



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**

*\$25 per guest*

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

### **Starter**

*Fresh Fruit & Berries Salad*

### **Entrée**

#### **All American Breakfast**

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

### **Beverages**

*Orange & Cranberry Juices*

*Freshly Brewed Coffee & Decaffeinated Coffee*

*Hot Tea Selection*

# BREAKFAST PACKAGES

## CONTINENTAL BUFFET BREAKFAST SELECTIONS

### Traditional

\$25 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*

### Morning on the Lake

\$28 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”

\$26 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.*

### Breakfast “On the Run”

\$26 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,  
Caper & Dill Cream Cheese, Brioche Roll*

### HOT SANDWICHES

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



# **BREAKFAST PACKAGES**

## **FULL BREAKFAST SELECTIONS**

### **The Main Street Breakfast**

*\$32 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**

*\$36 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*

*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*

### **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*

### **LAGNIAPPE TREATS**

#### **Assorted Coffee Cake Slices**

*Lemon, Banana, Blueberry  
\$25 per dozen*

#### **Warm Buttermilk Biscuits**

*Candied Pecan Whipped Butter  
\$25 per dozen*

### **A LA CARTE**

*Priced per guest.*

#### **Southern-Style Grits**

*Buttered Grits, Cheese, Green Onions  
\$6*

#### **Steel Cut Irish Oatmeal**

*Brown Sugar, Raisins, Roasted Pecans, Cinnamon  
\$7*

# À LA CARTE BREAK SELECTIONS

## Beverages

Assorted Soft Drinks \$3 each  
Red Bull & Sugar-Free Red Bull \$6 each  
Spring or Sparkling Water \$3 each  
"Gold Peak" Iced Tea \$4 each

## Beverages by the Gallon

Freshly Brewed Coffee & Decaffeinated Coffee \$45  
Hot Tea Selection \$20  
Unsweetened Iced Tea \$36  
Orange, Grapefruit, Cranberry, Apple or Tomato \$32  
Old Fashioned Lemonade \$40

## Priced Per Item

Sliced Fruit \$7 per guest  
Vegetable Crudité with Ranch Dressing \$7 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 \$6 per guest  
Assorted Meat Tray \$10 per guest

## By the Dozen

L'Auberge Signature Cookies \$25  
French Macaroons in Seasonal Flavors \$30  
Traditional, Chocolate & Almond Croissants \$36  
Brownies & Blondies \$36  
Assorted Cupcakes \$25  
Lemon Bars \$32  
Fresh Fruit Brochettes with Yogurt Sauce \$42  
Jumbo Soft Pretzels, Cheese Sauce,  
Creole & Yellow Mustard \$36

## ALL DAY BREAK

\$40 per person  
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

\$25 per person  
Regular and Decaffeinated Coffee & Assorted Teas, Assorted  
Bottled Juice, Bottled Water, Ice Tea & Assorted Soda

# LUNCH PACKAGES

## PLATED LUNCHES

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*  
*Loaded Potato*

### 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

*\$34 per guest*  
*Yukon Gold Potato Puree, Asparagus,  
Sautéed Mushrooms with Chicken Jus*

#### Blackened Chicken Penne

*\$30 per guest*  
*Penne Pasta, Grilled Chicken, Vegetable Blend in a  
Parmesan Cream Sauce*

#### Blackened Mahi

*\$35 per guest*  
*Sweet Potato Mash, Steamed Broccoli, Creole Beurre  
Blanc*

#### Cajun Shrimp Pasta

*\$32 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*  
*Bourbon Caramel Sauce*  
*Key Lime Pie*  
  
*Freshly Brewed Coffee, Decaffeinated Coffee*  
*Hot & Iced Tea Selection*

#### Roasted Atlantic Salmon

*\$35 per guest*  
*Almond Rice Pilaf, Green Beans, Tomato & Shallot Vinaigrette*

#### Grilled NY Strip Steak

*\$40 per guest*  
*Whipped Potatoes, Carrots, Asparagus, Cajun Demi Sauce*



## LUNCH PACKAGES

### LUNCH BUFFETS

#### The Deli Buffet

\$34 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

\$36 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*  
*Sugar Free Pound Cake, Lemon Bars*

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



# LUNCH PACKAGES

## LUNCH BUFFETS

### Southwestern Lunch Buffet

\$38 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

*\$40 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 Mahi, 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

*\$30 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

*\$22 per person  
Roast Turkey Sandwich  
Lettuce, Tomato & Mayonnaise  
Bag of Zapps Chips/Candy Bar  
House-made Cookie  
Fresh Whole Fruit  
Bottled Water*

### The Golf Course Box Lunch #2

*\$22 per person  
Ham Sandwich  
Lettuce, Tomato, Mayonnaise & Mustard  
Bag of Zapps Chips/Candy Bar  
House-made Cookie  
Fresh Whole Fruit  
Bottled Water*

### The Golf Course Box Lunch #3

*\$22 per person  
Chicken or Tuna Salad Sandwich Lettuce,  
Tomato, Mayonnaise & Mustard Bag of  
Zapps Chips/Candy Bar  
House-made Cookie  
Fresh Whole Fruit  
Bottled Water*

# RECEPTIONS

## Hors D'Oeuvres

\$38 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  
Bahn Mi Meatballs*

\$48 per dozen

*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*





## RECEPTIONS

### COLD RECEPTION STATIONS

#### Raw Bar

\$30 per guest

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

#### Charcuterie Display

\$25 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

\$20 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

\$24 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*

# RECEPTIONS

## HOT RECEPTION STATIONS

### Little Palermo Pasta Station

\$24 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

\$26 per guest

#### Mini New Orleans Muffalettas

*Seafood Gumbo, Popcorn Rice*

*Chicken & Andouille Jambalaya*

*Crawfish Étouffée*

### N'awlins Style Shrimp & Grits

\$24 per guest. Chef attended station.

#### Jumbo Gulf Shrimp,

*Abita & Worcestershire BBQ Sauce*

*Stone Ground Cheese Grits*

*Sliced French Bread*

### Smokehouse BBQ

\$28 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*

### LA Taqueria

\$24 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

\$26 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*

# RECEPTIONS

## RECEPTION CARVING STATIONS

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

### Roasted Prime Rib

*\$400 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

*\$400 each (Serves 20 Guests)*

*Marinated in Garlic & Herbs*

*Red Wine Demi-Glace & Creole Mustard*

*Fresh Baked Rolls*

### Cane Syrup Glazed Smoked Pork Loin

*\$300 each (Serves 25 Guests)*

*Caramelized Onion Jus, Creole Mustard, Pepper Jelly Sweet*

*Potato Biscuits*

### Honey Glazed Pit Ham

*\$275*

*Condiments and fresh baked rolls*

## PLATED DINNERS

*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*

*Loaded Potato*

### 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*



# PLATED DINNERS

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

\$44 per guest

*French Beans, Yukon Gold Potato Puree,  
Mushroom Marsala Sauce*

### Shrimp & Spinach Stuffed Chicken Breast

\$46 per guest

*Sweet Potato Mousseline, Steamed Broccolini, Chicken Jus*

### 10-Oz. NY Strip Steak

\$48 per guest

*Chef Selection Vegetables, Garlic Whipped Potatoes, Red  
Wine Reduction*

### Grilled Filet of Beef

\$68 per guest

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

### Seared Atlantic Salmon

\$48 per guest

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

### Blackened Mahi

\$48 per guest

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

## Duets

### Filet of Beef & Lump Crab Cake

\$68 per guest

*Sweet Potato Puree, Haricots Verts, Red Wine Shallot Sauce*

### Filet of Beef & Blackened Mahi

\$68 per guest

*Yukon Gold Potato Puree, Steamed Broccolini, Green  
Peppercorn Sauce*

### Braised Beef Short Rib & Gulf Shrimp

\$60 per guest

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

### Filet of Beef & Maine Lobster Tail

Market Price

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

## Desserts

*Chocolate Decadence*

*Vanilla Cream, Strawberries, Almond Crunch*

*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*

*Bourbon Caramel*





## **DINNER BUFFETS**

*All dinner buffets include freshly brewed coffee and tea selections.*

### **Lakeside Buffet**

*\$70 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*

#### **Hot Selections**

*Gulf Shrimp Creole, Roasted Garlic Rice Pilaf*

*Pan Seared Mahi, 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

## Cochon de Lait

*Market price*

*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*

## Acadian Express Buffet

*\$48 per person*

*Potato Salad*

*Garden Greens with Condiments & Assorted Dressings*

*Coleslaw*

*Choice of Two Entrees*

*Mesquite Smoked BBQ Pork Ribs*

*Blackened Mahi*

*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

*\$52 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 Mahi*

*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*



## **BUFFETS**

### **Barbeque Dinner 1**

*\$40 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**

*\$50 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*