



DINNER BUFFET BRONZE SELECTIONS

Dinner buffets include the following: dinner salad, sides, entrée, appropriate bread, iced tea & coffee.

\$21.98 per person - 51 or more guests

\$23.98 per person - 35-50 guests

Dinner Salad (Choice of one)

House Garden Salad - Seasonal greens and vegetables with tomato and cucumber slices, shredded carrots, purple cabbage and spinach with a classic dressing

Classic Caesar Salad - Freshly shredded parmesan and Joey's own specially seasoned croutons top the romaine lettuce and Caesar dressing.

Entrees (Choice of one)

Spinach Madeline Chicken Roulades – Boneless chicken breast pounded flat and covered with Joey's signature Spinach Madeline then rolled and baked. They are served sliced and topped with a smooth pepper jack cheese sauce.

Chicken Alfredo - A traditional rich Alfredo cream sauce enhances this pasta dish.

Beef Stroganoff - Strips of beef tenderloin in a sour cream sauce make up this German style pasta dish which will suit almost every taste preference.

Roast of Pork Loin - Slices of boneless center cut pork loin roast, which is stuffed with onion, garlic, bell pepper & celery, served with a pork reduction au jus sauce.

Crawfish Etouffee - This is a classic Cajun dish of smothered crawfish served over a bed of white rice.

Baked Tilapia - This mild fish fillet is baked with wine and topped with a lemon zest butter sauce.

Optional Entrees (priced per person in addition to the price listed above)

Carving Station - Guests will be served thin sliced accompaniment sized portions (choice of one)

Beef Tenderloin \$7.50

Prime Ribeye Roast \$6.50

Pork Tenderloin \$5.50

Center Cut Pork Loin Roast \$4.50

Fried Catfish Fingers - Seasoned & marinated catfish fillets cut in strips and deep fried. Cocktail and tartar sauces accompany this selection. \$3.50

All prices are per person. All food and beverage purchases will be assessed proper sales tax and gratuity. Prices subject to change without notice.



DINNER BUFFET

SILVER SELECTIONS

Dinner buffets include the following: dinner salad, sides, entrée, appropriate bread, iced tea & coffee.

\$30.98 per person - 51 or more guests

\$32.98 per person - 35-50 guests

Dinner Salad (Choice of one)

House Garden Salad - Seasonal greens and vegetables with tomato and cucumber slices, shredded carrots, purple cabbage and spinach with a classic dressing

Classic Caesar Salad - Freshly shredded parmesan and Joey's own specially seasoned croutons top the romaine lettuce and Caesar dressing.

Entrees (Choice of two)

Spinach Madeline Chicken Roulades – Boneless chicken breast pounded flat and covered with Joey's signature Spinach Madeline then rolled and baked. They are served sliced and topped with a smooth pepper jack cheese sauce.

Chicken Alfredo - A traditional rich Alfredo cream sauce enhances this pasta dish.

Beef Stroganoff - Strips of beef tenderloin in a sour cream sauce make up this German style pasta dish which will suit almost every taste preference.

Roast of Pork Loin - Slices of boneless center cut pork loin roast, which is stuffed with onion, garlic, bell pepper & celery, served with a pork reduction au jus sauce.

Fried Catfish Fingers - Seasoned & marinated catfish fillets cut in strips and deep fried. Cocktail and tartar sauces accompany this selection.

Crawfish Etouffee - This is a classic Cajun dish of smothered crawfish served over a bed of white rice.

Baked Tilapia - This mild fish fillet is baked with wine and topped with a lemon zest butter sauce.

Optional Entrees (priced per person in addition to the price listed above)

Carving Station - Guests will be served thin sliced accompaniment sized portions (choice of one)

Beef Tenderloin \$7.50

Prime Ribeye Roast \$6.50

Pork Tenderloin \$5.50

Center Cut Pork Loin Roast \$4.50

Fried Catfish Fingers - Seasoned & marinated catfish fillets cut in strips and deep fried. Cocktail and tartar sauces accompany this selection. \$3.50

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DINNER BUFFET

GOLD SELECTIONS

Dinner buffets include the following: dinner salad, sides, entrée, appropriate bread, iced tea & coffee.

\$33.98 per person - 51 or more guests

\$35.98 per person - 35-50 guests

Dinner Salad (Choice of one)

House Garden Salad - Seasonal greens and vegetables with tomato and cucumber slices, shredded carrots, purple cabbage and spinach with a classic dressing.

Classic Caesar Salad - Freshly shredded parmesan and Joey's own specially seasoned croutons top the romaine lettuce and Caesar dressing.

Orange and Walnut Salad - Mandarin orange slices, red onion, toasted walnuts and romaine lettuce are tossed with our special croutons and Joey's sweet and sour dressing.

Entrees (Choice of two)

Chicken & Asparagus Crepes – tender chicken & asparagus combined in a light pepper jack cheese sauce folded into a delicate crepe and topped with lemon caper sauce

Spinach Madeline Chicken Roulades – Boneless chicken breast pounded flat and covered with Joey's signature Spinach Madeline then rolled and baked. They are served sliced and topped with a smooth pepper jack cheese sauce.

Fried Catfish Fingers - Seasoned & marinated catfish fillets cut in strips and deep fried.

Cocktail and tartar sauces accompany this selection.

Crawfish Fettuccini - A delicious classic cream sauce with cheese surrounds the crawfish and pasta to create a true crowd pleaser.

Baked Tilapia - This mild fish fillet is baked with wine and topped with a lemon zest butter sauce.

Optional Entrees (priced per person in addition to the price listed above)

Carving Station - Guests will be served thin sliced accompaniment sized portions (choice of one)

Beef Tenderloin \$7.50

Prime Ribeye Roast \$6.50

Pork Tenderloin \$5.50

Center Cut Pork Loin Roast \$4.50

Fried Catfish Fingers - Seasoned & marinated catfish fillets cut in strips and deep fried. Cocktail and tartar sauces accompany this selection. \$3.50

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Joey's 503 Bertrand Drive, Lafayette, LA 70506 337.237.3661 Joey'sLafayette.com



DINNER BUFFET PLATINUM SELECTION

Dinner buffets include the following: dinner salad, sides, entrée, appropriate bread, iced tea & coffee.

\$38.98 per person - 51 or more guests

\$40.98 per person - 35-50 guests

Dinner Salad (Choice of one)

House Garden Salad - Seasonal greens and vegetables with tomato and cucumber slices, shredded carrots, purple cabbage and spinach with a classic dressing.

Classic Caesar Salad - Freshly shredded parmesan and Joey's own specially seasoned croutons top the romaine lettuce and Caesar dressing.

Orange and Walnut Salad - Mandarin orange slices, red onion, toasted walnuts and romaine lettuce are tossed with our special croutons and Joey's sweet and sour dressing.

Fresh Baby Spinach Salad - Bacon, red onions and spinach are topped with Joey's blue cheese pecan dressing.

Entrees (Choice of two)

Seafood Crepes - Delicate Crepes filled with a stuffing of Crab, Shrimp & Crawfish & Topped with a Monterey Pepper Jack Cheese Sauce

Chicken Breast or Beef Wellington - Mushroom duxelles (sautéed onions & mushrooms), with a dash of wine, covers a chicken breast or beef tenderloin which is then wrapped in a puff pastry bundle and topped with Madeira wine sauce.

Chicken Marsala - Breast of chicken sautéed in Marsala wine and mushrooms then served over angel hair pasta.

Tilapia with Crabmeat Stuffing - A delicate crabmeat stuffing tops off a tender filet of tilapia finished with a lemon butter sauce.

Seafood Fettuccini - A combination of seafood is simmered in a seafood base reduction sauce and tossed with a classic cream sauce & perfectly cooked pasta.

Carving Station - (choice of one)

Guests will be served thin sliced portions of Beef Tenderloin, Prime Ribeye Roast, Pork Tenderloin or Center Cut Pork Loin Roast served with spicy mustard and a horseradish cream.

Optional Entrees (priced per person in addition to the price listed above)

Carving Station - Guests will be served thin sliced accompaniment sized portions (choice of one)

Beef Tenderloin \$7.50

Prime Ribeye Roast \$6.50

Pork Tenderloin \$5.50

Center Cut Pork Loin Roast \$4.50

Fried Catfish Fingers - Seasoned & marinated catfish fillets cut in strips and deep fried. Cocktail and tartar sauces accompany this selection. \$3.50

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DINNER BUFFET MENU

Sides (Included in dinner menus)

For Bronze: If you have selected an entrée with pasta or rice, choose one vegetables, otherwise choose one starch and one vegetable.

For All Others: If you have selected an entrée with pasta or rice, choose one starch and two vegetables, otherwise choose two starches and two vegetables.

Vegetables

Bacon Kissed Carrots
Corn Macque Choux
Cream of Spinach and Artichokes
Green Beans with tasso cheese sauce
Linda's Asparagus with proscuitto
Roasted Green Bean Medley with carrots & almonds in a herb olive oil
Spring Vegetables in a butter sauce

Starches

Festival Rice Medley with wild rice cranberries and almonds
Rice Dressing
Rice Pilaf
White Rice
Roasted Potatoes with herbs
Parsley New Potatoes
Roasted Garlic Mashed Potatoes
Sweet Potato Crunch
Cheese Grits

Additional Options:

Soups (Can be added to any dinner menu; \$4.99 per person)

Cream of Artichoke
Crab & Brie
Cream of Baked Potato
Chicken and Sausage Gumbo
Shrimp and Okra Gumbo

Crab and Asparagus
Corn and Crab Bisque
Corn and Crawfish Bisque
Corn and Shrimp Bisque

Desserts (Can be added to any dinner menu; Prices shown are per person)

Old Fashioned Bread Pudding topped with pecan caramel sauce. \$3.00

Chocolate Bread Pudding is dressed with a chocolate sauce. \$3.00

White Chocolate Blueberry Bread Pudding is accented with a white chocolate sauce. \$3.00

Cheesecake Slice with our wonderful strawberry or blueberry sauce. \$3.50

Fruit Tart with a sweet dough pie crust which is filled with a cream cheese filling and then strawberries, kiwi, and mandarin orange slices that are layered and glazed. Deliciously beautiful! \$3.50

Trio Cake Napoleon brings together three layers of cake with strawberry, vanilla and chocolate filling which is sprinkled with powdered sugar and topped with a strawberry fan. \$4.50

Chocolate Raspberry Truffle Cake Wrap is chocolate truffle cake with raspberry filling, resting on a bed of raspberry sauce. This is topped with chocolate mousse and then wrapped in a sheet of chocolate. Designed chocolate decorates the top. \$5.00

White Chocolate American Wrap consists of white cake with Bavarian cream filling topped with whipped topping, strawberries and blueberries, and wrapped with a sheet of white chocolate. \$5.00

Chocolate Mousse Cake combines four layers of chocolate cake with chocolate mousse filling which is then covered with a creamy fudge icing and decorated with chocolate dipped strawberries. \$5.00

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