

# Lava Cantina

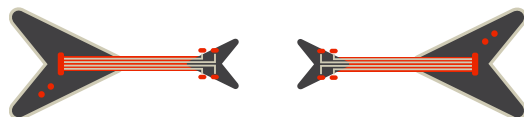


## HORS D'OEUVRES

(prices are per piece. 25-piece minimum)

### HOT

- Miniature Great Balls of Fire: Mexican Boudin Balls stuffed with Chorizo, Cilantro and Mexican Rice with Creole Dipping Sauce 5.00++
- Natchitoches Meat Pies 5.00++
- Creole Meatballs 5.00++
- Andouille Sausage and Shrimp Skewer 6.50++
- Beef Churrasco Skewers with Chimichurri Sauce 6.00++
- Chicken Churrasco Skewer with Red Chimichurri Sauce 6.00++
- Gumbo Shooters 5.00++
- Shrimp & Grits Shooters 6.00++
- Zydeco Cakes 6.50++
- Southwest Eggrolls with Avocado Ranch Dipping Sauce 4.00++
- Chorizo and Pepperjack Stuffed Jalapenos wrapped in Bacon 6.00++



### COLD

- Texas Deviled Eggs - Cholula Spiced with Cilantro and Sliced Jalapeno 3.00++
- Cajun Shrimp Guacamole Bites 5.00++
- Mexican Bruschetta 5.00++
- Blue Crab Tostadas w/Micro Cilantro and Avocado 7.50++
- Classic Bruschetta Basil Pesto, Goat Cheese, Diced Oven Roasted Tomatoes 5.00++



## SHARABLES & DISPLAYS

(prices are per person. 10-person minimum)

<b>Charcuterie Sausage Board</b>	12.00++
Habanero Sausage, Boudin, Alligator Shrimp and Crawfish Sausage served with Bacon Marmalade and Assorted Cheeses	
<b>Salsa Trio</b>	5.00++
Salsa Rojo, Char-Green Habanero, and Green Tomato Cruda Salsa Served with Crispy Tortilla Chips.	
<b>Rock n' Guac</b>	5.00++
Avocados, Red Onions, Jalapenos, Lime, Herbs and Spices, Garlic and Tomatoes. Served with Tortilla Chips.	
<b>Roasted Garlic Hummus</b>	5.00++
Served with Crisp Vegetables	
<b>Crawfish and Gator Dip</b>	5.00++
Louisiana Crawfish, Alligator and Chorizo. Served with Tortilla Chips	
<b>Parliament Queso-Delic</b>	4.00++
House made Queso Dip with Three Cheese Blend, Onions and Green Hatch Chiles. [Add Brisket for just \$2pp more]	
<b>Rock N' Roll Appetizer Tray</b>	75.00++
Assortment of Natchitoches Meatpies, Miniature Great Balls of Fire, Southwest Eggrolls w/ Avocado Ranch Dipping Sauce	
<b>The Sound Check Appetizer Tray</b>	115.00++
Assortment of Chorizo and Pepperjack Stuffed Jalapenos wrapped in Bacon, Natchitoches Meatpies, Chicken Churrasco Skewer with Red Chimichurri Sauce, Miniature Great Balls of Fire, Crispy Tortilla Chips and Salsa Rojo	





# STATIONS



## NOLA DIP STATION:

8.00pp++

Gator Crawfish Queso, Salsa Rojo, and House-made Guacamole. Served with Tortilla Chips.

## SALAD STATION:

Choose 1 for 6.00pp++ or Choose 2 for 10.00pp++

-Lava Salad – Tossed with Blistered Grape Tomatoes, Red Onion, Green Chilis, Black Bean Corn Pico, Fried Tortilla Strips with Avocado Ranch

-Greek Salad – Romaine Hearts and Arugula topped with Kalamata Olives, Grape Tomato halves, Red Onion, Sliced Cucumber and Feta Cheese. Tossed in Feta Vinaigrette.

-BLTA Salad: Romaine Hearts tossed with Yellow Tomato Wedges, Bacon Lardons, Sliced Avocado, and Herb Croutons. Served with Buttermilk Ranch or Balsamic.

-Romaine Hearts topped with Grape halves, Orange segments, Roasted Bell Peppers, Diced Tomatoes, Green Onions, Toasted Pecans. Streaked with house-made Caesar and House-made Balsamic.

-Creole Potato Salad

## ASSORTED QUESADILLA STATION:

Choose 2 for 14pp++ or Choose 3 for

16pp++

Served w/Chips and Salsa Rojo

-Blackened Chicken Quesadilla

Lava Cantina Spice Pulled Chicken, Three Cheese Blend, and Pico de Gallo

-NOLA Brisket Quesadillas

Abita Braised Brisket, Nola Barbecue Sauce, Three Cheese Blend and Cilantro

-French Quarter Seafood Quesadilla

Gulf Shrimp and our Three Cheese Blend





# STATIONS



## **ROCK STREET TACO™ STATION:**

Choose 2 for 14pp++ or Choose 3 for 16pp++

Served w/Chips and Salsa Rojo

### BY AIR

-Sharp Dressed Bird

Braised Chicken, Fire Roasted Corn, Tomato Ragout, Arugula, Peach Pico and Goat Cheese Crumbled

-Hotel California

Shredded Chicken, Roasted Corn & Black Bean Relish, Avocado and Gringo Bandito® Cream

-Fried Chicken & Queso Tacos

Crispy Chicken, Shredded Lettuce, Queso and Peach Pico de Gallo

### BY LAND

-Hawaiian Pork Tacos

Citrus Braised Smoked Pork, Pineapple Pico de Gallo, Crispy Onions and Gringo Bandito Crema

-Twang N' Tacos

Texas-style BBQ Brisket, Peach Pico and Gringo Bandito® Crema

-En Fuego Asada

Char-Grilled Marinated Steak Topped with Fire Roasted Corn and Poblano Cream Sauce and Queso Fresco

### BY SEA

-Amplified Shrimp Taco

Batter Fried Shrimp Tempura, tossed in a Spicy "Bang- Bang" Sauce, Creamy Slaw and Pico De Gallo

-Grilled Fish Taco

Grilled fish taco with Creamy Slaw and Lime Crema

## **BUILD YOUR OWN LAVA NACHO STATION:**

Choose 2 for 12pp++ or Choose 3 for 14pp++

-Pulled Pork

-Chicken

-Diced Carne Asada

Served with Charro Beans w/Andouille Sausage and Chorizo, Monterrey Jack and Asadero Cheese, Pickled Jalapenos, and Parliament Queso-delic Queso.

## **FAJITA STATION:**

Choose 2 for 19pp++ or Choose 3 for 23pp++

Served w/Crispy Tortilla Chips and Salsa Rojo

-Fajita Chicken

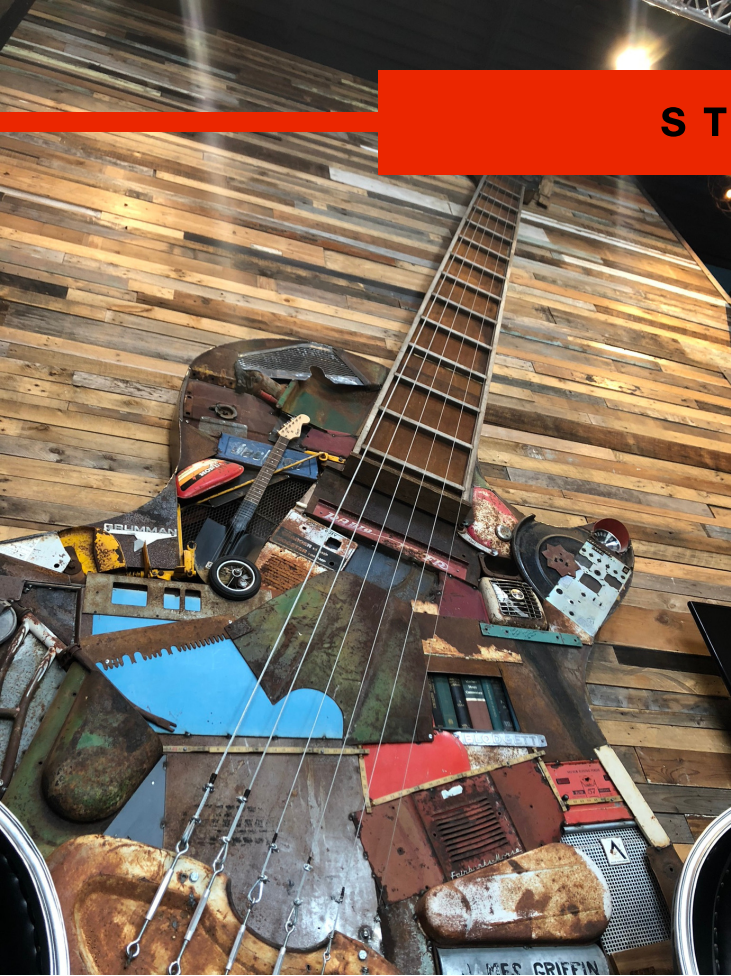
-Fajita Beef

-Cajun Shrimp

Flour Tortillas, Pico de Gallo, Shredded Cheese, Sour Cream



# STATIONS



## SANDWICH STATION:

10.00pp++

Served with House-made Spicy Potato Chips

- Shrimp Po'boy
- Chicken Torta
- Veggie Torta

## PO'BOY BAR:

Choose 2 for \$18pp++ or Choose 3 for 24pp++  
10-person minimum

- Shrimp
- Catfish
- Crawfish

Served with French Quarter Rolls, Shredded Lettuce, Sliced Tomato, Red Onion, Creole Remoulade

## SLIDER BAR:

Choose 2 for 17pp++ or Choose 3 for 20pp++

Served w/House-made Lava Kettle Chips

- Chorizo Burger Sliders
- BBQ Brisket Sliders
- Pulled Pork Sliders
- Jalapeno Sausage Sliders
- Cajun Meatloaf Sliders
- Creole Catfish Sliders

## 27 CLUB MAC & CHEESE STATION:

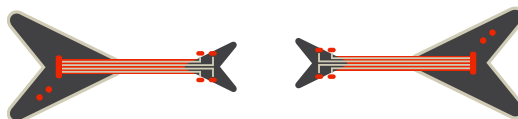
17.00pp++

Includes Three Meats and Assorted toppings

Cavatappi Pasta tossed in Creamy Cheddar Cheese Sauce served with the choice of:

- Chorizo
- Andouille Sausage
- Jalapeno Sausage
- NOLA Brisket
- Fajita Chicken
- Crawfish
- NOLA BBQ Shrimp
- Bacon

Green Onion, Jalapenos, Roasted Bell Peppers, Salsa Roja, Sour Cream, Fresh Cilantro, Cheddar Cheese, Chimichurri Sauce



# STATIONS



**ATTENDED CARVING STATION:** \$100 Carving Station Attendant Fee  
Includes Choice of Two Sides (see below). Served with Rolls.

- |  |           |
|--|-----------|
| -Coriander Pork Loin w/Chimichurri Sauce                         | 22.00pp++ |
| -House Smoked Brisket w/ Creole BBQ Sauce                        | 29.00pp++ |
| -Mustard and Herb Crusted Prime Rib with Horseradish Cream Sauce | 36.00pp++ |
| -Marinated Turkey Breast with Jalapeno Cranberry Sauce           | 23.00pp++ |
| -Herb Crusted Roasted Sirloin with Au Jus                        | 26.00pp++ |
| -Lemon and Thyme Roasted Whole Chickens with Pan Jus             | 20.00pp++ |

**SIDES: Add on to any Station!** 4.00 each++

- Charro Beans with Andouille Sausage and Chorizo.
- Cilantro Rice
- Pepper Jack Grits
- Cajun Potato Salad
- Creole Mac and Cheese
- Garlic Mashed Potatoes
- Corn Maque Choux
- Seasonal Vegetables
- Creole Green Beans
- Creamy Cajun Cole Slaw
- French Fries

Prices are Subject to Change.

"++" Indicates 8.25% Sales Tax and 22% Service Fee



# STATIONS



## DESSERT STATION:

-NOLA Bread Pudding	8.00pp++
-Southern Berry Cobbler	7.00pp++
-Beignets w/Powdered Sugar	6.50pp++
-Churros dusted w/Cinnamon Sugar. Served w/Dulce De Leche Dipping Sauce	8.00pp++
-Assorted Bayou Brownies and Cookies	5.50pp++
-White Chocolate Bread Pudding w/Bailey's Cream	9.00pp++
-Sopapillas topped w/Cinnamon Sugar and Whipped Cream	9.00pp++
-Bananas Foster Cheesecake	8.00pp++
-Kings Cake - Serves 12ppl. Pre-order only.	

## UNLIMITED NON-ALCOHOLIC BEVERAGES:

Water, Tea, Coffee and PepsiCo Sodas upon request	6.00pp++
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**Vegetarian Options and Special Dietary Foods are available.**



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# ROCK N' BUFFET

Minimum of 25 guests

Includes Chips and Salsa Rojo

Add: Crawfish Gator Dip or Parliament Queso-delic - 4.00pp++

## SALADS: (choose 2)

-Lava Salad: Tossed with Blistered Grape Tomatoes, Red Onion, Green Chilis, Black Bean Corn Pico, Fried Tortilla Strips with Avocado Ranch

-Greek Salad: Romaine Hearts and Arugula topped with Kalamata Olives, Grape Tomato halves, Red Onion, Sliced Cucumber and Feta Cheese. Tossed in Feta Vinaigrette.

-BLTA Salad: Romaine Hearts tossed with Yellow Tomato Wedges, Bacon Lardons, Sliced Avocado, and Herb Croutons. Served with Buttermilk Ranch.

-Romaine Hearts Salad: Romaine Hearts topped with Grape halves, Orange segments, Roasted Bell Peppers, Diced Tomatoes, Green Onions, Toasted Pecans. Served with House-made Balsamic.

-Creole Potato Salad

## SIDES: (choose 2)

-Charro Beans with Andouille Sausage and Chorizo.

-Cilantro Rice

-Pepper Jack Grits

-Cajun Potato Salad

-Creole Mac and Cheese

-Garlic Mashed Potatoes

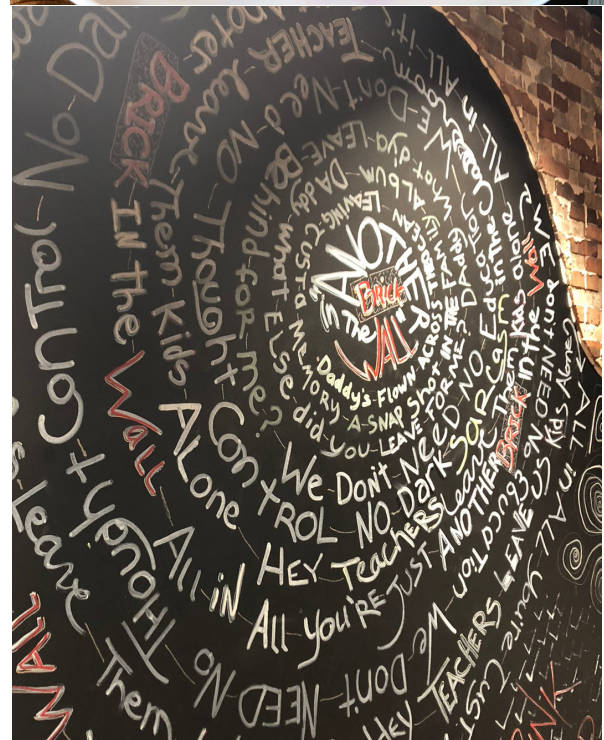
-Corn Maque Choux

-Spicy Jambalaya

-Praline Sweet Potato Casserole

-Creole Green Beans

-Seasonal Vegetables





# ROCK N' BUFFET

## ENTREES:

- Pollo Adovado – Char-Grilled Chicken Breast with Black Bean and Corn Relish
- Cajun Chicken Lasagna
- Carnitas – Braised Pork with Pickled Onions, Cilantro, Salsa Verde
- Carne Asada - Tequila-marinated Skirt Steak with Fennel and Grapefruit Relish w/Cilantro Pesto and Warm Tortillas
- Vegetarian Chili Rellenos – Poblano Pepper stuffed with Quinoa and Queso Fresco
- Cajun Turkey Breast with Chipotle Cranberry Sauce
- Cajun Garlic Pork Roast
- Cajun Fried Catfish with Remoulade Sauce
- Creole Roast Beef Daube – Classic New Orleans Pot Roast
- Jambalaya Pot Pie
- Cajun Chicken and Sausage Alfredo
- Spicy Cajun Meatloaf
- Creole Redfish Courtbouillon
- Blackened Creole Salmon
- Cajun Butter Steak



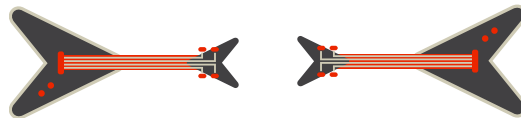
## DESSERTS: (choose one)

Add Additional Option: 5.00pp++

- NOLA Bread Pudding
- Southern Berry Cobbler
- Beignets w/Powdered Sugar
- Churros dusted w/ Cinnamon Sugar. Served w/Dulce De Leche Dipping Sauce
- Bananas Foster Cheesecake
- Assorted Bayou Brownies and Cookies

## BEVERAGES:

- Includes Water, Tea, Coffee and Assorted Sodas



Choose 2 Entrees: 49.00

Choose 3 Entrees: 55.00

Choose 4 Entrees: 62.00

Customize any Menu Options...Talk to Your Sales Director today!



# BAR & BEVERAGES



## NON ALCOHOLIC BEVERAGES

Coffee and Tea (Hot and/or Iced) 3.00 each  
Assorted PepsiCo Sodas 3.00 each  
Smart Water Bottles 5.00 each  
Assorted Juices 5.00 each

**UNLIMITED NON-ALCOHOLIC BEVERAGE STATION:** 6.00pp++  
Water, Tea, Coffee and PepsiCo Sodas upon request

## ALCOHOLIC BEVERAGES:

### BAR ON CONSUMPTION:

Domestic Beer: 16oz. - 5.00; 24oz. - 8.00  
Imported/Micro Beer: 16oz. - 7.00; 24oz. - 9.00  
Bucket of 6 Domestic Beers: 30.00  
Bucket of 6 Imported Beers: 35.00  
Specialty Cocktail: (Hurricane, Frozen Margaritas, Frose) - 10.00 each++  
Pitcher of House Margaritas: 35.00  
Pitcher of Frose: 45.00

### Call Liquors: 8.00 each

- Kruto Vodka
- Don Q White Rum
- Waterloo No. 9 Gin
- Milagro Silver Tequila
- Jack Daniels Bourbon

### Premium Liquors: 10.00 each

- Tito's Vodka
- Bombay Sapphire
- Jack Daniel's Gentleman Jack
- Avion Reposado Tequila
- Bacardi Silver Rum

### Super Premium Liquors: 12.00 each

- Crystal Head Vodka
- Johnnie Walker Black
- Herradura Double Barrel Reposado
- Casa Noble Reposado
- Patron Silver Tequila
- Zephyr Gin

**HAND-SELECTED TEQUILA FLIGHT:** .5oz of each tequila \$16.00pp++  
Avion Reposado, Herradura Double Barrel Reposado, Maestro Dobel Anejo





## BAR PACKAGES



- all packages do not include passed or signature beverages
- shots are not included
- enhancement options available upon requests
- Includes Water, Tea and Assorted Sodas

### GROUPIE BAR PACKAGE

- Beer and Wine
- 2 Hours – 20.00pp++
- 3 Hours – 23.00pp++
- 4 Hours – 25.00pp++
- 5 Hours - 27.00pp++

### ROCKSTAR BAR PACKAGE

- Call Level Liquors, Beer and Wine
- 2 Hours – 25.00pp++
- 3 Hours – 29.00pp++
- 4 Hours – 33.00pp++
- 5 Hours - 37.00pp++

### VIP BAR PACKAGE

- Premium Level Liquors, Beer and Wine
- 2 Hours – 27.00pp++
- 3 Hours – 33.00pp++
- 4 Hours – 38.00pp++
- 5 Hours - 43.00pp++

## WINES:

### Tier 1 Wine: 8.00++ per glass

- Chateau St Jean Chardonnay
- Carnivor Cabernet
- Chateau Ste. Michelle Sauvignon Blanc
- Berringer Pinot Grigio
- Prophecy Pinot Noir
- Dark Horse Rose

### Tier 2 Wine: 11.00++ per glass

- B Side Chardonnay
- A by Aracia Pinot Noir
- H3 Cabernet
- Velvet Devil Merlot

## DRINK TICKETS:

- Beer and Wine Only: 7.00++ each
- Beer, Wine and Call Liquor: 8.00++ each
- Beer, Wine and Premium Liquor: 10.00++ each

## CASH BAR:

- \$500 minimum spend to set up a separate bar
- \$100 Bartender Fee

\*Bottle Service is available upon request. Ask your Sales Director for more information.