

# Buffet Dinner Menus



## OPTION I

CHICKEN & ANDOUILLE GUMBO

GARDEN SALAD

VOODOO CHICKEN BREAST

GULF FISH TOPPED WITH CREOLE CREAM SAUCE

SEASONAL ROASTED VEGETABLES

POTATOES AU GRATIN

CLASSIC OR WHITE CHOCOLATE BREAD PUDDING

FRESH BAKED ARTISAN ROLLS AND BUTTER



## OPTION II

CRAB & BRIE BISQUE

GARDEN SALAD OR CAESAR SALAD

CRAWFISH CREAM PENNE PASTA

CARVING STATION: BEEF SIRLOIN TIP OR ANDOUILLE  
CORNBREAD STUFFED PORK LOIN

ROASTED BRUSSELS WITH PANCETTA

POTATOES AU GRATIN OR GARLIC-HERB MASHED  
POTATOES

WHITE CHOCOLATE BREAD PUDDING OR SELECTIONS  
OF GOURMET PETITE DESSERTS

FRESH BAKED ARTISAN ROLLS AND BUTTER



# Bar Packages

## BEER + WINE + SPARKLING

Wine + Sparkling: Chardonnay, Sauvignon Blanc, Piper Sonoma Brut Pinot Noir and Cabernet Sauvignon.

Beer: Bud Light, Miller Light, Michelob Ultra, Corona and Heineken

## CALL BRANDS

Benchmark Bourbon, Svedka Vodka, Segrans VO Blended Whiskey, Amsterdam Gin, Captain Morgan Rum, Chivas Regal Scotch, Jose Curevo Tequila, Amaretto.

Wine + Sparkling: Chardonnay, Sauvignon Blanc, Piper Sonoma Brut Pinot Noir and Cabernet Sauvignon.

Beer: Bud Light, Miller Light, Michelob Ultra, Corona and Heineken

## PREMIUM BRANDS

Marker's Mark Bourbon, Stoli Vodka, Crown Royal Blended Whiskey, Bombay Gin, Flor de Cana Rum, Chivas Regal Scotch, 1800 Tequila, Amaretto.

Wine + Sparkling: Chardonnay, Sauvignon Blanc, Piper Sonoma Brut Pinot Noir and Cabernet Sauvignon.

Beer: Bud Light, Miller Light, Michelob Ultra, Corona and Heineken

- 22% Service Fee plus, venue rental, security, plus applicable tax. Menu prices are subject to change.
- Add (2) Hand Passed Hors d' oeuvres to any menu for \$15 per person.

