



# *Catering Menu*



SALES AND EVENT SERVICES

601-446-9994

Dedicated to making every event a complete success



*Thanks You...*

...for considering The Natchez Grand Hotel to cater your upcoming event. Our Sales and Event Services Staff is dedicated to working with you, as a team, towards the complete success of your event. Please consult one of our professional, experienced managers if you have any questions about the enclosed information.



Joann Brumfield | Director of Sales | 601-445-3506 | joann@natchez.com

Christy Shelby | Sales Manager | 601-446-3504 | cshelby@natchez.com

Davilyn Clifton | Sales Coordinator | 601-445-3503 | ddavis@natchez.com





Natchez Grand Hotel



## *Policies and Procedures*

**Banquet and Meeting Space:** The hotel's quiet time begins at 11pm, therefore, all events must end by 10pm. Events are reserved in 4 hour increments; please consult your sales manager if you require additional prep time. Function space is reserved on availability, and the Natchez Grand Hotel reserves the right to change any assigned locations should there be an increase or decrease in the estimated number of attendees. All decorations must be pre-approved. Glitter, candles, confetti, and tacks are strictly forbidden.

**Menu Selections:** Your menus should be selected and submitted to your Event Services Manager a minimum of 30 days prior to your event. To comply with local and state regulations, all food and beverage must be purchased through The Natchez Grand Hotel and serviced by our staff.

**Meal Guarantees:** Final attendance numbers for food and beverage are due 5 days prior to the function. If no guarantee is received, The Natchez Grand Hotel will consider the number indicated on the Banquet Event Order (BEO) to be the correct guarantee number. Your BEO will be finalized 30 days prior to your event and requires your signature and final payment.

**Alcoholic Beverages:** Due to stipulations surrounding our Catering License and MS ABC, all alcohol consumed on the premises must be purchased through the Natchez Grand Hotel.

**Signs and Banners:** The Natchez Grand Hotel must pre-approve any sign or banner you wish to display; our staff must install all signs or banners.

**Security:** The Natchez Grand Hotel is not responsible for any personal belongings left in function rooms or common areas. Options for onsite security services are available in our sales office.



*All menu prices listed on the following pages are subject to 8.5% sales tax and  
taxable 18% gratuity.*



Natchez Grand Hotel



# *Breakfast Buffet Brilliance*

## **All American Breakfast**

*Fluffy Scrambled Eggs*

*Southern Style Grits*

*Fresh Baked Biscuits*

*Sausage*

*Country Breakfast Gravy*

*Orange Juice Station*

*Coffee Station*

*Water Station*

***\$14.95 per person***



### **Hot Breakfast Add On's**

<i>Pancakes</i>	<i>\$3.00 per person</i>
<i>Hashbrowns</i>	<i>\$2.00 per person</i>
<i>Bacon</i>	<i>\$3.50 per person</i>
<i>Tomato Gravy</i>	<i>\$1.75 per person</i>
<i>Turkey Sausage</i>	<i>\$2.75 per person</i>
<i>Chicken Tenders</i>	<i>\$3.00 per person</i>

### **Cold Breakfast Add On's**

<i>Assorted Cereals</i>	<i>\$3.50 per person</i>
<i>Fresh Whole Fruit</i>	<i>\$1.00 per person</i>
<i>Fresh Sliced Fruit</i>	<i>\$2.50 per person</i>
<i>Danishes</i>	<i>\$1.75 per person</i>
<i>Muffins</i>	<i>\$1.75 per person</i>
<i>Yogurt Parfait</i>	<i>\$3.00 per person</i>



# Refreshments

## *Sunrise on the River*

### Option I:

*Build Your Own Fruit & Yogurt Parfaits*

*Trail Mix*

*Coffee Station*

*Water Station*

**\$8.50 per person**

### Option II:

*Assorted Muffins*

*Assorted Danishes*

*Coffee Station*

*Water Station*

**\$7.95 per person**

## *Rolling on the River*

### Option I:

*Fresh Vegetable Tray with Ranch*

*Cubed Cheese & Crackers Tray*

*Coffee Station*

*Water Station*

**\$9.95 per person**

### Option II:

*Fresh Baked Cookies or Brownies*

*Assorted Potato Chips*

*Coffee Station*

*Water Station*

**\$8.00 per person**



## *A la Carte*

<i>Coffee (Regular &amp; Decaf)</i>	<i>\$30.00 per gallon</i>
<i>Assorted Sodas</i>	<i>\$2.00 each</i>
<i>Danish &amp; Pastries</i>	<i>\$20.00 per dozen</i>
<i>Bagels &amp; Cream Cheese</i>	<i>\$20.00 per dozen</i>
<i>Breakfast Bars</i>	<i>\$3.00 each</i>
<i>Assorted Potato Chips</i>	<i>\$2.00 each</i>

<i>Juice (Orange &amp; Apple)</i>	<i>\$20.00 per gallon</i>
<i>Bottle Water</i>	<i>\$2.00 each</i>
<i>Donuts &amp; Cinnamon Rolls</i>	<i>\$30.00 per dozen</i>
<i>Cookies &amp; Brownies</i>	<i>\$20.00 per dozen</i>
<i>Candy Bars</i>	<i>\$2.50 each</i>
<i>Trail Mix</i>	<i>\$2.75 per person</i>



Natchez Grand Hotel



## *Express Lunches*

### Chef Salad Plates:

*Tossed Lettuce with Chopped Ham,  
Cheddar Cheese, Diced Tomatoes, Hard  
Boiled Eggs, and Shredded Carrots  
Ranch & Italian Salad Dressing  
Crackers  
Fresh Sliced Fruit  
\$12.00 per person*

### Deli Sandwiches:

*Sliced Turkey, Ham, & Roast Beef  
White & Wheat Buns  
Swiss & Cheddar Cheese  
Lettuce & Tomato  
Mayo & Mustard Packets  
Potato Chips  
Fresh Baked Cookies  
\$13.00 per person*

### Chicken Salad Sandwiches:

*Chicken Salad on a Croissant  
Lettuce & Tomato  
Mayo & Mustard Packets  
Potato Salad  
Brownies  
\$15.00 per person*

### Grand Muffalettas:

*Italian Style Muffalettas  
Pasta Salad  
Lemon Squares  
\$16.00 per person*



*All Express Lunch Options include our Community Tea Station and Water.*

*Convert your choice to an "Express Deli Buffet" for an additional \$3.00 per person.*



Natchez Grand Hotel



## *Azalea Buffet Menu*

### Option I:

*Caesar Salad  
Chicken Alfredo Fettuccini  
Lasagna  
Garlic Bread  
Lunch: \$27.95 per person  
Dinner: \$29.95 per person*

### Option II:

*Creamy Coleslaw  
BBQ Chicken with Signature Sauce  
Slow Cooked Pulled Pork  
Macaroni & Cheese  
Baked Beans  
Buttered Rolls  
Lunch: \$23.95 per person  
Dinner: \$25.95 per person*

### Option III:

*House Salad & Dressing  
Herb Roasted Chicken  
Traditional Pot Roast with Gravy  
Sauteed Green Beans  
Garlic Mashed Potatoes  
Buttered Rolls  
Lunch: \$23.95 per person  
Dinner: \$25.95 per person*

### Option IV:

*House Salad & Dressing  
Baked Chicken Breast & Wine Sauce  
Parmesan Crusted White Fish  
Rice Pilaf  
Sauteed Squash & Zucchini  
Buttered Rolls  
Lunch: \$23.95 per person  
Dinner: \$25.95 per person*



*All Azalea Buffet Menu Options include our Community Tea Station,  
Water Station, and Chef Choice Dessert.*





Natchez Grand Hotel



# Magnolia Buffet Menu

## Option I:

House Salad & Dressing  
Cajun Baked Chicken  
Sausage Jambalaya  
Black Eye Peas  
Flash Fried Mustard Greens  
Corn Bread Muffins  
**Lunch: \$28.95 per person**  
**Dinner: \$30.95 per person**

## Option II:

House Salad & Dressing  
Blackened Pork Tenderloin  
Chai Spiced Chicken  
Roasted Red Potatoes  
Sauteed Asparagus  
Buttered Rolls  
**Lunch: \$29.95 per person**  
**Dinner: \$31.95 per person**

## Option III:

House Salad & Dressing  
Slow Roasted Beef Brisket  
Baked White Fish with Lemon Dill  
Garlic & Herb Roasted New Potatoes  
Green Bean Almandine  
Buttered Rolls  
**Lunch: \$30.95 per person**  
**Dinner: \$32.95 per person**

## Option II:

House Salad & Dressing  
Baked Redfish with Crabmeat Meuniere  
Beef Grillades  
Savory Stone Ground Grits  
Maque Choux  
Buttered Rolls  
**Lunch: \$31.95 per person**  
**Dinner: \$33.95 per person**



All Magnolia Buffet Menu Options include our Community Tea Station,  
Water Station, and Chef Choice Dessert.





Natchez Grand Hotel



THREE COURSE

*Crepe Myrtle Plated Menu*

**Option I:**

*House Salad & Dressing  
Baked Red Fish  
Louisiana Style Dirty Rice  
Maque Choux  
Lunch: \$28.95 per person  
Dinner: \$30.95 per person*

**Option II:**

*House Salad & Dressing  
Stuffed Pork Loin  
Jasmine Rice  
Honey Glazed Baby Carrots  
Lunch: \$26.95 per person  
Dinner: \$28.95 per person*

**Option III:**

*Spago Crab Louie  
Tornados de Beouf  
Mashed Potatoes  
Normandy Vegetables  
Lunch: \$25.95 per person  
Dinner: \$27.95 per person*

**Option IV:**

*House Salad & Dressing  
Chicken Picata  
Lemon Risotto  
Sauteed Mixed Vegetables  
Lunch: \$23.95 per person  
Dinner: \$25.95 per person*



*All Three Course Crepe Myrtle Plated Menu Options include  
Tea, Water, Dinner Bread, and Chef Choice Dessert with Coffee.*



Natchez Grand Hotel



RECEPTION PACKAGES

*The Pilgrimage Collection*

**Lady Antebellum Package:**

*Fresh Sliced Fruit Display  
Cubed Cheese Tray  
Specialty Pinwheels  
BBQ Meatballs  
Fried Chicken Wings  
Cream Cheese & Sausage Rotel with Chips  
\$16.95 per person*

**Terraced Gardens Package:**

*Brie Cheese & Praline Sauce with Crackers  
Fresh and Pickled Veggies Tray  
Chicken Salad Canapes  
Sweet & Sour Meatballs  
Naked Baked Wings  
Spinach & Artichoke Dip with Chips  
\$19.95 per person*

**The Tableau Package:**

*Chocolate Fountain with Assorted Dipping Treats  
Andouille Sausage with Mustard  
Specialty Finger Sandwiches  
Cheese Stuffed Mushrooms  
Chicken Kabobs with Onions & Peppers  
Roasted Corn & Shrimp Dip with Chips  
\$23.95 per person*

**Southern Charm Package:**

*Chocolate Dipped Strawberries  
Pasta Salad  
Pork Sliders  
Mini Crab Cakes with Jalapeno Dipping Sauce  
Bacon Wrapped Shrimp  
Onion Souffle with Chips and Crackers  
\$25.95 per person*



*All Reception Packages in The Pilgrimage Collection include your choice of Tea, Lemonade, or Our Specialty Sparkling Apple Ginger Punch with Water. Keeping your guests convenience in mind, disposable products will be provided.*



Natchez Grand Hotel



ULTIMATE EXPERIENCE ADD-ON

*Reception Stations*

*Live Action Carving Stations*

**Beef Brisket:**

*Slow Roasted Beef Brisket carved live for your guests by our very own Sous Chef with Rolls, Mayo, Creole Mustard, BBQ Sauce, & Horseradish.*

***\$9.95 per person***

**Oven Roasted Turkey:**

*An Oven Roasted Turkey carved live for your guests by our very own Sous Chef with Rolls, Mayo, Honey Mustard, & Onions*

***\$8.95 per person***

*Self -Serve Stations*

**Mexican Fiesta Station:**

*Grilled Chicken & Steak Fajitas with Peppers, Onions, Sour Cream, Cheese, & Salsa*

***\$11.95 per person***

**Taste of New Orleans:**

*Crawfish Ettouffee, Seafood Gumbo, Chicken & Sausage Jambalaya, & Fluffy White Rice*

***\$15.95 per person***

**Chocolate Paradise:**

*A large dessert display of Strawberries, Melons, Pound Cake, and Marshmallows beautifully arrange around a fountain of Milk Chocolate*

***\$9.95 per person***





Natchez Grand Hotel



## *Signature Selections*

*Beef Eater Gin  
Pinnacle Vodka  
Bacardi Rum  
Malibu Rum  
Captain Morgan Spiced Rum  
Jose Cuervo Tequila  
Crown Royal  
Jack Daniels  
Maker's Mark  
J&B Scotch  
White House Wine  
Red House Wine  
Budweiser  
Budlight  
Michelob Ultra*

*Cocktails: \$8.00 / Wine: \$6.00 / Beer: \$4.00  
Cash Bars / Hosted Bars / Tab Bars*



### **Ladies and Gentlemen Package**

*House Wine & Beer Only with your  
choice of Cash Bar, Hosted Bar, or Tab.*

### **Bloody Mary's and Mimosas**

*The perfect add-on for any party  
\$7.00 each*

### **This and That Package**

*Personalized Bar with All of our  
Signature Selections with your choice of  
Cash Bar, Hosted Bar, or Tab Bar.*

### **Champagne Toast**

*Chilled and preset on the table with  
Champagne Flutes for tables up to 6.  
\$30.00 per bottle*