

# The Grand Ballroom

## at Rock'n'Bowl®

### Exclusive Seated Dinner - Option 1

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

Based on a 2 hour event

20 guest minimum

**\$50.00 per person**

8.45% sales tax & 20% gratuity

\$100.00 set up fee

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#### Hors d'oeuvres Hour:

Available as an Add-On to your seated dinner for \$10 per person

"Small Bites" passed during event (choice of three)

Muffaletta Canapes | Bleu Cheese Stuffed Artichoke Hearts with Honey

Pickled & Fried Okra with Buttermilk Dressing | Caprese Bites

#### First Course

Brutus Caesar Salad

House-made dressing and  
focaccia croutons

#### Third Course

Fresh Catch

Gulf fish, garden maque choux and  
roasted corn sauce

#### Second Course

Shrimp Remoulade

Gulf shrimp with our homemade  
remoulade sauce

#### Fourth Course

Flat Iron Steak

Flat iron steak, whipped potatoes, roasted  
asparagus w/Peppercorn Cream Sauce

#### Fifth Course

Sticky Toffee Pudding

Sponge cake, vanilla custard, toffee

# The Grand Ballroom

## at Rock'n'Bowl®

### Exclusive Seated Dinner - Option 2

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

Based on a 2 hour event

20 guest minimum

**\$75.00 per person**

8.45% sales tax & 20% gratuity

\$100.00 set up fee

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#### Hors d'oeuvres Hour:

Available as an Add-On to your seated dinner for \$10 per person

"Small Bites" passed during event (choice of three)

Muffaletta Canapes | Bleu Cheese Stuffed Artichoke Hearts with Honey  
Shrimp Remoulade | Pickled & Fried Okra with Buttermilk Dressing | Caprese Bites

#### Lagniappe

Special Menu Item

crafted by Chef Matthew Gill

#### First Course

Iceberg Wedge Salad  
topped with Bleu Cheese Crumbles,  
Bacon, Cherry Tomatoes

#### Second Course

Crawfish Delacroix  
Gulf Fish over White Rice topped with  
Crawfish Etouffée

#### Third Course

Filet Mignon  
Garlic Whipped Potatoes,  
Bacon Brussels Sprouts,  
Peppercorn Cream Sauce

#### Fourth Course

Award Winning  
Fried Bread Pudding Poboy  
topped with Rum Sauce