

— CATERING MENUS —

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

Prices are subject to change.



**Start planning
your next meeting
or event!**

Visit eagleridge.hindscc.edu or contact us at
EagleRidge@hindscc.edu or 601-857-7100.



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 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 10 business days 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.

For clients that wish to bring their own wine, we charge a \$5 corkage fee per bottle. Clients are responsible for their own wine glasses.

Outside bartending services are welcomed with proper insurance.

All food and beverage services are subject to an 18% service fee and state sales tax where applicable.

A La Carte Break Items

Fresh Brewed Coffee , per gallon	\$18.00
Filtered Water Service , per gallon	\$5.00
Fruit Infused Filtered Water , per gallon	\$10.00
Soft Drinks , per can	\$2.50
Bottled Water , per bottle	\$2.50
Sweet or Unsweet Tea , per gallon	\$18.00
Lemonade , per gallon	\$18.00
Orange Juice , per gallon	\$18.00
Hot Tea , per tea bag	\$1.50

A.M. Ala Carte

Assorted Danishes , per dozen	\$25.00
Cinnamon Rolls , per dozen	\$25.00
Muffins (Full Size) , per dozen	\$25.00
Donut Holes , per dozen	\$12.00

P.M. Ala Carte

Assorted Cookies , per dozen	\$20.00
Brownies and / or Blondies , per dozen	\$20.00
Lemon Squares , per dozen	\$25.00
Movie Theater Popcorn , per bag (1 bag serves 10 ppl.), limit 5 bags	\$8.00
Assorted Potato Chips , Single Serving/per bag	\$2.50
Trail Mix , Single Serving/per bag	\$3.00

Beer and Hard Seltzer Service

Ask our staff about our Beer and Hard Seltzer selection. These can be incorporated into your event or a Cash Bar can be hosted by one of our staff members (\$100 attendant fee for two hours of service). \$5 per beverage.

Finger Food and Reception Platters

All of our Platters are priced per person except where indicated; minimum of fifteen people

Vegetable Tray – assorted vegetables served with Ranch Dressing (\$3)

Cheese Tray – assorted cheeses served with a variety of crackers (\$3.50)

Sliced Fruit Tray – Assorted seasonal fruit sliced in house by our catering team (\$3.50)

Pork Belly Bites – Whole Pork Bellies roasted and cut into cubes and fried. We toss the crispy bites into our own spicy, honey glaze (\$4)

Fried Chicken Tenders – Hand breaded jumbo chicken tenders. Choice of two sauces: Honey Mustard, BBQ, Thai, and Ranch Dip (\$4)

Shrimp Remoulade – Fresh Gulf Shrimp. Steamed then tossed in our signature Remoulade sauce. (\$5)

Pig Candy – Hickory Smoked Bacon rolled in brown sugar and red pepper then roasted in the oven (\$4)

Spinach and Artichoke Dip – Served with crudité and crackers (\$3)

Blue Crab Beignets – Lump Gulf crabmeat folded into a savory Beignet batter then fried until golden brown and crispy (\$5)

Hoop Cheese Dip – Red rind cheese, Chipotle peppers, garlic and cream melted into a heavenly smooth cheese dip. Served w/ Tortilla chips and Chicharrons (\$3.50)

Popcorn Chicken – Spicy chicken bites fried to perfection. Honey Mustard, BBQ, Thai, and Ranch Dip (\$3)

Spicy Pimento Cheese Dip w/ Crackers – Chef made in house Pimento Cheese dip with assorted crackers (\$3)

Hummus w/ Pita Chips – Chef made Hummus with pita chips for dipping (\$3)

Chicken Satay – Hand Skewered chicken breast, char grilled and covered in our sweet / hot Thai dipping sauce (\$3.50)

Sliders – Beef, Chicken, or Italian Sausage on a slider bun with all the fixings (\$4.50)

Smoked Sausage Rounds – Served in our Chef's Championship BBQ sauce (\$3.50)

Chef's Snack Box - Assortment of snack bars, chips, nuts, crackers, hand fruit. This is limited to multiday events (\$4)

Breakfast Menus

Continental Express Buffet

Minimum of 15 Guests

Assortment of Freshly Baked pastries
Orange Juice
Filtered Water Service
Freshly Brewed Coffee (Decaf on request)
Assortment of Seasonal Fruit
Bagels and Cream Cheese
\$15 per person

Deluxe Continental Buffet

Minimum of 15 Guests

Continental Express (Add donut holes, remove bagels)
Scrambled Eggs
Bacon and Sausage, Choice of Turkey or Pork
Home style Grits
Buttered Biscuits & Sausage Gravy
\$20 per person

Breakfast add-ons

Waffle Station - \$3 per person
Oatmeal, Granola, and Yogurt - \$4 per person
Hardboiled eggs - \$1 per person

A La Carte Breakfast Items

Bacon, Egg, and Cheese Biscuit
Sausage, Egg, and Cheese Biscuit
Bacon, Egg, Potatoes, and Cheese Wrap
Sausage, Egg, Potatoes, and Cheese Wrap
Each item above priced at \$8 each

Grab & Go Box Lunches and Salads

Minimum order of 15 Boxes or salads / Takeout only

For parties of 20 or less, two varieties can be selected. For Parties of 20 or more, four varieties can be selected.

Includes an assortment of canned sodas and bottled waters per box

Sandwich or Wraps Boxed Lunches

Choose one protein: ham, turkey or roast beef

Choose one bread: hoagie roll, wheat berry, croissant, white bread or flour tortilla.

Choose one cheese: cheddar, swiss or pepper jack.

Choose one side: variety of chips, pasta salad or potato salad

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

\$16 Per Person

(additional side can be selected for a \$3 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

\$16 Per Person

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

\$16 Per Person

Lunch for Smaller Groups

Between 10 – 20 Guests, \$28 Per Guest

Red Beans & Rice w/ Sausage

Fried Chicken

Chicken Spaghetti

Grilled Chicken Breast

Each Selection Served with Side Salad, One Side, Rolls, Sweet Tea, Filter Water, and your choice of dessert: Chocolate Cake, Peach Cobbler, or Carrot Cake

Lunch or Dinner Menus served Buffet Style

Minimum 25 Guests; ask us about options for smaller groups
Each Entrée priced as listed per person. Additional entrees can be added at
30% cost of the most expensive entrée per person.

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

*** - Denotes a Chef Specialty**

SOUTHERN FARE

Entrée Selections:

*** Southern Style Pot Roast - \$35**

Beef Roast, slow cooked to perfection. Served with potatoes, carrots and gravy.

*** Shrimp and Grits - \$34**

Low Country Style/Sautéed Shrimp in a savory sauce. Served over Delta Grind course ground grits. (Grits count as one side)

*** Texas Style Beef Brisket - \$33**

Whole beef briskets, smoked for 14 hours, sliced and served with our Championship BBQ Sauce.

*** Pulled Pork BBQ - \$32**

Whole pork shoulder/smoked for 12 hours, then pulled. Served with our Championship BBQ sauce. Sub hamburger buns for rolls for this selection.

6 – 8 Ounce Filet - \$45 and \$50, respectively

Certified Angus, center cut, Filet of beef. Grilled to perfection.

14 Ounce Ribeye Steak - \$50

Certified Angus/center cut Ribeye. Grilled to perfection.

Smoked Chicken Quarters - \$28

Tender, juicy chicken slow-smoked to perfection over hickory wood for a smoky, flavorful delight. Served with Chef's Championship BBQ Sauce.

Grilled Chicken Breast - \$28

5 ounce Chicken Breast Grilled to perfection.

Baked Chicken Quarters - \$28

A mixture of white and dark chicken seasoned perfectly and baked.

Fried Chicken - \$28

A mixture of white and dark chicken fried to golden perfection.

Fried Catfish - \$31

Catfish filets seasoned, battered and fried to perfection.

Chicken Spaghetti - \$28

A classic Southern dish featuring tender chicken, spaghetti noodles, and a creamy, cheesy sauce.

Hamburger Steak - \$29

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

A TASTE OF NEW ORLEANS

Entrée Selections:

*** Classic New Orleans Crawfish Etouffee - \$32**

Crawfish tails slow cooked in the trinity and New Orleans style sauce. Served with white rice (rice counts as one side).

*** Red Beans & Rice - \$28**

Creole dish made with Bluerunner red beans and Polk's Andouille sausage. Served with white rice (rice counts as one side).

*** Herb Crusted Pork Tenderloin with Creole Mustard Sauce - \$31**

Served with Chef's signature Creole Mustard sauce.

*** Herb Crusted Pork Tenderloin with Balsamic Reduction - \$31**

Served with Chef's signature Balsamic Reduction.

*** Chicken & Sausage Jambalaya - \$28**

A flavorful and hearty rice dish featuring tender chicken, Polk's Andouille sausage, and a rich blend of Creole spices. Packed with vegetables and simmered to perfection.

Shrimp Creole - \$33

Large Gulf shrimp, slow cooked in a Creole Tomato sauce. Served over Rice. (Rice counts as one side)

Central Grocery Muffuletta - \$25

Tribute recipe. Each sandwich is made on a 10-inch round Sicilian sesame loaf and piled with ham, salami, mortadella, Swiss, Provolone, and a briny marinated olive salad made with olives and other tasty pickled veggies.

ATLANTIC FARE

Entrée Selections:

*** Paned Snapper with Shrimp & Crabmeat - \$38**

Served with Burre Blanc sauce. 5 – 7 ounces each.

Baked Snapper with Beurre Blanc - \$33

Served with Burre Blanc Sauce. 5 – 7 ounces each.

*** Sautéed Snapper with Mango Butter Sauce - \$35**

Served with Chef's signature Mango Butter sauce. 5 - 7 ounces each.

*** Maryland Style Crabcakes - \$40**

Jumbo lump crabmeat and shrimp, pan fried. No filler just binder. These are the best of the best.

TASTE OF SANTA FE

Entrée Selections:

*** Southwestern Grilled Chicken - \$30**

Coated with comino (cumin), garlic and ground chiles then served over a roasted corn and poblano hash.

Fajitas (Beef, Chicken, or Combo) - \$31

Grilled on our flat grill w/onions and Peppers/served with flour Tortillas and all the fixins.

Taco Bar (Beef, Chicken, or Combo) - \$28

Served with hard and soft tortillas and all the fixins.

INTERNATIONAL FLAVORS

Entrée Selections:

*** Grilled Korean Inspired Flank Steak - \$37**

Whole Flank steak, marinated in Korean spices/grilled Med. Or med. Rare only/then sliced.

*** Chicken Marsala over Creamy Polenta - \$32 per person**

Thin sliced chicken breasts, sautéed and finished in a Marsala wine sauce/served over creamy polenta (very similar to course grind grits here in the South, polenta counts as one side)

Beef Lasagna - \$28

A classic Italian dish featuring layers of pasta, meat sauce, cheese, and ricotta cheese, baked to perfection.

(V) Vegetarian Lasagna - \$28

Layers of tender lasagna noodles, creamy ricotta cheese, and a rich, flavorful tomato sauce, all topped with a sprinkle of mozzarella cheese.

(V) Portobello Steak with Wild Mushroom Medley - \$31

Whole portobello Mushrooms, marinated then roasted and sliced. Topped with the wild mushroom medley.

(V) Pasta Primavera - \$29

Tri color garden pasta, paired with fresh vegetables and our own Alfredo sauce.

(V) Tofu Stir-fry - \$30

Cubed Tofu stir fried with broccoli, onions, carrots, bell peppers, and mushrooms served in a teriyaki and soy sauce.

BUFFET ADD ONS

Can be added to any buffet meal at the price listed below per person

Selections:

*** Prime Rib Carving Station - \$Market Price**

Slow roasted and sliced to order.

*** Whole Tenderloin Carving Station - \$Market Price**

Slow roasted and sliced to order.

Roast Turkey Carving Station - \$14

Slow roasted, boneless turkey breast.

Buffet Style Ham Carving Station - \$14

Slow roasted and sliced to order.

Roasted Pork Tenderloin Carving Station - \$14

Slow roasted and sliced to order.

Baked Potato Bar - \$5

Baked potatoes with all the fixin's – butter, sour cream, shredded cheese, bacon bits, chives.

Soup Bar - \$5

Choice of two soups – selections include: Tomato Basil, Vegetable, Chili, Chicken & Sausage Gumbo, Loaded Baked Potato Soup, Southwestern Chicken Tortilla, Seafood Gumbo, Crab Bisque with Roasted Red Bell Peppers (\$1 additional for Seafood Gumbo or Bisque)

*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. Ranch, Raspberry Vinaigrette, Honey Mustard, and Comeback dressings are available. Please select two.

Garden Salad with Cucumber & Tomato

Classic Caesar

Spring Mix & Mandarin Orange Salad

Potato Salad

Cole Slaw

Side Items

Choose two items for your buffet, additional side item can be added at a charge of \$3 per person

STARCHES

Loaded Baked Potato Casserole

Garlic Mashed Potatoes

Mashed Potatoes

Wild Rice

Rice Pilaf

White Rice

Grits

Polenta

Cous Cous

Mac and Cheese

Corn Bread Dressing

New Orleans Dirty Rice (We use Hamburger meat)

VEGETABLES

Steamed Broccoli

Southern Style Green Beans

Whole Green Beans

Asparagus

Squash, Zucchini, and Onion Medley

Black Eyed Peas

Purple Hulled Peas

Baby Lima Beans

BBQ Baked Beans

Fried Okra

Dessert Menu

*Choose one dessert for your buffet, additional dessert option can be added
at a charge of \$3 per person*

Key Lime Pie

Southern Pecan Pie

Cheesecake served with Strawberry Topping (\$2 upcharge)

Double Chocolate Cake

Carrot Cake

Red Velvet Cake

Bread Pudding (*Chef's Special*)

Southern Style Banana Pudding

Peach Cobbler

Brownie with Salted Caramel Sauce