Plated & Buffet Packages

BREAKFAST
Choice of Entrée + Basket of Pastries - 25
Buffet - Includes Two Entrées + Two Sides + Assorted Muffins and Pastries - 35

BRUNCH
Two Courses - Choice of Entrée + One Dessert - 25
Three Courses - Includes Soup or Salad + Choice of Entrée + One Dessert - 35
Buffet - Includes Two Entrées + Two Sides + One Dessert - 40

LUNCH
Two Courses - Choice of Entrée + One Dessert - 30
Three Courses - Includes Soup or Salad + Choice of Entrée + One Dessert - 40
Buffet - Two Entrées + Two Sides + One Dessert - 45

DINNER
Three Courses - Includes Soup or Salad + Choice of Entrée + One Dessert - 40
Four Courses - Includes Soup or Salad + Appetizer + Choice of Entrée + One Dessert - 55
Buffet - Includes Soup + Salad + Two Entrées + Two Sides + One Dessert - 50

FOR THE TABLE
Three Appetizers + Two Entrées + One Dessert - 65
Three Appetizers + Two Butcher Block + Two Sides + One Dessert - 75

SIDES FOR THE TABLE
One Side - 4
Two Sides - 7
Three Sides - 10

APPETIZERS FOR THE TABLE
One Appetizer - 8
Two Appetizers - 14

DESSERTS FOR THE TABLE
Dessert Flight - 8

PRICES LISTED DO NOT INCLUDE 10.20% TAX + 22% TAXABLE SERVICE CHARGE
PRICES ARE SUBJECT TO CHANGE
BREAKFAST
Choice of Entrée + Basket of Pastries - 25
Buffet - Includes Two Entrées + Two Sides + Assorted Muffins and Pastries - 35

BRUNCH
Two Courses - Choice of Entrée + One Dessert - 25
Three Courses - Includes Soup or Salad + Choice of Entrée + One Dessert - 35
Buffet - Includes Two Entrées + Two Sides + One Dessert - 40

ENTRÉES
Boudin Benedict
LA Blue Crab Cake Benedict
Granddad’s Chicken and Dumplings
Gulf Shrimp, Tasso and Collard Green Stew/Creamy Grits
Pork Grillades/Creamy Grits
Chef’s Seasonal Vegetable Quiche
Buttermilk Biscuits w/Sausage Gravy/Poached Egg
Seasonal Fruit w/House Granola/Greek Yogurt or Atchafalaya Honey-Tofu Cream (V)(GF)
Johnnycakes w/Seasonal Fruit/Steen’s Cane Syrup

SIDES
Served Family Style
Crispy New Potatoes (V)
Creamy Grits
Butcher Bacon
Butcher Breakfast Sausage
Scrambled Eggs
Buttermilk Biscuits w/Fruit Preserves
Seasonal Fruit (V)(GF)
Muffins and Pastries

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PRICES ARE SUBJECT TO CHANGE
LUNCH
Two Courses - Choice of Entrée + One Dessert - 30
Three Courses - Includes Soup or Salad + Choice of Entrée + One Dessert - 40
Buffet - Two Entrées + Two Sides + One Dessert - 45

SOUPS AND SALADS
Chef’s Seasonal Soup (V)(GF)
Cochon’s Chicken and Andouille Gumbo
Peche’s Seafood Gumbo
Chef’s Seasonal Green Salad/Lemon-Thyme Vinaigrette (V)(GF)
Wedge Salad/Buttermilk Dressing/Hot House Cherry Tomatoes/Cornbread Crouton/Butcher Bacon/Blue Cheese

ENTRÉES
Gianna’s Braised Chicken/Polenta/Salami/Olives
Cochon’s Catfish Courtbouillon
Smoked Beef Brisket Fricassee/Louisiana Popcorn Rice
Peche’s Baked Drum/Mushroom Broth/Sweet Potato Calas
Cochon’s Daily Selection Louisiana Pork
Gianna’s Seasonal Pasta (V)
Chef’s Seasonal Vegetarian Dish (V)(GF)

SIDES
Served Family Style
Chef’s Seasonal Vegetable (V)(GF)
Cochon’s Smothered Greens w/Butcher Bacon
Potatoes au Gratin
Brabant Potatoes with Pimenton Aioli or Vegan Herb Aioli (V)
Creamy Grits
Cochon’s Macaroni and Cheese Casserole
Peche’s White Beans and Bacon
Butcher’s Broccoli and Rice Casserole
Peche’s Fried Brussels Sprouts/Chili Vinegar/Mint (V)

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PRICES ARE SUBJECT TO CHANGE
DINNER
Three Courses - Includes Soup or Salad + Choice of Entrée + One Dessert - 40
Four Courses - Includes Soup or Salad + Appetizer + Choice of Entrée + One Dessert - 55
Buffet - Includes Soup + Salad + Two Entrées + Two Sides + One Dessert - 50

SOUPS AND SALADS
Chef’s Seasonal Soup (V)(GF)
Cochon’s Chicken and Andouille Gumbo
Pêche’s Seafood Gumbo
Chef’s Seasonal Green Salad/Lemon-Thyme Vinaigrette (V)(GF)
Wedge Salad/Buttermilk Dressing/Hot House Cherry Tomatoes/Cornbread Crouton/Butcher Bacon/Blue Cheese

APPETIZERS
Butcher’s Boudin w/Abita Whole Grain Mustard/B’n’B Pickles
Pêche’s Gulf Seafood Salad
Cochon’s Crawfish Pie
Natchitoches Meat Pie
Shrimp Remoulade
Gulf Shrimp, Tasso and Collard Green Stew/ Creamy Grits
Za’atar Roasted Seasonal Vegetables/Vegan Harissa Mayo/Lentil Fritter (V)(GF)

ENTRÉES
Gianna’s Braised Chicken/Polenta/Salami/Olives
Cast Iron Seared Flat Iron Steak/Bearnaise/French Fries
Cochon’s Catfish Courtbouillon
Herbsaint’s Duck Confit w/Dirty Rice
Smoked Beef Brisket Fricassee/Louisiana Popcorn Rice
Cochon’s Daily Selection Louisiana Pork
Pêche’s Baked Drum/Mushroom Broth/Sweet Potato Calas
Gianna’s  Seasonal Pasta (V)
Chef’s Seasonal Vegetarian Dish (V)(GF)

SIDES
Served Family Style
Chef’s Seasonal Vegetable (V)(GF) || Cochon’s Smothered Greens w/Butcher Bacon
Potatoes au Gratin || Brabant Potatoes with Pimenton Aioli or Vegan Herb Aioli (V)
Creamy Grits || Cochon’s Macaroni and Cheese Casserole
Pêche’s White Beans and Bacon || Butcher’s Broccoli and Rice Casserole
Pêche’s Fried Brussels Sprouts/Chili Vinegar/Mint (V)

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FOR THE TABLE
Three Appetizers + Two Entrées + One Dessert - 65
Three Appetizers + Two Butcher Block + Two Sides + One Dessert - 75

APPETIZERS
Cochon’s Fried Alligator/Chili Garlic Mayonnaise
Butcher’s Boucherie Plate/Abita Mustard/B’n’B Pickles/House Crackers
Pêche’s Smoked Tuna Dip/House Crackers
Pêche’s Fried Bread/Honey Butter
Pêche’s Beef Tartare/Oyster Aioli
Pêche’s Gulf Seafood Salad/House Crackers
Cochon’s Boudin/Abita Mustard/B’n’B Pickles

ENTREES
Gianna’s Braised Chicken/Polenta/Salami/Olives
Cast Iron Seared Flat Iron Steak/Bearnaise/French Fries
Cochon’s Catfish Courtbouillon
Herbsaint’s Duck Confit w/Dirty Rice
Smoked Beef Brisket Fricassee/Louisiana Popcorn Rice
Cochon’s Daily Selection Louisiana Pork
Pêche’s Baked Drum/Mushroom Broth/Sweet Potato Calas
Gianna’s Seasonal Pasta (V)
Chef’s Seasonal Vegetarian Dish (V)(GF)

BUTCHER BLOCK
Prime Beef Ribeye/Maître d’Butter
Prime Beef Tenderloin/Maître d’ Butter
Whole Gulf Fish/Salsa Verde
Jambalaya Stuffed Chicken/Pan Jus
Smoked Ham/Abita Whole Grain Mustard
Cochon de Lait/Abita Whole Grain Mustard

SIDES
Chef’s Seasonal Vegetable (V)(GF) || Cochon’s Smothered Greens/Butcher Bacon
Potatoes au Gratin || Brabant Potatoes with Pimenton Aioli or Vegan Herb Aioli (V)
Creamy Grits || Cochon’s Macaroni and Cheese Casserole
Pêche’s White Beans and Bacon || Butcher’s Broccoli and Rice Casserole
Pêche’s Fried Brussels Sprouts/Chili Vinegar/Mint (V)

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

Chocolate Chip Bread Pudding w/Bourbon Anglaise
Gianna’s Lemon Mousse Cake w/ Lemon 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 (V)

DESSERT FLIGHT
Choice of Three

Chocolate Pecan Tart
Pralines
Butcher Chocolate Chip Cookies
Brownies
Seasonal Fruit Tart
Seasonal Pocket Pies
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 - $55pp

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

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

LIQUOR
Buffalo Trace Bourbon, Corazon Blanco Tequila, Cathead Vodka, Don Q Silver Rum, Monkey Shoulder Scotch, Sazerac Rye, Letherbee Gin

PRICES LISTED DO NOT INCLUDE 10.20% TAX + 22% TAXABLE SERVICE CHARGE  PRICES ARE SUBJECT TO CHANGE
PREMIUM OPEN BAR PACKAGE - $60pp

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

WINE
White – Pinot Grigio. Friuli. Tenuta Maccan ’18
Sparkling - Cava. Spain. Brut. Torre Oria n/v

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

STANDARD CONSUMPTION BAR
$5 Beer - Miller Light, Urban South Paradise Park Lager, Abita Amber, Second Line West Coast IPA
$8 Wine – House Red, White & Sparkling
$8 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
$10 Wine – Premium Red, White & Sparkling
$10 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

BLOODY MARRY, MIMOSA, AND BEER Package - $35pp