

SAINT LOU'S ASSEMBLY

PASSED APPETIZERS

- BISCUIT TASSO HAM SLIDERS** \$5
HOUSE PRESERVES
- JAMBALAYA ARRANCINI** \$4
OLD BAY MAYO
- SHRIMP AND GRITS** \$5
NEW ORLEANS STYLE BBQ
- JOHNNY CAKE** \$3
SEASONAL FRUIT RELISH
- BUFFALO FRIED OKRA** \$3
HOUSE DRESSING
- BURRATA AND FRIED GREEN TOMATO CROSTINI** \$4
- CORN SOUP** \$3
CHIPOTLE SOUR CREAM
- MINI LOBSTER ROLLS** \$7
WARM BUTTER
- TASSO HAM SKEWER** \$4
TASSO SPICE GLAZE
- MINI ELOTES** \$4
CHILI, LIME, MAYO, QUESO
- DUCK FOIE SAUSAGE CORN DOGS** \$6

HAND PASSED SWEETS

- BEIGNETS**\$4 **MINI KEY LIME PIE**\$5
- MINI FLOATS**\$4 **MINI HOT MESS COOKIE**\$4
BLACK COW OR ROOT BEER
- MINI BOOZY FLOATS**\$6 **MINI CHOCOLATE CAKE**\$4
RUM AND COKE OR BANANA **LATE NIGHT SOFT SERVE**..\$5
COGNAC

(PRICED PER PIECE, MINIMUM 25 PIECES)

STATIONS

BBQ ROASTED CAULIFLOWER	\$14
DRY RUB, COLESLAW	
EGGPLANT PARMESAN	\$14
PARMESAN, TOMATO SAUCE, EGGPLANT, BASIL	
FRIED CHICKEN	\$15
HOT SAUCE	
GRILLED SIRLOIN	\$18
BLACK BEANS, CORN, PICKLED GREEN BEANS, TOMATILLO, JALAPENO, HOT SAUCE	
SMOKED SHRIMP	\$22
REMOULADE	
MAC AND CHEESE	\$5
MIXED GREEN SALAD	\$5
RED WINE VINAIGRETTE	
MASHED POTATOES	\$5
CHOW CHOW	\$5
BLACK BEANS, CORN, PICKLED GREEN BEANS, TOMATILLO, JALAPENO, HOT SAUCE	
KALE SALAD	\$5
OLIVES, FETA, RED ONION, GRAPES, PISTACHIO	
COLE SLAW	\$5
BASKET OF BISCUITS	\$5
COLLARDS	\$5
GARLIC, BACON	

(PRICED PER PERSON)

FAMILY STYLE LUNCH / DINNER (\$50 PER PERSON)

CHOOSE TWO ENTREES

BBQ ROASTED CAULIFLOWER
DRY RUB, COLESLAW

EGGPLANT PARMESAN
PARMESAN, TOMATO SAUCE, EGGPLANT, BASIL

FRIED CHICKEN
HOT SAUCE

GRILLED SIRLOIN
CHOW CHOW

SMOKED SHRIMP
REMOULADE

CHOOSE THREE SIDES

MAC AND CHEESE

MIXED GREEN SALAD
RED WINE VINAIGRETTE

MASHED POTATOES

CHOW CHOW
BLACK BEANS, CORN, PICKLED GREEN BEANS, TOMATILLO,
JALAPENO, HOT SAUCE

KALE SALAD
OLIVES, FETA, RED ONION, GRAPES, PISTACHIO

COLE SLAW

BASKET OF BISCUITS

COLLARDS
GARLIC, BACON

CHOOSE ONE DESSERT

KEY LIME PIE

CHOCOLATE CAKE

HOT MESS COOKIE

**FAMILY STYLE BRUNCH
(\$30 PER PERSON)**

**CHOOSE TWO ENTREES
BUTTERMILK BISCUITS AND GRAVY**

**FRIED CHICKEN
HOT SAUCE**

**PANCAKES
WHIPPED BUTTER, MAPLE SYRUP**

**FRENCH TOAST
WHIPPED BUTTER, MAPLE SYRUP**

**EGG CASSEROLE
EGGS, BREAD, BACON, SAUSAGE, CHEESE, GREEN ONION**

CHOOSE THREE SIDES

BACON

SMASHERS

BLINTZ

FRUIT CUP

SAUSAGE

YOGURT PARFAIT

**GREEN SALAD
RED WINE VINAIGRETTE**

**BACKYARD PARTY
(WEATHER PERMITTING)**

**PIG ROAST..... \$30
CHOICE OF THREE SIDES AND DESSERT (MINIMUM 50 PEOPLE)**

**SHRIMP FEST..... \$50
CHOICE OF TWO SIDES AND DESSERT**

(PRICED PER PERSON)

DRINK PACKAGES**ONE** (\$30/FIRST THREE HOURS - \$8/HOUR AFTER)**WINE**HOUSE RED WINE
HOUSE WHITE WINE**BEER**BALLAST POINT LONGFIN LAGER
ST. FEUILLIEN SAISON
MILLER LITE
VANDERMILL CIDER**TWO** (\$40/FIRST THREE HOURS - \$10/HOUR AFTER)**WINE**TWO RED WINES
TWO WHITE WINES
SPARKLING WINE**BEER**BALLAST POINT LONGFIN LAGER
ST. FEUILLIEN SAISON
MILLER LITE
VANDERMILL CIDER
TWO DRAFT BEERS**COCKTAILS**

CHOICE OF TWO

THREE (\$50/FIRST THREE HOURS - \$15/HOUR AFTER)**WINE**TWO RED WINES
TWO WHITE WINES
SPARKLING WINE**BEER**ALL DRAFTS
BOTTLES AND CANS**COCKTAILS**

CHOICE OF FOUR

COCKTAILS**LAVENDER LEMONADE**
GIN**SWEET TEA**
BOURBON**TOM COLLINS**
AVIATION GIN, LEMON,
SUGAR, TOPO CHICO**MOSCOW MULE**
ST. GEORGE VODKA,
HOUSE MADE GINGER BEER, LIME**TENNESSE OLD FASHIONED**
DICKEL RYE, HOUSE SUGAR,
ORANGE & AROMATIC BITTERS**VIEUX CARRE**
HENNESSEY, HIGH WEST RYE,
VYA SWEET VERMOUTH, BENEDICTINE,
PEYCHAUDS, ANGSTURA**MARGARITA**
CORRALEJO TEQUILA, COMBIER ORANGE CURACAO,
LIME, SUGAR, SALT