



Live Jazz • Real Food • Serious Beer

## HORS D'OEUVRES 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*

### **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*

### **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*

**Fried Chicken Tender Strips** *Fresh chicken tenders are fried until crisp in a Creole Beer batter, marinated in house seasonings 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 melange*

### **Boudin Eggrolls**

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

### **Bratwurst Kabobs**

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



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## HORS D'OEUVRES MENU 2

Choose any six items

(12 pieces per person total)

### **Marinated Crab Claws**

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

### **Baby Back Ribs**

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

### **Filet and Vegetable Kabob**

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

### **Flash Fried Shrimp**

*Jumbo Gulf Shrimp dipped in buttermilk then lightly battered and fried. Served with a white Remoulade sauce*

### **Crawfish Etouffee'**

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

### **Shrimp Etouffee**

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

### **Cane Glazed Wings**

*Roasted and fried, tossed in our homemade Cane glaze sauce, served with Ranch*

### **Cold Shrimp Cocktail**

*Chilled Jumbo Shrimp are served with a tasty cocktail sauce*

### **Crabmeat Stuffed Mushrooms**

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

### **Seafood Ravigote**

*Shrimp, crawfish, and crabmeat tossed in aioli with capers, parsley, with green onions*

### **Fried Louisiana Oysters**

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

### **Chicken Kabobs**

*Skewered chicken marinated in Asian seasonings, grilled and served with a soy dipping sauce*

### **Mini Crawfish Cakes**

*Louisiana crawfish rolled in seasoned breadcrumbs, delicately fried and topped with a white Remoulade sauce*



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### **CARVING STATIONS**

*A uniformed carver is present to serve your guests  
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 pre-cut 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 seafood**

**Shell Pasta & Cheese**

**Add Crawfish**

**Shrimp & Grits**

*Add \$50.00 for sauté/action station and a uniformed member of our culinary team*

### **DESSERT STATIONS**

*Mini Bread Pudding*

*Assorted petit four*

*Community Coffee Station (another local brew!)*

**(DISPLAY AND CARVING STATIONS ARE AVAILABLE  
ONLY IN ADDITION TO HORS D'OEUVRES PACKAGES)**



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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, marinated crab claws, boiled shrimp, and boiled crawfish salad*

### **Local Smoked Fish**

*Local smoked fish strips accompanied by toasted bagels, hard-boiled eggs, sweet onions, capers & cream cheese*

### **Seafood and Andouille Gumbo**

*Shrimp and Louisiana Blue Crab plus spicy 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*

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