



BRUNCH BUFFET MENU

All packages served with apple juice, milk and coffee. Price includes self-service buffet set up & disassembly, clear plates & utensils, napkins, chafing dishes & serving utensils. Tables & table cloths for an additional charge. Current Sales Tax is Additional.

CONTINENTAL BRUNCH

\$11 / PERSON

- Assorted Pastries
- Yogurt and Granola
- Fresh Fruit

HOT BASIC BRUNCH

\$14 / PERSON

- Scrambled Eggs
- Sausage Patties & Bacon
- Breakfast Potatoes
- Grits
- Biscuits & Gravy

SWEET & SAVORY BRUNCH

\$19 / PERSON

- Scrambled Eggs
- Sausage Patties & Bacon
- Cheesy Chorizo Hash
- Grits
- Biscuits & Gravy
- Cinnamon Rolls
- Fresh Fruit
- Yogurt and Granola

DELUXE BRUNCH

\$25 / PERSON

- Shrimp & Grits
- Egg Bites
- Scrambled Eggs
- Sausage Patties & Bacon
- Cheesy Chorizo Hash
- Assorted Pastries
- Chocolate Croissants
- Yogurt, Granola & Mixed Berries
- Biscuit & Gravy
- Fresh Fruit

ADD ONS:

- Mimosa Bar (OJ, Pineapple Juice, Champagne)
- Ham & Cheese Sliders
- Cereal Bar (Frosted Flakes, Honey & Oats, Fruit Loops)
- Nut Milk (Almond, Oat, Coconut)
- Pancake Bar (Mini Chocolate Chips, Syrup, Butter)
- Table & Table Cloths (number needed determined by caterer)

- \$14.00 / Person
- \$4.5 / Person
- \$7.50 / Person
- \$15 each
- \$6 / Person
- \$15 / set



BRUNCH TRAY MENU

Assorted Pastry Tray

Serves 12 - 15 ppl \$65

Chocolate Croissants

\$48 / Dozen

Build your own Parfait Bar

Served with yogurt, berries & granola

5 people; \$35

Large Muffins

\$20 / Half Dozen

Bagels

Plain or Cinnamon Raisin. Served with Cream Cheese

\$20 / Half Dozen

English Muffin Sandwiches

Sausage, Egg & Cheese

\$54 / Dozen

Biscuits & Gravy

12 biscuits served with country sausage gravy

\$37.99

Shrimp & Grits

Grits served with queso shrimp sauce

90oz \$79 | 180oz \$160

French Toast Sticks

\$10 / dozen

Egg Bites

Egg white bite options available

\$30 / dozen

Breakfast Wraps

Bacon, Egg & Cheese \$45 / half dozen

Egg White, Spinach & Cheese \$40 / dozen

Cinnamon Rolls

8 count - \$19

Breakfast Platter

10ppl \$90 | 15ppl \$135 | 30ppl \$280

OJ or Milk

\$12

Coffee

\$18



DINNER BUFFET MENU

Entrees served with salad, two sides, bread, tea, coffee and dessert. Price includes self-service buffet set up & disassembly, clear plates & utensils, napkins, chafing dishes & serving utensils. Tables & table cloths available for an additional charge.

Two Entrees = \$32.00 per person, plus tax
Three Entrees = \$39.00 per person, plus tax

BUFFET ENTREE SELECTION

- Grilled Chicken Breast
- Chicken Alfredo
- Red Beans & Rice
- Chicken, Steak & Shrimp Kabob Skewer
- Shrimp & Grits
- Crawfish Etouffee'
- Brisket Sliders
- Fish

SIDES SELECTION (2)

- Corn
- Green Beans
- Mashed Potatoes
- Pasta Salad
- Roasted Vegetable Medley
- Potato Salad

DESSERT SELECTION

(Choose 1 dessert option for all guests. 75+ guests choose 2 dessert options)

- Cheesecake
- Tiramisu
- Bread Pudding with Rum Sauce
- Apple Pie
- Key Lime Pie
- Peanut Butter Pie
- Banana Cream Pie

Add-On Options:

APPETIZER

Meatballs	\$5.00 / Person
Spinach & Artichoke Dip	\$4.50 / Person
Boudin Balls	\$4.00 / Person
Buffalo Chicken Dip	\$4.00 / Person
Crawfish Pie	\$6.00 / Person

CUP OF SOUP

Chicken & Sausage Gumbo	\$5.50 / Person
Potato Soup	\$5.00 / Person
Tomato Basil Soup	\$4.50 / Person
Corn & Crab Bisque	\$6.00 / Person
Broccoli & Cheese Soup	\$5.50 / Person

ADDITIONAL ADD ON OPTIONS:

Charcuterie Board	\$120 (serves 20 - 30ppl)
Seasonal Charcuterie Board	\$150 (serves 20 - 30ppl)
Fruit Tray	\$45 (serves 10 - 15)
Vegetable Tray	\$45 (serves 10 - 15)
Hot Chocolate Bar	\$2.5 / person
- Alcohol add on	Varies
Table & Table Cloths (number needed determined by caterer)	\$15 / set



DINNER INDIVIDUAL PLATE MENU

Entrees served with salad, two sides, bread, tea, coffee and dessert.

When offering guests a choice, please select no more than two entrees and have the number of each to the catering office no less than five days prior to the event. Current sales tax is additional.

BUFFET ENTREE SELECTION

- Grilled Chicken Breast - \$31.99
- 8oz Ribeye Steak - \$36.99
- Chicken Alfredo - \$32.99
- Shrimp Alfredo - \$36.99
- Red Beans & Rice - \$31.99
- White Fish - \$35.99
- Chicken, Steak & Shrimp Kabob Skewer - \$35.99
- Shrimp & Grits - \$34.99
- Crawfish Etouffee' - \$35.99

SIDES SELECTION (2)

- Corn
- Green Beans
- Mashed Potatoes
- Pasta Salad
- Roasted Vegetable Medley
- Potato Salad

DESSERT SELECTION

(Choose 1 dessert option for all guests, 75+ guests choose 2 dessert options)

- Cheesecake
- Tiramisu
- Bread Pudding with Rum Sauce
- Apple Pie
- Key Lime Pie
- Peanut Butter Pie
- Banana Cream Pie

APPETIZER

Meatballs	\$5.00 / Person
Spinach & Artichoke Dip	\$4.50 / Person
Boudin Balls	\$4.00 / Person
Buffalo Chicken Dip	\$4.00 / Person
Crawfish Pie	\$6.00 / Person

CUP OF SOUP

Chicken & Sausage Gumbo	\$5.50 / Person
Potato Soup	\$5.00 / Person
Tomato Basil Soup	\$4.50 / Person
Corn & Crab Bisque	\$6.00 / Person
Broccoli & Cheese Soup	\$5.50 / Person



DINNER TRAY MENU

APPETIZERS

Crawfish Bread

Serves 6 - 8 people \$32

Spinach & Artichoke Dip

60oz \$62 | 90oz \$92 | 180oz \$186

Buffalo Chicken Dip

60oz \$60 | 90oz \$90 | 180oz \$180

Boudin Balls

Pork boudin balls served with remoulade sauce

\$14 / dozen

TRAYS & BOARDS

Fruit Tray

Served with assorted fruit & yogurt dipping sauce

\$45

Vegetable Tray

Served with assorted vegetables & ranch dipping sauce

\$45

Wrap Tray

4 Chicken Caesar & 4 Buffalo Chicken Wraps

\$75

Signature Charcuterie Board

Small \$40 | Medium \$70 | Large \$120

Seasonal Charcuterie Board

Small \$50 | Medium \$90 | Large \$150

SALADS

Caesar or Sensation

Romaine lettuce, parmesan cheese, cherry tomato, dressing.

No Protein

90oz \$25.99 | 180oz \$42.99

Chicken

90oz \$42.99 | 180oz \$76.99

Shrimp

90oz \$55.99 | 180oz \$100.99



SOUPS

Gumbo

Chicken & Sausage

½ Gallon \$43.99 | Gallon \$90.99

Tomato Basil

½ Gallon \$43.99 | Gallon \$90.99

SIDES

Green Beans

60oz \$37 | 90oz \$56 | 180oz \$113

Corn

60oz \$37 | 90oz \$56 | 180oz \$113

Grilled Vegetables

60oz \$60 | 90oz \$90 | 180oz \$180

Mashed Potatoes

60oz \$37 | 90oz \$56 | 180oz \$113

Pasta Salad

Rotini, parmesan, cherry tomato, olive mix, vegetable mix, Italian & Balsamic Dressing

60oz \$47 | 90oz \$86 | 180oz \$150

ENTREES

Brisket or Pork Sliders

\$47.99 / dozen

Pasta Alfredo

No Protein

90oz \$42 | 180oz \$84

Chicken

90oz \$59 | 180oz \$120

Shrimp

90oz \$65 | 180oz \$135

*Crawfish Etouffee**

90oz \$70 | 180oz \$140

Shrimp & Grits

Grits served with queso shrimp sauce

90oz \$79 | 180oz \$160

Red Beans & Rice

Red beans & rice served with sausage

90oz \$55 | 180oz \$110



ENTREES CONTINUED

Grilled Chicken Breasts

15 \$90 | 20 \$120 | 25 \$125

Kabobs

Chicken, Steak & Shrimp Kabobs

15 \$112 | 30 \$225 | 45 \$337

Grilled Cheese

10 \$50 | 15 \$75 | 20 \$100

DESSERTS

Cheesecake

\$45

Brownie

\$36 / dozen

Chocolate Chunk Cookies

\$11.50 / dozen

BEVERAGES

Sweet Tea / Unsweet Tea / Lemonade

\$8.50

Bottled Water

\$1.25

Sodas

\$1.25