# BUFFET MENU 

Buffet Breakfast<br>Minimum of 25 Guests

Riverwalk Breakfast<br>\$12 per person<br>Coffee, Assorted Juices, Scrambled Eggs, Bacon, Sausage, Country Potatoes, Buttered Grits, Cheese Grits, Creamy Sausage Gravy, Buttermilk Biscuits and

Omelet Station Add-On
Vicksburg Continental
\$10 per person
Coffee, Assorted Juices, Cold Cereals, Assorted breakfast pastries and muffins with butter and jellies.
\$4 per person
Made-to-order omelets by a uniformed chef for a minimum of 25 people.

## BUFFET LUNCH OR DINNER

Minimum of 25 guests

## 2 Entrées <br> 3 Entrées <br> Additional vegetable may be added for $\$ 3$ per person <br> \$25 per person <br> \$30 per person <br> $\$ 30$ per person \$

## Salads

Choose One:
Tossed Green Salad
Potato Salad
Coleslaw
Cucumber, Tomato, \& Onion Salad

Entrée Selections
Roasted Pork Loin
Fried or Baked Chicken
Oven-Baked Ham
Fried or Baked Pork Chop
Roasted Turkey
Beef Tips with Gravy
Farm-Raised Catfish Fried or Baked

## Vegetables

Choose Two:
Vegetable Medley
Southern Green Beans
Seasoned Rice Pilaf
Squash Casserole
Steamed Broccoli
Broccoli \& Rice Casserole

## MISSISSIPPI BARBECUE

Tossed green salad, barbecue ribs, barbecue chicken, fried catfish filets, corn on the cob, coleslaw, baked beans, potato salad, greens, cornbread, peach cobbler, iced tea and coffee.

## SOUTHERN BUFFET

\$35 per person
Tossed green salad, southern fried chicken, fried catfish, beeftips in gravy, butter beans, greens with bacon \& onions, mashed potatoes, brown gravy, steamed rice, cornbead, assorted desserts, iced tea and coffee.

## SPECIALITY STATIONS

Priced as additions to the full buffet

## Pasta Station

\$5 per person
Penne \& fettucine pasta, chicken, shrimp, and meatballs with alfredo \& marinara sauces.

Pork Tenderloin
\$5 per person
Carved-to-order with honey mustard sauce

Roasted Turkey Breast \$6 per person
Prime Rib
\$ Market Price
Carved-to-order with horseradish sauce.

