A La Carte Menu

-Hors d’oeuvres-

**Vegetable Bouquet**
cucumber cup, piped herb mousse, and a flowering bouquet of fresh vegetables

**Pear & Bleu Cheese Cucumber Cup**

**Fig, Bacon & Chevre Bites**
served on flatbread

**Chevre Stuffed Endive**
topped with candied pecans and raspberry coulis

**Prosciutto Wrapped Asparagus**
accompanied with bleu cheese dipping sauce

**Fried Mac & Cheese Balls**

**Assorted Crostini**
crispy baguettes topped with your choice of the following:
- **Caprese** tomato, basil & mozzarella
- **Montrachet** pesto, tomato, prosciutto and chevre
- **Olive Tapenade** mixture of chopped olives and garlic

**Stuffed Mushrooms**
filled with choice of one of the following
- Italian Sausage Stuffing
- Artichoke, Spinach, and Ricotta
- Crab and Shrimp

**Spinach and Artichoke Squares**
baked mixture of artichokes, eggs, feta, mozzarella and cheddar

**Prosciutto & Gruyere Pastry Pinwheels**

**Caribbean Chicken**
grilled chicken skewer with pineapple salsa
Teriyaki Chicken Satay
skewered chicken glazed with teriyaki sauce

Chicken Ballotine
chicken breast stuffed with roasted peppers, pesto, artichokes, and mozzarella

Chicken Wings
sweet chili, barbecue, buffalo, or teriyaki sauce

Rosemary, Asian or Barbecued Style Fried Chicken Drumettes

Fried or Pecan Encrusted Chicken Tenders
served with creole honey mustard

Chicken Quesadillas
rolled with roasted peppers and jack cheese served with smoked paprika sour cream

Duck Nuggets
bite size bacon wrapped duck with pepper jelly sauce

Duck Empanadas
served with ginger soy glaze, sweet chili glaze or chipotle sour cream

Beef & Caramelized Onion Canapé
toasted baguette topped with roast beef, caramelized onions, and horseradish cream

Cajun Beef Rolls
mango pepper marinated beef, wrapped around green onions, carrots, and bell peppers

Roasted Lamb Lollipop

Beef Short Ribs

Mini Muffalettas
Succulent Garlic Shrimp Satay
skewered jumbo prawns marinated in garlic infused oil

Shrimp Cocktail Martini

Barbecue Shrimp and Grit Shooters

Barbeque Shrimp & Home Style Grit Cake

Cognac Glazed Bacon Wrapped Shrimp

Hurricane Shrimp
grilled shrimp skewer
with a pineapple salsa

Pine Nut or Coconut Encrusted Shrimp
with spicy raspberry dipping sauce

Shrimp Remoulade Shooters

Louisiana Crawfish or Crab Cakes
served with white remoulade sauce

Crawfish Pies or Meat Pies

Crawfish Pouches

Prosciutto Wrapped Scallops or Shrimp

Seared Ahi
with garlic ginger dipping sauce

Assorted Sushi Rolls

Oyster Patties

Oysters Rockefeller

Oyster Portobello
in a puff pastry
-Dips & Spreads-

Crabmeat, Portobello Mushroom and Gruyere Cheese Fondue
with toasted croustades

Creamy, Warm Spinach and Artichoke Dip
with homemade tortilla chips

Crabmeat or Crawfish Cheesecake
with assorted crackers

Bleu Cheese & Pear Cheesecake
with assorted crackers

Mediterranean Cheesecake
accompanied with kalamata olives, sun-dried tomatoes, artichokes, and feta cheese
served with pita chips and assorted crackers

Savory Roasted Eggplant Cheesecake topped with Sun-Dried Tomato Pesto
with assorted crackers

Pecan Praline Baked Brie en Croute
garnished with fresh seasonal fruit with assorted crackers

Roasted Garlic Hummus and Kalamata Olives
with toasted pita wedges

Crawfish or Shrimp Queso
served with homemade tortilla chips

Seafood Salad Dip
with assorted crackers

Crabmeat, Portobello Mushroom and Gruyere Cheese Fondue
served with toasted croustades

Spicy Shrimp Dip
served with homemade tortilla chips

Smoked Salmon Torte layered with Fresh Dill, Cream Cheese, Red Onion and Capers
with toasted pumpernickel croustades
-Platters & Presentations-

**Assorted Grilled Vegetables**
portobello mushrooms, sweet bell peppers, zucchini, squash, eggplant, asparagus and red onions served with pesto aioli dipping sauce

**Fresh Crudité**
carrot, cauliflower, broccoli, tomato and cucumber in an artful presentation served with ranch dressing

**Display of Assorted Imported and Domestic Cheeses**
garnished with fresh seasonal fruit and edible flowers served with assorted crackers

**Sliced Fresh Seasonal Fruit garnished with Edible Flowers**
served with a honey yogurt dipping sauce

**Charcuterie Board**
includes imported meats, cheeses, olives and marinated vegetables

**Mediterranean Platter**
includes hummus, feta cheese, kalamata olives, stuffed grapes, marinated vegetables, fresh vegetables, and tzatziki sauce served with pita bread

**Mixed Grill Presentation**
choose your own irresistible meat selections:
beef filet, smoked beef brisket, chicken breast, duck breast, herb encrusted pork loin, smoked turkey, smoked salmon, blackened redfish, seared ahi tuna, grilled shrimp, blackened catfish, roasted lamb chops, andouille, smoked, or Italian sausage served with various sauces, rolls and butter
- Salads -

**Summer Salad**
array of mixed greens topped with fresh seasonal berries, bleu cheese, and candied pecans
served with our homemade pepper jelly vinaigrette

**Arugula Salad**
arugula, chevre, pears, and walnuts
served with our homemade pepper jelly vinaigrette

**Oriental Salad**
mixed greens, cashews, carrots, snow peas and crunchy noodles
served with peanut ginger vinaigrette

**Caesar Salad**
with oversized croutons and grated cheese
served with Caesar dressing

**Tossed Green Salad**
chopped green leaf, tomato, cucumber and sweet bell pepper
served with your choice of dressing

**Fall Salad**
topped with dried cranberries, candied pecans and crumbled bleu cheese
served with our homemade pepper jelly vinaigrette

**Mediterranean Salad**
olives, feta cheese, artichokes and sun-dried tomatoes
served with sun-dried tomato vinaigrette

**Cobb Salad**
bed of lettuce topped with avocado, bacon, diced egg, crumbled bleu cheese and tomato
served with your choice of dressing

**Italian Salad**
romaine leaves topped with tomatoes, cucumbers, asparagus, pepperoncini
served with olive salad

**Coleslaw**
traditional, Asian, or Caribbean

**Fresh Seasonal Fruit Salad**
-Sandwiches-

**Assorted Gourmet Sandwiches or Wraps**

to include: grilled chicken with avocado and chipotle mayo, oven roasted turkey breast with provolone and chutney mayo, ham with Swiss and honey mustard, garlic studded roast beef with cheddar and horseradish mayo and grilled vegetables with pesto aioli

**Assorted Finger Sandwiches**

consisting of baked ham, garlic studded roast beef, oven roasted turkey and homemade almond chicken, egg and tuna salad

**Assorted Mini Po-Boy Sandwiches**

consisting of baked ham, garlic studded roast beef and oven roasted turkey

**Barbecued Beef Brisket or Barbecued Pulled Pork**

thinly sliced beef tenderloin on petite croissants with horseradish mayo with assorted pistolettes and mayo

**Homemade Almond Chicken Salad or Tuna Salad**

on petite croissants

-Flatbreads-

**Caprese Flatbread**

fresh mozzarella, roma tomatoes, basil, drizzled with balsamic pepper jelly

**Mediterranean Flatbread**

sun-dried tomatoes, kalamata olives, feta cheese, roasted pine nuts drizzled with tzatziki sauce

**Buffalo Chicken Flatbread**

grilled buffalo chicken breast, bleu cheese, red onions drizzled with ranch dressing

**Prosciutto and Chevre Flatbread**

fresh prosciutto, chevre cheese, candied dates topped with chives
-Soups-
Crawfish Boil Soup
Corn and Crab Bisque
Fresh Tomato Basil
Broccoli & Cheese
Tortilla Soup
Loaded Baked Potato
Seafood or Chicken and Andouille Gumbo
French Onion Bistro
Sweet Potato Ginger
Sweet Potato & Andouille Sausage
Butternut Squash
-Pastas-

**Smoked Tasso and Chicken Pasta**
tossed in a New Orleans cream sauce

**Penne Gamberi**
shrimp and penne pasta served in a tomato basil cream sauce

**Shrimp Pasta Primavera**
blended with asparagus tips, artichoke hearts
and sun-dried tomatoes in a light white wine sauce

**Southwest Grilled Chicken Pasta**
multicolored peppers, corn and spices
tossed in a chipotle cream sauce

**Chicken, Sautéed Crawfish or Shrimp Pasta**
tossed with penne pasta in a New Orleans cream sauce

**Chicken or Shrimp Fettuccine Alfredo**

**Tuscan Chicken Pasta**
artichoke hearts, sun-dried tomato, fresh spinach
and portobello mushrooms tossed in a garlic basil wine sauce

**Double Smoked Shrimp Pasta**
asiago cheese, smoked gouda and shrimp
tossed in a smoked chipotle cream sauce

**Pasta Primavera**
fresh seasonal vegetables blended with a light garlic pesto sauce
or a New Orleans cream sauce
-Entrees-

**Chicken Ballotine**
chicken breast stuffed with roasted peppers, pesto, artichokes, and mozzarella

**Caribbean Chicken**
served with pineapple salsa

**Chicken Cacciatore**
slow-roasted chicken served with a hearty marinara sauce

**Chicken or Veal Medallions**
in a mushroom marsala sauce

**Chicken and Sausage Jambalaya**

**Chicken, Veal or Eggplant Parmesan**
served with pasta and topped with homemade marinara sauce

**Chicken Roulades**
boneless chicken breast stuffed with goat cheese and spinach topped with a white wine, mushroom and shallot sauce served with your choice of pasta, creamy mashed potatoes or rice

**Chicken Piccata**
lightly fried chicken breast served in a lemon butter caper sauce with your choice of pasta, creamy mashed potatoes or rice

**Yard Bird**
fried, barbequed, or smoked

**Boneless Chicken Breast**
brushed with a garlic herb glaze, sweet chili glaze or teriyaki glaze

**Traditional Oven Roasted Turkey**

**Garlic Studded Pork Loin**

**Roasted Pork Loin**
with a tart cherry sauce
Virginia Baked Ham
with a dijon & brown sugar glaze

Pot Roast
topped with caramelized onions

Beef Bourguignon
with filet mignon tips served with parslied rice

Beef Brisket
served in a rich gravy or barbecue sauce

Beef Tenderloin Tips & Wild Mushroom Pasta
tossed with a gorgonzola cream sauce

Prime Rib
slow roasted with an herb crust accompanied by a
red wine rosemary au jus

London Broil
topped with caramelized onions and roasted red peppers

Slider or Cheeseburger Bar

Fajita Bar

Red Bean & Rice
served with smoked sausage

Crawfish or Shrimp Etouffee

Shrimp & Grits

Southern Fried Catfish
with hush puppies and corn fritters served with tartar sauce

Blackened Redfish or Catfish

Parmesan Encrusted Tilapia or Chicken

Grilled Mahi Mahi
topped with lump crabmeat and buerre blanc sauce
Homemade Kettle Chips

Potatoes
served as your choice of
mashed with or without roasted garlic, scalloped, au gratin or rosemary roasted

Sweet Potato
roasted or soufflé topped with brown sugar and pecan crumble

Baked Macaroni and Cheese

Smothered Corn

Creamy Corn Grits

Grilled or Steamed Asparagus

Green Beans
served with your choice of
ham and bacon, toasted almond slivers or garlic and butter

Green Bean & Artichoke Casserole

Smothered Greens

Creamed or Sautéed Spinach

Sautéed or Grilled Zucchini and Squash

Steamed or Sautéed Cauliflower and Broccoli

Roasted Brussel Sprouts
with a balsamic glaze

Roasted Vegetable Medley
asparagus, summer squash, artichoke hearts and mushrooms

Wild Rice Pilaf or Coconut Macadamia Nut Rice

Crawfish or Traditional Cornbread Dressing
-Desserts-

Petite Fours

Pecan & Praline Bread Pudding

White Chocolate Bread Pudding

Chocolate Mousse Parfait

Assorted Creamy Whipped Cheesecakes

Assorted Mini Cakes

Assorted Brownies

Oversized Assorted Cookies

Zesty Lemon Bars
dusted with confectioners sugar

Chocolate Dipped Strawberries
drizzled with white chocolate or dusted with nuts, upon request

Fruit Cobbler
with your choice of apple, cherry, peach or blueberry