



MENU OFFERING I

PASSED HORS D’OEUVRES
SELECT 3

PICKLED SHRIMP WITH LEMON AIOLI	BOUDIN BALLS WITH GARLIC AIOLI
SALMON TARTARE ON PICKLED CUCUMBERS	DUCK CONFIT WONTONS WITH TART CHERRY DIPPING SAUCE
ARTICHOKE HEART BRUSCHETTA WITH garlic and onion and a bit more of the BUTTER SAUCE	CRAB BEIGNETS WITH SEASONAL TARTAR SAUCE

DISPLAYS

- SMOKED BBQ BEEF BRISKET
SERVED WITH HOUSE MADE COCA COLA BBQ SAUCE AND HOUSE ROLLS
- NEW ORLEANS STYLE SHRIMP & GRITS
FOR YOU ALL LOCAL SHRIMP ATOP BONNECAZE FARMS GRITS
- MARINATED & GRILLED FARMER’S MARKET VEGETABLES
- GRILLED HEARTS OF ROMAINE CAESAR SALAD
BASIL CROUTONS & PARMESAN

\$55.00 PER PERSON

MENU OFFERING II

PASSED HORS D’OEUVRES
SELECT 3

PICKLED SHRIMP WITH LEMON AIOLI	DUCK CONFIT WONTONS WITH TART CHERRY DIPPING SAUCE
SALMON TARTARE ON PICKLED CUCUMBERS	CRAB BEIGNETS WITH SEASONAL TARTAR SAUCE
ARTICHOKE HEART BRUSCHETTA WITH GARLIC BUTTER SAUCE	ROAST BEEF SLIDERS PICKLED RED ONIONS & HORSERADISH CREAM
BOUDIN BALLS WITH GARLIC AIOLI	SEASONAL SOUP SHOOTER

DISPLAYS

- GRAZING BOARD
HOUSE SELECTION OF 3 CHEESES, MEATS, DIPS, CRUDITES & BREADS
- COCHON DE LAIT WHOLE HOG PULLED PORK
SERVED WITH HOUSE MADE COCA COLA BBQ SAUCE, SPICY VINEGAR & HOUSE ROLLS
- NEW ORLEANS STYLE SHRIMP & GRITS
LOCAL SHRIMP ATOP BONNECAZE FARMS GRITS
- PATATAS BRAVAS POTATO SALAD
- LOCAL ARUGULA SALAD
TOMATO, RED ONION & HERB VINAIGRETTE

\$75.00 PER PERSON



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SELECT 3

- PICKLED SHRIMP
WITH LEMON AIOLI
- SALMON TARTARE
ON PICKLED CUCUMBERS
- ARTICHOKE HEART BRUSCHETTA
WITH GARLIC BUTTER SAUCE

- BOUDIN BALLS
WITH GARLIC AIOLI
- DUCK CONFIT WONTONS
WITH TART CHERRY DIPPING SAUCE
- CRAB BEIGNETS
WITH SEASONAL TARTAR SAUCE

FIRST COURSE
CHOOSE 1

- LOCAL ARUGULA SALAD
TOMATO, RED ONION, & HERB VINAIGRETTE
- GRILLED HEART OF ROMAINE CAESAR SALAD
PARMESAN REGGIANO & BASIL CROUTONS
- SMOKED TOMATO & FENNEL SOUP
CREME FRAICHE

- WATERMELON &
CREOLE TOMATO GAZPACHO
- BOUDIN BALLS
GARLIC AIOLI

- BLACKENED SHRIMP & GRIT CAKE
WARM HOUSE MADE BACON VINAIGRETTE

SECOND COURSE
CHOOSE 2

- SMOKED CHICKEN
YELLOW RICE & FAVA BEAN PUREE
- SMOKED WAGYU BEEF BRISKET
GARLIC PARMESAN FRIES
- WHOLE HOG PULLED PORK
FRIED RICE STUFFED MIRLITON & SAUCE PEPIAN

- FRESH MARKET FISH
MIRLITON PECAN SLAW & SUNSHINE SAUCE
- NEW ORLEANS STYLE BBQ SHRIMP & CREAMY GRITS
- SEASONAL VEGGIE TAMALES
WARM BROWN BUTTER PUMPKIN SLAW,
WHITE BBQ SAUCE COTIJA CHEESE & SPICY FRIED PEPITAS

THIRD COURSE
CHOOSE 1

- KRISPY KREME BREAD PUDDING
RUM CARAMEL SAUCE
- THAI CHILI CHOCOLATE CHESS PIE
- NEW ORLEANS STYLE BEIGNETS
POWDERED SUGAR & CHOCOLATE

\$65.00 PER PERSON

MENU OFFERING II

PASSED HORS D’OEUVRES

SELECT 3

PICKLED SHRIMP
WITH LEMON AIOLI

SALMON TARTARE
ON PICKLED CUCUMBERS

ARTICHOKE HEART BRUSCHETTA
WITH GARLIC BUTTER SAUCE

BOUDIN BALLS
WITH GARLIC AIOLI

DUCK CONFIT WONTONS
WITH TART CHERRY DIPPING SAUCE

CRAB BEIGNETS
WITH SEASONAL TARTAR SAUCE

FIRST COURSE

CHOOSE 1

LOCAL ARUGULA SALAD
TOMATO, RED ONION, & HERB VINAIGRETTE

ROASTED KALE
TOMATOES, AGED CHEDDAR & PINE NUTS

GRILLED HEART OF ROMAINE CAESAR SALAD
PARMESAN REGGIANO & BASIL CROUTONS

MARINATED BEET & CUCUMBER SALAD
GOAT CHEESE & FRESH CITRUS

SECOND COURSE

CHOOSE 1

CHICKEN & ANDOUILLE GUMBO

CHILLED CORN & CRAB SOUP

SMOKED TOMATO & FENNEL SOUP
CREME FRAICHE

WATERMELON &
CREOLE TOMATO GAZPACHO

THIRD COURSE

CHOOSE 2

SMOKED CHICKEN
YELLOW RICE & FAVA BEAN PUREE

FRESH MARKET FISH
MIRLITON PECAN SLAW & SUNSHINE SAUCE

SMOKED WAGYU BEEF BRISKET
GARLIC PARMESAN FRIES

NEW ORLEANS STYLE BBQ SHRIMP & CREAMY GRITS

WHOLE HOG PULLED PORK
FRIED RICE STUFFED MIRLITON & SAUCE PEPIAN

SEASONAL VEGGIE TAMALES
WARM BROWN BUTTER PUMPKIN SLAW,
WHITE BBQ SAUCE COTIJA CHEESE & SPICY FRIED PEPITAS

ST. LOUIS STYLE NIMAN RANCH PORK RIBS
GRILLED STREET CORN, ALABAMA WHITE BBQ SAUCE,
SHALLOT , FURIKAKE & COTIJA CHEESE

APPLEWOOD SMOKED SCALLOPS
HEIRLOOM TOMATO SALAD,
AVOCADO, SORBET & TOMATO JAM

FOURTH COURSE

CHOOSE 1

KRISPY KREME BREAD PUDDING
RUM CARAMEL SAUCE

DARK CHOCOLATE &
DUCK FAT CARAMEL BOMBS

THAI CHILI CHOCOLATE CHESS PIE

BACON BROWNIE
HOUSE-MADE WHIPPED CREAM

NEW ORLEANS STYLE BEIGNETS
POWDERED SUGAR & CHOCOLATE

SEASONAL FRUIT DESSERT

\$85.00 PER PERSON



MENU PACKAGE ENHANCEMENTS

TIER 1 PASSED HORS D’OEUVRES

3 OPTIONS | \$12 PER PERSON
4 OPTIONS | \$16 PER PERSON
5 OPTIONS | \$18 PER PERSON

**INDICATES VEGETARIAN ITEMS*

BOUDIN BALLS GARLIC AIOLI	ARTICHOKE HEART BRUSCHETTA GARLIC BUTTER SAUCE	SMOKED FRIED CHICKEN SAUSAGE BREAD & BUTTER PICKLE ON HOUSE WHITE BREAD
PICKLED SHRIMP LEMON AIOLI	CHICKEN LIVER MOUSSE ON CROSTINI WITH CANDIED BEETS	HOUSEMADE ANDOUILLE IN A BISCUIT
BLT CROSTINI CREOLE TOMATO, SMOKED TOMATO AIOLI & TARRAGON	FRIED GREEN TOMATO DUCK LIVER MOUSSE	GOAT CHEESE TARTLET FIG GASTRIQUE*
SEASONAL SOUP SHOOTER*	SEASONAL ARANCINI*	FRIED PICKLED OKRA COCONUT JERKED AIOLI

TIER 2 HORS D’OEUVRES

+1.00 PER PERSON

DUCK CONFIT WONTONS TART CHERRY DIPPING SAUCE	CRAB BEIGNETS SEASONAL TATAR SAUCE	PEPPER CRUSTED TUNA ON CRISPY WONTON CHIP AVOCADO PUREE & TOMATO SALSA
PROSCIUTTO WRAPPED SHRIMP CARBONARA	DUCK CONFIT PUFFS CARROT GINGER EMULSION	SALMON TARTARE ON PICKLED CUCUMBERS
CRAB BUTTER CROISSANT CRABMEAT RAVIGOTE		

GRAZING & ACTION STATIONS

OYSTER BAR SEASONAL ACCOMPANIMENTS \$8 PER PERSON REQUIRES AN OYSTER SHUCKER
GRAZING BOARD HOUSE SELECTION OF 3 CHEESES, MEATS, DIPS, CRUDITES & BREADS \$8 PER PERSON
ROAST BEEF CARVING STATION \$12 PER PERSON REQUIRES A CULINARIAN
PRIME RIB CARVING STATION \$17 PER PERSON REQUIRES A CULINARIAN
“THE BOUCHERIE” COCHON DE LAIT WHOLE HOG PRESENTATION WITH SAUSAGES, BOUDIN & CRACKLINS \$17 PER PERSON REQUIRES A CULINARIAN

LATE NIGHT SNACKS

HAMBURGER SLIDERS \$3.00 PER PERSON
FRENCH FRIES HOMEMADE DIPS \$3.00 PER PERSON
MINI BEIGNETS POWDERED SUGAR \$2.00 PER PERSON
MINI PIZZA \$3.00 PER PERSON
MEAT PIES \$3.00 PER PERSON

BAR PACKAGES

BASED ON A 3 HOUR EVENT

STANDARD
\$33 PER PERSON
PREMIUM
\$44 PER PERSON
BEER & WINE
\$22 PER PERSON
SPARKLING TOAST
\$3.00 PER PERSON FOR 1 HOUR

BRANDS

STANDARD
INCLUDES DOMESTIC BEERS, HOUSE WINES, SODAS & GARNISHES
SVEDKA, CITY OF LONDON GIN, CIMARRON BLANCO, BENCHMARK BOURBON, CUTTY SHARK SCOTCH, EL DORADO RUM
PREMIUM
INCLUDES LOCAL BEERS, HOUSE WINES, SODAS & GARNISHES
TITO'S VODKA, BOMBAY DRY GIN, TRES AGAVES, BACARDI SILVER, MAKERS MARK, SAZERAC RYE, DEWERS SCOTCH

STAFFING & LABOR ESTIMATES

WE RECOMMEND THE FOLLOWING STAFFING BASED ON NUMBER OF GUESTS & YOUR SPECIFIC MENU

RECEPTION STYLE

50 GUESTS
2 CULINARIANS
3 SERVERS
1 EVENT COORDINATOR
\$1,700.00
100 GUESTS
3 CULINARIANS
4 SERVERS
1 EVENT COORDINATOR
\$2,200.00
150 GUESTS
4 CULINARIANS
5 SERVERS
1 EVENT COORDINATOR
\$2,700.00

SEATED DINNERS

50 GUESTS
3 CULINARIANS
4 SERVERS
1 EVENT COORDINATOR
\$2200.00
100 GUESTS
4 CULINARIANS
6 SERVERS
1 EVENT COORDINATOR
\$2,750.00
150 GUESTS
4 CULINARIANS
8 SERVERS
1 EVENT COORDINATOR
\$3,450.00

COMPLIMENTARY TASTINGS AVAILABLE FOR UP TO 4 GUESTS UPON CONTRACT SIGNING.