

Breakfast

Menus below are presented buffet style. All menus below include freshly brewed regular and decaffeinated coffee and hot tea

First Base **\$10.50/person**
Assorted pastry basket of mini muffins, assorted Danishes and cinnamon rolls with carafes of orange juice

Second Base **\$12.50/person**
Croissants w/jelly, fresh sliced fruit with berries, bran muffins with yogurt and granola served with orange juice carafe

Home Run **\$14.50/person**
Warm bacon or Sausage and egg croissant sandwiches, breakfast potatoes, sliced seasonal fruit, cereal and milk with assorted fruit juice

Grand Slam **\$16.50/person**
Scrambled eggs, thick-cut bacon, sausage patties, breakfast potatoes, biscuits and peppered country gravy with a fresh fruit display and assorted fruit juices

A la Carte

Fresh brewed regular or decaffeinated coffee	\$30/gallon
Fruit Juice (Orange, Cranberry or Apple)	\$20/carafe
Bottled Water	\$2.95/each
Assorted Canned Sodas	\$3.50/each
Lemonade	\$19/gallon
Iced Tea (sweet or unsweet)	\$21/gallon
Fruit Punch	\$21/gallon
Punch, Client Specific	\$21/gallon
Danish, Muffins or Cinnamon Rolls	\$29/dozen
Assorted Bagels	\$29/dozen
Bacon or Sausage and Egg Croissant Sandwiches	\$7.50/each
Whole Fresh Fruit	\$3.95/each
Seasonal Sliced Fruit	\$5.95/person
Fudge Brownies	\$25/dozen
Assorted Baked Cookies	\$25/dozen

Break Packages

Sweet Street **\$10.50/person**
Assorted cookies, fudge brownies and cold milk

Concession Stand Favorites **\$10.50/person**
Candy bars and jumbo pretzels with spicy mustard and melted cheddar cheese served with assorted canned sodas and lemonade

Energy Burst **\$11.50/person**
Assorted Energy Bars, Deluxe Trail Mix, Whole Fresh Fruit, Coffee, and Red Bull Energy Drinks.

The Health Nut **\$11.50/person**
Fresh sliced fruit, assorted vegetable sticks with ranch dressing, granola bars and assorted yogurt

The Chocoholic Break **\$11.50/person**
Chocolate Chip Cookies, Chocolate Covered Oreos, Snickers, Hershey Bars, M&M's, Dark & White Chocolate Dipped Pretzel Sticks.

All Day Beverage Packages

Service provided throughout entire event

Coffee Service **\$10.00/person**
Freshly brewed regular and decaffeinated coffee with hot herbal tea

Complete Beverage Service **\$13.00/person**
Regular and decaffeinated coffee, assorted sodas and bottled water

Express Boxed Lunch

Classic Club **\$16.50/each**
Turkey and ham stacked with bacon, lettuce, tomato, and mayo served with chips, cookie and a soda

Deli Sandwich **\$16.50/each**
Your choice of Ham, Turkey, or Roast beef with cheese served on a hoagie roll with chips, cookie and a soda



Plated Options

For events with a formal atmosphere, we suggest a served meal. Each menu item includes a fresh green salad, rolls and butter, iced tea, water, coffee and chef's choice dessert.
(Minimum of 25)

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| Grilled Chicken Salad | \$16.50 |
| Grilled chicken breast over tossed greens with your choice of dressing. | |
| Grilled Chicken Alfredo | \$21.50 |
| Fettuccine Pasta tossed with Garlic Cream Sauce and topped with Grilled Chicken. Served with Garlic Rolls | |
| Stuffed Chicken Breast | \$21.50 |
| Spinach and Cheese stuffed chicken breast served with green beans and garlic mashed potatoes | |
| Grilled Chicken Marsala | \$23.50 |
| Grilled chicken breast with a Marsala wine sauce served with domestic mushrooms and garlic mashed potatoes, and fresh grilled vegetables. | |
| Sirloin | \$23.50 |
| 12 oz. Gilled Sirloin with seasoned mashed potatoes and steamed vegetables. | |
| Atlantic Salmon | \$25.50 |
| Lemon Pepper Crusted 8oz Fillet, pan seared to medium and served with Sautéed Spinach and Roasted Rosemary Potato's. | |
| Grilled Redfish | \$25.50 |
| Lightly grilled filet topped with roasted red pepper reduction and herb roasted vegetables. | |
| Prime Rib | \$29.95 |
| 14 oz. Roasted Prime Rib with roasted garlic potatoes and French green beans. | |
| Beef Filet | \$36.00 |
| 6oz. Filet topped with smoked gorgonzola cheese served with truffle whipped potatoes and roasted parm asparagus - finished with a demi-glace | |

Lunch/Dinner Buffet

(Minimum of 25 people)

All buffets are served with a Fresh Garden Salad, Iced Tea, Water, coffee, and a chef's choice dessert

- Pasta bar** **\$19.50**
CHOICE OF TWO PASTA & TWO SAUCE:
- Cheese Tortellini, Macaroni, Angel Hair or Penne
 - Alfredo, Marinara, Pesto, or Shredded Parmesan Cheese and Baked Garlic Bread
 - Bolognese (add \$2/person)
 - Add Chicken or Italian Sausage (\$2/person)
 - Add Dessert (\$2/person)
- Spaghetti bar** **\$19.50**
Spaghetti with a Meat Sauce, shredded parmesan cheese and baked garlic bread.
- The Fajita bar** **\$21.50**
Sliced Chicken and Beef with grilled onions and peppers, tortilla shells, refried beans, Spanish rice, chips and salsa with sour cream, guacamole, shredded cheese, lettuce, jalapeños and Pico de Gallo.
- Deli Buffet** **\$19.50**
Sliced roast beef, ham, turkey, American, Swiss and pepper jack cheese with assorted breads, relish tray with lettuce, tomato, pickles and onions, condiments and assorted potato chips. Served with Fresh Garden Salad with two dressings.
- The Old South** **\$21.50**
Chicken spaghetti with roasted vegetables and garlic bread. Peach or cherry cobbler with ice cream. Served with Fresh Garden Salad with two dressings.
- Mississippi Blues BBQ** **\$24.50**
Slow roasted Boston Butt pulled pork and BBQ grilled chicken breast with baked beans, red skin potato salad, squash casserole, fresh green beans, rolls and butter. Served with Fresh Garden Salad with two dressings, and chef's choice dessert.
- Mama's Kitchen** **\$25.50**
Grilled chicken breast topped with a sherry mushroom sauce and roasted pork loin dressed with lemon and thyme, brown rice pilaf, steamed green beans, rolls and honey butter. Served with Fresh Garden Salad with two dressings, and chef's choice dessert.
- Sugar Magnolia** **\$26.50**
Fried Chicken and slow roasted sliced sirloin with au jus, marinated cucumber salad, garlic mashed potatoes, squash casserole, fresh green beans, rolls and butter. Served with Fresh Garden Salad with two dressings, and chef's choice dessert.



Build Your Own Buffet

Bronze Package \$32.50

(Minimum of 25 people, One Meat Option per Person)

Each meal includes rolls and butter, chef's choice dessert, tea, water and coffee

Choose two salads: Fresh green salad, pasta salad, potato salad, Cole slaw, Caesar salad or marinated cucumber salad

Choose two entrees: Southern fried chicken, herb-baked chicken, roasted pork loin, smoked BBQ pork, roasted sliced sirloin, baked ham with pineapple, or tilapia.

Choose two sides: Garlic mashed potatoes, roasted seasonal vegetables, roasted red potatoes, wild rice pilaf, green bean casserole, squash casserole, glazed baby carrots, steamed broccoli or steamed asparagus

Silver Package \$39.50

Entrée: Prime Rib

Choose two salads: Fresh Garden Salad, Pasta Salad, Potato Salad, Cole Slaw, Caesar Salad, or Cucumber Salad

Choose two sides: Garlic Mashed Potatoes, Roasted Seasonal Vegetables, Roasted Red Potatoes, Wild Rice Pilaf, Green Bean Casserole, Squash Casserole, Glazed Baby Carrots, Steamed Broccoli, or Steamed Asparagus

Gold Package \$45.50

Entrée: Steamship Roast Beef

Choose two salads: Fresh Garden Salad, Pasta Salad, Potato Salad, Cole Slaw, Caesar Salad, or Cucumber Salad

Choose two sides: Garlic Mashed Potatoes, Red Roasted Seasonal Vegetables, Roasted Red Potatoes, Wild Rice Pilaf, Green Bean Casserole, Squash Casserole, Glazed Baby Carrots, Steamed Broccoli, or Steamed Asparagus



Trays & Carving Stations

Trays (20 guest minimum)

- Spinach and Artichoke Dip with fresh tortilla chips **\$7.50/person**
- French onion dip with chips **\$6.50/person**
- Queso Dip (Tangy cheese dip with seasoned ground beef) and fresh tortilla chips **\$7.50/person**
- Fresh Tortilla Chips and Salsa **\$6.50/person**

Carving Stations

(Includes mini rolls and condiments)
(Additional \$25 per hour, per station for Carver)

- Roasted turkey with cranberry sauce (30-35) **\$210.00**
- Glazed ham with raisin sauce (50-60) **\$210.00**
- Pork Loin with spicy peach salsa (40-50) **\$225.00**
- Black Pepper dusted beef tenderloin (35-40) **\$310.00**

Hors D'oeuvres

(Priced per 50 pieces)

Hot

Meatballs	\$99.50
Hot Wings	\$99.50
Mozzarella Sticks	\$99.50
Chicken Tenders	\$99.50
Steak & Vegetable Kabobs	\$175.50
Chicken & Vegetable Kabobs	\$165.50

Cold

Assorted Finger Sandwiches	\$95.50
Andouille & Cheddar Skewers	\$85.50
Assorted Miniature Cheesecake Bites	\$105.50

Fresh Fruit Platter

Sliced Melons, Pineapple, Grapes & Strawberries
Served With a Honey Walnut Yogurt Dip

Small \$125.00 (Serves 25) Medium \$230.00 (Serves 50) Large \$430.00 (Serves 100)

Cheese Platter

Gouda, Boursin, Brie, Cheddar, Havarti & Monterey Jack Cheeses Garnished With Fresh Fruit
Served with Gourmet Crackers and Sliced French bread

Small \$165.00 (Serves 25) Medium \$245.00 (Serves 50) Large \$445.00 (Serves 100)

Crudités Platter

Fresh Vegetables Served With Lemon Ranch Dip

Small \$85.00 (Serves 25) Medium \$140.00 (Serves 50) Large \$250.00 (Serves 100)

Reception Packages

(Minimum 25 people)
Packages include fruit punch, tea and water, cheese and fruit display

The Big Trios **\$30pp**
Hot wings, mozzarella sticks, and chicken tenders.

Moving on Up **\$39pp**
Hot wings, mozzarella sticks, chicken tenders, assorted finger sandwiches and miniature cheesecake bites

Crème de la crème **\$39pp**
Chicken tenders, meatballs, hot wings, mozzarella sticks, assorted finger sandwiches, Queso and Chips, cheese skewers, assorted cheesecake bites.



Cash bar Beverage Selections

Well liquor	\$6.75
Call liquor	\$8.00
Premium	\$10.00
Wine by the glass	\$7.75
Imported Beer	\$6.00
Domestic Beer	\$5.00

A Keg of Beer **\$275.00**

Host Bar Beverage Selections

(\$25 for Bartender)

Domestic Beer	\$4.75
Imported Beer	\$5.75
Wine by the glass	\$7.00
House Wine, Bottle	\$39.00
Premium Wine, Bottle	\$52.00
Juice and Soda	\$3.75
Mineral Water	\$3.75

(All Food & Beverage Services are charged a 20% Service Charge)

Please contact the sales department to customize your Menu to fit your needs.



Holiday Inn[®]

**Holiday Inn Trustmark Park
Catering Menu**

**110 Bass Pro Drive
Pearl, MS 39208
601-939-5238**



ALUMNI HOUSE

Sports Bar & Grill

FAVORITES

(MAXIMUM of 25)

Includes tea, water, coffee

Served with a generous portion of Fries

Thai Shrimp Wrap

Fried Shrimp tossed in our Thai Sauce with fresh greens, tomato and a side of Ranch served with black bean and corn salsa.

\$13.50

Chicken Wrap

Grilled or fried chicken breast strips with romaine lettuce and tomato.

\$12.50

Cheeseburger

Our classic burger with your choice of Cheddar, Swiss or Pepper Jack cheese.

\$13.50

Pulled Pork Sandwich

Applewood smoked Boston Butt, smoked in-house with our special BBQ sauce.

\$12.50

Chicken Bacon Melt

Grilled breast of chicken with bacon, mushrooms, jack cheese, and honey mustard on the side.

\$12.50

Chicken Salad

Your choice of grilled or blackened chicken breast tenders over a tossed or Caesar salad (fries do not come with this option)

\$12.50

Fried Shrimp Po-Boy

Our classic po-boy with fried shrimp, lettuce, tomato.

\$13.50

Catfish

House-Battered fresh farm-raised Catfish sliced thin and flash fried for crispness, served with fried Okra.

\$16.50

Chicken Breast

8 oz. Chicken Breast, grilled to perfection; Make it Blackened, Buffalo or Fried, served with grilled vegetables.

\$14.50