

CATERING MENU Appetizers

FINGER SANDWICHES

39.00

COCKAIL MEATBALLS

57.00

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

COCKTAIL POBOYS

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

Italian meatballs cooked in BBQ sauce or red

DEVILED EGGS

30.00 / 60.00

Traditional deviled eggs (50 pcs/100 pcs)

FRUIT TRAY

sauce (100 pcs)

MINI MUFFULETTAS

42.00

/1.50

Oysters grilled in butter garlic, parmesan

CHARBROILED OYSTERS MARKETPRICE

Ham and cheese, roast beef, tuna, or turkey with

mayo, lettuce, tomato, & pickles (sold by the loaf)

cheese and parsley

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)

BOILED SHRIMP

MARKETPRICE

Peeled Louisiana gulf shrimp boiled in Cajun seasonings served with cocktail sauce or remoulade sauce

VEGGIE TRAY

42.00

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

SHRIMP COCKTAIL

MARKETPRICE

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

Salads

SPINACH SALAD

25.00 / 40.00

GREEK SALAD

25.00 / 40.00

Fresh spinach, carrots, red onion with Raspberry Vinaigrette

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

Entrees

SEAFOOD JAMBALAYA

65.00 / 85.00

Jambalaya with mussels, shrimp, and oysters

CHICKEN & ANDOUILLE GUMBO

60.00

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

CRAWFISH ETOUFFEE

95.00 / 160.00

Crawfish in traditional etouffee sauce served over rice

Sides

CHICKEN & SAUSAGE JAMBALAYA

40.00 / 60.00

Traditional jambalaya with chicken breast and andouille sausage

DIRTY RICE

45.00 / 65.00

39.00

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

35.00 / 40.00

Candied sweet potatoes

25.00 / 40.00

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

Lunch Catering

priced per person

BAKED OR FRIED CHICKEN

17.00

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

CHICKEN TASSO PASTA

19.00

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

over rice

SHRIMP ETOUFFEE

77.50 / 125.00

Shrimp in t4aditional etouffee sauce served over rice

CRAWFISH ETOUFFEE

95.00 / 160.00

Crawfish in traditional etouffee sauce served over

rice

Desserts

Drinks

BREAD PUDDING W/ RUM SAUCE	47.00	ICED TEA	8.00
French bread soaked in milk, heavy cream, vanilla,		sweet or unsweet	
topped with our special rum sauce			
COCONUT BREAD PUDDING	47.00	FRESH SQUEEZED LEMONADE	10.00
French bread soaked in coconut milk, heavy cream,			

MINI CHEESECASKES

vanilla, and shredded coconut

/1.50

/1.50

Traditional cheesecake comes in two flavor toppings:

oreo and strawberry

CHOCOLATE CHIP COOKIES

BROWNIES /1.50