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Catering Menus

BACCHANAL CATERING

WWW.BACCHANALWINE.COM/CATERING



Bacchanal's PICK-UP & DELIVERY

Available with 48 hour notice based on availability. Black out dates / limited availability may apply

PICK-UP ORDERS

All pick-up orders will be presented on disposable products

Pick-ups can occur M-Th, 9:00 AM to 5:00 PM and F-Sat, 9:00 AM – 2:00 PM

Bacchanal Catering Commissary Kitchen: 3334 Rampart St, New Orleans, LA 70117

DROP OFF SERVICE (set up included)

We currently offer deliveries for orders with a \$500 minimum within a 10 mile radius of the Bacchanal Commissary Kitchen

Delivery times are available between M-Th, 10:00 AM – 5:00 PM and F-Sat, 9:00 AM – 2:00 PM

Delivery Fee: \$50 within 10 mile radius. Additional charge for deliveries further than 20 miles

\$1000 minimum for Sunday-only events that are not part of a larger, multi-day event

Delivery fees may vary depending upon holidays and times. Subject to additional Sunday delivery fees

INCLUSIONS

Compostable plates, utensils and napkins are available upon request for an additional fee

Pick-up & Delivery only events do not include any rental tables or linens

Menu pricing does not include delivery fees, 6% admin fee or sales taxes

Badass Cheese Boards

Assortment of Selected Cheeses, Fresh Seasonal Fruits, Pickled Vegetables, Bacchanal Seasonal Jams, Candied Pecans, Niçoise Olives, and Belleguard Breads

Monger's Choice of 5 Cheeses & 2 Cured Meats, serves 12 – \$175.00/platter

Add Gluten Free Crackers: \$20.00/box (150 crackers)

- Manchego 1605
- Hooks Cheddar
- Humboldt Fold Gouda
- Drunken Goat
- Mitica Goat
- Brie du Pommier
- Hooks Blue
- Gorgonzola
- Albala
- Mitica Gouda
- Sopressata
- Coppa
- Proscuitto
- Calabrese
- Finocchiona

Vegan Cheese available upon request



Munchies!

V = Vegan, VG = Vegetarian, GF = Free of Gluten, DF = Dairy Free, P = Pescatarian



By the dozen - \$48.00

- Bacon-wrapped dates, stuffed with chorizo, Bravas Sauce (GF, DF)
- Mini Muffalettas (contains sesame seeds)
- Gougiers, Pimento Cheese, Butter, Chives (VG)
- Deviled Eggs Trio: Caviar, Bacon Crumbles, Brunoise Vegetables (VG, GF, DF)
- Caprese Skewers, Mozzarella Balls, Basil, Heirloom Tomatoes, Balsamic Reduction (VG)

Serves up to 20 - \$50.00

- Fermented Black Garlic butter with radish & sea salt, side of ciabatta bread (VG, can be GF)
- Smoked Gulf Fish Dip, Creme Fraiche, Caviar, Dill, Belleguard Bread (P)
- Lentil hummus, herb salad, lavash crackers (V, can be GF)
- Roasted pork belly, salmorejo, chicory salad (GF, DF)
- Roasted Patatas bravas, tomato, espelette, chimichurri aioli (VG, GF)

50 pieces each - \$60.00

- Mini Beef Debris Pies, Tabasco Pepper Jelly
- Cochon de Lait Slider, Creole Roasted Pork, Caramelized Onions, Fried Garlic & Herbs, Mustard Aioli
- Alligator Boudin Bites, Pickle, Rosé Mustard (DF)
- Spanakopita, Greek Puff Pastry, Spinach, Feta (VG)
- Smoked Gouda Jambalaya Arancini
- Spicy Lamb Albondigas, Tomato, Mint (DF, contains egg)

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Salads

Serves up to 15 – \$50.00ea

- Kale Panzanella Salad, Seasonal Vegetables, Croutons, Sherry Vinaigrette (V)
- Quinoa Salad, Cucumbers, Red Onions, Tomatoes, Satsuma Vinaigrette (V, GF)
- Leafy Green Salad, Balsamic Vinaigrette (V, GF)

1/2 pan serves 15 – \$50.00 / whole pan serves 30 – \$95.00

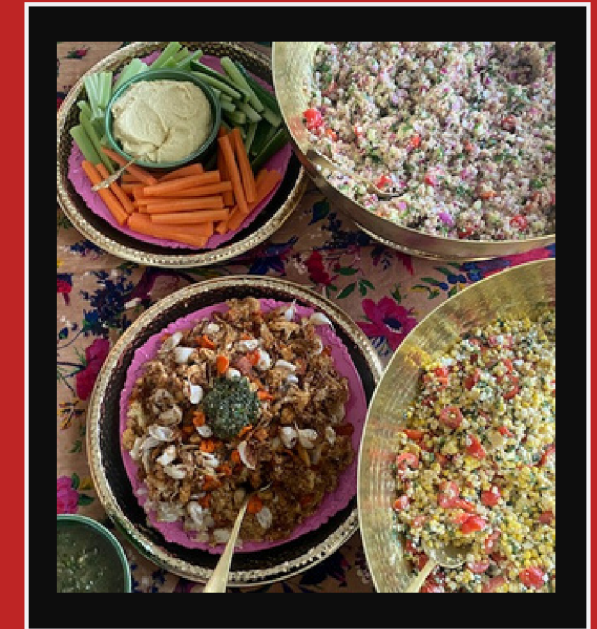
- Bucatini Pasta, Capers, Almonds, Olives, Ricotta (V, GF, can be DF)
- Chicken Piccata, Angel Hair Pasta, Lemon Olive Sauce (DF, contains alcohol)
- Baked Mac & cheese, Herbs de Bacchanal, Cheddar, Gouda, Parmesan Cheeses
- Pecan-Crusted Gulf Fish Amandine (GF, DF, P, contains nuts)
- Jambalaya, Andouille Sausage, Tasso, Trinity (DF)
- Local Chili Roasted Pork Roast (GF, DF)
- Louisiana Rosé Barbecue Style Shrimp & Grits
- Red Beans, Andouille, Braised Pork, Tasso, Louisiana Popcorn Rice (can be V and/or VG)
- Beef Debris, Creole Demi glace (DF, contains alcohol)
- Smoked Cauliflower Cassoulet, Seasonal Vegetables, Toasted Breadcrumbs (V, DF, can be GF)

1/2 pan serves up to 10 – \$30.00ea

- Chilled Rice and Field Peas (V, GF)
- Corn Macque Choux
- Roasted brussels sprouts, mustard vinaigrette (V, GF, DF)
- Roasted Sliced Candied Sweet Potatoes, Herbs de Bacchanal (VG, V)
- Roasted Black Garlic Smashed Potatoes

Mains

Sides



Sweet Bites

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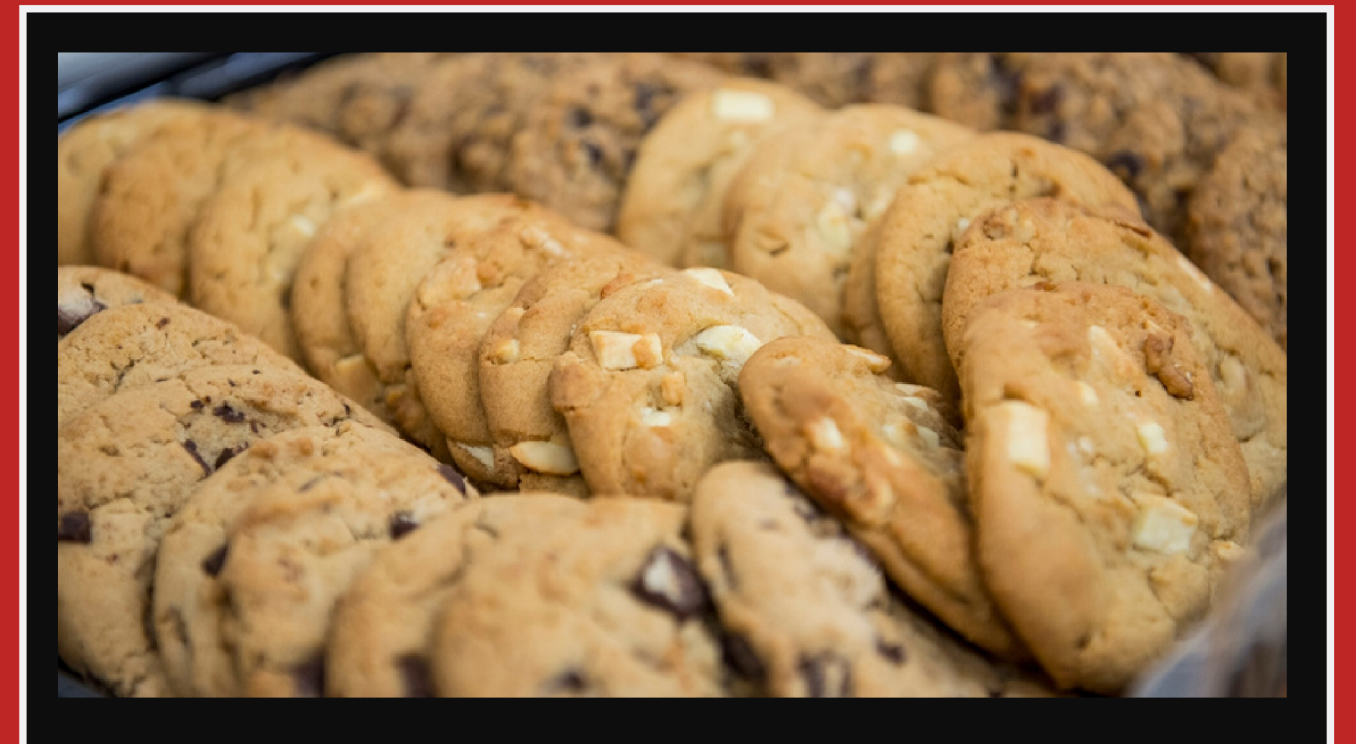
By the dozen - \$24.00

- Satsuma Tartlets (DF)
- Pralines (VG, V, GF, DF)
- Chocolate Truffles
- Assorted Mini Sweets
- Assorted Homemade Cookies



Serves 15 - \$30 / Serves 30 - \$55.00

- Fresh Seasonal Fruit Display (VG, V, DF)
- Chocolate Torte, Date Molasses, Whipped Date Cream, Candied Pecans (GF, VG)
- Torta de Santiago, Almond Cake, Seasonal Fruit Compote (GF, VG, DF)
- Coffee Cake, Whipped Espresso Cream (VG)
- Basque Cheesecake, Ponchatoula Strawberries
- Date Bread Pudding, Crème Anglaise



WINE SHOP

Packages

Curated Wine Boxes of responsibly sourced wine

3-Wine Box - \$100.00

6- Wine Box - \$200.00

We offer wine menu customization at no additional cost
Wine selection and prices are subject to change as determined
by market availability and price fluctuation

Inclusions:

Served in a cardboard caddy with Bacchanal-branded cups
& wine key

Must be 21 years or older to order!



Old School Cool

Old World Wonders! Our personal wine tour with the classics

Domestic Innovations from North & South America

New Kids on the Block

Natty AF

Back to Basics: Natural Wine with few additives as possible

Bold & Funky Orange Wine offerings

Orange is the new Black

Mini-Rose Fest

Think Pink. Think Pink Drinks

Bubble over with Sparkling Wines

Bubbles & Sparkles

Dealer's Choice

Our Favorite Pours. An easy score!

DEPOSIT

A 50% deposit via check, ACH or credit card is required after the tasting to confirm the date. The final balance is due at least (2) weeks prior to the event

FEES

Menu pricing does not include delivery fees, 6% admin fee, 3% credit card convenience fee or sales taxes

All events are subject to Louisiana State and City sales tax, currently at 9.45%

There is a mandatory New Orleans Exhibition Hall Tax on all Food & Beverage, currently at .75%

Staff gratuities can be added while submitting final payment. Staff will receive 100% of all gratuities

CANCELLATIONS

Cancellations should be at least (4) weeks before the event date in order to retain 50% of the deposit

CUSTOM MENUS

We offer menu customization at no additional cost. All dietary restrictions are accommodated

GUEST COUNT

A guaranteed final guest count is required at least (2) weeks prior to the event. This count may not decrease once given. Should there be no confirmation, the expected guest count automatically becomes the guaranteed number of guests. Bacchanal Catering reserves the right to bill additional charges for any guest count increase without confirmation

THE LITTLE ONES

Children under 10 years of age will not be charged for food or beverages. Children Menu is available at \$10.00 per child

LEGALITIES

Bacchanal Catering holds the Louisiana State and Local liquor license to dispense and serve alcoholic beverages

Bacchanal Catering will not assume the liability of another caterer's product

ZERO TOLERANCE POLICY

Bacchanal Catering operates a 'zero-tolerance' policy towards aggressive or abusive behavior. This includes any personal, abusive or threatening comments, bad language, physical contact and aggressive gestures. This means that no abuse towards staff or third party vendor, whether verbal or physical, committed by client or guests of the client will be removed from premises by onsite security and will result in immediate termination of the contract.

FORCE MAJEURE

The Caterer shall not have any liability under or be deemed to be in breach of the Agreement for any delays or failures in performance of this Agreement which result from circumstances beyond the reasonable control of the Caterer, including but not limited to acts of God, acts of civil or military authorities, riots or civil disobedience, wars, strikes or labor disputes (each, a "Force Majeure Event"), The Caterer shall promptly notify the Customer in writing when such circumstances cause a delay or failure in performance. Some of the fees paid for hospitality and other services may be non-refundable. Please ask the Bacchanal Catering Manager about alternate options



Get in Touch

General Inquiries:

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Tessa Carrington, Catering Manager:

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