

RALPH BRENNAN  
**CATERING**  
& **EVENTS**

**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 Yogurts - **\$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**

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**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, Crumbed 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 Sauce  
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**

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**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***