



Orchid Package

\$34.95 per person includes:

select 3 hors d'oeuvres
fresh fruit display
select 1 salad
select 1 dip or display
select 1 accompaniment
mixed grill
disposable flatware

-Hors d'oeuvres-

Caprese Crostini

tomato, basil & mozzarella

Montrachet Crostini

pesto, tomato, prosciutto, and chevre

Barbecue Shrimp and Grits Shooters

Shrimp Remoulade Shooters

Cognac Glazed Bacon Wrapped Shrimp

Hurricane Shrimp

served with a pineapple salsa

Crawfish Cheesecake Bites

savory blend of creole spices and cream cheese with
crawfish baked with parmesan crust and topped with
white remoulade sauce

Crab Cakes

served with white remoulade

Crab Puff

a blend of jumbo lump crab meat, asiago, mozzarella,
cream cheese, green onions, and creole spices
stuffed in a puff pastry shell

Italian Sausage Stuffed Mushroom

Artichoke, Spinach, and Ricotta Stuffed Mushroom

Crab and Shrimp Stuffed Mushroom

Caribbean Chicken

grilled chicken skewer with pineapple salsa

Duck Nuggets

bite size bacon wrapped duck
with pepper jelly sauce

Cajun Beef Rolls

mango pepper marinated beef,
wrapped around green onions, carrots, & bell
peppers

Chargrilled Beef Sliders

cheddar, bacon & onion jam, and creole mayo

Creole Deviled Eggs

hardboiled egg white shells stuffed with a yolk mixture
of smoked ham, olive tapenade and green onions

Muffuletta Pinwheels

a blend of salami, ham, mortadella, cheese, and olive
relish stuffed in a puff pastry shell

AROMA

catering

-Salads-

Summer Salad

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

Arugula Salad

arugula, chevre, pears, and walnuts served with homemade pepper jelly 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

-Dips or Displays-

Spinach and Artichoke Dip

served with homemade tortilla chips

Crab, Mushroom & Garlic Fondue

Served with crostini

Imported and Domestic Cheese Tray

brie, cheddar, swiss, provolone, pepper jack, montrachet, drunken goat, sage de bry, and a port cheese

Mediterranean Platter

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

-Accompaniments-

Mashed Potato Bar

served with butter, sour cream, shredded cheese, green onion chives, mushrooms, and gravy

Mac and Cheese Bar

served with gruyere, shaven parmesan, cheddar, bacon pieces, and chives

Chicken and Tasso Pasta

grilled chicken and penne pasta tossed in a smoked tasso creole cream sauce

Barbecue Shrimp and Grits

sautéed Louisiana shrimp in a worcestershire spiked butter sauce

Chicken, Crawfish or Shrimp Creole Pasta

tossed in creole cream sauce

-Mixed Grill-

choose up to 5 from the following:

Beef Filet, Smoked Beef Brisket, Chicken Breast, Duck Breast, Herb Encrusted Pork Loin, Smoked Turkey, Smoked Salmon, Blackened Red Fish, Grilled Shrimp, Blackened Catfish, Grilled Vegetables, Andouille, or Smoked Sausage

served with various sauces, rolls, and butter

