



# Cypress Package

Minimum of 50 Guests

\*\*All Prices are subject to tax and gratuity(++). Prices are Subject to Change.\*\*

## ENTREES & CARVING STATION

### Choice of any 2

- ◆ Chicken Alfredo
- ◆ Chicken and Sausage Jambalaya
- ◆ Herb Roasted Chicken
- ◆ Fried Catfish with Tartar Sauce

### Choice of any 1

Honey Glazed Ham, Roasted Pork Loin, Roasted Turkey Breast, or Beef Top Round

Served with rolls, condiments, and sauces

**Package Includes—Cake Cutting Service and Uniformed Chef Carver**

## APPETIZERS

### Choice of any 2

- ◆ Meatballs—Marinara or BBQ
- ◆ Finger Sandwiches
- ◆ Hummus with Pita
- ◆ Spinach and Artichoke Dip
- ◆ Chicken Wings with Dipping Sauce
- ◆ Chicken Quesadilla
- ◆ Artichoke Balls
- ◆ Cheese Display
- ◆ Fruit Display

## SIDES

### Choice of any 2

- ◆ Mashed Potatoes
- ◆ Green Beans with Roasted Garlic
- ◆ Macaroni and Cheese
- ◆ Fried Brussel Sprouts
- ◆ Mixed Vegetables
- ◆ Garlic Roast Potatoes

## BEVERAGE OPTIONS

Pricing Based for 3 Hours of Food and Beverage Services

**Open Bar** Serving Assorted Sodas, Domestic & Import Beer, House Wine, and Premium Brand Alcohol

**\$49++ Per Guest**

**Open Bar** Serving Assorted Sodas, Domestic & Import Beer, House Wine, and Call Brand Alcohol

**\$44++ Per Guest**

**Open Bar** Serving Assorted Sodas, Domestic & Import Beer, House Wine, and Well Brand Alcohol

**\$41+ Per Guest**

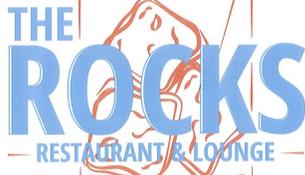
**Open Bar** Serving Assorted Sodas, Domestic Beer, and House Wine

**\$37++ Per Guest**

Tea, Coffee, and Water

**\$27++ Per Guest**

Creative Property of  
*Patsy McNeil*



# Magnolia Package

Minimum of 50 Guests

\*\*All Prices are subject to tax and gratuity(++). Prices are Subject to Change.\*\*

## HORS D'OEUVRES

Choice of any 2—Passed for 45 Minutes

- ◆ Mini Muffulettas
- ◆ Fried Stuffed Wontons
- ◆ Spring Rolls
- ◆ Grilled Skirt Steak Skewer
- ◆ Blackened Shrimp with Mango Salsa

## SOUP OR SALAD

Choice of any 1

- ◆ Cream of Mushroom Soup
- ◆ Caesar Salad
- ◆ Broccoli and Cheese Soup
- ◆ House Salad
- ◆ Spinach Salad with Bleu Cheese and Bacon

## APPETIZERS

Choice of any 2

- ◆ Coconut Shrimp
- ◆ Finger Sandwiches
- ◆ Stuffed Mushrooms
- ◆ Chicken Wings
- ◆ Meatballs—BBQ or Marinara
- ◆ Cheese Display
- ◆ Fruit or Vegetable Display

## SIDES

Choice of any 2

- ◆ Roasted Garlic Potatoes
- ◆ Mixed Vegetables
- ◆ Broccoli or Cauliflower Au Gratin
- ◆ Garlic Roast Potatoes
- ◆ Mashed Potatoes
- ◆ Macaroni and Cheese
- ◆ Potato Au Gratin

## ENTREES & CARVING SATION

Choice of any 2

- ◆ Seafood and Mushroom Alfredo
- ◆ Grits and Grillades
- ◆ Shrimp and Sausage Diablo Pasta
- ◆ Chicken Cacciatore
- ◆ Chicken and Sausage Jambalaya
- ◆ Herb Roasted Chicken

Choice of any 1

Honey Glazed Ham, Roasted Pork Loin, Roasted Turkey Breast, or Beef Top Round, Prime Rib (+\$2/person)

Served with rolls, condiments, and sauces

**Package Includes—Cake Cutting Service and Uniformed Chef Carver**

## BEVERAGE OPTIONS

Pricing Based for 3 Hours of Food and Beverage Services

**Open Bar** Serving Assorted Sodas, Domestic & Import Beer, House Wine, and Premium Brand Alcohol

**\$56++ Per Guest**

**Open Bar** Serving Assorted Sodas, Domestic Beer, and House Wine

**\$44++ Per Guest**

**Open Bar** Serving Assorted Sodas, Domestic & Import Beer, House Wine, and Call Brand Alcohol

**\$51++ Per Guest**

**Open Bar** Serving Assorted Sodas, Domestic & Import Beer, House Wine, and Well Brand Alcohol

**\$49++ Per Guest**

Tea, Coffee, and Water

**\$34++ Per Guest**

Creative Property of

*Patsy McNeil*



# Sazerac Package

Minimum of 50 Guests

\*\*All Prices are subject to a 9.75% sales tax and 20% gratuity(++) charge. Prices are Subject to Change.\*\*

## HORS D'OEUVRES

Choice of any 2— Hand Passed for 45 Minutes

- ◆ Duck Spring Roll
- ◆ Prosciutto Wrapped Shrimp
- ◆ Phyllo Wrapped Stuffed Shrimp
- ◆ Snapper Crudo
- ◆ Pulled Pork Crostini
- ◆ Grilled Skirt Steak Skewers



## SOUP

Choice of any 1

- ◆ Chicken and Sausage Gumbo
- ◆ Crabmeat and Asparagus Soup
- ◆ Tomato Basil
- ◆ Creamy Mushroom Bisque

## APPETIZERS

Choice of any 2

- ◆ Charcuterie Board
- ◆ Fruit or Vegetable Display
- ◆ Crab Claws
- ◆ Seafood Stuffed Mushrooms
- ◆ Hummus with Pita
- ◆ Crawfish Spinach Dip with Crostinis
- ◆ Coconut Shrimp
- ◆ Imported Cheese Display

## SIDES

Choice of any 2

- ◆ Parmesan Risotto
- ◆ Marinated Asparagus
- ◆ Mushroom Risotto
- ◆ Macaroni and Cheese with Bacon and Panko Crumbs
- ◆ Potato Au Gratin
- ◆ Creamy Pesto Orzo Pasta

## SALAD

Choice of any 2

- ◆ Caesar Salad
- ◆ Spinach with Bacon and Bleu Cheese Salad
- ◆ House Salad
- ◆ LA Strawberry Salad
- ◆ Chef Salad



## Sazerac Package

Minimum of 50 Guests

\*\*All Prices are subject to tax and gratuity(++). Prices are Subject to Change.\*\*

### ENTREES & CARVING STATION

#### Choice of any 3

- ◆ Braised Short Ribs
- ◆ Braised Pork Shank
- ◆ Herb Roasted Chicken
- ◆ Crab Ravioli
- ◆ Gulf Fish topped with Buerre Blanc
- ◆ Paneed Veal

#### Choice of 1

Honey Glazed Ham, Roasted Pork Loin, Roasted Turkey Breast, or Beef Top Round, Lamb Chops (+\$2/guest), Prime Rib (+\$2/guest), Roasted Tenderloin (+\$3/guest)  
Served with rolls, condiments, and sauces

Package Includes—Cake Cutting Service and Uniformed Chef Carver

### BEVERAGE OPTIONS

#### Pricing Based for 3 Hours of Food and Beverage Services

**Open Bar** Serving Assorted Sodas, Domestic & Import Beer, House Wine, and Premium Brand Alcohol

**\$66++ per Guest**

**Open Bar** Serving Assorted Sodas, Domestic & Import Beer, House Wine, and Call Brand Alcohol

**\$61++ per Guest**

**Open Bar** Serving Assorted Sodas, Domestic Beer, and House Wine

**\$58++ Per Guest**

**Open Bar** Serving Assorted Sodas, Domestic & Import Beer, House Wine, and Well Brand Alcohol

**\$54++ Per Guest**

Tea, Coffee, and Water

**\$44++ Per Guest**



# Banquet Bar Options

\*\*All Prices are subject to tax and gratuity(++). Prices are Subject to Change.\*\*



## Spirits List

### Premium Spirits

- ◆ Tres Agaves Tequila
- ◆ Grey Goose Vodka
- ◆ Crown Royal Whiskey
- ◆ Mount Gay Rum
- ◆ Bombay Sapphire Gin

### Call Spirits

- ◆ Sauza Gold Tequila
- ◆ Absolute Vodka
- ◆ Jameson Whiskey
- ◆ Bacardi Rum
- ◆ Beefeaters Gin

### House Spirits

- ◆ Giro Tequila
- ◆ Castillo Rum
- ◆ Sobieski Vodka
- ◆ Burnett's Gin
- ◆ Early Times Whiskey

\*\*Other spirits are available upon request.

## Cash / Host Bar

- |                                   |                                    |
|-----------------------------------|------------------------------------|
| ◆ House Wine<br>\$5 Per Glass     | ◆ Well Spirits<br>\$5 Per Drink    |
| ◆ Premium Wine<br>\$9 Per Glass   | ◆ Call Spirits<br>\$7 Per Drink    |
| ◆ Domestic Beer<br>\$4 Per Bottle | ◆ Premium Spirits<br>\$9 Per Drink |
| ◆ Imported Beer<br>\$5 Per Bottle |                                    |

## Full Bar Packages

- ◆ Assorted Sodas and Bottled Water  
\$4.95++ Per Guest
- ◆ Beer and Wine  
\$17++ Per Guest
- ◆ Beer, Wine and Well Spirits  
\$24++ Per Guest
- ◆ Beer, Wine and Call Spirits  
\$27++ Per Guest
- ◆ Beer, Wine and Premium Spirits  
\$30++ Per Guest

Complimentary Bartender Service with Package Purchase

Creative Property of

\*\*One Bartender for every 75 guests is required at a rate of \$35 per hour per bartender\*\*

*Dee McNeil*