

# Banquet Menu



AN IHG® HOTEL

Hattiesburg – North

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Corporate Package A	Corporate Package B	Corporate Package C
<p><b>Morning Break</b> Chilled Orange Juice Breakfast Pastries Seasonal Sliced Fresh Fruit, Regular and Decaf Coffee</p> <p><b>Mid-Morning Break</b> Whole Fresh Fruit Bottled Water and Assorted Sodas Regular and Decaf Coffee</p> <p><b>Lunch</b> New Orleans Style Po-boy (Roast Beef, Catfish, or Shrimp) Lettuce, Tomato, Pickle, Mayo French Fries Bread Pudding with Carmel Sauce Iced Tea &amp; Coffee</p> <p><b>Afternoon Break</b> Assorted Fresh Baked Cookies Bottled Water Assorted Soda Regular &amp; Decaf Coffee</p> <p><b>\$40 per person</b></p>	<p><b>Morning Break</b> Chilled Orange Juice Breakfast Pastries Assorted Muffins Homestyle Cinnamon Seasonal Sliced Fresh Fruit Regular &amp; Decaf Coffee</p> <p><b>Mid-Morning Break</b> Whole Fresh Fruit Assorted Individual Yogurt Bottled Water &amp; Assorted Sodas Regular &amp; Decaf Coffee</p> <p><b>Lunch</b> New Orleans Favorites (Plated) Fried Catfish Filet, Cajun Red Beans &amp; Rice, Southern-Style Green Beans, Dinner Rolls, Bread Pudding with Rum Sauce, Iced Tea &amp; Coffee</p> <p><b>Afternoon Break</b> Assorted Fresh Baked Cookies Fudge Brownies, Bottled Water &amp; Assorted Sodas Regular &amp; Decaf Coffee</p> <p><b>\$48 per person</b></p>	<p><b>Morning Break</b> Chilled Fruit Juices Sausage Biscuits Assorted Muffins Seasonal Sliced Fresh Fruit Regular &amp; Decaf Coffee</p> <p><b>Mid-Morning Break</b> Whole Fresh Fruit Assorted Individual Yogurt Bottled Water &amp; Assorted Sodas Regular Decaf Coffee</p> <p><b>Lunch</b> Herb Roasted Chicken with Apricot Demi Glazed Caprese Pasta Salad Steamed Vegetable Medley Roasted Potatoes Dinner Rolls, Cheesecake Iced Tea coffee</p> <p><b>Afternoon Break</b> Assorted Fresh Baked Cookies, Fudge Brownies, Popcorn Machine, Bottled water &amp; Assorted Sodas, Regular &amp; Decaf Coffee</p> <p><b>\$55 per person</b></p>



## Morning & Afternoon Break Packages

### The Continental \$15 per person

Chilled Orange, Apple, & Cranberry Juices  
Seasonal Sliced Fresh Fruit  
Assorted Breakfast Pastries & Muffins  
Freshly Brewed Regular & Decaffeinated Coffee

### Executive Continental \$17 per person

Assorted Chilled Fruit Juice  
Seasonal Sliced Fresh Fruit  
Bagel with Cream Cheese, Butter & Fruit Jam  
Assorted Breakfast Pastries & Muffins  
Assorted Individual Yogurt with Granola  
Freshly Brewed Regular & Decaffeinated Coffee

### Mid-Morning Break \$10 per person

Whole Fresh Fruit  
Assorted Individual Yogurt with Granola  
Bottled Water & Assorted Sodas  
Iced Tea with Lemon Wedges  
Freshly Brewed Regular & Decaffeinated Coffee

### Cookie Jar \$10 per person

Double Fudge Brownies  
Assortment of Fresh Baked Cookies  
Bottled Water & Assorted Sodas  
Freshly Brewed Regular & Decaffeinated Coffee

### Beverage Break \$9 per person

Bottled Water & Assorted Sodas  
Freshly Brewed Regular & Decaffeinated Coffee  
Freshly Brewed Sweet & Unsweet Tea with Lemon

### Sweet & Salty \$10 per person

Assortment of Fresh Baked Cookies  
Potato Chips  
Popcorn Machine with Individual Bags of Popcorn  
Bottled Water & Assorted Sodas

\*Soda prices will be based on consumption at \$2 per can\*



## **A La Carte Break Items**

(Per Dozen)

Assorted Breakfast Pastries <b>\$24</b>	Assorted Freshly Baked Cookies <b>\$24</b>
Assorted Muffins <b>\$22</b>	Double Chocolate Chip Brownies <b>\$24</b>
Bagels with Cream Cheese <b>\$20</b>	Lemon Squares <b>\$22</b>
Sausage or Bacon Biscuits <b>\$26</b>	Buttered Croissants <b>\$18</b>
Sausage, Egg & Cheese Biscuits <b>\$30</b>	Popcorn Machine <b>\$60</b>
Bacon, Egg & Cheese Biscuits <b>\$34</b>	Small Fresh Fruit Tray (serves 15) <b>\$45</b>
Assorted Individual Yogurt with Granola <b>\$3</b>	Whole Fresh Fruit <b>\$7</b>
Individual Bags of Potato Chips <b>\$24</b>	

## **Beverages**

Freshly Brewed Coffee, per gallon **\$26**  
(Regular or Decaffeinated)

Chilled Fruit Juices, per 10oz. Bottle **\$2.50**  
(Orange, Apple, or Cranberry)

Iced Tea, per gallon **\$26**

Lemonade, per gallon **\$26**

Assorted Sodas **\$2(each)**

Bottled Water **\$2(each)**



## **Breakfast Buffets**

(15 Person Minimum)

### **Traditional Breakfast Buffet \$16 per person**

Chilled Orange & Apple Juices  
Seasonal Sliced Fresh Fruit  
Scrambled Eggs, Breakfast Potatoes, Grits, Hickory Smoked Bacon Strips  
Freshly Baked Biscuits with Butter & Jam Freshly Brewed Regular &  
Decaffeinated Coffee

### **Executive Breakfast Buffet \$22 per person**

Chilled Orange & Apple Juices  
Seasonal Sliced Fresh Fruit  
Assorted Breakfast Pastries & Muffins  
Scrambled Eggs, Breakfast Potatoes, Grits, Hickory Smoked Bacon Strips &  
Sausages, Fresh Baked Biscuits with Butter & Jam  
Freshly Brewed Regular & Decaffeinated Coffee



## **Sandwiches & Wraps**

(15 Person Minimum)

Each served with (1) Bag of Chips, (1) Cookie & Iced Tea

### **All-American Triple Decker Club \$17**

Shaved Ham & Turkey with American Cheese, Bacon, Lettuce, Sliced Tomato & Mayonnaise on Three Slices of Toasted Texas Toast

### **Classic Po-Boy \$19**

Choice of Fried Shrimp or Fried Catfish with Lettuce, Sliced Tomato, & Mayonnaise (Po-Boy served with French Fries)

### **Turkey & Ham Croissant \$15**

Roasted Turkey & Ham with Swiss Cheese, Lettuce, Sliced Tomato, Mayonnaise & Dijon Mustard on a Flaky Croissant

### **Chicken Caesar Wrap \$15**

Grilled Chicken, Romaine Lettuce & Parmesan Cheese tossed in Creamy Caesar Dressing in a White Flour Tortilla

### **Chicken Salad Croissant \$15**

House-made Chicken Salad served on a Flaky Croissant



## **Light Lunch Buffets**

(15 Person Minimum)

### **American Grill \$25 per person**

Slow Cooked Pulled Pork, BBQ Chicken Breast, Baked Beans  
Potato Salad, Cole Slaw, Freshly Baked Slider Buns  
Assorted Freshly Baked Cookies,  
Iced Tea & Water with Lemon Wedges

### **Add Grilled Hamburger \$5 per person**

### **Deli Board \$22 per person**

Deli Trays to include: Shaved Ham, Turkey, Roast Beef  
Fresh Breads & Rolls, Assorted Cheese Slices, Shredded, Lettuce  
Sliced Tomato, Red Onion, Pickle Spears, Assorted Bags of Chips, and an  
Assortment of Fresh Baked Cookies, Iced Tea & Water with Lemon Wedges

### **Soup & Sandwich \$22 per person**

Choice of Soup:  
Chicken & Sausage Gumbo  
Loaded Potato, Broccoli & Cheese, or Vegetable Soup  
Trays to include Shave Ham and Turkey,  
Assortment of Fresh Breads, Assorted Cheese Slices, Shredded Lettuce,  
Sliced Tomato, Red Onion & Pickles  
Assortment of Freshly Baked Cookies  
Iced Tea & Water with Lemon Wedges

### **Add Second Soup \$4 per person**

### **Add Spring Mix Salad to any light Lunch Buffet \$4 per person**



## **Plated Lunches**

(15 Person Minimum)

Entrees include Tossed Salad, Dinner Rolls, Iced Tea & Water

### **Grilled Cobb Salad \$16**

Grilled Chicken Breast over Mixed Green with Tomato, Cucumber, Croutons, Eggs, Onion, Cheese & Sensation Dressing

### **Grilled Salmon \$24**

Sweet Chili Glaze Salmon

Served with Redskin Mashed Potatoes & Sauteed Green Beans

### **Beef Tenderloin Salad \$25**

Grilled Tenderloin on a Bed of Spring Mix with Bleu Cheese, Fresh Mushrooms, Cherry Tomatoes, drizzled with Balsamic Glaze

### **Rosemary Pork Loin \$20**

Sliced, Slow-Cooked Pork Loin with a Mushroom & Onion Sauce

Served with Garlic Mashed Potatoes & Glazed Carrots

### **New Orleans Favorites \$22**

Seasoned Fried Catfish Filet & Cajun Red Beans & Rice

Served with Seasoned Greens

**Add Dessert to any Plated Lunch \$5 per person**





## **Lunch Buffets**

(15 person minimum)

Includes choice of One Salad, Two Entrees, Two Accompaniments, One Dessert Selection & Fresh Baked Dinner Rolls Iced Tea, Water & Coffee  
\$28 per person

### **Salad Selections (Choice of One)**

Tossed Garden Salad	Marinated Pasta Salad
Sour Cream Potato Salad	Tomato & Cucumber Salad
Fresh Fruit Salad	Traditional Caesar Salad

### **Entrée Selections (Choice of Two)**

Cajun Fried Catfish	Roasted Pork Loin
Chicken Parmesan	Salisbury Steak
Oven Roasted Turkey Breast	Chicken & Sausage Jambalaya
Oven Baked BBQ Chicken	

### **Accompaniments (Choice of Two)**

Au Gratin Potatoes	Steamed Broccoli
Cane Syrup Glazed Carrots	Braised Green Beans
Cornbread Dressing	Corn Maque Choux

### **Dessert Selections (Choice of One)**

Cheesecakes (Strawberry, Turtle or Plain)	Chocolate Cake
Bread Pudding with White Chocolate	Pecan Pie

**Add an Additional Entrée \$5 per person**  
**Add an Additional Salad, Accompaniment or Dessert \$5 per person**



### **Plated Dinners**

(15 Person Minimum)

Include Salad, Accompaniments, Dinner Rolls, Dessert, Iced Tea & Fresh Brewed Coffee

#### **Chicken Marsala \$26**

Lightly Breaded Chicken Breast Sauteed w/ Marsala Wine & Fresh Mushrooms

#### **Catfish Atchafalaya \$30**

Seasoned Fried Catfish Filet topped w/ Cajun Cream Sauce

#### **Prime Rib Au Jus \$45**

Roasted Prime Rib served Horseradish Cream Sauce

#### **Roasted Pork Medallions \$26**

Roasted Pork Filets Seasoned w/ Italian Herbs

#### **Salad (Choice of One)**

Fresh Garden Salad or Traditional Caesar Salad

#### **Accompaniments (Choice of Two)**

Red Skinned Mashed Potatoes

Wild Rice

Broccoli Florets w Herbed Butter

Braised Green Beans

Cane Syrup Glazed Carrots

#### **Dessert (Choice of One)**

Pecan Pie

Carrot Cake

Cheesecake w Assorted toppings

White Chocolate Bread Pudding



## **Dinner Buffets**

(15 person minimum)

**Include One Salad Selection, Two Entrees, Two Accompaniments, One Dessert, Fresh Baked Dinner Rolls, Iced Tea & Coffee**  
**\$27 per person**

### **Salad Selections (Choice of One)**

Tossed Garden Salad  
Sour Cream Potato Salad

Marinated Pasta Salad  
Traditional Caesar Salad

### **Entrée Selections (Choice of Two)**

BBQ Pulled Pork  
Sliced Roast Beef Au Jus  
Chicken & Sausage Jambalaya

Herb Roasted Chicken Quarters  
Tuscan Chicken  
Pork Roast Medallions

### **Accompaniments (Choice of Two)**

Red Skinned Mashed Potatoes  
Broccoli Florets w Herbed Butter  
Cane Syrup Glazed Carrots

Wild Rice  
Braised Green Beans

### **Dessert (Choice of One)**

Assorted Cheesecakes  
Ultimate Chocolate Cake

Carrot Cake  
White Chocolate Bread Pudding

**Add an Additional Entrée \$5 per person**  
**Add an Additional Salad, Accompaniment or Dessert \$5 per person**



## **Hors d'oeuvres**

(Priced per 50 Pieces)

### **Hot Hors d'oeuvres**

Seafood Stuffed Mushroom Caps <b>\$160</b>	Mini Beef Wellington <b>\$120</b>
Cajun Fried Catfish Strips <b>\$140</b>	Breaded Mozzarella Sticks <b>\$100</b>
Blackened or Fried Chicken Strips <b>\$130</b>	Fried Chicken Drumettes <b>\$120</b>
Hot & Spicy Buffalo Wings <b>\$120</b>	BBQ Meatballs <b>\$85</b>

Spinach & Artichoke Dip with Toasted Baguettes (serves 50) **\$115**

### **Cold Hors d'oeuvres**

Turkey & Ham Pinwheels <b>\$100</b>	Assorted Mini Cheesecakes <b>\$152</b>
Caprese Salad Skewers <b>\$96</b>	Chocolate Dipped Strawberries <b>\$140</b>

Shrimp Cocktail with Remoulade **Market Price**

### **Tray Presentations**

(Small-15 people; Medium- 30 people; Large- 50 people)

Seasonal Fresh Fruit Tray with Berries- Small **\$42**; Medium **\$84**; Large **\$140**  
Assorted Fresh Vegetable Tray with Ranch Dressing- Small **\$42**; Medium **\$84**;  
Large **\$140**  
Assorted Domestic Cheeses- Small **\$45**; Medium **\$90**; Large **\$150**

### **Carving Stations**

Dinner Rolls, Dijon Mustard, Mayonnaise & Horseradish Sauce  
Accompany All Carving Stations  
Carver Fee \$50

Roasted Baron of Beef (serves 40) **\$275**  
Herb Roasted Pork Loin (serves 40) **\$225**



## **Beverage Service**

Bartender Fee of \$25 per hour will apply to all events requesting bar service;  
Service for Bartenders requires a two-hour minimum

### **Drink Prices per Drink**

Call Brands **\$7**  
Premium **\$10**  
Domestic Beer **\$4**  
Imported Beer **\$5**  
Bottled Water **\$2**  
Soft Drinks **\$2**  
House Wine (by the glass) **\$8**  
House Wine (by the bottle) **\$30**  
Champagne (by the glass) **\$9**  
Champagne (by the bottle) **\$36**

***All Food & Beverage must be purchased through the Hotel. Outside alcoholic beverages are NOT PERMITTED in meeting rooms areas due to state regulations. Under no circumstance will alcohol be served to minors. We reserve the right to refuse service to any individual deemed necessary by Management.***



## Terms & Conditions

**Food and Beverage:** All food and beverage prices are subject to 10% sales tax and 20% gratuity. Prices are subject to change based on market pricing. All food and beverage must be purchased through the hotel's Sales Office. Outside food and beverage is not permitted to be brought into meeting room areas. If food or beverage is brought into meeting rooms, you will be charged according to hotel's catering menu.

**Guarantees:** The Hotel requires a final guarantee of attendance no later than four (4) business days prior to your function. This is the minimum number for which you will be charged. We will prepare for 5% over the guarantee. It is the client's responsibility to provide a guarantee to the Sales Office. If no guarantee is provided, we will prepare, and charge based on original estimates as noted on the BEO.

**Payment:** All events must be guaranteed with a credit card unless previous arrangements have been made with the Sales Office. A non-refundable deposit of 20% is required two weeks prior to your group's event. Final payment will be required the week of the function date.

**Cancellations:** Cancellations received less than 30 days prior to event will result in cancellation fees equal to the normal price of space reserved. Cancellations within 7 days of event may result in additional fees equal to the amount of food that has been ordered.

**Tax Exempt:** Tax exemption will be honored if a Mississippi State Sales Tax Exemption Certificate is provided to the Sales Office at least two weeks prior to function. Payments made by check or credit card must be in the name of appropriate exempt organization.

**Billing:** Meetings can be direct billed only if credit has been previously established with hotel's Accounting Department. Three to four weeks are required for processing. Unless other arrangements have been made, payment must be made prior to function and guaranteed by credit card.

**Meeting Rooms:** As other groups may be utilizing the same room prior to or following your function, please adhere to the times agreed upon on the BEO. Should your schedule change, please contact the Sales Office and every effort will be made to accommodate your request. The hotel reserves the right to move functions to other meeting rooms other than those appearing on the catering contract without prior notification based on guaranteed numbers. The hotel will not permit affixing of anything to walls, floors, or ceilings of meeting rooms with nails, staples, tape, or any other substance. Any damage incurred will be the responsibility of the person or company in charge of the function where damage has occurred.

**Security:** The hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in meeting rooms. It is the responsibility of the client to arrange for security of any merchandise or articles set up for display in meeting areas. The hotel reserves the right to require security guards at the group's expense if it deems necessary. This will be included in the contract / BEO.

**Conference Materials:** The client is responsible for all arrangements and expenses of shipping materials, merchandise, or any other items to and from the hotel. Shipments must be prepaid and include the name of organization and meeting planner, as well as date of the event. A \$50 storage fee may apply if additional storage space is required.

