



## Private Party Lunch Menu

### *First Course*

*(Select One)*

Louisiana Chicken and Sausage Gumbo  
Iceberg Lettuce Salad with Blue Cheese and Bacon  
Seasonal Green Salad

### *Second Course*

*(Select two for parties under 40, larger parties please select one.*

*For groups larger than 40, a choice of two may be possible with accurate counts for each entrée)*

Pan Braised Catfish Courtbouillon smothered with Tomatoes, Peppers and Fresh Basil  
Grand Dad's Chicken and Dumplings  
Grilled Medium-Rare Gulf Tuna Salad with Spinach and Lemon Vinaigrette  
Roasted Organic Chicken with Squash Casserole and Lemon Thyme Vinaigrette  
Baked Drum with Lemon and Mushroom- Eggplant Rice  
Braised Beef Short Rib with Chive Whipped Potatoes  
Pan Roasted 5oz Petite Filet Mignon served Medium with Brabant Potatoes and Creamed Spinach\*  
\*additional \$7 for each ordered

### *Third Course*

*(Select One)*

Lemon Buttermilk Tart  
Chocolate Chip Bread Pudding  
Chocolate Pecan Tart  
Seasonal Fruit Tart  
Warm Chocolate Pudding Cake with Café au Lait Ice Cream

### *Beverages*

Soft Drinks & Iced Tea

*Please call for pricing information*

## Buffet Lunch Menu

### *Entrées*

*(Select Two)*

Whole Roasted Pork Shoulder with Onion Jus

Grand Dad's Chicken and Dumplings

Pan Braised Catfish Courtbouillon, Smothered with Tomatoes, Peppers and Fresh Basil

Baked Drum with Lemon and Mushroom-Eggplant Rice

Grilled "Cochon Butcher" Andouille Sausage smothered with Louisiana Chilies and Creole Cream Cheese served over Grits

Smothered Shrimp and Grits

Braised Beef Short Rib with Chive Whipped Potatoes

### *Sides*

*(Select Two)*

Broccoli and Rice Casserole

Seasonal Vegetables

Smothered Greens

Potatoes Au Gratin

Creamy Grits

Eggplant and Shrimp Dressing

### *Desserts*

*(Select One)*

Lemon Buttermilk Pie

Chocolate Pecan Tart

Chocolate Chip Bread Pudding

Seasonal Fruit Tart

### *Optional Buffet Enhancement*

Louisiana Chicken and Sausage Gumbo

Romaine with Creole Mustard Dressing and Parmesan

*Please call for pricing information*

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## **Beverage Options**

Calcasieu provides beverage packages for every occasion, however, we are also happy to charge drinks based on consumption.

### ***Beer and Wine Bar***

Abita Amber, Abita Seasonal, Bayou Teche, Lazy Magnolia, Miller Light & Buckler's N/A Beer  
House Wine Selection

### ***Open Bar***

Tito's Vodka, Buffalo Trace Bourbon, Citadelle Gin,  
Republic Anejõ Tequila, New Orleans Silver Rum, and Dewar's Scotch  
Abita Amber, Abita Seasonal, Bayou Teche, Lazy Magnolia, Miller Light & Buckler's N/A Beer  
House Wine Selection

### ***Premium Open Bar***

Tru Vodka, Evan Williams Single Barrel, Hendricks's Gin,  
Dos Lunas Silver Tequila, New Orleans Amber Rum, and Johnnie Walker Red Scotch  
Abita Amber, Abita Seasonal, Bayou Teche, Lazy Magnolia, Miller Light & Buckler's N/A Beer  
House Wine Selection

### ***Cash Bar***

Local Beers, Red or White Wine, Well, Call and Premium Liquors  
*prices are inclusive of tax and service charge*

### ***Wine Selections***

Calcasieu is proud to offer selections from our diverse wine collection.  
We will be happy to make wine recommendations based on your taste preference and budget.

### ***Non-Alcoholic***

Coffee and hot tea  
All lunch and dinner packages include iced tea and soft drinks

**Shots are not included in any Open Bar Package**

**All packages are based on a three hour event**

**Brands are subject to change**

**Other Beers, Wines and Spirits available upon request**

*Please call for pricing information*