

hot breakfast buffet



A Classic Favorite

Buffet Includes

- Fresh Scrambled Eggs
- Crisp Hickory Bacon
- Sausage Links
- Hash Brown Potatoes
- Assorted Breakfast Breads
- Seasonal Fruit Display

Beverages

- Coffee
- Tea
- Orange Juice
- Cranberry Juice
- Water



break items



Our Agenda: Your Successful Meeting

- Coffee/Gallon
- Juice/Pitcher (Orange or Cranberry)
- Soda/Cans
- Bottled Water
- Milk 8oz Cartons
- Bagels with Cream Cheese
- Cookies/Dozen
- Cupcakes/Dozen
- Assorted Chips



lunch menu



Salads, Sandwiches & Favorites

Pecan-Crusted Chicken Salad

A crunch pecan-crusted chicken breast comes warm & sliced over shredded romaine lettuce in a balsamic vinaigrette, with mandarin oranges, dried cranberries, glazed pecans, celery and Bleu cheese.

Cobb Salad

Chilled and diced fire-grilled chicken, crisp bacon, cheddar cheese, eggs, black olives, tomatoes and Blue cheese on salad greens. Served with ranch dressing on the side and a garlic breadstick.

Balsamic-Glazed Chicken Caesar Salad

Balsamic-marinated chicken breast fire-grilled and drizzled with balsamic glaze. Served over romaine lettuce tossed in a Caesar vinaigrette with shaved parmesan, focaccia croutons and grape tomatoes.

Jack Daniel's Chicken Sandwich

Grilled chicken basted in Jack Daniel's glaze and topped with bacon, mixed cheese, Cajun onion straws, lettuce, tomatoes, pickles and Jack Daniel's mayo on a bun.

Jack Daniel's Burger

Straight off the grill and glazed with our signature Jack Daniel's sauce. Stacked with two strips of crispy bacon and smoky, melted provolone cheese on a warm toasted bun.

California Club

Mesquite smoked turkey breast, crispy bacon, ham and Monterey jack cheese on toasted ciabatta bread with tomatoes, shredded romaine lettuce, avocado and mayonnaise.

Triple Stack Reuben

Corned beef brisket and melted Swiss with caramelized onions, sauerkraut, Thousand Island dressing and horseradish spread sandwiched between three slices of toasted light Rye bread.



dinner menu



Making Your Event A Success Is Our Pleasure

Each dinner choice below also is accompanied with either a house or Caesar salad

Bruschetta Pasta

Our chef tosses angel hair pasta with fresh bruschetta marinara. Then drizzles the pasta with our signature Balsamic glaze and shavings of parmesan cheese.

Grilled Salmon

Grilled Norwegian salmon topped with sautéed lobster and cremini mushrooms in a Roasted Alfredo sauce. Served with Chef's vegetables and rice.

Parmesan-Crusted Chicken

A sautéed chicken breast based with Caesar dressing, then finished with a parmesan-crust Topping. Served with cheddar mac and cheese and a side of fresh tomato and mozzarella salad.

Jack Daniel's Chicken

Two juicy chicken breasts based with our Jack Daniel's glaze. Served with chef's Vegetables and TGI Friday's signature mashed potatoes.

Classic Sirloin

10 ounce USDA choice sirloin steak, char-grilled to perfection. Served with chef's vegetables and TGI Friday's signature mashed potatoes.

Jack Daniel's Ribs

Slow-cooked and fire-grilled in house until fall off the bone tender, seasoned with bold Spices and based with Jack Daniel's glaze. Classically paired up with TGI Friday's mashed Potatoes and chef's vegetables.



deli buffet



A Simple Crowd Favorite

Buffet Includes

- Assorted Sliced Deli Meats
- Assorted Sliced Cheeses
- Assorted Sandwich Breads
- Pickles
- Shredded Lettuce
- Sliced Tomatoes
- Condiments

- Fresh Tortilla Chips with Fire Roasted Salsa
- Assorted Vegetable Tray with Dipping Sauce
- Tossed Garden Salad with House Dressing

Beverages

- Coffee
- Tea
- Water



pasta buffet



More Value More Satisfaction

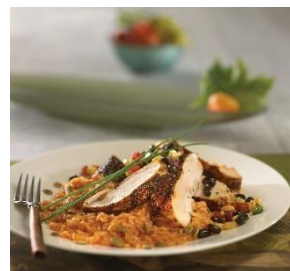
Buffet Includes

Buffet served in a make your own pasta fashion to please every attendee's taste buds.

- Fettuccini Noodles
- Marinara & Fettuccini Sauces
- Grilled Chicken or USDA Choice Ground Beef
- Tossed Garden Salad with House Dressing
- Toasted Famous TGI Friday's Breadsticks

Beverages

- Coffee
- Tea
- Water



decadent desserts



Give Your Event an Upgrade

Brownie Obsession

A warm brownie made with Ghirardelli chocolate-fudge sauce. Topped with vanilla ice cream, caramel and pecans.

Salted Caramel Cake

Vanilla cake layered with vanilla bean pudding with caramel crunch, then drizzled with a salted caramel glaze. Served with vanilla ice cream.

Vanilla Bean Cheesecake

Cheesecake made with real vanilla beans, layered with white chocolate mousse and baked in a graham cracker crust. Topped with white chocolate shavings.

Chocolate Peanut Butter Pie

Chocolate ganache layered with peanut butter mousse in a peanut butter graham cracker crust. Topped with whipped cream and a peanut butter cup.

Oreo Madness

Cookies and Cream ice cream sandwiched between layers of Oreo cookie crust with caramel and fudge.



mississippi inclusive package



A Winning Combination

Meeting Space

General session with standard set-up for 15 attendee's
Complimentary high speed Wi-Fi internet access
Screen, flipchart and power strip

Morning Break

Regular and decaffeinated coffee
Assorted juices, soft drinks & bottled water
Assorted breakfast breaded items & whole fruit

Afternoon Break

Regular and decaffeinated coffee
Assorted juices, soft drinks & bottled water
Assortment of snack & treats

Mississippi Deli Lunch Buffet

Lunch is available as a break out in our John Deere Room or served in your meeting space
Assorted Fresh Deli Sandwiches
Fresh Tortilla Chips with Fire Roasted Salsa
Crisp Vegetable Tray with Ranch Dip
Tossed Garden Salad with TGI Friday's House Dressing

Total Full Day Inclusive Package \$725

Total Half Day Inclusive Package \$300

Half Day Package includes choice of One Break & Meeting Room with Standard Set-Up

Pricing is inclusive of all taxes & gratuities – price above based on 15 people

