



## LOUISIANA STYLE BBQ

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*Homemade Chipotle Cornbread with Butter*

### Salad:

#### Black-eyed Pea Succotash

Baby Kale, Roasted Corn, Black-eyed Peas, Peppers, Creole Mustard Dressing

### Three Entrées:

#### Slow Roasted Pork Ribs

Jack Daniels BBQ Sauce

#### Rosdown Farms Grilled Chicken Breast

Alabama Style White BBQ Sauce

#### Caprese Flat Bread (Vegetarian)

Spicy Tomato Pesto, Heirloom Tomatoes, Fresh Mozzarella & Basil

### Two Sides:

#### Parmesan Crusted Corn on the Cob

#### Spiced Cajun Green Beans

### Beverages:

#### Coffee and Assorted Teas

Includes milk, cream, sugar and hot beverage urns

- 🍷 \$45.00 per guest for groups of 70 guests and over.
- 🍷 \$2.00 add-on per guest for groups of 40 – 69 guests.
- 🍷 \$3.50 add-on per guest for groups of 39 and under.

- 🍷 Price Includes: Rental of Platters, Chafing Dishes and Serving Utensils.
- 🍷 Staff hours are not included. One staff per every 25 guests plus one Manager is strongly recommended for a prompt and quality service.
- 🍷 Our Chefs are open to modifying your menu to accommodate food allergies or intolerances. Please call for additional information.
- 🍷 18% Gratuity not included.
- 🍷 Delivery Charge based on Venue location.
- 🍷 Taxes are not included.