04/01/22

**ATTENTION: Mr. Roger Polston**

**DAY: Saturday October 1st, 2022**

**FUNCTION: Navy Veterans Banquet**

**LOCATION: Sunset Lounge or Waterfront Deck**

**PHONE: 956.455.3472**

**TIME: 7:00pm**

**EMAIL: rogermp@aol.com**

***GUESTS: 30-50 ppl***

***Louie’s Famous Seafood Buffet***

*SLOW ROASTED PRIME RIB & CRAB LEGS*

*HAND BREADED FRIED SHRIMP & BLACKENED FISH*

*SOUTHERN STYLE GOLDEN FRIED FISH*

*MESQUITE GRILLED CHICKEN BREASTS*

*BABY BACK RIBS & FRIED SCALLOPS & SHRIMP SCAMPI*

*BOILED SHRIMP & CHICKEN FINGERS & HUSH PUPPIES*

*SALAD BAR & PASTA SALAD & FRUIT SALAD*

*RICE PILAF & VEGETABLES MEDLEY & BAKED POTATO BAR*

*ALL NON-ALCOHOLIC SOFT DRINKS AND COFFEE*

*HOT DINNER ROLLS*

*Meal Pricing Adults $32.00*

*8.25 % sales tax and a 18% gratuity will be added to the above pricing*

***BAR PACKAGE: #1*** *MARGARITAS ON THE ROCKS, HOUSE WINES, RUM RUNNERS AND DRAFT BEER.*

*$12.00 per person (2 hours) plus tax & gratuity*

***#2*** *Margaritas On The Rocks, House Wines By The Glass, Rumrunners, Draft Beer and All Well Liquor Drinks.*

*$15.00 per person (2hours) plus tax & Gratuity*

***#3*** *Cash Bar -Guests pay for whatever they order*

### If you have any questions, please feel free to give me a call at Louie’s. We will provide white table cloths for all of your tables. All that is needed to reserve this date is a $200.00 deposit that will be taken off your final bill the night of your event.

***Thank You,***

***Joe Ricco***

***General Manager***

***Louie’s Backyard***

## (956) 761-6406