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GENERAL INFORMATION

To serve you better please adhere to the instructions below

- Please provide us with your choice of menu or menu items and your preliminary guest total, at least 10 days before the event
- Please provide us with a final number of guests 48 hours before your event.
- We have menus for all type of occasions Brunch, Buffet, Afternoon Tea, Full Service , and Cocktail.
- We offer cash bar, open bar, limited bar, whatever fits your needs.

ADDITIONAL INFORMATION

- **You will be charged for the number of guests provided by you even if there are no shows**
- If you reserve house wine and champagne you will be charged only for bottles opened
- If you reserve wine that we serve by the glass you will be charged only for bottles opened
- If you want wine we serve by the bottle or that is not on our wine list you must pay for every bottles ordered

The private room will accommodate a maximum of 60 people for a Sit Down Meal.
For a Stand – up mixer or cocktail party the room will accommodate up to 75 people.
Keep in mind these numbers depend on how you utilize the space.

Cocktail Party Choices

Hors d'oeuvres

Description	Quantity	Price
Catfish Strips Farm raised, corn-meal breaded, fried to a golden brown (2oz-3oz strip) Served w/ tartar sauce	2	\$5.50
Mini Corn Muffins with Tasso Bite Sized Cheesy Cornbread with a Cajun flair. (.5oz)	1	\$0.75
Fried Mozzarella Cheese Stringy-Mouthwatering Sticks of deep fried cheese served with Marinara sauce	2	\$3.00
Swedish Meatballs ½ ounce meatballs cooked in a savory brown gravy & sour cream sauce	2	\$3.50
Red Wine Demi-Glace Meatballs ½ ounce meatballs cooked in our red wine demi-glace	2	\$3.50
Italian Stuffed Mushrooms Medium mushrooms stuffed with Italian Sausage-Dressing mixture and baked to a Golden brown	2	\$3.75
Chile con Queso Mini cheese & pepper quiches served with Picante Sauce & Sour Cream	1	\$0.75
Deviled Eggs Your “chalk full of chunk” creamy Deviled Eggs	1	\$0.85
Chicken Satay (Skewered) 1 oz of grilled breast-meat marinated in a spicy peanut sauce	1	\$1.25
Chicken en Brochette (Skewered) 1 oz of grilled breast meat marinated in a honey, lime,& sriracha sauce	1	\$1.25
Boudin Balls 1 oz Mildly Spicy Boudin Balls Crispy outside, warm and flavor-filled inside	2	\$2.00
Mini Meat Pies 1 oz Natchitoches style spicy meat pies (fried or baked)	2	\$4.00
Mini Crawfish Pies 1 oz Natchitoches style spicy crawfish filling (fried or baked)	2	\$4.25
Buffalo Wings Spicy “Hot Wings” with a medium hot sauce served with blue cheese dressing	2	\$2.00
Fried Oysters Louisiana Oysters dipped in buttermilk then coated with flour-cornmeal and fried	1	\$4.00
Fried Crab Fingers Cracked crab claws dipped in buttermilk then dredged in flour and fried	2	\$6.00
Marinated Crab Fingers Cracked crab claws marinated in our own Poppy Seed Red Wine vinaigrette	2	\$6.00
Crab Bites Mini Crab Cakes....Pujo St. Café's Crab Cakes, on a smaller scale	2	\$5.50
Crab Stuffed Mushrooms Large mushrooms stuffed with our Pujo St Crab Cake	1	\$4.50

Cold Dips

Description	Quantity	Price
BaBa Ghanoush A delicious Middle Eastern puree of eggplant, tahini, olive oil, lemon, and garlic Served with our In House Pita Chips	1oz	\$1.50
French Onion A delicious blend of sour cream onions and herbs, served with pub chips	1oz	\$1.50
Hummus Mid-East standard chickpea paste served with pita chips	1oz	\$1.50
Spinach & Vegetable That perennial favorite made with water chestnuts Served with crackers	1oz	\$1.50
Caponata with Shrimp Eggplant based Sicilian vegetable dip with some boiled shrimp thrown in. Also contains tomatoes, onions, capers, raisins, etc served with crackers	1oz	\$2.25
Guacamole A creamy blend of avocados, chopped tomatoes, onions, garlic, cilantro, and lemon juice. Served with Pujo's Pita Chips	1oz	\$1.50

Hot Dips

Description	Quantity	Price
QUESO Blanco Smooth white cheese sauce with green chilies, diced tomatoes, cilantro, and southwest spices. Served with tortilla chips	1.5oz	\$1.75
Spinach & Artichoke The perfect blend of cheeses, artichoke hearts, and spices. Served with Pujo's Fresh Pita Chips.	2oz	\$1.95
Crab & Spinach Loads of crab, spinach, cheeses, and herbs blended smooth, and served with Pujo's Fresh Pita Chips.	1.5oz	\$4.50

Punch Bowl

Description	Quantity	Price
Citrus Peach A delicious tangy-sweet punch with a definite peach flavor, bubbled with soda	8oz	\$2.75
Egg Nog ...Available only during the Holiday Season....	8oz	\$2.50
Spiked Egg Nog Choose your tippie (Brandy, Rum, or Bourbon)	8oz	\$6.00
Bellini Our Citrus Peach punch mixed with Champagne and a little peach liqueur	8oz	\$5.00
Mimosa The classic orange juice and Champagne cocktail	8oz	\$5.00

Fillers

Pasta Muffuletta	¾ cup	\$4.00
A delicious blend of all the goodness inside a Muffuletta Sandwich mixed with Orzo Pasta		
Orzo Summer Pasta	½ cup	\$2.50
A rice shaped pasta mixed with olive oil, feta cheese and dill served room temperature		
Grits & Grillades	¾ cup	\$5.50
That delicious CREOLE dish of pieces of pounded round steak seared in hot fat, then braised in a rich sauce with vegetables and tomatoes....served with GRITS		
Shrimp & Grits	¾ cup	\$5.50
Pujo St.'s Shrimp and Grits are filled with Cheddar cheese, plump sauteed shrimp, crisp bacon, garlic, and green onion.		
Jambalaya	¾ cup	\$4.50
A great side....chicken and sausage Jambalaya, with just the right spices		
Red Beans & Rice	¾ cup	\$4.00
Almost as old as Louisiana itself! Red Beans & Rice...just like Mom makes		
Chicken Smothered in Black-eyed Peas	¾ cup	\$4.50
Slow cooked and heavily seasoned, for flavor that tastes as good as it smells		
Crawfish Etouffee	¾ cup	\$3.50
Starting with the "Holy Trinity", we make our Crawfish Etouffee the CREOLE way with mounted butter, rich tomato sauce and white rice. MmmmMMmm		
Chipotle Pepper Penne	¾ cup	\$5.50
An amazing chipotle pepper cream sauce...with just enough heat. Made with your choice of Chicken, Shrimp, or Crawfish		
Dirty Rice	¾ cup	\$3.50
That traditional white rice, cooked down with almost a little bit of everything!		
Beef Tips & Gravy	¾ cup	\$5.50
Served with white rice		

Shrimp

Description	Quantity	Price
Grilled	1 lb Jumbo (10-15)	\$ 29.00
Fresh Seasoned then grilled on open flame broiler	1 lb Large (20-25)	\$ 23..50
Fried	1 lb Jumbo (10-15)	\$ 29.00
Marinated in butter milk then dredged in seasoned flour and fried	1 lb Large (20-25)	\$ 23.50
Boiled	1 lb Jumbo (10-15)	\$ 29.00
Boiled in a spicy court bouillon, chilled and served with cocktail sauce	1 lb Large (20-25)	\$ 23.50
Pesto	1 lb Jumbo (10-15)	\$ 29.00
Pan Sautéed then tossed with Pesto	1 lb Large (20-25)	\$ 23.50
Bacon Wrapped and Grilled	1 lb Jumbo (10-15)	\$ 34.00

Party Trays

Description	Quantity	Price
Mini Chicken Salad Croissants Our in house Honey Pecan Chicken Salad on a 1.3 oz croissant.	1	\$3.50
Cucumber Sandwich French Baguettes sliced thin layered with herb cream cheese, thin sliced cucumber and fresh dill.	1	\$2.50
Standard Vegetable Carrots, broccoli, cauliflower, celery, & cherry tomatoes with ranch dressing	1.oz	\$2.50
Deluxe Vegetable Carrots, broccoli, yellow bell pepper, red bell pepper, & grilled asparagus, yellow squash, & zucchini with sun-dried tomato vinaigrette.	1.oz	\$3.00
Fruit Cantaloupe, Honeydew, Pineapple, Grapes, Strawberries, with possible in season add-ons	1.oz	\$3.00
Cubed Cheese Choice of Cheddar, Swiss, or Pepper Jack	.5oz	\$2.50
Sliced Cheese Choice of Cheddar, Swiss, American, or Provolone	1.oz	\$1.25
Relish Tray Marinated artichoke hearts, Queen olives, Pickled pearl onions, Spicy green beans, Sweet Gherkins, Pickled Banana peppers, and Fresh Radishes	1.oz	\$2.50
Charcuterie Board Blue Cheese, Mediterranean Buried Brie, Cream Cheese olive spread W/ tangerine and Chile, Salami, Pancetta, Prosciutto, Dates, Figs, Apricots, Garlic Crostini.	Feeds 25-30	\$95.00

Additional Favorites

Description	Quantity	Price
Shrimp Mold No tomato soup in this one but loads of great shrimp flavor	~40 1 oz servings	\$55.00
Crawfish Cheese Cake Baked cream cheese spread we make Served with Crackers	~40 1 oz servings ~20 1 oz servings	\$65.00 LG \$40.00 SM
Smoked Salmon A two pound side of salmon served with dill cream cheese, minced red onion, capers and cocktail bread	~40 1 oz servings	\$84.00
Mediterranean Buried Brie A 2.2 lb brie under a mixture of marinated artichoke hearts, roasted red & yellow bell pepper, pickled banana peppers, & sun dried tomato heated until soft and oozy served with pita chips.	~40 1 oz servings	\$85.00
Oyster Bar In shell oysters shucked before your eyes with all the traditional accompaniments (ketchup, horseradish, lemons, Tabasco sauce, Worcestershire), cocktail sauce, & our own champagne vinegar & shallot mignonette with crackers	1 oyster	\$2.50

Meat Station

The meats listed below are presented sliced with condiments (mayonnaise & mustards) and silver dollar rolls in pumpernickel, onion and plain flavors so your guests can make their own sandwiches.

Sliced cheese is available

Description	Quantity	Price
Pork Loin Roast Juicy and succulent A real treat	3 oz servings	\$4.00
Pit Roasted Ham Smoky and juicy through and through	3 oz servings	\$4.00
Roasted Breast of Turkey Best part of the bird guaranteed to be juicy	3 oz servings	\$4.25
Roast Beef Deliciously seasoned, and cooked to your specifications	3 oz servings	\$5.50
Tenderloin Deliciously seasoned, and cooked to your specifications	3 oz servings	\$11.50

Desserts

Description	Quantity	Price
Bread Pudding Bites Pujo St Café's traditional bread pudding served with our AMAZING Rum sauce	Bite Size	\$1.25
Cookies Choose between Chocolate Chip and White Chocolate Macadamia	1	\$1.50
Iced Brownies Chocolate brownies with walnuts and fudge icing	1	\$1.75
Walnut Baklava Honey soaked chopped walnuts wrapped in Phyllo dough	1	\$2.00
Chocolate Dipped Cream Puffs Delicate-light cream puffs, hand dipped in a delicious milk chocolate	1	\$2.00
Chocolate Dipped Strawberries Luscious berries hand dipped in a delicious milk chocolate that doesn't break	1	\$2.00
Russian Tea Cookies Old family recipe of a buttery shortbread and walnut cookie dusted with powdered sugar	1	\$1.25
Lemon Squares That Old Time Favorite. Made with a sweet buttery crust, lemon curd and meringue filling. Sprinkled with powdered sugar.	1	\$1.50

Coffee Service

Description	Quantity	Price
Fresh & piping hot with all the fixings	1	\$2.75

Soda & Tea Service

Description	Quantity	Price
Regular or Raspberry tea , Coke & Diet, Root Beer, Sprite, Lemonade, Dr Pepper	1	\$2.75

Wines

Description	Quantity	Price
Sparkling Apple Cider: For those who want to toast but do not consume alcohol	1 Bottle	\$12.00
Champagnes: Standard bottle size. For a toast may get from 5 to 7 glasses per bottle.	1 Bottle	\$28 - \$36
Wines By The Bottle: Moscato, Pinot Grigio, Rose, Riesling Chardonnay, Merlot, Cabernet Sauvignon	1 Bottle	\$24.00 - \$ 68.00

PLUS

10.20 % Tax
20% Gratuity

Bar Options

Depending upon your preference. This can be set up - from you picking up the total tab, limiting the number of drinks per person, specific liquor or cocktails ...to having a full/partial cash bar

Venues, Rates & Facts

Fees include a 10.20% Sales Tax & a 20% Gratuity

Private Party Room ~

\$195.30 for a 3 hour window
\$50.00 for each additional hour
Will accommodate, (60 seated) (75 standing)

1/3 Restaurant Fee ~

\$651.00

OFF SITE CATERING FEE: 20%
STEMWARE - FLATWARE - CHINA OR DISPOSABLE AVAILABLE AT AN ADDITIONAL FEE



POLICY AND GUIDELINES FOR OUR PRIVATE ROOM

Please be informed that the room fee of \$195.30 is a non-refundable fee that does not go toward any food, this is for the room fee only. This room fee is for a (3) hour window. If you need additional time to set up, decorate, tear down, etcetera there is a \$50 an hour additional charge. A valid credit card will be kept on file for incidentals, such as damages, stolen items, or unpaid tabs by you or your guests.

(Yes you are responsible for your guests.)

If you wish to bring your own linens, chair covers, this is certainly acceptable, but needs to be discussed in advance, also the type of items you will be using to decorate with. Keep in mind, NO open flame candles, glitter, or nailing items on walls and woodwork. No taping to walls that may peel off paint when removed.

NO OUTSIDE FOOD: We do allow you to bring your own cake however you will be charged a cake fee of \$1.00 per person. No other exception will be allowed.

NO OUTSIDE BEVERAGES: of any kind are permitted. If you wish to bring in your own wine there is a \$15 per bottle corkage fee and must be approved in advance. If your guests bring in outside beverages you will be charged and they will be asked to leave. Please don't let party poopers ruin your event. Keep in mind that Pujo St. Café reserves the right to refuse service to anyone, but always out of respect to you and other guests and staff.

Please sign this agreement to acknowledge that you understand and agree to all guide lines and previsions.

OTHER FEES: A 20% gratuity is automatically added for the wait staff and sales tax of 10.2%.

Please understand that we cannot secure your reservation without the room fee and signature

Please sign here

Please date