

## *Louisiana St. Grill In-House Event Menu*

### **Venue Rental Pricing & Deposit Information.**

Sunday – Thursday \$2000 rental – 50 person minimum.

Friday – Saturday \$5000 rental – 100 person minimum.

Buffet & plated options and alcohol not included.

To reserve the date for your private event, non-refundable deposit must be paid in full.

### **Private Room Rental & Deposit Information.**

Events available from 30 – 60 people Tuesday – Sunday.

Private room rate is included in event pricing. Alcohol is not included.

50% non-refundable deposit is required to reserve your event date.

\* **20% gratuity on food and alcohol added to the each events final total.**

\* **Dessert available upon request pricing and options vary.**

## *Traditional LSG Event Buffet*

*\$25 per person*

### Texas Style

Slow roasted brisket, smoked sausage, sliced grilled chicken, bar-b-que sauce, potato salad, baked beans, and house-made dinner rolls.

Add a house salad \$2 per person.

### Mexican Style

Beef and chicken fajitas sautéed bell peppers and onions, flour tortillas, sour cream, mixed cheese, roasted salsa, Mexican rice & refried beans.

Add chips & salsa \$2 per person.

Add chips & queso \$4 per person.

Add shrimp fajitas \$6 per person.

### Italian Style

Fettuccine or penne pasta with our cajun alfredo serviced with sliced grilled chicken breast and a house infused marinara sauce with an Italian seasoned ground beef, served with garlic bread and a caesar salad.

Add Italian seasoned meatballs \$2 per person.

Add blackened shrimp \$6 per person.

## *Upscale LSG Event Buffet*

*\$35 per person*

### LSG Steak & Seafood

Smoked beef tenderloin medallions dressed in our red wine demi-glaze, your choice of either

– bacon wrapped chipotle salmon –

– three sautéed blackened or fried shrimp and house-made cocktail sauce –

– lobster tacos served with a chardonnay cream sauce –

served with garlic mashed potatoes and sautéed mixed vegetables.

Add sautéed cajun mushrooms and onions \$2 per person

Add LSG house salad \$2 per person

\* All plated menu options are served with your choice of soup or house salad. \*

*Plated Menu #1*

*\$40 per person*

Wood fired angus New York Strip topped with creamy cajun crawfish served with garlic mashed potatoes & sautéed mixed vegetables.

Bacon wrapped salmon cooked on cedar plank, topped with a chipotle maple glaze served with garlic mashed potatoes and sautéed mixed vegetables.

Jalapeño cream seafood enchiladas served with cilantro rice and sautéed mixed vegetables.

Stuffed grilled chicken breast with cream cheese and spinach topped with alfredo sauce served with cilantro rice and sautéed mixed vegetables.

*Plated Menu #2*

*\$50 per person*

Wood fired angus filet topped with a bleu cheese butter compound served with garlic mashed potatoes, and sautéed broccolini.

Wood fired angus ribeye topped with a red wine demi-glaze served with garlic mashed potatoes and sautéed broccolini.

Chilean sea bass topped with a cilantro citrus cream served with garlic mashed potatoes, and sautéed broccolini

Cajun red fish topped with a citrus pico de gallo, basil infused oil served with garlic mashed potatoes and sautéed broccolini.

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