



Please feel free to mix and match. Bacon and Fig Events supports local farmers, sustainability, partners with BRQ Seafood and Barbeque along with the Louisiana Culinary Institute. We make everything from scratch. Prices are subject to change due to seasonality and availability. **Final Quotes Need Approval by Owners (updated 3.25.22)**

**Popular Appetizers (buffet, passed, platters, chaffing dishes)**

Boudin Balls \$2.50 pp “larger size, stuffed with pepper jack cheese.”

Lamb Lollipops, \$8 pp

Blackened Alligator \$6 pp

Crab and Brie Empanadas, \$8 pp

Baked Honey and Goat Cheese Pears, \$5 pp

Polenta Bites, \$4 pp

Bacon or Sausage Stuffed Mushrooms, \$4 pp

Pork Belly Deviled Eggs \$5pp (room temp passed) without pork belly \$3 pp

Louisiana Crabmeat Deviled Eggs, \$7pp

Seared Tuna Bites, \$7.50 pp

Jalapeno Poppers Wrapped in Bacon \$3 pp

Dates stuffed with Almonds and Brie, \$2.50 pp

Spinach and Artichoke Dip with Fresh Tortilla Chips \$3.50 pp

Pepper Jelly Shrimp \$4.50 pp

Bacon Wrapped Scallops, \$market price, please ask

Smoked Salmon Dip with Toast Points, \$6 pp

Prosciutto Wrapped Melon, \$4pp

Chicken and Sausage Jambalaya Empanadas, \$4 pp

Crawfish or Meat Pies \$2.50 pp

Real Jumbo Lump Crab Cakes “Market price, please ask (crowd favorite)”

Brisket Beef Meatballs with Tomato Sauce or BBQ Style \$4 pp



Candied Pork Belly \$3.50pp

Large Cold Shrimp Cocktail, \$7pp

Bacon Wrapped Dates Stuffed with Brie or Manchego Cheese and Chorizo, \$3pp

Mini Hamburger or Cheeseburger Sliders, \$5pp (great late-night snack too)

Caprese Skewers with Mozzarella and Balsamic Drizzle, \$3pp

Smoked Pulled Pork or Chicken Sliders \$4pp

Smoked Brisket Sliders, \$6.00pp

Fried Chicken Biscuit Sliders, \$4 pp (great late-night snack too)

Prosciutto Asparagus Puff Pastry, \$5pp

Ask for more!

#### **Pastas, Fillers**

Chicken and Sausage Jambalaya \$4 pp (warm chafer) add Duck and Sausage \$6 pp

Red Beans and Rice, \$3 pp

Seafood Jambalaya, \$7 pp (warm chaffer)

Seafood Penne Pasta (Louisiana shrimp and crawfish) \$6 pp (warm chafer)

Crawfish Etouffee \$7 pp (warm chaffer)

Blackened Chicken Mamou Pasta with Tasso Cream Sauce \$5.00 pp (chafer warm)

Chicken and Sausage Gumbo, comes with crackers and rice, \$5pp (soup tureen)

Lamb or Beef Tagliatelle, \$8pp "Homemade Pasta"

Fettucine, Penne, Spaghetti, Linguine, Pappardelle, etc. All Creamy, Red Sauces Per Request.

Mediterranean Cold Pasta Salad, \$4 pp

Ask for more!



**Sides, Cold Salads, Hot Soups**

Grilled Vegetables, (squash, zucchini, red onions, bell peppers, seasonal eggplant, ask about mushrooms) \$4.50 pp

Glazed Carrots, \$4 pp (warm chafer)

Parmesan Whipped Potatoes, \$4 pp (warm chafer)

Creamed Spinach, \$4 pp

Roasted Red or Yukon Potatoes, \$4 pp

Corn Maque Choux, \$4 pp

Roasted or Sweet Potato Casserole, \$4 pp

Cauliflower Au Gratin (personal favorite) \$4 pp

Fresh Snap or Smothered Green Beans with Bacon and Onions \$4 pp

Mac and Cheese, \$4 pp (crowd and kid favorite)

BBQ Pit Beans, \$4 pp

Caesar, Garden or Sensation Salad with Dressing \$3 pp

Brussels and Kale Salad with Sliced Almonds, Parmesan Cheese, Maple Tahini Dressing and Bacon, \$3.50 pp

Golden and Red Beet with Goat Cheese Salad, \$4.50 pp

Crab Bisque Soup, \$9 pp

Minestrone Soup, \$4.50 pp

Italian Wedding Soup, \$5 pp

Butternut Squash Soup, \$5 pp

Cream of Mushroom Soup, \$4 pp

Cream of Broccoli and Cheddar Soup, \$4.50 pp

Chicken and Rice Soup, \$4.50 pp

Louisiana Shrimp and Corn Soup, \$6 pp

French Onion Soup, \$5 pp



Chicken and Sausage Gumbo, \$5.50 pp

Ask about Seafood and Duck Gumbo, seasonal

Ask for More!

### **Proteins and Entrees**

Fried, Grilled or Baked Catfish \$5.50 pp

Gulf Fish, seasonal, ask.

Steamship Round "Roast Beef", Smoked Prime Rib, Grilled Sirloin, Teres Major

Filet Mignon, All Cuts of Beef Please Ask (carving station)

Grilled Salmon with Pepper Jelly Glaze, (market price)

Boudin Stuffed Smoked Pork Tenderloin, \$7 pp

Chicken Milanese "lightly breaded, thin, flash fried golden" \$8 pp

Grilled Chicken Breast, \$6 pp,

Chicken Roulade, Chicken Florentine, \$7pp

Smoked Sliced Brisket, \$11pp

Smoked Pulled BBQ Chicken, \$5pp

Smoked Pulled BBQ Pork, \$5pp

Homemade Smoked Andouille Sausage, \$5pp

Duck Brochettes Wrapped in Bacon \$7 pp/ \$12 pp (half and full portion)

Smoked Pork Tenderloin with Pepper Jelly Glaze, \$5 pp (chafer dish or carving station)

Chargrilled or Fresh Oyster Bar, \$ market price, ask (shucker attendant needed)

Ask for more!

### **Display and Action Stations**

Louisiana Shrimp Cocktail or Boiled Shrimp \$7 pp (display table)



Smoke Salmon Display, \$350 (butcher block display table)

Charcuterie Table, French and Italian cheeses with assorted meats, breads, nuts, fruits, spreads, olives, etc. \$350 (butcher block display)

Fruit and Vegetable Displays, \$5pp (add cheese \$1 pp)

Sweet Potato Hummus Crudité with Vegetable Display \$4 (served cold)

Grit Bar with all the fixings (andouille sausage, cheese, bacon, green onions, etc.) \$6 pp

Nacho Bar (cheese, pico de gallo, pulled pork/chicken, sour cream, corn, beans, chips) \$7 pp

Potato Bar, (assorted potatoes with toppings, bacon, cheese, chives, butter, etc.) \$5 pp

**Vegan and Vegetarian Menu, (please make your selections, ask about additional proteins)**

Goat Cheese and Tapenade with Crostini, \$4 pp (passed)

Goat Cheese and Fig Preserve with Crostini, \$4 per person (passed)

Eggplant Caponata with Crostini, \$4 per person (passed)

Potato Bar Yukon Gold, Sweet Potatoes, Purple Peruvians, (sides, cheeses, sour cream, chives, butter) \$5 per person (action station)

Thai Baked Sweet Potato, Stuffed with Chickpeas and Tahini, \$3.00 per person (chaffer)

Cold Noodle Salad with Peanut and Soy Vinaigrette, \$4 per person (chaffer)

Spinach and Artichoke Mac and Cheese, \$5 per person (chaffer)

Ricotta Toast with Shaved Brussels and Tahini Vinaigrette, \$4 per person (passed)

Smoked Almond Dates with Brie, \$3.50 per person (passed)

Mozzarella Tomato Basil Crostini, \$3.50 per person (cold station)

Smoked Feta and Spinach Stuffed Mushrooms, \$4 per person (chaffer)

Grilled Vegetable Kababs, \$4.50 per person (chaffer)

Penne Pasta with Asparagus, \$5 per person (chaffer)

Butternut squash risotto with pecorino cheese, walnuts, and sage, \$5.50 per person

Roasted Beet Tartar, \$3.50 per person (passed)



Cucumber Bites with Sweet Potato and Harissa Sauce, \$3.50 per person (passed)

Polenta with Truffle Mushrooms, \$5 per person (chaffer)

Roasted Squash Lettuce Wraps, \$3 per person (passed)

Spanish Paella, \$5 per person (chaffer)

Vegetable Sweet Potato Curry, with Coconut Milk and Spices, \$6 per person (chaffer)

Green Gumbo, Collards Greens with Rice, \$5 per person (chaffer)

Grilled Baby Bok Choy with Ponzu Sauce, \$5 per person (need grill, passed or chaffer)

Ask for more!

**Desserts and Sweet Table "individual or bitesize assortment"**

Petit Fours, Famous Carrot Cake, Cookies, Chocolate Cake, Lemon Bars, Olive Oil Cake (personal favorite), Cheesecake, Flourless Chocolate Torte (gluten free), \$4 pp (choose 3)

Smoes Bar, \$4 pp (marshmallows, varieties of chocolate, graham crackers)

Traditional Buttercream Almond Flavor Wedding Cake, \$4.50 pp

Customized Wedding and Grooms Cakes, ask

Ask about seasonal Cherries Jubilee and Bananas Fosters, \$5 pp (live action station)

Donut Bar, Fresh Benights, Funnel Cakes, ask

Ask for more!

**Personalize Treats with Company Logo and Colors**

Edible Ink Sugar Cookies with High-Res Logo or Pictures, \$2.50 ea

Brown Butter Rice Crispy Treats Dipped in Chocolate and Decorated, \$4 ea

Candy Apples, Dipped and Decorated, ask

Edible Ink Oreos Dipped in Assorted Chocolates, \$3 ea

Edible Ink Vanilla Macarons (1 ½ inch), \$3.75 ea (ask about other flavors)

Carmel Apples, Dipped and Decorated, ask



### **Beverage Station and Packages**

Sweet or Unsweet Tea, Lemonade, and Water Dispensers (ask about flavored waters), \$3pp

Assorted Coke Products and Bottled Water, \$2pp

Ask about Coffee and Hot Chocolate Service, \$3pp

BRQ Alcohol Packages, see or ask separate attachment.

### **Facility Rental at Louisiana Culinary Institute (LCI) or at BRQ Seafood and Barbeque (outdoor patio, seating 200)**

LCI Wedding Ceremony and Reception (Dining Hall and Lobby), please ask

Rehearsal Dinner, Private Parties, Wedding or Baby Shower, please ask.

BRQ Seafood and Barbeque has indoor and outdoor options, please ask

### **Additional Services**

- *Ask about breakfast, brunch, late night snacks, wedding/specialty cakes, customized logo cookies, and other desserts.*
- *Ask about Farm to Table Menus by Executive Chef and Co-Owner Justin Ferguson.*
- *Ask about International Cuisine.*
- *Ask about crawfish and shrimp boils, BBQ picnic, tailgates with smoker and trailer!*
- *Ask about Full Bar Services, Hospitality Team, Craft Services, China vs. Disposables, and more!*
- *Ask about Rentals (tents, tables, chairs, lighting, linens, etc.)*

Quotes do not include tax 9.95% or optional gratuity, presented by Charlie Ruffolo 3.25.22 in association with BRQ Seafood and Barbeque along with Louisiana Culinary Institute (LCI), prices are subject to change due to seasonality and availability. All payments should be made to Bacon and Fig Events, LLC.