Friends - Food - Spirits - Sports

## CATERINGMENU Appetizers

## FINGER SANDWICHES

Ham \& cheese, roast beef, tuna, and/or turkey (100 pcs)

COCKTAIL POBOYS
25.00

Ham and cheese, roast beef, tuna, or turkey with mayo, lettuce, tomato, \& pickles (sold by the loaf)

DEVILED EGGS
$30.00 / 60.00$
Traditional deviled eggs (50 pcs/100 pcs)

CHARBROILED OYSTERS
MARKETPRICE
Oysters grilled in butter garlic, parmesan
cheese and parsley

## BOILED SHRIMP

MARKETPRICE
Peeled Louisiana gulfshrimp boiled in Cajun seasonings served with cocktail sauce or remoulade sauce

## SHRIMP COCKTAIL

MARKETPRICE

COCKAIL MEATBALLS
57.00

Italian meatballs cooked in BBQ sauce or red sauce (100 pcs)

MINI MUFFULETTAS
/1.50
New Orleans traditional Muffulettas (ham, mortadella, salami, swiss cheese topped with olive salad.

FRUIT TRAY
42.00

Seasonal fruits chopped and arrangesd on platter (serves 50 guests)

FRUIT \& CHEESE TRAY
55.00

Seasonal Fruit and cubed cheddar, swiss, and pepper jack cheese on platter, served with crackers (serves 50 guests)

VEGGIE TRAY
Seasonal veggies served with ranch as dipping sauce (serves 50 guests)

Peeled and chilled Louisiana gulf shrimp served with cocktail sauce or remoulade sauce.

Fresh spinach, carrots, red onion with Raspberry
Vinaigrette

## GREEK SALAD

Romaine lettuce, roma tomatos, red onion, calamata olives, cucumber, and feta cheese with Greek Vinaigrette

## SEAFOOD JAMBALAYA

$65.00 / 85.00$
Jambalaya with mussels, shrimp, and oysters

## GHICKEN \& ANDOUILLE GUMBO

Roux, stewed chicken and andouille sausage slow cooked and served over rice

## DUCK \& ANDOUILLE GUMBO

90.00

Roux, stewed duck and andouille sausage slow cooked and served over rice

## SEAFOOD PASTA

$95.00 / 160.00$
Mussels, shrimp, oysters served in either cream sauce or red sauce

## SHRIMP CREOLE

$77.50 / 125.00$
Traditional Creole shrimp in tomato sauce served over rice

SHRIMP ETOUFFEE
77.50 / 125.00

Shrimp in traditional etouffee sauce served over rice GRAWFISH ETOUFFEE
95.00 / 160.00

Crawfish in traditional etouffee sauce served over rice

Sides

## CHICKEN \& SAUSAGE JAMBALAYA

Traditional jambalaya with chicken breast and andouille sausage

## DIRTY RICE

$45.00 / 65.00$
Rice mixed with hot sausage, chicken livers, ground beef, and caramelized onions

## RED BEANS \& RICE W/ SMOKED SAUSAGE

Red beans slow cooked in onions, bell peppers, celery, bacon, and smoked sausage (full pan serves 50 guests)

YAMS
Candied sweet potatoes

## GREEN BEANS

Sauteed green beans with onions and bacon pieces.

## STEAMED BROCCOLI

$25.00 / 40.00$
Steamed broccoli drizzled in garlic butter

## POTATO SALAD

$45.00 / 65.00$
Red potatoes, bell peppers, green onion, celery, creole mustard, dill relish, boiled eggs, and mayonnaise

## BAKED OR FRIED CHICKEN

17.00

Served with baked macaroni and cheese, jambalaya, garden salad, corn muffins and bread pudding

CHICKEN TASSO PASTA
Served with jambalaya, garden salad, corn muffins ad bread pudding

SHRIMP TASSO PASTA
22.00

Served with jambalaya, garden salad, corn muffins
ad bread pudding
SEAFOOD PASTA
95.00 / 160.00

Mussels, shrimp, oysters served in either cream sauce or red sauce

SHRIMP CREOLE
77.50 / 125.00

Traditional Creole shrimp in tomato sauce served over rice

## SHRIMP ETOUFFEE

77.50 / 125.00

Shrimp in t4aditional etouffee sauce served over rice
GRAWFISH ETOUFFEE
$95.00 / 160.00$
Crawfish in traditional etouffee sauce served over rice

## Desserts

## BREAD PUDDING W/ RUM SAUCE

French bread soaked in milk, heavy cream, vanilla, topped with our special rum sauce

COCONUT BREAD PUDDING
47.00

French bread soaked in coconut milk, heavy cream, vanilla, and shredded coconut

## MINI CHEESECASKES <br> /1.50

Traditional cheesecake comes in two flavor toppings: oreo and strawberry
CHOCOLATE CHIP COOKIES /1.50
BROWNIES
/1.50

## Drinks

ICED TEA ..... 8.00
sweet or unsweetFRESH SQUEEZED LEMONADE10.00

