

Catering Menu

Bayou Beer & Wine Garden

All pricing includes tax but does not include 20% Gratuity

Chorizo & Cheese Wontons: \$35 – 20 pieces

with Sofrito Vinaigrette

Brie Sticks: \$45 – 20 pieces

*Double Cream Brie Cheese, Wrapped in Puff Pastry Dough, Breaded with Panko and Fried.
Served with Romesco Sauce and Blueberry Compote*

Goat Cheese Stuffed Peppadews: \$35 – 25 pieces

*Sweet and Spicy Bite-Sized Peppadew Peppers Stuffed with Herbed Goat Cheese and Drizzled
with Balsamic Reduction*

Stuffed Crimini Mushrooms: \$50 – 30 pieces

*Small Mushrooms Stuffed with Raclette Cheese, Bacon, and Shiitake Pate, Topped with Roasted
Garlic & Parmesan Cheese Breadcrumbs*

Cheese Plate: \$50 for Three (3) 4oz Portions

*A Chef's Selection of Three of our Cheeses (one hard, one soft, and one blue – special requests
welcome) – Served with Bread, Apples, House Spiced Pecans, and Blueberry Compote*

Charcuterie Plate: \$50 for Three (3) Selections

*Chef's Choice of Three Different House-Made Charcuterie Items (special requests welcome) –
Served with Bread, Mustards, and House-Made Pickles*

Salmon Plate: \$35 – 8oz portion

*House-Cured Dill & Citrus Salmon, House-Made Goat Cheese, Fennel-Onion-Radish Gremolata,
and Fried Capers*

Goat Cheese Salad: \$67.50 per half hotel pan – serves 15-20 people

*Mixed Greens, Shiitake Mushrooms, Toasted Pecans, Dried Cherries, House-Made Goat Cheese,
& Herbed Balsamic Vinaigrette*

Caesar Salad: \$35 per half hotel pan – serves 15-20 people

Romaine with Croutons & House-Made Caesar Dressing

Beet Salad: \$45 per half hotel pan – serves 15-20 people

*Mixed Greens Tossed with Blue Cheese Dressing, Topped with Toasted Almonds and Roasted
Beets*

Fried Smoked Shrimp Tacos: \$90 – 20 pieces

*Sparkling Wine Tempura Battered Cold Smoked Shrimp with BBQ Shrimp Aioli and House-Made
Pickled Radish, Onion, and Green Tomato Relish on Tortilla*

Bacon & Brie Sandwich: \$72.50 – 24 pieces

*House-Made Cane Syrup Bacon and Brie with Basil–Blueberry–Black Pepper Compote on
Brioche*

Hamburger Sliders: \$80 – 25 pieces

House Beef & Bacon Burger Blend, House-Made Pimento Cheese and Bread & Butter Pickles, Served on Slider Buns

Pulled Pork Sliders: \$72.50 – 25 pieces

House-Spiced Pulled Pork Butt with Creole Mustard and Pickled Onions, Served on Brioche Slider Buns.

Highway 55 Sliders: \$90 – 25 pieces

Roast Beef Au Jus, Giardiniera, Provel Cheese, and Charred Green Onion & Horseradish Mayo on Brioche Slider Buns

Spinach & Artichoke Macaroni & Cheese: \$85 – serves 25-30

Cavatappi Pasta, Fresh Spinach, Artichoke Hearts, Provolone, Mozzarella, and Parmesan Cheese, Topped with Roasted Garlic Panko

The Famous BBG Disco Fries: \$30 per half hotel pan – serves 15-20

people French fries, gooey melted cheese, savory roast beef debris gravy.

Hot Appetizer Platter: \$60

Chorizo & Cheese Wontons with Sofrito Vinaigrette (10 pieces), Mini Brie Sticks with Blueberry Compote (10 pieces), Roasted Cauliflower with Romesco Sauce, Chicken Skins with Chipotle Ranch, and Stuffed Crimini Mushrooms with Bacon, Raclette Cheese, and Shiitake Pate(10 pieces)

Chips & Dip Platter: \$40

8 oz portions of three house-made creamy dips, served with chips – French Onion, Smoked Tuna, and Pimento Cheese

Buffalo Wing Platter: \$1 per wing

Juicy and crispy fried chicken wings, tossed in our signature buffalo sauce serves with blue cheese and ranch.

\$1 per wing

Fried Appetizer Platter: \$85 - Feeds 15-20 people

A sampling of our classic fried apps. 10 pieces each of all your favorites: Broccoli Bites, Crabby Bites, Jalapeno Poppers, Spicy Meat Pies, Mozzarella Sticks, and Buffalo Wings with celery sticks. Served with an assortment of dressings for dipping

Sandwich Platter: \$80 - Feeds 15-20 people

Two full loaf cold cut Po-Boys— one ham and one turkey—cut into 2” pieces for easy eating. Topped with lettuce, tomato, mayo, and mustard

Gumbo: \$90

Three gallons of chicken and andouille sausage gumbo. Made with in a dark roux with holy trinity and spices. Served in a full hotel pan with rice

Jambalaya: \$95 - Feeds 20-30 people

A full hotel pan of classic chicken and smoked sausage jambalaya. Made with chicken stock, holy trinity, and seasoned to perfection

Wrap Platter: \$85 - Feeds 15-20 people

Assortment of wraps from our menu—12 pieces each of our Turkey Club and Buffalo Chicken wraps plus 8 pieces of our Chicken Bacon Ranch wrap—served with honey mustard, ranch, and blue cheese dressings for dipping

Grilled Veggie Platter: \$65 - Feeds 15-20 people

Large portions of zucchini, yellow squash, yellow onions, portabella caps, and red bell peppers, all seasoned and grilled over an open flame. Served with pesto aioli for dipping.

Raw Veggie Platter: \$65 - Feeds 15-20 people

Over five pounds of assorted veggies. Includes broccoli, celery, cauliflower, cucumber, baby carrots, and cherry tomatoes. Served with ranch for dipping.

Flourless Chocolate Cake: \$50

10" Cake, Served with Blueberry Compote and Whipped Cream

Goopy Butter Cake: \$45 – 35 pieces

A Classic St. Louis Dessert – Dense Vanilla Cake Base Topped with Sweet Vanilla Cream Cheese Topping, Served with Mixed Berry Coulis

À La Carte Menu Brunch/Lunch Buffet

Individual Roasted Vegetable Frittata – \$80 per 48 pieces (recommend 2-3 per person)

Squash, mushrooms, bell peppers, onions, and swiss cheese, baked into a Savory Egg Custard

Individual Cheese Frittatas – \$35 per 24 pieces (recommend 2-3 per person)

Swiss Cheese and Savory Egg Custard Baked in Muffin Cups

Cheese Grits – \$60 per Hotel Pan (feeds 35-45 people)

Creamy stone ground grits and cheddar cheese

Grillades and Gravy – \$140 per Hotel Pan (feeds 35-45 people)

Traditional beef medallions slow cooked with trinity, tomato, and creole flavors

French Toast Bread Pudding – \$120 per Hotel Pan (feeds 35-45 people)

Whipped vanilla scented cream cheese nestled in a sweet and creamy cinnamon bread pudding, topped with streusel

Applewood Smoked Bacon – \$60 per 5lbs (feeds 15-25 people) **Array**

of Seasonal Fruit – \$75 per Tray (feeds 35-45 people)

Piece of Meat Butcher

Piece of Meat Butcher is opening in Fall 2017, but you can order from their Catering Menu now:

PARTY TRAYS:

Charcuterie Board: 5 meats, pickles, crackers 10ppl \$65 20ppl \$120

Sandwich Tray: Assorted sandwiches \$55

Sausage Tray: Assorted smoked and fresh sausage, mustard and pickles 8-10ppl \$30

Boudin Tray: Creole mustard and pickles \$8/lb (2# minimum)

PIGS:

25lb minimum

Smoked Suckling Pig: Market Price

Roasted/Raw Suckling pig: Market Price

MEATS:

BBQ Pulled Pork with fixins: 10ppl (1/2pan) \$65

Cole slaw, buns, BBQ sauce

Smoked STL ribs: 10-15ppl (full pan) \$115

Dry rub pork ribs, served with BBQ sauce

Smoked Brisket: 10-12ppl (1/2 pan) \$90

Pickled red onions, bbq sauce

Smoked Chicken Legs: 8-10ppl \$60

Smoked leg quarters, BBQ sauce

SLIDERS: 25ea

Smoked Pork: choice of: Pickled cabbage with pineapple or Cole slaw \$60

Smoked Brisket: Pickled Red onions \$70

Chicken Salad \$50

Italian Sausage: Peppers, Onions, Provolone or Mozzarella and Marinara \$65

SALADS/SIDES:

Creole Mustard Potato Salad (vegetarian) (1/2 pan) \$35

Cucumber Tomato Salad (vegan): Mint, red onion, sherry vinegar, feta cheese (add watermelon when in season) (1/2 pan) \$40

Beet and Farro Salad (vegetarian): Roasted Beets, Goat cheese, faro, balsamic vinaigrette \$45

Baked Beans (1/2 pan) \$45

Cole Slaw (1/2 pan) \$25

Seasonal Gumbo \$50/gallon

Pickled Pineapple & Cabbage \$8QT

Black Bean Dip w/ Chips: (1/2 pan) \$50

Jambalaya (full pan) \$95

Corn Bread (full Pan) \$45

Biscuits \$20/dz

Private Event Alcohol Packages
Bayou Beer & Wine Garden

All pricing includes tax but does not include 20% Gratuity

We have many options for your event... including an open bar tab for your guests! We can provide armbands at the Bayou Gardens. You tell us the limit and we will provide the bands (includes 20% Gratuity). See other options below:

Beer

All beers on our beer list are available for purchase for parties, please call for additional pricing.

- **\$55.00 a case (24 beers)**

Bud Light, Miller Lite, Coors Light, Coors Original, Budweiser, Miller High Life, Rolling Rock, Pabst Blue Ribbon

- **\$60.00 a case (24 beers)** *Yuengling, Michelob Ultra*

- **\$80.00 a case (24 beers)**

Abita Amber (Local), Founders All Day IPA, Heineken, Dos Equis, Gnarly Barley Catahoula Common (local), St Arnold Art Car, Tin Roof Voodoo (local), Blue Moon

Wine

All wines on or wine list are available, but here are a few favorites for private events:

- Stemmari Pinot Grigio \$20.00
- Stemmari Red Blend \$20.00
- Stemmari Rosé \$20.00
- Comte De Lafayette Sparkling \$20.00 (Mimosa available for extra \$2.00 per bottle)
- Rosi Mosi Sparkling Rosé \$36.00
- Joesph Mellot Sauvignon Blanc \$30.00
- Sarrail Chardonnay \$30.00
- Prendo Pinot Noir \$30.00
- Sustain Cabernet Sauvignon \$40.00

Specialty Cocktails \$120.00 (served in a large spouted pitcher, perfect for 25-30 people)

- **Not Your Mothers Lemonade**

House infused strawberry vodka, lemonade, basil, rosé

- **Poolside Pimms**

Ginger liqueur, house made citrus liqueur, mint, orange

- **Sangria**

Blackberry brandy, citrus liqueur, tropical fruit juices (Your choice of red or white)

- **Watermelon Cucumber Mojito**

Silver rum, mint, lime, watermelon, cucumber