REFRESHMENTS

freshly brewed coffee (Regular or Decaf) \$33.00 per gallon
freshly brewed iced tea \$33.00 per gallon
individual assorted juices \$3.00 each
soft drinks \$3.00 each
bottled water \$2.00 each
freshly squeezed orange juice \$33.00 per gallon

Break out snacks

these are sold by the dozen only

single serving trail mix\$24.00 per dozen

freshly baked cookies \$17.00 per dozen

assorted danish pastries \$36.00 per dozen

assorted mini muffins \$22.00 per dozen

cinnamon rolls \$27.00 per dozen

brownies \$32.00 per dozen (30z. pc)

sausage biscuits \$4.00 each

granola bar \$3.50 each

seasonal sliced fresh fruit and berries tray \$5.00 per person

imported/domestic cheese tray \$7.00 per person

assorted meats \$8 per person

^{***}All prices subject to change due to market price***

Cora's Restaurant The White House Hotel Banquet & catering Menu BREAKFAST SELECTIONS

(Minimum of 25 ppl)

GOOD MORNING

scrambled eggs

applewood smoked bacon

creamy cheesy grits

buttermilk biscuits

\$14 per person

Coffee, Iced Tea, Ice Water included)

HEALTHY START

seasonal fresh cut fruit and berries

yogurt & granola pieces

egg beaters

turkey bacon or turkey sausage

\$16 per person

Coffee, Iced Tea, Ice Water included)

BILOXI BEACH

seasonal fresh cut fruit and berries

scrambled eggs

applewood smoked bacon

smoked rope sausage

grits

breakfast potatoes

Coffee, Iced Tea, and Ice Water included

\$18 per person

^{***}All prices subject to change due to market price***

Cora's Restaurant The White House Hotel Banquet & catering Menu LUNCH SELECTIONS

(minimun of 25 ppl)

DELI LUNCH

cora's house salad creamy potato salad

choice of

assorted sandwiches on white texas toast or berry wheat bread that include:

smoked turkey, sliced ham, and roast beef white cheddar cheese & pepper jack cheese

Or

assorted garlic herb wraps that include:

smoked turkey, sliced ham, and roast beef white cheddar & pepper jack cheese

potato chips cookies

Coffee, Iced Tea, and Ice Water \$20 per person

SOUTHERN HOSPITALITY

creamy potato salad

fried pork chops

red beans

steamed rice

chicken & sausage jambalaya

corn maque choux

southern green beans

bread pudding

Coffee, Iced Tea, and Ice Water \$30 per person

^{***}All prices subject to change due to market price***

blackened chicken breasts

smoked sausage and peppers

braised angus beef pot roast

dirty rice

buttered cobbed corn

fresh herbed potatoes

banana bread pudding

Coffee, Iced Tea, and Ice Water \$35 per person

DINNER BUFFET SELECTIONS

(minimum of 25 ppl)

CORA'S

seven leaf salad

choice of two (2) dressings

thousand island, 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

(Coffee, Ice tea, Included) \$38 per person

^{***}All prices subject to change due to market price***

mixed green salad choice of two (2) dressings

thousand island, 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

(Coffee, Ice tea, Included) \$46 per person

WHITE HOUSE

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

(Coffee, Ice tea, Included) \$68 per person

^{***}All prices subject to change due to market price***

Cora's Restaurant The White House Hotel Banquet & catering Menu BUFFET ENHANCEMENTS

CHEF ATTENDED CARVING STATION
(all carving stations require a chef attendant at \$75 per 50 guests)

pecan smoked prime rib of beef creamed horseradish & au jus

(serves approximately 25 people)

\$390

beef tenderloin cabernet demi

(serves approximately 20 people)

\$280

smoked turkey

(serves approximately 35 people)

\$220

roasted striploin of beef

(serves approximately 30 people)

\$405

Boil Shrimp

(subject to market price)

\$9 per person

Spinach and artichoke Dip w/ crustinis

(per qt)

\$40

Blackend Chicken Pasta

(per pan)

\$250.00

^{***}All prices subject to change due to market price***

HORS D'OEUVRE MENU

(all selections in quanities of 100 pieces)

\$210 per 100 pieces

Corn and Jalapeno Cakes
Artichoke and Spinach Croquetts
Mac and Cheese Bites
Vegetable Pot Stickers
Fried Four Cheese Raviloi w/ Pomodoro Sauce
Vegetable Spring Roll
Chicken Tenders
Crawfish Wonton Crisp

\$260.00 per 100 pieces

Mushroom florentine
Parmesan stuffed peppadews
Asparagus wrapped with asiago cheese ad fillo

\$300.00 per 100 pieces

Artichoke and Boursin Cheese Biegnet
Almond Stuffed Dates
Beef Kabob
Dijon Chicken en Croute

\$360.00 per 100 pieces

Mini Beef Wellington Bbq Shrimp and Grits Mini Crab Cakes

DESSERTS

\$260 per 100 pieces Choice of one-

assorted mini petit fours mini cheese cakes

macaroons

^{***}All prices subject to change due to market price***

Banquet Wine Pricing

Choose a package:

7\$- 1st Tier

Le rime Pinot Grigio, Josh Cellars Chardonnay, Josh Cellars Cabernet Sauvignon, Mark West Pinot Noir

10\$-2nd 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\$-3rd 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-

House Champagne- Gruet, 9\$/Glass, 43\$/Bottle

La Marca Prosecco- 8\$/Glass, 38\$/Bottle

Cavicchioli (Sweet Italian Sparkling Wine) - 9\$/Glass, 43\$/Bottle

Veuve Cliquot- 25\$/Glass, 123\$/Bottle

Veuve Cliquot Rose- 155\$/Bottle

Dom Perignon Champagne- 330\$/Bottle

^{***}All prices subject to change due to market price***

Banquet Liquor Pricing:

**Create your own bar package:

Liquors-

- 7\$- Svedka Vodka, Tanqueray Gin, Bacardi Rum, Malibu Rum, Captain Morgan Rum, Jose Quervo Tequila, Four Roses Bourbon, Di'Amore Amaretto, Southern Comfort
- 8\$- Absolut Vodka, Stoli Vodka, Stoli Blueberry Vodka, Stoli Raspberry Vodka, Stoli Orange Vodka, Stoli Vanilla Vodka, Tito's Vodka, Beefeater Gin, Jack Daniel's Whiskey, Jim Beam Bourbon, Ansac Cognac
- 9\$- Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Crown Apple Whiskey, Maker's Mark Bourbon, Jameson Irish Whiskey, Bulliet Rye Bourbon, Dewar's Scotch, Dewar's Scotch, Disaronno Amaretto
- 10\$- Belvedere Vodka, Chopin Vodka, Grey Goose Vodka, Ketel One Citroen Vodka, Ketel One Orange Vodka, Crown Royal Black Whiskey, Crown Royal Rye Whiskey, Bulliet Bourbon, Johnny Walker Black Scotch
- 12\$- Hendrick's Gin, Avion Tequila, Patron Tequila, Kirk and Sweeney Rum, Knob Creek Whiskey, Crown Royal Reserve, Templeton Rye Whiskey, Glenlivet 12yr Scotch, Hennessy Cognac, Hennessy Black Cognac.

^{***}All prices subject to change due to market price***

House, Call, or Premium Liquor

**Choose which category you would like:

House 7\$-

Svedka Vodka, Tanqueray Gin, Bacardi Rum, Malibu Coconut Rum, Jose Quervo Tequila, Four Roses Bourbon, Di'Amore Amaretto, Southern Comfort

Call 9\$-

Cora's

Tito's Vodka, Beefeater Gin, Jack Daniel's Whiskey, Jim Beam Bourbon, Dewar's Scotch, Ansac Cognac, Disaronno Amaretto

Premium 11\$-

Grey Goose Vodka, Hendrick's Gin, Kirk and Sweeney Rum, Crown Royal Whiskey, Maker's Mark Bourbon, Avion Tequila, Glenlivet 12r Scotch, Hennessy Cognac

Beer Pricing:

Domestic Beer \$5 Each
Budweiser, Budlight, Coors light, Miller lite, Mich Ultra

^{***}All prices subject to change due to market price***

Import Beer \$6 each Corona, Heineken, Blue Moon, Fat tire



^{***}All prices subject to change due to market price***