



NEW ORLEANS

—SPECIAL EVENTS—  
**MENU**





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# BREAKFAST

## PLATED

BREAKFAST AVAILABLE FROM 6:00AM-11:30AM  
BASED ON A 2-HOUR EVENT / MINIMUM OF 20 GUESTS

### OPENING ACT

**\$19**

#### SELECTION OF JUICES INCLUDING:

Pitchers of Fresh Orange, Cranberry & Apple Juice

#### SCRAMBLED EGGS

With Cheddar Cheese & Chives

#### RED ROSE POTATOES WITH PEPPERS & ONIONS

#### ASSORTED BREAKFAST BREADS

#### WARM BUTTERMILK BISCUITS & COUNTRY SAUSAGE GRAVY

#### CHOICE OF ONE:

##### APPLEWOOD-SMOKED BACON

-OR-

##### SAUSAGE LINKS

#### FRESHLY BREWED PEET'S REGULAR & DECAFFEINATED COFFEE & ASSORTED INTERNATIONAL TEAS

Served with Cream, Sugar & Lemon Wedges



V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM





# BREAKFAST

## **BUFFET**

BREAKFAST AVAILABLE FROM 6:00AM-11:30AM  
BASED ON A 2-HOUR EVENT / MINIMUM OF 20 GUESTS

### **THE CLASSIC CONTINENTAL**

**\$18**

- A Selection of Seasonal Fruits & Berries
- Breakfast Breads
- Danish
- Bagels
- Sweet Butter
- Fresh Fruit Preserves
- Low-Fat & Plain Cream Cheese

### **FRESHLY BREWED PEET'S REGULAR & DECAFFEINATED COFFEE & ASSORTED INTERNATIONAL TEAS**

Served with Cream, Sugar & Lemon Wedges



### **THE ROCKIN' BUFFET**

**\$27**

Served with Sautéed Breakfast Potatoes and a Selection of Breakfast Pastries, Muffins, Bagels, Sweet Butter, Fresh Fruit Preserves, Low-Fat & Plain Cream Cheese

### **EGG SELECTION: CHOOSE 1**

- Classic Eggs Benedict with Poached Eggs, Canadian Bacon and Hollandaise
- Morning Egg Scramble with Cheddar Cheese & Chives
- Baked Egg Casserole with Applewood-Smoked Bacon, Spinach & Jack Cheese
- Chorizo and Cheddar Scramble with Fresh Pico & Sour Cream (GF)
- Spinach and Mushroom Scramble with Pepper Jack Cheese (GF)

### **BREAKFAST MEAT: CHOOSE 2**

- Applewood-Smoked Bacon
- Country Links
- Turkey Bacon
- Chicken Sausage Links
- Sliced Sugar Cured Ham

### **BUFFET ADD-ONS**

#### **ASSORTED INDIVIDUAL SELECTION OF DRY CEREALS**

**\$4**

Accompanied By Skim Milk, Bananas & Fresh Seasonal Berries

#### **SCRAMBLED EGGS**

**\$4**

#### **RED ROSE POTATOES WITH PEPPERS & ONIONS**

**\$3**

#### **WARM BUTTERMILK BISCUITS & COUNTRY SAUSAGE GRAVY**

**\$3**

#### **ASSORTED BREAKFAST BREADS**

**\$3**

#### **SMOKED SALMON DISPLAY**

**\$8**

Smoked Salmon Served with Cream Cheese, Capers, Tomatoes, Red Onion & Assorted Bagels



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# BREAKFAST

## BUFFET - CONTINUED

BREAKFAST AVAILABLE FROM 6:00AM-11:30AM  
BASED ON A 2-HOUR EVENT / MINIMUM OF 20 GUESTS

### OATMEAL BAR

\$5

Rolled Oats Served Hot with a Selection of Fresh Dried Fruits, Slivered Almonds, Brown Sugar with Low-Fat & Whole Milk

### OMELET STATION

\$9

Accompanied By An Array of Fresh Vegetables, Assorted Meats and Cheeses Including Red and Green Peppers, Onions, Mushrooms, Spinach, Applewood-Smoked Bacon, Ham, Jack and Aged Cheddar Cheeses Served with Spicy Pico de Gallo Salsa. Select from Farm Fresh Cage Free Eggs, Egg Beaters or Egg Whites

ADDITIONAL ATTENDANT FEE WILL APPLY

\$150



### HOT IRON BELGIAN WAFFLES

\$6

Made-To-Order By Our Chefs and Served with a Selection of Seasonal Fruits, Whipped Cream, Warm Maple Syrup, Whipped Sweet Butter, Shaved Chocolate, Candied Pecans & Powdered Sugar

ADDITIONAL ATTENDANT FEE WILL APPLY

\$150



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# BREAKS

## A LA CARTE SNACK & BREAKS



<b>SALSA &amp; SOUR CREAM</b> Served with Housemade Tri Color Tortilla Chips	<b>\$4</b>
<b>SALSA, GUACAMOLE &amp; SOUR CREAM</b> Served with Housemade Tri Color Tortilla Chips	<b>\$6</b>
<b>HOT CREOLE SNACK MIX</b>	<b>\$4</b>
<b>SWEET SESAME SNACK AND NUT MIX</b>	<b>\$4</b>
<b>TRAIL MIX</b>	<b>\$5</b>
<b>MIXED NUTS</b>	<b>\$6</b>
<b>MARKET WHOLE FRESH FRUIT</b>	<b>\$2</b>
<b>GRANNY SMITH APPLE SLICES</b> Served with Assorted Dipping Sauces	<b>\$4</b>
<b>HOT SPINACH &amp; ARTICHOKE DIP (V)</b> Served with Housemade Tri Color Tortilla Chips	<b>\$5</b>
<b>FRESH VEGETABLE CRUDITÉS (V)</b> Served with Green Onion Dip	<b>\$4</b>
<b>FRESHLY BAKED HOMEMADE ASSORTED COOKIES</b>	<b>\$3</b>
<b>CHOCOLATE FUDGE WALNUT BROWNIES</b>	<b>\$5</b>
<b>PECAN PIE SQUARES</b>	<b>\$4</b>
<b>KEY LIME PIE SQUARES</b>	<b>\$4</b>
<b>ASSORTED JELLY BELLIES</b>	<b>\$3</b>
<b>ASSORTED M&amp;M'S</b>	<b>\$3</b>
<b>ASSORTED GRANOLA BARS &amp; PROTEIN BARS</b>	<b>\$5</b>

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# LUNCH

## PLATED

### THE BAND RIDER

WITH APPETIZER

**\$31**

**\$36**

### APPETIZER - OPTIONAL

#### HOT SPINACH & ARTICHOKE DIP

Served with Housemade Tri Color Tortilla Chips  
(One Appetizer Served Family-Style Per Four Guests)

### FIRST COURSE

#### CUP OF CHEF'S SELECTED SOUP OF THE DAY

### SECOND COURSE - OPTIONAL

(\$3 for choice of the day)

#### ALL BEEF BLUES BURGER

With Cheddar Cheese, Lettuce, Tomato and Onion On  
a Potato Roll & Served with French Fries

-OR-

#### SOUTHWESTERN CHICKEN SANDWICH

Grilled Citrus Marinated Chicken Breast Topped with Pepper Jack  
Cheese, Oven Roasted Tomatoes, Diced Green Chiles, Avocado  
Slices & Chipotle Mayo On a Potato Roll with French Fries

-OR-

#### TRADITIONAL CAESAR SALAD

Topped with Cotija Cheese & Caesar Dressing Served with Crostini

### THIRD COURSE

#### SINFUL TRIPLE LAYER CHOCOLATE CAKE

With Fresh Seasonal Berries & Whipped Cream

#### ADD JALAPEÑO CORN MUFFINS

With Maple Butter (2 Corn Muffins Per Person)

**\$3**



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# LUNCH

## PLATED - CONTINUED

### THE PARISH

WITH APPETIZER

**\$34**

**\$40**

### APPETIZER - OPTIONAL

#### CRISPY CATFISH FINGERS

With our World Famous Spicy Tartar Sauce  
(One Appetizer Served Family-Style Per Four Guests)

### FIRST COURSE

#### HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans &  
Crumbled Feta Cheese Drizzled with Balsamic Vinaigrette Dressing

### SECOND COURSE - OPTIONAL

(\$3 for choice of the day)

#### CITRUS GRILLED CHICKEN

Served with Sautéed Seasonal Vegetables & Mashed Potatoes

-OR-

#### APPLEWOOD-SMOKED BACON WRAPPED MEATLOAF

Topped with Fresh Tomato Garlic Sauce and Served  
with Mashed Potatoes & Sautéed Vegetables

-OR-

#### TRADITIONAL SHRIMP PO-BOY

With Chipotle Mayo, Pickled Cucumbers, Citrus  
Champagne Slaw & French Fries

### THIRD COURSE

#### FLORIDA KEY LIME PIE

Drizzled with Raspberry Sauce

#### ADD JALAPEÑO CORN MUFFINS

With Maple Butter (2 Corn Muffins Per Person)

**\$3**



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# LUNCH

## PLATED - CONTINUED

### MOE BETTA

WITH APPETIZER

**\$40**

**\$46**

### APPETIZER - OPTIONAL

#### VOODOO SHRIMP

Shrimp Sautéed in a Amber Beer Reduction with Fresh Herbs & Cream Served atop Jalapeño Cornbread (One Appetizer Served Family-Style Per Three Guests)

### FIRST COURSE

#### CUP OF ANDOUILLE SAUSAGE AND SEAFOOD GUMBO

With Andouille Sausage & Okra In a Traditional Brown Roux with White Rice

### SECOND COURSE - OPTIONAL

(\$3 for choice of the day)

#### COBB SALAD WITH GRILLED CHICKEN

Topped with Tomatoes, Red Peppers, Hard Boiled Egg, Bacon, Avocado & Crumbled Blue Cheese with Catalina Dressing

-OR-

#### SPINACH & BOWTIE PASTA

Fresh Garden Spinach Leaves, Crimini Mushrooms In a Light Garlic Cream Sauce with Red Onions, Fresh Basil & Sundried Tomatoes

-OR-

#### CHEF'S SELECTED FISH OF THE DAY

Served with Mashed Potatoes & Sautéed Seasonal Vegetables

### THIRD COURSE

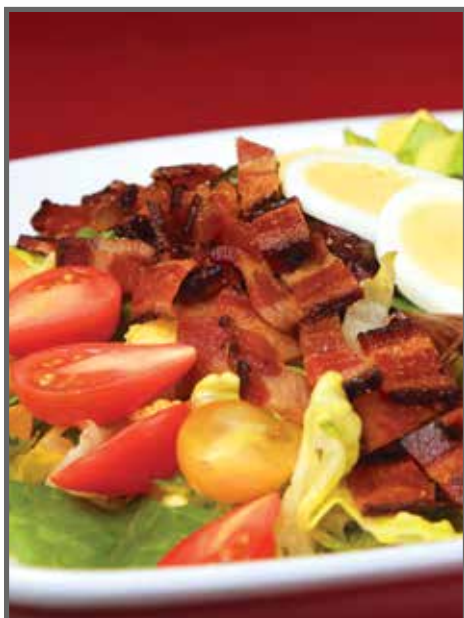
#### TRIPLE CHOCOLATE CHEESECAKE

With Raspberry Sauce & Whipped Cream

#### ADD JALAPEÑO CORN MUFFINS

With Maple Butter (2 Corn Muffins Per Person)

**\$3**



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# LUNCH

## BUFFET

MINIMUM 25 GUESTS REQUIRED

### THE BOOGIE WOOGIE

**\$35**

#### HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans & Crumbled Feta Cheese Drizzled with Balsamic Vinaigrette Dressing

#### ASSORTED FRESH FRUIT DISPLAY

#### BUILD YOUR OWN PASTA BAR TO INCLUDE: PENNE & ROTINI PASTAS

PRE-SELECT TWO SAUCES :

- Roasted Garlic Alfredo
- Basil Marinara
- Creamy Parmesan Pesto

#### ROASTED GARLIC CHEESE BREAD

#### BOURBON BREAD PUDDING

Cooked with Bananas and White Chocolate Served with a Bourbon Caramel Sauce & Fresh Whipped Cream

#### DOUBLE CHOCOLATE FUDGE BROWNIE SQUARES WITH SALTED PEANUTS

#### ENHANCE YOUR PASTA BAR TO INCLUDE: GRILLED ROSEMARY CHICKEN STRIPS

**\$5**

### DELTA BLUES

**\$30**

#### HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans & Crumbled Feta Cheese Drizzled with Balsamic Vinaigrette Dressing

#### ITALIAN-STYLE PASTA SALAD

#### FRESH FRUIT DISPLAY

#### SANDWICH DISPLAY

FEATURING SMOKED ROAST BEEF, ROASTED TURKEY & HONEY CURED HAM

Accompanied By Shredded Iceberg Lettuce, Vine Ripened Tomatoes, Vidalia Onions, New Orleans Style Mustards, Mayonnaise & Pickle Spears

#### ASSORTED SELECTION OF SLICED BREADS & ROLLS

#### DOUBLE CHOCOLATE FUDGE BROWNIE SQUARES WITH SALTED PEANUTS

#### ADD: BOURBON BREAD PUDDING

**\$3**

With Bananas and White Chocolate, Served with a Bourbon Caramel Sauce and Whipped Cream

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# LUNCH

## BUFFET - CONTINUED

MINIMUM 25 GUESTS REQUIRED

### BLUES BBQ

**\$40**

VEGETABLE CRUDITÉS WITH GREEN ONION DIP

#### CAESAR SALAD

Romaine Leaves Tossed with Caesar Dressing then Sprinkled with Cotija Cheese and Served with a Crisp Crostini

#### BARBECUED CHICKEN

BBQ Chicken on the Bone Brushed with Our Homemade BBQ Sauce

#### SEASONAL GRILLED VEGETABLES

#### YUKON GOLD GARLIC MASHED POTATOES

#### BOURBON BREAD PUDDING

With Bananas and White Chocolate served with a Bourbon Caramel Sauce and Whipped Cream




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#### ADD JALAPEÑO CORN MUFFINS

**\$3**

With Maple Butter (2 Corn Muffins Per Person)



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# DINNER

## PLATED

### THE HALL OF FAME

WITH APPETIZER

**\$42**

**\$47**

### APPETIZER - OPTIONAL

#### HOT SPINACH & ARTICHOKE DIP

Served with Housemade Tri Color Tortilla Chips  
(One Appetizer Served Family-Style Per Four Guests)

### FIRST COURSE

#### HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans & Crumbled Feta Cheese Drizzled with Balsamic Vinaigrette Dressing

### SECOND COURSE - OPTIONAL

(\$5 for choice of the day)

#### VEGGIE BURGER

Served On a Toasted Sesame Seed Bun with Red Pepper Aioli, Red Onion, Tomato, Lettuce & Citrus-Champagne Slaw

- OR -

#### SMOKED PULLED PORK SANDWICH

Served On a Toasted Sesame Seed Bun with Citrus-Champagne Slaw

- OR -

#### SOUTHWESTERN CHICKEN SANDWICH

Grilled Citrus Marinated Chicken Breast Topped with Pepper Jack Cheese, Oven Roasted Tomatoes, Diced Green Chiles, Avocado Slices & Chipotle Mayo on a Potato Roll with French Fries

- OR -

#### BBQ BEEF SANDWICH

Served On a Toasted Potato Bun with Citrus-Champagne Slaw

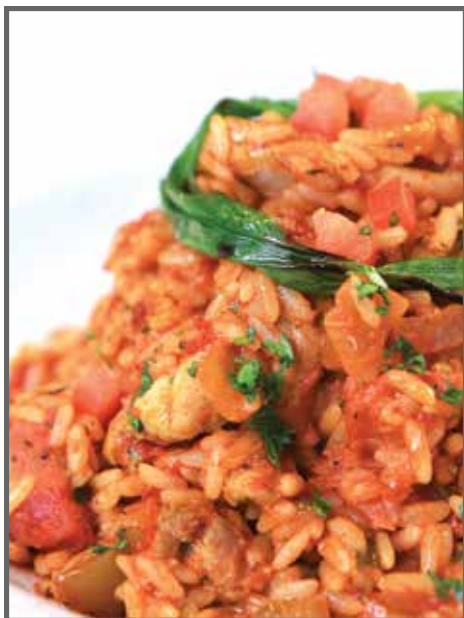
### THIRD COURSE

#### TRIPLE CHOCOLATE CHEESECAKE

Served with Chocolate Sauce



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# DINNER

## PLATED - CONTINUED

### THE JAKE

WITH APPETIZER

**\$46**

**\$50**

### APPETIZER - OPTIONAL

#### HOT SPINACH & ARTICHOKE DIP

Served with Housemade Tri Color Tortilla Chips  
(One Appetizer Served Family-Style Per Four Guests)

### FIRST COURSE

#### HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans and Crumbled Feta Cheese Drizzled with Balsamic Vinaigrette Dressing

#### JALAPEÑO CORN MUFFINS (2 PER PERSON)

With Maple Butter

### SECOND COURSE - OPTIONAL

(\$5 for choice of the day)

#### CREOLE JAMBALAYA

Marinated Chicken, Spicy Andouille Sausage, Sweet Peppers & Roasted Green Onions In a Traditional Jambalaya Sauce

-OR-

#### APPLEWOOD-SMOKED BACON WRAPPED MEATLOAF

Topped with Fresh Tomato Garlic Sauce and Served with Mashed Potatoes and Sautéed Vegetables

-OR-

#### CITRUS GRILLED CHICKEN

Served with Sautéed Seasonal Vegetables and Mashed Potatoes

### THIRD COURSE

#### KEY LIME PIE

Served with Raspberry Sauce



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# DINNER

## BUFFET

MINIMUM 50 GUESTS REQUIRED

### BLUES REVUE

**\$50**

#### BUFFET DISPLAY

##### VEGETABLE CRUDITÉS

Served with Green Onion Dip

##### CAESAR SALAD

Topped with Cotija Cheese  
& Caesar Dressing  
Served with Crostini

##### BARBECUE CHICKEN

Bone-In Chicken Brushed With  
Our Homemade BBQ Sauce

#### DESSERT DISPLAY

DOUBLE CHOCOLATE FUDGE BROWNIE SQUARES WITH SALTED PEANUTS

##### BOURBON BREAD PUDDING

Cooked with Bananas & White Chocolate Served with a  
Bourbon Caramel Sauce and Fresh Whipped Cream

##### SOUTHERN-STYLE BARBECUE RIB FINGERS

Brushed With Our  
Homemade BBQ Sauce  
(Approximately 3 Per Person)

##### SEASONAL GRILLED VEGETABLES

##### YUKON GOLD GARLIC MASHED POTATOES

### THE ELWOOD

**\$55**

#### BUFFET DISPLAY

##### HOUSE OF BLUES SALAD

Fresh Field Greens, Red and  
Yellow Tomatoes, Spicy Pecans &  
Crumbled Goat Cheese Drizzled  
with Balsamic Vinaigrette Dressing

##### SPINACH & ARTICHOKE DIP (V)

Served with House Made Tri  
Colored Tortilla Chips

#### DESSERT DISPLAY

##### PECAN PIE SQUARES

##### KEY LIME PIE SQUARES

##### CITRUS MARINATED CHICKEN BREAST

##### SAUTÉED SALMON

##### ROASTED VEGETABLE & GOAT CHEESE BOWTIE PASTA

##### SEASONAL GRILLED VEGETABLES

##### YUKON GOLD GARLIC MASHED POTATOES

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# RECEPTION

## HORS D'OEUVRES

TRAY PASSED  
50 PIECE MINIMUM PER ITEM - PRICED BY THE PIECE

### COLD HORS D'OEUVRES

**MINI TROPICAL FRUIT SKEWERS WITH MANGO MINT GLAZE (V)** \$5  
Fresh Fruit Marinated In a Mango Orange Mint Purée

**CREOLE DEVILED EGGS** \$4  
Spicy Deviled Eggs with Crisp Pancetta

**MINI ROASTED VEGETABLE WRAPS** \$4  
Spinach Tortilla, Herb Cream Cheese & Garden Vegetables

**SPICY SHRIMP SALAD** \$5  
Served On a Jalapeño & Asiago Cheese Cornbread Round

**TOMATO BASIL BRUSCHETTA** \$5  
Served On Top of a Grilled Baguette with Feta Cheese

**PAN FRIED PORK DUMPLINGS** \$4  
Traditional Potsticker Filled with Lean Pork, Green Cabbage & a Soy Glaze Dipping Sauce

**DEVILS ON HORSEBACK** \$4  
Bacon Wrapped Dates with Asiago Cheese

**CAJUN SHRIMP SALAD CROSTINI** \$6  
Poached Shrimp, Green Onions and Capers In a Spicy Rémoulade Sauce

**BEEF CARPACCIO CANAPÉS** \$5  
Shaved Beef Tenderloin, Baby Field Greens, Garlic Aioli & Parmesan on a Toasted Baguette Round

**DUCK TOSTADA** \$5  
Braised Duck Breast with Pasilla Peppers, Mango Salsa & Drunken Beans on a Crispy Corn Tortilla

**CARIBBEAN CHICKEN CANAPÉS** \$5  
With Sliced Mango, Red Onion and Coconut Curry Mayo On a Toasted Baguette Round

**CHICKEN TOSTADA** \$5  
Black Bean Puree, Chopped Cilantro, Fresh Pico & Sour Cream on a Crispy Corn Tortilla Round

**SMOKED TENDERLOIN CAESAR SALAD CANAPÉS** \$5  
Herb Crostini with Shredded Caesar Salad, Smoked Beef Tenderloin & Shaved Parmesan Cheese

**STEAK TARTARE** \$5  
Traditional Tartare with a Twist served on Herbed Garlic Brioche with Chopped Red Onions & Smashed Capers

**TUNA TARTARE** \$5  
Traditional Tartare with a Twist, Served On Herbed Garlic Brioche with Chopped Red Onions & Smashed Capers

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# RECEPTION

## HORS D'OEUVRES - CONTINUED

### SHRIMP & CUCUMBER CANAPÉS

Poached Shrimp and English Cucumbers, with Herbed Cream Cheese, Fresh Dill & a Small Slice of Lemon

\$5

### CHILLED FIREWORK SHRIMP

With Wasabi Cocktail Sauce

\$6

### SHRIMP CEVICHE

With Three Kinds of Chilies served on a Cucumber Round with Fresh Cilantro & Lime

\$6

### SMOKED SALMON

Garlic Roasted Bagel Crisp with Crème Fraiche, Capers, Chopped Parsley & Red Onions

\$5

### TUNA TOSTADA

Spicy Seared Ahi Tuna served with Cilantro-Lime Crema and Jalapeño Slaw On a Deep Fried Corn Tortilla Round

\$5



## HOT HORS D'OEUVRES

### MARINATED SKEWERS

- With Chicken & Garden Vegetables
- With Steak & Garden Vegetables
- With Seafood & Garden Vegetables
- With Garden Vegetables (V)

\$4

\$5

\$5

\$4

### SATAY

- With Ginger Chicken
- With Pasilla Glazed Short Rib
- With Lemon Basil Garlic Shrimp

\$4

\$6

\$5

### STUFFED MUSHROOMS

- With Dungeness Crab
- With Spinach & Parmesan (V)
- With Garlic Asiago Cream Cheese (V)

\$6

\$5

\$4

### BREADED CHICKEN TENDERS

Select One of The Following Sauces: Traditional Hot Wing Sauce, Jamaican Jerk Sauce, Smoked BBQ Sauce Or Asian Fire Sauce

\$5

### DEEP FRIED CHICKEN WINGS

Select One of The Following Sauces: Traditional Hot Wing Sauce, Jamaican Jerk Sauce, Smoked BBQ Sauce Or Asian Fire Sauce

\$6

### PETITE QUESADILLA (V)

With Three Cheese Blend, Rajas Pepper Blend, Wild Mushrooms & Green Onions

\$4

- With Chicken

\$5

- With Steak

\$7

- With Shrimp

\$6

### JALAPEÑO JACK CHEESE STUFFED POTATO SKINS

With Sour Cream, Chopped Bacon & Green Onions

\$6

### SPINACH & FETA CHEESE SPANIKOPITAS

Phyllo Pastry, Garden Fresh Spinach & Herbed Feta Cheese

\$4



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# RECEPTION

## HORS D'OEUVRES - CONTINUED

### VEGETARIAN SPRING ROLLS (V) \$4

Deep Fried & Served with a Teriyaki Dipping Sauce

### GRILLED ANDOUILLE SAUSAGE KABOBS \$4

With Roasted Peppers & Red Onions Served with a Honey Dijon Glaze

### MINI SLIDERS

- With Pulled Pork \$5
- With Island Turkey \$5
- Muffaletta \$5
- With Certified Angus Beef \$5
- With Juicy Lucy \$6
- With Crab Cake \$7

### CREOLE-STYLE MINI QUICHE

- With Bacon & Pepper Jack Cheese \$5
- With Onion & Parmesan (V) \$4
- With Broccoli & Cheddar Cheese (V) \$4

### CHIPOTLE BRAISED PORK CANAPÉ \$5

Mango Mayonnaise, Shredded Jicama & Green Apples  
On Herbed Toasted Baguette Rounds

### PETITE CRAB CAKES \$5

Created In House By Our Culinary Staff with Spicy  
Herbed Tartar Sauce & Braised Leeks

### ROASTED SEA SCALLOPS WRAPPED IN BACON \$6

Garnished with Truffle Oil and Roasted Pistachios

### CHILI BRAISED SHORT RIBS \$7

Served with Andouille Corn Pudding

### CRISPY SHRIMP TEMPURA \$6

Shredded Green Cabbage, Pickled Ginger, Sweet Chili Sauce & Sliced Green Onions

### DIPS

#### ROASTED RED PEPPER HUMMUS \$4

Served On a Crispy Pita Triangle with Chopped Parsley

#### SUNDRIED TOMATO DIP \$4

With Fresh Basil, Roasted Garlic On a Herbed Toast Point

#### SPINACH AND ARTICHOKE DIP (V) \$4

With Housemade Tri Color Tortilla Chips, Fresh Pico & Sour Cream

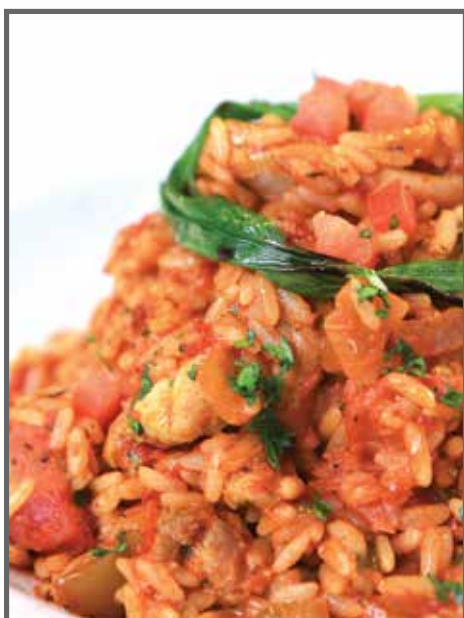
#### SPINACH, CRAB AND ARTICHOKE DIP \$6

With Housemade Tri Color Tortilla Chips, Fresh Pico & Sour Cream



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# RECEPTION

## SOUTHERN INSPIRED SPECIALTIES

<b>SHRIMP AND GRITS</b>	\$9
Pan Seared Jumbo Shrimp Simmered in Chipotle Garlic Cream Sauce Served Over a Crispy Fried Grit Cake & Sweet Tear Drop Tomatoes SUGGESTED CHEF ATTENDED SERVICE ITEM – ATTENDANT FEE WILL APPLY	\$150
<b>JAMBALAYA</b>	\$7
Marinated Chicken, Spicy Andouille Sausage, Sweet Peppers & Roasted Green Onion in a Traditional Jambalaya Sauce	
<b>NEW ORLEANS STYLE PO-BOYS</b>	\$7
Make Your Own Po-Boys Served with Mayonnaise, Sliced Tomatoes, Pickles & French Bread	
<b>TRADITIONAL RED BEANS &amp; RICE (V)</b>	\$5
<b>TRADITIONAL RED BEANS &amp; RICE</b>	\$7
With Andouille Sausage	
<b>LOUISIANA CRAWFISH AND SHRIMP ÉTOUFFÉ</b>	\$10
In a Traditional Brown Roux Sauce with White Rice	
<b>JUMBO GULF SHRIMP &amp; SCALLOP DIABLO OVER LINGUINE</b>	\$12
SUGGESTED CHEF ATTENDED SERVICE ITEM – ATTENDANT FEE WILL APPLY	\$150
<b>TRIO OF CHEESE RIGATONI</b>	\$6
Rigatoni in a Fresh Tomato Sauce & Tossed with Provolone, Fresh Mozzarella & Cotija Cheese	
<b>WILD MUSHROOM PENNE PASTA</b>	\$7
With Grilled Chicken & Smoked Gouda In a Light Cream Sauce	
<b>ROASTED CHICKEN AND GOAT CHEESE BOWTIE PASTA</b>	\$8
With Shiitake Mushrooms, Spinach, Pesto, Roasted Chicken & Goat Cheese	
<b>SMOKED PULLED PORK</b>	\$8
Slow Pulled Pork, Topped with Smoked Tomato BBQ Sauce & Served with Petite Pistolettes	
<b>BUTTERMILK FRIED CHICKEN</b>	\$8
Fried Chicken Marinated In Buttermilk & Adobo Spice	
<b>BABY BACK RIBS</b>	\$9
Slow Cooked Ribs Rubbed with Adobo Spice Covered in Smoked Tomato BBQ Sauce	
<b>CITRUS GRILLED MARINATED CHICKEN BREAST</b>	\$8
With a Chipotle Glaze & Served with Chicken Jus	
<b>SAUTÉED SALMON</b>	\$8
In Lemon Chive Butter (3 oz.)	
<b>PAN SEARED GULF FISH (3 OZ.)</b>	\$8

V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM



# RECEPTION

## SPECIALTY DISPLAYS

EACH SERVES 50 GUESTS

### FRESH VEGETABLE CRUDITÉS

Served with a Trio of Dips including White Bean Truffle, Roasted Red Pepper Hummus & Romesco

\$250

### IMPORTED AND DOMESTIC CHEESE BOARD

Served with Crackers, Crostini, Pita Bread & Fruit Garnish (V)

\$300

### GRILLED VEGETABLE DISPLAY

Marinated Zucchini, Mushrooms, Eggplant, Radicchio, Yellow Squash & Peppers with Balsamic Vinaigrette (V)

\$350

### MEDITERRANEAN DISPLAY

Hummus, Tomato, Cucumber, Feta Cheese, Kalamata Olives & Pita Bread (V)

\$350

### FRESH AND EXOTIC FRUIT

Elaborate Display of Seasonal Local & Tropical Fresh Fruits & Berries served with Strawberry Yogurt Dip (V)

\$300

### TRIO OF EXOTIC DIPS

To Include Chick Peas and Artichokes, White Beans with Truffle Oil & Roasted Eggplant Served with Crackers, Crostini & Pita Bread (V)

\$250

### ALMOND CRUSTED BAKED BRIE

Served Warm with Raspberry Coulis & French Bread (V)

\$300

### ROASTED VEGETABLE PLATTER

Chef's Choice of Garden Fresh Seasonal Vegetables, Served with Rice Pilaf & a Light Garlic Sauce (V)

\$350

### ANTIPASTO DISPLAY

An assortment of Italian Meats and Cheeses that includes Salami, Prosciutto, Mortadella, Capicola, Romano and Mozzarella Cheeses, Anchovies, Pepperoncini, Kalamata Olives, Stuffed Green Olives & Roasted Peppers Served with French Bread Crostini

\$450

### SLOW ROASTED TURKEY BREAST BOARD

Served with Assorted Hinged Mini Rolls, Dijon Mustard, Mayonnaise & BBQ Sauce

\$400

### COLD-SMOKED FILET OF BEEF BOARD

Served Medium Rare with Mini Rolls & Horseradish Cream

\$600

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# RECEPTION

## SEAFOOD DISPLAYS

(50) PIECE MINIMUM PER ITEM

### CHILLED SEAFOOD

#### CHILLED, PEELED SHRIMP

Served with Lemon Wedges, Cocktail Sauce & Rémooulade

\$4

#### SNOW CRAB CLAWS

Served with Lemon Wedges, Cocktail Sauce & Rémooulade

\$5

#### FRESH SHUCKED OYSTERS ON THE HALF SHELL

Served with Lemon Wedges, Cocktail Sauce & Rémooulade

\$5

#### HOUSE SMOKED SALMON BOARD

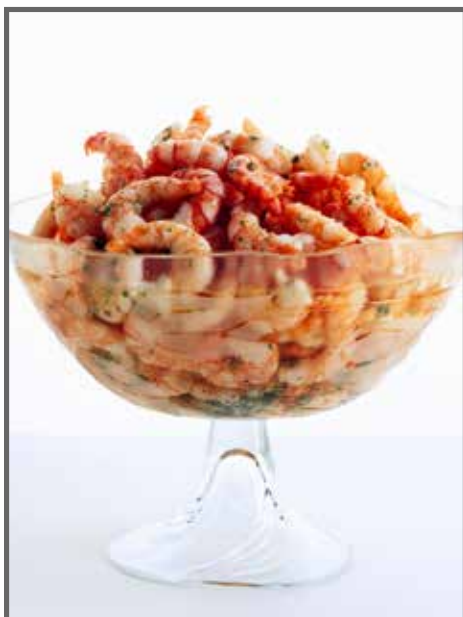
Smoked Salmon, Red Onions, Chopped Eggs, Capers, Lemons with Dill Crème Fraiche

\$7

#### CHILLED SEAFOOD BAR

Three Shrimp, Two Snow Crab Claws & One Oyster On The Half Shell  
Served with Lemon Wedges, Cocktail Sauce & Rémooulade

\$22



### HOT SEAFOOD

#### LOUISIANA BOILED CRAWFISH

Southern-Style Crawfish Boil with Red Potatoes, Corn on the Cob, Aromatic Vegetables, Andouille Sausage in a Spicy Creole Boil

MARKET PRICE

#### BROILED SALMON BOARD

With a Lemon Caper Cream

\$8

#### VOODOO SHRIMP

Shrimp Sautéed In a Amber Beer Reduction with Fresh Herbs and Cream  
served with Jalapeño Cornbread Rounds & Tear Drop Tomatoes

\$8



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# RECEPTION

## CARVING STATION

ALL CARVING STATIONS INCLUDE ASSORTED TOPPINGS AND ACCOUTREMENTS TO ENHANCE THE FLAVOR AND PRESENTATION



**OVEN ROASTED TURKEY BREAST WITH DIJON GLAZE** **\$250**

Bone-In Turkey Breast Feeds Approximately 30 Guests

**HICKORY SMOKED TURKEY BREAST WITH DIJON GLAZE** **\$250**

Bone-In Turkey Breast Feeds Approximately 30 Guests

**MAPLE GLAZED BONE IN HAM** **\$250**

Feeds Approximately 40 Guests

**OVEN ROASTED BEEF TENDERLOIN (MEDIUM RARE)** **\$250**

Feeds Approximately 15 Guests

**HICKORY SMOKED BEEF TENDERLOIN (MEDIUM RARE)** **\$250**

Feeds Approximately 15 Guests

**PORK LOIN WITH GINGER GLAZE** **\$250**

Feeds Approximately 32 Guests

**OVEN ROASTED PRIME RIB WITH AU JUS SAUCE (MEDIUM RARE)** **\$300**

Feeds Approximately 30 Guests

**HICKORY SMOKED PRIME RIB WITH AU JUS SAUCE (MEDIUM RARE)** **\$300**

Feeds Approximately 30 Guests

**OVEN ROASTED STEAMSHIP ROUND OF BEEF (MEDIUM RARE)** **\$850**

Feeds Approximately 110 Guests

**OVEN ROASTED INSIDE ROUND OF BEEF (MEDIUM RARE)** **\$350**

Feeds Approximately 45 Guests

ALL CARVING STATIONS REQUIRE A CHEF ATTENDANT.  
A \$ 150 PER ATTENDANT FEE WILL APPLY.

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# RECEPTION

## SALADS

<b>HOUSE OF BLUES SALAD</b>	<b>\$4</b>
Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans & Crumbled Feta Cheese Drizzled with Balsamic Vinaigrette Dressing (V)	
<b>CHOPPED SALAD</b>	<b>\$5</b>
With Green Cabbage, Sliced Radishes, Red Onion, Carrots, Cucumber, Fennel, Roasted Red Peppers, Feta Cheese & Parmesan Wonton Chips All Tossed Together with a Champagne Vinaigrette (V)	
<b>HOUSEMADE CAESAR SALAD</b>	<b>\$5</b>
Topped with Cotija Cheese & Caesar Dressing Served with Crostini	
<b>TOMATO, CUCUMBER, RED ONION &amp; THAI BASIL SALAD</b>	<b>\$5</b>
With a Light Champagne Vinaigrette Dressing (V)	
<b>SOUTHERN SHRIMP SALAD</b>	<b>\$6</b>
Chilled Shrimp with White Rice, Green Olives, Roasted Red Peppers, Red Onions, Tear Drop Tomatoes, Cracked Black Pepper, Fresh Garlic, Celery & Jalapeño Peppers in a Light Creamy Adobo Seasoned Dressing	
<b>GREEK FETA SALAD</b>	<b>\$5</b>
Crisp Romaine, Feta Cheese, Roma Tomatoes, Kalamata Olives, Red Onions, Seedless English Cucumber & Lemon Emulsion (V)	
<b>COBB SALAD</b>	<b>\$6</b>
Tossed in Catalina Dressing Topped with Grilled Chicken, Applewood Bacon, Sweet Tear Drop Tomatoes, Egg, Avocado & Bleu Cheese	
<b>VEGETARIAN COUSCOUS SALAD (V)</b>	<b>\$5</b>
Topped with Sun Dried Tomatoes, Green Onions, Celery, Capers, Fresh Pico, Lemon Juice, Olive Oil & Cucumbers	
<b>FIELD GREENS WITH PARMIGIANO REGGIANO</b>	<b>\$5</b>
With Red Wine Vinaigrette (GF)	
<b>BABY SPINACH SALAD WITH FRESH CRANBERRIES</b>	<b>\$5</b>
Candied Walnuts, Goat Cheese & Champagne Vinaigrette Dressing (GF)	
<b>SEARED AHI TUNA CHOPPED SALAD</b>	<b>\$8</b>
Ahi Served Over a Fennel Infused Cabbage Salad with Crisp Radishes, Julienne Carrots, Parmesan Wonton Chips, Roasted Garlic & Feta Cheese in a Champagne Vinaigrette	
<b>TRI COLOR TORTELLINI SALAD (V)</b>	<b>\$5</b>
Aromatic Vegetables, Fresh Leeks, Orange Segments, Tear Drop Tomatoes in a Lemon-Oregano Vinaigrette	
<b>ENHANCE YOUR SALAD</b>	
<b>ADD GRILLED CHICKEN</b>	<b>\$3</b>
<b>ADD SAUTÉED SHRIMP</b>	<b>\$4</b>

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# RECEPTION

## SIDES

<b>BUTTERMILK BISCUITS</b> Served with Regular Butter (V)	\$2
<b>JALAPEÑO PEPPER AND CHEESE CORNBREAD</b> Served with Maple Butter (V)	\$3
<b>SAUTÉED VEGETABLES</b> Chef's Choice of Garden Fresh Vegetables of The Season (V)	\$5
<b>ROASTED VEGETABLES</b> Chef's Choice of Garden Fresh Vegetables of The Season (V)	\$5
<b>DRUNKEN BEANS</b> Pinto Beans, Garden Vegetables & a Hint of Guinness Beer To Enhance The Flavors	\$4
<b>MASHED SWEET POTATOES (V)</b> Sweet Potatoes with Brown Sugar, Heavy Cream & a Touch of Cinnamon	\$4
<b>VEGETABLE RICE PILAF</b> Trinity of Garden Vegetables, Fresh Herbs & Vegetable Stock (V)	\$4
<b>SPINACH &amp; BOWTIE PASTA</b> Fresh Garden Spinach Leaves, Crimini Mushrooms In a Light Garlic Cream Sauce with Red Onions, Fresh Basil & Sundried Tomatoes (V)	\$5
<b>LOBSTER MAC &amp; CHEESE</b> Maine Lobster In a Creamy Cheese Sauce & Topped with Crunchy Panko Breadcrumbs	\$7
<b>BAKED MACARONI &amp; CHEESE</b> With a Buttery Herbed Bread Crumb Topping (V)	\$4
<b>YUKON GOLD MASHED POTATOES</b> With Roasted Garlic, Heavy Cream, Sweet Cream Butter & Fresh Ground Seasonings (V)	\$4
<b>TWICE BAKED LOADED MASHED POTATOES</b> With Applewood-Smoked Bacon, Sour Cream, Cojita Cheese & Green Onions	\$6
<b>GARLIC ROASTED HALVED RED ROSE POTATOES</b> With Olive Oil, Fresh Garlic, Assorted Herbs & Seasonings (V)	\$5
<b>HOUSEMADE CITRUS-CHAMPAGNE COLESLAW</b> A Blend of Green Cabbage, Cucumbers, Fresh Cilantro & a Light Creamy Dressing (V)	\$4
<b>CREAMED SPINACH</b> Fresh Spinach Leaves, Sautéed Shallots & Garlic with a Light Parmesan Cream Sauce (V)	\$4

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# RECEPTION

## DESSERTS

<b>SLICED SEASONAL FRUIT DISPLAY</b> To include Fresh Seasonal Assorted Melons, Assorted Grapes & Local Berries (GF)	<b>\$6</b>
<b>ASSORTED FRESH FRUIT TARTS</b> Filled with Pastry Cream & Seasonal Fresh Berries	<b>\$5</b>
<b>MINI PECAN PIE TARTS</b> Toasted Pecans & Creamy Caramel	<b>\$5</b>
<b>MINI KEY LIME PIE ROUNDS</b> Topped with Whipped Cream Myer and Lime Zest	<b>\$5</b>
<b>PUMPKIN SPICE CAKE</b> With Butterscotch-Walnut Filling & Cream Cheese Frosting	<b>\$5</b>
<b>MINI CHEESECAKE SQUARES</b> With Assorted Toppings & Whipped Cream	<b>\$5</b>
<b>TRIPLE CHOCOLATE CHEESECAKE</b> Raspberry Sauce & Whipped Cream	<b>\$5</b>
<b>CHOCOLATE PEANUT BUTTER BROWNIE SQUARES</b> Glazed with Carmel Sauce	<b>\$5</b>
<b>SWEET POTATO CHEESECAKE</b> With Praline Sauce & Whipped Cream	<b>\$5</b>
<b>ASSORTED HOUSEMADE COOKIES</b> Garnished with Fresh Caramel & Chocolate Sauces	<b>\$4</b>
<b>ASSORTED MINI HOUSEMADE CUPCAKE DISPLAY</b> Assorted Silver Dollar Sized Cupcakes with a Wide Variety of Toppings	<b>\$5</b>
<b>CHEF'S SELECTION OF ASSORTED DESSERTS</b> Key Lime Pie Rounds, Mini Pecan Pie Tarts, Assorted Mini Cheesecake Rounds, Housemade Cookies & Mini Cupcakes	<b>\$12</b>
<b>MEXICAN DARK CHOCOLATE CHIP COOKIES</b> Barra Chocolate, Brown Sugar & Dipped In White Chocolate	<b>\$4</b>
<b>BOURBON BREAD PUDDING</b> Cooked with Bananas and White Chocolate Served with a Bourbon Caramel Sauce & Fresh Whipped Cream	<b>\$4</b>
<b>CHOCOLATE DIPPED PRETZELS</b>	<b>\$5</b>
<b>CHOCOLATE PECAN BRITTLE</b>	<b>\$4</b>
<b>OOEY GOOEY BUTTERCAKE SQUARES</b>	<b>\$4</b>

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# RECEPTION

## DESSERTS - CONTINUED

### DOUBLE CHOCOLATE FUDGE BROWNIES WITH SALTED PEANUTS

\$5

White & Dark Chocolate with Layers of Chopped Peanuts

### MINI RED VELVET CUPCAKES

\$5

### CHOCOLATE RICE CRISPY TREATS

\$4

### BANANAS FOSTER ACTION STATION

\$8

Served with Vanilla Ice Cream

ADDITIONAL ATTENDANT FEE WILL APPLY

\$150

### DESSERT SHOOTERS (CHOICE OF 3)

\$8

- Key Lime Pie
- Jello Sunrise Surprise
- S'mores
- White Chocolate Cheesecake
- Boston Cream Pie
- Watermelon Mint With Lime
- Chocolate Almond Whip

### FRESHLY BREWED PEET'S REGULAR & DECAFFEINATED COFFEE

### & ASSORTED INTERNATIONAL TEAS

\$4

Served with Cream, Sugar & Lemon Wedges

### ENHANCE YOUR COFFEE STATION

\$6

Upgrade to a Premium Coffee Station with Flavored Syrups, Whipped Cream, Chocolate Shavings & Cinnamon Sticks



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# BEVERAGES

## ALL DAY REFRESHERS

ALL SERVED ON A BEVERAGE STATION AND SERVICE IS BASED ON 2 HOURS UNLESS OTHERWISE NOTED

### AGUAS FRESCAS JUICE BAR

\$12

Chilled Water Infused with Fresh Fruits to Freshen the Palate. Select From:

- ORANGE
- HONEYDEW

### MEXICAN HOT CHOCOLATE

\$10

Accompanied By Warm Mini Churros Coated In Cinnamon Sugar, Whipped Cream & Chocolate Sauce

### JUICE BAR

\$10

Choose Three Selections; Apple, Orange, Cranberry, Grapefruit or Tomato Juice

### SIGNATURE COFFEE TABLE

\$7

Served with Cream & Sugar

### FRESH LEMONADE

\$7

Fresh Lemonade Served with Your Choice of Strawberry, Blueberry or Raspberry Syrup

### FRESH BREWED ICED TEA

\$6

### SODA AND BOTTLED WATER STATION

\$12

Assorted Coke Products & Dasani Water

### COFFEE, HOT TEA, BOTTLED WATER & SOFT DRINK PACKAGE

\$15

### RED BULL PACKAGE

\$20



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# BEVERAGES

## BAR PACKAGES

ONLY BRANDS INCLUDED IN THE HOSTED BAR SERVICE WILL BE DISPLAYED. HIGHER LEVEL BRANDS WILL NOT BE AVAILABLE, EVEN ON A CASH SALE BASIS, UNLESS REQUESTED BY CLIENT AHEAD OF TIME. LIQUOR & WINE BRANDS ARE SUBJECT TO CHANGE. SHOTS, MARTINIS, SPECIALTY DRINKS AND ENERGY DRINKS NOT INCLUDED IN PACKAGES UNLESS INDICATED — PLEASE ADD 9.75% SALES TAX AND 21% ADMINISTRATIVE FEE TO PRICING

### ELITE BRANDS HOSTED BAR

All bar packages include cranberry, orange, pineapple and grapefruit juice for mixers.

- Absolut, Grey Goose, Ketel One and Stolichnaya Vodka
- Tangueray, Bombay Sapphire, Beefeater and Hendrick's Gin
- Bacardi Superior, Captain Morgan, and Malibu Rum
- Dewar's, Chivas, Johnnie Walker Black Label Scotch
- Maker's Mark and Jack Daniels Bourbon
- Jameson, and Crown Royal Whiskey
- Sauza Blue, Patron Silver, 1800 Reposado
- Grand Marnier, Kahlua, Bailey's Irish Cream, DiSaronno Amaretto, Chambord, Cointreau, Frangelico and all Dekuyper Liqueurs
- Bud, Bud Light, Miller Lite, Abita Amber, Corona, Corona Light and Heineken
- J Lohr Chardonnay, Merlot, Pinot Noir and Cabernet Sauvignon
- Soft Drinks and Bottled Water

3 HOURS \$40

2 HOURS \$28

EACH ADDITIONAL HOUR \$12

#### ON CONSUMPTION

- Spirits & Wines \$12-\$14
- Beer, Sodas & Water \$4-\$6

### PREMIUM BRANDS HOSTED BAR

All bar packages include cranberry, orange, pineapple and grapefruit juice for mixers.

- Absolut, Smirnoff and Stolichnaya Vodka
- Tangueray and Beefeater Gin
- Bacardi Superior, Captain Morgan, and Malibu Rum
- Dewar's and Johnny Walker Black Label Scotch
- Jack Daniels Bourbon, Jim Beam
- Crown Royal, and Jameson Whiskey
- Sauza Blue Tequila
- Kahlua, Frangelico, Triple Sec and all Dekuyper Liquors
- Bud, Bud Light, Miller Lite, Abita Amber, Corona, Corona Light and Heineken
- Flat Rock Chardonnay, Merlot & Cabernet Sauvignon
- Soft Drinks and Bottled Water

3 HOURS \$36

2 HOURS \$25

EACH ADDITIONAL HOUR \$11

#### ON CONSUMPTION

- Spirits & Wines \$11-\$13
- Beer, Sodas & Water \$4-\$6





# BEVERAGES

## BAR PACKAGES - CONTINUED

### CALL BRANDS HOSTED BAR

All bar packages include cranberry, orange, pineapple and grapefruit juice for mixers.

- Smirnoff Vodka, Beefeater Gin
- Bacardi Superior, Dewar's Scotch
- Canadian Club
- Seagram's 7
- Sauza Blue
- Triple Sec and all Dekuyper Liquors
- Bud, Bud Light, Miller Lite, Abita Amber, Corona, Corona Light and Heineken
- Flat Rock Chardonnay, Merlot & Cabernet Sauvignon
- Soft Drinks and Bottled Water

3 HOURS \$32

2 HOURS \$22

EACH ADDITIONAL HOUR \$8

#### ON CONSUMPTION

- Spirits & Wines \$10-\$12
- Beer, Sodas & Water \$4-\$6

### BEER, WINE & SOFT DRINKS HOSTED BAR

- Bud, Bud Light, Miller Lite, Abita Amber, Corona, Corona Light and Heineken
- Flat Rock Chardonnay, Merlot & Cabernet Sauvignon
- Soft Drinks and Bottled Water

3 HOURS \$28

2 HOURS \$20

EACH ADDITIONAL HOUR \$10

#### ON CONSUMPTION

- Wine \$8-\$10
- Beer, Sodas & Water \$4-\$6

### SOFT BEVERAGE PACKAGE

3 HOURS \$18

2 HOURS \$12

### CASH BAR

ELITE BRAND (Single Liquor & Wines) \$16-\$18

PREMIUM BRAND (Single Liquor & Wines) \$15-\$17

CALL BRAND (Single Liquor & Wines) \$13-\$15

DOMESTIC BOTTLED & CANNED BEERS \$4-\$8

IMPORTED BOTTLED & CANNED BEERS \$4-\$8

RED BULL ENERGY DRINK \$5

SODAS, JUICES AND TEA \$4

COFFEE \$3

BOTTLE WATER \$4

SPARKLING WATER \$7

\*CASH BAR PRICING INCLUDES TAX & ADMINISTRATIVE FEE







# KIDS MENU

## PLATED

**LUNCH/DINNER**  
(FOR GUESTS AGES 3-9 YEARS OLD)

**\$13.99**

### FIRST COURSE

(ENTRÉES WILL BE SELECTED BY YOUR GUESTS ON-SITE)

**MACARONI AND CHEESE**

**CHICKEN TENDERS**

With French Fries

**GRILLED CHEESE SANDWICH**

With French Fries

**CERTIFIED ANGUS BURGER**

With French Fries

**KID'S CHEESE PIZZA**



### SECOND COURSE

**KID'S SUNDAE**

-OR-

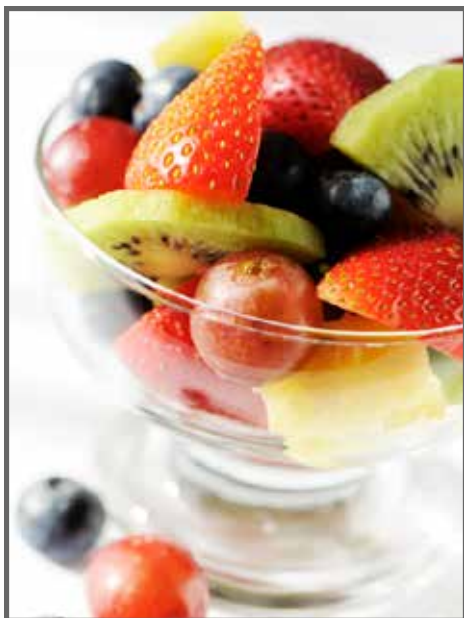
**FRESH FRUIT CUP**

### BEVERAGES

**SOFT DRINKS, MILK, APPLE JUICE OR ORANGE JUICE**



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# KIDS MENU

## BUFFET

### BREAKFAST

**\$15**

ASSORTED CEREALS

SELECTION OF MINI BAGELS AND MINI MUFFINS

SCRAMBLED EGGS

CHOICE OF:

BACON

-OR-

SAUSAGE

SEASONAL FRESH FRUIT

### BEVERAGES

Apple Juice, Orange Juice or Milk



### LUNCH

**\$18.50**

BAKED MACARONI AND CHEESE

CHICKEN TENDERS

MINI CERTIFIED ANGUS CHEESEBURGERS

TATER TOTS

SEASONAL FRESH FRUIT

CHOCOLATE CHIP & SUGAR COOKIES

### BEVERAGES

Soft Drinks, Milk, Apple Juice or Orange Juice



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