



Chef John Folse & Company Catering

Bocage Plantation

COCKTAIL HORS D'OEUVRES

The Sweetbriar Rose

\$25.00 per person

Cold Display

*Smoked Chicken Salad with Assorted Rolls
Assorted Cheeses and Seasonal Fruit Display
Raw Crudités with Two Dips*

~

Hot Buffet

*Chicken and Andouille Sausage Jambalaya
Spinach and Artichoke Dip with Pita Crisp
Crabmeat Mornay with Homemade Garlic Croutons
Fried Eggplant with Marinara Sauce
Grilled Chicken Pasta with Fire Roasted Tomatoes
in a Smoked Gouda Cream Sauce*

Hosted Open Bar (3 Hour Serving Time)

Premium Brands

\$18.00++ per person
*Includes: Premium Brand
Liquors, Bottled Beer,
House Wine, Champagne
and Soft Drinks*

Call Brands

\$15.00++ per person
*Includes: Call Brand Liquors,
Domestic Beer on tap,
House Wine, Champagne
and Soft Drinks*

House Brands

\$13.00++ per person
*Includes: House Brand Liquors,
Domestic Beer on tap,
House Wine, Champagne
and Soft Drinks*

Bottle Beer, Wine & Soft Drinks

\$13.00++ per person
*Includes: Bottled Beer, House Wine,
Champagne and Soft Drinks*

Beer, Wine & Soft Drinks

\$11.00++ per person
*Includes: Domestic Beer on tap, House
Wine, Champagne and Soft Drinks*



*LA sales tax & 22% service charge will be added to food & beverage prices.
Additional charges may apply for specialty rentals*

Kristy Johnson

(225) 751-1882 kristyj@jfolse.com Fax (225) 751-0767



Chef John Folse & Company Catering

Bocage Plantation

COCKTAIL HORS D'OEUVRES

The Cypress

\$28.00 per person

Cold Display

*Assorted Cheeses and Seasonal Fruit Display
Grilled and Raw Crudités with Two Dips*

~

Hot Buffet

*Fried Catfish Strips served with Cajun Tartar and Cocktail Sauce
Crawfish Étouffée in Mini Bouchées
Chicken and Andouille Sausage Jambalaya
Jumbo Spinach Stuffed Mushrooms
Penne Pasta mixed with Seafood and sautéed vegetables
tossed in a Tomato Basil Cream Sauce*

~

Carving Station with Attendant

Carved Roast Beef, Ham, or Pork Loin with Assorted Rolls and Condiments

Hosted Open Bar (3 Hour Serving Time)

Premium Brands

\$18.00++ per person
*Includes: Premium Brand
Liquors, Bottled Beer,
House Wine, Champagne
and Soft Drinks*

Call Brands

\$15.00++ per person
*Includes: Call Brand
Liquors, Domestic Beer on tap,
House Wine, Champagne
and Soft Drinks*

House Brands

\$13.00++ per person
*Includes: House Brand
Liquors, Domestic Beer on tap,
House Wine, Champagne
and Soft Drinks*

Bottle Beer, Wine & Soft Drinks

\$13.00++ per person
*Includes: Bottle Beer, House Wine,
Champagne and Soft Drinks*

Beer, Wine & Soft Drinks

\$11.00++ per person
*Includes: Domestic Beer on tap, House
Wine, Champagne and Soft Drinks*



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Chef John Folse & Company Catering

Bocage Plantation

COCKTAIL HORS D'OEUVRES

The Azalea

\$32.00 per person

Cold Display

*Assorted Cheeses and Seasonal Fruit Display
Grilled and Raw Crudités with Two Dips*

~

Hot Buffet

*Spinach-stuffed Breast of Chicken Bayou Lafourche on Sauce Acadian
Mini Natchitoches Meat Pies
Fried Louisiana Gulf Oysters
Gulf Seafood Paella
Bowtie pasta with sautéed shrimp and red and green peppers tossed in
Alfredo sauce*

~

Carving Station with Attendant

Carved Roast Beef, Ham, or Pork Loin with Assorted Rolls and Condiments

Hosted Open Bar (3 Hour Serving Time)

Premium Brands

\$18.00++ per person

*Includes: Premium Brand
Liquors, Bottled Beer,
House Wine, Champagne
and Soft Drinks*

Call Brands

\$15.00++ per person

*Includes: Call Brand
Liquors, Domestic Beer on tap,
House Wine, Champagne
and Soft Drinks*

House Brands

\$13.00++ per person

*Includes: House Brands,
Liquors, Domestic Beer on tap,
House Wine, Champagne
and Soft Drinks*

Bottle Beer, Wine & Soft Drinks

\$13.00++ per person

*Includes: Bottle Beer, House Wine,
Champagne and Soft Drinks*

Beer, Wine & Soft Drinks

\$11.00++ per person

*Includes: Domestic Beer on tap, House
Wine, Champagne and Soft Drinks*



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Chef John Folse & Company Catering

Bocage Plantation

COCKTAIL HORS D'OEUVRES

The White Oak

\$45.50 Food & Beverage per person

Butlered Hors D'Oeuvres

(Upon arrival for 30 minutes)

Assorted Louisiana Canapés Champagne with a Seasonal Berry

~

Cold Display

Assorted Cheeses and Seasonal Fruit Display

Grilled and Raw Crudités with Two Dips

~

Hot Buffet

Fried Catfish Strips with Cajun Tartar Sauce and Cocktail Sauce

Chicken and Andouille Sausage Jambalaya

Jumbo Spinach Stuffed Mushrooms

Crawfish Étouffée in Mini Bouchées

Penne Pasta mixed with Seafood and Sautéed Vegetables tossed in a Tomato Basil Cream Sauce

~

Carving Station with Attendant

Carved Roast Beef, Ham, or Pork Loin with Assorted Rolls and Condiments

Open Bar

Beer, Wine, and Soft Drinks for 3 hours

Add Call Brand Bar \$49.50 per person

Add Premium Brand Bar \$52.50 per person



*LA sales tax & 22% service charge will be added to food & beverage prices.
Additional charges may apply for specialty rentals*

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Chef John Folse & Company Catering

Bocage Plantation

COCKTAIL HORS D'OEUVRES

The Premier

\$53.50 Food & Beverage per person

Butlered Hors D'Oeuvres

(Upon arrival for 30 minutes)

Assorted Louisiana Canapés Champagne with a Seasonal Berry

~

Cold Display

Assorted Cheeses and Seasonal Fruit Display

Grilled and Raw Crudités with Two Dips

~

Hot Buffet

Spinach-stuffed Breast of Chicken Bayou LaFourche on Sauce Acadian

Mini Natchitoches Meat Pies

Fried Louisiana Gulf Oysters

Gulf Seafood Paella

Bowtie pasta with sautéed shrimp and red and green peppers tossed in

Alfredo sauce

~

Carving Station with Attendant

Carved Roast Beef, Ham, Pork Loin with Assorted Rolls and Condiments

Open Bar

Call Brand Bar for 3 hours

Add Premium Brand Bar \$56.50 per person



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