



# Bayou Bistro

RESTAURANT &  
CATERING

LOUISIANA CAJUN CUISINE THAT IS GUARANTEED TO MAKE YOUR WEDDING MEMORABLE WITH 30+ YEARS OF EXPERIENCE TO DELIVER EXCEPTIONAL QUALITY, PRESENTATION, AND SERVICE

[WWW.LABAYOUBISTRO.COM](http://WWW.LABAYOUBISTRO.COM)



EMAIL US WITH ANY  
QUESTIONS YOU  
MAY HAVE DURING  
YOUR PLANNING  
PROCESS.

*Lindsey Mougeot*  
CATERING DIRECTOR



LINDSEYLABBCATERING@GMAIL.COM



CATERING LINE | 225.749.6354 EXT 2



PERSONAL CELL | 225.955.2217

## ABOUT US

WITH OVER 35 YEARS OF CULINARY  
EXPERIENCE, OWNER & HEAD CHEF,  
DALE MOUGEOT IS COMMITTED TO  
PROVIDE YOU AND YOUR GUESTS  
WITH BEAUTIFULLY PRESENTED,  
GREAT TASTING FOOD, ALONG WITH  
THE HIGHEST STANDARDS OF  
SERVICE.

ALL MENU CHOICES HAVE TO BE  
FINALIZED AT LEAST 3 WEEKS BEFORE  
YOUR EVENT.

FINAL HEAD COUNT & PAYMENT ARE  
DUE 2 WEEKS PRIOR TO YOUR EVENT.

9.45% TAX & 20% GRATUITY WILL BE  
ADDED TO YOUR TOTAL

\*TAX RATES SUBJECT TO CHANGE







## PASSED HORS D'OEUVRES

Kick off your reception with Butler-Passed Hors D'oeuvres. These pass arounds will instantly elevate the feel for your wedding because they add an element of elegance. Additionally, they are great for keeping hunger at bay after your ceremony and until dinner is served, encourages guests to mingle, and can appease differing palates. For the first 30 minutes of your event, your guests will be greeted by our professional & inviting attendants with delicious hors d'oeuvres.

### HOT CHOICES

Coconut Crusted Shrimp with a creole  
marmalade

Crawfish Pies

Mini Louisiana Lump Crab Cakes with a  
Remoulade sauce

Mini Meat Pies

Louisiana Shrimp & Grits

Louisiana Jumbo Bacon Wrapped Shrimp  
with Jalapenos

Seafood Stuffed Mushrooms

Spinach and Artichoke Puff Pastry Cups

Fried Chicken & Waffles

Jacked Up Crawfish Eggrolls with a Creole  
gravy

Fried Green Beans

Fried Green Tomato with Pimento cheese

Boudin Balls

Boudin Eggrolls

Spinach Stuffed Mushrooms

Spicy Shrimp & Sausage Skewers

### COLD CHOICES

Caprese Salad Skewers with a Balsamic  
Glaze

Bruschetta on Toasted Crostinis

Garlic Shrimp Crostini with an avocado  
spread

Cranberry Pecan Goat Cheese Truffles

Smoked Salmon Canapes

Mini Muffalettas

Greek Feta Dip in Phyllo Cups

Shrimp Cocktail





# RECEPTION MENU

Celebrate your love with exquisite cuisine

Our catering packages includes 3 hours of service, chaffing dishes, all dinnerware, Citrus punch, water, and a fruit and vegetable charcuterie display. You may substitute punch for tea.

## SPECIALITY CHOICES

Fried Eggplant Pontchartrain  
Crawfish Etouffee (served with  
either rice or in phyllo cups)

Spinach Stuffed Chicken  
Roulade with an Andouille  
Cream Sauce

Boudin Stuffed Chicken  
Roulade with Tasso Cream  
Sauce

Louisiana Shrimp & Jalapeño  
Cheese Grits

Spinach Stuffed Pork  
Tenderloin with Cajun Pepper  
Jelly

Fried Fish with Tartar Sauce  
Jumbo Shrimp Cocktail with  
Cocktail Sauce

Mini Louisiana Lump Cakes  
Cajun Pepper Jelly Glazed  
Shrimp

Coconut Encrusted Fried  
Shrimp with Creole Marmalade  
Louisiana Jumbo Bacon

Wrapped Shrimp  
Bacon Wrapped Duck with  
Cajun Pepper Jelly

Firecracker Shrimp  
Bacon Wrapped Pork  
Tenderloin with Cajun Pepper  
Jelly

Shrimp Pasta Alfredo with  
Penne Pasta

New Orleans Blackened  
Chicken & Andouille Pasta



# RECEPTION MENU

Celebrate your love with exquisite cuisine

Offered with the gold package ONLY, please choose 1 carved meat.  
Prime Rib is only offered as a carving station for an additional fee\*

## CARVED MEATS

Honey Smoked Ham

Apricot Glazed Roasted Pork Loin

Cajun Fried Turkey Breast

Prime Rib  
(additional fee)

Served with horseradish sauce or gravy to  
pair and dinner rolls \*





# RECEPTION MENU

Celebrate your love with exquisite cuisine

Our catering packages includes 3 hours of service, chaffing dishes, all dinnerware, Citrus punch, water, and a charcuterie display. You may substitute punch for tea.

## HOT & COLD CHOICES

Cajun Crawfish Tortellini

Bayou Meatballs

Crab & Artichoke Dip with

Assorted Crackers

Spinach & Artichoke Dip with

Assorted Crackers

Mini Crawfish Pies

Mini Meat Pies

Jacked Up Boudin Eggrolls

Boudin Balls

Crawfish Eggrolls

Fried Chicken Drumettes

Sweet Chile Glazed Chicken

Bites

Seafood Stuffed Mushrooms

Fried Ravioli with Marinara

Cajun Fried Green Beans

Fried Chicken Tenders with

Bayou Sauce

Jacked Up Crawfish Dip with

Pita Chips

Chicken Salad Mini Croissants

Chilled Louisiana Shrimp Dip

with Assorted Crackers

Mini Croissants

Assorted Finger Sandwiches

Louisiana Chilled Shrimp Pasta

Salad

Mediterranean Pasta Salad

New Orleans Cold Crab Dip with

Crackers

Pork or Vegetable Spring Rolls

Spinach Stuffed Mushrooms

# CATERING PACKAGES

## PRICELIST



*All catering packages are based on 100 or more guests. Both packages includes punch, water, and a charcuterie display.*

### SILVER PACKAGE

*2 specialty choices  
4 hot or cold choices*

**\$28.95**

### GOLD PACKAGE

*3 specialty choices  
5 hot or cold choices  
1 pre carved meat  
(prime rib available for an additional fee)*

**\$34.95**

*China service is available and priced upon request\**

*Our Catering packages are NOT required. We can customize your menu specifically to your budget upon request.*



# BAR PACKAGES

## PRICELIST



*All bar packages includes all cups, napkins, garnishes, and mixers*

### PREMIUM BAR

*Premium liquor, all mixers, 3 choices from our Tier 1 Wine list, 3 choices of canned beer, soft drinks, sweet tea or punch, and water*

**\$18/PERSON**

### BEER & WINE

*3 choices from our Tier 1 Wine list, 3 choices of canned beer, soft drinks, sweet tea or punch, and water*

**\$12/PERSON**

### CUSTOMIZE YOUR BAR

#### BLOODY MARY BAR

*Includes premium vodka, all fix-ins including olives, celery, shrimp skewers, pickled okra, green beans, and spices | \$5 per person*

#### HOT CHOCOLATE BAR

*Includes marshmallows | \$3 per person*

### SPECIALTY DRINK

*Add a specialty drink to a bar package | \$4 per person*

*Add bottled beer | \$2 per person  
Add a choice of 1 seltzer | \$2 per person*

# A LITTLE LAGNIAPPE



## LUNCH MENU FOR THE WEDDING PARTY

\$25.00 per person, plus tax & delivery fee (if needed)  
Select 3 items. Each additional item is \$3.00 per person

Chicken Salad Croissants  
Finger Sandwiches  
Boudin Egg rolls  
Boudin Balls  
Mini Muffulettas  
BBQ Meatballs  
Pasta Salad

Sweet Chile Chicken Bites  
Chicken Drumettes  
Burger Sliders  
Fruit & Cheese Tray  
Cajun Sausage Balls  
Deviled Eggs

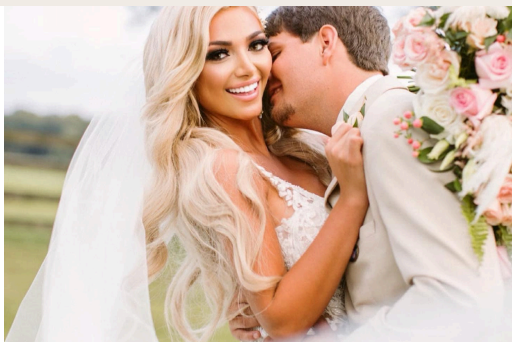


# TESTIMONIALS

RATED 5 STARS ON THEKNOT.COM

"Louisiana Bayou Bistro provided the most amazing food and bar for my daughter's wedding reception at The Greenery! Everything was delicious and the layout looked at exceptional. We received so many compliments from our guests about the selections on our menu. Shannon and her staff were easy to work with and helped make the occasion memorable. Perfect, professional and highly recommended!"

-GAYLA J | 10.2022



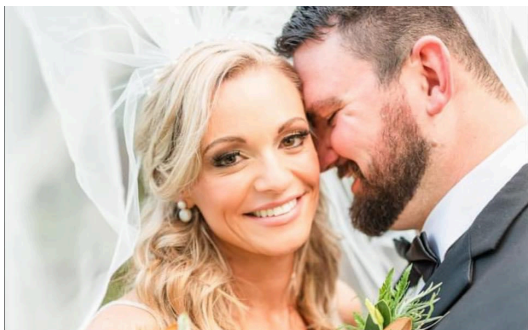
"I cannot write enough great things about Judy Wallis and LA Bayou Bistro. From the first meeting, Judy was amazing. She helped us plan exactly what we wanted at the budget we had. She became almost like a wedding planner for us, recommending vendors for things we hadn't booked. She even recommended our cake baker and they turned out perfect. Judy was waiting with drinks for my husband and me the moment we got to the reception. She would check on us to see if there was anything we needed. She was truly so amazing. The food was DELICIOUS! We had so many people compliment how great the food turned out. Some people were so impressed they went to the restaurant days later to eat there. When my husband and I left the reception, they had packed a picnic ready for us to take back with us. I really enjoyed working with LA Bayou Bistro. They made sure everything went smoothly and were very accommodating. All around fabulous vendor." -Christina C.

"Louisiana Bayou Bistro did a beautiful job catering our wedding! We started with a tasting, where we met with Judy and her team, and were provided with a sample of some of their most popular and requested menu items. Judy is also very involved in the wedding scene, so she knows how to operate smoothly, and she works well with many other vendors. The food was AMAZING, our personal favorites were the shrimp and grits, crab cakes, and Fried Eggplant Pontchartrain, but every single dish was delicious. We received many compliments on how tasty the food was, and also on the wide variety available! Finally, they were very easy to work with and professional, arriving on time and keep the bar and food stations very organized."

-LAUREN R | 10.2020

Our guests could not stop talking about how delicious the food was! Mrs. Judy was an absolute joy to work with and really helped to pull the whole wedding together. She answered all of the many questions I sent her way in a timely manner, the set up in our venue was beautiful, and the food was top notch! The staff members that came with her were extremely friendly and did a great job keeping up with the food and serving drinks. We loved having Louisiana Bayou Bistro at our wedding! They were crucial in making our wedding absolutely perfect!

-STACEY V | 04.2017







# QUESTIONS YOU MAY ASK

## *CAN I BRING MY OWN ALCOHOL?*

If you choose to provide your own alcohol, we can provide our licensed bartending services. We recommend two bartenders per 100 guests. Please ask for our bartending services brochure for more information.

## *3 HOUR LIMIT FOR FOOD AND BAR-HOW MUCH FOR ADDITIONAL HOURS?*

The food and bar will be open for 3 hours at the start of your reception. You may add additional time for an additional cost of \$1000 per hour (including food and bar) plus tax and gratuity.

## *DO YOU ALLOW ANY EXTRA OUTSIDE FOOD?*

We prefer no outside food vendors due to liability purposes.

## *DO YOU DO A FOOD TASTING?*

We provide complimentary food tastings at our restaurant by appointment only!

## *WHEN WILL THE BAR BE OPEN?*

The bar services will be open to guests at the start of your reception.

## *CAN I DO A CASH BAR?*

You can do a cash bar. This will be priced upon your selections and your number of guests.

## *ARE LINENS INCLUDED?*

Linens will be provided only for our food tables.

## *DO YOU OFFER LUNCH/BRUNCH ITEMS FOR THE BRIDE & GROOM SUITES?*

Yes that is something that we offer to all guests as an "add on" service.

## *IS BUFFET STYLE THE ONLY OPTION OR CAN WE DO SEATED, PLATED MEALS?*

Buffet style is preferred because most venues do not have the space or fully equipped kitchens for plated meals.

# BARTENDING SERVICES

## PRICELIST



*All bar packages includes all cups, cocktail napkins, garnishes, mixers, and straws | set up and clean up is also included  
All bartending packages are based on 3 hours of service. Each additional hour added is \$100 more per hour.*

### BASIC BAR

**\$300 set up fee.**

**(2) bartenders | \$400**

**Package includes: beer + wine**

**(4) domestic beers \*can do 3 domestic, 1 imported**

**(3) wine choices: Pinot Grigio, Chardonnay, White Zinfandel, Moscato, Cabernet**

## \$12/PERSON

### BASIC FULL BAR

**\$400 set up fee.**

**(2) bartenders | \$400**

**Package includes: beer, wine, + liquor**

**(3) domestic beers \*can do 2 domestic, 1 imported**

**(3) wine choices: Pinot Grigio, Chardonnay, White Zinfandel, Moscato, Cabernet**

**(3) liquors: Tito's, Crown Royal, Bombay, Malibu or Bacardi, Tequila, Amaretto**

**(1) specialty drink  
Amaretto Sour, Old Fashion, Bloody Mary, Margarita on the Rocks**

## \$15/PERSON

### PREMIUM BAR

**\$500 set up fee.**

**(2) bartenders | \$400**

**Package includes: beer, wine, + liquor**

**(3) domestic beers \*can do 2 domestic, 1 imported**

**(3) wine choices: Pinot Grigio, Chardonnay, White Zinfandel, Moscato, Cabernet**

**(5) liquors: Tito's, Crown Royal,**

**Bombay, Malibu or Bacardi, Tequila, Amaretto**

**(2) specialty drinks  
Amaretto Sour, Old Fashion, Bloody Mary, Margarita on the Rocks**

## \$18/PERSON

### CASH BAR

**\$500 set up fee**

**(2) bartenders | \$400**

**Beer | \$3 each**

**Wine | \$6 each**

**Mixed Drinks | \$8 each**