

Catering Guide

Menu Selection

Please allow us 5 to 7 business days advance notice for catered events to insure that selections are available.

The Sodexo Catering Office is located in the Frank and Audri Haney Union Building. You may contact us at (662) 720-7260.

Guarantee

The guarantee is the number of people attending your event. We must obtain a guaranteed number of exact attendance for functions by noon, 48 hours prior to your event. You are responsible for 100% of actual number guaranteed plus any additional guest. We will be prepared to serve 10% more than your guarantee. Increases in your guaranteed number can normally be accepted up to six hours prior to your event; however, guarantee numbers may not be decreased on the day of the event.

Cancellations

In the event your catered function is cancelled, please notify us as soon as possible. We require at least 48 hours notice of their will be a charge based on expenses incurred on your behalf.

Service Time

It is our desire to serve your group promptly at the time you selected. If your group starts its event more than 15 minutes later than scheduled their will be a charge based upon the number of food service personnel involved.

Payment

Please make payments of your invoice within 10 days of receipt. A 75% deposit is required for all noncollege related events. All non-college events are subject to applicable taxes.

Physical Setup

It is your responsibility to arrange for audio/ video equipment, registration tables, etc. through Rod Coggin (662) 720-7306.

Linen

We provide linens for food service tables only. Additional linens can be furnished for registration tables etc. at an additional charge. Due to limited quantities of skirting available, we may not always be able to accommodate all requests.

Removal of Food

Due to Board of Health regulations and the nature of catering services, any food not consumed may not be removed from the serving location and remains the property of Sodexo. All deliveries are for immediate consumption and we assume no responsibility for handling

Coffee and Breaks

Coffee.....	\$12.60 per gallon
Decaf.....	\$12.60 per gallon
Hot Apple Cider.....	\$.70 per serving
Hot Chocolate.....	\$.70 per serving
Coffee Punch (Serves 75).....	\$ 60.00
Fruit Punch.....	\$.70 per serving
White Grape Punch.....	\$.70 per serving
Lemonade.....	\$15.00 per gallon
Iced Tea.....	\$10.00 per gallon
Bottle Water.....	\$1.25 each
Soft Drinks (can).....	\$.75 each
Muffins.....	\$ 5.89 dozen
Cinnamon Rolls.....	\$ 7.39 dozen
Assorted Pastries.....	\$ 7.39 dozen
Bagels with Cream Cheese.....	\$ 7.50 dozen
Brownies.....	\$ 5.59 dozen
Sausage and Biscuit.....	\$1.25 each
Ham and Biscuit.....	\$ 1.25 each
Assorted Gourmet Cookies.....	\$ 6.79 dozen
Juice.....	\$3.99 Carafe

Hors d'oeuvres

Meatballs (Swedish or BBQ).....	\$ 5.69 dozen
Chicken Salad in a Pasty Shells.....	\$10.39 dozen
Pig in Blankets.....	\$5.69 dozen
Mini Ham and Biscuits.....	\$6.49 dozen
Buffalo Chicken Wings (Hot or Honey Dipped).....	\$ 6.69 dozen
Ham Pinwheels.....	\$ 6.49 dozen
Sausage Balls.....	\$ 6.49 dozen
Cocktail Franks with Sauce.....	\$ 5.29 dozen
Tomato Pies.....	\$7.95 dozen
Pecan Tarts.....	\$5.99 dozen
Assorted Finger Sandwiches (36 pieces).....	\$15.99
Small Fruit Tray.....	\$ 36.99
Large Fruit Tray.....	\$ 62.99
Three Tier Fruit Display.....	\$89.99
Grape and Cheese Mound.....	\$ 72.99
Chocolate Dipped Strawberries.....	\$11.99 dozen
Lemon Bars.....	\$6.49 dozen
Small Vegetable Tray with Dip.....	\$ 35.99
Cheese Pate w/ Crackers (serves 40-50).....	\$ 63.48
Large Vegetable Tray with Dip.....	\$ 61.99
Potato Chips and Ranch Dip.....	\$ 25.99
Nacho Chips w/ Cheese Dip.....	\$31.99
Chicken Strips with Sauce (serves 30-35).....	\$55.99
Chex Mix, Trail Mix etc.....	\$6.99 per pound
Spinach and Artichoke Dip with Chip (Serves 15- 20).....	\$28.99
Shrimp BBQ or Cajun Spice.....	\$ Current Market Price
Petit Four.....	\$10.29 dozen

Sandwiches

Stuffed Croissant

Flakey Croissant filled with ham, turkey and Swiss cheese of creamy chicken salad. Served with chips and seasonal

fruit.....\$
7.25

The Sub

French hoagie roll filled with ham, Swiss cheese, bacon, turkey with lettuce, and tomato. Served with chips and pickle

spear.....\$6.75

Entrée Salads

BBQ Grilled Chicken Salad

Grilled Chicken breast over a bed of iceberg lettuce with corn, black beans, tomatoes, cheese and ranch dressing.....\$7.75

Grilled Club Salad

Fried chicken pieces on top of lettuce mix with bacon, tomatoes and cheese. Served with choice dressing.....\$ 7.75

Beef and Bleu Salad

Tender slices of beef served on a bed of mixed lettuce with red onions, tomatoes, blue cheese and bacon.....\$ 7.75

Entrée Selections

Sliced Roast Beef

Deep South Pot Roast

Bacon Wrapped Chopped Steak

Beef Stroganoff w/ Butter Noodles

Chicken Cordon Bleu

Delta Chicken and Fixings

Parmesan Chicken Breast

Grilled Seasoned Chicken Breast

Pulled BBQ Pork

Southern Fried Chicken Breast

Chicken Teriyaki

Pork Chops

Cajun Seafood w/ Rice

Swedish Baked Ham

Roast Pork Loin

Pesto Chicken Breast

Roast Turkey and Dressing

Side Items

Green Beans

Green Bean Almandine

Green Bean Casserole

Whole Kernel Corn

Steamed Squash

Glazed Baby Carrots

Lima Beans

Baked Beans

Garlic Mashed Potatoes

Parmesan Roasted Potatoes

Red Potatoes
Baked Apples
Potatoes Au Gratin
Baked Potatoes
Broccoli Spears with Cheese Sauce

Salad Selections

Fresh Fruit Salad
Pasta Salad
Waldorf Salad
Marinated Vegetables
Carrot and Raisin Salad
Ambrosia
Garden Salad

Dessert Selections

Cheesecake with topping
Two layer Chocolate Cake
Black Forest Cake
Strawberry Shortcake
Apple Cobbler
Cherry Cobbler
Coconut Cream Pie
Lemon Ice Box Pie
Pecan Pie
Boston Cream Pie

Buffets

Two meat entree (M-Th) \$13.99
Three meat entree (M- Th) \$15.99
Two meat entree (Friday & Sat) \$15.99
Three meat entree (Friday & Sat). \$17.99

Buffet selections include, three side items, two salad selections with rolls, tea, water and dessert. For NEMCC groups and organizations please call ext. 7260 for pricing.