

# UNIQUE CUISINE CATERING

## **Buffet Breakfast**

20 person minimum required for off-premise events. Below packages are priced per person and available for up to a two hour period.

<b>Fresh &amp; Healthy</b> \$6.25 per person	Assorted Whole Fruit Basket, and Assorted Muffins
<b>The Continental</b> \$9.00 per person	Fresh Cut Seasonal Fruit Salad, Assorted Muffins, Pastries and Danishes
<b>Tiger Morning</b> \$12.75 per person	Scrambled Eggs, Pork Sausage, Grits and Southern Style Biscuits with Butter
<b>Southern Tradition</b> \$16.95 per person	Scrambled Eggs, Pork Sausage OR Crispy Bacon, Cheddar Cheese Grits, Diced Potatoes and Onions, Southern Style Biscuits with Butter, Fresh Cut Seasonal Fruit Salad
<b>Louisiana Bonjour</b> \$22.95 per person	Sausage and Egg Casserole, Scrambled Eggs with Green Onion tops, Crawfish Quiche Squares, Crispy Bacon OR Cane Glazed Ham, Fresh Cut Seasonal Fruit Display, Bagels, Assorted Muffins and Scones

## **A La Carte Add-On Items**

Egg and Sausage Casserole	\$6.50 per person
Spinach and Cheese Quiche	\$6.00 per person
Veal Grillades with Cream Cheese Grits	\$12.50 per person
Shrimp Grillades with Cream Cheese Grits	\$16.50 per person
BBQ Jumbo Shrimp with Cream Cheese Grits	\$16.50 per person
Omelet Station with traditional selections, chef fee not included	\$12.00 per person
Assorted Muffins and/or Pastries	\$5.50 per person
Diced Potatoes and Onions	\$3.00 per person
Fresh Seasonal Fruit Salad	\$4.25 per person

Seafood may be imported. Ask your sales associate for more information.

# UNIQUE CUISINE CATERING

## **Break/Snack Menu**

20 person minimum required for off-premise events. Below packages are priced per person and available for up to a four hour period.

<b>Pick Me Up</b> \$3.25 per person	Assorted Danishes and/or Muffins
<b>French Pastry</b> \$4.95 per person	Mini Croissants with Whipped Butter, Jam and Preserves
<b>Crunch Granola</b> \$5.95 per person	Bowl of Granola with Carafe of Milk, Individual Yogurts, Bowl of Fresh Assorted Berries
<b>Popcorn Snack</b> \$3.50 per person	Buttered Popcorn
<b>Afternoon Tailgater</b> \$12.00 per person	Chips, Nacho Cheese and Jalapenos, Trail Mix, Assorted Candy Bars, Soft Hot Pretzels
<b>Cookie Time</b> \$3.50 per person	Selection of Assorted Gourmet Cookies

### **A La Carte Add On Items**

Assorted Granola Bars	\$2.00
Individual Trail Mix Bag	\$2.00
Individual Bags of Chips	\$2.50
Fresh Seasonal Fruit Salad	\$4.25
Individual Flavored Yogurts	\$3.00
Assorted Candy Bars	\$2.50

# UNIQUE CUISINE CATERING

## ***Beverage Services (Non-Alcoholic)***

20 person minimum required for off-premise events. Beverages below are replenished and available for up to 4 or 8 hour increments

<b>Coffee, Soft Drinks, Bottled Water</b>	Coffee (regular and decaf) with Creamers and Sugars Assorted Soft Drinks Bottled Waters	4 Hours \$5.50 per person 8 Hours \$9.50 per person
<b>Coffee, Soft Drinks, Bottled Water, and Juice</b>	Coffee (regular and decaf) with Creamers and Sugars Assorted Soft Drinks Bottled Waters, Orange Juice (substitution may require additional charge)	4 Hours \$6 per person 8 Hours \$10.50 per person
<b>Coffee Service and Water Station</b>	Coffee (regular and decaf) with Creamers and Sugars Dispenser of Ice Water	4 Hours \$4 per person 8 Hours \$7 per person
<b>Soft Drinks and Water Station</b>	Assorted Soft Drinks Dispenser of Ice Water	4 Hours \$3.25 per person 8 Hours \$5.50 per person
<b>Coffee, Hot Tea OR Ice Tea Water Station</b>	Coffee (regular and decaf) with Creamers and Sugars Hot Water with Assorted Herbal Teas and Honey Or Ice Tea with Lemon Dispenser of Ice Water	4 Hours \$4.25 per person 8 Hours \$7.50 per person
<b>Hot Tea and Water Station</b>	Hot Water with Assorted Herbal Teas and Honey Dispenser of Ice Water	4 Hours \$3.50 per person 8 Hours \$5.25 per person

### ***A La Carte Beverages***

Regular & Decaffeinated	\$3.50 per person
Iced Tea	\$2.50 per person
Lemonade or Citrus Punch	\$3.50 per person
Fresh Juice (carafe) Choice of orange, apple, cranberry	\$3.50 per person
Assorted Soft Drinks	\$2.50 each
Bottled Water	\$2.25 each
Bottled Fruit Juices	\$3.00 each
Individual Milks (Whole, Skim, 2% or Chocolate)	\$2.00 each

# UNIQUE CUISINE CATERING

3838 W. Lakeshore Drive  
Baton Rouge, LA 70808  
225-578-3810  
catering@lsualumni.org

# Boxed Lunches

Please provide a minimum of 24 hours for each order (48 hours for orders greater than 30) Minimum order of 10 is required for delivery fee of \$25. Seafood may be imported. Ask your sales associate for more information.

## SANDWICHES

Served with chips and a fudge walnut brownie

### SMOKED TURKEY ON WHEATBERRY \$10.50

Premium smoked turkey dressed with mayo, cranberry mustard, lettuce, tomato, and white cheddar cheese on wheat berry bread

### CLUB SANDWICH \$10.25

Premium smoked turkey, slow roasted ham, crisp bacon, dressed with Creole mayo, lettuce, tomato & Havarti cheese on an onion roll.

### CHICKEN CLUB SANDWICH \$10.75

Char-grilled chicken breast topped with crisp bacon, dressed with Creole mayo, lettuce, tomato, and Havarti on an onion Kaiser roll

### MUFFALETTA \$11.50

Genoa Salami, Slow Roasted ham, New Orleans olive salad, Creole mayo, and Provolone cheese on toasted Ciabatta bread

### CAJUN ROAST BEEF POBOY \$10.25

Slow cooked inside round Roast beef, horseradish mayo, Provolone cheese, dressed with lettuce and tomato on French bread

### CHICKEN SALAD CROISSANT \$11.00

Our Famous Chicken Salad, dressed with lettuce and tomato on a buttery croissant

### SHRIMP SALAD CROISSANT \$11.25

Our unique Shrimp Salad, dressed with lettuce and tomato on a buttery croissant

### CAPRESE BAGUETTE \$10

Seven grain baguette, fresh mozzarella, tomato and basil with olive oil

### HALF SANDWICH/ HALF SALAD \$12.25

Choice of any half sandwich or wrap, and our house salad (baby greens, oven dried tomatoes, candied pecans, feta and mustard vinaigrette, no chips)

## TRAYS

Served with chips and assorted desserts

### GOURMET SANDWICH TRAY \$11 per person

Assortment of Club on onion roll, Muffaletta, Smoked Turkey on Wheatberry and Caprese Baguette

### CROISSANT TRAY \$11.50 per person

Assortment of Shrimp Salad, Chicken Salad

### ASSORTED WRAPS TRAY \$10.50 per person

Assortment of Grilled Chicken, Tex Mex, Veggie and Smoked Turkey

## WRAPS

Served with chips and a cookie

### SMOKED TURKEY WRAP \$10.50

Premium smoked turkey, bacon, shredded mozzarella, pesto mayo, dressed with lettuce and tomato in a wheat wrap

### TEX MEX WRAP \$10.75

Grilled Chicken with black beans, lettuce, tomato, salsa and sour cream in a jalapeno -cheddar wrap

### GRILLED CHICKEN WRAP \$10.75

Char-grilled chicken breast dressed with red onion, lettuce, tomato, gouda cheese, and honey mustard in a wheat wrap

### GRILLED VEGGIE WRAP \$10.50

Marinated grilled vegetables with olive tapenade and feta cheese in a tomato basil wrap (can be made vegan without the feta)

## SALADS

Served with crackers and a lemon square

### CHICKEN CAESAR \$10.00

Romaine lettuce, grilled chicken, Kalamata olives, mozzarella, sun dried tomatoes, and shredded Parmesan

### SHRIMP REMOULADE \$9.50

Spicy boiled shrimp, baby greens, roma tomatoes, and a red pepper remoulade with caper berries and grilled French Baguette

### SHRIMP OR CHICKEN COBB \$10.50

Romaine lettuce with tomatoes, crumbled bacon, blue cheese, boiled eggs, and topped with diced chicken or boiled shrimp. Served with spicy avocado ranch dressing

### SUMMER SALAD with Grilled Chicken \$11.50

Mixed Baby greens with grilled chicken, golden raisins, blueberries, strawberries, blue cheese, pecans, cucumbers, and champagne vinaigrette

## EXTRAS

Assorted Soft Drinks \$2.50

Bottled Water \$2.25

Potato Salad Side \$3.25

Fudge Walnut Brownies (dz) \$30

Gourmet Cookies (dz) \$24

Salad Side \$3.50

Fruit Salad Side \$3.50

Veg Pasta Salad Side \$3.25

Zapp's Chips \$2.25

Lemon Squares (dz) \$24

# UNIQUE CUISINE CATERING

## Hot Lunch Menu

20 person minimum required for off-premise events. Please choose One Entrée, Vegetable and Starch for your Meal

Prices include: Fresh Bread & Butter and Ice Water . Seated/plated meal charges start at an additional \$5.00 per person

Add Ice Tea to any Meal for \$2.50 per person

Add Sensation Salad to any Meal for \$3.50 per person. Add Caesar Salad to any Meal for \$4.50 per person.

Prices do not include tax or service charge. Some prices are subject to change based on season and availability. Seafood may imported. Ask your sales associate for more information.

Crawfish Etouffee with Rice \$18.95

Chicken Breast Piccata with Capers and Lemon Butter Sauce \$18.95

Cornmeal Crusted Chicken Breast with Arugula and Tomatoes \$18.95

Spinach and Artichoke Stuffed Chicken Breast \$20.95

Chicken Cordon Bleu stuffed with Prosciutto and Big Eye Swiss \$20.95

Shrimp Creole with Rice \$19.95

Chicken Parmesan \$21.95

Green Chile and Chicken Enchiladas \$20.95

Pan Seared Gulf Fish with Pecan Meuniere \$23.95

Andouille Crusted Gulf Fish with Roasted Brown Butter \$23.95

Black Peppercorn Seared Flat Iron Steak with Wild Mushroom and Roasted Tomato Demi-Glace *Market Price*

Twin Beef Tournedos with Brandy, Shitake Mushroom and Smoked Andouille Veal Glaze *Market Price*

Pasta Primavera (V) \$18.95

Starches	Vegetables	... add a Delightful Dessert
Rosemary and Roasted Garlic New Potatoes	Corn Maque Choux	Strawberry Layer Cake \$5.00
Scalloped Potatoes	Oven Roasted Squash and Zucchini with Roasted Red Peppers	N.Y. Style Cheesecake \$6.50
Wild Rice Pilaf with Cracked Wheat and Farmers Peas	Haricots Verts French Beans	White Chocolate Bread Pudding \$7.50
Angel Hair Pasta with Olive Oil, Basil and Crushed Red Chili	Smothered Okra	Fudge Brownies \$2.50
House Mashed Potatoes with Sweet Potatoes and Goat Cheese	Roasted Asparagus	Lemon Squares \$2
Garlic Mashed Potatoes	Roasted Broccoli	Gourmet Cookie Assortment \$2
Roasted Sweet Potatoes	Glazed Carrots	Warm Chocolate Lava Cake \$8.50
		Bourbon Pecan Pie \$7.95

# UNIQUE CUISINE CATERING

## Hot Dinner Menu

20 person minimum required for off-premise events. Please choose One Entrée, Vegetable and Starch for your Meal

Prices include: Fresh Bread & Butter and Ice Water . Seated/plated meal charges start at an additional \$5.00 per person

Add Ice Tea to any Meal for \$2.50 per person

Add Sensation Salad to any Meal for \$3.50 per person. Add Caesar Salad to any Meal for \$4.50 per person.

Prices do not include tax or service charge. Some prices are subject to change based on season and availability. Seafood may imported. Ask your sales associate for more information.

Paneed Chicken Marsala with Cippollini Onions, Artichokes and Porcini Mushrooms \$31.95

Braised Chicken Coq au Vin with Bacon, Red Wine, Pear Tomatoes and Porcini Mushrooms \$31.95

Paneed Chicken Scaloppini with Shallot, Mushroom, Chardonnay and Thyme infused Cream Sauce \$31.95

Roasted Bone-In Pork Chop with Dubene Sherry and Caramelized Shallot Cream \$31.95

Center Cut Pork Chop stuffed with Crawfish Dressing \$33.95

Lowland Jumbo Shrimp with White Cheddar Cheese Grits \$31.95

Citrus Grilled Mahi Mahi with Blue Crab, Green Onion Relish and New Roads Pecan Meuniere \$35.95

Seafood Lasagna with Shrimp and Crabmeat in Asiago Bechamel Plum Tomato Sauce \$38.95

Blackened Gulf Fish dredged in Thirteen Spices with Tequila Lime Butter \$35.95

Aged Petit Filet with Wild Mushrooms and Roasted Tomato Demi-Glace *Market Price*

Filet Mignon *Market Price*

Eggplant Parmesan (V) \$31.95

Grilled Vegetables and Quinoa Stuffed Portobello Mushroom (V, VG, GF) \$31.95

Starches	Vegetables	... add a Delightful Dessert
Rosemary and Roasted Garlic New Potatoes	Corn Maque Choux	Strawberry Layer Cake \$5.00
Scalloped Potatoes	Oven Roasted Squash and Zucchini with	N.Y. Style Cheesecake \$6.50
Wild Rice Pilaf with Cracked Wheat and Farmers Peas	Roasted Red Peppers	White Chocolate Bread Pudding \$7.50
Angel Hair Pasta with Olive Oil, Basil and Crushed Red Chili	Haricots Verts French Beans	Fudge Brownies \$2.50
House Mashed Potatoes with Sweet Potatoes and Goat Cheese	Smothered Okra	Lemon Squares \$2
Garlic Mashed Potatoes	Roasted Asparagus	Gourmet Cookie Assortment \$2
Roasted Sweet Potatoes	Roasted Broccoli	Warm Chocolate Lava Cake \$8.50
	Glazed Carrots	Bourbon Pecan Pie \$7.95

# UNIQUE CUISINE CATERING

## ***Per Person Hors d'oeuvres***

*(Individually Priced Per Selection, Per Person)*

*All prices are subject to change based on Season and availability.*

*All food and beverages are subject to service charge and applicable sales tax.*

*Seafood may be imported. Ask your sales associate for more information.*

### **Hot Seafood Options**

- Deep Fried Cornmeal and Mustard Battered Mississippi Catfish - \$5.50*
- Mini Crawfish Pies with Creole Remoulade Sauce - \$5.25*
- Char-Grilled Bacon Wrapped Oysters in Garlic Butter Market Price*
- Crawfish Beignets with Goat Cheese and Sweet Corn - \$7.00*
- Fried Alligator with Sauce Piquant - \$6.00*
- Coconut Shrimp with Mandarin Dipping Sauce - \$7.00*
- Jumbo Grilled Shrimp wrapped in Applewood Smoked Bacon - \$8.00*
- Crawfish Spring Rolls served with Ginger Plum Sauce \$6.25*
- Jumbo Lump Crab and Boursin Wontons with Avocado Mango Relish - \$7.50*
- Louisiana Crawfish and Sweet Corn Cakes with Cilantro Lime Aioli - \$6.00*
- Jumbo Lump Blue Crab Cakes with Chipotle Aioli - \$7.50*
- Lump Crabmeat, Mushroom, and Blue Cheese Spring Rolls with Sweet Soy Syrup - \$7.50*
- Seafood Boudin Balls with Creole Mustard Dipping Sauce - \$5.00*
- Seafood Stuffed Mushrooms - \$6.00*
- Louisiana Seafood Gumbo with Rice (cup) - \$7.00*
- Louisiana Shrimp and Grits (cup) - \$7.50*

### **Cold Seafood Options**

- Lobster and Bird Chile Ceviche with Cilantro and Key Lime - Market Price*
- Shrimp Remoulade Topped Fried Green Tomatoes on Croutons - \$6.50*
- Jumbo Boiled Shrimp with Cocktail Sauce and Remoulade Sauce - Market Price*
- Smoked Salmon with Lemon Crème Fraiche on Chive Blinis - Market Price*
- Smoked Salmon Display with Cream Cheese, Red Onions & Capers  
served with Toast Points Market Price*
- Tuna Tataki with Sake Soy Sauce on Bamboo Skewers - \$7.00*
- Assorted Sushi Display with Soy Sauce, Pickled Ginger and Wasabi Market Price*

# UNIQUE CUISINE CATERING

## **Hot Non-Seafood Options**

- Jack Daniels Glazed Duck Breast with Roasted Peach Relish - \$6.00*  
*--Prepared with a Cheddar Chive Biscuit for additional \$2.50--*  
*Pork and Scallion Dim Sum with Ponzu Sauce - \$5.75*  
*Natchitoches Style Mini Meat Pies with Cracked Mustard Remoulade - \$5.00*  
*Tamarind and Pomegranate Glazed New Zealand Baby Lamb Chops - \$10.00*  
*Fried Chicken Tenders with Spicy Honey Mustard Sauce - \$6.00*  
*(grilled option available upon request) - GF*  
*Mini Brie and Raspberry Preserves in Phyllo - \$4.50*  
*Spinach and Pine Nut Spanakopita - \$4.25*  
*Sweet Mongolian Glazed Beef Satay with Star Anise Sauce - \$4.95*  
*Fire Grilled Chicken Satay with Thai Peanut and Coconut Dipping Sauce - \$4.50*  
*Caramelized Red Onion and Goat Cheese Tartlets - \$4.50*  
*Spicy Chicken Wings with Chile Sauce and Black Bean Sesame Drizzle - \$4.95*  
*Mesquite Grilled Quail Breast Wrapped in Bacon Stuffed with Jalapenos - \$8.00*  
*Miniature Crepes with Smoked Duck and Scallions - \$5.75*  
*Cajun En Croute Spicy Sausage in Puff Pastry - \$5.25*  
*Mini Chorizo and Sun-Dried Tomato Savory Cheesecakes - \$4.50*  
*Mini Smoked Duck Quesadillas - \$5.50*  
*Stuffed New Potatoes with Bacon and Cheddar Cheese - \$5.50*  
*Honey Sesame Chicken Tenders - \$6.00*  
*Spicy Cajun Boudin Balls - \$4.50*  
*River Road Chicken and Sausage Gumbo with Rice (cup)- \$5.50*  
*Chicken and Sausage Jambalaya (cup)- \$5.00*  
*Pistachio Crusted Lamb Meatballs with Mont Yogurt Dip - \$6.00*

## **Cold Non-Seafood Options**

- Miniature Assorted Quiches - \$4.75*  
*Jamaican Jerk Chicken Skewers - \$6.00*  
*Finger Sandwiches (2 pcs per person) - \$4.25*  
*Finger Sandwiches (Chicken Salad and Shrimp Salad) (2 pcs per person) - \$4.50*  
*Assorted Pinwheel Sandwiches - \$4.95*  
*Muffaletta Sandwiches on Ciabatta - \$4.95*  
*Caprese Skewers - \$3.50*  
*Blistered Tomatoes and Roasted Garlic with Boursin served with Crostini - \$5.50*

# UNIQUE CUISINE CATERING

## **Carving Station Options**

*Individually Priced Per Selection, Per Person.  
All options are served with Rolls and Condiments*

***Smoked Pork Tenderloins with Sugarcane and Pecan Glaze***

*\$9.95*

***Wild Herb Roasted Steamship of Beef***

*(Minimum 150 guests)*

*\$10.25*

***Wild Herb Roasted Top Round Roast***

*\$8.25*

***Black Pepper Crusted Leg of Lamb***

*\$8.50*

***Steamship of Peppered Corned Beef***

*\$9.35*

***Rosemary Marinated Beef Tenderloin***

*\$19.50*

***Apricot Jalapeno Glazed Pork Loins***

*\$10.50*

***Pecan Wood Smoked Whole Turkey***

*\$11.25*

***Bourbon, Brown Sugar and Fresh Pineapple Glazed Kentucky Ham***

*\$8.50*

# UNIQUE CUISINE CATERING

## **Pasta Station Options**

*Individually Priced Per Selection, Per Person*

***Penne Pasta with Roasted Garlic, Wild Mushrooms, Fresh Spinach and Wood Roasted Chicken***

*\$7.95*

***Grilled Chicken, Sun-Dried Tomatoes and Artichoke Hearts Tossed with Penne Pasta in a cream Sauce***

*\$7.95*

***Jumbo Gulf Shrimp with Penne Pasta in a Creole Cream Sauce***

*\$12.00*

***Spicy Seafood and Andouille Pasta***

*\$12.50*

***Lobster, Asparagus and Porcini Risotto with White Truffle Oil and Chives***

*\$16.00*

***Spicy Crawfish Risotto with Roasted Garlic, Fresh Herbs and Romano Cheese***

*\$12.00*

***Pasta with Oven Dried Tomatoes with Marinated Mozzarella, Fresh Basil and Kalamata Olives (cold pasta salad)***

*\$9.50*

***Jumbo Gulf Shrimp, Artichoke Hearts, Sun-dried Tomato, Romano Cheese, Onions & Peppers, and Orzo Tossed in Lemon Oil (cold pasta salad)***

*\$12.00*

# UNIQUE CUISINE CATERING

## **Cheese Display Options**

*Individually Priced Per Selection, Per Person*

### ***Epicurean Cheese Display***

*St. Andre, Cambozola, Havarti, Point Reyes Blue Cheese with Herbs, Huntsman Cheddar, Apricot, Stilton, Repi Pears, Green Grapes, Fresh Strawberries*

*\$9.35*

### ***Artisanal Cheese Display***

*Humboldt Fog, Coach Dairy Farms Goat Cheese, Grafton Village Cheddar, Mt. Tam Redhawk, Sliced Fresh Fruit, Assorted Crackers*

*\$7.95*

### ***French Cheese Display***

*Aged Camembert, Roquefort, Carine's Boucheron Epoisses, Baguettes, Dried Fruit*

*\$9.35*

### ***Feta, Pesto and Sun-Dried Tomato Torte***

*\$3.50*

### ***Fig and Apricot Torte***

*\$3.50*

### ***Praline Baked Brie (whole)***

*\$4.00*

### ***Raspberry Baked Brie (whole)***

*\$4.00*

### ***Assorted Domestic Cheeses***

*Cheddar, Swiss, Pepper Jack*

*\$3.50*

# UNIQUE CUISINE CATERING

## **Fruit and Vegetable Displays**

*Individually Priced Per Selection, Per Person*

### **Grilled Seasonal Vegetable Display**

*Balsamic Marinated Asparagus, Yellow Squash, Zucchini, Red Onions, Sweet Red Bell Peppers and Portabella Mushrooms*

*with choice of: Roasted Garlic Cheese Dip or Toasted Walnut Blue Cheese Dip*

*\$7.25*

### **Seasonal Blanched Vegetable Display**

*Green Asparagus, Green Beans, Baby Carrots with Tops, Sugar Snaps, Red Pear Shaped Tomatoes, Yellow Squash, Zucchini and Endive*

*with choice of: Roasted Garlic Cheese Dip or Toasted Walnut Blue Cheese Dip*

*\$6.00*

### **Market Fresh Asparagus Display**

*with choice of: Roasted Garlic Cheese Dip or Toasted Walnut Blue Cheese Dip*

*\$7.25*

### **Fresh Fruit Display**

*Cantaloupe, Pineapple, Kiwi, Strawberries, Blackberries, Honey Dew Melon, Grapes and Blueberries with choice of: Raspberry Fruit Dip or White Chocolate Mousse Dip*

*\$4.25*

### **Fresh Fruit Display with Chocolate Sauce**

*\$7.25*

### **Fresh LA Strawberries with Grand Marnier Sour Cream Dip**

*\$6.00*

# UNIQUE CUISINE CATERING

## **Hot and Cold Dips**

*Individually Priced Per Selection, Per Person*

***Warm Spinach and Artichoke Dip with Assorted Crackers***

*\$3.50*

***Crawfish, Corn and Jalapeno Dip with Assorted Crackers***

*\$5.95*

***Warm Lump Crab and Artichoke Dip with Pastry Shells***

*\$6.25*

***Shrimp and Artichoke Dip with Assorted Crackers***

*\$5.95*

***Crabmeat, Sherry and Gruyere Dip with Pastry Shells***

*\$6.25*

***Cold Shrimp Dip with Assorted Crackers***

*\$5.00*

***Mexican Seven Layer Dip with Fresh Tortilla Chips***

*\$4.00*

# UNIQUE CUISINE CATERING

## Bar Services

<b>Beer and Wine Bar</b>	Bottled Michelob Ultra, Bud Light, Coors Light, Miller Lite House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir Includes Soft Drinks, Water, Glassware, Beverage Napkins (Substitutions may be made for additional costs)	2 Hours \$18 per person
		3 Hours \$22 per person
		4 Hours \$26 per person
		5 Hours \$30 per person
<b>Call Brand Bar</b>	Tito's, Dewars, Buffalo Trace, Bacardi Superior, Mi Campo Tequila, Bombay Gin <i>Includes Domestic Bottled Beer, House Wines, Soft Drinks, Water,</i>  Appropriate Mixers, Glassware, Beverage Napkins (Substitutions may be made for additional costs)	2 Hours \$24 per person
		3 Hours \$30 per person
		4 Hours \$36 per person
		5 Hours \$42 per person
<b>Premium Bar</b>	Grey Goose, Johnnie Walker Red, Crown Royal, Makers Mark, Appleton Estate Rum, Espolon Tequila, Beefeaters <i>Includes Domestic Bottled Beer, House Wines, Soft Drinks, Water,</i>  Appropriate Mixers, Glassware, Beverage Napkins (Substitutions may be made for additional costs)	2 Hours \$28 per person
		3 Hours \$34 per person
		4 Hours \$40 per person
		5 Hours \$46 per person
<b>Mimosa and Bloody Mary Bar</b>	House Champagne with Orange, Cranberry and Pineapple Juices, and Build your Own Bloody Mary Bar with toppings Includes seasonal Juices and Accompaniments, Soft Drinks, Water, Glassware, Beverage Napkins (Substitutions may be made for additional costs)	2 Hours \$18 per person
		3 Hours \$22 per person
		4 Hours \$26 per person
		5 Hours \$30 per person

Please request upgrade options with your Sales Associate. Bartender fees are \$30 per hour, per bartender, for setup, event time and cleanup. All prices are subject to change. Substitutions and/or additions can be accommodated for an additional charge. We reserve the right to refuse service.

## Cash Bar Pricing and Information

Please verify Cash Bar "minimum" with Sales Associate. Cash Bars may not be available for all events.

Call Brand Mixed Drink	\$10.00 each
Premium Brand Mixed Drink	\$12.00 each
Domestic Beer	\$5.00 each
Import Beer	\$6.00 each
House Wine	\$9.00 each
Soft Drink	\$2.00 each
Bottled Water	\$2.25 each

Office: 225.383.3663 Address: 3838 W. Lakeshore Drive Baton Rouge, LA 70808