



Brunch Catering Menu

Hors d'oeuvres & Appetizers

(A la carte)

There's something for everyone! Speak with our catering consultant to choose the best size and assortment of platters for your event.

Prices are for 50 pcs/100 pcs
Passed / Display / Priced per person

Cold Beginnings

- ❖ Mini Yogurt Parfait \$5 p.p.
- ❖ Charcuterie Board-Full (feeds 16-20) \$100
Half (feeds 10-15) \$70 Add Pate-\$20
- ❖ Fresh Fruit and Cheese Platters \$6 p.p. *
- ❖ Fresh Baked Pastries & Croissants \$6 p.p.
- ❖ Marinated Crab Claws (Market price)
- ❖ Boiled Louisiana Shrimp \$210/\$390
- ❖ Deviled Eggs \$80/\$130 *
- ❖ Mini Tuna or Chicken Salad Croissants \$120/\$190
- ❖ Assorted Meat French Bread Finger Sandwiches

Beverages

- ❖ Assorted Juices, Tea's, and Coffee \$5p.p.
- ❖ Bottomless Mimosa or Bloody Mary \$15 p.p.
A la carte-\$7 per drink

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

Hot Beginnings

- ❖ Petite Andouille Sausage En Croute \$140/\$250
- ❖ Petite Crawfish Pie \$140/\$250
- ❖ Waffles or Pancakes \$5 p.p.
- ❖ Mini Crab Cakes \$140/\$250
- ❖ Assorted Petite Quiche \$140/\$250 *
- ❖ Fried Chicken Tenders \$140/\$250

Desserts

- ❖ French Bread Pudding with a Bourbon or Rum Sauce \$4 p.p.
- ❖ Cheesecake with Graham Cracker Crust \$4 p.p.
- ❖ Pecan Pie \$4 p.p.
- ❖ Beignets \$40/\$80

The Brunch Package- \$36 p.p

*For delicious options already selected choose our classic Brunch package.
A la carte hors d'oeuvres and appetizers can be added.*

Veggie Quiche
Bacon and Sausage
Biscuits and Andouille Sausage Gravy
Creole Breakfast Potatoes
Shrimp & Grits
Assorted Tea Sandwiches
Mini yogurt parfait
Seasonal Sliced Fruit

Dessert-PICK ONE

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

Beverages-Coffee, tea, and assorted juice

There is a 15 guest minimum for all events. A 20% service charge and 9.7% tax 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.

Brunch Extras

French Bread French Toast \$5 p.p.

Chicken & Waffles \$8 p.p.

English Muffin Breakfast Sandwich \$8 p.p.

(with scrambled eggs, andouille sausage, Creole seasonings, and cheese)

Shrimp & Southern-style cheese grits \$8 p.p.

Traditional Eggs Benedict \$7 p.p.

Creole Eggs Benedict \$9 p.p.

(Served w/ crab or crawfish cake)

Assorted Cereals & Fruit Yogurts \$5 p.p.

Bagels & Cream Cheese \$4 p.p.

A la carte

Pan of Jambalaya with Chicken & Sausage-\$140

Pan of Red Beans and Rice with Smoked Sausage & Ham- \$140

Pan of Chicken and Andouille Sausage Gumbo-\$140

Pan of Seafood Gumbo-\$180

Pan of Bread Pudding with Rum or Bourbon Sauce-\$70

Pan of Mixed Greens Salad or Caesar Salad-\$70

Pan of Bacon and Sausage-\$100

Pan of Scrambled Eggs-\$70

Pan of Cheese Grits-\$70

Southern Style Buttermilk Biscuits \$25 per Dozen

Pan of Breakfast Potatoes-\$70

****All pans feed 25/30 guests**