



BrickHouse Catering & Events LLC

110 West Pine St.

Lake Charles LA 70601

337-433-3108

Fax:337-433-3109

*Please add the individual charges of your selected items to arrive at a total per person price. This price must equal \$16.00 or more. Cake service and beverages are separate fees. Splitting of food items is not permitted with the exception carved meats.*

## Hot Dips

- Beef Queso** 4.25  
*Spicy beef with diced tomato and chili peppers in a creamy queso cheese dip served with corn tortilla chips*
- Seafood Fondue** 4.50  
*Shrimp, crab, crawfish or a combo in a spicy cheddar cheese sauce Served with flash fried pita points*
- Spinach and Artichoke dip** 4.25  
*Spinach, artichokes, bacon and parmesan all baked into a delightful creamy dip. Served with flash fried pita points*
- Crab with Jalapeno and Goat cheese** 5.25  
*Fresh jalapeno sautéed with red onions and lump crab meat folded into a cream and goat cheese mixture. Topped with panko bread crumbs and baked to perfection. Served with pita points.*
- Crawfish with Tasso Queso** 4.75  
*Sautéed crawfish mixed with diced Tasso, peppers, and onions. All mixed with a spicy queso cream dip served with corn tortilla chips*

## Cold Dips

- Walnut Gorgonzola dip** 3.90  
*A blend of toasted walnuts creamy gorgonzola fresh sliced green onions and local honey. Served with assorted crackers*
- Tuscan Bruschetta** 3.60  
*Fresh tomato, cucumber, basil, and red onion all mixed with a homemade vinaigrette topped shredded parmesan cheese and served with fresh garlic Bruschetta*
- Seasonal Salsa** 3.45  
*Tomato, onion bell peppers and seasonal vegetables served with corn tortilla chips*

<b>Hummus</b>	<b>3.10</b>
<i>Our mixture of garbanzo beans, garlic and jalapenos, all cooked and blended into a creamy hummus served with flash fried pitas</i>	
<b>Shrimp Remoulade</b>	<b>4.80</b>
<i>Large Boiled shrimp, green onions, red onions, and a mixture of other herbs and seasonings all folded into a traditional remoulade. Served with phyllo cups</i>	
<b>Seafood cream dip</b>	<b>4.50</b>
<i>A combination of crab crawfish and shrimp all sautéed together and mixed with a jalapeno Creole cream cheese, served with phyllo cups</i>	
<b>Spinach and Artichoke</b>	<b>3.75</b>
<i>Fresh spinach, artichokes and garlic, blended with a goat and Creole cream cheese mixture served with flash fried pita points</i>	
<b>Pesto cream dip</b>	<b>3.25</b>
<i>Homemade basil pesto, fresh diced jalapeno and sautéed minced mushrooms served with phyllo cups</i>	
<b>Cucumber dill with blackened bell pepper</b>	<b>3.35</b>
<i>Cream cheese minced cucumber and blackened bell pepper served with pita points</i>	

## Canapé

❖ Cucumber with dill cream and smoked salmon	<b>4.75</b>
❖ Fried oyster atop crostini with crème fraiche and caviar	<b>Market price</b>
❖ Blackened tuna with spicy remoulade atop garlic crostini garnished with minced jalapeno	<b>6.50</b>
❖ Jumbo lump crabmeat cheesecake in phyllo cup topped with fresh green onion	<b>4.60</b>
❖ Sliced sweet tomato with blue cheese drizzled with honey on top a fried pita	<b>4.50</b>
❖ Crostini with cream cheese fresh jalapeno and a spicy pepper jelly	<b>3.65</b>
❖ Endive leaves with goat cheese Tasso and a sweet chili drizzle	<b>4.25</b>
❖ Chewy French bread topped with brie and sweet and spicy onion marmalade	<b>4.80</b>
❖ Toast point topped with seared filet mignon, Creole cranberry mustard and a fried mushroom	<b>6.25</b>

## Cold items

<b>Shrimp Remoulade Salad</b>	<b>4.25</b>
<i>Spicy boiled shrimp folded into a classic remoulade all mixed with penne pasta</i>	
<b>Crawfish Pasta Salad</b>	<b>4.35</b>
<i>Sautee crawfish tossed with minced red onion, jalapeno and bell pepper All mixed with bowtie pasta and a creamy white sauce.</i>	
<b>Marinated Crab Fingers</b>	<b>Market price</b>
<i>Jumbo crab fingers mixed marinated in homemade vinaigrette. Served with cocktail sauce and remoulade</i>	
<b>Shrimp Cocktail</b>	<b>Market price</b>
<i>Jumbo shrimp boiled to perfection with garlic cloves and spices. Served with remoulade, cocktail sauce, and lemon wedges</i>	
<b>Mini Basil and Prosciutto Sandwiches</b>	<b>3.95</b>
<i>Prosciutto, fresh basil, sliced tomato and a cream cheese and goat cheese spread sandwiched between fresh baked miniature sourdough buns</i>	
<b>Scallop Ceviche</b>	<b>6.75</b>
<i>Bay scallops marinated in homemade vinaigrette with fresh basil and garlic. Served with crackers and garlic French bread</i>	
<b>Stuffed Grape Tomatoes</b>	<b>3.85</b>
<i>Grape tomato stuffed with cream cheese and fresh basil garnished with crunchy bacon</i>	
<b>Mediterranean Vegetable Display</b>	<b>5.50</b>
<i>Zucchini, squash, artichoke hearts, sweet tomatoes, katakana olives, and multi-color bell peppers, served with a cucumber dill dipping sauce</i>	
<b>Grilled Vegetable Display</b>	<b>4.75</b>
<i>Multi-color bell pepper, mushrooms, zucchini, red onion, tomato and eggplant. Marinated in seasonings and char grilled to perfect tenderness</i>	
<b>Cold Cuts Display</b>	<b>3.65</b>
<i>Sliced ham, turkey and roast beef, cheddar, Swiss and pepper jack served with assorted crackers</i>	
<b>Premium Cold Cuts Display</b>	<b>5.75</b>
<i>Prosciutto, salami, pepperoni, brie cheese, Muenster and smoked cheddar cheese, served with olives crackers and a goat cheese spread.</i>	
<b>Cheese Display</b>	<b>4.25</b>
<i>Cubed pepper jack, Swiss and cheddar served with assorted crackers</i>	
<b>Premium Cheese Display</b>	<b>5.35</b>
<i>Brie, smoked provolone, sharp cheddar, Muenster, and blue cheese Served with assorted crackers and sliced French bread.</i>	
<b>Vegetable Display</b>	<b>3.70</b>
<i>An assortment of fresh carrots, broccoli, cucumbers, and grape tomatoes served with ranch dip</i>	
<b>Fruit, Vegetable &amp; Cheese Display</b>	<b>3.95</b>
<i>An assortment of fresh vegetables, fruit in season and cheese; served with vegetable dip, fruit dip and crackers.</i>	

<b><i>Caviar Display</i></b>	<b><i>Market price</i></b>
<i>A choice of beluga, seruga, ostera Louisiana caviar. Served with toast points assorted crackers, minced eggs, pickles, dill cream cheese, smoked salmon, capers and crème fraiche.</i>	
<b><i>Fruit Display</i></b>	<b>3.80</b>
<i>Seasonal assortment of fruit. red and green grapes, cantaloupe, honeydew, and strawberries served with a whipped fruit dip</i>	
<b><i>Premium Fruit Display</i></b>	<b>5.35</b>
<i>Passion fruit, star fruit, pomegranate, black and blueberries, kiwi and strawberries. Served with carved melons whipped fruit dip and a honey yogurt fruit dip.</i>	
<b><i>Gourmet Deviled Egg</i></b>	<b>3.75</b>
<i>Hardboiled egg stuffed with a creamy mixture of yolk mayo minced pickled jalapeno and seasonings. Topped with crispy bacon and garnished with fresh cut green onions.</i>	
<b><i>Stuffed Anaheim Peppers</i></b>	<b>5.65</b>
<i>Anaheim peppers stuffed with cream cheese, goat cheese baked and drizzled with chili raspberry glaze-Served with assorted crackers.</i>	
<b><i>Smoked Turkey Salad Sandwiches</i></b>	<b>3.70</b>
<i>Smoked turkey, red onion, dried cranberries, and parmesan cheese Mixed with a garlic mayo and served on fresh baked mini croissants</i>	
<b><i>Miniature Muffaletta</i></b>	<b>3.75</b>
<i>Salami, pepperoni, mortadella, provolone cheese, and a homemade olive spread in between fresh baked Muffaletta bread</i>	
<b><i>Mozzarella Tomato and Fresh Basil Skewers</i></b>	<b>4.65</b>
<i>Fresh mozzarella, sweet grape tomato, and basil leaves, all skewered together Served with a homemade vinaigrette dipping sauce</i>	

## ***Hot Items***

<b><i>Baked Brie Crawfish Creole</i></b>	<b>6.95</b>
<i>Cubes of brie cheese wrapped in philo dough baked until crispy and smothered in a spicy crawfish Creole</i>	
<b><i>Baked Brie with Cane Syrup and Pecans</i></b>	<b>6.25</b>
<i>Cubes of brie cheese wrapped in phyllo dough baked until crispy and smothered in Steen's cane syrup local honey and candied pecans</i>	
<b><i>Pepper Jack Stuffed Duck Breast with Blueberry Compote</i></b>	<b>7.45</b>
<i>Farm raised duck breast stuffed with pepper jack cheese and sausage wrapped in finely sliced bacon and baked until crispy, drizzled with blueberry jalapeno compote</i>	
<b><i>Seafood Cakes with Crawfish Tasso Cream Sauce</i></b>	<b>4.75</b>
<i>Crawfish and crab mixed with peppers, seasonings and breadcrumbs. Panko battered and flash fried. smothered in a spicy crawfish and Tasso cream sauce</i>	
<b><i>Fried Catfish, Crawfish, Shrimp, or Oysters</i></b>	<b><i>Market price</i></b>
<i>Your choice of seafood battered and flash fried to perfection served with cocktail and Remoulade</i>	

<b>Chicken Alfredo</b>	<b>3.80</b>
<i>Chicken, onions, and peppers in a creamy Alfredo sauce</i>	
<b>Creole chicken Alfredo</b>	<b>3.95</b>
<i>Chicken, Tasso, sausage, onions and peppers in a creamy Alfredo sauce.</i>	
<b>Creole crawfish and Tasso Alfredo</b>	<b>5.90</b>
<i>Crawfish, Tasso, onions, peppers, and parmesan cheese in a creamy Alfredo sauce</i>	
<b>Seafood Alfredo</b>	<b>5.80</b>
<i>Shrimp crab crawfish or combination with onions, peppers, and parmesan cheese in a creamy Alfredo sauce</i>	
<b>Boudin balls</b>	<b>4.60</b>
<i>Spicy Boudin formed into 3 oz. balls battered and deep fried</i>	
<b>Petit Meat Pies</b>	<b>3.95</b>
<i>A golden flaky crust stuffed with spicy meat and deep fried</i>	
<b>Petit Crawfish Pies</b>	<b>4.75</b>
<i>A golden flaky crust stuffed with crawfish and deep fried</i>	
<b>Seafood scampi</b>	<b>6.40</b>
<i>Shrimp, crawfish, scallop, or combo sautéed in a white wine butter sauce, served over Fusilli pasta.</i>	
<b>Quesadilla beef chicken or shrimp</b>	<b>4.70</b>
<i>Beef chicken or shrimp mixed with caramelized peppers and onions.</i>	
<b>Cajun jambalaya</b>	<b>4.60</b>
<i>Traditional Cajun jambalaya with chicken, sausage and pork</i>	
<b>Premium Cajun jambalaya</b>	<b>5.25</b>
<i>Traditional jambalaya with a twist, duck, pork tenderloin, sausage and Ribeye.</i>	
<b>Fried chicken tenders</b>	<b>4.40</b>
<i>Chicken tenderloins battered and fried served with BBQ, ranch and sweet chili dipping sauce</i>	
<b>Duck tenders</b>	<b>6.65</b>
<i>Farm raised duck breast, sliced into tenders battered and fried served with a blueberry chili dipping sauce</i>	
<b>Sliced Boudin links</b>	<b>3.60</b>
<i>Spicy Boudin sliced into 2 inch links. Perfect finger food</i>	
<b>Stuffed mushrooms</b>	<b>3.90</b>
<i>Creole cream cheese stuffed mushrooms topped with pesto</i>	
<b>Seafood stuffed mushrooms</b>	<b>4.40</b>
<i>Crawfish and crab stuffed mushroom topped with parmesan cheese</i>	
<b>Andouille stuffed mushrooms</b>	<b>4.10</b>
<i>Andouille sausage onions and peppers stuffed into mushrooms</i>	
<b>Petite meatballs</b>	<b>3.25</b>
<i>BBQ, sweet chili, Italian, or Swedish</i>	

<b><i>Grilled lamb lollipops with a peche reduction</i></b>	<b>8.95</b>
<i>Bone in lamb loin sliced into lollipops grilled to perfection and Covered in a peche reduction with garlic and jalapeno</i>	
<b><i>Bacon wrapped shrimp or scallops</i></b>	<b>6.50</b>
<i>Shrimp or scallops wrapped in bacon and flash fried until crispy</i>	
<b><i>Oyster Rockefeller</i></b>	<b>Market Price</b>
<i>Oysters on a half shell topped with green onions, parsley, butter, and bread crumbs</i>	
<b><i>Baked Oyster</i></b>	<b>Market Price</b>
<i>Oysters on a half shell with jalapeno, cream cheese, and tasso</i>	
<b><i>Creole Macque Choux</i></b>	<b>2.85</b>
<i>Spicy macque choux with crawfish and tasso over rice</i>	
<b><i>Chicken and Sausage Gumbo</i></b>	<b>3.85</b>
<i>Spicy chicken and sausage gumbo served over rice</i>	
<b><i>Seafood Gumbo</i></b>	<b>4.50</b>
<i>Shrimp, crab, and oyster gumbo served over rice</i>	
<b><i>Goose and Oyster Gumbo</i></b>	<b>Market Price</b>
<i>Goose and oyster gumbo served over rice</i>	

## *Sides*

<b><i>Green Beans</i></b>	<b>2.50</b>
<b><i>Garlic Roasted Potatoes</i></b>	<b>3.25</b>
<b><i>Macque Choux</i></b>	<b>2.65</b>
<b><i>Roasted Vegetables</i></b>	<b>3.65</b>
<b><i>Bacon Wrapped Asparagus</i></b>	<b>3.95</b>
<b><i>Stewed Cabbage</i></b>	<b>2.50</b>
<b><i>Beet and Balsamic Vinegar, olive oil and brown sugar</i></b>	<b>2.85</b>
<b><i>Baked Mac and Cheese</i></b>	<b>3.75</b>
<b><i>Honey Glazed Carrots</i></b>	<b>3.25</b>
<b><i>Colcannon</i></b>	<b>2.75</b>
<b><i>Loaded Mashed Potatoes</i></b>	<b>2.85</b>
<b><i>Garlic Mash</i></b>	<b>2.50</b>
<b><i>Dirty Rice</i></b>	<b>2.65</b>
<b><i>Steamed Broccoli with or w/o Cheese</i></b>	<b>2.95</b>
<b><i>House Salad</i></b>	<b>3.15</b>
<b><i>Spicy Boiled Vegetables in Crab Boil</i></b>	<b>3.50</b>

## Carving Station

*All carved meats are served with fresh baked rolls and your choice of two condiments*

<i>Roast Pork Loin</i>	<i>4.95</i>
<i>Prime Rib</i>	<i>10.50</i>
<i>Roast Turkey</i>	<i>5.90</i>
<i>Boudin Stuffed Pork Loin</i>	<i>5.25</i>
<i>Honey and Brown Sugar Glazed Ham</i>	<i>6.50</i>
<i>Abita Root Beer Glazed Ham</i>	<i>6.50</i>
<i>Beef Brisket</i>	<i>7.25</i>
<i>Stuffed Beef Roast</i>	<i>5.60</i>
<i>Sausage Stuffed Pork Loin</i>	<i>5.25</i>
<i>Leg of Lamb</i>	<i>Market Price</i>
<i>Steamship Round</i>	<i>Market Price</i>
<i>Beef Tenderloin</i>	<i>9.50</i>
<i>Sausage Stuffed Filet Mignon</i>	<i>10.25</i>
<i>Roast Buffalo Brisket</i>	<i>Market Price</i>
<i>Elk Tenderloin</i>	<i>Market Price</i>
<i>Pork Crown Roast</i>	<i>Market Price</i>
<i>Roast Suckling Pig (min 75 ppl)</i>	<i>Market Price</i>

## Condiments

*Jalapeno Mayo*  
*Horseradish Cream*  
*Dijon Mustard*  
*Creole Mustard*  
*Sweet Cranberry Mustard*  
*Spicy Garlic and Shallot Mayo*

## Action Stations

<b>Shrimp and Grits</b>	<b>6.85</b>
<i>Fresh Gulf Shrimp in a spicy coubillion served over creamy grits in a martini glass with your choice of toppings</i>	
<b>Pasta Station</b>	<b>6.25</b>
<i>Penne pasta, Bowtie pasta, Marinara sauce, Alfredo sauce, Chicken, Beef, Italian Sausage and Shrimp. Station sides include fresh parsley, green onion, parmesan cheese, sliced olives, and mushrooms</i>	
<b>Steak Dianne</b>	<b>9.85</b>
<i>Filet Mignon seasoned and seared, flambéed with brandy and topped with a freshly made Mushroom cream sauce. Station sides include fresh parsley and Creole Mustard</i>	
<b>Mashed Potato Bar</b>	<b>4.25</b>
<i>Seasoned smashed Yukon gold potatoes whipped with butter. Station sides include sautéed onions, sour cream, chives, and mushroom ragout with plum tomatoes, lean ground beef, real crumbled bacon pieces, shredded cheddar, and Monterey jack cheese</i>	
<b>Bananas Foster Flambé'</b>	<b>5.75</b>
<i>Bananas flambéed with lemon juice, sugar, and rum serves over vanilla bean ice cream</i>	
<b>Cherries Jubilee Flambé'</b>	<b>5.75</b>
<i>Cherries flambéed with lemon juice, sugar, and rum serves over vanilla bean ice cream</i>	
<b>Margarita Shrimp</b>	<b>7.25</b>
<i>Fresh Gulf Shrimp flambéed in Tequila Lime Butter served with cilantro rice</i>	
<b>Seafood Creole Station Flambé'</b>	<b>9.25</b>
<i>Shrimp, Crab, or Crawfish sautéed with caramelized onions, bell peppers, and fresh green onions, Flambéed with Bourbon and served with a spicy creole sauce served over rice Station sides include fresh green onions, parsley, and baked rolls</i>	

## Desserts

<b>Chocolate Fountain</b>	<b>350.00</b>
<i>Pretzels, marshmallows, cookies, pound cake, and seasonal fruit</i>	
<b>Cookie Display</b>	<b>3.75</b>
<i>An assortment of chocolate chip, oatmeal raisin, sugar, peanut butter and white chocolate macadamia nut</i>	
<b>Petit Four Display</b>	<b>4.75</b>
<i>An assortment of miniature desserts including carrot cake, double Chocolate, red velvet, and turtle</i>	
<b>Miniature Cheesecake Display</b>	<b>4.35</b>
<i>An assortment of bite sized cheesecake</i>	
<b>Chocolate Covered Strawberry Display</b>	<b>Market Price</b>
<i>Extra-large long stemmed strawberries dipped in homemade chocolate ganache</i>	
<b>Sheet Style Confections</b>	<b>4.10</b>
<i>Lemon squares, turtle, seven layer, peanut butter, white chocolate raspberry</i>	

## Non-Alcoholic Beverages

*Assorted Colas, Tea, & Coffee* 2.00

*Per person in party added to all party menus*

### Assorted Punches

*Non-alcoholic Golden Punch* 30.00

*Per gallon with clear plastic glasses; 15 glasses per gallon*

*Golden Champagne Punch* 37.80

*Per gallon with plastic glasses; 15 glasses per gallon*

## Alcoholic Beverages

*Cash bar set up fee \$175.00*

### Beer

*Domestic Bottled* 3.00 each

*Premium Bottled* 3.50 each

*Keg* 199.00 each

### Wine

*House* 15.00/bottle

*House Champagne* 18.00/bottle

*Other wines available upon request. Please ask to see our wine list.*

### Spirits

#### Singles

*Well* 6.00 each

*Call* 7.00 each

*Top Shelf* 8.00 each

#### Doubles

*Well* 9.00 each

*Call* 10.00 each

*Top Shelf* 11.00 each

*Mixed drinks (margaritas, long islands, etc...) will start at 12.00 each.*

## *Cake Service*

*Served on porcelain plates and real forks* .50 onsite 1.00 offsite per person-inclusive  
*Served on clear hard plastic plates and forks* .30 onsite .50 offsite per person-inclusive

*All prices quoted are per person. Add 18% service charge for on-site events or 24% for off-site events as well as 10.75% tax.*

## *Butler Pass Service*

*\$25 per attendant per hour*

## *Photo Booth*

*Includes props and scrapbook* \$500.00

## *DMX Lighting*

*Focal colored lights* \$150.00

## *Food Prices*

*Prices on food are subject to change until 30 days prior to event due to price fluctuations in the food market*