

IN HOUSE EVENT PACKAGES

Buffet packages are priced per person. Packages include tea, fresh bread, china dinnerware, stainless steel flatware, beverage glasses, and linen napkins.

Lunch \$22 / Dinner \$33
salad, 2 entrées, 2 sides

Lunch \$33 / Dinner \$44
1 display, 2 hors d'œuvre, salad, 2 entrées, 2 sides

Lunch \$55 / Dinner \$66
1 display, 1 dip, 2 hors d'œuvre, salad, 1 action station, 2 entrées, 2 sides

Lunch \$77 / Dinner \$88
2 displays, 1 dip, 2 hors d'œuvre, salad, 2 action stations, 3 entrées, 2 sides

**Premium items will be subject to a supplemental charge.*

HORS D'ŒUVRE DISPLAYS & DIPS

These items are priced per person.

DISPLAYS

Cheese Platter \$5

*cubed pepper jack, sharp cheddar, and Colby
served with crackers*

Fruit Display \$4.50

fresh seasonal fruit served with a yogurt dipping sauce

Crudités \$4.50

*fresh crisp seasonal vegetables served with a spicy herbed
dipping sauce*

PREMIUM

Artisan Cheese Platter \$8*

handcrafted cheeses served with crackers

La Braciola Platter \$7.50*

assorted deli meats and cheeses served with crackers

Assorted Tarts \$8*

chicken salad, salmon mousse, and mini steak au poivre

Seafood Platter **MKT PRICE***

*chilled shrimp, cold smoked scallops, oysters, crab claws
served with cocktail sauce and remoulade*

DIPS

Spinach and Artichoke \$4

*add shrimp... \$5.50
served with chips*

Pimento Cheese Dip \$4

served with herbed crostinis

Cheesy Shrimp and Crab \$4.50

served with chips

Crawfish & Smoked Gouda Fondue \$4

served with garlic crostinis

Hummus \$3

*traditional garbanzo bean dip garnished with olive
tapenade and served with flatbread*

PREMIUM

Guacamole Bar \$6*

À LA CARTE COLD HORSD'ŒUVRE SELECTION

These items are priced at two bites per person.

SEAFOOD

Shrimp Cocktail \$7
*chilled shrimp served with cocktail sauce
and remoulade*

Mango Gazpacho \$6
with a tomato concasse and jumbo lump crab meat

Spicy Crab Crostini \$5.25
*jumbo lump crabmeat laid on a spicy remoulade
crostini topped with sriracha*

Tuna Tartare \$7
*sesame cucumber salad, and ginger vinaigrette
in a crispy wonton*

House Cured Salmon \$6
*caper cream cheese, chive oil, balsamic vinegar on a
crispy wonton*

MEATS & POULTRY

Chicken Salad Phyllo \$4.50
*spiced pecans and sun-dried cranberries, red grapes,
finished with balsamic gastrique*

Stuffed Dates \$4.00
prosciutto wrapped dates stuffed with gorgonzola

Mini Muffulettas \$5.50
*provolone, ham, Genoa salami, and olive salad
on herbed bread*

Skewered Wedge Salad \$4
*blue cheese dressing, bacon, diced tomato, cracked
pepper, balsamic reduction*

Mini Finger Sandwiches \$5

Pick 3:

chicken salad
Italian
tuna
Caprese
three-cheese

brie & fig
turkey & cheese
ham & cheese
peanut butter & honey
pimento

VEGETARIAN

Creole Deviled Eggs \$4
hardboiled egg with a creole stuffing

Caprese \$5
skewered mozzarella ovoline, cherry tomato, and basil

Fromage Blanc Stuffed Peppadews \$4

Chilled Mediterranean Tomato Salad
*tomato, cucumber, fresh basil, kalamata olives, roasted
garlic, red wine vinegar, extra virgin olive oil*

À LA CARTE HOT HORSD' ŒUVRE SELECTION

These items are priced at two bites per person.

MEATS & POULTRY

Roasted Duck Breast \$6

served on herbed crostini with black mission fig jam

Andouille Puffs \$4

*Andouille wrapped in puff pastry and served
with a Creole mustard honey glaze*

Boudin Bites \$4

*traditional Cajun pork & rice dressing fried in Panko
breadcrumbs and served with remoulade*

Mini Steak au Poivre \$5.50

*pepper-seared steak served over garlic mashed potatoes in
phyllo cups*

Mango Chicken Satay \$4

mango-brined & skewered grilled chicken

BBQ Pork Shoulder \$4

served on herbed crostini with pickled veg

Lamb Pops MKT PRICE

*New Zealand lamb with an herbed Dijon mustard crust
drizzled with apple cider gastrique*

Spicy Cajun Meatballs \$3.50

served in a pineapple and caramelized onion jus

Mediterranean Chicken Kabobs \$6

skewered with Mediterranean vegetables

Pork Shoulder and Kimchi Pot

Stickers \$5

with ponzu sauce

PREMIUM

Mini Beef Wellington \$9*

*CAB steak baked in a puff pastry with a rich mushroom
duxelles*

SEAFOOD

Mini Crab Cakes \$6

*crabmeat folded with a rich béchamel and
fried, served with remoulade*

Cajun Egg Rolls \$5

*shrimp, crawfish, and Andouille fried in rice paper
with seasoned cream cheese, served with remoulade*

Coconut Shrimp \$6

*shrimp fried in snow flake coconut and served with a
spicy mango glaze*

Crabmeat Stuffed Mushrooms \$5.50

*mushroom caps baked with crabmeat
béchamel stuffing and topped with lemon beurre
blanc*

PREMIUM

Bacon Wrapped Scallops \$12*

*U10 scallops wrapped in applewood
smoked bacon and grilled*

Shrimp Bienville Twice Baked Potatoes

\$6.50*

*Red bliss potatoes filled with creole
shrimp stuffing*

Seafood Beignets \$7*

*shrimp, crawfish, trinity, light beignet batter, erved
with caper tartar sauce*

ACTION STATIONS

These items are priced per person. The number of guests and duration of event determine attendant chef fee for action stations.

Creamy Parmesan Risotto \$10

made to order with exotic wild mushrooms, shrimp, chicken, or scallops

Angel Hair & Penne \$13

tossed with basil & sundried tomato marinara & alfredo.

served with chicken, shrimp, bay scallops, exotic wild mushrooms, and mixed vegetables

Bananas Foster, Strawberries Jubilee,

or Georgia Peaches Flambé \$8 (\$10 assorted)

caramelized in brown sugar and flambéed with fruit cordial

& 151° rum. Served with vanilla ice cream

CARVED MEAT

MKT PRICE

Steak au Poivre

with port wine demi glace

Choose between NY Strip, filet, hanger

Prime Rib

with horseradish crème fraiche

Pork Tenderloin

with spicy mango glaze

New Zealand Lamb Rack

crusted with Dijon mustard and fresh herbs

Maple Leaf Duck Breast

topped with Louisiana cane sugar & Black Mission fig jus

Cedar Plank Roasted Side of Salmon

BUFFET MENU

These items are priced at two bites per person.

SALADS

Napa Cabbage Coleslaw

California cabbage, purple cabbage, carrots, and golden raisins tossed with roasted garlic aioli & sherry vinegar

Pasta Salad

penne tossed with cherry tomatoes, mozzarella di bufala, and seasonal vegetables in a zesty vinaigrette

Caesar Salad

crispy romaine lettuce tossed in house made Caesar dressing with croutons and Parmesan cheese

Woodsman Salad

artisan greens tossed in Champagne vinaigrette with dried cranberries, spiced pecans, and fromage blanc

Garden Salad

artisan greens with onion, tomato, cucumber, carrot, and house made dressing

Spinach Salad

warm bacon vinaigrette, boiled egg, red onion, fromage blanc, bacon

SOUPS

Crab Bisque +3.50

rich and creamy with roasted sweet corn

Lobster Bisque +8

lobster claw & tail meat in a creamy bisque

Chicken Gumbo

chicken and andouille simmered in a dark roux broth served with steamed rice

Butternut Squash

roasted butternut squash pureed and garnished with crumbled blue cheese & roasted red pepper

Seafood Gumbo +6

shrimp, oysters, and crab meat simmered in a dark roux broth and served over steamed rice

Broccoli & Cheddar

fresh broccoli and creamy Wisconsin cheddar

Roasted Tomato Basil

with herbed crostini

Beef Stew

sirloin, garlic, potatoes, and fresh vegetables served over steamed rice

SIDE ITEMS

Creamed Spinach

Green Bean Almondine

Black-Eyed Peas

Penne Alfredo

Twice-Baked Potatoes+2

Macaroni & Cheese

Roasted Garlic Mashed Potatoes

Sweet Potato Mash

Cheddar Cheese Grits

Corn Maque Choux (seasonal)

Cheddar Cheese Grit Croquettes*

Potato Croquettes*

Grilled Asparagus*

Wild Mushroom Rice Pilaf

Red Beans & Rice

Herb Roasted Potatoes

Vegetable Medley

Steamed Broccoli

Ratatouille

BUFFET ENTRÉES

Blackened Salmon

fresh Atlantic salmon, blackened, finished with lemon beurre blanc

Salmon Teriyaki

fresh Atlantic salmon baked in a ginger soy glaze

Shrimp & Grits

blackened shrimp with trinity, pickled jalapeno, andouille sausage OR fried shrimp "old way"

Shrimp Creole

Gulf shrimp simmered in a spicy tomato stew and served over steamed rice

Shrimp Penne

Gulf shrimp sautéed in white wine and butter with roasted tomato, capers, garlic, and spinach, then tossed with penne

Chicken Prosciutto Pasta

grilled chicken breast tossed in a creamy corn maque choux with penne and crispy prosciutto

Chicken Alfredo

grilled chicken breast and penne in creamy alfredo (shrimp, scallops, or steak available for an additional charge)

Jambalaya

chicken and Andouille stewed with long grain rice in a rich, spicy chicken broth (seafood free)

Eggplant Roulade

grilled eggplant stuffed with sun dried tomato, roasted red pepper, wild mushroom, fresh basil, and fromage blanc

Chicken Roulade

chicken breast stuffed with cheese and Andouille and roasted, then finished with lemon beurre blanc

Chicken Victoria

blackened chicken breast served over creamy shrimp risotto with lemon beurre blanc

Chimichurri Skirt Steak

grilled with Moroccan spices and garnished with fresh chimichurri

Creole Beef Tips

sirloin tips served over steamed rice with a rich jus

Downtown BBQ

pork shoulder with house made barbeque sauce

Mango Glazed Pork Tenderloin

White Marble Farms pork tenderloin finished with a spicy mango glaze

Coq au Vin

free range chicken marinated in red wine and braised with mirepoix, pearl onions, and Yukon Gold potatoes

Korean Braised Short Ribs

grass fed beef short ribs braised with Thai chilies and ginger

Baked Ziti Bolognese

roasted tomato Bolognese, mozzarella, parmesan, and fresh basil

PREMIUM

Crabmeat Stuffed Trout* +5

rainbow trout stuffed with a rich crab béchamel and finished with lemon beurre blanc

Louisiana Paella* +5

shrimp, crawfi sh, and andouille simmered in a spicy saffron and tomato broth with Arborio rice

Rack of Lamb* MKT PRICE

½ rack of New Zealand lamb with a Dijon mustard crust and port wine demi glace

Steak au Poivre* MKT PRICE

hanger or filet, pan seared in a peppercorn crust and finished with port wine demi glace

Bacon Wrapped Scallops* +8

U10 diver scallops grilled with applewood smoked bacon and finished with a spicy meuniere

Maple Leaf Duck Breast* +6

pan seared duck breast topped with a Louisiana sugar cane & Black Mission fig demi glace

Halibut* MKT PRICE

pan seared and topped with citrus beurre blanc

Lobster Mac & Cheese* +8

Maine lobster claw and penne in a rich sharp cheddar béchamel

Redfish Lafayette* MKT

blackened redfish set atop steamed rice and smothered with rich crawfish etouffee