



L'auberge®
CASINO RESORT
LAKE CHARLES

EVENT AND RECEPTION DINING PACKAGES

All prices are subject to designated taxable service charge and applicable sales tax.



BREAKFAST PACKAGES

PLATED BREAKFAST

\$24 per guest

Includes muffins, danishes, croissants, fruit preserves and butter set in the center of each table.

All plated breakfast menus include table side coffee service.

A coffee station is available at an additional \$50 per gallon.

Please select one starter and one entrée for your entire group.

Starters

*Fresh Fruit & Berries Salad, Banana Nut Bread
Greek Yogurt, Citrus Salad, Pecan Granola Parfait Fresh
Melon, Ricotta*

Entrées

All American Breakfast

*Scrambled Eggs, Southern Style Potatoes,
Smoked Bacon, Roasted Tomato*

Egg White Frittata

*Choice of Crawfish, Pulled Pork or Sausage, Roasted
Mushrooms, Spinach & Swiss Cheese, Heirloom Tomato*

Eggs Benedict

*Poached Eggs, Canadian Bacon, & Hollandaise Sauce,
Breakfast Potatoes, Jumbo Asparagus*

Beverages

Orange & Cranberry Juices

Freshly Brewed Coffee & Decaffeinated Coffee

Hot Tea Selection

BREAKFAST PACKAGES

CONTINENTAL BUFFET BREAKFAST SELECTIONS

Healthy Start

\$24 per guest

Sliced Seasonal Fruit & Fresh Berries
Low Fat Flavored Greek Yogurt
Homemade Granola
Hard Boiled Eggs, Sliced Tomatoes
Low Fat Banana Nut Bread
Raisin Bran Muffins
Steel-Cut Irish Oatmeal
Brown Sugar, Raisins, Roasted Pecans & Cinnamon
Orange & Cranberry Juices
Freshly Brewed Coffee & Decaffeinated Coffee Hot
Tea Selection

Traditional

\$22 per guest

Sliced Seasonal Fruit & Fresh Berries
Individual Fruit & Natural Yogurts
Homemade Granola
Fresh Baked Croissants, Danishes & Muffins Sweet
Butter & Fruit Preserves
Orange & Cranberry Juices
Freshly Brewed Coffee & Decaffeinated Coffee Hot
Tea Selection

Farmers Market

\$24 per guest

Whole Apples, Oranges, & Bananas
Sliced Seasonal Fruit & Fresh Berries
Fresh Baked Croissants, Danishes & Muffins Sweet
Butter & Fruit Preserves
Greek Yogurt Fruit Parfaits
Homemade Granola
Orange & Cranberry Juices
Freshly Brewed Coffee & Decaffeinated Coffee Hot
Tea Selection

Morning on the Lake

\$25 per guest

Sliced Seasonal Fruit & Fresh Berries
Individual Fruit & Natural Yogurts
Homemade Granola
Fresh Baked Croissants, Danishes & Muffins
Pecan Scones & Warm Buttermilk Biscuits,
Honey Whipped Cream, Warm Cane Syrup,
Sweet Butter & Fruit Preserves
Southern Style Grits, Cheddar Cheese, Green Onion
Orange & Cranberry Juices
Freshly Brewed Coffee & Decaffeinated Coffee
Hot Tea Selection

Breakfast "On the Run"

\$24 per guest

Boxed breakfasts are designed for use on departure
day and off-site events only. Boxed breakfasts are not
available for in-house dining.

Select two of the following for your entire group.

Fresh Fruit Salad
Whole Fruit
Individual Low Fat Greek Yogurt
Blueberry or Bran Muffin
Assorted Bottled Fruit Juice

Select two of the following sandwiches for your
entire group.

COLD SANDWICHES

Bagel & Cream Cheese
Smoked Salmon, Tomato, Cucumber, Capers & Dill
Cream Cheese, Brioche Roll

HOT SANDWICHES

Scrambled Egg & Cheese, Buttermilk Biscuit,
Country Sausage & Egg, English Muffin,
Cheddar Cheese, Tomato Salsa



BREAKFAST PACKAGES

FULL BUFFET BREAKFAST SELECTIONS

The Main Street Breakfast

\$28 per guest

Sliced Seasonal Fruit & Fresh Berries

Individual Fruit & Natural Yogurts

Homemade Granola

Fresh Baked Croissants, Danishes & Muffins

Sweet Butter & Fruit Preserves

Scrambled Eggs

Roasted Breakfast Potatoes

Choice of Two: Smoked Bacon, Sausage Links, Country Ham

Southern Style Grits, Cheddar Cheese, Green Onion

Orange & Cranberry Juices

Freshly Brewed Coffee & Decaffeinated Coffee

Hot Tea Selection

The Lake Charles Breakfast

\$32 per guest

Sliced Seasonal Fruit & Fresh Berries

Individual Fruit & Natural Yogurts

Homemade Granola

Smoked Salmon & Bagels with Flavored Cream Cheese Fresh

Baked Croissants, Danishes & Muffins

Sweet Butter & Fruit Preserves

Scrambled Eggs

Roasted Breakfast Potatoes

Cheese Blintzes with Berry Compote

Choice of Two: Smoked Bacon, Sausage Links, Country Ham

Country Biscuits & Gravy

Southern Style Grits, Cheddar Cheese, Green Onion

Orange & Cranberry Juices

Freshly Brewed Coffee & Decaffeinated Coffee

Hot Tea Selection



BREAKFAST PACKAGES

BUFFET ENHANCEMENTS

Add to your buffet selection. Prices may vary if selected individually without the purchase of a buffet.

BREAKFAST ADDITIONS

\$7 per piece. Minimum order of 24 pieces is required.

French Breakfast Sandwich

Scrambled Eggs, Bacon, Cheddar on a Croissant

Southern Breakfast Sandwich

Scrambled Egg & Cheese on a Buttermilk Biscuit

English Breakfast Sandwich

Country Sausage & Egg on an English Muffin

Breakfast Burrito

Scrambled Egg, Cheddar Cheese & Tomato Salsa in a Flour Tortilla

French Toast Sandwich

Scrambled Egg, Ham, Maple Butter

LAGNIAPPE TREATS

Warm Sticky Buns with Pecans

\$32 per dozen

Warm Beignets

Dark Chocolate & Crème Anglaise Sauces

\$25 per dozen

Assorted Coffee Cake Slices

Lemon, Banana, Blueberry

\$23 per dozen

Warm Buttermilk Biscuits

Candied Pecan Whipped Butter

\$24 per dozen

BREAKFAST PACKAGES

A La Carte

Priced per guest.

Selection of Individual Cereals

Whole, Skim & 2% Milk

\$5

Southern-Style Grits

Buttered Grits, Cheese, Green Onions

\$5

Steel Cut Irish Oatmeal

Brown Sugar, Raisins, Roasted Pecans, Cinnamon

\$6

Smoked Salmon & Bagel

Cream Cheese, Dill Cream, Tomatoes, Caper,

Chopped Eggs, Shaved Onions

\$8

Shrimp & Grits

Buttered Yellow Corn Grits with Sautéed

Shrimp, Leeks, Mushrooms

\$12

BRUNCH BUFFET

\$60 per guest

Brunch in the Courtyard

Whole Fruit

Sliced Fresh Fruit & Berries

Fresh Baked Croissants, Danishes & Muffins, Sweet Butter
& Fruit Preserves

Smoked Salmon & Assorted Bagels, Sliced Onions, Sliced
Tomatoes, Cream Cheese, Dill Cream

Market Lettuce, Cherry Tomatoes, Cucumbers, Crispy Shallots

Shaved Radishes, Herb Croutons

Creole Mustard Vinaigrette, Balsamic Vinaigrette, Creamy
Buttermilk Ranch

Cucumber & Tomato Salad, Shallot Vinaigrette

Raw Bar

Boiled Gulf Shrimp & Oysters

Horseradish Cocktail Sauce, Cognac Sauce,

Creole Remoulade

Ceviche

Eggs & Omelet Station

One chef attendant is required for every 75 guests at
\$150 per attendant.

Omelets and eggs made to order with the following
accompaniments:

Smoked Bacon, Black Forest Ham, Bell Peppers,
Wild Mushrooms, Red Onions, Tomatoes, Cheddar,
Pepper Jack, Mozzarella

Entrees

New Orleans BBQ Shrimp & Grits

Fried Chicken, Pepper Jelly

Salmon with Creole Tomato Court-Bouillon Roasted

Tomato Provencal, Steamed Asparagus

Yukon Gold & Sweet Potato Gratin

Dessert Buffet

Seasonal Fruit Tarts, White Chocolate & Raspberry Bread

Pudding, Orange Dark Chocolate Ganache Cake,

Warm Beignets, Dark Chocolate & Crème Anglaise Sauce

Orange & Cranberry Juices

Freshly Brewed Coffee & Decaffeinated Coffee

Hot Tea Selection

À LA CARTE BREAK SELECTIONS

Beverages

Assorted Soft Drinks \$3 each
Boylan Cream Soda Assortment \$5 each
Assorted Vitamin Water \$5 each
Red Bull & Sugar-Free Red Bull \$6 each
Spring or Sparkling Water \$3 each
Coconut Water \$6 each
"Gold Peak" Iced Tea \$4 each

Beverages by the Gallon

Freshly Brewed Coffee & Decaffeinated Coffee \$50
Hot Tea Selection \$45
Sweetened or Unsweetened Iced Tea \$45
Iced Coffee \$50
Orange, Grapefruit, Cranberry, Apple or Tomato \$45
Old Fashioned Lemonade \$45

Priced Per Item

Sliced Fruit \$6 per guest
Vegetable Crudité with Ranch Dressing \$6 per guest
Whole Fruit \$3 each
Individual Flavored Yogurts \$3 each
Zapp's Chips, Mixed Nuts, Popcorn or Pretzel Bags \$4
Assorted C&Y Bars \$4
Assorted Kind Bars \$5
Cheese & Crackers \$5 per guest
Assorted Meat Tray \$8 per guest

By the Dozen

L'Auberge Signature Cookies \$32
French Macarons in Seasonal Flavors \$30
Traditional, Chocolate & Almond Croissants \$36
Brownies & Blondies \$32
Assorted Cupcakes \$36
Lemon Bars \$32
Fresh Fruit Brochettes with Yogurt Sauce \$42
Jumbo Soft Pretzels, Cheese Sauce,
Creole & Yellow Mustard \$36

ALL DAY BREAK

\$38 per person
Included in the Day Meeting Package, we offer continuously replenished coffee breaks featuring snacks and beverages that provide healthy choices and energy throughout the day.

Continental Breakfast

Assorted Yogurts Sliced Fresh Seasonal Fruit Bagels, Danishes & Muffins Plain, Vegetable & Scallion Cream Cheese, Butter & Assorted Jellies

Mid-Morning Addition

Assorted Packaged Items Nutri-Grain Bars, Health Bars

Afternoon Break

Assorted Whole Fruit, Sweets Platter, Cookies, Brownies, Individual Bags of Chips, Pretzels & Popcorn
Vegetable Crudités with Herb Dip

All Day Hot & Cold Beverages

\$24 per person
Regular and Decaffeinated Coffee & Assorted Teas,
Assorted Bottled Juice, Bottled Water, Ice Tea &
Assorted Soda



THEMED BREAKS

Produce Results

\$15 per guest

Fresh Citrus Fruit Salad Martini

Fresh Fruit Brochette, Yogurt Sauce

Fresh Pressed Juices

ABC (Apple, Beet, Carrot), Super Green (Kale, Cucumber, Celery, Pear & Lemon)

Sweet Tart (Apple, Orange, Honey Dew, Lime, Mint)

Caffeine Kick

\$15 per guest

Cold Brew Coffee, Cinnamon Chantilly, Mocha Syrup,

Bourbon Caramel Syrup

Cocoa Meringue Cookies & Cappuccino Pound Cake

Chocolate Covered Coffee Beans Shots

Café Au Lait Madeleines

Southern Spread

\$15 per guest

JD's Pimiento Cheese

Pepper Jelly with Farmer's Cheese

Sweet Onion Dip

Roasted Garlic Hummus

Homemade Potato Chips, Rosemary Crisps, Lavash

Lagniappe Break

\$15 per guest

Assorted Candy & Kind Bars

Popcorn Cart with Flavored Salts

Jumbo Pretzels with Cheese Sauce,

Yellow & Creole Mustard

Zapp's Potato Chips

Bark & Bars

\$15 per guest

Gourmet Rice Krispy Bars

Praline, Caramel & Chocolate, Rocky Road

White Chocolate, Apricot & Cranberry Bark

Dark Chocolate, Almond & Sea Salt Bark

LUNCH PACKAGES

PLATED LUNCH

All plated lunch menus include tableside coffee service. Price includes soup or salad, rolls and a dessert.

Soups

Creole Tomato Bisque with Basil Oil
Chicken & Andouille Gumbo with Popcorn Rice
Corn & Crab Chowder with Herb Crouton
Seafood Gumbo with Popcorn Rice
Potato & Leek

Salads

Classic Caesar, Romaine, Cherry Tomatoes,
Parmesan & Focaccia Crostini
Tomato & Fresh Mozzarella with Basil Pesto
& Micro Greens
Baby Market Greens, Heart of Palm, Shaved Radishes,
Pistachios, Dried Cherries & Thyme Vinaigrette
Baby Iceberg Wedge Salad, Blue Cheese, Cherry
Tomatoes, Crisp Smoked Bacon & Buttermilk Ranch
Southern Greens Salad, Goat Cheese, Citrus Segments,
Candied Pecans & Balsamic Vinaigrette

Entrées

Herb Roasted Chicken Breast

\$29 per guest
Yukon Gold Potato Puree, Asparagus,
Sautéed Mushrooms with Chicken Jus

Blackened Chicken Penne

\$26 per guest
Penne Pasta, Grilled Chicken, Vegetable Blend in a
Parmesan Cream Sauce

Bacon Crusted Salmon

\$30 per guest
Almond Rice Pilaf, Asparagus

Cajun Shrimp Pasta

\$29 per guest
Cajun Shrimp, Penne Pasta, Vegetable Blend in a
Parmesan Cream Sauce

Desserts

Strawberry Shortcake
Fresh Louisiana Strawberry Compote
Citrus Cheesecake
Citrus Infused Raspberry Cheesecake,
Wild Berry Compote
Chocolate Tart Carmelita Slice
Bourbon Caramel Sauce
Key Lime Bar
Citrus Meringue, Blueberry Gelée
Café au Lait Crème Brûlée
Apricot Financier, Fresh Berries
Freshly Brewed Coffee, Decaffeinated Coffee
Hot & Iced Tea Selection

Blackened Redfish

\$30 per guest
Sweet Potato Mash, Steamed Broccolini,
Creole Beurre Blanc

Roasted Atlantic Salmon

\$28 per guest
Almond Rice Pilaf, Green Beans, Tomato & Shallot Vinaigrette

Grilled NY Strip Steak

\$35 per guest
Whipped Potatoes, Carrots, Asparagus, Cajun Demi Sauce



LUNCH PACKAGES

LUNCH BUFFETS

The Deli Buffet

\$28 per guest

Soup

Creole Tomato Bisque with Brioche Croutons

Salads

Farm Fresh Greens, Cherry Tomatoes, Cucumbers, Radishes, Sunflower Seeds, Buttermilk Ranch & Creole Mustard Vinaigrette

*Antipasto Pasta Salad, Parmesan
Southern Style Potato Salad*

Make Your Own Sandwich Bar

*Smoked Turkey, Roast Beef, Italian Salami, Grilled Chicken Breast, Shaved Black Forest Ham Aged Cheddar, Provolone, Swiss Cheese
Creole Mustard, Mayonnaise, Yellow Mustard Crisp Lettuce, Ripe Tomatoes, Shaved Red Onions, Pickles, Deli Style Breads & Rolls*

Desserts

*Bourbon Pecan Tarts
Strawberry Cream Cake
Pineapple Upside Down Cake
Key Lime Tarts*

*Freshly Brewed Coffee & Decaffeinated Coffee,
Hot & Iced Tea Selections*

On the Lighter Side Lunch

\$30 per guest

Soup

Vegetable Minestrone Soup with Focaccia Croutons

Salads

Farm Fresh Greens, Dried Cranberries, Sliced Button Mushrooms, Roasted Almonds, Citrus Basil Oil & Sun Dried Tomato Vinaigrette

*Cucumber, Red Onions, Kalamata Olives, Feta Cheese, Creole Mustard Dressing
Toasted Quinoa Salad with Lemon, Tomatoes & Roasted Garlic*

Entrées

*Grilled Chicken Breast, Fennel Confit & Herbsaint
Tomato Broth*

Seared Atlantic Salmon, Chimichurri Sauce

*Steamed Louisiana Brown Rice, Seasonal Vegetables
Sourdough Bread, Olive Oil & Balsamic Vinegar*

Desserts

*Sliced Fresh Melons, Berries, Grapes
Baked Yogurt & Fruit Compote
Sugar Free, Gluten Free Chocolate Dome
Lemon Bars*

*Freshly Brewed Coffee & Decaffeinated Coffee
Hot & Iced Tea Selection*

LUNCH PACKAGES

LUNCH BUFFETS

The Market Sandwich Shop

\$32 per guest

Salads

Farm Fresh Greens, Cherry Tomatoes, Cucumbers, Radishes, Chick Peas, Shredded Cheddar Cheese, Sunflower Seeds, Creamy Balsamic & Herbed Vinaigrette
Southern Style Potato Salad
Pasta Salad with Roasted Red Pepper, Cherry Tomatoes, Tasso Ham

Grilled Vegetable Po' Boy

Portobello Mushroom, Tomato Confit, Red Bell Pepper, Provolone Cheese, Olive Salad, Pesto Aioli

Roast Beef, Ham & Turkey Po' Boy

Shaved Roast Beef, Ham, Turkey, Shredded Lettuce, Creole Mustard, Caramelized Onion, Aged Cheddar

Smoked Turkey BLT Wrap

Smoked Turkey Breast, Smoked Bacon, Swiss, Bibb Lettuce, Tomatoes, Ranch Mayo

Grilled Chicken Pita

Grilled Chicken Breast, Provolone Cheese, Lettuce, Tomato, Avocado Aioli

Shrimp & Crawfish Salad Brioche Bun

Cabbage, Fennel & Celery Slaw, Citrus Mayonnaise

Additional Sides

House-made Potato Chips

Desserts

Apple Strudel
Chocolate Raspberry Tarts
Mini New York Cheesecakes
Lemon Meringue Squares

Freshly Brewed Coffee & Decaffeinated Coffee
Hot & Iced Tea Selections

Southwestern Lunch Buffet

\$34 per guest

Soup

Chicken Tortilla Soup

Salads

Farm Fresh Greens, Garbanzo Beans, Charred Corn, Roasted Red Pepper, Shredded Monterey Jack Cheese, Crispy Tortilla Strips, Chipotle Ranch Dressing
Baja Quinoa Salad, Black Beans, Cucumbers, Poblano Peppers, Cilantro Vinaigrette
Tomato & Avocado Salad, Fresh Chili's Jalapeno Lime Dressing

Entrées

Adobo Rubbed Chicken Breast with Sautéed Onions & Peppers
Grilled Skirt Steak, Chipotle BBQ Sauce
Gulf Shrimp Achiote, Roasted Corn, Cilantro Pineapple Lime Sauce
Shaved Lettuce, Diced Tomatoes, Monterey Jack Cheese, Guacamole, Pico de Gallo, Tomato Salsa, Sour Cream
Fresh Corn & Flour Tortillas, Tortilla Chips
Pinto Bean Borrachos, Green Onion
Cilantro Rice Pilaf with Tomato & Cumin

Desserts

Tres Leches
Traditional Flan
Fresh Churros, Caramel Sauce
Cayenne & Dark Chocolate Pot de Crème

Freshly Brewed Coffee & Decaffeinated Coffee
Hot & Iced Tea Selection



LUNCH PACKAGES

LUNCH BUFFETS

Down Home Southern Lunch

\$36 per guest

Soup

Chicken & Andouille Gumbo with Popcorn Rice

Salads

Farm Fresh Greens, Julienned Carrots,

Cherry Tomatoes, Corn

Choice of Dressings

Shrimp Remoulade Pasta Salad

Apple & Pecan Salad, Cranberries, Bleu Cheese,

Arugula, Endive

Tomato & Cucumber Salad, Red Onion, Feta Cheese

Entrées

*Fried Chicken, Jalapeno Pepper Jelly Bourbon
Glazed Pork Loin, Caramelized Onion, Roasted
Tomato*

*Blackened Redfish, Red Gravy, Crispy Onion
Sautéed Green Beans*

Yukon Gold Mashed Potato & Gravy

*Cheddar Cheese Biscuits & French Rolls with
Whipped Butter*

Desserts

Banana Pudding, Vanilla Wafers

Peach Cobbler, Brown Sugar Crumble Bourbon

Pecan Pie

Red Velvet Cupcakes

Freshly Brewed Coffee & Decaffeinated Coffee

Hot & Iced Tea Selection

LUNCH PACKAGES

GOURMET LUNCH ON THE GO

\$20 per guest. Includes Zapp's potato chips, apple or banana and your choice of salad. Also includes your choice of chocolate chip cookie or double fudge brownie.

Boxed lunches are designed for use on departure day and off-site events only. Boxed lunches are not available for in-house dining.

Sandwiches & Po' Boys

Please select up to two pre-made sandwiches for your group.

The Avenue

Grilled Portobello Mushroom, Roma Tomatoes, Red Bell Pepper, Provolone Cheese, Creole Olive Tapenade, Pesto Aioli

The "Wrap"

Roasted Turkey, Smoked Bacon, Swiss Cheese, Bibb Lettuce, Tomato, Ranch Dressing

The Calcasieu

Glazed Ham, Aged Cheddar, Sliced Tomatoes, Red Leaf Lettuce, Dijonnaise

The Uptown

Italian Salami, Capicola, Provolone Cheese, Garlic Aioli, Tomatoes, Crisp Romaine Lettuce

The South Lake

Shaved Roast Beef, Creole Mustard, Caramelized Onion, Aged Cheddar, Arugula

Grilled Chicken Pita

Grilled Chicken Breast, Provolone Cheese, Lettuce, Tomato, Avocado Aioli

Salads

Please select one of the following salads for your entire group.

Vegetable Antipasto Pasta Salad
Fresh Fruit Salad
Southern Style Potato Salad

The following options are only to be used for the Contraband Bayou Golf Club.

The Golf Course Box Lunch #1

\$16 per person
Roast Turkey Sandwich
Lettuce, Tomato & Mayonnaise
Bag of Zapps Chips
House-made Cookie
Fresh Whole Fruit
Bottled Water

The Golf Course Box Lunch #2

\$16 per person
Ham Sandwich
Lettuce, Tomato, Mayonnaise & Mustard
Bag of Zapps Chips
House-made Cookie
Fresh Whole Fruit
Bottled Water

The Golf Course Box Lunch #3

\$16 per person
Chicken or Tuna Salad Sandwich
Lettuce, Tomato, Mayonnaise & Mustard
Bag of Zapps Chips
House-made Cookie
Fresh Whole Fruit
Bottled Water

RECEPTIONS

Cold Hors D'Oeuvres

\$36 per dozen

Goat Cheese on Flatbread, Caramelized Onion,
Roasted Mushroom
Melon & Prosciutto Brochette
Chicken Provencal with Fig & Tomato
Roasted Tomato, Artichoke & Kalamata Olive Antipasto
Smoked Chicken & Apple Salad Tartlet

\$48 per dozen

Blackened Ahi Tuna, Wasabi Cream, Wonton Crisp
Cajun Roll, Crawfish & Cream Cheese with
Spicy Mayo & Caviar
Chilled Oyster with Bloody Mary Mix
Lump Crab Salad on Bloody Mary Gelée
Maine Lobster Salad Profiterole, Lemon Aioli
Shrimp & Avocado Shooter
Smoked Salmon & Dill Mousse on Savory Cones

Hot Hors D'Oeuvres

\$36 per dozen

Cajun Meat Pies
Crispy Vegetable Spring Roll, Thai Chili Sauce Chicken
& Waffles with Spicy Maple Syrup
Fried Boudin Balls, Creole Remoulade
Harissa Marinated Chicken Satay, Tzatziki Sauce
Spinach & Feta Spanakopita
Tandori Chicken
Bahn Mi Meatballs

\$48 per dozen

Alligator Fritters, Sriracha Remoulade
Bacon Wrapped BBQ Shrimp
Hoisin BBQ Glazed Beef Satay, Chopped Cashew Mini
Lump Crab Cakes, Lemon Aioli
Mini Muffulatta
Panko Crusted Gulf Shrimp, Abita BBQ Sauce Chicken
& Jalapeño, Tomato
Sicilian Caponata





RECEPTIONS

COLD RECEPTION STATIONS

Raw Bar

\$25 per guest

Louisiana Oysters, Boiled Gulf Shrimp,
Jonah Crab Claws
Caper Parsley Remoulade, Cocktail Sauce, Mignonette,
Lemon Wedges,
Assorted Local Hot Sauces

Charcuterie Display

\$20 per guest

Shaved Prosciutto, Spicy Capicola, Smoked Sausages
Dry Salami, Grilled Andouille
Creole Mustard, Bourbon Mustard
Cornichons, Pickled Okra, Pickled Red Onion
Sourdough Bread, Rosemary Crisps

Southern Spreads & Breads

\$15 per guest

Roasted Garlic Hummus, Southern Pimiento Cheese,
Vidalia Onion Dip, Warm Spinach & Crab Dip
Olive Tapenade
Sliced Baguette, Toasted Pita Bread
Rosemary Crisps, Lavash

Artisanal Cheese Display

\$20 per guest

Selection of Blue, Semi-Soft, Goat & Hard Cheeses Fresh
Seasonal Jams & Dried Fruit
House Spiced Nuts, Candied Pecans
Grape Clusters & Fresh Berries
Fresh Baked Focaccia, Ciabatta,
Water Crackers

Farmers Market

\$14 per guest

Assorted Seasonal Raw Vegetables
Pickled Vegetables, Grilled Vegetable Antipasto,
Marinated Olive Bar
Roasted Red Pepper Dip
Buttermilk Ranch Dressing

Sushi Bar

\$3 per piece

Minimum order of 100 pieces is required. We suggest
ordering a minimum of three per guest.

Prepared in the room by a traditional Japanese sushi chef
for an additional \$150.

Hamachi, Salmon & Tuna Nigiri
California, Spicy Tuna, Avocado,
Cucumber Maki Rolls
Wasabi, Pickled Ginger, Soy Sauce

RECEPTIONS

HOT RECEPTION STATIONS

Little Palermo Pasta Station

\$20 per guest.

Crawfish Monica

Fusilli Pasta, Crawfish Cream

Roasted Mushroom Ravioli

Creamy Spinach & Pesto Sauce

Chicken Penne

Extra Virgin Olive Oil, Garlic & Herbs

Roasted Pepperoncino Peppers, Parmesan Garlic

French Bread, Parmesan Cheese, Crushed Red Pepper

Louisiana Classics

\$22 per guest

Mini New Orleans Muffalattas

Seafood Gumbo, Popcorn Rice

Chicken & Andouille Jambalaya

Crawfish Étouffée

N'awlins Style Shrimp & Grits

\$20 per guest. Chef attended station.

Jumbo Gulf Shrimp,

Abita & Worcestershire BBQ Sauce

Stone Ground Cheese Grits

Sliced French Bread

Smokehouse BBQ

\$18 per guest

Smoked BBQ Beef Brisket, Creole Barbecue Sauce

BBQ Pulled Chicken Sliders, Cajun Pickles, Mustard

Barbecue Sauce

Kansas City Style Pork Ribs, Sweet & Spicy

Barbecue Sauce

Buttermilk Cole Slaw, Corn Bread Muffins

Parker House Rolls

Tuscan Risotto

\$18 per guest

Crawfish

Asparagus, Sweet Corn, Shallot, Parmesan Cheese

Grilled Chicken Breast

Artichoke, Onion, Red Pepper, Peas, Asiago Cheese

Forest Mushroom

Plum Tomatoes, Roasted Garlic, Spinach, Extra Virgin

Olive Oil

LA Taqueria

\$16 per guest

Pork Carnitas, Blackened Shrimp, Carne Asada,
& Roasted Mushrooms

Toppings to Include:

Diced Onions, Sautéed Peppers, Charred Corn,
Southwestern Bean Salad, Shaved Lettuce, Pico de
Gallo, Shredded Jack Cheese, Shredded Cheddar
Cheese

Assorted Local Hot Sauces, Remoulade, Salsa Verde,
Guacamole, Sour Cream

Flour & Corn Tortillas, Crispy Tortilla Chips

Gourmet Slider Bar

\$20 per guest

Angus Beef Burgers, Crab Cakes, Hickory Smoked Pulled
Pork, Buffalo Chicken & Grilled Portobello Mushrooms

Condiments to Include:

Fried Cajun Pickles, Coleslaw, Cajun Remoulade, Pickled
Red Onions, Sautéed Mushrooms, Caramelized Onions,
Aged Cheddar Cheese, Lettuce, Tomatoes, Shaved Red
Onions, Ketchup, Yellow Mustard, Crystal Aioli, Sweet
Pickle Slices

House Made Potato Chips & Cajun Spiced Waffle Fries

RECEPTIONS

RECEPTION CARVING STATIONS

*Quantity of each protein selection must be specific.
These are chef attended stations.*

Roasted Prime Rib

\$375 each (Serves 30 Guests)

Roasted with Creole Spices & Garlic

Displayed with Roasted Onions, Garlic & Herbs

Horseradish Cream, Red Wine Jus

Fresh Baked Rolls

Smoked Tenderloin of Beef

\$375 each (Serves 20 Guests)

Marinated in Garlic & Herbs

Red Wine Demi-Glace & Creole Mustard

Fresh Baked Rolls

Cane Syrup Glazed Smoked Pork Loin

\$275 each (Serves 25 Guests)

Caramelized Onion Jus, Creole Mustard, Pepper Jelly

Sweet Potato Biscuits

Cajun Fried Turkey

\$275 each (Serves 25 Guests)

Marinated in Cajun Spices, Flash Fried

Tart Berry Compote, Black Pepper Gravy

Fresh Baked Rolls

Tandori Chicken

\$275 each (Serves 25 Guests)

Greek Yogurt & Tandori Marinated Chicken, Tzatziki

Sauce Flash Fried, Fresh Baked Rolls

Flank Steak

\$275 each (Serves 25 Guests)

Marinated in Soy & Honey, Grilled with Garlic &

Spices, Soy Jus, Fresh Baked Rolls



PLATED DINNER

All plated dinner menus include tableside coffee service and iced tea.
Price includes soup or salad, entrée, rolls and a dessert.

Soups

Creole Tomato Bisque, Herb Crouton
Seafood Gumbo, Popcorn Rice
Corn & Crab Bisque, Chive Oil
Potato Leek
Creamy Crawfish

Salads

Southern Caesar

Tossed Baby Romaine, Sweet Tomatoes, Cornbread
Croutons, Parmesan & Pepperjack Cheese, Creole
Mustard Caesar Dressing

Baby Greens

Tomato, Radish, Carrot, Red Onion Herb Vinaigrette,
Poached Pear & Goat Cheese, Herb Croutons, Citrus
Vinaigrette

Iceberg Wedge

Blue Cheese Crumbles, Tomatoes, Crispy Bacon,
Buttermilk Ranch Dressing

Peach & Tomato

Frisee, Spinach, Toasted Pecans, Red Onion, Feta
Cheese, Sherry Vinaigrette

Apple & Pecan

Arugula, Endive, Cranberries, Bleu Cheese

Cold Appetizers

Choose one of the following cold appetizers.
For four-course dinners only.

Jumbo Poached Shrimp, Avocado Relish, Pomegranate
Gastrique
\$12 per guest

Poached Lobster Salad, Baby Arugula, Asparagus, Yellow
Tomato Aioli
\$18 per guest

Smoked Salmon Tartar, Citrus Supreme, Cucumber Salad,
Caper & Dill Crème
\$14 per guest

Sesame Tuna, Arugula, Teriyaki, Wasabi
\$14 per guest

Hot Appetizers

Choose one of the following hot appetizers.
For four-course dinners only.

Jumbo Lump Crab Cake, Roasted Red Pepper Coulis
\$15 per guest

Barbecue Shrimp & Grits, Stone Ground Grits,
BBQ Butter
\$14 per guest

Seafood Ravioli, Snow Peas, Butternut Squash Puree,
Champagne Cream Sauce
\$18 per guest

PLATED DINNER

All plated dinner menus include table side coffee service and iced tea. Price includes soup or salad, entrée, rolls and a dessert.

Entrées

Herb Marinated Chicken Breast

\$40 per guest

Asparagus, Yukon Gold Potato Puree,
Mushroom Marsala Sauce

Brie & Spinach Stuffed Chicken Breast

\$42 per guest

Sweet Potato Mousseline, Steamed Broccolini,
Chicken Jus

10-Oz. NY Strip Steak

\$42 per guest

Chef Selection Vegetables, Garlic Whipped Potatoes,
Red Wine Reduction

Grilled Filet of Beef

\$60 per guest

Caramelized Onion Jam, Yukon Gold Potato Puree,
Haricot Verts, Red Wine Reduction

Seared Atlantic Salmon

\$44 per guest

Horseradish Whipped Potatoes, Baby Carrots,
Fennel & Tomato Confit, Herb Cream Sauce

BBQ Gulf Shrimp

\$46 per guest

Yellow Corn Grits, Steamed Broccolini,
Roasted Red Pepper, Tabasco Oil, New Orleans-Style
Barbecue Cream Sauce

Blackened Redfish

\$50 per guest

Corn Maque Choux, Fennel Confit, Creole Tomato Broth

Seared Gulf Snapper

\$48 per guest

Crab & Potato Hash, Charred Cauliflower,
Tomato Confit, Thyme Oil

Duets

Filet of Beef & Lump Crab Cake

\$62 per guest

Sweet Potato Puree, Haricots Verts, Red Wine Shallot
Sauce

Filet of Beef & Blackened Redfish

\$60 per guest

Yukon Gold Potato Puree, Steamed Broccolini,
Green Peppercorn Sauce

Braised Beef Short Rib & Gulf Shrimp

\$55 per guest

Stone Ground Grits, Asparagus, Creole Roasted
Tomatoes, N'awlins BBQ Demi

Filet of Beef & Maine Lobster Tail

\$75 per guest

Yukon Gold Potato Puree, Haricots Verts,
Red Wine Shallot Sauce, Lobster Butter

Intermezzo

\$7 per guest

Raspberry & Mint Sorbet

Meyer Lemon & Champagne Sorbet

Satsuma & Basil Sorbet (Seasonal)

Ponchatoula Strawberry & Lavender Sorbet (Seasonal)

Desserts

Chocolate Decadence

Vanilla Cream, Strawberries, Almond Crunch

Toblerone Hazelnut Mousse

Chocolate Crème Brûlée Centers

Café au Lait Crème Brûlée

Apricot Financier, Fresh Berries

Banana Foster Cheesecake

Rum Caramel Sauce, Cinnamon Pecan Lace

Chocolate Framboise

Raspberry Mousse, Chocolate Biscuit, Berry Compote

White Chocolate Bread Pudding

Rum Raisin Ice Cream, Vanilla Sesame Tuile



DINNER BUFFETS

All dinner buffets include freshly brewed coffee and tea selections.

The Creole Italian

\$58 per guest

Cold Selection

Caprese Salad, Vine Ripened Tomatoes, Mozzarella, Basil Oil, Balsamic Reduction, Grilled Shrimp & Cannellini Bean Salad, Roasted Peppers, Cipollini Onions, Olives & Herbs, Marinated Olives, Roasted Peppers, Vegetables, Olive Tapenade, Sliced Baguettes & Grissini

Tuscan Risotto Station

Asparagus, Sweet Corn, Shallot, Parmesan Cheese Forest Mushroom, Plum Tomato, Roasted Garlic, Spinach, Extra Virgin Olive Oil, Asiago Cheese

Hot Selection

Roasted Free Range Chicken, Eggplant Caponata, Kalamata Olives
Braised Beef Short Ribs, Truffle Polenta
Baked Salmon, Fennel & Tomato Broth
Grilled Asparagus & Portobello, Tomato Vinaigrette & Pecorino Romano

Desserts

Tiramisu Cupcakes
Limoncello Panna Cotta
Amaretto Cheesecake
White Chocolate Bread Pudding
Chocolate Dipped Biscotti

Freshly Brewed Coffee & Decaffeinated Coffee
Hot & Iced Tea Selection

Lakeside Buffet

\$65 per guest

Soup

Shrimp & Corn Bisque

Cold Selection

Farm Fresh Greens, Cucumbers, Red Onions, Asparagus, Shaved Radishes, Dried Cranberries, Sunflower Seeds, Crispy Shallots, Herb Croutons
Choice of Dressings

Roasted Potato Salad with Bacon Vinaigrette
Cherry Tomato & Bean Salad
Crawfish & Quinoa Salad with Bell Peppers, Green Onions, Sautéed Mushrooms,
Olive Oil & Sherry Vinegar

Hot Selections

Gulf Shrimp Creole, Roasted Garlic Rice Pilaf
Pan Seared Snapper, Crawfish Ragout
Sage Roasted Pork Loin, Orchard Fruit & Bacon Sauce
Yukon Gold Mashed Potatoes
French Beans, Shallot & Basil Pesto

Carving Station

This a chef attended station.
Whole Roasted Prime Rib
Roasted with Creole Spice & Garlic
Displayed with Roasted Onions, Garlic & Herbs
Horseradish Cream, Red Wine Jus
Assorted Artisan Baked Breads & Rolls

Desserts

Bananas Foster Milk Chocolate Mousse
Café au Lait Crème Brûlée
Bourbon Pecan Tarts
Lemon Blueberry Bar

Freshly Brewed Coffee & Decaffeinated Coffee
Hot & Iced Tea Selection

DINNER BUFFETS CONTINUED

Cochon de Lait

\$78 per person

Crab Cakes

Spicy Chipotle Aioli

Cajun Meat Pies

Bacon Wrapped BBQ Shrimp

Country Roasted Potato Salad

Louisiana Seafood Pasta Salad

Mixed Greens with Condiments & Dressings

Fire Roasted Suckling Pig

Displayed with Grilled & Roasted Vegetables

Pulled BBQ Pork

Grilled Mahi Mahi with Cajun Butter

Chicken & Andouille Jambalaya

Corn Maque Choux

Assorted Rolls & Breads

Condiments

Jalapeno Mayo; Jack Daniels BBQ Sauce, Caramelized

Onions, Pickled Peppers & Creole Mustard

Fresh Cut Seasonal Fruit & Melon

Assorted Miniature Desserts

Warm Bread Pudding with Jack Daniels Sauce

Freshly Brewed Coffee, Decaffeinated Coffee,

Hot & Iced Tea Selection

Crawfish Boil

\$42 per person. Available seasonally, March – May.

Louisiana Seafood Pasta Salad

Acadian Cole Slaw

Louisiana Crawfish Boil

Corn on the Cob

Andouille Sausage

Boiled Red Jacket Potatoes

Assorted Rolls & Breads

Assorted Brownies & Cookies

Freshly Brewed Iced Tea & Lemonade

Acadian Express Buffet

\$44 per person

Cajun Coleslaw

Country Roasted Potato Salad

Garden Greens with Condiments & Assorted Dressings

Choice of Two Entrees

Mesquite Smoked BBQ Pork Ribs

Blackened Snapper

Citrus Rotisserie Chicken

Seasonal Vegetables

Red Beans & Rice with Smoked Sausage

Assorted Cookies & Brownies

Warm Chocolate Bread Pudding

Cheese Cake with Assorted Toppings

Assorted Rolls & Sweet Butter

Freshly Brewed Coffee, Decaffeinated Coffee,

Hot & Iced Tea Selection

Acadian Buffet

\$48 per person

Chicken & Sausage Gumbo

Vegetable Quinoa Salad

Country Roasted Potato Salad

Louisiana Seafood Pasta Salad

Baby Mixed Greens with Condiments &

Assorted Dressings

Bourbon Glazed Pork Loin

Blackened Snapper

Citrus Rotisserie Chicken

Stuffed Baked Potatoes

Seasonal Vegetables

Red Beans & Rice

Assorted Fruit Tarts

Assorted Cookies & Brownies

Warm Chocolate Bread Pudding

Cheese Cake with Assorted Toppings

Assorted Rolls & Sweet Butter

Freshly Brewed Coffee, Decaffeinated Coffee,

Hot & Iced Tea Selection



RECEPTIONS

Barbeque Dinner 1

\$36 per person

Creole Cole Slaw

Country Roasted Potato Salad

From the Grill

BBQ Ribs, Hamburgers, Chicken Breast

Andouille Sausage

Corn on the Cob

Lettuce, Tomatoes, Red Onions & Pickles

Hamburger Buns & Hot Dog Buns

Assorted Brownies & Cookies

Minted Fruit Salad

Freshly Brewed Iced Tea & Lemonade

Barbeque Dinner 2

\$48 per person

Creole Cole Slaw

Country Roasted Potato Salad

From the Grill

BBQ Ribs

Jumbo Shrimp

Chicken Breast

Andouille Sausage

Medallions of Beef

Corn on the Cob

Lettuce, Tomatoes, Red Onions & Pickles

Assorted Rolls & Jalapeño Corn Bread

Cheese Cake with Assorted Toppings

Assorted Brownies & Cookies

Assorted Fruit Tarts

Freshly Brewed Iced Tea & Lemonade