



## CATERING MENU

### À La Carte

(approximately 30-35 people)

House or Caesar Salad.....	\$55
Finger Sandwiches.....	\$75
Veggie or Cheese Tray.....	\$75
Veggie and Cheese Combo.....	\$90
Spinach and Artichoke Dip.....	\$100
Southwest Eggrolls.....	\$125
Mini Meat Pies.....	\$125
Mini Crawfish Pies.....	\$150
Shrimp and Crab Dip.....	\$200
Red Beans and Rice .....	\$150
Jambalaya or Pastalaya.....	\$150
Chicken Alfredo .....	\$150
Crab Stuffed Mushrooms.....	\$175
Bacon Wrapped Shrimp Skewers.....	\$200
Wings.....	\$175
<b>Southern Fried Chicken</b>	
(mix of legs, wings breast and thigh).....	\$120

### Desserts - \$65

*White Chocolate Chip Bread Pudding, Sugar Cookies, Chocolate Chip Cookies, Brownies*

## **FROM THE BAR**

### **Draft Beer**

Abita Amber

**\$300 a keg**

Bud Light, Miller Lite, Coors Light, Pabst Blue Ribbon,  
Michelob Ultra, Yuengling

**\$250 a keg**

### **Wines (by the bottle)**

**Canyon Road Collection - \$25 a bottle**

*(Chardonnay, Pinot Grigio, Merlot, Cabernet,  
Pinot Noir, White Zinfandel)*

**Mirrasou Collection - \$32 a bottle**

*(Chardonnay, Sauvignon Blanc, Merlot,  
Cabernet, Pinot Noir)*

## **RENTAL FEES**

*All fees are for a 3 hour event which include all soft drinks and juices*

### **WEEKDAY**

**Downstairs (Inside or Patio) - \$150.00**

**Upstairs Balcony - \$250.00**

### **WEEKEND (Friday-Sunday)**

**Downstairs (Inside or Patio) - \$250.00**

**Upstairs Balcony - \$500.00**



## LIQUOR PACKAGES

### HOUSE PACKAGE

*\$25 per person*

This includes all of our house brand liquors...

House Vodka and Gin, Evan Williams Whiskey, Jose Cuervo Tequila, Castillo Rum, Dewars Scotch

Also our Domestic Drafts...

Bud Light, Miller Lite, Michelob Ultra

### CALL PACKAGE

*\$32 per person*

This package includes all our House Brand Liquors, and Call Brand Liquors...

Absolut and Absolut Flavors, Stoli and Stoli Flavors, Bacardi, Captain Morgan,

Avion Tequila, Jack Daniels, Jim Beam, Southern Comfort, Tanqueray

House Wines: (Canyon Road Collection)

Chardonnay, Pinot Grigio, Merlot, Cabernet, Pinot Noir, White Zinfandel

Domestic Drafts and Abita Amber

### PREMIUM PACKAGE

*\$40 per person*

This includes everything from the above packages plus our Premium Spirits...

Ketel One, Grey Goose, Crown Royal, Makers Mark, Bombay and Bombay Sapphire,

Patron Tequila, Glen Livet, Grand Marnier

House Wine, Domestic Drafts

Abita Amber, Purple Haze, Abita Seasonal, Blue Moon,

Canebrake, Nola Blonde, Lagunitas Drafts



## **Riverfront Buffet**

### **Soups**

*(Choose One)*

Chicken and Sausage Gumbo

Baked Potato Soup

Chicken Tortilla Soup

Broccoli and Cheddar Soup

### **Buffet Selections**

*(Choose Two)*

Red Beans and Rice with Smoked Sausage

Creole Chicken and Sausage Jambalaya

Pulled Pork and Roast Beef Sliders

Fried Shrimp and Catfish with House Made Cocktail and Tartar

Grilled Chicken Alfredo over Penne Pasta

Mediterranean Pasta

### **Vegetable Selections**

*(Choose One)*

Roasted Vegetable Medley

Garlic Roasted Smashed Potatoes

### **Dessert Selections**

*(Choose One)*

White Chocolate Bread Pudding with Whiskey Sauce

Assorted Pastries

**\$25 Per Person**

*Tax and Gratuity not included*



## Huey P Buffet Menu

### Passed Hors d'oeuvres

*(Choose Two)*

Mini Seafood Eggrolls  
Chicken Satay with Soy Peanut Sauce  
Mini Meatballs with House Made Tomato Basil Sauce  
Mini Alligator Stuffing Bites with House Made Remoulade Sauce  
Portabella Fries with Chipotle Ranch  
Coconut Shrimp with Citrus Soy Honey

### Soup Selections

*(Choose One)*

Smoked Shrimp and Butternut Squash  
Crawfish and Corn Bisque  
Creole Seafood Gumbo  
Beef and Mushroom Burgundy  
Roasted Chicken and Vegetable

### Buffet Selections

*(Choose Two)*

Shrimp Creole  
Southern Fried Chicken with Crawfish Brandy Cream over Penne  
Assorted Fried Seafood  
Bourbon Caramel Glazed Pork Loin  
Roasted Chicken Breast with Fingerling Potatoes Rosemary Jus  
Smoked Gouda Smashed Potatoes  
Roasted Vegetable Medley  
Creamed Spinach  
Bourbon Mashed Sweet Potato

### Salad

House or Caesar Salad

### Dessert Selections

*(Choose One)*

White Chocolate Bread Pudding  
Assorted Pastries

**\$32 Per Person**



## Old Town Buffet

### Passed Hors d'oeuvres *(Choose Two)*

Mini Crab Cakes with Remoulade  
Endive Spoons with Herbed Goat Cheese and Lump Crab  
Applewood Smoked Bacon Wrapped Scallops with Citrus Glaze  
Honey Siracha Chicken Meatballs  
Cream Cheese and Red Grape Stuffed Crimini Caps  
Mini Muffalettas  
Spanakopita Triangles  
Wild Mushroom and Smoked Duck Cones  
Deviled Eggs with Louisiana Shrimp

### Soup Selections *(Choice of One)*

New Orleans Turtle Soup with Sherry  
Seafood Gumbo  
Lobster Bisque  
Lump Crab and Brie  
Filet Tip and Wild Mushroom Burgundy

### Buffet Selections

*(Choice of Two)*

Roasted Beef Tenderloin with Portabella Port Demi-Glace  
Roasted Pork Tenderloin with Apricot Demi-Glace  
Seafood Stuffed Chicken Breast with Lobster Veloute  
Southern Fried Chicken with Crawfish Brandy Cream over Penne  
Rosemary Chicken and Fingerling Potatoes with Wild Mushroom Wine Sauce

*(Choice of One)*

Truffle Smashed Red Potatoes  
Smoked Bacon and Haricot Vert  
Spinach with Ground Pork and Aged Cheddar Cheese  
Roasted Baby Squash and Zucchini  
Bourbon Glazed Baby Carrots

### Charcuterie Display

Assorted Sausages, Hogshhead Cheese, Genoa Salami, Pepperoni, Gherkin Pickles, Boudin'  
Served with Honey Creole Mustard and Horseradish Cream

### Cheese and Fruit Display

Assorted Fresh Cut Fruits and Chef's Selection of Fine Cheeses

### Desserts *(Choice of One)*

White Chocolate Bread Pudding with Whiskey Sauce or Assorted Pastries

**\$40 Per Person**