



# Reception and Party Packages

The Pinewood Plantation is ready to assist you with all your special event and banquet needs. Whether you are having a large, formal event or a casual gathering of friends, we are here to ensure you and all your guests have a wonderful experience!

We have several different menus for you to choose from. We pride ourselves on being flexible to accommodate everyone's needs. Along with your catering and bar selections, packages also include white linens on all tables with basic centerpieces, up-lighting in the Ballroom in your choice of 8 colors, the room set to your specifications, all chinaware, silverware, cups, chaffing dishes, etc., and 3 hours of gathering time with your guests.

Please contact one of our Catering Sales Team Members to personalize your next event!

*We are committed to making your catering experience perfect for your special event!*





# Option One

## APPETIZER SELECTIONS

(Choose 1)

- Fresh Fruit Display
- Vegetable Display
- Fresh Fruit & Cheese Display
- Fresh Fruit & Vegetable Display
- Spinach & Artichoke Dip
- Thai-Chili or Marinara Meatballs

## COLD SELECTIONS

(Choose 2)

- Mixed Green House Salad
- Caesar Salad
- Muffaletta Pasta Salad
- Caesar Pasta Salad
- Assorted Finger Sandwiches
- Fancy Deviled Eggs
- Hummus & Pita Chips

## HOT SELECTIONS

(Choose 3)

- Chicken & Sausage Gumbo
- Cajun Chicken Pasta
- BBQ Pulled Pork Sliders
- Chicken & Sausage Jambalaya
- New Orleans Style Red Beans & Rice
- Blacken Chicken Skewers
- Chicken Florentine with Pasta
- Chicken Alfredo



NOLA Lagniappe – Minimum of 15 Guests  
 Pinewood Plantation – Minimum of 60 Guests

### GUEST COUNT

- 10 – 59
- 60 – 124
- 125 – 199
- 200+

### PRICE

- \$18.95 per person
- \$17.95 per person
- \$16.95 per person
- \$15.95 per person

\*Based on 3 Hours of Food Service and include Non-Alcoholic Beverages.  
 \*\*All prices are subject to 20% Service Charge & 8.70% tax.  
 Each additional hour of Food Service, add \$3.00 per person.



# Option Two

## HAND PASSED HORS D'OEURVES

(Choose 1)

- Bacon Wrapped Chicken with Pepper Jack Cheese
- Seafood Stuffed Mushrooms
- Crab Rangoons with Sweet & Sour Sauce
- Miniature Muffalettas
- Chicken Drumettes with Dipping Sauce
- Zesty Zydeco Shrimp

## APPETIZER SELECTIONS

(Choose 2)

- Fresh Fruit Display
- Vegetable Display
- Fresh Fruit & Cheese Display
- Fresh Fruit & Vegetable Display
- Spinach & Artichoke Dip
- Thai-Chili or Marinara Meatballs



## COLD SELECTIONS

(Choose 1)

- Mixed Green House Salad
- Caesar Salad
- Caesar Pasta Salad
- Muffaletta Pasta Salad
- Assorted Finger Sandwiches
- Fancy Deviled Eggs
- Hummus & Pita Chips

## HOT SELECTIONS

(Choose 3)

- Chicken & Sausage Gumbo
- Cajun Chicken Pasta
- BBQ Pulled Pork Sliders
- Chicken & Sausage Jambalaya
- New Orleans Style Red Beans & Rice
- Blacken Chicken Skewers
- Chicken Florentine with Pasta
- Chicken Alfredo
- Seafood Gumbo
- Fried Catfish with Creole Tartar Sauce
- Shrimp Pasta
- Roast Beef Debris Sliders
- Roast Pork Tenderloin with Demi Glaze

NOLA Lagniappe – Minimum of 15 Guests  
 Pinewood Plantation – Minimum of 60 Guests

### GUEST COUNT

- 10 – 59
- 60 – 124
- 125 – 199
- 200+

### PRICE

- \$20.95 per person
- \$19.95 per person
- \$18.95 per person
- \$17.95 per person

\*Based on 3 Hours of Food Service and include Non-Alcoholic Beverages.

\*\*All prices are subject to 20% Service Charge & 8.70% tax.

Each additional hour of Food Service, add \$3.00 per person.



# Option Three

## HAND PASSED HORS D'OEURVES

(Choose 2)

- Bacon Wrapped Shrimp
- Seafood Stuffed Mushrooms
- Crab Rangoons with Sweet & Sour Sauce
- Boiled Shrimp & Mousse Crostini
- Duck Quesadillas
- Mini Crawfish Cakes
- Natchitoches Meat Pies
- Zesty Zydeco Shrimp

## APPETIZER SELECTIONS

(Choose 2)

- Fresh Fruit Tree Display
- Fresh Fruit Tree Display with Domestic Cheeses
- Fresh Fruit Tree Display with Vegetables
- Spinach & Artichoke Dip
- Thai-Chili or Marinara Meatballs
- Smoked Salmon Display



## COLD SELECTIONS

(Choose 1)

- Mixed Green House Salad
- Caesar Salad
- Caesar Pasta Salad
- Muffaletta Pasta Salad
- Assorted Finger Sandwiches
- Fancy Deviled Eggs
- Hummus & Pita Chips

## HOT SELECTIONS

(Choose 3)

- Seafood Gumbo
- Cajun Shrimp Pasta
- Cajun Chicken Pasta
- Shrimp Pasta Alfredo
- Chicken Alfredo
- Shrimp & Grits
- Roast Beef Debris Sliders
- Chicken Florentine with Pasta
- Fried Catfish Fingers with Creole Tartar
- Crawfish Etouffee
- Chicken & Sausage Jambalaya
- Pecan Crusted Tilapia with Creole Meuniere

NOLA Lagniappe – Minimum of 15 Guests  
 Pinewood Plantation – Minimum of 60 Guests

### GUEST COUNT

- 10 – 59
- 60 – 124
- 125 – 199
- 200+

### PRICE

- \$22.95 per person
- \$21.95 per person
- \$20.95 per person
- \$19.95 per person

\*Based on 3 Hours of Food Service and include Non-Alcoholic Beverages.  
 \*\*All prices are subject to 20% Service Charge & 8.70% tax.  
 Each additional hour of Food Service, add \$3.00 per person.



# Bar Packages

## **BASIC BEER, WINE & CHAMPAGNE PACKAGE**

**\$12 per person** (for three-hour event)

Domestic Beer, 3 House Red Wines & 3 House White Wines  
Soft Drinks, Juices, and Bartender for a three-hour party.

**\*\*Each Additional Hour - \$4.00pp**

## **FULL OPEN BAR**

**\$15 per person** (for three-hour event)

Our Basic Wine, Beer & Champagne Package described above including house brand  
liquors with  
all mixers (soda, tonic, Bloody Mary mix, etc)

**\*\*Each Additional Hour - \$6.00pp**

## **Call Brand Liquor may be added at an additional charge of \$3.00 per person**

Jack Daniels, Absolute Vodka, Bombay Sapphire Gin, Dewars, Baccardi & Cuervo Tequila  
(Malibu upon request)

## **Premium Brand Liquor may be added at an additional charge of \$5.00 per person**

Jack Daniels & Crown Royal, Absolute & Grey Goose Vodka, Bombay Sapphire &  
Tanqueray Gin, Dewars & Jameson, Baccardi & Captain Morgan Rum, Jose Cuervo &  
Patron Tequila  
(Malibu upon request)

**\*\*One Bartender per 75 guests at \$100 each\*\***



# Additional Selections

## SPECIALTY STATIONS

### **CHARBROILED & RAW OYSTER STATION- \$10.00 per person**

NOLA's Famous Charbroiled Oysters Shucked and Served On-Site either Charbroiled or Raw

### **CARVING STATION**

Herb Crusted Prime Rib - \$8.00 per person

Bourbon Glazed Honey Ham - \$6.00 per person

Roasted Pork Tenderloin - \$6.00 per person

### **PIROGUE BOILED SHRIMP DISPLAY - \$8.00 per person**

### **GRILLED CHEESE STATION - \$7.00 per person**

Build your own Gourmet Grilled Cheese Sandwich

Choose from a Variety of Assorted Gourmet Cheeses, Assorted Breads, Ham, Bacon,  
Diced Tomatoes & Spinach

### **POTATO MARTINI BAR - \$5.00 per person**

Build your own Mashed Potatoes

Served with Butter, Cheese, Sour Cream, Bacon, Chives served in a Martini Glass

### **BANANA'S FOSTER STATION - \$5.00 per person**

Sliced bananas in a caramel rum sauce, served warm over vanilla ice cream

### **SCOOPED CHEESECAKE MARTINI STATION - \$5.00 per person**

### **CHOCOLATE FOUNTAIN DISPLAY - \$300**

Dipping for chocolate fountain may include: marshmallows,  
pretzels, cookies, rice crispy treats, variety of fruit, etc.



# Catering Guidelines

## *Menu Prices*

Due to fluctuating food and beverage prices, menu prices may change without notice until arrangements have been confirmed with a signed Proposal.

## *Room Rental & Other Fees*

There is a \$500 room rental fee for all events. Wedding ceremony fee: There is a ceremony fee of \$500, which includes use of our dressing rooms, a wedding coordinator, as well as the additional hour needed in the Ballroom for guest arrival.

## *Deposit Procedures*

A 20% or \$300 deposit, whichever is greater, is required within 10 days of your approval to confirm your event. All deposits are non-transferable. The Caterer will estimate your functions total cost based on your final count ten (10) days prior to your event. The total of the estimated amount plus the service charge and tax is due ten (10) days prior to your event. We accept personal checks, cashier's checks, bank checks, all major credit cards or cash. Please make checks payable to NOLA Southern Catering. In the event your function's total cost exceeds the total estimate, the difference will be due and payable at end of reception/event. Should payment not be received at end of reception/event, a 19% finance charge will be assessed on the unpaid balance.

**All Credit Card transactions are subject to a 3% Convenience Fee.**

## *Guarantee*

An attendance guarantee is required ten (10) days prior to all functions. The guarantee is not subject to reduction. Should our catering department not receive a guarantee; the number of guests on the contract will be used as the guarantee and charged accordingly. Include any scheduled entertainment personnel, photographer or officiant in the attendance guarantee should they have the authority to consume your event's food and beverage.

## *Children / Young Adult Pricing*

Children 12 and under may enjoy reception buffet items at ½ price and children under 3 are complimentary. For Bar Packages, we will deduct, at the caterer's discretion, a portion of the bar price as young adults under 21 will not be allowed to consume alcoholic beverages.

## *Leftover Food*

In accordance with appropriate Health Codes, caterer reserves the right to discard any leftover food items, after the agreed upon event timetable, where there is a reasonable risk for foodborne illness to occur.