

**Please contact our Director of Sales for Pricing**  
[Grace@ccbno.com](mailto:Grace@ccbno.com) or 504-522-3901



## **DISPLAYS MENU 1**

**Choose any six items**

(2 pieces of each item per person- 12 pieces 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

### **Vegetable Empanadas**

Golden, flaky pastry pockets filled with a savory medley of seasonal vegetables, roasted to perfection & delicately seasoned with herbs & spices. Served with Chef's special dipping sauce (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 pork boudin 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

Additional Tax and Service Fees are not included in the above pricing.



**DISPLAYS  
MENU 2**

**Choose any six items**

(2 pieces of each item per person- 12 pieces 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
- 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

**Andouille en Croûte**

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

**Filet and Vegetable Kabob**

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

**Shrimp Remoulade**

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

**Shrimp Wrap**

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

**Eggplant Pizza with Shrimp**

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

**Crab Cakes**

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

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## CARVING STATIONS

Carving Stations presented with silver dollar rolls and assorted condiments.

### **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

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

## PASTA STATIONS

### **Shell Pasta Alfredo**

Garden herbs and shredded parmesan cheese

### **Penne pasta w/ Homemade Marinara Sauce**

Fresh herbs and Italian seasonings

Add chicken \$2 per person

Add Louisiana shrimp \$3 per person

Add Louisiana shrimp & crawfish \$5 per person

### **Mac & Cheese**

Add Louisiana shrimp \$3 per person

Add Louisiana shrimp & crawfish \$5 per person

## DESSERT STATIONS

### **Mini Bread Pudding**

### **Mini Brownies**

### **Assorted Petit Fours**

**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

### **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**

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

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