



Custom Buffet

Event Fee- use of space, set up/break down and use of catering equipment, plasticware (2hrs)	
up to 50ppl	\$300
50-75ppl	\$400
75-100ppl	\$550
-Upgrade to ceramics, metal utensils and glassware	+\$1 per person
-Each additional hour	+\$100
Tent for 20-40ppl (actual price based on availability)	\$750
Tent for 40-60ppl	\$1000
Tent for 60-80ppl	\$1400

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
Cedarplank Salmon- whole salmon filet grilled on cedarplank with horseradish lemon zest and dill cream sauce	\$28

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