



Theme Parties

Buffet Style

Italian Feast

\$55/person

Soup (choice of 1)

Spicy Sausage and Cannellini Bean Soup
Minestrone Genovese

Salad Station

Fresh fruit & cheese display
Panzanella bread salad
Caesar salad
Antipasto display

Pasta

Cheese tortellini Carbonara
Penna alla Puttanesca

Hot Selections

Beef Braciola
Chicken Saltimbocca
Pan-seared grouper with braised fennel and saffron broth
Oven-roasted potatoes, artichokes, garlic, and thyme
Ratatouille
Assorted breads, rolls and butter

Desserts

Tiramisu
Cannelloni
Biscotti
Crasatta de Ricotta Cheesecake

Southern BBQ

\$52/person

Soup (choice of 1)

Beef Chili con Queso
Black bean soup with sour cream

Salad Station

Traditional tossed salad with 2 dressings
Creamy Cole Slaw
Potato salad
Watermelon wedges

Carving Station

Smoked beef brisket with bbq sauce, jalapenos, red onions, pickles and buns

Grill Station

Country sausage
Smoked pork ribs
Whiskey-marinated bbq chicken
Ranch style pinto beans
Corn on the cob
Baked potatoes with toppings
Jalapeno cornbread, dinner rolls & butter

Desserts

Assorted fruit pies
Bourbon pecan bars
Lemon bars
Seasonal fruit crisp or cobbler

Bourbon St.

\$50/person

Soup

Gumbo flambé station

Salad Station

Traditional tossed salad with 2 dressings

Tomato cucumber and gazpacho salad

Mushroom nicoise with French green beans,
onions, eggs, and herbs

Fruit & cheese display

Peal & eat shrimp

Carving Station

Red chili-thyme brined pork loin with smoked
bacon green apple jus

Entrees

Creole pot roast

Bourbon chicken with crawfish cream sauce

Seafood Etouffee

Vegetable Almondine

Jambalaya with chicken and sausage

Popcorn rice

Dinner rolls & butter

Desserts

Bread pudding with whiskey sauce

Assorted French pastries

Caramel bananas cheesecake

Grand Marnier Chocolate torte

King cake (upon request)

Caribbean Cook-Out

\$58/person

Soup (chose 1)

Jamaican Pepperpot Soup

Caribbean corn and crab chowder

Creamy coconut leek soup

Salad Station

Fruit & cheese display

Crudite platter with assorted dips

Traditional tossed salad with mango and
macadamia nuts

Carving Station

Oven-roasted suckling pig with grilled
pineapple display

Pineapple glazed pork loin with coconut batida

Entrees

Spiced chicken breast with rum butter sauce

Grilled mahi mahi beurre blanc with fruit salsa

Vegetable medley

Roasted red potatoes

Island rice blend

Dinner rolls with butter

Desserts

Spiced rum cake

Coconut macadamia nut tart

Key lime pie

Caramel bananas cheesecake

Summer Afternoon

\$48/person

Soup

Seafood corn chowder

Salad Station

Peal & eat shrimp

Traditional tossed salad

Antipasto salad

Carving Station

Deep fried turkey with herbed mayonnaise,
mustard & rolls

Boil

Red potatoes, corn, sausage, crawfish & shrimp

Mac & cheese

Vegetable medley

Dinner rolls & butter

Desserts

Key lime pie

Bourbon pecan pie

Red velvet cake

Bread pudding

All prices subject to change according to market rates - A firm price can be confirmed 7 days prior to function
7.5% state sales tax & 20% gratuity will be added - Special orders available