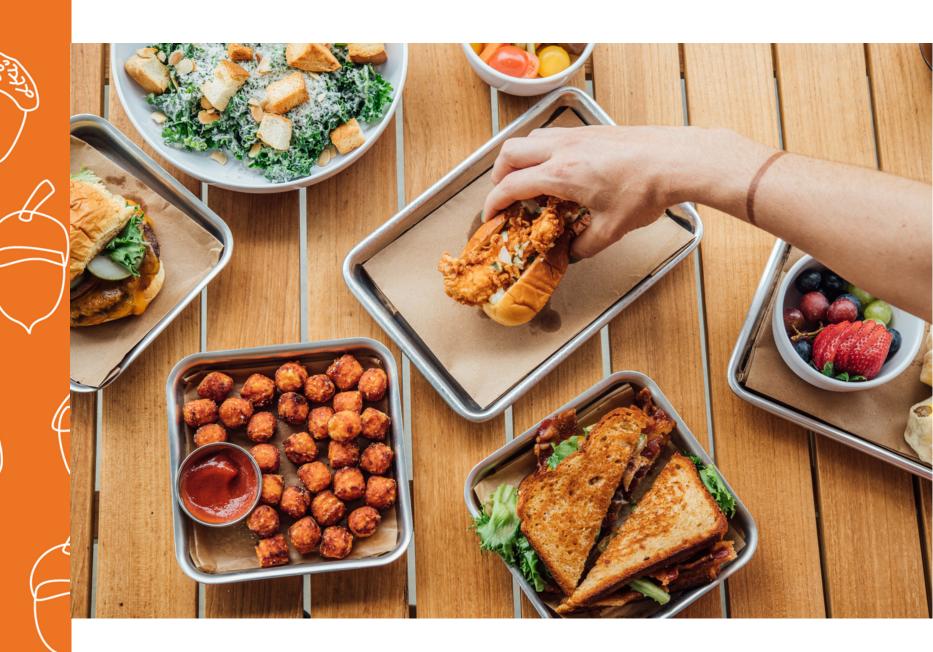


# Catering Menu



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# **Breakfast Options**

#### **CONTINENTAL BREAKFAST**

Assortment of Muffins, Scones, Pastries Biscuits with Butter & Jam Fresh Fruit Platter Yogurt House-made Granola

\$20 per guest

#### FULL AMERICAN BREAKFAST



Scrambled Eggs Bacon OR Sausage\* Stone Ground Grits OR Oatmeal\* **Sweet Potato Tots** Fresh Fruit Platter

\$25 per guest

### **NEW ORLEANS BRUNCH**

**New Orleans-Style Pain Perdu** 

grilled in sweet custard with praline sauce & roasted pecans

Scrambled Eggs

Fresh Fruit Platter

Sweet Potato Andouille Hash GF

brabant sweet potatoes with house-made andouille OR

**Roasted Pork Debris & Grits** 

roasted pork shoulder in onion gravy with stone-ground grits

\$30 per guest

\*Pre-event selection



Gluten free upon request

**VG** Vegan



# **Lunch Options**

#### **BOXED LUNCHES**

Grilled Vegetable Pesto Sandwich
Chicken Salad Wrap
Smoked Turkey BLT
Ancient Grain Salad VG
Grilled Chicken Caesar Salad

Boxed lunches come with a cookie & chips

\$18 per guest

### **SOUP & SALAD LUNCH BUFFET**

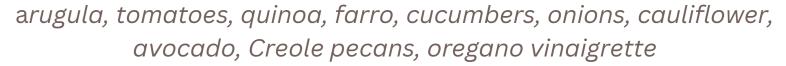
Soup Du Jour

Choice of\*
Cobb Salad GF

grilled chicken, romaine, avocado, cherry tomatoes, hard boiled eggs, bacon, blue cheese, shallot vinaigrette

OR

Ancient Grain Salad - VG



\$22 per guest

## **SLIDER BUFFET**

Soup Du Jour

#### Caesar Salad

blend of kale & romaine, toasted almonds, croutons, shaved parmesan, Caesar dressing

## Slider Trays (pick up to two\*) - 4 sliders per guest

Cheeseburger Sliders: tomato, aioli, pickles, lettuce
Bacon Cheeseburger Sliders: tomato, aioli, pickles, lettuce
Pulled Pork Sliders: BBQ sauce, pickles
Fried Chicken Sliders: Crystal honey sauce, pickles
Impossible Burger Sliders: tomato, pickles, lettuce

\$28 per guest

\*Pre-event selection

Gluten free upon request

**VG** Vegan



## Lunch Options continued

#### **NEW ORLEANS HOT LUNCH BUFFET**

Choice of\* Gumbo Ya-Ya with popcorn rice OR

Caesar Salad



blend of kale & romaine, toasted almonds, croutons, shaved parmesan, Caesar dressing

## Choice of\* Chicken Tableau GF

roast chicken breast, béarnaise sauce, chicken demi-glace, potatoes tableau

OR

### New Orleans Style BBQ Shrimp & Grits GF

sautéed Gulf shrimp, andouille sausage, mushrooms, scallions, New Orleans-style BBQ sauce

\$30 per guest

### **DESSERT**

White Chocolate Bread Pudding - \$5 per person Brownies - \$2 per person Chocolate Chip Cookies - \$2 per person

\*Pre-event selection



Gluten free upon request

**VG** Vegan



# **Meeting Break Station**

Crudité with Ranch Dip - \$4 per person GF

Choice of Dips (Smoked Fish, Caramelized Onion, Pimento Cheese) served with Kettle Chips - \$5 per person GF

Fresh Fruit Platter - \$4 per person GF

Assorted Granola Bars - \$3 per person

Charcuterie Board (meat & cheese) - \$9 per person

## **Acorn Fun Favorites!**

### **FLATBREADS**

\$6 PER PERSON

- Shaved Brussels Sprouts, Feta, Dried Cherries
- Bacon, Caramelized Onions, Mozzarella
- Arugula, Prosciutto, Balsamic Drizzle

## MAC + CHEESE BAR

\$5 PER PERSON

Crispy Onion
Roasted Garlic
Herbed Panko Crumbs
Crispy Prosciutto
Bacon

## BEIGNET BAR

\$4 PER PERSON

Chocolate Sauce Powdered Sugar Seasonal Fruit

## TATER TOT BAR GF

\$5 PER PERSON

Shredded Cheddar
Cheddar Sauce
Caramelized Onions
Bacon
Chives
Sour Cream

## **SLIDER BAR**

\$6 PER PERSON

Cheeseburger Impossible Burger Fried Chicken Pulled Pork



## Passed Hors D'Oeuvres

ALL PRICES ARE PER PIECE

Fried Cauliflower Bites with Ranch - \$2

Creole Tomato Bruschetta - \$2 VG

Fried Mac & Cheese Bites - \$2

Prosciutto, Arugula, & Balsamic Flatbread - \$3

Gulf Fish Dip on Cucumber - \$3 GF

Blackened Shrimp Remoulade on Crostini - \$3

Prosciutto-Wrapped Melon - \$3 GF

Cheeseburger Slider - \$3

Fried Chicken Slider - \$3

Duck Poppers with Pepper Jelly - \$4

# Beverages

Coffee, Hot Tea, Iced Tea - \$35 per gallon
Orange Juice - \$25 per carafe
Dasani Water - \$2.50
San Pellegrino - \$3.00
La Croix - \$2.50

Assorted Soft Drinks - \$2.50



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Prices are exclusive of sales tax, gratuity, and an administrative fee.

**GF** Gluten free



Gluten free upon request