

CATERING IDEA GUIDE



For booking and questions,
please contact:
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Thank You...

FOR CHOOSING MMI CATERING

We understand the importance of catering on your campus as well as in the community. We are accustomed to planning and executing upscale events. We are ready to provide you with exceptional quality, service and upscale presentation.

Our unrivaled experience, professionalism and food quality helps our team produce many incredibly successful events each year. With beautifully prepared and delicious food, outstanding design, and a courteous staff that prides itself on excellence, we'll make your guests feel special, allowing you to focus solely on the mission of your event.

Any budget - Any style – From 10 guests to 5,000+ - We'll make it happen!

From start to finish, MMI will take care of every last detail. We will offer a broad range of catering menus and event services. *Our culinary team will welcome events that require custom menus and special requests.* We look forward to catering your next event!

Things to Consider

Dinnerware

Menu is priced to include upscale disposable dinnerware and cutlery or YOUR China, glasses and stainless steel flatware.

Table Linens

Buffet linens are included in the cost of all hot buffets. Additional linen is always available on a per table charge. Specialty linen is also available.

Delivery & Setup

Food and beverages are delivered at least 15 minutes prior to the start of your event. All items will be unpacked and set-up to create a visually appealing display.

Full Service Events

Should your event require setup, table service and cleanup, please discuss your specific needs with our catering manager and we will be happy to price and plan your event accordingly.



To ensure the best possible service, our catering manager is available to assist you with the details of your event.

We suggest that you contact the catering office four to six weeks prior to your event to make arrangements.

What we need to know:

Date Number of guests Location Time Type of event

Guarantees

The guarantee is required 72 hours or 3 business days prior to your event. This number represents the minimum number of guests for which you will be charged. Number of guests may be increased until 24 hours or 1 business day prior to the event, but may not be decreased. A head count will be taken at the event, if the number is greater than given, additional meal charges will be added to your billing.

Cancellation Policy

In the event that you must cancel a previously planned event, please contact our catering manager as soon as possible. More than 72 hours or 3 business days prior to your event: All charges will be waived with the exception of items ordered expressly for the event that we are unable to cancel with our vendors.

Less than 24 hours or 1 business day prior to your event: 100% of all estimated costs will be charged. We understand that inclement weather can occasionally cause unforeseen cancellations of previously planned events.

BEVERAGE & BREAK

Options

Soft Drinks \$1.29 | \$1.89
12 oz cans | 20 oz bottles

Bottled Water \$1.29 | \$1.89
16.9 oz bottle | 20 oz bottle

Coffee Station – Includes Regular & Decaf

\$1.99 per person for 2 hour meeting

- Per Air Pot; Serves 8-10 \$13.99
- Large Dispenser; Serves 25-30 \$34.99

Southern Beverages Station \$1.50 Per Person

Sweet Tea, Unsweet Tea, Lemonade & Iced Water

Water Dispenser \$0.79 Per Person

Infused Water \$0.99 Per Person

Cucumber | Citrus | Berry

Bottled Juice 10 oz \$1.79

Apple | Orange | Grape | Cranberry

Juice by the Carafe \$11.99

Hot Chocolate \$16 Per Air Pot

Hot Tea \$14 Per Air Pot

Lemonade or Sparkling Punch \$12 Per Gallon

- Pink Lemonade with Lemon Circles
- White Grape Juice, Pineapple Juice & Ginger Ale

Jumbo Cookies | \$1.39 ea

Chocolate Chip | Peanut Butter | Oatmeal Raisin
Sugar | White Chocolate Macadamia Nut

Salty & Sweet Combo | \$3.99 Per Person

Gold Fish | Pretzels | Mini Cookies | Brownie Bites

Gourmet Dessert Bars | \$1.69 Ea

Lemon Bars | Chocolate Chunk Brownies | Pecan
Squares | White Chocolate Raspberry Bars | Chess
Squares

Trail Mix - \$12 per lb

See Hot & Cold Hors d'oeuvres menu for more items!



**All beverages are served with appropriate cups,
condiments and ice**

Air Pots have 8 – 10 servings

Large Dispensers have 25-30 servings

Beverage stations are priced for 2 hour

Gallons are 10 – 12 servings

Breakfast & Brunch Ideas

Continental Breakfast

Assorted Muffins, Danish
and Sliced Fresh Fruit
\$7.49

Southern Bites Breakfast

Mini Ham & Cheese
Biscuits , Assorted Mini
Muffins and Sliced Fresh
Fruit \$8.49

Classic Breakfast

Scrambled Eggs, Cheese
Grits, Biscuits,
Bacon or Sausage \$8.99

Deluxe Breakfast

Scrambled Egg Casserole,
Cheese Grits, Hash
Browns, Bacon & Sausage,
Biscuits & Gravy \$9.99

Yogurt Parfait Bar

Plain and Greek Yogurt,
Granola, Fresh Fruit
Toppings & Breakfast
Bread \$7.49

**ALL INCLUDE COFFEE
STATION AND ORANGE
JUICE**



By the Dozen

Assorted Whole Fruit \$12
Assorted Muffins \$18
Sliced Breakfast Bread \$15
Assorted Mini Danishes \$18
Assorted Scones \$24
Cinnamon Rolls \$18
Variety of Granola Bars \$12
Jumbo Muffins \$24
Sausage Biscuits \$24
Ham/Cheese Biscuits \$24
Chicken Biscuits \$30
Ham/Cheese Croissants \$30
Sausage/Cheese Croissants \$30
Fruit & Yogurt Parfaits \$30
Fresh Fruit Cups \$36

And More... Serves 12

Hashbrown Casserole \$22
Cheese Grits \$18
Fruit Salad \$30
Sausage Egg Casserole \$42
Vegetable Egg Casserole \$36
Shrimp & Grits \$96
Jambalaya \$48
Chicken & Sausage Gumbo \$48
Seafood Gumbo \$72
Chili with Corn Muffins \$48

BISTRO

Boxes & Platters



Bistro Boxes include sandwich, 1 side item, condiments and utensils.

Beverages and dessert may be added for an additional charge of \$1 per beverage and \$1 for dessert

Smoked Turkey Croissant \$7.99

Shaved Smoked Turkey with Swiss American cheese, sliced tomato, and green leaf lettuce served on a buttery croissant.

Cajun Roast Beef Hoagie \$7.99

Thinly sliced Cajun roast beef with Swiss American cheese, sliced tomato, and green leaf lettuce served on a whole wheat hoagie roll.

The Club \$8.99

Slices of smoked turkey, smoked ham, and Cajun roast beef accompanied by American and Swiss cheeses topped with crisp bacon layered by sliced tomato and green leaf lettuce served on a buttery croissant.

Chunky Chicken Salad \$7.99

Chopped Roasted breast of Chicken, mixed with pecans, grapes, and green onions, and creamy mayo dressing served on wheat berry bread.

Chicken & Black Bean Fiesta Wrap \$8.99

Grilled chicken fajita strips, savory black beans, cilantro rice, shredded cheddar cheese, pico de gallo and sour cream wrapped in a jalapeno cheddar tortilla.

Smoked Stack \$7.99

Smoked Ham and American cheese with sliced tomato, green leaf lettuce served a golden Kaiser roll.

Sandwiches by the Dozen

These platters are designed for groups to share and are served with a dozen variety bags of chips.

Turkey & Swiss \$79

Croissants and Tortilla Wraps thin sliced Turkey, Swiss cheese w/lettuce and tomato.

6 of each served cut in half for easy sharing.

Smoking Cajun \$79

Smoked Ham w/Swiss cheese & Cajun Roast Beef w/provolone on Kaisers and Hoagies with lettuce and tomato. 6 of each served cut in half for easy sharing.

Club Subs \$89

Turkey, Smoked Ham, Cajun Beef and bacon piled high on a sub roll w/lettuce & tomato. Served cut in half for easy handling.

Beverage +\$1

Bottled Water
Soft Drink
Tea

Dessert +\$1

Cookies
Brownies
Dessert Bars

Sides +\$1

Chips
Pasta Salad
Cole Slaw

Fruit Cup \$2

BISTRO *Boxes & Bowls*



Bistro Boxes include salad, crackers, condiments and utensils.

Beverages and dessert may be added for an additional charge of \$1 per beverage and \$1 for dessert

Chicken Caesar \$7.99 | Crisp romaine lettuce, parmesan cheese, and crunchy home-style croutons, topped with fried chicken tenders or grilled chicken strips and Caesar dressing on the side.

Southwest Chicken Salad \$7.99 | Grilled Chicken with Tomato Wedges, Cheddar Cheese, Black Bean and Corn Salsa with southwest Ranch Dressing on a bed of Spring Mix.

Classic Chef \$8.99 | Smoked turkey and ham served on a bed of baby mixed greens topped with fresh cherry tomatoes, shredded carrots, hard boiled eggs, cheddar cheese, fresh cucumber and buttermilk ranch dressing on the side.

Classic Cobb \$8.99 | Mixed Greens topped with strips of grilled chicken breast, chopped bacon, diced tomatoes, diced eggs, shredded cheddar cheese and served with honey Dijon vinaigrette.

Greek \$7.99 | Fresh, crisp romaine lettuce topped with feta cheese, olives, artichoke hearts, cucumber, and grilled chicken with Greek Feta vinaigrette on the side.

Chunky Chicken Salad \$7.99 | Chopped Roasted breast of Chicken, mixed with pecans, grapes, and green onions, and creamy mayo dressing served on a bed of mixed greens.

Salads FOR SEVERAL

Large bowls of salad prepared in larger portions to be shared by a group.

Serves 12 as an entrée and 24 as a side.

Chicken Caesar Salad \$79 | Caesar Salad \$59 | Garden Salad \$59
Chef Salad \$89 | Field Greens Salad \$59 | Greek Salad \$79

Beverage +\$1 Bottled Water | Soft Drink | Tea

Dessert +\$1 Cookies | Brownies | Dessert Bars

SPECIALTY BUFFET *Menu*

Market Fresh Deli \$10.99 | Smoked turkey, smoked ham, and Cajun roast beef with assorted cheeses and breads with dressings of green leaf lettuce, sliced tomato, dill pickle slices and condiments. Served with your choice of side item: Italian pasta salad, Southern potato salad, or potato chips.

Tex-Mex Extravaganza \$14.99 | Sizzling beef and chicken served with sautéed onions and peppers. Served with refried beans, Mexican rice, flour tortillas, fresh diced tomatoes, jalapeños, sour cream, salsa, shredded cheese and lettuce, and tortilla chips.

Louisiana Cajun \$11.99 | Chicken and sausage pasta jambalaya, red beans and smoked sausage over steamed rice with a tossed green salad, Ranch and Comeback salad dressings and buttery French bread sticks.

Gourmet Burger & Hot Dog \$10.49 | Grilled thick and juicy burgers and hot dogs served with assorted cheeses, green leaf lettuce, sliced tomatoes, fresh sliced onions, dill pickle slices and condiments. Served with assorted gourmet rolls and choice of potato salad or potato chips.

Little Italy \$14.99 | Lasagna Italiano, creamy chicken Alfredo, fresh Caesar salad with aged parmesan cheese and home-style croutons, and buttery garlic bread sticks.

Old Fashioned Bar-B-Q \$13.99 | Bar-B-Q chicken and pulled pork with baked beans, Southern potato salad, and creamy Cole slaw served with gourmet rolls.

***ALL MENUS INCLUDE
A DESSERT,
SWEET & UNSWEET ICED TEA
AND ICED WATER.***



DESSERT
COBBLER | APPLE OR PEACH
BREAD PUDDING
BANANA PUDDING
CHOCOLATE PIE
CHOCOLATE CAKE
LEMON PIE
COCONUT CREAM PIE
CARROT CAKE APPLE PIE
CHEESECAKE WITH FRUIT TOPPING

HOT BUFFETS SERVED ON CAMPUS INCLUDE BUFFET LINEN & THE COLLEGE'S CHINA, GLASS OR SILVERWARE OR DISPOSABLE SERVICEWARE. GUEST TABLE LINENS ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

BUFFET *Menu*

Prices are based on groups of 25 – 100. Call for prices below 25 and above 100.

All menus include a Salad, 2 side item choices, rolls, dessert and Sweet & Un-sweet Tea.

A second entrée and additional side items may be included in your menu for an additional charge.

Chicken

SOUTHERN FRIED CHICKEN \$14

CHICKEN PARMESAN \$14

LEMON HERBED CHICKEN \$14

BBQ BAKED CHICKEN \$14

Beef

ROAST BEEF AU JUS – MKT PRICE

PRIME RIB OF BEEF \$20

PEPPER STEAK \$14

FILET OF BEEF – MKT PRICE

FLANK STEAK \$17

SALISBURY STEAK \$14

Pork

ROASTED PORK LOIN \$15

HONEY GLAZED HAM \$13

Fish

SOUTHERN STYLE FRIED FISH \$14

HERB BAKED TILAPIA \$14

Pasta Dishes

SHRIMP & CHICKEN JAMBALAYA \$14

RED BEANS & RICE WITH SAUSAGE \$13

SHRIMP & GRITS \$15

ITALIAN LASAGNA \$13

ENCHILADA CASSEROLE \$13



HOT BUFFETS SERVED ON CAMPUS INCLUDE BUFFET LINEN & THE COLLEGE'S CHINA, GLASS OR SILVERWARE OR DISPOSABLE SERVICEWARE. GUEST TABLE LINENS ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

BUFFET *Side Options*



Choice of Salad

Garden Salad
Caesar Salad
Fruit Salad w Poppy Seed Dressing
Sweet & Spicy Romaine Salad
Mixed Field Greens Salad
Cole Slaw
Spinach Salad with Strawberries

Vegetables

Southern Style Green Beans
Steamed Mixed Vegetables
Glazed Carrots
Steamed Broccoli
Turnip Greens
Buttered Corn
Steamed Asparagus
Steamed Cauliflower
Corn on the Cob
Steamed Squash

Starches

Black Eyed Peas
Roasted Garlic Mashed Potatoes
Steamed White Rice
Pasta Alfredo
Wild Rice
Twice Baked Potato Casserole
Seasoned Rice Pilaf
Mac & Cheese
Scalloped Potatoes
Sweet Potatoes

Desserts

Cobbler – Apple or Peach
Bread Pudding
Chocolate Pie
Lemon Pie
Coconut Cream Pie
Carrot Cake
Cheesecake with Fruit Topping
Banana Pudding
Apple Pie
Chocolate Cake

PLATED & SERVED

All menus include a preset salad, a starch and vegetable choice, rolls, preset dessert and & Un-sweet Tea.
A second entrée and additional side items may be included in your menu for an additional charge.
Custom menus are available for client needs to include guest count, level of service, linens, etc.

- FLANK STEAK** w Portabella Mushroom Sauce \$19
- ROASTED PORK TENDERLOIN** w Orange Cranberry Salsa \$18
- PARMESAN CRUSTED TILAPIA** w Lemon Cream Sauce \$17
- PECAN CHICKEN** w Sour Cream Dijon Sauce \$16
- ZESTY CHICKEN** w Corn & Black Bean Salsa \$16
- BLACKENED OR PECAN CRUSTED CATFISH** \$17
- BAKED SALMON** w Pineapple Chutney \$18
- SAUTÉED SHRIMP** in a Lemon Garlic Butter Sauce \$17

Vegetables

- Sautéed Whole Green Beans
- Steamed Mixed Vegetables
- Glazed Baby Carrots
- Broccoli w Hollandaise
- Sugar Snap Peas
- Sautéed Mushrooms
- Steamed Asparagus

Starches

- Roasted Red Potatoes
- Roasted Garlic Mashed Potatoes
- Steamed White Rice
- Pasta Alfredo
- Wild Rice
- Twice Baked Potato Casserole
- Seasoned Rice Pilaf

Choice of Salad

- Garden Salad
- Caesar Salad
- Fruit Salad w Poppy Seed Dressing
- Sweet & Spicy Romaine Salad
- Mixed Field Greens Salad
- Cole Slaw
- Spinach Salad with Strawberries

Desserts

- Cobbler – Apple or Peach
- Bread Pudding Banana Pudding
- Chocolate Pie Chocolate Cake
- Lemon Pie
- Coconut Cream Pie
- Carrot Cake Apple Pie
- Cheesecake with Fruit Topping



RECEPTION MENU *Ideas*

APPETIZERS & HORS D' OEUVRES

Cold

Selections



Platters - serves 25

Garden Vegetable Tray \$45 | w/Buttermilk Ranch Dressing, fresh broccoli, cherry tomatoes, baby carrots and celery

Fresh Fruit Tray \$50 | grapes, strawberries and more seasonal fruit with yogurt dip

Fruit and Cheese Tray \$70 | Seasonal fruit with pepper jack, Swiss, and cheddar cheeses

Strawberries and Cream \$60 | Fresh berries and Devonshire Cream

Gourmet Cheese Tray \$75 | Gouda, Boursin, Cheddar and Fontina with gourmet crackers

Antipasti Tray \$75 | olives, marinated vegetables and cheeses served with gourmet crackers.

Sandwiches & Toast Points

serves 25

Smoked Salmon Canapes \$60 with a dill spread on rye toast points

Club Sandwich Triangles \$60

Mini Croissant Sandwiches \$40

Open Faced Tomato Sandwiches \$40

Open Faced Cucumber Sandwiches \$40

Sliders \$45 Roast Beef, Turkey & Pork Tenderloin with a choice of sauces and a relish tray

Mini Muffulettas \$75

Chicken Salad Pastry Cups \$ 50

Tomato & Bacon Bites \$40 Wheat toast point w bacon/onion spread & tomato slice

Dips & Spreads - Serves 25

Hummus & Pita Chips \$50

Classic French Onion Dip w Chips \$35

Seven Layer Mexican dip w Chips \$45

Chips and Salsa \$30

Corn Dip with Chips \$35

Pickup Items - Per 50

Deviled Eggs \$55

Steamed Shrimp w/Cocktail Sauce \$75

Hot Selections

PICK UP ITEMS – PER 40

Chicken Tenders \$55 | with 2 sauces

Chicken Drumettes \$55 | tossed in your choice of sauce and served with Blue Cheese & Celery Sticks

Mini Egg Rolls \$50 with Sweet & Sour Sauce

Stuffed Mushroom Caps | \$65

Crab or Sausage

Catfish Strips \$55 | w cocktail or rémoulade

Assorted Mini Quiche | \$50

Vegetable Spring Rolls \$75 | w Sweet & Sour

BBQ or Marinara Meatballs \$30

Sausage Cheese Balls | \$40

Fried Ravioli \$65 | with Marinara

Mini Crab Cakes \$75 | with Remoulade

BBQ Smokies \$30

BBQ Sliders \$40

Chicken Satay \$65 | with Peanut Sauce

Grilled Andouille Sausage Bites \$35 | with Creole Mustard

Grilled Chicken Kabobs \$70

HOT DIPS – SERVES 25

Rotel Dip with Chips \$40

Spinach & Artichoke Dip with Chips \$40

Buffalo Chicken Dip with Chips \$50

Hot Seafood Dip with Crackers \$65

Captain Rodney's Dip with Crackers \$40

Baked Brie with Toast Points \$60

Hot Bacon & Onion Dip \$40



CHEF ATTENDED *Stations*

Priced according to needs and counts

Carving Station

Pasta Station

Mashed Potato Bar

Grits Station

SOMETHING SWEET DESSERT

Options By the Dozen

Fresh Baked Cookies \$15

Double Chocolate Brownies \$20

Dessert Bars \$24

Chocolate Dipped Strawberries \$ 24

Whoopie Pies \$ 40

Cookie Sandwiches \$40

Cheesecake Bites \$25



By the Pan - Serves 12

Bread Pudding \$32

Apple Cobbler \$35

Pecan Cobbler \$40

Peach Cobbler \$35

Banana Pudding \$28

Sheet Cakes – Call for price

Whole Pies – Call for price

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