BUFFET MENUS
BASED ON A MINIMUM OF 50 GUESTS

Served from Buffet

Assorted Juice & Assorted Gourmet Teas
Community Dark Roast Coffee & Decaffeinated Coffee
Fresh Seasonal Fruit
Orange and Cranberry Juice
Fresh Scrambled Eggs (with or without cheese)
Choice of: Crisp Bacon, Creole Country Chicken Sausage Links OR Country Sausage
Choice of: Breakfast Potatoes OR Creamy Grits
Assorted Muffins to include Blueberry and Banana Nut, Croissants, Danish, Fresh Baked Biscuits (pastries varied daily)
Served with Fruit Preserves and Butter

$20 Per Person

Enhancements –

Chef’s Fresh Pressed All Natural Juices –
Choose from Detox, Spicy Carrot, Radiance, Hydration, Regenerate or Sweetness
$5.00 Per Person, based on 8 oz servings

Bagels and Flavored Cream Cheese - $2.50 Per Person

Granola or Individual Yoghurts - $2.50 Per Person

AM Break
Community Dark Roast Coffee and Decaffeinated Coffee Assorted Gourmet Teas
Bottled Water and Sodas

$6.00 Per Person

PM Break
Community Dark Roast Coffee and Decaffeinated Coffee
Bottled Flavored Iced Teas, Sodas, Bottled Water
Afternoon Snacks - Housemade Cookies: Oatmeal and Raisin, Chocolate Chip, Chocolate, Mixed Nuts Dried Fruit, Whole Fruit, Granola Bars, Housemade Root Chips (2) selected Daily

$12.00 Per Person

Above does not include Tax and Labor
Hot Buffet Lunch

Soup Station – Select 1

Seafood Gumbo, Popcorn Rice
Roasted Duck and Andouille Gumbo
Chef’s Seasonal Soup

Salad – Select 1

Creole Caesar Salad, Garlic Croutons, Grated Parmigiano Cheese
Hearts of Romaine and Raddichio. Creamy Peppercorn Dressing, Bacon Crisps, Chopped Eggs,
Garlic Croutons, Shaved Parmesan
Heritage Salad, Baby Greens, Crumbled Goat Cheese, Spiced Pecans, Steens Vinaigrette

Entrees – Select 2
(1 from each category)

Boudin Stuffed Joyce Farms Chicken Breast, Chicken Gravy
Bronzed Gulf Fish, Lemon Butter Sauce
Classic Chicken Marsala, Wild Mushroom Marsala Wine Sauc
BBQ Shrimp and Creamy Stone Ground Grits
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Penne Gorgonzola
Baked Pasta – Tomato, Cream and Four Cheeses
Chicken and Sausage Jambalaya
Red Beans and Rice with Sausage

Sides – Choose 1

Green Beans with Toasted Almond Butter
Boursin Creamed Spinach
Corn Macque Choux
Caramelized Leek Potatoes
Parmesan Roasted New potatoes

Dessert – Select 2

Pecan Turtle Cheesecake, Chocolate Pistachio Cannoli, Profiteroles
Pecan Tarts, Chocolate Ganache Tarts, Fresh Berry Tarts
OR
Praline Bread Pudding, Caramel Sauce and Candied Pecans

Above Served with Water and iced Tea, Coffee

$42.00 Per Person, Plus Tax and Labor
Minimum Food and Beverage - $3,000.00 Food and Beverage Minimum Required

ESTIMATED LABOR from 8am – 4pm Service based on 50 Guests
* Buffet Breakfast and Lunch, 2 Breaks

$1000.00 – Set-up, Servers, Scullery – Delivery, Set up/Tear Down, Delivery

Equipment/China, Flatware, Glassware - $5.00 Per person per day for Breakfast/Lunch
Breakfast and Lunch served in China, Flatware, Glassware
Breaks served in Disposables and Acrylics