



Seated Dinner Menu Packages

We are happy to offer a seated, full service experience for your larger groups and events. House salads, Main Courses, Desserts, and Drinks are all served individually while the Appetizers are served family style. Minimum guest count is 20. Premium Entrees are extra. We have a choice of the following three packages:

BIG EASY PLATINUM

House or Caesar Salad
Choice of Two Appetizers
Choice of Four Main Courses
Choice of Dessert
Sodas, Tea, and Coffee included
Tax not included.
18% Gratuity not included.
\$29.95 PER PERSON

BIG EASY GOLD

House or Caesar Salad
Choice of Two Appetizers
Choice of Three Main Courses
Sodas, Tea, and Coffee included
Tax not included.
18% Gratuity not included.
\$24.95 PER PERSON

BIG EASY SILVER

House or Caesar Salad
Choice of Three Main Courses
Sodas, Tea, and Coffee included
Tax not included.
18% Gratuity not included.
\$19.95 PER PERSON

Salads

BIG EASY HOUSE SALAD

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

CAESAR SALAD

Hearts of romaine, croutons, parmesan, & caesar dressing

Appetizers

ALLIGATOR BITES

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

COWBOY MEATBALLS

Two ounce ground beef and bacon meatballs coated in delicious BBQ sauce.

GRILLED SHRIMP BATON ROUGE

Spicy grilled shrimp served with house-made remoulade.

SOUTH OF BUFFALO WINGS

Your choice of dry rub, Caribbean jerk, or bbq sauces.

CHICKEN TENDERS

Fresh chicken breast breaded, fried & served with a selection of dipping sauces and hand cut french fries.

PIMENTO CHEESE FRITTERS

The freshest homemade pimento cheese, breaded and deep fried.

LOUISIANA PRETZEL

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

OYSTER FRY

Deep-fried oysters served with white remoulade and spicy mustard dipping sauces.

CRAB POPPERS

Made with the perfect combination of crab, cheese, and jalapeños. Served with ranch dressing for dipping

STUFFED SHRIMP

Shrimp stuffed with crab, served atop of Creole sauce with sautéed garlic spinach.

Main Courses

JAMBALAYA

Chicken, spicy tasso ham, andouille sausage, and trinity vegetables and seasoned rice and topped with creole sauce.

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.

CRAB CAKES

Delicious lump crab meat cakes served with choice of two sides.

SHRIMP TACOS

Three tacos filled with blackened shrimp, lettuce, pico, cheddar, and chipotle lime ranch. Served with two sides.

CATFISH TACOS

Three tacos filled with blackened catfish, lettuce, pico, cheddar, and chipotle lime ranch. Served with two sides.

CRAWFISH CREOLE

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

CRAWFISH OR SHRIMP ETOUFEE

Choice of plump Louisiana crawfish or shrimp, sautéed in a butter roux, and veggies. Served over seasoned rice.

SHRIMP CREOLE

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

JAMBALAYA PASTA

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, and 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 \$1 PER HEAD MORE)

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

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

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

SALMON LAFAYETTE (PREMIUM ENTREE \$2 PER HEAD MORE)

Grilled salmon filet rubbed with brown sugar and spicy cajun seasonings. Choice of two sides.

NC HOME GROWN PORK CHOPS (PREMIUM ENTREE \$2 PER HEAD MORE)

Two 8oz grilled, bone-in pork chops in a mushroom demi-glaze, served with choice of two sides.

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

Half rack of North Carolina pork ribs dry rubbed or basted with honey bbq. Choice of two sides.

Sides

FRENCH FRIES, COLESLAW, SEASONED RICE, FRUIT SALAD, MASHED POTATOES, MACARONI & CHEESE, SWEET POTATO FRIES, FRIED SPINACH, ONION RINGS, GARLIC GREEN BEANS OR BROCCOLI, OR SAUTÉED SPINACH

Dessert

BEIGNETS

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

BANANAS FOSTER

Sweet bananas sautéed in a bourbon rum sauce, homemade bread pudding, scoop of vanilla ice cream.

BOURBON STREET BROWNIE

Rich & chocolatey brownie with pecan and buttery bourbon rum sauce topping and vanilla ice cream.

Looking for something not featured on this menu? Just ask us! (919) 832-6082

We are always happy to help you create the perfect menu for your special event!