



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 pumpnickel 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 parslid 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



-Sides-

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