



PARTY MENU



BAR CLASSICS

CHIPS & SALSA

\$7 PER PERSON

Crispy Tortilla Chips with Homemade Salsa

Add Guacamole - \$9 Per Person

*GF, VE, DF

CLASSIC CRUDITÉS

\$7 PER PERSON

Assortment of Seasonal Raw Vegetables

Served with Ranch Dressing

*GF, VE, DF

TOMATO BRUSCHETTA

\$32 PER DOZEN

Toasted Crostini with Fresh Basil & Balsamic Glaze

*VE, PO

CAPRESE SKEWERS

\$32 PER DOZEN

Grape Tomatoes with Mozzarella Cheese, Fresh Basil & Balsamic Glaze

*VE, PO

BUFFALO STYLE CHICKEN WINGS OR TENDERS

\$28 PER DOZEN

Tossed with Emeril's Buffalo Wing Sauce with Ranch & Creamy Blue Cheese Dressings

CHEESY BEER & WARM SOFT PRETZEL BITES

\$32 PER DOZEN

The Ultimate Cheese Dip: 3 Cheeses, Tomatoes & Roasted Jalapeños

*VE

STUFFED MUSHROOMS

\$48 PER DOZEN

With Crispy Applewood Smoked Bacon, Parmesan Cheese & Herb Stuffing

*PO

CREAMY SPINACH & ARTICHOKE DIP WITH WARM PITA BREAD

\$7 PER PERSON

Add Crab Meat - \$11 Per Person

*VE

VEGETABLE SPRING ROLLS

\$32 PER DOZEN

With Thai Chili Dipping Sauce

*VE, PO

SOUTHWEST CHICKEN SPRING ROLLS

\$35 PER DOZEN

With Southwest Ranch Dipping Sauce

*PO

BEEF & PORK MEATBALLS

\$32 PER DOZEN

Your Choice of Sauce: Marinara, Smokey BBQ, or Swedish Style

*PO

PORK POT STICKERS

\$32 PER DOZEN

With Thai Chili Dipping Sauce

*PO

EDAMAME POT STICKERS

\$32 PER DOZEN

With Thai Chili Dipping Sauce

*VE, PO

MINI REUBEN PUFF

\$55 PER DOZEN

WITH SPICY THOUSAND ISLAND DIPPING SAUCE

CLASSIC CAESAR

\$7 PER PERSON

Fresh Romaine Lettuce Tossed with our Traditional Caesar Dressing, Sourdough Croutons & Parmesan Cheese

*VE

MIXED BABY GREENS

\$6 PER DOZEN

Organic Mixed Baby Greens, Carrots, Cucumber, Grape Tomatoes, Shaved Parmesan Reggiano Cheese, Sourdough Croutons with Balsamic Vinaigrette & Ranch Dressing

*VE, DF

PORK KNUCKLES

\$48 PER DOZEN

Your choice of Buffalo, Thai Chili, or Smokey BBQ Sauce



SLIDERS

MINI NEW ORLEANS MUFFALETTA SANDWICHES

\$60 PER DOZEN

Fresh Italian Cold Cuts, Provolone Cheese & Olive Salad

CHILLED MINI VEGETARIAN SLIDERS

\$60 PER DOZEN

Portobello Mushrooms, Roasted Bell Pepper, Grilled Squash with Pesto Aioli

*VE

***SPICY MEATLOAF SLIDERS**

\$65 PER DOZEN

With Black Pepper Aioli, Pickle, Tomato & Lettuce

MINI BUFFALO CHICKEN SANDWICHES

\$60 PER DOZEN

Emeril's Buffalo Sauce & Homemade Blue Cheese Coleslaw

***MINI BEEF SLIDERS**

\$60 PER DOZEN

With Caramelized Onions & Cheddar Cheese

MINI BBQ PORK SANDWICHES

\$60 PER DOZEN

Slow cooked Pulled BBQ Pork & Creole Mustard Cole Slaw

MINI HOT DOGS

\$60 PER DOZEN

With Ketchup, Mustard, Relish & Diced Onions



BACKYARD BBQ

JALAPENO CORNBREAD

\$18 PER DOZEN

With Honey Butter

*VE

JAMBALAYA RICE

\$13 PER PERSON

Andouille Sausage, Shrimp & Trinity

GRILLED BBQ CHICKEN BREAST

\$9 PER PIECE

*GF, DF

BBQ BABY BACK PORK RIBS

\$32 FULL RACK (14-15 Bones)

Served with Creole Mustard Cole Slaw

*GF, DF

CARVING STATION: SMOKED BEEF BRISKET

\$16 PER PERSON

With Creole Mustard Coleslaw & Smoky BBQ Sauce

*GF, DF

HERB ROASTED BABY RED POTATOES

\$5 PER PERSON

*GF, VE

BOURBON SMASHED SWEET POTATOES

\$6 PER PERSON

Brown Sugar, Butter & Jim Beam

*GF, VE

BAKED BEANS

\$5 PER PERSON

With Brown Sugar & Bacon

*GF



TOUCH DOWN

ANTIPASTO

\$13 PER PERSON

Cured Meats, Assorted Cheeses, Marinated Olives & Pickled Vegetables

*GF

INTERNATIONAL CHEESE

\$11 PER PERSON

An array of International Cheeses Served with Fruit Garnishes & Water Crackers

*GF, VE

MARINATED GRILLED VEGETABLE PLATTER

\$10 PER PERSON

*GF, VE

FRESH FRUIT

\$7 PER PERSON

Seasonal Fruits & Fresh Berries

*GF, VE, DF

CHILLED VEGETARIAN POLENTA STACK

\$40 PER DOZEN

Roasted Tomato & Asparagus Stacked on Parmesan Polenta Cake

*GF, VE

ROASTED BEET & GOAT CHEESE CROSTINI

\$40 PER DOZEN

*VE, PO

SEARED CHICKEN SATAY

\$56 PER DOZEN

Citrus Soy Marinated Chicken on a stick Served with Sweet & Tangy Thai Chili

*DF, PO

SMOKED MUSHROOM & GOAT CHEESE DUMPLINGS

\$48 PER DOZEN

With Creole Tomato Glaze

*VE, PO

STADIUM SALAD

\$7 PER PERSON

Organic Arugula Tossed in Lemon Honey Vinaigrette with Toasted Pecans & Crumbled Goat Cheese

*GF, VE

MUFFALETTA PASTA SALAD

\$8 PER PERSON

Cappicola, Ham, Salami, Provolone Cheese & Creole Olive Salad Tossed with Penne Pasta & Grated Parmesan Cheese

JAMBALAYA PASTA

\$13 PER PERSON

Andouille Sausage, Shrimp & Trinity tossed in Penne Pasta

*DF

SHRIMP & ANDOUILLE ETOUFFEE

\$13 PER PERSON

With Steamed Rice

*DF

FAJITA STATION

\$22 PER PERSON

Beef, Chicken, Spanish Rice, Black Beans, Tortillas, Guacamole, Pico de Gallo, Sour Cream & Shredded Cheddar Cheese

Add Vegetarian Option - \$25 Per Person

*VE

CLASSIC BAKED ZITI

\$11 PER PERSON

Penne Pasta tossed in Marinara Sauce & Melted Mozzarella Cheese

*VE

FREE RANGE CHICKEN BREAST

\$9 PER PIECE

Choice of: BBQ, Panko Crusted with Marinara, Southern Fried, Marsala, or Garlic & White Wine

*GRILLED FILET OF BEEF

MARKET PRICE

Served with Horseradish Cream Sauce

*GF, DF



TOUCH DOWN

*SEARED ATLANTIC SALMON

MARKET PRICE

Served with Lemon Champagne Vinaigrette

*GF, DF

*SEARED MAHI MAHI

MARKET PRICE

Served with Creole Tomato Glaze

*GF, DF

THE CHAMPIONSHIP

CREOLE BOILED & CHILLED SHRIMP

\$55 PER DOZEN

With Homemade Cocktail Sauce

*GF, DF

*FRESH SHUCKED OYSTERS

\$40 PER DOZEN *(minimum of 5 dozen)*

With Homemade Cocktail Sauce & Lemon Wedges

*GF, DF

*TUNA POKE CHIPS

\$58 PER DOZEN

Fresh Ahi Tuna & Avocado Tossed in Ponzu Vinaigrette on Crispy Wonton Chips with Spicy Chinese Mustard & Wasabi Sesame Seeds

*DF, PO

*SEARED BEEF CROSTINI

\$58 PER DOZEN

Searred & Chilled Beef on Herb Crostini with Horseradish Cream Sauce

*PO

PROSCIUTTO WRAPPED FIGS

\$48 PER DOZEN

*GF, DF, PO

TRUFFLE PROSCIUTTO CROSTINI

\$55 PER DOZEN

Toasted Crostini with Boursin Cheese & Prosciutto drizzled with Truffle Oil

*PO

MINI CRAB CAKES

\$58 PER DOZEN

With Kicked Up Cocktail Sauce

*PO

EMERIL'S BBQ SHRIMP

\$55 PER DOZEN

Signature Appetizer

*GF

BACON WRAPPED SCALLOPS

\$88 PER DOZEN *(minimum of 5 dozen)*

Applewood Smoked Bacon Wrapped Scallops

*GF, DF

TRUFFLE & WILD MUSHROOM ARANCINI

\$55 PER PERSON

MINI BEEF WELLINGTON

\$60 PER DOZEN

With a Creamy Horseradish

NEW ZEALAND LAMB LOLLICHOPS

\$60 PER DOZEN

With Pickled Chow Chow Vegetables & Creole Mustard

*GF, DF

SALAD BAR

\$12 PER PERSON

Organic Mixed Baby Greens, Artichokes, Cucumber, Roasted Corn, Mushrooms, Cherry Tomatoes, Bell Peppers, Red Onion, Sourdough Croutons & Parmesan Cheese with Balsamic & Citrus Honey Vinaigrette

*GF, VE, DF



CARVING STATION

All Served with Dinner Rolls

HONEY GLAZED COUNTRY HAM

\$11 PER PERSON

With Creole Honey Mustard

*GF, DF

OVEN ROASTED TURKEY

\$13 PER PERSON

Served with Turkey Gravy

*GF, DF

HERB MARINATED PORK TENDERLOIN

\$12 PER PERSON

With Dijon Mustard

*GF, DF

*BONELESS PRIME RIB

\$20 PER PERSON

With Au Jus & Creamy Horseradish

*GF

All carving options are subject to an additional carver fee.

PASTA STATION

\$25 PER PERSON

PASTA

Penne or Linguini

SAUCE

Marinara or Garlic Cream

PROTEIN

Chicken, Shrimp, or Andouille Sausage

VEGETABLES

Artichokes, Mushrooms, Tomatoes,
Bell Peppers & Onions

Pasta Station is subject to an additional fee.

ADDITIONAL SIDES

CHEDDAR CHEESE & CHIVE MASHED POTATOES

\$5 PER PERSON

*GF, VE

DEEP FRIED BRUSSELS SPROUTS

\$6 PER PERSON

With Balsamic Glaze

*VE

SAUTÉED MIXED VEGETABLES

\$5 PER PERSON

Broccoli, Cauliflower, Carrots & Red Onion

*GF, VE

GRILLED ASPARAGUS

\$6 PER PERSON

*GF, VE



SWEET VICTORY

MINI CHEESECAKE

\$35 PER DOZEN

With Whipped Cream & Fresh Berries

EMERIL'S BANANA CREAM PIE SHOOTERS

\$35 PER DOZEN

MINI CHOCOLATE CHIP CUPCAKES

\$35 PER DOZEN

CHOCOLATE COVERED STRAWBERRIES

\$54 PER DOZEN

*GF

ASSORTED PETIT FOURS

\$32 PER DOZEN

Assortment of Chocolate Peanut Butter Stack, Lemon Bar, Summer Berry Stack, Toffee Crunch Blondie & PB&J Bar

DOUBLE CHOCOLATE BROWNIE BITES

\$32 PER DOZEN

*GF

FRESHLY BAKED COOKIES

\$30 PER DOZEN

Assortment of Chocolate Chip, Peanut Butter, Oatmeal Raisin & White Chocolate Chip Macadamia Nut Cookies

CINNAMON APPLE EMPANADA

\$35 PER DOZEN

With Raspberry Coulis

NEW ORLEANS BREAD & BUTTER PUDDING

\$6 PER PERSON

With Warm Whiskey Crème Anglaise

CUSTOM CAKES

MARKET PRICE

*Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

Pricing is subject to change.



BAR PACKAGE MENU



BAR PACKAGE MENU

VODKA

Absolut
Loaded
Tito's
Belvedere
Grey Goose
Ketel One
Stolichnaya

GIN

Bombay
Bombay Sapphire
Hendrick's
Tanqueray

RUM

Bacardi
Captain Morgan
Bacardi Oakheart
Malibu
Sammy's Beach Bar
Pyrat

TEQUILA

Don Julio Silver
Avion
Casamigos
Patrón Añejo
Patrón Silver
1800 Silver

SCOTCH/WHISKEY

Crown Royal
Dewar's
Jameson
Jack Daniel's
Jim Beam
Johnnie Walker Black
Macallan 12
Maker's Mark

DOMESTIC BEER

Bud Light
Bud Light Platinum
Budweiser
Coors Light
Miller Lite
O'Doul's
Michelob Ultra
Goose Island 312 Urban Wheat

PREMIUM BEER

Dogfish Head 60 IPA
Goose Island IPA
Sam Adams Rebel IPA
Sierra Nevada Torpedo IPA
Kilt Lifter
Alaskan Amber Ale
Corona Extra
Corona Light
Dos Equis XX Lager
Fat Tire
Goose Island Seasonal
Guinness
Heineken
Stella Artois
Modelo Especial
Sam Adams Boston Lager
Shock Top Belgian White
Kronenbourg 1664
Carlsberg
Kona Longboard
Sierra Nevada Pale Ale
Widmer Omission (GF)

WINE

Domaine Ste. Michelle
OneHope Chardonnay
OneHope Cabernet Sauvignon
Sankt Anna Riesling
I'M Isabel Mondavi Chardonnay
Terlato Friuli Pinot Grigio
William Hill Merlot
Lincourt Pinot Noir
19 Crimes Syrah

3-HOUR EVENT:

BEER&WINE Package: \$30/pp
CALL Package*: \$45/pp
2ND TIER Package²: \$55/pp
PREMIUM Package@: \$70/pp

4-HOUR EVENT:

BEER&WINE Package: \$40/pp
CALL Package*: \$55/pp
2ND TIER Package²: \$65/pp
PREMIUM Package@: \$80/pp

5-HOUR EVENT:

BEER&WINE Package: \$50/pp
CALL Package*: \$65/pp
2ND TIER Package²: \$75/pp
PREMIUM Package@: \$90/pp

Prices printed and products listed are subject to change without notice.

All prices are subject to a 20% service charge and 8.25% sales tax.