

# PRIVATE DINING GUIDE

## **OPTIONAL COURSE – STARTERS**

SERVES 3-4

## **BOUDIN BOULETTES \$17**

RED PEPPER AIOLI

## **CRACKLIN' NACHOS \$19**

PORK CRACKLINS, PULLED PORK, PIMENTO CHEESE SAUCE, PICKLES, TOMATOES, POBLANO, SOUR CREAM

## LOUISIANA CRAWFISH BREAD \$18

CRAWFISH TAILS, CHEDDAR & PARMESAN, ARTICHOKE HEARTS, ROASTED GARLIC, LOCAL SEASONINGS, CRUSTY BRIOCHE

## FRIED GREEN TOMATOES & SHRIMP REMOULADE \$19

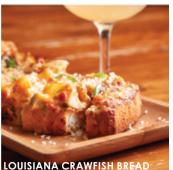
BLACKENED GULF SHRIMP, SOUTHERN FRIED GREEN TOMATOES, REMOULADE

## LOUISIANA CRAB BOULETTES \$19

CORN MAQUE CHOUX, NOLA-STYLE BBQ AIOLI









## 3 COURSE MENU \$55

# 1ST COURSE - SOUP OR SALAD PRE-SELECT TWO OPTIONS

## **DUCK & ANDOUILLE GUMBO**

STEAMED WHITE RICE

### CAESAR SALAD

GRATED PARMIGIANO, CROUTONS, ROMAINE, CAESAR DRESSING

## KINGFISH SALAD +\$2

GRAPE TOMATOES, AVOCADO, CUCUMBER, CHOPPED EGG

## **ROASTED BEET SALAD (ADD \$3)**

WHIPPED FETA CHEESE, CANDIED PECANS, ARUGULA, CANE VINAIGRETTE







## 3 COURSE MENU \$55

# 2ND COURSE – ENTRÉE PRE-SELECT THREE OPTIONS

# GRILLED CHICKEN COBB SALAD

APPLEWOOD BACON,
AVOCADO, BLUE CHEESE,
TOMATOES, CUCUMBER, CHOPPED EGG,
BUTTERMILK RANCH

### GRILLED SHRIMP CAESAR

GRATED PARMIGIANO, CROUTONS, ROMAINE, CAESAR DRESSING

## **GULF SHRIMP & GRITS (ADD \$5)**

ANDOUILLE SAUSAGE, CRYSTAL ORANGE BUTTER, GRAPE TOMATOES, CORN MAQUE CHOUX, WHITE CHEDDAR GRITS

# RED BEANS & RICE WITH SOUTHERN FRIED CHICKEN

FIG & PEPPER JELLY GLAZED FRIED CHICKEN, ANDOUILLE SAUSAGE, WHITE RICE

# A CHICKEN ON EVERY PLATE

CRISPY SOUTHERN-FRIED CHICKEN, LOADED BAKED POTATO, BACON-BRAISED COLLARD GREENS, FIG & PEPPER JELLY

# BLACKENED HOOK & LINE LOUISIANA GULF FISH (ADD \$5)

NOLA-STYLE BBQ BUTTER, LOADED BAKED POTATO, SEASONAL VEGETABLE

# NEW ORLEANS BARBECUED SCALLOP FETTUCCINE (ADD \$7)

SEARED SCALLOPS, SPICY NEW ORLEANS BBQ BUTTER SAUCE

# PEPPER CRUSTED FILET MIGNON (ADD \$7)

5 SPICE PEPPER BLEND, LOADED BAKED POTATO, SEASONAL VEGETABLE





# 3 COURSE MENU \$55

# 3RD COURSE - DESSERT PRE-SELECT ONE OPTION

## WARM BOURBON PECAN PIE

Á LA MODE, KENTUCKY BOURBON FILLING, PECAN HALVES, SWEET BUTTER

## **BIG BRULÉE CHEESECAKE**

RASPBERRY COULIS, WHITE CHOCOLATE SAUCE









### **PRIVATE PARTY BEVERAGE OFFERINGS**

### **Private Party Wines**

all prices are plus 22% service charge and 10.45% tax

#### \$35.00 per bottle

Sparkling | Opera Prima, Spain
Sauvignon Blanc | Matua, NZ
Chardonnay | Coastal Estates, California
Pinot Noir | Santa Barbara, California
Cabernet Sauvignon | Bieler 'Born to Run', California

#### \$45.00 per bottle

Sparkling | Avissi Prosecco, Italy
Sauvignon Blanc | Kim Crawford, NZ
Chardonnay | Folie A Deux, California
Pinot Noir | Meiomi, California
Cabernet Sauvignon | Joel Gott, California

#### \$55.00 per bottle

Champagne | Moet Chandon, France
Sauvignon Blanc | Stag's Leap "Aveta", California
Chardonnay | Sonoma Cutrer, California
Pinot Noir | The Prisoner "Eternally Silenced", California
Cabernet Sauvignon | Louis Martini, California

Kingfish kitchen & cocktails

## PRIVATE PARTY BEVERAGE OFFERINGS

### **Consumption Bar**

all prices are plus 22% service charge and 10.45% tax

### Call Brands \$11.00

Absolut
Bombay
Bacardi Rum
Altos Olmeca Tequila
Jack Daniels
Dewar's Scotch

#### Premium Brands \$12.00

Ketel One
Bombay Sapphire
Bacardi Rum
Hornitos
Crown Royal
Maker's Mark
Chivas
Johnny Walker Red

### Super Premium Brands \$13.00

Grey Goose
Hendricks
Patron
Bacardi 8
Woodford Reserve
Glenlivet

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## **Cocktail Packages**

prices are based on three hours

### St. Louis

Bud Light, Miller Lite, Blue Moon and Abita Amber Red and White House Wine

\$32 per person, plus 22% service charge and 10.45% tax. Each additional hour \$11 per person, plus 22% service charge and 10.45% tax.

### **Chartres**

Bud Light, Miller Lite, Blue Moon and Abita Amber Red and White House Wine Call Liqour Brands: Absolut Vodka, Beefeater Gin, Bacardi Rum, Altos Olmeca Tequila, Jim Beam, and Dewar's White Label Scotch \$36 per person, plus 22% service charge and 10.45% tax. Each additional hour \$12 per person, plus 22% service charge and 10.45% tax.

## Royal

Bud Light, Miller Lite, Blue Moon and Abita Amber Red and White House Wine, Sparkling Cava **Premium Liqour Brands:** Reyka Vodka, Bombay Sapphire Gin, Bacardi 8 Rum, Milagro Tequila, Knob Creek, Makers 46, and Chivas Regal Scotch

\$42 per person, plus 22% service charge and 10.45% tax. Each additional hour \$14 per person, plus 22% service charge and 10.45% tax.

### **Bourbon**

Bud Light, Miller Lite, Blue Moon and Abita Amber Red and White House Wine, Sparkling Cava Super Premium Liqour Brands: Grey Goose Vodka, Hendrick's Gin, Patron Silver Tequila, Bacardi 8 Rum, Maker's Mark, Amador Chardonnay Barrel Bourbon, and Glenlivet 12yr. Scotch

\$46 per person, plus 22% service charge and 10.45% tax. Each additional hour \$16 per person, plus 22% service charge and 10.45% tax.