Lunch Buffet Options

Chicken and Sausage Jambalaya Bronzed Redfish topped with Creamed Spinach Blackened Chicken Breast with Ro-tel® Cream Sauce Red Beans and Rice or Twice Baked Potato Casserole Corn Mague Choux or Creamed Spinach Bread Pudding with Whiskey Sauce Lightly Blackened Chicken Breast topped with Shrimp Etouffée Seasoned Ground Beef Patty topped with Mushrooms and Swiss Cheese Roasted Corn and Sweet Pepper Sauté or Broccoli Polonaise Rice Pilaf or Candied Sweet Potatoes New York Style Strawberry Cheesecake **Southern**.....\$13.95 per Person Fried Chicken Baked Catfish with Lemon Cream Baked Macaroni & Cheese or Baked Potato Bar Green Bean Casserole or Fried Okra Praline Cake **Southwestern** \$21.95 per Person Taco/Fajita Bar or Beef and Bean Chimichanga with Enchilada Sauce Fried or Baked Redfish topped with Chipotle Cream Sauce Re-fried Beans

Healthy.....\$24.95 per Person

Grilled Chicken Caesar Salad

Spanish Rice Chocolate Tacos

Grilled Seasonal Fresh Fish with Lemon and Garlic Sauce

Fresh Green Beans sautéed with Shallots or Grilled Zucchini

Oven Roasted Red Potatoes with Rosemary or Seasoned Baked Potato Wedges

Fresh Fruit Display with Assorted Yogurts





Box Lunch Menu

Poboy on soft French bread \$10.95 per Person Choice of ham and Swiss, roast beef and pepperjack or turkey and Swiss. All dressed with lettuce and tomato. Mayo and mustard packets on the side. Italian sub sandwich\$12.50 per Person Ham, turkey, salami, sweet peppers, lettuce, tomatoes, provolone, oil and vinegar. Choice of ham and Swiss, roast beef and pepperjack or turkey and Swiss. All dressed with lettuce and tomato. Mayo and mustard packets on the side. Cajun chicken wrap\$12.00 per Person Flour tortilla filled with lightly blackened chicken, diced tomatoes, lettuce and pepper jack. Cajun Chipotle mayo.

All boxes come with the following options:

- Choice of Chips
- Choice of Apple or Banana
- Choice of Potato Salad or Cole Slaw
- Choice of Lemon Bar, Chocolate Chip Cookie, Brownie or Yogurt







Break Refreshments

The Casual Break................\$8.95 per Person Finger Sandwiches Creole Snack Mix Assorted Cheese w/Crackers Homemade Cookies & Brownies

Freshly Brewed Iced Tea & Coffee

Soft Drinks & Bottled Water

The Sports Break.....\$9.95 per Person

Popcorn
Potato Chips
Soft Pretzels w/Mustard
Hamburger Sliders
Homemade Cookies & Brownies

Freshly Brewed Iced Tea & Coffee Soft Drinks & Bottled Water

The Morning Break \$4.95 per Person

Fresh Sliced Fruits
Freshly Baked Coffee Cake
Assorted Chilled Juices and
Bottled Water
Freshly Brewed Coffee

Eye Opener\$3.95 per Person

Assorted Chilled Juices and Bottled Water

Freshly Brewed Coffee

The Healthy Break......\$14.95 per Person

Fresh Fruit Skewers Vegetable Tray Dried Fruits

Mixed Nuts

Granola Bars

Assorted Flavored Mineral Water

Assorted Chilled Juices Freshly Brewed Coffee

The Sweet Break.....\$12.95 per Person

Assorted Cookie and Brownie Display

Assorted Mini Pastries

White and Dark Chocolate Mousse Cups

Assorted Candy Bars

Soft Drinks and Bottled Water

Freshly Brewed Coffee

The Upscale Break \$18.95 per Person

Shrimp Cocktail

Tomato and Mozzarella Skewer Centerpiece

Mini Crab Cakes

Teriyaki Beef Kabobs

Pork Pot Stickers

Smoked Salmon Canapés

Assorted Flavored Mineral Water

Soft Drinks and Bottled Water

Freshly Brewed Coffee





Breakfast Buffet Options

1st Class Continental......\$11.00 per Person Chilled Juice and Milk Sliced Seasonal Fruit Display Assorted Cereal Assorted Homemade Breakfast Pastries Fresh Biscuits with Butter and Preserves Freshly Brewed Coffee

Breakfast Buffet Enhancements Individual Yogurt	\$1.50
Croissant Egg SandwichScrambled eggs, American cheese and Bacon	\$5.50
Biscuit Egg Sandwich Scrambled eggs, American cheese and Bacon	\$3.25
Breakfast Burrito	
Frittata Slice Spinach & Tomato or Ham & Cheese	\$2.00
Cheese Blintz with Fresh Fruit Compote	\$3.75
Fresh Fruit Martini with Shaved Coconut	\$6.00
Homemade Biscuit with Country Gravy	\$1.25

*(One Chef Attendant required per fifty guests-add \$100 labor charge for each Chef Attendant)
The customary 20% gratuity and applicable sales tax will be applied to all quoted charges





ala Carte Menu

Entrees

(Priced per Serving. Choose a Minimum of Two) Fried, BBQ or Baked Chicken\$4.00	
Fried, Blackened or Baked Catfish\$6.25	
Chicken Breast, Lemon Pepper or	
Seasoned and Grilled\$4.00	
Bacon Wrapped Chicken Breast topped	
with Ro-tel® Tomatoes and Cheese\$6.00	
Herb Seared Chicken Breast filled with	
Vegetable and Chicken Mousse\$6.95	
Chicken Marsala\$6.95	
Grilled Chicken Alfredo\$7.25	
Blackened Chicken Breast with	
Ro-tel [®] Cream Sauce\$5.95	
Garlic and Herb Stuffed Chicken Breast	
with Roasted Red Pepper Coulis\$6.50	
Seasoned Turkey Roast with Gravy\$5.50	St
Three Fried Gulf Shrimp\$6.95	
Three Scampi Style Gulf Shrimp\$6.95	
Shrimp Stew with White Rice\$7.25	
Crab Cake	
Grilled or Blackened Redfish Filet\$9.25	
Chaine Zan Boof Tandorlain Madellian	
Choice 3oz Beef Tenderloin Medallion with Mushroom Demi-glace\$12.95	
Choice 3oz Beef Tenderloin Medallion	,
withMushroom and Brandy Cream\$15.95	
Choice 12oz Grilled Ribeye Steak\$21.95	
Ground Beef Steak with	
Caramelized Onions and Brown Gravy\$6.50	

Pepper Steak with Sautéed Onion and PeppersBeef Tips with Carrots and	\$6.95
Potatoes in Gravy	. \$10.50
Braised Short Ribs	\$4.50
Lasagna	\$6.00
Stuffed Bell Peppers	\$5.00
Sliced Pork Loin with Gravy	\$4.50
Lightly Blackened Pork Medallion	\$4.50
Smoked Ham	\$2.75
Pork Medallion topped with Crab Stuffing	\$6.00
Sweet and Sour Pork	\$4.25
Seared Pork Medallions with Pesto Aioli	\$5.95
Maple Glazed Pork Loin	\$5.95

Starches

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Twice Baked Potato Casserole	\$2.25
Honey and Rosemary Roasted	
Red Potatoes	\$2.25
Garlic Mashed Potatoes	\$1.75
Three Cheese Au gratin Potatoes	\$2.25
Herbed New Potatoes	\$1.75
Candied Yams	\$2.25
Sausage Jambalaya	\$3.25
Wild Rice Pilaf	\$2.25
Red Beans with Rice	\$2.25
Spanish Rice	\$2.25
Rice Dressing	\$2.75
Pasta Alfredo	\$2.25
Angel Hair Pasta with	
Sun Dried Tomatoes and Garlic	\$2.75

*(One Chef Attendant required per fifty guests-add \$100 labor charge for each Chef Attendant)
The customary 20% gratuity and applicable sales tax will be applied to all quoted charges





ala Carte Menu (continued)

10901420100	nomenade Breads
Buttered Corn on the Cobb\$1.25	Butter Roll\$.75
Corn Macque Choux\$1.75	Sesame Bread Stick\$.75
Buttered Broccoli\$2.25	Onion Garlic Soft French\$1.00
Smothered Okra\$2.75	Garlic Bread\$.75
Creamed Spinach\$2.75	Onion Pistolette\$1.00
Honey Roasted Baby Carrots\$2.50	
Sweet Peas with Onions\$2.00	
Smothered Green Beans\$2.25	
Grilled Vegetable Medley\$2.75	Homemade Desserts
Asian Stir-fry\$2.75	
Sautéed Green Beans with Shallots \$2.25	
Seasoned Vegetable Medley\$1.75	Homemade Vanilla Bean Ice Cream* \$3.25
•	Apple Strudel* \$3.25
Soups & Gumbos	
Shrimp & Corn Bisque\$3.75	5 Plated and Garnished
Shrimp & White Bean Soup\$3.75	Crème Brulee Cake\$3.75
Chicken Bacon Ranch Soup\$3.25	Strawberry Cheesecake\$3.75
Loaded Baked Potato Soup\$2.75	Butterfinger Torte\$2.75
Turtle Soup\$5.75	White Chocolate and Raspberry Mousse \$3.75
Seafood Gumbo\$5.25	Bourbon Pecan Pie\$3.75
Chicken & Sausage Gumbo\$3.25	5 Strawberry Shortcake \$3.25
	Dark Chocolate Mousse\$3.25
	Praline Cake\$2.75
Salads	Black Forest Torte\$3.75
Garden Salad\$3.0	Sweet Potato Chocolate Chip Pecan Pie \$4.25
Caesar Salad\$3.75	
Shrimp Salad\$4.75	*Sugar free options are available
Marinated Cucumber & Tomato Salad \$3.75	
Cole Slaw\$2.25	
Potato Salad \$2.25	-

Homemade Breads

*(One Chef Attendant required per fifty guests-add \$100 labor charge for each Chef Attendant) The customary 20% gratuity and applicable sales tax will be applied to all quoted charges

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Vegetables



Dinner Buffet Options

Acadiana\$25.50 per Person

Garden Salad

Corn and Crab Bisque

Bronzed Redfish topped with Creamed Spinach

Blackened Chicken Breast with

Ro-tel[©] Cream Sauce

Red Beans and Rice or

Twice Baked Potato Casserole

Corn Maque Choux or Creamed Spinach

Butter Rolls

Butterfinger Pound Cake

Coffee, Iced Tea & Soft Drinks

New Orleans \$34.95 per Person

Marinated Tomato and Cucumber Salad Seafood Gumbo

Entrees (choose two)

- Bacon Wrapped Pork Loin

- Bronzed Redfish topped with Spinach and Crabmeat
- Grilled Chicken Breast topped with Shrimp Etouffée

Twice Baked Potatoes or Baked Spaghetti Creamed Spinach or Smothered Green Beans Garlic Bread

Bread Pudding with Praline Sauce Coffee, Iced Tea & Soft Drinks

Italian.....\$28.95 per Person

Antipasti Salad

Minestrone

Chicken Parmesan

Scampi Style Shrimp

Manicotti with Chianti Marinara Sauce

Wild Mushroom and Pesto Risotto

Angel Hair Pasta with Sun Dried Tomatoes

and Garlic Ratatouille

Tomato and Onion Focaccia

Assortment of Fresh Italian Pastries

Coffee, Iced Tea & Soft Drinks

Grill.....\$44.95 per Person

Cole Slaw

Grilled Redfish with Lemon and Garlic Sauce

Grilled Chicken Sausage

with Sautéed Onions and Peppers

Marinated N.Y. Strip Steak with Mushrooms

Grilled Zucchini and Yellow Squash

Sautéed Green Beans

Grilled Baked Potatoes

Onion Butter Rolls

Crème Brulee Cake

Coffee, Iced Tea & Soft Drinks

Top Notch\$50.95 per Person

Mozzarella and Tomato Salad with

Basil Vinaigrette

Roasted Corn and Louisiana Crab Bisque

Filet Mignon with Sauce Béarnaise

Crab Stuffed Bacon Wrapped Gulf Shrimp

Chicken Marsala

Honey and Rosemary Roasted New Potatoes

Asparagus Sautéed with Shallots

Sautéed Mushroom Medley

Cheddar and Herb Puff Pastry Twists

Assorted Dessert Buffet

Coffee, Iced Tea & Soft Drinks

The customary 20% gratuity and applicable sales tax will be applied to all quoted charges





Receptions Seafood Hors d'oeuvres

Hot Seafood Hors d'oeuvres Selections

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	PRICE PER 100 PIECES
Bacon, Spinach and Oyster Croquets	\$180.00
Mini Louisiana Crab Cakes	\$144.00
Garlic Broiled Oysters on the Half Shell	\$504.00
Crab Stuffed Mushrooms	\$152.00
Bacon Wrapped Shrimp	\$212.00
Crab and Spinach Puff Pastry	\$220.00
Fried Alligator Sausage Bites	\$160.00
Shrimp Skewers, Scampi Style	\$128.00
Open-faced Crab Empanadas	\$112.00
Shrimp, Crab and Pepper Jack Croquets	\$224.00
Mini Crawfish Pies	\$148.00
Crispy Shrimp Spring Rolls	\$268.00
Chicken & Shrimp Fettuccini	\$248.00
Catfish Bites	\$135.00
Chilled Seafood Hors d'oeuvres Selections	
Basil Marinated Poached Shrimp on Cracker	s\$132.00
Crab and Basil Pinwheels	\$56.00
Chipotle Crab Salad Stuffed Tomato Wedge	s\$192.00
Smoked Salmon Canapés	\$256.00
Pesto Shrimp Salad Bruschettas	\$148.00
Shrimp Cocktail Skewers	\$124.00
Poached Shrimp on Toast Points with	
Roasted Red Pepper Coulis	\$140.00
Marinated Crab Claws	\$376.00
Seared Tuna and Seaweed Salad Spoons	\$280.00
Shrimp Mold with Crackers and French Brea	d*\$96.00
*Display Price (25-30ppl)	







Receptions Non-Seafood Hors d'oeuvres

Hot Non-Seafood Hors d'oeuvres Selections

	PRICE PER 100 PIECES
Beef Teriyaki Kabobs	\$140.00
Sesame Chicken Bites	\$152.00
BBQ Meatballs	\$104.00
Fried Boudin Bites	\$104.00
Crunchy Ham and Swiss Croquets	\$164.00
Wild Mushroom in Puff Pastry	\$176.00
Tomato, Rosemary and Mozzarella Flat Bread	\$88.00
Shrimp and Bacon Hushpuppies	\$124.00
Pork Pot Stickers	\$176.00
Mini Meat Pies	\$144.00
Buffalo Chicken Wings	\$124.00
Chicken & Sausage Jambalaya	\$116.00
Praline Chicken	\$105.00
Chicken Sausage Skewers	\$90.00
Duck Crostini with Shallot Marmalade	\$175.00
Brie en Croute with Crackers and French Brea	ad*\$85.00
*Display Price (25-30ppl)	
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Chilled Non-Seafood Hors d'oeuvres Selections

Antipasto Kabobs\$144.00
Honey and Pecan Cream Cheese on French Bread\$96.00
Tomato and Basil Bruschetta\$108.00
Southwestern Pinwheels\$56.00
Assorted Finger Sandwiches\$68.00
Deviled Eggs\$60.00
Cashew Chicken Salad Lettuce Wraps\$164.00
Marinated Tortellini and Salami Kabobs\$92.00
Curried Chicken Salad on Grilled French Bread\$148.00
Muffaletta Pinwheels\$68.00
Shredded Louisiana Marinated Duck with
Raspberry Coulis on Grilled Toast\$188.00







Receptions Specialty Stations

Specialty Stations

Carving Stations Pork Tenderloin – Rolls, Apple Chutney, Dijon, Mayo (Chef)
Fajita Station (Assemble Yourself Station)\$650.00 Steak, Sautéed Onions and Peppers, Cheddar Cheese, Guacamole, Salsa & Flour Tortillas.
Southern Shrimp & Grits (Sauté Chef)
Pasta Station (Sauté Chef)\$1035.00 Includes Shrimp, Chicken, Mushrooms, Basil, Roasted Red Peppers, Marinara & Alfredo Sauces, Penne & Rotini
Mashed Potato Station (Assemble Yourself Station)







Receptions Sweet Selections

Sweet Selections

	PRICE PER 100 PIECES
Chocolate Truffles	\$112.00
Assorted Cake Pops	\$88.00
White and Dark Chocolate Dipped Strawbo	erries \$168.00
Mini Cannoli	\$128.00
Chocolate Mousse with Raspberries	\$184.00
Peanut Butter Fudge	\$112.00
Pralines	\$148.00





