



Weddings

Make your day memorable

Reunions

Something special for friends and family

Parties

The final touch to a special night

And More!

Add the elegance of The Club to any event



LSU UNION SQUARE

2022-2023

From formal events to casual get togethers, The Club at LSU Union Square has it covered. Hosting a business luncheon, cocktail reception, plated dinner, or need a convenient lunch for your meeting? The team at The Club is available to help make your event a success. Enjoy professional catering to make any event memorable.

This guide will help you through planning your next event.

For information about special events at The Club, contact:

Reed Dowie, Director, catering@lsu.edu

dineoncampus.com/lsu | 225-578-6656



Build Your Own Menu Options

The Club Standard

31.89* per person

Domestic Fruit and Cheese Display
Dinner Rolls
Choice of One Entrée
Choice of Two Sides
Choice of One Salad
One Butler Passed Hors d'oeuvres
Two Stationary Hors d'oeuvres
Coffee, Water and Tea

Magnolia

42.69* per person

Domestic Fruit and Cheese Display
Dinner Rolls
Choice of One Entrée
Choice of Two Sides
Choice of One Salad
Chef Attended Action Station
Two Butler Passed Hors d'oeuvres
Three Stationary Hors d'oeuvres
Coffee, Water and Tea

Azalea

52.99* per person

Domestic Fruit and Cheese Display
Dinner Rolls
Choice of Two Entrées
Choice of Two Sides
Choice of One Salad
Chef Attended Action Station
Three Butler Passed Hors d'oeuvres
Three Stationary Hors d'oeuvres
Coffee, Water and Tea



** PLUS TAX AND GRATUITY*



Camellia

63.79* per person

Domestic and Imported Fruit
 Cheese Display
 Dinner Rolls
 Choice of One Entrée
 Choice of Two Sides
 Choice of One Salad
 Chef Attended Action Station
 Chef Attended Carving Station
 Choice of Dessert Display
 Three Butler Passes Hors d'oeuvres
 Four Stationary Hors d'oeuvres
 Coffee, Water and Tea



The Club

LSU UNION SQUARE

* PLUS TAX AND GRATUITY



Entrée Selections

Chicken and Sausage Jambalaya

Seafood Pastalaya

Blackened Chicken Pasta

Tasso Cornbread Stuffed Catfish with Creole Sauce

Thin Cut Fried Catfish with Cocktail and Tartar Sauce

Signature Crawfish Etouffee w/ White Rice

Herb Crusted Chicken Breast w/ a Tomato Blush Sauce

Boudin Stuffed Meatloaf with a Creole Gravy

Chicken and Alligator Sauce Piquant w/ Brown Rice

Pecan Crusted Chicken Tenders with a Creole Honey Mustard

Vegan or Vegetarian Entrée Selections

Cauliflower Pot Roast w/ Lentil Gravy **Vegan**

Ratatouille Mushroom Ragu over Ancient Grains w/ Grilled Squash **Vegan**

Spinach and Feta stuffed Portabella w/ Herbed Risotto and Wild Mushroom Demi **Vegetarian**

Eggplant Parmesan w/ Whole Wheat Pasta Alfredo **Vegetarian**

Curried Tofu w/ Chile Braised Bok Choy and Fried Cauliflower **Vegan**



Premium Action / Carving Options

Grain mustard and Honey Crusted Pork Loin
Smoked Beef Top Round
Cajun Smoked Pork Shoulder
Smoked French Turkey Breast
Rosemary Studded Beef Steamship (100 person minimum)
New Orleans BBQ Shrimp and Grits
Pasta Station (Choice of Chicken or Shrimp)
Smoked Herb Crusted Prime Rib (Upcharge)
Creole Roasted Beef Tenderloin (Upcharge)
Southern Glazed Spiral Ham
Custom Built Sides Bars:

- Loaded Baked Potato
- Macaroni
- Grits
- Risotto
- Nacho





Salad Selections

Sensation
Classic Caesar
Garden Fresh
Spinach, Strawberry, and Walnut Salad
Creole Cole Slaw
Cajun Pasta Salad
Twice Baked Loaded Potato Salad

Options for Dessert Additional 3.95 per person

Bananas Foster (Action Station*)
White Chocolate Bread Pudding
Mississippi Mud Trifle
Mini Fruit Tarts
Assorted Cookies and Brownie
Strawberry Shortcake

Side Selections

Roasted Garlic and Chive Mashed Potatoes
Vanilla Smashed Sweet Potatoes
Three Cheese Mac and Cheese
Spinach Madeline
Roasted Brussel Sprouts
Zydeco Green Beans
Grilled Vegetable Medley
Ratatouille and Portabella Ragu
Balsamic Herb Roasted Root Vegetables
Grilled Asparagus with Blistered Tomatoes and Caramelized Onions
Parmesan Potato Rosti
Rosemary Roasted Fingerling Potatoes
Roast Garlic Cheddar Stone Ground Grits

***\$150 One Time
Action Station Fee**



Hors D'oeuvres

Natchitoches Meat Pies
 Zydeco Crawfish Pies
 Tri Pepper Crab Cakes
 Tasso Deviled Eggs
 Seafood Beignets with Ravigote
 Roasted Pepper Polenta Medallion with Shrimp Gazpacho
 Gulf Crab Stuffed Cremini Mushrooms with Creole Hollandaise
 Antipasti with Charcuterie
 Moroccan, Thai and BBQ Chicken Satay
 Grilled House Sausage Display with Artisan Cheeses
 Jumbo Shrimp Cocktail
 Boudin Balls w/ White Remoulade
 Blackened Shrimp Bloody Mary Shooter
 BBQ Pulled Pork Slider w/ Creole Slaw
 Beef and Bacon Slider w/ Cheddar Cheese and Spicy Ketchup
 Smoked Salmon Mousse in Phyllo Cup
 Smoked Pork Belly with Sesame Boursin Glaze and Wasabi Aioli
 Pimento Cheese Mini Biscuit





Hors D'oeuvres Vegetarian Options

Zucchini and Artichoke Fritters

Cucumber Ratatouille Canapes with Dill Crème

Crispy Eggplant fingers with Creole Honey Mustard Panko
and Herb Coated Chevre with a Jalapeno Glaze Grilled

Harvest Vegetable Display

Chimi Churri Grilled Vegetable Kabobs

Spicy Peanut Portabella Satay

Baked Brie w/ Fruit Compote, spiced Pecans and Crackers

Raspberry and Boursin Tartlet w/ crispy leeks

Mini Macque Choux stuffed pepper

Caprese Skewer

Chevre and Pinenut Bruschetta Toast Points

Salsa Trio with Lime Scented Tortillas

Artichoke Spinach Dip with Pita Chips





Bar Packages

3 Hour Bar Packages

Beer and Wine – **14.89++**

Beer, Wine, Call Liquor – **18.09++**

Beer, Wine, Premium Liquor – **22.45++**

4 Hour Bar Packages

Beer and Wine – **19.25++**

Beer, Wine, Call Liquor – **22.45++**

Beer, Wine, Premium Liquor – **26.75++**

All packages include soda and are per person attending the event.

Hosted Bars by consumption as well as Cash Bars are also available.
Please ask for current pricing.



BOOKING POLICY

Orders can be placed through the catering office by phone (225) 578-6656 or by email at catering@lsu.edu. To ensure optimal selection, events should be booked at least seven (7) business days in advance. We will make every effort to accommodate orders requested after that timeframe, but cannot guarantee accommodations.

GUARANTEED GUEST COUNT

The guaranteed final number of guests is required seven(7) business days prior to the event. This number is the minimum number of guests for which you will be billed.

FEES, BILLING & PAYMENT

- There is a \$500 University Rental Fee that must be paid upon booking. This is a fee paid directly to the university to hold and rent the space for your function.
- The University also requires that an insurance policy be taken out by the client to cover any risks associated with the event. More information on this will be sent when booking the space.
- In addition, The Club at Union Square charges the following mandatory fees:
 - o \$500 faculty club setup fee that includes room setup and breakdown, banquet servers, and basic linen for your seating tables. Floor length and specialty linen can be rented for an additional fee as available from outside vendors
 - o \$250 setup fee per Bar (\$150 if Beer and Wine Only)
 - o \$25 per hour per bartender. (We recommend 1 bartender per 50 guests)
 - o All Hosted Bars that are on consumption based billing, must pay a bar deposit upon final payment 7 days prior to the event. This amount is \$1500 per 100 guests. Upon the completion of the event and all consumption is calculated, the final bill will be adjusted and paid or refunded, if applicable.
- A \$500 Deposit is due upon booking in addition to the University Rental Fee. Final Payment is required seven (7) business days prior to the event. Non-refundable.
- Orders in The Club at Union Square will include a 10% tax and 18% gratuity.

EVENT TIME

- Events are billed in a three-hour increments. Events exceeding three hours will be subject to additional service fees of \$500 per hour.

CANCELLATION

The deadline for canceling your order is seven (7) business days prior to the event.

SPECIAL DIETS AND CUSTOM MENUS

Please submit any special accommodations, diets, or requests as soon as possible so we may accommodate properly.

SERVICE-WARE AND CHINA

Our standard service-ware is a high-quality disposable plastic. China and glassware are available upon special request for events under 150 guests.



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