



BAYOU BARN PRIVATE EVENT MENU & PRICING

Bayou Barn prides itself on offering high quality traditional Cajun/Creole cuisine cooked on-site, made from scratch. Choose one of our discount menu packages below or review the following pages for our a la carte options.
(\$3,500 minimum except Saturdays which carries a \$5,500 minimum)

PRIVATE EVENT BUFFET MENU PACKAGE OPTIONS

MENU PACKAGE #1

\$36/pp

Choose 1 Salad option
French Bread and Butter
Choose 2 Cajun Entrées
Choose 2 Vegetable Selections
Choose 1 Dessert
Assorted Sodas, Iced Tea, Water
Includes: Linens

MENU PACKAGE #2

\$56/pp

Choose 3 Passed Appetizer Options
Choose 1 Salad Option or 1 Vegetarian Entrée
French Bread and Butter
Choose 2 Cajun Entrées
Choose 1 Seafood Entrée
Choose 2 Vegetable Selections
Choose 1 Dessert
Assorted Sodas, Iced Tea, Water
Includes: Linens

PACKAGE BAR OPTIONS:

Bottled Beer & Wine
+\$10/pp

Open House Bar, Bottled Beer & Wine
+\$14/pp

Open Call Bar, Bottled Beer & Upgraded Wine
+\$19/pp

Open Premium Bar, Bottled Beer & Premium Wine
+\$24/pp

Beer Boat
\$300 + \$75/case

Specialty Drinks by the Gallon
\$75+

Try our "Pop-Tails" Boozy Frozen Drinks

PRIVATE EVENT ENTERTAINMENT OPTIONS

We also offer all types of entertainment for your event

OUTDOOR CAJUN GAMES

Horse Shoes, Washer Toss, Cajun Bolo

TEAM BUILDING GAMES

Team Cook-off (Gumbo or Red Beans & Rice)
Interactive Treasure Hunt
Wooden Alligator Races

LIVE ANIMAL GAMES (WITH ATTENDANT)

Crawfish or Crab Races (in season),
Chicken Drop Game
*Animals are not harmed

BANDS & ENTERTAINMENT

DJ w/ pictures, Photobooth
Cajun Trio, Swamp Pop, Cajun Zydeco or Fiddler Bands
Washboard Player with Playing Contest
In-House PA/Sound System

DÉCOR & MISC SERVICES

Flowers, Linens, Cajun Décor, Elec Candles
Real Plates/Silverware/Glassware
Extra Tents, Tables & Chairs
Heaters/Air Conditioners
Additional Bathrooms, Bars, or Hours

CAJUN ARTISANS

Alligator Handlers with LIVE Alligator
Swamp Mystic Fortune Teller
Fire Breather /Stilt Walker
Voo Doo Priest/Priestess
Cajun Dancers (in costume)
Cigar Roller

*Many more options available, call for quote!

NOW OFFERING SWAMP TOURS FROM OUR DOCK!

Book your transportation or
swamp tour with us and save!



PRIVATE EVENT A LA CARTE OPTIONS

SALADS, STARTERS, & DISPLAYS

\$5/ each pp

Louisiana Celebration Salad Display
Nancy's Sunday Picnic Potato Salad
Fresh Fruits, Cheese with Cracker Display
Spinach and Artichoke Dip with chips
Ponchatoula Strawberry & Feta Salad
Creamy Cole Slaw
Veggie Crudit e Display

PASSED APPETIZERS

\$3/ each pp (45 min only)
or

BUFFET APPETIZERS

\$4/ each pp

Cajun Mini Meat Pies
Crawfish Pies
Pecan Praline Bacon
Mini Chicken & Waffles
Cajun Crawfish Poppers
Maw-maw's Mini Muffuletta's
Hoppin' Jalapeno Pepper Poppers
Assorted Finger Sandwich Platter
Stuffed Mushrooms
Cocktail Meatballs
Grilled Sausage Rounds
Catfish Bites
Gumbo Shooters
Mini Grilled Cheese
Chicken Fingers

SOUTHERN VEGETABLE SIDES

\$4/ each pp

Creamed Spinach
Jalape o Creamy Grits
Maple Southern Baked Beans
Cajun Corn Maque Choux
Smothered Green Beans with Potatoes
Aunt Mary's Brown Sugar Sweet Potatoes
Sunny Day Fresh Vegetable Medley
Whole Green Beans with Tomato Basil Almond
Parsley & Herb Baked Potato Wedges
OMG! Baked Carrot Souffl e & Spun Sugar
Spicy Boiled New Potatoes
Sweet Corn on the Cob
Garlic & Parmesan Asparagus
Sweet Chili Thai Brussel Sprouts
Sugar Snap Peas

SEAFOOD ENTREES

\$9/ each pp

VooDoo Shrimp Pasta
Yo' Mama's Shrimp Creole
Southerned-Up Seasoned Fried Catfish Fillets
Shrimp and Creamy Grits with Andouille Sausage
Pan Seared Blackened Catfish
Kickin Crawfish Etouffee' +\$2/pp
Baked Whole RedFish Filet +\$2/pp

CAJUN ENTREES

\$7/ each pp

Crazy Good! Chicken & Andouille Gumbo
Savory Chicken & Sausage Jambalaya
Honey Grilled BBQ Chicken
Oven Roasted Bourbon Chicken
Grilled Sausage Rounds
Apple-Cinnamon Glazed Pork Chops
Monday Red Beans & Rice with Sausage
Pulled Pork Slides
Chicken & Sausage Mardi Gras Pasta
Chicken Voo Doo Pasta

DEMONSTRATION SHOWS

SPECIAL ENTR ES

Not part of packages - includes Event Carver

Cochon de Lait (Whole Roast Pig)
with Final Boucherie and Carving Station
Minimum \$1,000 per event/ \$10 pp

Cajun Style Deep Fried Turkey with Carver
Minimum \$900 per event/ \$9/pp

Seasonal Bayou Seafood Boil
(Shrimp, Crawfish or Crab)
Market Pricing - Call for Availability

FUN OPTIONS

call for pricing

Passed Welcome Drinks
Donut Bar, Candy Bar, Snowballs,
Cotton Candy or Cigar Bar
Specialty Drinks by the Gallon
"Pop-Tails" - Alcohol Infused Frozen Delight
Sparklers with Send-Off
Roving Oyster Shucker...and more

CARVING STATIONS

with event carver

Prime Rib Au Jus
Minimum \$1,000 per event/ \$10 pp

Whole Steamship Roast
Minimum \$1000 per event/ \$10 pp

Carved Roast Beef
Minimum \$500 per event/ \$8 pp

VEGETARIAN ENTREES

\$6/ each pp

Chef Rose's Vegetarian Jambalaya
Mardi Gras Pasta
Vegetarian Red Beans & Rice

BREADS

\$1/ each pp

Soft French Bread w/ Butter
Sourdough Rolls

SPECIAL BREADS (SIDES)

\$2/ each pp

Mama's Moist Yellow Corn Bread
Jalape o Corn Bread
Sweet Southern Spoonbread
Fried Hushpuppies

DESSERTS

\$5/ each pp

Topped Ice Cream Sundae
Double Chocolate Chunk Brownie
Cake Varieties
(white, choc, lemon, pineapple)
Assorted Cookies

DESSERTS

\$6/ each pp

White Chocolate Bread Pudding
Plain or Topped Cheesecake
Mini Dessert Platters
Old Fashioned Pecan Pralines

9.2% sales tax and 21% Administrative Gratuity is added to total.

Menu packages are served buffet style for 3 hours only. Additional hours can be added for additional fee.

Pricing subject to change. Please contact us for a Quote: bayoubarn@bayoubarn.com or 504-689-2663



PRIVATE EVENT BEVERAGE PACKAGES

These beverage packages can be added to any Buffet Menu package or a la carte selection (call us for pricing without food)

ASSORTED SODA, ICED TEA, JUICES & WATER

+\$8/pp

BOTTLED BEER, WINE & SODA, ICED TEA & WATER

+\$16/pp

Choose up to 3 options: Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light or Abita Amber
House Red and White Wine, Assorted Sodas, Juices & Water

HOUSE BAR, BOTTLED BEER, WINE & SODA, ICED TEA & WATER

+\$20/pp

House Liquors: Whisky, Gin, Rum, Vodka, Tequila, Bourbon and Scotch
Bottled Beer (choose 2 options) Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Lite, Abita Amber
Red and White Wine, Assorted Sodas (Regular & Diet), Juices & Water

CALL BRAND BAR, CANNED/BOTTLED BEER, WINE & SODA, ICED TEA & WATER

+\$26/pp

Call Brand Liquors Include: Crown Royal, Jack Daniels, Bacardi Light, J&B Scotch,
Absolute Vodka, Tanqueray Gin, Jose Cuervo Gold Tequila
Bottled Beer Selections: Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Lite, Abita Amber.
Upgraded Wines: Cabernet Sauvignon and Chardonnay
Assorted Sodas (Regular & Diet), Juices & Water

PREMIUM BRAND BAR, BOTTLED BEER, WINE & SODA

+\$34/pp

Liquors Include: Chivas Regal, Crown Royal, Glen Levit, Bacardi Rum, Ketel One Vodka,
Bombay Sapphire Gin, Maker's Mark, Captain Morgan, Malibu, Disaronno, Patron Tequila
Beer Selections Include: Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Lite, Abita Amber,
Blue Moon, Sam Adams, Heineken, Corona, Stella Artois, Dixie, NOLA, Parish, Urban South
Premium Wines: Cabernet Sauvignon and Chardonnay
Bloody Mary's, Margaritas, Daiquiri's, Juices & Bottled Water
Assorted Sodas (Regular & Diet), Juices & Water

BOTTLED BEER BOAT

\$500 canoe set up fee + \$60/case

Treat your guests to your favorite domestic, imported, local or craft beers displayed in a festive canoe
Beer sold by the case only. Attendant provided.

CONSUMPTION/CASH BAR PRICING QUOTED ON REQUEST

Note: Consumption/Cash bar fee is in addition to any facility charges and/or other minimum commitments. Consumption
Bar set up fee is a minimum of \$750 per bar for staff time and overhead plus the bar guarantee. If additional bars or
bartenders are needed, there will be charges for services and staff. Minimum bar charges will apply.