



Winter-Spring 2008

RECEPTION MENU

VIP Grand Events, *the exclusive caterer for Lockett Lodge and the Mississippi TelCom Center*, is proud to present the following menu which consists of some new hors d'oeuvres as well as some old favorites. This full service menu is a more comprehensive list that gives you the whole picture from the start. (* indicates new item)

Our Full Service Menus include: *sparkling white grape juice punch, mixed nuts, glass plates, table linens, stainless steel silverware, decorative serving platters, silver chafing dishes, serving utensils, draping of the tables for your buffet and staff to set up your event, wait on your guests and clean up at the end!*

The Pearl Selections

Deviled Eggs
 Stuffed New Potatoes
 Roasted Pecans
 Sweet & Savory Roasted Pecans
 Cheese Straws
 Humus w/*Pita Bread Triangles*
 Strawberry Cheese Mold
 Marinated Mushrooms
 Mississippi Caviar w/corn chips

Tomato Feta Bruschetta
 Corn Fritters w/*Avocado & Sour Cream*
 *Hot Onion and Cheese Dip
 Broccoli and Cheese Dip
 Date Bites with Strawberry Cream
 Shrimp Mold
 Queso Dip w/*Tortilla chips*
 *Roasted Three Pepper Bruschetta
 Assorted Finger Sandwiches
(Choice of three)
Pimento Cheese ~ Ham Salad
Spinach & Sundried Tomato
Chicken Salad ~ Tuna Salad
Green Onion & Bacon

Andouille Sausage Bites
w/Remoulade Sauce
 Cold Spinach Dip
w/Hawaiian Bread
 Fresh Baked Cookies
 Assorted Salsas w/*chips*
 Layered Mexican Dip with chips
 Apple Walnut Bread Bites
w/Cinnamon Cream Cheese

The Sapphire Selections

Fried Chicken Drumettes
 Mini Eggrolls w/*Dipping Sauce*
 Smoked Catfish Pate
 Smoked Salmon Pate
 Hot Artichoke and Gruyere Cheese Dip
 *Hot Artichoke & Sundried Tomato Dip
 Beef & Rolls
 Pork Loin & Rolls
 Turkey Breast & Rolls
 Walnut & Blue Cheese Palmiers
 Shrimp Imperial w/*Crustini*
 Cheese Sausage Balls

Lavosh (pinwheel sandwiches)
(choice of three)
Vegetable
Ham & Asparagus
Turkey & Avocado
Three Pepper
 Assorted Mini Fruit Tarts
 Spinach Madeline w/*Cracker Cups*
 Chicken & Sausage Jambalaya
 *Crunchy Asparagus Bites
 Black Bean Salsa w/*Corn Fritters*
 Smoked Salmon Spread w/*Crustini*

*Toasted Muffaletta Bruschetta
 *Assorted Canapés
 Mushroom Dip w/*Toast Cups*
 Assorted Mini Pickup Sweets
 Baked Brie w/*Pepper Jelly Glaze*
 Savory Mini Cocktail Meatballs
 *Summer Sausage & Cheese Platter
 Southwestern Cheesecake
 Fried Calamari w/*Cocktail Sauce*
 Chipotle Cheese Fondue
w/Roasted Vegetables & Bread Sticks
 *Sausage Stuffed Mushrooms

The Ruby Selections

Strawberries Dipped in Chocolate
Sea Scallops *wrapped in Bacon*
Assorted Mini Fruit Tarts
Pecan Crusted Chicken Bites
w/Creole Honey Mustard
Honey Stung Chicken Wings
Shrimp & Pesto w/Fresh Mozzarella
Elk Sausage Bites
w/ Remoulade Sauce
Parmesan Chicken Bites
w/Marinara Dipping Sauce

Sweet Potatoes wrapped
in Apple Smoked Bacon
* Hand Breaded Fried Chicken Bites
w/Honey Mustard
Spinach & Feta Triangles
Seafood Stuffed Mushrooms
w/panko breadcrumbs
Mini Vegetable Quesadillas
Jamaican Jerk Chicken Tenders

Fresh Fruit and Cheese Display
Hot Seafood Dip w/Toast Cups
Cajun Honey Roasted Pork Loin & Rolls
Mini Traditional New Orleans Muffalattas
Rumaki (*bacon wrapped chicken livers*)
Mini Assorted Gourmet Pizzas
Assorted Mini Quiche
Portabella Mushrooms, Smoked Duck
& Fontina Cheese in pastry cups
Smoked Chicken & Wild Mushrooms
in pastry cups

The Emerald Selections

*Smoked Chicken & Mozzarella Blossoms
Mini Beef Wellingtons in puffed Pastry *w/Madeira Wine Sauce*
Fried Crab Claws *w/Cocktail Sauce*
Beef Tenderloin & Rolls
Southern Fried Catfish Bites *w/Tartar Sauce*
*Cheese Grit Cakes with Roasted Duck & Fontina Cheese
Grilled Pork Tenderloin & Rolls
Crawfish Etouffee in Puff Pastry
Chicken Bayou La Fourche Bites
Assorted Mini Gourmet Sandwiches
W/specialty bread
Ham & Asparagus Rolls
Antipasti Skewers *w/Fresh Mozzarella Cheese,*
Artichoke Heart & Sundried Tomatoes
White or Milk Chocolate Fountain *w/all the trimmings*

*Marinated Shrimp Wrapped in a Snow Pea
Mini Crabcakes *w/Creole Remoulade Sauce*
Gourmet Fruit and Imported Cheese Display
W/fresh berries and upscale cheeses
Sesame Crusted Tuna Bites with Ginger and Wasabi
Mini Rubens *in Puff Pastry Purses*
Blackened Tuna Bites
*Grilled Shrimp & Cajun Tasso Penne Pasta
Teriyaki Chicken & Pineapple Skewers
Mini Crawfish Pies
Beef Tenderloin Shitake Mushroom Brochettes
Crab Mornay *w/Tart Shells and Toast Points*
Roasted Pepper, Pine-nut, Scallion & Ham Strudel
Fig & Mascarpone *in Phyllo Dough*
Crawfish, Roasted Pepper & Asiago Strudel

The Diamond Selections

Stuffed Roasted Artichoke Hearts w/Goat Cheese, Wild Mushrooms and Shrimp

Mashed Potato or Grits Bar *with all the trimmings*

Smoked Salmon Display with Herbed Dill Cream Cheese, Mini Bagels, Caviar and Condiments

Delicate Diced Lobster in a Supreme Sauce wrapped in Wontons Deep Fried with Dipping Sauce

Escargot with White Wine and Garlic – Broiled in Butter and served in shells

Bacon Wrapped Breast of Quail with Madeira Wine Dipping Sauce

Lobster Wontons with Dipping Sauce

Display of Large Boiled Shrimp with Cocktail and Comeback Sauce

Oyster Bienville and Oyster Rockefeller served on a Half Shell, displayed on Rock Salt

Chef Attended Carving Stations

(Minimum of 100 guests)

Displayed with a variety of assorted mini rolls and served with four specialty condiments

Pepper Crusted Top Round of Beef	Carved Elk Loin*
Kahlua Smoked Leg of Wild Boar *	Cajun Honey Roasted Pork Loin
Roasted Breast of Turkey *	Honey Baked Ham
Sesame Crusted Loin of Tuna*	Beef Tenderloin*
Fallow Deer Loin*	Leg of Veal
Pork Steamship Round	Steamship Round of Beef

**Wild game, Beef Tenderloin and Tuna Loin is available at market price*

Chef Action Station

(Minimum of 100 guests)

Shrimp & Tasso Pasta Cooked to Order

Pesto Pasta Station w/Fresh Made Pesto tossed with Shrimp or Chicken

Pasta Alfredo Station w/Mushroom, Green Onions and parmesan cheese

Fried Shrimp Station w/Cocktail and Tarter Sauce

Vegetable Tempura Station w/Assorted Vegetables

Fried Oyster Station w/Cocktail and Remoulade

Wok Station consisting of Fried Rice, Shrimp & Chicken Stir-fry

South of the Border Station with Assorted Quesadillas cooked to order

Sushi Station: Hand-rolled in front of you

Salad Shooters: Thai Salad, Strawberry Spinach & Cheese Tortellini Salad served in martini glasses

Crepes Station: Strawberry, Blueberry and Cream Cheese with Apples

Bananas Foster cooked to order and served over Vanilla Bean Ice Cream