

GOLDEN NUGGET LAKE CHARLES

Catering Menus



PLATED BREAKFAST SELECTIONS

All Breakfasts are served with Fresh Orange Juice, Assorted Breakfast Breads,
Fresh Brewed Coffee and Iced Tea

CLASSIC AMERICAN BREAKFAST	21
Fluffy Scrambled Eggs and Home-Style Potatoes choice of Country Sausage, Turkey Sausage or Bacon	
HOUSE CURED CANADIAN BACON BENEDICT	23
Toasted English Muffin, House Cured Canadian Bacon, and Poached Egg with Classic Hollandaise Sauce and Home-Style Potatoes (Maximum of 75 Guests)	
GOLDEN SCRAMBLED EGGS	21
Diced Ham, Green Onion, Peppers, Monterrey Jack Cheese, and Home-Style Potatoes	
HUEVOS RANCHEROS	21
Two Crispy Corn Tortillas with Refried Beans, Country Fresh Eggs, Ranchero Sauce, Queso Fresco With Grilled Chorizo	

BREAKFAST BUFFETS

Breakfast Buffets served with Fresh Brewed Coffee and Iced Tea.
Based on 90 minutes of service, minimum of 25 guests

SUNRISE CONTINENTAL	21
Chilled Juices, Fresh Seasonal Fruit and Berry Display, Muffins, Donuts, Cinnamon Rolls, Danishes	
THE SOUTHERN BREAKFAST	25
Chilled Juices, Fresh Seasonal Fruit and Berry Display Muffins, Donuts, Cinnamon Rolls, Danishes Fluffy Scrambled Eggs, Home-Style Potatoes Choice of Country Sausage, Griddled Andouille, Turkey Sausage and Smoked Bacon Buttermilk Biscuits and Cracked Black Pepper Gravy	
ALL-AMERICAN BREAKFAST	26
Chilled Juices, Fresh Seasonal Fruit and Berry Display, Muffins, Donuts, Cinnamon Rolls, Danishes Mixed Berry Yogurt Scrambled Eggs with Cheese, Home-Style Potatoes, Southern Grits Choice of Country Sausage, Griddled Andouille, Turkey Sausage and Smoked Bacon Buttermilk Biscuits and Cracked Black Pepper Gravy	
THE BIG LAKE BREAKFAST	28
Chilled Juices, Fresh Seasonal Fruit and Berry Display, Muffins, Donuts, Cinnamon Rolls, Danishes Mixed Berry Yogurt Fluffy Scrambled Eggs with Cheese and Green Onions, Home-Style Potatoes Smoked Bacon, Grilled Breakfast Steaks Belgian Waffles with Vanilla Bean Maple Syrup	

DRINK

Fresh Brewed Coffee	50 per gallon
Fresh Squeezed Orange or Grapefruit Juice	14 per quart
Apple, Tomato, or Cranberry Juice	14 per quart
Iced Tea with Lemon	45 per gallon
Sweet Tea	45 per gallon
Old Fashioned Lemonade	45 per gallon
Assorted Soft Drinks: Coke Products	3 each
Fruit Punch	39 per gallon
Whole, 2%, or Skim Milk	10 per quart
Bottled Water- Still and Sparkling	3 per bottle
Vitamin Water	5 per bottle
Red Bull-Regular and Sugar Free	5 per bottle

EAT

Old Fashioned Cinnamon Buns	30per dozen
Assorted Bagels with Flavored Cream Cheese	30 per dozen
Breakfast Pastries	30 per dozen
Doughnuts	30 per dozen
Beignets	30 per dozen
Chocolate Dipped Strawberries	36 per dozen
Chocolate Dipped Fruit Skewers	36 per dozen
Freshly Baked Cookies and Brownies	30 per dozen
Rice Krispie Treats, plain and milk chocolate dipped	30 per dozen
Energy & Granola Bars	30 per dozen
Potato Chips & Pretzels	22 per bowl
Whole Fresh Fruit	2 per piece
Frozen Candy Bars	3 each
Ice Cream Bars	3 each
Individual Fruit Yogurts	3 each
Trail Mix or Mediterranean Snack Mix	20 per pound
Pralines	30 per dozen

Dips with Chips

<i>onion dip</i>	40 per bowl
<i>guacamole</i>	46 per bowl
<i>fresh salsa</i>	40 per bowl
<i>chili con queso</i>	46per bowl
<i>chili con queso with taco meat</i>	54per bowl
<i>spinach & artichoke</i>	46per bowl

(One bowl serves approximately 20 persons)

LUNCH BUFFETS

Lunch Buffets served with Fresh Brewed Coffee and Iced Tea.
Based on 90 minutes of services. Minimum of 25 guests

SOUTHERN PICNIC

28

Fresh Garden Greens, Tomatoes, Mushrooms, Cucumbers, Grated Cheese,
Crumbled Bacon, Chopped Eggs, Garlic Croutons and a Selection of House made Dressings

Fresh Fruit

Chicken & Sausage Pastalaya

Cold Cut Display: Honey Glazed Ham, Smoked Turkey, Roast Beef, Salami, Chicken Salad
Aged Cheddar and Swiss Cheeses, Leaf Lettuce, Sliced Tomatoes, Kosher Pickles,

Potato Salad and Coleslaw

Assorted Breads and Croissants

Freshly Baked Cookies and Brownies

ITALIAN FEAST

30

Caesar Salad with hearts of Romaine Lettuce, parmesan cheese, croutons and Caesar Dressing

Tomato and Artichoke Salad

Penne Pasta with Sugar Rosa Sauce, Sweet Italian Sausage, Mushrooms,
Tortellini with Roasted Garlic Alfredo, Gulf Shrimp, Sun-Dried Tomatoes
Grilled Peppers and Seasonal Vegetables

Herb Focaccia

Tiramisu, House Made Cannoli's, Artisan Cookies

BURGER BAR

27

Fresh Garden Greens, Tomatoes, Sprouts, Mushrooms, Cucumbers, Grated Cheese,
Crumbled Bacon, Chopped Eggs, Garlic Croutons and a Selection of House made Dressings

Fresh Ground Beef Burgers, Turkey Burger and Grilled Chicken Breast
Served on Soft Rolls with Choice of Cheese, Pickles, Lettuce, Tomato and Grilled Onions

Cajun Spiced Chips
Potato Salad

Assorted Cookies & Brownies

THE TACO BAR

32

Black Bean Soup, Chile Con Queso and Salsa, Tortilla Chips,

Blackened Market Fresh Fish, Grilled Chicken Breast, Pork Carnitas,
Guacamole, Cheddar, Cabbage Slaw, Jalapenos, Salsa, Chipotle Sour Cream,
Spanish Rice and Ranchero Beans
Corn and Flour Tortillas
Tres Leches and Sopadillas

LUNCH BUFFETS

Lunch Buffets are served with Fresh Brewed Coffee and Iced Tea.
Based on 90 minutes of services. Minimum of 25 guests

AMERICAN CLASSIC BUFFET

32

Fresh Garden Greens, Tomatoes, Mushrooms, Cucumbers, Grated Cheese,
Crumbled Bacon, Chopped Eggs, Garlic Croutons and a Selection of House made Dressings
Soft Rolls & Butter

Country Fried Chicken, Hickory Smoked Beef Brisket with Bourbon Barbeque Sauce,
Country Cole Slaw, Red Bliss Potato Salad, Baked Macaroni & Cheese, Seasonal Vegetables

Assorted Mini Treats, Fresh Baked Cookies

A "GOLDEN YOU"

28

Fresh Garden Greens, Vine-Ripened Tomatoes, Cucumbers, Carrots, Red Onion,
Shredded Cheese, Mushrooms, Hard Boiled Eggs, Assorted Dressings and Vinaigrettes

Grilled Vegetable Salad and Hummus served with Sea Salt Baked Pita Chips and
Assorted Flat Breads

Whole Wheat Penne with Sautéed Tomatoes, Broccoli, Wild Mushrooms, Green Onions,
and Infused Extra Virgin Olive Oil

Herb Crusted Salmon Filet, Ginger Marinated Breast of Chicken,
Roasted Vegetables, Wild Rice Medley

Gourmet Confections

RIVERWALK BUFFET

25

Foot long Po-Boy Collection, Calzones, & Veggie Wraps

All Beef Hot Dogs with Sauerkraut, Chopped Onion, Relish, Mustard & Ketchup

Macaroni Salad and Cajun Spiced Chips

Cracker Jacks, Pralines, and Novelty Ice Cream Treats

SOUP, SALAD, & SANDWICH BUFFET

30

Soup Bar: Chicken & Sausage Gumbo and Soup Du Jour

Salad Bar: Fresh Garden Greens, Tomatoes, Mushrooms, Cucumbers, Grated Cheese,
Crumbled Bacon, Chopped Eggs, Garlic Croutons and a Selection of House made Dressings

Country Cole Slaw, Red Bliss Potato Salad

Sandwich Board: Chicken Salad, Roasted Veggie Wraps, Foot long Po-Boy Collection, Roast Beef, Turkey, Honey Ham
Cajun spiced chips

Fresh Baked Cookies and Brownies

COMFORT CLASSICS

34

Fresh Garden Greens, Tomatoes, Mushrooms, Cucumbers, Grated Cheese,
Crumbled Bacon, Chopped Eggs, Garlic Croutons and a Selection of House made Dressings
Soft Rolls & Butter

Tomato & Cucumber Salad with Garlic Aioli
Country Potato Salad

Mamas Meatloaf, Slow Roasted Chicken, Turkey Pot Pie
Bacon Lima Beans, Red Skin Mash, Seasonal Vegetables

Assorted Mini Treats, Fresh Baked Cookies

PLATED LUNCH

Choose a Salad, Entrée, and Dessert to complete your three-course menu.

Plated Lunches are served with our Chef's Choice of Seasonal Vegetable and Starch, Fresh Baked Bread,
Fresh Brewed Coffee and Iced Tea.

SALAD

HOUSE SALAD

Baby Greens, Carrots, Tomatoes, Cucumber, Red Onion & Garlic Croutons with Tomato
& Onion Vinaigrette

CLASSIC CAESAR SALAD

Parmesan Cheese, Garlic Croutons, Homemade Caesar Dressing

WALDORF SALAD

Golden Raisins, Celery, Crisp Apples, Honey Yogurt Dressing

GREEK SALAD

Chopped Romaine, Tomatoes, Olives, Pepperoncini, Feta Cheese, Red Wine Vinaigrette,

ICEBERG WEDGE

Applewood Smoked Bacon, Tomatoes, Crumbled Bleu Cheese, Ranch Dressing

ENTRÉES

BLACKENED REDFISH Shrimp Pico De Gallo	30
PAN SEARED CATCH OF THE DAY Lemon Caper Brown Butter	MARKET
GRILLED BONELESS CHICKEN BREAST Spinach, Tomatoes, Lemon Basil Cream Sauce	27
SAUTÉED CHICKEN BREAST MARSALA Mushroom & Marsala Wine Sauce	29
ROASTED PORK LOIN Apricot Jalapeno Glaze	27
PETITE FILET MIGNON Port Reduction	40
PAN SEARED CRAB CAKE Creole Mustard Cream	30

DESSERTS

LANDRY'S SIGNATURE CHEESECAKE Seasonal Fruit Compote	
FRESH MARKET PIES	
CHOCOLATE MOUSSE	
CARROT CAKE	
FRESH BERRIES WITH WHIPPED CREAM	
BREAD PUDDING WITH WHISKEY SAUCE	

THE LUNCH BOX

Lunch Boxes are served with sandwich, pickle, piece of whole fruit,
Chips, pasta salad, freshly baked cookie and bottled beverage.

SOUTHWEST GRILLED CHICKEN WRAP	22
Grilled Chicken, Jalapeno Jack Cheese, Guacamole Spinach Tortilla	
ROAST BEEF & SWISS	22
Slow Roasted Roast Beef with Swiss cheese, French Banquette	
TURKEY & PROVOLONE	22
Turkey Breast, Provolone Cheese, Applewood Smoked Bacon, Ciabatta Bread	
HONEY HAM & MONTEREY JACK	22
Honey Ham with Monterey Jack Cheese French Banquette	
CHICKEN SALAD ON CROISSANT	22
Roasted White Meat Chicken with Pecans, Dried Apricots, Apples and Red Onion	

SMALL BITES

Minimum 100 pieces per selection

COLD HORS D'OEUVRES

Cinnamon Poach Apple W. Herb Cheese	4.00
Seafood Cocktail	4.00
Gorgonzola, Prosciutto on Flat Bread, Strawberry Balsamic Confit	4.00
Prosciutto di Parma Wrapped Melon	4.00
Brie, Sun-Dried Tomato En Croute	3.00
Antipasto Kabob	4.00
Seafood Gazpacho Shooter	4.00
Mango Chicken Salad	4.00
Smoked Duck Tartlet, Papaya and Cilantro Relish	4.00
Smoked Salmon Cucumber & Caper Cream Cheese	4.00
Gulf Shrimp with Dynamite Sauce	4.00
Prime Beef Tenderloin on En Croute With Horseradish Cream	5.00
Lobster BLT	5.00
Goat Cheese & Olive Bruschetta	4.00
Ahi Tuna Poke Wonton	5.00
Lump Crab, Cucumber & Thai Chili Aioli	5.00
Salmon Moose on toast	4.00

ICED SEAFOOD DISPLAY

Minimum 200 pieces per selection
Cocktail Sauce, Horseradish, Lemons

Chilled Display of Jumbo Shrimp	5.00
Freshly Shucked Oysters on the Half Shell	5.00
Seafood Cocktail	4.00
Crab Fingers	4.00
Ceviche	4.00
Snow Crab Clusters	6.00

HOT HORS D'OEUVRES

Fried Boudin Balls	4.00
Lamb Lollipop	6.00
Mini Crab Cake, Remoulade	5.00
Seafood Stuffed Mushroom Caps	5.00
Tenderloin of Beef	
Roasted Vegetable Kabobs	4.00
Bacon Wrapped Shrimp	5.00
Andouille in Puff Pastry	4.00
Chicken Saté, Soy Ginger Glaze	4.00
Coconut Chicken, Habanero Peach	4.00
Jerked Beef Skewers	4.00
Pot Stickers, Chili Soy Dipping Sauce	4.00
Fried Green Tomato	4.00
Roasted Red pepper Aioli	
Sweet Onion and Goat Cheese Tart	4.00
Buffalo Wings, Bleu Cheese	5.00
Pulled Pork on Corn Cake	4.00
Vegetable Spring Rolls, Sweet and Sour Sauce	4.00
Spanakopita	
Spinach & Cheese in Phyllo	
Assorted Grilled Andouille Sausage	3.00
Mini Seafood Po'boys	5.00
Fried Shrimp	6.00
Fried Catfish	5.00
Fried Alligator	5.00
Etouffe Stuffed Bread	4.00

ACTION STATIONS

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

GULF SEAFOOD & GRIT	20
Sautéed Jumbo Shrimp, Bay Scallops, and Lump Crab with Garlic, Tomato & Basil. Served over Cheddar Scallion Grits.	
SEAFOOD BOIL	MPT
Mussels, Shrimp, Crawfish (Seasonal), Corn & Potatoes in a Spicy Broth	
GUMBO STATION	10
Chicken & Andouille Sausage, Shrimp, Crab, and Crawfish (Seasonal) served with White Rice	
BAJA STATIONS	14
Fish Tacos with Market Fresh Blackened Fish, Cabbage Slaw, Chipotle Sour Cream, Corn Tortillas	
AVOCADO STATION	14
Hass Avocados filled with Seafood Ceviche or Cilantro Chicken with Fried Plantains and Chimichurri Sauce	
MASHED POTATO MARTINI BAR	19
Mashed Yukon Gold Potatoes, Sautéed Mushrooms, Cheddar, Crisp Bacon, Chives, Sour Cream Shrimp, Beef Debris, Grilled Chicken	
PASTA STATION	16
Please choose two pastas & two sauces per pasta Station includes Crushed Red Pepper Flakes, Imported Parmesan Cheese and Garlic Bread Sticks	
Pasta: Penne, Farfalle, Tortellini, Rigatoni, Cavatappi, Risotto Sauce: Marinara, Alfredo, Basil Pesto, Roasted Garlic, Bolognese, Vodka Cream Toppings: Italian Sausage, Grilled Chicken, Shrimp, Sliced Mushrooms, Sun-Dried Tomatoes	
LILLIE'S ASIAN STIR FRY STATION	17
Choice of Marinated Beef, Chicken, or Shrimp prepared in a wok Hunan Style, Szechuan, or Black Bean Ginger Sauce Accompanied by Imperial House Fried Rice	

THE CARVERY

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

SMOKED BRISKET Bourbon BBQ Sauce (Serves up to 40 guests)	250 EACH
HONEY BOURBON GLAZED HAM Whole Grain Mustard Cream Sauce (serves up to 40 guests)	300 EACH
OVEN ROASTED OR FRIED TURKEY BREAST Basil Mayonnaise (serves up to 40 guests)	300 EACH
THREE PEPPER CRUSTED BEEF TENDERLOIN Horseradish Cream (serves 20 guests)	375 EACH
ROSEMARY ROASTED PORK LOIN Whiskey Ginger Apples (serves up to 50 guests)	300 EACH
PRIME RIB OF BEEF, SEA SALT CRUSTED Horseradish Cream (serves 30 guests)	375 EACH
WHOLE ROASTED PIG Hawaiian Style (Serves up to 50 guests)	375 EACH
HERB ROASTED STRIP LOIN Béarnaise (serves up to 30 guests)	375 EACH

RECEPTION ENHANCEMENTS DISPLAYS

Reception enhancements are available to existing buffets or reception menus and may not be purchased as a meal

LILLIE'S HANDMADE SUSHI

20PP

Assorted sushi and tekamaki rolls with pickled ginger, wasabi and soy sauce

SMOKED SALMON (Serves up to 25 guests)

200 EACH

Dill Cream, Diced Onions, Capers, Minced Egg, Crostini, Crackers

BAKED BRIE EN CROÛTE (Serves up to 50 guests)

125 EACH

Raspberries and Almonds

ARTISAN CHEESE BOARD

10 PP

Artisan Cheeses, Dried Apricots, Almonds, French Baguettes, Crackers, and Flatbreads

TROPICAL SLICED FRESH FRUIT

8 PP

Honey Yogurt

FAJITA BAR

12 PP

Grilled Beef & Chicken, Sautéed Peppers & Onions

Guacamole, Pico de Gallo, Cheddar, Salsa, Sliced Jalapenos, Warm Tortillas

TUSCAN TABLE

10 PP

Marinated Vegetables, Artichokes, Roasted Peppers, Italian Cured Meats and Cheeses, Flatbreads, Crusty Country Bread, Infused Olive Oil

BRUSCHETTA

10 PP

Rustic Bruschetta Crisps, Marinated Tomatoes, Pesto, Olive Tapenade, Fresh Mozzarella, Basil, Parmesan, Extra Virgin Olive Oil

CHIPS & DIPS

All Chips and Dips are served with Potato or Tortilla Chips and serve up to 20 guests per bowl

French Onion, Ranch or Salsa

40 PER BOWL

Guacamole, Chile con Queso or Spinach Dip

46 PER BOWL

Queso with Taco Meat

54 PER BOWL

Spinach & Artichoke Dip

42 PER BOWL

Crawfish Dip

54 PER BOWL

DRY SNACKS

Dry snacks serve up to 20 guests per bowl

Potato Chips, Pretzels or Tortilla Chips

40 PER BOWL

Trail Mix, Mixed Nuts or Peanuts

70 PER BOWL

VIENNESE TABLE

16 PP

Pastry Chef's Selection of Assorted Cakes, Pastries, Mousse, Cookies and Petit Fours, Flavored Coffees, Whipped Cream, Chocolate Shavings, Cinnamon Sticks

PLATED DINNER

Choose a Salad, Entrée, and Dessert to complete your three-course dinner menu.
Plated Dinners are served with Chef's Choice of Seasonal Vegetable, Starch, dinner rolls and butter.
Fresh Brewed Coffee and Iced Tea.

We recommend adding an appetizer or soup.

JUMBO SHRIMP COCKTAIL Spicy Cocktail Sauce	14
CRAB MARTINI Mango & Avocado	16
TOMATO BASIL BISQUE Garlic Crostini	6
BLUE CRAB BISQUE EN CROÛTE	10
SEAFOOD GUMBO	8
CHICKEN & SAUSAGE GUMBO	7

SALADS

CLASSIC CAESAR
Romaine Hearts, Parmesan Cheese, Garlic Croutons, Homemade Caesar Dressing

HOUSE SALAD
Baby Greens, Carrots, Tomatoes, Cucumbers, Red Onion and Garlic Croutons with House Vinaigrette

BABY SPINACH SALAD
Bacon, Hard Boiled Eggs, Red Onion, Mushrooms, Raspberry Bacon Dressing

MIXED FIELD GREENS
Candied Walnuts, Chèvre Cheese, Lemon Basil Vinaigrette

STEAKHOUSE WEDGE
Applewood Smoked Bacon, Crumbled Bleu Cheese, Tomatoes, Red Onion and Bleu Cheese Dressing

CAPRESE SALAD
Beefsteak Tomato, Fresh Mozzarella, Basil, Balsamic Reduction

ENTRÉES

PAN SEARED GULF RED SNAPPER 50
Lemon, Capers, and Tomatoes with White Wine Butter Sauce

PAN SEARED CHICKEN BREAST 40
Citrus Shrimp Butter, Artichokes, Torn Herbs

CIDER-BRINED PORK LOIN 40
Tasso Cream Sauce

CHICKEN SALTIMBOCCA 40
Prosciutto di Parma, Sage, Lemon Butter Sauce

SEARED SALMON 45
Lemon, Dill, and Shallot Beurre Blanc

GARLIC ROASTED PRIME RIB AU JUS 50
Cracked Pepper Horseradish Cream

FILET MIGNON 55
Roasted Portabello, Peppercorn Demi-Glace

CRAB CAKES 50
Creole Mustard Cream

DUETS

GULF CRAB CAKE & GRILLED FILET MIGNON 60
Creole Mustard Cream

BACON WRAPPED JUMBO SHRIMP & GRILLED FILET MIGNON 60
Maitre D' Butter

LOBSTER TAIL & FILET MIGNON 80
Lemon Thyme Butter Sauce

GULF SNAPPER & FILET MIGNON 70
Lemon, Capers, and Tomatoes with White Wine Butter Sauce

DESSERTS

Choose one dessert to accompany your plated dinner.

HAZELNUT CAPPUCINO MOUSSE

SOUTHERN CHOCOLATE LAYER CAKE

LANDRY'S SIGNATURE CHEESECAKE

Seasonal Fruit Compote

FRESH MARKET PIE

THREE BERRY ALMOND TART

CARROT CAKE

BREAD PUDDING WITH WHISKEY SAUCE

RASPBERRY WHITE CHOCOLATE MOUSSE

DINNER BUFFETS

Dinner Buffets include our Golden Nugget Dessert Buffet,
Freshly Baked Rolls with Whipped Butter, Fresh Brewed Coffee and Iced Tea.
Based on two hours of service. Minimum 50 guests.

THE BIG BAYOU BUFFET

60 PER PERSON

BIG BAYOU SALAD BAR

Romaine Hearts, Field Greens
Spicy Pecans, Marinated Tomatoes, Red Wines Mushrooms, Cucumbers, Shaved Red Onion
Garlic Croutons and a Selection of House made Dressings

BAYOU CHOPPED

Creole Mustard Dressing

FRESH FRUIT

Poppy Seed Dressing

PAN SEARED SEASONAL FISH

Soft Herb Beurre Blanc

GRILLED CHICKEN BREAST WITH SAUTÉED MUSHROOMS

Brandy Cream Sauce

ROASTED PORK LOIN

Moonshine Ginger Apples

POTATOES AU GRATIN

SAUTÉED ZUCCHINI & SQUASH

GREEN BEANS WITH SHALLOTS & BACON

THE TROPICAL ISLAND BUFFET

50 PER PERSON

SALAD BAR

Romaine Hearts, Field Greens

Mango, Grapes Tomatoes, Toasted Coconut, Dried Cranberry's, Pineapple

Garlic Croutons and a Selection of House made Dressings

COLESLAW

Apply Thyme Dressing

CAPRESE

Beefsteak Tomato, Fresh Mozzarella, Basil, Balsamic Reduction

TROPICAL FRESH FRUIT DISPLAY

THE CARVERY

Roasted Pork Loin with Mango Pico

JERK CHICKEN

Pineapple Salsa

SWEET CHILI GLAZED MAHI MAHI

ISLAND FRIED RICE

GRILLED BABY BOK CHOY

VEGETABLE STIR FRY

BIG EASY BUFFET

55 PER PERSON

SALAD BAR

Romaine Hearts, Field Greens
Tomatoes, Chopped Eggs, Cucumber, Okra, Baby Corn
Garlic Croutons and a Selection of House made Dressings

AMBROSIA SALAD

Macerated Fruit, Toasted Coconut, Vanilla Bean Whipped Cream

POTATO SALAD

Cheddar, Bacon, Sour Cream

SEAFOOD PASTA SALAD

Creole Rémoulade

GUMBO BAR

GRILLED BREAST OF CHICKEN

Brandy Crawfish Cream

SHRIMP CREOLE

BLACKENED GULF SNAPPER PONTCHARTRAIN

GREEN BEANS SAUTÉED WITH SWEET RED ONIONS & BACON

RICE DRESSING

RED POTATO & CORN HASH

SOUTH WEST GRILL

50 PER PERSON

SALAD BAR

Romaine Hearts, Field Greens
Charred Corn, Grape Tomatoes, Avocado, Chorizo Crumbles
Tortilla Strips, Selection of House made Dressings

GRILLED VEGETABLES

Lemon Thyme Vinaigrette

GREEN BEAN SALAD

Red Onion, Sweet Peppers & Walnuts

HERB-ROASTED CHICKEN

SMOKED BEEF BRISKET WITH BARBEQUE SAUCE

GRILLED SMOKED SAUSAGE

BAKED BEANS WITH BACON

ROASTED CHILI CREAMED CORN

BAKED MAC 'N CHEESE

CHEDDAR CORNBREAD

CARNA FIESTA

45 PER PERSON

TORTILLA CHIPS

Chile con Queso & Salsa

ROASTED CORN & BLACK BEAN SALAD

GRILLED VEGETABLES

Lemon Thyme Vinaigrette

CHICKEN & BEEF FAJITAS

Sautéed Bell Peppers & Onions, Sour Cream, Guacamole, Pico de Gallo, Salsa, Cheddar Cheese with Flour Tortillas

CARNITAS

SPANISH RICE

BORRACHO BEANS

GRILLED ASPARAGUS AND RED ONION

WARM TORTILLAS

Beverage Catering Menu

Hosted Bars

Premium Brands: Rum – Bayou, **Vodka** – Grey Goose, **Tequila** - Patron, **Bourbon** – Makers Mark, **Gin** – Bombay Sapphire, **Scotch** – Chivas Regal 12yr, **Whiskey** – Crown Royal

Deluxe Brands: Rum – Bacardi, **Vodka** – Tito’s, **Tequila** – Suaza Blue, **Bourbon** – Jim Bean **Gin** – Tanqueray, **Scotch** – Dewars, **Whiskey** – Crown Royal

Domestic Beers: - Michelob Ultra, Miller Lite, Bud Light, Budweiser, Coors Light

Import Beer: - Corona, Dos Equis

Wine-Liberty Creek Chardonnay, Cabernet Sauvignon, White Zinfandel

Soft Drinks - Coca-Cola, Diet Coke, Sprite

	Deluxe Brand	Premium Brands
2 Hours	\$32++ Per Guest	\$35++ Per Guest
Each Additional Hour	\$12++ Per Guest	\$13++ Per Guest

Beer, Wine & Soft Drinks

Beers- Corona, Dos Equis, Michelob Ultra, Miller Lite, Bud Light, Budweiser

Soft Drinks - Coca-Cola, Diet Coke, Sprite,

2 Hours	\$20++ Per Guest
Each Additional Hour	\$6++ Per Guest

Cash & Consumption Bars

A Fully Stocked Bar Featuring our Premium or Deluxe Selection of Liquors, Red and White Wines, Assorted Domestic and Imported Beers, Bottled Water and Mixers

Charges are based on a Per Drink Basis Reflecting the Actual Number of Drinks Consumed.

All Consumption Bars are applicable to State Tax and 21% Service Charge

Premium Brand Cocktail	\$11 Per Drink
Deluxe Brand Cocktails	\$9 Per Drink
Imported/Craft Beer	\$6 Per Drink
Domestic Beer	\$5 Per Drink
House Wines by the Glass	\$6 Per Drink
Soda and Bottled Water	\$3 Per Drink
Cordials	\$10 Per Drink
Champagne by the Glass	\$7 Per Drink

Bartender Fees for each bar are \$75.00 for each 3-Hour Period. Should you require a bartender for more than 3 Hours, the hourly rate will be \$20.00 per hour. Should each of your bars generate more than \$600.00 in net sales, the bartender fees will be waived.



GNLC Audio Visual Equipment Price List

Description of Equipment	Price	Description of Equipment	Price
Visual Presentation/Projectors		Audio Package	
6000 Lumen Projector	\$240.00	Portable PA (2-speakers,1mic,1mixer)	\$350.00
8500 Lumens Projector	\$650.00	Mixer Mic Patch (1-mixer,1-mic,1-overhead patch)	\$175.00
Screen *all Screens include skirting*		Audio	
Da-Lite 8'x8' Tri-pod Screen (Front Projection)	\$75.00	Mackie ProFX 12-Ch Console	\$100.00
Da-Lite 7.5'x10' Screen (Front or Rear Projection)	\$175.00	Powered speaker (Stand Included)	\$100.00
TV/Monitors		Additional Microphones	
20'x12' LED Video wall (Package of 2) Grand 4	\$500.00	Handheld Wired Microphone	\$25.00
47" TV (stand included)	\$250.00	Wireless HandHeld	\$75.00
65" TV (stand included)	\$350.00	Mic (Podium) Wired	\$25.00
15" Desktop Monitor	\$75.00	Lavalier (wireless)	\$75.00
15" Teleprompter (For Podium)	\$85.00	Round Base Mic stand	\$25.00
47" Teleprompter (Angled Case Included)	\$250.00	Table Top/Floor Mic Stand	\$25.00
Video Equipment		Meeting Support	
DVD Player	\$40.00	Presenter remote W/laser	\$40.00
Blu-Ray Disc Player	\$60.00	Flip Chart (w/pad & markers)	\$55.00
4x1 HDMI Switcher	\$200.00	Projector cart w/keyboard tray	\$45.00
4x1 VGA Switcher	\$200.00	Projector Stand (17"X25")	\$30.00
VGA to HDMI Converter	\$40.00	TV stand on wheels	\$50.00
4-Way VGA Splitter	\$50.00	PCDI (sound patch for laptop)	\$75.00
4-Way HDMI Splitter	\$60.00	DMX Music (overhead PA system)	\$40.00
2-Way HDMI Splitter	\$40.00	Speaker Stand	\$20.00
Laptop Computer	\$100.00	Mini Display to HDMI adaptor	\$40.00
External Mouse	\$20.00	Mini Display to VGA adaptor	\$40.00
External Keyboard	\$20.00	Conference Phone	\$80.00
Micca Flash Player	\$50.00	Hard-wired internet line	\$60.00

AV Rental Packages:

AV Screen & Projector Package = \$400.00 (this includes 10% package discount)

- 1- 6,000 lumen projector
- 1- rolling cart with keyboard tray
- 1- 8'x8' tripod projection screen with drape kit
- 1- PCDI (sound patch) with 1/8th inch cable for laptop audio

7.5'x10' Screen & Projector package = \$850.00 (this includes 10% package discount)

- 1- 7.5'x10' screen with dress kit
- 1- - rolling cart with keyboard tray
- 1-8,500 Lumen projector
- 1- PCDI (sound patch) with 1/8th inch cable for laptop audio

Grand Ballroom LED Video Wall package = \$1,400.00 (this includes 10% package discount)

- 2- 20'x12' LED video wall panels (includes scaler/processor)
- L'acoustics line array PA system with all amplifiers, processors, & power included
- 1- Mackie ProFX-12 ch audio mixer
- 1-PCDI (sound Patch)
- Includes Grand Ballroom stage lighting package
- 1- Wireless microphone (either hand held, or lavalier)

2-Screen/Projector Meeting Package (Anadarko setup) =\$1,700.00

(This includes 10% package discount)

- 2-7.5'x10' screens with dress kits
- 2-6,000 lumen projectors
- 2-rolling carts with keyboard trays
- 4- Powered speakers on stands
- 1- Mackie ProFX-12 ch. audio mixer
- 1-PCDI (sound Patch)
- 2-Hand held wireless microphones
- 2- wireless Lavalier microphones
- 1- 1in/4out VGA combiner
- 4- surge protected power strips