

Welcome to Mississippi University for Women Catering
For the Offices of MUW & M.S.M.S.

We are committed to making your event a success. From an informal coffee break for a small gathering to an elaborate reception for hundreds, we deliver the finest service and highest-quality food to each event. Our professional staff prides itself on its ability to offer the widest range of catering services tailored to fit each and every budget.

As General Manager, my job is to work in partnership with clients to develop menus that represent new and seasonal items that incorporate regional preferences and cutting-edge culinary trends. Mississippi University for Women along with Sodexo is committed to providing food of consistently high quality presented attractively and served professionally.

This menu guide represents suggestions of our most popular selections. It is designed to assist you in your initial planning. Final costs and details will be determined by the specific needs of your event. We are delighted to tailor a menu to your particular needs. On behalf of the entire Mississippi University for Women catering staff, I would like to thank you for your consideration of our services. If you have any questions please do not hesitate to contact me or our catering booking agent Eileen Nolen at campus extension 7414 or outside of the campus at (662) 329-7414.

Roger Busby
General Manager

Catering Fees and Information

Delivery Fees:

For orders delivered on campus there is no delivery fee. Delivery fees will vary based on location for events beyond the campus of the University.

Service Periods and Service Personnel:

For the purpose of this Catering Guide service period is Monday – Friday from 8:00am – 4:00pm while MUW or M.S.M.S. is in session. Events being held outside the normal service period are subject to additional charges as determined by the specifics of your event.

All meals and receptions are planned for a two-hour period. To ensure the smooth running of your event, appropriate staffing is arranged by the catering department. Prices for all served meals and hot buffets are inclusive of service staff for a two-hour service period and appropriate setup and breakdown. Extended set-up and/or breakdown efforts are billed at \$10.00 per hour, per wait staff.

Event Ambiance:

Tablecloths and napkins are included in the cost of your luncheon or dinner with table service. Standard napkin colors are blue and white. Skirting for tables other than the food buffets (i.e. registration tables) cloths for extra tables (i.e. guest seating tables at receptions) are available at \$4.00 per tablecloth and \$15.00 per skirt. Ask about optional theme decor.

Miscellaneous:

China service is included for seated meals and buffets at no additional cost for events held in the Hogarth Dining Center or Welty Board Room. Receptions will served on our upscale scrolled plastic ware unless china is requested which will be billed at an additional cost of \$1.50 per person. Events held outside of the Hogarth Dining Center or Welty Board Room requesting china service will be billed at an additional \$3.00 per person.

Reservations:

To reserve a space on the MUW Campus contact Resources Management at (662) 329-7246

Guarantees & Payment:

An estimated count and a 75% deposit are required four weeks prior to the event and the final guarantee is required two weeks prior to your event for events not being paid by a University Purchase Order. Guarantees for University events are requested one week prior to the event and will be invoiced. Increased changes to the guarantee may be accommodated up to one week prior to your event depending on the menu selected.

For the safety and well being of our clients and guests, food and beverage are not permitted to leave the premises of a catered event. In occurrence of food overages, the Catering Department will arrange for food donations to local, reputable charities.

Throughout this guide, prices quoted are for the stated number of guests or more. For smaller groups, please contact the Catering Department for pricing

Continental Breakfast

Early Riser

Orange and Cranberry Juice
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Muffins, Morning Breads and Cinnamon Rolls
Whipped butter and jelly
\$5.85 per person

Eye Opener

Orange and Cranberry Juice
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Bagels, Crumb Cakes and Muffins
Cream cheese, whipped butter and jelly
Sliced Seasonal Fresh Fruit
\$6.95 per person

Healthy Start

Orange, Grapefruit and Cranberry Juice
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Morning Breads and Croissants
Cream cheese, whipped butter and jelly
Granola with Yogurt
Sliced Seasonal Fresh Fruit
\$7.25 per person

The Presidential

Orange, Grapefruit and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
Cheese Grits
Banana Nut Bread, Cinnamon Rolls and Assorted Muffins
Granola with Yogurt
Sliced Seasonal Fresh Fruit
\$9.90 per person

Continental Breakfasts require a minimum of 15 guests.
Please contact the Catering Department for alternative menu ideas.

Breakfast Buffet

The Sunny Side of Town

Orange, Grapefruit and Cranberry Juice
Freshly Brewed Coffee and Decaffeinated Coffee
Choice of Sliced Ham, Bacon or Sausage Links
Breakfast Potatoes
Scrambled Eggs
Assorted Muffins or Bagels
\$9.75 per person

Southern Buffet

Orange, Grapefruit and Cranberry Juice
Freshly Brewed Coffee and Decaffeinated Coffee
Bacon or Sausage
Breakfast Potatoes
Cheese Grits
Scrambled Eggs
Home style Biscuits with butter, honey and assorted jellies
Assorted Breakfast Pastries
\$10.75 per person

Light and Healthy

Orange, Grapefruit and Cranberry Juice
Freshly Brewed Coffee and Decaffeinated Coffee
Granola with yogurt
Choice of Quiche Lorraine or Broccoli and Cheese Quiche
Sliced Seasonal Fresh Fruit
Assorted Cold Cereals with Milk (2% and Fat Free)
Assorted Bagels with cream cheese
\$11.50 per person

Sausage or Ham Biscuits are available upon request

Breakfast Buffets require a minimum of 25 guests.
Please consult the Catering Department for alternative menu items. Prices are
subject to change without notice due to availability.

Ala Carte Additions
(A minimum of 12 guests are required for each item)

Beverages

Freshly Brewed Coffee or Decaffeinated Coffee
\$9.50 per gallon

Freshly Brewed Starbucks Coffee or Starbucks Decaffeinated Coffee
\$10.50 per gallon

Assorted Juices

(Orange, Grapefruit, Cranberry, Apple and Grape)
\$10.50 per gallon

Breakfast Pastries

Assorted Bagels with Cream Cheese
\$1.00 per person

Muffins, Morning Breads, Danish or Crumb Cakes
\$.75 per person

Croissants, Premium Morning Breads, Sticky Rolls or Strudel
\$1.00 per person

Nutri Grain Bars
\$1.00 per person

Miniature Pastries
Croissants, Muffins, Danish or Cinnamon Rolls
\$.85 per person

Hot Items

(A minimum of 12 guests are required for each item)

Breakfast Burritos or Breakfast Sandwiches
Choice of ham and cheese, sausage and cheese, bacon and cheese or egg and
cheese
\$1.50 per person

French toast, Pancakes or Waffles, served with maple syrup
Hot Breakfast Cereal
\$2.00 per person

Cold Items

Yogurt and Granola
\$2.50 per person

Fresh Seasonal Sliced Fruit
Medium Tray- serves 15-20
\$35.00
Large Tray- serves 25-30
\$45.00

Whole Fresh Fruit
\$1.00 per person

Mixed Berry Parfaits
With Granola and Vanilla Yogurt
\$1.50 per person

Fresh Fruit Kabobs with Berry Yogurt Dip
\$1.00 per person

Please consult the Catering Department for alternative menu items. Prices are
subject to change without notice due to availability.

Express Lunches
(Minimum of 10 guests)

The Freshman

Assorted deli sandwiches on Kaiser Roll, choices include Turkey, Roast Beef,
Ham and Vegetarian
Individual bag of potato chips, home-style cookies and canned soft drink
\$6.95 per person

The Sophomore

Assorted Sandwiches, which include Turkey, Roast Beef, Ham, Vegetarian
On Assorted Breads and Croissants
With choice of Fresh Fruit, Pasta or Potato Salad,
Includes Potato Chips, Home-style Cookies and Assorted Soft Drinks
\$7.95 per person

The Graduate

Pre-made specialty sandwich, please choose from the following:

Grilled chicken breast with pesto mayonnaise, fresh basil, spinach and tomato
Roast Beef with caramelized onion, lettuce, tomato and Dijon mayonnaise
Roasted Turkey Breast with Boursin spread on Ciabata Roll
Honey Baked Ham with Brie on croissant
Marinated and Grilled Portobello mushroom with provolone cheese, lettuce,
tomato and pesto

Your Graduate boxed lunch includes:

Grilled Vegetable and Orzo Pasta Salad
Chips
Double Fudge Brownie
Assorted Sodas and Waters
\$9.25 per person

(Express Lunches are also available buffet style for a minimum of 15 guests)

Please consult the Catering Department for alternative menu items. Prices are
subject to change without notice due to availability.

Inspirational Lunch Entrees

Lunches include rolls and butter, beverage service (your choice of Iced Tea or Lemonade and Iced Water) and choice of dessert. Lunch requires a minimum of 15 guests.

Croissant Plate

Chicken Salad, Seafood Salad and Egg Salad with Miniature Croissant Rolls and Sliced Grain Breads
\$9.65 per person

Chunky Chicken Waldorf

All White Meat Chicken Salad with walnuts and grapes on a bed of greens served with Tortellini pasta salad and fresh fruit salad, Maytag Blue Dressing
\$9.50 per person

Plaza Plate

Your choice of
Angus Beef Tenderloin, Dill Salmon or Marinated Chicken Breast
With Yukon Gold Potato Salad, Pesto- Aioli Sauce
\$10.95 per person

Antipasti Plate

Genoa Salami, Smoked Turkey and Ham with Buffalo Mozzarella, Marinated Artichoke Hearts, Roasted Peppers, Kalamata Olives, Tomatoes and Pasta Salad
\$10.00 per person

Warm Lemon Chicken Salad

Marinated and battered chicken breast served on a bed on field greens, Warm Lemon Dressing
\$9.00 per person

Grilled Chicken Salad

Marinated and Grilled Chicken Breast with Pears, Candied Pecans, Maytag Blue Cheese and Hearts of Romaine with a Citrus Vinaigrette
\$9.25 per person

Caesar Salad

Romaine Leaves with shaved Asiago, garlic, Croutons and Creamy Caesar Dressing. Served with Choice of Grilled chicken, Fried Chicken, Marinated Steak
\$8.75 per person

Dessert Selections:

Classic Apple Pie with Caramel and Cinnamon
Chocolate Layer Cake
Fresh Berry Parfait
Carrot Cake

Plated Served Lunches and Dinners

\$14.95 per person

Choose One

Tossed Salad with choice of two Dressings
Fresh Spinach Salad w/ Diced egg, Bacon Bits, Red Onions served with
Raspberry Vinaigrette Dressing
Spring Mix Salad with choice of two Dressings
Fresh Fruit Compote

Choose One

Lemon Pepper Chicken, Grilled Chicken Breast, Sliced Roast Beef

All served meals include
Choice of one vegetable
Choice of one starch
Rolls with Butter
House Dessert
Coffee, Iced Tea and Water

Please consult the Catering Department for alternative menu items. Prices are subject to change without notice due to availability.

Traditional Buffet
(Minimum of 20 guests)

\$12.50 per person

Choose One

Tossed Salad with choice of two dressings
Spinach Salad w/ Mandarin Oranges and Bacon Bits with Vinaigrette Dressing
Fresh Fruit Salad tossed with Poppy seed dressing
Creamy Home Style Cole Slaw

Choose One

Grilled Chicken Breast, Lemon Pepper Chicken, Grilled Chicken Breast with
Mushroom Sauce, Grilled Chicken Breast in a White Cream Sauce,
Chicken Almandine
Sliced Marinated Roast Beef

\$16.50 per person

Choose two

Tossed Salad with choice of two dressings
Spinach Salad w/ Mandarin Oranges and Bacon Bits with Vinaigrette Dressing
Fresh Fruit Salad tossed with Poppy seed dressing
Creamy Home Style Cole Slaw

Choose One

Chicken Cordon Blue
Chicken Stuffed with Feta Cheese with a warm Raspberry Sauce
Sliced London Broil with Mushroom Sherry Sauce
Stuffed Pork Tenderloin

Additional entrees are \$2.00 per person each

Traditional Buffets include

Choice of two vegetables
Choice of one starch
Rolls with butter
House dessert
Coffee, Iced Tea and Water
(Specialty desserts available at additional costs)

Please consult the Catering Department for alternative menu items. Prices are subject to change without notice due to availability.

Specialty Buffets
Lunch and Dinner Buffets require a minimum of 20 guests.

American Harvest Buffet

Select two salads:

Potato Salad

Mixed Greens with Balsamic Vinaigrette and Ranch Dressing
Cucumber Salad with Red Onion, Tomatoes and Cider Vinaigrette
Grilled Vegetable Salad
Pasta Salad

Deli Meats and Cheeses to include:

Lean Roast Beef, Roasted Turkey, Baked Ham
Cheddar, Swiss and Provolone
Assorted Sandwich Breads and Rolls
Lettuce, Tomato, Red Onion and pickles
Yellow Mustard, Dijon Mustard and Mayonnaise

Brownies and Cookies

Iced Tea or Lemonade, Iced Water
\$10.50 per person

Fiesta Feast

Select Two Salads:

Fresh Fruit Salad

Beet and Ginger Salad

Tortilla Chips with Salsa and Guacamole
Fresh Field Greens with Ranch Dressing and Balsamic Vinaigrette

Choice of Two Entrees:

Chicken or Beef Fajitas, Diced Tomatoes, Sour Cream, Shredded Cheese, Lettuce
Shrimp and Vegetable Fajitas, Traditional Toppings
Chicken or Beef Enchiladas

Warm Flour Tortillas

Spanish rice and Vegetarian Black Beans

Cinnamon Crisps

Iced Tea or Lemonade, Iced Water
\$11.95 per person

Italian Buffet

Select Two Salads:

Tomato, Basil and Buffalo Mozzarella Salad
Marinated Mushrooms, Artichoke and Tomato with Oregano Dressing
Caesar Salad with shaved Parmesan and Toasted Croutons
Oven Roasted Potato Salad

Select Two Entrees:

Penne Pasta with Arugula, Pine Nuts, Roasted Peppers and Sun-Dried Tomatoes
Fettuccini Alfredo
Meat Lasagna
Vegetarian Lasagna
Grilled Chicken with Tomato, Red onion, Kalamata Olives and Red Wine Sauce

Garlic Bread

Tiramisu

Iced Tea or Lemonade, Iced Water
\$12.50 per person

Basic Barbeque

Hamburgers, Hot Dogs and Veggie Burgers
Served with traditional rolls, lettuce, tomato, onion, cheese
Mustard, Mayonnaise, Ketchup and Relish
Baked Beans
Potato Chips
Assorted Cookies
Iced Tea or Lemonade
\$8.25

Texas Barbeque

BBQ Pork Ribs or Pulled Pork
Spicy BBQ Chicken
Corn on the cob
Western Baked Beans (Vegetarian available upon request)
Coleslaw
Homemade corn bread with honey butter
Assorted cookies
Iced Tea or Lemonade
\$12.50

Holiday Dinner
(Seasonal)

Roast Turkey served with choice of Mashed Potatoes or Stuffing, Gravy
Green Beans
Cranberry Sauce
Rolls and Butter
Apple or Pumpkin Pie (Seasonal)
Iced Tea or Lemonade
\$11.95 per person

Chinese Feast

Egg Rolls with Hot Mustard and Sweet and Sour Sauce
Spicy Hunan Beef Stir Fry
Sweet and Sour chicken
Choice of Steamed White Rice or Vegetable Fried Rice
Almond Cookies and Fortune Cookies
Iced Tea or Lemonade
\$12.50 per person

Southern Cuisine

Garden Salad with Ranch and Balsamic Vinaigrette

Fried Chicken or Savory Baked Chicken
Green Bean Casserole
Mashed Potatoes with Gravy
Corn Bread with honey butter
Fruit Cobbler
Sweet Tea and Iced Water
\$12.95 per person

Refreshment Breaks

Sweet and Salty

Assorted snack sized candy
Assorted salty snacks
Assorted Soft Drinks and Bottled Water
\$2.00 per person

Cookie Craze

Assorted Gourmet Cookies to include: Chocolate Chip, Oatmeal Raisin,
White Chocolate Macadamia Nut, M&M and Sugar
Bottled Water and Iced Tea or Lemonade
\$2.50 per person

South of the Boarder

Tortilla Chips served with
Mango Salsa, Pico de Gallo and Tomato-Cilantro Salsa, Seven Layer Mexican Dip
Assorted Soft Drinks and Bottled Water
\$3.50 per person

Snack Attack

Bowls and Baskets of Goldfish Crackers, Snack Mix, Mixed Nuts and Chips
Assorted Soft Drinks and Bottled Water
\$3.95 per person

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream
Caramel, Chocolate and Strawberry Toppings
Sprinkles, Chopped Nuts, Assorted Candy Pieces, Whipped Cream and Cherries
\$3.25 per person
(Add additional ice cream flavors for \$.75 each per person)

Chocolate Lovers

Chocolate Brownies, Chocolate Dipped Strawberries, Mini Chocolate Éclairs
Bottled Water and Iced Tea or Lemonade
\$5.50 per person

Healthy Choice

Whole Fresh Fruit, Nutri-grain and granola bars, Assorted Individual Yogurts,
Juice and Bottled Water
\$4.25 per person

Reception Displays and Stations
(Minimum of 15 guests)

Reception Displays

International and Domestic Cheese Display to include Swiss, Cheddar, Jalapeno Jack, Brie and Smoked Gouda presented with sliced French bread and an assortment of Crackers at \$1.65 per person

Fruit and Cheese Display to include Cheddar, Colby, Swiss and Brie served with sliced fruit
And seasonal berries with assorted crackers at \$1.85 per person

Fresh Seasonal Sliced Fruit Trays
Small Serves 15 \$20.00
Medium Serves 25 \$35.00
Large Serves 50 \$65.00

Fresh Vegetable Crudités with Spinach Dip in Pumpernickel to include broccoli, tomatoes, radish, carrots, cucumber and celery with fresh spinach dip served in a Pumpernickel boule

Small Serves 15 \$15.00
Medium Serves 25 \$25.00
Large Serves 50 \$45.00

Baked Brie en Croute served with assorted fillings, sliced baguette and crackers at \$65.00 each

Hot Crab or Artichoke Dip served with pita and bagel chips at \$50.00 each

Tuscan Antipasti Display to include: Domestic Meats and Cheeses, Seasonal Fresh Fruit, Marinated Roasted Vegetables, Mushroom Medley, Seasoned Olives
Served with assorted Accompaniments and Tapas at \$95.00

Chocolate Dipped Seasonal Fresh Fruit Fondue at \$45.00

Chocolate Fountain with fresh strawberries, pineapple, pretzel rods and jumbo marshmallows at \$3.50 per person

Carving and Action Stations

Carving stations below include condiments and silver dollar rolls. Each station requires a Chef at \$40.00 for a two-hour reception. Prices are per-person and based on the food displayed for a two-hour time period and a minimum guarantee of 25. Serving sizes are based on reception or hors d'oeuvres portions

Roast Top Round of Beef with au jus and horseradish sauce at \$2.50 per person

Roast Tenderloin of Beef with cabernet jus lie at \$4.00 per person

Glazed Spiral Ham with Dijon mustard at \$2.50 per person

Roast Pork Loin with champagne mustard and pineapple orange chutney at \$2.50 per person

Roast Turkey Breast with cranberry orange relish and grain mustard at \$2.50 per person

Mashed Potato Bar- Choice of Chicken, Beef or Shrimp with Red and Yukon Gold mashed potatoes with condiments: sour cream, bacon, chives, cheddar cheese, and broccoli at \$3.75 per person

Pasta Bar- Choice of two pastas and sauces from the following: Ravioli, Orzo, Penne and Spinach Fettuccini with Marinara, Basil Pesto, Sun-dried Tomato Cream or Alfredo. Presented with Broccoli, Mushrooms, Artichokes, Tomatoes, Asiago Cheese and Breadsticks at \$3.75 per person

Fajita Station- Choice of Marinated Chicken, Beef or Shrimp sizzled to perfection and presented with onions and peppers. Accompanied by diced tomatoes, Guacamole, salsa, sour cream, shredded cheddar cheese, and flour tortillas. Chicken at \$2.75; Beef at \$3.25 and Shrimp at \$3.90 per person

Bananas Foster or Grilled Pineapple- served with assorted sauces and vanilla ice cream at \$3.95 per person

Please consult the Catering Department for alternative menu items. Prices are subject to change without notice due to availability.

Hors D'oeuvre Buffet Selections
(Minimum of 50 guests)

Selection I. \$4.50 per person

Fruit and Cheese Display to include Cheddar, Colby, Swiss and Brie served with sliced fruit and seasonal berries with assorted crackers
Choice of two Cold Ala Carte selections
Choice of one Hot Ala Carte Selection

Selection II. \$5.50 per person

Hot Artichoke Dip with Pita and Bagel chips
Fresh Vegetable Crudités to include broccoli, tomatoes, radish, carrots, cucumber and celery with fresh spinach dip served in a Pumpernickel boule
Choice of two Cold ala Carte selections
Choice of two Hot ala Carte selections

Selection III. \$6.00 per person

International and Domestic Cheese Display to include Swiss, Cheddar, Jalapeno Jack, Brie and Smoked Gouda presented with sliced seasonal fresh fruit, sliced French bread and an assortment of crackers
Assorted Bruschetta to include tomato basil, mushroom and olive
Choice of three Cold ala Carte Selections
Choice of two Hot ala Carte Selections

Selection IV. \$7.50 per person

Domestic Cheese tray to include Swiss, Cheddar, Jalapeno, Jack, Brie and Smoked Gouda presented with seasonal sliced fruit
Fresh Vegetable Crudités to include broccoli, tomatoes, radish, carrots, cucumber and celery with fresh spinach dip served in a Pumpernickel boule
Assorted Cold Canapés
Choice of three Cold ala Carte Selections
Choice of three Hot Ala Carte Selections

Desert Displays and Petite Pastries available for an additional charge. Please consult the Catering Department for menu alternatives.

Ala Carte Hors D'oeuvres

Assorted Cold Canapés

Assorted Spiral Sandwiches
Turkey and Swiss, Ham and Provolone or Vegetarian

Assorted Finger Sandwiches
Ham salad, chicken salad, egg salad, roast beef and horseradish

Buffalo Wings
Served with bleu cheese dressing and celery

Sweet and Sour, Swedish or BBQ Meatballs

Plain or Coconut chicken Tenders
Served with Barbeque and Orange mustard sauce

Spanikopita

Assorted Petite Quiche

Southwestern Quesadillas

Stuffed Mushroom Caps

Please consult the Catering Department for alternative menu items. Prices are subject to change without notice due to availability.

Ala Carte Additions

Assorted Canned Soft Drinks at \$.85 each
Coca-Cola Products

Bottled Water at \$1.25 each

Lemonade and Iced Tea at \$9.50 per gallon

Cranberry Ginger ale, Citrus or Tropical Fruit Punch at \$10.50 per gallon

Egg Nog (Seasonal) at \$13.00 per gallon

Mulled Cider (Seasonal) at \$12.00 per gallon

Jumbo Gourmet Cookies at \$8.00 per dozen
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Chocolate-Chocolate Chip, Sugar

Seasonal Specialty Cookies at \$9.00 per dozen

Miniature Fudge Brownies at \$6.25 per dozen

Jumbo Double Chocolate Brownies at \$12.00 per dozen

Gourmet Bars or Marshmallow Krispies at \$10.50 per dozen

Lemon Bars at \$10.95 per dozen

Miniature Finger Pastries at \$14.95 per dozen

Gourmet Miniature Desserts at \$17.00 per dozen

Chocolate Covered Strawberries at \$23.95 per dozen

Please consult the Catering Department for alternative menu items. Prices are subject to change without notice due to availability.

Ala Carte Dessert Selections

House Desserts

Assorted Layer Cakes
Assorted Fruit Pies
Assorted Mousse with Whipped Topping
Pound Cake with Fresh Berries

Specialty Desserts

(Offered at \$1.00 per person additional)

Assorted Hot Cobblers
Strawberry Shortcake
Praline Pie
Fresh Berry Tarts
Fresh Berry and Yogurt Parfaits