



Lunch & dinner Options

Executive Chef and Culinary Curator Nick Wallace has carefully sourced and selected the finest ingredients for your event. When your event requires plated service these create your own plated menus are terrific. Choose one plated salad, one plated dessert, and one entrée from the following menu items to create a uniquely artistic lunch or dinner menu.

Plated Lunch & Dinner Entrées

Entrées come with choice of salad and desert

Indian Infused Chicken \$23 per person (lunch entrée – 6 ounce breast) | \$27 per person (dinner entrée –8 ounce breast) Airline Breast Chicken Breast served over Pine Nut Rice, Local Root Vegetables, Savory Curry Sauce, and Crispy Onions

Herb Encrusted Simmons Catfish \$24 per person (lunch entrée) | \$28 per person (dinner entrée) Herb Encrusted Simmons Catfish Filet, served over a Green Onion Potato Hash, with Grilled Local Vegetables and a Roasted Garlic Cream Sauce

Vegetable Pilaf \$20 per person (lunch entrée) | \$24 per person (dinner entrée) Assortment of Exotic Mushrooms, Asparagus, Zucchini, Squash, and Roasted Poblano Peppers in a Silky Vegetable Stock, sauced with a Meyer Lemon Aioli

Black Pepper Encrusted Pork Chop \$23 per person (lunch entrée) | \$28 per person (dinner entrée) Black Pepper Encrusted Pork Chop, sauced with a Roasted Garlic Stock over Rice Pilaf and served with Chef's Choice Fresh Vegetable of the Day

Tomato Encrusted Salmon \$24 per person (lunch entrée) | \$28 per person (dinner entrée) Tomato Encrusted Center-Cut Salmon, Served over Pesto Coated Potato Gnocchi, Grilled Cremini Mushrooms and Grilled Asparagus with a Pan Jus

Grilled Halibut \$25 per person (lunch entrée) | \$29 per person (dinner entrée) Filet of Halibut, Basted with a Miso Glaze and Grilled to Perfection, topped with Cranberry Chutney and served with Blistered Asparagus and Seasoned Crispy Fried Potatoes

Fire Grilled Beef Filet \$29 per person (lunch entrée – 6 ounce filet) | \$35 per person (dinner entrée –8 ounce filet) Grilled to Perfection and Served with a Reduced Duck-Tomato Sauce, Sautéed Cremini Mushrooms, Grilled Asparagus, Grape Tomatoes, and Roasted Garlic Yukon Gold Mashed Potatoes

MMA | 380 South Lamar | Jackson, MS 39201 | 601.960.1515 | WWW.MSMUSEUMART.ORG |

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Prices subject to change. Unless otherwise noted, prices are per person.



Lunch & dinner Options

Lunch & dinner entrée plated salads

-Choose One-

Garden Salad

Fresh Crisp Lettuce, Tomatoes, Shaved Carrots, Sliced Cucumbers with Balsamic Vinaigrette

Classic Caesar

Fresh Crisp Lettuce, Shaved Pecorino Cheese, and French Baguette Croutons tossed in a Black Pepper Caesar Dressing

Berry Nut Salad

Fresh Berries, Candied Nuts and Goat Cheese Served with Fresh Crisp Mixed Greens and Strawberry Balsamic Vinaigrette

Lunch & dinner entrée plated desserts

-Choose One-

Cheesecake with Macerated Strawberries | Chocolate Mousse with Fresh Whipped Cream | MMA Pecan Tarts | Red Velvet Cupcakes | Key Lime Tarts

Beverages

Assorted Sodas and Bottled Water \$2 each on consumption

Hot Tea Station \$3 Farmers Custom Blend | White Earl Grey | Green Lake | Organic Jasmine | Silver Needle | Chelsea All American Breakfast | Chelsea Autumn Chai | Tranquility | Chamomile & Lavender

Freshly Brewed Coffee/Decaf \$30/Gallon

Freshly Brewed Iced Tea \$30/Gallon

Champagne/Sparkling Wine Toast Glass \$3.50 per person - Bottle \$26

Specialty Drinks by the Glass \$9 each

Pimm's Cup Pimm's No 1 | Curacao | Lime Juice | Ginger Beer | Cucumbers | Mint
Mimosa Orange Juice | Prosecco

Bellini Pureed Peaches | Prosecco | Peach Cordial | Dehydrated Fruit

Bloody Mary In-House infused Pepper Vodka | In-House Bloody Mary Blend

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Executive Chef & Culinary Curator Nick Wallace has carefully sourced and selected the finest ingredients for your event. The following buffet menus are perfect for events that require heavier fare.

Cold Lunch Buffets

All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, & Iced Tea

MMA Deli

\$23 per person

Mint Fruit Salad or Creole Potato Salad, Roasted Turkey Breast, Sliced Roast Beef, Shaved Ham, Assorted Cheeses, Rye Bread, Wheatberry Bread, Sliced Tomatoes, Pickles, Mayo, Infused Mustard, Assorted Individual Bags of Chips, Strawberry Cream Puffs, Chocolate Covered Strawberries.

Palette Wraps

\$24 per person

Pulled Chicken & Tasso Ham in a Wheat Tortilla with Basil Mayo, Applewood Smoked Bacon, Shredded • Lettuce, Grilled Tomato and Soft Cheese • Pulled Turkey in a Sun-Dried Tomato Wrap, with Pico de Gallo, Shredded Lettuce, Soft • Cheese and Sour Cream Shaved Smoked Ham with Smoky Cheese, Shredded Lettuce, Diced Tomatoes and Spicy Mayo • Palette Wraps are served with Tossed Green Salad with Assorted Dressings, Creole Potato Salad, Assorted Individual Bags of Chips, Assorted Dessert Bars,

Ask us about our creative school group or corporate team building options!

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Lunch & dinner Options

Hot Buffets

All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, & Iced Tea

Southern Buffet

\$26 per person

Fried Chicken or Roasted Chicken, Fried Catfish or Herb Encrusted Catfish, Creamy Mashed Potatoes or Hoppin' John, Sautéed Green Beans or Turnip Greens, Southern Fried Corn, Corn Bread Muffins, Garden Salad with Assorted Dressings, Sweet Potato Cobbler or Peach Cobbler

Lamar Street Soup & Salad

\$24 per person

Seasonal Soup, Assorted Miniature Rolls, Crackers, Assorted Desserts, and your choice of three (3) salad options: Fresh Seasonal Cut Fruit | Rustic Chicken Salad | Tuna Salad | Grain Mustard Potato Salad | Cole Slaw | Mixed Greens and Assorted Dressings, with Tomatoes, Assorted Shredded Cheeses, Croutons, Sliced Eggs, Olives, Cucumbers, and Chopped Bacon.

Louisiana Family Style

\$28 per person

Seafood Gumbo, Andouille & Shrimp Jambalaya, Fried Chicken, Grilled Potatoes, Sautéed Green Beans, Creole Salad with Roasted Peppers and Onions, served with Remoulade Dressing, Fresh Sliced Bread, White Chocolate Bread Pudding topped with a Bourbon Caramel Sauce.

MMA Signature Style

\$28 two entrées | \$30 three entrées

Caesar Salad, Rosemary Pasta Salad, Garden Salad with Assorted Dressings, Grape Tomatoes, and Assorted Cheeses. Choice of two or three of the following entrées: Herb Encrusted Pork Loin | Sliced Roast Beef | Beef Lasagna | Italian Sausage with Rigatoni | Braised Chicken Marsala | Chicken Gouda | Grilled Salmon with Lemon Beurre Blanc. Served with Roasted Asparagus and Shallots, Roasted New Potatoes, Vanilla Cream Puffs, Red Velvet Cake.

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