

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 ^{GF}

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 ^{GF}

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

Chickpea Salad ^{GF}

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

Zucchini Fries

Fresh zucchini strips fried until crisp, parmesan cheese, served with marinara sauce (vegetarian)

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

Vegan Vegetable Pot Stickers

Seared vegetable mushroom pho pot stickers



Menu 2 Displays

6 food items

2 pieces of each per person

St. Louis Ribs ^{GF}

Smoked & grilled pork ribs tossed in Louisiana cane glaze

Brewhouse Buffalo Wings ^{GF}

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

Cane Glaze Wings ^{GF}

Roasted and fried, tossed in cane glaze sauce

Korean BBQ Chicken Skewer ^{GF}

Skewered marinated grilled chicken with Korean bbq sauce

Filet and Vegetable Kabob ^{GF}

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 ^{GF}

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 ^{GF}

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

Vegan Pigeon Peas & Rice ^{GF}

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 ^{GF}

Traditional roasted turkey carved
served with gravy

Honey Glazed Ham ^{GF}

Cured, baked and glazed with
brown sugar & creole mustard

Shaved Filet Mignon ^{GF}

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

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



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GF = Gluten Free

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Seafood Stations

Raw Oyster Bar^{GF}

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^{GF}

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^{GF}

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

Shrimp Boil Pirogue^{GF}

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

Louisiana Crawfish Boil Pirogue (Seasonal)^{GF}

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

Hearty Stations

Mashed Potato Bar^{GF}

Served with cheese, chives, sour
cream & bacon

Chicken & Sausage Gumbo

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

Chicken & Sausage Jambalaya^{GF}

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

Vegan Sliders

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

Salad Stations

Caesar Salad^{GF}

Romaine lettuce, parmesan cheese,
croutons, Caesar dressing

Salad Bar^{GF}

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

Fruit Salad^{GF}

Assortment of fresh seasonal fruit &
mint syrup

Cold Seafood Salad^{GF}

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



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