

Bobby Hebert's

CAJUN
CANNON

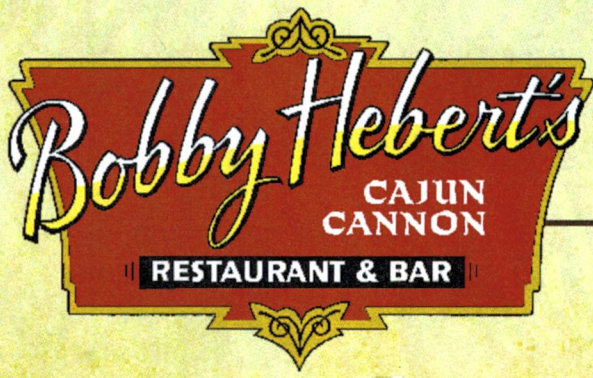
RESTAURANT & BAR



Buffet & Dinner Packages

4101 Veterans Blvd. (and Lake Villa)

WWW.BOBBYHEBERTS.COM



CAJUN CANNON *events*

food, friends & fun!

Buffet Package One

\$29.95 per person
tax and gratuity not included

Salad:

Caesar

Choice of Two Entrees:

Blackened Chicken Alfredo

Blackened chicken breast strips simmered with our homemade Alfredo sauce served over pasta.

Catfish Cajun Cannon

Pan fried catfish topped with a crawfish mushroom cream sauce.

Red Beans and Rice

A true New Orleans tradition served with Cajun sausage.

Crawfish Etouffee

A spicy Cajun stew served over steamed rice.

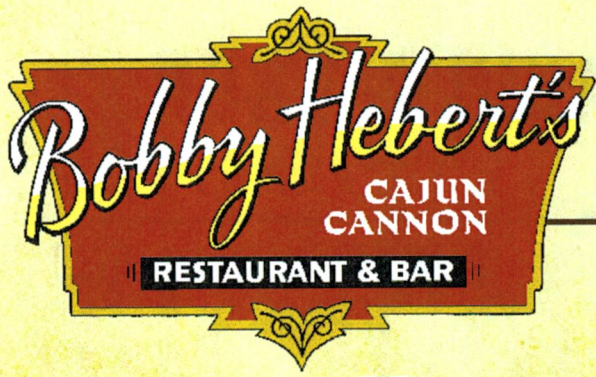
Choice of Two Sides:

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice,
or Amaretto Style Green Beans

Dessert:

Bread Pudding

Includes Beverage (Soda, Coffee or Tea)



CAJUN CANNON *events*

food, friends & fun!

Buffet Package Two

\$33.95 per person
tax and gratuity not included

Salad:
Caesar

Choice of Two Entrees:

Blackened Chicken Alfredo
Blackened chicken breast strips simmered with our
homemade Alfredo sauce served over pasta.

Catfish Cajun Cannon
Pan fried catfish topped with a crawfish mushroom cream sauce.

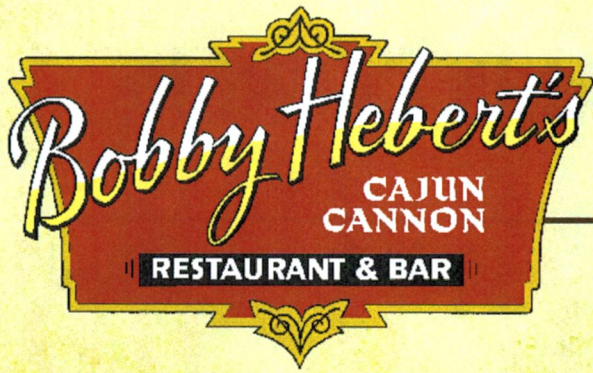
Sliced Pork Tenderloin with Burgundy Meniere

Red Beans and Rice
A true New Orleans tradition served with Cajun sausage.

Choice of Two Sides:
Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice,
or Amaretto Style Green Beans

Dessert:
Bread Pudding

Includes Beverage (Soda, Coffee or Tea)



CAJUN CANNON

events

food, friends & fun!

Buffet Package Three

\$37.95 per person
tax and gratuity not included

Salad:

Caesar

Choice of Two Entrees:

Crawfish Pasta

Louisiana crawfish tails tossed in our homemade sauce with freshly diced green bell peppers, red onions, and New Orleans seasonings and served over pasta.

Chicken or Catfish Cajun Cannon

Sautéed chicken or catfish topped with a crawfish mushroom cream sauce.

Rib Roast Au Jus

Crawfish Etouffee

A spicy Cajun stew served over steamed rice.

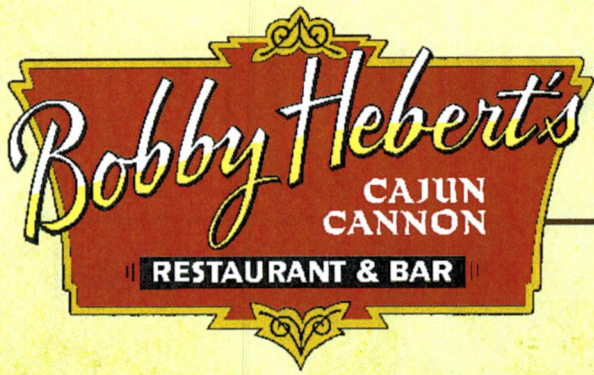
Choice of Two Sides:

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice,
or Amaretto Style Green Beans

Dessert:

Bread Pudding

Includes Beverage (Soda, Coffee or Tea)



CAJUN CANNON *events*

food, friends & fun!

Buffet Package Four

\$42.95 per person
tax and gratuity not included

Choice of One Appetizer:

Fried Crabballs, Crawfish Florentine Dip,
or Fried Eggplant with Remoulade Sauce

Choice of Soup or Salad:

Seafood Gumbo or Caesar

Choice of Two Entrees:

BBQ Shrimp

Gulf Shrimp sautéed in New Orleans style lemon butter and pepper BBQ sauce.

Mardi Gras Pasta

Louisiana crawfish tails and gulf shrimp tossed in our homemade sauce with freshly diced green bell peppers, red onions, and New Orleans seasonings and served over pasta. This is truly a festive dish!

Chicken or Catfish Cajun Cannon

Sautéed chicken or catfish topped with a crawfish mushroom cream sauce.

Rib Roast Au Jus

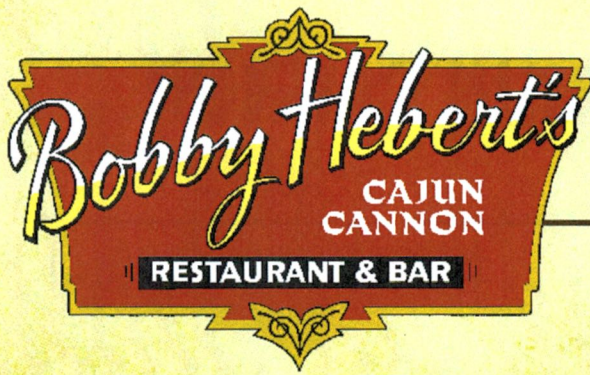
Choice of Two Sides:

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice,
or Amaretto Style Green Beans

Dessert:

Bread Pudding

Includes Beverage (Soda, Coffee or Tea)



CAJUN CANNON *events*

food, friends & fun!

Buffet Package Five

\$45.95 per person
tax and gratuity not included

Choice of One Appetizer:

Crab Balls or Spinach Dip

Choice of Soup or Salad:

Seafood Gumbo or Caesar

Choice of Two Entrees:

Mardi Gras Pasta

Louisiana seafood tossed in our special sauce over pasta.

Shrimp and Grits

Pan sautéed jumbo shrimp tossed smoked bacon, white wine served with aged cheddar cheese grits.

Catfish Cajun Cannon

Sautéed catfish topped with a crawfish mushroom cream sauce.

Rib Roast Au Jus

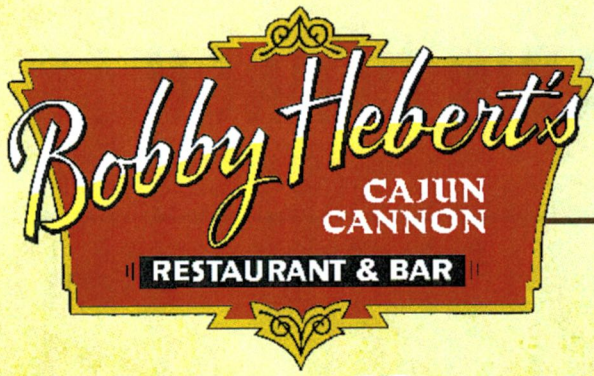
Choice of Two Sides:

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice,
or Amaretto Style Green Beans

Dessert:

Bread Pudding

Includes Beverage (Soda, Coffee or Tea)



CAJUN CANNON *events*

food, friends & fun!

Dinner Package One

3 COURSE SIT-DOWN DINNER

Includes Salad and Guests Choice of Entree and Dessert.

Includes Beverage (Soda, Coffee or Tea)

\$27.95 per person

tax and gratuity not included

Salad:

Caesar

Entrees:

Red Beans and Rice

A true New Orleans tradition served with Cajun sausage.

Shrimp Platter

Fried shrimp served with french fries and coleslaw.

Blackened Redfish Cajun Cannon

Fresh Gulf redfish blackened then topped with crawfish cream sauce.

Blackened Chicken Pasta

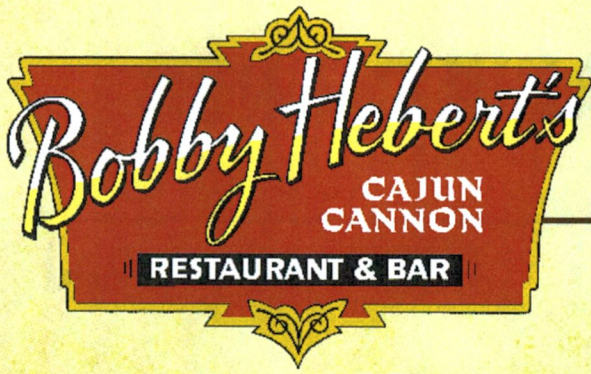
Blackened chicken served over pasta with Alfredo sauce.

Dessert:

Bread Pudding

Chocolate Kahlua Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.



CAJUN CANNON *events*

food, friends & fun!

Dinner Package Two

3 COURSE SIT-DOWN DINNER

Includes Guests Choice of Soup or Salad, Entree and Dessert.

Includes Beverage (Soda, Coffee or Tea)

\$31.95 per person

tax and gratuity not included

Soup or Salad:

Seafood Gumbo or Caesar Salad

Entrees:

Crawfish Fettuccine

Louisiana crawfish tails tossed in our homemade fettuccini Alfredo with freshly diced green bell peppers, red onions & New Orleans seasonings.

Blackened Chicken Pasta

Blackened chicken served over pasta with Alfredo sauce.

Redfish Cajun Cannon

Our signature dish, sautéed redfish with crawfish cream sauce. served with potatoes and vegetables.

Crabcake Platter

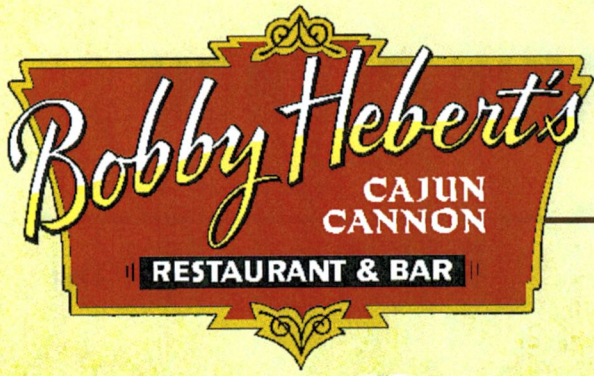
Two crabcakes topped with fresh crawfish cream sauce! Served with potatoes and vegetables.

Dessert:

New Orleans Pecan Pie

Chocolate Kahlua Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.



CAJUN CANNON *events*

food, friends & fun!

Dinner Package Three

4 COURSE SIT-DOWN DINNER

Includes Appetizer and Guests Choice of Soup or Salad, Entree and Dessert.

Includes Beverage (Soda, Coffee or Tea)

\$35.95 per person

tax and gratuity not included

Soup:

Seafood Gumbo

Salad:

Caesar Salad

Entrees:

Blackened Bayou Duck

Smoked til it's tender then blackened and topped with crawfish cream sauce.

Blackened Redfish Cajun Cannon

Fresh Gulf redfish blackened then topped with crawfish cream sauce.

Mardi Gras Pasta

A festive medley of shrimp and crawfish tossed in our homemade fettuccine Alfredo with freshly diced green peppers, red onions and New Orleans seasonings.

Jambalaya Pasta

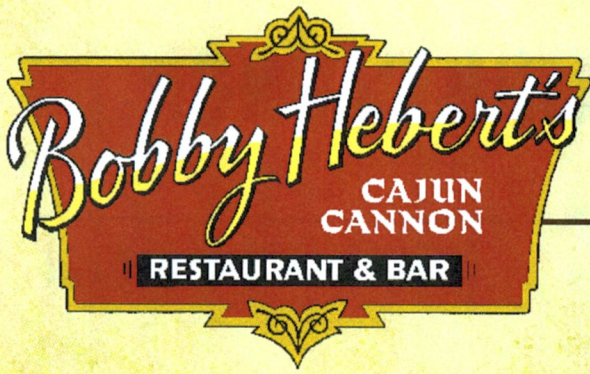
Chicken and alligator sausage with onions, bell peppers in a Creole sauce, tossed with penne pasta.

Dessert:

New Orleans Pecan Pie

Chocolate Kahlua Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.



CAJUN CANNON *events*

food, friends & fun!

Dinner Package Four

4 COURSE SIT-DOWN DINNER

Includes Appetizer and Guests Choice of Soup or Salad, Entree and Dessert.

Includes Beverage (Soda, Coffee or Tea)

\$39.95 per person
tax and gratuity not included

Appetizer:

A sample of Bobby Hebert's signature appetizers selected by our Chef.

Soup or Salad:

Seafood Gumbo or Caesar Salad

Entrees:

10 oz. Ribeye
Served medium.

Half Shrimp Half Catfish Platter

Fried shrimp and catfish served with french fries and coleslaw.

Redfish Cajun Cannon

Our signature dish, aautéed redfish topped with crawfish cream sauce.
Served with potatoes and vegetables.

Mardi Gras Pasta

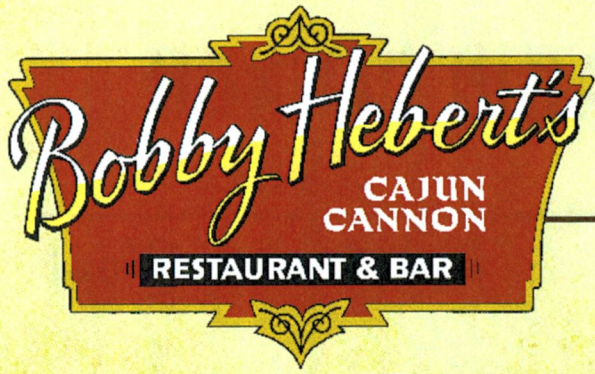
A festive medley of shrimp and crawfish tossed in our homemade fettuccine Alfredo with freshly diced green peppers, red onions and New Orleans seasonings.

Dessert:

New Orleans Pecan Pie

Chocolate Kahlua Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.



CAJUN CANNON *events*

food, friends & fun!

Dinner Package Five

4 COURSE SIT-DOWN DINNER

Includes Appetizer and Guests Choice of Soup or Salad, Entree and Dessert.

Includes Beverage (Soda, Coffee or Tea)

\$48.95 per person

tax and gratuity not included

Appetizer:

A sample of Bobby Hebert's signature appetizers selected by our Chef.

Soup or Salad:

Seafood Gumbo, Crab & Corn Bisque or Caesar Salad

Entrees:

Chef's "Surf and Turf"

10oz. ribeye grilled to perfection accompanied by three grilled gulf shrimp tossed in our signature seasonings.

Blackened Bayou Duck

Smoked til it's tender then blackened and topped with crawfish cream sauce.

Mardi Gras Pasta

A festive medley of shrimp and crawfish tossed in our homemade fettuccine Alfredo with freshly diced green peppers, red onions and New Orleans seasonings.

Redfish Cajun Cannon

Redfish sautéed with crawfish cream sauce.

Dessert:

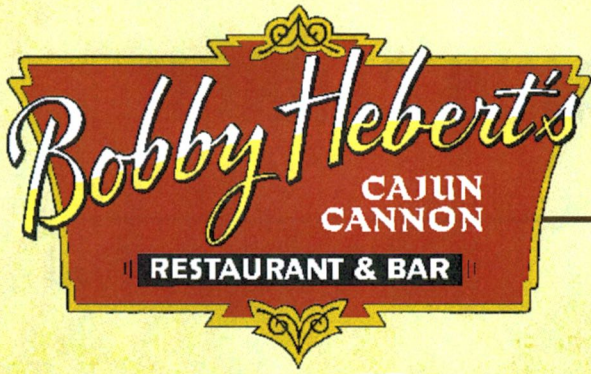
New Orleans Pecan Pie

Chocolate Kahlua Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.

Strawberry Cheesecake

Our New York style cheesecake rests on a walnut graham cracker crust, covered with strawberries.



CAJUN CANNON *events*

food, friends & fun!

Passed Hors D'oeuvres

50 piece minimum per item

tax and gratuity not included

COLD HOR D'OEUVRES

Shrimp Remoulade on a Crostini - \$3.00 per person

Herb Roasted Chicken Caesar Pinwheels - \$3.25 per person

Vegetable Spring Rolls - \$3.25 per person

HOT HOR D'OEUVRES

Miniature Beef Wellingtons - \$3.75 per person

Shrimp Spring Flutes - \$3.00 per person

Duck Quesadillas - \$3.75 per person

Crab Balls (3 per serving) - \$3.25 per person

Chicken Kickers - \$5.25 per person

Spinach Dip - \$3.00 per person

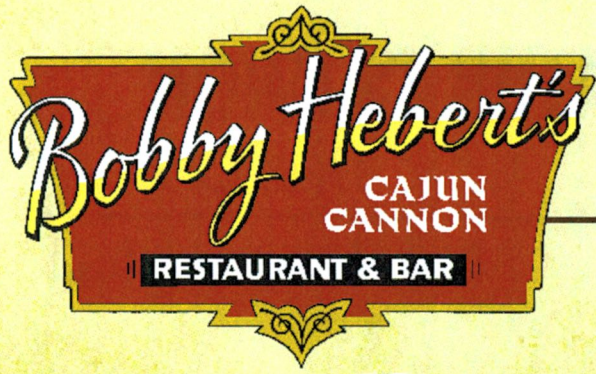
Desserts:

tax and gratuity not included

Cheesecake Squares - \$3.25 per person

Assorted Cakes Square - \$5.00 per person

(Doberge, Carrot, Red Velvet, German Chocolate)



CAJUN CANNON

events

food, friends & fun!

Soups and Salads

Prices do not include tax and gratuity

Seafood Gumbo - \$5.00 per person

Corn and Crab Bisque - \$6.00 per person

Caesar Salad - \$4.00 per person

Pasta Salad - \$3.00 per person

Side Items

Prices do not include tax and gratuity

Steamed Vegetables - \$3.50 per person

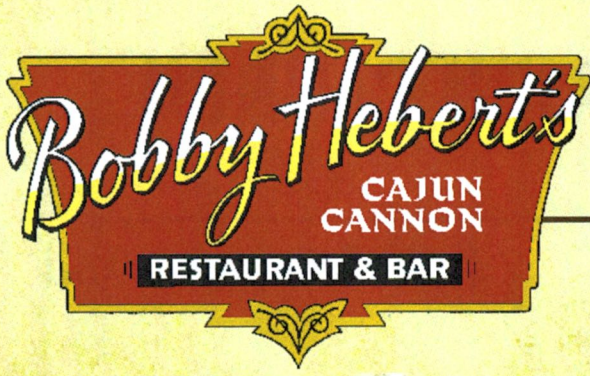
Roasted New Potatoes - \$3.00 per person

Amaretto Green Beans - \$3.00 per person

Garlic Mashed Potatoes - \$3.00 per person

Collard Greens - \$3.00 per person

Dirty Rice - \$4.00 per person



CAJUN CANNON *events*

food, friends & fun!

Buffet Items

25 piece minimum per item
tax and gratuity not included

BBQ Shrimp Pasta - \$6.00 per person

Blackened Chicken Pasta - \$5.00 per person

Mardi Gras Pasta - \$6.00 per person

Shrimp & Grits - \$5.50 per person

Red Beans and Rice - \$4.50 per person

BBQ Shrimp & Grits - \$6.00 per person

Cheese Ravioli tossed in Alfredo Sauce - \$5.25 per person

BBQ Shrimp - \$7.00 per person

Catfish Cajun Cannon - \$9.50 per person



Private Party Bar Menu Packages

ADD TO ANY OF OUR BUFFET, OR SIT DOWN DINING PACKAGES.

Open Bar Pricing

\$125 bar set up fee

Price includes 2 hours of service

All packages include sodas and a variety of mixers

tax and gratuity not included

**If the party extends past 2 hours the per person price will be pro-rated to accommodate. (1/2 hour increments)

\$24
per person

Well Brands

VODKA
RUM
GIN
TEQUILA
TRIPLE SEC
WHISKEY
SCOTCH
MILLER LITE
BUD LIGHT
BUDWEISER

\$29
per person

Call Brands

ABSOLUT
BACARDI SILVER
BEEFEATER
JOSE CUERVO
COINTREAU
JACK DANIELS
DEWARS
MILLER LITE
BUD LIGHT
ABITA AMBER
HEINEKEN

\$36
per person

Premium Brands

GREY GOOSE
MOUNT GAY
TANQUERAY
HERRADURA
GRAND MARNIER
CROWN ROYAL
MILLER LITE
BUD LIGHT
ABITA AMBER
HEINEKEN
CORONA

Beer & Wine Package \$17 per person
Martini Add-On Package \$12 per person