



MEETINGS ✨ CONVENTIONS ✨ EVENTS  
**LEAVE IT ALL TO US**

L'auberge®

CASINO HOTEL  
BATON ROUGE

# BREAKFAST

## BREAKFAST SELECTIONS

### **SUNRISE CONTINENTAL BREAKFAST**

Assorted chilled juices

Fruit salad

Artisan breakfast pastries with butter  
and preserves

Coffee and teas

\$15\*

### **DELUXE CONTINENTAL BREAKFAST**

Assorted chilled juices

Seasonal fruit display

Individual yogurts

Artisan breakfast pastries with butter and  
preserves

Scrambled eggs

Coffee and teas

\$18\*



\*Minimum 20 people. Sugar-free Jellies and Syrups available. All prices listed are per person.  
20% gratuity and applicable sales tax will be added to all food and beverage charges.





# BREAKFAST

## BREAKFAST SELECTIONS

### ROUGE BREAKFAST BUFFET

Assorted chilled juices  
Seasonal sliced fruits  
Scrambled eggs  
Cheese hash browns  
Country grits  
Artisan breakfast pastries with butter  
and preserves  
Crisp bacon and sausage links  
Assorted cereals  
Coffee and teas  
\$23\*

### ATCHAFALYA BREAKFAST BUFFET

Assorted chilled juices  
Seasonal sliced fruits  
Biscuits with sausage gravy  
Scrambled eggs  
Breakfast frittata  
Country grits  
Country breakfast potatoes  
Artisan breakfast pastries with butter  
and preserves  
Crisp bacon and sausage links  
Coffee and teas  
\$26\*



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# BREAKFAST

## BREAKFAST SELECTIONS – PLATED OPTIONS



**ALL PLATED OPTIONS INCLUDE ASSORTED BREAKFAST PASTRY AND BREAKFAST POTATOES. ALSO INCLUDES FRESHLY BREWED CAFFEINATED AND DECAFFEINATED COFFEE AND HOT TEA.**

Scrambled yard eggs

Choice of meat\*

\$19

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Breakfast frittata with vegetables,  
parmesan and mozzarella cheese

Choice of meat\*

\$20

Belgium waffle

Scrambled yard eggs

Maple syrup

Choice of meat\*

\$21

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Grilled 8oz NY strip steak

Scrambled yard eggs

Broiled tomato

\$25

\* Choice of Meats: bacon, breakfast sausage, andouille sausage, and country ham.

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# BREAKFAST

## A LA CARTE BREAKFAST STATIONS AND SELECTIONS

### OMELET STATION

Fresh omelets and eggs made to order (egg white omelets and Egg Beaters® upon request). Chef's selection of garden ingredients.

\$11\*

### WAFFLES, PANCAKES, OR FRENCH TOAST STATION

Prepared to order, served with artisan syrups, whipped butter, bananas foster, warm strawberries, brown sugar, and pineapples.

\$13\*

### A LA CARTE SELECTIONS FROM THE BAKERY \$3

- Breakfast breads
- Turnovers
- Scones
- Cinnamon rolls
- Muffins
- Danish
- Croissants

### A LA CARTE BEVERAGE \$3

- Decaf and regular coffee
- Hot tea selections
- Bottled water
- Milk
- Juice (\$4)
- Soda (\$4)
- Energy drinks (\$5)

### A LA CARTE ENHANCEMENTS \$4

- Biscuit with sausage and cheese
- Croissant with ham, egg and cheese
- Stone ground grits with cheese
- Steel cut oatmeal with dried fruit, nuts and brown sugar
- Biscuits with gravy
- Yogurt and granola
- Bagels with cream cheese, butter and preserves
- Assorted cereals with whole or skim milk
- Granola bars

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# WORK HARD, PLAY HARDER

## THEME BREAKS

### EVERYDAY IS SUNDAE

Assorted gelato  
Chocolate sauce  
Caramel sauce  
Strawberry sauce  
Candy toppings, nuts and cherries  
Waffle cones  
Whipped cream  
\$12\*\*

### THAT'S THE WAY THE COOKIE CRUMBLES

Chocolate chip, peanut butter, oatmeal  
raisin, lemon cookies, white chocolate  
macadamia and sugar cookies  
Assorted sodas, chilled whole and  
chocolate milk  
\$10\*

### FRUIT FESTIVAL

Skewers of fresh fruit  
Seasonal whole fruit  
Yogurt dipping sauce  
Chocolate dipped fruit  
Assorted fruit juices  
Lemon meringue tart  
\$12\*

### 7<sup>TH</sup> INNING STRETCH/STADIUM BREAK ITEMS

Soft pretzels with cheese & mustard  
Peanuts and Cracker Jack®  
Tortilla chips, guacamole and  
fresh salsa  
Assorted candy and candy bars  
\$11\*



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# WORK HARD, PLAY HARDER

## THEME BREAKS

### READY FOR ROUND TWO

Assorted fresh fruits with yogurt, granola bars, protein bars, dried fruits & nuts

Energy drinks

\$14

### CHARCUTERIE BREAK

Assortment of sausages, meats & cheese

Curried antipasto artisan breads, garnish, and condiments

\$15



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# SMALL PLATES

## A LA CARTE BREAK SELECTIONS



### A LA CARTE SNACKS \$4

- Chips and salsa
- Hummus with pita chips
- Dips and spreads with artisan breads
- Vegetable crudité with dips
- Warm soft pretzels with mustard
- Protein and granola bars
- Assorted jumbo cookies
- Chocolate fudge brownies
- Chocolate dipped strawberries
- Assorted candy display
- Assorted cupcakes
- Petite fours
- Fruit skewers

### A LA CARTE BEVERAGES \$3

- Bottled water
- Vitamin Water®
- Coffee
- Iced tea
- Hot tea selection
- Milk
- Juice (\$4)
- Soda (\$4)
- Energy drinks (\$5)
- Hot chocolate

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# LUNCH

## HOT PLATED LUNCH

**HOT PLATED ENTRÉE SELECTION INCLUDES YOUR CHOICE OF SOUP OR SALAD, AND ROLLS. ALSO INCLUDES FRESHLY BREWED CAFFEINATED AND DECAFFEINATED COFFEE AND ICED TEA. CHOICE OF PASTRY FROM CHEFS' CREATIONS.**

### PESTO PENNE

Grilled squash, zucchini, peppers,  
and red onions with feta cheese

\$22

*with chicken \$3*

*with shrimp \$4*

### PAN SEARED CHICKEN

Served with a lemon basil caper sauce,  
herb roasted potatoes and seasonal  
vegetables

\$25

### BLACKENED RED SNAPPER

Lightly blackened and served with  
corn maque choux and rosemary  
roasted potatoes

\$27

### GRILLED RIBEYE

Served with caramelized onions  
and sautéed mushrooms, roasted garlic  
mashed potatoes and seasonal vegetables

\$30

### CHICKEN MARSALA

Chicken breast, mushroom gravy, Yukon  
mashed potatoes

\$26

### BLACKENED CATFISH

Mississippi catfish, braised  
greens, and grits.

\$26

### HERB CRUSTED PORK LOIN

Roasted sweet potatoes, haricot verts,  
tasso red eye gravy

\$25



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# LUNCH

## PLATED SALADS

ENTREE SELECTIONS INCLUDE SOUP, ROLLS, FRESHLY BREWED CAFFEINATED AND DECAFFEINATED COFFEE AND ICED TEA. CHOICE OF PASTRY FORM PASTRY CHEF'S DESSERT CREATIONS.



### CLASSIC CAESAR SALAD

Crisp romaine hearts tossed with Parmesan cheese, garlic herb croutons with Caesar dressing

\$15

*with chicken \$19*

*with shrimp \$23*

### COBB SALAD

Crisp iceberg lettuce topped with ham, turkey, cheddar and Monterey jack cheese, hard boiled eggs, tomatoes, cucumbers and bacon bits with ranch dressing

\$21

### STEAK SALAD

Grilled flank steak, romaine hearts, sliced mushrooms, julienne red onion, and crumbled blue cheese dressing

\$23

### WEDGE SALAD

Fried chicken, tomatoes, cucumbers, red onion, and crumbled blue cheese dressing

\$19

*with grilled or fried chicken \$23*

*with shrimp \$27*

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# LUNCH

## PLATED SANDWICHES

**HOT PLATED ENTRÉE SELECTION INCLUDES YOUR CHOICE OF SOUP OR SALAD, AND ROLLS. ALSO INCLUDES FRESHLY BREWED CAFFEINATED AND DECAFFEINATED COFFEE AND ICED TEA. CHOICE OF PASTRY FROM CHEFS' CREATIONS.**

### ITALIAN CLUB

Sliced salami, ham, pepperoni, and Provolone cheese topped with olive salad on focaccia bread

\$21

### GRILLED CHICKEN

Lemon pesto aioli, chicken breast, baby arugula, roma tomatoes on ciabatta bread

\$21

### GRILLED VEGETABLES

Served on a ciabatta roll with fresh Mozzarella, pesto aioli and baby arugula

\$17\*

### HOUSE BURGER

Cheddar, applewood bacon, dressed

\$22

### CHICKEN SALAD

Wrapped in a whole wheat tortilla with shredded lettuce and pepper jack cheese

\$18\*

### ROASTED TURKEY, HAM OR ROAST BEEF

Thinly sliced, topped with field greens, Brie cheese, and Dijon mayonnaise served on multi grain bread

\$21



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# LUNCH

## PASTRY CHEF'S DESSERT CREATIONS

### DESSERTS

Triple chocolate cake

Bread pudding soufflé with caramel rum sauce and candied pecans

Cheesecake with mixed berry sauce and vanilla whipped cream

Vanilla bean crème brulee with fresh berries

Seasonal cobbler

Seasonal fruit tart

\*\$2 a la mode



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# LUNCH

## LUNCH BUFFETS

### THE CLASSIC DELI

Mixed field green salad with assorted dressings and toppings

New potato salad with stone ground mustard and crisp bacon

Tomato cucumber salad with pesto balsamic vinaigrette

Sliced deli meats to include smoked ham, turkey, salami and roast beef

Assorted deli sandwiches dressed with mayonnaise, stone ground mustard, peperoncino and creamy horseradish sauce

Basket of assorted artisan breads and rolls

Zapp's® chips

Platter of fruit

Pastry Chef's signature cookies and fudge brownies

Iced tea and coffee

\$27\*

### BACKYARD BBQ

Iceberg lettuce salad with cool cucumbers, tomatoes, onions, shredded carrots and choice of dressings

Creamy cabbage slaw

BBQ pulled pork sliders

Half-pound burgers

Grilled marinated chicken breasts

Bourbon baked beans

Corn on the cobb

Shredded lettuce, sliced tomatoes, sliced onions, pickles, mayonnaise, stone ground mustard

Assorted sliced cheeses to include Cheddar, Swiss, American and Provolone

Assorted rolls

Pastry Chef's seasonal cobbler and tarts

Iced tea and coffee

\$29\*



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# LUNCH

## LUNCH BUFFETS

### THE BIG EASY

Corn & crab bisque  
Mixed green salad with toppings  
and assorted dressing  
Shrimp salad with remoulade sauce  
Classic jambalaya with chicken  
and sausage  
Fried chicken  
Macaroni and cheese  
Red beans and rice  
Smothered greens  
Corn bread  
Pastry Chef's signature bread pudding  
with caramel rum sauce  
Iced tea and coffee  
\$30\*

### MEXICAN BUFFET

Smoked chicken tortilla soup  
Grilled Mexican street corn-bacon,  
queso fresco  
Chargrilled shrimp tostada  
Spanish rice  
Charro pinto beans  
Spiced brisket/smoked chicken  
soft tacos  
Beef barbaco tacos  
Grilled salmon and mango salsa  
Guacamole, lime crema  
Roasted tomato salsa & salsa verde  
Chorizo corn bread  
Margarita tart  
Tres leches flan  
Sopapilla cheese cake  
Iced tea and coffee  
\$30\*

### MAGNOLIA BUFFET

Marinated French green beans  
with onions and bacon  
Creamy cucumber and dill salad  
Blackened pork loin with spinach and  
Creole honey mustard sauce  
Broiled redfish with crawfish  
corn maque choux  
Roasted marinated chicken  
Country redskin mashed potatoes  
Fresh seasonal vegetables  
Fresh rolls and butter  
Assorted French pastries  
Iced tea and coffee  
\$31\*

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# RECEPTIONS

## HORS D'OEUVRES PACKAGES

### ST. CHARLES

Shrimp cocktail Sriracha  
cocktail sauce  
Lamb lollipops with curry pear aioli  
Caribbean jerked beef skewers  
Bacon wrapped shrimp  
Coconut chicken with  
habanero peach glaze  
Artisan cheese display with praline and  
brie en croute  
Roasted vegetable display  
Pick 5 passed hors d'oeuvres from our  
receptions selections list  
\$68

### ORLEANS

Shrimp cocktail Sriracha  
cocktail sauce  
Crab cakes with remoulade sauce  
Fried chicken tenderloins with  
creole honey mustard  
Vegetable spring rolls with  
sweet & sour sauce  
Artisan cheese display with four cheese  
fondue station  
Roasted vegetable display  
Pick 2 passed hor d'oeuvres from our  
reception selections list  
\$48

### JEFFERSON

Assorted wing Bar with blue  
cheese, ranch and celery  
Mini beef sliders  
Tator tot bar  
Chili con queso with chips  
\$28

### ST. TAMMANY

Pasta prima vera  
Sautéed gulf shrimp scampi style  
Meatballs with three  
peppercorn sauce  
Roasted vegetable bruchetta  
Spinach & artichoke dip  
Artisan cheese display  
\$32

### ST. BERNARD

Cashew chicken with spicy  
plum sauce  
Cantonese spare ribs  
Vegetable egg rolls with  
sweet & sour sauce  
Coconut shrimp with spicy  
cocktail sauce  
Artisan cheese display  
Crudités tray with dip  
\$34

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and applicable sales tax will be added to all food  
and beverage charges.



# RECEPTIONS

## COLD HORS D'OEUVRES



Beef carpaccio, arugula, and  
spicy mustard flat bread \$4

Mini muffalettas \$4

Asparagus wrapped with  
apple wood bacon \$3

Smoked salmon crostini \$3

Asian chicken salad  
on Belgian endive \$4

Lump crab cocktail \$5

Gulf shrimp cocktail \$5

Classic deviled eggs \$3

Smoked trout on cucumber with  
Creole mustard sauce \$3

Oyster shooters \$4

Peppered beef tenderloin crostini  
with horseradish cream \$5

Curried chicken salad on  
mini brioche \$3

Seared tuna on wonton crisp with  
wasabi aioli and seaweed salad \$4

Vegetable spring roll with  
spicy soy dipping sauce \$4

Antipasto skewer with olive, cheese  
and marinated vegetables \$3

Assortment of hand rolled sushi \$4

Smoked salmon mousse on  
on mini brioche \$4

Bruschetta with goat cheese, oven roasted  
tomatoes & olive \$3

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# RECEPTIONS

## HOT HORS D'OEUVRES

- |   |     |   |     |
|---|-----|---|-----|
| Mini meat pies                                    | \$4 | Applewood bacon-wrapped<br>barbecued shrimp                 | \$4 |
| Crawfish pies                                     | \$4 | Mini lump crab cake with<br>herb remoulade                  | \$5 |
| Mini crab cakes bites<br>with remoulade sauce     | \$5 | Applewood bacon wrapped scallops                            | \$5 |
| Fried boudin balls                                | \$4 | Oyster rockefeller  | \$5 |
| Cocktail meatballs                                | \$3 | Crisp chicken tenders with<br>sweet and sour sauce          | \$4 |
| Rosemary and garlic<br>lamb lollipops             | \$5 | Teriyaki marinated sirloin satay                            | \$5 |
| Andouille sausage stuffed mushrooms               | \$4 | Mini hamburger on kaiser rolls<br>and horseradish cream     | \$4 |
| Pork pot stickers with spicy soy<br>dipping sauce | \$4 | Pulled pork sliders   | \$4 |
| Tasso arancini                                    | \$4 | Smoked duck with pineapple salsa<br>on herb cheddar biscuit | \$5 |
| Mini beef brochettes                              | \$5 | Fried green tomato bites with<br>roasted red pepper cream   | \$3 |
| Chicken satay with peanut sauce                   | \$4 |   |     |
| Shrimp skewers                                    | \$5 |   |     |
| Oysters with tasso, spinach and<br>wild mushrooms | \$5 |   |     |
| BBQ riblets                                       | \$4 |   |     |
| Fried Alligator with Creole<br>mustard sauce      | \$4 |   |     |



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# RECEPTIONS

## DESSERTS

Chocolate-covered strawberries \$4

Hand-rolled truffles \$4

Beignets \$3

Assorted mousse trifle \$3

Cheesecake bites \$4

Triple fudge brownies \$4

Assorted cookies \$4

Assorted creme brulee \$4

Seasonal Fruit Tart \$4

Cheesecake Cones \$4

Lemon Bars \$4



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# RECEPTIONS

## CARVING STATIONS

### PEPPERCORN CRUSTED TENDERLOIN OF BEEF

Dijon mustard

Creamy horseradish, béarnaise

Silver dollar rolls, au jus

\$350.00 | Serves 25 people

### STEAMSHIP ROUND OF BEEF

Stone ground mustard

Au jus, creamy horseradish

Silver dollar rolls

\$475.00 | Serves 150 people

### SMOKED COUNTRY HAM

Apricot mustard creole and

Dijon mustard

Silver dollar rolls

\$300.00 | Serves 40 people

### SMOKE HOUSE TURKEY

Cranberry chutney and garlic aioli

Silver dollar rolls

\$275.00 | Serves 30 people

### PRIME RIB

Creamy horseradish, béarnaise

Silver dollar rolls

\$375.00 | Serves 40 people

### BBQ BRISKET

Bourbon BBQ sauce

Silver dollar rolls

\$175.00 | Serves 30 people

### SMOKED SALMON EN CROUTE

Red onion jam

Black pepper lavash

Crème fresh

Capers

\$325.00 | Serves 35 people

### COCHON DU LAIT

Whole roasted suckling pig  
stuffed with jambalaya

Mustards and assorted breads

\$425.00 | Serves 45 people

### ALLIGATOR

Whole smoked alligator

Fried & blackened alligator bites

Remoulade

Stone ground mustard

Assorted breads

\$500.00 | Serves 45 people

All carving stations require a \$100 chef fee.  
20% gratuity and applicable sales tax will be added to  
all food and beverage charges.

# RECEPTIONS

## DISPLAYS – COLD

### IMPORTED CHEESE PRESENTATION

Garnished with fresh fruit, crackers and sliced French bread \$7

### DOMESTIC CHEESE PRESENTATION

Garnished with fresh fruit, crackers and sliced French bread \$5

### CRISP GARDEN VEGETABLE DISPLAY

Assorted garden fresh vegetables with assorted dips \$5

### TROPICAL FRUIT PRESENTATION

Featuring sliced melon and fruits of the season with flavored yogurt dip \$5

### CHARCUTERIE PLATTER

Assortment of sausages, sliced meats and cheeses, party breads, delicatessen pickles, garnishes and condiments \$8

### ITALIAN GOURMET ANTIPASTO PRESENTATION

Assortment of prosciutto, capicola, salami, mortadella, cheeses, olives, stuffed peppers and roasted artichokes, bell peppers and onions \$7

### GRILLED VEGETABLE DISPLAY

Assorted garden fresh vegetables seasoned and grilled \$5

### MARINATED LOUISIANA BLUE CRAB CLAWS

Served with remoulade and cocktail sauce \$7

### ASSORTED DIPS

Hummus, roasted eggplant, spinach & artichoke, fresh guacamole and salsa with assorted chips and breads \$5

### ASSORTMENT OF SUSHI

California, spicy tuna, and crunchy rolls \$5

### ICED JUMBO GULF SHRIMP

Served with remoulade and cocktail sauce \$7

### CONFECTIONS

Cheesecake pops, mini tarts, and chocolate truffles \$7

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# RECEPTIONS

## ACTION STATIONS

### PASTA STATION

Orecchiette, gnocchi, farfalle  
Confit of chicken, green onion sausage, seafood  
Alfredo, pesto, crushed tomato \$15\*

### OYSTER BAR *Seasonal*

Shucked oyster  
Cocktail sauce, lemon, Tabasco, mignonette MKT\*

### CRAWFISH BOIL

Corn, potatoes, mushrooms  
Andouille sausage MKT\*

### STIR FRY

Thai beef, chicken, shrimp  
Mixed vegetable, teriyaki sauce \$14\*

### POLENTA BOARD

Creole cream cheese grits  
Trio of Louisiana seafood, braised ox tail,  
crawfish etouffee, BBQ shrimp \$21\*

### CHICKEN AND BEEF FAJITAS

Chicken and beef fajitas, charred peppers, tomatoes,  
flour tortillas, pico de gallo, guacamole, queso,  
sour cream, chopped onions & cilantro \$21\*

### PIZZA STATION

Pepperoni, Vegetable, and BBQ chicken pizza  
Farfalle with broccoli and sun dried tomato sauce,  
Traditional Caesar salad with shaved parmesan  
Three herbed focaccia \$21\*

### BREAKFAST FOR DINNER

Waffles & beignets  
Cream, nuts, fruits,  
maple syrup preserves \$14

**S'MORE STATION** \$8\*

**CREPE STATION** \$6\*

**GELATO STATION** \$5\*

**CHERRIES JUBLIEE** with vanilla ice cream \$8\*

**WARM BREAD PUDDING** white chocolate bread pudding  
with traditional whiskey creme \$7\*

\*Chef Fee \$100.

Minimum guarantee of 40 people required.

Minimum of 2 stations or in combination to other reception selections.

All prices listed are per person. 20% gratuity and applicable sales tax  
will be added to all food and beverage charges.





# RECEPTIONS

## RECEPTION STATIONS

### ITALIAN STATION

Chicken marsala

Farfalle with broccoli and  
sun-dried tomatoes

Eggplant parmesan with  
heirloom tomatoes

Traditional Caesar salad  
with shaved parmesan

Herbed focaccia

\$21

### SOUTHERN STATION

Honey BBQ chicken wings

Crawfish hush puppies with  
corn salsa

Mini barbeque sandwiches

\$22



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# DINNER

## PLATED ENTREES

**PLATED ENTRÉE SELECTION INCLUDES YOUR CHOICE OF SALAD AND ROLLS. ALSO INCLUDES FRESHLY BREWED CAFFEINATED AND DECAFFEINATED COFFEE AND ICED TEA. CHOICE OF PASTRY FROM CHEFS' CREATIONS.**

### **GRILLED MARINATED CHICKEN BREAST**

With roasted corn and pepper salsa, Creole rice and seasonal vegetables  
\$31

### **ROASTED CHICKEN BREAST**

Stuffed with garlic and herb cheese au gratin potatoes, seasonal vegetables and roasted red pepper sauce  
\$34

### **STUFFED PORK CHOP**

With baked macaroni and cheese, seasonal vegetable and chipotle BBQ sauce  
\$35

### **SEARED CHICKEN BREAST**

Topped with tasso pan gravy, mashed potatoes and seasonal vegetable  
\$32

### **PAN SEARED SALMON**

With garlic herb butter, potato puree, sauté of mushrooms and seasonal vegetables  
\$35

### **FILET OF RED SNAPPER**

Lightly blackened with crawfish mashed potatoes, seasonal vegetables and Creole sauce  
\$36

### **GRILLED NEW YORK STRIP STEAK**

With herb roasted potatoes, seasonal vegetables and wild mushroom demi-glace  
\$43

### **ROASTED FILET OF BEEF**

With garlic puree of potatoes and seasonal vegetables  
\$49  
*Add crab cake, scallops, or salmon \$57*

### **TROUT ALMANDINE**

Almond crusted gulf trout and brown butter. Served with roasted rosemary potatoes.  
\$35

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# DINNER

## PLATED SALADS

### GARDEN SALAD

With mixed greens, tomatoes, cucumbers, shredded carrots and choice of dressing

### BABY SPINACH SALAD

With candied pecans, sundried cranberries and balsamic vinaigrette

### CAESAR SALAD

With garlic and herb croutons, Parmesan cheese and Caesar dressing

### WEDGE SALAD

With tomatoes, shaved onions, blue cheese crumbles and bacon

## PLATED DESSERTS

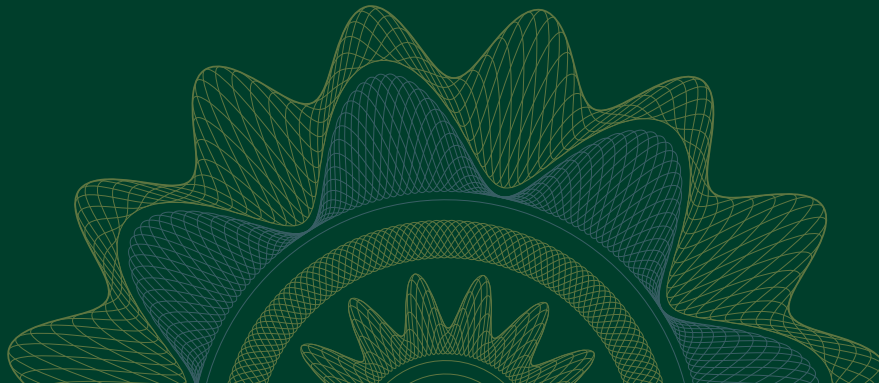
### STRAWBERRY SHORTCAKE

### VANILLA BEAN PANNA COTTA

### CHOCOLATE MOUSSE PARFAIT

### CHOCOLATE CHEESECAKE

### BREAD PUDDING



# DINNER

## DINNER BUFFETS

### CAJUN BUFFET

Louisiana seafood gumbo  
Tossed garden with a choice  
of dressings  
Cajun potato salad  
Golden fried catfish  
Crawfish etouffee sauce  
Shrimp and grits  
Whole new potatoes with  
parsley butter  
Corn maque choux  
Corn bread and butter  
Individual seasonal fruit cobbler  
Coffee and teas  
\$43

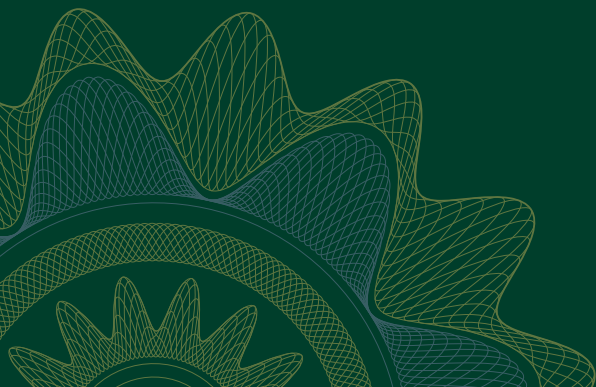
### CAPITOL BUFFET

Onion soup  
Chopped salad bar with olives, onions,  
tomatoes, chopped eggs, bacon, blue  
cheese and choice  
of dressings  
Roasted portabella mushrooms with  
balsamic onions and peppers  
Orzo pasta salad with peas and sundried  
tomatoes  
Garlic stuffed standing rib roasted with  
cabernet jus  
Roasted chicken breast with  
Madeira sauce  
Seared salmon with tarragon and Dijon  
cream sauce  
Creamed spinach  
Rosemary roasted red potatoes  
Assorted artisan rolls  
Individual crème brulee, assorted cakes  
and assorted mousse truffles  
Coffee and teas  
\$45

### SEASONAL LOUISIANA BACKYARD CRAWFISH BOIL

Chicken and Andouille  
sausage jambalaya  
Gulf shrimp etouffee with white rice  
Blackened catfish  
Cajun boiled vegetables  
Boiled crawfish  
Andouille sausage  
Red potatoes  
Corn on the cob  
Strawberry shortcake cups  
Pineapple upside down cake  
Key Lime Pie  
Coffee and teas  
\$44

\*Minimum 20 people. Sugar-free Jellies and Syrups  
available. All prices listed are per person. 20% gratuity  
and applicable sales tax will be added to all food and  
beverage charges.



# DINNER

## DINNER BUFFETS

### MEXICAN BUFFET

Shrimp & salmon ceviche  
Crabcake stuffed shrimp  
Chicken flautas avocado  
cream, queso fresco  
Baby back ribs in adobe sauce  
Dry rubbed chicken and beef carne asada  
Cuban black beans  
Mexican brown rice  
Mexican street corn & shrimp soft tacos  
Pico de gallo, salsa verde, roasted tomato  
salsa, guacamole, smoked cheddar  
Baguettes and sweet butter  
Tres leches chocolate cake  
Cream filled churros with  
chile chocolate sauce  
Mexican banana bread pudding  
Iced tea and coffee  
\$45

### SEAFOOD JUBILEE

Crawfish bisque  
Crisp iceberg lettuce with assorted  
toppings and dressings  
Peel and eat shrimp with  
cocktail sauce  
Crab salad  
Shrimp and pasta salad  
Crab cakes with remoulade sauce  
Cajun catfish with crawfish  
etouffee sauce  
Blue crab claws claws with drawn butter  
Boiled potatoes with corn  
and sausage  
Corn muffins with whipped butter  
Bread pudding  
Individual strawberry shortcakes  
Coffee and teas  
\$49\*



\*Minimum 20 people. Sugar-free Jellies and Syrups available. All prices listed are per person.  
20% gratuity and applicable sales tax will be added to all food and beverage charges.



# BEVERAGES

## BEVERAGE PACKAGES

### RIVER ROAD PACKAGE

Domestic Beers

*(Bud Light, Bud Select, Coors Light, Michelob Ultra, Miller Light, Budweiser)*

House Wines

Non-alcoholic Beverages

*(Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Assorted Juices)*

\$25

### BLUEBONNET PACKAGE

L'Auberge Select Liquors

Domestic Beers

*(Bud Light, Bud Select, Coors Light, Michelob Ultra, Miller Light, Budweiser)*

House Wines

Non-alcoholic Beverages

*(Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Assorted Juices)*

\$27

### PREMIUM PACKAGE

L'Auberge Call Liquors

Domestic Beers

*(Bud Light, Bud Select, Coors Light, Michelob Ultra, Miller Light, Budweiser)*

Import Beers

*(Heineken, Corona, Corona Light, Abita Amber)*

Premium Wines

Non-alcoholic Beverages

*(Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Assorted Juices)*

\$29

### DELUXE PACKAGE

L'Auberge Premium Liquors

Domestic Beers

*(Bud Light, Bud Select, Coors Light, Michelob Ultra, Miller Light, Budweiser)*

Import Beers

*(Heineken, Corona, Corona Light, Abita Amber)*

Premium Wines

Non-alcoholic Beverages

*(Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Assorted Juices)*

\$32

\*Packages are priced per person for a three hour time frame. Each additional hour is \$5 per person.



# BEVERAGES

## CASH BAR – BY THE DRINK

**WELL BRANDS** \$8

**PREMIUM BRANDS** \$10

**SUPER PREMIUM BRANDS** \$11

**HOUSE WINE** \$7

**PREMIUM WINE** \$9

**SUPER PREMIUM WINE** \$11

**BOTTLED DOMESTIC BEER** \$5

**BOTTLED IMPORTED BEER** \$7





# L'Auberge®

CASINO HOTEL  
BATON ROUGE

777 L'Auberge Avenue, Baton Rouge, LA 70820 • 866.261.7777 • [lbatonrouge.com](http://lbatonrouge.com)