



Catering

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Keesler Catering

Bay Breeze Event Center

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Building 6732

Biloxi, MS 39565



CATERING
ADD GREATNESS TO YOUR
AIR FORCE GATHERING

CONTENTS

FOR ALL OCCASIONS

We are pleased that you have chosen Bay Breeze Event Center to host your special event and want to make this a memorable occasion. Our goal is to provide quality, consistent service, and exceptional creative cuisine in a unique setting for you and your guests. Our experienced staff will offer suggestions and recommendations to best fit your needs as well as assist you and plan for additional items needed, over, and above the standard banquet needs. We appreciate the opportunity to serve you and wish to make this a memorable event.

Prices Include:

- Experienced wait staff to serve guests
- Standard table and chair setups
- China, glass and silverware
- Standing podium for speaker
- Flags when required/available: American, Air Force, One Star and Two Star
- House linens
- Chaffers, sternos and trays
- Table for registration/cake/display

Thank you,
Bay Breeze Event Center
Staff

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KEY

- (V) Vegetarian
- (N) Contains Nuts

Breakfast Buffet

All Breakfast options include the following items: Biscuits or Toast, Butter, Jelly, Orange Juice, Freshly Brewed Coffee and Water

Minimum Guest Guarantee 25

All American

Scrambled eggs or "eggbeaters", breakfast potatoes, choice of bacon, sausage or turkey sausage with French Toast, maple syrup and creamy sausage gravy

\$13.25 per person

The Sun Rise Continental

Assortment of pastries, bagels with regular and flavored cream cheese

\$10.75 per person

The Executive Continental

Assortment of pastries, bagels with cream cheese & peanut butter, hard boiled egg, assorted yogurt, fresh seasonal fruit, and oatmeal with assorted toppings

\$16 per person

Breakfast Burrito Station

Freshly made with eggs, cheese and potatoes with choice of bacon, pork or turkey sausage wrapped in a warm flour or whole wheat tortilla and served with salsa, and sour cream

\$14 per person

Waffle Station

Waffles made to order. Toppings Include; whipped butter, syrup, assorted toppings with seasonal fruits whipped cream and chocolate chips

\$13 per person



Omelette Station

Refreshment Breaks

Sweet Tooth

Freshly baked cinnamon rolls with cream cheese icing, miniature croissants, honey, butter & jellies
Freshly brewed coffee and bottled water

\$10 per person

Grazers

Granola & Nutri-grain bars, yogurt parfaits
Freshly brewed coffee, assorted fruit juices and bottled water

\$9.75 per person

Naturalist (N)

Whole fruit assortment; (seasonal) bananas, apples, oranges, strawberry, raisins and assorted nuts with lemonade, iced tea and bottled water

\$10.75 per person

Airy

Freshly popped popcorn, pretzels, assorted soda, iced tea and bottled water

\$5 per person

Traditional

Assortment of fresh baked cookies and fudge brownies served with lemonade, iced tea and bottled water

\$4.50 per person

Classic

Individual bags of chips, pretzels, trail mix, and granola bars served with lemonade, iced tea, and bottled water

\$7.25 per person

Power Punch Break

Hummus, Assorted Crackers, Pita Chips, assorted soda and water.

\$8.50 per person



Naturalist

Beverages

1 Gallon serves
approximately 16
people

Coffee, Regular and Decaf	<i>\$16/gallon</i>
Iced Tea (Sweet or Unsweet)	<i>\$11/gallon</i>
Lemonade	<i>\$11/gallon</i>
Infused Water: lemon, cucumber, citrus	<i>\$6/gallon</i>
Assorted Sodas	<i>\$1.50 each</i>
Bottled Water	<i>\$1 each</i>
Assorted Bottled Fruit Juice(Orange, Apple, Cranberry, Grapefruit)	<i>\$2 each</i>

A La Carte Items

Assorted Bagels w/Flavored Cream Cheese	<i>\$31/dozen</i>
Freshly Popped Popcorn (Minimum 20PP)	<i>\$1.50/person</i>
Assorted Fresh Baked Cookies	<i>\$12/ dozen</i>
Chewy Chocolate Brownies	<i>\$12/ dozen</i>
Assorted Danishes	<i>\$19/ dozen</i>
Assorted Donuts	<i>\$18/ dozen</i>
Yogurt Parfaits (Vanilla Yogurt with Seasonal Berries & Granola)	<i>\$4.25/person</i>
Assorted Yogurt	<i>\$15/ dozen</i>
Mixed Nuts (N)	<i>\$12/pound</i>
Soft Pretzels with Brown Mustard and Cheddar Cheese Sauce	<i>\$5/person</i>
Chex Mix	<i>\$22.75/pound</i>



Spinach-Strawberry Spinach Salad

Lunch

Wraps and Deli

All Wraps and Deli options are served on choice of wrap, croissant, white or wheat bread, garnished with pickle spear and served with choice of house-made potato chips, pasta salad, potato salad or side garden salad

Garden Fresh (V)

Fresh spinach, matchstick carrots, tomatoes, red & yellow peppers, cucumber and vegetable cream cheese

\$9 per person

Turkey Me Home

Roasted turkey, bacon, romaine lettuce, tomato, provolone cheese, and cranberry mayo

\$13 per person

Waldorf Chicken

House-made all white meat chicken salad w/chopped grapes, apples, sliced almonds, and celery in a lemon mayonnaise

\$12 per person

Heirloom Ham

Black Forrest Ham, romaine, tomatoes Swiss cheese and honey mustard

\$11 per person

Lunch on the Run

All above entree items available in a picnic box and served with Potato Chips or Potato Salad, Whole Fruit, Cookie, Pickle and choice of Soda or Bottled Water

\$4 upcharge per person

F-R-E-S-H

Fresh Garden Green Salad (V) Tossed mixed greens, tomato wedges, shredded carrots, cucumbers, red onion rings, seasoned croutons served with your choice of dressing

\$7.25 Per person

Classic Caesar Salad (V)

Romaine lettuce, Parmesan cheese, croutons, tossed in Caesar dressing

\$5 per person

Chef Salad

Tossed greens topped with shredded jack and cheddar cheese, ham, turkey, eggs, cucumber slices, shredded carrots, and garnished with tomato wedges; with your choice of dressing

\$11 per person

Spinach-Strawberry Salad (V) (N)

Baby spinach, sliced strawberries, toasted walnuts, topped with feta crumbles and tossed in a raspberry vinaigrette

\$11 per person

Caprese Salad (V)

Vine ripened tomato, fresh mozzarella cheese, basil with a balsamic dressing

\$10.75 per person

Add-ons, per person

Sliced Grilled Chicken Breast-\$3

Marinated Flank Steak-\$6

Grilled Portobello - \$4.50

Plated Lunch

Minimum Guest Guarantee 10

Lite

Grilled Stuffed Portobello Mushroom (V)

Grilled portobello lightly marinated, stuffed with seasoned panko, spinach, onion, garlic and Parmesan cheese and drizzled with balsamic glaze, served with a small garden salad
\$10.75 per person

Grilled Chicken Breast

Perfectly grilled chicken breast served over a bed of rice pilaf with a small garden salad
\$10.75 per person

Burrito Bowl

Steamed rice topped with fresh romaine lettuce, sweet corn, black beans, diced tomatoes, avocado drizzled with a chipotle cream sauce
\$11.75 per person

Add grilled chicken breast for \$3

Chicken Croissant

Warm croissant stuffed with sliced chicken breast, fresh romaine lettuce, sliced tomato, sliced red onion, feta cheese and tangy yogurt cucumber sauce served with house chips
\$12 per person

Lunch - Theme Buffets

lemonade, ice tea & water included
Minimum Guest Guarantee 25

BBQ Spread

Choice of two meats (smoked brisket, roast chicken, rib tips, or smoked sausage), BBQ baked beans, choice of potato salad or cole slaw, sliced bread, condiments (sliced onion, pickle chips, bbq sauce)
\$12 per person

South of the Border

Beef and chicken fajitas, cheese enchiladas, spanish rice, choice of refried or pinto beans, condiments (lettuce, cheese, pico de gallo, sour cream, guacamole, salsa) warm tortillas
\$17.50 per person

Back Yard Grill

Grilled all beef hamburgers and hot dogs, buns, baked beans, house made chips, sliced cheese, relish tray and condiments
\$15.25 per person

Hometown Deli

Roast Beef, turkey, ham, Swiss, cheddar served with assorted breads and rolls, potato salad, coleslaw, house chips, relish tray, sandwich condiments with fresh cookies and brownies
\$16.50 per person



Burrito Bowl



Far East Feast

HorsD'oeuvres

50 pieces each

Hot Offerings

Crab and Avocado Bites

Tartlet shells stuffed with a mixture of cilantro, tomatoes, lump crab meat and avocado topped with melted pepper jack cheese

\$112

Bacon Wrapped Jalapeño

Jalapeño stuffed with cream, jack and cheddar cheese wrapped in bacon, and roasted to perfection with Ranch dip

\$85

Buffalo Wing

Baked wings with Ranch Dip

\$150

Pesto Shrimp Flat Bread (N)

Oven toasted flat bread topped with pesto, sautéed shrimp, mozzarella and tomatoes

\$86

Meatballs

Choice of Swedish, BBQ or Sweet & Sour

\$40

Crispy Fried Chicken Tenders With

Honey Mustard, Ranch & BBQ Sauce

\$150

Cold Offerings

Fiesta Pinwheels (V)

A blend of Cream Cheese, Sour Cream, Picante Sauce, Olives, Green Chilies, Jack, Cheddar, and Onion rolled into a Spinach flavored Tortilla

\$63

Crudites Cups(V)

Crisp seasonal vegetables arranged in small glasses with buttermilk ranch or Bleu cheese dressing

\$103

Curry Chicken Salad Tartlets

All white meat with celery and onions and tossed in a creamy curry mayonnaise

\$72

Mini Caprese Skewers (V)

Fresh cherry tomato topped with basil leaf and fresh mozzarella cheese and drizzled with balsamic reduction sauce

\$88

B.L.A.T Pinwheels

BLT with Avocado and mayo wrapped in a tomato basil tortilla

\$63

Jumbo Shrimp Cocktail

Seasoned poached shrimp with lemon slices and a tangy cocktail sauce

*Market Price

Seared Shaved Beef Crostini Served

medium rare with horseradish cream and Parmesan cheese

\$65



Bacon Wrapped Jalapeno



Mini Caprese Skewers

Hot Offerings Cont...

Garlic Shrimp

Succulent jumbo shrimp sautéed in a blend of garlic oil and red chilies

**Market Price*

Shashik Pork Skewers

Tender Pork and onions marinated and grilled and served with a herb sour cream sauce

\$70

Marinated Chicken Satays (N)

Juicy chicken skewers served with a Thai peanut sauce and topped with scallions

\$90

Fried Coconut Shrimp

With Orange Marmalade

**Market Price*

Fried Green Tomatoes

Crispy fried green tomatoes served with fresh aioli

\$100

Chicken & Waffle Bites

Tender chicken breast served on golden belgian waffles drizzled w/ maple syrup and powdered sugar

\$100



Garlic Shrimp

Action Stations

Mashed Potato and Mac&Cheese Creation Station

Customize your own classic, sweet mashed and mac&cheese with an assortment of toppings including crispy bacon, mushrooms, roasted peppers, sour cream, chives, salsa, cheddar, jack and bleu cheeses. Its all up to your imagination!

\$8.50 per person

Slider Station

Beef, chicken, and pulled pork with assorted cheeses, and sauces

\$12 per person

Dips

Served by the pound

1 pound serves 8-10 guests

Spinach and Artichoke Dip (V)

Chopped spinach and artichoke hearts with cream cheese served warm with assorted gourmet crackers and pita chips

\$22 per pound

Bacon Jalapeñ Dip

Jalapeno, green chili's and bacon in a creamy cheese sauce served with tortilla chips

\$24 per pound

House Made Kettle Chips, Soft Pretzel Bites and Dips (V)

Our very own warm fresh chips, and pretzel bites served with avocado ranch, beer cheese sauce, chipotle mayo, and honey mustard

\$19 per pound

French Onion Dip (V)

A cool creamy sauce with caramelized shallots and onions served with our house made chips

\$14 per pound

Homemade Salsa (V)

Fresh house made salsa served with tortilla chips

\$13 per pound

Queso Blanco (V)

Creamy white cheese sauce served with tortilla chips

\$13 per pound

Hummus Trio (V)

Red pepper, roasted garlic and classic hummus served with pita chips

\$34 per pound

Displays

Each display serves 35-50 guests depending on the style and meal period of the event

Baked Brie (V) (N)

Cranberry pecan baked brie served with assorted gourmet crackers and toasted crostinis

\$85

Flat Bread Display (N)(select 3)

Assorted flat breads choices include: chicken, bacon ranch, mushroom and Gorgonzola, cheese steak, buffalo chicken, veggie pesto, or bbq chicken

\$76

Seasonal Fruit Display (V)

A selection of seasonal fruit with a honey lime yogurt sauce

\$180

Charcuterie Display

Assorted Meats & Cheeses with marinated grilled vegetables, marinated olives and artichoke hearts served with assorted gourmet crackers and crostinis

\$250

Cheese Lovers Board (V)(N)

Selection of domestic and imported cheeses served with assorted nuts, dried fruits, and olives garnished with berries and grapes with toasted baguette and assorted gourmet crackers

\$170

Fresh Seasonal Crudité (V) Fresh vegetables, roasted red pepper hummus, ranch or bleu cheese dips paired with pita chips

\$140



Baked Brie



Charcuterie Display

Plated Dinner Service

All Dinner entrees(except vegetarian) are served your choice of one vegetable, and one starch item. They also include: Fresh Garden Green Salad, Choice Dressing, Rolls and Butter, Iced Tea, Freshly Brewed Coffee and Water

Minimum Guest Guarantee 20



Prime Rib



Baked Mahi Mahi

Beef Selections

Grilled Top Sirloin Steak

with a Dijon Demi-Glace

\$22 per person

London Broil

Sliced grilled marinated Flank Steak with a rich Brown Butter Merlot Sauce

\$24 per person

Slow Roasted Prime Rib

With Au Jus and Horseradish Cream

\$26 per person

Chicken Selections

Lemon Pepper Chicken

Baked Chicken Breast with a lemon-garlic butter sauce

\$18 per person

Chicken Pierre

Skillet fried Chicken Breast served with a Peppery Tomato Sauce

\$19 per person

Polynesian Marinated Chicken

Grilled Marinated Breast with grilled pineapple and Soy Pineapple Glaze

\$20 per person

Chicken Milano

Grilled chicken breast with Sun-Dried Tomato Cream Sauce

\$21 per person

Pork Selections

Rosemary Rubbed Loin of Pork

Roasted and served with Mushroom Demi-Glace

\$16.50 per person

Glazed Center Cut Pork Chop

Seared and served with an apple cider glaze

\$17.50 per person

Pork Loin w/Mango Chutney

Roasted and served with a Mango Chutney

\$17.50 per person

Seafood Selections

Honey Garlic Salmon

Pan seared and served with a Honey Garlic Sauce

**Market Price*

Baked Local Seasonal Fish

With Peach & Mango Salsa

**Market Price*

Vegetarian Selections

Includes Choice of one vegetable

Sesame Eggplant "Steaks"(V)

Thick cut, grilled and served with a Sesame Lime Honey Sauce over Rice Pilaf

\$16.50 per person

Roasted Vegetable Polenta

With Roasted Tomato Sauce and Aged Parmesan

\$17.50 per person

Plated Dinner Service Cont...

Duo Plates

Can't make up your mind on just one entree? No problem, we have you covered. All Dinner Duo plates also are served your choice of one vegetable, and one starch item. They also include: Fresh Garden Green Salad, Choice Dressing, Rolls and Butter, Iced Tea, Freshly Brewed Coffee and Water
Minimum Guest Guarantee 20

Duo Selections

Beef and Pork

Sliced London Broil with Brown Butter Merlot Sauce and Roasted Rosemary
Pork Loin with Mushroom Demi-Glace
\$25 per person

Chicken and Seafood

Lemon Pepper Chicken with Lemon Garlic Butter Sauce and Seared Salmon with Honey Garlic Sauce
\$28 per person

Steak and Chicken

Top Sirloin with Dijon Demi-Glace and Chicken Milano with Roasted Tomato Sauce
\$31 per person

Sweet and Savory Chicken and Steak

Polynesian Chicken with Pineapple Soy Glaze and Top Sirloin with Dijon Demi-Glace
\$31 per person

Vegetable Selection

Green Bean Alamondine
Steamed Vegetable Medley
Garlic Lemon Broccoli
Golden Buttered Corn
Broccoli Cheese Gratin
Apple Cider Glazed Baby Carrots
Snow Peas with Brown Butter

Starch Item Selection

Roasted Rosemary Red Potatoes
Classic Mashed Potatoes
Cheddar and Bacon Mashed Potatoes
Chipotle Mashed Potatoes
Potato Au Gratin
Rice Pilaf
Brown Rice
Southwest Rice

Dessert Enhancements

\$4 per person

Your Choice of one of the following:

N.Y. Style Cheese Cake with a Fresh Berry Puree-
Salted Caramel Brownie with Whipped Cream-
Carrot Cake with a Cream Cheese Frosting-
Chocolate Layer Cake with Chocolate Ganache-
Classic Tiramisu with Espresso Sauce-
Seasonal Marinated Fruit-



Seasonal Marinated Fruit

Dinner Buffets

All Dinner Buffets include fresh warm Dinner Rolls with Butter, accompanied with Iced Tea, Freshly Brewed Coffee and Water.

Each buffet is served with your choice of one each Salad, Vegetable, Starch item, and Entree.

Additional items can be added to your liking

Minimum Guest Guarantee 25

Beef Buffet

Oven Roasted Beef

Sliced and served with a rich Mushroom Burgundy Sauce
\$18 per person

London Broil

Sliced grilled marinated Flank Steak with a rich Brown Butter Merlot Sauce
\$23 per person

Braised Steak Tips

With a roasted Mushroom and Onion Demi-Glace
\$23.50 per person
(Additional selections: \$4 ea. per person)

Chicken Buffet

Lemon Pepper Chicken

Baked Chicken Breast with a lemon-garlic butter sauce
\$18 per person

Polynesian Marinated Chicken

Grilled Marinated Breast with grilled pineapple and Soy Pineapple Glaze
\$19 per person

Chicken Milano

Grilled chicken breast with Sun-Dried Tomato Cream Sauce
\$20 per person
(Additional selections: \$4 ea. per person)



Pork Buffet

Rosemary Rubbed Pork Loin

Roasted and served with a Mushroom Demi-Glace
\$16.50 per person

Sweet and Spicy Pork Loin

Roasted and served with a Mango Chutney
\$17.00 per person

Glazed Center Cut Pork Chop

Seared and served with an apple cider glaze
\$17.50 per person
(Additional selections: \$4 ea. per person)

Seafood Buffet

Honey Garlic Salmon

Pan seared and served with a Honey Garlic Sauce
\$26 per person

Baked Local Seasonal

With Peach & Mango Salsa
*Seasonal Market Price
(Additional selections: \$6 ea. per person)

Vegetarian Buffet

Sesame Eggplant "Steaks"(V)

Thick cut, grilled and served with a Sesame Lime Honey Sauce over Rice Pilaf
\$19 per person

Roasted Vegetable Polenta

With Roasted Tomato Sauce and Aged Parmesan
\$19 per person

Wild Mushroom Ravioli

With Potato or Broccoli Cheese Au Gratin, Greek Salad, and Dinner Rolls
\$26.50 per person

(Additional selections: \$4 ea. per person)

Dinner Buffets Cont...

All Dinner Buffets include fresh warm Dinner Rolls with Butter, accompanied with Iced Tea, Freshly Brewed Coffee and Water.

Each buffet is served with your choice of one each Salad, Vegetable, Starch item, and Entree.

Additional items can be added to your liking for an additional cost

Minimum Guest Guarantee 25

Salad Selection

Mixed Green Garden Salad
Classic Caesar Salad
Greek Salad

Vegetable Selection

Apple Cider Glazed Baby Carrots
Green Bean Almondine
Steamed Vegetable Medley
Garlic Lemon Broccoli
Golden Buttered Corn
Broccoli Cheese Gratin
Grilled Marinated Vegetables
Snow Peas with Brown Butter

Starch Item Selection

Baked Potato Bar
Classic Mashed Potatoes
Cheddar and Bacon Mashed Potato
Roasted Rosemary Red Potatoes
Rice Pilaf
Brown Rice
Southwest Rice



The Carving Board

Add a Chef attended Carving Action Station to any of your event menus

Minimum Guest Guarantee 50

Roast Beef with Au Jus and Creamy Horseradish- \$6 per person
Southern-Style Brown Sugar Clove Ham with Honey Mustard- \$6 per person
Herb Roasted Pork Loin with Lemon Herb Sauce- \$6 per person
Roasted Prime Rib with Au Jus and Creamy Horseradish- \$10 per person

Dessert Enhancements

Have a sweet tooth? Add one of our delicious desserts to any of your Buffets

\$4 per person

- *N.Y. Style Cheese Cake w a Fresh Berry Puree
- *Black Forest Brownie Bites- Mini
- *Orange Tart
- *Strawberry Shortcake Shooter
- *Assorted Cookies and Brownies
- *Seasonal Fruit Cobbler
- *Back Bay Bread Pudding(N)



Strawberry shortcake shooter

Themed Dinner Buffets

Are you craving a particular fare or flavor with all of the accompaniments? We have you covered. All of our themed buffets are designed to make your decision making easy. All Buffets are expertly built to pair with that particular fare or flavor. All buffets include Water, Coffee and Tea Service

Minimum Guest Guarantee 25

Tex-Mex Fiesta

Chicken Tortilla Soup
Cheese Enchiladas
Lime Cumin Pinto Beans
Spanish Rice
Mexican Street Corn
Steak and Chicken Fajita Action Station
Nacho Bar(Salsa, Sour Cream, Guacamole, Queso, Lettuce, Tomato, Olives, Onions and Cheese)
Hot Churros with Chocolate Sauce
\$26.50 per person

American Home-style

Tossed Garden Salad with Dressing Choice
Chicken Noodle Soup
Garlic Mashed Potatoes
Glazed Baby Carrots
Fresh Baked Dinner Rolls with Butter
Apple or Cherry Crisp
\$22 per person

With your choice of two of these Entrees:

*Baked Chicken with Gravy
Classic Meatloaf
Yankee Pot Roast
Baked Ham with Pineapple Sauce
Sliced Roast Beef with Pan Gravy*



Southern Comforts

Classic Creamy Coleslaw
Shrimp and Corn Chowder
Macaroni and Cheese
Mini Corn on the Cob
Red Beans and Rice
Corn Bread
Back Bay Bread Pudding
\$24 per person

With your choice of two Entrees:

*Country Fried Steak w/ Cream Gravy Fried Shrimp
Blackened Catfish
Crispy Fried Chicken*

Tuscan Style

Traditional Caesar Salad
Italian Wedding or Minestrone Soup
Penne Pasta with Olive Oil and Parmesan
Italian Blend Vegetables
Garlic Cheese Bread
Tiramisu
\$25.25 per person

Choice of two Entrees

Italian Sausage with Peppers & Onions
Chicken Picatta with Lemon Sauce
Classic Beef Lasagna
Meatballs and Marinara
Vegetable Lasagna
Chicken with Alfredo Sauce

Special Dietary Menu

We are sensitive to the dietary requirements of our guests. The selections below are a very small sampling of what we can accomplish to make your event complete. Please discuss any dietary concerns with the catering staff.

- Gluten Free products can be substituted for dinner rolls, pastas and other breads.
- Anything containing nuts has been identified through this brochure.
- Vegetarian options are identified in the brochure but we can also accommodate Vegan options.
- We also offer plant based protein that can be substituted for the animal proteins in many of our offering.

Pasta Primavera

Penne Pasta with Fresh Sautéed Vegetables and your choice of Marinara or Alfredo Sauce
\$12 per person

Veggie Lasagna

Lasagna Noodles layered with Fresh Vegetables & Cheeses
Topped with Marinara Sauce
\$12 per person

Black Bean Burger

Grilled black bean burger served on a gluten free bun with crisp lettuce, sliced tomato and topped with house made guacamole
\$10 per person