

Bayou Wine Garden – Catering Menu

ALL PRICES INCLUDE TAX AND 20% GRATUITY WILL BE ADDED

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 Sandwich: \$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 Leidenheimer Po Boy Bread

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

Flourless Chocolate Cake: \$50

10" Cake, Served with Blueberry Compote and Whipped Cream

Goey 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

Bayou Beer Garden – Catering Menu

ALL PRICES INCLUDE TAX AND 20% GRATUITY WILL BE ADDED

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

French fries, goey melted cheese, savory roast beef debris gravy.

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.



The Station Café and Bakery – Party Cakes

We recommend supporting local businesses...
For our cake options, we use The Station Coffee Shop and Bakery.

All of the sizes below are available in the following flavors:

Vanilla or Chocolate Cake with (choice of one filling and one buttercream frosting, multiple fillings or frostings available with a slight up charge)

- Coconut Pastry Cream
- Dulce de Leche
- Fruit Compote (Strawberry, Blueberry-Ginger, Pineapple)
- Chocolate Pudding
- Citrus Curd (Lemon, Orange, or Lime)
- Espresso Buttercream
- Milk Chocolate Buttercream
- Brown Sugar Buttercream
- Vanilla Buttercream

Lemon Cake, Blueberry-Ginger Compote, Lemon Cream Cheese Frosting

Banana Cake, Chocolate Pudding, Strawberry and Vanilla Buttercream

Carrot Cake, Coconut Pastry Cream, Lemon Cream Cheese Frosting

Chai Cake, Caramelized Apples, Brown Sugar Buttercream

Rose Cake, Pistachio Cream Cheese Frosting (+\$)

6" Cake: \$40

Feeds 6-10 people

9" Cake: \$60

Feeds 12-16 people

12" Cake: \$75

Feeds 18-24 people

Half Sheet Cake: \$120

13x18" rectangle (Feeds 50+ people)

Full Sheet Cake: \$210 18x26" rectangle (Feeds 100+ people)