Here at LSUS, we are family. With that in mind, we want our family to have the best food and service they deserve. We'd also like to take care of you.

To help entice you to sail our way, we'd like you to know that there is at least 26 years of food service and catering experience combined among the management staff. Let's not forget that there is also a combined 18 years of experience among our talented cooks.

Enclosed are some various menus for any type of occasion. If you do not see what you are looking for, please let us know, and we will do everything possible to accommodate your desires.

The Port Grille's services are available seven days a week with flexible hours. Catering services may be provided on or off campus. You may also pick up your order from The Port Grille located in the University Center.

**General Policies**

**TO ENSURE A SMOOTH SAIL THROUGH YOUR EVENT**

- At least 3 days' notice for a small event (under 50 guests)
  - At least 2 weeks' notice for a big event (over 50 guests)
- Final guest count: 1 day before small event
  - 3 days before big event
- Deposit may be required for large events (up to 25% of estimated total).
- Food will be prepared 5% over guaranteed number of guests (might find a few extra sailors along the way). There may be an additional cost if the event exceeds the final guest count.
- All events are subject to applicable sales tax and 15% service charge (includes cost for linens and paper products). Please provide a copy of tax-exempt form, if applicable, when making payment for event.
- 5% CAMPUS DISCOUNT for campus organizations and staff
- We ask that there be no outside food or beverages permitted, unless discussed with management staff.

**Events**

WE HAVE CATERED

- LSUS Alpha Guard
- Employment Fairs
- Retirement Parties
- Alumni Dinners
- Engagement Parties
- Seminars
- Charity Dinners
- Family Reunions
- Staff Luncheons
- Christmas Parties
- Homecoming Dances
- Valentine Dinner Dances
- Employee Appreciation Dinners
- Proms
- Wedding Receptions

**Contact Us**

318-797-5181
318-797-5303
lsus.edu/theport
Breakfast Menus

**The Anchor**
- Locally Roasted Coffee
- Assorted Pastries
- Assorted Chilled Juices

**The Bridge**
- Locally Roasted Coffee
- Assorted Pastries
- Assorted Chilled Juices
- Fresh Fruit Tray

**The Marina**
- Bacon or Sausage
- Scrambled Eggs
- Hash Browns
- Grits or Oatmeal
- Assorted Pastries

**The Pier**
- Bacon or Sausage
- Scrambled Eggs
- Hash Browns
- Assorted Pastries

**The Harbor**
- Bacon or Sausage
- Scrambled Eggs
- Hash Browns
- Grits or Oatmeal
- Assorted Pastries

**The Captain's Choice**
- Locally Roasted Coffee
- Assorted Pastries
- Assorted Chilled Juices
- Fresh Fruit Tray
- Ham and Cheese Quiche

**Continental Breakfast Menus**

All breakfasts come with infused water, locally roasted coffee and assorted chilled juices.

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**À la Carte Items**

- Bacon
- Cinnamon Rolls
- Grits
- Sausage
- Blueberry Muffins
- Egg Whites
- Buttermilk Biscuits
- Quiche Lorraine
- Turkey Bacon
- French Toast
- Vegan Sausage
- Pancakes
- Hash Brown Potatoes
- Canadian Bacon
- Breakfast Potatoes with Onions and Peppers
- Spinach-Bacon Quiche
- Waffles
- Scrambled Eggs
- Cottage Cheese with Peaches
- Biscuit and Gravy (with or without meat)
- Assorted Pastries
- Fresh Fruit Tray

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**Breakfast Action Station**

- Oatmeal Station
  - Oatmeal and yogurt stations come with fresh blueberries, strawberries.
- Yogurt Parfait Station
  - Honey, granola, brown sugar and sliced almonds.
Fresh Fruit Tray
Veggie Tray
Assorted Cheese Tray
Relish Tray (olives, Italian peppers, sweet pickles and cherry tomatoes)
Antipasto Skewers (artichoke, mozzarella and tomato)
Finger Sandwiches
Deviled Eggs
Chicken Strips
Mini Egg Rolls
Egg Rolls (chicken, pork, beef, vegetable or Southwest)
Spring Rolls
Cocktail Sausages
Cajun Hot Wings
Mozzarella Sticks
Mini Meat Pies
Mini Crab Cakes
Mini Beef Empanadas
Cheddar-Stuffed Jalapeños
Alligator Bites
Mini Assorted Quiche
Mushroom Caps with Crabmeat
Mushroom Caps with Sausage, Spinach and Cheese
*Fried Avocado
Jalapeño-Cheese Bacon-Wrapped Chicken
Chicken and Smoked Goat Cheese Purse
Shrimp Cocktail
Shrimp Dip with Crackers
Pulled Pork or Beef Sliders
*Meatless Black Bean Burger
*Meatless Breaded Chicken Burger

**Appetizers**

**Salads**

*All salads come with your choice of dressing.*

Spring Mix with Raspberry Vinaigrette
and Dried Cranberries
Please specify if you would like nuts.

Mixed Greens Salad
Farmhouse Garden Salad with Cucumbers,
Grape Tomatoes, Red Onions, Cheddar Cheese and Croutons
Tossed Iceberg Lettuce Salad
Italian Pasta Salad

**Chips & Dips**

Queso Con Carne with Tortilla Chips
Queso with Tortilla Chips
Salsa with Tortilla Chips
Seven-Layer Dip with Tortilla Chips
Spinach-Artichoke Dip with Tortilla Chips

**Soup**

Broccoli-Cheddar Cheese Soup
Chicken and White Bean Soup
Vegetable Soup
Gumbo (chicken and sausage)
Tomato-Basil Soup
Lobster Bisque
Split Pea Soup

**Salad Dressings**

Green Goddess
Lime Cilantro
Ranch
Balsamic Vinaigrette
Greek
Fat Free Italian
Fat Free Raspberry

**Chips & Dips**

Queso Con Carne with Tortilla Chips
Queso with Tortilla Chips
Salsa with Tortilla Chips
Seven-Layer Dip with Tortilla Chips
Spinach-Artichoke Dip with Tortilla Chips

**Appetizers**

**Salads**

*All salads come with your choice of dressing.*

Spring Mix with Raspberry Vinaigrette
and Dried Cranberries
Please specify if you would like nuts.

Mixed Greens Salad
Farmhouse Garden Salad with Cucumbers,
Grape Tomatoes, Red Onions, Cheddar Cheese and Croutons
Tossed Iceberg Lettuce Salad
Italian Pasta Salad

**Chips & Dips**

Queso Con Carne with Tortilla Chips
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**Soup**

Broccoli-Cheddar Cheese Soup
Chicken and White Bean Soup
Vegetable Soup
Gumbo (chicken and sausage)
Tomato-Basil Soup
Lobster Bisque
Split Pea Soup

**Salad Dressings**

Green Goddess
Lime Cilantro
Ranch
Balsamic Vinaigrette
Greek
Fat Free Italian
Fat Free Raspberry
Grilled Cheese Station
- Assorted artisan breads
- A selection of cheese, including Gruyère, aged Irish cheddar, American and pepper jack
- Diced grilled chicken, bacon, ham, grilled onion, roasted garlic and avocado

Pasta Station
- Penne and fettuccine pasta
- Alfredo, marinara and pesto sauces
- Garlic, tomatoes, broccoli and asparagus
- Marinated grilled chicken strips, blackened shrimp and meatballs

Smashed Potato Station
- Creamy smashed potatoes with toppings of creamy butter, smoked bacon, ham, sour cream, chives and shredded cheese

Cajun-Style Grits Station
- Creamy stone-ground garlic-cheese grits served with blackened shrimp, andouille sausage, shredded cheese, fresh green onion and diced tomato

Fajita Station
- Marinated flank steak, grilled chicken and blackened shrimp
- Grilled bell peppers and onions
- Pico de gallo, sour cream, shredded pepper jack cheese and fresh guacamole
- Fresh flour tortillas

Dessert Options
- Cheesecake
- Coconut Cake
- Apple Pie
- Tiramisu Cake
- Carrot Cake
- Bread Pudding
- Chocolate Cake

Specialty Cookies and Cupcakes
- Logo Cookies
- Cupcakes

Cookies and cupcakes can be made with colors and themes of choice.
Corporate LUNCH & DINNER

THE PADDLEWHEEL
Spring Salad
Savory Pot Roast
Lemon-Baked Fish
Garlic Mashed Potatoes
Glazed Carrots
Assorted Cakes and Pies

THE KEYSTONE
Mixed Greens Salad
Southern Fried Catfish
Lasagna
Dirty Rice
Seasoned Corn
Garlic Bread
Assorted Cakes and Pies

THE MAINSTAY
Farmhouse Garden Salad with Cucumbers, Grape Tomatoes, Red Onions, Cheddar Cheese and Croutons
Prime Rib with Au Jus
Blackened Salmon
Rosemary New Potatoes
Haricots Verts
Assorted Cakes and Pies

À La Carte ENTREES
Blackened Tilapia
Fried Catfish
BBQ Brisket
Crawfish Etouffee
Pork Filet Mignon
Herb-Baked Chicken
Marinated Grilled Chicken Breast
Chicken with Mushroom Cream Sauce
Baked Meat Lasagna
Blackened Catfish
Lemon-Baked Fish
Vegetable Quesadillas
Vegetarian Stuffed Peppers
BBQ Ribs
BBQ Chicken
Pot Roast
Roast Beef
Blackened Salmon
Spaghetti with or without Meat Sauce
Pasta with Pesto-Basil Sauce
Vegetable Lasagna
Chicken Lasagna
Chicken Fettuccine Alfredo
Enchiladas

SEAS THE DAY
Spring Mix Salad with Raspberry Vinaigrette with or without Nuts
Tomato-Basil Soup
Shrimp Spring Rolls
Blackened Catfish
Herb-Baked Chicken
Roast Beef with Au Jus
Rice Pilaf
Seasoned Corn

SOUTHERN SERENITY
Caesar Salad
Lobster Bisque
Shrimp Cocktail
Pan-Seared Chilean Sea Bass with Butter Lemon, Dill and Caper Sauce
Chicken Fettuccine Alfredo
Prime Rib with Au Jus
Rice Pilaf
Asparagus Spears

RIVER’S JOURNEY
Spring Mix Salad with Balsamic Vinaigrette
Chicken and White Bean Tuscan Soup
Chopped Spinach and Cheese Stuffed Mushrooms
Blackened Salmon
Smoked Brisket
Penne Pasta with Pesto-Basil Sauce
Au Gratin Potatoes
Seasoned Broccolini

Wedding MENUS

CARRIVING STATIONS
Ham | Roast Beef | Prime Rib
Turkey | Beef Brisket

SPECIAL EVENTS
**GRILLED PANINIS**

Pizza Panini
Includes marinara sauce and spinach. With a choice of pepperoni and mozzarella cheese, mixed bell peppers, mushrooms or mozzarella cheese.

Portobello Mushroom Panini

Sun-Dried Tomato-Pesto Panini

Chicken Bacon Ranch Panini

Turkey, Apple and Cheese Panini

Ham and Swiss Panini

Veggie Panini

**BURRITO BOWL**
Marinated chicken, carnitas or steak on Mexican rice with beans, corn, pico de gallo, cheese and guacamole

**WRAPS**

Vegan Chicken Wrap
Mixed greens, tomatoes, shredded carrots, vegan shredded cheese and vegan chicken strips on a spinach tortilla

Veggie Garden Wrap
Mixed greens, cherry tomatoes, bell peppers, cucumbers and carrots

Club Wrap
Mixed greens, turkey, ham, bacon, cheese and tomatoes

Savory Chicken Wrap
Mixed greens, tomatoes, cheese and carrots

**BREAKFAST SANDWICHES**

Egg, Bacon, Sausage or Turkey Bacon and Cheese English Muffin

Egg, Sausage, Bacon or Turkey Bacon and Cheese Biscuit

Egg, Sausage, Bacon or Turkey Bacon and Cheese Croissant

Sandwiches come with a drink, fresh fruit cup and muffin. Can also be made with or without cheese and/or egg.*

**SALADS**

Grilled Chicken Salad
Grilled chicken, mixed greens, tomatoes and shredded cheese

Garden Vegetable Salad
Fresh greens, tomatoes and garden vegetables

Chef Salad
Fresh greens, spinach, cherry tomatoes, cucumber, carrots, turkey, ham and egg

Southwestern Chicken Salad
Marinated chicken, black beans, corn, pico de gallo, cheese and guacamole

Greek Salad
Fresh greens, onions, olives, bell peppers and feta cheese

Green Goddess Salad
Mixed greens, tomatoes, red onions, bacon, avocado, hard-boiled eggs and chicken strips

**GRILLED PANINIS**

Pizza Panini
Includes marinara sauce and spinach. With a choice of pepperoni and mozzarella cheese, mixed bell peppers, mushrooms or mozzarella cheese.

Portobello Mushroom Panini

Sun-Dried Tomato-Pesto Panini

Chicken Bacon Ranch Panini

Turkey, Apple and Cheese Panini

Ham and Swiss Panini

Veggie Panini

**BOX LUNCH SANDWICH**

Ham or Turkey with Cheese

Chicken or Tuna Salad

Turkey, Ham and Bacon

Veggie

Chickpea and Avocado

All lunch combos include lettuce, tomato, pickles and cheese. Served with a freshly baked cookie, a drink, and chips or assorted fresh fruit.

V Vegan options
**Beverage Options**

**COFFEE**
- Colombia - Narino toffee, caramel, lemon zest
- Crash - peanut butter, raspberry, prune
- FTO Papua New Guinea - Okapa fruit, lemongrass, chamomile, praline

**ICED TEA**
- Golden Triangle Black - (Black) full-bodied, smooth
- Green Tea Citrus - (Green) bright matcha, sweet citrus
- Wild Berry Hibiscus - (Herbal, Caff-free) refreshingly tart, fruity

**INFUSED WATER**
- Orange-kiwi
- Raspberry-mint
- Blueberry-lime
- Lemon-cucumber
- Strawberry-mint
- Assorted Fruit Juices – Orange, Apple, Grape, Cranberry
- Fruit Punch
- Lemonade
- Soft Drinks
- Bottled Water

**Campus Facilities**
We’re excited that you’re considering LSUS for your upcoming event! We have several multi-purpose spaces available to accommodate events of any size. Give us a call to schedule a tour of our facilities, speak with the event management team and book your event!

**Spaces Include**
- Outdoor Terrace and Lawn
- Theater
- Classrooms
- Conference Rooms
- Banquet Rooms

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