

APPETIZERS & PLATTERS



EVENT MENUS

APPETIZERS

*passed or displayed
priced per guest**

FRIED BOUDIN BALLS \$3
tomato jam

DIRTY RICE CROQUETTES \$3
steen's cane mustard

DEVILED EGGS \$3
bacon, chive

SHRIMP DIP \$4
house potato chip

LOUISIANA GULF FISH DIP \$4
crab boil chip

PIMENTO CHEESE \$3
fried saltines, candied jalapeno

SPICY POPCORN CHICKEN BITES \$3
comeback sauce

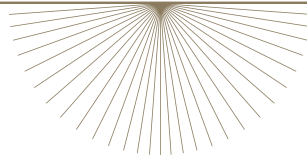
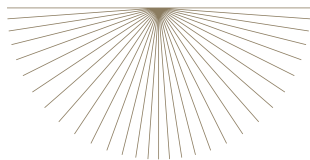
CHAURICE SAUSAGE COCKTAIL WEENIES \$3

**SMOKED CORN & JALAPENO
HUSHPUPIES \$3**

FRIED OKRA \$3
house ranch

HEIRLOOM SMOKED CARROTS \$3
giardiniera, ricotta, crostini

GRILLED SHRIMP \$4
NOLA bbq sauce



PLATTERS

displayed, priced per guest
minimum 10 guests*

CRUDITÉ \$8

local raw & pickled seasonal vegetables,
smoked onion dip, house toast points

SMOKED CHICKEN WING TRIO \$6

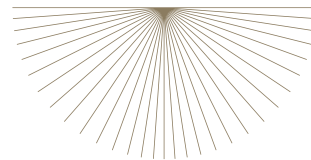
lemon pepper | buffalo | barbecue & house
ranch

SAINT X SLIDERS \$7

(host selects two)

shrimp salad
smoked chicken salad
buffalo chicken
pulled pork
seasonal veggie

CHARCUTERIE & CHEESE \$14
accoutrements, fried saltines



THE SNACK PACK

\$25 per guest
minimum 10 guests*

Pick 3 Appetizers
Pick 2 Platters

DESSERTS

*+5 per guest**

CHOCOLATE CAKE
pecan praline icing



BEIGNETS
seasonal fruit coulis

MEAL PACKAGES



EVENT MENUS

DOWN THE BAYOU

*buffet or family-style
\$50 per guest**

STARTER

host selects one

**CHICKEN & ANDOUILLE GUMBO
SHRIMP REMOULADE SALAD**

MAINS

host selects two

**GRITS & GRILLADES
BBQ SHRIMP & GRITS
GULF FISH ALMONDINE
SMOKED CHICKEN ETOUFFÉE
COCHON DU LAIT
JAMBALAYA**

*chicken, andouille, shrimp
RED BEANS AND RICE*

house sausage or fried chicken

SIDES

host selects two

**ROASTED SEASONAL VEGETABLES
SQUASH CASSEROLE
CORN MAQUE CHOUX
STEWED OKRA & TOMATOES
MAC & CHEESE
DIRTY RICE**

SMOKEHOUSE SPECIAL

*buffet or family-style
\$40 per guest**

SALAD

host selects one

**CAESAR SALAD
TOSSED SALAD
RED CABBAGE SALAD**

MEAT

host selects three

**PRIME BRISKET
PULLED PORK
PULLED CHICKEN
SMOKED TURKEY BREAST
PASTRAMI
SMOKED LOUISIANA GULF FISH**

SIDES

host selects three

**POTATO SALAD | BAKED BEANS
COLLARD GREENS | COLESLAW
MAC & CHEESE | DIRTY RICE**

{ *Package includes Bread,
House BBQ Sauces & Pickles* }

DESSERTS

*+5 per guest**

**CHOCOLATE CAKE
pecan praline icing**

**BEIGNETS
seasonal fruit coulis**

DRINK PACKAGES



COCK TAILS

SAINT X BALLER

\$60 per guest
3 hours, no shots*

BEER

all draft selections

WINE

house sparkling, white, rosé and red wine

COCKTAILS

all house specialty cocktails, all frozen cocktails

SPIRITS

Ketel One Vodka
Botanist Gin
Buffalo Trace Bourbon
Casamigos Blanco Tequila
Appleton Signature Rum
Sazerac Rye

DOWN FOR WHATEVER

\$50 per guest
3 hours, no shots*

BEER

all draft selections

WINE

house sparkling, white, rosé and red wine

COCKTAILS

Brisket Old Fashioned
French 75
Hurricane

SPIRITS

Wheatley Vodka
Hayman's London Dry Gin
Evan Williams Bottled in Bond Bourbon
Rittenhouse Rye
Don Q Silver Rum
El Distilador Blanco Tequila

BREWERS & VINTNERS

\$40 per guest
three hours*

BEER

all draft selections

WINE

house sparkling, white, rosé and red wine

BREWER'S DELIGHT

\$35 per guest
three hours*

BEER

All draft selections including sours and
cask offerings

FEATURED COCKTAILS

*If you decide not to choose a package, we suggest selecting two cocktails to feature.
\$12 each, charged on consumption*

ST. X SPRITZ

aperol, forthave red, sparkling wine, club soda

BRISKET OLD FASHIONED

*brisket-washed benchmark bourbon, demerara,
amaro sfumato, cherry bark vanilla bitters,
pickle garnish*

FRENCH 75

*forthave gin or cognac, lemon oleo, lemon,
bubbles*

TRUE HURRICANE

*don q cristal rum, fassionola, passionfruit,
pineapple, citrus*