







# BANQUET PACKET











# BIENVILLE \$23

### FIRST COURSE

(Choose One)

### Dinner Salad

Served with choice of dressing

### Shrimp Gumbo

Cup of file style gumbo

### SECOND COURSE

(Choose One)

### ½ Po-Boy & Soup

Your choice of any fried seafood Po-Boy & any cup of gumbo or bisque

### Greek

Cold Boiled Shrimp, crisp greens cucumbers, tomatoes, Kalamata olives, Greek feta dressing

### Red Beans and Rice

Served with two sausage links and fried catfish bites

### Bacon Cheeseburger

American cheese, Creole mayo, lettuce, tomatoes, onions, pickle spear, onion strings, fries

Choice of soft drink, drip coffee or iced tea included

The "Bienville" menu is available to events scheduled to begin by 3 pm \*Menus and prices are subject to change. All prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff.









# IBERUILLE \$29

### FIRST COURSE

(Choose One)

### Dinner Salad

Served with choice of dressing

### Shrimp Gumbo

Cup of filé style gumbo

### SECOND COURSE

(Choose One)

### Atchafalaya Blackened Catfish

Crawfish, lemon butter, & dirty rice

### Crawfish Etouffée

Lafayette style, served with white or dirty rice

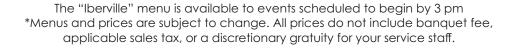
### Fried Seafood Platter

Catfish, shrimp, & stuffed crab served with french fries, onion strings, & cole slaw

### Old Fashioned Chicken Salad

Lightly fried, crisp greens, cheddar cheese, bacon, eggs, croutons, tomatoes, cucumbers, & honey-ranch dressing











# LAFAYETTE \$34 FIRST COURSE

(Choose One)

### Dinner Salad

Served with choice of dressing

### Shrimp Gumbo

Cup of filé style gumbo

### SECOND COURSE

(Choose One)

### Featured Fresh Catch

Broiled fresh catch of the day, served with dirty rice and Creole vegetables

### Crawfish 1/2 and 1/2

Etouffée and fried tails, served with white or dirty rice

### Fried Gulf Shrimp

Served with french fries & onion strings

### N'awlin's Crab Cakes

Topped with crawfish lemon butter Served with dirty rice & Creole green beans











# FRENCH QUARTER \$38

### FIRST COURSE

(Choose One)

### Dinner Salad

Served with choice of dressing

### Chicken and Sausage Gumbo

Cup of filé style gumbo

# SECOND COURSE (Choose One)

### Featured Fresh Catch

Broiled and served with dirty rice & Creole green beans

### Fried Shrimp and Catfish

Served with french fries, onion strings, & coleslaw

### Grand Isle Stuffed Shrimp

Shrimp & seafood stuffing, vegetable kabob, crawfish lemon butter, dirty rice

### Chicken Evangeline

Blackened chicken with creamy spinach, chopped red bell peppers, cilantro, & melted Jack cheese, served with dirty rice











# ST. CHARLES \$45

### FIRST COURSE

(Choose One)

### Dinner Salad

Served with choice of dressing

### Shrimp Gumbo

Cup of filé or Creole style gumbo

### SECOND COURSE

(Choose One)

### Mahi-Mahi Florentine

Broiled mahi-mahi topped with shrimp, scallops, crawfish, & spinach in a white wine cream sauce, served with dirty rice and Creole green beans

### Shrimp & Salmon Kabob

Grilled skewer of shrimp & salmon, mushrooms, squash, onions, bell peppers, dirty rice, lemon butter

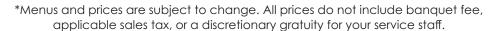
### Fried Seafood Platter

Catfish, shrimp, oysters, stuffed crab, stuffed shrimp and crawfish pie served with french fries and onion strings

### Surf & Turf

10 oz. Certified Angus Beef top sirloin and 5 fried shrimp served with a baked or sweet potato











## BUFFET OPTIONS

(For parties of 20 guests or more)

### CHOICES OF

Buffet #1 \$39 per person

> 2 Entrees 1 Salad 2 Side Dishes 1 Dessert

Buffet #2 Buffet #3 \$41 per person \$48 per person

3 Entrees
1 Soup or Salad
3 Side Dishes
2 Desserts

4 Entrees
1 Soup or Salad
3 Side Dishes
2 Desserts

### **BUFFET SELECTIONS**

### Soups & Salads

Seafood File Gumbo | Chicken & Sausage Gumbo | Creamy Crab Bisque Garden | Caesar | Greek

### Entreés

Fried Shrimp
Fried Stuffed Shrimp
Fried Catfish
Chicken Tenders
Chicken Zydeco Pasta

Shrimp Zydeco Pasta Blackened Chicken Breasts Chicken Evangeline Atchafalaya Catfish Crawfish ½ & ½

### Premium Entrées

(\$6 extra per guest)

Mahi Florentine Salmon French Quarter Stuffed Flounder LaSalle

Crab Cakes Bourbon Street Pasta

### Side Dishes

Creole Green Beans Fried Okra Broccoli Dirty Rice Hush Puppies Red Beans & Rice French Fries Sweet Potato Fries

### Desserts

**Bread Pudding** 

Cheesecake

Key Lime Pie

Choice of soft drink, drip coffee or iced tea included

Buffet style is not all you can eat. Guests may continue to visit the buffet until all items are depleted. Items are not refilled upon depletion for additional servings. Buffet options may not be packaged to go. Menus are subject to change. Prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff.











# A LA CARTE APPETIZERS HOT

Shrimp Kisses (25 pieces) \$75

Crawfish Pies (25 pieces) \$75

Crab & Spinach Dip (serves 20) \$85

Seafood Fondeaux with garlic bread (serves 20) \$100

Crab Balls (50 pieces) \$65

### COLD

Cocktail Shrimp (50 pieces) \$85

Peel & Eat Shrimp (50 pieces) \$50

Shrimp & Crab Avocado Cocktail (serves 20) \$125

Oysters on the Half-Shell (12 pieces) MKT



