



## **Beverage, Spirits, Wine & Beer**

### **OPEN BAR PACKAGES**

(PRICED PER PERSON, not including 21% Taxable Administrative Fee + 8.75% Sales Tax)

**Liquor and Wine Brands subject to change. The Brands listed below are current and serve as a guideline for the level of product provided.**

### **BAR PACKAGES DO NOT INCLUDE SHOTS OR RED BULL**

**\*\*If you wish to add Red Bull to your package an Additional per Person Fee will apply\*\***

### **ELITE BRANDS**

Hennessy VS, Hennessy VSOP, Grey Goose, Cazadores, Patron Silver, Patron Gold, Macallan 12 year, Johnny Walker Black, Makers Mark, Hpnotiq

Also includes all canned and bottled beers, house wines, soft drinks and bottled water.

TWO HOUR PACKAGE

THREE HOUR PACKAGE

FOUR HOUR PACKAGE

### **PREMIUM BRANDS**

Sapphire, Chivas Regal, Absolut, Absolut Mandarin, Cuervo 1800, Ketel One, Crown Royal, Midori, Disarrano, Kahlua, Jagermeister, Gran Marnier

Also includes all canned and bottled beers, house wines, soft drinks, and bottled water.

TWO HOUR PACKAGE

THREE HOUR PACKAGE

FOUR HOUR PACKAGE

### **CALL BRANDS**

Tanqueray, Jim Beam, Jack Daniels, Captain Morgan, Finlandia, Bacardi, Cuervo Gold, Jameson, Malibu, Baileys, Skyy, Skyy Infused Vodkas, Dewars White Label, Rumpelminz, SoCo

Also includes all canned and bottled beers, house wines, soft drinks, and bottled water.

TWO HOUR PACKAGE

THREE HOUR PACKAGE

FOUR HOUR PACKAGE

### **BEER, WINE & SOFT DRINKS**

Includes all canned and bottled beers, house wines, soft drinks, and bottled water.

TWO HOUR PACKAGE

THREE HOUR PACKAGE

FOUR HOUR PACKAGE

**Drink Tickets: Elite, Premium, Call, Beer, Wine, & Soda**

**CASH OR CONSUMPTION BAR**



# Breakfast Menus

*(Buffets are Set-Up for a Maximum of Two Hours)*

*(Minimum of 25 Guests)*

## CROSSROADS CONTINENTAL BREAKFAST

Selection of Juices Including:

Pitchers of Fresh Orange Juice and Cranberry and Pineapple

Freshly Brewed Regular & Decaffeinated Coffee and Assorted International Teas

Served with Cream, Sugar & Lemon Wedges

Assortment of:

Bagels, Croissants, Danishes and Muffins

Served with Cream Cheese, Butter, Jellies and Jams

Sliced Seasonal Fruit Display

### Additional Beverage Enhancements:

Assorted Soft Drinks, Diet and Regular

## CONTINENTAL BLUES BREAKFAST

Selection of Juices Including:

Pitchers of Fresh Orange Juice and Cranberry and Pineapple

Freshly Brewed Regular & Decaffeinated Coffee and Assorted Flavored Tea.

Served with Cream, Sugar & Lemon Wedges

Assorted Of:

Bagels, Croissants, Danishes and Muffins

Served with Cream Cheese, Butter, Jellies and Jams

Scrambled Eggs

Option to Add:

Cheddar Cheese, Tomatoes,  
Onions, Mushrooms and Green Peppers

Southern Style Breakfast Potatoes

Choice Of:

Smoked Bacon or Sausage Links

Sliced Seasonal Fruit Display

### **Additional Beverage Enhancements:**

Assorted Soft Drinks, Diet and Regular



## SOUTHERN STYLE BREAKFAST BUFFET

Selection of Juices Including:

Pitchers of Fresh Orange Juice and Bottles of Cranberry and Apple

Freshly Brewed Regular & Decaffeinated Coffee and Assorted International Teas. Served with Cream, Sugar & Lemon Wedges

Scrambled Eggs

Option to Add:

Cheddar Cheese, Tomatoes,  
Onions, Mushrooms and Green Peppers

Southern Style Breakfast Potatoes

Warm Buttermilk Biscuits and Country Sausage Gravy

Mini Waffles with Maple Syrup  
Strawberries and Whipped Cream

Choice Of:

Smoked Bacon or Sausage Links

Sliced Seasonal Fruit Display

**Additional Beverage Enhancements:**

Assorted Soft Drinks, Diet and Regular

HELP EVER ★ HURT NEVER



## BUFFET DINNER PACKAGE

### "THE CRESCENT CITY"

#### **Hot Spinach & Artichoke Dip**

Served with Tortilla Chip, Sour Cream and Salsa

#### **Crudités**

With Green Onion Dip

#### **House of Blues Salad**

Iceberg Lettuce, Red Cabbage, Red Onions, Diced Tomatoes,  
Croutons & Ranch Dressing

#### **Tri-Colored Homemade Coleslaw**

#### **Chicken Creole Jambalaya**

With Andouille Sausage and Roasted Green Onions

#### **Smoked Pulled Pork with Tennessee BBQ Sauce**

Served with Mini Rolls

#### **Rosemary Corn Muffins**

Served with Regular and Maple Butter

#### **White Chocolate Banana Bread Pudding**

With Whiskey Cream Sauce

#### **Pecan Pie Squares**

Price does not include 21% Taxable Administrative Fee and 8.75% Sales Tax  
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All Menus Require a Minimum of 20 Guests

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## BUFFET DINNER PACKAGE

### "MARDI GRAS"

#### **Cheese Board with Assorted Crackers**

Gorgonzola, Gruyere, Port Salut, Brie, Cheddar Cheese,  
Goat Cheese, and Boursin Cheese  
Accompanied with Grapes and Strawberries

#### **Hot Spinach & Artichoke Dip**

Served with Tortilla Chips, Sour Cream and Salsa

#### **Traditional Caesar Salad**

With Wood Oven Croutons and Parmesan Cheese

#### **Mixed Field Greens**

With Toasted Pecans, Bleu Cheese and Roasted Tomato-Shallot Vinaigrette

#### **Marinated Grilled Rosemary Chicken Breast**

#### **Smoked Pulled Pork**

With Tennessee BBQ Sauce Served with Mini Rolls

#### **White Truffle Macaroni & Cheese**

With Roasted Sweet Onion, Garlic Béchamel, White Cheddar  
And White Truffle Oil

#### **Sautéed Seasonal Vegetables**

#### **Assorted Homemade Cupcake Display**

#### **Key Lime Pie Squares**

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# BUFFET DINNER PACKAGE

## "QUEEN OF THE MISSISSIPPI"

### Passed Appetizers

**Seared Ahi Tuna**

**Beef & Scallion Skewers**

**Bruschetta on Grilled Baguette with Goat Cheese**

*\* Vegetarian \**

### Buffet

#### **Cheese Board with Assorted Crackers**

Gorgonzola, Gruyere, Port Salut, Brie, Cheddar Cheese,  
Goat Cheese, and Boursin Cheese  
Accompanied with Grapes and Strawberries

#### **Mixed Field Greens**

With Toasted Pecans, Blue Cheese  
And Roasted Tomato-Shallot Vinaigrette

#### **Creamy Feta Cheese Salad**

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

#### **Marinated Grilled Rosemary Chicken Breast**

#### **Voodoo Shrimp**

With Dixie Beer Reduction & Rosemary Cornbread,

#### **White Truffle Macaroni & Cheese**

With Roasted Sweet Onion, Garlic Béchamel, White Cheddar  
And White Truffle Oil

#### **Red Beans & Rice**

With Andouille Sausage

#### **Garlic Roasted Red Potatoes**

### Dessert

#### **Sweet Potato Cheesecake Squares**

With Praline Sauce & Whipped Cream

#### **Assorted Fresh Fruit Tarts**

Filled with Pastry Cream and Fresh Berries

#### **Chocolate Fudge Walnut Brownies**

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## Plated DINNER PACKAGES

### "CAJUN & CREOLES"

#### \* FIRST COURSE \*

##### **House of Blues Salad**

*Traditional Salad with Romaine and Iceberg Lettuce, Carrots, Red Onions, Diced Tomatoes, Croutons and Ranch Dressing*

-OR-

##### **Cup of Soup**

#### \* SECOND COURSE \*

##### **Creole Jambalaya**

*With Shrimp, Chicken, Tasso Ham, Andouille Sausage  
And Roasted Green Onions*

-OR-

##### **Cajun Meatloaf**

*With Mushroom Gravy, Mashed Potatoes and Sautéed Vegetables*

-OR-

##### **Grilled Marinated Rosemary Chicken Breast**

*With Mashed Potatoes and Sautéed Vegetables*

\*\*Vegetarian option available upon request\*\*

#### \* THIRD COURSE \*

##### **White Chocolate-Banana Bread Pudding**

*Served with Jack Daniels Crème Anglaise, Whipped Cream  
And a Caramel Halo*

#### ADD A FAMILY-STYLE APPETIZER:

Crispy Catfish Nuggets with Sweet Potato French Fries and Spicy Tartar Sauce

#### ADD CORNBREAD:

Skillet Baked Rosemary Cornbread with Maple Butter

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At the Table to Indicate Guest's Selected Entrée.

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## Plated DINNER PACKAGES

### "N'AWLINS"

#### \* FIRST COURSE \*

##### **Traditional Caesar Salad**

*Served with Brick Oven Croutons  
& Fresh Shaved Parmesan Cheese*

-OR-

##### **Cup of Soup**

#### \* SECOND COURSE \*

##### **Grilled Filet of Salmon**

*Shrimp and Andouille Jambalaya Risotto, Asparagus Tips  
And Green Onion Butter*

-OR-

##### **Half Rack of Slow Smoked BBQ Ribs**

*Tennessee Style Baby Back Ribs with Jim Beam BBQ Sauce,  
Mashed Sweet Potatoes and Sautéed Vegetables*

-OR-

##### **Wild Mushroom Pasta**

*With Penne, Mushrooms, Chicken and Smoked Gouda Cheese*

\*\*Vegetarian option available upon request\*\*

#### \* THIRD COURSE \*

##### **Individual House-Made Warm Apple Tart**

*With Ice Cream and Caramel Sauce*

#### **ADD A FAMILY-STYLE APPETIZER:**

*Warm Spinach and Artichoke Dip with Roasted Salsa,  
Sour Cream and Tortilla Chips*

#### **ADD CORNBREAD:**

*Skillet Baked Rosemary Cornbread with Maple Butter*

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## Plated DINNER PACKAGES

### "THE BIG EASY"

#### \* FIRST COURSE \*

##### **Mixed Field Greens Salad**

*With Blue Cheese, Toasted Pecans  
And Roasted Tomato-Shallot Vinaigrette*

-OR-

##### **Cup of Soup**

#### \* SECOND COURSE \*

##### **Smoked Double Cut Pork Chop**

*With Cider Pepper Glaze, Sweet Potato Au Gratin  
And Sautéed Vegetables*

-OR-

##### **Grilled 8oz. Filet Mignon**

*Served with Mashed Sweet Potatoes, Sautéed Vegetables,  
And Red Wine Sauce*

-OR-

##### **Seared Scallops**

*With Butternut Squash, Sautéed Vegetables  
And Brown Butter Vinaigrette*

\*\*Vegetarian option available upon request\*\*

#### \* THIRD COURSE \*

##### **Sinful Triple Layer Chocolate Cake**

*Served with Chocolate Sauce and Vanilla Ice Cream*

#### **ADD A FAMILY-STYLE APPETIZER:**

**Pan-Seared Voodoo Shrimp with Rosemary Cornbread  
And Dixie Beer Reduction**

#### **ADD CORNBREAD:**

**Skillet Baked Rosemary Cornbread with Maple Butter**

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# BUFFET LUNCH PACKAGES

## "THE CRESCENT CITY"

### **Hot Spinach & Artichoke Dip**

*Served with Tortilla Chip, Sour Cream and Salsa*

### **Creamy Feta Cheese Salad**

*Crisp Romaine, Roma Tomatoes, Kalamata Olives,  
English Cucumber and Lemon Emulsion*

### **Chicken Creole Jambalaya**

*With Andouille Sausage and Roasted Green Onions*

### **Smoked Pulled Pork with Tennessee BBQ Sauce**

*Served with Mini Rolls*

### **Rosemary Corn Muffins**

*Served with Regular and Maple Butter*

### **Assorted Homemade Cookies & Chocolate Fudge Brownies**

## "MARDI GRAS"

### **Cheese Board with Assorted Crackers**

*Gorgonzola, Gruyere, Port Salut, Brie, Cheddar Cheese,  
Goat Cheese, and Boursin Cheese  
Accompanied with Grapes and Strawberries*

### **Creamy Feta Cheese Salad**

*Crisp Romaine, Roma Tomatoes, Kalamata Olives,  
English Cucumber and Lemon Emulsion*

### **Roasted Chicken and Goat Cheese Bowtie Pasta**

*Shiitake Mushrooms, Spinach, Pesto, Roasted Chicken  
And Goat Cheese*

### **Jamaican Jerk Chicken Drumettes**

### **Mini All Beef Burgers**

*With Pickle, Mustard and Sautéed Onions*

### **Rosemary Corn Muffins**

*Served with Regular and Maple Butter*

### **Assorted Fresh Fruit Tarts**

*Filled with Pastry Cream and Fresh Berries*

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## BUFFET LUNCH PACKAGES

### "QUEEN OF THE MISSISSIPPI"

#### **Antipasto Display**

*Assorted Italian Meat and Cheese Display  
That Includes Salami, Prossutto, Mortadella, Capicola  
And Sopresatta Meats and Romano and Mozzarella Cheese.  
Garnished with Pepperoncini, Kalamata Olives,  
Stuffed Green Olives and Roasted Peppers.  
Served with French Bread Crostini*

#### **Cheese Tortellini Salad**

*With Lemon Oregano Vinaigrette, Diced Tomatoes,  
Scallions, Capers and Kalamata Olives*

#### **Voodoo Shrimp**

*With Dixie Beer Reduction & Rosemary Cornbread,*

#### **Rosemary Chicken Breast**

#### **Baby Back Ribs**

*With Jim Beam Sauce*

#### **Sweet Potato Cheesecake Squares**

*With Praline Sauce and Whipped Cream*

#### **Traditional Cheesecake Squares**

*With Assorted Toppings & Whipped Cream:  
Chocolate, Caramel & Sliced Strawberries*

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## Plated LUNCH PACKAGES

### **"Smokin Grooves"**

#### **\* FIRST COURSE \***

##### **Cup of Soup**

*Chef Selected Soup of the Day*

#### **\* SECOND COURSE \***

##### **All Beef "Blues Burger"**

*With Cheddar Cheese, served on a Toasted Sesame Seed Bun  
With French Fries*

-OR-

##### **The Elwood**

*A Blackened Chicken Breast Sandwich with Chili Garlic Mayonnaise,  
Green Chilies, Sour Cream and French Fries*

-OR-

##### **Smoked Pulled Pork Sandwich**

*With a Tangy Jim Beam BBQ Sauce, Coleslaw  
And Sweet Potato Fries*

#### **\* THIRD COURSE \***

##### **White Chocolate-Banana Bread Pudding**

*Served with Jack Daniels Crème Anglaise, Whipped Cream  
And a Caramel Halo*

#### **ADD A FAMILY-STYLE APPETIZER:**

*Crispy Catfish Nuggets with Sweet Potato French Fries  
And Spicy Tartar Sauce*

#### **ADD CORNBREAD:**

*Skillet Baked Rosemary Cornbread with Maple Butter*

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## Plated LUNCH PACKAGES

### "MISSISSIPPI DELTA"

#### \* FIRST COURSE \*

##### **House of Blues Salad**

*Traditional Salad with Romaine and Iceberg Lettuce, Carrots, Red Onions, Diced Tomatoes, Croutons and Ranch Dressing*

-OR-

##### **Cup of Soup**

*Chef Selected Soup of the Day*

#### \* SECOND COURSE \*

##### **Grilled Flat-Iron Steak Salad**

*With Black Beans, Grilled Corn, Diced Tomatoes, Avocado, Red Onions and Cilantro Ranch Dressing*

-OR-

##### **Margarita Pizza**

*With Roma Tomatoes, Mozzarella Cheese  
And Fresh Basil*

-OR-

##### **Smoked Turkey Whole Wheat Tortilla "Club" Wrap**

*With Bacon, Avocado and Served with French Fries  
And a Pickle Spear*

-OR-

##### **Traditional Caesar Salad**

*Served with Grilled or Blackened Chicken Breast, Brick Oven Croutons  
And Fresh Shaved Parmesan Cheese*

#### \* THIRD COURSE \*

##### **Key Lime Pie**

*Drizzled with Raspberry Sauce*

#### **ADD A FAMILY-STYLE APPETIZER:**

Warm Spinach and Artichoke Dip with Roasted Salsa,  
Sour Cream and Tortilla Chips

#### **ADD CORNBREAD:**

Skillet Baked Rosemary Cornbread with Maple Butter

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## Plated LUNCH PACKAGES

### "RHYTHM & BLUES"

#### \* FIRST COURSE \*

##### **Mixed Field Greens Salad**

*With Blue Cheese, Toasted Pecans  
And Roasted Tomato-Shallot Vinaigrette*

-OR-

##### **Cup of Soup**

*Chef Selected Soup of the Day*

#### \* SECOND COURSE \*

##### **Grilled Marinated Rosemary Chicken Breast**

*With Mashed Potatoes and Sautéed Vegetables*

-OR-

##### **Grilled Filet of Salmon**

*Shrimp and Andouille Jambalaya Risotto, Asparagus Tips  
And Green Onion Butter*

-OR-

##### **Creole Jambalaya**

*With Shrimp, Chicken, Tasso Ham, Andouille Sausage  
And Roasted Green Onions*

-OR-

##### **Cajun Meatloaf**

*With Mushroom Gravy, Mashed Potatoes and Sautéed Vegetables*

#### \* THIRD COURSE \*

##### **Individual House-Made Warm Apple Tart**

*With Ice Cream and Caramel Sauce*

#### **ADD A FAMILY-STYLE APPETIZER:**

*Pan-Seared Voodoo Shrimp with Rosemary Cornbread  
And Dixie Beer Reduction*

#### **ADD CORNBREAD:**

*Skillet Baked Rosemary Cornbread with Maple Butter*

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