

Bayou Barn

7145 Barataria Blvd, Marrero, LA 70072

504-689-2663

Have your Private Event at Bayou Barn!

Private Event Buffet Menu Options

Bayou Barn prides itself on offering high quality traditional Cajun/Creole cuisine.

Choose from one of our most popular Menu Selections below or create your own menu package from the a la carte (\$2,500 minimum)

Menu #1

Louisiana Celebration Salad
Savory Chicken and Sausage Jambalaya
Heavenly Honey Grilled Chicken
Cajun Corn Maque Choux
French Bread and Butter
White Chocolate Bread Pudding with Pecan Praline Sauce
Keg, Wine and Soda Bar
\$37/pp

Menu #2

Assorted Seasonal Fruits and Cheese Display
Monday Red Beans with Sausage
Plantation White Rice
Southern Fried Catfish Fillets
Crispy Fried Corn Hushpuppies
Smothered Green Beans with New Potatoes
French Bread and Butter
Chocolate Chunk Brownie
Keg Beer, Wine and Soda Bar
\$42/pp

Menu #3

Sunday Picnic Potato Salad
Spicy Mini Meat Pies
Crazy Good! Chicken and Sausage Gumbo
Plantation White Rice
Bourbon BBQ Baked Chicken Quarters
VooDoo Shrimp Pasta
Brown Sugar Sweet Potatoes with Pecan Topping
Assorted Mini Dessert Sampler
Keg Beer, Wine and Soda Bar
\$50/pp

(Upgrade packages above to House Bar for additional \$6/pp)

Private Event a La Carte Menu Options

Salads & Starters

\$3.00/each per person

Louisiana Celebration Salad Display

Hand mixed spring greens with mini cucumbers, cherry tomatoes, and petite carrots
Served with a trio of our house made dressings

Sunday Picnic Potato Salad

Creamy southern style redskin mustard potato salad

Appetizer Platters & Trays

\$4.00/each per person

Cajun Mini Po-Boy Sandwich Tray

Bite sized mini French bread sandwiches of Ham & Cheese, Turkey and Roast Beef, "dressed"

Maw-maw's Mini Muffulettas

Mini sandwiches made with ham, salami, provolone cheese and homemade olive salad

Cajun Crawfish Poppers or Hot Pepper Poppers

Crawfish and green onion mixture formed into a ball and fried

Assorted Finger Sandwich Platter

Classic meat party sandwiches cut into triangles (roast beef, turkey and ham with cheese)
OR salad sandwich platter (asst. chicken, shrimp and crab salad)

Fresh Fruits and Cheese with Cracker Platter

Seasonal fruits, carved melons and assorted cheeses are served with crackers

Spinach and Artichoke Dip

Spinach and artichoke hearts in a creamy dip served with tortilla chips

Veggie Crudité Display

Seasonal veggie crudités in a lively display of color and texture served with dip

Cajun Mini Meat Pies or Crawfish Pies

Stuffed Mushrooms

Cajun Entrées

\$7.00/each per person

Crazy Good! Chicken & Andouille Gumbo

Chef Rose's specialty! Start with a roux, a rich velvety broth, then add the holy trinity or celery, onions and peppers, add Chicken and Andouille Sausage then cook to perfection.

Savory Chicken & Sausage Jambalaya

Succulent mixture of chicken, seasoned smoked sausage, rice, sun dried tomatoes, celery, green peppers, roasted red peppers and sweet Vidalia onions blended with "Cajunburger" seasoning

Honey Grilled BBQ Chicken

Cooked on our cast iron hibachi grill and served with our own spicy honey BBQ sauce

Oven Roasted Bourbon Chicken

Chicken quarters slow roasted in our bourbon BBQ sauce until tender and juicy

Grilled Sausage Rounds

Trio of sausages cut into bite sized rounds and grilled on our cast iron grill. Served with dipping sauces.

Apple-Cinnamon Glazed Pork Chops

Center cut pork chops sautéed with sweet Vidalia onions and tangy apples then topped with local honey

Monday Red Beans & Rice with Sausage

New Orleans traditional "Monday" creamy red beans seasoned with onions, celery, garlic, sausage, chopped roasted red peppers, kidney beans, tomato sauce and chili powder

A NOTE FROM THE CHEF:

Our food is prepared on-site for your event using the freshest quality ingredients.

We can make modifications to our menu to accommodate allergies or food preferences.

We can also prepare menu items not listed above. Please contact Bayou Barn for a consultation.

Seafood Entrées

\$9.00/each per person

Spicy “Voo Doo” Shrimp Pasta

So good it'll put a spell on you! Louisiana gulf shrimp sautéed in the “holy trinity” of onions, celery and bell peppers then blend with our own house-made spicy cream sauce. Topped with green onions

Southerned-Up Seasoned Fried Catfish Fillets

Locally caught catfish seasoned to perfection with our special light corn batter then fried “demo style” in front of your guests until golden crispy and sweet. Served with tartar, ketchup, lemons and hot sauce.

Yo’ Mama’s Shrimp Creole

Tender Gulf shrimp sautéed in the holy trinity with a spicy tomato base and topped with green onions

Kickin Shrimp Etouffee’

Large tender shrimp, locally procured, with onions, garlic, and peppers in a spicy sauce

Shrimp and Creamy Grits with Andouille Sausage

Locally procured Louisiana gulf shrimp sautéed with peppers, sweet Vidalia onions, and spicy tasso. Served over a bed of cheese grits.

Pan Seared Blackened Catfish

Whole catfish fillets coated with our own Cajunburger seasoning blend and blackened on our cast iron grill. Served with lemon, pepper, and sauces.

(Substitute Crawfish for Shrimp above, for extra \$3/pp)

Vegetarian Entrées

\$5.00/each per person

Chef Rose’s Vegetarian Jambalaya, Oh My!

Southern Creole jambalaya filled with vegetables & spices: celery, onion, garlic, yellow & orange bell peppers, beans, thyme, secret spices and our “Cajunburger” seasoning.

Mardi Gras Pasta

Red and green peppers, purple onions, diced tomatoes, in a garlic and white sauce reduction

Vegetarian Red Beans & Rice, Dahlin’

Our wonderful creamy Red Beans & Rice without the sausage, dahlin’

Special Entrée Add-ons

These items are not part of Packages - Includes Carving Demonstration or Tasting

Cochon de Lait (whole Pig Roast) with Final Boucherie and Carving Station

A demonstration show and crowd pleaser! A whole tender young pig is seasoned with spices and garlic then slow cooked on an open wood pit for 12 hours by our team of Cajun cooks. Timed to coincide with your event, there is a final boucherie showing and carving in front of your guests while our cooks tell Cajun tales from the bayou. Condiments of Honey BBQ and mustard dipping sauces.

This is our most requested menu item. Bring your appetite.

\$10.00 per person (Note: Must be at least \$1,000.00 per event for Pig Roast if you have less than 100 people, divide you guests by \$1,000 to get price per person)

Cajun Style Deep Fried Turkey with Carving Station

Start with a 12-15 lb farm raised Gluten free Turkey. Hand seasoned with a rub of garlic and our own special Cajun spices and then deep fried in peanut oil until crispy on the outside but tender and juicy on the inside. Carved in front of your guests.

\$9.00 per person (Note: Must be at least \$900.00 per event for Fried Turkey if you have less than 100 people, divide you guests by \$900 to get price per person)

Seasonal Bayou Seafood Boil

Shrimp, Crawfish or Crabs seasoned to perfection and boiled in large pots by the bayou while our cooks tell Cajun tales and provide your guests with samplers. Includes whole heads of garlic, celery, onions and lemons in the boil. Condiments of Seafood sauce, lemons and hot sauce.

Price Range \$14 - \$24 pp - Call for Seasonal Market Pricing
(Note: Must be at least \$900.00 per event for Seasonal Boil)

Bread

\$1.00/ per person

Soft French Bread with Butter

Special Breads (Sides)

\$2.00/each per person

Sourdough Rolls (white or wheat)

Mama's Moist Yellow Corn Bread

Fried Hushpuppies (Hoppin' Jalapeno or Sweet Corn)

Southern Vegetable Sides

\$4.00/each per person

Southern Green Beans with New Potatoes

Smothered Green Beans with new potatoes, slow cooked and seasoned

Aunt Mary's Brown Sugar Sweet Potatoes

You'll think this is dessert. Sweet potatoes and cinnamon topped with pecans

Maple Bacon Southern Baked Beans

Sweet and Spicy Cajun Baked Bean with Bacon and Honey

Cajun Corn Maque Choux

Creole dish of Sweet Yellow and White Corn kernels slow roasted with a trio of peppers

Sunny Day Fresh Steamed Vegetable Medley

Fresh steamed Louisiana vegetable medley (broccoli, cauliflower, carrots)

Whole Green Beans (Haricot Verts)

Fresh, never frozen, green beans topped with a fresh roasted tomato basil sauce and sliced almonds

Parsley & Herb Baked Potato Wedges

Potato wedges baked until lightly brown. Spices include: rosemary, parsley and garlic butter

Spicy Boiled New Potatoes

Sweet Boiled Corn on the Cob

Desserts

\$5.00/each per person

Topped Ice Cream Sundae

Home-style Vanilla Bean Ice Cream topped your choice of: Chocolate Sauce or Pecan Praline Sauce

Double Chocolate Chunk Brownie

Fudge Brownie baked with huge chunks of chocolate and drizzled with chocolate sauce

2014 NOLA Food Festival Award Winner!

Our Famous White Chocolate Bread Pudding Soufflé

Award Winning White Chocolate Bread Pudding with Homemade Pecan Praline Sauce

New York Style Cream Cheese Cake with your choice of topping:

Strawberries, Chocolate Sauce or Pecan Praline Sauce

Mini Dessert Sampler (pastry tarts, cheesecakes, brownies)

9.75% sales tax and 18% taxable Administrative Gratuity is added to total
Pricing subject to change. Please contact us for a Quote: bayoubarn@bayoubarn.com or 504-689-2663



Private Event Menu Packages

Get a discount when you choose one of the packages below

These packages don't include beverages
select beverages on next page

Small Social Soiree

1 Salad
French Bread & Butter
4 Appetizers

\$ 20 per person

Crazy Cajun Buffet Package

1 Salad
1 Appetizer
2 Cajun Entrées
2 Vegetable Sides
French Bread & Butter
1 Dessert

\$35 per person

Pearl's Party Package

1 Appetizer
2 Cajun Entrées
1 Vegetable Side
French Bread & Butter
1 Dessert

\$ 25 per person

Bayou Bash Package

1 Salad
1 Appetizer
2 Cajun Entrées
1 Seafood Entrée
1 Vegetable Side
French Bread & Butter
1 Dessert

\$40 per person

Piggin' Out Package

1 Salad
2 Appetizers
2 Cajun Entrées
1 Seafood Entrée
2 Vegetable Sides
French Bread & Butter
1 Dessert

\$45 per person

Menu packages are served buffet style for 3 hours only.

Additional Hours can be added for \$1,000/hour.

Prices based on 3 hours of service with a minimum purchase of \$2,500.00 in Food and Beverage.

Beverage Packages with Food (call us for pricing without food)

Soda, Iced Tea and Water

Add \$4 per person to package

Keg Beer, Wine and Soda, Iced Tea & Water Package

Keg Beer Choose one: Budweiser, Bud Light, Miller Lite, or Coors Light

House Red and White Wine, Assorted Sodas, Juices & Water

Add \$12 per person to package

House Bar, Keg Beer and Wine and Soda, Iced Tea & Water Package

House Brand Liquors Include: Vodka, Gin, Rum, Whisky, Bourbon, and Tequila

Keg Beer Choose One: Budweiser, Bud Light, Miller Lite, Coors Light, or Abita

House Red & White Wine, Assorted Sodas, Juices & Water

Add \$18 per person to package

Call Brand Bar, Canned/Bottled Beer, Wine and Soda, Iced Tea & Water Package

Call Brand Liquors Include: Crown Royal, Jack Daniels, Bacardi Light & Dark,

Absolute or Sky Vodka, Tanqueray Gin, Jose Cuevo Gold Tequila

Canned/Bottled Beer: Budweiser, Bud Light, Miller Lite, Coors Lite, Abita Products

Upgraded Wines: Cabernet Sauvignon and Chardonnay

Assorted Sodas (Regular & Diet), Juices & Water

Add \$26 per person to package

Premium Brand Bar, Bottled Beer, Wine and Soda Package

Liquors Include: Chivas Regal, Glen Levit, Bacardi Rum, Ketel One or

Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark, Disaronno, Patron Tequila

Bottled/Canned Beer: Budweiser, Bud Light, Miller Lite, Abita, Dixie, Sam Adams, Blue Moon

Premium Wines: Cabernet Sauvignon and Chardonnay

Bloody Mary's, Margaritas, Daiquiri's, Juices & Water

Add \$33 per person to package

Consumption/Cash Bar pricing

Domestic Keg Beer- \$3.00

Import Keg/Canned Local Beer -\$4.00

Bottled Domestic Beer/Canned Import- \$5.00

Bottled Imported Beer - \$6.00

Bottled Wine/glass - \$7.00

House Brand Mix Drinks - \$7.00

Call Brand Mix Drinks- \$9.00

Premium Brand Mix Drinks- \$11.00

Swamp Monster- \$7.00

Zydeco Zingers- \$7.00

Frozen Drinks, Bloody Mary & Margaritas- \$9.00

Sodas & Juices - \$3.00

Bottled Water - \$2.00

NOTE: Consumption or Cash Bar set-up is in addition to Facility Rental charges and other minimum commitments.

NOTE: Consumption Bar set up fee is a minimum of \$500.00 for staff time and overhead.

Other fees may also apply. If additional bars or bartenders are needed, there will be charges for services and staff.

Above pricing is in addition to Buffet Menu Selections or Packages

Entertainment, Décor and Service Options:

CAJUN GAMES:

Horse Shoes
Cajun Horse Shoes (Washer Toss)
Volley Ball
Cajun Bolo (Golf Ball Toss)
\$75.00 each game

GAMES WITH ATTENDANT:

Wooden Alligator Races
Chicken Drop Game (live chickens)
Crawfish Races (live in season)
Crab Races (live in season)
\$250.00 each game

NOTE: Animals are not harmed

BANDS & ENTERTAINMENT:

| | |
|---------------------------------------|---------------------|
| In-house PA/Soundsystem | \$250.00 |
| DJ/Karaoke w/Pictures | \$400.00 & Up |
| Swamp Pop Bands | \$800.00 & Up |
| Cajun Zydeco Bands | \$950.00 & UP |
| Blues or Jazz Bands | \$1,000.00 & Up |
| Fiddler Bands | \$1,200.00 & Up |
| Cajun Trio | \$900.00 & Up |
| Cajun Dancers | \$350.00 per couple |
| Washboard Player & Playing Contest | \$250.00 |

Above are estimates only (call for pricing)

CAJUN ARTISANS (in costume):

| | |
|-------------------------|-------------|
| Swamp Fortune Teller | \$375/event |
| Fire Breather | \$300/hr |
| Stilt Walker | \$225/hr |
| VooDoo Priest | \$275/hr |
| Alligator Jewelry Maker | \$225/hr |
| VooDoo Doll Maker | \$175/hr |
| Face Painter | \$175/hr |
| Alligator/Duck Caller | \$400/event |
| Duck Carver | \$450/event |
| Crabtrap Builder | \$300/evet |
| Cajun Trawl Net Maker | \$350/event |
| Cajun Artist (Painter) | \$175/hr |
| Alligator Handler | \$550/event |

Note: **Call for pricing (subject to change)**
Minimum of 2 hours per event

DÉCOR AND SERVICES:

| | |
|---|--------------------------------|
| Flowers & Candles for Tables | \$20.00 + up |
| Special Décor Packages | Call |
| 3 ft or 5 ft Pirogue with floral bouquet, Lanterns, Wooden Discs Bases, Candles, Fresh Fruit , Seed Packets, Personalized Tags, Banners | |
| Real Linens | \$12/table (\$100 min) |
| Burlap Runners | \$9.00/table |
| Real Plates | \$5.00 pp (\$200 min) |
| Real Silverware | \$2.00 pp (\$200 min) |
| Real Glasses & Stemware | \$3.00 pp (\$200 min) |
| White Chairs | \$3.00 ea (\$200 min) |
| Chairs or Table set up | \$75/hr |
| Extra Tents, Tables & Chairs | Varies...Call |
| Wedding Arch Rental | \$95.00 |
| Wedding Ceremony | \$500.00 (includes 100 chairs) |
| Cake Cutting Service | \$60.00/cake |
| Additional bathrooms | Call for pricing |
| Additional Hour Rental | Varies |
| Additional Bars, Food Stations | Call |
| Passed Appetizers | Call |
| Festoon Lighting or Up Lighting | Call for pricing |
| Fogging & Tiki Torches | \$180.00 |
| Outdoor Heaters | \$180.00 (per 2) |
| Outdoor Air Conditioners | \$100.00 each |
| Facility Rental (without food) | \$2,000.00 |
| More Options Available: Call Us TODAY! | |

Don't see what you want?

Contact us for more options!

Email: bayoubarn@bayoubarn.com

Call us: 504-689-2663 or 504-782-3717

Prices based on 3 hours of service with a minimum of \$2,500.00 in Food and Beverage

Service Add-Ons

**Do you need a Live Band or DJ ?
Photographer or Videographer ?
Floral Decorations ?
Designer Cake Services ?**

WE CAN MAKE ALL YOUR ARRANGEMENTS!

- Professional Floral
- Live Band or DJ
- Outdoor Heaters
- Outdoor Games
- Swamp Coolers A/C
- Cajun Artisans
- Designer Cakes
- Personalized Tags
- Photography Services
- Videographer
- Real Plates/Silverware
- Real Linens
- 5 Décor Packages
- Dancers in Costume
- LIVE Alligators!

Prices based on 3 hours of service (additional hours available on request)

Pricing is in addition to Buffet Menu Selection Pricing
All private events require a minimum of \$2,500.00 in Food and Beverage
9.75% sales tax and 18% taxable Administrative Gratuity applied to total

Don't see what you want?
Contact us today for a personalized Quote.
Call: 504-689-2663 or 504-782-3717
Email: bayoubarn@bayoubarn.com

Bayou Barn


7145 Baratavia Blvd
Marrero, LA 70072
(504) 689-2663

bayoubarn.com

Check our calendar online for availability: www.bayoubarn.com/events

 Like us on Facebook: www.facebook.com/BayouBarn

Join our e-club for coupons specials and discounts

 Follow Us @BayouBarn