



Custom Buffet

Event Fee - set up/break down and use of catering equipment, plasticware	
up to 50ppl	\$250
50-75ppl	\$375
75-100ppl	\$500
-Upgrade to ceramics, metal utensils and glassware	+\$1 per person
Tent for 20-40ppl (actual price based on availability)	\$500
Tent for 40-60ppl	\$700
Tent for 60-80ppl	\$1000

French Bread and Butter

Garden Salad - Iceberg and romaine lettuces, with tomato, cucumber and red onion, topped with homemade herb Parmesan croutons. Choice of Balsamic Vinaigrette or Creamy Garlic Dressing

**Price
per Person
Based on Entree
Selections**

Choice of 2 Entrees (example - Etouffee (\$22) and Penne Alfredo (\$18) comes to \$40 per person)

Meatloaf- homemade beef and pork meatloaf served with mushroom gravy

\$18

Penne Alfredo-Penne pasta tossed in homemade Parmesan Alfredo sauce made with chicken or vegetables - add shrimp (+\$3 per person)

\$18

Crawfish Etouffee- A rich buttery creole stew with crawfish tails. Served over white rice.

\$22

Jambalaya-Traditional rice dish of chicken, andouille sausage and ham tossed in tomato creole sauce

\$20

London Broil- Herb Marinate Flank Steak topped with Bleu Cheese and Marchand de Vin

\$22

Crabcakes-All lump crab seasoned and spicy

\$32

Choice or 2 Sides

Mashed Potatoes

Mac and Cheese

Creamed Spinach

Maque Choux (spicy stewed corn and tomatoes)

Dessert

Cheesecake and Chocolate Truffle Cake

Beer, Wine and Liquor available - Price is per beer, per bottle of wine or per liquor drink consumed.

\$500 non refundable deposit and signed contract required to secure date.
 \$2000 Minimum required before tax and gratuity. (excludes tent rental)
 8% State and local tax will be added
 20% gratuity will be added to food and beverage total