

4-Hour Event Package



Tray Passed Appetizers

*** Hawaiian Coconut Chicken**

~ marinated chicken breast strips dipped in a Hawaiian tempura batter, rolled in coconut & deep-fried to a golden brown

*** Seafood Stuffed Mushroom**

~ crawfish, crabmeat & shrimp with breadcrumbs, red bell peppers & our signature spice blend, stuffed in button mushroom caps & broiled to perfection



Unlimited Buffet

1. * Cypress Cajun Meatballs

~ fresh ground chuck, prepared in our signature mesquite garlic BBQ sauce

2. Shrimp & Crawfish Alfredo

~ fresh Gulf shrimp and crawfish tails in a garlic alfredo sauce with fresh garden vegetables served with bowtie pasta

3. * Smoked Pork & Cabbage Egg Rolls

~ delicate sheets of Chinese pasta filled with hickory smoked pork, fresh cabbage, & oriental vegetables stewed in a Szechwan sauce, deep fried & served with a pineapple sweet & sour sauce

4. * Southern Fried Fish Strips

~ Cajun marinated fish filets breaded in our signature recipe of spices & corn flour, deep-fried & served with our homemade lemon cracked black pepper tartar sauce

5. Bayou Rice Dressing

~ fresh ground chuck, green bell peppers, onions, fresh garlic & finished with chopped shallots and parsley

6. * Crispy Fried Chicken Wings

~ Cajun marinated chicken wings, breaded in our signature recipe of spices & corn flour, deep-fried & served with our homemade ranch dressing

7. Penne a` la Vodka

~ grilled chicken, mushrooms, green bell peppers, onions, fresh garlic in a creamed marinara sauce served with penne pasta

8. *** Fried Mushrooms**
~ Cajun marinated fresh mushrooms breaded in our signature recipe of spices & corn flour, deep-fried & served with our homemade ranch dressing
9. **Fried Eggplant**
~ tender slices of fresh eggplant breaded with garlic herb bread crumb, deep fried to a crisp golden brown
10. **Crawfish & Shrimp in Lobster Cream**
~ Gulf shrimp, crawfish tails, with a perfect mix of diced vegetables in a heavy lobster cream (accompanies fried eggplant dish)
11. **Smoked Sausage & Chicken Jambalaya**
~ smoked sausage & chicken, green bell peppers, fresh garlic, onions with our signature spice blend
12. **Mesquite Smoked Pork Pistolettes**
~ maple marinated, mesquite smoked pork in our signature BBQ sauce served with fresh baked wheat rolls
~ **OR** ~
Roast Beef Pistolettes
~ herb crusted roast beef served in our signature red wine au jus sauce with fresh baked wheat rolls
13. **** Fresh Seasonal Fruit**
~ hand-selected, fresh seasonal fruit
14. **** Mascarpone Pate'**
~ homemade Italian cream cheese, flavored with an amaretto liquor served alone or with fresh seasonal fruit
15. **** Fresh Seasonal Vegetables**
~ hand-selected, fresh seasonal vegetables served with our homemade ranch dressing
16. **** Domestic Cheese**
~ cubes of domestic cheese served with assorted crackers & french bread crostinis
17. *** Spinach & Artichoke Dip**
~ spinach and artichoke hearts in a heavy cream garlic & parmesan sauce, served with french bread crostinis
18. **Creamy Shrimp Etouffee Dip**
~ fresh Gulf shrimp, stewed with our signature spice blend & browned to a golden perfection, served with french bread crostinis
19. **Turkey & Ham Specialty Sandwiches**
~ sliced smoked turkey breast & honey baked ham served with a variety cheeses inside of fresh baked wheat rolls
20. **Chicken & Sausage Gumbo**
~ smoked sausage, chicken, onions, and green peppers prepared in a dark roux & finished with chopped shallots and parsley
21. **Gourmet Coffee Station**
~ fresh brewed gourmet coffees served with a full condiment bar

**Denotes items that may be substituted for items on the exchange list below*

***Denotes items that may be exchanged at a two-to-one ratio for items on the exchange list below*

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Alcohol

Draft Beer

Bud Light | Miller Lite | Abita Amber | Michelob Ultra | Blue Moon | Sam Adams | Cane Brake
Killian's | WoodChuck Hard Cider | Ziegen Bock

**subject to change*

House Wine

Forest Ville: Merlot | Cabernet | White Zinfandel | Chardonnay | Moscato

House Liquor

McCormick Vodka | McCormick Scotch | Castillo Silver Rum | Pepe Lopez Tequila | Bols Triple Sec
McCormick Gin | Amaretto de Padrino | Early Times Bourbon | Kapali Coffee Liqueur

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*No food substitutions available for 3-Hour Package
Alcohol upgrades available for 3-Hour Package*

*Soft drinks and set-ups included
Alcohol service is unlimited for the entire time of the event*

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Exchange Items

Unlimited Buffet

- *Pasta Jambalaya with Chicken & Sausage
- *Swedish Meatballs
- *Fried Breaded Cauliflower with Bacon Honey Mustard
- *Chicken Marsala Tenders
- *Italian Meatballs with Marinara
- *Sesame Chicken Tenders with Sweet & Sour Sauce
- *Fajita Chicken served with a Tequila Lime Sauce
- *Grilled Mushroom & Vidalia Onion Soup
- *Humus with Toasted Flat Bread
- * Black Bean Dip on Tri Colored Tortillas
- *Buttermilk Chicken Tenders with Honey Pecan Drizzle
- * Artichoke & Tasso Cream Pasta
- *Baked Brie with Pecans & Honey/Melba Sauce in a Puff Pastry

Tray Passed Appetizers

- *Italian Sausage Stuffed Mushrooms
- * Seafood Boulettes
- * Spanakopita
- * Mini Quiche Florentine
- *Fried Toasted Meat or Cheese Ravioli with Marinara
- *Boudin Bites
- *Southwest Chicken Rumaki
- *Mini Seafood Cakes
- *Fried Artichoke Hearts with Creole Garlic Aioli
- *Thai Chicken Sate with Hoi sin BBQ Sauce
- *Mini Muffalettas
- *Crawfish Pies or Meat Pies
- *Spring Rolls

Call for Package Pricing & Further Information – 985.580.1500