



MENU PRICING

**1850 PACKAGE
\$55 PER PERSON**

THREE PASSED APPETIZERS

STATION 1
**TWO ENTRÉES
ONE SIDE
ONE SALAD**

STATION 2
**ONE ENTRÉE
TWO SIDES**

**1887 PACKAGE
\$64 PER PERSON**

FOUR PASSED APPETIZERS

STATION 1
**TWO ENTRÉES
ONE SIDE
ONE SALAD**

STATION 2
**TWO ENTRÉES
TWO SIDES**

**1888 PACKAGE
\$71 PER PERSON**

FIVE PASSED APPETIZERS

STATION 1
**THREE ENTRÉES
ONE SIDE
ONE SALAD**

STATION 2
**TWO ENTRÉES
TWO SIDES**



PASSED APPETIZERS

PASSED APPETIZERS

-

BOUDIN EGGROLLS

our boudin, bacon caramelized shaved brussels sprouts, eggroll wrappers, sweet chile

COUNTRY HAM + WATERMELON | GF

shaved country ham, watermelon, goat cheese, texas olive oil, cracked pepper

COUNTRY HAM + PEAR | GF

shaved country ham, pear, texas olive oil, truffled goat cheese, fresh cracked pepper

CUBAN PANINI

pressed baguette, braised pork, chisesi's ham, mustard, swiss cheese

CARAMEL PORK BELLY | CS

cane syrup, fish sauce, smoked jalapeño-garlic, shallots, lemon, chervil

FRIED OKRA

cornmeal crusted, fennel pollen, bacon jam, pickled jalapeños + cream cheese

SMOKED BRISKET CROUSTADE

oak smoked beef, barq's bbq sauce, pickled green tomato chow chow

PIMENTO CHEESE SLIDERS

our ground brisket, brioche buns, english cheddar pimento cheese, our spicy pickles

FRIED GREEN TOMATO | GF

cornmeal crusted green tomato, pimento cheese, dorito aioli, fried chicken skin

SMOKED CHICKEN LOLLIPOP

our smoked chicken nuggets, spicy watermelon vinegar glaze

TURKEY + WAFFLES

braised turkey necks, serrano cornbread waffles, watermelon molasses

SMOKED DRUM CROUSTADE | CS

our smoked local fish, herbed aioli, pickled shallots, preserved lemon + herb salad

WASABI PEA TUNA | CS

sesame seared tuna, soy gel, our pickled ginger, wasabi pea crumble, wonton cup | cs



PASSED APPETIZERS

CONTINUED

-

PASSED APPETIZERS

-

BBQ SHRIMP TOAST | CS

gulf shrimp, green onions, local bread, pan fried, new orleans bbq sauce

CRAWFISH BOIL CROQUETTE | CS

crawfish, celery, onions, new potatoes, panko crust, lemon corn sauce

CRAB HUSHPUPIES | CS

lake crab meat, local buttermilk + cornmeal, herbs, smoked jalapeño tartar sauce

FRIED GREEN TOMATO BÁNH MÌ | V, GF

cornmeal crust, pho mayo, pickled carrots, cilantro, jalapeño, cucumber

STUFFED ARTICHOKE | V

steamed artichoke leaves, parmesan brioche stuffing, dill green tomato relish, egg yolk jam

TOMATO PIE | V

flaky pie shell, roasted grape tomato, caramelized onions, thyme, gruyere cheese

COAL ROASTED EGGPLANT | VE

croustade, baba ghanouj, feta, olives, tomato, cucumber, mint, texas olive oil

BRÛLÉED BRIE CROSTINI | V

torched brie cheese, smoked grape + olive tapenade, blood orange gastrique, sage

CAPRESE ARANCINI | V, CN

tomato risotto, mozzarella pearls, rolled in panko, basil pesto

PARMESAN GRILLED CHEESE | V

our melty parmesan, tartine brioche, smoky eggplant + tomato purée



PREMIUM PASSED APPETIZERS

**OR UPGRADE TO:
PREMIUM PASSED APPETIZERS
-
+\$1.75 PER APPETIZER UPGRADE**

BOUDIN STUFFED COLLARD GREENS | GF
our boudin, rolled in collard greens, cayenne sweet + sour

BACON + COLLARD DUMPLINGS
our bacon, collards, dumpling wrappers, steamed + seared, chile sauce

HOPITOULAS RIBEYE | GF
thick sliced ribeye, grilled over hardwood, hopitoulas mustard chow-chow

ROAST BEEF PO'BAO
brisket + gravy, our steamed bun, dressed with lettuce, tomato, pickles, hot sauce aioli

SHORT RIB PASTRAMI
our cured + peppercorn smoked beef, our onionkraut, I000 island, rye crisp

RED EYE TARTARE
aged sirloin, coffee + chipotle powder, bacon fat cured egg yolk, brioche toast, herbs

MOLE TOSTADA | GF, CN
corn tortillas, grilled chicken, our mole sauce, cilantro crema, pickled red onions, cotija cheese

DUCK PROSCIUTTO
cracked pepper croustade, smoked grape + olive tapenade, brûléed brie, pickled strawberry

SMOKED LAMB CROUSTADE
grilled lamb loin, smoked grape, red wine + lamb jus, tahini mashed peas, pita

GATOR YAKITORI | GF
skewered + alligator tail meat, green onion, our teriyaki sauce

CHOUPIQUE GREEN TOMATO | GF, CS
cornmeal crust, green tomato, creole cream cheese, hot sauce jelly, caviar

BAGEL + LOX | CS
our cured salmon, chive cream cheese, bagel chip, onions, capers, egg yolk jam



PREMIUM PASSED APPETIZERS

CONTINUED

-

OR UPGRADE TO:
PREMIUM PASSED APPETIZERS

-

+\$1.75 PER APPETIZER UPGRADE

FRIED OYSTER | GF, CS

cornmeal crust, bacon jam, creole cream cheese, pickled jalapeños

FRIED OYSTER ROCKEFELLAR | GF, CS

fried oyster, herbsaint creamed spinach, mustard green wrapped, shaved parmesan

SOFT-SHELL CRAB AMANDINE | CS, CN

soft-shell crab split into six "wings", tempura fried, almonds, butter, lemon

CRAB SCOTCHED EGG | CS

soft-boiled quail egg, rolled in crab cake mix, panko crust, remoulade sauce

RED SNAPPER STUFFED PEPPER | GF, CS

charred peppers, gulf fish tartar, our red bean miso, sesame, lemon, chives

TUNA TOSTADA | CS

seared tuna, fermented chile sauce, avocados, salsa, queso fresco, flour tortilla

SHRIMP ROLL | CS

poached shrimp, lemon aioli, parsley, celery, chives, toasted hawaiian roll

CABBAGE + SHALLOT TARTE TATIN

caramelized cabbage + shallots, flaky pie shell, herb salad, whipped chèvre

GOAT CHEESECAKE | V

saltine crust, local goat cheese, red onion chutney, mushroom pepper puree



1ST STATION

ENTRÉES

-

PORK GRILLADES

pork shoulder, cast iron seared, trinity, garlic, bay leaves, our pork stock, tomatoes, dark roux

CHICKEN CREOLE | GF

braised chicken thighs, trinity, roasted tomato sauce, garlic, bay leaves

BBQ SHRIMP | GF, CS

gulf shrimp, classic new orleans style bbq sauce, garlic, butter

BBQ SHIITAKE | V, GF

cast iron seared mushrooms, classic new orleans style bbq sauce, garlic, butter

EGGPLANT AMANDINE | V, CN

cast iron seared eggplant, lemon, brown butter sauce, garlic, parsley, toasted almonds

CHICKEN + ANDOUILLE GUMBO

chicken, sausage, trinity, garlic, bay leaves, dark roux, rich chicken stock

CRAWFISH ÉTOUFFÉE | CS

1a. crawfish, trinity, garlic, cayenne chiles, shellfish stock, dark roux, roasted tomatoes

SHRIMP SAUCE PIQUANTE | CS

shrimp, spicy tomato sauce, trinity, garlic, bay leaf, cayenne chiles

CATFISH COURT BOUILLON | GF, CS

gulf fish, tomatoes, fennel, white wine, thyme, tarragon, capers

SHIITAKE ÉTOUFFÉE | V

mushrooms, trinity, garlic, cayenne chiles, vegetable stock, dark roux, roasted tomatoes

SIDES

-

LOUISIANA JASMINE RICE | VE, GF

fluffy long grain rice

PARMESAN GRITS | V, GF

parmesan broth, locally ground grits, bay leaves



1ST STATION

SALADS

-

GRILLED CABBAGE CAESAR SALAD | V

grilled cabbage, classic caesar dressing, local brioche croutons, parmesan, lemons

LIL' GEM SALAD | V, GF

pickled onions, orange, blue cheese, fennel, sunflower seeds, lemon dijon vinaigrette

CREOLE TOMATO SALAD | V, GF

tomato, cucumber, sunflower seed, arugula, basil, goat cheese, buttermilk herb dressing

ENDIVE SALAD | V, GF, CN

endive, pickled sweet onions, blood orange, blue cheese, fennel, candied pecans, tarragon vinaigrette

FRIED OKRA REMOULADE SALAD | V, GF

torn mustard leaves, fried okra slices, remoulade sauce, celeriac, peppers, pickled shallots

SPRING SALAD | V, GF

arugula, cucumbers, radishes, pickled shallots, snow peas, danish feta, lemon vinaigrette

WINTER SALAD | V, GF, CN

arugula, pickled celeriac, beets, red onion, satsumas, goat cheese, pistachio sage vinaigrette



2ND STATION

ENTRÉES

-

COCHON DE LAIT | GF

bay + garlic brined pork shoulder, hard wood grilled, pork glace, parsley-shallot chimichurri

GARLIC + ROSEMARY PORK TENDERLOIN | GF

roasted garlic + fresh rosemary, oak wood grilled, pork glace, parsley-shallot chimichurri

FRIED CHICKEN

bone-in, mixed dark + white meat, buttermilk ranch, buffalo sauce, general tso's sauce

CHICKEN PICCATA

pan seared chicken, white wine, lemon, capers, parsley, shallots

CRAWFISH MONICA | CS, GF

penne pasta, la. crawfish, creole cream sauce, trinity, garlic, green onions

**OR UPGRADE TO:
PREMIUM ENTRÉES**

-

PORCHETTA | GF | +\$2

pork belly, fennel, chiles, collards, parmesan, hard wood grilled, crispy skin, agrodolce

SMOKED BRISKET | GF | +\$4

our peppercorn rub, oak smoked, satsuma vinegar bbq sauce, sweet + sour barq's bbq sauce

COFFEE + CHICORY STRIP | +\$8

our mushroom + coffee crust, hard wood grilled, parsley chimichurri, au poivre

GRILLED FILET | +\$14

salt + pepper crusted, hard wood grilled, parsley-shallot chimichurri, au poivre

BARQ'S BRAISED SHORT RIBS | +\$11

barq's root bear, onions, ginger-garlic, bay leaves, tender braised beef

BAY LAUREL SHRIMP | GF, CS | +\$2

fresh bay leaves, garlic, muscadine wine, cayenne, preserved lemon, texas evoo

SHRIMP + POBLANO GNOCCHI | CS, CN | +\$3

our gnocchi, gulf shrimp, poblanos, pecans, onions, garlic, sherry, chervil

SHRIMP BOIL GNOCCHI | CS | +\$3

our gnocchi, gulf shrimp, baby corn, celery, boiled onions + garlic, lemon

DRUM MEUNIERE | GF, CS | +\$5

cast iron seared drum, lemon, brown butter, garlic, parsley



2ND STATION

SIDES

-

GRILLED POTATOES | VE, GF

grilled new potatoes, pickled shallots, preserved lemon, parsley, chile crisp

CRAB BOIL SWEET POTATO MASH | V, GF

creamy crab boiled sweet potatoes, butter, cream

TRUFFLE MASHED POTATOES | V, GF

russet potatoes, heavy cream, butter, cracked pepper, truffle oil

RED BEAN RISOTTO | GF

arborio rice, red beans, smoked pork shanks, trinity, garlic, bay leaves

CHICKEN + SAUSAGE JAMBALAYA | GF

jasmine rice, andouille, thighs, trinity, garlic, bay leaf, tomato

MAC + CHEESE | V

elbow pasta, english cheddar cheese sauce, cheez-it crumble

CHILE GRILLED CARROTS | V, GF

heirloom carrots, chile crisp, lime, bay leaf crema, our garden herbs

BALSAMIC GREEN BEANS | VE, GF

balsamic glaze, texas olive oil, pepper, shaved red onions

ROASTED SEASONAL SQUASH | V, GF

chile + coriander rub, caramelized buttermilk, muscadine vinegar

**OR UPGRADE TO:
PREMIUM SIDES**

-

GRATIN POTATOES | V, GF | +\$2

sliced potatoes, heavy cream, garlic, parmesan cheese, thyme, cracked pepper

PARMESAN BRAISED FIELD PEAS | V, GF | +\$2

local beans, tomato-parmesan broth, roasted poblanos, grilled onions, parsley

COUNTRY HAM + LEEK RISOTTO | GF | +\$2

arborio rice, smokey newsom's cured ham, melted leeks, garlic, white wine

JAMBALAYA FRIED RICE | GF | +\$3

andouille, chicken, trinity, jalapeño-garlic, louisiana jasmine rice, spicy tomato sauce

CRAB FRIED RICE | GF, CS | +\$5

lake crab , shrimp, onions, peppers, jalapeño-garlic, bay leaves, fish sauce, louisiana rice



2ND STATION

CONTINUED

-

OR UPGRADE TO:
PREMIUM SIDES

-

CASHEW GRILLED BROCCOLI | VE, GF, CN | +\$2

oak grilled, cashew cream, preserved lemon, pickled carrots, basil, bay oil

GRILLED ASPARAGUS | V, GF | \$4

shaved cured egg yolks, preserved lemon, texas olive oil, our garden herbs + blooms

PEPPER JELLY BRUSSELS SPROUTS | VE, GF | \$4

crispy brussels sprouts, our pepper jelly, fried shallots, muscadine vinegar

CAPONATA EGGPLANT | VE, GF, CN | +\$4

braised tomato, onions, celery, pine nuts, texas olive oil, rosemary + thyme, lemon

CORN MAQUE CHOUX | \$2

bacon, blistered corn, tomato sauce, trinity, garlic, bay leaves

INCLUSIONS

-

BLACK PEARL CATERING CO. WILL PROVIDE ALL NECESSARY
KITCHEN, PASSING, BUSSING, + SERVING EQUIPMENT AS WELL AS
ECO-FRIENDLY DISPOSABLE PLATES / WOODEN FLATWARE / COCKTAIL NAPKINS
FOR MENU AS QUOTED



CHINA + FLATWARE AVAILABLE UPON REQUEST | +\$6 PER PERSON
LINEN PACKAGES AVAILABLE UPON REQUEST | \$950-\$1,250 ESTIMATE



ADDITIONAL SERVICES

GULF + BAY

-

SHUCKED OYSTERS | GF, CS | + \$9

tesvitch oysters, sazerac mignonette, fresh horseradish cocktail sauce, lemons, saltines

CHARGRILLED OYSTERS | GF, CS | + \$10.50

classic new orleans garlic butter, caramelized corn butter, french bread, hot sauce

CHEESE + CHARCUTERIE | + \$10

-

CHEESE | V, GF

english cheddar, st. andre brie, maytag blue, seasonal savory cheesecake

CHARCUTERIE | GF

prosciutto style country ham, capicola, hard salami, cracklinss

SERVED WITH | V, GF

crackers + croustades, fruits, vegetables, pickles, hopitoulas mustard, seasonal preserves

COFFEE SERVICE | + \$2.25

-

COFFEE + CHICORY | VE, GF

locally roasted coffee, displayed in silver + gold samovars

SERVED WITH | V, GF

half + half, sugar, sugar substitute, stirrers



ADDITIONAL SERVICES

PASSED DESSERT | +\$7.50
PLEASE CHOOSE THREE
-
+\$2.25 PER EACH ADDITIONAL SELECTION

SATSUMA ECLAIRS | V

hollow pastries, satsuma pastry cream, white chocolate glaze, local bee pollen

SALTED CARAMEL CHOCOLATE TARTS | V

flaky chocolate pastry shell, salted caramel, dark chocolate ganache

PECAN PIES | V, CN

mini pie shells, cane syrup custard, pecans + vanilla

APPLE HAND PIES | V

fried pies, malted apples, brown sugar, apple brandy, cinnamon sugar

COOKIES + MILK | V

chewy house-made dark chocolate + sea salt cookies, served over vanilla milk, golden straw

CRÈME BRÛLÉE | V, GF

vanilla custard, baked in porcelain spoons, torched sugar crust

STRAWBERRY TARTS | V

phyllo shell, lemon curd, strawberries, powdered sugar

CHOCOLATE DECADENCE CAKE | V, GF

flourless cake, dark valrhona chocolate, strawberry fluid gel, powdered sugar

BEIGNETS | VE

fresh fried french doughnuts, mounded with powdered sugar

PASSED COFFEE | +\$2.25
-

CAFE AU LAIT | VE, GF

chicory coffee sweetened with milk



BEER + WINE

BEER + WINE PACKAGE
\$29 PER PERSON
BASED ON A 3.5 HOUR EVENT

WINE

pebble lane chardonnay, nicolas sauvignon blanc, le vielle ferme red blend, cabulous cabernet sauvignon
one wine selection can be substituted for one sparkling wine selection upon request
selections subject to change

LOCAL BEER

urban south paradise park lager, rally cap ambush amber, gnarley barley jucifer ipa
selections subject to change

MIXERS

coke, diet coke, sprite, ginger ale, tonic, soda, cranberry juice, water

GARNISHES

limes, lemons

BEER, WINE, + LIQUOR

BEER, WINE, + LIQUOR PACKAGE
\$34 PER PERSON
BASED ON A 3.5 HOUR EVENT

LIQUOR

deep eddy vodka, seagrams gin, bacardi rum, sauza blanco tequila,
evan williams bourbon whiskey, crawfords scotch

WINE

pebble lane chardonnay, le grand caillou sauvignon blanc, le vielle ferme red blend, cabulous cabernet sauvignon
one wine selection can be substituted for one sparkling wine selection upon request
selections subject to change

LOCAL BEER

urban south paradise park lager, rally cap ambush amber, gnarley barley jucifer ipa
selections subject to change

MIXERS

coke, diet coke, sprite, ginger ale, tonic, soda, cranberry juice, simple syrup, bitters, water

GARNISHES

limes, lemons, oranges, cherries



BEER, WINE, + LIQUOR

BEER, WINE, + LIQUOR PACKAGE
\$39 PER PERSON
BASED ON A 3.5 HOUR EVENT

LIQUOR

tito's vodka, beefeater gin, bacardi rum, jose cuervo blanco tequila, jim beam bourbon whiskey, dewar's scotch

WINE

hayes ranch chardonnay, le grand caillou sauvignon blanc, horizon de bichot pinot noir, avalon cabernet sauvignon
one wine selection can be substituted for one sparkling wine selection upon request
selections subject to change

LOCAL BEER

urban south paradise park lager, rally cap ambush amber, gnarley barley jucifer ipa
selections subject to change

MIXERS

coke, diet coke, sprite, ginger ale, tonic, soda, cranberry juice, simple syrup, bitters, water

GARNISHES

limes, lemons, oranges, cherries

BEER, WINE, + LIQUOR

BEER, WINE, + LIQUOR PACKAGE
\$44 PER PERSON
BASED ON A 3.5 HOUR EVENT

LIQUOR

grey goose vodka, bombay sapphire gin, mount gay rum, espolon tequila, bulleit bourbon whiskey,
johnnie walker red scotch

WINE

sea sun wagner chardonnay, matua sauvignon blanc, horizon de bichot pinot noir, robert mondavi cabernet sauvignon
one wine selection can be substituted for one sparkling wine selection upon request
selections subject to change

LOCAL BEER

urban south paradise park lager, rally cap ambush amber, gnarley barley jucifer ipa
selections subject to change

MIXERS

coke, diet coke, sprite, ginger ale, tonic, soda, cranberry juice, simple syrup, bitters, water

GARNISHES

limes, lemons, oranges, cherries



INCLUSIONS

-

BLACK PEARL CATERING CO. WILL PROVIDE TWO BEVERAGE SERVICE SET-UPS
EQUIPMENT, ICE, COCKTAIL NAPKINS AS WELL AS
9OZ DISPOSABLE TUMBLERS / COCKTAIL NAPKINS
FOR MENU AS QUOTED



GLASSWARE AVAILABLE UPON REQUEST | +\$8 PER PERSON