

**Cora's Restaurant
The White House Hotel
Banquet & Catering Menu**

REFRESHMENTS

FRESHLY BREWED COFFEE (REGULAR OR DECAF) \$10.00 PER GALLON

FRESHLY BREWED ICED TEA \$10.00 PER GALLON

ASSORTED JUICES \$2.50 EACH

SOFT DRINKS \$3.00 EACH

BOTTLED WATER \$2.00 EACH

FRESHLY SQUEEZED ORANGE JUICE \$30.00 PER GALLON

BREAK OUT SNACKS

BY THE DOZEN

SINGLE SERVING TRAIL MIX \$22.00

FRESHLY BAKED COOKIES \$15.00

ASSORTED DANISH PASTRIES \$35.00

ASSORTED MINI MUFFINS \$20.00

CINNAMON ROLLS \$25.00

BROWNIES \$30.00 (CUT IN 3OZ. SERVINGS)

SAUSAGE BISCUITS \$36

GRANOLA BARS \$24

PLATTERS PRICED PER PERSON

SEASONAL FRESH FRUIT TRAY \$4.00

CHEESE PLATTER \$6.00

ASSORTED DELI MEATS \$6

ASSORTED DELI MEATS AND CHEESE PLATTER \$7

BOILED SHRIMP \$9

***All catering orders are subject to 7% tax and service fee of 20%. ***

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BREAKFAST

(10 PERSON MINIMUM)

GOOD MORNING - \$12 PER PERSON

SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

GRITS

BUTTERMILK BISCUITS

HEALTHY START - \$12 PER PERSON

SEASONAL FRESH FRUIT

YOGURT WITH GRANOLA TOPPING

SCRAMBLED EGG WHITES

TURKEY BACON OR TURKEY SAUSAGE

BILOXI BEACH - \$16 PER PERSON

SEASONAL FRESH FRUIT

SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

SMOKED LINK SAUSAGE

CREAMY CHEESE GRITS

BREAKFAST POTATOES

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LUNCH

(15 PERSON MINIMUM)

DELI LUNCH - \$14 PER PERSON

CORA'S HOUSE SALAD

CREAMY POTATO SALAD

ASSORTED SANDWICHES ON TEXAS TOAST, BERRY WHEAT, OR GARLIC HERB WRAPS-

SMOKED TURKEY, SLICED HAM, AND ROAST BEEF

WHITE CHEDDAR CHEESE & PEPPER JACK CHEESE

SERVED WITH POTATO CHIPS & CHOCOLATE CHIP COOKIES

THE SOUTHERN HOSPITALITY BUFFET - \$24 PER PERSON

CREAMY WHITE POTATO SALAD

FRIED PORK CHOPS

RED BEANS & RICE

CHICKEN & SAUSAGE JAMBALAYA

CORN MAQUE CHOUX

SOUTHERN GREEN BEANS

BREAD PUDDING

THE DELTA LUNCH BUFFET - \$26 PER PERSON

BLACKENED CHICKEN BREASTS

SMOKED SAUSAGE AND PEPPERS

BRAISED ANGUS BEEF POT ROAST

DIRTY RICE

BUTTERED CORN ON THE COB

FRESH HERBED POTATOES

BANANA BREAD PUDDING

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DINNER

(20 PERSON MINIMUM)

THE CORA'S BUFFET - \$34 PER PERSON

SEVEN LEAF SALAD

CHOICE OF TWO (2) DRESSINGS

RANCH, PEPPERCORN RANCH, CREAMY ITALIAN, BLUE CHEESE, BALSAMIC VINAIGRETTE

GARDEN VEGETABLE PASTA SALAD

LOBSTER BISQUE

ROASTED FRESH HERB PORKLOIN

CHICKEN MARSALA

W/ LINGUINI

CORN MAQUE CHOUX

ZUCCHINI AND SQUASH CASSEROLE

BREAD PUDDING

THE GULF COAST BUFFET - \$42 PER PERSON

MIXED GREEN SALAD

CHOICE OF TWO (2) DRESSINGS

RANCH, PEPPERCORN RANCH, CREAMY ITALIAN, BLUE CHEESE, BALSAMIC VINAIGRETTE

SEAFOOD GUMBO W/ STEAMED RICE

GRILLED GULF MAHI MAHI

MUSHROOM BRAISED PORK MEDALLIONS

SAUTEED BROCCOLINI

HARICOT VERTS W/ BACON & SHALLOTS

ROASTED GARLIC MASHED POTATOES

SUMMER BERRY BREAD PUDDING

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THE GRAND WHITE HOUSE BUFFET - \$65 PER PERSON

CAESAR SALAD

LOBSTER BISQUE

CRANBERRY AND SAGE CHICKEN ROULADE

BRAISED BEEF SHORT RIBS

SHRIMP & GRITS

DAUPHINOISE POTATOES

WILD RICE VEGETABLE PILAF

GRILLED ASPARAGUS W/ GARLIC, RED ONION, AND LEMON

STEAMED BROCCOLINI

BANANA BREAD PUDDING

CHEF ATTENDED CARVING STATION

*(ALL CARVING STATIONS REQUIRE AN ATTENDANT AT \$75 PER 50 GUESTS, CHOOSE FROM
OPTIONS BELOW)*

PECAN SMOKED PRIME RIB WITH CREAMED HORSERADISH & AU JUS
(SERVES APPROXIMATELY 25 PEOPLE)

\$370

BEEF TENDERLOIN WITH CABERNET DEMI
(SERVES APPROXIMATELY 20 PEOPLE)

\$275

SMOKED TURKEY
(SERVES APPROXIMATELY 35 PEOPLE)

\$200

ROASTED STRIPLOIN OF BEEF
(SERVES APPROXIMATELY 30 PEOPLE)

\$395

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HORS D'OEUVRES

\$200 PER 100 PIECES

JALAPENO CORN CAKES
SPINACH ARTICHOKE CROQUETTES
MAC AND CHEESE BITES
VEGETABLE POT STICKERS
FRIED FOUR CHEESE RAVIOLI WITH POMODORO SAUCE
VEGETABLE SPRING ROLLS
CHICKEN TENDERS WITH CHOICE OF DIPPING SAUCE
CRISPY CRAWFISH WONTONS

\$250.00 PER 100 PIECES

MUSHROOM FLORENTINE
PARMESAN STUFFED PEPPADEWS
ASPARAGUS WRAPPED WITH ASIAGO CHEESE AND FILLO

\$275.00 PER 100 PIECES

ARTICHOKE AND BOURSIN CHEESE BEIGNETS
ALMOND STUFFED DATES
BEEF KABOBS
DIJON CHICKEN EN CROUTE

\$350.00 PER 100 PIECES

BEEF WELLINGTON MINIS
CRAB CAKES
BBQ SHRIMP AND GRITS

DESSERTS

\$250 PER 100 PIECES

ASSORTED PETIT FOURS
MINI CHEESE CAKES
MACAROONS

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BANQUET WINE PRICING

TIERS PRICED BY THE GLASS

\$7 TIER

LE RIME PINOT GRIGIO
JOSH CELLARS CHARDONNAY
JOSH CELLARS CABERNET SAUVIGNON
MARK WEST PINOT NOIR

\$10 TIER

MEIOMI CHARDONNAY
KUNG FU GIRL RIESLING
PALMADINA PINOT GRIGIO
SPY VALLEY SAUVIGNON BLANC
MARCO NEGRI MOSCATO
ETUDE LYRIC PINOT NOIR
CHARLES SMITH SUBSTANCE CABERNET SAUVIGNON
FELINO MERLOT

\$13 TIER

NEWTON RED LABEL CHARDONNAY
GUNTRUM RIESLING
ANNE AMIE PINOT GRIS
CLOUDY BAY SAUVIGNON BLANC
ELK COVE PINOT NOIR
CHARLES KRUG MERLOT
B.R. COHN SILVER LABEL CABERNET SAUVIGNON

CHAMPAGNE & SPARKLING WINE

GRUET \$9/GLASS \$43/BOTTLE
LA MARCA PROSECCO \$9/GLASS \$43/BOTTLE
CAVICCHIOLI \$8/GLASS \$35/BOTTLE
VEUVE CLIQUOT \$25/GLASS \$120/BOTTLE
VUEVE CLIQUOT ROSE' \$155/BOTTLE
DOM PERIGNON CHAMPAGNE \$330/BOTTLE

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BANQUET LIQUOR PRICING

TIERS PRICED BY THE GLASS

\$7 TIER

SVEDKA VODKA
TANGUERAY GIN
BACARDI RUM
JOSE CUERVO TEQUILA
FOUR ROSES BOURBON
DI'AMORE AMARETTO
SOUTHERN COMFORT

\$8 TIER

ABSOLUT VODKA
STOLI VODKA
BEEFEATER GIN
MALIBU RUM
JACK DANIELS WHISKEY
JIM BEAM BOURBON
ANSAC COGNAC

\$9 TIER

KETEL ONE VODKA
TITO'S HANDMADE VODKA
BOMBAY SAPPHIRE GIN
CAPTAIN MORGAN RUM
MAKER'S MARK BOURBON
BULLIET BOURBON
JAMESON IRISH WHISKEY
DEWAR'S SCOTCH
DISARONNO AMARETTO



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\$10 TIER

CIROC VODKA
GREY GOOSE VODKA
AVION TEQUILA
BRISTOW GIN
CROWN ROYAL (ORIGINAL & APPLE)
BULLIET RYE BOURBON
JOHNNY WALKER BLACK SCOTCH
HENNESSEY COGNAC

\$12 TIER

BELVEDERE VODKA
CHOPIN VODKA
HENDRICK'S GIN
PATRON TEQUILA
KIRK & SWEENEY RUM
TEMPLETON RYE WHISKEY
GLENLIVET 12 YEAR SCOTCH
HENNESSEY BLACK COGNAC

BEER

PRICED BY THE BOTTLE

DOMESTIC BEER \$5

BUDWEISER, BUDLIGHT, COORS LIGHT, MILLER LITE, MICHELOB ULTRA

IMPORTED BEER \$6

CORONA, HEINEKEN, BLUE MOON, FAT TIRE

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