

BANQUETS MENUS

—◆—
COUSHATTA
CASINO RESORT



TABLE *of* CONTENTS

BREAKFASTS

BREAKS

LUNCHES

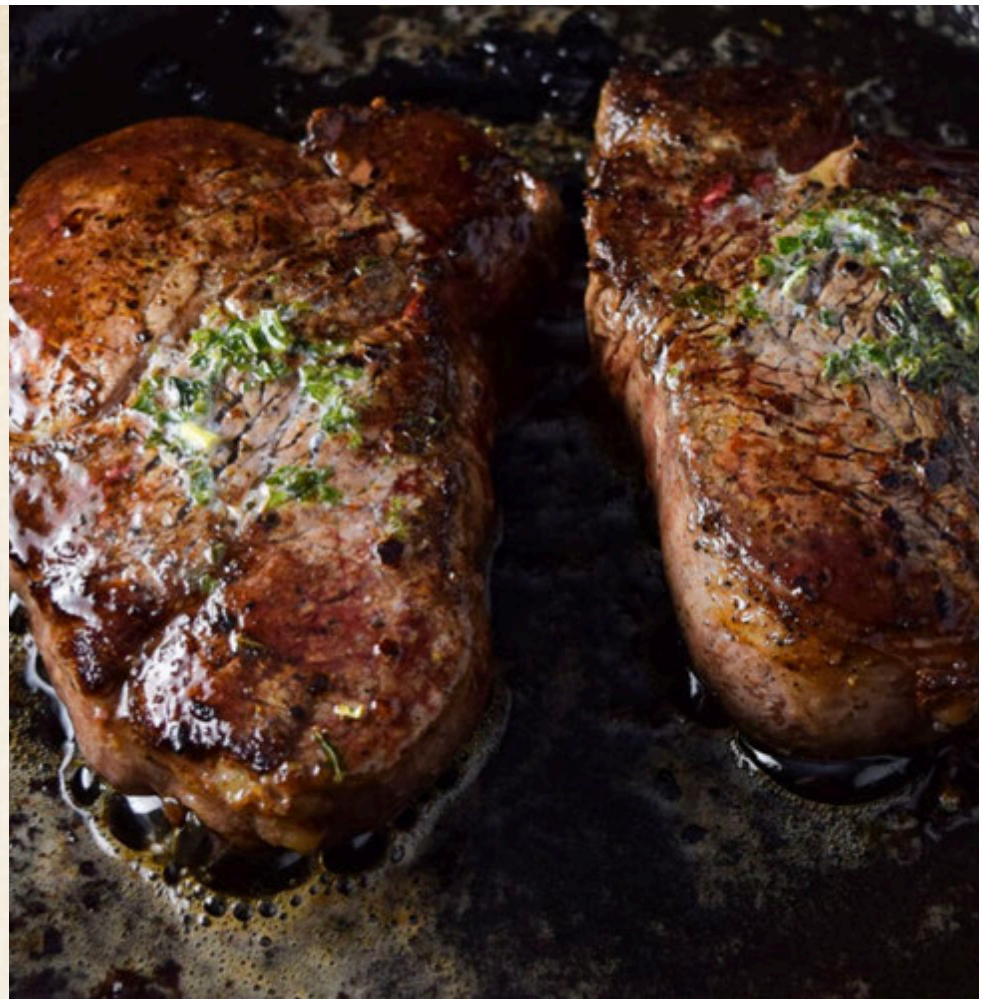
DINNERS

CARVING/PASTA STATIONS

HORS D'OEUVRES

BEVERAGES

MEETINGS





PLATED BREAKFAST SELECTIONS

All plated breakfast selections include coffee, milk, and assorted mini muffins

CLASSIC BREAKFAST

Chilled Fruit Juice
Buttermilk Biscuits and Country Gravy
Fluffy Scrambled Eggs
Hash Brown Casserole
Cheese Grits
Choice of One Meat: Smoked Bacon, Sausage, or Country Ham

\$18 per person

STEAK & EGGS BREAKFAST

Chilled Fruit Juice
Buttermilk Biscuits and Country Gravy
8 oz. New York Strip
Fluffy Scrambled Eggs
Hash Brown Casserole
Cheese Grits
Fresh Fruit

\$30 per person

7% Food Tax / 4% Liquor Tax to be added



BUFFET BREAKFAST SELECTIONS

All breakfast selections include coffee, milk, and juice

CONTINENTAL

Whole Fruits
Assorted Danishes & Muffins
Toast with Jelly & Jams
Assorted Cereals

\$12 per person

SUNRISE BREAKFAST

Mini Danishes & Muffins
Biscuits with Jelly & Jams
Fluffy Scrambled Eggs
Bacon or Sausage Links
Breakfast Potatoes or Grits

\$16 per person

DAYBREAK BREAKFAST

Sliced Fruit Tray
Mini Muffins & Biscuits
Toast with Jelly & Jams
Fluffy Scrambled Eggs
Bacon
Sausage Links
Breakfast Potatoes

\$18 per person

GRAND BREAKFAST

Sliced Fruit Tray
Biscuits & Gravy
Toast with Jelly & Jams
Fluffy Scrambled Eggs
Bacon
Sausage Links
Hash Brown Casserole
Grits

\$20 per person

OMELET STATION

Omelets Cooked to Order with Bacon, Ham, Sausage,
Onions, Bell Peppers, Tomatoes, Mushrooms, Cheese

\$17 per person with \$100 chef fee

SOUTHERN BREAKFAST

Fresh Sliced Fruit & Berry Tray
Mini Danish & Muffins
Toast with Jelly & Jams
Biscuits & Gravy
Ham & Cheese Scrambled Eggs
Bacon
Ham Steaks
Buttermilk Pancakes
Hash Brown Casserole
Cheese Grits

\$22 per person



BUFFET BREAKFAST SELECTIONS

All breakfast selections include coffee, milk, and juice

BRUNCH

Fresh Sliced Fruit & Berry Tray
Toast with Jelly & Jams
Biscuits & Gravy
Fluffy Scrambled Eggs
Bacon
Ham Steak
Grilled Pork Chop
Chicken Fried Steak
Hash Brown Casserole
Cheese Grits

\$24 per person

BISCUIT OR CROISSANT SANDWICHES

Sausage, Egg & Cheese
Ham, Egg & Cheese
Bacon, Egg & Cheese

\$50 per dozen

BREAKFAST PASTRIES

Doughnuts
Danishes

\$32 per dozen



7% Food Tax / 4% Liquor Tax to be added



BREAK SELECTIONS

Breaks are designed for up to 30 minutes

AFTERNOON BREAK

- Assorted Candy
- Assorted Chips
- Assorted Soft Drinks

\$8 per person

GIANT COOKIE BREAK

- Assorted Cookies
- Bottled Water
- Assorted Soft Drinks
- Coffee

\$16 per person

FRESH BREAK

- Whole Fruit
- Granola Bars
- Fruit Yogurts
- Assorted Muffins
- Bottled Water
- Assorted Fruit Juices

\$12 per person

HAVE YOUR CUPCAKE & EAT IT TOO

- Assorted Gourmet Cupcakes
- Whole & Chocolate Milk
- Assorted Soft Drinks
- Coffee

\$15 per dozen

INDIVIDUALLY PRICED BREAK ITEMS

Freshly Brewed Coffee (Gallon)	\$25
Iced Tea (Gallon)	\$25
Lemonade (Gallon)	\$25
Assorted Fruit Juices	\$4
Assorted Soft Drinks	\$3
Bottled Water	\$3
Red Bull® Energy Drink	\$5
Chocolate Fudge Brownies (Dozen)	\$24
Freshly Baked Cookies (Dozen)	\$24
Granola Bars	\$3
Assorted Candy Bars (Each)	\$3
Seasonal Fresh Whole Fruit	\$3
Assorted Potato Chips	\$3



PLATED LUNCH SELECTIONS

GRILLED SIRLOIN

Grilled Marinated Sirloin Steak
Garlic Mashed Potatoes
Seasonal Vegetables & Bearnaise Sauce

\$36 per person

CATFISH

Fried Catfish
Crawfish Etouffée
Rice Pilaf
Seasonal Vegetables

\$28 per person

MEAT LOAF

Ground Beef & Ground Pork Wrapped in Smoked Bacon
Mashed Potatoes & Brown Gravy
Southern Style Green Beans

\$24 per person

GRILLED CHICKEN FETTUCCINE ALFREDO

Chicken Breast Served Over Fettuccine Noodles with
Alfredo Sauce

\$26 per person

SEARED MAHI MAHI

Seared Mahi Mahi Topped with Roasted Corn Relish
Herb Roasted Potatoes
Mixed Vegetables

\$25 per person

CENTER CUT PORK CHOP

Center Cut Pork Chop
Roasted Apples & Shallots
Garlic Mashed Potatoes
Mixed Vegetables

\$28 per person

ROASTED PORK LOIN

Slow Roasted Pork Loin with Pan Jus
Cornbread Dressing
Southern Style Green Beans

\$28 per person

HERB CHICKEN

Grilled Herb Chicken Breast with Spinach
Artichoke Cream Sauce
Garlic Mashed Potatoes
Mixed Vegetables

\$24 per person





BUFFET LUNCH SELECTIONS

20 guests or less will result in a \$50 additional fee

SOUTHERN FAVORITES

Mixed Greens Salad or Tomato & Cucumber Salad
Crispy Fried Chicken or Herb Roasted Chicken
Southern Fried Catfish or Roast Pork Loin with Thyme Jus
Rice Dressing
Corn Maque Choux
Green Beans with Tasso
Freshly Baked Rolls
Assorted Desserts

\$40 per person

TASTE OF LOUISIANA

Chicken & Sausage Gumbo
Potato Salad
Shrimp Etouffée
Chicken & Sausage Jambalaya
Corn Maque Choux
Sautéed Mixed Vegetables
White Rice
Freshly Baked Dinner Rolls
Bread Pudding

\$38 per person

BBQ LUNCH

Creamy Cole Slaw
Smoked Beef Brisket with BBQ Sauce
Grilled Chicken Breast with BBQ Sauce
Corn on the Cob
BBQ Baked Beans
Loaded Mashed Potatoes
Freshly Baked Rolls
Assorted Desserts

\$36 per person

TEX-MEX

Corn & Black Bean Salad
Mixed Greens Salad with Crispy Tortilla Strips
House Made Salsa with Tortilla Chips
Pico de Gallo
Beef & Chicken Fajitas
Hot Tamales
Spanish Rice
Refried Beans
Warm Tortillas
Assorted Desserts

\$38 per person



BOXED LUNCH SELECTIONS

All boxed lunch selections include assorted soft drinks

CLUB WRAP

Ham, Smoked Turkey, Applewood Smoked Bacon
Pickles, Green Olives
Mustard Potato Salad
Freshly Baked Cookie
Candy Bar
Fresh Fruit

\$20 per person

ASIAGO ROAST BEEF

Roast Beef & Swiss Cheese on Po-Boy Roll
Lettuce, Tomatoes, Pickles, Cajun Mustard
Potato Chips
Freshly Baked Cookie
Candy Bar
Fresh Fruit

\$20 per person

MARINATED CHICKEN SANDWICH

Char-Broiled Marinated Chicken Breast with Provolone
Cheese, Lettuce, Tomato
Carrot & Celery Sticks
Orange & Apple

\$20 per person

TRILOGY OF MINI SANDWICHES

Ham & Swiss Cheese with Dijon Aioli on Hawaiian Roll
Roast Beef & Cheddar Horseradish Served with Mayonnaise,
Lettuce, Tomato on Hawaiian Roll
Smoked Turkey with Lettuce, Tomato, Mayonnaise on
Hawaiian Roll
Potato Chips
Whole Fruit

\$20 per person



7% Food Tax / 4% Liquor Tax to be added



PLATED DINNER SELECTIONS

SEARED DIVER SCALLOPS

Pan Seared Diver Scallops with Raspberry Vinaigrette
Roasted Bacon Cippolini Onions
Heirloom Carrots

\$48 per person

SWEET CHILI SALMON

Salmon Marinated in Ginger Soy Sauce
Sweet Chili Sauce Glaze
Bok Choy
Jasmine Rice

\$36 per person

REDFISH LOUISIANA

Seared Redfish with Shrimp Cream Sauce
Sautéed Asparagus Spears
Creamy Cheddar Cheese Grits

\$34 per person

AIRLINE CHICKEN

Grilled Airline Chicken
Broccoli Rabe
Roasted Herb Potatoes

\$32 per person

NEW ORLEANS BLACKENED CHICKEN

Spicy Seared Chicken Breast with Tasso Cream Sauce
Green Beans
Savory Bread Pudding

\$32 per person

PAN SEARED FILET MIGNON

Pan Seared Filet Mignon
With Porcini Demi
Parmesan Potatoes
Baby Carrots

\$52 per person

BRAISED BEEF SHORT RIBS

Beef Short Ribs
Blueberry Demi
Truffle Mashed Potatoes
Roasted Baby Beets

\$50 per person





PLATED DINNER ENHANCEMENTS

ICEBERG WEDGE SALAD \$10

Baby Lettuce Wedge with Bacon, Blue Cheese Crumbles,
Cherry Tomatoes, Buttermilk Ranch Dressing

BUTTER LETTUCE SALAD \$8

Butter Lettuce with Spiced Pecans, Tomato Confit,
Candied Pepper Bacon, Champagne Vinaigrette

CAESAR SALAD \$8

Hearts of Romaine with House Made Croutons,
Caesar Dressing

RASPBERRY SPINACH SALAD \$9

Baby Spinach with Roasted Pistachios, Fresh Raspberries,
Red Onion Jam, Balsamic Vinaigrette

CREAM OF WILD MUSHROOM SOUP \$6

CHICKEN & SAUSAGE GUMBO \$6

SHRIMP BISQUE \$8

FRENCH ONION SOUP \$6

TOMATO BASIL BISQUE \$6

BROCCOLI & CHEDDAR SOUP \$6

7% Food Tax / 4% Liquor Tax to be added



DINNER BUFFET SELECTIONS

20 guests or less will result in a \$50 additional fee

CLASSIC JAZZ

Roasted Pepper & Tomato Soup
 Spinach Salad with Sliced Almonds, Blueberries,
 Balsamic Dressing
 California Pasta Salad
 Pan Seared Salmon with Sundried Tomato Jam
 Grilled Chicken Breast with Sauvignon Blanc Butter Sauce
 Roasted Ranch Potatoes & Red Onions
 Steamed Broccoli with Toasted Garlic
 Honey Bourbon Glazed Carrots
 Freshly Baked Dinner Rolls
 Assorted Desserts

\$36 per person

SUNSET ON THE BAYOU

Mixed Field Greens Salad
 Potato Salad
 Chicken & Sausage Gumbo
 Fried Catfish & Hush Puppies
 Chicken & Sausage Jambalaya
 Corn Maque Choux
 Green Bean Casserole
 Roasted Potato Wedges
 Cornbread Muffins
 Pecan Pie

\$32 per person

GEAUX TOO

Mixed Field Greens Salad
 Bacon Ranch Pasta Salad
 Garlic Herb Pork Chop
 Flounder Stuffed Shrimp & Crab in Shrimp Sauce
 Sautéed Fresh Vegetables
 Honey Bourbon Carrots
 Roasted Potatoes & Onions
 Freshly Baked Dinner Rolls
 Miniature Cheesecakes

\$32 per person

THE MARDI GRAS MAMBO

Caesar Salad
 French Onion Soup
 Marinated Flank Steak with Chimichurri Sauce
 Grilled Airline Chicken with Chardonnay Reduction
 Loaded Mashed Potatoes
 Mushroom & Onions in Merlot Demi-Glaze
 Parmigiano Asparagus with Garlic Butter
 Freshly Baked Dinner Rolls
 Crème Brûlée

\$55 per person

LOUISIANA SEAFOOD

Seafood Gumbo
 Potato Salad
 Hand Battered Fried Shrimp with Cajun Remoulade
 Blackened Catfish with Crab Stuffing
 Crawfish Etouffée & Rice
 Spicy Boiled New Potatoes
 Corn on the Cob
 Green Beans with Smoked Sausage
 Freshly Baked Dinner Rolls
 Bread Pudding with Whiskey Sauce

\$40 per person

7% Food Tax / 4% Liquor Tax to be added



CARVING/PASTA STATIONS SELECTIONS

Served with appropriate condiments & breads

Additional chef fee of \$100 per station

HONEY HAM WITH RUM GLAZE

Served with Brown Sugar Roasted Pineapple

\$375 for serving of 100

BEEF STEAMSHIP ROUND

Served with au Jus & Condiments

\$600 for serving of 100

SLOW ROASTED TURKEY BREAST

Served with Cranberry or BBQ Sauce

\$300 for serving of 30

PRIME RIB

Served with au Jus & Condiments

\$420 for serving of 25

ROASTED PORK LOIN

Served with Roasted Garlic Aioli

\$350 for serving of 50

PASTA DELIGHT

Choice of 1 Pasta, 1 Sauce & 1 Protein

\$14 per person

PASTA SELECTION

Cavatappi

Spaghetti

Penne

Fettuccine

Linguine

SAUCE SELECTION

Alfredo

Marinara

Roasted Red Pepper

Tomato

Bolognese

PROTEIN SELECTION

Chicken Breast

Italian Meatballs

Shrimp +\$4

Crawfish +\$6





HORS D'OEUVRES PACKAGE SELECTIONS

All package prices are based on a one-hour serving period

All prices are per person

Minimum guarantee of 25 people required

UPTOWN

Jumbo Shrimp on Ice with Lemons & Wasabi Cocktail Sauce

Lamb Lollipops with Mint Port Wine Sauce

Beef Brochettes with Red Wine Sauce

Bacon Wrapped Shrimp

International Cheese Display

Vegetable Display

\$50 per person

DOWNTOWN

Jumbo Shrimp on Ice with Lemons & Spicy Cocktail Sauce

Raspberry & Brie en Croute

Fried Chicken Strips with Honey Mustard

Vegetable Spring Roll with Sweet & Sour Sauce

International Cheese Display

Crudités Tray with Dip

\$44 per person

GAME DAY

Honey Hot Wings with Bleu Cheese & Ranch Dips

Celery & Carrot Sticks

BBQ Meatballs

Bacon & Cheese Potato Skins

Jalapeño Poppers

Chile Con Queso with Chips

\$36 per person

7% Food Tax / 4% Liquor Tax to be added



HORS D'OEUVRES INDIVIDUAL ITEMS & TRAYS SELECTIONS

Prices are based per 50 guests

Seared Scallops	\$400	Eggplant & Sun-Dried Tomato Caponata on House Made Focaccia	\$150
Crab Cakes	\$400	Brie & Raspberry En Croute	\$200
Lamb Lollipops	\$400	Shrimp, Crab & Spinach Dip with Pita Chips	\$200
Bacon Wrapped Brochettes	\$400		
Bacon & Cheese Potato Skins	\$400		
Shrimp Rémolade on Cucumber Rounds	\$350	Meatballs (BBQ, Asian Chili, Sweet & Sour)	\$150
Fajita Chicken with Roasted Corn & Black Bean Pico Shooter	\$350	French Onion Dip with Gourmet Crackers	\$150
Steak Brochettes	\$350	Smoked Sausage in BBQ Sauce	\$100
Chicken Satay	\$350	House Made Salsa with Tortilla Chips (One Gallon)	\$100
Hand Breaded Chicken Tenders (Ranch or Honey Mustard)	\$350		
Jalapeño Poppers	\$350		
Chile Con Queso with Tortilla Chips	\$350		
Shrimp Cocktail Display	\$400		
Melon & Prosciutto	\$200		
Seafood Ceviche	\$200		
Ginger Salmon with Wasabi Cream & Shrimp Crackers	\$200		
Pork Egg Roll with Pickled Vegetables	\$300		
Assorted Sushi: Tuna, Salmon, Shrimp, & California Roll	\$300		
Pepper Jack Stuffed Boudin Balls	\$300		
Fried Catfish Fingers with Tarter Sauce	\$200		
Cornmeal Dusted Fried Shrimp served with Cocktail Sauce	\$250		
Oysters Rockefeller	\$300		
Chicken Wings (Asian Chili, Buffalo, Garlic Parmesan)	\$250		
Boudin Balls	\$200		

CHEESE TRAY

Medium-12"	\$250
Large-18"	\$300

VEGETABLE TRAY

Medium-12"	\$150
Large-18"	\$200

FRUIT TRAY

Medium-12"	\$150
Large-18"	\$200

ASSORTED SANDWICH OR WRAP TRAY

Medium-12"	\$225
Large-18"	\$275

Upgrade any tray to a display for an additional \$75





BEVERAGE SELECTIONS

Bartender labor charge of \$150 will be added for each bar with net beverage revenue below \$500

NON-ALCOHOLIC SELECTIONS

Coca-Cola®, Diet Coke®, Coke Zero®, Cherry Coke®

Dr. Pepper®, Diet Dr. Pepper®

Sprite®

Barq's Root Beer®

Minute Maid® Lemonade

Gold Peak® Sweet & Unsweet Tea

Dasani® Bottled Water

BOTTLED BEER SELECTIONS

Michelob® Ultra, Budweiser®, Bud Light®

Coors® Light

Miller® Lite

WINE SELECTIONS

RED WINE

Cabernet Sauvignon

Pinot Noir

Merlot

WHITE WINE

Chardonnay

White Zinfandel

Moscato

LIQUOR SELECTIONS

Vodka

Gin

Light Rum

Dark Rum

Bourbon

Whiskey

Scotch

Tequila

Cognac



7% Food Tax / 4% Liquor Tax to be added



BEVERAGE PACKAGE SELECTIONS

*Bartender labor charge of \$150 will be added for each bar with net beverage revenue below \$500
All beverage packages include unlimited supply of choices*

MINOR LEAGUE PACKAGE

Select 4 Soft Drink Options
Includes Small Bottled Water

\$300 per 50 per 4 hours

MAJOR LEAGUE PACKAGE

Select 6 Soft Drink Options
Includes Large Bottled Water

\$500 per 50 per 4 hours

FIELDER'S CHOICE PACKAGE

Select 4 Domestic Beer Options
Select 1 Red Wine & 1 White Wine Option

\$8 per person for first hour

\$6 per person for any additional hour

COSMIC PACKAGE

Select 4 Liquor Options with Mixers
Select 4 Domestic Beer Options
Select 2 Red Wine & 2 White Wine Options

\$12 per person for first hour

\$10 per person for any additional hour

OPEN BAR

\$15 per person for first hour

\$12 per person for any additional hour

CASH BAR

Call Mixed Drinks	\$6
Premium Mixed Drinks	\$8
Wine by the Glass	\$5
Bottled Domestic Beer	\$4
Soft Drinks	\$3
Bottled Water	\$3
Keg Beer (serves 75)	\$185



MEETINGS PACKAGE SELECTIONS

LAGNIAPPE

Breakfast: Continental Breakfast
 Morning Snack: Assorted candy, chips & soft drinks
 Lunch: Trilogy of Assorted Mini Sandwiches
 Afternoon Snack: Assorted Cookies & Brownies

\$40 per person

HEALTHY

Breakfast: Quiche, Fruit, Assorted Yogurt, Oatmeal
 Morning Snack: Whole Fresh Fruit, Assorted Granola Bars
 Lunch: Grilled Chicken with Fresh Vegetables, Brown Rice Pilaf
 Afternoon Snack: Assorted Meat & Cheese Tray

\$44 per person

GRAB & GEAUX

Breakfast: Assorted Breakfast Sandwiches with Tots
 Snack: Assorted Whole Fruits & Assorted Candy Bars
 Lunch: Assorted Wraps & Assorted Chips
 Snack: Assorted Cookies & Brownies

\$50 per person

KETO CRAZE

Breakfast: Fluffy Scrambled Eggs, Bacon, Sausage,
 Mini Egg Cups
 Morning Snack: Assorted Meat & Cheese Tray
 Lunch: Grilled Chicken Cobb Salad
 Snack: Assorted Greek Yogurts with Assorted Nuts

\$44 per person

ALL AMERICAN

Breakfast: Eggs, Bacon, Sausage, Grits, Biscuits
 Snack: Assorted Chips & Assorted Cookies
 Lunch: Assorted Pizzas
 Snack: Mini Pecan Pies

\$38 per person

CAJUN PERSUASION

Breakfast: Eggs & Rice, Biscuits & Gravy, Bacon, Sausage
 Snack: Fried Pork Skins with Cheese Dip, Boudin Balls
 with Pepper Jelly
 Lunch: Chicken & Sausage Gumbo or Seafood Gumbo,
 Red Beans, White Rice, Potato Salad, Smothered Okra
 Snack: Boudin Links

\$55 per person

