



Lasyone's!

“A Natchitoches Tradition for Over 40 Years”

Chef *Angela Lasyone* and her catering staff are dedicated to providing our clients with excellence. Known as one of Louisiana's finest Cajun Creole restaurants, famous for our meat pie, we also provide an extended catering menu. Our catering staff prides itself with great service and cuisine that is exceptional in taste.

Whether it is a wedding or cocktail party, a corporate breakfast or lunch, social club dinner, or event, we can offer customized menus specific to your occasion to help make your event a successful one.

We proudly feature quality food with unsurpassed service, and a commitment to you, our client.

Whatever your occasion... “Lasyone's!”

In order to better serve you, we have enclosed our menu without prices. Due to the many different types of events catered, this will allow each menu to be quoted to conform to your budget and catering needs. Please look over what we offer and feel free to give me a call to work with you on a menu and price according to your event and budget. If there is something in particular that you want that we do not have listed... just let me know!

Thanks for considering us!

Angela Lasyone
Chef / Owner
Lasyone's Meat Pie Restaurant

BREAKFAST MENUS

CONTINENTAL BREAKFAST OR MORNING BREAK-OUTS

BUILD YOUR OWN BAR!

MIXED BERRY & WHITE CHOCOLATE SCONES
ASSORTED DANISH
ASSORTED MUFFINS
FRESH BAKED CINNAMON ROLLS
CREOLE CHEESE GRITS
FRESH FRUITS
(STRAWBERRIES, PINEAPPLE, CANTALOUPE, GRAPES)
SOUTHERN MADE BISCUITS WITH JAMS AND PRESERVES
COUNTRY PATTIE SAUSAGE
ASSORTED YOGURTS
ASSORTED BREAKFAST BARS
ORANGE JUICE
CRANBERRY JUICE
COFFEE SET-UP
SOUTHERN TEA SERVICE

BREAKFAST BUFFETS

BUILD YOUR OWN BAR !

(PLATED, FULL SERVICE BREAKFAST ALSO AVAILABLE)

FRESH SCRAMBLED EGGS
CAJUN SMOTHERED POTATOES
CLASSIC OR CHEESE GRITS
HOMEMADE SILVER DOLLAR PANCAKES
(WITH HOT SYRUP AND BUTTER)
CREOLE BREAKFAST CASSEROLE
(EGGS, SAUSAGE, MUSHROOMS, CHEESE, GREEN ONIONS)
SOUTHERN MADE BUTTERMILK BISCUITS
(WITH JAMS AND PRESERVES)
SMOKED SAUSAGE
PATTIE SAUSAGE
THICK CUT BACON
FRESH FRUITS
(STRAWBERRIES, PINEAPPLE, CANTALOUPE, GRAPES)
ORANGE JUICE
CRANBERRY JUICE
COMMUNITY COFFEE SET-UP
SOUTHERN TEA SERVICE

BUILD YOUR OWN FRUIT CUP BAR!

FRESH SEASONAL FRUITS
GRANOLA
VANILLA YOGURT

AFTERNOON BREAK-OUTS

BUILD YOUR OWN BAR!

MIXED BERRY & WHITE CHOCOLATE SCONES
SOUTHERN BROWNIES
GOURMET COOKIES
SEVEN LAYER BARS
LUSCIOUS LEMON SQUARES
ASSORTED SALTY SNACKS
ROOT BEER OR COKE FLOATS
ICE CREAM SUNDAES
ICE CREAM SANDWICHES

BUILD YOUR OWN TRAIL MIX BAR!

PEANUTS
M&Ms
SUNFLOWER SEEDS
RAISINS
COCONUT
CHOCLOATE MORSELS

ALL DAY BEVERAGE SERVICE

OPTIONS:

COCA COLA
DIET COKE
DR. PEPPER
SPRITE
BOTTLE WATER
ICED TEA (SWEET / UNSWEET)
LEMONADE
COMMUNITY COFFEE SERVICE
HOT TEA SERVICE



LIGHT LUNCH BUFFETS or PREMIUM BOX LUNCHES

BUILD YOUR OWN

SOUPS

SEAFOOD GUMBO
CHICKEN AND SAUSAGE GUMBO
BROCCOLI AND CHEESE SOUP
SHRIMP AND CORN BISQUE
CAJUN POTATO SOUP
CHICKEN ENCHILADA SOUP

SALAD ENTRÉES

SECOND STREET SALAD

GRILLED CHICKEN OR SHRIMP
TOPPED WITH MANDARIN ORANGES, PURPLE GRAPES,
SUNFLOWER SEEDS, FETA CHEESE
SERVED WITH OUR FAMOUS CREOLE HONEY VINAIGRETTE

CAESAR SALAD

ROMAINE LETTUCE TOPPED GRILLED CHICKEN OR SHRIMP
WITH BUTTERY GARLIC CROUTONS, FRESH GRATED
ITALIAN CHEESE AND FRESH FRIED BACON CRUMBLES
SERVED WITH CREAMY CAESAR DRESSING

PARTY SALADS

PARTY CHICKEN SALAD, TUNA SALAD,
SHRIMP SALAD, EGG SALAD
SERVED WITH MINI CROISSANTS

DELI CHEF SALAD

TOPPED WITH SMOKED TURKEY, HAM, BACON,
TOMATO, WEDGES OF BOILED EGG, CROUTONS,
CHEESE AND PICKLE SPEAR
HOMEMADE THOUSAND ISLAND, RANCH
AND VIDALIA ONION DRESSINGS

MAYTAG SALAD

GRILLED CHICKEN OR SHRIMP
BIB LETTUCE TOPPED WITH FRESH BLUE CHEESE, FRIED
BACON CRUMBLES, PINE NUTS, AND CRACKED BLACK PEPPER
SERVED WITH HOUSE VINAIGRETTE

BAKED POTATO BAR

BAKED POTATO
SOUR CREAM
BUTTER
SHREDDED CHEDDAR CHEESE
CHIVES
FRESH FRIED BACON

SANDWICH ENTRÉES

(All sandwiches served with full trimmings)

GRILLED CHICKEN SANDWICH

MARINATED AND GRILLED CHICKEN TENDERLOINS WITH
BACON AND SWISS CHEESE ON KAISER ROLL

6oz. HOMEMADE HAMBURGER

100% GROUND ROUND BEEF

SOUTHERN POBOYS

HAM, TURKEY, FRIED CATFISH, FRIED SHRIMP

TRADITIONAL PUB SANDWICH

HAM OR TURKEY AND SWISS ON KAISER ROLL
(HOT OR COLD)

NEW ORLEANS MUFFALETTA

PASTRAMI, SALAMI, HAM AND PROVOLONE CHEESE MELTED
DOWN ON A TOASTED KAISER ROLL AND DRESSING
WITH A NEW ORLEANS OLIVE RELISH.

PARTY SALAD CROISSANTS

HOMEMADE PARTY CHICKEN, TUNA OR SHRIMP SALAD
SERVED WITH A LARGE FLAKY CROISSANT

PLATE STUFFERS

FRESH FRUIT
(PINEAPPLE, STRAWBERRIES, CANTALOUPE, PURPLE GRAPES)
HOMESTYLE FRIES
PUB COLOSSAL ONION RINGS
SOUTHERN STYLE POTATO SALAD
CREOLE PASTA SALAD
POTATO CHIPS

LIGHT DESSERTS

LUSCIOUS LEMON SQUARES
GOURMET CHOCOLATE CHIP COOKIES
SEVEN LAYER BARS
MINI CHEESECAKES
HOMEMADE BANANA PUDDING
HOMEMADE PEACH COBBLER WITH ICE CREAM
SOUTHERN BROWNIE



(SERVED OR BUFFET)

ALL BUFFETS SERVED WITH ONE, TWO, OR THREE ENTRÉES WITH ONE SALAD,
TWO VEGETABLES, ONE STARCH AND DESSERT
ALL SERVED DINNERS COME WITH ONE ENTRÉE, ONE VEGETABLE, ONE STARCH AND DESSERT

BEEF ENTRÉES

LASYONE'S FAMOUS MEAT PIE

NATIONALLY AND INTERNATIONALLY ACCLAIMED
ALL ARE HAND-MADE OF 80% GROUND BEEF AND 20% GROUND PORK
SEASONED AND STUFFED IN OUR FAMOUS DOUGH AND DEEP FRIED TO GOLDEN BROWN

STEAKS

8oz. BEEF TENDERLOIN FILET
10oz. BEEF TENDERLOIN FILET
14oz RIBEYE
16oz. RIBEYE

BEEF TENDERLOIN MEDALLIONS

ALL OF OUR STEAKS ARE HAND CUT CERTIFIED
BLACK ANGUS BEEF, MARINATED AND SEASONED!

WITH:

DRUNKIN PORTOBELLO MUSHROOMS OR
BERNAISE SAUCE

GRILLED HAMBURGER STEAK

8oz. FRESH GROUND ROUND OF BEEF,
SEASONED AND TOPPED WITH GRILLED BELL PEPPERS,
ONIONS, MUSHROOMS
AND OUR FAMOUS BROWN GRAVY!

SOUTHERN GRITS & GRILLADES

MARINATED SLICED BEEF TENDERLOIN MEDALLIONS
SMOTHERED IN A CREOLE GRAVY SERVED OVER
CREAMY STONE GROUND YELLOW GRITS

BAYOU BEEF BRISKET

MARINATED, SEASONED AND COOKED
LONG AND SLOW.
SLICED AND RELAXED IN ITS JUICES!

SOUTHERN CHICKEN FRIED STEAK

TENDERIZED BEEF HAND DIPPED IN OUR FAMOUS
SEASONED BATTER AND SOUTHERN FRIED
SERVED WITH CREAMY WHITE GRAVY.

BEEF FAJITAS

MARINATED SKIRT STEAK GRILLED AND SERVED UP
WITH ALL THE TRIMMINGS

HOMEMADE LASAGNA

FRESH GROUND BEEF AND PORK LAYERED WITH
RICOTTA, PARMESAN AND MOZZARELLA CHEESE.
SMOTHERED IN OUR TASTY MARINARA SAUCE
SEASONED WITH ALL YOUR FAVORITE ITALIAN HERBS!

PORK ENTREES

MARINATED PORK TENDERLOIN

PEPPERCORN CRUSTED AND INFUSED WITH MANY SEASONING
SLICED AND RELAXED IN ITS OWN JUICES!



POULTRY ENTRÉES

CREOLE GRILLED CHICKEN TENDERLOINS

MARINATED, GRILLED CHICKEN TENDERLOINS
TOPPED WITH A CREOLE SAUCE WITH SMOTHERED
BELL PEPPERS, ONIONS, AND PORTOBELLO MUSHROOMS

JAMAICAN JERK CHICKEN

GRILLED CHICKEN TENDERLOINS TOSSED IN A
CARIBBEAN MANGO SAUCE AND TOPPED WITH GRILLED
FRESH PINEAPPLE, MANGOS AND VIBRANT BELL PEPPERS!

HAND BATTERED FRIED CHICKEN TENDERLOINS

DIPPED IN OUR FAMOUS SEASONED BATTER AND
FRIED GOLDEN BROWN.

ITALIAN CHICKEN PICATTA

MARINATED AND SEASONED CHICKEN TENDERLOIN
LIGHTLY FLOURED, SEASONED AND PAN SEARED WITH
CAPERS AND ARTICHOKE HEARTS TOPPED WITH A
WHITE WINE SAUCE AND FRESH GRATED PARMESAN CHEESE.

SANTA FE CHICKEN

MARINATED CHICKEN TENDERLOINS
SEASONED AND GRILLED, TOPPED WITH OUR
SPECIAL SOUR CREAM AND CHEESE SAUCE.

CHICKEN JOJO

MARINATED CHICKEN TENDERLOINS SEASONED AND GRILLED
TOPPED WITH HONEY MUSTARD, BACON AND CHEESE!

CREOLE CHICKEN ENCHILADAS

SEASONED BREAST OF CHICKEN HAND ROLLED
IN A FLOUR TORTILLA AND TOPPED WITH OUR
SPECIAL SOUR CREAM AND CHEESE SAUCE!

CHICKEN FAJITAS

CHICKEN TENDERLOINS MARINATED, SEASONED AND
GRILLED
SERVED WITH ALL THE TRIMMINGS

CHICKEN MARSALA

GRILLED CHICKEN TENDERLOINS TOPPED WITH A
MUSHROOM SHERRY SAUCE

CAJUN CHICKEN AND SAUSAGE JAMBALAYA

MADE FROM SCRATCH AND SEASONED CAJUN STYLE

ROASTED TURKEY BREAST

TURKEY BREAST ROASTED WITH CREOLE BUTTER,
ROSEMARY, AND PEPPERCORNS

SEAFOOD ENTRÉES

JERK SHRIMP

FRESH COLOSSAL PEELED AND DEVEINED SHRIMP
SEASONED AND GRILLED WITH A CARIBBEAN FLAIR
SERVED TAIL-ON

SOUTHERN SHRIMP AND GRITS

SEASONED GRILLED SHRIMP
TOSSED IN A CREAMY CRABMEAT IMPERIAL SAUCE
SERVED OVER CREAMY STONE GROUND YELLOW GRITS

CREOLE CRAWFISH OR SHRIMP PASTA

CRAWFISH OR SHRIMP AND CRABMEAT TOSSED IN A
WELL-SEASONED SAVORY CREAM SAUCE WITH PASTA

CAJUN CRAWFISH OR SHRIMP ETTOUFFEE

OUR BLEND OF CAJUN SEASONINGS, MAKE THIS
A SOUTHERN CLASSIC. SERVED WITH WHITE RICE

GRILLED TILAPIA

SEASONED AND TOPPED WITH CREAMY
SEAFOOD HOLLANDAISE SAUCE AND FRESH
GRATED SWISS CHEESE

LASYONE'S FAMOUS CRAWFISH PIES

A BLEND OF CRAWFISH TAIL MEAT AND SEASONINGS PUT
INTO OUR FAMOUS HANDMADE CRUST AND DEEP-FRIED

VINTAGE RED SNAPPER

SEASONED, GRILLED AND ROLLED THEN STUFFED
WITH AN ARRAY OF SEAFOOD TOPPED WITH OUR
SAVORY SEAFOOD HOLLANDAISE SAUCE

SOUTHERN FRIED CATFISH

HAND BATTERED IN SEASONED YELLOW CORNMEAL
AND DEEP FRIED

FRIED JUMBO BUTTERFLY SHRIMP

TOSSED IN OUR FAMOUS SEASONED BATTER AND
DEEP FRIED UNTIL GOLDEN BROWN

LOUISIANA FRIED OYSTERS

DIPPED IN OUR FAMOUS SEASONED BATTER AND
FRIED THE WAY YOU LIKE THEM!

CREOLE CRAB CAKES

HAND-MADE THE LOUISIANA WAY
CRUNCHY AND DELICIOUS
SERVED WITH OUR CREOLE SAUCE

INQUIRE ABOUT OTHER AVAILABLE ENTREES



SALADS

CREOLE GARDEN SALAD

ROMAINE / ICEBERG MIX TOPPED WITH GRAPE TOMATOES,
GREEN ONIONS, WEDGES OF BOILED EGG
AND FRESH FRIED BACON CRUMBLES
SERVED WITH VIDALIA ONION VINAIGRETTE

CAESAR SALAD

ROMAINE LETTUCE TOPPED WITH BUTTERY GARLIC
CROUTONS, FRESH GRATED ITALIAN CHEESE, BOILED EGG
SLICES, AND FRESH FRIED BACON CRUMBLES
SERVED WITH CREAMY CAESAR DRESSING

INQUIRE ABOUT OTHER AVAILABLE SALADS

SECOND STREET SALAD

SPRING MIX GREENS TOPPED WITH FETA CHEESE, MANDARIN
ORANGES, PURPLE GRAPES, AND SUNFLOWER SEEDS
SERVED WITH OUR FAMOUS CREOLE HONEY VINAIGRETTE

MAYTAG SALAD

BIB LETTUCE TOPPED WITH FRESH BLUE CHEESE, FRIED
BACON CRUMBLES, PINE NUTS, AND CRACKED BLACK PEPPER
SERVED WITH HOUSE VINAIGRETTE

LOUISIANA COLESLAW

SHREDDED PURPLE AND GREEN CABBAGE MIXED WITH
SHREDDED CARROTS AND OUR TASTY COLESLAW DRESSING

VEGETABLES

CREOLE CORN
MAQUE CHOUX CORN
BROCCOLI AND CHEESE CASSEROLE
BROCCOLI SPEARS WITH HOLLANDAISE
BABY WHOLE SWEET CARROTS
STRING BEAN CASSEROLE
FRESH CAJUN STRING BEANS
FRESH STRING BEAN BUNDLES WRAPPED IN BACON
FRESH GRILLED ASPARAGUS WITH HOLLANDAISE
SOUTHERN FRIED OKRA
FRESH SQUASH CASSEROLE
CAJUN CABBAGE CASSEROLE
FRESH SAUTEED SQUASH MEDLEY
BBQ BAKED BEANS
LASYONE'S FAMOUS CREOLE RED BEANS

INQUIRE ABOUT OTHER AVAILABLE VEGETABLES

STARCHES

STUFFED POTATO CASSEROLE
PARSLIED WHOLE POTATOES
REDNECK POTATOES
SOUTHERN CREAM POTATOES
SMOTHERED HASHBROWNS
AU GRATIN POTATOES
HOMESTYLE FRIES
LASYONE'S DIRTY RICE
WILD RICE AND MUSHROOM PILAF
CHICKEN AND VEGETABLE PILAF
MEXICAN SPANISH RICE
GARLIC BUTTERED LINGUINE PASTA
HOMEMADE CORNBREAD DRESSING

INQUIRE ABOUT OTHER AVAILABLE STARCHES

DESSERTS

LASYONE'S CANE RIVER CREAM PIE
STRAWBERRY SHORTCAKE
DOUBLE LAYER LEMON PIE
SOUTHERN PECAN PIE
HOMEMADE PEACH COBBLER WITH ICE CREAM
HOMEMADE BREAD PUDDING WITH RUM SAUCE
HOMEMADE BANANA PUDDING
CREOLE FRIED BANANAS WITH ICE CREAM
TURTLE CHEESECAKE
CHEESECAKE WITH FRUIT TOPPING

INQUIRE ABOUT OTHER AVAILABLE DESSERTS

ALL BUFFETS AND DINNERS COME WITH BREAD, TEA, AND WATER -- COFFEE UPON REQUEST



LASYONE'S PREMIUM APPETIZER SELECTIONS

PREMIUM SEAFOOD

CREOLE CRAWFISH OR SHRIMP PASTA
CRAWFISH ETOUFFEE

JUMBO SHRIMP
COLD: BOILED OR MARINATED
HOT: GRILLED, JERK OR FRIED

COLOSSAL GRILLED SHRIMP WRAPPED IN BACON
MARINATED CRAB CLAWS
CAJUN CRABMEAT AU GRATIN
LOUISIANA FRIED OYSTERS
CAJUN CRAWFISH CORNBREAD
BAYOU CRAWFISH WONTONS
MINI CREOLE CRAB CAKES
CAJUN SHRIMP OVER STONE GROUND YELLOW GRITS
SEAFOOD GUMBO (SHRIMP, CRAWFISH & CRABMEAT)

PREMIUM MEATS AND POULTRY

SLICED MARINATED BEEF TENDERLOIN
SLICED MARINATED PORK TENDERLOIN
MARINATED BEEF TENDERLOIN BITES WRAPPED IN BACON
CREOLE GRITS AND GRILLADES
MANGO CHICKEN WITH ASSORTED PEPPERS
HABANERA AND GINGER BRAISED CHICKEN SKEWERS
SOUTHERN BRAISED DUCK WRAPPED IN PANCETTA
DUCK AND ANDOUILLE GUMBO

PREMIUM DIPS AND SPREADS

CHICKEN SALAD LOG WITH CRACKERS
CAJUN CRAWFISH DIP WITH TOASTED CIABATTA
BAYOU SHRIMP DIP WITH TOASTED CIABATTA
SMOKED SALMON SPREAD WITH TOASTED CIABATTA
CRANBERRY PECAN CHEESE LOG WITH CRACKERS
SHRIMP AND BLUE CHEESE SPREAD WITH CRACKERS

PREMIUM VEGETABLES AND SALADS

FRESH STRING BEAN BUNDLES WRAPPED IN BACON
BAKED ASPARAGUS BUNDLES WRAPPED IN PHYLLO WITH
LEMON HOLLANDAISE SAUCE
GRILLED ASPARAGUS WITH LEMON HOLLANDAISE SAUCE
DRUNK'IN PORTOBELLO MUSHROOMS
CREOLE PASTA SALAD WITH SHRIMP
MARINATED ITALIAN ANTIPASTA SALAD
MUSHROOM & SUNDRIED TOMATO WITH PHYLLO STRUDEL
ARTICHOKE & SUNDRIED TOMATO WITH PHYLLO STRUDEL
SOUTHWEST HOT CORN DIP WITH FRESH FRIED TORTILLAS

**PREMIUM PLATE STUFFERS
AND SANDWICHES**

MINI CHICKEN CORDON BLEU
CRANBERRY FETA PINWHEELS
APRICOT STUFFED DATES WRAPPED IN BACON
FRESH FRUIT KABOBS ON FRESH PINEAPPLE
MARINATED ANTIPASTA SKEWERS
NEW ORLEANS MINI MUFFALETTA'S
MINI HAMBURGER SLIDERS
SHRIMP SALAD IN PHYLLO CUPS
MINI BEEF WELLINGTONS
SHRIMP OR SALMON STUFFED DEVILED EGGS



PREMIUM FOOD BARS

FRIED SEAFOOD BAR

SOUTHERN FRIED CATFISH STRIPS
LARGE BUTTERFLY FRIED SHRIMP
LOUISIANA FRIED OYSTERS

CAJUN SEAFOOD BAR

BOILED OR JERK SHRIMP
CRAWFISH CAKES WITH REMOULADE
MARINATED CRAB CLAWS

MEXICAN BAR

MARINATED BEEF AND CHICKEN FAJITAS WITH BELL PEPPERS, ONIONS AND TRIMMINGS
FRESH GUACAMOLE
FRESH FRIED TORTILLA CHIPS WITH SALSA

SMOKED SALMON BAR

SMOKED SALMON
BOILED EGGS, CREAM CHEESE, PURPLE ONIONS AND CAPERS WITH TOASTED CIABATTA BREAD

BAYOU BAR

CHICKEN AND SAUSAGE GUMBO
SEAFOOD CREOLE (SHRIMP, CRAWFISH AND CRABMEAT)
MINI CORNBREAD BITES

FRESH FRUIT AND CHEESE BAR

FRESH PINEAPPLE, STRAWBERRIES, GRAPES AND SEASONAL BERRIES ARRAYED WITH
ASSORTED SPECIALTY CHEESE AND CRACKERS

PREMIUM DESSERTS

DOUBLE DIPPED CHOCOLATE STRAWBERRIES WITH ASST. TIPS
(SHAVED WHITE CHOCOLATE, CHOCOLATE SPRINKLES, AND CHOPPED ALMONDS)
MINI CHEESECAKES WITH ASST. TOPPINGS
WARM MIXED BERRY AND WHITE CHOCOLATE SCONES



LASYONE APPETIZER MENU

SEAFOOD

SOUTHERN FRIED CATFISH STRIPS WITH TARTAR SAUCE

MEATS AND POULTRY

LASYONE'S FAMOUS MINI MEAT PIES
SMOTHERED MEATBALLS

(WITH ONION, BELL PEPPER, MUSHROOMS AND
ITALIAN CHEESE IN ITALIAN SAUCE)

BBQ SMOKED SAUSAGE ROUNDS

CHICKEN AND SAUSAGE JAMBALAYA

CREOLE GRILLED CHICKEN PASTA

HAND BATTERED CHICKEN TENDERLOINS WITH
SWEET AND SPICY SAUCE

LASYONE'S HABANERA AND GINGERED TOSSED
CHICKEN WINGS

PORK EGG ROLLS WITH SWEET AND SOUR SAUCE

VEGETABLES AND SALADS

SOUTHERN FRIED WHOLE GREEN BEANS

REDNECK POTATOES

SOUTHWEST CORN SALAD

CREOLE PASTA SALAD

DIPS AND SPREADS

HOT SPINACH AND ARTICHOKE DIP WITH
TOASTED CIABATTA BREAD

HOT SPINACH AND SAUSAGE DIP WITH
TOASTED CIABATTA BREAD

PINEAPPLE PECAN CHEESE BALL

BACON CHEDDAR RING WITH STRAWBERRY PRESERVES

SWEET -N- SALTY HONEY CHEESE LOG

RASPBERRY CHEESE SPREAD

PLATE STUFFERS AND SANDWICHES

MINI PIZZA ON RYE BREAD

MINI BACON CHEESE PINWHEELS

TORTILLA ROLL-UPS WITH PICANTE SAUCE

FRIED STUFFED JALAPENOS WITH PICANTE SAUCE

MINI HOME-MADE CHICKEN SALAD ON POTATO ROLLS

MINI SMOKED HAM AND CHEESE ON POTATO ROLLS

MINI SMOKED TURKEY AND CHEESE ON POTATO ROLLS

FRESH PINEAPPLE

FRESH STRAWBERRIES

ASSORTED CHEESE CUBES WITH GRAPES

FOOD BARS

POTATO BAR

FRESH MASHED POTATOES WITH SOUR CREAM, BUTTER, BACON, SHREDDED CHEESE

GUMBO BAR

CHICKEN AND SAUSAGE GUMBO WITH MINI CORNBREAD BITES

DESSERTS

MINI LUSCIOUS LEMON BARS

MINI BROWNIE SUPREME

7-LAYER BARS

BEVERAGES

ALL FRUIT WEDDING PUNCH

ASSORTED LOUISIANA SPECIALTY TEAS

SOUTHERN LOUISIANA SWEET TEA WITH LEMON



622 Second Street
Natchitoches, LA 71457



Telephone
(318) 352-3353

GENERAL INFORMATION

MENU SELECTIONS

These items are designed as a reference for ideas that will compliment your event. Please select items you are interested in and a price can be quoted.

In order to ensure the availability of selected items, your menu choices should be submitted to Lasyone's NO LATER THAN TEN (10) DAYS prior to your function.

IF THERE IS SOMETHING THAT YOU ARE INTERESTED IN AND DO NOT FIND IT IN OUR MENU PACKET... PLEASE LET US KNOW AND A PRICE CAN BE QUOTED!

GUARANTEES

Final guarantee numbers are required 72 hours prior to function date. It will not be possible to reduce the guarantee within the 72 hour period. If no final guarantee is received, we will consider the projected number for the original guarantee.

LINENS

Any event catered at the Natchitoches Events Center or elsewhere *does not include* tablecloths or napkins. Linens can be rented through the Events Center or rented locally.

I have read and understand the above information:

X _____

DATE _____