



## CATERING MENU

Menus are subject to change.

All pricing is listed per person unless otherwise noted.

All prices are exclusive of tax & services charges.

All basic catering rentals are included. If you would like to elevate your flatware, plates, or glassware, you are more than welcome to provide this. Guest seating linens, food stations and linen napkins are not included. Food station tables, back bar tables and back bar linens are included.



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

**BREAKFAST:**

1 Entree, 2 Sides and Fresh Sliced Fruit - \$25

2 Entrees, 2 Sides and Fresh Sliced Fruit - \$35

Add a Side + \$5

Add an Entree + \$10

**Breakfast Entrees:**

Potato Frittata - Pico de Gallo, Lime Crema (VG)

Sweet Onion and Goat Cheese Quiche - Chive, Crispy Shallots (VG)

Raisin Granola Bowl - Yogurt, Berries, Honey (VG)

Breakfast Egg Sandwich - Fennel Sausage, Scrambled Egg,  
American Cheese

Biscuits and Gravy - Spicy Sausage, White Gravy, Buttermilk  
Biscuits

**Sides:**

Rosemary Roasted Potatoes (V)

Hooks Cheddar Stone Ground Grits (VG)

Buttermilk Biscuits (VG)

Bacon

Fennel Sausage

Herb Vinaigrette Salad (V)

**Extras: + \$3**

Yogurt and Granola

Assorted Pastries

Bagels and Spreads

Scrambled Eggs

Hard Boiled Eggs



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### LUNCH:

Boxed Lunch - 1 Salad, 1 Entree, Chips, Cookie \$16 per person

1 Salad, 1 Entree, and 2 Sides \$32 per person

1 Salad, 2 Entrees, and 2 Sides \$40 per person

Add a Salad or Side + \$8

Add an Entree + \$12

### Salads:

Leafy Green Salad - Balsamic Vinaigrette (V, GF)

Tabouli Salad - Cucumbers, Red Onion, Tomatoes, Lemon Vinaigrette (V)

Kale Panzanella Salad - Seasonal Vegetables, Croutons, Sherry  
Vinaigrette (V)

Crisp Greek Salad - Feta, Olives, Creamy Dressing (VG, GF)

### Entrees:

Ham, Brie, and Honey Sandwich - Bellegarde Bread (can be DF)

Chicken Caesar Wrap (wrap can be GF)

Chopped Steak Sandwich - Onions, Bell Peppers, Mozzarella (can be DF)

Veggie Sandwich - Seasonal Vegetables (VG)

Louisiana Barbecue Style Shrimp and Grits (GF, P)

Red Beans and Rice (contains pork, GF)

Jambalaya, Andouille Sausage, Tasso, Trinity (contains pork)

Coconut Curry with Roti and Basmati Rice (V, VG, can be GF)

Smoked Cauliflower "Cassoulet" - Seasonal Vegetables, Toasted  
Breadcrumbs (V, DF, can be GF)

Gulf Fish, Salsa Verde (GF, DF, P)

### Sides:

Potato Salad (VG)

Southern Baked Macaroni (VG)

Chilled Rice and Field Pea Salad (V, GF)

Roasted Corn Salad - Tomatoes, Feta, Basil (can be V, GF)



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**Desserts: +\$5**

Assorted Cookies

Coffee Cake, Whipped Espresso Cream (VG)

Chocolate Torte, Date Molasses, Whipped Date Cream, Candied Pecans (GF, VG)

**Cheese & Charcuterie Boards**

3 Cheese, 1 Charcuterie, Preserves, Pickles, Nicoise Olives -  
Replenished for 1 hr: \$15

2 hr: \$20

3 hr: \$25

Flat Rate (Not Replenished, For 25 people)

Tier 1 – White Cheddar, Blue Cheese, Manchego, Finocchiona  
Salami, Preserves, Pickles, Nicoise Olives - \$250 per board

Tier 2 – Brie, Goat Cheese, Gouda, Speck,  
Preserves, Pickles, Nicoise Olives - \$300 per board

Additional Cheese and/or Charcuterie: \$5

Add Bellegarde Bread: \$5



## Beverage Service

Hot Coffee  
Assorted Hot Teas  
AM - Assorted Juices  
PM - Assorted Sodas  
Water Station

Half Day  
up to 4 hours - \$15

All Day  
up to 8 hours - \$25

**AM/PM Breaks: \$5 each**  
**Replenished for 30 minutes**

Assorted Whole Fruit  
Fresh Sliced Fruit  
Assorted Chips  
Assorted Granola Bars  
Trail Mix  
Assorted Cookies  
Brownies



## BAR PACKAGES

Price listed is per person.

\*All prices are exclusive of tax  
and service charge.

Additional hours available at \$5 per person.

Half hours available at \$2.50 per person.

## BEER & WINE

A selection of two locally brewed beers,  
and a choice of one red, white,  
rosé and sparkling wine

### TIER 1

1 hour - \$20

2 hour - \$25

3 hour - \$30

4 hour - \$35

### TIER 2

1 hour - \$25

2 hour - \$30

3 hour - \$35

4 hour - \$40

### TIER 3

1 hour - \$30

2 hour - \$35

3 hour - \$40

4 hour - \$45



## BAR PACKAGES

Price listed is per person.

\*All prices are exclusive of tax  
and service charge.

Additional hours available at \$8 per person.

Half hours available at \$4 per person.

## BEER, LIQUOR & WINE

A selection of liquor, two locally brewed beers,  
and a choice of one red, white,  
rosé and sparkling wine

### TIER 1

- 1 hour - \$25
- 2 hour - \$33
- 3 hour - \$41
- 4 hour - \$49

### TIER 2

- 1 hour - \$30
- 2 hour - \$38
- 3 hour - \$46
- 4 hour - \$54

### TIER 3

- 1 hour - \$35
- 2 hour - \$43
- 3 hour - \$51
- 4 hour - \$59



## **WINES**

### **Tier 1**

Bubbles - NV Caves de Wissembourg Simonet Vin  
Mousseux Blanc de Blancs Brut

White - Famiglia Cielo Classic Pinot Grigio  
Alias Chardonnay

Rosé - Gateway Vinho Verde Rosé

Red - Alias Cabernet Sauvignon  
Alias Pinot Noir

### **Tier 2**

Bubbles - NV François Montand Méthode Traditionelle  
Blanc de Blancs - White

NV François Montand Méthode Traditionelle Rosé

White - Black Cottage Sauvignon Blanc  
Revelry Vintners Chardonnay

Rosé - Figuière Méditerranée Côtes-de-Provence Rosé

Red - Aviary "Birds of Prey" Cabernet Blend  
Revelry Vintners Merlot

### **Tier 3**

Bubbles - NV 'Chemistry' Pinot Noir Rosé Bubbles

NV Le Grand Courtège Brut Blanc de Blancs - White

NV Le Grand Courtège Brut Rosé

White - Chehalem Inox Unoaked Chardonnay

Brochard Les Carisannes Sauvignon Blanc

Rosé - Stoller Family Estate Rosé

Red - Folktale 'Mission Ranch' Pinot Noir,  
Brotte "Création Grosset" Cairanne Rouge  
(Côtes du Rhône), Omen Cabernet Sauvignon



## **SPIRITS AND BEER**

### **Tier 1**

Vodka – Wodka, Rum – El Dorado 3 Year,  
Gin – Gordon's, Tequila – Cimarron Blanco,  
Whiskey – Benchmark,  
Scotch – Monkey Shoulder

### **Tier 2**

Vodka – Cathead, Rum – Plantation Style 3 Star,  
Gin – Dorothy Parker,  
Tequila – Teremana  
Whiskey – Buffalo Trace,  
Scotch – Monkey Shoulder

### **Tier 3**

Vodka – Ketel One,  
Rum – Diplomatico Plants White,  
Gin – Tanqueray, Tequila – La Gritona,  
Whiskey – Exclave Bourbon,  
Scotch – Glenlivet

## **BEER**

Kick back a cold one and enjoy local and regional brews with selections from Urban South, Gnarly Barley or Abita.



## Good things to know for good times

### **DEPOSIT**

A 50% deposit via check or credit card is required to confirm the event date. The balance is due in full by check or credit card by end of business, the day before the event.

### **CANCELLATIONS**

For catering for less than 60 people, cancellations should be at least 14 days before event date in order to retain 50% of the deposit. For parties of over 60, cancellations should be at least 28 days before the event in order to retain 50% of the deposit. The 5% Administration Fee is non-refundable.

### **CUSTOM MENUS**

Any custom requests will be discussed on an individual basis. Prices subject to change depending on your menu choices.

### **GUEST COUNT**

A guaranteed guest count is required fourteen (14) days prior to event date. 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.

### **DIETARY RESTRICTIONS**

Please let us know ahead of time if these dishes will be necessary. We would be happy to accommodate!