

YE OLDE GRANDE HALL

“Feed Me” Dinner Menu

\$50.00 per person

Includes domestic bottled beer, house wine, iced tea, water, & coffee

Upgrade to an Open Bar for an additional \$5 per person

Based on a 2 hour event. 21 guest minimum

10.20% sales tax & 20% gratuity plus a \$100.00 set up fee

Hors d’oeuvres Hour:

Add-On to your dinner for an additional \$10 per person

“Small Bites” will be passed during your cocktail hour

Muffaletta Canapes, Cheese & Date Skewers, and Shrimp Remoulade atop Salted House Kettle Chips

Dinner Will Include

Lagniappe

Complimentary small plate created by the Chef

1st Course

Iceberg Wedge Salad

Bleu Cheese Crumbles, Bacon, Cherry Tomatoes, Bleu Cheese Dressing

2nd Course

Shrimp & Stone Ground Grits

Ye Olde College Inn Monica Sauce and Leidenheimer Bread

3rd Course

Braised Beef Brisket

Whipped Garlic Potatoes, Bacon Brussels Sprouts, House Made Braising Gravy

4th Course

Ye Olde College Inn Fried Bread Pudding Po-Boy

with Rum Sauce

YE OLDE GRANDE HALL

Reception Package

\$65.00 per person

Includes Mixed Drinks, Domestic Bottled Beer, House Wine,
Iced Tea, Soft Drinks, Water, & Coffee

Based on a 3 hour event - 80 guest minimum

10.20% sales tax & 20% gratuity plus a \$100.00 set up fee

Centerpieces, Floor Length Table Linens, & Chair Covers included.

Passed Hors D'oeuvres

Muffaletta Canapes

Cheese & Date Skewers

Shrimp Remoulade

Andouille en Croute

Mozzarella & Tomato Canapes

Boudin Bites

**Choose Two Entrees, Two Sides
& One Dessert from the following:**
(College Inn Farm Fresh Salad is included)

Entrees

Shrimp & Stone Ground Grits

Ye Olde College Inn Monica Sauce, Leidenheimer Bread

Braised Beef Brisket

House Made Braising Gravy

Lemon Thyme Chicken

Lemon Orzo Pasta, Wilted Spinach, Tomatoes, Caper Beurre Blanc

Side Options

Whipped Garlic Potatoes

Bacon Brussels Sprouts

Fresh Vegetable Medley from the Ye Olde College Inn Farm

Dessert

Ye Olde College Inn Bread Pudding Po-Boy

with Rum Sauce

Flourless Chocolate Cake

with Chocolate Sauce and Seasonal Fruit

YE OLDE GRANDE HALL

Social Reception Buffet Menu

\$42.00 per person

Includes Domestic Bottled Beer, House Wine, Iced Tea, Water, & Coffee

Upgrade to an Open Bar for an additional \$5 per person

Based on a 2.5 hour event - 35 guest minimum

10.20% sales tax & 20% gratuity plus a \$100.00 set up fee

Hors d'oeuvres:

(Choice of 3 to be passed during your event)

Muffaletta Canapes

Cheese & Date Skewers

Shrimp Remoulade

Andouille en Croute

Mozzarella & Tomato Canapes

Boudin Bites

Choose 1 Entree, 1 Side & 1 Dessert from the following:

(College Inn Farm Fresh Salad is included)

Entree

Shrimp & Stone Ground Grits

Ye Olde College Inn Monica Sauce, Leidenheimer Bread

Braised Beef Brisket

House Made Braising Gravy

Lemon Thyme Chicken

Lemon Orzo Pasta, Wilted Spinach, Tomatoes, Caper Beurre Blanc

Side Options

Whipped Garlic Potatoes

Bacon Brussels Sprouts

Fresh Vegetable Medley from the Ye Olde College Inn Farm

Dessert

Ye Olde College Inn Bread Pudding Po-Boy

with Rum Sauce

Flourless Chocolate Cake

with Chocolate Sauce and Seasonal Fruit