

The logo for Spirits Catering & Events features the word "Spirits" in a large, blue, serif font with a flame-like effect on the 'i' and 'r'. Below it, "CATERING & EVENTS" is written in a smaller, blue, serif font. A gold-colored swoosh underline is positioned to the right of the text.

Spirits  
CATERING & EVENTS

2012 CATERING MENUS  
FROM OUR BIG BOOK

DEAN KENNEDY, EXECUTIVE CHEF

318.445.4358

[SPIRITSCENLA.COM](http://SPIRITSCENLA.COM)

[SPIRITSCATERING@SUDDENLINKMAIL.COM](mailto:SPIRITSCATERING@SUDDENLINKMAIL.COM)



Phone: 318.445.4358  
SpiritsCenla.com  
spiritscatering@suddenlinkmail.com

## Simple Breakfast Ideas

### CONTINENTAL BREAKFAST

Biscuits, Croissants, Assorted Pastry, Butter, Jam,  
Fresh Fruit, & Yogurt  
\$6.50 per person

### HOT BREAKFAST

Spirits Egg Frittata, Quiche Acadian, or Scrambles

Choice of:

Bacon, Sausage, or Ham  
Buttered Grits, Oatmeal, or Hashed Potatoes  
Biscuits and Croissants with Butter and Jam  
Fresh Fruit  
\$8.50 per person

### BREAKFAST BEVERAGES

Coffee \$2.00 per person  
Orange Juice, Cranberry, Apple, or Grapefruit Juice  
\$2.00 per person  
Assortment of Gourmet Hot Teas \$2.00 per person  
Breakfast Beverages available by the gallon and half gallon

**SGS**

### SPIRITS GOLD STANDARD

Scrambled Eggs, Quiche Acadian, Hashed Brown Potatoes,  
Garlic Cheese Grits, Shrimp in Tasso Cream, hand made  
Louisiana Sausage, Apple Smoked Bacon, Pecan Praline French  
Toast, Buttermilk Biscuits, Croissants, Butter & Jam, Sliced fresh  
Seasonal Fruit, Coffee, Freshly Squeezed Orange Juice.  
\$16.50 per person++

## Brunch Menu Ideas

### THE ALEXANDRIAN

Grits & Grillades, or Spicy Shrimp & Grits Parmesan  
Choice of Quiche: Acadian, Napoli, Milanese  
Spinach Madeleine  
Mojito Fruit Salad  
Biscuits, Croissants, Muffins, Butter, and Jam  
\$25.00 per person

### THE RED RIVER

Fried Chicken  
Steak & Egg Strata  
Louisiana Artisanal Sausages with Creole Mustard Sauce  
Hashed Potatoes  
Mustard Seed Butter green Beans with Peppers & Onions  
Sensation Salad  
Mojito Fruit Salad  
Biscuits, Croissants, Muffins, Butter, and Jam  
\$35.00 per person

### BRUNCH BEVERAGES

Coffee, Tea, Juice \$2.00 each  
Bloody Marys \$5.00 each  
Mimosas \$5.00 each  
Belinis \$6.00 each  
Champagne \$4.00 each

**Much more to choose from with our extensive  
book of menus.**

**Ask your Spirits representative for  
more great breakfast ideas.**

*Food placed in disposable containers and delivered hot/cold from our kitchen to your location. Disposable plates, utensils, and napkins are included. Platters and Chaffing dishes are available upon request request for an additional charge. All pricing based on 20 person minimum. Delivery charges apply. Pricing does not include 9% sales tax. Custom Menu planning from our extensive menus is available at no extra charge, ask your Spirits representative for details, 318.445.4358.*



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## Lunch Menu Ideas

Soups, Salads, & Sandwiches

### SOUPS

Our Soups are hand made and sold by the half  
 and full gallon

Potato & Leek

Thai Chicken Butternut

Chicken Noodle

Vegetable Minestrone

Creamy Mushroom & Brie

Chicken & Andouille Gumbo

Fire Roasted Tomato Bisque

Half Gallon \$38.50 • Full Gallon \$77.00

**Ask for Current Market Pricing**

Lobster Bisque

Shrimp Bisque

### SALADS

Our Salads are cut fresh daily, sold by the half or full pan  
 and come with your choice of handmade dressings:

Jalapeño Ranch, Spirits Verde, Red Wine Vinaigrette, Blue  
 Cheese, Creole French, Sensation, 1000 Island, Balsamic  
 Vinaigrette, Honey Mustard, Caesar

Italian Salad

Sensation Salad

Spinach Salad

Spirits Half & Half

Garden Pasta Salad

Half Pan \$39 serves (6-8) • Full Pan \$78 serves (15-20)

### SANDWICHES

All sandwich selections served with  
 bagged Potato Chips

Caprese Chicken Breast	\$7.95
Spirits Flatboy	\$6.45
Reuben	\$7.95
2 Napkin Roast Beef Po-Boy	\$8.95
Muffaletta	Half \$7.95 Whole \$10.95
Ham & Cheese Po-Boy	\$6.95
Adobo BBQ Pulled Pork	\$7.95
Bistro Filet Steak	\$9.50
Wild Turkey	\$8.95
Shrimp Remoulade Croissant	\$9.75
BBQ Shrimp Po-Boy	\$10.95
Chicken Salad Sandwich	\$5.95
Fresh Grill Tuna Salad Sandwich	\$6.69

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### SALAD TOPPINGS

	HALF PAN	FULL PAN
Chicken	\$24.00	\$45.00
Shrimp	\$32.00	\$60.00
Steak	\$32.00	\$60.00
Tuna	\$40.00	\$75.00
Bacon	\$4.00	\$7.50
Cheddar Blend	\$8.00	\$15.00
Parmesan	\$8.00	\$15.00
Blue Cheese Crumbles	\$10.00	\$12.50
Marinated Feta Crumbles	\$10.00	\$12.50
Seeds	\$4.00	\$7.50
Spiced Pecans	\$6.50	\$12.00
Dried Cranberries	\$3.00	\$6.00



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## Hot Lunch Menu Ideas

All meals include choice of one Entree, Salad, Starch, and Vegetable. \$8.95 per person

### POULTRY

Blackened Chicken Alfredo  
Chicken Pasta Primavera  
Chicken Pot Pie  
Citrus Broiled Chicken  
Chicken Enchiladas  
Pan Roasted Chardonnay Chicken  
Chicken Stir Fry  
Chicken Parmesan  
Chicken & Sausage Jambalaya  
Adobo BBQ Chicken  
Smothered Chicken  
Chicken Piccata  
Chicken Quesadillas  
Southern Fried Chicken  
Chicken & Dumplings

### PORK

Pork Roast and Gravy  
Citrus Glazed Pork Loin  
Pork Cutlets Milanese  
Chicken Fried or Smothered Pork Chops  
Red Beans & Rice with Hocks and Sausages  
Pork Chili with White Beans and Poblanos  
Pan Seared Pork Medallions in Apple Brandy Reduction  
Adobo Pulled Pork Quesadilla

### BEEF

Wine Braised Beef Brisket  
Beef Rump Roast & Gravy  
Beef Tips & Gravy  
Meat Loaf  
Spaghetti & Meatballs  
Smothered Hamburger Steak  
Beef Pot Roast  
Lasagna  
Spiced Beef Quesadilla

### SEAFOOD

Baked Catfish  
Crispy Fried Catfish  
Shrimp Primavera  
Shrimp & Andouille Cream  
Seafood Enchiladas  
Shrimp Scampi Pasta  
Shrimp Etouffee  
Shrimp Creole

**Need more Ideas? Contact your Spirits Representative for the freshest ideas in catering!**

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### STARCHES

Rice Pilaf  
Green Scallion Rice  
Almost Dirty Rice  
Brown Mushroom Rice  
Buttered Parsley New Potato  
Parmesan White Potato  
Seven Vegetable Couscous  
Butter Parsley Fettuccine  
Mashed Potatoes  
Rosemary Roasted Potatoes  
Mexican Rice  
Sweet Potato Soufflé  
Mac & Cheese  
Broccoli & Rice

### VEGETABLES

Mustard Seed Butter Green Beans  
Broccoli with Brown Butter Crumbs  
Sauté of Squashes & Peppers  
Spinach Gratin  
Mustard Greens  
Turnip Greens  
Sweet & Sour Cabbage  
Peas & Pearl Onions  
Corn & Green Chili Soufflé  
Corn Macque Choux  
Black Eyed Peas  
Okra & Tomatoes  
Lima Beans

### SALADS

Spirits Sensation Salad  
Tossed Garden  
Caesar  
Potato Salad  
Cole Slaw  
Marinated Cucumber & Tomato  
Pasta Salad  
Spirits Half & Half

### DESSERTS

Cookies & Brownies  
White Chocolate-Crème Brulee Bread Pudding  
Apple, or Peach Cobbler  
Mixed Berry Cobbler  
Chocolate, Vanilla, or Strawberry Iced Cake  
Fruit Salad  
(All Desserts add \$2.00 per person)



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## Dinner Menu Ideas

All Dinner Entrees come with appropriately paired starch and vegetable and include choice of salad and dessert  
\$17.95 per person++

### SALADS

Spirits Sensation Salad  
Tossed Garden  
Spirits Caesar  
Baby Spinach Salad  
Marinated Tomato & Cucumber  
Garden Pasta Salad

### FOWL

Roast Chicken & Artichokes with Angel Hair Pasta  
in Lemon Herb Butter

Chicken or Beef Enchiladas with Mexican Rice  
and Black Beans

Herb Brined pan seared Chicken Supreme in Balsamic Jus  
with Scalloped Potatoes Green Peas, Carrots,  
and Pearl Onions

Chicken Marsala with Mushrooms over  
Herbed Orzo Pasta with roasted Asparagus

Herb Roasted Supreme Cut of Chicken with Braised Leeks  
and Crispy Potato Pancakes in Chardonnay Sauce

Pan Seared Blackberry Duckling with Sauté Of Garlic  
Spinach and Carrot-parsnip Puree

### SEAFOOD

Potato Crusted Wild Atlantic Salmon with Basil Couscous  
and Sauté of Baby Summer Squash in  
Blood Orange Burr Blanc

Pan Seared Louisiana Catfish with Green Scallion Rice  
Sauté of Squashes and Peppers

Shrimp Scampi with Herbed Angel hair Pasta and  
Roasted Asparagus

Seafood Stuffed Louisiana Catfish in Creole Sauce with  
Rice Pilaf, sautéed Green Beans, Peppers & Onions

Pecan Crusted Louisiana Gulf Fish with Steens Noisette  
Noir on Sweet Potato Mashers and Haricot Vert

Seared Louisiana Black Drum in Brandied Andouille  
Brown Butter Cream with Spinach Gratin  
and Peacock Potato

Add \$3.00 for all seafood entrees

### BEEF

Sliced Spirits Beef Filet with Mushrooms in Roasted Tomato  
Beef Demi with Chantilly Potatoes and  
Mustard Seed Green Beans

Braised Beef Short Rib with Wild Mushroom Demi on  
Garlic & Herb Polenta and Roasted Fresh Asparagus

Fire Grilled Marinated Skirt Steak in Chipotle-pico Cream  
Sauce with Roasted Red Bliss Potato and Sautéed Peppers

Beef Tips in Bordelaise Sauce with Garlic Whipped Cream  
Potatoes and Glazed Baby Carrots

Beef Blanquette (Braised Beef in Cognac cream) with Corn  
Soufflé and Brown Butter Crumb Broccoli

Lasagna of Beef and Italian Sausage with Sautéed Peppers  
& Onions And Mini Garlic Baguettes

### PORK

Herb Crusted Pork Medallions in Sherried Roasted Garlic  
Cream, Rosemary Potatoes and Sautéed Spinach

Pork Cutlette Milanese with Olive Marrinara  
Angel Hair Pasta and Peppers

Twice Cooked Pork - Orange Sweet & Sour Stir Fry with  
Baby Corn, Bamboo Shoots, Water Chesnuts, Spring Onions,  
and Napa Cabbage over Egg Fried Rice.

### DESSERTS

White Chocolate Crème Brulee Bread Pudding with Grand  
Marnier Caramelized Strawberries

Sliced Fresh Fruit Trifle with Fresh Fruit Coulis

Chocolate Empire Cake

Lemon Chess Pie

Toasted Coconut-Lemon Curd Cake

### BEVERAGES

Bottled Sodas \$2 Each

Bottled Water \$2 Each

Coffee \$2 Each

Fresh Juices \$4 Per Person

Iced Tea Sweet & Unsweett \$7 Gallon

Artisan Tea Blends \$12 Gallon

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## Hors d'oeuvre Package Ideas

### SPIRITS OFFICE

Sliced Fresh Fruit with Fresh Fruit Coulis  
Choice of two Finger Sandwiches:  
Chicken Almondine  
Grilled Chicken Pesto  
Smoked Ham & Orange Marmalade  
Shaved Brisket with onion jam  
Cucumber & Borsin Cheese

Choice of two Dips:  
(Served with table Water Crackers)  
Corn Crab & Green Chili  
Spinach Gratin  
Shrimp in Basil Mayonnaise  
Spirits Salsa & freshly fried Chips  
Spirits Queso & freshly fried Chips  
Add \$3.00 for all seafood  
\$24.00 per person ++

### SPIRITS COCKTAIL

Sliced Seasonal Fruit with fresh Fruit Coulis  
Assorted Cheeses with Table Water Crackers  
Grilled Vegetable Crudite with Verde Dipping Sauce

Nachitoches Meat Pies  
Basil Pesto Shrimp Cheese Cake with Table Water Crackers  
Cold Spinach And Artichoke Dip

Choice of two Finger Sandwiches:  
Chicken Almondine  
Grilled Chicken Pesto  
Smoked Ham & orange Marmalade  
Shaved Brisket with Onion Jam  
Cucumber & Borsin Cheese

Chicken Fettucini  
Spiral Cut Honey Ham with freshly baked rolls & condiments  
\$26.00 per person++

### ALEXANDRIA SPIRITS

Sliced Fresh Fruit with fruit Coulis  
Baked Brie with peach preserves & candied Pecans  
Served with toasted rounds  
Louisiana Crawfish Parmesan Dip  
Spinach Gratin Dip  
Served with toasted rounds  
Louisiana seafood pasta  
Spinach Madeline Stuffed Mushrooms  
Orange – cranberry glazed pork loin with freshly baked  
split rolls and pepper jelly sauce  
\$35.00 per person++

### THE SPIRITS SPREAD

Sliced Fresh Fruit with Fresh Fruit Coulis  
Baked Brie Milanese  
Grilled Vegetable Crudités with Red Wine Vinaigrette  
Corn Crab & Green Chili Soufflé  
Goats Cheese Terrine with Basil Pesto and  
Roasted red bell peppers  
Shrimp Shooters with Spirits Cocktail & Remoulade sauces  
Mini Adobo Pulled Pork Sliders  
Seafood Martinis  
Louisiana Crawfish Catherine with mini Penne Regatta  
BBQ North Atlantic Salmon with chopped egg,  
Spirits pickles, with Verde sauce  
Sliced Beef Tenderloin in Veal demi with freshly baked split  
rolls and horseradish sauce  
\$45.00 per person ++

### SGS

### SPIRITS GOLD STANDARD

#### Butlered Hors d'oeuvres

Mini Crab Cakes with Spirits Remoulade  
Pan Fried Dumplings with Soy Ginger Dipping Sauce

#### Chilled

Sliced Fresh Fruit with Fresh Fruit Coulis  
Grilled Vegetable Crudite with Spirits Verde Vinaigrette  
Pheasant & Mission Fig Pate with Pistachios with buttered  
toasts Shallot confit, Cornichon relish, and grain mustard  
Terrine of Chevre Cheese, Roasted red bell pepper, and  
basil-pecan pesto with buttered toasts and roasted tomato jam  
Champagne Poached North Atlantic Salmon with egg,  
cornichon, capers, onion and dill cream

#### Hot

Spinach & Artichoke Gratin  
Corn Crab & Green Chili Soufflé  
Crawfish Katherine  
Sliced Roast Beef Tenderloin in wild mushroom  
dimi with split rolls & horseradish sauce  
Citrus glazed Spiral Bone in Ham with split rolls and  
Spirits Mustard Sauce  
Seafood Primavera Chefs Station  
Rosemary roasted Turkey with split rolls and  
pepper jelly sauce

#### Sweets

Pecan Amalie  
White Chocolate covered Crème Brulee Bread Pudding  
Petit Fours  
Baby Dobash  
\$68.00 per person ++

*All Hors d'oeuvres packages include china, silver, platters and Chaffing dishes. ++ Indicates 20% labor charge & 9% sales tax  
Custom Cocktail reception menu planning from our extensive menus is available at no extra charge,  
ask your Spirits representative for details, 318.445.4358.*



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### BUTLERED HORS D'OEUVRES

Choice of two for first hour of your reception  
\$4.00 per person ++

Mini Crab Cakes with Spirits Remoulade  
Pan Fried Dumplings with soy ginger dipping sauce  
Artichoke & Shrimp Cheesecakes  
Asparagus with Asiago in filo  
Seafood stuffed mushrooms  
Champagne Poached Salmon Canapés

### Chef Stations

Please ask your Spirits Representative for pricing & details

### Carving Stations

Beef Tenderloin  
Prime Rib  
Rosemary Roasted Turkey  
Roast Pork Loin  
Beef Wellington  
Salmon en Croute

### Pasta Stations

Shrimp Primavera  
Shrimp Alfredo  
Chicken Alfredo  
Crawfish Catherine  
Meatballs & Marinara

### Raw Bar

A grand display of ice chilled Seafood,  
raw and fully  
prepared to include:

Oysters, Shrimp, Clams, Crabs, Lobster, Sashimi,  
Ceviche & Calamari. With Shallot Vinaigrette,  
Spirits Cocktail sauce, Lemon and Lime wedges, Horseradish

### BEVERAGE PACKAGES

All package pricing is based on a 50 person,  
& 3 hour minimum

### Beer & Wine Open Bar

Domestic Bottled Beer  
Red wine, White Wine, & Champagne  
Soft Drinks  
\$13.00 per person ++

### Call Brand Open Bar

Domestic Bottled Beer  
Red Wine, White Wine, & Champagne  
Absolute, Jack Daniels, Dewar's, Bacardi, Tanqueray  
Soft Drinks  
\$19.00 per person ++

### Premium Open Bar

Select Red Wine, White Wine, & Champagne  
Makers Mark, Grey Goose, Bombay Sapphire, Glenlivet,  
Crown Royal, Bacardi Silver  
Soft Drinks  
\$24.00 per person ++

### Specialty Bars

Ask your Spirits Representative for pricing & details

### Signature Mixology Bar

Martini Bar  
Margarita Bar  
Coffee Bar  
Butlered Champagne

Pricing includes glassware, ice, cocktail napkins,  
mixers, & bar fruit  
++ indicates 20% service charge and 9% sales tax not  
included.



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## *Spirits Weddings*

### THE CAMELLIA

Assorted Finger Sandwiches  
Salmon or Beef & Pork Meatballs in  
Marinara or Alfredo Sauces  
Green Shrimp  
Served with Toasted Rounds  
Grilled Vegetable Crudités with choice of Verde, Jalapeño  
ranch, Blue Cheese, or Creole French Dipping sauces  
Sliced Fresh Seasonal Fruit Display with Chocolate Sauce  
\$25.00 Per Person Plus Tax & Service

### TEA ROSE

Assorted Finger Sandwiches  
Mojito Fruit Kabobs  
Shrimp, Tomato, & Marinated Mozzarella Skewers  
Shrimp Pate on Toast Points  
Crab Maison with Toast Points  
Sliced Fresh Fruit Display  
Grilled Vegetable Crudités Display  
\$35.00 Per Person Plus Tax & Service

### THE AZALEA

Choice Of Finger Sandwiches  
Beef Empanadas  
Mini Crab Cakes  
Chilled Boiled Shrimp with three sauces  
Spinach Gratin with Toasted Rounds  
Corn Crab & Green Chile Soufflé with toasted Rounds  
Seafood Pasta Station  
Carved Beef with split rolls & Condiments  
Grilled Vegetable Crudités  
Sliced Fresh Fruit Display  
White Chocolate Fondue  
\$45.00 Per Person Plus Tax & Service



*Our wedding packages are custom created for each of our brides from our extensive book of menu options, starting at only \$19.00 per person. Call your Spirits representative to schedule your complimentary bridal consultation, 318.445.4358.*



### SPIRITS FOOD TRUCK

Why mess up your Kitchen? Book the Spirits Food Truck for your event! Our exciting state of the art Truck is a fully equipped commercial kitchen for complete on site production capabilities.

### PARTY SPACE AVAILABLE!

Ask your Spirits representative for details,  
318.445.4358.