

calcasieu

CATERING & EVENTS

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

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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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CATERING & EVENTS

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

Pêche'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

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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CATERING & EVENTS

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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CATERING & EVENTS

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

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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 - \$55pp

BEER

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

WINE

Red – Mencia. Bierzo. Spain. Castro Ventosa '17

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

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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 – Mencia. Bierzo. Spain. *Castro Ventosa '17*

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