



MISSISSIPPI COAST
COLISEUM & CONVENTION CENTER

2018 CATERING MENU





MADE-TO-ORDER MORNINGS IN BILOXI À LA CARTE

BILOXI CONTINENTAL

14.95 per guest V

BREAKFAST BREADS, "LEGENDARY" BILOXI DONUT CHIPS AND SIGNATURE MUFFINS

SWEET BUTTER AND FRESH FRUIT PRESERVES

COFFEE AND ASSORTMENT OF HOT TEAS

GULF COAST CONTINENTAL

16.95 per guest V

ORANGE JUICE AND APPLE JUICE

A SELECTION OF SEASONAL FRUITS AND BERRIES

BREAKFAST BREADS, SWEET COUNTRY SCONES, AND SIGNATURE MUFFINS

SWEET BUTTER AND FRESH FRUIT PRESERVES

COFFEE AND ASSORTMENT OF HOT TEAS

CUSTOMIZE BY ADDING THE FOLLOWING ENHANCEMENTS

CHEF'S FAVORITES 4.95 each (Choose 1)

A Selection of Freshly Made Breakfast Sandwiches

- Bacon with Cheddar cheese and scrambled eggs on a buttery croissant
- Alder-wood smoked salmon, Swiss cheese and egg on a mini pretzel roll
- Turkey sausage with Cheddar cheese and farm fresh eggs on a warm buttermilk biscuit
- Our breakfast burrito filled with farm fresh scrambled eggs, pico de gallo and Chihuahua cheese

EGG SELECTIONS 7.95 per person (Choose 1)

- Gulf Coast "style" eggs benedict with poached eggs, grilled gulf shrimp and roasted pepper hollandaise
- Morning egg scrambles with Cheddar cheese and chives V
- Baked egg casserole with pulled pork, spinach and Jack cheese

SELECTION OF INDIVIDUAL DRY CEREALS 2.95 each

Accompanied by cold milk, bananas and fresh seasonal berries V

BREAKFAST MEATS 5.95 per person (Choose 2)

- Bacon
- Country sausage links
- Turkey bacon
- Turkey sausage links
- Mesquite brisket
- Smoked salmon (add 1.95 pp)

SELECTIONS OF INDIVIDUAL FRUIT FLAVORED LOW-FAT YOGURTS

2.95 each V

STEEL-CUT GRITS AND OATMEAL BAR 7.95 per person V

A hearty and healthy start to the day. Rolled oats, Cheddar and Sea Salt Butter Grits; served hot with a selection of fresh and dried fruits, slivered almonds, brown sugar and milk

BREAKFAST BREADS 29.95 per dozen

Signature pound cake, apple bread, country scones, served with butters and jams

BREAKFAST PASTRIES 29.95 per dozen

Assorted Danish, cinnamon buns, croissants, served with butters and jams

ASSORTED MUFFINS 27.95 per dozen

Chocolate chip, Blueberry, Apple Raisin, served with butters and jams

"JUST" CROISSANTS 32.95 per dozen

Plain, Chocolate, Almond, served with butters and jams

GRANOLA BARS OR POWER BARS 25.95 per dozen

ASSORTED BAGELS 32.95 per dozen

with flavored cream cheese and butters

BREAKFAST COMBINATIONS

HAVE A NUMBER OF MEALS TO PLAN? CHOOSE FROM OUR CHEF-DESIGNED PACKAGES TO MAKE YOUR SELECTIONS EASY!

BILOXI BASIC

19.95 per person V

ORANGE JUICE, APPLE JUICE

SCRAMBLED EGGS

MARKET-FRESH SEASONAL FRUITS AND BERRIES

SOUTHERN POTATO HASH

CHEF'S SELECTION OF BAKERY FRESH DANISH

FLAKY ALMOND, BUTTER AND CHOCOLATE CROISSANTS

LOW-FAT AND REGULAR FRUIT YOGURT

SWEET BUTTER AND FRUIT PRESERVES

COFFEE AND ASSORTMENT OF HOT TEAS

CONTINENTAL MARKET

18.95 per person V

ORANGE JUICE, APPLE JUICE

BROWN SUGAR OATMEAL WITH MAPLE PECANS AND BERRIES

BACON-CHEDDAR QUICHE, VEGETABLE QUICHE

FRUIT SALAD WITH STRAWBERRY YOGURT SAUCE

FRESH BAKED BREAKFAST BREADS

HASH BROWN POTATO CASSEROLE

SELECTION OF MINI BAGELS

LOW-FAT AND PLAIN CREAM CHEESE

SWEET BUTTER AND FRUIT PRESERVES

COFFEE AND ASSORTMENT OF HOT TEAS

GULF COAST SOCIAL

15.95 per person

ORANGE JUICE, APPLE JUICE

MARKET-FRESH SEASONAL FRUITS

BUTTERMILK BISCUITS AND GRAVY

OLD-FASHIONED CINNAMON STICKY BUNS WITH SWEETENED CREAM CHEESE ICING

FRESH BAKED SEASONAL MUFFINS

SWEET BUTTER AND FRUIT PRESERVES

COFFEE AND ASSORTMENT OF HOT TEAS

MISSISSIPPI GULF COAST
Coliseum & Convention Center

V VEGETARIAN

V VEGAN

AV AVOIDING

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MEETING ROOM BREAKFAST ACTION STATIONS

THE FOLLOWING TABLES MAY BE ADDED TO ANY OF OUR BREAKFAST MENUS FOR SERVICE IN OUR MEETING ROOMS. SERVED FOR A MINIMUM OF 30 PEOPLE. 1 CHEF ATTENDANT REQUIRED PER 100 PEOPLE, 125.00 PER ATTENDANT

OMELET STATION 10.95 per person V

Farm fresh cage-free eggs made-to-order with an array of fresh vegetables including red and green bell peppers, onions, mushrooms and spinach. Meat, seafood and cheese selections include shrimp, smoked salmon, bacon, ham, Jack and Cheddar cheeses served with pico de gallo and spicy red salsa. Egg whites and egg substitute are also available.

HOT IRON BELGIAN WAFFLES WITH LOCAL BERRIES 9.95 per person V

Fresh prepared hot waffles served with a selection of seasonal berries, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and powdered sugar.

STACKS OF GRIDDLED HOT CAKES 9.95 per person V

Hot griddled buttermilk pancakes served with fresh sliced seasonal mountain berries, whipped cream, warm maple syrup, whipped honey butter, shaved chocolate, candied pecans and powdered sugar.

PEACHES AND CREAM FRENCH TOAST 9.95 per person V

Fresh baked baguette sliced and filled with whipped mascarpone, peach preserves, fresh vanilla and citrus egg batter. Grilled golden brown and served with maple syrup.

BREAKFAST QUESADILLAS 9.95 per person

Scrambled farm fresh eggs, flour tortillas, country bacon, local Gouda, diced bell peppers, house-made pico de gallo with lemon and cilantro.

PLATED BREAKFAST SELECTIONS

PLATED BREAKFASTS SERVED WITH MINI DANISH OR BREAKFAST BREADS BASKET, SWEET BUTTER, FRESH FRUIT PRESERVES, ORANGE JUICE, COFFEE AND AN ASSORTMENT OF HOT TEAS.

ENTRÉES Choose 1

FARM-FRESH SCRAMBLED EGGS
served with sweet potato hash 17.95

EGG WHITE FRITTATA V
with Feta cheese, spinach and oven-dried tomatoes 16.95

BRIOCHE FRENCH TOAST
served with seasonal berry compote, grilled ham steak, stewed tomato with spinach, and maple syrup 18.95

GULF SHRIMP AND SPINACH QUICHE
with Gruyere cheese, wild mushrooms, and breakfast potatoes 19.95

MORNING AND ALL DAY BEVERAGE SELECTIONS

BEVERAGE SERVICE IS BASED ON 1/2 HOUR UNLESS OTHERWISE NOTED

FLAVORED SIGNATURE WATER

Wild Berry, Peach or Watermelon served with fresh fruit 38.00 per gallon

HOT CHOCOLATE "SOUTH OF THE BORDER"

Accompanied by warm churros with cinnamon sugar, whipped cream and chocolate sauce 45.00 per gallon

SOFT DRINKS, BOTTLED WATER AND JUICES 3.25 each

THE COFFEE TABLE

Gourmet coffee and a selection of teas with flavored syrups, wildflower honey, orange and lemon zest, whipped cream, chocolate curls, and a variety of sweeteners 45.00 per gallon. Add Iced Coffee to your signature table 20.00 per gallon

ICED COFFEE SIGNATURE COFFEE TABLE

Chilled coffee with chocolate and hazelnut syrups, half and half, a variety of sweeteners, cocoa powder and cinnamon 45.00 per gallon

FRESH LEMONADE BAR

Blended with your favorite flavors of strawberry, watermelon and lemon-basil 42.00 per gallon

FRESH BREWED SOUTHERN ICED TEA BAR

Country sweet and unsweetened served with fresh-cut lemons and simple syrup 42.00 per gallon

MORE THAN JUST A SNACK

CLASSIC BREAKS

Menus for the meals between meals, based on 1/2 hour of service

HUMMUS TRIO V

Traditional chickpea, white bean and edamame hummus with crispy pita 8.95 per person

CANDY LAND V

Mini chocolates, chocolate covered pretzels, assorted gummies, twizzlers, and jelly beans 8.95 per person

SEASONAL SLICED FRESH FRUIT PLATTER V

Served with strawberry yogurt sauce 6.95 per person

GARDEN-FRESH SEASONAL CRUDITÉS V

Individually presented with buttermilk ranch dipping sauce—great on the go! 4.95 per person

HAND-CRAFTED JUMBO PRETZEL V

Served warm with chipotle, apple and yellow mustards 48.95 per dozen

SEASONAL WHOLE FRUIT V

Apples, bananas, and local seasonal picks 1.95 each

THE CUPCAKE BAR V

A variety of flavors including blueberry-lemon, cinnamon-pecan, chocolate chip and vanilla bean served with ice cold milk 8.95 per person

WARM "SIGNATURE" COOKIES, BROWNIES AND MILK V

You can smell them now...warm, fresh-baked jumbo cookies! Snicker doodle, chocolate chunk, and oatmeal cookies served warm, accompanied by ice cold milk 8.95 per person

COOKIES AND ICE CREAM V

Ice cream novelties, snicker doodle and chocolate chip cookies 9.95 per person

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V VEGETARIAN

V VEGAN

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DESIGN-YOUR-OWN PLATED MENUS

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course.

SALADS *First Course - Choose 1*

Served with Biloxi "artisan" bread basket and southern-berry butter

THE BILOXI SIGNATURE SALAD V

Baby gem greens, spiced pecans, grape tomatoes, cucumbers and signature smoked tomato vinaigrette *Included*

ICEBERG WEDGE

grape tomatoes, red onions, blue cheese and crisp bacon with creamy blue cheese dressing 1.95

CAESAR SALAD

crisp romaine, Parmesan and garlic croutons with classic Caesar dressing 1.95

SPINACH AND APPLE SALAD V

toasted walnuts, Chèvre cheese and red onions with cider vinaigrette 2.95

ENTRÉES *Second Course - Choose 1*

Served with local and seasonal vegetables

CORNMEAL DUSTED MARBLEMOUNT CHICKEN BREAST

roasted potatoes, green beans, citrus cream sauce 28.95

NIMAN RANCH PORK TENDERLOIN

sweet potato purée and mustard sauce 29.95

PARMESAN-CRUSTED CHICKEN BREAST

tomato-basil sauce and creamy polenta 28.95

CHILI-SPICED ROASTED BREAST OF CHICKEN

red wine-cranberry reduction and Cheddar grits 28.95

ATLANTIC SALMON

coconut-jasmine rice and baby bok choy 33.95

HERBED CHICKEN CUTLET

layered with prosciutto and Fontina, lemon-basil cream and garlic mashed potatoes 28.95

BEER BRAISED BEEF

garlic Parmesan polenta and cabernet reduction 32.95

BUTTERNUT SQUASH RAVIOLI

fennel cream sauce 22.95

GRILLED PETITE FILET MIGNON

potato purée and three-peppercorn sauce *MARKET*

GRILLED FLAT IRON STEAK

truffle white Cheddar baked country pasta and Dijon sauce *MARKET*

DESSERT *Third Course - Choose 1*

Served with coffee and a selection of hot teas

BILOXI KEY LIME PIE

minted cream, berry sauce *Included*

GULF COAST-BERRY AND LEMON POUND CAKE 1.95

SOUTHERN SWEET POTATO CHEESECAKE

Vanilla bean sauce 2.95

SILKY PECAN PIE

Fresh-whipped cream 2.95

DOUBLE CHOCOLATE CAKE

Wild berry sauce 2.95

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LUNCH CHEF'S TABLES

All Chef's Tables include coffee and iced tea

CLASSIC GULF COAST LUNCH

28.95 per person

GARDEN GREENS AND VEGETABLES
with red wine vinaigrette

CORNMEAL DUSTED CHICKEN
with Cajun aioli

SMOKED PORK
with sassy Q sauce

GULF SHRIMP PENNE
with sun dried tomato cream sauce

CHEF'S CHOICE OF SEASONAL FRESH VEGETABLES

ASSORTED SIGNATURE BREADS AND APPLE BUTTER HONEY

CHEF'S SELECTION OF GOURMET DESSERT

MANGIA MANGIA

29.95 per person

BABY ROMAINE
with Parmesan cream and grape tomato

HERB FRIED CHICKEN BREAST
with tomato-basil sauce

BAKED ZITI
with meat ragù

GRILLED ITALIAN SAUSAGE
with smothered onions and peppers

CHEF'S CHOICE OF SEASONAL FRESH VEGETABLES

ASSORTED ROLLS, BUTTER, AND INFUSED EVOO

CHEF'S SELECTION OF GOURMET DESSERT BARS

SOUTH OF THE BORDER

29.95 per person

MIXED GREENS
with roasted corn, grape tomato, queso fresco and chipotle vinaigrette

QUESO DIP AND SALSA
with warm corn chips

CHICKEN FAJITAS
served with all appropriate condiments

BEEF FAJITAS
served with all appropriate condiments

FLOUR AND CORN TORTILLAS

YELLOW RICE AND BEANS

WARM CHURROS

FARMSTEAD BUTCHER BLOCK DELI BOARD

21.95 per person

A SELECTION OF FRESH BREADS AND ROLLS

SELECTED COLD SLICED MEATS
shaved roasted turkey, roast beef and smoked ham

TORTELLINI PASTA SALAD
parmesan dressing

SELECTION OF SLICED CHEESES
Swiss, Provolone and Cheddar

TRADITIONAL CONDIMENTS
mayonnaise, mustard, lettuce, tomato, red onion and pickles

KETTLE-STYLE CHIPS

TRIPLE CHOCOLATE FUDGE BROWNIES

LUNCH ON WHEELS

20.95 per person

GARDEN GREENS
with red wine vinaigrette

A SELECTION OF FRESH BREADS AND ROLLS

SELECTED COLD SLICED MEATS
shaved roasted turkey, roast beef and smoked ham, appropriate condiments

GOURMET CHIPS

ASSORTED COOKIES AND BROWNIES

SIGNATURE SANDWICH AND SALAD TABLE

Hot-pressed sandwich sampler including some of our guest favorites 21.95 per person

OUR FAMOUS "HOT DOG PANINI"

Jack cheese, whole grain mustard and caramelized onions

CUBAN-PRESSED SANDWICH

ham, roasted pork, Swiss cheese and spicy pickles

FOUR-CHEESE TOMATO MELT

traditional sourdough bread

CHICKEN NIÇOISE SALAD

grilled chicken and European-style greens with hard-boiled egg, green beans, kalamata olives, grape tomatoes, onions and red wine vinaigrette

CHINESE CHICKEN SALAD

crispy wontons and Asian vinaigrette

HARVEST GRAIN SALAD

grilled vegetables and maple-herb dressing

SWEET POTATO AND KETTLE-STYLE CHIPS

FRESH-BAKED COOKIES AND BROWNIES

LUNCH TABLE ENHANCEMENTS

All Chef's Tables include coffee and iced tea

CHEF-MADE SOUPS

ROASTED TOMATO BISQUE  2.95 per person

CORN AND CRAB CHOWDER 2.95 per person

HEARTY CHICKEN NOODLE 2.95 per person

BROCCOLI AND CHEDDAR  2.95 per person

COLD SALADS *Second Course. Choose One. Served with local and seasonal vegetables*

LOADED MACARONI SALAD  2.95 per person

MUSTARD POTATO SALAD  2.95 per person

CREAMY COLESLAW  2.95 per person

BLT SALAD
Cheddar cheese and buttermilk dressing
3.95 per person

CAESAR SALAD
garlic croutons and shaved Parmesan
3.95 per person

"CLUBHOUSE" SALAD
ham, turkey, Swiss cheese, avocado and toast point croutons 3.95 per person

GRILLED CHICKEN COBB SALAD
honey Dijon vinaigrette 3.95 per person

BOX LUNCH *Choose One Sandwich*

HAM AND SWISS ON CIABBATA

herbed mayonnaise
18.95/15.95 half sandwich portion

SMOKED TURKEY ON WHEAT BREAD

bacon, tomato, lettuce and herb aioli
18.95/15.95 half sandwich portion

ROAST SIRLOIN OF BEEF ON FOCACCIA

tomatoes, sweet onion jam and Boursin cheese
20.95/16.95 half sandwich portion

GRILLED CHICKEN ON FOCACCIA

spinach, herb aioli and Provolone cheese
17.95/14.95 half sandwich portion

PORTABELLA MUSHROOM FLATBREAD 

roasted mushroom, grilled zucchini, tomatoes, jalapeño Jack cheese and sun-dried tomato pesto
18.95/15.95 half sandwich portion

Each lunch includes: Whole Fruit, Bag of Kettle-style Chips, Fresh-baked Cookie, Bottled Water

A great option for the grab and go lunch!

 VEGETARIAN

 VEGAN

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BUILD-YOUR-OWN MARKET FRESH LUNCH

20.95 per person
Let your Guests pack their favorites; please select from the following options:

SALADS *Choose Two*

ITALIAN CHOP SALAD

CHINESE CHICKEN SALAD

SPINACH AND ARUGULA **V**
with roasted fennel

SANDWICHES *Choose Two*

BABY ROMAINE

with Parmesan cream and grape tomatoes

SMOKED TURKEY ON WHEAT BREAD

bacon, tomato, lettuce and herb aioli

ROAST SIRLOIN OF BEEF ON FOCACCIA

tomatoes, sweet onion jam and Boursin cheese

GRILLED CHICKEN ON FOCACCIA

spinach, herb aioli and Provolone cheese

HAM AND SWISS ON PRETZEL BREAD

“ZLT” FLATBREAD SANDWICH **V**

grilled zucchini, tomatoes, jalapeño Jack cheese and sundried tomato pesto

SIDES *Choose Two*

PASTA SALAD **V**

KETTLE-STYLE POTATO CHIPS **V**

POMMERY MUSTARD AND BACON POTATO SALAD

DILL POTATO SALAD **V**

SOUTHERN COLESLAW **V**

CAPRESE SALAD **V**

GREEK FARRO SALAD

SWEETS *Choose One*

FRESH-BAKED CHOCOLATE CHIP COOKIE **V**

FRUIT SALAD **V**

FUDGE BROWNIE **V**

BEVERAGES

DASANI WATER 3.00

CANNED SODA 3.00

DELECTABLE & FLEXIBLE ANYTIME, ANYWHERE MENUS

These specialty items make an extraordinary addition to any menu!

SPECIALTY FARE

SMOKED CHICKEN SLIDERS

sassy barbecue sauce 46.00 per dozen

BEEF TACOS

flour and corn tortillas, assorted salsas and avocado crema 44.00 per dozen

HOT-PRESSED BRISKET

peppers and onions, chipotle aioli and hoagie rolls 46.00 per dozen

STADIUM HOT DOGS AND BRATWURSTS

gourmet condiment bar 44.00 per dozen

CARVERY BAR

All carveries are served with a choice of two gourmet Ciabatta, multigrain rolls, Vidalia onion rolls or hoagie rolls. Serves approximately 40, 1 Chef Attendant required per 100 people, 125.00 per attendant

CHEF-CARVED HOUSE-SMOKED TURKEY

cranberry-apricot chutney and herb aioli 12.95 per person

CHEF-CARVED PEPPERCORN-CRUSTED BEEF SIRLOIN

horseradish cream 15.95 per person

CHILI-LIME CRUSTED TURKEY BREAST

green chili vinaigrette 13.95 per person

SMOKED BARBECUE BRISKET

brined and smoked in-house, Dijon mustard barbecue sauce 14.95 per person

MEATBALL BAR

A selection of our hand-crafted meatballs served with a basket of fresh rolls to soak up the sauce! 13.95 per person. (25 Guest Minimum)

CHICKEN MEATBALL

green chile verde sauce

THAI PORK MEATBALL

ginger-soy barbecue sauce

ITALIAN BEEF MEATBALL

marinara sauce

SIGNATURE BAKED PASTA

Classic comfort food kicked up a notch!

Choose two. 17.95 per person. (25 Guest Minimum)

BUFFALO CHICKEN

Jack and blue cheese

SMOKED PORK, GREEN CHILE AND CHEDDAR CHEETOS®-CRUSTED **V**

Great for kids of all ages!

CHORIZO AND JACK CHEESE

tortilla crust

WHITE CHEESE ZITI **V**

spinach and artichokes

SMOKED CHEDDAR

barbecue potato chip crust

Gluten-free - Our team of Chefs Can Customize Signature Themed Options

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V VEGETARIAN

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RECEPTION MENU

Build a perfect reception from a variety of gourmet to classic signature dishes. Fifty piece minimum per item please.

HOT-PRESSED PERFECTION

HERB ROASTED TURKEY PANINI

Jack cheese, caramelized onion and cranberry mustard 6.00 per piece

CUBAN PRESS SANDWICH

roast pork, ham, Swiss cheese and spicy pickles 5.50 per piece

FOUR-CHEESE TOMATO MELT

traditional sourdough 5.00 per piece

HOT-PRESSED SANDWICH SAMPLER 9.95 includes one of each

RETRO MINIS *Classic favorites!*

APPLE-WOOD BACON WRAPPED DATES

boursin cheese 5.00 per piece

BEEF WELLINGTON BITES

horseradish cream 5.00 per piece

HOUSE-MADE CORNED BEEF REUBEN

Gruyère cheese and Louie dressing 5.00 per piece

CHICKEN CORDON BLUE

pit ham and blue cheese sauce 3.50 per piece

RETRO SAMPLER 17.95 includes one of each

STUFFED MUSHROOMS

FENNEL SAUSAGE AND GARLIC BREAD CRUMBS V 4.50 per piece

SPINACH AND PARMESAN RISOTTO V 4.00 per piece

LUMP CRAB WITH LEMON AÏOLI 6.00 per piece

STUFFED MUSHROOM SAMPLER 13.95 includes one of each

SUMPTUOUS SATAYS

GINGER CHICKEN

sweet chili sauce 3.00 per piece

SIZZLING SHORT RIB

Thai peanut sauce 4.00 per piece

COCONUT CURRY CHICKEN

mango chutney 3.00 per piece

BASIL-GARLIC SHRIMP

chili-lime mint sauce 4.00 per piece

SATAY SAMPLER 12.95 includes one of each

MINI CHILLED SHRIMP SHOOTERS

CLASSIC STYLE

lemon-horseradish cocktail sauce 4.50 per piece

BAYOU-BLACKENED

réproulade sauce 4.00 per piece

PESTO-MARINATED

lemon aïoli 4.00 per piece

SHRIMP SHOOTER SAMPLER 11.95 includes one of each

MINI ALL-BEEF BURGERS

TAVERN-STYLE CLASSIC

American cheese and our secret sauce 4.50 per piece

FIREHOUSE BURGER

bacon and barbecue sauce 4.00 per piece

GOURMET BURGER

truffle aïoli and Gruyere cheese 5.00 per piece

MINI BURGER SAMPLER 12.95 includes one of each

COASTAL FAVORITES

SIGNATURE CRAB CAKES

lemon aïoli 6.00 per piece

SEARED SESAME TUNA WONTON

seaweed salad and wasabi cream 7.00 per piece

SMOKED SALMON CRACKER

crème fraîche, capers and red onion 6.00 per piece

PAN ROASTED SEA SCALLOP

garlic basil oil, tomato chutney 7.00 per piece

SINGLE SIP

GAZPACHO V

tomato, cucumber and olive oil 2.00 per piece

BUTTERNUT SQUASH V 2.00 per piece

TOMATO BISQUE V 2.00 per piece

SINGLE SIPS SAMPLER 5.50 includes one of each

ARTISAN STUFFED BREAD

MEATBALL AND PROVOLONE V

basil oil 3.00 per piece

ITALIAN SAUSAGE AND RICOTTA 3.00 per piece

THREE CHEESE AND PESTO

garlic aïoli 3.00 per piece

CROSTINI SAMPLER 8.75 includes one of each

QUESADILLAS

HOUSE-SMOKED BRISKET AND CHEDDAR CHEESE

avocado crème 4.00 per piece

ANCHO CHICKEN AND JACK CHEESE

salsa verde 4.00 per piece

BABY SPINACH AND MUSHROOM V

pico de gallo 4.00 per piece

QUESADILLA SAMPLER 11.75 includes one of each

MINIATURE TOSTADAS

SPICY-SEARED AHI TUNA

cilantro-lime crème and jalapeño slaw 5.00 per piece

DUCK BREAST

peppers and tropical mango salsa 5.00 per piece

HAND-PULLED CHICKEN

black bean purée, queso fresco and pickled red onion 5.00 per piece

TOSTADA SAMPLER 14.95 includes one of each

HAND-CRAFTED MINI SLIDERS

SLOW-ROASTED PRIME RIB

smoked Cheddar, caramelized onions and barbecue sauce 4.50 per piece

BREADED CHICKEN PARMESAN

marinara and fresh mozzarella 3.50 per piece

HOUSE-MADE MEATLOAF

crispy onions and sautéed wild mushrooms 4.00 per piece

SLIDER SAMPLER 11.00 includes one of each

HAND BREADED CHICKEN TENDERS

CORNMEAL DUSTED

honey mustard and signature barbecue sauce 3.00 per piece

BUFFALO STYLE

buttermilk ranch 3.00 per piece

TERIYAKI GLAZED

sweet chili sauce 3.25 per piece

TENDER SAMPLER 9.00 includes one of each

GOING GREEN

ARUGULA AND SHAVED FENNEL SALAD

Meyer lemon vinaigrette 4.50 each

BIBB LETTUCE WRAP

garden vegetables, red wine vinaigrette 4.00 each

BABY ROMAINE SPEARS

creamy Parmesan dressing 4.00 per piece

SLIDER SAMPLER 12.00 includes one of each

V VEGETARIAN

V^v VEGAN

AVD AVOIDING

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RECEPTION STATIONS

Pleasing to even the pickiest eaters

NIMAN RANCH MINI SAUSAGE TABLE

10.95 per person

NATURALLY-RAISED NIMAN RANCH SAUSAGES CREATED FOR LEVY RESTAURANTS. FLAVORS INCLUDE:

Apple Gouda, Chipotle Cheddar and Spicy Italian. Served with gourmet mustards, apple slaw and hoagie rolls

ARTISAN CHEESE BOARD 10.95 per person

ARTISAN SELECTION OF LOCAL AND IMPORTED FARMSTEAD CHEESE V
Accompanied by house-made chutneys, local honeys, artisan breads and crackers

ANTIPASTI 11.95 per person

IMPORTED CURED MEATS, CHEESES, LOCAL SEASONAL VEGETABLES, MARINATED OLIVES AND WARM SPINACH AND ARTICHOKE FONDUE
Served with a variety of flatbreads, crostini's and bread sticks

NACHO AND SALSA BAR 9.95 per person

ZESTY BEEF CHILI, SPICY QUESO SAUCE, CRISPY CORN TORTILLA CHIPS AND OUR HOUSE SALSA VERDE, PICO DE GALLO, SALSA ROJO AND HABENERO SALSA
Served with sour cream, jalapeños and signature hot sauces

GOURMET FOCACCIA

A fun assortment of artisan grilled focaccia bread with a selection of toppings, served hot. 12.95 per person

FENNEL SAUSAGE

Wild mushrooms and Asiago cheese

SHAVED SALAMI

Arugula and Provolone cheese

ROMA TOMATOES

Basil and fresh mozzarella

PULLED CHICKEN

Basil pesto and four-cheeses

BRUSCHETTA D'ITALIA 11.95 per person

TOMATO BASIL V

Parmesan and extra virgin olive oil

KALAMATA OLIVE TAPENADE V

Chèvre cheese

ROASTED WILD MUSHROOM V

Gorgonzola cheese

CARAMELIZED ONION V

Taleggio cheese

SOUTHERN MASHED POTATO BAR

Old-fashioned, creamy mashed potatoes with specialty ingredients served in martini glasses 11.95 per person

GULF SHRIMP MASHED POTATOES

YUKON GOLD MASHED POTATOES

with braised short ribs and Cabernet reduction

SWEET MASHED POTATOES V

with cinnamon, brown sugar, butter and candied pecans

GARDEN FRESH VEGETABLE BASKET

7.95 per person

CHEF'S COLORFUL SELECTION OF FRESH MARKET VEGETABLES V

served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks

CARVING STATIONS

(Minimum 35 Guest) 1 Chef Attendant required per 100 people, 125.00 per attendant

CHEF-CARVED SIDE OF SMOKED SALMON

pastrami-smoked salmon served with classic garnishes, sliced pumpernickel and crème fraîche 15.95 Per person

CARVED WHOLE ROAST BEEF TENDERLOIN

served with peppercorn sauce, horseradish cream and artisan rolls. Market Price.

SUGAR-CURED SPIRAL HAM

bourbon aioli, grain mustard, country biscuit and artisan rolls 9.95 per person

ULTIMATE "BLT" MINI SANDWICHES

hickory-smoked pork belly, lettuce, vine-ripe tomatoes, wheat toast and mayonnaise 10.95 Per person

SPIT-ROASTED TURKEY BREAST

served with cranberry and apricot chutneys, herb aioli and artisan rolls 13.95 Per person

WOODSMAN SMOKED BRISKET

served with our Levy signature barbecue sauce, crispy onion straws and mini onion rolls 13.95 Per person

GARLIC-ROASTED BEEF STRIP LOIN

wild mushroom sauce, grain mustard, creamy horseradish sauce and artisan rolls 14.95 Per person

MISSISSIPPI COAST Coliseum & Convention Center

V VEGETARIAN

V VEGAN

AV AVOIDING

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DINNER CHEF'S TABLE

All Chef's tables include warm artisan rolls and sweet butter, coffee and a selection of hot teas

VIA ROMA

34.95 per person 1 Chef Attendant required per 100 people, 125.00 per attendant

BABY ROMAINE SALAD V

Parmesan crisp, grape tomatoes and creamy peppercorn dressing

"PORCHETTA"

Chef-carved pork sirloin roast, grilled tomato and smothered onion gravy

PARMESAN-CRUSTED CHICKEN

tomato basil cream sauce

SAUTÉED ZUCCHINI AND YELLOW SQUASH V

herbed tomatoes

ROSEMARY ROASTED POTATOES V

bacon, Cheddar and green onions

PENNE PASTA V

with San Marzano tomato sauce

ASSORTED FOCACCIAS AND SIGNATURE BREADS V

TIRAMISÙ V

THE STEAKHOUSE

42.95 per person 1 Chef Attendant required per 100 people, 125.00 per attendant

ICEBERG WEDGE

grape tomatoes, red onions, crisp bacon and creamy blue cheese dressing

CHEF-CARVED NEW YORK STRIP LOIN

horseradish cream and mushroom jus

ROASTED LEMON-GARLIC CHICKEN

natural jus

SAUTÉED GREEN BEANS V

herbed tomatoes

LOADED MASHED POTATOES

bacon, Cheddar and green onions

RED WINE BRAISED WILD MUSHROOMS V

with shallots

TRADITIONAL BREAD PUDDING V

warm caramel sauce

MIXED BERRY FRUIT CRISP V

vanilla-whipped cream

NORTHWESTERN SMOKEHOUSE

36.95 per person 1 Chef Attendant required per 100 people, 125.00 per attendant

GREEN SALAD V

grape tomatoes, red onions and cucumbers with buttermilk ranch and red wine vinaigrette

PICKLED CUCUMBERS AND ONIONS V

TWELVE-HOUR SMOKED BEEF BRISKET

heritage bourbon glaze, mustard barbecue and sweet vinegar barbecue sauces

SMOKED PULLED PORK

creamy coleslaw

CHEDDAR AU GRATIN POTATOES V

BAKED BEANS V

PARKER HOUSE ROLLS AND CORN BREAD V

butter and honey

SOUTHERN PECAN PIE V

honey cream

BAKED APPLE CRISP V

vanilla-whipped cream

GULF COAST STEAKHOUSE

39.95 per person 1 Chef Attendant required per 100 people, 125.00 per attendant

BEEFSTEAK TOMATO AND FRESH MOZZARELLA V

pesto, red wine vinaigrette

ROAST CHICKEN WITH THREE BEAN CASSOULET

natural jus

AU GRATIN POTATO V

GREENS BEANS AND MUSHROOMS V

CUT CORN AND BELL PEPPERS V

SMOKED PRIME-RIB

horseradish cream

ASSORTED ROLLS AND BUTTERS V

LEMON POUND CAKE V

with fresh berries and cream

FARM STAND

From produce to poultry, it is about fresh singular goodness! 35.95 per person

ORGANIC FIELD GREENS SALAD V

white balsamic vinaigrette

ROASTED GOLDEN BEET SALAD V

ricotta salata

BLACK BELUGA LENTIL AND CARROT SALAD V

vanilla molasses dressing

BARLEY CITRUS CORN SALAD V

tarragon pesto

NIMAN RANCH ROAST RACK OF PORK

balsamic Dijon glaze

ROASTED AMISH CHICKEN

toasted couscous, dried fruit and natural jus

FRUIT BLOSSOMS V

flaky golden pie petals and crème anglaise

DESIGN-YOUR-OWN CHEF'S TABLE

Individualize your menu to suit your event. The ultimate in customization! Your custom Chef's Table includes coffee and tea 44.95 per person

SALAD *Choose One*

ITALIAN CHOPPED SALAD

grilled chicken, bacon, blue cheese, tomato, and pasta with honey Dijon dressing

SMOKED BARBECUE CHICKEN SALAD

mixed greens, cornbread croutons and baked bean vinaigrette

BARBECUE SHRIMP AND ANDOUILLE SALAD

grilled corn, kidney beans, tomatoes and greens tossed with Cajun dressing

CHOPPED VEGETABLE SALAD V

mixed greens, olives, artichokes and Gorgonzola cheese with red wine vinaigrette

CAESAR SALAD V

crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing

SOUTHERN SALAD V

baby field greens, fresh berries, spiced pecans and blue cheese with white balsamic vinaigrette

ENTRÉES *Choose Two*

MUSTARD-GLAZED NIMAN RANCH PORK LOIN

spicy fruit chutney and bourbon jus

ROASTED GARLIC-BRAISED CHICKEN

red wine glaze

HERB-ROASTED CHICKEN

rosemary aioli and dried cherry chutney

SUN-DRIED TOMATO-CRUSTED CHICKEN

BREAST

Chardonnay reduction

MAPLE-GLAZED TURKEY

cranberry-apricot chutney and sage gravy

PEPPERCORN-CRUSTED TRI TIP SIRLOIN

rosemary demi-glace and horseradish cream

SLOW-ROASTED PRIME RIB

natural jus and horseradish cream

GRILLED SALMON

lemon beurre blanc

PASTA *Choose One*

PENNE PASTA V

spicy marinara, Asiago cream, fresh basil and shaved Parmesan

RIGATONI PASTA V

tomato-basil sauce, spinach and ricotta cheese

WILD MUSHROOM RISOTTO V

fresh herbs and Parmesan garlic broth

LINGUINI WITH SHRIMP

tomato-basil sauce, garlic and chiles

SIDES *Choose Two*

AU GRATIN POTATOES

four cheeses and fresh thyme

LOADED MASHED POTATOES

smoked bacon, sour cream, Cheddar and scallions

ROASTED FINGERLING POTATOES V

herb butter and garlic sour cream

CLASSIC CREAMED SPINACH V

crispy leeks and Parmesan

BISTRO-ROASTED VEGETABLES V

fresh herbs and olive oil

CREAMED SWEET CORN

diced bacon and scallions

DESSERTS *Choose One*

CHOCOLATE TRIO BREAD PUDDING V

vanilla bean sauce

PEACH COBBLER V

custard sauce

PECAN PRALINE TART V

maple cream

SIGNATURE CARROT CAKE STACK V

cream cheese frosting and toasted walnuts

SWEET POTATO MOUSSE PARFAIT V

homemade caramel and layered ginger snaps

STRAWBERRY- KEY LIME PAVLOVA V

Grand Marnier syrup

TIRAMISÙ V

cappuccino cream

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DESSERTS

DESSERT MENU

SIGNATURE DESSERTS V

a selection of our signature desserts! Carrot cake, Chocolate Paradis cake, New York-style cheesecake, cupcakes, mini taffy apples, mini low-fat yogurt parfaits, sweet dessert shots, cookies, brownies and gourmet dessert bars *10.95 per person, Minimum of 50 people*

BANANA FOSTER V

sweet caramelized bananas with butter, brown sugar and flamed with dark rum served with vanilla bean ice cream *5.95 per person 1 Chef Attendant required per 100 people, 125.00 per attendant*

BROWNIE SUNDAE BAR V

triple chocolate chunk brownie and blondie bars served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream and assorted toppings *5.95 per person 1 Chef Attendant required per 100 people, 125.00 per attendant*

COUNTRY-STYLE FRUIT COBBLERS V

fresh-baked blueberry cobbler with oatmeal crust and peach cobbler with cinnamon almond topping served warm with vanilla whipped cream. Ask our chefs about their seasonal selections! *6.95 per person, add ice cream 4.00 per person 1 Chef Attendant required per 100 people, 125.00 per attendant*

FONDUE STATION V

chocolate and caramel fondue served with a colorful display of mini cookies, seasonal fresh fruit, flavored cake bites and marshmallows *4.95 per person*

“LEGENDARY” DONUT SUNDAE BAR V

glazed donuts toasted on our flat grill served with vanilla bean ice cream and sweet fruit compote *5.95 per person 1 Chef Attendant required per 100 people, 125.00 per attendant*

RASPBERRY CHAMBORD V

fresh raspberry flambé served with vanilla bean ice cream over fudge brownie *5.95 per person 1 Chef Attendant required per 100 people, 125.00 per attendant*

TARTUFO V

Bing cherry preserves with chocolate custard and whipped cream over truffle cake *5.95 per person 1 Chef Attendant required per 100 people, 125.00 per attendant*

BEVERAGES

SPECIALTY BARS AND BEVERAGES

MARTINI BAR *The new spin on a classic!*

Icy cold Ketel One Vodka or Bombay Sapphire, served with a bevy of garnishes. Also available are the ultimate Cosmopolitan, Apple Martini and Lemon Drop Martini's. *12.95. per person*

BLOODY MARY BAR *A fabulous starting point!*

Classic Smirnoff or Ketel One Vodka, zesty bloody mary mix and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces. *13.95 per person*

MOJITO BAR *The rising star of the cocktail world!*

Aromatic Bacardi Rum, fresh mint, zesty lime and cane sugar blended to Caribbean delight! *12.95 Per person*

JALAPEÑO MARGARITA

The kick of a margarita with the zip of jalapeño. Go way south of the border. *12.95 per person*

VODKA LEMONADE WITH A TWIST

A blast of summer. Crisp Smirnoff Vodka, refreshing lemonade and Chambord. *6.95 each*

COFFEE AND DONUTS

Kahlua, Cointreau and Bailey's Original Irish Cream with espresso and cream. Served with a mini-donut! *7.95 each*

BUBBLES AND BERRIES

A salute to a great glass. Riesling-marinated raspberries, blueberries and blackberries with a special lift of Champagne. *7.95 each*

SANGRIA

Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda. *6.95 each*

CRAFT AND MICRO BREW BEERS *6.00 each*

Blue Moon White Belgium Ale

Fat Tire

Leinenkugel Summer Shandy *(Available seasonally)*

Sweetwater Specialty

Terrapin Specialty

NON-ALCOHOLIC BEVERAGES

ULTIMATE SPECIALTY SOFT DRINK STATION

3.25 each

SMOOTHIES

seasonal berry, melons or peaches. Hand-blended gems with sweet yogurt, fresh fruits and granola *3.00 each*

HOT CHOCOLATE

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixings! *30.00 per gallon*



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EXCLUSIVITY

Levy is the exclusive provider of all food and beverage for the Mississippi Coast Coliseum & Convention Center. No outside food or beverage permitted.

CATERING AGREEMENT

Signed copy of the Catering Agreement must be received no later than 30 days prior to the first day of services.

GUARANTEES

30 DAYS PRIOR TO EVENT - Menu selections and function details for all services.

14 BUSINESS DAYS PRIOR TO EVENT - Final submission for any additional services. Subject to a 10% Late Fee.

7 BUSINESS DAYS PRIOR TO EVENT - Preliminary guarantee for any existing services.

72 HOURS PRIOR TO EVENT - Final guarantee for all services.

***"EVENT" being the first scheduled day of catering service

PAYMENT 30 DAYS PRIOR TO EVENT - 75% estimated total for all catering services.

72 DAYS PRIOR TO EVENT - All catering services payed for in full.

TAXES & FEES

Menu prices do not include the following; 21.5% service charge and 7% state sales tax.

SERVICE TIMEFRAME

Catering services provided with a 2 hour timeframe, after which all products and equipment will be removed. Services may be extended with applicable fees. Catering services will require access to the assigned location with no less than 2 hours prior to scheduled start time. This timeframe will be used to set all contracted product and equipment. If less than 2 hours is available to set the function space, additional labor fees may be incurred.

CHINA

China service is a Levy standard for all Meeting Rooms and Ballrooms, unless our highgrade and/or compostable, disposable ware is requested. All food and beverage events located in the Exhibit Halls or its pre-function areas (with the exception of plated meals), are accompanied by compostable, disposable ware to contribute towards the facilities green initiatives. Upon request, services in the Exhibit Hall or its pre-function areas may be upgraded to china with an additional fee.

BAR SERVICES

All events with alcoholic beverages require a certified bartender, provided by Levy. Bartenders are required 1 per 100 guests at a fee of \$125 for a four hour service time. Under no circumstances may alcohol be brought into or removed from the facility. All alcohol will be sourced through Levy Restaurants and its approved vendors. Donations and/or discounted products are not permitted.

LINEN

Most events that include food & beverage will be provided with complimentary linen. Standard colors available are black and white. Additional colors may be available with a fee. Linen will be provided to cover the number of tables based on your meal guarantee with rounds of 10. Additional tables beyond those necessary for the meal guarantee will result in a linen fee of \$10 per additional linen.

CAFÉ & RESTAURANTS

Should sales not exceed \$1200 in food and beverage, Client to pay difference, if any, of final sales and minimum fee.

SPECIAL DIETARY REQUIREMENTS

We will gladly assist in accommodating your dietary requests. Please speak with your Catering Sales Manager in advance so that preparations may be made.



MISSISSIPPI COAST

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