



Louisiana Food Service & Catering Menu

Louisiana Food Service & Catering charges are added onto the Sci-Port bill so that you may pay rental fees and catering at one time: payable to Sci-Port Discovery Center. Catering services will be coordinated through the Sci-Port Special Events Coordinator, (318) 424-8670.

NOTE: 18% gratuity and sales tax will be added to catering charges.

PLATED BREAKFAST

SCRAMBLED EGGS
HICKORY SMOKED BACON OR SAUSAGE
FRESH HASHBROWNS
BISCUITS
ORANGE JUICE
COFFEE
\$7.95 PER GUEST

GRILLED HAM STEAK
SCRAMBLED EGGS
HICKORY SMOKED BACON OR SAUSAGE
FRESH HASHBROWNS
BISCUITS
ORANGE JUICE
COFFEE
\$9.95 PER GUEST

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST
ASSORTED DANISH, PASTRIES AND MUFFINS
FRESH FRUIT DISPLAY
ORANGE JUICE
COFFEE
\$5.95 PER GUEST

SCRAMBLED EGGS
HICKORY SMOKED BACON, SAUSAGE AND HAM
FRESH HASHBROWNS
GRITS
OATMEAL
ASSORTED DANISH, PASTRIES AND MUFFINS
FRESH FRUIT DISPLAY
ASSORTED JUICES
COFFEE
\$8.95 PER GUEST

PLATED LUNCHESES

**ALL LUNCHESES SERVED WITH FRESH VEGETABLE, STARCH, CHOICE OF SALAD
(TOSSED GARDEN, WEDGE SALAD OR CAESAR SALAD)
BREAD BASKET, DESSERT, ICED TEA AND COFFEE**

GRILLED FRENCHED PORK CHOP
WITH MANGO BAR-B-QUE SAUCE
\$12.50 PER GUEST

CHICKEN PARMESAN
WITH ANGEL HAIR PASTA
\$8.95 PER GUEST

CHICKEN FRIED STEAK
WITH COUNTRY GRAVY
\$8.95 PER GUEST

SOUTHERN FRIED CATFISH
WITH ROASTED GARLIC TARTAR SAUCE
\$9.95 PER GUEST

JUMBO FRIED SHRIMP
WITH COCKTAIL SAUCE
\$11.95 PER GUEST

MESQUITE GRILLED CHICKEN BREAST
WITH HONEY MUSTARD SAUCE
\$8.95 PER GUEST

CRAWFISH ETOUFEE
WITH FRIED TAILS
\$10.95 PER GUEST

LUNCH BUFFETS
50 GUEST MINIMUM

DELI BUFFET

HOMEMADE SOUP
GARDEN SALAD
ZYDECO PASTA SALAD
GRILLED NEW POTATO SALAD
TUNA SALAD
SLICED ROAST BEEF, HAM AND TURKEY
ASSORTED CHEESES
ASSORTED SPREADS
SLICED TOMATOES AND SHREDDED LETTUCE
RELISH TRAY
ASSORTED BREADS
FRESH BAKED COOKIES
ICED TEA COFFEE
\$8.95 PER GUESTS
ADD BAKED POTATO BAR
\$1.95 PER GUEST

CATFISH AND CHICKEN BUFFET

GARDEN SALAD
CREAMY COLE SLAW
GREEN TOMATO RELISH
FRIED CATFISH FILETS
CHICKEN TENDERS
FRENCH FRIES
SOUTHERN HUSHPUPPIES
HOT COBBLER
ICED TEA
SOFT DRINKS
\$9.95 PER GUEST

THE OUT OF THE WORLD LUNCH BUFFET

CHOICE OF THREE SALADS:
GARDEN SALAD
ZYDECO PASTA SALAD
CREAMY COLE SLAW
CAESAR SALAD
BACON, LETTUCE AND TOMATO SALAD
GRILLED NEW POTATO SALAD
TUNA SALAD

CHOICE OF THREE SIDE DISHES:
MASHED POTATOES AND GRAVY
WILD AND LONG GRAIN RICE
SAUTÉED SQUASHES
HERB ROASTED NEW POTATOES
GREEN BEANS ACADIANA
CREAM STYLE CORN
BROCCOLI WITH CHEESE OR GARLIC BUTTER
PENNE PASTA WITH ROASTED TOMATOES
SNAP BEANS AND FIELD PEAS

CHOICE OF THREE ENTREES:
SOUTHERN FRIED CHICKEN
PARMESAN BAKED CATFISH
GRILLED PORK CHOPS
FRIED CATFISH FILETS
SLOW SMOKED BRISKET
MESQUITE GRILLED CHICKEN BREAST
CHICKEN FRIED STEAK WITH COUNTRY GRAVY
GRILLED CATFISH

BREAD BASKET
ASSORTED DESSERTS
ICED TEA
COFFEE

\$13.95 PER GUEST

PLATED DINNERS

**ALL DINNERS SERVED WITH FRESH VEGETABLE, STARCH, CHOICE OF SALAD
(TOSSED GARDEN, WEDGE SALAD OR CAESAR SALAD)
BREAD BASKET, DESSERT, ICED TEA AND COFFEE**

12 OUNCE RIB-EYE STEAK
WITH SAUTÉED ONION AND MUSHROOMS
\$21.95 PER GUEST

MESQUITE GRILLED CHICKEN BREAST
WITH ROASTED CORN SALSA
\$10.95 PER GUEST

GRILLED STUFFED PORK CHOP
WITH MANGO BAR-B-QUE SAUCE
\$13.95 PER GUEST

JUMBO FRIED SHRIMP
WITH COCKTAIL SAUCE
\$14.95 PER GUEST

SOUTHERN FRIED CATFISH
WITH ROASTED GARLIC TARTAR SAUCE
\$12.95 PER GUEST

8 OUNCE FILET MIGNON
WITH HERB BUTTER
\$24.95 PER GUEST

STEAK AND SHRIMP
6 OUNCE FILET MIGNON
GRILLED JUMBO SHRIMP
\$27.95 PER GUEST

DINNER BUFFETS
100 GUEST MINIMUM

LOUISIANA BAR-B-QUE BUFFET

GARDEN SALAD
GRILLED NEW POTATO SALAD
ROASTED GARLIC COLE SLAW
RELISH DISPLAY
GRILLED CHICKEN QUARTERS
SLOW SMOKED BRISKET
ST. LOUIS STYLE RIBS
SMOKED SAUSAGE
SLOW BAKED BEANS
GRILLED CORN ON THE COB
BREAD BASKET
ASSORTED DESSERTS
ICED TEA
COFFEE

\$15.95 PER GUEST

SEAFOOD BUFFET

SEAFOOD GUMBO
GARDEN SALAD
ZYDECO PASTA SALAD
CREAMY COLE SLAW
CHICKEN AND ANDOUILLE SAUSAGE JAMBALAYA
CRAWFISH ETOUFEE

FRIED SHRIMP
FROG LEGS
OYSTERS BROCHETTE
FRIED CATFISH FILETS
BLACKENED CHICKEN
GREEN BEANS ACADIANA
HERB ROASTED NEW POTATOES
HUSHPUPIES
ASSORTED DESSERTS
ICED TEA
COFFEE

\$19.95 PER GUEST

THE OUT OF THE WORLD DINNER BUFFET

CHOICE OF THREE SALADS:

GARDEN SALAD
ZYDECO PASTA SALAD
CREAMY COLE SLAW
CAESAR SALAD
BACON, LETTUCE AND TOMATO SALAD
GRILLED NEW POTATO SALAD
TUNA SALAD

CHOICE OF THREE SIDE DISHES:

MASHED POTATOES AND GRAVY
WILD AND LONG GRAIN RICE
SAUTÉED SQUASHES
CHICKEN AND ANDOUILLE JAMBALAYA
HERB ROASTED NEW POTATOES
GREEN BEANS ACADIANA
CREAM STYLE CORN
BROCCOLI WITH CHEESE OR GARLIC BUTTER
PENNE PASTA WITH ROASTED TOMATOES
SNAP BEANS AND FIELD PEAS

CHOICE OF THREE ENTREES:

SOUTHERN FRIED CHICKEN
PARMESAN BAKED CATFISH
CRAWFISH ETOUFEE
GRILLED PORK CHOPS
FRIED CATFISH FILETS
SLOW SMOKED BRISKET
STUFFED SMOKED PORK LOIN
BLACKENED CATFISH
MESQUITE GRILLED CHICKEN BREAST

CHICKEN FRIED STEAK WITH COUNTRY GRAVY
GRILLED CATFISH

BREAD BASKET
ASSORTED DESSERTS
ICED TEA
COFFEE
\$19.95 PER GUEST

YOU MAY ADD THE FOLLOWING OPTIONS TO YOUR BUFFET:

CARVING STATION

CHOICE OF TWO:

HONEY GLAZED HAM
SMOKED TURKEY
INSIDE ROUND OF BEEF
SMOKED SAUSAGE
SILVER DOLLAR ROLLS AND CONDIMENTS
\$3.95 PER GUEST

DELUXE CARVING STATION

CHOICE OF THREE:

TENDERLOIN OF BEEF
SMOKED STUFFED PORK LOIN
HONEY GLAZED HAM
SMOKED TURKEY
SMOKED SAUSAGE
SILVER DOLLAR ROLLS AND CONDIMENTS
\$5.50 PER GUEST

ICE CREAM SUNDAE BAR

CHOCOLATE, FRENCH VANILLA
AND BUTTER PECAN ICE CREAM
HOT FUDGE
STRAWBERRY SAUCE
PINEAPPLE SAUCE
FRUIT
CANDIES
NUTS
WHIPPED CREAM
\$3.95 PER GUEST

HORS D' OEUVRES
PRICED PER 100 PIECES
HOT HORS D' OEUVRES

CRAB STUFFED MUSHROOMS	\$125.00
OYSTERS BROCHETTE	\$130.00
FRIED CHICKEN TENDERS WITH HONEY MUSTARD SAUCE	\$100.00
CHICKEN SKEWERS WITH COCONUT-LIME SAUCE	\$110.00
GRILLED SHRIMP SKEWERS	\$145.00
CREOLE MEATBALLS	\$95.00
MINI NATCHITOCHEs MEAT PIES	\$110.00
EGGROLLS WITH HOT MUSTARD AND SOY SAUCE	\$110.00
ASSORTED FRIED VEGETABLES WITH CREAMY HORSERADISH	\$ 95.00
BUFFALO WINGS WITH BLEU CHEESE DRESSING	\$125.00
FRIED SHRIMP WITH COCKTAIL AND REMOULADE SAUCE	\$140.00
MINI CRAB CAKES WITH REMOULADE SAUCE	\$150.00
FRIED CATFISH FILETS WITH TARTAR SAUCE	\$120.00
COCONUT SHRIMP	\$140.00
ASSORTED BRUSCHETTAS	\$85.00
GRILLED STEAK CHIMICHURRI	\$125.00
BEEF KABOBS	\$140.00
DRY RUBBED BABY BACK RIBS	\$150.00
FRIED FROG LEGS	\$125.00
LUMP CRAB DIP WITH PITA CHIPS	\$95.00

COLD HORS D' OEUVRES

ASSORTED FINGER SANDWICHES	\$85.00
FRESH FRUIT AND CHEESE DISPLAY	\$100.00
FRESH VEGETABLE DISPLAY	\$85.00
ASSORTED MEAT TRAY	\$150.00
CROISSANT TRAY (<i>TUNA SALAD AND CHICKEN SALAD</i>)	\$125.00
PEELED SHRIMP WITH COCKTAIL AND REMOULADE SAUCE	\$150.00
MARINATED CRAB CLAWS	\$125.00
DEVEILED EGGS	\$60.00
DIP STATION WITH CHOICE OF THREE DIPS:	\$100.00
ROASTED ONION DIP, SHRIMP DIP, TEXAS CAVIAR, SALSA, GUACAMOLE, CRAB DIP, or SPINACH DIP	
DESSERT TARTS	\$150.00

BREAK SELECTIONS

FRESH BREWED COFFEE	\$15.00/GAL
HOT TEA	\$15.00/GAL
CHILLED JUICES	\$10.00/HALF GAL
SOFT DRINKS	\$1.25/EACH
BOTTLED WATER	\$1.25/EACH
FRUIT PUNCH	\$20.00/GAL

WHOLE, 2%, NONFAT OR CHOCOLATE MILK	\$2.00 PINT
ASSORTED DANISH, PASTRIES OR MUFFINS	\$18.00/DOZ.
DOUGHNUTS	\$12.00/DOZ.
BAGELS AND FLAVORED CREAM CHEESES	\$18. 00/DOZ.
PEPPERED CASHEWS	\$12.00/Lb.
BUTTERED PECANS	\$12.00/Lb.
DIP STATION WITH CHOICE OF THREE DIPS: ROASTED ONION DIP, SHRIMP DIP, TEXAS CAVIAR, SALSA, GUACAMOLE, CRAB DIP, or SPINACH DIP	\$2.50/GUEST
DESSERT TARTS	\$140.00/100
FROZEN CANDY BARS	\$1.00 EACH
FRESH BAKED COOKIES	\$12.00/DOZ.

BOX LUNCH

CHOICE OF THREE:

SMOKED HAM AND CHEESE PO-BOY
CHICKEN SALAD CROISSANTS
SMOKED TURKEY AND CHEESE CROISSANTS

PASTA SALAD
POTATO CHIPS
PICKLE WEDGE
COOKIE
CAN DRINK
\$7.95 PER GUEST

RECEPTION MENUS

MENU #1

CHOICE OF FOUR:

MINI NATCHITOCHEs MEAT PIES
FRIED CATFISH FILETS WITH TARTAR SAUCE
BUFFALO WINGS WITH BLEU CHEESE DRESSING
ASSORTED FRIED VEGETABLES WITH CREAMY HORSERADISH
CREOLE MEATBALLS
ASSORTED BRUSCHETTAS
EGGROLLS WITH HOT MUSTARD AND SWEET AND SOUR SAUCE

CHOICE OF THREE

ASSORTED FINGER SANDWICHES
FRESH FRUIT AND CHEESE DISPLAY
FRESH VEGETABLE DISPLAY
DEVILED EGGS
ASSORTED NUTS

CARMELIZED BACON

DIP STATION

CHOICE OF THREE

ROASTED ONION DIP, TEXAS CAVIAR, SALSA
GUACAMOLE, SPINACH DIP

\$10.95 PER GUEST

ADD CARVING STATION

CHOICE OF TWO:

HONEY GLAZED HAM
SMOKED TURKEY
INSIDE ROUND OF BEEF
SMOKED SAUSAGE
SILVER DOLLAR ROLLS AND CONDIMENTS

\$13.95 PER GUEST

MENU #2

CHOICE OF FIVE

MINI NATCHITOCHEs MEAT PIES
FRIED CATFISH FILETS WITH TARTAR SAUCE
ASSORTED FRIED VEGETABLES WITH CREAMY HORSERADISH
ASSORTED BRUSCHETTAS
EGGROLLS WITH HOT MUSTARD AND SWEET AND SOUR SAUCE
CRAB STUFFED MUSHROOMS
CHICKEN SKEWERS WITH COCONUT-LIME SAUCE
CREOLE MEATBALLS
HOT CRAB DIP WITH PITA CHIPS

CHOICE OF THREE

FRESH FRUIT AND CHEESE DISPLAY
FRESH VEGETABLE DISPLAY
CROISSANT TRAY (TUNA SALAD AND CHICKEN SALAD)
CATFISH PATE
DEVILED EGGS
CARMELIZED BACON

DIP STATION

CHOICE OF THREE

ROASTED ONION DIP, TEXAS CAVIAR, SHRIMP DIP
SALSA, GUACAMOLE, SPINACH DIP

\$12.95 PER GUEST

ADD CARVING STATION

CHOICE OF TWO:

HONEY GLAZED HAM

SMOKED TURKEY

INSIDE ROUND OF BEEF

SMOKED SAUSAGE

SILVER DOLLAR ROLLS AND CONDIMENTS

\$15.95 PER GUEST

MENU #3

CHOICE OF SIX

MINI NATCHITOCHEs MEAT PIES

FRIED CATFISH FILETS WITH TARTAR SAUCE

ASSORTED FRIED VEGETABLES WITH CREAMY HORSERADISH

ASSORTED BRUSCHETTAS

CRAB STUFFED MUSHROOMS

OYSTERS BROCHETTE

CHICKEN SKEWERS WITH COCONUT-LIME SAUCE

GRILLED SHRIMP SKEWERS

FRIED SHRIMP WITH COCKTAIL AND REMOULADE SAUCE

MINI CRAB CAKES WITH REMOULADE SAUCE

COCONUT SHRIMP

BACON WRAPPED SCALLOPS

GRILLED STEAK CHIMICHURRI

FRIED FROG LEGS

CHOICE OF FOUR

FRESH FRUIT AND CHEESE DISPLAY

FRESH VEGETABLE DISPLAY

ASSORTED MEAT TRAY

CROISSANT TRAY (TUNA SALAD AND CHICKEN SALAD)

PEELED SHRIMP WITH COCKTAIL AND REMOULADE SAUCE

MARINATED CRAB CLAWS

CATFISH PATE

DIP STATION

CHOICE OF THREE

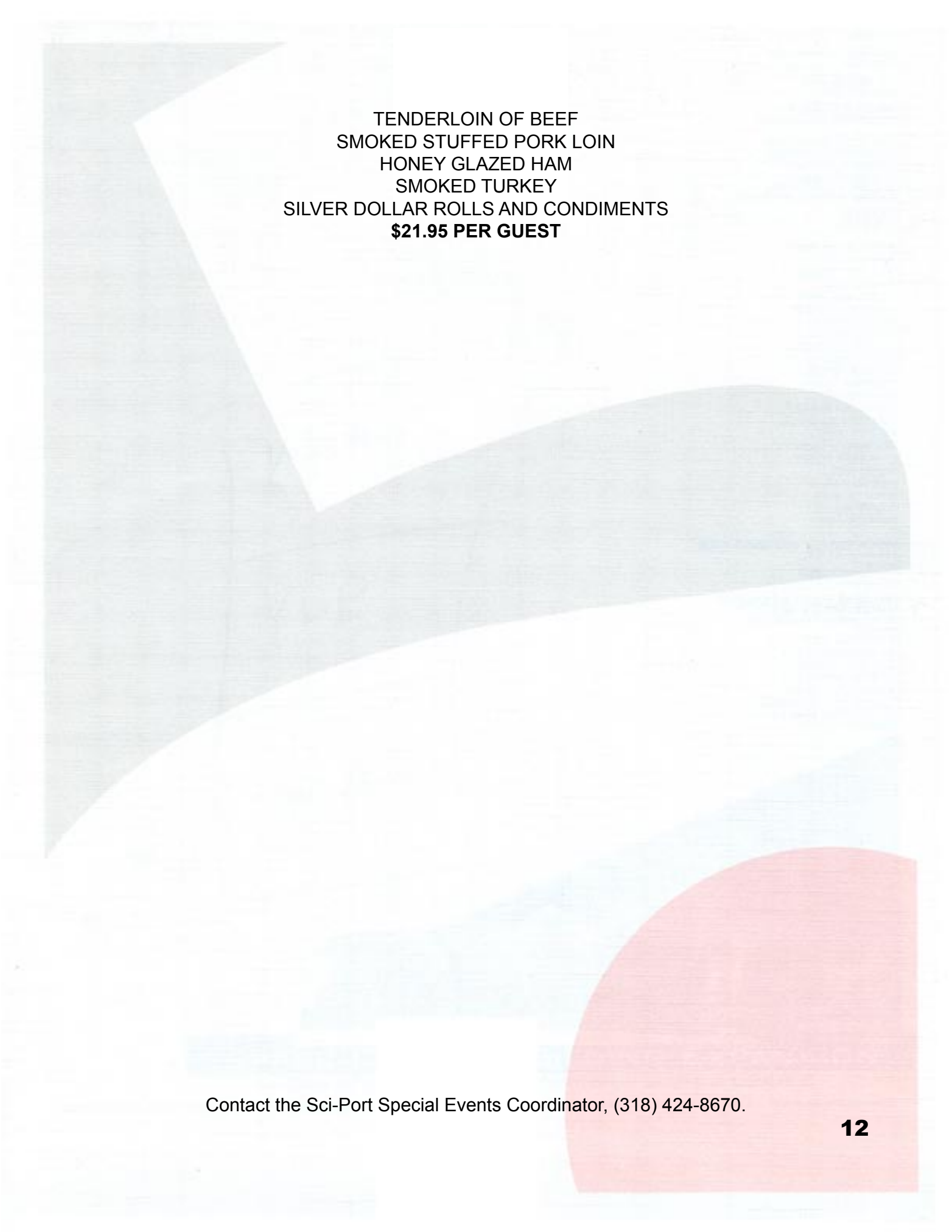
ROASTED ONION DIP, TEXAS CAVIAR, SHRIMP DIP

SALSA, GUACAMOLE, SPINACH DIP, HOT CRAB DIP

\$18.95 PER GUEST

ADD CARVING STATION

CHOICE OF THREE:



TENDERLOIN OF BEEF
SMOKED STUFFED PORK LOIN
HONEY GLAZED HAM
SMOKED TURKEY
SILVER DOLLAR ROLLS AND CONDIMENTS
\$21.95 PER GUEST

Contact the Sci-Port Special Events Coordinator, (318) 424-8670.