

Lava Cantina

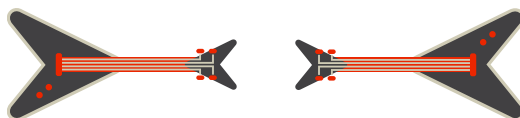


HORS D'OEUVRES

(prices are per piece. 25-piece minimum)

HOT

- Miniature Great Balls of Fire: Mexican Boudin Balls stuffed with Chorizo, Cilantro and Mexican Rice with Creole Dipping Sauce 5.00++
- Natchitoches Meat Pies 5.00++
- Creole Meatballs 5.00++
- Andouille Sausage and Shrimp Skewer 6.50++
- Beef Churrasco Skewers with Chimichurri Sauce 6.00++
- Chicken Churrasco Skewer with Red Chimichurri Sauce 6.00++
- Gumbo Shooters 5.00++
- Shrimp & Grits Shooters 6.00++
- Zydeco Cakes 6.50++
- Southwest Eggrolls with Avocado Ranch Dipping Sauce 4.00++
- Chorizo and Pepperjack Stuffed Jalapenos wrapped in Bacon 6.00++



COLD

- Texas Deviled Eggs - Cholula Spiced with Cilantro and Sliced Jalapeno 3.00++
- Cajun Shrimp Guacamole Bites 5.00++
- Mexican Bruschetta 5.00++
- Blue Crab Tostadas w/Micro Cilantro and Avocado 7.50++
- Classic Bruschetta Basil Pesto, Goat Cheese, Diced Oven Roasted Tomatoes 5.00++



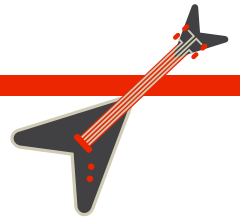
SHARABLES & DISPLAYS

(prices are per person. 10-person minimum)

Charcuterie Sausage Board	12.00++
Habanero Sausage, Boudin, Alligator Shrimp and Crawfish Sausage served with Bacon Marmalade and Assorted Cheeses	
Salsa Trio	5.00++
Salsa Rojo, Char-Green Habanero, and Green Tomato Cruda Salsa Served with Crispy Tortilla Chips.	
Rock n' Guac	5.00++
Avocados, Red Onions, Jalapenos, Lime, Herbs and Spices, Garlic and Tomatoes. Served with Tortilla Chips.	
Roasted Garlic Hummus	5.00++
Served with Crisp Vegetables	
Crawfish and Gator Dip	5.00++
Louisiana Crawfish, Alligator and Chorizo. Served with Tortilla Chips	
Parliament Queso-Delic	4.00++
House made Queso Dip with Three Cheese Blend, Onions and Green Hatch Chiles. [Add Brisket for just \$2pp more]	
Rock N' Roll Appetizer Tray	75.00++
Assortment of Natchitoches Meatpies, Miniature Great Balls of Fire, Southwest Eggrolls w/ Avocado Ranch Dipping Sauce	
The Sound Check Appetizer Tray	115.00++
Assortment of Chorizo and Pepperjack Stuffed Jalapenos wrapped in Bacon, Natchitoches Meatpies, Chicken Churrasco Skewer with Red Chimichurri Sauce, Miniature Great Balls of Fire, Crispy Tortilla Chips and Salsa Rojo	



STATIONS



NOLA DIP STATION:

8.00pp++

Gator Crawfish Queso, Salsa Rojo, and House-made Guacamole. Served with Tortilla Chips.

SALAD STATION:

Choose 1 for 6.00pp++ or Choose 2 for 10.00pp++

-Lava Salad – Tossed with Blistered Grape Tomatoes, Red Onion, Green Chilis, Black Bean Corn Pico, Fried Tortilla Strips with Avocado Ranch

-Greek Salad – Romaine Hearts and Arugula topped with Kalamata Olives, Grape Tomato halves, Red Onion, Sliced Cucumber and Feta Cheese. Tossed in Feta Vinaigrette.

-BLTA Salad: Romaine Hearts tossed with Yellow Tomato Wedges, Bacon Lardons, Sliced Avocado, and Herb Croutons. Served with Buttermilk Ranch or Balsamic.

-Romaine Hearts topped with Grape halves, Orange segments, Roasted Bell Peppers, Diced Tomatoes, Green Onions, Toasted Pecans. Streaked with house-made Caesar and House-made Balsamic.

-Creole Potato Salad

ASSORTED QUESADILLA STATION:

Choose 2 for 14pp++ or Choose 3 for

16pp++

Served w/Chips and Salsa Rojo

-Blackened Chicken Quesadilla

Lava Cantina Spice Pulled Chicken, Three Cheese Blend, and Pico de Gallo

-NOLA Brisket Quesadillas

Abita Braised Brisket, Nola Barbecue Sauce, Three Cheese Blend and Cilantro

-French Quarter Seafood Quesadilla

Gulf Shrimp and our Three Cheese Blend





STATIONS



ROCK STREET TACO™ STATION:

Choose 2 for 14pp++ or Choose 3 for 16pp++

Served w/Chips and Salsa Rojo

BY AIR

-Sharp Dressed Bird

Braised Chicken, Fire Roasted Corn, Tomato Ragout, Arugula, Peach Pico and Goat Cheese Crumbled

-Hotel California

Shredded Chicken, Roasted Corn & Black Bean Relish, Avocado and Gringo Bandito® Cream

-Fried Chicken & Queso Tacos

Crispy Chicken, Shredded Lettuce, Queso and Peach Pico de Gallo

BY LAND

-Hawaiian Pork Tacos

Citrus Braised Smoked Pork, Pineapple Pico de Gallo, Crispy Onions and Gringo Bandito Crema

-Twang N' Tacos

Texas-style BBQ Brisket, Peach Pico and Gringo Bandito® Crema

-En Fuego Asada

Char-Grilled Marinated Steak Topped with Fire Roasted Corn and Poblano Cream Sauce and Queso Fresco

BY SEA

-Amplified Shrimp Taco

Batter Fried Shrimp Tempura, tossed in a Spicy "Bang- Bang" Sauce, Creamy Slaw and Pico De Gallo

-Grilled Fish Taco

Grilled fish taco with Creamy Slaw and Lime Crema

BUILD YOUR OWN LAVA NACHO STATION:

Choose 2 for 12pp++ or Choose 3 for 14pp++

-Pulled Pork

-Chicken

-Diced Carne Asada

Served with Charro Beans w/Andouille Sausage and Chorizo, Monterrey Jack and Asadero Cheese, Pickled Jalapenos, and Parliament Queso-delic Queso.

FAJITA STATION:

Choose 2 for 19pp++ or Choose 3 for 23pp++

Served w/Crispy Tortilla Chips and Salsa Rojo

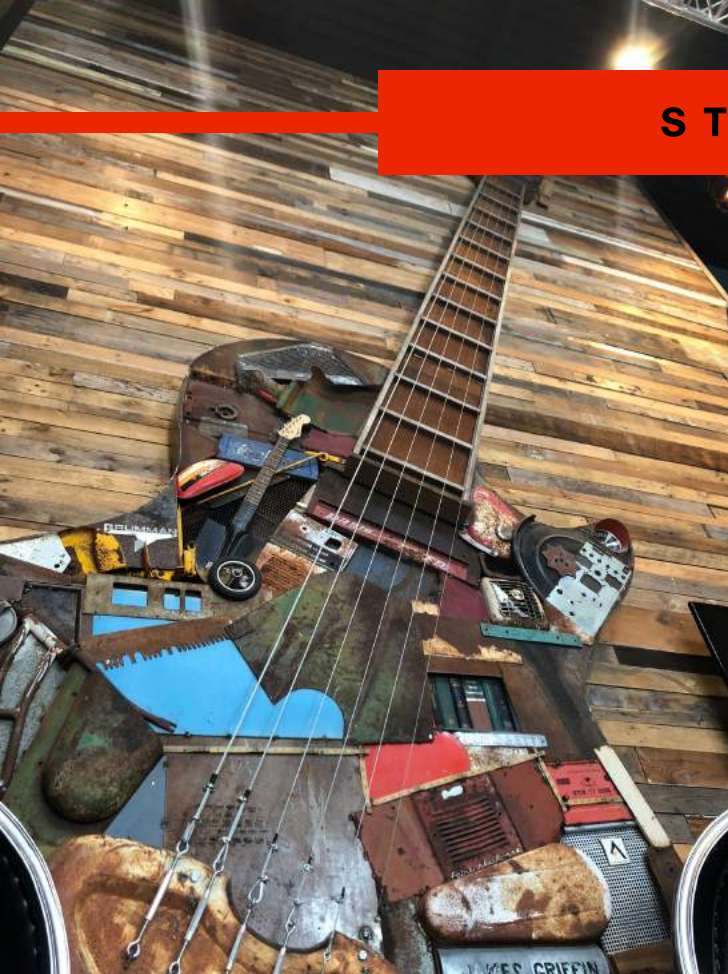
-Fajita Chicken

-Fajita Beef

-Cajun Shrimp

Flour Tortillas, Pico de Gallo, Shredded Cheese, Sour Cream

STATIONS



SANDWICH STATION:

10.00pp++

Served with House-made Spicy Potato Chips

- Shrimp Po'boy
- Chicken Torta
- Veggie Torta

PO'BOY BAR:

Choose 2 for \$18pp++ or Choose 3 for 24pp++
10-person minimum

- Shrimp
- Catfish
- Crawfish

Served with French Quarter Rolls, Shredded Lettuce, Sliced Tomato, Red Onion, Creole Remoulade

SLIDER BAR:

Choose 2 for 17pp++ or Choose 3 for 20pp++

Served w/House-made Lava Kettle Chips

- Chorizo Burger Sliders
- BBQ Brisket Sliders
- Pulled Pork Sliders
- Jalapeno Sausage Sliders
- Cajun Meatloaf Sliders
- Creole Catfish Sliders

27 CLUB MAC & CHEESE STATION:

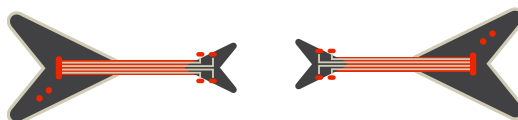
17.00pp++

Includes Three Meats and Assorted toppings

Cavatappi Pasta tossed in Creamy Cheddar Cheese Sauce served with the choice of:

- Chorizo
- Andouille Sausage
- Jalapeno Sausage
- NOLA Brisket
- Fajita Chicken
- Crawfish
- NOLA BBQ Shrimp
- Bacon

Green Onion, Jalapenos, Roasted Bell Peppers, Salsa Roja, Sour Cream, Fresh Cilantro, Cheddar Cheese, Chimichurri Sauce



STATIONS



ATTENDED CARVING STATION: \$100 Carving Station Attendant Fee
Includes Choice of Two Sides (see below). Served with Rolls.

- | | |
|--|-----------|
| -Coriander Pork Loin w/Chimichurri Sauce | 22.00pp++ |
| -House Smoked Brisket w/ Creole BBQ Sauce | 29.00pp++ |
| -Mustard and Herb Crusted Prime Rib with Horseradish Cream Sauce | 36.00pp++ |
| -Marinated Turkey Breast with Jalapeno Cranberry Sauce | 23.00pp++ |
| -Herb Crusted Roasted Sirloin with Au Jus | 26.00pp++ |
| -Lemon and Thyme Roasted Whole Chickens with Pan Jus | 20.00pp++ |

SIDES: Add on to any Station! 4.00 each++

- Charro Beans with Andouille Sausage and Chorizo.
- Cilantro Rice
- Pepper Jack Grits
- Cajun Potato Salad
- Creole Mac and Cheese
- Garlic Mashed Potatoes
- Corn Maque Choux
- Seasonal Vegetables
- Creole Green Beans
- Creamy Cajun Cole Slaw
- French Fries

Prices are Subject to Change.

"++" Indicates 8.25% Sales Tax and 22% Service Fee

STATIONS



DESSERT STATION:

-NOLA Bread Pudding	8.00pp++
-Southern Berry Cobbler	7.00pp++
-Beignets w/Powdered Sugar	6.50pp++
-Churros dusted w/Cinnamon Sugar. Served w/Dulce De Leche Dipping Sauce	8.00pp++
-Assorted Bayou Brownies and Cookies	5.50pp++
-White Chocolate Bread Pudding w/Bailey's Cream	9.00pp++
-Sopapillas topped w/Cinnamon Sugar and Whipped Cream	9.00pp++
-Bananas Foster Cheesecake	8.00pp++
-Kings Cake - Serves 12ppl. Pre-order only.	

UNLIMITED NON-ALCOHOLIC BEVERAGES:

Water, Tea, Coffee and PepsiCo Sodas upon request

6.00pp++

Vegetarian Options and Special Dietary Foods are available.



Prices are Subject to Change.

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ROCK N' BUFFET

Minimum of 25 guests

Includes Chips and Salsa Rojo

Add: Crawfish Gator Dip or Parliament Queso-delic - 4.00pp++

SALADS: (choose 2)

-Lava Salad: Tossed with Blistered Grape Tomatoes, Red Onion, Green Chilis, Black Bean Corn Pico, Fried Tortilla Strips with Avocado Ranch

-Greek Salad: Romaine Hearts and Arugula topped with Kalamata Olives, Grape Tomato halves, Red Onion, Sliced Cucumber and Feta Cheese. Tossed in Feta Vinaigrette.

-BLTA Salad: Romaine Hearts tossed with Yellow Tomato Wedges, Bacon Lardons, Sliced Avocado, and Herb Croutons. Served with Buttermilk Ranch.

-Romaine Hearts Salad: Romaine Hearts topped with Grape halves, Orange segments, Roasted Bell Peppers, Diced Tomatoes, Green Onions, Toasted Pecans. Served with House-made Balsamic.

-Creole Potato Salad

SIDES: (choose 2)

-Charro Beans with Andouille Sausage and Chorizo.

-Cilantro Rice

-Pepper Jack Grits

-Cajun Potato Salad

-Creole Mac and Cheese

-Garlic Mashed Potatoes

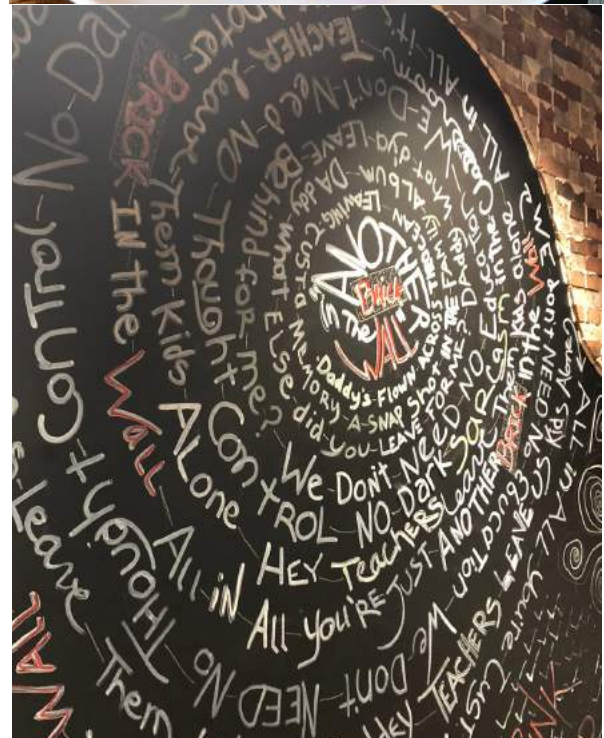
-Corn Maque Choux

-Spicy Jambalaya

-Praline Sweet Potato Casserole

-Creole Green Beans

-Seasonal Vegetables





ROCK N' BUFFET

ENTREES:

- Pollo Adovado – Char-Grilled Chicken Breast with Black Bean and Corn Relish
- Cajun Chicken Lasagna
- Carnitas – Braised Pork with Pickled Onions, Cilantro, Salsa Verde
- Carne Asada - Tequila-marinated Skirt Steak with Fennel and Grapefruit Relish w/Cilantro Pesto and Warm Tortillas
- Vegetarian Chili Rellenos – Poblano Pepper stuffed with Quinoa and Queso Fresco
- Cajun Turkey Breast with Chipotle Cranberry Sauce
- Cajun Garlic Pork Roast
- Cajun Fried Catfish with Remoulade Sauce
- Creole Roast Beef Daube – Classic New Orleans Pot Roast
- Jambalaya Pot Pie
- Cajun Chicken and Sausage Alfredo
- Spicy Cajun Meatloaf
- Creole Redfish Courtbouillon
- Blackened Creole Salmon
- Cajun Butter Steak



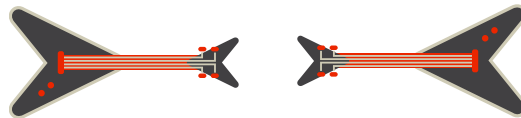
DESSERTS: (choose one)

Add Additional Option: 5.00pp++

- NOLA Bread Pudding
- Southern Berry Cobbler
- Beignets w/Powdered Sugar
- Churros dusted w/ Cinnamon Sugar. Served w/Dulce De Leche Dipping Sauce
- Bananas Foster Cheesecake
- Assorted Bayou Brownies and Cookies

BEVERAGES:

-Includes Water, Tea, Coffee and Assorted Sodas



Choose 2 Entrees: 49.00

Choose 3 Entrees: 55.00

Choose 4 Entrees: 62.00

Customize any Menu Options...Talk to Your Sales Director today!

BAR & BEVERAGES



NON ALCOHOLIC BEVERAGES

Coffee and Tea (Hot and/or Iced) 3.00 each
Assorted PepsiCo Sodas 3.00 each
Smart Water Bottles 5.00 each
Assorted Juices 5.00 each

UNLIMITED NON-ALCOHOLIC BEVERAGE STATION: 6.00pp++
Water, Tea, Coffee and PepsiCo Sodas upon request

ALCOHOLIC BEVERAGES:

BAR ON CONSUMPTION:

Domestic Beer: 16oz. - 5.00; 24oz. - 8.00
Imported/Micro Beer: 16oz. - 7.00; 24oz. - 9.00
Bucket of 6 Domestic Beers: 30.00
Bucket of 6 Imported Beers: 35.00
Specialty Cocktail: (Hurricane, Frozen Margaritas, Frose) - 10.00 each++
Pitcher of House Margaritas: 35.00
Pitcher of Frose: 45.00

Call Liquors: 8.00 each

- Kruto Vodka
- Don Q White Rum
- Waterloo No. 9 Gin
- Milagro Silver Tequila
- Jack Daniels Bourbon

Premium Liquors: 10.00 each

- Tito's Vodka
- Bombay Sapphire
- Jack Daniel's Gentleman Jack
- Avion Reposado Tequila
- Bacardi Silver Rum

Super Premium Liquors: 12.00 each

- Crystal Head Vodka
- Johnnie Walker Black
- Herradura Double Barrel Reposado
- Casa Noble Reposado
- Patron Silver Tequila
- Zephyr Gin

HAND-SELECTED TEQUILA FLIGHT: .5oz of each tequila \$16.00pp++
Avion Reposado, Herradura Double Barrel Reposado, Maestro Dobel Anejo



BAR PACKAGES



- all packages do not include passed or signature beverages
- shots are not included
- enhancement options available upon requests
- Includes Water, Tea and Assorted Sodas

GROUPIE BAR PACKAGE

Beer and Wine
2 Hours – 20.00pp++
3 Hours – 23.00pp++
4 Hours – 25.00pp++
5 Hours - 27.00pp++

ROCKSTAR BAR PACKAGE

Call Level Liquors, Beer
and Wine
2 Hours – 25.00pp++
3 Hours – 29.00pp++
4 Hours – 33.00pp++
5 Hours - 37.00pp++

VIP BAR PACKAGE

Premium Level Liquors, Beer
and Wine
2 Hours – 27.00pp++
3 Hours – 33.00pp++
4 Hours – 38.00pp++
5 Hours - 43.00pp++

WINES:

Tier 1 Wine: 8.00++ per glass

Chateau St Jean Chardonnay
Carnivor Cabernet
Chateau Ste. Michelle Sauvignon Blanc
Berringer Pinot Grigio
Prophecy Pinot Noir
Dark Horse Rose

Tier 2 Wine: 11.00++ per glass

B Side Chardonnay
A by Aracia Pinot Noir
H3 Cabernet
Velvet Devil Merlot

DRINK TICKETS:

Beer and Wine Only: 7.00++ each
Beer, Wine and Call Liquor: 8.00++ each
Beer, Wine and Premium Liquor: 10.00++ each

CASH BAR:

\$500 minimum spend to set up a separate bar
\$100 Bartender Fee

*Bottle Service is available upon request. Ask your Sales Director for more information.