

# CUSTOMIZED PRIVATE DINING



## HOT APPETIZERS

Spinach & Artichoke dip with chips	\$18 qt
Crawfish Spinach & Artichoke Dip	\$27 qt
Boudin Balls	\$35 per 25
Meat Pies	\$35 per 25
Crawfish Pies	\$35 per 25
Battered Chicken Wings	\$27 per 25
Hot Buffalo Wings	\$29 per 25
Grilled or Fried Chicken Tenders	\$26 per 25

## GUMBO & SOUP

<i>1 quart - 4 8oz servings</i>	<i>quart</i>	<i>gallon</i>
Chicken and Sausage Gumbo with Rice	\$16	\$60
Seafood Gumbo with Rice	\$24	\$93
Shrimp and Corn Soup	\$17	\$64
Crab Bisque	\$21	\$80

## SALADS

*house and caesar- half pan serves 10-15, full pan serves 15-30  
meal salads- half pan serves 8-10, full pan serves 15 - 20*

	<i>half pan</i>	<i>full pan</i>
House Salad ( <i>choice of dressing</i> )	\$20	\$35
Caesar Salad	\$20	\$35
Grilled or Fried Chicken	\$45	\$90
Grilled or Fried Shrimp	\$50	\$104
Grilled Chicken Pasta Salad <i>rotini pasta, carrots, peas &amp; grilled chicken</i>	\$45	\$90

## SMOKEHOUSE

*1 lb serves 4, with bbq sauce & rolls  
or slider buns, requires 24-48 hr notice*

Pulled Pork	\$16 lb
Smoked Brisket	\$19 lb

## SEAFOOD

*grilled, fried or boiled  
5 pounds serves 8 - 10 meals  
20 - 24 appetizers*

Catfish Strips	\$16 lb
Shrimp	\$18 lb

## CREATE YOUR OWN CUSTOMIZED BUFFET

**STEP 1**  
**CHECK OUT OUR MENU OPTIONS**

**STEP 2**  
**CHOOSE YOUR SPREAD & ADD \$5 PER PERSON**  
*pick whatever fits your budget (soft drinks, tea & water are included!)*

**STEP 3**  
**SIT BACK RELAX**  
*& we'll set it up buffet style for you*

## PASTAS

*half pan serves 10-12, full pan serves 15-30*  
*\* lasagna half pan serves 8-10, full pan serves 10-25*

	<i>half pan</i>	<i>full pan</i>
Blackened Chicken Alfredo Pasta	\$62	\$124
Chicken & Sausage Jambalaya	\$67	\$134
Pepperjack Chicken Pasta	\$67	\$134
Grilled or Fried Chicken Parmesan	\$62	\$124
Meat Lasagna	\$72	\$144
Penne with Meat Sauce	\$46	\$92
Shrimp and Crawfish Pasta	\$72	\$144
Pasta Primavera	\$35	\$70

## HOT DISHES

*quart serves 4-5, gallon serves 15-20*

	<i>quart</i>	<i>gallon</i>
Red Beans & Rice with Sausage	\$15	\$60
Shrimp Étouffée with Rice	\$20	\$80
Crawfish Étouffée with Rice	\$21	\$84

*half pan serves 10, full pan serves 20*

	<i>half</i>	<i>full</i>
Hamburger Steak <i>with onions, mushrooms &amp; gravy</i>	\$60	\$120
Pepper Jack Chicken <i>with onions, mushrooms, bell peppers &amp; pepper jack cheese</i>	\$57	\$114

## SIDES

*half pan serves 20-25, full pan serves 25-50*  
*1 quart - serves 4-5*

	<i>quart</i>	<i>half pan</i>	<i>full pan</i>
Mashed Potatoes & Gravy	\$10	\$40	\$80
Potato Salad	\$10	\$40	\$80
Baked Beans	\$10	\$40	\$80
Lima Beans	\$10	\$40	\$80
Green Beans with Bacon	\$10	\$40	\$80
Macaroni & Cheese	\$10	\$40	\$80
Garlic Bread or Rolls	\$6 per dozen		

## DESSERTS

*half pan serves 20-25, full pan serves 25-50*

	<i>half pan</i>	<i>full pan</i>
White Chocolate Blueberry Bread Pudding	\$62	\$124
Peach Cobbler (half pan 10-15, full pan 15-30)	\$42	\$84
Homemade Cookies and Brownies per dozen	\$17	

- *buffet menus must have final head count 4 days prior*
- *\$300 minimum food order*
- *\$50.00 booking fee non-refundable*

- *\$150.00 deposit – applied to final bill*
- *plus tax & 20% gratuity added to final bill*
- **NO SEPARATE CHECKS**