



MEETINGS • CONVENTIONS • EVENTS

LEAVE IT *all* TO US

L'auberge®
CASINO HOTEL
BATON ROUGE

Breakfast

BREAKFAST SELECTIONS



SUNRISE CONTINENTAL BREAKFAST

Assorted chilled juices

Fruit salad

Artisan breakfast pastries with butter and preserves

Coffee and teas

\$15*

DELUXE CONTINENTAL BREAKFAST

Assorted chilled juices

Seasonal fruit display

Individual yogurts

Artisan breakfast pastries with butter and preserves

Scrambled eggs

Coffee and teas

\$18*

*Minimum 20 people. Sugar-free Jellies and Syrups available.
All prices listed are per person. 20% gratuity and 10% sales tax
will be added to all food and beverage charges.

Breakfast

BREAKFAST SELECTIONS

PINNACLE BREAKFAST BUFFET

Assorted chilled juices
Seasonal sliced fruits
Scrambled eggs
Cheese hash browns
Country grits
Artisan breakfast pastries with
butter and preserves
Crisp bacon and sausage links
Assorted cereals
Coffee and teas
\$21*

PLANTATION BREAKFAST BUFFET

Assorted chilled juices
Seasonal sliced fruits
Biscuits with sausage gravy
Scrambled eggs
Breakfast frittata
Country grits
Country breakfast potatoes
Artisan breakfast pastries with
butter and preserves
Crisp bacon and sausage links
Coffee and teas
\$23*



*Minimum 30 people. Sugar-free Jellies and Syrups available.
All prices listed are per person. 20% gratuity and 10% sales tax
will be added to all food and beverage charges.

Breakfast

BREAKFAST SELECTIONS – PLATED OPTIONS



ALL PLATED OPTIONS INCLUDE ASSORTED BREAKFAST PASTRY AND BREAKFAST POTATOES. ALSO INCLUDES FRESHLY BREWED CAFFEINATED AND DECAFFEINATED COFFEE AND HOT TEA.

Scrambled yard eggs
Choice of meat*
\$17

Breakfast frittata with vegetables,
parmesan and mozzarella cheese
Choice of meat*
\$18

Belgium waffle
Scrambled yard eggs
Maple syrup
Choice of meat*
\$19

Grilled 8oz NY strip steak
Scrambled yard eggs
Broiled tomato
\$24

* Choice of Meats: bacon, breakfast sausage, andouille sausage, and country ham.
Sugar-free Jellies and Syrups available.
All prices listed are per person. 20% gratuity and 10% sales tax
will be added to all food and beverage charges.

Breakfast

A LA CARTE BREAKFAST STATIONS AND SELECTIONS

OMELET STATION

Fresh omelets and eggs made to order (egg white omelets and Egg Beaters® upon request). Chef's selection of garden ingredients.

\$9*

WAFFLES, PANCAKES, OR FRENCH TOAST STATION

Prepared to order, served with artisan syrups, whipped butter, bananas foster, warm strawberries, brown sugar, and pineapples.

\$8*

A LA CARTE SELECTIONS FROM THE BAKERY \$3

- Breakfast breads
- Turnovers
- Scones
- Cinnamon rolls
- Muffins
- Danish
- Croissants

A LA CARTE BEVERAGE \$3

- Decaf and regular coffee
- Hot tea selections
- Juice
- Bottled water
- Milk
- Soda
- Energy drinks (\$4)

A LA CARTE ENHANCEMENTS \$4

- Biscuit with sausage and cheese
- Croissant with ham, egg and cheese
- Stone ground grits with cheese
- Steel cut oatmeal with dried fruit, nuts and brown sugar
- Biscuits with gravy
- Yogurt and granola
- Bagels with cream cheese, butter and preserves
- Assorted cereals with whole or skim milk
- Granola bars

*Minimum 30 people and \$100 Chef Action Fee. Sugar-free Jellies and Syrups available.
All prices listed are per person. 20% gratuity and 10% sales tax will be added to all food and beverage charges.

Work hard, Play harder

THEME BREAKS

EVERYDAY IS SUNDAE

Assorted ice cream
Chocolate sauce
Caramel sauce
Strawberry sauce
Candy toppings, nuts and cherries
Waffle cones
Whipped cream
\$12**

THAT'S THE WAY THE COOKIE CRUMBLES

Chocolate chip, peanut butter,
oatmeal raisin, white chocolate
macadamia and sugar cookies
Assorted sodas, chilled whole and
chocolate milk
\$10*

FRUIT FESTIVAL

Skewers of fresh fruit
Seasonal whole fruit
Yogurt dipping sauce
Chocolate dipped fruit
Assorted fruit juices
\$12*

7TH INNING STRETCH/STADIUM BREAK ITEMS

Soft pretzels with cheese & mustard
Peanuts and Cracker Jack®
Tortilla chips, guacamole and
fresh salsa
Assorted candy and candy bars
\$11*

A LOTTA CHOCOLATTA

Double fudge brownies
Assorted gourmet cupcakes
Assorted boxed candies
& candy bars
Chilled whole and chocolate milk
Chocolate mousse cups
\$12*

THE LEMONADE STAND

Lemon meringue tart
Lemon squares
Freshly squeezed lemonade
and iced tea
Lemon cookies
\$10*

*Minimum 10 people.

**Chefs fee \$100.

All prices listed are per person. 20% gratuity and 10% sales tax will be added to all food and beverage charges.

Work hard, Play harder

THEME BREAKS

READY FOR ROUND TWO

Assorted fresh fruits with yogurt, granola bars, protein bars, dried fruits & nuts

Energy drinks

\$14

CHARCUTERIE BREAK

Assortment of sausages, meats & cheese

Curried antipasto artisan breads, garnish, and condiments

\$15



All prices listed are per person. 20% gratuity and 10% sales tax will be added to all food and beverage charges.

Small Plates

A LA CARTE BREAK SELECTIONS



A LA CARTE SNACKS \$4

- Chips and salsa
- Hummus with pita chips
- Dips and spreads with artisan breads
- Vegetable crudité's with dips
- Warm soft pretzels with mustard
- Protein and granola bars
- Assorted jumbo cookies
- Chocolate fudge brownies
- Chocolate dipped strawberries
- Assorted candy display

A LA CARTE BEVERAGES \$3

- Soda
- Bottled water
- Vitamin Water®
- Coffee
- Iced tea
- Hot tea selection
- Juice
- Milk
- Energy Drinks \$4
- Hot chocolate

All prices listed are per person. 20% gratuity and 10% sales tax will be added to all food and beverage charges.

Lunch

HOT PLATED LUNCH

HOT PLATED ENTRÉE SELECTION INCLUDES YOUR CHOICE OF SOUP OR SALAD, AND ROLLS. ALSO INCLUDES FRESHLY BREWED CAFFEINATED AND DECAFFEINATED COFFEE AND ICED TEA. CHOICE OF PASTRY FROM CHEFS' CREATIONS.

PESTO PENNE

Grilled squash, zucchini, peppers, and red onions with feta cheese

\$22

with chicken \$3

with shrimp \$4

PAN SEARED CHICKEN

Served with a lemon basil caper sauce, herb roasted potatoes and seasonal vegetables

\$23

BLACKENED RED SNAPPER

Lightly blackened and served with corn maque choux and rosemary roasted potatoes

\$25

GRILLED RIBEYE

Served with caramelized onions and sautéed mushrooms, roasted garlic mashed potatoes and seasonal vegetables

\$28

CHICKEN MARSALA

Chicken breast, mushroom gravy, Yukon mashed potatoes

\$24

BLACKENED CATFISH

Mississippi catfish, braised greens, and grits.

\$24

HERB CRUSTED PORK LOIN

Roasted sweet potatoes, haricot verts, tasso red eye gravy

\$22

All prices listed are per person. 20% gratuity and 10% sales tax will be added to all food and beverage charges.



Lunch

PLATED SALADS

ENTREE SELECTIONS INCLUDE SOUP, ROLLS, FRESHLY BREWED CAFFEINATED AND DECAFFEINATED COFFEE AND ICED TEA. CHOICE OF PASTRY FORM PASTRY CHEF'S DESSERT CREATIONS.



CLASSIC CAESAR SALAD

Crisp romaine hearts tossed with Parmesan cheese, garlic herb croutons with Caesar dressing

\$15

with chicken \$19

with shrimp \$23

TENDERLOIN SALAD

Tenderloin tips over crisp romaine hearts, sliced mushrooms, julienne red onion, and crumbled blue cheese dressing

\$23

COBB SALAD

Crisp iceberg lettuce topped with ham, turkey, cheddar and monterey jack cheese, hard boiled eggs, tomatoes, cucumbers and bacon bits with ranch dressing

\$21

WEDGE SALAD

Fried chicken, tomatoes, cucumbers, red onion, and crumbled blue cheese dressing

\$19

All prices listed are per person. 20% gratuity and 10% sales tax will be added to all food and beverage charges.

Lunch

PLATED SANDWICHES

HOT PLATED ENTRÉE SELECTION INCLUDES YOUR CHOICE OF SOUP OR SALAD, AND ROLLS. ALSO INCLUDES FRESHLY BREWED CAFFEINATED AND DECAFFEINATED COFFEE AND ICED TEA. CHOICE OF PASTRY FROM CHEFS' CREATIONS.

MUFFALETTA

Sliced salami, ham, pepperoni, and Provolone cheese topped with olive salad

\$18

GRILLED CHICKEN

Lemon pesto aioli, chicken breast, baby arugula, roma tomatoes on ciabatta bread

\$19

GRILLED VEGETABLES

Served on a ciabatta roll with fresh Mozzarella, pesto aioli and baby arugula

\$17*

HOUSE BURGER

Cheddar, applewood bacon, dressed

\$22

CHICKEN SALAD

Wrapped in a whole wheat tortilla with shredded lettuce and pepper jack cheese

\$16*

ROASTED TURKEY OR GLAZED HAM

Thinly sliced, topped with field greens, Brie cheese, and Dijon mayonnaise served on multi grain bread

\$18

*Minimum 10 people.
All selections are available as boxed lunch which includes cookie, chips, and bottled water.
All prices listed are per person.
20% gratuity and 10% sales tax will be added to all food and beverage charges.



PASTRY CHEF'S DESSERT CREATIONS

DESSERTS

Chocolate fudge cake with mixed berry sauce

Bread pudding with caramel rum sauce and candied pecans

Cheesecake with mixed berry sauce and vanilla whipped cream

Trifle parfait with layers of cake, cream and fruit

Vanilla bean crème brulee with fresh berries

Seasonal cobbler

*\$2 a la mode



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Lunch

LUNCH BUFFETS

THE CLASSIC DELI

Mixed field green salad with assorted dressings and toppings
New potato salad with stone ground mustard and crisp bacon
Tomato cucumber salad with pesto balsamic vinaigrette
Sliced deli meats to include smoked ham, turkey, salami and roast beef
Assorted deli sandwiches dressed with mayonnaise, stone ground mustard, peperoncino and creamy horseradish sauce
Basket of assorted artisan breads and rolls
Zapp's® chips
Platter of fruit
Pastry Chef's signature cookies and fudge brownies
Iced tea and coffee
\$25*

BACKYARD BBQ

Iceberg lettuce salad with cool cucumbers, tomatoes, onions, shredded carrots and choice of dressings
Creamy cabbage slaw
BBQ pulled pork sliders
Half-pound burgers
Grilled marinated chicken breasts
Bourbon baked beans
Corn on the cobb
Shredded lettuce, sliced tomatoes, sliced onions, pickles, mayonnaise, stone ground mustard
Assorted sliced cheeses to include Cheddar, Swiss, American and Provolone
Pastry Chef's seasonal cobbler and tarts
Iced tea and coffee
\$27*



*Minimum 30 people.

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Lunch

LUNCH BUFFETS

THE BIG EASY

Corn & crab bisque
Mixed green salad with toppings
and assorted dressing
Shrimp salad with remoulade sauce
Classic jambalaya with chicken
and sausage
Fried chicken
Macaroni and cheese
Black eyed peas
Turnip greens
Corn bread
Pastry Chef's signature bread
pudding with caramel rum sauce
Iced tea and coffee
\$28*

MEDITERRANEAN BUFFET

Sliced beefsteak tomatoes, onions
and fresh Mozzarella with lemon
pesto drizzle over baby arugula
Bowtie pasta salad with
roasted vegetables and
sundried tomato dressing
Antipasto salad with cured
meats, cheeses and olives
with balsamic dressing
Chianti braised beef short ribs with
wild mushroom and roasted peppers
Mini tiramisu, mini cannoli,
assorted panna cotta
Assorted hummus and flat breads
Greek salad
Curried chicken kabobs with
grilled vegetables
Iced tea and coffee
\$30*

MAGNOLIA BUFFET

Marinated French green beans
with onions and bacon
Creamy cucumber and dill salad
Blackened pork loin with spinach
and Creole honey mustard sauce
Broiled redfish with crawfish
corn maque choux
Roasted marinated chicken
Country redskin mashed potatoes
Fresh seasonal vegetables
Fresh rolls and butter
Assorted French pastries
Iced tea and coffee
\$29*

*Minimum 30 people.

All prices listed are per person. 20% gratuity and 10% sales tax will be added to all food and beverage charges.

Receptions

HORS D'OEUVRES PACKAGES

ST. CHARLES

Shrimp cocktail Sriracha
cocktail sauce
Lamb lollipops with curry pear aioli
Caribbean jerked beef skewers
Bacon wrapped shrimp
Coconut chicken with
habanero peach glaze
International cheese display with
praline and brie en croustade
Roasted vegetable display
Pick 5 passed hors d'oeuvres from
our receptions selections list
\$68

ORLEANS

Shrimp cocktail Sriracha
cocktail sauce
Crab cakes with remoulade sauce
Fried chicken tenderloins with
creole honey mustard
Vegetable spring rolls with
sweet & sour sauce
International cheese display with
four cheese fondue station
Roasted vegetable display
Pick 2 passed hor d'oeuvres from
our reception selections list
\$48

ST. TAMMANY

Pasta prima vera
Sautéed gulf shrimp scampi style
Meatballs with three
peppercorn sauce
Vegetable spring rolls
Spinach & artichoke dip
International cheese display
\$32

ST. BERNARD

Cashew chicken with spicy
plum sauce
Cantonese spare ribs
Vegetable egg rolls with
sweet & sour sauce
Coconut shrimp with spicy
cocktail sauce
International cheese display
Crudités tray with dip
\$40

JEFFERSON

Honey kissed boneless hot wings
Bleu cheese, ranch and celery
BBQ meatballs
Potato skins and Jalapeno poppers
Chile con queso with chips
\$28

All package prices are based on a three hour
serving period. All prices are per person.
Minimum guarantee of 30 people required.
20% gratuity and 10% sales tax will be added
to all food and beverage charges.

Receptions

COLD HORS D'OEUVRES



Beef carpaccio, arugula, and
spicy mustard flat bread \$4

Mini muffalettas \$4

Asparagus wrapped with
apple wood bacon \$3

Smoked salmon crostini \$3

Asian chicken salad
on Belgian endive \$4

Lump crab cocktail \$5

Gulf shrimp cocktail \$5

Classic deviled eggs \$3

Smoked trout on cucumber with
Creole mustard sauce \$3

Oyster shooters \$4

Peppered beef tenderloin crostini
with horseradish cream \$5

Curried chicken salad on
mini bouche \$3

Seared tuna on wonton crisp with
wasabi aioli and seaweed salad \$4

Vegetable spring roll with
spicy soy dipping sauce \$4

Antipasto skewer with olive, cheese
and marinated vegetables \$3

Assortment of hand rolled sushi \$4

Smoked salmon mousse on
toasted brioche \$4

Bruschetta with goat cheese, oven
roasted tomatoes & olive \$3

Receptions

HOT HOR D'OEUVRES

- Mini meat pies \$4
- Crawfish pies \$4
- Mini crab cakes with remoulade sauce \$5
- Fried boudin balls \$4
- Creole meatballs \$3
- Rosemary and garlic lamb lollipops \$5
- Andouille sausage stuffed mushrooms \$4
- Pork pot stickers with spicy soy dipping sauce \$4
- Arancini \$4
- Mini beef brochettes \$5
- Chicken satay with peanut sauce \$4
- Shrimp skewers \$5
- Oysters with tasso, spinach and wild mushrooms \$5
- BBQ riblets \$4
- Alligator bites with Creole mustard dipping sauce \$4
- Applewood bacon-wrapped barbecued shrimp \$4
- Mini lump crab cake with herb remoulade \$5
- Applewood bacon wrapped scallops \$5
- Oyster rockefeller \$5
- Crisp chicken tenders with sweet and sour sauce \$4
- Teriyaki marinated sirloin satay \$5
- Mini hamburger on kaiser rolls and horseradish cream \$4
- Pulled pork sliders \$4
- Louisiana mini meat pies \$3
- Louisiana oven roasted boudin balls with cane syrup \$4
- Smoked duck with pineapple salsa on herb cheddar biscuit \$5
- Fried green tomato bites with roasted red pepper cream \$3



All prices listed are per person. 20% gratuity and 10% sales tax will be added to all food and beverage charges.

Receptions

DESSERTS

Chocolate-covered strawberries \$4

Hand-rolled truffles \$3

Beignets \$3

Mousse tarts \$3

Cheesecake bites \$4

Cannoli \$4

Brownies \$4

Assorted cookies \$4

Assorted creme brulee \$4



All prices are per person.
Minimum guarantee of 30 people required.
20% gratuity and 10% sales tax will be added to all
food and beverage charges

Receptions

RECEPTION STATIONS

ASIAN STATION

Chinese-style chicken salad
Hoisin glazed pork ribs
Shrimp & broccoli in
spicy garlic sauce
Vegetable lo-mein
Stir-fried rice
\$21

SOUTHERN STATION

Honey BBQ chicken wings
Catfish nuggets with
spicy cajun tartar
Crawfish hush puppies with
corn salsa
Mini barbeque sandwiches
\$22

ITALIAN STATION

Beef Carpaccio with shaved
parmesan
Chicken marsala
Farfalle with broccoli and
sun-dried tomatoes
Eggplant parmesan with
heirloom tomatoes
Traditional Caesar salad
with shaved parmesan
Herbed focaccia
\$21

CARIBBEAN STATION

Pasta prima vera
Black beans and rice
Jerk chicken
Fried plantains
Coconut curry shrimp
Braised greens
\$22

Minimum guarantee of 20 people required.
Minimum of 2 stations or in combination
to other reception selections.

All prices listed are per person. 20% gratuity and 10%
sales tax will be added to all food and beverage charges.



Receptions

RECEPTION STATIONS



PASTA STATION

Cashew chicken with spicy plum sauce

Penne with chicken and pesto

Rigatoni with sausage, garlic and rapini, fusilli with shrimp and sun dried tomatoes

Vegetable lasagna

Basil garlic cheese bread

\$19

PIZZA STATION

Pepperoni, Vegetable, and BBQ chicken pizza

Farfalle with broccoli and sun dried tomato sauce,

Traditional Caesar salad with shaved parmesan

Three herbed focaccia

\$21

CHICKEN AND BEEF FAJITAS

Chicken and beef fajitas, charred peppers, tomatoes, flour tortillas, pico de gallo, guacamole, queso, sour cream, chopped onions & cilantro

\$21

ASSORTED HAND ROLLED SUSHI

Chef selection of hand rolled sushi to also include maki rolls, nigiri, and sashimi

\$20

Minimum guarantee of 20 people required.
Minimum of 2 stations or in combination to other reception selections.

All prices listed are per person. 20% gratuity and 10% sales tax will be added to all food and beverage charges..

Receptions

CARVING STATIONS

PEPPERCORN CRUSTED TENDERLOIN OF BEEF

Dijon mustard
Creamy horseradish, béarnaise
Silver dollar rolls, au jus
\$350.00 | Serves 25 people

STEAMSHIP ROUND OF BEEF

Stone ground mustard
Au jus, creamy horseradish
Silver dollar rolls
\$475.00 | Serves 150 people

SMOKED COUNTRY HAM

Apricot mustard creole and
Dijon mustard
Silver dollar rolls
\$300.00 | Serves 40 people

SMOKE HOUSE TURKEY

Cranberry chutney and garlic aioli
Silver dollar rolls
\$275.00 | Serves 30 people

PRIME RIB

Creamy horseradish, béarnaise
Silver dollar rolls
\$375.00 | Serves 40 people

LEG OF LAMB

Rosemary and Dijon crushed
Roasted garlic jus
Silver dollar rolls
\$245.00 | Serves 35 people

BBQ BRISKET

Bourbon BBQ sauce
Silver dollar rolls
\$175.00 | Serves 30 people

SMOKED SALMON EN CROUTE

Red onion jam
Black pepper lavash
Crème fresh
Capers
\$325.00 | Serves 35 people

COCHON DU LAIT

Whole roasted suckling pig
stuffed with jambalaya
Mustards and assorted breads
\$425.00 | Serves 45 people

ALLIGATOR

Whole smoked alligator
Fried & blackened alligator bites
Remoulade
Stone ground mustard
Assorted breads
\$500.00 | Serves 45 people

All carving stations require a \$100 chef fee
20% gratuity and 10% sales tax will be added to all
food and beverage charges.

Receptions

DISPLAYS – COLD

IMPORTED AND DOMESTIC CHEESE PRESENTATION

Garnished with fresh fruit, crackers and sliced French bread \$6

CRISP GARDEN VEGETABLE DISPLAY

Assorted garden fresh vegetables with assorted dips \$5

TROPICAL FRUIT PRESENTATION

Featuring sliced melon and fruits of the season with flavored yogurt dip \$5

CHARCUTERIE PLATTER

Assortment of sausages, sliced meats and cheeses, party breads, delicatessen pickles, garnishes and condiments \$8

ITALIAN GOURMET ANTIPASTO PRESENTATION

Assortment of prosciutto, capicola, salami, mortadella, cheeses, olives, stuffed peppers and roasted artichokes, bell peppers and onions \$7

GRILLED VEGETABLE DISPLAY

Assorted garden fresh vegetables seasoned and grilled \$5

MARINATED LOUISIANA BLUE CRAB CLAWS

(SEASONAL)

Served with remoulade and cocktail sauce \$7

ASSORTED DIPS

Hummus, roasted eggplant, spinach & artichoke, fresh guacamole and salsa with assorted chips and breads \$5

ASSORTMENT OF SUSHI

California, spicy tuna, and crunchy rolls. \$5

ICED JUMBO GULF SHRIMP

Served with remoulade and cocktail sauce \$7

CONFECTIONS

Cheesecake bites, mini tarts, and chocolates \$7

All prices listed are per person. 20% gratuity and 10% sales tax will be added to all food and beverage charges.

Receptions

ACTION STATIONS

PASTA STATION

Orecchiette, gnocchi, farfalle
Confit of chicken, green onion sausage, seafood
Alfredo, pesto, crushed tomato \$15*

OYSTER BAR

(SEASONAL)

Shucked oyster
Cocktail sauce, lemon, Tabasco, mignonette MKT*

CRAWFISH BOIL

Corn, potatoes, mushrooms
Andouille sausage MKT*

STIR FRY

Beef, chicken, shrimp
Mixed vegetable, teriyaki sauce \$14*

GRIT-TINI

Creole cream cheese grits
Trio of Louisiana seafood, braised ox tail,
crawfish etouffee, BBQ shrimp \$21*

BREAKFAST FOR DINNER

Waffles & beignets
Cream, nuts, fruits,
maple syrup preserves \$14

S'MORE STATION \$8*

MILKSHAKE/FLOATS \$6*

CREPE STATION \$6*

ICE CREAM STATION \$5*

WARM BERRY COMPOTE
with vanilla ice cream \$8*

*Chef Fee \$100.

Minimum guarantee of 40 people required.
Minimum of 2 stations or in combination to other reception selections.
All prices listed are per person. 20% gratuity and 10% sales tax will
be added to all food and beverage charges.

PLATED ENTREES

PLATED ENTRÉE SELECTION INCLUDES YOUR CHOICE OF SALAD AND ROLLS. ALSO INCLUDES FRESHLY BREWED CAFFEINATED AND DECAFFEINATED COFFEE AND ICED TEA. CHOICE OF PASTRY FROM CHEFS' CREATIONS.

GRILLED MARINATED CHICKEN BREAST

With roasted corn and pepper salsa, Creole rice and seasonal vegetables

\$29

ROASTED CHICKEN BREAST

Stuffed with garlic and herb cheese au gratin potatoes, seasonal vegetables and roasted red pepper sauce

\$32

STUFFED PORK CHOP

With baked macaroni and cheese, seasonal vegetable and chipotle BBQ sauce

\$34

SEARED CHICKEN BREAST

Topped with tasso pan gravy, mashed potatoes and seasonal vegetable

\$30

SHRIMP AND GRITS

Louisiana gulf shrimp and southern style cheese grits

\$32

PAN SEARED SALMON

With garlic herb butter, potato puree, sauté of mushrooms and seasonal vegetables

\$34

FILET OF RED SNAPPER

Lightly blackened with crawfish mashed potatoes, seasonal vegetables and Creole sauce

\$33

GRILLED NEW YORK STRIP STEAK

With herb roasted potatoes, seasonal vegetables and wild mushroom demi-glace

\$42

ROASTED FILET OF BEEF

With garlic puree of potatoes and seasonal vegetables

\$47

Add crab cake, scallops, or salmon

\$55

TROUT ALMANDINE

Almond crusted gulf trout and brown butter. Served with roasted rosemary potatoes.

\$34

All prices listed are per person. 20% gratuity and 10% sales tax will be added to all food and beverage charges.

Dinner

PLATED SALADS

PLANTATION GARDEN SALAD

With mixed greens, tomatoes, cucumbers, shredded carrots and choice of dressing

BABY SPINACH SALAD

With candied pecans, sundried cranberries and balsamic vinaigrette

CAESAR SALAD

With garlic and herb croutons, Parmesan cheese and Caesar dressing

MEDITERRANEAN SALAD

Romaine, radicchio and iceberg lettuce with ripe tomatoes accompanied by olives, cucumbers, feta cheese and herbs with an olive oil and lemon dressing

WEDGE SALAD

With tomatoes, shaved onions, blue cheese crumbles and bacon

PLATED DESSERTS

STRAWBERRY SHORTCAKE

VANILLA BEAN PANNA COTTA

CHOCOLATE MOUSSE PARFAIT

CHOCOLATE CHEESECAKE

BREAD PUDDING



DINNER BUFFETS

CAJUN BUFFET

Louisiana seafood gumbo
Tossed garden with a choice
of dressings
Cajun potato salad
Golden fried catfish
Crawfish etouffee sauce
Shrimp and grits
Whole new potatoes with
parsley butter
Corn maque choux
Corn bread and butter
Individual seasonal fruit cobbler
Coffee and teas
\$43

PINNACLE BUFFET

Onion soup
Chopped salad bar with olives,
onions, tomatoes, chopped eggs,
bacon, blue cheese and choice
of dressings
Roasted portabella mushrooms with
balsamic onions and peppers
Orzo pasta salad with peas and
sundried tomatoes
Garlic stuffed standing rib roasted
with cabernet jus
Roasted chicken breast with
Madeira sauce
Seared salmon with tarragon and
Dijon cream sauce
Creamed spinach
Rosemary roasted red potatoes
Assorted artisan rolls
Individual crème brulee, assorted
cakes and assorted mousse truffles
Coffee and teas
\$44

SEASONAL LOUISIANA BACKYARD CRAWFISH BOIL

Chicken and Andouille
sausage jambalaya
Gulf shrimp etouffee with white rice
Blackened catfish
Cajun boiled vegetables
Boiled crawfish
Andouille sausage
Red potatoes
Corn on the cob
Strawberry shortcake cups
Pineapple upside down cake
Key Lime Pie
Coffee and teas
\$42

Sugar-free desserts available.
*Minimum guarantee of 30 people required.
All prices listed are per person. 20% gratuity
and 10% sales tax will be added to all food and
beverage charges.

DINNER BUFFETS

CARIBBEAN

Conch chowder

Mixed greens with tomatoes, onions, plantain chips and avocado ranch dressing

Seasonal fruit salad

Shrimp ceviche salad

Jerk-roasted chicken

Pan seared tilapia with grilled pineapple salsa

Pork ribs with BBQ sauce

Creole ratatouille

Jasmine coconut rice

Coconut macaroons

Tropical panna cotta

Coffee and teas

\$45*

SEAFOOD JUBILEE

Crawfish bisque

Crisp iceberg lettuce with assorted toppings and dressings

Peel and eat shrimp with cocktail sauce

Crab salad

Shrimp and pasta salad

Crab cakes with remoulade sauce

Cajun catfish with crawfish etouffee sauce

Steamed snow crab claws with drawn butter

Boiled potatoes with corn and sausage

Corn muffins with whipped butter

Bread pudding

Individual strawberry shortcakes

Coffee and teas

\$47*



*Minimum guarantee of 30 people required. Sugar-free desserts available.
All prices listed are per person. 20% gratuity and 10% sales tax will be added to all food and beverage charges.

Beverages

BEVERAGE PACKAGES

RIVER ROAD PACKAGE

Domestic Beers

(Bud Light, Bud Select, Coors Light, Michelob Ultra, Miller Light, Budweiser)

House Wines

Non-alcoholic Beverages

(Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Assorted Juices)

\$23

PLANTATION PACKAGE

L'Auberge Select Liquors

Domestic Beers

(Bud Light, Bud Select, Coors Light, Michelob Ultra, Miller Light, Budweiser)

House Wines

Non-alcoholic Beverages

(Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Assorted Juices)

\$25

PREMIUM PACKAGE

L'Auberge Call Liquors

Domestic Beers

(Bud Light, Bud Select, Coors Light, Michelob Ultra, Miller Light, Budweiser)

Import Beers

(Heineken, Corona, Corona Light, Abita Amber)

Premium Wines

Non-alcoholic Beverages

(Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Assorted Juices)

\$27

PINNACLE DELUXE PACKAGE

L'Auberge Premium Liquors

Domestic Beers

(Bud Light, Bud Select, Coors Light, Michelob Ultra, Miller Light, Budweiser)

Import Beers

(Heineken, Corona, Corona Light, Abita Amber)

Premium Wines

Non-alcoholic Beverages

(Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Assorted Juices)

\$29

*Packages are priced per person for a three hour time frame. Each additional hour is \$5 per person.

Beverages

CASH BAR – BY THE DRINK

WELL BRANDS	\$8
PREMIUM BRANDS	\$10
SUPER PREMIUM BRANDS	\$11
HOUSE WINE	\$7
PREMIUM WINE	\$9
SUPER PREMIUM WINE	\$11
BOTTLED DOMESTIC BEER	\$5
BOTTLED IMPORTED BEER	\$7



The logo for L'Auberge Casino Hotel Baton Rouge is centered on a dark, ornate damask background. The word "L'Auberge" is written in a large, elegant, gold-colored script font. Below it, the words "CASINO HOTEL" and "BATON ROUGE" are stacked in a smaller, white, all-caps sans-serif font, separated by thin horizontal lines.

L'Auberge®
CASINO HOTEL
BATON ROUGE

777 L'Auberge Avenue, Baton Rouge, LA 70820 · 866.261.7777 · mylauberge.com