

T H E P O R T G R I L L E

Catering



LSUS
SHREVEPORT

THE PORT GRILLE



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



CONTINENTAL 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 CAPTAIN'S CHOICE

Locally Roasted Coffee
Assorted Pastries
Assorted Chilled Juices
Fresh Fruit Tray
Ham and Cheese Quiche

BREAKFAST MENUS

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 MARINA

Bacon or Sausage
Scrambled Eggs
Breakfast Potatoes with Onions
and Peppers
Grits or Oatmeal
Pancakes or French Toast
Assorted Fruit Tray

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

BREAKFAST 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

BREAKFAST ACTION STATION

Oatmeal Station

*Oatmeal and yogurt stations come with
fresh blueberries, strawberries.*

Yogurt Parfait Station

Honey, granola, brown sugar and sliced almonds.

Appetizers

- 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



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

Soups

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

SPLASHY 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
- Coleslaw
- Potato Salad
- Macaroni Salad
- Macaroni Tuna Salad
- Cucumber, Tomato and Onion Salad
- Fruit Salad

SALAD DRESSINGS

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



Action STATIONS

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

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



PASTA STATION

Penne and fettuccine pasta

Alfredo, marinara and pesto sauces

Garlic, tomatoes, broccoli and asparagus

Marinated grilled chicken strips, blackened shrimp and meatballs

MAC AND CHEESE STATION

Homemade mac and cheese with a wide selection of toppings

Toppings selection includes:

Diced ham, grilled chicken, chopped bacon, kielbasa, broccoli, diced onions, diced tomatoes, scallions, jalapeños, crispy fried onions and extra cheese

Bar STATIONS

- Grilled Cheese Station
- Pasta Station
- Fajita Station
- Potato Bar
- Cajun-Style Grits Bar
- Macaroni and Cheese Bar
- Taco Bar
- Sandwich Bar
- Salad Bar

SAILOR'S Side Items

Rice Pilaf

Buttered Baby Carrots

Baked Beans

Cornbread Dressing

Seasoned Green Beans

Sweet Corn

Corn on the Cob

Seasoned Black Beans and Corn

Garlic Mashed Potatoes

Asparagus Spears

Port Fries

Scalloped Potatoes

Rosemary New Potatoes

Stuffed Baked Potatoes

Buttered Parsley New Potatoes

Steamed Cauliflower and

Broccoli

Seasoned Broccolini

Refried Beans

Dirty Rice

Mexican Rice

Freshly Baked Dinner Rolls



DESSERT OPTIONS

Cheesecake

Coconut Cake

Apple Pie

Tiramisu Cake

Carrot Cake

Bread Pudding

Chocolate Cake

Pecan Pie

Pumpkin Pie

Pound Cake

Red Velvet Cake

Assorted Churros

Assorted Cookies

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

Wedding

MENUS



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 Capers 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



Carving STATIONS

Ham | Roast Beef | Prime Rib
Turkey | Beef Brisket

Grab AND Go

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.**



Fresh 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



BURRITO BOWL

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

WRAPS

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

Veggie Garden Wrap **V**
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

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 **V**

Sun-Dried Tomato-Pesto Panini

Chicken Bacon Ranch Panini

Turkey, Apple and Cheese Panini

Ham and Swiss Panini

Veggie Panini **V**

BOX LUNCH SANDWICH

Ham or Turkey with Cheese

Chicken or Tuna Salad

Turkey, Ham and Bacon

Veggie **V**

Chickpea and Avocado **V**



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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