



The BROWN Estate

A Division of Lamar State College - Orange

LUNCH & DINNER

All Prices are based per guest

Price includes Tea, Rolls or Garlic Bread

* Items are Plate Service Only

BUFFET SERVICE: 2 Entrée's, 3 Sides - Min 25 guests / Max 150 guests (Cost is only the higher \$ amount of the 2 entrees selected.)

PLATE SERVICE: 1 Entrée, 2 Sides - Min 10 guests / Max 80 guests (2 entrée options available for groups over 25 guests.)

	Lunch/Dinner		Lunch/Dinner		Lunch/Dinner
Herb Roasted Chicken	\$14 / \$16	Chicken Florentine	\$14 / \$16	Gruyere Chicken	\$16 / \$18
Airline Cut Chicken Breast roasted in a Garlic, Basil & Rosemary Butter Sauce		Chicken Breast with Spinach, Feta, Parmesan & Bread Crumbs		Chicken Breast with a blend of Gruyere, Swiss, White Wine & Bread Crumbs	
Honey Pecan Chicken	\$13 / \$15	Roasted Chicken	\$16 / \$18	Stuffed Chicken	\$18 / \$20
Fried Chicken Strips with a Honey Pecan Sauce		Cajun Seasoned Chicken Quarters		Chicken Breast stuffed with your choice of Boudain, Crab or Crawfish Dressing	
Cajun Chicken Pasta	\$13 / \$15	Pork Ribs	\$16 / \$18	Grilled Pork Chops *	\$18 / \$20
Penne Pasta & Chicken in Spicy Alfredo Sauce		Delicious Ribs basted in a Tangy BBQ Sauce		Bone-in Pork with a Honey Mustard Sauce	
Texas Redfish	\$28 / \$30	Shrimp & Crawfish Creole	\$22 / \$24	Stuffed Flounder	\$22 / \$24
Redfish with Crab & Shrimp Pontchartrain		Classic Shrimp & Crawfish treat served over Rice		Flounder filet stuffed with your choice of Boudain, Crab or Crawfish Dressing	
Blackened Catfish	\$18 / \$20	Fried Catfish	\$14 / \$16	Baked Cod	\$14 / \$16
Spicy Catfish with Crab & Garlic Butter Sauce		Deep Fried Catfish filets		Lightly Breaded Cod with Garlic Butter Sauce	
Pecan Crusted Tilapia	\$14 / \$16	Brisket & Sausage	\$14 / \$16	Beef Wellington	\$28 / \$30
Tilapia filets seasoned & breaded with Pecans		Brisket & Links basted in a Spicy BBQ Sauce		Seasoned Beef Tenderloin wrapped in Flaky Pastry with sautéed Mushrooms	
Roast Beef	\$13 / \$15	Prime Rib	\$22 / \$24	Smothered Sirloin	\$18 / \$20
Sliced Roast Beef with Brown Gravy		Seasoned Beef with Horseradish or Garlic Sauce		Sirloin smothered in sautéed Mushrooms & Onions	
Beef Tenderloin	\$24 / \$26	Filet Mignon *	\$28 / \$30		
Sliced Beef Tenderloin with Garlic Sauce		Tender Bacon wrapped Beef Tenderloin			

LUNCH SANDWICHES

Plate Service Only - Min 10 guests / Max 50 guests SERVED WITH POTATO CHIPS, PICKLE & TEA Tray options available upon request.

Ham, Turkey or Pastrami Sandwich \$10 Choice of Sub Roll, Kaiser, Jalapeno or Hawaiian Bun with Swiss, American, Provolone or Cheddar	Ham & Turkey Club \$10 Ham, Turkey, Bacon, American & Swiss Cheese, Lettuce & Tomato on Toasted Bread	The Brown Signature Burger * \$12 Angus Beef Patty on a Sourdough or White Bun with Bacon, Cheddar, Lettuce & Tomato
Chicken Tortilla Wraps \$10 Spicy Chicken with Spinach & Parmesan	Chicken Salad Croissant \$10 Delicious Chicken Salad with Apples & Pecans	French Dip Sandwich \$10 Cajun Roast Beef & Provolone on French Bread

Sandwich Builder Buffet (Minimum 20 guests / Max 100 guests) \$12

Create your own sandwich from a variety of 3 Breads, Ham, Turkey, Roast, Swiss, American, Lettuce, Tomato, Onion, Mayo & Spicy Mustard

SALADS & SOUPS

Garden Side Salad \$4 Iceberg & Green Leaf with Tomato, Cucumber, Carrot & Croutons Choice 2: Ranch, French, Vinaigrette, 1000 Island, Honey Mustard	Caesar Side Salad \$4 Romaine Blend with Parmesan, Croutons & Caesar Dressing
Spinach & Romaine Cranberry Side Salad \$5 With Cranberries, Toasted Pecans & Sweet Vinaigrette	Spring Strawberry Side Salad \$6 Spring Lettuce Mix with Strawberries, Feta, Walnuts & Strawberry Vinaigrette
Cup of Soup \$3 Choices: Chicken & Sausage Gumbo, Baked Potato, Broccoli Cheese, Taco, French Onion or Corn Soup	

SIDE ITEMS

Green Beans Amandine	Home-Style Green Beans	Sugar Snap Peas	English Peas	Almond Asparagus
Steamed Broccoli	Broccoli Casserole	Zucchini & Peppers	Corn or Corn Casserole	Orange Glazed Carrots
Cole Slaw	Potato Salad	Baked Beans	Dirty Rice	Wild Rice
Rice Pilaf	Au Gratin Potatoes	Spicy New Potatoes	Buttered Parsley Potatoes	Garlic Mashed Potatoes
	Candied Yams	Sweet Potato Casserole	Baked Potatoes +\$2	

VEGETARIAN ENTRÉE'S

Entrées can be chosen individually to meet your guest's needs. Must make arrangements 2 weeks prior to event.

Vegan & Gluten Free Options are available at an additional cost.

Coconut Garlic Mushrooms \$18 Creamy Mushrooms served over Fettuccine	Eggplant Parmesan \$18 Eggplant with Marinara, Mozzarella & Parmesan	Spicy Jambalaya \$16 Classic Jambalaya with Rice / Add Shrimp +\$4
Vegetarian Chili \$16 Spicy Chili served with Cornbread	Tomato & Spinach Pasta \$16 Creamy Penne Pasta with Spinach, Tomato & Parmesan	Mediterranean Baked Sweet Potato \$12 Sweet Potato with Chickpeas, Parsley & Tomato

HORS D'OEUVRES

RECEPTIONS, SHOWERS & COCKTAIL HOUR

Option One \$20 *per guest* - Selection of 7 items for Receptions or Showers Buffet only
 \$12 *per guest* - Selection of 4 items for Cocktail Hour or Showers Buffet or served Passed

Pineapple Cheese Ball	Assorted Mini Quiche	Boudain Bites	Pasta Salad	Assorted Tea Sandwiches
Jalapeno Potato Pops	Meatballs in BBQ Sauce	Sausage Balls	Sausage Wraps	Pizza Triangles
Crab or Shrimp Dip	Spinach Dip (Cold or Hot)	Hot Corn Dip	Mexican Layered Dip	Spanakopita Triangles
Cheese Quesadillas	Mini Crab Cakes	Mini Egg Rolls	Cajun Chicken Pasta	Spicy Chicken Wings
Spicy Chicken Wraps	English Sausage Rolls	Crawfish Balls	Mac & Cheese Bites	Ham & Dijon Mini Croissants
Roast, Ham & Turkey Tray with Mini Rolls			Beef & Provolone Mini Croissants	

Option Two \$30 *per guest* - Selection of 7 items for Receptions or Showers Buffet only
 \$18 *per guest* - Selection of 4 items for Cocktail Hour or Showers Buffet or served Passed

Crab Augratin	Baked Brie	Cocktail Shrimp	Alligator Bites	Southwestern Egg Rolls
Crab Stuffed Mushrooms	Rumaki	Scotch Eggs	Spinach & Artichoke Dip	Spicy Chicken Phyllo Rolls
Devilled Eggs	Salmon or Crab Canapes	Quiche	Mini Toasted Sandwiches	Caviar & Cream Cheese
Bruschetta Crostinis	Layered Spanakopita	Fried Calamari	Prosciutto & Mozzarella Mini Croissants	
Creamy Garlic Chicken Penne Pasta	Beef Tenderloin with Mini Rolls & Garlic Butter Sauce		Lime Chicken Skewers & Avocado Dip	

PLATTERS (1 Platter serves 25—30 guests)

Chocolate Dipped Strawberries	\$55.00	Fruit or Vegetable Crudites	\$50.00
Assorted Cheese with Crackers	\$75.00	Assorted Cookies or Pastries	\$60.00

DESSERTS

Price includes Coffee Service

BUFFET SERVICE - Choice of 2 items or PLATE SERVICE - Choice of 1 item or choice of 2 items if over 25 guests

Cheesecake w/ Amaretto Liqueur & Raspberries \$6

Cheesecake with Strawberries \$5

Cheesecake w/ Praline Liqueur & Toasted Pecans \$6

Triple Chocolate Mousse Cake \$6

Chocolate Praline Cake \$6

Chocolate Peanut Butter Cake \$6

Bread Pudding with Bourbon Sauce \$5

Italian Cream Cake \$5

Strawberry Cake \$5

Brandy Alexander \$5

Key Lime Pie \$5

Toll House Pie \$5

Fudge Pecan Sheet Cake \$5

Apple, Peach or Blackberry Cobbler \$5

Éclair Cake \$5

BREAKFAST & BRUNCH

Priced per guest & includes Coffee, Juice & Water service. Soft Drinks available for meetings if requested in advance - billed as used \$1.50 per can.

TRADITIONAL BREAKFAST BUFFET \$13

Scrambled Eggs, Sausage, Bacon, Hash Browns, Biscuits, Gravy, Grits & Fruit

CONTINENTAL BREAKFAST & BRUNCH BUFFET

Selection of 2 items \$8, 3 items \$10 or 4 items \$12

Mixed Fruit

Assorted Muffins

Cinnamon Rolls

Doughnuts

Cinnamon-Walnut Coffee Cake

Hash Brown Casserole

Assorted Yogurts

Kolaches

Fruit Fluff Salad

Sausage, Egg & Cheese Casserole

Tomato Cheddar Strata +\$2

Pesto Ricotta Pie +\$2

Quiche +\$2

Provolone & Artichoke Pie +\$2

Pound Cake with Cream & Strawberries

Croissants with Honey Pecan Butter & Jellies

HOLIDAY SPECIAL MENU

Only available during November & December.

Ham, Turkey, Giblet Gravy, Cornbread Dressing, Green Beans, Candied Yams, Rolls, Pecan & Pumpkin Pie L \$15 / D \$19

SPECIALTY SWEET TREAT BARS

Candy Bar

M&M's, Kisses, Reese's, Reese's Pieces, Skittles, Snickers, 3 Musketeers, Kit Kats, Milky Ways, Twizzlers, Junior Mints, York Mints, Twix, Hershey Bars, Almond Joys, Butterfingers, Nestle Crunch, Starburst, Pay Days, Gummi Bears, Sour Patch Kids, Tootsie Rolls, Tootsie Roll Pops, Charm Blow Pops, Jelly Beans, Red Hots, Lemon Drops, Candy Corn, Smarties, Jolly Ranchers, Orange Slices, Mike & Ike's, Nerds, Sweet Tarts, Sugar Babies, Now & Laters

Specialty Color Selections: M&M's, Swirl lollipops, Rock Candy, Candy Sticks, Soda Pop Bottles, Jelly Beans, Gummi Bears, Taffy, Fruit Slices, Sixlets, Jaw Breakers

7 candies \$5.00 per person

9 candies \$7.00 per person

Additional \$2.00 per person for specialty candies. Must make arrangements 30 days prior to event.

Hostess & Little Debbie Bar

Chocolate or Orange Hostess Cupcakes, Twinkies, Swiss Rolls, Oatmeal Cream Pies, Devil Twins, Devil Squares, Chocolate or Yellow Zingers, Ding Dongs, Marshmallow Pies, Zebra Cakes, Fudge Brownies, Cosmic Brownies, Star Crunch, Strawberry Shortcake Rolls, Pecan Spin Wheels, Banana Twins, Banana Pudding Rolls, Frosted Fudge Cakes, Fudge Rounds, Nutty Bars, Peanut Butter Cream Pies, Boston Cream Rolls, Fancy White Cakes, Chocolate Chip Cakes, S'mores

7 types \$5.00 per person

9 types \$7.00 per person

Donut Bar

Glazed, Chocolate Glazed, Blueberry, Chocolate, Cream Filled, Sprinkled, Glittered, Donut Holes, Donut Sticks, Mini Powdered, Mini Chocolate, Mini Cinnamon, and Mini Eclairs

7 types \$5.00 per person

9 types \$7.00 per person

Cookie Bar

Chocolate Chip, Sugar, Peanut Butter, Macaroons, White Chocolate Macadamia Nut, Chocolate, Snickerdoodles, Oatmeal Raisin, Lemon Cookies, Oreos, Nutter Butters, and Sandwich Cookies

7 types \$5.00 per person

9 types \$7.00 per person

BEVERAGE BARS

The Brown Estate is a state institution and does not hold a liquor license.

However, we will be happy to serve your favorite alcoholic beverages provided by you, when accompanied by brunch, lunch, hors d'oeuvres, or dinner!

Punch Bar (Required only if serving no other drinks.)	\$125.00 per bar
<i>Includes linens, punch, cups, setup and cleanup</i>	
Soft Drink Bar (No Alcohol)	\$ 2.50 per person
<i>Includes linens, server, five flavors, glasses, nuts, setup, and cleanup</i>	
Wine, Beer, Champagne or Margarita Machine Bar	\$300.00 per bar
<i>Includes bartender, linens, glasses, nuts, setup and cleanup</i>	<i>(under 150 guests)</i>
Guests provide alcoholic beverages	\$400.00 per bar
	<i>(151 – 300 guests)</i>
<i>Margarita machine rental available for an additional fee</i>	\$150.00
<i>Margarita Mix - 60 drinks per batch</i>	\$ 40.00 per batch
Open Bar	\$ 6.00 per person
<i>Includes bartender, linens, glasses, nuts, mixers, soft drinks, setup, and cleanup</i>	
Guests provide alcoholic beverages	

LABOR SERVICES

A 20 percent service charge will be added to all prices, excluding sales tax. Brown Estate Hostesses, Bartender & Wait Staff are required for all events.

MEDIA EQUIPMENT

Television 40", Projection Screen, Easels, Lectern with Cordless Microphone
The above media equipment is available at no charge for use by groups renting the house.

GUEST LIMIT CAPACITIES

<u>Solarium</u>		<u>Conference Rooms</u>		<u>Formal Dining Rooms</u>	
Auditorium	175	Conference I (upstairs)	18	Dining Room I	18 - 22
Classroom	72	Conference II (upstairs)	9	Dining Room II	12
Round Tables	120	Conference III (upstairs)	14	<u>Receptions</u>	
Banquet Long Tables	140	Library	10	Entire Property	300
U-Shape	60			<u>Combined Dinner Table Seating Solarium & Sunroom - 150</u>	