



BATON ROUGE

COUNTRY CLUB

BANQUET MENU

AMY LEJEUNE
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*C*ONTINENTAL BREAKFAST

All continental breakfasts include selection of coffee or orange juice

Club Continental

Assorted Miniature Muffins, Croissants and Danishes
Fresh Seasonal Sliced Fruit & Berries

\$8.95 per person ++

Deluxe Continental

Assorted Miniature Muffins, Croissants and Danishes
Fresh Seasonal Sliced Fruit & Berries
Individual Flavored Yogurts
Assortment of Cereals with Milk

\$10.95 per person ++

*B*REAKFAST BUFFET

Includes selection of coffee or orange juice.

A minimum of twenty guests is required.

Seasonal Sliced Fruit and Fresh Berries
Assorted Breakfast Muffins, Buttermilk Biscuits, Preserves and Butter
Scrambled Eggs
Creamy Grits
Breakfast Potatoes
Pork Sausage & Apple Wood Smoked Bacon

\$16.95 per person ++

Prices do not reflect 9.95% sales tax and 20% gratuity to be added to the final bill. Prices subject to change

*B*REAKFAST & BRUNCH ENHANCEMENTS

Add any of these items to enhance your continental or breakfast & brunch menus

Warm Southern Biscuit Sandwiches

Please Select a la Carte

Shaved Ham, Chive Scrambled Eggs, Melted Sharp Cheddar	\$2.95 each
Crisp Fried Chicken Breast, Honey Creole Mustard, Smoked Gouda	\$2.95 each
Pork Sausage Patty, Scrambled Eggs, Pepper Jack Cheese	\$2.95 each

Breakfast Sandwiches

Please Select a la Carte

Miniature Croissant with Ham, Scrambled Egg & Cheddar	\$3.50 each
Breakfast Burrito with Bacon, Potatoes, Pepper Jack Cheese, Egg & Salsa	\$3.25 each
Breakfast "Poor Boy" with Smoked Sausage, Egg & Cheese on French Bread	\$3.50 each

Buffet Enhancements

Assorted Breakfast Muffins or Danishes	\$32.95 / dozen
Warm Buttermilk Biscuits with Lightly Salted Butter	\$17.95 / dozen
Bagels with Plain & Fruit Cream Cheese	\$35.95 / dozen
Brown Sugar and Spice Old Fashioned French Toast, Maple Syrup	\$4.50 per person
Bananas Foster Stuffed French Toast, Steen's Cane Syrup	\$4.50 per person
Egg & Omelet Station ~ Chef to Prepare Beaten Eggs, Egg Whites & Egg Beaters, Ham, Bacon, Mushrooms, Onions, Spinach, Tomatoes, Peppers, Cheddar & Swiss Cheeses, Crumbled Feta, Pico de Gallo	\$12.95 per person

Brunch Enhancements

Blended Field Greens Salad, Chef's Selection of Three Dressings	\$3.25 per person
Hardwood Smoked Salmon Display, Traditional Accompaniments	\$4.95 per person
Seared Louisiana Blue Crab Cakes, Remoulade Sauce	\$4.95 per person
Assorted Miniatures ~ rich, colorful, bite-sized desserts	\$3.25 per person
Cake Cutting Fee	\$0.50 per person

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DELUXE BRUNCH BUFFET

A minimum of thirty guests is required.

Selection of Orange Juice or Coffee
Seasonal Sliced Fruit and Fresh Berries
Croissants & Buttermilk Biscuits
Banana Nut Bread
Individual Custard Filled Berry Tarts
Lemon Squares

Oven Roasted Breakfast Potatoes
Bacon Wrapped Asparagus
Veal & Pork Grillades
Creamy Grits

Please Select Two of the Following:

Scrambled Eggs with Chives
Scrambled Eggs with Sharp Cheddar
Eggs Benedict
Eggs Sardou
Spinach, Tomato, Feta & Egg Stratta

Please Select Two of the Following:

Apple Wood Smoked Bacon
Pork Sausage Links
Sausage Patties
Chicken-Apple Sausage
Grilled Ham with Cane Syrup Glaze

\$20.95 per person ++

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ULTIMATE BRUNCH BUFFET

A minimum of thirty guests is required

Selection of Orange Juice or Coffee

Seasonal Sliced Fruit and Fresh Berries
Chef's Selection of Two Composed Salads
Mixed Greens with Three House-made Dressings
Smoked Salmon Display with Traditional Accompaniments

Attendant to Carve:
Slow Roasted Prime Rib of Beef
Au Jus, Horseradish Sour Cream, Assorted Rolls

Soup du Jour

Fried Chicken
Daily Seafood Entrée
Daily Meat Entrée (Beef or Pork)
Daily Pasta Entrée
Daily Poached Egg Entrée
Sautéed Seasonal Fresh Vegetables with Maitre d' Butter
Daily Potato

Oven Roasted Breakfast Potatoes
Bacon Wrapped Asparagus
Veal & Pork Grillades
Creamy Grits

Bananas Foster Bread Pudding with Whiskey Sauce
Chocolate Dipped Strawberries
Pecan Pralines

\$34.95 per person ++

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PLATED BRUNCH SUGGESTIONS

All menus include Bakery Basket, and Orange Juice or Coffee

Claiborne

🌀 First Course 🌀

Seasonal Sliced Fruit & Honey – Yogurt Parfait,
Vanilla Granola

🌀 Second Course 🌀

Poached Eggs, Potato Pancakes, Grilled Ham and Sauce Béarnaise
Served with Asparagus and Roasted Tomato

\$23.95 per person ++

Villeré

🌀 First Course 🌀

Quiche Lorraine Tart, Mesclun Greens and Vinaigrette

🌀 Second Course 🌀

Bananas Foster Stuffed French Toast, Steen's Cane Syrup and Sugar Dusting
Served with Apple Wood Smoked Bacon

\$23.95 per person ++

LAGNIAPPE

Add a Praline Mignardise

Includes two small Southern Pralines, wrapped in cellophane,
With attached recipe card

\$3.50 per person ++

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PLATED LUNCHES

SOUPS

Tomato – Basil Bisque	\$6.50
Chicken & Andouille Sausage Gumbo	\$6.50
Potato Vichyssoise – served hot or cold	\$6.50
Louisiana Seafood Gumbo	\$7.50
Turtle Soup with Sherry	\$7.50
Louisiana Crawfish & Sweet Corn Chowder	\$7.50
Wild Mushroom Bisque with Crème Fraiche	\$7.50
Artichoke, Crab & Brie Soup	\$7.95
Oyster Rockefeller Soup	\$7.95
Lobster – Cognac Bisque	\$7.95

ENTRÉE SALADS

All entrée salads include bread service, tea & coffee.

To have a choice of entree (two to four) pre-selected, add an additional \$4.00 per person

Caesar Salad ~ Crisp Romaine, Garlic Croutons, Grated Parmesan, Caesar Dressing	
Served with Grilled, Marinated Chicken Breast	\$16.95
Served with Grilled Gulf Shrimp	\$19.95
Sensation Salad ~ Tangle of Baby Greens, Grated Parmesan, Sensation Dressing	
Served with Grilled, Marinated Chicken Breast	\$16.50
Served with Grilled Gulf Shrimp	\$19.95
Baby Spinach Salad ~ Pickled Onions, Feta, Oven Dried Tomato, Sherry Vinaigrette	
Served with Grilled, Marinated Chicken Breast	\$16.50
Served with Grilled Gulf Shrimp	\$19.95
Stuffed Avocado Salad ~ Mesclun Greens, Orange, Asparagus, Sweet Peppers, House Vinaigrette	
Served with Chicken Salad	\$16.50
Served with Shrimp Salad	\$17.95
Served with Jumbo Lump Crabmeat	\$20.95
Cobb Salad ~ Romaine, Grilled Chicken, Bacon, Avocado, Crumbled Blue Cheese, Tomato	
Hard Cooked Egg, Vinaigrette Dressing	\$16.95
Shrimp & Orzo Salad ~ Chilled Boiled Gulf Shrimp, Orzo, Olives, Grilled Sweet Peppers	
Artichoke Hearts, Asparagus, Baby Spinach, Parmesan, Lemon Dressing	\$18.95
Beef Taco Salad ~ Spicy House Ground Beef, Black Bean- Corn Salsa, Pepper Jack Cheese	
Sliced Avocado, Heirloom Tomatoes, Sweet Peppers, Grilled Zucchini, Mixed Greens	
Chipotle Ranch Dressing, Crispy Tortilla Bowl.	\$16.95
Stuffed Tomato Salad ~ Grilled Chicken – Grape Salad, Bibb Lettuce Bed, Blue Cheese	
Dried Cherries, Sweet Peppers, Toasted Pecans, Curry Dressing	\$16.95
Tarragon Chicken Salad ~ Grilled Chicken Tenderloins, Strawberries, Granny Smith Apples	
Candied Almonds, Crumbled Feta, Mixed Greens, Fig Balsamic Vinaigrette	\$16.95

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PLATED HOT LUNCHES

*All menus include Club Sensation Salad with Sensation Dressing, bread service, tea & coffee.
If you would like to offer a choice of entree (two to four only) pre-selected, add an additional \$5.00 per person.
Selections must be turned into the Executive Chef three business days prior to the event*

CHICKEN ENTRÉES

Quiche & Chicken Caesar Salad ~ Bacon, Caramelized Onion & White Cheddar Quiche with Chicken Caesar Side Salad	\$21.95
Stuffed Baked Savory Crepes ~ Seasonal Vegetable Accompaniment	
Chicken with Ricotta & Mozzarella, Tomato Cream Sauce	\$19.95
Chicken with Artichokes & Sweet Peppers, Brie Cream	\$20.95
Chicken Française ~ Parmesan Egg Battered Chicken Breast Served over Creamy Polenta With Haricots Vert, Capers and Tomato – Kalamata Olive Butter Sauce	\$21.95
Chicken en Croute ~ Chicken Breast Wrapped in Golden Puff Pastry Accompanied with Sautéed Asparagus and Mustard Cream	
Roasted Vegetable Filling	\$20.95
Seafood Bienville Filling	\$22.95
Chicken Piccata ~ Pan Seared Chicken Cutlet, Piccata Sauce, Seasonal Accompaniments	\$21.95
Chicken Clemenceau ~ Panéed Chicken Breast, Brabant Potatoes, Peas, Mushrooms, Chicken Jus	\$21.95

SEAFOOD ENTRÉES

Pecan Crusted Tilapia Fillet ~ Jalapeño Beurre Blanc, Seasonal Starch and Vegetable	\$20.95
Grilled Catfish Fillet ~ Andouille Dirty Rice, Seasonal Vegetables, Worcestershire Butter	\$20.95
Pan Seared Gulf Fish Meunière ~ Creole Meunière Sauce, Seasonal Starch and Vegetable	
Luncheon Portion – Five Ounces	\$25.95
Addition of Jumbo Lump Crabmeat	\$32.95
Gulf Fish Amandine ~ Pan Seared Five Ounce Gulf Fish Served with Roasted Potatoes, Haricots Vert, Toasted Almond – Chive Brown Butter	\$25.95
Seared Jumbo Lump Crab Cakes ~ Seasonal Side Accompaniments, Creole Butter Sauce	\$28.95
Shrimp & Grits ~ Gulf Shrimp, Roasted Corn Grits, Tomato – Andouille Gravy	\$24.95
Shrimp & Crawfish Stuffed Crepes with Smoked Gouda Mornay Sauce	\$22.95

MEAT ENTRÉES

Stuffed Quail ~ Roasted Semi-Boneless Quail, Dirty Rice Dressing, Fricassee of Seasonal Vegetables, Brown Fig Gravy	\$24.95
Beef Tenderloin Tips ~ Ragout of Mushrooms, Spinach, Grape Tomatoes, and Boursin Cream Served in a Savory Pastry Shell	\$24.95
Grilled Filet Mignon of Beef ~ Accompanied with Seasonal Starch & Vegetable, Red Wine Veal Jus	
Petite Filet – Four Ounces	\$29.95
Luncheon Entrée Filet – Six Ounces	\$36.95
Filet Mignon & Grilled Shrimp ~ Four Ounce Filet, Three Gulf Shrimp Accompanied with Seasonal Starch, Red Wine Veal Jus & Citrus Beurre Blanc	\$39.95

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PLATED LUNCHES

*Choose one of our pastry team's delicious menu options to create the perfect ending to your celebration.
Selections must be turned into the Executive Chef three business days prior to the event*

PLATED DESSERTS

Club Classics

Chess Pie ~ Whipped Cream and Seasonal Berries	\$5.95
Pecan Ball ~ Whipped Cream and Chocolate Sauce	\$5.95
Pecan Pie ~ Chocolate & Bourbon Filling, Whipped Cream	\$5.95
Warm Lemon Meringue Tart ~ Blackberry Sauce	\$6.95
Peppermint Ice Cream ~ Chocolate Sauce	\$5.95

Cheesecakes & Custards

New York Style Cheesecake ~ Strawberry Sauce, Fresh Seasonal Berries	\$6.95
Red Velvet Cheesecake ~ Fudge Sauce	\$6.95
Turtle Cheesecake ~ Caramel Sauce, Candied Pecans	\$6.95
Vanilla Crème Brûlée ~ Fresh Seasonal Berries, shortbread cookie	\$6.95
Peaches & Cream Crème Brûlée ~ Graham Cracker Shortbread	\$6.95
Lemon Custard ~ Fresh Berries, sugar cookie	\$6.95
Caramel Custard ~ Seasonal Berry Garnish	\$5.95
Salted Caramel Pot de Creme ~ Chocolate Crinkle Cookie, Seasonal Berry Garnish	\$5.95
Amaretto Panna Cotta ~ Fresh Strawberries, Almond Florentine	\$6.95

A Bit of Fruit

Warm Blackberry Cobbler ~ Vanilla Ice Cream	\$6.95
Strawberry – Lime Cobbler ~ Cream Cheese Ice Cream	\$6.95
Apple Cream Cheese Tart ~ Caramel Ice Cream	\$6.95
Key Lime Mousse Pie ~ Fresh Berries, Tropical Fruit Coulis	\$6.95
Strawberry Dream Cake ~ Layered pound cake with strawberry syrup, fresh strawberries, vanilla mousse	\$6.95
Banana Pudding Parfait ~ Pecan Praline Crumble	\$6.95

Bread Pudding & Something Chocolate

White Chocolate Bread Pudding ~ Flambéed Bananas	\$6.95
Caramel Macchiato Bread Pudding ~ Candied Walnuts, Kahlua Sauce	\$6.95
Chocolate Mousse Cake ~ Raspberry Coulis	\$6.95
Chocolate Peanut Butter Tart ~ Bourbon Crème Anglaise	\$6.95
Fudge Brownie Sundae ~ Vanilla Ice Cream, Chocolate & Caramel Sauces, Whipped Cream	\$6.95
Chocolate Caramel Royale ~ Hazelnut, Milk Chocolate Crust, Milk Chocolate Mousse	\$6.95
Hazelnut Opera Cake ~ Frangelico Crème Anglaise	\$7.95
Flourless Chocolate Decadence ~ Peanut Tuile, Roasted Banana Ice Cream	\$7.95

LAGNIAPPE

Add a Praline Mignardise (priced per person)	\$2.50
<i>Includes two small Southern Pralines, wrapped in cellophane, with attached recipe card</i>	

**Some menu selections require longer preparation times. This may limit availability on events with short lead times*

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BUFFET LUNCHES

Iberville Lunch Buffet

**Menu includes coffee / tea service*

Garden Salad
Mixed Baby Greens, Fresh Vegetables, Assorted House Dressings

Fried Catfish Strips

Chicken & Pork Jambalaya

Squash Medley with Grape Tomatoes

Buttermilk Cornbread & Soft Yeast Rolls

Assorted Cookies & Brownies

\$ 20.95 per person ++

St. Charles Lunch Buffet

**Menu includes coffee / tea service*

Soup du Jour

Mixed Green Salad ~ Selection of Dressings

Orzo Pasta Salad ~ Spinach, Feta, Sweet Tomatoes, Dill Dressing

Potato Salad

Herb Crusted Chicken Cutlets
Tomato, Caper, Artichoke & Olive Sauce

Sautéed Beef Tenderloin Tips
Mushrooms, Pearl Onions, Asparagus, Sweet Peppers, Boursin Cream

Grilled Gulf Catch ~ Shaved Fennel, Orange & Cilantro

Assortment of Dinner Rolls

Chef's Assortment of Sweets:
Assorted Cookies & Brownies, Strawberry Shortcake, Miniature Chocolate Ganache Tarts

\$25.95 per person ++

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BUFFET LUNCHES

All American Lunch Buffet

Off the Chef's Grill:

Burgers
Marinated Chicken Breasts
Brats & Hot Dogs

Accompaniments:

Lettuce, Tomatoes & Onions
Pickle Spears
Selection of Cheeses
Creole & Dijon Mustards, Mayonnaise, Ketchup
Pickle Relish, Chopped Onions

Zapp's Potato Chips
Mustard, Bacon & Cheddar Potato Salad

Deluxe Cookies & Brownies
Whole Fresh Fruit

\$ 18.95 per person ++

**Menu includes coffee / tea service*

BOXED LUNCHES

Sandwich Lunches Served in Barn Box

Please Select One of the Following Sandwiches:

Turkey Club ~ shaved smoked turkey, bacon, American cheese, iceberg lettuce, sliced tomato & red onion
Ham & Cheese ~ smoked ham, cheddar cheese, romaine lettuce, sliced tomato & red onion
Italian Deli ~ shaved salami, ham, capicola, pepperoni, romaine lettuce, sliced tomato & red onion

(mayo & mustard packets included in box)

Snack: Potato Chips
Whole Fruit: Granny Smith Apples
Sweet Treat: Chocolate Chip Cookie

\$17.50 per person ++

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DELUXE LUNCH BUFFET

A minimum of thirty guests is required.

Soup du Jour
Mixed Green Salad ~ Selection of Dressings
Heirloom Tomato, Corn & Cucumber Salad
Prosciutto, Melon & Mozzarella Salad

Please Select Three of the Following:

Pan Seared Gulf Catch, Creole Tomato & Basil Butter Sauce
Sautéed Beef Tenderloin Medallions with Mushrooms & Brandy Cream
Grilled Spiced Catfish with Lemon & Worcestershire
Grilled Herb Marinated Chicken with Balsamic Tomato Relish
Shrimp & Crawfish with Cheese Tortellini & Pesto Cream

Please Select Two of the Following:

Skillet Sweet Potatoes
Whipped Potatoes
Dirty Rice
Three Cheese Creamy Garlic Grits
Sautéed Fresh Vegetable Mélange
Broccoli & Cauliflower Mornay
Haricots Verts Amandine

Assortment of Dinner Rolls

Chef's Assortment of Sweets:
Bread Pudding with Whiskey Sauce
Chess Pie Squares
Chocolate Mousse Tartlets with Fresh Berries

\$30.95 per person ++

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*P*ASSED HORS D'OEUVRES

COLD HORS D'OEUVRES

Tier One ~ \$3.25 per piece

Mini Bouchée with Jerk Chicken Salad
Prosciutto, Cream & Roasted Pepper Roulade, Melba Toast
Smoked Ham & Pimiento Cracker, Pickled Okra Garnish
Grilled Eggplant, Herbed Goat Cheese, Toast Point

Tier Two ~ \$4.25 per piece

Smoked Salmon Canapés ~ Served on Rye with Traditional Garnishes
Skewer of Grilled Shrimp, Artichoke & Sweet Basil
Classic Beef Tartare, Traditional Garnishes on Water Cracker
Fingerling Potato with Louisiana Caviar & Chive Cream
Tuna Tartare Cones ~ Soy Caviar, Sriracha Aioli*

Tier Three ~ \$4.95 per piece

Foie Gras Crostini ~ Seared Foie Gras, Brioche Crouton, Fennel-Vanilla Jam

HOT HORS D'OEUVRES

Tier One ~ \$3.25 per piece

Spanakopita ~ Phyllo Pastry with Spinach & Feta Filling
Miniature Baked Brie en Croute ~ Raspberry Jam Filling & Brie in Puff Pastry
Artichoke Beignets ~ Artichokes, Parmesan & Breadcrumbs, Deep-fried till Golden Brown
Sesame Crusted Chicken Tender Bites ~ Ginger Ranch Dipping Sauce

Tier Two ~ \$4.25 per piece

Angels on Horseback ~ Cornmeal Fried Oysters in Bacon
Miniature Louisiana Crab Cakes ~ Creole Remoulade
Coconut Crusted Shrimp ~ Orange-Horseradish Drizzle
Beef Tenderloin Bites ~ Blue Cheese Mornay
Crab, Crawfish & Spinach Quiche

Tier Three ~ \$4.95 per piece

Honey – Creole Mustard Glazed Spring Lamb Chop

**There may be a risk associated with consuming raw shellfish as is the case with other raw protein products.
If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.*

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RECEPTION SUGGESTIONS

CHILLED SEAFOOD SELECTIONS

Customized Ice Carvings for Seafood Displays can be arranged for your event through our Event Coordinator and Executive Chef.
Pricing is subject to size and complexity.

Seafood Martini Bar (Service Attendant included)

Seafood is priced per pound. Served in a Chilled Martini Glass with Vodkas Cocktail Sauce, Ponzu Sauce, Creole Remoulade, Sensation Dressing, Lemon Wedges.

Gulf Shrimp, poached	\$55.00
Louisiana Jumbo Lump Crabmeat	\$110.00
Louisiana Crawfish Tail Meat (seasonal availability)	\$50.00
Smoked Prince Edward Island Mussels	\$50.00
Poached Sea Scallops	\$95.00
Maine Lobster Meat, poached	\$130.00
Blue Crab Cocktail Claws (seasonal availability)	\$50.00
Smoked Salmon	\$60.00

Fresh Seafood on Ice

Chilled Jumbo Gulf Shrimp, Cocktail Sauce (per 100 pieces)	\$375.00
Freshly Shucked Oysters, Hot Sauce, Cocktail Sauce (per 100 pieces) *	\$250.00
Marinated Blue Crab Cocktail Claws ~ seasonal availability (per pound)	\$65.00
Prince Edward Island Mussels Mignonette (per 100 pieces)	\$150.00
Snow Crab Cocktail Claws ~about 22 per pound (per 100 pieces) (seasonal availability)	\$395.00
Seafood Martini ~ Gulf Shrimp, Crabmeat, Crab Claws, Sensation Dressing	\$12.75 each

Sushi Display

Served with Wasabi, Soy Sauce, Sweet Chili Sauce, Sesame-Wakame Salad, and Pickled Ginger
Priced per 100 pieces:

Spicy Tuna Roll *	\$300.00
Country Club Roll (Crab)	\$330.00
Philly Roll (Smoked Salmon, Cream Cheese)	\$300.00
California Roll (Vegetables, Avocado)	\$275.00
Bayou Roll (Fried Crawfish, Remoulade)	\$300.00

Poke Bites

All Poke selections include Aromatic Rice, Wakame Salad, Pickled Ginger, and Cucumber

Served Chilled & Priced per 100

Spicy Tuna with Edamame *	\$395.00
Tasman Salmon & Sesame *	\$395.00
Poached Shrimp & Crawfish	\$375.00

Smoked Salmon Display

One Side serves about 40 guests. Served Sliced with Traditional Accompaniments
~ Nova Cream, Capers, Red Onion, Egg, Toast Points and Crackers

\$198.00

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RECEPTION SUGGESTIONS

COLD RECEPTION DISPLAYS

Seasonal Sliced Fruit Display Melons, Caribbean Pineapple, Berries & Grapes (per 100 guests)	\$235.00
Crudité of Vegetables Seasonal Selection of Fresh Vegetables, Blue Cheese Dressing, and Jalapeño Ranch (serves 100)	\$225.00
Grilled Vegetable Skillet Basil Pesto Marinade, Finished with Rosemary-Balsamic Glaze (serves 100)	\$250.00
Loaded Hummus Dip Hummus, Cucumber, Tomato, Marinated Chickpeas, Olives, Feta, Pita Chips	\$150.00
Baked Brie in Puff Pastry Filled with Raspberry Jam, Toasted Pecans, Seasonal Fruit Garnish, Assorted Crackers (serves 50)	\$160.00
Domestic & Imported Cheese Display Five Cheeses arranged with Seasonal Fruit Garnish, Crackers & Crostini (per 100 guests)	\$425.00
Top Flight Fine Cheese Display Assortment of Five Fine Cheeses arranged both whole & crumbled Garnished with a bounty of Grapes, Seasonal Berries, Crackers, Grissini & Crostini (per 100 guests)	\$625.00
Vegetable Antipasto Display Roasted Asparagus, Grilled Artichokes & Mushrooms, Roasted Pepper Salad, Olive Salad, Pepperoncini (serves 50)	\$160.00
Deluxe Antipasto Display Roasted Asparagus, Grilled Artichokes & Mushrooms, Roasted Pepper Salad, Three Assorted Cured Meats, Fresh Mozzarella, Olive Salad, Pepperoncini (serves 50)	\$325.00
House Cured Salumi Display An Assortment of House Cured Meats ~ Coppa, Lonza, Duck Prosciutto, Salami Accompanied Pickled Vegetables, fruit mustards, Assorted Crackers & Crostini (serves 100)	\$675.00
Ladies Tea Sandwiches Turkey, Ham, Roast Beef, Chicken Salad & Shrimp Salad, Assorted Breads (per 100 pieces)	\$165.00
Assorted Miniature Croissants Turkey & Cranberry, Ham & Cheddar with Mustard, Chicken Salad & Grapes (per 60 pieces)	\$140.00
Deviled Eggs (per 100 pieces) Traditional Smoked Salmon ~ our traditional eggs topped with cold smoked salmon Pimento Cheese & Bacon Assorted ~ an assortment of all three varieties	\$225.00 \$275.00 \$250.00 \$250.00
Wrapped Asparagus Bundles (per 100 pieces) Applewood Smoked Bacon Wrapped, Sensation Dressing Puff Pastry Wrapped with Prosciutto, Parmesan & Sundried Tomatoes Hardwood Smoked Salmon Wrapped, Traditional Garnishes	\$225.00 \$300.00 \$325.00

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RECEPTION SUGGESTIONS

HOT RECEPTION DISPLAYS

Items are displayed in Silver Chafers, unless specified otherwise.

Cast Iron Cauldron of Seafood Gumbo ~ Served with Steamed Rice, Selection of Hot Sauces	
Chicken & Smoked Sausage Gumbo (per gallon)	\$150.00
Club Seafood Gumbo ~ Shrimp, Crabmeat & Crawfish (per gallon)	\$175.00
Cast Iron Pot of Jambalaya	
Pork, Chicken, Andouille Sausage & Tasso Ham (per 100 guests)	\$295.00
Shrimp, Crabmeat, Crawfish, Oysters, Andouille Sausage (per 100 guests)	\$395.00
Miniature Louisiana Meat Pies	
"Natchitoches Style" Ground Beef & Pork (per 100 pieces)	\$195.00
"Acadian Style" Crawfish Filling (per 100 pieces)	\$225.00
Spring Rolls ~ Hand Rolled & Fried with Sweet-Sour Dipping Sauce	
Vegetable (per 100 rolls)	\$320.00
Pork (per 100 rolls)	\$425.00
Lobster (per 100 rolls)	\$525.00
Hand Battered & Fried ~ Served with Appropriate Dipping Sauces (per 100 pieces)	
Chicken Breast Strips	\$225.00
Oysters ~ Cornmeal Breaded (seasonal)	\$325.00
Crab Fingers	\$150.00
Gulf Shrimp	\$375.00
Louisiana Alligator	\$250.00
Catfish Strips	\$225.00
Quesadillas ~ Served with tomatillo salsa & chipotle crema (per 100 pieces)	
Duck Confit	\$425.00
Smoked Pulled Chicken	\$375.00
Louisiana Crawfish	\$395.00
Fritters ~ Served with Appropriate Dipping Sauces (per 100 pieces)	
Duck Boudin	\$395.00
Andouille – Pimento Cheese	\$325.00
Mac & Cheese	\$325.00
Cocktail Meatballs ~ Served with accompanying sauces (per 100 pieces)	
Swedish Beef ~ simmered in mushroom cream sauce	\$325.00
Sweet & Sour Beef ~ simmered in sriracha sweet & sour sauce	\$325.00
Bacon Wrapped & Barbequed ~ Wrapped, Glazed & Baked to Perfection (per 100 pieces)	
Sea Scallops	\$425.00
Louisiana Oysters (seasonal)	\$395.00
Gulf Shrimp	\$395.00
Stuffed Silver Dollar Mushrooms ~ Served with selection of fillings (per 100 pieces)	
Crab Imperial Stuffing	\$325.00
Spinach & Fontina Filling	\$250.00
Shrimp & Crawfish Bienville Filling	\$275.00
Stuffed Gulf Oysters on the Half Shell (per 100 pieces)	
Shrimp Bienville Stuffing	\$325.00
Rockefeller Stuffing	\$325.00
Crab & Brie Stuffing	\$350.00

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RECEPTION SUGGESTIONS

HOT RECEPTION DISPLAYS (continued)

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Warm Dips

Served in Pots with Crackers, Crostini (serves 100 guests)

Oyster Rockefeller Dip	\$275.00
Shrimp Bienville Dip	\$275.00
Crabmeat Mornay	\$325.00
Crawfish Étouffée Dip	\$250.00
Artichoke, Boursin & Chive Dip	\$200.00
Cowboy Queso Dip ~ queso with ground beef, tomato & jalapeño (served with tortilla chips)	\$225.00

Sandwiches in Miniature

Served warm under heat lamp (priced per 100)

Open Faced Crab Biscuit – crab & swiss imperial atop sweet potato biscuit	\$375.00
Miniature Catfish Po-boys – on pistolette, fully dressed with Tabasco mayo	\$325.00
Miniature Muffulettas – on mini Muffuletta buns	\$350.00
Miniature Reuben – on cocktail rye with pastrami	\$350.00

Pasta Selections

Served with Red Chili Flakes and Grated Parmesan (serves 100 guests)

Tortellini Pasta, Pomodoro Sauce, Baby Spinach, Kalamata Olives, Pecorino Romano	\$325.00
Orecchiette Pasta, Blackened Chicken, Andouille-Parmesan Cream Sauce	\$375.00
Penne Pasta, Shrimp & Crawfish, Roasted Mushrooms, Pesto Cream Sauce	\$395.00

SOMETHING DIFFERENT

All items may be either passed or displayed. All are priced per 100 pieces

Forks

Foods Served on Bamboo Forks & Uniquely Displayed

Grilled Shrimp with Artichoke & Basil	\$395.00
Prosciutto & Melon with Balsamic Glaze	\$350.00
Fresh Mozzarella with Tomato & Olive	\$350.00
Blueberry Barbequed Duck Breast with Grilled Onion	\$425.00

Poppers

One – bite appetizers wrapped in bacon & cornmeal fried

Duck & Jalapeño – cream cheese stuffing	\$395.00
Beef Tenderloin – mushroom & stilton stuffing	\$395.00
Lobster & Boursin	\$425.00

Shooters

Served chilled in miniature glasses

Oyster Bloody Mary's	\$375.00
Blackened Shrimp Gazpacho	\$375.00

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RECEPTION SUGGESTIONS

CHEF ATTENDED STATIONS

All Stations are priced per 100 guests and intended to be appetizer portions to enhance your reception menu

Lots O' Pasta	\$525.00
Chef to Prepare Two Pastas: <i>Garnished with Parmesan, Toasted Pine Nuts, and Red Chili Flakes</i> Cheese Tortellini with Grilled, Spiced Chicken, Baby Spinach & Parmesan Cream ~and~ Farfalle Pasta with Gulf Shrimp, Asparagus, Mushrooms & Roasted Tomato Marinara	
Crab "Poor Boys"	\$495.00
Chef to Sear: Louisiana Blue Crab Cakes. Served on French Bread Fully Dressed with Tabasco Mayo	
NOLA Barbequed Shrimp	\$495.00
Shrimp sautéed with Whole Butter, Worcestershire Sauce, Spices, Garlic & Hot Sauce Served with Toasted French Bread	
Grits, Grits, Grits	\$625.00
Chef to Sauté: Louisiana Gulf Shrimp in Tasso Gravy over Shaved Corn - Cheddar Grits Served on the Side to Compliment: Roasted Duck & Caramelized Onion Creamy Grits, Foraged Mushroom & Spinach Antebellum Grits	
Grits Galore	\$675.00
Chef to Sauté: Louisiana Gulf Shrimp with Crushed Tomatoes & White Wine Served on the Side to Compliment: Veal & Beef Tenderloin Grillades, Shaved Corn - Cheddar Grits, Petite Buttermilk Biscuits	
Nacho Taco Bar	\$625.00
Tortilla Chips, Warm Flour & Corn Street Tortillas Fajita Chicken, Spicy Ground Beef, Frijoles Negros, Warm Rotell Tomato – Queso Dip Garnishes to include: White Cheddar, Sour Cream, Pico de Gallo, Guacamole, Corn-Tomatillo Relish Pickled Jalapeños, Shredded Lettuce	
Mashed Potato Bar	\$550.00
Trio of Potatoes ~ Buttermilk Whipped Potatoes, Roasted Red Pepper – Boursin Potatoes, Maple Whipped Sweet Potatoes Garnishes to include: White Cheddar, Sour Cream, Applewood Smoked Bacon, Caramelized Onions Grilled Mushrooms, Broccoli Mornay, Brown Sugar & Roasted Pecans Attendant to Prepare: Sautéed Louisiana Crawfish in Étouffée Sauce	
Chicken & Waffles	\$425.00
Chef to Prepare: Fried Chicken Bites atop Buttermilk Waffle Morsels Drizzled with Jalapeño – Maple Pepper Jelly Syrup	

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RECEPTION SUGGESTIONS

CARVING STATIONS

All Stations are intended to be appetizer portions to enhance your reception menu.

Depending on the size and variety of your menu, the suggested servings may vary. Our Executive Chef & Event Coordinator will assist in guiding you on appropriate amounts for your event.

Whole Roasted Tenderloin of Beef (about 35 servings) Red Wine – Shallot Sauce, Horseradish Cream, Creole Mustard, Miniature Rolls	\$385.00
Spice Rubbed & Slow Roasted Prime Rib of Beef (about 50 servings) Creole Mustard Jus, Horseradish, Miniature Rolls	\$475.00
Roasted Whole New York Strip Loin of Beef (about 50 servings) Creole Mustard, Horseradish Mayonnaise, Miniature Rolls	\$425.00
Brisket Barbeque (about 30 servings) Carved Slow Cooked Beef Brisket, Roasted Garlic Aioli, Grilled Peach Slaw, Yeast Rolls	\$225.00
Louisiana Pig Pickin' (75-pound hog – about 85 to 100 servings) Cajun Spiced Pit Roasted Hog, Cracklin's, Trio of Barbeque Sauces, Jalapeño Cornbread	\$650.00
Smoked Pork Loin (about 50 servings) Green Tomato Chow-Chow, Sweet Potato Biscuits	\$250.00
Pit Smoked Ham with Cane Syrup Glaze (about 70 servings) Red Eye Gravy, Mustard & Mayo, Flaky Biscuits	\$295.00
Grilled, Soy Marinated Pork Tenderloin (six pounds – about 40 servings) Pineapple – Onion Chutney, Miniature Rolls	\$225.00
Deep Fried Turkey Breast (about 40 servings) Cranberry-Apple Jam, Grained Mustard, Yeast Rolls	\$250.00
Sesame Seared Rare Hawaiian Tuna Loin (about 30 servings) Wasabi Aioli, Soy Caramel, Napa-Cucumber Slaw, Crispy Wonton Chips	\$350.00
Honey & Mustard Glazed Lamb Rack (five racks – about 40 servings) Enriched Lamb Jus, Mint Jelly, Miniature Rolls	\$450.00
Classic Beef Wellington (about 40 servings) Sauce Perigordine, Miniature Rolls	\$600.00

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RECEPTION SUGGESTIONS

LATE NITE SNACKS

Perfect for butler passing at the end of your event!

Sliders, Sandwiches & Doggies ~ (priced per 100)

Cheeseburgers – on soft yeast rolls with American cheese, mayo & pickle	\$350.00
Smoked Beef Brisket – on soft yeast rolls with havarti cheese & slaw	\$350.00
Classic Grilled Cheese – on white bread with American cheese	\$195.00
Chili Cheese Doggie – miniature hot dog, chili, mustard, shredded cheddar	\$295.00
Chicago Doggie – poppy seed bun, mustard, relish, onion, tomato, pickle, sport peppers	\$295.00

Sweets ~ (priced per 100)

Miniature Pecan Balls – pecan crusted vanilla ice cream, chocolate sauce	\$250.00
Beignet Fingers – dusted in powdered sugar	\$225.00
Virgin Milk Shake Shooters – vanilla, chocolate or peppermint ice cream shakes	\$225.00
Adult Milk Shake Shooters – amaretto-vanilla, chocolate-kahlua, or bourbon-praline	\$295.00

DESSERT STATIONS

Ice Cream Sundae Bar (priced per 100 guests)

\$525.00

Vanilla & Chocolate Ice Creams Served over Dry Ice

Toppings to include: Chocolate & Caramel Sauces, Oreo Crumbles, Toasted Pecans, Maraschino Cherries, Sweetened Cream, Fresh Strawberries

Bananas Foster Bread Pudding (priced per 100 guests)

\$525.00

Chef to Flambé Bananas in Butter with Brown Sugar,

Banana Liqueur & Vanilla Infused Rum

Served with Bread Pudding and Homemade Vanilla Ice Cream

PASTRIES & SWEETS

Pastries & Chocolates are priced per 100 servings.

Assorted Miniatures ~ Chef's Selection of Rich, colorful, bite-sized desserts

\$350.00

Chocolate Dipped Strawberries

Selection of: Dark, Milk, or White Chocolate

\$195.00

Selection of: Marbled or "Tuxedo"

\$250.00

Miniature Chocolate Display

\$350.00

Chef's Selection of Bite Sized Chocolates, Truffles & Sweets

Cookies & Brownies ~ An assortment of Cookies, Brownies & Bars

\$150.00

Cake Cutting ~ Service Fee per guest (*house made cakes are cut complimentary*)

\$ 0.50

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PLATED DINNERS

*All menus include Club Sensation Salad with Sensation Dressing, bread service, tea & coffee.
If you would like to offer a choice of entree (two to four) pre-selected, add an additional \$5.00 per person.
Selections must be turned into the Executive Chef three business days prior to the event*

SOUPS

Tomato – Basil Bisque	\$6.50
Chicken & Andouille Sausage Gumbo	\$6.50
Potato Vichyssoise – served hot or cold	\$6.50
Louisiana Seafood Gumbo	\$7.50
Turtle Soup with Sherry	\$7.50
Louisiana Crawfish & Sweet Corn Chowder	\$7.50
Wild Mushroom Bisque with Crème Fraiche	\$7.50
Artichoke, Crab & Brie Soup	\$7.95
Oyster Rockefeller Soup	\$7.95
Lobster – Cognac Bisque	\$7.95

APPETIZERS

Smoked Salmon, Citrus Supremes, Avocado Puree, Frisée, Citrus-Vanilla Drizzle	\$15.95
Seafood Martini ~ Shrimp, Blue Crabmeat & Cocktail Claw, Crawfish, Sensation Dressing	\$15.95
Roasted Duck Grillades ~ Roasted Corn Grit Cake, Fresh Chives	\$12.25
Crabmeat Peggy ~ Fresh Crabmeat baked with Seafood Velouté & Bearnaise, Finished with Toasted Almonds	\$14.95

SALADS

The below salads are in lieu of the club sensation salad. The price is \$3.75 in addition to the entrée.

Heart of Romaine, Parmesan Reggiano, Crisp Sourdough, Classic Caesar Dressing
Bundle of Baby Greens, Tomatoes, Artichoke – Goat Cheese Spring Roll, Vinaigrette
Bibb Leaf Salad, Tart Apple, Local Honey, Tarragon Vinaigrette
Baby Spinach Salad, Feta Cheese, Pickled Onions, Overnight Tomatoes, Sherry Dressing
Iceberg Wedge, Bacon Lardon, Tomato, Cucumber, Blue Cheese Vinaigrette

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PLATED DINNERS

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SEAFOOD ENTREES

Pan Seared Gulf Fish Meunière ~ Creole Meunière Sauce, Seasonal Starch and Vegetable	
Dinner Portion – Seven Ounces	\$31.95
Addition of Jumbo Lump Crabmeat	\$40.95
Shrimp & Grits ~ Sautéed Gulf Shrimp, Roasted Corn Grits, Tomato – Andouille Gravy	\$34.95
Blackened Tuna ~ Sweet Corn & Andouille Risotto, Tempura Asparagus, Crawfish Beurre Blanc	\$39.95
Herb-Mustard Crusted Tasman Salmon ~ Chef's Seasonal Starch and Vegetable, Pinot Noir Sauce	\$37.95

MEAT ENTRÉES

Chicken Française ~ Parmesan Egg Battered Chicken Breast Served over Creamy Polenta	
With Haricots Vert, Capers and Tomato – Kalamata Olive Butter Sauce	\$26.95
Pecan Crusted Chicken Cutlets ~ Savory French Toast, Chicken Confit,	
Mushroom & Pearl Onion Ragout, Haricots Vert, Spiced Chicken Jus	\$27.95
Grilled, Cider Brined, Pork Rib Chop (twelve ounces) ~ Root Vegetable Mash,	
Sweet & Sour Collards, Bourbon-Pork Jus, Fried Onion	\$32.95
Honey & Creole Mustard Glazed Double Cut Spring Lamb Chops ~	
Roasted Vegetable & Eggplant Roulade, Potatoes Mousseline, Enriched Lamb Jus	\$42.95
Sautéed Veal Scallopini ~ Rosemary Brabant Fingerling Potatoes, Brown Butter French Green Beans	
Lemon – Caper Vin Blanc	\$30.95
Filet Mignon of Beef ~ Broiled and Accompanied with Seasonal Starch, Vegetable	
Finished with Red Wine Veal Jus	
Six Ounces	\$40.95
Eight Ounces	\$46.95

DUO ENTRÉES

Pan Roasted Gulf Fish Meunière & Grilled Shrimp ~	
Seasonal Accompaniment, Blistered Grape Tomatoes, Creole Meunière Sauce	\$36.95
Petite (four ounce) Filet Mignon & Pan Roasted Gulf Fish Meunière ~	
Accompanied with Seasonal Sides, Red Wine Veal Jus & Creole Meunière Sauce	\$41.95
Filet Mignon & Grilled Shrimp ~ Six Ounce Filet, Three Gulf Shrimp	
Accompanied with Seasonal Sides, Red Wine Veal Jus & Beurre Blanc	\$47.95
New York Strip "Block" & Louisiana Crab Cake, Accompanied with Seasonal Sides,	
Green Tomato Chow-Chow, Port Wine Infused Jus	\$47.95
Filet Mignon & Butter Poached Lobster ~ Four Ounce Filet, Half Lobster (served out of its shell)	
Boursin Whipped Potatoes, Haricots Vert, Vegetable Ratatouille, Red Wine Jus	\$72.95

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PLATED DINNERS

*Choose one of our pastry team's delicious menu options to create the perfect ending to your celebration.
Selections must be turned into the Executive Chef three business days prior to the event*

PLATED DESSERTS

Club Classics

Chess Pie ~ Whipped Cream and Seasonal Berries	\$5.95
Pecan Ball ~ Whipped Cream and Chocolate Sauce	\$5.95
Pecan Pie ~ Chocolate & Bourbon Filling, Whipped Cream	\$5.95
Warm Lemon Meringue Tart ~ Blackberry Sauce	\$6.95
Peppermint Ice Cream ~ Chocolate Sauce	\$5.95

Cheesecakes & Custards

New York Style Cheesecake ~ Strawberry Sauce, Fresh Seasonal Berries	\$6.95
Red Velvet Cheesecake ~ Fudge Sauce	\$6.95
Turtle Cheesecake ~ Caramel Sauce, Candied Pecans	\$6.95
Vanilla Crème Brûlée ~ Fresh Seasonal Berries, shortbread cookie	\$6.95
Peaches & Cream Crème Brûlée ~ Graham Cracker Shortbread	\$6.95
Lemon Custard ~ Fresh Berries, sugar cookie	\$6.95
Caramel Custard ~ Seasonal Berry Garnish	\$5.95
Salted Caramel Pot de Creme ~ Chocolate Crinkle Cookie, Seasonal Berry Garnish	\$5.95
Amaretto Panna Cotta ~ Fresh Strawberries, Almond Florentine	\$6.95

A Bit of Fruit

Warm Blackberry Cobbler ~ Vanilla Ice Cream	\$6.95
Strawberry – Lime Cobbler ~ Cream Cheese Ice Cream	\$6.95
Apple Cream Cheese Tart ~ Caramel Ice Cream	\$6.95
Key Lime Mousse Pie ~ Fresh Berries, Tropical Fruit Coulis	\$6.95
Strawberry Dream Cake ~ Layered pound cake with strawberry syrup, fresh strawberries, vanilla mousse	\$6.95
Banana Pudding Parfait ~ Pecan Praline Crumble	\$6.95

Bread Pudding & Something Chocolate

White Chocolate Bread Pudding ~ Flambéed Bananas	\$6.95
Caramel Macchiato Bread Pudding ~ Candied Walnuts, Kahlua Sauce	\$6.95
Chocolate Mousse Cake ~ Raspberry Coulis	\$6.95
Chocolate Peanut Butter Tart ~ Bourbon Crème Anglaise	\$6.95
Fudge Brownie Sundae ~ Vanilla Ice Cream, Chocolate & Caramel Sauces, Whipped Cream	\$6.95
Chocolate Caramel Royale ~ Hazelnut, Milk Chocolate Crust, Milk Chocolate Mousse	\$6.95
Hazelnut Opera Cake ~ Frangelico Crème Anglaise	\$7.95
Flourless Chocolate Decadence ~ Peanut Tuile, Roasted Banana Ice Cream	\$7.95

LAGNIAPPE

Add a Praline Mignardise (priced per person)	\$2.50
<i>Includes two small Southern Pralines, wrapped in cellophane, with attached recipe card</i>	

**Some menu selections require longer preparation times. This may limit availability on events with short lead times*

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BEVERAGES

HOUSE BRAND BAR

Vodka, Gin, Scotch, Bourbon, Rum, Tequila
\$120 per liter

House Chardonnay, House Cabernet, House Merlot, House White Zinfandel
\$40 per 1.5 liter

House Champagne
\$23 per 750mL

CALL BRAND BAR

Skyy or Smirnoff Vodka, Beefeater or Bombay Gin, Cutty Sark Scotch,
Old Forester Bourbon, Sazerac Rye, Bacardi Rum, José Cuervo Tequila
\$135 per liter

Robert Mondavi Private Select Chardonnay, Pinot Grigio, Riesling, Sauvignon Blanc,
Cabernet Sauvignon, Pinot Noir, Merlot, Red Blend
\$36 per 750mL

Cachette Blanc de Blanc
\$37.50 per 750mL

PREMIUM BRAND BAR

Absolut, Ketel One, or Tito's Vodka, Bombay Sapphire or Tanqueray Gin, Johnny Walker Red or Dewar's Scotch,
Buffalo Trace Bourbon, Crown Royal or Jack Daniels Whiskey, Mount Gay Silver Rum, Don Julio Silver Tequila
\$155 per liter

Decoy Chardonnay, Rose', Sauvignon Blanc,
Red Blend, Pinot Noir, Merlot, Zinfandel, Cabernet Sauvignon
\$42 per 750mL

Chandon Brut \$50 per 750mL

SUPER PREMIUM BRAND BAR

Belvedere, Chopin or Grey Goose Vodka, Hendrick's or Plymouth Gin, Glenlivet 12 or Johnny Walker Black Scotch,
Maker's Mark or Knob Creek Bourbon, Jameson or Dickel Rye Whiskey, Patron Silver Tequila, Appleton Estate 12 Year
Aged Rum
\$175 per liter

Frank Family Chardonnay 60 per 750mL, Pinot Noir 80 per 750mL, Cabernet
\$95 per 750mL

Schramsberg Blanc de Blanc
\$75 per 750mL

BEER MAY BE ADDED TO ANY BAR

Domestic: \$3.50 per bottle | Michelob Ultra: \$3.75 per bottle | Abita and Imported: \$4.50 per bottle

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