

Banquet Menu



LION X HILLS
EAST MISSISSIPPI COMMUNITY COLLEGE

Lion Hills Center & Golf Course
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BREAKFAST & BRUNCH BUFFETS



THE CONTINENTAL \$6.95

Assorted Muffins
Mini Quiches
Fresh Seasonal Fruit Platter
with Fruit Dip
Orange Juice
Freshly Brewed Coffee

THE FULL AMERICAN \$12.95

Fresh Seasonal Fruit Platter with Fruit Dip
Biscuits with Gravy or Assorted Muffins
Grits or Hash Browns
Scrambled Eggs
Bacon
Sausage
Choice of Two Juices:
(Orange Juice, Cranberry, or Apple)
Freshly Brewed Coffee

THE CLASSIC \$8.95

Bacon or Sausage
Scrambled Eggs
Hash Browns or Grits
Buttermilk Biscuits
Orange Juice
Freshly Brewed Coffee

ADDITIONAL BREAKFAST BUFFET OFFERINGS

Homemade Cinnamon Rolls \$18 per Dozen
Smoked Salmon Served with Bagels, Sour Cream, and Lemon Dill Spread \$28
(Serves 10-12)
Mini-Quiches \$22 (Serves 10-12)



PLATED LUNCHEES

AVAILABLE FOR GROUPS OF 30 OR MORE

Chicken Salad Plate \$10.00

Cranberry-Walnut Chicken Salad Served with Pasta Salad, Fresh Fruit, and Crackers

Chicken Salad Sandwich \$8.00

Cranberry-Walnut Chicken Salad Served on a Croissant, Served with Your Choice of Sweet Potato Fries or Chips

Caesar Salad with Grilled Chicken Caesar Salad \$10.00

Grilled Chicken on a Bed of Romaine/Iceberg Blend, with Parmesan, Croutons, Served with Caesar Dressing

KID FRIENDLY OPTIONS

AVAILABLE FOR GROUPS OF 15 OR MORE

Hamburger or Hot Dog Buffet \$10.00

Grilled Hamburgers or Hot Dogs with Condiments and Toppings (Lettuce, Tomatoes, Cheese, Onions, and Pickles); Served with Chips or Fries

Kid's Chicken Tender Feast \$10.00

Chicken Tenders served with Condiments, with Your Choice of Chips or Fries



LUNCH & DINNER BUFFETS

AVAILABLE FOR GROUPS OF 30 OR MORE

Down Home Buffet \$21.00

Includes Your Choice of 2 Entrees, 1 Vegetable, 1 Starch, 1 Dessert, a Choice of Rolls or Cornbread; Served with Fresh Tossed Salad, Ice Tea and Water.

[See the Next Page for Selections](#)

Southern Fish Fry \$21.00

Includes Your Choice of Fried or Blackened Mississippi Catfish, French Fries, Jalapeno Hush-puppies, Coleslaw, Pasta Salad; Served with Choice of 1 Dessert, Ice Tea and Water

Italian Buffet \$21.00

Spaghetti and Meatballs with Homemade Marinara Sauce, Grilled Chicken Fettuccine (with choice of Alfredo or Pesto Sauce), Marinated Grilled Vegetables; Served with Fresh Tossed Salad, Rolls, Choice of 1 Dessert, Ice Tea and Water

BBQ Buffet \$21.00

Pulled Pork, BBQ Chicken, Baked Beans, Corn on the Cob or Creamed Corn, Cole Slaw; Served with Texas Toast, Choice of 1 Dessert, Ice Tea and Water

DOWN HOME BUFFET CHOICES



Includes Your Choice of 2 Entrées, 1 Vegetable, 1 Starch, 1 Dessert, a Choice of Rolls or Cornbread;

Served with a Fresh Tossed Salad, Iced Tea and Water

\$21 per person

If you are bringing in a wedding or celebration cake and wish to omit our dessert, the price will be \$19.00 per person. For wedding cakes, there is a \$30 presentation fee; which includes a cake table, linens, cake plates, forks, and cocktail napkins.

ENTREES

Smoked BBQ Chicken
Chicken Breast Marsala (Mushroom and Wine Sauce)
Chicken Picatta (Lemon and Caper Sauce)
Mediterranean Chicken Breast
Asian Chicken Satay (Peanut Sauce)
Pineapple Chicken Satay (Teriyaki Sauce)
Parmesan Crusted Chicken
Fried Chicken
Chicken Spaghetti
Chicken Alfredo
Chicken Enchiladas
Roasted Turkey Breast and Dressing
Hamburger Steak (Onion and Brown Gravy)
Meatloaf (BBQ or Red Wine Glaze)
Country Fried Steak (Saw Mill Gravy)
Beef Stuffed Bell Peppers (Sundried Tomato Sauce)
Roasted Sirloin (Au Jus Gravy)
Beef Tips and Rice
Beef Enchiladas
Fried Pork Chops (Saw Mill Gravy)
Roasted Pork Loin
(Sundried Tomato or Bourbon Brown Sugar)
Baked Ham

Add any of the following for an additional cost based on Market

Price: Prime Rib, Seafood Paella, Baked Salmon, Raw Oysters (Seasonal)

DESSERTS

Mini Pecan Pies
Mini Fudge Pies
Mini Lemon Icebox Pies
Mini Peanut Butter Pies
Pecan Cobbler
Peach Cobbler
Blackberry Cobbler
Strawberry Cake
Bread Pudding and Bourbon Sauce
Cupcakes with Buttercream Icing
(Vanilla or Chocolate)
Red Velvet or Vanilla Sheet Cake
Strawberry, Chocolate or Vanilla Trifle
Mississippi Mud Bars
Banana Pudding

VEGETABLES

Country Style Green Beans
Creamed Spinach
English Peas with Pearl Onions
Fried Okra
Glazed Carrots
Green Bean Casserole
Sautéed Squash and Zucchini
Squash Casserole
Steamed Broccoli
Stewed Okra and Tomatoes
Turnip Greens
Roasted Cauliflower
Sugar Snap Peas

STARCHES

Roasted Potatoes
Creamed Corn
French Fries
Sweet Potato Fries
Mac and Cheese (Cheddar or
Pepper Jack Cheese)
Mashed Potatoes
(Garlic or Loaded)
Scalloped Potatoes
Sweet Potato Casserole
Rice Pilaf
Fried Rice
Wild Rice Blend
Mediterranean Rice
Mediterranean Cous Cous
BBQ Baked Beans
Black-Eyed Peas
Butter Beans



APPETIZER SPECIALTIES

PRICE BASED ON SERVING 50 PEOPLE

Fresh Fruit with Creamy Dip \$85

Fresh Vegetables with Herb Dip \$75

Assorted Cheese and Cracker Presentation \$75

Brie En Croute with Crostini's with a Choice of Apricot or Brown Sugar Bourbon Filling
\$55 (30 people)

Fried Pickled Okra with Remoulade \$45

BBQ Fried Squash with Sundried Tomato Aioli \$45

Spinach and Artichoke Dip \$65

Baked Onion Dip \$65

Broccoli and Cheese Dip \$65

Buffalo Chicken Dip \$65

Sausage and Queso Dip \$65

Hummus Platter with Traditional, Roasted Pepper and Greek Flavors;

Served with Pita chips, Cucumbers, and Carrots \$45

Salsa Bar with Tropical, Mild, and Verde Flavors; served with Tortilla Chips \$45

Smoked Salmon with Bagels, Cream Cheese, Onions and Capers \$135

Cherry Tomatoes and Mozzarella Platter with Drizzled Balsamic Glaze or
Pesto Sauce \$125



HORS D'OEUVRES

PRICED PER PERSON

- Spiral Ham and Cheese Biscuits with Honey Mustard Sauce \$2.25
- Roasted Pork Tenderloin with Mini Yeast Rolls, and
Choice of Horseradish or Creole Aioli \$2.25
- Roasted Beef Tenderloin with Mini Yeast Rolls and Horseradish Sauce \$4.00
- Mini Reuben Sandwiches \$2.25
- Cocktail Smokies in Cranberry BBQ Sauce \$1.25
- Beef Meatballs with Bourbon BBQ Sauce \$3.00
- Classic Swedish Meatballs \$3.00
- Delta-Style Sausage, Cheese, and Pickle Kabobs \$2.00
- Seasonal Fruit Kabobs \$1.25
- Grilled Mini Goat Cheese and Bacon Sandwiches \$2.00
- Grilled Mini Pimiento Cheese with Pepper Jelly Sandwiches \$2.00
- Tomato, Mozzarella, and Salami Skewers with Balsamic Glaze \$2.25
- Parmesan Poppy-Puff Pastry Straws \$1.50
- Crab-Stuffed Mushrooms \$2.75
- Sausage and Cream Cheese Stuffed Mushrooms \$2.75
- Cheddar and Bacon Stuffed Mushrooms \$2.75
- Parmesan and Okra Capped Mushrooms \$2.75
- Bacon Wrapped Shrimp with Red Pepper Aioli \$5.50
- Fried Tempura Shrimp with Sweet and Sour Sauce \$5.50
- Chilled Shrimp with Cocktail Sauce \$5.50
- Charleston Pickled Shrimp with Artichokes \$5.50
- Shrimp and Grit Bite Bowls \$2.50
- Chicken Salad Sliders \$1.75
- Pimiento Cheese and Pepper Jelly Phyllo Cups \$1.75
- Cranberry Chicken Salad Phyllo Cups \$1.50
- Traditional Chicken Wings with choice of Buffalo, Teriyaki or
Sweet and Sour Sauce \$2.50
- Mediterranean Bruschetta \$1.35
- Deviled Eggs with Traditional or Creole Filling \$1.35

*Add \$1 per person for butler service



FOOD STATION MENU ENHANCEMENTS

50 PERSON MINIMUM

We offer a wide variety of stations. These are great interactive options for your guest. We do recommend when selecting stations in place of a dinner buffet, to please allow at least 3 stations for your guests, as these portions are smaller and not dinner size portions.

Chef's Carving Station:

Beef Tenderloin, Roast Sirloin, Roasted Turkey Breast, Honey Glazed Ham, Salmon en croute. **\$50 per station. Market Price For Proteins.**

Fiesta Bar: \$11 Per Person

Taco Bar: Beef or Southwest Chicken, Tortillas, Lettuce, Tomato, Shredded Cheddar, Sour Cream, and Salsa

Fajitas Bar: Beef or Southwest Chicken, Tortillas, Lettuce, Tomato, Shredded Cheddar, Sour Cream, and Salsa

Add Re-fried Beans or Spanish Rice for \$1

Asian Bar: \$12 Per Person

Teriyaki Beef or Honey/Ginger Chicken Served with Fried Rice, Snow Peas, Carrots, Celery, Baby Corn, Sweet Ginger Aioli, and Soy Sauce

Macaroni and Cheese Bar: \$6 Per Person

Choice of: Original Mac, Bacon and Pepper Jack Mac, or White Cheddar Mac

Toppings Include: Bacon Bits, Sour Cream, Sautéed Broccoli, Shredded Cheddar, and Crunchies

Mashed Potato Bar: \$3 Per Person

Whipped Garlic Mashed Potatoes served with an array of toppings including Bacon Bits, Shredded Cheddar, Chives, Butter, and Sour Cream

*Substitute with Sweet Potatoes, Brown Sugar, Pecans, and Butter \$4

Bread Pudding Bar: \$3 Per Person

Mini Cupcakes Filled with Your Choice of 2 flavors:

Lion Hills Famous White Chocolate Cranberry, Chocolate Cream,

Chocolate Chip, Strawberry Cream, Peaches and Cream, Bananas Foster, or

Cinnamon Roll

Nothing Brings People Together Like Good Food...



PLATED DINNERS

SERVED WITH SALAD, VEGETABLE, STARCH,
DINNER ROLLS, AND TEA

SALAD

Spring Mix, Tomatoes, Shredded Carrots, Cucumbers, and Parmesan
Topped with Parmesan Vinaigrette

VEGETABLES

Sauteed Green Beans

Green Bean Almandine

Bacon Wrapped Green Beans

Sauteed Zucchini and Yellow Squash Medallions

Sauteed or Roasted Carrot Medallions

Sauteed or Roasted Broccolini

STARCH

Rice Pilaf with Sweet Peas and Carrots

Wild Rice

Baked Potato

Baked Sweet Potato

Potatoes Au Gratin

Garlic Mashed Potatoes

Roasted Red Pepper Mashed Potatoes

Parmesan Grits

ENTREES

Chicken Breast Marsala \$22

Chicken Picatta \$22

Chicken Cordon Bleu with Spinach Cream Sauce \$22

Chicken Florentine with White Wine Cream Sauce \$22

Parmesan Crusted Chicken with Marinara \$22

Blackened Catfish with Cajun Cream Sauce \$23

Pecan-Crusted Catfish with Brown Butter Sauce \$23

Grilled Salmon with Lemon Dill Butter \$26

Shrimp and Grits \$24

Roasted Pork Loin with Sundried Tomato Sauce \$24

Sage, Apple-Cranberry Stuffed Pork Chops \$24

6oz Grilled Flat Iron \$25

8oz Filet (Cooked to Medium) with Smoked Butter \$30

Prime Rib (Market Price)



DUAL ENTREES

SERVED WITH SALAD, VEGETABLE, STARCH,
DINNER ROLLS, AND TEA

ENTREES

4oz Filet and 4oz Chicken Breast \$27

4oz Filet and Jumbo Grilled Shrimp \$30

4oz Filet and 4oz Grilled Salmon \$30

OPTIONAL ADD-ONS

Soups \$4

Creamy Potato

French Onion

Tomato Basil

Desserts

Crème Brûlée \$6

Cheesecake (Chocolate, Strawberry or Caramel Swirl) \$6

Tiramisu \$6

FOR WEDDING CAKES, THERE IS A \$30 PRESENTATION FEE,
WHICH INCLUDES; A CAKE TABLE, LINENS, CAKE PLATES,
FORKS, AND COCKTAIL NAPKINS



MEETING ROOM MUNCHIES



WE'LL STOCK YOUR MEETING ROOM WITH BEVERAGES AND
SNACKS, WHICH INCLUDES:

Iced Tea

Soft Drinks

Water

Salty Snacks

Sweet Treats

\$4.95 PER PERSON

BEVERAGES



Coca-Cola Brand Soft Drinks \$1.50

Bottled Water \$2.00

Iced Tea \$1.50

Coffee \$1.50

PowerAde \$2.00

Orange, Grapefruit, Apple or Cranberry Juice \$2.00

Red Bull \$3.00

Buffet Coffee Station

Coffee station set with Regular and Decaffeinated Coffee, Sweeteners, and Half & Half

\$75 for 50 people

Gourmet Coffee Station

Regular and decaffeinated coffee, presented with an assortment of garnishes including:

Flavored Syrups, Sweeteners, Whipped Cream, Half & Half, Cinnamon Sticks,

and Chocolate Shavings

\$95 for 50 people



BAR BEVERAGE PACKAGE

Lion Hills does not sell alcoholic beverages. You are welcome to bring your own wine, beer or spirits and we provide a bartender at a rate of \$20 an hour.

We have champagne, wine, and rocks glasses available for rent at \$4.50 per dozen.

Please speak with a catering manager for more details.

FULL BAR SET-UP \$100

Includes:

Bar tools, Beverage napkins, Stirrers, Ice, Coolers, Plastic cups

Coke, Diet Coke, Sprite, Tonic, Club Soda, Sweet/Sour

Cranberry, Pineapple, and Orange Juice

Limes, Lemons, Oranges, Cocktail Cherries

Set Up and Break Down

Alcohol handling

WINE AND BEER SET-UP \$50

Includes:

Coolers, Ice, Beverage Napkins, Plastic Cups

Set Up and Break Down

Alcohol handling

For Every Additional 50 people, \$25 is Added to the Package Price