

Package Three

\$22.95 PER PERSON



Cold Canapes - choose two

HOT OR COLD CRAB DIP

Louisiana lump crab meat in a spicy Cajun bechamel sauce served with crispy crostinis

MINI STUFFED BELL PEPPERS

your choice of homemade crawfish dip or spinach artichoke dip stuffed mini sweet pickled bell peppers (gluten free, vegetarian)

CUCUMBER & CRAWFISH CANAPES

creamy crawfish dip set atop a crisp cucumber disc (gluten free)

SEASONAL FRUIT DISPLAY

display of fresh sliced seasonal fruit with yogurt dipping sauce (gluten free, vegan)

MARKET VEGETABLE DISPLAY

fresh local veggies displayed with Bon Temps signature creole ranch (gluten free, vegan)

ASSORTED CHEESE DISPLAY

domestic assortment of cheeses accompanied by specialty cocktail crackers (gluten free, vegetarian)

SHRIMP COCKTAIL

Louisiana Gulf shrimp boiled in a traditional court bouillon chilled and served with cocktail sauce and lemon wedges over shaved ice (gluten free)

Hot Hors d'Oeuvres - choose two

DUCK CONFIT

shredded duck confit served atop crostinis topped with mango marmalade and fresh scallions

SHRIMP BROCHETTES

gulf shrimp wrapped in crisp bacon, glazed in a sweet Thai chili sauce (gluten free)

ASIAGO ASPARAGUS

tender asparagus wrapped in buttery phyllo dough and topped with shredded Asiago cheese (vegetarian)

CRAB CAKES

Louisiana lump crab mixed with a Cajun bechamel sauce and grated parmesan, battered and fried in a sweet almond cornflake batter and set in a fin herb cream sauce

MINI NATCHITOCHEES PIES

your choice of crawfish or meat pies, fried golden brown and served with creole cream sauce

BOUDIN BALLS

deep fried, homemade boudin balls served with creole mustard

GRILLED SAUSAGE & BOUDIN

Bon Temps house sausage and boudin sliced and served with charred red onion aioli and creole mustard

SEAFOOD STUFFED MUSHROOMS

a mixture of Louisiana's finest seafood, stuffed in roasted mushroom caps and laced with a Tasso Mornay

Hot Hors d'Oeuvres - cont.

BOUDIN GRILLED CHEESE

house boudin layered between Evangeline made bread and classic American cheese pressed and toasted to a cheest perfection

LOADED QUESO

smoked chiles, roasted tomatoes, black beans, and your choice of shrimp or crawfish in a cheesy bechamel sauce

Pasta & Rice - choose two

CATFISH COURTBOUILLON

fresh Louisiana catfish smothered in creole tomato sauce served over white rice

SOUTHWESTERN QUINOA STUFFED BELL PEPPERS

puffed quinoa with black beans, cilantro, fire roasted corn, and fresh grape tomatoes dressed in a lime vinaigrette stuffed in a roasted bell pepper (gluten free, vegan)

SHRIMP OR CHICKEN ALFREDO

your choice of shrimp or grilled chicken breast tossed in Mornay penne pasta

PORK & STEEN SAUSAGE WITH RED BEANS & RICE

smokey and sweet pork with Steen's sausage cooked down with creamy southern style red beans and fresh white rice

CHICKEN & SAUSAGE JAMBALAYA

spicy smoked chicken and sausage dressed in a spicy cajun jambalaya sauce tossed with fresh rice

BLACKENED CHICKEN PASTA

blackened grilled chicken set atop sundried blistered tomato penne pasta

SHRIMP & TASSO PASTA

grilled shrimp and ground Tasso tossed in a creamy Cajun penne pasta

SHRIMP SCAMPI

garlic shrimp in a beurre blanc sauce over your choice of rice or penne pasta

NEW ORLEANS SHRIMP & GRITS

grilled Louisiana Gulf shrimp set in a tangy worchestire cream sauce over our signature jalapeno cheese grits

CHICKEN & SAUSAGE GUMBO

classic Acadiana gumbo loaded with deliciously seasoned chicken and andouille sausage served with fluffy white rice

SEAFOOD GUMBO

the Gulf's finest seafood slowly stewed in a dark, rich roux and served with fluffy white rice

Entrees - choose one

APPLE & TASSO STUFFED PORK LOIN

savory pork loin stuffed with whiskey soaked apples and ground Tasso roasted and served with au jus and French bread

PEPPER ENCRUSTED BRISKET

pepper encrusted brisket sliced and served with pistolettes and horseradish aioli

Entrees - cont.

PORK LOIN

your choice of pepper encrusted pork loin with au jus or blackened sweet chili glazed pork loin (gluten free)

SWEET CHILI CHICKEN

grilled chicken breast glazed in a sweet Thai chili sauce (gluten free)

JERK CHICKEN

Caribbean marinated chicken breast topped with mango puree, cheddar cheese, and mango salsa (gluten free)

FRIED CHICKEN STRIPS

brined chicken breasts battered and deep fried to a golden crunch

PRIME RIB

shaved prime rib served with pistolettes and your choice of au jus or horseradish aioli (gluten free)

PRALINE CHICKEN

seasoned chicken strips deep fried and tossed in a praline glaze

Sides - choose two

JALAPENO CHEESE GRITS

FRIED SAGE SWEET POTATO MASH

RED HOT POTATOES

ROASTED VEGETABLES

RICE PILAF

SOUTHWEST QUINOA

MARKET GREEN SALAD

GARLIC MASHED POTATOES

CORN MAQUE CHOUX

ADDITIONAL SERVICES AVAILABLE

- Pass-Around Service
- Carving/Action Station
- Dessert Station
- Bride & Groom Attendant
- Plated Service
 - China, silverware, linen napkins

CONTACT US

(337)257-8035

BONTEMPSGRILL.COM

TEXT/CALL

ANGIE O'BRYAN (337) 296-1508

AMY DILLARD (337)296-1526

*LABOR INCLUDED FOR 100 GUESTS OR MORE

*PRICES DO NOT INCLUDE TAX & PRODUCTION FEE

Vegetarian, gluten-free, & vegan options available upon request

Includes: disposable dinner & cake plates, forks, napkins, and serving staff