



RECEPTION SELECTIONS

COLD HORS D'OEUVRES

Per 100 Pieces

Bruschetta on Grilled Country Bread
Fresh Mozzarella Canapés with Sun-Dried Tomatoes & Basil Pesto
Mini Roasted Vegetable Wraps
Chipotle Pimento Cheese on Canapé Toast
Deviled Eggs

Per 100 Pieces

Tandoori Chicken Canapés with Mango, Coconut Curry Mayo
Chicken Tostado with Black Bean Puree & Cilantro
Creole-Style Mini Quiche with Spinach & Artichoke
Creole-Style Mini Quiche with Bacon, Onion & Parmesan Cheese
(Quiche is served at room temperature)

Per 100 Pieces

Seared Ahi Tuna with Shiso Leaf Dressing
Minced Ahi Tuna on Crispy Wonton
House Smoked Salmon Canapés
Minced Angus Steak Tartar on Roasted Garlic Crostini
Spicy Shrimp Salad on Rosemary Cornbread Rounds

HOT HORS D'OEUVRES

Per 100 Pieces

Chicken Tenders with Honey-Mustard Dressing
Buffalo Chicken Tenders with Blue Cheese Dressing
Spicy Chicken Drums
Goat Cheese and Spinach Spanakopita
Crispy Okra & Cheddar Cheese Beignets
Vegetarian Spring Rolls
Andouille Sausage with Honey-Mustard Glaze
Jalapeno Jack Cheese Stuffed Potato Skins

Per 100 Pieces

Beef Satay with Soy-Sesame Glaze
Bangkok Thai Chicken Sticks with Dipping Sauce
Crispy Puff Pastry Sausage Spirals

Per 100 Pieces

Mini Cheeseburgers
Bite-Size Cheddar Cheese Biscuits with BBQ Brisket
Mushroom Caps Stuffed with Crabmeat
BBQ Rib Fingers
Mango-Smoked Pork Crostini

Per 100 Pieces

Herb & Dijon Petite Lamb Chops
Petite Crab Cakes with Spicy Tartar Sauce
New Orleans BBQ Shrimp
Coconut Beer-Battered Prawns
Roasted Sea Scallops wrapped in Bacon with Truffle Oil & Pistachios

DISPLAYS & BOARDS

Imported Cheese Board served with Assorted Crackers
(serves 50)

Almond-Crusted Baked Brie
Served with Raspberry Sauce & French Bread
(serves 50)

Fresh Seasonal Fruit Display
(serves 50)

Fresh Vegetable Crudités with Green Onion Dip
(serves 50)

Trio of Exotic Dips
Chick Pea & Artichoke, White Bean Puree with Truffle Oil,
Roasted Eggplant & Garlic
Served with Crackers, Crostini & Pita Bread
(serves 50)

Grilled Seasonal Vegetable Platter
(serves 50)

Beef Steak Tomato, Vidalia Onion and Blue Cheese Display
(serves 50)

Antipasto Display
(serves 50)

Quesadillas with Chef's Selected Fillings
Served with Sour Cream, Guacamole & Salsa
Per Person

Slow Roasted Turkey Breast Board
(Served room-temperature with appropriate condiments and dinner rolls)
(serves 25)

Hickory Smoked Medium Rare Filet Board
(Served room-temperature with appropriate condiments and dinner rolls)
(serves 25)

Warm Spinach Dip with Homemade Kettle Chips
Per Person

Jumbo Shrimp / 100 pcs
Crab Claws / 100 pcs
Oysters on the Half Shell / 100 pcs
Served with Cocktail Sauce, Remoulade & Lemon Wedges

Oyster Shooters
100 Pieces

Sushi & Sashimi Platter
(Selection subject to market availability)
Chef's Selection of Assorted Sushi, Sushi Rolls & Sashimi
Served with Wasabi, Pickled Ginger & Soy Sauce
100 Pieces

CARVING STATIONS

Barbecue Beef Brisket
(Serves 25)

Smoked Turkey Breast
(Serves 20)

Smoked Beef Tenderloin
(Serves 15)

Roasted Prime Rib Au Jus
(Serves 25)

Pork Loin with Ginger Glaze
(Serves 20)

Maple Glazed Bone-In Ham
(Serves 40)

Slow Roasted Steamship Round of Beef
(Serves 150)

*****All Carving Stations Require an Attendant *****
Each Station Includes Appropriate Condiments & Dinner Rolls

SIGNATURE ITEMS

Fajita / Nacho Station

Tequila-Marinated Beef & Chicken, Roasted Peppers & Onions
Chipotle Refried Beans, Spanish Rice, Chili Con Queso,
Flour Tortillas & Tri-Color Tortilla Chips
Served with Pico de Gallo, Avocado, Shredded Lettuce, Sour Cream & Cilantro

Per Person
Plus Uniformed Attendant

Bayou Voodoo Chicken
Per Person

Rosemary Chicken Breast
Per Person

Cajun Catfish
Per Person

Smoked Pulled Pork or Beef Brisket served with Dinner Rolls
Per Person

Penne Pasta with Wild Mushrooms & Smoked Gouda

Per Person

Bowtie Pasta with Sun-Dried Tomatoes, Shiitake Mushrooms & Goat Cheese

Per Person

Rotini with Marinara Sauce

Per Person

Red Beans and Rice with Andouille Sausage

Per Person

Creole Chicken & Shrimp Jambalaya

Per Person

Wild Mushroom and Parmesan Cheese Risotto

Per Person

SALADS

House of Blues Salad

Mixed Greens with a Variety of Chef's Selected Items

Per Person

Caesar Salad With Wood-Oven Croutons & Fresh-shaved Parmesan

Per Person

Creamy Feta Cheese Salad

Crisp Romaine, Roma Tomatoes, Kalamata Olives, English Cucumber & Lemon Emulsion

Per Person

Chopped Greens with Goat Cheese, Spiced Pecans & Roasted Tomato-Shallot Vinaigrette

Per Person

SIDE DISHES

Chef's Selected Sautéed Vegetable Medley

Sautéed Asparagus

Mashed Sweet Potatoes

Mashed Potatoes

Garlic Roasted Red Potatoes

Rosemary Corn Muffins with Maple Butter

DESSERTS

Miniature Cheesecake with Assorted Toppings
(serves 50)

Pumpkin Spice Cake Squares with Butterscotch-Walnut Filling / Cream Cheese Frosting
(serves 50)

Pecan Pie Squares
(serves 50)

Miniature Key Lime Pie
(serves 50)

White Chocolate Banana Bread Pudding with Crème Anglaise
(serves 50)

Chocolate Fudge Brownies
(serves 50)

Assortment of Homemade Cookies
(serves 50)

Hot Apple Pie and Vanilla Ice Cream
(minimum 50 people)
(Plus attendant)

Bananas Foster Station with Ice Cream
(minimum 50 people)
(Plus attendant)

Chocolate Fountain with Chef-Selected Items for Dipping
(Fresh fruit, marshmallows, pound cake, etc.)
(Minimum 50 people)
**Ask your Sales Manager for a Quote

Espresso & Cappuccino Station
Lattes, Cappuccinos, Espressos, Café Mochas, Americano and Hot Chocolate. Variety of Torani Syrups, Whipped Cream Toppings, Custom Blended Drinks prepared to Order by a Uniformed Barista from a Brass Domed Italian Cappuccino Machine
(Minimum 50 people)
**Ask your Sales Manager for a Quote

Prices are plus 21% administrative fee and 8.10% sales tax.
Menus and prices are subject to change without notice.



DAYTIME MENU

BREAKFAST MENUS

Continental Breakfast

Fresh Seasonal Fruit Platter
Assorted Muffins, Danish, Croissants, and Bagels served with Butter, Jam & Cream Cheese
Assorted Fruit Juices
Regular and Decaf Coffee and an Assortment of Teas with appropriate condiments
per person

Add Egg, Bacon and Cheese Sandwich
per person

Southern Style Breakfast Buffet

Fresh Seasonal Fruit Platter
Assorted Muffins, Danish, Croissants, and Bagels served with Butter, Jam & Cream Cheese
Scrambled Eggs
Hickory Smoked Bacon
Hash browns
Buttermilk Biscuits & Country Sausage Gravy
Assorted Fruit Juices
Regular and Decaf Coffee and an Assortment of Teas with appropriate condiments
per person

Add French Toast with Confectioners Sugar and Syrup
per person

Add Beef Steak Tomato, Vidalia Onion and Blue Cheese Display
(serves 50)

Add Mesquite Smoked Salmon
(serves 25)

Refreshment Breaks (Morning or Afternoon)

Refresh Juice, Coffee, Tea
per person, per break

Add: Assorted Cookies, Assorted Candy Bars or Brownies to Break
per person, per item, per break

Bottled Water
Billed on Consumption

Assorted Soft Drinks
Billed on Consumption

SEATED LUNCH MENUS

Seated Menu #1

Appetizer

(Served family-style)

Spinach & Artichoke Dip served with Tortilla Chips, Salsa & Sour Cream

Choice of Entrée

(Must be pre-selected & same for everyone for groups of 50 or more)

Caesar Salad

With Grilled Chicken Wood-Oven Croutons & Fresh-Shaved Parmesan

Or

“Blues Burger”

Choice of Cheese, Bacon and Sautéed Mushrooms served with Seasoned French Fries

Or

“The Elwood”

Blackened Chicken Breast Sandwich with Chili-Garlic Mayo, Green Chiles & Sour Cream served with Seasoned French Fries

Dessert

Key Lime Pie drizzled with Fresh Raspberry Sauce

Beverage Service

Assorted Soft Drinks, Coffee or Tea

Seated Menu #2

Salad

Mixed Field Green Salad with Goat Cheese, Spiced Pecans & Tomato-Shallot Vinaigrette

Choice of Entrée

(Must be pre-selected and same for everyone for groups of 50 or more)

Slow-Smoked Baby Back Ribs

With Jack Daniel's Sauce served with Mashed Potatoes & Sautéed Green Beans

Or

Creole Chicken and Shrimp Jambalaya

Or

Rosemary Grilled Chicken Breast

Served with Mashed Potatoes & Sautéed Green Beans

Dessert

White Chocolate Banana Bread Pudding with Crème Anglaise, Whipped Cream & Caramel Halo

Beverage Service

Assorted Soft Drinks, Coffee or Tea

BUFFET LUNCH MENUS

Buffet Menu #1

Caesar Salad with Wood-Oven Croutons & Fresh-Shaved Parmesan

Antipasto Display

With Assorted Meats, Cheeses, and Marinated Vegetables
Assorted Bread Basket

Cheese Tortellini Salad

Assortment of Homemade Cookies

Assorted Soft Drinks, Coffee, Tea

per person

Buffet Menu #2

Caesar Salad with Wood-Oven Croutons & Fresh-Shaved Parmesan
Spinach and Artichoke Dip with Tortilla Chips, Salsa and Sour Cream

Rosemary Grilled Chicken Breast served with Mashed Potatoes & Sautéed Green Beans
Penne Pasta with Wild Mushrooms & Gouda Cheese

Vegetable Medley

Rosemary Corn Muffins
Miniature Cheesecake

Assorted Soft Drinks, Coffee or Tea

per person

Buffet Menu #3

Chopped Greens with Goat Cheese, Spiced Pecans & Tomato-Shallot Vinaigrette

14oz. NY Strip Steak with a Maitre'd Butter, Mashed Potatoes and Sautéed Vegetables

Rosemary Chicken Breast
Creole Chicken and Shrimp Jambalaya

Cole Slaw
Rosemary Corn Muffins with Maple Butter
Miniature Key Lime Pie

Assorted Soft Drinks, Coffee or Tea

per person

(A minimum guarantee of 30 is required)

Prices are plus 21% service charge and 8.10% sales tax.

Menus and prices are subject to change without notice.

(A minimum guarantee of 30 is required)



DAYTIME MENUS

BREAKFAST MENUS

Continental Breakfast

Fresh Seasonal Fruit Platter
Assorted Muffins, Danish, Croissants, and Bagels served with Butter, Jam & Cream Cheese
Assorted Fruit Juices
Regular and Decaf Coffee and an Assortment of Teas with appropriate condiments

Add Egg, Bacon and Cheese Sandwich

Southern Style Breakfast Buffet

Fresh Seasonal Fruit Platter
Assorted Muffins, Danish, Croissants, and Bagels served with Butter, Jam & Cream Cheese
Scrambled Eggs
Hickory Smoked Bacon
Hash browns
Buttermilk Biscuits & Country Sausage Gravy
Assorted Fruit Juices
Regular and Decaf Coffee and an Assortment of Teas with appropriate condiments

Add French Toast with Confectioners Sugar and Syrup

Refreshment Breaks

(Morning or Afternoon)

Refresh Juice, Coffee, Tea & Water

Add Assorted Cookies, Assorted Candy Bars or Brownies to Break

Bottled Water

Assorted Soft Drinks

SEATED LUNCH MENUS

MENU #1

Salad

Organic Baby Field Greens with Cherry Tomatoes
Tossed in an Aged Balsamic Vinaigrette and topped with Parmigianino

Choice of Entrée

(Must be pre-selected & same for everyone for groups of 50 or more)

Roasted Garlic-Rubbed Free-Range Chicken Breast
Served with Fingerling Potatoes & Sautéed Swiss Chard

Or

Sautéed Herb-Marinated Farm-Raised Salmon Filet
Served with Sweet Pepperonata & Lemon-Dressed Watercress

Dessert

Mixed Seasonal Berries with Chilled Vanilla Whipped Cream

Beverage Service

Assorted Soft Drinks, Coffee & Tea

MENU #2

Salad

Petite Romaine Leaves brushed with Garlic Caesar Dressing
Served with Toasted Parmigianino & Herbed Breadcrumbs

Choice of Entrée

(Must be pre-selected & same for everyone for groups of 50 or more)

Penne Pasta tossed with Herb Roasted Chicken, Fresh Tomato/Basil Sauce, and Parmigianino
Or

Sautéed Herb-Marinated Farm-Raised Salmon Filet
Served with Sweet Pepperonata & Lemon-Dressed Watercress

Dessert

Mixed Seasonal Berries with Chilled Vanilla Whipped Cream

Beverage Service

Assorted Soft Drinks, Coffee & Tea

MENU #3

Salad

Petite Romaine Leaves brushed with Garlic Caesar Dressing
Served with Toasted Parmigianino & Herbed Breadcrumbs

Choice of Entree

(Must be pre-selected & same for everyone for groups of 50 or more)

Penne Pasta tossed with Herb Roasted Chicken, Fresh Tomato/Basil Sauce, and Parmigianino

Or

Spice-Rubbed Loin of Ahi Tuna

With Balsamic-Braised Sweet Peppers & Lemon-Dressed Watercress

Or

Pan-Roasted Angus Medallion of Beef Tenderloin

With Organic Fingerling Potato, Baby Haricot Vert & Aged Cabernet Reduction

Dessert

Chilled Dark Chocolate Mousse

With Grand Marnier-Marinated Strawberries & Fresh Marinated Berries

Coffee & Tea

BUFFET LUNCH MENUS

Menu #1

Deli Meat Platter

Soprapsetta Salami, Spiced Capicola Ham & Black Forest Hams, Roasted Turkey Breast

Deli Cheese Platter

Sharp Cheddar, Jalapeno-Monterrey Jack, Smoked Provolone

Condiment Platter

Sliced Red Onions, Romaine Lettuce, Roma Tomato, Pepperocini, Mayo & Dijon Mustard

Assorted Chips

Miniature Pastries & Petit Fours

Coffee & Tea

\$33.00++ per person

Menu #2

Organic Mesclun Greens

With Cherry Tomatoes & Aged Balsamic Vinaigrette

Chopped Romaine Salad

Tossed with House Caesar Dressing & Herbed Parmigianino Breadcrumbs

Penne Pasta with Sweet Manila Clams, Sautéed Rock Shrimp & Seasonal Vegetables
in a Tomato Herb Broth

Grilled Garlic-Rubbed Chicken Breast

Served atop Baby Fingerling Potatoes & Caramelized Onions

Farm-Raised Salmon Filets

With Garlicky Spinach & Lemon/Oregano Vinaigrette

Miniature Pastries & Petit Fours

Coffee & Tea

**Prices are plus 21% service charge and 8.10% sales tax.
Menus and prices are subject to change without notice.
(A minimum guarantee of 30 is required)**



**SPECIAL EVENT
SEATED MENUS**

HORS D'OEUVRES

Cold Hors D'Oeuvres

Bruschetta on Grilled Country Bread
Fresh Mozzarella Canapés with Sun-Dried Tomatoes & Basil Pesto
Mini Roasted Veggie Wraps
Tandoori Chicken Canapés with Mango, Coconut-Curry Mayo
Seven-Spiced Duck Confit on Organic Wheat & Sesame Crouton with Cranberry Coulis
Angus Steak Tartar on Rye Toast
per 50 pieces

Caviar on Seared Potato Pancake
Smoked Salmon Canapé with Dill Crème Fraiche
Smoked Scallops with Roasted Pepper Coulis on Toast Points
Red, Green & Yellow Tomatoes with Mozzarella & Basil
Minced Ahi Tuna on Crispy Wonton
per 50 pieces

Hot Hors D'Oeuvres

Goat Cheese & Spinach Spanakopita
Crescent Canapé with Wild Mushroom & Leek
Shrimp Spring Rolls
Beef Satay with Soy-Sesame Glaze
Tamarind-Glazed Chicken Satay with Peanut Sauce
Tuna & Salmon Tempura Roll
per 50 pieces

West Coast Sautéed Rock Shrimp in Puff Pastry Shell
Seared Ahi Tuna with Wasabi & Soy Sauce
Mango-Smoked Pork Crostini
Crisp Puff Pastry Sausage Spirals
per 50 pieces

Dijon Lamb Chops with Rouille
Mushroom Caps topped with Crabmeat
Roasted Sea Scallops wrapped in Pancetta with Truffle Oil & Pistachios
per 50 pieces

**Prices are plus 21% service charge and 8.10% sales tax.
Menus and prices are subject to change without notice.**

SEATED DINNER

Menu A

First Course

(Must be pre-selected and same for everyone in group)

**Baby Romaine Salad with Caesar Style Vinaigrette Dressing
and Parmesan Croutons**

Or

Butter Lettuce, Baby Arugula and Petite Heirloom Tomatoes with Spiced Lime Vinaigrette

Second Course

(Vegetarian entrée available with advance request)

(Must be pre-selected & same for everyone, for groups of 75 or more)

Whole Roasted Boneless Chicken Breast with Melted Tomato Fondue,

Or

Selected Seasonal Fish with Yuzu Citrus Butter

Or

Grilled Beef Tenderloin with Truffle Essence

All entrees served with Roasted Asparagus & Whipped Yukon Potatoes

Third Course

(Must be pre-selected and same for everyone in group)

Warmed Dark Chocolate Cake with House Made Espresso Bean Ice Cream

Prices are plus 21% service charge and 8.10% sales tax.

Menus and prices are subject to change without notice.

Vegetarian Selection:

2nd Course- Roasted Garden Vegetable Pasta with Fresh Tomato Basil Sauce

SEATED DINNER Menu B

First Course

(Must be pre-selected and same for everyone in the group)

Chimi Churri Prawns served with Heirloom Tomato Salad

Or

Braised Short Rib with Melted Gorgonzola & Wild Mushroom Ragout

Second Course

(Must be pre-selected and same for everyone)

**Baby Romaine Salad with Caesar Style Vinaigrette
and Parmesan Croutons**

Or

Butter Lettuce, Baby Arugula and Petite Heirloom Tomatoes with Spiced Lime Vinaigrette

Third Course

(Vegetarian entrée available with advance request)

(Must be pre-selected & same for everyone, for groups of 75 or more)

Whole Roasted Boneless Chicken Breast with Melted Tomato Fondue

Or

Selected Seasonal Fish with Yuzu Citrus Butter

Or

Grilled Beef Tenderloin with Truffle Essence

All entrees served with Roasted Asparagus and Whipped Yukon Potatoes

Fourth Course

(Must be pre-selected and same for everyone in group)

Warmed Dark Chocolate Cake with House Made Espresso Bean Ice Cream

Or

Seasonal Fruit & Berries with Chilled Sweetened Double Cream

Prices are plus 21% service charge and 8.10% sales tax.

Menus and prices are subject to change without notice.

Vegetarian Selection:

1st Course- Truffled White Bean Flat Bread

3rd Course- Roasted Garden Vegetable Pasta with Fresh Tomato Basil Sauce

SEATED DINNER Menu C

First Course

(Must be pre-selected and same for everyone in the group)

Shrimp Dumplings served with Baby Bok Choy & Porcini Soy Vinaigrette

Or

Crispy Duck Breast with Black Currant Jus and Carrot Ginger Puree

Or

Braised Short Ribs with Melted Gorgonzola & Wild Mushroom Ragout

Second Course

(Must be pre-selected and same for everyone in the group)

**Baby Romaine Salad with Caesar Style Vinaigrette
and Parmesan Croutons**

Or

Butter Lettuce, Baby Arugula and Petite Heirloom Tomatoes with Spiced Lime Vinaigrette

Third Course

(Vegetarian entrée available with advance request)

(Must be pre-selected & same for everyone, for groups of 75 or more)

Whole Roasted Boneless Chicken Breast with Melted Tomato Fondue

Or

Roasted Colorado Lamb Rack with Pinois Noir Reduction

Or

Selected Seasonal Fish with Yuzu Citrus Butter

Or

Grilled Beef Tenderloin with Truffle Essence

All entrees served with Roasted Asparagus and Whipped Yukon Potatoes.

Fourth Course

(Must be pre-selected and same for everyone in group)

Warm Dark Chocolate Cake with House Made And Espresso Bean Ice Cream

Or

Seasonal Fruit & Berries with Chilled Sweetened Double Cream

Prices are plus 21% service charge and 8.1% sales tax.

Menus and prices are subject to change without notice.

Vegetarian Selection:

1st Course- Truffled White Bean Flat Bread

3rd Course- Roasted Garden Vegetable Pasta with Fresh Tomato Basil Sauce



RECEPTION SELECTIONS

COLD HORS D'OEUVRES

Bruschetta on Grilled Country Bread
Fresh Mozzarella Canapés with Sun-Dried Tomatoes & Basil Pesto
Mini Roasted Vegetable Wraps
Tandoori Chicken Canapés with Mango, Coconut Curry Mayo
Seven-Spiced Duck Confit on Organic Wheat & Sesame Crouton with Cranberry Coulis
Angus Steak Tartar on Rye Toast
Per 50 Pieces

Caviar on Seared Potato Pancake
Smoked Salmon Canapé with Dill Crème Fraiche
Red, Green & Yellow Tomatoes with Mozzarella & Basil
Minced Ahi Tuna on Crispy Wonton
Per 50 Pieces

HOT HORS D'OEUVRES

Goat Cheese and Spinach Spanakopita
Crescent Canapé with Wild Mushroom & Leek
Shrimp Spring Rolls
Beef Satay with Soy Sesame Glaze
Tamarind-Glazed Chicken Satay with Peanut Sauce
Tuna & Salmon Tempura Roll
Per 50 Pieces

West Coast Sautéed Rock Shrimp in Puff Pastry Shell
Seared Ahi Tuna with Wasabi & Soy Sauce
Mango-Smoked Pork Crostini
Crisp Puff Pastry Sausage Spirals
Per 50 Pieces

Petite Lamb Chops with Rouille
Mushroom Caps Stuffed with Crabmeat
Roasted Sea Scallops Wrapped in Pancetta with Truffle Oil and Pistachios
Per 50 Pieces

DISPLAYS & BOARDS

Imported Cheese Board and Antipasto Display

A Selection of Sliced Imported Cheeses and Antipasto; Served with Fruit Garnish
Assorted Crackers and Crusty Bread
(serves 50)

Almond-Crusted Baked Brie

Served with Raspberry Sauce & French Bread
(serves 50)

Fresh Seasonal Fruit Display

(serves 50)

Fresh Vegetable Crudités Served with Trio of Exotic Dips

Hummus, Braised White Bean and Truffle Puree,
Buttermilk and Herbed Cucumber Dipping Sauce
Served with Assorted Crackers and Crostini
(serves 50)

Grilled Seasonal Vegetable Platter

(serves 50)

Hickory Smoked Medium Rare Filet Board

Served room-temperature with appropriate condiments and dinner rolls
(serves 25)

Jumbo Shrimp

per 100 pieces

Alaskan Snow Crab Claws

per 100 pieces

Oysters on the Half Shell

per 100 pieces

Served with Lemon Wedges, Cocktail and Remoulade Sauce

Oyster Shooters

per 100 pieces

Sushi & Sashimi Platter

Chef's Selection of Assorted Sushi, Sushi Rolls & Sashimi
Served with Wasabi, Pickled Ginger & Soy Sauce
per 100 pieces

CARVING STATIONS

Smoked Turkey Breast
(Serves 20)

Smoked Beef Tenderloin
(Serves 15)

Roasted Prime Rib Au Jus
(Serves 25)

Pork Loin with Ginger Glaze
(Serves 20)

*****All Carving Stations Require an Attendant *****
Each Station Includes Appropriate Condiments & Dinner Rolls

BUFFET SELECTIONS

Penne Pasta with Wild Mushrooms & Smoked Gouda

Seafood Paella

Shrimp, Clams, Mussels, Chicken, Andouille Sausage and Scallops

Wild Mushroom, Asparagus Tips and Parmesan Cheese Risotto

SALADS

Caesar Salad with Wood-Oven Croutons and Parmesan Wafers

Creamy Feta Cheese Salad

Crisp Romaine, Roma Tomatoes, Kalamata Olives, English Cucumber

Chopped Greens with Goat Cheese, Spiced Pecans and Aged Balsamic Vinaigrette

SIDE DISHES

Per Person, Per Item

Chef's Selected Sautéed Vegetable Medley
Sautéed Asparagus
Garlic Roasted Red Potatoes

DESSERTS

Chef's Selection of Assorted Mini Pastries

Per Person

Chocolate Dipped Strawberries

White, Dark and Milk Chocolate
Per Person

Bananas Foster Station with Ice Cream

Served in Martini Glasses
(minimum 50 people)
(Plus attendant)

Chocolate Fountain with Chef-Selected Items for Dipping

(Fresh Fruit, Petite Cream Puffs & Éclairs, Biscotti, Etc.)

Minimum 50 people

****Customized Treats Available – Ask your Sales Manager for a Quote**

Espresso & Cappuccino Station

Lattes, Cappuccinos, Espressos, Café Mochas, Americano and Hot Chocolate. Variety of Torani Syrups, Whipped Cream Toppings, Custom Blended Drinks prepared to Order by an Uniformed Barista from a Brass Domed Italian Cappuccino Machine

Minimum 50 people

****Ask your Sales Manager for a Quote**

Prices are plus 21% service charge and 8.10% sales tax.

Menus and prices are subject to change without notice.

A minimum guarantee of 50 guests is required.



SEATED MENUS

“The Bayou”

Appetizer

(Served family-style)

Warm Spinach Dip with Home Made Kettle Chips

*****Add Creole Chicken Tenders with Blue Cheese Dressing \$5.00++ per person*****

*****Add Catfish Bites with Spicy Tartar Sauce \$5.00++ per person*****

*****Add Seared Gulf Shrimp with Blackened Voodoo Beer and Rosemary Cornbread \$7.00++ per person*****

Salad

Traditional Caesar Salad

With Brick-Oven Croutons & Fresh-Shaved Parmesan

Choice of Entrée

(Must be pre-selected & same for everyone, for groups of 75 or more)

Chicken and Shrimp Jambalaya

Or

Slow-Smoked Baby Back Ribs with Jack Daniel's BBQ Sauce

With Mashed Sweet Potatoes & Sautéed Green Beans

Or

Wild Mushroom Pasta with Penne, Mushrooms, Chicken and Smoked Gouda Cheese

Dessert

Key Lime Pie

With Whipped Cream & Raspberry Sauce

Beverage Service

Coffee & Tea

Prices are plus 21% service charge and 8.10% sales tax.

Menus and prices are subject to change without notice.

(A minimum guarantee of 30 is required)

“The Hendrix”

Appetizers

(Served family-style)

Warm Spinach Dip with Homemade Kettle Chips

*****Add Creole Chicken Tenders with Blue Cheese Dressing \$5.00++ per person*****

*****Add Catfish Bites with Spicy Tartar Sauce \$5.00++ per person*****

*****Add Seared Gulf Shrimp with Blackened Voodoo Beer and Rosemary Cornbread \$7.00++ per person*****

Salad

(Must be pre-selected & same for everyone)

Traditional Caesar Salad

With Wood-Oven Croutons & Fresh-Shaved Parmesan Cheese

Or

Chopped Greens with Goat Cheese, Spiced Pecans & Roasted Tomato-Shallot Vinaigrette

Choice of Entrée

(Must be pre-selected & same for everyone, for groups of 75 or more)

Wild Mushroom Pasta with Penne, Mushrooms, Chicken and Smoked Gouda Cheese

Or

Rosemary Grilled Chicken Breast

With Mashed Potatoes & Sautéed Green Beans

Or

Grilled 14oz New York Strip Steak (all steaks prepared “medium”)
topped with Portobello Mushroom Sauce

Served with Mashed Potatoes & Sautéed Green Beans

Dessert

(Must be pre-selected & same for everyone)

Triple Layer Sinful Chocolate Cake

Or

Key Lime Pie

With Whipped Cream & Raspberry Sauce

Beverages

Coffee & Tea

Prices are plus 21% service charge and 8.10% sales tax.

Menus and prices are subject to change without notice.

(A minimum guarantee of 30 is required)

“The Mojo”

Appetizers

(Served family-style)

Warm Spinach Dip with Homemade Kettle Chips

And

Voodoo Shrimp with Rosemary Cornbread and Dixie Beer Reduction

Salad

(Must be pre-selected & same for everyone)

Traditional Caesar Salad

With Wood-Oven Croutons & Fresh-Shaved Parmesan

Or

Mixed Field Green Salad

With Goat Cheese, Spiced Pecans & Roasted Tomato-Shallot Vinaigrette

Choice of Entrée

(Must be pre-selected & same for everyone, for groups of 75 or more)

Teriyaki Grilled Atlantic Salmon Served with Mashed Potatoes and Sautéed Vegetables

Or

Rosemary Grilled Chicken Breast

With Mashed Potatoes & Sautéed Green Beans

Or

Filet Mignon (all steaks prepared “medium”) Grilled and Served with

Mashed Potatoes & Sautéed Vegetables and Pinot Noir Sauce

Or

Wild Mushroom Pasta with Penne, Mushrooms, Chicken and Smoked Gouda Cheese

(Not available on combinations)

Dessert

(Must be pre-selected & same for everyone)

White Chocolate Banana Bread Pudding

With Crème Anglaise, Whipped Cream and a Caramel Halo

Or

Triple Layer Sinful Chocolate Cake

Beverages

Coffee & Tea

Prices are plus 21% service charge and 8.10% sales tax.

Menus and prices are subject to change without notice.

(A minimum guarantee of 30 is required)