

### **Menu 1 Displays**

6 food items  
2 pieces of each per person

#### **Assorted New Orleans Po - Boys**

French Bread sandwiches sliced into bite size portions made with turkey and ham.

#### **Mini Muffulettas**

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

#### **Grilled Chicken Wraps**

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

#### **Fried Catfish Strips**

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

#### **Fried Chicken Tender Strips**

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

#### **Shrimp Cakes**

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

#### **Boudin Eggrolls**

Deep fried with pork boudin inside eggroll wrappers with a creole mustard dipping sauce

#### **German Sausage Kabobs**

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

#### **Andouille Sausage Kabobs**

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

#### **Caprese Skewers <sup>GF</sup>**

Fresh slices of tomato, mozzarella, and basil skewered and drizzled with sherry vinaigrette (vegetarian)

#### **Eggplant Pizza**

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

#### **Italian Meatballs**

Beef & pork meatballs with a tomato-basil sauce

#### **Vegetable & Goat Cheese Bruschetta**

Fresh goat cheese melted on crostini and topped with seasonal vegetables & sherry vinegar reduction (vegetarian)

#### **Summer Salad <sup>GF</sup>**

Cherry tomatoes, sliced cucumbers, fresh herbs, sherry vinaigrette (vegetarian; vegan by request)

#### **Chickpea Salad <sup>GF</sup>**

Chickpeas, shaved red onion, roasted red peppers, fresh herbs, sherry vinaigrette (vegetarian; vegan by request)

#### **Vegan Vegetable Pot Stickers**

Seared vegetable mushroom pho pot stickers

#### **Vegan Vegetable Empanadas**

Empanadas filled with a medley of seasonal vegetables. Served with chimichurri

#### **Chicken Salad with Crostini**

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



## Menu 2 Displays

6 food items

2 pieces of each per person

### **St. Louis Ribs** <sup>GF</sup>

Smoked & grilled pork ribs tossed in Louisiana cane glaze

### **Brewhouse Buffalo Wings** <sup>GF</sup>

Roasted and fried, tossed in buffalo sauce, served with blue cheese dressing

### **Cane Glaze Wings** <sup>GF</sup>

Roasted and fried, tossed in cane glaze sauce

### **Korean BBQ Chicken Skewer** <sup>GF</sup>

Skewered marinated grilled chicken with Korean bbq sauce

### **Filet and Vegetable Kabob** <sup>GF</sup>

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

### **Fried Louisiana Oysters**

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

### **Flash Fried Shrimp**

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

### **Shrimp Etouffee**

Roux based stew with Louisiana Gulf shrimp & trinity, served with white rice

### **Shrimp Remoulade** <sup>GF</sup>

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

### **Eggplant Pizza with Shrimp**

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

### **Crabmeat Stuffed Mushrooms**

Mushroom caps are sautéed in white wine and stuffed with Louisiana lump crabmeat

### **Crab Cakes**

Louisiana crabmeat rolled in seasoned breadcrumbs, fried and served with white remoulade sauce

### **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

### **Wild Mushroom Empanadas**

Empanadas filled with a mushroom ragout, fried and served with Chef's special dipping sauce (vegetarian)

### **Vegan Korean Style Fried Tofu Skewers**

Tofu skewers with red onion & mushrooms, served with glazed Korean bbq sauce.



Please contact our Director of Sales (Grace) for pricing!  
Grace@ccbno.com OR 504-522-3901

### Dessert Stations

**Mini Bread Pudding**

Served cold, bite size,  
powdered sugar

**Mini Brownie**

Served cold, bite size,  
powdered sugar

**Assorted Petit Fours**

Almond and chocolate  
assortment

**Hot Bread Pudding**

Topped with Black Forest  
caramel sauce

**Hot Fudge Brownie**

Warm brownie  
topped with Hot Fudge

**Hot Apple Crumble**

Warm apple base baked under a  
crunchy, buttery topping

**Community Coffee Station (another local brew!)**

### Pasta & Rice Stations

**Shell Pasta Alfredo**

Heavy cream & shredded  
parmesan cheese (vegetarian)

**Mac & Cheese**

Baked macaroni and cheese  
(vegetarian)

**Vegan Penne Pasta Marinara**

Homemade Marinara sauce,  
vegan pasta

**Vegan Black Beans & Rice <sup>GF</sup>**

Black beans, rice, lime, cilantro,  
onions, garlic, spices

**Vegan Pigeon Peas & Rice <sup>GF</sup>**

Pigeon peas, rice, coconut milk,  
onions, garlic, spices

**\*Add Ons:**

**Roasted Vegetables ~ Grilled Chicken ~ Louisiana Shrimp ~ Louisiana Crawfish & Shrimp**

### Carving Stations

*Carving Stations presented with silver dollar rolls & assorted condiments*

**Roasted Turkey Breast <sup>GF</sup>**

Traditional roasted turkey carved  
served with gravy

**Honey Glazed Ham <sup>GF</sup>**

Cured, baked and glazed with  
brown sugar & creole mustard

**Shaved Filet Mignon <sup>GF</sup>**

Filet mignon roasted rare, shaved  
thin and served with sour cream  
horseradish sauce

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



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### Seafood Stations

#### **Raw Oyster Bar<sup>GF</sup>**

Freshly shucked LA raw oysters with live oyster shucker, served with cocktail sauce, and lemon

#### **Seafood Gumbo**

Louisiana shrimp, crabmeat, rich dark broth, served with steamed white rice  
*(minimum of 60 guests required)*

#### **Cold Shrimp Cocktail<sup>GF</sup>**

Chilled Jumbo Louisiana Shrimp are served with cocktail sauce

#### **Shrimp & Grits**

Grilled Louisiana shrimp, stone ground grits, Louisiana bbq sauce

#### **Crawfish Etouffee**

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

#### **Seafood Pirogue<sup>GF</sup>**

Freshly shucked oysters, boiled shrimp, and crawfish salad  
Served in a flat bottom boat

#### **Shrimp Boil Pirogue<sup>GF</sup>**

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

#### **Louisiana Crawfish Boil Pirogue (Seasonal)<sup>GF</sup>**

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

### Hearty Stations

#### **Mashed Potato Bar<sup>GF</sup>**

Served with cheese, chives, sour cream & bacon

#### **Chicken & Sausage Gumbo**

Chicken, Andouille sausage, & trinity served with steamed white rice

#### **Chicken & Sausage Jambalaya<sup>GF</sup>**

Cajun chicken and andouille sausage jambalaya, rice, trinity, spices

#### **Vegan Sliders**

Vegan impossible patty, bun, lettuce tomato, & curry ketchup

### Salad Stations

#### **Caesar Salad<sup>GF</sup>**

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

#### **Salad Bar<sup>GF</sup>**

Spring mix, tomatoes, cucumbers, carrots, croutons, choice of sherry vinaigrette, ranch, honey mustard, or vegan dressing  
Add grilled chicken

#### **Fruit Salad<sup>GF</sup>**

Assortment of fresh seasonal fruit & mint syrup

#### **Cold Seafood Salad<sup>GF</sup>**

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



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