



GULFCOAST

EVENT CENTER

Catering Menu

Gulf Coast Event Center

9475 Highway 49

Gulfport, MS 39503

Phone: (228) 867-6322 Fax: (888) 378-8533

www.gulfcoasteventcenter.com



SHULAR
HOSPITALITY

Breakfast Selections

Reserved for Groups of 20 or more

Rise and Shine Continental Breakfast Buffet

An assortment of Fresh Muffins, Bagels, & Danishes, served with Cream Cheese, Butter, Individual Yogurt Assortment, & Fresh Fruit Preserves. Freshly brewed Regular & Decaffeinated Coffee, & Orange Juice

\$12.95 ++ Per Person

The Flap Jack Buffet

Enjoy Fluffy Buttermilk Pancakes, choice of Bacon or Sausage, served with a Scrambled Eggs. Served with Orange Juice & freshly brewed Regular & Decaffeinated Coffee.

\$14.95 ++ Per Person

The Good Start Buffet

Scrambled Eggs, choice of Bacon or Sausage, served with side of Grits & Freshly Baked Buttery Biscuits. Enjoy Orange Juice & freshly brewed Regular & Decaffeinated Coffee

\$16.75 ++ Per Person

Ala Carte

The items below can be added to a breakfast buffet or be used as a break.

Assorted Cold Cereals	\$4.50 Each	Bagels with Cream Cheese	\$2.95 each
Fruit Yogurt	\$3.25 each	Individual Regular or Chocolate Milk	\$3.25 each
Fresh Fruit Yogurt Parfait	\$3.75 each	Whole Pieces of Fruit	\$2.50 each
Southern Style Chicken or Sausage Biscuits	\$3.50 each	Assorted Packets of Oatmeal	\$2.50 each
Assorted Hot Teas	\$1.79 each	Hot Chocolate	\$1.95 each

A \$50.00 service charge will be applied to groups of less than 20 people.

All Prices are subject to 21% Service Charge & 7% Applicable State Taxes.

To ensure compliance with the MS Board of Health, all food and beverage must be consumed in the contracted event space at the contracted time of the event and may not be removed from the event facilities.

The Deli

(Can also be served as a box lunch upon request)

Gourmet Sandwiches

Order a variety served on platters as a sandwich buffet which you choose from the selections below.
Also includes choice of Iced Tea or Assorted Soft Drinks

\$15.95++ per person

Please choose any (3) selections of our Sandwiches

Tuna Salad on Roll	Chicken Salad on Croissant
Smoked Ham & Swiss on Croissant	Grilled Chicken Wrap
Turkey Club on Croissant	Roast Top Round of Beef & Cheddar
Pimento Cheese	Grilled Chicken Breast
Classic Club	Grilled Three Cheese

Choose (1) Side Item

Assorted Potato Chips	Italian Pasta Salad
Baked Potato Salad	Cole Slaw

Choose (1) Dessert Item

Freshly Baked Chocolate Brownies	Freshly Baked Assorted Cookies
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Add On

Salad

Classic Tossed Salad with choice of (2) Dressings **or** Classic Caesar Salad

Salad or Soup \$4.50++ per person

Chicken & Sausage Gumbo	Seafood Gumbo	Chicken Noddle
Broccoli & Cheese	Chicken Tortilla	Loaded Potato
Corn & Crab Bisque	Tomato Basil	French Onion

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Build Your Own *Lunch/Dinner* Buffet

Choose One Salad *or* Soup

Classic Tossed Salad with Choice of (2) Dressings

Classic Caesar Salad

Loaded Potato Soup

Vegetable Beef Soup

Choose Two or Three Entrées

Southern Fried Catfish

*Smoked Beef Brisket

*Fried Gulf Shrimp

Beef Tips in Gravy

Beef Lasagna

Vegetarian Lasagna

Sliced Roast Beef

Baked Lemon Herb Chicken

Pan Seared Baked Tilapia

*Roasted Pork Loin

Chicken Alfredo

Southern Fried Chicken

Choose Two Sides

Fresh Vegetable Mixed Medley

Steamed Broccoli with Lemon Butter

Country Styled Green Beans

Creamy Mashed Potatoes with Gravy

Whole Kernel Corn

Mushroom Rice Pilaf

Herb Roasted Baby Potatoes

Macaroni & Cheese

Collard Greens

Breamed Spinach Gratin

Fried Hush Puppies

Garlic Butter Angle Hair Pasta

Candied Carrots

Baby Lima Beans

Southern Styled Baked Beans

Green Peas & Peal Onions

All buffets include Dinner Rolls and Butter, Iced Tea, Regular and Decaffeinated Coffee Service

Lunch Two Entrée \$20.95++ Per Person
Lunch Three Entrée Buffet \$25.95 ++ Per Person
Dinner Two Entrée \$27.95++ Per Person
Dinner Three Entrée Buffet \$32.95++ Per Person

**Subject to an additional price per person.*

Add additional sides for \$4.00 per person

Plated dinners are subject to an extra \$100 service charge.

A \$50.00 service charge will be applied to groups of less than 30 people

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Themed Hot Buffets

The Back-Yard Burger Buffet

Charbroiled Beef Burgers with all the toppings, Broccoli Salad, Southern Styled Green Beans & Baked Potato Salad

\$17.95 ++ per person

A Taste of Italy

Choice of Beef or Vegetable Lasagna, Chicken Parmesan, Roasted Vegetables, Green Beans Almandine, & Warm Garlic Bread

\$20.95 ++ per person

The BBQ Pulled Pork Buffet

Slow Smoked Pulled Pork served with choice of Southern Styled Baked Beans or Macaroni & Cheese, & Potato Salad. BBQ Sauce & Buns will be available on side.

\$24.95 ++ per person

Mexican Fiesta

Build your own Taco Bar, Beef and Chicken with toppings, (lettuce, tomatoes, cheese, sour cream and refried beans) Mexican Rice and warm Tortilla Chips.

\$17.95 ++ per person

Bayou Bash

Chicken & Sausage Gumbo, Red Beans and Rice, Fried Catfish & your choice of one side. Served with a Fresh Garden Salad along with Cajun Ranch Dressing and Corn Bread.

\$28.95 ++ per person

All Buffet dinners are served with Regular & Decaf Coffee, and Iced Tea.

Add additional sides for \$4.00 per person

*A \$50.00 service charge will be applied to groups of less than 30 people
All prices are subject to 21% service charge and 7% applicable state taxes.*

Plated dinners are subject to an extra \$100 service charge.

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Carving Stations

Add a touch of elegance as one of your buffet entrée choices. Choose (1) meat:

Smoked Breast of Turkey

Honey Glazed Ham

Pork Tenderloin

\$195.00++ includes station and attending chef

Prime Rib: **\$30.95 per person** ++ includes station and attending chef

Sweet Endings

Choose the perfect finish for your affair for an additional **\$5.00 ++ per person.**

Cobble (Blueberry, Peach or Apple)	New York Cheesecake with Sauce
Southern Style Bread Pudding	Apple Crisp
Chocolate Cake with Chocolate Sauce	Carrot Cake
Pecan Pie	Red Velvet Cake

Hot Hors D'oeuvres

Each Order is for 50 Pieces

Spring Rolls with Sweet and Sour Sauce - **\$65.00 per order**

Chicken Quesadillas - **\$50.00 per order**

Cocktail Meatballs - **\$60.00 per order**

Chicken Tenders with *Honey Mustard & Tangy BBQ* - **\$72.00 per order**

Buffalo Wings with *Celery Sticks and Blue Cheese or Ranch Dip* - **\$75.00 per order**

Spinach and Artichoke Dip served with tortilla chips - **\$65.00 per order**

Mozzarella Sticks with Marinara Sauce- **\$52.00 per order**

Mini Sliders with half pan of French fries-**\$155.00 per order**

Stuffed Mushrooms - **\$125.00 per order**

All prices are subject to 21% service charge and 7% applicable state taxes.

Butler Service Available for an additional \$150.00

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Hors D'oeuvre Displays

International & Domestic Cheese Presentation

Assorted Cheeses including Pepper Jack, Cheddar, Swiss with sliced Pepperoni & Assorted Crackers

Large (50 people): \$145.00

Small (25 people): \$65.00

Assorted Vegetables

Tomatoes (*sliced or cherry*), Cucumber Slices, Carrots, Celery, Broccoli & Cauliflower served with a Specialty Dips.

Large (50 people): \$165.00++

Small (25 people): \$80.00++

Assorted Fruit Tray

Large (50 people): \$140.00++

Small (25 people): \$80.00++

Classic Shrimp Cocktail

Steamed Jumbo Shrimp Served with Fresh Lemons and Classic Cocktail Sauce

Market Price++

Crab Cakes

Fried Crab Cakes, Golden Brown, served with Fresh Lemons and a Cajun Horseradish Sauce

Market Price++

Assorted Finger Sandwich Tray

Choose up to (2) different type of sandwiches.

Tuna Salad, Chicken Salad, Pimento Cheese, Ham, Turkey, or Club

\$150.00 ++ for 100 pieces

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Butler Service Available for an additional \$150.00

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Mid Afternoon Snack Breaks

Individual packets of Trail Mix **\$2.00 ++ each.**

Chocolate Brownies **\$24.00++ per dozen**

Whole Fresh Pieces of Fruit **\$2.99 each**

Assorted Freshly Baked Cookies **\$20.00++ per dozen.**

Basket of Assorted Potato Chips **\$1.50++ each**

Assorted Granola Bars **\$2.50++ each**

Assorted Freshly Baked Danishes **\$18.95++ per dozen.**

Assorted Freshly Baked Muffins **\$20.95++ per dozen.**

Beverages

Urn of Freshly Brewed Coffee **\$30.00++ per urn** (serves 30-35)

Air Pot of Freshly Brewed Coffee **\$20.00++ per pot** (serves 10-15)
(Choice of Regular or Decaf)

Urn of Tea – **Sweet or Un-Sweet \$20.00++ each**

Assorted Hot Teas **\$1.75 ++ each.**

Lemonade Station-**\$20.00 ++ each**

Assorted Sodas (*we proudly serve Coca Cola products*) **\$2.00++ each.**

Assorted Juices (**Apple, Cranberry & Orange**) **\$2.75++ each.**

Dasani Bottled Waters **\$2.00 ++ each.**

Monster Energy Drinks **\$3.50++ each**

Red Bull Energy Drinks (**Sugar Free or Regular**) **\$3.50++ each**

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Open Bar Packages

Call Brand Package

Includes Well & Call Brands, Domestic & Imported Beer, House Wine, Bottled Water & Assorted Soft Drinks

\$15.95 ++ per person first hour

\$13.95++ per person each additional hour

(Up to four hours)

Top Shelf Package

Includes Well, Call & Premium Brands, Domestic & Imported Beer, House Wine, Bottled Water & Assorted Soft Drinks

\$19.95++ per person per first hour

\$17.95++ per person each additional hour

(Up to four hours)

Beer & Wine Bar

Includes Domestic Beer & House Wine

\$12.95 ++ per person first hour

\$10.95++ per person each additional hour

(Up to four hours)

Cash Bar

Well Brands	\$7.00	House Wine/Glass	\$7.00
Call Brands	\$8.00	Premium Brands	\$9.00
Domestic Beer	\$4.00	Imported Beers	\$5.00
Assorted Sodas	\$2.00	Bottled Waters	\$2.00

\$35.00 Bartender Fee per hour & a \$25.00 Cashiers Fee per hour

\$100 Set up Fee applies to all requested bars.

Champagne Toast

\$216.00 for (6) bottles

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In accordance with state and liquor laws, the hotel must provide all Alcoholic Beverages. Shular Hospitality staff reserves the right to ask for identification from guests, and the right to refuse to serve alcohol to any guest. For all bar functions, a security guard will be required. (1) Security guard per 100 guests at an hourly rate of \$25 per guard. The management reserves the right to require additional officers if management feels the type of event warrants it. Management reserves the right to also confiscate any alcohol that is brought into any of the Shular event facilities.