

Catering Menu

Bayou Beer & Wine Garden

*All pricing includes tax but does not include 20% Gratuity
All food orders must be placed 7 days in advance*

Chorizo & Cheese Wontons: \$40 – 20 pieces
with Sofrito Vinaigrette

Brie Bites: \$50 – 30 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: \$38 – 25 pieces
*Sweet and Spicy Bite-Sized Peppadew Peppers Stuffed with Herbed Goat Cheese and Drizzled
with Balsamic Reduction*

Stuffed Crimini Mushrooms: \$55 – 30 pieces
*Small Mushrooms Stuffed with Raclette Cheese, Bacon, and Shiitake Pate, Topped with Roasted
Garlic & Parmesan Cheese Breadcrumbs*

Hot Hors Devours Platter: \$90 – Feeds 15-20 people
*Chorizo & Cheese Wontons with Sofrito Vinaigrette (10 pieces); Brie Bites with Blueberry
Compote (10 pieces); Roasted Cauliflower (1 quart) with Romesco Sauce; Chicken Skin Cracklins
(1 quart) with Chipotle Ranch; and Stuffed Crimini Mushrooms with Bacon, Raclette Cheese, and
Shiitake Pate (10 pieces)*

Chips & Dip Platter: \$45 – feeds 15-20 people
*8 oz portions of three house-made creamy dips, served with chips – French Onion, Smoked Tuna,
and Pimento Cheese*

Cheese Plate: \$55 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*

Salmon Plate: \$55 – 8oz portion *Salmon*
*House-Cured Dill & Citrus Salmon, House-Made Goat Cheese, Fennel-Onion-Radish Gremolata,
and Fried Capers, Served with Crostini*

Goat Cheese Salad: \$75 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: \$45 per half hotel pan – serves 15-20 people
Romaine with Croutons & House-Made Caesar Dressing

Bacon, Brie, and Blueberry Grilled Cheese: \$80 – 24 pieces
House-Made Cane Syrup Bacon and Brie with Basil–Blueberry–Black Pepper Compote

Hamburger Sliders: \$85 – 24 pieces

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

Spinach & Artichoke Macaroni & Cheese: \$95 per hotel pan – serves 25-30

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

Coq Au Vin \$95 per half hotel pan – serves 15-20 people

Diced Chicken Thighs Braised in a Classic French Red Wine Sauce with Bacon, Mushrooms, Carrots, and Onions.

Add Buttered Egg Noodles \$18 per half hotel pan

Seared Flank Steak \$20 per pound (minimum 5 lbs) – serves 3-4 people per pound

Lean Flank Steak Cooked to Medium and Thinly Sliced, Served with Compound Butter

Herb Roasted Potatoes \$40 per half hotel pan – serves 15-20 people

Red Skinned Potatoes Roasted with Garlic and Herbs

Add House-Made Bacon & Caramelized Onions: \$18

Roasted Root Vegetables \$50 per half hotel pan – serves 15-20 people

Chunky Roasted Root Vegetable Mixture, Featuring Beets, Carrots, Radish, and Shallots, Served with Garlic Alioli

Roasted Cauliflower \$50 per half hotel pan – serves 15-20 people

Cauliflower Florets Tossed with Creole Spice and Roasted, Served with Romesco Sauce

The Famous BBG Disco Fries: \$40 per half hotel pan – serves 15-20 people

French fries, gooey 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.

Fried Appetizer Platter: \$90 - 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

Wrap Platter: \$90 - 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: \$70 - 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: \$70 - 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: \$65

10" Cake, Served with Blueberry Compote and Whipped Cream

Goosey Butter Cake: \$60 – 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 – \$90 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 – \$40 per 24 pieces (recommend 2-3 per person)

Swiss Cheese and Savory Egg Custard Baked in Muffin Cups

Cheese Grits – \$65 per Hotel Pan (feeds 35-45 people)

Creamy stone ground grits and cheddar cheese

Grillades and Gravy – \$150 per Hotel Pan (feeds 35-45 people)

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

French Toast Bread Pudding – \$130 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 – \$65 per 5lbs (feeds 15-25 people)

Array of Seasonal Fruit – \$85 per Tray (feeds 35-45 people)



PARTY TRAYS:

Charcuterie Board: 5 meats, pickles, crackers 10 ppl \$70 20 ppl \$130

Sandwich Tray: Assorted sandwiches \$70

Sausage Tray: Assorted smoked and fresh sausage, mustard and pickles 10-15 ppl \$65

Boudin Tray: Creole mustard and pickles \$12/lb (5# minimum)

PIGS:

25lb minimum

Smoked Suckling Pig: Market Price

Roasted/Raw Suckling pig: Market Price

MEATS:

BBQ Pulled Pork with fixins: 15-20 ppl (1/2 pan) \$80

Cole slaw, 24 buns, BBQ sauce

Smoked STL ribs: 10-15 ppl (full pan) \$125

Dry rub pork ribs, served with BBQ sauce

Smoked Brisket: 10-12 ppl (1/2 pan) \$95

Pickled red onions, bbq sauce

Smoked Chicken Legs: 8-10 ppl \$80

Smoked leg quarters, BBQ sauce

SLIDERS: 24ea

Smoked Pork: choice of: Pickled cabbage with pineapple or Cole slaw \$80

Smoked Brisket: Pickled Red onions \$85

Chicken Salad \$70

Italian Sausage: Peppers, Onions, Provolone \$80

SALADS/SIDES:

Creole Mustard Potato Salad (vegetarian) (1/2 pan) \$50

Cucumber Tomato Salad (vegan): Mint, red onion, sherry vinegar, feta cheese (add watermelon when in season) (1/2 pan) \$65

Beet and Farro Salad (vegetarian): Roasted Beets, Goat cheese, faro, balsamic vinaigrette \$65

Baked Beans (1/2 pan) \$60

Cole Slaw (1/2 pan) \$35

Seasonal Gumbo \$65/gallon

Pickled Pineapple & Cabbage \$15/QT

Jambalaya (full pan) \$100

Corn Bread (full Pan) \$65

Biscuits \$24/dz

Private Event Alcohol Packages Bayou Beer & Wine Garden

All pricing includes tax but does not include 20% Gratuity

We have many options for you 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 our 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
- LAGO Rosé \$30
- Bistro Signature Rosé (1 L) \$40
- Moris Farms Mandriolo \$30
- Dauvergne Ranvier Cotes de Rhone \$30

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*
- **Seasonal Pimms Cup** *Pimms, Ginger liqueur, Apricot Liqueur, Lemon, Mint*
- **Sangria** *Blackberry brandy, citrus liqueur, tropical fruit juices (Your choice of red or white)*
- **Watermelon Cucumber Mojito** *Silver rum, mint, lime, watermelon, cucumber*
- **Spicy Bloody Mary** *Infused Jalapeno Vodka Bloody Mary*



The Station Café and Bakery Party Cakes

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

Please contact Dave Demarest at (504) 259-5970 to order.



Lemon-Blueberry Cake - \$60 (9")

A three layer lemon sponge cake with blueberry ginger compote between the layers and lemon buttercream frosting; decorated with lemon zest sugar. (You may also special order 9" cake with blueberry buttercream instead of lemon)



Coconut-Coffee Cake - \$60 (9")

Banana Split Cake - \$60 (9")

A three layer banana cake with chocolate pudding and strawberry jam between layers and vanilla buttercream frosting; decorated with mini chocolate chips. (Shown with addition of strawberry buttercream decorative frosting on top)



Coconut-Coffee Cake - \$60 (9")



**Vanilla Cake with Strawberry
Compote and Strawberry
Buttercream - \$40 (6")**



**Chocolate Cake with Almond
Buttercream and Toasted
Almonds - \$40 (6")**

Cake Sizes

6" Round - \$40

(serves 6-8 people)

9" Round - \$60

(serves 12-16 people)

12" Round - \$75

(serves 24-36 people)

Half Sheet Cake: 13"x 18" - \$120

(serves 50-70 people)

Full Sheet Cake: 18"x 26" - \$210

(serves 100-140 people)

Other Specialty Cakes

Mojito Cake

A three layer vanilla sponge cake with lime curd filling and a mint buttercream; decorated with lime zest sugar

Carrot Cake

A two layer carrot cake with cinnamon, ginger, nutmeg, and pecans iced with a cream cheese buttercream frosting and decorated with toasted pecans

Coconut and Coffee Cake

A three layer vanilla sponge cake with coconut pastry cream filling and espresso buttercream frosting; decorated with toasted coconut

Chocolate-Caramel-Coffee Cake

A three layer chocolate cake with dulce de leche filling and espresso buttercream; dusted with cocoa on top

Create Your Own Cake

'Create Your Own' cakes also available with either vanilla or chocolate sponge cake.
You may choose one frosting and one filling (additional fillings available for a slight upcharge).

Frostings

Vanilla, chocolate, caramel, brown sugar, espresso, strawberry, lemon, cream cheese, almond, pistachio

Fillings

coconut, dulce de leche, chocolate pudding, lemon or lime curd,
fruit compote (strawberry and blueberry-ginger available year round,
additional flavors like pineapple, blood orange, peach etc. are based on seasonality)