



CITY PORK CATERING @ THE ESTUARY

NON-ALCOHOLIC BEVERAGE PACKAGES
25 PERSON MINIMUM

BEVERAGE OPTIONS

COMMUNITY COFFEE

\$40 | gallon. creamers and sweeteners

COMMUNITY ICED TEA

sweet or unsweet \$25/gallon with sweetener, lemons, cups, ice

COMMUNITY LEMONADE

sweet or unsweet \$20/gallon with sweetener, lemons, cups, ice

BOTTLED WATER

\$2 EACH

ASSORTED CAN SOFT DRINKS

\$2.5 EACH

HALF DAY BEVERAGE OPTIONS

\$6 PER PERSON (4 Hours)

COFFEE
SODAS
BOTTLED WATER

\$8 PER PERSON (4 Hours)

COFFEE
SODAS
BOTTLED WATER
ORANGE JUICE

FULL DAY BEVERAGE OPTIONS

\$10 PER PERSON (8 Hours)

COFFEE
SODAS
BOTTLED WATER

\$12 PER PERSON (8 Hours)

COFFEE
SODAS
BOTTLED WATER
ORANGE JUICE

Pricing Not Reflective of Tax 9.95%, Service Charge of 22% and Staffing or Delivery Fees

CITY PORK CATERING CONTACT: JESSICA BURRIS | jessica@cghfamily.biz | 225-388-5900

CITY GROUP
HOSPITALITY





CITY PORK CATERING @ THE ESTUARY

BREAKFAST MENU
12 PERSON MINIMUM

BOXED OPTIONS

THE BREAKFAST BOX \$12.95

buttery croissant, jelly, 8 oz yogurt, & granola parfait, 8 oz fruit cup

CITY PORK BREAKFAST BOWL \$13.95

smoked corn grits, 8 oz pulled pork, scrambled egg, topped with pickled red onions, green onions, bbq sauce

BUFFET OPTIONS

CITY PORK CONTINENTAL BREAKFAST \$18.95

- assorted pastries, danishes, muffins, jelly, butter
- fresh fruit platter with yogurt dip
- breakfast casserole- eggs, mushrooms, spinach, onions, red bell peppers

CITY PORK HOT BREAKFAST \$22.95

- scrambled eggs, cheddar cheese, green onions
- smoked corn grits OR breakfast hash
- bacon OR sausage
- biscuits, jelly, butter -add on sausage gravy \$50

ADDITIONAL ITEMS

- New Orleans style bbq Louisiana shrimp & smoked corn grits \$180 | full pan. feeds 15-20
- house smoked salmon display, sundried tomatoes & capers, dill aioli, lavash \$180 feeds 20-30
- assorted pastries, danish muffins with butter and jam \$28 | dozen
- large fruit display with yogurt dip \$70 | each

BEVERAGES

- Community coffee \$40 | gallon. creamers and sweetener included (20 6 oz servings/gallon)
- orange juice OR cranberry juice \$35 | gallon
- hot tea service \$4 | each. selection of hot teas, electric hot water pot | lemons | honey
- bottled water \$2 | each
- assorted sodas \$2.50 | each

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LUNCH BUFFET MENU OPTIONS

Dessert Add On's Available
25 PERSON MINIMUM

TASTE OF LOUISIANA \$27.50 | PER PERSON

crawfish pies + white remoulade, boudin balls + pepper jelly vinaigrette, crispy catfish + tartar & cocktail, bbq ribs, Cajun sausage, green beans, bbq sauce

BBQ FIESTA \$20 | PER PERSON

black bean & corn salad, smoked pork & brisket, house made guacamole, pico de gallo, CP queso, salsa, tortilla chips, flour tortillas

BBQ FEAST \$29.50 | PER PERSON

local greens salad, bbq ribs, smoked brisket, smoked chicken, green beans, mac & cheese, bread pudding served with slaw, bbq sauce, pickles, CP mustard, slider buns

THE HOLLYDALE \$45 | PER PERSON

- APPETIZERS: boudin balls + pepper jelly vinaigrette, deviled eggs, wild boar flautas + avocado crema (can be passed for additional charge)
- CHEESE & CHARCUTERIE: chef's selection of seasonal meats | cheeses | pickled items | crostinis
- BUFFET: local greens salad, shrimp & grits, sausage stuffed pork loin with creole cane galze, green beans

THE JEFFERSON \$50 | PER PERSON

- APPETIZERS: : crawfish pies + white remoulade, boudin balls + pepper jelly vinaigrette (can be passed for additional charge)
 - CHEESE & CHARCUTERIE: chef's selection of seasonal meats | cheeses | pickled items | crostinis
 - BUFFET: chef's seasonal salad, NOLA bbq shrimp & smoked corn grits, cochon de lait (whole roasted pig), mac & cheese, mustard greens
- *Package requires carving attendant*

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NOT SO SERIOUS SNACKS MENU
25 PERSON MINIMUM

ROUJ CREOLE

ROUJ OYSTER BAR
requires an attendant
\$18 | per person

CLASSIC CHARBROILED OR ROCKEFELLER

CITY SLICE

CITY SLICE WINGS & PIZZA

- 16" cheese or pepperoni \$18
- 16" specialty pizzas \$23 - ask for selections
- 1 dozen wings \$22.75
comes with BR hot | ranch | celery | carrots

SPOKE & HUB

SPOKE & HUB CROFFLE BAR
requires an attendant
crossiant waffle made to order \$13 | per person

TOPPINGS

SWEET:

chocolate sauce, fresh Louisiana strawberries, cane syrup,
seasonal fruit blend, whipped cream, candied nuts

SAVORY:

crawfish etouffee, bacon jam, sun dried tomatoes & capers,
chef's seasonal butter, avocado spread

CITY PORK

CITY PORK NACHO | SLIDER BAR
2 meats: \$12 | per person
3 meats: \$14 | per person

MEAT CHOICES:

smoked chicken | pulled pork | chopped brisket

- house chips | slider buns
- CP queso, slaw, jalapenos, bbq sauce
- additions: guacamole, salsa, sour cream \$3 | per person

PROVERBIAL WINE BISTRO

\$250 - 50 guest

confit new potatoes, harissa carrots, eggplant
mousaka, charred asparagus, red wine mushrooms,
cauliflower au gratin, roasted artichokes, truffled
burrata, roasted beets, artisanal crackers & bread

BEAUSOLEIL COASTAL

BEAUSOLEIL COASTAL RAW BAR
requires an attendant
seasonal - market price

fresh shucked Louisiana oysters

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DINNER BUFFET MENU
50 PERSON MINIMUM

PAGE 1 OF 3

APPETIZERS - SECTION 1

- spinach & artichoke dip with house chips
- crawfish pies - white remoulade**
- house made boudin balls - pepper jelly vinaigrette**
- meat pies - white remoulade**
- deviled eggs**
- tomato caprese skewers with balsamic drizzle
- chorizo & green onion stuffed mushroom**
- tomato bruschetta on lavash**
- roasted tomato & caramelized onion in whipped feta cheese in phyllo cup**
- baked goat cheese & pomegranate seeds in phyllo cup
- grown up grilled cheese & tomato soup shooter**
- tuna tataki**

APPETIZERS - SECTION 2

- bacon wrapped shrimp with pepper jelly**
- boiled & chilled Louisiana shrimp - tartar | cocktail | green onion aioli
- pimento & pulled pork quesadillas - salsa & sour cream
- crawfish ravigote in a phyllo cup**
- mini crabcakes with spicy aioli**
- black bean hummus on cucumber slice**
- seared flank steak, horseradish aioli, pickled red onions, crostini**
- wild boar flautas - avocado crema**

SALAD SELECTIONS

- local green - mixed greens, tomatoes, pickled red onions, bleu cheese, bacon, pepper jelly vinaigrette based
- City Pork caesar - romaine, tomatoes, shredded parmesan croutons, caesar dressing
- bowtie pasta with grilled vegetables (squash | zucchini | mushrooms) feta, lemon vinaigrette
- tomato, mozzarella & asparagus with balsamic vinaigrette

SOUP SELECTIONS

- shrimp & corn soup - tomato based
- Italian wedding soup - broth orzo, meatballs, vegetables
- avocado vichyssoise - chilled & pureed potato & avocado soup, garnished shrimp relish
- chicken & andouille gumbo - white rice, potato salad, green onions

STARCH OPTIONS

- CP mac & cheese
- smoked corn grits
- garlic mashed potatoes
- herbed roasted potatoes
- potatoes au gratin
- sweet potato casserole
- wild rice pilaf

VEGGIE OPTIONS

- roasted mixed vegetables - chef's selection
- CP mustard greens
- stewed okra & tomatoes
- roasted squash & zucchini
- Rouj cauliflower au gratin
- Beausoleil brussel sprouts

DESSERT OPTIONS

- white chocolate bread pudding
- seasonal fruit cobbler
- cookie & brownie display
- blondies & lemon squares

All items with ** can be butler passed for additional charge.

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DINNER BUFFET MENU
50 PERSON MINIMUM

PAGE 2 OF 3

DISPLAY STATIONS

- cheese & charcuterie display - chef's selection of seasonal meats | cheeses | pickled items | crostini
- smoked salmon - house smoked salmon | sundried tomatoes & capers | dill aioli | lavash
- boiled & chilled Louisiana shrimp - cocktail | tartar | green onion aioli
- grilled & chilled veggies - garlic aioli
- veggie crudité - buttermilk ranch
- fresh fruit - yogurt dip
- CP pimento & cracklins
- hummus display - black bean & roasted garlic hummus | grilled pita | cucumbers | carrots | cherry tomatoes

ENTREE SELECTIONS

- blackened chicken & andouille penne pasta - CP smoked & sliced chicken, andouille pasta, cream sauce, penne pasta
- roasted pork tenderloin with creole cane glaze
- New Orleans bbq shrimp & smoked corn grits
- Chicken Clemençeau - sauteed chicken breast topped with mushrooms, peas, brabant potatoes in a chicken broth
- Louisiana crawfish etouffee - tomato based etouffee with Louisiana crawfish tails served with white rice and green onions
- fried catfish - mustard marinated, cornmeal dusted & fried. Served with cocktail and tartar sauces
- Louisiana seafood pasta - Louisiana shrimp & crawfish tails, cream sauce, penne pasta
- chicken & sausage jambalaya
- sautéed Gulf fish, meuniere butter, toasted almonds
- Rouj seafood lasagna - shrimp, crab, crawfish, garlic bechamel stuffing, arugula, sauce pomodoro
- Beausoleil chicken Provençal - panko crusted chicken breast, lemongrass alfredo orzo, beurre blanc

CARVING STATIONS

- CP brisket - whole brisket, carved or chopped. Served with slider buns, pickled red onions, CP bbq sauce
- smoked turkey breast - whole smoked turkey breast, carved on site. Served with mini croissants, house made pickles, CP bbq mustard
- Rouj prime rib - roasted whole prime rib, carved on site. Served with Frenchie rolls, pickled red onions, horseradish aioli

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DINNER BUFFET MENU
50 PERSON MINIMUM

PAGE 3 OF 3

PACKAGE 1

\$40 PER PERSON

select 2 appetizers from section 1, 1 appetizer from section 2, 1 item from display station, 1 soup OR salad, 1 entree. Select 1 starch, 1 veggie, 1 dessert.

PACKAGE 2

\$48 PER PERSON

select 2 appetizers from section 1, 1 appetizer from section 2, 1 item from display station, 1 soup OR salad, 2 entrees. Select 1 starch, 1 veggie, 1 dessert.

PACKAGE 3

\$56 PER PERSON

select 2 appetizers from section 1, 2 appetizers from section 2, 2 items from display station, 1 soup AND salad, 2 entrees. Select 1 starch, 1 veggie, 1 dessert.

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SEATED DINNER MENU
25 PERSON MINIMUM
CUSTOMIZABLE SELECTIONS AVAILABLE

SEATED APPETIZERS

\$16.50 | each

- fried eggplant round topped with New Orleans bbq shrimp
- Rouj's "hot legs" sauteed frog legs, creole buffalo sauce, blue cheese dressing
- Beausoleil's brussels sprouts - goat cheese whip, Creole cane glaze, candied pecans
- Rouj's crab cake maison - seared crab cakes, house remoulade, chimichurri, fresh pepper salad

PASSED APPETIZERS

- Beausoleil truffle fried oysters \$5 | each
- cold smoked salmon on a crostini with whipped goat cheese topped with chives \$4 | each
- CP boudin balls with pepper jelly vinaigrette \$2 | each
- CP wild boar flautas with avocado crema \$5 | each

SALAD SELECTIONS

\$12.50 | each

- Beausoleil's beet salad - roasted golden and red beets, bleu cheese croquette, pistachio cracker, candied apple, avocado paint
- CP local greens - mixed greens, bleu cheese crumbles, tomatoes, pickled red onions, pepper jelly vinaigrette
- Spoke & Hub's "Hold the Lettuce" asparagus, cucumber, tomatoes, carrot, peas, egg, herbed crouton, sunflower seeds, balsamic creole vinaigrette
- Proverbial "Wedge" - romaine, bleu cheese crumbles, roasted tomatoes, croutons, crispy pancetta, pickled cucumber and onions, bleu cheese dressing

SOUP SELECTIONS

\$10 | each

- Beauoleil's French onion soup - traditional French onion topped with a crouton and gruyere cheese
- CP chicken & sausage gumbo, white rice, green onions
- Rouj's duck & andouille gumbo, potato salad, green onions
- Spoke & Hub's crawfish bisque
- CP tomato & basil soup, grated parm, creme fraiche

ENTREE SELECTIONS

- 6 oz filet topped with a mushroom demi, garlic mashed potatoes, roasted broccolini \$36
- 8 oz bbq salmon, corn maque choux, roasted bok choy \$28
- Rouj seafood paella - saffron risotto, shrimp, mussels, crawfish, green peas \$32
- Beausoleil's chicken provençal - panko crusted chicken breast over lemongrass alfredo orzo, topped with Provençal veggies & lemon beurre blanc \$28
- Beausoleil's fish Jean louis - sauteed Gulf fish, smoked crawfish beurre blanc, fingerling potatoes, charred asparagus \$36
- 12oz New York strip \$41
- 12oz bone in Berkshire pork chop, caramelized cauliflower, creole cane glaze \$31
- vegetable Napoleon stack - layered eggplant, tomatoes, mozzarella, balsamic reduction \$24

DESSERT SELECTIONS

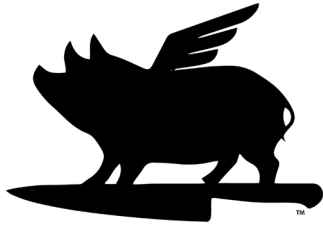
- white chocolate bread pudding \$7.50 | each
- chocolate pot de creme \$10 | each
- New York cheesecake - berry coulis \$10 | each
- lemon sorbert \$8 | each
- fruit cup with fresh whipped cream & mint \$8 | each

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city pork

CATERING & EVENTS

CITY PORK CATERING BAR PACKAGES

TIER 1

\$24 PER PERSON | 2 HRS
\$30 PER PERSON | 3 HRS
\$36 PER PERSON | 4 HRS

SPIRITS

Buffalo Trace Bourbon
Tito's Vodka
Bombay Sapphire Gin
Bayou Silver Rum
Dewar's White Label Scotch
Cimarron Blanco Tequila

WINE

Sandpoint Pinot Grigio
Sandpoint Chardonnay
Sandpoint Cabernet Sauvignon
Sandpoint Pinot Noir
Louis Perdrier Brut

BEER

SELECT 3
Michelob Ultra
Stella Artois
Jucifer IPA
Budweiser
Bud Light
Miller Lite

COCKTAIL

Choose 1 cocktail from Signature
Cocktails or Specialty Bar A La Carte

TIER 2

\$30 PER PERSON | 2 HRS
\$36 PER PERSON | 3 HRS
\$42 PER PERSON | 4 HRS

SPIRITS

Buffalo Trace Bourbon
Tito's Vodka
Bombay Sapphire Gin
Bayou Silver Rum
Dewar's White Label Scotch
Cimarron Blanco Tequila

WINE

Joel Gott Chardonnay
Kono Sauvignon Blanc
20 Bench Cabernet Sauvignon
Poppy Pinot Noir
Louis Perdrier Brut

BEER

SELECT 3
Michelob Ultra
Stella Artois
Jucifer IPA
Budweiser
Bud Light
Miller Lite

COCKTAIL

Choose 2 cocktails from Signature
Cocktails or Specialty Bar A La Carte

TIER 3

\$34 PER PERSON | 2 HRS
\$40 PER PERSON | 3 HRS
\$46 PER PERSON | 4 HRS

SPIRITS

Buffalo Trace Bourbon
Tito's Vodka
Bombay Sapphire Gin
Bayou Silver Rum
Dewar's White Label Scotch
Cimarron Blanco Tequila

WINE

Morgan Chardonnay
Cade Sauvignon Blanc
Duckhorn Migration
Smith and Hook Cabernet Sauvignon
Mumm Napa Valley Brut

BEER

SELECT 3
Michelob Ultra
Stella Artois
Jucifer IPA
Budweiser
Bud Light
Miller Lite

COCKTAIL

Choose 3 cocktails from Signature
Cocktails or Specialty Bar A La Carte

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Cash bar options available. \$500 set up fee required.

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CITY PORK CATERING BAR PACKAGES

SIGNATURE COCKTAIL OPTIONS:

EARL GREY OLD FASHIONED

Earl Grey Tea Infused Buffalo Trace, Simple Syrup, Aromatic Bitters

REDSTICK RIVIERA

Cathead Honeysuckle Vodka, Thyme Infused Dry Vermouth, Lavender Syrup, Lemon

HERBAN LEGEND

Bombay Sapphire Gin, Fresh Basil, Simple Syrup, Lemon
~add seasonal fruit~

ROSE X ROSE

Rosé, Flower Petal Syrup, Apple, Ginger Beer, Lemon

VIOLET BEAUREGARD TOWN

Blueberry Compote Infused Tito's, Triple Sec, Simple Syrup, Lemon

non-alcoholic

KENTUCKY TEA CUP

Earl Grey Tea, Apple Cider Syrup, Non-Alcoholic Aromatic Bitters, Lemon

ROSEMARY LEMONADE SPRITZ

Rosemary Lemonade Spritz, Fresh Squeezed Lemonade, Rosemary Syrup, Soda Water, Non-Alcoholic Sparkling Cider

cgh favorites

City Pork

BACON OLD FASHIONED

Buffalo Trace Bourbon, Simple Syrup, Orange and Angostura Bitters, City Pork Bacon

Rouj Creole

APRICOT OLD FASHIONED

Buffalo Trace Bourbon, French Apricot Liqueur, Demerara Sugar, Bitters

Beausoleil Coastal Cuisine

OLD FASHIONED

Muddle orange, Peychaud's bitters, simple, Buffalo Trace-bourbon, cherry juice, Luxardo cherry

Proverbial Wine Bistro

IF IT AIN'T BROKE

Buffalo Trace Bourbon, Raw Sugar, Orange, Bitters

City Slice

BLACKBERRY SMASH

Benchmark bourbon, Giffard cassis de noir, lemon, simple syrup, blackberries and mint

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CITY PORK CATERING BAR PACKAGES

SPECIALTY BAR ADDITIONAL A LA CARTE OPTIONS:

BLOODY MARY BAR

Tito's Vodka Infused With The Flavors of Louisiana
Garnish options: Spicy Beans, Okra, Olives, Onions, Celery,
Bacon, Chicken Wing
Hot Sauces
Bloody Mary Mix
\$21 PER PERSON

MIMOSA BAR

Sparkling Wine and Prosecco
Juices: Orange, Cranberry, Pineapple, Grapefruit
Assorted Berries and Fruit
\$18 PER PERSON

BOOZY COFFEE BAR

Nocello, Kahula, Frangelico, Baileys, Rumchata
Community Coffee Cafe Special and Decaf
Milks: Whole, Almond, Oat
Syrups: Simple, Almond, Hazelnut, Vanilla
Creamer and Sugar Alternatives
\$18 PER PERSON

BATON ROUGE BEER

Tin Roof
Rally Cap
INQUIRE FOR PRICING

NEW ORLEANS BEER

Urban South
NOLA
INQUIRE FOR PRICING

LOUISIANA BEER

Tin Roof-Blonde
Rally Cap- First Pitch
Urban South-Paradise Park
NOLA-Irish Channel Stout
Gnarly Barley-Jucifer
Great Raft-Southern Drawl
INQUIRE FOR PRICING

BEER & WINE PACKAGE

\$18 PER PERSON | 2 HRS \$22 PER PERSON | 3 HRS \$26 PER PERSON | 4 HRS

Michelob Ultra
Budweiser
Bud Light
Stella Artois
Miller Lite
Jucifer IPA

Sand Point Pinot Grigio
Sand Point Chardonnay
Sand Point Pinot Noir
Sand Point Cabernet Sauvignon
Louis Perdrier Champagne

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