

# Buffet Dinner

Served for minimum of 50 persons, based on two-hour service.

## SALADS (choose 3)

Tossed Garden Greens	Potato Salad	English Pea Salad
Fresh Fruit Salad	Cole Slaw	Carrot & Raisin
Cucumber, Tomato & Onion		Pasta Salad

## ENTRÉE SELECTIONS (choose 2 or 3)

Roast Beef Au Jus  
Roasted Pork Tenderloin  
Chicken (Broiled Or Fried)  
Shrimp Scampi With Pasta  
Oven Baked Ham Hawaiian  
Roast Turkey W/Giblet Gravy  
Pork Chops (Broiled Or Fried)  
Tender Beef Tips W/Mushrooms  
Farm Raised Catfish (Fried, Broiled Or Blackened)  
Gulf Coast Flounder (Lemon Baked, Or Blackened)

## VEGETABLES (choose 3)

Green Beans with Bacon & Onions	Southern Style Lima Beans
Corn O'Brien	Corn Pudding
Tiny English Peas	Black-eyed Peas
Stewed Tomato, Okra And Onion	Fried Okra
Buttered Or Glazed Carrots	Squash Casserole W/Topping
Sweet Potato Casserole	Candied Yams
Oven Roasted Potatoes	Parslied New Potatoes
Mashed Potatoes	Turnip Or Mustard Greens
Broccoli W/Lemon Butter Sauce	Steamed Cabbage
Corn Bread Dressing	Wild Rice
Broccoli, Cheese & Rice Casserole	Rice Pilaf

Includes Rolls, Assorted Desserts (Chef's Choice), Iced Tea and Coffee.

**Buffet with 2 Entrees \$ 26<sup>25</sup>**

**Buffet with 3 Entrees \$ 28<sup>25</sup>**

All prices subject to 18% service charge and applicable sales tax, currently 9%.  
Menus valid through October 2008



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# Theme Buffet Dinner

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*Served for minimum of 50 persons and based on two-hour service.*

## **MISSISSIPPI BARBEQUE**

*Tossed Green Salad  
Barbequed Ribs  
Barbequed Chicken  
Fried Catfish Fillets  
Corn on the Cob  
Cole Slaw  
Baked Beans  
Potato Salad  
Turnip Greens  
Cornbread and Butter  
Watermelon (in season)  
Peach Cobbler  
Iced Tea and Coffee*

**\$28<sup>95</sup> per person**

## **SOUTHERN BUFFET**

*Tossed Green Salad  
Southern Fried Chicken  
Farm Raised Fried Catfish  
Pot Roast of Beef  
Lima Beans  
Fresh Greens With Bacon And Onions  
Fresh Whipped Potatoes or Garlic Mashed Potatoes  
Southern Corn Pudding  
Cornbread and Butter  
Assorted Desserts  
Iced Tea and Coffee*

**\$28<sup>95</sup> per person**

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# Plated Dinner

<b><u>PRIME RIB of BEEF</u></b> .....	\$ 29 <sup>95</sup> per person
<i>12 oz. Tender slow roasted served with au jus.</i>	
<b><u>FILET MIGNON</u></b> .....	\$ 26 <sup>95</sup> per person
<i>8 oz. Beef tenderloin surrounded by a Chablis mushroom Béarnaise sauce.</i>	
<b><u>RED SNAPPER PONTCHARTRAIN</u></b> .....	\$ 22 <sup>95</sup> per person
<i>Broiled snapper w/ sautéed baby Shrimp or Crabmeat in herb butter sauce.</i>	
<b><u>PORK SCALLOPINI</u></b> .....	\$ 18 <sup>95</sup> per person
<i>8 oz. Braided medallions topped with artichoke &amp; white sauce</i>	
<b><u>FARM RAISED CATFISH</u></b> .....	\$ 18 <sup>95</sup> per person
<i>8 oz. Filet baked with lemon pepper or parmesan cheese encrusted, blackened or fried.</i>	
<b><u>CORNISH GAME HEN HALF</u></b> .....	\$ 18 <sup>95</sup> per person
<i>Served with an orange merlot sauce.</i>	
<b><u>SPINACH AND FETA STUFFED CHICKEN BREAST</u></b> .....	\$ 18 <sup>95</sup> per person
<i>6 oz. Boneless chicken breast in a herbal glaze, topped with fried onion crackers.</i>	
<b><u>CHICKEN ROSEMARY</u></b> .....	\$ 18 <sup>95</sup> per person
<i>6 oz. Grilled chicken breast served with a delicate Dijon &amp; Rosemary cream sauce.</i>	
<b><u>THREE PEPPER CHICKEN</u></b> .....	\$ 18 <sup>95</sup> per person
<i>6 oz. Grilled chicken breast topped with red, green &amp; yellow bell peppers marinated in a special sauce. Heart Healthy.</i>	
<b><u>VEGETARIAN PASTA</u></b> .....	\$ 15 <sup>95</sup> per person
<i>Linguine pasta and seasonal vegetables tossed in a pesto cream sauce Topped with shredded parmesan cheese.</i>	

Vegetarian entrée may be substituted with advance notice. (Stuffed Bell Pepper, Stuffed Tomato, or Pasta)

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# *Selections with Plated Entrees*

## **SALADS** *(choose 1)*

Fresh Fruit Cup  
Spinach Salad  
Waldorf Salad  
Tossed Green Salad  
Carrot And Raisin Salad  
Chilled Broccoli Medley

## **VEGETABLES** *(choose 2)*

Green Beans With Mushrooms	Lima Beans
Green Beans With Bacon & Onions	Corn O'Brien
Buttered Or Glazed Carrots	Tiny Green Peas
Squash Casserole W/Topping	Candied Yams
Black-eyed Peas	Oven Roasted Potatoes
Sweet Potato Casserole	Twice Baked Potatoes
Parslied New Potatoes	Wild Rice
Broccoli W/Lemon Butter Sauce	Seasoned Rice Pilaf
Broccoli, Rice & Cheese Casserole	

## **DESSERTS** *(choose 1)*

Iced Carrot Cake  
Lemon Ice Box Pie  
Double Chocolate Cake  
Pecan, Apple Or Sweet Potato Pie  
Cheesecake: Plain Or W/Fruit Sauce  
Chocolate Or Strawberry Mousse

## ***Add Ons***

### **APPETIZERS & SOUPS**

Shrimp Cocktail ..... add \$6.<sup>95</sup>  
Seafood Gumbo ..... add \$5.<sup>95</sup>  
French Onion Soup .... add \$4.<sup>25</sup>  
Cream Of Mushroom ..add \$4.<sup>00</sup>  
Cream Of Broccoli ..... add \$4.<sup>00</sup>

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# Banquet Bar

Regency Hotel & Conference Center adheres to all rules and regulations in compliance with Mississippi Alcohol Beverage Control. No one under the age of 21 years is allowed in a room where alcoholic beverages are being dispensed.

## CASH BAR OR HOST BAR BY THE DRINK

Hotel provides all beverages, liquor, wine, beer and mixers.

<i>Mixed Drinks - call brands</i>	<b>\$ 5.00 per drink</b>
<i>Mixed Drinks - premium brands</i>	<b>\$ 5.75 per drink</b>
<i>Wine - house brands</i>	<b>\$ 3.75 per drink</b>
<i>Beer – domestic</i>	<b>\$ 3.75 per drink</b>
<i>Beer – imported</i>	<b>\$ 4.25 per drink</b>
<i>Soft Drinks</i>	<b>\$ 2.00 per drink</b>
<i>Bottled Water</i>	<b>\$ 2.00 per drink</b>

## OPEN OR HOST BAR BY THE BOTTLE

Charged on consumption to the host or organization.

**Premium Brands** **\$125 per 750 ml**  
*Hennessy; Grey Goose; Absolute; Corvoisier; Remy Martin; Chevas Regal; Black Label; Tanqueray; Maker's Mark*

**Call Brands** **\$ 99 per 750 ml**  
*Crown Royal; J&B; Jack Daniel's; Jim Beam; Jose Cuervo; Beefeater Gin; Old Charter; Bacardi Rum; Smirnoff Vodka; Dewar's White Label Scotch;*

*Cooks Champagne* **\$ 20 per 750 ml**  
*R.M. Woodbridge* **\$ 45 per 1.5 liter**  
*(Chardonnay, Merlot, Cabernet Sauvignon, Zinfandel)*

*Budweiser & Bud Lite* **\$ 89 per 24/case**  
*Miller Lite* **\$ 89 per 24/case**  
*Coors Light* **\$ 89 per 24/case**  
*Odoul's (non-alcoholic)* **\$ 89 per 24/case**

*Other brands available with 30 day notice. Some special requests may require a guarantee of quantity ordered if item is not a regularly stocked item.*

**BAR REVENUE GUARANTEE:** A minimum guarantee of \$250.00 in sales is required prior to the event. Your account will be credited or debited for the difference in the guarantee and the amount of liquor sold/consumed.

**LABOR FEES:** The bartender fee of \$35.00 per hour is charged on all bars with a two hour minimum. A cashier fee of \$15.00 per hour is charged on all cash bars with a two hour minimum.

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# Ala Carte Selections

COFFEE ( <i>Regular and Decaf</i> ) .....	\$ 24.00	per gallon
HOT TEA ( <i>Assorted Flavors</i> ) .....	\$ 1.50	each
FRUIT JUICES ( <i>Orange, Apple, Cranberry or Tomato</i> ) .....	\$ 18.00	per half gallon
ICED TEA ( <i>Sweet or Un-sweet</i> ) .....	\$ 24.00	per gallon
LEMONADE .....	\$ 24.00	per gallon
FRUIT PUNCH .....	\$ 24.00	per gallon
SPARKLING PUNCH ( <i>Mock Champagne</i> ).....	\$ 25.00	per gallon
WHOLE OR LOWFAT MILK .....	\$ 18.00	per half gallon
SOFT DRINKS ( <i>Regular and Diet</i> ) .....	\$ 2.25	each
BOTTLED WATER ( <i>still or sparkling</i> ) .....	\$ 2.25	each

ASSORTED DANISH .....	\$ 20.00	per dozen
OVERSIZED MUFFINS .....	\$ 24.95	per dozen
BAGELS WITH CREAM CHEESE .....	\$ 20.00	per dozen
PETITE CROISSANTS .....	\$ 20.00	per dozen
ICED CINNAMON ROLLS .....	\$ 24.95	per dozen
STUFFED BISCUITS ( <i>Ham or Sausage</i> ) .....	\$ 24.95	per dozen
CEREALS & MILK .....	\$ 24.00	per dozen
FLAVORED YOGURT .....	\$ 20.00	per dozen
SLICED FRUIT .....	\$ 4.95	per person
WHOLE FRUIT .....	\$ 20.00	per dozen
FRESH BAKED COOKIES .....	\$ 22.00	per dozen
<i>(Chocolate, Peanut Butter, Chocolate Chip, Oatmeal Raisin, Sugar)</i>		
FUDGE NUT BROWNIES .....	\$ 24.00	per dozen
LEMON SQUARES or CHOCOLATE SQUARES .....	\$ 24.00	per dozen
GRANOLA BARS .....	\$ 24.00	per dozen
ASSORTED CANDY BARS .....	\$ 24.00	per dozen
GIANT SOFT PRETZELS with mustard .....	\$ 20.00	per dozen
FRESH POPPED POPCORN .....	\$ 3.99	per person

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