

# Breakfast, Brunch, Lunch Buffet

## **BREAKFAST \$18/PERSON**

VANILLA-HONEY YOGURT & GRANOLA  
GOURMET EGG SCRAMBLE  
CREAMY GRITS  
APPLE-SMOKED BACON  
BUTTERMILK BISCUITS WITH ASSORTED PRESERVES

## **BRUNCH \$22/PERSON**

IMPORTED & DOMESTIC CHEESES, FRESH & DRIED FRUIT, SPICED & CANDIED NUTS,  
CRACKERS  
SHRIMP AND CORN BISQUE  
THE LAKEHOUSE SALAD  
ASSORTMENT OF MINI QUICHE  
TENDER BRAISED HEREFORD BEEF GRILLAGES WITH CRUSHED CORN GRITS  
(\$2++/person for Shrimp Substitute)

## **LUNCH \$26/PERSON**

IMPORTED & DOMESTIC CHEESES, FRESH & DRIED FRUIT, SPICED & CANDIED NUTS,  
CRACKERS  
SHRIMP AND CORN BISQUE  
THE LAKEHOUSE SALAD  
ASSORTED UPSCALE DELI SANDWICHES  
GRILLED CHICKEN, MUSHROOMS, ROASTED GARLIC, BABY SPINACH, PESTO CREAM  
ROASTED POTATOES AND VEGETABLES

\*a la carte pricing is listed below each menu category section, if you are not choosing a package and you would like to customize your own menu or add-on to a package \*must apply 9.2% tax and 20% service charge

\*see notes regarding off-site catering guideline

## HAND PASSED

LOUISIANA SEAFOOD CAKES, RAVIGOTE  
NATCHITOCHE CRAWFISH PIES, RED REMOULADE  
SEAFOOD STUFFED MUSHROOMS, CREOLE BORDELAISE  
SHRIMP & PORK MEATBALLS WITH GINGER-CHILE  
SEARED TUNA TOSTADO, CILANTRO, CUCUMBER, SPICY MAYO  
FRIED BOUDIN, SPICY MUSTARD  
HEREFORD BEEF SLIDERS, WHITE CHEDDAR, CARAMELIZED ONIONS, SPICY MAYO  
PULLED PORK SLIDERS, PICKLED CUCUMBERS, SLAW, SPICY BBQ  
BACON, CARAMELIZED ONION, GOAT CHEESE STUFFED MUSHROOMS, BALSAMIC (can be v)  
CAPRESE ON KNOTTED SKEWERS (v, gf)  
BRIE PUFF PASTRY, PECAN CHUTNEY (v)  
GOAT CHEESE WITH FIG COMPOTE ON CROSTINI (v)  
(\$3.5/person)

## GRAZING TABLE

IMPORTED & DOMESTIC CHEESES, FRESH & DRIED FRUIT, SPICED & CANDIED NUTS, CRACKERS  
ASSORTED UPSCALE DELI SANDWICHES (only available to parties of 50 guests or less)  
HUMMUS IN BAMBOO CUPS WITH VEGETABLES (only available to parties of 50 guests or less) (v, gf)  
HUMMUS, MIXED OLIVES, SUN-DRIED TOMATOES, FETA, EVOO, FRIED PITAS (v, gf without pitas)  
BLACKENED GULF SHRIMP CHEESECAKE, SWEET PEPPER GLAZE, CRACKERS  
CREAMED SPINACH & ARTICHOKE DIP WITH FRIED PITAS (v)  
HOUSEMADE TASSO, GRILLED BOUDIN, SMOKEY ANDOUILLE, PICKLED VEGETABLES, SPICY  
MUSTARD, PRESERVES, HONEY, ARTISANS BREADS, CRACKERS (\$3/person supplement)  
SMOKED ATLANTIC SALMON, RED ONIONS, CAPERS, PRESSED EGGS, HERBED-CREAM CHEESE,  
CRACKERS (\$3/person supplement)  
(\$5/person)

## SOUP & SALAD

SHRIMP & CORN BISQUE (v)  
GUMBO YAYA WITH JAZZMEN RICE  
LAKEHOUSE SALAD, MIXED LETTUCES, STRAWBERRIES, CANDIED PECANS, BLEU CHEESE, SHAVED  
RED ONIONS, SHERRY VINAIGRETTE (v, gf)  
GREEN APPLE SALAD, MIXED LETTUCES, SHAVED GRANNY SMITHS, SUGARED WALNUTS, FETA,  
PICKLED ONIONS, PRESERVED LEMON VINAIGRETTE (v, gf)  
(\$6/person)

## PASTA

GULF SHRIMP, CRUSHED TOMATOES, BABY SPINACH, PARMESAN CREAM  
GRILLED CHICKEN, MUSHROOMS, ROASTED GARLIC, BABY SPINACH, PESTO CREAM  
ITALIAN SAUSAGE, BROCCOLI, ROASTED RED PEPPERS, ONIONS, PARMESAN, WHITE  
WINE SAUCE  
POTATO GNOCCHI, SEASONAL VEGETABLES, TOASTED ALMONDS, LEMON VINAIGRETTE (v)  
WILD MUSHROOM RISOTTO, WHITE WINE, PARMESAEN CHEESE (v, gf)  
(different style pastas are available; any of the pastas can be vegetarian or vegan upon request)  
(\$7/person)

## ENTRÉE

'DIRTY' JAMBALAYA, COCHON DE LAIT, SMOKEY CHICKEN THIGHS, ANDOUILLE, LONG  
GRAIN RICE, CREOLE TRINITY, HERBS  
PANEEED CHICKEN BREAST CITRUS HERB BUTTER  
GRILLED CHICKEN BREAST, PRESERVED LEMON, ROASTED GARLIC, ITALIAN PARSLEY  
CHARGRILLED CENTER PORK CHOP, ROSEMARY, CANE CRUSHER SAUCE  
GULF SHRIMP & GRITS, CREOLE TRNITY, SCALLIONS, TOASTED GARLIC, ABITA AMBER BBQ BISQUE  
SLOW-ROASTED BOTTOM ROUND OF HEREFORD BEEF-CONFIT GARLIC CLOVES & GRILLED ONION  
GRAVY  
HICKORY-SMOKED HEREFORD BRISKET, SPICY VINEGAR BBQ GLAZE, RUSTIC CHIMICHURRI  
(\$8/person)

## CARVING STATION

GARLIC & HERB CRUSTED ROUND OF HEREFORD BEEF, HORSERADISH CREAM, ARTISAN  
BREADS  
HOUSE-SMOKED PRIME RIB AU JUS, HORSERADISH CREAM, ARTISAN BREADS  
HONEY-CRUSTED HAM SLICED, CREOLE MUSTARD, ARTISAN BREADS  
OVEN-ROASTED TURKEY SLICED, FIG SPREAD, ARTISAN BREADS  
(The View Buffet Package includes a chef to carve meat & an assortment of warm breads)  
(\$9/person, plus \$150/chef fee)

## SIDE

BUTTERMILK WHIPPED YUKON GOLD POTATOES (v)  
CHEDDAR & MELTED ONION POTATO GRATIN (v)  
SMOTHERED RED POTATOES WITH CARAMELIZED ONIONS & ITALIAN PARSLEY (v)  
CRUSHED CORN GRITS WITH ROSEMARY & GARLIC (v)  
GRILLED & ROASTED SEASONAL VEGETABLES (v)  
HARICOT VERT WITH GARLIC-HERB BUTTER (v)  
(\$3.50/person)

**DESSERT ADD-ON**

WHITE CHOCOLATE BREAD PUDDING

ASSORTED COOKIES

TRIPLE CHOCOLATE BROWNIES

MINI BEIGNETS

(\$3.50/person)

## IMPORTANT INFORMATION

### PRICING

0-3 years old — free

4-12 years old — 1/2 price menu and \$6/person non-alcoholic beverage package

Over 12 and under 21 years old — full price menu and \$6/person non-alcoholic beverage package

Over 21 full price for menu and bar selection

\*we do not offer “children’s” menu items on the buffet

\*must apply 9.2% tax and 20% service charge to all menu and beverage prices

### PACKAGE SELECTION INSTRUCTIONS AND INFORMATION

*Pick a menu package*

*Pick a beverage package*

We do allow for comparable substitutions, but must be indicated in writing (i.e. substitute a hand passed for a side, dessert or late night); We do not make pricing adjustments for substitutions unless indicated by us

Menus can be customized per request and by using the a la carte pricing located below each food category section; if not choosing a package, a la carte menu must be approved by your manager

Menu and beverage selections are due 1-month prior to the date of your event  
or per the date specified in your contract

In order to submit your final menu and beverage selections,  
you must email the packages; all descriptions and selections must be copied and pasted  
or written out in-full exactly as they are in the packages

If adding on an item to a package, please indicate by writing “Add-on” and the additional price