

HOLIDAY & COCKTAIL PARTY OPTIONS

GRAND SEAFOOD DISPLAY - MKT PRICE

gulf oysters on the half shell, Southern Belles, Murder Point, Navy Cove & Commanada Bay oysters
cocktail & mignonette sauces, jumbo lump blue crab ravigote,
jumbo jump gulf shrimp remoulade, east coast lobster, gulf spiny lobster,
stone crab claws (seasonal), spicy creole mustard sauce

GULF OYSTER DISPLAY - MKT PRICE

gulf coast oysters on the half shell, cocktail & mignonette sauces

BOILED & CHILLED LOUISIANA JUMBO SHRIMP - MKT PRICE

spicy boiled tail on local shrimp, cocktail & remoulade sauces

CHARCUTERIE DISPLAY - MKT PRICE

Alan Benton's country ham, Johnston County country ham, prosciutto de parma ham Pata Negra ham,
pheasant pate, duroc pork rilletes, foie gras pate, Rabbit sausage with truffle
smoked wild Alaskan Salmon, buckwheat blini, house made crème fraiche, Louisiana caviar, chives

DISPLAY OF SOUTHERN CHEESE

five seasonal southern and international cheeses, creamy, blue, goat, cow, cave aged wild honey, Bellegarde
ciabatta, wild onion lavash, sourdough baguette

The Good Time Package - \$ 40 per person

Duck Wraps, Pimento Cheese with Fried Saltines, Deviled Farm Eggs with Caviar, Small
Charcuterie Display, Smoked Redfish Dip, Crispy Boudin , Cookies

The Great Time Package - \$ 60 per person

Duck Wraps, Pimento Cheese with Fried Saltines, Deviled Farm Eggs with Caviar, Shrimp Display,
Charcuterie Display, Smoked Redfish Dip, Smoked & Sliced Duroc Pork Tenderloins, Cookies & Pies

We had a Really Great Year Package - \$100 per person

Louisiana Caviar Display, Duck Wraps, Pimento Cheese with Fried Saltines, Deviled Farm Eggs,
Grand Seafood Display, Boiled Shrimp Display, Charcuterie Display, Southern Cheese Display,
Smoked Redfish Dip, Smoked & Sliced Prime Beef Tenderloins, Cookies & Pies

We offer many options to accommodate all dietary requirements and restrictions. If you don't see something that fits your needs we'd love to accommodate you.

PLATED, FAMILY STYLE & BUFFET PACKAGES

BREAKFAST

Choice of Entree + Handmade Pastries + Coffee Station - \$25

Buffet - Includes Two Entree Selections + Two Sides + Handmade Pastries + Coffee Station - \$35

BRUNCH

Two Courses - Choice of Entree + Dessert - \$30

Three Courses - Soup or Salad + Choice of Entree + Dessert - \$40

Buffet - Includes Two Entrees + Two Sides + Dessert - \$40

LUNCH

Two Courses - Choice of Entree + Dessert - \$30

Three Courses - Soup or Salad + Choice of Entree + Dessert - \$40

Buffet - Soup or Salad + Two Entrees + Dessert - \$45

DINNER

Three Courses - Soup or Salad + Choice of Entree + Dessert - \$45

Four Courses - Soup or Salad + Appetizer + Choice of Entree + Dessert - \$60

Five Courses Soup or Salad + Appetizer + Pasta + Entree + Dessert - \$75

Buffet - Includes Soup + Salad + Two Entrees + Three Sides + Dessert - \$50

FAMILY STYLE (Our Favorite Way to Dine)

Three Appetizers + Two Entrees + One Pasta + Two Desserts - \$65

Three Appetizers + Two Entrees + One Wood Fired Grill + One Pasta + Two Desserts - \$75

Custom Menus Available

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BREAKFAST

Choice of Entree + Handmade Pastries + Coffee Station - \$25

Buffet - Includes Two Entree Selections + Two Sides + Handmade Pastries + Coffee Station - \$35

BRUNCH

Two Courses - Choice of Entree + Dessert - \$30

Three Courses - Soup or Salad + Choice of Entree + Dessert - \$40

Buffet - Includes Two Entrees + Two Sides + Dessert - \$40

ENTREES

Classic Gulf Shrimp & Grits

La Crabcake Benedict

Ham & Swiss Frittata

Creole Grillades & Grits

Slow Cooked Pork Shoulder Tostada & Eggs

Boudin Biscuit with Pepper Jelly

Biscuits with Sausage Gravy & Sunny Side Farm Egg

Avocado Toast with Fried Egg

Housemade Ricotta Toast with House Jams

Broccoli & Cheddar Frittata

Lemon Ricotta Pancakes with Maple Syrup

SIDES

Thick Cut Bacon

Croissants & House Jams

Holy Biscuits & House Jam

Actually Good Fruit

Muffins & Pastries

Scrambled Farm Eggs

Wild Boar Breakfast Sausage

War Eagle Mills Grits

Breakfast Potatoes

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LUNCH

Two Courses - Choice of Entree + Dessert - \$30

Three Courses - Soup or Salad + Choice of Entree + Dessert - \$40

Buffet - Soup or Salad + Two Entrees + Dessert - \$45

SOUPS & SALADS

Chicken & Smoked Sausage Gumbo

Chef's Seasonal Soup

Sweet Corn & Crawfish Bisque

Local Greens, Shaved Vegetables, Sourdough Croutons, Sherry Vinaigrette

Wedge Salad, Amish Bleu Cheese, Heirloom Tomatoes, Buttermilk Dressing

Grilled Baby Romaine Cesar Salad, Calabrian Spiced Breadcrumbs

ENTREES

Bourbon Glazed Pork Loin

Ginger & Lemon Grass Grilled Chicken

Handmade Rigatoni with 44 Farms Beef Ragu & Parmesan

Classic Shrimp & Grits

Sautéed Gulf Fish, Seasonal Side

Catfish Courtbullion, Louisiana Popcorn Rice

Seasonal Vegetarian Dish

SIDES

Creamy Cauliflower Puree

Herb Whipped Potatoes

War Eagle Mills Grits

Wood Grilled Broccolini, Lemon & Chili Flake

Sautéed Asparagus

Bourbon Whipped Sweet Potatoes

Coconut Braised Collard Greens

Green Bean with Warm Bacon Vin

Roasted Brussel Sprouts

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DINNER

Three Courses - Soup or Salad + Choice of Entree + Dessert - \$45

Four Courses - Soup or Salad + Appetizer + Choice of Entree + Dessert - \$60

Five Courses Soup or Salad + Appetizer + Pasta + Entree + Dessert - \$75

Buffet - Includes Soup + Salad + Two Entrees + Three Sides + Dessert - \$50

SOUPS & SALADS

Chicken & Smoked Sausage Gumbo

Chef's Seasonal Soup

Sweet Corn & Crawfish Bisque

Local Greens, Shaved Vegetables, Sourdough Croutons, Sherry Vinaigrette

Wedge Salad, Amish Bleu Cheese, Heirloom Tomatoes, Buttermilk Dressing

Grilled Baby Romaine Cesar Salad, Calabrian Spiced Breadcrumbs

APPETIZERS

The Original Duck Wraps Maple Leaf Farms Duck, Smoked Bacon Glazed with Local Honey

Beach House Oysters on the Half Shell Traditional Accompaniments

Grilled Shishito Peppers Toasted Almond Romesco, Sea Salt

Crispy Louisiana Alligator Kewpie Dijonnaise, Aleppo Pepper, Dill

Louisiana Blue Crab Cake Grilled Sweet Corn Relish, Hot Sauce Aioli

Crispy Boudin Smoky Comeback Sauce, House Pickles, Hot Sauce

Deviled Farm Eggs Caramelized Miso, Smoked Trout Roe, Damn Fine Hot Sauce, Pig Skins

Roasted Brussels Lunchbox Peppers, Kentucky Colonel Mint, Spicy Sauce

Entrees

Carrot Cavatelli, Toasted Hazelnuts, Pecorino Cheese, Salsa Verde

Bourbon Glazed Pork Chop, Coconut Braised Collard Greens, Whipped Sweet Potatoes

Braised Beef Short Ribs, Creamy War Eagle Mills Grits, Heirloom Carrots, Peanut Duqqa

Crispy Duck Confit, Sweet Potato Gnocchi, Braised Greens, Naturan Jus

Roasted Joyce Farms Chicken Breast, Herb Whipped Potatoes, Cherry Tomatoes, Sautéed Asparagus

Braised Leg of Lamb, Creamy Polenta, Tuscan Kale, Heirloom Cherry & Red Wine Jus

Roasted Squash Anglotti, Brown Butter, Parmesan Reggiano

Diver Scallops, Wild Mushroom Farro, Sautéed Asparagus, Lemon Emulsion

Pan Roasted Gulf Fish, Lobster Whipped Potatoes, Meyer Lemon Beurre Blanc

Sides

Creamy Cauliflower Puree

Herb Whipped Potatoes

War Eagle Mills Grits

Wood Grilled Broccolini, Lemon & Chili Flake

Sautéed Asparagus

Bourbon Whipped Sweet Potatoes

Coconut Braised Collard Greens

Green Bean with Warm Bacon Vin

Roasted Brussel Sprouts

FAMILY STYLE (Our Favorite Way to Dine)

Three Appetizers + Two Entrees + One Pasta + Two Desserts - \$65

Three Appetizers + Two Entrees + One Wood Fired Grill + One Pasta + Two Desserts - \$75

Custom Menus Available

APPETIZERS

The Original Duck Wraps Maple Leaf Farms Duck, Smoked Bacon Glazed with Local Honey

Beach House Oysters on the Half Shell Traditional Accompaniments

Grilled Shishito Peppers Toasted Almond Romesco, Sea Salt

Crispy Louisiana Alligator Kewpie Dijonnaise, Aleppo Pepper, Dill

Louisiana Blue Crab Cake Grilled Sweet Corn Relish, Hot Sauce Aioli

Crispy Boudin Smoky Comeback Sauce, House Pickles, Hot Sauce

Deviled Farm Eggs Caramelized Miso, Smoked Trout Roe, Damn Fine Hot Sauce, Pig Skins

Roasted Brussels Lunchbox Peppers, Kentucky Colonel Mint, Spicy Sauce

ENTREES

Bourbon Glazed Pork Chop, Coconut Braised Collard Greens, Whipped Sweet Potatoes

Braised Beef Short Ribs, Creamy War Eagle Mills Grits, Heirloom Carrots, Peanut Duqqa

Crispy Duck Confit, Sweet Potato Gnocchi, Braised Greens, Naturan Jus

Roasted Joyce Farms Chicken Breast, Herb Whipped Potatoes, Cherry Tomatoes, Sautéed Asparagus

Braised Leg of Lamb, Creamy Polenta, Tuscan Kale, Heirloom Cherry & Red Wine Jus

Diver Scallops, Wild Mushroom Farro, Sautéed Asparagus, Lemon Emulsion

Pan Roasted Gulf Fish, Lobster Whipped Potatoes, Meyer Lemon Beurre Blanc

WOOD FIRED GRILL

Prime Beef Filet, Herb Butter

Prime Beef Ribeye, Herb Butter

Berkshire Pork Shank, Steen's Glaze

PASTA

Roasted Squash Anglotti, Brown Butter, Parmesan Reggiano

Carrot Cavatelli, Toasted Hazelnuts, Pecorino Cheese, Salsa Verde

Campanelle Shaved Organic Mushrooms, White Truffle, Cacio e Pepe, Chives

Bucatini Louisiana Jumbo Lump Crabmeat, House Smoked Tasso, Parmesan Cream

Rigatoni Slow Cooked 44 Farms Beef Bolognese, Parmesan

Radatore Maple Leaf Farms Duck Ragu, Italian Porcini Mushrooms, Parmesan

SIDES

Creamy Cauliflower Puree

Herb Whipped Potatoes

War Eagle Mills Grits

Wood Grilled Broccolini, Lemon & Chili Flake

Sautéed Asparagus

Bourbon Whipped Sweet Potatoes

Coconut Braised Collard Greens

Green Bean with Warm Bacon Vin

Roasted Brussel Sprouts

Beverage Packages

All Packages Based on a 3 Hour Event

Standard Beer & Wine - \$35 Per Person

Beer

Miller Lite, Bud Light, Abita Amber, Flying Tiger Blonde, Paradise Park, Lagunitas IPA

Wine

White, Red, & Sparkling Options

Premium Beer & Wine - \$55 Per Person

Beer

Miller Lite, Bud Light, Abita Amber, Flying Tiger Blonde, Paradise Park, Lagunitas IPA

Wine

Vintage White, Red, & Sparkling Options

Standard Open Bar Package - \$50 Per Person

Beer

Miller Lite, Bud Light, Abita Amber, Flying Tiger Blonde, Paradise Park, Lagunitas IPA

Wine

White, Red, & Sparkling Options

Liquor

Buffalo Trace Bourbon, Hornitos Tequila, Cathead Vodka, Flor de Cana Rhum, Dewars Scotch, St. George Gin, Bulleit Rye

Premium Open Bar - \$60 Per Person

Beer

Miller Lite, Bud Light, Abita Amber, Flying Tiger Blonde, Paradise Park, Lagunitas IPA

Wine

Vintage White, Red, & Sparkling Options

Liquor

Makers Mark Bourbon, Patron Tequila, Ketel One Vodka, Bombay Sapphire Gin, Flor de Cana 7 year Rhum, Johnny Walker Red Scotch, Rittenhouse Rye

Consumption Bar Packages are Available

Bloody Mary, Mimosa , Champagne & Beer Package - \$36 Per Person