

# caLcasieu

CATERING & EVENTS

## Cocktail Reception Package

### **SELECT** - \$60 per person

3 Passed Hors d'Oeuvres  
Choice of 2 Finger Sandwich Platters  
Charcuterie & Cheese Board

### **CHOICE** - \$80 per person

3 Passed Hors d'Oeuvres  
Choice of 2 Finger Sandwich Platters  
Charcuterie & Cheese Board  
Boiled Gulf Shrimp w/Cocktail Sauce  
**Pêche's** Smoked Tuna Dip/ House Crackers  
**Pêche's** Seafood Salad  
Choice of Roasted Pork Shoulder or Jambalaya Stuffed Chicken  
1 Side

### **PRIME** - \$100 per person

3 Passed Hors D'oeuvres  
Charcuterie & Cheese Presentation  
Gulf Seafood Station w/ Boiled Shrimp, Smoked Tuna Dip, Seafood Salad  
Shucked Gulf Oysters  
Choice of Cochon De Lait or Roast Beef with Rolls, Horseradish Cream, & Abita Mustard  
Bacon Braised Greens & **Cochon's** Macaroni & Cheese Casserole

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## Hors d'Oeuvres

*\*pricing listed is per person*

### SAVORY

Fried Oyster/Remoulade - 6

Chicken Skewers/White BBQ Sauce - 3

Seasonal Vegetable Skewer - 3

Cochon's Seasonal Pie - 6

Fried Boudin Ball - 3

Grilled Shrimp w/ Chow Chow - 6

Shrimp Remoulade/Kettle Chip - 6

Deviled Eggs-Classic/Gulf Shrimp - 3

Crawfish & Ham Hush Puppies - 6

Green Onion Hush Puppies - 3

**Pêche's** Smoked Tuna/House Cracker - 3

Caramelized Onion Tart/Gruyere Cheese/Kalamata Olives - 3

Overnight Tomato & Goat Cheese Crostini - 3

Cheddar Biscuit/Pepper Jelly/Butcher Ham - 3

Smoked Salmon on Kettle Chip - 6

Fried Blue Crab Beignet - 6 **(Add \$2 Premium Selection)**

Crab Louis on Kettle Chip - 6 **(Add \$2 Premium Selection)**

Smoked Salmon on Kettle Chip - 6

Crispy Pork Belly on Toast Point/Chili Aioli/Cucumber Mint Relish - 6

### SWEET

Chocolate Pecan Tart - 6

Pralines - 6

Butcher Chocolate Chip Cookies - 3

Brownies - 6

Seasonal Fruit Tart - 6

Seasonal Pocket Pies - 3

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## Cocktail Receptions

### FINGER SANDWICH PLATTERS

House Smoked Turkey/Provolone/White bread/Honey Mustard/Dill Pickles - 8

**Butcher** Ham/Swiss/White Bread/Creolaise/ B&B pickles - 8

House Made Pimento Cheese/White Bread - 6

Cucumber/Tzatziki/White Bread - 6

### ASSORTED SANDWICH PLATTER

**Butcher's** Assorted Sandwich Tray:

Cubano/Cochon Muffaletta/Smoked Turkey/Gambino - 10

### CHARCUTERIE & CHEESE

**Butcher's** Charcuterie Board

Assorted Meats/House Pickles/Abita Whole Grain Mustard/ House Crackers - 10

**Butcher's** Sausage Board

Assorted House Pickles/Abita Whole Grain Mustard/ House Crackers - 8

**Butcher** Smoked Salmon/Capers/Shallots/Whipped Cheese/Brioche Toast Points - 18

Cheese Board/House Fruit Preserves/Candied Nuts/Fresh Fruit/House Crackers - 12

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## Cocktail Receptions

### LOUISIANA SEAFOOD

Boiled Gulf Shrimp/Cocktail Sauce - 10

**Pêche's** Smoked Tuna Dip/House Crackers - 8

**Pêche's** Seafood Salad/House Crackers - 10

Raw Gulf Oysters/Cocktail Sauce/Mignonette/Saltines\* - 16

### CARVED MEATS *includes Cochon Rolls*

Prime Beef Ribeye/Au Jus/Horseradish Sauce\* - 20

Prime Beef Tenderloin/Au Jus/Horseradish Sauce\*- 25

Cochon de Lait/Abita Mustard/B'n'B Pickles - 15

Jambalaya Stuffed Chicken - 10

*\*Requires \$100 Culinarian Fee*



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## Cajun Tasting Menu

*5 Course Tasting Menu - 70*

### **First Course**

Butcher's Boudin w/Abita Whole Grain Mustard/B'n'B Pickles

### **Second Course**

Chicken and Andouille Gumbo

### **Third Course**

Catfish Courtbouillon with Louisiana Rice

### **Fourth Course**

Roasted Pork Neck with Onion Mustard Gravy and Creamy Grits

### **Fifth Course**

Chocolate Chip Bread Pudding w/Bourbon Anglaise



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## LUNCH

**Two Courses** - Choice of One Entrée + One Dessert - 35

**Three Courses** - Includes Soup or Salad + Choice of One Entrée + One Dessert - 45

**Buffet** - Includes Soup + Salad + Two Entrées + One Dessert - 60

**Sides for the Table** - One - 4 | Two - 7 | Three - 10

*All pricing is per person*

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## MENU

### SOUPS AND SALADS

Chef's Seasonal Soup

Cochon's Chicken and Andouille Gumbo

Chef's Seasonal Green Salad/Lemon-Thyme Vinaigrette

Romaine Salad with Garlic Croutons, Parmesan, and Creole Mustard Dressing

Seafood Gumbo ***add 2 to menu price***

### ENTRÉES

Gulf Fish Courtbouillon with Louisiana Rice

Baked Gulf Fish with Lemon Beurre Blanc and Mushroom Eggplant Rice

Slow Cooked Duck Confit with Dirty Rice ***add 5 to menu price (plated only)***

Braised Beef Short Rib with Mashed Potatoes and Onion Jam

Roasted Chicken with Sweet Potatoes Garlic Confit and Chicken Jus

Roasted Pork Neck with Onion Mustard Gravy and Creamy Grits

Chef's Seasonal Vegetarian Dish

### SIDES

#### ***Served Family Style***

Chef's Seasonal Vegetable || Smothered Greens w/Butcher Bacon

Mashed Potatoes || Brabant Potatoes with Pimenton Aioli

Creamy Grits || Cochon's Macaroni and Cheese Casserole

Fried Brussels Sprouts/Chili Vinegar/Mint

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## CATERING & EVENTS

### BREAKFAST

*Choice of One Entrée + Basket of Pastries - 30*

*Buffet - Includes Two Entrées + Two Sides + Assorted Muffins and Pastries - 45*

### BRUNCH

**Two Courses** - *Choice of One Entrée + One Dessert - 30*

**Three Courses** - *Includes either Soup or Salad + Choice of One Entrée + One Dessert - 40*

**Buffet** - *Includes Two Entrées + Two Sides + One Dessert - 50*

**Sides for the Table** - One - 4 | Two - 7 | Three - 10

*All pricing is per person*

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## MENU

### SOUP AND SALADS

Seasonal Soup

Chicken and Andouille Gumbo

Chef's Seasonal Green Salad/Lemon-Thyme Vinaigrette

Romaine Salad with Garlic Croutons, Parmesan, and Creole Mustard Dressing

Seafood Gumbo ***add 2 to menu price***

### ENTRÉES

Boudin Benedict

Louisiana Blue Crab Cake Benedict ***add 3 to menu price***

Roasted Pork Neck with Onion Mustard Gravy and Creamy Grits

Chef's Seasonal Vegetable Quiche

Buttermilk Biscuits w/Sausage Gravy

Seasonal Fruit w/House Granola/Greek Yogurt and Atchafalaya Honey

Johnnycakes w/Seasonal Fruit/Steen's Cane Syrup

### SIDES

*Served Family Style*

Crispy New Potatoes

Creamy Grits

Butcher Bacon

Butcher Breakfast Sausage

Scrambled Eggs

Buttermilk Biscuits w/Fruit Preserves

Seasonal Fruit

Muffins and Pastries

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## DESSERTS

*Any outside Cakes or Desserts will be charged a \$3 dessert fee per person*

Chocolate Chip Bread Pudding w/Bourbon Anglaise

Pêche's Key Lime Pie w/Buttermilk Chantilly

Herbsaint's Banana Brown Butter Tart

Cochon's Pineapple Upside Down Cake

Chocolate Cake w/ Chocolate Ganache

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CATERING & EVENTS

## Plated & Buffet Packages

At **Link Restaurant Group**, our guiding philosophy is to make honest, simple food.

We are passionate about showcasing the remarkable bounty of the Southern region and are committed to long-lasting relationships with local farmers and fishermen. Chefs **Donald Link** and **Stephen Stryjewski** have cultivated those relationships over many years by working hand-in-hand with the growers, developing and procuring specific ingredients for the individual menus at our family of restaurants.

Our recipes honor and celebrate these honest, simple ingredients in each dish we create and serve.

### BREAKFAST

Choice of Two Entrée + Basket of Pastries - 25

Buffet - Includes Two Entrées + Two Sides + Assorted Muffins and Pastries - 35

### BRUNCH

Two Courses - Choice of Two Entrées + One Dessert - 25

Three Courses - Includes either Soup or Salad + Choice of Two Entrées + One Dessert - 35

Buffet - Includes Two Entrées + One Dessert - 40

### LUNCH

Two Courses - Choice of Two Entrées + One Dessert - 30

Three Courses - Includes either Soup or Salad + Choice of Two Entrées + One Dessert - 40

Buffet - Two Entrées + One Dessert - 45

### DINNER

Three Courses - Includes either Soup or Salad + Choice of Two Entrées + One Dessert - 40

Four Courses - Includes either Soup or Salad + One Appetizer + Choice of Two Entrées + One Dessert - 55

Buffet - Includes Soup + Salad + Two Entrées + One Dessert - 50

### FOR THE TABLE

Three Appetizers + Two Butcher Block + Two Sides + One Dessert - 75

### CAJUN TASTING MENU

Five Course Tasting Menu - 70

### SIDES FOR THE TABLE

One Side - 4 Two Sides - 7 Three Sides - 10

### APPETIZERS FOR THE TABLE

One Appetizer - 8 Two Appetizers - 14

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CATERING & EVENTS

## Beverage Packages

All packages are based on three hours

### STANDARD BEER & WINE PACKAGE - \$35 PER PERSON

#### BEER

Miller Light, Urban South, Paradise Park Lager, Abita Amber, Second Line West Coast IPA

#### WINE

**Red** – Syrah. Cotes du Rhone. *Delas '18*

**White** – Cortese/Chardonnay Blend. Piedmont. Italy. *Ercole '20*

**Sparkling** - Cava. Spain. Brut. Torre Oria n/v

### PREMIUM BEER & WINE PACKAGE - \$60pp

#### BEER

Miller Light, Urban South, Paradise Park Lager, Abita Amber, Second Line West Coast IPA

#### WINE

**Red** – Pinot noir. Bourgogne. Domaine Thevenet et fils '19

**White** – Pinot Grigio. Friuli. Tenuta Maccan

**Sparkling** - Cava. Spain. Brut. Torre Oria n/v

### STANDARD OPEN BAR PACKAGE - \$50pp

#### BEER

Miller Light, Urban South Paradise Park Lager, Abita Amber, Second Line West Coast IPA

#### WINE

**Red** – Syrah. Cotes du Rhone. *Delas '18*

**White** – Cortese/Chardonnay Blend. Piedmont. Italy. *Ercole '20*

**Sarkling** - Cava. Spain. Brut. Torre Oria n/v

## LIQUOR

Wld Turkey Bourbon, Corazon Blanco Tequila, Tito's Vodka, Don Q Silver Rum, Letherbee Gin, onkey Shoulder Scotch, sazerac Rye, Letherbee Gin

## FEATURED COCKTAILS

Old Fashioned, Moscow Mule, Margarita, Sazerac

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CATERING & EVENTS

## **PREMIUM OPEN BAR PACKAGE - \$60pp**

### **BEER**

Miller Light, Urban South Paradise Park Lager, Abita Amber, Second Line West Coast IPA

### **WINE**

Red – Pinot Noir, Bourgogne, Domaine Thevenet et fils '19

White – Pinot Grigio. Friuli. Tenuta Maccan

Sparkling - Cava, Spain, Gramona '17

### **LIQUOR**

Makers Mark Bourbon, Patron Silver Tequila, Ketel One Vodka, Bombay Sapphire Gin, Plantation 5 yr Rum, Johnny Walker Red Scotch, Sazerac Rye

## **FEATURED COCKTAILS**

Old Fashioned, Moscow Mule, Margarita, Sazerac

## **BLOODY MARRY, MIMOSA, AND BEER Package - \$40pp**

### **STANDARD CONSUMPTION BAR**

\$5 Beer - Miller Light, Urban South Paradise Park Lager, Abita Amber, Second Line West Coast IPA

\$10 Wine – House Red, White & Sparkling

\$10 Liquor- Buffalo Trace Bourbon, Corazon Blanco Tequila, Cathead Vodka, Don Q Silver Rum, Monkey Shoulder Scotch, Sazerac Rye, Letherbee Gin

\$10 House Cocktails

### **PREMIUM CONSUMPTION BAR**

\$5 Beer - Miller Light, Urban South Paradise Park Lager, Abita Amber, Second Line West Coast IPA

\$12 Wine – Premium Red, White & Sparkling

\$12 Liquor - Makers Mark Bourbon, Patron Silver Tequila, Ketel One Vodka, Bombay Sapphire Gin, Plantation 5 yr Rum, ohnny Walker Red Scotch, Sazerac Rye

\$12 House Cocktails

*-- All packages are subject to change with availability --*