



Colorful Reception Options

Award winning, local Food Network celebrity, known across Mississippi for his dedication to the farming community, school nutrition, and ending hunger. Executive Chef and Culinary Curator Nick Wallace is also an artist in his kitchen. One of the delights of having your event at the Museum is allowing Chef Wallace to use his talents to create a custom menu just for you! Choose from our menus or schedule a time to meet with Nick to create a custom creation.

These options are named after some of our favorite colors – pick one that you like.

Peridot

One cold display
One hot & cold dip or snack
One cold hors d'oeuvre
One hot hors d'oeuvre
\$25

Vermillion

Two cold displays
One hot & cold dip or snack
Two cold hors d'oeuvres
Two hot hors d'oeuvres
\$30

Periwinkle

Three cold displays
One hot & cold dip
Two cold hors d'oeuvres
Two hot hors d'oeuvres
One action station with attendant
\$40

Turquoise

Three cold displays
One hot & cold dip or snack, gumbo or bisque display
Three cold hors d'oeuvres
Three hot hors d'oeuvres
One action station with attendant
Signature mini sweets
\$50

Indigo

Three cold displays
One hot & cold dip or snack, gumbo or bisque display
Three cold hors d'oeuvres
Three hot hors d'oeuvres
One action station with attendant
Carving display
Signature mini sweets
\$55

Please see the Hors Oeuvres, Displays & Action Stations menu for individual pricing & full descriptions. Prices are per person.



Colorful Reception Options

Executive Chef and Culinary Curator Nick Wallace has carefully sourced and selected the finest ingredients for your event. When mingling is on your mind these selections are sure to please any size crowd and keep your party movin'.

Cold Hors D' Oeuvres

All trays are served 100 pieces per tray

Apple & Brie in Phyllo \$300^v

Fresh Tomato-Basil Bruschetta on French Baguette \$240^v

Chicken Caesar Canapé \$290

Wheat Crostini Toasted with Pan-seared Salmon Topped with Fennel & Tomato Relish \$360

Cherry Chicken Salad Profiterole \$280

Smoked Salmon Canapé \$295

Hot Hors D' Oeuvres

All trays are served 100 pieces per tray

Sesame Battered Chicken Skewers with Honey Mustard Vinaigrette \$350

Smoked Duck Leg Confit, Rye Toast, Cranberry, & Orange \$375

Wild Mushroom Tartlette \$360^v

Hibachi Beef Skewers with Local Honey \$390

Vegetarian Spring Rolls with Plum Sauce \$370^v

Crispy Chicken Tenders \$260

Shrimp and Cheese Toast \$290

Grilled King Wing \$220

Crabmeat Stuffed Mushrooms \$225

Gumbo, Soup & Bisque Displays

All Soups served with crackers, French baguette bread, mini Tabasco - \$3 per person

Seafood Gumbo with Rice | Shoepeg Corn & Roasted Garlic Bisque^v | Chicken & Sausage

Gumbo served with Rice | Wild Mushroom & Roasted Chicken | Classic French Onion | Wild

Rice & Turkey Gumbo served with Crispy Okra | Roasted Tomato Soup served with Sour

Cream.

v – indicates meat free

Hot & Cold Dips and Snacks

All dips serve approximately 40 people

Crab Mornay Dip served with Grilled Flatbread and Palette Chips \$95
Spinach & Artichoke with served with Grilled Flatbread and Palette Chips \$85^v
Sausage & Brie Dip served with Grilled Flatbread and Palette Chips \$85
Turnip Green Dip served with Cornbread Crostini \$95^v
The following items are priced to serve approximately 10 people.
Sweet Onion Dip Served with Palette Chips \$19^v
Fresh Corn Tortilla Chips and House-made Green Salsa \$18^v
Cold Bleu Cheese Dip Served with Pita Chips \$20^v
Terra Chips & Hummus Dip \$21^v
Premium Mixed Nuts \$22^v | Roasted Cashews \$23^v | Roasted Almonds \$21^v

Creative Displays

Carving Displays

Roasted Turkey \$265 Honey Creole mustard, Chef's Cranberry Chutney, Silver Dollar Rolls (serves 40 people)
Smoked Inside Round of Black Angus Beef \$325 Horseradish Cream, Mustard, Silver Dollar Rolls (serves 70 people)
Maple and Brown Sugar Crusted Ham \$285 Local Molasses, Pearl Onion Relish, Dijonnaise Mayo, Silver Dollar Rolls (serves 50 people)
Black Pepper & Rosemary Encrusted Pork Loin \$225 Dijon Mustard, Roasted Garlic Sauce, Silver Dollar Rolls (serves 50 people)
Side of Smoked Salmon \$300 Pickled Capers, Caper Berries, Chopped Sweet Onions, Two-Way Diced Eggs and Toasted Fresh Bread (serves 40 people)

Cold Displays

All Cold Displays serve 50 people and are meat free^v

Fresh Vegetable Crudités \$200 Seasonal Vegetables served with Homemade Ranch Dip and Garnished with Celery Leaves
Grilled Vegetable Crudités \$215 Marinated Vegetables in Balsamic Vinegar and Vanilla Sugar, Herbs, Grilled to perfection
International Cheese Display \$275 International and Domestic Cheeses served with Assorted Crackers and Sliced Fresh Baguette Bread
Seasonal Fruit Display \$225 A Beautiful Fresh Seasonal Cut Fruit Display, Garnished with Fresh Grapes and Served with Citrus Yogurt Dip

v – indicates meat free

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.

Action Stations

Culinary Attendant Required @ \$125 event

Taste of Italy \$8 per person - Cavatelli and Penne Pasta With Oven Roasted Tomato, Roasted Red and Yellow Peppers, Spinach and Black Olives Served with Sweet Sausage and Grilled Chicken, Tomato Basil Sauce and Roasted Garlic Cream

Pasta | Mac & Cheese Bar \$6 per person - Three Cheese Ravioli with Wild Mushrooms and Asiago Cheese, Traditional Elbows and Sharp Cheddar, Linguini Pasta with Seafood and Three Cheeses, Chicken Alfredo Penne with Romano and Parmesan, Assorted Toppings and Garnishes

Noodle Bar \$9 per person - Chow Mein Noodles with Vegetables and Sweet Chili Sauce, Chicken Lo Mein with Curry Coconut Sauce, Stir Fried Pork with Rice Noodles and Peanut Sauce. Served with Toppings of Gingered Carrots, Slivered Pea Pods, Diced Peppers, Sliced Mushrooms, Bean Sprouts, Bok Choy, and Fortune Cookies

Caesar Salad \$8 per person - Grilled Chicken, Seared Salmon, Romaine Filets, Pecorino Cheese, Anchovies, Herb Croutons, Tossed with Homemade Caesar Dressing

v – indicates meat free

Artfully Crafted Desserts

Sensational Sweets \$9 per person - Assorted Cakes, Warm Bread Pudding, Fresh Fruit Tarts, Cream Puffs, and Dessert Bars

Signature Mini Sweets \$8 per person - Fresh Berry Tart, Bananas Foster in Shot Glasses, Raspberry Parfait layered with Vanilla Cake and Fresh Cream served in Shot Glasses, Oreo Cookie Mousse with Oreo Cookie Garnish