



CATERING MENU

Menus are subject to change.

All pricing is listed per person unless otherwise noted.

All prices are exclusive of tax & services charges.

V = vegan, VG = vegetarian, GF = gluten-free,
DF = dairy-free, P = pescatarian

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

Raw Bar Selections

Oysters: \$3 per oyster

Includes: Mignonette, Cocktail Sauce, Hot Sauce,
Oyster Crackers, Lemons

Full Raw Bar: MKT \$

Includes: Oysters, Shrimp Cocktail, Crab Claws, Seafood Salad
(and oyster accoutrements listed above)

Shucker Fee: \$125 per shucker

Passed Canapé Pricing

Choose 3

30 minutes: \$15

1 hour: \$25

Additional 30 minutes: \$10

Add Choices:

+1, \$3

+2, \$5

Cold Canapé

Kofta Stuffed Cabbage Leaves, Tzatziki, Mint (GF)

Seasonal Soup Shooters, Croutons (ex. Melon, Tomato, White Asparagus)
(V, VG, DF, can be made GF)

Cucumber Cups, Herbs Goat Cheese, Pickled Shallots, Dill (VG, GF)

Beet Tartar Spoons, Herbed Goat Cheese, Pistachios (VG)

Deviled Eggs – Caviar, Bacon Crumbles, Brunoise Vegetables (VG, GF, DF)
Ricotta and Charred Eggplant Crostini (VG)

Ceviche, Pepper Brunoise, Jalapeno Puree, Micro Cilantro (GF, DF, P)

Shrimp Cocktail, Micro Cilantro (GF, DF, P)

Smoked Gulf Fish Toast, Crème Fraiche, Caviar, Dill (P)

Cajun Crostini, Boudin, Andouille, Pickled Okra (DF)

Chicken Liver Pate Crostini, Seasonal Mostarda, Pickled Mustard Seeds (DF)
Bruschetta on Toast, Basil (V, VG)

Warm Canapé

Gougers, Stuffed with Pimento Cheese, Butter and Chives (VG)

Seasonal Soup Shooters (Celery Root, Butternut Squash, Parsnips,
Sunchoke Chips) (V, VG, GF, DF)

Bacon Wrapped Dates, Stuffed with Chorizo, Bravas Sauce (GF, DF)

Steak Crostini, Whipped Goat Cheese, Piquillo Peppers

Brie and Brandied Mushroom Tarlets, Chives (VG)

Spanakopita, Greek Puff Pastry Stuffed with Spinach and Feta (VG)

Baked Deviled Seafood Tartlet, Chives (P)

Spicy Lamb Albondigas, Tomato, Mint (DF, contains egg)

Family Style/Plated Dinner

Please note: Depending on the venue, there is a cap of 150 guests on seated dinners.

Pricing:

1 Salad or Appetizer, 1 Entree, 1 side - \$50

1 Salad, 1 Appetizer, 2 Entrees, 2 Sides - \$65

Add Dessert + \$5

Add Bread Service + \$5

Add Appetizer or Sides + \$8

Stations

Replenished for 2hrs

Includes: Sweet Potato Biscuits and Honey Butter,
Crudite Platter with Dip, 1 Salad, 1 Appetizer, 2 Sides - \$45

Add Entrees:

(Descriptions listed on page 5)

Chicken + \$7

Veggie + \$7

Jambalaya + \$10

Pork + \$10

Beef + \$10

Lamb + \$12

Seafood + \$12

Add Dessert + \$5

Add Appetizer or Sides + \$8

Salad Menu

Leafy Green Salad with 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, can be made V**)

Appetizers

Gambas Al Ajillo, Gulf Shrimp, Garlic, Sherry Wine, Chili Flake
(**GF, DF, contains alcohol**)

Roasted Beet Salad, Ajo Blanco, Dill Vinaigrette
(**V, GF, contains nuts**)

Roasted Pork Belly, Salmorejo, Chicory Salad (**GF, DF**)

Entrees

Tri Tip Steak, Horseradish Mustard Sauce (**GF**)

Roast Beef, Horseradish Mustard Sauce (**GF**)

Confit Chicken Leg (**GF, DF**)

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

Paprika Rubbed Lamb Shoulder, Lamb Jus
(**GF, DF, contains Alcohol**)

Roasted Pork Shoulder (**GF, DF**)

Louisiana Barbecue Style Shrimp and Grits (**GF**)

Jambalaya, Andouille Sausage, Tasso, Trinity

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

Sides

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

Chilled Rice and Field Pea Salad (**V, GF**)

Roasted Seasonal Vegetable Salad with Labneh Dressing (**GF**)

Roasted Brussels Sprouts, Mustard Vinaigrette
(**GF, can be V, contains honey, DF**)

Charred Broccoli Salad, Labneh Dressing, Soft Herbs
(**GF, can be V**)

Red Beans and Rice (**Contains Pork**)

Potato au Gratin (**VG**)

Desserts

Torta de Santiago, Almond Cake, Seasonal Fruit Compote
(**GF, VG, DF**)

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

Coconut Cream Rice Pudding, Charred Seasonal Fruit,
Coco Powder (**V, DF**)

Coffee Cake, Whipped Espresso Cream (**VG**)

Flan, Seasonal Fruit Compote, Toasted Candied Hazelnuts (**VG**)

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.

Specialty Drinks Add On - \$3 per cocktail

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.

Specialty Drinks Add On - \$3 per cocktail

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 - Alias Sauvignon Blanc
Alias Chardonnay

Rosé - Lago 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 - Ercole Bianco Monferrato White Blend
Ranga Ranga Sauvignon Blanc
Revelry Vintners Chardonnay

Rosé - Ercole Piemonte Rosato

Red - Ercole Barbera del Monferrato Barbera
Revelry Vintners Merlot

TIER 3

Bubbles - NV 'Chemistry' Pinot Noir Rosé Bubbles

NV Le Grand Courtâgé Brut Blanc de Blancs - White

NV Le Grand Courtâgé Brut Rosé

White - Stoller Family Estate Chardonnay
Cliff Lede Vineyards Sauvignon Blanc

Rosé - Stoller Family Estate Rosé

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

SPIRITS AND BEER

Tier 1

Vodka – Laird's Vodka, **Rum** – El Dorado 3 Year,
Gin – Laird's Gin, **Tequila** – Cimarron Blanco,
Whiskey – G&W Private Stock Kentucky Bourbon,
Scotch – Glengarry Highland Blended Scotch

Tier 2

Vodka – Tito's, **Rum** – El Dorado 5 Year,
Gin – Citadelle Dry Gin,
Tequila – Don Abraham, Blanco Tequila
100% de Agave,
Whiskey – Tattersall Rye Whiskey,
Scotch – Naked Malt Scotch

Tier 3

Vodka – Ketel One, **Rum** – El Dorado 12 Year,
Gin – Tanqueray, **Tequila** – Tres Agaves Blanco,
Whiskey – Buffalo Trace, **Scotch** – Glengarry
Highland Single Malt

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

QUALITY

Bacchanal will provide the finest & freshest seasonal foods. It may be necessary to change certain menu items due to seasonal availability.

DEPOSIT

A 50% deposit via check or credit card on file is required to confirm event date. Balance is due in full by check, credit card or cash before the close of 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.

CORKAGE FOR FOOD & BEVERAGE

A \$20.00 per 750ml. bottle charge will apply to all beverages not purchased through Bacchanal. A \$10 per person fee will apply to all food not purchased through Bacchanal.

GOOD THINGS TO KNOW FOR GOOD TIMES

CUT THE CAKE

Cake cutting fee is \$2 per slice maxing out at \$100.

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.

VENDOR MEALS

Bacchanal offers Vendor Meals at \$20 per person exclusive of tax and service charge. These meals are to be served before or after guests have eaten.

Specific menus available on request.

DIETARY RESTRICTIONS

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

FOR THE LITTLE ONES

Children's menu available upon request.

RENTALS

All basic catering rentals are included. If you would like to elevate your flatware, plates, or glassware, you are more than welcome to rent this through our vendor.