

MENU:

Passed Hors D'oeuvres

(pass for 1 hour)

Fried Alligator with Garlic Aioli

Blue Crab Beignets

Overnight Tomato and Goat Cheese Bruschetta

Buffet Menu

Romaine with Creole Mustard Dressing and Parmesan with Housemade Rolls

Antipasto Platter

Includes Selection of Artisanal Cheeses, Housemade Charcuterie,

Housemade Pickles, Olives and Crackers

Smoked Beef Brisket & Potato Salad

Smothered Shrimp and Grits

Seasonal Vegetables

Eggplant and Shrimp Dressing

Blackeyed Pea Hummus with Crackers

Assorted Cupcakes (Red Velvet, Vanilla, Chocolate, & Chocolate Chili)

BEVERAGE SERVICE:

Soft Drinks and Iced Tea Included

Open Premium Bar for 4 hours to include Grey Goose & Stolichnaya Vodkas, Maker's Mark & Crown Royal, Bombay Sapphire Gin, 1800 Silver Tequila, Bacardi Silver Rum, and Johnnie Walker Black Scotch, Abita Amber, Budweiser, Bud Light & Buckler's N/A Beer

House Wine Selection

PLEASE HAVE ABSOLUT, BOOKER'S BOURBON, & BARBANCOURT RUM