

# Premier

— CATERING & EVENTS —

## CATERING MENU





# WHO IS PREMIER?

**WELCOME...** and thank you for taking time to find out more about our company! At Premier Catering & Events we have a unique approach that caters to many different needs. Rather than just a meal, we provide an experience that keeps our clients coming back. We pride ourselves in hospitality and “exceeding expectations.” To achieve this, we possess a most important asset, our team. We truly live by “whatever you need, wherever you need us.”

Following is a brief summary of a few of the primary services that we offer. Of course, we enjoy and encourage special requests! Our entire team of professionals looks forward to serving your needs.

At your service,

A handwritten signature in white ink, appearing to read 'Grady', is written over a dark background.

Grady Verret  
Principal & CEO, Premier Companies



# GET TO KNOW US!

**SINCE 1992**, we've been providing hospitality and food services to our region that have centered on a single vision: deliver well planned events encompassing personal service, quality food & beverage, and all inclusive event production.

Ranging from quaint personal gatherings to large corporate functions, we serve a wide variety of food service events & projects. We partner with qualified vendors who share a common goal of reliable service that makes every event special and, most importantly, worry-free for our clients. Contact us now to see what Premier Catering & Events can do for you!

"I can't say enough good things about our experience. Weddings can be very stressful but the team, the planning, as well as our BIG NIGHT was stress free."  
— *Mike & Jamie G*

"We needed meals fast. Little did we know that fast meant 400 lunches in 2 hours! For the following three weeks our men were fed on time and enjoyed the food." — *SSG Shawn M*

"Thanks again for the great service and wonderful meals you have provided for the employees. I truly appreciate your hard work putting this together on such short notice. It has been a pleasure working with you." — *Angela G*

**PREMIERCATERINGONLINE.COM**



# OUR SERVICES

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## Banquets and Social Events

Company Family Day for your team? Fundraising Event for a small group? Christmas Party for the office? Let us put the social back in your event by doing the work so you can be a worry free host! Whether it be our location or yours, Premier Catering & Events can help you host the most casual (Seafood Boils, BBQ's, Lunch Buffets) event or the most elegant (Plated meals, passed hors d'oeuvres, full service bars) dinner services. Choose from our extensive Culinary offerings or let our Catering Director and Executive Chef plan a menu just for you!



## Weddings

You've dreamed of it for a lifetime, it's finally here. At Premier Catering & Events, we believe your wedding is our only special event. Our event managers invest the time to ensure that your event is built around a shared vision of your perfect day. From the rehearsal supper to the boxing of the cake top, we orchestrate each step to create a memorable celebration. We believe that our approach is unique and planning your day should be as much fun as the wedding! Contact us now to see how Premier Catering & Events can make memories for you.



## Event Rentals & Venues

We're not only the area's best food & beverage caterer but we are also a one-stop shop for equipment rental as well as event design services and production. Whether it be Specialty Lighting, China & Flatware, Tables, Chairs, Air Conditioning or Power Systems, we can help! Contact us now or search our rental database. Please note that through our network of pre-selected vendors, we can make any vision or need a reality!

Selecting a venue for your event can be difficult. Our Event Managers will work with you to provide options that suit your budget and shared vision. Whether it is the picturesque Bayou Country Club, a large facility like the Houma Terrebonne Civic Center, or a venue of your choice, we have resources of every shape and size.



## Mobile Catering

No kitchen? No problem! We have mobile equipment needed to get the job done at your location. Our assets include fully contained Mobile Kitchens with power and water systems as well as a large inventory of equipment needed to get remote jobs accomplished in a safe and professional manner. Dedication to our mission: 'whatever you need, wherever you need us' ensures that even the most difficult event sites can be serviced for our clients.



## Facility Catering

From experience, we realize that your team's morale is directly related to their eating habits and comfort level. Our team has years of experience working in industrial settings as well as providing large scale concessions while achieving superior safety records. We'll work tirelessly with you as a partner and develop unique solutions for your specific needs. Providing safe, timely, quality driven and ample meal service is our specialty.



## Emergency Response

We've been involved with supporting major Emergency Events like Hurricanes Zeta and Ida to name a few. We safely prepared in excess of 250,000 meals for the Deepwater Horizon Spill Response and received the highest safety rating of any foodservice provider. Through our experience, we've developed custom equipment, recipes and standards to respond in a safe and swift manner. Contact us to see how we can plan a response that you may never need but will be glad you've prepared if it must be put into action.



## Fresh Market by Premier

Supported by a USDA Commissary Kitchen, Premier Catering & Events offers a unique spin on workplace/facility dining services. Think of our Fresh Market by Premier as a small convenience store with Fresh Salads, Sandwiches, and Entrees prepared daily and delivered under cold controls to our markets. Market footprints are available for facilities with 200+ full time personnel.

Inquire with us on how to place a Fresh Market by Premier in your facility.



## Support Services

As a part of our family of companies, Premier Support Services, LLC provides a wide range of business-to-business solutions. From temporary or project based living facilities to supply & commodity procurement, we take the same skilled approach to meet our clients' objectives.

# BREAKFAST SERVICE

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We have many options for your event. Our on-premise rooms can accommodate **20-250** Guests. **Please note there may be additional charges for Off-Premise Events at the location of your choice.** Package rates below are quoted for a **25** guest minimum. Please inquire about smaller group rates. All full-service events are subject to a Service Fee; Gratuity is optional. See our complete event terms & conditions for further information. Coffee is included in all breakfast services. All prices listed are per guest.

## EVENT PACKAGES *(2 hours of service)*

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### Continental Breakfast — \$9.99

- Assorted Muffins & Pastries (minimum 4 varieties)
- Fresh Cut Fruit Salad or Whole Fruit Assortment
- Brewed Hot Coffee Station with Condiments

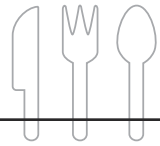
### Premier Breakfast — \$13.99

- Fresh Scrambled Eggs
- Choice of Bacon, Sausage or Canadian Bacon Rounds
- Assorted Muffins & Pastries or Biscuits & Breakfast Potatoes
- Fresh Cut Fruit Salad or Whole Fruit Assortment
- Brewed Hot Coffee Station with Condiments

## A-LA CARTE OPTIONS

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- Add Extra Breakfast Meat or Starch — \$1.99
- Add Live Omelette Station — \$4.99  
*(minimum 50 guests or \$150.00)*
- Add Breakfast Juices or Milk — \$3.49
- Add Champagne, Mimosa & Pointsettas — \$8.00
- Add Bottled Water — \$1.99
- Add Additional Coffee Style — \$1.49



## PLATED FULL SERVICE

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Our standard service above includes complete full setup, service equipment, china, glassware & flatware (on-premise) and professional attendants to replenish a self-service display. Our plated meal service includes a set table as well as personalized service attendants that will cater to your guests throughout the entire meal. **Add \$5 for Breakfast or Lunch Packages and \$7 for Dinner Packages.** (Plated Dinner Service includes fresh baked table breads.)

## NOTES

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# LUNCH SERVICE

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We have many options for your event. Our on-premise rooms can accommodate **20-250** Guests. **Please note there may be additional charges for Off-Premise Events at the location of your choice.** Package rates below are quoted for a **25** guest minimum. Please inquire about smaller group rates. All full-service events are subject to a Service Fee; Gratuity is optional. See our complete event terms & conditions for further information. All prices listed are per guest.

## EVENT PACKAGES *(2 hours of service)*

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### **The Standard — \$14.99**

- Select 1 Entrée from our 'A' Menu
- Select 2 Signature Sides

### **The Premier — \$17.99**

- Includes Choice of Soup or Salad
- Select 1 Entrée from our 'A' Menu
- Select 2 Signature Sides

## A-LA CARTE OPTIONS

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- Add Soup - \$3.99
- Add Salad - \$3.99
- Add Tea & Water - \$2.49
- Add Coffee Service after the Meal - \$2.49
- Add Signature Side - \$2.99
- Add Dessert - \$3.99
- Add Tea, Water & Soda - \$2.99

Upgrade to an Entrée Selection from our 'B' Menu for \$3.99, add ANY additional Entrée for \$4.99. (Upgrade to 'B' Entrée waived for groups over 100 Guests)

Ask about our casual 'Blue Plate' Lunch Options starting at \$10.99 (per guest).





# DINNER SERVICE

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We have many options for your event. Our on-premise rooms can accommodate **20-250** Guests. **Please note there may be additional charges for Off-Premise Events at the location of your choice.** Package rates below are quoted for a **25** guest minimum. Please inquire about smaller group rates. All full-service events are subject to a Service Fee; Gratuity is optional. See our complete event terms & conditions for further information. All prices listed are per guest.

## EVENT PACKAGES *(2 hours of service)*

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### **The Standard — \$21.99**

- Select 1 Entrée from our 'A' Menu
- Select 2 Signature Sides

### **The Premier — \$24.99**

- Includes Choice of Soup or Salad
- Select 1 Entrée from our 'A' Menu
- Select 2 Signature Sides

## A-LA CARTE OPTIONS

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- Add Soup - \$3.99
- Add Salad - \$3.99
- Add Tea & Water - \$2.49
- Add Coffee Service after the Meal - \$2.49
- Add Signature Side - \$2.99
- Add Dessert - \$3.99
- Add Tea, Water & Soda - \$2.99

Upgrade to an Entrée Selection from our 'B' Menu for \$3.99, add ANY additional Entrée for \$4.99. (Upgrade to 'B' Entrée waived for groups over 100 Guests)

Ask about our casual 'Blue Plate' Lunch Options starting at \$10.99 (per guest).



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## PLATED FULL SERVICE

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Our standard service above includes complete full setup, service equipment, china, glassware & flatware (on-premise) and professional attendants to replenish a self-service display. Our plated meal service includes a set table as well as personalized service attendants that will cater to your guests throughout the entire meal. **Add \$5 for Breakfast or Lunch Packages and \$7 for Dinner Packages.** (Plated Dinner Service includes fresh baked table breads).

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## REHEARSAL DINNERS

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As a courtesy to our future bridal parties, all rehearsal dinners will be extended an additional hour at no charge (not including bar packages). In addition, tables will be fully set (flatware, linen, glassware, condiments) in preparation for your special night.

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## NOTES

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# MEAL SERVICE MENU OPTIONS

Our Chefs can prepare menus to meet almost any request. We can accommodate vegetarian, vegan, specialty cuisines or other dietary requests. Please notify us of any food allergies you or your guests may have. Please note we only use the best domestic seafoods. We do not use imported seafoods.





# MEAL SERVICE MENU

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## ENTREES - MENU A

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### **Parmesan Crusted Chicken**

Thin pounded & crusted chicken breast served with a lemon butter chardonnay sauce

### **Blackened Chicken Breast Filet**

Blackened chicken topped with a cajun cream sauce

### **Chicken Breast Florentine**

Pan-grilled chicken breast stuffed with creamy spinach, red peppers, pancetta, and asiago cheese

### **Herb Roasted Chicken Quarters**

Grady V's slow-roasted chicken quarter (also available in Smokehouse or Original)

### **Chicken Alfredo Pasta**

Homemade alfredo with our house pasta, served with chicken breast

### **Chicken & Tasso Pasta**

Our own spicy smoked tasso with house pasta in a spicy cream sauce

### **Roasted Pepper & Chicken Pasta**

Our homemade roasted pepper alfredo, made with sautéed mushrooms, bacon, and diced chicken breast

### **Chicken & Sausage Jambalaya**

Our homemade jambalaya, loaded with only the freshest ingredients. Sure to please!

### **Smoked Pulled Pork**

Tender pulled pork with sauce, served with warm pistolettes

## ENTREES - MENU B

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### **Beef Medallions with Red Wine Demi Glace**

Grilled steak medallions with a rich peppercorn demi glaze

### **Roast Beef Au Jus**

Juicy beef roast with onions & seasonings, pulled and served with fresh-baked pistolettes and condiments

### **Smoked Sliced Brisket**

Slow smoked with pecan wood, sliced and sauced, served with fresh baked pistolettes and condiments

### **Grady V's Shrimp & Grits**

Jumbo Louisiana shrimp, sautéed with a crimini mushroom sauce and served over creamy grits

### **Roasted Pepper & Shrimp Pasta**

Our homemade roasted pepper alfredo, made with sautéed mushrooms, bacon, and jumbo Louisiana shrimp

### **Shrimp & Tasso Pasta**

Our own spicy smoked tasso with house pastain a spicy cream sauce

### **Bacon Wrapped Pork Steak**

Roasted pork filet topped with a rosemary demi glaze

### **Roasted Pork Loin with Glaze**

Herb roasted boneless marinated pork loin with your choice of glaze: Fig glaze, apple, apricot, or BBQ

### **Airline Chicken Breast**

Served BBQ, blackened or grilled

### **Fried Fish Strips**

Fried catfish seasoned to perfection

## PREMIER ENTREES

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### **Filet Mignon — 8oz**

### **Filet Mignon — 12oz**

### **Ribeye — 10oz**

### **Ribeye — 14oz**

### **Pork Osso Buco**

Topped with jumbo lump crab

### **Lobster tail — 6oz**

Topped with grilled 16-20 gulf shrimp

Select a chef prepared upgrade to your meal. Prices are custom quoted according to Market Pricing.

## SALADS

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### **Grady V's Back 9 Salad**

Baby spinach, red onions, sugar & spice pecans, roasted garlic, goat cheese & strawberries tossed in a raspberry pepper jelly vinaigrette

### **House Salad**

Fresh lettuce, diced cucumbers, grape tomatoes, croutons, pickled red onions and julienne carrots served with your choice of dressing

### **Cesar Salad**

Crisp romaine, shredded parmesan cheese and croutons tossed in our caesar dressing

### **Cucumber & Tomato Salad**

Marinated cucumbers and chopped tomatoes in our house vinaigrette

### **Pasta Salad**

Our house pasta, kalamata olives, roasted red peppers, and grape tomatoes tossed in our house vinaigrette

Select according to Meal Service Guidelines or add to a package for \$3.99 per guest.

## DESSERTS

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### **Grady V's Bread Pudding with Sauce**

Berry, Pecan Praline, or White Chocolate

### **NY Cheesecake with Chef's Topping**

Berry, Pecan Praline, or Dark Chocolate

### **Assorted Cheesecake Tartlets**

### **Triple Chocolate Cake**

### **Bourbon Pecan Pie**

### **Brownie a la Mode**

### **Goopy Toffee a la Mode**

### **Vanilla Bean Ice Cream with Fresh Fruit**

### **Cheesecake Shooters**

### **Assorted Mini Desserts**

Select according to Meal Service Guidelines or add to a package for \$3.99 per guest.

## SOUPS

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### **Crab & Corn Bisque +\$1.00**

### **Tomato Basil**

### **Chicken & Sausage Gumbo**

### **Seafood Gumbo +\$1.00**

### **"All the Way" Gumbo +\$1.00**

Okra and tomato gumbo with smoked sausage, smoked chicken, crabmeat, and shrimp

### **Loaded Potato Soup**

### **Roasted Red Pepper & Shrimp Bisque +\$1.00**

### **Roasted Vegetable Soup**

Select according to Meal Service Guidelines or add to a package for \$3.99 per guest.

## BOX LUNCHES

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### **The Standard Box Lunch**

Hoagie sandwich (minimum 5oz meats & cheeses) with condiments, lettuce, tomato & pickle, fresh whole fruit, chips, Chef's fresh baked cookie, mint, cultery kit, and a wet wipe packaged in a white paper box

### **The Premier Box Lunch**

Gourmet sandwich on ciabatta with condiments, chips or mixed nuts, fresh cut fruit cup or gourmet salad, Chef's fresh baked cookie, brownie, or blonde, mint, cultery kit, and a wet wipe packaged in a craft paper box

Custom Boxed Lunches available. Ice Packs available for travel lunches.

## SIDES

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### **Crawfish Pudding**

### **Grady V's Roasted Corn Cheddar Grits**

### **Oven Roasted Quarterd Potatoes**

### **Potatoes Au Gratin**

### **Par 4 Mac-N-Cheese**

### **Sweet Potato Mash**

### **Smashed Potatoes**

### **Baked Whole Russet Potatoes**

### **Cajun Dirty Rice**

### **Risotto (4 Cheese)**

### **Pecan Wild Rice**

### **Grilled Asparagus**

### **Roasted Root Vegetable Blend**

### **French Long Cut Green Bean**

### **Southern Style Green Beans**

### **Sauteed Seasonal Vegetable Blend**

### **Oven Roasted Broccoli**

Select according to Meal Service Guidelines or add to a package for \$2.99 per guest.

# WEDDINGS

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You've dreamed of it for a lifetime, it's finally here. At Premier Catering & Events, we believe your wedding is our only special event. Our team invests the time to ensure that your reception is custom built around a shared vision of your perfect day. From the rehearsal dinner to the boxing of the cake top, we orchestrate our services to create a memorable celebration! Package rates below are quoted for a **150** guest minimum. For smaller groups, please inquire with our sales department. **Please note that there may be additional charges for Off Premise Events pending a site visit.** All full-service events are subject to a Service Fee; Gratuity is optional. See our complete event terms & conditions for further information. All prices are listed per guest.

## EVENT PACKAGES *(4 hours of service)*

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### The Standard — \$34.99

- Passed or Displayed Hors d'ouerves (Select 4 'A' and 4 'B')
- Display Stations (Select 2 'A' and 2 'B')
- Live Action Pasta Station
- Full Bar Service: House Beer, Wine, Liquor & Beverages
- Champagne Toast for The Bridal Party
- Full Service Bridal Attendant

### The Premier — \$38.99

- Passed or Displayed Hors d'ouerves (Select 5 'A' and 5 'B')
- Display Stations (Select 2 'A' and 2 'B')
- Live Action Pasta Station
- Full Bar Service: House Beer, Wine, Liquor & Beverages
- Upgraded Bar Selections (Choose 3)
- Champagne Toast for The Bridal Party
- Full Service Bridal Attendant

### The Ultimate — \$49.99

- Passed or Displayed Hors d'ouerves (Select any 12)
- Display Stations (Select any 6)
- Live Action Pasta Station
- Carving Station or Specialty Station
- Full Bar Service: House Beer, Wine, Liquor & Beverages
- Premium Upgraded Bar Selctions (choose 5)
- Champagne Toast for The Bridal Party
- Full Service Bridal Attendant
- \$750 in Credit towards Event Services, Rental Inventory, or Off-Premise Mobilization Costs

**Additional pricing for smaller groups.**





# CLASS REUNIONS

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Have a great time with old friends in a setting that will make for new memories! Whether at our venue or an outside gathering place, let Premier Catering & Events create an event that is easy to plan and host! A reminder that our Audio Video department can help with or refer qualified partners to provide Slideshows, Videos and Music to suit your needs. **Please note there may be additional charges for Off-Premise Events at the location of your choice.** Package rates below are quoted for a **25** guest minimum. Please inquire about smaller group rates. All full-service events are subject to a Service Fee; Gratuity is optional. See our complete event terms & conditions for further information. All prices listed are per guest.

## EVENT PACKAGES *(4 hours of service)*

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### The Standard Class Reunion — \$17.99

- Passed or Displayed Hors d'ouerves (Select 1 'A' and 1 'B')
- Display Stations (Select 1 from Menu 'A')
- Pay-As-You-Go Bar

### Premier Class Reunion — \$29.99

- Passed or Displayed Hors d'ouerves (Select 2 'A' and 2 'B')
- Display Stations (Select 1 'A' and 1 'B')
- House Beer & Wine
- Pay-As-You-Go Bar

### The Ultimate Class Reunion — \$37.99

- Passed or Displayed Hors d'ouerves (Select any 4)
- Display Stations (Select any 3)
- Open Bar
- Upgraded Bar Selctions (Select 2)





# CELEBRATIONS

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Engagement Party, Shower or Holiday Celebration? Let us put the social back in your event by doing the work so you can be a worry free host! Whether it be our location or yours, Premier Catering & Events can help you host the most casual or elegant service. Choose from our extensive Culinary offerings or let our Sales Team and Executive Chef plan a menu just for you! **Please note there may be additional charges for Off-Premise Events at the location of your choice.** Package rates below are quoted for a **25** guest minimum. Please inquire about smaller group rates. All full-service events are subject to a Service Fee; Gratuity is optional. See our complete event terms & conditions for further information. All prices listed are per guest.

## EVENT PACKAGES *(2 hours of service)*

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### The Standard Celebration — \$12.99

- Passed or Displayed Hors d'ouerves (Select 2 'A' and 2 'B')

### The Premier Celebration — \$15.99

- Passed or Display Hors d'ouerves (Select any 4)
- Display Stations (Select 1 from Menu 'A')

### The Ultimate Celebration — \$18.99

- Passed or Display Hors d'ouerves (Select any 5)
- Display Stations (Select any 2)







# BAR PACKAGES

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We have many beverage options for your event. **Please note there may be additional charges for Off-Premise Events at the location of your choice.** Package rates below quoted for a **25** guest minimum. Please inquire about smaller group rates. See our complete event terms and conditions for further information. All prices listed are per guest.

## BAR PACKAGES *(minimum 2 hours of service)*

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### **Open House Bar: Beer & Wine — \$5/hour**

- Beer: Bud Light, Miller Lite, Coors Light, Michelob Ultra
- Wine: Sycamore Lane Pinot Grigio, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon

### **Open House Bar: Beer, Wine, & Spirits — \$6/hour**

- Beer: Bud Light, Miller Lite, Coors Light, Michelob Ultra
- Wine: Sycamore Lane Pinot Grigio, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon
- Spirits: Seagram's Vodka, Seagram's Gin, Bacardi Rum, Jose Quervo Silver Tequila, Jim Beam Bourbon, Dewar's Scotch
- Mixers & Garnishes: triple sec, sour mix, orange juice, cranberry juice, pineapple juice, soda water, tonic water, lemons, limes, olives, cherries, bloody mary mix

### **Open Call Bar: Beer, Wine, & Spirits — \$7/hour**

- Complete House Bar
- Select a total of 3 call upgrades of beer, wine, or spirits

### **Open Premium Bar: Beer, Wine, & Spirits — \$8/hour**

- Complete House Bar
- Select a total of 5 call upgrades of beer, wine, or spirits

### **Pay-As-You-Go Bar**

- Guests will purchase all beverages at standard bar prices
- (cash & credit accepted)
- Service On Premise at the Bayou Country Club at no minimum fee
- Service Off Premise minimum pay-as-you-go bar — \$1,000 (beer & wine)
- Service Off Premise minimum pay-as-you-go bar — \$1,250 (beer, wine & spirits)



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## BAR PACKAGES (CONTINUED) *(minimum 2 hours of service)*

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### Tally Bar

- Tallied per drink according to standard prices and payable by the event host at the end of the event 20% service charge.
- On Premise at the Bayou Country Club
- Off Premise available with a \$500 Full Bar Setup Fee: The Setup Fee will be waived when bar sales exceeds \$1500 in sales

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## BEVERAGE PACKAGES

### Iced Tea & Water Station

— \$2.49 (up to 4 hours)

### Iced Tea, Water & Soft Drinks Station — \$2.99 (up to 4 hours)

### Full Coffee Station

— \$2.99 (up to 4 hours)

### Add Coffee Service after the Meal — \$1.79

### Full Beverage Station: Ice Tea, Water, Soda & Coffee

— \$3.49 (per 4 hours)

### Restaurant/Bar Buyout — \$1,200

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## CALL BEER, WINE, & SPIRITS

### Beer

- Dos Equis Lager, Abita Amber, Yeungling Lager, Stella Artois

### Wine

- See our Grady V's Bistro Selection for a full list

### Spirits

- Grey Goose Vodka, Tito's Handmade Vodka, Crown Royal, Tanqueray Gin, Milagro Silver Tequila

If your preference is not listed, ask your sales representative to quote special selections.

Please note that most off premise venues require canned beverages for safety reasons. Bottled beer will be utilized at for all events at the Bayou Country Club. At Premier Catering & Events, we practice safe alcohol service and may with discretion, refuse service to guests at any time. Ask us for help to arrange transportation for your group, we encourage designated drivers. State Law does not allow alcohol service to persons under the age of 21 regardless of the circumstance.

# BEREAVEMENTS

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We understand the need for worry free gatherings to celebrate a loved one and visit with friends and family. Our packages have been designed for simple, affordable and flexible options for your event. **Please note there may be additional charges for Off-Premise Events at the location of your choice.** Package rates below are quoted for a **25** guest minimum. Please inquire about smaller group rates. All full-service events are subject to a Service Fee; Gratuity is optional. See our complete event terms & conditions for further information. All prices listed are per guest.

## SERVICE PACKAGES *(3 hours of service)*

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### **Bereavement A — \$12.99**

- Display Hors d'ouerves (Any 3)
- Display Stations (Any 1)
- Complimentary Iced Tea, Water & Soda
- Complimentary Room Rental

### **Bereavement B — \$16.99**

- Display Hors d'ouerves (Any 3)
- Select any 1 Entrée
- Select any 2 Sides
- Complimentary Iced Tea, Water & Soda
- Complimentary Room Rental

**All room rental rates are waived for bereavements.**







# PRIVATE ROOM RENTALS

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A variety of rooms are available at the Bayou Country Club which can be configured in many formats to suit your event needs. In addition to the exclusive use of the room for the duration of your event (up to 4 hours), room rentals include:

- Custom design of your requested layout as well as setup & breakdown of your room.
- Utilization of all in-house furniture as well as standard table linens & napkins for your event.
- Fully setup display stations, including use of all chafing dishes, serving equipment, flatware, glassware and china unless otherwise noted.
- Standard white linens for tables and linens/skirting for service tables.
- Room rental fees do not include specialty linens for guest seating, floral, any special décor, lighting, or audio/video requirements.
- All room rental fees are based on the purchase of a food and/or beverage package. Please inquire about 'room only' rates.

## OUR ROOMS

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### The Plantation Room

- Seated Event Capacity - 120 guests
- Social Event Capacity - 150 guests
- Events with under 50 guest in attendance - \$350.00
- Events with 50 or more guests in attendance - \$250.00

### The Magnolia Room

- Seated Event Capacity - 30 guests
- Social Event Capacity - 40 guests
- Events with under 50 guest in attendance - \$150.00
- Events with 50 or more guests in attendance - \$100.00

### The Azalea Room

- Seated Event Capacity - 24 guests
- Social Event Capacity - 35 guests
- Event Room Rental - \$50.00

### Grady V's "Back Porch"

- Seated Event Capacity - 48 guests
- Social Event Capacity - 80 guests
- Event Room Rental - \$300.00  
+ a food & beverage package of your choice

All rental durations are specified on contracts and coincide with the event. Additional hourly room rental fees will be assessed beyond a 20 minute post-event grace period.





# RECEPTIONS MENU OPTIONS

Our chefs can prepare custom menus to suit almost any request. Vegetarian, vegan, or other dietary requests can be accommodated for. Please notify your sales representative of any food allergies you or your guests have. Please note we only use the best domestic seafoods and do not use imported seafoods.





# RECEPTIONS MENU

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## PASSED HORS D'OEUVRES - MENU A

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- \*Fig & Brie Crostini
- \*Pineapple Pork Wonton
- \*Chicken Quesadilla Bites
- \*Philly Steak Bites
- \*Bacon & Jalapeno Wrapped Chicken
- \*Spinach & Artichoke Bites
- Flash Fried Fish Chips
- Fried Boudin Balls
- Assorted Pinwheels
- Fried Boneless Chicken Breast Pieces  
Choose a sauce: BBQ, Honey Baked, Buffalo,  
Plain | Choose a dip: Ranch, BBQ
- Cocktail Meatballs
- Marinated Antipasto Skewers  
with Balsamic Reduction
- Mini Meat Pies
- Mini Pork Egg Rolls

\* Available as a passed item only

## ACTION CARVING STATION

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- Prime Rib Au Jus — \$5.99/guest
- Roasted Turkey Breast — \$3.99/guest
- Roasted Pork Loin — \$3.99/guest
- Pasta Station — \$2.99/guest

Select according to package options or add in addition to a package (Add on cost applies to a 50 guest minimum. Stations are available for smaller groups although a charge may be applicable.)

## PASSED HORS D'OEUVRES - MENU B

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- \*Bacon Wrapped Shrimp
- \*Duck Strips w/ Fig Jam
- \*Shrimp & Grits Shooter
- \*Bacon Jam Bites with Goat Cheese
- \*Beef Filet Skewers  
Blackened, BBQ or Soy Glazed
- \*Beef Crostini with Onion Relish
- \*Blackened Shrimp Bloody Mary Shooter
- \*Cajun Boudin Egg Roll
- Cocktail Muffalettas
- Mini Crawfish Pies
- Crawfish Kickers
- \*Shrimp Cocktail Shooters
- Crab & Jalapeno Kickers

\* Available as a passed item only

Select items according to package options or add additional items at \$1.50 per piece (a la carte 50 piece minimum). **Passed hors d'oeuvres service is 60 minutes.**

## SPECIALTY STATIONS

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- Bourgeois Meat Market Creole Antipasto**  
Fresh smoked beef jerkey, beef sticks, hog crack-  
lin, head cheese, assorted gourmet cheeses &  
crackers with house made pickles — \$3.99/guest
- Sushi Station** — \$3.99/guest
- Raw Bar** — Market Price/guest
- Cochon Du Lait** — \$3.99/guest
- Grilled Fajita Bar** — \$3.99/guest
- Kids Buffet** — \$299.00, flat cost
- Chocolate & Candy Bar** — \$2.99/guest
- Smores Station** — \$2.99/guest

Select according to package options or add in addition to a package (Add on cost applies to a 50 guest minimum. Stations are available for smaller groups although a charge may be applicable.)



## DISPLAY SECTION - MENU A

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### **Spinach & Artichoke Dip with Pita Chips**

Our creamy dip served piping hot with warm pita crisps

### **Smoked Pulled Pork**

Slow-smoked for 14 hours with pecan wood, hand-pulled and sauced, served with fresh baked pistolettes and condiments

### **Chicken & Sausage Jambalaya**

Our homemade jambalaya, loaded with only the freshest ingredients. Sure to please!

### **Double Stuffed Finger Sandwiches**

Smoked turkey, honey ham, & roast beef

### **Fresh Fruit Display**

Only the freshest of fruit used (inquire about the availability of Louisiana strawberries)

### **Fresh Vegetable Display**

A bounty of fresh cut vegetables

### **Roasted Pepper & Chicken Pasta**

Our homemade roasted pepper alfredo, made with sautéed mushrooms, bacon, and diced chicken breast

### **Chicken Florentine Pasta**

Sautéed chicken breast, creamy spinach, sautéed mushrooms, and asiago cheese tossed with our house pasta

### **Hummus with Pita & Veggies**

Traditional hummus dip served with pita crisps

Select items according to package options or add additional items at \$2.99 per guest for Display Menu A and \$3.99 per guest for Display Menu B.

## DISPLAYED CONFECTIONS

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### **Assorted Cheesecake Tartlets**

### **Assorted Petit Fours**

### **Mini Goopy Toffee Bites**

### **Mini Pecan Brownies**

### **Chef's Cheesecake Shooters**

Displayed Confections may be substituted for any hors d'oeuvres: select items according to package options or add additional for \$1.50 per piece (a la carte 50 piece minimum).

## DISPLAY SECTION - MENU B

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### **Smoked & Sliced Brisket**

Slow-smoked with pecan wood, hand-pulled and sauced, served with fresh baked pistolettes and condiments

### **Whole Smoked Salmon**

Smoked alaskan salmon served with cream cheese, capers, egg and fresh dill (+\$2 per guest)

### **Beef Medallions with Red Wine Demi Glace**

Grilled steak medallions with a rich peppercorn demi glaze

### **Antipasto Display**

Olives, artichokes, cheeses, shaved prosciutto, and dried salami served with assorted breads & gourmet crisps (+\$1 per guest)

### **Fruit & Imported Cheese Display**

Fresh fruit and imported cheeses served with gourmet crisps and baked brie

### **Roasted Pork Loin with Apricot Glaze**

Herb-roasted pork loin with Grady V's signature apricot glaze

### **Roasted Pepper & Shrimp Pasta**

Our homemade roasted pepper alfredo, made with sautéed mushrooms, bacon, and jumbo Louisiana shrimp

### **Shrimp Jambalaya**

Our homemade jambalaya, loaded with only the freshest ingredients. Sure to please!

# CORPORATE MEALS: DROP-OFF

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Looking to have a complete meal dropped off for your meeting or office event? We have a simple solution! Package rates below are quoted for groups from **20 to 60** guests. Please inquire about smaller and larger group rates. Please see our complete event terms and conditions for further information. **Breakfast, Lunch, and Dinner Packages include high impact plates, utensil kits and if applicable, disposable serving utensils.** All prices listed are per guest.

## DROP-OFF MEAL PACKAGES: BREAKFAST

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### Continental Breakfast — \$9.99

- Assorted Muffins & Chef's Pastries (minimum 4 varieties)
- Fresh Cut Fruit Salad or Whole Fruit Assortment

### Premier Breakfast — \$13.99

- Fresh Scrambled Eggs
- Choice of Bacon, Sausage or Canadian Bacon Rounds
- Assorted Muffins & Pastries or Biscuits & Breakfast Potatoes
- Fresh Cut Fruit Salad or Whole Fruit Assortment

## DROP-OFF MEAL PACKAGES: LUNCH

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### Standard Lunch — \$14.99

- Select 1 Entrée from our 'A' Menu
- Select 2 Signature Sides or a Standard Boxed Lunch with Beverage

### Premier Lunch — \$17.99

- Includes Choice of Soup or Salad
- Select 1 Entrée from our 'A' Menu
- Select 2 Signature Sides or a Premier Boxed Lunch with Beverage

## DROP-OFF MEAL PACKAGES: DINNER

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### Standard Dinner — \$21.99

- Select 1 Entrée from our 'A' Menu
- Select 2 Signature Sides

### Premier Dinner — \$24.99

- Includes Choice of Soup or Salad
- Select 1 Entrée from our 'A' Menu
- Select 2 Signature Sides



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## A-LA CARTE OPTIONS

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- Add Extra Breakfast Meat or Starch - \$1.99
- Add Breakfast Juices or Milk - \$2.49
- Coffee Station - \$20.00 per 96oz  
Portable Coffee Station includes dispenser, cup creamer, sugar, splenda, ripple insulated paper cups & lids, stirrers.
- Add Soup - \$3.99
- Add Salad - \$3.99
- Add Signature Side - \$2.99
- Add Dessert - \$3.99
- Add Bottled Water, Gold Peak Tea (sweet or unsweetened), Canned Coke, Diet Coke, Coke Zero or Sprite - \$1.99 each

Upgrade to an Entrée Selection from our 'B' Menu for \$3.99.

All corporate meal item quantities will be specified on proposals: meal portions for breakfast and lunch will be a standard portion, meal portions for dinner are an enhanced larger portion.

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## DELIVERY FEES

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Includes setup on customer provided service table or area.

- 0 to 20 miles - \$25.00
- 21 to 50 miles - \$50.00
- 50+ miles - Please Inquire

Includes setup on customer provided service table or area-drop off only, cleanup will not be performed. See Corporate Attended Meals if required.

Please allow 48 hours notice for preparation.

All meals are packaged in bulk disposable pans or trays and include disposable service utensils, heavyweight plastic plates & guest utensil packs with knife, fork, salt, pepper, and napkin

Inquire about fully packaged hot meals & 'blue plate specials' starting at \$8.99. Please see our bulk meals menu for additional drop off options.

# CORPORATE MEALS: ATTENDED

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Looking to have a complete meal dropped off for your meeting or office event? We have a simple solution! Package rates below are quoted for groups from **20 to 60** guests. Please inquire about smaller and larger group rates. All full-service events are subject to a Service Fee; Gratuity is optional. See our complete event terms & conditions for further information. **Breakfast, Lunch, and Dinner Packages include high impact plates, utensil kits and if applicable, disposable serving utensils.** All prices listed are per guest.

## ATTENDED MEAL PACKAGES: BREAKFAST *(2 hours of service)*

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### Continental Breakfast — \$9.99

- Assorted Muffins & Chef's Pastries (minimum 4 varieties)
- Fresh Cut Fruit Salad or Whole Fruit Assortment

### Premier Breakfast — \$13.99

- Fresh Scrambled Eggs
- Choice of Bacon, Sausage or Canadian Bacon Rounds
- Assorted Muffins & Pastries or Biscuits & Breakfast Potatoes
- Fresh Cut Fruit Salad or Whole Fruit Assortment

## ATTENDED MEAL PACKAGES: LUNCH *(2 hours of service)*

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### Standard Lunch — \$14.99

- Select 1 Entrée from our 'A' Menu
- Select 2 Signature Sides or a Standard Boxed Lunch with Beverage

### Premier Lunch — \$17.99

- Includes Choice of Soup or Salad
- Select 1 Entrée from our 'A' Menu
- Select 2 Signature Sides or a Premier Boxed Lunch with Beverage

## ATTENDED MEAL PACKAGES: DINNER *(2 hours of service)*

---

### Standard Dinner — \$21.99

- Select 1 Entrée from our 'A' Menu
- Select 2 Signature Sides

### Premier Dinner — \$24.99

- Includes Choice of Soup or Salad
- Select 1 Entrée from our 'A' Menu
- Select 2 Signature Sides



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## A-LA CARTE OPTIONS

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- Add Extra Breakfast Meat or Starch – \$1.99
- Add Breakfast Juices or Milk – \$2.49
- Coffee Station – \$20.00 per 96oz  
Portable Coffee Station includes dispenser, cup creamer, sugar, splenda, ripple insulated paper cups & lids, stirrers.
- Add Soup – \$3.99
- Add Salad – \$3.99
- Add Signature Side – \$2.99
- Add Dessert – \$3.99
- Add Bottled Water, Gold Peak Tea (sweet or unsweetened), Canned Coke, Diet Coke, Coke Zero or Sprite – \$1.99 each

Upgrade to an Entrée Selection from our 'B' Menu for \$3.99.

All corporate meal item quantities will be specified on proposals: meal portions for breakfast and lunch will be a standard portion, meal portions for dinner are an enhanced larger portion.

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## DELIVERY, FULL SETUP, EQUIPMENT & ATTENDANT FEES

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Standard Service Charge of 20% waived in lieu of a flat service fee. Please allow 72 hours notice for preparation.

- 20 to 40 guests – \$250.00
- 41 to 60 guests – \$400.00

Attended service includes delivery, chafing dishes, table linen for service table, rigid serving utensils, ice downs for beverages, 2 hours of service time, breakdown & cleanup. All meals include heavyweight plastic plates & utensils packs with knife, fork, salt, pepper, and napkin.

For enhanced service or groups larger than 60 guests, please inquire about our catering packages. All full-service events are subject to a Service Fee; Gratuity is optional. See our complete event terms & conditions for further information.





## CONTACT US

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## PREFERRED VENUES

The Bayou Country Club  
Houma-Terrebonne Civic Center

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