



Ellendale Country Club

Catering Packages, Beverage, Lunch & Breakfast Prices

Phone: 985-876-4392

3319 Hwy 311, Houma, La 70360

The Emerald Package

This package features our hors d'oeuvre buffet served continuously for four hours.

~ Gourmet Displays ~

Choice of one:

Antipasto Display

Fresh Crudités & Dip

Fresh Fruit Display

Gourmet Cheese Display & Assorted Crackers

Shrimp Cocktail

~ Specialty Stations ~

Choice of one:

Baked Potato Bar

Caesar Salad Bar

Pork Tenderloin

Shrimp Remoulade Bar

Light Hors d'oeuvre Selections

Brisket

Honey Glazed Ham

Prime Rib

Turkey

Choice of seven:

Almond Duck Tenders

Assorted Quiche

Coconut Shrimp

Crispy Fried Catfish Bites

Fried Chicken Breast Tenderloin

Fried Mushrooms

Mini Crawfish Pies

Mini Meat Pies

Mini Pork Egg Rolls

Scallops en Brochette

Shrimp Boulettes

Shrimp en Brochette

Smoked Salmon Canopies

Spinach Puffs

Stuffed Mushrooms

Assorted Finger Sandwiches

Cajun Sausage Bites

Crab Dip

Deviled Eggs

Fried Chicken Drumettes

Golden Fried Gulf Shrimp

Italian Sausage Stuffed Cherry Peppers

Mini Muffallettas

Miniature Creole Meatballs

Seafood Stuffed Mushrooms

Shrimp Dip

Shrimp Mold

Spinach & Artichoke Dip

Spinach and Cheese

Tomato Bruschetta

Heavy Hors d'oeuvre Selections

Choice of one:

Chicken & Sausage Gumbo

Crawfish & Andouille Pasta

Jambalaya Pasta

Shrimp & Tasso Pasta

Shrimp Scampi

Chicken & Sausage Jambalaya

Garlic Chicken Pasta

Seafood Gumbo

Shrimp Jambalaya

Bottled beer, house wine, call brand cocktails and soft drinks are included in your package price.

\$47.00 per person plus 10.5% sales tax and 22% service charge.

Continued



The Diamond Package

This package features our hors d'oeuvre buffet served continuously for four hours, silver tray service for first hour.

~ Gourmet Displays ~

Choice of two:

Antipasto Display
Fresh Crudités & Dip
Fresh Fruit Display

Gourmet Cheese Display & Assorted Crackers
Shrimp Cocktail

~ Carving Station ~

Choice of two:

Baked Potato Bar
Brisket
Caesar Salad Bar
Honey Glazed Ham
Pork Tenderloin
Prime Rib
Shrimp Remoulade Bar
Turkey

Light Hors d'oeuvre Selections

Choice of ten:

Almond Duck Tenders
Assorted Finger Sandwiches
Assorted Quiche
Cajun Sausage Bites
Coconut Shrimp
Crab Dip
Crispy Fried Catfish Bites
Deviled Eggs
Fried Chicken Breast Tenderloin
Fried Chicken Drumettes
Fried Mushrooms

Golden Fried Gulf Shrimp
Italian Sausage Stuffed Cherry Peppers
Mini Crawfish Pies
Mini Meat Pies
Mini Muffallettas
Mini Pork Egg Rolls
Miniature Creole Meatballs
Scallops en Brochette
Seafood Stuffed Mushrooms
Shrimp Boulettes

Shrimp Dip
Shrimp en Brochette
Shrimp Mold
Smoked Salmon Canopies
Spinach & Artichoke Dip
Spinach and Cheese--
Stuffed Mushrooms
Spinach Puffs
Tomato Bruschetta

Heavy Hors d'oeuvre Selections

Choice of one:

Chicken & Sausage Gumbo
Chicken & Sausage Jambalaya
Crawfish & Andouille Pasta

Garlic Chicken Pasta
Jambalaya Pasta
Seafood Gumbo

Shrimp & Tasso Pasta
Shrimp Jambalaya
Shrimp Scampi

Premium Bottled beer, premium wine, premium brand cocktails and soft drinks are included in your package price.

\$55.00 per person plus 10.5% sales tax and 22% service charge.



Beverage Service

Cash Bar

Under this proposal, guests will purchase each drink of their choice on a cash basis.

Premium Brands \$6.00 Domestic Beers \$3.50 Imported Beers \$4.00 House Wines \$6.00

Tally Bar

Under this proposal, the host will be charged for each drink consumed by your guests.

House Brands \$4.00 Call Brands \$5.00 Premium Brands \$6.00
Domestic Beers \$3.50 Imported Beers \$4.00 House Wines \$6.00

Open Bar ~ Per Bottle

Under this proposal, the host will be charged only for opened bottles.

House Brands \$59.95 Call Brands \$69.95 Premium Brands \$79.95
Champagne \$18.95 House Wines \$18.95

There is a one-hour minimum on all bar plans.

Beverage Brands

Bar Brands

Blends - Canadian Mist
Bourbon - Evan Williams
Gin - Seagram's
Rum - Castillo
Scotch - Clan McGregor
Tequila - Tempo
Vodka - Taaka

Call Brands

Blends - Canadian Club, V.O.
Bourbon - Jim Beam
Gin - Seagram's
Rum - Bacardi
Scotch - J&B, Cutty Sark
Tequila - Sauza Silver
Vodka - Smirnoff

Premium Brands

Blends - Crown Royal
Bourbon - Jack Daniels
Gin - Beefeater
Rum - Bacardi
Scotch - Chivas Regal
Tequila - Jose' Cuervo
Vodka - Absolut

Imports

Bass Pale Ale
Corona
Dos Equis Special Lager
Heineken
Killian's Red
Newcastle Brown Ale



Breakfast

Continental Breakfast

Fresh Pastries

Fruit

Coffee, Juice and Milk

\$7.95 per person plus tax and service charge.

Buffet Style Breakfast

(Minimum of 30 guests)

Scrambled Eggs

Sausage

Silver Dollar Pancakes

Bacon

Hash Browns

Grits

Biscuits with Butter and Jelly

Coffee, Juice and Milk

\$10.95 per person plus tax and service charge.

Gourmet Breakfast

Classic Eggs Benedict

French Toast

Potato Etouffee'

Homemade Cajun Sausage Links

Fresh Berries with Whipped Cream

Coffee, Juice and Milk

\$14.95 per person plus tax & service charge.



Lunch Buffet

(Minimum of 40 guests)

\$18.95 per person plus tax and service charge.

*We do require a confirmation on the number of guests that are scheduled to attend the function and prices will be charged accordingly.

Salads: (select 1)

House Salad

Caesar Salad

Entrées: (select 3)

Baked Chicken
 BBQ Chicken
 Fried Chicken
 Fried Fish
 Garlic Chicken Pasta
 Grilled Chicken Ka-Bobs
 Honey Mustard Glazed Pork Loin
 Honey Pecan Chicken
 Honey Pecan Pork Chops
 Lasagna
 Pork Roast
 Roast Beef Au Jus
 Shrimp Creole
 Shrimp Pesto Pasta
 Shrimp Scampi
 Shrimp Stew
 Sicilian Meatloaf
 Sliced Baked Ham
 Sliced Turkey
 Stuffed Bell Peppers

Sides: (select 4)

Broccoli w/Cheese
 Buttered Squash
 Candied Sweet Potatoes
 Eggplant w/Beef
 Fried Okra
 Glazed Carrots
 Green Bean Casserole
 Green Beans
 Mashed Potatoes
 Pasta Alfredo
 Peas & Carrots
 Petits Pois
 Potatoes Au Gratin
 Smothered Potatoes
 Sweet Corn
 Twice Baked Potatoes
 Vegetable Medley
 Wild Rice

Homemade Desserts: (select 1)

Bread Pudding
 Cheese Cake
 Chocolate Cake
 Pecan Pie
 Pineapple Upside-Down Cake
 Strawberry Short Cake



Luncheons

\$20.95 per person plus tax and service charge.

*We do require a confirmation on the number of guests that are scheduled to attend the function and prices will be charged accordingly.

Soup or Salad: (select 1 of either)

*You may select one of each for an additional \$2.95 per person.

Soup:

Cajun Potato Soup
Chicken & Sausage Gumbo
Cream of Broccoli Soup
Creole Shrimp & Corn Soup
Stuffed Bell Pepper

Salads:

Caesar Salad
Ellendale Salad
House Salad
Spinach Salad

Entrées: (select 2)

Chopped Sirloin Steak

~ 10 oz. Char grilled chopped sirloin steak topped with your choice of either sautéed onions and bell peppers or mushroom sauce ~

Fresh Fish Almondine

~ Crispy fried almond crusted filet topped with sliced almonds and lemon butter sauce ~

Shrimp & Pesto Pasta

~ Fresh Gulf Shrimp, pan seared, set on fresh capellini and tossed with a pesto cream sauce~

Chicken Orleans

~ Charbroiled breast of chicken, topped with a seasoned medley of onions, bell peppers and fresh tomatoes ~

Pecan Chicken

~ Tender breast of chicken, blackened, then topped with our creamy pecan sauce ~

Crawfish & Andouille Pasta

~ Fresh Louisiana crawfish tails and smoked andouille tossed in a rich cream sauce served over penne pasta ~

Grilled Pork Chops

~ 6oz. grilled center cut pork chop topped with sautéed onions and brown gravy or apple cinnamon sauce ~

Sliced Brisket

~ Tender slices of smoked brisket Au Jus ~

Marinated 8oz. Ribeye – (additional \$2.95 per person)

~ Juicy 8oz. ribeye marinated in Italian spices and grilled to perfection ~

* *Each entrée is served with complementing vegetables and starch.*

Homemade Desserts:

Bread Pudding Carrot Cake Cheese Cake
Chocolate Cake Chocolate Mousse Pecan Pie

Continued



Dinner Buffet

(Minimum of 40 guests)

\$28.95 per person plus tax and service charge.

*We do require a confirmation on the number of guests that are scheduled to attend the function and prices will be charged accordingly.

Soup or Salad: (select 1 of either)

*You may select one of each for an additional \$4.95 per person.

Soups:

Chicken & Sausage Gumbo
Cream of Crabmeat
Duck and Andouille Gumbo
Seafood Gumbo
Shrimp and Corn

Salads:

Caesar Salad
Ellendale Salad
House Salad
Italian Salad
Spring Mix

Entrées: (select 2)

Oven Roasted Game Hen Halves with Lemon Caper Butter

A Prime Rib carving station can be added for an additional \$3.00 per person

Chicken Orleans

Chicken Roulade with Seafood Stuffing

Chopped Sirloin Steaks

Crawfish & Andouille Pasta

Crawfish Etouffee'

Fresh Grilled Fish

Grilled Shrimp Ka-Bobs

Medallions of Pork with a Creole Mustard Demi

Pork Roast with Caramelized Onions and Apples

Seafood Stuffed Bell Peppers

Shrimp Fettuccini

Sliced Roast Beef Au Jus

Sides: (select 4)

Belgium Baby Carrots

Cajun New Potatoes

Carrot Souffle'

Cut Green Beans

Fettuccini Alfredo

Garlic Mashed Potatoes

Green Beans Almondine

Mashed Sweet Potatoes

Pecan Wild Rice

Pesto Pasta

Petits Pois

Potatoes Au Gratin

Seasonal Medley

Shrimp & Eggplant

Sweet Corn Cobettes

Sweet Potato Medallions

White Rice

Whole Kernel Corn

Homemade Desserts: (select 1)

Bread Pudding with Praline Sauce

Carrot Cake

Chocolate Cake

Coconut Cake

Pecan Pie

Strawberry Cheese Cake



Dinner

Soup or Salad: (select 1 of either)

*You may select one of each for an additional \$4.95 per person.

Soups:

Chicken & Sausage Gumbo
Cream of Crabmeat
Duck and Andouille Gumbo
Seafood Gumbo
Shrimp and Corn
Spinach & Crab

Salads:

Caesar Salad
Ellendale Salad
House Salad
Italian Salad
Spring Mix

Entrées: (select 2)

Stuffed Shrimp - \$24.95†

~ Fresh broiled Gulf shrimp, butterflied and stuffed with a rich shrimp and crabmeat stuffing ~

Blackened Chicken Breast or Steak and Stuffed Shrimp - \$35.95†

~ A combination of stuffed jumbo shrimp and a tender 5oz. filet or Blackened Chicken Breast ~

Fried Seafood Platter - \$35.95†

~ A combination of fresh Gulf shrimp, oysters, crab fingers, catfish, crawfish tails, a seafood stuffed shrimp and a stuffed crab ~

Fresh Fillet of Fish Garcia - \$27.95†

~ Fresh fillet of fish seasoned with herbs and spices, chargrilled to tenderness, served with sautéed jumbo shrimp ~

Bacon Wrapped Pork Tenderloin - \$ 27.95†

~ Chargrilled 6oz. pork tenderloin medallion wrapped in thick-cut smoked bacon ~

Pecan Chicken - \$25.95†

~ Tender breast of chicken, blackened and topped with our creamy pecan sauce ~

Gulf Shrimp Tortellini - \$24.95†

~ Fresh Gulf shrimp, with diced tomatoes, mushrooms, green onions, reduced cream and cheese-filled tortellini ~

Beef Filet Mignon - \$39.95†

~ Hand-cut 8 oz. filet mignon grilled to perfection ~

Add jumbo crab stuffed mushroom and Bearnaise Sauce- \$2.95

Black Angus Ribeye - \$35.95†

~ Thick, hand-cut 12 oz. chargrilled ribeye grilled to perfection and topped with your choice of sauce ~

Blackened Chicken Chesapeake - \$27.95†

~ Blackened chicken breast topped with sautéed lump crabmeat and a rich chardonnay butter sauce ~



Dinner (continued)

Filet Duo - \$37.95†

~ Two petite filet mignon medallions, chargrilled to perfection, one topped with cabernet sauvignon mushroom sauce and the other with our creamy crawfish sauce ~

Steamed Lobster – Market Price†

Soft Shell Crab Lafourche - \$32.95†

~ Soft shell crab seasoned, battered and fried to golden brown, set on a bed of angel hair pasta and topped with Lafourche sauce ~

Andouille Crusted Fresh Fish - \$25.95†

~ Fresh fish crusted with andouille and herbs then baked to a crisp flaky texture ~

* Each entrée is served with complementing vegetables and starch.

Add a Homemade Dessert: \$4.95

Strawberry Cream Brulee'
Chocolate Mousse with Raspberry Glaze
Chocolate Suicide Cake
White Chocolate Cheese Cake
Carrot Cake
Bananas Foster Cheese Cake

† - Indicates plus tax and service charge



Bridal & Baby Shower Packages

\$30.00 per person plus 10.5% sales tax and 22% service charge.

Champagne, Mimosa, House Wine, Iced Tea and soft drinks are included in your package price.

Choice of 6

- Assorted Quiche**
- Chicken Drumettes**
- Chicken Tenders**
- Crab Dip**
- Creole Meatballs**
- Deviled Eggs**
- Fruit display**
- Mini Finger Sandwiches**
- Shrimp Dip**
- Spinach & Artichoke Dip**
- Spinach Puffs**
- Tomato Bruschetta**
- Vegetable Display**