



UNIQUE CUISINE CATERING



THE COOK HOTEL
and Conference Center at LSU

PER PERSON HORS D'OEUVRES

(Individually Priced Per Selection, Per Person)

HOT SEAFOOD OPTIONS

- Deep Fried Cornmeal and Mustard Battered Mississippi Catfish
- Mini Crawfish Pies with Creole Remoulade Sauce
- Char-Grilled Bacon Wrapped Oysters in Garlic Butter
- Crawfish Beignets with Goat Cheese and Sweet Corn
- Fried Alligator with Sauce Piquant
- Coconut Shrimp with Mandarin Dipping Sauce
- Jumbo Grilled Shrimp wrapped in Applewood Smoked Bacon
- Crawfish Spring Rolls served with Ginger Plum Sauce
- Jumbo Lump Crab and Boursin Wontons with Avocado Mango Relish
- Louisiana Crawfish and Sweet Corn Cakes with Cilantro Lime Aioli
- Jumbo Lump Blue Crab Cakes with Chipotle Aioli
- Lump Crabmeat, Mushroom, and Blue Cheese Spring Rolls with Sweet Soy Syrup
- Crispy Fried Calamari with Smoked Tomato Sauce and Mint Yogurt
- Shrimp Quesadillas with Goat Cheese and Mango Ancho Chili Salsa
- English Style Fish and Chips with Malt Vinegar
- Seafood Boudin with Creole Mustard Dipping Sauce
- Seafood Stuffed Mushrooms

COLD SEAFOOD OPTIONS

- Lobster and Bird Chile Ceviche with Cilantro and Key Lime
- Shrimp Remoulade Topped Fried Green Tomatoes on Croutons
- Jumbo Boiled Shrimp with Cocktail Sauce and Remoulade Sauce
- Smoked Salmon with Lemon Crème Fraiche on Chive Blinis, Topped with Fresh Caviar
- Smoked Salmon Display with Cream Cheese, Red Onions and Capers served with Toast Points
- Tuna Tataki with Sake Soy Sauce on Bamboo Skewers
- Cold Spiny Lobster Tostada with Pineapple Red Chile Salsa
- Assorted Sushi Display with Soy Sauce, Pickled Ginger and Wasabi

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HOT NON-SEAFOOD OPTIONS

Jack Daniels Glazed Duck Breast with Roasted Peach Relish
Pork and Scallion Dim Sum with Ponzu Sauce
Veal and Black Bean Chimichangas with Anaheim Chile Pico de Gallo
Natchitoches Style Mini Meat Pies with Cracked Mustard Remoulade
Tamarind and Pomegranate Glazed New Zealand Baby Lamb Chop
Pecan Fried Chicken Tenders with Spicy Honey Mustard Sauce
Maytag Blue Cheese in French Pastry
Mini Brie and Raspberry Preserves in Phyllo
Spinach and Pine Nut Spanakopita
Sweet Mongolian Glazed Beef Satay with Star Anise Sauce
Fire Grilled Chicken Satay with Thai Peanut and Coconut Dipping Sauce
Caramelized Red Onion and Goat Cheese Tartlets
Spicy Chicken Wings with Chile Sauce and Black Bean Sesame Drizzle
Mesquite Grilled Quail Breast Wrapped in Bacon Stuffed with Jalapenos
Miniature Crepes with Smoked Duck and Scallions
Baby Back Ribs in Chipotle Maple Glaze
Cajun En Croute Spicy Sausage in Puff Pastry
Country Style Pate with Fresh Baguettes
Mini Chorizo and Sun-Dried Tomato Savory Cheesecakes
Mini Smoked Duck Quesadillas
Stuffed New Potatoes with Bacon and Cheddar Cheese
Honey Sesame Chicken Tenders
Chicken and Sausage Jambalaya
Miniature Assorted Quiches

COLD NON-SEAFOOD OPTIONS

Jamaican Jerk Chicken Skewers
Finger Sandwiches (4 Per Person)

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CARVING STATIONS

(Individually Priced Per Selection, Per Person. All Options are served with Rolls and Condiments)

Smoked Pork Tenderloins with Sugarcane and Pecan Glaze

Wild Herb Roasted Steamship of Beef

Black Pepper Crusted Leg of Lamb

Steamship of Peppered Corned Beef

Rosemary Marinated Beef Tenderloin

Apricot Jalapeno Glazed Pork Loins

Pecan Wood Smoked Whole Turkey

Boneless Leg of Lamb Stuffed with Prosciutto and Fresh Spinach

Bourbon, Brown Sugar and Fresh Pineapple Glazed Kentucky Ham

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PASTA STATIONS

(Individually Priced Per Selection, Per Person).
All Options Served with Breads, Shaved Parmesan
And Extra Virgin Olive Oil)

**Penne Pasta with Roasted Garlic, Wild Mushrooms, Fresh Spinach and
Wood Roasted Chicken**

**Grilled Chicken, Sun-Dried Tomatoes and Artichoke Hearts Tossed with
Penne Pasta in a cream Sauce**

**Spicy Seafood and Andouille
Tagliatelle**

**Oven Dried Tomatoes with Marinated Mozzarella, Fresh Basil and
Calamata Olives**

**Lobster, Asparagus and Porcini Risotto with White Truffle Oil and
Chives**

**Spicy Crawfish Risotto with Roasted Garlic, Fresh Herbs and
Romano Cheese**

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CHEESE DISPLAYS

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Epicurean Cheese Display

St. Andre, Cambozola, Havarti, Point Reyes Blue Cheese with Herbs, Huntsman Cheddar, Apricot, Stilton, Repi Pears, Green Grapes, Fresh Strawberries

Artisanal Cheese Display

Humboldt Fog, Coach Dairy Farms Goat Cheese, Grafton Village Cheddar, Mt. Tam Redhawk, Sliced Fresh Fruit, Assorted Crackers

French Cheese Display

Aged Camembert, Roquefort, Carine's Boucheron Epoisses, Baguettes, Dried Fruit

Feta, Pesto and Sun-Dried Tomato Torte

Fig and Apricot Torte

Praline Baked Brie

Raspberry Baked Brie

Assorted Domestic Cheeses

Cheddar, Swiss, Pepper Jack

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FRUIT & VEGETABLE DISPLAYS

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Grilled Seasonal Vegetable Display

Balsamic Marinated Asparagus, Yellow Squash, Zucchini, Red Onions, Sweet Red Bell Peppers and Portabella Mushrooms with Roasted Garlic Cheese Dip or Toasted Walnut Blue Cheese Dip

Seasonal Blanched Vegetable Display

Green Asparagus, Green Beans, Baby Carrots with Tops, Sugar Snaps, Red Pear Shaped Tomatoes, Yellow Squash, Zucchini and Endive with Roasted Garlic Cheese Dip or Toasted Walnut Blue Cheese Dip

Market Fresh Asparagus Display

Fresh Fruit Display

Cantaloupe, Pineapple, Kiwi, Strawberries, Blackberries, Honey Dew Melon, Grapes and Blueberries with a Raspberry Fruit Dip or White Chocolate Mousse Dip

Fresh Fruit Display with Chocolate Sauce

Fresh LA Strawberries with Grand Marnier Sour Cream Dip

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HOT & COLD DIP MENU

(Individually Priced Per Selection, Per Person)
Served with Carr's Table Water Crackers,
Petit Toasts or Pastry Shells

Warm Spinach and Artichoke Dip with Crackers

Crawfish, Corn and Jalapeno Dip with Assorted Crackers

Warm Lump Crab and Artichoke Dip with Pastry Shells

Shrimp and Artichoke Dip

Shrimp, Artichoke and Sun-Dried Tomato Dip

Crabmeat, Sherry and Gruyere Dip

Oyster, Andouille, Spinach and Mushroom Dip

Cold Shrimp Dip and Crackers

Mexican Seven Layer Dip

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DINNER MENU

**Each Entrée is served with Sensation Salad and Your choice of a Vegetable and Starch
Price includes Fresh Bread, Iced Tea and Water**

**** 3.50 Additional Charge For Seated Dinner****

Classic Chicken Cordon Bleu with Virginia Baked Ham and Big Eye Swiss

Seafood Lasagna with Asiago Béchamel and Roasted Plum Tomato Marinara

Chicken Breast Picatta with Capers Spanossa and Lemon Butter Sauce

Twin Beef Tournedos with Brandy, Shitake Mushrooms and Smoked Andouille Veal Glaze

Tuna Tataki over Haricots Verts and Shitake Mushroom Ceviche with Ponzu Sauce

Seared Gulf Fish with Yellow Tomato Blue Crab Gazpacho

Paneed Chicken Scaloppini with Shallot, Mushrooms, Chardonnay and Thyme Infused Cream Sauce

Cornmeal Crusted Chicken Breast with Arugula and Tomatoes

Crawfish Étouffée with Rice

Paneed Chicken Marsala with Cippolini Onions, Artichokes and Porcini Mushrooms

Braised Chicken Coq au Vin with Broadbent Bacon, Red Wine, Pear Tomatoes and Porcini

Mushrooms Black Peppercorn Seared Texas Flat-Iron Steak with Wild Mushroom and Roasted

Tomato Demi-Glace Oregon Wild Salmon with Tarragon Orange Butter and Oyster Mushroom

Ragout

Veal Saltimbocca with Prosciutto Parma, Fresh Sage and Baby Spinach

Lowland Shrimp and Grits with White Vermont Cheddar Cheese

Wood Grilled Tasmanian Lamb Chops with Tia Maria and Coffee Bean Sauce

Roasted Bone-in Pork Chop with Dubene Sherry, Almond and Caramelized Shallot Cream

Blackened Gulf Fish Dredged in Thirteen Spices with Don Julio Tequila Lime Butter

\$25.95

All prices are subject to change. All food and beverages are subject to a 20% service charge and applicable sales tax.



Roulades of Crawfish-Stuffed Gulf Fish with Dry Vermouth and Peppercorn Butter

Andouille Crusted Gulf Fish with Roasted Brown Butter

Citrus Grilled Mahi Mahi with Blue Crab, Green Onion Relish and New Roads Pecan Meunière

Bone-In Free-Range Chicken Breast with Preserved Lemon, Garlic, Rosemary and Olive Oil

ADDITIONAL CHOICES

Please choose one starch and vegetable to accompany your entrée

Starches

Rosemary and Roasted Garlic New Potatoes
House Mashed Potatoes with Sweet Potatoes and Goat Cheese
Wild Rice Pilaf with Cracked Wheat and Farmers Peas
Angel Hair Pasta with Olive Oil, Basil and Crushed Red Chili

Vegetables

Steamed Asparagus with White Pepper, Lemon and Thyme
Oven Roasted Squash and Zucchini with Roasted Red Peppers
Haricots Verts French Beans with Walnut Oil and Toasted Almonds
Sautée of Seasonal Farmers Market Vegetables

Dessert

Strawberry Layer Cake
Cheesecake
White Chocolate Bread Pudding
Fudge Brownies
Lemon Squares
Gourmet Cookie Assortment
Chocolate Cake
Chocolate Lava Cake
Bourbon Pecan Pie

Coffee Service added to the meal... \$1.50

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HOT LUNCH MENU

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Classic Chicken Cordon Bleu with Virginia Baked Ham and Big Eye Swiss

Seafood Lasagna with Asiago Béchamel and Roasted Plum Tomato Marinara

Chicken Breast Picatta with Capers Spanossa and Lemon Butter Sauce

Twin Beef Tournedos with Brandy, Shitake Mushrooms and Smoked Andouille Veal Glaze

Tuna Tataki over Haricots Verts and Shitake Mushroom Ceviche with Ponzu Sauce

Seared Gulf Fish with Yellow Tomato Blue Crab Gazpacho

Paneed Chicken Scaloppini with Shallot, Mushrooms, Chardonnay and Thyme Infused Cream

Sauce Cornmeal Crusted Chicken Breast with Arugula and Tomatoes

Crawfish Étouffée with Rice

Paneed Chicken Marsala with Cippollini Onions, Artichokes and Porcini Mushrooms

Braised Chicken Coq au Vin with Broadbent Bacon, Red Wine, Pear Tomatoes and Porcini

Mushrooms Black Peppercorn Seared Texas Flat-Iron Steak with Wild Mushroom and Roasted

Tomato Demi-Glace Oregon Wild Salmon with Tarragon Orange Butter and Oyster Mushroom

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Lowland Shrimp and Grits with White Vermont Cheddar Cheese

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Andouille Crusted Gulf Fish with Roasted Brown Butter

Citrus Grilled Mahi Mahi with Blue Crab, Green Onion Relish and New Roads Pecan Meunière

Bone-In Free-Range Chicken Breast with Preserved Lemon, Garlic, Rosemary and Olive Oil

ADDITIONAL CHOICES

Please choose one starch and vegetable to accompany your entrée

Starches

Rosemary and Roasted Garlic New Potatoes
House Mashed Potatoes with Sweet Potatoes and Goat Cheese
Wild Rice Pilaf with Cracked Wheat and Farmers Peas
Angel Hair Pasta with Olive Oil, Basil and Crushed Red Chili

Vegetables

Steamed Asparagus with White Pepper, Lemon and Thyme
Oven Roasted Squash and Zucchini with Roasted Red Peppers
Haricots Verts French Beans with Walnut Oil and Toasted Almonds
Sautee of Seasonal Farmers Market Vegetables

Dessert

Strawberry Layer Cake
Cheesecake
White Chocolate Bread Pudding
Fudge Brownies
Lemon Squares
Gourmet Cookie Assortment
Chocolate Cake
Chocolate Lava Cake
Bourbon Pecan Pie

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