

PRIVATE DINING AT COCHON

At **Link Restaurant Group**, our guiding philosophy is to make honest, simple food.

We are passionate about showcasing the remarkable bounty of the Southern region and are committed to long-lasting relationships with local farmers and fishermen. Chefs **Donald Link** and **Stephen Stryjewski** have cultivated those relationships over many years by working hand-in-hand with the growers, developing and procuring specific ingredients for the individual menus at our family of restaurants.

Our recipes honor and celebrate these honest, simple ingredients in each dish we create and serve.

SAMPLE MENUS

BREAKFAST

Buffet - Includes Two Entrées + Two Sides + Assorted Muffins and Pastries - 45

ENTRÉES

Boudin Benedict

Louisiana Blue Crab Cake Benedict ***add 3 to menu price***

Roasted Pork Neck with Onion Mustard Gravy and Creamy Grits

Chef's Seasonal Vegetable Quiche

Buttermilk Biscuits w/Sausage Gravy

Seasonal Fruit w/House Granola/Greek Yogurt and Atchafalaya Honey

Johnnycakes w/Seasonal Fruit/Steen's Cane Syrup

SIDES

Served Family Style

Crispy New Potatoes

Creamy Grits

Butcher Bacon

Butcher Breakfast Sausage

Scrambled Eggs

Buttermilk Biscuits w/Fruit Preserves

Seasonal Fruit

Muffins and Pastries

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SAMPLE MENUS

LUNCH

Two Courses - Choice of One Entrée + One Dessert - 35

Three Courses - Includes Soup or Salad + Choice of One Entrée + One Dessert - 45

Buffet - Includes Soup + Salad + Two Entrées + One Dessert - 60

Sides for the Table - One - 4 | Two - 7 | Three - 10

All pricing is per person

SOUPS AND SALADS

Chef's Seasonal Soup

Cochon's Chicken and Andouille Gumbo

Chef's Seasonal Green Salad/Lemon-Thyme Vinaigrette

Romaine Salad with Garlic Croutons, Parmesan, and Creole Mustard Dressing

Seafood Gumbo ***add 2 to menu price***

ENTRÉES

Gulf Fish Courtbouillon with Louisiana Rice

Baked Gulf Fish with Lemon Beurre Blanc and Mushroom Eggplant Rice

Slow Cooked Duck Confit with Dirty Rice ***add 5 to menu price (plated only)***

Braised Beef Short Rib with Mashed Potatoes and Onion Jam

Roasted Chicken with Sweet Potatoes Garlic Confit and Chicken Jus

Roasted Pork Neck with Onion Mustard Gravy and Creamy Grits

Chef's Seasonal Vegetarian Dish

SIDES

Served Family Style

Chef's Seasonal Vegetable || Smothered Greens w/Butcher Bacon

Mashed Potatoes || Brabant Potatoes with Pimenton Aioli

Creamy Grits || Cochon's Macaroni and Cheese Casserole

Fried Brussels Sprouts/Chili Vinegar/Mint

DINNER

Three Courses - Includes either Soup or Salad + Choice of One Entrées + One Dessert - 45

Four Courses - Includes either Soup or Salad + One Appetizer + Choice of One Entrées + One Dessert - 55

Buffet - Includes Soup + Salad + Two Entrées + One Dessert - 60

Sides for the Table - One - 4 | Two - 7 | Three - 10

All pricing is per person

MENU

SOUPS AND SALADS

Chef's Seasonal Soup

Cochon's Chicken and Andouille Gumbo

Chef's Seasonal Green Salad/Lemon-Thyme Vinaigrette

Romaine Salad with Garlic Croutons, Parmesan, and Creole Mustard Dressing

Seafood Gumbo ***add 2 to menu price***

APPETIZERS

Butcher's Boudin w/Abita Whole Grain Mustard/B'n'B Pickles

Gulf Seafood Salad with Shrimp, Crab, and Gulf Fish

Louisiana Crawfish Pie

Natchitoches Meat Pie

Shrimp Remoulade

Grilled Shrimp with Chow Chow

ENTRÉES

Gulf Fish Courtbouillon with Louisiana Rice

Baked Gulf Fish with Lemon Beurre Blanc and Mushroom Eggplant Rice

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DESSERTS

Any outside Cakes or Desserts will be charged a \$3 dessert fee per person

Chocolate Chip Bread Pudding w/Bourbon Anglaise

Pêche's Key Lime Pie w/Buttermilk Chantilly

Herbsaint's Banana Brown Butter Tart

Cochon's Pineapple Upside Down Cake

Chocolate Cake w/ Chocolate Ganache