

3-Hour Event Package



Tray Passed Appetizer

Hawaiian Coconut Chicken

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



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. 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

4. Bayou Rice Dressing

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

5. 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

6. Penne a` la Vodka

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

7. Smoked Sausage & Chicken Jambalaya

~ smoked sausage & chicken, green bell peppers, fresh garlic, onions with our signature spice blend

8. 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

9. Fresh Seasonal Fruit

~ hand-selected, fresh seasonal fruit

10. Fresh Seasonal Vegetables

~ hand-selected, fresh seasonal vegetables served with our homemade ranch dressing

11. Spinach & Artichoke Dip

~ spinach and artichoke hearts in a heavy cream garlic & parmesan sauce, served with french bread crostinis

12. Creamy Shrimp Etouffee Dip

~ fresh Gulf shrimp, stewed with our signature spice blend & browned to a golden perfection, served with french bread crostinis

13. Turkey & Ham Specialty Sandwiches

~ sliced smoked turkey breast & honey baked ham served with a variety cheeses inside of fresh baked wheat rolls

14. Chicken & Sausage Gumbo

~ smoked sausage, chicken, onions, and green peppers prepared in a dark roux & finished with chopped shallots and parsley

15. Gourmet Coffee Station

~ fresh brewed gourmet coffees served with a full condiment bar



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



*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*

Call for Package Pricing & Further Information – 985.580.1500