



**CENTENNIAL PLAZA**

*Exceptional experiences on the Gulf Coast*



**Food & Beverage Catering Menu**



## **Thank you for considering Centennial Plaza for your next event!**

Centennial Plaza is one of the most breathtaking sites in South Mississippi with its campus of Spanish-style buildings on 49 acres shaded by graceful Live Oak trees along the Mississippi Gulf Coast. We are a historical location with mesmerizing grounds, a charming chapel, a picturesque pond, a dancing fountain, two beautiful hotels/suites and a 3-acre waterpark that creates ideal Southern charm, and hospitality on the Gulf Coast.

Centennial Plaza was also once a military training ground during World War I and later became the Veterans Administration Medical Center. The first structure on the campus was erected in 1923. The campus of 30 buildings sustained massive damage during Hurricane Katrina in 2005, necessitating the facility's closing. During the site clean-up after the storm, several buildings were demolished. The core administrative and healthcare facilities buildings, including the nurse's quarters and the chapel, still stand today as a testament to their sturdy construction.

Once so close to being lost forever, the future is now bright becoming Centennial Plaza!

With that information, we understand that an event is not complete without great food and drinks! It is our pleasure to offer you our catering services for your next gathering. Whether big or small, our chefs can create the perfect meal for your very special occasion.

**Enjoy!**

### **Outside Food and Beverage Policy**

All food and beverages served on property at Centennial Plaza must be provided, prepared, and served by our staff and consumed on the premises, unless otherwise approved by management.



# **PLATED DINNER MENU**

## DINNER ONE:

### THREE COURSE DINNER \$49 PER PERSON

#### COURSE ONE -

*Choice of One*

- Seasonal Bisque
- Filé Gumbo
- Garden District Salad
- Caesar Salad

#### COURSE TWO -

*Choice of Two*

- **Pasta Al Pomodoro:**

Fire-Roasted Tomato with Garlic, Olive Oil, and Shallots over Linguini

*\*Gluten-Free Option Available*

- **Stuffed Chicken:**

Paneed, Stuffed with Garlic and Herb Boursin and Mushrooms, served with Roasted Vegetables, and Dauphinoise Potatoes

- **6oz. Filét Mignon:**

Served with Béarnaise Sauce, House Worcestershire, Asparagus, and Whipped Potatoes

- **Seared Salmon:**

With Basil Beurre Blanc with Lemon Zest Pearl Couscous and Grilled Asparagus

#### COURSE THREE -

*Choice of One*

- Sea Salt Caramel & White Chocolate Bread Pudding
- Triple Chocolate Mousse
- NY Style Cheesecake with choice of Topping
- Strawberry Romanoff with Cake Crumble

## DINNER TWO:

### FOUR COURSE DINNER \$55 PER PERSON

#### COURSE ONE -

*Choice of One*

Seasonal Bisque or Filé Gumbo

#### COURSE TWO -

*Choice of One*

Garden District Salad or Caesar Salad

#### COURSE THREE -

*Choice of Two*

- **Pasta Al Pomodoro:**

Fire-Roasted Tomato with Garlic, Olive Oil, and Shallots over Linguini

*\*Gluten-Free Option Available*

- **Stuffed Chicken:**

Paneed, Stuffed with Garlic and Herb Boursin and Mushrooms, served with Roasted Vegetables, and Dauphinoise Potatoes

- **6oz. Filét Mignon:**

Served with Béarnaise Sauce, House Worcestershire, Asparagus, and Whipped Potatoes

- **Seared Salmon:**

With Basil Beurre Blanc with Lemon Zest Pearl Couscous and Grilled Asparagus

#### COURSE FOUR -

*Choice of One*

- Sea Salt Caramel & White Chocolate Bread Pudding
- Triple Chocolate Mousse
- NY Style Cheesecake with choice of Topping
- Strawberry Romanoff with Cake Crumble





# DINNER THREE:

## PRE-FIXED OPTION \$55 PER PERSON

### STARTERS -

*Choice of One*

- Seasonal Bisque
- Filé Gumbo
- Garden District Salad
- Caesar Salad

### SALADS -

*Choice of One*

- Garden District Salad
- Caesar Salad

### ENTRÉES -

*Choice of Two*

- **Pasta Al Pomodoro:**

Fire-Roasted Tomato with Garlic, Olive Oil, and Shallots over Linguini

*\*Gluten-Free Option Available*

- **Stuffed Chicken:**

Paneed, Stuffed with Garlic and Herb Boursin and Mushrooms

- **6oz. Filét Mignon:**

Served with Béarnaise Sauce and House Worcestershire

- **Seared Salmon:**

With Basil Beurre Blanc

### VEGETABLE SIDES -

*Choice of One*

- Roasted and Marinated Vegetables
- Braised Green Beans
- Grilled Asparagus

### STARCH SIDES -

*Choice of One*

- Dauphinoise Potatoes Lyonnaise
- Potatoes Whipped Potatoes
- Lemon Zest Pearl Couscous

### DESSERTS -

*Choice of One*

- Sea Salt Caramel & White Chocolate Bread Pudding
- Triple Chocolate Mousse
- NY Style Cheesecake with choice of Topping
- Strawberry Romanoff with Cake Crumble

*\*Guest Counts over 75 must choose Dinner Three*

# THE CHAPEL

AT CENTENNIAL PLAZA

BANQUET AND  
SPECIAL EVENT  
MENUS

BREAKFAST AND  
LUNCH





## **BREAK TABLES**

### **AFTERNOON TEA TIME**

**\$10 per person**

Sliced Pound Cake, Banana Nut Bread,  
Assorted Muffins, Coffee, and Selection of Hot  
Teas

### **POWER BREAK**

**\$10 per person**

Fruit Display with Granola, Honey, Trail Mix, and  
Hummus Dip with Celery and Carrots

### **I DIP, YOU DIP**

**\$12 per person**

House Fried Chips with French Onion Dip,  
Warmed Spinach and Artichoke Dip with  
Grilled Pita Bread, and Pesto Hummus with  
Crudite

### **INTERMISSION**

**\$14 per person**

Fresh Popcorn, Soft Pretzels with Mustard and  
Cheese Sauce, Assorted Candy Bars, and  
Chocolate Covered Peanuts

### **CRAZY FOR CHOCOLATE**

**\$15 per person**

Fudge Brownies, White Chocolate and Milk  
Chocolate Chip Cookies, Chocolate Covered  
Pretzels, Chocolate Covered Strawberries, and  
Plain and Peanut M&M's

### **MACHO NACHO BAR**

**\$15 per person**

Fresh Tortilla Chips, Salsa, Queso, Guacamole,  
Jalapeños, Sour Cream, Shredded Cheddar  
Cheese, and Seasoned Beef

*Add: Carne Asada or Chicken \$4 Per Person*



## BEVERAGE OPTIONS

BEVERAGES BASED ON CONSUMPTION

NOLA Roast Coffee	\$24 per carafe
Tea	\$26 per gallon
Dasani Bottled Water	\$3 per bottle
Sodas	\$3 per bottle

### BEVERAGE SERVICE

Up to 8 hours	\$12 per person
Up to 4 hours	\$8 per person

## BREAKFAST STATIONS

These stations may be added to any Breakfast Buffet.

<b>WAFFLE STATION</b>	\$10 per person
With Assorted Toppings	
<b>*ADD CHICKEN</b>	\$4 per person

<b>*OMELET STATION</b>	\$12 per person
Farm-Fresh Eggs, Applewood-Smoked Bacon, Benton's Ham, Grilled Conecuh Sausage, Black Diamond Cheddar, Smoked Gouda, Goat Cheese, Mushrooms, Sautéed Peppers & Red Onions, Seasonal Greens, Tomatoes, and Fresh Herbs	

*\*Omelet Station requires a chef for fee of \$150. Two chefs are required for parties of 30 or more.*

## BREAKFAST

All breakfast buffets include fresh-brewed NOLA Roast Coffee.

JUICE \$3.50 per person

### BUFFET 1

\$15 per person

**Classic Continental Breakfast:**  
Assortment of Fresh Fruit, Breads, Pastries, Greek Yogurt, and Granola

### BUFFET 2

\$17 per person

**Light & Healthy Continental Breakfast:**  
Assorted Fresh Fruit, Whole Grain Toast, Steel-Cut Oatmeal, Greek Yogurt, Granola, and Local Honey

### BUFFET 3

\$22 per person

**Home-Style Breakfast:**  
Fresh fruit, Scrambled Eggs, Grilled Pork Sausage, Applewood Smoked Bacon, Cheese Grits, and Buttermilk Biscuits

### BUFFET 4

\$24 per person

**Southern Breakfast:**  
Fresh Fruit, Scrambled Eggs, Grilled Pork Sausage, Applewood Smoked Bacon, Cheese Grits, Buttermilk Biscuits and Gravy, Breakfast Potatoes, and Assorted Breads

### BUFFET 5

\$27 per person

**Grand Breakfast:**  
Features all the popular items from the Continental, Southern Breakfast, and Light & Healthy Breakfast buffets



## HOT BUFFET LUNCHES

### Two & Three Course Meals

## STARTERS

### Choose 1

- Fresh Garden Salad with Choice of Dressing
- Caesar Salad with Caesar Dressing
- Sister Schubert's Rolls with Whipped Honey & Sea Salted Butter
- Basil Pesto Hummus with Pita Chips & Vegetables
- Deviled Eggs
- Gazpacho

## ENTRÉES

### Choose 2, Priced Per Person at Higher Price

- |   |      |
|---|------|
| • Lemon Pepper Chicken with Jasmine Rice                                    | \$19 |
| • Chicken Marsala with Mushroom Linguini                                    | \$19 |
| • Herb-Roasted Chicken with Mashed Potatoes                                 | \$19 |
| • Blackened Chicken Pasta with Cajun Alfredo Sauce                          | \$19 |
| • Chicken Fried Chicken with Peppercorn Gravy and Roasted Red Skin Potatoes | \$19 |
| • Pasta Primavera with Pesto Alfredo and Seasonal Vegetables                | \$19 |
| • Roasted Pork Loin with Orange-Ginger Sweet Potatoes                       | \$20 |
| • Beef Pot Roast with Root Vegetables                                       | \$20 |
| • Gulf Shrimp Creole with Jasmine Rice and Toasted French Bread             | \$22 |
| • Pecan Smoked Brisket with Potatoes Au Gratin                              | \$22 |
| • Gulf Coast Shrimp & Grit Girl Grits with NOLA BBQ Sauce                   | \$24 |
| • (Seasonal) Crawfish Étouffée with Jasmine Rice and Toasted French Bread   | \$24 |
| • Crispy Mississippi Catfish with Fried Hush Puppies                        | \$22 |
| • Grilled Atlantic Salmon with Jasmine Rice                                 | \$24 |
| • Grilled Local Gulf Fish with Brabant Potatoes                             | MP   |
| • Blackened Local Gulf Fish with Lemon Butter & Crab Boil Potatoes          | MP   |

## SIDES

### Choose 2

- Marinated and Grilled Vegetables
- Southern Coleslaw
- Green Beans
- Honey-Glazed Carrots
- Tossed Garden Salad with Vinaigrette
- Chargrilled Broccoli with Lemon
- Tossed Caesar Salad
- Roasted Asparagus  
(add \$2.00 per person)
- Brussels Sprouts with Agave Glaze  
(add \$2.00 per person)

## DESSERTS

### Add \$5 Per Person

- NY Cheesecake with Choice of Topping
- White Chocolate & Sea Salt Caramel Bread Pudding
- Triple Chocolate Mousse
- Strawberry Romanoff with Cake Crumble

## SANDWICH PLATTERS

### \$17 Per Person

### Includes Side Item & Dessert

## SANDWICHES

### Choose 3

- Smoked Turkey Club on Whole Grain Wheat
- Southern Chicken Salad Sandwich on Croissant
- Pulled Smoked Pork with Memphis BBQ Sauce and Coleslaw on Brioche Bun
- Roasted Vegetables Wrap with Shredded Baby Romaine, Pesto Hummus, Crispy Tabasco Onion, and Goat Cheese
- Italian Hoagie with Cured Meats, Mozzarella, Tomato Aioli, and Spinach
- Vegetable Banh Mi with Roasted Portabello, Julienne Carrots, Sliced Cucumber, Basil, Spicy Mustard on French Bread
- Shaved Beef Tenderloin Sandwich with Arugula, Munster Cheese, Roasted Garlic Aioli, and Caramelized Onions on a Hoagie Roll
- Mediterranean Chicken Sandwich with Bacon, Red Onions, Olive Salad, Spinach and Feta Cheese on Ciabatta

## SIDE ITEMS

### Choose 1

- Southern Potato Salad
- Coleslaw
- Assorted Zapp's Kettle Chips
- Grilled & Chilled Veggies with Olive Oil & Sea Salt
- Fresh Fruit
- Orzo Greek Pasta Salad

## DESSERTS

### Choose 1

- Chocolate Chunk Cookie
- Peanut Butter Cookie
- Fudge Brownie
- Fresh Fruit

## BOXED LUNCHES

### \$15 Per Person

Choose 2 Sandwiches

Choose 1 Side

Choose 1 Dessert



# THE CHAPEL

AT CENTENNIAL PLAZA

## **BUFFET RECEPTION MENU**

Included with all Buffet Menu

Options:

Charcuterie Board  
Marinated and Grilled Seasonal  
Vegetables

Choose one of the following:

- Basil Pesto Hummus
- Garden Salad,
- Caesar Salad
- Chilled Pasta Salad



## **BUFFET ONE**

**\$42 per person**

**Choose 4 total from Buffet One**

- Mashed Potato Bar: Roasted Garlic Mashed Potatoes with Assorted Toppings
- Mac & Cheese Bar with Assorted Cheeses and Toppings
- Spinach and Artichoke Dip
- Hand Breaded Chicken Tenders with Buttermilk Ranch, Honey Mustard, and BBQ sauce
- Spinach and Feta Stuffed Mushroom with Garlic Butter Sauce
- Asparagus in Phyllo with Asiago Cheese
- Smoked Salmon Dip with Fried Saltines
- Crab Cakes with Rémooulade Sauce
- Chicken Cordon Bleu
- Southwestern Egg Rolls with Spicy Ranch Dressing
- Roasted Chicken and Conecuh Sausage Jambalaya
- Slow Roasted Beef Grillades and Grits
- Blackened Shrimp Pasta Salad with Cucumbers and Tomatoes
- New Orleans BBQ Shrimp and Creamy Gouda Grits
- Wild Mushroom Stuffed Pork Loin with Red Wine Demi

## **BUFFET TWO**

**\$50 per person**

**Choose 5 total from Buffets One and/or Two**

- Mini Beef Wellington with Red Wine Demi
- Bacon Wrapped Scallops with Orange Glaze
- Roasted Lamb Lollipops with Sweet Chili Glaze
- Crabmeat Stuffed Baked Mushrooms with Garlic Butter
- Smoked Salmon Display with Capers, Pickled Red Onions, Bagel Chips, and Dill Mascarpone Cheese
- Black Truffle and Parmesan Potato Cakes
- Shrimp Ceviche with Fresh Greens, Artichokes, Radish, Cucumber, and Grape Tomatoes
- Bloody Mary Lobster Shooters
- Warm Crab and Artichoke Dip
- Pork Osso Bucco with Smoked Tomato and Balsamic Demi
- Bacon Wrapped Shrimp with Garlic Butter
- Slow Roasted Duck Breast with Blackberry Demi

## **BUFFET MENU ADD-ONS:**

### **PASTA STATION**

**\$7 Per person - Plus Attendant Fee of \$150**

Pasta, Parmesan Cream Sauce and Marinara  
Gulf Shrimp, Chicken, Sausage, Mushrooms,  
Caramelized Onions, Green Onions, Fresh Herbs

### **CARVING STATION 1**

**\$10 Per person - Plus attendant fee of \$150**

**Choose one:**

- Slow Roasted NY Strip
- Honey Baked Ham
- Spicy Cajun Turkey Breast

### **CARVING STATION 2**

**\$12 per person - Plus attendant fee of \$150**

**Choose One:**

- Smoked Beef Tenderloin with Assorted Sauces and Rolls
- Sesame Seared Yellowfin Tuna (served medium rare) with Wasabi Aioli, Hoisin Sauce, and Seaweed Salad

### **GRAZING TABLE**

**\$14 per person :**

Artisan Cheeses, Meats, Olives, Peppers, Crackers, Breads,  
Chocolates, Fruit, Breads, Vegetables, Dips, and Nuts

### **DESSERT STATION**

**\$7 Per person - Plus Attendant Fee of \$150**

**Choose One:**

- Ice Cream Bar with Barq's Root Beer Floats
- Banana Foster





## HORS D'OEUVRES

Passed or Stationed, Price per 100 Pieces

House Smoked Andouilles with Chef's Mustard	\$200
Vegetable Hummus with Flatbread and Roasted Peppers	\$200
Ricotta Stuffed & Panko Crusted Mushrooms	\$200
Spinach and Artichoke Puff Pastries	\$200
Mini Vegetable Empanadas	\$200
Deviled Eggs with Southern Praline Smoked Bacon	\$250
Barbecue Pork Belly Cubes	\$250
Caprese Skewers with Fresh Basil and Balsamic Drizzle	\$250
Antipasto Skewers with Chef Selection of Cured Meats and Cheese	\$250
Roasted Asparagus and Asiago Wrapped in Phyllo	\$250
Farella Pasta and Meatball Marinara Skewers	\$250
Avocado Crostini with Perfectly Boiled Egg Slices	\$300
Gulf Shrimp Creole & Mississippi Grits	\$300
Dijon Chicken en Croute	\$300
Popcorn Duck Bites with Blackberry Sauce	\$350
Fried Oysters en Brochette	\$400
Petite Crab Cakes with Remoulade	\$400
Tempura Shrimp with Sweet Chili Sauce	\$400
Chicken Fried Lobster Bites with Curry Sauce	\$450
Charcuterie Cups	\$600



## HOSTED OR CASH BARS

- For a hosted bar, the event host pays the group bar tab immediately following the event. Drinks are charged per drink based on consumption.
- For a cash bar, drinks are paid for by the individual guest. Cocktail mixers are included.

## FULLY STOCKED OPEN BARS

- These bars are fully-stocked and priced per person for a 4-hour reception. Open bars are the most popular option for weddings, holiday parties, and other celebrations.

### Classic Bar

**\$35 per person**

#### Spirits:

Tito's Texas Handmade Vodka  
Beefeater London Dry Gin  
Dewey's Blended Scotch  
José Cuervo Gold Tequila  
Four Roses Kentucky Bourbon Whiskey  
Bacardi Rum

#### House Wines:

Chardonnay  
Pinot Grigio  
Champagne  
Moscato  
Pinot Noir  
Cabernet Sauvignon  
Red Blend

*Includes: Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona Extra, and Seasonal Selections from local Chandeaur Brewing Company*

### Grand Celebration Bar

**\$45 per person**

*Includes all options from the Classic Bar*

#### Spirits:

Jack Daniel's No. 7 Tennessee Whiskey  
Crown Royal Canadian Blended Whiskey  
Gray Goose Vodka  
Captain Morgan Spiced Rum  
1800 Tequila  
Johnnie Walker Black Label Scotch  
Bombay Sapphire Gin  
Malibu Rum

*Includes: Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona Extra, and Seasonal Selections from local Chandeaur Brewing Company*

**Your vision, your style, our specialty.**



**CENTENNIAL PLAZA**

*Exceptional experiences on the Gulf Coast*





# CENTENNIAL PLAZA

*Exceptional experiences on the Gulf Coast*



- 1. Grand Centennial Hotel - South (Wine Bar located inside)
- 2. Grand Centennial Hotel - North
- 3. Future Development

- 4. Future Development
- 5. Private Offices
- 6. Oasis Resort - North (Oasis Grill located inside)

- 7. Future Development
- 8. Oasis Resort - South
- 9. The Chapel Event Hall

- 10. Clubhouse / Hotel Check-in
- 11. Future Development
- 12. The Water Playground