

# COCKTAIL PARTY & STATION OPTIONS

\*ALL OPTIONS ARE PRICED PER PERSON

BRONZE: 3 APPETIZERS....\$15.00 PER PERSON

SILVER: 4 APPETIZERS....\$18 PER PERSON

GOLD: 5 APPETIZERS...\$21 PER PERSON

VIP: 6 APPETIZERS PLUS SHRIMP COCKTAIL....\$30 PER PERSON

## **APPETIZER SELECTIONS:**

STEAK CROSTINI'S: MARINATED STEAK, CARAMELIZED ONION, HORSERADISH CREAM

BRUSCHETTA: PLUM TOMATOES, ONION, GARLIC, BALSAMIC GLAZE, PARMESAN CHEESE

GATOR BITES: BUTTERMILK MARINATED GATOR, BEER BATTER, CHIPOTLE AIOLI

HUSHPUPIES: SAVORY CORN NUGGETS, CHIPOTLE AIOLI

FRIED PICKLES: BEER BATTERED PICKLES, HORSERADISH MAYO

WINGS: CHOICE OF SAUCE (MILD, MEDIUM, HOT, GARLIC PARMESAN, MANGO HABANERO)

FRIED GREEN TOMATOES: CORN MEAL BREADED, CHIPOTLE AIOLI

CAPRESE SKEWERS: FRESH MOZZARELLA, TOMATOES, FRESH BASIL, BALSAMIC GLAZE

SPINACH DIP: FRESH SPINACH, ARTICHOKE, GARLIC, HERBS, HOUSE MADE CORN CHIPS

QUESADILLA: FLOUR TORTILLA, CHEDDAR JACK CHEESE, CHOICE OF PROTEIN (CHICKEN, BEEF OR PORK)

STUFFED MUSHROOM: SAUSAGE, HERBS, RICOTTA CHEESE

MOZZARELLA STICKS: CHOICE OF MARINARA OR MELBA SAUCE

HUMMUS & CHIPS: ROASTED GARLIC, LEMON, TORTILLA CHIPS

CRAB CAKES: CRAB, PEPPERS, ONION, MAYONNAISE, HOUSE REMOULADE

## BUFFET DINNER

2 ENTREES: \$24 PER PERSON

3 ENTRÉES: \$27 PER PERSON

4 ENTREES: \$30 PER PERSON

### **ENTRÉE SELECTIONS:**

GUMBO: CHICKEN, ANDOUILLE, SAUSAGE, OKRA, SPICES, SERVED OVER DIRTY RICE

JAMBALAYA: PEPPERS, ONIONS, ANDOUILLE, CHICKEN, SPICED TOMATO SAUCE, LAYERED OVER DIRTY RICE

CHICKEN & BISCUITS: CARROTS, CELERY, ONION, AND CHICKEN SIMMERED IN LIGHT CREAM SAUCE, BUTTERMILK BISCUITS

NEW ORLEANS PASTA: BLACKENED CHICKEN, CAJUN SHRIMP, BROCCOLI, CREAMY GARLIC ALFREDO, CAVATAPPI PASTA

FRIED CHICKEN: LEG, THIGH, BONELESS BREAST HAND BATTERED AND FRIED

FRIED CATFISH: CATFISH FILET HAND BATTERED AND FRIED, OR SEARED CAJUN STYLE

CHARRED TOMATO PASTA: JUMBO SHRIMP, ITALIAN SAUSAGE, CARAMELIZED ONIONS, FRESH SPINACH, SMOKED TOMATO, VODKA CREAM SAUCE, CAVATAPPI PASTA

MAC & CHEESE: JUMBO SHELLS SMOTHERED IN HOUSE MADE CHEESE SAUCE, TOPPED WITH CHEDDAR CHEESE AND HERBED PANKO BREAD CRUMBS

MARKET SALAD: MIXED GREEN, TOMATO, RED ONION, CUCUMBER, HERBED CROUTONS

SPINACH SALAD: FRESH SPINACH, CRUMBLED BACON, CHERRY TOMATOES, RED ONIONS, GRILLED MUSHROOM, HARDBOILED EGG

CAESAR SALAD: FRESH ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, HERBED CROUTONS

TACO SALAD: SHREDDED LETTUCE, CHEDDAR JACK CHEESE, JALAPENOS, SALSA, SOUR CREAM, TORTILLA CHIPS, CHOICE OF BEEF OR CHICKEN

## SIT DOWN DINNER

\$27 PER PERSON

\*INCLUDES SALAD, BREAD, N/A BEVERAGE, DESSERT

GUMBO: CHICKEN, ANDOUILLE, SAUSAGE, OKRA, SPICES, SERVED OVER DIRTY RICE

JAMBALAYA: PEPPERS, ONIONS, ANDOUILLE, CHICKEN, SPICED TOMATO SAUCE, LAYERED OVER DIRTY RICE

CHICKEN & BISCUITS: CARROTS, CELERY, ONION, AND CHICKEN SIMMERED IN LIGHT CREAM SAUCE, BUTTERMILK BISCUITS

NEW ORLEANS PASTA: BLACKENED CHICKEN, CAJUN SHRIMP, BROCCOLI, CREAMY GARLIC ALFREDO, CAVATAPPI PASTA

FRIED CHICKEN: LEG, THIGH, BONELESS BREAST HAND BATTERED AND FRIED

FRIED CATFISH: CATFISH FILET HAND BATTERED AND FRIED, OR SEARED CAJUN STYLE

CHARRED TOMATO PASTA: JUMBO SHRIMP, ITALIAN SAUSAGE, CARAMELIZED ONIONS, FRESH SPINACH, SMOKED TOMATO, VODKA CREAM SAUCE, CAVATAPPI PASTA

MAC & CHEESE: JUMBO SHELLS SMOTHERED IN HOUSE MADE CHEESE SAUCE, TOPPED WITH CHEDDAR CHEESE AND HERBED PANKO BREAD CRUMBS

SALMON: GRILLED SALMON, SEASONAL VEGETABLE,

NY STRIP: HOUSE AGED, ROASTED POTATOES, SEASONAL VEGETABLE

DESSERT OPTIONS:

CHEESECAKE, BEIGNETS, FRIED ICE CREAM, CHURROS, BREAD PUDDING

SIDE OPTIONS:

MAC & CHEESE, FRIES, SWEET POTATO FRIES, BISCUITS, GRAVY, SEASONAL  
VEGETABLE

## TACO BAR

\$12 PER PERSON

CHOICE OF BEEF, CHICKEN, PORK

STEAK, SHRIMP (ADD\$5 PER PERSON) OR MIX AND MATCH

INCLUDES HARD SHELLS, SOFT SHELLS, LETTUCE, TOMATO, ONION, CHEESE,  
SALSA, SOUR CREAM, GUACAMOLE (ADD \$1 PER PERSON)

## **BAR PACKAGES:**

### **FULL OPEN BAR:**

FIRST HOUR \$18 \$14 EACH ADDITIONAL HOUR

### **BEER & WINE OPEN BAR:**

FIRST HOUR \$15 EACH ADDITIONAL HOUR \$12

### **BAR ON CONSUMPTION:**

YOUR GUESTS CAN ENJOY FULL OPEN BAR BASED ON CONSUMPTION

### **CASH BAR:**

GUESTS ARE RESPONSIBLE FOR THEIR BEVERAGE PURCHASE

### **TABLE WINE SERVICE:**

BOTTLES OF HOUSE RED OR WHITE \$28

GLASS OF HOUSE RED OR WHITE \$7

**CHAMPAGNE TOAST: \$5**

OUR KITCHEN WORKS TO ACCOMMODATE ALL OF OUR GUESTS, IF THERE IS SOMETHING NOT ON THIS LIST THAT YOU MAY LIKE A QUOTE ON PLEASE FEEL FREE TO EMAIL: [ERIC.NANOLAMALTA@GMAIL.COM](mailto:ERIC.NANOLAMALTA@GMAIL.COM) OR [JTAYLORNANOLA@GMAIL.COM](mailto:JTAYLORNANOLA@GMAIL.COM)

**EAT. DRINK. BE MERRY.**