

## **Copper Package - 11 Set Menu Items**

### **Coordination, Catering, Beverages & Decor all Included**

#### **VENUE FACILITY COORDINATION**

*Execute timeline for bride & groom upon arrival of facility (picture taking, announcement of bridal party, cutting of cake, work with vendors upon arrival to facility)*

#### **Decor Details**

*Chair Covers (spandex white OR black)  
Chair Sashes (spandex in your color choice)  
6 Cocktail Tables & Linens (spandex white OR black)  
Table Linens (in your color choice: poly linen, satin or taffeta)*

#### **Soup**

*Chicken & Andouille Gumbo  
Simmered in a rich roux tomato broth, served with white rice*

#### **8 Hand Passed Hors D'oeuvres**

*Chicken Quesadilla, Chicken Tenders, Fish Tenders, Crawfish Pies, Spring Rolls, Spinach & Artichoke Bread, Gulf Shrimp,  
Bacon Wrapped Green Beans*

#### **1 Entrees**

*Jambalaya or Chicken Penne Pasta*

#### **Carving Station**

*Choose One Meat*

*Glazed Honey Ham, Smoked Turkey Breast or Prime Beef Roast*

*Sliced presented on cutting boards and served with small breads, sweet pickles, garlic mayo and spicy mustard*

#### **Bar & Beverages Details**

*Garnishes*

*Open bar stocked with house brand alcohol, drink mixers and bar garnishes*

*Assortment of non-alcoholic beverages including soda, fruit juices and water*

*1 white wine (moscato) and 1 red wine (merlot)*

*Domestic Draft Beer*

*Plus 10% sales tax and 18% service fee*

*\*\*\* upgraded premium brand alcohol (\$10 per person) and super premium brand (\$15 per person) \*\*\**

## **Bronze Package - Select 7 Menu Items**

### **Coordination, Catering, Beverages & Decor all Included**

#### **VENUE FACILITY COORDINATION**

*Execute timeline for bride & groom upon arrival of facility (picture taking, announcement of bridal party, cutting of cake, work with vendors upon arrival to facility)*

#### **Decor Details**

*Chair Covers (spandex white OR black)  
Chair Sashes (spandex in your color choice)  
6 Cocktail Tables & Linens (spandex white OR black)  
Table Linens (in your color choice: poly linen, satin or taffeta)*

#### **Cold Hors D'Oeuvres: Choose One Item**

*Domestic & International Cheese & Assorted Crackers  
Vegetables with Buttermilk Herb Dip  
Traditional Finger Sandwiches  
Penne Pasta Salad with Shrimp or Chicken  
Garden Fresh Salad tossed with Extra Virgin Olive Oil*

#### **Hand Passed Hors D'Oeuvres: Choose Two Items**

*Mini Meat Balls in BBQ Sauce or Marinara Sauce  
Shrimp Rolls  
Mini Egg Rolls  
Chicken Quesadillas  
Fried Chicken Tenders  
Beef Skewers with Teriyaki Sauce or Honey Pineapple Glaze  
Chicken Skewers with Spicy or Mild Honey Pineapple Glaze  
Meat Pie with House Sauce  
Crawfish Pies  
Baked Stuffed Mushrooms  
Fried Stuffed Mushrooms  
Shrimp wrapped in Bacon  
Crispy Fried Fish Tenders  
Bacon Wrapped Green Beans  
Spinach & Artichoke Bread*

## ***Bronze Package - Select 7 Menu Items cont'd***

### **Carving Station**

#### ***Choose One Meat Item***

***Glazed Honey Ham, Smoked Turkey Breast or Prime Beef Roast***

***Sliced presented on cutting boards and served with small breads, sweet pickles, garlic mayo and spicy mustard***

***Our Chef will Slice and serve your delicious meat selection to your guest that will be accompanied by the appropriate garnishments, condiments and rolls. Add our Potato side bar for \$2.00 per person for the perfect combination!***

### **Hot Buffet Entrees: Choose Three Items**

***Corn and Crab Bisque***  
***Seafood Gumbo with White Rice***  
***Chicken and Sausage Gumbo with White Rice***  
***Red beans with Sausage***  
***Chicken and Sausage jambalaya***  
***Shrimp or Crawfish Etouffee***  
***Seared or Baked Salmom***  
***Seasoned Dry Rub Ribs***  
***Grilled Chicken over Portobello Mushrooms***  
***BBQ Shrimp***  
***Stuffed Chicken Breast***  
***Stuffed Pork Chops***  
***Chicken Penne Pasta***  
***Crawfish Monica***

### **Bar & Beverages Details**

***Garnishes***  
***Open bar stocked with house brand alcohol, drink mixers and bar garnishes***  
***Assortment of non-alcoholic beverages including soda, fruit juices and water***  
***1 white wine (moscato) and 1 red wine (merlot)***  
***Domestic Draft Beer***

***Plus 10% sales tax and 18% service fee***

***\*\*\* upgraded premium brand alcohol (\$10 per person) and super premium brand (\$15 per person) \*\*\****

## Silver Package - Select 9 Menu Items

### *Coordination, Catering, Beverages & Decor all Included*

#### VENUE FACILITY COORDINATION

*Execute timeline for bride & groom upon arrival of facility (picture taking, announcement of bridal party, cutting of cake, work with vendors upon arrival to facility)*

#### Decor Details

*Chair Covers (spandex white OR black)  
Chair Sashes (spandex in your color choice)  
6 Cocktail Tables & Linens (spandex white OR black)  
Table Linens (in your color choice: poly linen, satin or taffeta)*

#### Cold Hors D'Oeuvres: Choose Two

*Domestic & International Cheese & Assorted Crackers  
Vegetables with Buttermilk Herb Dip  
Traditional Finger Sandwiches  
Penne Pasta Salad with Shrimp or Chicken  
Garden Fresh Salad tossed with Extra Virgin Olive Oil  
Mini Muffulettas*

#### Hot Hand Passed Hors D'Oeuvres: Choose Three Items

*Mini Meat Balls in BBQ Sauce or Marinara Sauce  
Shrimp Rolls  
Mini Egg Rolls  
Chicken Quesadillas  
Fried Chicken Tenders  
Beef Skewers with Teriyaki Sauce or Honey Pineapple Glaze  
Chicken Skewers with Spicy or Mild Honey Pineapple Glaze  
Meat Pie with House Sauce  
Crawfish Pies  
Baked Stuffed Mushrooms  
Fried Stuffed Mushrooms  
Shrimp wrapped in Bacon  
Crispy Fried Fish Tenders  
Bacon Wrapped Green Beans  
Spinach & Artichoke Bread*

## **Silver Package - Select 9 Menu Items cont'd**

### **Carving Station**

#### **Choose One Meat Item**

**Glazed Honey Ham, Smoked Turkey Breast or Prime Beef Roast**

*Sliced presented on cutting boards and served with small breads, sweet pickles, garlic mayo and spicy mustard*

*Our Chef will slice and serve your delicious meat selection to your guest that will be accompanied by the appropriate garnishments, condiments and rolls. Add our Potato side bar for \$2.00 per person for the perfect combination!*

#### **Hot Buffet Entrees: Choose Three Items**

*Corn and Crab Bisque  
Seafood Gumbo with White Rice  
Chicken and Sausage Gumbo with White Rice  
Red beans with Sausage  
Chicken and Sausage jambalaya  
Shrimp or Crawfish Etouffee  
Seared or Baked Salmon  
Seasoned Dry Rub Ribs  
Grilled Chicken over Portobello Mushrooms  
BBQ Shrimp  
Stuffed Chicken Breast  
Stuffed Pork Chops  
Chicken Penne Pasta  
Crawfish Monica*

#### **Bar & Beverages Details**

*Garnishes  
Open bar stocked with house brand alcohol, drink mixers and bar garnishes  
Assortment of non-alcoholic beverages including soda, fruit juices and water  
1 white wine (moscato) and 1 red wine (merlot)  
Domestic Draft Beer*

***Plus 10% sales tax and 18% service fee***

***\*\*\* upgraded premium brand alcohol (\$10 per person) and super premium brand (\$15 per person) \*\*\****

## **Gold Package - Select 11 Menu Items**

### ***Coordination, Catering, Beverages & Decor all Included***

#### **VENUE FACILITY COORDINATION**

*Execute timeline for bride & groom upon arrival of facility (picture taking, announcement of bridal party, cutting of cake, work with vendors upon arrival to facility)*

#### **Decor Details**

*Chair Covers (spandex white OR black)  
Chair Sashes (spandex in your color choice)  
6 Cocktail Tables & Linens (spandex white OR black)  
Table Linens (in your color choice: poly linen, satin or taffeta)*

#### **Cold Hors D'Oeuvres: Choose Two Items**

*Domestic & International Cheese & Assorted Crackers  
Vegetables with Buttermilk Herb Dip  
Traditional Finger Sandwiches  
Penne Pasta Salad with Shrimp or Chicken  
Garden Fresh Salad tossed with Extra Virgin Olive Oil  
Mini Muffulettas*

#### **Hot Hand Passed Hors D'Oeuvres: Choose Four Items**

*Mini Meat Balls in BBQ Sauce or Marinara Sauce  
Shrimp Rolls  
Mini Egg Rolls  
Fried Chicken Tenders  
Beef Skewers with Teriyaki Sauce or Honey Pineapple Glaze  
Chicken Skewers with Spicy or Mild Honey Pineapple Glaze  
Alligator Sausage with Honey Mustard Sauce  
Meat Pie with House Sauce  
Crawfish Pies  
Baked Stuffed Mushrooms  
Fried Stuffed Mushrooms  
Shrimp wrapped in Bacon  
Crispy Fried Fish Tenders  
Crispy Fried Jumbo Shrimp  
Mini Filet Mignon Wrapped with Bacon*

## **Gold Package - Select 11 Menu Items cont'd**

### **Carving Station**

#### **Choose One Meat Item**

**Glazed Honey Ham, Smoked Turkey Breast or Prime Beef Roast**

*Sliced presented on cutting boards and served with small breads, sweet pickles, garlic mayo and spicy mustard*

*Our Chef will Slice and serve your delicious meat selection to your guest that will be accompanied by the appropriate garnishments, condiments and rolls. Add our Potato side bar for \$2.00 per person for the perfect combination!*

#### **Hot Buffet Entrees: Choose Four Items**

*Corn and Crab Bisque  
Seafood Gumbo with White Rice  
Chicken and Sausage Gumbo with White Rice  
Red beans with Sausage  
Chicken and Sausage jambalaya  
Shrimp or Crawfish Etouffee  
Seared or Baked Salmon  
Seasoned Dry Rub Ribs  
Grilled Chicken over Portobello Mushrooms  
BBQ Shrimp  
Stuffed Chicken Breast  
Stuffed Pork Chops  
Chicken Penne Pasta  
Crawfish Monica*

### **Bar & Beverages Details**

*Garnishes  
Open bar stocked with house brand alcohol, drink mixers and bar garnishes  
Assortment of non-alcoholic beverages including soda, fruit juices and water  
1 white wine (moscato) and 1 red wine (merlot)  
Domestic Draft Beer*

**Plus 10% sales tax and 18% service fee**

**\*\*\* upgraded premium brand alcohol (\$10 per person) and super premium brand (\$15 per person) \*\*\***

## Platinum Package - 16 Select Menu Items

### *Coordination, Catering, Beverages & Decor all Included*

#### VENUE FACILITY COORDINATION

*Execute timeline for bride & groom upon arrival of facility (picture taking, announcement of bridal party, cutting of cake, work with vendors upon arrival to facility)*

#### Decor Details

*Chair Covers (spandex white OR black)*

*Chair Sashes (spandex in your color choice)*

*6 Cocktail Tables & Linens (spandex white OR black)*

*Table Linens (in your color choice: poly linen, satin or taffeta)*

#### Choose 10 Hand Passed Hors D'Oeuvres

##### Cold Appetizers

*Smoked Salmon Canapes*

*Mini Muffulettas*

*Deviled Eggs*

*Chicken Salad Sandwiches*

##### Hot Appetizers

*Fried Soft Shell Crabs*

*Lemon & Butter Scallops*

*Beignet with Powder Sugar*

*Alligator Sausage with Honey Mustard Sauce*

*Meat Pie with House Sauce*

*Crawfish Pies*

*Fried Stuffed Mushrooms*

*Shrimp wrapped in Bacon*

*Crispy Fried Jumbo Shrimp*

*Mini Filet Mignon Wrapped with Bacon*



## ***Platinum Package - 16 Select Menu Items cont'd***

### **Carving Station: Choose One Meat Item**

***Glazed Honey Ham, Smoked Turkey Breast or Prime Beef Roast***

***Sliced presented on cutting boards and served with small breads, sweet pickles, garlic mayo and spicy mustard***

***Our Chef will slice and serve your delicious meat selection to your guest that will be accompanied by the appropriate garnishments, condiments and rolls.***

### **New Orleans Display Table**

***Cheesecake wedges baked in a parmesan crumb crust***

***Imported and domestic hand cut cheeses, featuring bleu cheese, white Vermont Cheddar, and Smoked Gouda Cheese***

***Assorted Peacon Parline***

***Creamy Louisiana Crawfish Dip with pepper jack cheese***

***Fresh Strawberries, Grapes, Berries and Pineapples***

***Both Grilled and Raw vegetable assortment with assortments of breads, dips and crackers***

### **Choice of Salad AND Soup**

***Corn and Crab Bisque***

***Seafood Gumbo with White Rice***

***Chicken and Sausage Gumbo with White Rice***

***Caesar Salad***

***Classic Spinach Salad***

***Asian Salad***

***Italian Salad***

***Garden Salad***

## **Platinum Package - 16 Select Menu Items cont'd**

### **Hot Buffet Entrees: Choose Two Items**

*Red Beans & Rice with Sausage*  
*Shrimp or Crawfish Etouffee*  
*Seared or Baked Salmon*  
*Seasoned Dry Rub Ribs*  
*Grilled Chicken over Portobello Mushrooms*  
*BBQ Shrimp*  
*Stuffed Chicken Breast*  
*Stuffed Pork Chops*  
*Shrimp and Grits*  
*Crawfish Monica*

### **Hot Buffet Sides: Choose Three Items**

*Penne Pasta Toulouse*  
*Garlic Mashed Potatoes*  
*Roasted Sweet Potatoes*  
*Grilled and Roasted Italian Vegetables*  
*Chicken Penne Pasta*  
*Chicken Jambalaya*

### **Action Station: Choose 1 Item**

*Shrimp & Grits*  
*Chicken & Waffles*  
*Mashed Potatoe Bar*

### **Bar & Beverages Details**

*Garnishes*  
*Open bar stocked with house brand alcohol, drink mixers and bar garnishes*  
*Assortment of non-alcoholic beverages including soda, fruit juices and water*  
*1 white wine (moscato) and 1 red wine (merlot)*  
*Domestic Draft Beer*

***Plus 10% sales tax and 18% service fee***

***\*\*\* upgraded premium brand alcohol (\$10 per person) and super premium brand (\$15 per person) \*\*\****

**Platinum Package - 16 Select Menu Items cont'd**

**ALGIERS POINT BAR (WELL)**  
**INCLUDED IN PACKAGES**

TAAKA VODKA  
 CROWN GIN  
 EVAN WILLIAMS BOURBON  
 JAMES HARBOR WHITE RUM  
 LLORDS AMARETTO  
 JUAREZ TEQUILLA  
 KENTUCKY DALE

COKE  
 SPRITE  
 BOTTLED WATER  
 ROOT BEER  
 DIET COKE  
 CRANBERRY JUICE  
 PINEAPPLE JUICE  
 ORANGE JUICE

WHITE WINE  
 CABERNET  
 CHARDONNAY  
 MOSCATO  
 BUD LIGHT

**GENERAL MEYER BAR (PREMIUM)**  
**ADDITIONAL \$10 PER PERSON**

ABSOLUT VODKA  
 BEEFEATER OR SEGRAMS GIN  
 JIM BEAM/SEAGRAMS'S 7 BOURBON  
 BARCARDI RUM  
 BOLS AMARETTO  
 SAUZA TEQUILLA  
 J & B SCOTCH  
 CANDIAN CLUB WHISKEY

COKE  
 SPRITE  
 BOTTLED WATER  
 ROOT BEER  
 DIET COKE  
 CRANBERRY JUICE  
 PINEAPPLE JUICE  
 ORANGE JUICE

WHITE WINE  
 CABERNET  
 CHARDONNAY  
 MOSCATO  
 BUD LIGHT  
 COORS LIGHT

**GENERAL DE GUALLE BAR (TOP SHELF)**  
**ADDITIONAL \$15 PER PERSON**

GREY GOOSE /BELVEDERE VODKA  
 TANQUERAY TEN GIN  
 CROWN ROYAL/JACK DANIEL  
 BACARDI WHITE RUM  
 MALIBU RUM  
 CAPTAIN MORGAN SPICE RUM  
 DISARANO AMARETTO  
 PATRON TEQUILLA  
 GLENNLIVT SCOTCH  
 COURVOISIER VS

COKE  
 SPRITE  
 BOTTLED WATER  
 ROOT BEER  
 DIET COKE  
 CRANBERRY JUICE  
 PINEAPPLE JUICE  
 ORANGE JUICE

2 WHITE WINE  
 2 CABERNET  
 CHARDONNAY  
 MOSCATO  
 BUD LIGHT  
 COORS LIGHT  
 MILLER LIGHT

**CHAMPAGNE TOAST**

ARE AVAILABLE AT YOUR REQUEST FOR AN ADDITIONAL COST.....\$5

**NON-ALCOHOLIC TOAST**

ARE AVAILABLE AT YOUR REQUEST FOR AN ADDITIONAL COST.....\$3