

# BRUNO'S TAVERN

PRIVATE PARTY EVENT PACKAGES  
ALL PARTY PRICING BASED ON A 3 HOUR PARTY  
PRICE PER HEAD

## BAR PRICING

### **TIER 1 BAR PACKAGE : \$20.00 PER PERSON**

NON ALCOHOLIC : SOFT DRINKS  
DOMESTIC BOTTLED BEER : BUD LIGHT, BUDWEISER, MILLER LITE, COORS  
LIGHT, MILLER HIGH LIFE, YUENGLING , PBR  
DOMESTIC DRAFT BEER : BUD LIGHT, ROLLING ROCK  
WINE : HOUSE CABERNET AND HOUSE CHARDONNAY  
LIQUORS : WELL BRAND LIQUORS

### **TIER 2 BAR PACKAGE : \$24.00 PER PERSON**

NON ALCOHOLIC : SOFT DRINKS AND BOTTLED WATER  
BOTTLED BEER : ALL BOTTLES FROM TIER 1 PACKAGE PLUS MICHELOB ULTRA,  
CORONA, AND DUES XX  
DRAFT BEER : ALL DRAFT FROM TIER 1 PACKAGE PLUS ABITA AMBER, ABITA  
PURPLE HAZE, AND CANEBREAK  
WINE : ALL WINE FROM TIER 1 PACKAGE PLUS PINO NOIR AND PINO GRIGIO  
LIQUORS : ALL LIQUORS FROM TIER 1 PACKAGE PLUS KETTLE ONE VODKA,  
BACARDI & CAPTAIN MORGAN SPICED RUM, JACK DANIELS BOURBON,  
TANQUERAY GIN, AND DON JULIO TEQUILA

### **TIER 3 BAR PACKAGE : \$28.00**

NON ALCOHOLIC : SOFT DRINKS, BOTTLED WATER, AND RED BULL

BOTTLED BEER : ALL BOTTLED BEER AVAILABLE

DRAFT BEER : ALL DRAFT BEER AVAILABLE

WINE : CABERNET, CHARDONNAY, PINO GRIGIO, PINO NOIR, MERLOT, AND  
CHAMPAGNE

LIQUORS : OPEN BAR INCLUDING PREMIUM BRANDS but EXCLUDING SUPER  
PREMIUMS

### **FOOD CATERING PRICING**

(only with bar package)

#### **TIER 1 CATERING PACKAGE: \$18.00 PER PERSON**

CHOICE OF 1 ENTRÉE

CHOICE OF 3 APPETIZERS

#### **TIER 2 CATERING PACKAGE: \$21.00 PER PERSON**

CHOICE OF 2 ENTREES

CHOICE OF 4 APPETIZERS

#### **TIER 3 CATERING PACKAGE: \$25.00 PER PERSON**

CHOICE OF 3 ENTREES

CHOICE OF 5 APPETIZERS

# Bruno's Private Party Menu Options

## **Appetizers**

### **Veggie & Cheese Tray**

Fresh seasonal vegetables and assorted cheeses assembled  
in an appealing display of color and texture

### **Fruit & Cheese Tray**

Fresh seasonal fruits and cheeses assembled  
in an appealing display of color and texture

### **Mini Meat Po-boy Sandwiches**

Ham, turkey and roast beef sandwiches served with a  
delicious blend of Creole mustard and mayonnaise

### **Fried Chicken Wings**

Fried to a crisp and served with Ranch dressing

### **Fried Catfish Fingers**

A Louisiana Tradition! Served with tartar sauce

### **Fried Shrimp**

Served with cocktail sauce

### **Spinach and Artichoke Dip**

Creamy dip served warm with crispy corn tortilla chips

### **Chips and Salsa**

Crispy corn chips served with spicy tomato salsa

### **Mini Crawfish Pies**

Mini pastry crusts stuffed with crawfish dressing

### **Zydeco Meat Pies**

Mini pastry crusts stuffed with a spicy meat dressing

### **Grilled Sausage**

Assorted grilled sausages served with mustard

### **Meatballs**

Served in a mildly spicy brown gravy

### **Fried Mac & Cheese Wedges**

Fried wedges served with ranch dressing

### **Fried Crawfish Kickers**

Mini Stuffed crawfish bites with remoulade sauce

# **Entrée Choices**

## **Chicken & Sausage Jambalaya**

A Cajun Tradition!

## **Red Beans & Rice**

The traditional New Orleans staple! Red beans slow-cooked with smoked sausage.

Served with white rice

## **BBQ Brisket**

Slow cooked and full of flavor served with dinner rolls

## **Shrimp or Grilled Chicken Rotini**

Shrimp or grilled chicken in a creole red sauce tossed with spiral pasta

## **Crawfish Monica**

Crawfish tails and seasonings are smothered into a Monica sauce tossed with a spiral pasta.

(when in season)

# **Sides**

**(Additional \$2.50 per person)**

## **Caesar Salad**

Traditional Caesar salad – romaine lettuce tossed with Caesar dressing and served with large seasoned croutons and parmesan cheese

## **Pasta Salad**

Pasta served cold with assorted vegetables, Italian seasonings and light oil dressing

## **House Salad**

Mixed greens with cherry tomatoes, cucumbers and cheese

### **Potato Salad**

Slow cooked potatoes in a mustard-mayonnaise sauce with onions, celery and parsley

### **Hot Mixed Vegetables**

A medley of sautéed vegetables

### **Mashed Potatoes**

(\$2.50 per person)

Served with all the fixings – cheese, green onion, bacon and more

## **Desserts**

**(Additional \$2.75 per person)**

### **Our Famous Homemade Bread Pudding with a Butter/Bourbon Sauce**

The Best in Louisiana!

### **Mini Southern Pecan Pies**

A traditional favorite!

### **Assorted Cookies and Brownies**

A sweet delight!

### **Cheesecake Bites**

New York Style!

ALL PARTIES WILL BE CHARGED A 20% GRATUITY AND SALES TAX OF 9.45%. A  
NONREFUNDABLE DEPOSIT OF 50% DUE TO HOLD THE PARTY DATE.