



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.





IBERVILLE

\$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

Choice of soft drink, drip coffee or iced tea included

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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 ½ and ½

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

Choice of soft drink, drip coffee or iced tea included

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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

Choice of soft drink, drip coffee or iced tea included

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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

Choice of soft drink, drip coffee or iced tea included

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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
\$41 per person

3 Entrees
1 Soup or Salad
3 Side Dishes
2 Desserts

Buffet #3
\$48 per person

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

Premium Entrées

(\$6 extra per guest)

Mahi Florentine	Crab Cakes
Salmon French Quarter	Bourbon Street Pasta
Stuffed Flounder LaSalle	

Side Dishes

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

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