



BRIAN MICHAELS CATERING

Simply, The Best In The Business.

Brian Michaels Catering Company has been the number one choice for catering in the golden triangle area for years. Their superb attention to detail, culinary design, and food taste has landed them some of the most prestigious clients in, not only the state, but the country. Brian and his team have served and are recommended by Phil Bryant, Chef Gordon Ramsey, Coach Ben Howland, and The Mississippi State Athletic Teams. They have won countless awards for their barbecue and sauces, placing 1st at King of The Grill, recently for the third time. Their award winning chefs take pride in not only making some of the golden triangles best dishes but make the client's entire experience, simply the best. They are currently ranked the number two catering company in the state by Mississippi Magazine. Their staff will work tirelessly with you to ensure that every need is met, and that your event is exactly the way you envisioned. If you are looking for the best food with the best service look no further than Brian Michaels Catering.

Reception

A la carte

Hot hors d'oeuvres

Mini beef wellington
Mini chicken wellington
Assorted mini quiche
Sweet & sour meatballs
Crisp Buffalo Wings
Mini crab cakes
Cheesy turnip green fritters
Pimento cheese fritters
Artichoke beignets
Fried chicken sliders
Veggie spring roll with ginger glaze
Asiago asparagus in phyllo

Chilled hors d'oeuvres

Mississippi delta kabobs
Chicken salad in crispy phyllo
Shrimp cocktail
Mediterranean kabob
Beef tenderloin canape with caramelized Vidalia onion
Goat cheese & bacon bruschetta crostini
Chicken salad sliders
Smoked salmon canape

Reception Trays

Served in various sizes

Assorted finger sandwiches
Chicken salad, tuna salad and pimento cheese on sliced artisan bread
Msu Cheese and cracker tray
Edam, vallyagret and jalapeno cheese with assorted crackers
Fresh fruit display
Smoked salmon display
House smoked salmon with toast points and assorted toppings

Mississippi sin dip

Served with house fried pita

Pimento cheese & crawfish Dip

Served with house fried tortilla chips
Hummus with crudité and pita chips

B.L.T. Dip

Served with toast points

Reception sweets

A la carte

Assorted dessert shooters
Fresh baked assorted cookies
Double fudge brownies
Assorted gourmet dessert bars
Cheesecake lollipop
Chocolate covered strawberries

Reception Chef Stations

Carving station

Served with fresh split rolls

Smoked beef brisket with house bbq

Honey glazed ham

Andouille stuffed pork loin

Pasta station

Penne and farfalle cooked to order with alfredo or marinara, topped with chicken, beef, shrimp and assorted toppings

Shrimp & grit bar

Fresh gulf shrimp and stone ground grits with Cajun cream sauce and assorted toppings

Mashed Potato Martini Bar \$13 pp

Whipped Yukon gold potatoes with assorted toppings

Breakfast Buffet

Served with freshly brewed coffee, chilled juice and water

Continental Breakfast

Freshly baked pastries, muffins and scones

Served with sliced seasonal fruit and condiments

Boardtown Breakfast

Fresh scrambled eggs, slow cooked cheddar cheese grits, applewood smoked bacon, breakfast sausage

Accompanied by fresh sliced fruit & assorted mini muffins

Bulldog Breakfast

Country fried steak with sawmill gravy, fresh scrambled eggs, breakfast potatoes, applewood smoked bacon, sliced seasonal fruit and buttermilk biscuits

Healthy Start Breakfast

Scrambled egg beater, freshly baked bran muffins, yogurt parfait, steel cut oats and fresh sliced fruit

Plated Breakfast

Served with freshly brewed coffee

Accompanied by buttermilk biscuits, assorted mini muffins and freshly sliced fruit

Riverfront

Open faced buttermilk biscuit topped with fresh scrambled eggs and sawmill gravy

Served with applewood smoked bacon and breakfast potatoes

Delta dawn

Vegetable frittata atop creamy cheese grits with applewood smoked bacon

Foothills

Fresh scrambled eggs, applewood smoked bacon or breakfast sausage, served with cheddar cheese grits

Breakfast Additions

Ham & Cheese Croissant

Bacon egg & cheese biscuit

Sausage egg & cheese biscuit

Pancakes with maple syrup and whipped butter

Biscuit & gravy

Fresh baked Buttermilk biscuits with house sausage gravy

Omelet station

Made to order omelets including country ham, crumbled bacon, sliced mushrooms, diced onions, peppers, tomatoes and baby spinach with cheddar cheese

Waffle station

Made to order waffles with assorted fillings and toppings including: Chocolate chips, macerated berries, whipped cream, syrup and whipped butter

A La Carte Additions

Assorted mini muffins

Assorted danishes

Assorted scones

Granola bars

Fruit & yogurt parfait in mason jars

Lunch

Served with tea and water

B.Y.O.

Build your own deli style sandwich

Deli sliced turkey & ham with assorted sliced cheese and gourmet breads

Accompanied by shredded lettuce, sliced tomatoes and pickle spears

Served with pasta salad and garden salad and appropriate condiments

Tailor made

Assorted deli sandwiches including turkey club, tuna salad, roast beef with avocado spread, and roasted veggie wrap

Served with lays potato chips, garden salad, pasta salad and fruit salad

Potato & salad bar

Freshly baked Idaho potatoes & farm fresh mixed greens with assorted toppings and dressings

Boxed Lunches

Boardroom box

Choice of hickory smoked ham and cheese on brioche, smoked turkey and cheddar on ciabatta or roasted veggie sub

Served with lays potato chips, chocolate chip cookie and condiments

Executive box

Choice of Classic club sandwich, chicken salad croissant, club wrap, chicken Caesar wrap, turkey & avocado or smoked beef brisket

Break Service

Bully break

Assorted lays potato chips, honey roasted planters peanuts, house trail mix

Accompanied by freshly baked brownies and assorted cookies

Hearty & Healthy Break

Whole bananas, apples and oranges

Served with yogurt cups and granola bars

A la mode break

Assorted MSU ice cream cups with freshly baked brownies and cookies

A la carte

By the dozen

Fresh baked brownies

Gourmet dessert bars

Chocolate covered strawberries

Blue Bunny novelty ice cream bars

Beverages by the gallon

Freshly brewed coffee-regular or decaffeinated

Assorted hot tea

Freshly brewed sweet & unsweet tea

Raspberry lemonade

Chilled Orange juice

Chilled Apple juice

Beverages by the bottle/can

Assorted coke products

Bottled water

Buffet Bundles

Served with teas & water

The Pasquale

Chicken parmesan
Baked ziti
Italian seasoned green beans
Garlic breadstick
Caesar salad
Tiramisu

Bourbon Street Buffet

Chicken & sausage gumbo
Crawfish etouffe
White rice
Squash and zucchini
Garden salad
Dinner roll
White chocolate cranberry bread pudding

Little China Buffet

Stir fry beef with broccoli
General chicken
Fried rice
Stir fry vegetables
Egg roll
Chinese donuts

Left Field Lounge

Our famous house ground hamburger on sourdough
Nathans hot dog
Hand cut French fries
Baked beans
Cookies & brownies
Served with appropriate condiments and toppings

Pops Famous

Pulled pork with brioche bun
Smoked leg quarters
Baked beans
Potato salad
Cole slaw
Banana pudding

Southern Comfort

Fried Chicken
Smoked Ribs
Pimento cheese mac n cheese
Turnip Greens
Black-eyed pea salsa
Buttermilk biscuits
Holy cow cake

Southern Soul

Rosemary crusted fried chicken breast
Sliced country ham
Jalapeno cornbread waffle
Succotash
Garden salad
Peach cobbler

Delta Blues

Fried Mississippi farm raised catfish
Fried chicken tenders
Baked beans
Potato salad
Cole slaw
Hushpuppies
Banana pudding

South of the Border

Fajita marinated chicken
Beef tacos
Spanish rice
Borracho beans
Queso blanco with cantina chips
Sopapillas with butter & honey

By the Border

Chicken or Beef Chimichanga
Refried beans
Spanish rice
Queso blanco with cantina chips
Sopapillas with butter and honey

The Junction Tailgate

Fried or grilled chicken tenders
Chicken salad sliders
Mississippi sin dip with pita chips
Fruit salad
Cookies & brownies

Dinner Buffet

Design You Own

Served with rolls, butter, teas & water
Classic Caesar salad Garden Salad with ranch, honey mustard & Italian BMC house salad with strawberries and pomegranate vinaigrette Bacon cheddar ranch pasta salad
Blackeye pea salsa

Entrees

Chicken cordon bleu with white wine cream sauce
Cranberry pecan stuffed pork loin
Beef scaloppini in shallot & caper butter sauce
Pan seared catfish with Cajun cream sauced
Beef tenderloin & horseradish aioli

Sides

Loaded mashed potatoes
Dirty rice
Parmesan cheese grits
Roasted asparagus
Sautéed green beans in white wine butter
Ranch seasoned squash and zucchini

Desserts

White chocolate cranberry bread pudding
Mixed berry cobbler
Lemon meringue pie
Sliced strawberry cake
Chocolate cream pie

Plated Meals

Salads

Caesar salad
Garden salad
Caprese salad
Mixed green salad with strawberries & pomegranate vinaigrette
Greek salad
Spinach salad
Watermelon mint salad with feta

Entrees

Grilled airline chicken breast with demi-glace atop garlic mashed potatoes with sautéed green beans
Pan seared maple leaf farms duck breast topped with tomato bacon jam served with sweet potato puree and roasted squash and zucchini spears
Fresh Gulf shrimp in andouille cream sauce atop stone ground parmesan cheese grits with braised okra and tomatoes
8 oz. Grilled Braveheart filet with mushroom demi-glace served with rosemary whipped potatoes and roasted asparagus
Blackened Mississippi Catfish with crawfish cream sauce over rice pilaf with braised greens

Desserts choose one

Death by chocolate cake

Strawberry shortcake martini

Key lime mousse martini

Salted caramel cheesecake

White chocolate raspberry cheesecake

Vanilla bean crème brulee

Bourbon pecan pie