



Entrees

Fried Chicken (Bone in or out)
Baked Chicken
Sliced Honey Ham
Pecan Chicken
Stuffed Chicken Breast with Pan Gravy
Sliced Roast Beef
Roast Turkey
Chicken Casserole
Chicken Tetrazzini
Country Fried Steak with White Gravy
Pork Roast
Crusted Pork Tenderloin
Beef Brisket
Shrimp Creole
Shrimp Elegance (Market Price)
Beef Tenderloin (Market Price)
Stuffed Lobster Tail 8 oz. (Market Price)
Ribeye Steak 10 oz.
Creole Shrimp and Grits
Pan Crusted Tilapia with Butter Sauce
Grilled Fish (Catfish, Tilapia or Drum)

Starches

Twice Baked Potato Casserole
Oven Browned Potatoes
Mashed Potatoes
Baked Dressing
Rice
Creole Grits
Potato Medley (Purple, White, Red Sweet)
Sweet Potato Casserole

Salads

Garden Salad
Chef Salad
Seven Leaf Salad
Waldorf Salad
Coleslaw
Theme Salad (Asian, Greek or Italian)

Vegetables

Green Beans (Whole, Roasted, Fried or French)
Broccoli
Squash Casserole
Corn Pudding
English Peas
Oven Roasted Vegetables
Mixed Vegetables
Dry Beans (Pinto, Purple Hull, Lima or Northern)
Carrots Vichy

Desserts

Banana Pudding
Chocolate Cake
Strawberry Shortcake
Lemon Meringue Pie
Red Velvet Cake
Pound Cake
Bread Pudding (Choice of Toppings)
Upscale Dessert

Note: Delivery fees and catering equipment fees may also apply. A 7% sales tax will be added to all orders. All food orders must be paid in full prior to the event.

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