

Soche ' Bridge Gauntry Glut 3027 Main Stroy.<br>®reaux © Bridge, © ©<br>(337) 332-6356

Cuent@pricing

Event Prices include 4-hour building rental of $\$ 1,500.00$, along with catering price per person as follows:
100-125 People- Standard Food Items plus 2 additional items $\mathbf{\$ 3 9 . 0 0}$ per person
150 People- Standard Food Items plus 2 additional items $\mathbf{\$ 3 6 . 0 0}$ per person
175-200 People- Standard Food Items plus 2 additional items $\mathbf{\$ 3 4 . 0 0}$ per person
225-250 People- Standard Food Items plus 2 additional items $\mathbf{\$ 3 2 . 0 0}$ per person
275-300 People- Standard Food Items plus 3 additional items $\mathbf{\$ 3 0 . 0 0}$ per person
325-350 People- Standard Food Items plus 3 additional items $\boldsymbol{\$ 2 8 . 0 0}$ per person
375-500 People- Standard Food Items plus 4 additional items $\mathbf{\$ 2 6 . 0 0}$ per person

| Standard Food Items |  |
| :--- | :--- |
| Party- Link Boudin | Pork Jambalaya |
| Choice of (1) Pasta | Choice of (1) Dip |
| Mini Meatballs | Chicken Salad Sandwiches |
| Fruit \& Vegetable Tray | Punch, Tea or Lemonade |

## Additional Food Items

Casseroles/ Dressings
Cornbread Dressing Country-Style Green Beans Green Bean Casserole Baked Macaroni \& Cheese
Rice Dressing
Cheesy Corn Grits with Tasso

55-601b. Smoked Pig Center Piece: Market Price
Charcuterie Display $\$ 600.00$
Food Line Servers: $\$ 300.00$

## Specialty Items

$\$ 4.00$ per person
Beef Brisket
Chicken \& Sausage Gumbo
Rice Included
Crawfish Etouffee
Rice Included
Seafood Gumbo
Rice Included
Add- On Food Items: Casseroles, Dressings, Dips $\$ 2.00$ per person; Meat, Seafood or Pasta $\$ 4.00$ per person

