



Maison Louisiane Catering



GOURMET CATERING SERVICES
EVENT PLANNING & RENTALS

 318.471.0290 • 318.352.4911
MAISONLOUISIANECATERING.COM

Bar Packages

Banquet Package

Domestic Beer – Choice of 4
House Wine – Choice of 4 Varietals

Chardonnay
Pinot Grigio
Pinot Noir
Cabernet Sauvignon
Merlot
White Zinfandel
Moscato

House Champagne
His & Her's Signature Drinks

Banquet Liquors

Tito's Vodka
Tanqueray Gin
Jose Cuervo Tequila
Buffalo Trace
Crown Royal
Dewar's Scotch
Bacardi Rum
Triple Sec
Amaretto
Limoncello
Aperol

Coke, Diet Coke, Sprite, Dr. Pepper, Cranberry Juice, Pineapple Juice, Orange Juice, Tonic Water, Soda Water, Ginger Ale, Bloody Mary Mix, Margarita Mix, Sweet & Sour, Garnishes, Ginger Beer, Simple Syrups, Bitters
\$8 per person per hour + tax + gratuity 22%.

Get Together Package

Domestic Beer – Choice of 4
House Wine – Choice of 4 Varietals

Chardonnay
Pinot Grigio
Pinot Noir
Cabernet Sauvignon
Merlot
White Zinfandel
Moscato

House Champagne

\$6 per person per hour + tax + gratuity 22%.

Chef Ben Fidelak

WE TRAVEL

(3) hour minimum required for all packages unless noted. Packages include (1) bartender per 50 guests.

Additional bartenders available for \$25 per bartender per hour. 50 person minimum for all packages.

Reception Package

Domestic Beer – Choice of 4
Import Beer – Choice of 2
House Wines – Choice of 4 Varietals
House Champagne – Choice of 1
His & Her Signature Drink
Reception Liquors

Grey Goose Vodka
Kettle One
Titos
Patron
Casamigos
Don Julio Blanco
Tanqueray
Hendricks
Bacardi
Malibu
Crown Royal
Buffalo Trace
Makers Mark
Gentleman Jack
Jameson Irish Whiskey
Glenlivet Single Malt
Triple Sec
Amaretto
Limoncello
Aperol

Coke, Diet Coke, Sprite, Dr. Pepper, Red Bull, Ginger Beer, Cranberry Juice, Pineapple Juice, Orange Juice, Tonic Water, Soda Water, Ginger Ale, Bloody Mary Mix, Margarita Mix, Sweet & Sour, Garnishes, Simple Syrup, Bitters
\$10 per person per hour + tax + gratuity 22%.

Cash Bar

Set Up Fee: \$250.00

Bartenders: \$25 per bartender per hour. 2 hour minimum.

Mojito Bar

Fresh Strawberries, Kiwi, Blackberries, Pineapple, Blueberries, Mango, Fresh Mint, House made Simple Syrup, Dark Rum
\$6 per person per hour + tax + gratuity 22%.

Bloody Mary Bar

Titos Vodka, Zing Zang, Jalepenos, Bacon, Lemons, Limes, Blue Cheese Stuffed Olives, Peppercinies, Pickled Okra, Celery, Carrots, Capers, Assorted Hot Sauces

\$6 per person + tax + gratuity 22% (2) hour minimum

Prices are inclusive of all high quality plastic cups, stir sticks & napkins. For glassware add \$4.25 per person.

Champagne Bar

House Champagne with mixers including Orange Juice, White Peach Juice, Grapefruit Juice, Cranberry Juice, Pink Lemonade, Strawberries, Frozen Raspberries

\$6 per person per hour + tax + gratuity 22%. (2) hour minimum.

Veuve Clicquot with mixers including Chambord, Fresh Squeezed Orange Juice, White Peach Juice, Fresh Squeezed Grapefruit Juice, Fresh Squeezed Raspberry Lemonade, Strawberries, Frozen Raspberries, Fresh Peaches, Sugar Cane Swizzle Sticks, Dried Lavender

\$16 per person per hour + tax + gratuity 22%. (2) hour minimum.

Please visit our website www.maisonlouisianecatering.com for many other specialty bars including Sangria Bars, Whiskey & Cigar Bars, Beer Gardens and much more.

Reception Menu

Appetizers

Mini Natchitoches Meat Pies
Fresh Tropical Fruit & Cheese w. Assorted Crackers & Crisps
Strawberry & Lavender Marinated Meatballs
Prosciutto & Honeydew Melon Brochettes
Boudin Balls w. Creole Remoulade Sauce
Grilled Figs w. Marscarpone & Balsamic Honey Drizzle
Baked Brie w. Roasted Fig & Amaretto Tartlets
Sundried Dates Wrapped in Bacon w. Brown Sugar Glaze
Fresh Vegetable Cascade w. Various Dips & Relishes
Fried Green Tomatoes w. Creole Aioli
Goat Cheese & Sundried Tomato Stuffed Mushrooms
Charcuterie Board w. Block Cheese, Cured Meats, Compote's, Candied Nuts & Honey's
Bruschetta w. Heirloom Tomatoes, Black-Eyed Peas, Feta & Fresh Basil
Mini Crawfish Pies
BBQ Mini Meatballs
Black-Eyed Pea Cakes w. Creole Remoulade Sauce
Green Bean Bundles Wrapped in Apple Smoked Bacon
Spicy Chicken Drummies w. Carrots, Celery & Blue Cheese Dressing
Cajun Sausage, Cheese & Scallion Dip w. Chips
Smoked Salmon Canapes w. Capers & Dill Infused Cream Cheese
Goat Cheese Bruschetta w. Lavender Infused Tupelo Honey
Summer Sausage w. Asiago Cheese & Olive Tapenade
Sweet Potato Bisque Served in Mini Shot Glasses
Roasted Pistachio Encrusted Goat Cheese Truffles
Strawberry & Mozzarella Brochettes w. Chocolate Balsamic Drizzle
Spinach & Artichoke Dip Served w. Baked Pita Chips
Black Cherry, Walnut & Blue Cheese Bruschetta
Curried Chicken Salad Cucumber Cups
Crabmeat Stuffed Mushrooms w. Shaved Parmesan
Vanilla & Bourbon Soaked Pear & Gorgonzola Truffles
Tomato Brochettes w. Mozzarella & Pesto Drizzle
Choice of four \$14.25 per person + tax and gratuity (22%)
Choice of six \$21.25 per person + tax and gratuity (22%)

Premium Appetizers

Bacon & Zucchini Funnel Cakes
Boudin Wontons w. Crumbled Cracklins & Steens Demi Glaze
Southern Fried Alligator & Waffles w. Warm Maple Bacon Vinaigrette
Southern Fried Chicken & Waffles w. Warm Maple Bacon Syrup
Beef Tenderloin Bruschetta w. Caramelized Onions & Horseradish Cream Fraiche
Grilled Lamb Lollipop
Crawfish Dip w. Chips
Bacon Wrapped Shrimp Skewers w. Raspberry Chipotle Sauce
Crab & Corn Bisque Served in Mini Shot Glasses
Panko Encrusted Grit Cakes w. Crabmeat Hollandaise
Mini Chicken Pot Pies
Crawfish Cheesecake Topped w. Artichokes & Capers
Mini Meatloaf Cupcakes w. Whipped Potatoes, Bacon, Green Onions & Cheese
Choice of 4 \$18.95 per person + tax and gratuity (22%)
Choice of 6 \$28.95 per person + tax and gratuity (22%)

Carving Station

Creole Butter Injected Pork Tenderloin, Steamship Round, Fried Turkey, Brisket or Smoked Ham
Served with Dinner Rolls, Herbed Mayonnaise & Creole Mustard
Choice of one add \$4.95 per person/Beef Tenderloin add \$8.95 per person

Seafood Station

Boiled Louisiana Gulf Shrimp
Fresh Oysters on the Half Shell
Seared Ahi Tuna w. Sauce Vierge
Ahi Tuna, Shrimp & Avocado Ceviche
Chargrilled Oysters on the Half Shell
Prosciutto Wrapped Shrimp w. Pepper Jack & Apricot Glaze
BBQ Shrimp & Smoked Gouda Grits
Lobster Ravioli w. Crabmeat Cream Sauce
American Caviar served on Buckwheat Blinis w. Crumbled Egg,
Chopped Red Onion & Creme Fraiche
Louisiana Crab Fingers w. Three Citrus Marinade
Choice of one add \$6.95

Grilling Station

Chicken Skewers w. Cilantro Coconut Dipping Sauce
Sesame Beef Skewers w. Ginger Peanut Dipping Sauce
Shrimp Skewers w. Mango-Raspberry Chipotle Dipping Sauce
Entire Station \$6.95 per person

Wild Game Station

Roasted Quail w. Ruston Peach & Cognac Glaze
Seared Ostrich Medallions Au Poivre
Bacon Wrapped Duck Breast w. Blackberry Sage Glaze
Gourmet Sausage Board w. Pheasant & Cognac, Elk & Jalepeno & Buffalo
w. Gourmet Mustards
BBQ Alligator Legs
Choice of one add \$6.95 per person

Pasta & Rice Station

Crawfish & Shrimp Fettuccini
Chicken & Sausage Jambalaya
Shrimp Scampi over Angel Hair Pasta
Shrimp Creole w. Rice or Cream Cheese Grits
Chicken & Sausage Gumbo w. Rice
Macaroni & Cheese w. Crumbled Bacon Topping
Crawfish Etouffee w. Rice
Chicken & Dumplings
Blend of the Bayou Seafood Casserole
Blackened Chicken Alfredo w. Bowtie Pasta
Champagne Chicken w. Shaved Garlic over Penne Pasta
Sweet Potato Ravioli
Choice of one add \$6.95 per person

Dessert Station

Gourmet Mini Chocolate Bar
Cheesecake Bar w. Assorted Toppings
Chocolate Covered Strawberries
Mini Cookies & Milk served in Vintage Glasses w. Paper Straws
Bananas Foster served Flambe
Ice Cream Sundae or Sorbet Bar
Choice of one add \$3.75 per person

Beverage Station

Wedding Punch
Iced Tea Bar including Raspberry Mint, Georgia Peach,
Blueberry Lemonade & Citrus Water
Hot Bar including Flavored Coffees & Teas,
Gourmet Hot Chocolates & Spiced Cider & Chai
Choice of one add \$2.50 per person

Includes:

*High quality plastic plates, utensils, cups & napkins, serving pieces
On-Site uniformed catering staff for the duration of the event
For glass plates & silverplate utensils add \$3.25 per person
For cloth napkins add \$2 per person*

Other Stations include:

Nacho Station

Mini Taco Station

Slider & Sandwich Station

Gourmet Mac N Cheese Station

Salad Station

Side Station

*Please visit our website
for additional menus and prices*