
Orange juice, fresh brewed coffee and pitchers of water
\$8.75 per person

Eagle Breakfast Buffet

Fresh sliced assorted fruit, scrambled eggs, bacon, sausage,
Grits, home style potatoes, buttered biscuits served with gravy,
Assorted breakfast breads and pastries served with jelly
Orange juice, apple juice, cranberry juice, fresh brewed coffee and
Pitchers of water
\$10.50 per person

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

**Eagle Ridge Conference Center
Lite Lunch Selections**

Grilled Chicken Caesar Salad

Marinated grilled chicken served on a bed of crisp romaine lettuce accompanied by croutons, parmesan cheese and homemade caesar dressing
\$12.50 per person

Stuffed Tomato Crown Salad

Fresh seasoned tomato stuffed with your choice of tuna, chicken or shrimp salad served on a bed of lettuce
Tuna: @\$12.50
Chicken: @\$12.50
Shrimp: @\$13.50

Southwest Taco Salad

Fresh lettuce served in a crisp taco shell topped with seasoned ground beef, shredded cheeses, lettuce, sour cream, tomato, pico de gallo and guacamole
\$12.75 per person

Chicken Croissant Sandwich

Homemade chicken salad served on a fluffy croissant with lettuce and tomato
\$11.75 per person

Tuna Croissant Sandwich

Homemade tuna salad served on a fluffy croissant with lettuce and tomato
\$11.75 per person

All lite lunches are served with iced tea, fresh brewed coffee,
Assorted fresh sliced fruit, buttered rolls and crackers and
One desert selection

We apologize, but no split orders
Food and beverages are subject to an 18% service charge and sales tax.
Prices are subject to change.

Eagle Ridge Conference Center Sandwich Lunches and Buffets

Soup, Salad and Sandwich Buffet

Buffet includes your choice of homemade soup, a choice of three cold salads,
Sliced roasted turkey breast and smoked ham, american and swiss cheese slices

Served with white and wheat hoagie buns, mayonnaise and mustard

This buffet also includes a fresh relish tray consisting of deviled eggs, pickles,
olives, peppers, lettuce and sliced tomatoes

Served with iced tea, fresh brewed coffee and one dessert selection

\$15.75 per person

Sandwich Buffet

Buffet includes a platter of ham, turkey and roast beef slices served with white
and wheat hoagie buns, mayonnaise and mustard

This buffet also includes a fresh relish tray consisting of deviled eggs, pickles,
olives, peppers, lettuce and sliced tomatoes

Served with iced tea, fresh brewed coffee and one dessert selection

\$14.75 per person

Boxed Lunch

Choice of ham, roast beef or turkey croissant 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 or potato salad)

\$10.00 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 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 or potato salad)

\$10.75 per person

We apologize, but no split orders

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

Prices are subject to change.

**Eagle Ridge Conference Center
Lunch or Dinner Menus served Buffet Style**

Lunch:

One entrée @\$12.00 per person

Two entrée @\$14.50 per person

Dinner:

One entrée @\$15.00 per person

Two entrée @\$17.50 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 sauce

Herb Crusted Honey Grilled Chicken

Herb crusted grilled chicken breast topped with a honey orange glaze

Grilled Chicken and Cheese Filled Tortellini

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

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 Cordon Blue

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

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

Fried Pork Chop

Battered pork chop fried to golden perfection

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

Baked Lasagna (Vegetable or Beef)

Lasagna noodles layered with your choice of beef or vegetables, cheese and fresh tomato sauce

Yankee Style Pot Roast

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

Sliced Roasted Inside Round

Slow roasted inside round of beef served in 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

Shrimp Jambalaya

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

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 filets seasoned, battered and fried to perfection

Seasoned Tilapia

Lightly dusted tilapia filet pan fried and topped with a rich cream sauce

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

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

Prices are subject to change.

Eagle Ridge Conference Center Salads and Sides

Salads

Choose one salad for your buffet

- Tossed Mixed Green Salad
- Fresh Spinach and Mushroom Salad
- Chef's Salad
- Caesar Salad
- Cole Slaw
- Spring Mix and Mandarin Orange Salad
- Mississippi Caviar Salad

Side Items

Choose two items for your buffet

- Rice Pilaf
- Wild Rice
- Bacon and Cheese Potato Casserole
- Sweet Potato Casserole
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Pasta Prima Vera
- Southwest Succotash
- Squash Casserole
- Corn Pudding
- Whole Kernel Corn
- Corn Bread Dressing
- Macaroni and Cheese
- Spinach Madeline
- Green Bean Casserole
- Seasoned Green Beans
- Steamed Broccoli
- Steamed Vegetable Medley
- Honey Glazed Carrots
- Fried Okra
- Field Peas
- Green 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

Mississippi Mud Pie

Key Lime Pie

Cheesecake served with Strawberry Topping

Tiramisu

Double Chocolate Cake

Old Fashioned Yellow Cake with Chocolate Icing

Bread Pudding

Southern Pecan Pie

Strawberry Cloud Cake

Banana Pudding

Peach Cobbler

Apple Cobbler

Blackberry Cobbler

Eagle Ridge Conference Center Plated Dinner Menu

Includes choice of salad, two side items,
coffee, tea and dessert

Southwest Bar-B-Q Shrimp

Jumbo shrimp served in a light tangy sauce served over penne pasta
\$24.00 per person

Veal Chop

Lightly dusted veal chop topped with a white wine, asparagus & shallot sauce
\$24.00 per person

Filet Mignon

8oz Fresh cut filet grilled and served with a light mushroom sauce
\$market price

Prime Rib

12oz Grade A select prime rib slowly roasted and served in a rich au jus
\$32.00 per person

Chicken Oscar

Deep fried chicken breast topped with hollandaise sauce and steamed shrimp
\$27.50 per person

Surf and Turf

8 oz Fresh cut filet topped with a red wine demi-glace accompanied with
your choice of grilled shrimp, crab cake, salmon croquette or crab legs
\$market price

We apologize, but no split orders
Food and beverages are subject to an 18% service charge and sales tax.
Prices are subject to change.