



BOUJIE CRAB CATERING



PARTIAL BUYOUT

VENUE SPACE:

\$200 PER 2 HOURS | (\$75 PER ADDITIONAL 1/2 HOUR)

FOOD MENU:

BOUJIE SIGNATURE BOWLS

SNOW CRAB AND SHRIMP BOWL

BOUJIE BOWLS SERVED WITH CAJUN BEEF SAUSAGE, CAJUN CORN, PETITE RED POTATOES, WHITE RICE, TOSSED IN OUR BOUJIE BUTTER SAUCE.

\$75

SOUTHERN COMFORT

SOUTHERN STYLE LAMB CHOP DINNER

LAMB CHOP, CAJUN MAC & CHEESE, ASPARAGUS, SAFFRON RICE, GRILLED PRAWNS.

\$85

UPGRADE YOUR BOUJIE EXPERIENCE

ADD THE CHAMPAGNE PACKAGE!

+\$15 PER PERSON | INCLUDES 2 FLUTES PER PERSON

DECOR EXTRAS

BOUJIE DECORS FOR YOUR EVENT

INQUIRE ABOUT OUR DECORS & FEES

DJ (PER 2 HOURS)	\$175
COTTON CANDY CART	\$65
PINK CARPET	\$80
FRESH FLORALS CENTERPIECES:	
SHORT \$100/EA TALL \$200/EA	

ADD-ONS

BOUJIE EXTRAS TO FOR YOUR MENU

SERVINGS AND PRICES PER PERSON

BOUJIE SAUCE	\$5
LOBSTER MAC & CHEESE:	\$15 \$28
BOUJIE BERRY LEMONADE	\$10
SPECIALTY DRINKS	\$20
BEVERAGE WINES	\$15



BOUJIE CRAB CATERING



FULL BUYOUT

VENUE SPACE:

\$1500 FLAT FEE | \$500 INITIAL DEPOSIT

FOOD MENU:

BOUJIE SIGNATURE BOWLS

SNOW CRAB AND SHRIMP BOWL

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