



## Passed Appetizers

Goat Cheese Stuffed Mushrooms (vegetarian)  
Seasonal Fruit & Cheese Crostini (Strawberry, Fig, Peach)  
(vegetarian)  
Watermelon Feta Cheese Salad (vegetarian)  
Chilled Tomato Basil Soup Shooters (vegetarian)  
Ricotta Crostini w/Bacon and Shallot Marmalade  
Bacon Mac and Cheese Cups  
Sweet Potato Cranberry Goat Cheese Tarts  
Caprese Skewers  
Smoked Mushroom Polenta Cake  
Vegetable Goat Cheese Flat bread  
Sesame crisps w/Olive and Anchovies Tapenade  
Red Bean Hummus w blackened Cauliflower on French  
Bread Crostini (vegan)  
Artichoke Cakes w/Lemon Aioli (vegan)  
Crawfish Grilled Cheese Triangles  
Boudin Balls w/Creole Mustard Sauce  
Prosciutto Wrapped Dates w/Blue Cheese  
Brie and Caramelized Onion Tarts  
Blue Cheese, Steak and Caramelized Onion Bruschetta  
Smoked Salmon w/green Onion Mascarpone  
Pork Meat Balls w/Pepper Jelly  
Mini Meat or Crawfish Pies

Crawfish Beignets w/Horseradish Sauce  
Mini Crab Puff w/Lemon Basil Aioli  
White Truffle and Liver Pate  
Shrimp Puffs with Herbed Cream Cheese  
Muffuletta Deviled Eggs  
Blackberry Glazed Pork Belly  
Spicy Lamb Meatballs w/Cucumber Yogurt Sauce  
Brûléed Figs w/Crispy Bacon (Seasonal)  
Spicy Boiled Shrimp Remoulade  
Caviar Deviled Eggs  
Corn, Crab and Burrata Tart  
Niçoise Toast  
Potato Latkes w/Dill Cream and Caviar  
Tuna Cucumber Poke Salad  
Mini Shrimp and Grits Martini  
Oyster Patties  
Mini Crab Cakes  
Lamb Lollipops  
Boudin Slider  
Crab Cake Slider  
Crab Ravigote

## Displays

### Cheese Display (vegetarian)

A variety of cheeses (selection based on availability)  
accompanied by sweet and savory sides and an  
assortment of breads and crackers.

### Charcuterie Display (add \$2 per person)

A variety of sliced meats (selection based on availability)  
accompanied by sweet and savory sides and an  
assortment of breads and crackers.

### Mini Muffulettas

Traditional, New Orleans style, bite size muffulettas,  
stuffed with ham, salami, provolone and olive salad.

### Smoked salmon

Smoked salmon served with tarragon aioli and crostini

### Brie en Croute

Brie wrapped in Flaky puff pastry served topped with praline  
sauce or filled with apricot jam

### Red Bean Hummus (vegan)

Red bean hummus topped with your choice of Blackened  
Cauliflower, Andouille sausage or sauteed peppers & onions  
served with French bread crostini

### Crab & Artichoke Dip

Lump crab meat and artichokes in a garlic cream cheese sauce

#### **Mini Po Boys**

Assorted Po Boy's. French bread stuffed with ham, turkey and roast beef, served dressed (lettuce, tomato, mayo) with American or Swiss Cheese.

#### **Fruit Display** (vegetarian)

A variety of seasonal, fresh fruit.

#### **Spinach Artichoke Dip** (vegetarian)

Creamy spinach artichoke dip served with crostini.

#### **Crudit ** (vegetarian)

Seasonal Vegetables served with ranch and blue cheese dressing and garlic aioli

#### **Roasted Vegetable**

Herb roasted seasonal vegetables served with Pesto and lemon aoli

#### **Assorted Flat breads** (Choose 3):

Grilled vegetable goat cheese	fig arugula & brie
Three cheese Pesto	gorgonzola apple bacon

#### **Dip Trio**

Choice of 3 dips served with crostini:

Spinach & Artichoke	Chickpea Hummus w/olive
Crab & artichoke	Tapenade
Red Bean Hummus	Smoked Salmon Dip
w/Blackened cauliflower	

#### **Grazing Table**

An elaborate display of cured meats, cheeses, fruit, raw and grilled vegetables dips served with sweet and savory sides and an assortment of breads & crackers

## **Soups & Salads**

#### **Arugula and Goat Cheese Salad**

Arugula salad with goat cheese dried cranberries and spiced pecans tossed in a lemon rosemary vinaigrette

#### **Bacon & Blue Cheese Salad**

Romaine lettuce apples and blue cheese crumbles tossed in a mustard vinaigrette

#### **Caprese Salad**

Ripe tomatoes topped with burrata mozzarella, basil pesto and balsamic vinaigrette

#### **Tomato and Shrimp Salad**

Ripe tomatoes with spicy boiled shrimp tossed with peppery a remoulade vinaigrette

#### **Chicken Or Duck & Sausage Gumbo**

Traditional New Orleans style chicken and smoked sausage gumbo served with white rice.

#### **Shrimp and Corn Bisque**

Creamy and smooth shrimp bisque with fresh sweet corn.

#### **Seafood Gumbo**

Traditional New Orleans style shrimp, crab and smoked sausage gumbo served with white rice.

#### **Butternut Squash Bisque** (vegetarian)

Creamy butternut squash and herb bisque

## **Pasta**

#### **Shrimp Pasta**

Shrimp and penne pasta in a spicy cream sauce topped with parmesan cheese.

#### **Chicken Tasso Pasta**

Grilled chicken and penne pasta in a tasso ham cream sauce.

#### **Roasted Vegetable and Pesto Pasta** (vegetarian)

Roasted vegetables and penne pasta tossed in a pesto cream sauce topped with parmesan cheese.

#### **Jambalaya Pasta**

Chicken and sausage penne pasta in a tomato-based sauce

#### **Roasted Red Pepper Cream Sauce Pasta** (vegetarian)

Penne Pasta in a creamy roasted red pepper sauce, topped with parmesan cheese.

#### **Blackened Chicken Pasta**

Spicy blackened chicken served with penne pasta in a parmesan cream sauce

**Lobster Pasta** Penne pasta tossed with lobster meat, oven dried tomatoes basil in a white wine butter sauce

## New Orleans Favorites

### **Dirty Rice** (Can be made vegetarian)

Spicy rice dish made with ground pork and chicken livers.  
Vegetarian version made with mushrooms.

### **Red Beans and Rice** (can be made vegan)

Authentic New Orleans style red beans cooked with smoked sausage and served with rice.

### **Seafood Etouffee**

Crawfish or Shrimp stewed with peppers and onions in a roux-based sauce, served with white rice.

### **Jambalaya**

Spicy chicken and sausage Jambalaya made with a tomato-based sauce.

### **Shrimp and Grits**

Shrimp and andouille sausage in a savory sauce over creamy grits.

### **Shrimp Creole**

Shrimp in a spicy creole tomato sauce served with white rice.

### **Grits & Grillades**

Slices of tender beef in a creole sauce served on top of creamy grits

### **Seafood Mirliton Dressing**

A mix of seasonal gulf seafood with mirliton and breadcrumbs baked to a golden brown

## Vegetables

### **Corn Maque Choux**

Fresh corn in a seasoned cream sauce.

### **Mixed Sautéed Vegetables**

Seasonal mixed vegetables sautéed in olive oil.

### **Succotash**

Lima beans, corn, zucchini and squash sautéed with red bell peppers and onions.

### **Garlic Sautéed Green Beans**

Crisp Green beans sautéed with garlic.

### **Herb Roasted Potatoes**

Roasted red potatoes tossed with fresh herbs.

### **Mashed Sweet Potatoes**

Sweet and creamy mashed sweet potatoes.

## Entrees

### **Braised Short Ribs**

Red wine braised short ribs served with tomato au jus

### **Baked Gulf Fish w Mushroom cream sauce**

Seasonal gulf fish baked and topped with a wild mushroom sherry cream sauce

### **Braised Lamb Shoulder**

Tender red wine braised lamb shoulder

### **Chicken or Seafood Paella**

Traditional Spanish paella made with chicken and sausage or seasonal seafood

### **BBQ Shrimp**

Traditional New Orleans BBQ shrimp served with toasted French bread

### **Cane Syrup Glazed Pork Tenderloin**

Tender slices of pork tenderloin glazed in herb infused cane syrup

### **Eggplant Pontchartrain**

Crispy fried eggplant topped with a crawfish and shrimp seafood sauce

### **Blackened Catfish**

Louisiana catfish covered in blackening seasoning and pan-seared

### **Olive Oil Poached Shrimp**

Shrimp poached in olive oil with garlic and herbs served with toasted chibatta

### **Stuffed Tomatoes** (vegetarian)

Creole tomatoes stuffed with pesto rice

### **Grilled Beef Filet**

Garlic herb rubbed beef filet grilled Medium rare

## Carving Stations

### Baked Ham

Sweet honey glazed baked ham sliced served cold

### Roasted Turkey

Whole Roasted Turkey Carved on station to order

### Garlic Roasted Pork Shoulder

Tender pork roast stuffed with garlic.

### Baked Salmon

Whole baked salmon filet in herb butter

### Whole Roasted Pig

Whole roasted suckling pig stuffed with dirty rice

### Prime Rib Carving Station

Prime Rib oven roasted to medium rare served with horseradish cream sauce, creole mustard, aioli and dinner rolls

### Rack of Lamb Carving Station

Lamb rack cooked medium rare carved to order and served with chimichurri

## Package Add-ons/Specialty Stations & Displays

### Grits Bar (Choose 3)

Creamy stone ground served with your choice of 3 toppings served with diced tomatoes, shredded cheese, bacon bits and green onions:

Sautéed Andouille Sausage w/Bell Peppers and Onions  
Shrimp & Tasso in Savory Sauce  
Grillades in Creole Tomato Sauce

Corn Maque Choux (vegetarian)  
Ratatouille

### Creole Rice Bar (Choose 3)

Louisiana Long Grain Rice served with your choice of 3 toppings:

Chicken and Sausage Gumbo  
Crawfish Etouffee

Corn Maque Choux (vegetarian)  
Shrimp Creole

Red Beans & Rice

### Mac & Cheese Bar

Traditional, Smoked Gouda and Parmesan Garlic Macaroni and Cheese served with the following toppings:

Crawfish Cream Sauce  
Oven Dried Balsamic Tomatoes

Chopped Bacon  
Herbed Bread Crumbs

Green Onions  
Creamed Spinach and Artichokes

### Raw or Chargrilled Oyster Station (Chargrilled Outdoor Only) (Market Price)

Raw oysters shucked to order served with assorted sauces and crackers OR oysters chargrilled in garlic butter

### Raclette Station \$6 Per Guest

Melted Raclette cheese served to order on to assorted fruit, grilled vegetables, salami and breads accompanied by sweet and savory sides.

### Crepes Station (Choose 2)

Crepes filled with choice of the following:

Nutella  
Strawberry Coulis

Bananas Foster  
Spinach Artichoke

Ham & Cheese  
Mushroom Cream

### Bananas Foster Station

Traditional Banana Foster sautéed to order served over vanilla ice cream

### Bread Pudding Station (Choose 3)

Traditional Bread pudding served with choice of the following sauces:

White Chocolate  
Rum Butter

Pecan Praline  
Brown Butter Peach

Pina Colada  
Bananas Foster

**S'mores Station** (outdoor only)

Build your own s'mores with graham crackers, marshmallows, and milk chocolate candy bars.

**Beignet & Coffee Station**

Traditional beignets topped with powdered sugar served with regular and decaf coffee (Café' Au Lait or Hot Chocolate can be substituted for coffee)

**Mini Desert Display** (Choose 3)

Choice from the following:

Assorted cookies  
Cannoli  
Cheesecake

Petit Fours  
Brownies  
Lemon bars

Chocolate Covered Strawberries

**Late Night Snacks** (Choose 3)

Choose from the following bite sized appetizers:

Beef sliders  
Chicken and Waffles  
Cheese Pizza  
Grilled Cheese  
Boudin Balls  
Churros

Cheese Quesadillas  
Milk and Cookie Shooters  
Popcorn Cones  
Mac & Cheese Cups  
Beignets  
Bread Pudding Cups

Doughnut Holes  
Potato Chips  
California Rolls  
Mini Po-Boys

**\* A Sales tax 9.75% and a 20% service charge will be added to all package prices**