

calcasieu

CATERING & EVENTS

DINNER

Three Courses - Includes either Soup or Salad + Choice of One Entrées + One Dessert - 45

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

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**

### APPETIZERS

- Butcher's Boudin w/Abita Whole Grain Mustard/B'n'B Pickles
- Gulf Seafood Salad with Shrimp, Crab, and Gulf Fish
- Louisiana Crawfish Pie
- Natchitoches Meat Pie
- Shrimp Remoulade
- Grilled Shrimp with Chow Chow

### 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

PRICES LISTED DO NOT INCLUDE 10.20% TAX + 22% TAXABLE SERVICE CHARGE

PRICES ARE SUBJECT TO CHANGE

Fried Brussels Sprouts/Chili Vinegar/Mint

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CATERING & EVENTS

## 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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CATERING & EVENTS

## 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

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

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
Smoked Tuna Dip/ House Crackers
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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CATERING & EVENTS

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

Smoked Tuna/House Cracker - 3

Caramelized Onion Tart/Gruyere Cheese/Kalamata Olives - 3

Overnight Tomato & Goat Cheese Crostini

Cheddar Biscuit/Pepper Jelly/Butcher Ham - 3

Fried Blue Crab Beignet - 6 **add \$2 to menu price**

Crab Louis on Kettle Chip - 6 **add \$2 to menu price**

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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CATERING & EVENTS

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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CATERING & EVENTS

Cocktail Receptions

LOUISIANA SEAFOOD

Boiled Gulf Shrimp/Cocktail Sauce - 10

Smoked Tuna Dip/House Crackers - 8

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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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

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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,