



Live Jazz • Real Food • Serious Beer

HORS D'OEUVRE DISPLAYS

MENU 1

Choose any six items

(12 pieces per person total)

Caprese Skewers

Fresh slices of tomato, mozzarella, and basil skewered and drizzled with extra virgin olive oil (vegetarian)

Andouille Sausage Kabobs

Seasoned cuts of sausage skewered with onions, bell pepper and tomatoes

Mini Muffulettas

This unique New Orleans sandwich features olive salad, ham, salami, mortadella and provolone cheese on an Italian roll

Fried Catfish Strips

Catfish is thinly sliced, battered and deep fried, presented with tartar sauce

Vegetarian Stuffed Mushroom Caps

Button mushroom caps stuffed with a creamy vegetable risotto and topped with parmesan cheese, then baked (vegetarian)

Eggplant Pizza

Crispy fried sliced eggplant topped with a tomato basil sauce and mozzarella cheese (vegetarian)

Summer Salad

Cherry tomatoes, sliced cucumbers, fresh herbs, sherry vinaigrette (vegan)

Chickpea Salad

Tender chickpeas, shaved red onion, roasted red peppers, fresh herbs, sherry vinaigrette (vegan)

Italian Meatballs

A traditional favorite, with a tomato-basil sauce

Assorted New Orleans Po - Boys

Long versions of the popular overstuffed sandwiches sliced into bite size portions made with turkey and ham.

Fried Chicken Tender Strips

Fresh chicken tenders marinated in house seasonings are fried until crisp, and served with honey mustard dipping sauce

Grilled Chicken Wraps

Grilled chicken, avocado, tomato, grilled onions, rolled in a soft tortilla shell

Vegetable and Goat Cheese Bruschetta

Fresh goat cheese melted on a French bread cracker and topped with our seasonal vegetable mélange (vegetarian)

Boudin Eggrolls

Deep fried with Louisiana crawfish inside traditional eggroll wrappers with a creole mustard dipping sauce

German Sausage Kabobs

Our own pork sausages skewered with crispy potatoes, spicy mustard, house pickles and sauerkraut

Shrimp Cakes

Louisiana shrimp rolled in seasoned breadcrumbs, delicately fried and topped with a white remoulade sauce

Zucchini Fries

Fresh zucchini strips fried until crisp, topped with parmesan cheese and served with tomato basil sauce (vegetarian)

Chicken Salad with Crostini

Roasted chicken, trinity, mayonnaise, creole spices, fresh herbs, served with crostinis

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HORS D'OEUVRE DISPLAYS MENU 2

Choose any six items
(12 pieces per person total)

St. Louis Ribs

Tender pork ribs are smoked, then roasted and grilled over an open flame until juicy, with homemade cane glaze

Fried Louisiana Oysters

Fresh oysters dipped in seasoned buttermilk and rolled in cornflower; deep fried. Served with cocktail sauce

Flash Fried Shrimp

Jumbo Gulf shrimp dipped in buttermilk then lightly battered and fried. Served with a white remoulade sauce

Crabmeat Stuffed Mushrooms

Mushroom caps are sautéed in white wine and stuffed with Louisiana lump crabmeat and our Chef's secret spices

Brewhouse Wings

Roasted and fried tossed in either:

- 1) Homemade cane glaze sauce, served with ranch dressing*
- 2) Traditional buffalo sauce, served with blue cheese dressing*

Chicken Kabobs

Skewered marinated grilled chicken with an Asian dipping sauce

Shrimp Etouffee

This hearty tomato-based stew is loaded with seasonal seafood and white rice presented on the side

Summer Roll

Seasonal vegetables wrapped in rice paper, served with an Asian dipping sauce (vegan)

Filet and Vegetable Kabob

Filet tips skewered with mushroom, tomato, onion and green pepper

Andouille en Croûte

Local andouille sausage wrapped in puff pastry, served with creole mustard

Shrimp Wrap

Louisiana shrimp, avocado, tomato, grilled onions, rolled in a soft tortilla shell

Shrimp Remoulade

Louisiana shrimp in a New Orleans red remoulade sauce, served with crostinis

Crab Cakes

Louisiana crabmeat rolled in seasoned breadcrumbs, delicately fried and topped with a white remoulade sauce

Eggplant Pizza with Shrimp

Crispy fried sliced eggplant topped with a tomato basil sauce, Louisiana shrimp, and mozzarella cheese

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CARVING STATIONS

*A uniformed carver is present to serve your guests for an additional \$75
Carving Stations presented with silver dollar rolls and assorted condiments.*

Prime Rib au Jus

The best cut of beef available with the hallmark marbling expected

Roasted Turkey Breast

Traditional roasted turkey carved

Honey Glazed Ham

Cured bone-in, baked with cloves and glazed with honey

Shaved Filet Mignon

*Peppered filet mignon roasted rare, shaved thin and served with sour cream horseradish sauce
(This item is precut and served under a heat lamp without a carver)*

****Add a Caesar Salad with any Carving Station**

PASTA STATIONS

Choice of one of the following:

Shell Pasta Alfredo with garden herbs and shredded parmesan cheese

Penne pasta with a homemade marinara sauce with fresh herbs and Italian seasonings

Add chicken

Add Louisiana shrimp

Add Louisiana shrimp & crawfish

Mac & Cheese

Add Louisiana shrimp

Add Louisiana shrimp & crawfish

DESSERT STATIONS

Mini Bread Pudding

Mini Brownies

Assorted petit four

Community Coffee Station (another local brew!)

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DISPLAY STATIONS

Seafood Pirogue

The Cajun Pirogue is a flat-bottomed boat typically found in neighboring Bayous. Ours is hollowed out with a combination of fresh raw oysters, boiled shrimp, and boiled crawfish salad

Chicken and Andouille Sausage Gumbo

*Chicken and Andouille sausage
served with steamed white rice*

Charcuterie Display

*Imported salami, ham, Prosciutto, fresh mozzarella, provolone cheese,
Imported olives and fresh deli breads*

Mashed Potato Bar

*A selection of Chef's choice potatoes
Accompanied by toppings of assorted imported cheeses, chives, sour cream,
bacon*

Crawfish Etouffee'

Fresh Louisiana crawfish tails stewed in a rich seafood broth with dark roux in creole seasonings

Shrimp & Grits

Jumbo grilled Louisiana shrimp, stone ground creamy grits, light cream sauce

Marinated Crab Claws

Gulf Blue Crab claws marinated in extra virgin olive oil and fresh herbs

Cold Shrimp Cocktail

Chilled Jumbo Louisiana Shrimp are served with a tasty cocktail sauce

Cold Seafood Salad

Louisiana shrimp, crawfish, and crabmeat tossed in aioli with capers, parsley, with green onions

Shrimp Boil Pirogue

Traditional New Orleans shrimp boil, with jumbo shrimp, corn, and potatoes boiled in New Orleans spiced broth

Louisiana Crawfish Boil Pirogue (Seasonal)

Traditional New Orleans crawfish boil with corn, and potatoes boiled in New Orleans spiced broth

MKT

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