

Flanagan's

CATERING & EVENTS

Flanagan's Restaurant has been home to Thibodaux celebrations for nearly 40 years. Under the extensive experience and phenomenal leadership of Chef Randy Barrios and Chef John Sewell we are excited to offer Flanagan's as a space not only for dining, but also to host your next private event.

— VENUE DETAILS —

- 1500 sq ft Event Space
- 300 sq ft Bar/Lounge Space
- Private Parking
- Outdoor Patio Space
- Wireless Internet
- Event Host
- Tables & Chairs
- On-Site Ceremonies
- Capacity - 100 Seated / 200 Cocktail

— EVENT PLANNING —

Our team at Flanagan's makes the planning of your celebration an easy stress-free experience. We offer a three-tier pricing structure to accommodate any budget. Our packages include everything you will need to make your event a huge success.

— DEPOSITS & BILLING —

A non-refundable deposit of \$500.00 is required to reserve the space, date, and time. Events are not considered definite until a deposit is received. This deposit will also act as a damage deposit. If no damage is incurred, the deposit will be credited to the balance of your bill. Full payment is due upon completion of the event.

— GUARANTEE —

A final guest count will be required (10) days prior to the date of your function. It is your responsibility to contact Flanagan's with your guaranteed number of guests. If a final guarantee is not received, the original expected number will be your guarantee.

— RENTAL AND FOOD & BEVERAGE MINIMUM —

Flanagan's is available for private functions for \$100 per hour (minimum of 3 hours). Food & beverage minimum Saturday morning and Sunday-Thursday evenings \$2000
Friday & Saturday evenings \$4000.

This price does not include Taxes, Service Charges or Rental Fees.

— TAXES, SERVICE CHARGE & FEES —

An 9.95% tax and a 20% service charge will be added to all food and beverage prices.

There will be a 4% ADMIN fee on all credit and debt card transactions.

THIS FEE WILL NOT BE CHARGED FOR CASH TRANSACTIONS.

Any gratuity is left to the discretion of the customer.

All prices are subject to change.

— INQUIRIES —

For further information or to book an event, please contact Dina Fremin at 985-449-0633, email freminscatering@deltacmi.com or visit our website at www.flanagansthibodaux.com

•RECEPTION MENU PACKAGE CHOICES•

(Minimum of 40 guests)

-Silver Tray Service is included in every package-

— ELITE PACKAGE —

\$57.95 per guest plus tax and service charge

House Bar Package

Champagne Greeting for all Guests Upon Arrival

Champagne Toast

9 Light Hors D'Oeuvres (6 seafood)

2 Heavy Hors D'Oeuvres

1 Special Hors D'Oeuvres

1 Dessert

Upgrade to a premium bar package for additional \$10.00 per guest

— SIGNATURE PACKAGE —

\$51.95 per guest plus tax and service charge

House Bar Package

Champagne Toast for Bridal party

8 Light Hors D'Oeuvres (4 seafood)

2 Heavy Hors D'Oeuvres

1 Dessert

Upgrade to a premium bar package for additional \$10.00 per guest

— CLASSIC PACKAGE —

\$45.95 per guest plus tax and service charge

House Bar Package

Champagne Toast for Bridal party

7 Light Hors D'Oeuvres (4 seafood)

1 Heavy Hors D'Oeuvres

1 Dessert

Upgrade to a premium bar package for additional \$10.00 per guest

-Each of the above packages is offered without liquor at \$3.00 less per guest-

-Priced per guest plus tax and service charge-

•Choose Menu Package Upgrades To Enhance Your Package Selection•

•LIGHT HORS D'OEUVRES•

- | | |
|---------------------------------------|---|
| Miniature Creole Meatballs | Pork & Beef Egg Rolls |
| Crawfish Kickers | Cajun Sausage Bites |
| *Crabmeat Jalapeno Kickers | Angus Beef Sliders |
| Fried Chicken Breast Tenderloin | Assorted Finger Sandwiches |
| Black Sesame Coated Chicken Bites | <i>(Ham, Turkey, Roast Beef, & Chicken Salad)</i> |
| *Asparagus Lemon Risotto | Mini Muffalatta |
| <i>Served in a Spoon</i> | Shrimp Cocktail |
| *Seafood Stuffed Mushrooms | *Smoked Salmon on a Wonton Chip |
| *Garlic and Spinach Stuffed Mushrooms | <i>with Wasabi Cream</i> |
| Bruschetta with Olive Tapenade | *Assorted Mini Quiche |
| Crispy Fried Catfish Bites | Spinach & Artichoke Dip |
| *Golden Fried Gulf Shrimp | Crab Dip |
| *Golden Fried Coconut Shrimp | Shrimp Mold |
| *Shrimp En Brochette | Crawfish Dip |
| Thai Vegetables Spring Rolls | Baked Brie with Honey and Almonds |
| Chicken Quesadilla Bites | Mini Meat Pies |
| | Mini Crawfish Pies |

* Indicates silver tray service which are passed food items

•HEAVY HORS D'OEUVRES•

- | | |
|-----------------------------|--|
| Seafood Gumbo | Jambalaya Pasta |
| Chicken & Sausage Gumbo | Crawfish & Andouille Farfalle |
| Spicy Asian Beef Lo Mein | Garlic Shrimp or Chicken Rotini Pasta |
| Chicken & Sausage Jambalaya | Bronze Chicken and Fire Roasted Artichokes |
| Shrimp & Tasso Farfalle | <i>with Penne Pasta</i> |
| | Crawfish Monica |

•DESSERTS•

- | | |
|--|---------------------------------------|
| Lemon Bars | Assorted Mini Cheesecakes |
| Assorted Petits Fours | Coconut Cake Squares |
| Bread Pudding with Rum or Praline Sauce | Double Fudge Chocolate Brownies |
| Chocolate Dipped Strawberries (seasonal) | White Chocolate Macadamia Nut Cookies |
| Pecan Cobbler | Macerated Berries |

• RECEPTION MENU PACKAGE UPGRADES •

— SPECIALTY HORS D' OEUVRES —

-Priced per guest plus tax and service charge-

Seafood

Potato filled with Maine Lobster, Corn, and Chervil Salad \$7.75

Ahi Tuna Tartar in an Asian Spoon \$6.00

Apple Wood Bacon Wrapped East Coast Scallops \$7.75

Cheddar Biscuit topped with Barbequed Shrimp \$6.00

Andouille Crusted Oyster with White Remoulade \$6.00

Petite Crab Cakes with Roasted Red Pepper Coulis \$6.50

Crawfish Cheesecakes with Crème Fraiche \$7.50

Gulf Shrimp and Grits \$6.00

Meat

Lamb Chop Lollipops with Blackberry Glaze \$7.00

Pulled Pork and Slaw on Ciabatta Toast \$7.00

Pear and Bleu Cheese Wrapped Prosciutto \$7.75

Boursin Filet Beef Tips Crostini \$7.00

Smoked Duck and Poblano Quesadilla \$6.00

Vegetarian

Bruschetta with Olive Tapenade \$5.00

Goat Cheese Stuffed Cherry Tomato Lollipops \$5.50

Asparagus Lemon Risotto Served in a Spoon \$4.50

Spinach Gruyere Mushroom Quiche \$5.00

— STATIONARY STATIONS —

Priced by display or platter, plus tax and service charge
Serves 30 - 40 guests

Sushi Display \$250.00

Sushi rolls with soy sauce, pickled ginger, and wasabi

Charcuterie Platter \$250.00

A delicious display of smoked and cured meats to include: head cheese, smoked boudin, salami, capocola, and paté. Accompanied by stone ground mustard, cornichons, assorted olives and crostinis

Smoked Salmon Display \$250.00

Thin sliced side of smoked salmon served with whipped cream cheese, capers, diced red onion, fresh dill and ciabatta crostini

Fruit & Cheese Display \$250.00

An array of imported and domestic cheese to include: brie, gorgonzola, Swiss, and smoked gouda.
Fresh seasonal fruits to include: red and green grapes, melon, pineapple, and mixed berries

Mediterranean Antipasto Platter \$200.00

Marinated feta, sun-dried tomatoes, kalamata olives, pepperoncini peppers, and hummus.
Accompanied by toasted pita chips

Bruschetta Platter \$175.00

Fresh tomato, basil, feta, olive tapenade, sun-dried tomato pesto, eggplant caponata, white bean and tasso. Served on French bread crostini

•RECEPTION MENU PACKAGE UPGRADES•

— ACTION STATIONS —

Priced per guest plus tax and service charge
Includes a uniformed chef

— PASTA STATIONS —

Crawfish & Andouille Farfalle \$7.00
Bronzed Chicken & Fire Roasted Artichoke with Orecchiette or Penne Pasta \$7.00

— CARVING STATIONS —

Smoked Beef Brisket \$8.00
Smoked Pork Brisket \$7.00
Top Round Roast \$7.50
Bone-in Steamship Ham \$7.00
Prime Rib \$12.00
Whole Beef Tenderloin \$15.00

Presented with artisan breads, spreads, and red currant horseradish cream

— LOBSTER RAVIOLI STATION —

Handmade lobster ravioli with a roasted corn and Roma tomato cream sauce and a drizzle of truffle oil \$11.00

— DESSERT STATIONS —

-40 People and Under-

Bananas Foster Flambé \$10.00

New Orleans style bananas foster flambé served over French vanilla ice cream or cheesecake scoops

Crepes Suzette Flambé \$10.00

French dessert consisting of a crêpe with beurre Suzette, a sauce of caramelized sugar and butter, tangerine or orange juice, zest, and Grand Marnier or orange Curaçao liqueur on top, served flambé

French Vanilla Strawberry Crepes Flambé \$10.00

Homemade French vanilla ice cream folded in a crepe shell topped with a strawberry rum sauce

• BEVERAGE BRANDS •

— HOUSE BAR PACKAGE —

Bourbon - Evan Williams
Scotch - J&B
Vodka - Smirnoff
Gin - Seagram's
Rum - Bacardi
Tequila - Sauza Silver
Domestic Beer
House Wines
Cabernet Sauvignon,
Chardonnay,
White Zinfandel,
Merlot &
Pinot Grigio

— PREMIUM BAR PACKAGE —

Bourbon - Jack Daniels
Blends - Crown Royal
Scotch - Chivas Regal
Vodka - Absolut
Gin - Tanqueray
Rum - Malibu
Tequila - Jose' Cuervo
Domestic & Imported Beer
Drafts
Frozen Premium Drinks
Speciality Premium Martinis
House Wines
Cabernet Sauvignon,
Chardonnay,
White Zinfandel,
Merlot &
Pinot Grigio

• BEVERAGE SERVICES •

— CASH BAR —

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

House Brands \$4.50 - \$6.00	Imported Beer \$4.00- \$5.00	Premium Brands \$6.00 - \$7.50
Domestic Beer \$3.00		House Wines \$7.00

— TALLY BAR —

Under this proposal, the host will be charged for each drink consumed by your guests
Priced per guest plus tax and service charge

House Brands \$4.50 - \$6.00	Imported Beer \$4.00 - \$5.00	Premium Brands \$6.00 - \$7.50
Domestic Beer \$3.00		House Wines \$7.00
	House Wines \$25.00	
	House Champagne \$25.00	

•BREAKFAST•

— CONTINENTAL BREAKFAST —

Freshly Baked Pastries
Coffee, Juice and Milk
\$15.95 per person plus tax and a service charge

— BUFFET STYLE BREAKFAST —

(Minimum of 40 guests)

Scrambled Eggs
Sausage
Bacon
Hash Browns
Grits
Biscuits with Butter and Jelly
Coffee, Juice and Milk
\$20.95 per person plus tax and a service charge

— GOURMET BREAKFAST —

Classic Eggs Benedict
French Style Potato Etouffee
Homemade Cajun Sausage Links
Fresh Berries with Whipped Cream
Coffee, Juice and Milk
\$27.95 per guest plus tax and a service charge

•LUNCH BUFFET•

(Minimum of 40 guests)

\$28.95 per guest plus tax and a service charge

-We do require your menu choices and a confirmed on the number of guests ten days prior to your event 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
Cajun Potato Soup
Creole Shrimp & Corn Soup
Chicken Tortilla Soup
Cream of Broccoli Soup

Salads

House Salad
Caesar Salad
Spinach Salad
Spring Mix Salad
Greek Salad

— ENTREES —

(select 2)

-You may select a third entree for an additional \$6.00 per person-

Roast Beef Au Jus	Lasagna
Garlic Chicken Pasta	Fried Chicken
Chopped Sirloin Steaks	Fried Catfish
Shrimp Pesto Pasta	Shrimp Stew
Sliced Baked Ham	Pork Roast
Sliced Turkey	Honey Pecan Pork Chops
Honey Pecan Chicken	Baked Chicken
Pork Loin with Carmelized <i>Onions & Apples</i>	Stuffed Bell Peppers

— SIDES —

(Select 2)

Wild Rice	Glazed Carrots
Petit Pois	Mashed Potatoes
White Rice	Vegetable Medley
Green Beans	Oven Roasted Herb Potatoes
Potatoes Au Gratin	Candied Sweet Potatoes
Sweet Corn	Eggplant Casserole

— DESSERTS —

(select 1)

Cheese Cake
Chocolate Cake
Pecan Pie
Lemon Meringue Pie
Bread Pudding
with Rum or Praline Sauce

•LUNCHEONS•

\$30.95 per guest plus tax and a service charge

-We do require your menu choices, confirmed number of guests and entree count ten days prior to your event 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
Cajun Potato Soup
Creole Shrimp & Corn Soup
Chicken Tortilla Soup
Cream of Broccoli Soup

Salads

House Salad
Caesar Salad
Spinach Salad
Spring Mix Salad
Greek Salad

— ENTREES —

(select 2)

Chopped Sirloin Steak

8oz. Chargrilled chopped sirloin steak topped with your choice of either sauteed onions and bell peppers or mushroom sauce

Fresh Fish Almondine

Crispy fried almond crusted fillet 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

Chargrilled breast of chicken, topped with a seasoned medley of onions, bell peppers and tomatoes

Pecan Chicken

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

Stuffed Pork Chop

6oz. Italian sausage stuffed pork chop baked to perfection

Gulf Shrimp Tortellini

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

Grilled Pork Chop

6oz. Grilled center cut pork chop topped with sauteed onions and brown gravy

Sliced Roast Beef

Tender slices of roast beef with rich au jus

-Each entree is served with complementing vegetables and starch-

— DESSERTS —

Cheese Cake
Chocolate Cake
Pecan Pie
Lemon Meringue Pie
Bread Pudding
with Rum or Praline Sauce

•DINNER BUFFET•

(Minimum of 40 guests)

\$37.95 per guest plus tax and a service charge

\$15.95 per child 10 year old and younger

-We do require your menu choices and a confirmed on the number of guests ten days prior to your event 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
Cajun Potato Soup
Creole Shrimp & Corn Soup
Chicken Tortilla Soup

Salads

House Salad
Caesar Salad
Spinach Salad
Spring Mix Salad
Greek Salad

— ENTREES —

(select 2)

-You may select a third entree for an additional \$6.00 per person-

Seafood Stuffed Bell Peppers
Grilled Shrimp Ka-Bobs
Shrimp Fettuccini
Pepper Steak with Onions and Bell Peppers
Chicken Roulade with Seafood Stuffing
Medallions of Pork with a Creole Mustard Demi
Pork Roast with Carmelized Onions and Apples
Oven Roasted Boneless Chicken Breast with Lemon Thyme Beurre Blanc
Crawfish Etouffee
Chicken Orleans
Chopped Sirloin Steaks
Sliced Roast Beef Au Jus
Fresh Grilled Fish
Crawfish and Andouille Farfalle
Bronzed Chicken and Fire Roasted Artichokes with Penne Pasta

— SIDES —

(select 4)

Wild Rice	Glazed Carrots
Petit Pois	Mashed Potatoes
White Rice	Vegetable Medley
Green Beans	Oven Roasted Herb Potatoes
Potatoes Au Gratin	Candied Sweet Potatoes
Sweet Corn	Eggplant Casserole
Sweet Potato Medallions	Fettuccini Alfredo

— DESSERTS —

(select 1)

Pecan Pie	Lemon Meringue Pie	Cheese Cake
	Bread Pudding with Rum or Praline Sauce	Chocolate Cake

•DINNER•

-We do require your menu choices, confirmed number of guests and entree count ten days prior to your event and prices will be charged accordingly-

-Kids menu available for children under 10 year old-

— SOUP OR SALAD —

(select 1 of either)

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

Soups

Cream of Crabmeat Soup
Seafood Gumbo
Shrimp & Corn Soup (Cream or Creole)
Chicken & Sausage Gumbo

Salads

Spring Mix
Caesar Salad
House Salad
Spinach Salad

— ENTREES —

(select 2)

Stuffed Shrimp - \$38.95

Fresh Gulf shrimp, served broiled stuffed with a rich shrimp, crawfish, and crabmeat stuffing

Steak and Stuffed Shrimp - \$58.95

A combination of sauteed jumbo stuffed shrimp and a tender 5oz. filet

Flounder Roulade - \$44.00

Flounder stuffed with a seafood dressing, rolled, broiled, and topped with jumbo Gulf shrimp, tomatoes, and mushrooms

Fresh Fillet of Fish Garcia - \$39.95

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

Chicken Salvatora - \$38.95

Chargrilled breast of chicken set on a golden fried eggplant medallion, topped with fresh asparagus spears and our creamy salvatora sauce

Pecan Chicken - \$38.95

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

Filet Burgundy - \$57.95

Hand-cut 8oz. filet mignon grilled to perfection and topped with a burgundy mushroom sauce

Black Angus Ribeye - \$55.95

Thick, hand-cut 12oz. chargrilled ribeye au jus

Filet Duo - \$61.95

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

•DINNER CONTINUED•

Seafood Napoleon - \$39.95

Layers of fried eggplant medallions and seafood mornay, topped with sauteed shrimp, crabmeat, and oysters, then draped with two sauces, herbal infused cream and homemade tomato sauce

Gulf Shrimp Tortellini - \$38.95

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

Chicken Roulade - \$38.95

Boneless chicken breast stuffed with our house mornay, rolled, and then broiled and topped with cream sauce

Fried Shrimp Platter - \$38.95

One dozen fresh Gulf shrimp deep-fried to perfection with French fries

Andouille Crusted Fresh Fish - \$38.95

Fresh fish crusted with andouille, Creole onions, and herbs then baked to a crisp, flaky texture laced with your choice of roasted red pepper relish or lemon thyme beurre blanc

Veal Chop Tchoupitouolas - \$55.00

Baby veal chop stuffed with prosciutto and fontina cheese topped with a mushroom demi cream sauce

Veal with Sun-Dried Tomatoes and Spinach - \$43.00

Tender veal leg slices paned with garlic, sun-dried tomatoes, and baby spinach in a red wine reduction

Soft Shell Crab Lafourche - \$41.00

Louisiana soft shell crab fried golden brown topped with lump crabmeat brandy mushroom cream reduction

Abbeville Pork - \$42.00

Frenched center cut pork loin grilled set on a bed of andouille cornbread dressing and topped with an Abbeville cane syrup glaze and fried sweet potato nest

Chicken or Shrimp Artichoke Pasta - Chicken \$38.95 / Shrimp \$40.95

Gulf shrimp or chicken breast, artichoke hearts, sun-dried tomatoes, and sliced Portabello mushrooms sautéed in a garlic sherry cream sauce tossed with choice of pasta, fresh spinach, and parmesan cheese

-Each entree is served with complementing vegetables and a starch-

— DESSERTS —

(select 1)

Chocolate Cake

Cheese Cake with Variety of Toppings

Bread Pudding with Rum or Praline Sauce

Bananas Foster New Orleans (40 people and under)

-Prices per guest plus tax and service charge-