

LANDRYS INC

# GOLDEN NUGGET LAKE CHARLES

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## Catering Menus

Landrys  
6/21/2022

## PLATED BREAKFAST SELECTIONS

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

### CLASSIC AMERICAN BREAKFAST 24

Fluffy Scrambled Eggs and Home-Style Potatoes, Texas Toast "Pain Perdue"  
Choice of Country Sausage, Turkey Sausage, Andouille or Bacon

### EGGS BENEDICT 25

Toasted English muffin, and Poached Egg with Classic Hollandaise Sauce  
And Home-Style Potatoes

House Cured Canadian bacon  
Crab Cake  
Tenderloin of Beef  
(Maximum of 75 Guests)

### COUNTRY CLUB BREAKFAST 26

Brioche Breakfast Sandwich, Scrambled Egg, Bacon, Whole Fruit  
Breakfast Bar, Yogurt, Muffin, Preserves

## BREAKFAST BUFFETS

Breakfast Buffets served with Fresh Brewed Coffee and Iced Tea.

Based on 90 minutes of service, minimum of 25 guests. A surcharge will be applied for groups less than 25.

### SUNRISE CONTINENTAL

23

Chilled Juices, Fresh Seasonal Fruit and Berry Display,  
Muffins, Donuts, Cinnamon Rolls, Danishes

### THE SOUTHERN BREAKFAST

31

Chilled Juices, Fresh Seasonal Fruit and Berry Display  
Muffins, Donuts, Cinnamon Rolls, Danishes  
Fluffy Scrambled Eggs, Home-Style Potatoes, Warm Corn Grits  
Choice of two: Country Sausage, Griddled Andouille, Turkey Sausage and Smoked Bacon  
Buttermilk Biscuits and Cracked Black Pepper Gravy

### THE CALCASIEU BREAKFAST

44

Chilled Juices, Fresh Seasonal Fruit and Berry Display,  
Muffins, Donuts, Cinnamon Rolls, Danishes  
Low Country Style Shrimp and Grits  
Fluffy Scrambled Eggs with Cheese and Green Onions  
Smoked Bacon, Home-Style Potatoes Steak Hash  
Buttermilk Biscuits and Cracked Black Pepper Gravy  
Texas Toast "Pain Perdue" with Vanilla Bean Maple Syrup

## DRINK

Fresh Brewed Coffee	53 per gallon
Signature Golden Nugget Punch	20 per gallon
Fresh Squeezed Orange or Grapefruit Juice	60 per gallon
Apple, Tomato, or Cranberry Juice	60 per gallon
Iced Tea with Lemon	47 per gallon
Sweet Tea	47 per gallon
Old Fashioned Lemonade	47 per gallon
Assorted Soft Drinks: Coke Products	4 each
Fruit Punch	39 per gallon
Whole, 2%, or Skim Milk	50 per gallon
Bottled Water- Still and Sparkling	3 per bottle
Vitamin Water / Sport Energy Drink	5 per bottle
Red Bull-Regular and Sugar Free	7 per bottle

## EAT

Pecan Sticky Buns	31 per dozen
Artisan Cheese Display	31 per dozen
Breakfast Pastries and Bagels w. Flavored Cream Cheese	31 per dozen
Doughnuts	31 per dozen
Beignets	31 per dozen
Chocolate Dipped Strawberries and Fruit	48 per dozen
Cookies, Brownies, Rice Krispy Treats, plain and milk chocolate dipped	28 per dozen
Nutri Grain & Granola Bars	28 per dozen
Potato Chips & Pretzels	22 per bowl
Whole Fresh Fruit	2 per piece
Ice Cream Bars	5 each
Individual Fruit Parfaits	3 each
Trail Mix or Mediterranean Snack Mix	20 per pound
Pralines	30 per dozen
Breakfast Sandwiches	72 per dozen
Seasonal Fruit Display w. Honey Dipping Sauce	9 per person

### Dips with Chips

Serves approx. 20 ppl	
Onion dip	40 per bowl
Guacamole	46 per bowl
Fresh salsa	40 per bowl
Chili con queso with taco meat	54 per bowl
Spinach & artichoke	46 per bowl
Seafood Dip	54 per bowl
(One bowl serves approximately 20)	

## LUNCH BUFFETS

Lunch Buffets served with Fresh Brewed Coffee and Iced Tea.

Based on 90 minutes of services. Minimum of 25 guests. A surcharge will be applied for groups less than 25.

### FESTA ITALIANA

36

Chopped Salad with hearts of Romaine Lettuce, Kiln Dried Tomatoes, Olives, Cucumber parmesan cheese, croutons and Caesar Dressing

Tomato, Artichoke and Crispy Tortellini Salad

Penne Pasta with Suga Rosa Sauce, Sweet Italian Sausage, Mushrooms  
Farfalle with Roasted Garlic Alfredo, Grilled Chicken Breast, Sun-Dried Tomatoes  
Garden Vegetable Lasagna  
Seasonal Vegetables  
Herb Focaccia  
Tiramisu, Cannoli's, Artisan Italian Cookies

### BURGER BAR

34

Iceberg Lettuce, Tomatoes, Bacon Lardons, Blue Cheese  
Selection of Vinaigrettes and Dressings

Fresh Ground Beef Burgers, Turkey Burger and Pulled BBQ Chicken  
Served on House Sesame Seed Brioche Roll with Choice of Cheese, Pickles, Lettuce, Tomato and  
Onion Jam, Warm Thick Cut Bacon, Sauté Mushrooms  
Garlic Herb Potato Wedges  
Cookies & Brownies

### FIESTA OF THE TACO

37

Chicken Enchilada Soup, Chile Con Queso, Tortilla Chips

Blackened Market Fresh Fish, Ground Beef, Pulled Chicken  
Guacamole, Cheddar, Cabbage Slaw, Jalapenos, Salsa, Chipotle Sour Cream  
Spanish Rice and Charro Beans  
Hard Corn and Flour Tortillas  
Tres Leches and Sopapillas

### SMOKE HOUSE

31

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

Green Onion Andouille Sausage, Grilled Chicken Breast, Pulled Pork with Bourbon Barbeque Sauce,  
Country Cole Slaw, Red Bliss Potato Salad, Baked Beans, Macaroni & Cheese, Seasonal Vegetables

Assorted Mini Treats, Fresh Baked Cookies

## “GOLDEN YOU”

32

Fresh Garden Greens, Vine-Ripened Tomatoes, Cucumbers, Carrots,  
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

Celery and Apple Slaw with Roasted Pecans and Grapes

Herb Salmon Filet, Marinated Breast of Chicken

Roasted Vegetable Cous Cous with Tomatoes, Asparagus  
Roasted Vegetables

Gourmet Confections

## GUMBO, SALAD, & SANDWICH BUFFET

36

Chicken & Sausage Gumbo

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, Mustard Potato Salad, Ambrosia

Sandwich Board: Chicken Salad, Roasted Veggie Wraps, Roast Beef, Turkey, Honey Ham  
Cajun spiced chips

Fresh Baked Cookies and Brownies

## LUNCH AT GRANDMAS

40

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

Tomato & Cucumber Salad with Garlic Aioli  
Country Potato Salad

Country Pot Roast, Slow Roasted Chicken, Fried Fish  
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, & Pesto Grilled Bread, House Champagne Vinaigrette

#### CLASSIC CAESAR SALAD

Parmesan Cheese, Garlic Croutons, Caesar Dressing

#### BABY MARKET GREENS

Hearts of Palm, Shaved Radishes, Toasted Nuts, Dried Cranberry's, Dark Balsamic Vinaigrette

#### ICEBERG WEDGE

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

## ENTRÉES

<b>BLACKENED REDFISH</b> Shrimp Pico De Gallo	36
<b>PAN SEARED CHICKEN</b> Mushroom, Artichokes, Lemon	32
<b>HERB CRUSTED PORK CUTLETS</b> Tomato, Bacon Demi, Fresh Herbs	28
<b>PETITE FILET MIGNON</b> Port Reduction	48
<b>PAN SEARED CRAB CAKE</b> Creole Mustard Cream	39

## DESSERTS

<b>LANDRY'S SIGNATURE CHEESECAKE</b> Seasonal Fruit Compote	
<b>FRESH MARKET PIE</b>	
<b>CHOCOLATE MOUSSE</b>	
<b>CARROT CAKE</b>	
<b>BREAD PUDDING WITH WHISKEY SAUCE</b>	



## THE LUNCH BOX

Lunch Boxes are served with sandwich, whole fruit,  
Chips, potato salad, freshly baked cookie and bottled beverage.

<b>GRILLED CHICKEN WRAP</b>	<b>23</b>
Sweet Rotisserie Chicken Breast, Jalapeno Jack Cheese, Romaine Lettuce Spinach Tortilla	
<b>ROAST BEEF &amp; SWISS</b>	<b>23</b>
Slow Roasted Roast Beef with Swiss cheese Brioche Onion Bun	
<b>TURKEY &amp; PROVOLONE</b>	<b>23</b>
Turkey Breast, Provolone Cheese, Applewood Smoked Bacon Brioche Sesame Seed Bun	
<b>HONEY HAM &amp; MONTEREY JACK</b>	<b>23</b>
Honey Ham with Monterey Jack Cheese Sweet Brioche Bun	
<b>SEAFOOD SALAD</b>	<b>28</b>
Poached Shrimp, Celery, Creole-spiced mayo Brioche Hoagie	

## SMALL BITES

Minimum 100 pieces per selection

### COLD HORS D'OEUVRES

Cinnamon Poach Apple W. Herb Cheese	4.00
Seafood Cocktail	7.00
Gorgonzola, Prosciutto on Flat Bread, Strawberry Balsamic Confit	4.00
Prosciutto di Parma Wrapped Melon	4.00
Brie, Sun-Dried Tomato & Pesto En Crute	3.00
Antipasto Kabob	4.00
Seafood Gazpacho Shooter	4.00
Mango Chicken Salad	4.00
Smoked Salmon Cucumber & Caper Cream Cheese	4.00
Gulf Shrimp with Dynamite Sauce	6.00
Prime Beef Tenderloin on Crostini With Horseradish Cream	5.00
Lobster BLT Goat Cheese, Tomatoes & Olive Bruschetta	7.00 3.75
Ahi Tuna Poke Wonton	5.00
Lump Crab, Cucumber & Thai Chili Aioli	7.00
Salmon Moose on toast	6.00

### ICED SEAFOOD DISPLAY

Minimum 200 pieces per selection  
Cocktail Sauce, Horseradish, Lemons

Chilled Display of Jumbo Shrimp	7.00
Freshly Shucked Oysters on the Half Shell	7.00
Seafood Cocktail	7.00
Crab Fingers	5.00
Ceviche	5.00
Snow Crab Clusters	10.00

### HOT HORS D'OEUVRES

Fried Boudin Balls	5.00
Lamb Lollipop	7.00
Mini Crab Cake, Remoulade	6.00
Seafood Stuffed Mushroom Caps	5.00
Tenderloin of Beef Roasted Vegetable Kabobs	6.00
Bacon Wrapped Shrimp	6.00
Andouille in Puff Pastry	4.00
Bacon Crusted Chicken Saté	5.00
Jerked Chicken and Pineapple Skewers	5.00
Pot Stickers, Chili Soy Dipping Sauce	4.00
Fried Green Tomato Roasted Red pepper Aioli	4.00
Sweet Onion and Goat Cheese Tart	4.00
Buffalo Wings, Bleu Cheese	4.00
Pulled Pork Empanadas	6.00
Vegetable Spring Rolls, Sweet and Sour Sauce	4.00
Spanakopita Spinach & Cheese in Phyllo	
Assorted Grilled Andouille Sausage	3.00
Seafood Beggars Purse	6.00
Fried Shrimp	7.00
Fried Catfish	6.00
Fried Alligator	7.00

## 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.

<b>GULF SEAFOOD &amp; GRIT</b>	<b>24</b>
Sautéed Jumbo Shrimp, Bay Scallops, and Lump Crab with Garlic, Tomato & Basil. Served over Cheddar Scallion Grits.	
<b>SEAFOOD BOIL</b>	<b>MPT</b>
Mussels, Shrimp, Crawfish (Seasonal), Corn & Potatoes in a Spicy Broth	
<b>GUMBO STATION</b>	<b>17</b>
Chicken & Andouille Sausage, Shrimp, Crab, and Crawfish served with White Rice	
<b>BAJA STATIONS</b>	<b>19</b>
Market Fresh Blackened Fish, Cabbage Slaw, Chipotle Sour Cream, Corn Tortillas	
<b>AVOCADO STATION</b>	<b>17</b>
Hass Avocados filled with Seafood Ceviche or Cilantro Chicken with Fried Plantains and Chimichurri Sauce	
<b>MASHED POTATO MARTINI BAR</b>	<b>21</b>
Mashed Yukon Gold Potatoes, Sautéed Mushrooms, Cheddar, Crisp Bacon, Chives, Sour Cream Shrimp, Beef Debris, Grilled Chicken	
<b>PASTA STATION</b>	<b>19</b>
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	

## 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

<b>SMOKED BRISKET</b> Bourbon BBQ Sauce (Serves up to 40 guests)	<b>350 EACH</b>
<b>HONEY BOURBON GLAZED HAM</b> Whole Grain Mustard Cream Sauce (serves up to 40 guests)	<b>275 EACH</b>
<b>OVEN ROASTED OR FRIED TURKEY BREAST</b> Basil Mayonnaise (serves up to 40 guests)	<b>300 EACH</b>
<b>THREE PEPPER CRUSTED BEEF TENDERLOIN</b> Horseradish Cream (serves 20 guests)	<b>400 EACH</b>
<b>ROSEMARY ROASTED PORK LOIN</b> Whiskey Ginger Apples (serves up to 50 guests)	<b>300 EACH</b>
<b>PRIME RIB OF BEEF, SEA SALT CRUSTED</b> Horseradish Cream (serves 30 guests)	<b>400 EACH</b>
<b>WHOLE ROASTED PIG</b> Hawaiian Style (Serves up to 50 guests)	<b>400 EACH</b>
<b>HERB ROASTED STRIP LOIN</b> Béarnaise (serves up to 30 guests)	<b>375 EACH</b>

## RECEPTION ENHANCEMENTS DISPLAYS

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

**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** 15 PP  
Artisan Cheeses, Dried Apricots, Almonds, French Baguettes, Crackers, and Flatbreads

**FAJITA BAR** 14 PP  
Grilled Beef & Chicken, Sautéed Peppers & Onions  
Guacamole, Pico de Gallo, Cheddar, Salsa, Sliced Jalapenos, Warm Tortillas

**TUSCAN TABLE** 13 PP  
Marinated Vegetables, Artichokes, Roasted Peppers, Italian Cured Meats  
and Cheeses, Flatbreads, Crusty Country Bread, Infused Olive Oil  
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	44 PER BOWL
Crawfish Dip	57 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.

<b>JUMBO SHRIMP COCKTAIL</b> Spicy Cocktail Sauce	22
<b>CRAB MARTINI</b> Mango & Avocado	22
<b>TOMATO BASIL BISQUE</b> Garlic Crostini	8
<b>SEAFOOD GUMBO</b>	10
<b>CHICKEN &amp; SAUSAGE GUMBO</b>	9

## 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

### 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** 52  
Lemon, Capers, and Tomatoes with White Wine Butter Sauce

**PAN SEARED CHICKEN BREAST** 42  
Citrus Shrimp Butter, Artichokes, Torn Herbs

**CIDER-BRINED PORK CHOP** 40  
Tasso Herb Jus

**CHICKEN SALTIMBOCCA** 42  
Prosciutto di Parma, Sage, Lemon Butter Sauce

**SEARED SALMON** 45  
Lemon, Dill, and Shallot Beurre Blanc

**GARLIC ROASTED PRIME RIB AU JUS** 55  
Cracked Pepper Horseradish Cream

**FILET MIGNON** 58  
Roasted Mushrooms, Peppercorn Demi-Glace

**CRAB CAKES** 55  
Creole Mustard Cream

## DUETS

**GULF CRAB CAKE & GRILLED FILET MIGNON** 64  
Creole Mustard Cream

**BACON WRAPPED JUMBO SHRIMP & GRILLED FILET MIGNON** 67  
Maitre D' Butter

**LOBSTER TAIL & FILET MIGNON** MKT  
Lemon Thyme Butter Sauce

**GULF SNAPPER & FILET MIGNON** 74  
Lemon, Capers, and Tomatoes with White Wine Butter Sauce

## DESSERTS

Choose one dessert to accompany your plated dinner.

HAZELNUT CAPPUCCHINO 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

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 90 minutes of service. Minimum 50 guests.

### THE JAZZ BUFFET

65 PER PERSON

#### BIG BAYOU SALAD BAR

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

#### BAYOU CHOPPED

Tomato, Cucumber, Kidney Beans, Asparagus, Creole Mustard Dressing

#### ORZO JAMBALAYA SALAD

Pickled Red Onion, Fire Roasted Peppers, Tomato Vinaigrette

#### PAN SEARED SEASONAL FISH

Soft Herb Beurre Blanc

#### BLACKEN CHICKEN BREAST WITH SAUTÉED MUSHROOMS

Brandy Cream Sauce

#### SOUTHERN SMOTHERED PORK CUTLETS

Moonshine Ginger Apples

#### SOUR CREAM AND GREEN ONION RED SKIN MASH

#### SAUTÉED ZUCCHINI & SQUASH

#### GREEN BEANS WITH SHALLOTS & BACON

# THE TROPICAL BREEZE BUFFET

54 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

## TROPICAL FRESH FRUIT PARFAITS

PINEAPPLE, MANGO, GRAND MARNIER YOGURT CREAM

## THE CARVERY

Roasted Pork Loin with Mango Pico

## JERK CHICKEN

Pineapple Salsa

## SWEET CHILI GLAZED MAHI MAHI

## ISLAND FRIED RICE

## VEGETABLE STIR FRY

## NOLA BUFFET

62 PER PERSON

### SALAD BAR

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

### POTATO SALAD

Fine Herbs, Creole Mustard Dressing

### SEAFOOD PASTA SALAD

Creole Rémoulade

### CHICKEN AND SAUSAGE GUMBO

### PAN SEARED BREAST OF CHICKEN

Brandy Crawfish Cream

### SHRIMP AND OKRA CREOLE

### BLACKENED SNAPPER PONTCHARTRAIN

### RICE DRESSING

### STEAMED BROCCOLINI AND ROASTED GARLIC BUTTER

### SAUTÉED CORN WITH SWEET RED ONIONS & BACON

## COWBOY GRILL

58 PER PERSON

### SALAD BAR

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

### CAVATAPPI SALAD

Grilled Vegetables, Lemon Thyme Vinaigrette

### COWBOY CAVIAR

Kidney Beans, Red Onion, Sweet Peppers

### HERB-ROASTED CORNISH GAME HEN

### DRY RUB RIBS WITH BARBEQUE SAUCE

### GRILLED SMOKED SAUSAGE

### BAKED BEANS WITH BACON

### ROASTED CHILI CREAMED CORN

### BAKED MAC 'N CHEESE

### CHEDDAR CORNBREAD

## TEX-MEX FIESTA

58 PER PERSON

### TORTILLA CHIPS

Chile con Queso & Salsa

### AVOCADO, 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

### SEAFOOD ENCHILADAS

Flour Tortilla, Enchiladas Sauce, Sharp Cheddar Cheese

### SPANISH RICE

### “REFRIED RED” 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 - Cazadores, 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

	<b>DELUXE BRAND</b>	<b>PREMIUM BRANDS</b>
<b>2 HOURS...</b>	\$45++ Per Guest	\$55++ Per Guest Each Additional
<b>HOUR...</b>	\$20++ Per Guest	\$25++ Per Guest

## BEER, WINE & SOFT DRINKS

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

**SOFT DRINKS** - Coca-Cola, Diet Coke, Sprite

<b>2 HOURS...</b>	\$30++ Per Guest
<b>EACH ADDITIONAL HOUR...</b>	\$15++ 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

<b>PREMIUM BRAND COCKTAIL...</b>	\$13 Per Drink
<b>DELUXE BRAND COCKTAILS...</b>	\$11 Per Drink
<b>IMPORTED/CRAFT BEER...</b>	\$7 Per Drink
<b>DOMESTIC BEER...</b>	\$6 Per Drink
<b>HOUSE WINES BY THE GLASS...</b>	\$5 Per Drink
<b>SODA ...</b>	\$4 Per Drink
<b>BOTTLED WATER...</b>	\$3 Per Drink
<b>CORDIALS...</b>	\$10 Per Drink
<b>CHAMPAGNE BY THE GLASS...</b>	\$8 Per Drink

*Bartender Fees for each bar are \$100.00 for each 3-Hour Period. Should you require a bartender for more than 3 Hours, the hourly rate will be \$25.00 per hour. Should each of your bars generate more than \$1,000.00 in net sales, the bartender fees will be waived.*

# GNLC AUDIO VISUAL EQUIPMENT PRICE LIST

Description of Equipment	Price	Description of Equipment	Price
<b>Visual Presentation/Projectors</b>		<b>Audio Package</b>	
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
<b>Screen</b> *all Screens include skirting*		<b>Audio</b>	
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
<b>TV/Monitors</b>		<b>Additional Microphones</b>	
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	Lavaliere (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
<b>Video Equipment</b>		<b>Meeting Support</b>	
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 1/8<sup>th</sup> 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 1/8<sup>th</sup> 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 handheld, 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 channel. 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