

BANQUETS MENUS

COUSHATTA
CASINO RESORT



TABLE *of* CONTENTS

BREAKFASTS

BREAKS

LUNCHESES

DINNERS

HORS D'OEUVRES

BEVERAGES

MEETINGS





PLATED BREAKFAST SELECTIONS

All plated breakfast selections include coffee, milk, and assorted mini muffins

CLASSIC BREAKFAST

Chilled Fruit Juice
Buttermilk Biscuits and Country Gravy
Fluffy Scrambled Eggs
Hash Brown Casserole
Cheese Grits
Choice of One Meat: Smoked Bacon, Sausage, or Country Ham

\$18 per person

STEAK & EGGS BREAKFAST

Chilled Fruit Juice
Buttermilk Biscuits and Country Gravy
8 oz. New York Strip
Fluffy Scrambled Eggs
Hash Brown Casserole
Cheese Grits
Fresh Fruit

\$34 per person

7% Food Tax / 4% Liquor Tax to be added



BUFFET BREAKFAST SELECTIONS

Based on 90 minutes of service, minimum of 25 guests. A surcharge will be applied for groups less than 25. Stations are enhancements to existing buffets and may not be purchased as a meal.

CONTINENTAL

Whole Fruits
Assorted Danishes & Muffins
Assorted Cereals

\$12 per person

SUNRISE BREAKFAST

Biscuits with Jelly & Jams
Assorted Danishes & Muffins
Fluffy Scrambled Eggs
Smoked Bacon or Breakfast Sausage
Breakfast Potatoes or Grits

\$16 per person

GRAND BREAKFAST

Sliced Fruit Tray
Biscuits & Gravy
Toast with Jelly & Jams
Scrambled Eggs
Breakfast Sausage
Smoked Bacon
Breakfast Potatoes
Grits

\$23 per person

SOUTHERN BREAKFAST

Sliced Fruit Tray
Biscuits & Gravy
Toast with Jelly & Jams
Scrambled Eggs
Bacon
Ham Steaks
Buttermilk Pancakes
Cajun Potatoes (with onions & sausage)
Cheese Grits

\$27 per person

BAYOU BRUNCH

Sliced Fruit Tray
Biscuits & Gravy
Toast with Jelly & Jams
Scrambled Eggs
Cajun Breakfast Potatoes
Bacon
Ham Steak
Grilled Pork Chop
Chicken Fried Steak
Hash brown Casserole
Grits

\$34 per person

OMELET STATION

Omelets cooked to order with bacon, ham, sausage, onions, bell peppers, tomatoes, mushrooms, cheese

\$17 per person with \$125 Chef Fee

WAFFLE STATION

Waffles cooked to order with assorted toppings

\$17 per person with \$125 Chef Fee

7% Food Tax / 4% Liquor Tax to be added
All breakfast selections include coffee, milk, or juice



BUFFET BREAKFAST SELECTIONS

BREAKFAST SANDWICHES

Your choice of croissant, biscuit or toast

Sausage, Egg & Cheese

Ham, Egg & Cheese

Bacon, Egg & Cheese

\$50 per dozen

COFFEE SERVICE

BEVERAGES

Coffee, Regular or Decaffeinated	\$35 per gallon
Assorted Herbal Teas	\$35 per gallon
Orange/Grapefruit Juice	\$25 per ½ gallon
Tomato, Apple, Cranberry Juices	\$25 per ½ gallon
Iced Tea or Sweet Tea	\$30 per gallon
Fresh Lemonade	\$30 per gallon
Milk (Whole, 2%, Skim, Chocolate)	\$4 per pint
Assorted Soft Drinks	\$4 each
Bottled Water	\$4 per bottle
Red Bull®	\$6 per can

BAKERY GOODS & SNACKS

Assorted Muffins	\$28 per dozen
Cinnamon Rolls	\$32 per dozen
Fresh Doughnuts	\$32 per dozen
Fresh Danishes	\$32 per dozen
Bagels with Cream Cheese	\$24 per dozen
Southern Pecan Sticky Buns	\$38 per dozen
Butter Croissants	\$24 per dozen
Assorted Croissants	\$34 per dozen
Assorted Breakfast Breads	\$24 per dozen
Freshly Baked Cookie Assortment	\$24 per dozen
Fresh Fruit Kabobs	\$4 each
Granola Bars	\$3 each
NutriGrain Bars	\$3 each
Kettle Chips	\$3 per bag
Yogurt Bars	\$3 each
Fruit Yogurt	\$3 per person
Peanuts	\$3 per bag
Cajun Trail Mix	\$4 per bag
Mixed Nuts, Cajun Style	\$25 per pound
Fresh Popcorn	\$3 per person
Caramel Popcorn	\$5 per person
Chocolate Strawberries	\$24 per dozen
Chocolate Pecan Brownies	\$24 per dozen
Candy Bars & Novelties	\$15 per dozen



7% Food Tax / 4% Liquor Tax to be added
All breakfast selections include coffee, milk, or juice



PLATED LUNCH SELECTIONS

Plated entrée selections include your choice of soup or salad, rolls, beverage, and freshly brewed regular or iced tea

MARINATED RIBEYE

Grilled Marinated Ribeye Steak
Roasted Potatoes
Seasonal Vegetables

\$48 per person

SMOTHERED CATFISH

Fried Catfish
Crawfish Etouffée
Rice Pilaf
Seasonal Vegetables

\$38 per person

MEAT LOAF

Ground Loaf Wrapped in Smoked Bacon
Mashed Potatoes & Brown Gravy
Seasonal Vegetables

\$28 per person

CHICKEN FETTUCCINE

Chicken Breast Served Over Fettuccine Noodles
with Alfredo Sauce

\$33 per person

SEARED MAHI MAHI

Seared Mahi Mahi
Topped with Roasted Corn Relish
Herb Roasted Potatoes
Seasonal Vegetables

\$38 per person

CENTER CUT PORK CHOP

Center Cut Pork Chop
Roasted Apples & Shallots
Garlic Roasted Potatoes
Seasonal Vegetables

\$32 per person

HERB CHICKEN

Grilled Herb Chicken Breast with
Spinach Artichoke Cream Sauce
Garlic Mashed Potatoes
Seasonal Vegetables

\$33 per person



7% Food Tax / 4% Liquor Tax to be added



BUFFET LUNCH SELECTIONS

Lunch buffets served with fresh brewed coffee or iced tea. Based on 90 minutes of services. Minimum of 25 guests. A surcharge will be applied for groups less than 25.

SOUTHERN FAVORITES

Mixed Greens Salad
Crispy Fried Chicken
Roasted Pork Tenderloin with au Jus
Rice Dressing
Corn Maque Choux
Green Beans with Tasso
Freshly Baked Rolls
Assorted Mini Pies

\$40 per person

TASTE OF LOUISIANA

Chicken & Sausage Gumbo
Potato Salad
Shrimp Creole
Pork Jambalaya
Green Beans
Sautéed Mixed Veggies
White Rice
Freshly Baked Dinner Rolls
Bread Pudding

\$40 per person

BBQ LUNCH

Potato Salad
Smoked Beef Brisket with BBQ Sauce
Smoked Pork Ribs
Corn on the Cob
BBQ Baked Beans
Rice Dressing
Freshly Baked Rolls
Assorted Desserts

\$38 per person

TEX-MEX

Mexican Black Bean & Corn Salad
Housemade Salsa with Tortilla Chips
Pico de Gallo
Chicken Enchiladas
Beef & Chicken Fajitas
Warm Tortillas
Mexican Rice
Charro Beans
Churros with Chocolate Sauce

\$40 per person

MID DAY DELIGHT

Pasta Salad
Grilled Pork Chops
Red Beans & Sausage
White Rice
Roasted Garlic Mashed Potatoes
Sweet Corn
Steamed Broccoli
Corn Bread
Warm Peach or Blackberry Cobbler

\$36 per person

NOONER

Mixed Baby Green Salad
Marinated Grilled Chicken
Tenderloin Tips over Egg Noodles
Fried Catfish
Seasonal Garden Vegetables
au Gratin Potatoes
Sautéed Green Beans
Fresh Hot Rolls
Apple Crisp

\$34 per person

7% Food Tax / 4% Liquor Tax to be added



LUNCH SELECTIONS

CLUB

Ham, Smoked Turkey, Applewood Smoked Bacon
Lettuce & Tomato
Potato Salad
Freshly Baked Cookie
Candy Bar & Fresh Fruit
Assorted Soft Drinks

\$22 per person

CROISSANT

Chicken Salad on Croissant with Lettuce,
Tomato, and Chipotle Mayonnaise
Penne Pasta Salad
Freshly Baked Brownie
Candy Bar & Fresh Fruit
Assorted Soft Drinks

\$22 per person

TRILOGY

Ham & Swiss with Dijon Aioli
Roast Beef & Cheddar Garlic Aioli
Smoked Turkey with Lettuce, Tomato & Mayo
Potato Chips
Whole Fruit
Assorted Soft Drinks

\$22 per person

ROAST BEEF

Roast Beef and Swiss on a Po-Boy Roll
Lettuce, Tomatoes, Pickles and Cajun Mustard
Potato Chips
Fresh Baked Cookie
Candy Bar
Fresh Fruit
Assorted Soft Drinks

\$22 per person



PLATED DINNER ENTRÉES

All plated entrées include your choice of salad or soup.

For a Full Dinner Package, we suggest adding a choice of three passed appetizers and your choice of second course.

Our chef can select the appropriate vegetable and dessert, based upon season and entrée selection.

SURF AND TURF

Grilled 6 oz Filet Mignon & Garlic Butter Lobster
Served with Potato Hash
Chef's Selection of Fresh Vegetable

\$105 per person

BLACKENED AIRLINE CHICKEN

Tasso Cream Sauce
Cajun Potatoes
Chef's Selection of Fresh Vegetable

\$45 per person

FILET MIGNON

Grilled 6 oz Filet Mignon with Cognac Demi Glaze
Whipped Potatoes
Chef's Selection of Fresh Vegetables

\$65 per person

FRENCH ROASTED RACK OF LAMB

Seared and Roasted, Served with Roasted Yukon Gold Potatoes, Mustard Shallot Sauce, and Chef's Selection of Fresh Vegetable

\$65 per person

ROASTED PORK LOIN

Marinated Pork Loin with Pork Demi Glaze
Rosemary and Garlic potatoes and Chef's Selection of Fresh Vegetable

\$38 per person

REDFISH LOUISIANA

Seared Redfish with Shrimp Cream Sauce
Gouda Grit Cakes
Chef's Selection of Fresh Vegetable

\$42 per person

CAJUN CATFISH

Fried Catfish Filet & Seafood Jambalaya
Smothered with Crawfish Etouffée
Chef's Selection of Fresh Vegetable

\$45 per person

SIMPLE & SOUTHERN

Pork Jambalaya
Southern Green Beans or Sweet Corn
Sweet Cornbread

\$16 per person

BRAISED BEEF SHORT RIBS

Served with Truffle Mashed Potatoes
Chef's Selection of Fresh Vegetable

\$48 per person

SCALLOP LINGUINE

Jumbo Scallops in a Rich Cream Sauce on a Bed of Linguine Pasta
Chef's Selection of Fresh Vegetable

\$65 per person





SALAD SELECTIONS

FIELD GREENS SALAD
with Mixed Cheddar Cheeses
Ranch Dressing

CHOPPED VEGETABLE SALAD
with Creole Honey Mustard Dressing

SPINACH SALAD
with Feta Cheese
Candied Walnuts
Berries
Balsamic Vinaigrette

CAESAR SALAD
with Bacon
Creamy Caesar Dressing



SOUP SELECTIONS

CHICKEN & SAUSAGE GUMBO

TOMATO BASIL SOUP

POTATO SOUP

FOR AN EXTRA CHARGE OF \$6

Lobster Bisque
Seafood Gumbo
Crab & Corn Chowder

7% Food Tax / 4% Liquor Tax to be added



DINNER BUFFET

CLASSIC JAZZ

Roasted Pepper & Tomato Soup
 Spinach Salad with Sliced Almonds, Blueberries,
 Balsamic Dressing
 California Pasta Salad
 Pan Seared Salmon with Sundried Tomato Jam
 Grilled Chicken Breast with Sauvignon Blanc Butter Sauce
 Roasted Ranch Potatoes & Red Onions
 Steamed Broccoli with Toasted Garlic
 Honey Bourbon Glazed Carrots
 Freshly Baked Dinner Rolls
 Assorted Desserts

\$44 per person

SUNSET ON THE BAYOU

Mixed Field Greens Salad
 Potato Salad
 Chicken & Sausage Gumbo
 Fried Catfish & Hush Puppies
 Fried Shrimp
 Pork & Sausage Jambalaya
 Corn Maque Choux
 Green Bean Casserole
 Roasted Potato Wedges
 Cornbread Muffins
 Pecan Pie

\$40 per person

GEAUX TOO

Mixed Field Greens Salad
 Bacon Ranch Pasta Salad
 Garlic Herb Pork Chop
 Flounder Stuffed Shrimp & Crab in Shrimp Sauce
 Sautéed Fresh Vegetables
 Honey Bourbon Carrots
 Roasted Potatoes & Onions
 Freshly Baked Dinner Rolls
 Miniature Cheesecakes

\$36 per person

MARDI GRAS MAMBO

Caesar Salad
 Shrimp Bisque
 Marinated Shirt Steak with Chimichurri Sauce
 Grilled Airline Chicken with Tasso Cream Sauce
 Louisiana Crawfish Fried Rice
 Fried Sweet Potatoes
 Sautéed Green Beans
 Freshly Baked Dinner Rolls
 Crème Brûlée

\$56 per person

LOUISIANA SEAFOOD

Seafood Gumbo
 Potato Salad
 Cajun Boiled Shrimp
 Stuffed Catfish
 Topped with Crab Cream Sauce
 Crawfish Étouffée & Rice
 Spicy Boiled Red Potatoes
 Corn on the Cob
 Cajun Green Beans
 Sweet Potato Cornbread
 Bread Pudding with Praline Rum Sauce

\$52 per person

SOUTHERN FEAST

Crab Bisque
 Seafood Pasta Salad
 Southern Fried Chicken
 Smothered Pork Chops with Onion Gravy
 Red Beans and Rice with Andouille Sausage
 Creamy Mac & Cheese
 Assorted Seasonal Vegetables
 Sweet Cornbread
 Fresh Rolls & Butter
 Assorted Desserts

\$48 per person

7% Food Tax / 4% Liquor Tax to be added



DINNER ENHANCEMENTS

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

Carving Station

HONEY HAM WITH RUM GLAZE

Served with Brown Sugar Roasted Pineapple

\$250 for serving of 50

BEEF STEAMSHIP ROUND

Served with au Jus & Condiments

\$750 for serving of 200

SMOKED PORK BELLY

Served with Grilled & Bourbon Glazed Pineapple

\$250 for serving of 30

COCHON DE LAIT

Slow-Roasted Suckling Pig

Served with Garlic au Jus

\$375 for serving of 50

SLOW ROASTED TURKEY BREAST

Served with Cranberry or BBQ Sauce

\$250 for serving of 40

PRIME RIB

Served with au Jus & Condiments

\$400 for serving of 30

ROASTED PORK LOIN

Served with Roasted Garlic Aioli

\$300 for serving of 50

SMOKED BRISKET

Served with BBQ Glaze

\$300 for serving of 30

Pasta Station

PASTA DELIGHT

Choice of 2 Pasta, 2 Sauce & 2 Protein

\$22 per person

PASTA SELECTION

Cavatappi

Spaghetti

Penne

Fettuccine

Linguine

SAUCE SELECTION

Alfredo

Marinara

Roasted Red Pepper

Tomato

Bolognese

Scampi

PROTEIN SELECTION

Chicken Breast

Italian Meatballs

Shrimp +\$4

Crawfish +\$6



HORS D'OEUVRES PACKAGES

UPTOWN

Jumbo Shrimp on Ice with Lemons & Cocktail Sauce
Lamb Lollipops with Mint Port Wine Sauce
Smoked Pork Belly
Bacon Wrapped Shrimp
Charcuterie Board

\$55 per person

DOWNTOWN

Jumbo Shrimp on Ice with Lemons & Cocktail Sauce
Bacon Jam Crostini
Fried Chicken Strips with Honey Mustard
Boudin Eggroll with Pepper Jelly
Cheese Display

\$44 per person

GAMEDAY

Assorted Hot Wings with Dips (3 options)
Chicken Tenders
Beef Sliders
Boudin Balls
Jalapeño Poppers
Queso Blanca with Tortilla Chips

\$36 per person

CHOCOLATE CHARCUTERIE

Chocolate Dipped Strawberries
Assorted Fudge
Coconut Macaroons
Chocolate Coconut Macaroons
Fresh Fruit
Toasted Pecans

\$44 per person



7% Food Tax / 4% Liquor Tax to be added



RECEPTION

Hors d' Oeuvres

Served Butler Style. Minimum of 50 pieces per selection.

Miniature Lump Crab Cakes	\$3.50	Beef Short Rib with Bacon Jam	\$3
Bacon Wrapped Gulf Shrimp	\$3	Creole Sausage in BBQ Sauce	\$3
Oyster Rockefeller	\$3.50	Alligator Bites	\$ 5
Lamb Lollipops	\$4	Meatball & Spaghetti Bites	\$2.50
Meatballs (BBQ, Asian, Sweet & Sour)	\$2	Seared Scallops	\$4
Stuffed Boudin Bites	\$3	Chicken Satays	\$2.75
Pineapple Pork Belly	\$2.50	Steak Satays	\$3
Shrimp & Bacon Bites	\$3	Bacon Jam en Croute	\$1.75
Chilled Display of Jumbo Shrimp	\$5	Trilogy of Chocolate	\$3

Dark Chocolate Tuxedo Torte, Milk Chocolate Cheesecake, White Chocolate Mousse-Filled Strawberries

TRAY SELECTIONS

Medium serves up to 12 people

Large serves up to 25 people

CHARCUTERIE BOARD

Medium	\$150
Large	\$300

CHEESE TRAY

Medium	\$100
Large	\$200

FRUIT TRAY

Medium	\$100
Large	\$200

WING TRAY

Medium	\$150
Large	\$300

VEGETABLE TRAY

Medium	\$100
Large	\$200

SANDWICH OR WRAP TRAY

Medium	\$125
Large	\$250



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PLATED DESSERTS

Based on 90 minutes of service, minimum of 25 guests. A surcharge will be applied for groups less than 25. Stations are enhancements to existing buffets and may not be purchased as a meal.

CHEESECAKE

with Fresh Berry Compote

\$6 per person

BREAD PUDDING

with Praline Rum Sauce

\$8 per person

SEASONAL PIE

\$6 per person

PECAN PIE

\$6 per person

VANILLA BEAN CRÈME BRÛLÉE

\$8 per person

CHOCOLATE RASPBERRY CAKE

\$8 per person

Enhancements

Bananas Foster Flambé with Vanilla Bean Ice Cream

\$10 per person

\$125 Chef Fee

7% Food Tax / 4% Liquor Tax to be added



BEVERAGE SELECTIONS

Bartender labor charge of \$150 will be added for each bar with net beverage revenue below \$500.

BOTTLED BEER SELECTIONS

Michelob® Ultra
Budweiser®
Bud Light®
Coors® Light
Miller® Lite

WINE SELECTIONS

RED WINE

Cabernet Sauvignon
Pinot Noir
Merlot

WHITE WINE

Chardonnay
White Zinfandel
Moscato

LIQUOR SELECTIONS

Vodka
Gin
Light Rum
Dark Rum
Bourbon
Whiskey
Scotch
Tequila
Cognac

NON-ALCOHOLIC SELECTIONS

Coca-Cola®, Diet Coke®, Coke Zero®, Cherry Coke®
Dr. Pepper®, Diet Dr. Pepper®
Sprite®
Barq's Root Beer®
Minute Maid® Lemonade
Gold Peak® Sweet & Unsweet Tea
Dasani® Bottled Water



7% Food Tax / 4% Liquor Tax to be added



BEVERAGE PACKAGE SELECTIONS

*Bartender labor charge of \$150 will be added for each bar with net beverage revenue below \$500.
All Beverage Packages include unlimited supply of choices.*

MINOR LEAGUE PACKAGE

Select 4 Soft Drink Options
Includes Small Bottled Water

\$300 per 50 per 4 hours

MAJOR LEAGUE PACKAGE

Select 6 Soft Drink Options
Includes Large Bottled Water

\$500 per 50 per 4 hours

FIELDER'S CHOICE PACKAGE

Select 4 Domestic Beer Options
Select 1 Red Wine & 1 White Wine Option

\$8 per person for first hour

\$6 per person for each additional hour

COSMIC PACKAGE

Select 4 Liquor Options with Mixers
Select 4 Domestic Beer Options
Select 2 Red Wine & 2 White Wine Options

\$12 per person for first hour

\$10 per person for each additional hour

OPEN BAR

\$15 per person for first hour

\$12 per person for each additional hour

CASH BAR

Premium Mixed Drinks	\$8
Wine by the Glass	\$7
Bottled Domestic Beer	\$7
Keg Beer (serves 75)	\$225



MEETINGS PACKAGE SELECTIONS

LAGNIAPPE

Breakfast: Continental Breakfast
 Morning Snack: Assorted Candy, Chips & Soft Drinks
 Lunch: Trilogy of Assorted Mini Sandwiches
 Afternoon Snack: Assorted Cookies & Brownies

\$40 per person

HEALTHY

Breakfast: Quiche, Fruit, Assorted Yogurt, Oatmeal
 Morning Snack: Whole Fresh Fruit, Assorted Granola Bars
 Lunch: Grilled Chicken with Fresh Vegetables, Brown Rice Pilaf
 Afternoon Snack: Assorted Meat & Cheese Tray

\$44 per person

GRAB & GEAUX

Breakfast: Assorted Breakfast Sandwiches with Tots
 Snack: Assorted Whole Fruits & Assorted Candy Bars
 Lunch: Assorted Wraps & Assorted Chips
 Snack: Assorted Cookies & Brownies

\$50 per person

KETO CRAZE

Breakfast: Fluffy Scrambled Eggs, Bacon, Sausage,
 Mini Egg Cups
 Morning Snack: Assorted Meat & Cheese Tray
 Lunch: Grilled Chicken Cobb Salad
 Snack: Assorted Greek Yogurts with Assorted Nuts

\$44 per person

ALL AMERICAN

Breakfast: Eggs, Bacon, Sausage, Grits, Biscuits
 Snack: Assorted Chips & Assorted Cookies
 Lunch: Assorted Pizzas
 Snack: Mini Pecan Pies

\$38 per person

CAJUN PERSUASION

Breakfast: Eggs & Rice, Biscuits & Gravy, Bacon, Sausage
 Snack: Fried Pork Skins with Cheese Dip, Boudin Balls
 with Pepper Jelly
 Lunch: Chicken & Sausage Gumbo or Seafood Gumbo,
 Red Beans, White Rice, Potato Salad, Smothered Okra
 Snack: Boudin Links

\$55 per person



7% Food Tax / 4% Liquor Tax to be added