

# Campus Dining

## PLANNING YOUR EVENT

*Successful events start with early planning! Whether it is a business meeting or a social function, Campus Dining, Inc. is here to ensure every catered event is superb and tastefully presented. Our service-oriented staff will assist you in planning every detail. We will work with you to customize your event in order to deliver on your needs and exceed your expectations.*

*Office Hours: Monday through Friday 8:00 am - 4:30 pm*

### **1. Reserve On-Campus Meeting Space - 601.925.7604**

*Contact Mississippi College Event and Conference Services for room availability and reservations. Campus Dining, Inc. is not affiliated with room reservations.*

### **2. Contact the Campus Dining Catering Office - 601.925.7646**

*Our onsite Catering Manager will assist in planning the menu and will be the liaison to our Chef and Kitchen Staff. We offer linens and creative ideas to ensure your event is timely and unique. We provide:*

- *Plated Sit Down (semi and full serve)*
- *Self Serve Buffets*
- *Themed Menu Ideas*
- *Receptions*
- *Rehearsal and Wedding Events*
- *Boxed Lunches*

### **3. Confirm the Food Menu Seven (7) Days Prior to the Event - 601.925.7646**

*The final food menu must be confirmed with the Catering Manager seven (7) days prior to the event date.*

CHICK-FIL-A, EINSTEIN BAGELS AND SPECIAL DIETARY OPTIONS ARE AVAILABLE UPON REQUEST

# Campus Dining

## PLANNING YOUR EVENT (CONTINUED)

### **4. Confirm Final Number of Guests 48 Hours Prior to Event Date - 601.925.7646**

*The estimated number of guests must be confirmed with the Catering Manager 48 Hours prior to the event date. The final bill will be for the "confirmed" number or the "actual count" of attendees, whichever is greater. Food and seating will be prepared up to 5% above the confirmed number of guests.*

### **5. Cancellations Require 48 Hours Notice Prior to Event Date - 601.925.7646**

*We understand certain circumstances may arise and events may need to be cancelled. All cancellations must be confirmed with the Catering Manager 48 Hours prior to the event date.*

### **6. Billing Requirements**

*All campus events will be billed through the Mississippi College Purchasing Department. Mississippi College requires a Purchase Order Requisition prior to any reservation of all campus related events. For all other groups, a 7% Mississippi Sales Tax will be applied to the final bill unless a Tax Exempt ID letter is provided.*

### **7. Alcohol**

*In accordance with Mississippi College's policy, alcoholic beverages are not permitted on any campus location.*

### **8. Food and Beverage Service - Campus Events**

*Campus Dining, Inc., has contracted with Mississippi College to provide all food and beverage services inside the BC Rogers Student Center. Campus Dining, Inc., welcomes the opportunity to provide a proposal on planned events outside the BC Rogers Student Center.*

# Campus Dining

## BREAKFAST SELECTIONS CATERING MENU

PER PERSON PRICING

### Continental Breakfast \$5.50

*Choice of One: Muffins, Pastries or Breakfast Breads  
Fresh Seasonal Fruit (sliced on platter or on kabobs)  
Fresh Brewed Coffee, Bottled Water and Assorted Juices*

### Deluxe Continental Breakfast \$6.75

*Choice of One: Sausage and Biscuits or Egg and Cheese Croissants  
Fresh Seasonal Fruit (sliced on platter or on kabobs)  
Fresh Brewed Coffee, Bottled Water and Assorted Juices*

### Sunrise Breakfast \$9.95

*Choice of One: French Toast, Pancakes or Waffles  
Choice of One: Cheese Grits, Hash Browns or Scrambled Eggs  
Choice of One: Sausage, Bacon or Country Ham  
Assorted Breakfast Breads  
Fresh Seasonal Fruit Salad  
Fresh Brewed Coffee, Bottled Water and Assorted Juices*

### New Orleans Brunch \$14.95

*Sausage, Egg and Cheese Casserole  
Shrimp and Grits  
O'Brien Potatoes  
Beignets in Powdered Sugar  
Minted Fresh Fruit Salad  
Fresh Brewed Coffee, Bottled Water and Assorted Juices*

CHICK-FIL-A, EINSTEIN BAGELS AND SPECIAL  
DIETARY CHOICES AVAILABLE UPON REQUEST.

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# Campus Dining

## PERSONALIZE YOUR OWN MORNING BREAK

PER PERSON PRICING

### Beverages

- Bottled Water (\$1.25)
- Lemonade (\$1.25)
- Punch (\$1.25)
- Tea, Sweet or Unsweet (\$1.25)
- Fresh Brewed Coffee (\$1.50)
- Hot Chocolate (\$1.50)
- Assorted Coke Products (\$1.50)
- Spiced Cider (\$2.25)
- Bottled Juices (\$2.25)

### Morning Snacks

- Granola Bars (\$1.00)
- Mini Muffins (\$1.25)
- Fruit Kabobs (\$1.25)
- Sausage Balls (\$1.25)
- Mini Cinnamon Rolls (\$1.50)
- Quiche (\$1.75)
- Assorted Mini Scones (\$2.25)
- Assorted Breakfast Breads (\$2.25)
- Fresh Fruit Parfaits (\$2.35)
- Assorted Danish Rolls (\$2.25)
- Sausage and Biscuits (\$2.25)
- Homemade Fruit Turnovers (\$2.25)  
(Apple, Cherry, Blueberry)
- Fresh Fruit Parfaits (\$2.35)
- Chicken Biscuits (\$2.55)
- Ham and Cheddar Croissants (\$2.55)

### Afternoon Snacks

- Cheese Straws (\$1.25)
- Ms. Vickie's Potato Chips (\$1.25)
- Pecan Tassies (\$1.25)
- Spiced Nuts (\$1.50)
- Trail Mix (\$1.50)
- Cake Balls (\$1.75)
- Cupcakes
  - Mini (\$1.75)
  - Large (\$2.25)
- Chocolate Dipped Praline Pretzels (\$2.25)
- Assorted Dessert Bars (\$2.45)
- Assorted Cheesecake Bites (\$2.50)
- Cookies
  - Otis Cookie Selection (\$1.25)  
(Chocolate Chip, Oatmeal Raisin, Sugar, Peanut Butter)
  - Speciality Cookie Selection (\$1.75)  
(Lemon Cooler, Caramel Crunch, White Chocolate Macadamia)
  - Homemade Cookie Selection (\$1.95)  
(Chocolate Chip, Red Velvet Crinkle, Sugar, Peanut Butter)

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# Campus Dining

## BOXED LUNCH SANDWICH SELECTIONS

PER PERSON PRICING

### Boxed Lunch Includes:

- **Drinks**
- **Fresh Baked Cookies**
- **Choice of One (1) Side**

#### **Sides Include:**

- *Potato Salad*
- *Pasta Salad*
- *Chips*
- *Whole Fruit*
- *Seasonal Fruit Salad*

**The Club** - Layers of deli sliced Turkey, Ham and Swiss Cheese with Lettuce, Tomato and Bacon, served on a Croissant. **(\$9.50)**

**Grilled Chicken** - Grilled Chicken Breast served chilled with Lettuce and Tomato on Wheat Ciabatta. **(\$9.50)**

**Chicken Caesar Wrap** - Grilled Chicken Breast sliced and tossed with Romaine Lettuce, shredded Parmesan Cheese, Red Onion and Caesar Dressing. **(\$9.50)**

**Chipotle Chicken Wrap** - Sliced Grilled Chicken, Romaine Lettuce, Roma Tomatoes with a Chipotle Cream Cheese Spread. **(\$9.50)**

**Vegetarian Whole Grain Wrap** - Red Pepper Hummus, Black Beans, Tomatoes, Carrots, Cucumbers and Leaf Romaine. **(\$9.50)**

**Chicken Salad on Croissant** - Homemade Chicken Salad with Grapes and Toasted Pecans served on a Croissant. **(\$9.95)**

**Sliced Roast Beef with Horseradish Mayo** - Sliced Roast Beef, Cheddar Cheese, Horseradish Mayo, Lettuce and Tomato on Focaccia. **(\$9.95)**

**California BLT** - Grilled Chicken, Monterey Jack Cheese, Bacon, Tomato, Red Onion, Romaine Lettuce and Guacamole Spread on a Croissant. **(\$9.95)**

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## GOURMET SALAD SELECTIONS

PER PERSON PRICING

### Salad Selections Include:

#### **Plated:**

- Staff Service
- China and Table Linens
- Drink
- Dinner Roll
- Dessert Choice

#### **Boxed:**

- Delivery
- Cutlery Kits
- Drink
- Crackers
- Cookie

**Apple Harvest Salad** - Mixed Greens topped with Red Onions, Sliced Apples, Blue Cheese, Sugared Walnuts and Grilled Chicken Breast with a Honey Mustard Vinaigrette. **(Plated \$12.95) (Boxed \$9.95)**

**Chicken Club Salad** - Mixed Greens topped with Fried or Grilled Chicken, Bacon, Cheddar Cheese, Diced Tomatoes, Boiled Eggs, Croutons and a Honey Mustard Dressing. **(Plated \$12.95) (Boxed \$9.95)**

**Classic Chicken Caesar** - Chopped Romaine tossed with Parmesan Cheese, Croutons and topped with Tender Chicken (fried or grilled). **(Plated \$12.95) (Boxed \$9.95)**

**Chicken Pasta Salad** - Grilled Chicken served over Rotini Pasta with Bacon, Bell Peppers, Mushrooms, Tomatoes, Romaine Lettuce and Caesar Dressing. **(Plated \$12.95) (Boxed \$9.95)**

**Cobb Salad** - Blend of Mixed Greens with Smoked Turkey, Bacon, Avocado, Egg and Crumbled Blue Cheese with a Blue Cheese Dressing. **(Plated \$13.95) (Boxed \$10.95)**

**Chicken Spinach** - Baby Spinach, Strawberries, Mandarin Oranges, Dried Cranberries, Green Onion, Feta Cheese and Pecans tossed in a Poppy Seed Vinaigrette. **(Plated \$13.95) (Boxed \$10.95)**

**Grilled Chicken** - Mixed Greens, Strawberries, Mangoes, Mandarin Oranges, Avocados, Roasted Almonds and a Strawberry Vinaigrette. **(Plated \$15.95) (Boxed \$12.95)**  
Substitute Chicken with Shrimp for \$3

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## THEMED BUFFET SELECTIONS

PER PERSON PRICING

### Miniature Sandwich Buffet \$12.95

*Mini Muffulettas, Chicken Salad on Croissant and Pimento  
Cheese Triangles*

**Choice of Green Salad:** *Garden Tossed, Caesar, Strawberry Spinach  
or Mandarin Orange*

**Choice of:** *Pasta, Potato or Minted Fruit Salad*  
*Includes: Chips, Cookies, Beverages*

**Add-ons include:** *Soups and Additional Salads*

### Pasta Bar \$12.95

#### **Penne Pasta**

*Alfredo and Pomodora Sauces*

*Sautéed Vegetables*

*Italian Tossed Salad*

*Garlic Bread*

*Dessert Choice*

*Beverages*

**Add-ons include:** *Meatballs, Italian Sausage and Grilled Chicken (\$2 per item)*

### Mississippi Style BBQ \$13.95

**Choice of:** *BBQ Pulled Pork or Chicken*

*Mac and Cheese*

*Roasted Corn*

*Potato Salad and Coleslaw*

*Garlic Bread*

**Choice of:** *Banana Pudding or Peach Cobbler*

*Beverages*

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# Campus Dining

## THEMED BUFFET SELECTIONS (CONTINUED)

PER PERSON PRICING

### Taco Bar \$13.95

**Seasoned Ground Beef**

*Vegetarian Refried Beans*

*Spanish Rice*

*Soft Tortilla Shells*

*Salsa - Guacamole - Sour Cream - Diced Green Onions -*

*Shredded Cheese - Jalapenos - Shredded Lettuce - Diced Tomatoes*

*Fresh Fruit Salad and Cinnamon Chips*

**Add-ons include:** Seasoned Chicken \$2; Grilled Peppers and Onions \$1

### Simply Salad \$12.95

**Chunky Chicken Salad**

**Tuna Salad**

*Fresh Fruit Salad*

*Pasta Salad*

*Choice of: Strawberry Spinach or Mandarin Orange Salad*

*Mini Croissants and Rolls*

*Mini Dessert Bars*

*Beverages*

**Add-ons include:** Soups, Meats and Cheeses (Quoted Price)

### Southern Comfort \$13.95

**Crispy Fried Southern Chicken**

*Macaroni and Cheese with Browned Breadcrumbs*

*Green Beans with Sautéed Bacon and Onions*

*Garlic Cheddar Biscuits*

**Choice of:** Peach or Apple Cobbler

*Beverages*

**Add-ons include:** Ice Cream \$1

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# Campus Dining

**SIMPLY SOUTHERN BUFFETS ARE DESIGNED  
WITH A "SOUTHERN" SIMPLICITY IN MIND.**

PER PERSON PRICING

**Simply Southern Buffets are available for Lunch or  
Dinner and Include:**

- *Salad*
- *Bread*
- *Drinks*
- *Dessert*

**Chicken Tetrzinni** - Chicken tossed with a Creamy Tetrzinni Sauce and Pasta **(\$12.95)**

**Chicken Divan** - Chicken and Broccoli baked in a Mushroom Sherry Sauce and served with Rice Pilaf. **(\$12.95)**

**Chicken and Sausage Jambalaya** - Chicken and Sausage tossed with Rice, Tomatoes and Louisiana Seasonings. **(\$12.95)**

**Chopped Steak** - Hand Patted Steaks made from Seasoned Ground Beef and served with Mashed Potatoes and Gravy. **(\$12.95)**

**Home-Style Meatloaf** - Homemade Meatloaf with a Tomato Sauce served with Mashed Potatoes. **(\$12.95)**

**Red Beans and Rice** - Grilled Smoked Sausage served alongside our mixture of Red Beans and Rice. Served with Shredded Cheese, Green Onions and Jalapeños. **(\$12.95)**

**Chicken Alfredo** - Penne Pasta tossed with Alfredo Sauce and Grilled Chicken. Served with Italian Blend Vegetables. **(\$12.95)** Substitute Chicken or Shrimp for additional \$3

**Beef Tips** - Sautéed Beef Tips in Brown Gravy served with White Rice. **(\$12.95)**

**Lasagna** - Prepared with Home-Made Meat Sauce and served with Steamed Broccoli. **(\$12.95)**

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# Campus Dining

**BUILD YOUR OWN BUFFET PROVIDES A  
CUSTOMIZED MENU THAT WILL BE SERVED AS A  
SIT-DOWN AFFAIR OR BUFFET STYLE.**

PER PERSON PRICING

**One Meat: \$14.95**

**Additional Meat: \$2.50**

**\*\*Indicates additional \$2.50 charge to menu price**

## Chicken and Pork Entrees

**Pecan Chicken** - Lightly fried and served with a Creamy Creole Mustard Sauce.

**Chicken Carbonara** - Lightly Breaded Chicken served with a Bacon Cream Sauce.

**Chicken Piccata** - Lightly fried and served with a Lemon Caper Sauce.

**Cajun Chicken Pasta** - Tossed in a Spicy Cajun Cream Sauce.

**Chicken Marsala** - Sautéed and topped with a Marsala Mushroom Sauce.

**Chicken Parmesan** - Tendered Fried Chicken topped with Mozzarella and Parmesan Cheese and served with a Tomato Basil Sauce.

**Chicken Teriyaki** - Grilled and Baked in a Teriyaki Glaze.

**Smothered Chicken** - Lightly fried Chicken Breast in a Rich Creamy Gravy.

**Wine and Tomato Braised Chicken** - Grilled Chicken Breast braised in White Wine, Bacon, Herbs, Onions and Tomatoes.

**Fresh Fried Jumbo Chicken Tenders** - Hand Breaded and Fried in our kitchen.

**\*\*Smokey Mountain Chicken** - BBQ Breast with Bacon, Mozzarella, Tomatoes and Onions

**\*\*Chicken Oscar** - Lightly fried and served with Asparagus, Mushrooms and Artichokes in a Hollandaise Sauce.

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# Campus Dining

## BUILD YOUR OWN BUFFET (CONTINUED)

PER PERSON PRICING

**One Meat: \$14.95**

**Additional Meat: \$2.50**

**\*\*Indicates additional \$2.50 charge to menu price**

### Beef Entrees

**\*\*Grilled Flank Steak** - Marinated, Grilled and Sliced with Au-jus.

**\*\*Tenders of Beef** - The next best cut to Tenderloin served with Demi Glaze or Chimichurri Sauce.

### Seafood and Fish Entrees

**\*\*Fried Shrimp** - Hand Battered and served with Remoulade or Cocktail Sauce.

**\*\*Shrimp Scampi** - Sautéed with fresh Herbs and Garlic.

**\*\*Blackened Catfish** - Topped with a Cajun Crawfish Cream Sauce.

**\*\*Tilapia New Orleans** - Topped with Creamy Crawfish Sauce.

**\*\*Ettouffe** - Choice of Shrimp, Crawfish or Chicken

**\*\*Shrimp and Grits** - Sautéed Shrimp over our Creamy Parmesan Grits

**Fried Catfish** - Hand Battered in cornmeal and lightly fried.

**Baked Tilapia** - Choice of Parmesan Crust, Lemon Capers Sauce or Almandine Style

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# Campus Dining

## BUILD YOUR OWN BUFFET (CONTINUED)

PER PERSON PRICING

### Traditional Accompaniments

**\*\*Indicates additional \$1.50 charge to menu price**

#### Choice of One Salad:

**Tossed Garden** - Lettuce, tomatoes, cucumbers, red onions and croutons with dressings

**Strawberry Spinach Salad** - Tossed with our home-made poppy seed dressing.

**Caesar Salad** - Romaine, parmesa and garlic croutons tossed in a caesar dressing.

**Mandarin Orange** - Mixed greens, red onion, feta with a poppy seed dressing.

**Greek Salad** - Romaine, tomatoes, cucumbers, red onion, feta cheese, and olives served with a Greek dressing.

**\*\*Red, White and Blue Salad** - Spinach, strawberries, blueberries, feta, toasted pecans tossed in a poppy seed vinaigrette.

**\*\*Apple Harvest Salad** - Mixed greens topped with red onions, sliced apples, feta cheese, sugared walnuts served with an apple cider vinaigrette.

#### Choice of One Vegetable:

**Roasted Vegetable Blend** - (Squash, Zucchini, Red Onion, Tomato)

**Green Beans** - Southern Style or Almandine

**Fresh Broccoli**

**Baby Carrots**

**Green Bean Casserole**

**Carrot Soufflé**

**Sautéed Mushroom Caps**

**Roasted Corn and Peppers**

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# Campus Dining

**BUILD YOUR OWN BUFFET (CONTINUED)**

PER PERSON PRICING

## Traditional Accompaniments

**\*Indicates additional \$1.50 charge to menu price**

### Choice of One Starch:

- Garden Rice Pilaf
- Long Grain and Wild Rice
- Mashed Potatoes (Garlic, Country or Loaded)
- Twice Baked Potatoes
- Roasted Red Potatoes
- Sweet Potato Casserole
- Baked Potatoes (with butter, sour cream, bacon and chives) -
- Baked Sweet Potatoes (with butter, brown sugar and cinnamon)
- Mac and Cheese
- Pineapple Fried Rice with Cashews

### Choice of One Dessert:

- Peach, Blueberry, Blackberry or Apple Cobbler
- Cheesecake (Raspberry, Strawberry, Chocolate, Caramel)
- Chocolate or Lemon Cream Pie
- Pecan Pie
- Bread Pudding
- Banana Split Pie
- Banana Pudding
- Chocolate Cake with Caramel and Pecans
- \*\*Chocolate Dipped Cheesecake
- \*\*Red Velvet Cake
- \*\*Tiramisu

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# Campus Dining

## RECEPTION PRICE LIST

PER PERSON PRICING

To calculate an estimated price per person, add the Base Cost plus the Food Selection Cost for a total dollar amount per person.

### Base Cost

The Base Cost includes Room Setup, Linens, Small Wares, Labor and Cleanup:

Less than 100 Guests - \$3.50 per person

100 - 250 Guests - \$2.75 per person

251+ guests - \$2.00 per person

### "Simple" Selection - \$1.50 per person

**Stuffed Eggs** - Traditional, with Hummus or Guacamole

**Tomato Feta Brochette** - Tomatoes, Basil and Feta Cheese tossed with Balsamic Vinegar. Served with Garlic Crostini's.

**Grilled Sausage Bites** - Featuring Country Pleasin' Sausage

**Traditional or Roasted Red Pepper Hummus** - Served with Fried Pita Chips

**Assorted Finger Sandwiches (Choose Two):**

Chicken Salad, Tuna Salad, Pimento Cheese, Bacon & Tomato

**Fresh Vegetable Platters** - Baby Carrots, Broccoli, Cherry Tomatoes, Yellow Bell Peppers, Cucumbers & Celery. Served with Buttermilk Ranch Dipping Sauce

**Mini Meatballs** - Broiled Meatballs are tossed with a Sweet and Tangy Barbecue Sauce.

**Muffuletta Pasta** - Ham, Salami and Parmesan Cheese tossed with Bowtie Pasta

**Queso Dip** - Served with Tri-Colored Tortillas - **Add-ins include: Crawfish (\$0.75) or Ground Beef (\$0.50)**

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# Campus Dining

## RECEPTION PRICE LIST (CONTINUED)

PER PERSON PRICING

### "Something Extra" Selection - \$1.95 per person

**Chicken Drumettes** - Served with Buttermilk Ranch and Honey Barbeque Dipping Sauces

**Hot Artichoke & Spinach Dip** - Served with Fried Pita Chips.

**Pork Tenderloin on Bistro Rolls** - Served with Honey Mustard, Horseradish Mayo or Orange Marmalade

**Sliced Turkey Breast on Bistro Rolls** - Served with Assorted Mustards and Mayo

**Meat and Cheese Tray** - Turkey and Ham with slices of Cheddar and Monterey Cheese. Accompanied with condiments and rolls.

**Grilled Marinated Vegetables** - Assorted Vegetables grilled with a Balsamic Glaze

**New Orleans Chicken Bites** - Fried Chicken Bites tossed with a sweet bourbon glaze.

**Mini Muffulettas** - Salami, Ham and Provolone with Olive Salad

**Fruit Salsa** - Served with Cinnamon Chips

**Vegetable Shooters** - Asparagus, Red Pepper and Carrots with a Chipotle Ranch Dressing.

**Parmesan Bacon Bites** - Served with Sun Dried Tomatoes in a Phyllo Cup.

**Spicy Fried Green Beans** - Lightly fried and served with a Zesty Dipping Sauce.

**Antipasto Skewers** - Marinated Mozzarella Balls, Salami, Green Olives and Roasted Red Peppers on a skewer.

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# Campus Dining

## RECEPTION PRICE LIST (CONTINUED)

PER PERSON PRICING

### "Something More" Selection - \$2.95 per person

**Grilled Chicken Tenders** - Marinated Grilled Tenders served with Choice of Sauces.

**Fried Chicken Tenders** - Crispy Fried Tenders served with Choice of Sauces.

**Fried Catfish Strips** - Corn Flour Dusted Catfish served with a Creole Remoulade.

**Beef Tenders on Bistro Rolls** - Served with Creole Mustard and Horseradish Mayo.

**Fried Ravioli** - Breaded and Fried with a Marinara Dipping Sauce.

**Sliders** - Hamburger or Grilled/Fried Chicken.

**Charcuterie Platter** - Brie and Assorted Cubed Cheese, Pork Tenderloin Medallions, Hard Salami, Seasonal Fruit, Spiced Nuts, Pickles and Seasonal Fruit Chutney

### "Extra Touch" Selection - \$3.25 per person

**Shrimp Cocktail** - Displayed in your choice of Shooter Glasses or Bowls.

**Shrimp and Grits** - Sautéed Shrimp, Mushrooms, Shallots and Bacon in a Cream Sauce. Served with Smoked Gouda Grits.

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