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

PRICES LISTED DO NOT INCLUDE 10.20% TAX + 22% TAXABLE SERVICE CHARGE
PRICES ARE SUBJECT TO CHANGE
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 Cochin 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
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

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 || Fried Brussels Sprouts/Chili Vinegar/Mint

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

PRICES ARE SUBJECT TO CHANGE
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
FOR THE TABLE SERVED FAMILY STYLE
Three Appetizers + Two Butcher Block + Two Sides + One Dessert - 75

MENU

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

BUTCHER BLOCK
Prime Beef Ribeye
Prime Beef Tenderloin
Gulf Redfish on the Half Shell
Jambalaya Stuffed Chicken/Pan Jus
Roasted Pork Neck/Abita Whole Grain Mustard
Cochon de Lait/Abita Whole Grain Mustard (MP)
Tomahawk Ribeye (MP)

SIDES
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

PRICES LISTED DO NOT INCLUDE 10.20% TAX + 22% TAXABLE SERVICE CHARGE
PRICES ARE SUBJECT TO CHANGE
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
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

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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PRICES ARE SUBJECT TO CHANGE
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
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
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 Orià 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 Orià 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 Orià n/v

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

FEATURED COCKTAILS
Old Fashioned, Moscow Mule, Margarita, Sazerac

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
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, Johnny Walker Red Scotch, Sazerac Rye
$12 House Cocktails

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

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PRICES ARE SUBJECT TO CHANGE