

# Catering Idea Guide

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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 detail. We offer a broad range of catering menus and event services. *Our culinary team 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 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 30 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 decide.

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 48 hours or 2 business day prior to your event: 50% of all estimated costs will be charged. We understand that inclement weather can occasionally cause unforeseen cancellations of previously planned events and we will work with you in that situation.

**Don't see exactly what you are looking for within your budget?  
Contact our catering manager and we will plan your event based on your needs!**

# BEVERAGE & Break

## Options

Soft Drinks \$1.79 | \$2.29  
12 oz cans | 16.9 oz bottles

Bottled Water \$1.69  
16.9 oz bottle

**Coffee Station – Includes Regular & Decaf**  
\$2.09 per person for 2-hour meeting

- Per Air Pot; Serves 8-10 \$16.99
- Large Dispenser; Serves 25-30 \$39.99

**Southern Beverages Station \$1.95 Per Person**  
Sweet Tea, Unsweet Tea, Lemonade & Iced Water

Water Dispenser \$11.00

Infused Water Dispenser \$15.00  
Cucumber | Citrus | Berry

Bottled Juice 10 oz \$2.79  
Apple | Orange | Grape | Cranberry

Hot Chocolate Service for 8-10 people \$16  
Hot Tea Service for 8-10 people \$17

Lemonade or Sparkling Punch \$21  
(3 gallon dispenser)

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

Jumbo Cookies | \$2.59 ea  
Chocolate Chip | Peanut Butter | Oatmeal Raisin  
Sugar | White Chocolate Macadamia Nut

Salty & Sweet Combo | \$4.69 Per Person  
Goldfish | Pretzels | Mini Cookies | Brownie Bites

Gourmet Dessert Bars | \$3.29 Ea  
Lemon Bars | Chocolate Chunk Brownies | Pecan  
Squares | White Chocolate Raspberry Bars | Chess  
Squares

Trail Mix - \$16 per pound

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  
\$8.99 per person

## Southern Bites Breakfast

Mini Ham & Cheese  
Biscuits , Assorted Mini  
Muffins and Sliced Fresh  
Fruit \$9.99 per person

## Classic Breakfast

Scrambled Eggs, Cheese  
Grits, Biscuits,  
Bacon or Sausage \$10.59  
per person

## Deluxe Breakfast

Scrambled Egg Casserole,  
Cheese Grits, Hash  
Browns, Bacon & Sausage,  
Biscuits & Gravy \$10.99

## Yogurt Parfait Bar

Plain and Greek Yogurt,  
Granola, Fresh Fruit  
Toppings & Breakfast  
Bread \$8.99

Includes Coffee, Water  
and Juice



## *By the Dozen*

Assorted Whole Fruit \$16  
Assorted Muffins \$19  
Sliced Breakfast Bread \$18  
Assorted Mini Danishes \$19  
Assorted Scones \$29  
Cinnamon Rolls \$23  
Granola Bars \$15  
Jumbo Muffins \$29  
Sausage Biscuits \$33  
Ham/Cheese Biscuits \$32  
Chicken Biscuits \$38  
Ham/Cheese Croissants \$37  
Sausage/Cheese Croissants \$38  
Fruit & Yogurt Parfaits \$32  
Fresh Fruit Cups \$37

## *And More...*

*Serves 12*

Hashbrown Casserole \$25  
Cheese Grits \$22  
Fruit Salad \$35  
Sausage Egg Casserole  
\$47  
Vegetable Egg Casserole  
\$39  
Shrimp & Grits \$110  
Jambalaya \$57  
Chicken & Sausage Gumbo  
\$56  
Seafood Gumbo \$83  
Chili with Corn Muffins \$55

# BISTRO

## Boxes & Platters



All Bistro Sandwich Boxes include, 1 side item, condiments and utensils. Beverage, dessert and/or additional side may be added for \$1 per each item.

### *Smoked Turkey Croissant \$9.79*

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

### *Cajun Roast Beef Hoagie \$9.99*

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

### *The Club on Croissant \$9.99*

Sliced smoked turkey, smoked ham, and Cajun roast beef with American and Swiss cheese, crisp bacon and tomato and green leaf lettuce.

### *Chunky Chicken Salad \$9.79*

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 \$9.99*

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

### *Veggie Wrap \$8.99*

Roasted Veggies, hummus, avocado and arugula wrapped in a spinach tortilla, finished with balsamic glaze.

*Additional chef created vegetarian options available upon request.*

## *Sandwiches by the Dozen*

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

### *Turkey & Swiss \$89*

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 \$89*

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 \$101*

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

### *Beverage +\$1.25*

Bottled Water

Soft Drink

Tea

*Dessert +\$1.50*

Cookies

Brownies

Dessert Bars extra \$2

*Sides +\$1.25*

Chips

Pasta Salad

Cole Slaw

Potato Salad

Fruit Cup extra \$2

# BISTRO

## Boxes & Bowls



Bistro Salad Boxes include crackers, condiments and utensils.  
A beverage and/or dessert may be added for an additional charge of \$1 per item.

**Chicken Caesar \$9.99** | Crisp romaine lettuce, parmesan cheese, and crunchy home-style croutons, topped with fried chicken or grilled chicken tenders with Caesar dressing on the side.

**Southwest Chicken Salad \$ 8.99** | 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, fresh cherry tomatoes, shredded carrots, hard boiled eggs, cheddar , cucumber on a bed of Spring Mix with buttermilk ranch dressing on the side.

**Grilled Chicken Salad \$8.59** | Grilled chicken breast, chopped bacon, diced tomatoes diced eggs, shredded cheddar cheese on a bed of Spring Mix with honey Dijon Vinaigrette on the side.

**Greek Salad with Grilled Chicken \$9.99** | Feta cheese, olives, artichoke hearts, cucumber, on fresh crisp romaine lettuce with Greek Feta Vinaigrette on the side.

**Chunky Chicken Salad \$8.59** | Chopped Roasted breast of Chicken, mixed with pecans, grapes, and green onions, and creamy mayo dressing served on a bed of mixed greens.

**Caprese \$8.29** | Sliced Tomatoes, Basil and Fresh Mozzarella served on mixed greens with Balsamic glaze.

**Hummus Greek Salad \$ 8.99** | Hummus , grape tomatoes, kalamata olives, artichoke hearts and Tzatziki served on mixed greens with Greek Feta Vinaigrette.

*Additional chef created vegetarian options available upon request*

## *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

***Dessert +\$1*** Cookies | Brownies | Dessert Bars or Fruit Cup extra \$2

# SPECIALTY BUFFET *Menu*

**Market Fresh Deli \$11.99 per person** | Smoked turkey, smoked ham, and Cajun roast beef with assorted cheeses and breads, green leaf lettuce, sliced tomato, dill pickle slices and condiments. Served with 2 side items: Italian pasta salad, Fresh fruit salad, Southern potato salad, or potato chips.

**Tex-Mex Extravaganza \$14.99 per person** | Sizzling beef and chicken Fajitas with sautéed onions and peppers. Served with black bean and corn salad, refried beans, and Mexican rice. Complete with shredded lettuce, fresh diced tomatoes, jalapeños, sour cream, salsa, guacamole, shredded cheese, soft flour tortillas, corn taco shells and corn tortilla chips.

**Louisiana Cajun \$13.99 per person** | Chicken and sausage pasta jambalaya, red beans and smoked sausage over steamed rice served with a tossed green salad, with Cajun Ranch and cornbread muffins.

**Gourmet Burger & Hot Dog \$12.49 per person** | Grilled burgers, veggie burgers and hot dogs with assorted cheeses and buns, green leaf lettuce, sliced tomatoes, fresh sliced onions, dill pickle slices and condiments. Served with choice of Southern potato salad or potato chips.

**Little Italy \$15.99 per person** | Lasagna Italiano, creamy chicken Alfredo, fresh Caesar salad with aged parmesan cheese and home-style croutons, and garlic bread.

**Old Fashioned Bar-B-Q \$15.99 per person** | Bar-B-Q chicken with Alabama white sauce and slow smoked pulled pork with baked beans, Southern potato salad, and creamy Cole slaw served with corn bread biscuits.

*Additional chef created vegetarian options available upon request*

*All menus include a dessert of your choice, Sweet & Unsweet Tea and 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, glassware and silverware or disposable serveware. 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, 2 desserts and Sweet & Un-sweet Tea.

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

## *Poultry*

SOUTHERN FRIED CHICKEN \$19

CHICKEN PARMESAN \$19

CHICKEN MARSALA \$17

LEMON HERBED CHICKEN \$17

BBQ BAKED CHICKEN \$17

ROASTED TURKEY \$18

## *Beef*

ROAST BEEF AU JUS \$18

PRIME RIB OF BEEF \$22

PEPPER STEAK \$16

FILET OF BEEF – MKT PRICE

FLANK STEAK \$19

SALISBURY STEAK \$16

## *Pork*

ROASTED PORK LOIN \$17

HONEY GLAZED HAM \$15

## *Fish*

SOUTHERN STYLE FRIED FISH \$17

HERB BAKED TILAPIA \$17

## *Pasta Dishes*

SHRIMP & CHICKEN JAMBALAYA \$17

RED BEANS & RICE WITH SAUSAGE \$15

SHRIMP & GRITS \$18

ITALIAN LASAGNA \$15

ENCHILADA CASSEROLE \$15

## *Vegetarian*

VEGGIE LASAGNA , PASTA PRIMAVERA OR VEGGIE PLATE \$14



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

***Additional chef created vegetarian options available upon request***

# 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 \$22
- Beef Tenderloin** w Balsamic Glaze MKT PRICE
- Roasted Pork Tenderloin** w Orange Cranberry Salsa \$20
- Parmesan Crusted Tilapia** w Lemon Beurre Blanc \$20
- Pecan Chicken** w Sour Cream Dijon Sauce \$18
- Zesty Chicken** w Corn & Black Bean Salsa \$18
- Blackened or Pecan Crusted Cod** \$19
- Broiled Salmon** w Pineapple Chutney MKT PRICE
- Sautéed Shrimp** in a Lemon Garlic Butter Sauce MKT PRICE
- Portobella Steak** with a Balsamic Glaze \$16
- Veggie Trio** \$14

## Vegetables

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

## Starches

- Roasted Red Potatoes
- Roasted Garlic Mashed Potatoes
- Steamed White Rice
- Roasted Sweet Potatoes
- Wild Rice    Rice Pilaf
- Twice Baked Potato Casserole
- Lemon Couscous    Basil Orzo

## Choice of Salad

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

## Desserts

- Cobbler – Apple or Peach
- Bread Pudding    Banana Pudding
- Chocolate Pie    Chocolate Cake
- Red Velvet Cake
- 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 \$50 | w/Buttermilk Ranch Dressing, fresh broccoli, cherry tomatoes, baby carrots and celery

Fresh Fruit Tray \$55 | grapes, strawberries and more seasonal fruit with yogurt dip

Fruit and Cheese Tray \$77 | Seasonal fruit with pepper jack, Swiss, and cheddar cheeses

Strawberries and Cream \$65 | Fresh berries and Devonshire Cream

Gourmet Cheese Tray \$82 | Gouda, Boursin, Cheddar and Fontina with gourmet crackers

Antipasti Tray \$82 | olives, marinated vegetables and cheeses served with gourmet crackers.

#### *Sandwiches & Toast Points*

*serves 25*

Smoked Salmon Canapes \$66 with a dill spread on rye toast points

– Club Sandwich Triangles \$66

Mini Croissant Sandwiches \$45

Open Faced Tomato Sandwiches \$45

Open Faced Cucumber Sandwiches \$45

Sliders \$50 Roast Beef, Turkey & Pork Tenderloin with a choice of sauces and a relish tray

Mini Muffulettas \$75

Chicken Salad Pastry Cups \$ 55

Tomato & Bacon Bites \$45 Wheat toast point w bacon/onion spread & tomato slice

#### *Dips & Spreads – Serves 25*

Hummus & Pita Chips \$55

Classic French Onion Dip w Chips \$38

Seven Layer Mexican dip w Chips \$49

Chips and Salsa \$33

Corn Dip with Chips \$38

#### *Pickup Items -Per 50*

Deviled Eggs \$65

Steamed Shrimp w/Cocktail Sauce \$85

# Hot

## Selections

### Pick Up Items - Per 40

Chicken Tenders \$65 | with 2 sauces

Chicken Drumettes \$65 | tossed in your choice of sauce and served with Blue

Cheese & Celery Sticks

Mini Egg Rolls \$55 with Sweet & Sour Sauce

Stuffed Mushroom Caps | \$70

Crab or Sausage

Catfish Strips \$65 | w cocktail or rémoulade

Assorted Mini Quiche | \$55

Vegetable Spring Rolls \$75 | w Sweet & Sour

BBQ or Marinara Meatballs \$35

Sausage Cheese Balls | \$45

Fried Ravioli \$69 | with Marinara

Mini Crab Cakes \$85 | with Remoulade

BBQ Smokies \$33

BBQ Sliders \$45

Chicken Satay \$69 | with Peanut Sauce

Grilled Andouille Sausage Bites \$39 | with Creole Mustard

Grilled Chicken Kabobs \$80

### Hot Dips - Serves 25

Rotel Dip with Chips \$44

Spinach & Artichoke Dip with Chips \$44

Buffalo Chicken Dip with Chips \$55

Hot Seafood Dip with Crackers \$72

Captain Rodney's Dip with Crackers \$44

Baked Brie with Toast Points \$66

Hot Bacon & Onion Dip \$44



## 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 \$35
- Apple Cobbler \$38
- Pecan Cobbler \$44
- Peach Cobbler \$38
- Banana Pudding \$32
- Sheet Cakes – Call for price
- Whole Pies – Call for price

# Notes:

The notes area consists of a solid orange header bar at the top, followed by a series of horizontal stripes in alternating light and medium orange colors, providing a structured space for writing.

# Catering Idea Guide

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