



# *Brunch Catering Menu*

## **Hors d'oeuvres & Appetizers**

*There is something, for everyone so speak to our catering team for the best option to simplify planning.*

Prices are for 50 pieces or per person

### *Cold Beginnings*

- ❖ Mini Yogurt Parfait \$7 p.p.
- ❖ Charcuterie Board \$24pp
- ❖ Fresh Fruit and Cheese Platters \$18 p.p.
- ❖ Fresh Baked Pastries & Croissants \$8 p.p.
- ❖ Marinated Crab Claws (Market price)
- ❖ Boiled Louisiana Shrimp (Market price)
- ❖ Creole Deviled Eggs \$190
- ❖ Mini Tuna or Chicken Salad Croissants \$240
- ❖ Smoked Salmon & Caper Canapes \$290
- ❖ Tomato Basil Bruschetta \$190

### *Beverages*

Orange Juice-\$55/gal Coffee/Tea-\$45 1.5 gal  
Mimosa or Bloody Mary \$130 per gal  
A la carte-\$12 per drink

*For inquiries regarding special or custom bar packages please contact our Catering Consultant*

### *Hot Beginnings*

- ❖ Petite Andouille Sausage En Croute \$190
- ❖ Petite Crawfish Pie \$210
- ❖ Waffles or Pancakes \$5 p.p.
- ❖ Mini Crab Cakes \$265
- ❖ Assorted Petite Quiche \$170
- ❖ Fried/Grilled Chicken Tenders \$225
- ❖ Fig & Goat Cheese Vol-au-vent \$210
- ❖ Bacon Wrapped Shrimp \$255
- ❖ Chicken Satay w/Peanut Sauce \$225

### *Desserts*

- ❖ French Bread Pudding with a Bourbon Sauce \$7 p.p.
- ❖ Cheesecake with Graham Cracker Crust \$7 p.p.
- ❖ Pecan Pie \$8 p.p.
- ❖ Beignets \$5 p.p.

## **The Brunch Package- \$54, \$62, \$75, & \$95 p.p**

*For delicious options already selected choose our classic Brunch package.*

*1-3 entrees, 4-6 sides, 1-2 desserts*

Veggie Quiche  
Scrambled Eggs  
Bacon and Sausage  
Biscuits and Andouille Sausage Gravy  
Creole Breakfast Potatoes  
Shrimp & Grits  
Mini Chicken Salad Croissants  
Mini yogurt parfait  
Seasonal Sliced Fruit

### **Dessert**

French Bread Pudding with a Bourbon or Rum Sauce  
Cheesecake with Graham Cracker Crust  
Southern Pecan Pie

**Beverages-Coffee, tea, and orange juice**

A 22% service charge and 9.7% tax will be added to food & beverage totals. \$100 bar tender fee; \$100 set up fee  
Additional service charges may apply for events requiring extra set-up, wait staff, bartenders and on-premise cooking staff.

Prices are subject to change.

## Brunch Extras

French Bread French Toast \$8 p.p.

Chicken & Waffles \$12 p.p.

English Muffin Breakfast Sandwich \$11 p.p.  
(scrambled eggs, andouille sausage, Creole seasonings, and cheese)

Shrimp & Southern-style cheese grits \$15 p.p.

Traditional Eggs Benedict \$15 p.p.

Creole Eggs Benedict  
w/ crab or crawfish cake Market Price

Assorted Cereals & Fruit Yogurts \$8p.p.

Bagels & Cream Cheese \$5 p.p.

## A la carte

Pan of Jambalaya with Chicken & Sausage-\$155

Pan of Red Beans and Rice with Smoked Sausage & Ham- \$155

Pan of Chicken and Andouille Sausage Gumbo-\$175

Pan of Seafood Gumbo-\$250

Pan of Bread Pudding with Rum or Bourbon Sauce-\$100

Pan of Mixed Greens Salad or Caesar Salad-\$80

Pan of Bacon and Sausage-\$120

Pan of Scrambled Eggs-\$80

Pan of Cheese Grits-\$70

Southern Style Buttermilk Biscuits \$25 per Dozen

Pan of Breakfast Potatoes-\$70

**\*\*Pan serves 25\*\***

A 22% service charge and 9.4% tax will be added to food & beverage totals. \$75 bar tender fee; \$100 set up fee  
Additional service charges may apply for events requiring extra set-up, wait staff,  
bartenders and on-premise cooking staff.

Prices are subject to change.

# Hosted Bar Pricing

***All bar packages are a minimum of 3 hours and require a hosted bartender fee of \$100 per bartender. Each additional hour is \$25 per bartender.***

***The Bacchus \$31 p.p., each additional hour, \$10 p.p.***

Selected Red & White Wines  
Choice of 2 Domestic beers, and 1 Import beer or  
1 Domestic beer, 1 Import beer, and 1 Local beer

***The Orpheus \$37 p.p., each additional hour, \$15 p.p.***

Bacardi Light Rum, Beefeater Gin, Stoli Vodka, Jose Cuervo Gold Tequila,  
Jack Daniels Bourbon, Dewar's Scotch, Crown Royal Blended,  
Selected Red and White Wines  
Your Choice of 2 Domestic Beers, and 1 Import Beer  
Assorted Soft Drinks, Juices, all Mixers and Garnishes

***The Rex \$42 p.p., each additional hour, \$20 p.p.***

Meyers Dark Rum, Bombay Sapphire Gin, Ketel One Vodka, Patron Tequila,  
Gentleman Jack Bourbon, Chivas Regal Scotch, Crown Royal Reserve Blended,  
Selected Red and White Wines  
Your Choice of 2 Domestic Beers, and 1 Import Beer  
Assorted Soft Drinks, Juices, all Mixers and Garnishes

Specialty drinks can be added to any package at an additional charge.

## ***Consumption Bar Prices Per Drink***

***(\$500 minimum, per hour, exclusive of service charge or tax; \$200 set-up fee; minimum 50 people)***

Orpheus Stocked – \$13 Rex Stocked – \$17

Domestic Beer – \$6 Import Beer – \$7 Local/Craft Beer – \$7

House Wines – \$9

Assorted Soft Drinks and Juices – \$4

Cordials & Craft Cocktails– \$12 to \$16

A 22% service charge, 9.70% tax and \$100 set up fee will be added to food & beverage totals.  
Additional service charges may apply for events requiring extra set-up, wait staff, bartenders and on-premise cooking staff.  
Prices are subject to change.