

\$25 Outside Catering Package

✂ Pasta Station ✂

Herb Roasted Chicken Breast

Marinated chicken breasts crusted with herbs and parmesan, pan seared to seal in the flavors and finished in the oven

Pasta Alfredo

Creamy Alfredo sauce over penne pasta topped with a blend of Italian Cheeses

Spinach and Artichoke Dip with Flat Bread

A Royal blend of creamy Spinach, Artichoke, and cheese, served alongside fresh baked flatbread.

✂ Cajun Station ✂

Chicken & Andouille Gumbo

Chicken, Andouille Sausage and the “Cajun Trinity” of seasonings in a Classic New Orleans Gumbo

Jambalaya

New Orleans traditional style jambalaya made with a quartet of meats with blend of Creole seasonings

✂ Hand Passed Hors d'oeuvres ✂

Chicken Drumettes

A mix of flats and drumettes, fried to perfection

Fish Po'Boys

Crispy filets of Fish stacked on fresh French bread

Crawfish Pies

A flaky empanada-shaped pastry that is generously stuffed with zesty crawfish filling, minced parsley with a hint of rice, and the trinity blend of celery, green bell peppers and onion

Pineapple & Coconut Fried Shrimp

Succulent fried shrimp served with a homemade pineapple dipping sauce and topped with fresh grated coconut

Spring Rolls with Sweet Chili Chicken

Vegetables and pork combined with Asian flavors in a crispy roll served with our fried chicken tenders in our sweet chili glaze



Café Bar (Included)

To include soft drinks, fruit juice & water

Call Brand Open Bar (\$6.00 Per Guest)

Fully Stocked including:

Call Brand Bourbon, Scotch Vodka, Gin, Rum, Amaretto, and Tequila

Bud Light Draft

White Wine: Moscato, Chardonnay

Red White: Merlot, Pinot Noir

Premium Open Bar (\$10.00 Per Guest)

Fully Stocked Including:

Crown Royal Whiskey, Dewar's Scotch, Absolute Vodka, Bacardi Rum, Seagram's Gin, Jose Cuervo White Tequila

Bud Light Draft

White Wine: Moscato, Chardonnay

Red White: Merlot, Pinot Noir



Prime Beef Roast

Broiled tender prime beef roast carved by one of our staff members, complimented with a roasted vegetable au jus

Roasted Garlic Potatoes

Yukon Gold potatoes broiled and seasoned with a blend of herbs, garlic and olive oil



Chocolate Fountain Station

Additional \$2.25 Per Guest

Chocolate Fountain

A Trinity Chocolatier will prepare fresh strawberries dipped in chocolate

PRICING

**\$25.00 Per Guest
(75 Guest Minimum)**

**Tax: 9.25%
Gratuity: 15%**

Includes:

• Bartenders • Serving Staff • Disposable plates, cups, utensils and napkins

8ft tables with black spandex coverings are included per 3 Chaffer Dishes.

Deposit to Reserve Date: \$600.00

Monthly Payment: \$400.00

REMAINING BALANCE IS DUE IN FULL 30 DAYS PRIOR TO EVENT

Remember the Past Celebrate the Present & Anticipate the