

Complete Dinner Packages

Price includes private venue rental, dinner, drinks, and service

Elevated BBQ - \$65

bbq ranch salad, pulled pork, smoked chicken, white cheddar mac n' cheese, roasted brussels sprouts, rolls, variety of bbq sauces

Primo Italian - \$65

chopped salad, rigatoni alfredo, grilled chicken, meatballs, roasted broccoli and breadsticks

Soulard Inspired - \$65

soulard market salad, penne in cajun cream sauce, blackened shrimp, blackened chicken, charred cauliflower

Steakhouse - \$75

carved prime rib with rolls and a variety of sauces and accompaniments, loaded baked potato bar, seared asparagus, and classic wedge salad

Stationed Appetizer Platters

Choose one for an additional \$5 per person

Charcuterie - variety of locally cured meats, cheeses, olives and crackers

Mediterranean - pita, fresh vegetables, and a variety of hummus

Gus' Pretzel - a variety of pretzels with

pimento cheese, honey mustard, & queso

*Two passed appetizers and one stationed platter for \$10 per person

Hors D'oeuvres

Choose two for an additional \$7 per person.

bruschetta

sweet chili shrimp

whipped feta in phyllo with tapenade

goat cheese and peach tart

hot honey chicken on a biscuit

mini grilled cheese with bacon jam

antipasto skewers with variety of meats and cheeses

Bar Services

Beer and Wine

2 hours. Included with booking

Choose (3) beers from the Beer List

Choose (3) wines from the House Wine List

The Classic Bar

Includes Premium Vodka, Gin, Rum, Whiskey, Amaretto

Additional \$5 per guest

There is no service charge. Linen and China Included with all bookings. Gratuity is at your discretion.