

# BANQUETS MENUS

COUSHATTA
CASINO RESORT

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BREAKS

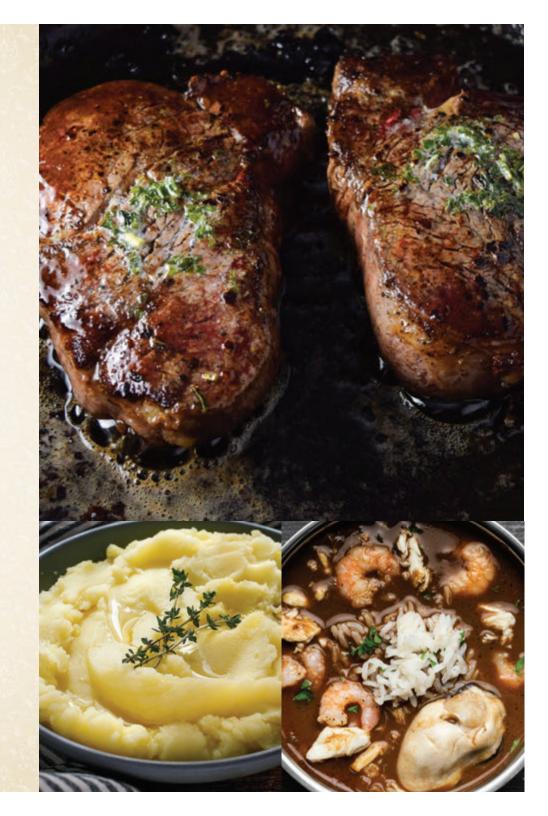
LUNCHES

DINNERS

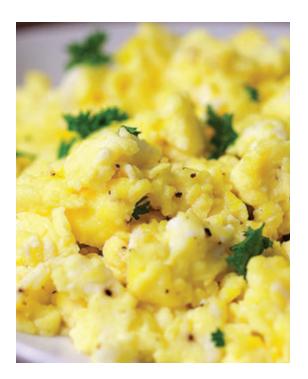
HORS D'OEUVRES

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

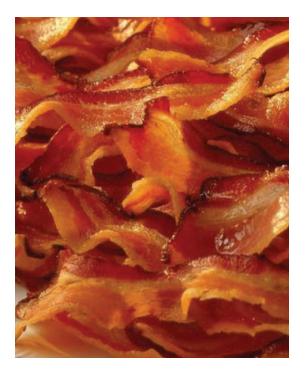
\$18 per person

#### 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

\$34 per person





## BUFFET BREAKFAST SELECTIONS

Based on 90 minutes of service, minimum of 25 guests. A surcharge will be applied for groups less than 25. Stations are enhancements to existing buffets and may not be purchased as a meal.

#### CONTINENTAL

Whole Fruits Assorted Danishes & Muffins Assorted Cereals

\$12 per person

#### **SUNRISE BREAKFAST**

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

\$16 per person

#### **GRAND BREAKFAST**

Sliced Fruit Tray Biscuits & Gravy Toast with Jelly & Jams Scrambled Eggs Breakfast Sausage Smoked Bacon Breakfast Potatoes Grits

\$23 per person

#### SOUTHERN BREAKFAST

Sliced Fruit Tray Biscuits & Gravy Toast with Jelly & Jams Scrambled Eggs Bacon Ham Steaks **Buttermilk Pancakes** Cajun Potatoes (with onions & sausage) Cheese Grits

\$27 per person

#### **BAYOU BRUNCH**

Sliced Fruit Tray Biscuits & Gravy Toast with Jelly & Jams Scrambled Eggs Cajun Breakfast Potatoes Bacon Ham Steak Grilled Pork Chop Chicken Fried Steak Hash brown Casserole Grits

\$34 per person

#### **OMELET STATION**

Omelets cooked to order with bacon, ham, sausage, onions, bell peppers, tomatoes, mushrooms, cheese

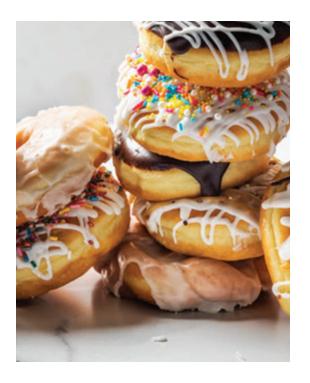
\$17 per person with \$125 Chef Fee

#### WAFFLE STATION

Waffles cooked to order with assorted toppings

\$17 per person with \$125 Chef Fee





### BUFFET BREAKFAST SELECTIONS

#### **BREAKFAST SANDWICHES**

Your choice of croissant, biscuit or toast Sausage, Egg & Cheese Ham, Egg & Cheese Bacon, Egg & Cheese

\$50 per dozen

#### **COFFEE SERVICE**

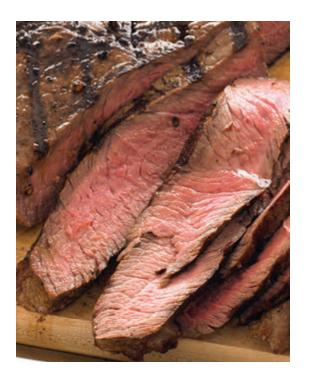
#### **BEVERAGES**

Coffee, Regular or Decaffeinated \$35 per gallon Assorted Herbal Teas \$35 per gallon \$25 per ½ gallon Orange/Grapefruit Juice \$25 per ½ gallon Tomato, Apple, Cranberry Juices Iced Tea or Sweet Tea \$30 per gallon Fresh Lemonade \$30 per gallon Milk (Whole, 2%, Skim, Chocolate) \$4 per pint Assorted Soft Drinks \$4 each **Bottled Water** \$4 per bottle Red Bull® \$6 per can

#### **BAKERY GOODS & SNACKS**

Assorted Muffins \$28 per dozen Cinnamon Rolls \$32 per dozen Fresh Doughnuts \$32 per dozen Fresh Danishes \$32 per dozen Bagels with Cream Cheese \$24 per dozen Southern Pecan Sticky Buns \$38 per dozen **Butter Croissants** \$24 per dozen Assorted Croissants \$34 per dozen Assorted Breakfast Breads \$24 per dozen Freshly Baked Cookie Assortment \$24 per dozen Fresh Fruit Kabobs \$4 each Granola Bars \$3 each NutriGrain Bars \$3 each \$3 per bag Kettle Chips \$3 each Yogurt Bars Fruit Yogurt \$3 per person Peanuts \$3 per bag Cajun Trail Mix \$4 per bag Mixed Nuts, Cajun Style \$25 per pound Fresh Popcorn \$3 per person Caramel Popcorn \$5 per person Chocolate Strawberries \$24 per dozen Chocolate Pecan Brownies \$24 per dozen Candy Bars & Novelties \$15 per dozen





# PLATED LUNCH SELECTIONS

Plated entrée selections include your choice of soup or salad, rolls, beverage, and freshly brewed regular or iced tea

#### MARINATED RIBEYE

Grilled Marinated Ribeye Steak **Roasted Potatoes** Seasonal Vegetables

\$48 per person

#### **SMOTHERED CATFISH**

Fried Catfish Crawfish Etouffée Rice Pilaf Seasonal Vegetables

\$38 per person

#### MEAT LOAF

Ground Loaf Wrapped in Smoked Bacon Mashed Potatoes & Brown Gravy Seasonal Vegetables

\$28 per person

#### CHICKEN FETTUCCINE

Chicken Breast Served Over Fettuccine Noodles with Alfredo Sauce

\$33 per person

#### **SEARED MAHI MAHI**

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

\$38 per person

#### CENTER CUT PORK CHOP

Center Cut Pork Chop Roasted Apples & Shallots Garlic Roasted Potatoes Seasonal Vegetables

\$32 per person

#### HERB CHICKEN

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

\$33 per person





## **BUFFET LUNCH SELECTIONS**

Lunch buffets served with fresh brewed coffee or iced tea. Based on 90 minutes of services. Minimum of 25 guests. A surcharge will be applied for groups less than 25.

#### **SOUTHERN FAVORITES**

Mixed Greens Salad Crispy Fried Chicken Roasted Pork Tenderloin with au Jus Rice Dressing Corn Maque Choux Green Beans with Tasso Freshly Baked Rolls Assorted Mini Pies

\$40 per person

#### TASTE OF LOUISIANA

Chicken & Sausage Gumbo Potato Salad Shrimp Creole Pork Jambalaya Green Beans Sauteed Mixed Veggies White Rice Freshly Baked Dinner Rolls **Bread Pudding** 

\$40 per person

#### **BBQ LUNCH**

Potato Salad Smoked Beef Brisket with BBQ Sauce Smoked Pork Ribs Corn on the Cob **BBQ** Baked Beans Rice Dressing Freshly Baked Rolls Assorted Desserts \$38 per person

#### **TEX-MEX**

Mexican Black Bean & Corn Salad Housemade Salsa with Tortilla Chips Pico de Gallo Chicken Enchiladas Beef & Chicken Fajitas Warm Tortillas Mexican Rice Charro Beans Churros with Chocolate Sauce

\$40 per person

#### MID DAY DELIGHT

Pasta Salad Grilled Pork Chops Red Beans & Sausage White Rice Roasted Garlic Mashed Potatoes Sweet Corn Steamed Broccoli Corn Bread Warm Peach or Blackberry Cobbler

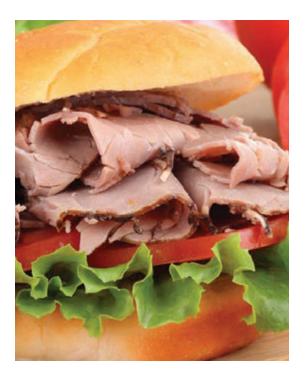
\$36 per person

#### **NOONER**

Mixed Baby Green Salad Marinated Grilled Chicken Tenderloin Tips over Egg Noodles Fried Catfish Seasonal Garden Vegetables au Gratin Potatoes Sautéed Green Beans Fresh Hot Rolls Apple Crisp

\$34 per person





## LUNCH SELECTIONS

#### **CLUB**

Ham, Smoked Turkey, Applewood Smoked Bacon Lettuce & Tomato Potato Salad Freshly Baked Cookie Candy Bar & Fresh Fruit Assorted Soft Drinks

\$22 per person

#### CROISSANT

Chicken Salad on Croissant with Lettuce, Tomato, and Chipotle Mayonnaise Penne Pasta Salad Freshly Baked Brownie Candy Bar & Fresh Fruit Assorted Soft Drinks

\$22 per person

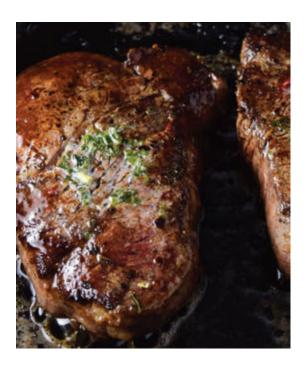
#### TRILOGY

Ham & Swiss with Dijon Aioli Roast Beef & Cheddar Garlic Aioli Smoked Turkey with Lettuce, Tomato & Mayo Potato Chips Whole Fruit Assorted Soft Drinks \$22 per person

#### **ROAST BEEF**

Roast Beef and Swiss on a Po-Boy Roll Lettuce, Tomatoes, Pickles and Cajun Mustard Potato Chips Fresh Baked Cookie Candy Bar Fresh Fruit Assorted Soft Drinks

\$22 per person





# PLATED DINNER ENTRÉES

All plated entrées include your choice of salad or soup.

For a Full Dinner Package, we suggest adding a choice of three passed appetizers and your choice of second course. Our chef can select the appropriate vegetable and dessert, based upon season and entrée selection.

#### **SURF AND TURF**

Grilled 6 oz Filet Mignon & Garlic Butter Lobster Served with Potato Hash Chef's Selection of Fresh Vegetable

\$105 per person

#### BLACKENED AIRLINE CHICKEN

Tasso Cream Sauce Caiun Potatoes Chef's Selection of Fresh Vegetable

\$45 per person

#### **FILET MIGNON**

Grilled 6 oz Filet Mignon with Cognac Demi Glaze Whipped Potatoes Chef's Selection of Fresh Vegetables

\$65 per person

#### FRENCH ROASTED RACK OF LAMB

Seared and Roasted, Served with Roasted Yukon Gold Potatoes, Mustard Shallot Sauce, and Chef's Selection of Fresh Vegetable

\$65 per person

#### ROASTED PORK LOIN

Marinated Pork Loin with Pork Demi Glaze Rosemary and Garlic potatoes and Chef's Selection of Fresh Vegetable

\$38 per person

#### REDFISH LOUISIANA

Seared Redfish with Shrimp Cream Sauce Gouda Grit Cakes Chef's Selection of Fresh Vegetable

\$42 per person

#### **CAJUN CATFISH**

Fried Catfish Filet & Seafood Jambalaya Smothered with Crawfish Etouffée Chef's Selection of Fresh Vegetable

\$45 per person

#### SIMPLE & SOUTHERN

Pork Jambalaya Southern Green Beans or Sweet Corn Sweet Cornbread

\$16 per person

#### BRAISED BEEF SHORT RIBS

Served with Truffle Mashed Potatoes Chef's Selection of Fresh Vegetable

\$48 per person

#### SCALLOP LINGUINE

Jumbo Scallops in a Rich Cream Sauce on a Bed of Linquine Pasta Chef's Selection of Fresh Vegetable

\$65 per person





# SALAD SELECTIONS

#### FIELD GREENS SALAD

with Mixed Cheddar Cheeses Ranch Dressing

#### **CHOPPED VEGETABLE SALAD**

with Creole Honey Mustard Dressing

#### SPINACH SALAD

with Feta Cheese Candied Walnuts Berries Balsamic Vinaigrette

#### CAESAR SALAD

with Bacon Creamy Caesar Dressing

# SOUP SELECTIONS

**CHICKEN & SAUSAGE GUMBO** TOMATO BASIL SOUP **POTATO SOUP** 

#### FOR AN EXTRA CHARGE OF \$6

Lobster Bisque Seafood Gumbo Crab & Corn Chowder





### DINNER BUFFET

#### **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

\$44 per person

#### SUNSET ON THE BAYOU

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

\$40 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 \$36 per person

#### MARDI GRAS MAMBO

Caesar Salad Shrimp Bisque Marinated Shirt Steak with Chimichurri Sauce Grilled Airline Chicken with Tasso Cream Sauce Louisiana Crawfish Fried Rice Fried Sweet Potatoes Sautéed Green Beans Freshly Baked Dinner Rolls Crème Brûlée

\$56 per person

#### LOUISIANA SEAFOOD

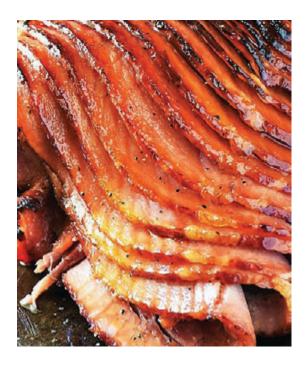
Seafood Gumbo Potato Salad Cajun Boiled Shrimp Stuffed Catfish Topped with Crab Cream Sauce Crawfish Étouffée & Rice Spicy Boiled Red Potatoes Corn on the Cob Cajun Green Beans Sweet Potato Cornbread Bread Pudding with Praline Rum Sauce

\$52 per person

#### SOUTHERN FEAST

Crab Bisque Seafood Pasta Salad Southern Fried Chicken Smothered Pork Chops with Onion Gravy Red Beans and Rice with Andouille Sausage Creamy Mac & Cheese Assorted Seasonal Vegetables Sweet Cornbread Fresh Rolls & Butter Assorted Desserts

\$48 per person





### DINNER ENHANCEMENTS

Stations are reception enhancements to existing buffets or reception menus and may not be purchased as a meal. Stations require a \$125 Chef Fee per station.

### **Carving Station**

#### **HONEY HAM WITH RUM GLAZE**

Served with Brown Sugar Roasted Pineapple \$250 for serving of 50

#### BEEF STEAMSHIP ROUND

Served with au Jus & Condiments

\$750 for serving of 200

#### SMOKED PORK BELLY

Served with Grilled & Bourbon Glazed Pineapple

\$250 for serving of 30

#### **COCHON DE LAIT**

Slow-Roasted Suckling Pig Served with Garlic au Jus

\$375 for serving of 50

#### SLOW ROASTED TURKEY BREAST

Served with Cranberry or BBQ Sauce

\$250 for serving of 40

#### PRIME RIB

Served with au Jus & Condiments

\$400 for serving of 30

#### ROASTED PORK LOIN

Served with Roasted Garlic Aioli

\$300 for serving of 50

#### SMOKED BRISKET

Served with BBQ Glaze

\$300 for serving of 30

### Pasta Station

#### PASTA DELIGHT

Choice of 2 Pasta, 2 Sauce & 2 Protein

\$22 per person

#### PASTA SELECTION

Cavatappi

Spaghetti

Penne

Fettuccine

Linguine

#### SAUCE SELECTION

Alfredo

Marinara

Roasted Red Pepper

Tomato

Bolognese

Scampi

#### PROTEIN SELECTION

Chicken Breast

Italian Meatballs

Shrimp +\$4

Crawfish +\$6





## HORS D'OEUVRES PACKAGES

#### **UPTOWN**

Jumbo Shrimp on Ice with Lemons & Cocktail Sauce Lamb Lollipops with Mint Port Wine Sauce Smoked Pork Belly Bacon Wrapped Shrimp Charcuterie Board

\$55 per person

#### **DOWNTOWN**

Jumbo Shrimp on Ice with Lemons & Cocktail Sauce Bacon Jam Crostini Fried Chicken Strips with Honey Mustard Boudin Eggroll with Pepper Jelly Cheese Display

\$44 per person

#### **GAMEDAY**

Assorted Hot Wings with Dips (3 options) Chicken Tenders **Beef Sliders Boudin Balls** Jalapeño Poppers Queso Blanca with Tortilla Chips

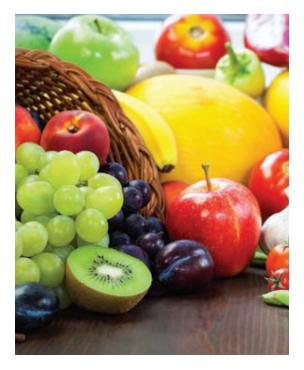
\$36 per person

#### **CHOCOLATE CHARCUTERIE**

**Chocolate Dipped Strawberries** Assorted Fudge Coconut Macaroons Chocolate Coconut Macaroons Fresh Fruit **Toasted Pecans** 

\$44 per person





# RECEPTION

### Hors d' Oeuvres

Served Butler Style. Minimum of 50 pieces per selection.

Miniature Lump Crab Cakes	\$3.50	Beef Short Rib with Bacon Jam	\$3
Bacon Wrapped Gulf Shrimp	\$3	Creole Sausage in BBQ Sauce	\$3
Oyster Rockefeller	\$3.50	Alligator Bites	\$ 5
Lamb Lollipops	\$4	Meatball & Spaghetti Bites	\$2.50
Meatballs (BBQ, Asian, Sweet & Sour)	\$2	Seared Scallops	\$4
Stuffed Boudin Bites	\$3	Chicken Satays	\$2.75
Pineapple Pork Belly	\$2.50	Steak Satays	\$3
Shrimp & Bacon Bites	\$3	Bacon Jam en Croute	\$1.75
Chilled Display of Jumbo Shrimp	\$5	Trilogy of Chocolate	\$3

Dark Chocolate Tuxedo Torte, Milk Chocolate Cheesecake, White Chocolate Mousse-Filled Strawberries

# TRAY SELECTIONS

Medium serves up to 12 people Large serves up to 25 people

CHARCUTERIE BOARD		WING TRAY	
Medium	\$150	Medium	\$150
Large	\$300	Large	\$300
CHEESE TRAY		VEGETABLE TRAY	
Medium	\$100	Medium	\$100
Large	\$200	Large	\$200
FRUIT TRAY		SANDWICH OR WRAP TRAY	
Medium	\$100	Medium	\$125
Large	\$200	Large	\$250





# PLATED DESSERTS

Based on 90 minutes of service, minimum of 25 guests. A surcharge will be applied for groups less than 25. Stations are enhancements to existing buffets and may not be purchased as a meal.

CHEESECAKE with Fresh Berry Compote \$6 per person

**BREAD PUDDING** with Praline Rum Sauce \$8 per person

SEASONAL PIE \$6 per person

**PECAN PIE** \$6 per person

VANILLA BEAN CRÈME BRÛLÉE \$8 per person

**CHOCOLATE RASPBERRY CAKE** \$8 per person

### Enhancements

Bananas Foster Flambé with Vanilla Bean Ice Cream \$10 per person \$125 Chef Fee





# BEVERAGE SELECTIONS

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

#### **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

#### NON-ALCOHOLIC SELECTIONS

Coca-Cola<sup>®</sup>, Diet Coke<sup>®</sup>, Coke Zero<sup>®</sup>, Cherry Coke<sup>®</sup>

Dr. Pepper®, Diet Dr. Pepper®

Sprite<sup>®</sup>

Barq's Root Beer®

Minute Maid® Lemonade

Gold Peak® Sweet & Unsweet Tea

Dasani® Bottled Water





# 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 each 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 each additional hour

#### **OPEN BAR**

\$15 per person for first hour \$12 per person for each additional hour

#### CASH BAR

Premium Mixed Drinks	\$8
Wine by the Glass	\$7
Bottled Domestic Beer	\$7
Keg Beer (serves 75)	\$225





### 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