**HORS D’OEUVRES** 3-dozen minimum per selection

**Baked Mac and Cheese Bites**

Elbow macaroni with a blend of four

cheeses

$21/dozen

**Cajun Deviled Eggs**

Whipped with mayonnaise, mustard,

and creole seasonings

$24/dozen

**Crab Balls**

Lump crabmeat mixed with seasonings,

rolled into balls and broiled (1 oz)

$36/dozen

**Spinach and Artichoke Poppers**

Sautéed spinach, artichoke, and

mozzarella in a phyllo shell

$18/dozen

**Crostini with Thyme Roasted**

**Tomatoes**

Thyme roasted tomatoes on toasted

baguette finished with a Balsamic Glaze

$18/dozen

**Sweet and Spicy Meatballs**

Seasoned beef tossed in a sweet and

spicy BBQ sauce

$18/dozen

**Gulf Shrimp Cocktail**

Extra-large gulf shrimp with cocktail

sauce

$36/dozen

**Crispy Risotto Arancini**

Fried Arborio rice balls (1 oz) cooked

with vegetables and herbs, served with

marinara sauce

$30/dozen

**Sliders**

Grilled beef or chicken sliders with

shredded lettuce, pickles, remoulade

$36/dozen

Fried chicken, $24/dozen

Blackened Salmon, $30/dozen

**Honey Whipped Goat Cheese in a**

**Phyllo Shell**

Phyllo cups with whipped goat cheese,

grapes and thyme

$21/dozen

**Blueberry Goat Cheese in a Phyllo Shell**

$21/dozen

**Stuffed Mushrooms**

Fresh Vegetables, bread crumbs and

cheese baked in a mushroom cap

$18/dozen

**Chicken and Waffle Bites**

Buttermilk crispy fried chicken served on

a bite sized waffle & maple syrup

$28/dozen

**Crispy Tostada**

Crispy tortilla topped with avocado and

pulled chipotle chicken

$24/dozen

**Mini Crawfish Pies**

Crawfish tails seasoned and baked in a

phyllo shell

$36/dozen

**Crab Stuffed Mushrooms**

Seasoned lump crab meat baked in a

mushroom cap

$36/dozen

**HORS D’OEUVRES** 3-dozen minimum per selection

**Mini Meat Pies**

Louisiana Fried beef and pork meat pies

Cajun tartar sauce

$32/ Dozen

**Avocado Crostini**

Toasted crostini, house made

guacamole

$24/ dozen

Add smoked salmon $36

**Crab and Avocado Bites**

Jumbo lump crab set atop a

mango salsa in a phyllo shell

$36/dozen

**Cajun Shrimp Cups**

Miniature Tortilla cups, cajun glazed

shrimp, sweet corn &red peppers

$30/dozen

**Caprese Skewers**

Cherry Tomato, Mozzarella and Basil

Drizzled with balsamic glaze

$21/dozen

**Collard greens and Black Eyed Pea Croquette**

$32/dozen

**Pan Seared Lambchops**

Seasonal Spice lambchops served with

cilantro mint vinaigrette

$60/dozen

**Watermelon Cube**

Filled with whipped feta, glazed with

balsamic, tarragon garnish

$24/ dozen

**Empanadas**

Chicken, beef or Spinach & Feta

Served with Avocado cream or Salsa

Verde

$30/dozen

**Salmon Cucumber Cups**

House smoked salmon on Persian

cucumber

And topped Dill Sauce

$36/ dozen

Ceviche Shooters

Octopus, Fish, Shrimp and Scallop

Ceviche marinated in fresh lime juice &

Pico de Gallo

$36/dozen

**Chicken Skewer**

Mixed Spice Skewered Chicken Breast

Sweet chili dipping sauce

$36/dozen

**Jerk Chicken Skewer**

Mixed Spice Skewered Chicken Breast

Sweet chili dipping sauce

$36/dozen

**Tenderloin Skewers**

Roasted tenderloin, caramelized onion

Blue cheese

$40/dozen

**Wings**

Choice of Jerk, Honey BBQ,

Or Cajun Baked Wings

$36/dozen

**PLATTERS**

**Seasonal Fresh Fruit Display**

$55/medium tray $90/large tray

**Crudite**

Local Farmers Assorted Seasonal vegetables with blue cheese, ranch or rémoulade
$60/platter

**Charcuterie Platter**

Imported and domestic cheeses and sliced meats, with marinated vegetables, fresh and dried fruit and crackers
$150/platter

**BREAKFAST** half tray serves 10-15 people **|** full tray serves 20-25 people

**Fried Chicken Tenders**

Crispy, hand-breaded, buttermilk fried chicken
$60/half tray. $110/full tray

**Waffles**

Buttermilk waffles $50 half/$100

**Breakfast Potatoes**

seasoned and roasted with peppers and onions
$45/half tray $75/full tray

**Bacon** (turkey or pork) $40/half tray $80/full tray

**Sausage** (turkey or pork) $40/half tray $80/full tray

**Fruit Medley**

seasonal fresh fruit

$50/half tray $90

**Grits**

$45/half tray $75/full tray

**Scrambled Eggs**

$45/half tray $80/full tray

**Assorted Pastry Platter**

$45/half tray $80/full tray

**Entrees** half tray serves 10-15 people **|** full tray serves 20-25 people

**Fried Chicken**

Crispy, hand-breaded, buttermilk fried chicken, prepared with Cajun seasoning

**Party Wings:** $75/half tray $140/full tray

**Whole Chicken (Assorted legs, thighs, wings):** $60 half tray /$120 full tray

**Herb Roasted Chicken**

$75 half tray/$120 full tray

**Shrimp Creole**

Shrimp simmered in a mixture of whole or diced tomatoes, the Holy trinity of onion, celery and bell pepper, spiced with hot pepper sauce and/or cayenne-based seasoning, and served over white rice
$90/half tray $180/full tray

**Chicken Creole**

Chicken simmered in a mixture of whole or diced tomatoes, the Holy trinity of onion, celery and bell pepper, spiced with hot pepper sauce and/or cayenne-based seasoning, and served over white rice. Rice included
$75/half tray $140/full tray

**Cajun Chicken Sausage Jambalaya**

The quintessential dish from New Orleans, is a spicy one-pot rice dish featuring chicken, andouille sausage and a whole host of Southern flavors
$75/half tray $135/full tray

**Gumbo**

A spicy Louisiana favorite made with chicken and andouille sausage, served over rice. Rice included $70/half tray $175/full tray

**Fried Catfish**

Golden fried with Cajun seasonings $80/half tray $145/full tray

**Fried Whiting**

Golden fried with Cajun seasonings $70/half tray $130/full tray

**Red Beans and Rice with Andouille – rice included**

Traditional Louisiana dish made with red beans, vegetables (bell pepper, onion, and celery), spices (thyme, cayenne pepper, and bay leaf) and Andouille sausage. Rice included

$80/half tray $150/full tray

***Without andouille/vegan friendly***

$60 half tray/$100 full tray

**Cajun Chicken Pasta**

Penne or rotini pasta in a cream based sauce tossed with Cajun chicken. $70/half tray $130/full tray

**Shrimp and Crawfish Fettuccini**

Penne or rotini pasta in a cream based sauce tossed with shrimp and crawfish $100/half tray $200/full tray

**Blackened Catfish**

Catfish (5 oz) dipped in melted butter with herbs and spices and cooked in a cast-iron skillet
$80/half tray $160/full tray

**Blackened Salmon**

Salmon (5 oz) dipped in melted butter with herbs and spices and cooked in a cast-iron skillet
$100/half tray $200/full tray

**Blackened Chicken Breast**

Dipped in melted butter with herbs and spices and cooked in a hot cast-iron skillet $60/half tray $100/full tray

**Crawfish Shrimp Éttouffée**

A spicy Cajun stew made with vegetables and crawfish served over white rice . Rice included $125/half tray $210/full tray

**Beef Tenderloin**

Roasted and served with garlic aioli - **MP**

**Crabcakes**

Traditional Maryland Crabcake- **MP**

**Jerk Chicken**

Party Wings- Marinated and rubbed with jerk seasoning $75/half tray $140/full tray

**Shrimp Éttouffée – rice included**

A spicy Cajun stew made with vegetables and shrimp served over white rice. Rice included $90/half tray $180/full tray

**Vegetarian/Vegan Friendly Entrees\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Stuffed Bell peppers**

$9 each/min order 5

**Stuffed butternut squash**

$70 half pan $130

**Grilled portobellos w/ balsamic glaze**

 $60 half/$100

**Vegetarian lasagna**

$100 half/ $180 full

**Pasta primavera**

$70/$120

**Lemon butter caper pasta**

$80/$140

**Okra creole with rice**

 $60/$100

**SIDES\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Rice (brown/white)**

$30/half tray $50/full tray

**Rice Pilaf**

$45/half tray $70/full tray

**Baked Macaroni and Cheese**

$60/half tray $85/full tray

**Roasted Red Potatoes**

$40/half tray $70/full tray

**Roasted Sweet Potatoes**

$40/half tray $70/full tray

**Roasted Vegetable Medley**

$50/half tray $90/full tray

**String Beans**

$45/half tray $75/full tray

**Spring Mix Salad**

$45/half tray $65/full tray

**Kale Salad**

$40/half tray $75/full tray

**Roasted Brussels Sprouts**

$45/half tray $90/full tray

**Maple Bacon Brussels Sprouts**

$60/half tray $110/full tray

**Roasted Asparagus**

$60/half tray $100/full tray

**Garlic Mashed Potatoes**

$45/half tray $80/full tray

**Steamed Vegetables**

$45/half tray $70/full tray

**Potato Salad**

$45/half tray $75/full tray

**Collard Greens**

$45/half tray $75/full tray

**Pasta Salad**

$45/half tray $75/full tray

**Sauteed Kale**

$45/half tray $77/full tray

**DESSERTS** 3-dozen minimum per selection

**Mini Cupcakes**

Assorted mini cupcakes $21/dozen

**Banana Pudding Cups**

Fresh bananas in a creamy vanilla flavored pudding with crushed shortbread cookies and whipped cream
$36/dozen

**Mini Pound Cakes**

Granny Lou’s recipe $36/dozen

**Fruit Cups with Whipped Cream**

Mixed berries topped with sweet whipped cream $36/dozen

**Pecan Candy (Pralines)**

a classic southern candy made with butter, sugar and pecans $36/dozen

**Bread Pudding Cups**

traditional Louisiana recipe prepared with French bread $36/dozen

**Mini Cheesecakes**

$24/dozen

**Dining Packages** 20 person minimum

**Classic Dinner Package- $35 PP**

Comes with side salad (choice of balsamic, ranch, or Caesar dressing)

Choice of Entrée:

Herb Roasted Chicken, Jerk Chicken, Teriyaki Chicken, Fried Chicken (assorted), Blackened Chicken Breast

Sides: Choice of vegetable, starch

*Add ons:*

Seafood +10 PP

Sides: + $5 PP

**BBQ package:  $35/PP**

Comes with Cornbread.

*Choice of 3 Sides*:

Mac n cheese, Vegetarian Dirty Rice, Collard Greens, String Beans, Potato Salad, Pasta Salad, Green Salad, Baked Beans

*Choice of 2 Mains:*

Choice of BBQ chicken, Fried chicken, Fried Catfish, Baby Back Ribs

**BBQ Sandwich package $17/*PP***

Comes with brioche buns.

*Choice of 2 sides:*

Mac n cheese, Vegetarian Dirty Rice, Collard Greens, String Beans, Potato Salad, Pasta Salad, Green Salad, Baked Beans

*Choice of Protein:* Shredded Brisket, Pulled Pork, Shredded Chicken