



OFFICIAL CATERING SERVICE
OF LSU ATHLETICS



MEET OUR *Team*



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EVENT *Spaces*

BRQ BACKYARD

10423 Jefferson Hwy
Baton Rouge, La 70809

- BRQ BACKYARD MENU
- ROOM FOR 200+ PARTY SIZE
- 2,000 SQUARE FOOT
- LAWN GAMES
- FULL SERVICE BAR
- COVERED PATIO
- HEATING/COOLING SYSTEM
- BUFFET OR PLATED STYLE
- PRIVATE DINING OR EVENT
- EVENT RENTALS

LOUISIANA CULINARY INSTITUTE

10550 Airline Hwy
Baton Rouge, La 70816

- BACON AND FIG CATERING MENU
- ACCOMODATES 130 SEATED, 150 STANDING
- 50 X 36 SQUARE FOOT
- PACKAGES INCLUDE: CHAIRS, SQUARE TABLES, CHAIR COVERS AND LINENS
- CEREMONY / RECEPTION / BIRTHDAY / SHOWER / GRADUATION / ETC.
- LOBBY & DINING ROOM / PRIVATE DINING
- EVENT RENTALS



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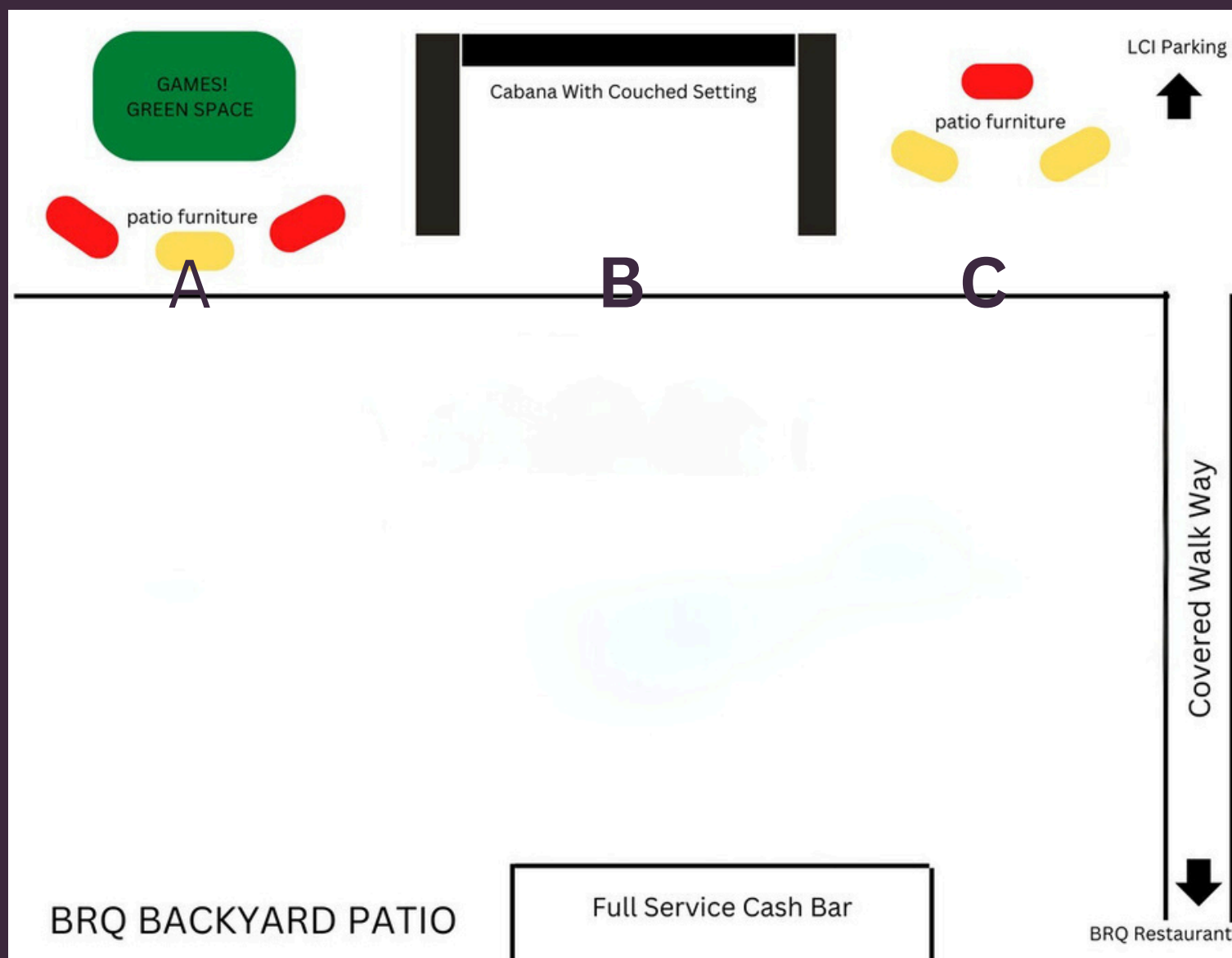
BRQ *Backyard*



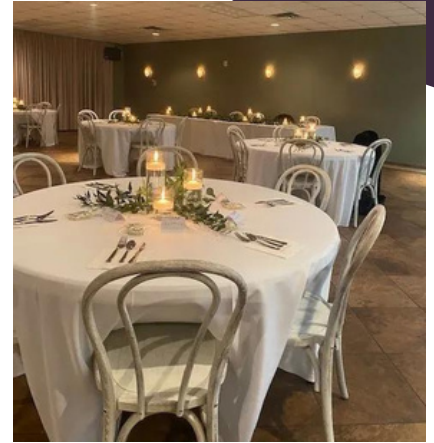
BRQ BACKYARD

Diagram

WITHOUT
SEATING



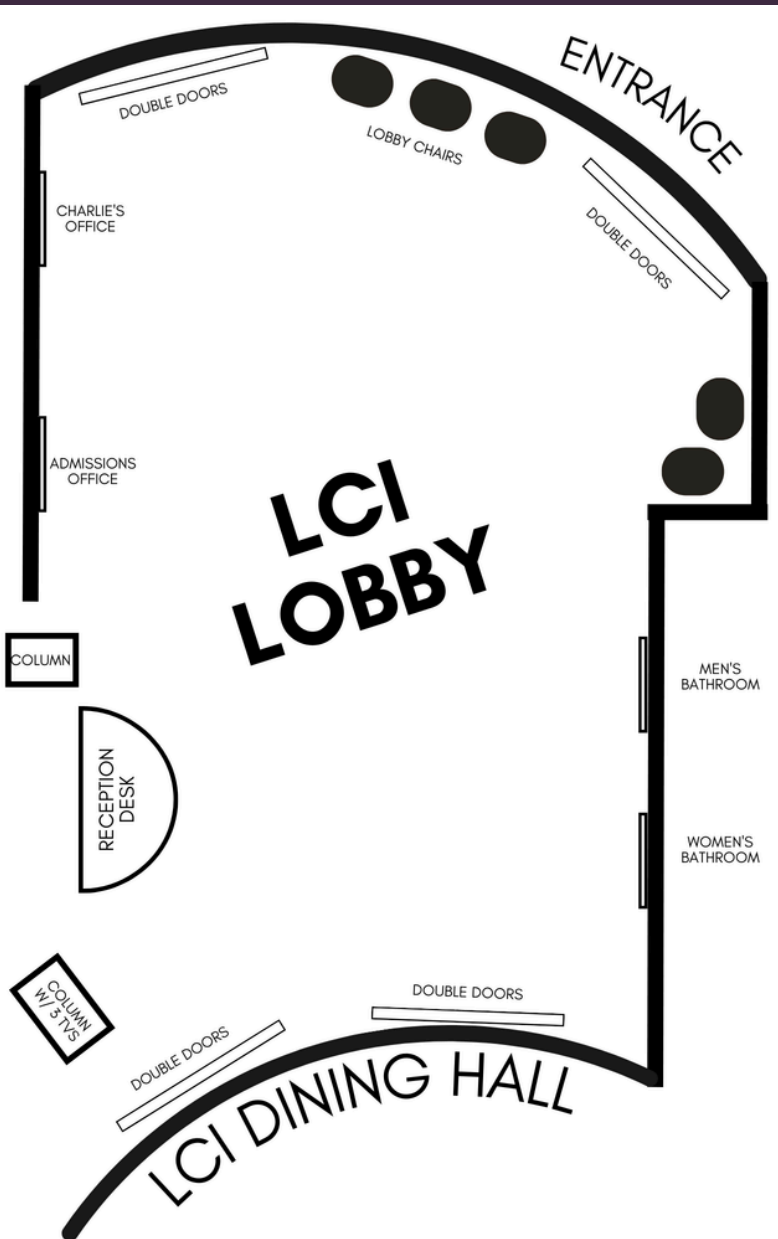
LCI Dining Room



LCI LOBBY & DINING ROOM

Diagrams

LCI DINING ROOM



LCI LOBBY

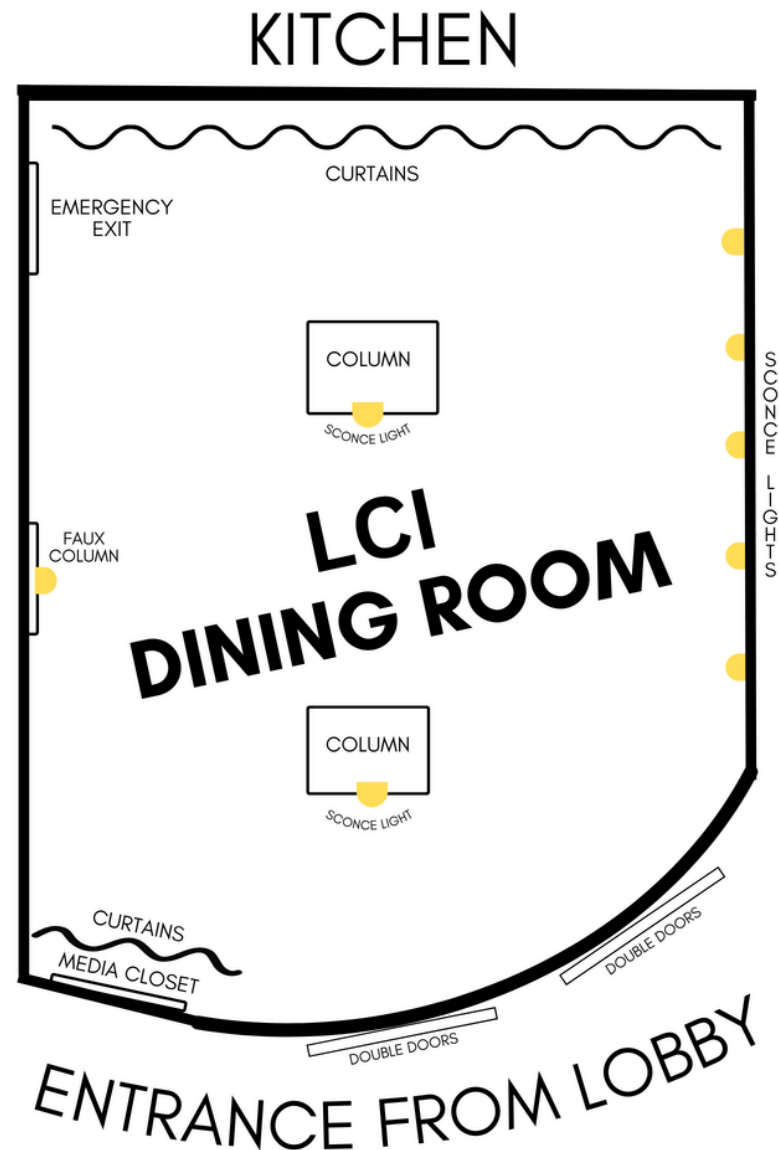


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APPETIZERS

Boudin Balls

Traditional, Pepper Jack

Meat Pies

Beef, Crawfish

Empanadas

Jambalaya, Crab & Brie

Skewers

Caprese, Antipasto, Fruit,
Chicken & Veggie, Beef & Veggie,
Shrimp & Veggie

Deviled Eggs

Traditional, Candied Pork Belly,
Shrimp Remoulade, Crab Meat

Crostini Bites

Caprese - Marinated Tomatoes, Basil, Balsamic Glaze

Grilled Steak - Roasted Steak, Caramelized Onion, Horseradish
Cream

Fig and Goat Cheese - Goat Cheese and Fig Spread

Smoked Salmon - Smoked Salmon, Lemon Cream Cheese, Capers



Shrimp Cocktail

Crab Cakes

Lamb Lollipops

Stuffed Dates

BBQ Meatballs
with Mashed Potatoes
& Crispy Onion

Crispy Chicken Sandwich

Italian Meatballs with Pomodoro

Bacon Wrapped Shrimp
tossed with Pepper Jelly

Jalapeno Poppers

Shrimp & Grits

Pigs in a Blanket

Seared Tuna Bites

Polenta Bites

Sweet Potato Hummus
on Cucumber



Soups

- Tomato Basil
- Mushroom
- Corn & Andouille
- Roasted Butternut
- Broccoli & Cheese
- Seafood Corn Bisque
- Chicken Tortilla
- Loaded Baked Potato
- Shrimp & Corn

Salads

- **Garden Salad** - Iceberg, Romaine, cucumber, tomato, parmesan
- **Signature Salad** - Spring Mix, cucumber, tomato, parmesan
- **Caesar** - Romaine, croutons, parmesan

Dressings

- Habanero Dill Ranch
- Red Wine Vinaigrette
- Honey Mustard
- Balsamic
- Blue Cheese

Premium Salads

Brussels and Kale Salad with Sliced Almonds, Parmesan Cheese, Bacon, and Maple Tahini Dressing

Corn and Black Bean Salad with Tomatoes, Red Onion, Green Bell Pepper, Fresh Corn, Black Beans, Cilantro, and Honey Cilantro Vinaigrette.

Cowboy Caviar - Black Eyed Peas, Black Beans, Fresh Corn, Red Bell Pepper, Cherry Tomatoes, Green Onions, Jalapeno Pepper, Cilantro, Honey Cilantro Vinaigrette

Cobb Salad with Grilled Chicken, Tomato, Bacon, Egg, Avocado, and Blue Cheese

Mediterranean Pasta Salad with Tri Colored Rotini, Tomato, Cucumber, Assorted Olives, Artichoke, Roasted Red Pepper, Crumbled Feta, Red Onion with Zesty Red Wine Vinaigrette

Mixed Berry Salad with Mixed Greens, Blueberries, Strawberries, Crumbled Goat Cheese, Candied Pecans and Pepper Jelly Vinaigrette

Hot Dips

- Spinach & Artichoke Dip with Tortilla Chips
- Queso with Tortilla Chips
 - Upgrade with a BBQ Meat

Cold Dips

- Hummus with Pita & Assorted Veggies
 - Traditional or Sweet Potato
- Seafood Dip with Assorted Crackers
- Smoked Salmon with Assorted Crackers



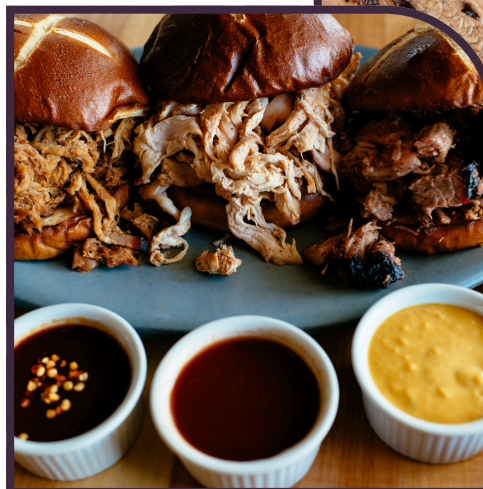
Sandwiches & Pinwheels

- Farmhouse with Turkey, Bacon, Lettuce, Tomato, Avocado, American, & Swiss on Italian Bread.
- Club with Turkey, Bacon, Lettuce, Tomato. American & Swiss on White Bread.
- Finger Sandwiches
 - Ham & Cheddar
 - Turkey & Swiss
 - Cucumber Cream Cheese Dill



BBQ Meats from BRQ

- Brisket (Sliced or Chopped)
- Pulled Pork
- Pulled Chicken
- House Made Andouille
- Smoked Sliced Turkey





PORK

- Roasted or Smoked
 - Ham
 - Pork Loin
- Pork Tenderloin – Grilled, Roasted or Smoked
- Stuffed Pork Loin
 - Spinach & Artichoke
 - Boudin
 - Seafood
- Andouille
- Whole Hog
- Suckling Pig

SEASONAL

- Chargrilled or Raw Oysters (Requires Live Cook)
- Boiled Seafood – Crawfish or Shrimp



BEEF

- Whole Steamship Round Roast Beef with Au Jus and Horseradish Cream Sauce
- Smoked Prime Rib
- Grilled Sirloin
- Teres Major
- Filet Mignon
- Beef Tenderloin
- American Roast
- Ground Beef
 - Burgers, Sliders
 - Hamburger Steak Smothered with Onions and Mushrooms

POULTRY

- Grilled, Blackened, Smoked, or Fried
 - Chicken Breast
 - Chicken Thighs
- Roasted or Smoked
 - Chicken Halves
 - Chicken Quarters
 - Leg Quarters
 - Turkey
 - Turkey Breast
- Chicken Wings – Roasted, Smoked or Fried
- Chicken Mamou
- Chicken Roulade
 - Boudin
 - Spinach & Artichoke
- Duck

FISH & SEAFOOD

- Grilled, Blackened, or Fried
 - Shrimp
 - Catfish
- Fresh Gulf Fish – Grilled or Blackened
- Grilled Salmon with Pepper Jelly Glaze
- Tuna – Grilled, Blackened, Pan-Seared
- Alligator – Blackened or Fried
 - Whole – Ask for more information.

CAJUN

- Chicken & Sausage Jambalaya
- Chicken & Sausage Pastalaya
- Red Beans & Rice with Andouille Sausage
- Gumbo & Rice with Crackers
 - Add on French Bread & Cajun Potato Salad
- Etouffee & Rice
 - Crawfish, Shrimp, or Seafood



PASTA

- Seafood Pasta
- Chicken Mamou Pasta
- Shrimp & Tasso
- Lasagna

BUILD YOUR OWN

- Sauce
 - Alfredo
 - Pomodoro
 - Spinach & Artichoke
- Noodles
 - Cavatappi
 - Penne
 - Tri-Colored Rotini
 - Farfalle



SIDES

- Mac & Cheese
- Corn Macque Choux
- Parmesan Whipped Potatoes
- Roasted Potatoes
- Pit Beans
- Potato Salad
- Cole Slaw
- Green Beans
 - Sauteed or Smothered
 - With or Without Bacon
- Roasted Vegetables
 - Zucchini, Yellow Squash, Mushrooms, Red Onion, Red Bell Pepper
- Brussel Sprouts
- Glazed Carrots
- Asparagus
- Broccoli



VEGAN & VEGETARIAN

Appetizers:

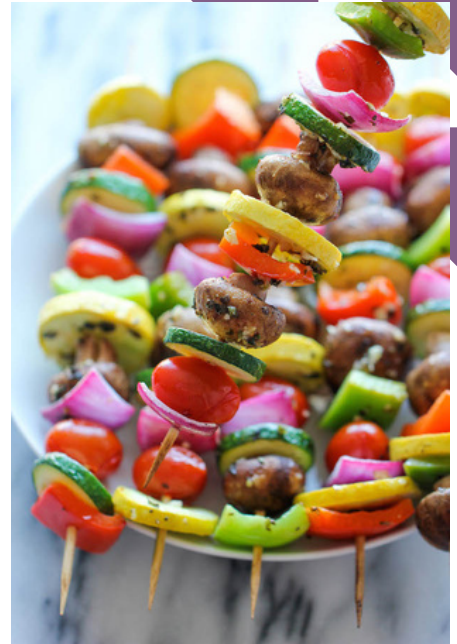
- Cucumber Bites with Sweet Potato and Harissa Sauce
- Polenta with Mushrooms and Roasted Peppers
- Spinach Stuffed Mushrooms

Entree:

- Vegetable Sweet Potato Curry (with Coconut Milk and Spices) - entree
- Thai Baked Sweet Potato (stuffed with chickpeas and tahini) - Entree
- Hot or Cold Noodle Salad with Peanut and Soy Vinaigrette - Entree
- Grilled Vegetable Kabobs - Entree
- Penne Pasta with Grilled Asparagus - Entree

Sides:

- Butternut squash Risotto (walnuts and sage)
- Grilled Baby Bok Choy with Ponzu Sauce
- Eggplant Caponata



DISPLAY & ACTION STATIONS

- Chargrilled or Fresh Oyster Bar (shucker attendant needed)
- Louisiana Shrimp Cocktail or Boiled Shrimp
- Smoked Salmon Display (wooden butcher block display table)
- Charcuterie Table (French and Italian cheeses with assorted meats, breads, nuts, fruits, spreads, olives, etc. wooden butcher block display)
- Pasta Bar with Varieties of Sauces and Toppings
- Fruit, and Vegetable Displays
- Sweet Potato or Traditional Hummus Crudité with Vegetable Display
- Southern Grits Bar (andouille sausage, cheese, bacon, green onions, etc.)
- Taco or Nacho Bar (cheese, Pico de Gallo, pulled pork/chicken, sour cream, corn, beans, tortilla chips) Potato Bar (assorted potatoes with toppings, bacon, cheese, chives, butter, etc.)
- Omelet, Pancake, Waffle Station (live cook)
- Assorted Pizza with Toppings
- S'mores Bar with Assorted Chocolates
- Ice Cream Bar with Candy Toppings





BRUNCH & BREAKFAST

- Eggs (scrambled, poached, over-easy, etc.)
- Whole or Bite sized Quiche and Frittata
- Turkey, Pork or Andouille Breakfast Sausage
- Pancakes, Waffles, French Toast
- Fresh Fruit Platters
- Yogurt Parfaits with Granola and Fruit
- Brisket Gravy
- Biscuits with Jelly and Butter
- Chicken and Waffles (strawberry bell sauce)
- Breakfast Potatoes or Hashbrowns
- Bagels and Cream Cheese
- Assorted Breakfast Pastries
- Shrimp and Grits
- Cheesy Grits
- Ask for more!

DESSERTS AND SWEETS

- Petit Fours, Carrot Cake, Cookies, Brownies, Chocolate Cake, Lemon Bars, Cheesecake, Bread Pudding, Flourless Chocolate Torte (gluten free)
- Customized Wedding and Grooms Cakes
- Ask about Bananas Fosters (live action station)
- Donut Bar, Fresh Beignets, Funnel Cakes
- Ask for more!

BEVERAGE STATION & PACKAGES

- Sweet Tea, Unsweet Tea, Lemonade, and Water Dispensers (ask about flavored waters)
- Assorted Coke Products and Bottled Water
- Coffee and Hot Chocolate



BRQ Bar Packages

Bar Packages / Hospitality Team & Extras

10423 Jefferson Highway, Baton Rouge, LA 70809

225.366.6594 | brqrestaurant.com



All Liquor packages include 1 Red Wine, 1 White Wine, 2 Beer Selections, Non-Alcoholic Beverage Package, and Garnishes

House Wine Package - \$16 per person

Select Two:

Raywood Cabernet | Raywood Merlot | Raywood Chardonnay | Raywood Rose' | Cinta Pinot Grigio | Katz De Fritz Riesling

Beer Package - \$16 per person

Select Two:

Bud Light | Miller Lite | Coors Lite | Michelob Ultra | Budweiser | Dos Equis | Tin Roof Blonde | Abita Amber | Juicifer | Blue Moon | Holy Roller |

House Beer and Wine Package - \$18 per person

Select Two Wines and Two Beers from the House Wine Package and Beer Package

Champagne Additions

Add a Champagne Toast to Any Package - \$7 per person

Classic Bar - \$30 per person

Tito's Vodka | Jose Cuervo Tequila | Seagram's Gin | Bayou Rum | Four Roses Bourbon | Sazerac Rye Whiskey

Mixers: Assorted Coke Products | Club Soda | Tonic Water | Orange Juice | Cranberry Juice | Pineapple Juice | Grenadine | Sour Mix | Margarita Mix | Bloody Mary Mix

Premium Bar - \$35 per person

Tito's Vodka | Jose Cuervo Blanco Tequila | Bombay Sapphire Gin | Bacardi Rum | Jack Daniel's Whiskey | Buffalo Trace Bourbon

Mixers: Assorted Coke Products | Club Soda | Tonic Water | Orange Juice | Cranberry Juice | Pineapple Juice | Grenadine | Sour Mix | Margarita Mix | Bloody Mary Mix

Platinum Bar - \$40 per person

Tito's Vodka | 1800 Tequila | Tanqueray Gin | Bumbu Rum | Maker's Mark Bourbon | Crown Royal Whiskey

Mixers: Assorted Coke Products | Club Soda | Tonic Water | Orange Juice | Cranberry Juice | Pineapple Juice | Grenadine | Sour Mix | Margarita Mix | Bloody Mary Mix | Bitters | Vermouth | Simple Syrup | Lemon Juice | Lime Juice | Amaretto | Blue Curaco | Melon Liqueur | St. Germain

Sales tax is not included and will be billed at 10.5%. Gratuity is optional.

Hospitality Team & Rentals



Hospitality Team & Extras:

Each staff member arrives 2 hours before each event and continues to work, clean, and restore 2 hours after each event. Team members wear all black (button down shirt and pants). Team members are trained professionals and will assist in several areas.

Holiday Pay: \$40-\$60 per hour-(Closed on Christmas) Ask for Thanksgiving and New Year rates

Event Coordinator - \$275 (flat rate for 6-8 hours)

Point of Contact - Coordinates with the staff, Event Planner, and Host. Will be the first to arrive and the last to leave; and will assist in all areas, including setup, service and cleaning.

Bartender - \$30 per hour

Bartenders are required when alcoholic beverages are served. All bartenders are Louisiana Licensed. To ensure the safety of your guests, we reserve the right to slow or cease service if needed. Our consultants will determine the quantity of bartenders and/or hospitality staff, based on the size and duration of your event.

Event Staff - \$30 per hour

Team members assist with setup, service, cleaning, bussing and other related services.

Live Cook - \$30 per Hour

Depending on the menu, you may need a live cook. If so, this cook will perform the necessary cooking functions including prep, setup, service, cleaning, etc.

High End Disposables - \$4 per person | premium \$5 per person

Plates, napkins, cups, flatware, serving utensils, etc. Ask about styles and varieties.

China Rentals - varies per person, by style

Prices vary by style. Client is responsible for all China that is broken or goes missing.

Equipment and Additional Services - varies

Prices vary depending on needs. (I.E. Chafing dishes, platters, warmers, tables, chairs, linens, grills, smokers, fryers, shucking station, etc.)

Delivery - varies based upon location

Price determined based upon travel distance and needs

Sales tax is not included and will be billed at 10.5%. Gratuity is optional.