

IP CASINO RESORT SPA
IP

BANQUET
MENU



WELCOME!

Here at IP, we take tremendous pride in serving you. We have made every effort to provide you with a superior selection of banquet accommodations.

The following menus are offered as guidelines and do not in any manner indicate the limit of our culinary expertise.

Our staff of highly qualified catering consultants will be happy to advise and suggest any arrangements in regards to the following:

- Custom Menus
- Bar Set-Ups
- Decor for Themed Functions
- Audio - Visual Services and Rentals

GUARANTEE

IP Casino Resort Spa (the Resort) requests that you notify your Convention Services Manager with the exact number of guests attending the function at least 7 business days prior to the function. If fewer than the guaranteed number of guests attend the function, the client is charged for the guaranteed number. Final guarantees for functions must be given to the convention services department 7 business days prior to the first function. If the guarantee is not received within the allocated time, an additional food service charge in the amount of 25% will be applied.

The number given will be considered your minimum guarantee and you will be charged for the number given even if fewer attend your function. The Resort will be prepared to set your room at 3% above your final guaranteed number. Should you use the 3% overage, you will be charged for the amount served. If your guaranteed number is not received in writing by 7 business days, prior to the event, your guarantee will automatically be your expected number indicated on your most recent Banquet Event Order(s). Any additions submitted within 7 business days of the event will be subject to 25% additional food surcharge.

Function rooms are assigned by the Resort according to the guaranteed minimum number of guests anticipated. Meeting room setup changes requested on-site that differ from the details listed on the confirmed Banquet Event Order(s) may incur a reset fee.

The Resort will provide standard setups for the meeting/banquet rooms. The group may be financially responsible for the rental charges of additional equipment required for extraordinary setups. The Resort reserves the right to change meeting/banquet rooms at any point should the number of attendees decrease, increase, or when the Resort deems it necessary. Resetting of meeting rooms from previously agreed upon setups on your Banquet Event Order(s) may result in a reset fee.

Room rental fees may be applicable. The Resort reserves the right to assign another room for a function in the event that the room originally designated for such function shall become unavailable or inappropriate. The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than four (4) hours prior to the event.



FOOD AND BEVERAGE

In accordance with Mississippi liquor laws, IP Casino Resort Spa does not allow any food or beverages to be brought into the IP property or taken out of any of our food outlets or banquet facilities by patrons or their guests. The Resort reserves the right to remove any food or beverage that is brought into the meeting/banquet rooms in violation of this policy and service charges may apply.

All food and beverages must be supplied by IP Casino Resort Spa. The Resort is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes food amenity deliveries. All food and beverage prices are guaranteed 90 days prior to the date of the function.

Menu service to less than the specified minimum guarantee of guests for breakfast, lunch, dinner or reception is subject to a minimum taxable surcharge. Menu service is available for maximum time specified on each menu. The Resort will assess a taxable service charge for each additional half hour of menu service.

SIGNS/DISPLAYS

There is an electronic display program throughout the Resort and in front of each meeting room noting your meeting or event name. Printed signage can be provided by the IP Advertising Department 21 days prior to event date. Price will vary depending on signage requested. Signs must be displayed on easels, and signage locations must be preapproved. Handwritten signs are not permitted.

The Resort reserves the right to approve staging, props and decor. It must complement the design, integrity and color palette of the meeting rooms. Signs, banners or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the meeting rooms and foyer areas, nor should they obstruct permanent Resort signage from view.

AUDIO VISUAL

The Resort's on-site Audio Visual Department features state-of-the-art equipment and trained technicians. It is the policy of IP Casino Resort Spa that all audio visual arrangements be made through the Convention Services Department. Outside audio visual equipment is not permitted. Should your group use an outside vendor or bring in your own equipment, you will be subject to service charges and/or electrical fees. Outside equipment will not be permitted to be connected to the Resort's equipment.

OUTDOOR FUNCTIONS

A setup fee will be applied to all outdoor functions. An additional location must be reserved in case weather conditions do not permit the event to be held outdoors. All catered food & beverages will be served using non-breakable plates and glassware. Plated meal functions cannot be held outdoors. Event will be set up using the existing pool furniture; if special setup is required, an additional service charge may apply. The Resort will decide at least 4 hours prior to the event if the function will be held outside or should move indoors. In any case, the Resort reserves the right to make the final decision if weather conditions are an issue.

SMOKING

The Resort's meeting rooms and foyer areas are a smoke-free environment. Smoking is permitted in designated casino areas.



SECURITY

IP Casino Resort Spa shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort prior to, during or following the banquet or meeting. Security is available to guard exhibits, merchandise and/or articles that are set-up for display prior to, during and after the planned event at a designated charge per hour or per security guard.

TAXES AND SERVICE CHARGES

IP Casino Resort Spa will add a 20% service charge and 7% sales tax on all food and beverage purchased through our banquet department.

MISCELLANEOUS

Pins, tacks or tape may not be attached to any walls in banquet rooms or any other public area. Any signs, decorations or other items displayed must be of professional quality and have prior approval from the Convention Services Manager. Each room has different capabilities and features. The Resort reserves the right to reassign the room should any change in attendance or type of function occur prior to the time of your function.

The Resort may assign suitable charges for the following:

- Extraordinary Room Set-Ups
- Resetting of Rooms
- Additional Power Requirements
- Centerpieces (when available)
- In-House Equipment
- Handling & Delivery Charges for Materials Received
- Cleaning Fees
- Destruction or Theft of Property

RENTAL FEES

IP Casino Resort Spa offers a wide array of items available to rent that will enhance your event.

- Podium \$20.00 Per Day
- Centerpieces Quoted Upon Complexity
- Portable Bars \$75.00



CONVENTION INFORMATION & PROCEDURES

Charges for incoming and outgoing bulk shipments and exhibitor storage requirements:

- FedEx, UPS and other Letters \$2.50 per package
- 0 to 25 pounds..... \$5.00 per package
- 26 to 50 pounds..... \$10.00 per package
- 51 to 75 pounds..... \$15.00 per package
- 76 to 100 pounds..... \$35.00 per package

GENERAL CATERING

Shipping and Mailing to and from the Resort:

If applicable, must be arranged by client. The Resort charges a package handling fee of \$5.00 per box. Client must schedule deliveries to arrive at the Resort at least 7 days, but not more than 10 days prior to client’s arrival.

The charge for the Resort to move or deliver boxes to your clients’ or exhibitors’ meeting room or sleeping room will be posted to your group’s master account. It is the responsibility of the group to collect this fee from the exhibitor making a presentation to your attendees.

Deliveries:

Deliveries will be made to client’s meeting room the day of the event unless previous arrangements have been made with the IP Convention Services Manager or Sales Manager. Client must call the Convention Services Manager or Sales Manager Representative for the group to arrange a delivery time and client must sign for receipt of each item.

Please label each item as shown below:

GUEST NAME:	ARRIVAL DATE:
GROUP NAME:	
CONVENTION DATES:	
C/O IP CASINO RESORT SPA	
850 BAYVIEW AVENUE	
BILOXI, MS 39530	

Return labels and/or call tags must be provided by client:

Client must arrange and pay for return shipping and must repack/seal/tape and properly label each item in a manner acceptable to the shipping company. Clients must provide their own shipping labels. No shipping/ mailing charges can be paid by the Resort. The Resort will not accept the responsibility of repacking/sealing or labeling packages.

Telephone messages:

The Resort is not able to deliver telephone messages to meeting rooms. Messages are taken by the Resort’s PBX department for guests staying here. If the guest is staying at another property, please refer the call to their hotel. If you need messages delivered or require access to an outside telephone line, we suggest having a telephone line installed in your meeting room for \$75.00 plus tax per day or \$100.00 plus tax per day for a speaker phone.



Faxing and/or copying:

Receiving and sending faxes can only be done at the Resort’s Front Desk. The FAX number is (228) 432-3260. Copies in small quantities can be requested on-site and can be arranged through the Banquet Manager. Copies are .05¢ each and charges will be posted to the group's master account. Client will be referred to an outside source for large copying requests.

Incoming or outgoing faxing fees are as follows:

- Incoming: Domestic or International..... \$1.00 per page
- Outgoing: Domestic\$5.00 1st page / \$1.00 each page thereafter
- Outgoing: International..... \$10.00 1st page / \$1.00 each page thereafter
- Copies.....\$0.15 each

Food and beverage:

No food or beverages will be sold on a “consumption basis” except in the case of full “Hosted Bar” set-ups where minimums do apply.

Catering and convention approvals and/or changes:

All Banquet Event Order(s) or “BEO(s)” must be reviewed for accuracy. If there are no changes or corrections to be made, the BEO(s) must be signed and dated and returned to the Convention Services Department no later than 14 days prior to the function date.

SPACE AND SERVICES ARE NOT GUARANTEED. ANY CONFIRMATION OR REQUESTED CHANGES CANNOT BE IMPLEMENTED UNTIL A SIGNED CONTRACT AND DEPOSIT HAVE BEEN RECEIVED.

Payments:

We accept the following forms of payments:

- Visa
- American Express
- Cashier’s Check
- Company Check
- MasterCard
- Diners Club
- Personal Check
- Cash
- Discover
- Money Order

Personal and company checks are accepted if received 14 days prior to the group’s arrival. If received after this date, a credit card will be required to guarantee the check until clearance.

Credit cards are accepted with the following requirements:

- ▶ Must complete, sign and date a credit card authorization form

AND ▶ Must allow the Resort to authorize a certain amount against the card for a guarantee

OR ▶ Allow the Resort to charge a set amount prior to your arrival for anticipated charges

IF THE INFORMATION NEEDED FOR CREDIT CARD PROCESSING CANNOT BE SUPPLIED, ALTERNATE TENDER WILL BE REQUIRED.

I have read and accept the guidelines as listed above:

By: _____ Date: _____



IP CASINO RESORT SPA



REFRESHMENTS
... ..
& BREAKS



REFRESHMENTS

BEVERAGES

- Freshly Brewed Coffee\$48.00 Per Gallon (Regular or Decaf)
- Fresh Lemonade.....\$30.00 Per Gallon
- Fresh Seasonal\$35.00 Per Gallon Fruit Juices
- Freshly Brewed\$30.00 Per Gallon Iced Tea
- Assorted Sports Drinks \$4.50 Each
- Fruit Punch\$30.00 Per Gallon
- Individual\$3.50 Each Assorted Juices
- Individual Milk.....\$4.00 Each or Chocolate Milk
- IP Logo Bottled Water.....\$3.00 Each 10 fl. oz
- Fiji Water.....\$6.00 Each
- Evian Water\$5.00 Each
- Red Bull.....\$5.00 Each Sugar Free Red Bull
- Soft Drinks.....\$3.00 Each Coke Products.....\$3.50 Each (Upon Request)
- Freshly Squeezed.....\$60.00 Per Gallon Orange Juice
- Water Station\$25.00 Per 50 Attendees
- Infused Water Station.....\$35.00 Per 50 Attendees

FROM THE BAKERY

- Assorted\$28.00 Per Dozen Danishes & Pastries
- Assorted Fruit.....\$30.00 Per Dozen Breads & Muffins
- Cinnamon Rolls.....\$28.00 Per Dozen
- Croissants with Butters.....\$32.00 Per Dozen
- Assorted Fresh.....\$30.00 Per Dozen Baked Cookies
- Brownies.....\$34.00 Per Dozen
- Assorted Bagels\$30.00 Per Dozen with Cream Cheese

AND MORE...

- Whole Fresh Fruit.....\$1.75 Per Piece
- Granola Bars\$3.25 Each
- Fruit Yogurt.....\$4.00 Each
- Seasonal Sliced\$4.25 Per Person Fresh Fruit Tray
- Domestic & Imported.....\$5.00 Per Person Cheese Tray
- King Size Candy Bars\$2.75 Each
- Individual Bags.....\$3.00 Each of Potato Chips
- Individual Bags.....\$3.00 Each of Pretzels
- Soft Pretzels\$4.00 Each with Mustard
- Tortilla Chips & Salsa.....\$5.00 Per Person
- Mixed Nuts\$4.00 Per Person
- Popped Popcorn\$2.20 Per Person



THEMED AM BREAKS

MILK AND COOKIES

- Fresh Jumbo Chocolate Chip & White Chocolate Macadamia Nut Cookies
- Brownies
- Chilled Milk
- Soft Drinks
- Regular & Decaffeinated Coffee

\$14 Per Person

THE HEALTHY STARTER

- Sliced Seasonal Fruit
- Low Fat Assorted Yogurt, Granola & Fresh Berries
- Selection of Juices & Bottled Water

\$14 Per Person

CAFÉ AU LAIT

- Freshly Made Beignets
- Fresh Seasonal Berries & Fruit
- Powdered Sugar & Honey Rum Syrup
- Petit Pastries
- Soft Drinks and Water
- Regular & Decaffeinated Coffee
- Endless Café Au Lait

\$16 Per Person

BAGEL MANIA

- Sliced Seasonal Fruit & Berries
- Assorted Bagels: Onion, Plain, Poppy Seed & Cinnamon Raisin
- Selection of Cream Cheeses to include: Strawberry, Blueberry, Chive & Plain Cream Cheese
- Crisp Bagel Chips with Caramelized Onion Spread
- Whipped Butter
- Fruit Preserves
- Selection of Juices & Bottled Water

\$18 Per Person



Themed break prices are based on a minimum of 25 guests and are attended for thirty minutes. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

THEMED PM BREAKS

DAY AT THE PARK

- Fresh Popcorn, Hot Jumbo Pretzels with Mustard, Sea Salted Peanuts & Assorted Candy Bars
- Miniature Hot Dogs, Cheeseburgers & Mini Corn Dogs
- Assorted Soft Drinks & Bottled Water

\$21 Per Person

NACHO BAR

Ask about customizing your break with Margaritas.

- Tri-Color Tortilla Chips with Salsa, Chili Con Queso, Guacamole, Jalapeños, Olives, Sour Cream, Shredded Jack & Cheddar Cheeses
- Assorted Soft Drinks & Bottled Water

\$23 Per Person

THE WINE DOWN

- Fresh Seasonal Fruit with Yogurt Dip
- Domestic and Imported Cheese Display
- Artisan Breads & Tapenade
- Bottled Water

\$Price Per Person Based on Selection of Wine



Themed break prices are based on a minimum of 25 guests and are attended for thirty minutes. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

THEMED PM BREAKS

CHIPS & DIPS

- Fresh Fried Salted Tortilla Chips & Potato Chips with Salsa, Ranch & Onion Dips

\$7 Per Person

MILK AND COOKIES

- Fresh Jumbo Chocolate Chip & White Chocolate Macadamia Nut Cookies
- Blondies
- Chilled Milk
- Assorted Soft Drinks, Regular & Decaffeinated Coffee

\$14 Per Person

SWEET & CRUNCHY

- Assorted King Size Candy Bars
- Mini Yogurt Covered Pretzels
- Chocolate Covered Peanuts & Honey Roasted Peanuts
- Regular & Decaffeinated Coffee
- Assorted Soft Drinks & Bottled Water

\$16 Per Person

SUPER SUNDAE*

- Vanilla, Chocolate & Strawberry Ice Cream
- Assorted Toppings to include: Crushed Peanuts, M&M's, Heath Bar, Caramel Sauce, Chocolate Syrup, Whipped Cream & Maraschino Cherries

\$17 Per Person



***Attendant Required. Additional \$100 Fee Applies.**

Themed break prices are based on a minimum of 25 guests and are attended for thirty minutes. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

IP CASINO RESORT SPA
IP

BREAKFAST

& BRUNCH



CONTINENTAL BREAKFAST SELECTION

Continental breakfast includes regular and decaffeinated coffee, tea, assorted fruit juices, milk and water.

FRESH AND NATURAL BREAKFAST

- Sliced Seasonal Fresh Fruit
- Fruit Yogurt with Granola Topping
- Bran & Fruit Muffins
- Multi-Grain Fruit Bread

\$18 Per Person

TRADITIONAL CONTINENTAL BREAKFAST

- Sliced Seasonal Fresh Fruit
- Assorted Breakfast Baked Goods to include:
 - Cinnamon Rolls
 - Danishes
 - Muffins
 - Fruit Preserves & Butter

\$22 Per Person



Continental breakfast prices are based on a minimum of 20 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

BREAKFAST BUFFET SELECTIONS

All breakfast buffets include regular and decaffeinated coffee, tea, assorted fruit juices, milk and water.

GOOD MORNING BREAKFAST

- Fluffy Scrambled Eggs
- Choice of Two: Applewood Smoked Bacon, Country Sausage or Ham Steak
- Breakfast Potatoes
- Southern Stone-ground Cheese Grits
- Biscuits
- Butter & Fruit Preserves

\$22 Per Person

OCEAN SPRINGS BREAKFAST

- Sliced Seasonal Fresh Fruit
- Assorted Cold Cereals
- Fruit Yogurt with Granola
- Fluffy Scrambled Eggs
- Breakfast Potatoes
- Cheese Grits
- Sausage Links, Applewood Smoked Bacon & Grilled Ham Steaks
- Buttermilk Biscuits with Country Gravy
- Freshly Baked Sweet Rolls
- Butter & Fruit Preserves

\$26 Per Person



Breakfast buffet prices are based on a minimum of 20 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

BREAKFAST BUFFET SELECTIONS

All breakfast buffets include regular and decaffeinated coffee, tea, assorted fruit juices, milk and water.

BILOXI BREAKFAST

- Assorted Cereal
- Sliced Fresh Fruit with Honey Yogurt Dip
- Assorted Yogurts
- Fresh Breakfast Pastries
- Choice of Soy Milk, Low-Fat Milk or Whole Milk
- Croissants, Assorted Muffins & Assorted Bagels with Cream Cheese
- Scrambled Eggs with Onions, Peppers, Tomatoes & Cheddar Cheese
- Applewood Smoked Bacon & Sausage
- Home Fried Potatoes with Green Onions
- Biscuits
- Butter & Fruit Preserves

\$28 Per Person

HEALTHY START BREAKFAST

- Assorted Cereal
- Sliced Fresh Fruit with Honey Yogurt Dip
- Granola & Dried Fruit
- Choice of Soy Milk, Low-Fat Milk or Whole Milk
- Scrambled Egg Whites with Roasted Red Peppers, Asparagus & Scallions
- Turkey Sausage
- Oven Roasted Herbed Tomatoes
- Butter & Fruit Preserves

\$26 Per Person



Breakfast buffet prices are based on a minimum of 20 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

BREAKFAST BUFFET SELECTIONS

All breakfast buffets include regular and decaffeinated coffee, tea, assorted fruit juices, milk and water.

PEARL RIVER BREAKFAST

- Sliced Fresh Seasonal Fruit
- Creole Scrambled Eggs
- Thick Applewood Smoked Bacon
- Grilled Smoked Andouille Sausage
- Grits & Grillades
- Tasso and Potato Hash
- Sweet Potato Biscuits with Pecan Butter & Praline Anglaise
- Fresh Baked Pastries
- Butter & Fruit Preserves

\$28 Per Person



Breakfast buffet prices are based on a minimum of 20 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

BREAKFAST ENHANCEMENTS

In addition to breakfast buffet or brunch selections.

PARFAIT STATION

Bananas, Fresh Berries & Granola with your choice of Greek, Plain or Vanilla Yogurt

\$9 Per Person

BEIGNET STATION*

Fresh Fried Beignets with a side of Powdered Sugar, your choice of Local Honey or Maple Syrup

\$9 Per Person

SMOKED SALMON DISPLAY

Assorted Sliced Bagels, Cream Cheese, Capers, Diced Red Onions & Chopped Eggs

\$17 Per Person



*Attendant Required. Additional \$100 Fee Applies.

À LA CARTE ITEMS

CROISSANTS

- Sausage, Egg & Cheese \$72 Per Dozen
- Bacon, Egg & Cheese..... \$72 Per Dozen
- Ham, Egg & Cheese..... \$72 Per Dozen

BISCUITS

- Sausage \$38 Per Dozen
- Sausage, Egg & Cheese \$46 Per Dozen
- Bacon, Egg & Cheese..... \$46 Per Dozen
- Ham, Egg & Cheese..... \$46 Per Dozen

BURRITOS

- Chorizo Ranchero Eggs & Cheese..... \$48 Per Dozen
- Bacon, Egg & Cheese..... \$48 Per Dozen
- Bacon, Egg, Potato & Cheese..... \$48 Per Dozen
- Sausage, Egg & Cheese \$48 Per Dozen
- Egg Rancheros & Cheese..... \$48 Per Dozen



PLATED BREAKFAST

All plated breakfasts include regular and decaffeinated coffee, tea, milk, assorted fruit juices and water.

QUICK START

- Chilled Orange Juice
- Scrambled Eggs
- Sausage Patties
- Crispy Bacon
- Breakfast Potatoes
- Basket of Fresh Pastries & Breads
- Butter & Fruit Preserves

\$22 Per Person

HEALTHY HEART

- Scrambled Eggs
- Asparagus
- Tomatoes
- Baby Spinach
- Shiitake Mushrooms
- Roasted Pepper
- Swiss Cheese
- Chicken Apple Breakfast Sausage
- Lyonnaise Potato

\$22 Per Person

BIG EASY BREAKFAST

- Crawfish, Onion, Bell Pepper, Tomato and Cheddar Cheese Scrambled Eggs
- Steen's Cane Syrup Glazed Grilled Smoked Sausage
- Home Fries with Onions and Peppers

\$26 Per Person

HANGOVER BOWL

- Scrambled Eggs
- Stone-ground Herb and Gouda Cheese Grits
- Braised Short Rib
- Natural Jus
- Stewed Roasted Tomatoes and Peppers

\$36 Per Person

STEAK AND EGGS

- New York Strip Steak
- Scrambled Eggs
- Grilled Tomatoes
- Sliced Red Potato Hash
- Basket of Fresh Pastries & Breads
- Butter & Fruit Preserves

\$28 Per Person



Breakfast prices are based on a minimum of 25 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

BUILD YOUR OWN BRUNCH

All brunch selections include regular and decaffeinated coffee, tea, milk, assorted fruit juices and water.

BRUNCH INCLUDES:

Assorted Breakfast Pastries, Fresh Fruit, Display of Assorted Vegetables, Charcuterie and Assorted Domestic Cheeses, Fluffy Scrambled Eggs, Crispy Bacon, Country Sausage & Breakfast Potatoes

\$48 Per Person

CHOICE OF TWO:

Cheese Blintzes with Fresh Fruit Compote, Grilled Ham Steaks, French Toast, Cinnamon Oatmeal

CHOICE OF TWO:

Oven Roasted Red Bliss Potatoes, Lyonnaise Potatoes, Mashed Potatoes, Roasted Asparagus, Tomato Provençal, Chef's Choice of Vegetables, Mozzarella Tomato & Basil Salad, Cucumber Tomato Salad, Rice Pilaf, Caesar Salad, Tossed Green Salad, Baked Macaroni & Cheese

CHOICE OF ONE:

Grilled Chicken Puttanesca, Chicken Fried Steak with Gravy, Grilled Pork Chops with Peppers & Onions, Shrimp Étouffée with Steamed Rice, Chicken & Sausage Gumbo with Rice, Fresh Catch of the Day with Lemon Caper Butter Sauce

CHOICE OF ONE STATION:

Carved Prime Rib, Roasted Citrus Brined Turkey, Marinated Flank Steak, Cane Syrup Glazed Roasted Pork Loin, Top Round of Beef, Glazed Pit Smoked Ham, Caesar Salad Station



Brunch prices are based on a minimum of 50 guests and service for three hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

IP CASINO RESORT SPA



LUNCH

... ..



BOXED LUNCHES

Boxed lunches require a minimum of 12 guests with a maximum of two choices.

\$24 Each

DELI SANDWICH

Turkey & Swiss or Ham & Cheddar Cheese with Lettuce & Tomato, on Chef's choice of Bread

ROAST BEEF SANDWICH

Thinly Sliced Roast Beef, Smoked Gouda Cheese & Horseradish Mayo on a Hoagie Roll

ITALIAN HERO

Ham, Salami & Soppresseta with Provolone Cheese Dressed with Lettuce, Tomato, Peperoncini & Pesto Aioli on a Hoagie Roll

GRILLED CHICKEN CAESAR WRAP

Grilled Chicken Breast, Romaine, Croutons, Parmesan Cheese and Caesar Dressing wrapped in a Flour Tortilla

SMOKED TURKEY WRAP

Thinly Sliced Turkey with Lettuce, Tomato & Mustard in a Flour Tortilla

GRILLED CHICKEN BREAST SANDWICH

Grilled Chicken on a Rosemary Ciabatta Roll with Fontina Cheese & Roasted Tomatoes

BLT SANDWICH

Thinly Sliced Tomato, Crispy Apple Smoked Bacon & Green Leaf Lettuce with Dijon Mustard & Mayo on Sourdough Bread

Lunches include condiments, chilled soft drinks, water, disposable flatware & selection of three accompaniments:

- Assorted Potato Chips
- Chef's Pasta Salad
- Baked Potato Salad
- Fresh Fruit Salad
- Piece of Whole Fresh Fruit
- Jumbo Chocolate Chip Cookie
- Granola Bar

Boxed lunches are based on a minimum of 12 guests.

Should your minimum guest guarantee fall below this amount, additional service fees will apply.



PLATED LUNCHEONS

Includes selection of mixed green salad, freshly baked rolls, dessert, regular and decaffeinated coffee, tea and water.

GRILLED BREAST OF CHICKEN

- Sautéed Wild Mushrooms and Cipollini Onions
- Hunter Sauce, Chef's Selection of Vegetables
- Truffle Scented Mashed Potatoes

\$26 Per Person

CAJUN CHICKEN BREAST

- Pan Seared Breast of Chicken with Shrimp & Crawfish Ragout
- Creole Tomato Risotto
- Chef's Selection of Vegetables

\$26 Per Person

ROASTED ATLANTIC SALMON

- Roasted Fingerling Potatoes Tossed in Tarragon Butter
- Asparagus with Dijon Dill Sauce

\$27 Per Person

LUNCHEON CUT PRIME RIB AU JUS 8 OZ.

- Choice of Starch
- Fresh Pencil Asparagus

\$36 Per Person

SAUTÉED SNAPPER

- Topped with Gulf Shrimp & Roasted Tomato Beurre Blanc
- Chef's Selection of Vegetables
- Aromatic Rice Pilaf

\$30 Per Person



Plated luncheon prices are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

PLATED LUNCHEONS

Includes selection of mixed green salad, freshly baked rolls, dessert, regular and decaffeinated coffee, tea and water.

BLUE CRAB CAKES

- Served on a Bed of Spicy Southern Slaw, Roasted Corn Relish & Traditional Remoulade Sauce

\$26 Per Person

NEW ORLEANS BBQ SHRIMP & GRITS

- Blackened Fresh Gulf Shrimp
- Tasso Herb Stone-ground Cheese Grits
- New Orleans Style BBQ Sauce
- Toasted Garlic French Bread

\$28 Per Person

SLICED BEEF TENDERLOIN

- Brandied Mushroom Demi-Glace, Truffled Parmesan Potatoes
- Chef's Selection of Vegetables

\$42 Per Person

DESSERTS

- New York Style Cheesecake with Strawberries
- Carrot Cake
- Chocolate Cake
- Chocolate Mousse Cake
- Tiramisu
- White Chocolate Bread Pudding
- Flourless Chocolate Torte



Plated luncheon prices are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

PLATED LUNCHEONS

Includes selection of mixed green salad, freshly baked rolls, dessert, regular and decaffeinated coffee, tea and water.

ADDITIONAL LUNCH ENHANCEMENTS

SALADS

- Field Green Salad..... \$6.00 Per Person
Tomatoes, Cucumbers, Baby Corn, Shredded Carrots, your choice of Dressing
- Caesar Salad..... \$6.50 Per Person
Crisp Romaine Lettuce, Creamy Caesar Dressing
- Spinach Salad..... \$6.50 Per Person
Spinach Leaves, Tomatoes, Mandarin Orange Sections,
Sweet Red Onion Vinaigrette
- Tomato Mozzarella \$7.00 Per Person
Fresh Tomato Slices, Fresh Mozzarella & Basil Dressing

SOUPS

- Caramelized French Onion..... \$6.00 Per Person
- Chicken and Sausage Gumbo \$6.00 Per Person
- Chicken Noodle..... \$6.00 Per Person
- Minestrone \$6.00 Per Person
- Mushroom and Brie \$7.00 Per Person
- New England Clam Chowder \$7.00 Per Person
- Seafood Gumbo..... \$8.00 Per Person
- Shrimp and Corn Bisque..... \$7.00 Per Person
- Truffle Mushroom..... \$8.00 Per Person
- Artichoke and Crab Bisque \$10.00 Per Person
- Corn and Crab Chowder..... \$10.00 Per Person



Plated luncheon prices are based on a minimum of 40 guests.
Should your minimum guest guarantee fall below this amount, additional service fees will apply.

CHILLED LUNCHEONS - PLATED

Includes freshly baked rolls, selection of dessert, regular and decaffeinated coffee, tea and water.

GRILLED CHICKEN CAESAR SALAD

With your choice of Grilled or Blackened Chicken, Shrimp or Marinated Flank Steak, Parmesan Cheese, Croutons, Classic Caesar Dressing

\$19 Per Person

CHEF'S SALAD

Julienne of Ham & Turkey, Cheddar & Swiss Cheese, Chopped Egg, Bacon, Tomatoes, on a Bed of Crisp Iceberg Lettuce with choice of Dressing

\$19 Per Person

DESSERTS

- New York Style Cheesecake with Strawberries
- Carrot Cake
- Chocolate Cake
- Chocolate Mousse Cake
- Tiramisu
- Flourless Chocolate Torte
- White Chocolate Bread Pudding

HOUSE-MADE DRESSINGS

- 1000 Island Dressing
- Roquefort Dressing
- Catalina Dressing
- Ranch Dressing
- Italian Dressing
- Bacon Dressing
- Green Goddess Dressing
- Balsamic Vinaigrette Dressing
- Asian Ginger Dressing



Plated chilled lunch prices are based on a minimum of 12 guests and are served for one hour. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

LUNCHEON BUFFETS

All luncheon buffets include freshly baked rolls, regular and decaffeinated coffee, tea and water.

SOUTHERN DELI

- Mixed Green Salad, Seasonal Toppings & choice of 2 Dressings
- Albacore Tuna Salad
- Baked Potato Salad
- Sliced Roast Beef, Turkey, Smoked Ham & Salami
- Sliced Swiss, Pepper Jack & Cheddar Cheeses
- Mayonnaise, Yellow Mustard & Dijon Mustard
- Tomatoes, Red Onions, Lettuce, Pickles, Olives & Peppers
- Assorted Sliced Breads
- Assorted Cookies & Brownies

\$28 Per Person



Luncheon buffet prices are based on a minimum of 40 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

LUNCHEON BUFFETS

All luncheon buffets include freshly baked rolls, regular and decaffeinated coffee, tea and water.

BILOXI BLUES

- Watermelon Wedges
- Baked Potato Salad
- Coleslaw
- BBQ Pulled Pork
- Carved Smoked Brisket
- Southern BBQ Chicken
- Dirty Rice
- Baked Beans
- Grilled Corn on the Cob
- Mississippi Mud Pie & Peach Cobbler

\$35 Per Person

TASTE OF TUSCANY

- Panzanella Salad
- Antipasto
- Four Cheese Lasagna
- Chicken Carciofo
- Roasted Pork Loin with Cherry Peppers & Onions
- Pasta Toscana
- Roasted Asparagus with Marinated Red Onions & Tomatoes Crudo
- Garlic Bread Sticks with Marinara
- Tiramisu, Cheesecake & Cannoli

\$36 Per Person

CALIFORNIA DREAMING

- Chef's Soup Du Jour
- Spinach Salad with Mushrooms, Grape Tomatoes, Boiled Chopped Eggs with Bacon Dressing
- Roasted Vegetables & Orzo Pasta Salad with Basil Pesto Vinaigrette
- Pan Seared Breast of Chicken with Black Bean & Corn Salsa & Cilantro Lime Butter
- Grilled Fillet of Salmon with Lemon Caper Butter Sauce
- Herb Roasted Fingerling Potatoes
- Buttered Haricot Vert with Fresh Baby Carrots
- California Dessert Assortment to include Chef's Selection of the Day

\$36 Per Person

SOUTHERN BUFFET

- Boiled Peel & Eat Shrimp
- Chicken & Sausage Gumbo
- Baked Potato Salad
- Vegetable & Cabbage Slaw
- Cucumber, Tomato & Onion Salad
- Carved Roast Beef with Au Jus
- Country Fried Chicken
- Blackened Snapper with Crab Sauce
- Mashed Red Potatoes
- Biscuits
- Bread Pudding & Pecan Pie

\$36 Per Person



Luncheon buffet prices are based on a minimum of 40 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

LUNCHEON BUFFETS

All luncheon buffets include freshly baked rolls, regular and decaffeinated coffee, tea and water.

HOME SWEET HOME

- Create your own Chopped Salad:
Finely Chopped Iceberg Lettuce, Tomatoes, Cucumbers, Peppers, Bleu Cheese, Diced Ham, Diced Salami, Olives, Scallions & Fried Tortilla Strips with a Balsamic & Black Peppercorn Vinaigrette
- Red Skin Potato Salad with Bacon
- Pasta Salad with Pesto & Oven Roasted Tomatoes
- Mama's Meatloaf
- Mashed Potatoes with Mushroom Gravy
- Chicken with Thyme & Lemon Jus Lie
- Redfish Court-Bouillon
- Horseradish Au Gratin Potatoes
- Seasonal Vegetables
- Berry Shortcake
- Apple Crisp

\$38 Per Person



Luncheon buffet prices are based on a minimum of 40 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

ROLL-IN EXECUTIVE LUNCHEONS

All executive lunches include coffee, tea and water.

SOUP AND SANDWICH COMBINATIONS

Please select one soup, one salad and one sandwich offering.

\$29 PER PERSON

SOUP

- Caramelized French Onion
- Chicken Noodle
- Minestrone
- Mushroom and Brie
- New England Clam Chowder
- Shrimp and Corn Bisque
- Truffle Mushroom
- Artichoke and Crab Bisque
- Corn and Crab Chowder

SALAD

- Crisp Green Salad with Tomatoes, Cucumbers & Baby Corn
- Caesar Salad with Garlic Croutons
- Spinach Salad with Eggs, Mushrooms & Bacon Dressing
- Iceberg Wedge with Bleu Cheese & Bacon with Ranch Dressing
- Cobb Salad - Fresh Garden Greens, Diced Eggs, Bacon, Chicken, Avocado, Tomatoes, Bleu Cheese, with Dijon Vinaigrette
- Chef Salad – Fresh Garden Greens, Ham, Turkey, Diced Eggs, Bacon, Tomatoes with choice of Dressing

SANDWICHES

Choice of Bread: Croissant, Ciabatta, Po-Boy, Sliced White, Wheat or Marble Rye

- Deli Sandwich: Turkey, Ham, Roast Beef with Swiss, Cheddar or Pepper Jack, Lettuce, Tomato & Onion on Ciabatta Bread
- Italian Hero: Ham, Salami and Sopressata with Smoked Provolone, Lettuce, Tomato, Oil & Vinegar on a fresh baked Hoagie Roll
- Albacore Tuna Salad, Lettuce & Tomato on your choice of Bread
- House-made Chicken Salad on Croissant with Lettuce & Tomato
- Grilled Chicken Breast on Rosemary Ciabatta Bread with Baby Swiss & Roasted Tomatoes



Executive luncheon prices are based on a minimum of 12 guests.

Should your minimum guest guarantee fall below this amount, additional service fees will apply.

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RECEPTIONS



RECEPTION HORS D'OEUVRES

Minimum order of 40 pieces per selection.

COLD

- Chef's Selection of Canapés..... \$4.00 Per Piece
- Deviled Eggs with Bay Shrimp \$4.00 Per Piece
- Gorgonzola Bruschetta with Fuji Apple & Honey..... \$4.00 Per Piece
- Artichoke Bottoms with Grilled Leek & Boursin..... \$5.00 Per Piece
- Fresh Oysters on the Half Shell \$5.00 Per Piece
with Lemon Tabasco® Vinaigrette
- Wild Mushroom Pâté in Tartelette Shells..... \$4.00 Per Piece
- Smoked Trout on Cornbread Blinis \$5.00 Per Piece
- Tomato Basil & Mozzarella Bruschetta..... \$4.00 Per Piece
- Smoked Salmon, Red Pepper & Boursin Canapé..... \$5.00 Per Piece
- Crab Salad on Cucumber Rounds \$5.00 Per Piece
- Gourmet Finger Sandwiches..... \$4.00 Per Piece
- Fresh Vietnamese Summer Rolls \$5.00 Per Piece
- Bloody Mary Shrimp Shooters..... \$4.00 Per Piece
- Mango Curry Chicken Salad on Brioche Crostinis..... \$4.00 Per Piece
- Lobster Salad Profiteroles \$6.00 Per Piece
- Shrimp Cocktail Martinis with Kettle One Tomato Confit \$5.00 Per Piece
- Sesame Crusted Ahi Tuna..... \$5.00 Per Piece
on English Cucumber with Wasabi Aioli
- Assorted Sushi with Wasabi, Pickled Ginger & Soy Sauce \$5.00 Per Piece
- Beef Tenderloin Crostinis with Yellow Pepper Mayonnaise \$6.00 Per Piece
- Melon & Prosciutto..... \$5.00 Per Piece
- Fresh Ahi Tuna Poke on Wonton Crisp..... \$5.00 Per Piece



RECEPTION HORS D'OEUVRES

Minimum order of 40 pieces per selection.

HOT

- Pear with Brie & Phyllo \$4.00 Per Piece
- Fried Spring Rolls with Sweet & Sour Sauce..... \$3.00 Per Piece
- Meatballs: BBQ, Swedish or Italian \$4.00 Per Piece
- Chicken Fingers (Fried)..... \$3.00 Per Piece
- Tempura Fried Vegetable Skewers with Ponzu \$4.00 Per Piece
- Thai Chicken Saté with Peanut Dip \$3.00 Per Piece
- Pork & Vegetable Pot Stickers..... \$3.00 Per Piece
- Broiled Oysters on the Half Shell with Tasso Gruyère Cream..... \$5.00 Per Piece
- Lump Crab Cakes with Creamy Remoulade \$5.00 Per Piece
- Petit Filet Mignon En Croute..... \$5.00 Per Piece
- Buffalo Chicken Drumettes \$4.00 Per Piece
- Crabmeat Stuffed Mushroom Caps..... \$5.00 Per Piece
- Parmesan Artichoke Hearts with Marinara..... \$5.00 Per Piece
- Buffalo Mozzarella, Andouille Crumble, Focaccia Pizza \$5.00 Per Piece
- White Mushrooms Stuffed with Mascarpone,..... \$4.00 Per Piece
Spinach & Pancetta
- Mandarin Shrimp on Crispy Sesame Wonton \$5.00 Per Piece
- Chipotle Chicken & Jack Cheese Quesadilla Wedges \$5.00 Per Piece
- Lump Blue Crab Cakes..... \$5.00 Per Piece
- Mesquite Chicken Quesadilla Cigars \$5.00 Per Piece
- Coconut Breaded Shrimp with Sriracha Mango Dipping Sauce..... \$5.00 Per Piece
- Korean BBQ Beef Sate \$4.00 Per Piece
- New Orleans BBQ Shrimp on Grit Cakes \$5.00 Per Piece
- Seafood Hush Puppy with Caper Remoulade \$4.00 Per Piece
- Harissa Marinated Moroccan Lamb Chop \$6.00 Per Piece
with Harrisa Yogurt Sauce
- Scallops Wrapped in Bacon..... \$6.00 Per Piece
- Lobster Arancini..... \$6.00 Per Piece
- Lobster Cakes with Chile Sour Cream \$6.00 Per Piece



RECEPTION DISPLAYS

RECEPTION DISPLAYS

- Assortment of Grilled \$180.00 (Serves 35)
& Fresh Crudité \$360.00 (Serves 80)
- Imported & Domestic Cheeses \$210.00 (Serves 35)
with English Water Crackers \$400.00 (Serves 80)
- Seasonal Melons \$200.00 (Serves 35)
Tropical Fruit & Berries \$380.00 (Serves 80)
- Charcuterie \$350.00 (Serves 50)
Thinly Sliced Italian Meats, Cheeses, Italian Bread,
Crackers, Olives & Grapes

4-TIER DISPLAY

- Fruit, Cheese, Charcuterie, Crudité \$600.00 (Serves 75)

SUSHI & SASHIMI DISPLAY

- Beautiful Array of Sushi, Nagiri & Sashimi \$800.00 (Serves 50)
To include Spicy Tuna Roll, Philly Roll, California Roll,
Fresh Tuna & Salmon, Wasabi, Pickled Ginger, Soy Sauce & Ponzu



Reception display prices are based on a minimum of 40 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

SEAFOOD DISPLAYS

Fresh seafood is beautifully displayed on crushed ice with traditional cocktail and remoulade sauces and lemon wedges.

- Peel & Eat Boiled Shrimp..... \$25.00 Per Pound (10 lbs. Min)
Headless & Chilled
- Jumbo Cocktail Shrimp \$7.00 Each
- Raw Oysters on the Half Shell..... \$4.00 Each
- King Crab Claws..... AQ Each
- King Crab Legs (Split) AQ Each
- Stone Crab Claws (In Season)..... AQ
- Prince Edward Island Mussels..... \$4.00 Each
Steamed & Marinated
- Cold Water Lobster Tails..... AQ Each
- Crawfish (In Season) \$12.00 Per Pound (10 lbs. Min)
- Smoked Fish
 - Smoked Tuna Dip \$300.00 (Serves 25)
Assorted Breads & Crackers, Shredded Iceberg Lettuce
 - Scottish Smoked Salmon \$325.00 (Serves 25)
Diced Eggs, Red Onions, Capers, Bagel Chips & English Water Crackers
 - Pecan Smoked Trout..... \$325.00 (Serves 25)
Grilled Bread, English Water Crackers & Spring Chive Cream Cheese



Reception display prices are based on a minimum of 40 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

CARVING STATIONS

Includes condiments and freshly baked rolls.

WHOLE LEG OF LAMB

Rosemary Garlic Jus, Apple Mint Jelly
(Approximately 25 Servings)

\$250

WHOLE ROASTED TURKEY

With Cranberry Chutney & Pesto Mayonnaise
(Approximately 40 Servings)

\$250

SMOKED PIT HAM

Served with Maple Glaze & Country Mustard
(Approximately 50 Servings)

\$250

TOP ROUND OF ROAST BEEF

Caramelized Onion, Brown Pan Gravy,
Silver Dollar Rolls
(Approximately 75 Servings)

\$400

WHOLE ROASTED SUCKLING PIG

With Coconut Rum Glaze & Habanero Cream
(Approximately 100 Servings)

\$500

PRIME RIB

With Fresh Horseradish, Thyme Jus Lié
& Silver Dollar Rolls
(Approximately 50 Servings)

\$450

BEEF TENDERLOIN

Herb and Garlic Crusted Beef Tenderloin served
with Béarnaise Sauce
(Approximately 20 Servings)

\$450 Each

PEPPERED NEW YORK STRIP LOIN

With Madagascar Green Peppercorn Sauce
(Approximately 50 Servings)

\$475



Attendant Required. Additional \$100 Fee Applies.

Carving station prices are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees may apply.

SPECIALTY STATIONS

Attendant required for all specialty stations. Attendant fee is \$100.
Tax and gratuity are additional.

MAC N CHEESE DELIGHT*

Cavatappi Pasta, Quatro Formaggio with your choice of Toppings: Caramelized Onions, Mushrooms, Green Onions, Bacon, Tasso, Shredded Cheddar, Bleu Cheese Crumbles, Parmesan Cheese, Diced Tomatoes, Sautéed Leeks

\$14 Per Person

Add Shrimp or Crawfish

Additional \$5 Per Person

NEW ORLEANS BBQ SHRIMP & GRITS*

Fresh Gulf of Mexico Shrimp prepared to order with Tasso Herb Stone-ground Cheese Grits, New Orleans Style BBQ Sauce

\$20 Per Person

50'S DRIVE-IN

- Cheeseburger Sliders, Hot Dogs, French Fries
- Condiments include: Pickles, Coleslaw, Chili, Caramelized Onions, Mushrooms, Lettuce, Tomatoes, Cheese, Chef's Secret Sauce & Mustard

\$19 Per Person

LITTLE ITALY*

- Pappardelle Pasta with Chicken & Italian Sausage, Parma Rosa
- Grilled Pesto Marinated Gulf Shrimp
- Mini Chicken Parmesan
- Petit Roasted Tomato Bruschetta
- Balsamic Glaze Melon & Prosciutto Skewers

\$27 Per Person



Enhancement prices are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees may apply.

SPECIALTY STATIONS

Attendant required for all specialty stations. Attendant fee is \$100.
Tax and gratuity are additional.

ASIAN STATION*

- Display of Sushi Rolls, Sashimi & Nigiri
- Cashew Chicken Spring Rolls with Sweet Soy & Plum Dipping Sauce
- Thai Lettuce Wraps with Spicy Peanut Dipping Sauce
- Bánh Mì - Vietnamese Style Po Boy with BBQ Pork, Pork Roll & Pâté, Pickled Vegetables, Fresh Cilantro

\$28 Per Person

SUSHI STATION

Assorted Hand Rolled Nigiri, Sashimi, Hosomaki & Futomaki Rolls served with Traditional Accompaniments

\$26 Per Person

CAJUN COUNTRY

- New Orleans BBQ Shrimp & Grits
- Chicken & Smoked Sausage Jambalaya
- Fried Oysters with Cayenne Tartar Sauce
- Fried Boudin Balls with Grain Mustard Dipping Sauce

\$27 Per Person

FRUITS DE MER

- Fresh Oysters on the Half Shell with Sauce Mignonette
- Marinated Blue Crab Fingers
- Fresh Ahi Tuna Poke
- Ceviche of Bay Scallops
- Cracked Stone Crab

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Enhancement prices are based on a minimum of 50 guests and are served for two hours.
Should your minimum guest guarantee fall below this amount, additional service fees may apply.

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DINNER

••• & DINNER RECEPTIONS •••



PLATED DINNERS

All dinners are served with freshly baked rolls, mixed green salad, regular & decaffeinated coffee, tea, water & selection of dessert.

CHICKEN BREAST PICCATA

- Served over Risotto Milanese
- Steamed Broccolini & Baby Vegetables

\$34 Per Person

GRILLED BREAST OF CHICKEN AND GULF SHRIMP

- Butter Basted Chicken Breast, Sautéed Jumbo Gulf Shrimp
- Roasted Foraged Mushrooms
- Truffle Whipped Potatoes
- Seasonal Baby Vegetables

\$38 Per Person

ROASTED ATLANTIC SALMON

- Honey & Creole Mustard Glazed Salmon Fillet
- Roasted Rissole Potato, Portobello Mushroom & Leek Gratin
- Chef's Vegetable Selection

\$38 Per Person

ROAST PRIME RIB OF BEEF AU JUS 12 OZ.

- Twice Baked Potato
- Seasonal Baby Vegetables

\$45 Per Person

PAN FRIED TROUT AMANDINE

Herb and Stone-ground Cheese Grits with Almond Haricot Verts

\$40 Per Person

APPLE BRINED PORK CHOP 12 OZ.

- Grilled & Roasted Pork Chop with Apple & Sausage Cornbread Stuffing & Red Pepper Jelly Gastrique
- Chef's Vegetable Selection

\$38 Per Person

SLOW BRAISED PORK OSSO BUCCO

- Whole Grain Mustard Demi-Glace
- Horseradish Mashed Potatoes
- Chef's Vegetable Selection

\$42 Per Person

BRAISED BONELESS BEEF SHORT RIB

- Natural Demi-Glace
- Garlic Roasted Red Potatoes
- Chef's Vegetable Selection

\$47 Per Person



Plated dinner prices are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees may apply.

PLATED DINNERS

All dinners are served with freshly baked rolls, mixed green salad, regular & decaffeinated coffee, tea, water & selection of dessert.

BROILED NEW YORK STRIP 12 OZ.

- Zinfandel Butter Sauce
- Truffled Pomme Frites
- Chef's Vegetable Selection

\$58 Per Person

CHARBROILED FILET MIGNON 8 OZ.

- Sauce Béarnaise
- Grilled Asparagus
- Potato & Basil Croquettes

\$62 Per Person

SELECTION OF STARCHES

- Yukon Gold Mashed Potatoes
- Smashed Red Bliss Potatoes
- Spiced Pecan Glazed Potatoes
- Andouille & Sweet Potato Hash
- Roasted Herb Potatoes
- Danish Fingerling Potatoes
- Cajun Dirty Rice
- Goat Cheese & Chive Mashed Potatoes
- Parmesan Whipped Potatoes
- Wild Foraged Mushroom Risotto
- Herb Cheese Grits
- Horseradish & Gruyère Mashed Potatoes
- Garlic Roasted Red Bliss Potatoes
- Truffled Mash Potato

DESSERTS

- New York Style Cheesecake with Strawberries
- Carrot Cake
- Chocolate Cake
- Chocolate Mousse Cake
- Tiramisu
- White Chocolate Bread Pudding
- Flourless Chocolate Torte
- Red Velvet Cake



Plated dinner prices are based on a minimum of 40 guests.

Should your minimum guest guarantee fall below this amount, additional service fees may apply.

PLATED DINNER ENHANCEMENTS

SOUPS

- Beef and Vegetable.....\$6.00 Per Person
- Caramelized French Onion.....\$6.00 Per Person
- Chicken and Sausage Gumbo\$6.00 Per Person
- Chicken Noodle.....\$6.00 Per Person
- French Onion.....\$6.00 Per Person
- Minestrone\$6.00 Per Person
- Mushroom and Brie\$7.00 Per Person
- New England Clam Chowder\$7.00 Per Person
- Seafood Gumbo.....\$8.00 Per Person
- Shrimp and Corn Bisque.....\$8.00 Per Person
- Truffle Mushroom.....\$8.00 Per Person
- Artichoke and Crab Bisque\$10.00 Per Person
- Corn and Crab Chowder.....\$10.00 Per Person

SALAD

- Caesar Salad
With Traditional Anchovy Dressing,
Parmesan Croutons
\$6.50 Per Person
- Baby Field Greens Salad
With Tomatoes, Cucumbers, Shredded
Cheddar Cheese, choice of two Dressings
\$6 Per Person
- Iceberg Wedge
With Sliced Tomatoes, Crumbled Bacon,
Bleu Cheese & Homemade Buttermilk
Ranch Dressing
\$7 Per Person
- Spinach Salad
With Sesame Seeds, Mushrooms,
Mandarin Oranges, Bacon, Chopped
Egg & Sweet Red Onion Vinaigrette
\$6.50 Per Person
- Boston Bibb Lettuce
With Sun-Dried Cranberries, Yellow
Peppers, Tomatoes & Citrus Vinaigrette
\$7 Per Person

APPETIZERS

- Lump Blue Crab Cakes
Golden Cakes served with our specialty
Cucumber Remoulade & Lemon
\$18 Per Person
- Seared Ahi Tuna
Sesame Napa Cabbage Slaw, Soy Pickled
Mushrooms, Cherry Blossom Ponzu
\$16 Per Person
- Chilled Gulf Shrimp Cocktail
Succulent Large Local Shrimp served
Peeled & Chilled with Cocktail
& Remoulade Sauces
\$15 Per Person
- Bar-B-Q Shrimp
Seared Gulf Shrimp with New Orleans
BBQ Sauce garnished with Garlic Crostini
\$16 Per Person



Plated dinner prices are based on a minimum of 40 guests.
Should your minimum guest guarantee fall below this amount, additional service fees may apply.

DINNER BUFFETS & RECEPTIONS

All dinner buffets are served with freshly baked rolls, regular and decaffeinated coffee, tea and water.

PICNIC

- Macaroni Salad
- Sliced Melon (Seasonal)
- Fresh Fruit Salad
- Homestyle Coleslaw
- Chicken Salad with Pecans & Grapes
- Grilled Franks
- Burgers & Grilled Chicken Breasts
- Smoked St. Louis Ribs
- Fried Potato Wedges
- Southern Baked Beans
- Corn Cobbettes with Sweet Butter
- Strawberry Shortcake & Pecan Pie

\$44 Per Person

SINGING RIVER*

- Tossed Green Salad with Tomatoes, Cucumber & Baby Corn
- Black-Eyed Peas, Marinated & Chilled
- Smoked Sausage and Tasso Corn Maque Choux
- Southern Style Potato Salad
- Blackened Chicken with Crawfish Cream Sauce
- Red Snapper with Almonds, Mushrooms & Garlic Butter
- Carved Top Round of Beef, Carved by Chef
- Garlic and Herb Roasted Potatoes
- Seasoned Collard Greens & Corn Muffins
- Apple Crisp, Red Velvet Cake & Ice Cream

\$44 Per Person



***Attendant Required. Additional \$100 Fee Applies.**

Dinner buffet prices are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees may apply.

DINNER BUFFETS & RECEPTIONS

All dinner buffets are served with freshly baked rolls, regular and decaffeinated coffee, tea and water.

CAJUN SEAFOOD BUFFET*

- Boiled Shrimp with Cocktail Sauce
- Cajun Seafood Gumbo with White Rice
- Broiled Stuffed Flounder
- Fried Catfish with Cajun Remoulade
- Crispy Fried Gulf Shrimp
- Carved Top Round with Au Jus
- Mustard Greens with Smoked Ham Hocks
- Roasted Red Potatoes with Sautéed Onions
- Southern Green Beans with Bacon
- Dirty Rice
- Tossed Green Salad
- Potato Salad
- Apple Cobbler & Pecan Pie

\$46 Per Person

CLASSIC BUFFET*

- Soup Du Jour
- Tossed Green Salad with Dressing
- Bowtie Pasta Salad
- Fresh Seasonal Fruit
- Roast Prime Rib of Beef Au Jus with Horseradish Sauce, Carved by Chef
- Pan Seared Stuffed Breast of Chicken with Fontina Cheese & Fresh Herbs
- Fresh Red Snapper Grenobloise
- Oven Roasted Potatoes
- Fresh Harvest Vegetables
- Cheesecake, Pecan Pie & Banana Pudding

\$48 Per Person



***Attendant Required. Additional \$100 Fee Applies.**

Dinner buffet prices are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees may apply.

DINNER BUFFETS & RECEPTIONS

All dinner buffets are served with freshly baked rolls, regular and decaffeinated coffee, tea and water.

MISSISSIPPI*

- Fresh Garden Green Salad
- Baked Potato Salad
- Coleslaw
- Spicy Boiled Shrimp with Cocktail Sauce
- Southern Fried Mississippi Catfish
- Carved Top Round of Beef & Brown Gravy, Carved by Chef
- Southern Fried Chicken
- Pan Seared Speckled Trout with Crawfish Nantua Sauce
- Southern Collard Greens & Corn Bread
- Pecan Glazed Sweet Potatoes
- Mississippi Mud Pie, Bourbon Banana Pudding & Carrot Cake

\$47 Per Person



***Attendant Required. Additional \$100 Fee Applies.**

Dinner buffet prices are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees may apply.

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COCKTAILS
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CASH AND HOSTED BAR SELECTIONS

Bartender fee is **\$100** per 100 people. Tax and gratuity are additional.

WELL LIQUOR SELECTIONS

House Brand

- Bourbon
- Scotch
- Vodka
- Rum
- Tequila
- Whiskey

House Wine Selection

- Merlot
- White Zinfandel
- Chardonnay
- Cabernet Sauvignon
- Pinot Noir

\$7 Hosted Price

\$8 Cash Price

CALL LIQUOR SELECTIONS

- Jack Daniels
- Crown Royal
- Beefeater Gin
- Dewar's White Label
- Jim Beam
White Label Bourbon
- Bacardi Light Rum
- Absolut Vodka
- Patron Silver

Wine Selection

- Chardonnay
- Cabernet Sauvignon
- Pinot Noir
- Merlot
- White Zinfandel
- Sauvignon Blanc
- Italian Blends

\$8 Hosted Price

\$9 Cash Price

PREMIUM LIQUOR SELECTIONS

- Jack Daniels' Single Barrel
- Tanqueray Gin
- Macallan 12 Yr. Scotch
- Chivas Regal Scotch
- Patron Anejo Tequila
- Four Roses Single Barrel
- Grey Goose Vodka
- Appleton White Rum
- Meyers Dark Rum

Wine Selection

- Chardonnay
- Cabernet Sauvignon
- Pinot Noir
- Merlot
- White Zinfandel
- Sauvignon Blanc
- Italian Blends

\$9 Hosted Price

\$10 Cash Price



CASH AND HOSTED BAR SELECTIONS

Bartender fee is **\$100** per 100 people. Tax and gratuity are additional.

Imported Beer

Hosted and Cash..... \$6.00 Per Bottle

Domestic Beer

Hosted and Cash..... \$5.00 Per Bottle

Soft Drinks

Hosted and Cash..... \$3.00 Each

Bottled Water

Hosted and Cash..... \$3.00 Each

COCKTAILS BY THE HOUR

Pricing is on a per person basis.

Well Bar

Initial Hour..... \$22.00 Per Person

Each Additional Hour..... \$7.00 Per Person

Call Bar

Initial Hour..... \$24.00 Per Person

Each Additional Hour..... \$8.00 Per Person

Premium Bar

Initial Hour..... \$27.00 Per Person

Each Additional Hour..... \$10.00 Per Person



SPECIALTY DRINK SELECTIONS

Bartender fee is **\$100** per 100 people. Tax and gratuity are additional.

MARTINI BAR

\$12 Per Drink

Gin/Vodka Choices

- Beefeater
- Tanqueray
- Bombay
- Hendrick's
- Absolut
- Absolut Peppar
- Belvedere
- Cîroc
- Grey Goose
- Ketel One
- Stolichnaya
- Tito's
- Svedka

Additional Martini Choices

- Olives
- Pomegranate
- Espresso
- Green Apple
- Cosmopolitan
- Lemon Drop
- Godiva Chocolate

BLOODY MARY BAR

\$10 Per Drink

Can be prepared mild or hot and with or without salt or pepper on the rim.

Vodka Choices

- Absolut
- Absolut Peppar
- Belvedere
- Grey Goose
- Ketel One
- Stolichnaya
- Tito's

With Traditional Garnish

Create a Custom Bloody Mary

\$12 Per Drink

- Roasted Garlic
- Fresh Horseradish
- Jalapeño Slices
- Marinated Artichokes
- Cucumber
- Bleu Cheese
- Olives
- Cilantro
- Avocado
- Dill Pickle
- Feta Cheese
- Goat Cheese
- Sliced House Bacon
- Spiced Green Bean



SPECIALTY DRINK SELECTIONS

Bartender fee is **\$100** per 100 people. Tax and gratuity are additional.

INTERNATIONAL COFFEE BAR

\$10 Per Drink

Café Grande

- Tia Maria® Coffee Liqueur
- Dark Creme de Cacao
- Grand Marnier® Orange Liqueur
- Hot Black Coffee
- Whipped Cream

Bavarian Coffee

- Peppermint Schnapps
- Kahlua® Coffee Liqueur
- Hot Black Coffee
- Whipped Cream
- Sugar

Café Disaronno

- Amaretto Di Saronno® Liqueur
- Hot Black Coffee
- Whipped Cream
- Sugar

Irish Coffee

- Irish Whiskey
- Brown Sugar
- Hot Coffee
- Heavy Cream

Spanish Coffee

- Kahlua® Coffee Liqueur
- Hot Black Coffee
- Whipped Cream
- Sugar

Café Mazatlan

- Dark Rum
- Kahlua® Coffee Liqueur
- Hot Coffee
- Brown Sugar
- Whipped Cream



FLAVORED VODKA BAR

\$10 Per Drink

With Assorted Flavors

- Mandarin
- Peach
- Vanilla
- Citron
- Red Berry
- Sweet Tea
- Mango
- Raspberry
- Pomegranate
- Iced Cake
- Caramel Kiss
- Cinnamon Sugar
- Honeysuckle
- And More



ISLAND RUM BAR

\$10 Per Drink

Featuring

- Malibu® Cranberry
- Bay Breeze
- Rum Punch
- Beach Bum
- Rum Runner
- Cuba Libre

MIMOSA BAR

\$10 Per Drink

Featuring

- Orange Juice
- Mango Nectar
- Peach Nectar
- Served with Chilled Champagne

IP CASINO RESORT SPA



AUDIO VISUAL

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SERVICES & RENTALS



AUDIO VISUAL

Rental pricing per day. Tax not included.

A/V SUPPORT

- A/V Technician (Pre-Meeting)..... \$35.00 Per Hour
- A/V Technician Half Day (4 hours or less)..... \$175.00
- A/V Technician Full Day (4 hours or more)..... \$350.00
- A/V Audio Engineer..... \$425.00 Day Rate
- Lighting Design Technician \$425.00 Day Rate
- A/V Stage Hand \$85.00 Show Event Call

COMPUTER NETWORKING

- Laptop Computer..... \$150.00 Each
- Desktop Monitor \$75.00 Each
- HDMI Cord \$25.00 Each
- Wi-Fi Access Complimentary
- Hard-Wired Internet Line \$100.00 Each
- Adding Internet (up to 1GB) \$500.00 Per Day
(Pricing liable to change, speak with your coordinator for more information.)

POWER

- Power Cable or Quad Box..... \$30.00 Each
- Power Strip..... \$30.00 Each
- Extension Cord \$25.00 Each
- 50' VGA Cable..... \$25.00 Each

VISUAL PRESENTATION

- LCD Projector..... \$200.00 Each

TV/MONITORS

- 43" LCD TV..... \$300.00 Each
- 65" LED TV \$450.00 Each
- Confidence Monitor \$120.00 Each

VIDEO EQUIPMENT

- DVR/DVD Player..... \$55.00 Each
- VHS/DVD Player..... \$55.00 Each
- Presentation Switcher..... \$250.00 Each
- Camcorder with Tripod..... \$100.00 Each



AUDIO VISUAL

Rental pricing per day. Tax not included.

SCREENS

- 5x7 Tripod Projection Screen \$40.00 Each
- 5x7 Fast Fold Dual Screen..... \$80.00 Each
- 6x8 Fast Fold Dual Screen \$100.00 Each
- 6x8 Tripod Projection Screen \$50.00 Each
- 7x10 Fast Fold Dual or Pull Down \$120.00 Each*
Projection Screen*
- 10x12 Fast Fold Dual \$160.00 Each*
Projection Screen*

*Studio A or B Only

LIGHTING PACKAGES

- Small Portable Lighting Tree \$300.00 Each
- LED Portable Up Lighting \$40.00 Each
- Truss \$35.00 Each
- Truss Base..... \$35.00 Each
- Spotlights \$250.00 Each

AUDIO PACKAGE

- Portable PA System..... \$250.00 Each
(Includes: 2 Portable Speakers, 1 Wireless Hand Held Microphone, 1 Mixer)*
- Mixer Microphone Patch \$175.00 Each
(Includes: 1 Mixer, 1 Wireless Hand Held Microphone, Overhead Speaker Patch)*
- Mixer, Microphone Patch, Microphone, Cart Projector,..... \$550.00 Each
Extension Cord, Podium & A/V Tech prior to start of meeting or event

*Upgrade wired microphone to wireless microphone for an additional fee.

ADDITIONAL MICROPHONES

- Handheld Wired \$35.00 Each
- Handheld Wireless..... \$100.00 Each
- Podium Gooseneck \$35.00 Each
- Table Top..... \$35.00 Each
- Lavalier (Wired) \$75.00 Each
- Lavalier (Wireless) \$135.00 Each
- Mic Stands \$35.00 Each
- PCDI Box/DI Box \$35.00 Each



AUDIO VISUAL

Rental pricing per day. Tax not included.

DRAPERY

- Black Velour Pipe & Drape..... \$8.00 Per Foot
- IP Step and Repeat..... \$35.00
- Red Carpet..... \$35.00 Short / \$75.00 Long
- Truss Sleeves \$50.00 Each

MEETING SUPPORT

- Wireless Mouse..... \$35.00 Each
- Projection Clicker..... \$35.00 Each
- Video Cart w/Power Strip \$35.00 Each
- Flip Chart/White Board Combo \$45.00 Each
- Flip Chart on Stand..... \$45.00 Each
- Easels \$15.00 Each
- Moving Lights..... \$150.00 Each
Lighting Design Technician Required
- Conference Phone \$80.00 Each
- Mackie 12 Channel Mixer \$125.00 Each

AUDIO

- CD Recorder Includes 1 Disc..... \$45.00 Each
- 5 Piece Drum Kit..... \$150.00 Each
- Audio Console 21 Channel..... \$200.00 Each
- Powered/Portable Speaker \$75.00 Each

STAGING

- Entertainment Stage..... \$40.00 Per 4x8 Section
- Banquet Stage \$40.00 Per 4x8 Section
- Banner Hanging \$25.00 Each
- Silver Stancions \$4.00 Each
- Gold Stancions with red velvet rope..... \$8.00 Each
- Forklift/Scissor Lift and Technician..... \$100.00 Per Hour
3 Hour Minimum, Additional Pricing to Apply Past 8 Hours.
(MUST BE SCHEDULED AT LEAST SEVEN DAYS PRIOR TO EVENT)
- Dance Floor 21x21 \$400.00
- Dance Floor 15x15 \$300.00

*Two A/V Stage Hands required for setup for 4-hour show.





Casino • Resort • Spa

BILOXI, MISSISSIPPI

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