

# Buffet Dinner Party Packages

Our in-house buffets are beautifully presented and are the perfect option for groups that want to mingle and eat at leisure as opposed to a formal sit down meal. Minimum Guest count of 20.

This menu is designed to be be built upon. The basic package begins with:

#### BIG EASY BUFFET DINNER PARTY PACKAGE

Choice of Three Menu Items
Sodas, Tea, and Coffee included
Tax not included.
18% Gratuity not included.

\$17.95 PER PERSON

EACH ADDITIONAL MENU IS \$2.00 PER PERSON

PREMIUM ENTREES EXTRA

## Sample Menus

You are free and encouraged to create your own menu, but if you are short on time or energy, sometimes it is helpful to have it already created for you! Listed below are several of our most popular combinations.

#### THE ST. CHARLES MENU

House Salad, Louisiana Pretzel, and Sausage, Red Beans & Rice.

\$17.95 PER PERSON

#### THE ST. LANDRY MENU

House Salad, Pimento Cheese Fritters, Bourbon Chicken, Shrimp and Gouda Grits

\$20.95 PER PERSON

#### THE POINTE COUPE MENU

Green Apple Salad, Cowboy Meatballs, Shrimp & Broccoli Pasta, Bourbon Street Chicken, Sausage, Red Beans & Rice, and Beignets.

\$23.95 PER PERSON

### THE CONCORDIA MENU

Caesar Salad, Chicken & Sausage Gumbo, & Pasta Primavera.

\$17.95 PER PERSON

#### THE BIENVILLE MENU

Fruit & Cheese, Spinach & Cheese Ravioli, Jambalaya, and Big Easy Ribs.

**\$21.95 PER PERSON** 

#### THE LAFOURCHE MENU

House Salad, Pimento
Cheese Bites, Pasta Primavera,
Shrimp & Gouda Grits,
NC Pork Chops, and
Mac & Cheese.

\$26.95 PER PERSON

#### THE LA SALLE MENU

Louisiana Pretzel, Crab Pasta, Spinach & Cheese Pasta, Beignets.

\$19.95 PER PERSON

#### THE ORLEANS MENU

Alligator Bites, Crawfish Creole, Pasta Primavera, and Salmon Lafayette

**\$21.95 PER PERSON** 

#### THE IBERVILLE MENU

Fruits & Cheeses, South of Buffalo Chicken Wings, Alligator Bites, Spinach & Cheese Ravioli, Mini Crab Cakes, Big Easy Ribs, Mac & Cheese, and Beignets.

**\$29.95 PER PERSON** 



#### BIG EASY HOUSE SALAD

Fresh greens, tomatoes, cucumbers, red onions, shredded cheese, mushrooms and croutons.

#### CAESAR SALAD

Hearts of romaine, croutons, parmesan, & caesar dressing

#### GREEN APPLE SALAD

Mixed greens, Granny Smith apples, caramelized onions, candied pecans, blue cheese, black cherry vinaigrette

#### GREEK SALAD

Mixed greens, feta cheese, alamata olives, tomatoes, pepperoncini, greek dressing



#### ALLIGATOR BITES

Alligator tail, cut in bite sized pieces & deep fried. Served with spicy mustard

#### GRILLED SHRIMP BATON ROUGE

Spicy grilled shrimp served with house-made remoulade.

#### SOUTH OF BUFFALO WINGS

Your choice of Caribbean jerk sauce, bbq sauce, or dry rubbed.

#### PIMENTO CHEESE FRITTERS

The freshest homemade pimento cheese, breaded and deep fried.

#### LOUSIANA PRETZEL

Soft baked pretzel served with our delectable & creamy crab & artichoke dip

#### **COWBOY MEATBALLS**

20z Meatballs made with beef and bacon and coated in a



#### JAMBALAYA

Chicken, spicy tasso ham, andouille sausage, and trinity vegetables and seasoned rice.

#### CHICKEN & SAUSAGE GUMBO

Chicken & andouille sausage & served over seasoned rice.

#### SAUSAGE, RED BEANS & RICE

Slow simmered andouille sausage red beans served over seasoned rice.

#### **BOURBON STREET CHICKEN**

Sweet & Spicy Chicken sautéed in delicious bourbon sauce with peppers and onions. Served over seasoned rice.

#### MINI CRAB CAKES

Delicious lump crab meat cakes.

#### **CRAWFISH CREOLE**

Crawfish tails sautéed in a spicy creole sauce are served over seasoned rice.

#### SHRIMP ÉTOUFFÉE

Shrimp sautéed in a rich butter roux, and veggies. Served over seasoned rice.

#### CRAWFISH ÉTOUFFÉE

Plump Louisiana crawfish, sautéed in a rich butter roux, and veggies. Served over seasoned rice.

#### SHRIMP CREOLE

Plump shrimp sautéed in a spicy creole sauce and served over seasoned rice.

Andouille sausage, chicken, spicy tasso ham, trinity veggies, penne pasta, spicy cream sauce.

#### LOBSTER RAVIOLI

Lobster stuffed ravioli in a rich walnut cream sauce.

#### LOUISIANA CRAB PASTA

Lump crab meat, mushrooms, & spinach, penne pasta in a sherry cream sauce.

#### PASTA PRIMAVERA

A vegetarian favorite! Penne pasta, sautéed vegetables in garlic, olive oil sauce.

#### SPINACH & CHEESE RAVIOLI

Three cheese ravioli and sautéed spinach in blue cheese cream sauce.

#### SHRIMP & BROCCOLI PASTA

Fresh shrimp, broccoli florets, roasted tomatoes, penne pasta, & garlic olive oil.

#### SEAFOOD GUMBO (PREMIUM ENTREE ADD \$1 PER HEAD)

Oysters, crawfish tails, shrimp, catfish chicken & andouille sausage & served over seasoned rice.

#### SHRIMP & CREAMY GOUDA GRITS (PREMIUM ENTREE ADD \$1 PER HEAD)

Shrimp sautéed with roasted jalapeños and andouille sausage served over creamy Gouda cheese grits.

#### NC HOME GROWN PORK CHOPS (PREMIUM ENTREE ADD \$2.00 PER HEAD)

80z grilled, bone-in pork chops in a mushroom demi-glaze.

#### SALMON LAFAYETTE (PREMIUM ENTREE ADD \$2 PER HEAD)

Grilled salmon filet rubbed with brown sugar and spicy cajun seasonings.

#### BIG EASY RIBS (PREMIUM ENTREE ADD \$2 PER HEAD)

North Carolina pork ribs dry rubbed or basted with honey bbq.

Sides

SEASONED RICE MASHED POTATOES

MACARONI & CHEESE

FRUIT SALAD GARLIC GREEN BEANS GARLIC BROCCOLI

(S)essert

**BEIGNETS** 

Delicately fried sweet dough, served out and dusted with powdered sugar.

Looking for something not featured on this menu? Just ask us! We are always happy to help you create the perfect menu for your special event!