

Ole Miss Catering

EVENT MENU





Inspired Experiences.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

WHAT'S INSIDE

Page 4: All-Day Packages

Page 6: Breakfast

Page 10: Sandwiches & Salads

Page 11: Buffets

Page 15: Receptions

Page 18: Beverages & Desserts

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



All-Day Packages

Choose one of these 3 packages to sustain you throughout the day.

ALL DAY DELICIOUS \$50.49

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 20 guests or more.

DELICIOUS DAWN

Assorted Muffins V	360-450 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
High Point Coffee	0 Cal/8 oz. serving

AM PERK UP

Granola Bars V	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
High Point Coffee	0 Cal/8 oz. serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW PF	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) V EW PF	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York-Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips V	250 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies V	250 Cal each
Bottled Water	0 Cal each
High Point Coffee	0 Cal/8 oz. serving

MEETING WRAP UP \$39.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 20 guests or more.

MORNING MINI

Mini Muffins V	80-120 Cal each
Mini Danish V	100-140 Cal each
Mini Scones V	100-110 Cal each
Yogurt Parfait Cups V	360-410 Cal each
Bottled Water	0 Cal each
High Point Coffee	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes V	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
High Point Coffee	0 Cal/8 oz. serving

IT'S A WRAP

Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap PF	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch V EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips V	100-160 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bottled Water	0 Cal each
High Point Coffee	0 Cal/8 oz. serving

All-Day Packages

SIMPLE PLEASURES \$31.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 20 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
High Point Coffee	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips vg	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit vg PF	45-100 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each
High Point Coffee	0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





Breakfast

BREAKFAST COLLECTIONS

All prices are per person and available for 20 guests or more. All appropriate condiments included.

EUROPEAN CONTINENTAL \$16.89

European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini	400 Cal/4.5 oz. serving
Buttery Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
High Point Coffee	0 Cal/8 oz. serving

MINI CONTINENTAL \$12.29

Mini Muffins v	80-120 Cal each
Mini Danish v	100-140 Cal each
Mini Bagels v	110-140 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
High Point Coffee	0 Cal/8 oz. serving

NEW YORKER \$17.19

Assorted Bagels v	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	280 Cal/9 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
High Point Coffee	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$28.69 PER DOZEN	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$28.09 PER DOZEN	360-450 Cal each
Buttery Croissants Served with Butter and Jam \$28.09 PER DOZEN	370 Cal each
Cinnamon Rolls v \$27.69 PER DOZEN	350 Cal each
Assorted Danish v \$28.09 PER DOZEN	250-550 Cal each
Assorted Scones Served with Butter and Jam v \$28.69 PER DOZEN	400-440 Cal each

Breakfast

HOT BREAKFAST

All prices are per person and available for 20 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$15.39

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
High Point Coffee	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$15.39

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Flour Tortilla - 6" VG	90 Cal each
Corn Tortilla - 6" VG	35 Cal each
Scrambled Eggs v	180 Cal/4 oz. serving
Bacon and Eggs Scramble	270 Cal/4 oz. serving
Sautéed Peppers and Onions VG	40 Cal/2 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Hashbrown Potatoes v	120 Cal/3 oz. serving
Guacamole VG	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	10 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Bottled Water	0 Cal each
High Point Coffee	0 Cal/8 oz. serving

EARLY BIRD BRUNCH \$17.09

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Parmesan Peppercorn Hash Browns EW	90 Cal/3.25 oz. serving
Pick your Egg Dish (2):	
Three Cheese & Ham Strata	290 Cal/6.25 oz. serving
Asparagus, Spinach & Feta Strata	300 Cal/ 7oz. Serving
Spinach Parmesan Egg White Bite	290 Cal each
Lorraine Egg Bite	100 Cal each
Pick your Proteins (1):	
Maple Chipotle Bacon	80 Cal each
Turkey Sausage Patty	90 Cal each
Incogmeato™ Sausage Patty VG	150 Cal each
Select One (1) Toast Station:	
Sweet Toast Station:	
Grilled Baguette Slices VG	100 Cal each
Ricotta Cheese v	40 Cal/1 oz. serving
Honey v	50 Cal/0.5 oz. serving
Strawberry Preserves VG	80 Cal/1 oz. serving
Blueberries VG	15 Cal/1 oz. serving
Sliced Almonds VG	170 Cal/1 oz. serving
Chia Quinoa Crunch VG	120 Cal/1 oz. serving
Savory Toast Station:	
Grilled Baguette Slices VG	100 Cal each
Dressed Rocket Greens PF	40 Cal/1.4 oz. serving
Smashed Avocado Spread VG	40 Cal/1 oz. serving
Avocado Pea Spread VG	40 Cal/1 oz. serving
Grape Tomatoes VG	10 Cal/1 oz. serving
Sliced Radish VG	5 Cal/1 oz. serving
Pickled Red Onion VG PF	25 Cal/1 oz. serving
Green Scallions	0 Cal/0.5 oz. serving
Add Cheese (1):	
Feta Cheese Crumbles v	80 Cal/1 oz. serving
Crumbled Goat Cheese v	80 Cal/1 oz. serving
Spice it Up:	
Crushed Red Pepper VG	25 Cal/0.025 oz. serving
Everything Spice VG	25 Cal/0.025 oz. serving
Bottled Water	0 Cal each
High Point Coffee	0 Cal/8 oz. serving

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Breakfast

BREAKFAST ENHANCEMENTS

All prices are per person and available for 20 guests or more.

EUROPEAN BREAKFAST CHARCUTERIE DISPLAY

\$61.99 PER 12

Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini

400 Cal/4.5 oz. serving

YOGURT PARFAITS \$5.99 PER PERSON

Choose Your Favorite:

Blueberry Orange Yogurt Parfait V	400 Cal each
Apple, Raisin and Cranberry Yogurt Parfait V PF	410 Cal each
Honey Ginger Pear Yogurt Parfait V PF	460 Cal each
Strawberry Yogurt Parfait V	360 Cal each

TRADITIONAL SANDWICHES \$7.89 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup V PF	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each

Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard Boiled Egg on an Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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Sandwiches & Salads

CLASSIC COLLECTIONS

All prices are per person and available for 18 guests or more.

DELI EXPRESS \$17.29

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	80-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bar, and Bottled Water

Bakery-Fresh Roll with Butter v	200 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	200-420 Cal each
Bottled Water	0 Cal each

Traditional Caesar Salad with Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing \$18.89	430 Cal/6 oz. serving
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Chef Salad: Grilled Chicken, Ham, Cheddar, Swiss Cheese, Tomato and Egg on Greens served with Ranch Dressing \$18.89	650 Cal/14.5 oz. serving
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Harvest Chicken Salad: Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds served with Kale Pesto Vinaigrette EW \$18.89	640 Cal/13 oz. serving
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CLASSIC BOX LUNCH \$15.19

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$18.29

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Honey Mustard Ham Ciabatta	420 Cal each
Bavarian Ham and Swiss on a Pretzel Roll	490 Cal each
Roast Beef and Cheddar Sandwich	410 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	500 Cal each
Veggie and Hummus Lavash with Arugula, Plum Tomatoes, Cucumbers, Bell Pepper, Feta and Mint v PF	150 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

Sandwiches & Salads

CLASSIC COLLECTIONS

All prices are per person and available for 18 guests or more.

THE EXECUTIVE LUNCHEON \$21.49

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices VG	5 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Tuna and Apple Salad Ciabatta with Fresh Tomatoes and Arugula	400 Cal each
Saucy Turkey Ciabatta with Coleslaw and Swiss Cheese	560 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	570 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	90 Cal/3 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Chimichurri Potato Salad VG	120 Cal/3.5 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Creamy Vegan Coleslaw VG EW PF	80 Cal/3 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Strawberry Melon Salad V EW	40 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving
Herbed Quinoa Salad V PF	110 Cal/3.5 oz. serving

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Buffets

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

GREAT LAKES GRILL \$19.09

Ranch Pasta Salad v	110 Cal/3 oz. serving
Buttered Corn on the Cob v PF	130 Cal each
Fresh Potato Chips v	210 Cal/2 oz. serving
Grilled Bratwurst Hot Dog	430 Cal each
Beyond® Bratwurst VG	250 Cal each
Peppers and Onions VG	20 Cal/2 oz. serving
Sauerkraut v PF	80 Cal/4 oz. serving
Giardiniera v	70 Cal/4 oz. serving
Yellow Mustard VG	20 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

PACIFIC COAST COLLECTION \$17.29

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables Tray v PF	230 Cal/5 oz. serving
Choice of Two (2) Salad Platters	
Thai Beef Noodle Salad Platter	320 Cal/6 oz. serving
Sesame Chicken Salad with Mandarin Platter	160 Cal/5 oz. serving
Southwest Kale Salad Platter	220 Cal/5 oz. serving
Teriyaki Salmon Salad Platter	180 Cal/4 oz. serving
Smoky Coconut -Lime Portobello Salad Platter VG PF	70 Cal/4 oz. serving
Plant Forward Street Corn Salad Platter VG EW	220 Cal/3.3 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

TASTE OF OLD COUNTRY \$24.09

Dill Pickle Soup with Bacon	190 Cal/8 oz. serving
Buttery Potato Cheddar Pierogis with Sautéed Onions and Garlic v	100 Cal each
Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Sauerkraut VG PF	20 Cal/3.5 oz. serving
Grilled Kielbasa	400 Cal/3.5 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each





Buffets

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SPRING FLING \$26.29

Choice of Two (2) Sides:

Asian Edamame Salad V EW PF	130 Cal/3 oz. serving
Red Quinoa & Pickled Onion Salad V EW PF	50 Cal/2 oz. serving
Arugula Salad with Cauliflower and Beets EW PF	120 Cal/2.5 oz. serving
Asparagus, Mushroom & Farro Caesar EW PF	110 Cal/4 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Asparagus Vegetable Sauté VG EW PF	60 Cal/4 oz. serving

Choice of Two (2) Entrées:

Grilled BBQ Pork Chops EW	180 Cal each
Grilled Montreal Cod EW	110 Cal/3 oz. serving
Crispy Five Spice Tofu VG EW PF	340 Cal/5 oz. serving
Eggplant Meatball VG EW PF	50 Cal each
Beef Tri-Tip Chimichurri	200 Cal/3 oz. serving
Grilled Peri Peri Chicken EW	140 Cal/3 oz. serving

Choice of Two (2) Sauces:

Chimichurri Mayonnaise V	150 Cal/1 oz. serving
Green Chile Relish VG	15 Cal/1 oz. serving
Chermoula Crema V	40 Cal/1 oz. serving
Harissa Aioli V	160 Cal/1 oz. serving
Peri Peri Sauce VG	40 Cal/1 oz. serving
Chocolate Chip Cookie Brownies V	280 Cal each

TASTY TEX MEX \$23.79

Tortilla Chips VG	280 Cal/3 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Sautéed Peppers and Onions VG	40 Cal/2 oz. serving

Choice of One (1) Type of Fajitas:

Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	670 Cal/9 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	500 Cal/6.5 oz. serving
Plant-Based Chorizo with Tortilla and Vegan Cheese V	470 Cal/6.5 oz. serving

Choice of Two (2) Salsas:

Pico De Gallo VG	10 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Cinnamon Crisps VG	250 Cal/2.75 oz. serving

Buffets

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

REPUBLIC OF SPICE \$27.79

Kachumber Salad VG EW PF	40 Cal/3.9 oz. serving
Tikka Chaat Salad VG EW PF	70 Cal/3 oz. serving
Curry-Spiced Naan VG	450 Cal each
Choice of One (1) Base:	
Brown Rice VG EW	100 Cal/2.75 oz. serving
Lemon-Ginger Basmati Rice VG	170 Cal/3.25 oz. serving
Choice of One (1) Vegetarian Entrée:	
Sweet Potato Coconut Curry VG PF	150 Cal/4 oz. serving
Cauliflower Cashew Vindaloo VG PF	110 Cal/3.5 oz. serving
Yellow Dal VG EW PF	110 Cal/4.25 oz. serving
Choice of One (1) Entrée:	
Kadai Jhinga Masala (Shrimp Curry)	120 Cal/4.5 oz. serving
Tandoori Chicken EW	140 Cal/3 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Pickled Red Onion VG	10 Cal/0.5 oz. serving
Shredded Carrot VG	10 Cal/1 oz. serving
Cilantro VG	0 Cal/0.125 oz. serving
Choice of Two (2) Sauces:	
Mango Chutney VG	45 Cal/1 oz. serving
Cucumber Mint Raita V	15 Cal/1 oz. serving
Tomato-Onion Chutney VG	140 Cal/2 oz. serving
Honey Lemon Rice Pudding V	200 Cal/4.25 oz. serving

NOODLE BAR BASICS \$22.09

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette VG PF	60 Cal/2.25 oz. serving
Garlic Breadsticks V	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Pasta VG	170 Cal/4 oz. serving
Fettuccine Noodles VG	250 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli VG PF	10 Cal/1 oz. serving
Onions VG	10 Cal/1 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Zucchini VG	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	230 Cal/2 oz. serving
Shrimp	100 Cal/3 oz. serving
Tofu VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG PF	100 Cal/4 oz. serving
Pesto Primavera Sauce V	120 Cal/4 oz. serving
Alfredo Sauce V	250 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

BAKED POTATO BAR \$21.29

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	50 Cal/3.5 oz. serving
Baked Potatoes VG	220 Cal each
Chicken Mushroom Alfredo	50 Cal/1 oz. serving
Chili Con Carne	60 Cal/2 oz. serving
Vegetarian Chili VG EW PF	30 Cal/2 oz. serving
Steamed Broccoli VG PF	20 Cal/2 oz. serving
Bacon Bits	70 Cal/0.5 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Scallions VG	0 Cal/0.25 oz. serving
Sour Cream V	60 Cal/1 oz. serving
Butter V	35 Cal each
Choice of One (1) Dessert:	
Apple Cobbler V	360 Cal/4.75 oz. serving
Apple Pie VG	410 Cal/slice
Add on Cheddar Cheese Sauce V	40 Cal/1 oz. serving

HEARTLAND BUFFET \$26.49

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Eggplant Parmesan V PF	390 Cal/7.7 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Cookies & Cream Blondie V	270 Cal each

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Buffets

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette VG EW PF	80 Cal/3 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce \$24.49	440 Cal/5.75 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$27.99	310 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken EW \$23.09	130 Cal/4 oz. serving
Grilled Peri-Peri Chicken \$23.09	140 Cal/3 oz. serving
Boursin, Bacon & Spinach Stuffed Chicken with Portobello Risotto topped with Sundried Tomatoes \$26.49	550 Cal/12.35 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme \$23.09	170 Cal/3 oz. serving
Chicken and Shrimp Creole EW \$22.09	250 Cal/8.75 oz. serving
Honey and Brown Sugar Ham \$19.79	200 Cal/3.5 oz. serving
Honey Mustard Pork Loin \$23.09	270 Cal/4 oz. serving
Grilled Salmon in a Moroccan Herb Sauce \$25.69	130 Cal/2.75 oz. serving
Cauliflower Lasagna \$19.79	410 Cal/8.4 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Zucchini, Tomato and Squash Blend VG EW PF	40 Cal/3.5 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Okra with Corn and Bacon EW PF	100 Cal/3.8 oz. serving
Fresh Asparagus VG EW PF	20 Cal/3 oz. serving
Brussels Sprouts with Almond Butter V EW PF	70 Cal/3 oz. serving
Ginger Honey Glazed Carrots V	110 Cal/3.25 oz. serving
Fingerling Potato Hash V	130 Cal/3.25 oz. serving
Mashed Sweet Potatoes V PF	100 Cal/4.25 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes V	160 Cal/4.3 oz. serving
Marinated Roasted Red Potatoes V	120 Cal/2.75 oz. serving
Pimento Mac & Cheese	240 Cal/4 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce V	360 Cal/6.75 oz. serving
Cherry Cheesecake Tarts V	170 Cal/1.75 oz. serving
New York-Style Cheesecake	360 Cal slice
Dulce De Leche Brownie V	230 Cal each
Glazed Strawberry Bars VG	380 Cal each
Assorted Dessert Bars V	200-420 Cal each

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Receptions

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Swedish Meatballs	\$26.59	100 Cal each
Italian Meatballs	\$24.99	90 Cal each
Black Angus Mini Cheeseburgers (Sliders)	\$60.09	50 Cal each
Mini Beef Wellington	\$50.39	120 Cal each
Buffalo Style Chicken Spring Rolls	\$29.99	50 Cal each
Chicken Quesadillas	\$28.49	50 Cal each
Sesame Chicken	\$28.49	40 Cal each
Boneless Buffalo Wings	\$28.09	110 Cal each
Baked Mac n' Cheese Melts	v \$27.39	80 Cal each
Vegetable Spring Rolls	v \$48.79	50 Cal each
Plant-Based Chorizo Stuffed Mushrooms	VG PF \$37.29	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Italian Pinwheels	\$38.09	90 Cal each
Ricotta and Fig Flatbread	v \$30.49	70 Cal each
Mediterranean Antipasto Skewers	\$35.39	60 Cal each
Veggie Hummus Cups	VG EW PF \$31.29	170 Cal each
Gazpacho Shooters	VG EW PF \$21.29	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini	VG \$18.59	50 Cal each
Pimento Cheese & Bacon Toast Points	\$19.09	110 Cal each
Salmon Crostini	\$22.39	120 Cal each
Candied Bacon Topped Deviled Eggs	\$21.09	80 Cal each

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.





Receptions

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 20 guests or more.

FRESH GARDEN CRUDITÉS \$4.79 PER PERSON

Array of Carrots, Broccoli, Bell Peppers,
Cauliflower, Squash, Grape Tomatoes, Celery,
Mushrooms with Ranch Dill Dip **V PF**

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.99 PER PERSON

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

ASSORTED MINI SANDWICHES \$8.59 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham & Cheese

270 Cal each

Roast Beef & Brie

260 Cal each

Turkey & Swiss

320 Cal each

Fresh Mozzarella, Tomato and Basil

240 Cal each

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board

Calories Vary Per Assortment

SOUTHWEST DIPPING DUO \$5.69 PER PERSON

Black Bean, Corn and Pico Guacamole served with
Tortilla Chips **VG**

420 Cal/6.75 oz. serving

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Receptions

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 20 guests or more.

CHEF'S PASTA \$16.69

Choice of Two (2) Pastas:	
Cavatappi Pasta VG	90 Cal/2 oz. serving
Penne Pasta VG	90 Cal/2.5 oz. serving
Fettuccine Pasta VG	120 Cal/2.75 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG PF	100 Cal/4 oz. serving
Alfredo Sauce V	250 Cal/4 oz. serving
Primavera Pesto Sauce V	120 Cal/4 oz. serving
Choice of Four (4) Warmed Toppings:	
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Broccoli VG PF	10 Cal/1 oz. serving
Spinach VG	15 Cal/2 oz. serving
Onions VG	5 Cal/0.5 oz. serving
Tomatoes VG	5 Cal/1 oz. serving
Zucchini VG	5 Cal/1 oz. serving
Peas VG	5 Cal/0.25 oz. serving
Green Peppers VG	10 Cal/1 oz. serving

WING BAR \$13.19

Carrot Sticks VG	45 Cal/4 oz. serving
Celery Sticks VG	15 Cal/4 oz. serving
Choice of Wing:	
Crispy Chicken Wings	90 Cal each
Baked Chicken Wings	80 Cal each
Boneless Baked Chicken Wings	70 Cal each
Boneless Crispy Chicken Wings	90 Cal each
Choice of Two (2) Seasonings:	
Garlic Parmesan Seasoning	100 Cal/1 oz. serving
Lemon Pepper and Salt VG	50 Cal/1 oz. serving
Buffalo Ranch Seasoning	70 Cal/1 oz. serving
Caribbean Jerk Seasoning VG	60 Cal/1 oz. serving
Choice of Three (3) Sauces:	
Buffalo Sauce VG	10 Cal/1 oz. serving
Barbecue Sauce VG	70 Cal/1 oz. serving
Sweet Garlic Teriyaki VG	60 Cal/1 oz. serving
Nashville Hot Oil VG	240 Cal/1 oz. serving
Hot Honey Garlic Sauce V	90 Cal/1 oz. serving
Ranch Dressing V	100 Cal/1 oz. serving
Blue Cheese Dressing V	150 Cal/1 oz. serving
Sweet Chili Sauce VG	50 Cal/1 oz. serving
Jalapeño Ranch Dressing V	100 Cal/1 oz. serving

BREAKS

All prices are per person and available for 18 guests or more.

TRAIL MIX STATION \$7.09

Granola V	220 Cal/2 oz. serving
Goldfish® Crackers V	260 Cal/2 oz. serving
Pretzel Thins V	350 Cal/2 oz. serving
Plain M&M'S® V	270 Cal/2 oz. serving
Pumpkin Crunch Topping V	140 Cal/1 oz. serving
Chocolate Peanut Butter Bark V	290 Cal/1 oz. serving
Raisins VG	90 Cal/1 oz. serving
Dried Cranberries VG	100 Cal/1 oz. serving
Almonds VG	170 Cal/1 oz. serving

ENERGY BREAK \$4.49

Granola Bars V	100-250 Cal each
Fruit Filled Bar V	100-250 Cal each
Breakfast Bar V	100-250 Cal each

SNACK ATTACK \$8.49

Assorted Individual Bags of Chips V	100-160 Cal each
Roasted Peanuts V	180 Cal/1 oz. serving
Trail Mix V	280 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

BREADS AND SPREADS \$6.79

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Tortilla Chips VG	280 Cal/3 oz. serving
Pita Chips V	160 Cal/2 oz. serving
Crostini VG EW	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole VG PF	70 Cal/2 oz. serving
Ginger Verde Guacamole VG PF	70 Cal/2 oz. serving
Chilled Spinach Dip V	200 Cal/2.25 oz. serving
Feta and Roasted Garlic Dip V	270 Cal/2 oz. serving
Traditional Hummus VG PF	330 Cal/4.5 oz. serving
Artichoke and Olive Dip V	140 Cal/2 oz. serving



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.99 EACH	0 Cal each
Assorted Sodas - Bottle	\$3.29 EACH	0-280 Cal each
Regular Coffee	\$24.09 PER GALLON	0 Cal/8 oz. serving
Decaffeinated Coffee	\$24.09 PER GALLON	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$23.19 PER GALLON	0 Cal/8 oz. serving
Hot Chocolate	\$27.29 PER GALLON	160 Cal/8 oz. serving
Iced Tea	\$19.79 PER GALLON	0 Cal/8 oz. serving
Sweet Tea	\$19.79 PER GALLON	150 Cal/8 oz. serving
Lemonade	\$19.79 PER GALLON	90 Cal/8 oz. serving
Assorted Fruit Juices	\$24.39 PER GALLON	100-150 Cal/8 oz. serving

DESSERTS

Assorted Blondies ▼	\$25.09 PER DOZEN	240-300 Cal each
Assorted Craveworthy Cookies ▼	\$20.79 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies ▼	\$25.09 PER DOZEN	250 Cal each
Chocolate Covered Strawberries ▼	\$27.29 PER DOZEN	40 Cal each
New York Cheesecake (Each)	\$32.89 SERVES 8	360 Cal slice

ORDERING INFORMATION

Lead Time

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

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Prices effective until 07/01/2026
Prices may be subject to change

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