

In-House Banquets and Catering from the

dinner

* Served raw, under cooked, or can be cooked to order. Please note that consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Dinner Buffets

30 person minimum

Not available on certain holidays and U of M graduation dates.

New Orleans Voodoo

\$27.00 per person

Chicken and Shrimp Jambalaya, Alligator Voodoo, Grilled Rosemary Chicken, Fresh seasonal vegetable and steamed red skin potatoes. Buffet also includes Garden salad with ranch and balsamic vinaigrette, creamy Cole slaw, 3 Bean Salad and French Sliced Baguette with butter.

Bistro BBQ Buffet

\$30.00 per person

BBQ Chicken Breast, Catfish Beignets Slow Roasted Spare Ribs red beans Fresh Whipped mashed Potatoes and seasonal vegetable. Buffet also includes Garden salad with ranch and balsamic vinaigrette, creamy Cole slaw, 3 Bean Salad corn muffins and French Sliced Baguette with butter.

Italian Bistro Buffet

\$32.00 per person

Shrimp and Scallop Portofino, Sautéed Chicken Marcella Medallions, Grilled Sweet Italian Sausage, Pesto Penne Pasta and steamed Broccoli Florets. Buffet also includes Garden salad with ranch and balsamic vinaigrette, Bistro Bread and butter.

Plated Meals to You

30 person Minimum

Served with Bistro Bread and Hummus.

Add assorted soft drinks for \$1.50 more: Coke products, ice tea, lemonade, and coffee.

The Quarter Bistro will take our kitchen on the road for you. Just refer to our uniquely amazing dinner menu for meals of your choice and we will be on our way.